

2.1 DAIRY PRODUCTS AND ANALOGUES

2.1.14 Standard for Ice Cream, *Kulfi*, Chocolate Ice Cream, Softy Ice-Cream, Milk Ice, Milk Lolly and Dried Ice Cream Mix

This Standard applies to Ice Cream and *Kulfi* and their variants, milk ice and milk lolly, and dried ice-cream mix in conformity with the definitions given in item 1 of this sub-regulation.*

1. Description. -
 - (a) Ice-Cream, *Kulfi*, Chocolate Ice Cream or Softy Ice-Cream means the frozen milk product conforming to the composition specified in entry (i) of sub-item (c) of item 2, obtained by freezing a pasteurized mix prepared from milk or other products derived from milk, or both, with or without addition of nutritive sweeteners and other permitted non-dairy ingredients. The said product may contain incorporated air and shall be frozen hard except in case of softy ice-cream where it can be frozen to a soft consistency.
 - (b) Milk Ice or Milk Lolly means the product conforming to the composition specified in entry (ii) of sub-item (c) of item 2, obtained by freezing a pasteurized mix prepared from milk or other products derived from milk with or without the addition of nutritive sweeteners and other permitted non-dairy ingredients. The said product shall be frozen hard.
 - (c) Dried Ice-Cream Mix means the product in a powder form which on addition of prescribed amount of water and freezing shall result in a product similar in characteristics to the respective product described in the sub-item (a) of item 1.
2. Essential Composition and Quality Factors. -
 - (a) Raw Material. -

Milk and milk products.

*This standard should be read along with sub-regulation 2.1.1 relating to General Standard for Milk and Milk Products with reference to the generic provisions pertaining to definitions of milk or milk products and heat treatments, guidelines for use of dairy terms, addition of micronutrients, etc.

(b) Permitted ingredients. -

(i) sugar and other nutritive sweeteners (e.g. *jaggery*, dextrose, fructose, liquid glucose, dried liquid glucose, high maltose corn syrup, honey etc.);

(ii) potable water;

(iii) starch, provided it is added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of the stabilizers or thickeners as specified in Appendix 'A' of these regulations.;

(iv) other non-dairy ingredients - fruit and fruit products, eggs and egg products, coffee, cocoa, chocolate, confectionary, condiments, spices, ginger and nuts; bakery products such as cake or cookies.

(c) Composition. -

The product shall conform to the compositional specifications provided in the table below: –

(i) Ice cream, *Kulfi*, Chocolate Ice cream and Softy Ice Cream

Parameter	Ice cream or <i>Kulfi</i> or Chocolate ice cream or softy ice cream	Medium Fat Ice Cream or <i>Kulfi</i> or Chocolate ice cream or softy ice cream	Low Fat Ice Cream or <i>Kulfi</i> or Chocolate ice cream or softy ice cream
Total Solids, minimum, %, (m/m)	36.0	30.0	26.0
Weight, minimum, g/l	525.0	475.0	475.0
Milk Fat, %, (m/m)	10.0 (minimum)	More than 2.5 and less than 10.0	2.5 (maximum)
Milk Protein*, minimum, %, (m/m)	3.5	3.5	3.0

* Protein content is 6.38 multiplied by the total nitrogen determined

Note(s):

(i) In case where coating, base or layer of non-dairy ingredients forms a separate part of the product, only the Ice Cream portion shall conform to the respective composition.

(ii) When any type of ice cream, *kulfi*, chocolate ice cream or softy ice cream is offered for sale in contravention of the requirements of sub-item (b) of item 6, the standards prescribed for the type ice cream, *kulfi*, chocolate ice cream or softy ice cream as per this sub-regulation shall apply.

(ii) Milk Ice or Milk Lolly.-

Parameter	Milk ice or Milk lolly
Total Solids, minimum, %, (m/m)	20.0
Milk Fat, maximum, %, (m/m)	2.0
Milk Protein*, minimum, %, (m/m)	3.5

* Protein content is 6.38 multiplied by the total nitrogen determined

Note: In case where base or layer of non-dairy ingredients forms a separate part of the product, only the milk ice or milk lolly portion shall conform to the above composition.

(iii) Dried Ice Cream Mix.-

The said product on addition of water shall give a product conforming to the composition, except the 'weight', as specified in the entry (i) of sub-item (c) of item 2 for the respective product described in sub-item (a) of item 1. The moisture content of the dried product shall not be more than 4.0 % (m/m).

3. Food Additives. -

(a) For products covered under this standard, specific food additives specified in Appendix 'A' of these regulations may be used and only within the limits specified.

- (b) The food additive use level specified in Appendix 'A' of these regulations shall apply to the product after reconstitution in respect of dried Ice Cream Mix.

4. Contaminants, Toxins and Residues. -

The products shall comply with the limits stipulated in the Food Safety and Standards (Contaminants, toxins and Residues) Regulations, 2011.

5. Hygiene.-

- (a) The products shall be prepared and handled in accordance with the requirements specified in Schedule 4, as applicable, 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 provisions of the Food Safety and Standard Act, 2006.

- (b) The products shall conform to the microbiological requirements specified in Appendix 'B' of these regulations.

6. Labelling.-

- (a) Name of the Food.-

- (i) The name of the product covered by sub-item (a) of item 1 shall be 'Ice Cream', '*Kulfi*', 'Chocolate Ice Cream' or 'Softy Ice Cream'.
- (ii) The name of the product covered by sub- item (b) of item 1 shall be 'Milk Ice' or 'Milk Lolly'.
- (iii) The name of the product covered by sub- item (c) of item 1 shall be 'Dried Ice Cream Mix'.

- (b) The type, as per item (i) of sub- item (c) of item 2, of ice cream, *kulfi*, chocolate ice cream or softy ice cream shall always be indicated on the label of the product. For softy ice cream offered for sale directly from the freezer without prepackaging, the type of product shall be displayed in a manner and at a place that is clearly visible to the consumer.
- (c) Every package of ice cream, *kulfi*, chocolate ice cream and softy ice cream containing starch shall have a declaration on its label as specified in sub- regulation 2.7.1 (2) of Food Safety and Standards (Packaging and Labelling) Regulations, 2011.
- (d) In addition to the above mentioned labelling requirements, the provisions of the Food Safety and Standards (Packaging and Labelling) Regulations, 2011, shall apply to pre-packaged product.

7. Method of Sampling and Analysis.-

The methods of sampling and analysis mentioned in the manuals as specified by the Food Safety and Standards Authority of India from time to time shall be applicable.

2.1.15 Standard for Frozen Desserts or Confections with Added Vegetable Oil/ Fat or Vegetable Protein, or both

This Standard applies to Frozen Desserts or Confections in conformity with the definitions in item 1 of this sub-regulation.*

1. Definition.-

(a) Frozen Dessert or Frozen Confection means the product obtained by freezing a pasteurised mix prepared with edible vegetable oils or fats, having a melting point of not more than 37⁰C or vegetable protein products, or both. It may also contain milk fat and other milk solids with the addition of nutritive sweeteners and other permitted non-dairy ingredients. The said product may contain incorporated air and may be frozen hard or frozen to a soft consistency.

(b) Dried Frozen Dessert Mix or Dried Frozen Confection Mix means the product in a powder form which on addition of prescribed amount of water and freezing shall give a product similar in characteristics to frozen dessert as described in sub-item (a).

2. Essential Composition and Quality Factors.-

(a) Raw Material.-

- (i) Milk and/or milk products;
- (ii) Vegetable oils or fats;
- (iii) Vegetable protein products.

(b) Permitted ingredients.-

- (i) sugar and other nutritive sweeteners (e.g. jaggery, dextrose, fructose, liquid glucose, dried liquid glucose, high maltose corn syrup, honey etc.);
- (ii) potable water;
- (iii) starch, provided it is added only in amounts functionally necessary as governed by Good Manufacturing Practice, taking into account any use of

*This standard should be read along with sub-regulation 2.1.1 relating to General Standard for Milk and Milk Products with reference to the generic provisions pertaining to definitions of milk or milk products and heat treatments, guidelines for use of dairy terms, addition of micronutrients, etc.

the stabilizers or thickeners as specified in Appendix ‘A’ of these regulations.;

(iv) other non-dairy ingredients - fruit and fruit products, eggs and egg products, coffee, cocoa, chocolate, confectionary, condiments, spices, ginger and nuts; bakery products such as cake or cookies.

(c) Composition.-

The product shall conform to the compositional specifications provided in the table below: –

(i) Frozen Dessert or Frozen Confection

Parameter	Frozen Dessert or Frozen Confection	Medium fat Frozen Dessert or Frozen Confection	Low fat Frozen Dessert or Frozen Confection
Total Solids, minimum, %, (m/m)	36.0	30.0	26.0
Weight, minimum, (g/l)	525.0	475.0	475.0
Total Fat, %, (m/m)	10 (minimum)	More than 2.5 and less than 10.0	2.5 (maximum)
Protein*, minimum, % (m/m)	3.5	3.5	3.0

* Protein content is 6.25 multiplied by the total nitrogen determined

Note(s):

(1) In case where coating, base or layer of non-dairy ingredients forms a separate part of the product, only the Frozen Dessert or Frozen Confection portion shall conform to the respective composition.

(2) When any type of Frozen Dessert or Frozen Confection is offered for sale in contravention of the requirements of sub-item (b) of item 6, the Standards prescribed for these types of Frozen Desserts or Frozen Confections as per this item shall apply.

(ii) Dried Frozen Dessert Mix or Dried Frozen Confection Mix

The product on addition of water shall give a product conforming to the composition, except the 'weight', as specified in the entry (i) of sub- item (c) of item 2 for the respective product described in the sub- item (a) of item 1. The moisture content of the dried product shall not be more than 4.0 % (m/m).

3. Food Additives. –

- (a) For products covered under this standard, specific food additives specified in Appendix 'A' of these regulations may be used and only within the limits specified.
- (b) The food additive use level specified in Appendix 'A' of the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 shall apply to the product after reconstitution in respect of Dried Frozen Dessert Mix or Dried Frozen Confection Mix.

4. Contaminants, Toxins and Residues. -

The products shall comply with the limits stipulated in the Food Safety and Standards (Contaminants, toxins and Residues) Regulations, 2011.

5. Hygiene.-

- (a) The products shall be prepared and handled in accordance with the requirements specified in Schedule 4, as applicable, of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and such guidelines as specified from time to time under the provisions of the Food Safety and Standard Act, 2006.
- (b) The products shall conform to the microbiological requirements specified in Appendix 'B' of these regulations.

6. Labelling .-

(a) Name of the food.-

- (i) The name of the product covered by sub-item (a) of item 1 shall be 'Frozen Dessert or Frozen Confection'.
- (ii) The name of the product covered by sub-item (b) of item 1 shall be 'Dried Frozen Dessert or Dried Frozen Confection'.

(b) The type, as per entry (i) of sub-item (c) of item 2, of Frozen Dessert or Frozen Confection shall be indicated on the label of the product. For soft consistency products offered for sale directly from the freezer without any pre-packaging, the type of product shall be displayed in a manner and at a place that is clearly visible to the consumer.

(c) Every package of Frozen Desert or Frozen Confection shall bear the following label, namely: –

“Contains % Milk Fat* Edible Vegetable Oil* and Vegetable Fat* and Vegetable Protein Product”

**strike out whatever is not applicable*

[Clause 6(c) of 2.1.15 shall come in to force after final decision of fssai on nomenclature of Frozen dessert vide direction REG/SP-M&MP/FSSAI-2018 dated 01/01/2020].

(d) In addition to the above-mentioned labelling requirements, the provisions of the Food Safety and Standards (Packaging and Labelling) Regulations, 2011, shall apply to pre-packaged product.

7. Method of Sampling and Analysis.-

The methods of sampling and analysis mentioned in the manuals as specified by the Food Safety and Standards Authority of India from time to time shall be applicable.