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NEW DELHI, THURSDAY, DECEMBER 22, 2011/PAUSA 1, 1933

MINISTRY OF HEALTH AND FAMILY WELFARE

(Food Safety and Standards Authority of India)

CORRIGENDA

New Delhi, the 21st December, 2011

F. No. 3/15015/30/2011.—In the notification of the Food Safety and Standards Authority of India published in the Gazette of India, at pages 1-529 of the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, Extraordinary, Part III, Section 4 vide F.No.2- 15015 /30/2010 dated 1st August,-

1. page 287, line 23, 24 and 25 for "except the regulation 2.1.7(1)(2)(3)(4), 2.1.8(1)(3), 2.1.11(1)(2), 2.1.12(1), including table 14 of Appendix A and table 2 of Appendix B" read "except regulations, 2.1.6(1)(2)(3), 2.1.7(1)(2)(3)(4), 2.1.12(1) and entries relating in table 14 of appendix A and table 2 of appendix B, which shall come into force after six months from that date and in regulation 2.1.8(1)(3) and 2.1.11(1)(2) only relating entries in table which shall come into force after six months."
2. Page 301, line 22, for "35µg" read "35 mg".
3. Page 315, line 37 and 38 for "Milk protein (on dry basis) percent by weight (for Fruit Shrikhand-Not less than.....6.0)" read "Milk protein (on dry basis) percent by weight" and for "Not less than7" read "Not less than7(for Fruit Shrikhand-Not less than.....6.0).
4. Page 322,-
 - (a) line 18, for "(berry ka tel)" read "(barrey ka tel)".
 - (b) line 37, for "Safflower seed oil and safflower seed oil (High oleic Acid)" read

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“Imported Safflower seed oil and safflower seed oil (High oleic Acid-imported or domestic)”.

(c) line 41, for “Safflowerseed oil” read “Imported Safflowerseed oil”.

5. Page 326,-

(a) line 20, for “prunus amygdalus Batach, var, dulcis koehne” read “Prunus amygdalus Batach var, Dulcius Koehne”.

(b) Line 36, for “cucurbitaceae” read “Cucurbitaceae”.

6. page 328, line 43, for “Sunflower seed oil and sunflower seed oil (High oleic Acid)” read “ Imported Sunflower seed oil and sunflower seed oil (High oleic Acid-imported or domestic)”.

7. page 329,-

(a) line 1, for “Sunflower seed oil” read “Imported Sunflower seed oil”.

(b) page 329, line 34,35 and 36 for “ chemically refined” read “(a) for chemically refined”.

and for “ physically refined

• Oryzanol content”

read “(b) for physically refined

-Oryzanol Content”.

8. Page 332, line 19, for “Iodine value (Wij’s method” read “Iodine value (Wij’s method)”.

9. At page 333, -

(a) line 1,2 and 3, for “Percentage of free fatty acids (calculate as oleic acid) Not more than 1.5” read “Percentage of free fatty acids (calculated as oleic acid) Not more than 1.5”.

(b) line 10, for “188 to 200” read “185 to 200”.

10. Page 334, line 32 for “Baelni” read “Baehni”.

11. Page 336,-

(a) line 34, for “(c)Acid value of extracted fat” read “(v) Acid value of extracted fat”.

(b) line 35, for “(v) The vegetable fat spread shall contain” read “(vi) The vegetable fat spread shall contain”.

(c) line 39, for “(vi) It shall contain starch” read “(vii) It shall contain starch”.

12. At page 337, line 37 and 38, for “ No anti-oxidant, synergist, emulsifier or any other substances shall be added to it except with prior sanction of the Authority” read “it may contain Food Additives permitted in these regulations and appendices”.

13. At page 338,-

(a) line 2, for “ 31-410C” read “31-41 °C”.

(b) line 4, for “peercent” read “percent”.

(c) line 5, for “perent” read “percent”.

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14. Page 372, line 11, for "350C for 10 days and 550C for 5 days" read 35⁰ C for 10 days and 55⁰C for 5 days".
15. Page 373,-
 (a) line 14, for "350C for 10 days and 550C for 5 days" read 35⁰ C for 10 days and 55⁰C for 5 days".
 (b) line 33, for "350C for 10 days and 550C for 5 days" read 35⁰ C for 10 days and 55⁰C for 5 days".
16. Page 374, line 2, for "180C or colder" read 18⁰ C or colder".
17. Page 377, line 25, for "paraffin wax food grade," read "paraffin wax (food grade)".
18. Page 379,-
 (a) line 10, for "Babul, Kikar (gum Arabic)" read "Babul, Kikar (Gum Arabic)".
 (b) line 11, for "KHAIR" read "Khair".
 (c) line 17, for "wood resin" read "wood rosin".
 (d) line 18, for "gum resin" read "gum rosin".
 (e) line 20, for "gum or wood resin" read "gum or wood rosin".
 (f) line 29, for "Gelatin, food grade" read "Gelatin (food grade)".
19. Page 381, line 39, for "±1°degree C" read "±1° C".
20. Page 385, line 10, for "1,6-Dichloro-1,6-Dideoxy-?-D-Fructofuranosyl-4-Chloro-4-Deoxy-a-D-galactopyranoside" read "1,6-Dichloro-1,6-Dideoxy-β-D-Fructofuranosyl-4-Chloro-4-Deoxy-a-D-galactopyranoside".
21. Page 403, line 33, for "1. Potassium Iodate (as KIO3) percent by weight not less than 99.0" read "1. Potassium Iodate (as KIO₃) percent by weight not less than 99.0".
22. Page 408,-
 (a) line 43, for "till oil" read "tall oil"
 (b) line 46, for "till oil" read "tall oil".
23. Page 409, line 9, for "880C and 960 C" read "88°C and 96°C".
24. Page 413, line 17, for "picocurie/Litre(Bq)" read "Bacquerel/litre (Bq)".

25. Page 420, line 3, for "Maximum limit of Artificial" read "Maximum limit of Artificial Sweetener".

26. Page 421, line 32, for "Ready to serve tea and coffee beverages" read "Ready to serve tea and coffee based beverages".

27. Page 423, line 27 and 28 for "similar milk based sweets" read "similar milk product based sweets"

28. Page 424, in regulation 3.1.4(2)(i)

(a) line 32, for "column (2)" read "column (3)".

(b) line 36, for "column (3)" read "column (4)".

29. Page 425, line 20, for "candid" read "candied".

30. Page 426, line 6, for "Meat Food Products" read "Luncheon Meat, Cooked Ham, Chopped Meat, Canned Mutton and Goat Meat and Canned Chicken."

31. Page 427,-

(a) line 14, for "candid" read "candied".

(b) line 39, for "Natamycin shall not exceed 2mg/dm³" read "Natamycin shall not exceed 2 mg/dm³".

(c) line 41, for "Natamycin in finished cheese (hard) shall not exceed 1mg/dm³" read "Natamycin in finished cheese (hard) shall not exceed 1mg/dm³".

32. Page 430, line 10, for "aluminium ammonium" read "aluminium, ammonium".

33. Page 436,-

(a) line 12, for "C₂₀ H₆ O₅ I₄ Na₂" read "C₁₀ H₁₀ N₂ O₇ S₂ Na₂".

(b) line 36, for "FD and C red No. 3" read "FD and C red No.3,"

34. Page 437, line 1, for "C₂₀H₆O₅ I₄ Na₂.H₂O" read "C₂₀H₆O₅ I₄ Na₂".

35. Page 441, line 4, for "Max .03" read "Max 0.3".

36. page 446, line 24, for "C₁₇ H₁₄N₂Ha₂ O₉ S₂" read "C₃₇H₃₄N₂Na₂O₉ S₃".

37. page 448,-

(a) Line 1 for "Aluminium Lake of Sunset Yellow FCF" read "Aluminium Lake of Sunset Yellow FCF-".

(b) Line 28, for "Al₁₂O₃" read "Al₂O₃".

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Appendix A : List of Food Additives

Use of Food Additives in Food Products: Food products may contain additives as specified in the Regulations and in the following tables

Table 1
List of food additives for use in bread and biscuits

Sl. No.	Name of additive	Bread	Biscuits
1	2	3	4
A.	Acidity regulators		
1	Sodium fumarate	GMP	GMP
2	Potassium malate	GMP	GMP
3	Sodium hydroxide	GMP	GMP
4	Acetic acid or Lactic acid	2500 ppm max	GMP
5	Citric acid	-	GMP
6	Malic acid	-	GMP
7	Tartaric acid	-	GMP
B.	Emulsifying and stabilizing agents singly or in combination	-	Emulsifying and stabilizing agents listed in regulation 3.1.6 suitable for this product may be used.
1	Sucroglycerides	-	1000 ppm max
2	Hydroxy Propyl methyl cellulose	GMP	GMP
3	Sucrose esters of fatty acids	GMP	GMP
4	Di- Acetyl tartaric acid esters of mono and di-glycerides	GMP	10000 ppm max
5	Guar gum	5000 ppm max	-
6	Sorbitol	GMP	-
7	Lecithin	GMP	-
8	Glycerine	GMP	-
9	Glycerol monostearate	GMP	-
10	Sodium steroyl 2 lactylate of Calcium steroyl 2 lactylate (Singly or in combination)	5000 ppm max	-
11	Polyglycerol esters of fatty acids and polyglycerol esters of interesterified ricinoleic acid	2000 ppm max	-
C.	Improver		
1	Fungal alpha amylase	100 ppm max (on flour mass basis)	-
2	Bacterial amylase	GMP	GMP
3	Amylases and other enzymes	-	GMP
4	Ammonium persulphate	2500 ppm max (on flour mass basis)	-
5	Calcium phosphate	2500 ppm max (on flour mass basis)	-
6	Calcium carbonate	5000 ppm max (on flour mass basis)	-
7	Potassium bromate and/or Potassium iodate	50 ppm max (On flour mass basis)	-
D.	Flour treatment agent		
1	Ammonium chloride	500 ppm max (on flour mass basis)	-
2	L- cystein mono hydrochloride	90 ppm max (on flour mass basis)	-
3	Ammonium phosphate	2500 ppm max (on flour mass basis)	-

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	4	Benzoyl peroxide	40 ppm max	40 ppm max
E.		Antioxidant	-	As per regulation 6.1.5
	1	Ascorbic acid	GMP	GMP
F.		Preservatives/ Mould inhibitors singly or in combination		
	1	Calcium or sodium propionate	5000 ppm max	-
	2	Sorbic acid or its Sodium, Potassium or Calcium salts (calculated as sorbic acid)	1000 ppm max	-
	3	Acid calcium phosphate	10000 ppm max	-
	4	Sodium diacetate	4000 ppm max	-
	5	Acid sodium pyrophosphate	5000 ppm max	-
G.		Colours (can be used singly or in combination within the specified limits)		
a.		Natural		
	1	Chlorophyll	-	GMP
	2	Caramel	-	
	3	Curcumin or turmeric	-	
	4	Beta. carotene	-	
	5	Beta apo-8 carotenal	-	
	6	Methyl ester of Beta apo-8 carotenic acid	-	
	7	Ethyl ester of Beta apo-8 carotenic acid	-	
	8	Canthaxanthin	-	
	9	Riboflavin, Lactoflavin	-	
	10	Annato	-	
	11	Saffron	-	
b.		Synthetic		
	1	Ponceau 4R	-	100 ppm max (singly or in combination)
	2	Carmoisine	-	
	3	Erythrosine	-	
	4	Tartrazine	-	
	5	Sunset Yellow FCF	-	
	6	Indigo carmine	-	
	7	Brilliant blue FCF	-	
	8	Fast green FCF	-	
H.		Artificial sweeteners (Singly)		
	1	Aspartame	2200 ppm max	2200 ppm max
	2	Acesulphame K	1000 ppm max	1000 ppm max
	3	Sucralose	750 ppm max	750 ppm max
I.		Leavening agents		
	1	Baking powder	GMP	GMP
	2	Ammonium bi-carbonate	GMP	GMP
	3	Ammonium carbonate	5000 ppm max	5000 ppm max
J.		Flavours		
	1	Natural flavours and natural flavouring substances/ Nature identical flavouring substances/ Artificial flavouring substances	-	GMP
K.		Flavour improver/ enhancer	-	GMP
L.		Nutrient		
	1	Calcium and ferrous salts	-	GMP
	2	Potassium iodate	-	GMP
M.		Dough conditioners		
	1	Sodium bisulphite	-	GMP
	2	Sodium metabisulphite	-	GMP
N.		Yeast	GMP	GMP
O.		Jellifying agents	-	GMP

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Table 2
List of Food Additives for use in Foods

Sl. No.	Additives	3	4	5	6	7	8	9	10	11	12
A	Antioxidants										
1	Tocopherol	GMP	GMP								
2	Lecithin	GMP	GMP								
3	Butylated hydroxy anisole (BHA)	200 ppm max	200 ppm max				250 ppm max				
4	Tertiary butyl hydro quinone (TBHQ)	200 ppm max	200 ppm max								
B	Emulsifier/ Stabiliser										
1	Methyl cellulose	0.5% max	0.5% max								
2	Carboxymethyl cellulose	0.5% max	0.5% max								
3	Gellan gum	-	-					2% max (in sugar boiled confectionery only)			
C	Preservatives										
1	Sorbic acid and its sodium, potassium and calcium salts (calculated) as sorbic acid	-	1000 ppm max	0.5% max	0.5% max	300 ppm max					
2	Benzoic acid	-	300 ppm max	-	-	-					
D	Anticaking agents										
1	Carbonates of calcium and Magnesium	-	-								
2	Phosphates of calcium and Magnesium	-	-								
3	Silicates of Calcium, Magnesium, or Sodium or Silicon dioxide	-	-								
4	Myristates, palmitates or stearates of aluminium, ammonium, calcium, potassium or sodium	-	-								

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E Artificial sweeteners (singly)											
1	Aspartame	-	200 ppm max	-	-	600 ppm	10000 ppm max	10000 ppm max	2000 ppm max	3000 ppm max	-
2	Acesulphame K	-	500 ppm max	-	-	600 ppm	5000 ppm max	3500 ppm max	500 ppm max	1500 ppm max	-
3	Saccharin Sodium	-	500 ppm max	-	-	-	3000 ppm max	3000 ppm max	500 ppm max	450 ppm max	-
4	Sucralose	-	750 ppm max	-	-	600 ppm	-	-	-	-	1500 ppm max
F Polyols (singly or in combination)											
1	Sorbitol	-	GMP	-	-	-	GMP	GMP	GMP	-	GMP
2	Manitol	-	GMP	-	-	-	GMP	GMP	GMP	-	GMP
3	Xylitol	-	GMP	-	-	-	GMP	GMP	GMP	-	GMP
4	Isomalt	-	-	-	-	-	GMP	GMP	GMP	-	GMP
5	Lactitol	-	-	-	-	-	GMP	GMP	GMP	-	GMP
6	Maltitol	-	-	-	-	-	GMP	GMP	GMP	-	GMP
G Glazing agents											
1	Shellac	-	-	-	-	-	-	-	-	-	-
2	Beeswax (white and yellow)	-	-	-	-	-	-	-	-	-	-
3	Candelilla wax	-	-	-	-	-	-	-	GMP	-	-
4	Gum arabic	-	-	-	-	-	-	-	-	-	-
5	Pectin	-	-	-	-	-	-	-	-	-	-
H Bulking agents											
1	Polydextrose A and N	-	-	-	-	-	-	-	GMP	-	-
I Miscellaneous											
1	Sodium bicarbonate	-	-	-	-	-	-	-	GMP	-	-
2	Sodium acetate	-	-	-	-	-	-	-	GMP	-	-
3	Tartaric acid	-	-	-	-	-	-	-	GMP	-	-
4	Citric acid	-	-	-	-	-	-	-	GMP	-	-
5	Malic acid	-	-	-	-	-	-	-	GMP	-	-

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Table 3
Food Additives in Foods not specified

S. No.	Name of the product	Colours	Preservatives	Emulsifiers/ Stabilisers	Flavour enhancers	Anticaking agents	Acid regulators	Improver/ Leavening agents	Antioxidants
1	2	3	4	5	6	7	8	9	10
1	Desert jelly			Carageenan GMP					
2	Dairy based drinks, flavoured and/ or fermented (e.g chocolate, milk, cocoa, eggnog) UHT sterilized milk shelf life more than three months			Carageenan- Singly - GMP Pectin- Singly- GMP, Mono diglycerides of fatty acids - Singly - GMP, lecithin - Singly GMP sodium alginate and calcium alginate - singly GMP, Xantham Gum, singly- GMP, Microcrystalline cellulose singly GMP, Guar Gum- Singly - GMP					
3	Powdered Soft Drink concentrate mix/ fruit beverage drink	Titanium Dioxide 100 ppm maximum, Ponceau 4R carmoisine/ Erythrosine/ Tartrazine/ Sunset Yellow FCF/ Indigo Carmine/ Brilliant Blue FCF/ fast green FCF 100 ppm maximum				Sodium Aluminium Silicate - 0.5% maximum			

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9	Corn syrup	-	Sulphur dioxoide- 450 ppm max	-	-	-	-	-	-	-
10	Canned rasgolla (the cans shall be internally lacquered with sulphur dioxide resistant lacquer)	-	Nisin-5 ppm maximum	-	-	-	-	-	-	-
11	Gelatin	-	Sulphur dioxoide- 1000 ppm max	-	-	-	-	-	-	-
12	Beer	-	Sulphur dioxoide- 70 ppm max	-	-	-	-	-	-	-
13	Cider	-	Sulphur dioxoide- 200 ppm max	-	-	-	-	-	-	-
14	Alcoholic wines	-	Sulphur dioxoide- 450 ppm max	-	-	-	-	-	-	-
15	Non Alcoholic wines	-	Sulphur dioxoide- 350 ppm max	-	-	-	-	-	-	-
16	Ready-to-serve beverages	-	Sulphur dioxoide- 70 ppm max or Benzoic acid- 120 ppm max	-	-	-	-	-	-	-
17	Brewed ginger beer	-	Benzoic acid- 120 ppm max	-	-	-	-	-	-	-
18	Coffee extract	-	Benzoic Acid- 450 ppm maximum	-	-	-	-	-	-	-
19	Danish tinned caviar	-	Benzoic Acid- 50 ppm maximum	-	-	-	-	-	-	-
20	Dried ginger	-	Sulphur dioxoide- 2000 ppm maximum	-	-	-	-	-	-	-

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21	Flour confectionery	-	Sorbic Acid including Sodium, Potassium and Calcium Salt Calculated as Sorbic Acid)- 1500 ppm maximum	-	-	-	-	-	-	-	-
22	Smoked fish (in wrappers)	-	Sorbic Acid- only wrapper may be impregnated with Sorbic Acid	-	-	-	-	-	-	-	-
23	Dry mix of rasogollas	-	Sulphur dioxide- 100 ppm maximum	-	-	-	-	-	-	-	-
24	Preserved chapatis	-	Sorbic Acid- 1500 ppm maximum	-	-	-	-	-	-	-	-
25	Fat spread	-	Sorbic acid and its sodium potassium and calcium salts (calculated as sorbic acid)-1000 ppm maximum or Benzoic Acid and its sodium and potassium salts (Calculated as benzoic acid) or both- 1000 ppm maximum	-	-	-	-	-	-	-	-
26	Prunes	-	Potassium Sorbate (Calculated as Sorbic Acid)- 1000 ppm maximum	-	-	-	-	-	-	-	-
27	Baked food confections and baked foods	-	Ammonia Carbonate- 5000ppm maximum Ammonium Bi-carbonate- GMP, Baking powder-GMP	-	-	-	-	-	-	-	-
28	Flour for baked foods	-	Sodium Diacetate- 2500ppm maximum or Methyl propyl hydroxy	-	-	-	-	-	-	-	-

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29	Fruit, fruit pulp or juice (not dried) for conversion into jam or crystallised glace or cured fruit or other products						Benzoate- 500 ppm maximum							
	(a) Cherries						Sulphur dioxide- 2000 ppm maximum							
	(b) Strawberries and Raspberries						Sulphur dioxide- 2000 ppm maximum							
	(c) Other fruits						Sulphur dioxide- 1000 ppm maximum							
	(d) Dehydrated Vegetables						Sulphur dioxide- 2000 ppm maximum							
30	Paneer						Nisin-12.5 ppm maximum							
31	Cakes and Pastries						Sorbic Acid including Sodium, Potassium and Calcium Salt (Calculated as Sorbic Acid)- 1500 ppm maximum							
32	Prepacked Coconut Water						Nisin-5000 IU maximum							
33	Canned Rasogula						Nisin-5.0 ppm maximum							

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Table 4
List of food additives for use in edible oils and fats

	Name of food additive	Tallow	Lard	Edible vegetable oils and fats	Table margarine/ Bakery and industrial Margarine/ Fat spread
1	2	3	4	5	6
A	Antioxidant (Singly or in combination)				
1	Lecithin	GMP	GMP	GMP	GMP
2	Ascorbic acid	GMP	GMP	GMP	GMP
3	Propyl gallate, ethyl gallate, Octyl gallate, Dodecyl gallate or a mixture thereof	100 ppm max	100 ppm max	100 ppm max	200 ppm max
4	Butylated Hydroxy Anisole (BHA)	200 ppm max	200 ppm max	200 ppm max	200 ppm max
5	Any combination of propyl gallate, BHA within limits of gallate and BHA	200 ppm max	200 ppm max	200 ppm max	200 ppm max
6	Natural and synthetic tocopherols	GMP	GMP	GMP	GMP
7	Ascorbyl palmitate/ stearate singly or in combination	500 ppm max	500 ppm max	500 ppm max	500 ppm max
8	Citric acid, Tartaric acid, Gallic acid	GMP	GMP	GMP	GMP
9	Resin guinace	100 ppm max	100 ppm max	100 ppm max	500 ppm max
10	TBHQ	200 ppm max	200 ppm max	200 ppm max	200 ppm max
B.	Antioxidant Synergist				
1	Sodium citrate	GMP	GMP	GMP	GMP
2	Isopropyl citrate mixture	100 ppm max, Singly or in combination	100 ppm max, Singly or in combination	100 ppm max, Singly or in combination	100 ppm max, Singly or in combination
3	Phosphoric acid				
4	Monoglyceride citrate				
C.	Antifoaming agents				
1	Dimethyl polysiloxane singly or in combination with silicon dioxide	10 ppm max	10 ppm max	10 ppm max	

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D.	Emulsifying agents								
1	Mono and di glycerides of fatty acids								GMP
2	Mono and di glycerides of fatty acids esterified with acetic, acetyl tartaric, citric, lactic, tartaric acids and their sodium and calcium salts								10g/kg max
3	Lecithin								GMP
4	Polyglycerol esters of fatty acids								5g/kg max
5	1,2- Propylene glycol esters of fatty acids								20g/kg max
6	Sorbitan monopalmitate/ Sorbitan monostearate/ Tristearate								10g/kg max
7	Sucrose esters of fatty acids								10g/kg max
E.	Preservatives (Singly or in combination)								
1	Sorbic acid								
2	Sodium/ Potassium/ Calcium sorbate expressed as Sorbic acid								1000 mg/kg max: Table maragraine/ Fat spread
3	Benzoic acid								
4	Sodium/ Potassium/ benzoate expressed as Benzoic acid								
F.	Natural colours								
1	Beta carotene								25 mg/kg max: Table maragraine/ Fat spread
2	Annatto extracts (as bixin/ norbixin)								20 mg/kg max: Table maragraine/ Fat spread
3	Curcumin or turmeric (As curcumin)								5 mg/kg max: Table maragraine/ Fat spread

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4	Beta - apo - 8' - carotenal	-	-	-	-	25 mg/kg max: Table maragraine/ Fat spread
5	methyl and ethyl esters of beta - apo - 8' - carotenolic acid	-	-	-	-	25 mg/kg max: Table maragraine/ Fat spread
G.	Acidity regulators	-	-	-	-	
1	Citric acid	-	-	-	-	GMP: Table maragraine/ Fat spread
2	Lactic acid	-	-	-	-	GMP: Table maragraine/ Fat spread
3	Sodium and potassium salt of citric and lactic acid	-	-	-	-	GMP: Table maragraine/ Fat spread
4	Calcium disodium ethylene diamine tetra acetate	-	-	-	-	50 mg/kg max: Table maragraine/ Fat spread
H.	Flavours	-	-	-	-	
1	Natural flavours and natural flavouring substances/ Nature identical flavouring substances/ Artificial flavouring substances	-	-	-	-	GMP: Table maragraine/ Fat spread
2	Diacetyl	-	-	-	-	4 mg/kg max: Table maragraine/ Fat spread

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Table 5
List of Food Additives for use in Fish and Fish Products

Name of the Additive	Frozen shrimps	Frozen Lobsters	Salted Fish	Frozen finfish	Canned finfish	Canned Shrimps	Canned Sardines	Canned Tuna and Bonito	Canned Crab meat	Frozen Fish Fillets
1	2	3	4	5	6	7	8	9	10	11
A Antioxidants										
1 Ascorbic Acid	GMP	-	-	-	-	-	-	-	-	-
2 Sodium and Potassium Associate singly or in combination expressed as Ascorbic acid	-	1gm/kg (maximum)	-	1 gm/kg maximum	-	-	-	-	-	1 gm / kg maximum
B Acidifying Agents										
1 Acetic Acid	-	-	-	-	GMP	-	GMP	GMP	-	-
2 Citric acid	-	-	-	-	GMP	GMP	GMP	GMP	GMP	1 gm/kg maximum in minced fish flesh only
3 Lactic Acid	GMP	-	-	-	GMP	-	GMP	GMP	-	-
C Moisture Retention Agents singly or in combination including natural phosphate expressed as P₂O₅										
1 Sodium polyphosphate expressed as P ₂ O ₅	-	-	-	-	-	-	-	-	-	-
2 Potassium Polyphosphate expressed as P ₂ O ₅	100gms/kg maximum	100gms/kg maximum	-	-	-	-	-	-	10 gms/kg maximum expressed as P ₂ O ₅ (including natural phosphate)	10 gms/kg maximum expressed as P ₂ O ₅ (including natural phosphate)
3 Calcium polyphosphate expressed as P ₂ O ₅	-	-	-	-	-	-	-	-	-	-
4 Orthophosphoric acid	-	-	-	-	-	850 mg/kg maximum	-	-	-	-
D Preservatives										
1 Potassium bisulphate expressed as Sulphur dioxide	100mg/kg maximum raw edible	100mg/kg maximum raw edible	-	-	-	-	-	-	-	-
2 Potassium Sulphite expressed as sulphur dioxide	30mg/kg maximum cooked product.	30mg/kg maximum cooked product.	-	-	-	-	-	-	-	-
3 Sodium metabisulphate expressed as sulphur dioxide	Singly or in combination expressed as SO ₂	Singly or in combination expressed as SO ₂	-	-	-	-	-	-	-	-
4 Sodium sulphite expressed as sulphur dioxide	-	-	-	-	-	-	-	-	-	-

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	1	2	3	4	5	6	7	8	9	10	11
5.	Sodium sorbate expressed as sorbic acid	-	-	200 mg/kg maximum singly or in combination expressed as sorbic acid	-	-	-	-	-	-	-
6.	Calcium sorbate expressed as sorbic acid	-	-	-	-	-	-	-	-	-	-
7.	Potassium sorbate expressed as sorbic acid	-	-	-	-	-	-	-	-	-	-
8.	Sorbic Acid	-	-	-	-	-	-	-	-	-	-
E Colours											
1	Ponceau 4 R	30 mg/kg maximum cooked mass	-	-	-	-	-	-	-	-	-
2.	Sunset Yellow	-	-	-	-	-	30 mg/kg maximum singly or in combination	-	-	-	-
3.	Tartarazine	-	-	-	-	-	-	-	-	-	-
F. Thickening Agents											
1	Pectin	-	-	-	-	2.5 gm/kg maximum	-	20 gm/kg maximum singly or in combination in packing medium only	2.5 gm/kg maximum	-	-
2	Tragacanth Gum	-	-	-	-	-	-	20 gm/kg maximum singly or in combination in packing medium only	20 gm/kg maximum singly or in combination in packing medium only	-	5 mg/kg maximum as Sodium Alginate
3.	Xanthan Gum	-	-	-	-	-	-	-	-	-	-
4.	Sodium/ Potassium/ Calcium Alginate	-	-	-	-	-	-	-	-	-	-
5.	Carboxy Methyl Cellulose	-	-	-	-	2.5 gm/kg maximum	-	-	-	-	-
G Modified Starches											
1	Acid Treated Starch	-	-	-	-	-	-	-	-	-	-
2	Alkali Treated Starch	-	-	-	-	-	-	-	-	-	-
3	Balanced starched	-	-	-	-	-	-	-	-	-	-
4	Distarch adipate acetylated	-	-	-	-	-	-	-	-	-	-
5	Distarch glycerol	-	-	-	-	-	-	-	-	-	-
6	Distarch glycerol acetylated	-	-	-	-	60 gm/kg maximum singly or in combination in packing medium only	-	60 gm/kg maximum singly or in combination in packing medium only	60 gm/kg maximum singly or in combination in packing medium only	-	-
7	Distarch glycerol, hydroxypropyl	-	-	-	-	-	-	-	-	-	-
8	Distarch phosphate	-	-	-	-	-	-	-	-	-	-
9	Distarch phosphate, acetylated	-	-	-	-	-	-	-	-	-	-

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Name of the Additive	Frozen shrimps	Frozen Lobsters	Salted Fish	Frozen finfish	Canned finfish	Canned Shrimps	Canned Sardines	Canned Tuna and Bonito	Canned Crab meat	Frozen Fish Fillets
1	2	3	4	5	6	7	8	9	10	11
10 Distarch phosphate hydroxypropyl	-	-	-	-	-	-	-	-	-	-
11 Monostarch phosphate	-	-	-	-	-	-	-	-	-	-
12 Oxidized starch	-	-	-	-	-	-	-	-	-	-
13 Starch acetate	-	-	-	-	-	-	-	-	-	-
14 Starch, hydroxypropyl	-	-	-	-	-	-	-	-	-	-
H Natural Flavours										
1 Natural flavours and natural flavouring substances	-	-	-	-	GMP	-	GMP	GMP	-	-
I Flavour Enhancers										
1 Monosodium Glutamate	-	-	-	-	-	-	-	-	500 mg/kg maximum	-
J Sequestering Agents										
1 Calcium Disodium EDTA	-	-	-	-	-	250 mg/kg maximum	-	-	250 mg/kg maximum	-

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Table 6
LIST OF FOOD ADDITIVES FOR USE IN THERMALLY PROCESSED FRUITS

S.No.	Name of Additives	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22
	Acidifying Agents (Singly or in Combination)																						Fruits not specified
A																							
1	Acetic Acid																						
2	Citric Acid																						
3	Fumaric Acid																						
4	Lactic Acid																						
B	Anti-clouding Agent																						
1	Methyl Cellulose				10 ppm maximum																		
C	Antifoaming Agents																						
1	Dimethyl Polysiloxane																						
D	Antioxidant																						
1	Ascorbic Acid																						
E	Colours (can be used singly or in																						

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S.No.	Name of Additives	1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	
1	Sunset Yellow FCF	-	-	-	-	-	-	-	-	-	-	200 ppm max	-	-	-	-	-	-	-	-	-	-	Fruits not specified	
5	Indigo Carmine	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	Custard Apple	
6	Brilliant Blue FCF	-	-	-	-	-	200 ppm max	200 ppm max	-	-	-	-	-	-	-	-	-	-	-	-	-	-	Pomegranate	
7	Fast Green FCF	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	Kenu	
8	Firming Agents (Singly or in combination)	-	-	-	-	-	-	-	-	-	-	200 ppm max	-	-	-	-	-	-	-	-	-	-	Lichi	
F																							Papaya	
1	Calcium Chloride	350 ppm max	350 ppm max	350 ppm max	350 ppm max	350 ppm max	350 ppm max	350 ppm max	350 ppm max	350 ppm max	350 ppm max	350 ppm max	350 ppm max	350 ppm max	350 ppm max	350 ppm max	350 ppm max	350 ppm max	350 ppm max	350 ppm max	350 ppm max	350 ppm max	350 ppm max	Chicu
2	Calcium Lactate	-	-	-	-	-	-	-	-	-	-	350 ppm max	-	-	-	-	-	-	-	-	-	-	Guava	
3	Calcium Gluconate	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	Mangoes	
4	Calcium Carbonate	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	Palmito	
5	Calcium Bisulphite	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	Apricot	
G	Thickening Agents																							
1	Modified Starches																							

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Table 7
LIST OF FOOD ADDITIVES IN THERMALLY PROCESSED VEGETABLES

S.No.	Name of Additives	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	
		Acidifying Agents singly or in combination																						
1	Acetic Acid	GMP	-	GMP	GMP	GMP	-	-	-	GMP	-	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP
2	Citric Acid	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP
3	Lactic Acid	GMP	-	-	-	-	-	-	-	GMP	-	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP
4	L-Tartaric Acid	GMP	GMP	GMP	GMP	GMP	GMP	10 g/kg maximum	10 g/kg maximum	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP
5	Malic Acid	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP
		Antioxidants (Singly)																						
1	Ascorbic Acid	-	-	GMP	GMP	GMP	-	300 ppm maximum	300 ppm maximum	GMP	-	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP
2	BHA	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
3	TBHQ	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
4	Acorbyl Palmitate	-	-	-	-	-	-	200 ppm maximum	200 ppm maximum	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
		COLORS (Can be used singly or in combination within the specified Limits)																						
(a)	Natural: Singly or in combination																							
1	Chlorophyll	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2	caramel	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
3	curcumi	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-

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Other vegetables and curried vegetables/ ready- to-eat vegetables																				
All pulses and dals whole and splits																				
Rajma																				
Bell Paper																				
Garlic																				
Table Onions																				
Spinach																				
Garkin																				
Sweet Potato																				
Brinjal																				
Cauliflour																				
Ladies Finger																				
Processed Peas																				
Asparagus																				
Niger, Groundnut, Seasame and mustard pastes and other oil seeds paste																				
Chestnuts & Chestnut Puree																				
Carrots																				
Green Peas																				
Mushrooms																				
Sweet Corn/ Baby Corn																				
Green Beans/ Wax Bean																				
Canned Tomato																				
Name of Additives	n of turmeri c	-beta caroten e	-beta apo-8 caroten al	-Methyl ester of beta- apo-8 caroten c acid	-ethyl ester of beta- apo-8 caroten c acid	canthax anthin	ribiflavi n, lactofla vin	-annatto -saffron												
S.No.		4	5	6	7	8	9	10	11	(b)										

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S.No.	Name of Additives	Poncea 4R	Carmoi sine	Erythro sine	Tartarzi ne	Sunset Yellow FCF	Indigo Carmin e	Brilliant Blue FCF	Fast Green FCF	Other vegetables and curried vegetables/ ready-to-eat vegetables	All pulses and dals whole and splits	Rajma	Bell Paper	Garlic	Table Onions	Spinach	Garkin	Sweet Potato	Brinjal	Cauliflour	Ladies Finger	Processed Peas	Asparagus	Niger, Groundnut, Sesame and mustard pastes and other oil seeds paste	Chestnuts & Chestnut Puree	Carrots	Green Peas	Mushrooms	Sweet Corn/ Baby Corn	Green Beans/ Wax Bean	Canned Tomato			
1																							200 ppm maximum											
2																							200 ppm maximum											
3																							200 ppm maximum											
4																							200 ppm maximum											
5																							200 ppm maximum											
6																							200 ppm maximum											
7																							200 ppm maximum											
8																							200 ppm maximum											
D	Firming Agents singly or in combination.																																	
1	Calcium Chloride																																	
2	Calcium Lactate																																	

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S.No.	Name of Additives	Processing Aids				Thickening Agents
		4.	5.	6.	7.	
	Other vegetables and curried vegetables/ ready-to-eat vegetables					
	All pulses and dals whole and splits					
	Rajma					
	Bell Paper					
	Garlic					
	Table Onions					
	Spinach					
	Garkin					
	Sweet Potato					
	Brinjal					
	Cauliflour					
	Ladies Finger					
	Processed Peas					
	Asparagus					25ppm maximum
	Niger, Groundnut, Sesame and mustard pastes and other oil seeds paste				GMP	
	Chestnuts & Chestnut Puree				GMP	
	Carrots					
	Green Peas					
	Mushrooms	weight in pieces (0.4% maximum (whole pieces))				
	Sweet Corn/ Baby Corn	pieces				
	Green Beans/ Wax Bean					
	Canned Tomato	pieces				
		Calcium Carbonate	Calcium Bisulphite	Mono Calcium Phosphate	Aluminium Potassium Sulphate	

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Other vegetables and curried vegetables/ ready-to-eat vegetables																					10 g/kg maximum	
All pulses and dals whole and splits																						10 g/kg maximum
Rajma																						10 g/kg maximum
Bell Paper																						10 g/kg maximum
Garlic																						10 g/kg maximum
Table Onions																						10 g/kg maximum
Spinach																						10 g/kg maximum
Garkin																						10 g/kg maximum
Sweet Potato																						10 g/kg maximum
Brinjal																						10 g/kg maximum
Cauliflower																						10 g/kg maximum
Ladies Finger																						10 g/kg maximum
Processed Peas																						
Asparagus																						1% m/m maximum
Niger, Groundnut, Sesame and mustard pastes and other oil seeds paste																						GMP
Chestnuts & Chestnut Puree																						
Carrots																						
Green Peas																						
Mushrooms																						10 g/kg maximum
Sweet Corn/ Baby Corn																						10 g/kg maximum
Green Beans/ Wax Bean																						10 g/kg maximum
Canned Tomato																						
Name of Additives	(singly or in combination)	Arabic Gum	Carrageenan	Guar Gum	Carobbean Gum	Xanthan Gum	Alginate	(singly or in combination)	Ammonium Alginate	Calcium alginate	Potassium Alginate	Sodium Alginate	Propyl									
S.No.		i)	ii)	iii)	iv)	v)	2			ii)	iii)	iv)	v)									

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Other vegetables and curried vegetables/ ready-to-eat vegetables									
All pulses and dals whole and splits									
Rajma									
Bell Paper									
Garlic									
Table Onions									
Spinach									
Garkin									
Sweet Potato									
Brinjal									
Cauliflour									
Ladies Finger									
Processed Peas								-150 ppm maximum as sodium	-150 ppm maximum as sodium
Asparagus									
Niger, Groundnut, Sesame and mustard pastes and other oil seeds paste			GMP						
Chestnuts & Chestnut Puree			GMP						
Carrots									
Green Peas									
Mushrooms				200 ppm maximum					
Sweet Corn/ Baby Corn									
Green Beans/ Wax Bean									
Canned Tomato									
Name of Additives	glycol Alginat	Pectine	Calcium Disodium ethylen diamine						
S.No.		vi	G						

Softening Agents (Singly or in combination)

1. Sodium bicarbonate

2. Sodium Citrate

रविवर

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Table 8
List of Food Additives for use in food products

Sl. No.	Name of the Additives	Tamarind Pulp /Puree & Conc.	Synthetic Syrups for Dispensers	Tomato Puree & Paste	Vinegar	Carbonated Fruit Beverages or fruit drink	Dehydrated Fruits	Carbonated Water, Softdrink conc. (liquid/powder)	Dehydrated Vegetable	Frozen Fruit/Fruit Products	Frozen Vegetables	Fruit Based Beverage Mix/Powdered Fruit Based Beverages
1	2	3	4	5	6	7	8	9	10	11	12	13
A ACIDIFYING AGENTS (Singly or in combination)												
1	Citric Acid	-	-	GMP	-	GMP	-	-	-	-	-	-
2	Fumaric Acid	-	GMP	-	-	-	-	-	-	-	-	GMP
3	Lactic Acid	-	-	GMP	-	-	-	-	-	-	-	-
4	L-Tartaric Acid	-	-	-	-	GMP	-	-	-	-	-	-
5	Malic Acid	-	-	-	-	GMP	-	-	-	-	-	-
6	Phosphoric Acids	-	GMP in Cola beverages only	-	-	-	-	GMP in Cola beverages only	-	-	-	-
B ANTICAKING AGENTS (Singly or in Combinations)												
1	Carbonates of calcium and magnesium	-	-	-	-	-	2% maximum in	-	2% maximum in powders	-	-	2% maximum in powders only

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2	Phosphates of calcium and magnesium	-	-	-	-	-	-	-	-	powders only	-	-	only	-	-	
3	Silicates of calcium, magnesium, aluminium or sodium or silicon dioxide	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
C ANTIOXIDANTS																
1	Ascorbic Acid	-	-	-	-	-	-	-	-	-	-	-	-	-	-	GMP
D COLOURS (Can be used singly or in combination within the specified limits)																
(a) Natural:																
1.	Chlorophyll	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2	Caramel	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
3	Curcumin or turmeric	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
4	Beta-carotene	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
5	Beta apo-8 carotenal	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
6	Methylester of Beta-apo-8 carotenic acid	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
7	Ethylester of Beta-apo-8 carotenic acid	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
8	Canthaxanthin	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
9	Riboflavin, Lactoflavin	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
10	Annatto	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
11	Saffron	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
(b) Synthetic																
1	Ponceau 4R	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2	Carmoisine	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
3	Erythrosine	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
4	Tartrazine	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
5	Sunset Yellow FCF	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-

स्थापित
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6	Indigo Carmine	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
7	Brilliant blue FCF	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
8	Fast green FCF	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	
	E FLAVOURS																				
	1	Natural Flavouring and Natural Flavours substances / Nature identical flavouring substances / artificial flavouring substances	GMP																		GMP
	F	PRESERVATIVES (Singly or in combination)																			
	1	Benzoic Acid and its Sodium, Potassium Salt or both (Calculated as Benzoic Acid)	750 ppm maximum	500 ppm maximum	250 ppm maximum in puree																
	2	Sulphur di-oxide		350 ppm maximum	750 ppm maximum in Paste																120 ppm maximum
	3	Sorbic acid its Na, K and Ca salts (calculated as sorbic acid)																			2000 ppm maximum
	G	THICKENING AGENTS/STABILISING/EMULSIFYING AGENTS																			
	1	Vegetable Gums (Singly or in combination)																			
		Gum Arabic		GMP																	
	2	Alginates (singly or in combination)																			
		(i) Calcium Alginates																			
		(ii) Potassium Alginates		GMP																	
		(iii) Sodium Alginates																			

सत्यापित

०५.१०.२३

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3	Pectines	-	GMP	-	-	-	-	-	GMP	-	-	-	-	-	-	-	GMP	-
4	Estergum	-	450 ppm maximum	-	-	-	-	-	100 ppm maximum	-	-	-	-	-	-	-	100 ppm maximum	-
5	Xanthan Gum	-	0.5% maximum	0.5% max	-	-	-	-	0.5% maximum	-	-	-	-	-	-	-	0.5% maximum	-
6	Alginate Acid	-	GMP	-	-	-	-	-	GMP	-	-	-	-	-	-	-	GMP	-
7	Quinine (As Sulphate)	-	450 ppm max. subject to 100 ppm in ready to serve beverage after dilution	-	-	-	-	-	-	-	-	-	-	-	-	-	100 ppm maximum	-
8	Gellan Gum	-	-	-	-	-	-	-	GMP	-	-	-	-	-	-	-	GMP	-
H	Phosforus Penta Oxide	-	-	-	-	-	-	500 ppm maximum	-	-	-	-	-	-	-	-	-	-
I	Nitrogen	-	-	-	-	-	-	400 ppm maximum	-	-	-	-	-	-	-	-	-	-
J	Sequestrant	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
1	Sodium hexa meta phosphate	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	1000 ppm max in carbonated water only.	-

सत्यापित

फ. नं. ५२-४
०५-१०-२३
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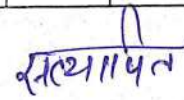
Table 9
List of food additives for use in food products

Sl. No.	Name of Additives	Candid Crystallised & Glazed Fruit	Murabba/Preserve	Squashes, Cordial and Barley Water	Ginger Cocktail (Ginger Beer and Gingerale)	Fruit/Vegetable Juice, Pulp, Puree, with preservatives for industrial use only	Concentrated Fruit/Veg Juice, Pulp Puree with preservatives for industrial use only	Cherry (Thermally Processed)	Chutney Fruits and / or Vegetable/ Mango Chutney	Mango Pulp/Puree	Fruit Pulp/Puree	Pickles	Green Chilli Paste, Ginger Paste, Garlic Paste, Onion Paste, Whole Chilli Paste
A	ACIDIFYING AGENTS (Singly or in combination)												
1	Acetic Acid	-	-	-	GMP	GMP	GMP	-	GMP	-	GM P	GMP	GMP
2	Citric Acid	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GM P	GM P	GMP	GMP
3	Lactic Acid				GMP	GMP	GMP	-	GMP	-	-	-	GMP
4	L-Tartaric Acid	GMP	GMP	GMP	GMP	-	-	-	GMP	-	-	-	GMP
5	Malic Acid	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GM P	GM P	GMP	GMP
6	Phosphoric Acids	-	-	-	-	-	-	-	GMP	GM P	GM P	-	GMP
B	ANTI-FOAMING AGENTS												
1	Dimethyl Polysiloxane	-	-	-	-	-	-	-	10 ppm maximum	-	-	-	GMP

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Mono and diglycerides of fatty acids and edible oils		10 ppm maximum		GMP		GMP	
ANTIOXIDANTS		GMP		GMP		GMP	
1	Ascorbic Acid	GMP		GMP		GMP	
D COLOURS (Can be used singly or in combination within the specified limits)		GMP		GMP		GMP	
(a) Natural:		GMP		GMP		GMP	
1	Chlorophyll	200 ppm maximum		200 ppm maximum (clubbed from a1 to a11)		GMP (clubbed from a1 to a11)	
2	Caramel	200 ppm maximum (on dilution except cordial and barley water) (clubbed from a1 to a11)		200 ppm maximum (clubbed from a1 to a11)		GMP	
3	Curcumin or turmeric	200 ppm maximum (on dilution except cordial and barley water) (clubbed from a1 to a11)		200 ppm maximum (clubbed from a1 to a11)		GMP	
4	Beta-carotene	200 ppm maximum		200 ppm maximum (clubbed from a1 to a11)		GMP	
5	Beta apo-8 carotenol	200 ppm maximum		200 ppm maximum (clubbed from a1 to a11)		GMP	
6	Methylester of Beta-apo-8 carotenol	200 ppm maximum		200 ppm maximum (clubbed from a1 to a11)		GMP	
7	Ethylester of Beta apo-8 carotenol	200 ppm maximum		200 ppm maximum (clubbed from a1 to a11)		GMP	
8	Canthaxanthin	200 ppm maximum		200 ppm maximum (clubbed from a1 to a11)		GMP	
9	Riboflavin, Lactoflavin	200 ppm maximum		200 ppm maximum (clubbed from a1 to a11)		GMP	


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10	Annatto	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
11	Saffron	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
(b)	Synthetic																							
1	Poncea 4R	200 ppm maximum																						
2	Carmoisine	200 ppm maximum																						
3	Erythrosine	200 ppm maximum																						
4	Tartazine	200 ppm maximum																						
5	Sunset Yellow FCF	200 ppm maximum																						
6	Indigo Carmine	200 ppm maximum																						
7	Brilliant Blue FCF	200 ppm maximum																						
8	Fast green FCF	200 ppm maximum																						
E	FIRMING AGENTS (Singly or in Combination)																							
1	Calcium Chloride	GMP	GMP																					
2	Calcium Lactate	GMP	GMP																					
3	Calcium Gluconate	GMP	GMP																					
4	Calcium Carbonate	GMP	GMP																					
5	Calcium Bisulphite	GMP	GMP																					
F	FLAVOURS																							

सत्यापित
 04.10.23
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1	Natural Flavours and Natural Flavours	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP												
2	Natural Identical Flavours	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP											
G	PRESERVATIVES (singly or in combination)																							
1	Benzoic Acid & its Sodium & Potassium Salt or both (Calculated as Benzoic Acid)	200 ppm maximum	600 ppm maximum	600 ppm maximum	600 ppm maximum	600 ppm maximum	600 ppm maximum	600 ppm maximum	600 ppm maximum	600 ppm maximum	600 ppm maximum	600 ppm maximum	600 ppm maximum	600 ppm maximum	600 ppm maximum	600 ppm maximum	600 ppm maximum	600 ppm maximum	600 ppm maximum	600 ppm maximum	600 ppm maximum	600 ppm maximum	600 ppm maximum	250 ppm maximum
2	Sulphur dioxide	40 ppm maximum	350 ppm maximum	350 ppm maximum	350 ppm maximum	350 ppm maximum	350 ppm maximum	350 ppm maximum	350 ppm maximum	350 ppm maximum	350 ppm maximum	350 ppm maximum	350 ppm maximum	350 ppm maximum	350 ppm maximum	350 ppm maximum	350 ppm maximum	350 ppm maximum	350 ppm maximum	350 ppm maximum	350 ppm maximum	350 ppm maximum	350 ppm maximum	100 ppm maximum
3	Sorbic Acid Calcium Sorbate and Potassium Sorbate expressed as Sorbic Acid	500 ppm maximum	1000 ppm maximum	1000 ppm maximum	1000 ppm maximum	1000 ppm maximum	1000 ppm maximum	1000 ppm maximum	1000 ppm maximum	1000 ppm maximum	1000 ppm maximum	1000 ppm maximum	1000 ppm maximum	1000 ppm maximum	1000 ppm maximum	1000 ppm maximum	1000 ppm maximum	1000 ppm maximum	1000 ppm maximum	1000 ppm maximum	1000 ppm maximum	1000 ppm maximum	1000 ppm maximum	500 ppm maximum
H	PROCESSING AIDS																							
1	Sodium Metabisulphite as Sulphur																							2000 ppm maximum

सत्यापन

6.4-10-23
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Dioxide	THICKENING AGENTS										0.5% maximum	0.5% maximum	0.5% maximum	0.5% maximum	0.5% maximum	0.5% maximum	0.5% maximum	
1	Xanthan Gum	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2	Alginates (Singly or in combination)																	
(i)	Ammonium Alginates	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
(ii)	Calcium Alginates	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
(iii)	Potassium Alginates	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
(iv)	Sodium Alginates	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
(v)	Propyl glycol Alginate	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
3	Pectines	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
4	Gellan gum	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
J	SOFTENING AGENTS (Singly or in Combination)										GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP
1	Sodium Bi-Carbonate	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2	Sodium Citrate	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-

सत्यापित

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Table 10
List of food additives for use in Food products

Sl. No	Name of Additives	Jam/Jellies/Fruit Cheeses	Fruit Marmalades	Fruit Bar/Toffee	Fruit Cereal Flakes	Thermally processed fruit beverages/ready to serve fruit beverages	Tomato Ketchup	Culinary Paste/Other Sauces	Soyabean Sauce	Soups	Soup powder, Vegetable powder, Instant Fruit/Vegetable Chutney Mixed (dry), Culinary Powder, Seasoning Mixed Powder	Nectars	Fruit Juices aspecially packed	Vegetable Juices	Concentrated Fruit/Vegetable Juice/Pulp/Prepared
1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16
A ACIDIFYING AGENTS (Singly or in combination)															
1	Acetic Acid	-	-	-	-	-	GMP	GMP	GMP	-	-	-	-	-	-
2	Citric Acid	GMP	GMP	GMP	-	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP
3	Fumaric Acid	GMP	GMP	GMP	-	GMP	0.3% maximum	0.3% maximum	-	-	-	-	-	-	-
4	Lactic Acid	-	-	-	-	-	GMP	GMP	GMP	GMP	GMP	-	-	GMP	GMP
5	L-Tartaric Acid	GMP	GMP	GMP	-	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	-
6	Malic Acid	GMP	GMP	GMP	-	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP
7	Phosphoric Acids	-	-	-	-	-	-	-	-	-	-	-	-	-	-
B ANTICAKING AGENTS (Singly or in combination)															
1	Carbonates of Calcium and Magnesium	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2	Phosphates of calcium and Magnesium	-	-	-	-	-	-	-	-	-	2% maximum	-	-	-	-
3	Silicates of calcium, magnesium, aluminium or sodium or silicon dioxide	-	-	-	-	-	-	-	-	-	-	-	-	-	-

सत्यपिपत

04-10-23
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C ANTIFOAMING AGENTS												
	Dimethyl Polysiloxane	Mono-and diglycerides of fatty Acids of edible oils	ANTIOXIDANTS	Ascorbic Acid	BHA	TBHQ	Ascorbyl palmitate					
	10ppm maximum	10ppm maximum		10ppm maximum				10ppm maximum	10ppm maximum			
1	GMP	GMP		GMP								
2												
D												
1	GMP			GMP								
2												
3												
4												
E. COLOURS (Can be used singly or in combination within the specified limits)												
(a)	Natural:											
1	Chlorophyll											
2	Caramel											
3	Curcumin or turmeric											
4	Beta-carotene											
5	Beta apo-8 carotenol											
6	Methylester of Beta-apo-8 carotenic acid											
7	Ethylester of Beta apo-8 carotenic acid											

सत्यार्थ

27/10/23

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4	Calcium Carbonate																						
5	Calcium Bisulphite																						
G	FLAVOUR S																						
1	Natural Flavours and Natural Flavours substances / Natural identical flavours substances / artificial flavours substances																						
H	FLAVOUR ENHANCER																						
1	MSG (Enhancer)																						
I	PRESERVATIVES (Singly or in combination) & its Salt																						
1	Benzoic Acid & its Sodium & Potassium Salt or both (Calculate as Benzoic Acid)																						
2	Sulphur dioxide (Carry over from fruit products)																						

स्वस्थापित

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3	Sorbic Acid and its Cal., Sod., Pot. Salt (calculated as Sorbic Acid)	500 ppm maximum	500 ppm maximum	500 ppm maximum	500 ppm maximum	300 ppm maximum	1000 ppm maximum	1000 ppm maximum	1000 ppm maximum	1000 ppm maximum	300 ppm max	GMP	GMP	GMP
J	PROCES SING AIDS	-	-	-	-	-	-	-	-	-	-	-	-	-
1	Nitrogen and Carbondioxide	-	-	-	-	-	-	-	-	-	-	-	-	-
K	THICKENING AGENTS (Singly or in combination)													
1	Modified Starches	-	-	-	-	-	-	0.5% maximum with declaration on label	0.5% maximum with declaration on label	-	-	-	-	-
2	Vegetable Gums (Singly or in combination)	-	-	-	-	-	-	-	-	-	-	-	-	-
(i)	Arabic Gum	-	-	-	-	-	-	-	-	-	-	-	-	-
(ii)	Carobbean	-	-	-	-	-	-	-	-	-	-	-	-	-
(iii)	Guar Gum	-	-	-	-	-	-	-	-	-	-	-	-	-
(iv)	Carobbean Gum	-	-	-	-	-	-	-	-	-	-	-	-	-
(v)	Xanthan Gum	-	-	-	-	-	-	-	-	-	-	-	-	-

0.5% maximum of final food for consumption after dilution

0.5% maximum

0.5% maximum

0.5% maximum

प्रत्यापित
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Table 11
List of Food Additives for use in food products

Sl. No.	Name of Food Additive	Table Olives	Raisins	Dates	Grated Desiccated Coconut	Dry Fruits & Nuts
A.	Acidifying Agents (Singly or in combination)					
1.	Citric Acid	15 gm/kg maximum	-	-	-	-
2.	L-Tartaric Acid	15 gm/kg maximum	-	-	-	-
3.	Acetic Acid	GMP	-	-	-	-
4.	Lactic Acid	15 gm/kg maximum	-	-	-	-
5.	Hydrochloric Acid	GMP	-	-	-	-
B.	Acidity Regulators					
1.	Sodium Hydroxide	GMP	-	-	-	-
2.	Potassium Hydroxide	GMP	-	-	-	-
C.	Antioxidants					
1.	L-Ascorbic Acid	0.2 gm/kg maximum	-	-	-	-
D.	Preservatives					
1.	Sulphur Dioxide, Sodium/ Potassium/ Calcium Sulphite/ bisulphite/ metaspulphite expressed as SO ₂		1.5 gm/kg maximum only SO ₂	-	50 gm/kg maximum only SO ₂	2.0 gm/kg maximum
2.	Benzoic Acid/ Sodium/ Potassium Benzoate expressed as Benzoic Acid	1 gm/kg maximum	-	-	-	-
3.	Sorbic Acid/ Sodium/ Potassium ascorbate expressed as sorbic acid	0.5 gm/kg maximum	-	-	-	0.5 gm/kg maximum in dried apricot
E.	Colour Retention/ Stabilising Agents					
1.	Ferrous Gluconate	0.15 gm/kg maximum as total iron	-	-	-	-
2.	Ferrous Lactate	0.15 gm/kg maximum as total iron	-	-	-	-
F.	Flavours					
1.	Natural flavours and natural flavouring substances	GMP	-	-	-	-
2.	Nature identical flavouring substances	-	-	-	-	-
3.	Artificial Flavouring Substances	-	-	-	-	-
G.	Flavour Enhancers					
1.	Mono-sodium glutamate	5.0 mg/kg maximum	-	-	-	-
H.	Thickening Agents for Pastes for Stuffing Olives					
1.	Sodium Alginate	5.0 mg/kg maximum	-	-	-	-
2.	Xanthan gum	3.0 mg/kg maximum	-	-	-	-
3.	Carageenan	GMP	-	-	-	-
4.	Carobbean gum	GMP	-	-	-	-
5.	Guar gum	GMP	-	-	-	-
I.	Firming Agents for Stuffed Olives					
1.	Calcium Chloride	1.5 gm/kg maximum as Calcium ions in stuffed olive product	-	-	-	-
2.	Calcium Lactate	-	-	-	-	-
3.	Calcium Citrate	-	-	-	-	-
J.	Miscellaneous					
1.	Mineral Oil (food grades)	-	5 gm/kg maximum	-	-	-
2.	Sorbitol	-	5 gm/kg maximum	GMP	-	-
3.	Glycerol	-	-	GMP	-	-
4.	Dimethyl Polysiloxanes	-	-	-	-	-
5.	Carbon Dioxide	GMP	-	-	-	-
6.	Nitrogen	GMP	-	-	-	-
7.	Cultures of Lactic Acid	GMP	-	-	-	-

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Table 12
List of food additives for use in Sugars and Salt

1	2																			
A	Preservative																			
		Name of food additive	Refined sugar	Sugar Icing/ Powdered sugar	dextrose	Glucose syrup	Dried glucose syrup	Edible common salt/ Iodized salt/ Iron fortified common salt	Misri, Gur or Jaggery, Plantation white sugar Cube sugar Golden syrup	Khandsari sugar (Sulphur sugar), Bura sugar	Khandsari sugar (Desi)									
			3	4	5	6	7	8	9	10	11									
1		Sulphur dioxide	20 ppm max	20 ppm max	70 ppm max	40 ppm max	40 ppm max " Sulphur dioxide may be present in an amount not exceeding 150 ppm if the product is intended for the manufacture of confectionery to be sold under a label as specified under Article 22 of regulation 2.4.5			150 ppm max										
B		Anticaking agents singly or in combination																		

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1	Carbonates of calcium and magnesium							
2	Phosphates of Calcium and Magnesium							
3	Silicates of Calcium, Magnesium, aluminium or Sodium or silicon dioxide			20g/kg max, singly or in combination (Clubbed from B1 to B4)				10 ppm max
4	Myristates, Palmitates or Stearates of Aluminium, Ammonium, Calcium, Potassium or Sodium							
C	Crystal modifiers			15g/kg max, singly or in combination (Clubbed from B1 to B4)				
1	Calcium or Sodium or Potassium Ferrocyanide singly or in combination expressed as Ferrocyanide							

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Table 13
List of food additives for use in Cocoa powder, Chocolate, Sugar boiled confectionery, Chewing gum/ Bubble gum

Sl. No.	Name of additive	Cocoa powder	Chocolate- White, Milk, Plain, Composite, Filled	Sugar based/ Sugar free confectionery	Lozenges	Chewing gum/ Bubble gum
A	Preservatives (Singly or in combination)					
1	Benzoic acid, Sodium and Potassium benzoate	1500 ppm max	1500ppm max	1500ppm max	-	1500ppm max
2	Sulphur dioxide	2000 ppm max	150ppm max	2000ppm max	350ppm max	2000ppm max
3	Sorbic acid and its Calcium, Sodium, Potassium Salts (Calculated as sorbic acid)	1500ppm max	1000ppm max	2000ppm max	-	1500ppm max
4	Class I preservative as listed under REGULATION 3.1.4	GMP	GMP	GMP	GMP	GMP
B	Anticaking agents (Singly or in combination)					
1	Calcium phosphate					
2	Silicon dioxide	10 g/kg (Clubbed from 1 to 3)				
3	Sodium aluminium silicate				10 g/kg max	
C	Colours (Can be used singly or in combination within the specified limits but within the same class, i.e. either natural or synthetic)					
(a)	Natural (singly or in combination)					
1	Chlorophyll					
2	Caramel					
3	Curcumin or turmeric					
4	Beta carotene					
5	Beta apo-8 carotenal					
6	Methyl ester of Beta apo-8 carotenoic acid					
			Max 100 ppm in filled chocolates only	GMP	GMP	GMP

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4	Sucrose esters of fatty acids	10 gm/ kg max	5 gm/ kg max						
5	Polyglycerol polyricinoleate	-	-	10 gm/ kg max					
6	Sorbitan monostearate	-	-	-					
7	Sorbitan Tristearate	-	-	-					
8	Polyxyethylene sorbitan monostearate	-	-	-					
9	Carrageenan	-	-	-					
10	Modified starches	-	-	-					
11	Glycerol	-	-	-					
F	Alkazing agents (Singly or on combination)								
1	Sodium, Potassium, Calcium, Magnesium and Ammonium carbonates								Calcium carbonate /magnesium carbonate: GMP
2	Sodium, Potassium, Calcium, Magnesium bicarbonates as K ₂ CO ₃								Sodium bicarbonate: GMP
3	Sodium, Potassium, Calcium Magnesium and Ammonium Hydroxide								
G	Neutralising agents/ Acidulants								
1	Phosphoric acid	0.5% max on fat free cocoa (Singly or in combination)	2.5 gm/kg max as P ₂ O ₅	2.5 gm/kg max as P ₂ O ₅ fraction	2.5 gm/kg max as P ₂ O ₅	1300 ppm max as P ₂ O ₅	22000 ppm max as P ₂ O ₅		
2	Citric acid		GMP	GMP	GMP	GMP	GMP		
3	L-Tartaric acid		5 gm/kg max	5 gm/kg max	5 gm/kg max	2000 ppm max	3000 ppm max		

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4	Sodium hexametaphosphate	-	-	-	-	-	-	-
5	Malic acid	-	-	-	-	-	-	-
H	Antioxidants	-	-	-	-	-	-	-
1	BHA	-	-	-	-	-	-	-
2	TBHQ	-	-	-	-	-	-	-
3	Tocopherol	-	-	-	-	-	-	-
4	Ascorbyl palmitate	-	-	-	-	-	-	-
5	Propyl gallate	-	-	-	-	-	-	-
6	L-Ascorbic acid	-	-	-	-	-	-	-
7	Lecithin	-	-	-	-	-	-	-
I	Jellyfying agents	-	-	-	-	-	-	-
1	Gelatine (Food grade)	-	-	-	-	-	-	-
2	Agar Agar	-	-	-	-	-	-	-
3	Sodium carboxy methyl cellulose	-	-	-	-	-	-	-
J	Lubricants	-	-	-	-	-	-	-
1	Talc	-	-	-	-	-	-	-
2	Icing sugar	-	-	-	-	-	-	-
3	Mineral oil	-	-	-	-	-	-	-
4	Glycerine	-	-	-	-	-	-	-
5	Paraffin wax or liquid Paraffin (Food grade)	-	-	-	-	-	-	-
6	Calcium, Magnesium, sodium salts of Stearic acid, (Food grade)	-	-	-	-	-	-	-
	Miscellaneous	-	-	-	-	-	-	-
I	Phosphated starch	-	-	-	-	-	-	-

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Table 14
List of food additives for use in Milk products

Sl. No.	Name of additives	3	4	5	6	7	8	9	10	11	12	13	14	15
1	Stabilisers and emulsifiers singly or in combination expressed as anhydrous substance													
A	Sodium, Potassium and calcium chloride													
	Sodium, Potassium and calcium carbonate													
	Sodium, Potassium and calcium Citrate											GMP		
	Calcium salt of orthophosphoric acid													
	Calcium salt of polyphosphoric acid													
	Potassium salt of orthophosphoric acid											GMP		
	Potassium salt of polyphosphoric acid											GMP		
	Sodium salt of orthophosphoric acid											GMP		
	Sodium salt of orthophosphoric acid											GMP		
	Sodium salt of											GMP		
	2 g/kg singly or 3 g/kg in combination max													
	2 g/kg singly or 3 g/kg in combination max													
	Milk powder: Calcium chloride, sodium citrate, Sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate)-3 g/kg max singly or in combination													
	Cream powder: 3 g/kg max singly or in combination													
	Milk powder and Cream powder													
	Ice cream, Kufi, Dried icecream mix, Frozen desserts, Milk ice, Milk lollies, Ice candy													
	Casein products													
	Whey powder													
	Chhana/ Paneer													

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13	Furcellaran	-	-	5 g/kg max	-	-	-	-	10 g/kg max	-	-	-	-	-	-	-	-	-	-	-	-
14	Propylene glycol alginate	-	-	-	-	-	-	-	10 g/kg max	-	-	-	-	-	-	-	-	-	-	-	-
15	a) Polyglycerol esters of fatty acids b) Polyoxyethylene sorbitan monooleate c) Polyoxyethylene sorbitan tristearate d) Polyoxyethylene sorbitan monostearate	-	-	-	-	-	-	-	10 g/kg max	-	-	-	-	-	-	-	-	-	-	-	-
16	Mono and di glycerides of fatty acids	-	-	-	-	-	-	-	2.5 g/kg max	-	-	-	-	-	-	-	-	-	-	-	-
17	Methyl cellulose	-	-	-	-	-	-	-	10 g/kg max	-	-	-	-	-	-	-	-	-	-	-	-
18	(a) Potassium salts of mono/di and poly phosphoric acid, (b) Calcium salts of mono/di and poly phosphoric acid, (c) Sodium salts of mono/di and poly phosphoric acid, (a) Sodium Citrate, (b) Potassium Citrate and (c) Calcium Citrate (a) Citric acid with sodium hydrogen carbonate and or Calcium	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	40gm/kg maximum except that added phosphorus compound shall not exceed 9gm/kg calculated as Phosphorus

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	carbonate, (b) Phosphoric acid with sodium hydrogen carbonate and or Calcium carbonate	Any other emulsifying and stabilising agents listed in regulation 3.1.6 suitable for these products	40 gm/k g maximu m	40 gm/kg maximu m					
21				40 g/kg max					
B		Thickener and modifying agent singly or in combination		10 g/kg max					
1	Microcrystalline cellulose								
C		Modified starched singly or in combination							
1	Acid treated starch								
2	Alkali treated starch								
3	Bleached starch								
4	Distarch adipate acetylated								
5	Distarch glycerol								
6	Distarch glycerol, acetylated								
7	Distarch glycerol, hydroxypropyl								
8	Distarch phosphate								
9	Distarch phosphate, acetylated								
10	Distarch phosphate, hydroxypropyl								
11	Monostarch phosphate								
12	Oxidised starch								
13	Starch acetate								
14	Starch hydroxypropyl								
D	Flavours								

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1	Vanilla extracts	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
2	Vanillin	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
3	Ethyl vanillin	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
4	Natural flavours and natural flavouring substances/ Nature identical flavouring substances/ Artificial flavouring substances	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
E	Colours (Natural: singly or in combination)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
1	Curcumin	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	GMP subject to declaration	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max
2	Riboflavin	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	GMP subject to declaration	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max
3	Chlorophyll	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	-	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max
4	Beta carotene	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	GMP subject to declaration	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max
5	Carotene (Natural extract)	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	-	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max	100 ppm max

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6	Annatto extract on Bixin/ Nor bixin basis (50:50 ratio)	10-50 ppm max normal to orange coloured	10-50 ppm max normal to orange coloured	10-50 ppm max normal to orange coloured	-100 ppm	20 ppm max	-	100 ppm max	-	100 ppm max	-	-	-	-	-	-	-	-	-
7	Beta apo-8 carotenal	35 ppm max	-	-100 ppm	35 ppm max	35 ppm max	-	100 ppm max	-	100 ppm max	-	-	-	-	-	-	-	-	-
8	Methyl ester of Beta apo-8 carotenoid acid	35 ppm max	-	-100 ppm	35 ppm max	35 ppm max	-	100 ppm max	-	100 ppm max	-	-	-	-	-	-	-	-	-
9	Ethyl ester of Beta apo-8 carotenoid acid	-	-	-100 ppm	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
10	Canthaxanthin	-	-	-100 ppm	-	-	-	100 ppm max	-	100 ppm max	-	-	-	-	-	-	-	-	-
11	Caramel colours (Plain)	-	-	-GMP	-	-	-	GMP	-	GMP	-	-	-	-	-	-	-	-	-
12	Caramel colours (Ammonium Sulphite process)	-	-	-3ppm maximum	-	-	-	3.0 g/kg max	-	3.0 g/kg max	-	-	-	-	-	-	-	-	-
E	Colours (Synthetic: singly or in combination)	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
13	a) Ponceau 4R b) Carmoisine c) Erythrosine d) Tartrazine e) Sunset yellow FCF f) Indigo carmine g) Brilliant blue FCF h) Fast green FCF singly or in combination	-	-	100 ppm max (only in flavoured and fruit yoghurt)	-	-	-	100 ppm max	-	100 ppm max	-	-	-	-	-	-	-	-	-

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2	Pimaricin (natamycin)	2 mg/dm square surface, not present in depth of 5 mm		
1	Anticaking agent a) Cellulose b) Carbonates of calcium and magnesium c) Phosphates of calcium and magnesium d) Silicates of calcium, magnesium, aluminium or sodium; or silicon dioxide e) Myristates, Palmitates or Stearates of Al, K, Na, Ca, Ammonium.	10 g/kg max		
				Acidifying agents singly or in combination

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1	Citric acid	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	GMP including sodium potassium salts	-	-	-	-	-
2	Phosphoric acid	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	GMP	-	-	-	-	-
3	Acetic acid	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	GMP	-	-	-	-	-
4	Lactic acid	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	GMP including sodium potassium salts	-	-	-	-	-
5	Sodium bicarbonate/ Calcium carbonate expressed as anhydrous substance	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	40 g/kg max with emulsifiers	-	-	-	-	-	-
6	Malic acid (DL-)	-	-	-	-	-	-	-	-	GMP	-	-	-	-	-
7	L-(+)-Tartaric acid & Sodium/ Potassium salts	-	-	-	-	-	-	-	-	1 g/kg max	-	-	-	-	-
8	Sodium hydrogen carbonate	-	-	-	-	-	-	-	-	GMP	-	-	-	-	-

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9	a) Sodium/ Calcium orthophosphate expressed as P ₂ O ₅ b) Sodium/ Potassium polyphosphate expressed as P ₂ O ₅	GMP	Emulsifier in singly or in combination	40 g/kg max except that added phosphorus (calculated as Phosphorus) should not exceed 9 g/kg (Clubbed together frm 1 to 3)	40 g/kg max except that added phosphorus (calculated as Phosphorus) should not exceed 9 g/kg (Clubbed together frm 1 to 3)
10	Glucono delta lactone	GMP		40 g/kg max except that added phosphorus (calculated as Phosphorus) should not exceed 9 g/kg	40 g/kg max except that added phosphorus (calculated as Phosphorus) should not exceed 9 g/kg
1	a) Potassium salt of mono/di and polyphosphoric acid b) Calcium salt of mono/di and polyphosphoric acid c) Sodium salt of mono/di and polyphosphoric acid				
2	a) Sodium citrate b) Potassium citrate c) Calcium citrate				

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M	Antioxidant synergists																		
1	Citric acid								GMP										
N	Miscellaneous																		
1	Glycerol															50 g/kg max			

Table 15
(Use of Food Additives in individual variety cheeses)

Sl.No.	Name of additives	(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)	(14)	(15)	(16)	(17)	(18)	
A. Stabilizers																				
1	Calcium Chloride				200mg/kg of Milk maximum	200mg/kg of Milk maximum	200mg/kg of Milk maximum	200mg/kg of Milk maximum	200mg/kg of Milk maximum	200mg/kg of Milk maximum	200mg/kg of Milk maximum	200mg/kg of Milk maximum	200mg/kg of Milk maximum	200mg/kg of Milk maximum	200mg/kg of Milk maximum	200mg/kg of Milk maximum	200mg/kg of Milk maximum	200mg/kg of Milk maximum	200mg/kg of Milk maximum	200mg/kg of Milk maximum
B. Colour																				
1.	Annatto				600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum
2.	Beta Carotene				600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum
3.	Riboflavin				600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum
4.	Chlorophyll				600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	600 mg/Kg maximum	15mg/kg maximum

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	1 gm/kg of milk solids maximum
:	
:	
:	
:	
:	
:	GMP
:	
:	
:	
:	
:	
:	
:	
:	
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:	
C	Enzymes
1	Alpha-amylase (Aspergillus oryzae var.)
2	Alpha-amylase (Bacillus Megaterium expressed in Bacillus Subtilis)
3	Alpha-amylase (Bacillus stearothermophilus expressed in B. subtilis)
4	Alpha-amylase (Bacillus stearothermophilus)
5	Alpha-amylase (Bacillus subtilis)
6	Alpha-amylase (Carbohydrase) (Bacillus licheniformis)
	Enzymes from GMO should be labelled
	Preservatives

1 gm/kg of milk solids maximum

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1	Sorbic Acid, Sodium sorbate, Potassium sorbate calculated as Sorbic Acid.	1 gm/kg maximum	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	3 gm/kg maximum	
E	Thickening Agents singly or in combination:																						
1.	Carrageenan																						5 gm/kg maximum
2.	Guar Gum																						5 gm/kg maximum
3.	Karaya Gum																						5 gm/kg maximum
4.	Tragacanth Gum																						5 gm/kg maximum
5.	Xanthan Gum																						5 gm/kg maximum
6.	Alginate of Sodium/Potassium/ Calcium																						5 gm/kg maximum
7.	Ammonium Alginate																						5 gm/kg maximum
8.	Gelatine																						5 gm/kg maximum
9.	Pectins																						5 gm/kg maximum
10.	Propylene Glycol Alginate																						5 gm/kg maximum

APPENDIX B: Microbiological Requirements:

TABLE I
MICROBIOLOGICAL REQUIREMENTS FOR SEA FOODS

Sl No	Name of the product	Total Plate count	E. Coli	Staphylococcus aureus	Salmonella & Shigella	Vibro Cholerae	Vibro Parahaemolyticus	Clostridium perfringens
1.	Frozen shrimps or prawns							
	Raw	Not more than five lakhs /gm	Not more than 20/gm	Not more than 100 / gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	—
	Cooked	Not more than one lakh /gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	—

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SI No	Name of the product	Total plate count	E. Coli	Staphylococcus aureus	Salmonella & Shigella	Vibro cholerae	Vibro parahaemolyticus	Clostridium perfringens
2.	Frozen Lobsters							
	Raw	Not more than five lakhs / gm	Not more than 20/gm	Not more than 100 / gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	—
	Cooked	Not more than one lakh / gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	—
3.	Frozen Squid	Not more than five lakhs / gm	Not more than 20/gm	Not more than 100 / gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	—
4.	Frozen finfish	Not more than five lakhs / gm	Not more than 20/gm	Not more than 100 / gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	—
5	Frozen fish fillets or minced fish flesh or mixtures thereof	Not more than five lakhs / gm	Not more than 20/gm	Not more than 100 / gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	—
6	Dried Shark fins	Not more than five lakhs / gm	Not more than 20 / gm	Not more than 100 / gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	—
7.	Salted fish / dried salted fish	Not more than five lakhs / gm	Not more than 20 / gm	Not more than 100 / gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	—
8.	Canned finfish	Nil	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm
9.	Canned shrimp	Nil	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	—
10.	Canned sardines or sardine type products	Nil	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	—
11.	Canned salmon	Nil	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	—
12.	Canned crab meat	Nil	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	—
13.	Canned tuna and Bonito	Nil	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	—

TABLE 2
MICROBIOLOGICAL PARAMETER FOR MILK PRODUCTS

Sl.No.	Requirements	Sampling Plan ¹⁰	Pasteurised Milk/Cream / Flavoured Milk	Sterilised and UHT Milk, Cream Flavoured milk, Evaporated milk	Sweetened Condensed Milk	Pasteurised Butter ¹¹	Dried products: milk powder, cream, whey, edible casein, ice cream mix
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)
1.	Total Plate Count ¹	m	30,000/g	-	500/g	10,000/g	40,000/g
2.	Coliform Count ²	M	50,000/g	nil	1,500/g	50,000/g	50,000/g
3.	E.Coli ³	m	-	-	-	10/g	10/g
4.	Salmonella ⁴	M	Less than 10/g	-	Less than 10/g	50/g	50/g
5.	Staph aureus ⁵ (coagulase positive)	M	Absent/g	-	Absent/g	Absent/g	Absent/g
6.	Yeast and mold count ⁶	M	Absent /25g	-	Absent /25g	Absent /25g	Absent /25g
7.	Spore Count: (a) Aerobic ^{7a} (B.cereus) (b) Anaerobic ^{7b} (Clostridium Perfringens)	m	-	-	10/g	10/g	-
8.	Listeria Monocytogenes ⁸	M	Less than 10/g	-	100/g	50/g	Less than 10/g
9.	Sampling Guidelines ⁹	m	-	5/g	10/g	-	-
		M	-	10/g	-	-	1000/g
		M	-	Absent/g	10/g	-	10/g
		M	-	Absent/g	100/g	-	100/g
		M	Absent /g	-	Absent/g	Absent/g	Absent/g
		n ¹⁻³	5	5	5	5	5
		c	2 ¹	2 ^a	2 ^{1&5}	2 ^{1,2,5,6}	2 ^{1,2,5,7,8}
			0 ^{2-5,8}	0 ^{1&7,6}	0 ^{2,4,6,7,8}	0 ^{3,4,8}	0 ^{3,4,5,8}
	Storage & transport		0 to 4 ⁰ C	Ambient, max 30 ⁰ C	0 to 4 ⁰ C	-18 ⁰ C or lower	Ambient, max 30 ⁰ C
	Sample size		100ml or g	100 ml or g	100g	100g	100g

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SI.No.	Requirement ⁵	Sampling Plan ¹⁰	Ice cream, frozen dessert, milk candy	Processed cheese/cheese spread	All other cheeses ¹²	Yoghurt, Dahi, Chakka ¹³	Panace/ Chhana	Khoya
		(9)	(10)	(11)	(12)	(13)	(14)	
1.	Total Plate Count ¹	m	2,00,000/g	50,000/g	--	--	3,00,000/g	50,000/g
2.	Coliform Count ²	M	2,50,000/g	75,000/g	--	--	5,00,000/g	1,00,000/g
3.	E.Coli ³	m	50/g	--	100/g	10/g	50/g	50/g
4.	Salmonella ⁴	M	100/g	Less than 10/g	500/g	50/g	90/g	90/g
5.	Staph aureus ³ (coagulase positive)	M	Absent/g	Absent/g	Less than 10/g	Absent/g	Less than 10/g	Less than 10/g
6.	Yeast and mold count ⁶	M	Absent /25g	Absent /25g	Absent /g	Absent /g	Absent /g	Absent /25g
7.	Spore Count: (a) Aerobic ^{7a} (B.cereus)	m	--	--	100/g	50/g	50/g	50/g
8.	(b) Anaerobic ^{7b} (Clostridium Perfringens)	M	Less than 10/g	Less than 10/g	1000/g	100/g	100/g	100/g
9.	Listeria Monocytogenes ⁸	M	Less than 10/g	Less than 10/g	10/g	50/g	150/g	50/g
10.	Sampling Guidelines ⁹	n ¹⁻⁸	5	5	5	5	5	5
11.		c	2 ^{1&2}	2 ¹	2 ^{2,3,6}	2 ^{2,5,6}	2 ^{1,2,5,6}	2 ^{1,2,5,6}
12.			0 ^{2,4,5,6,8}	0 ^{2,6,7,8}	0 ^{3,4,7,8}	0 ^{3,4,8}	0 ^{3,4,8}	0 ^{3,4,8}
13.			-18°C or lower	4 to 8°C	4 to 8°C	0 to 4°C	0 to 4°C	0 to 4°C
14.		Sample size	100g	100g	100g	100g	100g	100g

1-8 Microbiological requirements for different dairy products

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9 Sampling Guidelines:

The sampling for different microbiological testing parameters proposed in the standards is to be ensured aseptically by a trained person at manufacturing units following guidelines given in IS 11546:1999 /ISO 707:1985 (Reaffirmed 2010). The samples shall be stored and transported under appropriate temperature conditions and insulations within 24 hours of sampling to accredited laboratory for analysis as per the approved test methods. A large sample size may be drawn (if desired) according to the tests required and the type of product. Preservatives shall not be added to samples intended for microbiological examination. Three sample sets shall be taken from full production batches. Each sample set shall comprise of a minimum of five samples of 100 grams each taken randomly from throughout the batch. The samples will be submitted to the laboratory in the original unopened packaging, sealed at the time of sampling maintained in their original physical state. A set of five samples shall be tested from three different accredited laboratories and the final decision shall be drawn based on three test results. There will be no provision for retesting or re-sampling for microbiological testing.

10 Sampling plan and interpretation:

The following terms, as used by the International Commission on Microbiological Specifications of Foods (ICMSF) are defined and used in this standards:

n = The number of sample units which must be examined from the batch/lot of food to satisfy the requirements of a particular sampling plan.

c = the maximum allowable number of defective sample units. This is the number of sample units, which may exceed the microbiological limit specified by m . These are considered marginally acceptable results provided they did not exceed the limit specified by M . When more than this number is found; the lot is rejected by the sampling plan.

m = Represents an acceptable level and values above it are marginally acceptable in terms of the sampling plan.

M = A microbiological criterion which separates marginally acceptable quality from unsatisfactory/potentially hazardous quality. Values above M are unacceptable in terms of the sampling plan and detection of one or more samples exceeding this level would be cause for rejection of the lot.

When 5 or more units of the same variety from a lot or consignment are analyzed ($n=5$), no more than 2 units ($c=2$) should exceed the maximum tolerance (m) for microbiological levels stated in the reference criteria and no 1 unit should exceed the stated level for the maximum tolerance (M).

संस्थापित

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04-10-23

Microbiological criteria and their interpretation: Three categories of microbiological quality have been assigned in standard based on Total plate count, levels of indicator organisms (Coliform count and yeast & mold count) and the number or presence of pathogenic bacteria. These are satisfactory, unsatisfactory and potentially hazardous.

1. Satisfactory: if a maximum of c/n value are between m and M, and the rest of the values observed are $\leq m$ ---- means the results are within limits of acceptable microbiological quality and no action is required.
2. Unsatisfactory: If one or more of the values observed are $>M$ or more than c/n values are between m and M --- means the results are outside acceptable microbiological limits linked with hygiene indicators (Total plate count, Coliform count and Yeast and mold count) and are indicative of poor hygiene or poor handling practices. Under these conditions the premises producing such unsatisfactory product shall be stopped and will carry out the detailed investigations for nonconformity/ noncompliance during manufacturing. The manufacturing of such product will be re-started only after HACCP/GMP audit clearance of the premises by the food safety authority and compliance of fresh product with the regulatory limits.
3. Potentially hazardous: If one or more of the values observed are $>M$ or more than c/n values are between m and M --- means the results are outside acceptable microbiological limits linked with pathogenic bacteria (E. coli, Salmonella, coagulase positive Staph aureus, B.cereus, Cl. Perfringens, L. monocytogenes) and are indicative of serious food safety concern and immediate remedial action should be initiated. Such results will attract enforcement/prosecution by the concerned food safety authorities. Withdrawal of any of the food still available for sale or distribution and if applicable, recall action may be initiated. An investigation of food production or handling practices shall be investigated to determine the source /cause of the potential of the problem so that remedial action can commence. A detail risk assessment shall also be done. Failure by an owner to either cease manufacture of product or withdraw/recall product from sale when requested to do so shall result in seizure of that product where the officer has reason to believe that it is contaminated with pathogenic bacteria.

वस्तुस्थिति

दिनांक २२-११-२३
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14 Reference test methods:

Test Methods	Reference
Microbiology - General guidance for the enumeration of micro-organisms - Colony count technique at 30°C (first revision)	IS 5402:2002/ ISO:4833:1991 Reaffirmed 2007
Microbiology - General guidance for the enumeration of Coliforms: Part 1 Colony count Technique (first revision) <u>OR</u> General guidance for estimation of Coliforms: Part 2 Most Probable Number technique (first revision)	IS 5401(Part 1): 2002/ISO 4832:1991 Reaffirmed 2007 <u>OR</u> IS 5401(Part 2): 2002/ISO 4831:1991 Reaffirmed 2007
Methods for detection of bacteria responsible for food poisoning: Part 1 Isolation, Identification and Enumeration of <i>Escherichia coli</i> (first revision)	IS 5887(Part 1):1976 Reaffirmed 2009
Methods for detection of bacteria responsible for food poisoning: Part 3 General guidance on methods for detection of <i>Salmonella</i> (second revision)	IS 5887(Part 3):1999/ ISO 6579:1993 Reaffirmed 2009
Methods for detection of bacteria responsible for food poisoning: Part 8 Horizontal method for enumeration of coagulase-positive staphylococci (<i>Staphylococcus aureus</i> and other species) Section 1 Technique using Baird-Parker Agar Medium <u>OR</u> Methods for detection of bacteria responsible for food poisoning: Part 8 Horizontal method for enumeration of coagulase-positive staphylococci (<i>Staphylococcus aureus</i> and other species) Section 2 Technique using rabbit plasma fibrinogen Agar Medium	IS 5887(Part 8/Sec 1):2002 / ISO 6888-1 :1999 Reaffirmed 2007 <u>OR</u> IS 5887(Part 8/Sec 2):2002 / ISO 6888-2 :1999 Reaffirmed 2007

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Method for yeast and mould count of food stuffs and animal feeds (first revision)	IS 5403:1999 Reaffirmed 2005/ ISO 7954:1987 Reaffirmed 2009
Indian Standard Specification for sterilized milk	IS: 4238-1967 Reaffirmed 2010
Methods for detection of bacteria responsible for food poisoning: Part 6 Identification, Enumeration and Confirmation of B.cereus	IS 5887(Part 6):1999 / ISO 7932:1993 Reaffirmed 2007
Methods for detection of bacteria responsible for food poisoning: Part 4 Isolation, identification of Clostridium perfringens, C.botulinum and enumeration of Cl. perfringens (second revision)	IS:5887 PART IV:1999 Reaffirmed 2009
Microbiology of food and animal feeding stuffs - Horizontal method for detection and enumeration of Listeria monocytogenes : Part 1 Detection method OR Microbiology of Food and Animal Feeding Stuffs - Horizontal Method for the Detection and Enumeration of Listeria monocytogenes- part-2 Enumeration Method	IS 14988(Part 1):2001 Reaffirmed 2007 / ISO 11290-1 :1996 OR IS:14988(Part 2): 2002 Reaffirmed 2007/ ISO:11290-2 :1998
Methods of sampling for milk and milk products	IS 11546:1999 / ISO 707:1997 Reaffirmed 2010

¹¹ The microbial specifications for ripened butter are the same as for pasteurised butter excluding the requirements of total plate count

¹² The requirement on yeast and mold counts is not applicable for mold ripened cheese.

¹³ The standard requirements of lactic counts of one million c.f.u./g min.as specified by BIS in such products/or such products containing Probiotic organisms shall be applicable.

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TABLE 3
MICROBIOLOGICAL PARAMETERS FOR SPICES

No	Requirements	Caraway (Shiahjira)	Cardomom (Elaichi)	Chillies and Capsicum (Lal Mirchi)	Cinnamon (dalchini)	Cassia (Taj)	Cloves (Laung)	Coriander (Dhania)
1	Total Plate Count	-	-	-	-	-	-	-
2	Coliform Count	-	-	-	-	-	-	-
3	E. Coli	-	-	-	-	-	-	-
4	Salmonella	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm
5	Shigella	-	-	-	-	-	-	-
6	Staphylococcus aureus	-	-	-	-	-	-	-
7	Yeast and Mould Count	-	-	-	-	-	-	-
8	Anaerobic Spore Count	-	-	-	-	-	-	-
9	Listeria monocytogens	-	-	-	-	-	-	-
SI No	Requirements	Cumin (Zeera, Kalaunji)	Fennel (Saunf)	Fenugreek (Methi)	Ginger (Sonth, Adrak)	Mace (Jaipatri)	Mustard (Rai, Sarson)	Nutmeg (Jaiphal)
1	Total Plate Count	-	-	-	-	-	-	-
2	Coliform Count	-	-	-	-	-	-	-
3	E. Coli	-	-	-	-	-	-	-
4	Salmonella	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm	Absent in 25 gm
5	Shigella	-	-	-	-	-	-	-
6	Staphylococcus aureus	-	-	-	-	-	-	-
7	Yeast and Mould Count	-	-	-	-	-	-	-
8	Anaerobic Spore Count	-	-	-	-	-	-	-
9	Listeria monocytogens	-	-	-	-	-	-	-

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Sl No	Requirements	Pepper Black (Kalimirsch)	Poppy (Khas Khas)	Saffron (Kesar)	Turmeric (Haldi)	Curry Powder	Mixed Masala	Aniseed (Saunf)
1	Total Plate Count	-	-	-	-	-	-	-
2	Coliform Count	-	-	-	-	-	-	-
3	E. Coli	-	-	-	-	-	-	-
4	Salmonella	Absent in 25 gm	-	Absent in 25 gm	Absent in 25 gm	-	-	Absent in 25 gm
5	Shigella	-	-	-	-	-	-	-
6	Staphylococcus aureus	-	-	-	-	-	-	-
7	Yeast and Mould Count	-	-	-	-	-	-	-
8	Anaerobic Spore Count	-	-	-	-	-	-	-
9	Listeria monocytogens	-	-	-	-	-	-	-

Sl. No	Requirements	Ajowan (Bishops seed)	Dried Mango Slices	Dried Mango Powder (Amchur)	Pepper White	Garlic (Lahsun)	Celery	Dehydrated Onion (Sukha Pyaj)	Asafoetida	Edible Common Salt
1	Total Plate Count	-	-	-	-	-	-	-	-	-
2	Coliform Count	-	-	-	-	-	-	-	-	-
3	E. Coli	-	-	-	-	-	-	-	-	-
4	Salmonella	Absent in 25 gm	-	-	Absent in 25 gm	Absent in 25 gm	-	-	-	-
5	Shigella	-	-	-	-	-	-	-	-	-
6	Staphylococcus aureus	-	-	-	-	-	-	-	-	-
7	Yeast and Mould Count	-	-	-	-	-	-	-	-	-
8	Anaerobic Spore Count	-	-	-	-	-	-	-	-	-
9	Listeria monocytogens	-	-	-	-	-	-	-	-	-

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20/10/23

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TABLE 4: Microbiological requirements of food products given below: -

SI No	Products	Parameters	Limits
1	Thermally processed fruits and vegetable products	a) Total plate count b) Incubation at 37°C for 10 days and 55°C for 7 days	a) Not more than 50 / ml b) No changes in pH
2	a) Dehydrated fruits and vegetable products b) Soup powders c) Desiccated coconut powder d) Table olives e) Raisins f) Pistachio nuts g) Dates h) Dry fruits and nuts	Total plate count	Not more than 40,000 / gm
3	Carbonated beverages, ready – to – serve beverages including fruit beverages	a) Total plate count b) Yeast and mould count c) Coli form count	Not more than 50 cfu / ml Not more than 2.0 cfu / ml Absent in 100 ml
4	Tomato products a. Tomato juices and soups b. Tomato puree and paste c. Tomato ketchup and Tomato Sauce	(a) Mould count (b) Yeast and spores (a) Mould count (a) Mould count (b) Yeast and spores (c) Total plate Count	Positive in not more than 40.0 percent of the field examined Not more than 125 per 1 / 60 c.m.m Positive in not more than 60.00 percent of the field examined Positive in not more than 40.00 percent of the field examined Not more than 125 per 1 / 60 c.m.m Not more than 10000 / ml
5	Jam / Marmalade / Fruit jelly / Fruit Chutney and Sauces	Mould Count Yeast and spores	Positive in not more than 40.00 percent of the field examined Not more than 125 per 1 / 60 c.m.m
6	Other fruits and vegetable products covered under Regulation 2.3	Yeast and mould count	Positive in not more than 100 count / gm
7	Frozen fruits and vegetable products	Total plate count	Not more than 40,000 / gm

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8	Preserves	Mould count	Absent in 25 gm / ml
9	Pickles	Mould count	Absent in 25 gm / ml
10	Fruits Cereal Flakes	Mould count	Absent in 25 gm / ml
11	Candied and Crystallised or Glazed Fruit and Peel	Mould count	Absent in 25 gm / ml
12	a) All Fruits and Vegetable products and ready - to - serve Beverages including Fruit Beverages and Synthetic products covered Regulation 2.3. b) Table olives c) Raisins d) Pistachio nuts e) Dates f) Dry fruits and nuts g) Vinegars	a. Flat Sour Organisms	(i) Not more than 10,000 cfu / gm for those products which have pH less than 5.2 (ii) Nil for those products which have pH more than 5.2
		b. Staphylococcus aureus	Absent in 25 gm / ml
		c. Salmonella	Absent in 25 gm / ml
		d. Shigella	Absent in 25 gm / ml
		e. Clostridium botulinum	Absent in 25 gm / ml
		f. E. Coli	Absent in 1 gm / ml
		g. Vibrio Cholera	Absent in 25 gm / ml

V. N. GAUR, Chief Executive Officer

[ADVT. III/4/187-O/11/Exty.]

रुल नं. 10-23
सहायक नियंत्रक (प्रशासन)
भारत सरकार, प्रकाशन विभाग
ओकासन एम् शहरी कार्य मंत्रालय
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