

Notice Calling for suggestions, views, comments etc from stakeholders within a period of 30 days on the draft notification related to standards for Date Paste, Fermented Soybean Paste, Cocoa mass or Cocoa/Chocolate Liquor and Cocoa Cake, Vegetable Protein Products, Thermally Processed Fruit Salad/Cocktail/Mix, Harrisa (Red Hot Pepper Paste) and Cocoa Powder.

F. No. Stds/F&VP/Notifications(04)/FSSAI-2016.-In the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011(hereinafter referred to as the said regulations), in regulation 2.3 relating to “FRUIT AND VEGETABLE PRODUCTS”,-

(A) for Sub regulation 2.3.2, following sub-regulation shall be substituted, namely:-

“2.3.2 Thermally Processed Fruit Salad/Cocktail/Mix:

1. Description: Thermally Processed fruit salad/Cocktail/Mix (Canned, Bottled, Flexible pack and/ or Aseptically Packed) means the product (a) prepared from mixture of fruits (b) such fruits may be fresh, frozen or canned (c) the fruit mixture is packed with water or other suitable liquid packing medium and may be packed with nutritive sweeteners and processed by heat in an appropriate manner before or after being sealed in a container so as to prevent spoilage.

2. QUALITY FACTORS:

(A) Packing Media:-

(i) The product may be packed in any one of the following packing media:

- a) **Water**— in which water is the sole packing medium;
- b) **Water and Fruit Juice**— in which water and fruit juice(s) from the fruits used in the product are the liquid packing medium;
- c) **Fruit Juice**— in which one or more fruit juice(s) from the fruits used in the product which may be strained or filtered are the liquid packing medium;
- d) **With Sugar(s)** — any of the foregoing packing media (a) through (c), may have one or more of the following sugars added: sucrose, invert sugar syrup, dextrose, dried glucose syrup, glucose syrup, fructose and fructose syrup.

(ii) **Classification of packing media when sugars are added:-**

(a) When Sugars are added to fruit juice(s), the liquid media shall be not less than 10° Brix, and they are classified on the basis of the cut out strength as follows:

Extra light sweetened: (name(s) of fruit) Juice - Not less than 10° Brix and not more than 13.9° Brix.

Lightly sweetened: (name(s) of fruit) Juice — Not less than 14° and not more than 17.9° Brix

Heavily sweetened: (name(s) of fruit) Juice —	Not less than 18° and not more than 21.9° Brix
Extra heavy sweetened(name(s) of fruit) Juice -	Not less than 22° Brix

(b) When sugars are added to water or water and one or more fruit juices the liquid media shall be classified on the basis of the cut-out strength as follows:

Slightly Sweetened Water/ Light Syrup	Not less than 10° Brix and not Extra more than 13.9° Brix
Light Syrup	Not less than 14° Brix and not more than 17.9° Brix
Heavy Syrup	Not less than 18° Brix and not more than 21.9° Brix
Extra Heavy Syrup	Not less than 22° Brix

(B) Quality Criteria:-

- (i) **Colour.**-Canned Tropical Fruit Salad shall have a colour characteristic of the mixed processed fruit,
- (ii) **Flavour.**-Canned Tropical Fruit Salad shall have a normal flavour and odour characteristic for the particular blend of fruit.
- (iii) **Texture.**- The texture of the fruit ingredient shall be appropriate for the respective fruit.
- (iv) **Defects and Limits.**-Canned Tropical Fruit Salad shall conform to the following limits:

S.No	Defects	Limits
1.	<i>Blemished fruit pieces</i> (consisting of pieces of fruit with dark surface areas, spots penetrating the fruit, and other abnormalities)	2 pieces/100 g of drained fruit
2.	<i>Peel</i> (based on averages) (considered a defect only when occurring on, or from those fruits which are peeled)	6.5 cm ² /500 g of total contents
3.	<i>Seed Material and Extraneous Vegetative Matter</i>	2 g/500 g of total contents

(v) **Minimum Fill.**-The container shall be well filled with fruit and the product (including packing medium) shall occupy not less than 90% of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

(vi) **Minimum Drained Weight.**- The drained weight of the product shall not be less than 50% of the weight of distilled water at 20°C which the sealed container will hold when completely filled.

3. Food Additives:

The product may contain food additives specified in Appendix A to these regulations.

4. Contaminants, Toxins and Residues:

The product shall comply with the provisions of the Food Safety and Standards (Contaminants, toxins and Residues) Regulations, 2011.

5. Food Hygiene:

(a) The product shall be prepared and handled in accordance with the guidelines specified in Schedule 4 of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and such other guidelines as specified from time to time under the Food Safety and Standard Act, 2006.

(b) The product shall conform to the microbiological requirement specified in Appendix B to these regulations.

6. Labelling:

(a) For labelling of the product, the provisions of the Food Safety and Standards (Packaging and Labelling) Regulations, 2011 shall apply.

(b) In addition the following shall be declared as part of the name or in close proximity thereto, as:

(i) When the packing medium is composed of water, or water and one or more fruit juices in which water predominates—

"In water" or "Packed in water".

(ii) When the packing medium contains water and one or more fruit juice(s), in which the fruit juice comprises 50% or more by volume of the packing medium, the packing medium shall be designated to indicate the preponderance of such fruit juice, as, for example—

"(name of fruits) juice(s) and water"

(iii) When the packing medium is composed solely of a single fruit juice—

"In (name of fruit) juice"

(iv) When the packing medium is composed of two or more fruit juices—

"In (name of fruits) juice"

(v) When sugars are added to one or more fruit juices, it shall be mentioned as —

“Extra light sweetened: (name(s) of fruit) Juice”

or

“Lightly sweetened: (name(s) of fruit) Juice”

or

“Heavily sweetened: (name(s) of fruit) Juice”

or

“Extra heavy sweetened (name(s) of fruit) Juice”

(vi) When sugars are added to water, or water and one or more fruit juices, it shall be mentioned as —

“Slightly Sweetened Water/ Extra Light Syrup”

or

“Light Syrup”

or

“Heavy Syrup”

or

“Extra Heavy Syrup”

7. Method of Analysis:

The method for sampling and analysis of the product shall be as specified in the Food Safety and Standards Authority of India Manual of Method of Analysis of Food.’;

(B) In the said regulation, after sub - regulation 2.3.55, the following sub - regulation shall be inserted, namely:-

“2.3.56 Date Paste:

1. Description: (a) Date paste means product prepared from fruits of the date palm (*Pheonix*) that are sound, consistent in colour and texture, harvested at appropriate stage of maturity, washed, pitted and capped.

(b) Dates used for making date paste shall be free from diseases and contain no parthenocarpic or unripe fruits. They shall be free from fermentation and mould, insects or insect fragments, eggs, larvae, dirt and foreign matter.

(c) Date paste shall be soft, and no alteration in smell and flavor.

(d) It shall not contain whole, broken pits, stalks or extraneous fragments.

(e) The product shall be made from single varieties of dates or a blend of several varieties.

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

S.No	Characteristics	Requirements (in per cent.)
1.	Moisture % by weight	Not more than 20.0
2.	Total ash % by weight	Not more than 1.2
3.	Acid insoluble ash % by weight	Not more than 0.1

2. Food Additives:

No additives are allowed in the product covered by this Standard.

3. Contaminants, Toxins and Residues:

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

4. Hygiene:

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

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

5. Labelling:

For labelling of the product, the provisions of the Food Safety and Standards (Packaging and Labelling) Regulations, 2011 shall apply.

6. Methods of Analysis:

The method for sampling and analysis of the product shall be as specified in the Food Safety and Standards Authority of India Manual of Method of Analysis of Food.

2.3.57 Fermented Soybean Paste:

1. Description.- Fermented Soybean Paste is a fermented food whose essential ingredient is soybean from which trypsin inhibitor has been inactivated. The product is a paste type which has various physical properties such as semi-solid and partly retained shape of soybean.

2. Essential Composition and Quality Factors:-

(A) Composition

(i) Basic Ingredients

- (a) Soybean
- (b) Salt
- (c) Water
- (d) Naturally occurring or cultivated microorganisms (*Bacillus* spp. and/or *Aspergillus* spp., which are not pathogenic and do not produce toxins)

(ii) Optional Ingredients:-

- (a) Grains and/or Flour as defined in Sub Regulation 2.4 of Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.
- (b) Yeast and/or yeast extracts
- (c) *Lactobacillus* and/or *Lactococcus*
- (d) Distilled ethyl alcohol derived from agricultural products
- (e) Nutritive Sugars including honey as defined in Sub Regulation 2.8 of Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.
- (f) Starch syrup
- (g) Permitted Natural flavouring materials

(B) Quality Factors:-

(i) The product shall have the flavour, odour, colour and texture characteristic of the product. It shall conform to the followings:—

S.No	Characteristics	Limits	
		Fermented soybean paste manufactured with soybean only	Fermented soybean paste manufactured with soybean and grains
1.	Moisture % by weight (maximum)	60.0	
2.	Total nitrogen % by weight (minimum)	1.6	0.6
3.	Amino nitrogen % by weight (minimum)	0.3	0.12

(ii) **Minimum Fill.**-The container should be well filled with the product which should occupy not less than 90% (minus any necessary head space according to good manufacturing practices) of the water capacity of the container. The water capacity of the container is the value of distilled water at 20°C which the sealed container will hold when completely filled.

3. Food Additives:

The product may contain food additives specified in Appendix A to these regulations.

4. Contaminants, Toxins and Residues:

The product 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 guidelines specified in Schedule 4 of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and such other guidelines as specified from time to time under the Food Safety and Standard Act, 2006 (34 of 2006).

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

6. Labelling:

For labeling of the product, the provisions of the Food Safety and Standards (Packaging and Labelling) Regulations, 2011 shall apply.

7. Method of Analysis:

The method for sampling and analysis of the product shall be as specified in the Food Safety and Standards Authority of India Manual of Method of Analysis of Food.

2.3.58 Harrisa (Red Hot Pepper Paste):

1. Description.- (a) Harissa or Red Hot Pepper Paste means the preserved pulp of fresh red hot pepper, of the *Capsicum annuum* variety, concentrated and preserved using thermal treatment only.

(b) It shall contain fresh red hot peppers of the *Capsicum annuum* variety, fresh garlic, coriander, caraway and salt. The peppers used in the preparation shall be sufficiently ripe, wholesome, free of spoilage, rot and impurities and free of insects.

(c) The taste shall be typical to the product, spicy (hot), free from bitterness or burned taste or any other foreign taste. The smell shall be typical of the product and free of foreign smells.

(d) The final product shall be free of crusts and seeds using a 2 mm sieve.

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

S.No	Characteristics	Requirements (in per cent.)
1.	Total Acidity % by weight (expressed as citric acid) of total dry residue	Not more than 3.6
2.	Dry Extract % by weight (of total soluble solids excluding salt)	Not less than 14.0

3.	Added salt % by weight(on dry weight basis)	Not more than 1.5
4.	Acid insoluble ash % by weight(of total weight of dry extract)	Not more than 0.15

(f) The container should be well filled with the product, which should occupy not less than 90% (minus any necessary head space according to good manufacturing practices) of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C, which the sealed container will hold when completely filled. Flexible containers should be filled as full as commercially practicable

2. Food Additives:

No additives are allowed in the product covered by this Standard.

3. Contaminants, Toxins and Residues:

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

4. Hygiene:

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

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

5. Labelling:

For labelling of the product, the provisions of the Food Safety and Standards (Packaging and Labelling) Regulations, 2011 shall apply.

6. Methods of Analysis:

The method for sampling and analysis of the product shall be as specified in the Food Safety and Standards Authority of India Manual of Method of Analysis of Food.

2.3.59 Vegetable Protein Products:

1. Description- (a) Vegetable Protein Products (VPP) means the food products produced by the reduction or removal of the major non-protein constituents (water, oil, starch, other carbohydrates) from vegetable materials other than single cell protein sources in a manner to achieve protein content 40% or more.

(b) It shall be prepared from clean, sound, plant material free from foreign matter or from VPP of lower protein content meeting the specifications contain in this standard.

(c) Carbohydrates including sugars, edible fats and oils covered under Food Safety and Standards (Food Products and Additives) Regulations, 2011, other protein products, vitamins and minerals, salt, herbs and spices may be added as optional ingredients.

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

S.No	Characteristics	Requirements (in per cent.)
1.	Moisture content	Not more than 10.0
2.	Crude Protein (N 6.25) (on dry weight basis)	Not less than 40.0
3.	Total Ash (on dry weight basis)	Not more than 10.0
4.	Residual Fat (by weight)	Compatible with GMP
5.	Crude Fibre (on dry weight basis)	Not more than 10.0

2. Food Additives:

The product may contain food additives specified in Appendix A to these regulations.

3. Contaminants, Toxins and Residues:

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

4. Hygiene:

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

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

5. Labelling:

For labelling of the product, the provisions of the Food Safety and Standards (Packaging and Labelling) Regulations, 2011 shall apply.

6. Methods of Analysis:

The method for sampling and analysis of the product shall be as specified in the Food Safety and Standards Authority of India Manual of Method of Analysis of Food.”;

2. In the said regulations, in regulation 2.7 relating to “SWEETS & CONFECTIONERY” after sub- regulation 2.7.5, the following sub-regulation, shall be inserted, namely:-

“2.7.6 Cocoa Powder:

1. Description- (a) Cocoa powder shall be the material obtained by mechanical transformation into powder form of cocoa press cake resulting from the partial removal of fat from the ground nib of well-fermented sound roasted beans of *Theobroma cacao* L.

(b) It shall be in the form of free-flowing powder, having characteristic taste and flavor.

(c) It shall be free from dirt, filth, deleterious substances, adulterant and added colouring matter. Product shall be free from rancidity, off-flavour, mould growth and insect infestation.

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

S.No	Characteristics	Requirements (in per cent.)		
		Cocoa Powder	Fat reduced cocoa powder	Highly Fat reduced cocoa powder
1.	Moisture content by weight	Not more than 7.0	Not more than 7.0	Not more than 7.0
2.	Cocoa butter by weight (on dry basis)	Not less than 20.0	Not less than 10.0-Not more than 20.0	Not more than 10.0
3.	Acid insoluble ash by weight (on moisture and fat-free basis)	Not more than 1.0	Not more than 1.0	Not more than 1.0
4.	Alkalinity of total Ash as K ₂ O by weight (on moisture and fat-free basis)	Not more than 12.0	Not more than 12.0	Not more than 12.0
5.	Crude fibre by weight (on moisture and fat-free basis)	Not more than 7.0	Not more than 7.0	Not more than 7.0

2. Food additives:

The product may contain food additives specified in Appendix A to these regulations.

3. Contaminants, Toxins and Residues:

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

4. Hygiene:

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

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

5. Labelling:

For labelling of the product, the provisions of the Food Safety and Standards (Packaging and Labelling) Regulations, 2011 shall apply.

6. Methods of Sampling and Analysis:

The method for sampling and analysis of the product shall be as specified in the Food Safety and Standards Authority of India Manual of Method of Analysis of Food.

2.7.7 Cocoa mass or Cocoa/Chocolate Liquor, and Cocoa Cake:

1. Description- (a) Cocoa (Cacao) Mass or Cocoa/Chocolate Liquor means product prepared by cocoa beans, the seeds of *Theobroma cacao* by adequate grinding of commercially clean shell free nibs (cotyledons) with/without roasting, and with/without removal or addition of any of its constituents.

(b) Cocoa Cake is the product obtained by partial or complete removal of fat from cocoa nib or cocoa mass.

(c) The product shall have its characteristic colour, odour and flavour and it shall be free from any added colouring matter, flavour, or added fats other than Cocoa butter.

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

S.No.	Characteristics		Requirements (in per cent.)	
			Cocoa Mass	Cocoa Cake
1.	Moisture content by weight		Not more than 10.0	Not more than 10.0
2.	Cocoa Shell and Germ % by weight	<i>Calculated on the fat free dry matter</i>	Not more than 5.0	Not more than 5.0
		<i>Calculated on an alkali free basis (for cocoa shell only)</i>	Not more than 1.75	Not more than 4.5
3.	Cocoa Butter % by weight		47.0 -60.0	----
4.	Alkalinity of total Ash as K ₂ O % by weight (on moisture and fat-free basis)		Not more than 12.0	Not more than 12.0
5.	Acid insoluble ash % (on		Not more than	Not more than

	moisture and fat-free basis)	1.0	1.0
6.	Crude fibre % by weight (on moisture and fat-free basis)	Not more than 7.0	Not more than 7.0

2. Food Additives:

The product may contain food additives specified in Appendix A to these regulations.

3. Contaminants, Toxins and Residues:

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

4. Hygiene:

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

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

5. Labelling:

For labelling of the product, the provisions of the Food Safety and Standards (Packaging and Labelling) Regulations, 2011 shall apply.

6. Method of Analysis:

The method for sampling and analysis of the product shall be as specified in the Food Safety and Standards Authority of India Manual of Method of Analysis of Food.”;

3. In the said regulations, in regulation 2.11 relating to “OTHER FOOD PRODUCTS AND INGREDIENTS,” Sub regulation 2.11.6 relating to “Low and High fat Cocoa Powder”, shall be omitted.