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**The Prevention of  
Food Adulteration Act & Rules  
(as on 1.10.2004)**

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*This slip entitles the purchaser free supply of amendment to PFA Rules as notified till 31<sup>st</sup> December 2004.*

*The slip duly signed may be sent to:*

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# THE PREVENTION OF FOOD ADULTERATION ACT, 1954 (ACT 37 OF 1954)

(29th September 1954)

An Act to make provision for prevention of adulteration of the food.

Be it enacted by Parliament in the Fifth Year of the Republic of India as follow:

## PRELIMINARY

**1. Short title, extent and commencement :-** (1) This Act may be called the Prevention of Food Adulteration Act, 1954

(2) It extends to the whole of India<sup>1</sup>

(2) It shall come into force on such date<sup>2</sup> as the Central Government may, by notification in the Official Gazette, appoint.

**2. Definitions :-** In this Act unless the context otherwise requires:-

<sup>3</sup>[(i) "adulterant" means any material which is or could be employed for the purpose of adulteration;]

<sup>4</sup>[(ia)] "adulterated"- an article of food shall be deemed to be adulterated:-

(a) if the article sold by a vendor is not of the nature, substance or quality demanded by the purchaser and is to his prejudice, or is not of the nature, substance or quality which it purports or represented to be;

---

1. The words "except" the state of Jammu and Kashmir" omitted by Act 41 of 1971, s. 2 (w.e.f.26.1.1972).

2. 1st June, 1955 See Notification No. SRO 1085, dated 9th May, 1955, Gazette of India, Pt. II, s.3p, 874.

The Act has been extended to Dadra and Nagar Haveli by Reg. 6 of 1963, s.2 and Sch. I, to Pondicherry by Reg. 7 of 1963, s. 3 and Sch. I, to Goa, Daman and Diu by Reg. 11 of 1963, s. 3 and Sch. I, extended to the Kohima and Mokokchung districts in Nagaland by Act 24 of 1972, s. 2 [w.e.f. 1-4-1973].

3. Ins. by Act 34 of 1976, s. 2 (w.e.f. 1-4-1976).

4. CI (i) Re-numbered as CI. (ia) by s. 2, Act 34 of 1976 (w.e.f. 1-4-1976)

- (b) if the article contains any other substance which affects, or if the article is so processed as to affect, injuriously the nature, substance or quality thereof;
- (c) if any inferior or cheaper substance has been substituted wholly or in part for the article so as to affect injuriously the nature, substance or quality thereof;
- (d) if any constituent of the article has been wholly or in part abstracted so as to affect injuriously the nature, substance or quality thereof;
- (e) if the article had been prepared, packed or kept under insanitary conditions whereby it has become contaminated or injurious to health ;
- (f) if the article consists wholly or in part of any filthy, putrid, <sup>1\*\*\*</sup> rotten, decomposed or diseased animal or vegetable substance or is insect-infested or is otherwise unfit for human consumption;

## Notes :

– *Insect Infestation : A sample of suji analysed after about 6 days. It is possible that insects may develop after the sample was taken, since public analyst did not mention about living insects in the same. The term insects infested means a swarm of insects or at least a large number of insects. (Municipal Corpn. Delhi VS. Shri Ramji Das) Delhi High Court, FAC 1988 (II) 20.*

– *Milk sample contained one dead fly, which would not make the milk to be infested (State of Punjab VS. Mahinder Singh) Punjab and Haryana High Court, FAC 1985 (II) 44.*

– *Mere presence eggs of in an article of food and with no living insect visible to the naked eye cannot be held that the article of food is insect infested (Municipal Corporation Delhi VS. Badrinath) Delhi High Court, FAC 1982 (I) 211.*

– *Suji Sample showed presence of living insects. In view of liability*

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1. The word "disgusting" omitted by Act 34 of 1976, s.2, (w.e.f. 1-4-1976).

*laid down by Supreme Court (New Delhi Municipal Corporation VS. Kaccheroo Mal) FAC 1975 (II) 223. this petition is allowed as there is no evidence that suji sample was unfit for human consumption. (Bal Kishan VS. State of Pubjab) FAC 1986 (I)33.*

- (g) if the article is obtained from a diseased animal;
- (h) if the article contains any poisonous or other ingredient which renders it injurious to health;
- (i) if the container of the article is composed, whether wholly or in part, of any poisonous or deleterious substance which renders its contents injurious to health;
- <sup>1</sup>[(j) if any colouring matter other than that prescribed in respect thereof is present in the article, or if the amounts of the prescribed colouring matter which is present in the article are not within the prescribed limits of variability;]
- (k) if the article contains any prohibited preservative or permitted preservative in excess of the prescribed limits;
- <sup>2</sup>(l) if the quality or purity of the article falls below the prescribed standard or its constituents are present in quantities not within the prescribed limits of variability, which renders it injurious to health;]
- (m) if the quality or purity of the article falls below the prescribed standard or its constituents are present in quantities not within the prescribed limits of variability but which does not render it injurious to health;

Provided that where the quality or purity of the article, being primary food, has fallen below the prescribed standards or its constituents are present in quantities not within the prescribed limits of variability, in either case, solely due to natural causes and beyond the control of human agency, then, such article shall not be deemed to be adulterated within the meaning of this sub-clause.

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1. Subs. by. Act 34 1976, s. 2 for sub-clause (i) (w.e.f. 1-4-1976)

2. Sub. by. s. 2, ibid for sub clause (i) (w.e.f. 1-4-1976)

**Notes :**

- *Sabat mash is primary food and the presence of rat drop-dropping was due to natural causes and beyond the control of petitioner (Behari Lal VS. State of Himachal Pradesh), FAC 1987 (i)85.*
- *Iron filing found in a sample of tea were within the tolerance limits of size and quality of letter issued by Ministry of Health. Complaint as well as process issued quashed (Claude Victor Lawrence Godwin VS. State) Punjab and High Court. FAC 1982 (II)257.*

Explanation :- Where two or more articles of primary food are mixed together and the resultant article of food :-

- (a) is stored, sold or distributed under a name which denotes the ingredients there of ; and
  - (b) is not injurious to health;
- then, such resultant article shall not be deemed to be adulterated within the meaning of this class;

**Notes :**

- *Primary Food :- whether the sample is a primary food' or not and whether the sample contained pin-heads more than the maximum quantity prescribed under the PFA Act which is not injurious to health and would constitute offence under the provision of PFA Act; held Black pepper (Kali Mirch) is "primary fod" and as opined by the Public Analyst, mixture of pin-heads in Kali Mirch is not injurious to the health (Kishore Kumar Venilal Patel VS. Daraswarup Bhailabhai Rao and another) Gujarat High Court-FAC 1991 (1) 234.*
- *Sonth Ginger-a primary food not for sale Shiv Charan Rai v/s State of Haryana FAC 1983 (II) 309.*
- (ii) "Central Food Laboratory" means any laboratory or institute established or specified under section 4;
- (iii) "Committee" means the Central Committee for Food Standards constituted under section 3;

(iv) "Director of the Central Food Laboratory" means the person appointed by the Central Government by notification in the Official Gazette as the Director of the Central Food Laboratory and includes any person appointed by the Central Government in like manner to perform all or any of the functions of the Director under this Act:

<sup>1</sup>[Provided that no person who has any financial interest in the manufacture, import or sale of any article of food shall be appointed to be a Director under this clause;]

<sup>2</sup>[(v) "Food" means any article used as food or drink for human consumption other than drugs and water and includes :-

- (a) any article which ordinarily enters into, or is used in the composition or preparation of, human food,
- (b) any flavouring matter or condiments, and
- (c) any other article which the Central Government may having regard to its use, nature, substance or quality, declare by notification in the official Gazette, as food for the purposes of this Act;

#### Notes :

<sup>3</sup>**Packaged Drinking Water declared as food see Notification**

**GSR 202 (E) dt 21 March, 2001**

- *definition : (i) tobacco whether an article of food-in order to be 'food' for the purpose of the Act, an article need not be fit for human consumption since tobacco is used for human consumption, it will be food keeping this test in view. (Manohar Lal vs. State of U.P) Allahabad High Court-FAC 1991 (1)60.*
- *Chewing Tobacco (Zarda) is a food (M/s. Khedal Lal & Sons vs. State of U.P) Allahabad High Court, FAC 1981 (1) 262.*
- *Pan Masala whether article of food (Shrivraj Tobacco Company Pvt. Ltd. vs. State of Madhya Pradesh) -Madhya Pradesh High Court-FAC 1991 (1) 188.*

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1. Ins. by Act 34 of 1976 (w.e.f. 1-4-1976)  
 2. Sub. by ibid s. 2 (w.e.f. 1-4-1976)  
 3. Added by GSR 202 (E) dt. 21.3.2001

– *Shakhar-not an article of food :- Shakhar is a well-known article and in case the legislature intended it to be an article of food, it could have mentioned it quite clearly in the list of articles in the Rules and prescribed a standard therefor. (Dharam Pal vs. State of Himachal Pradesh) Himachal Pradesh High Court FAC 1991 (1) 108.*

(vi) <sup>1</sup>" Food (Health) Authority" means the Director of Medical and Health Services or the Chief Officer in charge of Health administration in a State, by whatever designation he is known, and includes any officer empowered by the Central Government or the State Government, by notification in the Official Gazette, to exercise the powers and perform the duties of the Food (Health) Authority under this Act with respect to such local area as may be specified in the notification;

(vii)" local area" means any area, whether urban or rural declared by <sup>2</sup>[the Central Government or the State Government] by notification in the Official Gazette, to be a local area for the purposes of this Act,

(viii)"local authority" means in the case of :-

(1)a local area which is :-

- (a)a municipality, the municipal board or municipal corporation;
- (b)a cantonment, the cantonment authority ;
- (c)a notified area, the notified area committee;

(2)any other local area, such authority as may be prescribed by <sup>2</sup>[the Central Government or the State Government under this Act;]

<sup>1</sup>(viiiia)"Local (Health) Authority", in relation to a local area, means the officer appointed by the Central Government or the State Government, by notification in the Official Gazette, to be in-charge of Health administration in such area with such designation as may be specified therein;]

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1. Ins. by Act 34 of 1976, s, 2(w.e.f. 1-4-1976)  
 2. Sub. by Act 49 of 1964, s.2, for "the State Government " w.e.f. 1-3-1965.)

- (viii) "manufacture" includes any process incidental or ancillary to the manufacture of an article of food;
- (ix) "misbranded"-an article of food shall be deemed to be misbranded :-
- (a) if it is an imitation of, or is a substitute for, or resembles in a manner likely to deceive, another article of food under the name of which it is sold, and is not plainly and conspicuously labelled so as to indicate its true character;
  - (b) if it is falsely stated to be the product of any place or country;
  - (c) if it is sold by a name which belongs to another article of food;
  - (d) if it is so coloured, flavoured or coated, powdered or polished that the fact that the article is damaged is concealed or if the article is made to appear better or of greater value than it really is;
  - (e) if false claims are made for it upon the label or otherwise;
  - (f) if, when sold in packages which have been sealed or prepared by or at the instance of the manufacturer or producer and which bear his name and address, the contents of each package are not conspicuously and correctly stated on the outside thereof within the limits of variability under this Act;
  - (g) if the package containing it, or the label on the package bears any statement, design or device regarding the ingredients or the substances contained therein, which is false or misleading in any material particular; or if the package is otherwise deceptive with respect to its contents;
  - (h) if the package containing it or the label on the package bears the name of a fictitious individual or company as the manufacturer or producer of the article ;
  - (i) if it purports to be, or is represented as being, for special dietary uses, unless its label bears such information as may be prescribed concerning its vitamin, mineral, or other

dietary properties in order sufficiently to inform its purchaser as to its value for such uses ;

- (j) if it contains any artificial flavouring, artificial colouring or chemical preservative, without a declaratory label stating that fact, or in contravention of the requirements of this Act or rules made thereunder ;
- (k) if it is not labelled in accordance with the requirements of this Act or Rules made thereunder;
- (x) "package" means a box, bottle, casket, tin, barrel, case, receptacle, sack, bag, wrapper, or other thing in which article of food is placed or packed;
- (xi) "premises" include any shop, stall or place where any article of food is sold or manufactured or stored for sale ;
- (xii) "prescribed" means prescribed by rules made under this Act;
- <sup>1</sup>(xiii) "primary food" means any article of food, being a produce of agriculture or horticulture in its natural form;]

#### Notes :

- *Sabat mash is primary food and the presence of rat drop-dropping was due to natural causes and beyond the control of petitioner (Behari Lal vs. State of Himachal Pradesh) FAC 1987 (I) 85.*
- *Khas-khas is a primary food (Public prosecutor vs. P. Ponniah Madras High Court FAC 1986 (I) 399.*
- *Cow's milk-a primary food needs to be interpreted in a wider sense in which case the words 'produce of agriculture' would take in not merely that which grows on land but also draws sustenance from the land viz the cattle including cows- it cannot be doubted that the cow's milk which is drawn from the secretion of the cows reared on that which grows on land must mean that it is in its natural form (State of Nagpur Corporations vs. Lakshman Rannji Hundiwala and others) Bombay High Court, FAC 1985 (II)95.*

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1. The word "disgusting" omitted by Act 34 of 1976, s.2, (w.e.f. 1-4-1976).

- *Dhania whole is a primary food and hence extraneous matter present due to natural causes and beyond control of human agency (Krishan Kumar vs. State of Haryana), FAC 1987 (II)255.*
- *Primary Food :- whether the sample is a "primary food" or not and whether the sample contained pin heads more than the maximum quantity prescribed under the PA Act which is not injurious to health and would constitute offence under the provisions of PFA Act; Held Black Pepper (Kali Mirch) is "primary food" and as opined by the Public Analyst, mixture of pin heads in Kali Mirch is not injurious to the health. (Kishore Kumar Venilal Patel Vs. Dayaswarup Bhailabhai Rao and another) GUJARAT HIGH COURT -FAC 1991 (1) 234*

(xiii) "sale" with its grammatical variations and cognate expressions, means the sale of any article of food, whether for cash or on credit or by way of exchange and whether by wholesale or retail, for human consumption or use, or for analysis, and includes an agreement for sale, an offer for sale, the exposing for sale or having in possession for sale of any such article, and includes also an attempt to sell any such article;

**Notes :**

- *business not yet commenced-furniture making was in progress Food Inspector asked the accused to sign certain papers and he obliged-the licence to do business issued just oneday before-it cannot be said that the appellant has commenced business in the shop and was selling adulterated oil. (Ahmed Dadabhai Advani vs. State of Maharashtra) Supreme Court of India-FAC 1991 (1)222.*
- (xiv) "sample" means a sample of any article of food taken under the provisions of this Act or of any rules made thereunder ;
- (xv) the words "unwholesome" and "noxious" when used in relation to an article of food mean respectively that the

article is harmful to health or repugnant to human use.

<sup>1</sup>[2-A. **Rule of Construction :-** Any reference in this Act to a law which is not in force in the State of Jammu and Kashmir shall, in relation to that State, be construed as a reference to the corresponding law, if any, in force in the State.]

**Notes :**

- *Sales - Mere storing of milk below the prescribed standards is not an offence. The storing must be for sale (Chairman Jugsalai notified area Committee vs. Mukhram Sharma) Patna High Court, FAC 1983 (II) 350.*
- *Accused taking milk to his sister-in-law and not engaged in the activity of sale -persons so selling must be shown to be engaged in the activity of sale. Storing an article for own consumption and not engaged in the business of sale of that article cannot be held liable under the Act, even if under compulsion he is required to sell to the food inspector (Nagar Nigam Raipur vs. Bisram) Madhya Pradesh High Court FAC 1983 (II) 193.*
- *Definition Food (Section2) (v) - Sample of khari haldi meant for puja purposes and not for sale-respondent rightly acquitted (nagar Mahapalika Varanasi, vs. Hira Lal) Allahabad High Court, FAC 1982 (I)121.*
- *Rascut gur-not meant for human consumption but for animals hence no offence was made by the accused in possessing adulterated gur for sale at his shop. (State vs. Gulab Chand Rajasthan High Court, FAC 1981 (I) 263.*
- *Atta stored for preparation of chapaties falls within the definition of food even if it is not for sale as such. (NDMC vs. Hardev Singh Delhi High Court, FAC 1980 (I) 472.*
- *Dhania stored for seed, not for human consumption-no offence (State of Orissa vs. Chiranji Lal Sharma) Orissa High Court, FAC 1983 (II) 116.*
- *Repeseed oil kept for burning purposes at the shop-prosecution could*

1. Ins. by Act 41 of 1971, s. 3 (w.e.f. 26-1-1972).

- not establish that the rapeseed being sold was meant for human consumption-conviction set aside (Ramkishan vs, State of U.P.) Allahabad High Court, FAC 1981 (I) 324.*
- *Besan not meant for sale and hence refusal to give sample or its destruction by the accused is no offence (State vs. Anandji) Bombay High Court, FAC 1981 (I) 337.*
  - *Chilli powder kept in a tin box in a kitchen meant for preparation of food articles stored for sale (State of Maharashtra vs. Jaman Das Vansimal Priyan) Bombay High Court, FAC 1981 (II) 92.*
  - *No material on record warranting a conclusion that oil out of which sample was taken was meant for human consumption (Gyan Chand vs. State) Allahabad High Court, FAC 1980 (II)260.*
  - *Turdal kept in godown which was not intended for sale-accused cannot be held liable for storage (Food Inspector Calicut Corporations vs. Vijaya Singh Padam Singh) Kerala High Court, FAC 1981 (II) 409.*
  - *Milk not for sale but being taken for use in party-conviction set aside (Shubrati vs. State of U.P.) Allahabad High Court, FAC 1982 (I) 48.*
  - *Tea waste not fit for human consumption- is not an article of food and storage of an adulterant by a person who is not a manufacture of food is not an offence even if the storage be for the purpose of sale (Municipal health Officer vs. Arthala Tea Estate Co.) Kerala High Court, FAC 1981 (I) 418.*
  - *Food inspector purchased sugar from a tea vendor-a person "who is not selling an article" (who is not a dealer in the article) is not bound to sell it to food inspector-he can refuse to sell the article to food inspector. However, if he unwearily or ignorantly sells the article to the food inspector, the law should not make him liable for an offence under the Act, (Food Inspector Calicut Corporation vs. C. Gopalan) Kerala High Court, FAC 1983 (II) 347.*

- *Food for sale- sample of dal chana taken, the accused has written that dal chana is meant for preparing churi for cattle and not for human consumption. The appellate court on consideration on the evidence has accepted-no compelling person to take a different view (Municipal Corporation of Delhi vs. Prakash Chander) Delhi High Court FAC 1985 (I) 87.*

## **CENTRAL COMMITTEE FOR FOOD STANDARDS AND CENTRAL FOOD LABORATORY**

**3. The Central Committee for Food Standards :-** (1) The Central Government shall, as soon as may be after the commencement of this Act, constitute a committee called the Central Committee for Food standards to advise the Central Government and the State Governments on matters arising out of the administration of this Act and to carry out the other functions assigned to it under this Act.

- (2) The committee shall consist of the following members, namely:-
- (a) The Director General, Health Services ex-officio, who shall be the chairman;
  - <sup>1</sup>[(b) The Director of the Central Food Laboratory, or, in a case where more than one Central Food Laboratory is established, the Directors of such Laboratories, ex-officio;]
  - (c) two experts nominated by the Central Government ;
  - <sup>2</sup>[(d) one representative each of the Departments of Food and Agriculture in the Central Ministry of Food and Agriculture and one representative each of the Central Ministries of Commerce, Defence, Industry and Supply and Railways, nominated by the Central Government;]

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1. Subs. by Act 34 of 1976, s.3. for cl. (b) (w.e.f. 1-4-1976).
  2. Subs. by Act 49 of 1964, s. 3 for cl. (d) (w.e.f. 1-3-1965).
  3. The words and letters "Part A State and Part B" omitted by the Adaptation of Laws (No. 3) Order, 1956.
  4. Subs. ibid, for "Part C States".
  5. Subs. by Act 34 of 1976 s. 3, for cl. (g) (w.e.f. 1-4-1976)

- (e) one representative each nominated by the Government of each <sup>3\*\*\*</sup>State;
  - (f) two representatives nominated by the Central Government to represent the <sup>4</sup>[Union territories;]
  - <sup>5</sup>[(g) one representative each nominated by the Central government to represent the agricultural, commercial and industrial interests;
  - (gg) five representatives nominated by the Central Government to represent the consumers interest, one of whom shall be from the hotel industry;]
  - (h) one representative of the medical profession nominated by the Indian Council of Medical Research;
  - <sup>1</sup>[(i) one representative nominated by the Indian Standards Institution referred to in clause (e) of Section 2 of the Indian Standards Institution (Certification Marks) Act, 1952.] (36 of 1952.)
- (3) The members of the Committee referred to in clauses (c), (d), (e), (f), <sup>3</sup>[<sup>2</sup>[(g)], [(gg)], (h) and (i)] of sub-section (2) shall, unless their seats become vacant earlier by resignation, death or otherwise, be entitled to hold office for three years and shall be eligible for renomination.
- (4) The functions of the Committee may be exercised notwithstanding any vacancy therein.
- (5) The Committee may appoint such and so many sub-committees as it deems fit and may appoint to them persons who are not members of the Committee to exercise such powers and perform such duties as may, subject to such conditions, if any, as the Committee may impose, be delegated to them by the Committee.
- (6) The committee may, subject to the previous approval of the

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1. Ins. ; by Act 49 of 1964, s.3 (w.e.f. 1-3-1965).
  2. Sub. by s. e ibid, for "(g) and (h) " (w.e.f. 1-3-1965).
  3. Sub. by Act 34 of 1976, s. 3. for (g) (w.e.f. 1-4-1976).
  4. Ins. by s. 4, ibid. (w.e.f. 1-4-1976)

Central Government, make bye-laws for the purpose of regulating its own procedure and the transaction of its business.

**<sup>4</sup>[3-A. Appointment of Secretary and other staff:-** (1) The Central Government shall appoint a Secretary to the Committee who shall, under the control and direction of the Committee, exercise such powers and perform such duties as may be prescribed or as may be delegated to him by the Committee.

(2) The Central Government shall provide the Committee with such clerical and other staff as that Government considers necessary].

**<sup>1</sup>[4. Central Food Laboratory :-** (1) The Central Government shall, by notification in the Official Gazette, establish one or more Central Food Laboratory or Laboratories to carry out the functions entrusted to the Central Food Laboratory by this Act or any rules made under this Act:

Provided that the Central Government may, by notification in the official Gazette, also specify any laboratory or institute as a Central Food Laboratory for the purposes of this Act].

(2) The Central Government may, after consultation with the Committee, make rules prescribing :-

- <sup>2</sup>[(a) the functions of a Central Food Laboratory and the local area or areas within which such functions may be carried out;]
- (b) the procedure for the submission to the said Laboratory of samples of articles of food for analysis or tests, the forms of the Laboratory's reports thereon and the fees payable in respect of such reports;
- (c) such other matters as may be necessary or expedient to enable the said Laboratory to carry out its functions.

## General Provisions as To Food

**5. Prohibition of import of certain articles of food :-** No person shall import into India :-

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1. Subs. by Act 34 1976, s. 5 for sub-section (1) (w.e.f. 1-4-1976)
  2. Sub. by Act 34 of 1976, s. 5, for cl. (a), (w.e.f. 1-4-1976).

- (i) any adulterated food;
- (ii) any misbranded food;
- (iii) any article of food for the import of which a licence is prescribed, except in accordance with the conditions of the licence; and
- (iv) any article of food in contravention of any other provision of this Act or of any rule made thereunder.

**6. Application of law relating to sea customs and powers of Custom Officers :-** (1) The Law for the time being in force relating to Sea Customs and to goods, the import of which is prohibited by section 18 of the Sea Customs Act, 1878 (8 of 1878) shall, subject to the provisions of section 16 of this Act, apply in respect of articles of food, the import of which is prohibited under Section 5 of this Act, and officers of Customs and officers empowered under that Act to perform the duties imposed thereby on a Customs Collector and other officers of Customs shall have the same powers in respect of such articles of food as they have for the time being in respect of such goods as aforesaid.

(2) Without prejudice to the provisions of sub-section (1) the Customs Collector, or any officer of the Government authorised by the Central Government in this behalf, may detain any imported package which he suspects to contain any article of food the import of which is prohibited under section 5 of this Act and shall forthwith report such detention to the Director of the Central Food Laboratory and, if required by him, forward the package or send samples of any suspected article of food found therein to the said Laboratory.

**7. Prohibition of manufacture, sale, etc. of certain articles of food :-** No person shall himself or by any person on his behalf, manufacture for sale or store, sell or distribute :-

- (i) any adulterated food,

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1. Sub. by Act 49 of 1964, s.4, for certain words (w.e.f. 1-3-1965).
  2. The Word "or" omitted by Act 34 of 1976, s. 6 (w.e.f. 1-4-1976).
  3. Ins. by s. 6 ibid. (w.e.f. 1-4-1976)

- (ii) any misbranded food,
- (iii) any article of food for the sale of which a licence is prescribed except in accordance with the conditions of the licence,
- (iv) any article of food the sale of which is for the time being prohibited by the Food (Health) Authority <sup>1</sup>[in the interest of public health;]<sup>2</sup>...
- (v) any article of food in contravention of any other provision of this Act or of any rule made thereunder, <sup>3</sup>[or]

<sup>1</sup>[(vi)]any adulterant]

<sup>1</sup>[Explanation]: - For the purpose of this section, a person shall be deemed to store any adulterated food or misbranded food or any article of food referred to in clause (iii) or clause (iv) or clause (v) if he stores such food for the manufacture therefrom of any article of food for sale.]

**Notes :**

- *PFA Act not applicable for foods for export -tea kept in the godown for blending and thereafter for export is not covered under the PFA Act. It is now well settled that storage simplicitor or storage other-wise than for sale is not an offence (Food Inspector vs. Suwert Dholakia (P) Ltd. Kerala High Court, FAC 1982 (II) 159.*
- *Til oil is used as food... a presumption of fact arises that til oil is food. In the present case the respondent from the earliest time has challenged that til oil is not an article of food in his area, three prosecution witnesses have been cross examined on that point- held til oil is not food in the area to attract the penalty (State of Orissa vs. Narsing Mahanti) Orissa High Court, FAC 1985 (II) 83.*
- *Discrepancy in the place of seizure-whether at the hotel or at*

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1. Ins by Act 34 or 1976. St (w.e.f. 1.4.1976)

- the Station Road-court not inclined to interfere with finding of the trial court that the purchase of milk from the respondent is not proved beyond reasonable doubt. (Leeladhar Gehlot vs. Narayan Singh)-Madhya Pradesh High Court-FAC 1991 (1)88.*
- *Petitioner not incharge of business, Sample of curd taken from a canteen-petitioner licensee and partner of the canteen-nothing has been stated in the complaint, or in any other record forwarded to court that the petitioner was in charge of and was responsible for the conduct of the canteen-Held there is no evidence on record to connect the petitioner with the offence to hold even the prima face that she was in charge of and responsible for the conduct of the business which was carried on at the canteen. It is settled law, that in the absence of basic allegations in the complaint, while exercising inherent powers the prosecution can be quashed. (C. Rajalakshmi V/s State through food Industry Dindigul Municipality Dindigul, Madras High Court) FAC 1991 (1) 272.*
  - *Applicability of -there is neither a whisper nor a shred of evidence even to remotely indicate that the first petitioner was in charge of and responsible for the day-to-day affairs of M/s Parry and Company Limited. It is settled law that unless allegations were found in the complaint to attract the provisions of section 17 of Act, the prosecution against the first petitioner, cannot be allowed to survive. (Chief Executive, Parry's Confectionery Limited, Madras, vs. The Food Inspector of Udhamandalam Municipality )-Madras High Court-FAC 1991(1)295 .*
  - *Food not for human Consumption the possession and exposure of ' Kesari dal' prohibited by notification dated 10th March, 1966 under P.F.A. Rules 55- Food Inspector took sample of 'Kesari dal- Kesaridal proved not to be for sale and consumption - accused dealer in cattle feed - the entire purpose of the law being to safeguard and protect human beings against adulterated or prohibited items of food, mere possession of Kasari Dal which on the finding of fact recorded by the learned Trial Court was for 'cattle fodder' could not constitute on offence under Section*

- 7(iv) punishable under Section 16 of the Act-since Kesari dal could be cultivated for the purpose of cattle fodder, and if it was cultivated, obviously some persons including a dealer incattle feed, would store it and since it is not disputed that Kesari dal was used as cattle feed it is reasonable to expect that person dealing in cattle feed would store it and so if such a person was found in possession of Kesari dal, it should not be said that he has committed on act which has been prohibited by law meant for items of food for human consumption-unless the prosecution had established that Kesari dal found in possession of the respondent was meant for sale for human consumption, it could not be said that the respondent had committed the offence he was charged with. (State of Assam vs. Rakesh Chandra Paul) Gauhati High Court-FAC 1991 (1)29.*
- *Petitioner, a labourer carrying milk for delivery to the retailer cannot be held liable in the event of the sample being found adulterated. There has to be proper investigation for bringing the real culprit to book. Where the person from whom sample of food is taken is a mere carrier, incompetent to transfer ownership as the present petitioner, and the article of food is found to be adulterated, the Act lays down that the Criminal liability has to be fasted on the owner. The position of a servant selling on behalf of his master milk which is found to be adulterated is quite different from that of a conveyer or deliver (Bhanwar Singh vs. State of Madhya Pradesh) Madhya Pradesh High Court, FAC 1985 (I) 58.*
  - *Storage simplicitor-Primary food unless sold as such food, sample cannot be taken (State of Haryana v/s Ramanand) FAC 1982 (II) 167*

## ANALYSIS OF FOOD

**[8.Public Analysts :-** The Central Government or the State Government may, by notification in the official Gazette, appoint such persons as it thinks fit, having the prescribed qualifications to be public analysts for such areas as may be assigned to them by the Central Government or the State Government, as the case may be ;

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1. Subs. by Act 49 of 1964 s. 5, for sub-section 8 and 9 (w.e.f. 1-3-1965).
  2. Ins. by Act 34 of 1976 s. 7 (w.e.f. 1-4-1976).

Provided that no person who has any financial interest in manufacture, import or sale of any article of food shall be appointed to be a public analyst under this section.]

<sup>2</sup>[Provided further that different public analysts may be appointed for different articles of food.]

**9. Food Inspectors :-** (1) The Central Government or the State Government may, by notification in the official Gazette, appoint such persons as it thinks fit, having the prescribed qualifications to be food inspectors for such local areas as may be assigned to them by the Central Government or the State Government, as the case may be :

Provided that no person who has any financial interest in the manufacture, import or sale of any article of food shall be appointed to be a food inspector under this section.

(2) Every food inspector shall be deemed to be a public-servant within the meaning of section 21 of the Indian Penal Code (45 of 1860) and shall be officially subordinate to such authority as the Government appointing him, may specify in this behalf.

**10. Powers of Food Inspectors :-** (i) A food inspector shall have power:-

- (a) to take samples of any article of food from :-
  - (i) any person selling such article;
  - (ii) any person who is in the course of conveying, delivering or preparing to deliver such article to a purchaser or consignee;
  - (iii) a consignee after delivery of any such article to him; and
- (b) to send such sample for analysis to the public analyst for the local area within which such sample has been taken;
- <sup>1</sup>[(c) with the previous approval of the Local (Health) Authority having jurisdiction in the local area concerned, or with the previous approval of the Food (Health) Authority, to prohibit the sale of any article of food in the interest of public health]

<sup>2</sup>[Explanation) :- For the purpose of sub-clause (iii) of clause (a) "consignee" does not include a person who purchases or receives any article of food for his own consumption;]

<sup>3</sup>[(2) Any food inspector may enter and inspect any place where any article of food is manufactured, or stored for sale, or stored for the manufacture of any other article of food for sale, or exposed or exhibited for sale or where any adulterant is manufactured or kept, and take samples of such article of food or adulterant for analysis :

Provided that no sample of any article of food, being primary food, shall be taken under this sub-section if it is not intended for sale as such food.]

(3) Where any sample is taken under clause (a) of sub-section (1) or sub-section (2), its cost calculated at the rate at which the article is usually sold to the public shall be paid to the person from whom it is taken.

(4) If any article intended for food appears to any food inspector to be adulterated or misbranded, he may seize and carry away or keep in the safe custody of the vendor such article in order that it may be dealt with as hereinafter provided, <sup>2</sup>[and he shall, in either case, take sample of such article and submit the same for analysis to a public analyst.]

<sup>1</sup>[Provided that where the food inspector keeps such article in the safe custody of the vendor, he may require the vendor to execute a bond for a sum of money equal to the value of such article with one or more sureties as the food inspector deems fit and the vendor shall execute the bond accordingly].

<sup>2</sup>[(4A) Where any article of food seized under sub-section (4) is of a perishable nature and the Local (Health) Authority is satisfied that such article of food is so deteriorated that it is unfit for human consumption, the said Authority may, after giving notice in writing to the vendor, cause the same to be destroyed]

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1. Subs. by Act 34 of 1976 s. 8 for cl. (c), (w.e.f. 1-4-1976).  
 2. Ins. by s. 8 *ibid* (w.e.f. 1-4-1976).  
 3. Sub. by s. 8, *ibid.* for sub-section (2) (w.e.f. 1-4-1976)

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1. Subs. by Act 49 of 1964 s. 6 (w.e.f. 1-3-1965).  
 2. Ins. by Act 34 of 1976 s. 8 (w.e.f. 1-4-1976).  
 3. Sub. by s. 8, for the fruit *peoriso* (2) (w.e.f. 1-4-1976)

(5) The power conferred by this section includes power to break open any package in which any article of food may be contained or to break open the door of any premises where any article of food may be kept for sale :

<sup>3</sup>[Provided that the power to break open the package or door shall be exercised only after the owner or any other person in charge of the package or, as the case may be, in occupation of the premises, if he is present therein, refuses to open the package or door on being called upon to do so, and in either case after recording the reasons for doing so;]

Provided further that the food inspector shall, in exercising the powers of entry upon, and inspection of any place under this section, follow, as far as may be, the Provisions of the <sup>1</sup>[Code of Criminal Procedure, 1973- (2 of 1974) relating to the search or inspection of a place by a police officer executing a search warrant issued under that Code.]

(6)<sup>2</sup>[Any adulterant found in the possession of a manufacturer or distributor of, or dealer in, any article of food or in any of the premises occupied by him as such] and for the possession of which he is unable to account to the satisfaction of the food inspector<sup>2</sup>[and any books of account or other documents found in his possession or control and which would be useful for, or relevant to, any investigation or proceeding under this Act, may be seized by the food inspector] and <sup>2</sup>[a sample of such adulterant] submitted for analysis to a public analyst:

<sup>3</sup>[Provided that no such books of account or other documents shall be seized by the food inspector except with the previous approval of the authority to which he is officially subordinate.]

(7) Where the food inspector takes any action under clause (a) of sub-section (1), sub-section (2), sub-section (4), or sub-section(6), he shall <sup>4</sup>[call one or more persons to be present at the time when such action is taken and take his or their signatures.]

1. Subs. by Act 34 of 1976 s. 8, for "Code of Criminal Procedure, 1898." (w.e.f. 1-4-1976)

2. Sub. by s. 8, *ibid.* for certain words (w.e.f. 1-4-1976).

3. Ins. by s. 8 *ibid.*, (w.e.f. 1-4-1976).

4. Subs. by Act 49 of 1964 for certain words (w.e.f. 1-3-1965).

**Note :-**

**Independent witness**

– a sample was not taken properly before independent witness, the result of analysis could not be relied upon and the applicant could not be convicted (*Laudhar vs. State or U.P.*) Allahabad High Cour, FAC 1982 (II)12.

– The food inspector did not take care to have some other independent witness who could be expected to corroborate him. *Clannish and certain affinities, which are corroding the whole political and social fabric of the country, are obviously taking a dangerous turn, and knowing this factor, which even a layman knows, the food inspector should have been extra- cautioUs in procuring proper & independent witness for speaking corroboration to this various acts in the matter of purchasing the sample (Nagar Palika Nigam Raipur vs. Gegumal) Madhya Pradesh High Court, FAC 1985 (1) 40.*

<sup>2</sup>[(7-A) Where any books of account or other documents are seized under sub-section (6), the food inspector shall, within a period not exceeding thirty days from the date of seizure, return the same to the person from whom they were seized after copies thereof or extracts therefrom as certified by that person in such manner as may be prescribed have been taken.]

Provided that where such person refuses to so certify, and a prosecution has been instituted against him under this Act, such books of account or other documents shall be returned to him only after copies thereof or extracts therefrom as certified by the court have been taken.

(7-B) When any adulterant is seized under sub-section (6), the burden of proving that such adulterant is not meant for purpose of adulteration shall be on the person from whose possession such adulterant was seized.]

(8) Any food inspector may exercise the powers of a police officer <sup>1</sup>[under section 42 of the Code of Criminal Procedure, 1973] (2 of 1974) for the purpose of ascertaining the true name and residence

1. Sub. by Act 34 of 1976, s.8 for certain words (w.e.f. 1-4-1976).

2. Ins. by Act 34 of 1976 s. 8, (w.e.f. 1-4-1976).

3. Subs. by Act 34 of 1976, s. 8 for certain words (w.e.f. 1-4-1976).

of the person from whom a sample is taken or an article of food is seized.

(9) Any food inspector exercising powers under this Act or under the rules made thereunder who :-

- (a) vexatiously and without any reasonable grounds of suspicion seizes any article of food <sup>2</sup>[or adulterant]; or
- (b) commits any other act to the injury of any person without having reason to believe that such act is necessary for the execution of his duty;

shall be guilty of an offence under this Act and shall be punishable for such offence <sup>3</sup>[with fine which shall not be less than five hundred rupees but which may extend to one thousand rupees]

#### 11. <sup>1</sup>[Procedure to be followed by Food Inspectors :-

(1) When a food inspector takes a sample of food for analysis, he shall:-

- (a) give notice in writing, then and there, of his intention to have it so analysed to the person from whom he has taken the sample and to the person, if any, whose name, address and other particulars have been disclosed under section 14 A;
- (b) except in special cases provided by rules under this Act, divide the sample, then and there, into three parts and mark and seal or fasten up each part in such a manner as its nature permits and take the signature or thumb impression of the person from whom the sample has been taken in such place and in such manner as may be prescribed;

Provided that where such person refuses to sign or put his thumb impression, the food inspector shall call upon one or more witnesses and take his or their signatures or thumb impressions, as the case may be, in lieu of the signature or thumb impression of such person;

- (c) (i) send one of the parts for analysis to the public analyst under intimation to the Local (Health) Authority; and

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1. Sub. by Act 34 of 1976, s. 9 for sub-sections (1) and (2) (w.e.f. 1-4-1976).

- (ii) send the remaining two parts to the Local (Health) Authority, for the purposes of sub-section (2) of this section and sub-sections (2A) and (2E) of section 13.]

*Note : Intimation to Local Health Authority under Section 11 (c) (1). is not an empty formality but a mandatory provision (State of Maharashtra vs. Raghunath Hindu Rao Gazper) Bombay High Court, FAC 1984 (1) 226.*

(2) Where the part of the sample sent to the public analyst under sub-clause (i) of clause (c) of sub-section (1) is lost or damaged, the Local (Health) Authority shall, on a requisition made to it by the public analyst or the food inspector, despatch one of the parts of the sample sent to it under sub-clause (ii) of the said clause (c) to the public analyst for analysis.

(3) When a sample of any article of food <sup>1</sup>[or adulterant] is taken under sub-section (2) of section 10, <sup>2</sup>[the food inspector shall, by the immediately succeeding working day, send a sample of the article of food or adulterant or both, as the case may be,] in accordance with the rules prescribed for sampling to the public analyst for the local area concerned.

<sup>3</sup>[(4) An article of food seized under sub-section (4) of section 10, unless destroyed under sub-section (4A) of that section, and any adulterant seized under sub-section (6) of that section, shall be produced before a magistrate as soon as possible and in any case not later than seven days after the receipt of the report of the public analyst;]

Provided<sup>4</sup> that if an application is made to the magistrate in this behalf by the person from whom any article of food has been seized, the magistrate shall, by order in writing, direct the food inspector to produce such article before him within such time as may be specified in the order.

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1. Ins. by Act 34 of 1976, s. 9 (w.e.f. 1-4-1976).  
 2. Sub. by s. 9, *ibid*, for certain words (w.e.f. 1-4-1976).  
 3. Sub. by s. 9, *ibid*, for sub-section (4) and first proviso (w.e.f. 1-4-1976).  
 4. The word "further" omitted by s. 9, *ibid*, (w.e.f. 1-4-1976).  
 5. Subs. by s. 9, *ibid* for sub-section (5) (w.e.f. 1-4-1976).

<sup>5</sup>[(5) If it appears to the magistrate on taking such evidence as he may deem necessary :-

- (a) that the article of food produced before him under sub-section (4) is adulterated or misbranded, he may order it-
  - (i) to be forfeited to the Central Government, the State Government or the local authority, as the case may be; or
  - (ii) to be destroyed at the cost of the owner or the person from whom it was seized so as to prevent its being used as human food; or
  - (iii) to be so disposed of as to prevent its being exposed for sale or used for food under its deceptive name; or
  - (iv) to be returned to the owner, on his executing a bond with or without sureties, for being sold under its appropriate name or where the magistrate is satisfied that the article of food is capable of being made to conform to prescribed standards for human consumption after reprocessing, for being sold after reprocessing under the supervision of such officer as may be specified in the order :
- (b) that the adulterant seized under sub-section (6) of section 10 and produced before him is apparently of a kind which may be employed for purposes of adulteration and for the possession of which the manufacturer, distributor or dealer, as the case may be, is unable to account satisfactorily, he may order it to be forfeited to the Central Government, the State Government or the local authority, as the case may be.]

(6)<sup>1</sup>[If it appears to the magistrate that any such :-

- (a) article of food is not adulterated; or
- (b) adulterant which is purported to be an adulterant is not an adulterant,

the person from whose possession the article of food or adulterant was taken], shall be entitled to have it restored to him and it shall be in the discretion of the magistrate to award such person from such fund as the State Government may direct in this behalf, such compensation, not exceeding the actual loss which he has sustained as the magistrate may think proper.

**Notes :-**

- *The milk samples taken were not representative samples of the milk in the drum, hence the petitioner is entitled to benefit of doubt. (Madan Lal vs. the State ) Delhi High Court, FAC 1982 (II) 300.*
- *Milk sample not stirred before taking sample-aquital upheld (State of Punjab vs. Inder Singh) Punjab and Haryana High Court, FAC 1984 (I) 166.*
- *Milk solids fat found excess of the prescribed standards and solids-not fat deficient, fault can be either due to method of sampling or in the manner of analysis (Sultan vs. State of Haryana) Punjab and Haryana High Court, FAC 1981 (II)116.*
- *Sample of milk was taken without stirring and homogenizing. It is bound to be deficient in essential ingredients (Tarachand vs. State of Haryana) Punjab and Haryana High Court, FAC 1985(I)6.*
- *Sample of milk not properly stirred, hence marginal deficiency in solids-not-fats would indicate that stirring of milk at the time of taking the sample is doubtful (Devraj vs. State of Punjab) FAC 1985 (II) 215.*
- *Milk sample not representative as it was not stirred properly (Corporation of Nagpur vs. Premchand) Bombay High Court, FAC 1986 (I) 98.*
- *Taking a sample from a sealed tin of vanaspati by breaking open the seal, the food inspector had committed on illegality and is a clear violation of mode prescribed for taking the sample for analysis. (Daljit Wig. vs. State of Punjab) Punjab*

1. Sub. by Act 34 1976, s. 9 for (w.e.f. 1-4-1976).

and Haryana High Court FAC 1986 (I) 66.

- A Sample of ajwain not made homogeneous and hence not a representative sample. This duty is cast on the food inspector and not on the vendor (*Sham Sunder vs. State of Haryana*) Punjab and Haryana High Court, FAC 1986 (I) 160
- Sample of meat masala was wrapped in strong thick paper and not in sealed container as required under Rules (*Nasib Chand vs. State of Punjab*) Punjab & Haryana High Court FAC, 1986 (I) 88, 310 (Also *Pritam Singh vs. U.T.Chandigarh*) FAC 1986(I) 313, (*Chand Ram vs. State of Punjab*) FAC 1986 (II) Punjab and Haryana High Court.
- Coffee chicory mixture in packages was not made homogeneous as putting 17 packages in each of the packet without opening and mixing. He has not complied with Section 11(1) (B) of the Act (*Food Inspector vs. George*) Kerala High Court, FAC 1988 (I) 360.
- Nothing on record to show that the sample was made homogeneous before its analysis by the public analyst, the report is silent and hence the result could not be implicitly accepted-benefit of doubt given to the petitioner (*Mewa Singh vs. U.T. Chaandigarh*) Punjab and Haryana High Court, FAC 1982 (II) 315.
- Whether violated-each large packet contained inside it fifty small packets, which also contained identical label declarations. What the Food Inspector did was to sample each large packet in a separate bottle without opening them or the small packets kept inside-Section 11(1) (b) not violated even if it is conceded that the large packets inside did not contain identical label declaration- S. 11(1) (b) was found to have been violated only in the sense that the accused was prejudiced by the inaction of the Food Inspector in not opening the packets and mixing the powder to make the sample homogeneous so that result of analysis will be that of representative sample. (*Food Inspector vs. Alu*)- Kerala High Court,- FAC 1991 (1) 236.

- Sample- not representative-the Food Inspector did not follow the method of quartering as described in authoritative book *Chemical Analysis of Food and Food Products (Second Edition)* by *Morris B Jacobs*", importance of which has been very pertinently emphasized in the Division Bench Judgement of this court reported in *Bhagat Ram etc. vs. State of H.P.* It can, therefore, be said that the sample taken by the Food Inspector in this case is not a representative sample. (*State of Himachal Pradesh vs. Sandeepan Kumar*) Himachal Pradesh High Court- FAC 1991 (1) 182.

**12. Purchaser may have food analysed :-** Nothing contained in this Act shall be held to prevent a purchaser of any article of food other than a food inspector <sup>1</sup>[or a recognised consumer association, whether the purchaser is a member of that association or not,] from having such article analysed by the public analyst on payment of such fees as may be prescribed and from receiving from the public analyst a report of his analysis;

Provided that <sup>1</sup>[such purchaser or recognised consumer association shall inform the vendor at the time of purchase of his or its intention] to have such article so analysed;

Provided further that the provisions of sub-section (1), sub-section(2) and sub-section (3) of section 11 shall, as far as may be apply to a <sup>1</sup>[purchaser of article of food or recognised consumer association who or which intends] to have such article so analysed, as they apply to a food inspector who takes a sample of food for analysis;

Provided also that if the report of the public analyst shows that the article of food is adulterated, the <sup>1</sup>[purchaser or recognised consumer association shall be entitled to get refund of the fees paid by him or it] under this section.

**1' Explanation :-** For the purposes of this section and section 20, "recognised consumer association" means a voluntary consumer association registered under the Companies Act, 1956 (1 of 1956) or under any other law for the time being in force.'

1. Subs. by Act 70 of 1986, s. 2 (w.e.f. 1-5-1987).

2. Subs. by Act 34 of 1976, s. 10 for sub-sections (1) and (2) (w.e.f. 1-4-1976).

1. Sub. by Act 70 of 1986 s. 2 (w.e.f. 1-5-1987)

**13. Report of public analyst :-** <sup>2</sup>[(1) The public analyst shall deliver, in such form as may be prescribed, a report to the Local (Health) Authority of the result of the analysis of any article of food submitted to him for analysis.

**Notes :**

- *In a sample of milk, deficiency of fat was only 0.3% which was negligible. In all scientific experiments some margin of error is allowed (Municipal Committee Amritsar vs. Pyara Singh) Punjab and Haryana High Court, FAC 1986 (I) 28.*
- *The report of public analyst did not indicate the quantity of saccharin and there is a possibility that slight presence may be due to accident since the firm is manufacturing aerated water sweetened with saccharin also (Bhagwan Das vs. State) Punjab High Court, FAC 1981 (II) 351.*
- *The report of public analyst on the basis of only the paper chromatographic test that non-permitted yellow basic coaltar dye was present and no other data given and hence on the basis of that report the petitioner could not have been convicted (Rajender Kumar vs. State of Haryana) Punjab and Haryana High Court, FAC 1987 (1) 160.*
- *Milk sample adulterated with water, the freezing point test not carried out-it is the duty of the state to ensure that analysis is carried out in the most perfect manner-States should tighten its machinery in this regard and ensure that cases do not go unpunished because of lapse of concerned departments (State of Gujarat vs. Bhajubhai Ramjibhai) Gujarat High Court, FAC 1982 (II) 314.*
- *A sample of milk deficient in solid-not-fats, there is no method by which solids-no-fat can be extracted from milk without disturbing the fat content. Report of public analyst under the circumstances is far convincing (Nagar Swasthya adhikari vs. Subhash Chander and others) Allahabad High Court, FAC 1982 (I) 97.*

(2) On receipt of the report of the result of the analysis under sub-section (1) to the effect that the article of food is adulterated, the Local (Health) Authority shall, after the institution of prosecution

against the person from whom the sample of the article of food was taken and the person, if any, whose name, address and particulars have been disclosed under section 14A, forward, in such manner as may be prescribed, a copy of the report of the result of the analysis to such person or persons, as the case may be, informing such person or persons that if it is so desired, either or both of them may make an application to the court within a period of ten days from the date of receipt of the copy of the report to get the sample of the article of food kept by the Local (Health) Authority analysed by the Central Food Laboratory.

**Notes :**

- *A Copy of public Analyst report given to the applicant after one year, the milk must have got wholly deteriorated by then, hence no use to send it to CFL for re-analysis, the applicant denied the right under Section 13 (Munna vs. State) Allahabad High Court, FAC 1982 (I) 285.*
- *Similar case (Bhola Singh vs. State of U.P.) Allahabad High Court, FAC 1981 (I) 107.*
- *Section 13(2) is silent as to the effect of not making application within a period of 10 days. It merely mentions that accused may make an application to the court within a period of 10 days from the date of receipt of the copy of the report to get the sample analysed by CFL. It shows that strictly speaking it does not lay down the rule of limitation. It lays down a procedure and unless there is an inordinate delay, the court should not reject the application and should grant the request. (P.N. Gujarat vs. Ramrang Batra) Delhi High Court, FAC 1985 (II) 180.*
- *Milk sample analysed by the Director after the lapse of one year two months and 21 days... it is incumbent upon the authorities concerned to have the samples analysed and the prosecutions launched with utmost despatch and that inordinate delay in making available to the accused his right to get the sample tested from the Director of Central Food Laboratory would tantamount to denial of his valuable and mandatory right under section 13(2) of the Act. A delay of eight months has been considered to be*

*fatal to the prosecution case... too much delay in such matters against the express directory provisions made in law and the Rules have to be treated with full deference and cannot be given a go-by in a light-hearted fashion. (Rattan Lal vs. State of Himachal Pradesh) -Himachal Pradesh High Court-FAC 1991 (1) 179.*

- *Delay in sending the report of the Public Analyst-effect-the conviction of the accused cannot be sustained-the right granted to the accused under section 13(2) of the Act is very valuable. The local health authority is bound to send a copy of the report of the result of the analysis to the accused informing him that he, if so desired, could make an application to the court within a week to send the second sample for fresh examination by the experts. In case the accused is deprived of this right due to the laches or short comings on the part of the authorities concerned including local authority, no conviction of an accused can be sustained. (Jagdish vs. State of U.P.) Allahabad High Court-FAC 1991 (1) 96.*
- *Fee for Analysis at CFL- accused not under obligation to pay.*
- *Has the accused any legal obligation to remit the fee for sending part of the sample to the Director of Central Food Laboratory for certificate under S. 13(2) of the Prevention of Food Adulteration Act ? Held in the absence of any clear statutory insistence an accused cannot be asked to bear the expenses to bring in a document having greater probative value and a substitution for the earlier documents of the prosecution. Hence, the deletion of the words "on payment of the prescribed fee" from S. 13(2) coupled with the other charges, conveys the message that it is no longer obligatory for the accused to bear the expenses for such analysis. (George Kutty vs. State of Kerala)- Kerala High Court-FAC 1991 (1) 133.*
- *Accused cannot be asked to bear the expenses for sending the sample for analysis by the Central Food Laboratory. It is, the duty of the Court to send the sample to the Central Food Laboratory when a valid application is made to the effect. The court was not justified in directing the party to produce packing*

*materials to enable the court to send the sample to the Central Food Laboratory-the mistake committed by the trial court cannot be rectified at this stage. So the only possible way is to acquit the accused. (Remann vs. Food Inspector) Kerala High Court-FAC 1991(1) 266.*

[(2-A) When an application is made to the court under sub-section (2), the court shall require the Local (Health) Authority to forward the part or parts of the sample kept by the said Authority and upon such requisition being made, the said Authority shall forward the part or parts of the sample to the court within a period of five days from the date of receipt of such requisition.

(2-B) On receipt of the part or parts of the sample from the Local (Health) Authority under sub-section (2A), the court shall first ascertain that the mark and seal or fastening as provided in clause (b) of sub-section (1) of section 11 are intact and the signature or thumb impression, as the case may be, is not tampered with, and despatch the part or, as the case may be, one of the parts of the sample under its own seal to the Director of the Central Food Laboratory who shall thereupon send a certificate to the court in the prescribed form within one month from the date of receipt of the part of the sample specifying the result of the analysis.

(2-C) Where two parts of the sample have been sent to the court and only one part of the sample has been sent by the court to the Director of the Central Food Laboratory under sub-section (2-B), the court shall, as soon as practicable, return the remaining part to the Local (Health) Authority and that Authority shall destroy that part after the certificate from the Director of the Central Food Laboratory has been received by the Court :

Provided that where the part of the sample sent by the court to the Director of the Central Food Laboratory is lost or damaged, the Court shall require the Local (Health) Authority to forward the part of the sample, if any, retained by it to the court and on receipt thereof, the court shall proceed in the manner provided in sub-section (2B).

(2-D) Until the receipt of the certificate of the result of the analysis from the Director of Central Food Laboratory, the court shall

1. Subs. by Act 34 of 1976, s. 10, for 'under sub-sec. (2) (w.e.f. 1-4-1976)

not continue with the proceedings pending before it in relation to the prosecution.

(2-E) If, after considering the report, if any, of the food inspector or otherwise, the Local (Health) Authority is of the opinion that the report delivered by the public analyst under sub-section(1) is erroneous, the said Authority shall forward one of the parts of the sample kept by it to any other public analyst for the analysis and if the report of the result of the analysis of that part of the sample by that other public analyst is to the effect that the article of food is adulterated, the provisions of sub-section (2),(2-D) shall, so far as may be, apply.]

(3) The certificate issued by the Director of the Central Food Laboratory <sup>1</sup>[under sub-section (2B)] shall supersede the report given by the public analyst under sub-section (1)

(4) Where a certificate obtained from the Director of the Central Food Laboratory <sup>1</sup>[under sub-section (2B) is produced in any proceeding <sup>1</sup>[under this Act, or under section 272 to 276 of the Indian Penal Code (45 of 1860), it shall not be necessary in such proceeding to produce any part of the sample of food taken for analysis.

(5) Any document purporting to be a report signed by a public analyst unless it has been superseded under sub-section (3), or any document purporting to be a certificate signed by the Director of the Central Food Laboratory may be used as evidence of the facts stated therein in any proceeding under this Act or under section 272 to 276 of the Indian Penal Code (45 of 1860).

<sup>1</sup>[Provided that any document purporting to be certificate signed by the Director of the Central Food Laboratory [not being a certificate with respect to the analysis of the part of the sample of any article of food referred to in the proviso to sub-section (1A)of section 16] shall be final and conclusive evidence of the facts stated therein.]

<sup>2</sup>[Explanation :- In this section, and in clause (f) of sub-section (1) of section 16. "Director of the Central Food Laboratory", shall include the officer for the time being in charge of any Food Laboratory

1. Sub by Act. 34 of 1976, s. 10 for the proviso (w.e.f. 1-4-1976).

2. Ins. by s. 10 ibid. (w.e.f. 1-4-1976).

(by whatever designation he is known) recognised by the Central Government, for the purposes of this section].

**Notes :**

- *Sample of cow milk-fat more than prescribed while non-fat-deficient, inference is that either test was erroneous or the fodder was responsible (M.C. Delhi vs. Jawahar Lal) Delhi High Court FAC 1981 (II) 145.*
- *Milk deficient in solids-not-fat but containing excess fat-the-inference is that either the cow is not properly fed or the public analyst report was erroneous-but not the inference that the milk in question was not pure (Jagat Ram vs. State of Haryana) Punjab and Haryana High Court, FAC 1981 (II) 119.*
- *Where the reports of Central Food Laboratory and Public analysts appear to be absolutely divergent and different from each other, then the report of public analysts can be looked into. (MCD vs. Lala Ram) Delhi High Court, FAC 1980 (II)147.*
- *It is true that the report of Director, CFL is conclusive and supersedes public analyst report but the pre-requisite is that he has examined a representative sample. The evidence does not indicate that the sample could have been representative as shown by the conflicting report of the public analyst and Central Food Laboratory (Mahadev vs. Food Inspector) M.P. High Court, FAC 1985 (II) 294.*
- *Difference in the analysis of sample by Public Analyst and Director, Central Food Laboratory- equittal justified (Uma Shankar Sharma Food Inspector vs. Raman Chona) Delhi High Court, FAC 1981 (II) 20, M.C. Delhi vs. Bhishan Sarup -Delhi High Court FAC 1984 (I) 169.*
- *Vast difference between the report of public Analyst and of Central Food Laboratory-defence must succeed (State of Maharashtra vs. Padam Shee WALEJI Chheda) FAC 1987 (II)45.*

- *The report of the Central Food Laboratory has totally shaken the prosecution case which was based on the report of the public analyst. In such circumstances the complaint can no longer proceed. The initial grounds having failed the complaint has become infructuous. If the food inspector wanted to file a complaint on the basis of report of Central Food Laboratory, then he was competent to do so by filing a fresh complaint (N:S. Jain vs. State of Punjab and Haryana High Court, FAC 1987 (I) 127.*
- *Public Analyst found a sample of Dhania containing approximately 30% of foreign pulse and millet starch, the respondent was called upon by the magistrate to meet those allegation based on report of Public Analyst. In the certificate of Central Food Laboratory sample contravened section 2(Ia) (m) as it is not within the prescribed limits and as this certificate supersedes the report of public analyst hence the report of public analyst non-set. The accused cannot be charged on the non-existing, facts hence prosecution fails (State of Assam vs. Subkaran Aggarwala) Gauhati High Court, FAC 1987 (I)99.*

## MISCELLANEOUS

**<sup>1</sup>[14. Manufacturers, distributors and dealers to give warranty:-** No <sup>2</sup>[manufacturer or distributor of, or dealer in,] any article of food shall sell article to any vendor unless he also gives a warranty in writing in the prescribed form about the nature and quality of such article to the vendor :

<sup>3</sup>[Provided that a bill, cash memorandum or invoice in respect of the sale of any article of food given by a manufacturer or distributor of, or dealer in, such article to the vendor there

1. Sub. by Act 49 of 1964, s. 7 for s. 14 (w.e.f. 1.3.1965)
2. Ins. by Act 34 of 1976, s. 11 for certain words (w.e.f. 1.4.1976)
3. Ins. by s. 11, *ibid*, (w.e.f. 1.4.1976).
4. Sub. by Act 49 of 1964, s. 8, for " The State Governmet" (w.e.f.1.3.1965)
5. Sub. by Act 34 of 1976, s. 12 for sub-section, (1) (w.e.f. 1.4.1976)

of shall be deemed to be a warranty given by such manufacturer, distributor or dealer under this section.]

*Explanation :-* In this section, in sub-section (2) of Section 19 and in Section 20A, the expression "distributor" shall include a commission agent.]

**14A. Vendor to disclose the name, etc of the person from whom the article of food was purchased :-** Every vendor of an article of food shall, if so required, disclose to the food inspector, the name, address and other particulars of the person from whom he purchased the article of food.]

**15. Notification of food poisoning :** <sup>4</sup>[The Central Government or the State Government] may, by notification in the Official Gazette, require medical practioners carrying on their profession in any local area specified in the notification to report all occurrences of food poisoning coming within their cognizance to such officer as may be specified in the notification.

**16. Penalties :-** <sup>5</sup>[(1) Subject to the provisions of sub-section (1A),if any person-

- (a) whether by himself or by any other person on his behalf, imports into India or manufactures for sale, or stores, sells or distributes any article of food :-
  - (i) which is adulterated within the meaning of sub-clause (m) of clause (ia) of section 2 or misbranded within the meaning of clause (ix) of that section or the sale of which is prohibited under any provision of this Act or any rule made thereunder or by an order of the Food (Health) Authority;
  - (ii) other than an article of food referred to in sub-clause (i), in contravention of any of the provisions of this Act or of any rule made thereunder;

or

- (b) whether by himself or by any other person on his behalf, imports into India or manufactures for sale, or stores, sells or distributes any adulterant which is not injurious to health;

- or
- (c) prevents a food inspector from taking a sample authorised by this Act;
- or
- (d) prevents a food inspector from exercising any other power conferred on him by or under this Act;
- or
- (e) being a manufacturer of an article of food, has in his possession, or in any of the premises occupied by him, any adulterant which is not injurious to health;
- or
- (f) uses any report or certificate of a test or analysis made by the Director of the Central Food Laboratory or by a public analyst or any extract thereof for the purpose of advertising any article of food;
- or
- (g) whether by himself or by any other person on his behalf, gives to the vendor a false warranty in writing in respect of any article of food sold by him.

he shall, in addition to the penalty to which he may be liable under the provisions of section 6, be punishable with imprisonment for a term which shall not be less than six months but which may extend to three years, and with fine which shall not be less than one thousand rupees:

Provided that-

- (i) if the offence is under sub-clause (i) of clause (a) and is with respect to an article of food, being primary food, which is adulterated due to human agency or is with respect to an article of food which is misbranded within the meaning of sub-clause (k) of clause (ix) of section 2; or
- (ii) if the offence is under sub-clause (ii) of clause (a), but not being an offence with respect to the contravention of any rule made under clause (a) or clause (g) of sub-section (1A) of section 23 or under clause (b) of sub-section (2) of section 24. the court may, for any adequate and special reasons to be mentioned in the judgement, impose a sentence

1. Ins. by Act 34 of 1976, s. 12 (w.e.f. 1.4.1976)

of imprisonment for a term which shall not be less than three months but which may extend to two years and with fine which shall not be less than five hundred rupees:

Provided further that if the offence is under sub-clause (ii) of clause (a) and is with respect to the contravention of any rule made under clause (a) or clause (g) of sub-section (1-A) of section 23 or under clause (b) of sub-section (2) of section 24, the court may, for any adequate and special reasons to be mentioned in the judgement, impose a sentence of imprisonment for a term which may extend to three months and with fine which may extend to five hundred rupees.]

<sup>1</sup>[(1-A) If any person whether by himself or by any other person on his behalf, imports into India or manufactures for sale or stores, sells or distributes,-

- (i) any article of food which is adulterated within the meaning of any of the sub-clauses (e) to (l) (both inclusive) of clause (ia) of section 2; or
- (ii) any adulterant which is injurious to health;

he shall, in addition to the penalty to which he may be liable under the provisions of section 6, be punishable with imprisonment for a term which shall not be less than one year but which may extend to six years and with fine which shall not be less than two thousand rupees;

Provided that if such article of food or adulterant, when consumed by any person is likely to cause his death or is likely to cause such harm on his body as would amount to grievous hurt within the meaning of section 320 of the Indian Penal Code (45 of 1860), he shall be punishable with imprisonment for a term which shall not be less than three years but which may extend to term of life and with fine which shall not be less than five thousand rupees.

<sup>1</sup>[(1-AA) If any person is whose safe custody any article of food has been kept under sub-section (4) of section 10, tampers or in any other manner interferes with such article, he shall be punishable with imprisonment for a term which shall not be less than six months but which may extend to two years and with fine which shall not be less than one thousand rupees.

1. Sub-section(1A) renumbered as sub-section(1AA) by Act 34 of 1976s. 12, (w.e.f. 1.4.1976).

2. Sub by s.12, *ibid*, for sub-section (1B) (w.e.f. 1.4.1976).

<sup>2</sup>[(1-B) If any person in whose safe custody any article of food has been kept under sub-section (4) of section 10, sells or distributes such article which is found by the magistrate before whom it is produced to be adulterated within the meaning of sub-clause (h) of clause (ia) of section 2 and which, when consumed by any person, is likely to cause his death or is likely to cause such harm on his body as would amount to grievous hurt within the meaning of section 320 of the Indian Penal Code (45 of 1860), then notwithstanding anything contained in sub-section (1-AA), he shall be punishable with imprisonment for a term which shall not be less than three years but which may extend to term of life and with fine which shall not be less than five thousand rupees.]

(1-C) If any person contravenes the provision of section 14 or section 14-A, he shall be punishable with imprisonment for a term which may extend to six months and with fine which shall not be less than five hundred rupees.

(1-D) If any person convicted of an offence under this Act commits a like offence afterwards, then, without prejudice to the provisions of sub-section (2), the court, before which the second or subsequent conviction takes place, may order the cancellation of licence, if any, granted to him under this Act, and thereupon such licence shall, notwithstanding anything contained in this Act, or in the rule made thereunder, stand cancelled.]

(2) If any person convicted of an offence under this Act commits a like offence afterwards it shall be lawful for the court before which the second or subsequent conviction takes place to cause the offender's name and place of residence, the offence and the penalty imposed to be published at the offender's expense in such newspapers or in such other manner as the court may direct. The expenses of such publication shall be deemed to be part of the cost attending the conviction and shall be recoverable in the same manner as a fine.

<sup>1</sup>[**16-A Power of court to try cases summarily :-** Notwithstanding anything contained in the Code of Criminal Procedure 1973 (2 of 1974) all offences under sub-section (1) of section 16 shall be tried in summary way by a Judicial Magistrate of the first class specially empowered in this behalf by the State Government or by a Metropolitan Magistrate and the provisions of section 262 to 265 (both inclusive) of

1. Ins. by Act of 1976, s. 13 (w.e.f. 1.4.1976)

the said Code shall, as far as may be, apply to such trial:

Provided that in the case of any conviction in summary trial under this section, it shall be lawful for the magistrate to pass a sentence of imprisonment for a term not exceeding one year;

Provided further that when at the commencement of, or in the course of, a summary trial under this section, it appears to the magistrate that the nature of case is such that a sentence of imprisonment for a term exceeding one year may have to be passed or that it is, for any other reason, undesirable to try the case summarily, the Magistrate shall after hearing the parties, record an order to that effect and thereafter recall any witness who may have been examined and proceed to hear or rehear the case in the manner provided by the said Code.]

**Notes :-**

- *Milk sample deficient in solids-not-fat by 1.3 per cent-a marginal deficiency-the fat content was in excess of the standard prescribed-a case fit for benefit to the applicant under the proviso of Section 16(1) of the Act (Kundan Singh vs. State of U.P.) Allahabad High Court, FAC 1982 (I) 247.*
- *Every offence under s. 16 in the first instance to be tried in a summary way. (Piare Lal vs. State of Haryana)- Punjab and Haryana High Court-FAC 1991 (1) 162.*
- *Magistrate started the case as a warrant trial and framed charges-magistrate at a later stage found that he had adopted a wrong procedure and started a fresh trial as a summary case-Held once the Magistrate had adopted the procedure of a warrant trial, he had no power under the Code of Criminal Procedure to recall that order to wash off the charge-sheet and start retrial.(Ramesh Prasad and another vs. State of Haryana) Punjab and Haryana High Court-Fac 1991 (I) 168.*
- *The trial magistrate neither applied his mind that grater sentence was to be awarded to the offender, than could be awarded as a result of summary procedure, nor, any such order was passed in writing. It was, thus, obligatory on the part of the trial Magistrate to try accused summarily, and follow appropriate procedure in that regard. Thus, in the instant case the trial which was held as a warrant case was not in accordance with law. (Mohan Lal vs. State of Haryana) -Punjab and Haryana High Court-FAC 1991 (I) 110.*

- *Trial-as a warrant case-illegal- the case under Section 16(1) of this Act shall be tried in a summary manner by the Judicial Magistrate unless during the pendency of the case he feels that under the circumstance of the case a sentence of more than one year is warranted. the Trial Court has not recorded any such order of trying this case as a warrant case -the trial stands vitiated on this score alone. (Mahinder Singh vs. State of Haryana) Punjab and Haryana High Court-FAC 1991 (1) 164.*
- *The legislature intended that all offences under section 16(1) of the Act be tried summarily by specially authorised Magistrate, unless such a Magistrate in writing opines that the accused deserved greater dose of sentence and so he be tried in accordance with the procedure prescribed by Criminal Procedure Code. But the Judicial Magistrates can hold summary trial only if they are specially so empowered. (Naresh Kumar vs. State of Haryana and another) - Punjab and Haryana High Court-FAC 1991(1)82.*
- *Summary Procedure - failure to follow - trial in violation of the procedure would be illegal and not merely irregular. (Mohan Lal vs. State of Haryana) Punjab and Haryana High Court-FAC 1991 (1) 110*
- *Retrial ordered on 16th Feb. 1990-sample of milk taken on 26th February, 1986-procedure of warrant case adopted held retrial abuse of the process of court (Krishan Lal vs. State of Haryana) Punjab and Haryans High Court - FAC 1991 (1) 101.*
- *Validity of -case remanded to the trial for retrail in conformity with summary procedure after six years-Held not fair to order retrial after remand and appropriate orders in such cases would be to record acquittal of the accused (Ramesh Kumar vs. State of Haryana) Punjab and Haryana High Court - FAC 1991 (1) 209*
- *Summary trial- procedure - violated -in the present case the trial Magistrate neither applied his mind that greater sentence was to be awarded to the offender, than could be awarded as a result of summary procedure, nor any such order was passed in writing. It was, thus, obligatory on the part of the trial magistrate to try the accused summarily, and follow appropriate procedure in that regard. Thus in the instant case, the trial, was not in accordance with law. (Ashok Kumar vs. State of Haryana) Punjab and Haryana High Court-FAC 1991(1)319.*

- *Procedure not followed-after several years at the stage of final arguments the sub-divisional Judicial Magistrate passed the impugned order and wanted that procedure for summary trial may be adopted-the petitioner should not be required to undergo the agony of the trial afresh-prosecution quashed. (Babu Ram vs. State of Haryana) Punjab and Haryana High Court-FAC 1991(1) 334.*
- *Trial -held as a warrant case-not in accordance with law-failure on the part of the trial court to follow procedure meant for summary trial goes to the root of the case (Jaswant singh vs. U.T. Chandigarth) Punjab and Haryana High Court - FAC 1991 (1) 98.*
- *Failure on the part of the trial to follow procedure meant for summary trial goes to the root of the case-trial which is held in violation of the procedure, would be illegal, and not merely irregular-in the present case the trial magistrate neither applied his mind that greater sentence was to be awarded to the offender than could be awarded as a result of the summary procedure, nor any such order was passed in writing-obligatory on the part of the trial Magistrate to try the accused summarily, and follow appropriate procedure in that regard-the trial which was held as a warrant case, was not in accordance with law, (Japial vs. State of Haryana) Punjab and Haryana High Court-FAC 1991 (1) 33.*
- *Not in accordance with law-the trial magistrate neither applied his mind that greater sentence was to be awarded to the offender, than could be awarded as a result of the summary procedure, nor any such order was passed in writing. It was, thus, obligation on the part of the trial magistrate to try the accused summarily, and follow appropriate procedure in that regard. Thus, in the instant case, the trial, which was held as a warrant case, was not in accordance with law-the trial, which is held in violation of the procedure would be illegal, and not merely irregular, (Giridhar Lal vs. The Govt. Food Inspector) Punjab and Haryana High Court - FAC 1991 (1) 26.*
- *To be summary -failure on the part of the trial court to follow*

*procedure meant for summary trial in the instant case goes to the root of the case. (Piare Lal vs. State of Haryana) Punjab and Haryana High Court - FAC 1991 (1) 162.*

- *Protracted trial - Petitioners have a right to a speedy trial and the case should not linger on for years and the petitioner should not be made to suffer the agony of a protracted trial. (Ramesh Prasad and another vs. State of Haryana) Punjab and Haryana High Court - FAC 1991 (1) 168*
- *Remand Order- whether could be passed after 13 years of the taking of sample-in a case of present nature when the accused petitioner is a petty milk-vendor and the sample of milk was taken from his possession on 12th May, 1976 almost more than 13 years ago, the learned Sessions Judge should not have remanded the case back to fresh trial to the learned trial court. In this case, the criminal trial had remained pending for six years. The accused had to appear in the Court on all dates on which the case is fixed and has to incur expenses as the trial did not conclude within the reasonable time. Therefore, in a case of present nature, if 13 years have elapsed and if by the time the learned Appellate Court decides the case, 12 years elapsed, it is not a case for exercise of discretion of the learned Sessions Judge when he ordered for remand of the case. (Man Singh vs. State of Rajasthan) Rajasthan High Court-FAC 1991 (1) 102.*
- *The occurrence took place about more than 8 years back. Records show that the appellant has already suffered a part of the imprisonment - no useful purpose would be served in sending the appellant to jail at this point of time for undergoing the remaining period of the sentence though ordinarily in an anti-social offence punishable under the Prevention of Food Adulteration Act the Court should take strict view of such matter. (Ram Lal vs. State of Haryana) Punjab and Haryana High Court - FAC 1991 (1) 316.*

<sup>1</sup>**(17. Offences by Companies :** - (1) Where an offence under this Act has been committed by a company :-

- (a) (i) the person, if any, who has been nominated under sub-section (2) to be in charge of and responsible to the company for the conduct of the business of the company (hereafter in this section to be referred as the person responsible), or
- (ii) where no person has been so nominated, every person who at the time the offence was committed was in charge of, and was responsible to, the company for the conduct of the business of the company; and
- (b) the company "

shall be deemed to be guilty of the offence and shall be liable to be proceeded against and punished accordingly.

Provided that nothing in this sub-section shall render any such person liable to any punishment provided in this Act if he proves that the offence was committed without his knowledge and that he exercised all due diligence to prevent the commission of such offence.

(2) Any company may, by order in writing, authorise any of its directors or managers (such manager being employed mainly in a managerial or supervisory capacity) to exercise all such powers and take all such steps as may be necessary or expedient to prevent the commission by the company of any offence under this Act and may give notice to the Local (Health) Authority, in such form and in such manner as may be prescribed, that it has nominated such director or manager as the person responsible, along with the written consent of such director or manager for being so nominated

*Explanation:* - Where a company has different establishments or branches or different units in any establishment or branch, different persons may be nominated under this sub-section in relation to different establishments or branches or units and the person nominated in relation to any establishment, branch or unit shall be deemed to be the person responsible in respect of such establishment, branch or unit.

(3) The person nominated under sub-section (2) shall, until:-

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1. Sub, by Act 34 of 1976 s. 14, for s 17 (w.e.f. 1-4-1976)

- (i) further notice cancelling such nomination is received from the company by the Local (Health) Authority; or
- (ii) he ceases to be a director or, as the case may be, manager of the company : or
- (iii) he makes a request in writing to the Local (Health) Authority, under intimation to the company, to cancel the nomination [which request shall be complied with by the Local (Health) Authority:]

whichever is the earliest, continue to be the person responsible:

Provided that where such person ceases to be a director or, as the case may be, manager of the company, he shall intimate the fact of such cesser to the Local (Health) Authority;

Provided further that where such person makes a request under clause (iii), the Local (Health) Authority shall not cancel such nomination with effect from a date earlier than the date on which the request is made.

(4) Notwithstanding anything contained in the foregoing sub-sections, where an offence under this Act has been committed by a company and it is proved that the offence has been committed with the consent or connivance of, or is attributable to, any neglect on the part of, any director, manager, secretary or other officer of the company, (not being a person nominated under sub-section (2)] such director, manager, secretary or other officer shall also be deemed to be guilty of that offence and shall be liable to be proceeded against and punished accordingly.

*Explanation* : - For the purpose of this section :-

- (a) "company" means any body corporate and includes a firm or other association of individuals;
- (b) "director" in relation to a firm, means a partner in the firm; and
- (c) "manager" in relation to a company engaged in hotel industry, includes the person incharge of the catering department of any hotel managed or run by it.]

**18. Forfeiture of property:** - Where any person has been convicted under this Act for the contravention of any of the provisions of this Act or any of rule thereunder, the article of food in respect of which the contravention has been committed may be forfeited to the Government.

<sup>1</sup>[Provided that where the court is satisfied that the article of food is capable of being made to conform to prescribed standards for human consumption after reprocessing, the court may order the article of food to be returned to the owner, on his executing a bond with or without sureties, for being sold, subject to the other provisions of this Act, after reprocessing under the supervision of such officer as may be specified therein.]

**19. Defences which may or may not be allowed in prosecutions under this Act:** - (1) It shall be no defence in a prosecution for an offence pertaining to the sale of any adulterated or misbranded article of food to allege merely that the vendor was ignorant of the nature, substance or quality of the food sold by him or that the purchaser having purchased any article for analysis was not prejudiced by the sale.

<sup>2</sup>[(2) A vendor shall not be deemed to have committed an offence pertaining to the sale of any adulterated or misbranded article of food if he proves:-

- (a) that he purchased the article of food :-
  - (i) in a case where a licence is prescribed for the sale thereof, from a duly licensed manufacturer, distributor or dealer;
  - (ii) in any other case from any manufacturer, distributor or dealer,

with a written warranty in the prescribed form; and

- (b) that the article of food while in his possession was properly stored and that he sold it in the same state as he purchased it.]

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1. Ins. by Act 34 of 1976, s 15(w.e.f. 1.4.1976)  
 2. Subs by Act, 49 of 1964, s. 10 for sub-section (2) w.e.f. 1.3. 1965)

(3) Any person by whom a warranty as is referred to <sup>1</sup>[in section 14] is alleged to have been given, shall be entitled to appear at the hearing and give evidence.

**Notes:**

- *Protection - availability - the respondents had kept cinnamon for sale in the same state as they had obtained it, from Annamalai Nadar and Sons. On this basis, the respondents were justified in having sought protection under section 14 and 19 of the Act. The acquittal of the respondents will have to be confirmed. (State by Karaikudi Municipality), Food Inspector, Karaikudi Municipality, Rep by Public Prosecutor, Madras vs. Selvam and Kathalinga Nadar)- MADRAS HIGH COURT-FAC-1991 (1) 268.*
- *Where a bill, cash-memo or invoice is given at the time of sale a separate warranty is unnecessary (Ramanbhai Shivabhai Prajapati Vs. Stat of Gujarat and other)- GUJARATHIGH COURT - FAC 1991 (1) 123*

**20. Cognizance and trial of offences :** <sup>2</sup>[1] No prosecution for an offence under this Act, not being an offence under Section 14 or Section 14-A], shall be instituted except by, or with the written consent of <sup>3</sup>[the Central Government or the State Government [<sup>4</sup>\*\*\*], or a person authorised in this behalf, by general or special order, by the Central Government or the State Government <sup>4</sup> \*\*

Provided that a prosecution for an offence under this Act may be instituted by a purchaser <sup>5</sup>[or recognised consumer association] referred to in section 12<sup>5</sup>[if he or it produces] in court a copy of the report of public analyst along with the complaint.

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1. Sub.by Act 49 of 1964s. 10 for in “sub section (2)” w.e.f. 1.3.1965).
  2. Sub. by Act 34 of 1976, s. 16 for certain words (w.e.f. 1.4.1976)
  3. Sub. by Act 49 of 1964, s. 11for certain words (w.e.f. 1.3.1995)
  4. The words “or a local authority” omitted by Act 34 of 1976 s. 16 (w.e.f. 1.4.1976)
  5. Sub by Act 70 of 1986 s. 3 (w.e.f. 1-5-1987)

<sup>1</sup>(2) No court inferior to that of a Metropolitan Magistrate or a Judicial Magistrate of the first class shall try any offence under this Act.]

[(3) Notwithstanding anything contained in the Code of Criminal Procedure 1973, (2 of 1974) an offence punishable under sub-section (1-AA) of section 16 shall be cognizable and non-bailable].

**Notes:**

- *Delay in launching prosecution-4 months after taking the sample and the sample bottle might have deteriorated and would not have been fit for analysis and the respondent was deprived of his right for getting it analysed by Central Food Laboratory (Nagar Palika Parishad vs. Wali Mohd.) Madhya Pradesh High Court, FAC 1983 (1) 142.*
- *Sanction granted by Dy. CMO merely written “seen’ held- this was no sanction. Conviction set aside. (Ramji vs. State of U.P.)Allahabad High Court,FAC 1981 (1) 182.*
- *Sanction accorded by CMO without perusing the relevant documents on record hence without applying his mind. Sanction is no sanction (Roshan Lal vs. State) Allahabad High Court, FAC 1980 (II) 193.*
- *The Chief Medical Officer signed the cyclostyled form, gaps were filled by a clerk, the CMO did not even put the date underneath his signature. The sanctioning authority therefore did not apply his mind for signing document. Habib vs. State of U.P.) Allahabad High Court FAC 1985 (I) 104.*
- *The joint commissioner, Foods and Drugs Administration Nagpur Division has not persued the relevant papers i.e., Chemical Analyser’s report which should have been mentioned in particular and there is no application of mind in sanctioning (Administrator of City of Nagpur vs. Hari Bombay High Court FAC 1986 (I) 100.*

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1. Sub. by Act 34 of 1976, s. 16 for sub section (2) w.e.f. 11.4.1976).

- *It is expected of the sanctioning authority to mention while consenting for prosecution the one or two or the various types of adulteration as described in Section 2 (ia)-(a) to (m). N.S. Tigale vs. State of Maharashtra FAC 1985 (II) 88.*
- *Section 20(1) does not envisage for delegation of powers by the person authorised and hence complaint filed by an incompetent person has no authority to do so. M/s Jain Sudh Vansapati Ltd. vs. State of Punjab) Punjab and Haryana High Court, A.C. 1987 (1) 93.*
- *Complaint cannot be withdrawn for refileing, once person has been equitted, any prosecution sought after removing the lacuna cannot said to be in universal rule of fair trial (Prashant Kumar Sha vs. State of Bihar) Patna High Court, FAC 1987 (II) 25.*
- *Natural Justice-Sufficient time not allowed to reply to notice of show cause.... the petitioner has been granted a licence for the manufacture of Ice Cream. A show casuse notice dated 23rd January, 1990 was issued to the petitioner contending that the petitioner had been running the trade of manufacture of Desi ghee and milk instead to show cause within two weeks as to why the licence be not cancelled Held fair and full opportunity has not been granted to the petitioner. It is not in dispute that the repondents did receive the communication dated 6th February, 1990 from the petitioner. It was stated in this letter of 6th Feb. 1990 that the petitioner had been out of Delhi and, therefore, could not file a reply. When the petitioner made a request for grant of more time or an opportunity to be heard personally, principles of fair play and justic demanded that a reply to the same should have been sent to the petitioner, (Paras, Food Products vs. Municipal corporation of Delhi and others) Delhi High Court - (FAC 1991 (1) 332.)*
- *Remand not justified-sample of milk taken-deficiency in the milk fat was 0.9 per cent only..... this could be on account of error in the analysis. Hence benefit of doubt on above solitary ground was given to the repondent about*

- this error and he was acquitted of the charges levelled against him-appeal is coming after 12 years. The deficiency in the milk fat was only 9 per cent... not advisable in the interest of justice to allow this appeal and remand the case, which would be obvious for fresh trial. (Nagar Swasthya Adhikari, nagar Mahapalika Allahabad vs. Radhey Mohan) Allahabad High Court - FAC 1991 (1) 244.*
- *the authority does not have to move mechanically on the dictation of someone else. It has to apply its mind quite seriously and come to the conclusion that the accused has really violated the provisions of the Act and his prosecution is necessary in public interest. Filling up of the blank columns of a cyclostyled form by some one else, clearly establishes that the sanction is not in accordance with the requirement of law. (Dharam Pal Vs. State of Himachal Pradesh)-HIMACHAL PRADESH HIGH COURT - FAC 1991 (1) 108.*
- *sanction - validity of - it is necessary for the authority granting sanction to indicate the clause under which the sanction is being accorded. The sanction granted in the present case does not indicate as to under which clause the alleged adulteration falls. The sanction order is omnibus and in general terms shows non-application of mind on the part of the sanctioning authority. The sanction has to be for specific purpose to authorise a designated person to institute such prosecution. Unless it is in a specific term the accused is bound to be prejudiced in as much as he would not know as to what case he had to meet. It appears that the alleged offence may fall under clause (m) of section 2 (ia) and therefore, it was necessary that, that clause should have been specifically mentioned, (State of Maharashtra Vs. Shri Gimi Erich Rana and others)-BOMBAY HIGH COURT - FAC 1991 (1) 170.*
- *sanction - validity of - a perusal of the written consent under section 20 of the P.F.A. Act will show that it is in a printed form and only the blanks have been filled in. Even the signatures of the local authority is in different ink than the*

*date of the written consent. There is no date below the signature. It also appears to the naked eye that the blanks have been filled in by somebody else and not by the local authority-giving written consent is not a mere ritual and the authority giving written consent for the prosecution under section 7/16 of the P.F.A. Act must apply his mind-the written consent under section 20 of the Prevention of food Adulteration Act, 1954 is not in accordance with law and the learned court below could not have taken cognizance of the offence. (Babu Lal. Vs. State of Rajasthan)-RAJASTHAN HIGH COURT - FAC 1991 (1) 155.*

- *sanction not in accordance with law-sanctioning authority has not applied its mind before sanctioning prosecution of the accused. (State of Himachal - HIMACHAL PRADESH HIGH COURT - FAC 1991 (1) 123.*
- *sanction-validity of-the name of the accused and other particulars such as sample number, date of lifting of the said sample and the name of the Food Inspector etc. are all filled up in type in cyclostyled proforma-no mention in the sanction/ consent that the Secretary (Medical) Delhi Administration, who was the competent authority, had perused the report of the Public Analyst before according consent to the prosecution of the petitioner-sanction suffers from an infirmity and illegality. (Ashok Kumar Vs. State)-DELHI HIGH COURT - FAC 1991 (1) 205.*
- *sanction - validity of - sanction order signed by the Director of Health Services - the officer who gave sanction for the prosecution of the petitioner not examined as a witness-no proper sanction-petition accepted (Shyam Lal Vs. State)-DELHI HIGH COURT - FAC 1991 (1) 223.*
- *sanction-validity of - the sanctioning authority has simply signed the order which is in fact a cyclostyled form, columns of which have been filled up by someone else, which means*

*the sanctioning authority has not at all applied its mind before according the sanction in this case. This is illegal and initiation of proceedings on this kind of sanction is legally impermissible (State of Himachal Pradesh Vs. Sandeepan Kumar)- HIMACHAL PRADESH HIGH COURT - FAC 1991 (1) 182*

- *authority before granting the sanction has to apply its mind to the case and come to a definite conclusion that the prosecution of the accused is in public interest, document discloses that it is a cyclostyled form: columns of which have been filled up by the authority concerned. (State of Himachal Pradesh Vs. Rup Chand) HIMACHAL PRADESH HIGH COURT-FAC 1991 (1) 55.*
- *non-application of mind by the sanctioning authority-sanction order a cyclostyled proforma wherein only certain blanks have been filled in like the name of the Food Inspector who had taken the sample, the date of taking of the sample, and the name of the accused-Held sanction bad in law. (Nand Kishore and another Vs. State (Dehi Admn). DELHI HIGH COURT - FAC 1991 (1) 220*
- *sanction-validity of -non-application of mind by the sanctioning authority-sanction recorded in a mechanical manner-prosecution vitiated. (Ashok Vs. State) DELHI HIGH COURT-FAC 1991 (1)206.*
- *applicability of - petitioner commission agent and thus a distributor-in a case instituted against a distributor of adulterated food, the manufacturer or dealer cannot be made accused under section 20-A of the Act -the petitioner has been described as a Commission Agent in the prosecution*

documents and, therefore, he will be a distributor within the meaning of sections 14, 16 and 20-A of the Act. So, the impleading of the petitioner as an accused by invoking the provisions of section 20-A of the Act cannot be sustained (R and Co. Vs. State by Food Inspector Kumbakonam Municipality) MADRAS HIGH COURT - FAC 1991 (1) 157

- Fresh sanction necessary if CFL reports on adulteration of different natures- can the Court proceed with a case in which it had taken cognizance of the offence on the basis of a complaint instituted with a valid written consent under Section 20(1) of the Act in respect of a sample of food found to be adulterated by the Public Analyst for certain reasons, without there being a fresh written consent, in regard to the nature of adulteration later found in the sample by the Director of Central Food Laboratory, which is different from that found earlier by the Public Analyst - held a fresh written consent of the sanctioning authority under section 20 is required where the Public Analyst, find adulteration of the kind (species)-it was incumbent on the prosecution to have obtained fresh written consent before proceedings with the case in the court of law. (Rattan Lal Vs. State of Himachal Pradesh)-HIMACHAL PRADESH HIGH COURT - FAC 1991 (1) 179.

#### '20-A. Power of court to implead manufacturer etc:

Where at any time during the trial of any offence under this Act alleged to have been committed by any person, not being the manufacturer, distributor or dealer of any article of food, the court is satisfied, on the evidence adduced before it, that such manufacturer, distributor or dealer is also concerned with the offence, then the court may notwithstanding anything contained in <sup>2</sup>[sub-section (3) of section 319 of the Code of Criminal Procedure, 1973 [2 of 1974) or in section 20 proceed against him as though a prosecution had been instituted against him under section 20.

1. Sub. by Act 49 of 1964, s. 12 w.e.f. 1.3. 1965
2. Sub by Act 34 of 1976, s. 17 for certain words (w.e.f. 1.4.1976)

#### <sup>1</sup>[20-AA. Application of the Probation of Offenders Act., 1958 and section 360 of the Code of Criminal Procedure, 1973:-

Nothing contained in the Probation of Offenders Act 1958 (20 of 1958) or section 360 of the Code of Criminal Procedure, 1973 (2 of 1974) shall apply to a person convicted of an offence under this Act unless that person is under eighteen years of age.]

#### Notes:

1. Protracted trial-benefit of-petitioner aged about 76 years, suffered protracted trial, ends of justice would be met if instead of sending the petitioner to jail at this stage he is given the benefit of Probation of Offenders Act, (Rai Singh vs. State and another) Delhi High Court-FAC 1991 (1) 214.

#### <sup>2</sup>[21. Magistrate's power to impose enhanced penalties-

Notwithstanding anything contained in section 29 of the Code of Criminal Procedure 1973, (2 of 1974) it shall be lawful for any Metropolitan Magistrate or any Judicial Magistrate of the first class to pass any sentence authorised by this Act, except a sentence of imprisonment for life or for a term exceeding six years, in excess of his powers under the said section.]

**22. Protection of action taken in good faith :-** No suit, prosecution or other legal proceedings shall lie against any person for anything which is in good faith done or intended to be done under this Act.

<sup>3</sup>[22-A Power of Central government to give directions:- The Central Government may give such directions as it may deem necessary to a State Government regarding the carrying into execution of all or any of the provisions of this Act and the State Government shall comply with such directions.]

#### Notes:

- Instruction under Section 22A could be only with regard to carry into execution all or any, of the provision of the Act;

1. Ins by Act 34 of 1976s. 18 (w.e.f. 1.4.1976)
2. Ins by s. 19, ibid, for section 21 (w.e.f.1.4.1976)
3. Ins by s. 20 ibid (w.e.f. 1.4.1976).

*Central Government has no power to modify or amend the rules by administrative instruction (State vs. Charanji Singh) Delhi High Court, FAC 1982 (II)174.*

- *Administrative instructions issued under Section 22 (A) of the Act not binding (R.N. Gujaral vs. M/s Mahabir Trading and others) Delhi High Court, FAC 1982 (II) 10.*

**23. Power of the Central Government to make rules:-** <sup>1</sup>[(1)

The Central Government may, after consultation with the Committee and after previous publication by notification in the Official Gazette, make rules to carry out the provisions of this Act.

Provided that consultation with the Committee may be dispensed with if the Central Government is of the opinion that circumstances have arisen which render it necessary to make rules without such consultation, but, in such a case, the Committee shall be consulted within six months of the making of the rules and the Central Government shall take into consideration any suggestions which the Committee may make in relation to the amendment of the said rules.]

<sup>2</sup>[1-A] <sup>3</sup>[In particular and without prejudice to the generality of the foregoing power, such rules may provide for all or any of the following matters, namely:-

- (a) specifying the articles of food or classes of food for the import of which a licence is required and prescribing the form and conditions of such licence, the authority empowered to issue the same, <sup>4</sup>[the fees payable therefor, the deposit of any sum as security for the performance of the conditions of the licence and the circumstances under which such licence or security may be cancelled or forfeited;]
- (b) defining the standards of quality for, and fixing the limits of variability permissible in respect of any article of food;

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1. Ins. as sub-section (1) after renumbering the former sub-section (1) as sub-section (1A) by Act 34 of 1976, s. 21 (w.e.f. 1.4.1976).  
 2. Subs. (1) renumbered as subs. (1A) by section 21, *ibid* (w.e.f. 1.4.1976)  
 3. Sub by s 21, *ibid*, for certain words (w.e.f. 1.4.1976).  
 4. Sub by Act 49 of 1964, s. 13 for “and the fees payable therefore (w.e.f.1.3. 1965).

- (c) laying down special provisions for imposing rigorous control over the production, distribution and sale of any article or class of articles of food which the Central Government may, by notification in the Official Gazette, specify in this behalf including registration of the premises where they are manufactured, maintenance of the premises in a sanitary condition and maintenance of the healthy state of human beings associated with the production, distribution and sale of such article or class of articles;

- (d) restricting the packing and labelling of any article of food and the design of any such package or label with a view to preventing the public or the purchaser being deceived or misled as to the character, quality or quantity of the article <sup>1</sup>[or to preventing adulteration];

- (e) defining the qualifications, powers and duties of food inspectors and public analysts;

- <sup>1</sup>[(ee)defining the laboratories where samples of article of food or adulterants may be analysed by public analysts under this Act;]

- (f) prohibiting the sale or defining the conditions of sale of any substance which may be injurious to health when used as food or restricting in any manner its use as an ingredient in the manufacture of any article of food or regulating by the issue of licences the manufacture or sale of any article or food;

- (g) defining the conditions of sale or conditions for licence of sale of any article of food in the interest of public health;

- (h) specifying the manner in which container for samples of food purchased for analysis shall be sealed up or fastened up;

- <sup>1</sup>[(hh) defining the methods of analysis;]

- (i) specifying a list of permissible preservatives, other than common salt and sugar, which alone shall be used in preserved

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1. Ins by Act 34 of 1976, s. (w.e.f. 1.4.1976

fruits, vegetables or their products or any other article of food as well as the maximum amounts of each preservative;

- (j) specifying the colouring matter and the maximum quantities thereof which may be used in any article of food;
- (k) providing for the exemption from this Act or of any requirements contained therein and subject to such conditions, if any, as may be specified, of any article or class of articles of food;
- (l) prohibiting or regulating the manufacture, transport or sale of any article known to be used as an adulterant of food;
- (m) prohibiting or regulating:-
  - (i) the addition of any water, or other diluent or adulterant to any article of food;
  - (ii) the abstraction of any ingredient from any article of food;
  - (iii) the sale of any article of food to which such addition or from which such abstraction has been made or which has been otherwise artificially treated;
  - (iv) the mixing of two or more articles of food which are similar in nature or appearance;
- (n) providing for the destruction of such articles of food as are not in accordance with the provisions of this Act or of the rules made thereunder.]

<sup>1</sup>[(2) Every rule made by the Central Government under this Act shall be laid as soon as may be, after it is made, before each House of Parliament while it is in session for a total period of thirty days, <sup>2</sup>[which may be comprised in one session or in two or more successive sessions, and if, before the expiry of the session immediately following the session or the successive sessions aforesaid], both Houses agree in making any modification in the rule or both Houses agree that the rule should not be made, the rule shall thereafter have effect, only in such modified form or

1. Subs, by Act 49 of 1964, s. 13, for sub-section (2) (w.e.f. 1.3.1965).
2. Subs, by Act 34 of 1976, s. for certain words (w.e.f. 1.4.1976)

be of no effect, as the case may be; so, however, that any such modification or annulment shall be without prejudice to the validity of anything previously done under that rule.]

**24. Power of the State Government to make rules:-** (1) The State Government may, after consultation with the Committee and subject to the condition of previous publication, make rules for the purpose of giving effect to the provisions of this Act in matters not falling within the purview of section 23.

(2) In particular, and without prejudice to the generality of the forgoing power, such rules may:-

- (a) define the powers and duties of the Food (Health) Authority, <sup>1</sup>[local authority and Local (Health) Authority under this Act]<sup>\*\*\*2</sup>;
- (b) prescribe the forms of licences for the manufacture for sale, for the storage, for the sale and for the distribution of articles of food or any specified article of food or class of articles of food, the form of application for such licences, the conditions subject to which such licences may be issued, the authority empowered to issue the same, <sup>3</sup>[the fees payable therefor, the deposit of any sum as security for the performance of the conditions of the licences and the circumstances under which such licences or security may be <sup>1</sup>[suspended, cancelled or forfeited];
- (c) direct a fee to be paid for analysing any article of food or for any matter for which a fee may be prescribed under this Act.
- (d) direct that the whole or any part of the fines imposed under this Act shall be paid to a local authority on realisation;
- (e) provide for the delegation of the powers and functions conferred by this Act on the State Government or the

1. Sub. by Act 34 of 1976, s. 22 for "and local authority" (w.e.f. 1.4.1976).
2. Certain words omitted by Act 49 of 1964, s. 14.
3. Sub, by s. 14 *ibid* for "and the fees payable therefor" (w.e.f.1.3.1965)

Food (Health) Authority to subordinate authorities or to local authorities.

(3) All rules made by the State Government under this Act shall, as soon as possible after they are made, be laid before the respective State Legislatures.

**<sup>1</sup>[25. Repeal and Saving :-** (1) If, immediately before the commencement of this Act, there is in force in any State to which this Act extends any law corresponding to this Act, that corresponding law shall upon such commencement stand repealed.]

(2) Notwithstanding the repeal by this Act of any corresponding law, rules, regulations, and bye-laws relating to the prevention of adulteration of food, made under such corresponding law and in force immediately before the commencement of this Act shall, except where and so far as they are inconsistent with or repugnant to the provisions of this Act, continue in force until altered, amended or repealed by rules made under this Act.

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1. In its application to the State of Jammu & Kashmir; in section 25, after sub-section (2); the following sub-section shall be inserted, namely:- "
    - (a) References to the commencement of this Act in this section shall be construed as references to the\* commencement of the Prevention of Food Adulteration (Amendment) Act 1971.
    - (b) For the avoidance of doubt, it is hereby declared that provisions of sub-section (2) shall be without prejudice to the provisions contained in section 6 of the General Clauses Act, 1897 (10 of 1897), which shall also apply to the repeal of the corresponding law in the force in the State of Jammu & Kashmir as if such corresponding law had been an enactment"

26th January, 1972, (vide Act 41 of 1971, s.4).

## The Prevention of Food Adulteration Rules, 1955\*

### 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 <sup>1</sup>[\*\*\*].

<sup>2</sup>[(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 Gazettee, the rules contained in Part III, appendix 'B' Items 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 <sup>3</sup>(the first of December, 1956).]

**2. Definitions :-** In these rules, unless the context otherwise requires:-

- (a) "Act" means the Prevention of Food Adulteration Act, 1954 (37 of 1954);
- (b) "Director" means the Director of the Laboratory;
- (c) "Laboratory" means Central Food Laboratory;]
- <sup>4</sup>(d) "Form" means a Form set forth in Appendix A to these rules;
- <sup>6</sup>(da) "infant" means a child not more than twelve months of age;
- (db) "infant food" means any food (by whatever name called) being marketed or otherwise represented as complement to mother's milk to meet the growing nutritional needs of infant after age of <sup>7</sup>six months and upto the age of two years;
- (dc) "infant milk substitute" means any food being marketed or otherwise represented as partial or total re-placement for mother's milk for infant upto the age of two years.
- <sup>5</sup>(e) "Local Authority" means:-
  - (i) in the case of sea ports, the Health Officer as defined in the

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- \* Noti, No SRO2106, dated 2.9.1955.
1. The words "except the State of J & K" omitted by Noti, No. GSR 436 (E) of 10.10.1972.j
  2. Subs. by Noti, No. SRO 1202, dated 19.5.1956
  3. Sub, by Not No. 2213, dated 28.9.1956
  4. Subs. by Noti No. GSR (70) (E) dated 8.2.1978 (w.e.f.1.4.1978).
  5. Ins, by No GSR 508 (E), dated 27.9.1975.
  6. In by not GSR 147 (E) dated 14.3.1997 (w.e.f. 14.9.1997)
  6. Ins, by GSR 388 (E) dated 25.6.2004

- Indian Port Health Rules, 1955, in respect of that portion of local areas falling within the jurisdiction of the ports;
- (ii) In the case of airports, the Health Officer as defined in the Indian Aircrafts (Public Health) Rules, 1954, in respect of that portion of the local area falling within the jurisdiction of the airport.
  - (iii) in the case of all railway stations or groups of railway stations (including any railway colony, office, yard, goods-shed, transhipment shed, workshop and other works owned and maintained by the Railway Administration for the purpose or in connection with Railways) the Medical Superintendent/Divisional Medical Officer of the Railways in respect of that portion of the local area falling within the jurisdiction of the said railway station or group of railway stations.
  - <sup>1</sup>(iv) in the case of an ordnance factory or equipment factory, the General Manager of such factory or equipment factory or both.]
  - <sup>4</sup>(f) "good manufacturing practices or use of food additives" means the food additives used under the following conditions, namely:—
    - (i) the quantity of the additive added to food shall be limited to the lowest possible level necessary to accomplish its desired effect;
    - (ii) the quantity of the additive becomes a component of food as a result of its use in the manufacturing processing or packaging of a food and which is not intended to accomplish any physical; or other technical effect in the food itself; is reduced to the extent resonably possible; and
    - (ii) the additive is prepared and handled in the same way as a food ingredient.

## PART II-THE CENTRAL FOOD LABORATORY

**3. Functions :-**<sup>2</sup> [(1)] In addition to the functions entrusted to the Laboratory by the Act, the Laboratory shall carry out the following functions, namely:-

- (a) analysis of samples of food sent by any officer or authority authorized by the Central Government for the purpose and submission of the certificate of analysis to the authorities concerned.
- (b) investigations for the purpose of fixation of standard of any article of food.
- <sup>3</sup>[(c) investigation, in collaboration with the laboratories of

1. Ins by Noti. No GSR 422(E), dated 24.5.1982.
2. Indian, by Noti. GSR 70 (E), dated 8.2.1978 (w.e.f. 1.4.1978).
3. Sub, by Noti, No GSR 1533, dated 8.7.1968 (w.e.f.24.8.1968).
3. Ins by Noti. No. GSR 388(E), dated 25.6.2004.

Public Analysts in the various States and such other laboratories and institutions which the Central Government may approve in this behalf for the purpose of standardising methods of analysis.]

<sup>1</sup>[(2) The laboratory specified in column (1) of Table-1 below, shall carry out the functions entrusted to it by the Act or these rules in respect of the local areas specified in the corresponding entry in column (2) thereof.

<sup>1,2,3</sup> **Table 1**

Local Areas	
(1)	(2)
1. Central Food Laboratory, Kolkata-700016	Arunachal Pradesh, Assam, Chhattisgarh, Manipur, Meghalaya, Mizoram, Nagaland, Orissa, Sikkim, Tripura, Uttaranchal and Union Territories of Andaman and Nicobar Island and Lakshadweep.
2. Central Food Laboratory, Mysore-570013	Gujarat, Haryana, Himachal Pradesh, Maharashtra, Punjab, Uttar Pradesh and Union Territory of Chandigarh.
3. Central Food Laboratory Pune-411001	Andhra Pradesh, Delhi, Jammu and Kashmir, Karnataka, Kerala, Rajasthan and Tamil Nadu
4. Central Food Laboratory Ghaziabad 201001	Bihar, Goa, Jharkhand, Madhya Pradesh, West Bengal, Union Territories of Dadar and Nagar Haveli, Daman and Diu and Pondicherry

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

1. Subs, by Noti, No GSR 745 (E), dated 20.9.1985 (w.e.f. 20.3.1986)
2. Subs. by Noti No. GSR 777(E), dated 5.12.1995 (w.e.f. 5.6.1996)
3. Subs. by Noti No.GSR 382 (E) dated 28.5,2002 (w.e.f. 28.8.2002)

<sup>1</sup>Table II

Name of the Central Food Laboratory	Local Areas
(1)	(2)
1. Central Food Laboratory <b>Kolkata</b>	1. <b>All Seaports/Airports/Inland Container Depots in the Union territories/State of :-</b> (i) The Andaman and Nicobar Islands. (ii) Andhra Pradesh, (iii) Arunachal Pradesh, (iv) Assam, (v) Bihar, (vi) Manipur, (vii) Meghalaya, (viii) Mizoram, (ix) Nagaland, (x) Orissa, (xi) Sikkim, (xii) Tripura, and (xiii) West Bengal <sup>2</sup> (xiv) Jharkhand 2. <b>International borders in the States of -</b> (i) Arunachal Pradesh, (ii) Assam, (iii) Bihar,

1. Amended Noti GSR 240(E) dt. 5-4-1992 & GSR 532(E) dt. 19-7-99 & GSR 630(E) dt. 10-9-1999.

2. Amended GSR 382 (E) dt 28.5.2002 (w.e.f. 28.8.2002)

	(iv) Manipur, (v) Meghalaya, (vi) Mizoram, (vii) Negaland, (viii) Sikkim, (ix) Tripura, and (x) West Bengal
2. Central Food Laboratory Ghaziabad.	1. <b>All Airports/Inland Container Depots in the Union territories/ States of -</b> (i) Chandigarh, (ii) Delhi, (iii) Haryana, (iv) Himachal Pradesh, (v) Jammu and Kashmir, (vi) Madhya Pradesh, (vii) Punjab, (viii) Rajasthan, and (ix) Uttar Pradesh <sup>1</sup> (x) Chattisgarh (xi) Uttaranchal 2. <b>All International borders in the States of -</b> (i) Himachal Pradesh, (ii) Rajasthan, (iii) Jammu and Kashmir, (iv) Punjab, and (v) Uttar Pradesh <sup>1</sup> (vi) Uttaranchal

1. Added vide GSR 382 (E) dt 28.5.2002 (w.e.f. 28.8.2002)

3. Central Food Laboratory, Mysore.
1. **All sea Ports/Airports/Inland Container Depots in the Union territories/States of-**
    - (i) Karnataka,
    - (ii) Kerala,
    - (iii) Lakshadweep,
    - (iv) Pondicherry, and
    - (v) Tamil Nadu
4. Central food Laboratory Pune.
1. **All sea ports/Airports/Inland container Depots in the Union territories/States of -**
    - (i) Dadra and Nagar Haveli,
    - (ii) Daman and Diu,
    - (iii) Goa,
    - (iv) Gujarat, and
    - (v) Maharashtra
  2. **All International borders in State of -**
    - (i) Gujarat

<sup>1</sup>4. **Analysis of food samples :-** (1) (a) Samples of food for analysis under sub-section (2) of section 13 of the Act shall be sent either through a Messenger or by registered post in a sealed packet, enclosed together with a memorandum in Form I in an outer cover addressed to the Director.

(b) Samples of food for analysis under sub-section (2) of section 6 of the Act or under clause (a) of Rule 3 shall be sent either through a Messenger or by registered post in a sealed packet enclosed together with a memorandum in Form IA 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.

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1. Sub, by Noti, No GSR 618 (E) dated 16.5.1988 (w.e.f. 16.11.1988)

(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.

<sup>1</sup>(4) On receipt of a package containing a sample for analysis, the Director or an officer authorised by him, shall compare the seals on the container and the outer cover with specimen impression received separately and shall note the condition of the seals thereon.

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

<sup>2</sup>[(6) The fees payable in respect of such a certificate shall be <sup>5,4</sup>Rs. 1000 per sample of food analysed.]

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

<sup>6</sup>(8) The fee payable in analysis of samples of imported food analysed in any designated laboratory shall be Rs. 3000/- per sample payable by the importer.

**Note :**

*Rule 4 (2) and 4 (3) are mandatory and it requires that a distinguishing mark shall be made by the court and the memorandum and impression of the seal should be sent separately. (Jayanti Lal Thakurdas Suratwalla vs. State of Maharashtra) Bombay High Court, FAC 1986 (I) 2.*

**PART-III DEFINITIONS AND STANDARDS OF QUALITY**

**5.** Standards of quality of the various article of food specified in <sup>7</sup>Appendices B, C & D to these rules are as defined in those appendices.

**PART-IV PUBLIC ANALYSTS AND FOOD INSPECTORS**

<sup>4,3</sup> **[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 Bio-chemistry or Food Technology or Microbiology or Food and Drugs from

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1. Subs, by Noti No. GSR 618 (E) dated 16.5.1988 (w.e.f. 16.11.1988).
  2. Subs by Noti SRO 2755, dated 24, 1956.
  3. Subs by Noti. No GSR 244, dated 1.3.1980
  4. Amended by Noti No. GSR 91 (E) dated 26.8.1995.
  5. Amended GSR 693(E) dt 20-11-1998 (w.e.f. 20.5.1999)
  6. Amended GSR 382 (E) dt. 28.5.2002 (w.e.f. 28.8.2002)
  7. Amended GSR 388 (E) dt. 25.6..2004.

a University established in India by law or is an Associate of the Institution of Chemists (India) by examination in the section of Food Analysis conducted by the Institution of Chemists (India) or has an equivalent qualifications recognised and notified by the Central Government for such purposes and has not less than three years' experience in the analysis of food.

- (2) has been declared qualified for appointment as a public analyst by a Board appointed and notified by the Central Government for such purposes;

Provided that a person who is a public analyst on the date of commencement of these 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 clause (1) and (2)."

Provided further that a person who:-

- (i) holds a degree in science with Chemistry or Bio-chemistry or Food Technology or Food and Drugs from a University established in India by Law or has an equivalent qualification recognised and notified by the Central Government for such purpose and has not less than five years of experience after graduation in the analysis of food, and
- (ii) (a) has been declared qualified for appointment as a Public Analyst by a Board appointed and notified under clause (2) of this rule, prior to commencement to 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 clause (2) of this rule upto the period of <sup>1</sup>31st March 1999.

shall be eligible for appointment as public analyst, even though he does not fulfil the qualification laid down in clause (1).

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1. Amended vide Not, G.S.R.175 (E) dated 6.4.98

**7.Duties of Public Analyst :-** (1) On receipt of a package containing a sample for analysis from a Food Inspector or any other person the Public Analyst or an officer authorised by him shall compare the seals on the container and the outer cover with specimen impression received separately and shall note the conditions of the seals thereon.

<sup>3</sup> Provided that in case sample container received by the public analyst is found to be in broken condition or unfit for analysis he shall within a period of seven days from the date of receipt of such sample inform the Local (Health) Authority about the same and send requisition to him for sending second part of the sample."

(2) The public analyst shall cause to be analysed such samples of article of food as may be sent to him by food inspector or by any other person under the Act.

<sup>1</sup>[(3) The public analyst shall, within a period of <sup>2</sup>[forty days] from the date of receipt of any sample for analysis, <sup>4</sup>[send by 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 sample does not conform to the provisions of the Act or these rules, the public analyst shall <sup>4</sup>[send 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 forwarded the same to him for analysis under Section 12 of the Act.

<sup>3</sup>Note :- In case of sample received under the proviso of the rule 7(1) or rule 9A, the period of forty days shall be counted from the date of receipt of the second part of the sample.

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1. Sub. by Noti. No. GSR 4(E) dated 4.1.1977.
  2. Sub. by Noti. No. GSR 500 (E) dated 9.7.1984.
  3. Sub. by Noti. No. GSR 91(E) dated 26.2.1995 (w.e.f. 26 .8.1995).
  4. Sub. by Noti. No. GSR 422 (E) dated 29.4.1987

**Notes :**

- Further held that Public analyst must find out whether the adulterated sample renders it injurious to human health or not, when a sample falls below the prescribed standards or its constituents are not present within prescribed limits of variabilities (Nizamuddin Sddikbhai Tiqala vs. State of Maharashtra) Bombay High Court, FAC 1985 (II) 88.
- Report to be sent to vendor compliance mandatory Non-compliance would vitiate the report of the Public Analyst and benefit would go to the accused. (State of Assam vs. shiew Kumar Jain and another)- Gauhati High Court-FAC 1991(1)21.

**8-1[Qualification of food inspector :-** A person shall not be qualified for appointment as food inspector unless he:-

- (a) is a medical officer incharge of health administration of local area ; or
- (b) is a graduate in medicine and has received at least one month's training in food inspection and sampling work approved for the purpose by the Central Government or a State Government; or
- (c) is a graduate in Science with Chemistry as one of the subjects or is a graduate in Agriculture or Public Health or Pharmacy or in Veterinary Science or a graduate in Food Technology or Dairy Technology or is a diploma holder in Food Technology or Dairy Technology from a University or Institution established in India by law or has equivalent qualifications recognised and notified by the Central Government for the purpose and has received three months' satisfactory training in food inspection and sampling work under a Food (Health) Authority or in an institution approved for the purpose by the Central Government:

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1. Sub. by Noti. No. GSR 244, dated 1.3.1980.

Provided that the training in food inspection and sampling work obtained prior to the commencement of <sup>1</sup>[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 :

<sup>1</sup>[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, upto the period ending on the 31st March, 1985 and may continue as such if so appointed even though he does not fulfill the qualifications laid down in clauses (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 the Food Adulteration (Amendment) Rules 1980 from continuing as such after such commencement.]

**9.Duties of Food Inspector :-** It shall be the duty of the food inspector:-

- (a) to inspect as frequently as may be prescribed by the Food (Health) Authority or the local authority all

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1. Sub. by Noti. No. 268(E), dated 16.3.1983

- establishment 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 licences are being observed;
  - (c) to procure and send for analysis, if necessary, samples of any article 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 thereunder;
  - (d) to investigate any complaint which may be made to him in writing in respect of any contravention of the provisions of the Act, or rules framed thereunder.
  - (e) to maintain a record of all inspections made and action taken by him in the performance of his duties, including the taking of samples and the seizure of stocks, and to submit copies of such record to the health officer or the Food (Health) Authority as directed in this behalf;
  - (f) to make such enquiries and inspection as may be necessary to detect the manufacture, storage or sale of article of food in contravention of the Act or rules framed thereunder;
  - (g) to stop any vehicle suspected to contain any food intended for sale or delivery for human consumption;
  - (h) when so authorised by the health officer, having jurisdiction in the local area concerned or the Food (Health) Authority, to detain imported packages which he has reasons to suspect contain food, the import or sale of which is prohibited; <sup>1</sup>[\*\*\*]
  - (i) to perform such other duties as may be entrusted to him by the health officer having jurisdiction in the local area concerned<sup>2</sup> or Local (Health) Authority or the Food (Health) Authority.
  - (j) <sup>3</sup>[\*\*\*\*\*]

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1. Omitted by Noti. No. GSR 1553, dated 8.7.1968.
  2. Sub.by Noti. No. GSR 91 (E) dated 26.2.1995 (w.e.f. 26.8.1995).
  3. Omitted by Noti. No. GSR 4 (E) dated 4.1.1977.

**39-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 sample to the Public Analyst.
- (b) Local (Health) Authority, while sending second part of the sample under the provision of sub-section (2E) of section 13 of the Act, shall do so within a period of 20 days from the date of receipt of the report from the first public analyst.

**<sup>3,1</sup>[9-B. Local (Health) Authority to send report to person concerned:-** The Local (Health) Authority shall <sup>2</sup>[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 the article was taken by the Food Inspector, and simultaneously also to the person if any, whose name, address and other particulars have been disclosed under Section 14-A of the Act :

Provided that where the sample conforms to the provisions of the Act or the rules made thereunder, and no prosecution is intended under sub-section (2) or no action is intended under sub-Section 2(E) of Section 13 of the Act, the Local (Health) Authority shall intimate the result to the Vendor from whom the sample has been taken and also to the person whose name, address and other particulars have been disclosed under section 14A of the Act, within 10 days from the receipt of the report from the Public Analyst.]

**Note :-**

- *Meaning of the word immediately (Ahmed Dadabhai Advani Vs. State of Maharashtra)- SUPREME COURT OF INDIA-FAC 1991 (1) 222.*
- *proviso letter issued by the Asst. Commissioner; Food and Drugs to the accused that no prosecution was intended nor*

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1. Omitted/ Sub. by Noti. No. GSR 4 (E) dated 4.1.1977
  2. Sub by Noti. No. GSR 500 (E) dated 9.7.1984.
  3. Sub. by Noti. No. GSR 91 (E) dated 26.2.1995 (w.e.f. 26.8.1995)

that any action was intended under sub-section (2-E) of section 13 the sample was received by the Local (Health) Authority on 9th February 1982. On 12th February 1982 an intimation Exh. 16 under Rule 9A much beyond the period of 10 days that the authority entertains some doubt about the report and therefore refers the matter to the Public Analyst at Bombay-Held the intimations dated 12th February 1982 Exh. 16, was exclusive of the matter and this issue could not have been re-opened under sub-section (2-E) of section 13 of the Act, as has been done by the prosecution-the learned trial magistrate was not right in directing framing of charge under the provisions of the Prevention of Food Adulteration Act. (Ulhas Ramachandra Kulkarni and another Vs. State of Maharashtra)- BOMBAY HIGH COURT-FAC 1991(1) 185.

**<sup>1</sup>[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 Section 10:-

- (a) he shall, after sealing such article of food, make an order to the vendor in form IV and the vendor shall comply with such an order, and
- (b) he may require the vendor to execute a bond in Form IV-A.]

**11. Form of receipt for food seized by a food inspector:-**

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

**12.<sup>2</sup>[Notice of intention to take sample for analysis:-**

When a Food Inspector takes a sample of article for the purpose of analysis, he shall give notice of his intention to do so in writing in Form VI, then and there, to the person from whom he takes the sample and simultaneously, by appropriate means, also to the persons if any, whose name, address and other particulars have been disclosed under section 14-A of the Act;]

- 
- 1. Sub. by Noti. No. GSR 1533; dated 8.7.1968
  - 2. Ins. by Noti. No. GSR 4 (E) dated 4.1.1977.

<sup>4</sup>[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.]

<sup>1</sup>[**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 a <sup>2</sup>[label] a warranty in Form VI-A.]

<sup>3</sup>**12-B. Form of nomination of Director or Manager and his consent, under Section 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 Section 17 of the Act to be in charge of and responsible to the company for the conduct of the business of the company or any establishment, branch or unit thereof;

Provided that no such nomination shall be valid unless the Director or Manager who has been so nominated, gives his consent in writing and has affixed his signature, in Form VIII in duplicate in token of such consent.

(2) The Local (Health) Authority shall sign and return 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.

**12-C. Vendor to disclose name and address of Director/ Manager in certain circumstances :-** Every vendor of an article of food shall disclose the name and address of the Director or Manager, as the case may be, nominated in Form VIII under Rule 12-B to a purchaser who informs such vendor of his intention of purchasing any such article from him for analysis by a public analyst under Section 12 of the Act.]

**13. Power of food inspector to deal with carrier of disease handling food :-** (1) Where the food inspector is of the opinion that any

- 
- 1. Sub. by Noti. No. GSR 1533, dated 8.7.1968.
  - 2. Corrected by Corrigenda GSR 2163, dated 2.12.1968
  - 3. Ins. by Noti. No. GSR 4 (E), dated 4.1.1977
  - 4. Ins. by Noti GSR 590 (E) dated 23.12.1978

person engaged in selling or manufacturing any article of food is suffering from or harbouring the germs of any infectious disease, he may examine or cause to be examined such persons:

Provided that where such person is a female<sup>1</sup> she shall be examined by a women duly authorised by the food inspector.

(2) If on such examination the food inspector finds that such person is suffering form any such disease, he may by order in writing direct such person not to take part in selling or manufacturing any article of food.

## PART V SEALING, FASTENING AND DESPATCH OF SAMPLES

**14. Manner of sending sample 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.

Notes :-

- *It is evidence that the sample of mustard oil was taken by food inspector using a mug and a funnel which contained traces of other oils visible in those utensils. The sample bottles could not prove to be unpolluted, antiseptic etc. hence it is difficult for the court to accept that the public servant conversant with his duties did not perform them in accordance with the provision of Rule 9 (E) hence an adverse inference must be drawn. (State of Assam vs. M/s Radha Oil Industries) Gauhati High Court, FAC 1987 (1) 115.*
- *Non-compliance of- prosecution had not proved that the polythene containers had been cleaned before the suji Ladoos sample had been weighed and kept therein- the prosecution had not established with the mandatory provisions of Rule 14-petitioner entitled to benefit. (Sheq Chander Mathur and another Vs. State of Assam and another)-GAUHATI HIGH COURT-FAC 1991 (1) 9.*
- *Sample of meat masala was wrapped in a strong thick paper and not in sealed container as required under rules (Nasib chand Vs. State or Punjab) Punjab & Haryana High Court FAC, 1986 (1) 88., 310 (Also Pritam Singh vs. U.T. Chandigarh) FAC*

1. amended GSR 832 (E) dt 21.10.2003)

1986(1)313, (Chand Ram vs. State of Punjab) FAC 1986 (II) 1 Punjab and Haryana High Court.

**15. Bottles or containers to be labelled and addressed:-** All bottles or jars or other containers containing samples for analysis shall be properly labelled and the parcels shall be properly addressed. The label on any sample of food sent for analysis shall bear:-

- (a) <sup>1</sup>[Code number and Serial number of the Local (Health) Authority;]
- (b) Name of the sender with official designation, if any;
- (c) <sup>2</sup>[Omitted;]
- (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;

<sup>3</sup>[Provided that in the case of a sample of food which has been taken from Agmark sealed container, the label shall bear the following additional information:-

- (a) Grade;
- (b) Agmark label No./Batch No;
- (c) Name of packing station.]

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

- (a) The stopper shall first be securely fastened so as to prevent leakage of the contents in transit;
- (b) The bottle, jar or other container shall then be completely wrapped in fairly strong thick paper. The ends of the paper shall be neatly folded in and affixed by means of the gum or other adhesive;

- 
1. Subs. by Noti. No. GSR 293 (E), dated 23.3.1985 (effective 23.9.1985)
  2. Omitted by Noti. No. GSR 618 dated 16.5.1988 (w.e.f. 16.11.1988). (name of Vendor).
  3. Ins. by Noti. No. GSR 74, dated 31.12.1965

<sup>1</sup>[(c) A paper slip of the size that goes round completely from the bottom to top of the container, bearing signature and code and serial number of the Local (Health) Authority, shall be pasted on the wrapper, the signature or the thumb impression of the person from whom the sample has been taken being affixed in such a manner that the paper slip and the wrapper both carry a part of the 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;]

<sup>2</sup>[(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.]

<sup>3</sup>[**17. Manner of despatching containers of samples :-** The containers of the sample shall be despatched in the following manner, namely:-

- (a) The sealed container of one part of the sample for analysis and a memorandum in Form VII shall be sent in a sealed packet to the public analyst immediately but not later than the succeeding working day by any suitable means.
- (b) The sealed containers of the remaining two parts of the sample and two copies of the memorandum in Form VII shall be sent in a sealed packet to the Local (Health) Authority immediately but not later than the succeeding working day by any suitable means;

<sup>4</sup>(c) The sealed container of one of the remaining two parts of the sample and a copy of the memorandum in form VII kept

- 
1. Ins. by Noti. No. GSR 4(E), dated 4.1.1977
  2. Renumbered by *ibid*.
  3. Subs. by Noti. No. GSR 4(E), dated 4.1.1977.
  4. Subs. by Noti. No. GSR 91 (E) dated 26.2.1995 (w.e.f. 26.8.1995)

with the Local (Health) Authority shall, within a period of 7 days, be sent to the public analyst on requisition made by him to it by any suitable means."

Provided that in the case of a sample of food which has been taken from container bearing Agmark seal, the memorandum in Form VII shall contain the following additional information namely :-

- (a) Grade;
- (b) Agmark label No. /Batch No;
- (c) Name of packing station,]

**Notes :**

- *Rule 7 and 17 are mandatory-(State of Maharashtra vs. Ram Kishan Ganga Din Yadav) Bombay High Court, FAC, 1980 (II) 107 and Balasheb Navruti Chaven vs. State of Maharashtra Bombay High Court, FAC 1980 (II) 55.*
- *The stringent rules drawn in detail have been framed by the legislation so as to preclude any other defences available to accused in an adulterations case. It is also to ensure fair trial to the accused, in as much as there are checks and counter checks on the actions of the food inspectors and is not able to misuse or abuse the power conferred on him by law. Special clause (c) in Rule 16 was inserted to see that entire sealed sample is completely covered by paper slip from top to bottom and that paper slip carries the signature etc. N.S. Tigale v/s State Maharashtra FAC 1985 (II)88.*

<sup>1</sup>[**18. Memorandum and impression of seal to be sent separately:-** A copy of the memorandum and specimen impression of the seal used to seal the packet shall be sent, in a sealed packet separately to the public analyst by any suitable means immediately but not later than the succeeding working day.]

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

- 
1. Sub. by Noti. No. GSR 293 (E), dated 23-3-1985 (effective 23-9-1985).
  2. Sub. by Noti. No. GSR 91 (E) dated 26.2.1995 (w.e.f. 26.8.1995).

**20. Preservative in respect of milk, cream, <sup>1</sup>[<sup>2</sup>dahi <sup>8</sup>khoa, khoa based and paneer based sweets such as Kalakund and barfi, chutney and prepared foods, <sup>7</sup>gur, prepared coffee and prepared tea:** The preservative used in the case of samples of any milk <sup>3</sup>[including toned, separated and skimmed milk], <sup>1</sup>[standardised milk, chhanna, skimmed milk chhanna], <sup>4</sup>[cream, <sup>9</sup>ice-candy, <sup>2</sup>[dahi, khoa or <sup>8</sup>khoa based and paneer based sweets, such as Kalakund and Burfi, Chutney and prepared foods, gur] in liquid or semi-liquid form, prepared coffee and prepared tea, shall be the liquid commonly known as "formalin" that is to say, a liquid containing about 40 percent of formaldehyde in aqueous solution in the proportion of <sup>1</sup>[0.1 ml (two drops) for 25 ml or 25 grams].

<sup>9</sup>Provided that in case of samples of ice cream and mixed ice cream, the preservative used shall be the liquid commonly known as formalin, that is to say a liquid containing about 40 per cent of formaldehyde in aqueous solution in the proportion of 0.6ml for 100ml or 100gms.

**21. Nature and quantity of the preservative to be noted on the label:-** Wherever 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.

**<sup>10</sup>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 in the Table below:

Article of food	Approximate quantity to be supplied
(1)	(2)
1. Milk .....	500 ml.
2. Sterilized Milk/UHT Milk .....	250 ml.
3. Malai/Dahi .....	200 gms.

1. Sub. by Noti. No. GSR 74, dated 31-12-1965.
2. Sub. by Noti. No. GSR 205, dated 13-2-1974 (w.e.f.23..5.1974).
3. Subs. by Noti. No. GSR 169,dated 2.2.1961
4. Subs. by Noti. No. GSR 1564, dated 17.11.1962
5. Subs, by Noti. No. GSR 1340, dated 24.10.1961.
6. Subs., by Noti No GSR 550 (E), dated 4.7.1985 (effective 4.7.1986).
7. Sub. by Noti No GSR 729 (E), dated 23.8.1990.
8. Sub. by Noti No. GSR 764 (E), dated 7.6.1990 (w.e.f. 7.12..1990)
9. Omitted by Noti. No. GSR 579 (E), dated 5.8.1995 (w.e.f. 5.11.1995) (words ice cream and mixed ice cream)
10. Added GSR 530 (E), dated 29th July, 2002 (w.e.f. 29th January, 2003) See page 370

(1)	(2)
4. Yoghurt/Sweetened Dahi .....	300 gms.
5. Chhana/Paneer/Khoya/Shrikhand .....	250 gms.
6. Cheese/Cheese spread .....	200 gms.
7. Evaporated Milk/Condensed Milk .....	200 gms.
8. Ice-Cream/Softy/Kulfi/Ice Candy/Ice lolly .....	300 gms.
9. Milk Powder/Skimmed Milk Powder .....	250 gms.
10. Infant Food/Weaning Food .....	500 gms.
11. Malt Food/Malted Milk Food .....	300 gms.
12. Butter/Butter Oil/Ghee/Margarine/Cream/ Bakery Shortening .....	200 gms.
13. Vanaspati, Edible Oils/Fats .....	250 gms.
14. Carbonated Water .....	600 ml.
15. Baking Powder .....	100 gms.
16. Arrow root/Sago .....	250 gms.
17. Corn flakes/Macaroni Products/ Corn Flour/ Custard Powder .....	200 gms.
18. Spices, Condiments and Mixed Masala(Whole) .....	200 gms.
19. Spices, Condiments and Mixed Masala (Powder) .....	250 gms.
20. Nutmeg/Mace .....	150 gms.
21. Asafoetida .....	100 gms.
22. Compounded Asafoetida .....	150 gms.
23. Saffron .....	20 gm.
24. Gur/jaggery, Icing Sugar, Honey, Synthetic Syrup, Bura .....	250 gms.
25. Cube sugar/Refined Sugar/Dextrose, Misri/Dried Glucose Syrup. ....	200 gms
26. Artificial Sweetener .....	100 gms.
27. Fruit Juice/Fruit Drink/Fruit Squash .....	400 ml
28. Tomato Sauce/Ketch up/Tomato Paste, Jam/ Jelly/ Marmalade/Tomato Puree/Vegetable Sauce .....	300 gms.
29. Non Fruit Jellies .....	200 gms.
30. Pickles and Chutneys .....	250 gms.
31. Oilseeds/Nuts/Dry Fruits .....	250 gms.
32. Tea/Roasted Coffee/RoastedChicory .....	200 gms.

(1) .....	(2)
33. Instant Tea/Instant Coffee/Instant Coffee Chichory Mixture	100 gms.
34. Sugar Confectionery/Chewing Gum/Bubble Gum ....	200 gms.
35. Chocolates .....	200 gms.
36. Edible Salt .....	200 gms.
37. Iodised Salt/ Iron Fortified Salt .....	200 gms.
38. Food Grains and Pulses (Whole and Split) .....	500 gms.
39. Atta/Maida/Suji/Besan/Other Milled Product/ Paushtik and Fortified Atta/Maida .....	500 gms.
40. Biscuits and Rusks .....	200 gms.
41. Bread/Cakes/Pastries .....	250 gms.
42. Gelatin .....	150 gms.
43. Catechu .....	150gms.
44. Vinegar/Synthetic Vinegar .....	300 gms.
45. Food colour .....	25 gms.
46. Food colour preparation	

III) CONTAINS PERMITTED NATURAL AND SYNTHETIC FOOD COLOUR(S)

OR

IV) CONTAINS PERMITTED NATURAL/AND\* SYNTHETIC\* COLOUR(S) (For the period upto and inclusive of 1st September, 2001)

(\*Strike out whichever is not applicable.)

Note:- Provided that where such a statement is displayed, the colour used in the product need not to be mentioned in the list of ingredients".

<sup>10,9</sup>**25. Use of caramel permitted :-** Notwithstanding provisions of Rule 24 <sup>1</sup>[and Rule 32 (b)] caramel may be used without label declaration.(omited wef. 25.12.2004)

<sup>10,2</sup>**26. Natural colouring matters which may be used :-** <sup>1</sup>[Except as otherwise provided in these rules and in appendices B and C, the following natural colouring principles whether isolated from natural or produced synthetically may be used in or upon any article of food

- |  |  |
|--|--|
| (a) <sup>3</sup> [*****]                   | <sup>4</sup> (b) (i) Beta-carotene,                  |
|  | (ii) Beta-apo-8' carotenal,                          |
|  | (iii) Methylene ester of Beta-apo-8'carotenoic acid, |
|  | (iv) Ethylester of Beta-apo-8' carotenoic acid,      |
|  | (v) Canthaxanthin;]                                  |
| (c) Chlorophyll :                          | (d) <sup>5</sup> [Riboflavin (Lactoflavin)]          |
| (e) Caramel ;                              | (f) Annatto ;  |
| (g) <sup>6</sup> Omitted;                  | (h) Saffron;   |
| (i) [Curcumin] <sup>5</sup> [or turmeric]. |  |

<sup>7</sup>[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.

<sup>10</sup>**27. Addition of inorganic matters and pigments prohibited:-** Inorganic colouring matters and pigments shall not be added to any article of food unless otherwise provided in appendix B and appendix C of these rules.

<sup>8</sup>[Provided that chewing gum may contain Titanium dioxide- (food grade) up to a maximum limit of 1 per cent]

1. Ins. by Noti. No. GSR 425, dated 4.4.1960
2. Subs. by Noti. No. SRO 2755, dated 20-11-1956
3. Omitted by Noti. No. GSR 992, dated 4.6.1971.
4. Subs. by Noti, No. GSR 938, dated 26.5.1971.
5. Sub. by Noti No. GSR. 1533, dated, 8-7-1968.
6. Omitted Noti. No. GSR 764 (E) dated 15.11.1984 (w.e.f. 15.11.1985).
7. Sub. by Noti. No. GSR 764 (E), dated 15.11.1984 (effective 15.11.1985)
8. Ins by Noti No. GSR 55 (E) dated 31.1.1979.
9. Amended GSR 501(E) dated 29-5-2000.
10. Use of caramel omitted GSR 388 (E) dated 25.6.2004 (w.e.f. 25.12.2004)

<sup>2,4,6</sup>**28. Synthetic food colours] which may be used :-** No synthetic food colours or a mixture thereof <sup>7</sup>except the following, shall be used in food:

	Colour	Common name	Colour Index (1956)	Chemical Class
1.	Red	Ponceau 4R Carmoisine Erythrosine	16255 14720 45430	Azo " Xanthene
2.	Yellow	Tartrazine Sunset yellow FCF	19140 15985	Pyrazolone Azo
3.	Blue	Indigo Carmine [Brilliant blue FCF	73015 42090	Indigoid Triarylmethane
4.	Green	Fast green FCF	42053	Triarylmethane]

<sup>7</sup>**28A. Use of Lake colour as colourant in foods –** Aluminium Lake of Sunset Yellow FCF may be used in powdered dry beverages mix (powdered softdrink concentrate) upto a maximum limit of 0.04 percent weight by weight. The maximum limit of colour content in final beverage for consumption shall not exceed 8.3 ppm and that of aluminium content shall not exceed 4.4 ppm of the final beverage for consumption.

Provided that the powdered dry beverage mix (powdered softdrink concentrate) label shall give clear instruction for reconstitution of product for making final beverage."

<sup>4,6</sup>**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 (dal moth, mongia, phulgulab, sago papad, dal biji only)
- (c) Peas, strawberries and cherries in hermetically sealed containers, preserved or processed papaya, canned tomato juice, fruit syrup, fruit squash, fruit cordial, jellies, jam, marmalade, candied crystallised or glazed fruits;
- (d) Non-alcoholic carbonated and non-carbonated ready-to serve synthetic beverages including synthetic syrups, sherbets, fruit bar, fruit beverages, fruit drinks, synthetic soft drink concentrates ;
- (e) Custard powder ;
- (f) Jelly crystal and ice candy ;

1. Ins. by Noti. No. GSR 55(E),dated 31.1.1979.
2. Sub. by Noti. No. GSR 133, dated 23.1.1973.
3. Sub by Noti. GSR No. 243, dated 1.3.1980.
4. Subs. by Noti. No. GSR677(E) dated 6.9.1994 (w.e.f. 6.9.1995)
6. Ins. by Noti. No. GSR 304 (E) dated 4.6.1997. This supersedes notifications at 5 and 6 above).
7. Added GSR 853 (E) dt 30-12-2003 (w.e.f. 1.4.2003)

<sup>5</sup>(g) Omitted.

<sup>5</sup>(h) Flavour emulsion and flavour paste for use in carbonated or non-carbonated beverage only under label declaration as provided in clause (13) of sub-rule (ZZZ) of rule 42".

**<sup>2</sup>30. Maximum limit of permitted synthetic food colours:-** The maximum limit of any 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 final food or beverage for consumption except in case of food articles mentioned in clause (c) of rule 29 where the maximum limit of permitted synthetic food colours shall not exceed 200 parts per million of the final food or beverage for consumption.

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

## PART VII PACKING AND LABELLING OF FOOD

**<sup>1</sup>32. Package of food to carry a label :-** Every package of food shall carry a label and unless otherwise provided in these rules, there shall be specified on every label :-

- (a) the name, trade name or description of food contained in the package;
- (b) the names of ingredients used in the product in descending order of their composition by weight or volume as the case may be;

Provided that in the case of artificial flavouring substances, the label may not declare the chemical names of the flavours, but in the case of natural flavouring substances or nature-identical flavouring substances, the common name of flavours shall be mentioned on the label.

<sup>4,3</sup>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."

<sup>6</sup>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.

- 
1. Sub. by Noti. No. 422(E) dt. 29.4.1987 (w.e.f. 29.4.1989)
  2. Ins by Noti. No. GSR 304(E), dated 4.6.1997.
  3. Ins. by Noti No. GSR 41 (E) dated 29.1.1997 (w.e.f 29.1.1998)
  4. Certain provisos added vide GSR 380(E) dt. 9-7-1998 & omitted vide GSR 769(E) dt. 15-11-1999.
  5. Omitted GSR 718(E) dated 13-9-2000.
  6. Amended GSR 537 (E) dated 13-6-2000 (w.e.f. 1-9-2000)

<sup>1</sup>Provided also that when any article of food contains whole or part of any animal including birds, fresh water or marine animals or eggs or product of any animal origin, but not including milk or milk products, as ingredient.-

- (a) a declaration to this effect shall be made by a symbol and colour code so stipulated for this purpose to indicate that the product is Non-Vegetarian Food. The symbol shall consist of a brown colour filled circle having a diameter not less than the minimum size specified in the Table given below, inside the square with brown outline having side double the diameter of the circle, as indicated in clause (16) of sub-rule(ZZZ) of rule 42;

**Table**

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

- (b) The symbol shall be prominently displayed
  - (i) on the package having contrast background on principal display panel,
  - (ii) just close in proximity to the name or brand name of the product, and
  - (iii) on the labels, containers, pamphlets, leaflets, advertisements in any media;

Provided also that where any article of food contains egg only as Non-Vegetarian ingredient, the manufacturer, or packer or seller may give declaration to this effect in addition to the said symbol.

Provided further that the provisions of these rules shall not apply in respect of any Non-Vegetarian Food which is manufactured and packed without the symbol before the commencement of the Preventioin of Food Adulteration (Fourth Amendment) Rules, 2001.

- 
1. Amended GSR 245 (E) dt 4.4.2001 (w.e.f 4.10.2001)

<sup>1</sup> Provided also that for all Vegetarian Food -

(a) a declaration to this effect shall be made by a symbol and colour code so stipulated for this purpose to indicate that the product is Vegetarian Food. The symbol shall consist of a green colour filled circle, having a diameter not less than the minimum size specified in the Table given below, inside the square with green outline having size double the diameter of the circle, as indicated in clause (17) of sub-rule (ZZZ) of rule 42;

**Table**

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

- (b) The symbol shall be prominently displayed,
- (i) on the package having contrast background on principal display panel,
  - (ii) just close in proximity to the name or brand name of the product, and
  - (iii) on the labels, containers, pamphlets, leaflets, advertisements in any media;

Provided further that the provisions of these rules shall not apply in respect of any Vegetarian Food which is manufactured and packed without the symbol before the commencement of the Prevention of Food Adulteration (9th Amendment) Rules, 2001:

Provided also that the provisions of the these rules shall not apply in respect of mineral water or packaged drinking water or carbonated water or liquid and powdered milk.

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1. Amended GSR 908 (E) dt 20.12.2001 (w.e.f. 20.6.2002)

<sup>1</sup> Provided further that when statement regarding addition of colours or flavours is displayed on the label in accordance with rule 24 and rule 64 BB respectively, addition of such colours or flavours need not be mentioned in the list of ingredients:

Provided also that in case both colour and flavour are used in the product, one of the following combined statements in capital letters shall be displayed just beneath the list of ingredients on the label attached to any package of food, so coloured and flavoured, namely:-

- I) CONTAINS PERMITTED NATURAL COLOUR (S) AND ADDED FLAVOUR(S)
- OR
- II) CONTAINS PERMITTED SYNTHETIC FOOD COLOUR(S) AND ADDED FLAVOUR(S)
- OR
- III) CONTAINS PERMITTED NATURAL AND SYNTHETIC FOOD COLOUR(S) AND ADDED FLAVOUR (S)
- OR
- IV) CONTAINS PERMITTED NATURAL\*/AND\* SYNTHETIC\* COLOURS AND ADDED FLAVOURS(For the period upto and inclusive of 1st September, 2001

<sup>2</sup>NOTE :- A specific name shall be used for ingredients in the list of ingredients:

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

Name of the Classes	Class names
Edible vegetable oil	Edible vegetable oil/Edible
Edible vegetable fat	vegetable fat or both Hydrogenated or partially hydrogenated oil.
Animal fat/oil, other than milk fat	Give name of the source of fat, Lard and beef fat or extracts thereof shall be declared by specific names.
Starches, other than chemically modified starches	Strach
All species of fish where the fish constitutes an ingredient of another food and provided that the labelling and presentation of such food does not refer to a species of fish.	Fish

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1. Amended GSR 537 (E) dated 13-6-2000 (w.e.f. 1-9-2000)  
 2. Amended GSR 388 (E) dated 25.6.2004 (w.e.f. 25.12.2004)

All types of poultry meat where such meat constitutes an ingredient of another food and provided that the labelling and presentation of such a food does not refer to a specific type of poultry meat.	Poultry meat
All type of cheese where cheese or mixture of cheeses constitutes an ingredient of another food and provided that the labelling and presentation of such food does not refer to a specific type of cheese.	Cheese
All spices and condiments and their extracts	Spices and condiments or mixed spices/condiments as appropriate.
All types of gum or preparations used in the manufacture of gum base for chewing gum.	Gum Base
Anhydrous dextrose and dextrose monohydrate	Dextrose or Glucose
All types of Caseinates	Caseinates
Press, expeller or refined cocoa butter	Cocoa butter
All crystallized fruit	Crystallized fruit
All milk and milk products derived solely from milk	Milk solids
Cocoabean, Coconib, Cocomass, Cocoa press cakes, cocoa powder (Fine/Dust)	Cocoa solids

Provided further that for food additives falling in the respective classes, and appearing in lists of food additives permitted for use in foods generally, the following class titles shall be used together with the specific names or recognized international numerical identifications:-

Acidity Regulator, Acids, Anticaking Agent, Antifoaming Agent, Antioxidant, Bulking Agent, Colour, Colour Retention Agent, Emulsifier, Emulsifying Salt, Firming Agent, Flour Treatment Agent, Flavour Enhancer, Foaming Agent, Gelling Agent, Glazing Agent, Humectant, Preservative, Propellant, Raising Agent, Stabilizer, Sweetener, Thickener:

Provided also that for declaration of flavours on the label the class of flavours namely, Natural Flavours and Natural Flavouring Substances or Natural-Identical Flavouring Substances or Artificial Flavouring Substances as the case may be, shall be declared on the label.

1. Ins. by Noti No. GSR 41(E) dated 29.1.1997(w.e.f. 29.1.1998)
2. Amended GSR 877(E) dt. 20.11.2000 (w.e.f. 20.11.2001)

- <sup>1</sup>(c) (i) the name and complete address of the manufacturer and the manufacturing unit, if these are located at different places and in case the manufacturer is not the packer or bottler, the name and complete address of the packing or bottling unit as the case may be;
- (ii) where an article of food is manufactured or packed or bottled by a person or a company under the written authority of some other manufacturer or company, under this or its brand name, the label shall carry the name and complete address of the manufacturing or packing or bottling unit as the case may be, and also the name and complete address of the manufacturer or the company, for and on whose behalf it is manufactured or packed or bottled;
- (iii) where an article of food is imported into India, the package of food shall also carry the name and complete address of the importer in India.

Provided that where any food article manufactured outside India is packed or bottled in India, the package containing the such food article shall also bear on the label, the name of the country of origin of the food article and the name and complete address of the importer and the premises of the packing or bottling in India.

- *The corks of bottles apart from name "Rose and thistle" carried the Calcutta postal code i.e., Calcutta 16; hence there has been substantial compliance with the Rule 32c of the Rules (R.K.Mittal vs. R. Raj Chaudhary), Calcutta High Court FAC 1985 (I) 140.*
- *If in addition to selecting bag as a package manufacturer/wrapper wraps some paper on each sugar ball, it would not mean that each of such wrapper was intended to be used as package as defined in the Act, and the said covering paper was the label within contemplation of Rule 32 (M/s Gopinath and Sons vs. State Himachal Pradesh) High Court of Himachal Pradesh.*

1. Amended GSR 877(E) dt. 20.11.2000 (w.e.f. 20.11.2001)

(d) the net weight or number or measure of volume of contents 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 per cent where such immediate wrapper is a waxed paper or any other paper with wax or aluminium foil under strip; or
- (ii) 6 per cent 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 numerals or alphabets or in combination, representing the batch number or lot number or code number being preceded by the words 'Batch No'. or "Batch" or Lot No". or, Lot or any distinguishing prefix.

Provided, that in case of canned food, the batch number may be given at the bottom, or on the lid of the container, but the words "Batch No", given at the bottom or on the lid, shall appear on the body of the container.

(f) the month and year in which the commodity is manufactured or prepacked;

Provided that in case of package weighting 20 g or less and liquid products marketed in bottles which are recycled for refilling, particulars under clause (b) need not be specified.

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

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

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

<sup>3</sup> Provided also that in case of any package containing bread or liquid milk, sterilized or Ultra High Temperature treated milk, Soya milk, flavoured milk, any package containing dhokla, bhelpuri, pizza, doughnuts, khoa, paneer or any uncanned package of fruits, vegetables, meat, fish or any other like commodity which has a short shelf life, the date, month and year in which the commodity is manufactured or prepared or prepacked shall be mentioned, on the label:

Provided also that in case of package containing confectionery weighing 20g. or less, the particulars under this clause need not be specified."

<sup>2</sup>(g) The date of expiry in case of packages of aspartame which shall not be more than three years from the date of packaging.

<sup>1</sup>(h) The purpose of irradiation and licence number in case of Irradiated Food."

<sup>3</sup>(i) the month and year in capital letters upto which the product is best for consumption, in the following manner, namely:-

"BEST BEFORE .....MONTHS AND YEAR

- 
- 1. Ins. by Noti. GSR 614 (E) dated 9.8.1994.
  - 2. Amended by Noti. No. GSR 578 (E) dated 4.8.1995.
  - 3. Amended Noti. No. GSR 537(E) dt. 13-6-2000 (w.e.f. 1-9-2000)

- OR  
 "BEST BEFORE .....MONTHS FROM PACKAGING  
 OR  
 BEST BEFORE .....MONTHS FROM MANUFACTURE  
 OR  
 BEST BEFORE UPTO MONTH AND YEAR ..... } For the period  
 OR upto and  
 BEST BEFORE WITHIN.....MONTHS } inclusive of  
 FROM THE DATE OF PACKAGING/MA- } 1st September  
 NUFACTURE } 2001)

Note:- blank be filled up)

Provided that in case of wholesale packages the particulars under clauses (b), (f), (g), (h) and this clause need not be specified:

Provided further that in case of package or bottle containing sterilised or Ultra High Temperature treated milk, soya milk, flavoured milk, any package containing bread, dhokla, bhelpuri, pizza, doughnuts, khoa, paneer, or any uncanned package of fruits, vegetable, meat, fish or any other like commodity, the declaration be made as follows:

- "BEST BEFORE.....DATE/MONTH/YEAR"  
 OR  
 "BEST BEFORE ..... DAYS FROM PACKAGING"  
 OR  
 "BEST BEFORE .....DAYS FROM MANUFACTURE"  
 OR  
 "BEST BEFORE UPTO.... DATE/MONTH/YEAR } For the period  
 OR upto and  
 "BEST BEFORE WITHIN ..... DAYS FROM THE } inclusive  
 DATE OF PACK- } of Ist  
 AGING/MANUF- } September  
 ACTURE" } 2001)

(Note : (i) blank be filled up)

(ii) Month and Year may be used in numerals.

(iii) Year may be given in two digits.

Provided also that in case of a package containing confectionery weighing 20g or less, the particulars under clause(i) may not be specified:

1. Ins. by Noti. No. GSR 614 (E) dated 9.8.1994
2. Suli by Not No. GSR 284 (E) dated 29.5.1997
3. Amended GSR 537(E) dated 13-6-2000 (wef 1-9-2000)

Provided also that the above declaration of best before consumption shall not be applicable to the Packages of Aspartame and Infant milk substitute and Infant food".

“Provided also that in case of any bottle containing liquid milk or liquid beverage having milk as an ingredient, softdrink, carbonated water or ready-to-serve fruit beverages, the declarations with regard to addition of fruit pulp and fruit juice as well as the “dated of manufacture” and “best before date” shall invariably appear on the body of the bottle.

Provided also that in case of returnable bottle which are recycled for refilling where the lable declarations are given on the crown, the declaration referred to in the above proviso, with regard to addition to fruit pulp and fruit juice shall be enforced as per the Schedule given below. The bottles on which the year of manufacture is not embossed the dated of replacing such bottle shall be the 1<sup>st</sup> day of April, 2008

**SCHEDULE**

S. No.	Year of manufacture	Date of enforcement of the declarations referred to in the first proviso by replacing old bottles with new bottles
1.	2002 and beyond but before the commencement of the Prevention of Food Adulteration (8 <sup>th</sup> Amendment) Rules 2002	1.4.2008
2.	2001	1.4.2007
3.	2000	1.4.2006
4.	1999	1.4.2005
5.	1998	1.4.2004
6.	1997 and before	From the date of commencement of the Prevention of Food Adulteration (8 <sup>th</sup> Amendment) Rules, 2002

1. Amended vide GSR 853 (E) dt. 30-12-2002 (w.e.f. 1.10.2003)

Provided also that the returnable new glass bottle manufactures and used for packing of such beverages on the date of commencement of the Prevention of Food Adulteration (8<sup>th</sup> Amendment) Rules 2002 shall carry these declarations on its body”

Provided also that the above provisions except date of manufacture and “best before date” shall not apply in respect of carbonated water (plain soda) potable water impregnated with carbon dioxide under pressure) packed in returnable glass bottles.

**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 (omitted)

**Explanation-III :** For the purpose of declaration of month and year of manufacture, the provision under the rule 6(B) 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 quality, intended for retail either in individual pieces or package as a whole.

<sup>2,1</sup>**Explanation-VI :** "Wholesale package" means a package containing.

a) a number of retail packages, where such first mentioned package is intended for sale, distribution or delivery to an intermediary and is not intended for sale direct to a single consumer; or

b) a commodity of food sold to an intermediary in bulk to enable such intermediary to sell, distribute or deliver such commodity of food to the consumer in smaller quantities.

**Explanation VII-** Prepacked commodity with its grammatical variations and cognate expressions means a commodity of food with or without the purchaser being present, is placed in a package of whatever nature so that the quality of the commodity contained therein has

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1. Amended vide GSR 537(E) dated 13-6-2000 (w.e.f. 1-9-2000).
  2. Amended vide GSR 380(E) dt. 9-7-1998.
  3. Omitted GSR 877(E) dt. 20.11.2000 (w.e.f. 20.11.2001)

predetermined value and such value cannot be altered without the package or its lid or cap, as the case may be, being opened or undergoing a perceptible modification.

**Explanation VIII-** (i) **Best Before"** means the date which signifies the end of the period under any stated storage conditions during which the product will remain fully marketable and will retain any specific qualities for which tacit or express claims have been made. However, provided that beyond the date the food may still be perfectly satisfactory.

(ii) In addition to the date of best before, any special conditions for the storage of the food shall be declared on the label if the validity of the date depends on such storage.

Note - The expression 'package', wherever it occurs in these rules, shall be construed as package containing prepacked commodity of food articles".

<sup>6,8</sup>**Explanation IX-**Non-Vegetarian Food' means an article of food which contains whole or part of any animal including birds, fresh water or marine animals or eggs or products of any animal origin, but not including milk or milk products, as an ingredient.",

<sup>9</sup>**Explanation X-**"Vegetarian Food" means any article of Food other than the Non-Vegetarian Food as defined in Explanation IX of this rule;

<sup>1</sup>**[32. A. Nutritional Food :-** The food claimed to be enriched with nutrients such as minerals, proteins or vitamins shall give quantities of such added nutrients on the label.]

<sup>2</sup>**[33. Languages of the particulars or declaration on 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.]

**34.Declaration to be surrounded by line :-** There shall be a

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1. Ins. by Noti. No. GSR 63(E), dated 5.2.1976 (w.e.f. 5.8.1976).
  2. Subs. by Noti. No. SRO 2755, dated. 24.11.1956.
  3. Subs. by Noti. No. GSR 169, dated 2.2.1961.
  4. Subs. by Noti. No. GSR 1340, dated 24.10.1961.
  5. Amended GSR 380 (E) 9.7.1998
  6. Amended GSR 463 (E) dated 17-5.2000 (wef 17-11-2000) omitted
  7. Amended GSR 537 (E) dated 13.6.2000 (wef 1-9-2000)
  8. Amended GSR 245 (E) dt. 4.4.2001 (wef 4.10.2001)
  9. Amended GSR 908 (E) 20.12.2001 (w.e.f. 20.6.2002)

surrounding line enclosing the declaration and where the words <sup>3</sup>["unsuitable for babies"] are required to be used there shall be another such line enclosing these words.

**35. Distance of surrounding line :-** The distance between any part of the words <sup>3</sup>["unsuitable for babies;"] and the surrounding line enclosing these words shall not be less than <sup>4</sup>[1.5mm.].

**<sup>1</sup>36. Principal display panel, its area, size and letter, etc,-**

(1) **Principipl display panel** means that part of a label which is intended or is likely to be displayed, presented or shown or examined by the customer under normal and customary conditions of display, sale or purchase of the commodity of food contained in the package:

- (2) The area of the principal display panel shall not be less than-
  - (a) in the case of a rectangular container, forty percent of the product of height and width of the panel of such container having the largest area:
  - (b) in case of cylindrical or nearly cylindrical, round or nearly round, oval or nearly oval container, twenty percent of the product of the height and average circumference of such container; or
  - (c) in the case of a container of any other shape, twenty percent of the total surface area of the container except where there is label, securely affixed to the container such label shall have a surface area of not less than ten percent of the total surface area of the container.

(3) In computing the area of the principal display panel, the tops, bottoms, flanges at top and bottoms of cans, and shoulders and necks of bottles or jars shall be excluded.

(4) In the case of package having a capacity of five cubic centimeters or less, the principal display panel may be card or tape affixed firmly to the package or container and bearing the required information under these rules.

(5) The height of any numeral in the declaration required under rules, on the principal display panel shall not be less than.

(i) as shown in Table-I below if the net quntity is declared in terms of weight or volume.

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Amended vide GSR 380(E) dt. 9-7-1998.

**TABLE -I**

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

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

**TABLE-II**

Minimum height of numeral

Sl. No	Net quantity in length area or number, Area of Principal display panel	Minimum height in mm	
		Normal case	When blown, formed, moulded or perforated on container
1.	Upto 100 cm. square	1	2
2.	above 100 cm. square upto 500 cm. square	2	4
3.	Above 500 cm. square upto 2500 cm. square	4	6
4.	Above 2500 cm. square	6	8

(6) The height of letters in the declaration under sub-rule (5) shall not be less than 1 mm height. When blown, formed, moulded, embossed or perforated, the height of letters shall not be less than 2mm.

Provided that the width of the letter or numeral shall not be less than one third of its height, but this proviso shall not apply in the case of numeral 'I' and letters i,I and 1:

Provided also that the size of letter specified under this rule shall be applicable to declaration made only under rule 32 or 32-A of these rules.

(7) Every declaration which is required to be made on package under these rule shall be-

- (a) legible, prominent, definite, plain and unambiguous;
- (b) conspicuous as to size number and colour, and

(c) as far as practicable, in such style or type or lettering as to be boldly, clearly and conspicuously present in distinct contrast to the other type, lettering or graphic material used on the package, and shall be printed or inscribed on the package in a colour that contrasts conspicuously with the background of the label.

**Provided that -**

- (a) Where any label information is blown, formed or moulded on a glass or plastic surface or where such information is embossed or perforated on a package, that information shall not be required to be presented in a contrasting colour;
- (b) Where any declaration on a package is printed either in the form of a handwriting or hand script, such declaration shall be clear, unambiguous and legible.
- (8) No declaration shall be made so as to require it to read through any liquid commodity contained in the package.
- (9) Where a package is provided with an outside container or wrapper such container or wrapper shall also contain all the declarations which are required to appear on the package except where such container or wrapper itself is transparent and the declarations on the package are easily readable through such outside container or wrapper."

**37. Labels not to contain false or misleading statements :-** A label shall not contain any statement, claim, design, device, fancy name or abbreviation which is false or misleading in any particular concerning the food contained in the package, or concerning the quantity or the nutritive value or in relation to the place of origin of the said food :

<sup>1</sup>[Provided that this rule shall not apply in respect of established trade or fancy names of confectionery, biscuits and sweets such as Barley

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1. Added under Noti. No. SRO 2755, dated 24.11.1956.

Sugar, Bulls Eye, 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.]

<sup>7,4</sup>**[37-A. Manufacture of proprietary foods and infant foods:-**

(1) An article of infant milk substitutes/ infant foods whose standards are not prescribed in Appendix 'B' shall be manufactured for sale, exhibited for sale or stored for sale only after obtaining the approval of such article of food and its label from Government of India.

<sup>5</sup>(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

<sup>8</sup>Explanation :- For the purpose of this rule :-

- (a) and (aa) (infant food & infant) ..... Omitted
- (b) " Proprietary food", means a food which has not been standardised under the Prevention of Food Adulteration Rules, 1955".

**<sup>1</sup>37B. Labelling 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 millimetres 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 or the advertisement, as the case may be. In case of infant food, a

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- 1. Sub by Noti. No. GSR 147(E) dated 14.3.1997 (w.e.f. 14.9.1997)and GSR 285 (E) dated 29.5.1997.
  - 4. Ins. by Noti. No. GSR 500(E), dated 9.7.1984 and 612 (E) dated 18.8.84.
  - 5. To be deleted by Noti. No. GSR 422(E) dt. 29.4.1987 (w.e.f. 29.4.1989).
  - 7. Sub by Noti No. GSR 147(E) dated 14.3.1997 (w.e.f. 14.9.1997)
  - 8. Clause (a) & (aa) omitted clause (b) should have been renumbered as (a)]

statement indicating “infant food shall be introduced only after six months and upto the age of two years” 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 in-appropriate, as under:-

“warning/caution-Careful and hygienic preparation of infant foods/infant milk substitutes is most essential for health. Do not use fewer scoops than directed since diluted feeding will not provide adequate nutrients needed by your infant. Do not use more scoops than directed since concentrated feed will not provide the water needed by your infant”

- (e) the approximate composition of nutrients per 100/gms. Of the product including its energy value in Kilo Calories/Joules;
- (f) the storage condition specifically stating “store in a cool and dry place in an air tight container” or the like;
- (g) the feeding chart and directions for use and instruction 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.

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1. Amended GSR 388(E) dt 25.6.2004

- (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 of other graphic materials or phrases designed to increase the saleability of the infant milk substitute. The terms “Humanised” or “Maternalised” or any other similar words shall not be used. The package and/or the label and / or the advertisement of infant foods/infant milk substitute shall not exhibit the words “Full protein food” “energy food” “complete food” or “Health Food” or any other similar expression.
- (3) The containers of infant milk substitute meant for low birth weight infant (less than 2500gm) 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 alongwith the product name in central panel;
  - (b) a statement “the low birth weight infant milk substitute shall be withdrawn under medical advice as soon as the mother’s milk is sufficiently available”, and
  - (c) a statement “**TO BE TAKEN UNDER MEDICAL ADVICE**” in capital letters.
- (4) The product which contains neither milk nor any milk derivatives shall be labelled “Contains no milk or milk product” in conspicuous manner.
- (5) The container of infant milk substitute for lactose intolerant infants or label affixed thereto shall indicate conspicuously “**LACTOSEFREE**” in capital letters and statement “**TO BE TAKEN UNDER MEDICAL ADVICE**”.

**137-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 Prevention of Food Adulteration Rules 1955 and the provisions of the Atomic Energy (Control of Irradiation Food) Rules, 1991, under the Atomic Energy Act, 1962 (Act 33 of 1962).”

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1. Ins by Noti No. GSR 614(E) dated 9.8.1994.

<sup>3</sup>37D **Labelling of edible oils and fats**-The package, label or the advertisement of edible oils and fats shall not use the expressions "Super-Refined", "Extra-Refined" "Micro-Refined" "Double-Refined" "Ultra-Refined", Anti-Cholesterol", Cholestrol Fighter" "Soothing to Heart", Choleslerol Friendly" Saturated Fat Free" or such other expressions which are an exaggeration of the quality of the Product".

**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 recommedations 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 <sup>2</sup>or approved for medical purpose.

**40. Unauthorised use of words showing imitation prohibited:-** <sup>1</sup>[(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 words is specifically permitted under these rules.]

<sup>1</sup>[(2) Any fruit syrup, fruit juice, fruit squash, beverage or cordial or crush which does not contain the prescribed amount of fruit juice, shall not be described as a fruit juice, fruit squash, fruit

1. Rule 48 renumbered as sub-rule (1) by Noti. No. SRO 2755,dated 24.11.1956.
2. Subs by Noti No. GSR 41(E) dated 29.1.1997.
3. Amended GSR 241 (E) dated 5-4-1999 & GSR 531 (E) dated 19-7-99 (w.e.f. 1-11-1999)

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 label which carries picture of any fruit.....<sup>2</sup>

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

<sup>3</sup>[(3) Any fruit and vegetable product alleged to be fortified with vitamin C shall contain not less than 40 mgm of ascorbic acid per 100 gm of the product.]

**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 imitation of any food.

**42. Form of labels :-** (A) Coffee-Chicory Mixture :- (i) Every package containing a mixture of coffee and chicory shall have affixed to it a label upon which shall be printed the following declaration :

Coffee blended with Chicory	
This mixture contains :	
Coffee	percent
Chicory	percent"

1. Subs by Noti. GSR 1533 dated 8.7.1968.
2. Omitted by Noti No. GSR 293 (E) at, 23.3.1985(w.e.f. 23.3.1985)
3. Ins. by Noti. GSR 992, dated 4.6.1971.

<sup>1</sup>(ii) Every package containing Instant Coffee-Chicory mixture shall have affixed to it a label upon which shall be printed the following declarations:

Instant Coffee-Chicory Mixture	
made from blends of Coffee and Chicory	
Coffee	Percent
Chicory	Percent"

<sup>2</sup>[Omitted].

**(B) CONDENSED MILK OR DESSICATED (DRIED)MILK:-** (1) Every package containing condensed milk or dessicated (dried) milk shall bear a label upon which is printed such one of the following declarations as may be applicable or such other declaration substantially to the like effect as may be allowed by the State Government.

<sup>3</sup>[(a) In the case of condensed milk (unsweetened);

CONDENSED MILK UNSWEETENED
(Evaporated milk)
This tin contains the equivalent
of (x).....litres of <sup>4</sup> toned milk

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

CONDENSED MILK SWEETENED
This tin Contains the equivalent
of (x).....litres of <sup>4</sup> toned
milk with sugar added

1. Ins. by Noti. No. GSR 917 (E) dated 17.11.1987 (w.e.f.17.5.1988) & GSR 73(E) dated 3.2.1988.
2. Omitted by Noti. No. SRO 2755, dated 24.11.1956.
3. Ins by Noti No GSR 1533 dated 8.7.1968
4. Ins by Noti. No. GSR 10(E) dated 7.1.1991 (w.e.f. 7.7.1991)

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

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

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

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

<sup>1</sup>[(dd) In the case of condensed milk (sweetened and flavoured):

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

<sup>2</sup>(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) ..... litres of <sup>3</sup> [toned] milk

<sup>1</sup>[(ee) In the case of milk powder which contain lecithin :

1. Ins.by Noti. No. GSR 55(E), dated 31.1.1979 (w.e.f. 31.7.1979)
2. Ins. by Noti No. GSR 223 (E) dated 20.5.1996 (w.e.f. 20.11.1996)
3. Ins. by Noti No. GSR 10(E) dated 7-1-1991 (w.e.f. 7-7-1991)

MILK POWDER IN THIS PACKAGE  
CONTAINS LECITHIN

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

PARTLY SKIMMED MILK POWDER  
This tin contains the equivalent of  
(x) ....litres of partly skimmed milk having  
....per cent milk fat

(g) In the case of skimmed milk powder :

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

(ii) The declaration shall in each case be completed by inserting at (x) the appropriate number in figures' for example, "One and half (1<sup>1</sup>/<sub>2</sub>)", any fraction being expressed as eight quarters or a half, as the case may be<sup>3</sup>[.....]

(iii) There shall not be placed on any package containing condensed milk or dessicated (dried) milk any comment on, explanation of, or reference to either the statement of equivalence, contained in the prescribed declaration or on the words "machine skimmed" skimmed" or unsuitable for babies" except instructions as to dilution as follows :

"To make a fluid not below the composition of <sup>3</sup>toned milk or skimmed milk <sup>2</sup>[\*\*\*] (as the case may be) with the contents of this package, add (here insert the number of parts) of water by volume to one part by volume of this condensed milk or dessicated (dried) milk.

<sup>1</sup>[Sweetened condensed milk and other similar products which are not suitable for infant feeding shall not contain any instructions for modifying them for infant formula.]

(iv) Wherever the word "milk" appears on the label of a package

1. Ins. by Noti. No. 257 (E) dated 3.5.1991 (w.e.f. 3.11.1991)
2. Omitted by Noti. No. SRO 2755, dated 24.11.1956.
3. Omitted by Noti. No. 10(E) dated 7.1.1991 (w.e.f. 7.7.1991).

of condensed skimmed milk or of (dried) skimmed milk as the description or part of the description of the contents, it shall be immediately preceded or followed by the word "machine skimmed" or "partly skimmed", as the case may be .

<sup>2</sup>[(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 abbreviation shown below :

- (i) Buffalo milk may be denoted by the letter 'B'.
- (ii) Cow milk may be denoted by the letter 'C'.
- (iii) Goat milk may be denoted by the letter 'G'.
- (iv) Standardised milk may be denoted by the letter 'S'.
- (v) Toned milk may be denoted by the letter 'T'.
- (vi) Double toned milk may be denoted by the letters 'DT'.
- (vii) Skimmed milk may be denoted by the letter 'K'.
- (viii) Pasteurised milk may be denoted by the letter 'P' followed by the class of milk. For example, Pasteurised Buffalo milk shall bear the letter 'PB'.

<sup>3</sup>[alternatively colours of the caps of the milk bottles shall be indicative of the nature of milk contained in them, the classification of colours being displayed at places where milk is sold/stored or exhibited for sale, provided that the same had been simultaneously intimated to the concerned Local (Health) Authority. Other media of information like Press may also be utilised];

<sup>1</sup>[(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 manufacturer, if any, legibly and conspicuously displayed on the stall, vehicle or container as the case may be.

1. Ins. by Noti No. GSR 938 (E) dated 26.5.1971.
2. Ins. by Noti. No. GSR 938, dated 26.5.1971.
3. Ins. by Noti No. GSR 243, dated 1.3.1980.

<sup>2</sup>**1(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"

<sup>1</sup>**(F) Light Black Pepper :-** Every package containing light black pepper shall bear the following label in addition to the Agmark seal and the requirement prescribed under Rule 32 :

Light Black Pepper (Light berries).

<sup>4,5</sup>**(G)** Every package containing "Cassia Bark"shall bear the following label :

CASSIA BARK (TAJ)

<sup>5</sup>**(GG)** Every package contining "Cinnamon" shall bear the following label :

CINNAMON (DALCHINI)

**(H)** Every package of chillies which contains added edible oil shall bear the following label :

CHILLIES IN THIS PACKAGE CONTAINS AN ADMIXTURE OF NOT MORE THAN 2 PER CENT OF ..... (NAME OF OIL) EDIBLE OIL

<sup>3</sup>**(I)** Omitted

**(J)** Every package of ice-cream, kulfi, kulfa, and chocolate ice cream contaning starch shall have a declaration on a label as specified in sub-rule (2) of Rule 43,

**(K)** <sup>7</sup>Omitted

<sup>3,6</sup>**(L)** Masala :Every package of mixed masala fried in oil shall bear the following label."

1. Renumbered by Noti. No. GSR 938, dated 26.5.1971.
2. Ins. by Noti GSR 1256, dated 17.8.1967.
3. Omitted by Noti. No. GSR 422 (E) dated 29.4.1987 (w.e.f.29.4.1989)
4. Ins. by Noti. No. GSR 205, dated 13.2.1974 (w.e.f. 13.5.1974).
5. Subs. by Noti. No. GSR 55 (E), dated 31.1.1979 (w.e.f. 31.7.1979)
6. Subs. by Noti. No. GSR 63 (E) dated 5.2.1976 (w.e.f. 5.8.1976)
7. Omitted by GSR 67 (E) dt 5.2.2001

MIXED MASALA (FRIED)  
THIS MASALA HAS BEEN  
FRIED IN.....  
(Name of the edible oil used )

<sup>3</sup>**(M) Compounded Asafoetida :-** Every container of compounded asafoetida shall indicate the approximate composition of edible starch or edile cereal flour used in the compound, on the label].

<sup>4</sup>**(N)** Every package containing maida treated with improver or bleaching agents shall carry the following label, namely :

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

<sup>5</sup>**(O)** Every package containing an admixture of palmolein with groundnut oil shall carry the following label, namely :

BLEND OF PALMOLEIN AND GROUNDNUT OIL  
Palmolein.....per cent  
Groundnut oil.....per cent

<sup>1</sup>**(P)** Every package containing an admixture of imported rapeseed oil with mustard oil, shall carry the following label, namely.

BLEND OF IMPORTED RAPE-SEED OIL  
AND MUSTARD OIL  
Imported rape-seed oil.....per cent  
Mustard oil ..... per cent

<sup>2</sup>**(Q)** Every package of <sup>6</sup>synthetic food colour preparation and mixture shall bear a label upon which is printed a declaration giving the percentage of total dye content].

<sup>3</sup>**(R)** Unless otherwise provided in these rules, every package

1. Ins vide Noti. No. GSR 732 (E), dt. 5.12.1977.
2. Ins by Noti No. GSR 393 (E) dated 4.8.1978
3. Subs. by Noti. GSR 55(E), dated 31.1.1979(w.e.f. 31.7.1979).
4. Ins. by Noti. No. GSR 1417, dated 20.9.1976 (w.e.f. 20.3.1977).
5. Ins. by Noti. No. GSR 651 (E) dated 22.10.1977. This clause is obsolete since this was permissible upto 30.4.1978 (see proviso to rule 44).
6. Ins by Noti No. GSR 304 (E) dated 4.6.1997.

of malted milk food which contains added natural colouring matter except caramel, shall bear the following label :

MALTED MILK FOOD IN THIS  
PACKAGE CONTAINS PERMITTED  
NATURAL COLOURING MATTER

<sup>4</sup>[(S) Every advertisement for and/or a package of food containing added Monosodium Glutamate shall carry the following declaration, namely:-

This package of .....(name of the food) contains added  
MONOSODIUM GULTAMATE :  
<sup>7</sup> NOT RECOMMENDED FOR INFANT BELOW-12 MONTHS"

<sup>5</sup>[(T) Every container of refined salseed fat shall bear the following label, namely :-

REFINED SALSEED FAT  
FOR USE IN BAKERY AND CONFECTIONERY ONLY

<sup>6,1</sup>[(U) Omitted1

<sup>2,3,8,9</sup> [(V) Every container or package of edible common salt or iodised salt or iron fortified common salt containing permitted anticaking agent shall bear the following label, namely :-

EDIBLE COMMON SALT OR IODISED SALT OR IRON  
FORTIFIED COMMON SALT\*  
CONTAINS PERMITTED ANTICAKING AGENT.  
  
\*Strike out whichever is not applicable

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

IRON FORTIFIED COMMON SALT

1. Ins. by Noti. No. GSR 732 (E), dated 5.12.1977).
2. Ins. by Noti. No. GSR 23 (E) dated 16.7.81.
3. Ins. by Noti. No. GSR 11(E), dated 4.1.1985 and 368 (E) dt. 18.4.1985.
4. Ins. by Noti. No. GSR 101 (E) dated 18.2.1992 (w.e.f. 18.8.1992).
5. Ins. by Noti. GSR 19(E), dated 28.1.1980.
6. Omitted Noti. No. GSR 101(E)dt. 18.2.1992(w.e.f. 18.8.1992).
7. The words "UNFIT" replaced by " NOT RECOMMENDED" by GSR 121(E) dated 11.3.1996(w.e.f. 7.9.1996)
8. Ins by Noti. GSR 670 (E) dated 27.11.1997 (w.e.f. 27.5.1998)
9. Amended GSR 716(E) dated 13-9-2000 (w.e.f. 30-9-2000)

<sup>2</sup>[(W) Every container of refined vegetable oil shall bear the following label, namely :-

"Refined (Name of the oil) Oil"

Provided that the container of imported edible oil shall also bear the word, "Imported", as prefix].

<sup>3</sup>[(X) Every package of Dried Glucose Syrup containing sulpherdioxide exceeding 40 ppm, shall bear the following label, namely:-

DRIED GLUCOSE SYRUP  
FOR USE IN SUGAR CONFECTIONERY ONLY

<sup>8,4</sup> (Y) ..... deleted

<sup>7</sup>(YY)'- A package containing tea with added flavour shall bear the following label, namely :-

FLAVOURD TEA  
(Common name of permitted flavour/percentage  
Registration No.

<sup>5</sup>[(Z) A package containing annatto colour in vegetable oils shall bear the following label, namely :-

Annatto colour in oil  
(Name of oil/oils used)

<sup>1,6</sup>[(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.....

1. Ins. by Noti. No. GSR 91 (E), dated 7.2.1992
2. Ins. by Noti. No. GSR 44 (E), dated 5.2.1982 (w.e.f. 5.8.1982).
3. Ins. by Noti. No GSR 57 (E), dated 11.2.1982(w.e.f. 11.8.1982) Read with corr. Noti No. GSR 307, dated 3.4.1982.
4. Ins. by Noti. No. GSR 848(E) dt.19.11.1983, corrected by GSR 113 dt.20.1.1984
5. Ins. by Noti. No. GSR 764(E),dated 15.11.1984 (effective 15.11.1985).
6. Ins. by Noti. No. GSR 457 (E) dated 23.4.1990.
7. Ins. by Noti. No. GSR 847 (E) dated 7.12.1994.
8. Deleted GSR 694 (E) dt. 11-10-1999 (w.e.f. 11-4-2000)

<sup>3</sup>[(ZZZ) Every package of chewing tobacco shall bear the following label, namely:-

"Chewing of tobacco is injurious to health";

<sup>2</sup>[(ZZZ)(1) Every package of food which is permitted to contain artificial sweetener mentioned in table given in rule 47<sup>7</sup> and advertisement for such food shall carry the following label, namely:-

- (i) This.....(Name of food) contains..... (Name of artificial sweetener)
- (ii) Not recommended for children.
- (iii) \*(a) Quantity of sugar added.....gm/100gm.  
(b) No sugar added in the product.
- (iii) \*Not for Phenylketoneurias (if Aspartame is added)  
(\*strike out whatever is not applicable).

<sup>9</sup>(ZZZ)(1)(A) In addition to the declaration under rule (ZZZ)(1), every package of food which is permitted to contain artificial sweetener mentioned in table in rule 47 and an advertisement for such food shall carry the following label, namely:-

CONTAINS ARTIFICIAL SWEETENER AND FOR CALORIE CONSCIOUS

(ZZZ)(1)(B) The declaration under sub-rule (ZZZ)(1)(A) shall be provided alongwith name or trade name of product and shall be of the half of the size of the name/trade name. The declaration may be given in two sentences, but in the same box:

Provided that the provision of these rules shall not apply in respect of any food which is manufactured and packed before the commencement of Prevention of Food Adulteration (1st Amendment) Rules, 2004.

<sup>8,7,4</sup>[(ZZZ (2) Every package of Aspartame (Methyl ester), Acesulfame-K and Saccharin Sodium marketed as Table Top Sweetener and every advertisement for such Table Top Sweetener shall carry the following label, namely:-

- (i) Contains .....(name of artificial sweetener)
- (ii) Not recommended for Children?;

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

1. Ins. by Noti. No. GSR 91 (E) dated 7.2.1992.
2. Ins. by Noti. No. GSR 454(E), dated 15.4.1998.
3. Ins. by Noti. No. GSR 852(E), dated 13.6.1986.(effective 13.12.1986).
4. Ins. by Noti. No. GSR 729(E), dated 23.8.1990.
5. Added by Noti. No. GSR 128(E), dated 8.3.1990 (w.e.f. 8.9.1990)
6. Ins. by Noti. No. GSR 481dt 16.9.1993 read with GSR 512 (E)dt. 15.6.1994.
7. Ins. by Noti No. GSR 284(E) dated 29.5.1997 (w.e.f. 29.11.1997)
8. Amended GSR 853(E) dated 30.12.2002 (w.e.f. 1.10.2003)
9. Amended GSR 388(E) dated 25.6.2004

"Not for Phenylketoneurias"

<sup>5</sup>[(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"

<sup>6</sup>[(ZZZ) (4) Every package of vanaspati made from more than 30 per cent of Rice Bran oil shall bear the following label, namely :-

[This package of vanaspati is made from more than 30 per cent Rice-Bran oil by weight"]

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

- (i) Milk Fat Spread  
Total Milk Fat Content..... percent by weight  
Date of Packing.....  
Use before.....
- (ii) Mixed Fat Spread  
Total Fat Content..... percent by weight  
Milk Fat Content..... percent by weight  
Date of packing.....  
Use before.....
- (iii) Vegetable Fat Spread  
Total Fat Content..... percent by weight  
Date of packing.....  
Use before.....

<sup>11</sup>(ZZZ) (6) Every package of supari and advertisement relating thereto shall carry the following warning in conspicuous and bold print, namely :-

**Chewing of Supari is Injurious to Health**

<sup>2</sup>(ZZZ) (7) All package of irradiated food shall bear the following declaration and logo, namely :-

PROCESSED BY IRRADIATION METHOD/  
DATE OF IRRADIATION/



LICENCE NO/  
PURPOSE OF IRRADIATION

<sup>3</sup>(ZZZ) (8) Every package of fruit squash by whatever name it is sold, containing additional sodium or potassium salt shall bear the following label, namely:

"IT CONTAINS ADDITIONAL SODIUM/POTASSIUM SALT"

1. Ins. by Noti. No. GSR 695(E) dated 9.11.1993 (w.e.f. 9.5.1994).
2. Ins. by Noti. No. GSR 614(E) dated 9.8.1994.
3. Ins. by Noti. No. GSR 121(E) dated 11.3.1996 (w.e.f. 7.9.1996).

<sup>4</sup>ZZZ (9) Every package of Cheese (hard), surface treated with Natamycin, shall bear the following label namely :-

Surface treated with Natamycin

<sup>5</sup>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 weight:

<sup>6,8</sup>ZZZ(11) Omitted

<sup>7</sup>ZZZ (12) Every package of food which is permitted to contain a mixture of Aspartame (Methyl Ester) and Acesulfame Potassium Sweeteners mentioned in the Table given in rule 47, shall carry the following label, namely :-

<sup>11</sup>(i) This.....(Name of Food) contains an admixture of Aspartame (Methyl Ester) and Acesulfame Potassium.

(ii) Not recommended for children.

(iii) \*(a) Quantity of sugar added ..... gm/100gm.  
(b) No sugar added in the product.

(iv) \*Not for Phenylketoneurics (if Aspartame is added)  
(\*strike out whatever is not applicable).

<sup>7</sup>ZZZ (13) Every container or package of flavour emulsion and flavour paste meant for use in carbonated or non-carbonated beverages shall carry the following declaration, in addition to the instruction for dilution, namely :-

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

<sup>9</sup>ZZZ(14) Every package of drinking water shall carry the following declaration in capital letters having the size of each letter as prescribed in rule 36;

PACKAGED DRINKING WATER

4. Ins by Noti. No. GSR 223 (E) dated 20.5.1996(w.e.f. 20.11.1996)
5. Ins by Noti. No. GSR 465 (E) dated 14.8.1997.
6. Ins by Noti. No. GSR 670 (E) dated 27.11.1997 (w.e.f. 27.5.1998)
7. Added GSR 718(E) dated 13-9-2000
8. Omitted GSR 716(E) dt. 13-9-2000 (w.e.f. 30-9-2000)
9. Ins. GSR 760(E) dt. 29-9-2000 (w.e.f. 29-3-2001)
10. Ins. GSR 759(E) dt. 29-9-2000 (w.e.f. 29-3-2001)
11. Amended GSR 853(E) dated 30.12.2002 (w.e.f. 1.10.2003)

<sup>6</sup>One time usable plastic bottles of packaged drinking water shall carry the following declaration

CRUSH THE BOTTLE AFTER USE

<sup>10</sup>(ZZZ) (15) Every package of mineral water shall carry the following declaration in capital letters having the size of each letter as prescribed in rule 36

NATURAL MINERAL WATER

<sup>6</sup>One time usable plastic bottles of mineral water shall carry the following declaration

CRUSH THE BOTTLE AFTER USE

<sup>4</sup>(ZZZ) (16) Every package of Non-Vegetarian Food shall bear the following symbol on the principal display panel just close in proximity to the name or brand name of food namely :-



<sup>5</sup>(ZZZ) (17) Every package of Vegetarian Food shall bear the following symbol in green colour on the principal display panel just close in proximity to name or brand name of the Food, namely:



<sup>7</sup>(ZZZ) (18) Every package of food having added caffeine, shall carry the following label, namely:-

CONTAINS CAFFEINE

Provided if caffeine is added in the products, it shall be declared on the body of the container/bottle.

Provided also that in case of returnable glass bottles, which are recycled for refilling the declaration of caffeine, may be given on the crown.

1. Added by Noti. No. GSR 1211, dated 9.12.1958
2. Subs. by Noti. No. SRO 2755, dated 24.11.1956
3. Omitted by Noti. No. GSR 1211, dated 9.12.1958.
4. Added GSR 245 (E) dt 4.4.2001 (w.e.f. 4.10.2001)
5. Added by GSR 908 (E) dt 20.12.2001 (w.e.f. 20.6.2002)
6. Amended GSR 831(E) dt. 20.12.2001 (w.e.f. 1.1.2004)
7. Amended GSR 853(E) dated 30.12.2002 (w.e.f. 1.10.2003)

**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 label attached to the container of the food shall contain any words which might imply that the food is pure:-

<sup>1</sup>[Provided that for the purpose of this rule the following shall not be deemed as an admixture or an addition, namely :-

- (a) salt in butter or margarine;
- (b) vitamins in food].

(2) Every package, containing a food which is not pure by reason of any addition, admixture or deficiency shall be labelled with an adhesive label, which, shall have the following declaration:

<sup>2</sup>[DECLARATION]  
 THIS (a).....CONTAINS AN  
 ADMIXTURE/ADDITION OF NOT MORE  
 THAN (b).....PER CENT OF <sup>3</sup>[\*\*\*](c)

- (a) Here insert the name of food.
- (b) Here insert the quantity of admixture which may be present.
- (c) Here insert the name of the admixture or the name of the ingredient which is deficient.

Where the context demands it, the words 'contains an admixture of' shall be replaced by the words 'contains an addition of or is deficient in ;

(3) Unless the vendor of a food containing an addition, admixture or deficiency, has reason to believe that the purchaser is able to read and understand the declaratory label, he shall give the purchaser, if asked, the information contained in the declaratory label by word of mouth at the time of sale.

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1. Added by Noti. No. GSR 1211, dated 9.12.1958  
 2. Subs. by Noti. No. SRO 2755, dated 24.11.1956  
 3. Omitted by Noti. No. GSR 1211, dated 9.12.1958.

(4) Nothing contained in this rule shall be deemed to authorise any person to sell any article of food required under the Act or these rules to be sold in pure condition, otherwise than in its pure condition.

<sup>1</sup>[(5) Nothing contained in the rule shall apply in the case of sweets, confectionery, biscuits, bakery products, processed fruits, <sup>2</sup>[aerated water, vegetables and flavouring agents].

**<sup>3</sup>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.

**<sup>7</sup>Explanation :** The term 'Advertisement' means any visible representation or announcement made by means of any light, sound, smoke gas, print, electronic media, internet or website"

**PART VIII- PROHIBITION AND REGULATIONS OF SALES**

**44. Sale of certain admixtures prohibited :-**

Notwithstanding the provisions of Rule 43, no person shall either by himself or by any servant or agent sell :-

- (a) cream which has not been <sup>4</sup>[ prepared exclusively from] milk or which contains less than <sup>5</sup>[25] per cent of milk fat.
- (b) milk which contains any added water.
- (c) ghee which contains any added matter not exclusively derived from milk fat.
- (d) skimmed milk (fat abstracted) as milk.
- (e) a mixture of two or more edible oils as an edible oil.
- <sup>6</sup>(f) vanaspati to which ghee or any other substance has been added].

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1. Added by Noti. No. SRO 2755, dated 24.11.1956.  
 2. Subs. by Noti. No. GSR 1211, dated 9.12.1958.  
 3. Subs. by Noti. No. 257(E) dated 3.5.1991 (w.e.f.3.11.1991.)  
 4. Subs. by Noti No. GSR 1340, dated 24.10.1961.  
 5. Subs. by Noti. No. GSR 1533, dated 8.7.1968.  
 6. Subs. by Noti. No. 1533, dated 8.7.1968.  
 7. Amended by GSR 382 (E) dt. 28.5.2002 (w.e.f. 28.8.2002)

- (g) <sup>12</sup>[Omitted]
- (h) turmeric containing any foreign substance.
- <sup>1</sup>(i) mixture of coffee and any other substance except chicory].
- <sup>2</sup>(j) dahi or curd not prepared from boiled, pasteurised or sterilised milk].
- (k) <sup>3</sup>[\*\*\*].
- <sup>4</sup>(l) milk or a milk product specified in appendix B containing a substance not found in milk, except as provided in the rules]:

<sup>5</sup>[Provided that the Central Government may be notification in the Official Gazette exempt <sup>6</sup>any preparations made of soluble extracts of coffee from the operation of this rule].

<sup>7</sup>[Provided that proprietary food articles relating to clause (i), shall be exempted from the operation of this rule].

<sup>8</sup>[Provided further that in respect of clause (e) <sup>9</sup>[a maximum tolerance of 15.0 red units] in 1 cm. cell on Lovibond scale is permitted when the oil is tested for Baudouin test without dilution, that is to say, by shaking vigorously for 2 minutes, 5ml. of the sample with 5 ml. of hydrochloric acid (specific gravity 1.19) and 0.3 ml. of 2 per cent alcoholic solution of furfural and allowing to stand for 5 minutes:]

<sup>10</sup> Omitted.

<sup>11</sup>[Provided also that in respect of clause (e), maximum tolerance of

- 
1. Ins. by Noti. No. SRO 2755, dated 24.11.1956.
  2. Subs. by Noti. No. GSR 503(E), dated 1.9.1981.
  3. Omitted by Noti. No. GSR 205, dated 23.2.1974 (w.e.f. 23.5.1974)
  4. Ins. by Noti. No. GSR 1533, dated 8.7.1968.
  5. Ins. by Noti. No. GSR 1211, dated 9.12.1958.
  6. In pursuance of this provision (NESCAFF)' has been exempted from the operation of this rule Vide Noti. No. GSR 17, dated 23.12.1958.
  7. Ins. by Noti. No. GSR 270(E), dated 2.3.1987.
  8. Ins. by Noti. No. GSR 2068 dated 13.8.1969.
  9. Ins. by Noti. No. GSR 243 dated 1.3.1980.
  10. Omitted-GSR91(E)dt. 7.2.1992 [The earlier provisions inserted vide GSR 36(E) dt.21.1.1978, GSR 651(E) dt. 22.10.1977, GSR 732(E) dt. 5.12.1977, GSR 821 (E) dt. 12.6.1978.
  11. Ins. by Noti. No. GSR 55(E), dated 31.1.1979).
  12. Omitted by Noti. No. GSR 454 (E) dated 15.4.1988.

10 red unit in 1 cm. cell on lovibond scale is permitted when the oil is tested for Halphen's test without dilution, that is to say, by shaking 5 ml. of sample with 5ml. of sulphur solution [one per cent (w/v) solution of sulphur in carbon-disulphide mixed with equal volume of amyl alcohol], in a closed system test tube (250x25cm.) heating in hot water (70°C- 80°C) for a few minutes with occasional shaking until carbon-disulphide is boiled off and the sample stops foaming and then placing the tube on saturated brine bath, capable of being regulated at 110°C-115°C for 2.5 hours]

<sup>11</sup>Provided also that prohibition in clause (e) shall remain inoperative in respect of admixture of any two edible vegetable oils as an edible vegetable oil, where-

- (a) the proportion by weight of any edible vegetable oil used in the admixture is not less than 20 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 authorised by the Department, or by the National Dairy Development Board or by the State Cooperative Oilseeds Growers Federation or Regional and District Cooperative Oilseeds Growers Union set-up under National Dairy Development Board's Oilseeds and Vegetable Oil Project or by the Public Sector undertakings of Central and State Governments, in sealed packages weighing not more than 5 kgs. under Agmark Certification Mark compulsorily and bearing the label declaration as laid down in clause (ZZ) of rule 42; and
- (c) the quality of each edible oil used in the admixture conforms to the relevant standard prescribed by these rules."

<sup>2</sup>[Provided also that proprietary food articles, as defined in clause (b) of the Explanation to rule 37A, relating to clause (1) shall be exempted from the operation of this rule".

- 
1. Ins. by Noti. No. GSR 91(E) dated 7.2.1992
  2. Ins. by Noti. No. GSR 73 (E) dated 29.1.1986.

*Notes : Til oil mixed with mustard oil- til oil costly and it is quite likely that mill in which mustard was extracted has been used for extracting til oil at earlier occasion, even otherwise addition of til oil does not make the later harmful. In view of all these circumstances the petitioner deserve to get the benefit of doubt (Shyam Lal vs. State of Punjab) Punjab and Haryana High Court, FAC 1980(II) 134.*

<sup>1</sup>[44-A. **Sale of Kesari gram prohibited** :- No person in any State shall, with effect from such date as the state Government concerned may by notification in the Official Gazette specify in this behalf, sell or offer or expose for sale, or have in his possession for the purpose of sale, under any description or for use as an ingredient in the preparation of any article of food intended for sale :-

- (a) Kesari gram (*Lathyrus sativus*) and its products.
- (b) Kesari dal (*Lathyrus sativus*) and its products.
- (c) Kesari dal flour (*Lathyrus sativus*) and its products.
- (d) A mixture of Kesari gram (*Lathyrus sativus*) and Bengal-gram (*Cicer arietinum*) or any other gram.
- (e) A mixture of Kesari dal (*Lathyrus sativus*) and Bengal-gramdal (*Cicer arietinum*) or any other dal.
- (f) A mixture of Kesari dal (*Lathyrus sativus*) flour and Bengal-gram (*Cicer arietinum*) flour or any other flour.]

<sup>2</sup>[Explanation:- The equivalent of Kesari gram in some of the Indian languages are as follows :-

1. Assamese..... Khesari, Teora.
2. Bengali..... Khesari, Teora, Kassur, Batura.
3. Bihari..... Khesari, Teora, Kassur, Batura.
4. English..... Chikling vetch.
5. Gujarati..... Lang.
6. Hindi..... Khesari, Kessur, Kasari, Kassartiuri, Batura, Chapri, Dubia, Kansari, Kesori, Latri, Tinra, Tiuri, Kassor.
7. Kannada..... Laki Bele, Kessari Bele.

1. Ins. by Noti. No. GSR 169 dated 2.2.1961

2. Ins. by Noti. No. GSR 55 (E) dated 31.1.1979 (w.e.f. 31.1.1979).

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

*Notes : Foods not for human consumption.*

*The possession and exposure of 'Kesari dal' prohibited by notification dated 10th March, 1966 under P.F.A Rules 55 – Food inspector took sample of 'Kesaridal'– kesaridal proved not to be for sale and consumption– accused dealer in cattle feed– the entire purpose of the law being to safeguard and protect human beings against adulterated or prohibited items of food–mere possession of Kesari dal which on the finding of fact recorded by the learned Trial Court was for 'cattle fodder' could not constitute an offence under section 7(iv) punishable under Section 16 of the Act– since Kesari dal could be cultivated for the purpose of cattle fodder, and if it was cultivated, obviously some person including a dealer in cattle feed, would store it and since it is not disputed that Kesari dal was used as cattle feed it is reasonable to expect that person dealing in cattle feed would store it and so if such a person was found in possession of Kesari dal, it should not be said that he has committed an act which has been prohibited by law meant for items of food for human consumption– unless the prosecution had established that kesari dal found in possessions of the respondent was meant for sale for human consumption, it could not be said that the respondent has committed the offence he was charged with. (State of Assam Vs. Rakesh Chandra Paul) Gauhati High Court -FAC 1991 (1)29.*

<sup>1</sup>[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 purpose of sale under any description, fruit which have

1 Sub by Noti. No. GSR 55(E) dated 31.1.1979.

been artificially ripened by use of acetylene gas, commonly known as carbide gas.]

<sup>3</sup>**44-AAA. Prohibition of use of mineral oil :-** No person shall sell or offer or expose for sale or have in his premises for the purpose of sale under any description food articles which have been coated with mineral oil, except where the addition of mineral oil is permitted in accordance with the standards laid down in Appendix 'B'.

<sup>2</sup>**[44-B. Restriction on sale of ghee having less Reichert value than that specified for the area where such ghee is sold :-** (i) The ghee having less Reichert value and a different standard for Butyro-refractometer reading at 40°C than that specified for the area in which it is imported for sale or storage shall not be sold or stored in that area except under the 'AGMARK' seal :

Provided that such ghee may be (i) sold loose, after opening the 'AGMARK' sealed container, in quantities not exceeding two kilograms at a time, and (ii) used in the preparation of confectionery (including sweetmeats).

(2) A person selling :-

- (i) such ghee in the manner specified in sub-rule(1), and
- (ii) confectionery (including sweetmeats) in the preparation of which such ghee is used, shall give a declaration in form VI-B to the food Inspector when a sample thereof is taken by him for analysis under Section 10 of the Act and also to a purchaser desiring to have the sample analysed under section 12 of the Act.

(3) If on analysis such sample is found to be conforming to the standards of quality prescribed for the area where it is alleged to have been produced, the ghee shall not be deemed to be adulterated by reason only that it does not conform to the standards of quality prescribed for the area where it is sold.

<sup>4</sup>**[44-C. Restriction on 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. When 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 Noti. No. GSR 1533, dated 8.7.1968.
  2. Subs. by Noti. No. GSR 1134, dated 16.9.1961.
  3. Subs. by Noti. No. GSR 732 (E) dated 23.8.1990.

<sup>1</sup>**[44-D. Restriction on sale of Carbia Callosa and Honey dew:-** Carbia Callosa and Honey dew shall be sold only in sealed containers bearing Agmark seal.]

<sup>2</sup>**[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 (1 of 1937) and the rules made thereunder.]

<sup>3</sup>**[44-F. Restriction on Sale of irradiated Food :-** Irradiated food shall be offered for sale only in prepackaged conditions."]

<sup>4</sup>**[44-G. Condition 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 clause "YY" of rule 42.

<sup>5,6</sup>**44H. Restriction on sale of common salt :-** Omitted

**45. Food resembling but not pure honey not to be marked honey:-** No person shall use the word 'honey' or any word, mark, illustration or device that suggests honey on the label or any package of, or in any advertisement for, any food that resembles honey but is not pure honey.

**46. Sale or use for sale of admixtures of ghee or butter prohibited:-** No person shall sell or have in his possession for the purpose of sale or for use as an ingredient in the preparation of an article of food for sale a mixture of ghee or butter and any substance (a) prepared in imitation of or as a substitute for ghee or butter, or (b) consisting of or containing any oil or fat which does not conform to the definition of ghee :

Provided where a mixture prohibited by this rule is required for the preparation of an article of food, such mixture shall be made only at the time of the preparation of such article of food.

- 
1. Ins. by Noti. No. GSR. 205, dated 23.2.1974 (w.e.f. 23.2.1975).
  2. Ins. by Noti. No. GSR 850, dated 25.6.1975.
  3. Ins. by Noti. No. GSR 614(E) dated 9.8.1994
  4. Ins. by Noti. No. GSR 847 (E) dated 7.12.1994.
  5. Ins. by Noti. No. GSR 670 (E) dated 27.11.1997 (w.e.f. 27.5.1998)
  6. Omitted GSR 716(E) dt. 13-9-2000 (w.e.f. 30-9-2000)

**247. Restriction on use and sale of artificial Sweeteners :** <sup>1</sup>No artificial sweetener shall be added to any article of food.

<sup>3</sup>Provided that artificial sweetener may be used in food articles in the table below in quantities not exceeding the limits shown against them and as per provision contained in Appendix C to these rules and shall bear the label declarations as provided in sub-rule (ZZZ)(1)(A), (ZZZ)(1)(B) and (ZZZ)(12) of rule 42.

**Table**

Sl. No	Name of Artificial Sweetener	Article of Food	Maximum Limit of Artificial Sweetener
1	2	3	4
1.	Saccharin Sodium	Carbonated Water	100ppm
		Soft Drink Concentrate	*100ppm
		Supari	4000ppm
		Pan Masala	8000ppm
		Pan Flavouring Material	8.0 Per cent
		Synthetic Syrup for dispenser	450 ppm
		Sweets (Carbohydrates based and milk products based):- Halwa, Mysore Pak, Boondi Ladoo, Jalebi, Khoya Burfi, Peda, Gulab Jamun, Rasogolla and Similar milk product based sweets sold by any name.	500ppm
		Chocolate (White, Milk, Plain, Composite and Filled)	500ppm
		Sugar based/Sugar free confectionery	3000ppm
		Chewing gum/Bubble gum	3000ppm
2.	Aspartame (methyl ester)	Carbonated Water	700ppm
		Soft Drink Concentrate	7000ppm
		Biscuits, Bread, Cakes and Pasteries	2200ppm
		Sweets, (Carbohydrates based and milk products based)	200ppm
		Halwa, Mysore Pak, Boondi Ladoo, Jalebi,	200ppm

1. Subs by Noti. No. GSR 284(E) dated 29.5.1997 & 549(E) dt. 17.9.1997.

2. Ins. by Noti. No. GSR. 454 (E), dated 15.4.1988 & GSR 177(E) dt. 6-4-1998.

3. Amended GSR 388 (E) dated 27-5-2004

3.	Acesulfame Potassium	Khoya Burfi, Peda, Gulab Jamun, Rasogolla and Similar milk product based sweet sold by any name.	200ppm
		Jam, Jellies, Marmalades	1000ppm
		Chocolate (White, Milk, Plain, Composite and Filled)	2000ppm
		Sugar based/Sugar free confectionery	10000ppm
		Chewing gum/Bubble gum	10000ppm
		Synthetic Syrup for dispenser	3000ppm
		Carbonated water	300ppm
		Soft Drink Concentrate	*300ppm
		Biscuits, Bread, Cakes and Pasteries	1000ppm
		Sweets, (Carbohydrates based and Milk product based):- Halwa, Mysore Pak, Boondi Ladoo, Jalebi, Khoya Burfi, Peda, Gulab Jamun, Rasogolla and Similar milk product based sweet sold by any name.	500ppm
4.	Sucralose	Chocolate (White, Milk, Plain, Composite and Filled)	500ppm
		Sugar based/Sugar free confectionery	3500ppm
		Chewing gum/Bubble gum	5000ppm
		Synthetic Syrup for dispenser	1500ppm
		Carbonated Water	300ppm
		Soft Drink Concentrate	*300ppm
		Biscuits, Bread, Cakes and Pasteries	750ppm
		Sweets, (Carbohydrates based and Milk product based):- Halwa, Mysore Pak, Boondi Ladoo, Jalebi, Khoya Burfi, Peda, Gulab Jamun, Rasogolla and Similar milk product based sweet sold by any name.	750ppm

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

"PAN FLAVOURING MATERIAL"

\*Explanation II: Maximum limit of artificial sweetener in 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.

(ii) Provided further that Saccharin Sodium or Aspartame (methyl ester) or Acesulfame Potassium or sucralose may be sold individually as Table Top Sweetener and <sup>1,2</sup> may contain the following carrier or filler articles with label declaration as provided in sub-clauses (1) and (2) of sub-rule (ZZZ) of rule 42, namely.

- |                             |                                |
|-----------------------------|--------------------------------|
| 1. Dextrose                 | 12. Colloidal silicone dioxide |
| 2. Lactose                  | 13. Glycerine                  |
| 3. Maltodextrin             | 14. L-leucine                  |
| 4. Mannitol                 | 15. Magnesium stearate IP      |
| 5. Sucrose                  | 16. Purified Talc              |
| 6. Isomalt                  | 17. Poly vinyl pyrrolidone     |
| 7. Citric acid              | 18. Providone                  |
| 8. Calcium                  | 19. Sodium hydrogen carbonate  |
| 9. Carboxymethyl Cellulose  | 20. Starch                     |
| 10. Cream of Tartar, IP     | 21. Tartaric acid.             |
| 11. Cross Carmellose sodium |                                |

<sup>3</sup>(iii) Provided also that where sucralose is marketed as Table Top Sweetener, the concentration of sucralose shall not exceed six mg per hundred mg of tablet or granule.

1. Ins. by Noti. No. GSR. 454 (E), dated 15.4.1988 & GSR 177(E) dt. 6-4-1998.  
 2. Amended GSR 396 (E) dated 27-5-1999  
 3. Amended GSR 388 (E) dated 27-6-2004

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

<sup>3</sup>Provided that in case of carbonated water, softdrink concentrate and synthetic syrup for dispenser, wherein use of aspartame and acesulfame potassium have been allowed in the alternative, as per Table under sub-rule (1), these artificial sweeteners may be used in combination with one or more alternative if the quantity of each artificial sweetener so used does not exceed the maximum limit specified for that artificial sweetener in column (4) of the said Table as may be worked out on the basis of proportion in which such artificial sweeteners are combined. The products containing mixture of artificial sweeteners shall bear the label as provided under sub-rule (12) of sub-rule (ZZZ) of rule 42.

IIIustration:- In column (3) of the said Table, in carbonated water, Aspartame (Methyl Ester) or Acesulfame Potassium may be added in the proportion of 700 ppm or 300 ppm respectively. If both artificial sweeteners are used in combination and the proportion of aspartame (Methyl Ester) is 350 ppm, the proportion of Acesulfame Potassium shall not exceed the proportion of 150 ppm"

<sup>2</sup>(3) No person shall sell table top sweetener except under label declaration as provided in sub-cluses (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 package and the concentration of aspartame shall not exceed 18 mg per 100 mg of tablet or granule.

**48. Use of flesh of naturally dead animals or fowls prohibited:-** No person shall sell or use as an ingredient in the preparation of any article of food intended for sale, flesh of any animal or fowl which has died on account of natural causes.

1. Noti No. GSR. 396 (E) dated 27-5-1999  
 2. Noti No. GSR 284(E) dated 29-5-1997 & 549(E) dt. 17-9-1997  
 3. Amended GSR 388 (E) dated 27-6-2004

<sup>8</sup>[48-A. Sale of permitted food colours :- <sup>9</sup>[(1) No person shall manufacture, sell, stock, distribute or exhibit for sale <sup>6</sup>synthetic <sup>7</sup>food colours or their mixtures or any preparation of such colour for use in or upon food except under licence.]

(2) No person shall sell a <sup>1</sup>[permitted <sup>6</sup>synthetic <sup>7</sup>food colour] 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 <sup>2</sup>[and colour index] of the dye-stuff.

(3) No person shall sell a mixture of <sup>1</sup>permitted <sup>6</sup>synthetic <sup>7</sup>food colours] for use in or upon food unless its container carries a label stating the following particulars-

- (a) the words "Food Colour Mixture";
- (b) the chemical and the common or commercial name <sup>2</sup>[and colour index] of the edients used in the preparation.

<sup>3</sup>[(5) The licence referred in sub-rule (1) shall be issued by the licensing authority appointed under sub-rule(2) of rule 50 and shall be subject to such conditions as the State Government may specify in this behalf.]

<sup>4</sup>[(6) All food colours <sup>4</sup>[including natural colouring matters and permitted <sup>5</sup>synthetic food colours, their preparations or mixture except saffron and curcumin shall be sold only under Indian Standards Institution Certification mark.]

- 
1. Ins. by Noti. No. GSR 243, dated 1.3.1980.
  2. Ins. by Noti. No. GSR 425 dated 4.4.1960
  3. Ins. by Noti. No. GSR 514 dated 28.6.1958.
  4. Ins. by Noti. No. GSR 205, dated 13.2.1974 (w.e.f. 13.5.1975)
  5. Ins. by Noti. No. GSR 764 (E), dated 15.11.1984 (effective 15.11.1985).
  6. Ins. by Noti. No. GSR 677 (E) dated 6.9.1994.
  7. Ins by Noti. No. GSR 304 (E) dated 4.6.1997.
  8. Subs by Noti. No. GSR 2755 dated 24.11.1956
  9. Subs by Noti. No. GSR 1417 dated 20.9.1976 (w.e.f. 20.3.1977)

<sup>1</sup>[48-B. Sale of insect damaged dry fruits and nuts :- The dry fruits and nuts like raisins, currants, figs, cashewnut, apricot, almonds may contain not more than 5 per cent of insect-damaged fruits and nuts, by count.]

*Notes : The Rule making authority needs to clarify whether insect infestation is premissible in cashewnuts and if so, to what extent. The rule making authority also needs to clarify Item No. 14 of Rule 22 as to what is prepared food or processed food (Municipal or Corporation of Delhi vs. Jagdish Chander) Delhi High Court FAC 1984 (1) 316.*

<sup>2</sup>[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)
- <sup>3</sup>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 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 Noti. No. GSR 205, dated 23.2.1974 (w.e.f. 23.5.1974).
  2. Subs. by Noti. No. GSR 283 (E) dated 26.3.1983. (w.e.f. 26.3.1985)
  3. Subs. by Noti. No. GSR 677 (E) dated 6.9.1994.
  4. Subs. by Noti. No. GSR 764 (E) dated 15.11.1984 (w.e.f. 15.11.1985)
  5. Subs. by Noti. No. GSR 304 (E) dated 4.6.1997.

<sup>1</sup>[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.]

<sup>1</sup>48-E Sale of Fresh Fruits and Vegetables :- The Fresh Fruits and Vegetables shall be free from rotting and free from coating of waxes, mineral oil and colours.

## 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 clean and sanitary condition. No such utensil or container shall be used for any other purpose.

(2) No person shall use for manufacturing, preparing or storing any food or ingredient of food intended for sale any utensil or container which is imperfectly enamelled or imperfectly tinned or which is made of such materials or is in such a state as to be likely to injure such food or render it noxious.

(3) Every utensil or container containing any food or ingredient of food intended for sale shall at all times be either provided with a tightfitting cover or kept closed or covered by a properly fitting lid or by a closed fitting cover or gauze, net or other material of a texture sufficiently fine to protect the food completely from dust, dirt and flies and other insects.

(4) No utensil or container used for the manufacture or preparation of or containing any food or ingredient of food intended for sale shall be kept in any place in which such utensil or container is likely by reason of impure air or dust or any offensive, noxious or deleterious gas or substance or any noxious or injurious emanations, exhalation, or effluvia, to be contaminated and thereby render the food noxious.

<sup>3</sup>(5) A utensil or container made of the following materials or metals, when used in the preparation, packaging and storing of food shall be deemed to render it unfit for human consumption.

- (i) containers which are rusty ;
- (ii) enamelled containers which have become chipped and rusty;
- (iii) copper or brass containers which are not properly tinned <sup>2</sup>[...]

1. Ins. by Noti. No. GSR 614 (E) dated 9.8.1994.
2. Ins. by Noti. No. GSR 507 (E) dated 19.3.1986 (w.e.f. 19.3.1987)
3. Amended GSR 694 (E) dt. 11-10-1999 (w.e.f. 11-4-2000)
4. Amended GSR 656 (E) dt. 13-8-2003 (w.e.f. 13-8-2003)

<sup>8,2</sup>(iv) containers made of aluminium not conforming in chemical composition to <sup>8</sup>IS: 20 specification for Cast Aluminum and Aluminium Alloy for utensils or <sup>8</sup>IS: 21 specification for wrought Aluminium and Aluminium Alloy for utensils; and<sup>3</sup>

<sup>3</sup>(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:-

<sup>8</sup>(a) IS :10146 (Specification for Polyethylene in contact with foodstuffs);

<sup>8</sup>(b) IS :10142 (Specification for styrene Polymers in contact with foodstuffs);

<sup>8</sup>(c) IS : 10151 (Specification for Polyvinyl Chloride (PVC), in contact with foodstuffs);

<sup>8</sup>(d) IS :10910 (Specification for Polypropylene in contact with foodstuffs).

<sup>8,4</sup>(e) IS : 11434 (Specifications for ionomer resins in contact with foodstuffs).

<sup>8,6</sup> (f) IS : 11704-[Specification for Ethylene Acrylic Acid (EAA) copolymer].

<sup>8</sup>(g) IS : 12254 -[Specification for Poly alkylene terephthalates (PET)].

<sup>8</sup>(h) IS : 12247-[Specification for Nylon 6 Polymer]";

<sup>8</sup>(i) IS 13601-Ethylene Vinyl Acetate (EVA)

<sup>8</sup>(j) IS 13576- Ethylene Methacrylic Acid (EMM)."

<sup>9</sup>(vi) Tin and plastic containers once used shall not be reused for packaging of oils and fats. <sup>7</sup>[Provided that utensil or containers made of copper though not properly tinned may be used for the preparation of sugar confectionery or essential oils and mere use of such utensils or containers shall not be deemed to render sugar confectionery or essential oils unfit for human consumption.]

1. Subs. by Noti No. GSR 1211, dated 9.12.1958.
2. Subs. by Noti. No. GSR 425, dated 4.4.1960
3. Subs. by Noti. No. GSR 507 (E), dated 19.3.1986 (w.e.f. 19.3.1987.
4. Subs. by Noti. No. GSR 840 (E) dated 6.10.1987 (w.e.f. 6.4.1988)
5. Ins by Noti. No. GSR 382, dated 9.3.1966.
6. Ins. by Noti.No. GSR 105(E) dated 22.2.1994 (w.e.f.22.2.1995)and amended vide Noti. No. GSR 611 (E) dated 9.8.1994.
7. Ins. by Noti. No. GSR 575(E) dated 4.8.1995 (w.e.f.4.2.1996).
8. Amended by Noti No. GSR 382 (E) dated 10.7.1997.
9. Amended GSR 694 (E) dt. 11-10-1999 (wef 11-4-2000)

<sup>9</sup>[(6) No person shall sell compounded asafoetida exceeding one kilogram in weight except in sealed container with a label.]

<sup>1</sup>[(7) No person shall sell Hingra without a label on its container under which is printed a declaration in the form specified in Rule 42.]

<sup>2</sup>[(8) No person shall sell Titanium dioxide (food grade) except under Indian Standards Institution Certification Mark.]

<sup>3</sup>[(9) No person shall sell salseed fat for any other purpose except for Bakery and Confectionery and it shall be refined and shall bear the label declaration as laid down in rule 42. (T)].

<sup>11,10,4</sup>[<sup>5</sup>(10) Edible common salt or iodised salt or iron fortified common salt containing anticaking agent shall be sold only in a package which shall bear the label as specified in sub-rule (V) of rule 42,

(10A) Iron fortified common salt shall be sold only in high density polyethylene bag (HDPE) (14 mesh, density 100kg/m<sup>3</sup>, unlaminated) package which shall bear the label as specified in sub-rule (VV) of rule 42].

<sup>6</sup>[(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."]

<sup>7</sup>[(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).]

<sup>8</sup>[(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]

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1. Ins. by Noti. No. GSR 1256, dated 17.8.1967
  2. Ins. by Noti. No. GSR 55(E), dated 31.1.1979 (w.e.f. 31.7.1979).
  3. Ins. by Noti. No. GSR 19 (E) dated 28.1.1980.
  4. Ins. by Noti. No. GSR 23 (E) dated 16.1.1981 (w.e.f. 16.7.1981)
  5. Ins. by Noti. No. GSR 11(E) dated 4.1.1985. Corrected by Noti. No. GSR 368(E) dated 18.4.1985.
  6. Ins. by Noti. No. GSR 290 (E), dated 13.4.1981 (w.e.f.13.10.1981).
  7. Ins. by Noti. No. GSR 44 (E), dated 5.2.1982 (w.e.f. 5.8.1982).
  8. Ins. by Noti. No. GSR 57 (E), dated 11.2.1982 (w.e.f 11.8.1982) and corrected by Noti. No. GSR 307, dated 3.4.1982.
  9. Ins. by Noti. No. 382 dated 9.3.1966.
  10. Ins. by Noti. No. 670 (E) dated 27.11.1997 (w.e.f. 27.5.1998)
  11. Amended GSR 716(E) dt. 13-9-2000 (w.e.f 30-9-200)

<sup>1</sup>[(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 house hold insecticides which have been registered as such under the Insecticides Act 1968 (46 of 1968).]

(Explanation) :- For the purpose of this sub-rule, the word 'insecticide' has the same meaning as assigned to it in the Insecticides Act, 1968 (46 of 1968).

<sup>2</sup>[(16) <sup>6</sup>Condensed milk sweetened, condensed skimmed milk powder, skimmed milk powder and <sup>9</sup>partly skimmed milk powder and partly skimmed sweetened condensed milk shall not be sold except under Indian Standards Institution mark.

<sup>3</sup>[(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-rule (17) and (18) "Confectionery" shall mean sugar boiled confectionery, lozenges and chewing gum and bubble gum:"

<sup>7,4</sup>(19) No person shall manufacture, sell, store or exhibit for sale an infant milk food, infant f ereal based weaning food except under Bureau of Indian Standards Certification Mark ".

<sup>5</sup>(20) No person shall sell protein rich atta and protein rich maida except in packed condition mentioning the name of ingredients on the label.

<sup>8</sup>(21) The Blended Edible Vegetable Oils shall not be sold in loose form. It shall be sold in sealed package weighing not more than 5 Kg. It shall also not be sold under the common or generic name of the oil used in the blend but shall be sold as Blended Edible Vegetable

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1. Ins. by Noti. No. GSR 790 (E), dated 10.10.1983.
  2. Subs. by Noti. No. GSR 550 (E) dated 4.7.1985 (effective 4.7.1986)
  3. Subs. by Noti. No. GSR 437 (E), dated 8.4.1988 (w.e.f. 8.10.1988) corrected by GSR 1081 (E) dated 17.11.1988.
  4. Subs. by Noti. No. GSR 257 (E) dated 3.5.1991 (w.e.f. 3.11.1991)
  5. Subs. by Noti. No. GSR 731 (E) dated 10.12.1991.
  6. Subs. by Noti. No. GSR 41(E) dated 29.1.1997 (w.e.f. 29.1.1998)
  7. Sub. by Noti. No. GSR 147 (E) dated 14.3.1997 (w.e.f. 14.9.1997)
  8. Subs. by Noti. No. GSR 91(E) dated 7.2.1992.
  9. Subs. by Noti. No. GSR 179 (E) dated 6.4.1998 (w.e.f. 6.10.1998)

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".

<sup>2</sup>(22) Coloured and flavoured 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.

<sup>3</sup>(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 declarations as provided under rule 42 besides other labelling requirements under these rules."

<sup>7, 4</sup>(24) No person shall sell powdered spices and condiments except under packed conditions.

(Explanation) :- For the purpose of this sub-rule "spices" and condiments means the spices and condiments specified in Appendix 'B' of PFA Rules 1955 :-

(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".

<sup>5</sup>(26) **Conditions for sale of irradiated food** :- All irradiated food shall be sold in prepacked conditions only. The type of packaging material used for irradiated food for sale or for stock for sale or for exhibition for sale or for storage for sale shall conform to the requirement of packaging material as per rule 49".

1. Subs. by Noti. No. GSR 91 (E) dated 7.2.1992
2. Ins. by Noti. No. GSR 907 (E) dated 4.12.1992.
3. Ins. by Noti. No. GSR 481 dated 16.9.1993.
4. Ins. by Noti. No. GSR 105(E) dated 22.2.1994 (w.e.f. 29.2.1995) and amended vide Noti. No. 611(E) dated 9.8.1994.
5. Ins. by Noti. No. GSR 614(E) dated 9.8.1994.
6. Ins. by Noti. No. GSR 465(E) dated 14.8.1997.
7. Amended GSR 695 (E) dt 11-10-1999 (wef. 11-4-2000)

<sup>7</sup>(27) Every package of cheese, surface treated with Natamycin shall bear the label as specified under clause(8)of sub rule (ZZZ) of rule 42."

<sup>8</sup>(28) No person shall manufacture, sell or exhibit for sale packaged drinking water except under the Bureau of India Standards Certification Mark";

<sup>9</sup>(29) No person shall manufacture, sell or exhibit for sale mineral water except under the Bureau of Indian Standards Certification Mark".  
Explanation - For the purpose of this rule, the expression "mineral water" shall have the same meaning as assigned to it in item A 32 of Appendix 'B' to these Rules

<sup>10</sup>(30) Tin Plate used for the manufacture of tin containers for packaging edible oils and fats shall conform to the standards of prime grade quality contained in B.I.S. Standards No. 1993 or 13955 or 9025 or 13954 as amended from time to time or in respect of Tin containers for packaging edible oils and fats shall conform to IS No. 10325 or 10339 as amended from time to time".

**50. Conditions for Licence** :- <sup>1</sup>[(1)<sup>2</sup> No person shall manufacture sell, stock, distribute or exhibit for sale any article of food, including prepared food or ready to serve food, <sup>3</sup>irradiated food except under a licence.

Provided that the fruit products covered under the Fruit Products Order 1955, solvent extracted oil, deoiled meal and edible flour covered under the Solvent Extracted Oil, Deoiled meal and Edible Flour (Control) Order 1967,<sup>11</sup>Vanaspati covered under Vegetable Oil Products (Regulation) Order, 1998, and meat and poultry products covered under the Meat Food Products Order, 1973, shall be exempted from the above rule.]

<sup>3</sup>[Provided further that a producer of milk who sells milk only to milk cooperative society which is a member of a milk Cooperative Union engaged in re-constitution of milk or manufacture of milk products, shall be exempted, from this sub-rule.]

<sup>5</sup>Provided also that no person shall manufacture, sell, stock, distribute or exhibit for sale any article of food which has been

1. Subs. by Noti. No. GSR 1533, dated 8.7.1968.
2. Subs. by Noti. No. GSR 293 (E) dated 23.3.1985 (effective 23.9.1985).
3. Ins. by Noti. No. GSR 543 (E) dated 2.7.1985.
5. Ins. by Noti. No. GSR 614(E) dated 9.8.1994.
6. Ins. by Noti. No. GSR 4(E), dated 4.1.1977.
7. Ins. by Noti. No. GSR 223(E) dated 205 1996 (w.e.f. 20.11.1996)
8. Ins. Noti. GSR 760(E) dt. 29-9-2000 (w.e.f. 29-3-2001)
9. Ins. Noti. GSR 759(E) dt. 29-9-2000 (w.e.f. 29-3-2001)
10. Ins. Noti. GSR 876(E) dt. 20.11.2000 (w.e.f. 20.2.2001)
11. Subs. Noti. GSR 7(E) dt. 4.1.2001

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)".

<sup>7</sup>[(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.]

<sup>6</sup>[(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) Licensing authority may, with the approval of the State Government or the local authority by an order in writing, delegate the power to sign licences and such other powers as may be specified in the order to any other person under his control.

<sup>4</sup>[(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 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 licence.

<sup>1</sup>[Provided that the licensing authority may, for reasons to be recorded in writing, refuse to grant a licence, if it is satisfied that it is necessary to do so in the interest of public health.]

<sup>2</sup>[(6) Omitted.]

(7) Proprietors of <sup>3</sup>[hotels, restaurants and other food stalls (including mobile and itinerant food stalls] who sell or expose for sale

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1. Ins. by Noti. No. GSR 1417 dated 20.9.1976 (w.e.f. 2.10.1976)
  2. Ins by Noti. No. SRO 2755, dated 20.11.1956.
  3. Subs. by Noti. No. GSR 169, dated 2.2.1961.
  4. Ins. by Noti. No. GSR 290 (E) dated 13.4.1981.
  5. Ins. by Noti. No. GSR 1340 dated 24.10.1961.
  6. Omitted by Noti No. GSR 1211 dated 9.12.1958.
  7. Ins. by Noti. No. GSR 290 (E) dated 13.4.1981.

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, <sup>5</sup>[vanaspati] and other fats for the information of the intending purchasers.]

<sup>6</sup>[(8) Omitted.]

(9) No licensee shall employ in his work any person who is suffering from infectious, contagious or loathsome disease.

(10) No person shall manufacture, store or expose for sale or permit the sale of any article of food in any premises not effectively separated to the satisfaction of the licensing authority from any privy, urinal, sullage, drain or place of storage of foul and waste matter.

(11) All vessels used for the storage or manufacture of the articles intended for sale shall have proper cover to avoid contamination.

(12) Every manufacturer <sup>4</sup>[including ghani operator] or wholesale dealer in butter, ghee, vanaspati, edible oils, and other fats shall maintain a register showing the quantity manufactured, received or sold and the destination of each consignment of the substances sent out from his manufactory or place of business, and shall present such register for inspection whenever required to do so by the licensing authority.

<sup>1</sup>[(13) An itinerant vendor granted a licence under these rules shall carry a metallic badge on his arm showing clearly the licence number, the nature of articles for the sale of which the licence has been granted, his name and address and the name, address of the owner, if any, for whom he is working. His containers of food and the vehicle shall also be similarly marked. In addition to the metallic badge the vendor shall, if so required by the State Government or the local authority, carry an identity card with his photograph and the number of the licence. The identity card shall be renewed every year:]

<sup>3</sup>[Provided that the whole-time employees of the companies shall not be treated as itinerant vendors for the purpose of carrying a metallic badge on their arms or obtaining separate licences if an identity card containing particulars of the valid municipal licence is carried by them.]

- 
1. Ins. by Noti. No. GSR 169 dated 2.2.1961.
  2. Omitted by Noti. No. GSR 1211, dated 9.12.1958.
  3. Ins. by Noti. No. GSR 133, dated 23.1.1973.
  4. Ins. by Noti. No. SRO 2755 dated 24.11.1956.

(14) The nature of articles of food for the sale of which a licence is required under these rules shall be mentioned in the application for licence. Any objectionable, ambiguous or misleading trade name shall not be approved by the licensing authority.

(15) Every licensee who sells any food, shall display a notice board containing the nature of the articles which he is exposing or offering for sale.

*Notes : Sale of adulterated milk without licence-the law is well settled that when a person is convicted of an offence of selling the adulterated milk without a licence in as much no licence is required for the sale of adulterated milk. (Sheo Raj vs. State and another) Delhi High Court-FAC 1991 (1) 230*

**<sup>3</sup>51. Duration of licences :-** A licence shall, unless sooner suspended or cancelled, be in force for a period of five years or for such period as the State Government may prescribe:

Provided that the licensee shall make an application for renewal of at least three month before the expiry of the period of validity of the licence and the licensing authority shall pass orders on the application before the expiry period of validity of the licence in force.

**<sup>1</sup>[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 sea-port, air port, 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.]

## <sup>2</sup>[Part X- Preservatives]

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

1. Ins. by Noti. No. 829(E), dated 7.11.1983,(w.e.f. 7.5.1984)
2. Ins. by Noti. No. SRO 1687, dated 28.7.1956.
3. Ins. by Noti. No. 832(E), dated 21.10.2003.

**53. Classification of Preservative :-** Preservatives shall be divided into following classes :-

(i) Class I Preservative shall be :-

- (a) Common salt.
- (b) Sugar
- (c) Dextrose.
- (d) Glucose <sup>1</sup>[Syrup].
- (e) <sup>2</sup>[\*\*\*].
- (f) Spices.
- (g) Vinegar or acetic acid.
- (h) Honey.
- <sup>1</sup>(i) \*\*\*
- (j) \*\*\*
- (k) \*\*\*]

<sup>2</sup>[(l) edible vegetable oils

<sup>1</sup>[Addition of Class I preservatives in any food is not restricted unless otherwise provided in the rules.]

<sup>3</sup>[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) <sup>1</sup>[Nitrates or] Nitrites of Sodium or Potassium in respect of food like ham, pickled meat,
- <sup>1</sup>[(d) sorbic acid including its sodium, potassium and calcium Salts, <sup>2</sup>[propionates of calcium or sodium, lactic acid, and acid calcium phosphate.]

1. Added/omitted by Noti. No. GSR 1533 dated 8.7.1968.
2. Added by Noti. No. GSR 764 (E) dated 15.11.1984.
3. Ins. by Noti. No. GSR 55 (E) dated 31.1.1979.

- <sup>2</sup>[(e) Nisin, <sup>3</sup>[.....]]
- <sup>4</sup>[(f) Sodium and calcium propionate.]
- <sup>5</sup>[(g) Methyl or propyl Parahydroxy-Benzoate
- (h) Propionic acid, including esters or salts thereof,
- (i) Sodium diacetate, and
- (j) Sodium, potassium and calcium salts of lactic acid.

**54. Use of more than one Class II preservative prohibited:-**

No person shall use in or upon a food more than one Class II preservative:

<sup>1</sup>[Provided that where in column (2) of the table given below Rule 55, the use of more than one preservative has been allowed in the alternative, those preservatives may, notwithstanding anything contained in rule 55, be used in combination with one or more alternatives, provided the quantity of each preservative so used does not exceed such number of parts out of those specified for that preservative in column (3) of the aforesaid table as may be worked out on the basis of the proportion in which such preservatives are combined.

*Illustration :-* In the group of foods specified in Item 6 of the table given below Rule 55, Sulphur dioxide or Benzoic acid can be added in the proportion of 40 parts per million or 200 parts per million respectively. If both preservatives are used in combination and the proportion of Sulphur dioxide is 20 parts per million, the proportion of Benzoic acid shall not exceed the proportion of 100 parts per million.]

**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.

- 
- 1. Subs. by Noti. No. GSR 1533, dated 8.7.1968.
  - 2. Subs. by Noti. No. GSR 133, dated 23.1.1973.
  - 3. Omitted by Noti. No. GSR 764 (E) dated 15.11.1984.
  - 4. Subs. by Noti. No. GSR 205, dated 13.2.1974 (w.e.f. 13.5.1974).
  - 5. Subs. by Noti. No. GSR 829 (E), dated 7.11.1983 (w.e.f. 7.5.1984)

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 :		
<sup>2</sup> [(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 fruit :		
(a) Apricots, peaches, apples, pears and other fruits	-Do-	2,000
(b) Raisins and sultanas	-Do-	750
5. <sup>1</sup> [Other non-alcoholic wines, squashes, crushes, fruit syrups, cordials, fruit juice and barley water (to be used after dilution].	Sulphur dioxide or Benzoic acid	350 600
6. Jam, Marmalade, preserve, canned cherry and fruit jelly	Sulphur dioxide or Benzoic acid	40 200
7. Crystallised glaze or cured fruit(including candied peel)	Sulphur dioxide	150

- 
- 1. Ins. by Noti. No. GSR 553, dated 22.4.1972.
  - 2. Ins. by Noti. No. GSR 764(E), dated 15.11.1984 (w.e.f. 15.11.1985).

8. Fruit and fruit pulp not otherwise specified in the schedule	Sulphur dioxide	350
<sup>1</sup> [9. Plantation white sugar, cube sugar, dextrose, gur or jaggery, misri	Sulphur dioxide	70
9A. Khandsari (Sulphur) and Bura	-Do-	150
9B. Refined sugar	-Do-	40
10. Corn flour and such like starches	-Do-	100
11. Corn syrup	-Do-	450
<sup>2</sup> [11-A Canned Rassogolla (The cans shall be internally lacquered with sulphur dioxide resistant lacquer)]	-Do-	100
12. Gelatine	-Do-	<sup>2</sup> [1,000]
13. Beer	-Do-	70
14. Cider	-Do-	200
15. Alcoholic wines	-Do-	450
<sup>4</sup> 16. Ready to serve beverages	Sulphur dioxide or Benzoic acid	70 120
17. Brewed ginger beer	Benzoic acid	120
18. Coffee extract	-Do-	450

1. Subs. by Noti. No. GSR 916 (E), dated 17.11.1987 (w.e.f. 17.5.1988).
2. Ins. by Noti. No. GSR 205, dated 23.2.1974 (w.e.f. 23.5.1974)
3. Subs. by Noti. No. GSR 169, dated 2.2.1961.
4. Subs. by Noti. No. GSR 439 (E) dt.19.6.2002 (w.e.f. 1.9.2002)

<sup>1</sup> [19.Pickles and chutneys made from fruit or vegetables]	<sup>2</sup> [Benzoic acid or Sulphur dioxide]	250 100
20. Tomato and other sauces	<sup>2</sup> [Benzoic acid]	750
<sup>8</sup> 21.Pickled meat and bacon	Sodium nitrite and/or Potassium nitrite expressed as Sodium nitrite	200
21.A Corned beef.	Sodium nitrite and/ or Potassium nitrite expressed as Sodium nitrite	100
21.B Luncheon Meat, Cooked Ham, Chopped Meat, Canned Mutton and Goat Meat and Canned Chicken.	Sodium and/ or Potassium nitrite expressed as Sodium nitrite	200
22. Danish tinned caviar	Benzoic acid	50
23. Dehydrated vegetables	Sulphur dioxide	2,000
24. Tomato puree and paste	Benzoic acid	<sup>4</sup> [750]
25. Syrups and sharbats	Sulphur dioxide or Benzoic acid	<sup>5</sup> [350] 600
26. Dried ginger	Sulphur dioxide	2,000
<sup>6</sup> [27.Hard boiled sugar confectionery]	Sulphur dioxide	350
28. <sup>7</sup> [Cheese or processed cheese]	Sorbic acid including its Sodium, Potassium and Calcium salts (Calculated as Sorbic acid) Nisin	3,000 12.5

1. Subs. by Noti. No. GSR 1564, dated 17.11.1962.
2. Subs. by Noti. No. GSR 74, dated 31.12.1965.
3. Subs. by Noti. No. GSR 1533, dated 8.7.1968
4. Ins. by Noti. No. GSR 852 (E) dated 13.6.1986.
5. Added by Noti. No. GSR 605 (E) dated 24.7.1985.
6. Ins. by Noti. No. GSR 74, dated 31.12.1965.
7. Subs. GSR 67 (E) dt 5.2.2001
8. Amended GSR 437 (E) dt. 19.2.2002

<sup>7</sup> 29.(a) Flour confectionery (b) filled chocolate	<sup>6</sup> Sorbic acid including Sodium, Potassium and Calcium salts (Calculated as Sorbic acid)	1,500
30. Smoked fish (in wrappers)	Sorbic acid	Only wrappers may be impregnated with Sorbic acid]
<sup>2</sup> [31.Dry mixes of Rasgollas	Sulphur dioxide	100
<sup>3</sup> [32. (a) Soups (other than canned) (b) Dried soups (c) Dehydrated soup mix' when packed in containers other than cans]	-Do- Sulphur dioxide	150 1,500
33. Fruits and vegetable, flakes, powder, figs	Sulphur dioxide	1,500
34. Flour for baked food	Sodium diacetate or Propionate or Methyl propyl hydroxy Benzoate	2,500 3,200 500
<sup>4</sup> [35.Preserved Chapatias	Sorbic acid	1,500
<sup>5</sup> 36.Paneer or Chhana	Sorbic acid and its sodium, Potassium or calcium salts (calculated as sorbic acid) or Propionic acid and its sodium or potassium salts (calculated as Propionic acid).	2,000 2,000

1. Ins. by Noti. No. GSR 1533, dated 8.7.1968.
2. Added by Noti. No. GSR 63 (E), dated 5.2.1976.
3. Added by Noti. No. GSR 764 (E), dated 15.11.1984.
4. Added by Noti. No. GSR 852 (E), dated 13.6.1986.
5. Ins. by Noti. No. GSR 10 (E) dated 7.1.1991.
6. Ins. by Not. No. GSR, 177(E) dated 6.4.1998
7. Ins. by Not. No. GSR 895 (E) dated 11.12.2001

<sup>1</sup> 37. Fat Spread	Sorbic acid and its sodium, potassium and calcium salts (Calculated as sorbic acid) Or Benzoic acid and its sodium and potassium salts (Calculated as benzoic acid) or both	1000
<sup>2</sup> 38. Jam, Jellies, Marmalades, preserves, crystallised, glazed or candid fruits, including candid peels, fruits bars	Sorbic Acid and its Calcium/sodium/potassium salts (calculated as sorbic acid)	500
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 (tin, bottles or pouches)	"	200
41. Nectars, ready-to-serve beverages in bottles, pouches or selling through dispensers	"	50"
<sup>3</sup> 42.Prunes	Potassium sorbate (calculated as sorbic acid)	1000

<sup>1</sup>[55-A. Use of Class II preservatives in mixed foods:- In a mixture of two or more 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.

1. Ins. by Noti. No. GSR 481 dated 16.9.1993.
2. Ins. by Noti. No. GSR 677 (E), dated 6.9.1994.
3. Ins. by Noti. No. GSR 177 (E) dated 6.4.1998.

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 part 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 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 p.p.m. and 125 p.p.m. respectively.]

<sup>2</sup>[55-B-Restriction on use of nitrate and nitrite :- No nitrate or nitrite shall be added to any infant food.]

<sup>5</sup>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 clause (8) of sub-rule (ZZZ) of rule 42 subject to the following conditions, namely :-

- (i) Maximum level of application of Natamycin shall not exceed 2 mg/dm<sup>3</sup>
- (ii) The penetration depth of natamycin in cheese (hard) shall not exceed 2 mm.
- (iii) The maximum residue level of Natamycin in the finished cheese (hard) shall not exceed 1mg/dm<sup>3</sup>."

<sup>7,6</sup>55-D Use of Nisin as a preservative in Coconut Water Drink-Nisin

Omitted

<sup>3</sup>[56. Omitted].

#### <sup>4</sup>[Part XI- Poisonous Metals]

**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 food specified in Column 2 of the table below, shall contain any metal specified in excess of the quantity specified in Column 3 of the said table.

- 
1. Ins. by Noti. No. GSR 1533, dated 8.7.1968.
  2. Ins. by Noti. No. GSR 764 (E), dated 15.11.1984.
  3. Omitted by Noti. No. GSR 243 dated 1.3.1980.
  4. Added by Noti. No. GSR. 1211 (E) dated 9.12.1958.
  5. Ins. by Not No. GSR 223 (E) dated 20.5.1996 (w.e.f. 20.11.1996).
  6. Amended GSR 396 (E) dt-27-5-1999
  7. Omitted GSR 388(E) dated 25.6.2004

#### <sup>4</sup>[Table]

Name of the poisonous metal	Article of food	Parts per million by weight
(1)	(2)	(3)
1. Lead	(i) Beverages : Concentrated soft drinks (but not including concentrates used in the manufacture of soft drinks)	0.5
	Fruit and vegetable juice (including tomato juice, but not including lime juice and lemon juice)	1.0
	Concentrates used in the manufacture of soft drinks, lime juice and lemon juice	2.0
	<sup>2</sup> (i-a) Baking powder	10
	<sup>3</sup> (i-b) Edible oils <sup>5</sup> and fats]	0.5
	<sup>4</sup> (i-c) Infant Milk substitute and Infant foods	0.2
	<sup>4</sup> (i-d) Turmeric whole and powder	10.0
	(ii) Other foods Anhydrous dextrose and dextrose monohydrate, edible oils and fats, refined white sugar (sulphated ash content not exceeding 0.03 per cent)	0.5
	Ice-cream, iced lollies and similar frozen confections	1.0

- 
1. Ins. by Noti. No. GSR 74, dated 31.12.1965.
  2. Ins. by Noti. No. GSR 1533 dated 8.7.1968.
  3. Ins. by Noti. No. GSR 710 (E) dated 22.12.1980.
  4. Ins. by Noti. No. GSR 121 (E) dated 11.3.1996 (w.e.f. 7.9.1996)
  5. Amended GSR 241 (E) dated 5-4-1999.

(1)	(2)	(3)
	Canned fish, canned meats, 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 per cent.	5.0
	Raw sugars except those sold for direct consumption or used for 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 per cent	
	Cocoa powder	5.0
		(on the dry fat free substance)
	Yeast and yeast products	5.0
		(on the dry matter)
	Tea, dehydrated onions, dried herbs and spices, flavourings, alginic acid, alignates, agar, carrageen and similar products derived from seaweed	10.0
		on the dry matter
	Liquid pectin, chemicals not otherwise specified, used as ingredients or in the preparation or processing of food	10.0

(1)	(2)	(3)
	Food colouring other than caramel	10.0
		(on the dry colouring matter)
	Solid pectin	50.0
	Hard boiled sugar confectionery	2.0
	<sup>1</sup> [Iron Fortified Common Salt]	2.0
	<sup>3</sup> (ii-a) Corned beef, Luncheon meat, Cooked Ham, Chopped meat, Canned chicken, Canned mutton and Goat meat.	2.5
	(iii) Foods not specified	2.5
2. Copper	(i) Beverages :	
	Soft drinks excluding concentrates and Carbonated water	7.0
	Carbonated water	1.5
	<sup>2</sup> [Toddy]	5.0
	Concentrates for soft drinks	20.0
	(ii) Other foods :	
	Chicory dried or roasted, coffee beans, flavourings, pectin-liquid	30.0
	Colouring	30.0
		(on the dry colouring matter)
	Edible gelatin	30.0
	Tomato ketchup	50.0
		(on the dried total solids)
	Yeast and yeast products	60.0
		(on the dry matter)
	Cocoa powder	70.0
		(on the fat free substance)
	Tomato puree, paste, powder juice and cocktails	100.0
		(on the dried tomato solid)

1. Ins. by Noti. No. GSR 11 (E), dated 4.1.1985.
2. Ins. by Noti. No. GSR 243, dated 1.3.1980.
3. Amended by Noti. GSR 437 (E) dt.19.6.2002.

1	2	3
	Tea	150.0
	Pectin-solid	300.0
	Hard boiled sugar confectionery	5.0
	<sup>1</sup> [Iron Fortified Common Salt]	2.0
	<sup>3</sup> (ii-a) Turmeric whole and powder	5.0
	<sup>4</sup> (ii-b) Juice of orange, grape, apple, tomato, pineapple and lemon	5.0
	Pulp and pulp products of any fruit	5.0
	(ii-c) Infant milk substitute and Infant foods	15.00
	(But not less than 2.8)	
	(iii) Foods not specified	30.0
3. Arsenic	(i) Milk	0.1
	(ii) Beverages :	
	Soft drink intended for consumption after dilution except carbonated water	0.5
	Carbonated water	0.25
	<sup>3</sup> (ii-a) Infant Milk substitute and Infant food	0.05
	<sup>3</sup> (ii-b) Turmeric whole and powder	0.1
	<sup>4</sup> (ii-c) Juice of orange, grape, apple, tomato, pineapple and lemon	0.2
	Pulp and pulp products of any fruit	0.2
	<sup>2</sup> (iii) Preservatives, anti-oxidants, emulsifying and stabilising agents and synthetic food colours]	3.0
	on dry matter	
	(iv) Other foods :	
	Ice-cream, iced lollies and similar frozen confections	0.5
	Dehydrated onion, edible gelatin, liquid pectin	2.0
	Chicory-dried or roasted	4.0

1. Ins. by Noti. No. GSR 11 (E) dated 4.1.1985.
2. Ins. by Noti. No. GSR 938 dated 26.5.1971.
3. Ins. by Noti. No. GSR 121 (E) dated 11.3.1996 (w.e.f. 7.9.1996)
4. Ins. GSR 718 (E) dt. 13.9.2000 (w.e.f. 13-3-2001) & GSR 879(E) dt. 20.11.2000.

1	2	3
	Dried herbs, fining and clearing agents, solid pectin all grades, spices	5.0
	Food colouring other than synthetic colouring	5.0
	on dry colouring matter	
	Hard boiled sugar confectionery]	1.0
	<sup>1</sup> [Iron Fortified common salt]	1.0
4. Tin	<sup>2</sup> (v) Foods not specified]	1.1
	(i) Processed and canned products	250.0
	<sup>7</sup> (i-aa) Jam, Jellies and marmalade	250
	Juice of orange, apple, tomato, pineapple and lemon	250
	Pulp and products of any fruit	250
	(i-a) Hard boiled sugar confectionery	5.0
	<sup>4</sup> (ib) Infant Milk substitute and infant foods	5.0
	(ic) Turmeric whole and powder	Nil
	<sup>8</sup> (id) Corned beef, Luncheon meat, Cooked Ham, Chopped meat, Canned chicken, Canned Mutton, and Goat meat	250.0
	(ii) Foods not specified	250.0
5. Zinc	<sup>7</sup> (i) Ready-to-drink beverages	5.0
	Juice of orange, grape, tomato, pineapple and lemon	5.0
	Pulp and pulp products of any fruit	5.0
	(i-a) Infant milk substitute and Infant foods	50.0
	(but not less than 25.0)	
	(ii) Edible gelatin	100.0
	<sup>4</sup> (iia) Turmeric whole and powder	25.0
	(iii) Fruit products covered under the Fruit Products Order, 1955	50.0
	(iii-a) Hard boiled sugar confectionery	5.0
	(iv) Foods not specified	50.0
<sup>3</sup> [6. Cadmium	(i) <sup>4</sup> Infant Milk substitutes and infant foods	0.1
	(ii) Turmeric whole and Powder	0.1
	(iii) other foods	1.5
7. Mercury	Fish	0.5
	Other food	1.0

1. Ins. by Noti. No. GSR 11 (E), dated 4.1.1985.
2. Ins. by Noti. No. GSR 938, dated 26.5.1971.
3. Ins. by Noti. No. GSR 454(E) dated 18.4.1988.
4. Ins. by Noti. No. GSR 121 (E) dated 11.3.1996 (w.e.f. 7.9.1996)
7. Ins. GSR 718(E) dt. 13-9-2000 (w.e.f. 13-6-2001) & GSR 879(E) dt. 20.11.2000
8. Amended GSR 437 (E) dt 19.6.2002

8. Methyl Mercury (Calculated as the element)	All foods	0.25"]
<sup>1</sup> 9. Chromium	Refined Sugar	20ppb.
<sup>2</sup> (10) Nickel	All hydrogenated, partially hydrogenated, interesterified vegetable oils and fats such as vanaspati, table margarine, bakery and industrial margarine, bakery shortening, fat spread and partially hydrogenated soybean oil.	1.5

**<sup>3</sup>[Part XI A-Crop Contaminants and Naturally Occurring Toxic Substances]**

**57-A. Crop contaminants :-** (1) Crop contaminant means any substance not intentionally added to food, but which gets added to articles of food in the process of their production (including operations carried out in crop husbandry, animal husbandry and veterinary medicine), manufacture, processing, preparation, treatment, packing, packaging, transport or holding of articles of such foods as a result of environmental contamination.

(2) No article of food specified in column (2) of the Table below shall contain crop contaminant specified in the corresponding entry in column (1) thereof in excess of quantities specified in the corresponding entry in column (3) of the said Table:-

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

Table	
Name of substance	Maximum limit
(1)	(2)
Agaric acid	100 ppm

1. Ins. by Noti. No. GSR 177 (E) dated 6.4.1998 (w.e.f. 6.10.1998)
2. Amended GSR 241 (E) dt. 5-4-1999 & GSR 531 (E) dt 19-7-1999
3. Ins. by Noti. No. GSR 764 (E) dated 15.11.1984 (w.e.f. 15.11.1985).

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

**<sup>4</sup>[PART XII ANTI-OXIDANTS, EMULSIFYING AND STABILISING <sup>2</sup>[AND ANTICAKING AGENTS]**

**58. Definition of anti-oxidants :-** '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.

<sup>7,3</sup>**[59. Restriction on use of anti-oxidants :-** No anti-oxidant other than lecithin, ascorbic acid and tocopherol shall be added to any food unless otherwise provided in Appendix B and Appendix C of these rules.

Provided that the following anti-oxidants, not exceeding in concentration mentioned against each, may be added to edible oils and fats except ghee and butter, namely :-

- |  |                      |               |
|--|----------------------|---------------|
| 1. Ethyl gallate                                       | ] or mixture thereof | 0.01 per cent |
| 2. Propyl gallate                                      |                      |               |
| 3. Octyl gallate                                       |                      |               |
| 4. Dodecyl gallate                                     |                      |               |
| 5. <sup>4</sup> [AscorbyI palmitate]                   |                      | 0.02 per cent |
| 6. Butylated hydroxyanisole (BHA)                      |                      | 0.02 per cent |
| 7. Citric acid   | ] or mixture thereof | 0.01 per cent |
| 8. Tartaric acid                                       |                      |               |
| 9. Gallic acid   |                      |               |
| 10. Resin Guaiace                                      |                      | 0.05 per cent |
| <sup>5</sup> [11. Tertiary butyl hydro quinone (TBHQ)] |                      | 0.02 per cent |

<sup>6</sup>[(Provided that dry mixes of Rasgollas and vadas may contain

- |  |
|--|
| 1. Ins. by Noti. No. GSR 1211, dated 9.12.1958.                              |
| 2. Ins. by Noti. No. GSR 55(E), dated 31.1.1979.                             |
| 3. Ins. by Noti. No. 133 dated 23.1.1973.                                    |
| 4. Ins. by Noti No. GSR 764 (E), dated 15.11.1984.                           |
| 5. Subs. by Noti. No. GSR 283 (E) dated 26.3.1983 & GSR 743 dated 23.9.1983. |
| 6. Ins. by Noti No. GSR63 (E) dated 5.2.1976.                                |
| 7. Amended Noti No. GSR 388 (E) dated 25.6.2004                              |

butylated hydroxyanisole (BHA) not exceeding 0.02 per cent 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 per cent.

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

Provided also that, Ghee and Butter may contain Butylated hydroxyanisole (BHA)<sup>2</sup>[...] in a concentration not exceeding 0.02 per cent.

<sup>3</sup>Provided also that fat spread may contain Butylated hydroxyanisole (BHA) or Tertiary-butyl-hydro quinone (TBHQ) in a concentration not exceeding 0.02 per cent by weight on fat basis.

<sup>4</sup>Provided further that ready-to-eat dry breakfast cereals may contain Butylated hydroxyanisole (BHA) not exceeding 0.005 per cent (50 p.p.m.).

<sup>1</sup>Provided also that in ready to drink infant milk substitute, lecithin and ascrobyl palmitate may be used up to a maximum limit of 0.5 gm/100 ml. and 1 mg/100 ml. respectively.

<sup>8</sup>Provided that chewing gum/bubble gum may contain Butylated hydroxyanisole (BHA) not exceeding 250ppm.

**<sup>5</sup>[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 per cent.]

**<sup>6</sup>[60. Definition of emulsifying and stabilising agents :-** "Emulsifying agents" and "Stabilising agents" mean substances which when added to food are capable of facilitating a uniform dispersion of oils and fats in aqueous media or vice versa and/or stabilising such emulsions and include the following, namely:-

Agar, alginic acid, calcium and sodium alginates, carrageen,

1. Ins. by Noti. No. GSR 147(E) dated 14.3.1997 (w.e.f. 14.9.1997).
2. Omitted by Noti. No. GSR 764 (E) dated 15.11.1984 (w.e.f. 15.11.1985).
3. Ins. by Noti. No. GSR 481 dated 16.9.1993.
4. Ins. by Noti. No. GSR 853 (E) 7.12.1994.
5. Ins. by Noti No. GSR 1417 (E) dated 20.9.1976 (w.e.f. 2.10.1976).
6. Subs. by Noti. No. GSR 1533, dated 8.7.1968.
7. Ins. by Noti. No. GSR 55(E), dated 31.1.1979 (w.e.f. 31.1.1979).
8. Ins. by Noti. No. GSR 388(E) dated 25.6.2004.

edible gums <sup>7</sup>[(such as guar, karaya, arabic, carrobean, furcellaran, tragacanth, gum ghatti)], dextrin, sorbitol, pectin, sodium and calcium pectate, sodium citrate, sodium phosphates, sodium tartrate, calcium lactate, lecithin, albumen, gelatin, quillaila, modified starches, hydrolysed proteins, monoglycerides or diglycerides of fatty acids, synthetic lecithin, propylene glycol stearate, propylene glycol alginate, methyl ethyl cellulose, methyl cellulose, sodium carboxy- methyl cellulose, stearyl tartaric acid, esters of monoglycerides and diglycerides of fatty acids, monostearin sodium sulphoacetate, sorbitan esters of fatty acids or in combination, <sup>1</sup>[poly-oxy-ethylene sorbitan monostearate] <sup>2</sup>[sodium stearyl-2-lactylate and calcium stearyl-2-lactylate] <sup>3</sup>Polyglycerol Esters of fatty acids and polyglycerol Ester of interesterified Ricinoleic acid " <sup>4</sup>[\*\*\*<sup>5</sup>] <sup>10</sup>Glycerol esters of wood rosins (Ester Gum)

**<sup>6</sup>[61. Restriction on use of emulsifying and stabilising agent :-** No emulsifying or stabilising agent shall be used in any food except where the use of emulsifying or stabilising agent is specifically permitted:

Provided that the following emulsifying or stabilising agents shall not be used in milk and cream, namely:

Monoglycerides or diglycerides of fatty acids, synthetic lecithin, propylene glycol stearate, propylene glycol alginate, methyl ethyl cellulose, methyl cellulose, sodium carboxymethyl cellulose, stearyl tartaric acid, esters of monoglycerides and diglycerides of fatty acids, monostearin sodium sulphoacetate, sorbitan esters of fatty acids or in combination <sup>7\*8</sup>

<sup>9</sup>["Provided further that Polyglycerol esters of fatty acids and polyglycerol ester of interesterified Ricinoleic acid may be used in bakery products and in chocolate to the extent of 0.2 per cent by weight."]

1. Subs. by Noti. No. GSR 205, dated 13.2.1974 (w.e.f. 13.5.1974).
2. Ins. by Noti. No. GSR 55 (E) dated 31.1.1979.
3. Added by Noti. No. GSR 101 (E) dated 18.2.1992.
4. Omitted by Noti. No. GSR 454 (E) dated 18.4.1988.
5. BVO omitted. by Noti No. GSR 411 (E) dated 29.3.1990 (from 15.4.1990)
6. Subs. by Noti. No. GSR 1533, dated 8.7. 1968.
7. Omitted by Noti No. GSR 454 (E) dated 18.4.1988.
8. BVO omitted by Noti. No. GSR 411 (E) dated 29.3.1990 (from 15.4.1990)
9. Ins. by Noti. No. GSR 101 (E) dated 18.2.1992.
10. Ins. by Noti No. GSR 284 (E) dated 29.5.1997 & 549 (E) dated 17.9.1997

<sup>6</sup>Provided also that diacetyl tartaric acid, esters of mono and diglycerides may be used in bread and cakes.

<sup>2</sup>[**61-A Use of starch phosphate :-** 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 per cent.]

<sup>8.</sup> **761-AA Use of modified starches-**Modified food starches (derivative starches) may be used in baked foods, confectionery, snacks, flavours. dairy products (where use of emulsifier/stabiliser is allowed in Appendix 'B' to the Prevention of Food Adulteration Rules, 1995) glazes, icings, gravies, sauces, soups, coatings upto a maximum concentration of 0.5 percent by weight".

**61-B. Use of emulsifying and stabilising agents in flavouring agents :-** The emulsifying and stabilising agents may be added to flavouring agents.

<sup>1</sup>[**61-C. Use of emulsifying and stabilising agents in fruit products:-** The following emulsifying and stabilising agents may be added to fruit products:

- |                               |                    |
|-------------------------------|--------------------|
| 1. Pectin                     | 2. Sodium alginate |
| 3. Calcium alginate           | 4. Alginic acid    |
| 5. Propylene glycol alginate] |                    |

<sup>4</sup>[**61-D)- Use of emulsifying and stabilising agents in Frozen desserts :-** The emulsifying and stabilising agents enlisted under rule 60 may be added to Frozen desserts.

<sup>9.</sup> <sup>5</sup>[**61-E Use of Xanthan gum -** Xanthan gum may be used in food articles upto a maximum extend of 0.5 per cent by weight (omitted w.e.f. 25.12.2004)

<sup>2</sup>[**62. Restriction on use of anticaking agents :** No anticaking agents shall be used in any food except where the use of anticaking agents is specifically permitted.]

<sup>3</sup>[Provided that table salt, onion powder, garlic powder, fruit powder and soup powder may contain the following anticaking agents in quantities not exceeding 2.0 per cent, either singly or in combination, namely :-

- 
1. Subs. by Noti. No. GSR 249 (E), dated 8.3.1983.
  2. Ins. by Noti. No. GSR 55(E), dated 31.1.1979.
  3. Subs. by Noti. No. GSR 764 (E), dated 15.11.1984.
  4. Ins. by Noti. no. GSR 121(E) dated 11.3.1996.
  5. See Noti No. GSR 177 (E) dated 6.4.98.
  6. Ins. by Noti. No. GSR 284 (E) dated 29.5.1977 2 & 5 49 (E) dt. 7..9.1997.
  7. Amended GSR 396 (E) dt 27-5-1999
  8. Deleting GSR 853 (E) 30.12.2002 (w.e.f. 1.10.2003)
  9. Omitted GSR 388(E) dated 25.6.2004 (w.e.f. 25.12.2004)

- (1) Carbonates of calcium and magnesium;
- (2) phosphate of calcium and magnesium;
- (3) silicates of calcium, magnesium, aluminium or sodium or silicon dioxide;
- (4) myristates, palmitates or stearates of aluminium, ammonium, calcium, potassium or sodium.]

<sup>1</sup> 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 fortified salt in quantity not exceeding 10 mg/ kg singly or in combination expressed as ferrocyanide ."

<sup>2</sup>[**62-A. Antifoaming agents in edible oils and fats :-** Dimethyl Polysiloxane, food grade, may be used as an antifoaming agent in edible oils and fats for deep fat frying upto a maximum limit of 10 parts per million.]

<sup>6</sup>Provided that mono and diglycerides of fatty acids of edible oil may be used as antifoaming agent in jam, jellies and marmalade

*Explanation :* For the purpose of this rule, "Antifoaming agent" means substance which retards deteriorative change and foaming height during heating."

<sup>3</sup>[**62-B. Use of release agents in confectionery :-** Spreadasil silicon spray (Dimethyl Polysiloxane) if used as release agent in confectionery shall not exceed 10 p.p.m of the finished product.

## <sup>4</sup>[**PART XIII- FLAVOURING AGENTS AND RELATED SUBSTANCES]**

<sup>2</sup>[**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:-

- 
1. Ins. by Noti. No. GSR 729 (E) dated 23.8.1990.
  2. Subs. by Noti. No. GSR 283 (E), dated 26.3. 1983 & GSR 743 dated 23.9.1983.
  3. Subs. by Noti. No. GSR 454 (E), dated 15.4.1988.
  4. Added by Noti. No. GSR 1211, dated 9.12.1958.
  5. Subs. by Noti. No. GSR 764 (E), dated 15.11.1984.
  6. Amended GSR 853 (E), dated 30.12.2002

**<sup>6</sup>(A) Natural Flavours and Natural Flavouring Substances:-**

"Natural Flavours" and "Natural Flavouring Substances" are flavour preparations and single substance respectively, acceptable for human consumption, obtained exclusively by physical processes from vegetable for human consumption.

**(B) Nature-Identical Flavouring 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.]

<sup>1,2</sup>[**63-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 dihydrocoumarin;
2. Tonkabean (Dipteryl Odorat); and
3.  $\beta$  asarone and cinamyl anthracilate
- <sup>3</sup>4. Estragole
5. Ethyl Methyl Ketone
6. Ethyl-3-Phenylglycidate
7. Eugenyl methyl ether
8. Methyl  $\beta$  naphthyl Ketone
9. P.Propyl anisole
10. Saffrole and Isosaffrole
11. Thujone and Isothujone  $\alpha$  &  $\beta$  thujone)"

<sup>4</sup>[**64 Solvent in flavour :** Diethylene Glycol Monoethyl ether shall not be used as solvent in flavours.]

- 
1. Subs. by Noti. No. GSR 283 (E), dated 26.3.1983.
  2. Subs. by Noti. No. GSR 454 (E) dated 15.4.1988.
  3. Ins. by Noti. No. GSR 677 (E) dated 6.9.1994.
  4. Subs. by Noti. No. GSR 764 (E), dated 15.11.1984.

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

**<sup>6</sup>64-B. Use of Monosodium Glutamate :-** Monosodium Glutamate may be added to foods as per the provisions contained in Appendix C, subject to Good Manufacturing Practices (GMP) level and under proper label declaration as provided in rule 42(S). It shall not be added to any food for use by infant below twelve months and in the following foods:

(List of foods where Mono Sodium Glutamate is not allowed)

1. Milk and Milk Products including Buttermilk.
2. Fermented and renneted milk products (plain) excluding dairy based drink.
3. Pasteurized cream
4. Sterilised, UHT, whipping or whipped and reduced fat creams.
5. Fats and Oils, Foodgrains, Pulses, Oil seeds and ground/powdered foodgrains.
6. Butter and concentrated butter.
7. Fresh fruit.
8. Surface treated fruit.
9. Peeled or cut fruit.
10. Fresh vegetables, Surface treated fruit, Peeled or cut fruits.
11. Frozen vegetables.
12. Whole, broken or flaked, grains, including rice.
13. Flours of cereals, pulses and starches.
14. Pastas and noodles (only dried products)
15. Fresh meat, poultry and game, whole pieces or cuts or comminuted.
16. Fresh fish and fish products, including mollusks, crustaceans and echinoderms.
17. Processed fish and fish products, including mollusks, crustaceans and echinoderms.
18. Fresh eggs, Liquid egg products, Frozen egg products.
19. White and semi-white sugar (sucrose and sccharose, fructose, glucose (dextrose), xylose, sugar solutions and syrups, also (partially) inverted

- 
1. Amended GSR 388(E) dated 25.6.2004 (w.e.f. 25.12.2004)

- sugars, including molasses, treacle and sugar toppings.
20. Other sugars and syrups (e.g. brown sugar and maple syrup).
  21. Honey
  22. Salt
  23. Herbs, spices and condiments, seasoning (including salt substitutes) except seasoning for Noodles and Pastas, meat tenderizers, onion, salt, garlic salt, oriental seasoning mix, topping to sprinkle on rice, fermented soybean paste, Yeast.
  24. Infant food and Infant milk substitute including infant formulae and follow-on formulate.
  25. Foods for young children (weaning foods).
  26. Natural Minerals water and Packaged Drinking water.
  27. Concentrates (liquid and solid) for fruit juices.
  28. Canned or bottled (pasteurized) fruit nectar.
  29. Concentrates (liquid and solid) for fruit juices.
  30. Canned or bottled (pasteurized) fruit nectar.
  31. Coffee and coffee substitutes, tea, herbal infusions, and other cereal beverages excluding cocoa.
  32. Wines.
  33. Margarine
  34. Fat Spread
  35. Fruits and Vegetables Products
  36. Carbonated Water
  37. Baking Powder
  38. Arrowroot
  39. Sago
  40. Plantation Sugar, Jaggery and Bura.
  41. Ice-Candies
  42. Ice cream and Frozen deserts.
  43. Cocoa Butter.
  44. Saccharine.
  45. Malted Milk Food and Milk based foods.
  46. Bread.
  47. Vinegar.
  48. Sugar Confectionery, Toffee, Lozenges.

<sup>5,2</sup>[**64-BB. Extraneous addition of flavouring agents to be mentioned on the label:-** Where an extraneous flavouring agent has been added to any article of food, there shall be written just beneath the list of ingredients on the label attached to any package of food so flavoured, a statement in capital letters as below:

CONTAINS ADDED FLAVOUR"]

<sup>5</sup>Note :- If such a statement is displayed, the flavour used in the products need not be mentioned in the list of ingredients.

<sup>3</sup>[**64-BBB. Use of menthol :- (Omitted)**]

#### **<sup>4</sup> PART XIII A- CARRY OVER OF FOOD ADDITIVES**

**64-C. Carry over of food Additives :-** (1) For the purpose of the standards specified in Appendix B, the "Carry Over" principle applies to the presence of additives such as colours, flavouring agents, antioxidants, anti-caking agents, emulsifying and stabilizing agents, and preservative in food, as a result of the use of raw material or other ingredients in which these additives were used. The presence of contaminants is not covered for 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 amounts so permitted.

- 
1. Ins. by Noti. No. GSR 101 (E) dated 18.2.1992.
  2. Ins. by Noti. No. GSR 293 (E) dated 23.3.1985. (w.e.f. 23.9.1985)
  3. Omitted by Noti. No. GSR 411 (E) dated 29.3.1990.
  4. Ins. by Noti. No. GSR 283 (E), dated 26.3.1983. and corrected by Noti. No. GSR 743 dated 23.9.1983.
  5. Amended GSR 380 (E) dt. 9-7-1998 (wef 9.9.1999 ).

**<sup>1</sup>[PART XIV- INSECTICIDES AND PESTICIDES]**

<sup>2</sup>[65. Restriction on the use of insecticides :- <sup>3</sup>(1) Subject to the Provisions of Sub rule (2), no insecticide shall be used directly on article of food :

Provided that nothing in this sub-rule shall apply to the fumigants which are registered and recommended for use as such on articles of food by the Registration Committee, constituted under section 5 of the Insecticides Act, 1968 (46 of 1968).]

<sup>4</sup>(2) The amount of insecticide mentioned in Column 2, on the foods mentioned in Column 3, shall not exceed the tolerance limit prescribed in Column 4 of the Table given below :

**Table**

Sl. No.	Name of insecticide	Food	Tolerance limit mg/ kg.(ppm)	
(1)	(2)	(3)	(4)	
1.	Aldrin dieldrin, (The limits apply to aldrin and dieldrin singly or in any combination and are expressed as dieldrin)	Foodgrains	0.01	
		<sup>5</sup> Milled Foodgrains	Nil	
		Milk and Milk Products	0.15	
		(on a fat basis)		
		Fruits and Vegetables	0.1	
		Meat	0.2	
		Eggs	0.1	
		(on a shell free basis)		
		<sup>6</sup> Fish	0.2	
		<sup>6</sup> Chillies	5.00	
2.	Carbaryl	Foodgrains	1.5	
		<sup>5</sup> Milled Foodgrains	Nil	
		Okra and leafy vegetables	10.0	
		Potatoes	0.2	
		Other vegetables	5.0	
		Cottonseed (whole)	1.0	
		Maize cob (kernels)	1.0	
		<sup>6</sup> Maize	0.50	
		<sup>6</sup> Rice	2.50	
		<sup>6</sup> Chillies	5.00	

1. Ins. by Noti. No. GSR 1533, dated 8.7.1968.
2. Ins. by Noti. No. GSR 754 (E) dated 15.5.1976 (w.e.f. 1.7.1976)
3. Ins. by Noti. No. GSR 790 (E) dated 10.10.1983.
4. Renumbered by GSR 790 (E) dated 10.10.1983.
5. Ins. by Noti. No. GSR 791 (E) dated 13.12.1995.
6. Ins. by Noti. No. GSR 174 (E) dated 6.4.1998.

3.	Chlordane (residue to be measured as cis plus trans chlordane)	<sup>1</sup> Foodgrains	0.02		
		Milled Foodgrains	Nil		
		Milk and Milk Products	0.05		
		(on a fat basis)			
		Vegetables	0.2		
4.	D.D.T. (The limits apply to D.D.T., D.D.D. and D.D.E. singly or in any combination)	Fruits	0.1		
		Sugar beet	0.3		
		Milk and Milk Products	1.25		
		(on a fat basis)			
		Fruits and vegetables including potatoes	3.5		
		Meat, poultry and fish	7.0		
		(on whole product basis)			
		Eggs	0.5		
		(on a shell free basis)			
		5.	Diazinon	<sup>1</sup> Foodgrains	0.05
Milled Foodgrains	Nil				
Vegetables	0.5				
6.	Dichlorvos (content of dichloroacetaldehyde (D.C.A.) be reported where possible)	Foodgrains	1.0		
		Milled foodgrains	0.25		
		Vegetables	0.15		
		Fruits	0.1		
7.	Dicofol	Fruits and Vegetables	5.0		
		Tea(dry manufactured)	5.0		
		<sup>3</sup> Chillies	1.0		
8.	Dimethoate (residue to be determined as dimethoate and expressed as dimethoate)	Fruits and Vegetables	2.0		
		<sup>3</sup> Chillies	0.5		
9.	Endosulfan (residues are measured and reported as total of endosulfan A and B and endosulfan-sulphate)	Fruits and Vegetables	2.0		
		Cottonseed	0.5		
		Cottonseed oil (crude)	0.2		
		<sup>2</sup> Bengal gram	0.20		
		<sup>2</sup> Pigeon pea	0.10		
		<sup>2</sup> Fish	0.20		
		<sup>3</sup> Chillies	1.0		
		Cardamom	1.0		
		10.	Fenitrothion	Foodgrains	0.02
				Milled foodgrains	0.005
Milk and Milk products	0.05				
(on a fat basis)					

1. Amended by Noti. No. GSR 791 (E) dated 13.12.1995.
2. Amended by Noti GSR 174 (E) dated 6.4.1998.
3. Amended by Noti GSR 517 (E) dated 10.8.2004 (w.e.f. 10.11.2004)

	Fruits	0.5
	Vegetables	0.3
	Meat	0.03
11.	Heptachlor (Combined residues of heptachlor and epoxide to be determined and expressed as heptachlor)	Foodgrains 0.01 Milled foodgrains 0.002 Milk and Milk Products 0.15 (on a fat basis)
12.	Hydrogen cyanide	Vegetables 0.05 Foodgrains 37.5 Milled foodgrains 3.0
13.	Hydrogen phosphide	Foodgrains <sup>3</sup> Nil Milled foodgrains <sup>3</sup> Nil
14.	Inorganic bromide (determined and expressed as total bromide from all sources)	Food grains 25.0 Milled foodgrains 25.0 Fruits 30.0 <sup>4</sup> Dried fruits and spices 400.0
<sup>1</sup> [15.	Hexachlorocyclohexane and its isomers	
	(a) Alfa (α) isomer :	Rice grain unpolished 0.10 Rice grain polished 0.05 Milk (whole) 0.02 Fruits and Vegetables 1.00 Fish 0.25
	(b) Beta (β) isomer	Rice grain-unpolished 0.10 Rice grain polished 0.05 Milk (whole) 0.02 <sup>4</sup> Fruits and Vegetables 1.00 <sup>4</sup> Fish 0.25
	(c)Gamma (γ) isomer known as Lindane	Food grains except rice <sup>3</sup> 0.10 <sup>3</sup> Milled Foodgrains Nil Rice grain Unpolished 0.10 Rice grain polished 0.05 Milk 0.01 (on whole basis) <sup>5</sup> Milk products (having less than 2 percent fat) 0.20 (on whole basis)

1. Amended Vide No. GSR 591 (E) dated 15.6.1992 (w.e.f. 15.12.1992)
2. Amended Vide No. GSR 903(E) dated 2.12.1992.
3. Amended vide No. GSR 791 (E) dated 13.12.1995.
4. Amended Vide No. GSR 174 (E) dated 6.4.98.
5. Amended Vide No. GSR 251 (E) dated 4.4.2002

	<sup>2</sup> Fruits and Vegetable	1.00
	Fish	0.25
	Eggs	0.10
	(On shell free basis)	
	Meat and poultry	2.00
	(on whole basis)	
(d) Delta (δ) isomer :	Rice grain Unpolished	0.10
	Rice grain Polished	0.05
	Milk (whole)	0.02
	<sup>2</sup> Fruits and Vegetable	1.00
	Fish	0.25
16.	Malathion (Malathion to be determined and expressed as combined residue of malathion and malaaxon)	Foodgrains 4.0 Milled foodgrains 1.0 Fruits 4.0 Vegetables 3.0 Dried fruits 8.0
17.	Parathion (Combined residues of parathion and paraoxon to be determined and expressed as parathion)	Fruits and Vegetables 0.5
18.	Parathion methyl (Combined residue of parathion methyl and its oxygen analogue to be determined and expressed as parathion methyl)	Fruits 0.2 Vegetables 1.0
19.	Phosphamidon residues (expressed as the sum of Phosphamidon and its desethyl derivative)	Foodgrains 0.05 <sup>1</sup> Milled Foodgrains Nil Fruits and Vegetables 0.2
20.	Pyrethrins (Sum of pyrethrins I and II and other structurally related insecticidal ingredients of pyrethrum)	Foodgrains <sup>1</sup> Nil Milled foodgrains <sup>1</sup> Nil Fruits and Vegetables 1.0
<sup>1</sup> [21.	Chlorfenvinphos	Foodgrains 0.025

1. Amended by Noti. No. GSR 791 (E) dated 13.12.1995.
2. Ins by Noti No. GSR 174 (E) dated 6.4.98

	(Residues to be measured as alpha and beta isomers of chlorfenvinphos)	Milled Foodgrains	0.006
		Milk and Milk Products	0.2
			[fat basis]
		Meat and Poultry	0.2
			[carcass fat]
		Vegetables	0.05
		Groundnuts	0.05
			[shell free basis]
		Cotton seed	0.05
22.	Chlorobenzilate	Fruits	1.0
		Dry Fruits, Almonds and Walnuts	0.2
			[Shell free basis]
23.	Chlorpyrifos	Foodgrains	0.05
		Milled foodgrains	0.01
		Fruits	0.5
		Potatoes and Onions	0.01
		Cauliflower and Cabbage	0.01
		Other vegetables	0.2
		Meat and Poultry	0.1
			[carcass fat basis]
		Milk and Milk products	0.01
			[fat basis]
		Cotton seed	0.05
		Cotton seed oil (crude)	0.025
24.	2,4D	Foodgrains	0.01
		Milled foodgrains	0.003
		Potatoes	0.2
		*Milk and Milk products	0.05
		*Meat and Poultry	0.05
		Eggs	0.05
			[Shell free basis]
		Fruits	2.0

1. Added by Noti. No. GSR 851 (E), dated 13.6.1986 (w.e.f. 13.6.1987).

\* Soluble in water and hence not necessary to mention on fat basi

25.	Ethion (Residues to be determined as ethion and its oxygen analogue and expressed as ethion)	Tea (dry manufactured)	5.0
		Cucumber and Squash	0.5
		Other vegetables	1.0
		Cotton seed	0.5
		Milk and Milk products	0.5
			[fat basis]
		*Meat and Poultry	0.2
			[carass fat basis]
		Eggs	0.2
			[Shell free basis]
		Foodgrains	0.025
		Milled foodgrains	0.006
		Peaches	1.0
		Other fruits	2.0
		Dry fruits	0.1
			[Shell free basis]
26.	Formothion (Determined as dimethoate and its oxygen analogue and expressed as (dimethoate except in citrus fruits where it is to be determined as formothion)	citrus fruits	0.2
		Other fruits	1.0
		Vegetables	2.0
		Peppers and Tomatoes	1.0
27.	Monocrotophos	Foodgrains	0.025
		Milled foodgrains	0.006
		Citrus fruits	0.2
		Other fruits	1.0
		Carrot, Turnip, Potatoes and Sugar beet	0.05
		Onion and Peas	0.1
		Other Vegetables	0.2
		Cotton seed	0.1
		Cottonseed oil (raw)	0.05
		<sup>1</sup> Chillies	0.2
		Cardamom	0.5

\*Souble in water and hence not necessary to mention on fat basis.

1. Amended by Noti GSR 517 (E) dated 10.8.2004 (w.e.f. 10.11.2004)

		*Meat and Poultry	0.02
		*Milk and Milk products	0.02
		Egg	0.02
		[Shell free basis]	
		Coffee (Raw beans)	0.1
28.	Paraquat-Dichloride (Determined as paraquat cations)	Foodgrains	0.1
		Milled foodgrains	0.025
		Potatoes	0.2
		Other vegetables	0.05
		Cotton seed	0.2
		Cottonseed oil (edible refined)	0.05
		*Milk (whole)	0.01
		Fruits	0.05
29.	Phosalone	Pears	2.0
		Citrus fruits	1.0
		Other fruits	5.0
		Potatoes	0.1
		Other vegetables	1.0
		Rapeseed/Mustard oil (crude)	0.05
30.	Trichlorfon	Foodgrains	0.05
		Milled foodgrains	0.0125
		Sugar beet	0.05
		Fruits and Vegetables	0.1
		Oil seeds	0.1
		Edible oil (refined)	0.05
		*Meat and Poultry	0.1
		*Milk (Whole)	0.05
31.	THIOMETON (Residues determined as thiometon its sulfoxide and sulphone	Foodgrains	0.025
		Milled foodgrains	0.006
		Fruits	0.5

\*Soluble in water and hence not necessary to mentionon fat basis.

		expressed as thoimeton)	Potatoes, Carrots and Sugar beets	0.05
			Other vegetables	2.5
132.	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	<sup>2</sup> Nil
			Sugarcane	0.25
36.	Carbendazim		Foodgrains	0.50
			Milled foodgrains	0.12
			Vegetables	0.50
			Mango	2.00
			Banana(whole)	1.00
			Other fruits	5.00
			Cotton seed	0.10
			Groundnut	0.10
			Sugar beet	0.10
			Dry fruits	0.10
			Eggs	0.10
			(Shell free basis)	
			Meat & Poultry	0.10
			(Carcass fat basis)	
			Milk & Milk Products	0.10
			(Fat basis)	

1. Ins. by Noti. No. GSR 445 (E) dated 16.4.1990.
2. Amended by Noti. No. GSR 791 (E) dated 13.12.1995.

37.	Benomyl	Foodgrains	0.50				
		Milled foodgrains	0.12				
		Vegetables	0.50				
		Mango	2.00				
		Banana (whole)	1.00				
		Other fruits	5.00				
		Cotton seed	0.10				
		Groundnut	0.10				
		Sugar beet	0.10				
		Dry fruits	0.10				
		Eggs	0.10				
			(shell free basis)				
		Meat & Poultry	0.10				
			(carcass fat basis)				
Milk & Milk Products	0.10						
	(fat basis)						
38.	Captan	Fruit & Vegetable	15.00				
		39.	Carbofuran (sum of carbofuran and 3-hydroxy carbofuran expressed as carbofuran)	Foodgrains	0.10		
				Milled foodgrains	0.03		
				Fruit & Vegetable	0.10		
				Oil seeds	0.10		
				Sugarcane	0.10		
				Meat & Poultry	0.10		
					(carcass fat basis)		
				Milk & Milk Products	0.05		
					(fat basis)		
				40.	Copper Oxychloride (Determined as copper)	Fruit	20.00
						Potato	1.00
						Other vegetables	20.00
				41.	Cypermethrin (Sum of isomers (fat soluble residue))	Wheat grains	0.05
Milled wheat grains	0.01						
Brinjal	0.20						
Cabbage	2.00						

42.	Decamethrin/ Deltamethrin	Bhindi	0.20		
		Oil seeds except groundnut	0.20		
		Meat & Poultry	0.20		
			(carcass fat basis)		
		Milk & Milk Products	0.01		
			(fat basis)		
		43.	Edifenphos	Cotton seed	0.10
				<sup>1</sup> Foodgrains	0.50
				Milled foodgrains	0.20
		44.	Fenthion (sum of fenthion, its oxygen analogue and their sulphoxides and sulphones, expressed as fenthion)	Rice	0.02
				Ricebran	1.00
				Eggs	0.01
					(shell free basis)
		45.	Fenvalerate (fat soluble residue)	Meat & Poultry	0.02
	(carcass fat basis)				
Milk & Milk Products	0.01				
	(fat basis)				
Foodgrains	0.10				
Milled foodgrains	0.03				
Onion	0.10				
Potatoes	0.05				
Beans	0.10				
Peas	0.50				
Tomatoes	0.50				
Other vegetables	1.00				
Musk melon	2.00				
Meat & Poultry	2.00				
	(carcass fat basis)				
Milk & Milk product	0.05				
	(fat basis)				
45.	Fenvalerate (fat soluble residue)	Cauliflower	2.00		
		Brinjal	2.00		

1. Ins. by Noti. No. GSR 106 (E) dated 22.2.1994.

	Okra	2.00
	Cotton seed	0.20
	Cottonseed oil	0.10
	Meat & Poultry	1.00
	(carcass fat basis)	
	Milk & Milk products	0.01
	(fat basis)	0.01
46.	Dithiocarbamates (the residue tolerance limit are determined and expressed as mg/CS <sub>2</sub> /Kg and refer separately to the residues arising from any or each groups of dithiocarbamates	
	Foodgrains	0.20
	Milled foodgrains	0.05
	Potatoes	0.10
	Tomatoes	3.00
	Cherries	1.00
	Other fruits	3.00
	(a) Dimethyl dithiocarbamates residue resulting from the use of ferbam or Ziram and	
	(b) Ethylene bis-dithiocarbamates resulting from the use of mancozeb mane, or Zineb(including zineb derived from nabam plus zinc sulphate)	
	<sup>1</sup> (c) Mancozeb	1.0
47.	Phenthoate	
	Foodgrains	0.05
	Milled foodgrains	0.01
	Oilseeds	0.03
	Edible oils	0.01
	Eggs	0.05
	(shell free basis)	
	Meat & Poultry	0.05
	(carcass fat basis)	

1. Amended by Noti GSR 517 (E) dated 10.8.2004 (w.e.f. 10.11.2004)

		Milk & Milk Products	0.01
		(fat basis)	
48.	Phorate (sum of phorate, its oxygen analogue and their sulphoxides and sulphones, expressed as phorate)	Foodgrains	0.05
		Milled foodgrains	0.01
		Tomatoes	0.10
		Other vegetables	0.05
		Fruits	0.05
		Oil seeds	0.05
		Edible oils	0.03
		Sugarcane	0.05
		Eggs	0.05
		(shell free basis)	
		Milk & Milk Products	0.05
		(fat basis)	
49.	Simazine	Maize	<sup>1</sup> Nil
		Sugarcane	0.25
50.	Pirimiphos-methyl	Rice	0.50
		<sup>1</sup> Foodgrains except rice	5.00
		Milled foodgrains except rice	1.00
		Eggs	0.05
		(shell free basis)	
		Meat & Poultry	0.05
		(carcass fat basis)	
		Milk & Milk Products	0.05
		(fat basis)	
<sup>2</sup> 51.	Alachlor	Cotton Seed	0.05
		Groundnut	0.05
		Maize	0.10
		Soyabeans	0.50
52.	Alfa Nephthyl Acetic Acid (A.N.A.)	Pine Apple	0.50
53.	Bitertanol	wheat	0.05
		Groundnut	0.10
54.	Captafol	Tomato	5.00
55.	Cataphydrochloride	Rice	0.50
56.	Chlormequatchloride	Grape	1.00
		Cotton Seed	1.00
57.	Chlorothalonil	Groundnut	0.10
		Potato	0.10
58.	Difubenzuron	Cotton Seed	0.20

1. Amended by Noti. No. GSR 791 (E) dated 13.12.1995.

2. Ins. by Noti. No. GSR 174 (E) dated 6.4.98.

59.	Dodine	Apple	5.00
60.	Diuron	Cotton Seed	1.00
		Banana	0.10
		Maize	0.50
		Ciytud (Sweet Orange)	1.00
		Grapes	1.00
61.	Ethephon	Pine Apple	2.00
		Coffee	0.10
		Tomato	2.00
		Manago	2.00
62.	Fluchloraline	Cotton Seed	0.05
		Soya beans	0.05
63.	Malic Hydrazide	Onion	15.00
		Potato	50.00
64.	Metalyxy1	Bajra	0.05
		Maize	0.05
		Sorghum	0.05
65.	Methomy1	Cotton Seed	0.10
66.	Methy1 Chloro phenoxyacetic Acid (MCPA)	Rice	0.05
		Wheat	0.05
67.	Oxydiazon	Rice	0.03
68.	Oxydemeton methy1	Food-grains	0.02
69.	Permethrin	Cucumber	0.50
		Cotton Seed	0.50
		Soya Beans	0.50
		Sunflower Seed	1.00
70.	Quinolphos	Rice	0.01
		Pigeonpea	0.01
		Cardamom	0.01
		Tea	0.01
		Fish	0.01
		'Chillies	0.2
71.	Thiophanatemethy1	Apple	5.00
		Papaya	7.00"
72.	(a) Triazophos	Chillies	0.2
		Rice	0.05
		Cotton seed oil	0.1
		Soybean oil	0.05
73.	Profenofos	Cotton seed oil	0.05
74.	Fenpropathrin	Cotton seed oil	0.05
75.	Fenarimol	Apple	5.0

1. Added GSR 517 (E) dated 10.8.2004 (w.e.f 10.11.2004)

76.	Hexaconazole	Apple	0.1
75.	Fenarimol	Apple	0.1
76.	Hexaconazole	Apple	0.1
77.	Iprodione	Rape seed	0.5
		Mustard	0.5
		Rice	10.0
		Tomato	5.0
		Grapes	10.0
78.	Tridemorph	Weat	0.1
		Grapes	0.5
		Mango	0.05
79.	Penconazole	Grapes	0.2
80.	Propiconazole	Wheat	0.05
81.	Myclobutanil	Groundnut seed	0.1
		Grapes	1.0
82.	Sulfosulfuron	Wheat	0.02
83.	Trifluralin	Wheat	0.05
84.	Ethoxysulfuron	Rice	0.01
85.	Metolachlor	Soyabean Oil	0.05
86.	Glyphosate	Tea	1.0
87.	Linuron	Pea	0.05
88.	Oxyfluorfen	Rice	0.05
		Graundnut Oil	0.05
89.	Carbosulfan	Rice	0.2
90.	Tricyclazole	Rice	0.02
91.	Imidacloprid	Cotton seed Oil	0.05
		Rice	0.05
92.	Butachlor	Rice	0.05
93.	Chlorimuron-ethyl	Wheat	0.05
94.	Diclofop-methyl	Wheat	0.1
95.	Metribuzin	Soyabean Oil	0.1
96.	Lambdacyhalothrin	Cotton seed Oil	0.05
97.	Fenazaguin	Tea	3.0
98.	Pendimethalin	Wheat	0.05
		Rice	0.05
		Soyabean Oil	0.05
		Cotton seed Oil	0.05
99.	Pretilachlor	Rice	0.05
100.	Fluvalinate	Cotton seed Oil	0.05
101.	Metasulfuon-methyl	Wheat	0.1

102.	Methbenzthiazuron	Wheat	0.5
103.	Imazethapyr	Soyabean oil	0.1
		Groundnut oil	0.1
104.	Cyhalofop-butyl	Rice	0.5
105.	Triallate	Wheat	0.05
106.	Spinosad	Cotton seed oil	0.02
		Cabbage	0.02
		Cauliflower	0.02
107.	Thiamethoxam	Rice	0.02
108.	Fenobucarb	Rice	0.01
109.	Thiodicarb	Cotton	0.02
110.	Anilphos	Rice	0.1
111.	Fenoxyp-prop-p-ethyl	Wheat	0.02
		Soyabean seed	0.02
112.	Glyfosinate-ammonium	Tea	0.01
113.	Clodinafop-Propanyl	Wheat	0.1
114.	Dithianon	Apple	0.1
115.	Kitazin	Rice	0.2
116.	Isoprothiolane	Rice	0.1
117.	Acetamiprid	Cotton seed oil	0.1
118.	Cymoxanil	Grapes	0.1
119.	Triadimenton	Wheat	0.5
		Pea	0.1
		Grapes	2.0
120.	Fosetyl-Al	Grapes	10
		Cardamom	0.2
121.	Isoproturon	Wheat	0.1

Explanation :- For the purposes of this rule :

- (a) the expressions "insecticide" shall have the meaning assigned to it in the Insecticide Act, 1968 (46 of 1968);
- (b) unless otherwise stated:
  - (i) maximum levels are expressed in mg./kg. on a whole products basis.
  - (ii) all food refer to raw agricultural products moving in commerce.]

1. Amended by Noti GSR 517 (E) dated 10.8.2004 (w.e.f. 10.11.2004)

## 1[PART XV - SOLVENT EXTRACTED OILS AND EDIBLE FLOUR]

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

**67. Conditions of manufacture, stock and sale of solvent-extracted oil :- Omitted**

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

**69. Conditions of manufacture, stock and sale of solvent-extracted edible flour : - Omitted**

### **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.

**TABLE**

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

1. Ins by Noti. No GSR 1211, dated 9.12. 1958.
2. Omitted GSR 7 (E) dt 4.1.2001.
3. Ins. by Noti. No. GSR 764 (E) dated 15.11 1984.
4. Ins by Noti No. GSR 382 (E) dated 10.7.1997

**<sup>2</sup>PART XVI - SEQUESTERING AND BUFFERING AGENTS (ACIDS, BASES AND SALTS)**

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

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

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

**Table**

Name of sequestering and buffering agents	Groups of food	Maximum level of use (parts per million) (ppm) mg./kg.)
(1)	(2)	(3)
1. Acetic Acid	(i) Acidulant, buffering and neutralising agents in beverages, soft drinks (ii) in canned baby foods	Limited by G.M.P 5,000
2. Adipic acid	Salt substitute and dietary food	250
3. <sup>1</sup> Omitted		
4. <sup>1</sup> Omitted		
5. Calcium gluconate	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 an acidulant in miscellaneous food	Limited by G.M.P
9. <sup>1</sup> Omitted		
10. DL Lactic acid (food grade)	As acidulant in miscellaneous food	Limited by G.M.P.
<sup>2</sup> 10A L(+) Lactic Acid (food grade)	as acidulant in miscellaneous food	Limited by G.M.P
11. Phosphoric acid	Beverages, soft drinks	600
12. Polyphosphate containing less than 6 Phosphate moieties	(a) Processed cheese, bread (b) milk Preparations (c) Cake Mixes (d) Protein foods	40,000 4,000 10,000 4,000
13. L(+) Tartaric acid	Acidulants	600
<sup>1</sup> 14. Calcium Disodium Ethylene diamine tetra acetate	(i) Emulsions containing refined vegetable oils, eggs, vinegar, salt, sugar and spices; (ii) Salad dressing ; (iii) Sandwich spread <sup>2</sup> or Fat spread	50
<sup>3</sup> 15. Fumaric acid	as foods acidulant in Miscellaneous	3000

**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.)

**<sup>2</sup>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:-

1. Ins by Noti. No GSR 677 (E) dated 6.9.1994.
2. Ins by Noti No GSR 284(E) dated 29.5.1997.
3. Ins by Noti. No. GSR 578 (E) dated 4.8.1995.

**TABLE**

Substances	Food	Maximum level of use (ppm) mg/kg
1	2	3
1. Ammonium Carbonate	Baked foods confections	5,000
2. Ammonium Bicarbonate	-do-	GMP
3. Baking powder	Baked foods	GMP
4. Ammonium Phosphate	Bread	2,500
5. Ammonium persulphate	Bread	2,500
6. Calcium Phosphate	-do-	2,500
7. Calcium Carbonate	-do-	5,000
8. Potassium Bromate and/or Potassium Iodate	-do-	50
9. Ammonium Chloride	-do-	500
10. Fungal Alpha-amylase	-do-	100
11. Sodium Stearoyl-2 Lactylate or Calcium Stearoyl-2 Lactylate (singly or in combination)	-do-	5,000
12. L-Cystein Mono Hydrochloride	-do-	90
13. Benzoyl Peroxide	Flour for bakery	40
14. Potassium Bromate	-do-	20
15. Ascorbic acid	-do-	200
16. Gluconodelta Lactone	Cured/meat or meat products	5,000
17. Chlorine	Flour for bakery	2,000
<sup>3</sup> 18. Ascorbic Acid/Iso Ascorbic Acid and its Salts Singly or in Combination	Corned beef, Luncheon Meat, Cooked Ham, Chopped Meat, Canned Chicken, Canned Mutton and Goat Meat.	500

1. Ins. by Noti. No. GSR 614 (E) dated 9.8.1994
2. Sub by Not No. GSR 284 (E) dated 29.5.1997
3. Added by Noti No. GSR 437 (E) dated 19.6.2002

1	2	3
19. Phosphats (Naturally present and added) expressed as P <sub>2</sub> O <sub>5</sub>	Luncheon Meat, Cooked Ham, Chopped Meat.	8000

**<sup>2</sup>72-B Use of Glycerol Esters of Wood Rosins (Ester Gum):-**  
The maximum limit of glycerol esters of wood rosins (ester gum) when used in flavour emulsions, soft drink concentrate and carbonated water shall not exceed 100 p.p.m. of the final beverage for consumption.

**<sup>3</sup>72-C Use of Sucrose Acetate Isobutyrate-**The maximum concentration of Sucrose Acetate Isobutyrate when used in non-alcoholic beverages as a clouding agent shall not exceed 300 ppm".

**<sup>5</sup>72-D Use of Lactulose Syrup in foods -**  
(i) Lactulose syrup may be used in special milk based infant food formulations, which is to be taken under medical advice upto a maximum level of 0.5 per cent of final food subject to label declaration.  
(ii) Lactulose syrup may be used in bakery products upto 0.5 per cent maximum by weight.

**<sup>1</sup>PART XVII- IRRADIATION OF FOOD**

**<sup>1</sup>73. For the purpose of this chapter, unless the context otherwise requires:-**

- (a) 'Irradiation' means any physical procedure, involving the intentional exposure of food to ionizing radiations.
- (b) 'Irradiation facility' means any facility which is capable of being utilized for treatment of food by irradiation.
- (c) 'Operator of irradiation facility' means any person appointed as such by licensee who satisfies the qualifications and requirements as for training specified in Schedule II of the Atomic Energy (Control of Irradiation of Food) Rules, 1991.
- (d) 'Irradiated food' means articles of food subjected to radiation by :-
  - (i) Gamma rays;
  - (ii) X-rays generated from machine sources operated at or below an energy level of 5 million electron volts; and
  - (iii) Sub-atomic particles, namely, electrons generated from machine sources operated at or below an energy level of

1. Ins. by Noti. No. GSR 614 (E) dated 9.8.1994.
2. Amended by Noti. No. GSR 284 (E) dated 29.5.1997.
3. Amended GSR 396(E) dated 27-5-1999
4. Added Noti GSR 437 (E) dt. 19.6.2002
5. Ins. by Noti GSR 388(E) dt 25.6.2004

10 million electron volts, to dose levels as specified in Schedule I of the Atomic Energy (Control of Irradiation of Food) Rules 1991.

**74. Dose of Irradiation:-**

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

**Table**

SI. No.	Name of Foods	Dose of Irradiation (KGY)		
		Minimum	Maximum	Overall average
(1)	(2)	(3)	(4)	(5)
1.	Onions	0.02	0.09	0.06
2.	Spices	6	14	10
3.	Potatoes	0.06	0.15	0.10
4.	Rice	0.25	1.0	0.62
5.	Somolina (Sooji or Rawa) Wheat, Atta and Maida	0.25	1.0	0.62
6.	Mango	0.25	0.75	0.50
7.	Raisins, Figs and Dried Dates	0.25	0.75	0.50
8.	Ginger, Garlic and Shallots (Small Onions)			
9.	Meat and Meat Products including Chicken	2.5	4.0	3.25"

1. Noti No. GSR 172 (E) dated 6.4.1998.

SI. No.	Name of Foods	Dose of Irradiation (KGY)		
		Minimum	Maximum	Overall average
10.	Fresh Sea foods	1.0	3.0	2.00
11.	Frozen Sea foods	4.0	6.0	5.00
12.	Dried Sea food	0.25	1.0	0.62
13.	Pulses	0.25	1.0	0.62

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

1. Added Vide GSR 320 (E) dt 2.5.2001

**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 `Licenses;
- (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;
- (xxi) Type of packaging used during the irradiation treatment and for packing the irradiated food;

**78. Standards of Irradiated Food:-**

The irradiated foods shall comply with all the provisions of Prevention of Food Adulteration Act, 1954, and rules made thereunder specifying standards of such food.

**PART XVIII- ANTIBIOTIC AND OTHER PHARMACOLOGICALLY ACTIVE SUBSTANCES**

**179. Residues of antibiotic and other Pharmacologically Active Substances**

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

**Table**

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

- (2) The use of any of the following antibiotics and other Pharmacologically Active Substances shall be prohibited in any unit processing sea foods including shrimps, prawns or any other variety of fish and fishery products:

- (i) All Nitrofurans including
  - (a) Furaladone
  - (b) Furazolidon
  - (c) Furylfuramide
  - (d) Nifuratel
  - (e) Nifuroxime

1. Ins GSR 771 (E) dated 29.9.2003

- (f) Nifurprazine
- (g) Nitrofurantoin
- (h) Nitrofurazone
- (ii) Chloramphenicol
- (iii) Neomycin
- (iv) Nalidixic acid
- (v) Sulphamethoxazole
- (vi) Aristolochia spp and preparations thereof
- (vii) Chloroform
- (viii) Cholpromazine
- (ix) Colchicine
- (x) Dapsone
- (xi) Dimetridazole
- (xii) Metronidazole
- (xiii) Ronidazole
- (xiv) Ipronidazole
- (xv) Other nitromidazoles
- (xvi) Clenbuterol
- (xvii) Diethylstilbestrol (DES)
- (xviii) Sulfanoamide drugs (except approved Sulfadimethoxine, Sulfabromomethazine and Sulfaethoxypyridazine)
- (xix) Fluoroquinolones
- (xx) Glycopeptides

## PART XIX - USE OF FOOD ADDITIVES IN FOOD PRODUCTS

**80. Use of Food Additives in Food Products** – The food products may contain food additives as specified in these rules and in Appendices B and C.

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

**82. Use of additives in Bread, Biscuits-** The food products such as Bread and Biscuits, may contain food additives permitted in these rules and in Table 1 of Appendix C.

**83. Use of Food additives in different foods-** The following food products may contain food additives permitted in these rules in Table 3 of Appendix C, namely:–

- (1) Dairy based drinks, flavoured and<sup>1</sup> or fermented (e.g. chocolate milk, cocoa, egg-nog-UHT Sterilised shelf life more than three months), Synthetic soft drink concentrate, mix/fruit based beverage mix, soups, bullions and taste makers, desert jelly, custard powder, jelly crystal, flavour emulsions and flavour paste (for use in carbonated and non-carbonated beverages);
- (2) Sausages and sausage meat containing raw meat, cereals and condiments;
- (3) Fruit pulp or juice (not dried) for conversions into jam or crystallized glazed or cured fruit or other product;

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1. Ins GSR 388(E) dated 25.6.2004

- (4) Corn Flour and such like starches;
- (5) Corn syrup;
- (6) Canned Rasogolla (the cans shall be internally lacquered with sulphur dioxide resistant lacquer);
- (7) Gelatine;
- (8) Beer;
- (9) Cider;
- (10) Alcoholic Wines
- (11) Non-alcoholic wines;
- (12) Ready-to-Serve beverage;
- (13) Brewed ginger beer;
- (14) Coffee Extract;
- (15) Danish tinned caviar;
- (16) Dried ginger;
- (17) Flour confectionery;
- (18) Smoked fish (in wrappers);
- (19) Dry mixes of Rasgollas;
- (20) Preserved Chapaties;
- (21) Fat Spread;
- (22) Prunes;
- (23) Baked food confections and baked foods;
- (24) Flour for baked food;
- (25) Paked Paneer;
- (26) Cakes and Pastries; and
- (27) Prepackaged Coconut Water, Canned Rasogula

**Appendix A**

Forms

FORM I

[See Rule 4 (1)]

Memorandum to the Director, Central Food Laboratory

From

.....

.....

To

The Director,  
Central Food Laboratory,

.....

.....

No.....

Dated the .... 19...

MEMORANDUM

1. I send herewith under the provisions of Section 13 (2) of the Prevention of Food Adulteration Act, 1954, sample (s) of a food purporting to be ..... for test or analysis and request that a report on the 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.....

<sup>1</sup>[2. A fees of Rs. <sup>3</sup>1,000 for analysis of the sample is enclosed vide Demand Draft for Rs. 1000 drawn in favour of the Pay and Account Officer, Central Food Laboratory, Directorate General of Health Services, Calcutta payable at Bank of Baroda, 4 India Exchange Place, Calcutta - 700001. [The Director, Central Food Laboratories, on receipt of the Demand Draft from the Court shall immediately send the same to the Central Food Laboratory, 3 Kyd Street, Calcutta-700 016 for deposition in respective Receipt Head"].

3. A copy of memorandum and the speciment impression of the seal used to seal container and the cover are sent separately by Registered Post.

<sup>2</sup>[ Magistrate 1st Class/Presidency Magistrate

- 
- 1. Subs by Noti, No GSR 91 (E) dated 26.2.1995 (w.e.f. 26.8.1995)
  - 2. Subs by Noti No SRO 2755, dated 24.11.1956
  - 3. Amended GSR 693 (E) dated 20-11-1998 (w.e.f. 20-5-1999)

**<sup>1</sup> [FORM IA]**  
[See Rule 4 (1)]

From  
.....  
.....

To  
The Director,  
Central Food Laboratory,  
.....

No. Dated the .....19... ....

**MEMORANDUM**

I send herewith under the provision of section 6 (2) of Prevention of Food Adulteration Act, 1954, or clause (a) of Rule 3 of 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.

- (i) Distinguishing No. on the container and outer covering
- (ii) Matter on which opinion required.

<sup>2</sup>[2. A fees of Rs.<sup>3</sup>3000 for analysis of the sample is enclosed vide Demand Draft for Rs. 3000 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."]

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 Noti. No GSR 618 (E) dated 16.5.1988 (w.e.f.16.11.1988)
- 2. Subs by Noti No GSR 91 (E) dated 26.2.1995 (w.e.f. 26.8.1995)
- 3. Amended GSR 693 (E) dated 20-11-1998 (wef 20-5-1999)
- 4. GSR 508 (E) dated 24.6.2003

**<sup>1</sup>FORM II**  
[see rule 4(5)]

[Certificate of analysis by the Central Food Laboratory]

Certificate No.....

Certified that the sample bearing number ..... purporting to be a sample of ..... was received on ..... with Memorandum NO ..... dated ..... from ..... (name of the court) ..... for analysis.

The condition of seals on the container and th outer covering on receipt was as follows:-

.....  
.....

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

Reasons:-

.....  
.....

Analysis Report:-

(i) Sample Description:-

.....  
.....

(ii) Physical Appearance:-

.....  
.....

(ii) Label:-

.....  
.....

1. Amended Noti. GSR 530(E) dt. 29.7.2002 (w.e.f. 29.1.2003)

Serial Number	Quality Characteristics	Name of Method of test used	Result	Prescribed Standards as per:- (a) Item A ---of Appendix 'B' (b) As per label declaration for proprietary foods (c) As per provisions of the Act and Rules, for both above.
1.				
2.				
3.				
4.				
5.				
6.				

Opinion \*\*:-

(Signature)

Place:

Director

Date:

Central Food Laboratory

(Seal)

\* strike out whichever is not applicable.

\*\* When opinions and interpretation are included, document the basis upon which the opinions/interpretations have been made.

**FORM III**

[see rule 7(3)]

[Report of the Public Analyst]

Report No.....

Certified that I .....(name of the Public Analyst)..... duly appointed as Public Analyst under the provision of the Prevention of Food Adulteration Act 1954, for .....(name of the local area).....received from\*\*.....a sample of .....bearing Code No. and Serial No.....of Local (Health) Authority on .....(Date of receipt of sample)..... for analysis.

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

.....  
.....

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

Reasons:-

.....  
.....

Analysis Report:-

(i) Sample Description:-

.....  
.....

(ii) Physical Appearance:-

.....  
.....

(iii) Label:-

.....  
.....

1. Amended Noti. GSR 530(E) dt. 29.7.2002 (w.e.f. 29.1.2003)

Serial Number	Quality Characteristics	Name of Method of test used	Result	Prescribed Standards as per- (a) Item A ---of Appendix 'B' (b) As per label declaration for proprietary foods (c) As per provisions of the Act and Rules, for both above.
1.				
2.				
3.				
4.				
5.				
6.				

Opinion \*\*\*:-

Signed this.....day of.....20.....

(Signature)  
Public Analyst"  
(Seal)

Address.....

\* strike out whichever is not applicable.

\*\* Give details of the senders

\*\*\* When opinions and interpretation are included, document the basis upon which the opinions/interpretations have been made.

**FORM IV**  
(See Rule 10)

<sup>5</sup>[To  
(Name and address of the vendor)

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

Whereas\*.....

\*Here give the name of article of food

intended for food which is in your possession appears to me to be adulterated/misbranded.

Now therefore under sub-section (4) of Section 10 of the Prevention of Food Adulteration Act, 1954 (37 of 1954), I hereby direct you to keep in your safe custody the said sealed stock subject to such orders as may be issued subsequently in relation thereto.

Place: Food Inspector

Date " Area.....]

**<sup>1</sup>[FROM IV-A**  
(See Rule 10)  
*Bond of Surety*

Know all men by these present that we (i) .....son of .....resident of .....and (ii).....son of .....resident of .....proprietors/partners of Messers..... hereinafter called the Vendor (s) and (iii)..... son of ....resident of .....and (iv) .....son of .....resident of .....hereinafter called the surety/sureties are held and firmly borne upto the President of India/ Governor of .....hereinafter 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 the Vendor (s) on the condition of the Vendor(s) executing a bond in the terms hereinafter contained and supported by surety/two surties which the Vendor(s) has/have agreed to do.....Now the conditions of the above written obligation is such that if in the event of the Vendor (s) failure to

1. Ins. by Noti No GSR 1533 dated 8.7.1968.

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 Vendors (s) and/or the surety/surities forthwith pay to the Government on demand and without a demur sum of .....Rupees the said bond will be void and 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 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/surities the day herein above mentioned and by Shri..... on behalf of the President of India on the date appearing below against his signature.

Witnesses:

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

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

Signature .....  
(Vendor)

Signature .....  
(Vendor)

Signature.....  
(Surety)

Signature.....  
(Surety)

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

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

**FORM V**

(See Rule 11)

- <sup>1</sup>[To
- (Name and address of the Vendor)
- .....
- .....
- .....

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

situated at .....

Details of article of food seized

.....  
.....

Place : Food Inspector

Date : Area.....

- 1. Ins. by Noti No GSR 1211, dated 9.12.1958

**[FROM 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 .....

<sup>1</sup>Code Number and Serial Number of Local (Health) Authority.....

Place: Food Inspector  
Date : Area.....

**<sup>1</sup>[FORM VI-A]**

(See Rule 12-A)

Form of Warranty

Invoice No..... Place.....  
From..... Dated .....

To.....  
.....

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

I/we herby certify that food/foods mentined in this invoice is/are

1. Ins. by Not, No. GSR 618 (E), dated 16.5.1988 w.e.f. 16.11.1988. Corrected by GSR 855 (E) dated 12.8.1988.
2. Subs. by Noti. No. GSR 1533, dated 8.7.1968.

warranted to be of the nature and quality which it/these purports/ purport to be

.....

Signature of manufacturer  
distributor/dealer

Name & Address of  
Manufacture/Packer  
(in case of packed article)

Licence No.....  
(Whereever applicable)

**<sup>1</sup>[FORM VI-B]**  
(See Rule 44-B)  
*Declaration*

I/We on behalf of .....  
.....solemnly declare that the ghee sold

by me/us/on behalf of

ghee used by me/us/on behalf of

.....

.....in the preparation of Confectionery (including sweetmeats) is/was from a tin containing ghee of ..... origin and having 'Agmark' seal. The said tin pertains to batch number .....and was purchased by me/us on behalf of .....from Shri/Shrimati/ Kumari/Sarvsri..... on the .....as per invoice/cash/credit memo. No..... dated.....

Date .....

Signature of trader/traders.]

Place.....

1. Ins. by Noti No GSR 1134, dated 5.9.1961.

**FORM VII**

(See Rule 17)

Memorandum to public Analyst

From

.....  
.....

To

The Public Analyst,

.....  
.....

No.

Dated the .....19....

**MEMORANDUM**

The sample described below is sent herewith for analysis under clause (b) of sub-section (1) of Section 10 and/or<sup>3</sup> clause (c) of subsection (1) and Section 11 of the Prevention of Food Adulteration Act, 1954.

1. <sup>2</sup>[Code number and serial No. of Local (Health) Authority.....]
2. <sup>4</sup>[Omitted.]
3. Date and place of collection.....
4. Nature of article submitted for analysis.....
5. Nature and quantity of preservative, if any, added to the sample.....

2. A copy of this memo, and specimen impression of the seal used to seal the packet of sample is being sent separately by <sup>1</sup>[\*\*\*] post/hand.\*

Food Inspector.

Area.....

\*Strike out whichever is not applicabel.

- 
1. Omitted by Noti. No. SRO 2755, dated 20.11.1956.
  2. Ins. by Noti No.GSR 293 (E), dated 23.3.1985 (w.e.f. 23.9..1985).
  3. Sub. Noti No. GSR 367 (E), dated 23.3.1988 (w.e.f. 23.6.1988).
  4. Omitted by Noti No. GSR 618 (E) dated 16.5.1988 (w.e.f. 16.11.1988).

**<sup>1</sup>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 meeting held on .....at.....to be incharge of, and responsible to, the said company for the conduct of the business of the said company or.....establishment/branch/unit thereof and authorised to exercise all such powers and take all such steps as may be necessary or expedient to prevent the commission by the said company any offence under the Prevention of Food Adulteration Act. 1954.

A certified copy of the said Resolution is enclosed

Place..... Managing Director/Sercetery of

Date ..... (name of the company)

Note :- Score out the portion which is not applicable.

I accept the above nomination in pursuance of sub-section (2) of Section 17 of the Prevention of Food Adulteration Act, 1954 and Rule 12-B of the rules made thereunder

Place..... Signature of Director/  
Manager

Date

I hereby acknowledge receipt of the above nomination.

Place.... Signature of Local (Health)

Date ..... Authority.]

- 
1. Ins by Noti. No GSR 4(E) dt. 4.1.1977 (w.e.f. 4.1.1977)

**<sup>1</sup>FORM IX**  
(See Rule 9-B)

To

.....  
(Name and address of the vendor)

.....

Whereas sample of food specified below taken from your premises situated at .....on (date).....to have the same analysed by the Public Analyst, has been found to be conforming to the provisions of the Prevention of Food Adulteration Act, 1954 and rules made thereunder.

Detail of food.....(Name of article of food) .....

Code number.....and Serial number.....

**(Local (Health) Authority**

Date:

Place:

Copy for information to [(person (s) whose name, address and other particulars have been disclosed under section 14-A, if any]."

1. Added GSR 832 (E) dated 26.10.2003

**Appendix B**  
(See Rule 5)

Definitions and Standards of Quality

A. 01- BEVERAGES - NON-ALCOHOLIC:

<sup>6,1</sup>[A01.01-CARBONATED WATER means potable water impregnated with carbon dioxide under pressure and may contain any of the following singly or in combination.

<sup>8</sup>The above paragraph replaced as below vide GSR 451(E) dated 15.7.2004 (w.e.f. 12.10.2004)

<sup>9</sup>A.01.01 CARBONATED WATER mean water conforming to the standards prescribed for Packaged Drinking Water under Prevention of Food Adulteration Rules, 1955, 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,<sup>6</sup>fruit and vegetables extractives and premitted flavouring, colouring matter, preservatives, emulsifying and stabilising agents, citric acid,<sup>2</sup>[fumaric acid, and sorbitol,] tartaric acid, phosphoric acid, lactic acid, ascorbic acid, malic acid, <sup>3</sup>[edible gums such as guar, karaya, arabic, carobean, furcellaran, tragacanth, gum ghatti], edible gelatin, albumin, licorice and its derivatives, salts of sodium, calcium and magnesium, vitamins, caffeine not exceeding 200 parts per million, <sup>4</sup>Estergum (Glycerol ester of wood rosin) not exceeding 100 parts per million, and quinine salts not exceeding 100 parts per million <sup>6</sup>expressed as quinine sulphate. It may also contain Saccharin Sodium not exceeding 100 ppm, Acesulfame-K not exceeding 300 ppm, or Aspartame (methyl ester) not exceeding 700 ppm" or <sup>8</sup>sucralose not exceeding 300ppm.

<sup>7</sup>"Provided that the quantity of added sugar shall be declared on the container/bottle and if no sugar is added that also shall be declared on the container/bottle as laid down in sub-clause (1) and (12) of sub-rule (ZZZ) of rule 42. In case of returnable bottles, which are recycled or refilling the declaration of quantity of added sugar and no sugar added may be given on the crown.

- 
1. Subs by No. GSR 74, dt. 31-1-1965.
  2. Ins. by Noti. No GSR 1417, dt. 20.9.1976 (w.e.f. 2.10.1976)
  3. Subs, by Noti. No. GSR 55 (E) dt. 31.1.1979.
  4. Subs, by Noti. No. GSR 124 (E) dated 5-3-1991.
  5. Subs, by Noti. No. GSR 63 (E) dated 5-2-1976.
  6. Omitted and Subs by Not GSR 284 (E) dated 29-5-1997.
  7. Amended GSR 853 (E) dated 30.12.2002
  8. Amended GSR 388(E) dated 25.6.2004
  9. Amended GSR 451(E) Added 15.7.2004 (w.e.f. 12.10.2004)

Provided also that the declaration of no sugar added shall not be applicable for 'carbonated water (plain soda)'.  
Provided also that the products which contain aspartame, acesulfame K or any other artificial sweetener for which special labeling provisions have been provided under rules 42, 47 or any other under PFA Rules, 1955, shall not be packed, stored, distributed or sold in returnable containers".

<sup>4</sup>[It shall conform to the following requirements, namely:-

- (1) Total plate count per ml ..... not more than ..50
- (2) Coliform count in 100 ml ..... 0
- (3) Yeast and mould count per ml ..... not more than 2"

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

**"Glycerol esters of wood rosins commonly known as Estergum** is hard yellow to pale amber coloured solid. It is a complex mixture of tri and diglycerol esters of rosin acids from wood rosin. It is produced by the esterification of pale wood rosin with food grade glycerol. It is composed of approximately 90 per cent resin acids and 10 per cent neutral (non-acidic compounds). The resin acid fraction is a complex mixture of isomeric diterpenoid monocarboxylic acids having the typical molecular formula of C<sub>20</sub> H<sub>30</sub> O<sub>2</sub> chiefly abietic acid. The substance is purified by steam stripping or by 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 of sodium formate, the sulfur is converted to hydrogen sulfide which can readily be detected by the use of lead acetate paper. A positive test indicates the use of tall oil rosin instead of wood rosin.

**Apparatus-Test Tube:**Use a standard, 10x75 mm, resistant, glass test tube.

**Reagents - Sodium Formate Solution:** Dissolve 20g of reagent grade sodium formate, Na O<sub>2</sub>CH, in 100 ml of distilled water.

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

**Procedure -** Weigh 40-50 mg of sample into a test tube and 1-2 drops of sodium formate solution. Place a strip of lead acetate test paper over the mouth of the test tube. Heat the tube in the burner flame until fumes are formed that contact the test paper. Continue heating for 2-5 minutes. There must be no formation of a black spot of lead 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.
Heavy metals (as lead)	-	Not more than 40 ppm.
Acid value	-	Between 3 and 9.
Hydroxyl number	-	Between 15 and 45.

Notes :

*Sample of carbonated water taken - sucrose content not required to be 5 per cent - since the sample collected from the accused petitioner was of carbonated water contra distinguished from sweetened carbonated water adverted to in the proviso below rule A.01.01 of the Prevention of Food Adulteration Rules, 1955 sucrose content therein was not required to be 5 per cent as prescribed in the proviso-saccharin not exceeding 100 p.p.m. could legitimately be mixed and could, therefore be found in carbonated water. (Madan Lal Vs. Union Territory, Chandigarh)-Punjab and Haryana Court - FAC 1991(1) 321.*

A.02 - BAKING POWER means a combination capable, under conditions of baking, of yielding carbon dioxide, and consists of sodium

bicarbonate, and acid-reacting material], starch or other neutral material.

The acid-reacting material of baking powder shall be -

- (a) tartaric acid or its salts, or both
- (b) acid salts of phosphoric acid or
- (c) acid compounds of aluminium, or
- (d) any combination of the foregoing.

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

#### A 03 - STARCHY FOODS

<sup>1</sup>[A 03.01 - ARROWROOT means the separated and purified starch from the rhizomes of the plants known as *Maranta arundinacea* or from *Curcuma augustifolia*].

<sup>2</sup>[A. 03. 02- SAGO shall mean small hard globules or pearls made from either the starch of the sago palm or the tubers of tapioca (*manihot utilissima*) and shall be free from any extraneous matter<sup>3</sup> [including natural colours].

<sup>4</sup>[It shall conform to the following standards, namely-

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

<sup>5</sup>[A.04 - ASAFOETIDA (Hing or Hingra) means the oleo-gum-resin obtained from the rhizome and roots of *Ferula alliaces*, *Ferula rubricaulis* and other species of *Ferula*. It shall not contain any colophony resin, galbanum resin, ammoniacum resin or any other foreign resin. Hing shall conform to the following standards, namely-

- (1) Total ash content shall not exceed 15 per cent by weight.

- 
1. Subs, bu Noti. No SRO 2755, dt. 24.11.1956
  2. Subs, by Noti. No. GSR 1211, dt. 9.12.1958
  3. Sub by Noti No. GSR 425, dt. 4-4-1960
  4. Ins, by Noti. No. GSR 74, dt 31-1-1965
  5. Subs. by Noti. No GSR 1256 dt. 26.8.1967

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

Hingra shall conform to the following standards, namely-

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

<sup>1</sup>[Compounded asafoetida or Bandhani Hing is composed of one or more varieties of asafoetida (Irani or Pathani Hing or both) and gum arabic, <sup>2</sup>[edible starches or edible cereal flour].

It shall not contain-

- (a) colophony resin,
- (b) glabanum resin,
- (c) ammoniacum resin,
- (d) any other foreign resin,
- (e) coal tar dyes,
- (f) mineral pigment,
- (g) more than 10 per cent total ash content,
- (h) more than 1.5 per cent ash insoluble in dilute hydrochloric acid,
- (i) less than 5 per cent alcoholic extract, (with 90 per cent alcohol) as estimatd by the U.S.P. 1936 method).

#### <sup>3</sup>[A.05-SPICES AND CONDIMENTS:]

- 
1. Subs by Noti. No. GSR 382, dt 9-3-1966
  2. Subs, by Noti No. GSR 55 (E) dt. 31-1-1979 (w.e.f. 31.1.1979).
  3. Subs, by Noti No GSR, 1533 dated 8-7-1968.
  4. Ins by Noti. No. GSR 1417, dt 20-9-1976 (w.e.f. 2-10-1976).

Note : See Note regarding extraneous matter after item A.05.23.

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, dust, dirt, stones and lumps of earth shall not exceed 5 per cent by weight.

<sup>4</sup>[The amount of insect damaged matter shall not exceed 5 per cent by weight].

<sup>1</sup> [It shall be free from added colouring matter].

*Explanation :-* The term 'insect damaged matter means spices that are partially or wholly bored by insects.

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 the following standards :-

Moisture.....	Not more than 13.0 per cent by weight
Total ash.....	Not more than 8.0 per cent by weight.
Ash insoluble.....	Not more than 1.5 per cent by weight.
in dilute HCl	

<sup>1</sup>[It shall be free from added coloring matter.]

A. 05.02-CARAWAY BLACK (*Carum bullbocastanum*) (Siahjeera) means the dried seeds of *Carum bullbocastanum*. It shall conform to the following standards :-

Foreign edible seeds.....	Note more than 5.0 per cent by weight.
Total ash.....	Not more than 9.0 per cent by weight.
Ash insoluble.....	Not more than 1.5 per cent by weight].
in dilute HCl	

<sup>2</sup>[The amount of insect damaged matter shall not exceed 5 per cent by weight].

<sup>1</sup>[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 Noti. No. GSR 109 (E), dt 26-2-1983. Corrected by GSR 539 (E) dated 1.8.1983.
  2. Ins. by Noti. No GSR 1417, dt. 20-9-1976 (w.e.f.2-10.1976).

A. 05.03 - CARDAMOM (Chhoti Elachi) WHOLE means the dried, nearly ripe fruits of *Elettaria cardamomum* (L). The percentage of extraneous matter shall not exceed 5.0 per cent by weight. The cardamom seeds obtained from the capsules shall contain not less than 3.0 per cent (v/w) of volatile oil.

<sup>2</sup>[The amount of insect damaged matter shall not exceed 5 per cent by weight].

<sup>1</sup>[It shall be free from added colouring matter].

*Explanation :-* The term 'insect damaged matter' means spices that are partially or wholly bored by insects.

A.05.03.01-CARDAMOM (Chhoti Elachi)SEEDS means the seeds obtained by separating the seeds from the capsules of *Elettaria cardamomum* (L). The percentage of extraneous matter in the seeds shall not exceed 2.0 per cent by weight. The seeds shall contain not less than 3.0 per cent (v/w) of volatile oil.

<sup>2</sup>[The amount of insect damaged matter shall not exceed 5 per cent by weight].

<sup>1</sup>[It shall be free from added colouring matter].

*Explanation:-* The term 'insect damaged matter means spices that are partially or wholly bored by insects.

A. 05.03.02 - CARDAMOM (Chhoti Elachi) POWDER means the powder obtained from the seeds separated from the capsules of *Elettaria cardamomum* (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 14.0 percent by weight.
Total ash.....	Not more than 8.0 per cent weight.
Volatile oil.....	Not less than 3.0 per cent (v/w).
Ash insoluble	
in dilute HCl.....	Not more than 3.0 per cent by weight.

<sup>1</sup>[It shall be free from added colouring matter].

- 
1. Sub, by Noti No. 109 (E) 26.2. 1983 corrected by Noti, GSR 539 (E) dated 1.7.1983.
  2. Subs, by Noti. No GSR 1417 dated 20.9.1976 (w.e.f. 2.10.1976)

A. 05. 04 - CARDAMOM 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 per cent by weight. The cardamom seeds obtained from the capsules shall contain not less than 1.0 per cent (v/w) of volatile oil.

<sup>1</sup>[The amount of insect damaged matter shall not exceed 5 per cent by weight].

<sup>2</sup>[It shall be free from added colouring matter].

*Explanation :-* The term 'insect damaged matter' means spices that are partially or wholly bored by insects.

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 per cent by weight. The seeds shall contain not less than 1.0 per cent (v/w) volatile oil.

<sup>1</sup>[The amount of insect damaged matter shall not exceed 5 per cent by weight].

<sup>2</sup>[It shall be free from added colouring matter].

*Explanation:-* The term 'insect damaged matter' means spices that are partially or 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 the the seeds or in finely ground form. It shall conform to the following standards:-

Moisture.....Not more than 14.0 per cent by weight.

Total ash.....Not more than 8.0 per cent by weight.

Volatile oil.....Not less than 1.0 per cent (v/w).

Ash insoluble.....Not more than 3.0 per cent by in diulte HCl.....weight.

<sup>2</sup>[It shall be free from added colouring matter].

1. Ins by Noti. No GSR 1417, dt. 20-9-1976 (w.e.f. 2-10-1976)
2. Subs by Noti. No GSR 109 (E), 26-2-1983. Corrected by GSR 539 (E) dated 1.7.1983.

A. 05.05 - CHILLIES (Lal mirchi) <sup>3</sup>[WHOLE] means the dried ripe fruits or pods of *Capsicum annum/Capsicum frutescens* (L). The proportion of extraneous matter including calyx pieces, loose tops, dirt, lumps of earth, stones shall not exceed 5.0 per cent by weight. The pods shall be free from extraneous colouring matter, coating of mineral oil and other harmful substances.

<sup>1</sup>[ The amount of insect damaged matter shall not exceed 5 per cent by weight].

*Explanation :-* The term 'insect damaged matter' means spices that are partially or wholly bored by insects.

A. 05. 05. 01 - CHILLIES (Lal mirchi) POWDER means the powder obtained by grinding clean dried chilli pods of *Capsicum frutescens L/Capsicum annum*. The chilli powder shall be dry, free from dirt, mould growth, insect infestation, extraneous matter, added colouring matter <sup>2</sup>[and flavouring matter. The chilli powder may contain any edible oil to a maximum limit of 2 per cent by weight under a label declaration for the amount and the nature of oil used]. The chilli powder shall conform to the following standards:-

Moisture .....Not more than 12.0 per cent by weight.

Total ash .....Not more than 8.0 per cent by weight.

Ash insoluble in.....Not more than <sup>3</sup>[1.3] per cent by weight. dilute HCl

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

Crude fibre.....Not more than 30.0 per cent by weight.

<sup>4</sup>[A.05.06-CINNAMON (Dalchini) WHOLE means the dried pieces of the inner bark of *Cinnamomum zeylanicum* Blume. It shall not contain any other foreign vegetable matter or colouring matter. It shall contain not less than 0.5 per cent (v/w) of volatile oil].

<sup>1</sup>[The amount of insect damaged matter shall not exceed 5 per cent by weight].

1. Corrected by Noti. No. GSR 1417 dt 20.9.1976 (w.e.f 2.10.1976)
2. Ins. by Noti No. GSR 205 dated 23-2-1974 (w.e.f. 23-5-1974)
3. Ins. by Noti. No GSR 2163 dated 14-12-1968
4. Ins. by Noti. No. GSR 55 (E) dated 31-1-1979.

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

<sup>1</sup>[A. 05.06.01- CINNAMON (Dalchini) POWDER means the powder obtained by grinding the dried inner bark of *Cinnamomum zeylanicum* <sup>1</sup>[Blume]. The cinnamon powder shall conform to the following standard:-

Moisture .....Not more than 12.0 per cent by weight.

Total ash.....Not more than 8.0 per cent by weight.

Ash insoluble in.....Not more than 2.0 per cent by weight.  
dilute HCl

Volatile oil.....Not less than 0.5 per cent by weight.

<sup>3</sup>[It shall be free from added colouring matter].

<sup>1</sup>[A.05.06.02-CASSIA (Taj) WHOLE) means dried pieces of bark of *Cinnamomum cassia* Blume. Syn. *Cinnamomum aromaticum* Nees (Chinese Cinnamon, or *Cassia lignea*). It shall not contain any other foreign vegetable matter or colouring matter].

<sup>3</sup>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 per cent by weight and the organic extraneous matter, which includes vegetable matter, of plants other than cloves, lendril cloves (peduncle), mother cloves or other matters of plants of cloves, shall not exceed two per cent by weight. (Headless cloves shall not be considered as extraneous matter). The amount of insect damaged cloves shall not exceed 1.0 per cent by weight.

The cloves (on dry basis) shall contain not less than 15.0 per cent (v/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 receptacle and sepals."

A. 05.07.01 - CLOVES (Laung) POWDER means the powder

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1. Subs, by Noti No GSR 55 (E), dt. 31-1-1979
  2. Subs, by Noti. No. GSR 109 (E), dt. 26-2-1983
  3. Ins by Noti. No. GSR 803 (E) dt. 27-10-1983

obtained by grinding the dried unopened flower buds of <sup>1</sup>*Eugenia caryophyllus* C. SPRENGEL BULLOCK AND HARRISON. The cloves powder shall conform to the following standards:-

Moisture ..... Not more than 12.0 per cent by weight.

Total ash .....Not more than 7.0 per cent by weight.

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

Volatile oil ..... Not less than 15.0 per cent by v/w).

<sup>2</sup>[It shall be free from added colouring matter].

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 per cent by weight].

<sup>3</sup>[The amount of insect damaged matter shall not exceed 5 per cent by weight].

<sup>2</sup>[It shall be free from added colouring matter].

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

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

Moisture ..... Not more than 12.0 per cent by weight.

Total ash .....Not more than 7.0 per cent by weight.

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

<sup>1</sup>[It shall be free from added colouring matter].

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1. Subs. by Noti. NO GSR 803(E) dated 27-10-1983
  2. Ins by Noti. No. GSR 109 (E) dt 26-2-1983 and corrected by GSR 539 (E) dated 1-7-1983.
  3. Sub. by Noti. No. 1417 dated 20.9.1976 (w.e.f. 1976)

A.05.09 -CUMIN (Safed jeera) WHOLE means the dried seeds of *Cuminum cyminum* (L). The proportion of extraneous matter including dust, stones, lumps of earth, chaff, stem or straw shall not exceed 7.0 per cent by weight. The proportion of edible seeds other than cumin seeds shall not exceed 5.0 per cent by weight.

<sup>2</sup>[The amount of insect damaged matter shall not exceed 5 per cent by weight].

<sup>1</sup>[It shall be free from added colouring matter].

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

A 05.09.01-CUMIN (Safed jeera) POWDER means the powder obtained by grinding the dried seeds of *Cuminum cyminum* L. The powder shall conform to the following standards :-

Moisture ..... Not more than 12.0 per cent by weight.

Total ash ..... Not more than 9.5 per cent by weight.

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

<sup>1</sup>[It shall be free from added colouring matter].

A. 05.10 - CUMIN BLACK (kalonji) WHOLE means the 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 per cent by weight. The proportion of edible seeds other than cumin black shall not exceed 5.0 per cent by weight.

<sup>2</sup>[The amount of insect damaged matter shall not exceed 5 per cent by weight].

<sup>1</sup>[It shall be free from added colouring matter].,

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

A 05.10.01 - CUMIN BLACK (Kalonji) POWDER means the powder obtained by grinding the dried seeds of *Nigella sativa* L. The powder shall conform to the following standards :-

1. Ins by Noti. No. GSR 109(E), dt 26-21983. Correted by GSR 539 (E) dated 1.7.1983.
2. Ins. by No GSR 1417 dated 20.9.1976 (w.e.f. 2.10.1976).

Moisture ..... Not more than 12.0 per cent by weight.

Total ash ..... Not more than 7.0 per cent by weight.

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

Volatile oil ..... Not more than 0.5 per cent by (v/w)

<sup>1</sup>[It shall be free from added colouring matter].

A. 05.11 - FENNEL (Saunf) WHOLE means the dried ripe fruits of *Foeniculum vulgare* Mill. The proportion of extraneous matter including dust, dirt, stones, lumps of earth, chaff, stem or straw shall not exceed 5.0 per cent by weight. The proportion of edible seeds other than fennel shall not exceed 5.0 per cent by weight.

<sup>2</sup>[The amount of 'insect damaged matter' shall not exceed 5 per cent by weight].

<sup>1</sup>[It shall be free from added colouring matter].

Explanation:- The term ' insect damaged matter' means spices that are partially wholly bored by insects.

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 per cent by weight.

Total ash ..... Not more than 9.0 per cent by weight.

Ash insoluble in ..... Not more than 2.0 per cent by weight.  
in dilute HCl.

Volatile oil ..... <sup>3</sup>[Not less than 1.0 per cent (v/w).

<sup>1</sup>[It shall be free from added colouring matter].

A. 05 12 - FENUGREEK (Methi) WHOLE means the dried seeds of *Trigonella foenum-groacum* L. The proportion of extraneous matter including dust, dirt, stones, lumps of earth, chaff, stem or straw shall not exceed 5.0 per cent by weight. The proportion of edible seed other than fenugreek shall not exceed 5.0 per cent by weight.

1. Ins by Noti. No. 109(E), dt 26-2-83. Correted by GSR 539 (E) dated 1-7-1983.
2. Ins. by Noti 1417 dated 20.9.1976 (w.e.f. 2.10.1976).
3. Ins by Noti. No. 55 (E) dated 31-1-1979.

<sup>1</sup>[The amount of 'insect damaged matter' shall not exceed 5 per cent by weight].

<sup>2</sup>[It shall be free from added colouring matter].

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 :-

Moisture ..... Not more than 10.0 per cent by weight.

Total ash ..... Not more than 7.0 per cent by weight.

Ash insoluble in ..... Not more than 2.0 per cent by weight.  
..... dilute HCl.

Cold water ..... Not less than 30.0 per cent by weight.  
..... soluble extract

<sup>2</sup>[It shall be free from added colouring matter].

A. 05.13 - GINGER (Sonth, Adrak) WHOLE means the rhizomes of *Zingiber 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 per cent by weight. It shall contain, on dry basis, not less than 1.0 per cent (v/w) of volatile oil. If the ginger is limed, the lime (Calcium Oxide) content shall not exceed 4.0 per cent by weight (on dry basis).

<sup>1</sup>[The amount of insect damaged matter shall not exceed 5 per cent by weight].

<sup>2</sup>[It shall be free from added colouring matter].

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

A. 05.13.01 - GINGER (sonth Adrak ) POWDER means the powder

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1. Ins by Noti. No. GSR 1417, dt 20-2-76. (w.e.f. 2-10-1976).
  2. Ins. by Noti. No. GSR 109 (E)dt 26-2-1983 & corrected by GSR 539 (E) dated 1-7-83

obtained by grinding ginger (*Zingiber officinale* Rose) whole. The powder shall conform to the following standards:-

Moisture ..... Not more than 13.0 per cent by weight.

Total ash ..... Not more than 8.0 per cent by weight.

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

Water soluble ash .....Not less 1.7 per cent by weight.

Cold water .....Not less than 10.0 per cent by weight.  
soluble extract

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

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

Volatile oil ..... Not less than 1.0 per cent by (v/w)

<sup>1</sup>[It shall be free from added colouring matter].

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 *Myristica nalarabica* or *Fatua* (Bombay mace) and *Myristica argenea* (Wild mace). The proportion of extraneous matter shall not exceed 3.0 per cent by weight.

<sup>2</sup>[The amount of 'insect damaged matter' shall not exceed 5 per cent by weight].

<sup>1</sup>[It shall be free from added colouring matter].

Explanation:- The term 'insect damaged matter' means spices that are partially wholly bored by insects.

A. 05.14.01- MACE (Jaepatri) POWDER means the powder obtained by grinding the dried coat or arilus of the seed *Myristica fragrans* Houtt. The powder shall conform to the following standards:-

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1. Ins by Noti. No. GSR 109(E), dt 26-2-83. Correted by Noti No 539 (E) dated 1-7-983.
  2. Ins. by Noti. No. GSR 1417, dated 20-9-1976 (w.e.f. 2-10-1976).

Moisture ..... Not more than 10.0 per cent by weight.  
 Total ash ..... Not more than 3.0 per cent by weight.  
 Ash insoluble in ..... Not more than 1.0 per cent by weight.  
 dilute HCl.  
 Crude fibre ..... Not more than 10.0 per cent by weight.  
 Non-volatile ..... Not less than 20.0 and not more than  
 ether extract ..... 30.0 per cent by weight.

<sup>1</sup>[It shall be free from added colouring matter].

A. 05.15- MUSTARD (Rai, Sarson) WHOLE means the dried seeds of *Brassica alba*. (L). Boiss (Safed rai), *Brassica campestris* L. var. *dichotoma* (Kali Sarson), *Brassica Campestris*, L. Var, yellow Sarson, Syn, *Brassica campestris* L, var, *glauca* (Pili Sarson), *Brassica, campestris* L. Var. *toria* (Toria), *Barassicajuncea*, (L). Coss et Czern (Rai, Lotni) and *Brassica nigra* (L), Koch (Benarasi rai). The proportion of extraneous matter which includes dust, dirt, stones, lumps of earth, chaff, stem, straw, edible foodgrains, edible oilseeds of any other variety or any other impurity shall not exceed 7.0 per cent by weight. It shall be free from seeds of *Argemone maxicana* Linn.

<sup>2</sup>[The amount of insect damaged matter shall not exceed 5 per cent by weight].

<sup>1</sup>[It shall be free from added colouring matter].

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

A. 05 15.01 - MUSTARD (Rai, sarson) POWDER means the powder obtained by grinding the dried seeds of *Barassica alba* (L). Boiss (Safed rai), *Brassica campestris* L. var. *dichotoma* (Kali Sarson), *Brassica campestris* L. var (yellow Sarson), Syn *Brassica campestris* L. var. *glauca* (Pili Sarson), *Brassica campestris* L. var *toria* (Toria) *Brassicajuncea*, (L). Coss-et Czern (Rai, Lotni) and *Barssica nigra* (L) Koch, (Benarasi rai).

1. Ins, by Noti. No. GSR 109(E) dt 26-2-83 corrected by GSR 539(E) dt, 1-7-1983.
2. Ins. by Noti No. GSR 1417 dated 20-9-1976 (w.e.f. 1976)

The powder shall conform the following standards:-

Moisture ..... Not more than 7.0 per cent by weight.  
 Total ash ..... Not more than 8.0 per cent by weight.  
 Volatile oil ..... Not less than 0.25 per cent v/w  
 Non-volatile  
 ether extract ..... Not less than 22.0 per cent by weight.  
 Ash insoluble  
 in dilute HCl ..... Not more than 2.0 per cent by weight.  
 Crude fibre ..... Not more than 8.0 per cent by weight.  
 Starch ..... Not more than 15.0 per cent by weight.  
 The test for argemone oil shall be negative.

<sup>1</sup>[It shall be free from added colouring matter].

A. 05.16 - NUTMEG (Jaiphal) WHOLE means the dried seeds of *Myristica fragrans* Houtt. The proportion of extraneous matter and infestation shall not exceed 3.0 per cent by weight.

<sup>1</sup>[It shall be free from added colouring matter].

A. 05 16 01 - NUTMEG (Jaiphal) POWDER means the powder obtained by grinding the dried seeds of *Myristica fragrans* Houtt.

The powder shall conform to the following standards :-

Moisture ..... Not more than 8.0 per cent by weight.  
 Total ash ..... Not more than 5.0 per cent by weight.  
 Ash insoluble  
 in dilute HCl..... Not more than 0.5 per cent by weight.  
 Non-volatile  
 ether extract ..... Not less than 25.0 per cent by weight.  
 Crude fibre ..... Not more than 10.0 per cent by weight.

<sup>1</sup>[It shall be free from added colouring matter].

A. 05.17 - PEPPER BLACK (Kali mirch) WHOLE means the dried berries of *Piper nigrum* L. brown to black in colour with wrinkled surface.

1. Ins by Noti. No. GSR 109 (E) dated 26-2-1983 corrected by GSR 539(E) dated 10-7-1983

The proportion of extraneous matter including dust, stalks, leafy matter and other foreign matter shall not exceed 3.0 per cent by weight. The proportion by weight of light berries and pinheads shall not exceed 10.0 per cent and 4.0 per cent respectively.

<sup>2</sup>[The amount of insect damaged matter shall not exceed 5 per cent by weight.

<sup>1</sup>[It shall be free from added colouring matter].

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

A. 05.17.01- PEPPER BLACK (Kalimirch) POWDER means the 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 per cent by weight.

Total ash ..... Not more than 8.0 per cent by weight.

Ash insoluble ..... Not more than 1.2 per cent by weight. in dilute HCl.

Non-volatile ..... Not less than 5.5 per cent by weight. ether extract

Crude fibre ..... Not more than 18.0 per cent by weight.

<sup>1</sup>[It shall be free from added colouring matter].

<sup>3</sup>[A. 05.17.02- LIGHT BLACK PEPPER - Light Black Pepper means the dried berries of Piper nigrum L. dark brown to dark black in colour. It shall be well dried and free from mould or insects and shall not contain more than 6 per cent extraneous matter and other foreign edible seeds and 10 per cent pinheads].

<sup>1</sup>[It shall be free from added colouring matter].

<sup>4</sup>[A.05.17.03-PINHEADS-Pinheads shall be wholly derived from

1. Ins by Noti. No. GSR 109(E), dt 26-2-83 corrected by GSR 539(E) dt, 1-7-1983.
2. Ins. by Noti No. GSR 1417 dated 20-9-1976 (w.e.f. 2-10-76)
3. Ins by Noti No, GSR 938 dated 26-5-1971.
4. Ins by Noti. No. GSR 63 (E) dated 5.2.1976.

the spikes of Piper nigrum L. They shall be reasonably dry and free from insects. The colour shall be from dark brown to black. The extraneous matter shall not exceed 6 per cent].

<sup>3</sup>[It shall be free from added colouring matter].

A 05.18 - POPPY (Khas-Khas) WHOLE means the dried seeds of the ripe fruit of Papaver Somniferum L. The seed may be white or greyish in colour. The proportion of extraneous matter shall not exceed <sup>2</sup>[5.0] per cent by weight. It shall contain not less than 40.0 per cent by weight of non-volatile ether extract.

<sup>3</sup>[It shall be free from added colouring matter].

<sup>1</sup>[A. 05.19 - SAFFRON (Kesar) means the dried stigmata or tops of styles of Crocus sativus L. It shall not contain any foreign colouring matter or any other extraneous matter. It shall conform to the following standards :-

Total ash ..... Not more than 8 per cent by weight.

Ash insoluble ..... Not more than 1.5 per cent by weight. in dillute HCl

Volatile matter ..... Not more than 14 per cent by weight. at 103<sup>0</sup>±1<sup>0</sup>C

Aqueous extract ..... Not less than 55 per cent by weight.

Total Nitrogen ..... Not less than 2 per cent by weight. (on dry weight basis)

Foreign matter such as ..... Not more than 1 per cent. sand, earth, dust, leaf, stem, chaff and vegetable matter

Floral waste defined as ..... Not more than 15 per cent. yellow filaments, pollen, stamens parts of ovary and other parts of flowers of Crocus sativus Linn

Saffron shall be free from living insects, moulds and shall be practically free from dead insects, insect-fragments and rodent contamination visible to naked eye].

1. Ins by Noti. No. GSR 1417, dated 20-9-1976 (w.e.f. 20-3-1977).
2. Corrected by Noti, No, GSR 1764, dated 26-7-1976.
3. Ins by Noti, No. GSR 109 (E) dated 26-2-198 & 539(E) dated 1-7-1983

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 per cent by weight.

<sup>1</sup>[The amount of insect damaged matter shall not exceed 5 per cent 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 :-

Moisture .....Not more than 13.0 per cent by weight.

Total ash ..... Not more than 9.0 per cent by weight.

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

Test for lead chromate ...Negative

Total starch..... Not more than 60.0 per cent by weight.

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

1. Ins by Noti. No. GSR 1417 dated 20.9.1976 (w.e.f. 2.10.1976).

Moisture.....Not more than <sup>1</sup>[14.0] per cent by weight.

Volatile oil.....Not less than 0.25 per cent (v/w) on dry basis.

Non-volatile..... Not less than 7.5 per cent by weight on dry  
ether extract. basis

Edible common..... Not more than 5.0 per cent by weight on dry  
salt basis.

Ash insoluble..... Not more than <sup>2</sup>[2.0] per cent by weight on  
in dilute HCl dry basis

Crude fibre..... Not more than 15.0 per cent by weight on  
dry basis

Lead.....Not more than 10.0 p.p.m. on dry basis.

<sup>3,4</sup>[Omitted]

Notes :

– *Garam Masala*-Not a variety of curry powder - Two entirely different articles used for entirely different purposes, their constituents are also different. No standards fixed for garam masala (*Sardari Lal & Co. vs. State of Punjab and Haryana High Court, FAC 1983 (1) 207.*

– *No Standard for garam Masala* -standards for curry powder can not be applied to garam masala (*Banwari Lal vs. State of Haryana Punjab and Haryana High Court, FAC 1984 (1) 249.*

– *Kala Masala is not curry powder and hence standard of curry powder cannot be applied to it.* (*State of Maharashtra vs. G.S. Murry Bombay High Court, FAC 1982 (1) 371.*

<sup>1</sup>[A..05.21.01-MIXED MASALA (WHOLE) means a mixture of clean, dried and sound aromatic herbs and spices. It may also contain

1. Subs, by Noti. No. GSR 205 dated 23.2.1974 (w.e.f. 23.5.1974)

2. Ins, by Noti. No. GSR 205 dated 23-2-1974 (w.e.f. 23-5-1974)

3. Omitted by Noti. No. GSR 109(E) dated 26-2-1983.

4. Omitted by Noti, No. GSR 422(E) dated 29-4-1974 (w.e.f. 1989).

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 per cent by weight, out of which the proportion of organic matter including foreign edible seeds, and inorganic matter, shall not exceed three per cent and two per cent respectively.

<sup>3</sup>[Omitted]

A. 05.22 - ANISEED OR SAUNF imported means the dried ripe fruit of Pimpinella anisum. Foreign edible seeds or matter shall not exceed 5.0 per cent by weight. It shall conform to the following standards :-

Total ash..... Not more than 9 per cent by weight.

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

Volatile oil..... Not less than 1.0 per cent (v/w)

<sup>2</sup>[The amount of insect damaged matter shall not exceed 5 per cent by weight].

<sup>1</sup>[It shall be free from added colouring matter].

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

<sup>4</sup>[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 per cent respectively. The seeds shall be free from living insects, insect fragments and rodent contamination visible to the eyes].

<sup>1</sup>[It shall be free form added colouring matter].

<sup>5</sup>[Notes : (1) The extraneous matter wherever prescribed under this item shall be classified as follows;-

1. Ins by Noti. No. GSR 109(E), dt 26-2-83 & GSR 539(E) dt, 1-7-1983.
2. Ins. by Noti No. GSR 1417 dated 20-9-1976 (w.e.f. 2-10-76)
3. Ins by Noti No, GSR 422 (E) dated 29-4-1987 (w.e.f. 29.4.1989).
4. Ins. by Noti No. GSR 133 dt. 23.1.1973
5. Ins. by Noti No. GSR 205 dated 23-2-1974.

(a) Organic extraneous matter such as chaff, stems, straw.

(b) Inorganic extraneous matter such as dust, dirt, stones and lumps of earth.

(2) Of the permitted extraneous matters in items A.05.01, A.05.03, A.05.04, A.05.05, <sup>2</sup>[...] A.05.08, A.05.09, A.05.10, A05.11, 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 per cent by weight.

Notes :

– Ajwain khurasani-no standards laid down and does not appear to be for human consumption-accused rightly equitted (Medical Officer of Health vs. Satish Chander) Allahabad High Court,FAC 1982 (I) 93.

– Amchur powder - no standard or quality or purity prescribed hence prosecution uncalled for (M/s Garg Masala Co. vs. State of Punjab) Punjab & Haryana High Court; FAC 1983(I) 47.

<sup>3</sup>A.05.24 - DRIED MANGO SLICES - means the dried wholesome, edible part of raw mango fruit with or without the outer skin, It shall be free from fungus, moulds and insect infestation, rodent contamination, added colouring, flavouring matter. It shall also be free form deleterious substances injurious to health. It shall not contain any preservative except edible common salt which may be added to the extent of 5 per cent by weight on dry basis. It shall have characteristic taste and flavour. The proportion of extraneous substance shall not exceed 4 per cent by weight out of which inorganic matter shall not exceed 2 per cent by weight.

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

Moisture..... Not more than 12 per cent by weight.

Damaged Slices ..... Not more than 5 per cent by weight.

Seed Coatings..... Not more than 6 per cent by weight.

1. Ins by Noti. No. GSR 205, dt. 23-2-1974 (w.e.f. 23-5-1974).
2. Omitted by Noti No. GSR 803 (E) dated 27.10.1983.
3. Ins. by Noti No. GSR 878 (E) dated 17-11-1992 (w.e.f. 17-5-19993).

Explanation :

(i) Seed coating shall be exterior covering of the seed.

(ii) Damaged sliced mean the slices that are eaten by weevils or other insects and includes sliced internally damaged by fungus, moisture or heating.

A. 05.25 - DRIED MANGO POWDER (Amchur) - means the powder obtained by grinding clean and dried mango slices having characteristic taste and flavour. It shall be free from musty odour and objectionable flavour, rodent contamination, mould, fungus and insect infestation, extraneous matter and added colouring, flavouring matter, It shall also be free from deleterious substances injurious to health. It shall not contain any preservative except edible common salt which may be added to the extent of 5 per cent by weight on dry basis.

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

- (a) Moisture..... Not more than 12 per cent by weight.
- (b) Total ash (salt-free basis)..... Not more than 6 per cent by weight.
- (c) Ash insoluble.....Not more than 1.5 per cent by  
in dilute HCl weight.
- (d) Crude fibre ..... Not more than 6 per cent by weight.
- (e) Acidity as anhydrous.....Not <sup>1</sup>[less than 12.0 per cent and  
tartaric acid not <sup>1</sup>more than 26.0 per cent by  
weight.

<sup>2</sup>[A.05.26 - **Pepper White Whole** means the dried berries of piper nigrum linnaeus from which outer pericarp has been removed. The berries will be light brown to white in colour with smooth surface. The proportion of extraneous matter including dust, stalks, leafy matter and other foreign matter shall not exceed 1 per cent, by weight, Proportion of black berries whole shall not exceed 5 per cent by weight. Bulk density for determining proportion of white light berries shall not be less than 600 gm per litre.

1. Noti No. GSR 878 (E) dated 17-11-1992, Corrected GSR 509 (E) dt 14-11-1993
2. Amended GSR 695 (E) dt. 11-10-1999 (w.e.f. 11-4-2000) and amended GSR 13(E) dt. 5-1-2000 (w.e.f. 11.4.2000)

The amount of insect damaged matter shall not exceed 5 per cent by weight. It shall be free from added colouring matter.

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

A.05.26.01 - **Pepper White Powder** means the powder obtained by grinding the white pepper whole and shall be without the addition of any other foreign matter. It shall conform to the following standards, namely:-

- (i) Moisture ..... Not more than 14.0 per cent, by weight.
- (ii) Total Ash ..... Not more than 3.5 per cent, by  
..... (on dry basis) weight.
- (iii) Ash insoluble in ..... Not more than 0.3 per cent, by  
..... dilute HCl weight.  
(on dry basis)
- (iv) Non-volatile ether ..... Not less than 6.5 per cent, by weight.  
extract (on dry basis)
- (v) Piperine Content ..... Not less than 4.0 per cent, by weight.  
(on dry basis)
- (vi) Crude fibre insoluble ..... Not more than 6.5 per cent, by weight.  
index (on dry basis)

It shall be free from added colouring matter";

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 :

<sup>2</sup>[A.07.01 - "PLANTATION WHITE SUGAR" (commonly known as sugar) means the crystallised product obtained from sugarcane or sugar beet. It shall be free from dirt, filth, iron filing 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 Not more than 0.5 per cent by  
at 105<sup>0</sup>±1<sup>0</sup>C for 3 hours). weight

1. Ins, by Noti. No. GSR 179(E) dated 06-04-1998.
2. Ins by Noti. No. GSR 916(E), dt. 17-11-1987 (w.e.f. 17-5-1988).

(b) Sucrose.....Not less than 98 per cent by weight.

Sulphur dioxide shall not exceed 70 parts per million.

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

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

<sup>1</sup>(b) Total sugar (called, known..... Not less than 98.0 per cent or expressed as Sucrose) ..... by weight.

Sulphur dioxide shall not exceed 70 parts per million.

*Notes : Standards not fixed (Section 2)(1a) - Patasas having not prescribed standards of quality coated with soap stone but which has not been declared to be injurious to health cannot be considered adulterated (Naresh Kumar vs. State of Punjab) Punjab and Haryana High Court, FAC 1985 (II) 30.*

A. 07.01.02 - "REFINED SUGAR" means the white crystallised sugar obtained by refining of plantation white sugar. It shall be free from dirt, filth, iron filing 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) Moisture (when heated..... Not more than 0.5 per cent at 105<sup>0</sup>±1<sup>0</sup>C for 3 hours) by weight.

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

A. 07.02 - "KHANDSARI SUGAR" obtained from sugarcane juice by open pan process, may be of two varieties, namely :-

(i) Khandsari Sugar Desi ; and

(ii) Khandsari Sugar (Sulphur) also known as "Sulphur Sugar"

It may be crystalline or in powder form. It shall be free from dirt, filth, iron filings and added colouring matter. Extraneous matter shall not exceed 0.25 per cent by weight. It may contain sodium bicarbonate (food grade). It shall also conform to the following standards, namely:-

	Khandsari Sugar (Sulphur Sugar)	Khandsari Sugar (Desi)
	(1)	(2)
(i) Moisture (when heated at 105 <sup>0</sup> ±1 <sup>0</sup> C for 3 hours)	Not more than 1.5 per cent by weight	Not more than 1.5 per cent by weight
(ii) Ash insoluble in dilute hydrochloric acid	Nor more than 0.5 per cent by weight	No 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	No more than 150 parts per million	Absent

*Note :-* Khandsari sugar can be distinguished from plantation white sugar on the following characteristics, namely :-

	Khandsari Sugar	Sugar
(a) Conductivity (10 <sup>6</sup> mho/cm <sup>2</sup> )	100-300 in 5% solution at 30 <sup>0</sup> C	Not more than 100 in 5% solution at 30 <sup>0</sup> 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, iron filings and added colouring matter. Extraneous matter shall not exceed 0.1 per cent by weight. It shall also conform to the following standards, namely :-

(a) Sucrose ..... Not less than 90.0 per cent by weight.

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

Sulphur dioxide shall not exceed 150 parts per million.]

1. Ins, by Noti. No. GSR 179(E) dated 06-04-1998.

<sup>7</sup>A.07.03 - HONEY means the natural sweet substance produced by honey bees from the nectar of blossoms or from secretions of plants which honey bees collect, transform store in honey combs for ripening.

When visually inspected, the honey shall be free from any foreign matter such as mould, dirt, scum, pieces of beeswax, the fragments of bees and other insects and from any other extraneous matter.

The colour of honey vary from light to dark brown.

Honey shall conform to the following standards, namely:-

(a) Specific gravity at 27°C	Not less than 1.35 per cent by mass	(b) Moisture	Not more than 25 per cent by mass
(c) Total reducing sugar	Not less than 65 per cent by mass		
(i) for Carbia colossa and Honey dew	Not less than 60 per cent by mass		
(d) Sucrose	Not more than to 5.0 per cent by mass		
(i) for Carbia colossa and Honey dew	Not more than 10 per cent by mass		
(e) Fructose-glucose ratio	Not less than 0.95		
(f) Ash	Not more than 0.5 by mass		
(g) Acidity (Expressed as formic acid)	Not more than 0.2 per cent by mass		
(h) Fiehe's test	Negative		
(i) Hydroxy methyl furfural (HMF), mg/kg	Not more than 80		

If fiehe's test is positive, and hydroxy methyl furfural (HMF) content : is more than 80 milligram/kilogram, then fructose: glucose ratio should be 1.0 or more.

*Notes : Sample of honey rex not sold as honey-no standard fixed for honey rex-standard of pure honey not applicable-no ground to interfere the order of equittal (Public prosecutor vs. Gemini venkata Satyanarayan Murti and others) Andhra Pradesh High Court FAC 1984(I)95.*

<sup>3</sup>[A.07.04 - "ICE LOLLIES OR EDIBLE ICES" means the frozen ice

1. Subs, by Noti, No. GSR 205 dated 23-2-1974 (w.e.f. 23-2-1975).
2. Subs, by Noti, No. GSR 109 (E) dated 26-02-1983 (w.e.f. 26-8-1983).
3. Subs, by Noti, No. GSR 57 (E) dated 11-02-1982 & GSR 307 dt. 3-4-1982.
4. Ins, by Noti, No, GSR 816(E) dated 3-1-1983.
5. Sub by Noti, No. GSR 223(E) dated 20-5-1996 (w.e.f. 20-11-1996)
6. Ins, by Noti, No. GSR 1687 dated 14-7-1956.
7. Amended GSR 895 (E) dt 11.12.2001

produce which may contain <sup>4</sup>[sugar, syrup, fruit, fruit juices, cocoa, citric acid, permitted flavours and colours. It may also contain permitted stabilizers and/or emulsifiers not exceeding 0.5 per cent by weight. It shall not contain any artificial sweetener].

<sup>3</sup>A.07.04.01 - "ICE CANDY means the frozen ice produce which may contain<sup>4</sup>[fruit, fruit juices, cocoa, nuts, citric acid, permitted flavours and colours, It may also contain permitted stabilizers and/ or emulsifiers not exceeding 0.5 per cent by weight. It shall not contain any artificial sweetner.

<sup>6</sup>[A. 07.05-GUR OR JAGGERY means the product obtained by boiling or processing juice pressed out of sugar cane or extracted from palmyra palm, date palm or coconut palm. It shall be free form substances deleterious to health and shall conform to the following analytical standards, on dry weight basis :-

Total sugars <sup>6</sup> [expressed.....	Not less than 90 per cent and sucrose as invert sugar]	not less than <sup>2</sup> [60] per cent.
Extraneous matter.....	Not more than 2 per cent.	
insoluble in water		
Total ash .....	Not more than 6 per cent.	
Ash insoluble in .....	Not more than 0.5 per cen	
thydrochloric acid (HCl)		

Gur or jaggery other than that of the liquid or semi-liquid variety shall not contain more than 10 per cent moisture].

<sup>3</sup>[Gur or jaggery may contain sulphur dioxide in concentration not exceeding 70 parts per million] <sup>4</sup>[Sodium bicarbonate, if used for clarifi-cation purposes, shall be of food grade quality].

<sup>5</sup>[<sup>6</sup>A. 07.06 - CUBE SUGAR means the sugar in the form of cube or cuboid blocks manufactured from refined crystallised sugar. It shall be white in colour, free from dirt and other extraneous contamination. It shall comform to the following standards:-

Sucrose.....	Not less than 99.7 per cent by weight.
Moisture.....	Not more than 0.25 per cent by weight.
Total ash .....	Not more than 0.03 per cent by weight.
Sulphur dioxide.....	Not more than 70 p.p.m.]

1. Added by Noti, No. SRO 1687, dated 14-7-1956.
2. Subs, by Noti, No. GSR 133 dated 3-1-1973
3. Ins, by Noti, No, GSR 74, dt. 31-3-1965.
4. Ins, by Noti, No, GSR 57(E), dt, 11-12-1982
5. Sub by Noti, No. GSR 55(E) dated 31-1-1979 (w.e.f. 31-1-1979)
6. Ins, by Noti, No. GSR 1533 dated 8-7-1968

A. 07.07 - DEXTROSE is a white or light cream granular powder, odourless and having a sweet taste.

When heated with potassium cupritartrate solution it shall produce a copious precipitate of cuprous oxide. It shall conform to the following standards :-

Sulphated ash .....Not more than 0.1 per cent on dry basis.

Acidity .....0.5 gm. dissolved in 50 ml. of freshly boiled and cooled water requires for neutralisation not more than 0.20 ml. of N/10 sodium hydroxide to phenolphthalein indicator.

Glucose..... Not less than 99.0 per cent on dry basis.

Sulphur dioxide content shall not exceed 70 p.p.m.

A. 07.08 - GOLDEN SYRUP means the syrup obtained by inversion of sugar. It shall be golden yellow in colour, pleasant in taste and free from any crystallisation. It shall conform to the following standards :-

Moisture ..... Not more than 25.0 per cent by weight.

Total ash ..... Not more than 2.5 per cent by weight.

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

Sulphur dioxide content shall not exceed 70.0 p.p.m.

<sup>1</sup>[Sodium bicarbonate, if used, for clarification purposes, shall be of Food Grade Quality.

<sup>2</sup>[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:-

1. Ins by Noti, No. GSR 57 (E), dt, 11-2-1982.
2. Subs by Noti, GSR 605 (E), dt, 24-7-1985

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

<sup>1</sup>[A.07.09 - ICING SUGAR means the sugar manufactured by pulverizing refined sugar or vacuum pan (plantation white) sugar with or without edible starch, Edible starch, if added, shall be uniformly extended in the sugar, It shall be in form of white powder, free from dust, or any other extraneous matter. It shall conform to the following standards:-

Total starch and sucrose ..... Not less than 99.0 per cent by weight (moisture free)

Moisture ..... Not more than 0.80 per cent by weight.

Starch ..... Not more than <sup>2</sup>4.0 per cent by weight on dry basis].

<sup>3</sup>[A.07.10-SACCHARIN SODIUM commonly known as soluble Saccharin having an empirical formula as  $C_7H_4NNaO_3S \cdot 2H_2O$  and molecular weight as 241.2 shall be the material which is soluble at 20°C in 1.5 parts of water and 50 parts of alcohol (95 per cent) and shall contain not less than 98.0 per cent and not more than the equivalent of 100.5 per cent of  $C_7C_4O_3NSNa$  calculated with reference to the substance dried to constant weight at 105°C, assay being carried out as presented in Indian Pharmacopoeia. It shall not contain more than 2 p.p.m of arsenic and 10 p.p.m. of lead. The melting point of Saccharin isolated from the material as per Indian Pharmacopoeia method shall be between 226°C and 230°C. The loss on drying of the material at 105°C shall not be less than 12.0 per cent and not more than 16.0 per cent of its weight.

The material shall satisfy the tests of identification and shall conform to the limit tests for free acid or alkali, ammonium compounds and parasulpha moylbenzoate as mentioned in the Indian Pharmacopoeia].

<sup>4</sup>[A.07.11 - DRIED GLUCOSE SYRUP means the material in the form of coarse or fine, white to creamish white powder, sweet to taste, bland in flavour and somewhat hygroscopic. It shall be free from fermentation, evidence of mould growth, dirt or other extraneous matter or added sweetening or flavouring agent.

1. Subs. by Noti. No. GSR 55(E) dt. 31-1-1979.
2. Ins. by Noti. No. GSr 916 (E0 st., 17-11-1987 (w.e.f. 17-5-1988).
3. Ins. by Noti. No. GSR 938, dt. 26-5-1971.
4. Ins by Noti. No. GSR 57 (E) dated 11.2.1982 (w.e.f. 3-4-1982)

It shall also not contain any added natural or coal tar food colour. It shall conform to the following standards :-

- (a) Total solid content..... Not less than 93.0 per cent by weight.
- (b) Reducing sugar content...Not less than 20.0 per cent by weight.
- (c) Sulphated ash.....Not more than 1.0 per cent by weight.
- (d) Sulphur dioxide .....Not more than 40 p.p.m. "Sulphurdioxide may be present in an amount not exceeding 150 p.p.m. if the product is intended for manufacture of confectionery to be sold under a label as specified under rule 42(X).

<sup>2</sup>[A.07.12 - ASPARTYL PHENYL ALANINE METHYL ESTER commonly known as Aspartame, having empirical formula as  $C_{14}H_{18}N_2O_5$  and molecular weight as 294.31, shall be the material which is slightly soluble in water and Methanol. it shall contain not less than 98 per cent and not more than 102 per cent of Aspartame on dried basis. It shall not contain more than 3 p.p.m. of Arsenic and 10 p.p.m. 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 sulphated ash shall not be more than 0.2 per cent. It shall not contain more than 1 per cent of diketopiperazine.

<sup>3</sup>[A.07.13 - **Acesulfame Potassium** commonly known as Acesulfame-K, having empirical formula  $C_4H_4KNO_4S$ , molecular weight as 201.24 shall be the material which is odourless, white crystalline powder having intensely sweet taste and is very slightly soluble in ethanol but freely soluble in water. It shall contain not less than 99 percent and not more than 101 percent of Acesulfame-K on dried basis. It shall not contain more than 3p.p.m. Flouride. Heavy metals content shall not be more than 10 p.p.m. The loss on drying of material at 105° centigrade for two hours shall not be more than 1 percent of its weight"

#### A.08 COFFEE :

<sup>4</sup>A.08-01-(1) **Coffee (green, raw or unroasted)** means the seeds of *Coffea arabica*, *Coffea liberica*, *Coffea excelsa* or *Coffea canephora* (robusta) with their husks (mesocarp and endocarp) removed.

1. Ins by Noti, No. GSR 992 (E), dt, 4-6-1971.
2. Ins by Noti, No. GSR 454(E), dt. 15-4-1988 corrected by GSR 1157(E) dt. 9-12-1988.
3. Amended GSR 396(E) dt. 27-5-1999.
4. Amended GSR 656(E) dt. 13-8-2003.

(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 and' ground coffee'** shall be free from any artificial colouring, flavouring, facing, extraneous matter or glazing substances and shall be in sound, dry and fresh condition, free from rancid or obnoxious flavour.

(5) <sup>1</sup>**'Roasted coffee' and' ground coffee'** shall conform to the following analytical standards:-

- (i) Moisture (on dry basis) m/m Not more than 5.0 per cent
- (ii) Total Ash (on dry basis) m/m 3.0 to 6.0 per cent
- (iii) Acid insoluble ash (on dry basis) m/m Not more than 0.1 per cent
- (iv) Water soluble ash (on dry basis) m/m Not less than 65 per cent of total ash
- (v) Alkainity of soluble ash in milliliters of 0.1 N hydrochloric acid per gram of material (on dry basis) m/m Not less than 3.5 ml & Not more than 5.0 ml
- (vi) Aqueous extracts (on dry basis) m/m Not less than 26.0 & Note more than 35.0 per cent
- (vii) Caffeine (anhydrous) (on dry basis) Not less than 1.0 per cent

<sup>2</sup>[A.08.02 **CHICORY** means the roasted chicory powder obtained by roasting and grinding of the cleaned and dried roots of *Chicorium intybus* Lin with or without the addition of edible fats and oils or sugar, like glucose or sucrose in proportion not exceeding 2.0 per cent by weight in aggregate. It shall be free from dirt, extraneous matter, artificial colouring and flavouring agents.

1. Omitted by Noti, No. GSR 992 dated 4-6-1971
2. Subs by Noti, No. GSR 656 (E) dated 13-8-2003

It shall conform to the following standards, namely :-

Total ash(on dry basis) ..... Not less than 3.5 per cent and not more than 8.0 per cent

Ash insoluble..... Not more than 2.5 per cent (on dry basis) in dilute HCl

Aqueous extracts ..... Not less than 55.0 per cent (on dry basis)

<sup>5</sup>A.08.03 **Coffee-Chicory Mixture** means the product prepared by mixing roasted and ground Coffee and roasted and ground chicory and shall be in a sound dry and dust free condition with no rancid or abnoxious flavour. It shall be in the form of a free flowing powder having the colour, taste and flavour characteristic of coffee-chicory powder. It shall be free from any impurities and shall not contain any other added substane. The coffee content in the mixture shall not be less than 51 per cent by mass. The percentage of coffee and chicory used shall be marked on the label as provided in clause (i) of sub-rule (A) of rule 42.

It shall conform to hte following Standards namely :-

- |                                       |                             |
|---------------------------------------|-----------------------------|
| (i) Moisture                          | Not more than 5.0 per cent  |
| (ii) Total ash on dry basis           | Not more than 7.50 per cent |
| (iii) Acid insoluble ash on dry basis | Not more than 0.6 per cent  |
| (iv) Caffeine content on dry basis    | Not less than 0.6 per cent  |
| (v) Aqueous extracts                  | Not more than 50 per cent   |

<sup>6,4</sup>[A.08.04 **SOLUBLE COFFEE POWDER** means coffee powder, obtained from freshly roasted and ground pure coffee beans. The product shall be in the form of a free flowing powder or shall be in the agglomerated form (granules) having colour, taste and flavour characteristic of coffee. It shall be free from impurities and shall not contain chicory or any other added substances.

It shall conform to the following standards, namely:-

- |                                       |  |
|---------------------------------------|--|
| (i) Moisture (on dry basis).....      | Not more than <sup>1</sup> 4.0 per cent m/m              |
| (ii) Total ash (on dry basis) .....   | Not more than <sup>1</sup> 12.0 per cent                 |
| (iii)Caffeine content (on dry .....   | Not less than 2.8 percent (on dry basis) m/m             |
| (iv)Solubility in boiling water ..... | Dissolves readily in 30 seconds with moderate stirring   |
| (v) Solubility in cold water .....    | Soluble with moderate stirring in at 16±2 °C 3 minutes]. |

1. Subs by Noti. No. GSR 465 (E) dated 14-8-1997
2. Ins. by Noti. No. 2755 dated 24-11-1956
3. Subs by Noti. No. GSR 74 dated 31-12-1965
4. Subs by Noti. No. GSR 55(E) dated 31-1-1979.
5. Subs by Noti. No. GSR 438 (E) dated 19.6.2002
6. Amended GSR 656(E) dated 13.8.2003

<sup>4,1</sup>A,08.05-**Instant Coffce-Chicory Mixture** means the product manufactured from roasted and ground coffce and roasted and ground chicory. It shall be in sound dry and dust free condition with no rancid or abnoxious flavour. It shall be in the form of a free flowing powder or shall be in the agglomerated (granules) form having the colour, taste and flavour characteristics of coffce chicory powder. It shall be free from any impurities and shall not contain any other added substance. The coffce content in the mixture shall not be less than 51 percent by mass on dry basis. The percentage of coffce and chicory used shall be marked on the label as provided in clause (ii) of sub-rule (A) of rule 42.

It shall conform to the following standards namely :-

- |   |  |
|---|--|
| (i) Moisture                            | Not more than 4.0 percent                              |
| (ii) Total Ash on dry basis             | Not more than 10.0 percent                             |
| (iii) Acid insoluble ash on dry basis   | Not more than 0.6 percent                              |
| (iv) Caffeine (anhydrous) on dry basis. | Not less than 1.4 percent                              |
| (v) Solubility in boiling water         | Dissolves readily in 30 seconds with moderate stirring |
| (vi) Solubility in cold water at 16±2°C | Soluble with moderate stirring in 3 minutes.           |

#### A.10-EDIBLE FAT

A.10.01 - **BEEF FAT** or suet means fat obtained form a beef carcass. It shall have a Saponification value varying form 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 Iodine value 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 form 36 to 45.

A. 10.04 - **LARD** means the rendered fat from hogs and shall not contain more than one per cent of substances other than fatty acids and fat. It shall have a Saponification value varying form 192 to 198 and Iodine value form 52 to 65.

1. Subs. by Noti. No. GSR 848 (E) dated 19-11-1983 & GSR 113 dt. 20-1-1984
2. Ins. by Noti No. GSR 917 (E) dated 17-11-1987 (w.e.f. 17-5-1988).
3. Omitted by Noti. No. GSR 1533, dt. 8-7-1968.
4. Subs by Noti. No. GSR 438 (E) dated 19.6.2002

<sup>4</sup>[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.....Not more than 1.5  
(calculated as oleic acid)

Iodine value..... 32 to 42

Melting point ..... 29°C to 34 °C

Butyro-refractometer reading at 40°C.. 40.9 to 48.0

OR

<sup>3</sup>Refractive Index at 40°C .....1.4530 to 1.4580

Saponification value .....188 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 ash .....Not more than 14.0 per cent (on moisture and fat free basis).

Ash insoluble in dilute..... Not more than 1.0 per cent (on moisture and fat free basis).  
HCl

Alkalinity of total ash..... Not more than 6.0 per cent as K<sub>2</sub>O  
(on moisture and fat free basis).

<sup>2</sup>Cocoa butter -

(i) for low fat ..... Not less than 10.0 per cent (on moisture free basis).

(ii) for high fat ..... Not less than 20 per cent (on moisture free basis).

<sup>1</sup>[A.10.07 - REFINED SALSEED FAT - means the fat obtained from seed kernels of Sal trees, Shorea robusta Gaertn. f. (N.O.

1. Ins by Noti. No. GSR 764 (E), dt. 15-11-1984.
2. Subs by Noti. No. GSR 179 (E) dt. 6-4-1998
3. Amended GSR 319(E) dt. 6-5-1999
4. Subs. by Noti. No. GSR 1533 dated 8-7-1968.

Dipterocarpaceae) which has been neutralized with alkali, bleached with bleaching earth or activated carbon or both, and deodorized with steam, no other chemical agents being used. Alternatively, deacidification, bleaching and deodorization may be done by physical means. The material shall be clear on melting and free from adulterants, sediment, suspended or other foreign matter, separated water or added colouring substance. There shall be no turbidity after keeping the filtered sample at 40°C for 24 hours. It shall conform to the following standards :-

(i) Moisture..... Not more than 0.1 per cent

(ii) Butyro-refractometer ..... 36.7 - 51.0  
reading at 40°C

OR

Refractive Index at 40°C ..... 1.4500 - 1.4600

(iii) Iodine value (Wijs' method) ... 31-45.

(iv) Saponification value ..... 180-195

(v) Unsaponifiable matter ..... Not more than 2.5 per cent by weight.

(vi) Free fatty acids ..... Not more than 0.25 per cent by weight.  
(expressed as Oleic acid).

OR

Acid value..... Not more than 0.5

(vii) 9:10 epoxy and 9:10 ..... Not more than 3.0 per cent  
Dihydroxy stearic acid. by weight.

(viii) Flash point (Pensky Marten ... Not less than 250°C.  
closed method)

<sup>2</sup>Test for Argemone oil shall be negative.

<sup>1</sup>[A. 10.08 - CAROB POWDER means the powder obtained from the roasted pods of carob (fibbled carob) of ceratonia Siliqua (L) Taub. (Fam. Leguminosae) and shall be free from husk. It shall be free from any artificial colouring, flavouring, extraneous matter or glazing substance and shall be in sound, dry and fresh condition, free from rancid or obnoxious flavours. It shall also conform to the following standards, namely:-

1. Sub by Noti No. 764 (E) dated 15-11-1984
2. Added GSR 895 (E) dt 11.12.2001.

- (i) Total ash ..... Not more than 1.2 per cent by weight.
- (ii) Acid insoluble matter .....Not than 5 per cent by weight.
- (iii) Tannin content .....Not less than 0.10 per cent and  
..... not more than 0.15 per cent].

<sup>2</sup>A. 10.09 KOKUM FAT means the fat obtained from clean and sound kernels of kokam (*Garcinia indica choisy*) also known as kokam, 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 ..... 45.9-47.3  
reading at 40°C  
OR  
Refractive Index at 40°C..... 1.4565 to 1.4575
- (b) Saponification value ..... 187-191.7
- (c) Unsaponifiable matters ..... Not more than 1.5 per cent  
by weight
- (d) Iodine value (Wijs) ..... 32-40
- (e) Acid value ..... Not more than 0.5
- (f) Flash Point [Pensky-  
Martens (closed) method] ..... Not less than 250°C

<sup>3</sup>Test for Argemone oil shall be negative.

<sup>1</sup>A. 10.10 MANAGO KERNEL FAT means the fat obtained from clean and sound kernels of Mango (*Mangifera India Linn*) by process of expression or by a process of solvent extraction from cake or kernel. It shall be refined. The fat shall be clear on melting and free from rancidity, adulterants, sediment, suspended or other foreign matter, separated water, added colouring and flavouring matters and mineral oil.

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

- (a) Butyro-refractometer reading at 40°C 43.7 – 51.6  
OR  
Refractive Index at 40°C ..... 1.4550 to 1.4604

- 
1. Sub by Noti. No. 481(E) dt. 16-9-1993 read with GSR 512(E) dt. 15-6-1994
  2. Ins. by Noti No. GSR 481 (E) dated 16-9-1993 & 512(E) dated 15-6-1994.
  3. Added GSR 895 (E) dt 11.12.2001.

- (b) Saponification value ..... 185 – 198
- (c) Unsaponifiable matters ..... Not more than 1.5 per cent by  
weight
- (d) Iodine value (Wijs) ..... 32 – 57
- (e) Acid Value ..... Not more than 0.5
- (f) Flash Point (Pensky-Martens  
closed method] ..... Not less than 250°C  
<sup>1</sup>Test for Argemone oil shall be negative.

A.10.11 DHUPA Fat means the fat obtained from clean and sound seed kernels of Dhupa, also know as Indian Copal (*Vateria indica Linn*) tree by process of expression or by a process of solvent extraction from cake or kernel. It shall be refined. The fat shall be clear on melting and free from rancidity, adulterants, sediment, suspended or other foreign matter, separated water, added colouring and flavouring matter and mineral oil:

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

- (a) Butyro-refractometer reading at 40°C ... 47.5 – 49.5  
OR  
Refractive Index at 40°C ..... 1.4576 to 1.4590
- (b) Saponification value ..... 187 – 192
- (c) Unsaponifiable matters ..... Note more 1.5 per  
cent by weight.
- (d) Iodine value (Wijs) ..... 36 – 43
- (e) Acid value ..... Note more than 0.5
- (f) Flash Point [Pensky-Martens ..... Note less than  
(closed) method] 250°C

<sup>1</sup>Test for Argemone oil shall be negative.

A.10.12. PHULWARA FAT means the fat obtained from clean and sound seed kernels of Phulwara [variously named *Aisandra Butyrace* (Roxb) *Baehni*, *Madhuea Butyracca* or *Bassia Butyracea*] by a 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 shall be free from rancidity, adulterants, sediments, suspended or other foreign matters, separated water, added colouring and flavouring substances and mineral oil.

It shall also conform to the following standards, namely:

- 
1. Added GSR 895 (E) dt 11.12.2001.

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

<sup>4</sup>Test for Argemone oil shall be negative.

<sup>1</sup>[A.11- MILK AND MILK PRODUCTS] :

A.11.01 - DEFINITIONS.

<sup>2</sup>[A.11.01.01 - Milk is the normal mammary secretion derived from complete milking of healthy milch animal without either addition thereto or extraction therefrom. It shall be free from colostrum. Milk of different classes and of different designations shall conform to the standards laid down in the Table below item A.11.01.11].

<sup>3</sup>[A.11.01.02 - PASTEURISATION - The term pasteurisation, when used in association with <sup>2</sup>[milk of different classes] means heating <sup>2</sup>[milk of different classed] by a heat treatment as mentioned below and cooling to a suitable temperature before distribution. Pasteurised <sup>2</sup>[milk of different classes] shall show a negative Phosphatase Test].

The terms "Pasteurisation". "Pasteurised" and similar terms shall be taken to refer to the process of heating every particle of milk <sup>2</sup>[of different classes] to at least 63°C, and holding at such temperature continuously for at least 30 minutes, or heating it to at least 71.5°C, and holding at such temperature continuously for at least 15 seconds or an approved temperature-time combination that will serve to give negative Phosphatase Test.

All pasteurised <sup>2</sup>[milk of different classes] shall be cooled immediately to a temperature of 10°C, or less <sup>3</sup>[\*\*\*].

<sup>2</sup>[Omitted]

1. Subs by Noti. No. GSR 1533 dated 8.7.1968.
2. Subs by Noti. No. GSR 550 (E) dated 4.7.1985.
3. Omitted by Noti. No. GSR 243 (E) dated 1.3.1980
4. Added GSR 895 (E) dt 11.12.2001.

<sup>1</sup>[A.11.01.03 - STERILISATION : The term sterilisation when used in association with milk, means heating milk in sealed container continuously to temperature of either 115°C for 15 minutes or at least 130°C for a period of one second or more in a continuous flow and then packed under aseptic condition in hermetically sealed containers to ensure preservation at room temperature for a period not less than 15 days from the date of manufacture].

A.11.01.04 - BOILED MILK means milk which has been brought to boil.

<sup>4</sup>[A.11.01.05 - FLAVOURED MILK, by whatever name called, may contain] <sup>3</sup>[nuts (whole, fragmented or ground) chocolate, coffee or any other edible flavour, edible food colours and cane sugar, Flavoured milk shall be pasteurised, sterilised or boiled]. <sup>3</sup>[The type of milk shall be mentioned on the label].

<sup>5</sup>[A.11.01.05A - 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].

A.11.01.06 - STANDARDISED MILK means cow milk or buffalo milk <sup>5</sup>[or sheep milk or goat milk or combination of any of these milk] that has been <sup>6</sup>[standardised to a fat and solids-not-fat percentage] given in the table below item A.11.01.11 by the <sup>6</sup>[adjustment of milk solids]. Standardised milk shall be pasteurised and shall show a negative Phosphatase Test.

A.11.01.07 - RECOMBINED MILK means the homogenised product prepared form milk fat, non-fat-milk solids and water. Recombined milk shall be pasteurised and shall show a negative Phosphatase Tast.

A.11.01.08 - 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 <sup>6</sup>[that has been standardised to fat and solids-no-fat percentage given in the table below item A.11.01.11 by adjustment of milk solids]. It shall be pasteurised and shall show a

1. Sub/Omitted by Noti. No. GSR 10 (E) dated 7.1.1991.
2. Omitted by Noti. No. GSR 243 dated 1-3-1980.
3. Ins. by Noti. No. GSR 1417 dated 20-9-1976 (w.e.f. 2-10-1976).
4. Subs. by Noti. No. GSR 133 dt. 23-1-1973
5. Ins by Noti. No. GSR 55 (E), dated 31-1-1979 (w.e.f. 31-1-1979).
6. Sub/Omitted by Noti. No. GSR 550 (E) dated 4-7-1985.

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 take place on standing].

A.11.01.09 - DOUBLE TONED MILK means the product prepared by admixture of cow or buffalo milk or both with fresh skimmed milk, or by admixture of cow or buffalo milk or both <sup>1</sup>that has been standardised 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 pasteurised and shall show a negative Phosphatase Test. When fat or dry non-fat milk solids are used, it shall be ensured that the product remains homogeneous and no deposition of solids take place on standing.

A.11.01.10 - SKIMMED MILK means the product prepared from milk from which almost all the milk fat has been removed mechanically.

<sup>2</sup>A.11.01.10A - FULL CREAM MILK means milk or a combination of buffalo or cow milk or a product prepared by combination of both that has been standardised to fat and solids-no-fat percentage, given under item, A.11.01.11, by adjustment/addition of milk solids. Full cream Milk shall be pasteurised. It shall show a negative Phosphatase Test. It shall be packed in clean, sound and sanitary containers properly sealed, so as to prevent contamination."

<sup>1,3</sup>A.11.01.11 - The standards for different classes and designations of milk shall be as given in the table below. Milk shall <sup>3</sup>conform to both parameters for milk fat and milk solids not fat, independently, as prescribed in columns (4) and (5) of the said table".

Class of milk	Designations	Locality	Minimum percent	
			Milk fat	Milk solids non fat
(1)	(2)	(3)	(4)	(5)
BUFFALO MILK	Raw, Pasteurised, Boiled, Flavoured and sterilised	Assam Bihar Chandigarh Delhi, Gujarat Haryana	6.0	9.0

1. Ins by Noti. No. GSR 550 (E) dated 4-7-1985
2. Ins. by Noti. No. GSR 223 (E) dated 20-5-1996 (w.e.f. 20-11-1996)
3. Amended GSR 67 (E) dt 5.2.2001

(1)	(2)	(3)	(4)	(5)
BUFFALO MILK	Raw, Pasteurised Boiled, flavoured and sterilised	Maharashtra <sup>2</sup> [Meghalaya] Punjab Sikkim Uttar Pradesh West Bangal	6.0	9.0
		Andaman & Nicobar Andhra Pradesh <sup>2</sup> [Arunachal Pradesh] Dadra & Nagar Haveli, Goa, Daman & Due, <sup>1</sup> [Himachal Pradesh]		
		<sup>2</sup> [Jammu and Kashmir] <sup>2</sup> [Karnataka] Kerala, Laccadive, Minicoy & <sup>1</sup> [Amindive] Islands, <sup>2</sup> [*****] Madhya Pradesh Manipur <sup>2</sup> [Mizoram] Nagaland <sup>2</sup> [****] Orissa Pondicherry Rajasthan <sup>1</sup> [Tamil Nadu] Tripura	5.0	9.0

1. Ins. by Noti No. GSR 2163 dated 14-12-1968.
2. Ins. by Noti. No. GSR 3 (E), dt 1-1-1985.

(1)	(2)	(3)	(4)	(5)
COW MILK	Raw, Pasteurised Boiled, Flavoured and sterilised	Chandigarh Haryana Punjab	4.0	8.5
		Andamen & Nicobar Andhra Pradesh <sup>1</sup> [Arunachal Pradesh] Assam, Bihar Dadra & Nagar Haveli, Delhi Goa, Daman & Diu, Gujarat Himachal Pradesh <sup>1</sup> [Jammu & Kashmir Karnataka Kerala, Laccadive, Minicoy & <sup>2</sup> [Aminidive] Islands Madhya Pradesh <sup>1</sup> [****] Maharashtra Manipur <sup>1</sup> [Meghalaya] Nagaland <sup>1</sup> [***] [Pondicherry Rajasthan <sup>1</sup> [Sikkim] Tamil Nadu	3.5	8.5

1. Ins by Noti. No. GSR (E), dt. 1-1-1985.

2. Corrected by Noti. No. 2163 dated 14-12-1968.

(1)	(2)	(3)	(4)	(5)
COW MILK	Raw, Pasteurised Boiled, flavoured and sterilised	Tripura Uttar Pradesh West Bengal	3.5	8.5
		<sup>1</sup> [Mizoram] Orissa	3.0	8.5
GOAT OR SHEEP MILK	Raw, Pasteurised Boiled, Flavoured and Sterilised	Chandigarh Haryana Kerala Madhya Pradesh Maharashtra Punjab Uttar Pradesh	3.5	9.0
		Andaman & Nicobar Islands Andhra Pradesh <sup>1</sup> [Arunachal Pradesh] Assam Bihar, Dadra & Nagar Haveli, Delhi Goa, Daman & Diu, Gujarat Himachal Pradesh <sup>1</sup> [Jammu and Kashmir] <sup>1</sup> [Karnataka] Laccadive, Minicoy & <sup>2</sup> [Aminidive] Islands <sup>1</sup> [***] Manipur, <sup>1</sup> [Meghalaya] <sup>1</sup> [Mizoram]	3.0	9.0

1. Ins. by Noti No. GSR 3 (E) dated 1-1-1985

2. Corrected by Noti. No. GSR 2163, dated 14-12-1968.

(1)	(2)	(3)	(4)	(5)
GOAT OR SHEEP MILK	Raw, pasteurised Boiled, Flavoured and Sterilised	Nagaland <sup>2</sup> [***] Orissa Pondicherry Rajasthan <sup>2</sup> [Sikkim] <sup>2</sup> [Tamil Nadu] Tripura West Bengal	3.0	9.0
<sup>1</sup> [Mixed Milk	Raw, Pasteurised Boiled, Flavoured and Sterilised.	All India	4.5	8.5
Standardised Milk	Pasteurised, Flavoured and Sterilised.	All India	4.5	8.5
Recombined Milk	<sup>1</sup> Pasteurised Flavoured and Sterilised].	All India	3.0	8.5
Toned Milk	<sup>1</sup> Pasteurised Flavoured and Sterilised]	All India	3.0	8.5
Double Toned <sup>1</sup> Milk	[Pasteurised Flavoured and Sterilised].	All India	1.5	9.0
Skimmed Milk	Raw, Pasteurised Boiled, Flavoured and Sterilised.	All India	Not more than 0.5 per cent	8.7
<sup>3</sup> Full Cream Milk	Pasteurised & Sterilised.	All India	6.0	9.0

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

1. Subs. by Noti. No. GSR 55 (E), dated 31-1-1979 (w.e.f. 31.1.1979).
2. Ins by Noti. No. 3(E) dated 1-1-1985.
3. Ins. by Noti. No. 223(E) dated 20-5-1996 (w.e.f. 20-11-1996)

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

<u>Designation</u>	<u>Heat Treatment</u>
Raw	Nil.
Pasteurised	Pasteurisation
Boiled	Boiling
Flavoured	Pasteurisation or Sterilisation.
Sterilised	Sterilisation.

Notes :

- Milk containing solids-not-fat and milk fat either slightly above or below the prescribed standards are due to natural causes and beyond the control of human agency. The benefit to go to the accused (P.P. Karuran vs. food inspector) Kerala High Court, FAC 1985 (II) 129.
- Milk samples. Non-fat-solids deficient by about 24 per cent but fat was much higher than prescribed standard of 4.5% (Dhani Ram vs. State) FAC 1979 (II) 47 ; conviction set aside (Rameshwar Singh vs. State of U.P.) Allahabad High Court. FAC 1981 (I) 18.
- Goat's milk having 5.1 per cent fat i.e. 45% more than required standard of 3.5% fat but deficient in solids - not-fat by 10% a clear case of marginal deficiency and aggregate of fat and not-fatty-solids exceeds the required 12% - no offence (Municipal Board It was vs. State) Allahabad High Court, FAC 1981 (II) I.
- Milk Sample showing 14% fat against prescribed standard of 6% - results inaccurate and in absence of any other report, conviction cannot be sustained (Poti Ram vs. State) Allahabad High Court, FAC 1982 (I) 193.
- Cow's milk containing solids-not-fat 8 per cent and milk fat 6.7 per cent as against 4 per cent - held milk not adulterated (Ram Kumar vs. State of Punjab) Punjab and Haryana High Court, FAC 1982 (I) 68.

A. 11.02 - MILK PRODUCTS means the products obtained from milk such as cream, malai, curd, skimmed milk curd, chhanna, skimmed-milk channa, cheese, processed cheese, ice cream, milk ices, condensed milk-sweetened and unsweetened, condensed skimmed milk powder, partly skimmed milk powder, khoa, infant milk food, table butter and deshi butter.

A.11.02.01 - MILK PRODUCTS specified in Appendix B shall not contain any substance not found in milk unless specified in the standards.

<sup>4</sup>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 ingredients foreign to milk. It may be of following three categories, namely :-

1. Low fat cream-containing milk fat not less than 25.0 per cent by weight.
2. Medium fat cream-containing milk fat not less than 40.0 per cent by weight.
3. High fat cream-containing milk fat not less than 60.0 per cent by weight.

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

A. 11.02.03 - MALAI means the product rich in butter fat prepared by boiling and cooling cow or buffalo milk or a combination thereof. It shall contain not less than 25.0 per cent milk fat.

A. 11.02.04 - DAHI OR CURD means the product obtained from pasteurised or boiled milk by souring, natural or otherwise, by a harmless lactic acid or other bacterial culture. Dahi may contain added cane sugar. Dahi shall have the same minimum percentage of milk fat and milk solids-not-fat as the milk from which it is prepared, <sup>1</sup>[Milk solids may also be used in preparation of this product.

Where dahi or curd <sup>2</sup>[\*\*\*] is sold or offered for sale without any indication of class of milk, the standards prescribed for dahi prepared from buffalo milk shall apply.

A. 11.02.05 - CHHANA OR PANEER means the product obtained from the cow or buffalo milk or a combination thereof by precipitation with sour milk, lactic acid or citric acid. It shall not contain more than 70.0 per cent moisture and the milk fat content shall not be less than 50.0 per cent of the dry matter.

- 
1. Ins. by Noti. No. GSR 550(E) dated 4.7.1985.
  2. Omitted by Noti. No. GSR 503 (E) dated 1-9-1981.
  3. Omitted by Noti. No. GSR 10 (E) dated 7-1-1991 (w.e.f. 7-7-1991).
  4. Subs by Noti. No. GSR 41(E) dated 21-1-1997 (w.e.f. 21-1-1998).

<sup>1</sup>[Milk solids may also be used in preparation of this product].

<sup>3</sup>A. 11.02.06 Omitted

A. 11.02.07 - CHEESE (HARD) means the product obtained by draining after coagulation of milk with a harmless milk coagulating agent under the influence of harmless bacterial culture. It shall not contain ingredients not found in milk, except coagulating agent, sodium chloride, calcium chloride, calcium chloride (anhydrous salt) not exceeding 0.02 per cent by weight, annatto or carotene colour, and may contain emulsifiers and/or stabilizers, namely citric acid, sodium citrate or sodium salts of orthophosphoric acid and polypohosphoric acid (as linear phosphate) <sup>2</sup>[\*\*\*] not exceeding 0.2% by weight. Wax used for covering the outer surface shall not contain any thing harmful to health. In case the wax is coloured, only permitted food colour shall be used. Hard cheese shall contain not more than 43.0 per cent moisture and not less than 42.0 per cent milk fat of the dry matter. <sup>5</sup> Hard cheese may contain up to 3000 parts per million sorbic acid, or its sodium, potassium or calcium salts calculated as sorbic acid, and/or 12.5 parts per million nisin either singly or in combination".

<sup>4</sup>Natamycin may be used for surface treatment only, subject to the following conditions, namely :-

- (i) Maximum level of application shall not exceed 2 mg/dm<sup>3</sup> of cheese surface.
- (ii) The penetration depth shall not exceed 2 mm.
- (iii) The maximum residue level in the finished product shall not exceed 1 mg/dm<sup>3</sup>.

- 
1. Added by Noti. No. GSR 205 of 13-2-1974 (w.e.f. 23-5-1974).
  2. Omitted by Noti No. GSR 503 (E) dated 1-9-1981.
  3. Subs. by Noti. No. GSR 550 (E) dated 4-7-1985.
  4. Subs by Noti. No. GSR 223 (E) dated 20-5-1996 (w.e.f. 20-11-1996)
  5. Subs by Noti GSR 67 (E) dt 5.2.2001

<sup>5</sup> "A.11.02.07.01-PROCESSED CHEESE means the product obtained by heating one or more types of hard cheeses with permitted emulsifiers and/or stabilizers namely citric acid, sodium citrate, sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate) with or without added condiments, and acidifying agents, namely vinegar, lactic acid, acetic acid, citric acid and phosphoric acid. Processed cheese may contain not more than 4.0 per cent of anhydrous permitted emulsifiers and/or stabilizers, provided that the content of anhydrous inorganic agents shall in no case exceed 3.0 per cent of the finished product. It shall not contain more than 47.0 per cent moisture. Processed cheese chipllets (packed sliced cheese) when sold in a package other than tin, shall not contain more than 50.0 per cent moisture. The milk fat content shall not be less than 40.0 per cent of the dry matter. Processed cheese may contain upto 3000 parts per million sorbic acid or its sodium, potassium or calcium salts (calculated as sorbic acid) and/or 12.5 parts per million nisin either singly or in combination. It may contain calcium chloride (anhydrous) not exceeding 0.02 per cent by weight."

<sup>3,4,5</sup> A.11.02 07.02 - PROCESSED CHEESE SPREAD means a product obtained by comminuting and mixing one or more types of cheeses into a homogeneous mass with the aid of heat. It may or may not contain butter, cream, butter oil, milk, skimmed milk powder, cheese, whey, butter milk or one or any of these from which part of water has been removed. It may also contain permitted emulsifying and stabilising agents. It may contain one or more of the sodium/potassium salts of citric acid, phosphoric acid, tartaric acid, lactic acid in such quantities that mass of the solids of such emulsifying agents is not more than 4 per cent of mass of the processed cheese spread. It may contain sequestering and buffering agents, namely, lactic acid, acetic acid, citric acid and phosphoric acid.

- 
1. Ins. by Noti. No. GSR 243 dated 1-3-1980.
  2. Added by Noti No. GSR 205 (E) dated 13-2-1974 (w.e.f. 23-5-1974)
  3. Subs by Noti No. GSR 223(E) dated 20-5-1996 (w.e.f. 20-11-1996)
  4. Added by Noti. No. GSR 106(E) dated 7-1-1991 (w.e.f. 7-7-1991)
  5. Subs by Noti No. GSR 67 (E) dated 5.2.2001

It may contain vegetable colouring matter such as annatto, carotene, permitted flavouring agents and milk coagulating enzymes with or without purified calcium chloride (anhydrous salt)<sup>3</sup> not exceeding 0.02 percent and sodium citrate not exceeding 2.0 per cent may be added. It may contain natural sweetening agents namely, sugar, dextrose, cane sugar, corn syrup, honey, corn syrup solids, maltose, malt syrup and hydrolysed lactose in a quantity necessary for seasoning and spices and condiments. It may contain sodium chloride not exceeding 3 per cent by weight. <sup>2</sup>"Processed cheese spread may contain up to 3000 parts per million sorbic acid or its sodium, potassium or calcium salts (calculated as sorbic acid) and/or 12.5 parts per million nisin." It shall not contain more the 60 per cent moisture and milk fat content (on dry basis) shall not be less than 40 per cent by weight.

A. 11.02.08 - ICE CREAM, KULFI AND CHOCOLATE ICE CREAM mean the frozen product obtained from cow or buffalo milk or a combination thereof or from cream, and/or other milk products, with or without the addition of cane sugar, <sup>1</sup>[dextrose, liquid glucose and dried liquid glucose]. <sup>3</sup>maltodextrin, eggs, fruits, fruit juice, preserved fruits, nuts, chocolate, edible flavours and permitted food colours. It may contain permitted stabilizer and emulsifiers not exceeding 0.5 per cent by weight. The mixture shall be suitably heated before freezing. The product shall contain not less than 10.0 per cent milk fat, 3.5 per cent protein and 36.0 per cent total solids. <sup>3</sup>Omitted

<sup>1</sup>[Starch may be added to a maximum extent of 5.0 per cent under a declaration on a label as specified in sub-rule (2) of Rule 43.

The standards for ice cream shall also apply to softy ice-cream].

<sup>4</sup>[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.

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1. Ins by Noti. No. GSR 243 (E) dated 1.3.1980
  2. Subs GSR 67 (E) dt 5.2.2001
  3. Amended GSR 223 (E) dt 20.5.1996 (wef. 20.11.1996)
  4. Added GSR 550 (E) dt 4.7. 1985

*Note :- Fruit ice cream, nos ice cream and, not stds. fixed-no condition possible (Lekhraj v/s state of Punjab, FAC 1980 (II) 166.*

<sup>3,5,6</sup> A.11.02.08.01 - "DRIED ICE CREAM MIX" shall be the material prepared by spray or roller drying of ice-cream mix. It shall contain milk solids, sucrose or corn syrup or refined sugar. It may contain permitted colours and flavours. It may contain stabilisers and emulsifiers not exceeding 1.25 per cent by weight. The product shall contain not less than 27.0 percent milk fat and 9.5 per cent protein and moisture shall not be more than 4.0 per cent by weight. The sucrose content shall not be more than 40 per cent by weight.

The process of drying shall be mentioned on the label. It shall be packed in hermetically sealed clean sound containers ;

A. 11.02.09 - MILK ICES OR MILK LOLLIES means the frozen product obtained from milk, skimmed milk or milk product with or without addition of cane sugar, <sup>4</sup>[dextrose, liquid glucose, and dried liquid glucose], eggs, fruits, juices, nuts, chocolate, edible flavours and permitted food colours. It may contain permitted stabilizers not exceeding 0.5 per cent of the product, The mixture shall be suitably heat-treated before freezing. The product shall contain not more than 2.0 per cent milk fat, not less than 3.5 per cent proteins and not less than 20.0 per cent total solids.

*Notes :- Yellow water milk will not come under class or designation of milk or milk products and the sample sold was one for which no standard has been fixed Even if it contains any prohibited or injurious material, it could be treated as adulterated but there is no such allegation. Ice milk is not a substitute for milk ice for which standard is fixed. Hence sample was where no*

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1. Added by Noti. No. GSR 205 dated 23-2-1974.
  2. Added by Noti. No. GSR 550 (E) dated 4-7-1985.
  3. Added by Noti. No. GSR 596 (E) dated 17.6.1992 (w.e.f. 17-12-1992).
  4. Ins. by Noti. No. GSR 243 dated 1-3-1980
  5. Omitted vide Noti. No. 925(E) dated 16.12.1992.
  6. Sub. by Noti. No. 41(E) dated 29-1-1997 & 286(E) dated 29-5-1997.

*standard fixed. (P. Sathyaeelan vs. Alappee Municipality) Kerala High Court, FAC 1987 (I) 309.*

A. 11.02.10 - **Condensed Milk Unsweetened** (Evaporated Milk) means the product obtained from cow or buffalo milk or combination thereof or from standardised milk by the partial removal of water. It may contain added calcium chloride, citric acid and sodium citrate, sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate) <sup>1</sup>[\*\*\*] not exceeding 0.3 per cent by weight of the finished product. Such additions need not be declared on the label. Condensed milk unsweetened shall contain not less than 8.0 per cent milk fat and not less than 26.0 per cent milk solids.

<sup>3</sup>"If the product is subjected to Ultra High Temperature (UHT) treatment by heating it at 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 clause (ddd) of sub-rule (B) of rule 42."

A. 11.02.11 - **CONDENSED MILK SWEETENED** means the product obtained from cow or buffalo milk or a combination thereof or from standardised milk by the partial removal of water and after addition of cane sugar. It may contain added refined lactose, <sup>2</sup>[permitted flavours], calcium chloride, citric acid, sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate) <sup>1</sup>[\*\*\*] not exceeding 0.3 per cent by weight of the finished product. Such addition need not be declared on the label. Condensed milk sweetened shall contain not less than 9.0 per cent milk fat, not less than 31.0 per cent total milk solids and not less than 40.0 per cent cane sugar. <sup>4</sup>The total acidity expressed as lactic acid shall not be more than 0.35 per cent

A. 11.02.12 - **CONDENSED SKIMMED MILK UNSWEETENED (EVAPORATED SKIMMED MILK)** means the

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1. Omitted by Noti. No. GSR 503 (E), dt. 1-9-1981.
  2. Ins by Noti. No. GSR 55(E) dated 31-1-1979
  3. Ins. by Noti. NO. GSR 223(E) dated 20-5-1996 (w.e.f. 20-11-1996)
  4. Amended GSR 501(E) dt. 29-5-2000

product obtained from cow or buffalo skimmed milk or a combination thereof by 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) <sup>1</sup>[\*\*\*] not exceeding 0.3 per cent by weight of the finished product. Such addition need not be declared on the label. Condensed skimmed milk unsweetened shall contain not less than 20.0 per cent total milk solids. The fat content shall not exceed 0.5 per cent by weight<sup>3</sup>. 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 clause (ddd) of sub-rule (B) of rule 42."

A. 11.02.13 - CONDENSED SKIMMED MILK SWEETENED means the product obtained from cow or buffalo skimmed milk or a combination thereof by the partial removal of water and after addition of cane sugar. It may contain added refined lactose, calcium chloride, citric acid and sodium citrate, sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate) <sup>1</sup>(\*\*\*\*\*) 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 not less than 40.0 per cent cane sugar. The fat content shall not exceed 0.5 per cent by weight. <sup>10</sup>The total acidity expressed as lactic acid shall not more than 0.35 per cent.

<sup>9</sup>A. 11.02.13.01 - "**Partly skimmed sweetened condensed milk means** the product obtained from partly skimmed cow or buffalo milk or a combination thereof by the partial removal of water and

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1. Omitted by Noti. No. GSR 503 (E), dated 1-9-81.
  2. Subs. by Noti. No. GSR 55 (E) dated 31-1-1979.
  3. Subs. by Noti. No. GSR 205 dated 23.2.1974 (w.e.f. 23-5-1974).
  4. Subs. by Noti. No. GSR 11(E) dated 4-1-1985
  5. Omitted by Noti. No. GSR 205(E) 23-2-1974 (w.e.f. 23-5-1974)
  9. Subs. by Noti. No. GSR 179(E) dt. 6-4-1998. (w.e.f. 6-10-1998)

after addition of cane sugar. It may contain added refined lactose, calcium chloride, citric acid, sodium citrate, sodium salts of ortho-phosphoric acid and poly phosphoric acid (as linear phosphate) not exceeding 0.3 percent by weight of the finished product. Such addition need not be declared on the label. Partly skimmed sweetened condensed milk shall contain not less than 28.0 per cent of total milk solids and not less than 40.0 per cent cane sugar. The fat content shall not be less than 3.0 per cent and not more than 9.0 per cent by weight. <sup>10</sup>The total acidity expressed as lactic acid shall not more than 0.35 per cent.

<sup>10</sup>A. 11.02.14 MILK POWDER means the product prepared by spray drying of standardised milk obtained from fresh cow milk or buffalo milk or a mixture thereof. It may contain calcium chloride, citric acid and sodium citrate, sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate) <sup>1</sup>(\*\*\*) not exceeding 0.3 per cent by weight of the finished product, and 0.01 per cent of butylated hydroxyanisole (BHA) by weight of the finished products. Such addition need not be declared on the label <sup>2</sup>[For improving dispersibility, it may contain lecithin to a maximum limit of 0.5 per cent under label declaration as per Rule 42B(i)(ee).

<sup>10</sup>Milk powder shall contain not more than 4.0 percent moisture, not less than 26.0 per cent milk fat, not less than 96.0 per cent total solids and not more than 7.3 per cent total ash on dry basis. The total acidity expressed as lactic acid shall not be more than 1.2 per cent. The plate count shall not exceed 40,000 per gram. Coliform count and coagulase positive staphylococcus aureus shall be absent in 0.1 gram of the powder. Salmonella and shigella shall be absent in 25 grams of the powder. The insolubility index shall not be more than 2.0 ml."

The spray dried product shall be packed in <sup>6</sup>nitrogen or mixture of nitrogen and carbon dioxide in hermetically sealed containers. <sup>7</sup>[.....]

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10. Amended GSR 501(E) dated 29-5-2000.

<sup>9</sup>provided that the spray-dried milk powder meant for reconstitution into liquid milk and not for direct consumption as such may also be packed in bags of food grade polyethylene of minimum thickness 0.050 mm, encased with multi-walled kraft paper bags, or pack 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, alongwith 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 ....."

<sup>1</sup>Provided further that if the spray dried milk powder meant for reconstitution into liquid milk and not for direct consumption and packed in above manner, cannot be stored at or below 20 degree centigrade, such product shall not contain moisture more than 3.5 per cent by weight and shall be clearly labelled as "To be used within five months from the date of packing" and "Not for direct consumption;"

<sup>8,4</sup>["Omitted].

A. 11.02.15 - SKIMMED MILK POWDER means the product obtained from skimmed cow or buffalo milk or a combination thereof by the removal of water. It may contain added calcium chloride, citric acid and sodium citrate, sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate <sup>5</sup>[\*\*\*] not exceeding 0.3 per cent by weight of the finished product. Such addition need not be

1. Sub by Noti. No. GSR 41(E) dated 29.1.1997.
2. Subs./Omitted by Noti. No. GSR 55(E) dated (31-1-1979)
3. Subs. by Noti No. GSR 12(E), dated 5-1-1987
4. Added by Noti. No. GSR 596(E) dated 17-6-1992 (w.e.f. 17-12-1992)
5. Omitted by Noti. No. GSR503(E) dated 1-9-1981
6. Subs. by Noti. No. GSR 10(E) dated 7-1-1991 (w.e.f. 7-7-1991)
7. Omitted by Noti. No. GSR 764 (E) dated 7-9-1990 (w.e.f. 7-12-1990)
8. Omitted by Noti No. GSR 925(E) dated 16-12-1992
9. Ins. by Noti. No. GSR 12(E) dated 5-1-1987.

declared on the label. Skimmed milk powder shall not contain more than 1.5 per cent milk fat and moisture shall not exceed 5.0 per cent. <sup>6</sup>The total acidity expressed as lactic acid shall not exceed 1.5 per cent. The plate count shall not exceed 50,000 per gram. <sup>7</sup>[Coliform shall be absent in 0.1 gm. of the powder.)

<sup>11</sup> "Insolubility Index (Maximum)	Roller dried	Spray dried
	15.0 ml.	1.5 ml

The total solids shall not be less than 95.0 per cent and total ash (on dry basis) shall not be more than 8.2 per cent;"

The process of drying shall be mentioned on the label.

A. 11.02.16 - PARTLY SKIMMED MILK POWDER means the product obtained from partly skimmed cow or buffalo milk or a combination thereof by the removal of water. It may contain added calcium chloride, citric acid and sodium citrate, sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate) <sup>3</sup>[\*\*\*] not exceeding 0.3 per cent 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 per cent moisture and <sup>4</sup>[fat content of the products shall be more than 1.5 and less than 26.0 per cent. Butylated hydroxyanisole (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.

<sup>11</sup> "Insolubility Index (Maximum)	Roller dried	Spray dried
	15.0 ml.	1.5 ml.

1. Omitted by Noti. No. GSR 205, (E) dated 13.2.1974 (w.e.f. 23.5.1974)
2. Subs. by Noti. No. GSR 133(E) dated 23.1.1973.
3. Omitted by Noti. No. GSR 503 (E), dated 1.9.1981.
4. Subs. by Noti. No. GSR 550 (E), dated 4.7.1985.
10. Subs. by Noti. No. GSR 178(E) dt. 6.4.98 (w.e.f. 6.10.1998).
11. Amended GSR 501(E) dated 29.5.2000)
6. Subs. by Noti No. GSR 205 dated 23-2-1974 (w.e.f. 23-5-1975).
7. Subs. by Noti. No. GSR 11(E), dated 4-1-1985
9. Amended GSR 501(E) dated 29-5-2000.

The total solids shall not be less than 95.0 per cent and total ash (on dry basis) shall not be more than 8.2 per cent. The acidity expressed as lactic acid shall not be more than 1.5 per cent."

The process of drying shall be mentioned on the label. The spray dried product shall be packed in hermetically sealed containers. <sup>7</sup>[...]

<sup>11</sup>Omitted

<sup>10,2</sup>[A. 11.02.17 - KHOYA by whatever variety of names it is sold such as Pindi, Danedar, Dhaph, Mawa or kava means the product obtained from cow or buffalo or <sup>4</sup>[goat or sheep] milk <sup>5</sup>[or milk solids or a combination thereof by rapid drying. The milk fat content shall not be less than <sup>10</sup>30 per cent on dry weight basis of finished product <sup>10,4</sup>[It may contain citric acid not more than 0.1 per cent by weight.] It shall be free from added starch, added sugar and added colouring matter.

<sup>9</sup>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 dextrans, 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 :-

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2. Subs by Noti No GSR 133 (E) dt. 13.2.1974 (w.e.f. 23.5.1974)
  4. Subs by Noti GSR 550 (E) dt 4.7.1985
  5. Omitted by Noti. No. GSR 205, dt.13.2.1974 (w.e.f.23.5.1974)
  6. Subs. by Noti. No. GSR 55(E) dated 31.1.1979 (w.e.f. 31.1.1979)
  7. Omitted by Noti. No. GSR 764 (E) dated 7.9.1990 (w.e.f. 7.12.1990)
  8. Ins. by Noti. No. GSR 205 (E), dt 23.2.1974 (w.e.f. 23.5.1974).
  9. Subs. by Noti. No. GSR 257(E) dt. 3.5.1991(w.e.f. 3.11.1991).
  10. Subs Noti No. GSR 178 (E) dt. 6.4.1998 (w.e.f. 6.10.1998)
  11. Ommitted GSR 67 (E) dt 5.2.2001

"Ferrous sulphate, Ferrous citrate, Ferrous fumerate, Ferrous succinate, Ferric Ammonium citrate, Ferric pyrophosphate."

It shall be free form starch and added antioxidants. It shall also be free form dirt, extraneous matter, preservatives and added colour and flavour and from any material which is harmful to human health. It shall not have rancid taste or musty odour. It shall also conform to the following standards, namely :-

1. Moisture, per cent by weight (not more than) ..... 4.5
2. Total milk protein, per cent by weight (not less than) ..... 12.0
3. Milk fat, per cent by weight (not less than) ..... 18.0
4. Total ash, per cent by weight (not more than) ..... 8.5
5. Ash insoluble in dilute Hydrochloric acid,  
per cent by weight (not more than) ..... 0.1
6. Solubility :
  - (a) Solubility Index maximum  
(if roller dried)..... 15.0 ml  
(if spray dried)..... 2.0 ml
  - (b) Solubility per cent by weight (not less than)  
(if roller dried) .....85.00  
(if spray dried) ..... 98.5
7. Vitamin A. (as retinol) mcg. per 100g. (not less than) .....350
8. Added Vitamin D (expressed as Cholecalciferol) I.U. per  
100 g. (not less than) ..... 180
9. Iron, mg per 100g. (not less than) ..... 5.0
10. Thiamine, mcg per 100g. (not less than) ..... 185
11. Nicotinamide, mcg per 100g. (not less than) ..... 1160
12. Riboflavin, mcg per 100g. (not less than) ..... 275
13. Vitamin B6, mcg per 100g. (not less than) ..... 160
14. Vitamin B12, mcg per 100g. (not less than) ..... 0.7
15. Folic acid, mcg per 100g. (not less than) ..... 20
16. Pantothenic acid, mg per 100g. (not less than) ..... 1.4
17. Biotin, mcg per 100g. (not less than) ..... 7.0
18. Vitamin C, mg per 100g. (not less than) ..... 35
19. Vitamin K. mcg per 100g. (not less than) ..... 18
20. Copper mcg per 100g. (not less than) ..... 280

21.	Iodine, mcg per 100g. (not less than) .....	20
22.	Manganese (Mn), mcg per 100g. (not less than) .....	20
23.	Zinc, mg per 100g. (not less than) .....	2.5
24.	Sodium (Na), mg per 100g. (not less than) .....	90
25.	Potassium (K), mg per 100g. (not less than) .....	370
26.	Chloride (Cl), mg per 100g. (not less than) .....	250
27.	Phosphorus (P), mg per 100g. (not less than) .....	115
28.	Magnesium (Mg), mg per 100g. (not less than) .....	22
29.	Calcium (Ca), mg per 100g. (not less than) .....	230
30.	Choline, mg per 100g. (not less than) .....	32
31.	Bacterial count, per g. (not more than) .....	40,000
32.	Coliform count .....	absent in 0.1g.
<sup>3</sup> 33.	Yeast and mould count .....	absent in 0.1 gm
34.	Salmonella and Shigella .....	absent in 0.1 gm
35.	E. Coli .....	absent in 0.1 gm
36.	Vibrio Cholera and V.Parahaemolyticus .....	absent in 0.1 gm
37.	Faecal streptococci and Staphylococcus aureas ....	absent in 0.1 gm

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 carbon dioxide".

"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 different 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, copper, zinc and iodine and others. The source of iron may be selected from :- "Ferrous sulfate, Ferrous citrate, Ferrous fumarate, Ferrous succinate, Ferric Ammonium citrate, Ferric pyrophosphate".

It shall be free from added starch, <sup>2</sup>added colour and added flavour. It shall not have rancid taste and musty odour. Vegetables oils rich in

1. Added by Noti. No. GSR 257 (E) dated 3.5.1991 (w.e.f. 3.11.1991).  
 2. Omitted (antioxidant) by Noti. No. GSR 147(E) dated 14.3.1997 (w.e.f. 14.9.1997)  
 3. Added GSR 310 (E) dt. 1.5.2002 (wef 1.11.2002)

polyunsaturated fatty acids shall be added to partially substitute milk fat to an extent that the product shall contain a minimum of 12 per cent by weight of milk fat and a minimum of linoleate content of 1.398g. per 100 g. of the product.

The products shall also contain a minimum of 0.70 I.U. of vitamin E per 100 K. Cal.

It shall conform to the following standard, namely :-

1.	Moisture, per cent by weight (not more than) .....	4.5
<sup>1</sup> 2.	Total milk protein, per cent by weight (not less than) .....	10.0
	and not more than .....	16.0
3.	Total fat, per cent by weight (not less than) .....	18.0
4.	Total ash, per cent by weight (not more than) .....	8.5
5.	Ash insoluble in dilute Hydrochloric acid, per cent by weight (not more than) .....	0.1
6.	Solubility :	
	(a) Solubility Index maximum	
	(if roller dried) .....	15.0 ml
	(if spray dried) .....	2.0 ml
	(b) Solubility per cent 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 (expressed as Cholecalciferol) I.U. per 100 g. (not less than).....	180
9.	Iron, mg per 100 g. (not less than) .....	5.0
10.	Thiamine, mcg per 100 g. (not less than) .....	185
11.	Riboflavin, mcg per 100 g. (not less than) .....	275
12.	Nicotinamide, mcg per 100 g. (not less than) .....	1160
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 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 100g (not less than) .....	280

1. Amended by Noti. No. 147 (E) dated 14.3.1997 (w.e.f. 14.9.1997)

21. Iodine, mcg per 100 g. (not less than) .....	20
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. 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. 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 gm
33. Yeast and mould count .....	absent in 0.1 gm
34. Salmonella and Shigella .....	absent in 0.1 gm
35. E. Coli .....	absent in 0.1 gm
36. Vibrio Cholera and V. Paraheamolyticus .....	absent in 0.1 gm
37. Faecal streptococci and Staphylococcus aureas	absent in 0.1 gm

<sup>2</sup>Provided that the **low birth weight infant milk substitutes** shall also meet the following requirement in addition to the above requirements:

- (i) Protein shall be in range of 2.25-2.75 gram per 100K. 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 be less than 40 milli equivalent per Litre.

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1. Added by Noti. No. GSR 257 (E) dated 3.5.1991 (w.e.f. 3.11.1991)
  2. Added by Noti No. GSR 147 (E) dated 14.03.1997 (w.e.f. 14-9-1997) and 285 (E) dated 29.5.1997.
  3. Amended by Noti. No. GSR 177 (E) dated 6.4.1998
  4. Added GSR 310 (E) dt. 1.5.2002 (wef 1.11.2002)

- (iii) Whey : Casein ratio 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 of the substrate made of Board paper, polyethylene, polyester metallised 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.

<sup>1</sup>A. 11.02.18.02 - MILK-CEREAL BASED WEANING FOOD:

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. <sup>3</sup>It may also contain fungalalfa amylase upto a maximum extent of 0.025 percent by weight, fruits and vegetables, egg or egg products. It shall be in the form of powder, small granules or flakes, free from lumps and shall be uniform in appearance. The sources of iron shall be selected from :-

"Ferrous sulphate, Ferrous citrate, Ferrous fumerate, Ferrous succinate, Ferric Ammonium citrate, Ferric pyrophosphate".

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 contain a minimum of 20 per cent milk solids by weight of the product of which milk fat shall be a minimum of 5 per cent by weight.

It shall conform to the following standards, namely :-

1. Moisture, per cent, by weight (not more than) ..... 5.0
2. Total protein, per cent, by weight (not less than) ..... 12.0
3. <sup>2</sup>Fat, per cent by weight (not less than) ..... 7.5
4. Total Carbohydrates, per cent by weight (not less than) ... 55.0
5. Total ash, per cent by weight (not more than) ..... 5.0

6. Ash insoluble in dilute hydrochloric acid, per cent by weight (not more than) ..... 0.1
7. Crude fibre (on dry basis), per cent by weight (not more than) ..... 0.1
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. (expresses as cholecalciferol) ..... 5
11. Bacterial count per g. (not more than) ..... 40,000
12. Coliform count ..... absent in 0.1 g
- <sup>3</sup>13. Yeast and mould count..... absent in 0.1 gm
14. Salmonella and Shigella..... absent in 0.1 gm
15. E. Coli..... absent in 0.1 gm
16. Vibrio Cholera and V. Paraheamolyticus..... absent in 0.1 gm
17. Faecal streptococci and Staphylococcus aureas absent in 0.1 gm

It shall also contain the following :-

1. Thiamine (as hydrochloride), mg per 100 g. (not less than) .....0.5
2. Riboflavin, mg per 100 g. (not less than) .....0.3
3. Nicotinic acid, mg per 100 g. (not less than) ..... 3.0
4. Iron, mg per 100 g. (not less than) ..... 5

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

<sup>1</sup>A.11.02.18.03.-PROCESSED CEREAL BASED WEANINGFOOD-

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, soya isolates, proteins,

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1. Added by Noti. No. GSR 147(E) dated 14.3.1997 (w.e.f. 14.9.1997)
  2. Amended GSR 531(E) dated 14.8.1991 (as on 1.9.1994).
  3. Added GSR 310 (E) dt 1.5.2002 (w.e.f. 1.11.2002)

milk solids, various carbohydrates, (such as sucrose, dextrose, dextrans, 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 form lumps and shall be uniform in appearance. It shall be free from dirt and extraneous matter and free from preservatives, added colour, flavour and anti-oxidants. It shall be free from any material which is harmful to human health.

It shall conform to the following standards, namely :-

1. Moisture, percent by wt. (not more than) ..... 4.0
2. Total protein, percent by wt. (not less than) ..... 6.0
3. Total ash, percent by wt. (not more than) ..... 5.0
4. Total carbohydrates, percent by wt. (not less than) .....55.0
5. Acid insoluble ash, percent by wt. (not more than) ..... 0.1
6. Crude fibre (on dry basis) percent by wt. (not more than) ..... 1.0
7. Iron, mg/ 100 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) ..... 40,000
15. Coliform count absent in ..... 0.1 gram.
- <sup>1</sup>16. Yeast and mould count ..... absent in 0.1 gm

- 
1. Added GSR 310 (E) dt 1.5.2002 (w.e.f. 1.11.2002)

- 17. Salmonella and Shigella.....absent in 0.1 gm
- 18. E. Coli .....absent in 0.1 gm
- 19. Vibrio Cholera and V. Paraheamolyticus..absent in 0.1 gm
- 20. Faecal streptococci and Staphylococcus aureas absent in 0.1 gm

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 or the substrate made of board paper, polyethylene, polyester, metallised film or aluminium foil in such a way to protect from deterioration

A. 11.02.19 - TABLE (CREAMERY) BUTTER means the product obtained from cow or buffalo milk or a combination thereof or from cream or curd obtained from cow or buffalo milk or a combination thereof with or without the addition of common salt and annatto or carotene as colouring matter. It shall be free from other animal fats, wax and mineral oils, vegetable oils and fats. No preservative except common salt and no colouring matter except annatto or carotene shall be added. It shall contain not less than 80.0 per cent by weight of milk fat, not more than 1.5 per cent by weight of curd and not more than 3.0 per cent by weight of common salt. Diacetyl may be added as flavouring agent but, if so used, the total diacetyl content shall not exceed 4.0 part per million. Calcium hydroxide, sodium bicarbonate, sodium carbonate, sodium polyphosphate, (as linear phosphate) <sup>1</sup>[\*\*\*] may be added for regulating the hydrogen ion concentration in the finished products not exceeding 0.2 per cent by weight of butter as a whole.

A. 11.02.20 DESHI (COOKING) BUTTER means the product obtained from cow or buffalo milk or a combination thereof or curd obtained from cow and buffalo milk or combination thereof without the addition of any preservative

including common salt, any added colouring matter or any added flavouring agent. It shall be free from other animal fats, wax and mineral oils, vegetable oils and fats. It shall contain not less than 76.0 per cent of milk fat by weight.

<sup>2</sup>[Provided that where butter is sold or offered for sale without any indication as to whether it is table butter or deshi butter; the standards of quality prescribed for table butter shall apply.]

<sup>3</sup>[A. 11.02.21 - GHEE means the pure clarified fat derived solely from milk or curd or from deshi (cooking) butter or from cream to which no colouring matter or preservative has been added. The standards of quality of ghee produced in a State or Union Territory specified in column 2 of the Table below shall be as specified against the said state or Union Territory in the corresponding columns 3,4,5 and 6 of the said Table.

**TABLE**

S. No.	Name of State/ Union Territory	Butyro-refractometer reading at 40°C	Minimum Reichert Value	Percentage of	
				FFA as oleic acid (max)	Moisture (max)
(1)	(2)	(3)	(4)	(5)	(6)
1.	Andhra Pradesh	40.0 to 43.0	24	3.0	0.5
2.	Andaman and Nicobar Island	41.0 to 44.0	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

- 1. Omitted by Noti. No. GSR 503 (E), dated 1.9.1981.
- 2. Ins. by Noti. No. GSR 133, dated 23.1.1973.
- 3. Subs. by Noti. No. GSR 579 (E) dated 13.10.1980

(1)	(2)	(3)	(4)	(5)	(6)
8.	Delhi	<sup>1</sup> [40.0 to 43.0]	28	3.0	0.5
9.	(a) Goa	40.0 to 43.0	26	3.0	0.5
	(b) Daman and Diu	40.0 to 43.5	24	3.0	0.5
10.	Gujarat :				
	(a) Areas other than cotton tract areas	40.0 to 43.5	24	3.0	0.5
	(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 & Kashmir	40.0 to 43.0	26	3.0	0.5
14.	Karnataka :				
	(a) Areas other than Balgaum 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 cotton tract areas	40.0 to 44.0	26	3.0	0.5
	(b) Cotton tract areas	41.5 to 45.0	21	3.0	0.5
18.	Maharashtra :				
	(a) Areas other than Cotton tract areas	40.0 to 43.0	26	3.0	0.5
	(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

1. Corrected No. GSR 283 dated 25.2.1981

(1)	(2)	(3)	(4)	(5)	(6)
24.	Pondicherry	40.0 to 44.0	26	3.0	0.5
25.	Punjab	40.0 to 43.0	28	3.0	0.5
26.	Rajasthan :				
	(a) Areas other than Jodhpur Dn.	40.0 to 43.0	26	3.0	0.5
	(b) Jodhpur Dn.	41.5 to 45.0	21	3.0	0.5
27.	Tamil Nadu	41.0 to 44.0	24	3.0	0.5
28.	Tripura	40.0 to 43.0	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-Division	41.5 to 45.0	21	3.0	0.5
31.	Sikkim	40.0 to 43.0	28	3.0	0.5

Baudouin test shall be negative.

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

Notes : A single Reichert value for whole of U.P. is unreasonable (State vs. Malik Ram) Allahabad High Court, FAC 1981 (I) 401.

<sup>1</sup>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 solid-not fat contents.

It may contain permitted anti-oxidants not exceeding 0.02 per cent by weight except gallate which shall not exceed 0.01 per cent by weight. It shall conform to standards of quality of ghee laid down in item A. 11.02.21 except Butyro refractometer reading which shall be 40.0-44.0 at 40°C. In case of imported butter oil, Reichert value shall not be less than 24.

<sup>1</sup>A. 11.02.22 - CHAKKA means a white to pale yellow semi-solid

1. Added by Noti. No. GSR 10 (E) dated 7.1.1991 (w.e.f. 7.7.1991)

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

	Chakka	Skimmed milk Chakka
(i) Total Solids, per cent by weight .....	Min. 30	Min. 20
(ii) Milk fat (on dry basis) per cent by weight .....	Min. 33	Max. 5
(iii) Milk protein (on dry basis) per cent by weight .....	Min. 23.0	Min. 6.0
(iv) Titratable acidity (as lactic acid) per cent by weight .....	Max. 2.5	Max. 2.5
(v) Total ash (on dry basis) per cent by weight .....	Min 3.5	Max. 5.0

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

<sup>1</sup>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, cardamom, saffron and other spices. It shall not contain any added colouring and artificial flavouring substances. It shall conform to the following specifications, namely :-

- (i) Total solids, per cent by weight. .... Not less than ..... 58
- (ii) Milk fat (on dry basis) per cent by weight ..... Not less than ..... 8.5
- (iii) Milk protein (on dry basis) per cent by weight ..... Not less than ..... 29.0

1. Added No. GSR 10(E) dated 7-1-1991 (w.e.f. 7-7-1991)  
 2. Amended by Noti. No. GSR 147 (E) dated 14-3-1997.

- (iv) Titratable acidity (as lactic acid) per cent by weight ..... Not more than ...1.4
- (v) Sugar (sucrose) on (dry basis) per cent by weight ..... Not more than 72.5
- (vi) Total ash (on dry basis) per cent by weight ..... Not more than 0.9

In case of FRUITS SHRIKAND it shall contain :-

- Milk fat (on dry basis) per cent by weight ..... Not less than 7.0
- Milk Protein (on dry basis) per cent by weight ..... Not less than 9.0"

<sup>1,2</sup>[A. 11.02.23 - Yoghurt means a coagulated product obtained from toned milk, pasteurised or boiled milk by lactic acid fermentation through *Lactobacillus bulgaricus delbrukii* var. *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 pasteurised product and lactose enzyme preparation;
- (ii) Sugar, corn-syrup or glucose syrup in case of sweetened, flavoured and fruit yoghurt only;
- (iii) Fruits, fruit pulp. jam. fruit syrup. fruit juice etc. in flavoured and fruit yoghurt only;
- (iv) permitted colours and flavours in flavoured and fruit yoghurt only.

It may contain permitted stabilisers upto a maximum limit of 0.5 per cent, by weight. It shall also conform to the following standard, namely:-

	Yoghurt Plain	Yoghurt Skimmed	Yoghurt Sweetened and/or flavoured	Fruit Yoghurt
	1	2	3	4
(i) Total milk solids, per cent by weight, not less than	13.5	11.0	13.5	10.0

1. Omitted by Noti. No. GSR 925 (E) dated 15-12-1992  
 2. Added by Noti. No. GSR 41 (E) dated 29-1-1997 (w.e.f. 29-1-1998 & GSR 286 (E) dated 29-5-1997.

	1	2	3	4	5
(ii) Milk fat, per cent by weight	Not less than 3.0	Not more than 0.5	Not less than 3.0	Not less than 3.0	Not less than 1.5
(iii) Sugar, per cent by weight, not less than	-	-	6.0	6.0	
(iv) Protein, per cent by weight, not less than	3.2	3.2	3.2	2.6	

Titrate acidity of the product shall be from 0.8 to 1.2 per cent by weight (as lactic acid). The specific Lactic acid bacterial count per gram of the product shall not be less than 10,00,000 and Escherichia Coli shall be absent in the product.

The type of yoghurt shall be clearly indicated on the label; otherwise standard of Plain Yoghurt shall apply.

Note :- The yoghurt subjected to heat treatment after fermentation at temperature not less than 65°C shall be labelled as "Thermised or Heat Treated Yoghurt" and shall conform to the above parameters except the minimum requirement of specific lactic acid bacterial count per gm.;

<sup>4.1</sup>[A. 12. TABLE MARGARINE means an emulsion of edible oils and fats with water. It shall be free from rancidity, <sup>2</sup>.....(omitted), mineral oil and animal body fats. It may contain common salt not exceeding 2 per cent, permitted emulsifying and stabilising agents and butylated hydroxy anisole (BHA) up to a maximum limit of 0.02 per cent. It shall conform to the following specifications, namely:

Fat .....	Not less than 80 per cent mass/ mass
Moisture .....	Not less than 12 per cent and not more than 16 per cent mass/mass.
Vitamin A .....	Not less than 30 I.U. per gram of the product at the time of sale.

1. Subs. by GSR 238 (E), dated 20-4-1978 (w.e.f. 20-4-1978).
2. Omitted by Noti. No. GSR 907 (E) dated 4-12-1992
3. Sub by Noti. No. GSR 245 (E) dated 11-3-1982.
4. Sub by Noti. No. GSR 465 (E) dated 14-8-1997.

<sup>3</sup>[Melting point of extracted fat .....31°C to 37°C (Capillary Slip method)]

Unsaponifiable matter.....Not more than 1.5 per cent by weight. of extracted fat

Free fatty acids.....Not more than 0.25 per cent. (as oleic acid) of extracted fat

Or

Acid value Not more than 0.5]

It shall contain not less than 5 per cent of its weight of Til oil but sufficient to ensure that when separated fat is mixed with refined groundnut oil in the proportion of 20:80, the red colour produced by the Baudouin test shall not be lighter than <sup>2</sup>[2.5 red units] in 1 cm. cell on a Lovibond scale.]

<sup>4.3</sup>It may contain Anatto or Carotene as colouring matter. <sup>4</sup>It may also contain Lactic Acid, Butyric Acid, Valeric Acid, Cinnamon Oil, Ethyl Butyrate as flavouring agents upto 0.08 ppm m/m and Diacetyl as a 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 p.p.m. and not more than 150 p.p.m.

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

<sup>5</sup>Test for Argememe oil shall be negative.

<sup>1</sup>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 per cent, permitted emulsifying and stabilising agents and Butylated hydroxyanisole (BHA) or Tertiary butyl hydro Quinone (TBHQ) upto a maximum limit of 0.02 per cent. It shall conform to the following standards, namely :-

1. Subs. by Noti. No. GSR 465 (E), dated 14.8.1997
2. Ins. by GSR 245 (E), dated 11.3.1982
3. Subs. by Noti. No. GSR 245 (E), dated 11.3.1982
4. Ins. by GSR 241 (E), dated 5.4.1999
5. Ins. by GSR 895 (E), dated 11.12.2001

Fat .....	Not less than 80 per cent m/m.
Moisture .....	Not less than 12 per cent and not more than 16 per cent m/m.

The separated fat of the products shall conform to the following :-

- (i) Vitamin A ..... Not less than 30 IU per gram at the time of packaging and shall show a positive test for Vitamin 'A' when tested by Antimony trichloride (Carr rice) reagents (as per IS 5886-1970)
- (ii) Melting point..... 31°C - 41°C.  
(by Capillary slip method)
- (iii) Unsaponifiable matter Not exceeding 2.0 per cent but in case of the products where proportion of Rice bran oil is more than 30 per cent by wt. the unsap matter. shall be not more than 2.5per cent 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 Oleic acid) .....Not more than 0.25 per cent.  
OR  
Acid value .....Not more than 0.5.

It shall contain raw or refined sesame oil (Til oil) in sufficient quantity so that when the product is mixed with refined groundnut oil in the proportion of 20:80, the colour produced by the Baudouin test shall not be lighter than 2.0 red unit in a 1 cm. cell on 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". <sup>5</sup>Test for Argemonme oil shall the negative

1. Ins. by Noti. No. GSR 465(E) dated 14-8-1997.
2. Ins. by Noti. No. GSR 245 (E) dated 11-3-1982
3. Ins. by Noti. No. GSR 907 (E) dated 4-12-1992
4. Ins. by GSR 241 (E) dt. 5-4-1999
4. Ins. by GSR 895 (E) dt. 11-12-2001

Notes : Free fatty acid having increased enormously during storage and analysis by Central Food Laboratory after long lapse of time (Nebh Raj vs. Delhi Aministration) Supreme Court of India FAC 1980 (I) 191.

- A. 13 - <sup>7</sup>[Omitted.]
- A.14 - <sup>4</sup>[Tea means tea, other than Kangra tea] derived exclusively <sup>3</sup>[from the leaves, buds and tender stems of plants] of the Camellia genus and thea species <sup>8</sup>[and includes (i) leaf. (ii) broken, (iii) fanning and (iv) dust. ]  
It shall conform to the following specification :-
- a) Total ash determined .....<sup>5</sup>[4.0 to 8.0 per cent by weight.] on tea dried to constant weight at 100°C
- b) Total ash soluble in .....Not less than 40 per cent of total boiling distilled water ash.
- c) Ash insoluble in dilute .....<sup>6</sup>[Not more than 1.0 per cent by hydrochloric acid weight on dry basis.]
- d) Extract obtained by boiling dried tea (dried to constant weight at 100°C) with 100 parts of distilled..... Not less than <sup>1</sup>[32 percent.] water for one hour under reflux.
- e) Alkalinity of soluble ash .....<sup>6</sup>[Not less than 1.0 per cent and not more than 2.2 per cent, expressed as K<sub>2</sub>O on dry basis.]
- f) Crude fibre <sup>1</sup>[determined on tea dried to constant weight at 100°C].....<sup>1</sup>[Not more than 17 per cent.]  
<sup>2</sup>It shall not contain any added colouring matter.] <sup>3,7,9</sup>It may also contain 0.2 per cent pectinase enzyme.

1. Noti. No. GSR 992 (E), 4-6-1971 (w.e.f. 3-7-1971)
2. Ins. by Noti. No. GSR 1211, dt 9-12-1958.
3. Ins. by Noti. No. GSR848 (E) dated 9-11-1983 to GSR 113 dt. 20-1-1984.
4. Ins. by Noti. No. GSR 850, dt. 25-6-1975.
5. Ins. by Noti. No. GSR 816(E), dt. 3-11-1983 and 848(E) dated 19.11.1983
6. Subs. by Noti. No. GSR 57 (E) dt. 11-2-1982
7. Flavouring matter omitted vide Noti. NO. GSR 847(E) dt. 7-12-1994
8. Ins. by Noti. No. GSR 63 (E) dated 5-2-1976.
9. Ins. by Noti. No. GSR 121(E) dated 11-3-1996
10. Added GSR 895 (E) dt. 11.12.2001

6.5"Provided that tea may contain Natural Flavours and Natural Flavouring Substances which are flavour preparations and single substance respectively, acceptable for human consumption, obtained exclusively by physical process from materials of plant origin either in their natural state or after processing for human consumption:

Provided further that such tea containing added flavour shall bear proper label declaration as provided in sub-rule (YY) of rule 42".

Provided also that the tea used in the manufacture of flavoured tea shall conform to the standards of tea.

"Provided also that Flavoured Tea manufacturers shall register themselves with the Tea Board before marketing Flavoured Tea";

<sup>1</sup>[A. 14.01. - **Kangra Tea** means tea derived exclusively from the leaves, buds and tender stems of plants of the *Camellia sinensis* or *Camellia thea* grown in Kangra and Mandi Valleys of Himachal Pradesh. It shall conform to the following specifications, namely :-

- a) Total ash determined ..... <sup>3</sup>[4.5 to 9.0 per cent by weight.] on tea dried to constant weight at 100°C
- b) Total ash soluble in ..... Not less than 34 per cent of total boiling distilled water ash.
- c) Ash insoluble in dilute..... <sup>4</sup>[Not more than 1.2 per cent by hydrochloric acid weight on dry basis.
- d) Extract obtained by boiling.... Not less than 23 per cent. dried tea (dried to constant weight at 100°C) with 100 parts of distilled water for one hour under reflux
- e) Alkalinity of soluble ash.....<sup>4</sup>[Not less than 1.0 per cent and

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1. Ins. by Noti. No. GSR 850 dated 25-6-1975.  
 2. Ins. by Noti. No. GSR 698 (E) dated 26-10-1995 & GSR 551(E) dt. 4-12-96.  
 3. Ins. by Noti. No. GSR 816 (E) dated 3-11-1983.  
 4. Ins. by Noti. No. GSR 57 (E) dated 11-2-1982.  
 5. Amended GSR 694(E) dt. 11-10-1999  
 6. Amended GSR 770(E) dt 4.10.2000

not more than 2.2 per cent expressed as K<sub>2</sub>O on dry basis.]

- f) Crude fibre determined on..... <sup>1</sup>[Not more than 18.5 per cent.] tea dried to a constant weight at 100°C].

It shall not contain any added colouring matter.] <sup>1,3,4</sup>It may also contain 0.2 per cent pectinase enzyme.

<sup>7</sup>Provided that tea may contain Natural Flavours and Natural Flavouring Substances which are flavour preparations and single substance respectively, acceptable for human consumption, obtained exclusively by physical processing from materials of plant origin either in their raw state or after processing for human consumption:

Provided further that such tea containing added flavour shall bear proper label declaration as provided in sub-rule (YY) of the rule 42".

Provided also that the tea used in the manufacture of flavoured tea shall conform to the standards of tea.

Provided that if tea is sold or offered for sale without any indication as to whether it is Kangra tea or not, the standards or quality of the tea prescribed in item A. 14 shall apply.

<sup>5</sup>"Provided also that Flavoured tea manufacturers shall register themselves with the Tea Board before marketing Flavoured tea".

*Notes :- Iron filing found in sample of tea were within the tolerance limits of size and quality of letter issued by Ministry of Health complaint as well as process issued quashed (Claude Victor Lawrence Godwin vs. State) Punjab and Haryana High Court, FAC 1982 (II)257.*

*-Instructions issued regarding size and quantity of iron filing in tea could be issued by the Central Government under section 22A of the Act and being statutory in nature and binding on the Government (Brooke Bond India Ltd. vs. Himachal Pradesh) Himachal Pradesh High Court, FAC 1984 (I) 289.*

<sup>2</sup>[A. 15 - EDIBLE COMMON SALT means a crystalline solid, white, pale, pink, or light grey in colour, free from <sup>6</sup>contamination

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1. Ins. by Noti. No. GSR 848 (E) dt. 19-11-1983 & GSR 113 dt. 20-1-1984.  
 2. Subs. by Noti. No. GSR 23 (E), dt. 16-1-1981 and Corrected by Noti. No. GSR 205(E), 25-3-1981.  
 3. Omitted (Flavouring) vide GSR 847(E) dated 7-12-1994.  
 4. Ins. by Noti. No. GSR 121 (E) dt. 11-3-1996  
 5. Amended by Noti. No. GSR 694(E) dt. 11-10-1999 (w.e.f. 11.4.2000)  
 6. The words "visible" omitted by Noti. No. GSR 179(E) dt. 6-4-98.  
 7. Amended GSR 770(E) at 4.10.2000

with clay, grit and other extraneous adulterant and impurities. It shall not contain moisture in excess of six per cent of the weight of the undried sample. The sodium chloride content (as NaCl) and the matter soluble in water other than sodium chloride on dry weight basis shall be as specified in columns (2) and (3) of the Table below against the period of validity mentioned in the corresponding entry in column (1) of the said Table. The matter insoluble in water shall not exceed 1.0 per cent by weight on dry weight basis.

Table

Period of Validity	Minimum percentage of sodium chloride content as NaCl (on dry basis )	Maximum percentage of matter soluble in water other than sodium chloride (on dry basis)
(1)	(2)	(3)
Upto 31-3-82	94.0	5.0
from 1-4-82 to 31-3-83	94.5	4.5
from 1-4-83 to 31-3-84	95.0	4.0
from 1-4-84 to 31-3-85	95.5	3.5
from 1-4-85 on wards	96.0	3.0

Provided that table salt may contain <sup>3</sup>permitted anticaking agent as provided in rule 62 of these rules.

Provided further that the total matter insoluble in water in such cases shall not exceed 2.2 per cent and the sodium chloride content on dry basis shall not be less than 97.0 per cent by weight.]

<sup>1</sup>["A. 15.01. - IODISED SALT means a crystalline solid, white or pale, pink or light grey in colour, free from <sup>2</sup>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 sample.
- Sodium Chloride.....Not less than 96.0 per cent by weight (NaCl) on dry basis.
- Matter insoluble .....Not more than 1.0 per cent by weight in water on dry basis.
- Matter soluble in.....Not more than 3.0 per cent by weight water other than on dry basis. sodium chloride

1. Sub by Noti. No. GSR 900(E) dated 10-11-1987 (w.e.f. 10.2.1988)  
 2. The words "visible omitted by Noti. No. GSR 179 (E) dated 6-4-1998.  
 3. Insented GSR 895 (E) dt 11.12.2001

Iodine content at :-

- (a) Manufactures'..... Not less than 30 parts per million on level dry weight basis.
- (b) Distribution..... Not less than 15 parts per million on channel including dry weight basis. retail level

Provided that table iodised salt may contain <sup>2</sup>permitted anticaking agent as provided in rule 62 of these rules.

Provided further that the total matter insoluble in water in such cases shall not exceed 2.2 per cent and sodium chloride content on dry basis shall no be less than 97.0 per cent by weight:

<sup>1</sup>"A. 15.01.01 - POTASSIUM IODATE means a crystralline powder, white in colour, free from impurities. It shall conform to the following standards, namely :-

- 1. Potassium iodate (as KIO<sub>3</sub>) per cent 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 SO<sub>4</sub>) per cent by wt. not more than ..... 0.002
- 5. Bromate, bromide, chlorate & chloride, per cent by wt, not more than ..... 0.01
- 6. Matter insoluble in water, per cent ..... by wt. not more than ..... 0.10
- 7. Loss on drying, per cent by wt. not more than ..... 0.1
- 8. PH (5 per cent solution) ..... Neutral
- 9. Heavy metal (as Pb) ppm, not more than, .. 10
- 10. Arsenic (as As) ppm, not more than ..... 3
- 11. Iron (as Fe) ppm, not more than ..... 3

1. Subs. by Noti. No. GSR 107(E) dated 22.2.1994.  
 2. Subs GSR 895 (E) dt 11.12.2001

<sup>2</sup>[A.15.02 - IRON FORTIFIED COMMON SALT means a crystalline solid white or pale, pink or light grey in colour, free from visible contamination with clay and other extraneous adulterants and impurities. It shall conform to the following standards, namely :-

1. Moisture ..... Not more than 5.0 per cent by weight.
2. Water insoluble matter....Not more than 1.0 per cent on dry weight basis.
3. Chloride content..... Not less than 96.5 per cent by weight (as NaCl) on dry weight basis.
4. Matter insoluble in .....Not more than 0.3 per cent by weight dilute hydrochloric acid on dry weight basis, (to be determined by the method specified in IS 253-1970).
5. Matter soluble in water... Not more than 2.5 per cent on dry other than sodium chloride weight basis.
6. Iron content (as Fe).....850-1100 parts per million.
7. Phosphorous as inorganic (PO<sub>4</sub>)...1500-2000 parts per million.
8. Sulphate (as SO<sub>4</sub>)..... Not more than 1.1 per cent by weight.
9. Magnesium as .....Not more than 0.10 per cent by weight (Mg) water soluble
10. PH value of 5 per cent solution in water .....2 to 3.5.

<sup>3</sup>Provided that Iron Fortified Common Salt may contain <sup>3</sup>permitted anticaking agent as provided in rules 62 of these rules and in such a case the total matter insoluble in water shall not exceed 2.2 per cent on dry weight basis].

<sup>1</sup>[A.16 - Fruit Products :]

<sup>1</sup>[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.

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1. Added by Noti. No. SRO 1687 dated 14-7-1956.
  2. Subs. by Noti. No. GSR 11(E) dated 4-1-1985.
  3. Subs. GSR 895 (E) dt 11.12.2001

(b) Water, peel-oil, fruit essences and flavour, common salt, ascorbic acid, citric acid, <sup>7</sup>[tartaric acid and malic acid] and permitted colours and preservatives.

The acidity of the finished product calculated as citric acid shall not be less than 4 per cent in the case of pure lemon juice but shall not exceed 3.5 per cent in the case of other juices.]

<sup>1</sup>[The total soluble solids for sweetened fruit juice (except tomato juice) shall not be less than 10 per cent.]

<sup>2</sup>[Omitted.]

<sup>3</sup>[It may also contain emulsifying and stabilising agents as prescribed in rule 61-C.] <sup>4</sup>[It may also contain fumaric acid (food grade) certified by Bureau of Indian Standards to the extent of 0.3 per cent by weight."]

<sup>5</sup>[A. 16.02- TOMATO JUICE means canned or bottled, unconcentrated, pasteurized juice expressed from tomatoes with a proportion of the pulp, expressed with or without the application of heat or by any method that does not add water to such juice, from whole, ripe tomatoes from which all stems and objectionable portions have been removed and with or without :-

- (a) Salt
- (b) Sugar, or dextrose, or both added in dry form :
- (c) citric acid, malic acid or ascorbic acid.
- (d) <sup>2</sup>[Omitted.]

Provided that canned tomato juice may also contain extraneous permitted colour.]

The total soluble solids w/w shall be not less than 5 per cent]

<sup>6</sup>[free of salt.]

<sup>3</sup>[Omitted.]

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1. Ins. by Noti. No. GSR 992 (E) dated 4-6-1971
  2. Omitted by Noti. No. GSR 764 (E), dated 15-11-1984 (w.e.f. 15-11-1985)
  3. Ins. by Noti. No. GSR 249 (E), dated 8-3-1983.
  4. Ins. by Noti. No. GSR 101 (E) dated 18-2-1992.
  5. Added by Noti. No. SRO 1687, dated 14-7-1956.
  6. Ins. by Noti. No. GSR 1533, dated 8-7-1968.
  7. Ins. by Noti. No. GSR 1564 dated 17-11-1962.

<sup>2</sup>[It may also contain permitted emulsifying and stabilising agents as prescribed in rule 61-C <sup>3</sup>[It may also contain fumaric acid (food grade) certified by Bureau of Indian Standards to the extent of 0.3 per cent by weight]

<sup>4</sup>[A. 16.03 - FRUIT SYRUP means sweetened fruit juice containing sugar, dextrose, invert sugar or liquid glucose either singly or in combination, with or without :-

- (a) Water, Peel-oil, fruit essences and flavours, common salt.
- (b) citric acid, ascorbic acid.
- (c) permitted preservatives and colours.]

The total soluble solids w/w shall be not less than 65 per cent.

<sup>5</sup>[The minimum percentage of fruit juice in the final product shall be not less than 25.0 per cent w/w.]

<sup>6</sup>[Omitted]

<sup>2</sup>[It may also contain permitted emulsifying and stabilising agents as prescribed in rule 61-C] <sup>3</sup>[It may also contain fumaric acid (food grade) certified by Bureau of Indian Standards to the extent of 0.3 per cent by weight.

<sup>4</sup>[A. 16.04 - FRUIT SQUASH means the expressed juice of the sound ripe fruit with the pulp. containing sugar, dextrose, invert sugar or liquid glucose either singly or in combination and with or without :-

- (a) Water, peel-oil, fruit essences and flavours, common salt.
- (b) citric acid, ascorbic acid.
- (c) permitted preservatives and colours.

- 
1. Valid upto 6.6.1996 vide GSR 613 (E) dated 4.9.1995.
  2. Subs. by Noti. No. GSR 249(E) dated 8.3.1983
  3. Ins. by Noti. No. GSR 101(E) dated 18.2.1992.
  4. Added by Noti. No. SRO1687, dated 14.7.1956.
  5. Subs. by Noit. No. GSR 1533, dated 8.7.1968.
  6. Omitted by Noti. No. GSR 764(E), dated 15.11.1984 (w.e.f. 15.11.1985).

The total soluble solids w/w in the final product shall be not less than 40 per cent.]

<sup>1</sup>[The minimum percentage of fruit juice in the final product shall be not less than 25.0 per cent w/w]

<sup>2</sup>[Omitted]

<sup>3</sup>[It may also contain permitted emulsifying and stabilising agent as prescribed in rule 61-C.

<sup>6</sup>Provided that when additional sodium/potassium salt is added, it shall be declared on the label as laid down in clause ZZZ(8) of rule 42 of the said rules.

<sup>4</sup>[A. 16.05 - FRUIT BEVERAGE OR FRUIT DRINK means any beverage or drink which is purported to be prepared from fruit juice and water or carbonated water, and containing sugar, dextrose, invert sugar or liquid glucose either singly or in combination and with or without :-

- (a) Water, Peel-oil, fruit essences and flavours,
- (b) citric acid, ascorbic acid.
- (c) permitted preservatives and colours.

The total soluble solids w/w in the final product shall be not less than 10 per cent.]

<sup>1</sup>[The minimum percentage of fruit juice in the final product shall be not less than 5.0 per cent w/w.]

<sup>2</sup>[Omitted]

<sup>3</sup>[It may also contain permitted emulsifying and stabilising agents as prescribed in rule 61-C] <sup>5</sup>[It may also contain fumaric acid (food grade) certified by Bureau of Indian Standards to the extent of 0.3 per cent by weight.]

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1. Subs. by Noiti No. GSR 1533, dated 8-7-1968.
  2. Omitted by Noti. No. GSR 764 (E), dated 15-11-1984 (w.e.f. 15-11-1985)
  3. Ins. by Noti. No. GSR 249 (E), dated 8-3-1983.
  4. Subs. by Noti. No. SRO 1687, dated 14-7-1956.
  5. Ins. by Noti. No. GSR 101(E) dated 18.2.1992.
  6. Ins. by Noti. No. GSR 121 (E) dated 11-3-1996.

<sup>1</sup>[A.16.06 TOMATO SAUCE, TOMATO KETCHUP, TOMATO RELISH or any other expression conveying the meaning that the product so designated is a form of tomato sauce, shall be a preparation of sound and ripe tomatoes with or without :-

- (a) Sugar, salt, vinegar, acetic acid, <sup>2</sup>[onions, garlic, spices] or condiments.
- (b) citric acid, ascorbic acid
- (c) permitted preservative [\*\*\*]<sup>3</sup>.

<sup>2</sup>[The product shall be free from skins and seeds. The product shall show no sign of fermentation when incubated at 37°C for 15 days. The mould count shall not exceed 40 per cent of the fields examined. The yeast and spores shall not exceed 125 per 1/60 c.m.m. The bacterial count shall not exceed 100 million per c.c.]

Total acidity in terms of acetic acid shall be not less than <sup>2</sup>[1.0 per cent] and the total soluble solids w/w not less than 25 per cent. It shall not contain any other vegetable substance]

<sup>4</sup>[<sup>5</sup>Omitted.]

<sup>6</sup>[It may also contain permitted emulsifying and stabilising agents as prescribed in rule 61-C.] <sup>7</sup>[It may also contain fumaric acid (food grade) certified by Bureau of Indian Standards to the extent of 0.3 per cent by weight.

<sup>1</sup>[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

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1. Ins. by Noti. No. SRO 1687 dated 14.7.1956.
  2. Subs. by Noti. No. GSR 992(E), dated 4.6.1971.
  3. Omitted by Noti. No. GSR 18(E) dated 15-1-1977.
  4. Subs. by Noti. No. GSR 764(E), dated 15-11-1984 (w.e.f. 15-11-1985).
  5. Ins. by Noti. No. GSR 1417, dt. 20-9-1976 (w.e.f. 2-10-1976).
  6. Ins. by Noti. No. GSR 249(E) dated. 8-3-1983.
  7. Added Noti. No. GSR 101(E) dated 18-2-192.

boiling to a suitable consistency and with or without :

- (a) citric, malic, ascorbic acid.
- (b) permitted preservatives and colours.
- (c) <sup>1</sup>[Pectin derived from any fruits].

The minimum soluble solids w/w shall be <sup>2</sup>[68 per cent]. Jam shall not contain :-

- (a) less than 45 per cent of fruit except where fruit is strawberry or raspberry where it shall contain not less than 25 per cent.
- (b) sweetening agent other than specified above.
- (c) apple or rhubarb, but it may contain in any amount that reasonably compensates for any deficiency in the natural acidity or pectin content of the fruit used in its preparation.
- (d) tartaric acid or
- (e) <sup>3</sup>[\*\*\*], agar or gelatin.]

<sup>1</sup>[It shall be free from mould growth. When dry fruit is used, it shall be clearly declared on the label.]

<sup>4</sup>[<sup>5</sup> Omitted.]

<sup>6</sup>[It may also contain permitted emulsifying and stabilising agents as prescribed in rule 61-C.] <sup>7</sup>[It may also contain fumaric acid (food grade) certified by Bureau of Indian Standards to the extent of 0.3 percent by weight.]

A. 16.08-<sup>3</sup>[\*\*\*\*\*].

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1. Subs. by Noti. No. GSR 992 dated 4.6.1971.
  2. Subs. by Noti. No. GSR 1564 dt. 17.11.1962.
  3. Omitted by Noti. No. GSR 992(E) dated 4.6.1971.
  4. Omitted by Noti. No. GSR 764 (E), dated 15.11.1984 (w.e.f. 15.11.1985)
  5. Ins. by Noti. No. GSR 1417, dated 20.9.1976.
  6. Ins. by Noti. No. GSR 249 (E) dated 8.3.1983.
  7. Added Noti. No. GSR 101 (E) dated 18.2.1992.

<sup>1</sup>[A. 16.09- MARMALADE means the product made from any combination of peel, pulp, and juice of the named citrus fruit by boiling with water, sugar, dextrose, invert sugar, liquid glucose either singly or in combination to a suitable consistency and with or without an acid ingredient in an amount that reasonably compensates for any deficiency in the natural acidity of the fruit used in its preparation, consisting of :-

- (a) citric, <sup>2</sup>[\*\*\*], tartaric, or ascorbic acid,
- (b) lemon or lime juice;
- (c) <sup>3</sup>[\*\*\*\*\*]

It may contain permitted <sup>4</sup>[preservatives, colours or pectin derived from any fruit]

It shall not contain less than 45 per cent of the named fruit.

Total soluble solids w/w shall be not less than <sup>2</sup>[65 per cent.]

<sup>6</sup>[<sup>5</sup>Omitted.]

<sup>7</sup>[It may also contain permitted emulsifying and stabilising agents as prescribed in rule 61-C.] <sup>8</sup>[It may also contain fumaric acid (food grade) certified by Bureau of Indian Standards to the extent of 0.3 percent by weight.

A.16.10- <sup>9</sup>[\*\*\*\*\*].

<sup>1</sup>[A.16.11 -FRUIT CHUTNEY means a preparation made from

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- 1. Added by Noti. No. SRO 1687, dt. 14.7.1956.
  - 2. Subs./ Omitted by Noti No. GSR 1564 dt. 17.11.1962.
  - 3. Omitted by Noti. No. 169, dt. 2.2.1961.
  - 4. Ins. by Noti. No. GSR 992, dt. 4.6.1971.
  - 5. Omitted by Noti. No. GSR 764 (E), dt. 15.11.1984 (w.e.f. 15.11.1985)
  - 6. Ins. by Noti. No. GSR 1417, dated 20.9.1976.
  - 7. Ins. by Noti. No. GSR 249 (E), dated 8.3.1983.
  - 8. Ins. by Noti. No. GSR 101(E) dated 18.2.1992.
  - 9. Omitted by Noti. No. GSR 992, dt. 4.6.1971.

sound fruits <sup>9</sup>[\*\*\*] with spices, salt, onion, garlic, sugar <sup>9</sup>[\*\*\*] vinegar or acetic acid, and shall contain not less than 50 per cent of total soluble solids w/w <sup>8</sup>[and may contain permitted preservative.]

<sup>1</sup>[The minimum percentage of fruit in the final product shall not be less than 40.0. The percentage acidity of the product expressed as acetic acid by weight shall be not less than 0.75 and not more than 2.0. The ash content shall not exceed 5.0 per cent.]

<sup>2</sup>[It may also contain permitted emulsifying and stabilising agents as prescribed in rule 61-C.]

<sup>3</sup>[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 <sup>1</sup>[and permitted preservatives. It shall not contain any coal tar dye.]

<sup>5</sup>[<sup>4</sup>Omitted.]

<sup>6</sup>[The minimum total soluble solids shall not be less than 15 per cent.

The total acidity in terms of acetic acid shall not be less than 1.0 per cent.]

<sup>2</sup>It may also contain permitted emulsifying and stabilising agents as prescribed in rule 61-C.

<sup>7</sup>It may also contain fumaric acid (food grade) certified by Bureau of Indian Standards to the extent of 0.3 per cent.

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- 1. Subs. by Noti. No. GSR 1533, dt. 8.7.1968.
  - 2. Ins. by Noti. No. GSR 249(E) dated 8.3.1983.
  - 3. Added by Noti. No. SRO 1687, dt. 14.7.1956.
  - 4. Ins. by Noti. No GSR 1417, dt. 20.9.1976 (w.e.f. 2.10.1976).
  - 5. Omitted by Noti. No. GSR 764 (E) dt. 15.11.1984 (w.e.f. 15.11.1985).
  - 6. Added by Noti. No. GSR 992, dt. 4.6.1971.
  - 7. Ins. by Noti. No. GSR 101(E) dated 18.2.1992.
  - 8. Ins. by Noti No. GSR 1340 dated 24.10.1961

<sup>1</sup>["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 per cent, mass/mass as determined by refractometer.

The total acidity in terms of acetic acid shall not be less than 0.6 per cent mass/mass.

Mould count shall not be more than 40 per cent of the fields examined.

Yeast spores shall not be more than 125 per 1/60 c.m.m. Bacterial count shall not be more than 100 million per c.c."]

<sup>2</sup>[A.16.13- SPICES BASED SAUCE- Spices based sauce like chillies sauce shall be the product derived from any suitable variety of spices or condiments, singly or in combination. Such spices shall be wholesome and practically free from fungal or insect attack. The only substance that may be added are, spices-fresh or dried, sugar, salt, vinegar, acetic acid, citric acid, fumaric acid, onion, garlic, flavouring agents, permitted preservatives, permitted stabilizers and emulsifiers. It may contain caramel, but shall not contain any coal tar food colour. It may also contain small quantities of vegetable, fruit pulp or juice.

The total acidity in terms of acetic acid shall not be less than 1.0 per cent and total soluble solids shall not be less than 10.0 per cent by weight.]

<sup>3</sup>A. 16.14- TOMATO PUREE OR TOMATO PASTE or any other expression conveying the meaning that the product so designated is a

1. Added Noti. No. GSR 494 (E) dated 25.7.1991 (w.e.f. 25.10.1991).
2. Ins. by Noti. No. GSR 290 (E), dated 13.4.1981.
3. Ins. by Noti. No GSR 852 (E) dated 13.6.1986.

form of tomato puree or tomato paste, shall be a preparation of sound and ripe tomatoes with or without :

- (a) salt, spices and condiments,
- (b) citric acid, malic acid, tartaric acid, lactic acid and L-ascorbic acid; and
- (c) permitted preservatives.

The product shall be free from skin and seeds. It shall be free from added colouring matter. The product shall show no sign of fermentation action when incubated at 37°C for seven days.

Tomato Puree shall contain not less than 9 per cent total soluble solids by weight whereas Tomato Paste shall contain not less than 25 per cent total soluble solids by weight".

<sup>2</sup>" A. 16 .15-FRUIT JELLY means the product prepared by boiling the fruit or its pieces or other fruit parts with or without water, expressing and straining, mixing the strained 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, permitted colours and preservatives. It shall be free from artificial sweetening agents; It shall show no sign of fermentation. It shall not contain less than 45 per cent of the fruit extract. Total soluble solids shall not be less than 65 per cent by weight. It shall be free from extraneous plant materials.

<sup>3</sup>A. 16.16 PICKLE means the preparation made from sound, clean, raw or sufficiently mature fruits or vegetables or a combination of both, free from insect damage or fungus attack, preserved in salt, acid, sugar or any combination of the three. The pickle may contain onion, garlic, sugar;

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1. Ins. by Noti. No. GSR 852 (E) dt. 13.6.1986.
  2. Added by Noti No. GSR 729 (E) dt. 23.8.1990 (w.e.f. 23.2.1991).
  3. *ibid.*

jaggery, edible oil, spices, spice extract or oil of turmeric, pepper, chillies, fenugreek, mustardseed or powder, vegetable ingredients, asafoetida, bengal gram, lime juice, lemon juice, green chillies, vinegar or acetic acid, dry fruit, including resins and fruit nuts. <sup>2</sup>Pickles shall be free from added synthetic food colours.

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 per cent when salt is used as major preserving agent. When packed in citrus juice, acidity of the covering liquid shall not be less than 1.2 per cent calculated as citric acid. Soluble calcium salt and permitted preservatives may be used in such type of pickles. Pickles shall be free from <sup>1</sup>copper, alum and mineral acids.
- (ii) **Pickles in oil :** The fruit or vegetable percentage in the final product shall not be less than 60 per cent. The pickle shall be covered with oil so as to form a layer of not less than 0.5 cm above the contents or the percentage of oil in pickle shall be not less than 10 per cent.  
<sup>1</sup>Pickle shall be free from copper, alum and mineral acid. It may contain rapeseed (rai), ajwain, saunf, black pepper and like spices, etc. Permitted preservative may be used in pickles.
- (iii) **Pickles in vinegar :** Pickles in vinegar mean the preparation from sound, clean, raw or sufficiently matured fruits or vegetables, free from insect damage or fungus attack, which have been cured in brine or dry salt or salted and dried stack with or without natural fermentation. It shall contain vinegar or acetic acid and the percentage of acid in the fluid portion shall not be less than 2 per cent w/w calculated as acetic acid. It may contain sugar, whole or ground or semi-ground spices, dried fruits, green and red chillies, ginger etc., dry fruit. Citric acid may also be added in such type of pickles. Spice extract or essences may also be used. The drained weight of the product shall not be less than 60 per cent. <sup>1</sup>Pickle shall be free from copper, mineral acid, alum, synthetic colours and shall show no sign of fermentation. The product shall be reasonably free from sediments. Permitted preservatives may be used in pickles."

1. Sub by Noti. No. GSR 176 (E) dt 6.4.98  
2. Amended GSR 695 (E) dt 11.10.1999 (w.e.f. 11.4.2000)

<sup>1</sup>[A. 17- EDIBLE OILS :]

<sup>1</sup>[A. 17.01-COCONUT OIL (Naryal ka tel) means the oil expressed from copra obtained from the kernel of Cocos mucifera nuts. It shall be clear and free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances, or mineral oil. It shall conform to the following standards:-

Butyro refractometer reading at 40°C ..... 34.0 to 35.5  
OR

<sup>7</sup>Refractive or Index at 40°C ..... [1.4481-1.4491]  
Saponification value ..... <sup>2</sup>[Not less than 250]  
Iodine value ..... 7.5 to 10.0  
Polenske value ..... Not less than 13.0  
<sup>3</sup>Acid value ..... Not more than 6.0  
<sup>4</sup>Unsaponifiable matter ..... Not more than 1.0 per cent.

<sup>8</sup> Test for Argemone oil shall be negative.

<sup>1,4</sup>[A.17.02 - COTTON SEED OIL (Binola ka tel) means the oil extracted from clean, sound, delinted and decorticated cotton seeds (genus Gossypium). It shall be refined. It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances or mineral oil. It shall conform to the following standards:-

(a) Butyro-refractometer reading at 40°C ..... <sup>5</sup>[55.6 to 60.2].  
OR

<sup>7</sup>Refractive Index at 40°C ..... 1.4630-1.4660  
(b) Saponification value ..... 190 to 198.  
(c) Iodine value ..... <sup>6</sup>[98] to 112.  
(d) Unsaponifiable matter ..... Not more than 1.5 per cent.  
(e) Acid value ..... <sup>3</sup>[Not more than 0.50 per cent.]

1. Added by Noti. No. SRO 1687, dt. 14.7.1956.  
2. Subs. by Noti. No. GSR 1211 dt. 9.12.1958.  
3. Added by Noti. No. GSR 436 (E), dated 8.4.1988.  
4. Added by Noti. No. GSR 24(E), dated 15.1. 1991 (w.e.f. 15.4.1991).  
5. Subs. by Noti. No. GSR 63(E) dated 5.2.1976.  
6. Added by Noti. No. GSR 992 dated 4.6.1971.  
7. Amended GSR 319(E) dt 6-5-1999  
8. Added GSR 895 (E) dt 11.12.2001.

<sup>1</sup>[(f) There shall be no turbidity after keeping the filtered sample at 30 °C for 24 hours.]

<sup>5</sup>(g) Bellier Test (Turbidity temperature -Acetic acid method).....19.0°C to 21.0°C.

<sup>7</sup> Test for Argemone oil shall be negative.

<sup>2</sup>[A. 17.03 -GROUNDNUT OIL (moongh-phali-ka-tel) means the oil expressed from clean and sound groundnuts (Arachis hypogoes). It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances or mineral oil. It shall conform to the following standards :-

Butyro-refractometer reading at 40°C ..... 54.0 to 57.1.

OR

<sup>6</sup>Refractive Index at 40°C ..... 1.4620 – 1.4640

Saponification value.....188 to 196.

Iodine value.....85 to 99.

Unsaponifiable matter.....Not more than 1.0 per cent.

<sup>4</sup>Acid value.....Not more than 6.0.

Bellier test <sup>3</sup>[Turbidity temperature -Acetic acid method].....39°C to 41°C].

<sup>7</sup> Test for Argemone oil shall be negative.

<sup>2</sup>[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 substance, or mineral oil. It shall conform to the following standards :-

Butyro-refractometer reading at 40°C.....69.5 to 74.3

OR

<sup>6</sup>Refractive Index at 40°C.....1.4720 – 1.4750

Saponification value.....188 to 195.

Iodine value.....Not less than 170.

Unsaponifiable matter.....Not more than 1.5 per cent.

<sup>4</sup>Acid value.....Not more than 4.0

<sup>7</sup> Test for Argemone oil shall be negative.

1. Ins. by Noti. No. GSR 992, dated 4.6.1971.
2. Added by Noti. No. SRO 1687, dated 14.7.1956.
3. Subs. by Noti. No. GSR 74 dt. 31.12.1965.
4. Subs. by Noti. No. GSR 436 (E) dated 8.4.1988.
5. Sub. by Noti. No. GSR 24 (E) dated 15.1.1991 (w.e.f. 15.4.1991)
6. Amended GSR 319 (E) dated 6.5.1999
7. Added GSR 895 (E) dated 11.12.2001

<sup>1</sup>[A.17.05- MAHUA OIL means the oil expressed from clean and sound seeds or nuts of Madhuca (Bassia Latifolia or B. longigolia 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 <sup>2</sup>[It shall be refined and shall conform to the following standards]-

Butyro-refractometer reading at 40°C.....49.5 to 52.7

OR

<sup>10</sup>Refractive Index at 40°C..... 1.4590 – 1.4611

Saponification value.....187 to 196

Iodine value.....58 to 70

Unsaponifiable matter..... Not more than 2.0 per cent

<sup>6</sup>Acid value.....Not more than [0.50]

<sup>11</sup> Test for Argemone oil shall be negative.

<sup>3</sup>[A. 17.06-<sup>4</sup>[RAPE-SEED OIL (Torina oil) Mustard Oil (Sarson ka tel)] means the oil expressed from clean and sound mustard seeds, belonging to the campestris, juncea or napus varieties of Brassica. It shall be clear, free from rancidity, suspended or foreign matter, separated water, added colouring or flavouring substances or mineral oil. It shall conform to the following standards :-

Butyro-refractometer reading at 40°C.....58.0 to 60.5

OR

<sup>10</sup>Refractive Index at 40°C .....1.4646-1.4662

Saponification value.....168 to 177

Iodine value.....<sup>5,9</sup>[96 to 112 polybromide test shall be negative.]

Unsaponifiable matter.....Not more than 1.2 per cent by weight.

<sup>6</sup>Acid value.....Not more than 6.0

(f) <sup>7</sup>Bellier Test  
(Turbidity temperature

1. Added by Noti. No. SRO 1687, dated 14.7.1956.
2. Subs. by Noti. No. GSR 55(E) dt. 31.1.1979 (w.e.f. 31.7.1979).
3. Subs. by Noti. No. GSR 532, dated 22.2.1969.
4. Subs. by Noti. No. GSR 63(E), dt. 5.2.1976.
5. Subs. Noti. No. GSR 205 dt. 13.2.1974 (w.e.f. 23.5.1974)
6. Subs. by Noti. No. GSR 436 (E) dt. 8.4.1988.
7. Subs. by Noti. No. GSR 24(E) dated 15.1.1991 (w.e.f. 15.4.1991)
8. Ins. by Noti. No. GSR 481 dated 16.9.1993.
9. Subs by Noti. No. GSR 300 (E) dated 9.3.1994.
10. Amended GSR 319 (E) dt 6.5.1999
11. Added GSR 895 (E) dt 11.12.2001

-Acetic acid method.....23.0°C to 27.5°C  
<sup>6</sup>Test for argemone oil shall be..... Negative  
 Test for Hydrocyanic acid..... Negative

<sup>1</sup>[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, separated water, added colouring or flavouring substances or mineral oil. It shall conform to the following standards:-

Butyro-refractometer reading at 40°C.....53.0 to 56.0  
 OR

<sup>5</sup>Refractive Index at 40°C .....1.4613–1.4633  
 Saponification value.....185 to 196  
 Iodine value.....79 to 90  
 Unsaponifiable matter.....Not more than 1.0 per cent.

<sup>2</sup>Acid value..... Not more than 6.0

<sup>6</sup> Test for Argemone oil shall be negative.

<sup>1</sup>[A.17.08- POPPY SEED OIL means the oil expressed from poppy seeds (*Papaver somniferum*). It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances or mineral oil. It shall conform to the following standards :-

Butyro-refractometer reading at 40°C.....60.0 to 64.0  
 OR

<sup>5</sup>Refractive Index at 40°C .....1.4659–1.4685  
 Saponification value.....186 to 194  
 Iodine value.....133 to 143  
 Unsaponifiable matter.....Not more than 1.0 per cent.

<sup>2</sup>[Acid value.....Not more than 6.0

<sup>6</sup> Test for Argemone oil shall be negative.

<sup>3</sup>[A. 17.09- <sup>4</sup>[SAFFLOWER 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 flavouring substances, or mineral oil. It shall conform to the following standards :-

Butyro- refractometer reading at 40°C..... 62.4 to 64.7  
 OR

<sup>5</sup>Refractive Index at 40°C .....1.4674–1.4689

1. Added by Noti. No. SRO 1687, dt. 14.7.1956.
2. Subs. by Noti. No. GSR 436 (E) dt. 8.4.1988.
3. Added by Noti. No. SRO 1687, dt. 14.7.1956.
4. Subs. by Noti. No. 245(E), dt. 11.3.1982.
5. Amended GSR 319(E), dt. 6.5.1999
6. Added GSR 895 (E) dt 11.12.2001

Saponification value..... 186 to 196  
 Iodine value..... 135 to <sup>6</sup>[148.]

Unsaponifiable matter..... Not more than 1.0 per cent.

<sup>3</sup>[Acid value..... Not more than 6.0

<sup>1</sup>[Bellier test <sup>2</sup>[\*\*\*]..... Not more than 16°C].

(Turbidity temperature-Acetic acid method)

<sup>8</sup> Test for Argemone oil shall be negative.

<sup>4</sup>[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 :-

Butyro-refractometer reading at 40°C..... 58.0 to 60.0  
 OR

<sup>7</sup>Refractive Index at 40°C .....1.4646–1.4659  
 Saponification value..... 174 to 177  
 Iodine value..... 99 to 105

Unsaponifiable matter..... Not more than 1.0 percent.

<sup>3</sup>[Acid value..... Not more than 6.0

<sup>8</sup> Test for Argemone oil shall be negative.

<sup>4</sup>[A.17.11- Til Oil. (*Gingelly* or sesame oil) means the oil expressed from clean and sound seeds of Til (*Sesamum indicum*) black, brown, white or mixed. It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances, or mineral oil. It shall conform to the following standards:-

Butyro refractometer reading at 40°C..... 58.0 to 61.0.  
 OR

<sup>7</sup>Refractive Index at 40°C .....1.4646–1.4665  
 Saponification value..... 188 to 193.  
 Iodine value..... <sup>5</sup>[103 to 120]

1. Ins. by Noti. No. GSR 425, dt. 4.4.1960.
2. Omitted by Noti. No. GSR 74, dt. 31.12.1965.
3. Subs. by Noti. No. GSR 436 (E) dated 8.4.1988.
4. Added by Noti. No. SRO 1687, dt. 14.7.1956.
5. Subs. by Noti. No. GSR 910 (E), dt. 27.6.1986.
6. Subs. by Noti. No GSR 245 (E) dated 11.3.1982.
7. Amended GSR 319(E), dt. 6.5.1999
8. Added GSR 895 (E) dt 11.12.2001

Unsaponifiable matter..... Not more than 1.5 per cent.  
<sup>3</sup>[Acid value..... Not more than 6.0]  
<sup>1</sup>[Bellier test (Turbidity..... Not mor than 22°C.)  
 temperature-Acetic acid method)

<sup>2</sup>[Provided that the oil obtained from white sesame seeds grown in Tripura, Assam and West Bengal shall conform to the following standards:-

Butyro-refractometer reading at 40°C..... 60.5 to 65.4  
 OR

<sup>6</sup>Refractive Index at 40°C .....1.4662–1.4694

Saponification value..... 185 to 190  
 Iodine Value..... 115 to 120

<sup>3</sup>[Acid value..... Not more than 6.0]  
 Unsaponifiable matter..... Not more than 2.5per cent.  
 Bellier Test [turbidity temperature..... Not more than 22°C  
 -Acetic acid method].

<sup>7</sup> Test for Argemone oil shall be negative.

<sup>4</sup>[A.17.12- NIGER SEED OIL (Sargiya-ka-tel.) means the edible oil obtained by process of expressing clean and sound seeds of Guizotia abyssnica. It shall be clear and free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substance, mineral or other oil. It shall conform to the following standards :-

Butyro-refractometer reading at 40°C.....61.0 to 65.0  
 OR

<sup>6</sup>Refractive Index at 40°C ..... 1.4665–1.4691

Saponification value.....188 to 193  
 Iodine value.....<sup>5</sup>[110 to 135].

Unsaponifiable matter.....Not more than 1.0 per cent.

1. Subs. by Noti. No. GSR 425 dt. 4.4.1960.
2. Subs. by Noti. No. GSR 1533 dt. 8.7.1968.
3. Ins. by Noti. No. GSR 436(E) dated 8.4.1988.
4. Added by Noti. No. SRO 1687, dated 14.7.1956.
5. Ins. by Noti. No. GSR 746(E), dated 20.9.1985.
6. Amended GSR319(E), dt. 6.5.1999
7. Added GSR 895 (E), dt. 11.12.2001

<sup>2</sup>[Acid value..... Not mor than 6.0.  
<sup>6</sup>[Bellier test (Turbidity temperature  
 -Acetic acid method)..... 25°C to <sup>5</sup>29°C.]  
<sup>9</sup> Test for Argemone oil shall be negative.

<sup>1</sup>[A.17.13- SOYABEAN OIL means the oil expressed from clean and sound soyabeans (Soja max) from which the major portion of the gums naturally present have been removed by hydration and mechanical or physical separation. It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances or mineral oil. It shall conform to the following standards:-

Butyro-refractometer-reading at 40°C..... <sup>7</sup>[58.5 to 68.0]  
 OR

<sup>8</sup>Refractive Index at 40°C .....1.4649–1.4710

Saponification value..... 189 to 195  
 Iodine Value..... 120 to 141  
 Unsaponifiable matter..... Not more than 1.5 per cent.

<sup>2</sup>[Acid value..... Not more than 2.50.  
 Phosphorus..... Not more than 0.02 per cent.

<sup>9</sup> Test for Argemone oil shall be negative.

<sup>3</sup>[A.17.14- MAIZE OIL (Corn Oil) means the oil, extracted from the germ of clean and sound seeds of Zea mays Linn 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 :-

Butyro-refractometer reading at 40°C..... 56.7 to 62.5.  
 OR

<sup>8</sup>Refractive Index at 40°C .....1.4637–1.4675

Saponification value..... 187 to 195  
 Iodine value..... <sup>4</sup>[103 to 128].

1. Subs by Noti. No. GSR 1533, dt. 8.7.1968.
2. Subs by Noti. No. GSR 436(E), dt. 8.4.1988.
3. Ins. by Noti. No. GSR 938, dt. 26.5.1971.
4. Subs. by Noti. No. GSR 55(E) dt. 31.1.1979.
5. Subs. by Noti. No. GSR 746 (E) dated 20.9.1985.
6. Subs. by Noti. No. GSR 74 (E) dated 31.12.1965.
7. Subs. by Noti. No. 910(E) dated 27.6.1986.
8. Amended GSR 319(E), dt 6.5.1999
9. Added GSR 895 (E) dt. 11.12.2001

Unsaponifiable matter	Not more than 1.5 per cent.
<sup>3</sup> Acid value	Not more than <sup>1</sup> [0.50 per cent]
<sup>5</sup> Test for Argemone oil shall be negative.	

<sup>4,3</sup> A. 17.15 "REFINED VEGETABLE OIL" means any vegetable oil which is obtained by expression or solvent extraction of vegetable oil bearing materials, deacidified with alkali and/or physical refining and/or by miscella refining using permitted foodgrade solvents followed by bleaching with absorbent earth and/or activated carbon and deodorised 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 undermentioned standards to which refined vegetable oils shall conform, the standards prescribed in these rules for the specified edible oils shall also apply except for acid value which shall be not more than 0.5 Moisture shall not exceed 0.10 per cent weight].

<sup>5</sup> Test for Argemone oil shall be negative.

<sup>2</sup>"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 mixture generally through the use of alkaline catalysts exemplified by sodium or potassium metals, or their ethoxides or hydroxides in the form either of anhydrous powders or in anhydrous glycerol medium followed by such post-process steps as washing, bleaching and deodorisation, 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 clean, free from soap, flavouring substances, rancidity, suspended or other foreign matters, separated water and mineral oil. It shall conform to the following standards, namely :-

1. Ins. by Noti. No. GSR 746 (E) dated. 20.9.1985.
2. Added by Noti. No. GSR 24 (E) dated 15.4.1991.
3. Ins. by Noti. No. GSR 436(E) dated 8.4.1988.
4. Ins. by Noti. No. GSR 938 dated 26.5.1971.
5. Added GSR 895 (E) dt 11.12.2001

- (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 31°C to 41°C both inclusive;
- (vi) The Butyro-refractometer reading at 40°C, shall not be less than 48; or  
<sup>1</sup>Refractive Index at 40°C shall not be less than 1.4580
- (vii) It shall not have free fatty acids (calculated as Oleic acid) exceeding 0.25 per cent;
- (ix) The product on melting shall be clear in appearance and shall be free from staleness or rancidity, and pleasant to taste and smell;
- (x) It shall contain raw or refined sesame (til) oil not less than 5 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 Lovibond scale;
- (xi) It shall contain not less than 25 I.U. of synthetic Vitamin 'A' per gram at the time of packing and shall show a positive test for Vitamin 'A' when tested by Antimony Trichloride (Carr-price) reagent (as per IS: 5886-1970);
- (xii) No anti-oxidant, synergist, emulsifier or any other such substance shall be added to it except with the prior sanction of the Government".

<sup>2</sup> Test for Argemone oil shall be negative.

1. Amended GSR 319(E), dt 6.5.1999
2. Amended GSR 895 (E) dt. 11.12.2001

<sup>1</sup>[A. 17.16- ALMOND OIL means the oil expressed from the seeds of *Prunus amygdalus Batach, var, dulcis Koehne* (sweet almond) or of *Prunus amygdalus Batach, var Amara Focke* (bitter almond) without the application of heat. It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances or mineral oil. It shall conform to the following standards :

Butyro-refractometr reading at 40°C.....54 to 57

OR

<sup>5</sup>Refractive Index at 40°C .....1.4620–1.4639

Saponification value.....186 to 195

Iodine value.....90 to 109

<sup>2</sup>Acid value..... Not more than 6.0

Bellier's test (Turbidity.....Not more than 60°C] temperature- Acetic Acid method)

<sup>6</sup> Test for Argemone oil shall be negative.

<sup>3</sup>[A. 17.17 - WATER-MELON SEED OIL means the oil extracted from the clean sound seeds of the fruit of Water-Melon (*Citrullus vulgaris* Schard Family : cucurbitaceae). It shall be clear, free from rancidity, adulterants, sediments, suspended and other foreign matter, separated water, added colouring and flavouring substances and mineral oil. It shall conform to the following standards:-

<sup>4</sup>Moisture and Volatile matter.....Not more than 0.25 percent.

Butyro-refractometer reading at 40°C.....55.6-61.7

OR

<sup>5</sup>Refractive Index at 40°C .....1.4630–1.4670

Saponification value.....190-198

Iodine value.....115-125

<sup>2</sup>Acid value.....Not more than 6.0

Unsaponifiable matter.....Not mor than 1.5 per cent.]

<sup>6</sup> Test for Argemone oil shall be negative.

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1. Renumbered by Noti. No. GSR 133, dt. 23.1.1973.
  2. Subs. by Noti. No. 436 (E), dt. 8.4.1988.
  3. Ins. by Noti. No. GSR 55(E), dt. 31.1.1979.
  4. Amended by Noti. No. GSR 48, dt. 16.9.1993.
  5. Amended by GSR 319(E), dt. 6.5.1999
  6. Added GSR 895 (E) dt 11.12.2001

<sup>2</sup>[A. 17. 18 - IMPORTED RAPESEED OIL - (*Toria-Ka-Tel*) means:

(i) the oil obtained from clean and sound <sup>5</sup>rapeseed grown abroad belonging to *compestris, juncea, or napus* varieties of *Brassica* by the method of expression or solvent extraction and imported into India or,

(ii) the oil <sup>5</sup>produced in India obtained from clean and sound imported rapeseed belonging to *comprestris, Juncea, or napus* varieties of *Brassica* by the method of extraction 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..... 51.0–64.8

OR

Refractive Index at 40°C..... 1.4620 –1.4690

Iodine value (Wij's method)..... 94 –126

Saponification value..... 166-198

Unsaponifiable matter..... Not mor than 2.0 per cent.

Test for argemone oil..... Negative

Test for Hydrocyanic..... Passes the test acid (Ferric-Chloride test)

<sup>3</sup>Acid Value..... Not more than 6.0]

<sup>4</sup>(h)Bellier test (Turbidity temperature-

Acetic acid method..... Not more than 19.0°C

- 
1. Subs. by Noti. No. 436 (E) dated 8.4.1988.
  2. Ins. by Noti. No. GSR 710(E), dt.22.12.1980.
  3. Ins. by Noti. No. GSR 436(E) dated 8.4.1988.
  4. Ins. by Noti. No. GSR 24(E) dated 15.1.1991 (w.e.f. 15.4.1991).
  5. Amended by Noti. No. 481 dated 16.9.1993.

Rapeseed oil imported into India or rapessed oil obtained by solvent extraction shall be supplied for human consumption only if it is refined and it shall conform to the standard laid down under item A.17.15 except <sup>1</sup>acid value which shall be not more than 0.6. Additionally, it shall have Flash Point (Penske Marten Closed method) not less than 250°C.

A.17.19- **Palm Oil**- Palm oil means the oil obtained from fleshy mesocarp 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 :-

Butyro-refractometer reading at 50°C.....	35.5 – 44.0
OR	
Refractive Index at 50°C.....	1.4491 – 1.4552
Melting point (capillary slip method).....	Not more than 37°C.
Iodine value (Wij's method).....	45 – 56.
Saponification value.....	195 – 205.
Unsaponifiable matter.....	Not more than 1.2 per cent.
<sup>1</sup> Acid value.....	Not more than 10.0

<sup>2</sup>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 250°C".

<sup>3</sup> Test for Argemone oil shall be negative.

A.17.20.- **PALMOLEIN**- Palmolein means the liquid fraction obtained by fractionation of palm oil obtained from the fleshy mesocarp of fruits of oil palm (Elaeis Guineensis) tree by the method of expression or solvent extraction. It shall be clear, free from rancidity, suspended or

1. Subs by Noti. No. GSR 436 (E) dated 8.4.1988.
2. Subs by Noti No. GSR 481 dated 16.9.1993.
3. Amended GSR 895 (E) dt. 11.12.2001

other foreign matter, separated water, added colouring and flavouring substances or mineral oils. It shall conform to the following standards namely :-

Butyro-refractometer reading at 40°C.....	43.7–52.5
OR	
Refractive Index at 40°C.....	1.4550 – 1.4610
Iodine value (Wij's method).....	54 – 62
Saponification value.....	195–205
Cloud point.....	Not more than 18°C.
Unsaponifiable matter.....	Not more than 1.2 per cent.
<sup>1</sup> Acid value.....	Not more than 6.0

Further, if the palmolein is obtained from solvent extracted palm oil, it shall be refined before it is supplied for human consumption and it shall conform to the standards laid down under item A.17.15. Additionally, it shall have Flash Point (Penske Marten closed method)-not less than 250°C.

<sup>2</sup> Test for Argemone oil shall be negative.

A.17.21- **PALM KERNEL OIL** means the oil obtained from sound palm kernel or the fruits of oil palm (Elaeis Guineensis) tree by the method of expression or solvent extraction. It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring and flavouring substances or mineral oil. It shall conform to the following standards, namely :-

Butyro-refractometer reading at 40°C.....	35.3 – 39.5
OR	
Refractive Index at 40°C.....	1.4490 –1.4520
Iodine value (Wij's method).....	10 – 23.
Saponification value.....	237 – 255
Unsaponifiable matter.....	Not more than 1.2 per cent.
<sup>1</sup> 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 standatds laid down under item A.17.15. Additionally, it shall have Flash Point (Penske Marten Closed method)-not less than 250°C.

<sup>2</sup> Test for Argemone oil shall be negative.

1. Ins by Noti. No. GSR 436 (E) dated 8.4.1988.
2. Added GSR 895 (E) dt 11.12.2001

A. 17.22.- SUNFLOWER SEED OIL means the oil obtained from clean and sound sunflower seeds or cake from the plants *Helianthus annuus* linn (Family : compositae) by the method of expression or solvent extraction. It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substance or mineral oil. It shall conform to the following standards, namely :-

- Butyro-refractometer reading at 40°C.....57.1-<sup>3</sup>65.0
- OR
- Refractive Index at 40°C..... 1.4640-1.4800
- Iodine value (Wij's method)..... 100-145.
- Saponification value..... 188-194
- Unsaponifiable matter.....Not more than 1.5 per cent
- <sup>1</sup>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.

<sup>4</sup> Test for Argemone oil shall be negative.

<sup>2</sup>[A.17.23-RICE BRAN OIL means the oil obtained from the layer around the endosperm of rice obtained from paddy of *Oryza Sativa* Linn. Fam Gramineae which is removed during the process of rice milling and is generally known as rice bran.

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

The oil shall be clear and free from rancidity, adulterants, sediments, suspended and other foreign matters, separated water and added colouring and flavouring substances. The clarity of the oil shall be judged by the

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1. Subs. by Noti. No. GSR 436 (E), dated 8.4.1988.
  2. Ins. by Noti. No. GSR 245(E), dated 11.3.1982 and corrected by Noti. No. GSR 386(E) dated 3.4.1982.
  3. Amended by Noti. No. 481(E) dated 16.9.1993.
  4. Added GSR 895 (E) dt 11.12.2001

absence of turbidity after keeping the filtered sample at 35°C for 24 hrs. Rice Bran oil shall be sold for human consumption only after refining. It shall conform to the following standards, namely :-

- <sup>3</sup>Moisture and volatile matter.....Not more than 0.1 per cent by weight.
- Refractive Index at 40°C.....1.4600 to 1.4700.
- OR
- Butyro-refractometer reading at 40°C.....51.0 to 66.4.
- Saponification value..... 180 to 195.
- Iodine value (Wij's method)..... 90 to105.
- <sup>1</sup>Acid value..... Not more than 0.5
- Unsaponifiable matter.....Not more than 3.5 per cent.
- Flash point (Penske.....Not less than 250°C. Marten closed method)
- <sup>4</sup>Test for Argemone oil shall be negative.

*Note* : The edible oils prescribed under item A.17 shall be free from Castor oil.

<sup>2</sup>[A.17.24 - 'Blended edible vegetable oil' means an admixture of any two edible vegetable oils where the proportion by weight of any edible vegetable oil used in the admixture is not less than 20 per cent. The individual oils in the blend shall conform to the respective standards prescribed by these rules. The blend shall be clear, free from rancidity, suspended or insoluble matter or any other foreign matter, separated water, added colouring matter, flavouring substance, mineral oil, hydrocyanic acid, castor oil and tricresyl phosphate. It shall also conform to the following standards, namely :-

- (a) Moisture and volatile matter..... not more than 0.2 per cent by weight;

- 
1. Subs by Noti. No. GSR 436 (E) dated 8.4.1988.
  2. Subs. by Noti. No. GSR 91(E) dated 7.2.1992.
  3. Amended by Noti. No. GSR 481 (E) dated. 16.9.1993.
  4. Added GSR 895 (E) dt 11.12.2001

(b) Acid Value :-

Nature of Oil	Acid Value
(1)Both raw edible vegetable Oils in the Blend	Not more than 6.0
(2)One raw edible vegetable Oil 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 5.0
<hr/>	
(c) Un-saponifiable matter-	
(i) Blend with rice bran oil	Not more than 3.0 per cent by weight
(ii)Blend with other edible vegetable oils	Not more than 1.50 per cent by weight
<hr/>	
(d) Flash point (Penske Martin closed mehtod ).	Not less than 250°C

<sup>2</sup> Test for Argemone oil shall be negative.

"A.17.25.- PARTIALLY HYDROGENATED & WINTERISED SOYABEAN OIL.- Partially Hydrogenated and winterised soyabean oil means deodorised product obtained by light (mild or "Brush") hydrogenation of degummed, deacidified, docolorised 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, decolorised with bleaching earth and/or activated carbon, partially hydrogenated using nickel catalyst, winterised with or without the use of a food grade solvent, filtered in a suitable filter press and deodorised with steam.

The product shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances, castor oil, mineral oil, other vegetable and animals fats. Antioxidants TBHQ upto 0.02 per cent and citric acid upto 0.02

1. Added by Noti. No. GSR 784 (E) dated 28.9.1992.
2. Added GSR 895 (E) dt 11.12.2001

per cent 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 per cent by weight
- <sup>1</sup>2. Omitted (Colour)
- <sup>1</sup>3. Refractive index at 40°C..... 1.4630–1.4690  
OR  
Butyro-refractometer reading at 40°C .....55.6–64.8
- <sup>1</sup>4. Saponification value..... 189 – 195
5. Iodine value..... 107–120
6. Acid value..... Not more than 0.50
7. Unsaponifiable matter.....Not more than 1.5 per cent by weight.
8. Linolenic acid (C 18:3).....Not more than 3 per cent by weight.
- \*<sup>9</sup>. Cloud Point (°C)..... Not less than 10°C
- <sup>1</sup>10. Omitted
11. Flash point (Penske..... Not less than 250°C Marten closed method)

<sup>2</sup> Test for Argemone oil shall be negative.

A.17.26- PARTIALLY HYDROGENATED SOYABEAN OIL- Partially hydrogenated soyabean oil means deodorised product obtained by light (mild or "brush") hydrogentation of degummed, deacidified and decolorised soyabean oil. The oil shall be degummed by water with or without a food grade additive, deacidified by either neutralisation with alkali or steam distillation (physical refining) or miscella refining using permitted food grade solvent, decolourised with bleaching earth and/or activated carbon and partially hydrogenated using nickel catalyst. The product shall again be deacidified, bleached and deodorised with steam.

The product shall be clear liquid at 35°C. It shall be clear on melting, free from rancidity, suspended or other foreign matter,

\* Should be not more than 10°C" (not less than 10°C appears to be a misprint)

1. Amended GSR 241(E) dt. 5.4.1999 (w.e.f. 5.10.1999)
2. Added GSR 895 (E) dt 11.12.2001

separated water, added colouring or flavouring substances, castor oil, mineral oil or other vegetable and animal oils and fats. Antioxidants TBHQ upto 0.02 per cent and citric acid upto 0.02 per cent may be added and shall be so stated on the label. It shall conform to the following standards :-

1. Moisture..... Not more than 0.1 per cent by weight.
  - <sup>1</sup>2. Colour omitted
  - <sup>1</sup>3. Refractive Index at 40°C..... 1.4630-1.4670  
OR  
<sup>1</sup>Butyro-refractometer reading at 40°C .....55.6–61.7
  4. Saponification value..... 189-195
  5. Iodine value..... 95-110
  6. Acid value..... Not more than 0.50
  7. Unsaponifiable matter.....Not more than 1.5 per cent by weight."
  8. Linolenic acid (C18:3).....Not more than 3 per cent by weight.
  - \*9. Cloud Point..... Not less than 25°C
  - <sup>1</sup>10. Trans-fatty Acid..... Omitted
  11. Flash Point (Penske Marten closed method)..... Not less than 250°C"
- <sup>2</sup> Test for Argemone oil shall be negative.

Notes :

*Cashewnut Affects Quality of Cooking Oil- Sample of cashewnut taken-as-per the report of the Public Analyst cashewnut prepared with Vanaspati-the petitioner entitled to get benefit of doubt in the instant case it has been proved on record that the petitioner sold the cashewnut with a claim that they had been fried in groundnut oil and so it is not open to him now to claim or plead that he had not made such a claim at the time of sale-no such standard provided in respect cashewnut and the rules do not provide as to what should be the Butyro-refractometer reading at 40°C in respect of the extracted oil or Cashewnuts and another oil. (Ramesh Kumar Bhandoola Vs. N.D.M.C.) DELHI HIGH COURT-FAC 1991 (1) 210.*

\* Should be not more than 25°C" (not less than 25°C appears to be a misprint)

1. Amended GSR 241(E) dt. 5.4.1999 (w.e.f. 5.10.1999)
2. Amended GSR 895 (E) dt 11.12.2001

<sup>1</sup>[A..18. CEREALS]

<sup>7, 2</sup>[A.18.01-ATTA or resultant]<sup>3</sup> atta means the coarse product obtained by milling or grinding wheat <sup>7</sup>free from rodent hair and excreta. It shall conform to the following standards:-

- (a) Moisture..... Not more than 14.0 per cent (when determined by heating at 130-133°C for 2 hours).
- (b) Total ash..... Not more than 2.0 per cent (on dry weight basis).
- (c) Ash insoluble in..... Not more than 0.15 per cent dilute HCl (on dry weight basis)
- (d) Gluten..... Not less than 6.0 per cent (on dry weight basis).
- (e) Alcoholic acidity (with 90 per cent alcohol) expressed as H<sub>2</sub>SO<sub>4</sub> Not more than 0.18 per cent (on dry weight basis).

<sup>6</sup>It shall be free from Rodent hair and excreta.

<sup>5</sup>[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.

<sup>6</sup>The calcium carbonate powder, if added for fortification, shall be in such amount that 100 parts by weight of fortified atta shall contain not less than 0.30 and not more than 0.35 parts by weight of calcium carbonate. It shall be free from rodent hair and excreta.

1. Ins. by Noti. No. GSR 1687 dated 14.7.1956.
2. Ins. by Noti. No. GSR 1809 dated 3.10.1970.
3. Ins. by Noti. No. GSR 109 dated 26.2.1983.
4. Subs. by Noti. No. GSR 55(E) dated 31.1.1979 (w.e.f. 31.1.1979).
5. Added by Noti. No. GSR 425, dated 4.4.1960.
6. Added by Noti. No. GSR 41(E) dt. 29.1.1997 & 286(E) dated 29.5.1997.
7. Ins. GSR 67 (E) dt 5.2.2001

<sup>1</sup>[A.18.01.02- PROTEIN RICH (PAUSHTIK) ATTA means the product obtained by mixing wheat atta with groundnut flour <sup>2</sup>[or soya flour or a combination of both up to an extent of 10.0 per cent <sup>7,2</sup>[Soya flour which is a solvent extracted flour used in such mix shall conform to the standards of Soya flour laid down under time A 18.15. 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 <sup>3</sup> [14.0] per cent.
Total ash.....	Not more than 2.75 per cent on dry basis.
Ash insoluble in dilute HCl....	Not more than 0.1 per cent on dry basis.
Total protein (Nx6.25).....	Not less than 12.5 per cent on dry basis.
Crude fibre.....	Not more than 2.5 per cent on dry basis.
Alcoholic acidity.....	Not more than 0.12 per cent].
(with 90 per cent alcohol)	
expressed as H <sub>2</sub> SO <sub>4</sub>	

<sup>5</sup>It shall be free from rodent hair and excreta.

<sup>8,6,4</sup>[A.18.02- MAIDA means the fine product made by milling or grinding clean wheat free from rodent hair and excreta and bolting or dressing the resulting wheat meal. It shall conform to the following standards :-

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

- 
1. Ins. by Noti. No. GSR 1533, dated 8.7.1968.
  2. Ins. by Noti. No. GSR 731 (E) dated 10.12.1991.
  3. Corrected by Noti. No. GSR 2163, dated 2.12.1968.
  4. Subs. by Noti. No. GSR 1809, dated 3.10.1970.
  5. Ins. by Noti. No. GSR 41(E) dated 29.1.1972. GSR 286 (E) dated 29.5.1997.
  6. The words wheat flour omitted by Noti. GSR 179 (E) dt 6.4.98
  7. Sub GSR 7 (E) dt 4.1.2001
  8. Subs GSR 67 (E) dt 5.2.2001

- (c) Ash insoluble in dilute.....Not more than 0.1 per cent.  
HCl (on dry weight basis)
- (d) Gluten (on dry weight basis)..... Not less than 7.5 percent.
- (e) Alcoholic acidity (with 90.....Not more than <sup>1</sup>[0.12] percent.  
per cent alcohol) expressed  
as H<sub>2</sub>SO<sub>4</sub> (on dry weight basis).

<sup>5</sup>It shall be free from Rodent hair and excreta.

<sup>2</sup>[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 p.p.m
- (ii) Potassium bromate (Max)..... 20 p.p.m
- (iii) Ascorbic acid (Max)..... 200 p.p.m.

<sup>3</sup>[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.

<sup>5</sup>The calcium carbonate powder, if added for fortification, shall be in such amount that 100 parts by weight of fortified maida shall contain not less than 0.30 and not more than 0.35 parts by weight of calcium carbonate. It shall be free from Rodent hair and excreta.

<sup>4</sup>[A. 18.02.02- PROTEIN RICH (PAUSHTIK) MAIDA means the product obtained by mixing maida (wheat flour) with groundnut flour<sup>6</sup>[or soya flour or a combination of both] up to an extent of 10.0 per cent.<sup>7,6</sup>[Soya flour which is a solvent extracted flour used in such mix shall conform to the standards of soya flour laid down under item A: 18.15 ]. It shall be free from insect or fungus infestation, colour

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1. Subs. by Noti. No. 63(E), dated 5.2.1976 (w.e.f. 5.8.1976).
  2. Ins. by Noti. No. GSR 1417 dated 20.9.1976 (w.e.f. 2.10.1976).
  3. Subs. by Noti. No. GSR 425, dated 4.4.1960.
  4. Added by Noti. No. GSR 1533, dated 8.7.1968.
  5. Added by Noti.No. GSR 41 (E) dated 29.1.1997 and 286 (E) dated 29.5.1997.
  6. Ins. by Noti. No. GSR 731 (E) dated 10.12.1991.
  7. Amended GSR 7 (E) dt 4.1.2001

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.....	<sup>2</sup> Not more than 14.0 per cent].
Total ash.....	Not more than 1.4 per cent.
Ash insoluble in dilute HCl.....	Not more than 0.1 per cent on dry basis.
Total protein (Nx6.25).....	Not less than 12.5 per cent on dry basis.
Crude fibre.....	Not more than 0.53 per cent on dry basis.
Alcoholic Acidity..... (with 90 per cent alcohol-) expressed as H <sub>2</sub> SO <sub>4</sub>	Not more than 0.12 per cent.
Gluten.....	Not less than 7.0 per cent on dry basis.]

<sup>4</sup>It shall be free from Rodent hair and excreta.

<sup>5,3</sup>[A.18.03- "SEMOLINA (Suji or Rawa) means the product prepared from clean wheat free from rodent hair and excreta by process of grinding and bolting. 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 per cent (when determined by heating at 130-133°C for 2 hours).
- (b) Total ash (on dry weight basis).. Not more than 1.0 per cent.
- (c) Ash insoluble in dilute..... Not more than 0.1 per cent. HCl (on dry weight basis)
- (d) Gluten (on dry weight basis)..... Not less than 6.0 per cent.
- (e) Alcoholic acidity..... Not more than 0.18 per cent. (with 90 per cent alcohol) expressed as H<sub>2</sub>SO<sub>4</sub> (on dry weight basis)

- 
- 1. Subs. by Noti. No. GSR 731(E) dated 10.12.1991.
  - 2. Corrected by Noti. No. GSR 2163, dated 2.12.1968.
  - 3. Ins. by Noti. No. GSR 1809, dated 3.10.1970.
  - 4. Ins. by Noti. No. GSR 41 (E) dated 29.1.1997.
  - 5. Amended GSR 67 (E) dt 5.2.2001

<sup>5</sup>It shall be free from Rodent hair and excreta .

<sup>1</sup>[A. 18.04- BESAN means the product obtained by grinding dehusked Bengal gram (Cicer aritinum) and shall not contain any added colouring matter or any other foreign ingredient].

<sup>2</sup>[Besan shall conform to the following standards :-

Total ash.....	Not more than 5 per cent
Ash insoluble in <sup>7</sup> dilute hydrochloric acid.....	Not more than 0.5 per cent

<sup>6,3</sup>[A.18.05. PEARL BARLEY or Balrey (Jau) shall be the product obtained from sound and clean barley (Hordeum vulgare or Hordeum distichon). It shall be whitish in colour and shall be free from fermented, musty or other objectionable taste or odour, adulterants and insect and fungus infestation and rodent contamination. It shall not contain other foodgrains more than 1 per cent by weight].

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

Barley powder shall also conform to the following standards, namely:-

- (i) Total ash (on dry basis).....Not more than 1.0 per cent.
- (ii) Ash insoluble in dilute.....Not more than 0.1 per cent. hydrochloric acid (on dry basis)
- (iii) Crude fibre (or dry basis).....Not more than 0.5 per cent.
- (iv) Alcoholic acidity (expressed.....Not more than 0.10 per cent as H<sub>2</sub>SO<sub>4</sub>) with 90 per cent alcohol

<sup>8,6,4</sup>[A. 18.05.01- WHOLE MEAL BARLEY POWDER OR BARLEY FLOUR OR CHOKER Yukt Jau ka Churan means the product obtained by grinding clean and sound dehusked barley (Hordeum vulgare or Hordeum distichon) grains free from rodent hair and excreta It shall conform to the following standards:-

- 
- 1. Added by Noti. No. GSR 1211, date 9.12.1958.
  - 2. Ins. by Noti. No. GSR 1340 dated 24.10.1961.
  - 3. Ins. by noti. No. GSR 74, dt. 31.12.1965.
  - 4. Ins. by Noti. No. GSR 938, dated 26. .5.1971.
  - 5. Added by Noti. No. GSR 41 (E) dt. 29.1.1997 (E) dated 29.5.1997.
  - 6. Added by Noti. No. GSR 223 (E) dt. 20.5.1996. (w.e.f. 20.11.1996)
  - 7. Subs. by Noti. No. GSR 179 (E) dt 6.4.98.
  - 8. Amended GSR 67 (E) dt 5.2.2001

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

<sup>2</sup> Omitted

<sup>1</sup>[A.18.06- FOODGRAINS meant for human consumption shall be whole or broken kernels of cereals, millets and pulses. In addition to the undermentioned standards to which foodgrains shall conform, they shall be free from argemone maxicana and kesari in any form. They shall be free from added colouring matter. The foodgrains shall not contain any insecticide residues other than those specified in 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.

<sup>3</sup>The foodgrains meant for grinding/processing shall be clean, free from all impurities including foreign matter (extraneous matter)."

**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 dicoccum schubl, Triticum Compactum Host. It shall be sweet, clean and wholesome. It shall also conform to the following standards, namely:

- (i) Moisture ..... Not more than 14 per cent by weight  
(obtained by heating the pulverised  
grains at 130°C–133°C for two hours).
- <sup>3</sup>(ii) Foreign matter ..... Not more than 1 per cent by weight of  
(Extraneous matter) which not more than 0.25 per cent by  
weight shall be mineral matter and not  
more than 0.10 per cent weight shall be

1. Ins. by Noti. No. GSR 281(E) dated 29.5.1991 (w.e.f. 29.11.1991)  
2. Omitted GSR 67 (E) 5.2.2001  
3. Amended/Omitted GSR 165 (E) dt 7.3.2001 (w.e.f 7.6.2001)

- impurities of animal origin".
- (iii) Other edible grains – Not more than 6 per cent by weight.
- (iv) Damaged grains – Not more than 6.0 per cent by weight  
including karnal bunt affected grains  
and ergot affected grains. The limit of  
Karnal bunt affected grains, ergot  
affected grains shall not exceed 3.0 per  
cent and 0.05 per cent by weight,  
respectively.
- (v) Weevilled grains – Not more than 10 per cent by count.
- (vi) Uric acid – Not more than 100mg. per kg.
- <sup>2</sup>(vii) Aflatoxin – Not more than 30 micrograms per kg.
- (viii) Deoxynivalenol (DON) – Not more than 1000 micrograms per kg.
- <sup>3</sup>(viii) Omitted (Rodent –  
hair and excreta)

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

**A. 18.06.02- MAIZE :**

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

- (i) Moisture – Not more than 16.0 per cent by weight  
(obtained by heating the pulverised  
grains at 130°C–133°C for two hours).
- (ii) Foreign matter – Not more than 1 per cent by weight of  
(Extraneous matter) which not more than 0.25 per cent by  
weight shall be mineral matter and not  
more than 0.10 per cent by weight shall  
be impurities of animal origin."
- (iii) Other edible grains – Not more than 3 per cent by weight.
- (iv) Damaged grains – Not more than 5 per cent by weight.
- (v) Weevilled grains – Not more than 10 per cent by count.
- (vi) Uric acid – Not more than 100mg. per kg.
- <sup>2</sup>(vii) Aflatoxin – Not more than 30 micrograms per kilogram:
- <sup>3</sup>(viii) Omitted (Rodent –  
hair and excreta)

1. Amended by Noti. No. GSR 792(E) dated 13.12.1995.  
2. Amended by Noti. No. GSR 692(E) dated 11.10.1999.  
3. Amended/Omitted GSR 165 (E) dt 7.3.2001 (w.e.f 7.6.2001)

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

A.18.06.03- JAWAR AND BAJRA :

Jawar and Bajra shall be the dried mature grains of Sorghum Vulgare Pers, and Pennisetum-typhooidum Rich, respectively. These shall be sweet, hard, clean and wholesome. These shall also conform to the following standards, namely :

- (i) Moisture – Not more than 16.0 per cent by weight (obtained by heating the pulverised grains at 130°C-133°C for two hours).
- <sup>3</sup>(ii) Foreign matter (Extraneous matter) – Not more than 1 per cent by weight of which not more 0.25 per cent by weight shall be mineral matter and not more than 0.10 per cent by weight shall be impurities of animal origin."
- (iii) Other edible grains – Not more than 3 per cent by weight.
- (iv) Damaged grains – Not more than 6 per cent by weight out of which ergot affected grains shall not exceed 0.05 per cent by weight.
- (v) Weevilled grains – Not more than 6 per cent by count.
- (vi) Uric acid – Not more than 100mg. per kg.
- <sup>2</sup>(vii) Aflatoxin – Not more than 30 micrograms per kilogram:
- <sup>3</sup>(viii) Omitted (Rodent hair and excreta) –

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

A. 18.06.04- RICE :

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

- (i) Moisture – Not more than 16.0 per cent by weight (obtained by heating the pulverised grains at 130°C-133°C for two hours).

1. Amended vide Not. GSR 792(E) dated 13.12.1995.
2. Amended vide Not. GSR 692(E) dated 11.10.1999.
3. Amended vide Not GSR 165 (E) dt 7.3.2001 (wef 7.6.2001)

- <sup>4</sup>(ii) Foreign matter (Extraneous matter) – Not more than 1 per cent by weight of which not more than 0.25 per cent by weight shall be mineral matter and not more than 0.10 per cent by weight shall be impurities of animal origin."
- <sup>2</sup>(iii) Damaged grains – Not more than 5 per cent by weight
- (iv) Weevilled grains – Not more than 10 per cent by count.
- (v) Uric acid – Not more than 100 mg. per kg.
- <sup>3</sup>(vi) Aflatoxin – Not more than 30 micrograms per kilogram:
- <sup>4</sup>(vii) Omitted (Rodent hair and excreta) –

<sup>2</sup>Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 6 per cent by weight.

A. 18.06.05- MASUR WHOLE :

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

- (i) Moisture – Not more than 14 per cent by weight (obtained by heating the pulverised grains at 130°C-133°C for two hours).
- (ii) Foreign matter (Extraneous matter) – Not more than 1 per cent by weight of which not more than 0.25 per cent by weight shall be mineral matter and not more than 0.10 per cent by weight shall be impurities of animal origin."
- (iii) Other edible grains – Not more than 3 percent by weight.
- (iv) Damaged grains – Not more than 5 per cent by weight.
- (v) Weevilled grains – Not more than 6 per cent by count.
- (vi) Uric acid – Not more than 100 mg. per kg.
- <sup>3</sup>(vii) Aflatoxin – Not more than 30 micrograms per kilogram:
- <sup>4</sup>(viii) Omitted (Rodent hair and excreta) –

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

1. Amended by Noti. No. GSR 792(E) dated 13.12.1995.
2. The words "excluding discolouredtips" omitted by Noti. No. GSR 179 (E) dt.6.4.1998
3. Amended vide Noti. GSR 692 (E) dt. 11.10.1999
4. Amended vide Noti GSR 165 (E) dt. 7.3.2001 (wef 7.6.2001)

A. 18.06.06- URD WHOLE :

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

- (i) Moisture – Not more than 14 per cent by weight (obtained by heating the pulverised grains at 130°C-133°C for two hours).
- <sup>3</sup>(ii) Foreign matter (Extraneous matter) – Not more than 1 per cent by weight, of which not more than 0.25 per cent by weight shall be mineral matter and not more than 0.10 per cent by weight shall be impurities of animal origin.
- (iii) Other edible grains – Not more than 4 percent by weight.
- (iv) Weevilled grains – Not more than 6 per cent by count.
- (v) Uric acid – Not more than 100 mg. per kg.
- (vi) Damaged grains – Not more than 5 per cent by weight
- <sup>2</sup>(vii) Aflatoxin – Not more than 30 micrograms per kilogram:
- (viii) Omitted (Rodent - hair and excreta)

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

A. 18.06.07- MOONG WHOLE :

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

- (i) Moisture – Not more than 14 per cent by weight (obtained by heating the pulverised pulses at 130°C-133°C for two hours).
- <sup>3</sup>(ii) Foreign matter (Extraneous matter) – Not more than 1 per cent by weight of which not more than 0.25 per cent by weight shall be mineral matter and not more than 0.10 per cent by weight shall be impurities of animal origin.

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1. Amended by Noti. No. GSR 792(E) dated 13.12.1995.
  2. Amended by Noti. No. GSR 692(E) dated 11.10.1999.
  3. Amended by Noti. No. GSR 165 (E) dt 7.3.2001 (wef 7.6.2001)

- (iii) Other edible grains – Not more than 4 percent by weight.
- (iv) Damaged grains – Not more than 5 per cent by weight.
- (v) Weevilled grains – Not more than 6 per cent by count.
- (vi) Uric acid – Not more than 100 mg. per kg.
- <sup>2</sup>(vii) Aflatoxin – Not more than 30 micrograms per kilogram:
- (viii) Omitted (Rodent - hair and excreta)

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

A. 18.06.08 - CHANA WHOLE :-

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

- (i) Moisture – Not more than 16 per cent by weight (obtained by heating the pulverised pulses at 130°C-133°C for two hours).
- <sup>3</sup>(ii) Foreign matter (Extraneous matter) – Not more than 1 per cent by weight of which not more than 0.25 per cent by weight shall be mineral matter and not more than 0.10 per cent by weight shall be impurities of animal origin."
- (iii) Other edible grains – Not more than 4 percent by weight.
- (iv) Damaged grains – Not more than 5 per cent by weight.
- (v) Weevilled grains – Not more than 10 per cent by count.
- (vi) Uric acid – Not more than 100 mg. per kg.
- <sup>2</sup>(vii)Aflatoxin – Not more than 30 micrograms per kilogram:
- (viii) Omitted (Rodent - hair and excreta)

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

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1. Amended by Noti. No. GSR 792(E) dated 13.12.1995.
  2. Amended by Noti. No. GSR 692(E) dated 11.10.1999.
  3. Amended by Noti No. GSR 165(E) dated 7.3.2001 (wef 7.6.2001)

A.18.06.09 - SPLIT PULSE (DAL) ARHAR :

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

- (i) Moisture – Not more than 14 per cent by weight (obtained by heating the pulverised pulses at 130°C-133°C for two hours).
- (ii) Foreign matter – Not more than 1 per cent by weight of (Extraneous matter) which not more than 0.25 per cent by weight shall be mineral matter and not more than 0.10 per cent by weight shall be impurities of animal origin.
- (iii) Other edible grains – Not more than 0.5 per cent by weight.
- (iv) Damaged grains – Not more than 5 per cent by weight.
- (v) Weevilled grain – Not more than 3 per cent by count.
- (vi) Uric acid – Not more than 100 mg. per kilogram.
- <sup>2</sup>(vii) Aflatoxin – Not more than 30 micrograms per kg.
- <sup>1</sup>(viii) Omitted (Rodent – hair and excreta)

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

A. 18.06.10- SPLIT PULSE (DAL) MOONG :

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

- (i) Moisture – Not more than 14 per cent by weight (obtained by heating the pulverised pulses at 130°C-133°C for two hours).
- <sup>1</sup>(ii) Foreign matter – Not more than 1 per cent by weight of (Extraneous matter) which not more than 0.25 per cent by weight shall be mineral matter and not more than 0.10 per cent by weight shall be impurities of animal origin.
- (iii) Other edible grains – Not more than 4 per cent by weight.
- (iv) Damaged grains – Not more than 5 per cent by weight.
- (v) Weevilled grains – Not more than 3 per cent by count.
- (vi) Uric acid – Not more than 100mg. per kg.
- <sup>2</sup>(vii) Aflatoxin – Not more than 30 micrograms per kilogram:

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1. Amended by Noti. No. GSR 165 (E) 7.3.2001 (wef 7.6.2001)
  2. Amended by Noti. No. GSR 692 (E) dt 11.10.1999

- <sup>3</sup>(viii) Omitted (Rodent – hair and excreta)

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

A. 18.06.11- SPLIT PULSE (DAL) URD :

Dal Urd shall consist of split seeds of pulse (*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 14.0 per cent by weight (obtained by heating the pulverised pulses at 130°C-133°C for two hours).
- <sup>3</sup>(ii) Foreign matter – Not more than 1 per cent by weight of (Extraneous matter) which not more than 0.25 per cent by weight shall be mineral matter and not more than 0.10 per cent by weight shall be impurities of animal origin."
- (iii) Other edible grains – Not more than 4 per cent by weight.
- (iv) Damaged grains – Not more than 5 per cent by weight.
- (v) Weevilled grains – Not more than 3 per cent by count.
- (vi) Uric acid – Not more than 100 mg. per kg.
- <sup>2</sup>(vii) Aflatoxin – Not more than 30 micrograms per kilogram:
- <sup>3</sup>(viii) Omitted (Rodent – hair and excreta)

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

A.18.06.12 - DAL CHANA:

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

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

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1. Amended by Noti. No. GSR 792(E) dated 13.12.1995.
  2. Amended by Noti. No. GSR 692(E) dated 11.10.1999.
  3. Amended by Noti No. GSR 165 (E) dt 7.3.2001 (wef 7.6.2001)

- <sup>3</sup>(ii) Foreign matter – Not more than 1 per cent by weight of (Extraneous matter) which not more than 0.25 per cent by weight shall be mineral matter and not more than 0.10 per cent by weight shall be impurities of animal origin."
- (iii) Other edible grains – Not more than 2 percent by weight.
- (iv) Damaged grains – Not more than 5 per cent by weight
- (v) Weevilled grains – Not more than 3 per cent by count.
- (vi) Uric acid – Not more than 100 mg. per kg.
- <sup>2</sup>(vii) Aflatoxin – Not more than 30 micrograms per kilogram:
- <sup>3</sup>(viii) Omitted (Rodent hair and excreta) –

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

A. 18.06.13 - SPLIT PULSE (DAL) MASUR:

Dal masur shall consist of dehusked whole and split seed of the lentil (*Lens esculenta* Monech or *Lens culinaris* Medik or *Ervum lens* 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 14 per cent by weight (obtained by heating the pulverised pulses at 130 °C - 133°C for two hours).
- (ii) Foreign matter – Not more than 1 per cent by weight of (Extraneous matter) which not more than 0.25 per cent by weight shall be mineral matter and not more than 0.10 per cent by weight shall be impurities of animal origin.
- (iii) Other edible grains – Not more than 2 percent by weight.
- (iv) Damaged grains – Not more than 5 per cent by weight.
- (v) Weevilled grains – Not more than 3 per cent by count.
- (vi) Uric acid – Not more than 100mg per kg.
- <sup>2</sup>(vii) Aflatoxin – Not more than 30 micrograms per kilogram:

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1. Amended by Noti. No. GSR 792 (E) dated 13.12.1995.  
 2. Amended vide Noti. No. GSR 692 (E) dated 11.10.1999.  
 3. Amended vide Noti GSR 165 (E) dt 7.3.2001 (wef 7.6.2001)

- <sup>3</sup>(viii) Omitted (Rodent hair and excreta) –

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

A.18.06.14 - ANY OTHER 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 grains at 130°C - 133°C for two hours).
- <sup>3</sup>(ii) Foreign matter – Not more than 1 per cent by weight of (Extraneous matter) which not more than 0.25 per cent by weight shall be mineral matter and not more than 0.10 per cent by weight shall be impurities of animal origin."
- (iii) Other edible grains – Not more than 6 percent by weight.
- (iv) Damaged grains – Not more than 5 per cent by weight.
- (v) Weevilled grains – Not more than 10 per cent by count.
- (vi) Uric acid – Not more than 100 mg. per kg.
- <sup>2</sup>(vii) Aflatoxin – Not more than 30 micrograms per kilogram:

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

Explanation - For the purpose of item 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 mud sticking on the surface of the rice, and
  - (ii) **organic matter** consisting of husk, straws, seeds and other inedible grains and also paddy in the case of rice.

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1. Amended by Noti. No. GSR 792(E) dated 13.12.1995.  
 2. Amended by Noti. No. GSR 692(E) dated 11.10.1999.  
 3. Amended by Noti. No. GSR 165 (E) dated 7.3.2011 (wef 7.6. 2001)

- (b) **Poisonous, toxic and/or harmful seeds** means any seeds which, if present in quantities above permissible limit, may have damaging or dangerous effect on health, organoleptic properties or technological performances such as dhatura (D.fastuosa linn and D. Stramonium linn). corn cokle (Agrostemma githagol. Machai Lalilium remulenum linn). Akra (Vicia species).
- (c) **"Damaged grains"** means kernels or pieces of kernels that are sprouted or internally damaged as a result of heat, microbe, moisture or weather, viz ergot affected grain and karnal 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.

<sup>2,1</sup>[A. 18.07-**BISCUITS** including wafer biscuits shall be made from maida, vanaspati or refined edible oil or table butter or deshi butter or margarine or ghee or their mixture containing any one or more of the following ingredients, namely:-

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

Provided that it may contain food additives specified in these rules and in Appendix C:

Provided further that it may contain artificial sweetener as provided in rule 47 under label declaration as provided in sub-rules

1 Ins, by Noti No. GSR 109(E), dated 26-2-1983. Corrected by GSR 539(E) dated 1.7.1983.

.2 Amended Noti GSR 388(E) dated 25.6.2004

(ZZZ) (1) (A) and (ZZZ) (1) (B) of rule 42:

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

- (a) Ash insoluble in dilute hydrochloric acid (on dry basis) shall not be more than 0.1 per cent.
- (b) Acidity of extracted fat (as oleic acid) shall not exceed 1.5 per cent."

<sup>1</sup>[A. 18.08-CORN FLOUR (Maize Starch) means the starch obtained from maize (Zea mays L). It shall contain no added colour, flavours or other chemicals. It shall be free from dirt, insects, larvae and impurities or other extraneous matter.

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..... Shall be equivalent to not (with 90 per cent alcohol) more than 2.0 ml. N NaOH per 100 g. of dried starch.

A. 18.09 - CORN FLAKES means the product obtained from dehulled, degermed and cook corn (Zea mays L.) by flaking, partially drying and toasting. It shall be free from dirt, insects, larvae and impurities and any other extraneous matter.

It shall conform to the following standards:

Moisture.....Not more than <sup>2</sup>[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 per cent on dry basis.

1. Ins by Noti No. GSR 1533, dt. 8-7-1968

2. Ins by Noti, No, GSR 63(E) dated 5-2-1976

Alcoholic acidity (with .....Shall be equivalent to not more than 2.0 ml. N NaOH per 100g. of dried substance)

<sup>1</sup>[A. 18.10-CUSTARD POWDER means the product obtained from maize (Zea mays L.) or sago/tapioca with or without the addition of small quantities of edible starches obtained from arrowroot, potato or jawar (sorghum vulgare) and with or without the addition of edible common salt, milk and albuminous matter. It may contain permitted colours and flavours. It shall be free from any other foreign matter. It shall be in the form of the fine powder, free from rancidity, fermented and musty odour.

It shall conform to the following standards namely :-

- Moisture ..... Not more than 12.5 per cent
- Total ash excluding added salt (on dry basis)..... Not more than 0.5 per cent
- Ash insoluble in dilute..... Not more than 0.1 per cent hydrochloric acid (on dry basis)

A. 18.11- MACARONI PRODUCTS- (Macaroni, spaghetti, vermicelli) means the products obtained from suji or maida with or without addition of ingredients like edible groundnut flour, tapioca flour, soya flour, milk powder, spices, vitamins, minerlas, by kneading the dough and extending it. It shall be free from added colour, dirt, insects, larvae and impurities or any othe 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.

<sup>2</sup> [A. 18.12 - MALTED MILK FOOD means the product obtained by mixing whole milk, partly skimmed milk or milk powder with the wort separated from a mash of ground barley malt, any other malted

1. Ins by Noti, No. GSR 1417 (E) dt. 20-9-1976 (w.e.f. 2-10-1976).  
 2. Subs by Noti, No. GSR 543 (E) dated 2-7-1985

cereal grain and wheat flour or any other cereal flour or malt extract with or without additon of flavouring agents and spices, emulsifying agents, eggs, protein isolates, edible common salt, sodium or potassium bicarbonate, minerals and Vitamins and without added sugar in such a manner as to secure complete hydrolysis of starchy material and prepared in a powder or granule or flake form by roller drying, spray drying, vacuum drying or by any other process. It may contain cocoa powder. It shall be free from dirt and other extraneous matter. It shall not contain any added starch (except starch natural to cocoa powder) and added non-milk fat. It shall not contain any preservative or added colour. Malted milk food containing cocoa powder may contain added sugar.

Malted milk food shall also conform to the following 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 fat (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 (in dilute HCl) (on dry basis)	Not more than 0.1 per cent by weight.	Not more than 0.1 per cent be weight.
(f) Solubility	Not less than 85 per per cent be 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
(j) Coliform Count	Not more than 10 per gram	Not more than 10 per gram].

- 2k) Yeast and mould count.....absent in 0.1 gm
- l) Salmonella and Shigella.....absent in 0.1 gm
- m) E.Coli.....absent in 0.1 gm
- n) Vibrio cholera and V. Paraheamolyticus.....absent in 0.1 gm
- o) Faecal streptococci and Staphylococcus aureas..absent in 0.1gm

1" A. 18.12.01 - MALT BASED FOOD (MALT FOOD) means the product obtained by mixing malt (wort or flour or malt extract) of any kind obtained by controlled germination of seeds (cereals and/or grain, legumes), involving mainly steeping, germination and kiln drying processes with other cereal and legume flour with or without whole milk or milk powder, flavouring agents, spices, emuloifying agencs, eggs, egg powder, protein isolates, protein hydrolysates, edible common salt,liquid glucose, sodium or potassium bicarbonate, minerals, amino acids and vitamins. It may contain added sugar and/or cocoa powder and processed in such a manner to secure partial or complete hydrolysis of starchy material in the form of powder or granules or flakes by drying or by dry mixing of the ingredients. The grains, legumes and their products used in preparation of malt shall be sound, uninfested and free from insect fragments, rat excreta, fungal infested grains or any other type of insect or fungal damage.

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

- a) Moisture - Not more than 5 per cent by weight
- b) Total Protein (Nx6.25) (on dry basis) - Not less than 7.0 per cent, by weight
- c) Total ash (on dry basis) - Not more than 5 per cent,by weight
- d) Acid insoluble ash (in dilute HCl) - Not more than 0.1 per cent, by weight
- e) Total plate count - Not more than 50,000 per gram
- f) Coliform count - Not more than 10 per gram
- g) Yeast and mould count - Not more than 100 per gram
- h) E.Coli - Absent in 10 gram
- i) Salmonella and Shigella - Absent in 25 gram

1. Added Vide GSR 297 (E) dt 26.4.2001 (wef 26.10.2001)  
 2. Added Vide GSR 310 (E) dt 1.5.2001 (wef. 1.11.2002)

- j) Alcoholic Acidity (expressed as H<sub>2</sub>So<sub>4</sub>) with 90 per cent alcohol (on dry weight basis) - Not more than 0.30 per cent
- 1k) Vibrio cholera and V. Paraheamolyticus.....absent in 0.1 gm
- l) Faecal streptococci and Staphylococcus aureas....absent in 0.1gm

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, 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).
- Alcoholc acidity.....Shall be equivalent to not more (with 90 per cent alcohol) than 1[8.0] ml. N NaOH per 100gm. of dried substance.

4. 2A. 18.14 - Bread whether sold as white bread or wheat meal bread or fancy or fruity bread or bun or masala bread or milk bread or of any other name, shall mean the product prepared from a mixture of wheat atta, maida, water, salt, yeast or other fermentive medium containing one or more of the following ingredients, namely:

Condensed milk, milk powder (whole or skimmed), whey, cured, gluten, sugar, gur or jaggery, khandsari, honey, liquid glucose, malt products, edible starches and flour, edible groundnut flour, edible soys flour, protein concentrates and isolates, vanaspati, margarine or refined edible oil of suitable type or butter or ghee or their mixture, albumin,

1. Ins, by Noti No. GSR 310(E) dated 1.5.2002 (wef 1.11.2002).  
 2. Ins by Noti. No. GSR 1228(E) dated 27-11-1986  
 3. Ins by Noti, No GSR 284 (E) dated 29-5-1997  
 4. Amended Noti GSR 388(E) dated 26.6.2004

lime water, lysine, vitamins, spices and condiments or their extracts, fruit and fruit product (Candied and crystallized or glazed), nuts, nut products and vinegar.

Provided that it may also contain food additives specified in these rules and in Appendix C:

Provided further that it may also contain artificial sweetener as provided in rule 47 under label declaration as provided in sub-rule (ZZZ) (1) (A) and (ZZZ) (1) (B) of rule 42;

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

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

Provided also that it shall be free from dirt, insect and insect fragments, larvae, rodent hairs and added colouring matter except any permitted food colours present as a carry over colour in accordance with the provision of rule 64C, in raw material used in the products.

**1A.18.15 - SOLVENT EXTRACTED SOYA FLOUR** means the product obtained from clean, sound, healthy soyabeans by a process of cracking, dehulling, solvent extraction with food grade hexane and grinding. It shall be in the form of coarse or fine powder or grits, white to creamy white in colour, of uniform composition and free from rancid and objectionable odour, extraneous matter, insects, fungus, rodent hair and excreta. It shall be free from any added colour and flavour. It shall conform to the following standards, namely:-

- (a) Moisture - Not more than 9.0 per cent by weight.
- (b) Total ash - Not more than 7.2 per cent by weight on dry basis.

1. Ins. by Noti. No. GSR 243 dated 1.3.1980.

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

**A.18.15.01 - SOLVENT EXTRACTED GROUNDNUT FLOUR** means the product obtained from fresh, clean, degermed groundnut kernels which have been decuticled after mild roasting. The kernels shall be first expelled followed by solvent extraction with food grade hexane or by direct extraction of kernels. It shall be whitish to light brown in colour of uniform composition and shall be free from rancid and objectionable odour, extraneous matter, insect, fungus, rodent hair and excreta. It shall be free from added colour and flavour. It shall conform to the following standards namely :-

- (a) Moisture - Not more than 8.0 per cent by weight.
- (b) Total ash - Not more than 5.0 per cent by weight on dry basis.
- (c) Ash insoluble in dilute HCl - Not more than 0.38 per cent by weight on dry basis.
- (d) Protein (Nx6.25) - Not less than 48 per cent by weight on dry basis.
- (e) Crude fibre - Not more than 5.0 per cent by weight on dry basis.
- (f) Fat - Not more than 1.5 per cent by weight on dry basis.

1. Added Vide Noti GSR 7 (E) dt 4.1.2001

- (g) Total bacterial count - Not more than 50,000 per gm.
- (h) Coliform bacteria - Not more than 10 per gm.
- (i) Salmonella bacteria - Nil in 25 gm.
- (j) Hexane (Food grade) - Not more than 10.00 ppm

**A.18.15.02 - SOLVENT EXTRACTED SESAME FLOUR**

means the product obtained by pressing, clean, sound, healthy and decuticled sesame seeds followed by solvent extraction with food grade hexane or by direct extraction of kernels. It shall be in the form of flour of white or pale creamy white colour, of uniform composition and free from rancid and objectionable odour, extraneous matter, insects, fungus, rodent hair and excreta. It shall be free from added colour and flavour,. It shall conform to the following standards, namely:-

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

- (j) Hexane (Food grade) - Not more than 10.00 ppm

**A.18.15.03 - SOLVENT EXTRACTED COCONUT FLOUR** means the product obtained from fresh coconut Kernels or dried coconut copra of good quality and free from mould. Food grade hexane shall be used for extraction of the oil. It shall be of white or pale brownish yellow colour, of uniform composition and free from rancid and objectionable odour, extraneous matter, insects, fungus, rodent hair and excreta. It shall be free from added colour and flavour. It shall conform to the following standards, namely :-

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

**A.18.15.04 - SOLVENT EXTRACTED COTTON SEED FLOUR**

means the product obtained by solvent extraction of oil with food grade hexane from oil cake immediately following the single pressing, from cotton seed of good quality which have been pre-cleaned

and are free from infected or otherwise damaged materials and extraneous matter. It shall be in the form of flour of white or pale brownish colour, of uniform composition and free from rancid and objectionable odour, extraneous matter, insect, fungus, rodent hair and excreta. It shall be free from added colour and flavours. It shall conform to the following standards, namely :-

- (a) Moisture - Not more than 8.0 per cent by weight.
- (b) Total ash - Not more than 5.0 per cent by weight on dry basis.
- (c) Ash insoluble in dilute HCl - Not more than 0.35 per cent by weight on dry basis.
- (d) Crude Protein (Nx6.25) - Not less than 47 per cent by weight on dry basis.
- (e) Available lysine - Not less than 3.6 g. per 100 g. of crude protein.
- (f) Crude fibre - Not more than 5.0 per cent by weight on dry basis.
- (g) Free gossypol - Not more than 0.06 per cent by weight on dry basis.
- (h) Total gossypol - Not more than 1.2 per cent by weight on dry basis.
- (i) Fat - Not more than 1.5 per cent by weight on dry basis.
- (j) Total bacterial count - Not more than 50,000 per gm.
- (k) Coliform bacteria - Not more than 10 per gm.
- (l) Salmonella bacteria - Nil in 25 gm.
- (m) Hexane (Food grade) - Not more than 10.00 ppm

<sup>1</sup>[A.19-2[\*\*\*] VANASPATI means any refined edible vegetable oil or oils, subjected to a process of hydrogenation in any form. It shall be prepared by hydrogenation from groundnut oil, cottonseed oil and sesame oil or mixture thereof or any other harmless oils allowed by the Government for the purpose. <sup>3</sup>[ 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:-

<sup>4</sup>[Provided that diacetyl to the extent of not more than 4.0 p.p.m. may be added to Vanaspati exclusively meant for consumption by the Armed Forces];

- (iv) It shall not have moisture exceeding 0.25 per cent;
- (v) The melting point as determined by capillary slip method shall be from <sup>5</sup>[31°C] to <sup>6</sup>[41 °C] both inclusive;

<sup>8</sup>(vi) Omitted, (Butyro-refractometer reading,  
or

Refractive index at 60°C)

- (vii) It shall not have unsaponifiable matter exceeding <sup>3</sup>[2.0] per cent; <sup>7</sup>but in case of Vanaspati where proportion of rice bran oil is more than 30 per cent by weight, the unsaponifiable matter shall be not more than 2.5 per cent by weight provided quantity of rice bran oil is declared on the label of such vanaspati as laid down in clause (ZZZ) (4) of rule 42;

- 
1. Ins by Noti, No, SRO 1687, dated 4-7-1956.
  2. Omitted by Noti, No GSR 1211 dt. 9-12-1958
  3. Ins, by Noti, No, GSR 245 (E), dt. 11-3-1982
  4. Ins. by Noti. No. GSR 425, dated 4-.4.1980.
  5. Ins. by Noti. No. GSR 1211 (E) dated 9.12.1958.
  6. Ins. by Noti. No. GSR 744 (E) dated 27.10.1984.
  7. Ins. by Noti. No. GSR 481 dated 16.9.1993 & GSR 512 (E) dt.15.6.1994.
  8. Amended GSR 319(E) dt. 6.5.1999
  9. Omitted GSR 438 (E) dt. 19.6.2002

- (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) <sup>7</sup>It shall contain raw or refined sesame (til) oil in sufficient quantity so that when the vanaspati is mixed with refined groundnut oil in the proportion of 20:80, the colour produced by the Baudouin test shall not be lighter than 2.0 red units in a 1 cm. cell on a Lovibond scale;
- (xi) It shall contain not less than <sup>2</sup>[25 I.U. of synthetic Vitamin 'A' per gram at the time of packing and <sup>3</sup>[ shall show a positive test for Vitamin A when tested by Antimony Trichloride (Carr-Price) reagent (as per I.S. 5886 - 1970];
- <sup>4</sup>(xii) No anti-oxidant, synergist, emulsifier or any other such substance shall be added to it except with the prior sanction of the Government.
- <sup>8</sup>(xiii) It shall not have nickel exceeding 1.5 ppm. ;

<sup>9</sup>Test for Aegemone oil shall be negative

<sup>5</sup>[ A. 19.01- BAKERY SHORTENING means vanaspati conforming to standards prescribed in item A.19 except that:-

- (a) The melting point as determined by the capillary slip method shall not exceed 41 °C.
- (b) if aerated, only nitrogen, air or any other inert gas shall be used for the purpose and the quantity of such gas incorporated in the products shall not exceed 12 per cent by volume thereof.
- <sup>6</sup>(c) It may contain added mono-glycerides and diglycerides as emulsifying agents].

<sup>9</sup>Test for Aegemone oil shall be negative

- 
1. Added by Noti. No. GSR 1687 dt. 14.7.1956.
  2. Subs by Noti No. GSR 790 (E), dt. 10.10.1983
  3. Ins. by Noti No. GSr 910 (E), dt. 27-6-1986
  4. Subs by Noti No. GSR 1340 dated 24-10-1961
  5. Added by Noti No. GSR 425 dated 4.4 1960
  6. Ins; by Noti No. GSR 245 (E) dated 11.3.1982
  7. Ins by Noti No. GSR 481 dated 16-9-1993. GSR 512 (E) dated 15-6-1994
  8. Ins by Noti No. GSR 481 dated 16-9-1993 (w.e.f. 16-3-1994)
  9. Ins by Noti No. GSR 895 (E) dated 11.12.2001

<sup>1</sup>[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 100ml.
2. It shall contain at least 1.5 per cent w/v of total solids and 0.18 per cent of ash.
3. It shall not contain (i) sulphuric acid or any other mineral acid (ii) lead or copper (iii) arsenic in amounts exceeding 1.5 parts per million, and (iv) any foreign substance or colouring matter except caramel.
4. Malt vinegar, in addition, shall have at least 0.05 per cent of phosphorus pentoxide (P<sub>2</sub>O<sub>5</sub>) and [0.04] per cent of nitrogen

Brewed vinegar shall not be fortified with acetic acid].

<sup>2</sup>[\*\*\*]

<sup>3</sup>[A. 20.01- SYNTHETIC VINEGAR means the product prepared from acetic acid. It shall not contain less than 3.75 grammes of acetic acid per 100ml. 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].

<sup>4</sup>[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 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.

- 
1. Ins by Noti No. GSR 1687 dated 14-7-1956
  2. Omitted by Noti No GSR 425, dt. 4-4-1960
  3. Ins by Noti No. GSR 425, dt. 4-4-1960
  4. Ins by Noti No. GSR 1687 dated 14-7-1956.

(b) When dried to constant weight at 100 °C, it shall not lose more than <sup>1</sup>[ 16 per cent of its weight].

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

<sup>2</sup>[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 0.5per cent on dry weight basis].

<sup>3</sup>[ 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].

<sup>4</sup>[ A.22-GELATIN shall be purified product obtained by partial hydrolysis of collagen, derived from the skin, white connective tissues and bones of animals. It shall be colourless or pale yellowish and translucent in the form of sheets, flakes, shreds or coarse to fine powder. It shall have very slight odour and taste but not objectionable which is characteristic and bouillion 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 1000 parts per million of sulphur dioxide;
- (d) less than 15 per cent of nitrogen, on dry weight basis.

Gelatin meant for human consumption should be labelled as "Gelatin Food Grade."]

- 
1. Subs. by Noti No. GSR 11 (E) dated 4-1-1995
  2. Subs by Noti. No GSR 74, dated 31-12-1965
  3. Ins by Noti No. GSR 290(E), dt. 13-4-1981 (w.e.f. 13-10-1981)
  4. Subs by Noti. No. GSR 205, dated 13-2-1974 (w.e.f. 23-5-1974).

<sup>1</sup>[ A. 23 and 24 - Omitted.]

<sup>2</sup>[ A.25- SWEETS AND CONFECTIONERY:]

<sup>3</sup>[ A.25.01- SUGAR BOILED CONFECTIONERY whether sold as hard boiled sugar confectionery or pan goods confectionery or toffee or milk toffee, 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 extract, coffee extract, chocolate, cocoa;
- (x) Vitamins and minerals;
- (xi) Shellac (food grade) not exceeding 0.4 percent by weight, beeswax (food grade), paraffin wax (food grade), carnauba wax (food grade), and other food grade wax or any combination thereof;
- (xii) edible desiccated coconut;
- (xiii) spices and condiments and their extracts;
- (xiv) candied peels;
- (xv) enzymes;

- 
1. Omitted by Noti. No GSR 1533, dated 8-7-1968
  2. Ins by Noti. No. GSR 74 dt. 31-12-1965
  3. Subs by Noti. No. GSR 437 (E) dt. 8-4-1988 (w.e.f. 8-10-1988)

- (xvi) sodium bicarbonate;
- (xvii) Lubricants such as calcium, magnesium or sodium salts of stearic acid, talc (not exceeding 0.2 per cent), icing sugar, or mineral oil (not exceeding 0.2 per cent by weight), stearic acid (food grade), glycerine (food grade);
- (xviii) permitted anti-oxidants;
- (xix) permitted colouring matter;
- (xx) permitted stabilizing and emulsifying agents;
- (xxi) flavouring agents;
- (xxii) acidulants, such as citric acid, tartaric acid, malic acid (food grade);
- (xxiii) jellifying agent, such as gelatine (food grade), agar-agar, sodium carboxy methyl 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, peppermint 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..... Not more than 2.5 per cent by weight. (on salt free basis )

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 (NX 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 million;

<sup>2</sup>Provided that it may contain food additives permitted in Table 2 of Appendix C of these rules.

Provided further that if artificial sweetener has been added as provided in rule 47, it shall be declared on the label as provided in sub-rule (ZZZ) (1) (A) and (ZZZ) (1) (B) of rule 42;

<sup>1</sup> 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;

1. Subs. by Noti. No. GSR 437 (E) dated 8.4.1988 (w.e.f. 8.10.1988).

2. Subs. by Noti No GSR 388(E) dated 25.6.2004

- (iv) malt syrup ;
- (v) edible starches;
- (vi) edible common salt;
- (vii) ginger powder or extracts;
- (viii) cinnamon powder or extracts :
- (ix) aniseed powder or extracts;
- (x) caraway powder or extracts;
- (xi) cardamom powder or extracts;
- (xii) cocoa powder or extracts;
- (xiii) protein isolates;
- (xiv) coffee extracts or its flavour;
- (xv) permitted flavouring agents;
- (xvi) acidulants such as tartaric acid, malic acid and citric acid (food grade);
- (xvii) permitted emulsifying and stabilising agents;
- (xviii) permitted colouring matter;
- (xix) vitamins and minerals;
- (xx) sodium bicarbonate;
- (xxi) Lubricants such as clacium, magnesium or sodium salts of stearic acid, talc (not exceeding 0.2 per cent), icing sugar, mineral oil (food grade), stearic acid (food grade), glycerine (food grade);

It shall not contain artificial sweeteners.

Mineral oil (food grade), if 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 85.0 per cent by weight.
- (ii) Ash sulphated.....Not more than 3.0 per cent by weight (salt free basis)
- (iii) Ash insoluble in dilute.....Not more than 0.2 per cent by weight hydrochloric acid.

It may contain sulphur dioxide in concentration not exceeding 350 parts per million."

<sup>1</sup>[A.25.02.01- CHEWING GUM AND BUBBLE GUM shall be prepared from chewing gum base, or bubble gum base, natural or synthetic, non toxic; cane sugar and liquid glucose (corn syrup).

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1. Ins. by Not. No. GSR 109(E) dated 26.2.1983.

The following sources of gum base may be used:-

- (1) Babul, Kikar (Gum Arabic)
- (2) Khair
- (3) Jhingan (Jeal)
- (4) Ghatti
- (5) Chiku (Sapota)
- (6) Natural rubber latex
- (7) Synthetic rubber latex
- (8) Glycerol ester of wood rosin
- (9) Glycerol ester of gum rosin
- (10) Synthetic resin
- (11) Glycerol ester 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

1. Ins. by Noti. No. GSR 109(E) dated 26.2.1983.

It shall be free from dirt, adulterants and harmful ingredients. It shall also conform to the following standards, namely :-

<i>Ingredients</i>	<i>Chewing gum</i>	<i>Bubble gum</i>
(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.]

<sup>2</sup>Provided that it may contain food additives permitted in Table 2 of Appendix C of these rules

Provided further, if artificial sweetener has been added as provided in rule 47, it shall be declared on the label as provided in the sub-rule (ZZZ) (1) (A) and (ZZZ) (1) (B) of rule 42.

Provided also that, if only artificial sweetener is added in the product as sweeteners the parameters namely, reducing sugars and sucrose prescribed in the table above shall not be applicable to such product.

<sup>1</sup>A.25.03 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, cocoa 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, filth, added colouring matter, adulterants and any harmful or injurious matter, Provided that filled chocolates may contain permitted food colours.

The chocolates shall be of the following types :-

MILK CHOCOLATE is obtained from one or more of cocoa nib, cocoa mass, cocoa press cake, cocoa powder including low-fat cocoa powder with sugar and milk solids including milk fat and cocoa butter.

MILK COVERING CHOCOLATE – as defined above, but suitable for covering purposes.

1. Ins. by Noti. No. GSR 283(E) dated 29.5.1997 (w.e.f. 29.11.1997)  
 2. Amended Noti. No. GSR 388(E) dated 25.6.2004

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 CHOCOLATES means a product having an external coating of chocolate with a centre clearly distinct through its composition from the external coating, but does not include flour confectionery, pastry and biscuit products. The coating shall be of chocolate that meets the requirements of one or more of the chocolate types mentioned above. The amount of chocolate component of the coating shall not be less than 25 percent of the total mass of the finished product.

COMPOSITE CHOCOLATE-means a product containing at least 60 per cent of chocolate by weight and edible wholesome substances such as fruits, nuts. 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.

<sup>1</sup>Provided that it may contain artificial sweeteners as provided in rule 47 of these ruels under label declaration as provided in sub-rule (ZZZ) (1) (A) and (ZZZ) (1) (B) of rule 42.

Provided further that in addition to the ingredients mentioned above, the chocolate may contain one or of the substances as outlined below, under different type of chocolate.

**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 Chocolate :-**

- (a) permitted antioxidants,
- (b) permitted emulsifying and stabilising agents,
- (c) permitted preservatives,
- (d) permitted food colours and non-prohibited flavouring agents,
- (e) permitted sequestering and buffering agents,
- (f) permitted acidulants such as citric acid, tartaric acid, malic acid (food grade).

1. Amended GSR 388(E) dated 25.6.2004

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) percent by weight. Not less than.....	25	25	25	25	25	25
2.	Milk fat (on dry basis) percent by weight. Not less than.....	2	2	—	—	2	—
3.	Cocoa solids (on moisture -free and fat-free basis) percent byweight. Not less than.....	2.5	2.5	12	12	—	3.0
4.	Milk solids (on moisture-free and fat-free basis) percent by weight. Not less than.....	10.5	10.5	—	—	10.5	—
	Not more than.....	—	—	—	—	—	9
5.	Acid insoluble ash (on moisture, fat and sugar free basis) percent by weight. Not more than.....	0.2	0.2	0.2	0.2	0.2	0.2

**A.26. FOOD COLOURS :**

<sup>1</sup>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.

1. Ins. by Noti. No. GSR 550(E) dated 17.9.1997 (w.e.f. 17.12.1997)

- Chemical Name - Trisodium salt of 5-hydroxy-1- p-sulphophenyl -4-(p-sulphophenylazo) pyrazol-3-carboxylic acid.
- Empirical formula - C<sub>16</sub>H<sub>9</sub> N<sub>4</sub>O<sub>9</sub>S<sub>2</sub>Na<sub>3</sub>
- Molecular Weight - 534.37
- Solubility - Soluble in water.  
Sparingly soluble in ethanol.

**GENERAL REQUIREMENTS:**

The material shall conform to the requirements prescribed in Table below:-

**TABLE**

Sl.No.	Characteristic	Requirement
1	2	3
1.	Total dye content, corrected for sample dried at 105 ± 1°C for 2 hours, per cent by mass, Min.....	87
2.	Loss on drying at 135°C and Chlorides and Sulphates expressed as sodium salt, percent by mass, Max.....	13
3.	Water insoluble matter, percent by mass, Max.....	0.2
4.	Combined ether extracts, percent by mass, Max.....	0.2
5.	Subsidiary dyes, percent by mass, Max.....	1.0
6.	Dye intermediates, percent 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 Jaune Orange  
S;C.I. Food Yellow 3/ Orange 2 Janune  
soil./ EEC Serial No.E IO
- Colour of the 0.1 per cent (m/v) solution in distilled water. - Orange
- Colour Index Number (1975) - No. 15985
- Class - Monoazo.

1. Ins. by Noti. No. GSR 550(E) dated 17.9.1997 (w.e.f. 17.12.1997)

- Chemical Name - Disodium salt of 1.(4 sulphophenylazo) 2- naphthol-6- sulphonic acid
- Empirical formula - C<sub>10</sub>H<sub>10</sub> N<sub>2</sub>O<sub>7</sub>S<sub>2</sub>Na<sub>2</sub>
- Molecular Weight - 452.37
- Solubility - Soluble in water.  
Sparingly soluble in ethanol.

**GENERAL REQUIREMENTS:**

The material shall conform to the requirements prescribed in Table below:-

**TABLE**

**Requirements for Sunset Yelow,FCF**

Sl.No.	Characteristic	Requirement
1	2	3
1.	Total dye content, corrected for sample dried at 105 ± 1°C for 2 hours, per cent by mass, Min.....	87
2.	Loss on drying at 135°C, percent by mass and Chlorides and Sulphates expressed as sodium salt, per cent by mass,Max.....	13
3.	Water insoluble matter, percent by mass, Max.....	0.2
4.	Combined ether extracts, percent by mass, Max.....	0.2
5.	Subsidiary dyes (lower sulphonated dyes including traces of orange II) percent by mass, Max.....	3.0
6.	Dye intermediates, percent 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. ";

<sup>1</sup>A-26.03 Omitted

<sup>2</sup>"A.26.04 ERYTHROSINE

- Common Name - Erythrosine
- Synonyms - FD and C Red No, 3; C.I Food Red 14.0  
LB-Rot-I.

Colour of the 0.1 per cent (m/v) solution in distilled water. - Red

1. Omitted vide Noti. No. GSR 550 (E) dt. 17.9.1997 (w.e.f 17.12.1997)  
2. Subs by Noti. No. GSR 550 (E) dt. 17.9.1997 (w.e.f. 17.12.1997)

- Colour Index Number - No. 45430 (1975)
- 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.  
Soluble in ethanol.

**GENERAL REQUIREMENTS**

The material shall conform to the requirements prescribed in Table below :-

**TABLE  
Requirements for Erythrosine**

Sl.No.	Characteristic	Requirement
1	2	3
1.	Total dye content, corrected for sample dried at 105 +1° C for 2 hours, per cent by mass, Min.....	87
2.	Loss on drying at 135°C, percent by mass and Chlorides and Sulphates expressed as sodium salt, percent by mass, Max.....	13
3.	Water insoluble matter, percent by mass, Max.....	0.2
4.	Ether extractable matter, (alkaline), percent by mass,Max.....	0.2
5.	Inorganic Iodide, percent by mass as sodium iodide, Max.....	0.1
6.	Subsidiary colouring matters except fluorescein, percent by mass,Max.....	4
7.	Fluorescein, mg/kg, Max.....	20
8.	Organic compounds other than colouring matter : (a) Tri-iodoresorcinol, percent by mass, Max..... (b) 2.(2,4-dihydroxy-3, 5-di-iodobenzoyl) benzoic acid, percent by mass, Max.....	0.2 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

1. Sub by Noti. No. GSR 550 (E) dated 17.9.1997 (w.e.f. 17.12.1997)

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-Blau2
- Colour of the 0.1per cent (m/v) solution in distilled water. - Blue
- Colour Index Number - No. 73015 (1975)
- Class - Indigoid.
- Chemical Name - Disodium Salt of indigotine-5, 5'-Disulphonic acid.
- Empirical Formula -  $C_{16}H_6N_2O_6S_2Na_2$
- 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**

Sl.No.	Characteristic	Requirement
1	2	3
1.	Total dye content, corrected for sample dried at 105±1° C for 2 hours, per cent by mass, Min.....	85
2.	Loss on drying at 135°C, percent by mass and Chlorides and Sulphates expressed as sodium salt, percent by mass, Max.....	15
3.	Water insoluble matter, percent by mass, Max.....	0.4
4.	Combined ether extracts, percent by mass, Max.....	0.4
5.	Subsidiary dyes, percent by mass, Max.....	3.0
6.	Isatin sulphonic acid, percent by mass,Max.....	1

1. Sub by Noti. No. GSR 550(E) dated 17.9.1997 (w.e.f. 17,12,1997)

- 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.";

<sup>1</sup>[A.26.06-β- CAROTENE.

β-Carotene is obtained as dark violet hexagonal prisms when crystallised from benzene methanol solution; or as red rhombic almost quadratric plates, from petroleum ether.

Synonyms—C.I. natural yellow 26.

Colour Index Number (1956) — 75130.

Class—carotenoids.

Chemical name— all trans β-carotene.

Empirical Formula—C<sub>40</sub>H<sub>56</sub>

Molecular weight —536.89

Melting point — 183<sup>0</sup>±1<sup>0</sup>C

*Solubility*- Soluble in carbon disulphide, benzene and chloroform, moderately soluble in normal hexane, cyclohexane, ether, petroleum ether and oils; Practically insoluble in methanol and ethanol; insoluble in water.

*Spectrophotometric Requirement*- The wavelengths of absorption maxima of all trans β-Carotene in cyclohexane (0.2 mg, per 100 ml. approximately) and in 1 cm cell shall be 456 mμ to 484 mμ region. There shall be no cis-peak in the 300 mμ to 355 mμ region.

A solution of β-carotene in chloroform on addition of antimony trichloride solution shall give a dark blue colour having maximum absorption at a wavelength of 590 mμ.

*Colour Reaction*- When 2 ml. of concentrated sulphuric acid is added to 2 ml. of 0.2 per cent solution of β carotene in chloroform, the acid layer shall turn blue.

The material shall have minimum purity of 96.0 per cent.

Maximum limit of metallic impurities shall be:-

Arsenic (as As)	5 p.p.m.
Lead (as Pb)	20 p.p.m.

1. Ins. by Noti. No. GSR 1417, dated 20.9.1976 (w.e.f.2.10.1976).

A. 26.07-CHLOROPHYLL : Chlorophyll, the green pigment of plants is extracted and widely used as a colouring matter for various food items. Synonyms—C.I.Natural Green 3; Lebensmittel Green No. 1.

Colour	- Green.
Colour Index Number	- (1956)- No. 75810. (1924)- No. 12499.
Class	- Phorbin (dihydroporphin)
Chemical name	- Chlorophyll a- magnesium complex of 1,3,5,8- tetramethyl 4 ethyl-2-vinyl-9 keto-10-carbo-methoxyphorbinphytyl-7- propionate.  Chlorophyll b-magnesium complex of 1,5,8 trimethyl -3 formyl - 4 - ethyl - 2 -vinyl-9 keto-10 carbomethoxy phorbinphytyl -7- propionate.
Empirical formul	- Chlorophyll a -C <sub>55</sub> H <sub>72</sub> O <sub>5</sub> N <sub>4</sub> Mg Chlorophyll b - C <sub>55</sub> H <sub>70</sub> O <sub>6</sub> N <sub>4</sub> Mg.
Molecular weight	- Chlorophyll a-893.54 Chlorophyll b-907.52

*General*- The material shall be an intensely dark green, aqueous, ethanolic, or oily solution of chlorophyll degradation products. It shall be soluble in ethanol, ether, chloroform and benzene. It shall be insoluble in water.

*Identification test*-A solution of chlorophyll in ethanol shall be blue with deep red fluorescence.

*Brown-phase Reaction*-When green ether or petroleum ether solution of chlorophyll is treated with a small quantity of a 10 per cent solution of potassium hydroxide in methanol, the colour shall become brown quickly returning to green.

Note-This test is applicable only when chlorophyll has not been treated with alkalies.

Maximum limits for metallic impurities shall be :-

Arsenic (as As)	5 ppm.
Lead (as Pb)	20 ppm

1. Ins by Noti. No. GSR 1417 dated 20.9.1976 (w.e.f. 2.10.1976)

Copper (as Cu)	30 ppm
Zinc (as Zn)	50 ppm

<sup>1</sup>A.26.08, CAMEL- Caramel shall be prepared from the food grade carbohydrates or their combinations in the presence of food grade acids, alkalies 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 alkalies, or their salts. No. ammonium or sulphite compounds are used.

**Type-II- Caustic sulphite caramel** – It shall be prepared by heating carbohydrates with or without acids or alkalies or their salts in the presence of sulphite compounds; no ammonium compounds are used.

**Type-III-Ammonia Process Caramel** – It shall be prepared by heating carbohydrate with or without acids or alkalies or their salts in the presence of ammonium compound; no sulphites are used.

**Type-IV- Ammonia Sulphite Caramel** – It shall be prepared by heating carbohydrates with or without acids or alkalies or their salts in the presence of both sulphite and ammonium compounds.

**Raw Materials**

1. Carbohydrates-Caramel shall be prepared from the following carbohydrates or their mixtures :-

Sucrose, glucose, fructose, invert sugar, lactose, malt syrup, molasses, starch hydrolysates and fractions thereof and /or polymer thereof.

2. Acid and alkalies- The acids used are sulphuric acid, phosphoric acid, acetic acid and the alkalies 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 Sulphite, Bisulphite, Metasulphite.

1. Subs. by Noti. No. GSR 550 (E) dated 17.9.1997 (w.e.f. 17.12.1997)

Where the sulphite compounds are used, they are one or more of the following

Sulphurous acid; Potassium, Sodium and Ammonium sulphites and bisulphites. (omission in original)

It shall be a dark brown to black liquid or solid materials having the characteristic odour of burnt sugar and a pleasant, bitter taste. Its solution, when spread in a thin layer on a glass plate should appear homogeneous, transparent and have reddish brown colour. It shall be miscible with water. It shall be free from any other extraneous colouring matter. It may contain permitted emulsifying and stabilising agents.

It shall conform to the requirements prescribed in Table 1 below. All requirements shall be on solids basis, except metallic impurities.

**TABLE 1-ROUTINE TEST REQUIREMENTS FOR CAMEL**

Sl.No	Characteristics	Type I Plain	Type II Caustic Sulphite	Type III Ammonia process	Type IV Sulphite ammonia
(1)	(2)	(3)	(4)	(5)	(6)
1.	Solid content, per cent by mass	62-77	65-72	53-83	40-75
2.	Colour intensity, per cent	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	0.40	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 ammonical nitrogen is based on a product colour having a minimum colour intensity prescribed at Sl.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 requirement shall be on solid basis except metallic impurities.

**TABLE 2- TYPE TEST REQUIREMENTS FOR CARAMEL**

Sl.No	Characteristics	Type I Plain	Type II Caustic Sulphite	Type III Ammonia process	Type IV Sulphite ammonia
(1)	(2)	(3)	(4)	(5)	(6)
1.	Total sulphur per cent by mass.	Max.0.3	1.3-2.5	Max.0.3	1.4-10.0
2.	Sulphur dioxide- (as SO <sub>2</sub> )	—	Max.0.2%	—	Max.0.5%
3.	Total nitrogen, percent by mass	Max.0.1	Max.0.2	1.3-6.8	0.5-7.5
4.	Heavy metals, mg/kg (Max.)	25	25	25	25
5.	2, Acety1-4-tetraphydroxy 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.

<sup>1</sup>A.26.09 ANNATTO

Class	-	Carotenoids
Code Number	-	CI (1975) No. 75120 CI(1975) Natural Orange 4 EECNo.E-160b
Chemical Name	-	Annatto extract in oil contains several coloured components, the major single one being bixin which may be present in both Cis and Trans forms. Thermal degradation products of bixin may also be present.
Solubility	-	Water soluble annatto contains norbixin, the hydrolysis product of bixin, in the form of sodium or potassium salt, as the major colouring principle. Both cis and trans forms may be present.
Chemical Formula	-	Bixin $C_{25}H_{30}O_4$ Norbixin $C_{24}H_{28}O_4$
Molecnlar weight	-	Bixin 394.50 Norbixin 380.48

1. Ins by Noti. No. GSR 550(E) dated 17.9.1997 (w.e.f. 17.12.1997)

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.

- (1) Solution of Annatto Colour in Oil for Use in Butter and other food products :

Annatto extract in oil, as solution or suspension, is prepared by extraction of the outer coating of seeds with vegetable oils. In the preparation of the solution of annatto colour in oil, only the edible vegetable oils shall be used, either singly or in a mixture.

The solution of annatto colour in oils shall be clear and shall remain so on storage in suitable containers at 15°C except for a slight deposit of stearine or shall be in the form of a suspension. The suspension on dilution with hot oil to bring the bixin content to 0.24 per cent shall be a clear solution.

**Colour**

The colour of solution in amyl acetate at a dilution of 1 : 1000 (m/v), when measured in a Lovibond Tintometer with 1cm Cell Spectrophotometrically/colorimetrically shall be not less than the following:

Yellow units	5.0
Red units	0.4

or be not less than the colour of the following inorganic solution at a liquid depth of one centimetre which may be employed for matching the stated dilution in a plunger type colorimeter using incident light closely approximating the normal day light :

Potassium Bichromate	0.320g
Cobalt ammonium sulphate (CoSO <sub>4</sub> , (NH <sub>4</sub> ) <sub>2</sub> SO <sub>4</sub> , 6H <sub>2</sub> O)	2.02 g
Sulphuric acid, Sp.gr/ 1.84	2ml
Distilled water	To make solution to one litre

These reagents shall be of the analytical reagent grade. Although the solution retains its tinctorial value for a considerable time, after prolonged storage, its optical clarity shall be examined before use, to ensure that no alteration has taken place.

Note1- 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 or the seeds with aqueous alkali (sodium or potassium hydroxide). In the preparation of the solution, potable water shall be used. A little quantity (0.5 to 3 per cent) of alkali may be added.

The solution shall be clear and shall remain so on storage in suitable containers at a temperature of 15°C.

**Colour**

The colour of the solution in 0.1 N sodium hydroxide or potassium hydroxide at a dilution of 1:1000 (m/v) measured in a 1-cm shall be the same as that specified in (i) above.

The material shall conform to the requirements prescribed in Table below:-

**Table**

**Requirement for Annatto**

Sl. No.	Characteristic	Requirement
(1)	(2)	(3)
1.	Carotenoid	
	(a) Annatto extract in oil, expressed as bixin, per cent by mass, Min.	0.24
	(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 B <sub>2</sub> , Lactoflavin and Lactoflavine.
Colour	- Yellow to orange-yellow
Class	- isolloxazine
Chemical name	- 6:7-dimethyl-9-(d-1-ribityl) – isoalloxazine
Empirical Formula	- C <sub>17</sub> H <sub>20</sub> N <sub>4</sub> O <sub>6</sub>
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 alkalies.

Spectrophotometry - Absorption maxima of aqueous solution shall be at 220 to 225, 226, 371 and 444 mμ.

Specific Rotation - It shall be determined in a 0.5 per cent w/v solution in a mixture of 1.5 ml. of 0.1 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°.

The material shall have minimum purity of 97.0 per cent.

Maximum limit of metallic impurities shall be: -

Arsenic (as As)	- 5 p.p.m.
Lead (as Pb)	- 20 p.p.m.

**1A.26.11 PONCEAU 4 R**

Common Name	- Ponceau 4 R
Synonyms	- C1 Food Red 7, L-Rot No. 4, Coccine Nouvelle, Cochineal Red A; EEC Serial No. E 124

Colour of 0.1 percent(m/v) solution in distilled water – Red

Colour Index Number

(1975)	- No. 16255
Class	- Monoazo.
Chemical Name	- Trisodium salt of I-(4-sulpho- 1-naphtyl-azo) - naphthol-6,8-disulphonic acid.
Empirical Formula	- C <sub>20</sub> H <sub>11</sub> N <sub>2</sub> O <sub>10</sub> S <sub>3</sub> N <sub>a</sub>

1. Subs. by Noti. No. GSR 550 (E) dated 17.9.1997 (w.e.f. 17.12.1997)

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 4 R**

Sl. No.	Characteristic	Requirement
(1)	(2)	(3)
1.	Total dye content, corrected for sample dried at 105 ± 1 °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 ether 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,"

**A. 26.12 - CARMOISINE :**

Common name : Carmoisine.

Synonyms: Azorubine, C.I.Food Red 3, E.E.C. Serial No.E.—122.

Colour of the 0.1 percent (w/v) solution in distilled Water— Red.

Colour Index Number — (1956) No. 14720.

Class — Monoazo

Chemical Name :— Disodium salt of 2 (4-sulpho-1naphthylazo) -1- hydroxy-naphthalene-4- sulphonic acid.

Empirical Formula: — C<sub>20</sub> H<sub>12</sub> N<sub>2</sub> O<sub>7</sub> S<sub>2</sub> Na<sub>2</sub>

Molecular Weight — 502.44

General Requirements : The material shall be free from mercury, selenium and chromium in any form, aromatic amines, aromatic nitro compounds, aromatic hydrocarbons and cyanides.

<sup>1</sup>Carmoisine shall also comply with requirements prescribed in Table below

**TABLE**

Sl. No.	Characteristic	Requirement
(1)	(2)	(3)
1.	Total dye content, corrected for sample dried at 105 ± 1°C for 2 hours, per cent by mass, Min.	87
2.	Loss on drying at 135°C per cent by mass, Max. and Chlorides and Sulphates expressed as sodium salt, per cent by mass, Max.	13
3.	Water insoluble matter, per cent by mass, Max	0.2
4.	Combined ether extracts, per cent by mass, Max	0.2
5.	Subsidiary dyes, per cent by mass, Max	1.0
6.	Dye intermediates, per cent by mass, Max	0.5
7.	Lead, mg/kg, Max	10
8.	Arsenic, mg/kg, Max.	3
9.	Heavy metals, mg/kg. Max	40";

<sup>1</sup>A.26.13- Fast Red (E) Omitted

**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 alongwith 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

1. Subs. by Noti. No. GSR 550 (E) dated 17.9.1997 (w.e.f. 17.12.1997)

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 triacetate
22. Edible oils and fats
23. Isopropyl alcohol
24. Bees wax
25. Sodium and ammonium hydroxide
26. Lactic acid
27. Carragenan and gum arabic
28. Gelatin
29. Pectin

**Colour Mixtures**

A mixture of two or more permitted synthetic food colour conforming to prescribed standards without diluents and filler material and meant to be used for imparting Colour to food.

It may contain permitted preservatives and stabilizers.

**GENERAL REQUIREMENTS-FOR COLOUR PREPARATION & 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 is 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 as prescribed in Table below:-

**Table**

<b>Limits for Impurities</b>	
1. Water insoluble matter, per cent by mass, (on dry basis), Max	1.0
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, amino-4-diphenyl (xenylamine) or their derivatives and cyanides."

**[A.26.15 Brilliant Blue FCF :** Brilliant Blue FCF is hygroscopic in nature and its shade changes with different pH. Suitable precautions should, therefore, be taken in packing the colour.

Colour Brilliant Blue FCF is described below, namely :-

Common Name.....	Brilliant Blue FCF
Synonyms.....	C.I. Food Blue, FD and C Blue No. 1 Blue brilliant FCF
Class.....	Triarylmethane
Colour.....	Blue
Colour Index(1975).....	No. 42900
Chemical Name.....	Disodium salt of (4-(N-ethyl - β-Sulfobenzyl - amino)- phenyl) -(4-( N-ethyl 1-3-sulfonatobenzylimino) cyclohexa-2, 5- dienyldence) toluence - 2- sulfonate.
Empirical Formula	C <sub>37</sub> H <sub>34</sub> N <sub>2</sub> Na <sub>2</sub> O <sub>9</sub> S <sub>3</sub>
Molecular Weight	792.86
General Requirements	The material shall conform to the requirement prescribed in Table below, namely:-

1. See Noti No. GSR 171 (E) dated 6.4.1998.

**Table for Brilliant Blue FCF**

Sl.No	Characteristic	Requirement
(1)	(2)	(3)
(i)	Total dye content, corrected for sample dried at 105 ± 1°C for 2 hours, percent by Mass, Minimum.....	85
(ii)	Loss on drying at 135°C, and chlorides and sulphates expressed as sodium salt, percent by Mass, Maximum.....	15
(iii)	Water-insoluble matter, percent by Mass, Maximum.....	0.2
(iv)	Combined ether extracts percent by Mass, Maximum.....	0.2
(v)	Subsidiary dyes, percent by Mass, Maximum.....	3
(vi)	Dye intermediates, percent by Mass, Maximum :	
	(a) 0, sulpho-benzaldehyde, Maximum.....	1.5
	(b) N-N' ethyl-benzyl-aniline-3-sulphonic acid, Maximum.	0.3
	(c) Leuco base, percent by Mass, Maximum.....	5
(vii)	Heavy metals, (as Pb), mg/kg, Maximum.....	40
	---- Lead, mg/kg, Maximum.....	10
	---- Arsenic, mg/kg, Maximum.....	3
	---- Chromium, mg/kg, Maximum.....	50

Note :- The material shall be free from aromatic amines, aromatic nitro compounds, aromatic hydrocarbons, and cyanides.

**A.26.16 Fast Green FCF :** Fast Green FCF is hygroscopic in nature and its shade changes with different pH. Suitable precautions should, therefore, be taken in packing the colour.

Fast Green FCF is described below, namely :-

Common Name	--	Fast Green FCF
Synonyms	--	C.I. Food Green 3, FD and C Green No. 3, Vert Solide FCF
Class	--	Triarylmethane
Colour	--	Green
Colour Index (1975)	--	No. 42053
Chemical Name	--	Disodium salt of 4-(4-(N-ethyl-p-sulphobenzyl-amino)-phenyl-(4-hydroxy-2-sulphonumphenyl)-methylene)-N-ethyl-N-p-sulphobenzyl 2,5cyclohexadienimine)

1. Ins. by Noti. No. GSR 171 (E) dated 6.4.1998.

Empirical Formula	--	C <sub>37</sub> H <sub>34</sub> O <sub>10</sub> N <sub>2</sub> S <sub>2</sub> Na <sub>2</sub>
Molecular Weight	--	808.86
Reuirements	--	The material shall conform to the following requirement prescribed in the Table below, namely :-

**Table for Fast Green FCF.**

Sl.No	Characteristic	Requirement
(1)	(2)	(3)
(i)	Total dye content, corrected for sample dried at 105 ± 1°C for 2 hours, percent by Mass, Minimum	85
(ii)	Loss on drying at 135°C and chlorides and sulphates expressed as sodium salt, percent by Mass, Maximum	13
(iii)	Water-insoluble matter, percent by Mass, Maximum	0.2
(iv)	Combined ether extracts percent by Mass, Maximum	0.2
(v)	Subsidiary dyes, percent by Mass, Maximum	1.0
(vi)	Organic compound other than colouring matter uncombined intermeditats and porduct of side reactions	
	(a) Sum of 2-, 3-, 4- formyl benzene sulphonic acid, sodium salts, percent by Mass, Maximum	0.5
	(b) Sum of 3-and 4-(ethyl (4-sulphophenyl)amino) methyl benzene sulphonic acid, disodium salts, percent by Mass Maximum	0.3
	(c) 2-formyl-5-hydroxybenzene sulphonic acid sodium salt, percent by Mass, Maximum	0.5
	(d) Leuco base, percent by Mass, Maximum	5.0
	(e) Unsulphonated primary aromatic amines (calculated as aniline), percent by Mass, Maximum	0.01
(vii)	Lead, mg/kg, Maximum	10
(viii)	Arsenic, mg/kg, Maximum	3
(ix)	Chromium, mg/kg, Maximum	50
(x)	Mercury, mg/kg, Maximum	absent
(xi)	Heavy metals, mg/kg, Maximum	40

**Note :-** The material shall be free from aromatic nitro compounds, aromatic hydrocarbons, and cyanides.

<sup>1</sup>**A.26.17 Aluminium Lake of Sunset Yellow FCF;** Food Yellow No. 5 Aluminium Lake is a fine orange yellow water soluble, odourless powder. It is prepared by precipitating Sunset Yellow FCF (conforming to specification under A 26.02 of Appendix B to Prevention for Food Adulteration Rules, 1955) on to a substratum of Alumina.

**Chemical Name** – Sunset Yellow FCF Aluminium Lake – 6 hydroxy-5(4-sulfophenlyazo)-2 Naphthalensulphonic acid, Aluminium Lake.

**Synonym** – CI Pigment Yellow 104, FD and C Yellow No. 6, Aluminium Lake (USA), Food Yellow No. 5 Aluminium Lake (Japan).

- (1) Sunset yellow dye used in preparation of lake colour shall conform to specifications laid down under A.26.02 of Appendix B to the Prevention of Food Adulteration Rules, 1955.
  - (2) Pure dye content of Aluminium lake....not less than 17 percent, weight by weight
  - (3) Substratum of Aluminium oxide..... not more than 83 percent
  - (4) Aluminium content in the lake ..... not more than 44 percent (weight by weight)
  - (5) Sodium chlorides and sulfates ..... not more than 2.0 percent (as sodium salts)
  - (6) Inorganic mater (HCl insoluble)..... not more than 0.5 percent
  - (7) Lead (as Pb) ..... not more than 10 ppm
  - (8) Arsenic (as As) ..... not more than 3 ppm
- Alumina used in colour shall conform to following, namely:-

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1. Ins by Noti. No. GSR 853 (E) dt 30.12.2002

- (a) **Identity:** Alumina (dried as aluminium hydroxide) is a white, odourless, tasteless, amorphous powder consisting essentially of Aluminium hydroxide ( $Al_2O_3 \cdot xH_2O$ ).
- (b) **Specifications:** Alumina (dried aluminum hydroxide) shall conform to the following specifications, namely:-
  - (i) Acidity or alkalinity: Agitate 1 gm with 25 ml of water and filter. The filtrate shall be neutral to litmus paper
  - (ii) Lead (as Pb) ..... not more than 10 parts per million
  - (iii) Arsenic (as As)..... not more than 1 parts per million
  - (iv) Mercury (as Hg) ... not more than 1 parts per million
  - (v) Aluminium ..... not less than 50 percent oxide ( $Al_2O_3$ )
- (c) **Solubility:** Lakes are insoluble in most solvents. They are also insoluble in water in pH range from 3.5-9.0 but outside this range and the lake substrate tends to dissolve releasing the captive dye.

<sup>1</sup>[ **A.27-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.

<sup>2</sup>[**A.28-Groundnut Kernel** (deshelled) for direct human consumption commonly known as Moongphali are obtained from the plant *Arachis hypogols*. The kernels shall be free from non-edible seeds such as mahua, castor, neem or argemone etc. It shall be free from extraneous matter, such as stones, dirt, clay etc. The kernels shall conform to the following standards, namely:-

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1. Ins by Noti. No. GSR 992, dated 4.6.1971  
 2. Ins by Noti. No. GSR 18 (E) dated 15.1.1977 (w.e.f. 15.4.1977)

- (a) Moisture..... Not more than 7.0 per cent
- (b) Damaged kernel including .....Not more than 5.0 per cent.  
slightly damaged Kernel by weight.
- (c) Aflatoxin content..... Not more than 30 parts per billion.]

<sup>3</sup>[ A.29-BEVERAGES - ALCOHOLIC:]

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 ingredients injurious to health. It shall also be free from chloral hydrate and paraldehyde. <sup>4</sup>sedative, tranquilizer and artificial sweetener.

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

- (a) Alcoholic content.....Not less than 5 per cent (v/v)
- (b) Total acids as tartaric acid  
(expressed in terms of 100  
litres of absolute alcohol)..Not more than 400 grams.
- (c) Volatile acid as acetic acid  
(expressed in terms of 100  
litres of absolut alcohol)....Not more than 100 grams.

<sup>1</sup>A. 30 Pan Masala means the food generally taken as such or in conjunction with Pan. It may contain:-

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

It shall free from added coal-tar colouring matter, <sup>2</sup>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.....Not more than 0.5 per cent by  
hydrochloric acid weight (on dry basis)

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1. Ins. by Noti. No. GSR 128(E) dated 8.3.1990 (w.e.f. 8.9.1990).  
 2. The words 'artificial' sweetener omitted vide GSR 695 (E) dated 6.11.1993.  
 3. Ins. by Noti. No. GSR 243 dated 1.3.1980.  
 4. Amended GSR 380(E) dt. 9.7.1988

<sup>1</sup>A.31. Fat spread means a product in the form of water in oil emulsion, of an aqueous phase and a fat phase of edible oils and fats excluding animal body fats. The individual oil and fat used in the spread shall conform to the respective standards prescribed by these rules.

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

- (a) Milk fat spread.....Fat content will be exclusively milk fat.
- (b) Mixed fat spread.....Fat content will be a mixture of milk fat with any one or more of hydrogenated, unhydrogenated refined edible vegetable oils or interesterified fat.
- (c) Vegetable fat spread..Fat content will be a mixture of any two or more of hydrogenated, unhydrogenated, refined vegetable oils or interesterified fat.

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

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

It may contain edible common salt not exceeding 2 per cent by weight in aqueous phase; milk solids-not fat, <sup>2</sup>lactic acid, butyric acid valeric acid, cinnamon oil, and ethyl butyrate may also be added as flavouring agent upto 0.08 per cent m/m"; Diacetyl may be added as flavouring agents not exceeding 4.0 ppm, permitted emulsifiers and stabilisers; permitted antioxidants (BHA or TBHQ) not 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. Vegetable fat spread shall contain raw or refined Sesame oil (Til oil) in sufficient quantity so that when separated fat is mixed with refined groundnut oil in the proportion of 20:80 the red colour produced by Baudouin test shall not be lighter than 2.5 red units in 1 cm cell on a Lovibond scale.

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1. Ins by Noti. No. GSR 481 dt 16.9.1993 GSR 512 (E) dt 15.6.1994.  
 2. Amended vide Noti. No. GSR 284(E) date 29.5.1997.

It shall 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 percent and not less than 16 per cent by weight.
- (iii) Melting point of extracted fat (Capillary slip method) in case of vegetable fat spread. .... Not more than 37°C
- (iv) Unsaponifiable matter of extracted fat-
  - (a) In case of milk fat and..... Not more than 1 per cent by mixed fat spread weight
  - (b) In case of vegetable fat spread...Not more than 1.5 per cent
- (v) Acid value of extracted fat.....Not more than 0.5

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

<sup>3</sup>It shall contain starch not less than 100 ppm and not more than 150 ppm.

<sup>1</sup>[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.]

<sup>4</sup>**A.32-1 MINERAL WATER** means includes all kinds of Mineral Water or Natural mineral water by whatever name is called and sold.

**2. Description and Types of Mineral water.**

- 
- 1. Ins. by Noti No. GSR 1533 dated 8.7.1968.
  - 2. Ins. by Noti. No. GSR 807 (E) dated 14.11.1994.
  - 3. Ins. by Noti. No. GSR 284 (E) dated 29.5.1997.
  - 4. Amended GSR 759(E) dt. 29.9.2000 (w.e.f. 29.3.2001)

- (i) **Natural mineral water** is water clearly distinguished from ordinary drinking water because -
  - (a) it is characterized by its content of certain mineral salts and their relative proportions and the presence of trace elements or of other constituents.
  - (b) it is obtained directly from natural or drilled sources from underground water bearing strata and not from Public water supply for which all possible precautions should be taken within the protected perimeters to avoid any pollution of, or external influence on, the chemical and physical qualities of natural mineral water.
  - (c) of the constancy of its composition and the stability of its discharge and its temperature, due account being taken of the cycles of minor natural fluctuations.
  - (d) it is collected under conditions which guarantee the original microbiological purity and chemical composition of essential components.
  - (e) it is packaged close to the point of emergence of the source with particular hygienic precautions.
  - (f) it is not subjected to any treatment other than those permitted by this standard.
- (ii) **Naturally Carbonated Natural Mineral Water** - A naturally carbonated natural mineral water is a natural mineral water which, after possible treatment as given hereunder and re-incorporation of gas from the same source and after packaging, taking into consideration usual technical tolerance, has the same content of carbon dioxide spontaneously and visibly given off under normal conditions of temperature and pressure.
- (iii) **Non-Carbonated Natural Mineral Water** - A non-carbonated natural mineral water is natural mineral water which, by nature and after possible treatment as given hereunder and after packaging taking into consideration usual technical tolerance, does not contain free carbon dioxide in excess of the amount necessary to keep the hydrogen carbonate salts present in the water dissolved.
- (iv) **Decarbonated Natural Mineral Water** - A decarbonated natural mineral water is a natural mineral water which, after possible treatment as given hereunder and after packaging, has less carbon dioxide content than that at emergence and does not visibly and spontaneously, give off carbon dioxide under normal conditions of

temperature and pressure.

(v) **Natural Mineral Water Fortified with Carbon Dioxide** from the Source - A natural mineral water fortified with carbon dioxide from the source is natural mineral water which, after possible treatment as given hereunder and after packaging, has more carbon dioxide content than that at emergence.

(vi) **Carbonated Natural Mineral Water** - A carbonated natural mineral water is a natural mineral water which, after possible treatment as given hereunder and after packaging, has been made effervescent by the addition of carbon dioxide from another origin.

3. **Treatment and handling:-** Treatment permitted include separation from unstable constituents, such as compounds containing iron, manganese, sulphur or arsenic, by decantation and/or filtration, if necessary, accelerated by previous aeration.

The treatments provided may only be carried out on condition that the mineral content to the water is not modified in its essential constituents, which give the water its properties.

The transport of natural mineral waters in bulk containers for packaging or for any other process before packaging is prohibited. Natural Mineral water shall be packaged in clean and sterile containers.

The source of the point of emergence shall be protected against risks of pollution.

The installation intended for the production of natural mineral waters shall be such as to exclude any possibility of contamination. For this purpose, and in particular

- (a) the installations for collection, the pipes and the reservoirs shall be made from materials suited to the water and in such a way as to prevent the introduction of foreign substances into the water;
- (b) the equipment and its use for productin, especially installations for washing and packaging, shall meet hygienic requiremetns.
- (c) if, during production it is found that the water is polluted, the producer shall stop all operations until the cause of pollution is eliminated.

3A **Packaging materials** : It shall be packed in clean, hygienic, colourless, transparent and tamperpoof bottles/containers made of polyethylene (PE) conforming to IS : 10146 or polyviny1 chloride (PVC) conforming to IS : 10151 or polyalkylene terephthalate (PET and PBT) conforming to IS :12252 or polypropylene conforming to IS 10910 or

1. Ameded by Not GSR 439 (E) dt 19.6.2002 (wef 1.9.2002)

foodgrade polycarbonate or sterile glass bottles suitable for preventing possible adulteration or contamination of the water.

All packaging materials of plastic origin shall pass the prescribed overall migration and colour migration limits."

4. All Mineral Water shall conform to the following standars, namely:-

<u>Sl. No.</u>	<u>Characteristics</u>	<u>Requirements</u>
(1)	(2)	(3)
1.	Colour, Hazen Unit/True	not more than 2 Colour Unit
2.	Odour	Agreeable
3.	Taste	Agreeable
4.	Turbidity	Not more than 2 nephelometric turbidity unit (NTU)
5.	Total Dissolved Solids	150-700 mg/litre
6.	PH	6.5-8.5
7.	Nitrates (as NO <sub>3</sub> )	Not more than 50 mg/litre
8.	Nitrites (as NO <sub>2</sub> )	Not more than 0.02 mg/litre
9.	Sulphide (as H <sub>2</sub> S)	Not more than 0.05 mg/litre
10.	Mineral oil	absent
11.	Phenolic compunds	absent (as C <sub>6</sub> H <sub>5</sub> OH)
12.	Manganese (as Mn)	Not more than 2.0 mg/litre
13.	Copper (as Cu)	Not more than 1 mg/litre
14.	Zinc (as Zn)	Not more than 5 mg/litre
15.	Fluoride (as F)	Not more than 1 mg/litre
16.	Barium (as Ba)	Not more than 1.0 mg/litre
17.	Antimony (as Sb)	Not more than 0.005 mg/litre
18.	Nickel (as Ni)	Not more than 0.02 mg/litre
19.	Borate (as B)	Not more than 5 mg/litre
20.	Surface active agents	Not detectable
21.	Silver (as Ag)	Not more than 0.01 mg/litre
22.	Chlorides (Cl)	Not more than 200/ mg/litre

1. Added by Noti. No. GSR 349 (E) dt 19.6.2002 (wef 1.9.2002)

23.	Sulphate (as SO <sub>4</sub> )	Not more than 200mg/litre
24.	Magnesium (as Mg)	Not more than 50 mg/litre
25.	Calcium (as Ca)	Not more than 100 mg/litre
26.	Sodium (as Na)	Not more than 150 mg/litre
27.	Alkalinity (as HCO <sub>3</sub> )	75-400 mg/litre
28.	Arsenic (as As)	Not more than 0.05 mg/litre
29.	Cadmium (as Cd)	Not more than 0.003 mg/litre
30.	Cyanide (as CN)	absent
31.	Chromium (as Cr)	Not more than 0.05 mg/litre
32.	Mercury (as Hg)	Not more than 0.001 mg/litre
33.	Lead (as Pb)	Not more than 0.01 mg/litre
34.	Selenium (as Se)	Not more than 0.05 mg/litre
35.	Poly nuclear aromatic hydrocarbons	not detectable
36.	Polychlorinated biphenyle (PCB)	not detectable
37.	Pesticide Residue	below detectable limits
38.	“Alpha” activity	Not more than 0.1 Bacquerel/litre (Bq)
39.	“Beta” activity	Not more than 1 Bacquerel litre (Bq)
40.	Yeast and mould counts	absent
41.	Salmonella and Shigella	absent
42.	E. Coli or thermotolerant Coliforms	absent
	1 x 250 ml	
43.	Total coliform bacteria	absent
	A x 250 ml	
44.	Faecal streptococci and Staphylococcus aureus	absent
	1 x 250 ml	
45.	Pseudomonas aeruginosa	absent
	1 x 250 ml	
46.	Sulphite-reducing anaerobes	absent
	1 x 50 ml	
47.	Vibrocholera	absent
	1 x 250 ml	
48.	V Paraheamolyticus	absent
	1 x 250 ml	

1. Added by Not GSR 349 (E) dt 19.6.2002 (wef 1.9.2002)

5. **Labelling Prohibitions** No claims concerning medicinal (preventative, alleviative or curative) effects shall be made in respect of the properties of the product covered by the standard. Claims of other beneficial effects related to the health of the consumer shall not be made.

The name of the locality, hamlet or specified place may not form part of the trade name unless it refers to a natural mineral water collected at the place designated by that trade name.

The use of any statement or of any pictorial device which may create confusion in the mind of the public or in any way mislead the public about the nature, origin, composition and properties of natural mineral waters put on sale is prohibited.

**1A.33 Packaged drinking water (other than Mineral water):-**

“Packaged drinking water” means water derived from any source of potable water which is subjected to treatments, namely, decantation, filtration, combination of filtration, aerations, filtration with membrane filter, depth filter, cartridge filter, activated carbon filtration, demineralisation, remineralisation reverse osmosis and packed. It may be disinfected to a level that will not lead to harmful contamination in the drinking water. It may be disinfected by means of chemical agents and/or physical method of the number of micro-organism to a level that does not compromise food safety or suitability.

It shall be packed in clean, <sup>2</sup>hygiene colourless, transparent and tamperproof bottles/containers made of polyethylene (PE) conforming to IS:10146 or polyvinyl chloride (PVC) conforming to IS:10151 or polyethylene terephthalate (PET and PBT) conforming to IS:12252 or polypropylene conforming to IS:10910 or foodgrade polycarbonate or sterile glass bottles suitable for preventing possible adulteration or contamination of the water.

All packaging materials of plastic origin shall pass the overall migration and colour migration limits as laid down in the relevant Indian Standards for products for respective packaging materials.

1. Added GSR 760(E) dt. 29.9.2000 (w.e.f. 29.3.2001)

2. Ameded GSR 439 (E) dt 19.6.2002 (wef. 1.9.2002)

It shall conform to the following standards namely :-

<u>Sl. No.</u>	<u>Characteristics</u>	<u>Requirements</u>
(1)	(2)	(3)
1.	Colour	not more than 2 Hazen Units/ True Colour Units
2.	Odour	Agreeable
3.	Taste	Agreeable
4.	Turbidity	Not more than 2 nephelo- metric turbidity unit (NTU)
5.	Total Dissolved Solids	Not more than 500 mg/litre
6.	PH	6.5 - 8.5
7.	Nitrates (as NO <sub>3</sub> )	Not more than 45 mg/litre
8.	Nitrites (as NO <sub>2</sub> )	Not more than 0.02 mg/litre
9.	Sulphide (as H <sub>2</sub> S)	Not more than 0.05 mg/litre
<sup>1</sup> 10.	Mineral oil	absent
<sup>1</sup> 11.	Phenolic compounds (as C <sub>6</sub> H <sub>5</sub> OH)	absent
12.	Manganese (as Mn)	Not more than 0.1 mg/litre
13.	Copper (as Cu)	Not more than 0.05 mg/litre
14.	Zinc (as Zn)	Not more than 5 mg/litre
15.	Fluoride (as F)	Not more than 1.0 mg/litre
16.	Barium (as Ba)	Not more than 1.0 mg/litre
17.	Antimony (as Sb)	Not more than 0.005 mg/litre
18.	Nickel (as Ni)	Not more than 0.02 mg/litre
19.	Borate (as B)	Not more than 5 mg/litre
20.	Anionic surface active agents	Not more than 0.2 mg/litre (as MBAS)
21.	Silver (as Ag)	Not more than 0.01 mg/litre
22.	Chlorides (as Cl)	Not more than 200 mg/litre
23.	Sulphate (as SO <sub>4</sub> )	Not more than 200 mg/litre
24.	Magnesium (as Mg)	Not more than 30 mg/litre
25.	Calcium (as Ca)	Not more than 75 mg/litre
26.	Sodium (as Na)	Not more than 200 mg/litre

1. Added by Noti. No. GSR 437 (E) dt 19.6.2002

27.	Alkalinity (as HCO <sub>3</sub> )	Not more than 200 mg/litre
28.	Arsenic (as As)	Not more than 0.05 mg/litre
29.	Cadmium (as Cd)	Not more than 0.01 mg/litre
<sup>1</sup> 30.	Cyanide (as CN)	absent
31.	Chromium (as Cr)	Not more than 0.05 mg/litre
32.	Mercury (as Hg)	Not more than 0.001 mg/litre
33.	Lead (as Pb)	Not more than 0.01 mg/litre
34.	Selenium (as Se)	Not more than 0.01 mg/litre
35.	Iron (as Fe)	Not more than 0.1 mg/litre
36.	Poly nuclear aromatic hydrocarbons	Not detectable
37.	Polychlorinated biphenyle (PCB)	Not detectable
38.	Aluminium (as Al)	Not more than 0.03 mg/litre
39.	Residual free chlorine	Not more than 0.2 mg/litre
40.	<sup>2</sup> (i) Pesticide Residues considered individually	Not more than 0.0001 mg/litre (The analysis shall be conducted by using internationally established test methods meeting the residue limits specified herein)
	(ii) Total Pesticide Residues	Not more than 0.0005 mg/litre (The analysis shall be conducted by using internationally established test methods meeting the residue limits specified herein)
41.	“Alpha” activity	Not more than 0.1 Bacquerel/litre (Bq)
42.	“Beta” activity	Not more than 1 pico curie/litre (pCi)
43.	Yeast and mould counts 1 x 250 ml	Absent
44.	Salmonella and Shigella 1 x 250 ml	Absent
45.	E. Coli or thermotolerant bacteria 1 x 250 ml	Absent
46.	Coliform bacteria 1 x 250 ml	Absent
47.	Faecal streptococci and Staphylococcus aureus 1 x 250 ml	Absent
48.	Pseudomonas aeruginosa 1 x 250 ml	Absent

1. Amended GSR 439 (E) dt 19.6.2002 (wef 1.9.2002)

2. Amended GSR 554 (E) dt 18.7.2003 (wef 1.1.2004)

(1)	(2)	(3)
49.	Sulphite-reducing anaerobes 1 x 50 ml	Absent
50.	Vibrio cholera and V. parahaemolyticus 1 x 250 ml	Absent
51.	Aerobic Microbial	The total viable colony count shall not exceed 100 per ml at 20°C to 22°C in 72 h on agar - agar or on agar - gelatin mixture, and 20 per ml at 37°C in 24 h on agar - agar.

**Labelling Prohibitions**

No claims concerning medicinal (preventative, alleviative or curative) effects shall be made in respect of the properties of the product covered by the standard. Claims of other beneficial effects related to the health of the consumer shall not be made.

The name of the locality, hamlet or specified place may not form part of the trade name unless it refers to a packaged water collected at place designated by that trade name.

The use of any statement or of any pictorial device which may create confusion in the mind of the public or in any way mislead the public about the nature, origin, composition, and properties of such waters put on sale is prohibited.

**A 34 - MEAT AND MEAT PRODUCTS:**

" **34.01 CORNED BEEF** means the product prepared from boneless meat of carcase of bovine animals including buffalo meat, which have been subjected to antimortem and postmortem inspection.

The product shall be uniformly cured with edible common salt and sodium and / or potassium nitrite. The product may contain ascorbic acid, sodium ascorbate or isoascorbic acid/ sodium isoascorbate singly or in combination not exceeding 500 mg/kg. The product may also contain sucrose, dextrose, lactose, maltose and glucose syrup including corn syrup.

The product shall be packed in hermetically sealed containers and subjected to heat treatment followed by rapid cooling to ensure that

1. Ameded GSR 439 (E) dt 19.6.2002 (wef 1.9.2002)

the product is shelf stable. The sealed containers shall not show any change on incubation at 35°C for 10 days and 55°C for 5 days.

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

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

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

Sl. No.	Characteristics	Requirements
(1)	(2)	(3)
(1)	Total Plate Count	1000/ gram maximum
(2)	E.Coil	Absent in 25 gram
(3)	Salmonella	Absent in 25 gram
(4)	Staphylococcus aureus	Absent in 25 gram
(5)	Clostridium perfringens and Clostridium Botulinum	Absent in 25 gram

**A 34.02 LUNCHEON MEAT** means the product prepared from edible portion of meat of mammalian animal, slaughtered in an abattoir, which have been subjected to antimortem and postmortem inspection and/or edible meat of poultry, birds, including chickens, turkeys, ducks, geese, guinea fowl or pigeons slaughtered in an abattoir.

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

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

The product may contain ascorbic acid / isoascorbic acid and its sodium salts singly or in combination not exceeding 500 mg/kg

expressed as ascorbic acid as antioxidant and sodium and or potassium mono - di - polyphosphates singly or in combination not exceeding 3000 mg/kg expressed as P<sub>2</sub>O<sub>5</sub> as water retention agents.

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

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

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

(1)	(2)	(3)
(1)	Total Fat content:	
	a) Product without binder	Not more than 30.0 percent
	b) Product with binder	Not more than 35.0 percent
(2)	Total Plate Count	1000/ gram maximum
(3)	E.Coli	Absent in 25 gram
(4)	Salmonella	Absent in 25 gram
(5)	Staphylococcus aureus	Absent in 25 gram
(6)	Clostridium perfringens and Clostridium Botulinum	Absent in 25 gram

**A.34.03 COOKED HAM** means the product prepared from meat of pigs which have been subjected to antimortem and postmortem inspection. The product shall be free from bones, detached cartilage tendous, ligaments and may be with or without skin and fat. The product shall be uniformly cured with edible common salt and sodium and / or potassium nitrite.

The product may contain sucrose, invert sugar, dextrose, lactose, maltose, glucose syrup including corn syrup, honey, spices, seasoning and condiments, water soluble hydrolysed protein and food grade gelatin. The product may be smoked and flavoured with natural flavouring substances and nature identical flavours as well as permitted flavour enhancers. The product may contain ascorbic acid / isoascorbic acid and its sodium salt singly or in combination not exceeding 500 mg/kg expressed as ascorbic acid, sodium and or potassium mono - di - polyphosphates singly or in combination not exceeding 3000 mg/kg

expressed as P<sub>2</sub>O<sub>5</sub> as antioxidant and water retention agents respectively. The product may also contain Sodium/Potassium alginate not exceeding 10 mg/kg and/or agar, carrageenan and sodium citrate as emulsifying and stabilizing agents.

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

The product shall be free from any stains from the container/package, objectionable matter and shall be capable of being sliced.

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

(1)	(2)	(3)
(1)	Total Plate Count	1000 / gram maximum
(2)	E.Coli	Absent in 25 gram
(3)	Salmonella	Absent in 25 gram
(4)	Staphylococcus aureus	Absent in 25 gram
(5)	Clostridium perfringens and Clostridium Botulinum	Absent in 25 gram

**A 34.04 CHOPPED MEAT** means the product prepared from edible portion of meat of mammalian animals slaughtered in an abattoir, which have been subjected to antimortem and postmortem inspection and / or edible meat of poultry birds including chickens, turkeys, ducks, geese, slaughtered in an abattoir.

The product shall be uniformly cured with edible common salt and Sodium or Potassium Nitrite. The product may be with or without binders such as cereal flour/starch, bread, biscuit, or bakery product. Vegetable protein product, fructose, invert sugar; dextrose, lactose, maltose, glucose syrup including corn syrup, spices, seasoning and condiments and water soluble hydrolysed protein.

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

The product may contain ascorbic acid / isoascorbic acid and its sodium salts singly or in combination not exceeding 500 mg/kg expressed as ascorbic acid and sodium and or potassium mono-di-polyphosphate, singly or in combination not exceeding 3000 mg/kg expressed as P<sub>2</sub>O<sub>5</sub> as antioxidants and water retention agent respectively.

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

The product shall be clean and substantially free from staining and contamination from the container, foreign matter and shall be capable of being sliced. The product shall conform to the following requirements namely:-

(1)	(2)	(3)
(1)	Total Fat content:	
	a) Product without binder	Not more than 25.0 percent
	b) Product with binder	Not more than 30.0 percent
(2)	Total Plate Count	1000 / gram maximum
(3)	E.Coli	Absent in 25.0 gram
(4)	Salmonella	Absent in 30.0 gram
(5)	Staphylococcus aureus	Absent in 25 gram
(6)	Clostridium perfringens and Clostridium Botulinum	Absent in 25 gram

**A 34.05 CANNED CHICKEN** means the product prepared from edible portion of meat of poultry birds, slaughtered in an abattoir, which have been subjected to antimortem and postmortem inspection. The product shall be free from bones, blood clots, skin, hair, viscera and bruised / disintegrated material.

The product shall be cured with a mixture of edible common salt and sodium nitrite. The product shall be free from added colour flavour and meat tenderizer. The packing medium and other ingredients shall be of food grade quality.

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

The contents shall have the characteristic colour, free from objectionable odour, discoloration and excessive disintegration.

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

SI. No.	Characteristics	Requirements
(1)	(2)	(3)
(1)	Total Plate Count	1000 / gram maximum
(2)	E.Coli	Absent in 25 gram
(3)	Salmonella	Absent in 25 gram
(4)	Staphylococcus aureus	Absent in 25 gram
(5)	Clostridium perfringens and Clostridium Botulinum	Absent in 25 gram

**A 34.06 CANNED MUTTON AND GOAT MEAT** means the product prepared from edible portion of meat of Bovine animals slaughtered in an abattoir, which have been subjected to antimortem and postmortem inspection. The product shall be free from bones, blood clots, skin, hair, strings and fibrous tissue, bruised material, viscera, tendons and excessive fat.

The product shall be cut into pieces of reasonably uniform size and cured with a mixture of edible salt and sodium nitrate and/or sodium nitrite. The product shall be free from added colour, flavour and meat tenderizer. The packing medium and other ingredients shall be of food grade quality.

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

The contents shall have characteristic colour, free from objectionable odour, discoloration and excessive disintegration.

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

SI. No.	Characteristics	Requirements
(1)	(2)	(3)
(1)	Total Plate Count	1000 / gram maximum
(2)	E.Coli	Absent in 25 gram
(3)	Salmonella	Absent in 25 gram
(4)	Staphylococcus aureus	Absent in 25 gram
(5)	Clostridium perfringens and Clostridium Botulinum	Absent in 25 gram

**A 34.07 FROZEN MUTTON, GOAT BEEF AND BUFFALO MEAT** means the product prepared from edible portion of meat of Bovine animals including buffalo meat slaughtered in an abattoir, which have been subjected to antimortem and postmortem inspection.

The fresh meat meant for freezing shall be clean, free from any foreign matter, objectionable odour/flavour and evidence of deterioration. Meat shall be prepared by quickly freezing in an appropriate equipment in such a way that the range of temperature of maximum crystallization is passed quickly and the product attains a temperature of — 18°C or colder at the thermal centre after thermal stabilization. The product shall be kept deep frozen so as to maintain its quality during transportation, storage and sale.

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

SI. No.	Characteristics	Requirements
(1)	(2)	(3)
(1)	Total Plate Count	100000 / gram maximum
(2)	E.Coli	100 / gram maximum
(3)	Staphylococcus aureus	100 / gram maximum
(4)	Clostridium perfringens and Clostridium Botulinum	30 / gram maximum
(5)	Yeast and mould count	1000 / gram maximum
(3)	Salmonella	Absent in 25 gram
(7)	Listeria monocytogenes	Absent in 25 gram

**Appendix C (See rule 5)**

**Table 1**

**List of Food additives for use in bread and biscuit**

SI. No.	Name of Additive	Bread	Biscuits
(1)	(2)	(3)	(4)
<b>A Acid Regulators</b>			
1.	Sodium Fumarate	GMP	GMP
2.	Potassium Malate	GMP	GMP
3.	Sodium hydroxide	GMP	GMP
4.	Acetic acid or Lactic Acid	2500ppm maximum	GMP
5.	Citric Acid	—	GMP
6.	Malic Acid	—	GMP
7.	Tartaric Acid	—	GMP
<b>B Emulsifying and stabilising agents sigly</b>			
1.	Sucroglycerides	—	Emulsifying and Stabilizing agent listed in rules 60 sustable for this products may be used 1000pmm maximum
2.	Hydroxypropyl methyl cellulose	GMP	GMP
3.	Sucrose esters of fatty Acid	GMP	GMP
4.	Di-Acetyl tartaric Acid Esters of Mono and di-glycerides	GMP	1000ppm maximum
5.	Guar Gum	5000ppm maximum	—
6.	Sorbitol	GMP	—
7.	Lecithin	GMP	—
8.	Glycerine	GMP	—
9.	Glycerol Monosterate	GMP	—
10.	Sodium Steroyl 2 lactylate Calcium Stearoyl 2 Lactylate (singly or in combination)	5000ppm maximum	—

(1)	(2)	(3)	(4)
11.	Polyglycerol esters of fatty acids and polyglycerol esters of interesterified Recinoleic acid	2000ppm maximum	–
<b>C Improver</b>			
1.	Fungal Alpha amylase	100ppm maximum (on flour mass basis)	–
2.	Baterial Amylase	GMP	GMP
3.	Amylases and other Enzymes	–	GMP
4.	Ammonium Persulphate	2500ppm maximum(on flour mass basis)	–
5.	Calcium phosphate	2500ppm maximum (on flour mass basis)	–
6.	Calcium Carbonate	5000ppm maximum (on flour mass basis)	–
7.	Potassium Bromate and/or Potassium Iodate	50ppm maximum (on flour mass basis)	–
<b>D Flour Treatment Agent</b>			
1.	Ammonium Chloride	500ppm maximum (on flour mass basis)	–
2.	L-cystein Mono Hydrochloride	90ppm maximum (on flour mass basis)	–

(1)	(2)	(3)	(4)
3.	Ammonium Phosphate	2500 ppm maximum (on flour mass basis)	–
4.	Benzoyl Peroxide	40ppm maximum	40ppm maximum
<b>E Antioxidant</b>			
1.	Ascorbic Acid	GMP	GMP
<b>F Preservatives/Mould inhibitors Singly or in combination</b>			
1.	Calcium or sodium propionate	5000ppm maximum	–
2.	Sorbic acid or its Sodium, Potassium or calcium salts (calculated as sorbic acid)	1000ppm maximum	–
3.	Acid Calcium phosphate	10000ppm maximum	–
4.	Sodium diacetate	4000ppm maximum	–
5.	Acid Sodium pyrophosphate	5000ppm maximum	–
<b>G Colours (can be used singly in combination within the specified limits)</b>			
<b>(a) Natural</b>			
1.	Chlorophyll	} GMP	
2.	Caramel		
3.	Curcumin or turmeric		
4.	Beta-carotene		
5.	Beta apo-8 carotenal		
6.	Methylester of Beta-apo-8 carotenoic acid		
7.	Ethylester of Beta-apo-8 carotenoic acid		
8.	Canthaxanthin		
9.	Riboflavin, a Lactoflavin		
10.	Annatto		
11.	Saffron		

(1)	(2)	(3)	(4)
<b>(b) Synthetic</b>			
1. Ponceau 4 R	}	-	100ppm maximum
2. Carmoisine			
3. Erythrosine			
4. Tartrazine			
5. Sunset Yellow FCF			
6. Indigo Carmine			
7. Brilliant Blue FCF			
8. Fast Green FCF			
<b>H Artificial Sweeteners (Singly)</b>			
1. Aspartame	2200ppm maximum	2200ppm maximum	
2. Acesulfame Potassium	1000ppm maximum	1000ppm maximum	
3. Sucralose	750ppm maximum	750ppm maximum	
<b>I Leavening Agents</b>			
1. Baking Powder	GMP	GMP	
2. Ammonium bi-carbonate	GMP	GMP	
3. Ammonium carbonate	5000ppm maximum	5000ppm maximum	
<b>J Flavours</b>			
1. Natural flavours and natural flavouring substances/nature identical flavouring substances/artificial flavouring substances	-	GMP	
<b>K Flavour improver/Enhancer</b>	-	GMP	
<b>L Nutrient</b>			
1. Calcium and Ferrous Salts	-	GMP	
2. Potassium Iodate	-	GMP	
<b>M Dough Conditioners</b>			
1. Sodium bisulphite	-	GMP	
2. Sodium metabisulphite	-	GMP	
<b>N Yeast</b>	GMP	GMP	
<b>O Jellifying Agents</b>	-	GMP	

Table 2  
List of Food additives for use in foods

S.No.	(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)
		Additives										
<b>A Antioxidants</b>												
1. Tocopherol		GMP										
2. Lecithin		GMP										
3. Butylated Hydroxy-anisole (BHA)		GMP	200ppm maximum									
					Snacks/Savouries (Fried Products):- Chivda, Bhujia, Dalmoth, Kadubale, Kharaboondi, Spiced & fried dals, banana chips and similar fried products sold by any name							
					Sweets (Carbohydrates based and Milk product based):- Halwa, Mysore Pak, Boondi Ladoo, Jalebi, Khoya Burfi, Pedas, Gulab Jamun, Rasogolla, and Similar milk product based sweets sold by any name							
					Instant Mixes:- Idli mix, dosa mix, puliyogare mix, pongal mix, gulab jamun mix, jalebi mix, vada mix							
					Rice and Pulses based Papads							
					Ready-to-Serve Beverages Tea/Coffee based							
					Chewing gum/Bubble gum							
					Sugar based/Sugar free confectionery							
					Chocolates							
					Synthetic syrup for dispensers							
					Lozenges							

1	2	3	4	5	6	7	8	9	10	11	12
4. Tertiary butyl hydro quinone (TBHQ)		200ppm maximum	200ppm maximum	-	-	-	-	-	-	-	-
<b>B. Emulsifier/Stabiliser</b>											
1. Methyl Cellulose		0.5% maximum	0.5% maximum	-	-	-	-	-	-	-	-
2. Carboxymethyl Cellulose		0.5% maximum	0.5% maximum	-	-	-	-	-	-	-	-
<b>C.Preservatives</b>											
1. Sorbic Acid		-	100ppm maximum	0.5% maximum	0.1% maximum	300ppm maximum	-	-	-	-	-
2. Benzoic Acid		-	300ppm	-	-	-	-	-	-	-	-
<b>D.Anticaking Agent</b>											
1. Carbonates of Calcium and Magnesium				Not more than 2.0% maximum singly or in combination							
2. Phosphates of Calcium and Magnesium											
3. Silicates of Calcium, Magnesium or Sodium or Silicon dioxide				----- Should have been Clubbed with 1 & 2							

1	2	3	4	5	6	7	8	9	10	11	12
4. Myristates, palmitates or stearates of Aluminium, Calcium, Potassium or Sodium				Not more than 2.0% maximum singly or in combination							
<b>E. Artificial Sweetener (Singly)</b>											
1. Aspartame			200ppm maximum	-	-	-	10000ppm maximum	10000ppm maximum	2000ppm maximum	3000ppm maximum	-
2. Asesulfame K			500ppm maximum	-	-	-	5000ppm maximum	3500ppm maximum	50ppm maximum	1500ppm maximum	-
3. Saccharin Sodium			500ppm maximum	-	-	-	3000ppm maximum	3000ppm maximum	500ppm maximum	450ppm maximum	-
4. Sucralose			750ppm maximum	-	-	-	-	-	-	-	-
<b>F. Polyols (singly or in combination)</b>											
1. Sorbitol		-	GMP	-	-	-	GMP	GMP	GMP	-	GMP
2. Manitol		-	GMP	-	-	-	GMP	GMP	GMP	-	GMP
3. Xylitol		-	GMP	-	-	-	GMP	GMP	GMP	-	GMP
4. Isomalt		-	-	-	-	-	GMP	GMP	GMP	-	GMP
5. Lactitol		-	-	-	-	-	GMP	GMP	GMP	-	GMP
6. Maltitol		-	-	-	-	-	GMP	GMP	GMP	-	GMP

**Table 3**  
**Use of Food additives in foods not Specified**

Sl. No.	Name of the Product	Colour	Preservatives	Emulsifier/Stabiliser	Flavour Enhancer	Anticaking Agent	Acid Regulators	Improver/Leavening Agent
1	2	3	4	5	6	7	8	9
1.	Desert Jelly	-	-	Carageenan-GMP	-	-	-	-
2.	Dairy based drinks, flavoured and/or fermented (e.g. chocolate, milk, cocoa, eggnog)-UHT Sterilised milk shelf life more than 3 months	-	-	Carageenan-Singly-GMP Pectin-Singly-GMP, Mono & diglycerides of Fatty Acids-Singly-GMP, Lecithin-Singly-GMP, Sodium Alginate and Calcium Alginate-Singly-GMP, Xantham Gum-Singly-GMP, Microcrystalline cellulose-singly-GMP Guar gum-Singly-GMP	-	-	-	-
3.	Powdered soft drink concentrate mix/fruit beverage drink	Titanium Dioxide-100ppm maximum, Ponceau 4R/ Carmoisine/ Erythrosine/ Tartrazine/ Sunset Yellow FCF, Indigo Carmine Brilliant Blue FCF Fast Green FCF 100 ppm maximum	-	-	-	Sodium Aluminium Silicate-0.5% maximum	-	-

1	4.	Soups, Bullions and Taste Makers	-	-	-	-	-	-
5.	Custard Powder, Jelly Crystal, ice-candy, Thread candies, Wafers	Ponceau 4R/Carmoisine Erythrosine/Tartrazine/ Sunset Yellow FCF/ Indigo Carmine/ Brilliant Blue FCF/ Fast Green FCF- 100ppm maximum	-	-	-	-	-	-
6.	Flavour Emulsion, Flavour Paste (for carbonated and non-carbonated water only)	Ponceau 4R/ Carmoisine/ Erythrosine/ Tartrazine/ Sunset Yellow FCF/ Indigo Carmine/ Brilliant Blue FCF/ Fast GreenFCF/ 100ppm maximum-	-	-	-	-	-	-
7.	Sausages and Sausage meat containing raw meat, cereals and condiments	-	-	-	-	-	-	-
8.	Corn flour and such like starches	-	-	Sulphur dioxide 450ppm maximum	-	-	-	-
				Sulphur dioxide 100ppm maximum	-	-	-	-

1	2	3	4	5	6	7	8	9
9.	Corn syrup	-	Sulphur dioxide 450 ppm maximum	-	-	-	-	-
10.	Canned rasgolla (the cans shall be internally lacquered with sulphur dioxide resistant lacquer)	-	Nisin-5 ppm maximum	-	-	-	-	-
11.	Gelatine	-	Sulphur dioxide 1000ppm maximum	-	-	-	-	-
12.	Beer	-	Sulphur dioxide 70ppm maximum	-	-	-	-	-
13.	Cider	-	Sulphur dioxide 200ppm maximum	-	-	-	-	-
14.	Alcoholic wines	-	Sulphur dioxide 450ppm maximum	-	-	-	-	-
15.	Non-Alcoholic wines	-	Sulphur dioxide 350ppm maximum	-	-	-	-	-
16.	Ready-to-serve beverages	-	Sulphur dioxide 70ppm maximum or Benzoic Acid- 120 ppm maximum	-	-	-	-	-

1	2	3	4	5	6	7	8	9
17.	Brewed ginger beer	-	Benzoic Acid- 120ppm maximum	-	-	-	-	-
18.	Coffee extract	-	Benzoic Acid- 450ppm maximum	-	-	-	-	-
19.	Danish tinned caviar	-	Benzoic Acid- 50ppm maximum	-	-	-	-	-
20.	Dried Ginger	-	Sulphur dioxide 2000ppm maximum	-	-	-	-	-
21.	Flour confectionery	-	Sorbic Acid including Sodium, Potassium and Calcium Salt (Calculated as Sorbic Acid)- 1500ppm maximum	-	-	-	-	-
22.	Smoked fish (in wrappers)	-	Sorbic Acid- only wrapper may be impregnated with Sorbic Acid	-	-	-	-	-
23.	Dry mixes of Rasgollas	-	Sulphur dioxide 100ppm maximum	-	-	-	-	-

1	2	3	4	5	6	7	8	9
24.	Preserved Chapaties	-	Sorbic Acid-1500ppm maximum	-	-	-	-	-
25.	Fat Spread	-	Sorbic acid and its Sodium, Potassium and Calcium salts (calculated as sorbic acid) – 1000ppm maximum or Benzoic Acid and its Sodium and Potassium salts (Calculated as benzoic acid) or both – 1000ppm maximum	-	-	-	-	-
26.	Prunes	-	Potassium Sorbate (Calculated as sorbic Acid) - 1000ppm maximum	-	-	-	-	-
27.	Baked food & confections	-	Ammonia Carbonate-5000ppm maximum	-	-	-	-	-

1	2	3	4	5	6	7	8	9
Baked Food & Confections			Ammonium Bi-carbonate -GMP, Baking Powder - GMP					
28.	Flour for baked food	-	Sodium Diacetate-2500 ppm maximum or Methyl propyl hydroxy Benzoate - 500ppm maximum	-	-	-	-	-
29.	Fruit, fruit pulp or juice (not dried) for conversion into jam or crystallised glaze or cured fruit or other products	-	-	-	-	-	-	-
a)	Cherries	-	Sulphur dioxide-2000 ppm maximum	-	-	-	-	-
b)	Strawberries and Raspberries	-	Sulphur dioxide-2000 ppm maximum	-	-	-	-	-

1	2	3	4	5	6	7	8	9
	c) Other fruits	-	Sulphur dioxide-1000 ppm maximum	-	-	-	-	-
	d) Dehydrated Vegetables	-	Sulphur dioxide-2000 ppm maximum	-	-	-	-	-
	30. Paneer	-	Nisin - 12.5 ppm maximum	-	-	-	-	-
	31. Cakes and Pasteries	-	Sorbic Acid including Sodium, Potassium and Calcium Salt (Calculated as Sorbic Acid) - 1500 ppm maximum	Sucroglycerides (only in cakes), Hydroxy propyl Methyl Cellulose, Sucrose Ester of Fatty Acid - GMP	-	-	Sodium, Fumarate, Potassium Malate Sodium hydroxide- GMP	Bacterial Amylase Baking Powder, Amonium bicarbonate - GMP, Amonium Carbonate - 500 ppm maximum
	32. Prepacked Coconut Water	-	Nisin-5000 IU maximum	-	-	-	-	-
	33. Canned Rasogula	-	Nisin-5.0 ppm maximum	-	-	-	-	-

# Notification

CENTRAL COMMITTEE FOR FOOD STANDARDS  
(PROCEDURE AND TRANSACTION OF BUSINESS  
BYE-LAWS, 1986

MINISTRY OF HEALTH AND FAMILY WELFARE  
(Department of Health)  
New Delhi, 5<sup>th</sup> September, 1986

## NOTIFICATION

S.O.657(E)- In exercise of the Powers conferred by Sub-section (6) of section 3 of the Prevention of Food Adulteration Act, 1954 (37 of 1954) and after previous approval of the Central Government, the Central Committee for Food Standards (hereinafter referred to as the Committee) hereby makes the following Bye-laws for regulating its procedure and transaction of its business, namely:-

### 1. Short title and Commencement-

- (1) These Bye-laws may be called the Central Committee for Food standards (Procedure and Transaction of Business) Bye-laws, 1986.
- (2) They shall come into force on the date of their publication in the Official Gazette.

**2. Time and place of meetings of the Committee.** The Committee shall meet at such time and place as the Chairman of the Committee (hereinafter referred to as the Chairman) may from time to time determine

**3. Power to call meeting of the Committee.** The Chairman may, at any time, call a meeting of the Committee and shall also do so, if a requisition for that purpose is presented to him in writing by not less than fifty per cent of the members of the Committee specifying the subject of discussion at the meeting proposed to be called.

### 4. Notice for meeting.

- (1) A notice of not less than twenty-one clear days' in respect of every meeting of the Committee, shall be given to each of its members who is for the time being in India.

- (2) The aforesaid notice may be served on any member of the Committee either through a person or by registered post or telegram sent to each such member at his latest address intimated by him in writing to the Secretary of the Committee.
- (3) Any incidental omission to give the aforesaid notice to any of the members of the Committee shall not invalidate any decision taken or resolution passed at any such meeting of the Committee.
- (4) Notwithstanding anything contained in clause (1), a meeting of the Committee may be called by the Chairman at a shorter notice of not less than seven clear days if he is of opinion that the matter to be discussed at the proposed meeting is of such a nature that it requires to be considered urgently by the Committee.

**5. Quorum-**

- (1) No business shall be transacted at a meeting of the Committee unless at least one-third of its members are present.
- (2) If there is no quorum within half an hour from the time appointed for holding the meeting, the same shall stand adjourned till such time to the same day as the Chairman may decide.
- (3) Notwithstanding anything contained in clause (1), if there is no quorum at any such adjourned meeting also, members present at the meeting shall form the quorum.

**6. Chairman to preside at meetings of the Committee.-**

- (1) The Chairman of the Committee shall, when present, preside at all meetings of the Committee.
- (2) If for any reason, the Chairman is not present in an meeting any other member duly authorised by the Chairman shall preside at the meeting of the Committee.

**7. Adjournment of meeting.-**

- (1) The Chairman may, with the consent of the members present at any meeting of the Committee, adjourn the meeting from time to time.

- (2) No business other than the business included in the agenda for that meeting shall be transacted at any such adjourned meeting except with the consent of the Chairman.

**8. Voting.-**

- (1) Each member of the Committee shall have one vote.
- (2) All matters submitted for consideration at a meeting of the Committee shall be decided by a majority of the members present and voting at such meeting; and in case of equality of votes on an issue, the Chairman or the person presiding at the said meeting shall have second or casting vote.

**9. Transaction of business by circulation of papers.-**

- (1) Any business, which in the opinion of the Chairman, is necessary for the Committee to transact before the next meeting of the Committee, may be transacted by circulation of papers sent to all the members of the Committee, for the time being in India, in the manner and at the latest address as is specified in clause (2) of bye-law 4, and any decision taken or resolution passed by a majority of the members through such circulation shall be as affectual and bindings as if it has been taken or, as the case may be passed at a meeting of the Committee.
- (2) When any papers mentioned in clause (1) are sent to the members by circulation, a period of not less than 30 clear days shall be communicated to all the members of the Committee.

- 10. Record of business.** - A record of all business transacted by the Committee, shall be maintained including the issue of the minutes. The said minutes duly approved by the Chairman shall be circulated to all the members, for their approval or comments within 30 days of the date of which the minutes are issued. Comments received on the minutes, if any, should be put at the next meeting of the Committee for confirmation of the said minutes.

# Notification

## Section 2(VI)

- 1. Ministry of Railways (Railway Board), Noti : No. G.S.R. 1454, dated August 26, 1976. See 1976 Current Central Legislation, Part III, p. 250 [129].**

In exercise of the powers conferred by clause (vi) of Section 2, the Central Government in the Ministry of Railways hereby empower the Chief Medical Officers of the Zonal Railways to exercise the powers and perform the duties of the Food (Health) Authority with respect to the local area as notified in the Gazette of India under G.S.R. No. 282, dated 28.2.70, which falls within their respective jurisdiction.

## Section 2(viii a)

- 2. Ministry of Railways (Railways Board), Noti. No. G.S.R. 1453, dated August 26, 1976 Current Central Legislation, Part III p. 250 [128].**

In exercise of the powers conferred by clause (viii a) of Section 2, the Central Government in the Ministry of Railways hereby appoint all Medical Superintendents/Divisional Medical Officers of the Zonal Railways to be the Local (Health) Authority in relation to a local area as notified in the Gazette of India under the G.S.R. No. 282, dated 28.2.70 in respect of the portion of the local area falling within their respective jurisdiction.

- 3. Noti. No. G.S.R. 650 (E), dated October 13, 1977. See 1977 Current Legislation, Part III, p. 398 [423].**

In exercise of the powers conferred by clause (viii a) Section 2, the Central Government hereby appoints the officers mentioned in column (2) of the Schedule annexed hereto be the Local (Health) Authority incharge of the Health administration in the local area respectively specified against him in coloumn (3) of the said Schedule:-

# SCHEDULE

Sl. No.	Officer	Local-area
1.	Health Officer of major port appointed under sub-clause (a) clause (5) of Rule 2 of the Indian Port Health Rules. 1955	The area within the limits of the major port for which he is appointed.
2.	Health Officer referred to in clause (8) of Rule 2 of the Indian Aircraft (Public Health) Rules, 1954.	The area within the airport for which he is appointed.

## Section 4

- 4. Noti. No. S.O. 80 (E), dated February 8, 1978, See 1978 Current Central Legislation, Part III p. 161 (200).**

In exercise of the powers conferred by the proviso to sub-section (1) of Section 4, the Central Government hereby specifies each of the following Institutes as a Central Food Laboratory for the purpose of this Act with effect from 1st April, 1978, namely:

1. The Central Food Technological Research Institute, Mysore.
2. The State Public Health Laboratory, Pune.
3. The Food Research and Standardisation Laboratory, Ghaziabad.

## Section 20

- 5. Ministry of Railways (Railways Board), Noti. No. G.S.R. 237, dated January 20, 1977, See 1977 Current Central Legislation, Part III, p. 29[37].**

In exercise of the powers conferred by sub-section (i) of section 20, the Central Government hereby authorises the Chief Medical Officers of the Zonal Railways within their respective jurisdictions for the purpose of the said sub-section.

### Rule 6(i)

**6. Noti. No. S.O. 858 (E), dated December 28, 1977, See 1977 Current Central Legislation Part III, p. 408 (404).**

In pursuance of the provision of Rule 6(i) of the Prevention of Food Adulteration Rules 1955, the Government of India hereby recognises Central Food Laboratories established under Section 4 of the Prevention of Food Adulteration Act 1954, and all laboratories where Public Analysts are appointed under the provision of the Prevention of Food Adulteration Act 1954 for purpose of considering experience gained therein for appointment as Public Analyst.

### Rule 8

**7. Noti No. G.S.R. 634(E), dated October 7, 1977, See 1977 Current Central Legislation, Part III, p. 397 [420]**

In exercise of the powers conferred by clauses (iii) and (iv) of Rule 8, the Central Government hereby approves the Food (Health) Authorities of all State and Union Territories except Manipur, Nagaland, Meghalya, Tripura, Arunachal Pradesh, the Andaman and Nicobar Islands, Chandigarh, Dadra and Nagar Haveli, Goa Daman & Diu, Lakshadweep and Mizoram, for providing training in Food Inspection and Sampling work as provided in the said clauses for a period of one year from the date of publication of the notification in the official Gazette (i.e. dated October 7, 1977).

**8. Ministry of Health and Family Welfare (Department of Health), Noti. No. SO 31(E), dated January 21, 1978, published in the extraordinary Gazette of India Part II, Section 3 (i) dated January 21, 1978.**

In exercise of the powers conferred by section 20 of the Prevention of Food Adulteration Act, 1954 (37 of 1954) the Central Government hereby authorise the person specified in column (2) of the schedule annexed hereto in respect of the local area respectively specified against him in column (3) thereof for the purpose of the said section 20.

### SCHEDULE

Sl. No.	Officer	Local-area
1.	Every Officer appointed as the Local (Health) Authority by the notification of the Govt. of India in the Ministry of Health and Family Welfare (Dept. of Health) No.P.15014/12/76-PH(F&N), dated 22.10.77 published in Gazette of India (Extraordinary), Part II, Section 3 Sub-Section (i) under G.S.R. No 650 (E)	The area are within the limits of major port or Airport for which appointed
<b>9.</b>	<b>Ministry of Health and Faamily Welfare (Department of Health) No. GSR 550 (E), dated 4th December, 1996.</b>	
	GSR 550(E)– In pursuance of the sub-rule (2) of rule 6 of the Prevention of Food Adulteration Rules, 1955 the Central Government hereby appoints the Board comprising following members, till further orders, for the purpose of considering the candidates suitable and qualified to hold the post of Public Analyst under the provisions of the Prevention of Food Adulteration Act, 1954 (37 of 1954) and the rules made thereunder, namely:–	
	(1) A representative not below the rank of a Deputy Director in the Central Food Technological Research Institute, Mysore.	
	(2) A Professor not below the rank of an Assistant Professor of one of the Universities/Institutes imparting training in Food Science/Analysis.	
	(3) A Public Analyst or a Director of a Central Food Laboratory other than the Director, Central Food Laboratory, Calcutta.	
	(4) An expert in-charge from one of the Food Laboratories established by the Government of India in the Ministries of Defence, Railways, Civil Supplies, Commerce, Food & Agriculture or Rural Reconstruction.	
	(5) The Secretary, Central Committe for Food Standards, Directorate General of Health Services, New Delhi.	
	(6) Director of Central Food Laboratory, Calcutta.	

– Member Secretary

The Board may hold examinations of the candidates as and when considered necessary in theory, practicals or in any other manner it deems fit.

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