

THIS REPORT CONTAINS ASSESSMENTS OF COMMODITY AND TRADE ISSUES MADE BY
USDA STAFF AND NOT NECESSARILY STATEMENTS OF OFFICIAL U.S. GOVERNMENT
POLICY

Voluntary Public

Date: 2/24/2017

GAIN Report Number: IN7032

India

Post: New Delhi

India Publishes Final Standards for Malt and Malt Based Foods

Report Categories:

Sanitary/Phytosanitary/Food Safety

Exporter Guide

Food and Agricultural Import Regulations and
Standards - Narrative

Approved By:

Jonn Slette

Prepared By:

Radha Mani

Report Highlights:

The Government of India (GOI) published its final standards for malt and malt-based foods in The Gazette of India. According to the Food Safety and Standards Authority of India (FSSAI), the standards were implemented as of the date of their publication in The Gazette of India on February 13, 2017. The final notification incorporates some of the feedback received during the public comment period following the earlier published draft notification on January 4, 2016.

General Information:

DISCLAIMER: The information contained in this report was retrieved from FSSAI's website <http://www.fssai.gov.in/>. The Office of Agricultural Affairs and/or the U.S. Government make no claim of accuracy or authenticity.

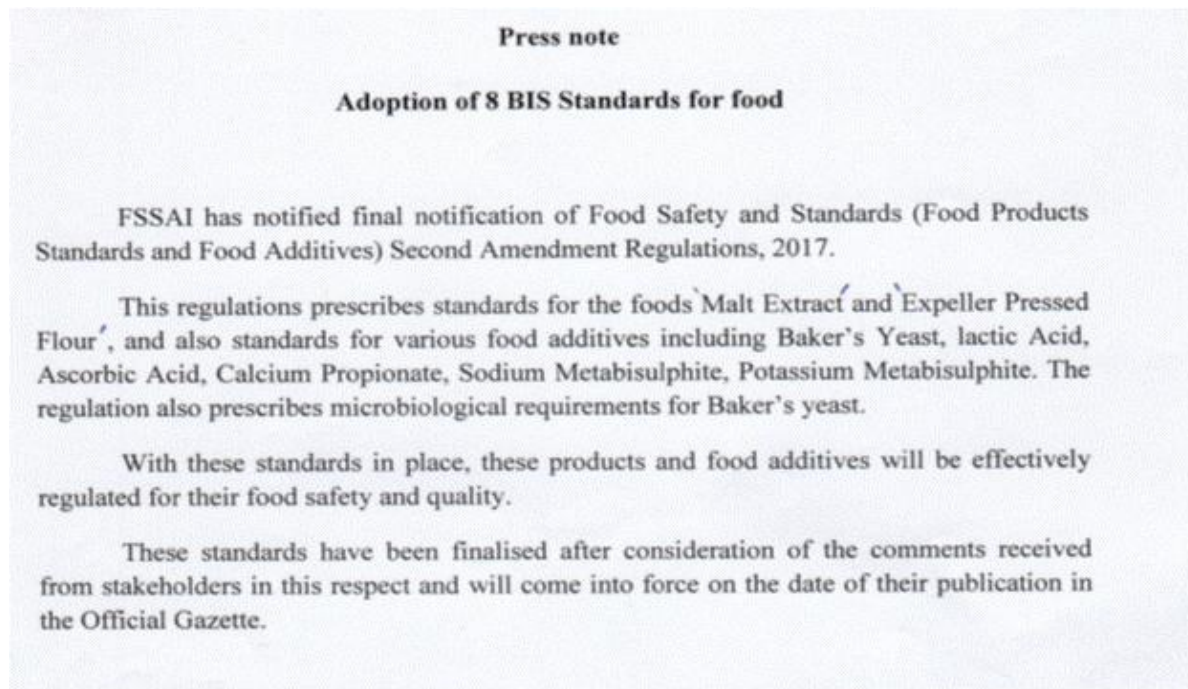
On February 17, 2017, the [Food Safety and Standards \(Food Product Standards and Food Additives\) Second Amendment Regulations, 2017](#), for malt and malt-based foods was finalized and published by FSSAI on their website. FSSAI implemented the new standards, as per the date it is notified in The Gazette of India on February 13, 2017. The full text of the notification, along with a press note as published in the Gazette, is provided below. This information is also available on FSSAI's website <http://www.fssai.gov.in/>. Please refer to GAIN report [IN6010](#) for details on the draft notification published in January 2016.

Details of Final Notification: F.No.1-12/Standards/2012-FSSAI

- Publication Date in the Official Gazette of India: February 13, 2017
- Publication Date on FSSAI Website: February 17, 2017
- Date of Implementation: February 13, 2017

Agency in Charge: Food Safety and Standards Authority of India, Ministry of Health and Family Welfare, GOI.

Products Affected: Malt and malt based foods



MINISTRY OF HEALTH AND FAMILY WELFARE

(Food Safety and Standards Authority of India)

NOTIFICATION

New Delhi, the 13th February, 2017

F. No. 1-12/Standards/2012-FSSAI—Whereas the draft Food Safety and Standards (Food Products Standards and Food Additives) Amendment Regulations, 2016, were published as required under sub-section (1) of section 92 of the Food Safety and Standards Act, 2006 (34 of 2006), vide notification of the Food Safety and Standards Authority of India number F. No. 1-12/Standards/2012-FSSAI, dated the 28th April, 2016 in the Gazette of India, Extraordinary, Part III, Section 4, inviting objections and suggestions from the persons likely to be affected thereby, before the expiry of the period of sixty days from the date on which the copies of the Gazette containing the said notification were made available to the public;

And whereas the copies of the said Gazette were made available to the public on the 11th May, 2016;

And whereas objections and suggestions received from the public in respect of the said draft regulations have been considered by the Food Safety and Standards Authority of India;

Now, therefore, in exercise of the powers conferred by clause (e) of sub-section (2) of section 92 of the Food Safety and Standards Act, 2006, the Food Safety and Standards Authority of India hereby makes the following regulations further to amend the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, namely:-

Regulations

- 1. Short title and commencement.**—(1) These regulations may be called the Food Safety and Standards (Food Products Standards and Food Additives) Second Amendment Regulations, 2017.

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

- 2. In the Food Safety and Standards (Food Product Standards and Food Additives) Regulations, 2011:-**

(a) in regulation 2.4 relating to "CEREALS AND CEREAL PRODUCTS",-

(i) in sub-regulation 2.4.11, after clause 2, the following clause shall be inserted, namely:-

"**3. MALT EXTRACT** means the product prepared by digesting with water, sound malted grains, of cereals (such as barley, wheat and millets) at a suitable temperature with or without adding enzymes. The water extract is then strained and evaporated into a viscous product. Malt or malt extract shall not be prepared from wheat gluten, corn grits, edible starches (such as potato or tapioca), unmalted whole grains and legume flours. It shall be a viscous liquid, amber or yellowish brown in colour and shall possess a characteristic odour and sweet taste. The material shall be free from any adulterants, off-odour, foreign flavour and impurities. It may contain wheat gluten, soya protein or any other external protein sources intended for use in the manufacture of malted milk food, malt based foods etc.

Malt Extract shall be of the following types:-

- (i) Diastatic Malt Extract;
(ii) Non Diastatic Malt Extract; and
(iii) Brewery Grade Malt Extract.

It shall also conform to the following standards, namely:-

<i>Characteristic</i>	<i>Requirement</i>		
	Type 1	Type 2	Type 3
Density at 20 ^o C Min	1.39	1.39	1.39
Refractive Index at 20 ^o C, Min	1.489	1.489	1.489
Total solids (as is basis), % by weight, Min	77	77	55
Reducing sugar, on dry basis, (calculated as anhydrous maltose), % by weight,	55-65	55-65	55-65

Crude protein (on dry basis), % by weight, Min	3.5	3.5	2.5
Test for starch	Negative	Negative	Negative

2. Food Additives

Only those food additives permitted under the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 shall be used.

3. Hygiene

The product shall be prepared and handled in accordance with the guidelines provided in Schedule 4, Part-II of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and such guidance as provided from time to time under the provisions of the Food Safety and Standards Act, 2006.

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.

The products covered in this standard shall conform to the Microbiological Requirements given in Appendix B of the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

5. Packaging and Labelling

The products shall comply with the packaging and labelling requirements specified under the Food Safety and Standards (Packaging and Labelling) Regulations, 2011.”;

(ii) after sub-regulation 2.4.15, the following sub- regulation shall be inserted, namely:-

“2.4.16 EXPELLER PRESSED FLOUR

1. **Expeller Pressed Edible Groundnut Flour** means the product obtained by expeller pressing fresh, clean degermed groundnut kernels which have been decuticled after mild roasting. The kernels shall be sorted and selected either by visual inspection, inspection under ultraviolet light, electronic sorting or by other means. The kernels shall be free from insect or fungal infestation. Expeller pressed edible groundnut flour shall be whitish to light brown in colour, uniform in composition and shall be free from insect or fungal infestation, objectionable odour and rancid taste. It shall not contain added flavouring and colouring agent or any other extraneous matter. It shall be free from castor husk or MAHUA oilcake. It shall be manufactured, packed, stored and distributed under hygienic conditions. It shall conform to the following standards, namely:-

Moisture	Not more than 9.0 per cent. by weight.
Total ash	Not more than 4.5 per cent. by weight on dry basis.
Ash insoluble in dilute HCl	Not more than 0.35 per cent. by weight on dry basis.
Protein (Nx6.25)	Not less than 45 per cent. by weight on dry basis.
Crude fibre	Not more than 5.0 per cent. by weight on dry basis.
Fat	Not more than 9.0 per cent. by weight on dry basis.
Acid value of extracted fat	Not more than 4.0 per cent.

2. Food Additives

Only those food additives permitted under the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 shall be used.

3. Hygiene

The product shall be prepared and handled in accordance with the guideline provided in Schedule 4, Part-II of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulation, 2011 and such guidance as provided from time to time under the provisions of the Food Safety and Standards Act, 2006.

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.

The products covered in this standard shall conform to the Microbiological Requirements given in Appendix B of the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

5. Packaging and Labelling

The products shall comply with the packaging and labelling requirements specified under the Food Safety and Standards (Packaging and Labelling) Regulations, 2011.”;

(b) in regulation 3.2 relating to “Standards of Additives”, after sub regulation 3.2.2, the following sub-regulations shall be inserted, namely:-

“3.2.3 Baker’s Yeast

1. The Baker’s Yeast shall be of the following types:

- (i) Baker’s Yeast, Compressed; and
- (ii) Baker’s Yeast, Dried.

(i) **Baker’s Yeast (Compressed)** shall be in the form of a block having creamy white colour, and odour characteristic of good baker’s yeast (compressed) and a fine even texture. It shall not be slimy or mouldy and shall not show any sign of deterioration or decomposition. It shall be free from extraneous materials. Starch of an edible quality may, however, be added in a quantity not exceeding 7% by weight on dry basis. Permissible edible binders and fillers may be added. It shall break sharply on bending. The yeast blocks shall be stored at temperature between 1 to 5°C.

(ii) **Baker’s Yeast (Dried)** shall be in the form of small powder granules, pellets or flakes. It shall have an odour characteristic of good baker’s yeast (dried). It shall not be mouldy and shall not show any sign of deterioration or decomposition. It shall be free from adulterants and other extraneous materials. Starch of an edible quality may, however, be added in a quantity not exceeding 10 % by weight of the material. The yeast shall be stored in a cool and dry place at a temperature not more than 25°C.

Baker’s Yeast shall conform to the following standards namely:-

<i>Characteristics</i>	<i>Requirements for</i>	
	<i>Baker’s yeast Compressed</i>	<i>Baker’s Yeast Dried</i>
Moisture, percent by weight, max	73	8
Dispersibility in water	To satisfy the test*	To satisfy the test*
Fermenting power*, Min	1000	350
Dough-raising capacity	To satisfy the test*	To satisfy the test*

* As per method prescribed in IS: 1320.

Note : These parameters shall be tested within 24 hours of production of yeast.

2. Food Additives

Only those food additives permitted under the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 shall be used.

3. Hygiene

The product shall be prepared and handled in accordance with the guidelines provided in Schedule 4, Part-II of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulation, 2011 and such guidance as provided from time to time under the provisions of the Food Safety and Standards Act, 2006.

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.

The products covered in this standard shall conform to the Microbiological Requirements given in Appendix B of the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

5. Packaging and Labelling

The products shall comply with the packaging and labelling requirements specified under the Food Safety and Standards (Packaging and Labelling) Regulations, 2011.

3.2.4 Lactic Acid (Food Grade) (INS 270)

1. Lactic acid shall be yellowish to colourless syrupy liquid with an acidic taste and no odour. It shall be obtained by lactic fermentation of sugars or prepared synthetically. It shall be miscible in water and ethanol. It shall give positive test for lactate. It shall conform to the following specifications:

<i>Characteristics</i>	<i>Requirement</i>
Purity (C ₃ H ₅ O ₃), % by weight of the labelled concentration	Not less than 95.0%
Sulphated ash, % by weight, Max	0.1
Chlorides, % by weight, Max	0.2
Sulphates (as SO ₄), % by weight, Max	0.25
Citric, oxalic, phosphoric and tartaric acids	Conform to test*
Sugars	Conform to test*
Readily carbonizable substances	Conform to test*
Cyanide	Conform to test*
Iron, mg/kg, Max	10
Lead mg/kg, Max	2

*As per method prescribed in IS: 9971.

2. Hygiene

The product shall be prepared and handled in accordance with the guidelines provided in Schedule 4, Part-II of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and such guidance as provided from time to time under the provisions of the Food Safety and Standards Act, 2006.

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. Packaging and Labelling

The products shall comply with the packaging and labelling requirements specified under the Food Safety and Standards (Packaging and Labelling) Regulations, 2011.

3.2.5 Ascorbic Acid (Food Grade) (INS 300)

1. Ascorbic acid shall be a white or almost white odourless crystalline solid. Its melting range is 190°C to 192°C with decomposition. The material is freely soluble in water and sparingly soluble in ethanol and insoluble in ether. It shall conform to the following standards:

<i>Characteristic</i>	<i>Requirement</i>
Purity as $C_6H_8O_6$ % by weight, Min	99
Loss on drying over sulphuric acid for 24 hours, % by weight, Max	0.4
Sulphated ash, % by weight, Max	0.1
Specific rotation, when determined in a 2 % (m/v) solution in water at 20°C	+20.5 ⁰ to +21.5 ⁰
pH of 2 % (m/v) solution	2.4 - 2.8
Lead mg/kg, Max	2

2. Hygiene

The product shall be prepared and handled in accordance with the guidelines provided in Schedule 4, Part-II of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011, and such guidance as provided from time to time under the provisions of the Food Safety and Standards Act, 2006.

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. Packaging and Labelling

The products shall comply with the packaging and labelling requirements specified under the Food Safety and Standards (Packaging and Labelling) Regulations, 2011.

3.2.6 Calcium Propionate (Food Grade) (INS 282)

1. Calcium propionate shall be in the form of white crystals or crystalline solid possessing a faint odour of propionic acid. The material shall be freely soluble in water. It shall conform to the following standards:

Characteristic	Requirement
Purity as $C_9H_{10}O_4Ca$, % by weight on dry basis, Min	98
Moisture, % by weight, Max	5.0
Matter insoluble in water, % by weight, Max	0.3
Iron (as Fe), mg/kg, Max	50
Fluoride, mg/kg, Max	10
Lead mg/kg, Max	5
Magnesium (as MgO)	To pass the test (about 0.4%)
pH of the 10 % (m/v) solution at 25 ± 2°C	7-9

2. Hygiene

The product shall be prepared and handled in accordance with the guideline provided in Schedule 4, Part-II of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulation, 2011, and such guidance as provided from time to time under the provisions of the Food Safety and Standards Act, 2006.

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. Packaging and Labelling

The products shall comply with the packaging and labelling requirements specified under the Food Safety and Standards (Packaging and Labelling) Regulations, 2011.

3.2.7 Sodium Metabisulphite (Food Grade) (INS 223)

1. Sodium Metabisulphite shall be colourless crystals or white to yellowish crystalline powder having an odour of sulphur dioxide. The material is soluble in water but insoluble in ethanol. It shall conform to the following standards:

<i>Characteristics</i>	<i>Requirement</i>
Purity	
(a) As $\text{Na}_2\text{S}_2\text{O}_5$, % by weight, Min	95
(b) As SO_2 , % by weight, Min	64
Water insoluble matter, % by weight, Max	0.05
Thiosulphate, % by weight, Max	0.01
Iron mg/kg, Max	5
Selenium (as Se), mg/kg, Max	5
Lead mg/kg, Max	2
pH	Acidic to litmus

2. Hygiene

The product shall be prepared and handled in accordance with the guideline provided in Schedule 4, Part-II of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulation, 2011 and such guidance as provided from time to time under the provisions of the Food Safety and Standards Act, 2006.

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. Packaging and Labelling

The products shall comply with the packaging and labelling requirements specified under the Food Safety and Standards (Packaging and Labelling) Regulations, 2011.

3.2.8 Potassium Metabisulphite (Food Grade) (INS 224)

1. Potassium Metabisulphite shall be white or colourless, free flowing crystals, crystalline powder or granules usually having an odour of sulphur dioxide. It gradually oxidizes in air to sulphate. The material is soluble in water but insoluble in ethanol. It shall conform to the following standards:

<i>Characteristic</i>	<i>Requirement</i>
Purity, as $\text{K}_2\text{S}_2\text{O}_5$, % by weight, Min	90
Water insoluble matter, %by weight, Max	0.05

<i>Characteristic</i>	<i>Requirement</i>
Thiosulphate, % by weight, Max	0.1
Iron, mg/kg, Max	5
Selenium (as Se), mg/kg, Max	5
Lead mg/kg, Max	2
pH	Acidic to litmus

2. Hygiene

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

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. Packaging and Labelling

The products shall comply with the packaging and labelling requirements specified under the Food Safety and Standards (Packaging and Labelling) Regulations, 2011.”;

(c) in APPENDIX B relating to “Microbiological Requirements”, after table 5, the following tables shall be inserted, namely:-

**“TABLE 6
MICROBIOLOGICAL REQUIREMENTS OF OTHER PRODUCTS**

Food Products	Parameters	Limits
Baker's Yeast		
Baker's Yeast (Compressed)	Total bacterial count, CFU/g (on dry basis), Max	7.5X10 ⁵
	<i>E. coli</i> , CFU	Absent in 1g
	<i>Salmonella, Shigella species</i>	Absent in 25 g
	Coliform count, CFU/g, Max	10
	Rope spore count, CFU/g, Max	10
Baker's Yeast (Dried)	Total bacterial count, CFU/g (on dry basis), Max	8 X10 ⁶
	<i>E. coli</i> , CFU	Absent in 1g
	<i>Salmonella, Shigella species</i>	Absent in 25g
	Coliform count, CFU/g, Max	50
	Rope spore count, CFU/g, Max	100.”

PAWAN AGARWAL, Chief Executive Officer
[ADVT III/4/Extry./412/16(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/FSSAI, 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 P.15025/261/2013-PA/FSSAI, dated the 13th November, 2015;
- (x) F. No. P.15025/208/2013-PA/FSSAI, dated the 13th November, 2015;
- (xi) F. No. 7/15015/30/2012, dated the 13th November, 2015;
- (xii) F. No.1-10(1)/Standards/SP(Fish and Fisheries Products)/FSSAI- 2013, dated 11th January, 2016;
- (xiii) 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/Harmoniztn/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;
- (xxii) F. No. Stds/ SP (Water & Beverages) Notif(2)/FSSAI-2016, dated 25th October, 2016;
- (xxiii) F. No.1-11(1)/Standards/SP(Water & Beverages)/FSSAI-2015, dated the 15th November, 2016;
- (xxiv) F. No. P.15025/93/2011-PFA/FSSAI, dated 2nd December, 2016;
- (xxv) F. No. P.15025/6/2004-PFS/FSSAI, dated 29th December, 2016 and
- (xxvi) F. No. Stds/O&F/Notification(1)/FSSAI-2016, dated 31st January, 2017.