

**Voluntary Report** – Voluntary - Public Distribution

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**Report Name:** India's FSSAI Publishes New Standards for Basmati Rice and Other Food Products

**Country:** India

**Post:** New Delhi

**Report Category:** FAIRS Subject Report

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**Report Highlights:**

On January 13, 2023, the Ministry of Health and Family Welfare/Food Safety and Standards Authority of India (FSSAI) issued Notification No. F. No. Std/Notifications/35.1/2021 on its public website. The notification was published earlier that week in the Gazette of India (official gazette) on January 11, 2023; and pertains to the Food Safety and Standards (Food Product Standards and Food Additives) First Amendment Regulations (2023). The notification sets new standards for basmati rice. It also modifies standards for dahi (i.e., Indian yoghurt), skimmed milk dahi, coconut water, formaldehyde, chocolate, certain food additives, and the use of processing aids in food products.

**DISCLAIMER:** The information contained in this report was retrieved from the Food Safety and Standards Authority of India’s (FSSAI) website <http://www.fssai.gov.in>. The Foreign Agricultural Service (FAS) Office of Agricultural Affairs at the U.S. Embassy in New Delhi, USDA, and/or the U.S. government make no claim of accuracy or authenticity. The Government of India has not officially endorsed this report. Import approval for any product is subject to local rules and regulations as interpreted by Indian officials at the time of product entry. [Note: Use Google Chrome to access the links that do not open in Microsoft Edge. Indian host sites will geo-block site access on a rolling basis].

## GENERAL INFORMATION

On January 13, 2023, the Ministry of Health and Family Welfare/Food Safety and Standards Authority of India (FSSAI) issued **Notification No. F. No. Std/Notifications/35.1/2021** on its public website (see, Appendix I). The notification was published earlier that week in the Gazette of India (official gazette) on January 11, 2023; and pertains to the **Food Safety and Standards (Food Product Standards and Food Additives) First Amendment Regulations (2023)**. The notification sets new standards for basmati rice. It also modifies standards for *dahi* (i.e., Indian yoghurt), skimmed milk dahi, coconut water, formaldehyde, chocolate, certain food additives, and the use of processing aids in food products.

The FSSAI concurrently published a press release along with the notification stating that it intends to establish standards for basmati rice to ensure its fair trade, as well as to protect consumer interest both domestically and abroad (see, Appendix II). The new standards for basmati rice, are effective as of August 1, 2023.

The FSSAI is notifying standards for various types of basmati, including brown basmati rice, milled basmati rice, parboiled brown (de-husked) basmati rice, and milled parboiled basmati rice. The standards also state that “basmati rice shall possess natural fragrance characteristic of basmati rice and be free from artificial coloring and fragrance, and polishing agents.”

FAS New Delhi advises interested stakeholders to thoroughly read through the gazette notification for specific details on the standards of basmati rice and for other food products, additives, and processing aids subject to **Notification No. F. No. Std/Notifications/35.1/2021**.

The full text of **Notification No. F. No. Std/Notifications/35.1/2021** is located on the FSSAI website at:

[https://fssai.gov.in/upload/notifications/2023/01/63bff642a2f30Gazette\\_Notification.pdf](https://fssai.gov.in/upload/notifications/2023/01/63bff642a2f30Gazette_Notification.pdf)

**APPENDIX I: FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA  
NOTIFICATION F. NO. STD/NOTIFICATIONS/35.1/2021**

**FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA**

**NOTIFICATION**

New Delhi, the 11th January, 2023

**F.No. Std/Notifications/35.1/2021.**—Whereas the draft Food Safety and Standards (Food Products Standards and Food Additives) Amendment Regulations, 2021, were published as required by sub-section (1) of section 92 of the Food Safety and Standards Act, 2006 (34 of 2006) *vide* notification of the Food Safety and Standards Authority of India, F.No. Std/Notifications/35.1/2021, dated the 14<sup>th</sup> October, 2021, published in the Gazette of India, Extraordinary, Part III, Section 4, inviting objections and suggestions from all persons likely to be affected thereby, before the expiry of the 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 20<sup>th</sup> October, 2021;

And whereas the objections and suggestions received from the public in respect of the said draft regulations have been considered by the Food Safety and Standards Authority of India;

Now, therefore, in exercise of the powers conferred by clause (e) of sub-section (2) of section 92 read with section 16 of the Food Safety and Standards Act, 2006 (34 of 2006), the Food Safety and Standards Authority of India hereby makes the following regulations to amend the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, namely: -

1. (1) These regulations may be called the Food Safety and Standards (Food Products Standards and Food Additives) First Amendment Regulations, 2023.

(2) They shall come into force on 1<sup>st</sup> August, 2023, except sub-regulation 2.6.2 of regulation 2.6 which shall come into force on the date of their publication in the Official Gazette.

2. In the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 (hereinafter referred as said regulations), -

(1) in regulation 2.1,

(a) in sub-regulation 2.1.1 relating to 'General Standards for Milk and Milk Products', in clause 1, in sub-clause (f), for item (vi), following shall be substituted, namely: -

“(vi) dahi, skimmed milk dahi”;

(b) in sub-regulation 2.1.2 relating to 'Standard for Milk', in clause 2, in sub-clause (b), in the Table, for the entries against Sl. No. 8 and the entries relating thereto, the following shall be substituted, namely: -

"8.	Double Toned Milk	All India	1.3	9.0";
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(c) in sub-regulation 2.1.13 relating to 'Standards for Fermented milk products',

(i) clause 1, in item (a), in the table, the word '(curd)' shall be omitted.

(ii) clause 6, in sub-clause (a), in item (i), the proviso therein shall be substituted, namely: -

"Provided that the name 'Fermented Milk' may be replaced with designations Dahi, and Yoghurt if the product complies with the relevant provisions of this Standard. Provided further that in case of fermented products complying with the relevant provisions of Dahi, any other designation (prevalent regional common name) may be used together with the term 'dahi' in brackets on the label.";

(d) sub-regulation 2.1.19 relating to 'Foods for infant nutrition' shall be omitted.

(2) in regulation 2.3, in sub-regulation 2.3.6, in clause (4),

(a) in Table at S. No. 8 relating to the fruit "Lemon", in column (5) for the entry '5.0 (Min.)' the entry '3.5 (Min.)' shall be substituted.

(b) after Table, in Note, for the "This product is "coconut water" which is obtained from the tender coconut without expressing the coconut meat" the "This product is "coconut water" which is obtained from coconut without expressing the coconut meat" shall be substituted.

(3) in regulation 2.4,

(a) in sub-regulation 2.4.6, after clause 25 the following clause shall be inserted, namely: -

"**26. Basmati Rice.** - (1) Basmati Rice shall be mature kernels of the varieties of *Oryza sativa* L. notified under the Seeds Act, 1966 (54 of 1966) as Basmati, which shall possess natural fragrance, characteristic of basmati rice both in raw and cooked forms and shall be free from artificial colouring, polishing agents and artificial fragrances.

(2) Basmati Rice shall be of the following types, namely: -

(a) Brown Basmati Rice (De- Husked) is paddy rice from which the husk only has been removed and the process of de-husking and handling may result in some loss of bran.

The kernels shall be long, slender, light brown in colour having vitreous lustre (glossy in appearance);

(b) Milled Basmati Rice is de-husked rice from which all or part of the bran and germ has been removed by milling and the kernels shall be long, slender, white to creamy white or grayish colour and translucent;

(c) Parboiled brown (De- Husked) basmati rice (Brown basmati rice of parboiled paddy) may be processed from paddy that has been soaked in water so that the starch is fully gelatinized, followed by a drying process. The kernels shall be long, slender, brownish in colour;

(d) Milled Parboiled Basmati Rice may be processed from husked rice that has been soaked in water and subjected to heat treatment so that the starch is fully gelatinized, followed by a drying process, and the kernels shall be long, slender, creamy white, yellowish, brownish or grayish in colour and translucent;

(3) They shall conform to the following standards, namely: -

S. No.	Parameters	Brown Basmati Rice (De- Husked)	Milled Basmati Rice	Parboiled brown (De- Husked) basmati rice (Brown basmati rice of parboiled paddy)	Milled Parboiled Basmati Rice
(1)	(2)	(3)	(4)	(5)	(6)
1	Average Length (mm)	7.0 and above	6.61 and above	7.0 and above	6.61 and above
2	Average Length – breadth ratio	3.5 and above	3.5 and above	3.5 and above	3.5 and above
3	Average cooked rice length (mm)	12.0 and above	12.0 and above	12.0 and above	12.0 and above

4	Average volume expansion ratio (More than)	3.5	3.5	3.5	3.5
5	Average pre-cooked milled rice breadth (mm), Not more than	2.0	2.0	2.0	2.0
6	Elongation ratio after cooking (Not less than)	1.7	1.7	1.5	1.5
7	Moisture per cent. by mass, not more than	14.0	14.0	14.0	14.0
8	Organic extraneous matter (per cent. by mass), not more than	1.0	1.0	1.0	1.0
9	Inorganic extraneous matter (per cent. by mass), not more than	0.1	0.1	0.1	0.1
10	Paddy grains (per cent by mass), not more than	0.8	0.3	0.3	0.3
11	Other varieties of non basmati rice (per cent. by mass), not more than	15.0	15.0	15.0	15.0
12	Under milled and red striped or red grains (per cent. by mass), not more than	3.5	3.5	3.5	3.5
13	Chalky grains (per cent. by mass), not more than	7.0	7.0	2.0	1.0
14	Green grains (per cent. by mass), not more than	6.0	nil	6.0	nil
15	Broken and fragments (per cent. by mass), not more than	5.0	5.0	5.0	5.0
16	Damaged discoloured grains (per cent. by mass), not more than	1.0	1.0	1.0	1.0
17	Amylose content Dry mass basis (per cent)	20-25	20-25	20-25	20-25
18	Alkali spreading value (ASV)	4.0-7.0	4.0-7.0	4.0-7.0	4.0-7.0
19	Uric acid (mg per kg), not more than	100	100	100	100

**Note:** The confirmation for Basmati Rice variety shall be done by Polymerase Chain Reaction (PCR) test, if required.

**Broken basmati rice: It shall be of following name(s)**

Basmati Rice Tibar

Basmati Rice Dubar

Basmati Rice Mini Dubar

Basmati Rice Mogra

Basmati Rice Mini Mogra

**Note:** - For broken basmati rice, the parameter at S.No.1 to 6 of this sub-clause shall not apply and rest other parameters with their limits and other provisions shall be applicable.

**Explanation.** - For the purposes of this clause -

(a) broken and fragments includes pieces of rice kernels which are less than three fourth of a kernel;

- (b) chalky kernels are whole or broken kernels except for glutinous rice, of which at least three quarters of the surface has an opaque and floury appearance;
- (c) damaged, discoloured grains include rice kernels, broken fragments of whole kernels that are internally damaged or discoloured (including black grains), materially affecting the quality;
- (d) elongation ratio (ER) means the ratio of the length of cooked rice to that of uncooked rice which measures the expansion of length upon cooking;
- (e) length- Breadth ratio means the ratio of the length of a grain to its breadth;
- (f) red grains shall be the kernels, whole or broken which have 25 per cent. or more of their surface with red bran;
- (g) under milled grain means grain whose bran portion is not completely removed during polishing or which has substantial bran streaks left on it;
- (h) green grains mean the kernels whole or broken, which are greenish in colour;
- (i) paddy grains mean the kernels whole or broken, with husk;
- (j) average volume expansion ratio means ratio of volume of cooked rice to volume of raw rice;
- (k) other varieties mean varieties of rice other than those notified as basmati.

(4) The type of broken rice, such as Tibar, Dubar, Mogra shall be prominently mentioned on the label.”;

(b) in sub-regulation 2.4.6, after clause 26 the following clause shall be inserted, namely: -

“27. **Blended Rice.** - Blended Rice is a mixture of basmati and/ or non-basmati rice which resemble with each-other as closely as possible in final attributes and shall be free from off odour. It shall be free from abnormal odours added colouring matter, molds, weevils, rodent hairs and excreta of animal origin.

(1) Every package of Blended Rice shall carry the following label, namely: -

BLENDED RICE contains (Name and type) Rice..... percent. (Name and type) Rice..... percent.
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(2) Blended Rice shall conform to the specifications of Rice prescribed at regulation 2.4.6(24) in its respective category.

(3) The product shall conform to the microbiological requirement given in Appendix B.”;

(c) in sub-regulation 2.4.11, in clause 4 relating to ‘Formulated Supplement for Children’,

(i) in item (3), in sub-item (ii) relating to ‘other ingredients’, in sub sub-item (f), in the table, in column (2), the entries against Sl. No. 14 shall be substituted with the following, namely: -

“Vitamin E (as alpha- tocopherols), mg per 100 g”;

(ii) in item (4) relating to ‘Essential requirements’, sub-item (ii), shall be substituted with the following, namely: -

“(ii) The Protein: Energy ratio shall not be more than 5 – 7.5 per cent. Protein Digestibility Corrected Amino Acid Score (PDCAAS) shall not be less than 90 per cent. of the WHO amino acid pattern for children from 2 to 5 years. In formulations with PDCAAS score of <90 per cent. the quantity of protein shall be adjusted, if required, to achieve the desired value. If, for any technical reasons, the PDCAAS digestibility of a protein cannot be determined, the protein quality may be calculated from the published data on essential amino acid patterns of dietary proteins and their digestibility.”;

(4) in regulation 2.5,

(a) in the sub-regulation 2.5.2, in clause 2, in sub-clause 8,

(i) in item (c), at the end, after the words ‘soy proteins must be labelled as “Imitation”’, the following paragraph shall be inserted, namely: -

“For the purpose of this clause, ‘extenders’ and ‘binders’ are defined as:

(i) **Extenders:** Extenders are non-meat substances with substantial protein content and are added to meat products to reduce formulation costs and provide certain functional properties related to product bind, texture and flavor. A common functional property of most extenders is water holding.

(ii) **Binders:** Binders are non-meat ingredients with an ability to hold and entrap fat and water to produce stable meat emulsion. Binders are primarily used to improve the water holding capacity of the product and also to improve the fat holding and emulsion stability.”;

(ii) for item (d), the following shall be substituted, namely: -

“(d) Final product moisture content shall not exceed four times the protein content plus 10% (4P+10%). However, combination of added water and fat shall not exceed 40%.”;

(b) in the sub-regulation 2.5.3, in the clause 1 relating to ‘Fresh eggs’, in sub-clause (4)-

(i) the word “Minimum” shall be omitted.;

(ii) in table, in column (4) relating to ‘Guinea Fowl’, against the chemical constituents ‘Ash (%)’ for the entry “0.7-0.1” the entry “0.7 to 1.17” shall be substituted.;

(5) in regulation 2.6, after sub regulation 2.6.1, the following sub-regulation shall be inserted, namely: -

**“2.6.2. Limit of Formaldehyde-**

(1) The amount of naturally occurring formaldehyde shall not exceed the limit prescribed in the column (2) for different species of fish as mentioned in the table given below: -

Group & Species	mg/kg, Max.
<b>Group - I (Marine)</b>	
All finfishes (including Barracuda, Billfishes, Bombay Duck, Bullseyes, Catfishes, Croakers, Eels, Filefishes and Puffers, Flat fishes, Goatfishes, Groupers (Rock Cods), Half Beaks and Full Beaks, Horse Mackerel, Leather Jacket (Queen Fish), Mackerel, Mulletts, Other Carangids, Other Clupeoids, Anchovies, Other Perches, Pigface Breams, Pomfrets, Ribbon Fish, Sardines, Seer Fishes/Spanish Mackerel, Silver Bellies/Biddies, Snappers, Tarpons, Threadfin Breams, Threadfins, Tuna and Bonitos, White Fish and any other commercial varieties), <b>elasmobranchs, crustaceans and molluscs except those under Group III &amp; IV</b>	4.0
<b>Group – II (Freshwater Origin)</b>	
Finfishes (including Indian Major Carps, Minor Carps, Exotic Carps, Freshwater Catfishes, Snakeheads/Murrels, Tilapia, Trout and all other freshwater fin fishes), crustaceans and molluscs	
<b>Group – III (Marine)</b>	
Lizard fishes and any other marine fishes not covered under Group I	8.0
<b>Group – IV (Frozen Stored marine fish products)</b>	
All frozen stored marine fish products	100”;

(6) in regulation 2.7, in sub-regulation 2.7.4 relating to ‘Chocolate’

(a) in clause 5, in sub-clause (b),

(i) for the words “the vegetable fat may be singly or in blends and shall comply with the following standards, namely: -”, the following shall be substituted, namely: -

“Any vegetable fat that are standardized in these regulations may be used, singly or in blends, as cocoa butter equivalent and shall comply with the following standards as in item (I) to (III).”;

(ii) for item (III), the following shall be substituted, namely: -

“(III) they are obtained by the process of refining and/or fractionation, which excludes enzymatic modification of the triglyceride structure.”;

(b) in clause 6, after the table, for the words “CONTAINS VEGETABLE FAT IN ADDITION TO COCOA BUTTER”, the following shall be substituted, namely: -

“CONTAINS COCOA BUTTER EQUIVALENT/VEGETABLE FAT IN ADDITION TO COCOA BUTTER”;

(7) in regulation 2.9,

(a) in sub-regulation 2.9.14, in clause 1, the item (viii) relating to ‘Calcium content expressed as Calcium Oxide on dry basis’ and the entries relating thereto shall be omitted.

(b) in sub-regulation 2.9.30, in clause 5, for the words and figures, “Salt used for manufacture of double fortified salt.....encapsulated form is used for fortification” the words and figures “Salt used for the manufacture of double fortified salt shall have minimum 99.0 percent sodium chloride content on dry weight basis when the source of nutrients in non-encapsulated form is used for fortification; minimum 98 per cent sodium chloride content on dry weight basis when the source of nutrients in encapsulated form is used for fortification” shall be substituted;

(8) in the Appendix A,

(a) under the heading “IV.USE OF FOOD ADDITIVES IN FOOD PRODUCTS”,

(i) in Table 1, in the Food Category System 1.2.1, the words “or curd” shall be omitted.;

(ii) in Table 2, in column (1), under the heading Food Category System, against item 2.1.3, for the entry in column (5) & (6) against the food additive “TOCOPHEROLS”, the following entry shall be substituted, namely:-

Recommended Maximum Level (5)	Note (6)
“300 mg/kg	358”;

(b) under the heading “Notes to the Food Additives mentioned in the Table 1 to 15”, after Note No. ‘348’ and the entries relating thereto, the following Note No. and entries shall be inserted in column (1) to (2), namely: -

Note no.	Notes to the Food Additives mentioned in the Table 1 to 15
“358	Except for use in fish oils at 6,000 mg/kg, singly or in combination”;

(9) in the Appendix C, under the heading “II. USE OF PROCESSING AIDS IN FOOD PRODUCTS”-

(a) in the Table 1 relating to ANTIFOAMING AGENTS -

(i) at S.No. 3 relating to the processing aid “Polydimethyl siloxane”, in the column (3), after the words “Potato processing”, the words “, alcoholic beverages” shall be inserted.

(ii) after S.No. 8, relating to ‘Vegetable fatty acid esters’ and the entries relating thereto, in the column (1) to (4), the following shall be inserted, namely: -

S. No.	Name of the processing aid	Product Category	Residual level (mg/kg) (Not more than)
“9.	Polysorbate Sorbitan Monolaurate	Sugar	GMP”;

(b) in the Table 3 relating to CLARIFYING AGENTS AND FILTRATION AIDS-

(i) at S.No. 1 relating to the processing aid “Acid clays of montmorillonite”, in the column (3), after the word “syrups”, the word “, oils” shall be inserted.

(ii) at S. No. 4 relating to the processing aid “Co-extruded polystyrene and polyvinyl pyrrolidone”, in the column (3), for the word “wine” the words “Alcoholic beverages including low alcoholic and alcohol free counterparts” shall be substituted.

(iii) at S. No. 6 relating to the processing aid “Diatomaceous earth”, in the column (3), after the words “Alcoholic beverages including low alcoholic and alcohol-free counterparts (as filter powder)”, the words “non-alcoholic beverages, sharbat, sugar syrups, synthetic syrups and fruit syrups” shall be inserted.

(iv) after S.No.13 relating to the processing aid “Synthetic magnesium silicate (INS 553(i))”, and the entries relating thereto, in the column (1) to (4), the following shall be inserted, namely: -

S. No.	Name of the processing aid	Product Category	Residual level (mg/kg) (Not more than)
“14.	Calcium oxide (INS 529)	Preparation of Corn Flour	GMP
15.	Phosphoric acid (INS 338)	Sugar	GMP”;



(c) in the Table 4 relating to LUBRICANTS, RELEASE AND ANTISTICK AGENTS -

(i) at S. No. 18 relating to the processing aid "Sunflower oil", in the column (3), after the word "soups", words "salts, spices, sauces, salads, protein products, seasonings, fruits & vegetable products, nuts & nut products, cereal" shall be inserted.

(ii) after S.No.21 relating to the processing aid "White mineral oil (INS 905e)", and the entries relating thereto, the following shall be inserted, namely: -

S. No.	Name of the processing aid	Product Category	Residual level (mg/kg) (Not more than)
"22.	Cocoa powder	Chocolates	GMP
23.	Cottonseed oil	Fruits and vegetables, seasonings, bakery products, fruits & vegetable products, salt, spices and soups, cereal and cereal products, nut and nut products	GMP
24.	Magnesium hydrogen carbonate (INS 504(ii))	Snacks	GMP
26.	Talc (INS 553(iii))	Confectionary	GMP
27.	Tricalcium phosphate (INS 341(iii))	Snacks	GMP";

(d) in the Table 6 relating to 'SOLVENT FOR EXTRACTION AND PROCESSING', for word "flavourings" wherever mentioned under column (3) the words "flavouring substances" shall be substituted.

(e) in the Table11 relating to 'ENZYMES (for treatment or processing of raw materials, foods, or ingredients)', -

(i) at S. No. 6 relating to the enzyme "Phospholipase A2 (EC No. 3.1.1.4)", in the column (3) and (4), after the existing entries, new row with the following entries shall be inserted, namely: -

Source	Residual level (mg/kg) (Not more than)
" <i>Aspergillus niger</i>	GMP";

(ii) at S. No 14 relating to the enzyme "Beta amylase (EC No. 3.2.1.2)", in the column (3) and (4), after the existing entries, new row with the following entry shall be inserted, namely: -

Source	Residual level (mg/kg) (Not more than)
"Soybean	GMP";

(iii) after S. No. 37 relating to the enzyme "Serine protease (subtilisin) (EC No. 3.4.21.62)", and the entries relating thereto, in the column (1) to (4), the following shall be inserted, namely: -

S.No.	Name of the Enzyme	Source	Residual level (mg/kg) (Not more than)
"37a	Oryzin (EC No. 3.4.21.63)	<i>Aspergillus melleus</i>	GMP";

(iv) after S. No. 42 relating to the enzyme "Chymosin (EC No. 3.4.23.4)", and the entries relating thereto, in the column (1) to (4), the following shall be inserted, namely: -

S.No.	Name of the Enzyme	Source	Residual level (mg/kg) (Not more than)
“42a	Aspergillopepsin I (EC No. 3.4.23.18)	<i>Aspergillus niger</i>	GMP
		<i>Aspergillus oryzae</i>	GMP
42b	Aspergillopepsin II (EC No. 3.4.23.19)	<i>Aspergillus niger</i>	GMP”;

(v) at S.No. 44 relating to the enzyme “Mucorpepsin (EC No. 3.4.23.23)”, in column (2) after the word “Mucorpepsin”, the words “(Aspartic proteinase)” shall be inserted.

(vi) after S.No. 44 relating to the enzyme “Mucorpepsin (EC No. 3.4.23.23)”, and the entries relating thereto, in the column (1) to (4), the following shall be inserted, namely: -

S.No.	Name of the Enzyme	Source	Residual level (mg/kg) (Not more than)
“44a	Thermolysin (EC No. 3.4.24.27)	<i>Bacillus stearotheophilus</i>	GMP
		<i>Geobacillus caldoproteolyticus</i>	GMP”;

(vii) for S.No. 45 relating to the enzyme “Metalloproteinase (Bacillolysin) (EC No. 3.4.24.28)”, in column (2), after the word “(Bacillolysin)”, the word “Metalloendopeptidase” shall be inserted.

(viii) at S.No. 45 relating to the enzyme “Metalloproteinase (Bacillolysin) (EC No. 3.4.24.28)”, in the column (3) and (4), after the existing entries, new row with the following entry shall be inserted, namely: -

Source	Residual level (mg/kg) (Not more than)
<i>Bacillus subtilis</i>	GMP”;

(ix) after S.No. 45 relating to the enzyme “Metalloproteinase (Bacillolysin) (EC No. 3.4.24.28)” and the entries relating thereto, in the column (1) to (4), the following shall be inserted, namely: -

S.No.	Name of the Enzyme	Source	Residual level (mg/kg)(Not more than)
“45a	Glutaminase (EC No. 3.5.1.2)	<i>Bacillus amyloliquefaciens</i>	GMP
45b	Protein glutaminase (EC No. 3.5.1.44)	<i>Chryseobacterium proteolyticum</i>	GMP”;

(f) in the Table 12 relating to ‘GENERALLY PERMITTED PROCESSING AIDS’, -

(i) at S.No. 1 relating to the processing aid “Activated carbon”, in the column (4), after the word “juices”, words “, alcoholic beverages” shall be inserted.

(ii) at S.No. 22 relating to the processing aid “Gibberellic acid”, in the column (3), after the word “Malting”, words “grain processing steps for fermentation (alcoholic beverages)” shall be inserted.

(iii) after S.No. 74 relating to the processing aid “Zinc sulphate”, and the entries relating thereto, the following shall be inserted, namely: -

S. No.	Name of the processing aid	Functional/ Technological Purpose	Product Category	Residual level (mg/kg) (Not more than)
“75	Calcium hypochlorite	Disinfectant	Water treatment	1 (as available chlorine)”.

G. KAMALA VARDHANA RAO, Chief Executive Officer

[ADVT.-III/4/Exty./549/2022-23]

**APPENDIX II: FOOD SAFETY AND STANDARDS (FOOD PRODUCT STANDARDS AND FOOD ADDITIVES) FIRST AMENDMENT REGULATIONS (2023)**

**PRESS RELEASE**

The Food Safety and Standards Authority of India has specified the identity standards for Basmati Rice (including Brown Basmati Rice, Milled Basmati Rice, Parboiled Brown Basmati Rice and Milled Parboiled Basmati Rice) *vide* Food Safety and Standards (Food Products Standards and Food Additives) First Amendment Regulations, 2023 notified in the Gazette of India.

Basmati rice is a premium variety of rice cultivated in the Himalayan foothills of the Indian sub-continent and is universally known for its long grain size, fluffy texture and unique inherent aroma and flavour. Agro-climatic conditions of the specific geographical areas where Basmati rice is grown; as well as the method of harvesting, processing and ageing of the rice contributes to the uniqueness of Basmati rice. Due to its unique quality attributes, Basmati is a widely consumed variety of rice both domestically and globally and India accounts for two thirds of its global supply.

Being a premium quality rice and fetching a price higher than the non-basmati varieties, Basmati rice is prone to various types of adulteration for economic gains which may include, among others, undeclared blending of other non-basmati varieties of rice. Therefore, in order to ensure supply of standardised genuine Basmati rice in domestic and export markets, the Food Authority has notified regulatory standards for Basmati rice that have been framed through extensive consultations with the concerned government departments / agencies and other stakeholders as well.

As per these standards Basmati rice shall possess natural fragrance characteristic of basmati rice and be free from artificial colouring, polishing agents and artificial fragrances. These standards also specify various identity and quality parameters for basmati rice such as average size of grains and their elongation ratio after cooking; maximum limits of moisture, amylose content, uric acid, defective/damaged grains and incidental presence of other non-basmati rice etc.

These standards are aimed to establish fair practices in the trade of Basmati rice and protect consumer interest, both domestically and globally. These standards will be enforced w.e.f 1<sup>st</sup> August, 2023.

**Attachments:**

No Attachments.