



PREVENTION OF FOOD ADULTERATION

Shakun Sl.No.9

-COPY OF-

NOTIFICATION

Dated 6th May, 2005



FS - 94454
ISO 9001:2000 Certified
British Standards Institution

The following draft of certain rules further to amend the Prevention of Food Adulteration Rules, 1955, which the Central Government, after consultation with the Central Committee for Food Standards, proposes to make in exercise of the powers conferred by sub-section (1) of section 23 of the Prevention of Food Adulteration Act, 1954 (37 of 1954), is hereby published, as required by the said sub-section, for the information of all persons likely to be affected thereby, and notice is hereby given that the said draft rules will be taken into consideration after the expiry of a period of sixty days from the date on which copies of the Official Gazette in which this notification is published, are made available to the public.

Objections or suggestions, if any, may be addressed to the Secretary, Ministry of Health and Family Welfare, Government of India, Nirman Bhavan, New Delhi-110011.

The objections and suggestions which may be received from any person with respect to the said draft rules before the expiry of the period so specified will be considered by the Central Government.

DRAFT RULES

1. (1) These rules may be called the **Prevention of Food Adulteration (.....Amendment) Rules, 2005.**
- (2) They shall come into force on the date of their final publication in the Official Gazette.
2. In the Prevention of Food Adulteration Rules, 1955 (hereinafter referred to as the said rules), in Appendix B, -
 - (i) for item, A. 14, the following shall be substituted, namely, -

“A. 14 Tea means tea other than Kangra tea obtained by acceptable processes, exclusively from the leaves, buds and tender stems of plant of the *Camellia Sinensis* (L) O.Kuntze. It may be in the form of black or oolong tea. The product shall have characteristic flavour free from any off odour, taint and mustiness. It shall be free from living insects, moulds, dead insects, insect fragments and rodent contamination visible to the naked eye (corrected if necessary for abnormal vision). The product shall be free from extraneous matter, added colouring matter and harmful substances:

Provided that the 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 processes from materials of plants origin either in their natural state or after processing for human consumption in packaged tea only. Tea containing added flavour shall bear proper label declaration as provided in sub-rule (YY) of rule 42. Tea used in the manufacture of flavoured tea shall conform to the standards of tea. The flavoured tea manufacturers shall register themselves with the Tea Board before marketing flavoured tea. It may also contain 0.2 per cent pectinase enzyme. The product shall conform to the following requirement in which all the figures given are expressed on the basis of the material oven-dried at $103 \pm 2^\circ \text{C}$

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(a) Total Ash (m/m)	Not less than 4.0 percent and not more than 8.0 percent
(b) Water Soluble Ash	Not less than 45.0 percent of total ash
(c) Alkalinity of water soluble ash expressed as KOH (m/m)	Not less than 1.0 percent and not more than 3.0 percent.
(d) Acid - insoluble ash (m/m)	Not more than 1.0 percent
(e) Water extract (m/m)	Not less than 32.0 percent
(f) crude Fibre (mlm)	Not more than 16.5 percent

(ii) After item A. 14.01, the following shall be inserted, namely, -

“A. 14.02 Green Tea means the product derived solely and exclusively, and produced by acceptable processes, notably enzyme, inactivation, rolling or comminution and drying, from the leaves, buds and tender stems of varieties of the species *Camellia sinensis* (L) O.Kuntze, known to be suitable for making tea for consumption as a beverage. The product shall have characteristic flavour free from any off odour, taint and mustiness. It shall be free from living or dead insects, moulds, insect fragments and rodent contamination visible to the naked eye (corrected if necessary for abnormal vision). The product shall be free from extraneous matter, added colouring matter and harmful substances:

Provided that the 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 processes from materials of plants origin either in their natural state or after processing for human consumption in packaged tea only. Tea containing added flavour shall bear proper label declaration as provided in sub-rule (YY) of rule 42. Tea used in the manufacture of flavoured tea shall conform to the standards of tea. The flavoured tea manufacturers shall register themselves with the Tea Board before marketing flavoured tea. It may also contain 0.2 percent pectinase enzyme. The product shall conform to the following requirements in which all the figures given are expressed on the basis of the material oven-dried at $103 \pm 2^{\circ}$ C.

1	Total Ash (m/m)	Not less than 4.0 percent and not more than 8.0 percent
2	Water - soluble ash	Not less than 45.0 percent of total ash.
3	Alkalinity of water -- soluble Ash expressed as KOH (m/m)	Not less than 1.0 percent of total ash and not more than 3.0 percent
4	Acid-insoluble ash(m/m)	Not more than 1.0 percent
5	Water-extract (m/m)	Not less than 32.0 percent
6	Crude fibre (m/m)	Not more than 16.5 percent
7	Total catechins (m/m)	Not less than 9.0 percent and not more than 19.0 percent

Sd/-
(Rita Teaotia)
Jt. Secy.

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(Department of Health)
New Delhi

Note : The Prevention of Food Adulteration Rules, 1955 were published in Part II, Section 3 of Gazette of India *vide* S.R.O. 2106, dated the 12th September, 1955 and were last amended *vide* No.G.S.R.185(E), dated 21-3-2005.

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