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Gazetted Notification on Standards for Cereals and Cereal Products

Report Categories:

Sanitary/Phytosanitary/Food Safety

Exporter Guide

FAIRS Subject Report

Grain and Feed

Food Processing Ingredients

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Report Highlights:

The Food Safety and Standards Authority of India (FSSAI) published in India's official gazette a draft Regulation on standards for cereals and cereal products.

General Information:

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On December 2, 2016, FSSAI published a draft regulation on standards for cereals and cereal products in the Official Gazette of India. The standards have been set for durum wheat, quinoa, macaroni products, starchy foods, bakery products and pearl millet flour. A similar draft notice published by FSSAI in August, 2016, stipulated that FSSAI would accept comments from WTO member countries for a period of 60 days following publication on the WTO's website, which occurred on August 11, 2016 (SPS/N/IND/155). Subsequently, the 60-day comment period for WTO members expired on October 10, 2016.

For additional details on the draft notice, please refer to the [Notification](#) and GAIN [IN6107](#).

The full text of the notification is pasted at the end of this report and is also available on the FSSAI's website fssai@gov.in.

MINISTRY OF HEALTH AND FAMILY WELFARE

(Food Safety and Standards Authority of India)

NOTIFICATION

New Delhi, the 2nd December, 2016

F. No. 2/Std/CPL&CP/Notification/FSSAI-2016.—The following draft of certain 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 by sub-section (1) 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 will be taken into consideration after the expiry of the period of thirty days from the date on which copies of the Official 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 sent on email at regulation@fssai.gov.in;

Objections or suggestions, which may be received from any person with respect to the said draft regulations before the expiry of period so specified, shall be considered by the Food Authority.

Draft Regulations

1. **Short title and commencement.**— (1) These regulations may be called the Food Safety and Standards (Food Products Standards and Food Additives) Amendment Regulations, 2016.

(2) They shall come into force on the date of their final publication in the Official Gazette.

2. In the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, in regulation 2.4 relating to "CEREALS and CEREAL PRODUCTS",-

(a) in sub-regulation 2.4.2 relating to "MAIDA", after clause 3, the following clause shall be inserted, namely-

'4. (1) "Durum wheat maida" means the product prepared from grains of durum wheat (*Triticum durum* Desf.) by grinding or milling processes in which the bran and germ are essentially removed and the remainder is comminuted to a suitable degree of fineness, which shall conform to the following standards, namely:-

Moisture	Not more than 13.0 per cent.
Total Ash	Not more than 1.75 per cent. on dry basis
Acid insoluble ash in dilute HCL	Not more than 0.15 per cent. on dry basis
Protein	Not less than 11.0 per cent. on dry basis
Alcoholic Acidity (with 90 per cent. alcohol expressed as H ₂ SO ₄)	Not more than 0.12 per cent.
Particle Size	Minimum 80 per cent. shall pass through a 315 micron silk gauze or man-made textile sieve

(2) **Food additives:**

The product may contain food additives permitted in Appendix A.

(3) **Contaminants, toxins and residues:**

The product covered in this standard shall comply with the provision of the Food Safety and Standards (Contaminants, toxins and residues) Regulations, 2011.

(4) **Food Hygiene:**

(a) The products shall be prepared and handled in accordance with the guidance provided in the Schedule 4 to the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and any other such guidance provided from time to time under the provisions of the Food Safety and Standard Act, 2006 (34 of 2006).

(b) The product shall conform to the microbiological requirement given in Appendix B.

(5) **Packaging and Labelling:**

The product covered by this Standard shall be labelled in accordance with the Food Safety and Standards (Packaging and Labelling) Regulations, 2011.

(6) **Method of Analysis :**

The method of analysis shall be, as provided in the relevant FSSAI Manual on Method of Analysis of Food';

- (b) in sub-regulation 2.4.6 relating to "Food grains", after clause 17, the following clause shall be inserted, namely:-

'18. **Quinoa:** (1) "Quinoa" means the dried matured grains obtained from the plants of *Chenopodium quinoa* from which Saponins have been removed by washing, scouring, dehulling or by any other suitable process, which shall conform to the following Standards, namely:-

Moisture	Not more than 12.0 per cent.
Extraneous Matter	Not more than 1 per cent. by weight of which not (Extraneous matter) 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

Other edible grains	Not more than 0.5 per cent.
Damaged grains	Not more than 3.0 per cent.
Uric acid	Not more than 100 mg/kg
Saponin Content	Not more than 0.1 per cent.

(2) Food additives:

The product may contain food additives permitted in Appendix A.

(3) Contaminants, toxins and residues:

The product covered in this standard shall comply with the Food Safety and Standards (Contaminants, toxins and Residues) Regulations, 2011.

(4) Food hygiene:

(a) The products shall be prepared and handled in accordance with the guidance provided in the Schedule 4 to the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and any other such guidance provided from time to time under the provisions of the Food Safety and Standard Act, 2006 (34 of 2006).

(b) The product shall conform to the microbiological requirement given in Appendix B.

(5) Packaging and Labelling :

The product covered by this Standard shall be labelled in accordance with the Food Safety and Standards (Packaging and Labelling) Regulations, 2011.

(6) Method of Analysis:

The method of analysis shall be as provided in the relevant FSSAI Manual on Methods of Analysis of Food;

(c) in sub-regulation 2.4.10 relating to "MACARONI PRODUCTS", after clause 1, the following clause shall be inserted, namely:-

'2. Instant noodles: (1) "Instant Noodle (not applied to noodle seasoning)" means product prepared from wheat flour or rice flour or flour of any other cereals, millets and legumes covered in sub-regulation 2.4 of regulations or combination thereof and water as the main ingredient, with or without the addition of spices by kneading the dough and extending it, and starches, *dried fruits and vegetables, nuts, edible protein and egg powder may be added, if required.*

(2) It is characterised by the use of pregelatinization process and dehydration either by frying in any oil or fat covered under sub-regulation 2.2 or by other methods, and the product shall be presented as Fried noodles or Non-fried noodles.

(3) The product shall be of good characteristic colour, appearance, texture, aroma and taste and shall be free from added colour, undesirable taste, dirt, insect's larvae and impurities or any other extraneous matter, which shall conform to the following standards, namely:-

S. No.		Fried Noodles	Non-Fried Noodles
(a)	Moisture	Not more than 10.0 per cent.	Not more than 13.0 per cent.
(b)	Acid insoluble ash (on dry basis)	Not more than 0.3 per cent.	Not more than 0.3 per cent.
(c)	Acid Value	Not more than 2.0 per cent.	---

(2) Food additives:

The product and the seasoning, if any, accompanying it may contain food additives permitted in Appendix A.

(3) Contaminants, toxins and residues

The product and the seasoning, if any, accompanying it shall separately comply with the provision of the Food Safety and Standards (Contaminants, toxins and Residues) Regulations, 2011.

(4) Food Hygiene

(a) The products shall be prepared and handled in accordance with the guidance provided in the Schedule 4 to the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and any other such guidance provided from time to time under the provisions of the Food Safety and Standard Act, 2006(34 of 2006).

(b) The product shall conform to the microbiological requirement given in Appendix B.

(5) Packaging and Labelling

(a) The product covered by this standard shall be labelled in accordance with the Food Safety and Standards (Packaging and Labelling) Regulations, 2011.

(b) The seasoning, if any, accompanying the instant noodles shall be labelled distinctly on the package.

(6) Method of Analysis

The method of analysis shall be as provided in the relevant FSSAI Manual on Methods of Analysis of Food, and the instant noodles and the seasoning, if any, accompanying it are two separate products and hence shall be tested separately;

(d) in sub-regulation 2.4.14 relating to "STARCHY FOODS", for clause 2, the following clause shall be substituted, namely:-

'2. (1) "Tapioca Sago or Palm Sago" means the product made from the starch obtained either from Sago Palm (*Metroxylon sago and M.rumphii*) or tubers of tapioca (*Manihot esculenta crantz syn. Utilissima*), which shall be hard, clean, wholesome globules or pearls of uniform colour, shape and size having characteristic taste and flavour.

(2) It shall be free from insect infestation, live and dead insects, dirt, extraneous matter, added colouring matter, visible mould growth, bleaching, whitening agents or optical whiteners, sweetening agents or any other adulterant, and the product shall comply with the following standards, namely:-

Moisture	Not more than 11.0 per cent.
Total Ash (on dry basis)	Not more than 0.40 per cent.
Acid insoluble ash (on dry basis)	Not more than 0.10 per cent.
Starch (on dry basis)	Not less than 98.0 per cent.
Protein (on dry basis)	Not more than 0.3 per cent.
Crude fibre (on dry basis)	Not more than 0.20 per cent.
pH of aqueous extract	4.5 to 7.0
Colour of gelatinized alkaline paste in the porcelain cuvette on the Lovibond scale not deeper than	0.4R+1.5Y
Sulphur Dioxide content	Not more than 100 ppm

(3) Food additives:

The product may contain food additives permitted in Appendix A.

(4) Contaminants, toxins and residues:

The product covered in this standard shall comply with the Food Safety and Standards (Contaminants, toxins and Residues) Regulations, 2011.

(5) Food hygiene:

(a) The products shall be prepared and handled in accordance with the guidance provided in the Part II to the Schedule 4 of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and any other such guidance provided from time to time under the provisions of the Food Safety and Standard Act, 2006 (34 of 2006).

(b) The product shall conform to the microbiological requirement given in Appendix B.

(6) Packaging and Labelling:

The product covered by this Standard shall be labelled in accordance with the Food Safety and Standards (Packaging and Labelling) Regulation, 2011.

(7) Method of Analysis :

The method of analysis shall be as provided in the relevant FSSAI Manual on Methods of Analysis of Food.'

(e) after sub-regulation 2.4.15 relating to "BAKERY PRODUCTS", the following sub-regulation shall be inserted, namely:-

2.4.16 Pearl Millet Flour :

- (1) "Pearl Millet flour" means the product obtained from pearl millet grains (*Pennisetum americanum* L.) through a process of milling which shall be free from abnormal flavours, odours, living insects, filth (impurities of animal origins, including dead insects), and shall conform to the following standards, namely:-

Moisture	Not more than 13.0 per cent.
Total Ash	0.8 to 1.0 per cent. on dry basis
Protein (N×5.7)	Not less than 8.0 per cent. on dry basis
Fat	Not more than 6.0 per cent.
Crude Fibre	Not more than 1.5 per cent. on dry basis
Particle Size	shall pass through 1mm sieve

(2) Food Additives

The product may contain Food Additives permitted in Appendix A.

(3) Contaminants, toxins and residues

The product covered in this standard shall comply with the Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011.

(4) Food hygiene

(a) The products shall be prepared and handled in accordance with the guidance provided in the Schedule 4 to the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and any other such guidance provided from time to time under the provisions of the Food Safety and Standard Act, 2006 (34 of 2006).

(b) The product shall conform to the microbiological requirement given in Appendix B.

(5) Packaging and Labelling

The product covered by this Standard shall be labelled in accordance with the Food Safety and Standards (Packaging and Labelling) Regulation, 2011.

(6) Method of Analysis

The method of analysis shall be as provided in the relevant FSSAI Manual on Methods of Analysis of Food'.

PAWAN KUMAR AGARWAL, Chief Executive Officer

[ADV-T-III/4/Extry./344/16 (187Q)]

Note : The principal regulations were published in the Gazette of India, Extraordinary, part III, section 4 vide notification number F. No. 2-15015/30/2010, dated the 1st August, 2011 and subsequently amended vide notification numbers:-

- (i) F. No. 4/15015/30/2011 dated the 7th June, 2013;
- (ii) F. No. P.15014/1/2011-PFA dated the 27th June, 2013;
- (iii) F. No. 5/15015/30/2012 dated the 12th July, 2013;
- (iv) F. No. P.15025/262/13-PA/FSSAI dated the 5th December, 2014;
- (v) F. No. 1-83F/Sci.Pan-Noti/FSSAI-2012, dated the 17th February, 2015;
- (vi) F. No. 4/15015/30/2011 dated the 4th August, 2015;
- (vii) F. No. P.15025/263/13-PA/FSSAI, dated the 4th November, 2015;
- (viii) F. No. P.15025/264/13-PA/FSSAI, dated the 4th November, 2015;
- (ix) F. No. 7/15015/30/2012, dated the 13th November, 2015;
- (x) F. No. P.15025/208/2013-PA/FSSAI dated the 13th November, 2015;
- (xi) F. No. P.15025/261/2013-PA/FSSAI dated the 13th November, 2015;
- (xii) F. No. 1-10(1)/Standards/SP (Fish and Fisheries Products)/FSSAI-2013, dated the 11th January, 2016;
- (xiii) F. No. 3-16/Specified Foods/Notification (Food Additive)/FSSAI-2014 dated 3rd May, 2016.
- (xiv) F. No. 15-03/Enf/FSSAI/2014, dated 14th June, 2016;
- (xv) No. 3-14F/Notification (Nutraceuticals) /FSSAI-2013, dated 13th July, 2016;
- (xvi) F. No. 1-12/Standards/SP (Sweets, Confectionery)/FSSAI-2015, dated 15th July, 2016;
- (xvii) F. No.1-120(1)/Standards/Irradiation/FSSAI-2015, 23rd August, 2016
- (xviii) F. No. 11/09/Reg/Harmonizn/2014, dated 5th September, 2016;
- (xix) F. No. Stds/CPLQ/CP/EM/FSSAI-2015, dated 14th September, 2016;
- (xx) F. No. 11/12/Reg/Prop/FSSAI-2016, dated 10th October, 2016;
- (xxi) F. No.1-110(2)/SP (Biological Hazards)/FSSAI/2010, dated 10th October, 2016 and
- (xxii) F. No. Stds/ SP (Water & Beverages) Notif(2)/FSSAI-2016, dated 25th October, 2016.