MINISTRY OF HEALTH AND FAMILY WELFARE

(FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA)

NOTIFICATION

New Delhi, the 27th August, 2020

F. No. 1-116/Scientific Committee/Notif.28.4/2010-FSSAI(1).—The draft regulations further to amend the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 which the Food Safety and Standards Authority of India proposes to make with previous approval of the Central Government, in exercise of the powers conferred by clause (e) of sub-section (2) of section 92 read with section 16 of the Food Safety and Standards Act, 2006 (34 of 2006) is hereby published as required under sub-section (l) of section 92 of the said Act for the information of all persons likely to be affected



thereby, and notice is hereby given that the said draft regulations shall be taken into consideration after the expiry of the period of sixty days from the date on which copies of the Gazette in which this notification is published are made available to the public;

Objections or suggestions, if any, may be addressed to the Chief Executive Officer, Food Safety and Standards Authority of India, FDA Bhawan, Kotla Road, New Delhi- 110002 or may be sent by e-mail at regulation@fssai.gov.in;

Objections or suggestions which may be received with respect to the said draft regulations within the penod specified above shall be considered by the Food Safety and Standards Authority of India.

Draft Regulations

1. (l) These regulations may be called the Food Safety and Standards (Food Products Standards and Food Additives) Amendment Regulations, 2020.

(2) They shall come into force with effective date for implementation to be either 1st January or 1st July subject to a minimum of 180 days from the date of their final publication in the official Gazette.

1. In the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011
2. In regulation 2.1, in sub-regulation 2.1.2 related to Standards for Milk, under item 2(b), in the composition table, row I related to "Buffalo Milk" shall be substituted by the following-

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| ' I .  | Buffalo Milk | All India | 5.0 | 9.0' |

1. In regulation 2.2 relating to Fats, Oils and Fat Emulsions:

(i) In sub-regulation 2.2. I relating to Oils

1. for Clause (3) relating to Groundnut Oil, for the paragraph beginmng with the words "Further, if the oil is obtained" and ending with the words and figures "Hexane more than 5.0 ppm", the following paragraph shall be substituted, namely-

"Further, if the oil is obtained by the method of solvent extraction, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2. I (16). The oil so refined shall not contain hexane more than 5.0 ppm. The 011 obtamed by expelled pressed method shall be free from hexane residues".

1. for Clause (4) relating to Flaxseed or Linseed Oil (tisi ka tel), for the paragraph beginning with the words "Further, if the oil is obtained" and ending with the words and figures "Hexane more than 5.0 ppm' the following paragraph shall be substituted, namely-

"Further, if the oil is obtained by the method of solvent extraction, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2. I (16). The oil so refined shall not contain hexane more than 5.0 ppm. The oil obtained by expelled pressed method shall be free from hexane residues".

1. for Clause (6) relating to Rape-seed oil (toria oil) or mustard oil (sarson ka tel), for the Note 4, the following paragraph shall be substituted, namely-

"Further, if the oil is obtained by the method of solvent extraction, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2. I (16). The oil so refined shall not contain hexane more than 5.0 ppm. The oil obtained by expelled pressed method shall be free from hexane residues".

1. for Clause (9) relating to Poppy seed oil, for the paragraph beginmng with the words "Further, if the oil is obtained" and ending with the words and figures "Hexane more than 5.0 ppm" the following paragraph shall be substituted, namely-

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"Further, if the oil is obtained by the method of solvent extraction, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2. I (16). The oil so refined shall not contain hexane more than 5.0 ppm. The oil obtained by expelled pressed method shall be free from hexane residues".

1. for Clause (10) relating to Safflower seed oil (berry ka tel), for the paragraph begmning with the words "Further, if the oil is obtained" and ending with the words and figures "Hexane more than 5.0 ppm" the following paragraph shall be substituted, namely-

"Further, if the oil is obtained by the method of solvent extraction, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2. I (16). The oil so refined shall not contain hexane more than 5.0 ppm. The oil obtained by expelled pressed method shall be free from hexane residues".

1. for Clause (10.01) relating to Imported Safflower seed oil and Safflower seed oil (High Oleic Acid Imported or domestic), for the paragraph beginnmg with the words "Further, if the oil is obtained" and ending with the words and figures "Hexane more than 5.0 ppm" the following paragraph shall be substituted, namely-

"Further, if the oil is obtained by the method of solvent extraction, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2. I (16). The oil so refined shall not contain hexane more than 5.0 ppm. The 011 obtained by expelled pressed method shall be free from hexane residues".

1. for Clause (l l) relating to Taramira Oil, for the paragraph beginnmg with the words "Further, if the oil is obtained" and ending with the words and figures "Hexane more than 5.0 ppm" the following paragraph shall be substituted, namely-

"Further, if the oil is obtamed by the method of solvent extraction, it shall be supphed for human consumption only after refining and shall conform to the standards laid down under regulation 2.2. I (16). The oil so refined shall not contain hexane more than 5.0 ppm. The oil obtamed by expelled pressed method shall be free from hexane residues".

1. for Clause (12) relating to Til Oil (Gingelly or sesame oil), for the paragraph beginning with the words "Further, if the oil is obtained" and ending with the words and figures "Hexane more than 5.0 ppm" the following paragraph shall be substituted, namely-

"Further, if the oil is obtained by the method of solvent extraction, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2. I (16). The oil so refined shall not contain hexane more than 5.0 ppm. The oil obtained by expelled pressed method shall be free from hexane residues".

1. for Clause (13) relating to Niger seed Oil (Sargiya ka tel), for the paragraph beginnmg with the words "Further, if the oil is obtained" and ending with the words and figures "Hexane more than 5.0 ppm" the following paragraph shall be substituted, namely-

"Further, if the oil is obtained by the method of solvent extraction, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2. I (16). The oil so refined shall not contain hexane more than 5.0 ppm. The oil obtained by expelled pressed method shall be free from hexane residues".

1. for clause (14) relating to Soyabean Oil, for the paragraph beginnmg with the words "Further, if the oil is obtained" and ending with the words and figures "Hexane more than 5.0 ppm" the following paragraph shall be substituted, namely-

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"Further, if the oil is obtained by the method of solvent extraction, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2. I (16). The oil so refined shall not contain hexane more than 5.0 ppm. The oil obtamed by expelled pressed method shall be free from hexane residues".

1. for clause (15) relating to Maize (Corn)Oil, for the paragraph beginnmg with the words "Further, if the oil is obtained" and ending with the words and figures "Hexane more than 5.0 ppm" the following paragraph shall be substituted, namely-

"Further, if the oil is obtained by the method of solvent extraction, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2. I (16). The oil so refined shall not contain hexane more than 5.0 ppm. The oil obtained by expelled pressed method shall be free from hexane residues".

1. for Clause (18) relating to Watermelon seed oil, for the paragraph beginnmg with the words "Further, if the oil is obtained" and ending with the words and figures "Hexane more than 5.0 ppm" the following paragraph shall be substituted, namely-

"Further, if the oil is obtained by the method of solvent extraction, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2. I (16). The oil so refined shall not contain hexane more than 5.0 ppm. The oil obtained by expelled pressed method shall be free from hexane residues".

1. for Clause (22.01) relating to Imported Sunflower seed oil and Sunflower seed oil (High Oleic Acidimported or domestic), for the paragraph beginning with the words "Further, if the oil is obtained" and ending with the words and figures "Hexane more than 5.0 ppm" the following paragraph shall be substituted, namely-

"Further, if the oil is obtained by the method of solvent extraction, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2. I (16). The oil so refined shall not contain hexane more than 5.0 ppm. The oil obtamed by expelled pressed method shall be free from hexane residues".

1. for Clause (25) relating to Avocado 011, for the Note 2, the following paragraph shall be substituted, namely-

"Further, if the oil is obtained by the method of solvent extraction, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2. I (16). The oil so refined shall not contain hexane more than 5.0 ppm. The oil obtained by expelled pressed method shall be free from hexane residues".

1. after Clause (29) relating to Palm Superolein, the following clause shall be inserted, namely-

"30. Grapeseed oil means the oil expressed from the clean and sound Grape seeds (VitisviniferaL.) It shall be clear from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances and mmeral oil. It shall conform to the following specifications:

Refractive index at 400C 1.467 - 1.477 Saponification value 188 - 194

 Iodine value 128 - 150

Unsaponifiable matter Not more than 2.0 percent Acid Value Not more than 4.0

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Test for Argemone oil shall be negative.'

Further, if the oil is obtained by the method of solvent extraction, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under regulation 2.2. I (16). The oil so refined shall not contain hexane more than 5.0 ppm. The oil obtained by expelled pressed method shall be free from hexane residues

1. in sub regulation 22.2 relating to Interesterified Vegetable fat/Oil, for clause (x), the following clause shall be substituted, namely-

'It shall contain raw or refined sesame oil (Til oil) in sufficient quantity 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 I cm. cell on a Lovibond scale'

1. in sub-regulation 22.5 for Margarme and Fat Spreads, for clause (l) relating to Table Margarine, the paragraph beginning with the words "It shall contain not" and ending with the words "on a lovibond scale shall be substituted with following, namely-

'It shall contain raw or refined sesame oil (Til oil) in sufficient quantity 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 2.5 red units in a I cm. cell on a Lovibond scale'

1. in sub-regulation 22.6 for Hydrogenated Vegetable Oils, in the clause (l) relating to Vanaspati, under sub-clause (vii) in item number (c), after the existing text, following provision shall be inserted, namely-

''In case physically refined rice bran oil is used, the unsaponifiable matter shall not be more than 4.0 percent by weight; provided that oryzanol content be minimum of 0.20 % (by weight) with nce bran oil at 20% level and with an increment of 0.05 0 0 with every 5% nse in rice bran oil content.'

1. in sub-regulation 2.2.7 relating to fatty acid composition, in Table I for Fatty acid composition of vegetable oils as determined by gas liquid chromatography (expressed as percentage of total fatty acids), the following column for the fatty acid composition of Grapeseed Oil shall be inserted, namely-

Fatty Acid Composition of Grapeseed Oil

|  |  |
| --- | --- |
| Fatty acid | Grapeseed Oil |
| C6:o |  |
| C8:o |  |
| CIO:o |  |
| C12:o |  |
| C14:o | 0.3 max |
| C16:o | 5.5-11.0 |
| C16:1 | I .2 max |
| C17:o | 0.2 max |
| C17:1 | 0.1 max |
| C18:o | 3.0 - 6.5 |
| C18:1 | 12.0-28.0 |
| C18:2 | 58.0-78.0 |
| C18:3 | 1.0 max |
| C20:o | 1.0 max |
|  | 0.3 max |
| C20:2 |  |
| C22:o | 0.5 max |
| C22:1 | 0.3 max |
| C22:2 |  |
| C24:o | 0.4 max |
| C24: 1 |  |

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(C) In regulation 2.3 relating to Fruit and Vegetable Products:

(i) the Sub regulation 2.3.29 relating to Soyabean Sauce shall be substituted with following, namely2.3.29 SOYBEAN SAUCE

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

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

|  |  |
| --- | --- |
| (i) Total Soluble Solids (m/m)Salt free basis | Not less than 15.0 percent |
| (ii) Acidity as acetic acid | Not less than 0.6 percent |
| (iii) Total nitrogen ny/m | Not less than 1.0 percent |

1. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the water capacity of the container, when packed in the rigid contamers. The water capacity of the container is the volume of distilled water at 200C which the sealed container is capable of holding when completely filled.

(ii) In Sub regulation 2.3.47 for Nuts and Raisins, after clause 6 relating to Dry Fruits and Nuts, following shall be inserted namely: 

6. WALNUT KERNELS

l. Walnut kernels means product obtained by deshelling nuts of varieties (cultivars) grown from Juglans regia L. after appropriate maturity. The kernels shall be sound, clean, sufficiently developed and dry. They shall be free from rancidity, mould, foreign smell and/or taste, living insects and mites. It shall also be free from dead insects, rodent contamination, insect fragments and damage caused by insects or other parasites visible to the naked eye.

2. The kernels shall be of uniform in colour with characteristic taste and flavour. It shall be free from added colour. It may be either in the form of halves or pieces.lt shall conform to the following requirements:

|  |  |  |
| --- | --- | --- |
| Sr. No. | Parameter | Limit |
|  | Moisture content, percent by mass (Maximum) | 5.0 |
| (ii) | Acid-insoluble ash, percent by mass (Maximum) | 0.1 |
| (iii) | Extraneous Vegetable matter, percent by mass (Maximum) | 1.0 |
| (iv) | Foreign Matter, percent by mass (Maximum) | 0.1 |
| (v) | Damaged units, percent by mass (Maximum) | 2.0 |
| (vii) | Acidity of extracted fat expressed as Oleic Acid percent by mass (Maximum) | 1.25 |

Explanations: For the purpose of this standard, the following definitions shall apply:

l. Extraneous vegetable matter: Vegetative matter associated with the plant from which the product originates.

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1. Foreign matter: Any matter or material not usually associated with the product.
2. Damaged units: units affected by sunburn, scars, mechanical Injury, discolouration or visible damage caused by bormg and feeding of insects and animal parasites.
3. Mould: Mould filaments either on the inside or the outside of the kernel visible to the naked eye.
4. Rancidity: Oxidation of lipids or free fatty acid production producing a disagreeable flavour.

(D) In regulation 2.4 relating to Cereal and Cereal Products:

1. the sub-regulation 2.4.4 relating to "Besan", shall be substituted with the following, namely-

BESAN

Description

Besan means the product obtamed by grinding dehusked Bengal gram (Cicerarietinum). It shall not contain any added colouring matter. The product shall be free from abnormal flavours, odours, living insects, filth (impurities of animal ongins, including dead insects). It shall conform to the following standards:

|  |  |
| --- | --- |
| Moisture % by mass (Not more than) | 12.0 |
| Ash insoluble in dilute hydrochlonc acid, 0 0 Not more than | 0.3 |
| Alcoholic acidity (as H2S04) with 90 percent alcohol by mass, not more than | 0.18 |
| Protein (Nx6.25), % by mass (on dry basis), Not less than | 20.0 |
| Unc Acid, mg/kg, Not more than | 100 |

1. the sub-regulation 2.4.7 relating to "Cornflour (Maize starch)", shall be substituted with the following, namely: 

MAIZE STARCH

Description

Maize starch (or Corn starch) means the starch obtained from maize (Zea mays L). It shall be odourless and white color free flowing powder. It shall contain no added colour, flavours or other chemicals. It shall also be free from dirt, insects, larvae and impurities or other extraneous matter. It shall conform to the following standards: 

|  |  |
| --- | --- |
| Moisture (% by mass), Not more than | 12.0 |
| Total ash (% on dry basis), Not more than | 0.50 |
| Acid Insoluble ash (0/0 on dry basis), Not more than | 0.10 |
| Alcoholic acidity (expressed as H2S04) | 0.10 |

with 90 percent alcohol, percent by mass, Not more than

Starch content (% on dry basis), Not less than 98.0 pH 4.5-7.0 Sulphur Dioxide (ppm), Not more than 70.0

Uric Acid, mg/kg, Not more than 100 (iii) In sub-regulation 2.4. I l, in clause 4 regarding Formulated Supplement for Children, under item 10, Method of sampling and analysis, sub-item (ii) shall be substituted with following, namely: 

'The tolerance limit for variation in case of formulated supplements for children during analysis of samples of finished products shall not be more than 10.0 per cent from the declared value of the nutrients or nutritional ingredients on the label'



inserted, namely-

2.4.29 OAT PRODUCTS

1. Description

Products contammg oats as the major ingredient including oat bran, oat flour, oat meal, oat-trim, kilned dehulled oats, Steel cut Oats, Oat flakes (various thickness, which may make them instant, quick cooking or whole oats) etc. These may be made by using various process such as kilning, drymg, rolling, slitting, cutting, steel cutting, gritting, de-hulling, flaking, grinding etc.

1. Composition

Oat products may contam edible common salt or salt substitutes, Dairy products & Analogues, natural and non-nutritive sweeteners, sugar and sugar products, honey, invert sugar, jaggery, dextrose, edible molasses, liquid glucose, fruits & vegetables & their products (including dried fruits & vegetables), cocoa and its products, Coconut & its products, egg and its products, gluten, nut & nut products, cereal, legumes, malt & malt extract, edible starches and edible flours, spices, condiments, herbs and their extracts, seasonmgs, vmegar, edible seeds, protein concentrates/isolates, enzymes, vitamins & minerals and other nutrients, edible fibres, maltodextrin and any other ingredients as specified in Food Safety and Standards Regulations.

The grains and other ingredients used in the processing of Oats products must be of good quality and should possess a characteristic taste and odour and shall be free from rancid, musty, sour and other undesirable tastes and odors.

The product shall be free from insects, rodent excreta and other such foreign matters and shall comply with the requirements given in the table below:

|  |  |
| --- | --- |
| Parameter | Limit |
| Moisture, % by mass, Not more than | 12.0 |
| Acid Insoluble Ash (% on dry basis), Not more than | 0.10 |
| Uric Acid, mg/kg, Not more than | 100 |

1. Food Additives

The product may contain food additives permitted in the Food Safety and Standards (Food Products Standards and Food Additives) Regulations in Appendix A under appropnate Food Category(s) and those listed in GMP Table as applicable. The product may also contain 'Other substances for use in food products' permitted under regulation 3.3 as per appropriate Food category of the same regulation.

2.4.30 SOY DAI-W SOY YOGHURT

Description

Soy dahi is prepared by lactic acid fermentation of aqueous extract of soybean. The fermentation is carried out by the mixed cultures of Lactic Acid Bacteria. It may be plain or sweetened and/or flavored. Dairy milk/ reconstituted milk may be added in the aqueous extract of soybean. If added, it shall not exceed 25 % of the final product.

Soy yoghurt is prepared by lactic acid fermentation of soy milk aqueous extract of soybean using mixed cultures of 2 strains, namely, Streptococcus thermophillus and Lactobacillus bulgaricus. Soy yogurt may be Plam or sweetened or and/or flavored. It may contain fruits mango pme apple orange or other fruits. Dairy milk/ reconstituted milk may be added in the aqueous extract of soybean. If added, it shall not exceed 25 % of the final product.

|  |  |  |
| --- | --- | --- |
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Soy dahi and soy yoghurt shall conform to the following standards, namely

|  |  |
| --- | --- |
| Parameters | Limits |
| Soy dahi | Soy yoghurt |
| Acidity, as lactic acid 0 0 | 1.5 | < 1.7 |
| Protein, % by mass, Not less than | 3.0 | 3.0 |
| Fat (% by mass), Not more than | 2.0 | 2.0 |
| pH (Range) | 4.0 - 4.5 | 4.0- 5.0 |
| Total solids, (% by mass), Not less than | 10.0 | 10.0 |
| Urease activity (change in pH), Not more than | 0.5 | 0.5 |

2.4.31 YELLOW PEA POWDER

Description

Yellow Pea Powder means the product obtained by grinding dehusked Yellow Pea (Pisum sativum L.) and shall not contain any added colouring matter or any other foreign ingredient. It shall conform to the following standards: 

|  |  |
| --- | --- |
| Parameters | Limits |
| Moisture, % by mass, Not more than | 12.0 |
| Protein (on dry basis), % by mass, Not less than | 22.0 |
| Acid Insoluble Ash (on dry basis), % by mass, Not more than | 0.3 |
| Alcoholic Acidity,% (Not more than) | 0.18 |
| Uric Acid, mg/kg, Not more than | 100 |

(E) In regulation 2.7 relating to Sweets and Confectionery:

(i) in the sub-regulation 2.7.5 relating to Ice Lollies or Edible Ices, after the existing text in clause l, the following should be added:

'Non-edible ice should not come directly in contact with the food products'

(F) In regulation 2.9 relating to Salt, Spices, Condiments and Related Products:

(i) the sub-regulation 2.9.15 related to the standards of Black Pepper, shall be substituted with the following, namely: 

2.9.15 BLACK, WHITE & GREEN (BWG) PEPPERS

l . Black, White & Green (BWG) peppers are the bemes of Piper nigrumL. of the Piperaceae family having reached appropriate degree of development and/or maturity for the intended product purpose. Berries are treated in an appropriate manner to obtain the above products, by undergoing operations such as threshing, sieving and sifting, soaking, washing, blanchmg, drying or dehydratmg, decorticatmg, gradmg, crushing and grinding. The product shall be free from foreign odours, flavours and free from any other harmful substances and added colours.

1. Black pepper —It shall be dried berries having unbroken pericarp The product shall be whole with globular shape and wrinkled pericarp and shall have diameter of minimum 2.0 mm. It shall be brownish to

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dark brownish or blackish in colour. The flavours shall have a penetratmg odour and hot, bitmg pungent taste characteristics of black pepper excluding mouldy and rancid odours.

1. White pepper — It shall be dried berries after removing the pericarp. The product shall be whole with globular shape with smooth surface, slightly flattened at one pole and a small protuberance at the other and shall have diameter of rmmmum 1.8 mm. It shall be matt grey to brownish to pale ivory white. The odour and flavour shall be characteristic of white pepper, slightly sharp and very aromatic, excluding mouldy and rancid odours.
2. Green pepper —It shall be obtained from green berries by removal of moisture under controlled conditions. The product shall be whole with globular shape with or without wrinkled pencarp and shall have diameter of mimmum 2.0 mm. It shall be characteristic green, greenish or dark greenish. The product shall have pungent odour and flavour characteristic of green pep-per, free from rancidity, mustiness, bitter taste and extraneous flavour.
3. BWG peppers can be of any one of the following forms:
	1. Whole
	2. Cracked/crushed —broken into two or more pieces.
	3. Ground—processed into powders.
4. The product shall confirm to the following requirements:

|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| Sr.No.  | Requirements | Black | White | Green |
| For Whole Peppers |  |  |  |
| 1. | Moisture content, percent by mass (Maximum) | 13.0 | 12.0 | 12.0 |
| 11. | Total Ash, percent by mass on dry basis, (Maximum) | 7.0 | 4.0 | 5.0 |
| 111. | Acid-insoluble ash, percent by mass on dry basis, (Maximum) | 1.5 | 0.3 | 0.3 |
|  | Volatile oil content, ml/100g, on dry basis (Minimum) | 1.0 | 1.0 | 1.0 |
|  | Non-volatile ether extract, 0 0 (m/m) min, on dry basis. | 6.0 | 6.0 | 0.3 |
|  | Piperine content, % (m/m), min, on dry basis. | 2.0 | 3.0 |  |
| Vll. | Bulk density, ( g/l ), min. | 400 | 550 |  |
| vlll. | Light berries, % (m/m) max. | 10.0 | 2.0 |  |
|  | Extraneous vegetable matter, % (m/m), max. | 2.0 | 2.0 | 1.2 |
| x. | Foreign matter, % (m/m), max. | 0.5 | 0.5 | 0.5 |
|  | Black berries/corns % (m/m), max. |  | 10.0 | 5.0 |
| Xll. | Broken berries, % (m/m), max. |  | 3.0 | 10.0 |
| xlll. | Mouldy Berries, % (m/m), max. | 3.0 | 3.0 | 2.0 |
| XIV. | Insect defiled berries /Corns, 0 0 (m/m), max. | 2.0 | 2.0 | 2.0 |
| xv. | Mammalian or and other excreta, (mg/kg), max. | 2.0 | 2.0 | 2.0 |
| XVI. | Pinheads for black pepper, 0 0 (m/m), max. | 4.0 |  |  |
| Sr.N0. | Requirements | Black | White |
| For Ground/Powdered/Crushed peppers |  |  |
| 1. | Moisture content, % (m/m), max. | 12.0 | 13.0 |
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| 11. | Total ash by mass, % (m/m), on dry basis, max. | 6.0 | 3.5 |
| 111. | Non-volatile ether extract, 0 0 (m/m) ,on dry basis, mm. | 6.0 | 6.0 |
| IV. | Volatile oil\* 0 0 (ml 100g), on dry basis, min. | 1.0 | 0.7 |
|  | Crude fibre, insoluble index. % (m/m) on dry basis, max | 17.5 | 6.5 |
|  | Piperine, % (m/m), on dry basis, mm. | 2.0 | 3.0 |
| Vll. | Acid insoluble ash, % (m/m) on dry basis, max. | 1.2 | 0.3 |

Explanations:

* 1. Light berries (in Black and White peppers only) -Generally immature bemes without kernel with an apparent density lower than 0.30g/mL or300 g/L
	2. Extraneous vegetative matter-Vegetative matter associated with the plant from which the product originates -but is not accepted as part of the final product. Light bemes, pmheads or broken bemes are not considered as extraneous matter.
	3. Foreign matter-Any visible objectionable foreign detectable matter or matenal not usually associated with the natural components of the spice plant; such as sucks, stones, burlap bagging, metal
	4. Pinheads—Developed from unfertilized flowers, berries with a diameter of less than 2 mm with more angularity than normal berries, they have soft texture (collapse under heavy pressure) and have less odour and flavour than pepper berries.
	5. Insect defiled berries: Berries or corns damaged by insects.

Labelling

The product covered by this Standard shall be labelled in accordance with the Food Safety and Standards (Packaging & Labelling) Regulation, 2011. In addition, the forms of the product shall also be mentioned on the label. The name of the product shall be "Black Pepper" (pepper corn), "White Pepper" or "Green Pepper'

(ii) after sub-regulation 2.9.40, the following shall be inserted, namely: 

2.9.41 DRIED SAGE

l . Dried sage in form of whole or cut leaves means the leaves of the species Salvia officinalis L. , belongmg to the family Lammceae, collected before flowermg then dried. Dried sage shall have a typical, strong and aromatic odour. It shall have characteristic flavour which is very aromatic, pleasant, fresh and slightly bitter.

Dried sage as whole or cut leaves shall be free from living insects, and shall be free from moulds, dead insects, insect fragments and rodent contammatlon visible to the naked eye. It shall conform to the following requirements:

 Sr.N0. Requirements Limit

 1. Moisture content, percent by mass (Maximum) 12.0

 11. Total Ash, percent by mass on dry basis, (Maximum) 11.0

111. Acid-insoluble ash, percent by mass on dry basis, (Maximum) 2.0 Volatile oil content, ml 100g, on dry basis (Minimum) 1.5

Extraneous matter, percent m/m, (Maximum) 1.0 Broken stalk/stem, per cent m/m, (Maximum) 3.0



 Vll. Brown leaves, percent m/m, (Maximum) 5.0

Explanations:

Extraneous vegetable matter: Vegetative matter associated with the plant from which the product originates - but is not accepted as part of the final product.

Foreign matter: Any visible objectionable foreign detectable matter or material not usually associated with the natural components of the spice plant; such as sticks, stones, burlap bagging, metal etc"

Stalk: The proportion of stalks which have dimensions exceeding 10 mm in length or 2 mm in diameter.

Labelling

The product covered by this Standard shall be labelled in accordance with the Food Safety and Standards (Packaging & Labelling) Regulation, 2011. In addition, the styles of the product shall also be mentioned on the label.

(G) In regulation 2.10 relating to Beverages (Other than Dairy and Fruits & Vegetables based):

(i) In sub-regulation 2.10. l, after clause (3), the following clause shall be inserted, namely: 

4. Instant Tea in Solid Form

Dried water- dispersible solids obtained by aqueous extraction by an acceptable process of the leaves, buds, and stems, and of materials derived there from, of those varieties of the species Camellia smensis (Linnaeus) O. Kuntze exclusively which are known to be suitable for makmg tea for consumption as a beverage and the residue, if any, of permitted process aids and permitted food additives.

The instant tea in solid form shall produce a liquor of characteristic flavour, colour and taste. It shall have no taint and shall be free from extraneous matter, added colours and non-permitted flavours. It may contain 0.2 percent cellulose and pectinase enzyme as processing aid.

Instant Tea containing added flavour shall bear proper label declaration as provided in regulation 2.4.5 (23) of Food Safety and Standards (Packaging and Labeling) Regulations, 2011. Instant tea used in the manufacture of flavoured tea shall conform to the standards of tea. The flavoured tea manufacturers shall register themselves with the Tea Board before marketing flavoured tea.

The product shall conform to the following requirement in which all the figures given are expressed on the basis of the material oven-dried at 103±2 0 C.

 Moisture content, percent by mass, Max 6.0

Total ash, percent by mass, Max, on dry basis:

a) Hot Soluble 20 b) Cold Soluble 35 Acid-insoluble ash, percent by mass, Max 1.0

(ii) in sub-regulation 2.10.4, after clause (2), the following clause shall be inserted, namely:

(3) Decaffeinated Roasted & Ground coffee-chicory mixture:

1. Decaffeinated Roasted & Ground coffee-chicory mixture means the product prepared by mlxmg decaffeinated roasted & ground coffee and roasted and ground chicory.
2. It shall be in a sound, dry and dust free condition with no rancid & obnoxious flavor. It shall be in the form of a free flowing powder having color, taste, flavour characteristic of coffee-chicory powder. It shall

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be free from any impurities and shall not contain any other added substance.

(c) The coffee content in the mixture shall not be less than 51 percent by mass. The percentage of coffee and chicory used shall be marked on the label as per the Food Safety & standards (Labelling & Display)

Regulations, 2018. It shall conform to the following standards:

|  |  |
| --- | --- |
| Moisture, percent. by mass, Max. | 5.0 |
| Total ash on dry basis, percent. by mass, Max. Acid Insoluble ash on dry basis, percent. by mass, | 7.50 |
| Max.Caffeine content on dry basis, percent. by mass, | 0.6 |
| Max. | 0.1 |
| Aqueous extracts, percent. by mass, Max. | 50 |

(4) Decaffeinated Instant coffee-chicory mixture

(a)The product manufactured from decaffeinated roasted & ground coffee and roasted and ground chicory. It shall be in a sound, dry and dust free condition with no rancid & obnoxious flavor. It shall be in the form of a free flowing powder or shall be in agglomerated (granules) form having the color, taste, flavour characteristic of coffee-chicory powder. It shall be free from any Impurities and shall not contain any other added substance.

(b)The coffee content in the mixture shall not be less than 51 percent by mass on dry basis. The percentage of coffee and chicory used shall be marked on the label as per the Food Safety & Standards (Labelling &

Display) Regulations, 2018. It shall conform to the following standards:

 Moisture, percent. by mass, Max. 4.0

Total ash on dry basis, percent. by mass,

 Max. 10

Acid Insoluble ash on dry basis, percent. by mass, Max. 0.6

Caffeine content on dry basis, percent. by

|  |  |
| --- | --- |
| mass, Max. | 0.3 |
| Solubility in boiling water | Dissolves in 30 seconds with moderate |

stirrmg

 Solubility in water at 16± 2 0 C Dissolves in 3 minutes with moderate stirrmg

1. in sub-regulations 2.10.6 for Beverages Non-Alcoholic - Carbonated , in clause (2) related to Caffeinated Beverages, the words "The following are the standards for caffeinated beverages"' shall be substituted with following, namely-

"The following are the standards for Carbonated and Non- Carbonated caffeinated beverages:"

1. in sub-regulations 2.10.6 for Beverages Non-Alcoholic - Carbonated , in clause (3) related to 'Noncarbonated Water Based Beverages (Non-Alcoholic)', the definition of Non-Carbonated Water Based Beverages (Non-Alcoholic) shall be substituted as:

"Non-carbonated Water Based Beverages (Non-Alcoholic) means beverages containing water conforming to the standards prescribed for packaged drinking water under these regulations without added carbon dioxide and shall contain ingredients as specified in subclause (i), singly or in combination:

4]

1. in the sub-regulation 2.10.7, after the clause 5, following shall be Inserted, namely-

Parameters concerning pesticide residues

|  |  |  |
| --- | --- | --- |
| Sr. No. | Charactenstic | Permissible Limit |
| (1) | (2) | (3) |
| 1. | Pesticide residues considered Individually | Not more than 0.0001 mg/l |
| 2. | Total pesticide residue | Not more than 0.0005 mg/l |

1. in the sub-regulation 2.10.8 related to Packaged Drinking Water (other than Mineral Water), clause (2) shall be substituted with following, namely-

"2. Water shall be derived from surface water or civic water supply or underground water or sea water or any other consistent source of water which may be subjected to herein under specified treatments, namely, decantation, distillation, filtration, combination of filtration, aerations, filtration with membrane filter depth filter, cartridge filter, activated carbon filtration, demineralization, remmerahzatlon, reverse osmosis and packed after disinfecting the water to a level that shall not lead to any adverse effect in the drinking water by means of chemical agents or physical methods to reduce the number of micro-organisms to a level scientifically accepted level for food safety or its suitability."

(H) in Chapter 3 Substances Added to Food, in the sub-regulation 3.2.2, before the sentence "The standards for vanous sweeteners with characteristics are" the following shall be inserted namely:

"The sweeteners shall be classified as "Caloric sweeteners" and "Non—caloric sweeteners", defined as follows:

1. Caloric sweeteners: Substances having greater than 2 percent of the caloric value of sucrose per equivalent unit of sweetening capacity. These Include Sorbitol, Sorbitol syrup, Mannitol, Isomalt, Thaumatin, Polyglycitol syrup, Maltitol, Maltitol syrup, Lactitol and Xylitol.
2. Non-caloric sweeteners: Substances having less than 2 percent of the caloric value of sucrose per equivalent unit of sweetening capacity. These include Erythritol, Steviol glycoside, Aspartame, Sucralose, Alitame, Neotame, Acesulfame potassium, Aspartame-Acesulfame potassium salt and

Saccharins. '

(1) In Appendix A, under the heading IV. USE OF FOOD ADDITIVES IN FOOD PRODUCTS

1. in Table 5, in the food category system 5.3 related to Chewing Gum, in column (3), the entry for sulfur dioxide and the corresponding entries shall be omitted.
2. in the food category systems 1.1.2, 1.7, 2.4. l, 3.0, 4.1.2.5, 5.1.2, 5.1.3, 5.1.4, 5.2, 5.3, 5.4, 11.6, 12.5 and 14.1.4,in column (3), the entry Alitame and the corresponding entries shall be omitted and use of Alitame, wherever listed under these regulations, shall be omitted.

(J) The words "artificial sweeteners" or "artificial sweetening agents" wherever mentioned under these regulations shall be substituted with word "sweeteners' .

[ADVT.-IW4 Exty. 205 2020-21]

ARUN SINGHAL, Chief Executlve Officer