

# **PREVENTION OF FOOD ADULTERATION (II AMENDMENT) RULES, 2005**

**MINISTRY OF HEALTH AND FAMILY WELFARE**

**(Department of Health)**

**NOTIFICATION**

**New Delhi, the 21<sup>st</sup> March, 2005**

**\*G.S.R. 185(E).**— Whereas a draft of certain rules further to amend the Prevention of Food Adulteration Rules, 1955, was published, as required by sub-section (1) of Section 23 of the Prevention of Food Adulteration Act, 1954 (37 of 1954), at pages 1 to 134 in the Gazette of India, Extraordinary, Part II, Section 3, Sub-Section (i) dated the 16<sup>th</sup> June, 2003 under the notification of the Government of India in the Ministry of Health and Family Welfare (Department of Health), Number GSR 489(E) dated the 16<sup>th</sup> June, 2003 inviting objections and suggestions from all persons likely to be affected thereby before the expiry of a period of sixty days from the date on which the copies of the Official Gazette containing the said notification, were made available to the public;

And whereas the copies of the said Gazette were made available to the public on the 23<sup>rd</sup> June, 2003;

And whereas objections or suggestions received from the public within the specified period on the said draft rules have been considered by the Central Government;

Now, therefore, in exercise of the powers conferred by section 23 of the said Act, the Central Government, after consultation with the Central Committee for Food Standards, hereby makes the following rules further to amend the Prevention of Food Adulteration Rules, 1955, namely:-

1. (1) These rules may be called the Prevention of Food Adulteration (II Amendment) Rules, 2005.

(2) They shall come into force after six months from the date of publication in the Official Gazette.

2. In the Prevention of Food Adulteration Rules, 1955 (hereinafter referred to as the said rules),

(i) in Rule 57, in sub rule (2), in the table,-

(a) against serial number 1 relating to Lead, in columns (2) and (3), after the entries under (ii-a), the following entry shall be inserted, namely, -

“(ii-b) Brewed Vinegar and Synthetic Vinegar Nil ” ;

(b) against serial number 2 relating to Copper before the entries “foods not specified” the following entries shall be inserted, namely, -

“(ii-d) Brewed Vinegar and Synthetic Vinegar Nil ” ;

(c) against serial number 3 relating to Arsenic before the entries “foods not specified” the following entries shall be inserted, namely, -

“(iv-a) Brewed Vinegar and Synthetic Vinegar 0.1 ” ;

(ii) In the said rules, in Appendix B, for items A.16.01 to A.16.16, the following shall be substituted, namely:-

---

***\*Published in the Gazette of India (extraordinary) Part-II, section 3, sub-section (i) vide G.S.R. 185(E), dated 21st March, 2005.***

**A.16.01 Thermally Processed Fruits (Canned/Bottled/Flexibly packaged/Aseptically packed)** means the products obtained from sound, matured, dehydrated, fresh or frozen, peeled or un-peeled, previously packed, whole, halves or cut pieces of fruits packed with any suitable packing medium and processed by heat, in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage. It may contain water, fruit juice, dry or liquid nutritive sweeteners, spices and condiments and any other ingredients suitable to the product. The packing medium alongwith its strength shall be declared on the label.

2.The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. Drained weight of fruits shall be not less than the weight given below:—

(i) Liquid pack	Not less than 50.0 percent of net weight of the contents
(ii) Solid Pack	Not less than 70.0 percent of net weight of the contents

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the net weight of the container, when packed in the rigid containers. The net weight of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

**A.16.02 Thermally Processed Fruit Cocktail / Tropical Fruit Cocktail (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)** means the product prepared from a mixture of fruits which shall be declared on the label. Such fruits may be fresh, frozen, dehydrated or previously processed. The fruit mixture may be packed with any suitable packing medium and processed by heat in an appropriate manner before or after being sealed in a container so as to prevent spoilage. The packing medium alongwith its strength when packed shall be declared on the label.

2. The name of the fruits used in the product and prepared in any style shall be declared on the label alongwith the range of percentage of each fruit used in the product. The drained weight of fruits shall be not less than the weight given below:-

- (a) Liquid pack – 50.0 percent of net weight of contents
- (b) Solid pack – 70.0 percent of net weight of contents

3. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the net weight of the container, when packed in the rigid containers. The net weight of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

**A.16.03 Thermally Processed Vegetables (Canned, Bottled/Flexible pack / Aseptically Packed)** means the product obtained from fresh, dehydrated or frozen vegetables either singly or in combination with other vegetables, peeled or un-peeled, with or without the addition of water, common salt and nutritive sweeteners, spices and condiments or any other ingredients suitable to the product, packed with any suitable packing medium appropriate to the product processed by heat, in an appropriate manner, before or after being sealed in a container so as to prevent spoilage. The packing medium alongwith its strength shall be declared on the label. The product may be prepared in any suitable style appropriate to the product. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. The name of the vegetables used in the product and prepared in any style shall be declared on the label alongwith the range of percentage of each vegetable used in the product. Drained weight of vegetables shall be not less than the weight given below:-

(i) Liquid Pack:-	
(a) Mushroom	50.0 percent of net weight of contents
(b) Green Beans, Carrots, Peas, Sweet corn/ baby corn	50.0 percent of net weight of contents
(c) Mushroom packed in Sauce	25.0 percent of net weight of contents

(d) Other vegetables	50.0 percent of net weight of contents
(ii) Solid Pack	70.0 percent of net weight of contents

2. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the net weight of the container, when packed in the rigid containers. The net weight of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

**A.16.04 Thermally Processed Curried Vegetables / Ready to Eat Vegetables** means the product prepared from fresh, dehydrated or frozen or previously processed vegetables, legumes, cereals or pulses, whether whole or cut into pieces. The vegetable(s), either singly or in combination, may be prepared in any suitable style applicable for the respective vegetable in normal culinary preparation. It may contain salt, nutritive sweeteners, spices and condiments, edible vegetable oils and fats, milk fat and any other ingredients suitable to the product and processed by heat, in an appropriate manner, before or after being - in a container, so as to prevent spoilage.

2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D.

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the net weight of the container, when packed in the rigid containers. The net weight of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

**A.16.05 Thermally Processed Vegetable Soups (Canned, Bottled, flexible pack And/ Or Aseptically Packed)** means unfermented but fermentable product, intended for direct consumption, prepared from juice/ pulp/puree of sound, mature vegetables, fresh, dehydrated, frozen or previously processed, singly or in combination, by blending with salt, nutritive sweeteners, spices and condiments and any other ingredients suitable to the product, cooked to a suitable consistency and processed by heat in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage. It may be clear, turbid or cloudy.

2. The product shall have total soluble solids (m/m) not less than 5.0 percent except for tomato soup where it shall be not less than 7.0 percent (w/w).

3. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D.

4. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the net weight of the container, when packed in the rigid containers. The net weight of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

**A.16.06 Thermally Processed Fruits Juices (Canned, Bottled, Flexible And/ or Aseptically Packed)** means unfermented but fermentable product, pulpy, turbid or clear, intended for direct consumption obtained by a mechanical process from sound, ripe fruit or the fresh thereof and processed by heat, in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage. The juice may have been concentrated and later reconstituted with water suitable for the purpose of maintaining the essential composition and quality factors of the juice. It may contain salt. One or more of the nutritive sweeteners may be added in amounts not exceeding 50 g/kg but not exceeding 200g/kg in very acidic fruits. The product is not required to be called sweetened juice till the added nutritive sweeteners are not in excess of 15g/kg.

2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. The product shall meet the following requirements:-

## FRUIT JUICES

	TSS Min. (%)	Acidity expressed as Citric Acid Max. (%)	Added Nutritive Sweeteners Max (g/kg)
1. Apple Juice	10	3.5 (as malic acid)	-
2. Orange Juice	10	3.5	50
(a) Freshly expressed	10	3.5	-
(b) reconstituted from concentrate			
3. Grape Fruit Juice	9	-	50
4. Lemon Juice	6	4.0	200
5. Lime Juice	-	5.0	200
6. Grape Juice	15	3.5	-
(a) Freshly expressed	15	3.5	-
(b) reconstituted from concentrate			
7. Pineapple Juice			
(a) Freshly expressed	10	3.5	50
(b) reconstituted from concentrate	10	3.5	-
8. Black Currant	11	3.5	200
9. Mango, Guava or any other pulpy fruit	15	3.5	GMP
10. Other Fruit Juices of single species - not very acidic	10	3.5	50
11. Other Fruit Juices of single species - very acidic	10	3.5	200
12. Other Fruit Juices of single species or combination thereof-not very acidic	10	3.5	50
13. Other Fruit Juices of single species or combination thereof - very acidic	10	3.5	200

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the net weight of the container, when packed in the rigid containers. The net weight of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

**A.16.07 Thermally Processed Vegetable Juices (Canned, Bottled, Flexible Pack And/ or Aseptically Packed)** means the unfermented but fermentable product or may be lactic acid fermented product intended for direct consumption obtained from the edible part of one or more vegetables, including roots, and tubers (e.g. carrots, garlic) stems & shoots (e.g. Asparagus), leaves & flowers (e.g. spinach and cauliflower) and legumes (e.g. peas) singly or in combination, may be clear, turbid or pulpy, may have been concentrated & reconstituted with water suitable for the purpose of maintaining the essential composition & quality factors of the juice and processed by heat, in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage. It may contain salt, nutritive sweeteners, spices and condiments, vinegar, whey or lactoserum having undergone lactic acid fermentation not more than 100 gm/kg and any other ingredients suitable to the product.

2. The product shall have total soluble solids free of added salts not less than 5.0 percent (w/w).
3. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D.
4. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the net weight of the container, when packed in the rigid containers. The net weight of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

**A.16.08 Thermally Processed Tomato Juice** means the unfermented juice obtained by mechanical process from tomatoes (*Lycopersicon esculentus* L) of proper maturity and processed by heat, in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage. The juice may have been concentrated and reconstituted with water for the purpose of maintaining the essential composition and quality factors of the juice. The product may contain salt and other ingredients suitable to the product. The product shall be free from skin, seeds and other coarse parts of tomatoes. The product shall have pleasant taste and flavour characteristic of tomatoes free from off flavour and evidence of fermentation.

2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. The product shall conform to the requirements of Total Soluble Solids m/m free of added salt to be not less than 5.0 percent.
3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the net weight of the container, when packed in the rigid containers. The net weight of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

**A.16.09 Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)** means an unfermented but fermentable pulpy or non-pulpy, turbid or clear product intended for direct consumption made from fruit singly or in combination, obtained by blending the fruit juice / pulp/fruit juice concentrate and/ or edible part of sound, ripe fruit(s), concentrated or unconcentrated with water, nutritive sweeteners and processed by heat, in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage.

2. Lemon and Lime juice may be added as an acidifying agent in quantities which would not impair characteristic fruit flavour of the fruit used. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the following requirements:-

	<b>TSS Min. (%)</b>	<b>Min. Fruit Juice Content (%)</b>	<b>Acidity Expressed as Citric Acid Max (%)</b>
<b>NECTARS OF CITRUS JUICE</b>			
Orange Nectar	15	40	1.5
Grape Fruit Nectar	15	20	1.5
Pineapple Nectar	15	40	1.5
Mango Nectar	15	20	1.5
Guava Nectar	15	20	1.5
Peach Nectar	15	20	1.5
Pear Nectar	15	20	1.5
Apricot Nectar	15	20	1.5
Non-pulpy Black Currant Nectar	15	20	1.5
Other Fruit Nectar	15	20	1.5

Other Fruit Nectars of High Acidity/ Pulpy / Strong Flavour	15	20	1.5
Mixed Fruit Nectar	15	20	1.5

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the net weight of the container, when packed in the rigid containers. The net weight of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

**A.16.10 Thermally Processed Fruit Beverages / Fruit Drink/ Ready to Serve Fruit Beverages (Canned, Bottled, Flexible Pack And/ Or Aseptically Packed)** means an unfermented but fermentable product which is prepared from juice or Pulp/Puree or concentrated juice or pulp of sound mature fruit, by blending with nutritive sweeteners and water or milk and processed by heat, in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage.

2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. The product shall meet the following requirements:-

(i) Total Soluble solid (m/m)	Not less than 10.0 percent
(ii) Fruit juice content (m/m)	
(a) Lime ready to serve beverage	Not less than 5.0 percent
(b) All other beverage/drink	Not less than 10.0 percent

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the net weight of the container, when packed in the rigid containers. The net weight of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

**A.16.11 Thermally Processed Mango Pulp / Puree and Sweetened Mango Pulp / Puree (Canned, Bottled, Flexible Pack And/ Or Aseptically Packed)** means unfermented but fermentable product intended for direct consumption obtained from edible portion of sound, ripe mangoes (*Mangifera indica*.L.), by sieving the prepared fruits, where as, the puree is obtained by finely dividing the pulp by a finisher or other mechanical means and processed by heat in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage.

2. It may contain one or more nutritive sweeteners in amounts not exceeding 50 gm/ kg. However, the product shall be described as sweetened Mango pulp/ puree if the amount of nutritive sweeteners is in excess of 15 gm / kg.

3. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the following requirements:-

((i) Total Soluble Solids (m/m)	
(a) Sweetened	Not less than 15.0 percent
(b) Unsweetened	Not less than 12.0 percent
(ii) Acidity as Citric Acid	Not less than 0.3 percent

4. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the net weight of the container, when packed in the rigid containers. The net weight of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

**A.16.12 Thermally Processed Fruit Pulp / Puree And Sweetened Fruit Pulp / Puree other than Mango (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)** means unfermented but fermentable product intended for direct consumption obtained from edible portion of sound, ripe fruit of any suitable kind & variety by sieving the prepared fruits, where as,

the puree is obtained by finely dividing the pulp by a finisher or other mechanical means and processed by heat in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage.

2. It may contain one or more nutritive sweeteners in amounts not exceeding 50 gm/Kg. However, the product shall be described as sweetened pulp/puree if the amount of nutritive sweeteners is in excess of 15 gm. /kg.

3. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the following requirements:-

(i) Total Soluble Solids (m/m) exclusive of added sugar	Not less than 6.0 percent
(ii) Acidity as Citric Acid	Not less than 0.3 percent

4. The container shall be filled with the product and shall occupy not less than 90.0 percent of the net weight of the container, when packed in the rigid containers. The net weight of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

**A. 16.13 Thermally Processed Concentrated Fruit / Vegetable Juice / Pulp/ Puree (Canned, Bottled, Flexible Pack And/ Or Aseptically Packed)** means the unfermented product which is capable of fermentation, obtained from the juice or pulp or puree of sound, ripe fruit(s) / vegetable(s), from which water has been removed to the extent that the product has a total soluble content of not less than double the content of the original juice/ pulp/ puree prescribed vide item A.16.06 and A.16.07. Natural volatile components may be restored to the concentrates where these have been removed. It may be pulpy, turbid or clear and preserved by heat, in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage.

2. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the net weight of the container, when packed in the rigid containers. The net weight of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

**A.16.14 Thermally Processed Tomato Puree And Paste (Canned, Bottled, Flexible Pack And/ Or Aseptically Packed)** means unfermented product which is capable of fermentation, obtained by concentrating the juice of sound ripe tomatoes to the desired concentration. It may contain salt and other ingredients suitable to the products.

2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the following requirements:-

S.No.	Product	Total Soluble Solids (w/w)
1.	Tomato Puree	Not less than 9.0 percent
2.	Tomato Paste	Not less than 25.0 percent

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the net weight of the container, when packed in the rigid containers. The net weight of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

**A.16.15 Soup Powders** means the products obtained by mechanical dehydration of fresh vegetables/ fruits juice / pulp/puree of sound, vegetables / fruits and or earlier concentrated, dehydrated, frozen or processed fruits & vegetables, singly or in combination by blending with salt, nutritive sweeteners, spices and condiments and any other ingredients suitable to the product, as appropriate to the product and packed suitably to prevent spoilage.

2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. The product shall comply with the following requirements:-

(i) Moisture (m/m)	Not more than 5.0 percent
(ii) Total soluble solids (m/m) (on dilution on ready to serve basis)	Not less than 5.0 percent

**A.16.16 Fruit/Vegetable Juice / Pulp/ Puree With Preservatives For Industrial Use only** means an unfermented but fermentable product, pulpy, turbid or clear, obtained by a mechanical process from sound ripe fruits/ vegetables.

2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D.

3. The container shall be well filled with the product shall occupy not less than 90.0 percent of the net weight of the container, when packed in the rigid containers. The net weight of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

**A.16.17 Concentrated Fruit Vegetable Juice /Pulp / Puree With Preservatives For Industrial Use Only** means an unfermented product, which is capable of fermentation, obtained from the juice or pulp or puree of fruit(s) / vegetable (s), from which the water has been removed to the extent that the product has a soluble solids content of not less than double the content of the original juice, pulp, puree prescribed under item A.16.06 and A.16.07. It may be pulpy, turbid or clear.

2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D.

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the net weight of the container, when packed in the rigid containers. The net weight of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

**A.16.18 Tamarind Pulp/Puree And Concentrate** means the unfermented product which is capable of fermentation, obtained from fresh or dried tamarind, by boiling with water and sieving it, and preserved either by thermal processing or by using permitted preservatives.

2. The Tamarind Concentrate is the product obtained from tamarind pulp/puree from which water has been removed by evaporation to achieve appropriate concentration.

3. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the following requirements:-

	Minimum TSS Percent	Minimum Acidity Percent	Ash Insoluble in dilute HCL Percent (Maximum)
Tamarind Pulp/Puree	32	4.5	0.4
Tamarind Concentrate	65	9.0	0.8

4. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the net weight of the container, when packed in the rigid containers. The net weight of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

**A.16.19 Fruit Bar/ Toffee** means the product prepared by blending Pulp/Puree from sound ripe fruit, fresh or previously preserved, nutritive sweeteners, butter or other edible vegetable fat or milk solids and other ingredients appropriate to the product & dehydrated to form sheet which can be cut to desired shape or size.

2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. The product shall comply with the following requirements:-

(i) Moisture (m/m)	Not more than 20.0 percent
(ii) Total soluble solids (m/m)	Not less than 75.0 percent
(iii) Fruit content (m/m)	Not less than 25.0 percent



**A.16.20 Fruit/Vegetable, Cereal Flakes** means the product prepared by blending fruit(s) Pulp/Puree of sound ripe fruit(s) / vegetables of any suitable variety, fresh, frozen or previously preserved, starch, cereals & nutritive sweeteners, other ingredients appropriate to the product with or without salt & dehydrated in the form of flakes.

2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. The product shall comply with the following requirements:-

(i) Moisture (m/m)	Not more than 6.0 percent
(ii) Acid insoluble Ash (m/m)	Not more than 0.5 percent
(iii) Starch (m/m)	Not more than 25.0 percent

**A.16.21 Squashes, Crushes, Fruit Syrups/Fruit Sharbats and Barley Water** means the product prepared from unfermented but fermentable fruit juice/puree or concentrate clear or cloudy, obtained from any suitable fruit or several fruits by blending it with nutritive sweeteners, water and with or without salt, aromatic herbs, peel oil and any other ingredients suitable to the products.

2. **Cordial** means a clear product free from any cellular matter, obtained by blending unfermented but fermentable clarified fruit juice with nutritive sweeteners & water with or without salt and peel oil and any other ingredients suitable to the products.

3. **Barley water** means the product prepared from unfermented but fermentable fruit juice by blending it with nutritive sweeteners, water with or without salt and peel oil and barley starch not less than 0.25 percent and any other ingredient suitable to the product.

4. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. The product shall comply with the following requirements:-

Name of the Products	Min (%) of fruit juice/puree in the final product	Total Soluble Solids Min (%)	Acidity express as Citric Acid Max (%)
(1) Squash	25	40	3.5
(2) Crush	25	55	3.5
(3) Fruit Syrup/ Fruit Sharbats	25	65	3.5
(4) Cordial	25	30	3.5
(5) Barley Water	25	30	2.5

5. Any syrup/ sharbats containing a minimum of 10 percent of dry fruits shall also qualify to be called as fruits syrups.

6. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the net weight of the container, when packed in the rigid containers. The net weight of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

**A.16.22 Ginger Cocktail (Ginger Beer Or Gingerale)** means the product prepared by blending ginger juice or its oleoresin or essence with water and nutritive sweeteners.

2. The product shall be free from extraneous matter. When suitably diluted shall have the colour and flavour characteristic of the product.

3. The minimum total soluble solids shall not be less than 30.0 percent (m/m).

4. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D.

5. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the net weight of the container, when packed in the rigid containers. The net weight of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

**A.16.23 Synthetic Syrup for use in Dispensers for carbonated water** means carbonated water obtained by blending nutritive sweeteners with water and other ingredients appropriate to the product.

2. The total soluble solid content (m/m) of the product shall not be less than 30 percent. The product when suitably reconstituted shall conform to the requirements of carbonated water and match in all respects, except Carbon Dioxide contents, with similar product as bottled for direct consumption. It shall be free from extraneous matter.

3. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D.

4. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the net weight of the container, when packed in the rigid containers. The net weight of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

**A.16.24 Murabba** means the product, prepared from suitable, sound whole or cut grated fruits, rhizome or vegetables, appropriately prepared, suitable for the purpose, singly or in combination, by impregnating it, with nutritive sweeteners to a concentration adequate to preserve it.

2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. The product shall conform to the following composition:

(i) Total soluble solids (m/m)	Not less than 65.0 percent
(ii) Fruit contents (m/m)	Not less than 55.0 percent

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the net weight of the container, when packed in the rigid containers. The net weight of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

**A.16.25 Candied, Crystallised And Glazed Fruit / Vegetable / Rhizome / Fruit Peel**

1. **Candied Fruits / Vegetables/ Rhizome / Fruit Peel** means the product prepared from sound and ripe fruits, vegetables, rhizomes or fruit peel, of any suitable variety, appropriately prepared, by impregnating it with nutritive sweeteners to a concentration adequate to preserve it.

2. **Crystallised Fruit / Vegetable/ Rhizome / Fruit Peel** means the product prepared from candied product by coating with pure crystallised sugar or by drying the syrup on wet candied fruit.

3. **Glazed Fruit/ Vegetable/Rhizome / Fruit Peel** means the product prepared from candied product by coating it with a thin transparent layer of heavy syrup with or without pectin which has dried to a more or less firm texture on the product.

4. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the following requirements:-

(i) The percentage of total sugar (w/w)	Not less than 70.0
(ii) Percentage of reducing Sugar to total sugar	Not less than 25.0

**A.16.26 Mango Chutney** means the product prepared from washed clean sound mango (*Mangifera indica* L.) of any suitable variety, which have been peeled, sliced or chopped or shredded or comminuted and cooked with nutritive sweeteners. It may contain Salt, Spices, Condiments and any other ingredient suitable to the product and preserved by thermal processing/ or other means.

2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the following requirements:-

(i) Total Soluble solids (m/m)	Not less than 50.0 percent
(ii) Fruit content (m/m)	Not less than 40.0 percent
(iii) pH	Not more than 4.6
(iv) Total ash	Not more than 5.0 percent
(v) Ash insoluble in hydrochloric acid	Not more than 0.5 percent

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the net weight of the container, when packed in the rigid containers. The net weight of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

**A.16.27 Tomato Ketchup and Tomato Sauce** means the product prepared by blending tomato juice/Puree/Paste of appropriate concentration with nutritive sweeteners, salt, vinegar, spices and condiments and any other ingredients suitable to the product and heating to the required consistency. Tomato Paste may be used after dilution with water suitable for the purpose of maintaining the essential composition of the product.

2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the following requirements:-

(i) Total Soluble solids (m/m) Salt free basis	Not less than 25.0 percent
(ii) Acidity as acetic acid	Not less than 1.0 percent

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the net weight of the container, when packed in the rigid containers. The net weight of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

**A.16.28 Culinary Pastes / Fruits and Vegetable Sauces Other Than Tomato Sauce and Soya Sauce** means a culinary preparation used as an adjunct to food, prepared from edible portion of any suitable fruit/vegetable including, roots, tubers & rhizomes, their pulps/purees, dried fruits, singly or in combination by blending with nutritive sweeteners, salt, spices and condiments and other ingredient appropriate to the product.

2. The product may contain food additives permitted in Appendix C. It may contain caramel but shall not contain any other added colour whether natural or synthetic. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the following requirements:-

Name of the Product	Total Soluble Solids (Salt free basis) (m/m)	Acidity % (as acetic acid)
(i) Chilli Sauce	Not less than 8.0 percent	Not less than 1.0 percent
(2) Fruits / Vegetable Sauces	Not less than 15.0 percent	Not less than 1.2 percent
(3) Culinary Paste/ Sauce	Not less than 8.0 percent	Not less than 1.0 percent
(4) Ginger Paste	Not less than 3.0 percent	Not less than 1.0 percent

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the net weight of the container, when packed in the rigid containers. The net weight of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

**A.16.29 Soyabean Sauce** means the product obtained from wholesome soyabeans, by fermenting the soyabean paste in which trypsin inhibitors have been inactivated & blending with salt, nutritive sweeteners. It may contain spices and condiments and other ingredients appropriate to the product preserved by using permitted preservative.

2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the following requirements:-

(i) Total Soluble solids (m/m) Salt free basis	Not less than 25.0 percent
(ii) Acidity as ascertic acid	Not less than 0.6 percents

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the net weight of the container, when packed in the rigid containers. The net weight of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

**A.16.30 Carbonated Fruit Beverages 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. It may contain peel oil and fruit essences. It may also contain any other ingredients appropriate to the products.

2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the following requirements:-

(i) Total Soluble solids (m/m)	Not less than 10.0 percent
(ii) Fruit content (m/m)	
(a) Lime or Lemon juice	Not less than 5.0 percent
(b) Other fruits	Not less than 10.0 percent

3. The product shall have the colour, taste & flavour characteristic of the product & shall be free from extraneous matter.

4. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the net weight of the container, when packed in the rigid containers. The net weight of the container is the volume of distilled water at 20°C which the sealed container is capable of holding when completely filled.

**A.16.31 Jam** means the product prepared from sound, ripe, fresh, dehydrated, frozen or previously packed fruits including fruit juices, fruit pulp, fruit juice concentrate or dry fruit by boiling its pieces or pulp or puree with nutritive sweeteners namely sugar, dextrose, invert sugar or liquid glucose to a suitable consistency. It may also contain fruit pieces and any other ingredients suitable to the products. It may be prepared from any of the suitable fruits, singly or in combination. It shall have the flavour of the original fruit(s) and shall be free from burnt or objectionable flavours and crystallization.

2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the following requirement:-

Total soluble solids (m/m)	Not less than 65.0 percent
----------------------------	----------------------------

3. The product shall be manufactured from not less than 45 percent, by weight, of original prepared, fruit, exclusive of any added sugar or optional ingredients of finished product except where fruit is strawberry or raspberry where it shall contain not less than 25 percent fruit.

**A.16.32 Fruit Jelly** means the product prepared by boiling fruit juice or fruit (s) of sound quality, with or without water, expressing and straining the juice, adding nutritive sweeteners, and concentrating to such a consistency that gelatinisation takes place on cooling. The product shall not be syrupy, sticky or gummy and shall be clear, sparkling and transparent.

2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the following requirements:-

Total soluble solids (m/m)	Not less than 65.0 percent
----------------------------	----------------------------

3. The product shall be manufactured from not less than 45 percent, by weight, of original prepared fruit, exclusive of any added sugar or optional ingredients of finished product.

**A.16.33 Fruit Cheese** means the product prepared from pulp/puree of sound, ripe fruit (s), whether fresh, frozen or previously preserved or dry fruits, by cooking with salt, nutritive sweeteners to attain a thick consistency so that it sets on cooling. Cheese shall be neither too soft nor too hard to chew. It may be prepared from any of the suitable fruits, singly or in combination. It shall have the flavour of the original fruit(s) and shall be free from burnt or objectionable flavours and crystallization.

2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the following requirement:-

Total soluble solids (m/m)	Not less than 65.0 percent
----------------------------	----------------------------

3. The product shall be manufactured from not less than 45 percent by weight, of original prepared fruit, exclusive of any added sugar or optional ingredients of finished product except where fruit is strawberry or raspberry where it shall contain not less than 25 percent fruit.

**A.16.34 Marmalades** means a product prepared by boiling sound fruits with peel, pulp and Juice, with or without water, added nutritive sweeteners and concentrating to such a consistency that gelatinisation takes place on cooling of the product. It shall not be syrupy, sticky or gummy and shall be clear and transparent.

2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the following requirements:-

(i) Total soluble solids (m/m)	Not less than 65.0 percent
(ii) Fruit content except peel (m/m)	Not less than 45.0 percent
(iii) Peel in suspension	Not less than 5.0 percent

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the net weight of the container, when packed in the rigid containers. The net weight of the container is the volume of distilled water at 20 degree C which the sealed container is capable of holding when completely filled.

**A.16.35 Dehydrated Fruits** means the product, prepared from edible part of suitable variety of sound fruit, free from blemishes, insect or fungal infection, of appropriate maturity, from which, moisture has been removed, under controlled conditions of temperature, humidity and airflow, to the extent that the product is preserved.

2. It may be whole, sliced, quarters, pieces or powdered. The finished product shall have uniform colour and shall be free from extraneous matter. The product shall have moisture content not more than 20 percent m/m. When in powder form, it shall be free flowing and free from agglomerates.

3. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D.

**A.16.36 Dehydrated Vegetables** means the product, prepared from edible portions of suitable variety of sound vegetable, free from insect or fungal infection, free from blemishes, suitably prepared, from which moisture has been removed under controlled conditions of temperature, humidity & airflow, to the extent that the product is preserved.

2. It may be whole, sliced, quarters, pieces, flakes, kibbled, granules or powdered. The finished product shall have uniform colour and shall be free from discolouration due to scorching or enzymatic reaction. It shall be free from stalks, peels, stems and extraneous matter. When in powder form, it shall be free flowing and free from agglomerates.

3. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the requirements as given in the Table below:-

S.N.	Name of Vegetables	Moisture not more than (percent)	Sulphur Dioxide not more than (PPM)	Total Ash not more than (percent)	Ash insoluble dilute HCL not more than (percent)	Peroxidase Test
1.	Green Leafy Vegetable	7	2000ppm	-	-	Negative
2.	a) Tubers like Arvi b) Lotus-Roots Tapioca c) Yam d) Carrot e) Potato	7	2000 ppm	-	-	Negative
3.	Karela	6	-	-	-	Negative
4.	Cabbage	6	2000 ppm	-	-	Negative
5.	Okra	8	2000 ppm	-	-	Negative
6.	Onion	8	-	5	0.5	Negative
7.	Garlic	6	-	5	0.5	Negative
8.	Other Vegetables	8	2000 ppm	5	0.5	Negative
9.	Powders of Onion & Garlic	5	-	5	0.5	Negative
10.	Powders of other vegetables including tomatoes	5	2000 ppm	5	0.5	Negative

**A.16.37 Frozen Fruits/Fruit Products** means the product frozen in blocks or individually quick frozen and offered for direct consumption, if required. Frozen Fruits/Fruit products are prepared from fresh, clean, sound, whole, fruits of suitable maturity, free from insect or fungal infection, which are washed, sufficiently blanched to inactivate enzymes, if required, and are subjected to a freezing process in appropriate equipment. Freezing operation shall not be regarded as complete unless and until the product temperature has reached (minus) - 18 degree C at the thermal center after thermal stabilization. It may be prepared in any style appropriate for the respective Fruits/Fruit product in normal culinary preparation. It may contain salt, nutritive sweeteners, milk solids, spices and condiments and any other ingredient suitable to the product.

2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D.

**A.16.38 Frozen Vegetables** means the product frozen in blocks or individually quick frozen and offered for direct consumption, if required. Frozen vegetables are prepared from sound, clean vegetables of suitable maturity, free from insect or fungal infection, which are washed, sufficiently blanched to inactivate enzymes and are subjected to a freezing process in appropriate equipment. Freezing operation shall not be regarded as complete unless and until the product temperature has reached (minus) - 18 degree C at the thermal center after thermal stabilization. It may be prepared in any style appropriate for the respective vegetable in normal culinary preparation. It may contain salt, nutritive sweeteners, milk solids, spices and condiments and any other ingredient suitable to the product.

2. It shall have normal colour characteristic of the individual Vegetable. It shall have taste & flavour characteristic of the kind & variety of the vegetable used & shall be free from sand, grit & other foreign matter.

3. The product shall test negative for peroxidase. The product shall conform to the microbiological requirements given in Appendix D.

**A.16.39 Frozen Curried Vegetables/Ready-to-Eat Vegetables** means the product prepared from Fresh, Dehydrated or Frozen or previously processed vegetables, legumes, cereals or pulses, whether whole or cut into pieces. Vegetable (s) either singly or in combination may be prepared

in any suitable style applicable for the respective vegetables in normal culinary preparation. It may contain salt, nutritive sweeteners, spices and condiments, edible vegetable oils and fats and milk fat and any other ingredients suitable to the product and subjected to freezing process in appropriate equipments. Freezing operation shall not be regarded as complete unless and until the product temperature has reached (minus) - 18 degree C at the thermal center after thermal sterilization.

2. The product shall conform to the microbiological requirements given in Appendix D.

**A.16.40 Fruit Based Beverage Mix/Powdered Fruit Based Beverage** means a product, in powder form, intended for use after dilution, obtained by blending fruit solids with nutritive sweeteners and other ingredients appropriate to the product & packed in hermetically sealed containers to prevent spoilage. It shall have colour & flavour characteristic of the named fruit. It may contain Vitamins and Minerals.

2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the following requirements:-

(i) Moisture (m/m)	Not more than 5.0 percent
(ii) Fruit juice content (m/m) when reconstituted by dilution according to direction for use on the label.	Not less than 5.0 percent

**A.16.41 Fruits and Vegetable Chutney** means the product prepared from washed, clean, sound raw fruit(s) and / or vegetable(s) of any suitable variety, which have been peeled, sliced or chopped or shredded or comminuted and cooked with nutritive sweetener. It may contain salt, spices and condiments and any other ingredients suitable to the product and preserved by thermal processing or other means.

2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the following requirements:-

(i) Total soluble solids (m/m)	
(a) Fruit Chutney	Not less than 50.0 percent
(b) Vegetable Chutney	Not less than 25.0 percent
(c) Hot and Sour (Spicy Chutney)	Not less than 25.0 percent
(ii) Fruits and Vegetable content (m/m)	Not less than 40.0 percent
(iii) pH	Not less than 4.6
(iv) Total ash (m/m)	Not more than 5.0 percent
(v) Ash insoluble in hydrochloric acid (m/m)	Not more than 0.5 percent

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the net weight of the container, when packed in the rigid containers. The net weight of the container is the volume of distilled water at 20degree C which the sealed container is capable of holding when completely filled. This requirement shall not be applicable for bulk packs for industrial use.

**A.16.42 Pickles** means the preparation made from fruits or vegetables or other edible plant material including mushrooms free from insect damaged or fungal infection, singly or in combination preserved in salt, acid, sugar or any combination of the three. The pickle may contain onion, garlic, ginger, sugar jaggery, edible vegetable oil, green or red chillies, spices, spice extracts/oil, limejuice, vinegar/ acetic acid, citric acid, dry fruits and nuts. It shall be free from copper, mineral acid, alum, synthetic colours and shall show no sign of fermentation.

2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. Pickles may be of combinations as given below:-

<b>(i) Pickles in Citrus juice or Brine conforming to the following requirements:-</b>	
(a) Drained Weight	Not less than 60.0 percent
(b) Sodium Chloride content when packed in Brine	Not less than 12.0 percent
(c) Acidity as Citric Acid when packed in Citrus Juice	Not less than 1.2 percent
<b>(ii) Pickles in Oil</b>	
(a) Drained Weight	Not less than 60.0 percent
(b) Fruit and vegetable pieces shall be practically remain submerged in oil.	
<b>(iii) Pickles in Vinegar</b>	
(a) Drained Weight	Not less than 60.0 percent
(b) Acidity of vinegar as acetic acid	Not less than 2.0 percent

(iv) Pickle without medium means the pickles other than enumerated above. This may contain ingredients given in Para 1 of this specification. Such pickles shall be labelled as "(give name of vegetable or fruits) Pickle".

**A.16.43 Table Olives** means the product obtained from sound clean fruits of proper maturity from Olive tree (*Olea europaea sativa* Hoff of link) and suitably processed and preserved by natural fermentation / thermal processing or by addition of preservative. The product may be in the form of green olives, olives turning colour before complete ripeness or black olives and may be whole, stoned (pitted) stuffed, halved, quartered, sliced, chopped, minced or in broken form. The product may contain water, common salt, vinegar, olive oil, nutritive sweeteners and stuffing material pimiento, onion, almond, celery, anchovy, olive, orange or lemon peel, hazelnut capers etc singly or in combination or in the form of a paste, spices, spice extracts and aromatic herbs. The product shall be of uniform colour except seasoned olives and olives turning colour free from any foreign matter, off flavour and taste and abnormal fermentation. The product may contain food additive permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall conform to the following requirements:-

Product in brine	Sodium Chloride in brine	PH of brine	Acidity of brine as lactic acid
(A) Green olives treated /untreated	-	-	-
(i) in hermetically sealed containers	Not less than 5.0 percent	Not more than 4.0	-
(ii) in non hermetically sealed containers	Not less than 6.0 percent	Not more than 4.5	-
(iii) with natural lactic fermentation	-	-	Not less than 0.4 percent
(b) Seasoned green olives	-	-	-
(i) in hermetically sealed containers	Not less than 4.0 percent	Not more than 4.0	-
(ii) in non hermetically sealed containers	Not less than 6.0 percent	Not more than 4.5	-
(C) Olives turning colour - all treatments	Not less than 6.0 percent	-	-
(D) Black Olives			
(i) In brine	Not less than 7.0 percent	-	-
(ii) in dry salt	Not less than 10.0 percent	-	-



(E) Damaged matter	Not more than 2.0 percent by count
(F) Insect damaged Units	Not more than 2.0 percent by count
(G) Foreign matter	Not more than 1 unit/Kg

**Explanations:- For the purpose of this paragraph,-**

**'Damage Units'** mean units showing imperfection or damage to the mesocarp which may or may not be associated with superficial marks;

**'Insect Damaged Units'** means units showing insect holes or deformed fruits or those with abnormal stains or whose mesocarp has an abnormal aspect;

**'Foreign matter'** means any vegetable matter not injurious to health such as leaves, stem etc.

**"A.16.44 Grated Desiccated Coconut** means the product obtained by peeling, milling and drying the kernel of coconut (cocos nucifera). The product may be in the form of thin flakes, chips or shreds. The product shall be white in colour free from foreign matter, living insects, mould, dead insects, insect fragments and rodent contamination. The product shall have pleasant taste and flavour, free from rancidity and evidence of fermentation. The product may contain food additives permitted in Appendix C. The products shall conform to the microbiological requirements given in Appendix D. The product shall conform to the following requirements:-

(i) Extraneous Vegetable matter	Not more than 15 units/100 gm
(ii) Moisture (m/m)	Not more than 3.0 percent
(iii) Total Ash (m/m)	Not more than 2.5 percent
(iv) Oil Content (m/m)	Not less than 55.0 percent
(v) Acidity of extracted fat pressed as Lauric Acid (m/m)	Not more than 0.3 percent
(vi) Sulphur Dioxide	Not more than 50.0 mg/kg

**Explanation:-** For the purpose of this paragraph Extraneous vegetable matter means fragments of shell, fibre, peel and burnt particles."

**(iii)** In the said rules, in Appendix B for item A.20 relating to Brewed Vinegar and A.20.01 relating to synthetic vinegar and entries relating thereto, the following shall be substituted, namely,-

**"A.20 Brewed Vinegar** means a product obtained by alcoholic and acetic acid fermentation of any suitable medium such as fruits, malt (brewed exclusively from malted barely or other cereals), molasses, Jaggary, Sugar Cane juice etc. with or without addition of caramel and spices. It shall not be fortified with acetic acid.

2. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. It shall meet the following requirements:-

(i) Acidity (m/v)	Not less than 3.75 percent calculated as acetic acid
(ii) Total Solids (m/v)	Not less than 1.5 percent
(iii) Total ash content	Not less than 0.18 percent

(iv) It shall not contain sulphuric acid or any other mineral acid. It shall be free from any foreign substances or colouring matter except caramel.

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the net weight of the container, when packed in the rigid containers. The net weight of the container is the volume of distilled water at 20degree C which the sealed container is capable of holding when completely filled.

**A.20.01 Synthetic Vinegar** means the product prepared from acetic acid with or without caramel & spices and shall confirm to the following requirements:

(i) Acidity of the product shall not be less than 3.75 percent m/v.

(ii) It shall not contain sulphuric acid or any other mineral acid. It shall be free from any foreign substance or colouring matter except caramel.

2. Synthetic vinegar shall be distinctly labelled as SYNTHETIC - PREPARED FROM ACETIC ACID.

3. The container shall be well filled with the product and shall occupy not less than 90.0 percent of the net weight of the container, when packed in the rigid containers. The net weight of the container is the volume of distilled water at 20degree C which the sealed container is capable of holding when completely filled".

(iv) In the said rules in Appendix B, after item A.28, the following shall be inserted, namely,-

**"A.28.01 Raisins** means the product obtained by drying sound, clean grapes of proper maturity belonging to *Vitis vinifera* L. The product may be washed, with or without seeds and stems and may be bleached with Sulphur Dioxide. The product shall be free from foreign matter, living insects, mould, dead insects, insect fragments and rodent contamination. The product shall have uniform colour, pleasant taste and flavour, free from odour and taste and evidence of fermentation. The product shall be free from added colouring matter. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. The product shall conform to the following requirements:-

(i) Moisture (m/m)	Not more than 15.0 percent
(ii) Damaged Raisins (m/m)	Not more than 2.0 percent
(iii) Sugared Raisins (m/m)	Not more than 15.0 percent

**Explanation.-** for the purpose of this paragraph,-

(i) '**Damaged Raisins**' means raisins affected by sunburn, scars, mechanical injury which seriously affects the appearance, edibility and keeping quality;

(ii) '**Sugared Raisins**' means raisins with external or internal sugar crystals which are readily apparent and seriously affect the appearance of the raisins.

**A.28.02 Pistachio Nuts** means the product obtained from mature seeds of *Pistacia vera* L which have been sun dried and their shells opened naturally or mechanically. The product may be raw, roasted, salted and/or lime juice treated. The product shall be free from foreign matter, living insects, mould, dead insects, insect fragments and rodent contamination. The product shall have pleasant taste and flavour, free from odour and taste, mustiness and rancidity. The product shall be free from food additives. The product shall conform to the microbiological requirements given in Appendix D. The product shall conform to the following requirements:-

(i) Moisture (m/m)	Not more than 7.0 percent
(ii) Unopened Shells (m/m)	Not more than 2.0 percent
(iii) Empty Shells (m/m)	Not more than 1.0 percent

**Explanation.-**for the purpose of this paragraph,-

(i) '**Unopened Shells**' means shells which are not split open but contain a fully developed kernel;

(ii) '**Empty Shells**' means shells in which kernel is not developed;

(iii) '**Mouldy Shells**' means nuts affected by mould.

**A.28.03 Dates** means the product obtained by drying sound, clean fruits of proper maturity belonging to *Phoenix dactylifera*. The product may be washed, pitted or unpitted, with or without cap, pressed or loose. The product may be treated with sugar, glucose syrup, flour and vegetable oil. The product shall be free from foreign matter, living insects, mould, dead insects, insect fragments and rodent contamination. The product shall have pleasant taste and smell, free from odour and evidence of fermentation. The product shall be free from any added colouring matter. The product may contain food additives permitted in Appendix C. The product shall conform to the microbiological requirements given in Appendix D. The product shall conform to the following requirements:-

(i) Moisture (m/m)	Not more than 30.0 percent
(ii) Ash insoluble in dil Hcl	Not more than 0.1 percent
(iii) Blemished / Damaged Units	Not more than 5.0 percent
(iv) Extraneous matter	Not more than 1.0 percent

**Explanation:** - For the purpose of this paragraph -

- (i) '**Blemished**' means units showing scars, discoloration, sun burn, dark spots on the surface;
- (ii) '**Damaged**' means dates affected by mashing and/ or tearing of the flesh exposing the pit or significantly changing the appearance.
- (iii) '**Extraneous vegetable matter**' means stalks, pieces of shells, pits, fibre, peel, etc.

**A. 28.04 Dry Fruits and Nuts** means the products obtained by drying sound, clean fruits and nuts of proper maturity. The product may be with or without stalks, shelled or unshelled, pitted or unpitted or pressed into blocks. The product shall be free from mould, living / dead insects, insect fragments and rodent contamination. The product shall be uniform in colour with a pleasant taste and flavour characteristic of the fruit/ nut free from off flavour, mustiness, rancidity and evidence of fermentation. The product shall be free from added colouring. The product shall conform to the following requirements:-

(iv) Extraneous Vegetable matter (m/m)	Not more than 1.0 percent
(ii) Damaged/ Discoloured units (m/m)	Not more than 2.0 percent
(iii) Acidity of extracted fat expressed as Oleic Acid	Not more than 1.25 percent

**Explanation** - For the purpose of this paragraph -

- (i) '**Extraneous vegetable matter**' means stalks, pieces of shells, pits, fibre, peel;
- (ii) '**Damaged or Discoloured**' means units affected by sunburn, scars mechanical injury, discoloration and insects."

3. In the said rules, in Appendix C, after Table 5, the following Tables shall be inserted, namely -

**Table 6**

**List of Food Additives for use in Thermally Processed Fruits**

Name of Additives	Peaches	Grape Fruits	Pineapple	Plums	Raspberries	Pears	Strawberries	Oranges	Fruit Cocktail / Tropical Fruit Cocktail	Apricot	Palmito	Mangoes	Guava	Chicku	Papaya	Lichi	Kenu	Pomegranate	C
<b>Agents</b>	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP
	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
	-	-	-	-	-	GMP	GMP	-	-	-	GMP	-	GMP	GMP	GMP	GMP	GMP	GMP	GMP
<b>Agents</b>																			
ase	-	10ppm Maximum	-	-	-	-	-	10ppm Maximum	-	-	-	-	-	-	-	-	-	-	-
<b>Agents</b>																			
siloxane	-	-	10ppm Maximum	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
	550ppm Maximum	550ppm Maximum	-	-	-	550ppm Maximum	-	550ppm Maximum	550ppm Maximum	-	550ppm Maximum	550ppm Maximum	550ppm Maximum	550ppm Maximum	550ppm Maximum	550ppm Maximum	550ppm Maximum	550ppm Maximum	550ppm Maximum
can be used singly or in combination within the specified limits).																			
	-	-	-																
	-	-	-																
umeric	-	-	-																
	-	-	-																
rotenal	-	-	-																
Beta-apo-8 carotenic	-	-	-	200ppm maximum	200ppm maximum	-	200ppm maximum	-	200ppm maximum	-	-	-	200ppm maximum	200ppm maximum	200ppm maximum	200ppm maximum	200ppm maximum	200ppm maximum	200ppm maximum
Beta apo-8 carotenic	-	-	-																
	-	-	-																
ctoflavin	-	-	-																
	-	-	-																
	-	-	-																
	-	-	-																
FCF	-	-	-	200ppm maximum	200ppm maximum	-	200ppm maximum	-	200ppm maximum	-	-	-	200ppm maximum	200ppm maximum	200ppm maximum	200ppm maximum	200ppm maximum	200ppm maximum	200ppm maximum
e	-	-	-																
FCF	-	-	-																
F	-	-	-																

**ADDITIVES (Singly or in Combination)**

White	350ppm maximum	350ppm maximum	-	350ppm maximum	350ppm maximum	-	350ppm maximum	350ppm maximum	350ppm maximum	350ppm maximum	-	350ppm maximum	350ppm maximum	350ppm maximum	350ppm maximum	350ppm maximum	350ppm maximum	350ppm maximum	350ppm maximum	350ppm maximum
White	-	350ppm maximum	-	-	350ppm maximum	-	350ppm maximum	-	350ppm maximum	-	-									
Sonate	-	-	-	-	-	-	350ppm maximum	-	-	-	-									
Sonate	-	-	-	-	-	-	-	-	-	-	-									
White	-	-	-	-	-	-	-	-	-	-	-									
<b>Preservatives</b>																				
Others	-	-	-	-	-	-	-	-	-	-	-	1%w/w maximum	-	-	-	-	-	-	-	-

**Table 7  
List of Food Additives for use in Thermally Processed Vegetables**

Tomato	Green Beans/Wax Bean	Sweet Corn/Baby Corn	Mushrooms	Green Peas	Carrots	Chestnuts & Chestnut Puree	Niger, Groundnut, Sesame and mustard pastes and other oil seeds paste	Asparagus	Processed Peas	Ladies Finger	Cauliflower	Brinjal	Sweet Potato	Garlic	Spinach	Table Onions	Garlic	Bell Pepper	Rajma
GMP	-	GMP	GMP	-	-	-	-	GMP	-	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP
GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP
GMP	-	-	-	-	-	-	-	GMP	-	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP
GMP	GMP	GMP	GMP	GMP	GMP	10g/kg. max.	10g/kg. max.	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP
GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP
(y)	-	GMP	GMP	-	-	300ppm maximum	300ppm maximum	GMP	-	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP
-	-	-	-	-	-	200ppm maximum	200ppm maximum	-	-	200ppm maximum	200ppm maximum	200ppm maximum	200ppm maximum	200ppm maximum	200ppm maximum	200ppm maximum	200ppm maximum	200ppm maximum	200ppm maximum
-	-	-	-	-	-			-											
-	-	-	-	-	-			-											

used singly or in combination within the specified limits but within the same class i.e. either natural or synthetic)

Combination

-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
-	200ppm maximum	-	-	200ppm maximum	-	-	-	-	200ppm maximum	-	-	-	-	-	-	-	-	-	-
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
-	200ppm maximum	-	-	200ppm maximum	-	-	-	-	200ppm maximum	-	-	-	-	-	-	-	-	-	-
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-

ngly or in Combination)

0.80% maximum Total Calcium ion content (dices, slices, wedges)	-	0.80% maximum Total Calcium ion Content (dices, slices, wedges)	0.80% maximum Total Calcium ion Content (dices, slices, wedges)	350ppm maximum	-	-	-	-	350ppm maximum	350ppm maximum	350ppm maximum	350ppm maximum	350ppm maximum	350ppm maximum	350ppm maximum	350ppm maximum	350ppm maximum	350ppm maximum	350ppm maximum	350ppm maximum
0.45% maximum (whole pieces)	-	0.45% maximum (whole pieces)	0.45% maximum (whole pieces)	350ppm maximum	-	-	-	-	350ppm maximum	350ppm maximum	350ppm maximum	350ppm maximum	350ppm maximum	350ppm maximum	350ppm maximum	350ppm maximum	350ppm maximum	350ppm maximum	350ppm maximum	350ppm maximum
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
-	-	-	-	-	-	GMP	GMP	-	-	-	-	-	-	-	-	-	-	-	-	-

-	-	-	-	-	-	-	-	25ppm maximum	-	-	-	-	-	-	-	-	-	-	-	-
---	---	---	---	---	---	---	---	---------------	---	---	---	---	---	---	---	---	---	---	---	---

-	10g/kg maximum	10g/kg maximum	1% m/m maximum	-	-	-	GMP	1% m/m maximum	-	10g/kg maximum	10g/kg maximum	10g/kg maximum	10g/kg maximum	10g/kg maximum	10g/kg maximum	10g/kg maximum	10g/kg maximum	10g/kg maximum	10g/kg maximum	10g/kg maximum
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-
-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-	-

-				-	-	-			-										
-				-	-	-	-		-										
-				-	-	-	-		-										
-				-	-	-	-		-										
-				-	-	-	-		-										
-				-	-	-	-		-										
-				-	-	-	-		-										
-				-	-	-	-		-										
-	-	-		-	-	GMP	GMP		-	-	-	-	-	-	-	-	-	-	-
			200ppm																

(Singly or in combination)

-	-	-	-	-	-	-	-	-	150ppm maximum as Sodium	-	-	-	-	-	-	-	-	-	-
-	-	-	-	-	-	-	-	-		-	-	-	-	-	-	-	-	-	-

**Table 8**  
**List of Food Additives for use in food products**

Sl. No.	Name of the Additives	Tamarind Pulp/Puree & Conc.	Synthetic Syrups for Dispensers	Tomato Puree & Paste	Vineger	Carbonated RTS Fruit Beverages	Dehydrated Fruits	Carbonated Water, Softdrink conc. (liquid/powder)	Dehydrated Vegetable	Frozen Fruit/Fruit Products	Frozen Vegetables	Fruit Based Beverage Mix/Powdered Fruit Based Beverages
<b>A</b>	<b>ACIDIFYING AGENTS</b>											
1	Citric Acid	-	GMP	GMP	-	GMP	-	GMP	-	-	-	GMP
2	Fumaric Acid	-		-	-	-	-		-			
3	Lactic Acid	-		GMP	-	-	-		-			
4	L-Tartaric Acid	-		-	-	GMP	-		-			
5	Malic Acid	-		-	-	GMP	-		-			
6	Phosphoric Acids	-	GMP in Cola beverages only	-	-	-	-	GMP in Cola beverages only				
<b>B</b>	<b>ANTICAKING AGENTS (Singly or in Combinations)</b>											
1	Carbonates of calcium and magnesium	-	-	-	-	-	2% maximum in powders only	-	2% maximum in powders only	-	-	2% maximum in powders only
2	Phosphates of calcium and magnesium	-	-	-	-	-		-		-		
3	Silicates of calcium, magnesium, aluminium or sodium or silicon dioxide	-	-	-	-	-		-		-		
<b>C</b>	<b>ANTIOXIDANTS</b>											
1	Ascorbic Acid	-	GMP	GMP	-	GMP	GMP	GMP	-	-	-	GMP
<b>D</b>	<b>COLOURS (Can be used singly or in combination within the specified limits)</b>											
<b>a)</b>	<b>Natural:</b>											
1.	Chlorophyll	-	200ppm maximum	-	GMP Caramel only	100ppm maximum	-	100ppm maximum	-	-	-	200ppm maximum
2.	Caramel	-		-			-					
3.	Curcumin or turmeric	-		-			-					
4.	Beta-carotene	-		-			-					
5.	Beta apo-8 carotenal	-		-			-					
6.	Methylester of Beta-apo-8 carotenic acid	-		-			-					
7.	Ethylester of Beta-apo-8 carotenic acid	-		-			-					
8.	Canthaxanthin	-		-			-					
9.	Riboflavin, Lactoflavin	-		-			-					
10.	Annatto	-		-			-					
11.	Saffron	-		-			-					
<b>(b)</b>	<b>Synthetic</b>											
1	Ponceau 4R	-	200ppm maximum	-	-	100ppm maximum	-	100ppm maximum	-	-	-	200ppm maximum
2	Carmoisine	-		-	-							
3	Erythrosine	-		-	-							
4	Tartarazine	-		-	-							
5	Sunset Yellow FCF	-		-	-							
6	Indigo Carmine	-		-	-							
7	Brilliant blue FCF	-		-	-							
8	Fast green FCF	-		-	-							
<b>E</b>	<b>FLAVOURS</b>											
1	Natural Flavouring and Natural Flavouring substances / Nature identical flavouring substances / artificial flavouring substances	-	GMP	-	-	GMP	-	GMP	-	-	-	GMP
<b>F</b>	<b>PRESERVATIVES (Singly or in combination)</b>											



1	Benzoic Acid and its Sodium, Potassium Salt or both (Calculated as Benzoic Acid)	750ppm maximum	500ppm maximum	250ppm maximum in Puree	-	120ppm maximum	-	120ppm maximum	-	-	-	-	
2	Sulphur di-oxide	-	350ppm maximum	750ppm maximum in Paste	-	70ppm maximum	700ppm maximum	70ppm maximum	2000ppm maximum	-	-	120ppm maximum	
<b>G THICKENING AGENTS/STABILISING/EMULSIFYING AGENTS</b>													
1	Vegetable Gums (Singly or in combination)												
	Gum Arabic	-	GMP	-	-	GMP	-	GMP	-	-	-	GMP	
2	Alginates (singly or in combination)												
(i)	Calcium Alginates	-	GMP	-	-	-	-	GMP	-	-	-	-	
(ii)	Potassium Alginates	-		-	-	GMP	-		-	-	-	-	-
(iii)	Sodium Alginates	-		-	-	-	-		-	-	-	-	-
3	Pectines	-	GMP	-	-	-	-	GMP	-	-	-	GMP	
4	Estergum	-	450ppm maximum				-	100ppm maximum	-	-	-	100ppm maximum	
5	Xanthan Gum	-	0.5% maximum				-	0.5% maximum	-	-	-	0.5% maximum	
6	Alginate Acid	-	GMP	-	-	GMP	-	GMP	-	-	-	GMP	

7	Quinine (As Sulphate)	-	450ppm max. subject to 100ppm in ready to serve beverage after dillution	-	-	-	-	100ppm maximum	-	-	-	100ppm maximum
H	Phosforus Penta Oxide	-	-	-	500 ppm maximum	-	-	-	-	-	-	-
	Nitrozen	-	-	-	400 ppm maximum	-	-	-	-	-	-	-

**Table 9**  
**List of Food Additives for use in food products**

Sl. No.	Name of Additives	Candid Crystallised & Glazed Fruit	Murabba/Preserve	Squashes, Crushes, Fruit Syrups, Sharbats, Cardial and Barley Water	Ginger Cocktail (Ginger Beer and Gingerale)	Fruit/Veg Juice, Pulp, Puree with preservative	Concentrated Fruit/Veg Juice, Pulp Puree with preservative	Cherry (Tharmally Processed)	Chutney Fruits and / or Vegetable/ Mango Chutney	Mango Pulp/Puree	Fruit Pulp/Puree	Pickles	Green Chilli Paste, Ginger Paste, Garlic Paste, Onion Paste, Whole Chilli Paste
<b>A</b>	<b>ACIDIFYING AGENTS</b>												
1	Acetic Acid	-	-	-	GMP	GMP	GMP	-	GMP	-	GMP	GMP	GMP
2	Citric Acid	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP
3	Lactic Acid	-	-	GMP	GMP	GMP	GMP	-	GMP	-	-	-	GMP
4	L-Tartaric Acid	GMP	GMP	GMP	GMP	-	-	-	GMP	-	-	-	GMP
5	Malic Acid	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP
6	Phosphoric Acids	-	-	-	-	-	-	-	GMP	GMP	GMP	-	GMP
<b>B</b>	<b>ANTIFOAMING AGENTS</b>												
1	Dimethyl Polysiloxane	-	-	-	-	-	-	-	10 ppm maximum	-	-	-	GMP
2	Mono and diglycerides of fatty acids and edible oils	-	-	-	-	-	-	-	10 ppm maximum	-	-	-	GMP
<b>C</b>	<b>ANTIOXIDANTS</b>												
1	Ascorbic Acid	-	GMP	GMP	GMP	GMP	GMP	-	GMP	-	GMP	-	GMP
<b>D</b>	<b>COLOURS (Can be used singly or in combination within the specified limits)</b>												
(a)	<b>Natural:</b>												

1	Chlorophyll	200ppm maximum	-	200ppm maximum (on dilution except cordial and barley water)	200ppm maximum	-	-	200ppm maximum	GMP	-	-	-	GMP
2	Caramel		-			-	-			-			
3	Curcumin or turmeric		-			-	-			-			
4	Beta-carotene		-			-	-			-			
5	Beta apo-8 carotenal		-			-	-			-			
6	Methylester of Beta-apo-8 carotenic acid		-			-	-			-			
7	Ethylester of Beta apo-8 carotenic acid		-			-	-			-			
8	Canthaxanthin		-			-	-			-			
9	Riboflavin, Lactoflavin		-			-	-			-			
10	Annatto		-			-	-			-			
11	Saffron		-			-	-			-			
<b>(b) Synthetic</b>													
1	Poncea 4R	200ppm maximum	-	200ppm maximum	200ppm maximum	-	-	200ppm maximum	-	-	-	-	-
2	Carmoisine		-			-	-		-				
3	Erythrosine		-			-	-		-				
4	Tartarazine		-			-	-		-				
5	Sunset Yellow FCF		-			-	-		-				
6	Indigo Carmine		-			-	-		-				
7	Brilliant Blue FCF		-			-	-		-				
8	Fast green FCF		-			-	-		-				
<b>E FIRMING AGENTS (Singly or in Combination)</b>													
1	Calcium Chloride	GMP	GMP	-	-	-	-	350ppm maximum	350ppm maximum only on fruit/vegetable pieces	-	-	350ppm maximum	350ppm maximum only on fruit/vegetable pieces
2	Calcium Lactate	GMP	GMP	-	-	-	-			-	-		
3	Calcium Gluconate	GMP	GMP	-	-	-	-			-	-		
4	Calcium Carbonate	GMP	GMP	-	-	-	-			-	-		
5	Calcium Bisulphite	GMP	GMP	-	-	-	-			-	-		
<b>F FLAVOURS</b>													
1	Natural Flavouring and Natural Flavouring Substances	GMP	GMP	GMP	GMP	GMP	GMP	-	-	-	-	-	-
2	Nature Identical Flavouring Substances	GMP	GMP	GMP	GMP	GMP	GMP	-	-	-	-	-	-
<b>G PRESERVATIVES (singly or in combination)</b>													
1	Benzoic Acid & its Sodium & Potassium Salt or both (Calculated as Benzoic Acid)	-	200ppm maximum	600ppm maximum	600ppm maximum	600ppm maximum	600ppm maximum	-	250ppm maximum	-	-	250ppm maximum	250ppm maximum

2	Sulphur di-oxide	150ppm maximum	40ppm maximum	350ppm maximum	350ppm maximum	1000ppm maximum except Cherry, Strawberry, Raspberry, where it shall be 2000ppm maximum.	1500ppm maximum	-	100ppm maximum	-	-	100ppm maximum	100ppm maximum
3	Sorbic Acid Calcium Sorbate and Potassium Sorbate expressed as Sorbic Acid	500ppm maximum	500ppm maximum	1000ppm maximum	200ppm maximum	-	100ppm maximum	-	500ppm maximum	-	-	-	500ppm maximum
<b>H PROCESSING AIDS</b>													
1	Sodium Metabi-Sulphite as Sulphur Dioxide	-	-	-	-	-	-	2000ppm maximum	-	-	-	-	-
<b>I THICKENING AGENTS</b>													
1	Xanthan Gum	-	-	0.5% maximum	-	-	-	-	0.5% maximum	-	-	-	0.5% maximum
2	Alginates (Singly or in combination)												
(i)	Ammonium Alginates	-	-	GMP	-	-	-	-	GMP	-	-	-	GMP
(ii)	Calcium Alginates	-	-		-	-	-	-					
(iii)	Potassium Alginates	-	-		-	-	-	-					
(iv)	Sodium Alginates	-	-		-	-	-	-					
(v)	Propyl glycol Alginate	-	-		-	-	-	-					
3	Pectines	-	-		-	-	-	-		-	-	-	
<b>J SOFTENING AGENTS (Singly or in Combination)</b>													
1	Sodium Bi-Carbonate	-	-	-	-	-	-	-	GMP	-	-	-	GMP
2	Sodium Citrate	-	-	-	-	-	-	-	GMP	-	-	-	GMP

**Table 10**  
**List of Food Additives for use in food products given below:**

Sl. No.	Name of Additives	Jam/Jellies/Fruit Cheese	Fruit Marmalades	Fruit Bar/Toffee	Fruit Cereal Flakes	RTS Fruits and Vegetable Beverages	Tomato Ketchup	Culinary Paste/Other Sauces	Soyabean Sauce	Soups	Soup powder, Fruit powder, Vegetable powder, Instant Fruit/Vegetable Chutney Mixed (dry), Culinary Powder, Seasoning Mixed Powder	Nectars	Fruit Juices aspectically packed	Vegetable Juices	Concentrated Fruit/Veg. Juice/Pulp/Puree
<b>A ACIDIFYING AGENTS (Singly or in combination)</b>															
1	Acetic Acid	-	-	-	-	-	GMP	GMP	GMP	-	-	-	-	-	-
2	Citric Acid	GMP	GMP	GMP	-	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP
3	Fumaric Acid	GMP	GMP	GMP	-	GMP	0.3% maximum	0.3% maximum	-	-	-	-	-	-	-
4	Lactic Acid	-	-	-	-	-	GMP	GMP	GMP	GMP	GMP	-	-	GMP	GMP
5	L-Tartaric Acid	GMP	GMP	GMP	-	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	-
6	Malic Acid	GMP	GMP	GMP	-	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP
7	Phosphoric Acids	-	-	-	-	-	-	-	-	-	-	-	-	GMP	-
<b>B ANTICAKING AGENTS (Singly or in combination)</b>															
1	Carbonates of Calcium and Magnesium	-	-	-	-	-	-	-	-	-	2% maximum	-	-	-	-

2	Phosphates of calcium and Magnesium	-	-	-	-	-	-	-	-	-	-	-	-	-	-
3	Silicates of calcium, magnesium, aluminium or sodium or silicon dioxide	-	-	-	-	-	-	-	-	-	-	-	-	-	-
<b>C ANTIFOAMING AGENTS</b>															
1	Dimethyl Polysiloxane	10ppm maximum	10ppm maximum	-	-	-	-	10ppm maximum	-	-	-	-	-	-	10ppm maximum
2	Mono-and diglycerides of fatty Acids of edible oils	GMP	GMP	-	-	-	-	10ppm maximum	-	-	-	-	-	-	10ppm maximum
<b>D ANTIOXIDANTS</b>															
1	Ascorbic Acid	GMP	GMP	GMP	-	GMP	GMP	GMP	-	GMP	GMP	GMP	GMP	GMP	GMP
2	BHA	-	-	-	-	-	-	-	-	-	-	-	-	-	-
3	TBHQ	-	-	-	-	-	-	200ppm maximum	-	200ppm maximum	200ppm maximum	-	-	-	-
4	Ascorbyl palmitate	-	-	-	-	-	-	-	-	-	-	-	-	-	-
<b>E. COLOURS (Can be used singly or in combination within the specified limits)</b>															
<b>(a) Natural:</b>															
1	Chlorophyll	GMP	GMP	GMP	-	-	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP	GMP
2	Caramel				-	-									
3	Curcumin or turmeric				-	-									
4	Beta-carotene				-	-									
5	Beta apo-8 carotenal				-	-									
6	Methylester of Beta-apo-8 carotenic acid				-	-									
7	Ethylester of Beta apo-8 carotenic acid				-	-									
8	Canthaxanthin				-	-									
9	Riboflavin, Lactoflavin				-	-									
10	Annatto				-	-									
11	Saffron				-	-									

<b>(b) Synthetic</b>															
1 Poncea 4R	200ppm maximum	200ppm maximum	100ppm maximum	-	100ppm maximum	-	-	-	100ppm maximum	100ppm maximum	-	-	-	-	
2 Carmosine				-		-	-	-							
3 Erythrosine				-		-	-	-							
4 Tartarazine				-		-	-	-							
5 Sunset Yellow FCF				-		-	-	-							
6 Indigo Carmine				-		-	-	-							
7 Brilliant Blue FCF				-		-	-	-							
8 Fast green FCF				-		-	-	-							
<b>F FIRMING AGENTS (Singly or in Combination)</b>															
1 Calcium Chloride	200ppm maximum for use only on the fruit pieces	-	-	-	-	-	-	-	-	350ppm maximum	-	-	-	-	-
2 Calcium Lactate		-	-	-	-	-	-	-	-		-	-	-	-	-
3 Calcium Gluconate		-	-	-	-	-	-	-	-		-	-	-	-	-
4 Calcium Carbonate		-	-	-	-	-	-	-	-		-	-	-	-	-
5 Calcium Bisulphite		-	-	-	-	-	-	-	-		-	-	-	-	-
<b>G FLAVOURS</b>															
1 Natural Flavouring and Natural Flavouring substances / Nature identical flavouring substances / artificial flavouring substances	GMP	GMP	GMP	-	GMP	-	GMP	-	-	GMP	-	GMP natural flavours only	GMP natural flavours only	-	
<b>H FLAVOUR ENHANCER</b>															
1 MSG (Enhancer)	-	-	-	-	-	-	GMP	-	GMP	GMP	-	-	-	-	
<b>I PRESERVATIVES (Singly or in combination) &amp; its Salt</b>															
1 Benzoic Acid & its Sodium & Potassium Salt or both (Calculated as Benzoic Acid)	200ppm maximum	200ppm maximum	200ppm maximum	-	120ppm maximum	750ppm maximum	750ppm maximum	750ppm maximum	-	-	-	-	-	-	
2 Sulphur di-oxide (Carry over from fruit products)	40ppm maximum	40ppm maximum	100ppm maximum	-	70ppm maximum	-	-	-	-	1500ppm maximum	-	-	-	-	
3 Sorbic Acid and its Cal., Sod., Pot. Salt (calculated as Sorbic Acid)	500ppm maximum	500ppm maximum	500ppm maximum	-	300ppm maximum	100ppm maximum	100ppm maximum	100ppm maximum	-	-	50ppm maximum	-	-	-	
<b>J PROCESSING AIDS</b>															
1 Nitrogen and Carbondioxide	-	-	-	-	-	-	-	-	-	-	-	GMP	GMP	GMP	

<b>K THICKENING AGENTS (Singly or in combination)</b>																
1	Modified Starches	-	-	-	-	-	0.5% maximum with declaration on label	0.5% maximum with declaration on label	-	0.5% maximum	0.5% maximum	-	-	-	-	
2	Vegetable Gums (Singly or in combination)	-	-	-	-	-	-	-	-			-	-	-	-	-
(i)	Arabic Gum	-	-	-	-	-	-	GMP	-			-	-	-	-	-
(ii)	Carrageenan	-	-	-	-	-	-	GMP	-			-	-	-	-	-
(iii)	Guar Gum	-	-	-	-	-	-	GMP	-			-	-	-	-	-
(iv)	Carobabbean Gum	-	-	-	-	-	-	GMP	-			-	-	-	-	-
(v)	Xanthan Gum	-	-	-	-	-	0.5% maximum	0.5% maximum	-	-	-	-	-	-		
3	Alginates (Singly or in combination)	-	-	-	-	-	-	-	-	-	-	-	-	-		
(i)	Calcium Alginates	GMP	GMP	GMP	GMP	-	GMP	GMP	GMP	GMP	GMP	-	-	-	-	
(ii)	Potassium Alginates					-						-	-			
(iii)	Sodium Alginates					-						-	-			
(iv)	Propyl glycol Alginate					-						-	-			
4	Pectines	-	-	-	-	-	-	-	-	-	-	-	-	-		
<b>L Artificial sweeteners and Polyols</b>																
1	Aspartame	1000ppm maximum	1000ppm maximum	-	-	-	-	-	-	-	-	-	-	-		
2	Sorbitol	30% maximum	30% maximum	-	-	-	-	-	-	-	-	-	-	-		
<b>M SOFTENING AGENTS (Singly or in combination)</b>																
1	Sodium Bi-Carbonate	-	-	-	-	-	-	-	-	GMP	GMP	-	-	-		
2	Sodium Citrate	-	-	-	-	-	-	-	-	GMP	GMP	-	-	-		

**Table No. 11**  
**List of Food Additives for use in food products**

Sl. No.	Name of Food Additive	Table Olives	Raisins	Dates	Grated Desiccated Coconut	Dry Fruits & Nuts
<b>A Acidifying Agents</b>						
1	Citric Acid	15gm/kg maximum	-	-	-	-
2	L-Tartaric Acid	15gm/kg maximum	-	-	-	-
3	Acetic Acid	GMP	-	-	-	-
4	Lactic Acid	15gm/kg maximum	-	-	-	-
5	Hydrochloric Acid	GMP	-	-	-	-
<b>B Acidity Regulators</b>						
1	Sodium hydroxide	GMP	-	-	-	-
2	Potassium Hydroxide	GMP	-	-	-	-
<b>C Antioxidants</b>						
	L-Ascorbic Acid	0.2gm/kg	-	-	-	-

		maximum				
<b>D</b>	<b>Preservatives</b>					
1	Sulphur Dioxide, Sodium / Potassium / Calcium Sulphite / bisulphate / metaspulphite expressed as SO <sub>2</sub>		1.5gm/kg maximum only SO <sub>2</sub>		50mgm/kg maximum only SO <sub>2</sub>	2.0gm/kg maximum
2	Benzoic Acid/ Sodium/ Potassium Benzoate expressed as Benzoic Acid	1gm/kg maximum	-	-	-	-
3	Sorbic Acid/Sodium/Potassium ascorbate expressed as sorbic acid	0.5gm/kg maximum	-	-	-	0.5gm/kg maximum in dried apricot
<b>E</b>	<b>Colour retention / stabilising agents</b>					
1	Ferrous Gluconate	0.15gm/kg maximum as total iron	-	-	-	-
2	Ferrous Lactate	0.15 gm/kg maximum as total iron	-	-	-	-
<b>F</b>	<b>Flavours</b>					
1	Natural Flavours and Natural Flavouring Substances	GMP	-	-	-	-
2	Nature identical flavouring Substances		-	-	-	-
3	Artificial Flavouring Substances					
<b>G</b>	<b>Flavour Enhancers</b>					
1	Mono-Sodium Glutamate	5.0mg/kg maximum	-	-	-	-
<b>H</b>	<b>Thickening Agents for pastes for stuffing olives</b>					
1	Sodium Alginates	5.0mg/kg maximum	-	-	-	-
2	Xanthan gum	3.0mg/kg maximum	-	-	-	-
3	Carageenan	GMP	-	-	-	-
4	Carobeean gum	GMP	-	-	-	-
5	Guar gum	GMP	-	-	-	-
<b>I</b>	<b>Firming Agents for stuffed olives</b>					
1	Calcium Chloride	1.5g/kg maximum as Calcium ions in stuffed end product	-	-	-	-
2	Calcium Lactate		-	-	-	-
3	Calcium Citrate		-	-	-	-
<b>J</b>	<b>Miscellaneous</b>					
1	Mineral Oil (food grades)	-	5gm/kg maximum	-	-	-
2	Sorbitol	-	5gm/kg maximum	GMP	-	-
3	Glycerol	-		GMP	-	-
4	Dimethyl Polysiloxane	-	-	-	-	-



5	Carbon Dioxide	GMP	-	-	-	-
6	Nitrogen	GMP	-	-	-	-
7	Cultures of Lactic Acid	GMP	-	-	-	-

4. In the said rules, in Appendix 'D' after Table No. 1, the following table shall be inserted namely,-

**Table 2**  
**Microbiological requirements of food products given below:-**

S.No.	Products	Parameters	Limits
1.	Thermally processed fruits and vegetable products	a) Total Plate Count b) Incubation a 37°C for 10 days and 55°C for 7 days	a) Not more than 50 / m b) No change in pH
2.	(i) Dehydrated fruit and vegetable products (ii) soup powders (iii) desiccated coconut powder (iv) table olives (v) raisins (vi) pistachio nuts (vii) dates (viii) dry fruits and nuts.	Total Plate Count	Not more than 40,000/g
3.	Carbonated beverages, Ready-to-serve beverages including fruit beverages	a) Total Plate Count b) Yeast and Mould count c) Coliform count	Not more than 50 cfu/m Not more than 2.0 cfu/m Absent in 100ml
4.	4. Tomato Products a) Tomato Juice and Soups	a) Mould Count b) Yeast and Spores	Positive in not more than Not more than 125 per
	b) Tomato Puree and Paste	a) Mould Count	Positive in not more than
	c) Tomato Ketchup and Tomato Sauce	a) Mould Count b) Yeast and Spores c) Total Plate Count	Positive in not more than Not more than 125 per Not more than 10000/m
5.	Jam/Marmalade/ Fruit Jelly/ Fruit Chutney and Sauces	a) Mould Count b) Yeast and Spores	Positive in not more than Not more than 125 per
6.	Other Fruits and vegetable products covered under item A.16 of Appendix B.	Yeast and Mould Count	Positive in not more than
7.	Frozen fruits and vegetable products	Total Plate Count	Not more than 40,000/
8.	Preserves	Mould Count	Absent in 25 gm/ml
9.	Pickles	Mould Count	Absent in 25 gm/ml
10.	Fruit Cereal Flakes	Mould Count	Absent in 25 gm/ml
11.	Candied and Crystallised or Glazed Fruit and Peel	Mould Count	Absent in 25 gm/ml
12.	(i) All Fruits and Vegetable Products and Ready to Serve Beverages including Fruit Beverages and Synthetic products covered under A.16 of Appendix 'B'.		(i) Not more than 100 have pH less than 5.2 (ii) Nil for those product
	(ii) table olives (iii) raisins (iv) pistachio nuts (v) dates (vi) dry fruits and nuts. (vii) Vinegars	b) Staphylococcus Aureus c) Salmonella d) Shigella e) Clostridium botulinum f) E. Coli g) Vibro Cholera	Absent in 25 gm/ml Absent in 25 gm/ml Absent in 25 gm/ml Absent in 25 gm/ml Absent in 1 gm/ml Absent in 25gm/ml

[F.No. P-15025/44/2002-PH(Food)]

RITA TEOTIA, Jt. Secy.

**Note:** The Prevention of Food Adulteration Rules 1955 were published in Part II, Section 3 of the Gazette of India vide S.R. O. 2105, dated the 12th September, 1955 and were last amended vide G.S.R. 821(E) dated 21.12.2004.

-----