The Prevention of
Food Adulteration Act & Rules
(as on 1.10.2004)
CONTENTS

PRELIMINARY

SECTION PAGE
1. Short title, extent and commencement 1
2. Definitions 1
2-A Rule of construction 10

CENTRAL COMMITTEE FOR FOOD STANDARDS AND CENTRAL FOOD LABORATORY

3. The Central Committee for Food Standards 12
3-A Appointment of Secretary and other staff 14

4. Central Food Laboratory 14

GENERAL PROVISIONS AS TO FOOD

5. Prohibition of import of certain articles of food 14
6. Application of law relating to sea customs and powers of Customs Officers 15
7. Prohibition of manufacture, sale etc., of certain articles of food 15

ANALYSIS OF FOOD

8. Public Analysts 18
9. Food Inspectors 19
10. Powers of Food Inspectors 19
11. Procedure to be followed by Food Inspectors 23
12. Purchaser may have food analysed 28
14. Manufacturers, distributors and dealers to give warranty 35
14-A Vendor to disclose the name, etc., of the person from whom the article of food was purchased 36
15. Notification of food poisoning 36
16. Penalties 36
16-A Power of Court to try cases summarily 39
17. Offences by companies 43
18. Forfeiture of property 45
19. Defences which may or may not be allowed in prosecutions under this Act 46
20. Cognizance and trial of offences 47
20-A Power of Court to implead manufacturer, etc. 53
21. Magistrates power to impose enhanced penalties 54
22. Protection of action taken in good faith 54
22-A Power of Central Government to give directions 54
23. Power of Central Government to make rules 55
24. Power of the State Government to make rules 58
25. Repeal and saving 59

THE PREVENTION OF FOOD ADULTERATION RULES, 1955

Part I

PRELIMINARY

RULE PAGE
1. Short title, extent and commencement 60
2. Definitions 60
Part II

THE CENTRAL FOOD LABORATORY

3. Functions 61
4. Analysis of food samples 65

Part III

DEFINITIONS AND STANDARDS OF QUALITY

5. Definition and standards of quality 66 & Appendix B

Part IV

PUBLIC ANALYSTS AND FOOD INSPECTORS

6. Qualifications of Public Analyst 66
7. Duties of Public Analyst 68
8. Qualification of Food Inspector 69
9. Duties of Food Inspector 70
9-A Sending of Sample by Local (Health) Authority 72
9-B Local (Health) authority to send report to person concerned 72
10. Forms of order not to dispose of stock and of bond 73
11. Forms of receipt for food seized by a Food Inspector 73
12. Notice of intention to take sample for analysis 73
12-A Warranty 74
12-B Form of nomination of Director or Manager and his consent, under Section 17 74
12-C Vendor to disclose name and address of Director/Manager in certain circumstances 74
13. Power of Food Inspector to deal with carrier of disease handling food 74
19-A Sending of Sample by Local (Health) Authority 72
19-B Local (Health) authority to send report to person concerned 72
20. Forms of order not to dispose of stock and of bond 73
21. Forms of receipt for food seized by a Food Inspector 73
22. Notice of intention to take sample for analysis 73
22-A Contents of one or more similar sealed containers having identical labels to constitute the quantity of food sample 81
22-B Quantity of samples sent to be considered as sufficient 82
22-C Quantity of samples of food packaging material to be sent to be public analyst 82

Part V

SEALING, FASTENING AND DESPATCH OF SAMPLES

14. Manner of sending samples for analysis 75
15. Bottles or containers to be labelled and addressed 76
16. Manner of packing and sealing the samples 76
17. Manner of despatching containers of samples 77
18. Memorandum and impression of seal to be sent separately 78
19. Addition of preservatives to samples 78
20. Preservative in respect of milk, cream, dahi, Khoa, Khoa based and paneer based sweets such as Kalakund and barfi, chutney and prepared foods, gur, prepared coffee and prepared tea. 79
21. Nature and quantity of the perservative to be noted on the label 79
22. Quantity of sample to be sent to the Public Analyst 79
22-A Contents of one or more similar sealed containers having identical labels to constitute the quantity of food sample 81
22-B Quantity of samples sent to be considered as sufficient 82
22-C Quantity of samples of food packaging material to be sent to be public analyst 82

Part VI

COLOURING MATTER

23. Unauthorised addition of colouring matter prohibited 82
24. Extraneous addition of colouring matter to be mentioned on the label 82
25. Use of caramel permitted (deleted, w.e.f. 25.12.2004) 83
<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>26.</td>
<td>Natural colouring matters which may be used</td>
</tr>
<tr>
<td>27.</td>
<td>Addition of inorganic matters and pigments prohibited</td>
</tr>
<tr>
<td>28.</td>
<td>Synthetic food colours which may be used</td>
</tr>
<tr>
<td>28-A.</td>
<td>Use of lake colour as colourant in foods</td>
</tr>
<tr>
<td>29.</td>
<td>Use of permitted synthetic food colours prohibited</td>
</tr>
<tr>
<td>30.</td>
<td>Maximum limit of permitted synthetic food colours</td>
</tr>
<tr>
<td>31.</td>
<td>Colours to be pure</td>
</tr>
</tbody>
</table>

**Part VII**

**PACKING AND LABELLING OF FOOD**

| 32. | Package of food to carry a label |
| 32-A | Nutritional Food |
| 33. | Language of the particulars or declaration on the label |
| 34. | Declaration to be surrounded by line |
| 35. | Distance of surrounding line |
| 36. | Principal display panel, its area, size and letter etc. |
| 37. | Labels not to contain false or misleading statements |
| 37-A | Manufacture of proprietary foods and infant foods |
| 37-B | Labelling of infant milk substitute and infant food |
| 37-C | Labelling of irradiated food |
| 37-D | Labelling of edible oils and fats |
| 38. | Labels not to contain reference to Act or Rules contradictory to required particulars |
| 39. | Labels not to use words implying recommendations by medical profession |
| 40. | Unauthorised use of words showing imitation prohibited |
| 41. | Imitations not to be marked “pure” |

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>42.</td>
<td>Form of labels:</td>
</tr>
<tr>
<td></td>
<td>(A) Coffee-chicory Mixture</td>
</tr>
<tr>
<td></td>
<td>(B) Condensed Milk or Dried Milk</td>
</tr>
<tr>
<td></td>
<td>(C) Fluid Milk</td>
</tr>
<tr>
<td></td>
<td>(D) Ice-cream</td>
</tr>
<tr>
<td></td>
<td>(E) Hingra</td>
</tr>
<tr>
<td></td>
<td>(F) Light Black Pepper</td>
</tr>
<tr>
<td></td>
<td>(G) Cassia Bark (TAJ)</td>
</tr>
<tr>
<td></td>
<td>(GG) Cinnamon (Dalchini)</td>
</tr>
<tr>
<td></td>
<td>(H) Chillies containing edible oil</td>
</tr>
<tr>
<td></td>
<td>(I) Omitted</td>
</tr>
<tr>
<td></td>
<td>(J) Ice-Cream, Kulfi or Kulfa etc.</td>
</tr>
<tr>
<td></td>
<td>(K) Omitted</td>
</tr>
<tr>
<td></td>
<td>(L) Masala</td>
</tr>
<tr>
<td></td>
<td>(M) Compounded Asafoetida</td>
</tr>
<tr>
<td></td>
<td>(N) Maida treated with improver/bleaching agents</td>
</tr>
<tr>
<td></td>
<td>(O) Admixture of palmolein with groundnut oil</td>
</tr>
<tr>
<td></td>
<td>(P) Imported rapeseed oil mixed with mustard oil</td>
</tr>
<tr>
<td></td>
<td>(Q) Synthetic food colour preparation and mixture</td>
</tr>
<tr>
<td></td>
<td>(R) Malted milk food containing permitted natural colouring matter</td>
</tr>
<tr>
<td></td>
<td>(S) Foods containing Monosodium Glutamate</td>
</tr>
<tr>
<td></td>
<td>(T) Refined salseed fat for use in bakery</td>
</tr>
<tr>
<td></td>
<td>(U) Omitted</td>
</tr>
<tr>
<td></td>
<td>(V) Package of table iodised salt/Iron fortified common salt containing anticaking agent</td>
</tr>
<tr>
<td></td>
<td>(VV) Iron fortified common salt</td>
</tr>
</tbody>
</table>
PROHIBITION AND REGULATIONS OF SALES

44. Sale of certain admixtures prohibited 118
44-A Sale of kesari gram prohibited 121
44-AA Prohibition of use of carbide gas in ripening of fruits 122
44-AAA Prohibition of use of mineral oil 123
44-B Restriction on sale of ghee having less Reichert value than that specified for the area where such ghee is sold 123
44-C Restriction on sale of Til oil produced in Tripura Assam and West Bengal 123
44-D Restriction on sale of Carbia callosa and Honeydew 124
44-E Restriction on sale of Kangra tea 124
44-F Restriction on sale of Irradiated Food 124
44-G Condition for sale of Flavoured Tea 124
44-H Restriction on sale of Common salt (omitted) 124
45. Food resembling but not pure honey not to be marked honey 124
46. Sale or use for sale of admixture of ghee or butter prohibited 124
47. Restriction on the use and sale of artificial sweetener 125
48. Use of flesh of naturally dead animals or fowls prohibited 128
48-A Sale of permitted foods colours 129
48-B Sale of insect-damaged dry fruit and nuts 130
48-C Sale of food additives 130
48-D Storage and sale of Irradiated Food 131
48-E Sale of Fresh Fruits and Vegetables 131

Part IX
CONDITIONS FOR SALE AND LICENCE
49. Conditions for sale 131
50. Conditions for Licence 136
51. Duration of Licences 139
51-A Procedure for issue of licence in certain local areas 139

Part X
PERSERVATIVES
52. Definition of preservative 139
53. Classification of preservatives 140
54. Use of more than one class II Preservative prohibited 141
55. Use of Class II Preservatives restricted 141
55-A Use of Class II Preservatives in mixed foods 146
55-B Restriction on use of nitrate and nitrite 147
55-C Use of Netamycin for surface treatment of cheese hard 147
55-D Use of Nisin as a preservative in Coconut Water Drink 147
56. [Omitted]
62. Restriction on use of anticaking agents 157
62-A Anit foaming agents in edible oil and fats 158
62-B Use of release agents in confectionery 158

Part XIII

FLAVOURING AGENTS AND RELATED SUBSTANCES

63. Flavouring agents 158
63-A Restriction on use of flavouring agents 159
64. Solvents in flavours 159
64-A Use of anti-oxidants, emulsifying and stabilising agents and food preservatives in flavour 160
64-B Use of Monosodium Glutamate 160
64-BB Extraneous addition of flavouring agents to be mentioned on the label 160
64-BBB Use of menthol (Omitted)

Part XII-A

CARRY OVER OF FOOD ADDITIVES

64-C Carry Over of food additives 162

Part XIV

INSECTICIDES & PESTICIDES

65. (1) Restriction on the use of insecticides 163
65. (2) Residues of insecticides 163

Part XV

SOLVENT-EXTRACTED OILS AND EDIBLE FLOUR

66. Definition of solvent-extracted oils 178
67. Conditions of manufacture, stock and sale of solvent-extracted oil (Omitted)
68. Definition of solvent-extracted edible flour 178
69. Conditions of manufacture, stock and sale of solvent extracted edible flour (Omitted)
69-A Restriction on the use of solvent 178

Part XVI

SEQUESTERING AND BUFFERING AGENTS
(ACIDS, BASES AND SALTS)

70. Definition of sequestering agents 179
71. Definition of buffering agents 179
72. Restrictions on the use of sequestering and buffering agents 179
72-A Restriction on use of certain substance 180
72-B Use of Glycerol Esters of Wood Rosin (Ester Gum) 182
72-C Use of Sucrose Acetate Isobutyrate 182
72-D Use of Lactulose Syrup on foods 182

Part XVII

IRRADIATION OF FOOD

73. For the purpose of this chapter, unless the context otherwise requires-Definitions 182
74. Dose of Irradiation 183
75. Requirement for the process of Irradiation 184
76. Restrictions on Irradiation of Food 185
77. Record of Irradiation of Food 185
78. Standards of Irradiated Food 185

Part XVIII

ANTIBIOTIC AND OTHER PHARMACOLOGICALLY ACTIVE SUBSTANCES

79. Residues of Antibiotic and other Pharmacologically Active Substances 186
Part XIX
USE OF FOOD ADDITIVES IN FOOD PRODUCTS

80. Use of food additives in food products 186
81. Use of food additives in traditional food 188
82. Use of additives in Bread, Biscuits 188
83. Use of additives in different foods 188

APPENDIX A – Forms 190
APPENDIX B – Definitions and Standard of Quality 204
APPENDIX C
  – Table 1. List of additives for use in bread and biscuits 387
  – Table 2. List of Food additives for use in foods 391
  – Table 3. List of Food additives in foods not specified 394

Central Committee for Food Standards (Procedure and Transaction of Business Bye - Laws 1986)
Notifications of Govt of India 404
Commodity Index 408

This slip entitles the purchaser free supply of amendment to PFA Rules as notified till 31st December 2004.

The slip duly signed may be sent to:

Mr. D S Chadha
Technical Advisor
Confederation of Indian Industry
The Mantosh Sondhi Centre
23, Institutional Area, Lodi Road
New Delhi-110 003
Tel: 91-11-24629994-7
Fax: 91-11-24626149
Email: d.s.chadha@ciionline.org

Name: _________________________________________________________
Designation: ____________________________________________________
Company: ______________________________________________________
Address: _______________________________________________________
________________________________________________________________
Tel: ___________________________________________________________
Fax: ___________________________________________________________
Email: _________________________________________________________
THE PREVENTION OF FOOD ADULTERATION ACT, 1954
(29th September 1954)

An Act to make provision for prevention of adulteration of the food.

Be it enacted by Parliament in the Fifth Year of the Republic of India as follow:

PRELIMINARY

1. Short title, extent and commencement :- (1) This Act may be called the Prevention of Food Adulteration Act, 1954
   (2) It extends to the whole of India
   (2) It shall come into force on such date as the Central Government may, by notification in the Official Gazette, appoint.

2. Definitions :- In this Act unless the context otherwise requires:

   [(i) "adulterant" means any material which is or could be employed for the purpose of adulteration;
   (i) "adulterated"- an article of food shall be deemed to be adulterated:
   (a) if the article sold by a vendor is not of the nature, substance or quality demanded by the purchaser and is to his prejudice, or is not of the nature, substance or quality which it purports or represented to be;
   (b) if the article contains any other substance which affects, or if the article is so processed as to affect, injuriously the nature, substance or quality thereof;
   (c) if any inferior or cheaper substance has been substituted wholly or in part for the article so as to affect injuriously the nature, substance or quality thereof;
   (d) if any constituent of the article has been wholly or in part abstracted so as to affect injuriously the nature, substance or quality thereof;
   (e) if the article had been prepared, packed or kept under insanitary conditions whereby it has become contaminated or injurious to health ;
   (f) if the article consists wholly or in part of any filthy, putrid, rotten, decomposed or diseased animal or vegetable substance or is insect-infested or is otherwise unfit for human consumption;

Notes :

– Insect Infestation : A sample of suji analysed after about 6 days. It is possible that insects may develop after the sample was taken, since public analyst did not mention about living insects in the same. The term insects infested means a swarm of insects or at least a large number of insects. (Municipal Corp. Delhi VS. Shri Ramji Das) Delhi High Court, FAC 1988 (II) 20.

– Milk sample contained one dead fly, which would not make the milk to be infested (State of Punjab VS. Mahinder Singh) Punjab and Haryana High Court, FAC 1985 (II) 44.

– Mere presence eggs of in an article of food and with no living insect visible to the naked eye cannot be held that the article of food is insect infested (Municipal Corporation Delhi VS. Badrinath) Delhi High Court, FAC 1982 (I) 211.

– Suji Sample showed presence of living insects. In view of liability

2. 1st June, 1955 See Notification No. SRO 1085, dated 9th May, 1955, Gazette of India, Pt. II, s.3p, 874.
The Act has been extended to Dadra and Nagar Haveli by Reg. 6 of 1963, s.2 and Sch. I, to Pondicherry by Reg. 7 of 1963, s. 3 and Sch. I, to Goa, Daman and Diu by Reg. 11 of 1963, s. 3 and Sch. I, extended to the Kohima and Mokokchung districts in Nagaland by Act 24 of 1972, s. 2 [w.e.f. 1-4-1973].
3. Ins. by Act 34 of 1976, s. 2 (w.e.f. 1-4-1976).
4. CI (i) Re-numbered as Cl. (ia) by s. 2, Act 34 of 1976 (w.e.f. 1- 4-1976)
laid down by Supreme Court (New Delhi Municipal Corporation VS. Kaccheroo Mal) FAC 1975 (II) 223. this petition is allowed as there is no evidence that suji sample was unfit for human consumption. (Bal Kishan VS. State or Pbubjab) FAC 1986 (I)33.

(g) if the article is obtained from a diseased animal;

(h) if the article contains any poisonous or other ingredient which renders it injurious to health;

(i) if the container of the article is composed, whether wholly or in part, of any poisonous or deleterious substance which renders its contents injurious to health;

1[j] if any colouring matter other than that prescribed in respect thereof is present in the article, or if the amounts of the prescribed colouring matter which is present in the article are not within the prescribed limits of variability;]

(k) if the article contains any prohibited preservative or permitted preservative in excess of the prescribed limits;

2[l] if the quality or purity of the article falls below the prescribed standard or its constituents are present in quantities not within the prescribed limits of variability;

(m) if the quality or purity of the article falls below the prescribed standard or its constituents are present in quantities not within the prescribed limits of variability but which does not render it injurious to health;

Provided that where the quality or purity of the article, being primary food, has fallen below the prescribed standards or its constituents are present in quantities not within the prescribed limits of variability, in either case, solely due to natural causes and beyond the control of human agency, then, such article shall not be deemed to be adulterated within the meaning of this sub-clause.

Notes :

– Sabat mash is primary food and the presence of rat drop-dropping was due to natural causes and beyond the control of petitioner (Behari Lal VS. State of Himachal Pradesh), FAC 1987 (i)85.

– Iron filing found in a sample of tea were within the tolerance limits of size and quality of letter issued by Ministry of Health. Complaint as well as process issued quashed (Claude Victor Lawrence Godwin VS. State) Punjab and High Court. FAC 1982 (II)257.

Explanation :- Where two or more articles of primary food are mixed together and the resultant article of food :-

(a) is stored, sold or distributed under a name which denotes the ingredients there of ; and

(b) is not injurious to health;

then, such resultant article shall not be deemed to be adulterated within the meaning of this class;

Notes :

– Primary Food :- whether the sample is a primary food’ or not and whether the sample contained pin-heads more than the maximum quantity prescribed under the PFA Act which is not injurious to health and would constitute offence under the provision of PFA Act; held Black pepper (Kali Mirch) is "primary food" and as opined by the Public Analyst, mixture of pin-heads in Kali Mirch is not injurious to the health (Kishore Kumar Venilal Patel VS. Daraswarup Bhalabhai Rao and another) Gujarat High Court-FAC 1991 (1) 234.


(i) "Central Food Laboratory" means any laboratory or institute established or specified under section 4;

(ii) "Committee" means the Central Committee for Food Standards constituted under section 3;
(iv) "Director of the Central Food Laboratory" means the person appointed by the Central Government by notification in the Official Gazette as the Director of the Central Food Laboratory and includes any person appointed by the Central Government in like manner to perform all or any of the functions of the Director under this Act:

[Provided that no person who has any financial interest in the manufacture, import or sale of any article of food shall be appointed to be a Director under this clause;]

(v) "Food" means any article used as food or drink for human consumption other than drugs and water and includes :

(a) any article which ordinarily enters into, or is used in the composition or preparation of, human food,

(b) any flavouring matter or condiments, and

(c) any other article which the Central Government may having regard to its use, nature, substance or quality, declare by notification in the official Gazette, as food for the purposes of this Act;

Notes :

1. Packaged Drinking Water declared as food see Notification GSR 202 (E) dt 21 March, 2001

- definition : (i) tobacco whether an article of food-in order to be 'food' for the purpose of the Act, an article need not be fit for human consumption since tobacco is used for human consumption, it will be food keeping this test in view. (Manohar Lal vs. State of U.P) Allahabad High Court-FAC 1991 (1)60.

- Chewing Tobacco (Zarda) is a food (M/s. Khedal Lal & Sons vs. State of U.P) Allahabad High Court, FAC 1981 (1) 262.

- Pan Masala whether article of food (Shrivraj Tobacco Company Pvt. Ltd. vs. State of Madhya Pradesh) -Madhya Pradesh High Court-FAC 1991 (1) 188.

1. Ins. by Act 34 of 1976 (w.e.f. 1-4-1976)
2. Sub. by ibid s. 2 (w.e.f. 1-4-1976)
3. Added by GSR 202 (E) dt. 21.3.2001

(vi) "Food (Health) Authority" means the Director of Medical and Health Services or the Chief Officer in charge of Health administration in a State, by whatever designation he is known, and includes any officer empowered by the Central Government or the State Government, by notification in the Official Gazette, to exercise the powers and perform the duties of the Food (Health) Authority under this Act with respect to such local area as may be specified in the notification;

(vii)"local area" means any area, whether urban or rural declared by the Central Government or the State Government by notification in the Official Gazette, to be a local area for the purposes of this Act,

(viii)"local authority" means in the case of :

(1)a local area which is :

(a) a municipality, the municipal board or municipal corporation;

(b) a cantonment, the cantonment authority;

(c) a notified area, the notified area committee;

(2)any other local area, such authority as may be prescribed by

1[vthe Central Government or the State Government under this Act;]

1(viia)"Local (Health) Authority", in relation to a local area, means the officer appointed by the Central Government or the State Government, by notification in the Official Gazette, to be in-charge of Health administration in such area with such designation as may be specified therein;]
(viiiib) "manufacture" includes any process incidental or ancillary to the manufacture of an article of food;

(ix) "misbranded"- an article of food shall be deemed to be misbranded:

(a) if it is an imitation of, or is a substitute for, or resembles in a manner likely to deceive, another article of food under the name of which it is sold, and is not plainly and conspicuously labelled so as to indicate its true character;

(b) if it is falsely stated to be the product of any place or country;

(c) if it is sold by a name which belongs to another article of food;

(d) if it is so coloured, flavoured or coated, powdered or polished that the fact that the article is damaged is concealed or if the article is made to appear better or of greater value than it really is;

(e) if false claims are made for it upon the label or otherwise;

(f) if, when sold in packages which have been sealed or prepared by or at the instance of the manufacturer or producer and which bear his name and address, the contents of each package are not conspicuously and correctly stated on the outside thereof within the limits of variability under this Act;

(g) if the package containing it, or the label on the package bears any statement, design or device regarding the ingredients or the substances contained therein, which is false or misleading in any material particular; or if the package is otherwise deceptive with respect to its contents;

(h) if the package containing it or the label on the package bears the name of a fictitious individual or company as the manufacturer or producer of the article;

(i) if it purports to be, or is represented as being, for special dietary uses, unless its label bears such information as may be prescribed concerning its vitamin, mineral, or other dietary properties in order sufficiently to inform its purchaser as to its value for such uses;

(j) if it contains any artificial flavouring, artificial colouring or chemical preservative, without a declaratory label stating that fact, or in contravention of the requirements of this Act or rules made thereunder;

(k) if it is not labelled in accordance with the requirements of this Act or Rules made thereunder;

(x) "package" means a box, bottle, casket, tin, barrel, case, receptacle, sack, bag, wrapper, or other thing in which article of food is placed or packed;

(xi) "premises" include any shop, stall or place where any article of food is sold or manufactured or stored for sale;

(xii) "prescribed" means prescribed by rules made under this Act;

(xiia) "primary food" means any article of food, being a produce of agriculture or horticulture in its natural form;

Notes:

– Sabat mash is primary food and the presence of rat drop-dropping was due to natural causes and beyond the control of petitioner (Behari Lal vs. State of Himachal Pradesh) FAC 1987 (I) 85.

– Khas-khas is a primary food (Public prosecutor vs. P. Ponniah Madras High Court FAC 1986 (I) 399.

– Cow’s milk-a primary food needs to be interpreted in a wider sense in which case the words’ produce of agriculture’ would take in not merely that which grows on land but also draws sustenance from the land viz the cattle including cows- it cannot be doubted that the cow’s milk which is drawn from the secretion of the cows reared on that which grows on land must mean that it is in its natural form (State of Nagpur Corporations vs. Lakshman Rannji Hundiwala and others) Bombay High Court, FAC 1985 (II)95.

1. The word "disgusting" omitted by Act 34 of 1976, s.2, (w.e.f. 1-4-1976).
Dhania whole is a primary food and hence extraneous matter present due to natural causes and beyond control of human agency (Krishan Kumar vs. State of Haryana), FAC 1987 (II) 255.

Primary Food :- whether the sample is a "primary food" or not and whether the sample contained pin heads more than the maximum quantity prescribed under the PA Act which is not injurious to health and would constitute offence under the provisions of PFA Act; Held Black Pepper (Kali Mirch) is "primary food" and as opined by the Public Analyst, mixture of pin heads in Kali Mirch is not injurious to the health. (Kishore Kumar Venilal Patel Vs. Dayaswarup Bhailabhai Rao and another) GUJARAT HIGH COURT -FAC 1991 (I) 234

(xiii) "sale" with its grammatical variations and cognate expressions, means the sale of any article of food, whether for cash or on credit or by way of exchange and whether by wholesale or retail, for human consumption or use, or for analysis, and includes an agreement for sale, an offer for sale, the exposing for sale or having in possession for sale of any such article, and includes also an attempt to sell any such article;

Notes:

- Sales - Mere storing of milk below the prescribed standards is not an offence. The storing must be for sale (Chairman Jugsalai notified area Committee vs. Mukhram Sharma) Patna High Court, FAC 1983 (II) 350.

- Accused taking milk to his sister-in-law and not engaged in the activity of sale - persons so selling must be shown to be engaged in the activity of sale. Storing an article for own consumption and not engaged in the business of sale of that article cannot be held liable under the Act, even if under compulsion he is required to sell to the food inspector (Nagar Nigam Raipur vs. Bisram) Madhya Pradesh High Court FAC 1983 (II) 193.

- Definition Food (Section2) (v) - Sample of khari haldi meant for puja purposes and not for sale-respondent rightly equitted (nagar Mahapalika Varanasi, vs. Hira Lal) Allahabad High Court, FAC 1982 (I) 121.

- Rascut gur-not meant for human consumption but for animals hence no offence was made by the accused in possessing adulterated gur for sale at his shop. (State vs. Gulab Chand Rajasthan High Court, FAC 1981 (I) 263.

- Atta stored for preparation of chapaties falls within the definition of food even if it is not for sale as such. (NDMC vs. Hardev Singh Delhi High Court, FAC 1980 (I) 472.

- Dhania stored for seed, not for human consumption-no offence (State of Orissa vs. Chiranji Lal Sharma) Orissa High Court, FAC 1983 (II) 116.

- Repeseed oil kept for burning purposes at the shop-prosecution could
not establish that the rapeseed being sold was meant for human consumption—conviction set aside (Ramkishan vs. State of U.P.) Allahabad High Court, FAC 1981 (I) 324.

– Besan not meant for sale and hence refusal to give sample or its destruction by the accused is no offence (State vs. Anandji) Bombay High Court, FAC 1981 (I) 337.

– Chilli powder kept in a tin box in a kitchen meant for preparation of food articles stored for sale (State of Maharashtra vs. Jaman Das Vansimal Priyan) Bombay High Court, FAC 1981 (II) 92.

– No material on record warranting a conclusion that oil out of which sample was taken was meant for human consumption (Gyan Chand vs. State) Allahabad High Court, FAC 1980 (II) 260.

– Turdal kept in godown which was not intended for sale—accused cannot be held liable for storage (Food Inspector Calicut Corporations vs. Vijaya Singh Padam Singh) Kerala High Court, FAC 1981 (II) 409.


– Tea waste not fit for human consumption— is not an article of food and storage of an adulterant by a person who is not a manufacturer of food is not an offence even if the storage be for the purpose of sale (Municipal health Officer vs. Arthala Tea Estate Co.) Kerala High Court, FAC 1981 (I) 418.

– Food inspector purchased sugar from a tea vendor—a person "who is not selling an article" (who is not a dealer in the article) is not bound to sell it to food inspector—he can refuse to sell the article to food inspector. However, if he unwarily or ignorantly sells the article to the food inspector, the law should not make him liable for an offence under the Act. (Food Inspector Calicut Corporation vs. C. Gopalan) Kerala High Court, FAC 1983 (II) 347.

– Food for sale—sample of dal chana taken, the accused has written that dal chana is meant for preparing churi for cattle and not for human consumption. The appellate court on consideration of the evidence has accepted—no compelling person to take a different view (Municipal Corporation of Delhi vs. Prakash Chander) Delhi High Court FAC 1985 (I) 87.

**CENTRAL COMMITTEE FOR FOOD STANDARDS AND CENTRAL FOOD LABORATORY**

3. The Central Committee for Food Standards :- (1) The Central Government shall, as soon as may be after the commencement of this Act, constitute a committee called the Central Committee for Food standards to advise the Central Government and the State Governments on matters arising out of the administration of this Act and to carry out the other functions assigned to it under this Act.

(2) The committee shall consist of the following members, namely:–

(a) The Director General, Health Services ex-officio, who shall be the chairman;

(b) The Director of the Central Food Laboratory, or, in a case where more than one Central Food Laboratory is established, the Directors of such Laboratories, ex-officio;]

(c) two experts nominated by the Central Government ;

(d) one representative each of the Departments of Food and Agriculture in the Central Ministry of Food and Agriculture and one representative each of the Central Ministries of Commerce, Defence, Industry and Supply and Railways, nominated by the Central Government;]

1. Subs. by Act 34 of 1976, s.3. for cl. (b) (w.e.f. 1-4-1976).
2. Subs. by Act 49 of 1964, s. 3 for cl. (d) (w.e.f. 1-3-1965).
3. The words and letters "Part A State and Part B” omitted by the Adaptation of Laws (No. 3) Order, 1956.
4. Subs. ibid, for “Part C States”.
5. Subs. by Act 34 of 1976 s. 3, for cl. (g) (w.e.f. 1-4-1976)
Prevention of Food Adulteration Act, 1954

Central Government, make bye-laws for the purpose of regulating its own procedure and the transaction of its business.

4[3-A. Appointment of Secretary and other staff:- (1) The Central Government shall appoint a Secretary to the Committee who shall, under the control and direction of the Committee, exercise such powers and perform such duties as may be prescribed or as may be delegated to him by the Committee.

(2) The Central Government shall provide the Committee with such clerical and other staff as that Government considers necessary].

4[4. Central Food Laboratory :- (1) The Central Government shall, by notification in the Official Gazette, establish one or more Central Food Laboratory or Laboratories to carry out the functions entrusted to the Central Food Laboratory by this Act or any rules made under this Act:

Provided that the Central Government may, by notification in the official Gazette, also specify any laboratory or institute as a Central Food Laboratory for the purposes of this Act.

(2) The Central Government may, after consultation with the Committee, make rules prescribing :-

(a) the functions of a Central Food Laboratory and the local area or areas within which such functions may be carried out;

(b) the procedure for the submission to the said Laboratory of samples of articles of food for analysis or tests, the forms of the Laboratory's reports thereon and the fees payable in respect of such reports;

(c) such other matters as may be necessary or expedient to enable the said Laboratory to carry out its functions.

General Provisions as To Food

5. Prohibition of import of certain articles of food :- No person shall import into India :-

1. Ins. ; by Act 49 of 1964, s.3 (w.e.f. 1-3-1965).
2. Sub. by s. e ibid, for "(g) and (h) " (w.e.f. 1-3-1965).
3. Sub. by Act 34 of 1976, s. 3. for (g) (w.e.f. 1-4-1976).
4. Ins. by s. 4, ibid. (w.e.f. 1-4-1976)

1. Subs. by Act 34 1976, s. 5 for sub-section (1) (w.e.f. 1-4-1976)
2. Sub. by Act 34 of 1976, s. 5, for cl. (a), (w.e.f. 1-4-1976).
Prevention of Food Adulteration Act, 1954

(i) any adulterated food;
(ii) any misbranded food;
(iii) any article of food for the import of which a licence is prescribed, except in accordance with the conditions of the licence; and
(iv) any article of food in contravention of any other provision of this Act or of any rule made thereunder.

6. Application of law relating to sea customs and powers of Custom Officers:-(1) The Law for the time being in force relating to Sea Customs and to goods, the import of which is prohibited by section 18 of the Sea Customs Act, 1878 (8 of 1878) shall, subject to the provisions of section 16 of this Act, apply in respect of articles of food, the import of which is prohibited under Section 5 of this Act, and officers of Customs and officers empowered under that Act to perform the duties imposed thereby on a Customs Collector and other officers of Customs shall have the same powers in respect of such articles of food as they have for the time being in respect of such goods as aforesaid.

(2) Without prejudice to the provisions of sub-section (1) the Customs Collector, or any officer of the Government authorised by the Central Government in this behalf, may detain any imported package which he suspects to contain any article of food the import of which is prohibited under section 5 of this Act and shall forthwith report such detention to the Director of the Central Food Laboratory and, if required by him, forward the package or send samples of any suspected article of food found therein to the said Laboratory.

7. Prohibition of manufacture, sale, etc. of certain articles of food: - No person shall himself or by any person on his behalf, manufacture for sale or store, sell or distribute:

(i) any adulterated food,

(ii) any misbranded food,

(iii) any article of food for the sale of which a licence is prescribed except in accordance with the conditions of the licence,

(iv) any article of food the sale of which is for the time being prohibited by the Food (Health) Authority in the interest of public health;

(v) any article of food in contravention of any other provision of this Act or of any rule made thereunder.

[Explanation]: - For the purpose of this section, a person shall be deemed to store any adulterated food or misbranded food or any article of food referred to in clause (iii) or clause (iv) or clause (v) if he stores such food for the manufacture therefrom of any article of food for sale.

Notes:

- PFA Act not applicable for foods for export - tea kept in the godown for blending and thereafter for export is not covered under the PFA Act. It is now well settled that storage simpliciter or storage otherwise than for sale is not an offence (Food Inspector vs. Suwert Dholakia (P) Ltd. Kerala High Court, FAC 1982 (II) 159.

- Til oil is used as food... a presumption of fact arises that til oil is food. In the present case the respondent from the earliest time has challenged that til oil is not an article of food in his area, three prosecution witnesses have been cross examined on that point- held til oil is not food in the area to attract the penalty (State of Orissa vs. Narsing Mahanti) Orissa High Court, FAC 1985 (II) 83.

- Discrepancy in the place of seizure-whether at the hotel or at the
the Station Road-court not inclined to interfere with finding of the trial court that the purchase of milk from the respondent is not proved beyond reasonable doubt. (Leeladhar Gehlot vs. Narayan Singh)-Madhya Pradesh High Court-FAC 1991 (1) 88.

- Petitioner not incharge of business, Sample of curd taken from a canteen-petitioner licencee and partner of the canteen-nothing has been stated in the complaint, or in any other record forwarded to court that the petitioner was in charge of and was responsible for the conduct of the canteen-Held there is no evidence on record to connect the petitioner with the offence to hold even the prima face that she was in charge of and responsible for the conduct of the business which was carried on at the canteen. It is settled law, that in the absence of basic allegations in the complaint, while exercising inherent powers the prosecution can be quashed. (C. Rajalakshmi V/s State through food Industry Dindigual Municipality Dindigual, Madras High Court) FAC 1991 (1) 272.

- Applicability of - there is neither a whisper nor a shred of evidence even to remotely indicate that the first petitioner was in charge of and responsible for the day-to-day affairs of M/s Parry and Company Limited. It is settled law that unless allegations were found in the complaint to attract the provisions of section 17 of Act, the prosecution against the first petitioner, cannot be allowed to survive. (Chief Executive, Parry’s Confectionery Limited, Madras, vs. The Food Inspector of Udhagamandalam Municipality )-Madras High Court-FAC 1991(1)295.

- Food not for human Consumption the possession and exposure of ‘Kesari dal’ prohibited by notification dated 10th March, 1966 under P.F.A. Rules 55- Food Inspector took sample of ‘Kesari dal’ Kesaridal proved not to be for sale and consumption - accused dealer in cattle feed - the entire purpose of the law being to safeguard and protect human beings against adulterated or prohibited items of food, mere possession of Kasari Dal which on the finding of fact recorded by the learned Trial Court was for ‘cattle fodder’ could not constitute on offence under Section 7(iv) punishable under Section 16 of the Act—since Kesari dal could be cultivated for the purpose of cattle fodder, and if it was cultivated, obviously some persons including a dealer in cattle feed, would store it and since it is not disputed that Kesari dal was used as cattle feed it is reasonable to expect that person dealing in cattle feed would store it and so if such a person was found in possession of Kesari dal, it should not be said that he has committed on act which has been prohibited by law meant for items of food for human consumption—unless the prosecution had established that Kesari dal found in possession of the respondent was meant for sale for human consumption, it could not be said that the respondent had committed the offence he was charged with. (State of Assam vs. Rakesh Chandra Paul) Gauhati High Court-FAC 1991 (1)29.

- Petitioner, a labourer carrying milk for delivery to the retailer cannot be held liable in the event of the sample being found adulterated. There has to be proper investigation for bringing the real culprit to book. Where the person from whom sample of food is taken is a mere carrier, incompetent to transfer ownership as the present petitioner, and the article of food is found to be adulterated, the Act lays down that the Criminal liability has to be fasted on the owner. The position of a servant selling on behalf of his master milk which is found to be adulterated is quite different from that of a conveyer or deliver (Bhanwar Singh vs. State of Madhya Pradesh) Madhya Pradesh High Court, FAC 1985 (I) 58.

- Storage simplicitor—Primary food unless sold as such food, sample cannot be taken (State of Haryana v/s Ramanand) FAC 1982 (II) 167

### ANALYSIS OF FOOD

1. Subs. by Act 49 of 1964 s. 5, for sub-section 8 and 9 (w.e.f. 1-3-1965).
2. Ins. by Act 34 of 1976 s. 7 (w.e.f. 1-4-1976).
Provided that no person who has any financial interest in manufacture, import or sale of any article of food shall be appointed to be a public analyst under this section.

Provided further that different public analysts may be appointed for different articles of food.

9. Food Inspectors:-(1) The Central Government or the State Government may, by notification in the official Gazette, appoint such persons as it thinks fit, having the prescribed qualifications to be food inspectors for such local areas as may be assigned to them by the Central Government or the State Government, as the case may be:

Provided that no person who has any financial interest in the manufacture, import or sale of any article of food shall be appointed to be a food inspector under this section.

(2) Every food inspector shall be deemed to be a public-servant within the meaning of section 21 of the Indian Penal Code (45 of 1860) and shall be officially subordinate to such authority as the Government appointing him, may specify in this behalf.

10. Powers of Food Inspectors:-(i) A food inspector shall have power:-

(a) to take samples of any article of food from:-

(i) any person selling such article;

(ii) any person who is in the course of conveying, delivering or preparing to deliver such article to a purchaser or consignee;

(iii) a consignee after delivery of any such article to him; and

(b) to send such sample for analysis to the public analyst for the local area within which such sample has been taken;

(c) with the previous approval of the Local (Health) Authority having jurisdiction in the local area concerned, or with the previous approval of the Food (Health) Authority, to prohibit the sale of any article of food in the interest of public health.

(2) Any food inspector may enter and inspect any place where any article of food is manufactured, or stored for sale, or stored for the manufacture of any other article of food for sale, or exposed or exhibited for sale or where any adulterant is manufactured or kept, and take samples of such article of food or adulterant for analysis:

Provided that no sample of any article of food, being primary food, shall be taken under this sub-section if it is not intended for sale as such food.

(3) Where any sample is taken under clause (a) of sub-section (1) or sub-section (2), its cost calculated at the rate at which the article is usually sold to the public shall be paid to the person from whom it is taken.

(4) If any article intended for food appears to any food inspector to be adulterated or misbranded, he may seize and carry away or keep in the safe custody of the vendor such article in order that it may be dealt with as hereinafter provided, and he shall, in either case, take sample of such article and submit the same for analysis to a public analyst.

Provided that where the food inspector keeps such article in the safe custody of the vendor, he may require the vendor to execute a bond for a sum of money equal to the value of such article with one or more sureties as the food inspector deems fit and the vendor shall execute the bond accordingly.

(4A) Where any article of food seized under sub-section (4) is of a perishable nature and the Local (Health) Authority is satisfied that such article of food is so deteriorated that it is unfit for human consumption, the said Authority may, after giving notice in writing to the vendor, cause the same to be destroyed.

(Explanation): - For the purpose of sub-clause (iii) of clause (a) "consignee" does not include a person who purchases or receives any article of food for his own consumption.

1. Subs. by Act 34 of 1976 s. 8 for cl. (c), (w.e.f. 1-4-1976).
2. Ins. by s. 8 ibid (w.e.f. 1-4-1976).
3. Sub. by s. 8, ibid. for sub-section (2) (w.e.f. 1-4-1976).
(5) The power conferred by this section includes power to break open any package in which any article of food may be contained or to break open the door of any premises where any article of food may be kept for sale:

Provided that the power to break open the package or door shall be exercised only after the owner or any other person in charge of the package or, as the case may be, in occupation of the premises, if he is present therein, refuses to open the package or door on being called upon to do so, and in either case after recording the reasons for doing so:

Provided further that the food inspector shall, in exercising the powers of entry upon, and inspection of any place under this section, follow, as far as may be, the provisions of the [Code of Criminal Procedure, 1973- (2 of 1974) relating to the search or inspection of a place by a police officer executing a search warrant issued under that Code.]

(6) Any adulterant found in the possession of a manufacturer or distributor of, or dealer in, any article of food or in any of the premises occupied by him as such] and for the possession of which he is unable to account to the satisfaction of the food inspector and any books of account or other documents found in his possession or control and which would be useful for, or relevant to, any investigation or proceeding under this Act, may be seized by the food inspector and a sample of such adulterant submitted for analysis to a public analyst:

Provided that no such books of account or other documents shall be seized by the food inspector except with the previous approval of the authority to which he is officially subordinate.

(7) Where the food inspector takes any action under clause (a) of sub-section (1), sub-section (2), sub-section (4), or sub-section (6), he shall call one or more persons to be present at the time when such action is taken and take his or their signatures.

Note :-

Independent witness

- a sample was not taken properly before independent witness, the result of analysis could not be relied upon and the applicant could not be convicted (Laudhar vs. State or U.P.) Allahabad High Cour, FAC 1982 (II) 12.

- The food inspector did not take care to have some other independent witness who could be expected to corroborate him. Clannish and certain affinities, which are corroding the whole political and social fabric of the country, are obviously taking a dangerous turn, and knowing this factor, which even a layman knows, the food inspector should have been extra-cautious in procuring proper & independent witness for speaking corroboratory to this various acts in the matter of purchasing the sample (Nagar Palika Nigam Raipur vs. Gegumal) Madhya Pradesh High Court, FAC 1985 (1) 40.

(7-A) Where any books of account or other documents are seized under sub-section (6), the food inspector shall, within a period not exceeding thirty days from the date of seizure, return the same to the person from whom they were seized after copies thereof or extracts therefrom as certified by that person in such manner as may be prescribed have been taken.

Provided that where such person refuses to so certify, and a prosecution has been instituted against him under this Act, such books of account or other documents shall be returned to him only after copies thereof or extracts therefrom as certified by the court have been taken.

(7-B) When any adulterant is seized under sub-section (6), the burden of proving that such adulterant is not meant for purpose of adulteration shall be on the person from whose possession such adulterant was seized.

(8) Any food inspector may exercise the powers of a police officer [under section 42 of the Code of Criminal Procedure, 1973] (2 of 1974) for the purpose of ascertaining the true name and residence.
of the person from whom a sample is taken or an article of food is seized.

(9) Any food inspector exercising powers under this Act or under the rules made thereunder who :-

(a) vexatiously and without any reasonable grounds of suspicion seizes any article of food or adulterant; or

(b) commits any other act to the injury of any person without having reason to believe that such act is necessary for the execution of his duty;

shall be guilty of an offence under this Act and shall be punishable for such offence with fine which shall not be less than five hundred rupees but which may extend to one thousand rupees.

11. [Procedure to be followed by Food Inspectors :]

(1) When a food inspector takes a sample of food for analysis, he shall:-

(a) give notice in writing, then and there, of his intention to have it so analysed to the person from whom he has taken the sample and to the person, if any, whose name, address and other particulars have been disclosed under section 14 A;

(b) except in special cases provided by rules under this Act, divide the sample, then and there, into three parts and mark and seal or fasten up each part in such a manner as its nature permits and take the signature or thumb impression of the person from whom the sample has been taken in such place and in such manner as may be prescribed;

Provided that where such person refuses to sign or put his thumb impression, the food inspector shall call upon one or more witnesses and take his or their signatures or thumb impressions, as the case may be, in lieu of the signature or thumb impression of such person;

(c) (i) send one of the parts for analysis to the public analyst under intimation to the Local (Health) Authority; and

(ii) send the remaining two parts to the Local (Health) Authority, for the purposes of sub-section (2) of this section and sub-sections (2A) and (2E) of section 13.]

Note : Intimation to Local Health Authority under Section 11 (c) (1), is not an empty formality but a mandatory provision (State of Maharashtra vs. Raghunath Hindu Rao Gasper) Bombay High Court, FAC 1984 (I) 226.

(2) Where the part of the sample sent to the public analyst under sub-clause (i) of clause (c) of sub-section (1) is lost or damaged, the Local (Health) Authority shall, on a requisition made to it by the public analyst or the food inspector, despatch one of the parts of the sample sent to it under sub-clause (ii) of the said clause (c) to the public analyst for analysis.

(3) When a sample of any article of food or adulterant is taken under sub-section (2) of section 10, the food inspector shall, by the immediately succeeding working day, send a sample of the article of food or adulterant or both, as the case may be, in accordance with the rules prescribed for sampling to the public analyst for the local area concerned.

[(4) An article of food seized under sub-section (4) of section 10, unless destroyed under sub-section (4A) of that section, and any adulterant seized under sub-section (6) of that section, shall be produced before a magistrate as soon as possible and in any case not later than seven days after the receipt of the report of the public analyst;]

Provided that if an application is made to the magistrate in this behalf by the person from whom any article of food has been seized, the magistrate shall, by order in writing, direct the food inspector to produce such article before him within such time as may be specified in the order.
(5) If it appears to the magistrate on taking such evidence as he may deem necessary :-

(a) that the article of food produced before him under sub-section (4) is adulterated or misbranded, he may order it-

(i) to be forfeited to the Central Government, the State Government or the local authority, as the case may be; or

(ii) to be destroyed at the cost of the owner or the person from whom it was seized so as to prevent its being used as human food; or

(iii) to be so disposed of as to prevent its being exposed for sale or used for food under its deceptive name; or

(iv) to be returned to the owner, on his executing a bond with or without sureties, for being sold under its appropriate name or where the magistrate is satisfied that the article of food is capable of being made to conform to prescribed standards for human consumption after reprocessing, for being sold after reprocessing under the supervision of such officer as may by specified in the order:

(b) that the adulterant seized under sub-section (6) of section 10 and produced before him is apparently of a kind which may be employed for purposes of adulteration and for the possession of which the manufacturer, distributor or dealer, as the case may be, is unable to account satisfactorily, he may order it to be forfeited to the Central Government, the State Government or the local authority, as the case may be.

(6) If it appears to the magistrate that any such :-

(a) article of food is not adulterated; or

(b) adulterant which is purported to be an adulterant is not an adulterant,

shall be entitled to have it restored to him and it shall be in the discretion of the magistrate to award such person from such fund as the State Government may direct in this behalf, such compensation, not exceeding the actual loss which he has sustained as the magistrate may think proper.

Notes :-

– The milk samples taken were not representative samples of the milk in the drum, hence the petitioner is entitled to benefit of doubt. (Madan Lal vs. the State ) Delhi High Court, FAC 1982 (II) 300.

– Milk sample not stirred before taking sample-aquittal upheld (State of Punjab vs. Inder Singh) Punjab and Haryana High Court, FAC 1984 (I) 166.

– Milk solids fat found excess of the prescribed standards and solids-not fat deficient, fault can be either due to method of sampling or in the manner of analysis (Sultan vs. State of Haryana) Punjab and Haryana High Court, FAC 1981 (II) 116.

– Sample of milk was taken without stirring and homogenizing. It is bound to be deficient in essential ingredients (Tarachand vs. State of Haryana) Punjab and Haryana High Court, FAC 1985 (I) 6.

– Sample of milk not properly stirred, hence marginal deficiency in solids-not-fats would indicate that stirring of milk at the time of taking the sample is doubtful (Devraj vs. State of Punjab) FAC 1985 (II) 215.

– Milk sample not representative as it was not stirred properly (Corporation of Nagpur vs. Premchand) Bombay High Court, FAC 1986 (I) 98.

– Taking a sample from a sealed tin of vanaspati by breaking open the seal, the food inspector had committed on illegality and is a clear violation of mode prescribed for taking the sample for analysis. (Daljit Wig. vs. State of Punjab) Punjab

---

1. Sub. by Act 34 1976, s. 9 for (w.e.f. 1-4-1976).
and Haryana High Court FAC 1986 (I) 66.

- A Sample of ajwain not made homogeneous and hence not a representative sample. This duty is cast on the food inspector and not on the vendor (Sham Sunder vs. State of Haryana) Punjab and Haryana High Court, FAC 1986 (I) 160

- Sample of meat masala was wrapped in strong thick paper and not in sealed container as required under Rules (Nasib Chand vs. State of Punjab) Punjab & Haryana High Court FAC, 1986 (I) 88, 310 (Also Pritam Singh vs. U.T.Chandigarh) FAC 1986(I) 313, (Chand Ram vs. State of Punjab) FAC 1986 (II) Punjab and Haryana High Court.

- Coffee chicory mixture in packages was not made homogeneous as putting 17 packages in each of the packet without opening and mixing. He has not complied with Section 11(1) (B) of the Act (Food Inspector vs. George) Kerala High Court, FAC 1988 (I) 360.

- Nothing on record to show that the sample was made homogeneous before its analysis by the public analyst, the report is silent and hence the result could not be implicitly accepted benefit given to the petitioner (Mewa Singh vs. U.T. Chandigarh) Punjab and Haryana High Court, FAC 1982 (II) 315.

- Whether violated-each large packet contained inside it fifty small packets, which also contained identical label declarations. What the Food Inspector did was to sample each large packet in a separate bottle without opening them or the small packets kept inside-Section 11(1) (b) not violated even if it is conceded that the large packets inside did not contain identical label declaration- S. 11(1) (b) was found to have been violated only in the sense that the accused was prejudiced by the inaction of the Food Inspector in not opening the packets and mixing the powder to make the sample homogeneous so that result of analysis will be that of representative sample. (Food Inspector vs. Alu)- Kerala High Court, FAC 1991 (1) 236.

1. Sub. by Act 70 of 1986 s. 2 (w.e.f. 1-5-1987)

12. Purchaser may have food analysed :- Nothing contained in this Act shall be held to prevent a purchaser of any article of food other than a food inspector [1] of a recognised consumer association, whether the purchaser is a member of that association or not, from having such article analysed by the public analyst on payment of such fees as may be prescribed and from receiving from the public analyst a report of his analysis:

Provided that [1] such purchaser or recognised consumer association shall inform the vendor at the time of purchase of his or its intention to have such article so analysed;

Provided further that the provisions of sub-section (1), sub-section(2) and sub-section (3) of section 11 shall, as far as may be apply to a [1] purchaser of article of food or recognised consumer association who or which intends to have such article so analysed, as they apply to a food inspector who takes a sample of food for analysis;

Provided also that if the report of the public analyst shows that the article of food is adulterated, the [1] purchaser or recognised consumer association shall be entitled to get refund of the fees paid by him or it under this section.

1' Explanation :- For the purposes of this section and section 20, "recognised consumer association" means a voluntary consumer association registered under the Companies Act, 1956 (1 of 1956) or under any other law for the time being in force.'

1. Subs. by Act 70 of 1986, s. 2 (w.e.f. 1-5-1987).
2. Subs. by Act 34 of 1976, s. 10 for sub-sections (1) and (2) (w.e.f. 1-4-1976).
13. Report of public analyst :- [2](1) The public analyst shall deliver, in such form as may be prescribed, a report to the Local (Health) Authority of the result of the analysis of any article of food submitted to him for analysis.

Notes :

− In a sample of milk, deficiency of fat was only 0.3% which was negligible. In all scientific experiments some margin of error is allowed (Municipal Committee Amritsar vs. Pyara Singh) Punjab and Haryana High Court, FAC 1986 (I) 28.

− The report of public analyst did not indicate the quantity of saccharin and there is a possibility that slight presence may be due to accident since the firm is manufacturing aerated water sweetened with saccharin also (Bhagwan Das vs. State) Punjab High Court, FAC 1981 (II) 351.

− The report of public analyst on the basis of only the paper chromatographic test that non-permitted yellow basic coaltar dye was present and no other data given and hence on the basis of that report the petitioner could not have been convicted (Rajender Kumar vs. State of Haryana) Punjab and Haryana High Court, FAC 1987 (1) 160.

− Milk sample adulterated with water, the freezing point test not carried out-it is the duty of the state to ensure that analysis is carried out in the most perfect manner-States should tighten its machinery in this regard and ensure that cases do not go unpunished because of lapse of concerned departments (State of Gujarat vs. Bhajubhai Ramjibhai) Gujarat High Court, FAC 1982 (II) 314.

− A sample of milk deficient in solid-not-fats, there is no method by which solids-no-fat can be extracted from milk without disturbing the fat content. Report of public analyst under the circumstances is far convincing (Nagar Swasthya adhikari vs. Subhash Chander and others) Allahabad High Court, FAC 1982 (I) 97.

(2) On receipt of the report of the result of the analysis under sub-section (1) to the effect that the article of food is adulterated, the Local (Health) Authority shall, after the institution of prosecution against the person from whom the sample of the article of food was taken and the person, if any, whose name, address and particulars have been disclosed under section 14A, forward, in such manner as may be prescribed, a copy of the report of the result of the analysis to such person or persons, as the case may be, informing such person or persons that if it is so desired, either or both of them may make an application to the court within a period of ten days from the date of receipt of the copy of the report to get the sample of the article of food kept by the Local (Health) Authority analysed by the Central Food Laboratory.

Notes :

− A Copy of public Analyst report given to the applicant after one year, the milk must have got wholly deteriorated by then, hence no use to send it to CFL for re-analysis, the applicant denied the right under Section 13 (Munna vs. State) Allahabad High Court, FAC 1982 (I) 285.


− Section 13(2) is silent as to the effect of not making application within a period of 10 days. It merely mentions that accused may make an application to the court within a period of 10 days from the date of receipt of the copy of the report to get the sample analysed by CFL. It shows that strictly speaking it does not lay down the rule of limitation. It lays down a procedure and unless there is an inordinate delay, the court should not reject the application and should grant the request. (P.N. Gujarat vs. Ramrang Batra) Delhi High Court, FAC 1985 (II) 180.

− Milk sample analysed by the Director after the lapse of one year two months and 21 days... it is incumbent upon the authorities concerned to have the samples analysed and the prosecutions launched with utmost despatch and that inordinate delay in making available to the accused his right to get the sample tested from the Director of Central Food Laboratory would tantamount to denial of his valuable and mandatory right under section 13(2) of the Act. A delay of eight months has been considered to be
fatal to the prosecution case... too much delay in such matters against the express directory provisions made in law and the Rules have to be treated with full deference and cannot be given a go-by in a light-hearted fashion. (Rattan Lal vs. State of Himachal Pradesh) -Himachal Pradesh High Court-FAC 1991 (I) 179.

– Delay in sending the report of the Public Analyst-effect-the conviction of the accused cannot be sustained-the right granted to the accused under section 13(2) of the Act is very valuable. The local health authority is bound to send a copy of the report of the result of the analysis to the accused informing him that he, if so desired, could make an application to the court within a week to send the second sample for fresh examination by the experts. In case the accused is deprived of this right due to the laches or short comings on the part of the authorities concerned including local authority, no conviction of an accused can be sustained. (Jagdish vs. State of U.P.) Allahabad High Court-FAC 1991 (1) 96.

– Fee for Analysis at CFL- accused not under obligation to pay.

– Has the accused any legal obligation to remit the fee for sending part of the sample to the Director of Central Food Laboratory for certificate under S. 13(2) of the Prevention of Food Adulteration Act ? Held in the absence of any clear statutory insistence an accused cannot be asked to bear the expenses to bring in a document having greater probative value and a substitution fo the earlier documents of the prosecution. Hence, the deletion of the words "on payment of the prescribed fee" from S. 13(2) coupled with the other charges, conveys the message that it is no longer obligatory for the accused to bear the expenses for such analysis. (George Kutty vs. State of Kerala)- Kerala High Court-FAC 1991 (1) 133.

– Accused cannot be asked to bear the expenses for sending the sample for analysis by the Central Food Laboratory. It is, the duty of the Court to send the sample to the Central Food Laboratory when a valid application is made to the effect. The court was not justified in directing the party to produce packing materials to enable the court to send the sample to the Central Food Laboratory-the mistake committed by the trial court cannot be rectified at this stage. So the only possible way is to acquit the accused. (Remann vs. Food Inspector) Kerala High Court-FAC 1991(1) 266.

[(2-A) When an application is made to the court under sub-section (2), the court shall require the Local (Health) Authority to forward the part or parts of the sample kept by the said Authority and upon such requisition being made, the said Authority shall forward the part or parts of the sample to the court within a period of five days from the date of receipt of such requisition.

(2-B) On receipt of the part or parts of the sample from the Local (Health) Authority under sub-section (2A), the court shall first ascertain that the mark and seal or fastening as provided in clause (b) of sub-section (1) of section 11 are intact and the signature or thumb impression, as the case may be, is not tampered with, and despatch the part or, as the case may be, one of the parts of the sample under its own seal to the Director of the Central Food Laboratory who shall thereupon send a certificate to the court in the prescribed form within one month from the date of receipt of the part of the sample specifying the result of the analysis.

(2-C) Where two parts of the sample have been sent to the court and only one part of the sample has been sent by the court to the Director of the Central Food Laboratory under sub-section (2-B), the court shall, as soon as practicable, return the remaining part to the Local (Health) Authority and that Authority shall destroy that part after the certificate from the Director of the Central Food Laboratory has been received by the Court :

Provided that where the part of the sample sent by the court to the Director of the Central Food Laboratory is lost or damaged, the Court shall require the Local (Health) Authority to forward the part of the sample, if any, retained by it to the court and on receipt thereof, the court shall proceed in the manner provided in sub-section (2B).

(2-D) Until the receipt of the certificate of the result of the analysis from the Director of Central Food Laboratory, the court shall

1. Subs. by Act 34 of 1976, s. 10, for 'under sub-sec. (2) (w.e.f. 1-4-1976)
not continue with the proceedings pending before it in relation to the prosecution.

(2-E) If, after considering the report, if any, of the food inspector or otherwise, the Local (Health) Authority is of the opinion that the report delivered by the public analyst under sub-section (1) is erroneous, the said Authority shall forward one of the parts of the sample kept by it to any other public analyst for the analysis and if the report of the result of the analysis of that part of the sample by that other public analyst is to the effect that the article of food is adulterated, the provisions of sub-section (2), (2-D) shall, so far as may be, apply.

(3) The certificate issued by the Director of the Central Food Laboratory \[under sub-section (2B)] shall supersede the report given by the public analyst under sub-section (1)

(4) Where a certificate obtained from the Director of the Central Food Laboratory \[under sub-section (2B)] is produced in any proceeding \[under this Act, or under section 272 to 276 of the Indian Penal Code (45 of 1860), it shall not be necessary in such proceeding to produce any part of the sample of food taken for analysis.

(5) Any document purporting to be a report signed by a public analyst unless it has been superseded under sub-section (3), or any document purporting to be a certificate signed by the Director of the Central Food Laboratory may be used as evidence of the facts stated therein in any proceeding under this Act or under section 272 to 276 of the Indian Penal Code (45 of 1860).

\[Provided that any document purporting to be certificate signed by the Director of the Central Food Laboratory \[not being a certificate with respect to the analysis of the part of the sample of any article of food referred to in the proviso to sub-section (1A)of section 16] shall be final and conclusive evidence of the facts stated therein.\]

\[Explanation :- In this section, and in clause (f) of sub-section (1) of section 16, "Director of the Central Food Laboratory", shall include the officer for the time being in charge of any Food Laboratory \[by whatever designation he is known] recognised by the Central Government, for the purposes of this section].

Notes:

– Sample of cow milk-fat more than prescribed while non-fat-deficient, inference is that either test was erroneous or the fodder was responsible (M.C. Delhi vs. Jawahar Lal) Delhi High Court FAC 1981 (II) 145.

– Milk deficient in solids-not-fat but containing excess fat-the inference is that either the cow is not properly fed or the public analyst report was erroneous but not the inference that the milk in question was not pure (Jagat Ram vs. State of Haryana) Punjab and Haryana High Court, FAC 1981 (II) 119.

– Where the reports of Central Food Laboratory and Public analysts appear to be absolutely divergent and different from each other, then the report of public analyst can be looked into. (MCD vs. Lala Ram) Delhi High Court, FAC 1980 (II) 147.

– It is true that the report of Director, CFL is conclusive and supersedes public analyst report but the pre-requisite is that he has examined a representative sample. The evidence does not indicate that the sample could have been representative as shown by the conflicting report of the public analyst and Central Food Laboratory (Mahadev vs. Food Inspector) M.P. High Court, FAC 1985 (II) 294.

– Difference in the analysis of sample by Public Analyst and Director, Central Food Laboratory- equittal justified (Uma Shankar Sharma Food Inspector vs. Raman Chona) Delhi High Court, FAC 1981 (II) 20, M.C. Delhi vs. Bhishan Sarup -Delhi High Court FAC 1984 (I) 169.

– Vast difference between the report of public Analyst and of Central Food Laboratory-defence must succeed (State of Maharashtra vs. Padam Shee WALEJI Chheda) FAC 1987 (II)45.
The report of the Central Food Laboratory has totally shaken the prosecution case which was based on the report of the public analyst. In such circumstances the complaint can no longer proceed. The initial grounds having failed the complaint has become infructuous. If the food inspector wanted to file a complaint on the basis of report of Central Food Laboratory, then he was competent to do so by filing a fresh complaint (N:S. Jain vs. State of Punjab and Haryana High Court, FAC 1987 (I) 127.

Public Analyst found a sample of Dhania containing approximately 30% of foreign pulse and millet starch, the respondent was called upon by the magistrate to meet those allegation based on report of Public Analyst. In the certificate of Central Food Laboratory sample contravened section 2(1a) (m) as it is not within the prescribed limits and as this certificate supersedes the report of public analyst hence the report of public analyst non-set. The accused cannot be charged on the non-existing, facts hence prosecution fails (State of Assam vs. Subkaran Aggarwala) Gauhati High Court, FAC 1987 (I) 99.

MISCELLANEOUS

14. Manufacturers, distributors and dealers to give warranty:- No manufacturer or distributor of, or dealer in, any article of food shall sell article to any vendor unless he also gives a warranty in writing in the prescribed form about the nature and quality of such article to the vendor:

Explanation :- In this section, in sub-section (2) of Section 19 and in Section 20A, the expression "distributor" shall include a commission agent.

14A. Vendor to disclose the name, etc of the person from whom the article of food was purchased: - Every vendor of an article of food shall, if so required, disclose to the food inspector, the name, address and other particulars of the person from whom he purchased the article of food.

15. Notification of food poisoning: - The Central Government or the State Government may, by notification in the Official Gazette, require medical practitioners carrying on their profession in any local area specified in the notification to report all occurrences of food poisoning coming within their cognizance to such officer as may be specified in the notification.

16. Penalties:- (1) Subject to the provisions of sub-section (1A), if any person-

(a) whether by himself or by any other person on his behalf, imports into India or manufactures for sale, or stores, sells or distributes any article of food:

(i) which is adulterated within the meaning of sub-clause (m) of clause (ia) of section 2 or misbranded within the meaning of clause (ix) of that section or the sale of which is prohibited under any provision of this Act or any rule made thereunder or by an order of the Food (Health) Authority;

(ii) other than an article of food referred to in sub-clause (i), in contravention of any of the provisions of this Act or of any rule made thereunder;

or

(b) whether by himself or by any other person on his behalf, imports into India or manufactures for sale, or stores, sells or distributes any adulterant which is not injurious to health;
or

(c) prevents a food inspector from taking a sample authorised by this Act;

or

(d) prevents a food inspector from exercising any other power conferred on him by or under this Act;

or

(e) being a manufacturer of an article of food, has in his possession, or in any of the premises occupied by him, any adulterant which is not injurious to health;

or

(f) uses any report or certificate of a test or analysis made by the Director of the Central Food Laboratory or by a public analyst or any extract thereof for the purpose of advertising any article of food;

or

(g) whether by himself or by any other person on his behalf, gives to the vendor a false warranty in writing in respect of any article of food sold by him.

he shall, in addition to the penalty to which he may be liable under the provisions of section 6, be punishable with imprisonment for a term which shall not be less than six months but which may extend to three years, and with fine which shall not be less than one thousand rupees:

Provided that-

(i) if the offence is under sub-clause (i) of clause (a) and is with respect to an article of food, being primary food, which is adulterated due to human agency or is with respect to an article of food which is misbranded within the meaning of sub-clause (k) of clause (ix) of section 2; or

(ii) if the offence is under sub-clause (ii) of clause (a), but not being an offence with respect to the contravention of any rule made under clause (a) or clause (g) of sub-section (1-A) of section 23 or under clause (b) of sub-section (2) of section 24, the court may, for any adequate and special reasons to be mentioned in the judgement, impose a sentence of imprisonment for a term which may extend to three months and with fine which may extend to five hundred rupees.

Provided further that if the offence is under sub-clause (ii) of clause (a) and is with respect to the contravention of any rule made under clause (a) or clause (g) of sub-section (1-A) of section 23 or under clause (b) of sub-section (2) of section 24, the court may, for any adequate and special reasons to be mentioned in the judgement, impose a sentence of imprisonment for a term which may extend to three months and with fine which may extend to five hundred rupees.

1[(1-A) If any person whether by himself or by any other person on his behalf, imports into India or manufactures for sale or stores, sells or distributes,-

(i) any article of food which is adulterated within the meaning of any of the sub-clauses (e) to (l) (both inclusive) of clause (ia) of section 2; or

(ii) any adulterant which is injurious to health;

he shall, in addition to the penalty to which he may be liable under the provisions of section 6, be punishable with imprisonment for a term which shall not be less than one year but which may extend to six years and with fine which shall not be less than two thousand rupees;

Provided that if such article of food or adulterant, when consumed by any person is likely to cause his death or is likely to cause such harm on his body as would amount to grievous hurt within the meaning of section 320 of the Indian Penal Code (45 of 1860), he shall be punishable with imprisonment for a term which shall not be less than three years but which may extend to term of life and with fine which shall not be less than five thousand rupees.

1[(1-AA) If any person is whose safe custody any article of food has been kept under sub-section (4) of section 10, tampers or in any other manner interferes with such article, he shall be punishable with imprisonment for a term which shall not be less than one year but which may extend to six months but which may extend to two years and with fine which shall not be less than one thousand rupees.

1. Sub-section (1A) renumbered as sub-section (1AA) by Act 34 of 1976 s. 12 (w.e.f. 1.4.1976).

2. Sub by s. 12, ibid, for sub-section (1B) (w.e.f. 1.4.1976).
Sec. 16-16A

[(1-B) If any person in whose safe custody any article of food has been kept under sub-section (4) of section 10, sells or distributes such article which is found by the magistrate before whom it is produced to be adulterated within the meaning of sub-clause (h) of clause (ia) of section 2 and which, when consumed by any person, is likely to cause his death or is likely to cause such harm on his body as would amount to grievous hurt within the meaning of section 320 of the Indian Penal Code (45 of 1860), then notwithstanding anything contained in sub-section (1-AA), he shall be punishable with imprisonment for a term which shall not be less than three years but which may extend to term of life and with fine which shall not be less than five thousand rupees.]

(1-C) If any person contravenes the provision of section 14 or section 14-A, he shall be punishable with imprisonment for a term which may extend to six months and with fine which shall not be less than five hundred rupees.

(1-D) If any person convicted of an offence under this Act commits a like offence afterwards, then, without prejudice to the provisions of sub-section (2), the court, before which the second or subsequent conviction takes place, may order the cancellation of licence, if any, granted to him under this Act, and thereupon such licence shall, notwithstanding anything contained in this Act, or in the rule made thereunder, stand cancelled.]

(2) If any person convicted of an offence under this Act commits a like offence afterwards it shall be lawful for the court before which the second or subsequent conviction takes place to cause the offender’s name and place of residence, the offence and the penalty imposed to be published at the offender’s expense in such newspapers or in such other manner as the court may direct. The expenses of such publication shall be deemed to be part of the cost attending the conviction and shall be recoverable in the same manner as a fine.

16-A Power of court to try cases summarily :-

Notwithstanding anything contained in the Code of Criminal Procedure 1973 (2 of 1974) all offences under sub-section (1) of section 16 shall be tried in summary way by a Judicial Magistrate of the first class specially empowered in this behalf by the State Government or by a Metropolitan Magistrate and the provisions of section 262 to 265 (both inclusive) of the said Code shall, as far as may be, apply to such trial:

Provided that in the case of any conviction in summary trial under this section, it shall be lawful for the magistrate to pass a sentence of imprisonment for a term not exceeding one year;

Provided further that when at the commencement of, or in the course of, a summary trial under this section, it appears to the magistrate that the nature of case is such that a sentence of imprisonment for a term exceeding one year may have to be passed or that it is, for any other reason, undesirable to try the case summarily, the Magistrate shall after hearing the parties, record an order to that effect and thereafter recall any witness who may have been examined and proceed to hear or rehear the case in the manner provided by the said Code.

Notes :-

– Milk sample deficient in solids-not-fat by 1.3 per cent-a marginal deficiency-the fat content was in excess of the standard prescribed-a case fit for benefit to the applicant under the proviso of Section 16(1) of the Act (Kundan Singh vs. State of U.P.) Allahabad High Court, FAC 1982 (I) 247.

– Every offence under s. 16 in the first instance to be tried in a summary way. (Plare Lal vs. State of Haryana)- Punjab and Haryana High Court-FAC 1991 (1) 162.

– Magistrate started the case as a warrant trial and framed charges-magistrate at a later stage found that he had adopted a wrong procedure and started a fresh trial as a summary case-Held once the Magistrate had adopted the procedure of a warrant trial, he had no power under the Code of Criminal Procedure to recall that order to wash off the charge-sheet and start retrial. (Ramesh Prasad and another vs. State of Haryana) Punjab and Haryana High Court-Fac 1991 (I) 168.

– The trial magistrate neither applied his mind that greater sentence was to be awarded to the offender, than could be awarded as a result of summary procedure, nor, any such order was passed in writing. It was, thus, obligatory on the part of the trial Magistrate to try accused summarily, and follow appropriate procedure in that regard. Thus, in the instant case the trial which was held as a warrant case was not in accordance with law. (Mohan Lal vs. State of Haryana) -Punjab and Haryana High Court-FAC 1991 (I) 110.
– Trial-as a warrant case-illegal- the case under Section 16(1) of this Act shall be tried in a summary manner by the Judicial Magistrate unless during the pendency of the case he feels that under the circumstance of the case a sentence of more than one year is warranted. the Trial Court has not recorded any such order of trying this case as a warrant case -the trial stands vitiating on this score alone. (Mahinder Singh vs. State of Haryana) Punjab and Haryana High Court-FAC 1991 (1) 164.

– The legislature intended that all offences under section 16(1) of the Act be tried summarily by specially authorised Magistrate, unless such a Magistrate in writing opines that the accused deserved greater dose of sentence and so he be tried in accordance with the procedure prescribed by Criminal Procedure Code. But the Judicial Magistrates can hold summary trial only if they are specially so empowered. (Naresh Kumar vs. State of Haryana and another) - Punjab and Haryana High Court-FAC 1991 (1) 82.

– Summary Procedure - failure to follow - trial in violation of the procedure would be illegal and not merely irregular. (Mohan Lal vs. State of Haryana) Punjab and Haryana High Court-FAC 1991 (1) 110


– Validity of -case remanded to the trial for retrial in conformity with summary procedure after six years-Held not fair to order retrial after remand and appropriate orders in such cases would be to record acquittal of the accused (Ramesh Kumar vs. State of Haryana) Punjab and Haryana High Court - FAC 1991 (1) 209

– Summary trial- procedure - violated -in the present case the trial Magistrate neither applied his mind that greater sentence was to be awarded to the offender, than could be awarded as a result of summary procedure, nor any such order was passed in writing. It was, thus, obligatory on the part of the trial magistrate to try the accused summarily, and follow appropriate procedure in that regard. Thus in the instant case, the trial, was not in accordance with law. (Ashok Kumar vs. State of Haryana) Punjab and Haryana High Court-FAC 1991(1)319.

– Procedure not followed-after several years at the stage of final arguments the sub-divisional Judicial Magistrate passed the impugned order and wanted that procedure for summary trial may be adopted-the petitioner should not be required to undergo the agony of the trial afresh-prosecution quashed. (Babu Ram vs. State of Haryana) Punjab and Haryana High Court-FAC 1991(1) 334.

– Trial -held as a warrant case-not in accordance with law-failure on the part of the trial court to follow procedure meant for summary trial goes to the root of the case (Jaswant singh vs. U.T. Chandigarh) Punjab and Haryana High Court - FAC 1991 (1) 98.

– Failure on the part of the trial to follow procedure meant for summary trial goes to the root of the case-trial which is held in violation of the procedure, would be illegal, and not merely irregular-in the present case the trial magistrate neither applied his mind that greater sentence was to be awarded to the offender than could be awarded as a result of the summary procedure, nor any such order was passed in writing-obligatory on the part of the trial Magistrate to try the accused summarily, and follow appropriate procedure in that regard-the trial which was held as a warrant case, was not in accordance with law, (Japial vs. State of Haryana) Punjab and Haryana High Court-FAC 1991 (1) 33.

– Not in accordance with law-the trial magistrate neither applied his mind that greater sentence was to be awarded to the offender, than could be awarded as a result of the summary procedure, nor any such order was passed in writing. It was, thus, obligation on the part of the trial magistrate to try the accused summarily, and follow appropriate procedure in that regard. Thus, in the instant case, the trial, which was held as a warrant case, was not in accordance with law-the trial, which is held in violation of the procedure would be illegal, and not merely irregular, (Giridhar Lal vs. The Govt. Food Inspector) Punjab and Haryana High Court - FAC 1991 (1) 26.

– To be summary -failure on the part of the trial court to follow
procedure meant for summary trial in the instant case goes to the root of the case. (Piare Lal vs. State of Haryana) Punjab and Haryana High Court - FAC 1991 (1) 162.

- Protracted trial - Petitioners have a right to a speedy trial and the case should not linger on for years and the petitioner should not be made to suffer the agony of a protracted trial. (Ramesh Prasad and another vs. State of Haryana) Punjab and Haryana High Court - FAC 1991 (1) 168

- Remand Order- whether could be passed after 13 years of the taking of sample in a case of present nature when the accused petitioner is a petty milk-vendor and the sample of milk was taken from his possession on 12th May, 1976 almost more than 13 years ago, the learned Sessions Judge should not have remanded the case back to fresh trial to the learned trial court. In this case, the criminal trial had remained pending for six years. The accused had to appear in the Court on all dates on which the case is fixed and has to incur expenses as the trial did not conclude within the reasonable time. Therefore, in a case of present nature, if 13 years have elapsed and if by the time the learned Appellate Court decides the case, 12 years elapsed, it is not a case for exercise of discretion of the learned Session's Judge when he ordered for remand of the case. (Man Singh vs. State of Rajasthan) Rajasthan High Court - FAC 1991 (1) 102.

- The occurrence took place about more than 8 years back. Records show that the appellant has already suffered a part of the imprisonment - no useful purpose would be served in sending the applicant to jail at this point of time for undergoing the remaining period of the sentence though ordinarily in an anti-social offence punishable under the Prevention of Food Adulteration Act the Court should take strict view of such matter. (Ram Lal vs. State of Haryana) Punjab and Haryana High Court - FAC 1991 (1) 316.

17. Offences by Companies : - (1) Where an offence under this Act has been committed by a company :-

(a) (i) the person, if any, who has been nominated under sub-section (2) to be in charge of and responsible to the company for the conduct of the business of the company (hereafter in this section to be referred as the person responsible), or

(ii) where no person has been so nominated, every person who at the time the offence was committed was in charge of, and was responsible to, the company for the conduct of the business of the company; and

(b) the company "

shall be deemed to be guilty of the offence and shall be liable to be proceeded against and punished accordingly.

Provided that nothing in this sub-section shall render any such person liable to any punishment provided in this Act if he proves that the offence was committed without his knowledge and that he exercised all due diligence to prevent the commission of such offence.

(2) Any company may, by order in writing, authorise any of its directors or managers (such manager being employed mainly in a managerial or supervisory capacity) to exercise all such powers and take all such steps as may be necessary or expedient to prevent the commission by the company of any offence under this Act and may give notice to the Local (Health) Authority, in such form and in such manner as may be prescribed, that it has nominated such director or manager as the person responsible, along with the written consent of such director or manager for being so nominated

Explanation: - Where a company has different establishments or branches or different units in any establishment or branch, different persons may be nominated under this sub-section in relation to different establishments or branches or units and the person nominated in relation to any establishment, branch or unit shall be deemed to be the person responsible in respect of such establishment, branch or unit.

(3) The person nominated under sub-section (2) shall, until:-

1. Sub, by Act 34 of 1976 s. 14, for s 17 (w.e.f. 1-4-1976)
(i) further notice cancelling such nomination is received from the company by the Local (Health) Authority; or

(ii) he ceases to be a director or, as the case may be, manager of the company; or

(iii) he makes a request in writing to the Local (Health) Authority, under intimation to the company, to cancel the nomination [which request shall be complied with by the Local (Health) Authority:]

whichever is the earliest, continue to be the person responsible:

Provided that where such person ceases to be a director or, as the case may be, manager of the company, he shall intimate the fact of such cesser to the Local (Health) Authority;

Provided further that where such person makes a request under clause (iii), the Local (Health) Authority shall not cancel such nomination with effect from a date earlier than the date on which the request is made.

(4) Notwithstanding anything contained in the foregoing sub-sections, where an offence under this Act has been committed by a company and it is proved that the offence has been committed with the consent or connivance of, or is attributable to, any neglect on the part of, any director, manager, secretary or other officer of the company, (not being a person nominated under sub-section (2)) such director, manager, secretary or other officer shall also be deemed to be guilty of that offence and shall be liable to be proceeded against and punished accordingly.

Explanation : - For the purpose of this section :-

(a) “company” means any body corporate and includes a firm or other association of individuals;

(b) “director” in relation to a firm, means a partner in the firm; and

(c) “manager” in relation to a company engaged in hotel industry, includes the person incharge of the catering department of any hotel managed or run by it.]
(3) Any person by whom a warranty as is referred to \[in section 14\] is alleged to have been given, shall be entitled to appear at the hearing and give evidence.

Notes:

- **Protection - availability -** the respondents had kept cinnamon for sale in the same state as they had obtained it, from Annamalai Nadar and Sons. On this basis, the respondents were justified in having sought protection under section 14 and 19 of the Act. The acquittal of the respondents will have to be confirmed. (State by Karaikudi Municipality, Food Inspector, Karaikudi Municipality, Rep by Public Prosecutor, Madras vs. Selvam and Kathalinga Nadar)- MADRAS HIGH COURT-FAC-1991 (1) 268.

- Where a bill, cash-memo or invoice is given at the time of sale a separate warranty is unnecessary (Ramanbhai Shivabhai Prajapati Vs. Stat of Gujarat and other)- GUJARATHIGH COURT - FAC 1991 (1) 123

20. Congnizance and trial of offences: \[1\] No prosecution for an offence under this Act, not being an offence under Section 14 or Section 14-A, shall be instituted except by, or with the written consent of \[the Central Government or the State Government \[\[***\], or a person authorised in this behalf, by general or special order, by the Central Government or the State Government \[**\]

Provided that a prosecution for an offence under this Act may be instituted by a purchaser \[or recognised consumer association\] referred to in section 12 if he or it produces in court a copy of the report of public analyst along with the complaint.

1. Sub.by Act 49 of 1964s. 10 for in “sub section (2)” w.e.f. 1.3.1965).
2. Sub. by Act 34 of 1976, s. 16 for certain words (w.e.f. 1.4.1976)
3. Sub. by Act 49 of 1964, s. 11for certain words (w.e.f. 1.3.1995)
4. The words “or a local authority” omitted by Act 34 of 1976 s. 16 (w.e.f. 1.4.1976)
5. Sub by Act 70 of 1986 s. 3 (w.e.f. 1-5-1987)
It is expected of the sanctioning authority to mention while consenting for prosecution the one or two or the various types of adulteration as described in Section 2 (ia)-(a) to (m). N.S. Tiqale vs. State of Maharashtra FAC 1985 (II) 88.

Section 20(1) does not envisage for delegation of powers by the person authorised and hence complaint filed by an incompetent person has no authority to do so. M/s Jain Sudh Vansapati Ltd. vs. State of Punjab) Punjab and Haryana High Court, A.C. 1987 (I) 93.

Complaint cannot be withdrawn for refiling, once person has been equitted, any prosecution sought after removing the lacuna cannot said to be in universal rule of fair trial (Prashant Kumar Sha vs. State of Bihar) Patna High Court, FAC 1987 (II) 25.

Natural Justice-Sufficient time not allowed to reply to notice of show cause.... the petitioner has been granted a licence for the manufacture of Ice Cream. A show cause notice dated 23rd January, 1990 was issued to the petitioner contending that the petitioner had been running the trade of manufacture of Desi ghee and milk instead to show cause within two weeks as to why the licence be not cancelled Held fair and full opportunity has not been granted to the petitioner. It is not in dispute that the respondents did receive the communication dated 6th February, 1990 from the petitioner. It was stated in this letter of 6th Feb. 1990 that the petitioner had been out of Delhi and, therefore, could not file a reply. When the petitioner made a request for grant of more time or an opportunity to be heard personally, principles of fair play and justic demanded that a reply to the same should have been sent to the petitioner, (Paras, Food Products vs. Municipal corporation of Delhi and others) Delhi High Court - (FAC 1991 (1) 332.)

Remand not justified-sample of milk taken-deficiency in the milk fat was 0.9 per cent only..... this could be on account of error in the analysis. Hence benefit of doubt on above solitary ground was given to the repondent about this error and he was acquitted of the charges levelled against him-appeal is coming after 12 years. The deficiency in the milk fat was only 9 per cent... not advisable in the interest of justice to allow this appeal and remand the case, which would be obvious for fresh trial. (Nagar Swasthya Adhikari, nagar Mahapalika Allahabad vs. Radhey Mohan) Allahabad High Court - FAC 1991 (1) 244.

the authority does not have to move mechanically on the dictation of someone else. It has to apply its mind quite seriously and come to the conclusion that the accused has really violated the provisions of the Act and his prosecution is necessary in public interest. Filling up of the blank columns of a cyclostyled form by some one else, clearly establishes that the sanction is not in accordance with the requirement of law. (Dharam Pal Vs. State of Himachal Pradesh)-HIMACHAL PRADESH HIGH COURT - FAC 1991 (1) 108.

sanction - validity of - it is necessary for the authority granting sanction to indicate the clause under which the sanction is being accorded. The sanction granted in the present case does not indicate as to under which clause the alleged adulteration falls. The sanction order is omnibus and in general terms shows non-application of mind on the part of the sanctioning authority. The sanction has to be for specific purpose to authorise a designated person to institute such prosecution. Unless it is in a specific term the accused is bound to be prejudiced in as much as he would not know as to what case he had to meet. It appears that the alleged offence may fall under clause (m) of section 2 (ia) and therefore, it was necessary that, that clause should have been specifically mentioned, (State of Maharashtra Vs. Shri Gimi Erich Rana and others)-BOMBAY HIGH COURT - FAC 1991 (1) 170.

sanction - validity of - a perusal of the written consent under section 20 of the P.F.A. Act will show that it is in a printed form and only the blanks have been filled in. Even the signatures of the local authority is in different ink than the
date of the written consent. There is no date below the signature. It also appears to the naked eye that the blanks have been filled in by somebody else and not by the local authority-giving written consent is not a mere ritual and the authority giving written consent for the prosecution under section 7/16 of the P.F.A. Act must apply his mind-the written consent under section 20 of the Prevention of Food Adulteration Act, 1954 is not in accordance with law and the learned court below could not have taken cognizance of the offence. (Babu Lal Vs. State of Rajasthan)-RAJASTHAN HIGH COURT - FAC 1991 (1) 155.

– sanction not in accordance with law-sanctioning authority has not applied its mind before sanctioning prosecution of the accused. (State of Himachal - HIMACHAL PRADESH HIGH COURT - FAC 1991 (1) 123.

– sanction-validity of-the name of the accused and other particulars such as sample number, date of lifting of the said sample and the name of the Food Inspector etc. are all filled up in type in cyclostyled proforma-no mention in the sanction/consent that the Secretary (Medical) Delhi Administration, who was the competent authority, had perused the report of the Public Analyst before according consent to the prosecution of the petitioner-sanction suffers from an informity and illegality. (Ashok Kumar Vs. State)-DELHI HIGH COURT - FAC 1991 (1) 205.

– sanction - valldity of - sanction order signed by the Director of Health Services - the officer who gave sanction for the prosecution of the petitioner not examined as a witness-no proper sanction-petition accepted (Shyam Lal Vs. State)-DELHI HIGH COURT - FAC 1991 (1) 223.

– sanction-validity of - the sanctioning authority has simply signed the order which is in fact a cyclostyled form, columns of which have been filled up by someone else, which means the sanctioning authority has not at all applied its mind before according the sanction in this case. This is illegal and initiation of proceedings on this kind of sanction is legally impermissible (State of Himachal Pradesh Vs. Sandeepan Kumar)- HIMACHAL PRADESH HIGH COURT - FAC 1991 (1) 182

– authority before granting the sanction has to apply its mind to the case and come to a definite conclusion that the prosecution of the accused is in public interest, document discloses that it is a cyclostyled form: columns of which have been filled up by the authority concerned. (State of Himachal Pradesh Vs. Rup Chand) HIMACHAL PRADESH HIGH COURT-FAC 1991 (1) 55.

– non-application of mind by the sanctioning authority-sanction order a cyclostyled proforma wherein only certain blanks have been filled in like the name of the Food Inspector who had taken the sample, the date of taking of the sample, and the name of the accused-Held sanction bad in law. (Nand Kishore and another Vs. State (Dehi Admn). DELHI HIGH COURT - FAC 1991 (1) 220


– applicability of -petitioner commission agent and thus a distributor-in a case instituted aginst a distributor of adulterated food, the manufacturer or dealer cannot be made accused under section 20-A of the Act -the petitioner has been described as a Commission Agent in the prosecution
documents and, therefore, he will be a distributor within the meaning of sections 14, 16 and 20-A of the Act. So, the impleading of the petitioner as an accused by invoking the provisions of section 20-A of the Act cannot be sustained (R and Co. Vs. State by Food Inspector Kumbakonam Municipality) MADRAS HIGH COURT - FAC 1991 (1) 157

Fresh sanction necessary if CFL reports on adulteration of different natures- can the Court proceed with a case in which it had taken congnizance of the offence on the basis of a complaint instituted with a valid written consent under Section 20(1) of the Act in respect of a sample of food found to be adulterated by the Public Analyst for certain reasons, without there being a fresh written consent, in regard to the nature of adulteration later found in the sample by the Director of Central Food Laboratory, which is different from that found earlier by the Public Analyst - held a fresh written consent of the sanctioning authority under section 20 is required where the Public Analyst, find adulteration of the kind (species)-it was incumbent on the prosecution to have obtained fresh written consent before proceedings with the case in the court of law. (Rattan Lal Vs. State of Himachal Pradesh)-HIMACHAL PRADESH HIGH COURT - FAC 1991 (1) 179.

20-A. Power of court to implead manufacturer etc:
Where at any time during the trial of any offence under this Act alleged to have been committed by any person, not being the manufacturer, distributor or dealer of any article of food, the court is satisfied, on the evidence adduced before it, that such manufacturer, distributor or dealer is also concerned with the offence, then the court may notwithstanding anything contained in sub-section (3) of section 319 of the Code of Criminal Procedure, 1973 (2 of 1974) or in section 20 proceed against him as though a prosecution had been instituted against him under section 20.

1. Sub. by Act 49 of 1964, s. 12w.e.f. 1.3.1965
2. Sub by Act 34 of 1976, s. 17 for certain words (w.e.f. 1.4.1976)


Notes:

1. Protracted trial-benefit of petitioner aged about 76 years, suffered protracted trial, ends of justice would be met if instead of sending the petitioner to jail at this stage he is given the benefit of Probation of Offenders Act, (Rai Singh vs. State and another) Delhi High Court-FAC 1991 (1) 214.

21. Magistrate’s power to impose enhanced penalties- Notwithstanding anything contained in section 29 of the Code of Criminal Procedure 1973, (2 of 1974) it shall be lawful for any Metropolitan Magistrate or any Judicial Magistrate of the first class to pass any sentence authorised by this Act, except a sentence of imprisonment for life or for a term exceeding six years, in excess of his powers under the said section.]

22. Protection of action taken in good faith :- No suit, prosecution or other legal proceedings shall lie against any person for anything which is in good faith done or intended to be done under this Act.

22-A Power of Central government to give directions:- The Central Government may give such directions as it may deem necessary to a State Government regarding the carrying into execution of all or any of the provisions of this Act and the State Government shall comply with such directions.]

Notes:

1. Ins by Act 34 of 1976s. 18 (w.e.f. 1.4.1976)
2. Ins by s. 19, ibid, for section 21 (w.e.f.1.4.1976)
3. Ins by s. 20 ibid (w.e.f. 1.4.1976).
Central Government has no power to modify or amend the rules by administrative instruction (State vs. Charanjit Singh) Delhi High Court, FAC 1982 (II) 174.

- Administrative instructions issued under Section 22 (A) of the Act not binding (R.N. Gujaral vs. M/s Mahabir Trading and others) Delhi High Court, FAC 1982 (II) 10.

23. Power of the Central Government to make rules:  

The Central Government may, after consultation with the Committee and after previous publication by notification in the Official Gazette, make rules to carry out the provisions of this Act.

Provided that consultation with the Committee may be dispensed with if the Central Government is of the opinion that circumstances have arisen which render it necessary to make rules without such consultation, but, in such a case, the Committee shall be consulted within six months of the making of the rules and the Central Government shall take into consideration any suggestions which the Committee may make in relation to the amendment of the said rules.

In particular and without prejudice to the generality of the foregoing power, such rules may provide for all or any of the following matters, namely:-

(a) specifying the articles of food or classes of food for the import of which a licence is required and prescribing the form and conditions of such licence, the authority empowered to issue the same, the fees payable therefore, the deposit of any sum as security for the performance of the conditions of the licence and the circumstances under which such licence or security may be cancelled or forfeited;

(b) defining the standards of quality for, and fixing the limits of variability permissible in respect of any article of food;

(c) laying down special provisions for imposing rigorous control over the production, distribution and sale of any article or class of articles of food which the Central Government may, by notification in the Official Gazette, specify in this behalf including registration of the premises where they are manufactured, maintenance of the premises in a sanitary condition and maintenance of the healthy state of human beings associated with the production, distribution and sale of such article or class of articles;

(d) restricting the packing and labelling of any article of food and the design of any such package or label with a view to preventing the public or the purchaser being deceived or misled as to the character, quality or quantity of the article or to preventing adulteration;

(e) defining the qualifications, powers and duties of food inspectors and public analysts;

(f) prohibiting the sale or defining the conditions of sale of any substance which may be injurious to health when used as food or restricting in any manner its use as an ingredient in the manufacture of any article of food or regulating by the issue of licences the manufacture or sale of any article or food;

(g) defining the conditions of sale or conditions for licence of sale of any article of food in the interest of public health;

(h) specifying the manner in which container for samples of food purchased for analysis shall be sealed up or fastened up;

(i) specifying a list of permissible preservatives, other than common salt and sugar, which alone shall be used in preserved

1. Ins. as sub-section (1) after renumbering the former sub-section (1) as sub-section (1A) by Act 34 of 1976), s. 21 (w.e.f. 1.4.1976).
2. Subs. (1) renumbered as subs. (1A) by section 21, ibid (w.e.f. 1.4.1976)
3. Sub by s 21, ibid, for certain words (w.e.f. 1.4.1976).
4. Sub by Act 49 of 1964, s. 13 for “and the fees payable therefore (w.e.f. 1.3. 1965).
fruits, vegetables or their products or any other article of food as well as the maximum amounts of each preservative;

(j) specifying the colouring matter and the maximum quantities thereof which may be used in any article of food;

(k) providing for the exemption from this Act or of any requirements contained therein and subject to such conditions, if any, as may be specified, of any article or class of articles of food;

(l) prohibiting or regulating the manufacture, transport or sale of any article known to be used as an adulterant of food;

(m) prohibiting or regulating:-

(i) the addition of any water, or other diluent or adulterant to any article of food;

(ii) the abstraction of any ingredient from any article of food;

(iii) the sale of any article of food to which such addition or from which such abstraction has been made or which has been otherwise artificially treated;

(iv) the mixing of two or more articles of food which are similar in nature or appearance;

(n) providing for the destruction of such articles of food as are not in accordance with the provisions of this Act or of the rules made thereunder.]

1[(2) Every rule made by the Central Government under this Act shall be laid as soon as may be, after it is made, before each House of Parliament while it is in session for a total period of thirty days, which may be comprised in one session or in two or more successive sessions, and if, before the expiry of the session immediately following the session or the successive sessions aforesaid, both Houses agree in making any modification in the rule or both Houses agree that the rule should not be made, the rule shall thereafter have effect, only in such modified form or

be of no effect, as the case may be; so, however, that any such modification or annulment shall be without prejudice to the validity of anything previously done under that rule.]

24. Power of the State Government to make rules:- (1) The State Government may, after consultation with the Committee and subject to the condition of previous publication, make rules for the purpose of giving effect to the provisions of this Act in matters not falling within the purview of section 23.

(2) In particular, and without prejudice to the generality of the forgoing power, such rules may:-

(a) define the powers and duties of the Food (Health) Authority, 1[local authority and Local (Health) Authority under this Act]***;

(b) prescribe the forms of licences for the manufacture for sale, for the storage, for the sale and for the distribution of articles of food or any specified article of food or class of articles of food, the form of application for such licences, the conditions subject to which such licences may be issued, the authority empowered to issue the same, 1[the fees payable therefor, the deposit of any sum as security for the performance of the conditions of the licences and the circumstances under which such licences or security may be 1[suspended, cancelled or forfeited];

(c) direct a fee to be paid for analysing any article of food or for any matter for which a fee may be prescribed under this Act.

(d) direct that the whole or any part of the fines imposed under this Act shall be paid to a local authority on realisation;

(e) provide for the delegation of the powers and functions conferred by this Act on the State Government or the

1. Sub. by Act 34 of 1976, s. 22 for "and local authority" (w.e.f. 1.4.1976).
2. Certain words omitted by Act 49 of 1964, s. 14.
3. Sub, by s. 14 ibid for "and the fees payable therefor" (w.e.f.1.3.1965)
Food (Health) Authority to subordinate authorities or to local authorities.

(3) All rules made by the State Government under this Act shall, as soon as possible after they are made, be laid before the respective State Legislatures.

[25. Repeal and Saving :- (1) If, immediately before the commencement of this Act, there is in force in any State to which this Act extends any law corresponding to this Act, that corresponding law shall upon such commencement stand repealed.]

(2) Notwithstanding the repeal by this Act of any corresponding law, rules, regulations, and bye-laws relating to the prevention of adulteration of food, made under such corresponding law and in force immediately before the commencement of this Act shall, except where and so far as they are inconsistent with or repugnant to the provisions of this Act, continue in force until altered, amended or repealed by rules made under this Act.

---

1. In its application to the State of Jammu & Kashmir; in section 25, after sub-section (2); the following sub-section shall be inserted, namely:-- ".

(a) References to the commencement of this Act in this section shall be construed as references to the commencement of the Prevention of Food Adulteration (Amendment) Act 1971.

(b) For the avoidance of doubt, it is hereby declared that provisions of sub-section (2) shall be without prejudice to the provisions contained in section 6 of the General Clauses Act, 1897 (10 of 1897), which shall also apply to the repeal of the corresponding law in theforce in the State of Jammu & Kashmir as if such corresponding law had been an enactment"

26th January, 1972, (vide Act 41 of 1971, s.4).

---

* Noti, No SRO2106, dated 2.9.1955.
2. Subs, by Noti, No. SRO 1202, dated 19.5.1956
3. Sub, by Not No. 2213, dated 28.9.1956
4. Subs. by Noti No. GSR (70) (E) dated 8.2.1978 (w.e.f.1.4.1978).
5. Ins, by No GSR 508 (E), dated 27.9.1975.
7. Ins, by GSR 388 (E) dated 25.6.2004
Public Analysts in the various States and such other laboratories and institutions which the Central Government may approve in this behalf for the purpose of standardising methods of analysis.]

1[2] The laboratory specified in column (1) of Table-1 below, shall carry out the functions entrusted to it by the Act or these rules in respect of the local areas specified in the corresponding entry in column (2) thereof.

1,2,3 Table 1

<table>
<thead>
<tr>
<th>Local Areas</th>
</tr>
</thead>
<tbody>
<tr>
<td>(1)</td>
</tr>
<tr>
<td>(2)</td>
</tr>
</tbody>
</table>

1. Central Food Laboratory, Kolkata-700016
   Arunachal Pradesh, Assam, Chhattisgarh, Manipur, Meghalaya, Mizoram, Nagaland, Orissa, Sikkim, Tripura, Uttarakhand and Union Territories of Andaman and Nicobar Island and Lakshadweep.

2. Central Food Laboratory, Mysore-570013
   Gujarat, Haryana, Himachal Pradesh, Maharashtra, Punjab, Uttar Pradesh and Union Territory of Chandigarh.

3. Central Food Laboratory Pune-411001
   Andhra Pradesh, Delhi, Jammu and Kashmir, Karnataka, Kerala, Rajasthan and Tamil Nadu.

4. Central Food Laboratory Ghaziabad 201001
   Bihar, Goa, Jharkhand, Madhya Pradesh, West Bengal, Union Territories of Dadar and Nagar Haveli, Daman and Diu and Pondicherry.

Provided that the laboratory specified in column (1) of Table II, shall also carry out analysis of samples received under sub-section (2) of section 6 of the Act in respect of the local areas specified in the corresponding entry in column (2) thereof.

1. Subs. by Noti. No GSR 745 (E), dated 20.9.1985 (w.e.f. 20.3.1986)
<table>
<thead>
<tr>
<th>Name of the Central Food Laboratory</th>
<th>Local Areas</th>
</tr>
</thead>
<tbody>
<tr>
<td>Central Food Laboratory Kolkata</td>
<td>All Seaports/Airports/Inland Container Depots in the Union territories/State of:</td>
</tr>
<tr>
<td></td>
<td>(i) The Andaman and Nicobar Islands.</td>
</tr>
<tr>
<td></td>
<td>(ii) Andhra Pradesh,</td>
</tr>
<tr>
<td></td>
<td>(iii) Arunachal Pradesh,</td>
</tr>
<tr>
<td></td>
<td>(iv) Assam,</td>
</tr>
<tr>
<td></td>
<td>(v) Bihar,</td>
</tr>
<tr>
<td></td>
<td>(vi) Manipur,</td>
</tr>
<tr>
<td></td>
<td>(vii) Meghalaya,</td>
</tr>
<tr>
<td></td>
<td>(viii) Mizoram,</td>
</tr>
<tr>
<td></td>
<td>(ix) Nagaland,</td>
</tr>
<tr>
<td></td>
<td>(x) Orissa,</td>
</tr>
<tr>
<td></td>
<td>(xi) Sikkim,</td>
</tr>
<tr>
<td></td>
<td>(xii) Tripura, and</td>
</tr>
<tr>
<td></td>
<td>(xiii) West Bengal</td>
</tr>
<tr>
<td></td>
<td>2 (xiv) Jharkhand</td>
</tr>
</tbody>
</table>

2. Amended GSR 382 (E) dt 28.5.2002 (w.e.f. 28.8.2002)

<table>
<thead>
<tr>
<th>Name of the Central Food Laboratory</th>
<th>Local Areas</th>
</tr>
</thead>
<tbody>
<tr>
<td>Central Food Laboratory Ghaziabad.</td>
<td>All Airports/Inland Container Depots in the Union territories/States of:</td>
</tr>
<tr>
<td></td>
<td>(i) Chandigarh,</td>
</tr>
<tr>
<td></td>
<td>(ii) Delhi,</td>
</tr>
<tr>
<td></td>
<td>(iii) Haryana,</td>
</tr>
<tr>
<td></td>
<td>(iv) Himachal Pradesh,</td>
</tr>
<tr>
<td></td>
<td>(v) Jammu and Kashmir,</td>
</tr>
<tr>
<td></td>
<td>(vi) Madhya Pradesh,</td>
</tr>
<tr>
<td></td>
<td>(vii) Punjab,</td>
</tr>
<tr>
<td></td>
<td>(viii) Rajasthan, and</td>
</tr>
<tr>
<td></td>
<td>(ix) Uttar Pradesh</td>
</tr>
</tbody>
</table>

1. Added vide GSR 382 (E) dt 28.5.2002 (w.e.f. 28.8.2002)
3. Central Food Laboratory, Mysore.

1. All sea Ports/Airports/Inland Container Depots in the Union territories/States of-
   (i) Karnataka,
   (ii) Kerala,
   (iii) Lakshadweep,
   (iv) Pondicherry, and
   (v) Tamil Nadu

4. Central Food Laboratory, Pune.

1. All sea ports/Airports/Inland Container Depots in the Union territories/States of -
   (i) Dadra and Nagar Haveli,
   (ii) Daman and Diu,
   (iii) Goa,
   (iv) Gujarat, and
   (v) Maharashtra

2. All International borders in State of -
   (i) Gujarat

14. Analysis of food samples :- (1) (a) Samples of food for analysis under sub-section (2) of section 13 of the Act shall be sent either through a Messenger or by registered post in a sealed packet, enclosed together with a memorandum in Form I in an outer cover addressed to the Director.

   (b) Samples of food for analysis under sub-section (2) of section 6 of the Act or under clause (a) of Rule 3 shall be sent either through a Messenger or by registered post in a sealed packet enclosed together with a memorandum in Form IA in an outer cover addressed to the Director.

(2) The container as well as the outer covering of the packet shall be marked with a distinguishing number.

1. Sub, by Noti No GSR 618 (E) dated 16.5.1988 (w.e.f. 16.11.1988)

3. Central Food Laboratory, Mysore.

1. All sea Ports/Airports/Inland Container Depots in the Union territories/States of-
   (i) Karnataka,
   (ii) Kerala,
   (iii) Lakshadweep,
   (iv) Pondicherry, and
   (v) Tamil Nadu

4. Central Food Laboratory, Pune.

1. All sea ports/Airports/Inland Container Depots in the Union territories/States of -
   (i) Dadra and Nagar Haveli,
   (ii) Daman and Diu,
   (iii) Goa,
   (iv) Gujarat, and
   (v) Maharashtra

2. All International borders in State of -
   (i) Gujarat

14. Analysis of food samples :- (1) (a) Samples of food for analysis under sub-section (2) of section 13 of the Act shall be sent either through a Messenger or by registered post in a sealed packet, enclosed together with a memorandum in Form I in an outer cover addressed to the Director.

   (b) Samples of food for analysis under sub-section (2) of section 6 of the Act or under clause (a) of Rule 3 shall be sent either through a Messenger or by registered post in a sealed packet enclosed together with a memorandum in Form IA in an outer cover addressed to the Director.

(2) The container as well as the outer covering of the packet shall be marked with a distinguishing number.

1. Sub, by Noti No GSR 618 (E) dated 16.5.1988 (w.e.f. 16.11.1988)
The Prevention of Food Adulteration Rules, 1955

7. **Duties of Public Analyst**:

(i) On receipt of a package containing a sample for analysis from a Food Inspector or any other person the Public Analyst or an officer authorised by him shall compare the seals on the container and the outer cover with specimen impression received separately and shall note the conditions of the seals thereon.

Provided that in case sample container received by the public analyst is found to be in broken condition or unfit for analysis he shall within a period of seven days from the date of receipt of such sample inform the Local (Health) Authority about the same and send requisition to him for sending second part of the sample."

(ii) The public analyst shall cause to be analysed such samples of article of food as may be sent to him by food inspector or by any other person under the Act.

Provided that where any such sample does not conform to the provisions of the Act or these rules, the public analyst shall send by Registered post or by hand four copies of such report to the said Authority:

Provided further that the public analyst shall forward a copy of such report also to the person who purchased an article of food and forwarded the same to him for analysis under Section 12 of the Act.

Notes:- In case of sample received under the proviso of the rule 7(1) or rule 9A, the period of forty days shall be counted from the date of receipt of the second part of the sample.

---

1. Amended vide Not. G.S.R.175 (E) dated 6.4.98
4. Sub. by Noti. No. GSR 422 (E) dated 29.4.1987
Notes:

– Further held that Public analyst must find out whether the adulterated sample renders it injurious to human health or not, when a sample falls below the prescribed standards or its constituents are not present within prescribed limits of variabilities (Nizamuddin Siddibhai Tiqala vs. State of Maharashtra) Bombay High Court, FAC 1985 (II) 88.

– Report to be sent to vendor compliance mandatory Non-compliance would vitiate the report of the Public Analyst and benefit would go to the accused. (State of Assam vs. Shiew Kumar Jain and another)- Gauhati High Court-FAC 1991(1)21.

8 | Qualification of food inspector :- A person shall not be qualified for appointment as food inspector unless he:-

(a) is a medical officer incharge of health administration of local area ; or

(b) is a graduate in medicine and has received at least one month's training in food inspection and sampling work approved for the purpose by the Central Government or a State Government; or

(c) is a graduate in Science with Chemistry as one of the subjects or is a graduate in Agriculture or Public Health or Pharmacy or in Veterinary Science or a graduate in Food Technology or Dairy Technology or is a diploma holder in Food Technology or Dairy Technology from a University or Institution established in India by law or has equivalent qualifications recognised and notified by the Central Government for the purpose and has received three months' satisfactory training in food inspection and sampling work under a Food (Health) Authority or in an institution approved for the purpose by the Central Government:


70

Provided that the training in food inspection and sampling work obtained prior to the commencement of [Rule 3 of the Prevention of Food Adulteration (Fourth Amendment) Rules, 1976], in any of the laboratories under the control of :-

(i) a public analyst appointed under the Act, or

(ii) a fellow of the Royal Institute of Chemistry of Great Britain (Branch E); or

(iii) any Director, Central Food Laboratory ; or

the training obtained under a Food (Health) Authority, prior to the commencement of the Prevention of Food Adulteration (Amendment) Rules 1980, shall be considered to be equivalent for the purpose of the requisite training under these rules :

1. Provided further that a person who is a qualified Sanitary Inspector having experience as such for a minimum period of one year and has received at least three months training in whole or in parts in food inspection and sampling work, may be eligible for appointment as food inspector, upto the period ending on the 31st March, 1985 and may continue as such if so appointed even though he does not fulfill the qualifications laid down in clauses (a) to (c)].

Provided also that nothing in this rule shall be construed to disqualify any person who is a food inspector on the commencement of the Prevention of the Food Adulteration (Amendment) Rules 1980 from continuing as such after such commencement.]

9. Duties of Food Inspector :- It shall be the duty of the food inspector:-

(a) to inspect as frequently as may be prescribed by the Food (Health) Authority or the local authority all

establishment licensed for the manufacture, storage or sale of an article of food within the area assigned to him;

(b) to satisfy himself that the conditions of the licences are being observed;

(c) to procure and send for analysis, if necessary, samples of any article of food which he has reason to suspect are being manufactured, stocked or sold or exhibited for sale in contravention of the provisions of the Act or rules thereunder;

(d) to investigate any complaint which may be made to him in writing in respect of any contravention of the provisions of the Act, or rules framed thereunder.

(e) to maintain a record of all inspections made and action taken by him in the performance of his duties, including the taking of samples and the seizure of stocks, and to submit copies of such record to the health officer or the Food (Health) Authority as directed in this behalf;

(f) to make such enquiries and inspection as may be necessary to detect the manufacture, storage or sale of article of food in contravention of the Act or rules framed thereunder;

(g) to stop any vehicle suspected to contain any food intended for sale or delivery for human consumption;

(h) when so authorised by the health officer, having jurisdiction in the local area concerned or the Food (Health) Authority, to detain imported packages which he has reasons to suspect contain food, the import or sale of which is prohibited; **[***]**

(i) to perform such other duties as may be entrusted to him by the health officer having jurisdiction in the local area concerned **[2]** or Local (Health) Authority or the Food (Health) Authority.

(j) **[********]**


---

**39-A. Sending of Sample by Local (Health) Authority**:

(a) Local (Health) Authority shall within a period of seven days of receipt of requisition for second part of the sample from Public Analyst under the proviso of rule 7(1), send sample to the Public Analyst.

(b) Local (Health) Authority, while sending second part of the sample under the provision of sub-section (2E) of section 13 of the Act, shall do so within a period of 20 days from the date of receipt of the report from the first public analyst.

**39-B. Local (Health) Authority to send report to person concerned**:

The Local (Health) Authority shall **[3]** within a period of ten days after the institution of prosecution forward a copy of the report of the result of analysis in Form III delivered to him under sub-rule (3) of Rule 7, by registered post or by hand, as may be appropriate, to the person from whom the sample of the article was taken by the Food Inspector, and simultaneously also to the person if any, whose name, address and other particulars have been disclosed under Section 14-A of the Act:

Provided that where the sample conforms to the provisions of the Act or the rules made thereunder, and no prosecution is intended under sub-section (2) or no action is intended under sub-Section 2(E) of Section 13 of the Act, the Local (Health) Authority shall intimate the result to the Vendor from whom the sample has been taken and also to the person whose name, address and other particulars have been disclosed under section 14A of the Act, within 10 days from the receipt of the report from the Public Analyst.

**Note** :-

- *proviso letter issued by the Asst. Commissioner; Food and Drugs to the accused that no prosecution was intended nor*
that any action was intended under sub-section (2-E) of section 13 the sample was received by the Local (Health) Authority on 9th February 1982. On 12th February 1982 an intimation Exh. 16 under Rule 9A much beyond the period of 10 days that the authority entertains some doubt about the report and therefore refers the matter to the Public Analyst at Bombay-Held the intimations dated 12the February 1982 Exh. 16, was exclusive of the matter and this issue could not have been re-opened under sub-section (2-E) of section 13 of the Act, as has been done by the prosecution-the learned trial magistrate was not right in directing framing of charge under the provisions of the Prevention of Food Adulteration Act. (Ulhas Ramachandra Kulkarni and another Vs. State of Maharashtra)- BOMBAY HIGH COURT-FAC 1991(1) 185.

10. Forms of order not to dispose of stock and of bond:--
Where the food inspector keeps any article of food in the safe custody of the vendor under sub-section (4) of Section 10:--

(a) he shall, after sealing such article of food, make an order to the vendor in form IV and the vendor shall comply with such an order, and

(b) he may require the vendor to execute a bond in Form IV-A.

11. Form of receipt for food seized by a food inspector:--
For every article of food seized and carried away by food inspector under sub-section (4) of Section 10 of the Act, a receipt in Form V shall be given by the food inspector to the person from whom the article was seized.

12. Notice of intention to take sample for analysis:--
When a Food Inspector takes a sample of article for the purpose of analysis, he shall give notice of his intention to do so in writing in Form VI, then and there, to the person from whom he takes the sample and simultaneously, by appropriate means, also to the persons if any, whose name, address and other particulars have been disclosed under section 14-A of the Act;

1. Sub. by Noti. No. GSR 1533; dated 8.7.1968

Provided that in case where a food inspector draws a sample from an open container, he shall also draw a sample from the container in original condition of the same article, bearing the same declaration if such container is available, and intimate this fact to the Public Analyst.

12-A. Warranty:-- Every manufacturer, distributor or dealer selling an article of food to a vendor shall give either separately or in the bill, cash memo or a warranty in Form VI-A.

12-B. Form of nomination of Director or Manager and his consent, under Section 17:-- (1) A company may inform the Local (Health) Authority of the concerned local area, by notice in duplicate, in Form VIII containing the name and address of the Director or Manager, who has been nominated by it under sub-section (2) of Section 17 of the Act to be in charge of and responsible to the company for the conduct of the business of the company or any establishment, branch or unit thereof;

Provided that no such nomination shall be valid unless the Director or Manager who has been so nominated, gives his consent in writing and has affixed his signature, in Form VIII in duplicate in token of such consent.

(2) The Local (Health) Authority shall sign and return one copy of the notice in Form VIII to the company to signify the receipt of the nomination and retain the second copy in his office for record.

12-C. Vendor to disclose name and address of Director/ Manager in certain circumstances:-- Every vendor of an article of food shall disclose the name and address of the Director or Manager, as the case may be, nominated in Form VIII under Rule 12-B to a purchaser who informs such vendor of his intention of purchasing any such article from him for analysis by a public analyst under Section 12 of the Act.

13. Power of food inspector to deal with carrier of disease handling food:-- (1) Where the food inspector is of the opinion that any
person engaged in selling or manufacturing any article of food is suffering from or harbouring the germs of any infectious disease, he may examine or cause to be examined such persons:

Provided that where such person is a female she shall be examined by a women duly authorised by the food inspector.

(2) If on such examination the food inspector finds that such person is suffering form any such disease, he may by order in writing direct such person not to take part in selling or manufacturing any article of food.

PART V SEALING, FASTENING AND DESPATCH OF SAMPLES

14. Manner of sending sample for analysis: - Samples of food for the purpose of analysis shall be taken in clean dry bottles or jars or in other suitable containers which shall be closed sufficiently tight to prevent leakage, evaporation, or in the case of dry substance, entrance of moisture and shall be carefully sealed.

Notes: -

- It is evidence that the sample of mustard oil was taken by food inspector using a mug and a funnel which contained traces of other oils visible in those utensils. The sample bottles could not prove to be unpolluted, antiseptic etc. hence it is difficult for the court to accept that the public servant conversant with his duties did not perform them in accordance with the provision of Rule 9 (E) hence an adverse inference must be drawn. (State of Assam vs. M/s Radha Oil Industries) Gauhati High Court, FAC 1987 (1) 115.

- Non-compliance of prosecution had not proved that the polythene containers had been cleaned before the suji Ladoos sample had been weighed and kept therein- the prosecution had not established with the mandatory provisions of Rule 14-petitioner entitled to benefit. (Sheq Chander Mathur and another Vs. State of Assam and another)-GAUHATI HIGH COURT-FAC 1991 (1) 9.

- Sample of meat masala was wrapped in a strong thick paper and not in sealed container as required under rules (Nasib Chand Vs. State or Punjab) Punjab & Haryana High Court FAC, 1986 (1) 88., 310 (Also Pritam Singh vs. U.T. Chandigarh) FAC 1986(I)313. (Chand Ram vs. State of Punjab) FAC 1986 (II) 1 Punjab and Haryana High Court.

15. Bottles or containers to be labelled and addressed: - All bottles or jars or other containers containing samples for analysis shall be properly labelled and the parcels shall be properly addressed. The label on any sample of food sent for analysis shall bear:-

(a) [Code number and Serial number of the Local (Health) Authority;]

(b) Name of the sender with official designation, if any;

(c) [Omitted;]

(d) Date and place of collection;

(e) Nature of article submitted for analysis;

(f) Nature and quantity of preservative, if any, added to the sample;

[Provided that in the case of a sample of food which has been taken from Agmark sealed container, the label shall bear the following additional information:-

(a) Grade;

(b) Agmark label No./Batch No;

(c) Name of packing station.]

16. Manner of packing and sealing the samples: - All samples of food sent for analysis shall be packed, fastened and sealed in the following manner, namely:-

(a) The stopper shall first be securely fastened so as to prevent leakage of the contents in transit;

(b) The bottle, jar or other container shall then be completely wrapped in fairly strong thick paper. The ends of the paper shall be neatly folded in and affixed by means of the gum or other adhesive;

1[(c) A paper slip of the size that goes round completely from the bottom to top of the container, bearing signature and code and serial number of the Local (Health) Authority, shall be pasted on the wrapper, the signature or the thumb impression of the person from whom the sample has been taken being affixed in such a manner that the paper slip and the wrapper both carry a part of the signature or thumb impression;

Provided that in case, the person from whom the sample has been taken refuses to affix his signature or thumb impression, the signature or thumb impression of the witness shall be taken in the same manner;]

2[(d) The paper cover shall be further secured by means of strong twine or thread both above and across the bottle, jar or other container, and the twine or thread shall then be fastened on the paper cover by means of sealing wax on which there shall be at least four distinct and clear impressions of the seal of the sender, of which one shall be at the top of the packet, one at the bottom and the other two on the body of the packet. The knots of the twine or thread shall be covered by means of sealing wax bearing the impression of the seal of the sender.]

3[17. Manner of despatching containers of samples:– The containers of the sample shall be despatched in the following manner, namely:–

(a) The sealed container of one part of the sample for analysis and a memorandum in Form VII shall be sent in a sealed packet to the public analyst immediately but not later than the succeeding working day by any suitable means.

(b) The sealed containers of the remaining two parts of the sample and two copies of the memorandum in Form VII shall be sent in a sealed packet to the Local (Health) Authority immediately but not later than the succeeding working day by any suitable means;

(c) The sealed container of one of the remaining two parts of the sample and a copy of the memorandum in form VII kept with the Local (Health) Authority shall, within a period of 7 days, be sent to the public analyst on requisition made by him to it by any suitable means."

Provided that in case of a sample of food which has been taken from container bearing Agmark seal, the memorandum in Form VII shall contain the following additional information namely:–

(a) Grade;

(b) Agmark label No./Batch No.;

(c) Name of packing station.]

Notes:

- Rule 7 and 17 are mandatory–(State of Maharashtra vs. Ram Kishan Ganga Din Yadav) Bombay High Court, FAC, 1980 (II) 107 and Balasheb Navruti Chaven vs. State of Maharashtra Bombay High Court, FAC 1980 (II) 55.

- The stringent rules drawn in detail have been framed by the legislation so as to preclude any other defences available to accused in an adulterations case. It is also to ensure fair trial to the accused, inasmuch as there are checks and counter checks on the actions of the food inspectors and is not able to misuse or abuse the power conferred on him by law. Special clause (c) in Rule 16 was inserted to see that entire sealed sample is completely covered by paper slip from top to bottom and that paper slip carries the signature etc. N.S. Tigale v/s State Maharashtra FAC 1985 (II) 88.

4[18. Memorandum and impression of seal to be sent separately:– A copy of the memorandum and specimen impression of the seal used to seal the packet shall be sent, in a sealed packet separately to the public analyst by any suitable means immediately but not later than the succeeding working day.]
20. Preservative in respect of milk, cream, dahi, khoa, khoa based and paneer based sweets such as Kalakund and barfi, chutney and prepared foods, gur, prepared coffee and prepared tea: The preservative used in the case of samples of any milk [including toned, separated and skimmed milk], standardised milk, chhanna, skimmed milk chhanna, cream, ice-candy, dahi, khoa or khoa based and paneer based sweets, such as Kalakund and Burfi, Chutney and prepared foods, gur in liquid or semi-liquid form, prepared coffee and prepared tea, shall be the liquid commonly known as "formalin" that is to say, a liquid containing about 40 percent of formaldehyde in aqueous solution in the proportion of [0.1 ml (two drops) for 25 ml or 25 grams].

Provided that in case of samples of ice cream and mixed ice cream, the preservative used shall be the liquid commonly known as formalin, that is to say a liquid containing about 40 per cent of formaldehyde in aqueous solution in the proportion of 0.6ml for 100ml or 100gms.

21. Nature and quantity of the preservative to be noted on the label:- Wherever any preservative is added to a sample, the nature and quantity of the preservative added shall be clearly noted on the label to be affixed to the container.

22. Quantity of sample to be sent to the public analyst:- The quantity of sample of food to be sent to the public analyst / Director for analysis shall be as specified in the Table below:

<table>
<thead>
<tr>
<th>Article of food</th>
<th>Approximate quantity to be supplied</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Milk</td>
<td>500 ml.</td>
</tr>
<tr>
<td>2. Sterilized Milk/UHT Milk</td>
<td>250 ml.</td>
</tr>
</tbody>
</table>

4. Subs. by Noti. No. GSR 1564, dated 17.11.1962
8. Sub. by Noti No GSR 764 (E), dated 7.6.1990 (w.e.f. 7.12.,1990)
9. Omitted by Noti. No. GSR 579 (E), dated 5.8.1995 (w.e.f. 5.11.1995) (words ice cream and mixed ice cream)
10. Added GSR 530 (E), dated 29th July, 2002 (w.e.f. 29th January, 2003) See page 370
The Prevention of Food Adulteration Rules, 1955

<table>
<thead>
<tr>
<th>Rule</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>33.</td>
<td>Instant Tea/Instant Coffee/Instant Coffee Chichory Mixture 100 gms.</td>
</tr>
<tr>
<td>34.</td>
<td>Sugar Confectionery/Chewing Gum/Bubble Gum 200 gms.</td>
</tr>
<tr>
<td>35.</td>
<td>Chocolates 200 gms.</td>
</tr>
<tr>
<td>36.</td>
<td>Edible Salt 200 gms.</td>
</tr>
<tr>
<td>38.</td>
<td>Food Grains and Pulses (Whole and Split) 500 gms.</td>
</tr>
<tr>
<td>39.</td>
<td>Atta/Maida/Suji/Besan/Other Milled Product/Paushtik and Fortified Atta/Maida 500 gms.</td>
</tr>
<tr>
<td>40.</td>
<td>Biscuits and Rusks 200 gms.</td>
</tr>
<tr>
<td>41.</td>
<td>Bread/Cakes/Pastries 250 gms.</td>
</tr>
<tr>
<td>42.</td>
<td>Gelatin 150 gms.</td>
</tr>
<tr>
<td>43.</td>
<td>Catechu 150 gms.</td>
</tr>
<tr>
<td>44.</td>
<td>Vinegar/Synthetic Vinegar 300 gms.</td>
</tr>
<tr>
<td>45.</td>
<td>Food colour 25 gms.</td>
</tr>
<tr>
<td>46.</td>
<td>Food colour preparation (Solid/Liquid) 25 gms Solid/100 ml liquid</td>
</tr>
<tr>
<td>47.</td>
<td>Natural Mineral water/Packaged Drinking water 3000 ml in three minimum original sealed packs.</td>
</tr>
<tr>
<td>48.</td>
<td>Silver Leafs 1 gm</td>
</tr>
<tr>
<td>49.</td>
<td>Prepared Food 500 gms.</td>
</tr>
<tr>
<td>50.</td>
<td>Proprietary Food, (Non Standardised Foods) 300 gms.</td>
</tr>
<tr>
<td>51.</td>
<td>Canned Foods 6 sealed cans</td>
</tr>
<tr>
<td>52.</td>
<td>Food not specified 300 gms.</td>
</tr>
</tbody>
</table>

Note:- Foods sold in packaged condition (Sealed container/package) shall be sent for analysis in its condition without opening the package and along with original label to constitute the approximate quantity.

22-A. Contents of one or more similar sealed containers having identical labels to constitute the quantity of food sample:- Where food is sold or stocked for sale or for distribution in sealed containers having identical label declaration, the contents of one or more of such containers as may be required to satisfy the quantity prescribed in Rule 22 shall be treated to be part of the sample.

- The food inspector took 3 parts of the sample after opening sealed tin of vanaspati and hence violate Rule 22-A-held that court should not be too eager to quash on slender grounds-the prosecution for offence alleged to them committed under the Act (State of Punjab vs. Davinder Kaur and other Supreme Court of India, FAC 1983 (I) 99).

22-B. Quantity of sample to be sent considered as sufficient: Norwithstanding anything contained in Rule '22 and rule 22C, the quantity of sample sent for analysis shall be considered as sufficient unless the public analyst or the Director reports to the contrary.

22-C Quantity of samples of food packaging material to be sent to the public analyst :- The quantity of sample of food packaging material to be sent to Public Analyst / Director for analysis shall be as specified below:-

<table>
<thead>
<tr>
<th>Name of Food Packaging Material</th>
<th>Approximate quantity to be supplied</th>
</tr>
</thead>
<tbody>
<tr>
<td>Surface Area of Food packaging material of plastic origin</td>
<td>8x1000x9 sq.cm. surface area.</td>
</tr>
</tbody>
</table>

PART VI COLOURING MATTER

23. Unauthorised addition of colouring matter prohibited :- The addition of a colouring matter to any article of food except as specifically permitted by these rules, is prohibited.

Notes: -It is sufficient to sustain conviction that colouring matter used is not one of those which had specifically been permitted by the Rules. It is irrelevant to find as to what actually was substance (Muncipal Corporation of Delhi vs, Ram Dayal) Delhi High Court, FAC 1983 (II) 255.

24. Extraneous addition of colouring matter to be mentioned on the label:- Where an extraneous colouring matter has been added to any article of food, there shall be displayed one of the following statements in capital letters, just beneath the list of ingredients on the label attached to any package of food so coloured, namely:-

I) CONTAINS PERMITTED NATURAL COLOUR(S) OR

II) CONTAINS PERMITTED SYNTHETIC FOOD COLOUR (S) OR

---

1. Ins. by Noti. No. GSR 1564, dated 17.11.1962.
2. Ins. by Noti. No. GSR 775(E), dated 27.12.1977 (w.e.f. 27.12.1977)
4. Amended GSR 537 (E) dated 13-6-2000 (w.e.f. 1.9.2000)
The Prevention of Food Adulteration Rules, 1955

III) CONTAINS PERMITTED NATURAL AND SYNTHETIC FOOD COLOUR(S)

OR

IV) CONTAINS PERMITTED NATURAL AND SYNTHETIC FOOD COLOUR(S) (For the period upto and inclusive of 1st September, 2001)

("Strike out whichever is not applicable.

Note:- Provided that where such a statement is displayed, the colour used in the product need not to be mentioned in the list of ingredients ".

10.25. Use of caramel permitted : Notwithstanding provisions of Rule 24 (i) and Rule 32 (b) caramel may be used without label declaration.(omitted w.e.f. 25.12.2004)

10.26. Natural colouring matters which may be used :-

(a) (i) Beta-carotene,
(ii) Beta-apo-8’ carotenal,
(iii) Methylester of Beta-apo-8’ carotenoic acid,
(iv) Ethylester of Beta-apo-8’ carotenoic acid,
(v) Canthaxanthin;
(c) Chlorophyll;
(d) [Riboflavin (Lactoflavin)]
(e) Caramel;
(f) Annatto;
(g) [Omitted;]
(h) Saffron;
(i) [Curcumin] [or turmeric].

[Explanation :- In the preparation of the solution of annatto colour in oil, any edible vegetable oil listed in appendix B to these rules may be used either singly or in combination and the name of the oil or oils used shall be mentioned on the label as provided in sub-rule (Z) of rule 42.

10.27. Addition of inorganic matters and pigments prohibited:-

Inorganic colouring matters and pigments shall not be added to any article of food unless otherwise provided in appendix B and appendix C of these rules.

[Provided that chewing gum may contain Titanium dioxide- (food grade) up to a maximum limit of 1 per cent]

1. Ins. by Noti. No. GSR 425, dated 4.4.1960

---

28. Synthetic food colours which may be used :- No synthetic food colours or a mixture thereof except the following, shall be used in food:

<table>
<thead>
<tr>
<th>Colour</th>
<th>Common name</th>
<th>Colour Index (1956)</th>
<th>Chemical Class</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Red</td>
<td>Ponceau 4R</td>
<td>16255</td>
<td>Azo</td>
</tr>
<tr>
<td></td>
<td>Carmoisine</td>
<td>14720</td>
<td>&quot;</td>
</tr>
<tr>
<td></td>
<td>Erythrosine</td>
<td>45430</td>
<td>Xanthene</td>
</tr>
<tr>
<td>2. Yellow</td>
<td>Tartrazine</td>
<td>19140</td>
<td>Pyrazolone</td>
</tr>
<tr>
<td></td>
<td>Sunset yellow FCF</td>
<td>15985</td>
<td>Azo</td>
</tr>
<tr>
<td>3. Blue</td>
<td>Indigo Carmine</td>
<td>73015</td>
<td>Indigoid</td>
</tr>
<tr>
<td></td>
<td>[Brilliant blue FCF]</td>
<td>42090</td>
<td>Triarylmethane</td>
</tr>
<tr>
<td>4. Green</td>
<td>Fast green FCF</td>
<td>42053</td>
<td>Triarylmethane</td>
</tr>
</tbody>
</table>

28A. Use of Lake colour as colourant in foods – Aluminium Lake of Sunset Yellow FCF may be used in powdered dry beverages mix (powdered softdrink concentrate) upto a maximum limit of 0.04 percent by weight. The maximum limit of colour content in final beverage for consumption shall not exceed 8.3 ppm and that of aluminium content shall not exceed 4.4 ppm of the final beverage for consumption.

Provided that the powdered dry beverage mix (powdered softdrink concentrate) label shall give clear instruction for reconstitution of product for making final beverage."

4.6. Use of permitted synthetic food colours prohibited:- Use of permitted synthetic food colours in or upon any food other than those enumerated below is prohibited:-

(a) Ice cream, milk lollies, frozen dessert, flavoured milk, yoghurt, ice-cream mix powder;
(b) Biscuits including biscuit wafer, pastries, cakes, confectionery, thread candies, sweets, savouries (dal moth, mongia, phulgulab, sago papad, dal biji only);
(c) Peas, strawberries and cherries in hermatically sealed containers, preserved or processed papaya, canned tomato juice, fruit syrup, fruit squash, fruit cordial, jellies, jam, marmalade, candied crystallised or glazed fruits;
(d) Non-alcoholic carbonated and non-carbonated ready-to serve synthetic beverages including synthetic syrups, sherbets, fruit bar, fruit beverages, fruit drinks, synthetic soft drink concentrates;
(e) Custard powder;
(f) Jelly crystal and ice candy;
The Prevention of Food Adulteration Rules, 1955

3(g) Omitted.
3(h) Flavour emulsion and flavour paste for use in carbonated or non-carbonated beverage only under label declaration as provided in clause (13) of sub-rule (ZZZ) of rule 42”.

30. Maximum limit of permitted synthetic food colours: - The maximum limit of any permitted synthetic food colours or mixture thereof which may be added to any food article enumerated in rule 29 shall not exceed 100 parts per million of final food or beverage for consumption except in case of food articles mentioned in clause (c) of rule 29 where the maximum limit of permitted synthetic food colours shall not exceed 200 parts per million of the final food or beverage for consumption.

31. Colours to be pure: - The colours specified in Rule 28 when used in the preparation of any article of food shall be pure and free from any harmful impurities.

PART VII PACKING AND LABELLING OF FOOD

32. Package of food to carry a label: - Every package of food shall carry a label and unless otherwise provided in these rules, there shall be specified on every label:
(a) the name, trade name or description of food contained in the package;
(b) the names of ingredients used in the product in descending order of their composition by weight or volume as the case may be;

Provided that in the case of artificial flavouring substances, the label may not declare the chemical names of the flavours, but in the case of natural flavouring substances or nature-identical flavouring substances, the common name of flavours shall be mentioned on the label.

Provided also that whenever Gelatine is used as an ingredient, a declaration to this effect shall be made by a symbol and colour code so stipulated for this purpose to indicate that the product is Non-Vegetarian Food. The symbol shall consist of a brown colour filled circle having a diameter not less than the minimum size specified in the Table given below, inside the square with brown outline having side double the diameter of the circle, as indicated in clause (16) of sub-rule (ZZZ) of rule 42;

<table>
<thead>
<tr>
<th>S.No.</th>
<th>Area of principal display panel</th>
<th>Minimum size of diameter in mm</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Upto 100 cms square</td>
<td>3</td>
</tr>
<tr>
<td>2.</td>
<td>Above 100 cms square upto 500 cms square</td>
<td>4</td>
</tr>
<tr>
<td>3.</td>
<td>Above 500 cms square upto 2500 cms square</td>
<td>6</td>
</tr>
<tr>
<td>4.</td>
<td>Above 2500 cms square</td>
<td>8</td>
</tr>
</tbody>
</table>

(b) The symbol shall be prominently displayed
(i) on the package having contrast background on principal display panel;
(ii) just close in proximity to the name or brand name of the product, and
(iii) on the labels, containers, pamphlets, leaflets, advertisements in any media;

Provided also that where any article of food contains egg only as Non-Vegetarian ingredient, the manufacturer, or packer or seller may give declaration to this effect in addition to the said symbol.

Provided further that the provisions of these rules shall not apply in respect of any Non-Vegetarian Food which is manufactured and packed without the symbol before the commencement of the Prevention of Food Adulteration (Fourth Amendment) Rules, 2001.

1. Amended GSR 245 (E) dt 4.4.2001 (w.e.f 4.10.2001)
Provided also that for all Vegetarian Food -

(a) a declaration to this effect shall be made by a symbol and colour code so stipulated for this purpose to indicate that the product is Vegetarian Food. The symbol shall consist of a green colour filled circle, having a diameter not less than the minimum size specified in the Table given below, inside the circle with green outline having size double the diameter of the circle, as indicated in clause (17) of sub-rule (ZZZ) of rule 42;

(b) The symbol shall be prominently displayed,

(i) on the package having contrast background on principal display panel,
(ii) just close in proximity to the name or brand name of the product, and
(iii) on the labels, containers, pamphlets, leaflets, advertisements in any media;

Provided further that the provisions of these rules shall not apply in respect of any Vegetarian Food which is manufactured and packed without the symbol before the commencement of the Prevention of Food Adulteration (9th Amendment) Rules, 2001:

Provided also that the provisions of the these rules shall not apply in respect of mineral water or packaged drinking water or carbonated water or liquid and powdered milk.

Table

<table>
<thead>
<tr>
<th>S.No.</th>
<th>Area of principal display panel</th>
<th>Minimum size of diameter in mm</th>
</tr>
</thead>
<tbody>
<tr>
<td>(1)</td>
<td>(2)</td>
<td>(3)</td>
</tr>
<tr>
<td>1.</td>
<td>Upto 100 cms square</td>
<td>3</td>
</tr>
<tr>
<td>2.</td>
<td>Above 100 cms square upto 500 cms square</td>
<td>4</td>
</tr>
<tr>
<td>3.</td>
<td>Above 500 cms square upto 2500 cms square</td>
<td>6</td>
</tr>
<tr>
<td>4.</td>
<td>Above 2500 cms square</td>
<td>8</td>
</tr>
</tbody>
</table>

1. Provided further that when statement regarding addition of colours or flavours is displayed on the label in accordance with rule 24 and rule 64 BB respectively, addition of such colours or flavours need not be mentioned in the list of ingredients:

Provided also that in case both colour and flavour are used in the product, one of the following combined statements in capital letters shall be displayed just beneath the list of ingredients on the label attached to any package of food, so coloured and flavoured, namely:-

I) CONTAINS PERMITTED NATURAL COLOUR (S) AND ADDED FLAVOUR(S)

II) CONTAINS PERMITTED SYNTHETIC FOOD COLOUR(S) AND
    ADDED FLAVOUR(S)

III) CONTAINS PERMITTED NATURAL AND SYNTHETIC FOOD
    COLOUR(S) AND ADDED FLAVOUR(S)

IV) CONTAINS PERMITTED NATURAL*/AND* SYNTHETIC*
    COLOURS AND ADDED FLAVOURS(For the period upto and
    inclusive of 1st September, 2001

NOTES: A specific name shall be used for ingredients in the list of ingredients:

Provided that for ingredients falling in the falling in the respective classes the following class titles may be used, namely:

<table>
<thead>
<tr>
<th>Name of the Classes</th>
<th>Class names</th>
</tr>
</thead>
<tbody>
<tr>
<td>Edible vegetable oil</td>
<td>Edible vegetable oil/Edible vegetable fat or both Hydrogenated or partially hydrogenated oil.</td>
</tr>
<tr>
<td>Edible vegetable fat</td>
<td></td>
</tr>
<tr>
<td>Animal fat/oil, other than milk fat</td>
<td>Give name of the source of fat, Lard and beef fat or extracts thereof shall be declared by specific names.</td>
</tr>
<tr>
<td>Starches, other than chemically modified starches</td>
<td>Strach</td>
</tr>
<tr>
<td>All species of fish where the fish constitutes an ingredient of another food and provided that the labelling and presentation of such food does not refer to a species of fish.</td>
<td>Fish</td>
</tr>
</tbody>
</table>

---

1. Amended GSR 908 (E) dt 20.12.2001 (w.e.f. 20.6.2002)
All types of poultry meat where such meat constitutes an ingredient of another food and provided that the labelling and presentation of such a food does not refer to a specific type of poultry meat.

All type of cheese where cheese or mixture of cheeses constitutes an ingredient of another food and provided that the labelling and presentation of such food does not refer to a specific type of cheese.

All spices and condiments and their extracts

All types of gum or preparations used in the manufacture of gum base for chewing gum.

Anhydrous dextrose and dextrose monohydrate

All types of Caseinates

Press, expeller or refined cocoa butter

All crystallized fruit

All milk and milk products derived solely from milk

Cocoa beans, Coconuts, Cocomass, Cocoa press cakes, cocoa powder (Fine/Dust)

Provided further that for food additives falling in the respective classes, and appearing in lists of food additives permitted for use in foods generally, the following class titles shall be used together with the specific names or recognized international numerical identifications:

- Acidity Regulator, Acids, Anticaking Agent, Antifoaming Agent, Antioxidant, Bulking Agent, Colour, Colour Retention Agent, Emulsifier, Emulsifying Salt, Firming Agent, Flour Treatment Agent, Flavour Enhancer, Foaming Agent, Gelling Agent, Glazing Agent, Humectant, Preservative, Propellant, Raising Agent, Stabilizer, Sweetener, Thickener.

Provided also that for declaration of flavours on the label the class of flavours namely, Natural Flavours and Natural Flavouring Substances or Natural-Identical Flavouring Substances or Artificial Flavouring Substances as the case may be, shall be declared on the label.

1. Ins. by Noti No. GSR 41(E) dated 29.1.1997 (w.e.f. 29.1.1998)
2. Amended GSR 877(E) dt. 20.11.2000 (w.e.f. 20.11.2001)
(d) the net weight or number or measure of volume of contents as the circumstances may require, except in the case of biscuits, breads, confectionery and sweets where the weight may be expressed in terms of either average net weight or minimum net weight.

Note: -

In declaring the net quantity of the commodity contained in the package, the weight of the wrappers and materials other than commodity shall be excluded.

Provided that where a package contains a large number of small items of confectionery, each of which is separately wrapped and it is not reasonably practicable to exclude from the net weight of the commodity, the weight of such immediate wrappers of all the items of the confectionery contained in the package, the net weight declared on the package, containing such confectionery or on the label thereof may include the weight of such immediate wrapper if, and only if the total weight of such immediate wrapper does not exceed:

(i) 8 per cent where such immediate wrapper is a waxed paper or any other paper with wax or aluminium foil under strip; or

(ii) 6 per cent in the case of any other paper, of the total net weight of all the items of confectionery contained in the package minus the weight of immediate wrapper.

(e) A distinctive batch number or lot number or code number, either in numericals or alphabets or in combination, representing the batch number or lot number or code number being preceded by the words 'Batch No” or "Batch”or Lot No”. or, Lot or any distinguishing prefix.

Provided, that in case of canned food, the batch number may be given at the bottom, or on the lid of the container, but the words "Batch No”, given at the bottom or on the lid, shall appear on the body of the container.

(f) the month and year in which the commodity is manufactured or prepacked;

Provided that in case of package weighting 20 g or less and liquid products marketed in bottles which are recycled for refilling, particulars under clause (b) need not be specified.

Provided also that such declarations shall be given on the label of multipiece package either on the label of multipiece package or in a separate slip inside the multipiece package in such a manner that the same is readable even without opening the package.

Provided further that in case of carbonated water containers and the packages of biscuits, confectionery and sweets, containing more than 60 g, but not more than 120 g, and food packages weighing not more than 60 g, particulars under clauses (d) and (e) need not be specified.

Provided also that in case of packages containing bread and milk including sterilised milk, particulars under clause (e) need not be specified.

Provided also that in case of any package containing bread or liquid milk, sterilized or Ultra High Temperature treated milk, Soya milk, flavoured milk, any package containing dhokla, bhelpuri, pizza, doughnuts, khoa, paneer or any uncanned package of fruits, vegetables, meat, fish or any other like commodity which has a short shelf life, the date, month and year in which the commodity is manufactured or prepared or prepacked shall be mentioned, on the label:

Provided also that in case of package containing confectionery weighing 20 g or less, the particulars under this clause need not be specified.

Provided also that in case of package containing aspartame which shall not be more than three years from the date of packaging.

The purpose of irradiation and licence number in case of Irradiated Food.

(i) the month and year in capital letters upto which the product is best for consumption, in the following manner, namely:-

"BEST BEFORE .............. MONTHS AND YEAR

3. Amended Noti. No. GSR 537(E) dt. 13-6-2000 (w.e.f. 1-9-2000)
The Prevention of Food Adulteration Rules, 1955

Provided also that the above declaration of best before consumption shall not be applicable to the Packages of Aspartame and Infant milk substitute and Infant food”.

Provided also that in case of any bottle containing liquid milk or liquid beverage having milk as an ingredient, softdrink, carbonated water or ready-to-serve fruit beverages, the declarations with regard to addition of fruit pulp and fruit juice as well as the “dated of manufacture” and “best before date” shall invariably appear on the body of the bottle.

Provided also that in case of returnable bottle which are recycled for refilling where the lable declarations are given on the crown, the declaration referred to in the above proviso, with regard to addition to fruit pulp and fruit juice shall be enforced as per the Schedule given below. The bottles on which the year of manufacture is not embossed the dated of replacing such bottle shall be the 1st day of April, 2008

SCHEDULE

<table>
<thead>
<tr>
<th>S. No.</th>
<th>Year of manufacture</th>
<th>Date of enforcement of the declarations referred to in the first proviso by replacing old bottles with new bottles</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>2002 and beyond but before the commencement of the Prevention of Food Adulteration (8th Amendment) Rules 2002</td>
<td>1.4.2008</td>
</tr>
<tr>
<td>2.</td>
<td>2001</td>
<td>1.4.2007</td>
</tr>
<tr>
<td>3.</td>
<td>2000</td>
<td>1.4.2006</td>
</tr>
<tr>
<td>4.</td>
<td>1999</td>
<td>1.4.2005</td>
</tr>
<tr>
<td>5.</td>
<td>1998</td>
<td>1.4.2004</td>
</tr>
<tr>
<td>6.</td>
<td>1997 and before</td>
<td>From the date of commencement of the Prevention of Food Adulteration (8th Amendment) Rules, 2002</td>
</tr>
</tbody>
</table>

(Note: (i) blank be filled up)

(ii) Month and Year may be used in numerals.

(iii) Year may be given in two digits.

Provided also that in case of a package containing confectionery weighing 20g or less, the particulars under clause(i) may not be specified:

1. Ins. by Noti. No. GSR 614 (E) dated 9.8.1994
2. Suli by Not No. GSR 284 (E) dated 29.5.1997
3. Amended GSR 537(E) dated 13-6-2000 (wef 1-9-2000)
Provided also that the returnable new glass bottle manufactures and used for packing of such beverages on the date of commencement of the Prevention of Food Adulteration (8th Amendment) Rules 2002 shall carry these declarations on its body.

Provided also that the above provisions except date of manufacture and “best before date” shall not apply in respect of carbonated water (plain soda) potable water impregnated with carbon dioxide under pressure) packed in returnable glass bottles.

Explanation I: The term 'label' means a display of written, marked, graphic, printed, perforated, stencilled, embossed or stamped matter upon the container, cover, lid or crown of any food package.

Explanation II: Complete address (omitted)

Explanation III: For the purpose of declaration of month and year of manufacture, the provision under the rule 6(B) of Weights and Measures (Packaged Commodities) Rules, 1977 shall apply.

Explanation IV: A Batch Number or Code Number or Lot Number is a mark of identification by which the food can be traced in manufacture and identified in distribution.

Explanation V: ‘Multipiece package’ means a package containing two or more individually packaged or labelled pieces of the same commodity of identical quality, intended for retail either in individual pieces or package as a whole.

Explanation VI: "Wholesale package" means a package containing:

a) a number of retail packages, where such first mentioned package is intended for sale, distribution or delivery to an intermediary and is not intended for sale direct to a single consumer; or
b) a commodity of food sold to an intermediary in bulk to enable such intermediary to sell, distribute or deliver such commodity of food to the consumer in smaller quantities.

Explanation VII: Prepacked commodity with its grammatical variations and cognate expressions means a commodity of food with or without the purchaser being present, is placed in a package of whatever nature so that the quality of the commodity contained therein has predetermined value and such value cannot be altered without the package or its lid or cap, as the case may be, being opened or undergoing a perceptible modification.

Explanation VIII- (i) Best Before" means the date which signifies the end of the period under any stated storage conditions during which the product will remain fully marketable and will retain any specific qualities for which tacit or express claims have been made. However, provided that beyond the date the food may still be perfectly satisfactory.

(ii) In addition to the date of best before, any special conditions for the storage of the food shall be declared on the label if the validity of the date depends on such storage.

Note - The expression 'package', wherever it occurs in these rules, shall be construed as package containing prepacked commodity of food articles".

Explanation IX-Non-Vegetarian Food' means an article of food which contains whole or part of any animal including birds, fresh water or marine animals or eggs or products of any animal origin, but not including milk or milk products, as an ingredient.

'Vegetarian Food" means any article of Food other than the Non-Vegetarian Food as defined in Explanation IX of this rule;

['32. A. Nutritional Food :– The food claimed to be enriched with nutrients such as minerals, proteins or vitamins shall give quantities of such added nutrients on the label.]

['33. Languages of the particulars or declaration on the label:- The particulars of declaration required under these rules to be specified on the label shall be in English or Hindi in Devnagri script:-

Provided that nothing herein contained shall prevent the use of any other language in addition to the language required under this rule.]

34. Declaration to be surrounded by line :- There shall be a

1. Ins. by Noti. No. GSR 63(E), dated 5.2.1976 (w.e.f. 5.8.1976).
2. Amended vide GSR 380(E) dt. 9-7-1998.
3. Omitted GSR 877(E) dt. 20.11.2000 (w.e.f. 20.11.2001)
The Prevention of Food Adulteration Rules, 1955

The distance between any part of the words "unsuitable for babies;" and the surrounding line enclosing these words shall not be less than 1.5 mm.

36. Principal display panel, its area, size and letter, etc.

(1) Principal display panel means that part of a label which is intended or is likely to be displayed, presented or shown or examined by the customer under normal and customary conditions of display, sale or purchase of the commodity of food contained in the package:

(2) The area of the principal display panel shall not be less than:

(a) in the case of a rectangular container, forty percent of the product of height and width of the panel of such container having the largest area;

(b) in case of cylindrical or nearly cylindrical, round or nearly round, oval or nearly oval container, twenty percent of the product of the height and average circumference of such container; or

(c) in the case of a container of any other shape, twenty percent of the total surface area of the container except where there is label, securely affixed to the container such label shall have a surface area of not less than ten percent of the total surface area of the container.

(3) In computing the area of the principal display panel, the tops, bottoms, flanges at top and bottoms of cans, and shoulders and necks of bottles or jars shall be excluded.

(4) In the case of package having a capacity of five cubic centimeters or less, the principal display panel may be card or tape affixed firmly to the package or container and bearing the required information under these rules.

(5) The height of any numeral in the declaration required under rules, on the principal display panel shall not be less than.

(i) as shown in Table-I below if the net quantity is declared in terms of weight or volume.

Amended vide GSR 380(E) dt. 9-7-1998.

TABLE - I

<table>
<thead>
<tr>
<th>Sl. No</th>
<th>Net quantity in weight/volume</th>
<th>Minimum height in mm</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Normal</td>
<td>When blown, formed, moulded or perforated on container</td>
</tr>
<tr>
<td>(1)</td>
<td>(2)</td>
<td>(3)</td>
</tr>
<tr>
<td>1.</td>
<td>Upto 50g/ml</td>
<td>1</td>
</tr>
<tr>
<td>2.</td>
<td>Above 50g/ml upto 200g/ml</td>
<td>2</td>
</tr>
<tr>
<td>3.</td>
<td>Above 200g/ml upto 1kg/litre</td>
<td>4</td>
</tr>
<tr>
<td>4.</td>
<td>Above 1kg/litre</td>
<td>6</td>
</tr>
</tbody>
</table>

Provided that the width of the letter or numeral shall not be less than one third of its height, but this proviso shall not apply in the case of numeral 'I' and letters i, I and 1:

TABLE - II

<table>
<thead>
<tr>
<th>Sl. No</th>
<th>Net quantity in length or number, Area of Principal display panel</th>
<th>Minimum height in mm</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Normal</td>
<td>When blown, formed, moulded or perforated on container</td>
</tr>
<tr>
<td>(1)</td>
<td>(2)</td>
<td>(3)</td>
</tr>
<tr>
<td>1.</td>
<td>Upto 100 cm. square</td>
<td>1</td>
</tr>
<tr>
<td>2.</td>
<td>above 100 cm. square upto 500 cm. square</td>
<td>2</td>
</tr>
<tr>
<td>3.</td>
<td>Above 500 cm. square upto 2500 cm. square</td>
<td>4</td>
</tr>
<tr>
<td>4.</td>
<td>Above 2500 cm. square</td>
<td>6</td>
</tr>
</tbody>
</table>

(6) The height of letters in the declaration under sub-rule (5) shall not be less than 1 mm height. When blown, formed, moulded, embossed or perforated, the height of letters shall not be less than 2 mm.
Provided also that the size of letter specified under this rule shall be applicable to declaration made only under rule 32 or 32-A of these rules.

(7) Every declaration which is required to be made on package under these rules shall be-
(a) legible, prominent, definite, plain and unambiguous;
(b) conspicuous as to size number and colour, and
(c) as far as practicable, in such style or type or lettering as to be boldly, clearly and conspicuously present in distinct contrast to the other type, lettering or graphic material used on the package, and shall be printed or inscribed on the package in a colour that contrasts conspicuously with the background of the label.

Provided that -
(a) Where any label information is blown, formed or moulded on a glass or plastic surface or where such information is embossed or perforated on a package, that information shall not be required to be presented in a contrasting colour;
(b) Where any declaration on a package is printed either in the form of a handwriting or hand script, such declaration shall be clear, unambiguous and legible.

(8) No declaration shall be made so as to require it to read through any liquid commodity contained in the package.

(9) Where a package is provided with an outside container or wrapper such container or wrapper shall also contain all the declarations which are required to appear on the package itself is transparent and the declarations on the package are easily readable through such outside container or wrapper."

37. Labels not to contain false or misleading statements -:- A label shall not contain any statement, claim, design, device, fancy name or abbreviation which is false or misleading in any particular concerning the food contained in the package, or concerning the quantity or the nutritive value or in relation to the place of origin of the said food :

Provided that this rule shall not apply in respect of established trade or fancy names of confectionery, biscuits and sweets such as Barley Sugar, Bulls Eye, Cream Cracker, or in respect of aerated waters such as Ginger Beer or Gold Spot or any other name in existence in international trade practice.]
The Prevention of Food Adulteration Rules, 1955

(2) No container or label referred to in sub-rule (1) relating to infant milk substitute and any advertisement relating thereto shall have a picture of infant or woman or both. It shall not have picture of other graphic materials or phrases designed to increase the saleability of the infant milk substitute. The terms “Humanised” or “Maternalised” or any other similar words shall not be used. The package and/or the label and / or the advertisement of infant foods/infant milk substitute shall not exhibit the words “Full protein food” “energy food” “complete food” or “Health Food” or any other similar expression.

(3) The containers of infant milk substitute meant for low birth weight infant (less than 2500gm) or labels affixed thereto shall indicate the following additional information, namely:-

(a) the words “Low Birth weight (Less Than 2.5 kg)” in capital letters along with the product name in central panel;
(b) a statement “the low birth weight infant milk substitute shall be withdrawn under medical advice as soon as the mother’s milk is sufficiently available”, and
(c) a statement “TO BE TAKEN UNDER MEDICAL ADVICE” in capital letters.

(4) The product which contains neither milk nor any milk derivatives shall be labelled “Contains no milk or milk product” in conspicuous manner.

(5) The container of infant milk substitute for lactose intolerant infants or label affixed thereto shall indicate conspicuously “LACTOSEFREE” in capital letters and statement “TO BE TAKEN UNDER MEDICAL ADVICE”.


37-C Labelling of Irradiated Food- The Labelling of prepacked irradiated food shall be in accordance with the provisions of rule 32 and rule 42 of Prevention of Food Adulteration Rules 1955 and the provisions of the Atomic Energy (Control of Irradiation Food) Rules, 1991, under the Atomic Energy Act, 1962 (Act 33 of 1962).”

1. Amended GSR 388(E) dt 25.6.2004
37D Labelling of edible oils and fats—The package, label or the advertisement of edible oils and fats shall not use the expressions "Super-Refined", "Extra-Refined" "Micro-Refined" "Double-Refined" "Ultra-Refined", Anti-Cholesterol", Cholesterol Fighter" "Soothing to Heart", Cholesterol Friendly" Saturated Fat Free" or such other expressions which are an exaggeration of the quality of the Product”.

38. Labels not to contain reference to Act or Rules contradictory to required particulars:- The label shall not contain any reference to the Act or any of these rules or any comment on, or reference to or explanation of any particulars or declaration required by the Act or any of these rules to be included in the label which directly or by implication, contradicts, qualifies or modifies such particulars or declaration.

39. Labels not to use words implying recommendations by medical profession:- There shall not appear in the label of any package containing food for sale the words "recommended by the medical profession" or any words which imply or suggest that the food is recommended, prescribed, or approved by medical practitioners or approved for medical purpose.

40. Unauthorised use of words showing imitation prohibited:- [(1) There shall not be written in the statement or label attached to any package containing any article of food the word "imitation" or any word, or words implying that the article is a substitute for any food, unless the use of the said words is specifically permitted under these rules.]

[(2) Any fruit syrup, fruit juice, fruit squash, beverage or cordial or crush which does not contain the prescribed amount of fruit juice, shall not be described as a fruit juice, fruit squash, fruit beverage or cordial or crush, as the case may be, and shall be described as a synthetic product. Every synthetic product shall be clearly and conspicuously marked on the label as 'SYNTHETIC' and no container containing such product shall have a label, whether attached thereto or printed on the wrapper of such container or otherwise, which may lead the consumer into believing that it is a fruit product. Neither the word "FRUIT" shall be used in describing such a product nor shall it be sold under the cover of label which carries picture of any fruit.....]

Carbonated water containing no fruit juice or pulp shall not have a label which leads the consumer into believing that it is fruit product.]

[(3) Any fruit and vegetable product alleged to be fortified with vitamin C shall contain not less than 40 mgm of ascorbic acid per 100 gm of the product.]

41. Imitations not to be marked "pure" :- The word "pure" or any word or words of the same significance shall not be included in the label of a package that contains imitation of any food.

42. Form of labels :- (A) Coffee-Chicory Mixture :- [i] Every package containing a mixture of coffee and chicory shall have affixed to it a label upon which shall be printed the following declaration:

<table>
<thead>
<tr>
<th>Coffee blended with Chicory</th>
</tr>
</thead>
<tbody>
<tr>
<td>This mixture contains:</td>
</tr>
<tr>
<td>Coffee percent</td>
</tr>
<tr>
<td>Chicory percent</td>
</tr>
</tbody>
</table>

---

3. Amended GSR 241 (E) dated 5-4-1999 & GSR 531 (E) dated 19-7-99 (w.e.f. 1-11-1999)

---

1. Subs by Noti. GSR 1533 dated 8.7.1968.
2. Omitted by Noti No. GSR 293 (E) at, 23.3.1985(w.e.f. 23.3.1985)
(ii) Every package containing Instant Coffee-Chicory mixture shall have affixed to it a label upon which shall be printed the following declarations:

\[
\text{Instant Coffee-Chicory Mixture} \quad \text{made from blends of Coffee and Chicory}\]
\[
\text{Coffee} \quad \text{Percent} \quad \text{Chicory} \quad \text{Percent}''
\]

(B) CONDENSED MILK OR DESSICATED (DRIED) MILK:

1. Every package containing condensed milk or dessicated (dried) milk shall bear a label upon which is printed such one of the following declarations as may be applicable or such other declaration substantially to the like effect as may be allowed by the State Government.

2. (a) In the case of condensed milk (unsweetened):

\[
\text{CONDENSED MILK UNSWEETENED} \quad \text{(Evaporated milk)}
\]
\[
\text{This tin contains the equivalent}
\]
\[
\text{of (x)...............litres of 4toned milk}
\]

(b) In the case of condensed milk (sweetened):

\[
\text{CONDENSED MILK SWEETENED}
\]
\[
\text{This tin Contains the equivalent}
\]
\[
\text{of (x).................litres of skimmed milk with sugar added}
\]

1[1(dd) In the case of condensed milk (sweetened and flavored):

\[
\text{This tin has been}
\]
\[
\text{flavoured with........... NOT TO BE USED FOR INFANTS BELOW SIX MONTHS}
\]

2(ddd) In the case of condensed milk/condensed skimmed milk (unsweetened) sterilised by Ultra High Temperature (UHT) treatment:-

\[
\text{This has been}
\]
\[
\text{Sterilised by UHT process}
\]

3. In the case of milk powder:

\[
\text{MILK POWDER}
\]
\[
\text{This tin contains the equivalent of (x) ....... litres of 3[toned] milk}
\]

1[1(ee) In the case of milk powder which contain lecithin:

\[
\text{MILK POWDER}
\]
\[
\text{This tin contains the equivalent of (x) ....... litres of } 3\text{[toned] milk}
\]

1. Ins. by Noti. No. GSR 917 (E) dated 17.11.1987 (w.e.f.17.5.1988) & GSR 73(E) dated 3.2.1988.
3. Ins by Noti No GSR 1533 dated 8.7.1968
4. Ins by Noti. No. GSR 10(E) dated 7.1.1991 (w.e.f. 7.7.1991)
(f) In the case of partly skimmed milk powder:

PARTLY SKIMMED MILK POWDER
This tin contains the equivalent of
(x) ....litres of partly skimmed milk having
....per cent milk fat

(g) In the case of skimmed milk powder:

SKIMMED MILK POWDER
This tin contains the equivalent of
(x).....litres of skimmed milk

(ii) The declaration shall in each case be completed by inserting at (x) the appropriate number in figures' for example, "One and half (1/1/2)", any fraction being expressed as eight quarters or a half, as the case may be[......]

(iii) There shall not be placed on any package containing condensed milk or dessicated (dried) milk any comment on, explanation of, or reference to either the statement of equivalence, contained in the prescribed declaration or on the words "machine skimmed" skimmed"or unsuitable for babies" except instructions as to dilution as follows :

"To make a fluid not below the composition of 1toned milk or skimmed milk [1[*]] (as the case may be) with the contents of this package, add (here insert the number of parts) of water by volume to one part by volume of this condensed milk or dessicated (dried) milk.

[1Sweetened condensed milk and other similar products which are not suitable for infant feeding shall not contain any instructions for modifying them for infant formula.]

(iv) Wherever the word "milk" appears on the label of a package of condensed skimmed milk or of (dried) skimmed milk as the description or part of the description of the contents, it shall be immediately preceded or followed by the word"machine skimmed" or "partly skimmed", as the case may be.

3[(C)] Fluid milk : The caps of the milk bottles shall clearly indicate the nature of the milk contained in them. The indication may be either in full or abbreviation shown below :

(i) Buffalo milk may be denoted by the letter 'B'.
(ii) Cow milk may be denoted by the letter 'C'.
(iii) Goat milk may be denoted by the letter 'G'.
(iv) Standardised milk may be denoted by the letter 'S'
(v) Toned milk may be denote by the letter 'T'.
(vi) Double toned milk may be denoted by the letters 'DT'.
(vii) Skimmed milk may be denoted by the letter 'K'.
(Viii) Pasteurised milk may be denoted by the letter 'P' followed by the class of milk. For example, Pasteurised Buffalo milk shall bear the letter 'PB'.

3[alternatively colours of the caps of the milk bottles shall be indicative of the nature of milk contained in them, the classification of colours being displayed at places where milk is sold/stored or exhibited for sale, provided that the same had been simultaneously intimated to the concerned Local (Health) Authority. Other media of information like Press may also be utilised];

3[(D) Ice-cream—Every dealer in ice cream or mixed ice-cream who, in the street or other place of public resort, sells or offers or exposes for sale, ice-cream or ice-candy, from a stall or from a cart, barrow or other vehicle, or from a basket, phial, tray or other container used without a staff or a vehicle shall have his name and address along with the name and address of the manufacturer, if any, legibly and conspicuously displayed on the stall, vehicle or container as the case may be.

1. Ins. by Noti. No. 257 (E) dated 3.5.1991 (w.e.f. 3.11.1991)
The Prevention of Food Adulteration Rules, 1955

1\[(E) Hingra: - Every container containing Hingra shall bear a label upon which is printed a declaration in the following form, namely:-

"This container contains Hingra (imported from Iran/Afghanistan) and is certified to be conforming to the standards laid down in the Prevention of Food Adulteration Rules 1955"

1\[(F) Light Black Pepper: - Every package containing light black pepper shall bear the following label in addition to the Agmark seal and the requirement prescribed under Rule 32:

```
Light Black Pepper (Light berries).
```

4\[(G) Every package containing "Cassia Bark" shall bear the following label:

```
CASSIA BARK (TAJ)
```

4\[(GG) Every package containing "Cinnamon" shall bear the following label:

```
CINNAMON (DALCHINI)
```

(H) Every package of chillies which contains added edible oil shall bear the following label:

```
CHILLIES IN THIS PACKAGE CONTAINS AN ADMIXTURE OF NOT MORE THAN 2 PER CENT OF .......... (NAME OF OIL) EDIBLE OIL
```

3\[(I) Omitted

(J) Every package of ice-cream, kulfi, kulfa, and chocolate ice cream containing starch shall have a declaration on a label as specified in sub-rule (2) of Rule 43,

(K) Omitted

5\[(M) Compounded Asafoetida: - Every container of compounded asafoetida shall indicate the approximate composition of edible starch or edible cereal flour used in the compound, on the label.

4\[(N) Every package containing maida treated with improver or bleaching agents shall carry the following label, namely:

```
WHEAT FLOUR TREATED WITH IMPROVER/ BLEACHING AGENTS TO BE USED BY BAKERIES ONLY
```

4\[(O) Every package containing an admixture of palmolein with groundnut oil shall carry the following label, namely:

```
BLEND OF PALMOLEIN AND GROUNDNUT OIL
Palmolein..........................per cent
Groundnut oil........................per cent
```

4\[(P) Every package containing an admixture of imported rapeseed oil with mustard oil, shall carry the following label, namely:

```
BLEND OF IMPORTED RAPE-SEED OIL AND MUSTARD OIL
Imported rape-seed oil.............per cent
Mustard oil......................... per cent
```

4\[(Q) Every package of synthetic food colour preparation and mixture shall bear a label upon which is printed a declaration giving the percentage of total dye content.

4\[(R) Unless otherwise provided in these rules, every package

---

3. Omitted by Noti. No. GSR 422 (E) dated 29.4.1987 (w.e.f. 29.4.1989)
5. Subs. by Noti. No. GSR 55 (E), dated 31.1.1979 (w.e.f. 31.7.1979)
6. Subs. by Noti. No. GSR 63 (E) dated 5.2.1976 (w.e.f. 5.8.1976)
7. Omitted by GSR 67 (E) dt 5.2.2001
of malted milk food which contains added natural colouring matter except caramel, shall bear the following label:

MALT MILK FOOD IN THIS PACKAGE CONTAINS PERMITTED NATURAL COLOURING MATTER

4(S) Every advertisement for and/or a package of food containing added Monosodium Glutamate shall carry the following declaration, namely:

This package of ...(name of the food) contains added MONOSODIUM GULTAMATE:
7 NOT RECOMMENDED FOR INFANT BELOW 12 MONTHS

3(T) Every container of refined salseed fat shall bear the following label, namely:

REFINED SALSEED FAT FOR USE IN BAKERY AND CONFECTIONERY ONLY

4(U) Omitted

3(V) Every container or package of edible common salt or iodised salt or iron fortified common salt containing permitted anticaking agent shall bear the following label, namely:

EDIBLE COMMON SALT OR IODISED SALT OR IRON FORTIFIED COMMON SALT
CONTAINS PERMITTED ANTICAKING AGENT.

*Strike out whichever is not applicable

or (VV) Every container or package of iron fortified common salt shall bear the following label, namely:

IRON FORTIFIED COMMON SALT

2(W) Every container of refined vegetable oil shall bear the following label, namely:

"Refined (Name of the oil) Oil"

Provided that the container of imported edible oil shall also bear the word, "Imported", as prefix.

3(X) Every package of Dried Glucose Syrup containing sulphurdioxide exceeding 40 ppm, shall bear the following label, namely:

DRIED GLUCOSE SYRUP FOR USE IN SUGAR CONFECTIONERY ONLY

4(Y) ............ deleted

7(YY) A package containing tea with added flavour shall bear the following label, namely:

FLAVOURD TEA
(Common name of permitted flavour/percentage Registration No.

1(Z) A package containing annatto colour in vegetable oils shall bear the following label, namely:

Anatto colour in oil
(Name of oil/oils used)

1ZZ) Every package containing an admixture of edible oils shall carry the following label, namely:

This blended edible vegetable oil contains an admixture of:
(i) ...............% by weight
(ii) ...............% by weight
(Name and nature of edible vegetable oils i.e. in raw or refined form)
Date of Packing............

111
The Prevention of Food Adulteration Rules, 1955


[(ZZZ) (3)] Every package of chewing tobacco shall bear the following label, namely:-

"Chewing of tobacco is injurious to health."

[(ZZZ) (1)] Every package of food which is permitted to contain artificial sweetener mentioned in Table given in Rule 47 and advertisement for such food shall carry the following label, namely:-

(i) This..............(Name of food) contains............. (Name of artificial sweetener)
(ii) Not recommended for children.
(iii) *(a) Quantity of sugar added............gm/100gm.
(b) No sugar added in the product.
(iii) *Not for Phenylketonurics (if Aspertame is added)
(*strike out whatever is not applicable).

[(ZZZ) (1)(A)] In addition to the declaration under Rule (ZZZ)(1), every package of food which is permitted to contain artificial sweetener mentioned in Table in Rule 47 and an advertisement for such food shall carry the following label, namely:-

CONTAINS ARTIFICIAL SWEETENER AND FOR CALORIE CONSCIOUS

[(ZZZ) (1)(B)] The declaration under sub-rule (ZZZ)(1)(A) shall be provided along with name or trade name of product and shall be of the half of the size of the name/trade name. The declaration may be given in two sentences, but in the same box:

Provided that the provision of these rules shall not apply in respect of any food which is manufactured and packed before the commencement of Prevention of Food Adulteration (1st Amendment) Rules, 2004.

[(ZZZ) (2)] Every package of aspartame (Methyl ester), Acesulfame-K and Saccharin Sodium marketed as Table Top Sweetener and every advertisement for such Table Top Sweetener shall carry the following label, namely:-

(i) Contains ...............(name of artificial sweetener)
(ii) Not recommended for Children.

Provided that the package of aspartame (Methyl ester) marketed as Table-Top Sweetener and every advertisement for such Table Top Sweetener shall also carry the following label, namely:-

7. Ins. by Noti. No. GSR 284(E) dated 29.5.1997 (w.e.f. 29.11.1997)
9. Amended GSR 388(E) dated 25.6.2004
The Prevention of Food Adulteration Rules, 1955

4. Ins by Noti. No. GSR 223 (E) dated 20.5.1996 (w.e.f. 20.11.1996)
6. Ins by Noti. No. GSR 670 (E) dated 27.11.1997 (w.e.f. 27.5.1998)
7. Added GSR 718(E) dated 13-9-2000
8. Omitted GSR 716(E) dt. 30-9-2000 (w.e.f. 30-9-2000)
9. Ins. GSR 760(E) dt. 29-9-2000 (w.e.f. 29-3-2001)
10. Ins. GSR 759(E) dt. 29-9-2000 (w.e.f. 29-3-2001)

**4**ZZZ (9) Every package of Cheese (hard), surface treated with Natamycin, shall bear the following label namely:

| Surface treated with Natamycin |

**4**ZZZ (10) Every package of Bakery and Industrial Margarine made from more than 30 percent of Rice Bran Oil shall bear the following label, namely:

| This package of Bakery & Industrial Margarine is made from more than 30 percent of Rice Bran oil by weight: |

**4**ZZZ (11) Omitted

4. **ZZZ** (12) Every package of food which is permitted to contain a mixture of Aspertame (Methyl Ester) and Acesulfame Potassium Sweeteners mentioned in the Table given in rule 47, shall carry the following label, namely:

11(i) This……………….(Name of Food) contains an admixture of Aspertame (Methyl Ester) and Acesulfame Potassium.

(ii) Not recommended for children.

(iii) *(a) Quantity of sugar added ………. gm/100gm.

(b) No sugar added in the product.

(iv) *Not for Phenylketonuiers (if Aspertame is added)

*(strike out whatever is not applicable).

4. **ZZZ** (13) Every container or package of flavour emulsion and flavour paste meant for use in carbonated or non-carbonated beverages shall carry the following declaration, in addition to the instruction for dilution, namely:

**FLAVOUR EMULSION AND FLAVOUR PASTE FOR USE IN CARBONATED OR NON-CARBONATED BEVERAGES ONLY.**

4. **ZZZ** (14) Every package of drinking water shall carry the following declaration in capital letters having the size of each letter as prescribed in rule 36;

**PACKAGED DRINKING WATER**

4. **ZZZ** (15) Every package of mineral water shall carry the following declaration in capital letters having the size of each letter as prescribed in rule 36

**CRUSH THE BOTTLE AFTER USE**

**NATURAL MINERAL WATER**

4. **ZZZ** (16) Every package of Non-Vegetarian Food shall bear the following symbol on the principal display panel just close in proximity to the name or brand name of food namely:

4. **ZZZ** (17) Every package of Vegetarian Food shall bear the following symbol in green colour on the principal display panel just close in proximity to name or brand name of the Food, namely:

4. **ZZZ** (18) Every package of food having added caffeine, shall carry the following label, namely:

**CONTAINS CAFFEINE**

Provided if caffeine is added in the products, it shall be declared on the body of the container/bottle.

Provided also that in case of returnable glass bottles, which are recycled for refilling the declaration of caffeine, may be given on the crown.

4. Addes GSR 245 (E) dt 4.4.2001 (w.e.f. 4.10.2001)
5. Added by GSR 908 (E) dt 20.12.2001 (w.e.f. 20.6.2002)
43. Notice of addition, admixture or deficiency in food

(1) Every advertisement and every price or trade list or label for an article of food which contains an addition, admixture or deficiency shall describe the food as containing such addition, admixture or deficiency and shall also specify the nature and quantity of such addition, admixture or deficiency. No such advertisement or label attached to the container of the food shall contain any words which might imply that the food is pure:

1[Provided that for the purpose of this rule the following shall not be deemed as an admixture or an addition, namely :

(a) salt in butter or margarine;
(b) vitamins in food].

(2) Every package, containing a food which is not pure by reason of any addition, admixture or deficiency shall be labelled with an adhesive label, which shall have the following declaration:

2[DECLARATION]
THIS (a)..................CONTAINS AN
ADMIXTURE/ADDITION OF NOT MORE
THAN (b)...........PER CENT OF 3[***]

(a) Here insert the name of food.
(b) Here insert the quantity of admixture which may be present.
(c) Here insert the name of the admixture or the name of the ingredient which is deficient.

Where the context demands it, the words ‘contains an admixture of’ shall be replaced by the words ‘contains an addition of or is deficient in ;

(3) Unless the vendor of a food containing an addition, admixture or deficiency, has reason to believe that the purchaser is able to read and understand the declaratory label, he shall give the purchaser, if asked, the information contained in the declaratory label by word of mouth at the time of sale.

1[(4) Nothing contained in this rule shall be deemed to authorise any person to sell any article of food required under the Act or these rules to be sold in pure condition, otherwise than in its pure condition.

1[(5) Nothing contained in the rule shall apply in the case of sweets, confectionery, biscuits, bakery products, processed fruits, [aerated water, vegetables and flavouring agents].

43-A Restriction on advertisement- There shall be no advertisement of any food which is misleading or contravening the provisions of Prevention of Food Adulteration Act, 1954 (37 of 1954) or the rules made thereunder.

7Explanation : The term 'Advertisement' means any visible representation or announcement made by means of any light, sound, smoke gas, print, electronic media, internet or website”

PART VIII- PROHIBITION AND REGULATIONS OF SALES

44. Sale of certain admixtures prohibited :-
Notwithstanding the provisions of Rule 43, no person shall either by himself or by any servant or agent sell :

(a) cream which has not been [prepared exclusively from) milk or which contains less than 25 per cent of milk fat.
(b) milk which contains any added water.
(c) ghee which contains any added matter not exclusively derived from milk fat.
(d) skimmed milk (fat abstracted) as milk.
(e) a mixture of two or more edible oils as an edible oil.
(f) vanaspati to which ghee or any other substance has been added].

7. Amended by GSR 382 (E) dt. 28.5.2002 (w.e.f. 28.8.2002)
The Prevention of Food Adulteration Rules, 1955

(g) [Omitted]
(h) turmeric containing any foreign substance.
(i) mixture of coffee and any other substance except chicory.
(j) dahi or curd not prepared from boiled, pasteurised or sterilised milk.

Provided that the Central Government may be notification in the Official Gazette exempt any preparations made of soluble extracts of coffee from the operation of this rule.

Provided that proprietary food articles relating to clause (i), shall be exempted from the operation of this rule.

Provided further that in respect of clause (e) [a maximum tolerance of 15.0 red units] in 1 cm. cell on Lovibond scale is permitted when the oil is tested for Baudouin test without dilution, that is to say, by shaking 5 ml. of sample with 5 ml. of sulphur solution [one per cent (w/v) solution of sulphur in carbon-disulphide mixed with equal volume of amyl alcohol], in a closed system test tube (250x25cm.) heating in hot water (70°C- 80°C) for a few minutes with occasional shaking until carbon-disulphide is boiled off and the sample stops foaming and then placing the tube on saturated brine bath, capable of being regulated at 110°C-115°C for 2.5 hours.

Provided also that prohibition in clause (e) shall remain inoperative in respect of admixture of any two edible vegetable oils as an edible vegetable oil, where-

(a) the proportion by weight of any edible vegetable oil used in the admixture is not less than 20 percent by weight and

(b) the admixture of edible vegetable oils, is processed or packed and sold, by the Department of Civil Supplies, Government of India (Dte. of Vanaspati, Vegetable Oils and Fats) or by the agencies authorised by the Department, or by the National Dairy Development Board or by the State Cooperative Oilseeds Growers Union set-up under National Dairy Development Board's Oilseeds and Vegetable Oil Project or by the Public Sector undertakings of Central and State Governments, in sealed packages weighing not more than 5 kgs. under Agmark Certification Mark compulsorily and bearing the label declaration as laid down in clause (ZZ) of rule 42; and

(c) the quality of each edible oil used in the admixture conforms to the relevant standard prescribed by these rules.

[Provided also that proprietary food articles, as defined in clause (b) of the Explanation to rule 37A, relating to clause (1) shall be exempted from the operation of this rule].

1. Ins. by Noti. No. GSR 91(E) dated 7.2.1992
Notes: Til oil mixed with mustard oil- til oil costly and it is quite likely that mill in which mustard was extracted has been used for extracting til oil at earlier occasion, even otherwise addition of til oil does not make the later harmful. In view of all these circumstances the petitioner deserves to get the benefit of doubt (Shyam Lal vs. State of Punjab) Punjab and Haryana High Court, FAC 1980(II) 134.

1[44-A. Sale of Kesari gram prohibited] - No person in any State shall, with effect from such date as the state Government concerned may by notification in the Official Gazette specify in this behalf, sell or offer or expose for sale, or have in his possession for the purpose of sale, under any description or for use as an ingredient in the preparation of any article of food intended for sale:--

(a) Kesari gram (Lathyrus sativus) and its products.
(b) Kesari dal (Lathyrus sativus) and its products.
(c) Kesari dal flour (Lathyrus sativus) and its products.
(d) A mixture of Kesari gram (Lathyrus sativus) and Bengal gram (Cicer arietinum) or any other gram.
(e) A mixture of Kesari dal (Lathyrus sativus) and Bengal gram dal (Cicer arietinum) or any other dal.
(f) A mixture of Kesari dal (Lathyrus sativus) flour and Bengal gram (Cicer arietinum) flour or any other flour.]

2[Explanation:- The equivalent of Kesari gram in some of the Indian languages are as follows :-

1. Assamese........ Khesari, Teora.
4. English........... Chikling vetch.

Notes: Foods not for human consumption.

The possession and exposure of ‘Kesari dal’ prohibited by notification dated 10th March, 1966 under P.F.A Rules 55 – Food inspector took sample of ‘Kesaridal’- kesaridal proved not to be for sale and consumption– accused dealer in cattle feed– the entire purpose of the law being to safeguard and protect human beings against adulterated or prohibited items of food– mere possession of Kesari dal which on the finding of fact recorded by the learned Trial Court was for ‘cattle fodder’ could not constitute an offence under section 7(iv) punishable under Section 16 of the Act– since Kesari dal could be cultivated for the purpose of cattle fodder, and if it was cultivated, obviously some person including a dealer in cattle feed, would store it and since it is not disputed that Kesari dal was used as cattle feed it is reasonable to expect that person dealing in cattle feed would store it and so if such a person was found in possession of Kesari dal, it should not be said that he has committed an act which has been prohibited by law meant for items of food for human consumption– unless the prosecution had established that kesari dal found in possessions of the respondent was meant for sale for human consumption, it could not be said that the respondent has committed the offence he was charged with. (State of Assam Vs. Rakesh Chandra Paul) Gauhati High Court -FAC 1991(1)29.

1[44-AA. Prohibition of use of carbide gas in ripening of fruits] - No person shall sell or offer or expose for sale or have in his premises for the purpose of sale under any description, fruit which have
been artificially ripened by use of acetylene gas, commonly known as carbide gas.

3. **44-AAA. Prohibition of use of mineral oil:** No person shall sell or offer or expose for sale or have in his premises for the purpose of sale under any description food articles which have been coated with mineral oil, except where the addition of mineral oil is permitted in accordance with the standards laid down in Appendix ‘B’.

4. **44-B. Restriction on sale of ghee having less Reichert value than that specified for the area where such ghee is sold:**
   (i) The ghee having less Reichert value and a different standard for Butyro-refractometer reading at 40°C than that specified for the area in which it is imported for sale or storage shall not be sold or stored in that area except under the ‘AGMARK’ seal:
   
   Provided that such ghee may be (i) sold loose, after opening the ‘AGMARK’ sealed container, in quantities not exceeding two kilograms at a time, and (ii) used in the preparation of confectionery (including sweetmeats).

   (2) A person selling:
   
   (i) such ghee in the manner specified in sub-rule(1), and
   
   (ii) confectionery (including sweetmeats) in the preparation of which such ghee is used, shall give a declaration in form VI-B to the food Inspector when a sample thereof is taken by him for analysis under Section 10 of the Act and also to a purchaser desiring to have the sample analysed under section 12 of the Act.

   (3) If on analysis such sample is found to be conforming to the standards of quality prescribed for the area where it is alleged to have been produced, the ghee shall not be deemed to be adulterated by reason only that it does not conform to the standards of quality prescribed for the area where it is sold.

5. **44-D. Restriction on sale of Carbia Callosa and Honey dew:**
   Carbia Callosa and Honey dew shall be sold only in sealed containers bearing Agmark seal.

6. **44-E. Restriction on sale of Kangra tea:**
   Kangra tea shall be sold or offered for sale only after it is graded and marked in accordance with the provisions of the Agricultural Produce (Grading and Marking) Act, 1937 (1 of 1937) and the rules made thereunder.

7. **44-F. Restriction on Sale of irradiated Food:**
   Irradiated food shall be offered for sale only in prepackaged conditions.

8. **44-G. Condition for sale of flavoured Tea:**
   (i) Flavoured tea shall be sold or offered for sale only by those manufacturers who are registered with Tea Board. Registration No. shall be mentioned on the label.

   (ii) It shall be sold only in packed conditions with label declaration as provided in clause ‘YY’ of rule 42.

9. **44-H. Restriction on sale of common salt:**
   Omitted

45. **Food resembling but not pure honey not to be marked honey:**
   No person shall use the word ‘honey’ or any word, mark, illustration or device that suggests honey on the label or any package of, or in any advertisement for, any food that resembles honey but is not pure honey.

46. **Sale or use for sale of admixtures of ghee or butter prohibited:**
   No person shall sell or have in his possession for the purpose of sale or for use as an ingredient in the preparation of an article of food for sale a mixture of ghee or butter and any substance (a) prepared in imitation of or as a substitute for ghee or butter, or (b) consisting of or containing any oil or fat which does not conform to the definition of ghee:

   Provided where a mixture prohibited by this rule is required for the preparation of an article of food, such mixture shall be made only at the time of the preparation of such article of food.

1. Ins. by Noti. No. GSR 1533, dated 8.7.1968.

123

124
The Prevention of Food Adulteration Rules, 1955

47. Restriction on use and sale of artificial Sweeteners: No artificial sweetener shall be added to any article of food.

Provided that artificial sweetener may be used in food articles in the table below in quantities not exceeding the limits shown against them and as per provision contained in Appendix C to these rules and shall bear the label decelerations as provided in sub-rule (ZZZ)(1)(A), (ZZZ)(1)(B) and (ZZZ)(12) of rule 42.

Table

<table>
<thead>
<tr>
<th>Sl. No</th>
<th>Name of Artificial Sweetener</th>
<th>Article of Food</th>
<th>Maximum Limit of Artificial Sweetener</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Saccharin Sodium</td>
<td>Carbonated Water</td>
<td>100ppm</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Soft Drink Concentrate</td>
<td>100ppm</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Supari</td>
<td>4000ppm</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Pan Masala</td>
<td>8000ppm</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Pan Flavouring Material</td>
<td>8.0 Per cent</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Synthetic Syrup for dispenser</td>
<td>450 ppm</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Sweets (Carbohydrates based and milk products based):- Halwa, Mysore Pak, Boondi Ladoo, Jalebi, Khoya Burfi, Peda, Gulab Jamun, Rasogolla and Similar milk product based sweets sold by any name.</td>
<td>500ppm</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Chocolate (White, Milk, Plain, Composite and Filled Sugar based/Sugar free confectionery)</td>
<td>500ppm</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Chewing gum/Bubble gum</td>
<td>3000ppm</td>
</tr>
<tr>
<td>2</td>
<td>Aspertame (methyl ester)</td>
<td>Carbonated Water</td>
<td>700ppm</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Soft Drink Concentrate</td>
<td>700ppm</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Biscuits, Bread, Cakes and Pasteries</td>
<td>2200ppm</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Sweets, (Carbohydrates based and milk products based):- Halwa, Mysore Pak, Boondi Ladoo, Jalebi, Khoya Burfi, Peda, Gulab Jamun, Rasogolla and Similar milk product based sweets sold by any name.</td>
<td>200ppm</td>
</tr>
</tbody>
</table>

2. Ins. by Noti. No. GSR. 454 (E), dated 15.4.1988 & GSR 177(E) dt. 6-4-1998.
3. Amended GSR 388 (E) dated 27-5-2004

The Prevention of Food Adulteration Rules, 1955

<table>
<thead>
<tr>
<th>Article</th>
<th>Limit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Khoya Burfi, Peda, Gulab Jamun, Rasogolla and Similar milk product based sweet sold by any name.</td>
<td>200ppm</td>
</tr>
<tr>
<td>Jam, Jellies, Marmalades</td>
<td>1000ppm</td>
</tr>
<tr>
<td>Chocolate (White, Milk, Plain, Composite and Filled Sugar based/Sugar free confectionery)</td>
<td>2000ppm</td>
</tr>
<tr>
<td>Sugar based/Sugar free confectionery</td>
<td>10000ppm</td>
</tr>
<tr>
<td>Chewing gum/Bubble gum</td>
<td>10000ppm</td>
</tr>
<tr>
<td>Synthetic Syrup for dispenser</td>
<td>3000ppm</td>
</tr>
<tr>
<td>Carbonated water</td>
<td>300ppm</td>
</tr>
<tr>
<td>Soft Drink Concentrate</td>
<td>*300ppm</td>
</tr>
<tr>
<td>Biscuits, Bread, Cakes and Pasteries</td>
<td>1000ppm</td>
</tr>
<tr>
<td>Sweets, (Carbohydrates based and Milk product based):- Halwa, Mysore Pak, Boondi Ladoo, Jalebi, Khoya Burfi, Peda, Gulab Jamun, Rasogolla and Similar milk product based sweet sold by any name.</td>
<td>500ppm</td>
</tr>
<tr>
<td>Chocolate (White, Milk, Plain, Composite and Filled Sugar based/Sugar free confectionery)</td>
<td>500ppm</td>
</tr>
<tr>
<td>Sugar based/Sugar free confectionery</td>
<td>3500ppm</td>
</tr>
<tr>
<td>Chewing gum/Bubble gum</td>
<td>5000ppm</td>
</tr>
<tr>
<td>Synthetic Syrup for dispenser</td>
<td>15000ppm</td>
</tr>
<tr>
<td>Carbonated Water</td>
<td>300ppm</td>
</tr>
<tr>
<td>Soft Drink Concentrate</td>
<td>*300ppm</td>
</tr>
<tr>
<td>Biscuits, Bread, Cakes and Pasteries</td>
<td>750ppm</td>
</tr>
<tr>
<td>Sweets, (Carbohydrates based and Milk product based):- Halwa, Mysore Pak, Boondi Ladoo, Jalebi, Khoya Burfi, Peda, Gulab Jamun, Rasogolla and Similar milk product based sweet sold by any name.</td>
<td>750ppm</td>
</tr>
</tbody>
</table>
The Prevention of Food Adulteration Rules, 1955

(2) No mixture of artificial sweeteners shall be added to any article of food or in the manufacture of table top sweeteners.

Provided that in case of carbonated water, soft drink concentrate and synthetic syrup for dispenser, wherein use of aspartame and acesulfame potassium have been allowed in the alternative, as per Table under sub-rule (1), these artificial sweeteners may be used in combination with one or more alternative if the quantity of each artificial sweetener so used does not exceed the maximum limit specified for that artificial sweetener in column (4) of the said Table as may be worked out on the basis of proportion in which such artificial sweeteners are combined. The products containing mixture of artificial sweeteners shall bear the label as provided under sub-rule (12) of sub-rule (ZZZ) of rule 42.

Illustration:- In column (3) of the said Table, in carbonated water, Aspertame (Methyl Ester) or Acesulfame Potassium or sucralose may be added individually as Table Top Sweetener and 1,2 may contain the following carrier or filler articles with label declaration as provided in sub-clauses (1) and (2) of sub-rule (ZZZ) of rule 42, namely.

1. Dextrose
2. Lactose
3. Maltodextrin
4. Mannitol
5. Sucrose
6. Isomalt
7. Citric acid
8. Calcium
9. Carboxymethyl Cellulose
10. Cream of Tartar, IP
11. Cross Carmellose sodium
12. Colloidal silicone dioxide
13. Glycrine
14. L-leucine
15. Magnesium stearate IP
16. Purified Talc
17. Poly vinyl pyrrolidone
18. Providone
19. Sodium hydrogen carbonate
20. Starch
21. Tartaric acid.

Provided that aspartame may be marketed as a table top sweetener in tablet or granular form in moisture proof package and the concentration of aspartame shall not exceed 18 mg per 100 mg of tablet or granule.

Explanation 1: Pan flavouring material refers to the flavouring agents permitted for human consumption to be used for pan. It shall be labelled as-

"PAN FLAVOURING MATERIAL"

Explanation II: Maximum limit of artificial sweetener in soft drink concentrate shall be as in reconstituted beverage or in final beverage for consumption. Soft Drink concentrate label shall give clear instruction for reconstitution of products for making final beverage.

(ii) Provided further that Saccharin Sodium or Aspertame (methyl ester) or Acesulfame Potassium or sucralose may be sold individually as Table Top Sweetener and 1,2 may contain the following carrier or filler articles with label declaration as provided in sub-clauses (1) and (2) of sub-rule (ZZZ) of rule 42, namely.

1. Dextrose
2. Lactose
3. Maltodextrin
4. Mannitol
5. Sucrose
6. Isomalt
7. Citric acid
8. Calcium
9. Carboxymethyl Cellulose
10. Cream of Tartar, IP
11. Cross Carmellose sodium

(iii) Provided also that where sucralose is marketed as Table Top Sweetener, the concentration of sucralose shall not exceed six mg per hundred mg of tablet or granule.

Explanation 1: Pan flavouring material refers to the flavouring agents permitted for human consumption to be used for pan. It shall be labelled as-

"PAN FLAVOURING MATERIAL"

Explanation II: Maximum limit of artificial sweetener in soft drink concentrate shall be as in reconstituted beverage or in final beverage for consumption. Soft Drink concentrate label shall give clear instruction for reconstitution of products for making final beverage.

(iii) Provided also that where sucralose is marketed as Table Top Sweetener, the concentration of sucralose shall not exceed six mg per hundred mg of tablet or granule.

Explanation 1: Pan flavouring material refers to the flavouring agents permitted for human consumption to be used for pan. It shall be labelled as-

"PAN FLAVOURING MATERIAL"

Explanation II: Maximum limit of artificial sweetener in soft drink concentrate shall be as in reconstituted beverage or in final beverage for consumption. Soft Drink concentrate label shall give clear instruction for reconstitution of products for making final beverage.

(iii) Provided also that where sucralose is marketed as Table Top Sweetener, the concentration of sucralose shall not exceed six mg per hundred mg of tablet or granule.

Explanation 1: Pan flavouring material refers to the flavouring agents permitted for human consumption to be used for pan. It shall be labelled as-

"PAN FLAVOURING MATERIAL"

Explanation II: Maximum limit of artificial sweetener in soft drink concentrate shall be as in reconstituted beverage or in final beverage for consumption. Soft Drink concentrate label shall give clear instruction for reconstitution of products for making final beverage.

(iii) Provided also that where sucralose is marketed as Table Top Sweetener, the concentration of sucralose shall not exceed six mg per hundred mg of tablet or granule.

Explanation 1: Pan flavouring material refers to the flavouring agents permitted for human consumption to be used for pan. It shall be labelled as-

"PAN FLAVOURING MATERIAL"

Explanation II: Maximum limit of artificial sweetener in soft drink concentrate shall be as in reconstituted beverage or in final beverage for consumption. Soft Drink concentrate label shall give clear instruction for reconstitution of products for making final beverage.

(iii) Provided also that where sucralose is marketed as Table Top Sweetener, the concentration of sucralose shall not exceed six mg per hundred mg of tablet or granule.

Explanation 1: Pan flavouring material refers to the flavouring agents permitted for human consumption to be used for pan. It shall be labelled as-

"PAN FLAVOURING MATERIAL"

Explanation II: Maximum limit of artificial sweetener in soft drink concentrate shall be as in reconstituted beverage or in final beverage for consumption. Soft Drink concentrate label shall give clear instruction for reconstitution of products for making final beverage.

(iii) Provided also that where sucralose is marketed as Table Top Sweetener, the concentration of sucralose shall not exceed six mg per hundred mg of tablet or granule.

Explanation 1: Pan flavouring material refers to the flavouring agents permitted for human consumption to be used for pan. It shall be labelled as-

"PAN FLAVOURING MATERIAL"

Explanation II: Maximum limit of artificial sweetener in soft drink concentrate shall be as in reconstituted beverage or in final beverage for consumption. Soft Drink concentrate label shall give clear instruction for reconstitution of products for making final beverage.

(iii) Provided also that where sucralose is marketed as Table Top Sweetener, the concentration of sucralose shall not exceed six mg per hundred mg of tablet or granule.
8][48-A. Sale of permitted food colours :- (1) No person shall manufacture, sell, stock, distribute or exhibit for sale synthetic food colours or their mixtures or any preparation of such colour for use in or upon food except under licence.

(2) No person shall sell a permitted synthetic food colour for use in or upon food unless its container carries a label stating the following particulars:

(a) the words "Food Colours ";
(b) the chemical and the common or commercial name [and colour index] of the dye-stuff.

(3) No person shall sell a mixture of permitted synthetic food colours for use in or upon food unless its container carries a label stating the following particulars:

(a) the words "Food Colour Mixture ";
(b) the chemical and the common or commercial name [and colour index] of the dyes used in the preparation.

(5) The licence referred in sub-rule (1) shall be issued by the licensing authority appointed under sub-rule(2) of rule 50 and shall be subject to such conditions as the State Government may specify in this behalf.

(6) All food colours [including natural colouring matters and permitted synthetic food colours, their preparations or mixture except saffron and curcumin shall be sold only under Indian Standards Institution Certification mark.]

2. Ins. by Noti. No. GSR 425 dated 4.4.1960
The Prevention of Food Adulteration Rules, 1955

6. Ins. by Noti No. GSR 105(E) dated 22.2.1994 (w.e.f. 22.2.1995).
9. Amended GSR 694 (E) dt. 11-10-1999 (wef 11-4-2000)

PART IX - CONDITIONS FOR SALE AND LICENCE

48-D Storage and sale of irradiated food: - Save as otherwise provided in these rules, no person shall irradiate for sale, store for sale, or transport for sale irradiated food."

48-E Sale of Fresh Fruits and Vegetables: - The Fresh Fruits and Vegetables shall be free from rotting and free from coating of waxes, mineral oil and colours.

49. Conditions for sale: - (1) Every utensil or container used for manufacturing, preparing or containing any food or ingredient of food intended for sale shall be kept at all times in good order and repair and in clean and sanitary condition. No such utensil or container shall be used for any other purpose.

(2) No person shall use for manufacturing, preparing or storing any food or ingredient of food intended for sale any utensil or container which is imperfectly enamelled or imperfectly tinned or which is made of such materials or is in such a state as to be likely to injure such food or render it noxious.

(3) Every utensil or container containing any food or ingredient of food intended for sale shall at all times be either provided with a tightfitting cover or kept closed or covered by a properly fitting lid or by a closed fitting cover or gauze, net or other material of a texture sufficiently fine to protect the food completely from dust, dirt and flies and other insects.

(4) No utensil or container used for the manufacture or preparation of or containing any food or ingredient of food intended for sale shall be kept in any place in which such utensil or container is likely by reason of impure air or dust or any offensive, noxious or deleterious gas or substance or any noxious or injurious emanations, exhalation, or effluvium, to be contaminated and thereby render the food noxious.

(5) A utensil or container made of the following materials or metals, when used in the preparation, packaging and storing of food shall be deemed to render it unfit for human consumption.

(i) containers which are rusty:
(ii) enamelled containers which have become chipped and rusty;
(iii) copper or brass containers which are not properly tinned 2[...]

82(iv) containers made of aluminium not conforming in chemical composition to IS: 20 specification for Cast Aluminum and Aluminum Alloy for utensils or IS: 21 specification for wrought Aluminum and Aluminium Alloy for utensils; and
8(v) containers made of plastic materials not conforming to the following Indian Standards Specification, used as appliances or receptacles for packing or storing whether partly or wholly, food articles, namely:-

8(a) IS :10146 (Specification for Polyethylene in contact with foodstuffs);
8(b) IS :10142 (Specification for styrene Polymers in contact with foodstuffs);
8(c) IS : 10151 (Specification for Polyvinyl Chloride (PVC), in contact with foodstuffs);
8(d) IS :10910 (Specification for Polypropylene in contact with foodstuffs).
8(e) IS : 11434 (Specifications for ionomer resins in contact with foodstuffs).
8(f) IS : 11704-[Specification for Ethylene Acrylic Acid (EAA) copolymer].
8(g) IS : 12254 -[Specification for Poly alkylene terephthalates (PET)].
8(h) IS : 12247-[Specification for Nylon 6 Polymer].
8(i) IS 13601-Ethylene Vinyl Acetate (EVA)
8(j) IS 13576- Ethylene Metha Acrylic Acid (EMM)."
133

1[(6) No person shall sell compounded asafoetida exceeding one kilogram in weight except in sealed container with a label.]  
1[(7) No person shall sell Hingra without a label on its container under which is printed a declaration in the form specified in Rule 42.]  
2[(8) No person shall sell Titanium dioxide (food grade) except under Indian Standards Institution Certification Mark.]  
3[(9) No person shall sell salsed fat for any other purpose except for Bakery and Confectionery and it shall be refined and shall bear the label declaration as laid down in rule 42. (T).]  
4[(10) Edible common salt or iodised salt or iron fortified common salt containing anticaking agent shall be sold only in a package which shall bear the label as specified in sub-rule (V) of rule 42.  

(10A) Iron fortified common salt shall be sold only in high density polyethylene bag (HDPE) (14 mesh, density 100kg/m², un laminated) package which shall bear the label as specified in sub-rule (VV) of rule 42].  
5[(11) No person shall sell lactic acid, for use in food except under Indian Standards Institution Marks]  
6[(12) The Katha prepared by 'Bhatti method shall be conspicuously marked as "Bhatti Katha."]  
7[(13) All edible oils, except coconut oil, imported in crude, raw or unrefined form shall be subjected to the process of refining before sale for human consumption. Such oils shall bear a label declaration as laid down in Rule 42 (W).]  
8[(14) Dried Glucose Syrup containing sulphur-dioxide exceeding 40 ppm shall be sold only in a package which shall bear the label as specified in sub-rule (X) of rule 42]  

1. Ins. by Noti. No. GSR 1256, dated 17.8.1967  
7. Ins. by Noti. No. GSR 44 (E), dated 5.2.1982 (w.e.f. 5.8.1982).  
10. Ins. by Noti. No. 670 (E) dated 27.11.1997 (w.e.f. 27.5.1998)  
11. Amended GSR 716(E) dt. 13-9-2000 (w.e.f 30-9-2000)
Oil'. The sealed package shall be sold or offered for sale only under AGMARK certification mark bearing the label declaration as provided under rule 42 and rule 44 besides other labelling requirements under these rules.

2(22) Coloured and flavoured ‘table margarine shall only be sold in a sealed package weighing not more than 500 gms with a label declaring addition of colour and flavour as required under these rules.

(23) The Fat spread shall not be sold in loose form. It shall be sold in sealed packages weighing not more than 500 gms. The word 'butter' shall not be associated while labelling the product. The sealed package shall be sold or offered for sale only under AGMARK certification mark bearing the label declarations as provided under rule 42 besides other labelling requirements under these rules.

(24) No person shall sell powdered spices and condiments except under packed conditions.

(Explanation) :- For the purpose of this sub-rule "spices" and condiments means the spices and condiments specified in Appendix 'B' of PFA Rules 1955 :-

(25) No person shall sell or serve food in any "commercial establishment" in plastic articles used in catering and cutlery, unless the plastic material used in catering and cutlery articles, conform to the food grade plastic, specified in rule 49 (5) (v).

(Explanation) :- For the purpose of this sub-rule "commercial establishment" means any establishment, called by whatever name, being run/managed by any person or by any authority of the Government, Semi-Government or by any corporate registered body which deals in the business of selling or serving food.

(26) Conditions for sale of irradiated food :- All irradiated food shall be sold in prepacked conditions only. The type of packaging material used for irradiated food for sale or for stock for sale or for exhibition for sale or for storage for sale shall conform to the requirement of packaging material as per rule 49.

5. Subs. by Noti. No. GSR 91 (E) dated 7.2.1992

1[(I-A) One licence may be issued by the licensing authority for one or more articles of food and also for different establishments or premises in the same local area.]

1[(I-B) The name and address of the Director or Manager, as the case may be nominated by the company under Rule 12-B shall be mentioned in the licence].

(2) The State Government or the local authority shall appoint licensing authorities.

(3) A licensing authority may, with the approval of the State Government or the local authority by an order in writing, delegate the power to sign licences and such other powers as may be specified in the order to any other person under his control.

4[(4) If the articles of food are manufactured, stored or exhibited for sale at different premises situated in more than one local area, separate applications shall be made and separate licence shall be issued in respect of such premises not falling within the same local area:

Provided that the itinerant vendors who have no specified place of business, shall be licensed to conduct business in a particular area within the jurisdiction of the licensing authority.]

(5) Before granting a licence for manufacture, stock or exhibition of any of the articles of food in respect of which a licence is required, the licensing authority shall inspect the premises and satisfy itself that it is free from sanitary defects. The applicant for the licence shall have to make such alteration in the premises as may be required by the licensing authority for the grant of licence.

1[Provided that the licensing authority may, for reasons to be recorded in writing, refuse to grant a licence, if it is satisfied that it is necessary to do so in the interest of public health.]

2[(6) Omitted.]

(7) Poprioters of [hotels, restaurants and other food stalls (including mobile and itinerant food stalls) who sell or expose for sale savouries, sweets or other articles of food) shall put up a notice board containing separate lists of the articles which have been cooked in ghee, edible oil, [vanaspati] and other fats for the information of the intending purchasers.]

6[(8) Omitted.]

(9) No licensee shall employ in his work any person who is suffering from infectious, contagious or loathsome disease.

(10) No person shall manufacture, store or expose for sale or permit the sale of any article of food in any premises not effectively separated to the satisfaction of the licensing authority from any privy, urinal, sullage, drain or place of storage of foul and waste matter.

(11) All vessels used for the storage or manufacture of the articles intended for sale shall have proper cover to avoid contamination.

(12) Every manufacturer [including ghani operator] or wholesale dealer in butter, ghee, vanaspati, edible oils, and other fats shall maintain a register showing the quantity manufactured, received or sold and the destination of each consignment of the substances sent out from his manufactory or place of business, and shall present such register for inspection whenever required to do so by the licensing authority.

1[(13) An itinerant vendor granted a licence under these rules shall carry a metallic badge on his arm showing clearly the licence number, the nature of articles for the sale of which the licence has been granted, his name and address and the name, address of the owner, if any, for whom he is working. His containers of food and the vehicle shall also be similarly marked. In addition to the metallic badge the vendor shall, if so required by the State Government or the local authority, carry an identity card with his photograph and the number of the licence. The identity card shall be renewed every year:]

3[Provided that the whole-time employees of the companies shall not be treated as itinerant vendors for the purpose of carrying a metallic badge on their arms or obtaining separate licences if an identity card containing particulars of the valid municipal licence is carried by them.]
1. The nature of articles of food for the sale of which a licence is required under these rules shall be mentioned in the application for licence. Any objectionable, ambiguous or misleading trade name shall not be approved by the licensing authority.

2. Every licensee who sells any food, shall display a notice board containing the nature of the articles which he is exposing or offering for sale.

Notes: Sale of adulterated milk without licence—the law is well settled that when a person is convicted of an offence of selling the adulterated milk without a licence in as much no licence is required for the sale of adulterated milk. (Sheo Raj vs. State and another) Delhi High Court-FAC 1991 (1) 230

51. Duration of licences:— A licence shall, unless sooner suspended or cancelled, be in force for a period of five years or for such period as the State Government may prescribe:

Provided that the licensee shall make an application for renewal of at least three month before the expiry of the period of validity of the licence and the licensing authority shall pass orders on the application before the expiry period of validity of the licence in force.

52. Definition of Preservative:— "Preservative" means a substance which when added to food, is capable of inhibiting, retarding or arresting the process of fermentation, acidification or other decomposition of food.

Part X- Preservatives

53. Classification of Preservative:— Preservatives shall be divided into following classes:

(i) Class I Preservative shall be:
   (a) Common salt.
   (b) Sugar
   (c) Dextrose.
   (d) Glucose [Syrup].
   (e) Spices.
   (f) Vinegar or acetic acid.
   (g) Honey.
   (h) Edible vegetable oil

(ii) Class II preservatives shall be:
   (a) Benzoic acid including salts thereof,
   (b) Sulphurous acid including salts thereof,
   (c) Nitrates or Nitrites of Sodium or Potassium in respect of food like ham, pickled meat,
   (d) Sorbic acid including its sodium, potassium and calcium salts, propionates of calcium or sodium, lactic acid, and acid calcium phosphate.

1. Ins. by Noti. No. 829(E), dated 7.11.1983,(w.e.f. 7.5.1984)

The Prevention of Food Adulteration Rules, 1955

2[(e) Nisin, 3[.......]

4[(f) Sodium and calcium propionate.]

5[(g) Methyl or propyl Parahydroxy-Benzoate
(h) Propionic acid, including esters or salts thereof,
(i) Sodium diacetate, and
(j) Sodium, potassium and calcium salts of lactic acid.

54. Use of more than one Class II preservative prohibited:-
No person shall use in or upon a food more than one Class II preservative:

1[(Provided that where in column (2) of the table given below Rule 55, the use of more than one preservative has been allowed in the alternative, those preservatives may, notwithstanding anything contained in rule 55, be used in combination with one or more alternatives, provided the quantity of each preservative so used does not exceed such number of parts out of those specified for that preservative in column (3) of the aforesaid table as may be worked out on the basis of the proportion in which such preservatives are combined.

Illustration :- In the group of foods specified in Item 6 of the table given below Rule 55, Sulphur dioxide or Benzoic acid can be added in the proportion of 40 parts per million or 200 parts per million respectively. If both preservatives are used in combination and the proportion of Sulphur dioxide is 20 parts per million, the proportion of Benzoic acid shall not exceed the proportion of 100 parts per million.]

55. Use of Class II preservatives restricted :- The use of Class II preservatives shall be restricted to the following group of foods in concentration not exceeding the proportions given below against each.

<table>
<thead>
<tr>
<th>Article of food</th>
<th>Preservative</th>
<th>Parts per million</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Sausages and sausage meat containing raw meat, cereals and condiments.</td>
<td>Sulphur dioxide</td>
<td>450</td>
</tr>
<tr>
<td>2. Fruit, fruit pulp or juice (not dried) for conversion into jam or crystallised glace or cured fruit or other products :</td>
<td></td>
<td></td>
</tr>
<tr>
<td>(a) Cherries</td>
<td>Sulphur dioxide</td>
<td>2,000</td>
</tr>
<tr>
<td>(b) Strawberries and raspberries</td>
<td>-Do-</td>
<td>2,000</td>
</tr>
<tr>
<td>(c) Other fruits</td>
<td>-Do-</td>
<td>1,000</td>
</tr>
<tr>
<td>3. Fruit Juice concentrate</td>
<td>-Do-</td>
<td>1,500</td>
</tr>
<tr>
<td>4. Dried fruit :</td>
<td></td>
<td></td>
</tr>
<tr>
<td>(a) Apricots, peaches, apples, pears and other fruits</td>
<td>-Do-</td>
<td>2,000</td>
</tr>
<tr>
<td>(b) Raisins and sultanas</td>
<td>-Do-</td>
<td>750</td>
</tr>
<tr>
<td>5. Other non-alcoholic wines, squashes, crushes, fruit syrups, cordials, fruit juice and barley water (to be used after dilution).</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sulphur dioxide or Benzoic acid</td>
<td>350</td>
<td>600</td>
</tr>
<tr>
<td>6. Jam, Marmalade, preserve, canned cherry and fruit jelly</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sulphur dioxide or Benzoic acid</td>
<td>40</td>
<td>200</td>
</tr>
<tr>
<td>7. Crystallised glace or cured fruit (including candied peel)</td>
<td>Sulphur dioxide</td>
<td>150</td>
</tr>
</tbody>
</table>

5. Subs. by Noti. No. GSR 829 (E), dated 7.11.1983 (w.e.f. 7.5.1984)
The Prevention of Food Adulteration Rules, 1955

<table>
<thead>
<tr>
<th>No.</th>
<th>Description</th>
<th>Added (w.e.f.)</th>
</tr>
</thead>
<tbody>
<tr>
<td>8</td>
<td>Fruit and fruit pulp not otherwise specified in the schedule</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Sulphur dioxide</td>
<td>350</td>
</tr>
<tr>
<td>9A</td>
<td>Plantation white sugar, cube sugar, dextrose, gur or jaggery, misri</td>
<td>70</td>
</tr>
<tr>
<td>9B</td>
<td>Refined sugar</td>
<td>40</td>
</tr>
<tr>
<td>10</td>
<td>Corn flour and such like starches</td>
<td>100</td>
</tr>
<tr>
<td>11</td>
<td>Corn syrup</td>
<td>450</td>
</tr>
<tr>
<td>12</td>
<td>Gelatine</td>
<td>2[1,000]</td>
</tr>
<tr>
<td>13</td>
<td>Beer</td>
<td>70</td>
</tr>
<tr>
<td>14</td>
<td>Cider</td>
<td>200</td>
</tr>
<tr>
<td>15</td>
<td>Alcoholic wines</td>
<td>450</td>
</tr>
<tr>
<td>16</td>
<td>Ready to serve beverages</td>
<td>70</td>
</tr>
<tr>
<td></td>
<td>Sulphur dioxide</td>
<td></td>
</tr>
<tr>
<td></td>
<td>or Benzoic acid</td>
<td>120</td>
</tr>
<tr>
<td>17</td>
<td>Brewed ginger beer</td>
<td>120</td>
</tr>
<tr>
<td>18</td>
<td>Coffee extract</td>
<td>450</td>
</tr>
</tbody>
</table>

1. Subs. by Noti. No. GSR 916 (E), dated 17.11.1987 (w.e.f. 17.5.1988).
2. Ins. by Noti. No. GSR 205, dated 23.2.1974 (w.e.f. 23.5.1974)
<table>
<thead>
<tr>
<th>Rule</th>
<th>Description</th>
<th>Preservatives</th>
<th>Limit</th>
</tr>
</thead>
<tbody>
<tr>
<td>29(a)</td>
<td>Flour confectionery</td>
<td>6Sorbic acid including Sodium, Potassium and Calcium salts (Calculated as Sorbic acid)</td>
<td>1,500</td>
</tr>
<tr>
<td>29(b)</td>
<td>Filled chocolate</td>
<td>6Sorbic acid including Sodium, Potassium and Calcium salts (Calculated as Sorbic acid)</td>
<td>1,500</td>
</tr>
<tr>
<td>30</td>
<td>Smoked fish (in wrappers)</td>
<td>Sorbic acid Only wrappers may be impregnated with Sorbic acid</td>
<td></td>
</tr>
<tr>
<td>31</td>
<td>Dry mixes of Rasgollas</td>
<td>Sulphur dioxide</td>
<td>100</td>
</tr>
<tr>
<td>32</td>
<td>Soups (other than canned)</td>
<td>- Do -</td>
<td>150</td>
</tr>
<tr>
<td></td>
<td>Dried soups</td>
<td>Sulphur dioxide</td>
<td>1,500</td>
</tr>
<tr>
<td></td>
<td>Dehydrated soup mix' when packed in containers other than cans</td>
<td>Sulphur dioxide</td>
<td>1,500</td>
</tr>
<tr>
<td>33</td>
<td>Fruits and vegetables, flakes, powder, figs</td>
<td>Sulphur dioxide</td>
<td>600</td>
</tr>
<tr>
<td>34</td>
<td>Flour for baked food</td>
<td>Sodium diacetate or Propionate or Methyl propylhydroxy Benzoate</td>
<td>2,500 or 3,200 or 500</td>
</tr>
<tr>
<td>35</td>
<td>Preserved Chapatties</td>
<td>Sorbic acid</td>
<td>1,500</td>
</tr>
<tr>
<td>36</td>
<td>Paneer or Chhana</td>
<td>Sorbic acid and its sodium, Potassium or calcium salts (calculated as sorbic acid) or Propionic acid and its sodium or potassium salts (calculated as Propionic acid)</td>
<td>2,000</td>
</tr>
<tr>
<td>37</td>
<td>Fat Spread</td>
<td>Sorbic acid and its sodium, potassium and calcium salts (Calculated as sorbic acid) Or Benzoic acid and its sodium and potassium salts (Calculated as benzoic acid) or both</td>
<td>1000</td>
</tr>
<tr>
<td>38</td>
<td>Jam, Jellies, Marmalades, preserves, crystallised, glazed or candied fruits, including candied peels, fruits bars</td>
<td>Sorbic Acid and its Calcium/sodium/potassium salts (calculated as sorbic acid)</td>
<td>500</td>
</tr>
<tr>
<td>39</td>
<td>Fruit Juice concentrates with preservatives for conversion in juices, nectars for ready to serve beverages in bottles, pouches, selling through dispenser</td>
<td>&quot;</td>
<td>100</td>
</tr>
<tr>
<td>40</td>
<td>Fruit juices (tin, bottles or pouches)</td>
<td>&quot;</td>
<td>200</td>
</tr>
<tr>
<td>41</td>
<td>Nectars, ready-to-serve beverages in bottles, pouches or selling through dispensers</td>
<td>&quot;</td>
<td>50</td>
</tr>
<tr>
<td>42</td>
<td>Prunes</td>
<td>Potassium sorbate (calculated as sorbic acid)</td>
<td>1000</td>
</tr>
</tbody>
</table>

1. Ins. by Noti. No. GSR 1533, dated 8.7.1968.


1[55-A. Use of Class II preservatives in mixed foods:- In a mixture of two or more foods mentioned against each item in the Table under Rule 55, the use of Class II preservative or preservatives shall be restricted to the limit up to which the use of such preservative or preservatives is permitted for the foods or groups of foods contained in such mixture.]

1. Ins. by Noti. No. GSR 1533, dated 8.7.1968.

145
The Prevention of Food Adulteration Rules, 1955

Illustration :- In the food specified in item 23 of the table given below Rule 55, sulphur dioxide can be added to dehydrated vegetables in the proportion of 2,000 part per million, if this food is mixed with the food specified in item 24 given in the said table, that is to say tomato puree and paste, where benzoic is permitted to an extent of 250 ppm, then in the mixture containing equal parts of these two foods, the proportion of Sulphur dioxide and Benzoic acid, shall be 1,000 p.p.m. and 125 p.p.m. respectively.

355-B-Restriction on use of nitrate and nitrite :- No nitrate or nitrite shall be added to any infant food.

355-C- Use of Natamycin for surface treatment of cheese hard :- Natamycin may be used for surface treatment of cheese (hard) under label declaration as specified in clause (8) of sub-rule (ZZZ) of rule 42 subject to the following conditions, namely :-

(i) Maximum level of application of Natamycin shall not exceed 2 mg/dm³
(ii) The penetration depth of natamycin in cheese (hard) shall not exceed 2 mm.
(iii) The maximum residue level of Natamycin in the finished cheese (hard) shall not exceed 1mg/dm³.

55-D Use of Nisin as a preservative in Coconut Water Drink-Nisin

Omitted

55-E Use of Nisin as a preservative in Milk -Nisin

Omitted

56. Omitted.

57. Poisonous metals :- (1) Chemicals described in monographs of the Indian Pharmacopoeia when used in foods, shall not contain poisonous metals beyond the limits specified in the appropriate monographs of the Indian Pharmacopoeia for the time being in force.

(2) Notwithstanding the provisions of sub-rule (1), no article of food specified in Column 2 of the table below, shall contain any metal specified in excess of the quantity specified in Column 3 of the said table.

<table>
<thead>
<tr>
<th>Name of the poisonous metal</th>
<th>Article of food</th>
<th>Parts per million by weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>(1)</td>
<td>(2)</td>
<td>(3)</td>
</tr>
<tr>
<td>1. Lead</td>
<td>Beverages :</td>
<td></td>
</tr>
<tr>
<td>(i)</td>
<td>Concentrated soft drinks (but not including concentrates used in the manufacture of soft drinks)</td>
<td>0.5</td>
</tr>
<tr>
<td>(ii)</td>
<td>Fruit and vegetable juice (including tomato juice, but not including lime juice and lemon juice)</td>
<td>1.0</td>
</tr>
<tr>
<td>(iii)</td>
<td>Concentrates used in the manufacture of soft drinks, lime juice and lemon juice</td>
<td>2.0</td>
</tr>
<tr>
<td>2(i-a)</td>
<td>Baking powder</td>
<td>10</td>
</tr>
<tr>
<td>2(i-b)</td>
<td>Edible oils and fats</td>
<td>0.5</td>
</tr>
<tr>
<td>2(i-c)</td>
<td>Infant Milk substitute and Infant foods</td>
<td>0.2</td>
</tr>
<tr>
<td>4(i-d)</td>
<td>Turmeric whole and powder</td>
<td>10.0</td>
</tr>
<tr>
<td>(ii) Other foods</td>
<td>Anhydrous dextrose and dextrose monohydrate, edible oils and fats, refined white sugar (sulphated ash content not exceeding 0.03 per cent)</td>
<td>0.5</td>
</tr>
<tr>
<td></td>
<td>Ice-cream, iced lollies and similar frozen confections</td>
<td>1.0</td>
</tr>
</tbody>
</table>

1. Ins. by Noti. No. GSR 1533, dated 8.7.1968.
5. Ins. by Not No. GSR 223 (E) dated 20.5.1996 (w.e.f. 20.11.1996.
6. Amended GSR 396 (E) dt-27-5-1999
7. Omitted GSR 388(E) dated 25.6.2004
<table>
<thead>
<tr>
<th>(1)</th>
<th>(2)</th>
<th>(3)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canned fish, canned meats, edible gelatin, meat extracts and hydrolysed protein, dried or dehydrated vegetables (other than onions)</td>
<td>All types of sugar, sugar syrup, invert sugar, and direct consumption coloured sugars with sulphated ash content exceeding 1.0 per cent.</td>
<td>5.0</td>
</tr>
<tr>
<td>Raw sugars except those sold for direct consumption or used for manufacturing purposes other than the manufacture of refined sugar</td>
<td>Edible molasses, caramel, liquid and solid glucose and starch conversion products with a sulphated ash content exceeding 1.0 per cent.</td>
<td>5.0</td>
</tr>
<tr>
<td>Cocoa powder</td>
<td>(on the dry fat free substance)</td>
<td>5.0</td>
</tr>
<tr>
<td>Yeast and yeast products</td>
<td>(on the dry matter)</td>
<td>5.0</td>
</tr>
<tr>
<td>Tea, dehydrated onions, dried herbs and spices, flavourings, alginic acid, alignates, agar, carrageen and similar products derived from seaweed Liquid pectin, chemicals not otherwise specified, used as ingredients or in the preparation or processing of food</td>
<td></td>
<td>10.0</td>
</tr>
</tbody>
</table>

---

<table>
<thead>
<tr>
<th>(1)</th>
<th>(2)</th>
<th>(3)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Food colouring other than caramel</td>
<td>Solid pectin</td>
<td>10.0</td>
</tr>
<tr>
<td>(on the dry colouring matter)</td>
<td>Hard boiled sugar confectionery</td>
<td>5.0</td>
</tr>
<tr>
<td>[Iron Fortified Common Salt]</td>
<td>2.0</td>
<td></td>
</tr>
<tr>
<td>3&quot;(ii-a) Corned beef, Luncheon meat, Cooked Ham, Chopped meat, Canned chicken, Canned mutton and Goat meat.</td>
<td>(iii) Foods not specified</td>
<td>2.5</td>
</tr>
<tr>
<td>2. Copper</td>
<td>(i) Beverages : Soft drinks excluding concentrates and Carbonated water</td>
<td>7.0</td>
</tr>
<tr>
<td></td>
<td>Carbonated water</td>
<td>1.5</td>
</tr>
<tr>
<td></td>
<td>[Toddy]</td>
<td>5.0</td>
</tr>
<tr>
<td></td>
<td>Concentrates for soft drinks</td>
<td>20.0</td>
</tr>
<tr>
<td>(ii) Other foods : Chicory dried or roasted, coffee beans, flavourings, pectin-liquid</td>
<td>Colouring</td>
<td>30.0</td>
</tr>
<tr>
<td></td>
<td>(on the dry colouring matter)</td>
<td>30.0</td>
</tr>
<tr>
<td></td>
<td>Edible gelatin</td>
<td>30.0</td>
</tr>
<tr>
<td></td>
<td>Tomato ketchup</td>
<td>50.0</td>
</tr>
<tr>
<td></td>
<td>(on the dried total solids)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Yeast and yeast products</td>
<td>60.0</td>
</tr>
<tr>
<td></td>
<td>(on the dry matter)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Cocoa powder</td>
<td>70.0</td>
</tr>
<tr>
<td></td>
<td>(on the fat free substance)</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Tomato puree, paste, powder juice and cocktails</td>
<td>100.0</td>
</tr>
<tr>
<td></td>
<td>(on the dried tomato solid)</td>
<td></td>
</tr>
</tbody>
</table>

### The Prevention of Food Adulteration Rules, 1955

<table>
<thead>
<tr>
<th>1</th>
<th>2</th>
<th>3</th>
</tr>
</thead>
<tbody>
<tr>
<td>3.</td>
<td>Ins. by Noti. No. GSR 121 (E) dated 11.3.1996 (w.e.f. 7.9.1996)</td>
<td></td>
</tr>
</tbody>
</table>

1. **Arsenic**

   (i) *Milk*

   - Soft drink intended for consumption after dilution except carbonated water: 0.5
   - Carbonated water: 0.25

   (ii) **Beverages**:

   - Turmeric whole and powder: 0.1

   (iii) **Juice of orange, grape, apple, tomato, pineapple and lemon**

   - Pulp and pulp products of any fruit: 0.2

   (iv) **Preservatives, anti-oxidants, emulsifying and stabilising agents and synthetic food colours**

   - On dry matter: 3.0

   (v) **Other foods**:

   - Ice-cream, iced lollies and similar frozen confections: 0.5
   - Dehydrated onion, edible gelatin, liquid pectin: 2.0
   - Chicory-dried or roasted: 4.0

2. **Tin**

   (i) **Processed and canned products**

   - Jam, Jellies and marmalade: 250
   - Juice of orange, grape, tomato, pineapple and lemon: 250
   - Pulp and pulp products of any fruit: 250

   (ii) **Infant Milk substitute and Infant foods**

   - Turmeric whole and powder: Nil

3. **Zinc**

   (i) **Ready-to-drink beverages**

   - Juice of orange, grape, tomato, pineapple and lemon: 5.0
   - Pulp and pulp products of any fruit: 5.0

   (ii) **Infant milk substitute and Infant foods**

   - On dry colouring matter: 50.0

4. **Cadmium**

   (i) **Infant Milk substitutes and Infant foods**

   - 0.1

   (ii) **Turmeric whole and Powder**

   - 0.1

   (iii) **Other foods**

   - 1.5

5. **Mercury**

   - Fish: 0.5
   - Other food: 1.0

---

3. Ins. by Noti. No. GSR 121 (E) dated 11.3.1996 (w.e.f. 7.9.1996)
The Prevention of Food Adulteration Rules, 1955

8. Methyl Mercury
   (Calculated as the element)  All foods  0.25"

19. Chromium
   Refined Sugar  20ppb.

2(10) Nickel
   All hydrogenated, partially hydrogenated, interesterified vegetable oils and fats such as vanaspati, table margarine, bakery and industrial margarine, bakery shortening, fat spread and partially hydrogenated soybean oil.

3[Part XI A-Crop Contaminants and Naturally Occurring Toxic Substances]

57-A. Crop contaminants :- (1) Crop contaminant means any substance not intentionally added to food, but which gets added to articles of food in the process of their production (including operations carried out in crop husbandry, animal husbandry and veterinary medicine), manufacture, processing, preparation, treatment, packing, packaging, transport or holding of articles of such foods as a result of environmental contamination.

(2) No article of food specified in column (2) of the Table below shall contain crop contaminant specified in the corresponding entry in column (1) thereof in excess of quantities specified in the corresponding entry in column (3) of the said Table:-

<table>
<thead>
<tr>
<th>Name of the contaminants</th>
<th>Article of food</th>
<th>mg/kg.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Aflatoxin</td>
<td>All articles of food</td>
<td>0.03</td>
</tr>
</tbody>
</table>

57-B. Naturally Occurring Toxic Substances :- The toxic substance specified in column (1) of the Table below, which may occur naturally in any article of food, shall not exceed the limit specified in the corresponding entry in column (2) of the said Table:-

<table>
<thead>
<tr>
<th>Name of substance</th>
<th>Maximum limit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Agaric acid</td>
<td>100 ppm</td>
</tr>
</tbody>
</table>

1[PART XII

ANTI-OXIDANTS, EMULSIFYING AND STABILISING 2[AND ANTICAKING AGENTS]

58. Definition of anti-oxidants :- 'Anti-oxidant' means a substance which when added to food retards or prevents oxidative deterioration of food and does not include sugar, cereal oils, flours, herbs and spices.

7, 3[59. Restriction on use of anti-oxidants :- No anti-oxidant other than lecithin, ascorbic acid and tocopherol shall be added to any food unless otherwise provided in Appendix B and Appendix C of these rules.

Provided that the following anti-oxidants, not exceeding in concentration mentioned against each, may be added to edible oils and fats except ghee and butter, namely :-

1. Ethyl gallate
2. Propyl gallate
3. Octyl gallate or mixture thereof 0.01 per cent
4. Dodecyl gallate
5. 3[Ascorbyl palmitate] 0.02 per cent
6. Butylated hydroxyanisole (BHA) 0.02 per cent
7. Citric acid
8. Tartaric acid
9. Gallic acid 0.01 per cent
10. Resin Guaiac 0.05 per cent
11. Tertiary butyl hydroquinone (TBHQ) 0.02 per cent

Provided that dry mixes of Rasgollas and vadas may contain

7. Amended Noti No. GSR 388 (E) dated 25.6.2004
butylated hydroxyanisole (BHA) not exceeding 0.02 per cent calculated on the basis of fat content:

Provided further that anti-oxidants permitted in Rule 59 may be used in permitted flavouring agents in concentration not exceeding 0.01 per cent.

Provided further that wherever butylated hydroxyanisole (BHA) is used in conjunction with the anti-oxidants mentioned at items Nos. 1 to 4 of the preceding proviso, the quantity of the mixture shall not exceed the limit of 0.02 per cent:

Provided also that, Ghee and Butter may contain Butylated hydroxyanisole (BHA) in a concentration not exceeding 0.02 per cent.

Provided further that ready-to-eat dry breakfast cereals may contain Butylated hydroxyanisole (BHA) not exceeding 0.005 per cent (50 p.p.m.).

Provided also that in ready to drink infant milk substitute, lecithin and ascorbyl palmitate may be used up to a maximum limit of 0.5 gm/100 ml. and 1 mg/100 ml. respectively.

Provided that chewing gum/bubble gum may contain Butylated hydroxyanisole (BHA) not exceeding 250ppm.


9. BVO omitted by Noti. No. GSR 411 (E) dated 29.3.1990 (from 15.4.1990)

10. BVO omitted by Noti. No. GSR 411 (E) dated 29.3.1990 (from 15.4.1990)


The Prevention of Food Adulteration Rules, 1955

1 Provided also that diacetyl tartaric acid, esters of mono and diglycerides may be used in bread and cakes.

2 [61-A Use of starch phosphate :- Starch phosphate, a gum arabic substitute, may be used in syrup, ice-cream powder, salad dressing and pudding to a maximum extent of 0.5 per cent.]

3 [61-AA Use of modified starches-Modified food starches (derivative starches) may be used in baked foods, confectionery, snacks, flavours, dairy products (where use of emulsifier/stabiliser is allowed in Appendix 'B' to the Prevention of Food Adulteration Rules, 1995) glazes, icings, gravies, sauces, soups, coatings upto a maximum concentration of 0.5 percent by weight].

61-B. Use of emulsifying and stabilising agents in flavouring agents :- The emulsifying and stabilising agents may be added to flavouring agents.

61-C. Use of emulsifying and stabilising agents in fruit products:- The following emulsifying and stabilising agents may be added to fruit products:

1. Pectin
2. Sodium alginate
3. Calcium alginate
4. Alginic acid
5. Propylene glycol alginate

61-D. Use of emulsifying and stabilising agents in Frozen desserts :- The emulsifying and stabilising agents enlisted under rule 60 may be added to Frozen desserts.

61-E Use of Xanthan gum - Xanthan gum may be used in food articles upto a maximum extend of 0.5 per cent by weight (omitted w.e.f. 25.12.2004)

62. Restriction on use of anticaking agents : No anticaking agents shall be used in any food except where the use of anticaking agents is specifically permitted.

[Provided that table salt, onion powder, garlic powder, fruit powder and soup powder may contain the following anticaking agents in quantities not exceeding 2.0 per cent, either singly or in combination, namely :-

(1) Carbonates of calcium and magnesium;
(2) phosphate of calcium and magnesium;
(3) silicates of calcium, magnesium, aluminium or sodium or silicon dioxide;
(4) myristates, palmitates or stearates of aluminium, ammonium, calcium, potassium or sodium.]

Provided further that calcium, potassium or sodium ferrocyanide may be used as crystal modifiers and anti-caking agent in common salt, iodised salt and iron fortified salt in quantity not exceeding 10 mg/ kg singly or in combination expressed as ferrocyanide ."

62-A. Antifoaming agents in edible oils and fats :- Dimethyl Polysiloxane, food grade, may be used as an antifoaming agent in edible oils and fats for deep fat frying upto a maximum limit of 10 parts per million. Provided that mono and diglycerides of fatty acids of edible oil may be used as antifoaming agent in jam, jellies and marmalade

Explanation : For the purpose of this rule, "Antifoaming agent" means substance which retards deteriorative change and foaming height during heating."

62-B. Use of release agents in confectionery :- Spreadasil silicon spray (Dimethyl Polysiloxane) if used as release agent in jam, jellies and marmalade shall not exceed 10 p.p.m of the finished product.

PART XIII- FLAVOURING AGENTS AND RELATED SUBSTANCES]

63. Flavouring agents :- Flavouring agents include flavour substances, flavour extracts or flavour preparations, which are capable of imparting flavouring properties, namely taste or odour or both to food. Flavouring agents may be of following three types:-

6(A) Natural Flavours and Natural Flavouring Substances:--
"Natural Flavours" and "Natural Flavouring Substances" are flavour preparations and single substance respectively, acceptable for human consumption, obtained exclusively by physical processes from vegetable for human consumption.

(B) Nature-Identical Flavouring Substances:--
Nature-identical flavouring substances are substances chemically isolated from aromatic raw materials or obtained synthetically; they are chemically identical to substances present in natural products intended for human consumption, either processed or not.

(C) Artificial Flavouring Substances:--
Artificial Flavouring substances are those substances which have not been identified in natural products intended for human consumption either processed or not.

64-A. Use of anti-oxidants, emulsifying and stabilising agents and food preservatives in flavour:-- The flavouring agents may contain permitted anti-oxidants, emulsifying and stabilising agents and food preservatives.

64-B. Use of Monosodium Glutamate:-- Monosodium Glutamate may be added to foods as per the provisions contained in Appendix C, subject to Good Manufacturing Practices (GMP) level and under proper label declaration as provided in rule 42(S). It shall not be added to any food for use by infant below twelve months and in the following foods:

(List of foods where Mono Sodium Glutamate is not allowed)
1. Milk and Milk Products including Buttermilk.
2. Fermented and renneted milk products (plain) excluding dairy based drink.
3. Pasteurized cream
4. Sterilised, UHT, whipping or whipped and reduced fat creams.
5. Fats and Oils, Foodgrains, Pulses, Oil seeds and groundned/powdered foodgrains.
7. Fresh fruit.
8. Surface treated fruit.
9. Peeled or cut fruit.
10. Fresh vegetables, Surface treated fruit, Peeled or cut fruits.
11. Frozen vegetables.
12. Whole, broken or flaked, grains, including rice.
13. Flours of cereals, pulses and starches.
14. Pastas and noodles (only dried products)
15. Fresh meat, poultry and game, whole pieces or cuts or comminuted.
16. Fresh fish and fish products, including mollusks, crustaceans and echinoderms.
17. Processed fish and fish products, including mollusks, crustaceans and echinoderms.
18. Fresh eggs, Liquid egg products, Frozen egg products.
19. White and semi-white sugar (sucrose and sccharose, fructose, glucose (dextrose), xylose, sugar solutions and syrups, also (partially) inverted

5,2 [64-BB. Extraneous addition of flavouring agents to be mentioned on the label:]- Where an extraneous flavouring agent has been added to any article of food, there shall be written just beneath the list of ingredients on the label attached to any package of food so flavoured, a statement in capital letters as below:

CONTAINS ADDED FLAVOUR]

Note :- If such a statement is displayed, the flavour used in the products need not be mentioned in the list of ingredients.

5[64-BBB. Use of menthol :- (Omitted)]

4 PART XIII A- CARRY OVER OF FOOD ADDITIVES

64-C. Carry over of food Additives :- (1) For the purpose of the standards specified in Appendix B, the "Carry Over" principle applies to the presence of additives such as colours, flavouring agents, antioxidants, anti-caking agents, emulsifying and stabilizing agents, and preservative in food, as a result of the use of raw material or other ingredients in which these additives were used. The presence of contaminants is not covered for this purpose.

(2) The presence of an additive in food through the application of the carry over principle is admissible in general unless otherwise specifically prohibited in the rules or in Appendix B provided the total additive including the carry over through the raw material or other ingredients does not exceed the maximum amounts so permitted.

2. Ins. by Noti. No. GSR 293 (E) dated 23.3.1985. (w.e.f. 23.9.1985)
5. Amended GSR 380 (E) dt. 9-7-1998 (w.e.f 9.9.1999 ).

sugars, including molasses, treacle and sugar toppings.
20. Other sugars and syrups (e.g. brown sugar and maple syrup).
21. Honey
22. Salt
23. Herbs, spices and condiments, seasoning (including salt substitutes) except seasoning for Noodles and Pastas, meat tenderizers, onion, salt, garlic salt, oriental seasoning mix, topping to sprinkle on rice, femented soybean paste, Yeast.
24. Infant food and Infant milk substitute including infant formulae and follow-on formulate.
25. Foods for young children (weaning foods).
27. Concentrates (liquid and solid) for fruit juices.
28. Canned or bottled (pasteurized) fruit nectar.
29. Concentrates (liquid and solid) for fruit juices.
30. Canned or bottled (pasteurized) fruit nectar.
31. Coffee and coffee substitutes, tea, herbal infusions, and other cereal beverages excluding cocoa.
32. Wines.
33. Margarine
34. Fat Spread
35. Fruits and Vegetables Products
36. Carbonated Water
37. Baking Powder
38. Arrowroot
39. Sago
40. Plantation Sugar, Jaggery and Bura.
41. Ice-Candies
42. Ice cream and Frozen deserts.
43. Cocoa Butter.
44. Saccharine.
45. Malted Milk Food and Milk based foods.
46. Bread.
47. Vinegar.
48. Sugar Confectionery, Toffee, Lozenges.
[PART XIV- INSECTICIDES AND PESTICIDES]

65. Restriction on the use of insecticides:-(1) Subject to the
Provisions of Sub rule (2), no insecticide shall be used directly on article
of food:

Provided that nothing in this sub-rule shall apply to the fumigants
which are registered and recommended for use as such on articles of food
by the Registration Committee, constituted under section 5 of the

(2) The amount of insecticide mentioned in Column 2, on the
foods mentioned in Column 3, shall not exceed the tolerance limit
prescribed in Column 4 of the Table given below:

<table>
<thead>
<tr>
<th>Sl. No.</th>
<th>Name of insecticide</th>
<th>Food</th>
<th>Tolerance limit mg/kg (ppm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Aldrin, dieldrin</td>
<td>Foodgrains</td>
<td>0.01</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Milled Foodgrains</td>
<td>Nil</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Milk and Milk Products</td>
<td>0.15</td>
</tr>
<tr>
<td></td>
<td></td>
<td>(on a fat basis)</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Fruits and Vegetables</td>
<td>0.1</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Meat</td>
<td>0.2</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Eggs</td>
<td>0.1</td>
</tr>
<tr>
<td></td>
<td></td>
<td>(on a shell free basis)</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>Carbaryl</td>
<td>Foodgrains</td>
<td>1.5</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Milled Foodgrains</td>
<td>Nil</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Okra and leafy vegetables</td>
<td>10.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Potatoes</td>
<td>0.2</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Other vegetables</td>
<td>5.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Cottonseed (whole)</td>
<td>1.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Maize cob (kernels)</td>
<td>1.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Maize</td>
<td>0.50</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Rice</td>
<td>2.50</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Chillies</td>
<td>5.00</td>
</tr>
<tr>
<td>3</td>
<td>Chlordane</td>
<td>Foodgrains</td>
<td>0.02</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Milled Foodgrains</td>
<td>Nil</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Milk and Mil Products</td>
<td>0.05</td>
</tr>
<tr>
<td></td>
<td></td>
<td>(on a fat basis)</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Vegetables</td>
<td>0.2</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Fruits</td>
<td>0.1</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Sugar beet</td>
<td>0.3</td>
</tr>
<tr>
<td>4</td>
<td>D.D.T.</td>
<td>Milk and Milk Products</td>
<td>1.25</td>
</tr>
<tr>
<td></td>
<td></td>
<td>(on a fat basis)</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Fruits and Vegetables</td>
<td>3.5</td>
</tr>
<tr>
<td></td>
<td></td>
<td>including potatoes</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Meat, poultry and fish</td>
<td>7.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>(on whole product basis)</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Eggs</td>
<td>0.5</td>
</tr>
<tr>
<td></td>
<td></td>
<td>(on a shell free basis)</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>Diazinon</td>
<td>Foodgrains</td>
<td>0.05</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Milled Foodgrains</td>
<td>Nil</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Vegetables</td>
<td>0.5</td>
</tr>
<tr>
<td>6</td>
<td>Dichlorvos</td>
<td>Foodgrains</td>
<td>1.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Milled foodgrains</td>
<td>0.25</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Vegetables</td>
<td>0.15</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Fruits</td>
<td>0.1</td>
</tr>
<tr>
<td>7</td>
<td>Dicofol</td>
<td>Fruits and Vegetables</td>
<td>5.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Tea (dry manufactured)</td>
<td>5.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Chillies</td>
<td>1.0</td>
</tr>
<tr>
<td>8</td>
<td>Dimethoate</td>
<td>Fruits and Vegetables</td>
<td>2.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Chillies</td>
<td>0.5</td>
</tr>
<tr>
<td>9</td>
<td>Endosulfan</td>
<td>Fruits and Vegetables</td>
<td>2.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Cottonseed</td>
<td>0.5</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Cottonseed oil (crude)</td>
<td>0.2</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Bengal gram</td>
<td>0.20</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Pigeon pea</td>
<td>0.10</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Fish</td>
<td>0.20</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Chillies</td>
<td>1.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Cardamom</td>
<td>1.0</td>
</tr>
<tr>
<td>10</td>
<td>Fenitrothion</td>
<td>Foodgrains</td>
<td>0.02</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Milled foodgrains</td>
<td>0.005</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Milk and Milk products</td>
<td>0.05</td>
</tr>
<tr>
<td></td>
<td></td>
<td>(on a fat basis)</td>
<td></td>
</tr>
</tbody>
</table>

1. Ins. by Noti. No. GSR 1533, dated 8.7.1968.
2. Ins. by Noti. No. GSR 754 (E) dated 15.5.1976 (w.e.f. 1.7.1976)
The Prevention of Food Adulteration Rules, 1955

2. Ins by Noti No. GSR 174 (E) dated 6.4.98

<table>
<thead>
<tr>
<th>Commodity</th>
<th>Limit (On shell free basis)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruits and Vegetable</td>
<td>1.00</td>
</tr>
<tr>
<td>Fish</td>
<td>0.25</td>
</tr>
<tr>
<td>Eggs</td>
<td>0.10</td>
</tr>
<tr>
<td>Meat and poultry (on whole basis)</td>
<td>2.00</td>
</tr>
<tr>
<td>Milk (whole)</td>
<td>0.02</td>
</tr>
<tr>
<td>3Fruits and Vegetable</td>
<td>1.00</td>
</tr>
<tr>
<td>Fish</td>
<td>0.25</td>
</tr>
</tbody>
</table>

1. Amended Vide No. GSR 591 (E) dated 15.6.1992 (w.e.f. 15.12.1992)
4. Amended Vide No. GSR 174 (E) dated 6.4.98.
5. Amended Vide No. GSR 251 (E) dated 4.4.2002

<table>
<thead>
<tr>
<th>Commodity</th>
<th>Limit (on whole basis)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Malathion (Malathion to be determined and expressed as combined residue of malathion and malaoxon)</td>
<td>4.0</td>
</tr>
<tr>
<td>Milled foodgrains</td>
<td>1.0</td>
</tr>
<tr>
<td>Fruits</td>
<td>4.0</td>
</tr>
<tr>
<td>Vegetables</td>
<td>3.0</td>
</tr>
<tr>
<td>Dried fruits</td>
<td>8.0</td>
</tr>
<tr>
<td>Parathion residues</td>
<td>0.5</td>
</tr>
<tr>
<td>Foodgrains</td>
<td>4.0</td>
</tr>
<tr>
<td>Fruits and Vegetables</td>
<td>0.5</td>
</tr>
<tr>
<td>Parathion methyl</td>
<td>0.2</td>
</tr>
<tr>
<td>(Combined residue of parathion methyl and its oxygen analogue to be determined and expressed as parathion methyl)</td>
<td>1.0</td>
</tr>
<tr>
<td>Phosphamidon residues</td>
<td>0.05</td>
</tr>
<tr>
<td>(expressed as the sum of Phosphamidon and its desethyl derivative)</td>
<td>0.2</td>
</tr>
<tr>
<td>Pyrethrins (Sum of pyrethrins I and II and other structurally related insecticidal ingredients of pyrethrum)</td>
<td>1.0</td>
</tr>
<tr>
<td>Foodgrains</td>
<td>1.0</td>
</tr>
<tr>
<td>Fruits and Vegetables</td>
<td>1.0</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Commodity</th>
<th>Limit (on whole basis)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chlorfenvinphos</td>
<td>0.025</td>
</tr>
<tr>
<td>Foodgrains</td>
<td>0.025</td>
</tr>
</tbody>
</table>

1[21. Chlorfenvinphos Foodgrains 0.025

2. Ins by Noti No. GSR 174 (E) dated 6.4.98
The Prevention of Food Adulteration Rules, 1955

1. Added by Noti. No. GSR 517 (E) dated 10.8.2004 (w.e.f. 10.11.2004)

<table>
<thead>
<tr>
<th>Substance</th>
<th>Residue Levels [Shell free basis]</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milled Foodgrains</td>
<td>0.006</td>
</tr>
<tr>
<td>Milk and Milk Products</td>
<td>0.2</td>
</tr>
<tr>
<td>Meat and Poultry</td>
<td>0.2</td>
</tr>
<tr>
<td>Vegetables</td>
<td>0.05</td>
</tr>
<tr>
<td>Groundnuts</td>
<td>0.05</td>
</tr>
<tr>
<td>Cotton seed</td>
<td>0.05</td>
</tr>
<tr>
<td>Fruits</td>
<td>1.0</td>
</tr>
<tr>
<td>Dry Fruits, Almonds and Walnuts</td>
<td>[Shell free basis]</td>
</tr>
<tr>
<td>Milk and Milk products</td>
<td>0.01</td>
</tr>
<tr>
<td>Meat and Poultry</td>
<td>0.1</td>
</tr>
<tr>
<td>Milk and Milk products</td>
<td>0.01</td>
</tr>
<tr>
<td>Cotton seed</td>
<td>0.05</td>
</tr>
<tr>
<td>Cotton seed oil (crude)</td>
<td>0.025</td>
</tr>
<tr>
<td>Foodgrains</td>
<td>0.01</td>
</tr>
<tr>
<td>Milled foodgrains</td>
<td>0.01</td>
</tr>
<tr>
<td>Fruits</td>
<td>0.2</td>
</tr>
<tr>
<td>Potatoes and Onions</td>
<td>0.01</td>
</tr>
<tr>
<td>Cauliflower and Cabbage</td>
<td>0.01</td>
</tr>
<tr>
<td>Other vegetables</td>
<td>0.2</td>
</tr>
<tr>
<td>Meat and Poultry</td>
<td>0.1</td>
</tr>
<tr>
<td>Milk and Milk products</td>
<td>0.01</td>
</tr>
<tr>
<td>Cotton seed</td>
<td>0.05</td>
</tr>
<tr>
<td>Cotton seed oil (crude)</td>
<td>0.025</td>
</tr>
<tr>
<td>Foodgrains</td>
<td>0.01</td>
</tr>
<tr>
<td>Milled foodgrains</td>
<td>0.003</td>
</tr>
<tr>
<td>Potatoes</td>
<td>0.2</td>
</tr>
<tr>
<td>*Milk and Milk products</td>
<td>0.05</td>
</tr>
<tr>
<td>*Meat and Poultry</td>
<td>0.05</td>
</tr>
<tr>
<td>Eggs</td>
<td>0.05</td>
</tr>
<tr>
<td>Fruits</td>
<td>2.0</td>
</tr>
</tbody>
</table>

167

The Prevention of Food Adulteration Rules, 1955

<table>
<thead>
<tr>
<th>Substance</th>
<th>Residue Levels [Shell free basis]</th>
</tr>
</thead>
<tbody>
<tr>
<td>Foodgrains</td>
<td>0.05</td>
</tr>
<tr>
<td>Milled foodgrains</td>
<td>0.01</td>
</tr>
<tr>
<td>Potatoes</td>
<td>0.2</td>
</tr>
<tr>
<td>*Eggs</td>
<td>0.2</td>
</tr>
<tr>
<td>*Meat and Poultry</td>
<td>0.2</td>
</tr>
<tr>
<td>Cotton seed</td>
<td>0.05</td>
</tr>
<tr>
<td>Cotton seed oil (crude)</td>
<td>0.025</td>
</tr>
<tr>
<td>Peaches</td>
<td>1.0</td>
</tr>
<tr>
<td>Other fruits</td>
<td>2.0</td>
</tr>
<tr>
<td>Dry fruits</td>
<td>0.1</td>
</tr>
<tr>
<td>Eggs</td>
<td>0.2</td>
</tr>
<tr>
<td>*Meat and Poultry</td>
<td>0.2</td>
</tr>
<tr>
<td>Cotton seed</td>
<td>0.05</td>
</tr>
<tr>
<td>Cotton seed oil (crude)</td>
<td>0.025</td>
</tr>
<tr>
<td>Foodgrains</td>
<td>0.01</td>
</tr>
<tr>
<td>Milled foodgrains</td>
<td>0.003</td>
</tr>
<tr>
<td>Potatoes</td>
<td>0.2</td>
</tr>
<tr>
<td>*Eggs</td>
<td>0.2</td>
</tr>
<tr>
<td>*Meat and Poultry</td>
<td>0.2</td>
</tr>
<tr>
<td>Cotton seed</td>
<td>0.05</td>
</tr>
<tr>
<td>Cotton seed oil (crude)</td>
<td>0.025</td>
</tr>
<tr>
<td>Peaches</td>
<td>1.0</td>
</tr>
<tr>
<td>Other fruits</td>
<td>2.0</td>
</tr>
<tr>
<td>Dry fruits</td>
<td>0.1</td>
</tr>
<tr>
<td>Eggs</td>
<td>0.2</td>
</tr>
<tr>
<td>*Meat and Poultry</td>
<td>0.2</td>
</tr>
<tr>
<td>Cotton seed</td>
<td>0.05</td>
</tr>
<tr>
<td>Cotton seed oil (crude)</td>
<td>0.025</td>
</tr>
<tr>
<td>Foodgrains</td>
<td>0.01</td>
</tr>
<tr>
<td>Milled foodgrains</td>
<td>0.003</td>
</tr>
<tr>
<td>Potatoes</td>
<td>0.2</td>
</tr>
<tr>
<td>*Eggs</td>
<td>0.2</td>
</tr>
<tr>
<td>*Meat and Poultry</td>
<td>0.2</td>
</tr>
<tr>
<td>Cotton seed</td>
<td>0.05</td>
</tr>
<tr>
<td>Cotton seed oil (crude)</td>
<td>0.025</td>
</tr>
<tr>
<td>Peaches</td>
<td>1.0</td>
</tr>
<tr>
<td>Other fruits</td>
<td>2.0</td>
</tr>
<tr>
<td>Dry fruits</td>
<td>0.1</td>
</tr>
<tr>
<td>Eggs</td>
<td>0.2</td>
</tr>
<tr>
<td>*Meat and Poultry</td>
<td>0.2</td>
</tr>
<tr>
<td>Cotton seed</td>
<td>0.05</td>
</tr>
<tr>
<td>Cotton seed oil (crude)</td>
<td>0.025</td>
</tr>
<tr>
<td>Foodgrains</td>
<td>0.01</td>
</tr>
<tr>
<td>Milled foodgrains</td>
<td>0.003</td>
</tr>
<tr>
<td>Potatoes</td>
<td>0.2</td>
</tr>
<tr>
<td>*Eggs</td>
<td>0.2</td>
</tr>
<tr>
<td>*Meat and Poultry</td>
<td>0.2</td>
</tr>
<tr>
<td>Cotton seed</td>
<td>0.05</td>
</tr>
<tr>
<td>Cotton seed oil (crude)</td>
<td>0.025</td>
</tr>
<tr>
<td>Peaches</td>
<td>1.0</td>
</tr>
<tr>
<td>Other fruits</td>
<td>2.0</td>
</tr>
<tr>
<td>Dry fruits</td>
<td>0.1</td>
</tr>
<tr>
<td>Eggs</td>
<td>0.2</td>
</tr>
<tr>
<td>*Meat and Poultry</td>
<td>0.2</td>
</tr>
<tr>
<td>Cotton seed</td>
<td>0.05</td>
</tr>
<tr>
<td>Cotton seed oil (crude)</td>
<td>0.025</td>
</tr>
<tr>
<td>Foodgrains</td>
<td>0.01</td>
</tr>
<tr>
<td>Milled foodgrains</td>
<td>0.003</td>
</tr>
<tr>
<td>Potatoes</td>
<td>0.2</td>
</tr>
<tr>
<td>*Eggs</td>
<td>0.2</td>
</tr>
<tr>
<td>*Meat and Poultry</td>
<td>0.2</td>
</tr>
<tr>
<td>Cotton seed</td>
<td>0.05</td>
</tr>
<tr>
<td>Cotton seed oil (crude)</td>
<td>0.025</td>
</tr>
<tr>
<td>Peaches</td>
<td>1.0</td>
</tr>
<tr>
<td>Other fruits</td>
<td>2.0</td>
</tr>
<tr>
<td>Dry fruits</td>
<td>0.1</td>
</tr>
<tr>
<td>Eggs</td>
<td>0.2</td>
</tr>
</tbody>
</table>

168

The Prevention of Food Adulteration Rules, 1955

*Soluble in water and hence not necessary to mention on fat basis.

1. Amended by Noti GSR 517 (E) dated 10.8.2004 (w.e.f. 10.11.2004)
<table>
<thead>
<tr>
<th>Substance</th>
<th>Foodgrains</th>
<th>Milled foodgrains</th>
<th>Potatoes</th>
<th>Other vegetables</th>
<th>Cotton seed</th>
<th>Cottonseed oil (edible refined)</th>
<th>*Milk (whole)</th>
<th>Fruits</th>
<th>Coffee (Raw beans)</th>
</tr>
</thead>
<tbody>
<tr>
<td>ATRAZINE</td>
<td>0.025</td>
<td>0.05</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>0.01</td>
<td>0.05</td>
<td>0.1</td>
</tr>
<tr>
<td>Paraquat-Dichloride (Determined as paraquat cations)</td>
<td>0.1</td>
<td>0.2</td>
<td>0.05</td>
<td>0.2</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Phosalone</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Meat and Poultry</td>
<td>0.02</td>
<td>0.02</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Milk and Milk products</td>
<td>0.02</td>
<td>0.02</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Egg</td>
<td>0.02</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>*Milk (whole)</td>
<td>0.01</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>*Fruits</td>
<td>0.05</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Coffee (Raw beans)</td>
<td>0.1</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>Substance</th>
<th>Foodgrains</th>
<th>Milled foodgrains</th>
<th>Potatoes</th>
<th>Other vegetables</th>
<th>Cotton seed</th>
<th>Cottonseed oil (edible refined)</th>
<th>*Milk (whole)</th>
<th>Fruits</th>
<th>Coffee (Raw beans)</th>
</tr>
</thead>
<tbody>
<tr>
<td>ATRAZINE</td>
<td>0.025</td>
<td>0.05</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>0.01</td>
<td>0.05</td>
<td>0.1</td>
</tr>
<tr>
<td>Paraquat-Dichloride (Determined as paraquat cations)</td>
<td>0.1</td>
<td>0.2</td>
<td>0.05</td>
<td>0.2</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Phosalone</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Meat and Poultry</td>
<td>0.02</td>
<td>0.02</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Milk and Milk products</td>
<td>0.02</td>
<td>0.02</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Egg</td>
<td>0.02</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>*Milk (whole)</td>
<td>0.01</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>*Fruits</td>
<td>0.05</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Coffee (Raw beans)</td>
<td>0.1</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

*Soluble in water and hence not necessary to mention on fat basis.

<table>
<thead>
<tr>
<th>No.</th>
<th>Chemical</th>
<th>Food Groups</th>
<th>Concentration (mg/kg)</th>
<th>Notes</th>
</tr>
</thead>
<tbody>
<tr>
<td>37.</td>
<td>Benomyl</td>
<td>Foodgrains, Milled foodgrains, Vegetables, Mango, Banana (whole), Other fruits, Cotton seed, Groundnut, Sugar beet, Dry fruits, Eggs</td>
<td>0.50, 0.12, 0.50, 2.00, 1.00, 5.00, 0.10, 0.10, 0.10, 0.10</td>
<td></td>
</tr>
<tr>
<td>38.</td>
<td>Captan</td>
<td>Fruit &amp; Vegetable</td>
<td>15.00</td>
<td></td>
</tr>
<tr>
<td>39.</td>
<td>Carbofuran (sum of carbofuran and 3-hydroxy carbofuran expressed as carbofuran)</td>
<td>Foodgrains, Milled foodgrains, Fruit &amp; Vegetable, Oil seeds, Sugarcane, Meat &amp; Poultry</td>
<td>0.10, 0.03, 0.10, 0.10, 0.10, 0.10</td>
<td>(carcass fat basis)</td>
</tr>
<tr>
<td>40.</td>
<td>Copper Oxychloride (Determined as copper)</td>
<td>Fruit, Potato, Other vegetables</td>
<td>20.00, 1.00, 20.00</td>
<td>(fat basis)</td>
</tr>
<tr>
<td>41.</td>
<td>Cypermethrin (Sum of isomers (fat soluble residue))</td>
<td>Wheat grains, Milled wheat grains, Brinjal, Cabbage</td>
<td>0.05, 0.01, 0.20, 2.00</td>
<td></td>
</tr>
<tr>
<td>42.</td>
<td>Decamethrin/ Deltamethrin</td>
<td>Foodgrains, Milled foodgrains, Meat &amp; Poultry</td>
<td>0.10, 0.20</td>
<td>(carcass fat basis)</td>
</tr>
<tr>
<td>43.</td>
<td>Edifenphos</td>
<td>Rice, Rice bran, Eggs</td>
<td>0.02, 1.00, 0.01</td>
<td>(shell free basis)</td>
</tr>
<tr>
<td>44.</td>
<td>Fenthion (sum of fenthion, its oxygen analogue and their sulfoxides and sulphones, expressed as fenthion)</td>
<td>Foodgrains, Milled foodgrains, Onion, Potatoes, Beans, Peas, Tomatoes, Other vegetables, Meat &amp; Poultry</td>
<td>0.10, 0.03, 0.10, 0.05, 0.10, 0.50, 0.50, 1.00, 2.00</td>
<td>(carcass fat basis)</td>
</tr>
<tr>
<td>45.</td>
<td>Fenvalerate (fat soluble residue)</td>
<td>Cauliflower, Brinjal</td>
<td>2.00, 2.00</td>
<td>(fat basis)</td>
</tr>
</tbody>
</table>

1. Ins. by Noti. No. GSR 106 (E) dated 22.2.1994.
1. Amended by Noti GSR 517 (E) dated 10.8.2004 (w.e.f. 10.11.2004)

<table>
<thead>
<tr>
<th>Substance</th>
<th>Limit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Okra</td>
<td>2.00</td>
</tr>
<tr>
<td>Cotton seed</td>
<td>0.20</td>
</tr>
<tr>
<td>Cottonseed oil</td>
<td>0.10</td>
</tr>
<tr>
<td>Meat &amp; Poultry</td>
<td>1.00</td>
</tr>
<tr>
<td>(carcass fat basis)</td>
<td>0.01</td>
</tr>
<tr>
<td>Milk &amp; Milk products</td>
<td>0.01</td>
</tr>
<tr>
<td>(fat basis)</td>
<td>0.01</td>
</tr>
</tbody>
</table>

46. Dithiocarbamates (the residue tolerance limit are determined and expressed as mg/CS₂/Kg and refer separately to the residues arising from any or each groups of dithiocarbamates)

(a) Dimethyl dithiocarbamates residue resulting from the use of ferbam or Ziram and

(b) Ethylene bis-dithiocarbamates resulting from the use of mancozeb mane, or Zineb(including zineb derived from nabam plus zinc sulphate)

47. Phenthoate

<table>
<thead>
<tr>
<th>Substance</th>
<th>Limit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Foodgrains</td>
<td>0.20</td>
</tr>
<tr>
<td>Milled foodgrains</td>
<td>0.05</td>
</tr>
<tr>
<td>Potatoes</td>
<td>0.10</td>
</tr>
<tr>
<td>Tomatoes</td>
<td>3.00</td>
</tr>
<tr>
<td>Cherries</td>
<td>1.00</td>
</tr>
<tr>
<td>Other fruits</td>
<td>3.00</td>
</tr>
<tr>
<td>(shell free basis)</td>
<td>0.01</td>
</tr>
</tbody>
</table>

2. Ins. by Noti. No. GSR 174 (E) dated 6.4.98.
<table>
<thead>
<tr>
<th>No.</th>
<th>Chemical</th>
<th>Category</th>
<th>Rate (in Rs)</th>
</tr>
</thead>
<tbody>
<tr>
<td>59.</td>
<td>Dodine Apple</td>
<td>5.00</td>
<td></td>
</tr>
<tr>
<td>60.</td>
<td>Diuron Cotton Seed</td>
<td>1.00</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Banana</td>
<td>0.10</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Maize</td>
<td>0.50</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Ciytud (Sweet Orange)</td>
<td>1.00</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Grapes</td>
<td>1.00</td>
<td></td>
</tr>
<tr>
<td>61.</td>
<td>Ethephon Pine Apple</td>
<td>2.00</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Coffee</td>
<td>0.10</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Tomato</td>
<td>2.00</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Manago</td>
<td>2.00</td>
<td></td>
</tr>
<tr>
<td>62.</td>
<td>Fluchloraline Cotton Seed</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Soya beans</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td>63.</td>
<td>Malic Hydrazide Onion</td>
<td>15.00</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Potato</td>
<td>50.00</td>
<td></td>
</tr>
<tr>
<td>64.</td>
<td>Metalyxy1 Bajra</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Maize</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Sorghum</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td>65.</td>
<td>Methomy1 Cotton Seed</td>
<td>0.10</td>
<td></td>
</tr>
<tr>
<td>66.</td>
<td>Methy1 Chloro phenoxyacetic Acid (MCPA)</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Rice</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Wheat</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td>67.</td>
<td>Oxydiazon Rice</td>
<td>0.03</td>
<td></td>
</tr>
<tr>
<td>68.</td>
<td>Oxydemeton methyl</td>
<td>Food-grains</td>
<td>0.02</td>
</tr>
<tr>
<td>69.</td>
<td>Permethrin Cucumber</td>
<td>0.50</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Cotton Seed</td>
<td>0.50</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Soya Beans</td>
<td>0.50</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Sunflower Seed</td>
<td>1.00</td>
<td></td>
</tr>
<tr>
<td>70.</td>
<td>Quinolphos Rice</td>
<td>0.01</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Pigeonpea</td>
<td>0.01</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Cardamom</td>
<td>0.01</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Tea</td>
<td>0.01</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Fish</td>
<td>0.01</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Chillies</td>
<td>0.2</td>
<td></td>
</tr>
<tr>
<td>71.</td>
<td>Thiophanatemethyl1 Apple</td>
<td>5.00</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Papaya</td>
<td>7.00</td>
<td></td>
</tr>
<tr>
<td>72.</td>
<td>(a) Triazophos Chillies</td>
<td>0.2</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Rice</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Cotton seed oil</td>
<td>0.1</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Soybean oil</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td>73.</td>
<td>Profenofos Cotton seed oil</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td>74.</td>
<td>Fenpropathrin Cotton seed oil</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td>75.</td>
<td>Fenarimol Apple</td>
<td>5.00</td>
<td></td>
</tr>
<tr>
<td>76.</td>
<td>Hexaconazole Apple</td>
<td>0.1</td>
<td></td>
</tr>
<tr>
<td>77.</td>
<td>Iprodione Rape seed</td>
<td>0.1</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Mustard</td>
<td>0.5</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Rice</td>
<td>10.0</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Tomato</td>
<td>5.0</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Grapes</td>
<td>10.0</td>
<td></td>
</tr>
<tr>
<td>78.</td>
<td>Tridemorph Weat</td>
<td>0.1</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Grapes</td>
<td>0.5</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Mango</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td>79.</td>
<td>Penconazole Grapes</td>
<td>0.2</td>
<td></td>
</tr>
<tr>
<td>80.</td>
<td>Propiconazole Wheat</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td>81.</td>
<td>Myclobutanil Groundnut seed</td>
<td>0.1</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Grapes</td>
<td>1.0</td>
<td></td>
</tr>
<tr>
<td>82.</td>
<td>Sulfosulfuron Wheat</td>
<td>0.02</td>
<td></td>
</tr>
<tr>
<td>83.</td>
<td>Trifluralin Wheat</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td>84.</td>
<td>Ethoxysulfuron Rice</td>
<td>0.01</td>
<td></td>
</tr>
<tr>
<td>85.</td>
<td>Metolachlor Soyabean Oil</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td>86.</td>
<td>Glyphosate Tea</td>
<td>1.0</td>
<td></td>
</tr>
<tr>
<td>87.</td>
<td>Linuron Pea</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td>88.</td>
<td>Oxyfluorfen Rice</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Groundnut Oil</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td>89.</td>
<td>Carbosulfan Rice</td>
<td>0.2</td>
<td></td>
</tr>
<tr>
<td>90.</td>
<td>Tricyclazole Rice</td>
<td>0.02</td>
<td></td>
</tr>
<tr>
<td>91.</td>
<td>Imidacloprid Cotton seed Oil</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Rice</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td>92.</td>
<td>Butachlor Rice</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td>93.</td>
<td>Chlorimuron-ethyl Wheat</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td>94.</td>
<td>Diclofop-methyl Wheat</td>
<td>0.1</td>
<td></td>
</tr>
<tr>
<td>95.</td>
<td>Metribuzin Soyabean Oil</td>
<td>0.1</td>
<td></td>
</tr>
<tr>
<td>96.</td>
<td>Lambdacyhalothrin Cotton seed Oil</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Tea</td>
<td>3.0</td>
<td></td>
</tr>
<tr>
<td>97.</td>
<td>Fenazaguin Rice</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Soyabean Oil</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Cotton seed Oil</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td>98.</td>
<td>Pendimethalin Rice</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Soyabean Oil</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Cotton seed Oil</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td>99.</td>
<td>Pretilachlor Rice</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td>100.</td>
<td>Fluvalinate Cotton seed Oil</td>
<td>0.05</td>
<td></td>
</tr>
<tr>
<td>101.</td>
<td>Metasulfon-methyl Wheat</td>
<td>0.1</td>
<td></td>
</tr>
</tbody>
</table>

1. Added GSR 517 (E) dated 10.8.2004 (w.e.f 10.11.2004)
PART XV - SOLVENT EXTRACTED OILS AND EDIBLE FLOUR

66. Definition of solvent-extracted oils: - Solvent-extracted oil means any vegetable oil obtained from oil-bearing material by the process of extraction by a solvent.

67. Conditions of manufacture, stock and sale of solvent-extracted oil: - Omitted

68. Definition of solvent-extracted edible flour: - Solvent-extracted edible flour means ground material obtained from specially prepared deoiled meal, that is, the residual material left over when oil is extracted by a solvent from oil cake immediately following the single-pressing of good quality edible oilseeds.

69. Conditions of manufacture, stock and sale of solvent-extracted edible flour: - Omitted

69-A. Restriction on the use of solvent

1. No solvent other than n-Hexane (Food Grade) shall be used in the extraction of cocoa butter, oils and fats and edible soya flour.

2. The quantity of solvent mentioned in the column (1) of the Table below, in the food mentioned in column (2) of the said Table, shall not exceed the tolerance limits prescribed in column (3) of the said Table.

<table>
<thead>
<tr>
<th>Name of solvent</th>
<th>Article of food</th>
<th>Tolerance limits mg. kg (ppm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hexane (Food Grade) extracted cocoa butter</td>
<td>Refined Solvent</td>
<td>5.00</td>
</tr>
<tr>
<td>Refined Solvent extracted oils &amp; fats</td>
<td>5.00</td>
<td></td>
</tr>
<tr>
<td>Solvent extracted edible soya flour</td>
<td>10.00</td>
<td></td>
</tr>
</tbody>
</table>

Explanation: - For the purposes of this rule:

(a) the expression "insecticide" shall have the meaning assigned to it in the Insecticide Act, 1968 (46 of 1968);

(b) unless otherwise stated:

(i) maximum levels are expressed in mg./kg. on a whole products basis.

(ii) all food refer to raw agricultural products moving in commerce.

1. Amended by Noti GSR 517 (E) dated 10.8.2004 (w.e.f. 10.11.2004)
PART XVI - SEQUESTERING AND BUFFERING AGENTS (ACIDS, BASES AND SALTS)

70. Definition of sequestering agents: - The sequestering agents are substances which prevent adverse effect of metals catalysing the oxidative breakdown of foods forming chelates; thus inhibiting decolourisation, off taste and rancidity.

71. Definition of buffering agents: - Buffering agents are materials used to counter acidic and alkaline changes during storage or processing steps, thus improving the flavour and increasing the stability of foods.

72. Restrictions on the use of sequestering and buffering agents: - Unless otherwise provided in these rules the sequestering and buffering agents specified in column (1) of the Table below, may be used in the groups of food specified in the corresponding entry in column (2) of the said Table, in concentration not exceeding the proportions specified in the corresponding entry in column (3) of the said Table:

<table>
<thead>
<tr>
<th>Name of sequestering and buffering agents</th>
<th>Groups of food</th>
<th>Maximum level of use (parts per million) mg./kg.</th>
</tr>
</thead>
<tbody>
<tr>
<td>(1)</td>
<td>(2)</td>
<td>(3)</td>
</tr>
<tr>
<td>Acetic Acid</td>
<td>(i) Acidulant, buffering and neutralising agents in beverages, soft drinks</td>
<td>Limited by G.M.P</td>
</tr>
<tr>
<td></td>
<td>(ii) in canned baby foods</td>
<td>5,000</td>
</tr>
<tr>
<td>Adipic acid</td>
<td>Salt substitute and dietary food</td>
<td>250</td>
</tr>
<tr>
<td>L(+) Tartaric acid</td>
<td>(i) Emulsions containing 50 refined vegetable oils, eggs, vinegar, salt, sugar and spices; (ii) Salad dressing; (iii) Sandwich spread or Fat spread</td>
<td>Acidulants 600</td>
</tr>
<tr>
<td>Calcium Disodium tetra acetate</td>
<td>(a) Processed cheese, bread</td>
<td>40,000</td>
</tr>
<tr>
<td></td>
<td>(b) milk Preparations</td>
<td>4,000</td>
</tr>
<tr>
<td></td>
<td>(c) Cake Mixes</td>
<td>10,000</td>
</tr>
<tr>
<td></td>
<td>(d) Protein foods</td>
<td>4,000</td>
</tr>
<tr>
<td>Phosphoric acid</td>
<td>Beverages, soft drinks</td>
<td>600</td>
</tr>
<tr>
<td>Polyphosphate</td>
<td>(a) Processed cheese, bread</td>
<td>40,000</td>
</tr>
<tr>
<td></td>
<td>(b) milk Preparations</td>
<td>4,000</td>
</tr>
<tr>
<td></td>
<td>(c) Cake Mixes</td>
<td>10,000</td>
</tr>
<tr>
<td></td>
<td>(d) Protein foods</td>
<td>4,000</td>
</tr>
</tbody>
</table>

Note: - DL Lactic acid and L(+) Tartaric acid shall not be added to any food meant for children below 12 months. (The lactic acid shall also conform to the specification laid down by the Indian Standards Institution.)

272-A Restriction on use of certain substance: - The use of substances specified in column (1) in the food mentioned in column (2) of the Table given below shall not exceed the limit specified in column (3) of the said table, namely:

The Prevention of Food Adulteration Rules, 1955

**TABLE**

<table>
<thead>
<tr>
<th>Substances</th>
<th>Food</th>
<th>Maximum level of use (ppm) mg/kg</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Ammonium Carbonate</td>
<td>Baked foods confections</td>
<td>5,000</td>
</tr>
<tr>
<td>2. Ammonium Bicarbonate</td>
<td>-do-</td>
<td>GMP</td>
</tr>
<tr>
<td>3. Baking powder</td>
<td>Baked foods</td>
<td>GMP</td>
</tr>
<tr>
<td>4. Ammonium Phosphate</td>
<td>Bread</td>
<td>2,500</td>
</tr>
<tr>
<td>5. Ammonium persulphate</td>
<td>Bread</td>
<td>2,500</td>
</tr>
<tr>
<td>6. Calcium Phosphate</td>
<td>-do-</td>
<td>2,500</td>
</tr>
<tr>
<td>7. Calcium Carbonate</td>
<td>-do-</td>
<td>5,000</td>
</tr>
<tr>
<td>8. Potassium Bromate and/or</td>
<td>-do-</td>
<td>Potassium iodate</td>
</tr>
<tr>
<td>9. Ammonium Chloride</td>
<td>-do-</td>
<td>50</td>
</tr>
<tr>
<td>10. Fungal Alpha-amylose</td>
<td>-do-</td>
<td>100</td>
</tr>
<tr>
<td>11. Sodium Stearoyl-2 Lactylate</td>
<td>-do-</td>
<td>5,000</td>
</tr>
<tr>
<td>12. L-Cystein Mono Hydrochloride</td>
<td>-do-</td>
<td>90</td>
</tr>
<tr>
<td>13. Benzoyl Peroxide</td>
<td>Flour for bakery</td>
<td>40</td>
</tr>
<tr>
<td>14. Potassium Bromate</td>
<td>-do-</td>
<td>20</td>
</tr>
<tr>
<td>15. Ascorbic acid</td>
<td>-do-</td>
<td>200</td>
</tr>
<tr>
<td>16. Gluconodelta Lactone</td>
<td>Cured/meat or meat products</td>
<td>5,000</td>
</tr>
<tr>
<td>17. Chlorine</td>
<td>Flour for bakery</td>
<td>2,000</td>
</tr>
<tr>
<td>18. Ascorbic Acid/Ascorbic Acid and its Salts</td>
<td>Luncheon Meat, Cooked Ham, Chopped Meat, Canned Chicken, Canned Mutton and Goat Meat.</td>
<td>500</td>
</tr>
</tbody>
</table>

1. Ins. by Noti. No. GSR 614 (E) dated 9.8.1994
3. Added by Noti No. GSR 437 (E) dated 19.6.2002

---

19. Phosphates (Naturally present and added) expressed as $\text{P}_2\text{O}_5$

19. Phosphates (Naturally present and added) expressed as $\text{P}_2\text{O}_5$

272-B Use of Glycerol Esters of Wood Rosins (Ester Gum):
The maximum limit of glycerol esters of wood rosins (ester gum) when used in flavour emulsions, soft drink concentrate and carbonated water shall not exceed 100 p.p.m. of the final beverage for consumption.

272-C Use of Sucrose Acetate Isobutyrate -The maximum concentration of Sucrose Acetate Isobutyrate when used in non-alcoholic beverages as a clouding agent shall not exceed 300 ppm".

272-D Use of Lactulose Syrup in foods -
(i) Lactulose syrup may be used in special milk based infant food formulations, which is to be taken under medical advice up to a maximum level of 0.5 per cent of final food subject to label declaration.
(ii) Lactulose syrup may be used in bakery products up to 0.5 per cent maximum by weight.

1PART XVII- IRRADIATION OF FOOD

173. For the purpose of this chapter, unless the context otherwise requires:
(a) 'Irradiation' means any physical procedure, involving the intentional exposure of food to ionizing radiations.
(b) 'Irradiation facility' means any facility which is capable of being utilized for treatment of food by irradiation.
(c) 'Operator of irradiation facility' means any person appointed as such by licensee who satisfies the qualifications and requirements as for training specified in Schedule II of the Atomic Energy (Control of Irradiation of Food) Rules, 1991.
(d) 'Irradiated food' means articles of food subjected to radiation by :-
(i) Gamma rays;
(ii) X-rays generated from machine sources operated at or below an energy level of 5 million electron volts; and
(iii) Sub-atomic particles, namely, electrons generated from machine sources operated at or below an energy level of...
The Prevention of Food Adulteration Rules, 1955

10 million electron volts, to dose levels as specified in Schedule I of the Atomic Energy (Control of Irradiation of Food) Rules 1991.

74. Dose of Irradiation:-

(1) Save as provided in sub-rule (2), no food shall be irradiated.

(2) No article of food permitted for irradiation specified in column 2 of the Table given below shall receive the dose of irradiation in excess of the quantity specified in column 3 of the said Table at the time of irradiation :-

<table>
<thead>
<tr>
<th>SI No.</th>
<th>Name of Foods</th>
<th>Minimum</th>
<th>Maximum</th>
<th>Overall average</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Onions</td>
<td>0.02</td>
<td>0.09</td>
<td>0.06</td>
</tr>
<tr>
<td>2</td>
<td>Spices</td>
<td>6</td>
<td>14</td>
<td>10</td>
</tr>
<tr>
<td>3</td>
<td>Potatoes</td>
<td>0.06</td>
<td>0.15</td>
<td>0.10</td>
</tr>
<tr>
<td>4</td>
<td>Rice</td>
<td>0.25</td>
<td>1.0</td>
<td>0.62</td>
</tr>
<tr>
<td>5</td>
<td>Somolina (Sooji or Rawa) Wheat, Atta and Maida</td>
<td>0.25</td>
<td>1.0</td>
<td>0.62</td>
</tr>
<tr>
<td>6</td>
<td>Mango</td>
<td>0.25</td>
<td>0.75</td>
<td>0.50</td>
</tr>
<tr>
<td>7</td>
<td>Raisins, Figs and Dried Dates</td>
<td>0.25</td>
<td>0.75</td>
<td>0.50</td>
</tr>
<tr>
<td>8</td>
<td>Ginger, Garlic and Shallots (Small Onions)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>9</td>
<td>Meat and Meat Products including Chicken</td>
<td>2.5</td>
<td>4.0</td>
<td>3.25&quot;</td>
</tr>
</tbody>
</table>

(3) Routine quantitiative dosimetry shall be made during operation and record kept of such measurement as provided under Deptt. of Atomic Energy (Control of Irradiation of Food) Rules 1991.

75. Requirement for the process of Irradiation:-

(1) Approval of facilities - No irradiation facility shall be used for the treatment of food unless such facility :-

(a) has been approved and licensed under the Atomic Energy (Control of Irradiation of Food) Rules, 1991

(b) complies with the conditions for approval, operation, licence and process control prescribed under the Atomic Energy (Control of Irradiation of Food) Rules 1991

(c) carries out irradiation in accordance with the provisions of the Atomic Energy (Control of Irradiation of Food) Rules, 1991.

(2) Foods once irradiated shall not be re-irradiated unless specifically so permitted by the Licensing Authority for the Irradiation process control purposes.

(3) No Food/irradiated food shall leave the irradiation facility unless it has been irradiated in accordance with the provisions of Deptt. of Atomic Energy (Control of Irradiation of Food) Rules 1991 and a certificate of irradiation indicating the dose of irradiation and the purpose of irradiation is provided by the competent authority.

76. **Restrictions on Irradiation of Food**:
(a) The irradiation shall conform to the dose limit and the radiation source to the specific conditions prescribed for each type or category of food specified for treatment by irradiation, under the Atomic Energy (Control of Irradiation of Food) Rules, 1991.
(b) Food which has been treated by irradiation shall be identified in such a way as to prevent its being subjected to re-irradiation.
(c) The irradiation shall be carried out only by personnel having the minimum qualifications and training as prescribed for the purpose under the Atomic Energy (Control of Irradiation of Food) Rules, 1991.
(d) Food once irradiated shall not be re-irradiated unless specifically so permitted under these rules.

77. **Record of Irradiation of Food**:
Any treatment of Food by irradiation shall be recorded by an officer authorised by the competent authority as specified under the Deptt. of Atomic Energy (Control of Irradiation of Food) Rules, 1991 as follows:
(i) Name of the article;
(ii) Licence No.
(iii) Name, address and other details of Licence;
(iv) Purpose of Irradiation;
(v) Source of Irradiation;
(vi) Date of Irradiation;
(vii) Dose of Irradiation;
(viii) Serial Number of batch
(ix) The nature, quality of Food to be irradiated and the Batch number,
(x) Quantity of Food irradiated;
(xi) Physical appearance of article; before and after irradiation;
(xii) Type of packaging used during the irradiation treatment and for packing the irradiated food;

78. **Standards of Irradiated Food**:
The irradiated foods shall comply with all the provisions of Prevention of Food Adulteration Act, 1954, and rules made thereunder specifying standards of such food.

### PART XVIII- ANTIBIOTIC AND OTHER PHARMACOLOGICALLY ACTIVE SUBSTANCES

79. **Residues of antibiotic and other Pharmacologically Active Substances**

1. The amount of antibiotic mentioned in column (2) on the sea foods including shrimps, prawns or any other variety of fish and fishery products, shall not exceed the tolerance limit prescribed in column (3) of the table given below:

<table>
<thead>
<tr>
<th>S.No.</th>
<th>Name of Antibiotics</th>
<th>Tolerance limit mg/kg (ppm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Tetracycline</td>
<td>0.1</td>
</tr>
<tr>
<td>2.</td>
<td>Oxytetracycline</td>
<td>0.1</td>
</tr>
<tr>
<td>3.</td>
<td>Trimethoprim</td>
<td>0.05</td>
</tr>
<tr>
<td>4.</td>
<td>Oxolinic acid</td>
<td>0.3</td>
</tr>
</tbody>
</table>

2. The use of any of the following antibiotics and other Pharmacologically Active Substances shall be prohibited in any unit processing sea foods including shrimps, prawns or any other variety of fish and fishery products:

- All Nitrofurans including
  - Furaltadone
  - Furazolidon
  - Furylfuramide
  - Nifuratel
  - Nifuroxime
PART XIX - USE OF FOOD ADDITIVES IN FOOD PRODUCTS

80. Use of Food Additives in Food Products – The food products may contain food additives as specified in these rules and in Appendices B and C.

81. Use of food additives in traditional food – The traditional foods namely, – Snacks of Savouries (Fried Products), such as Chiwda, Bhujia, Dalmoth, Kadubale, Kharaboondi, Spiced and fried dals, banana chips and similar fried products sold by any name, Sweets, Carbohydrates based and Milk product based, such as Halwa, Mysore Pak, Boondi Ladoo, Jalebi, Khoya Burfi, Boondi Ladoo, Jalebi, Khoya Burfi, Peda, Gulab Jamun, Rasogolla and similar milk product based sweets sold by any name, Instant Mixes Powders only of Idli mix, dosa mix, puliyogare mix, pongai mix, gulab jamoon mix, jalebi mix, vada mix, Rice and Pulses based Papads, Ready-to-Serve Beverages (tea/coffee based only) may contain food additives permitted in these rules and in Table 2 of Appendix C.

82. Use of additives in Bread, Biscuits- The food products such as Bread and Biscuits, may contain food additives permitted in these rules and in Table 1 of Appendix C.

83. Use of Food additives in different foods- The following food products may contain food additives permitted in these rules in Table 3 of Appendix C, namely:

1. Dairy based drinks, flavoured and/or fermented (e.g.chocolate milk, cocoa, eggnog-UHT Sterilised shelf life more than three months), Synthetic soft drink concentrate, mix/fruit based beverage mix, soups, bullions and taste makers, desert jelly, custard powder, jelly crystal, flavour emulsions and flavour paste (for use in carbonated and non-carbonated beverages);

2. Sausages and sausage meat containing raw meat, cereals and condiments;

3. Fruit pulp or juice (not dried) for conversions into jam or crystallized glazed or cured fruit or other product;

1. Ins GSR 388(E) dated 25.6.2004
The Prevention of Food Adulteration Rules, 1955

(4) Corn Flour and such like starches;
(5) Corn syrup;
(6) Canned Rasogolla (the cans shall be internally lacquered with sulphur dioxide resistant lacquer);
(7) Gelatine;
(8) Beer;
(9) Cider;
(10) Alcoholic Wines
(11) Non-alcoholic wines;
(12) Ready-to-Serve beverage;
(13) Brewed ginger beer;
(14) Coffee Extract;
(15) Danish tinned caviar;
(16) Dried ginger;
(17) Flour confectionery;
(18) Smoked fish (in wrappers);
(19) Dry mixes of Rasgollas;
(20) Preserved Chapatis;
(21) Fat Spread;
(22) Prunes;
(23) Baked food confections and baked foods;
(24) Flour for baked food;
(25) Paked Paneer;
(26) Cakes and Pastries; and
(27) Prepackaged Coconut Water, Canned Rasogula

Appendix A

Forms

FORM I

[See Rule 4 (1)]

Memorandum to the Director, Central Food Laboratory

From

..............................
..............................

To

The Director,
Central Food Laboratory,
..............................
..............................

No..............................

MEMORANDUM

1. I send herewith under the provisions of Section 13 (2) of the Prevention of Food Adulteration Act, 1954, sample(s) of a food purporting to be ....................... for test or analysis and request that a report on the test or analysis may be supplied to this Court:
   (1) Distinguishing No. on the container and other covering........
   (2) Particulars of offence alleged........................................
   (3) Matter on which opinion required...................................

2. A fees of Rs. 1,000 for analysis of the sample is enclosed vide Demand Draft for Rs. 1000 drawn in favour of the Pay and Account Officer, Central Food Laboratory, Directorate General of Health Services, Calcutta payable at Bank of Baroda, 4 India Exchange Place, Calcutta - 700001. [The Director, Central Food Laboratories, on receipt of the Demand Draft from the Court shall immediately send the same to the Central Food Laboratory, 3 Kyd Street, Calcutta-700 016 for deposition in respective Receipt Head”].

3. A copy of memorandum and the specimen impression of the seal used to seal container and the cover are sent separately by Registered Post.

†

† Magistrate 1st Class/Presidency Magistrate

2. Subs by Noti No SRO 2755, dated 24.11.1956
3. Amended GSR 693 (E) dated 20-11-1998 (w.e.f. 20-5-1999)
The Prevention of Food Adulteration Rules, 1955

FORM II
[see rule 4(5)]

Certificate of analysis by the Central Food Laboratory

Certificate No............................................

Certified that the sample bearing number ....................................

purporting to be a sample of .................................... was received on...................................

with Memorandum NO .................................... dated...............

from ............ (name of the court) .......... for analysis.

The condition of seals on the container and th outer covering on receipt

was as follows:---

......................................................................................................................................................................................................................

I ............ (name of the Director)...........................found th sample to be .....(category of the

food sample)....... falling under item No. .............. of *Appendix B of Prevention

of Food Adulteration Rules, 1955/*proprietary food. The  sample was ina condition fit for analysis and has been analysed on ......

(Give Date of starting and

completion of analysis)......... and the result of its analysis is given below/ *was not

in a condition fit for analysis for the reason given below:-

Reasons:--

............................................................................................................

............................................................................................................

Analysis Report:--

(i) Sample Description:-

............................................................................................................

............................................................................................................

(ii) Physical Appearance:-

............................................................................................................

............................................................................................................

(ii) Label:-

............................................................................................................

............................................................................................................

I ............(name of the Director),............................found th sample to be ......(category of the

food sample),....... falling under item No. ............ of *Appendix B of Prevention

of Food Adulteration Rules, 1955/*proprietary food. The sample was in a condition fit for analysis and has been analysed on .......(Give Date of starting and completion of analysis),....... and the result of its analysis is given below/ *was not

in a condition fit for analysis for the reason given below:-

Reasons:--

............................................................................................................

............................................................................................................

Analysis Report:--

(i) Sample Description:-

............................................................................................................

............................................................................................................

(ii) Physical Appearance:-

............................................................................................................

............................................................................................................

(ii) Label:-

............................................................................................................

............................................................................................................

1. Amended Noti. GSR 530(E) dt. 29.7.2002 (w.e.f. 29.1.2003)
The Prevention of Food Adulteration Rules, 1955

<table>
<thead>
<tr>
<th>Serial Number</th>
<th>Quality Characteristics</th>
<th>Name of Method of test used</th>
<th>Result</th>
<th>Prescribed Standards as per:</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>(a) Item A — of Appendix ‘B’</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>(b) As per label declaration for proprietary foods</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td>(c) As per provisions of the Act and Rules, for both above.</td>
</tr>
<tr>
<td>1.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Opinion **:—

(Signature)

Place: Director

Central Food Laboratory

(Seal)

* strike out whichever is not applicable.

** When opinions and interpretation are included, document the basis upon which the opinions/interpretations have been made.

FORM III

[see rule 7(3)]
[Report of the Public Analyst]

Report No.……

Certified that I …………….. (name of the Public Analyst)………………. duly appointed as Public Analyst under the provision of the Prevention of Food Adulteration Act 1954, for …………….. (name of the local area)………….. received from**………………. a sample of …………………. bearing Code No. and Serial No…………….. of Local (Health) Authority on …………….. (Date of receipt of sample)………….. for analysis.

I. Amended Noti. GSR 530(E) dt. 29.7.2002 (w.e.f. 29.1.2003)
The Prevention of Food Adulteration Rules, 1955

intended for food which is in your possession appears to me to be adulterated/misbranded.

Now therefore under sub-section (4) of Section 10 of the Prevention of Food Adulteration Act, 1954 (37 of 1954), I hereby direct you to keep in your safe custody the said sealed stock subject to such orders as may be issued subsequently in relation thereto.

Place: Food Inspector

Date " Area.............

1. Ins. by Noti No GSR 1533 dated 8.7.1968.

<table>
<thead>
<tr>
<th>Serial Number</th>
<th>Quality Characteristics</th>
<th>Name of Method of test used</th>
<th>Result</th>
<th>Prescribed Standards as per:-</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td></td>
<td></td>
<td></td>
<td>(a) Item A ---of Appendix 'B'</td>
</tr>
<tr>
<td>2.</td>
<td></td>
<td></td>
<td></td>
<td>(b) As per label declaration for proprietary foods</td>
</tr>
<tr>
<td>3.</td>
<td></td>
<td></td>
<td></td>
<td>(c) As per provisions of the Act and Rules, for both above.</td>
</tr>
<tr>
<td>4.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6.</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Opinion ***:-

Signed this................day of..............20........

(Signature)

Public Analyst"

(Seal)

Address........................................................

* strike out whichever is not applicable.

** Give details of the senders

*** When opinions and interpretation are included, document the basis upon which the opinions/interpretations have been made.

FORM IV

(See Rule 10)

5[To

(Name and address of the vendor)

.................................

.................................

.................................

Whereas* ......................

*Here give the name of article of food

intended for food which is in your possession appears to me to be adulterated/misbranded.

Know all men by these present that we (i) ........son of ......resident of .......and (ii).......son of .....resident of .......proprietors/partners of Messers....... hereinafter called the Vendor (s) and (iii)....... son of ....resident of .......and (iv) ......son of ......resident of .....hereinafter called the surety/sureties are held and firmly borne up to the President of India/ Governor of ......hereinafter called the Government in the sum of .....Rupees to be paid to the Government, for which payment will and truly to be made. We firmly bind ourselves jointly and severally by these presents.

Signed this ......day of ..........one thousand nine hundred and....

Whereas Shri..........Food Inspector has seized .....(Here insert the description of materials together with number/quantity and total price hereinafter referred to as the said article,) from......(specify the place):
produce intact the said article before such court or Authority and on such date(s) as may be specified by the said Food Inspector from time to time the Vendors(s) and/or the surety/sureties forthwith pay to the Government on demand and without a demur sum of ..... Rupees the said bond will be void and no effect. Otherwise the same shall be and remain in full force and virtue.

These presents further witness as follows:

(i) The liability of the surety/sureties hereunder shall not be impaired or discharged by reason of time being granted by or any forbearance, act or omission of the Government whether with or without the knowledge or consent of the sureties or either of them in respect of or in relation to all or any of the obligations or conditions to be performed or discharged by the Vendor(s). Nor shall it be necessary for the Government to sue the Vendor(s) before suing the sureties or either of them for the amount due hereunder.

(ii) This Bond is given under Prevention of Food Adulteration Act, 1954 for the performance of an Act in which the public are interested.

(iii) The Government shall bear the stamp duty payable on these present.

In witness whereof these presents have been signed by the Vendor(s) and the surety/sureties the day herein above mentioned and by Shri................ on behalf of the President of India on the date appearing below against his signature.

Witnesses:

1. .................................... (Signature)  
   (Name and address)........................................................................

FORM V
(See Rule 11)

2. ..................(Signature)  
   (Name and address)...............

1|To (Name and address of the Vendor)
   .................................................................

   The stock of articles of food detailed below has this day been seized by me under provisions of sub-section (4) of Section 10 of the Prevention of Food Adulteration Act, 1954 (37 of 1954), from the premises of ................................................................. situated at ................................. Details of article of food seized

   Place : ................................................. Food Inspector
   Date : .................................................

   1. Ins. by Noti No GSR 1211, dated 9.12.1958
The Prevention of Food Adulteration Rules, 1955

**[FROM VI]**

(See Rule 12)

To

........................................

........................................

I have this day taken from the premises of ......situated at ..........samples of the food specified below to have the same analysed by the public analyst, for........

Details of food

..............................................................................................................................

..............................................................................................................................

1. **Code Number and Serial Number of Local (Health) Authority.**

<table>
<thead>
<tr>
<th>Place:</th>
<th>Food Inspector</th>
</tr>
</thead>
<tbody>
<tr>
<td>Date:</td>
<td>Area: ..........</td>
</tr>
</tbody>
</table>

1. **[FORM VI-A]**

(See Rule 12-A)

Form of Warranty

<table>
<thead>
<tr>
<th>Invoice No.</th>
<th>Place:</th>
<th>From:</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>Dated:</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>To:</th>
<th>Date:</th>
</tr>
</thead>
</table>

..............................................................................................................................

Date of Sale | Name and quality of article/Brand or Name, if any Code No. |
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>(1) (2) (3) (4) (5)</td>
</tr>
</tbody>
</table>

..............................................................................................................................

I/we herby certify that food/foods mentined in this invoice is/are warranted to be of the nature and quality which it/these purports/purport to be

..............................................................................................................................

Signature of manufacturer distributor/dealer

Name & Address of Manufacturer/Packer
(in case of packed article)

Licence No. ...........
(Whereever applicable)

1. **[FORM VI-B]**

(See Rule 44-B)

Declaration

I/We on behalf of ..........................................................solemnly declare that the ghee sold by me/us/on behalf of

ghee used by me/us/on behalf of confectionery (including sweetmeats) is/was from a tin containing ghee of origin and having 'Agmark' seal. The said tin pertains to batch number .................and was purchased by me/us on behalf of .................................................from Shri/Shrimati/ Kumari/Sarvsri............................on the ................................as per invoice/cash/credit memo. No..........................

..............................................................................................................................

Date ............ Signature of trader/traders.]

Place: ............

1. Ins. by Not, No. GSR 618 (E), dated 16.5.1988 w.e.f. 16.11.1988.
FORM VII
(See Rule 17)
Memorandum to public Analyst

From
............................................................................................
............................................................................................

To
The Public Analyst,
............................................................................................
............................................................................................

No. Dated the ......19....

MEMORANDUM
The sample described below is sent herewith for analysis under clause (b) of sub-section (1) of Section 10 and/or clause (c) of subsection (1) and Section 11 of the Prevention of Food Adulteration Act, 1954.

1. Code number and serial No. of Local (Health) Authority..................

2. Date and place of collection.......................................................

3. Nature of article submitted for analysis.....................................

4. Nature and quantity of preservative, if any, added to the sample.....

5. A copy of this memo, and specimen impression of the seal used to seal the packet of sample is being sent separately by [***] post/hand.*

Food Inspector.
Area..................

*Strike out whichever is not applicable.


FORM VIII
(See Rule 12-B)
Nomination of Persons by a Company
Notice is hereby given that Shri/Smt.................................
Director/ Manager of the .......................................................
(name of the company) has been nominated by the company by a Resolution passed at their meeting held on ....at........to be incharge of, and responsible to, the said company for the conduct of the business of the said company or...........establishment/branch/unit thereof and authorised to exercise all such powers and take all such steps as may be necessary or expedient to prevent the commission by the said company any offence under the Prevention of Food Adulteration Act. 1954.

A certified copy of the said Resolution is enclosed

Place.............. Managing Director/Sercetery of (name of the company)

Date ..............

Note :- Score out the portion which is not applicable.

I accept the above nomination in pursuance of sub-section (2) of Section 17 of the Prevention of Food Adulteration Act, 1954 and Rule 12-B of the rules made thereunder

Place....... Signature of Director/ Manager
Date

I hereby acknowledge receipt of the above nomination.

Place.... Signature of Local (Health)
Date ..... Authority.[

1. Ins by Noti. No GSR 4(E) dt. 4.1.1977 (w.e.f. 4.1.1977)
To

.................................................................
(Name and address of the vendor)

.................................................................

Whereas sample of food specified below taken from your premises situated at ........................................on (date) ........................................ to have the same analysed by the Public Analyst, has been found to be conforming to the provisions of the Prevention of Food Adulteration Act, 1954 and rules made thereunder.

Detail of food..............................(Name of article of food) ...................................
..........................................................................
Code number.................................and Serial number................................

(Local (Health) Authority)

Date:

Place:

Copy for information to [(person(s) whose name, address and other particulars have been disclosed under section 14-A, if any]."

1. Added GSR 832 (E) dated 26.10.2003
Provided also that the declaration of no sugar added shall not be applicable for 'carbonated water (plain soda)'.

Provided also that the products which contain aspartame, acesulfame K or any other artificial sweetener for which special labeling provisions have been provided under rules 42, 47 or any other under PFA Rules, 1955, shall not be packed, stored, distributed or sold in returnable containers”.

"It shall conform to the following requirements, namely:-

1. Total plate count per ml ................. not more than ..50
2. Coliform count in 100 ml ...................................................... 0
3. Yeast and mould count per ml .............. not more than 2"

Provided further Estergum used in carbonated water shall have the following standards, namely:

"Glycerol esters of wood rosins commonly known as Estergum is hard yellow to pale amber coloured solid. It is a complex mixture of tri and diglycerol esters of rosin acids from wood rosin. It is produced by the esterification of pale wood rosin with food grade glycerol. It is composed of approximately 90 per cent resin acids and 10 per cent neutral (non-acidic compounds). The resin acid fraction is a complex mixture of isomeric diterpenoid monocarboxylic acids having the typical molecular formula of C_{20}H_{30}O_{2} chiefly abietic acid. The substance is purified by steam stripping or by counter-current steam distillation.

Identification

Solubility - Insoluble in water, soluble in acetone and in benzene.

Infra Red Spectrum - Obtain the infra-red spectrum of a thin film of the sample deposited on a potassium bromide plate-Scan between 600 and 4000 wave numbers. Compare with typical spectrum obtained from pure Estergum.

Test for absence of Tall oil Rosin (Sulfur test) - Pass the test as given below.

When sulfur-containing organic compounds are heated in the presence of sodium formate, the sulfur is converted to hydrogen sulfide which can readily be detected by the use of lead acetate paper. A positive test indicates the use of tall oil rosin instead of wood rosin.

Apparatus-Test Tube: Use a standard, 10x75 mm, resistant, glass test tube.

Reagents - Sodium Formate Solution: Dissolve 20g of reagent grade sodium formate, Na OOCN, in 100 ml of distilled water.

Lead Acetate Test Paper : Commercially available from most chemical supply houses.

Procedure - Weigh 40-50 mg of sample into a test tube and 1-2 drops of sodium formate solution. Place a strip of lead acetate test paper over the mouth of the test tube. Heat the tube in the burner flame until fumes are formed that contact the test paper. Continue heating for 2-5 minutes. There must be no formation of a black spot of lead sulfide indicating the presence of sulfur containing compounds. Detection Limit: 50 mg/kg sulfur).

Drop softening point - Between 88° C and 96°C
Arsenic - Not more than 3 ppm.
Heavy metals (as lead) - Not more than 40 ppm.
Acid value - Between 3 and 9.
Hydroxyl number - Between 15 and 45.

Notes:

Sample of carbonated water taken - sucrose content not required to be 5 per cent - since the sample collected from the accused petitioner was of carbonated water contra distinguished from sweetened carbonated water adverted to in the proviso below rule A.01.01 of the Prevention of Food Adulteration Rules. 1955 sucrose content therein was not required to be 5 per cent as prescribed in the proviso-saccharin not exceeding 100 p.p.m. could legitimately be mixed and could, therefore be found in carbonated water. (Madan Lal Vs. Union Territriory, Chandigarh)-Punjab and Haryana Court - FAC 1991(1) 321.

A.02 - BAKING POWER means a combination capable, under conditions of baking, of yielding carbon dioxide, and consists of sodium
bicarbonate, and acid-reacting material], starch or other neutral material.

The acid-reacting material of baking powder shall be -

(a) tartaric acid or its salts, or both
(b) acid salts of phosphoric acid or
(c) acid compounds of aluminium, or
(d) any combination of the foregoing.

When tested, baking powder shall yield not less than 10 per cent of its weight of carbon dioxide.

A 03 - STARCHY FOODS

1[A 03.01 - ARROWROOT means the separated and purified starch from the rhizomes of the plants known as *Maranta arundinacea* or from *Curcuma augustifolia*].

2[A. 03. 02- SAGO shall mean small hard globules or pearls made from either the starch of the sago palm or the tubers of tapioca (manihot utilissima) and shall be free from any extraneous matter† [including natural colours].

3[It shall conform to the following standards, namely-

(i) total ash (on dry basis) shall not be more than 0.4 per cent;
(ii) ash insoluble in dilute hydrochloric acid (on dry basis) shall not exceed 0.1 per cent].

4[A.04 - ASAFOETIDA (Hing or Hingra) means the oleo-gum-resin obtained from the rhizome and roots of Ferula alliaces, Ferula rubricaulis and other species of Ferula. It shall not contain any colophony resin, galbonum resin, ammoniaccum resin or any other foreign resin. Hing shall conform to the following standards, namely-

(1) Total ash content shall not exceed 15 per cent by weight.

(2) Ash insoluble in dilute hydrochloric acid shall not exceed 2.5 per cent by weight.

(3) The alcoholic extract (with 90 per cent alcohol) shall not be less than 12 per cent as estimated by the U.S.P. 1936 method.

(4) Starch shall not exceed 1 per cent by weight.

Hingra shall conform to the following standards, namely-

(1) The total ash content shall not exceed 20 per cent by weight.

(2) Ash insoluble in dilute hydrochloric acid shall not exceed 8 per cent by weight.

(3) The alcoholic extract (with 90 per cent alcohol) shall not be less than 50 per cent as estimated by U.S.P. 1936 method.

(4) Starch shall not exceed 1 per cent by weight].

†(Compounded asafoetida or Bandhani Hing is composed of one or more varieties of asafoetida (Irani or Pathani Hing or both) and gum arabic, ‡[edible starches or edible cereal flour].

It shall not contain-

(a) colophony resin,
(b) glabanum resin,
(c) ammoniaccum resin,
(d) any other foreign resin,
(e) coal tar dyes,
(f) mineral pigment,
(g) more than 10 per cent total ash content,
(h) more than 1.5 per cent ash insoluble in dilute hydrochloric acid,
(i) less than 5 per cent alcoholic extract, (with 90 per cent alcohol) as estimated by the U.S.P. 1936 method).

‡[A.05-SPICES AND CONDIMENTS:]

3. Sub by Noti No. GSR 425, dt. 4-4-1960
4. Ins, by Noti. No. GSR 74, dt 31-1-1965

1. Subs by Noti. No. GSR 382, dt 9-3-1966
2. Subs, by Noti No. GSR 55 (E) dt. 31-1-1979 (w.e.f. 31.1.1979).
The Prevention of Food Adulteration Rules, 1955

Note: See Note regarding extraneous matter after item A.05.23.

A. 05.01 - CARAWAY (Siahjira) WHOLE means the dried seed of the plant Carum carvi (L). Extraneous matter including foreign edible seeds, chaff, stem, straw, dust, dirt, stones and lumps of earth shall not exceed 5 per cent by weight.

1. [The amount of insect damaged matter shall not exceed 5 per cent by weight].

Explanation: - The term 'insect damaged matter' means spices that are partially or wholly bored by insects.

A. 05.01.01 - CARAWAY (Siahjira) POWDER means the powder obtained from the dried seeds of Carum carvi (L). It may be in the form of small pieces of the seeds or in finely ground form. It shall conform to the following standards:

- Moisture................. Not more than 13.0 per cent by weight
- Total ash................... Not more than 8.0 per cent by weight.
- Ash insoluble............ Not more than 1.5 per cent by weight in dilute HCl

1. [It shall be free from added colouring matter].

A. 05.02 - CARAWAY BLACK (Carum bulbocastanum) (Siahjeera) means the dried seeds of Carum bulbocastanum. It shall conform to the following standards:

- Foreign edible seeds...... Note more than 5.0 per cent by weight.
- Total ash...................... Not more than 9.0 per cent by weight.
- Ash insoluble............. Not more than 1.5 per cent by weight in dilute HCl

1. [The amount of insect damaged matter shall not exceed 5 per cent by weight].

A. 05.03 - CARDAMOM (Chhoti Elachi) WHOLE means the dried, nearly ripe fruits of Elettaria cardamomum (L). The percentage of extraneous matter shall not exceed 5.0 per cent by weight. The cardamom seeds obtained from the capsules shall contain not less than 3.0 per cent (v/w) of volatile oil.

1. [The amount of insect damaged matter shall not exceed 5 per cent by weight].

Explanation: - The term 'insect damaged matter' means spices that are partially or wholly bored by insects.

A. 05.03.01 - CARDAMOM (Chhoti Elachi) SEEDS means the seeds obtained from the capsules of Elettaria cardamomum (L). The percentage of extraneous matter in the seeds shall not exceed 2.0 per cent by weight. The seeds shall contain not less than 3.0 per cent (v/w) of volatile oil.

1. [The amount of insect damaged matter shall not exceed 5 per cent by weight].

Explanation: - The term 'insect damaged matter' means spices that are partially or wholly bored by insects.

A. 05.03.02 - CARDAMOM (Chhoti Elachi) POWDER means the powder obtained from the seeds separated from the capsules of Elettaria cardamomum (L). It may be in the form of small pieces of the seeds or in finely ground form. It shall conform to the following standards:

- Moisture..................... Not more than 14.0 per cent by weight.
- Total ash..................... Not more than 8.0 per cent by weight.
- Volatile oil............... Not less than 3.0 per cent (v/w).
- Ash insoluble
  in dilute HCl............... Not more than 3.0 per cent by weight.

1. [It shall be free from added colouring matter].

A. 05. 04 - CARDAMOM AMOMUM (Badi Elachi) WHOLE means the dried nearly ripe fruit of Amomum subulatum Roxb, in the form of capsules. The proportion of calyx pieces, stalk bits and other extraneous matter shall not exceed 5.0 per cent by weight. The cardamom seeds obtained from the capsules shall contain not less than 1.0 per cent (v/w) of volatile oil.

1. The amount of insect damaged matter shall not exceed 5 per cent by weight.
2. It shall be free from added colouring matter.

Explanation :- The term 'insect damaged matter' means spices that are partially or wholly bored by insects.

A. 05. 04.01 - CARDAMOM AMOMUM (Badi Elachi) SEEDS means the seeds obtained by separating the seeds from the cardamom amomum capsules of Amomum subulatum Roxb. The seeds shall contain not less than 1.0 per cent (v/w) volatile oil.

1. The amount of insect damaged matter shall not exceed 5 per cent by weight.
2. It shall be free from added colouring matter.

A. 05. 04 02 - CARDAMOM AMOMUM (Badi Elachi) POWDER means the powder obtained from the seeds separated from the capsules of Amomum subulatum Roxb. It may be in the form of small pieces of the seeds or in finely ground form. It shall conform to the following standards:-

- Moisture .........................Not more than 14.0 per cent by weight.
- Total ash .........................Not more than 8.0 per cent by weight.
- Volatile oil .......................Not less than 1.0 per cent (v/w).
- Ash insoluble in dilute HCI .................Not more than 3.0 per cent by weight.

1. The amount of insect damaged matter shall not exceed 5 per cent by weight.
2. It shall be free from added colouring matter.

Explanation :- The term 'insect damaged matter' means spices that are partially or wholly bored by insects.

A. 05. 04 03 - CARDAMOM AMOMUM (Badi Elachi) POWDER means the powder obtained from the seeds separated from the capsules of Amomum subulatum Roxb. It may be in the form of small pieces of the seeds or in finely ground form. It shall conform to the following standards:-

- Moisture .........................Not more than 14.0 per cent by weight.
- Total ash .........................Not more than 8.0 per cent by weight.
- Volatile oil .......................Not less than 1.0 per cent (v/w).
- Ash insoluble in dilute HCI .................Not more than 3.0 per cent by weight.

1. The amount of insect damaged matter shall not exceed 5 per cent by weight.
2. It shall be free from added colouring matter.

A. 05. 05 - CHILLIES (Lal mirchi) WHOLE means the dried ripe fruits or pods of Capsicum annuum/Capsicum frutescens (L). The proportion of extraneous matter including calyx pieces, loose tops, dirt, lumps of earth, stones shall not exceed 5.0 per cent by weight. The pods shall be free from extraneous colouring matter, coating of mineral oil and other harmful substances.

1. The amount of insect damaged matter shall not exceed 5 per cent by weight.

Explanation :- The term 'insect damaged matter' means spices that are partially or wholly bored by insects.

A. 05. 05.01 - CHILLIES (Lal mirchi) POWDER means the powder obtained by grinding clean dried chilli pods of Capsicum frutescens L/Capsicum annuum. The chilli powder shall be dry, free from dirt, mould growth, insect infestation, extraneous matter, added colouring matter [and flavouring matter. The chilli powder may contain any edible oil to a maximum limit of 2 per cent by weight under a label declaration for the amount and the nature of oil used]. The chilli powder shall conform to the following standards:-

- Moisture .........................Not more than 12.0 per cent by weight.
- Total ash .........................Not more than 8.0 per cent by weight.
- Ash insoluble in dilute HCI .........Not more than 3.0 per cent by weight.
- Non-volatile ether ..................Not less than 12.0 per cent by weight.
- Crude fibre .......................Not more than 30.0 per cent by weight.

1. The amount of insect damaged matter shall not exceed 5 per cent by weight.

Explanation :- The term 'insect damaged matter' means spices that are partially or wholly bored by insects.

A. 05. 05 02 - CHILLIES (Lal mirchi) POWDER means the powder obtained from the seeds separated from the chilli capsules of Capsicum annuum. The chilli powder shall be dry, free from dirt, mould growth, insect infestation, extraneous matter, added colouring matter [and flavouring matter. The chilli powder may contain any edible oil to a maximum limit of 2 per cent by weight under a label declaration for the amount and the nature of oil used]. The chilli powder shall conform to the following standards:-

- Moisture .........................Not more than 12.0 per cent by weight.
- Total ash .........................Not more than 8.0 per cent by weight.
- Ash insoluble in dilute HCI .........Not more than 3.0 per cent by weight.
- Non-volatile ether ..................Not less than 12.0 per cent by weight.
- Crude fibre .......................Not more than 30.0 per cent by weight.

1. The amount of insect damaged matter shall not exceed 5 per cent by weight.

Explanation :- The term 'insect damaged matter' means spices that are partially or wholly bored by insects.

A. 05. 06 - CINNAMON (Dalchini) WHOLE means the dried pieces of the inner bark of Cinnamomum zeylanicum Blume. It shall not contain any other foreign vegetable matter or colouring matter. It shall contain not less than 0.5 per cent (v/w) of volatile oil.

1. The amount of insect damaged matter shall not exceed 5 per cent by weight.

Explanation :- The term 'insect damaged matter' means spices that are partially or wholly bored by insects.

A. 05. 06 01 - CINNAMON (Dalchini) SEEDS means the seeds obtained by separating the seeds from the capsules of Cinnamomum zeylanicum Blume. It shall be free from added colouring matter.

Explanation :- The term 'insect damaged matter' means spices that are partially or wholly bored by insects.
The Prevention of Food Adulteration Rules, 1955

Explanation: The term 'insect damaged matter' means spices that are partially or wholly bored by insects.

A. 05.06.01- CINNAMON (Dalchini) POWDER means the powder obtained by grinding the dried inner bark of Cinnamomum zeylanicum [Blume]. The cinnamon powder shall conform to the following standard:

- Moisture ............... Not more than 12.0 per cent by weight.
- Total ash ............... Not more than 8.0 per cent by weight.
- Ash insoluble in ......... Not more than 2.0 per cent by weight.
- Volatile oil ............. Not less than 0.5 per cent by weight.

It shall be free from added colouring matter.

A. 05.06.02-CASSIA (Taj) WHOLE means dried pieces of bark of Cinnamomum cassia Blume. It shall not contain any other foreign vegetable matter or colouring matter.

A. 05.07- CLOVES (Laung) whole means the dried, unopened flower buds of Eugenia caryophyllus C. Sprengel Bullock and Harrison. The cloves powder shall conform to the following standards:

- Moisture ............... Not more than 12.0 per cent by weight.
- Total ash ............... Not more than 7.0 per cent by weight.
- Ash insoluble in ......... Not more than 1.5 per cent by weight.
- Volatile oil ............. Not less than 15.0 per cent by v/w.

It shall be free from added colouring matter.

A. 05.08-CORIANDER (Dhania) WHOLE means the dried mature fruits (seeds) of Coriandrum sativum (L). The proportion of extraneous matter including dust, dirt, stones, lumps of earth, chaff, stalk, stem or straw, edible seeds of fruits other than coriander and insect damaged seeds shall not exceed 8.0 per cent by weight.

The amount of insect damaged matter shall not exceed 5 per cent by weight.

It shall be free from added colouring matter.

Explanation: The term 'insect damaged clove' means the cloves that are partially or wholly bored by insects.

(i) The term "headless cloves" means cloves constituted only by receptacle and sepals.

A. 05.07.01 - CLOVES (Laung) POWDER means the powder obtained by grinding the dried unopened flower buds of Eugenia caryophyllus C. Sprengel Bullock and Harrison. The cloves powder shall conform to the following standards:

- Moisture ............... Not more than 12.0 per cent by weight.
- Total ash ............... Not more than 7.0 per cent by weight.
- Ash insoluble in ......... Not more than 1.5 per cent by weight.
- Volatile oil ............. Not less than 15.0 per cent by v/w.

It shall be free from added colouring matter.

1. Subs. by Noti No GSR 55 (E), dt. 31-1-1979
3. Ins by Noti. No. GSR 803 (E) dt. 27-10-1983
A. 05.09 - CUMIN (Safed jeera) WHOLE means the dried seeds of Cuminum cyminum (L). The proportion of extraneous matter including dust, stones, lumps of earth, chaff, stem or straw shall not exceed 7.0 per cent by weight. The proportion of edible seeds other than cumin seeds shall not exceed 5.0 per cent by weight.

2. The amount of insect damaged matter shall not exceed 5 per cent by weight.

1. It shall be free from added colouring matter.

Explanation :- The term 'insect damaged matter’ means spices that are partially or wholly bored by insects.

A. 05.09.01 - CUMIN (Safed jeera) POWDER means the powder obtained by grinding the dried seeds of Cuminum cyminum L. The powder shall conform to the following standards :-

Moisture ...................... Not more than 12.0 per cent by weight.
Total ash ..................... Not more than 9.5 per cent by weight.
Ash insoluble in .......... Not more than 1.5 per cent by weight.

1. It shall be free from added colouring matter.

A. 05.10 - CUMIN BLACK (Kalonji) WHOLE means the seeds of Nigella sativa L. The proportion of extraneous matter including dust, dirt, stones, lumps of earth, chaff, stem or straw shall not exceed 7.0 per cent by weight. The proportion of edible seeds other than cumin black shall not exceed 5.0 per cent by weight.

2. The amount of 'insect damaged matter’ shall not exceed 5 per cent by weight.

1. It shall be free from added colouring matter.

Explanation :- The term 'insect damaged matter’ means spices that are partially or wholly bored by insects.

A. 05.10.01 - CUMIN BLACK (Kalonji) POWDER means the powder obtained by grinding the dried seeds of Nigella sativa L. The powder shall conform to the following standards :-

Moisture ...................... Not more than 12.0 per cent by weight.
Total ash ..................... Not more than 9.0 per cent by weight.
Ash insoluble in .......... Not more than 2.0 per cent by weight.

Volatile oil .............. Not less than 1.0 per cent (v/w).

1. It shall be free from added colouring matter.

A. 05.11 - FENNEL (Saunf) WHOLE means the dried ripe fruits of Foeniculum vulgare Mill. The proportion of extraneous matter including dust, dirt, stones, lumps of earth, chaff, stem or straw shall not exceed 5.0 per cent by weight. The proportion of edible seeds other than fennel shall not exceed 5.0 per cent by weight.

2. The amount of 'insect damaged matter’ shall not exceed 5 per cent by weight.

1. It shall be free from added colouring matter.

Explanation :- The term 'insect damaged matter’ means spices that are partially or wholly bored by insects.

A. 05.11.01 - FENNEL (Saunf) POWDER means the powder obtained by grinding the dried ripe fruits of Foeniculum vulgare Mill. The powder shall conform to the following standards :-

Moisture ...................... Not more than 12.0 per cent by weight.
Total ash ..................... Not more than 9.0 per cent by weight.
Ash insoluble in .......... Not more than 2.0 per cent by weight.

Volatile oil .............. Not less than 1.0 per cent (v/w).

1. It shall be free from added colouring matter.

A. 05.12 - FENUGREEK (Methi) WHOLE means the dried seeds of Trigonella foenum-groacum L. The proportion of extraneous matter including dust, dirt, stones, lumps of earth, chaff, stem or straw shall not exceed 5.0 per cent by weight. The proportion of edible seed other than fenugreek shall not exceed 5.0 per cent by weight.

The Prevention of Food Adulteration Rules, 1955

1. The amount of ‘insect damaged matter’ shall not exceed 5 per cent by weight.

2. It shall be free from added colouring matter.

Explanation: The term ‘insect damaged matter’ means spices that are partially or wholly bored by insects.

A. 05.12.01 - FENUGREEK (Methi) POWDER means the powder obtained by grinding the dried ripe seeds of Trigonella foenum graecum L. The powder shall conform to the following standards:

- Moisture ................... Not more than 10.0 per cent by weight.
- Total ash ................... Not more than 7.0 per cent by weight.
- Ash insoluble in ...... Not more than 2.0 per cent by weight.
  .................................. dilute HCI.
- Cold water ............... Not less than 30.0 per cent by weight.
  .................................. soluble extract

3. It shall be free from added colouring matter.

A. 05.12.01 - FENUGREEK (Methi) POWDER means the powder obtained by grinding the dried ripe seeds of Trigonella foenum graecum L. The powder shall conform to the following standards:

- Moisture ................... Not more than 10.0 per cent by weight.
- Total ash ................... Not more than 7.0 per cent by weight.
- Ash insoluble in ...... Not more than 2.0 per cent by weight.
  .................................. dilute HCI.
- Cold water ............... Not less than 30.0 per cent by weight.
  .................................. soluble extract

4. It shall be free from added colouring matter.

A. 05.13 - GINGER (Sonth, Adrak) WHOLE means the rhizomes of Zingiber officinale Rose in pieces irregular in shape and size with peel not entirely removed, washed and dried in the sun. The proportion of extraneous matter shall not exceed 2.0 per cent by weight. It shall contain, on dry basis, not less than 1.0 per cent (v/w) of volatile oil. If the ginger is limed, the lime (Calcium Oxide) content shall not exceed 4.0 per cent by weight (on dry basis).

1. The amount of insect damaged matter shall not exceed 5 per cent by weight.

2. It shall be free from added colouring matter.

Explanation: The term ‘insect damaged matter’ means spices that are partially or wholly bored by insects.

A. 05.13 - GINGER (Sonth, Adrak) WHOLE means the rhizomes of Zingiber officinale Rose in pieces irregular in shape and size with peel not entirely removed, washed and dried in the sun. The proportion of extraneous matter shall not exceed 2.0 per cent by weight. It shall contain, on dry basis, not less than 1.0 per cent (v/w) of volatile oil. If the ginger is limed, the lime (Calcium Oxide) content shall not exceed 4.0 per cent by weight (on dry basis).

1. The amount of insect damaged matter shall not exceed 5 per cent by weight.

2. It shall be free from added colouring matter.

Explanation: The term ‘insect damaged matter’ means spices that are partially or wholly bored by insects.

A. 05.14 - MACE (Jaepatri) WHOLE means the dried coat or arilus of the seed of Myristica fragrans Houtt. It shall not contain the arilus of any other variety of Myristica natalbarica or Fatua (Bombay mace) and Myristica argenea (Wild mace). The proportion of extraneous matter shall not exceed 3.0 per cent by weight.

1. The amount of ‘insect damaged matter’ shall not exceed 5 per cent by weight.

2. It shall be free from added colouring matter.

Explanation: The term ‘insect damaged matter’ means spices that are partially or wholly bored by insects.

A. 05.14 - MACE (Jaepatri) WHOLE means the dried coat or arilus of the seed of Myristica fragrans Houtt. It shall not contain the arilus of any other variety of Myristica natalbarica or Fatua (Bombay mace) and Myristica argenea (Wild mace). The proportion of extraneous matter shall not exceed 3.0 per cent by weight.

1. The amount of ‘insect damaged matter’ shall not exceed 5 per cent by weight.

2. It shall be free from added colouring matter.

Explanation: The term ‘insect damaged matter’ means spices that are partially or wholly bored by insects.
Moisture .................. Not more than 10.0 per cent by weight.
Total ash .................. Not more than 3.0 per cent by weight.
Ash insoluble in ...... Not more than 1.0 per cent by weight.
dilute HCI.
Crude fibre .............. Not more than 10.0 per cent by weight.
Non-volatile ............. Not less than 20.0 and not more than
ether extract ............ 30.0 per cent by weight.

1[It shall be free from added colouring matter].

A. 05.15 - MUSTARD (Rai, Sarson) WHOLE means the dried
seeds of Brassica alba (L). Boiss (Safed rai), Brassica compestris L. var, dichotoma (Kali Sarson), Brassica Compestris, L. Var, yellow Sarson, Syn, Brassica compestris L. var, glauca (Pili Sarson), Brassica, compestris L. Var. toria (Toria), Barassicajuncea, (L). Coss et Czem (Rai, Lotni) and Brassica nigra (L), Koch (Benarasi rai). The proportion of extraneous matter which includes dust, dirt, stones, lumps of earth, chaff, stem, straw, edible foodgrains, edible oilseeds of any other variety or any other impurity shall not exceed 7.0 per cent by weight. It shall be free from seeds of Argemone maxicana Linn.

2[The amount of insect damaged matter shall not exceed 5 per cent by weight].

1[It shall be free from added colouring matter].

Explanation :- The term insect damaged matter means spices that
are partially or wholly bored by insects.

A. 05 15.01 - MUSTARD (Rai, sarson) POWDER means the
powder obtained by grinding the dried seeds of Barassica alba (L). Boiss (Safed rai), Brassica compestris L. var, dichotoma (Kali Sarson), Brassica compestris L. var (yellow Sarson), Syn Brassica compestris L. var. glauca (Pili Sarson), Brassica compestris L. var toria (Toria) Barassicajuncea,, (L). Coss-et Czem (Rai, Lotni) and Barssica nigra (L) Koch, (Benarasi rai).

1. Ins, by Noti. No. GSR 109(E) dt 26-2-1983 corrected by GSR 539(E)
dt, 1-7-1983.
2. Ins. by Noti No. GSR 1417 dated 20-9-1976 (w.e.f. 1976)

The powder shall conform the following standards:-

Moisture .................. Not more than 7.0 per cent by weight.
Total ash .................. Not more than 8.0 per cent by weight.
Volatile oil ............. Not less than 0.25 per cent v/w
Non-volatile ether extract ........... Not less than 22.0 per cent by weight.
Ash insoluble in dilute HCI ........ Not more than 2.0 per cent by weight.
Crude fibre .............. Not more than 8.0 per cent by weight.
Starch ..................... Not more than 15.0 per cent by weight.
The test for argemone oil shall be negative.
1[It shall be free from added colouring matter].

A. 05.16 - NUTMEG (Jaiphal) WHOLE means the dried seeds of
Myristica fragrans Houtt. The proportion of extraneous matter and infestation shall not exceed 3.0 per cent by weight.

1[It shall be free from added colouring matter].

A. 05 16 01 - NUTMEG (Jaiphal) POWDER means the powder
obtained by grinding the dried seeds of Myristica fragrans Houtt.

The powder shall conform to the following standards :-

Moisture .................. Not more than 8.0 per cent by weight.
Total ash ................. Not more than 5.0 per cent by weight.
Ash insoluble in dilute HCI .......... Not more than 0.5 per cent by weight.
Non-volatile ether extract ........... Not less than 25.0 per cent by weight.
Crude fibre .............. Not more than 10.0 per cent by weight.
1[It shall be free from added colouring matter].

A. 05.17 - PEPPER BLACK (Kali mirch) WHOLE means the
dried berries of Piper nigrum L.brown to black in colour with wrinkled
surface.

1. Ins by Noti. No. GSR 109 (E) dated 26-2-1983 corrected by GSR 539(E)
dated 10-7-1983
The proportion of extraneous matter including dust, stalks, leafy matter and other foreign matter shall not exceed 3.0 per cent by weight. The proportion by weight of light berries and pinheads shall not exceed 10.0 per cent and 4.0 per cent respectively.

The amount of insect damaged matter shall not exceed 5 per cent by weight.

Explanation :- The term insect damaged matter means spices that are partially or wholly bored by insects.

A. 05.17.01- PEPPER BLACK (Kalimirch) POWDER means the powder obtained by grinding the dried berries of Piper nigrum l. and shall be without the addition of any other matter. The powder shall conform to the following standards:-

- **Moisture** ................. Not more than 12.5 per cent by weight.
- **Total ash** .................. Not more than 8.0 per cent by weight.
- **Ash insoluble** ............ Not more than 1.2 per cent by weight.
- **Non-volatile** ............ Not less than 5.5 per cent by weight.
- **Crude fibre** ............... Not more than 18.0 per cent by weight.

A. 05.17.02- LIGHT BLACK PEPPER - Light Black Pepper means the dried berries of Piper nigrum L. dark brown to dark black in colour. It shall be well dried and free from mould or insects and shall not contain more than 6 per cent extraneous matter and other foreign edible seeds and 10 per cent pinheads.

A. 05.18 - POPPY (Khas-Khas) WHOLE means the dried seeds of the ripe fruit of Papaver Somniferum L. The seed may be white or greyish in colour. The proportion of extraneous matter shall not exceed 2.5 per cent by weight. It shall contain not less than 40.0 per cent by weight of non-volatile ether extract.

A. 05.19 - SAFFRON (Kesar) means the dried stigmata or tops of styles of Crocus sativus L. It shall not contain any foreign colouring matter or any other extraneous matter. It shall conform to the following standards :-

- **Total ash** .................. Not more than 8 per cent by weight.
- **Ash insoluble** ............ Not more than 1.5 per cent by weight.
- **Volatile matter** .......... Not more than 14 per cent by weight.
- **Aqueous extract** ......... Not less than 55 per cent by weight.
- **Total Nitrogen** .......... Not less than 2 per cent by weight.

Foreign matter such as sand, earth, dust, leaf, stem, chaff and vegetable matter, floral waste defined as Not more than 15 per cent.

Saffron shall be free from living insects, moulds and shall be practically free from dead insects, insect-fragments and rodent contamination visible to naked eye.

---

2. Ins by Noti. No. GSR 1417 dated 20-9-1976 (w.e.f. 2-10-76)
The Prevention of Food Adulteration Rules, 1955

A. 05.20 - TURMERIC (Haldi) WHOLE means the dried rhizome or bulbous roots of the plant of Curcuma longa L. It shall be free from lead chromate and other artificial colouring matter. The proportion of extraneous matter shall not exceed 2.0 per cent by weight.

The amount of insect damaged matter shall not exceed 5 per cent by weight.

Explanation :- The term 'insect damaged matter' means spices that are partially or wholly bored by insects.

A 05.20.01 - TURMERIC (Haldi) POWDER means the powder obtained by grinding the dried rhizomes or bulbous roots of the plant of Curcuma longa L. It shall be free from artificial colouring matter. The powder shall conform to the following standards :-

Moisture ........ Not more than 14.0 per cent by weight.

Volatile oil .......... Not less than 0.25 per cent (v/w) on dry basis.

Non-volatile ........ Not less than 7.5 per cent by weight on dry ether extract basis.

Edible common ........ Not more than 5.0 per cent by weight on dry salt basis.

Ash insoluble .......... Not more than 2.0 per cent by weight on dry basis.

Crude fibre ............ Not more than 15.0 per cent by weight on dry basis.

Lead .................. Not more than 10.0 p.p.m. on dry basis.

Notes:

– Garam Masala-Not a variety of curry powder - Two entirely different articles used for entirely different purposes, their constituents are also different. No standards fixed for garam masala (Sardari Lal & Co. vs. State of Punjab and Haryana High Court, FAC 1983 (1) 207.

– No Standard for garam Masala - standards for curry powder can not be applied to garam masala (Banwari Lal vs. State of Haryana) Punjab and Haryana High Court, FAC 1984 (I) 249.

– Kala Masala is not curry powder and hence standard of curry powder cannot be applied to it. (State of Maharashtra vs. G.S. Murry) Bombay High Court, FAC 1982 (I) 371.

1[A.05.21.01-MIXED MASALA (WHOLE) means a mixture of clean, dried and sound aromatic herbs and spices. It may also contain

The amount of insect damaged matter shall not exceed 5 per cent by weight.

Test for lead chromate ...Negative

Total starch...... Not more than 60.0 per cent by weight.

A. 05.21 - CURRY POWDER means the powder obtained from grinding clean, dried and sound spices belonging to the group of aromatic herbs and seeds such as black pepper, cinnamon, cloves, coriander, cardamom, chillies, cumin seeds, fenugreek, garlic, ginger, mustard, poppy seeds, turmeric, mace, nutmeg, curry leaves, white pepper, saffron and aniseeds. The material may contain added starch and edible common salt. The proportion of spices used in the preparation of curry powder shall be not less than 85.0 per cent by weight. The powder shall be free from dirt, mould growth and insect infestation. It shall be free from any added colouring matter and preservatives other than edible common salt. The curry powder shall also conform to the following standards :-


dried vegetables and/or fruits, oil seeds, garlic, ginger, poppy seeds and curry leaves. It shall be free from added colouring matter. It shall be free from mould growth and insect infestation. The proportion of extraneous matter shall not exceed five per cent by weight, out of which the proportion of organic matter including foreign edible seeds, and inorganic matter, shall not exceed three per cent and two per cent respectively.

3[Omitted]

A. 05.22 - ANISEED OR SAUNF imported means the dried ripe fruit of Pimpinella anisum. Foreign edible seeds or matter shall not exceed 5.0 per cent by weight. It shall conform to the following standards:–

Total ash..................... Not more than 9 per cent by weight.
Ash insoluble................ Not more than 1.5 per cent by weight.
in dilute HCI
Volatile oil................... Not less than 1.0 per cent (v/w)

2[The amount of insect damaged matter shall not exceed 5 per cent by weight].

1[It shall be free from added colouring matter].

Explanation :– The term 'insect damaged matter' means spices that are partially or wholly bored by insects.

4[Note: (1) The extraneous matter wherever prescribed under this item shall be classified as follows:–

1. Ins by Noti. No. GSR 109(E), dt 26-2-83 & GSR 539(E) dt, 1-7-1983.
2. Ins. by Noti No. GSR 1417 dated 20-9-1976 (w.e.f. 2-10-76).
3. Ins by Noti No. GSR 422 (E) dated 29-4-1987 (w.e.f. 29.4.1989).
4. Ins. by Noti No. GSR 133 dt. 23.1.1973

(a) Organic extraneous matter such as chaff, stems, straw.

(b) Inorganic extraneous matter such as dust, dirt, stones and lumps of earth.

2) Of the permitted extraneous matters in items A.05.01, A.05.03, A.05.04, A.05.05, 4[....] A.05.08, A.05.09, A.05.10, A05.11, A.05.12, A.05.14, A.05.15, A.05.16, A.05.17 and A.05.18 the inorganic extraneous matter shall not exceed 2 per cent by weight.

Notes:

– Ajwain khurasani-no standards laid down and does not appear to be for human consumption-accused rightly equitted (Medical Officer of Health vs. Satish Chander) Allahabad High Court, FAC 1982 (I) 93.

– Amchur powder - no standard or quality or purity prescribed hence prosecution uncalled for (M/s Garg Masala Co. vs. State of Punjab) Punjab & Haryana High Court; FAC 1983(I) 47.

3A.05.24 - DRIED MANGO SLICES - means the dried wholesome, edible part of raw mango fruit with or without the outer skin. It shall be free from fungus, moulds and insect infestation, rodent contamination, added colouring, flavouring matter. It shall also be free from deleterious substances injurious to health. It shall not contain any preservative except edible common salt which may be added to the extent of 5 per cent by weight on dry basis. It shall have characteristic taste and flavour. The proportion of extraneous substance shall not exceed 4 per cent by weight out of which inorganic matter shall not exceed 2 per cent by weight.

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

Moisture...................... Not more than 12 per cent by weight.

Damaged Slices ............. Not more than 5 per cent by weight.

Seed Coatings.............. Not more than 6 per cent by weight.

3. Ins. by Noti No. GSR 878 (E) dated 17-11-1992 (w.e.f. 17-5-19993).
Explanation:

(i) Seed coating shall be exterior covering of the seed.

(ii) Damaged sliced mean the slices that are eaten by weevils or other insects and includes sliced internally damaged by fungus, moisture or heating.

A. 05.25 - DRIED MANGO POWDER (Amchur) - means the powder obtained by grinding clean and dried mango slices having characteristic taste and flavour. It shall be free from musty odour and objectionable flavour, rodent contamination, mould, fungus and insect infestation, extraneous matter and added colouring, flavouring matter. It shall also be free from deleterious substances injurious to health. It shall not contain any preservative except edible common salt which may be added to the extent of 5 per cent by weight on dry basis.

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

(a) Moisture.................................. Not more than 12 per cent by weight.

(b) Total ash (salt-free basis) ...... Not more than 6 per cent by weight.

(c) Ash insoluble ......................... Not more than 1.5 per cent by weight.

(d) Crude fibre .............................. Not more than 6 per cent by weight.

(e) Acidity as anhydrous .......... Not $\leq 12.0$ per cent and tartaric acid not $\leq 26.0$ per cent by weight.

2[A.05.26 - Pepper White Whole means the dried berries of Piper nigrum Linnaeus from which outer pericarp has been removed. The berries will be light brown to white in colour with smooth surface. The proportion of extraneous matter including dust, stalks, leafy matter and other foreign matter shall not exceed 1 per cent, by weight. Proportion of black berries whole shall not exceed 5 per cent by weight. Bulk density for determining proportion of white light berries shall not be less than 600 gm per litre.

The amount of insect damaged matter shall not exceed 5 per cent by weight. It shall be free from added colouring matter.

Explanation: The term "insect damaged matter" means spices that are partially or wholly bored by insects.

A.05.26.01 - Pepper White Powder means the powder obtained by grinding the white pepper whole and shall be without the addition of any other foreign matter. It shall conform to the following standards, namely:-

(i) Moisture .................................. Not more than 14.0 per cent by weight.

(ii) Total Ash .............................. Not more than 3.5 per cent, by weight (on dry basis).

(iii) Ash insoluble in ............... Not more than 0.3 per cent, by weight (on dry basis). dilute HCI

It shall be free from added colouring matter";

A. 06-BEAN means dry kidney shaped or flattened seeds of the leguminous varieties used as food, either whole or prepared as dal. it shall not contain hydrocyanic acid exceeding 20 parts per million as determined by A.O.A.C. Maceration method.

A.07-SWEETENING AGENTS :

[A.07.01 - "PLANTATION WHITE SUGAR" (commonly known as sugar) means the crystallised product obtained from sugarcane or sugar beet. It shall be free from dirt, filth, iron filing and added colouring matter. Extraneous matter shall not exceed 0.1 per cent by weight. It shall also conform to the following standards, namely :-

(a) Moisture (when heated at 105°±1°C for 3 hours). Not more than 0.5 per cent by weight.

2. Amended GSR 695 (E) dt. 11-10-1999 (w.e.f. 11-4-2000) and amended GSR 13(E) dt. 5-1-2000 (w.e.f. 11.4.2000)
The Prevention of Food Adulteration Rules, 1955

(b) Sucrose............................Not less than 98 per cent by weight.

Sulphur dioxide shall not exceed 70 parts per million.

A.07.01.01 - MISRI means the product made in the form of candy obtained from any kind of sugar or palmyrah juice. It shall be free from dirt, filth, iron filings and added colouring matter. Extraneous matter shall not exceed 0.1 per cent by weight. It shall also conform to the following standards, namely :-

<table>
<thead>
<tr>
<th>Standards</th>
<th>(1)</th>
<th>(2)</th>
</tr>
</thead>
<tbody>
<tr>
<td>(a) Total ash</td>
<td>Not more than 0.4 cent by weight.</td>
<td>Not more than 0.4 cent by weight.</td>
</tr>
<tr>
<td>(b) Total sugar (called, known...... Not less than 98.0 per cent or expressed as Sucrose)</td>
<td>Not less than 98.0 per cent by weight.</td>
<td>Not less than 99.5 per cent by weight.</td>
</tr>
</tbody>
</table>

Sulphur dioxide shall not exceed 70 parts per million.

Notes: Standards not fixed (Section 2)(1a) - Patasas having not prescribed standards of quality coated with soap stone but which has not been declared to be injurious to health cannot be considered adulterated (Naresh Kumar vs. State of Punjab) Punjab and Haryana High Court, FAC 1985 (II) 30.

A. 07.01.02 - "REFINED SUGAR" means the white crystallised sugar obtained by refining of plantation white sugar. It shall be free from dirt, filth, iron filing and added colouring matter. Extraneous matter shall not exceed 0.1 per cent by weight. It shall also conform to the following standard, namely :-

<table>
<thead>
<tr>
<th>Standards</th>
<th>(1)</th>
<th>(2)</th>
</tr>
</thead>
<tbody>
<tr>
<td>(a) Moisture (when heated at 105±1°C for 3 hours)</td>
<td>Not more than 1.5 per cent by weight.</td>
<td>Not more than 1.5 per cent by weight.</td>
</tr>
<tr>
<td>(b) Sucrose</td>
<td>Not less than 99.5 per cent by weight.</td>
<td>Not less than 99.5 per cent by weight.</td>
</tr>
</tbody>
</table>

Sulphur dioxide shall not exceed 150 parts per million.

Note :- Khandsari sugar can be distinguished from plantation white sugar on the following characteristics, namely :-

<table>
<thead>
<tr>
<th>Characteristics</th>
<th>(1)</th>
<th>(2)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Conductivity</td>
<td>100-300 in 5% solution at 30°C</td>
<td>Not more than 100</td>
</tr>
<tr>
<td>Calcium oxide (mg/100 gm)</td>
<td>Not more than 100</td>
<td>Not more than 50</td>
</tr>
</tbody>
</table>

A. 07.02.01 - "BURA SUGAR" means the fine grain size product made out of any kind of sugar. It shall be free from dirt, filth, iron filings and added colouring matter. Extraneous matter shall not exceed 0.1 per cent by weight. It shall also conform to the following standards, namely :-

<table>
<thead>
<tr>
<th>Standards</th>
<th>(1)</th>
<th>(2)</th>
</tr>
</thead>
<tbody>
<tr>
<td>(a) Sucrose</td>
<td>Not less than 90.0 per cent by weight.</td>
<td>Not less than 90.0 per cent by weight.</td>
</tr>
<tr>
<td>(b) Ash insoluble in dilute hydrochloric acid</td>
<td>Not more than 0.7 per cent by weight.</td>
<td>Absent</td>
</tr>
</tbody>
</table>

Sulphur dioxide shall not exceed 150 parts per million.

7A.07.03 - HONEY means the natural sweet substance produced by honey bees from the nectar of blossoms or from secretions of plants which honey bees collect, transform store in honey combs for ripening.

When visually inspected, the honey shall be free from any foreign matter such as mould, dirt, scum, pieces of beeswax, the fragments of bees and other insects and from any other extraneous matter.

The colour of honey vary from light to dark brown.

Honey shall conform to the following standards, namely:-

(a) Specific gravity at 27°C Not less than 1.35 per cent by mass
(b) Moisture Not more than 25 per cent by mass
(c) Total reducing sugar
   (i) for Carbia colossa and
   Honey dew Not less than 65 per cent by mass
   (ii) for Carbia colossa and
   Honey dew Not less than 60 per cent by mass
(d) Sucrose
   (i) for Carbia colossa and
   Honey dew Not more than 5.0 per cent by mass
   (ii) for Carbia colossa and
   Honey dew Not more than 10 per cent by mass
(e) Fructose-glucose ratio Not less than 0.95
(f) Ash Not more than 0.5 by mass
(g) Acidity (Expressed as formic acid) Not more than 0.2 per cent by mass
(h) Fiehe's test Negative
(i) Hydroxy methyl furfural (HMF), mg/kg Not more than 80

If fiehe's test is positive, and hydroxy methyl furfural (HMF) content is more than 80 milligram/kilogram, then fructose:glucose ratio should be 1.0 or more.

Notes: Sample of honey rex not sold as honey-no standard fixed for honey rex-standard of pure honey not applicable-no ground to interfere the order of equittal (Public prosecutor vs. Gemini venkata Satyanarayan Murti and others) Andhra Pradesh High Court FAC 1984(I)95.

3A.07.04 - "ICE LOLLIES OR EDIBLE ICES" means the frozen ice produce which may contain [sugar, syrup, fruit, fruit juices, cocoa, citric acid, permitted flavours and colours. It may also contain permitted stabilizers and/or emulsifiers not exceeding 0.5 per cent by weight. It shall not contain any artificial sweetener].

3A.07.04.01 - "ICE CANDY means the frozen ice produce which may contain [fruit, fruit juices, cocoa, nuts, citric acid, permitted flavours and colours. It may also contain permitted stabilizers and/or emulsifiers not exceeding 0.5 per cent by weight. It shall not contain any artificial sweetener.

6A. 07.05-GUR OR JAGGERY means the product obtained by boiling or processing juice pressed out of sugar cane or extracted from palmyra palm, date palm or coconut palm. It shall be free form substances deleterious to health and shall conform to the following analytical standards, on dry weight basis:

Total sugars {'expressed.......Not less than 90 per cent and sucrose as invert sugar] not less than [60] per cent.
Extraneous matter...............Not more than 2 per cent.
insoluble in water
Total ash ...........................Not more than 6 per cent.
Ash insoluble in ..............Not more than 0.5 per cen
theydrochloric acid (HCl)
Gur or jaggery other than that of the liquid or semi-liquid variety shall not contain more than 10 per cent moisture).

3Gur or jaggery may contain sulphur dioxide in concentration not exceeding 70 parts per million] [Sodium bicarbonate, if used for clarifica- tion purposes, shall be of food grade quality].

6A. 07.06 - CUBE SUGAR means the sugar in the form of cube or cuboid blocks manufactured from refined crystallised sugar. It shall be white in colour, free from dirt and other extraneous contamination. It shall conform to the following standards:-

Sucrose................. Not less than 99.7 per cent by weight.
Moisture..................Not more than 0.25 per cent by weight.
Total ash .......................Not more than 0.03 per cent by weight.
Sulphur dioxide..........Not more than 70 p.p.m.]
The Prevention of Food Adulteration Rules, 1955

A. 07.07 - DEXTROSE is a white or light cream granular powder, odourless and having a sweet taste.

When heated with potassium cupritartarate solution it shall produce a copious precipitate of cuprous oxide. It shall conform to the following standards:

- Sulphated ash .............. Not more than 0.1 per cent on dry basis.
- Acidity .......................... 0.5 gm. dissolved in 50 ml. of freshly boiled and cooled water requires for neutralisation not more than 0.20 ml. of N/10 sodium hydroxide to phenolphthalein indicator.
- Glucose...................... Not less than 99.0 per cent on dry basis.
- Sulphur dioxide content shall not exceed 70 p.p.m.

A. 07.08 - GOLDEN SYRUP means the syrup obtained by inversion of sugar. It shall be golden yellow in colour, pleasant in taste and free from any crystallisation. It shall conform to the following standards:

- Moisture .......................... Not more than 25.0 per cent by weight.
- Total ash .......................... Not more than 2.5 per cent by weight.
- Total sugar as invert sugar... Not less than 72.0 per cent by weight.
- Sulphur dioxide content shall not exceed 70.0 p.p.m.

3. Ins. by Noti. No. GSR 95(E) dated 11.2.1982 (w.e.f. 3-4-1982)

2. Subs by Noti, GSR 605 (E), dt, 24-7-1985

A. 07.09 - ICING SUGAR means the sugar manufactured by pulverizing refined sugar or vacuum pan (plantation white) sugar with or without edible starch. Edible starch, if added, shall be uniformly extended in the sugar. It shall be in form of white powder, free from dust, or any other extraneous matter. It shall conform to the following standards:

- Total soluble solids ................ Not less than 65 per cent by weight.
- Moisture ............................... Not more than 0.80 per cent by weight.
- Starch .............................. Not more than 24.0 per cent by weight on dry basis.
- Total starch and sucrose......Not less than 99.0 per cent by weight (moisture free)

1. Ins by Noti. No. GSr 916 (E0 st., 17-11-1987 (w.e.f. 17-5-1988).

2. Ins. by Noti. No. GSR 95(E) dated 11.2.1982 (w.e.f. 3-4-1982)

A. 07.10 - SACCHARIN SODIUM commonly known as soluble Saccharin having an empirical formula as C7H4NNaO3S. 2H2O and molecular weight as 241.2 shall be the material which is soluble at 20°C in 1.5 parts of water and 50 parts of alcohol (95 per cent) and shall contain not less than 98.0 per cent and not more than the equivalent of 100.5 per cent of C7H4O3NSNa calculated with reference to the substance dried to constant weight at 105°C, assay being carried out as presented in Indian Pharmacopoeia. It shall not contain more than 2 p.p.m of arsenic and 10 p.p.m. of lead. The melting point of Saccharin isolated form the material as per Indian Pharmacopoeia method shall be between 226°C and 230°C. The loss on drying of the material at 105°C shall not be less than 12.0 per cent and not more than 16.0 per cent of its weight.

The material shall satisfy the tests of identification and shall conform to the limit tests for free acid or alkali, ammonium compounds and parasulpha moylbenzoate as mentioned in the Indian Pharmacopoeia.

A. 07.11 - DRIED GLUCOSE SYRUP means the material in the form of coarse or fine, white to creamish white powder, sweet to taste, bland in flavour and somewhat hygroscopic. It shall be free form fermentation, evidence of mould growth, dirt or other extraneous matter or added sweetening or flavouring agent.

2. Subs by Noti, GSR 605 (E), dt, 24-7-1985

1. Ins by Noti. No. GSR 95(E) dated 11.2.1982 (w.e.f. 3-4-1982)
The Prevention of Food Adulteration Rules, 1955

(2) Roasted coffee means properly cleaned green coffee which has been roasted to a brown colour and has developed its characteristic aroma.

(3) Ground coffee means the powdered product obtained from ‘roasted coffee’ only and shall be free from husk.

(4) Coffee (green, raw or unroasted), ‘roasted and’ ground coffee' shall be free from any artificial colouring, flavouring, facing, extraneous matter or glazing substances and shall be in sound, dry and fresh condition, free from rancid or obnoxious flavour.

(5) Roasted coffee’ and’ ground coffee’ shall conform to the following analytical standards:-

1. Moisture (on dry basis) m/m Not more than 5.0 per cent
2. Total Ash (on dry basis) m/m 3.0 to 6.0 per cent
3. Acid insoluble ash (on dry basis) m/m Not more than 0.1 per cent
4. Water soluble ash (on dry basis) m/m Not less than 65 per cent of total ash
5. Alkalinity of soluble ash in milliliters of 0.1 N hydrochloric acid per gram (on dry basis) m/m Not less than 3.5 ml & Not more than 5.0 ml
6. Aqueous extracts (on dry basis) m/m Not less than 26.0 & Not more than 35.0 per cent
7. Caffeine (anhydrous) (on dry basis) Not less than 1.0 per cent

A.08 COFFEE:

1. Omitted by Noti. No. GSR 992 dated 4-6-1971
2. Subs by Noti. No. GSR 656 (E) dated 13-8-2003

A.08-01-(1) Coffee (green, raw or unroasted) means the seeds of Coffea arabica, Coffea liberica, Coffea excelsa or Coffea canephora (robusta) with their husks (mesocarp and endocarp) removed.

235
It shall conform to the following standards, namely:

**Total ash** (on dry basis) ........ Not less than 3.5 per cent and not more than 8.0 per cent

Ash insoluble........................ Not more than 2.5 per cent
(on dry basis) in dilute HCl

Aqueous extracts .................. Not less than 55.0 per cent
(on dry basis)

**Coffee-Chicory Mixture** means the product prepared by mixing roasted and ground coffee and roasted and ground chicory and shall be in a sound dry and dust free condition with no rancid or abnoxious flavour. It shall be in the form of a free flowing powder having the colour, taste and flavour characteristic of coffee-chicory powder. It shall be free from any impurities and shall not contain any other added substance. The coffee content in the mixture shall not be less than 51 per cent by mass. The percentage of coffee and chicory used shall be marked on the label as provided in clause (i) of sub-rule (A) of rule 42.

It shall conform to the following standards namely:

(i) Moisture
(ii) Total ash on dry basis
(iii) Acid insoluble ash on dry basis
(iv) Caffeine content on dry basis
(v) Aqueous extracts

**Soluble Coffee Powder** means coffee powder, obtained from freshly roasted and ground pure coffee beans. The product shall be in the form of a free flowing powder or shall be in the agglomerated form (granules) having colour, taste and flavour characteristic of coffee. It shall be free from impurities and shall not contain chicory or any other added substances.

It shall conform to the following standards, namely:

(i) Moisture (on dry basis) .......... Not more than 5.0 per cent
(ii) Total ash on dry basis .......... Not more than 7.50 per cent
(iii) Acid insoluble ash on dry basis Not more than 0.6 per cent
(iv) Caffeine content on dry basis Not less than 0.6 per cent
(v) Aqueous extracts Not more than 50 per cent

**Instant Coffee-Chicory Mixture** means the product manufactured from roasted and ground coffee and roasted and ground chicory. It shall be in sound dry and dust free condition with no rancid or abnoxious flavour. It shall be in the form of a free flowing powder or shall be in the agglomerated (granules) form having the colour, taste and flavour characteristics of coffee chicory powder. It shall be free from any impurities and shall not contain any other added substance. The coffee content in the mixture shall not be less than 51 percent by mass on dry basis. The percentage of coffee and chicory used shall be marked on the label as provided in clause (ii) of sub-rule (A) of rule 42.

It shall conform to the following standards namely:

(i) Moisture
(ii) Total Ash on dry basis
(iii) Acid insoluble ash on dry basis
(iv) Caffcine (anhydrous) on dry basis.
(v) Solubility in boiling water
(vi) Solubility in cold water at 16±2°C

**Edible Fat**

**Beef Fat** or suet means fat obtained from a beef carcass. It shall have a Saponification value varying form 193 to 200 and an Iodine value from 35 to 46.

**Mutton Fat** means fat obtained from the carcass of sheep. It shall have a Saponification value varying from 192 to 195 and Iodine value from 35 to 46.

**Goat Fat** means the rendered fat from goat. It shall have a Saponification value varying from 193 to 196 and an Iodine value form 36 to 45.

**Lard** means the rendered fat from hogs and shall not contain more than one per cent of substances other than fatty acids and fat. It shall have a Saponification value varying form 192 to 198 and Iodine value form 52 to 65.
The Prevention of Food Adulteration Rules, 1955

4[A. 10.05 - COCOA BUTTER means the fat obtained by expression from the nibs of the beans of Theobroma cocoa L. It shall be free from other oils and fats, mineral oil and added colours. It shall conform to the following standards :-

   Percentage of free fatty acids..............Not more than 1.5  
   (calculated as oleic acid)

   Iodine value............................. 32 to 42

   Melting point ......................... 29°C to 34°C

   Butyro-refractometer reading at 40°C...... 40.9 to 48.0

   OR

   3Refractive Index at 40°C .................. 1.4530 to 1.4580

   Saponification value ...................... 188 to 200

A. 10.06 - LOW and HIGH FAT COCOA POWDER means the powder which is the partially defatted product derived from the cocoa bean, the seed of Theobroma cocoa L. It may be subjected to treatments during manufacture with alkali and/or magnesium carbonate, bicarbonate, and with tartaric, citric or phosphoric acids. It shall be free from rancidity, dirt, filth, insects and insect fragments or fungus infestations. It shall conform to the following standards:-

   Total ash .................................. Not more than 14.0 per cent (on moisture and fat free basis).

   Ash insoluble in dilute HCI .............. Not more than 1.0 per cent (on moisture and fat free basis).

   Alkalinity of total ash ................. Not more than 6.0 per cent as K₂O (on moisture and fat free basis).

2Cocoa butter -

   (i) for low fat .................. Not less than 10.0 per cent (on moisture free basis).

   (ii) for high fat ................. Not less than 20.0 per cent (on moisture free basis).

1[A. 10.07 - REFINED SALSEED FAT - means the fat obtained from seed kernels of Sal trees, Shorea robusta Gaertn. f. (N.O. Dipterocarpaceae) which has been neutralized with alkali, bleached with bleaching earth or activated carbon or both, and deodorized with steam, no other chemical agents being used. Alternatively, deacidification, bleaching and deodorization may be done by physical means. The material shall be clear on melting and free from adulterants, sediment, suspended or other foreign matter, separated water or added colouring substance. There shall be no turbidity after keeping the filtered sample at 40°C for 24 hours. It shall conform to the following standards :-

   (i) Moisture............................. Not more than 0.1 per cent

   (ii) Butyro-refractometer .......... 36.7 - 51.0

   OR

   (iii) Iodine value .......................... 31-45.

   (iv) Saponification value .............. 180-195

   (v) Unsaponifiable matter .............. Not more than 2.5 per cent by weight.

   (vi) Free fatty acids ................. Not more than 0.25 per cent by weight.

   OR

   (vii) Acid value ............................. Not more than 0.5

   (viii) 9:10 epoxy and 9:10 Dihydroxy stearic acid.  Not more than 3.0 per cent

   (v) Flash point (Pensky Marten.......... Not less than 250°C (closed method)

2Test for Argemone oil shall be negative.

1[A. 10.08 - CAROB POWDER means the powder obtained from the roasted pods of carob (fimbled carob) of ceratonia Siliqua (l) Taub. (Fam. Leguminosae) and shall be free from husk. It shall be free from any artificial colouring, flavouring, extraneous matter or glazing substance and shall be in sound, dry and fresh condition, free from rancid or obnoxious flavours. It shall also conform to the following standards, namely:-

1. Sub by Noti No. 764 (E) dated 15-11-1984
The Prevention of Food Adulteration Rules, 1955

(i) Total ash .................. Not more than 1.2 per cent by weight.
(ii) Acid insoluble matter ......... Not than 5 per cent by weight.
(iii) Tannin content ................ Not less than 0.10 per cent and
...................................... not more than 0.15 per cent.

A. 10.09 KOKUM FAT means the fat obtained from clean and sound kernels of kokam (Garcinia indica choisy) also known as kokam, by process of expression or by a process of solvent extraction from cake or kernel. It shall be refined. The fat shall be clear on melting and free from rancidity, adulterants, sediment, suspended or other foreign matter, separated water, added colouring and flavouring matters and mineral oil.

It shall also conform to the following standards, namely :-
(a) Butyro-refractometer ............. 45.9-47.3
    OR
    Refractive Index at 40°C .......... 1.4565 to 1.4575
(b) Saponification value .............. 187-191.7
(c) Unsaponifiable matters .......... Not more than 1.5 per cent by weight
(d) Iodine value (Wijs) ............... 32-40
(e) Acid value .......................... Not more than 0.5
(f) Flash Point [Pensky-Martens
    closed method] ..................... Not less than 250°C

Test for Argemone oil shall be negative.

A.10.10 MANAGO KERNEL FAT means the fat obtained from clean and sound kernels of Mango (Mangifera India Linn) by process of expression or by a process of solvent extraction from cake or kernel. It shall be refined. The fat shall be clear on melting and free from rancidity, adulterants, sediment, suspended or other foreign matter, separated water, added colouring and flavouring matters and mineral oil.

It shall also conform to the following standards, namely :-
(a) Butyro-refractometer reading at 40°C .... 43.7 – 51.6
    OR
    Refractive Index at 40°C .......... 1.4550 to 1.4604
(b) Saponification value ................ 185 – 198
(c) Unsaponifiable matters .............. Not more than 1.5 per cent by weight
(d) Iodine value (Wijs) ................. 32 – 57
(e) Acid Value .......................... Not more than 0.5
(f) Flash Point [Pensky-Martens
    closed method] ..................... Not less than 250°C

Test for Argemone oil shall be negative.

A.10.11 DHUPA FAT means the fat obtained from clean and sound seed kernels of Dhupa, also known as Indian Copal (Vateria indica Linn) tree by process of expression or by a process of solvent extraction from cake or kernel. It shall be refined. The fat shall be clear on melting and free from rancidity, adulterants, sediment, suspended or other foreign matter, separated water, added colouring and flavouring matter and mineral oil:

It shall also conform to the following standards, namely :-
(a) Butyro-refractometer reading at 40 C ... 47.5 – 49.5
    OR
    Refractive Index at 40°C .......... 1.4576 to 1.4590
(b) Saponification value ................ 187 – 192
(c) Unsaponifiable matters .............. Not more 1.5 per cent by weight.
(d) Iodine value (Wijs) ................ 36 – 43
(e) Acid value .......................... Not more than 0.5
(f) Flash Point [Pensky-Martens
    (closed) method] .................... Not less than 250°C

Test for Argemone oil shall be negative.

A.10.12 PHULWARA FAT means the fat obtained from clean and sound seed kernels of Phulwara [variously named Aisandra Butyrace (Roxb) Baehni, Madhuea Butyracca or Bassia Butyracea] by a process of expression or by process of solvent extraction from cake or kernel. It shall be refined. The fat shall be clear on melting and shall be free from rancidity, adulterants, sediments, suspended or other foreign matters, separated water, added colouring and flavouring substances and mineral oil.

It shall also conform to the following standards, namely:

1. Sub by Noti. No. 481(E) dt. 16-9-1993 read with GSR 512(E) dt. 15-6-1994

The Prevention of Food Adulteration Rules, 1955

A.11- MILK AND MILK PRODUCTS:

A.11.01 - DEFINITIONS.

<table>
<thead>
<tr>
<th>Term</th>
<th>Definition</th>
</tr>
</thead>
<tbody>
<tr>
<td>Milk</td>
<td>The normal mammary secretion derived from complete milking of healthy milch animal without either addition thereto or extraction therefrom. It shall be free from colostrum. Milk of different classes and of different designations shall conform to the standards laid down in the Table below item A.11.01.11.</td>
</tr>
<tr>
<td>Pasteurisation</td>
<td>The term pasteurisation, when used in association with milk of different classes means heating milk of different classes by a heat treatment as mentioned below and cooling to a suitable temperature before distribution. Pasteurised milk shall show a negative Phosphatase Test.</td>
</tr>
<tr>
<td>Standardised Milk</td>
<td>Cow milk or buffalo milk or sheep milk or goat milk or combination of any of these milk that has been standardised to a fat and solids-not-fat percentage given in the table below item A.11.01.11.</td>
</tr>
<tr>
<td>Recombined Milk</td>
<td>The homogenised product prepared form milk fat, non-fat-milk solids and water. Recombined milk shall be pasteurised and shall show a negative Phosphatase Test.</td>
</tr>
<tr>
<td>Toned Milk</td>
<td>The product prepared by admixture of cow or buffalo milk or both with fresh skimmed milk, or by admixture of cow or buffalo milk or both that has been standardised to fat and solids-no-fat percentage given in the table below item A.11.01.11 by adjustment of milk solids. It shall be pasteurised and shall show a negative Phosphatase Test.</td>
</tr>
</tbody>
</table>

1. The term sterilisation when used in association with milk, means heating milk in sealed container continuously to temperature of either 115°C for 15 minutes or at least 130°C for a period of one second or more in a continuous flow and then packed under aseptic conditions to ensure preservation at room temperature for a period not less than 15 days from the date of manufacture.

2. Boiled Milk means milk which has been brought to boil.

3. Flavoured Milk, by whatever name called, may contain nuts (whole, fragmented or ground) chocolate, coffee or any other edible flavour, edible food colours and cane sugar. Flavoured milk shall be pasteurised, sterilised or boiled.

4. The type of milk shall be mentioned on the label.

5. Mixed Milk means a combination of milk of cow, buffalo, sheep, goat or any other milch animal and may be a combination of any of these milk which has been made and conforms to the standards given in the table below item A.11.01.11.

6. Standardised Milk means cow milk or buffalo milk or sheep milk or goat milk or combination of any of these milk that has been standardised to a fat and solids-not-fat percentage given in the table below item A.11.01.11 by the adjustment of milk solids. Standardised milk shall be pasteurised and shall show a negative Phosphatase Test.

7. Recombined Milk means the homogenised product prepared from milk fat, non-fat-milk solids and water. Recombined milk shall be pasteurised and shall show a negative Phosphatase Test.

8. Toned Milk means the product prepared by admixture of cow or buffalo milk or both with fresh skimmed milk, or by admixture of cow or buffalo milk or both that has been standardised to fat and solids-no-fat percentage given in the table below item A.11.01.11 by adjustment of milk solids. It shall be pasteurised and shall show a negative Phosphatase Test.

5. Ins by Noti. No. GSR 55 (E), dated 31-1-1979 (w.e.f. 31-1-1979).
negative Phosphatase Test. When fat or dry non-fat-milk solids are used, it shall be ensured that the product remains homogeneous and no deposition of solids take place on standing.

A.11.01.09 - DOUBLE TONED MILK means the product prepared by admixture of cow or buffalo milk or both with fresh skimmed milk, or by admixture of cow or buffalo milk or both [that has been standardised to fat and solids-non-fat percentage given in the Table below item A.11.01.11 by adjustment of milk solids]. It shall be pasteurised and shall show a negative Phosphatase Test. When fat or dry non-fat milk solids are used, it shall be ensured that the product remains homogeneous and no deposition of solids take place on standing.

A.11.01.10 - SKIMMED MILK means the product prepared from milk from which almost all the milk fat has been removed mechanically.

A.11.01.10A - FULL CREAM MILK means milk or a combination of buffalo or cow milk or a product prepared by combination of both that has been standardised to fat and solids-no-fat percentage, given under item A.11.01.11, by adjustment/addition of milk solids. Full cream Milk shall be pasteurised. It shall show a negative Phosphatase Test. It shall be packed in clean, sound and sanitary containers properly sealed, so as to prevent contamination." 

A.11.01.11 - The standards for different classes and designations of milk shall be as given in the table below. Milk shall conform to both parameters for milk fat and milk solids not fat, independently, as prescribed in columns (4) and (5) of the said table”.

<table>
<thead>
<tr>
<th>Class of milk</th>
<th>Designations</th>
<th>Locality</th>
<th>Minimum percent</th>
<th>Milk fat</th>
<th>Milk solids non fat</th>
</tr>
</thead>
<tbody>
<tr>
<td>(1)</td>
<td>(2)</td>
<td>(3)</td>
<td>(4)</td>
<td></td>
<td>(5)</td>
</tr>
<tr>
<td>BUFFALO MILK</td>
<td>Raw, Pasteurised, Boiled, flavoured and sterilised</td>
<td>Assam</td>
<td>6.0</td>
<td>9.0</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Bihar</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Chandigarh</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Delhi, Gujarat</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>Haryana</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

1. Ins by Noti. No. GSR 550 (E) dated 4-7-1985
2. Ins. by Noti. No. GSR 223 (E) dated 20-5-1996 (w.e.f. 20-11-1996)
3. Amended GSR 67 (E) dt 5.2.2001

Milk standards for different regions:

<table>
<thead>
<tr>
<th>Locality</th>
<th>Milk fat</th>
<th>Milk solids non fat</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maharashtra</td>
<td>6.0</td>
<td>9.0</td>
</tr>
<tr>
<td>Punjab</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sikkim</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Uttar Pradesh</td>
<td></td>
<td></td>
</tr>
<tr>
<td>West Bengal</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Andaman &amp; Nicobar</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Andhra Pradesh</td>
<td></td>
<td></td>
</tr>
<tr>
<td>[Arunachal Pradesh]</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dadra &amp; Nagar Haveli, Goa, Daman &amp; Due, [Himachal Pradesh]</td>
<td></td>
<td></td>
</tr>
<tr>
<td>[Jammu and Kashmir]</td>
<td>5.0</td>
<td>9.0</td>
</tr>
<tr>
<td>[Karnataka]</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kerala, Laccadive, Minicoy &amp; [Amindive Islands, [****]</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Madhya Pradesh</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Manipur</td>
<td></td>
<td></td>
</tr>
<tr>
<td>[Mizoram]</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Nagaland</td>
<td></td>
<td></td>
</tr>
<tr>
<td>[****]</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Orissa</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pondicherry</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rajasthan</td>
<td></td>
<td></td>
</tr>
<tr>
<td>[Tamil Nadu]</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tripura</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

1. Ins. by Noti No. GSR 2163 dated 14-12-1968.
### The Prevention of Food Adulteration Rules, 1955

<table>
<thead>
<tr>
<th>(1)</th>
<th>(2)</th>
<th>(3)</th>
<th>(4)</th>
<th>(5)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>COW MILK</strong></td>
<td>Raw, Pasteurised and sterilised</td>
<td>Tripura</td>
<td>3.5</td>
<td>8.5</td>
</tr>
<tr>
<td></td>
<td>Boiled, flavoured and sterilised</td>
<td>Uttar Pradesh</td>
<td>3.5</td>
<td>8.5</td>
</tr>
<tr>
<td>Andaman &amp; Nicobar</td>
<td></td>
<td>West Bengal</td>
<td>3.5</td>
<td>8.5</td>
</tr>
<tr>
<td>Andhra Pradesh</td>
<td></td>
<td>Orissa</td>
<td>3.0</td>
<td>8.5</td>
</tr>
<tr>
<td>Assam, Bihar</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Dadra &amp; Nagar Haveli, Delhi</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Goa, Daman &amp; Diu, Gujarat</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Himachal Pradesh</td>
<td>3.5</td>
<td>8.5</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jammu &amp; Kashmir</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Karnataka</td>
<td>3.5</td>
<td>8.5</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kerala, Laccadive, Minicoy &amp; Aminidive Islands</td>
<td>3.5</td>
<td>8.5</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Madhya Pradesh</td>
<td>3.5</td>
<td>8.5</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Maharashtra</td>
<td>3.5</td>
<td>8.5</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Manipur</td>
<td>3.5</td>
<td>8.5</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Meghalaya</td>
<td>3.5</td>
<td>8.5</td>
<td></td>
<td></td>
</tr>
<tr>
<td>[****] Nagaland</td>
<td>3.5</td>
<td>8.5</td>
<td></td>
<td></td>
</tr>
<tr>
<td>[***] Pondicherry</td>
<td>3.5</td>
<td>8.5</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Rajasthan</td>
<td>3.5</td>
<td>8.5</td>
<td></td>
<td></td>
</tr>
<tr>
<td>[Sikkim] Tamil Nadu</td>
<td>3.5</td>
<td>8.5</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>


---

<table>
<thead>
<tr>
<th>(1)</th>
<th>(2)</th>
<th>(3)</th>
<th>(4)</th>
<th>(5)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>GOAT OR SHEEP MILK</strong></td>
<td>Raw, Pasteurised and sterilised</td>
<td>Andaman &amp; Nicobar Islands</td>
<td>3.0</td>
<td>9.0</td>
</tr>
<tr>
<td></td>
<td>Boiled, Flavoured and Sterilised</td>
<td>Andhra Pradesh</td>
<td>3.0</td>
<td>9.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>[Arunachal Pradesh]</td>
<td>3.0</td>
<td>9.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Assam</td>
<td>3.0</td>
<td>9.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Bihar, Dadra &amp; Nagar Haveli, Delhi</td>
<td>3.0</td>
<td>9.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Goa, Daman &amp; Diu, Gujarat</td>
<td>3.0</td>
<td>9.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Himachal Pradesh</td>
<td>3.0</td>
<td>9.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Jammu and Kashmir</td>
<td>3.0</td>
<td>9.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Karnataka</td>
<td>3.0</td>
<td>9.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Laccadive, Minicoy &amp; Aminidive Islands</td>
<td>3.0</td>
<td>9.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Meghalaya</td>
<td>3.0</td>
<td>9.0</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Mizoram</td>
<td>3.0</td>
<td>9.0</td>
</tr>
</tbody>
</table>

1. Ins. by Noti No. GSR 3 (E) dated 1-1-1985

---

The Prevention of Food Adulteration Rules, 1955

The Prevention of Food Adulteration Rules, 1955

2. Ins by Noti. No. 3(E) dated 1-1-1985.
3. Ins. by Noti. No. 223(E) dated 20-5-1996 (w.e.f. 20-11-1996)

(1) (2) (3) (4) (5)

<table>
<thead>
<tr>
<th>Designation</th>
<th>Heat Treatment</th>
</tr>
</thead>
<tbody>
<tr>
<td>Raw</td>
<td>Nil.</td>
</tr>
<tr>
<td>Pasteurised</td>
<td>Pasteurisation</td>
</tr>
<tr>
<td>Boiled</td>
<td>Boiling</td>
</tr>
<tr>
<td>Flavoured</td>
<td>Pasteurisation or Sterilisation.</td>
</tr>
<tr>
<td>Sterilised</td>
<td>Sterilisation.</td>
</tr>
</tbody>
</table>

Notes:
- Milk containing solids-not-fat and milk fat either slightly above or below the prescribed standards are due to natural causes and beyond the control of human agency. The benefit to go to the accused (P.P. Karuran vs. food inspector) Kerala High Court, FAC 1985 (II) 129.
- Milk samples. Non-fat-solids deficient by about 24 per cent but fat was much higher than prescribed standard of 4.5% (Dhani Ram vs. State) FAC 1979 (II) 47; conviction set aside (Rameshwar Singh vs. State of U.P.) Allahabad High Court. FAC 1981 (I) 18.
- Goat's milk having 5.1 per cent fat i.e. 45% more than required standard of 3.5% fat but deficient in solids - not-fat by 10% - a clear case of marginal deficiency and aggregate of fat and not-fatty-solids exceeds the required 12% - no offence (Municipal Board It was vs. State) Allahabad High Court, FAC 1981 (II) I.
- Milk Sample showing 14% fat against prescribed standard of 6% - results inaccurate and in absence of any other report, conviction cannot be substained (Poti Ram vs. State) Allahabad High Court, FAC 1982 (I) 193.
- Cow's milk containing solids-not-fat 8 per cent and milk fat 6.7 per cent as against 4 per cent - held milk not adulterated (Ram Kumar vs. State of Punjab) Punjab and Haryana High Court, FAC 1982 (I) 68.

A. 11.02 - MILK PRODUCTS means the products obtained from milk such as cream, malai, curd, skimmed milk curd, chhanna, skimmed-milk channa, cheese, processed cheese, ice cream, milk ices, condensed milk-sweetened and unsweetened, condensed skimmed milk powder, partly skimmed milk powder, khoa, infant milk food, table butter and deshi butter.

A.11.02.01 - MILK PRODUCTS specified in Appendix B shall not contain any substance not found in milk unless specified in the standards.
The Prevention of Food Adulteration Rules, 1955

A. 11.02.02 - CREAM including sterilized cream means the product of cow or buffalo milk or a combination thereof. It shall be free from starch and other ingredients foreign to milk. It may be of following three categories, namely:

1. Low fat cream-containing milk fat not less than 25.0 per cent by weight.
2. Medium fat cream-containing milk fat not less than 40.0 per cent by weight.
3. High fat cream-containing milk fat not less than 60.0 per cent by weight.

Note: Cream sold without any indication about milk fat content shall be treated as high fat cream.

A. 11.02.03 - MALAI means the product rich in butter fat prepared by boiling and cooling cow or buffalo milk or a combination thereof. It shall contain not less than 25.0 per cent milk fat.

A. 11.02.04 - DAHI OR CURD means the product obtained from pasteurised or boiled milk by souring, natural or otherwise, by a harmless lactic acid or other bacterial culture. Dahi may contain added cane sugar. Dahi shall have the same minimum percentage of milk fat and milk solids-not-fat as the milk from which it is prepared. [Milk solids may also be used in preparation of this product.] Where dahi or curd [***] is sold or offered for sale without any indication of class of milk, the standards prescribed for dahi prepared from buffalo milk shall apply.

A. 11.02.05 - CHHANA OR PANEER means the product obtained from the cow or buffalo milk or a combination thereof by precipitation with sour milk, lactic acid or citric acid. It shall not contain more than 70.0 per cent moisture and the milk fat content shall not be less than 50.0 per cent of the dry matter.

Note: Natamycin may be used for surface treatment only, subject to the following conditions, namely:

(i) Maximum level of application shall not exceed 2 mg/dm³ of cheese surface.
(ii) The penetration depth shall not exceed 2 mm.
(iii) The maximum residue level in the finished product shall not exceed 1 mg/dm³.

The Prevention of Food Adulteration Rules, 1955

A. 11.02.06 - CHEESE (HARD) means the product obtained by draining after coagulation of milk with a harmless milk coagulating agent under the influence of harmless bacterial culture. It shall not contain ingredients not found in milk, except coagulating agent, sodium chloride, calcium chloride, calcium chloride (anhydrous salt) not exceeding 0.02 per cent by weight, annatto or carotene colour, and may contain emulsifiers and/or stabilizers, namely citric acid, sodium citrate or sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate) [***] not exceeding 0.2% by weight. Wax used for covering the outer surface shall not contain anything harmful to health. In case the wax is coloured, only permitted food colour shall be used. Hard cheese shall contain not more than 43.0 per cent moisture and not less than 42.0 per cent milk fat of the dry matter. Hard cheese may contain up to 3000 parts per million sorbic acid, or its sodium, potassium or calcium salts calculated as sorbic acid, and/or 12.5 parts per million nisin either singly or in combination.

5. Subs by Noti GSR 67 (E) dt 5.2.2001
"A.11.02.07.01 - PROCESSED CHEESE means the product obtained by heating one or more types of hard cheeses with permitted emulsifiers and/or stabilizers namely citric acid, so dium citrate, sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate) with or without added condiments, and acidifying agents, namely vinegar, lactic acid, acetic acid, citric acid and phosphoric acid. Processed cheese may contain not more than 4.0 per cent of anhydrous permitted emulsifiers and/or stabilizers, provided that the content of anhydrous inorganic agents shall in no case exceed 3.0 per cent of the finished product. It shall not contain more than 47.0 per cent moisture. Processed cheese chiplets (packed sliced cheese) when sold in a package other than tin, shall not contain more than 50.0 per cent moisture. The milk fat content shall not be less than 40.0 per cent of the dry matter. Processed cheese may contain up to 3000 parts per million sorbic acid or its sodium, potassium or calcium salts (calculated as sorbic acid) and/or 12.5 parts per million nisin either singly or in combination. It may contain calcium chloride (anhydrous) not exceeding 0.02 per cent by weight."

A.11.02.07.02 - PROCESSED CHEESE SPREAD means a product obtained by comminuting and mixing one or more types of cheeses into a homogeneous mass with the aid of heat. It may or may not contain butter, cream, butter oil, milk, skimmed milk powder, cheese, whey, butter milk or one or any of these from which part of water has been removed. It may also contain permitted emulsifying and stabilising agents. It may contain one or more of the sodium/potassium salts of citric acid, phosphoric acid, tartaric acid, lactic acid in such quantities that mass of the solids of such emulsifying agents is not more than 4 per cent of mass of the processed cheese spread. It may contain sequestering and buffering agents, namely, lactic acid, acetic acid, citric acid and phosphoric acid.

It may contain vegetable colouring matter such as annatto, carotene, permitted flavouring agents and milk coagulating enzymes with or without purified calcium chloride (anhydrous salt) not exceeding 0.02 percent and sodium citrate not exceeding 2.0 per cent may be added. It may contain natural sweetening agents namely, sugar, dextrose, cane sugar, corn syrup, honey, corn syrup solids, maltose, malt syrup and hydrolysed lactose in a quantity necessary for seasoning and spices and condiments. It may contain sodium chloride not exceeding 3 per cent by weight. Processed cheese spread may contain up to 3000 parts per million sorbic acid or its sodium, potassium or calcium salts (calculated as sorbic acid) and/or 12.5 parts per million nisin. It shall not contain more the 60 per cent moisture and milk fat content (on dry basis) shall not be less than 40 per cent by weight.

A.11.02.08 - ICE CREAM, KULFI AND CHOCOLATE ICE CREAM mean the frozen product obtained from cow or buffalo milk or a combination thereof or from cream, and/or other milk products, with or without the addition of cane sugar, [dextrose, liquid glucose and dried liquid glucose], maltodextrin, eggs, fruits, fruit juice, preserved fruits, nuts, chocolate, edible flavours and permitted food colours. It may contain permitted stabilizer and emulsifiers not exceeding 0.5 per cent by weight. The mixture shall be suitably heated before freezing. The product shall contain not less than 10.0 per cent milk fat, 3.5 per cent protein and 36.0 per cent total solids.

[Starch may be added to a maximum extent of 5.0 per cent under a declaration on a label as specified in sub-rule (2) of Rule 43. The standards for ice cream shall also apply to softy ice-cream].

[In case of ice-cream, where the chocolate or like covering portion forms a separate layer, only the ice cream portion shall conform to the standards of ice-cream.

---

2. Added by Noti No. GSR 205 (E) dated 13-2-1974 (w.e.f. 23-5-1974)
3. Subs by Noti No. GSR 223(E) dated 20-5-1996 (w.e.f. 20-11-1996)
4. Added by Noti. No. GSR 106(E) dated 7-1-1991 (w.e.f. 7-7-1991)
5. Subs by Noti No. GSR 67 (E) dated 5.2.2001
The Prevention of Food Adulteration Rules, 1955

Note :- Fruit ice cream, nos ice cream and, not stds. fixed-no condition possible (Lekhraj v/s state of Punjab, FAC 1980 (II) 166.

3.5.6. A.11.02.08.01 - "DRIED ICE CREAM MIX" shall be the material prepared by spray or roller drying of ice-cream mix. It shall contain milk solids, sucrose or corn syrup or refined sugar. It may contain permitted colours and flavours. It may contain stabilisers and emulsifiers not exceeding 1.25 per cent by weight. The product shall contain not less than 27.0 percent milk fat and 9.5 per cent protein and moisture shall not be more than 4.0 per cent by weight. The sucrose content shall not be more than 40 per cent by weight.

The process of drying shall be mentioned on the label. It shall be packed in hermetically sealed clean sound containers;

A. 11.02.09 - MILK ICES OR MILK LOLLIES means the frozen product obtained from milk, skimmed milk or milk product with or without addition of cane sugar, [dextrose, liquid glucose, and dried liquid glucose], eggs, fruits, juices, nuts, chocolate, edible flavours and permitted food colours. It may contain permitted stabilizers not exceeding 0.5 per cent of the product, The mixture shall be suitably heat-treated before freezing. The product shall contain not more than 2.0 per cent milk fat, not less than 3.5 per cent proteins and not less than 20.0 per cent total solids.

Notes :- Yellow water milk will not come under class or designation of milk or milk products and the sample sold was one for which no standard has been fixed Even if it contains any prohibited or injurious material, it could be treated as adulterated but there is no such allegation. Ice milk is not a substitute for milk ice for which standard is fixed. Hence sample was where no standard fixed. (P. Sathyaeelan vs. Alappee Municipality) Kerala High Court, FAC 1987 (I) 309.

A. 11.02.10 - Condensed Milk Unsweetened (Evaporated Milk) means the product obtained from cow or buffalo milk or combination thereof or from standardised milk by the partial removal of water. It may contain added calcium chloride, citric acid and sodium citrate, sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate) [***] not exceeding 0.3 per cent by weight of the finished product. Such additions need not be declared on the label. Condensed milk unsweetened shall contain not less than 8.0 per cent milk fat and not less than 26.0 per cent milk solids.

3. If the product is subjected to Ultra High Temperature (UHT) treatment by heating it at temperature of not less than 140°C for a minimum period of 3 seconds followed by aseptic packaging, it shall be designated as UHT and labelled as specified under clause (ddd) of sub-rule (B) of rule 42."

A. 11.02.11 - CONDENSED MILK SWEETENED means the product obtained from cow or buffalo milk or a combination thereof or from standardised milk by the partial removal of water and after addition of cane sugar. It may contain added refined lactose, [permitted flavours], calcium chloride, citric acid, sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate) [***] not exceeding 0.3 per cent by weight of the finished product. Such addition need not be declared on the label. Condensed milk sweetened shall contain not less than 9.0 per cent milk fat, not less than 31.0 per cent total milk solids and not less than 40.0 per cent cane sugar. The total acidity expressed as lactic acid shall not be more than 0.35 per cent

A. 11.02.12 - CONDENSED SKIMMED MILK UNSWEETENED (EVAPORATED SKIMMED MILK) means the

2. Ins by Noti. No. GSR 55(E) dated 31-1-1979
product obtained from cow or buffalo skimmed milk or a combination thereof by partial removal of water. It may contain added calcium chloride, citric acid and sodium citrate, sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate) \[ *** \] not exceeding 0.3 per cent by weight of the finished product. Such addition need not be declared on the label. Condensed skimmed milk unsweetened shall contain not less than 20.0 per cent total milk solids. The fat content shall not exceed 0.5 per cent by weight. If the product is subjected to Ultra High Temperature (UHT) treatment by heating it at a temperature of not less than 140°C for a minimum period of 3 seconds followed by asceptic packaging, it shall be designated as UHT and labelled as specified under clause (ddd) of sub-rule (B) of rule 42."

A. 11.02.13 - CONDENSED SKIMMED MILK SWEETENED means the product obtained from cow or buffalo skimmed milk or a combination thereof by the partial removal of water and after addition of cane sugar. It may contain added refined lactose, calcium chloride, citric acid and sodium citrate, sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate) \[ **** \] not exceeding 0.3 percent by weight of the finished product. Such addition need not be declared on the label. Condensed skimmed milk sweetened shall contain not less than 26.0 percent total milk solids and not less than 40.0 percent cane sugar. The fat content shall not exceed 0.5 percent by weight. The total acidity expressed as lactic acid shall not more than 0.35 percent.

9A. 11.02.13.01 - "Partly skimmed sweetened condensed milk means the product obtained from partly skimmed cow or buffalo milk or a combination thereof by the partial removal of water and after addition of cane sugar. It may contain added refined lactose, calcium chloride, citric acid and sodium citrate, sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate) \[ *** \] not exceeding 0.3 per cent by weight of the finished product. Such addition need not be declared on the label. Partly skimmed sweetened condensed milk shall contain not less than 28.0 per cent of total milk solids and not less than 40.0 per cent cane sugar. The fat content shall not be less than 3.0 per cent and not more than 9.0 per cent by weight. The total acidity expressed as lactic acid shall not more than 0.35 per cent.

10A. 11.02.14 MILK POWDER means the product prepared by spray drying of standardised milk obtained from fresh cow milk or buffalo milk or a mixture thereof. It may contain calcium chloride, citric acid and sodium citrate, sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate) \[ *** \] not exceeding 0.3 percent by weight of the finished product, and 0.01 percent of butylated hydroxyanisole (BHA) by weight of the finished products. Such addition need not be declared on the label. For improving dispersibility, it may contain lecithin to a maximum limit of 0.5 percent under label declaration as per Rule 42B(i)(ee).

10Milk powder shall contain not more than 4.0 percent moisture, not less than 26.0 percent milk fat, not less than 96.0 percent total solids and not more than 7.3 percent total ash on dry basis. The total acidity expressed as lactic acid shall not be more than 1.2 percent. The plate count shall not exceed 40,000 per gram. Coliform count and coagulase positive staphylococcus aureus shall be absent in 0.1 gram of the powder. Salmonella and shigella shall be absent in 25 grams of the powder. The insolubility index shall not be more than 2.0 ml."

The spray dried product shall be packed in nitrogen or mixture of nitrogen and carbon dioxide in hermetically sealed containers. \[ [\ldots]\]

The Prevention of Food Adulteration Rules, 1955

258
The Prevention of Food Adulteration Rules, 1955

259

provided that the spray-dried milk powder meant for reconstitution into liquid milk and not for direct consumption as such may also be packed in bags of food grade polyethylene of minimum thickness 0.050 mm, encased with multi-walled kraft paper bags, or pack made out of kraft paper sandwich laminated to high density polyethylene woven fabric, The product shall be stored below 20 degree centigrade and a statement of this effect shall be made on the package, along with the date of manufacture. In addition to compliance with the labelling provisions contained in rule 32, such bags shall also be clearly labelled as 'Not for direct consumption' and To be used before ............."

Provided further that if the spray-dried milk powder meant for reconstitution into liquid milk and not for direct consumption and packed in above manner, cannot be stored at or below 20 degree centigrade, such product shall not contain moisture more than 3.5 per cent by weight and shall be clearly labelled as "To be used within five months from the date of packing" and "Not for direct consumption;"

Omitted.

A. 11.02.15 - SKIMMED MILK POWDER means the product obtained from skimmed cow or buffalo milk or a combination thereof by the removal of water. It may contain added calcium chloride, citric acid and sodium citrate, sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate *** not exceeding 0.3 per cent by weight of the finished product. Such addition need not be declared on the label. Skimmed milk powder shall not contain more than 1.5 per cent milk fat and moisture shall not exceed 5.0 per cent. "The total acidity expressed as lactic acid shall not exceed 1.5 per cent. The plate count shall not exceed 50,000 per gram. [Coliform shall be absent in 0.1 gm. of the powder.)"

Insolubility Index (Maximum) Roller dried Spray dried
15.0 ml. 1.5 ml

The total solids shall not be less than 95.0 per cent and total ash (on dry basis) shall not be more than 8.2 per cent;"

The process of drying shall be mentioned on the label.

A. 11.02.16 - PARTLY SKIMMED MILK POWDER means the product obtained from partly skimmed cow or buffalo milk or a combination thereof by the removal of water. It may contain added calcium chloride, citric acid and sodium citrate, sodium salts of orthophosphoric acid and polyphosphoric acid (as linear phosphate *** not exceeding 0.3 per cent by weight of the finished product. Such addition need not be declared on the label. Partly skimmed milk powder shall not contain more than 5.0 per cent moisture and [fat content of the products shall be more than 1.5 and less than 26.0 per cent. Butylated hydroxyanisole (BHA) not exceeding 0.01 percent by weight of the finished product may be added. The exact fat content shall be indicated on the label.

Insolubility Index (Maximum) Roller dried Spray dried
15.0 ml. 1.5 ml.

1. Omitted by Noti. No. GSR 205, (E) dated 13.2.1974 (w.e.f. 23.5.1974)
10. Subs. by Noti. No. GSR 178(E) dt. 6.4.98 (w.e.f. 6.10.1998).
11. Amended GSR 501(E) datedt 29.5.2000)
7. Subs. by Noti. No. GSR 11(E), dated 4-1-1985
The total solids shall not be less than 95.0 per cent and total ash (on dry basis) shall not be more than 8.2 per cent. The acidity expressed as lactic acid shall not be more than 1.5 per cent."

The process of drying shall be mentioned on the label. The spray dried product shall be packed in hermetically sealed containers. 10

Omitted

10.2[A. 11.02.17 - KHOYA by whatever variety of names it is sold such as Pindi, Danedar, Dhap, Mawa or kava means the product obtained from cow or buffalo or [goat or sheep] milk [or milk solids or a combination thereof by rapid drying. The milk fat content shall not be less than 10.30 per cent on dry weight basis of finished product 10.2[It may contain citric acid not more than 0.1 per cent by weight.] It shall be free from added starch, added sugar and added colouring matter.

"A. 11.02.18 - INFANT MILK FOOD - The material prepared by spray drying or by roller drying of the milk of cow or buffalo or a mixture thereof. The milk may be modified by the partial removal/substitution of different milk solids; carbohydrates, such as sucrose, dextrose and dextrins, maltose and lactose; salts like phosphates and citrates; vitamins A,D,E,B Group, Vitamin C and other vitamins; and minerals like iron, copper, zinc and iodine. The source of iron may be selected from :-

"Ferrous sulphate, Ferrous citrate, Ferrous fumerate, Ferrous succinate, Ferric Ammonium citrate, Ferric pyrophosphate."

It shall be free from starch and added antioxidants. It shall also be free from dirt, extraneous matter, preservatives and added colour and flavour and from any material which is harmful to human health. It shall not have rancid taste or musty odour. It shall also conform to the following standards, namely :-

1. Moisture, per cent by weight (not more than) ......................... 4.5
2. Total milk protein, per cent by weight (not less than) ............... 12.0
3. Milk fat, per cent by weight (not less than) ............................ 18.0
4. Total ash, per cent by weight (not more than) .......................... 8.5
5. Ash insoluble in dilute Hydrochloric acid, per cent by weight (not more than) ........................................ 0.1
6. Solubility :
   (a) Solubility Index maximum
       (if roller dried) .................................................. 15.0 ml
       (if spray dried) .................................................. 2.0 ml
   (b) Solubility per cent by weight (not less than)
       (if roller dried) ........................................... 85.00
       (if spray dried) ............................................. 98.5
7. Vitamin A. (as retinol) mcg. per 100g. (not less than) ............ 350
8. Added Vitamin D (expressed as Cholecalciferol) I.U. per 100 g. (not less than) .................................................. 180
9. Iron, mg per 100g. (not less than) .................................... 5.0
10. Thiamine, mcg per 100g. (not less than) ............................... 185
11. Nicotinamide, mcg per 100g. (not less than) ......................... 1160
12. Riboflavin, mcg per 100g. (not less than) ............................. 275
13. Vitamin B6, mcg per 100g. (not less than) ............................ 160
14. Vitamin B12, mcg per 100g. (not less than) .......................... 0.7
15. Folic acid, mcg per 100g. (not less than) ............................. 20
16. Pantothenic acid, mg per 100g. (not less than) ...................... 1.4
17. Biotin, mcg per 100g. (not less than) ................................. 7.0
18. Vitamin C, mg per 100g. (not less than) .............................. 35
19. Vitamin K, mcg per 100g. (not less than) ............................ 18
20. Copper mcg per 100g. (not less than) ................................ 280

---

2. Subs by Noti No GSR 133 (E) dt. 13.2.1974 (w.e.f. 235. 1974)
4. Subs by Noti GSR 550 (E) dt 4.7.1985
5. Omitted by Noti. No. GSR 205, dt.13.2.1974 (w.e.f.23.5.1974)
10. Subs Noti No. GSR 178 (E) dt. 6.4.1998 (w.e.f. 6.10.1998)
11. Omitted GSR 67 (E) dt 5.2.2001
The Prevention of Food Adulteration Rules, 1955

21. Iodine, mcg per 100g. (not less than) ......................................... 20
22. Manganese (Mn), mcg per 100g. (not less than) ........................ 20
23. Zinc, mg per 100g. (not less than) ............................................ 2.5
24. Sodium (Na), mg per 100g. (not less than) .............................. 90
25. Potassium (K), mg per 100g. (not less than) ............................ 370
26. Chloride (Cl), mg per 100g. (not less than) ............................. 250
27. Phosphorus (P), mg per 100g. (not less than) ........................... 115
28. Magnesium (Mg), mg per 100g. (not less than) ........................ 22
29. Calcium (Ca), mg per 100g. (not less than) ............................. 230
30. Choline, mg per 100g. (not less than) ........................................ 32
31. Bacterial count, per g. (not more than).............................. 40,000
32. Coliform count .........................................................................
33. Yeast and mould count .......................................................... absent in 0.1 gm.
34. Salmonella and Shigella ............................................................ absent in 0.1 gm.
35. E. Coli .................................................................................... absent in 0.1 gm.
36. Vibrio Cholera and V. Parahaemolyticus ................................ absent in 0.1 gm.
37. Faecal streptococci and Staphylococcus aureas ... absent in 0.1 gm.

It shall be packed in hermetically sealed, clean and sound containers or in flexible pack made from film or combination or any of the substrate made of Board paper, polyethylene, polyester metalized film or aluminium foil in such a way to protect form deterioration.

It shall be packed in nitrogen or a mixture of nitrogen and carbon dioxide".

1 "A. 11.02.18.01 - INFANT FORMULA means the product prepared by spray drying or roller drying of the milk of cow or buffalo or a mixture thereof. The milk may be modified by the partial removal/substitution of milk fat with vegetable oils rich in polyunsaturated fatty acids and/or by different milk solids; carbohydrates such as sucrose, dextrose and dextrins, maltose and lactose; salts such as phosphates and citrates; vitamins A, D, E, B and C group and other vitamins; minerals such as iron, copper, zinc and iodine and others. The source of iron may be selected from :- "Ferrous sulfate, Ferrous citrate, Ferrous fumarate, Ferric citrate and Ferrous succinate, Ferric Ammonium citrate, Ferric pyrophosphate".

It shall be free from added starch, added colour and added flavour. It shall not have rancid taste and musty odour. Vegetables oils rich in polyunsaturated fatty acids shall be added to partially substitute milk fat to an extent that the product shall contain a minimum of 12 per cent by weight of milk fat and a minimum of linoleate content of 1.398g. per 100 g. of the product.

The products shall also contain a minimum of 0.70 I.U. of vitamin E per 100 K. Cal.

It shall conform to the following standard, namely :-

1. Moisture, per cent by weight (not more than)............................. 4.5
2. Total milk protein, per cent by weight (not less than).............. 10.0
3. Total fat, per cent by weight (not less than)............................. 18.0
4. Total ash, per cent by weight (not more than).............................. 8.5
5. Ash insoluble in dilute Hydrochloric acid, per cent by weight (not more than)......................................................... 0.1
6. Solubility :
   (a) Solubility Index maximum
      (if roller dried) ................................................................. 15.0 ml
      (if spray dried) .............................................................. 2.0 ml
   (b) Solubility per cent by weight (not less than)
      (if roller dried) ................................................................. 85.0
      (if spray, dried) ............................................................... 98.5
7. Vitamin A. (as retinol) mcg. per 100 g. (not less than)............... 350
8. Added Vitamin D (expressed as Cholecalciferol) I.U. per 100 g. (not less than) ...................................................... 180
9. Iron, mg per 100 g. (not less than) ............................................. 5.0
10. Thiamine, mcg per 100 g. (not less than) .................................. 185
11. Riboflavin, mcg per 100 g. (not less than) .................................. 275
12. Nicotinamide, mcg per 100 g. (not less than) ............................ 1160
13. Vitamin B6 mcg per 100 g. (not less than) ............................... 160
14. Vitamin B12, mcg per 100 g. (not less than) ............................... 0.7
15. Folic acid, mcg per 100 g. (not less than) .................................. 20
16. Pantothenic acid, mg per 100 g. (not less than) ......................... 1.4
17. Biotin, mcg per 100 g. (not less than) ....................................... 7.0
18. Vitamin C, mg per 100 g. (not less than) .................................. 35
19. Vitamin K mcg per 100 g. (not less than) .................................. 18
20. Copper mcg per 100g (not less than) ....................................... 280

1. Added by Noti. No. GSR 257 (E) dated 3.5.1991 (w.e.f. 3.11.1991).
3. Added GSR 310 (E) dt. 1.5.2002 (wef 1.11.2002)

<table>
<thead>
<tr>
<th>Substance</th>
<th>Requirement</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iodine, mcg per 100 g.</td>
<td>(not less than) 20</td>
</tr>
<tr>
<td>Manganese (Mn), mcg per 100 g.</td>
<td>(not less than) 20</td>
</tr>
<tr>
<td>Zinc, mg per 100 g.</td>
<td>(not less than) 2.5</td>
</tr>
<tr>
<td>Sodium (Na), mg per 100 g.</td>
<td>(not less than) 90</td>
</tr>
<tr>
<td>Potassium (K), mg per 100 g.</td>
<td>(not less than) 370</td>
</tr>
<tr>
<td>Chloride (Cl), mg per 100 g.</td>
<td>(not less than) 250</td>
</tr>
<tr>
<td>Phosphorus (P), mg per 100 g.</td>
<td>(not less than) 115</td>
</tr>
<tr>
<td>Magnesium (MG), mg per 100 g.</td>
<td>(not less than) 22</td>
</tr>
<tr>
<td>Calcium (Ca), mg per 100 g.</td>
<td>(not less than) 230</td>
</tr>
<tr>
<td>Choline, mg per 100 g.</td>
<td>(not less than) 32</td>
</tr>
<tr>
<td>Bacterial count per g.</td>
<td>(not more than) 40,000</td>
</tr>
<tr>
<td>Yeast and mould count</td>
<td>absent in 0.1 gm</td>
</tr>
<tr>
<td>Salmonella and Shigella</td>
<td>absent in 0.1 gm</td>
</tr>
<tr>
<td>E. Coli</td>
<td>absent in 0.1 gm</td>
</tr>
<tr>
<td>Vibrio Cholera and V. Paraheamolyticus</td>
<td>absent in 0.1 gm</td>
</tr>
<tr>
<td>Faecal streptococci and Staphyiococcus aureas</td>
<td>absent in 0.1 gm</td>
</tr>
</tbody>
</table>

Provided that the **low birth weight infant milk substitutes** shall also meet the following requirement in addition to the above requirements:

1. Protein shall be in range of 2.25-2.75 gram per 100K Cal/ Joules;
2. Mineral contents shall not be less than 0.5/gram per 100 K Cal.
3. The Calcium: Phosphorus ratio shall be 2:1. The Sodium, Potassium and Chloride combined together shall be less than 40 milli equivalent per Litre.

1. Added by Noti No. GSR 257 (E) dated 3.5.1991 (w.e.f. 3.11.1991)
3. Amended by Noti No. GSR 177 (E) dated 6.4.1998
4. Added GSR 310 (E) dt. 1.5.2002 (wef 1.11.2002)
6. Ash insoluble in dilute hydrochloric acid, per cent by weight (not more than) ................................................................. 0.1
7. Crude fibre (on dry basis), per cent by weight (not more than) .................................................................................. 0.1
8. Vitamin A (as retinol), mcg per 100 g. (not less than) .......... 350
9. Vitamin C, mg per 100 g. (not less than) .............................. 25
10. Added Vitamin D, mcg per 100 g. (expresses as cholecalciferol) .......................................................... 5
11. Bacterial count per g. (not more than) .................. 40,000
12. Coliform count .................................................................. absent in 0.1 g
13. Yeast and mould count ...................................................... absent in 0.1 gm
14. Salmonella and Shigella .............................................. absent in 0.1 gm
15. E. Coli ........................................................................... absent in 0.1 gm
16. Vibrio Cholera and V. Paraheamolyticus .............. absent in 0.1 gm
17. Faecal streptococci and Staphylococcus aureas absent in 0.1 gm

It shall also contain the following:
1. Thiamine (as hydrochloride), mg per 100 g. (not less than) ....0.5
2. Riboflavin, mg per 100 g. (not less than) ............................ 0.3
3. Nicotinic acid, mg per 100 g. (not less than) .......................... 3.0
4. Iron, mg per 100 g. (not less than) ............................................. 5

It shall be packed in hermetically sealed, clean and sound containers or in flexible pack made from film or combination of any or the substrate made of Board paper, polyethylene, polyester, metallised film or aluminium foil in such a way to protect form deterioration."

1A.11.02.18.03.-PROCESSED CEREAL BASED WEANING FOOD-
Processed cereal based weaning food commonly called as weaning food or supplementary food are obtained from a variety of food grains. They may contain vegetable oils, soya isolates, proteins, milk solids, various carbohydrates, (such as sucrose, dextrose, dextrins, maltose, lactose, honey, corn syrup), fruits, vegetables, eggs, iron and calcium salts, phosphates and citrates and other nutritionally significant minerals and vitamins. It shall be in the form of powder, small granules or flakes free form lumps and shall be uniform in appearance. It shall be free from dirt and extraneous matter and free from preservatives, added colour, flavour and antioxidants. It shall be free from any material which is harmful to human health.

It shall conform to the following standards, namely:
1. Moisture, percent by wt. (not more than) .................... 4.0
2. Total protein, percent by wt. (not less than) ................. 6.0
3. Total ash, percent by wt. (not more than) ...................... 5.0
4. Total carbohydrates, percent by wt. (not less than) ...... 55.0
5. Acid insoluble ash, percent by wt. (not more than) ...... 0.1
6. Crude fibre (on dry basis) percent by wt. (not more than) .... 1.0
7. Iron, mg/100 gram (not less than) ................................. 5.0
8. Vitamin A (as retinol) mcg per 100 gram (not less than) .... 350.0
9. Vitamin C, mg/100 gram (not less than) .......................... 25.0
10. Added, Vitamin D, mcg per 100 gram
    (expressed as cholecalciferol) ......................................... 5.0
11. Thiamine (as hydrochloride) mg./100 gram, (not less than) ............................................................... 0.5
12. Riboflavin, mg./100 gram (not less than) ..................... 0.3
13. Nicotinic acid, mg./100 gram (not less than) ............... 3.0
14. Bacterial count per gram (not more than) .................... 40,000
15. Coliform count absent in .............................................. 0.1 gram.

16. Yeast and mould count .................................................. absent in 0.1 gm

\textsuperscript{1} Added by Noti. No. GSR 147(E) dated 14.3.1997 (w.e.f. 14.9.1997)
\textsuperscript{2} Amended GSR 531(E) dated 14.8.1991 (as on 1.9.1994).
\textsuperscript{3} Added GSR 310 (E) dt 1.5.2002 (w.e.f. 1.11.2002)
The Prevention of Food Adulteration Rules, 1955

17. Salmonella and Shigella ............... absent in 0.1 gm
18. E. Coli ........................................... absent in 0.1 gm
19. Vibrio Cholera and Paraheamolyticus .. absent in 0.1 gm
20. Faecal streptococci and Staphylococcus aureas absent in 0.1 gm

The source of iron shall be selected from the ferrous sulphate, ferrous citrate, ferrous fumarate, ferrous succinate, ferric ammonium citrate and ferric pyrophosphate.

It shall be packed in hermetically sealed clean and sound containers or in flexible pack made from film or combination of any or the substrate made of board paper, polyethylene, polyester, metallised film or aluminium foil in such a way to protect from deterioration.

A. 11.02.19 - TABLE (CREAMERY) BUTTER means the product obtained from cow or buffalo milk or a combination thereof or from cream or curd obtained from cow or buffalo milk or a combination thereof with or without the addition of common salt and annatto or carotene as colouring matter. It shall be free from other animal fats, wax and mineral oils, vegetable oils and fats. No preservative except common salt and no colouring matter except annatto or carotene shall be added. It shall contain not less than 80.0 per cent by weight of milk fat, not more than 1.5 per cent by weight of curd and not more than 3.0 per cent by weight of common salt. Diacetil may be added as flavouring agent but, if so used, the total diacetil content shall not exceed 4.0 part per million. Calcium hydroxide, sodium bicarbonate, sodium carbonate, sodium polyphosphate, (as linear phosphate) may be added for regulating the hydrogen ion concentration in the finished products not exceeding 0.2 per cent by weight of butter as a whole.

A. 11.02.20 DESHI (COOKING) BUTTER means the product obtained from cow or buffalo milk or a combination thereof or curd obtained from cow and buffalo milk or combination thereof without the addition of any preservative including common salt, any added colouring matter or any added flavouring agent. It shall be free from other animal fats, wax and mineral oils, vegetable oils and fats. It shall contain not less than 76.0 per cent of milk fat by weight.

Provided that where butter is sold or offered for sale without any indication as to whether it is table butter or deshi butter; the standards of quality prescribed for table butter shall apply.

A. 11.02.21 - GHEE means the pure clarified fat derived solely from milk or curd or from deshi (cooking) butter or from cream to which no colouring matter or preservative has been added. The standards of quality of ghee produced in a State or Union Territory specified in column 2 of the Table below shall be as specified against the said state or Union Territory in the corresponding columns 3, 4, 5 and 6 of the said Table.

<table>
<thead>
<tr>
<th>S. No.</th>
<th>Name of State/ Union Territory</th>
<th>Butyro-refractometer reading at 40°C</th>
<th>Minimum Reichert Value</th>
<th>FFA as oleic acid (max)</th>
<th>Moisture (max)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Andhra Pradesh</td>
<td>40.0 to 43.0</td>
<td>24</td>
<td>3.0</td>
<td>0.5</td>
</tr>
<tr>
<td>2</td>
<td>Andaman and Nicobar Island</td>
<td>41.0 to 44.0</td>
<td>24</td>
<td>3.0</td>
<td>0.5</td>
</tr>
<tr>
<td>3</td>
<td>Arunachal Pradesh</td>
<td>40.0 to 43.0</td>
<td>26</td>
<td>3.0</td>
<td>0.5</td>
</tr>
<tr>
<td>4</td>
<td>Assam</td>
<td>40.0 to 43.0</td>
<td>26</td>
<td>3.0</td>
<td>0.5</td>
</tr>
<tr>
<td>5</td>
<td>Bihar</td>
<td>40.0 to 43.0</td>
<td>28</td>
<td>3.0</td>
<td>0.5</td>
</tr>
<tr>
<td>6</td>
<td>Chandigarh</td>
<td>40.0 to 43.0</td>
<td>28</td>
<td>3.0</td>
<td>0.5</td>
</tr>
<tr>
<td>7</td>
<td>Dadra and Nagar Haveli</td>
<td>40.0 to 43.0</td>
<td>24</td>
<td>3.0</td>
<td>0.5</td>
</tr>
</tbody>
</table>

<p>| | | | | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>8.</td>
<td>Delhi</td>
<td>40.0 to 43.0</td>
<td>28</td>
<td>3.0</td>
<td>0.5</td>
</tr>
<tr>
<td>9.</td>
<td>(a) Goa</td>
<td>40.0 to 43.0</td>
<td>26</td>
<td>3.0</td>
<td>0.5</td>
</tr>
<tr>
<td></td>
<td>(b) Daman and Diu</td>
<td>40.0 to 43.5</td>
<td>24</td>
<td>3.0</td>
<td>0.5</td>
</tr>
<tr>
<td>10.</td>
<td>Gujarat:</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>(a) Areas other than cotton tract areas</td>
<td>40.0 to 43.5</td>
<td>24</td>
<td>3.0</td>
<td>0.5</td>
</tr>
<tr>
<td></td>
<td>(b) Cotton tract areas</td>
<td>41.5 to 45.0</td>
<td>21</td>
<td>3.0</td>
<td>0.5</td>
</tr>
<tr>
<td>11.</td>
<td>Haryana:</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>(a) Areas other than Cotton tract areas</td>
<td>40.0 to 43.0</td>
<td>28</td>
<td>3.0</td>
<td>0.5</td>
</tr>
<tr>
<td></td>
<td>(b) Cotton tract areas</td>
<td>40.0 to 43.0</td>
<td>26</td>
<td>3.0</td>
<td>0.5</td>
</tr>
<tr>
<td>12.</td>
<td>Himachal Pradesh</td>
<td>40.0 to 43.0</td>
<td>26</td>
<td>3.0</td>
<td>0.5</td>
</tr>
<tr>
<td>13.</td>
<td>Jammu &amp; Kashmir</td>
<td>40.0 to 43.0</td>
<td>26</td>
<td>3.0</td>
<td>0.5</td>
</tr>
<tr>
<td>14.</td>
<td>Karnataka:</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>(a) Areas other than Balgaum district</td>
<td>40.0 to 43.0</td>
<td>24</td>
<td>3.0</td>
<td>0.5</td>
</tr>
<tr>
<td></td>
<td>(b) Balgaum district</td>
<td>40.0 to 44.0</td>
<td>26</td>
<td>3.0</td>
<td>0.5</td>
</tr>
<tr>
<td>15.</td>
<td>Kerala</td>
<td>40.0 to 43.0</td>
<td>26</td>
<td>3.0</td>
<td>0.5</td>
</tr>
<tr>
<td>16.</td>
<td>Lakshadweep</td>
<td>40.0 to 43.0</td>
<td>26</td>
<td>3.0</td>
<td>0.5</td>
</tr>
<tr>
<td>17.</td>
<td>Madhya Pradesh:</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>(a) Areas other than cotton tract areas</td>
<td>40.0 to 44.0</td>
<td>26</td>
<td>3.0</td>
<td>0.5</td>
</tr>
<tr>
<td></td>
<td>(b) Cotton tract areas</td>
<td>41.5 to 45.0</td>
<td>21</td>
<td>3.0</td>
<td>0.5</td>
</tr>
<tr>
<td>18.</td>
<td>Maharashtra:</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>(a) Areas other than Cotton tract areas</td>
<td>40.0 to 43.0</td>
<td>26</td>
<td>3.0</td>
<td>0.5</td>
</tr>
<tr>
<td></td>
<td>(b) Cotton tract areas</td>
<td>41.5 to 45.0</td>
<td>21</td>
<td>3.0</td>
<td>0.5</td>
</tr>
<tr>
<td>19.</td>
<td>Manipur</td>
<td>40.0 to 43.0</td>
<td>26</td>
<td>3.0</td>
<td>0.5</td>
</tr>
<tr>
<td>20.</td>
<td>Meghalaya</td>
<td>40.0 to 43.0</td>
<td>26</td>
<td>3.0</td>
<td>0.5</td>
</tr>
<tr>
<td>21.</td>
<td>Mizoram</td>
<td>40.0 to 43.0</td>
<td>26</td>
<td>3.0</td>
<td>0.5</td>
</tr>
<tr>
<td>22.</td>
<td>Nagaland</td>
<td>40.0 to 43.0</td>
<td>26</td>
<td>3.0</td>
<td>0.5</td>
</tr>
<tr>
<td>23.</td>
<td>Orissa</td>
<td>40.0 to 43.0</td>
<td>26</td>
<td>3.0</td>
<td>0.5</td>
</tr>
</tbody>
</table>

product of good texture and uniform consistency obtained by draining, off the whey from the yoghurt obtained by the lactic fermentation of cows milk, buffalo’s milk, skimmed milk and recombined or standardised milk, which has been subjected to minimum heat treatment equivalent to that of pasteurisation. It shall have pleasant Youghurt/ Dahi like flavour, It shall not contain any ingredient foreign to milk. It shall be free from mouldness and free from signs of fat or water seepage or both. It shall be smooth and it shall not appear dry. It shall not contain extraneous colour and flavours. It shall conform to the following requirements, namely:-

<table>
<thead>
<tr>
<th>Chakka Skimmed milk Chakka</th>
</tr>
</thead>
<tbody>
<tr>
<td>(i) Total Solids, per cent by weight ........ Min. 30 Min. 20</td>
</tr>
<tr>
<td>(ii) Milk fat (on dry basis) per cent by weight ........ Min. 33 Max. 5</td>
</tr>
<tr>
<td>(iii) Milk protein (on dry basis) per cent by weight ........ Min. 30 Max. 60</td>
</tr>
<tr>
<td>(iv) Titratable acidity (as lactic acid) per cent by weight ........ Max. 2.5 Max. 2.5</td>
</tr>
<tr>
<td>(v) Total ash (on dry basis) per cent by weight ........ Min 3.5 Max. 5.0</td>
</tr>
</tbody>
</table>

Chakka when sold without any indication shall conform to the standards of Chakka.

1A. 11.02.23 - SHRIKHAND means the product obtained from Chakka or Skimmed Milk Chakka to which milk fat is added. It may contain fruits, nuts, sugar, cardamom, saffron and other spices. It shall not contain any added colouring and artificial flavouring substances. It shall conform to the following specifications, namely :-

| Yoghurt Plain Yoghurt Skimmed Yoghurt Sweetened and/or flavoured Fruit Yoghurt |
|----------------|----------------|----------------|----------------|
| (i) Total milk solids, per cent by weight, not less than .... | 13.5 | 11.0 | 13.5 | 10.0 |

1. Added No. GSR 10(E) dated 7-1-1991 (w.e.f. 7-7-1991)
The Prevention of Food Adulteration Rules, 1955

<table>
<thead>
<tr>
<th></th>
<th>1</th>
<th>2</th>
<th>3</th>
<th>4</th>
<th>5</th>
</tr>
</thead>
<tbody>
<tr>
<td>(ii) Milk fat, per cent by weight</td>
<td>Not less than 3.0</td>
<td>Not more than 0.5</td>
<td>Not less than 3.0</td>
<td>Not less than 1.5</td>
<td></td>
</tr>
<tr>
<td>(iii) Sugar, per cent by weight, not less than</td>
<td>-</td>
<td>-</td>
<td>6.0</td>
<td>6.0</td>
<td></td>
</tr>
<tr>
<td>(iv) Protein, per cent by weight, not less than</td>
<td>3.2</td>
<td>3.2</td>
<td>3.2</td>
<td>2.6</td>
<td></td>
</tr>
</tbody>
</table>

Titratable acidity of the product shall be from 0.8 to 1.2 per cent by weight (as lactic acid). The specific Lactic acid bacterial count per gram of the product shall not be less than 10,00,000 and Escherichia Coli shall be absent in the product.

The type of yoghurt shall be clearly indicated on the label; otherwise standard of Plain Yoghurt shall apply.

Note :- The yoghurt subjected to heat treatment after fermentation at temperature not less than 65°C shall be labelled as "Thermised or Heat Treated Yoghurt "and shall conform to the above parameters except the minimum requirement of specific lactic acid bacterial count per gm.;

"It may contain Anatto or Carotene as colouring matter. It may also contain Lactic Acid, Butyric Acid, Valeric Acid, Cinnamon Oil, Ethyl Butyrate as flavouring agents upto 0.08 ppm m/m and Diacetyl as a flavouring agent upto a maximum limit of 4.0 ppm".

Provided that such coloured and flavoured margarine shall also contain starch not less than 100 p.p.m. and not more than 150 p.p.m.

Provided further that such coloured and flavoured margarine shall only be sold in sealed packages weighing not more than 500 gms.

Test for Argememe oil shall be negative.

"A. 12. TABLE MARAGARINE means an emulsion of edible oils and fats with water. It shall be free from rancidity,......(omitted), mineral oil and animal body fats. It may contain common salt not exceeding 2 per cent, permitted emulsifying and stabilising agents and butylated hydroxy anisole (BHA) up to a maximum limit of 0.02 per cent. It shall conform to the following specifications, namely:

Fat ......................... Not less than 80 per cent mass/ mass
Moisture ...................... Not less than 12 per cent and not more than 16 per cent mass/mass.
Vitamin A ..................... Not less than 30 I.U. per gram of the product at the time of sale.

1. Subs. by GSR 238 (E), dated 20-4-1978 (w.e.f. 20-4-1978).
2. Ins. by GSR 907 (E) dated 4-12-1992.
Notes: Free fatty acid having increased enormously during storage and analysis by Central Food Laboratory after long lapse of time (Neboh Raj vs. Delhi Administration) Supreme Court of India FAC 1980 (I) 191.

A. 13 - [Omitted.]

A. 14 - [Tea means tea, other than Kangra tea] derived exclusively from the leaves, buds and tender stems of plants of the Camellia genus and thea species [and includes (i) leaf, (ii) broken, (iii) fanning and (iv) dust.]

It shall conform to the following specification:

a) Total ash determined on tea dried to constant weight at 100°C

b) Total ash soluble in boiling distilled water

c) Ash insoluble in dilute hydrochloric acid

d) Extract obtained by boiling dried tea (dried to constant weight at 100°C) with 100 parts of distilled water for one hour under reflux.

e) Alkalinity of soluble ash

f) Crude fibre determined on tea dried to constant weight at 100°C

It shall contain raw or refined sesame oil (Til oil) in sufficient quantity so that when the product is mixed with refined groundnut oil in the proportion of 20:80, the colour produced by the Baudouin test shall not be lighter than 2.0 red unit in a 1 cm. cell on Lovibond scale.

Notes:

1. Noti. No. GSR 992 (E), 4-6-1971 (w.e.f. 3-7-1971)
7. Flavouring matter omitted vide Noti. NO. GSR 847(E) dt. 7-12-1994.

Fat ......................... Not less than 80 per cent m/m.
Moisture .................... Not less than 12 per cent and not more than 16 per cent m/m.

The Prevention of Food Adulteration Rules, 1955

Notes: Free fatty acid having increased enormously during storage and analysis by Central Food Laboratory after long lapse of time (Neboh Raj vs. Delhi Administration) Supreme Court of India FAC 1980 (I) 191.

A. 13 - [Omitted.]

A. 14 - [Tea means tea, other than Kangra tea] derived exclusively from the leaves, buds and tender stems of plants of the Camellia genus and thea species [and includes (i) leaf, (ii) broken, (iii) fanning and (iv) dust.]

It shall conform to the following specification:

a) Total ash determined on tea dried to constant weight at 100°C

b) Total ash soluble in boiling distilled water

c) Ash insoluble in dilute hydrochloric acid

d) Extract obtained by boiling dried tea (dried to constant weight at 100°C) with 100 parts of distilled water for one hour under reflux.

e) Alkalinity of soluble ash

f) Crude fibre determined on tea dried to constant weight at 100°C

It shall contain raw or refined sesame oil (Til oil) in sufficient quantity so that when the product is mixed with refined groundnut oil in the proportion of 20:80, the colour produced by the Baudouin test shall not be lighter than 2.0 red unit in a 1 cm. cell on Lovibond scale.

Notes:

1. Noti. No. GSR 992 (E), 4-6-1971 (w.e.f. 3-7-1971)
7. Flavouring matter omitted vide Noti. NO. GSR 847(E) dt. 7-12-1994.

Fat ......................... Not less than 80 per cent m/m.
Moisture .................... Not less than 12 per cent and not more than 16 per cent m/m.

The Prevention of Food Adulteration Rules, 1955

Notes: Free fatty acid having increased enormously during storage and analysis by Central Food Laboratory after long lapse of time (Neboh Raj vs. Delhi Administration) Supreme Court of India FAC 1980 (I) 191.

A. 13 - [Omitted.]

A. 14 - [Tea means tea, other than Kangra tea] derived exclusively from the leaves, buds and tender stems of plants of the Camellia genus and thea species [and includes (i) leaf, (ii) broken, (iii) fanning and (iv) dust.]

It shall conform to the following specification:

a) Total ash determined on tea dried to constant weight at 100°C

b) Total ash soluble in boiling distilled water

c) Ash insoluble in dilute hydrochloric acid

d) Extract obtained by boiling dried tea (dried to constant weight at 100°C) with 100 parts of distilled water for one hour under reflux.

e) Alkalinity of soluble ash

f) Crude fibre determined on tea dried to constant weight at 100°C

It shall contain raw or refined sesame oil (Til oil) in sufficient quantity so that when the product is mixed with refined groundnut oil in the proportion of 20:80, the colour produced by the Baudouin test shall not be lighter than 2.0 red unit in a 1 cm. cell on Lovibond scale.

Notes:

1. Noti. No. GSR 992 (E), 4-6-1971 (w.e.f. 3-7-1971)
7. Flavouring matter omitted vide Noti. NO. GSR 847(E) dt. 7-12-1994.
Provided that tea may contain Natural Flavours and Natural Flavouring Substances which are flavour preparations and single substance respectively, acceptable for human consumption, obtained exclusively by physical process from materials of plant origin either in their natural state or after processing for human consumption:

Provided further that such tea containing added flavour shall bear proper label declaration as provided in sub-rule (YY) of rule 42”.

Provided also that the tea used in the manufacture of flavoured tea shall conform to the standards of tea.

“Provided also that Flavoured Tea manufacturers shall register themselves with the Tea Board before marketing Flavoured Tea”;

[A. 14.01. - Kangra Tea means tea derived exclusively from the leaves, buds and tender stems of plants of the Camellia sinensis or Camellia thea grown in Kangra and Mandi Valleys of Himachal Pradesh. It shall conform to the following specifications, namely :-

a) Total ash determined .......... \[4.5 to 9.0 per cent by weight.\] on tea dried to constant weight at 100°C

b) Total ash soluble in .......... Not less than 34 per cent of total boiling distilled water ash.

c) Ash insoluble in dilute........... \[Not more than 1.2 per cent by weight on dry basis.\] hydrochloric acid
d) Extract obtained by boiling.... Not less than 23 per cent. dried tea (dried to constant weight at 100°C) with 100 parts of distilled water for one hour under reflux
e) Alkalinity of soluble ash........ Not less than 1.0 per cent and

f) Crude fibre determined on...... \[Not more than 18.5 per cent.\] tea dried to a constant weight at 100°C.

It shall not contain any added colouring matter. \[1,3,4\] It may also contain 0.2 per cent pectinase enzyme.

Provided that tea may contain Natural Flavours and Natural Flavouring Substances which are flavour preparations and single substance respectively, acceptable for human consumption, obtained exclusively by physical processing from materials of plant origin either in their raw state or after processing for human consumption:

Provided further that such tea containing added flavour shall bear proper label declaration as provided in sub-rule (YY) of rule 42”.

Provided also that the tea used in the manufacture of flavoured tea shall conform to the standards of tea.

Provided that if tea is sold or offered of sale without any indication as to whether it is Kangra tea or not, the standards or quality of the tea prescribed in item A. 14 shall apply.

Provided also that Flavoured tea manufacturers shall register themselves with the Tea Board before marketing Flavoured tea”.

Notes :- Iron filing found in sample of tea were within the tolerance limits of size and quality of letter issued by Ministry of Health complaint as well as process issued quashed (Claude Victor Lawrence Godvin vs. State) Punjab and Haryana High Court, FAC 1982 (II) 257.

Instructions issued regarding size and quantity of iron filing in tea could be issued by the Central Government under section 22A of the Act and being statutory in nature and binding on the Government (Brooke Bond India Ltd. vs. Himachal Pradesh) Himachal Pradesh High Court, FAC 1984 (I) 289.

[A. 15 - EDIBLE COMMON SALT means a crystalline solid, white, pale, pink, or light grey in colour, free from contamination not more than 2.2 per cent expressed as K₂O on dry basis.]
with clay, grit and other extraneous adulterant and impurities. It shall not contain moisture in excess of six per cent of the weight of the undried sample. The sodium chloride content (as NaCl) and the matter soluble in water other than sodium chloride on dry weight basis shall be as specified in columns (2) and (3) of the Table below against the period of validity mentioned in the corresponding entry in column (1) of the said Table. The matter insoluble in water shall not exceed 1.0 per cent by weight on dry weight basis.

Table

<table>
<thead>
<tr>
<th>Period of Validity</th>
<th>Minimum percentage of sodium chloride content as NaCl (on dry basis)</th>
<th>Maximum percentage of matter soluble in water other than sodium chloride (on dry basis)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Upto 31-3-82</td>
<td>94.0</td>
<td>5.0</td>
</tr>
<tr>
<td>from 1-4-82 to 31-3-83</td>
<td>94.5</td>
<td>4.5</td>
</tr>
<tr>
<td>from 1-4-83 to 31-3-84</td>
<td>95.0</td>
<td>4.0</td>
</tr>
<tr>
<td>from 1-4-84 to 31-3-85</td>
<td>95.5</td>
<td>3.5</td>
</tr>
<tr>
<td>from 1-4-85 onwards</td>
<td>96.0</td>
<td>3.0</td>
</tr>
</tbody>
</table>

Provided that table salt may contain permitted anticaking agent as provided in rule 62 of these rules.

Provided further that the total matter insoluble in water in such cases shall not exceed 2.2 per cent and the sodium chloride content on dry basis shall not be less than 97.0 per cent by weight.

1"A. 15.01.01. - IODISED SALT means a crystalline solid, white or pale, pink or light grey in colour, free from contamination with clay, grit and other extraneous adulterants and impurities. It shall conform to the following standards, namely :

- Moisture ..........Not more than 6.0 per cent by weight of the sample.
- Sodium Chloride.....Not less than 96.0 per cent by weight (NaCl) on dry basis.
- Matter insoluble .....Not more than 1.0 per cent by weight in water on dry basis.
- Matter soluble in.....Not more than 3.0 per cent by weight other than sodium chloride on dry basis.

Iodine content at:-
(a) Manufactures'......... Not less than 30 parts per million on level
(b) Distribution......... Not less than 15 parts per million on channel including retail level

Provided that table iodised salt may contain permitted anticaking agent as provided in rule 62 of these rules.

Provided further that the total matter insoluble in water in such cases shall not exceed 2.2 per cent and sodium chloride content on dry basis shall not be less than 97.0 per cent by weight:

1"A. 15.01.01. - POTASSIUMIODATE means a crystalline powder, white in colour, free from impurities. It shall conform to the following standards, namely :

1. Potassium iodate (as KIO₃) per cent by wt. not less than .............................. 99.8
2. Solubility .......................................................... Soluble in 30 parts of water
3. Iodide (as I) per cent by wt, not more than ......................................................... 0.002
4. Sulphate (as SO₄) per cent by wt.
not more than .......................................................... 0.002
5. Bromate, bromide, chlorate & chloride, per cent by wt, not more than ................ 0.01
6. Matter insoluble in water, per cent by wt.
not more than .......................................................... 0.10
7. Loss on drying, per cent by wt.
not more than .......................................................... 0.1
8. PH (5 per cent solution) ......................... Neutral
9. Heavy metal (as Pb) ppm, not more than, ...... 10
10. Arsenic (as As) ppm, not more than ............ 3
11. Iron (as Fe) ppm, not more than ................. 3

1. Sub by Noti. No. GSR 900(E) dated 10-11-1987 (w.e.f. 10.2.1988)
[A.15.02 - IRON FORTIFIED COMMON SALT means a crystalline solid white or pale, pink or light grey in colour, free from visible contamination with clay and other extraneous adulterants and impurities. It shall conform to the following standards, namely:

1. Moisture ....................... Not more than 5.0 per cent by weight.
2. Water insoluble matter....Not more than 1.0 per cent on dry weight basis.
3. Chloride content............. Not less than 96.5 per cent by weight (as NaCl) on dry weight basis.
5. Matter soluble in water...Not more than 2.5 per cent on dry other than sodium chloride weight basis.
6. Iron content (as Fe)........850-1100 parts per million.
7. Phosphorous as inorganic (PO4)......1500-2000 parts per million.
8. Sulphate (as SO₄)........ Not more than 0.3 per cent by weight.
9. Magnesium as ...............Not more than 0.10 per cent by weight (Mg) water soluble
10. PH value of 5 per cent solution in water ............2 to 3.5.

Provided that Iron Fortified Common Salt may contain permitted anticaking agent as provided in rules 62 of these rules and in such a case the total matter insoluble in water shall not exceed 2.2 per cent on dry weight basis.

[A.16 - Fruit Products :]


1. Ins. by Noti. No. GSR 992 (E) dated 4-6-1971

(a) Sugar, dextrose, invert sugar, or liquid glucose, either singly or in combination.

(b) Water, peel-oil, fruit essences and flavour, common salt, ascorbic acid, citric acid, tartaric acid and malic acid and permitted colours and preservatives.

The acidity of the finished product calculated as citric acid shall not be less than 4 per cent in the case of pure lemon juice but shall not exceed 3.5 per cent in the case of other juices.

The total soluble solids for sweetened fruit juice (except tomato juice) shall not be less than 10 per cent.

[a. 16.02- TOMATO JUICE means canned or bottled, unconcentrated, pasteurized juice expressed form tomatoes with a proportion of the pulp, expressed with or without the application of heat or by any method that does not add water to such juice, from whole, ripe tomatoes from which all stems and objectionable portions have been removed and with or without :

(a) Salt 
(b) Sugar, or dextrose, or both added in dry form :
(c) citric acid, malic acid or ascorbic acid.
(d) [Omitted.]

Provided that canned tomato juice may also contain extraneous permitted colour.

The total soluble solids w/w shall be not less than 5 per cent

[a. free of salt.

[b. Omitted.]

The Prevention of Food Adulteration Rules, 1955
The total soluble solids w/w in the final product shall be not less than 40 per cent.

1. The minimum percentage of fruit juice in the final product shall be not less than 25.0 per cent w/w

2. [Omitted]

3. It may also contain permitted emulsifying and stabilising agent as prescribed in rule 61-C.

Provided that when additional sodium/potassium salt is added, it shall be declared on the label as laid down in clause ZZZ(8) of rule 42 of the said rules.

4. A. 16.05 - FRUIT BEVERAGE OR FRUIT DRINK means any beverage or drink which is purported to be prepared from fruit juice and water or carbonated water, and containing sugar, dextrose, invert sugar or liquid glucose either singly or in combination and with or without :

(a) Water, peel-oil, fruit essences and flavours,

(b) citric acid, ascorbic acid.

(c) permitted preservatives and colours.

The total soluble solids w/w in the final product shall be not less than 10 per cent.

1. The minimum percentage of fruit juice in the final product shall be not less than 5.0 per cent w/w.

2. [Omitted]

3. It may also contain permitted emulsifying and stabilising agents as prescribed in rule 61-C.

4. [A. 16.03 - FRUIT SYRUP means sweetened fruit juice containing sugar, dextrose, invert sugar or liquid glucose either singly or in combination, with or without :

(a) Water, Peel-oil, fruit essences and flavours, common salt.

(b) citric acid, ascorbic acid.

(c) permitted preservatives and colours.

The total soluble solids w/w shall be not less than 65 per cent.

1. The minimum percentage of fruit juice in the final product shall be not less than 25.0 per cent w/w.

2. [Omitted]

3. It may also contain permitted emulsifying and stabilising agents as prescribed in rule 61-C.

4. [Omitted]
1[A.16.06 TOMATO SAUCE, TOMATO KETCHUP, TOMATO RELISH or any other expression conveying the meaning that the product so designated is a form of tomato sauce, shall be a preparation of sound and ripe tomatoes with or without :-

(a) Sugar, salt, vinegar, acetic acid, 2[onions, garlic, spices] or condiments.

(b) citric acid, ascorbic acid

(c) permitted preservative [***].

2[The product shall be free from skins and seeds. The product shall show no sign of fermentation when incubated at 37°C for 15 days. The mould count shall not exceed 40 per cent of the fields examined. The yeast and spores shall not exceed 125 per 1/60 c.m.m. The bacterial count shall not exceed 100 million per c.c.]

Total acidity in terms of acetic acid shall be not less than 2[1.0 per cent] and the total soluble solids w/w not less than 25 per cent. It shall not contain any other vegetable substance]

4[Omitted.]

6[It may also contain permitted emulsifying and stabilising agents as prescribed in rule 61-C.]

A. 16.07 - JAM means the product obtained by processing fresh fruit, canned fruit, dried fruit or fruit pulp, with water, sugar, dextrose, invert sugar or liquid glucose either singly or in combination by boiling to a suitable consistency and with or without:

(a) citric, malic, ascorbic acid.

(b) permitted preservatives and colours.

(c) 1[Pectin derived from any fruits].

The minimum soluble solids w/w shall be 2[68 per cent]. Jam shall not contain:

(a) less than 45 per cent of fruit except where fruit is strawberry or raspberry where it shall contain not less than 25 per cent.

(b) sweetening agent other than specified above.

(c) apple or rhubarb, but it may contain in any amount that reasonably compensates for any deficiency in the natural acidity or pectin content of the fruit used in its preparation.

(d) tartaric acid or

(e) 3[***], agar or gelatin.]

It shall be free from mould growth. When dry fruit is used, it shall be clearly declared on the label.

4[Omitted.]

6[It may also contain permitted emulsifying and stabilising agents as prescribed in rule 61-C.]

A. 16.08.-[****]
The Prevention of Food Adulteration Rules, 1955

1[A. 16.09- MARMALADE means the product made from any combination of peel, pulp, and juice of the named citrus fruit by boiling with water, sugar, dextrose, invert sugar, liquid glucose either singly or in combination to a suitable consistency and with or without an acid ingredient in an amount that reasonably compensates for any deficiency in the natural acidity of the fruit used in its preparation, consisting of :-

(a) citric, \[^{[****]}\] tartaric, or ascorbic acid,
(b) lemon or lime juice;
(c) \[^{[****]}\]

It may contain permitted \[^{[preservatives, colours or pectin derived from any fruit]}\]

It shall not contain less than 45 per cent of the named fruit.

Total soluble solids w/w shall be not less than \[^{[65 per cent.]}\]

\[^{[Omitted.]}\]

1[A.16.10- It may also contain permitted emulsifying and stabilising agents as prescribed in rule 61-C.]

1[A.16.11 -FRUIT CHUTNEY means a preparation made from sound fruits \[^{[***]}\] with spices, salt, onion, garlic, sugar \[^{[***]}\] vinegar or acetic acid, and shall contain not less than 50 per cent of total soluble solids w/w \[^{[and may contain permitted preservative.]}\]

1[The minimum percentage of fruit in the final product shall not be less than 40.0. The percentage acidity of the product expressed as acetic acid by weight shall be not less than 0.75 and not more than 2.0. The ash content shall not exceed 5.0 per cent.]

1[It may also contain permitted emulsifying and stabilising agents as prescribed in rule 61-C.]

1[A.16.12- SAUCE shall be the product derived from any suitable kind and variety of fruit and vegetable which are wholesome and which shall be practically free from insect or fungal attack or blemish affecting the quality of the fruit or vegetable. The only substances that may be added are fruit, vegetable, their pulp, juice, dried fruit, sugar,spices, salt, vinegar, acetic acid, citric acid, malic acid, onion, garlic, flavouring material \[^{[and permitted preservatives. It shall not contain any coal tar dye.]}\]

1[Omitted.]

1[The minimum total soluble solids shall not be less than 15 per cent.

The total acidity in terms of acetic acid shall not be less than 1.0 per cent.]

1[It may also contain permitted emulsifying and stabilising agents as prescribed in rule 61-C.

1[It may also contain fumaric acid (food grade) certified by Bureau of Indian Standards to the extent of 0.3 per cent.]

---

2. Subs./ Omitted by Noti No. GSR 1564 dt. 17.11.1962.
5. Omitted by Noti. No. GSR 764 (E), dt. 15.11.1984 (w.e.f. 15.11.1985)

---

5. Omitted by Noti. No GSR 764 (E) dt. 15.11.1984 (w.e.f. 15.11.1985).
The Prevention of Food Adulteration Rules, 1955

1[A.16.12.01-SOYABEAN SAUCE shall be the product derived from any suitable variety of sound and wholesome soyabean, free from insect or fungal or any other blemish affecting the quality of soyabean. The only substance that may be added are spices, salt, sugar, vinegar, acetic acid, onion, garlic, wheat, molasses and permitted preservatives. It shall not contain any other fruit or vegetable substance. It shall show no sign of fermentation when incubated at 28-30°C and 37°C for three days.

It shall not contain any added colour except caramel.

The minimum total soluble solids shall not be less than 25 per cent, mass/mass as determined by refractometer.

The total acidity in terms of acetic acid shall not be less than 0.6 per cent mass/mass.

Mould count shall not be more than 40 per cent of the fields examined.

Yeast spores shall not be more than 125 per 1/60 c.m.m. Bacterial count shall not be more than 100 million per c.c.]

2[A.16.13- SPICES BASED SAUCE- Spices based sauce like chillies sauce shall be the product derived from any suitable variety of spices or condiments, singly or in combination. Such spices shall be wholesome and practically free from fungal or insect attack. The only substance that may be added are, spices-fresh or dried, sugar, salt, vinegar, acetic acid, citric acid, fumaric acid, onion, garlic, flavouring agents, permitted preservatives, permitted stabilizers and emulsifiers. It may contain caramel, but shall not contain any coal tar food colour. It may also contain small quantities of vegetable, fruit pulp or juice.

The total acidity in terms of acetic acid shall not be less than 1.0 per cent and total soluble solids shall not be less than 10.0 per cent by weight.]

3A. 16.14- TOMATO PUREE OR TOMATO PASTE or any other expression conveying the meaning that the product so designated is a form of tomato puree or tomato paste, shall be a preparation of sound and ripe tomatoes with or without:

(a) salt, spices and condiments,
(b) citric acid, malic acid, tartaric acid, lactic acid and L-ascorbic acid; and
(c) permitted preservatives.

The product shall be free from skin and seeds. It shall be free from added colouring matter. The product shall show no sign of fermentation action when incubated at 37°C for seven days.

Tomato Puree shall contain not less than 9 per cent total soluble solids by weight whereas Tomato Paste shall contain not less than 25 per cent total soluble solids by weight”.

2”A. 16.15- FRUIT JELLY means the product prepared by boiling the fruit or its pieces or other fruit parts with or without water, expressing and straining, mixing the strained fruit extract with sugar and boiling the mixture to such a consistency that gellatinisation takes place on cooling.

Jelly may contain sugar, dextrose, invert sugar or liquid glucose, honey, fruit essence and flavours, permitted colours and preservatives. It shall be free from artificial sweetening agents; It shall show no sign of fermentation. It shall not contain less than 45 per cent of the fruit extract. Total soluble solids shall not be less than 65 per cent by weight. It shall be free from extraneous plant materials.

3A. 16.16 PICKLE means the preparation made from sound, clean, raw or sufficiently mature fruits or vegetables or a combination of both, free from insect damage or fungus attack, preserved in salt, acid, sugar or any combination of the three. The pickle may contain onion, garlic, sugar;
jaggery, edible oil, spices, spice extract or oil of turmeric, pepper, chillies, fenugreek, mustardseed or powder, vegetable ingredients, asafoetida, bengal gram, lime juice, lemon juice, green chillies, vinegar or acetic acid, dry fruit, including resins and fruit nuts. Pickles shall be free from added synthetic food colours.

Combination of pickles may be:

(i) **Pickles in citrus juice or brine**: The percentage of salt in covering liquid shall not be less than 10 per cent when salt is used as major preserving agent. When packed in citrus juice, acidity of the covering liquid shall not be less than 1.2 per cent calculated as citric acid. Soluble calcium salt and permitted preservatives may be used in such type of pickles. Pickles shall be free from copper, alum and mineral acids.

(ii) **Pickles in oil**: The fruit or vegetable percentage in the final product shall not be less than 60 per cent. The pickle shall be covered with oil so as to form a layer of not less than 0.5 cm above the contents or the percentage of oil in pickle shall be not less than 10 per cent.

(iii) **Pickles in vinegar**: Pickles in vinegar mean the preparation from sound, clean, raw or sufficiently matured fruits or vegetables, free from insect damage or fungus attack, which have been cured in brine or dry salt or salted and dried stack with or without natural fermentation. It shall contain vinegar or acetic acid and the percentage of acid in the fluid portion shall not be less than 2 per cent w/w calculated as acetic acid. It may contain sugar, whole or ground or semi-ground spices, dried fruits, green and red chillies, ginger etc., dry fruit. Citric acid may also be added in such type of pickles. Spice extract or essences may also be used. The drained weight of the product shall not be less than 60 per cent. Pickle shall be free from copper, mineral acid, alum, synthetic colours and shall show no sign of fermentation. The product shall be reasonably free from sediments. Permitted preservatives may be used in pickles."

7. Amended GSR 319(E) dt 6-5-1999
The Prevention of Food Adulteration Rules, 1955

1[(f) There shall be no turbidity after keeping the filtered sample at 30°C for 24 hours.]

2[(g) Bellier Test (Turbidity temperature
-Acetic acid method)...............................19.0°C to 21.0°C.

7 Test for Argemone oil shall be negative.

3[A. 17.03 -GROUNDNUT OIL (moongh-phali-ka-tel) means the oil expressed from clean and sound groundnuts (Arachis hypogoses). It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances or mineral oil. It shall conform to the following standards :

- Butyro-refractometer reading at 40°C .................54.0 to 57.1.
- OR
- Refractive Index at 40°C ................................ 1.4620 – 1.4640
- Saponification value..................................188 to 196.
- Iodine value..............................................85 to 99.
- Unsaponifiable matter.................................Not more than 1.0 per cent.
- Acid value...................................................Not more than 6.0.
- Bellier test [Turbidity temperature
-Acetic acid method].................................39°C to 41°C.

7 Test for Argemone oil shall be negative.

4[A. 17.04-LINSEED OIL (Tisi-Ka-tel) means the oil obtained by process of expressing clean and sound linseed (Linum usitatissimum). It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substance, or mineral oil. It shall conform to the following standards :

- Butyro-refractometer reading at 40°C .................69.5 to 74.3.
- OR
- Refractive Index at 40°C ................................ 1.4720 – 1.4750
- Saponification value..................................188 to 195.
- Iodine value..............................................Not less than 170.
- Unsaponifiable matter.................................Not more than 1.5 per cent.
- Acid value...................................................Not more than 4.0

7 Test for Argemone oil shall be negative.

5[A. 17.05- MAHUA OIL means the oil expressed from clean and sound seeds or nuts of Madhuca (Bassia Latifolia or B. longigolia or a mixture of both). It shall be clear and shall be free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances, or mineral oil. It shall be refined and shall conform to the following standards :

- Butyro-refractometer reading at 40°C .................49.5 to 52.7.
- OR
- Refractive Index at 40°C ...............1.4590 – 1.4611
- Saponification value..................................187 to 196.
- Iodine value..............................................58 to 70.
- Unsaponifiable matter.................................Not more than 2.0 per cent.
- Acid value...................................................Not more than [0.50]

7 Test for Argemone oil shall be negative.

6[A. 17.06-RAPE-SEED OIL (Toria oil) Mustard Oil (Sarson ka tel)] means the oil expressed from clean and sound mustard seeds, belonging to the compestris, juncea or napus varieties of Brassica. It shall be clear, free from rancidity, suspended or foreign matter, separated water, added colouring or flavouring substances or mineral oil. It shall conform to the following standards :

- Butyro-refractometer reading at 40°C .................58.0 to 60.5.
- OR
- Refractive Index at 40°C ..................1.4646-1.4662
- Saponification value..................................168 to 177.
- Iodine value..............................................96 to 112 polybromide test shall be negative.
- Unsaponifiable matter.................................Not more than 1.2 per cent by weight.
- Acid value...................................................Not more than 6.0.

7 Bellier Test
(Turbidity temperature)
The Prevention of Food Adulteration Rules, 1955

- Acetic acid method............................................ 23.0°C to 27.5°C
- Test for argemone oil shall be ................................ Negative
- Test for Hydrocyanic acid............................................ Negative

1. A.17.07- OLIVE OIL means the oil expressed from the ripe olive fruit (Olea europea). It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances or mineral oil. It shall conform to the following standards: -
   - Butyro-refractometer reading at 40°C................. 53.0 to 56.0
   - 3 Refractive Index at 40°C ........................... 1.4613–1.4633
   - Saponification value...................................... 185 to 196
   - Iodine value.................................................. 79 to 90
   - Unsaponifiable matter.............................. Not more than 1.0 per cent.
   - Acid value...................................................... Not more than 6.0

2. Test for Argemone oil shall be negative.

3. A.17.08 - POPPY SEED OIL means the oil expressed from poppy seeds (Papaver somniferum). It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances or mineral oil. It shall conform to the following standards: -
   - Butyro-refractometer reading at 40°C........... 60.0 to 64.0
   - 3 Refractive Index at 40°C ........................... 1.4659–1.4685
   - Saponification value...................................... 186 to 194
   - Iodine value.................................................. 133 to 143
   - Unsaponifiable matter.............................. Not more than 1.0 per cent.
   - Acid value...................................................... Not more than 6.0

4. Test for Argemone oil shall be negative.

5. A. 17.09- [SAFFLOWER SEED OIL] (barrey ka tel) means the oil expressed from the seeds of Carthamus tinctorius. It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances or mineral oil. It shall conform to the following standards: -
   - Butyro-refractometer reading at 40°C........... 62.4 to 64.7
   - 3 Refractive Index at 40°C ........................... 1.4674–1.4689

6. A.17.10- TARAMIRA OIL means the oil expressed from clean and sound seeds of Taramira (Eruca sativa). It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances, or mineral oil. It shall conform to the following standards: -
   - Butyro-refractometer reading at 40°C........... 58.0 to 60.0
   - 3 Refractive Index at 40°C ........................... 1.4646–1.4659
   - Saponification value...................................... 174 to 177
   - Iodine value.................................................. 99 to 105
   - Unsaponifiable matter.............................. Not more than 1.0 per cent.
   - Acid value...................................................... Not more than 6.0

7. Test for Argemone oil shall be negative.

8. A.17.11- Til Oil. (Gingelly or sesame oil) means the oil expressed from clean and sound seeds of Til (Sesamum indicum) black, brown, white or mixed. It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances, or mineral oil. It shall conform to the following standards: -
   - Butyro-refractometer reading at 40°C........... 58.0 to 61.0
   - 3 Refractive Index at 40°C ........................... 1.4646–1.4665
   - Saponification value...................................... 188 to 193
   - Iodine value.................................................. [103 to 120]

7. Amended GSR 319(E), dt. 6.5.1999
The Prevention of Food Adulteration Rules, 1955

Unsaponifiable matter..................... Not more than 1.5 per cent.

³[A]cid value............................................. Not more than 6.0]
³[Bellier test (Turbidity.................................. Not mor thn 22°C.]
temperature-Acetic acid method)

²Provided that the oil obtained from white sesame seeds grown in Tripura, Assam and West Bengal shall conform to the following standards:-

- Butyro-refractometer reading at 40°C.................. 60.5 to 65.4
- Refractive Index at 40°C .............................. 1.4662–1.4694
- Saponification value.................................. 185 to 190
- Iodine Value.............................................. 115 to 120
- Acid value.............................................. Not more than 6.0]
- Unsaponifiable matter..................... Not more than 2.5 per cent.
- Bellier Test (Turbidity temperature-Acetic acid method) Not more than 22°C
- Test for Argemone oil shall be negative.

²[A.17.12- NIGER SEED OIL (Sargiya-ka-tel.) means the edible oil obtained by process of expressing clean and sound seeds of Guizotia abyssinica. It shall be clear and free from ranciditiy, suspended or other foreign matter, separated water, added colouring or flavouring substance, mineral or other oil. It shall conform to the following standards:–

- Butyro-refractometer reading at 40°C.................. 61.0 to 65.0
- Refractive Index at 40°C .............................. 1.4649–1.4710
- Saponification value.................................. 189 to 195
- Iodine Value.............................................. 120 to 141
- Acid value.............................................. Not more than 2.50.
- Phosphorus.............................................. Not more than 0.02 per cent.
- Test for Argemone oil shall be negative.

²[A.17.13- SOYABEAN OIL means the oil expressed from clean and sound soyabeans (Soja max) from which the major portion of the gums naturally present have been removed by hydration and mechanical or physical separation. It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances or mineral oil. It shall conform to the following standards:–

- Butyro-refractometer reading at 40°C.................. 58.5 to 68.0
- Refractive Index at 40°C .............................. 1.4637–1.4675
- Saponification value.................................. 187 to 195
- Iodine Value.............................................. 103 to 128.

6. Amended GSR319(E), dt. 6.5.1999
7. Added GSR 895 (E), dt. 11.12.2001
8. Amended GSR 319(E), dt 6.5.1999
9. Added GSR 895 (E) dt. 11.12.2001
Unsaponifiable matter  Not more than 1.5 per cent.

3Acid value  Not more than [0.50 per cent]

5 Test for Argemone oil shall be negative.

A. 17.15 "REFIND VEGETABLE OIL" means any vegetable oil which is obtained by expression or solvent extraction of vegetable oil bearing materials, decacidified with alkali and/or physical refining and/or by miscella refining using permitted foodgrade solvents followed by bleaching with absorbent earth and/or activated carbon and deodorised with steam. No other chemical agent shall be used. The name of the vegetable oil from which the refined oil has been manufactured shall be clearly specified on the label of the container.

In addition to the undermentioned standards to which refined vegetable oils shall conform, the standards prescribed in these rules for the specified edible oils shall also apply except for acid value which shall be not more than 0.5 Moisture shall not exceed 0.10 per cent weight.

Test for Argemone oil shall be negative.

A.17.15.01- Interesterified vegetable fat means an edible fatty material that has been so treated as to bring about a rearrangement of fatty acid positions within the glyceride entities and hence a change in the physical properties like melting point, viscosity, specific gravity and the like with very little change in the constitution of the fatty acids themselves by a process of interesterification of the essentially neutral edible oil or fat, singly or in mixture generally through the use of alkaline catalysts exemplified by sodium or potassium metals, or their ethoxides or hydroxides in the form either of anhydrous powders or in anhydrous glycerol medium followed by such post-process steps as washing, bleaching and deodorisation, the last of which can be omitted if the interesterified fat is to be incorporated as part of the raw material for further processing in edible fat products.

The interesterified fat shall be clean, free from soap, flavouring substances, rancidity, suspended or other foreign matters, separated water and mineral oil. It shall conform to the following standards, namely:

1. It shall not contain any harmful colouring, flavouring or any other matter deleterious to health;
2. No colour shall be added to interesterified fat unless so authorised by Government, but in no event any colour resembling the colour of ghee shall be added;
3. If any flavour is used, it shall be distinct from that of ghee in accordance with a list of permissible flavours and in such quantities as may be prescribed by Government;
   Provided that diacetyl to the extent of not more than 4.0 ppm may be added to interesterified fat exclusively meant for consumption by the Armed Forces.
4. It shall not have moisture exceeding 0.25 percent;
5. The melting point as determined by capillary slip method shall be from 31°C to 41°C both inclusive;
6. The Butyro-refractometer reading at 40°C, shall not be less than 48; or
7. Refractive Index at 40°C shall not be less than 1.4580
8. It shall not have free fatty acids (calculated as Oleic acid) exceeding 0.25 per cent;
9. The product on melting shall be clear in appearance and shall be free from staleness or rancidity, and pleasant to taste and smell;
10. It shall contain raw or refined sesame (til) oil not less than 5 percent by weight, but sufficient so that when it is mixed with refined groundnut oil in the proportion of 20:80, the colour produced by the Baudouin Test shall not be lighter than 2.0 red units in a 1 cm. cell on a Lovibond scale;
11. It shall contain not less than 25 I.U. of synthetic Vitamin 'A' per gram at the time of packing and shall show a positive test for Vitamin 'A' when tested by Antimony Trichloride (Carr-price) reagent (as per IS: 5886-1970);
12. It shall contain not less than 25 I.U. of synthetic Vitamin 'A' per gram at the time of packing and shall show a positive test for Vitamin 'A' when tested by Antimony Trichloride (Carr-price) reagent (as per IS: 5886-1970);
13. No anti-oxidant, synergist, emulsifier or any other such substance shall be added to it except with the prior sanction of the Government".

5. Added GSR 895 (E) dt 11.12.2001
303


A. 17.16 - ALMOND OIL means the oil expressed from the seeds of Prunus amygdalus Batach, var, dulcis Koehne (sweet almond) or of Prunus amygdalus Batach, var Amara Focke (bitter almond) without the application of heat. It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances or mineral oil. It shall conform to the following standards:

Butyro-refractometer reading at 40°C ......................... 54 to 57

OR

Refractive Index at 40°C .............................. 1.4620 – 1.4639

Saponification value ........................................ 186 to 195

Iodine value .............................................. 90 to 109

Acid value ............................................... Not more than 6.0

Bellier's test (Turbidity temperature - Acetic Acid method)

Test for Argemone oil shall be negative.

A. 17.17 - WATER-MELON SEED OIL means the oil extracted from the clean sound seeds of the fruit of Water-Melon (Citrus vulgaris Schard Family : cucubitaceae). It shall be clear, free from rancidity, adulterants, sediments, suspended and other foreign matter, separated water, added colouring and flavouring substances and mineral oil. It shall conform to the following standards:

Moisture and Volatile matter........................... Not more than 0.25 percent.

Butyro-refractometer reading at 40°C ......................... 55.6 - 61.7

OR

Refractive Index at 40°C .............................. 1.4630 – 1.4670

Saponification value ........................................ 190 - 198

Iodine value .............................................. 115 - 125

Acid value ............................................... Not more than 6.0

Unsaponifiable matter ...................................... Not more than 1.5 per cent.

Test for Argemone oil shall be negative.

A. 17.18 - IMPORTED RAPESEED OIL - (Toria-Ka-Tel) means:

(i) the oil obtained from clean and sound imported rapeseed grown abroad belonging to compestris, juncea, or napus varieties of Brassica by the method of expression or solvent extraction and imported into India or,

(ii) the oil produced in India obtained from clean and sound imported rapeseed belonging to compestris, Juncea, or napus varieties of Brassica by the method of extraction or solvent extraction.

It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances or mineral oil. It shall conform to the following standards, namely:

Butyro-refractometer reading at 40°C ......................... 51.0 – 64.8

OR

Refractive Index at 40°C .............................. 1.4620 – 1.4690

Iodine value (Wij's method) ........................................ 94 – 126

Saponification value ........................................... 166 – 198

Unsaponifiable matter ...................................... Not more than 2.0 per cent.

Test for Hydrocyanic acid (Ferric-Chloride test) Passes the test

Acid Value ............................................... Not more than 6.0

Bellier test (Turbidity temperature - Acetic Acid method) Not more than 19.0°C

The Prevention of Food Adulteration Rules, 1955

Rapeseed oil imported into India or rapessed oil obtained by solvent extraction shall be supplied for human consumption only if it is refined and it shall conform to the standard laid down under item A.17.15 except 1 acid value which shall be not more than 0.6. Additionally, it shall have Flash Point (Penske Marten Closed method) not less than 250°C.

A.17.19- Palm Oil- Palm oil means the oil obtained from fleshy mesocarp of the oil palm (Elaeis Guineensis) tree by the method of expression or solvent extraction. It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring and flavouring substances or mineral oil. It shall conform to the following standards, namely :-

Butyro-refractometer reading at 40°C.............. 35.5 – 44.0

OR

Refractive Index at 40°C........................... 1.4491 – 1.4552

Melting point (capillary slip method)...... Not more than 37°C.

Iodine value (Wij's method)....................... 45 – 56.

Saponification value.................................. 195 – 205.

Unsaponifiable matter.......................... Not more than 1.2 per cent.

1 Acid value.............................................. Not more than 10.0

2 "Indigenously produced Raw Palm Oil obtained by method of expression may be supplied for human consumption as such provided acid value is not more than 6.0. But palm oil imported into the country or produced by solvent extraction shall be refined before it is supplied for human consumption and it shall conform to the standards laid down under A.17.15. Additionally, it shall have Flash Point (Penske-Marten closed method)- Not less than 250°C”.

Test for Argemone oil shall be negative.

A.17.20.- PALMOLEIN- Palmolein means the liquid fraction obtained by fractionation of palm oil obtained from the fleshy mesocarp of fruits of oil palm (Elaeis Guineensis) tree by the method of expression or solvent extraction. It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring and flavouring substances or mineral oil. It shall conform to the following standards, namely :-

Butyro-refractometer reading at 40°C.............. 35.3 – 39.5

OR

Refractive Index at 40°C........................... 1.4490 – 1.4520

Melting point (capillary slip method)...... Not more than 37°C.

Iodine value (Wij's method)....................... 10 – 23.

Saponification value.................................. 237 – 255.

Unsaponifiable matter.......................... Not more than 1.2 per cent.

1 Acid value.............................................. Not more than 6.0

2 Test for Argemone oil shall be negative.
A. 17.22.- SUNFLOWER SEED OIL means the oil obtained from clean and sound sunflower seeds or cake from the plants Helianthus annums linn (Family : compositae) by the method of expression or solvent extraction. It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substance or mineral oil. It shall conform to the following standards, namely :

Butyro-refractometer reading at 40°C........57.1-65.0
OR
Refractive Index at 40°C.................. 1.4640-1.4800
Iodine value (Wij's method)........ 100-145.
Saponification value.................... 188-194
Unsaponifiable matter.................. Not more than 1.5 per cent.
Acid value............................... Not more than 6.0.

Further, if the oil is obtained by the method of solvent extraction, it shall be supplied for human consumption only after refining and shall conform to the standards laid down under item A.17.15 Additionally, it shall have Flash Point (Penske Marten closed method) not less than 250°C.

4 Test for Argemone oil shall be negative.

2[A.17.23- RICE BRAN OIL means the oil obtained from the layer around the endosperm of rice obtained from paddy of Oryza Sativa Linn. Fam Gramineae which is removed during the process of rice milling and is generally known as rice bran.

Refined Rice Bran Oil shall be obtained from solvent extracted oil, neutralised with alkali, bleached with bleaching earth or activated carbon or both and deodorised with steam. Alternatively deacidification, bleaching and deodorisation may be done by physical means.
Refined Rice Bran Oil shall be clear and free from rancidity, adulterants, sediments, suspended and other foreign matters, separated water and added colouring and flavouring substances. The clarity of the oil shall be judged by the absence of turbidity after keeping the filtered sample at 35°C for 24 hrs.

It shall conform to the following standards, namely :

3 Moisture and volatile matter........... Not more than 0.1 per cent by weight.
Refractive Index at 40°C.................. 1.4600 to 1.4700.
OR
Butyro-refractometer reading at 40°C.............. 51.0 to 66.4.
Saponification value........................ 180 to 195.
Iodine value (Wij’s method).................. 90 to 105.
Acid value........................... Not more than 0.5
Unsaponifiable matter.................. Not more than 3.5 per cent.
Flash point (Penske-Martens closed method).............. Not less than 250°C.

4 Test for Argemone oil shall be negative.

Note : The edible oils prescribed under item A.17 shall be free from Castor oil.

2[A.17.24 - 'Blended edible vegetable oil' means an admixture of any two edible vegetable oils where the proportion by weight of any edible vegetable oil used in the admixture is not less than 20 per cent. The individual oils in the blend shall conform to the respective standards prescribed by these rules. The blend shall be clear, free from rancidity, suspended or insoluble matter or any other foreign matter, separated water, added colouring matter, flavouring substance, mineral oil, hydrocyanic acid, castor oil and tricresyl phosphate. It shall also conform to the following standards, namely :

(a) Moisture and volatile matter...... not more than 0.2 per cent by weight;


307
### Acid Value

<table>
<thead>
<tr>
<th>Nature of Oil</th>
<th>Acid Value</th>
</tr>
</thead>
<tbody>
<tr>
<td>(1) Both raw edible vegetable oils in the blend</td>
<td>Not more than 6.0</td>
</tr>
<tr>
<td>(2) One raw edible vegetable oil and one refined edible vegetable oil in the blend</td>
<td>Not more than 5.0</td>
</tr>
<tr>
<td>(3) Both refined edible vegetable oils in the blend</td>
<td>Not more than 5.0</td>
</tr>
</tbody>
</table>

### Un-saponifiable matter-

<table>
<thead>
<tr>
<th>Nature of Oil</th>
<th>Un-saponifiable matter</th>
</tr>
</thead>
<tbody>
<tr>
<td>(i) Blend with rice bran oil</td>
<td>Not more than 3.0 per cent by weight</td>
</tr>
<tr>
<td>(ii) Blend with other edible vegetable oils</td>
<td>Not more than 1.50 per cent by weight</td>
</tr>
</tbody>
</table>

### Flash point (Penske Martin closed method)

- Not less than 250°C

---

2 Test for Argemone oil shall be negative.

"A.17.25.- PARTIALLY HYDROGENATED & WINTERISED SOYABEAN OIL.- Partially Hydrogenated and winterised soyabean oil means deodorised product obtained by light (mild or "Brush") hydrogenation of degummed, deacidified, docoloured and winterised soyabean oil. The oil shall be degummed by water with or without a food grade additive, deacidified by either neutralisation with alkali or steam distillation (physical refining) or miscella refining using permitted food grade solvent, decoloured with bleaching earth and/or activated carbon, partially hydrogenated using nickel catalyst, winterised with or without the use of a food grade solvent, filtered in a suitable filter press and deodorised with steam.

The product shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances, castor oil, mineral oil, other vegetable and animals fats. Antioxidants TBHQ upto 0.02 per cent and citric acid upto 0.02 per cent may be added and shall be so stated on the label. It shall conform to the following standards:-

1. Moisture ........................................ Not more than 0.1 per cent by weight
2. Omitted (Colour)
3. Refractive index at 40°C .......... 1.4630–1.4690
   OR
   Butyro-refractometer reading at 40°C .......... 55.6–64.8
4. Saponification value.............. 189 – 195
5. Iodine value......................... 107–120
6. Acid value........................ Not more than 0.50
7. Unsaponifiable matter............. Not more than 1.5 per cent by weight.
8. Linolenic acid (C 18:3)......... Not more than 3 per cent by weight.
9. Cloud Point (°C)................. Not less than 10°C
10. Omitted
11. Flash point (Penske Martin closed method) Not less than 250°C

2 Test for Argemone oil shall be negative.

A.17.26- PARTIALLY HYDROGENATED SOYABEAN OIL- Partially hydrogenated soyabean oil means deodorised product obtained by light (mild or "brush") hydrogenation of degummed, deacidified and decoloured soyabean oil. The oil shall be degummed by water with or without a food grade additive, deacidified by either neutralisation with alkali or steam distillation (physical refining) or miscella refining using permitted food grade solvent, decoloured with bleaching earth and/or activated carbon and partially hydrogenated using nickel catalyst. The product shall again be deacidified, bleached and deodorised with steam.

The product shall be clear liquid at 35°C. It shall be clear on melting, free from rancidity, suspended or other foreign matter, seasoned or other foreign matter, and added colouring or flavouring substances.
separated water, added colouring or flavouring substances, castor oil, mineral oil or other vegetable and animal oils and fats. Antioxidants TBHQ up to 0.02 per cent and citric acid up to 0.02 per cent may be added and shall be so stated on the label. It shall conform to the following standards:

1. Moisture......................... Not more than 0.1 per cent by weight.
2. Colour omitted
3. Refractive Index at 40°C...... 1.4630-1.4670
   OR
   1Butyro-refractometer reading at 40°C..............55.6–61.7
4. Saponification value............ 189-195
5. Iodine value....................... 95-110
6. Acid value.......................... Not more than 0.50
7. Unsaponifiable matter..........Not more than 1.5 per cent by weight.
8. Linolenic acid (C18:3).......... Not more than 3 per cent by weight.
9. Cloud Point....................... Not less than 25°C
10. Trans-fatty Acid............... Omitted
11. Flash Point (Penske Marten closed method)....... Not less than 250°C

Notes :
Cashewnut Affects Quality of Cooking Oil- Sample of cashewnut taken-as-per the report of the Public Analyst cashewnut prepared with Vanaspati-the petitioner entitled to get benefit of doubt in the instant case it has been proved on record that the petitioner sold the cashewnut with a claim that they had been fried in groundnut oil and so it is not open to him now to claim or plead that he had not made such a claim at the time of sale-no such standard provided in respect cashewnut and the rules do not provide as to what should be the Butyro-refractometer reading at 40°C in respect of the extracted oil or Cashewnuts and another oil. (Ramesh Kumar Bhandoola Vs. N.D.M.C.) DELHI HIGH COURT-FAC 1991 (1) 210.

* Should be not more than 25°C (not less than 25°C appears to be a misprint)
1. Amended GSR 241(E) dt. 5.4.1999 (w.e.f. 5.10.1999)

1[A.18. CEREALS]
7. [A.18.01-ATTA or resultant]7 atta means the coarse product obtained by milling or grinding wheat free from rodent hair and excreta. It shall conform to the following standards:
   (a) Moisture.......................... Not more than 14.0 per cent (when determined by heating at 130-133°C for 2 hours).
   (b) Total ash............................. Not more than 2.0 per cent (on dry weight basis).
   (c) Ash insoluble in..............Not more than 0.15 per cent dilute HCl (on dry weight basis)
   (d) Gluten............................. Not less than 6.0 per cent (on dry weight basis).
   (e) Alcoholic acidity (with 90 per cent alcohol) expressed as H₂SO₄ Not more than 0.18 per cent (on dry weight basis).

*It shall be free from Rodent hair and excreta.

7[A.18.01.01- FORTIFIED ATTA means the product obtained by adding one or more of the following materials to atta, namely :-
   (a) Calcium carbonate (prepared chalk popularly known as Creta preparata).
   (b) Iron.
   (c) Thiamine.
   (d) Riboflavin, and
   (e) Niacin.

*The calcium carbonate powder, if added for fortification, shall be in such amount that 100 parts by weight of fortified atta shall contain not less than 0.30 and not more than 0.35 parts by weight of calcium carbonate. It shall be free from rodent hair and excreta.
The Prevention of Food Adulteration Rules, 1955

[A.18.01.02- PROTEIN RICH (PAUSHTIK) ATTA means the product obtained by mixing wheat atta with groundnut flour or a combination of both up to an extent of 10.0 per cent.

[Soya flour which is a solvent extracted flour used in such mix shall conform to the standards of Soya flour laid down under item A. 18. 15. It shall be free from insect or fungus infestation, odour and rancid taste. It shall not contain added flavouring and colouring agents or any other extraneous matter. It shall conform to the following standards :-

- Moisture............................ Not more than 14.0 per cent.
- Total ash.............................. Not more than 2.75 per cent on dry basis.
- Ash insoluble in dilute HCl........ Not more than 0.1 per cent on dry basis.
- Total protein (Nx6.25).............. Not less than 12.5 per cent on dry basis.
- Crude fibre........................... Not more than 2.5 per cent on dry basis.
- Alcoholic acidity (with 90 per cent alcohol) expressed as H$_2$SO$_4$ Not more than 0.12 per cent.

It shall be free from rodent hair and excreta.

[A.18.02- MAIDA means the fine product made by milling or grinding clean wheat free from rodent hair and excreta and bolting or dressing the resulting wheat meal. It shall conform to the following standards :-

- Moisture.............................. Not more than 14.0 percent (when determined by heating at 130-133°C for 2 hours).
- Total ash (on dry weight basis)... Not more than 1.0 per cent.
- Total ash (on dry weight basis)... Not more than 1.0 per cent.
- Alcoholic acidity (with 90 per cent alcohol) expressed as H$_2$SO$_4$ Not more than 0.12 per cent.
- Total ash (on dry weight basis)... Not more than 1.0 per cent.

It shall be free from rodent hair and excreta.

[A.18.02.01- FORTIFIED MAIDA means the product obtained by adding one or more of the following materials to maida, namely:-

- Calcium carbonate (prepared chalk popularly known as creta preparata),
- Iron,
- Thiamine,
- Riboflavin, and
- Niacin.

The calcium carbonate powder, if added for fortification, shall be in such amount that 100 parts by weight of fortified maida shall contain not less than 0.30 and not more than 0.35 parts by weight of calcium carbonate. It shall be free from rodent hair and excreta.

[A. 18.02.02- PROTEIN RICH (PAUSHTIK) MAIDA means the product obtained by mixing maida (wheat flour) with groundnut flour or soya flour or a combination of both) up to an extent of 10.0 per cent.

[Soya flour which is a solvent extracted flour used in such mix shall conform to the standards of soya flour laid down under item A: 18.15]. It shall be free from insect or fungus infestation, colouring agents or any other extraneous matter. It shall conform to the following standards :-

- Moisture............................ Not more than 14.0 per cent.
- Gluten (on dry weight basis)...... Not less than 7.5 percent.
- Alcoholic acidity (with 90 per cent alcohol) expressed as H$_2$SO$_4$ (on dry weight basis).

The words wheat flour omitted by Noti. GSR 179 (E) dt 6.4.987. Subs GSR 7 (E) dt 4.1.2001

1. Ins. by Noti. No. GSR 1533, dated 8.7.1968.
6. The words wheat flour omitted by Noti. GSR 179 (E) dt 6.4.98
7. Sub GSR 7 (E) dt 4.1.2001
8. Subs GSR 67 (E) dt 5.2.2001
9. Subs GSR 67 (E) dt 5.2.2001
The Prevention of Food Adulteration Rules, 1955

and rancid taste. It shall not contain added flavouring and colouring agents or any other extraneous matter. It shall conform to the following standards:-

- Moisture................................... Not more than 14.0 per cent.
- Total ash................................... Not more than 1.4 per cent.
- Ash insoluble in dilute HCI........ Not more than 0.1 per cent on dry basis.
- Total protein (Nx6.25).............. Not less than 12.5 per cent on dry basis.
- Crude fibre......................... Not more than 0.53 per cent on dry basis.
- Alcoholic Acidity.................. Not more than 0.12 per cent.
  (with 90 per cent alcohol-) expressed as $\text{H}_2\text{SO}_4$
- Gluten................................. Not less than 7.0 per cent on dry basis.

It shall be free from Rodent hair and excreta.

SEMOLINA (Suji or Rawa) means the product prepared from clean wheat free from rodent hair and excreta by process of grinding and bolting. It shall be free from musty smell and off-odour and shall be creamy yellow in colour. It shall conform to the following standards:-

- Total ash.............................. Not more than 14.5 per cent
  (when determined by heating at 130-133°C for 2 hours).
- Total ash (on dry weight basis). Not more than 1.0 per cent.
- Ash insoluble in dilute.............. Not more than 0.1 per cent.
  (on dry weight basis)
- Crude fibre (on dry weight basis) Not less than 0.60 per cent.
- Alcoholic acidity (expressed.... Not more than 0.18 per cent.
  (with 90 per cent alcohol) expressed as $\text{H}_2\text{SO}_4$ (on dry weight basis)

Barley powder shall be the product obtained by grinding clean and sound dehusked barley (Hordeum vulgare or Hordeum distichon) grains. Barley starches shall not be less than 98.0 per cent by weight.

Barley powder shall also conform to the following standards, namely:-

(i) Total ash (on dry basis)............ Not more than 1.0 per cent.
(ii) Ash insoluble in dilute........... Not more than 0.1 per cent.
  hydrochloric acid (on dry basis)
(iii) Crude fibre (or dry basis)....... Not more than 0.5 per cent.
(iv) Alcoholic acidity (expressed..... Not more than 0.10 per cent as $\text{H}_2\text{SO}_4$) with 90 per cent alcohol

Whole meal barley powde or barley flour or choker Yukt Jau ka Churan means the product obtained by grinding clean and sound dehusked barley (Hordeum vulgare or Hordeum distichon) grains free from rodent hair and excreta. It shall conform to the following standards:-

6. added by Noti. No. GSR 223 (E) dt. 20.5.1996. (w.e.f. 20.11.1996)
7. Subs. by Noti. No. GSR 179 (E) dt 6.4.98.
8. Amended GSR 67 (E) dt 5.2.2001

315
The Prevention of Food Adulteration Rules, 1955

(a) Moisture...............................Not more than 14.0 per cent (when determined by heating at 130-133°C for 2 hours)
(b) Total ash (on dry weight........Not more than 3.0 per cent.
(c) Ash insoluble in dilute...........Not more than 0.5 per cent.  
(d) Alcoholic acidity....................Not more than 0.17 per cent.  

The foodgrains meant for grinding/processing shall be clean, free from all impurities including foreign matter (extraneous matter)."

A. 18.06.01- WHEAT:

Description - Wheat shall be the dried mature grains of Triticum aestivum Linn. Or Triticum vulgare vill. Triticum durum Desf, Triticum sphaerococcum perc, Triticum dicoccum schubl, Triticum Compactum Host. It shall be sweet, clean and wholesome. It shall also conform to the following standards, namely:

(i) Moisture ................Not more than 14 per cent by weight (obtained by heating the pulverised grains at 130°C–133°C for two hours).

Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 12 per cent by weight.

A. 18.06.02- MAIZE:

Maize shall be the dried mature grains of Zea mays Linn, shall be sweet, hard, clean and wholesome. It shall also conform to the following standards, namely:-

(i) Moisture – Not more than 16.0 per cent by weight (obtained by heating the pulverised grains at 130°C–133°C for two hours).

(ii) Foreign matter – Not more than 1 per cent by weight of (Extraneous matter) which not more than 0.25 per cent by weight shall be mineral matter and not more than 0.10 per cent by weight shall be impurities of animal origin."

A. 18.06.01- WHEAT

Description - Wheat shall be the dried mature grains of Triticum aestivum Linn. Or Triticum vulgare vill. Triticum durum Desf, Triticum sphaerococcum perc, Triticum dicoccum schubl, Triticum Compactum Host. It shall be sweet, clean and wholesome. It shall also conform to the following standards, namely:

(i) Moisture ................Not more than 14 per cent by weight (obtained by heating the pulverised grains at 130°C–133°C for two hours).

(ii) Foreign matter ...... Not more than 1 per cent by weight of (Extraneous matter) which not more than 0.25 per cent by weight shall be mineral matter and not more than 0.10 per cent weight shall be

1. Ins. by Noti. No. GSR 281(E) dated 29.5.1991 (w.e.f. 29.11.1991)
2. Omitted GSR 67 (E) 5.2.2001
3. Amended/Omitted GSR 165 (E) dt 7.3.2001 (w.e.f 7.6.2001)

3. Amended/Omitted GSR 165 (E) dt 7.3.2001 (w.e.f 7.6.2001)
Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 9 per cent by weight.

A.18.06.03- JAWAR AND BAJRA :

Jawar and Bajra shall be the dried mature grains of Sorghum Vulgare Pers, and Pennisetum-typhooidum Rich, respectively. These shall be sweet, hard, clean and wholesome. These shall also conform to the following standards, namely :

(i) Moisture – Not more than 16.0 per cent by weight (obtained by heating the pulverised grains at 130°C-133°C for two hours).

(ii) Foreign matter (Extraneous matter) – Not more than 1 per cent by weight of which not more 0.25 per cent by weight shall be mineral matter and not more than 0.10 per cent by weight shall be impurities of animal origin.

(iii) Other edible grains – Not more than 3 per cent by weight.

(iv) Damaged grains – Not more than 6 per cent by weight of which ergot affected grains shall not exceed 0.05 per cent by weight.

(v) Weevilled grains – Not more than 6 per cent by count.

(vi) Uric acid – Not more than 100mg. per kg.

(vii) Aflatoxin – Not more than 30 micrograms per kilogram:

Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 10 per cent by weight.

A. 18.06.04- RICE :

Rice shall be the mature kernels or pieces of kernels of Oryza sativa Linn. obtained from paddy as raw or parboiled. It shall be dry, sweet, clean wholesome and free from unwholesome poisonous substance. It shall also conform to the following standards, namely :

(i) Moisture – Not more than 14 per cent by weight (obtained by heating the pulverised grains at 130°C-133°C for two hours).

(ii) Foreign matter (Extraneous matter) – Not more than 1 per cent by weight of which not more 0.25 per cent by weight shall be mineral matter and not more than 0.10 per cent by weight shall be impurities of animal origin.

(iii) Other edible grains – Not more than 3 per cent by weight.

(iv) Damaged grains – Not more than 5 per cent by weight.

(v) Weevilled grains – Not more than 6 per cent by count.

(vi) Uric acid – Not more than 100 mg. per kg.

(vii) Aflatoxin – Not more than 30 micrograms per kilogram:

Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 6 per cent by weight.

A. 18.06.05- MASUR WHOLE :

Masur whole shall consist of lentil (Lens culinaris Medik or Ervem lent esculenta Moench). It shall be sound, dry, sweet, clean and wholesome. It shall conform to the following standards, namely :

(i) Moisture – Not more than 14 per cent by weight (obtained by heating the pulverised grains at 130°C-133°C for two hours).

(ii) Foreign matter (Extraneous matter) – Not more than 1 per cent by weight of which not more 0.25 per cent by weight shall be mineral matter and not more than 0.10 per cent by weight shall be impurities of animal origin.

(iii) Other edible grains – Not more than 3 per cent by weight.

(iv) Damaged grains – Not more than 5 per cent by weight.

(v) Weevilled grains – Not more than 6 per cent by count.

(vi) Uric acid – Not more than 100 mg. per kg.

(vii) Aflatoxin – Not more than 30 micrograms per kilogram:

Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 8 per cent by weight.

3. Amended vide Not GSR 165 (E) dt 7.3.2001 (wef 7.6.2001)
The Prevention of Food Adulteration Rules, 1955

A. 18.06.06- URD WHOLE :

Urd whole shall consist of seeds of the pulses (Phaseolous mungo Linn). It shall be sound, dry, sweet and wholesome. It shall also conform to the following standards, namely :

(i) Moisture – Not more than 14 per cent by weight (obtained by heating the pulverised grains at 130°C-133°C for two hours).

(ii) Foreign matter (Extraneous matter) – Not more than 1 per cent by weight, of which not more than 0.25 per cent by weight shall be mineral matter and not more than 0.10 per cent by weight shall be impurities of animal origin.

(iii) Other edible grains – Not more than 4 percent by weight.

(iv) Weevilled grains – Not more than 6 per cent by count.

(v) Uric acid – Not more than 100 mg. per kg.

(vi) Damaged grains – Not more than 5 per cent by weight.

(vii) Aflatoxin – Not more than 30 micrograms per kilogram:

(viii) Omitted (Rodent hair and excreta)

Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 9 per cent by weight.

A. 18.06.07- MOONG WHOLE :

Moong whole shall consist of seeds of green gram (Phaseolous aurules Roxb., Phaseolous radiatus Roxb.). It shall be sound, dry, sweet, wholesome and free from admixture of unwholesome substances. It shall also conform to the following standards, namely :

(i) Moisture – Not more than 14 per cent by weight (obtained by heating the pulverised pulses at 130°C-133°C for two hours).

(ii) Foreign matter (Extraneous matter) – Not more than 1 per cent by weight, of which not more than 0.25 per cent by weight shall be mineral matter and not more than 0.10 per cent by weight shall be impurities of animal origin.

(iii) Other edible grains – Not more than 4 percent by weight.

(iv) Weevilled grains – Not more than 6 per cent by count.

(v) Uric acid – Not more than 100 mg. per kg.

(vi) Damaged grains – Not more than 5 per cent by weight.

(vii) Aflatoxin – Not more than 30 micrograms per kilogram:

(viii) Omitted (Rodent hair and excreta)

Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 9 per cent by weight.

A. 18.06.08 - CHANA WHOLE :

Chana whole shall be the dried grains of gram (Cicar arietinum Linn). It shall be sound, clean, sweet, wholesome and free from unwholesome substances. It shall also conform to the following standards, namely :

(i) Moisture – Not more than 16 per cent by weight (obtained by heating the pulverised pulses at 130°C-133°C for two hours).

(ii) Foreign matter (Extraneous matter) – Not more than 1 per cent by weight, of which not more than 0.25 per cent by weight shall be mineral matter and not more than 0.10 per cent by weight shall be impurities of animal origin.

(iii) Other edible grains – Not more than 4 percent by weight.

(iv) Damaged grains – Not more than 5 per cent by weight.

(v) Weevilled grains – Not more than 10 per cent by count.

(vi) Uric acid – Not more than 100 mg. per kg.

(vii) Aflatoxin – Not more than 30 micrograms per kilogram:

(viii) Omitted (Rodent hair and excreta)

Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 9 per cent by weight.

3. Amended by Noti. No. GSR 165 (E) dt 7.3.2001 (wef 7.6.2001)
A.18.06.09 - SPLIT PULSE (DAL) ARHAR:
Dal Arhar shall consist of husk and split seeds of red gram [Cajanus cajan (L) Millsp]. It shall be sound, clean, sweet, dry, wholesome and free from admixture of unwholesome substance. It shall also conform to the following standards, namely:

(i) Moisture – Not more than 14 per cent by weight (obtained by heating the pulverised pulses at \(130^0\text{C}-133^0\text{C}\) for two hours).

(ii) Foreign matter (Extraneous matter) – Not more than 1 per cent by weight of which not more than 0.25 per cent by weight shall be mineral matter and not more than 0.10 per cent by weight shall be impurities of animal origin.

(iii) Other edible grains – Not more than 0.5 per cent by weight.

(iv) Damaged grains – Not more than 5 per cent by weight.

(v) Weevilled grain – Not more than 3 per cent by count.

(vi) Uric acid – Not more than 100 mg. per kilogram.

(vii) Aflatoxin – Not more than 30 micrograms per kg.

Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 6 per cent by weight.

A. 18.06.10- SPLIT PULSE (DAL) MOONG:
Dal Moong shall cons of green grams (Phaseolus aureus Roxb. Phaseolus radiatus Roxb). It shall be sound, clean, sweet, wholesome and free from unwholesome substances. It shall also conform to the following standards, namely:

(i) Moisture – Not more than 14 per cent by weight (obtained by heating the pulverised pulses at \(130^0\text{C}-133^0\text{C}\) for two hours).

(ii) Foreign matter (Extraneous matter) – Not more than 1 per cent by weight of which not more than 0.25 per cent by weight shall be mineral matter and not more than 0.10 per cent by weight shall be impurities of animal origin.

(iii) Other edible grains – Not more than 4 per cent by weight.

(iv) Damaged grains – Not more than 5 per cent by weight.

(v) Weevilled grains – Not more than 3 per cent by count.

(vi) Uric acid – Not more than 100 mg. per kg.

(vii) Aflatoxin – Not more than 30 micrograms per kilogram.

Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 8 per cent by weight.

A. 18.06.11- SPLIT PULSE (DAL) URD:
Dal Urd shall consist of split seeds of pulse (Phaseolus mungo Linn). It shall be sound, dry, sweet, wholesome and free from admixture of unwholesome substances. It shall also conform to the following standards, namely:

(i) Moisture – Not more than 14 per cent by weight (obtained by heating the pulverised pulses at \(130^0\text{C}-133^0\text{C}\) for two hours).

(ii) Foreign matter (Extraneous matter) – Not more than 1 per cent by weight of which not more than 0.25 per cent by weight shall be mineral matter and not more than 0.10 per cent by weight shall be impurities of animal origin.

(iii) Other edible grains – Not more than 4 per cent by weight.

(iv) Damaged grains – Not more than 5 per cent by weight.

(v) Weevilled grain – Not more than 3 per cent by count.

(vi) Uric acid – Not more than 100 mg. per kg.

(vii) Aflatoxin – Not more than 30 micrograms per kilogram.

Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 8 per cent by weight.

A. 18.06.12 - DAL CHANA:
Dal Chana shall consist of split grains of gram (Cicer arietinum Linn). It shall be sound, clean, sweet, dry, wholesome and free from admixture of unwholesome substances. It shall also conform to the following standards, namely:

(i) Moisture – Not more than 16 per cent by weight (obtained by heating the pulverised pulses at \(130^0\text{C}-133^0\text{C}\) for two hours).

(ii) Foreign matter (Extraneous matter) – Not more than 1 per cent by weight.

(iii) Other edible grains – Not more than 4 per cent by weight.

(iv) Damaged grains – Not more than 5 per cent by weight.

(v) Weevilled grains – Not more than 3 per cent by count.

(vi) Uric acid – Not more than 100 mg. per kg.

(vii) Aflatoxin – Not more than 30 micrograms per kilogram.

1. Amended by Noti. No. GSR 165 (E) 7.3.2001 (wef 7.6.2001)
2. Amended by Noti. No. GSR 692 (E) dt 11.10.1999
3. Amended by Noti No. GSR 165 (E) dt 7.3.2001 (wef 7.6.2001)
The Prevention of Food Adulteration Rules, 1955

3(ii) Foreign matter – Not more than 1 per cent by weight of which not more than 0.25 per cent by weight shall be mineral matter and not more than 0.10 per cent by weight shall be impurities of animal origin.

(iii) Other edible grains – Not more than 2 per cent by weight.
(iv) Damaged grains – Not more than 5 per cent by weight.
(v) Weevedilled grains – Not more than 3 per cent by count.
(vi) Uric acid – Not more than 100 mg. per kg.

2(vii) Aflatoxin – Not more than 30 micrograms per kilogram.

3(viii) Omitted (Rodent hair and excreta)

Provided that total of foreign matter, other edible grains and damaged grains shall not exceed 7 per cent by weight.

A. 18.06.13 - SPLIT PULSE (DAL) MASUR:

Dal masur shall consist of dehusked whole and split seed of the lentil (Lens esculenta Monench or Lens culinaris Medik or Ervem lens linn) It shall be sound clean, sweet, dry, wholesome and free from admixture of unwholesome substances. It shall also conform to the following standards, namely:

(i) Moisture – Not more than 14 per cent by weight (obtained by heating the pulverised pulses at 130 °C - 133°C for two hours).

(ii) Foreign matter – Not more than 1 per cent by weight of which not more than 0.25 per cent by weight shall be mineral matter and not more than 0.10 per cent by weight shall be impurities of animal origin.

(iii) Other edible grains – Not more than 2 percent by weight.
(iv) Damaged grains – Not more than 5 per cent by weight.
(v) Weevedilled grains – Not more than 10 per cent by count.
(vi) Uric acid – Not more than 100 mg. per kg.

2(vii) Aflatoxin – Not more than 30 micrograms per kilogram.

Provided that total of foreign matter, other edible grains and damaged grains shall not exceed 12.0 per cent by weight.

Explanation - For the purpose of item 18.06 to 18.06.14:

(a) "foreign matter" means any extraneous matter other than foodgrains comprising of -

(i) inorganic matter consisting of metallic pieces, sand, gravel, dirt, pebbles, stones, lumps of earth, clay and mud, animal filth and in the case of rice, kernels or pieces of kernels, if any, having mud sticking on the surface of the rice, and

(ii) organic matter consisting of husk, straws, seeds and other inedible grains and also paddy in the case of rice.

3. Amended vide Noti GSR 165 (E) dt 7.3.2001 (wef 7.6.2001)
(b) **Poisonous, toxic and/or harmful seeds** means any seeds which, if present in quantities above permissible limit, may have damaging or dangerous effect on health, organoleptic properties or technological performances such as dhatura (D. fastuosa linn and D. Stramonium linn), corn cokle (Agrostemma githagol. Machai Laliium remulenum linn). Akra (Vicia species).

(c) "**Damaged grains**" means kernels or pieces of kernels that are sprouted or internally damaged as a result of heat, microbe, moisture or weather, viz ergot affected grain and karnal bunt grains.

(d) "**Weevilled grains**" means kernels that are partially or wholly bored by insects injurious to grains but does not include germ eaten grains and egg spotted grains;

(e) "**Other edible grains**" means any edible grains (including oil seeds) other than the one which is under consideration.

2.[A. 18.07-BISCUITS including wafer biscuits shall be made from maida, vanaspati or refined edible oil or table butter or deshi butter or margarine or ghee or their mixture containing any one or more of the following ingredients, namely:-

Edible common salt; butter, milk powder; cereals and their products; cheese, cocoa; coffee extract, edible desiccated coconut; dextrose; fruits and fruit products; dry fruit and nuts; egg; edible vegetable products; ginger; gluten; groundnut flour, milk and milk products; honey; liquid glucose; malt products; edible oilseeds, flour and meals; spices and condiments; edible starches such as potato starch and edible flour; sugar and sugar products; invert sugar; jaggery, protein concentrates, vinegar and other nutrients, and vitamins:

Provided that it may contain food additives specified in these rules and in Appendix C:

Provided further that it may contain artificial sweetener as provided in rule 47 under label declaration as provided in sub-rules (ZZZ) (1) (A) and (ZZZ) (1) (B) of rule 42:

Provided also that it shall conform to the following standards, namely:-

(a) Ash insoluble in dilute hydrochloric acid (on dry basis) shall not be more than 0.1 per cent.

(b) Acidity of extracted fat (as oleic acid) shall not exceed 1.5 per cent."

1[A. 18.08-CORN FLOUR (Maize Starch) means the starch obtained form maize (Zea mays L). It shall contain no added colour, flavours or other chemicals. It shall be free from dirt, insects, larvae and impurities or other extraneous matter.

It shall conform to the following standards:-

Moisture................................. Not more than 12.5 per cent

Total ash................................. Not more than 0.5 per cent on dry basis.

Ash insoluble in dilute HCl...... Not more than 0.1 per cent on dry basis.

alcoholic acidity...................... Shall be equivalent to not ( w i t h
90 per cent alcohol) more than 2.0 ml. N NaOH

per 100 g. of dried starch.

A. 18.09 - CORN FLAKES means the product obtained from dehulled, degemred and cook corn (Zea mays L.) by flaking, partially drying and toasting. It shall be free from dirt, insects, larvae and impurities and any other extraneous matter.

It shall conform to the following standards:

Moisture.................................Not more than 7.5 per cent.

Total ash excluding salt..... Not more than 1.0 per cent on dry basis.

Ash insoluble in dilute HCl..Not more than 0.1 per cent on dry basis.
Alcoholic acidity (with ... shall be equivalent to not more than 2.0 ml. N NaOH per 100g. of dried substance.

[A. 18.10-CUSTARD POWDER means the product obtained from maize (Zea mays L.) or sago/tapioca with or without the addition of small quantities of edible starches obtained from arrowroot, potato or jawar (sorghum vulgare) and with or without the addition of edible common salt, milk and albuminous matter. It may contain permitted colours and flavours. It shall be free from any other foreign matter. It shall be in the form of the fine powder, free from rancidity, fermented and musty odour.

It shall conform to the following standards namely :-

| Moisture | Not more than 12.5 per cent |
| Total ash excluding added salt (on dry basis) | Not more than 1.0 per cent |
| Ash insoluble in dilute HCl (on dry basis) | Not more than 0.1 per cent |

A. 18.11- MACARONI PRODUCTS- (Macaroni, spaghetti, vermicelli) means the products obtained from suji or maida with or without addition of ingredients like edible groundnut flour, tapioca flour, soya flour, milk powder, spices, vitamins, minerals, by kneading the dough and extending it. It shall be free from added colour, dirt, insects, larvae and impurities or any other extraneous matter.

It shall conform to the following standards :-

| Moisture | Not more than 12.5 per cent |
| Total ash | Not more than 1.0 per cent |
| Ash insoluble in dilute HCl (on dry basis) | Not more than 0.1 per cent |
| Nitrogen | Not less than 1.7 per cent |

[A. 18.12 - MALTED MILK FOOD means the product obtained by mixing whole milk, partly skimmed milk or milk powder with the wort separated from a mash of ground barley malt, any other cereal grain and wheat flour or any other cereal flour or malt extract with or without addition of flavouring agents and spices, emulsifying agents, eggs, protein isolates, edible common salt, sodium or potassium bicarbonate, minerals and Vitamins and without added sugar in such a manner as to secure complete hydrolysis of starchy material and prepared in a powder or granule or flake form by roller drying, spray drying, vacuum drying or by any other process. It may contain cocoa powder. It shall be free from dirt and other extraneous matter. It shall not contain any added starch (except starch natural to cocoa powder) and added non-milk fat. It shall not contain any preservative or added colour. Malted milk food containing cocoa powder may contain added sugar.

Malted milk food shall also conform to the following standards:

| Moisture | Not more than 5 per cent |
| Total protein (N X 6.25) | Not less than 12.5 per cent |
| Total fat | Not less than 7.5 per cent |
| Total ash (on dry basis) | Not more than 5 per cent |
| Acid insoluble ash (in dilute HCI) (on dry basis) | Not more than 0.1 per cent |
| Solubility | Not less than 85 per cent |
| Cocoa powder (on dry basis) | — |
| Test for starch | Negative |
| Bacterial Count | Not more than 50,000 per gram |
| Coliform Count | Not more than 10 per gram |

1. Ins by Noti, No. GSR 1417 (E) dt. 20-9-1976 (w.e.f. 2-10-1976).
2. Subs by Noti, No. GSR 543 (E) dated 2-7-1985
1) Yeast and mould count.................................absent in 0.1 gm
2) Salmonella and Shigella.................................absent in 0.1 gm
3) E.Coli....................................................absent in 0.1 gm
4) Vibrio cholera and V. Paraheamolyticus.............absent in 0.1 gm
5) Faecal streptococci and Staphylococcus aureus....absent in 0.1 gm

"A. 18.12.01 - MALT BASED FOOD (MALT FOOD) means the product obtained by mixing malt (wort or flour or malt extract) of any kind obtained by controlled germination of seeds (cereals and/or grain, legumes), involving mainly steeping, germination and kiln drying processes with other cereal and legume flour with or without whole milk or milk powder, flavouring agents, spices, emulsiifying agencgs, eggs, egg powder, protein isolates, protein hydrolysates, edible common salt, liquid glucose, sodium or potassium bicarbonate, minerals, amino acids and vitamins. It may contain added sugar and/or cocoa powder and processed in such a manner to secure partial or complete hydrolysis of starchy material in the form of powder or granules or flakes by drying or by drying mixing of the ingredients. The grains, legumes and their products used in preparation of malt shall be sound, unfested and free from insect fragments, rat excreta, fungal infested grains or any other type of insect or fungal damage.

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

a) Moisture - Not more than 5 per cent by weight
b) Total Protein (N×6.25) - Not less than 7.0 per cent, by weight
(c) Total ash (on dry basis) - Not more than 5 per cent, by weight
d) Acid insoluble ash (in dilute HCl) - Not more than 0.1 per cent, by weight
e) Total plate count - Not more than 50,000 per gram
f) Coliform count - Not more than 10 per gram
g) Yeast and mould count - Not more than 100 per gram
h) E.Coli - Absent in 10 gram
(i) Salmonella and Shigella - Absent in 25 gram

1. Added Vide GSR 297 (E) dt 26.4.2001 (wef 26.10.2001)
2. Added Vide GSR 310 (E) dt 1.5.2001 (wef 1.11.2002)

j) Alcoholic Acidity
   (expressed as H₂SO₄) with
   90 per cent alcohol
   (on dry weight basis) - Not more than 0.30 per cent

k) Vibrio cholera and V. Paraheamolyticus...........absent in 0.1 gm
l) Faecal streptococci and Staphylococcus aureus....absent in 0.1 gm

A. 18.13 - ROLLED OATS (quick-cooking oats) means the product made from sound hulled oats (Avena sativa). It shall be free from added colours, rancidity, flavouring agents. It shall be in the form of thin flakes of uniform size having a light cream colour. It shall be free from dirt, insects and insect fragments.

It shall conform to the following standards:-

Moisture .......................Not more than 10.0 per cent
Total ash ..........................Not more than 2.0 per cent (on dry basis)
Ash insoluble in dilute HCl ...Not more than 0.1 per cent (on dry basis).
Nitrogen............................ Not less than 1.8 per cent (on dry basis).
Crude fibre......................... Not more than 2.0 per cent (on dry basis).
Alcoholic acidity............Shall be equivalent to not more
(with 90 per cent alcohol) than [8.0] ml. N NaOH per 100gm.
   of dried substance.

4. A. 18.14 - Bread whether sold as white bread or wheat meal bread or fancy or fruity bread or bun or masala bread or milk bread or of any other name, shall mean the product prepared from a mixture of wheat atta, maida, water, salt, yeast or other fermentive medium containing one or more of the following ingredients, namely:

Condensed milk, milk powder (whole or skimmed), whey, cured, gluten, sugar, gur or jaggery, khandsari, honey, liquid glucose, malt products, edible starches and flour, edible groundnut flour, edible soys flour, protein concentrates and isolates, vanaspati, margarine or refined edible oil of suitable type or butter or ghee or their mixture, albumin,
The Prevention of Food Adulteration Rules, 1955

lime water, lysine, vitamins, spices and condiments or their extracts, fruit and fruit product (Candied and crystallized or glazed), nuts, nut products and vinegar.

Provided that it may also contain food additives specified in these rules and in Appendix C:

Provided further that it may also contain artificial sweetener as provided in rule 47 under lable declaration as provided in sub-rule (ZZZ) (1) (A) and (ZZZ) (1) (B) of rule 42;

Provided also that it shall conform to the following standards, namely:-

(a) Alcoholic acidity (with 90 per cent alcohol) Shall be not more than equivalent of 7.5ml. N NaOH per 100g of dried substances.

(b) Ash insoluble in dilute HCl on dry weight basis-
    (i) Bread except masala bread or fruit bread....... Not more than 0.1 per cent
    (ii) Masala bread or fruit bread............. Not more than 0.2 per cent

Provided also that it shall be free from dirt, insect and insect fragments, lervaes, rodent hairs and added colouring matter except any permitted food colours present as a carry over colour in accordance with the provision of rule 64C, in raw material used in the products.

A.18.15.01 - SOLVENT EXTRACTED GROUNDNUT FLOUR means the product obtained from fresh, clean, degemmed groundnut kernels which have been decuticled after mild roasting. The kernels shall be first expelled followed by solvent extraction with food grade hexane or by direct extraction of kernels. It shall be whitish to light brown in colour of uniform composition and shall be free from rancid and objectionable odour, extraneous matter, insect, fungus, rodent hair and excreta. It shall be free from added colour and flavour. It shall conform to the following standards, namely:-

(a) Moisture - Not more than 8.0 per cent by weight.
(b) Total ash - Not more than 5.0 per cent by weight on dry basis.
(c) Ash insoluble - Not more than 0.38 per cent by weight on dry basis.
(d) Protein (Nx6.25) - Not less than 48 per cent by weight on dry basis.
(e) Crude fibre - Not more than 4.2 per cent by weight on dry basis.
(f) Fat - Not more than 1.5 per cent by weight on dry basis.

A.18.15.001 - SOLVENT EXTRACTED SOYA FLOUR means the product obtained from clean, sound, healthy soyabeans by a process of cracking, dehulling, solvent extraction with food grade hexane and grinding. It shall be in the form of coarse or fine powder or grits, white to creamy white in colour, of uniform composition and free from rancid and objectionable odour, extraneous matter, insect, fungus, rodent hair and excreta. It shall be free from any added colour and flavour. It shall conform to the following standards, namely:-

(a) Moisture - Not more than 9.0 per cent by weight.
(b) Total ash - Not more than 7.2 per cent by weight on dry basis.
(c) Ash insoluble in dilute HCl - Not more than 0.38 per cent by weight on dry basis.
(d) Protein (Nx6.25) - Not less than 48 per cent by weight on dry basis.
(e) Crude fibre - Not more than 5.0 per cent by weight on dry basis.
(f) Fat - Not more than 1.5 per cent by weight on dry basis.


1. Added Vide Noti GSR 7 (E) dt 4.1.2001
The Prevention of Food Adulteration Rules, 1955

(g) Total bacterial count - Not more than 50,000 per gm.
(h) Coliform bacteria - Not more than 10 per gm.
(i) Salmonella bacteria - Nil in 25 gm.
(j) Hexane (Food grade) - Not more than 10.00 ppm

A.18.15.02 - SOLVENT EXTRACTED SESAME FLOUR
means the product obtained by pressing, clean, sound, healthy and decuticled sesame seeds followed by solvent extraction with food grade hexane or by direct extraction of kernels. It shall be in the form of flour of white or pale creamy white colour, of uniform composition and free from rancid and objectionable odour, extraneous matter, insects, fungus, rodent hair and excreta. It shall be free from added colour and flavour. It shall conform to the following standards, namely:-

(a) Moisture - Not more than 9.0 per cent by weight.
(b) Total ash - Not more than 6.0 per cent by weight on dry basis.
(c) Ash insoluble in dilute HCl - Not more than 0.15 per cent by weight on dry basis.
(d) Protein (Nx6.25) - Not less than 47 per cent by weight on dry basis.
(e) Crude fibre - Not more than 6.0 per cent by weight on dry basis.
(f) Fat - Not more than 1.5 per cent by weight on dry basis.
(g) Total bacterial count - Not more than 50,000 per gm.
(h) Coliform bacteria - Not more than 10 per gm.
(i) Salmonella bacteria - Nil in 25 gm.
(j) Oxalic Acid content - Not more than 0.5 per cent by weight on dry basis.

A.18.15.03 - SOLVENT EXTRACTED COCONUT FLOUR
means the product obtained from fresh coconut Kernels or dried coconut copra of good quality and free from mould. Food grade hexane shall be used for extraction of the oil. It shall be of white or pale brownish yellow colour, of uniform composition and free from rancid and objectionable odour, extraneous matter, insects, fungus, rodent hair and excreta. It shall be free from added colour and flavour. It shall conform to the following standards, namely:-

(a) Moisture - Not more than 9.0 per cent by weight.
(b) Total ash - Not more than 6.0 per cent by weight on dry basis.
(c) Ash insoluble in dilute HCl - Not more than 0.35 per cent by weight on dry basis.
(d) Protein (Nx6.25) - Not less than 22.0 per cent by weight on dry basis.
(e) Crude fibre - Not more than 9.0 per cent by weight on dry basis.
(f) Fat - Not more than 1.5 per cent by weight on dry basis.
(g) Total bacterial count - Not more than 50,000 per gm.
(h) Coliform bacteria - Not more than 10 per gm.
(i) Salmonella bacteria - Nil in 25 gm.
(j) Hexane (Food grade) - Not more than 10.00 ppm

A.18.15.04 - SOLVENT EXTRACTED COTTON SEED FLOUR
means the product obtained by solvent extraction of oil with food grade hexane from oil cake immediately following the single pressing, from cotton seed of good quality which have been pre-cleaned
and are free from infected or otherwise damaged materials and extraneous matter. It shall be in the form of flour of white or pale brownish colour, of uniform composition and free from rancid and objectionable odour, extraneous matter, insect, fungus, rodent hair and excreta. It shall be free from added colour and flavours. It shall conform to the following standards, namely:-

(a) Moisture - Not more than 8.0 per cent by weight.
(b) Total ash - Not more than 5.0 per cent by weight on dry basis.
(c) Ash insoluble in dilute HCl - Not more than 0.35 per cent by weight on dry basis.
(d) Crude Protein (Nx6.25) - Not less than 47 per cent by weight on dry basis.
(e) Available lysine - Not less than 3.6 g. per 100 g. of crude protein.
(f) Crude fibre - Not more than 5.0 per cent by weight on dry basis.
(g) Free gossypol - Not more than 0.06 per cent by weight on dry basis.
(h) Total gossypol - Not more than 1.2 per cent by weight on dry basis.
(i) Fat - Not more than 1.5 per cent by weight on dry basis.
(j) Total bacterial count - Not more than 50,000 per gm.
(k) Coliform bacteria - Not more than 10 per gm.
(l) Salmonella bacteria - Nil in 25 gm.
(m) Hexane (Food grade) - Not more than 10.00 ppm

[A.19-2][**] VANASPATI means any refined edible vegetable oil or oils, subjected to a process of hydrogenation in any form. It shall be prepared by hydrogenation from groundnut oil, cottonseed oil and sesame oil or mixture thereof or any other harmless oils allowed by the Government for the purpose. [1] Refined sal seed fat, if used, shall not be more than 10 per cent of the total oil mix. It shall conform to the standards specified below.

(i) It shall not contain any harmful colouring, flavouring or any other matter deleterious to health;
(ii) No colour shall be added to hydrogenated vegetable oil unless so authorised by Government, but in no event any colour resembling the colour of ghee shall be added;
(iii) If any flavour is used, it shall be distinct from that of ghee, in accordance with a list of permissible flavours and in such quantities as may be prescribed by Government:-

[Provided that diacetyl to the extent of not more than 4.0 p.p.m. may be added to Vanaspati exclusively meant for consumption by the Armed Forces];
(iv) It shall not have moisture exceeding 0.25 per cent;
(v) The melting point as determined by capillary slip method shall be from [31°C] to [41°C] both inclusive;
(vi) Refractive index at 60°C (Butyro-refractometer reading, or)

(vii) It shall not have unsaponifiable matter exceeding [2.0] per cent; but in case of Vanaspati where proportion of rice bran oil is more than 30 per cent by weight, the unsaponifiable matter shall be not more than 2.5 per cent by weight provided quantity of rice bran oil is declared on the label of such vanaspati as laid down in clause (ZZZ) (4) of rule 42;

---

1. Ins by Noti, No, SRO 1687, dated 4-7-1956.
2. Omitted by Noti, No GSR 1211 dt. 9-12-1958
3. Ins, by Noti, No GSR 245 (E), dt. 11-3-1982
8. Amended GSR 319(E) dt. 6.5.1999
(viii) It shall not have free fatty acids (calculated as Oleic acid) exceeding 0.25 per cent;

(ix) The product on melting shall be clear in appearance and shall be free from staleness or rancidity, and pleasant to taste and smell.

(x) It shall contain raw or refined seasame (til) oil in sufficient quantity so that when the vanaspati is mixed with refined groundnut oil in the proportion of 20:80, the colour produced by the Baudouin test shall not be lighter than 2.0 red units in a I cm. cell on a Lovibond scale;

(xi) It shall contain not less than 25 I.U. of synthetic Vitamin 'A' per gram at the time of packing and it shall show a positive test for Vitamin A when tested by Antimony Trichloride (Carr-Price) reagent (as per I.S. 5886 - 1970);

(xii) No anti-oxidant, synergist, emulsifier or any other such substance shall be added to it except with the prior sanction of the Government.

(xiii) It shall not have nickel exceeding 1.5 ppm;

Test for Aegemone oil shall be negative

A. 19.01- BAKERY SHORTENING means vanaspati conforming to standards prescribed in item A.19 except that:-

(a) The melting point as determined by the capillary slip method shall not exceed 41 °C.

(b) if aerated, only nitrogen, air or any other inert gas shall be used for the purpose and the quantity of such gas incorporated in the products shall not exceed 12 per cent by volume thereof.

(c) It may contain added mono-glycerides and diglycerides as emulsifying agents.

Test for Aegemone oil shall be negative

1[A.20 VINEGAR means a liquid derived from alcoholic and acetous fermentation of any suitable medium such as fruits, malt, molasses, sugarcane juice, etc.

Vinegar shall conform to the following standards:-

1. It shall contain at least 3.75 grammes of acetic acid per 100ml.

2. It shall contain at least 1.5 per cent w/v of total solids and 0.18 per cent of ash.

3. It shall not contain (i) sulphuric acid or any other mineral acid (ii) lead or copper (iii) arsenic in amounts exceeding 1.5 parts per million, and (iv) any foreign substance or colouring matter except caramel.

4. Malt vinegar, in addition, shall have at least 0.05 per cent of phosphorus pentoxide (P₂O₅) and [0.04] per cent of nitrogen

Brewed vinegar shall not be fortified with acetic acid].

2[***]

3[A. 20.01- SYNTHETIC VINEGAR means the product prepared from acetic acid. It shall not contain less than 3.75 grammes of acetic acid per 100ml. It shall not contain :-

(a) sulphuric or any other mineral acid.

(b) lead or copper.

(c) arsenic in amounts exceeding 1.5 parts per million

(d) any colouring matter, except caramel.

Synthetic vinegar shall be distinctly labelled as SYNTHETIC-PREPARED FROM ACETIC ACID].

4[A.21 - CATECHU (Edible) shall be the dried aqueous extract prepared from the heart-wood of Acacia catechu. It shall be free from infestation, sand or other dirt and shall conform to the following standards:-

(a) 5 ml of 1 per cent aqueous solution, and 0.1 per cent solution of ferric ammonium sulphate shall give a dark green colour, which on the addition of sodium hydroxide solution shall change to purple.

1. Ins by Noti No. GSR 1687 dated 14-7-1956

2. Omitted by Noti No GSR 425, dt. 4-4-1960

3. Ins by Noti No. GSR 425, dt. 4-4-1960

4. Ins by Noti No. GSR 1687 dated 14-7-1956.
(b) When dried to constant weight at 100 °C, it shall not lose more than 1% per cent of its weight.

(c) Water insoluble residue (dried at 100 °C) shall not be more than 25 per cent by weight.

Water insoluble matter shall be determined by boiling water.

(d) Alcohol insoluble residue in 90 per cent alcohol dried at 100 °C ... Not more than 30 per cent by weight.

(e) Total ash on dry basis ... Not more than 8 per cent by weight.

(f) Ash insoluble in HCl ... Not more than 0.5 per cent on dry weight basis.

Provided that in case of Bhatti Katha, the ash insoluble in dilute hydrochloric acid on dry basis shall not be more than 1.5 per cent.

The Bhatti Katha shall be marked as required in sub-rule (12) of rule 49.

A.22-GELATIN shall be purified product obtained by partial hydrolysis of collagen, derived from the skin, white connective tissues and bones of animals. It shall be colourless or pale yellowish and translucent in the form of sheets, flakes, shreds or coarse to fine powder. It shall have very slight odour and taste but not objectionable which is characteristic and bouillion like. It is stable in air when dry but is subject to microbial decomposition when moist or in solution. It shall not contain:-

(a) more than 15 per cent moisture;

(b) more than 3.0 per cent of total ash;

(c) more than 1000 parts per million of sulphur dioxide;

(d) less than 15 per cent of nitrogen, on dry weight basis.

Gelatin meant for human consumption should be labelled as "Gelatin Food Grade."

1. Subs. by Noti No. GSR 11 (E) dated 4-1-1995
2. Subs by Noti. No GSR 74, dated 31-12-1965
(xvi) sodium bicarbonate;
(xvii) Lubricants such as calcium, magnesium or sodium salts of stearic acid, talc (not exceeding 0.2 per cent), icing sugar, or mineral oil (not exceeding 0.2 per cent by weight), stearic acid (food grade), glycerine (food grade);
(xviii) permitted anti-oxidants;
(xix) permitted colouring matter;
(xx) permitted stabilizing and emulsifying agents;
(xxi) flavouring agents;
(xxii) acidulants, such as citric acid, tartaric acid, malic acid (food grade);
(xxiii) jellifying agent, such as gelatine (food grade), agar-agar, sodium carboxy methyl cellulose;
(xxiv) permitted preservatives.
(xxv) edible foodgrains, edible seeds;
(xxvi) calcium bicarbonate, calcium carbonate;
(xxvii) baking powder;
(xxviii) gulkand, gulabanaafsha, mulathi;
(xxix) puffed rice;
(xxx) china grass;
(xxxi) eucalyptus oil, camphor, menthol oil crystals, peppermint oil;
(xxxii) thymol;
(xxxiii) edible oil seed flour and protein isolates;
(xxxiv) gum arabic and other edible gum.

It shall not contain artificial sweeteners.
Mineral oil (food grade) if used as a lubricant, shall not exceed 0.2 per cent by weight.
It shall also conform to the following standards, namely:
(i) Ash sulphated.......... Not more than 2.5 per cent by weight.

Provided that in case of sugar boiled confectionery where spices are used as centre filling, the ash sulphated shall not be more than 3 per cent by weight.
(ii) Ash insoluble (in dilute hydrochloric acid).......Not more than 0.2 per cent by weight.

Provided that in case of sugar boiled confectionery where spices are used as centre filling, the ash insoluble in dilute hydrochloric acid shall not be more than 0.4 per cent.

Where the sugar boiled confectionery is sold under the name of milk toffee, and butter toffee, it shall conform to the following additional requirements as shown against each:

1. Milk toffee:
(i) Total protein (NX 6.25) shall not be less than 3 per cent by weight on dry basis;
(ii) Fat content shall not be less than 4 per cent by weight on dry basis.

2. Butter toffee: fat content shall not be less than 4 per cent by weight on dry basis.

It may contain sulphur dioxide in concentration not exceeding 350 parts million;

Provided that it may contain food additives permitted in Table 2 of Appendix C of these rules.

Provided further that if artificial sweeteners has been added as provided in rule 47, it shall be declared on the label as provided in sub-rule (ZZZ) (1) (A) and (ZZZ) (1) (B) of rule 42;

A.25.02 LOZENGES : Lozenges shall mean confections made mainly out of pulverised sugar, or icing sugar with binding materials such as edible gums, edible gelatine, liquid glucose or dextrin and generally made from cold mixing which does not require primary boiling or cooking of the ingredients. It may contain any of the following:-
(i) Sweetening agents such as dextrose, dextrose monohydrate, honey, invert sugar, sugar, jaggery, bura sugar, khandsari, sorbitol, liquid glucose;
(ii) milk and milk products;
(iii) nuts and nuts products;

2. Subs. by Noti No GSR 388(E) dated 25.6.2004
(iv) malt syrup;
(v) edible starches;
(vi) edible common salt;
(vii) ginger powder or extracts;
(viii) cinnamon powder or extracts:
(ix) aniseed powder or extracts;
(x) caraway powder or extracts;
(xi) cardamom powder or extracts;
(xii) cocoa powder or extracts;
(xiii) protein isolates;
(xiv) coffee extracts or its flavour;
(xv) permitted flavouring agents;
(xvi) acidulants such as tartaric acid, malic acid and citric acid (food grade);
(xvii) permitted emulsifying and stabilising agents;
(xviii) permitted colouring matter;
(xix) vitamins and minerals;
(xx) sodium bicarbonate;
(xxi) Lubricants such as clacium, magnesium or sodium salts of stearic acid, talc (not exceeding 0.2 per cent), icing sugar, mineral oil (food grade), stearic acid (food grade), glycerine (food grade);

It shall not contain artificial sweeteners.
Mineral oil (food grade), if used as lubricant, shall not exceed 0.2 per cent by weight.

It shall also conform to the following standards;
(i) Sucrose content...............Not less than 85.0 per cent by weight.
(ii) Ash sulphated...............Not more than 3.0 per cent by weight (salt free basis)
(iii) Ash insoluble in dilute.....Not more than 0.2 per cent by weight hydrochloric acid.

It may contain sulphur dioxide in concentration not exceeding 350 parts per million."

1[A.25.02.01- CHEWING GUM AND BUBBLE GUM shall be prepared from chewing gum base, or bubble gum base, natural or synthetic, non toxic; cane sugar and liquid glucose (corn syrup).]
The following sources of gum base may be used:—
(1) Babul, Kikar (Gum Arabic)
(2) Khair
(3) Jhingan (Jeal)
(4) Ghatti
(5) Chiku (Sapota)
(6) Natural rubber latex
(7) Synthetic rubber latex
(8) Glycerol ester of wood rosin
(9) Glycerol ester of gum rosin
(10) Synthetic resin
(11) Glycerol ester of partially hydrogenated gum or wood rosin
(12) Natural resin
(13) Polyvinyl acetate
(14) Agar (food grade)

It may also contain any of the following ingredients, namely:—
(a) Glycerine
(b) Malt
(c) Milk powder
(d) Chocolate
(e) Coffee
(f) Gelatin, food grade
(g) Permitted Flavours
(h) Permitted Colours
(i) Permitted anti-oxidants
(j) Permitted Preservatives
(k) Permitted Emulsifiers
(l) Sorbitol
(m) Lubricants, such as starch, talc, stearic acid, icing sugar, paraffin wax or liquid paraffins, food grade, or other food grade mineral oil.
(n) Water, potable
(o) Acidulants, food-grade
(p) Nutrients like vitamins, minerals, proteins
(q) Titanium dioxide, food-grade (Maximum 1 per cent by weight).
(r) Calcium carbonate
(s) Magesium carbonate
(t) Phosphated starch


Provided that it may contain food additives permitted in Table 2 of Appendix C of these rules.

Provided further, if artificial sweetener has been added as provided in rule 47, it shall be declared on the label as provided in the sub-rule (ZZZ) (1) (A) and (ZZZ) (1) (B) of rule 42.

Provided also that, if only artificial sweetner is added in the product as sweeteners the parameters namely, reducing sugars and sucorese prescribed in the table above shall not be applicable to such product.

The material shall be free from rancidity or other off odour, insect and fungus infestation, filth, added colouring matter, adulterants and any harmful or injurious matter, Provided that filled chocolates may contain permitted food colours.

The chocolates shall be of the following types:—

MILK CHOCOLATE is obtained from one or more of cocoa nib, cocoa mass, cocoa press cake, cocoa powder including low-fat cocoa powder with sugar and milk solids including milk fat and cocoa butter.

MILK COVERING CHOCOLATE – as defined above, but suitable for covering purposes.

1. Ins. by Noti. No. GSR 283(E) dated 29.5.1997 (w.e.f. 29.11.1997)
PLAIN CHOCOLATE is obtained from one or more of cocoa nib, cocoa mass, cocoa press cake, cocoa powder including low fat cocoa powder with sugar and cocoa butter.

PLAIN COVERING CHOCOLATE—Same as plain chocolate but suitable for covering purposes.

BLENDED CHOCOLATE means the blend of milk and plain chocolates in varying proportions.

WHITE CHOCOLATE is obtained from cocoa butter, milk solids, including milk fat and sugar.

FILLED CHOCOLATES means a product having an external coating of chocolate with a centre clearly distinct through its composition from the external coating, but does not include flour confectionery, pastry and biscuit products. The coating shall be of chocolate that meets the requirements of one or more of the chocolate types mentioned above. The amount of chocolate component of the coating shall not be less than 25 percent of the total mass of the finished product.

COMPOSITE CHOCOLATE—means a product containing at least 60 per cent of chocolate by weight and edible wholesome substances such as fruits, nuts. It shall contain one or more edible wholesome substances which shall not be less than 10 per cent of the total mass of finished product.

Provided that it may contain artificial sweeteners as provided in rule 47 of these rules under label declaration as provided in sub-rule (ZZZ) (1) (A) and (ZZZ) (1) (B) of rule 42.

Provided further that in addition to the ingredients mentioned above, the chocolate may contain one or of the substances as outlined below, under different type of chocolate.

1. **Milk Chocolates, Plain Chocolates, Blended Chocolates, White Chocolates and Composite Chocolates**
   - (a) edible salt,
   - (b) non-prohibited flavouring agents,
   - (c) permitted emulsifying agents,
   - (d) spices and condiments.

2. **Filled Chocolate :-**
   - (a) permitted antioxidants,
   - (b) permitted emulsifying and stabilising agents,
   - (c) permitted preservatives,
   - (d) permitted food colours and non-prohibited flavouring agents,
   - (e) permitted sequestering and buffering agents,
   - (f) permitted acidulants such as citric acid, tartaric acid, malic acid (food grade).

---

1. Amended GSR 388(E) dated 25.6.2004

---

Chocolates shall also conform to the following standards, namely:

<table>
<thead>
<tr>
<th>Sl. No</th>
<th>Characteristics</th>
<th>Milk Chocolate</th>
<th>Milk Covering Chocolate</th>
<th>Plain Chocolate</th>
<th>Plain Covering Chocolate</th>
<th>White Chocolate</th>
<th>Blended Chocolate</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Total fat (On dry basis) percent by weight. Not less than</td>
<td>25</td>
<td>25</td>
<td>25</td>
<td>25</td>
<td>25</td>
<td></td>
</tr>
<tr>
<td>2.</td>
<td>Milk fat (on dry basis) percent by weight. Not less than</td>
<td>2</td>
<td>2</td>
<td>—</td>
<td>—</td>
<td>2</td>
<td>—</td>
</tr>
<tr>
<td>3.</td>
<td>Cocoa solids (on moisture-free and fat-free basis) percent by weight. Not less than</td>
<td>2.5</td>
<td>2.5</td>
<td>12</td>
<td>12</td>
<td>—</td>
<td>3.0</td>
</tr>
<tr>
<td>4.</td>
<td>Milk solids (on moisture-free and fat-free basis) percent by weight. Not less than</td>
<td>10.5</td>
<td>10.5</td>
<td>—</td>
<td>—</td>
<td>10.5</td>
<td>—</td>
</tr>
<tr>
<td>5.</td>
<td>Acid insoluble ash (on moisture, fat and sugar free basis) percent by weight. Not more than</td>
<td>0.2</td>
<td>0.2</td>
<td>0.2</td>
<td>0.2</td>
<td>0.2</td>
<td>0.2</td>
</tr>
</tbody>
</table>

---

A.26. FOOD COLOURS:

1. **A.26.01 TARTRAZINE**
   - Common Name - tartrazine
   - Synonyms - FD and C Yellow No. 5.
   - Colour of the 0.1 per cent (m/v) solution in distilled water - Yellow
   - Colour Index Number - No. 19140 (1975)
   - Class - Monoazo.

The Prevention of Food Adulteration Rules, 1955

Chemical Name - Trisodium salt of 5-hydroxy-l- p-sulphophenyl -4-(p-sulphophenylazo) pyrazol-3-carboxylic acid.

Empirical formula - \( C_{16}H_{9} N_{4}O_{9}S_{2}Na_{3} \)

Molecular Weight - 534.37

Solubility - Soluble in water.

Sparingly soluble in ethanol.

GENERAL REQUIREMENTS:
The material shall conform to the requirements prescribed in Table below-

<table>
<thead>
<tr>
<th>Sl.No.</th>
<th>Characteristic</th>
<th>Requirement</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Total dye content, corrected for sample dried at 105 ± 1°C for 2 hours, per cent by mass, Min.</td>
<td>87</td>
</tr>
<tr>
<td>2.</td>
<td>Loss on drying at 135°C and Chlorides and Sulphates expressed as sodium salt, percent by mass, Max.</td>
<td>13</td>
</tr>
<tr>
<td>3.</td>
<td>Water insoluble matter, percent by mass, Max.</td>
<td>0.2</td>
</tr>
<tr>
<td>4.</td>
<td>Combined ether extracts, percent by mass, Max.</td>
<td>0.2</td>
</tr>
<tr>
<td>5.</td>
<td>Subsidiary dyes, percent by mass, Max.</td>
<td>1.0</td>
</tr>
<tr>
<td>6.</td>
<td>Dye intermediates, percent by mass, Max.</td>
<td>0.5</td>
</tr>
<tr>
<td>7.</td>
<td>Lead, mg/kg, Max.</td>
<td>10</td>
</tr>
<tr>
<td>8.</td>
<td>Arsenic, mg/kg, Max.</td>
<td>3</td>
</tr>
<tr>
<td>9.</td>
<td>Heavy metals, mg/kg, Max.</td>
<td>40</td>
</tr>
</tbody>
</table>

It shall be free from mercury, copper and chromium in any form, aromatic amines, aromatic nitro compounds, aromatic hydrocarbons, and cyanides.

A.26.02 SUNSET YELLOW

Common Name - Sunset Yellow

Synonyms - FD and C Yellow No. 6 Jaune Orange S;C.I. Food Yellow 3/or Orange 2 Janune soil./ EEC Serial No.E IO

Colour of the 0.1 per cent (m/v) solution in distilled water. - Orange

Colour Index Number (1975) - No. 15985

Class - Monoazo.

The material shall conform to the requirements prescribed in Table below:-

<table>
<thead>
<tr>
<th>Sl.No.</th>
<th>Characteristic</th>
<th>Requirement</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Total dye content, corrected for sample dried at 105 ± 1°C for 2 hours, per cent by mass, Min.</td>
<td>87</td>
</tr>
<tr>
<td>2.</td>
<td>Loss on drying at 135°C, percent by mass and Chlorides and Sulphates expressed as sodium salt, percent by mass, Max.</td>
<td>13</td>
</tr>
<tr>
<td>3.</td>
<td>Water insoluble matter, percent by mass, Max.</td>
<td>0.2</td>
</tr>
<tr>
<td>4.</td>
<td>Combined ether extracts, percent by mass, Max.</td>
<td>2.5</td>
</tr>
<tr>
<td>5.</td>
<td>Subsidiary dyes (lower sulphonated dyes including traces of orange II) percent by mass, Max.</td>
<td>3.0</td>
</tr>
<tr>
<td>6.</td>
<td>Dye intermediates, percent by mass, Max.</td>
<td>0.5</td>
</tr>
<tr>
<td>7.</td>
<td>Lead, mg/kg, Max.</td>
<td>10</td>
</tr>
<tr>
<td>8.</td>
<td>Arsenic, mg/kg, Max.</td>
<td>3</td>
</tr>
<tr>
<td>9.</td>
<td>Heavy metals, mg/kg Max.</td>
<td>40</td>
</tr>
</tbody>
</table>

It shall be free from mercury, copper and chromium in any form, aromatic amines, aromatic nitro compounds, aromatic hydrocarbons, and cyanides."

1A-26.03 Omitted

2A.26.04 ERYTHROSINE

Common Name - Erythrosine

Synonyms - FD and C Red No. 3; C.I Food Red 14.0 LB-Rot-I.

Colour of the 0.1 per cent (m/v) solution in distilled water. - Red

The material shall conform to the requirements prescribed in Table below:-

<table>
<thead>
<tr>
<th>Sl.No.</th>
<th>Characteristic</th>
<th>Requirement</th>
</tr>
</thead>
<tbody>
<tr>
<td>2.</td>
<td>Subs by Noti. No. GSR 550 (E) dt. 17.91997 (w.e.f 17.12.1997)</td>
<td></td>
</tr>
</tbody>
</table>

The Prevention of Food Adulteration Rules, 1955

Colour Index Number - No. 45430
(1975)
Class - Xanthene.
Chemical Name - Disodium or dipotassium salt of 2', 4',5',7', tetraiodo - fluerescein.
Empirical Formula - C_{20}H_{20}O_{12}I_{4}NO_{2}
Molecular weight - 879.87 (Disodium Salt)
Solubility - Soluble in water.
Soluble in ethanol.

GENERAL REQUIREMENTS
The material shall conform to the requirements prescribed in Table below:

<table>
<thead>
<tr>
<th>Sl.No.</th>
<th>Characteristic Requirement</th>
<th>Requirement</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Total dye content, corrected for sample dried at 105 ± 1°C for 2 hours, per cent by mass, Min........................</td>
<td>87</td>
</tr>
<tr>
<td>2</td>
<td>Loss on drying at 135°C, percent by mass and Chlorides and Sulphates expressed as sodium salt, percent by mass, Max</td>
<td>13</td>
</tr>
<tr>
<td>3</td>
<td>Water insoluble matter, percent by mass, Max</td>
<td>0.2</td>
</tr>
<tr>
<td>4</td>
<td>Ether extractable matter, (alkaline), percent by mass, Max</td>
<td>0.2</td>
</tr>
<tr>
<td>5</td>
<td>Inorganic Iodide, percent by mass as sodium iodide, Max</td>
<td>0.1</td>
</tr>
<tr>
<td>6</td>
<td>Subsidiary colouring matters except flourescein, percent by mass, Max</td>
<td>4</td>
</tr>
<tr>
<td>7</td>
<td>Fluorescein, mg/kg, Max</td>
<td>20</td>
</tr>
</tbody>
</table>
| 8      | Organic compounds other than colouring matter :
| (a) | Tri-iodoresorcinol, percent by mass, Max | 0.2 |
| (b) | 2,(2,4-dihydroxy-3, 5-di-iodobenzoyl) benzoic acid, percent by mass, Max | 0.2 |
| 9      | Lead, mg/kg, Max | 10 |
| 10     | Arsenic, mg/kg, Max | 3 |
| 11     | Zinc, mg/kg, Max | 50 |
| 12     | Heavy metals, mg/kg, Max | 40 |


---

The Prevention of Food Adulteration Rules, 1955

A.26.05 INDIGO CARMINE
Common Name - Indigo carmine
Synonyms - Indigotine, FD and C Blue No.2, CI Food Blue 1, EEC Serial No. E 132, L-Blau2
Colour of the 0.1 per cent (m/v) solution in distilled water.
Colour Index Number - No. 73015
(1975)
Class - Indigoid.
Chemical Name - Disodium salt of indigotine-5, 5'-Disulphonic acid.
Empirical Formula - C_{16}H_{9}N_{2}O_{6}S_{2}Na_{2}
Molecular weight - 466.36
Solubility - Soluble in water, sparingly soluble in ethanol.

GENERAL REQUIREMENTS:
The material shall conform to the requirements prescribed in Table below:

<table>
<thead>
<tr>
<th>Sl.No.</th>
<th>Characteristic Requirement</th>
<th>Requirement</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Total dye content, corrected for sample dried at 105±1°C for 2 hours, per cent by mass, Min</td>
<td>85</td>
</tr>
<tr>
<td>2</td>
<td>Loss on drying at 135°C, percent by mass and Chlorides and Sulphates expressed as sodium salt, percent by mass, Max</td>
<td>15</td>
</tr>
<tr>
<td>3</td>
<td>Water insoluble matter, percent by mass, Max</td>
<td>0.4</td>
</tr>
<tr>
<td>4</td>
<td>Combined ether extracts, percent by mass, Max</td>
<td>0.4</td>
</tr>
<tr>
<td>5</td>
<td>Subsidiary dyes, percent by mass, Max</td>
<td>3.0</td>
</tr>
<tr>
<td>6</td>
<td>Isatin sulphonic acid, percent by mass, Max</td>
<td>1</td>
</tr>
</tbody>
</table>

### The Prevention of Food Adulteration Rules, 1955

7. **Lead**, mg/kg, Max. .................................................. 10
8. **Arsenic**, mg/kg, Max. ............................................... 3
9. **Heavy metals**, mg/kg, Max. ........................................ 40

   It shall be free from mercury, copper and chromium in any form, aromatic amines, aromatic nitro compounds, aromatic hydrocarbons, and cyanides.

   1. **[A.26.06-ß-CAROTENE.**

   Œ-Carotene is obtained as dark violet hexagonal prisms when crystallised from benzene methanol solution; or as red rhombic almost quadratic plates, from petroleum ether.

   **Synonyms**—C.I. natural yellow 26.
   **Colour Index Number (1956)** — 75130.
   **Class**—carotenoids.
   **Chemical name**— all trans Œ-carotene.
   **Empirical Formula**—C₄₀H₅₆
   **Molecular weight** — 536.89
   **Melting point** — 183±10°C

   **Solubility**—Soluble in carbon disulphide, benzene and chloroform, moderately soluble in normal hexane, cyclohexane, ether, petroleum ether and oils; Practically insoluble in methanol and ethanol; insoluble in water.

   **Spectrophotometric Requirement**—The wavelengths of absorption maxima of all trans Œ-carotene in cyclohexane (0.2 mg, per 100 ml. approximately) and in 1 cm cell shall be 456 mµ to 484 mµ region. There shall be no cis-peak in the 300 mµ to 355 mµ region.

   A solution of Œ-carotene in chloroform on addition of antimony trichloride solution shall give a dark blue colour having maximum absorption at a wavelength of 590 mµ.

   **Colour Reaction**—When 2 ml. of concentrated sulphuric acid is added to 2 ml. of 0.2 per cent solution of Œ-carotene in chloroform, the acid layer shall turn blue.

   The material shall have minimum purity of 96.0 per cent.

   **Maximum limit of metallic impurities shall be:-**

<table>
<thead>
<tr>
<th>Component</th>
<th>Limit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Arsenic (as As)</td>
<td>5 p.p.m.</td>
</tr>
<tr>
<td>Lead (as Pb)</td>
<td>20 p.p.m.</td>
</tr>
</tbody>
</table>

   1. **Ins. by Noti. No. GSR 1417, dated 20.9.1976 (w.e.f.2.10.1976).**

---

### The Prevention of Food Adulteration Rules, 1955

A. 26.07-CHLOROPHYLL: Chlorophyll, the green pigment of plants is extracted and widely used as a colouring matter for various food items.

**Synonyms**—C.I. Natural Green 3; Lebensmittel Green No. 1.

**Colour**—Green.

**Colour Index Number**—(1956)- No. 75810.
(1924)- No. 12499.

**Class**—Phorbin (dihydroporphin)

**Chemical name**—Chlorophyll a—magnesium complex of 1,3,5,8-tetramethyl 4 ethyl-2-vinyl-9 keto-10-carbomethoxyphorbin phytol-7-propionate.

Chlorophyll b—magnesium complex of 1,5,8 trimethyl-3 formyl -4 - ethyl - 2 -vinyl-9 keto-10 carbomethoxy phorbin phytol -7- propionate.

**Empirical formula**—Chlorophyll a -C₅₅H₇₂O₅N₄Mg
Chlorophyll b - C₅₅H₇₀O₆N₄Mg.

**Molecular weight**—Chlorophyll a-893.54
Chlorophyll b-907.52

**General**—The material shall be an intensely dark green, aqueous, ethanolic, or oily solution of chlorophyll degradation products. It shall be soluble in ethanol, ether, chloroform and benzene. It shall be insoluble in water.

**Identification test**—A solution of chlorophyll in ethanol shall be blue with deep red fluorescence.

**Brown-phase Reaction**—When green ether or petroleum ether solution of chlorophyll is treated with a small quantity of a 10 per cent solution of potassium hydroxide in methanol, the colour shall become brown quickly returning to green.

**Note**—This test is applicable only when chlorophyll has not been treated with alkalies.

**Maximum limits for metallic impurities shall be :-**

<table>
<thead>
<tr>
<th>Component</th>
<th>Limit</th>
</tr>
</thead>
<tbody>
<tr>
<td>Arsenic (as As)</td>
<td>5 ppm.</td>
</tr>
<tr>
<td>Lead (as Pb)</td>
<td>20 ppm.</td>
</tr>
</tbody>
</table>

1. **Ins by Noti. No. GSR 1417 dated 20.9.1976 (w.e.f. 2.10.1976)**
The Prevention of Food Adulteration Rules, 1955

Copper (as Cu) 30 ppm
Zinc (as Zn) 50 ppm

1A.26.08, CARAMEL - Caramel shall be prepared from the food grade carbohydrates or their combinations in the presence of food grade acids, alkalies or salts. It shall be of four types, namely:-

**Type- I Plain Caramel** – It shall be prepared by heating carbohydrates with or without acids or alkalies, or their salts. No. ammonium or sulphite compounds are used.

**Type-II Caustic sulphite caramel** – It shall be prepared by heating carbohydrates with or without acids or alkalies or their salts in the presence of sulphite compounds; no ammonium compounds are used.

**Type-III Ammonia Process Caramel** – It shall be prepared by heating carbohydrates with or without acids or alkalies or their salts in the presence of ammonium compound; no sulphites are used.

**Type-IV Ammonia Sulphite Caramel** – It shall be prepared by heating carbohydrates with or without acids or alkalies or their salts in the presence of both sulphite and ammonium compounds.

**Raw Materials**

1. Carbohydrates-Caramel shall be prepared from the following carbohydrates or their mixtures:
   - Sucrose, glucose, fructose, invert sugar, lactose, malt syrup, molasses, starch hydrolysates and fractions thereof and/or polymer thereof.

2. Acid and alkalies - The acids used are sulphuric acid, phosphoric acid, acetic acid and the alkalies used are sodium, potassium or calcium hydroxide or mixture thereof.

   Where the ammonium compounds are used, they are one or more of the following:
   - Ammonium hydroxide
   - Ammonium Carbonate and Bicarbonate
   - Ammonium phosphate
   - Ammonium sulphate
   - Ammonium Sulphite, Bisulphite, Metasulphite.

Where the sulphite compounds are used, they are one or more of the following:

- Sulphurous acid; Potassium, Sodium and Ammonium sulphites and bisulphites. (omission in original)

- It shall be a dark brown to black liquid or solid materials having the characteristic odour of burnt sugar and a pleasant, bitter taste. Its solution, when spread in a thin layer on a glass plate should appear homogeneous, transparent and have reddish brown colour. It shall be miscible with water. It shall be free from any other extraneous colouring matter. It may contain permitted emulsifying and stabilising agents.

It shall conform to the requirements prescribed in Table 1 below. All requirements shall be on solids basis, except metallic impurities.

**TABLE 1 - ROUTINE TEST REQUIREMENTS FOR CARAMEL**

<table>
<thead>
<tr>
<th>Sl.No</th>
<th>Characteristics</th>
<th>Type I Plain</th>
<th>Type II Caustic Sulphite</th>
<th>Type III Ammonia Process</th>
<th>Type IV Sulphite Ammonia</th>
</tr>
</thead>
<tbody>
<tr>
<td>(1)</td>
<td>Solid content, per cent by mass</td>
<td>62–77</td>
<td>65–72</td>
<td>53–83</td>
<td>40–75</td>
</tr>
<tr>
<td>(2)</td>
<td>Colour intensity, per cent</td>
<td>0.01–0.12</td>
<td>0.06–0.10</td>
<td>0.08–0.36</td>
<td>0.10–0.60</td>
</tr>
<tr>
<td>(3)</td>
<td>Ammoniacal nitrogen per cent by mass, max.</td>
<td>0.01</td>
<td>0.01</td>
<td>0.40</td>
<td>0.5</td>
</tr>
<tr>
<td>(4)</td>
<td>4-Methylimidazole</td>
<td>—</td>
<td>—</td>
<td>Max. 300 mg/kg &amp; 200 mg/kg on equivalent colour basis</td>
<td>Max. 1000 mg/kg &amp; 250 mg/kg on equivalent colour basis</td>
</tr>
<tr>
<td>(5)</td>
<td>Lead (as Pb), mg/kg, Max.</td>
<td>5</td>
<td>5</td>
<td>5</td>
<td>5</td>
</tr>
<tr>
<td>(6)</td>
<td>Arsenic (as As) mg/kg</td>
<td>3</td>
<td>3</td>
<td>3</td>
<td>3</td>
</tr>
</tbody>
</table>

Note:- Requirement of ammoniacal nitrogen is based on a product colour having a minimum colour intensity prescribed at Sl.No. (2) Proportionately higher values of ammoniacal nitrogen apply for products of higher colour intensity.

**TYPE TEST** – The material shall also conform to the requirements prescribed in Table 2 below.

All requirement shall be on solid basis except metallic impurities.
TABLE 2- TYPE TEST REQUIREMENTS FOR CARAMEL

<table>
<thead>
<tr>
<th>Sl.No</th>
<th>Characteristics</th>
<th>Type I Plain Caustic</th>
<th>Type II Ammonia</th>
<th>Type III Sulphite</th>
<th>Type IV Sulphite ammonia</th>
</tr>
</thead>
<tbody>
<tr>
<td>(1)</td>
<td>Total sulphur per cent by mass.</td>
<td>Max. 0.3</td>
<td>1.3-2.5</td>
<td>Max. 0.3</td>
<td>1.4-10.0</td>
</tr>
<tr>
<td>(2)</td>
<td>Sulphur dioxide- (as SO₂)</td>
<td>—</td>
<td>—</td>
<td>Max. 0.2%</td>
<td>—</td>
</tr>
<tr>
<td>(3)</td>
<td>Total nitrogen, percent by mass</td>
<td>Max. 0.1</td>
<td>1.3-6.8</td>
<td>0.5-7.5</td>
<td></td>
</tr>
<tr>
<td>(4)</td>
<td>Heavy metals, mg/kg (Max.)</td>
<td>25</td>
<td>25</td>
<td>25</td>
<td>25</td>
</tr>
<tr>
<td>(5)</td>
<td>2, Acety1-4-tetraphydroxy butylimidazole (THI)</td>
<td>—</td>
<td>—</td>
<td>Max. 40 mg/kg &amp; Max. 25 mg/kg on an equivalent colour basis</td>
<td></td>
</tr>
<tr>
<td>(6)</td>
<td>Mercury (as Hg) mg/kg, Max.</td>
<td>0.1</td>
<td>0.1</td>
<td>0.1</td>
<td>0.1</td>
</tr>
<tr>
<td>(7)</td>
<td>Copper (as Cu) mg/kg, Max.</td>
<td>20</td>
<td>20</td>
<td>20</td>
<td>20</td>
</tr>
</tbody>
</table>

The material shall be filled in amber coloured glass or high density polyethylene containers or any other well closed suitable containers with as little air space as possible. The containers shall be such as to preclude contamination of the contents with metals or other impurities.

ANNATTO

Class - Carotenoids
Code Number - Cl(1975) No. 75120
Chemical Name - Annatto extract in oil contains several coloured components, the major single one being bixin which may be present in both cis and trans forms. Thermal degradation products of bixin may also be present.

Solubility - Water soluble annatto contains norbixin, the hydrolysis product of bixin, in the form of sodium or potassium salt, as the major colouring principle. Both cis and trans forms may be present.

Chemical Formula -
- Bixin: C₂₅H₃₀O₄
- Norbixin: C₂₄H₂₈O₄

Molecular weight -
- Bixin: 394.50
- Norbixin: 380.48

The material shall be of the following two types:
(a) Solution in oil for use in butter and other food products, and
(b) Solution in water for use in cheese and other food products.

General

The material shall be derived only from the plant Bixa orellana L. and shall not contain any extraneous colouring matter. It shall be processed, packed, stored and distributed under hygienic conditions in licensed premises.

1. Solution of Annatto Colour in Oil for Use in Butter and other food products:
   Annatto extract in oil, as solution or suspension, is prepared by extraction of the outer coating of seeds with vegetable oils. In the preparation of the solution of annatto colour in oil, only the edible vegetable oils shall be used, either singly or in a mixture.

   The solution of annatto colour in oils shall be clear and shall remain so on storage in suitable containers at 15°C except for a slight deposit of stearine or shall be in the form of a suspension. The suspension on dilution with hot oil to bring the bixin content to 0.24 per cent shall be a clear solution.

   Colour

   The colour of solution in amyl acetate at a dilution of 1 : 1000 (m/v), when measured in a Lovibond Tintometer with a 1cm Cell Spectrophotometrically/colorimetrically shall be not less than the following:
   - Yellow units: 5.0
   - Red units: 0.4

   or be not less than the colour of the following inorganic solution at a liquid depth of one centimetre which may be employed for matching the stated dilution in a plunger type colorimeter using incident light closely approximating the normal day light:
   - Potassium Bichromate: 0.320 g
   - Cobalt ammonium sulphate: 2.02 g (CoSO₄·(NH₄)₂SO₄·6H₂O)
   - Sulphuric acid, Sp.gr/ 1.84: 2 ml
   - Distilled water: To make solution to one litre

   These reagents shall be of the analytical reagent grade. Although the solution retains its tinctorial value for a considerable time, after prolonged storage, its optical clarity shall be examined before use, to ensure that no alteration has taken place.

1. Ins by Noti. No. GSR 550(E) dated 17.9.1997 (w.e.f. 17.12.1997)
The Prevention of Food Adulteration Rules, 1955

Note 1 - Diluted solution of annatto colour in amyl acetate is not stable in colour quality, particularly if exposed to light, and measurement shall be carried out on the diluted solution without undue delay.

(ii) Solution of Annatto Colour in Water for use in Cheese and Other Food Products:

Water soluble annatto colour is prepared by extraction of the outer coating or the seeds with aqueous alkali (sodium or potassium hydroxide). In the preparation of the solution, potable water shall be used. A little quantity (0.5 to 3 per cent) of alkali may be added.

The solution shall be clear and shall remain so on storage in suitable containers at a temperature of 15°C.

Colour

The colour of the solution in 0.1 N sodium hydroxide or potassium hydroxide at a dilution of 1:1000 (m/v) measured in a 1-cm shall be the same as that specified in (i) above.

The material shall conform to the requirements prescribed in Table below:

<table>
<thead>
<tr>
<th>Sl. No.</th>
<th>Characteristic</th>
<th>Requirement</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Carotenoid</td>
<td></td>
</tr>
<tr>
<td>(a)</td>
<td>Annatto extract in oil, expressed as bixin, per cent by mass, Min.</td>
<td>0.24</td>
</tr>
<tr>
<td>(b)</td>
<td>Water-soluble annatto, expressed as norbixin, per cent by mass, Min.</td>
<td>0.24</td>
</tr>
<tr>
<td>2.</td>
<td>Arsenic, mg/kg, Max.</td>
<td>3</td>
</tr>
<tr>
<td>3.</td>
<td>Lead, mg/kg, Max.</td>
<td>10</td>
</tr>
<tr>
<td>4.</td>
<td>Copper, mg/kg, Max.</td>
<td>30</td>
</tr>
<tr>
<td>5.</td>
<td>Heavy metals, mg/kg, Max.</td>
<td>40;</td>
</tr>
</tbody>
</table>

A. 26-10-RIBOFLAVIN: Riboflavin is a yellow to orange-yellow crystalline powder. Melting point about 280°C with decomposition.

Solubility - slightly soluble in water, more soluble in saline solution and in a 10 per cent (w/v) solution of urea, sparingly soluble in alcohol, practically insoluble in chloroform and in solvent ether and soluble in dilute solution of alkali hydroxides.

The material shall have minimum purity of 97.0 per cent.

Maximum limit of metallic impurities shall be:

- Arsenic (as As) - 5 p.p.m.
- Lead (as Pb) - 20 p.p.m.

1A.26.11 PONCEAU 4 R

Common Name - Ponceau 4 R

Synonyms - C1 Food Red 7, L-Rot No. 4, Coccine Nouvelle, Cochineal Red A; EEC Serial No. E 124

Colour of 0.1 percent (m/v) solution in distilled water – Red

Colour Index Number (1975) - No. 16255

Class - Monoazo.

Chemical Name - Trisodium salt of 1-(4-sulpho-l-naphtyl-azo) - naphthol-6,8-disulphonic acid.

Empirical Formula - C_{20}H_{11}N_{2}O_{10}S_{4}N_{4}

Molecular Weight - 604.5
Solubility - Soluble in water
Sparingly soluble in ethanol.

The material shall conform to the requirements prescribed in Table below:-

<table>
<thead>
<tr>
<th>Sl. No.</th>
<th>Characteristic</th>
<th>Requirement</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Total dye content, corrected for sample dried at 105 ± 1°C for 2 hours, per cent by mass, Min</td>
<td>82</td>
</tr>
<tr>
<td></td>
<td>Loss on drying at 135°C, per cent by mass, Max and Chlorides and Sulphates expressed as sodium salt, per cent by mass, Max</td>
<td>18</td>
</tr>
<tr>
<td></td>
<td>Water insoluble matter, per cent by mass, Max</td>
<td>0.4</td>
</tr>
<tr>
<td></td>
<td>Combined ether extracts, per cent by mass, Max</td>
<td>0.4</td>
</tr>
<tr>
<td></td>
<td>Subsidiary dyes, per cent by mass, Max</td>
<td>1.0</td>
</tr>
<tr>
<td></td>
<td>Dye intermediates, per cent by mass, Max</td>
<td>0.5</td>
</tr>
<tr>
<td></td>
<td>Lead, mg/kg, Max</td>
<td>10</td>
</tr>
<tr>
<td></td>
<td>Arsenic, mg/kg, Max</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>Heavy metals, mg/kg, Max</td>
<td>40</td>
</tr>
</tbody>
</table>

It shall be free from mercury, selenium and chromium in any form aromatic amines, aromatic nitro compounds, aromatic hydrocarbons, and cyanides.

A. 26.12 - CARMOISINE :

Common name : Carmoisine.
Colour of the 0.1 percent (w/v) solution in distilled Water — Red.
Colour Index Number — (1956) No. 14720.
Class — Monoazo
Chemica Name :— Disodium salt of 2 (4-sulpho-1naphthylazo) -1- hydroxy-naphthalene-4- sulphonic acid.
Empirical Formula: — C₂₀H₁₂N₂O₇ S₂Na₂
Molecular Weight — 502.44

General Requirements : The material shall be free from mercury, selenium and chromium in any form, aromatic amines, aromatic nitro compounds, aromatic hydrocarbons and cyanides.

1 Carmoisine shall also comply with requirements prescribed in Table below

<table>
<thead>
<tr>
<th>Sl. No.</th>
<th>Requirement</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>(1) Total dye content, corrected for sample dried at 105 ± 1°C for 2 hours, per cent by mass, Min</td>
</tr>
<tr>
<td></td>
<td>Loss on drying at 135°C, per cent by mass, Max and Chlorides and Sulphates expressed as sodium salt, per cent by mass, Max</td>
</tr>
<tr>
<td></td>
<td>Water insoluble matter, per cent by mass, Max</td>
</tr>
<tr>
<td></td>
<td>Combined ether extracts, per cent by mass, Max</td>
</tr>
<tr>
<td></td>
<td>Subsidiary dyes, per cent by mass, Max</td>
</tr>
<tr>
<td></td>
<td>Dye intermediates, per cent by mass, Max</td>
</tr>
<tr>
<td></td>
<td>Lead, mg/kg, Max</td>
</tr>
<tr>
<td></td>
<td>Arsenic, mg/kg, Max</td>
</tr>
<tr>
<td></td>
<td>Heavy metals, mg/kg, Max</td>
</tr>
</tbody>
</table>

A.26.13- Fast Red (E) Omitted
A.26.14- SYNTHETIC Food Colour - Preparation And Mixtures

Colour Preparation
A Preparation containing one or more of the permitted synthetic food colours conforming to the prescribed standard along with diluents and/or filler materials and meant to be used for imparting colour to food. It may contain permitted preservatives and stabilizers.

The colour preparation would be either in the form of a liquid or powder. Powder preparations shall be reasonably free from lumps and any visible extraneous/foreign matter. Liquid preparations shall be free from sediments.

Only the following diluents or filler materials shall be permitted to be used in colour preparations conforming to the prescribed standards:-

<table>
<thead>
<tr>
<th>Sl. No.</th>
<th>Characteristic</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Potable water</td>
</tr>
<tr>
<td>2.</td>
<td>Edible common salt</td>
</tr>
<tr>
<td>3.</td>
<td>Sugar</td>
</tr>
<tr>
<td>4.</td>
<td>Dextrose monohydrate</td>
</tr>
<tr>
<td>5.</td>
<td>Liquid glucose</td>
</tr>
<tr>
<td>6.</td>
<td>Sodium sulphate</td>
</tr>
<tr>
<td>7.</td>
<td>Tartaric acid</td>
</tr>
<tr>
<td>8.</td>
<td>Glycerine</td>
</tr>
<tr>
<td>9.</td>
<td>Propylene glycol</td>
</tr>
<tr>
<td>10.</td>
<td>Acetic acid, dilute</td>
</tr>
</tbody>
</table>

1 Subs. by Noti. No. GSR 550 (E) dated 17.9.1997 (w.e.f. 17.12.1997)
11. Sorbitol
12. Citric acid
13. Sodium carbonate and sodium hydrogen carbonate
14. Lactose
15. Ammonium, sodium and potassium alginates
16. Dextrins
17. Ethyl acetate
18. Starches
19. Diethyl ether
20. Ethanol
21. Glycerol mono, di and triacetate
22. Edible oils and fats
23. Isopropyl alcohol
24. Bees wax
25. Sodium and ammonium hydroxide
26. Lactic acid
27. Carragenan and gum arabic
28. Gelatin
29. Pectin

**Colour Mixtures**

A mixture of two or more permitted synthetic food colour conforming to prescribed standards without diluents and filler material and meant to be used for imparting Colour to food. It may contain permitted preservatives and stabilizers.

**GENERAL REQUIREMENTS-FOR COLOUR PREPARATION & COLOUR MIXTURE.** The total synthetic dye content, per cent by mass (m/v) in the colour preparation or in the mixture shall be declared on the label of the container. In powder preparations the declared value shall be on a moisture free basis and in case of liquid preparations on an as is basis. The total dye content shall be within the tolerance limits given below on the declared value:

(a) Liquid preparations
   - + 15 per cent
   - - 5 per cent

(b) Solid preparations
   - ± 7.5 per cent

The limits of impurities shall be as prescribed in Table below:-

<table>
<thead>
<tr>
<th>Table</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Limits for Impurities</strong></td>
</tr>
<tr>
<td>1. Water insoluble matter, per cent by mass, (on dry basis), Max</td>
</tr>
<tr>
<td>2. Lead, (as Pb), mg/kg, Max</td>
</tr>
<tr>
<td>3. Arsenic, (as As) mg/kg, Max</td>
</tr>
<tr>
<td>4. Heavy metals, mg/kg, Max</td>
</tr>
</tbody>
</table>

It shall be free from mercury, copper and chromium in any form; aromatic amines, aromatic nitro compounds, aromatic hydrocarbons, polycyclic aromatic hydrocarbon, 2-naphthyl aminobenzidine, amino-4-diphenyl (xenylamine) or their derivatives and cyanides.

†[A.26.15 Brilliant Blue FCF : Brilliant Blue FCF is hygroscopic in nature and its shade changes with different pH. Suitable precautions should, therefore, be taken in packing the colour.

Colour Brilliant Blue FCF is described below, namely :-

- **Common Name:** Brilliant Blue FCF
- **Synonyms:** C.I. Food Blue, FD and C Blue No. 1 Blue brilliant FCF
- **Class:** Triarylmethane
- **Colour:** Blue
- **Colour Index(1975):** No. 42900

**Chemical Name:** Disodium salt of (4-(N-ethyl - β-Sulfobenzyl - amino)- phenyl) (4-(N-ethyl 1-3-sulfonatobenzylimino) cyclohexa-2, 5-diienylen) toluene-2-sulfonate.

**Empirical Formula:** C_{37}H_{34}N_{2}Na_{2}O_{9}S_{3}

**Molecular Weight:** 792.86

**General Requirements:** The material shall conform to the requirement prescribed in Table below, namely:-
Table for Brilliant Blue FCF

<table>
<thead>
<tr>
<th>Sl.No</th>
<th>Characteristic</th>
<th>Requirement</th>
</tr>
</thead>
<tbody>
<tr>
<td>(1)</td>
<td></td>
<td>(2)</td>
</tr>
<tr>
<td>(i)</td>
<td>Total dye content, corrected for sample dried</td>
<td>85</td>
</tr>
<tr>
<td></td>
<td>at 105 ± 1°C for 2 hours, percent by Mass, Minimum</td>
<td></td>
</tr>
<tr>
<td>(ii)</td>
<td>Loss on drying at 135°C, and chlorides and sulphates</td>
<td>15</td>
</tr>
<tr>
<td></td>
<td>expressed as sodium salt, percent by Mass, Maximum</td>
<td></td>
</tr>
<tr>
<td>(iii)</td>
<td>Water-insoluble matter, percent by Mass, Maximum</td>
<td>0.2</td>
</tr>
<tr>
<td>(iv)</td>
<td>Combined ether extracts percent by Mass, Maximum</td>
<td>0.2</td>
</tr>
<tr>
<td>(v)</td>
<td>Subsidiary dyes, percent by Mass, Maximum</td>
<td>3</td>
</tr>
<tr>
<td>(vi)</td>
<td>Dye intermediates, percent by Mass, Maximum</td>
<td></td>
</tr>
<tr>
<td></td>
<td>(a) 0, sulpho-benzaldehyde, Maximum</td>
<td>1.5</td>
</tr>
<tr>
<td></td>
<td>(b) N-N’ ethyl-benzyl-aniline-3-sulphonic acid, Maximum</td>
<td>0.3</td>
</tr>
<tr>
<td></td>
<td>(c) Leuco base, percent by Mass, Maximum</td>
<td>5</td>
</tr>
<tr>
<td>(vii)</td>
<td>Heavy metals, (as Pb), mg/kg, Maximum</td>
<td>40</td>
</tr>
<tr>
<td></td>
<td>--- Lead, mg/kg, Maximum</td>
<td>10</td>
</tr>
<tr>
<td></td>
<td>--- Arsenic, mg/kg, Maximum</td>
<td>3</td>
</tr>
<tr>
<td></td>
<td>--- Chromium, mg/kg, Maximum</td>
<td>50</td>
</tr>
</tbody>
</table>

Note: The material shall be free from aromatic amines, aromatic nitro compounds, aromatic hydrocarbons, and cyanides.

A.26.16 Fast Green FCF: Fast Green FCF is hygroscopic in nature and its shade changes with different pH. Suitable precautions should, therefore, be taken in packing the colour.

Fast Green FCF is described below, namely :-

Common Name -- Fast Green FCF
Synonyms -- C.I. Food Green 3, FD and C Green No. 3, Vert Solide FCF
Class -- Triarylmethane
Colour -- Green
Colour Index (1975) -- No. 42053
Chemical Name -- Disodium salt of 4- (4-(N-ethyl-p-sulfohenyl-phenyl-(4-hydroxy-2-sulphonumphenylmethylene)N-ethyl-N-phen-sulphobenzyl 2,cyclohexadienimine)

Empirical Formula -- \( \text{C}_{37}\text{H}_{34}\text{O}_{10}\text{N}_{2}\text{S}_{2}\text{Na}_{2} \)
Molecular Weight -- 808.86
Requirements -- The material shall conform to the following requirement prescribed in the Table below, namely :-

Table for Fast Green FCF.

<table>
<thead>
<tr>
<th>Sl.No</th>
<th>Characteristic</th>
<th>Requirement</th>
</tr>
</thead>
<tbody>
<tr>
<td>(1)</td>
<td></td>
<td>(2)</td>
</tr>
<tr>
<td>(i)</td>
<td>Total dye content, corrected for sample dried</td>
<td>85</td>
</tr>
<tr>
<td></td>
<td>at 105 ± 1°C for 2 hours, percent by Mass, Minimum</td>
<td></td>
</tr>
<tr>
<td>(ii)</td>
<td>Loss on drying at 135°C</td>
<td>13</td>
</tr>
<tr>
<td></td>
<td>and chlorides and sulphates expressed as sodium salt, percent by Mass, Maximum</td>
<td>13</td>
</tr>
<tr>
<td>(iii)</td>
<td>Water-insoluble matter, percent by Mass, Maximum</td>
<td>0.2</td>
</tr>
<tr>
<td>(iv)</td>
<td>Combined ether extracts percent by Mass, Maximum</td>
<td>0.2</td>
</tr>
<tr>
<td>(v)</td>
<td>Subsidiary dyes, percent by Mass, Maximum</td>
<td>1.0</td>
</tr>
<tr>
<td>(vi)</td>
<td>Organic compound other than colouring matter uncombined intermediats and product of side reactions</td>
<td></td>
</tr>
<tr>
<td></td>
<td>(a) Sum of 2-, 3-, 4- formyl benzene sulphon acid, sodium salts, percent by Mass, Maximum</td>
<td>0.5</td>
</tr>
<tr>
<td></td>
<td>(b) Sum of 3-and 4-(ethyl (4-sulphophenyl)amino) methyl benzene sulphon acid, disodium salts, percent by Mass Maximum</td>
<td>0.3</td>
</tr>
<tr>
<td></td>
<td>(c) 2-formyl-5-hydroxybenzene sulphon acid sodium salt, percent by Mass, Maximum</td>
<td>0.5</td>
</tr>
<tr>
<td></td>
<td>(d) Leuco base, percent by Mass, Maximum</td>
<td>5.0</td>
</tr>
<tr>
<td></td>
<td>(e) Unsulphonated primary aromatic amines (calculated as aniline), percent by Mass, Maximum</td>
<td>0.01</td>
</tr>
<tr>
<td>(vii)</td>
<td>Lead, mg/kg, Maximum</td>
<td>10</td>
</tr>
<tr>
<td>(viii)</td>
<td>Arsenic, mg/kg, Maximum</td>
<td>3</td>
</tr>
<tr>
<td>(ix)</td>
<td>Chromium, mg/kg, Maximum</td>
<td>50</td>
</tr>
<tr>
<td>(x)</td>
<td>Mercury, mg/kg, Maximum</td>
<td>absent</td>
</tr>
<tr>
<td>(xi)</td>
<td>Heavy metals, mg/kg, Maximum</td>
<td>40</td>
</tr>
</tbody>
</table>

Note: The material shall be free from aromatic nitro compounds, aromatic hydrocarbons, and cyanides.
The Prevention of Food Adulteration Rules, 1955

1. Ins by Noti. No. GSR 992, dated 4.6.1971
2. Ins by Noti. No. GSR 18 (E) dated 15.1.1977 (w.e.f. 15.4.1977)

Aluminium Lake of Sunset Yellow FCF; Food Yellow No. 5 Aluminium Lake is a fine orange yellow water soluble, odourless powder. It is prepared by precipitating Sunset Yellow FCF (conforming to specification under A 26.02 of Appendix B to Prevention for Food Adulteration Rules, 1955) on to a substratum of Alumina.

Chemical Name – Sunset Yellow FCF Aluminium Lake – 6 hydroxy-5(4-sulfophenylazo)-2 Naphthalensulphonic acid, Alumina Lake.

Synonym – CI Pigment Yellow 104, FD and C Yellow No. 5, Aluminium Lake (USA), Food Yellow No. 5 Aluminium Lake (Japan).

2. Pure dye content of Aluminium lake....not less than 17 percent, weight by weight
3. Substratum of Aluminium oxide........ not more than 83 percent
4. Aluminium content in the lake .......... not more than 44 percent (weight by weight)
5. Sodium chlorides and sulfates .......... not more than 2.0 percent (as sodium salts)
6. Inorganic mater (HCl insoluble)......... not more than 0.5 percent
7. Lead (as Pb) ..................................... not more than 10 ppm
8. Arsenic (as As) ............................. not more than 3 ppm

Alumina used in colour shall conform to following, namely:-

(a) Identity: Alumina (dried as aluminium hydroxide) is a white, odourless, tasteless, amorphous powder consisting essentially of Aluminium hydroxide ($\text{Al}_2\text{O}_3 \times \text{H}_2\text{O}$).

(b) Specifications: Alumina (dried aluminum hydroxide) shall conform to the following specifications, namely:-

(i) Acidity or alkalinity: Agitate 1 gm with 25 ml of water and filter. The filtrate shall be neutral to litmus paper
(ii) Lead (as Pb) .......... not more than 10 parts per million
(iii) Arsenic (as As)..... not more than 1 parts per million
(iv) Mercury (as Hg) ... not more than 1 parts per million
(v) Aluminium ............. not less than 50 percent oxide ($\text{Al}_2\text{O}_3$)

(c) Solubility: Lakes are insoluble in most solvents. They are also insoluble in water in pH range from 3.5-9.0 but outside this range and the lake substrate tends to dissolve releasing the captive dye.

1. Silver Leaf (Chandi-ka-warq)-food grade-shall be in the form of sheets, free from creases and folds and shall contain not less than 99.9 per cent of silver.

2. Groundnut Kernel (deshelled) for direct human consumption commonly known as Moongphali are obtained from the plant Arachis hypogolus. The kernels shall be free from non-edible seeds such as mahua, castor, neem or argemone etc. It shall be free from extraneous matter, such as stones, dirt, clay etc. The kernels shall conform to the following standards, namely:-

1. Ins by Noti. No. GSR 992, dated 4.6.1971
2. Ins by Noti. No. GSR 18 (E) dated 15.1.1977 (w.e.f. 15.4.1977)
The Prevention of Food Adulteration Rules, 1955

(a) Moisture.......................... Not more than 7.0 per cent
(b) Damaged kernel including ..... Not more than 5.0 per cent.
   slightly damaged Kernel by weight.
(c) Aflatoxin content................. Not more than 30 parts per billion.

[A.29-BEVERAGES - ALCOHOLIC:]

A. 29.01-TODDY: Toddy means the sap from coconut, date, toddy palm tree or any other kind of palm tree which has undergone alcoholic fermentation. It shall be white cloudy in appearance which sediments on storage and shall possess characteristic flavour derived from the sap and fermentation without addition of extraneous alcohol. It shall be free from added colouring matter, dirt, other foreign matter or any other ingredients injurious to health. It shall also be free from chloral hydrate and paraldehyde. sedanative, tranquillizer and artificial sweetener.

It shall also conform to the following standards, namely:-
(a) Alcoholic content.............. Not less than 5 per cent (v/v)
(b) Total acids as tartaric acid
   (expressed in terms of 100
   litres of absolute alcohol). Not more than 400 grams.
(c) Volatile acid as acetic acid
   (expressed in terms of 100
   litres of absolute alcohol). Not more than 100 grams.

[A. 30 Pan Masala means the food generally taken as such or in
conjunction with Pan. It may contain:]
Betelnut, lime, coconut, catechu, saffron, cardamom, dry fruits,
mulethi, salemusa, other aromatic herbs and spices, sugar, glycerine, glucose,
permitted natural colours, menthol and non-prohibited flavours.

It shall free from added coal-tar colouring matter, and any other ingredient injurious to health.
It shall also conform to the following standards, namely :-
Total ash............................. Not more than 8.0 per cent by weight
(on dry basis)
Ash insoluble in dilute............. Not more than 0.5 per cent by weight
hydrochloric acid (on dry basis)

4. Amended GSR 380(E) dt. 9.7.1988

1A.31. Fat spread means a product in the form of water in oil emulsion, of an aqueous phase and a fat phase of edible oils and fats excluding animal body fats. The individual oil and fat used in the spread shall conform to the respective standards prescribed by these rules.

Fat spread shall be classified into the following three groups :
(a) Milk fat spread................. Fat content will be exclusively milk fat.
(b) Mixed fat spread..... Fat content will be a mixture of milk fat
   with any one or more of hydrogenated,
   unhydrogenated refined edible vegetable
   oils or interesterified fat.
(c) Vegetable fat spread. Fat content will be a mixture of any two
   or more of hydrogenated, unhydrogenated, refined vegetable oils or
   interesterified fat.

The fat content shall be declared on the label. In mixed fat spread, the milk fat content shall also be declared on the label along with the total fat content.

The word ‘butter’ will not be associated while labelling the product.

It may contain edible common salt not exceeding 2 per cent by weight in aqueous phase; milk solids-not fat, lactic acid, butyric acid valeric acid, cinnamon oil, and ethyl butyrate may also be added as flavouring agent up to 0.08 per cent m/m; Diacetyl may be added as flavouring agents not exceeding 4.0 ppm, permitted emulsifiers and stabilisers; permitted antioxidants (BHA or TBHQ) not exceeding 0.02 per cent of the fat content of the spread; permitted class II preservatives namely sorbic acid including its sodium, potassium and calcium salts (calculated as sorbic acid) or benzoic acid and its sodium and potassium salts (calculated as benzoic acid) singly or in combination not exceeding 1000 parts per million by weight; and sequestering agents. It may contain annatto and/or carotene as colouring agents. It shall be free from animal body fat, mineral oil and wax. Vegetable fat spread shall contain raw or refined Sesame oil (Til oil) in sufficient quantity so that when separated fat is mixed with refined groundnut oil in the proportion of 20:80 the red colour produced by Baudouin test shall not be lighter than 2.5 red units in 1 cm cell on a Lovibond scale.

The Prevention of Food Adulteration Rules, 1955

It shall conform to the following standards, namely:

(i) Fat .......................................... Not more than 80 per cent and not less than 40 per cent by weight.

(ii) Moisture ................................. Not more than 56 percent and not less than 16 per cent by weight.

(iii) Melting point of extracted .......... Not more than 37°C fat (Capillary slip method) in case of vegetable fat spread.

(iv) Unsaponifiable matter of extracted fat-

(a) In case of milk fat and.............. Not more than 1 per cent by mixed fat spread weight

(b) In case of vegetable fat spread...Not more than 1.5 per cent

(v) Acid value of extracted fat......... Not more than 0.5

It shall be compulsorily sold in sealed packages weighing not more than 500g. under Agmark certification mark.

(vi) The vegetable fat spread shall contain not less than 25 IU synthetic vitamin ‘A’ per gram at the time of packing and shall show a positive test for vitamin ‘A’ when tested by Antimony Trichloride (Carr-Price) reagents (as per I.S. 5886-1970)”

[Note - Without prejudice to the standards laid down in this Appendix, whenever water is used in the manufacture or preparation of any article of food, such water shall be free from micro-organism likely to cause disease and also free from chemical constituents which may impair health.]

4A.32-1 MINERAL WATER means includes all kinds of Mineral Water or Natural mineral water by whatever name is called and sold.

2. Description and Types of Mineral water.

1. Ins. by Noti No. GSR 1533 dated 8.7.1968.
4. Amended GSR 759(E) dt. 29.9.2000 (w.e.f. 29.3.2001)

(i) Natural mineral water is water clearly distinguished from ordinary drinking water because -

(a) it is characterized by its content of certain mineral salts and their relative proportions and the presence of trace elements or of other constituents.

(b) it is obtained directly from natural or drilled sources from underground water bearing strata and not from Public water supply for which all possible precautions should be taken within the protected perimeters to avoid any pollution of, or external influence on, the chemical and physical qualities of natural mineral water.

(c) of the constancy of its composition and the stability of its discharge and its temperature, due account being taken of the cycles of minor natural fluctuations.

(d) it is collected under conditions which guarantee the original microbiological purity and chemical composition of essential components.

(e) it is packaged close to the point of emergence of the source with particular hygienic precautions.

(f) it is not subjected to any treatment other than those permitted by this standard.

(ii) Naturally Carbonated Natural Mineral Water - A naturally carbonated natural mineral water is a natural mineral water which, after possible treatment as given hereunder and re-incorporation of gas from the same source and after packaging, taking into consideration usual technical tolerance, has the same content of carbon dioxide spontaneously and visibly given off under normal conditions of temperature and pressure.

(iii) Non-Carbonated Natural Mineral Water - A non-carbonated natural mineral water is natural mineral water which, by nature and after possible treatment as given hereunder and after packaging taking into consideration usual technical tolerance, does not contain free carbon dioxide in excess of the amount necessary to keep the hydrogen carbonate salts present in the water dissolved.

(iv) Decarbonated Natural Mineral Water - A decarbonated natural mineral water is a natural mineral water which, after possible treatment as given hereunder and after packaging, has less carbon dioxide content than that at emergence and does not visibly and spontaneously, give off carbon dioxide under normal conditions of
temperature and pressure.

(v) **Natural Mineral Water Fortified with Carbon Dioxide** from the Source - A natural mineral water fortified with carbon dioxide from the source is natural mineral water which, after possible treatment as given hereunder and after packaging, has more carbon dioxide content than that at emergence.

(vi) **Carbonated Natural Mineral Water** - A carbonated natural mineral water is a natural mineral water which, after possible treatment as given hereunder and after packaging, has been made effervescent by the addition of carbon dioxide from another origin.

3. **Treatment and handling**:- Treatment permitted include separation from unstable constituents, such as compounds containing iron, manganese, sulphur or arsenic, by decantation and/or filtration, if necessary, accelerated by previous aeration.

   The treatments provided may only be carried out on condition that the mineral content to the water is not modified in its essential constituents, which give the water its properties.

   The transport of natural mineral waters in bulk containers for packaging or for any other process before packaging is prohibited. Natural Mineral water shall be packaged in clean and sterile containers.

   The source of the point of emergence shall be protected against risks of pollution.

   The installation intended for the production of natural mineral waters shall be such as to exclude any possibility of contamination. For this purpose, and in particular

   (a) the installations for collection, the pipes and the reservoirs shall be made from materials suited to the water and in such a way as to prevent the introduction of foreign substances into the water;

   (b) the equipment and its use for productin, especially installations for washing and packaging, shall meet hygienic requiremetns.

   (c) if, during production it is found that the water is polluted, the producer shall stop all operations until the cause of pollution is eliminated.

3A **Packaging materials** : It shall be packed in clean, hygienic, colourless, transparent and tamperproof bottles/containers made of polyethylene (PE) conforming to IS : 10146 or polyvinyl chloride (PVC) conforming to IS : 10151 or polyalkylene terephthalate (PET and PBT) conforming to IS :12252 or polypropylene conforming to IS 10910 or foodgrade polycarbonate or sterile glass bottles suitable for preventing possible adulteration or contamination of the water.

All packaging materials of plastic origin shall pass the prescribed overall migration and colour migration limits.

4. All Mineral Water shall conform to the following standars, namely:-

<table>
<thead>
<tr>
<th>Sl. No.</th>
<th>Characteristics</th>
<th>Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>(1)</td>
<td>(2)</td>
<td>(3)</td>
</tr>
<tr>
<td>1.</td>
<td>Colour, Hazen Unit/True</td>
<td>not more than 2</td>
</tr>
<tr>
<td>2.</td>
<td>Odour</td>
<td>Agreeable</td>
</tr>
<tr>
<td>3.</td>
<td>Taste</td>
<td>Agreeable</td>
</tr>
<tr>
<td>4.</td>
<td>Turbidity</td>
<td>Not more than 2 nephelometric turbidity unit (NTU)</td>
</tr>
<tr>
<td>5.</td>
<td>Total Dissolved Solids</td>
<td>150-700 mg/litre</td>
</tr>
<tr>
<td>6.</td>
<td>PH</td>
<td>6.5-8.5</td>
</tr>
<tr>
<td>7.</td>
<td>Nitrates (as NO₃)</td>
<td>Not more than 50 mg/litre</td>
</tr>
<tr>
<td>8.</td>
<td>Nitrites (as NO₂)</td>
<td>Not more than 0.02 mg/litre</td>
</tr>
<tr>
<td>9.</td>
<td>Sulphide (as H₂S)</td>
<td>Not more than 0.05 mg/litre</td>
</tr>
<tr>
<td>10.</td>
<td>Mineral oil</td>
<td>absent</td>
</tr>
<tr>
<td>11.</td>
<td>Phenolic componds</td>
<td>absent (as C₆H₅OH)</td>
</tr>
<tr>
<td>12.</td>
<td>Manganese (as Mn)</td>
<td>Not more than 2.0 mg/litre</td>
</tr>
<tr>
<td>13.</td>
<td>Copper (as Cu)</td>
<td>Not more than 1 mg/litre</td>
</tr>
<tr>
<td>14.</td>
<td>Zinc (as Zn)</td>
<td>Not more than 5 mg/litre</td>
</tr>
<tr>
<td>15.</td>
<td>Fluoride (as F)</td>
<td>Not more than 1 mg/litre</td>
</tr>
<tr>
<td>16.</td>
<td>Barium (as Ba)</td>
<td>Not more than 1.0 mg/litre</td>
</tr>
<tr>
<td>17.</td>
<td>Antimony (as Sb)</td>
<td>Not more than 0.005 mg/litre</td>
</tr>
<tr>
<td>18.</td>
<td>Nickel (as Ni)</td>
<td>Not more than 0.02 mg/litre</td>
</tr>
<tr>
<td>19.</td>
<td>Borate (as B)</td>
<td>Not more than 5 mg/litre</td>
</tr>
<tr>
<td>20.</td>
<td>Surface active agents</td>
<td>Not detectable</td>
</tr>
<tr>
<td>21.</td>
<td>Silver (as Ag)</td>
<td>Not more than 0.01 mg/litre</td>
</tr>
<tr>
<td>22.</td>
<td>Chlorides (CI)</td>
<td>Not more than 200/ mg/litre</td>
</tr>
</tbody>
</table>

23. Sulphate (as SO₄) Not more than 200mg/litre
24. Magnesium (as Mg) Not more than 50 mg/litre
25. Calcium (as Ca) Not more than 100 mg/litre
26. Sodium (as Na) Not more than 150 mg/litre
27. Alkalinity (as HCO₃⁻) 75-400 mg/litre
28. Arsenic (as As) Not more than 0.05 mg/litre
29. Cadmium (as Cd) Not more than 0.003 mg/litre
30. Cyanide (as CN⁻) absent
31. Chromium (as Cr) Not more than 0.05 mg/litre
32. Mercury (as Hg) Not more than 0.001 mg/litre
33. Lead (as Pb) Not more than 0.01 mg/litre
34. Selenium (as Se) Not more than 0.05 mg/litre
35. Poly nuclear aromatic hydrocarbons not detectable
36. Polychlorinated biphenyl (PCB) not detectable
37. Pesticide Residue below detectable limits
38. “Alpha” activity Not more than 0.1 Bacqueral/ litre (Bq)
39. “Beta” activity Not more than 1 Bacqueral litre (Bq)
40. Yeast and mould counts absent
41. Salmonella and Shigella absent
42. E. Coli or thermotolerant Coliforms absent
43. Total coliform bacteria absent
44. Faecal streptococci and Staphylococcus aureus absent
45. Pseudomonas aeruginosa absent
46. Sulphite-reducing anaerobes absent
47. Vibrocholera absent
48. V Paraheamolyticus absent

5. **Labelling Prohibitions**

No claims concerning medicinal (preventative, alleviative or curative) effects shall be made in respect of the properties of the product covered by the standard. Claims of other beneficial effects related to the health of the consumer shall not be made.

The name of the locality, hamlet or specified place may not form part of the trade name unless it refers to a natural mineral water collected at the place designated by that trade name.

The use of any statement or of any pictorial device which may create confusion in the mind of the public or in any way mislead the public about the nature, origin, composition and properties of natural mineral waters put on sale is prohibited.

1A.33 **Packaged drinking water (other than Mineral water):**

“Packaged drinking water” means water derived from any source of potable water which is subjected to treatments, namely, decantation, filtration, combination of filtration, aerations, filtration with membrane filter, depth filter, cartridge filter, activated carbon filtration, demineralisation, remineralisation reverse osmosis and packed. It may be disinfected to a level that will not lead to harmful contamination in the drinking water. It may be disinfected by means of chemical agents and/or physical method of the number of micro-organism to a level that does not compromise food safety or suitability.

It shall be packed in clean, hygiene colourless, transparent and tamperproof bottles/containers made of polyethylene (PE) conforming to IS:10146 or polyvinyl chloride (PVC) conforming to IS:10151 or polyethylene terephthalate (PET and PBT) conforming to IS:12252 or polypropylene conforming to IS:10910 or foodgrade polycarbonate or sterile glass bottles suitable for preventing possible adulteration or contamination of the water.

All packaging materials of plastic origin shall pass the overall migration and colour migration limits as laid down in the relevant Indian Standards for products for respective packaging materials.

---

2. Added GSR 760(E) dt. 29.9.2000 (w.e.f. 29.3.2001)
The Prevention of Food Adulteration Rules, 1955

It shall conform to the following standards namely:

<table>
<thead>
<tr>
<th>SI. No.</th>
<th>Characteristics</th>
<th>Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Colour</td>
<td>not more than 2 Hazen Units/True Colour Units</td>
</tr>
<tr>
<td>2</td>
<td>Odour</td>
<td>Agreeable</td>
</tr>
<tr>
<td>3</td>
<td>Taste</td>
<td>Agreeable</td>
</tr>
<tr>
<td>4</td>
<td>Turbidity</td>
<td>Not more than 2 nephelometric turbidity unit (NTU)</td>
</tr>
<tr>
<td>5</td>
<td>Total Dissolved Solids</td>
<td>Not more than 500 mg/litre</td>
</tr>
<tr>
<td>6</td>
<td>PH</td>
<td>6.5 - 8.5</td>
</tr>
<tr>
<td>7</td>
<td>Nitrates (as NO₃⁻)</td>
<td>Not more than 45 mg/litre</td>
</tr>
<tr>
<td>8</td>
<td>Nitrites (as NO₂⁻)</td>
<td>Not more than 0.02 mg/litre</td>
</tr>
<tr>
<td>9</td>
<td>Sulphide (as H₂S)</td>
<td>Not more than 0.05 mg/litre</td>
</tr>
<tr>
<td>10</td>
<td>Mineral oil</td>
<td>absent</td>
</tr>
<tr>
<td>11</td>
<td>Phenolic compounds (as C₆H₅OH)</td>
<td>absent</td>
</tr>
<tr>
<td>12</td>
<td>Manganese (as Mn)</td>
<td>Not more than 0.1 mg/litre</td>
</tr>
<tr>
<td>13</td>
<td>Copper (as Cu)</td>
<td>Not more than 0.05 mg/litre</td>
</tr>
<tr>
<td>14</td>
<td>Zinc (as Zn)</td>
<td>Not more than 5 mg/litre</td>
</tr>
<tr>
<td>15</td>
<td>Fluoride (as F)</td>
<td>Not more than 1.0 mg/litre</td>
</tr>
<tr>
<td>16</td>
<td>Barium (as Ba)</td>
<td>Not more than 1.0 mg/litre</td>
</tr>
<tr>
<td>17</td>
<td>Antimony (as Sb)</td>
<td>Not more than 0.005 mg/litre</td>
</tr>
<tr>
<td>18</td>
<td>Nickel (as Ni)</td>
<td>Not more than 0.02 mg/litre</td>
</tr>
<tr>
<td>19</td>
<td>Borate (as B)</td>
<td>Not more than 5 mg/litre</td>
</tr>
<tr>
<td>20</td>
<td>Anionic surface active agents</td>
<td>Not more than 0.2 mg/litre (as MBAS)</td>
</tr>
<tr>
<td>21</td>
<td>Silver (as Ag)</td>
<td>Not more than 0.01 mg/litre</td>
</tr>
<tr>
<td>22</td>
<td>Chlorides (as Cl)</td>
<td>Not more than 200 mg/litre</td>
</tr>
<tr>
<td>23</td>
<td>Sulphate (as SO₄²⁻)</td>
<td>Not more than 200 mg/litre</td>
</tr>
<tr>
<td>24</td>
<td>Magnesium (as Mg)</td>
<td>Not more than 30 mg/litre</td>
</tr>
<tr>
<td>25</td>
<td>Calcium (as Ca)</td>
<td>Not more than 75 mg/litre</td>
</tr>
<tr>
<td>26</td>
<td>Sodium (as Na)</td>
<td>Not more than 200 mg/litre</td>
</tr>
<tr>
<td>27</td>
<td>Alkalinity (as HCO₃⁻)</td>
<td>Not more than 200 mg/litre</td>
</tr>
<tr>
<td>28</td>
<td>Arsenic (as As)</td>
<td>Not more than 0.05 mg/litre</td>
</tr>
<tr>
<td>29</td>
<td>Cadmium (as Cd)</td>
<td>Not more than 0.01 mg/litre</td>
</tr>
<tr>
<td>30</td>
<td>Cyanide (as CN)</td>
<td>absent</td>
</tr>
<tr>
<td>31</td>
<td>Chromium (as Cr)</td>
<td>Not more than 0.05 mg/litre</td>
</tr>
<tr>
<td>32</td>
<td>Mercury (as Hg)</td>
<td>Not more than 0.001 mg/litre</td>
</tr>
<tr>
<td>33</td>
<td>Lead (as Pb)</td>
<td>Not more than 0.01 mg/litre</td>
</tr>
<tr>
<td>34</td>
<td>Selenium (as Se)</td>
<td>Not more than 0.01 mg/litre</td>
</tr>
<tr>
<td>35</td>
<td>Iron (as Fe)</td>
<td>Not more than 0.1 mg/litre</td>
</tr>
<tr>
<td>36</td>
<td>Poly nuclear aromatic hydrocarbons</td>
<td>Not detectable</td>
</tr>
<tr>
<td>37</td>
<td>Polychlorinated biphenyl (PCB)</td>
<td>Not detectable</td>
</tr>
<tr>
<td>38</td>
<td>Aluminium (as Al)</td>
<td>Not more than 0.03 mg/litre</td>
</tr>
<tr>
<td>39</td>
<td>Residual free chlorine</td>
<td>Not more than 0.2 mg/litre</td>
</tr>
<tr>
<td>40</td>
<td>Pesticide Residues considered individually</td>
<td>Not more than 0.0001 mg/litre</td>
</tr>
<tr>
<td></td>
<td>(ii) Total Pesticide Residues</td>
<td>Not more than 0.0005 mg/litre</td>
</tr>
<tr>
<td>41</td>
<td>“Alpha” activity</td>
<td>Not more than 0.1 Bq/litre (Bq)</td>
</tr>
<tr>
<td>42</td>
<td>“Beta” activity</td>
<td>Not more than 1 pCi/litre (pCi)</td>
</tr>
<tr>
<td>43</td>
<td>Yeast and mould counts 1 x 250 ml</td>
<td>Absent</td>
</tr>
<tr>
<td>44</td>
<td>Salmonella and Shigella 1 x 250 ml</td>
<td>Absent</td>
</tr>
<tr>
<td>45</td>
<td>E. Coli or thermotolerant bacteria Absent 1 x 250 ml</td>
<td>Absent</td>
</tr>
<tr>
<td>46</td>
<td>Coliform bacteria 1 x 250 ml</td>
<td>Absent</td>
</tr>
<tr>
<td>47</td>
<td>Faecal streptococci and Staphylococcus aureus 1 x 250 ml Absent</td>
<td></td>
</tr>
<tr>
<td>48</td>
<td>Pseudomonas aeruginosa 1 x 250 ml Absent</td>
<td></td>
</tr>
</tbody>
</table>

1. Added by Noti. No. GSR 437 (E) dt 19.6.2002
2. Amended GSR 554 (E) dt 18.7.2003 (wef 1.1.2004)
(1) Sulphite-reducing anaerobes
Absent
1 x 50 ml
(2) Vibrio cholera and
V. parahaemolyticus
Absent
1 x 250 ml
(3) Aerobic Microbial
The total viable colony count
Count shall not exceed 100 per ml
at 20°C to 22°C in 72 h on agar -
agar or on agar - gelatin mixture,
and 20 per ml at 37°C
in 24 h on agar - agar.

Labelling Prohibitions
No claims concerning medicinal (preventative, alleviative or curative)
effects shall be made in respect of the properties of the product covered
by the standard. Claims of other beneficial effects related to the health
of the consumer shall not be made.

The name of the locality, hamlet or specified place may not form
part of the trade name unless it refers to a packaged water collected at
place designated by that trade name.

The use of any statement or of any pictorial device which may create
confusion in the mind of the public or in any way mislead the public
about the nature, origin, composition, and properties of such waters
put on sale is prohibited.

A 34 - MEAT AND MEAT PRODUCTS:

34.01 CORNED BEEF means the product prepared from boneless
meat of carcase of bovine animals including buffalo meat, which have
been subjected to antimortem and postmortem inspection.

The product shall be uniformly cured with edible common salt and
sodium and / or potassium nitrite. The product may contain ascorbic
acid, sodium ascorbate or isoascorbic acid/ sodium isoascorbate singly
or in combination not exceeding 500 mg/kg. The product may also contain
sucrose, dextrose, lactose, maltose and glucose syrup including corn syrup.

The product shall be packed in hermetically sealed containers and
subjected to heat treatment followed by rapid cooling to ensure that
the product is shelf stable. The sealed containers shall not show any
change on incubation at 35°C for 10 days and 55°C for 5 days.

The product shall be in the form of a solid pack capable of being sliced.

The product shall be free from any added colour and natural and
artificial flavour. The product shall be clean and substantially free
from staining and contamination from the container, foreign matter and
objectionable odour.

The product shall conform to the following requirements, namely:

<table>
<thead>
<tr>
<th>Sl. No.</th>
<th>Characteristics</th>
<th>Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>(1)</td>
<td>Total Plate Count</td>
<td>1000/ gram maximum</td>
</tr>
<tr>
<td>(2)</td>
<td>E.Coil</td>
<td>Absent in 25 gram</td>
</tr>
<tr>
<td>(3)</td>
<td>Salmonella</td>
<td>Absent in 25 gram</td>
</tr>
<tr>
<td>(4)</td>
<td>Staphylococcus aureus</td>
<td>Absent in 25 gram</td>
</tr>
<tr>
<td>(5)</td>
<td>Clostridium perfringens and Clostridium Botulinum</td>
<td>Absent in 25 gram</td>
</tr>
</tbody>
</table>

A 34.02 LUNCHEON MEAT means the product prepared from edible portion of meat of mammalian animal, slaughtered in an a
abattoir, which have been subjected to antimortem and postmortem
inspection and/or edible meat of poultry, birds, including chickens,
turkeys, ducks, geese, guinea fowl or pigeons slaughtered in an
abattoir.

The product shall be uniformly cured with edible common salt
and sodium and / or potassium nitrite. The product may be with or
without binders such as cereal flour/starch, bread, biscuits or bakery
products, milk powder, whey powder, egg protein, vegetable protein
products, glucose, invert sugar, dextrose, lactose, maltose, glucose
syrup, including corn syrup, spices, seasoning and condiments and
water soluble hydrolysed protein.

The product may be smoked and flavoured with natural and natural
identical flavours and permitted flavour enhancer.

The product may contain ascorbic acid / isoascorbic acid and its
sodium salts singly or in combination not exceeding 500 mg/kg
expressed as ascorbic acid as antioxidant and sodium and or potassium mono-di-polyphosphates singly or in combination not exceeding 3000 mg/kg expressed as P₂O₅ as water retention agents.

The product shall be packed in hermetically sealed container and subjected to heat treatment followed by rapid cooling to ensure that the product is shelf stable. The sealed container shall not show any change on incubation at 35°C for 10 days and 55°C for 5 days.

The product shall be clean and substantially free from stains from the container and foreign matter and shall be capable of being sliced.

The product shall conform to the following requirement, namely:

<table>
<thead>
<tr>
<th>(1)</th>
<th>(2)</th>
<th>(3)</th>
</tr>
</thead>
<tbody>
<tr>
<td>(1) Total Fat content:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>a) Product without binder</td>
<td>Not more than 30.0 percent</td>
<td></td>
</tr>
<tr>
<td>b) Product with binder</td>
<td>Not more than 35.0 percent</td>
<td></td>
</tr>
<tr>
<td>(2) Total Plate Count</td>
<td>1000/ gram maximum</td>
<td></td>
</tr>
<tr>
<td>(3) E.Coli</td>
<td>Absent in 25 gram</td>
<td></td>
</tr>
<tr>
<td>(4) Salmonella</td>
<td>Absent in 25 gram</td>
<td></td>
</tr>
<tr>
<td>(5) Staphylococcus aureus</td>
<td>Absent in 25 gram</td>
<td></td>
</tr>
<tr>
<td>(6) Clostridium perfringens and Clostridium Botulinum</td>
<td>Absent in 25 gram</td>
<td></td>
</tr>
</tbody>
</table>

**A.34.03 COOKED HAM** means the product prepared from meat of pigs which have been subjected to antimortem and postmortem inspection. The product shall be free from bones, detached cartilage tendons, ligaments and may be with or without skin and fat. The product shall be uniformly cured with edible common salt and sodium and/or potassium nitrite.

The product may contain sucrose, invert sugar, dextrose, lactose, maltose, glucose syrup including corn syrup, honey, spices, seasonings and condiments, water soluble hydrolysed protein and food grade gelatin. The product may be smoked and flavoured with natural flavouring substances and nature identical flavours as well as permitted flavour enhancers. The product may contain ascorbic acid / isoascorbic acid and its sodium salt singly or in combination not exceeding 500 mg/kg expressed as ascorbic acid, sodium and or potassium mono-di-polyphosphates singly or in combination not exceeding 3000 mg/kg expressed as P₂O₅ as antioxidants and water retention agents respectively.

The product may also contain Sodium/Potassium alginate not exceeding 10 mg/kg and/or agar, carrageenan and sodium citrate as emulsifying and stabilizing agents.

The product shall be packed in hermetically sealed containers and subjected to heat treatment followed by rapid cooling to ensure that the product is shelf stable. The sealed containers shall not show any change on incubation at 35°C for 10 days and 55°C for 5 days.

The product shall be free from any stains from the container/package, objectionable matter and shall be capable of being sliced.

The product shall conform to the following requirement, namely:

<table>
<thead>
<tr>
<th>(1)</th>
<th>(2)</th>
<th>(3)</th>
</tr>
</thead>
<tbody>
<tr>
<td>(1) Total Plate Count</td>
<td>1000 / gram maximum</td>
<td></td>
</tr>
<tr>
<td>(2) E.Coli</td>
<td>Absent in 25 gram</td>
<td></td>
</tr>
<tr>
<td>(3) Salmonella</td>
<td>Absent in 25 gram</td>
<td></td>
</tr>
<tr>
<td>(4) Staphylococcus aureus</td>
<td>Absent in 25 gram</td>
<td></td>
</tr>
<tr>
<td>(5) Clostridium perfringens and Clostridium Botulinum</td>
<td>Absent in 25 gram</td>
<td></td>
</tr>
</tbody>
</table>

**A 34.04 CHOPPED MEAT** means the product prepared from edible portion of meat of mammalian animals slaughtered in an abattoir, which have been subjected to antimortem and post-mortem inspection and/or edible meat of poultry birds including chickens, turkeys, ducks, geese, slaughtered in an abattoir.

The product shall be uniformly cured with edible common salt and Sodium or Potassium Nitrite. The product may be with or without binders such as cereal flour/starch, bread, biscuit, or bakery product. Vegetable protein product, fructose, invert sugar; dextrose, lactose, maltose, glucose syrup including corn syrup, spices, seasoning and condiments and water soluble hydrolysed protein.

The product may be smoked and flavoured with natural and nature identical flavours and permitted flavour enhancer.

The product may contain ascorbic acid / isoascorbic acid and its sodium salts singly or in combination not exceeding 500 mg/kg expressed as ascorbic acid and sodium and or potassium mono-di-polyphosphate, singly or in combination not exceeding 3000 mg/kg expressed as P₂O₅ as antioxidants and water retention agent respectively.
The Prevention of Food Adulteration Rules, 1955

The product shall be packed in hermetically sealed containers and subjected to heat treatment followed by rapid cooling to ensure that the product is shelf stable. The sealed containers shall not show any change on incubation at 35°C for 10 days and 55°C for 5 days.

The product shall be clean and substantially free from staining and contamination from the container, foreign matter and shall be capable of being sliced. The product shall conform to the following requirements namely:-

<table>
<thead>
<tr>
<th>(1)</th>
<th>Characteristics</th>
<th>(3)</th>
</tr>
</thead>
<tbody>
<tr>
<td>(1)</td>
<td>Total Fat content:</td>
<td></td>
</tr>
<tr>
<td>a)</td>
<td>Product without binder</td>
<td>Not more than 25.0 percent</td>
</tr>
<tr>
<td>b)</td>
<td>Product with binder</td>
<td>Not more than 30.0 percent</td>
</tr>
<tr>
<td>(2)</td>
<td>Total Plate Count</td>
<td>1000 / gram maximum</td>
</tr>
<tr>
<td>(3)</td>
<td>E.Coli</td>
<td>Absent in 25.0 gram</td>
</tr>
<tr>
<td>(4)</td>
<td>Salmonella</td>
<td>Absent in 30.0 gram</td>
</tr>
<tr>
<td>(5)</td>
<td>Staphylococcus aureus</td>
<td>Absent in 25 gram</td>
</tr>
<tr>
<td>(6)</td>
<td>Clostridium perfringens and Clostridium Botulinum</td>
<td>Absent in 25 gram</td>
</tr>
</tbody>
</table>

A 34.05 CANNED CHICKEN means the product prepared from edible portion of meat of poultry birds, slaughtered in an abattoir, which have been subjected to antimortem and postmortem inspection. The product shall be free from bones, blood clots, skin, hair, viscera and bruised / disintegrated material.

The product shall be cured with a mixture of edible common salt and sodium nitrite. The product shall be free from added colour, flavour and meat tenderizer. The packing medium and other ingredients shall be of food grade quality.

The product shall be packed in hermetically sealed clean and sound tin containers and subjected to adequate heat treatment followed by rapid cooling to ensure that the product is shelf stable. The sealed containers shall not show any change on incubation at 35°C for 10 days and 55°C for 5 days.

The contents shall have the characteristic colour, free from objectionable odour, discoloration and excessive disintegration.

The product shall conform to the following requirements, namely:-

<table>
<thead>
<tr>
<th>SI. No.</th>
<th>Characteristics</th>
<th>Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>(1)</td>
<td>Total Plate Count</td>
<td>1000 / gram maximum</td>
</tr>
<tr>
<td>(2)</td>
<td>E.Coli</td>
<td>Absent in 25 gram</td>
</tr>
<tr>
<td>(3)</td>
<td>Salmonella</td>
<td>Absent in 25 gram</td>
</tr>
<tr>
<td>(4)</td>
<td>Staphylococcus aureus</td>
<td>Absent in 25 gram</td>
</tr>
<tr>
<td>(5)</td>
<td>Clostridium perfringens and Clostridium Botulinum</td>
<td>Absent in 25 gram</td>
</tr>
</tbody>
</table>

A 34.06 CANNED MUTTON AND GOAT MEAT means the product prepared from edible portion of meat of Bovine animals slaughtered in an abattoir, which have been subjected to antimortem and postmortem inspection. The product shall be free from bones, blood clots, skin, hair, strings and fibrous tissue, bruised material, viscera, tendons and excessive fat.

The product shall be cut into pieces of reasonably uniform size and cured with a mixture of edible salt and sodium nitrate and/or sodium nitrite. The product shall be free from added colour, flavour and meat tenderizer. The packing medium and other ingredients shall be of food grade quality.

The product shall be packed in hermetically sealed clean and sound tin containers and subjected to adequate heat treatment followed by rapid cooling to ensure that the product is shelf stable. The container shall not show any change on incubation at 35°C for 10 days and 55°C for 5 days.

The contents shall have characteristic colour, free from objectionable odour, discoloration and excessive disintegration.
The product shall conform to the following requirements, namely:

<table>
<thead>
<tr>
<th>SI. No.</th>
<th>Characteristics</th>
<th>Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>(1)</td>
<td>Total Plate Count</td>
<td>10000 / gram maximum</td>
</tr>
<tr>
<td>(2)</td>
<td>E.Coli</td>
<td>Absent in 25 gram</td>
</tr>
<tr>
<td>(3)</td>
<td>Salmonella</td>
<td>Absent in 25 gram</td>
</tr>
<tr>
<td>(4)</td>
<td>Staphylococcus aureus</td>
<td>Absent in 25 gram</td>
</tr>
<tr>
<td>(5)</td>
<td>Clostridium perfringens and</td>
<td>Absent in 25 gram</td>
</tr>
<tr>
<td></td>
<td>Clostridium Botulinum</td>
<td></td>
</tr>
</tbody>
</table>

**A 34.07 FROZEN MUTTON, GOAT BEEF AND BUFFALO MEAT** means the product prepared from edible portion of meat of Bovine animals including buffalo meat slaughtered in an abattoir, which have been subjected to antimortem and postmortem inspection.

The fresh meat meant for freezing shall be clean, free from any foreign matter, objectionable odour/flavour and evidence of deterioration. Meat shall be prepared by quickly freezing in an appropriate equipment in such a way that the range of temperature of maximum crystallization is passed quickly and the product attains a temperature of — 18°C or colder at the thermal centre after thermal stabilization. The product shall be kept deep frozen so as to maintain its quality during transportation, storage and sale.

The product shall conform to the following requirements, namely:

<table>
<thead>
<tr>
<th>SI. No.</th>
<th>Characteristics</th>
<th>Requirements</th>
</tr>
</thead>
<tbody>
<tr>
<td>(1)</td>
<td>Total Plate Count</td>
<td>100000 / gram maximum</td>
</tr>
<tr>
<td>(2)</td>
<td>E.Coli</td>
<td>100 / gram maximum</td>
</tr>
<tr>
<td>(3)</td>
<td>Staphylococcus aureus</td>
<td>100 / gram maximum</td>
</tr>
<tr>
<td>(4)</td>
<td>Clostridium perfringens and</td>
<td>30 / gram maximum</td>
</tr>
<tr>
<td></td>
<td>Clostridium Botulinum</td>
<td></td>
</tr>
<tr>
<td>(5)</td>
<td>Yeast and mould count</td>
<td>1000 / gram maximum</td>
</tr>
<tr>
<td>(6)</td>
<td>Salmonella</td>
<td>Absent in 25 gram</td>
</tr>
<tr>
<td>(7)</td>
<td>Listeria monocytogenes</td>
<td>Absent in 25 gram</td>
</tr>
</tbody>
</table>

Appendix C (See rule 5)

**Table 1**

<table>
<thead>
<tr>
<th>SI. No.</th>
<th>Name of Additive</th>
<th>Bread</th>
<th>Biscuits</th>
</tr>
</thead>
<tbody>
<tr>
<td>(1)</td>
<td>Acid Regulators</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>1. Sodium Fumarate</td>
<td>GMP</td>
<td>GMP</td>
</tr>
<tr>
<td></td>
<td>2. Potassium Malate</td>
<td>GMP</td>
<td>GMP</td>
</tr>
<tr>
<td></td>
<td>3. Sodium hydrousde</td>
<td>GMP</td>
<td>GMP</td>
</tr>
<tr>
<td></td>
<td>4. Acetic acid or Laetic Acid</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>5. Citric Acid</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>6. Malic Acid</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>7. Tartaric Acid</td>
<td></td>
<td></td>
</tr>
<tr>
<td>B</td>
<td>Emulsifying and Stabilising</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>agents sigly</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>1. Sucroglycerides</td>
<td>–</td>
<td>1000ppm</td>
</tr>
<tr>
<td></td>
<td>2. Hydroxypropyl methyl cellulose</td>
<td>GMP</td>
<td>GMP</td>
</tr>
<tr>
<td></td>
<td>3. Sucrose esters of fatty Acid</td>
<td>GMP</td>
<td>GMP</td>
</tr>
<tr>
<td></td>
<td>4. Di-Acetyl tartaric Acid Esters</td>
<td>GMP</td>
<td>1000ppm</td>
</tr>
<tr>
<td></td>
<td>5. Guar Gum</td>
<td>5000ppm</td>
<td>–</td>
</tr>
<tr>
<td></td>
<td>6. Sorbitol</td>
<td>GMP</td>
<td>–</td>
</tr>
<tr>
<td></td>
<td>7. Lecithin</td>
<td>GMP</td>
<td>–</td>
</tr>
<tr>
<td></td>
<td>8. Glycerine</td>
<td>GMP</td>
<td>–</td>
</tr>
<tr>
<td></td>
<td>9. Glycerol Monosterate</td>
<td>GMP</td>
<td>–</td>
</tr>
<tr>
<td></td>
<td>10. Sodium Steroyl 2 lactylate</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Calcium Stearoyl 2 Lactylate</td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>(singly or in combination)</td>
<td>5000ppm</td>
<td>–</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>---</td>
<td>---</td>
<td>---</td>
<td>---</td>
</tr>
<tr>
<td>11. Polyglycerol esters of fatty acids and polyglycerol esters of interesterified Recinoleic acid</td>
<td>2000ppm maximum</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>C Improver</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1. Fungal Alpha amylase</td>
<td>100ppm maximum (on flour mass basis)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2. Bacterial Amylase</td>
<td>GMP</td>
<td>GMP</td>
<td></td>
</tr>
<tr>
<td>3. Amylases and other Enzymes</td>
<td>–</td>
<td>GMP</td>
<td></td>
</tr>
<tr>
<td>4. Ammonium Persulphate</td>
<td>2500ppm maximum (on flour mass basis)</td>
<td>–</td>
<td></td>
</tr>
<tr>
<td>5. Calcium phosphate</td>
<td>2500ppm maximum (on flour mass basis)</td>
<td>–</td>
<td></td>
</tr>
<tr>
<td>6. Calcium Carbonate</td>
<td>5000ppm maximum (on flour mass basis)</td>
<td>–</td>
<td></td>
</tr>
<tr>
<td>7. Potassium Bromate and/or Potassium Iodate</td>
<td>50ppm maximum (on flour mass basis)</td>
<td>–</td>
<td></td>
</tr>
<tr>
<td><strong>D Flour Treatment Agent</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1. Ammonium Chloride</td>
<td>500ppm maximum (on flour mass basis)</td>
<td>–</td>
<td></td>
</tr>
<tr>
<td>2. L-cystein Mono Hydrochloride</td>
<td>90ppm maximum (on flour mass basis)</td>
<td>–</td>
<td></td>
</tr>
<tr>
<td>3. Ammonium Phosphate</td>
<td>2500 ppm maximum (on flour mass basis)</td>
<td>–</td>
<td></td>
</tr>
<tr>
<td>4. Benzoyl Peroxide</td>
<td>40ppm maximum</td>
<td>40ppm maximum</td>
<td></td>
</tr>
<tr>
<td><strong>E Antioxidant</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1. Ascorbic Acid</td>
<td>GMP</td>
<td>GMP</td>
<td></td>
</tr>
<tr>
<td><strong>F Preservatives/Mould inhibitors</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1. Calcium or sodium propionate</td>
<td>5000ppm maximum</td>
<td>–</td>
<td></td>
</tr>
<tr>
<td>2. Sorbic acid or its Sodium, Potassium or calcium salts (calculated as sorbic acid)</td>
<td>1000ppm maximum</td>
<td>–</td>
<td></td>
</tr>
<tr>
<td>3. Acid Calcium phosphate</td>
<td>10000ppm maximum</td>
<td>–</td>
<td></td>
</tr>
<tr>
<td>4. Sodium diacetate</td>
<td>4000ppm maximum</td>
<td>–</td>
<td></td>
</tr>
<tr>
<td>5. Acid Sodium pyrophosphate</td>
<td>5000ppm maximum</td>
<td>–</td>
<td></td>
</tr>
<tr>
<td><strong>G Colours (can be used singly or in combination within the specified limits)</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>a) Natural</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1. Chlorophyll</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2. Caramel</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3. Curcumin or turmeric</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4. Beta-carotene</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5. Beta apo-8 carotenal</td>
<td>–</td>
<td></td>
<td>GMP</td>
</tr>
<tr>
<td>6. Methylester of Beta-apo-8 carotenoic acid</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>7. Ethylester of Beta-apo-8 carotenoic acid</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>8. Canthaxanthin</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>9. Riboflavin, a Lactoflavin</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>10. Annatto</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>11. Saffron</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
The Prevention of Food Adulteration Rules, 1955

<table>
<thead>
<tr>
<th>(1)</th>
<th>(2)</th>
<th>(3)</th>
<th>(4)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>(b) Synthetic</strong></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1. Ponceau 4 R</td>
<td></td>
<td>100ppm maximum</td>
<td></td>
</tr>
<tr>
<td>2. Carmoisine</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3. Erythrosine</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>4. Tartrazine</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5. Sunset Yellow FCF</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>6. Indigo Carmine</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>7. Brilliant Blue FCF</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>8. Fast Green FCF</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**H Artificial Sweeteners (Singly)**

<p>| | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Aspertame</td>
<td>2200ppm maximum</td>
<td></td>
</tr>
<tr>
<td>2. Acesulfame Potassium</td>
<td>1000ppm maximum</td>
<td></td>
</tr>
<tr>
<td>3. Sucralose</td>
<td>750ppm maximum</td>
<td></td>
</tr>
</tbody>
</table>

**I Leavening Agents**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Baking Powder</td>
<td>GMP</td>
</tr>
<tr>
<td>2. Ammonium bi-carbonate</td>
<td>GMP</td>
</tr>
<tr>
<td>3. Ammonium carbonate</td>
<td>5000ppm maximum</td>
</tr>
</tbody>
</table>

**J Flavours**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Natural flavours and natural flavouring substances/nature</td>
<td>GMP</td>
</tr>
<tr>
<td>2. Artificial flavouring substances</td>
<td></td>
</tr>
</tbody>
</table>

**K Flavour improver/Enhancer**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Calcium and Ferrous Salts</td>
<td>GMP</td>
</tr>
</tbody>
</table>

**L Nutrient**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Calcium and Ferrous Salts</td>
<td>GMP</td>
</tr>
<tr>
<td>2. Potassium iodate</td>
<td>GMP</td>
</tr>
</tbody>
</table>

**M Dough Conditioners**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Sodium bisulphite</td>
<td>GMP</td>
</tr>
<tr>
<td>2. Sodium metabisulphite</td>
<td>GMP</td>
</tr>
</tbody>
</table>

**N Yeast**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Yeast</td>
<td>GMP</td>
</tr>
</tbody>
</table>

**O Jellifying Agents**

<p>| | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Jellifying agents</td>
<td>GMP</td>
</tr>
</tbody>
</table>
### The Prevention of Food Adulteration Rules, 1955

**B. Emulsifier/Stabiliser**

1. **Methyl Cellulose**
   - 0.5% maximum
   - 0.5% maximum

2. **Carboxymethyl Cellulose**
   - Maximum
   - Maximum

**C. Preservatives**

1. **Sorbic Acid**
   - 100ppm maximum
   - 300ppm maximum

2. **Benzoic Acid**
   - Not more than 2.0% maximum
   - Not more than 2.0% maximum

**D. Anticaking Agent**

1. **Carbonates of Calcium and Magnesium**
   - Not more than 2.0% maximum
   - Not more than 2.0% maximum

2. **Phosphates of Calcium and Magnesium**
   - Not more than 2.0% maximum
   - Not more than 2.0% maximum

3. **Silicates of Calcium or Silicon dioxide**
   - Should have been Clipped with 1 & 2

**E. Artificial Sweetener (Singly)**

1. **Aspartame**
   - 200ppm maximum
   - 200ppm maximum

2. **Aspartame K**
   - 500ppm maximum
   - 5000ppm maximum

3. **Saccharin Sodium**
   - 500ppm maximum
   - 5000ppm maximum

4. **Sucralose**
   - 750ppm maximum
   - 750ppm maximum

**F. Polyols (singly or in combination)**

1. **Sorbitol**
   - GMP
   - GMP

2. **Manitol**
   - GMP
   - GMP

3. **Xylitol**
   - GMP
   - GMP

4. **Isomalt**
   - GMP
   - GMP

5. **Lactitol**
   - GMP
   - GMP

6. **Maltitol**
   - GMP
   - GMP
### Table 3
#### Use of Food additives in foods not Specified

<table>
<thead>
<tr>
<th>Sl.</th>
<th>Name of the Product/Description</th>
<th>Colour</th>
<th>Preservatives</th>
<th>Emulsifier/Stabiliser</th>
<th>Flavour Enhancer</th>
<th>Anticaking Agent</th>
<th>Acid Regulators</th>
<th>Improved/Leavening Agent</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Desert Jelly</td>
<td>–</td>
<td>–</td>
<td>Carageenan-GMP</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>2.</td>
<td>Dairy based drinks, flavoured and/or fermented (e.g. chocolate, cocoa, egg nog)</td>
<td>–</td>
<td>–</td>
<td>Carageenan-Singly-GMP</td>
<td>Pectin-Singly-GMP</td>
<td>Mono &amp; diglycerides of fatty Acids-Singly-GMP, Lecithin-Singly-GMP, Sodium Alginate and Calcium Alginate-Singly-GMP, Xanthan Gum-Singly-GMP, Microcrystalline cellulose-Singly-GMP</td>
<td>Guar gum-Singly-GMP</td>
<td></td>
</tr>
<tr>
<td></td>
<td>UHT Sterilised milk shelf life more than 3 months</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>3.</td>
<td>Powdered soft drink concentrate mix/fruit beverage drink</td>
<td>Titanium Dioxide-100ppm maximum, Ponceau 4R/Carmoisine/Erythrosine/Tartrazine/Sunset Yellow FCF, Indigo Carmine Brilliant Blue FCF Fast Green FCF 100 ppm maximum</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>Sodium, Aluminium Silicate-0.5% maximum</td>
</tr>
<tr>
<td>4.</td>
<td>Soups, Bullions and Taste Makers</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>Di-Sodium 5 Guanulate GMP</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>5.</td>
<td>Custard Powder, Jelly Crystal, ice-candy, Thread candies, Wafers</td>
<td>Ponceau 4R/Carmoisine/Erythrosine/Tartrazine/Sunset Yellow FCF, Indigo Carmine Brilliant Blue FCF Fast Green FCF-100ppm maximum</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>6.</td>
<td>Flavour Emulsion, Flavour Paste (for carbonated and non-carbonated water only)</td>
<td>Ponceau 4R/Carmoisine/Erythrosine/Tartrazine/Sunset Yellow FCF, Indigo Carmine Brilliant Blue FCF Fast Green FCF-100ppm maximum on dilution as per instruction on the label</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>7.</td>
<td>Sausages and Sausage meat containing raw meat, cereals and condiments</td>
<td>–</td>
<td>–</td>
<td>Sulphur dioxide 450ppm maximum</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>8.</td>
<td>Corn flour and such like starches</td>
<td>–</td>
<td>–</td>
<td>Sulphur dioxide 100ppm maximum</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td></td>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
<td>5</td>
<td>6</td>
<td>7</td>
<td>8</td>
</tr>
<tr>
<td>---</td>
<td>---</td>
<td>---</td>
<td>---</td>
<td>---</td>
<td>---</td>
<td>---</td>
<td>---</td>
<td>---</td>
</tr>
<tr>
<td>9.</td>
<td>Com syrup</td>
<td>–</td>
<td>Sulphur dioxide</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>450 ppm maximum</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>10.</td>
<td>Canned rasgolla (the cans shall be internally lacquered with sulphur dioxide resistant lacquer)</td>
<td>–</td>
<td>Nisin-5 ppm</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>maximum</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>11.</td>
<td>Gelatine</td>
<td>–</td>
<td>Sulphur dioxide</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>1000 ppm maximum</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>12.</td>
<td>Beer</td>
<td>–</td>
<td>Sulphur dioxide</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>70 ppm maximum</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>13.</td>
<td>Cider</td>
<td>–</td>
<td>Sulphur dioxide</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>200 ppm maximum</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>14.</td>
<td>Alcoholic wines</td>
<td>–</td>
<td>Sulphur dioxide</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>450 ppm maximum</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>15.</td>
<td>Non-Alcoholic wines</td>
<td>–</td>
<td>Sulphur dioxide</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>350 ppm maximum</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>16.</td>
<td>Ready-to-serve beverages</td>
<td>–</td>
<td>Sulphur dioxide</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>70 ppm maximum or Benzoic Acid-120 ppm maximum</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>17.</td>
<td>Brewed ginger beer</td>
<td>–</td>
<td>Benzoic Acid-120 ppm maximum</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>18.</td>
<td>Coffee extract</td>
<td>–</td>
<td>Benzoic Acid-450 ppm maximum</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>19.</td>
<td>Danish tinned caviar</td>
<td>–</td>
<td>Benzoic Acid-50 ppm maximum</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>20.</td>
<td>Dried Ginger</td>
<td>–</td>
<td>Sulphur dioxide</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>2000 ppm maximum</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>21.</td>
<td>Flour confectionery</td>
<td>–</td>
<td>Sorbic Acid including Sodium, Potassium and Calcium Salt (Calculated as Sorbic Acid)-1500 ppm maximum</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>22.</td>
<td>Smoked fish (in wrappers)</td>
<td>–</td>
<td>Sorbic Acid-only wrapper may be impregnated with Sorbic Acid</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>23.</td>
<td>Dry mixes of Rasgollas</td>
<td>–</td>
<td>Sulphur dioxide</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>100 ppm maximum</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>---</td>
<td>---</td>
<td>---</td>
<td>---</td>
<td>---</td>
<td>---</td>
<td>---</td>
<td>---</td>
<td>---</td>
</tr>
<tr>
<td>24. Preserved Chapatis &amp; Sorbic Acid Maximum</td>
<td>–</td>
<td>1500 ppm</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td>–</td>
</tr>
<tr>
<td>25. Fat Spread &amp; Sorbic acid and its Sodium, Potassium, Calcium salts (Calculated as sorbic acid) or both Maximum or Benzoic Acid and its Sodium and Potassium salts (Calculated as benzoic acid) or both Maximum</td>
<td>–</td>
<td></td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>26. Prunes &amp; Potassium Sorbate (Calculated as sorbic Acid) Maximum</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>27. Baked food &amp; confections &amp; Ammonia Carbonate Maximum</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
</tbody>
</table>

<p>| | | | | | | | | |</p>
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>Baked Food &amp; Confections</td>
<td>Ammonium Bi-carbonate -GMP, Baking Powder - GMP</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>28. Flour for baked food &amp; Sodium Diacetate-2500 ppm maximum or Methyl propyl hydroxy Benzoate-500 ppm maximum</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>29. Fruit, fruit pulp or juice (not dried) for conversion into jam or crystallised glace or cured fruit or other products &amp; Sulphur dioxide-2000 ppm maximum</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>a) Cherries &amp; Sulphur dioxide-2000 ppm maximum</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
<tr>
<td>b) Strawberries and Raspberries &amp; Sulphur dioxide-2000 ppm maximum</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
<td>–</td>
</tr>
</tbody>
</table>
The Prevention of Food Adulteration Rules, 1955

- c) Other fruits – Sulphur dioxide-1000 ppm maximum
- d) Dehydrated Vegetables – Sulphur dioxide-1000 ppm maximum, Propyl Glycerides – 100 ppm maximum
- 30. Paneer – Nisin - 12.5 ppm maximum
- 31. Cakes and Pastries – Sorbic Acid, Potassium Sorbate, Propyl Methyl Malate Powder, Calcium Salt, Sodium Amonium (Calculated as Sucrose hydroxide– bicarbonate Sorbic Acid) – 1500 ppm Fatty Acid Amonium Carbonate – 500 ppm maximum
- 32. Prepacked – Nisin – 5000 IU maximum
- 33. Canned Rasogula – Nisin-5.0 ppm maximum

Notification

CENTRAL COMMITTEE FOR FOOD STANDARDS
PROCEDURE AND TRANSACTION OF BUSINESS
BYE-LAWS, 1986

MINISTRY OF HEALTH AND FAMILY WELFARE
(Department of Health)
New Delhi, 5th September, 1986

NOTIFICATION

S.O.657(E)- In exercise of the Powers conferred by Sub-section (6) of section 3 of the Prevention of Food Adulteration Act, 1954 (37 of 1954) and after previous approval of the Central Government, the Central Committee for Food Standards (hereinafter referred to as the Committee) hereby makes the following Bye-laws for regulating its procedure and transaction of its business, namely:–

1. **Short title and Commencement**-
   (1) These Bye-laws may be called the Central Committee for Food standards (Procedure and Transaction of Business) Bye-laws, 1986.
   (2) They shall come into force on the date of their publication in the Official Gazette.

2. **Time and place of meetings of the Committee.** The Committee shall meet at such time and place as the Chairman of the Committee (hereinafter referred to as the Chairman) may from time to time determine

3. **Power to call meeting of the Committee.** The Chairman may, at any time, call a meeting of the Committee and shall also do so, if a requisition for that purpose is presented to him in writing by not less than fifty per cent of the members of the Committee specifying the subject of discussion at the meeting proposed to be called.

4. **Notice for meeting.**
   (1) A notice of not less than twenty-one clear days’ in respect of every meeting of the Committee, shall be given to each of its members who is for the time being in India.
402

(2) The aforesaid notice may be served on any member of the Committee either through a person or by registered post or telegram sent to each such member at his latest address intimated by him in writing to the Secretary of the Committee.

(3) Any incidental omission to give the aforesaid notice to any of the members of the Committee shall not invalidate any decision taken or resolution passed at any such meeting of the Committee.

(4) Notwithstanding anything contained in clause (1), a meeting of the Committee may be called by the Chairman at a shorter notice of not less than seven clear days if he is of opinion that the matter to be discussed at the proposed meeting is of such a nature that it requires to be considered urgently by the Committee.

5. Quorum-
(1) No business shall be transacted at a meeting of the Committee unless at least one-third of its members are present.

(2) If there is no quorum within half an hour from the time appointed for holding the meeting, the same shall stand adjourned till such time to the same day as the Chairman may decide.

(3) Notwithstanding anything contained in clause (1), if there is no quorum at any such adjourned meeting also, members present at the meeting shall form the quorum.

6. Chairman to preside at meetings of the Committee.-
(1) The Chairman of the Committee shall, when present, preside at all meetings of the Committee.

(2) If for any reason, the Chairman is not present in an meeting any other member duly authorised by the Chairman shall preside at the meeting of the Committee.

7. Adjournment of meeting.-
(1) The Chairman may, with the consent of the members present at any meeting of the Committee, adjourn the meeting from time to time.

(2) No business other than the business included in the agenda for that meeting shall be transacted at any such adjourned meeting except with the consent of the Chairman.

8. Voting.-
(1) Each member of the Committee shall have one vote.

(2) All matters submitted for consideration at a meeting of the Committee shall be decided by a majority of the members present and voting at such meeting; and in case of equality of votes on an issue, the Chairman or the person presiding at the said meeting shall have second or casting vote.

9. Transaction of business by circulation of papers.-
(1) Any business, which in the opinion of the Chairman, is necessary for the Committee to transact before the next meeting of the Committee, may be transacted by circulation of papers sent to all the members of the Committee, for the time being in India, in the manner and at the latest address as is specified in clause (2) of bye-law 4, and any decision taken or resolution passed by a majority of the members through such circulation shall be as affectual and bindings as if it has been taken or, as the case may be passed at a meeting of the Committee.

(2) When any papers mentioned in clause (1) are sent to the members by circulation, a period of not less than 30 clear days shall be communicated to all the members of the Committee.

10. Record of business. - A record of all business transacted by the Committee, shall be maintained including the issue of the minutes. The said minutes duly approved by the Chairman shall be circulated to all the members, for their approval or comments within 30 days of the date of which the minutes are issued. Comments received on the minutes, if any, should be put at the next meeting of the Committee for confirmation of the said minutes.
Notification

Section 2(VI)


In exercise of the powers conferred by clause (vi) of Section 2, the Central Government in the Ministry of Railways hereby empower the Chief Medical Officers of the Zonal Railways to exercise the powers and perform the duties of the Food (Health) Authority with respect to the local area as notified in the Gazette of India under G.S.R. No. 282, dated 28.2.70, which falls within their respective jurisdiction.

Section 2(viii a)


In exercise of the powers conferred by clause (viii a) of Section 2, the Central Government in the Ministry of Railways hereby appoint all Medical Superintendents/Divisional Medical Officers of the Zonal Railways to be the Local (Health) Authority in relation to a local area as notified in the Gazette of India under the G.S.R. No. 282, dated 28.2.70 in respect of the portion of the local area falling within their respective jurisdiction.


In exercise of the powers conferred by clause (viii a) Section 2, the Central Government hereby appoints the officers mentioned in column (2) of the Schedule annexed hereto be the Local (Health) Authority incharge of the Health administration in the local area respectively specified against him in coloumn (3) of the said Schedule:-

<table>
<thead>
<tr>
<th>Sl. No.</th>
<th>Officer</th>
<th>Local-area</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Health Officer of major port appointed under sub-clause (a) clause (5) of Rule 2 of the Indian Port Health Rules. 1955</td>
<td>The area within the limits of the major port for which he is appointed.</td>
</tr>
<tr>
<td>2.</td>
<td>Health Officer referred to in clause (8) of Rule 2 of the Indian Aircraft (Public Health) Rules, 1954.</td>
<td>The area within the airport for which he is appointed.</td>
</tr>
</tbody>
</table>

Section 4


In exercise of the powers conferred by the proviso to sub-section (1) of Section 4, the Central Government hereby specifies each of the following Institutes as a Central Food Laboratory for the purpose of this Act with effect from 1st April, 1978, namely:

1. The Central Food Technological Research Institute, Mysore.
2. The State Public Health Laboratory, Pune.
3. The Food Research and Standardisation Laboratory, Ghaziabad.

Section 20


In exercise of the powers conferred by sub-section (i) of section 20, the Central Government hereby authorises the Chief Medical Officers of the Zonal Railways within their respective jurisdictions for the purpose of the said sub-section.
Rule 6(i)


In pursuance of the provision of Rule 6(i) of the Prevention of Food Adulteration Rules 1955, the Government of India hereby recognises Central Food Laboratories established under Section 4 of the Prevention of Food Adulteration Act 1954, and all laboratories where Public Analysts are appointed under the provision of the Prevention of Food Adulteration Act 1954 for purpose of considering experience gained therein for appointment as Public Analyst.

Rule 8


In exercise of the powers conferred by clauses (iii) and (iv) of Rule 8, the Central Government hereby approves the Food (Health) Authorities of all State and Union Territories except Manipur, Nagaland, Meghalaya, Tripura, Arunachal Pradesh, the Andaman and Nicobar Islands, Chandigarh, Dadra and Nagar Haveli, Goa Daman & Diu, Lakshadweep and Mizoram, for providing training in Food Inspection and Sampling work as provided in the said clauses for a period of one year from the date of publication of the notification in the official Gazette (i.e. dated October 7, 1977).


In exercise of the powers conferred by section 20 of the Prevention of Food Adulteration Act, 1954 (37 of 1954) the Central Government hereby authorise the person specified in column (2) of the schedule annexed hereto in respect of the local area respectively specified against him in column (3) thereof for the purpose of the said section 20.


GSR 550(E)– In pursuance of the sub-rule (2) of rule 6 of the Prevention of Food Adulteration Rules, 1955 the Central Government hereby appoints the Board comprising following members, till further orders, for the purpose of considering the candidates suitable and qualified to hold the post of Public Analyst under the provisions of the Prevention of Food Adulteration Act, 1954 (37 of 1954) and the rules made thereunder, namely:–

(1) A representative not below the rank of a Deputy Director in the Central Food Technological Research Institute, Mysore.
(2) A Professor not below the rank of an Assistant Professor of one of the Universities/Institutes imparting training in Food Science/Analysis.
(3) A Public Analyst or a Director of a Central Food Laboratory other than the Director, Central Food Laboratory, Calcutta.
(4) An expert in-charge from one of the Food Laboratories established by the Government of India in the Ministries of Defence, Railways, Civil Supplies, Commerce, Food & Agriculture or Rural Reconstruction.
(5) The Secretary, Central Committee for Food Standards, Directorate General of Health Services, New Delhi.
(6) Director of Central Food Laboratory, Calcutta.

– Member Secretary

The Board may hold examinations of the candidates as and when considered necessary in theory, practicals or in any other manner it deems fit.
Commodity Index

The following is a commodity-wise guide to Appendix B of Rules. The name of the commodity is followed by the item number as classified in the Rules and thereafter is given the page on which it appears.

<table>
<thead>
<tr>
<th>Commodity</th>
<th>Item Number</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Acesulfame K</td>
<td>A.07.13,235</td>
<td></td>
</tr>
<tr>
<td>Ginger (South Adrak Powder)</td>
<td>A.05.13.01,217</td>
<td></td>
</tr>
<tr>
<td>Adrak whole</td>
<td>A.05.13,217</td>
<td></td>
</tr>
<tr>
<td>Ajowan</td>
<td>A.05.23,225</td>
<td></td>
</tr>
<tr>
<td>Almond Oil</td>
<td>A.17.16,303</td>
<td></td>
</tr>
<tr>
<td>Aluminium Lake of Sun Set</td>
<td>A.26.17,36</td>
<td></td>
</tr>
<tr>
<td>Amchur</td>
<td>A.05.25,227</td>
<td></td>
</tr>
<tr>
<td>Aniseed</td>
<td>A.05.22,225</td>
<td></td>
</tr>
<tr>
<td>Any Other food grains</td>
<td>A.18.06.04,326</td>
<td></td>
</tr>
<tr>
<td>Arhar split pulse (dal)</td>
<td>A.18.06.09,323</td>
<td></td>
</tr>
<tr>
<td>Arrowroot</td>
<td>A.03.01,207</td>
<td></td>
</tr>
<tr>
<td>Aspertame</td>
<td>A.07.12,235</td>
<td></td>
</tr>
<tr>
<td>Asafoetida</td>
<td>A.04,207</td>
<td></td>
</tr>
<tr>
<td>Atta</td>
<td>A.18.01,312</td>
<td></td>
</tr>
<tr>
<td><strong>B</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Badi Elachi Powder</td>
<td>A.05.04,02,209</td>
<td></td>
</tr>
<tr>
<td>Badi Elachi Seeds</td>
<td>A.05.04.01,209</td>
<td></td>
</tr>
<tr>
<td>Badi Elachi Whole</td>
<td>A.05.04,209</td>
<td></td>
</tr>
<tr>
<td>Bajra</td>
<td>A.18.06.03,319</td>
<td></td>
</tr>
<tr>
<td>Bakery Shortening</td>
<td>A.19.01,339</td>
<td></td>
</tr>
<tr>
<td>Bakery &amp; Industrial Margarine</td>
<td>A.12.01,276</td>
<td></td>
</tr>
<tr>
<td>Baking Powder</td>
<td>A.02,206</td>
<td></td>
</tr>
<tr>
<td>Bandhni Hing</td>
<td>A.04,205</td>
<td></td>
</tr>
<tr>
<td>Barley Powder</td>
<td>A.18.05.01,316</td>
<td></td>
</tr>
<tr>
<td>Barrey-ka-tel</td>
<td>A.17.09,295</td>
<td></td>
</tr>
<tr>
<td>Bean</td>
<td>A.06,228</td>
<td></td>
</tr>
<tr>
<td>Beef Fat</td>
<td>A.10.01,238</td>
<td></td>
</tr>
<tr>
<td>Besan</td>
<td>A.18.04,316</td>
<td></td>
</tr>
<tr>
<td>Beverages-Alcoholic</td>
<td>A.29,370</td>
<td></td>
</tr>
<tr>
<td>Beverages, Non-alcoholic</td>
<td>A.01,204</td>
<td></td>
</tr>
<tr>
<td>Binola-ka tel</td>
<td>A.17.02,292</td>
<td></td>
</tr>
<tr>
<td>Biscuits</td>
<td>A.18.07,327</td>
<td></td>
</tr>
<tr>
<td>Bishop’s weed</td>
<td>A.05.23,223</td>
<td></td>
</tr>
<tr>
<td>Black Pepper whole</td>
<td>A.05.17,218</td>
<td></td>
</tr>
<tr>
<td>Black Pepper Powder</td>
<td>A.05.17.01,219</td>
<td></td>
</tr>
<tr>
<td>Blended edible veg.oil</td>
<td>A.17.24,308</td>
<td></td>
</tr>
<tr>
<td>Boiled Milk</td>
<td>A.11.01.04,244</td>
<td></td>
</tr>
<tr>
<td>Bread</td>
<td>A.18.14,332</td>
<td></td>
</tr>
<tr>
<td>Brilliant Blue FCF</td>
<td>A.26.15,365</td>
<td></td>
</tr>
<tr>
<td>Bubble gum</td>
<td>A.25.02.01,345</td>
<td></td>
</tr>
<tr>
<td>Buffalo Milk</td>
<td>A.11.01.11,245</td>
<td></td>
</tr>
<tr>
<td>Bura sugar</td>
<td>A.07.02.01,230</td>
<td></td>
</tr>
<tr>
<td>Butterfat, Butter oil</td>
<td>A.11.02.21,01,272</td>
<td></td>
</tr>
<tr>
<td>Butter Toffee</td>
<td>A.25.01,340</td>
<td></td>
</tr>
<tr>
<td>B-CArotene</td>
<td>A.26.06,354</td>
<td></td>
</tr>
<tr>
<td><strong>C</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Caramel</td>
<td>A.26.08,356</td>
<td></td>
</tr>
<tr>
<td>Caraway Black</td>
<td>A.05.02,209</td>
<td></td>
</tr>
<tr>
<td>Caraway Powder</td>
<td>A.05.01.01,209</td>
<td></td>
</tr>
<tr>
<td>Caraway Whole</td>
<td>A.05.01,207</td>
<td></td>
</tr>
<tr>
<td>Carbonated water</td>
<td>A.01.01,204</td>
<td></td>
</tr>
<tr>
<td>Cardamom Whole</td>
<td>A.05.03,210</td>
<td></td>
</tr>
<tr>
<td><strong>Cardamom Seeds</strong></td>
<td>A.05.03.01,210</td>
<td></td>
</tr>
<tr>
<td>Cardamom Powder</td>
<td>A.05.03.02,210</td>
<td></td>
</tr>
<tr>
<td>Cardamom Amomum Powder</td>
<td>A.05.04.01,211</td>
<td></td>
</tr>
<tr>
<td>Cardamom Amomum Seeds</td>
<td>A.05.04.01,211</td>
<td></td>
</tr>
<tr>
<td>Cardamom Amomum whole</td>
<td>A.05.04.211</td>
<td></td>
</tr>
<tr>
<td>Carmoishine</td>
<td>A.26.12,362</td>
<td></td>
</tr>
<tr>
<td>Carob Powder</td>
<td>A.10.08,240</td>
<td></td>
</tr>
<tr>
<td>Carum bulbocastanum</td>
<td>A.05.02,207</td>
<td></td>
</tr>
<tr>
<td>Cassia (Taj) whole</td>
<td>A.05.06.02,213</td>
<td></td>
</tr>
<tr>
<td>Catechu</td>
<td>A.21.340</td>
<td></td>
</tr>
<tr>
<td>Cereals</td>
<td>A.18.312</td>
<td></td>
</tr>
<tr>
<td>Chakka</td>
<td>A.11.02.22,272</td>
<td></td>
</tr>
<tr>
<td>Chandi ka warq</td>
<td>A.27.367</td>
<td></td>
</tr>
<tr>
<td>Chana</td>
<td>A.18.06.08,322</td>
<td></td>
</tr>
<tr>
<td>Cheese Hard</td>
<td>A.11.02.07,252</td>
<td></td>
</tr>
<tr>
<td>Cheese Processed</td>
<td>A.11.02.07.01,251</td>
<td></td>
</tr>
<tr>
<td>Chewing gum</td>
<td>A.25.02.01,345</td>
<td></td>
</tr>
<tr>
<td>Chhana</td>
<td>A.11.02.05,251</td>
<td></td>
</tr>
<tr>
<td>Chhoti Elachi Powder</td>
<td>A.05.03.02,208</td>
<td></td>
</tr>
<tr>
<td>Chhoti Elachi Seeds</td>
<td>A.05.03.01,208</td>
<td></td>
</tr>
<tr>
<td>Chhoti Elachi Whole</td>
<td>A.05.03.208</td>
<td></td>
</tr>
<tr>
<td>Chicory</td>
<td>A.08.02,236</td>
<td></td>
</tr>
<tr>
<td>Chillies Powder</td>
<td>A.05.05.01,212</td>
<td></td>
</tr>
<tr>
<td>Chillies Whole</td>
<td>A.05.05.212</td>
<td></td>
</tr>
<tr>
<td>Chlorophyll</td>
<td>A.26.07,355</td>
<td></td>
</tr>
<tr>
<td>Chocolate</td>
<td>A.25.03,347</td>
<td></td>
</tr>
<tr>
<td>Chocolate Ice Cream</td>
<td>A.11.02.08,254</td>
<td></td>
</tr>
<tr>
<td>Choker</td>
<td>A.18.05.01,314</td>
<td></td>
</tr>
<tr>
<td>Chutney, Fruit</td>
<td>A.16.11,287</td>
<td></td>
</tr>
<tr>
<td>Cinnamon Powder</td>
<td>A.05.06.01,213</td>
<td></td>
</tr>
<tr>
<td>Cinnamon Whole</td>
<td>A.05.06,212</td>
<td></td>
</tr>
<tr>
<td>Cloves</td>
<td>A.05.07,213</td>
<td></td>
</tr>
<tr>
<td>Clove Powder</td>
<td>A.05.07.01,213</td>
<td></td>
</tr>
<tr>
<td>Cube Sugar</td>
<td>A.07.06,230</td>
<td></td>
</tr>
<tr>
<td>Cumin Black</td>
<td>A.05.10,213</td>
<td></td>
</tr>
<tr>
<td>Cumin Black Powder</td>
<td>A.10.01,213</td>
<td></td>
</tr>
<tr>
<td>Cumin Powder</td>
<td>A.05.09,01,213</td>
<td></td>
</tr>
<tr>
<td>Cumin Whole</td>
<td>A.05.09,213</td>
<td></td>
</tr>
<tr>
<td>Curd</td>
<td>A.11.02,04,251</td>
<td></td>
</tr>
<tr>
<td>Curry Powder</td>
<td>A.05.21,223</td>
<td></td>
</tr>
<tr>
<td>Cocoa Butter</td>
<td>A.10.05,239</td>
<td></td>
</tr>
<tr>
<td>Cocoa Powder</td>
<td>A.10.06,239</td>
<td></td>
</tr>
<tr>
<td>Coconut Oil</td>
<td>A.17.01,294</td>
<td></td>
</tr>
<tr>
<td>Coffee, green, raw unroasted</td>
<td>A.08.237</td>
<td></td>
</tr>
<tr>
<td>Coffee-Chicory mixture</td>
<td>A.08.03,237</td>
<td></td>
</tr>
<tr>
<td>Colour Preparations &amp; Mixtures</td>
<td>A. 26.14,361</td>
<td></td>
</tr>
<tr>
<td>Common Salt Edible</td>
<td>A.15.278</td>
<td></td>
</tr>
<tr>
<td>Compound Asafoetida</td>
<td>A.04,205</td>
<td></td>
</tr>
<tr>
<td>Condensed milk Unsweetened</td>
<td>A.11.02.10,256</td>
<td></td>
</tr>
<tr>
<td>Condensed Milk Sweetened</td>
<td>A.11.02.11,256</td>
<td></td>
</tr>
<tr>
<td>Condensed Skimmed Milk Un-sweetened</td>
<td>A.11.02.12,256</td>
<td></td>
</tr>
<tr>
<td>Condensed Skimmed Milk Sweetened</td>
<td>A.11.02.13,257</td>
<td></td>
</tr>
<tr>
<td>Confectionery</td>
<td>A.25.340</td>
<td></td>
</tr>
<tr>
<td>Cooking butter</td>
<td>A.11.02.20,267</td>
<td></td>
</tr>
</tbody>
</table>
The Prevention of Food Adulteration Rules, 1955

Cariander Powder, A.05.08.01,214
Coriander Whole, A.05.08.214
Coriander Powder, A.214
Corn Oil, A.17.14,298
Cornflour, A.18.08,328
Cornflakes, A.18.09,328
Cottonseed Oil, A.17.02,294
Cow milk, A.11.01,11.247
Cream, A.11.02,02,251
Creamery Butter, A.11.02,19,267
Cube Sugar, A.07.06,232
Cumin Powder, A.05.09.01,215
Cumin Whole, A.05.09,215
Cumin Black Powder, A.05.10,215
Cumin Black Whole, A.05.10,215
Curry Powder, A.05.21,221
Custard Powder, A.18.10,329

Dahi, A.11.02.04,251
Dal Arhar, A.18.06,09,323
Dal Moong, A.18.06.10,323
Dal Urd, A.18.06,11.324
Dal Chana, A.18.06.12,324
Dal Masur, A.18.06.13,325
Dalchini Powder, A.05.06,01,211
Dalchini Whole, A.05.06,210
Deshi (Cooking) Butter, A.11.02.20,269
Dextrose, A.07.07,233
Dhania Powder, A.05.08.01,212
Dhania Whole, A.05.08.212
Dhupa Fat, A.10.11,242
Double Toned Milk, A.11.01.09,245
Double Toned Milk, A.11.01.11.249
Dried Glucose Syrup, A.07.11,234
Dried Ice Cream Mix., A.01.02.08.01,255
Dried Mango Slices, A.05.24,226
Dried Mango Powder, A.05.25,227

E
Edible Common Salt, A.15.280
Edible fat, A.10,238
Edible ices, A.07.04,231
Edible Oils, A.17.294
Erythrosine, A.26.04,351
Evaporated Milk, A.11.02.10,254
Evaporated Skimmed Milk, A.11.02.12,254

F
Fast Green FCF/A.26.16,366
Fat Spread, A.31,371
Fennel Powder, A.05.11.01,216
Fennel Whole, A.05.11,216
Fenugreek Powder, A.05.12,01,217
Fenugreek Whole, A.05.12,216
Flavoured Milk, A.11.01.05,244
Food Colours, A.26,349
Foodgrains, A.18.06,317
Fortified Atta, A.18.01.01,312
Fortified Maida, A.18.02.01,314
Fruit Beverage, A.16.05,286
Fruit Chutney, A.16.11,289
Fruit Drink, A.16.05,286
Fruit Jelly, A.16.15,292
Fruit Juice, A.16.01,283
Fruit Product, A.16.283
Fruit Squash, A.16.04,285
Fruits Syrup, A.16.03,285
Full Cream Milk, A.11.01.10A.245,249

G
Gelatin, A.22,341
Ghee, A.11.02.21,270
Gingelly Oil, A.17.11,296
Ginger Powder, A.05.13.01,217
Ginger Whole, A.05.13,217
Goat Fat, A.10.03,238
Goat or Sheep milk, A.11.01.11,248
Glycerol Esters of wood rosin, A.01.01,205
Golden Syrup, A.07.08.231
Groundnut Kernel, A.28,369
Groundnut Oil, A.17.03,295
Gur, A.07.05,232

H
Haldi Powder, A.05.20.01,221
Haldi Whole, A.05.20,221
Hing, A.04.205
Hingra, A.04.205
Honey, A.07.03,231

I
Ice-candy, A.07.04.01,232
Ice-Cream, A.11.02.08,254
Ice-lollies, A.07.04,229-231
Icing Sugar, A.07.09,234
Imported Rapeseed oil, A.17.18,304
Indigo Carmine, A.26.05,353
Infant formula, A.11.02.18.01,263
Infant Milk Food, A.11.02.18,261
Instant Coffee-chicory mixture, A.08.05,238
Interestified Veg. fat, A.17.15.01,301
Iodised Salt, A.15.01,281
Irani Hing, A.04.205
Iron Fortified Common Salt, A.15.02,283

J
Jaepatri Powder, A.05.14.01,216
Jaepatri Whole, A.05.14.216
Jaggery, A.07.05,232
Jaiphal Powder, A.05.16.01,218
Jaiphalwhole, A.05.16,218
Jam, A.16.07,287
Jawar, A.18.06.03,319

K
Kalimirch Powder, A.05.17.01,219
Kalimirch Whole, A.05.17,218
Kalonji Powder, A.05.10.01,213
The Prevention of Food Adulteration Rules, 1955

Kalonji Whole, A.05.10,213
Kangra Tea, A.14.01,279
Katha, A.21,338
Kèsar, A.05.19,220
Khandsari Sugar, A.07.02,229
Khas-Khas whole, A.05.18,220
Khoya, A.11.02.17,264
Kokum fat, A.10.09,241
Kulfi, A.11.02.08,254

L
Laal mirchi Powder, A.05.05.01,210
Laal Mirchi Whole, A.05.05,210
Laung Whole, A.05.07,211
Laung Powder, A.05.07.01,211
Lard, A.10.04,238
Light Black Pepper, A.05.17.02,221
Lineed Oil, A.17.04,295
Low and High Fat Cocoa Powder, A.10.06,237
Low Birth Weight Infact Milk Substitute A.11.02,1801,205
Lozenges, A.25.02,344

M
Macaroni Products, A.18.11,329
Mace Powder, A.05.14.01,218
Mace Whole, A.05.14,218
Mahua Oil, A.17.05,296
Maida, A.18.02,313
Maize, A.18.06.02,318
Maize Oil, A.17.14,300
Maize Starch, A.18.08,326
Malai, A.11.02.03,251
Malt Based Foods A.18.12.01, 331
Malted Milk Food, A.18.12,329
Mango Kernel Fat, A.10.10.241
Margarine, Table, A.12,273
Marmalade, A.16.09,289
Masur Whole, A.18.06.05,320
Meat & Meat Product, A.34 to A.34.07, 380 to 386
Masur Dal, A.18.06.13,323
Methi Whole, A.05.12,214
Methi Powder, A.05.12.01,215
Milk, A.11.01.01,243
Milk and Milk Products, A.11,243
Milk Cereal Based Weaning Foods, A.11.02.18.02, 266
Milk Ices, A.11.02.09,255
Milk Lollies, A.11.02.09,255
Milk Powder, A.11.02.14,258
Milk Products, A.11.02.250
Milk Toffee, A.25.01,340
Mineral Water, A.32,372
Mixed Milk, A.11.01.05A,244
Mixed Milk, A.11.01.11,249
Mixed Masala Whole, A.05.21.01,225
Misri, A.07.01,01,229
Moong Whole, A.18.06.07,321
Moong Dal, A.18.06.10,321
Moonghaphali-ka-tel, A.17.03,293
Mustard Oil, A.17.06,294
Mustard Powder, A.05.15.01,219
Mustard Whole, A.05.15,219
Mutton Fat, A.10.02,238

N
Naryal-ka-tel, A.17.01,292
Niger seed Oil, A.17.12,299
Non-alcoholic Beverages, A.01,202
Nutmeg Powder, A.05.16.01,220
Nutmeg Whole, A.05.16,220

O
Oats, Rolled, A.18.13,330
Olive Oil, A.17.07,297
Other Foodgrains, A.18.06.14,324

P
Packaged Drinking Water, A.33,377
Palm Oil, A.17.19,305
Palmolein, A.17.20,305
Palm Kernel Oil, A.17.21,306
Pan Masala, A.30,353
Paneer, A.11.02.05,251
Partly Skimmed Milk Powder, A.11.02.16, 260
Partly Skimmed Sweetened Condensed milk A.11.02.13.01,257
Partially hydrogenated & winterised soybean oil, A.17.25,309
Partially hydrogenated soyabean oil, A.17.26,310
Pasteurisation of Milk, A.11.01.02,243
Pathani Hing, A.04,207
Paushtik Atta, A.18.01.02,313
Paushtik Maida, A.18.02.02,314
Pearl Barley, A.18.05,316
Pepper Black Powder, A.05.17.01,221
Pepper Black Whole, A.05.17,220
Pepper White Powder, A.05.26.01,228
Pepper White Whole, A.05.26,227
Phulwara Fat, A.10.12,242
Pickle, A.16.16,292
Pinheads, A.05.17.03,205
Plantation White Sugar, A.07,01,228
Ponceau 4R, A.26.11,361
Poppy Whole, A.05,18,222
Potassium iodate, A.15.01,01,282
Poppysed Oil, A.17.08,297
Processed Cheese, A.11.02.07.01,253
Processed Cheese Spread, A.11.02.07,253
Processed Cereal based weaning food, A.11.02.18.03,267
Protein Rich Atta, A.18.01.02, 313
Protein Rich Maida, A.18.02.02,314

Q
Quick- cooking Oats, A.18.13, 316

R
Rai Powder, A.05.15.01,203
Rai Whole, A.05.15,203
Rapeseed Oil, A.17.06,296
Rapeseed Oil imported, A.17.18,288
<table>
<thead>
<tr>
<th>Product</th>
<th>Code</th>
<th>Page</th>
</tr>
</thead>
<tbody>
<tr>
<td>Rawa</td>
<td>A.18.03.3,299</td>
<td>414</td>
</tr>
<tr>
<td>Recombined Milk</td>
<td>A.11.01.07,244</td>
<td>415</td>
</tr>
<tr>
<td>Recombined Milk</td>
<td>A.11.01.11,249</td>
<td>414</td>
</tr>
<tr>
<td>Refined salseed fat</td>
<td>A.10.07,239</td>
<td>414</td>
</tr>
<tr>
<td>Refined Sugar</td>
<td>A.07.01.02.229</td>
<td>415</td>
</tr>
<tr>
<td>Refined Vegetable Oil</td>
<td>A.17.15,301</td>
<td>414</td>
</tr>
<tr>
<td>Riboflavin</td>
<td>A.26.10,360</td>
<td>414</td>
</tr>
<tr>
<td>Rice</td>
<td>A.18.06.04,319</td>
<td>414</td>
</tr>
<tr>
<td>Rice Bran Oil</td>
<td>A.17.23,307</td>
<td>414</td>
</tr>
<tr>
<td>Roasted coffee</td>
<td>A.08.01,236</td>
<td>414</td>
</tr>
<tr>
<td>Rolled Oats</td>
<td>A. 18.13,332</td>
<td>415</td>
</tr>
<tr>
<td>Saccharin Sodium</td>
<td>A.07.10.234</td>
<td>414</td>
</tr>
<tr>
<td>Safed Jeera Powder</td>
<td>A.05.09.01,199</td>
<td>415</td>
</tr>
<tr>
<td>Safed Jeera Whole</td>
<td>A.05.09,199</td>
<td>414</td>
</tr>
<tr>
<td>Safflower seed Oil</td>
<td>A.17.09,297</td>
<td>415</td>
</tr>
<tr>
<td>Saffron</td>
<td>A.05.19,222</td>
<td>415</td>
</tr>
<tr>
<td>Sago</td>
<td>A.03.02.207</td>
<td>414</td>
</tr>
<tr>
<td>Sal seed fat</td>
<td>A.10.07.223</td>
<td>414</td>
</tr>
<tr>
<td>Salt Edible Common</td>
<td>A.15.264</td>
<td>415</td>
</tr>
<tr>
<td>Sargiya-ka-tel</td>
<td>A17.12,283</td>
<td>414</td>
</tr>
<tr>
<td>Sarson Powder</td>
<td>A.05.15.01.203</td>
<td>414</td>
</tr>
<tr>
<td>Sarson Whole</td>
<td>A.05.15,203</td>
<td>415</td>
</tr>
<tr>
<td>Sarson-ka-tel</td>
<td>A.17.06,280</td>
<td>414</td>
</tr>
<tr>
<td>Sauce</td>
<td>A.16.12,290</td>
<td>414</td>
</tr>
<tr>
<td>Saunf Imported</td>
<td>A.05.22,225</td>
<td>415</td>
</tr>
<tr>
<td>Saunf Powder</td>
<td>A.05.11.01.200</td>
<td>414</td>
</tr>
<tr>
<td>Saunf Whole</td>
<td>A.05.11,200</td>
<td>415</td>
</tr>
<tr>
<td>Semolina</td>
<td>A.18.03,315</td>
<td>414</td>
</tr>
<tr>
<td>Sesame Oil</td>
<td>A.17.11,282</td>
<td>414</td>
</tr>
<tr>
<td>Sharbat</td>
<td>A.07.08,01,233</td>
<td>415</td>
</tr>
<tr>
<td>Shrikhand</td>
<td>A.11.02.22.01,273</td>
<td>415</td>
</tr>
<tr>
<td>Siaheera</td>
<td>A.05.02.193</td>
<td>414</td>
</tr>
<tr>
<td>Siaheera Powder</td>
<td>A.05.01.01,193</td>
<td>414</td>
</tr>
<tr>
<td>Siaheera Whole</td>
<td>A.05.01.192</td>
<td>414</td>
</tr>
<tr>
<td>Silver Leaf</td>
<td>A.27.369</td>
<td>415</td>
</tr>
<tr>
<td>Skimmed Milk</td>
<td>A.11.01.10,245</td>
<td>415</td>
</tr>
<tr>
<td>Skimmed Milk</td>
<td>A.11.01.11.249</td>
<td>415</td>
</tr>
<tr>
<td>Skimmed Milk Powder</td>
<td>A.11.02.15,259</td>
<td>415</td>
</tr>
<tr>
<td>Soluble Coffee Powder</td>
<td>A.08.04,237</td>
<td>414</td>
</tr>
<tr>
<td>Solvent Extract Soya Flour &amp; other Flours</td>
<td>A.18.15 to A.15.04, 318 to 322</td>
<td>415</td>
</tr>
<tr>
<td>Sotnd Powder</td>
<td>A.05.13.01,200</td>
<td>414</td>
</tr>
<tr>
<td>Soyabean Sauce</td>
<td>A.16.12.01,291</td>
<td>414</td>
</tr>
<tr>
<td>Sonth Whole</td>
<td>A.05.13,201</td>
<td>415</td>
</tr>
<tr>
<td>Spices and Condiments</td>
<td>A.05.208</td>
<td>414</td>
</tr>
<tr>
<td>Spices Based Sauce</td>
<td>A.16.13,291</td>
<td>414</td>
</tr>
<tr>
<td>Spaghetti</td>
<td>A.18.11,313</td>
<td>415</td>
</tr>
<tr>
<td>Standardised Milk</td>
<td>A.11.01.06,244,249</td>
<td>414</td>
</tr>
<tr>
<td>Standard for different Milk</td>
<td>A.11.01.11,229</td>
<td>414</td>
</tr>
<tr>
<td>Starchy Foods</td>
<td>A.03.191</td>
<td>414</td>
</tr>
<tr>
<td>Sterilisation of Milk</td>
<td>A.11.01.03,244</td>
<td>415</td>
</tr>
<tr>
<td>Sugar</td>
<td>A.07.01,212</td>
<td>415</td>
</tr>
<tr>
<td>Sugar bold Confectionery</td>
<td>A.25.01,342</td>
<td>415</td>
</tr>
<tr>
<td>Suji</td>
<td>A.18.03,315</td>
<td>415</td>
</tr>
<tr>
<td>Sunflower Oil</td>
<td>A.17.22.307</td>
<td>415</td>
</tr>
<tr>
<td>Sunset Yellow</td>
<td>A.26.02,350</td>
<td>415</td>
</tr>
<tr>
<td>Sweetening Agents</td>
<td>A.07.228</td>
<td>415</td>
</tr>
<tr>
<td>Sweets and Confectionery</td>
<td>A.25.342</td>
<td>415</td>
</tr>
<tr>
<td>Synthetic Vinegar</td>
<td>A.20.01,340</td>
<td>415</td>
</tr>
<tr>
<td>Synthetic Syrup</td>
<td>A.07.08.01,333</td>
<td>415</td>
</tr>
<tr>
<td>Soyabean Oil</td>
<td>A.17.13,300</td>
<td>415</td>
</tr>
<tr>
<td>Soyabean Sauce</td>
<td>A.16.12.01.275</td>
<td>415</td>
</tr>
<tr>
<td>Synthetic food colour preparation &amp; Mixtures</td>
<td>A.26.14,363</td>
<td>415</td>
</tr>
<tr>
<td>Table (creamery) Butter</td>
<td>A.11.02.19,269</td>
<td>415</td>
</tr>
<tr>
<td>Table Margarine</td>
<td>A.12.275</td>
<td>415</td>
</tr>
<tr>
<td>Taj</td>
<td>A.05.06.02,197</td>
<td>415</td>
</tr>
<tr>
<td>Taramira Oil</td>
<td>A.17.11.10,298</td>
<td>415</td>
</tr>
<tr>
<td>Tartrazine</td>
<td>A.26.01.349</td>
<td>415</td>
</tr>
<tr>
<td>Tea</td>
<td>A.14.278</td>
<td>415</td>
</tr>
<tr>
<td>Til Oil</td>
<td>A.17.11,298</td>
<td>415</td>
</tr>
<tr>
<td>Tisi-ka-tel</td>
<td>A.17.04.279</td>
<td>415</td>
</tr>
<tr>
<td>Toria tel</td>
<td>A.17.06,280</td>
<td>415</td>
</tr>
<tr>
<td>Toddy</td>
<td>A.29.01,370</td>
<td>415</td>
</tr>
<tr>
<td>Toffees</td>
<td>A.25.01,344</td>
<td>415</td>
</tr>
<tr>
<td>Tomato Juice</td>
<td>A.16.02,284</td>
<td>415</td>
</tr>
<tr>
<td>Tomato sauce, Ketchup</td>
<td>A.16.06,287</td>
<td>415</td>
</tr>
<tr>
<td>Tomato paste</td>
<td>A.16.14,275</td>
<td>415</td>
</tr>
<tr>
<td>Tomato Puree</td>
<td>A.16.14,291</td>
<td>415</td>
</tr>
<tr>
<td>Tomato Relish</td>
<td>A.16.06,271</td>
<td>415</td>
</tr>
<tr>
<td>Toned Milk</td>
<td>A.11.01.08.244</td>
<td>415</td>
</tr>
<tr>
<td>Toned Milk</td>
<td>A.11.01.11,249</td>
<td>415</td>
</tr>
<tr>
<td>Toria Oil</td>
<td>A.17.06,280</td>
<td>415</td>
</tr>
<tr>
<td>Turmeric Powder</td>
<td>A.05.20.01,223</td>
<td>415</td>
</tr>
<tr>
<td>Turmeric Whole</td>
<td>A.05.20,223</td>
<td>415</td>
</tr>
<tr>
<td>Urd Whole</td>
<td>A.18.06.06,321</td>
<td>415</td>
</tr>
<tr>
<td>Urd Dal</td>
<td>A.18.06.11,308</td>
<td>415</td>
</tr>
<tr>
<td>Vanaspati</td>
<td>A.19.338</td>
<td>415</td>
</tr>
<tr>
<td>Vegetable oil, Refined</td>
<td>A.17.15,285</td>
<td>415</td>
</tr>
<tr>
<td>Vermicellie</td>
<td>A.18.11,313</td>
<td>415</td>
</tr>
<tr>
<td>Vinegar</td>
<td>A.20,340</td>
<td>415</td>
</tr>
<tr>
<td>Warq Chandi-ka</td>
<td>A.27,352</td>
<td>415</td>
</tr>
<tr>
<td>Water-melon seed Oil</td>
<td>A.17.17,303</td>
<td>415</td>
</tr>
<tr>
<td>Wheat</td>
<td>A.18.06.01,317</td>
<td>415</td>
</tr>
<tr>
<td>Wholemeal Barley Powder</td>
<td>A.18.05.01,316</td>
<td>415</td>
</tr>
<tr>
<td>Yoghurt</td>
<td>A.11.02.23,274</td>
<td>415</td>
</tr>
</tbody>
</table>