

Notice Calling for suggestions, views, comments etc from stakeholders within a period of 30 days on the draft notification related to “Fruit & Vegetable products” in Regulation 2.3 in Food Safety and Standards (Food Product Standards and Food Additives) Regulations, 2011.

F.No. Stds/F&VP/Notification(01)/FSSAI-2016.-In the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.-

(a) In Regulation 2.3 “Fruit & Vegetable products” after Sub regulation 2.3.49 relating to “Seedless Tamarind”, following sub regulations shall be inserted namely:-

“2.3.50 Vanilla

1. Description.- Vanilla in the form of pods, cut or powder means product obtained from species of *Vanilla fragrans* (Salisbury) Ames, syn *Vanilla planifolia* Andrews.

- (i) **Vanilla Pods** means whole pods which may be split. The pods shall be sound, dry or wooded, of typical flavour, reddish in colour and which may have few to several stains, the total length of which does not exceed half the length of the pod. It shall not be insect infested, mouldy, creosoted, blistered or oxidized and free from bird and rodent damage. The product may not have undergone any treatment which could induce a change in their natural vanillin content or in the content of any other constituent of the flavour.
- (ii) **Cut Vanilla** means parts of pods, split or not, and deliberately cut or broken. It shall not be insect infested, mouldy, creosoted, blistered or oxidized and free from bird and rodent damage. The product may not have undergone any treatment which could induce a change in their natural vanillin content or in the content of any other constituent of the flavour.
- (iii) **Vanilla Powder** shall be obtained by grinding the vanilla pods and /or cut vanilla meeting the specified requirements. It shall be clean, have natural flavour of vanilla. It shall be sufficiently fine to pass through a sieve of aperture size 1.25 mm. The product may not have undergone any treatment which could induce a change in its natural vanillin content or in the content of any other constituent.

The product shall be free from added colour, undesirable taste, or any extraneous matter. They shall conform to the following standards: –

Sl. No.	Characteristics	Requirements		
		Vanilla Pods	Cut Vanilla	Vanilla Powder
1.	Moisture % (Max)	30.0	30.0	20.0
2.	Vanillin Content % (on wet basis)(Min)	2.0	2.0	2.0

3.	Total ash % (on dry basis)(Max)	5.0	5.0	5.0
4.	Acid Insoluble ash % (on dry basis)(Max)	1.0	1.0	1.0
5.	Colour	Dark chocolate brown to reddish in colour	Dark chocolate brown to reddish in colour	Dark chocolate brown to reddish in colour

2. Food Additives

The product may contain Food Additives permitted in Appendix A of the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

3. Contaminants, Toxins and Residues

The product covered in this standard shall comply with the Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011.

4. Food Hygiene

The products shall be prepared and handled in accordance with the guidance provided in the Schedule 4, of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and any other such guidance provided from time to time under the provisions of the Food Safety and Standard Act, 2006.

The product shall conform to the microbiological requirement given in Appendix B of the Food Safety and Standards (Food Products Standards and Food Additives) Regulation, 2011.

5. Labelling

The product covered by this Standard shall be labelled in accordance with the Food Safety and Standards (Packaging & Labelling) Regulation, 2011.

6. Method of Analysis

As provided in the relevant FSSAI Manual of Method of Analysis of Food;

2.3.51 Coconut Milk

1. Description.- Coconut milk is the product prepared by :—

- (i) using a significant amount of separated, whole, disintegrated, macerated or comminuted fresh endosperm (kernel) of coconut palm (*Cocos nucifera* L.) and expelled, where most filterable fibres and residues are excluded;
- (ii) reconstituting coconut cream powder with potable water; or
- (iii) dispersing finely comminuted dehydrated coconut endosperm with potable water; or

(iv) combining any of the above.

Coconut milk shall have characteristic colour, flavour and odour characteristic of the products. It may be processed by heat, in an appropriate manner, before or after being hermetically sealed in a container, so as to prevent spoilage.

2. Styles- The product shall be any of the following styles: –

- (i) **Light Coconut Milk-** Light coconut milk shall be the product obtained from either the bottom portion of centrifuged coconut milk or by further dilution of coconut milk.
- (ii) **Coconut Milk-** Coconut milk is the dilute emulsion of comminuted coconut endosperm (kernel) in water with the soluble and the suspended solids distributed.

The product shall conform to the following standards:

S. No.	Characteristics	Requirements	
		Light Coconut Milk	Coconut Milk
1.	Moisture % (w/w) (Maximum)	93.4	87.3
2.	Total Solids % (w/w)	6.6 - 12.6	12.7-25.3
3.	Solids Not-Fat% (w/w) (Minimum)	1.6	2.7
4.	Fat % (w/w) (Minimum)	5.0	10.0
5.	pH (Minimum)	5.9	5.9

The hermetically sealed container should be well filled with the product, and it should occupy not less than 90% v/v of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

3. Food Additives

The product may contain Food Additives permitted in Appendix A of the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

4. Contaminants, Toxins and Residues

The product covered in this standard shall comply with the Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011.

5. Food Hygiene

The products shall be prepared and handled in accordance with the guidance provided in the Schedule 4, of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and any other such guidance provided from time to time under the provisions of the Food Safety and Standard Act, 2006. The product shall conform to the microbiological requirement given in Appendix B of the Food Safety and Standards (Food Products Standards and Food Additives) Regulation, 2011.

6. Labelling

The product covered by this Standard shall be labelled in accordance with the Food Safety and Standards (Packaging & Labelling) Regulation, 2011.

7. Method of Analysis

As provided in the relevant FSSAI Manual of Method of Analysis of Food.;

2.3.52 Coconut Cream

1. Description- Coconut cream is the product prepared by:—

- (i) using a significant amount of separated, whole, disintegrated, macerated or comminuted fresh endosperm (kernel) of coconut palm (*Cocos nucifera* L.) and expelled, where most filterable fibres and residues are excluded.
- (ii) reconstituting coconut cream powder with potable water; or
- (iii) dispersing finely comminuted dehydrated coconut endosperm with potable water;
or
- (iv) combining any of the above.

Coconut cream shall have characteristic colour, flavour and odour of the products. It may be processed by heat, in an appropriate manner, before or after being hermetically sealed in a container, so as to prevent spoilage.

2. Styles- The product shall be any of the following styles: —

- (i) **Coconut Cream-**Coconut cream is the emulsion extracted from matured endosperm (kernel) of the coconut fruit with or without any addition of coconut water/water.
- (ii) **Coconut Cream Concentrate-** Coconut cream concentrate is the product obtained after the partial removal of water from coconut cream.

The product shall conform to the following standards:—

S. No	Characteristics	Requirements	
		Coconut Cream	Coconut Cream Concentrate
1.	Moisture % (w/w) (Max)	74.6	62.6
2.	Total Solids % (w/w)	25.4 - 37.3	Min 37.4
3.	Solids Not-Fat% (w/w) (Min)	5.4	8.4
4.	Fat % (w/w) (Min)	20.0	29.0
5.	pH (Min)	5.9	5.9

The hermetically sealed container should be well filled with the product, and it should occupy not less than 90 per cent v/v of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

3. Food Additives

The product may contain Food Additives permitted in Appendix A of the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

4. Contaminants, Toxins and Residues

The product covered in this standard shall comply with the Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011.

5. Food Hygiene

The products shall be prepared and handled in accordance with the guidance provided in the Schedule 4, of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and any other such guidance provided from time to time under the provisions of the Food Safety and Standard Act, 2006. The product shall conform to the microbiological requirement given in Appendix B of the Food Safety and Standards (Food Products Standards and Food Additives) Regulation, 2011.

6. Labelling

The product covered by this Standard shall be labelled in accordance with the Food Safety and Standards (Packaging & Labelling) Regulation, 2011.

7. Method of Analysis

As provided in the relevant FSSAI Manual of Method of Analysis of Food.;

2.3.53 Dried Apricots

1. Description- Dried Apricots means product prepared from sound ripe fruit of varieties of *Armeniaca vulgaris* Lam. (*Prunus armeniaca* L.) and processed by sun drying or by other methods of dehydration. The product shall have colour characteristic of the variety and the type of treatment and shall have flavour and odour characteristic of the product. Product shall be free from living insects or mites and reasonably free from extraneous vegetable matter, insect debris and other objectionable matter.

2. Styles- The product shall be presented in one of the following styles: –

- (i) Whole, unpitted
- (ii) Whole, pitted
- (iii) Halves
- (iv) Slabs - consisting of portions of sound, ripe apricots of characteristic colour, irregular in shape, size and thickness and excluding whole fruit.

It shall also conform to the following:–

S.No	Characteristics	Requirement	
1.	Moisture Content % (w/w) (Maximum)		
	a) Dried apricots not treated with any preservatives.	20.0	
	b) Dried apricots treated with permitted preservatives.	25.0	
2.	Defects for Styles (i)a , (i)b and (i)c		
	a) Slabs % (w/w) (Maximum)	10.0	Total shall Not be more than 15.0 per cent (w/w)
	b) Damaged fruits % (w/w) (Maximum)	10.0	
	c) Broken fruits % (w/w) (Maximum)	10.0	
	d) Insect damaged and dirty fruits % (w/w) (Maximum)	5.0	
	e) Mouldy fruit % (w/w) (Maximum)	1.0	
	f) Immature fruits % (w/w) (Maximum)	10.0	

Definitions:

- (i) **Damaged fruit-** fruit affected by any damage or blemish on the surface resulting from factors such as hail, etc., affecting more than 5 mm² of fruit surface.

- (ii) **Broken fruit-** fruit affected by any damage resulting from improper halving or other mechanical action.
- (iii) **Immature fruit-** fruit which is generally deficient in sugar and may be sour in taste.
- (iv) **Insect damaged fruit-** fruit which is affected by insect damage or containing dead insects, mites or other pests.
- (v) **Mouldy fruit-** fruit which is affected by mould to a visible extent, or decay.
- (vi) **Dirty fruit-** fruit affected by imbedded dirt or any other foreign material.

2. Food Additives

The product may contain Food Additives permitted in Appendix A of the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

3. Contaminants, Toxins and Residues

The product covered in this standard shall comply with the Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011.

4. Food Hygiene

The products shall be prepared and handled in accordance with the guidance provided in the Schedule 4, of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and any other such guidance provided from time to time under the provisions of the Food Safety and Standard Act, 2006. The product shall conform to the microbiological requirement given in Appendix B of the Food Safety and Standards (Food Products Standards and Food Additives) Regulation, 2011.

5. Labelling

The product covered by this Standard shall be labelled in accordance with the Food Safety and Standards (Packaging & Labelling) Regulation, 2011. In addition, the name of Style of product shall be labelled on the product.

6. Method of Analysis

As provided in the relevant FSSAI Manual of Method of Analysis of Food.

2.3.54 Cocoa Beans

- 1. Description-** Cocoa bean means the properly fermented and dried whole seeds of tree *Theobroma cocoa* Linnaeus. The product shall be free from smoky beans and any abnormal or foreign odour or flavor and admixture of any other seeds. It shall be

reasonably free from broken beans, fragments and pieces of shell. The product shall be free from living insects.

The product shall conform to the following requirements:

S.No.	Characteristics	Requirements
1.	Moisture content % (Max)	7.5
2.	Moldy Beans % by count (Max)	4
3.	Slaty beans % by count (Max)	8
4.	Insect damaged % by count (Max)	2
5.	Germinated and Flat beans % by count (Max)	4
6.	Uniformly brown, Fermented beans by cut open % by count (Min)	70
7.	Weight of 100 beans (Min in grams)	90

Definitions:

- (i) **Moldy beans-** include beans on internal parts of which mould is visible to the naked eyes.
- (ii) **Slaty beans-** include beans which show a slaty colour over half or more of the surface exposed.
- (iii) **Insect damaged-** include beans, the internal parts of which contain insects at any stage of development or which have been damaged beans, attacked by insects causing damage visible to the naked eyes.
- (iv) **Germinated beans-** include beans which have been pierced, slit or broken by the seed germ.
- (v) **Flat beans-** means beans of which the cotyledons are so thin that it is not possible to obtain a cotyledons surface by cutting.
- (vi) **Broken Beans-** means beans of which a fragment equivalent to less than half the bean is missing.
- (vii) **Fragments-** include pieces equal to or less than half bean.
- (viii) **Piece of shell-** part of the shell without any of the kernel.
- (ix) **Smoky bean-** cocoa bean which has a smoky smell or taste or which shows signs of contamination by smoke

2. Food Additives

The product may contain Food Additives permitted in Appendix A of the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

3. Contaminants, Toxins and Residues

The product covered in this standard shall comply with the Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011.

4. Hygiene

The products shall be prepared and handled in accordance with the guidance provided in the Schedule 4, of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and any other such guidance provided from time to time under the provisions of the Food Safety and Standard Act, 2006.

The product shall conform to the microbiological requirement given in Appendix B of the Food Safety and Standards (Food Products Standards and Food Additives) Regulation, 2011.

5. Labelling

The product covered by this Standard shall be labelled in accordance with the Food Safety and Standards (Packaging & Labelling) Regulation, 2011.

6. Methods of Sampling and Analysis

As provided in the relevant FSSAI Manual of Method of Analysis of Food.;

2.3.55 Arecanuts or Betelnuts or Supari

1. Description - Arecanuts or Betelnuts or Supari means nuts obtained from Areca Palm (*Areca catechu* L.).The product shall be dry, well matured, sound, clean, whole, fully dehusked, uniform in colour i.e. bright shining to dull red colour. It shall be free from added colouring matter. It shall be free from insect infestation, visible moulds, fissures and shrinkage and shall not be hollow.

The product shall not have any off flavour, odour or other undesirable characteristics. It shall also conform to the following standards namely: –

S.No.	Characteristics	Requirements
1.	Moisture % (Maximum)	7.0
2.	Blemish/Cracked nuts % (by weight) (Maximum)	5.0
3.	Damaged Nuts % (Damaged nuts include broken nuts, nuts not fully dehusked and those the pith of which is black or otherwise damaged by moulds, insects etc) (by weight) (Maximum)	5.0

2. Food Additives

The product may contain Food Additives permitted in Appendix A of the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

3. Contaminants, Toxins and Residues

The product covered in this standard shall comply with the Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011.

4. Food Hygiene

The product shall be prepared and handled in accordance with the guidance provided in the Schedule 4 of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and any other such guidance provided from time to time under the provisions of the Food Safety and Standard Act, 2006. The product shall conform to the microbiological requirements given in Appendix B of the Food Safety and Standards (Food Products Standards and Food Additives) Regulation, 2011.

5. Packaging & Labelling

The product covered by this Standard shall be labelled in accordance with the Food Safety and Standards (Packaging & Labelling) Regulation, 2011.

6. Method of Analysis

As provided in the relevant FSSAI Manual of Method of Analysis of Food.”

(b) In Regulation 2.9 “Salt, Spices, Condiments & related products” in Sub regulation 2.9.4 clause 1 relating to “Cinnamon (Dalchini) whole”, after parameter “(vi) Insect damaged matter” following shall be inserted:-

“(vii) Coumarin Content (on dry basis) Not more than 0.3% by weight”

(c) In Regulation 2.9 “Salt, Spices, Condiments & related products” in Sub regulation 2.9.4 clause 2 relating to “Cinnamon (Dalchini) powder”, after parameter “(iv) Volatile oil content” following shall be inserted:-

“(v) Coumarin Content (on dry basis) Not more than 0.3% by weight.”

(d) In Regulation 2.9 “Salt, Spices, Condiments and related Products” after Sub regulation 2.9.30 clause 5 relating to “Iron Fortified Iodized Salt (double fortified salt)”, following sub regulation shall be inserted namely:-

“2.9.31 Seasoning For Noodles and Pasta

Seasoning for noodles and pasta is intended to enhance their aroma and taste. It may contain ingredients such as spices, condiments and herbs including their extracts, salt and its substitutes, fruits and vegetables or their products/extracts, edible starches, yeast and its products, hydrolyzed protein and/or their products, poultry and marine, edible vegetable oils and fats and/or their products, cereal and cereal products, milk and milk products, nutritive and/or non-nutritive sweeteners. The aforementioned ingredients shall conform to the standards, wherever prescribed under Food Safety and Standards (Food Products and Additives) Regulations, 2011.

The product shall also conform to the following requirements:

Sr. No.	Characteristic	Requirement
1.	*Moisture % (by weight) (Maximum)	10.0
2.	Acid Insoluble Ash in dilute HCl % (on dry basis) (Maximum)	2.0

*Does not apply to seasonings such as paste of tomato, ginger, garlic, chili etc.

Seasoning may be packed separately with the noodles/pasta.

2. Food Additives

The product may contain Food Additives permitted in Appendix A of the Food Safety and Standards (Food products Standards and Food Additives) Regulations, 2011.

3. Contaminants, Toxins and Residues

The product covered in this standard shall comply with the Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011.

4. Hygiene

The products shall be prepared and handled in accordance with the guidance provided in the Schedule 4, of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and any other such guidance provided from time to time under the provisions of the Food Safety and Standard Act, 2006.

The product shall conform to the microbiological requirement given in Appendix B of the Food Safety and Standards (Food Products Standards and Food Additives) Regulation, 2011.

5. Labelling

The product covered by this Standard shall be labelled in accordance with the Food Safety and Standards (Packaging & Labelling) Regulation, 2011.

6. Methods of Sampling and Analysis

As provided in the relevant FSSAI Manual of Method of Analysis of Food.”

[F.No. Stds/F&VP/Notification(03)/FSSAI-2016]

Pawan Agarwal

(Chief Executive Officer)

Note. - The principal regulations were published in the Gazette of India, Extraordinary, Part III, Section 4 vide notification number F. No. 2-15015/30/2010, dated the 1st August, 2011 and subsequently amended vide notification numbers:

- (i) F.No. 4/15015/30/2011, dated the 7th June, 2013;
- (ii) F.No. P.15014/1/2011-PFA/FSSAI, dated the 27th June, 2013;
- (iii) F.No. 5/15015/30/2012, dated the 12th July, 2013;
- (iv) F.No. P.15025/262/13-PA/FSSAI dated the 5th December, 2014;
- (v) F. No.1-83L/Sci.Pan-Noti/FSSAI-2012 dated the 17th February, 2015;
- (vi) F.No. 4/15015/30/2011, dated the 4th August, 2015;
- (vii) F.No P. 15025/263/13-PA/FSSAI, dated the 4th November, 2015;
- (viii) F.No. P.15025/264/13-PA/FSSAI, dated the 4th November, 2015;
- (ix) F.No. 7/15015/30/2012, dated the 13th November, 2015;
- (x) F.No. P.15025/208/2013-PA/FSSAI, dated the 13th November, 2015;
- (xi) F.No P.15025/261/2013-PA/FSSAI, dated the 13th November, 2015; and
- (xii) F.No. 1-10(1)/Standards/SP (Fish and Fisheries Products)/FSSAI-2013, dated the 11th January, 2016.

(xiii) No. 3-16/ Specified Foods/Notification (Food Labelling)/FSSAI-2014, dated the 3rd May, 2016.