

Voluntary Report – Voluntary - Public Distribution

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Report Name: FSSAI Publishes Draft Amendments for Food Product Standards and Food Additives Regulations

Country: India

Post: New Delhi

Report Category: FAIRS Subject Report, FAIRS Subject Report, WTO Notifications

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Report Highlights:

On October 31, 2022, the Ministry of Health and Family Welfare/Food Safety and Standards Authority of India (FSSAI) published draft amendments [Notification F.No. STD/39-FA/Notification/2022 in the Gazette of India: Extraordinary (Official Gazette)] (Appendix I). The notification was subsequently published on the FSSAI website on November 3, 2022. The draft amendments include new and revised standards for palm oil; meat sausages; dehydrated tarragon (whole and powdered form); Indian mithais (sweets) and namkeens (savory); and food color (preparations and mixtures). World Trade Organization (WTO) members are invited to comment on the proposed draft amendment; the timeline to provide comments is 60-days from the date of notification on the WTO website.

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 Internet Explorer. Indian host sites will geo-block site access on a rolling basis].

GENERAL INFORMATION:

On October 31, 2022, the Ministry of Health and Family Welfare/Food Safety and Standards Authority of India (FSSAI) published draft amendments [Notification F.No. STD/39-FA/Notification/2022 in the Gazette of India: Extraordinary (Official Gazette)] (Appendix I). The notification was subsequently published on the FSSAI website on November 3, 2022. The draft amendments include new and revised standards for palm oil; meat sausages; dehydrated tarragon (whole and powdered form); Indian *mithais* (sweets) and *namkeens* (savory); and food color (preparations and mixtures). World Trade Organization (WTO) members are invited to comment on the proposed draft amendment; the timeline to provide comments is 60-days from the date of notification on the WTO website.

The full text of the notification is pasted below as Appendix I and is available on the FSSAI website located at:

https://fssai.gov.in/upload/uploadfiles/files/Draft_Notification_Food_Products_03_11_2022.pdf

Comments sent to:

The Chief Executive Officer
Food Safety and Standards Authority of India
3rd Floor, Food and Drug Administration Bhawan, Kotla Road
New Delhi – 110002
Email: spstbt.enqpt@fssai.gov.in

Draft Regulation Details:

Publication Date on the FSSAI Website: November 3, 2022

Final Date for Comments: 60-days from the date of notification on the WTO website.

Products Affected: palm oil; meat sausages; dehydrated tarragon (whole and powdered form); Indian *mithais* (sweets) and *namkeens* (savory); and food color (preparations and mixtures).

APPENDIX I: FOOD SAFETY AND STANDARDS (FOOD PRODUCT STANDARDS AND FOOD ADDITIVES) AMENDMENT REGULATIONS, 2022

FOOD SAFETY AND STANDARDS AUTHORITY OF INDIA

NOTIFICATION

New Delhi, the 31st October, 2022

F. No. STD/39-FA/Notification/2022.—The following draft of certain regulations further to amend the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, which the Food Safety and Standards Authority of India proposes to make with previous approval of the Central Government, 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) is hereby published as required under sub-section (1) of section 92 of the said Act for the information of all persons likely to be affected thereby and notice is hereby given that the said draft regulations shall be taken into consideration after the expiry of the period of sixty days from the date on which copies of the Gazette containing this notification are made available to the public.

Objections or suggestions, if any, may be addressed to the Chief Executive Officer, Food Safety and Standards Authority of India, FDA Bhawan, Kotla Road, New Delhi- 110002 or sent on email at regulation@fssai.gov.in

Objections or suggestions, which may be received from any person with respect to the said draft regulations before the expiry of period so specified, shall be considered by the Food Safety and Standards Authority of India.

Draft Regulations

1. These regulations may be called the Food Safety and Standards (Food Products Standards and Food Additives) Amendment Regulations, 2022.
2. In the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, (herein after referred as said regulation), -
 - (1) in regulation 2.2, in sub-regulation, 2.2.1-
 - (a) at clause 19, relating to 'Palm Oil', in the table for the entry in column (3) against the Parameter 'Refractive Index at 50°C' shall be substituted with "1.454-1.456";
 - (b) at clause 20, relating to 'Palmolein', in the table for the entry in column (2) against 'Refractive Index at 40°C' shall be substituted with "1.458-1.460";

(c) at clause 21, relating to 'Palm kernel oil', in the table for the entry in column (3) against the Parameter 'Refractive Index at 40°C' shall be substituted with "1.448-1.452";

(d) at clause 29, relating to 'Palm Superolein', in the table for the entry in column (3) against the Parameter 'Refractive Index at 40°C' shall be substituted with "1.459-1.460";

(2) in regulation 2.5, under sub-regulation 2.5.2, after the clause 2 related to 'Comminuted or Restructured Meat Products', the following clause shall be inserted, namely: -

“2A. Meat Sausages

1. The standard prescribed under this clause shall apply to meat sausages, fresh or cooked.
2. Sausage is a product obtained by stuffing minced meat (pork, poultry or meat from other food animals) and other ingredients (fat/oil, salt, water, extenders, spices etc.) in casings (natural/artificial) which may be marketed as fresh (raw), fermented, cooked and/or smoked.
3. Meat sausages, fresh, shall be palatable, and shall have pleasant flavour and attractive appearance. No foreign or any other objectionable odour shall be present. Meat sausages, fresh, shall be of a good uniform texture characteristic of the product. Pieces of hair and particles of bone shall not be present in the product. The products shall be free from dirt and from insect and rodent contamination. Any deleterious substance shall not be present.
4. Ingredients- Meat and other ingredients as given under the standard of comminuted, restructured, cured and smoked and dry/fermented meat products prescribed under these regulations.
5. General requirements
 - 5.1 Fresh sausages shall be prepared from one or more kinds of fresh, chilled or frozen meat.
 - 5.2 Smoked sausages shall be prepared from one or more kinds of fresh, chilled or frozen meat and smoked with only hard wood or other non-resinous materials.
 - 5.3 Cooked sausages shall be prepared from one or more kinds of fresh, chilled or frozen meat and cooked to attain the internal temperature of 75°C.
 - 5.4 Dry/fermented sausages shall be prepared from one or more kinds of fresh, chilled or frozen meat subjected to a controlled drying process.
6. Preparation and processing-
 - (i) Mincing: Chilled/frozen meat/offals/trimmings shall be minced using a mechanical meat mincer. In case of pork fat, the same shall be minced after freezing.
 - (ii) Emulsification: Minced meat and other ingredients in the sausage formulation shall be emulsified with the help of a meat chopper (bowl chopper) to form a fine paste (meat emulsion).
 - (iii) Stuffing and linking: The minced meat or meat emulsion shall be stuffed into the casing with the help of a mechanical stuffer. The linking of the sausages shall be performed either manually or with the help of mechanical linking machine.
 - (iv) Cooking (applicable for cooked sausages): The stuffed and linked sausages shall be cooked by suitable means to attain the internal temperature of 75°C.
 - (v) Cooling (applicable for cooked sausages): The cooked sausages shall be cooled to below 40°C prior to chilling/freezing.
7. Storage requirements -
 - (i) Meat sausages, fresh shall be brought to a temperature of 4°C within 12 hours.
 - (ii) The fresh chilled sausages shall be stored at a temperature not exceeding 4°C.
 - (iii) Fresh or cooked sausages shall be chilled before freezing and the freezing shall be completed at -18°C or lower.
 - (iv) The cooked and chilled sausages shall be stored at a temperature not exceeding 4°C.
 - (v) The frozen sausages shall be stored at -18°C or lower.

8. Composition of finished product; the product shall conform to the following compositional requirements –

S. No. (1)	Parameter (2)	Requirement		
		Fresh (3)	Cooked/Smoked (4)	Dry fermented (5)
1	Meat, <i>Minimum (w/w)</i>	50%	60%	65%
2	Moisture, <i>Maximum (w/w)</i>	65%	60%	50%
3	Total ash, <i>Maximum (w/w)</i>	3%	3%	3%

9. The product may contain Food Additives permitted in Appendix A.

10. The product shall conform to the microbiological requirement given in Appendix B.

11. In addition to the requirements specified under this standard, the standard of comminuted or restructured meat products prescribed under these regulations shall apply to these products.”;

(3) in regulation 2.9, after sub-regulation 2.9.42 the following sub-regulation shall be inserted, namely: -

“2.9.43 Dehydrated Tarragon

(1) Dehydrated Tarragon, whole

Dehydrated Tarragon (Vilayti Damnak), whole means the dried leaves obtained from perennial plant *Artemisia dracunculus Linnaeus*, belonging to the family *Asteraceae*. The colour of the dried leaves ranges from pale green to grey-green. “It will be free from visible foreign organic or inorganic matter including molds; living or dead insects and pests; tissues and excreta of rodents or of any other animal or human origin”. It shall not contain any other plant species other than those specified.

It shall conform to the following requirements:

S. No. (1)	Characteristics (2)	Requirements (3)
1	Moisture content, per cent by mass (m/m) (<i>Maximum</i>)	10
2	Total Ash, per cent by mass (m/m) on dry basis, (<i>Maximum</i>)	12
3	Acid-insoluble ash, per cent by mass on dry basis, (<i>Maximum</i>)	1.5
4	Volatile oil content, ml/100g, on dry basis (<i>Minimum</i>)	0.6
5	Foreign matter, per cent m/m, (<i>Maximum</i>)	Absent
6	Extraneous matter, per cent m/m, (<i>Maximum</i>)	1
7	Broken stems, per cent m/m, (<i>Maximum</i>)	3
8	Yellow or brown leaves, per cent m/m, (<i>Maximum</i>)	15

Explanation- (i) Extraneous Vegetable Matter - Vegetative matter associated with the plant from which the product originates. [Yellow and brown leaf, crushed stalk and buds should also be considered as extraneous matter.]

(ii) Foreign matter means any visible objectionable foreign detectable matter or material not usually associated with the natural components of the spice plant; such as sticks, stones, and any other material.

(iii) Chromatographic requirements: The volatile oil obtained by hydro/steam distillation of the dried leaves of tarragon, and analysed by using gas chromatography shall comprise the following main constituents: cis- β -ocimene, trans- β -ocimene, transanethole, methylchavicol (estragole), and methyleugenol. The volatile oil shall not contain significant amounts of either sabinene or elemicin.

(2) Dehydrated Tarragon, powder

Dehydrated Tarragon (Vilayti Damnak), powder means the powder obtained by grinding dried leaves of *Artemisia dracunculus Linnaeus*, belonging to the family *Asteraceae*. "It will be free from visible foreign organic or inorganic matter including molds; living or dead insects and pests; tissues and excreta of rodents or of any other animal or human origin". It shall not contain any other plant species other than those specified.

It shall conform to the following requirements:

S. No. (1)	Characteristics (2)	Requirements (3)
1.	Moisture content, per cent by mass (m/m) (<i>Maximum</i>)	10
2.	Total Ash, per cent by mass (m/m) on dry basis, (<i>Maximum</i>)	12
3.	Acid-insoluble ash, per cent by mass on dry basis, (<i>Maximum</i>)	1.5
4.	Volatile oil content, ml/100g, on dry basis (<i>Minimum</i>)	0.5
5.	Foreign matter, per cent m/m, (<i>Maximum</i>)	Absent
6.	Extraneous matter, per cent m/m, (<i>Maximum</i>)	1

Explanation- (i) Extraneous Vegetable Matter - Vegetative matter associated with the plant from which the product originates. [Yellow and brown leaf, crushed stalk and buds should also be considered as extraneous matter.]

(ii) Foreign matter means any visible objectionable foreign detectable matter or material not usually associated with the natural components of the spice plant; such as sticks, stones, and any other material.

(iii) Chromatographic requirements: The volatile oil obtained by hydro/steam distillation of the dried leaves of tarragon, and analysed by using gas chromatography shall comprise the following main constituents: cis- β -ocimene, trans- β -ocimene, transanethole, methylchavicol (estragole), and methyleugenol. The volatile oil shall not contain significant amounts of either sabinene or elemicin.”;

(4) in regulation 2.10 under sub-regulation 2.10.8 relating to ‘Packaged Drinking Water (other than Mineral Water)’,

(a) in the Table 2 related to ‘Organoleptic and physical parameters’ for the entry in column (3) against Sr. No. 5 shall be substituted with “75 to 500”;

(b) in the Table 3 related to ‘General parameters concerning substances undesirable in excessive amounts’,

(i) against Sr. No. 15, the entry in column (3) shall be substituted with “10 to 75”;

(ii) against Sr. No. 16, the entry in column (3) shall be substituted with “5 to 30”;

(5) in regulation 2.12 relating to ‘Proprietary Food’, in sub-regulation 2.12.1, after clause (1), the following clauses shall be inserted, namely: -

“(1a) Products where addition of ingredients including applicable additives in standardized food products do not lead to any changes in the standardized food products in terms of the defined horizontal as well as vertical parameters under FSSR shall be licensed into respective standardized food product category, subject to the endorsement in the license, if required.

(1b) Products where addition of ingredients including applicable additives in standardized food products under these regulations lead to changes in the standardized food products in terms of the defined horizontal as well as vertical parameters under FSSR, these shall be licensed as Proprietary Foods with the nearest standardized food product or category. Any such changes in horizontal and/or vertical parameters for compliance shall be subject to endorsement in the license:

Provided that Food Authority may prescribe guidelines/procedure for conditions to be complied by FBOs for such food products at the time of grant of licenses, by the Central Licensing Authorities, wherever required.”;

- (6) after sub- regulation 2.16 relating to ‘Hemp seeds and seed products’, the following sub-regulations shall be inserted, namely: -

“2.17. Standards for Indian Mithais

These standards apply to Indian *Mithais* as defined in Section 1 for direct human consumption for both pre-packaged and packaged products sold over the counter.

1. Description

Indian *mithais* means sweets that are traditional and innovative from Indian heritage and culture. They may be prepared by using one or combination of raw materials and other permitted ingredients as specified under section 2 of these regulations as per their relevant category. They may be processed by heating, cooking, steaming, boiling, fermentation, coagulation, drying, condensing, frying, roasting, baking, ripening or similar processes and/or any combination of processes thereof in various forms, styles or consistencies.

2. Essential Composition

(a). Raw materials for Milk Based *Mithais*

(i). Milk Concentration based

Milk and milk powders, cream and cream powders, milk fat products as specified under FSS (Food Product Standards and Food Additive) Regulations,2011

(ii). Khoa based

Khoa whose specifications are specified under FSS (Food Product Standards and Food Additive) Regulations,2011

(iii). Chhana based:

Chhana whose specifications are specified under FSS (Food Product Standards and Food Additive) Regulations,2011

(b). Raw materials for Non-Milk Based *Mithais*

(i). Grain based

Cereals/ millets/pulses or their processed products

(ii). Dry Fruits nuts/seeds based

Dry fruits, Nuts, Seeds, or their processed products

(iii). Fruits and/or Vegetables based

Fruits and/or vegetables and/or their products.

(c). Raw materials for Composite *Mithais*

It may be prepared from any combination of the raw materials specified under section 2 (a) and 2(b)

(d). Other Permitted Ingredients

- (i) In addition to the raw materials permitted above, the ingredients as permitted under FSS (FPS &FA) Regulations, 2011 may also be used unless otherwise restricted.

- (ii) The ingredients referred to in sub-regulations 2 shall conform to the standards, wherever prescribed under these regulations.

3. Quality Factors

- (a). The raw materials used in the production process shall meet their respective standards. The product shall have characteristic texture, flavour and taste and shall be free from any rancid taste or smell or any

other foreign taste. It shall be free from insects/insect fragments, visible moulds and any objectionable extraneous matter.

(b). Physical and Chemical Characteristics of Indian *Mithais*

S. No.	Requirements	Milk based (Milk Concentration Based, Channa Based, Khoa Based)	Non-milk based Grain Based, Fruits/ Vegetable based, Dry fruits/Nuts/Seeds based)	Composite <i>Mithais</i>
(1)	(2)	(3)	(4)	(5)
1	Acid Insoluble ash, maximum, %, (m/m)	0.2	0.2	0.3
2	R _m Value of extracted fat (Min)	24	-	-
3	Butyro-refractometer reading of extracted fat	40-44	-	-
4	Free Fatty Acids (As Oleic acid equivalent max %)	0.4-2	-	-
5	Peroxide Value (Milli-equivalent of Oxygen /Kg of the extracted fat), maximum	0.6	10	10

4. Food Additives

For products covered under this standard, the food additives as specified in Appendix 'A' of these regulations may be used as per the limits specified. Flavourings as permitted under these regulations are allowed unless otherwise restricted.

5. Contaminants

The products shall comply with the maximum levels for contaminants specified in the Food Safety and Standards (Contaminants, toxins and Residues) Regulations, 2011.

6. Hygiene requirements

(a) The products shall be prepared and handled in accordance with the requirements specified in Schedule 4, as applicable, of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011.

(b) The products shall conform to the relevant microbiological requirements specified in Appendix 'B' of these regulations.

7. Labelling

The products shall be labelled in accordance with the Food Safety and Standards (Labelling and Display) regulations, 2020.

(a). The Name of the Product

(i) In addition to the above, each package shall be labelled so as to the name of the product along with relevant categories as specified in the sub-regulations 2.

For example

“Name of the product” (Sub-category)

“Khoa Burfi” (Khoa Based *Mithai*)

(ii) Other appropriate names may be labelled in accordance with relevant region where the products are distributed in a manner not to mislead the consumer

(iii) In case of Milk Based *Mithais*, the Food Business Operator shall declare the percent and type of milk solids under the list of ingredients on the label.

(iv) In addition to the general labelling requirements, the provisions of the Food Safety and Standards (Advertisement and Claims) Regulations, 2018, shall apply in case of any claims on the product.

(b). Labelling of Non-Retail Containers

Information on non-retail containers shall be given in accordance with chapter 4 of Food Safety and Standards (Labelling and Display) regulations, 2020.

8. Method of Sampling and Analysis

The methods of sampling and analysis mentioned in the manuals as specified by the Food Safety and Standards Authority of India from time to time shall be applicable.

2.18. Standards for Indian *Namkeens*

These standards apply to Indian *Namkeens*, savouries and snacks, defined in Section 1 for direct human consumption both pre-packaged and packaged product sold over the counter.

1. Description

Namkeens means salty savoury products that are Traditional and/or innovative based on Indian heritage and culture. They may be prepared by one or combination of raw materials and permitted ingredients as listed under section 2 of this regulations as per their relevant category. They may be processed by steam cooking, boiling, baking, frying, extrusion, puffing, roasting or similar processes and/or any combination of processes thereof. The final product may be prepared in any suitable shape, and style.

2. Essential Composition of *Namkeens*

(a). Raw material for Grain based

Millet/Cereals or Pulses and/ or their processed products or their combination

(b). Raw material for Fruit and vegetable based

Fruits and/or vegetables and /or their processed products

(c). Raw material for Dry fruits, nuts, seeds based

Dry fruits, Nuts, Seeds, and/or their processed products

(d). Raw material for Composite *Namkeens*

It may be prepared from any combination of the raw materials specified under section 2(a), 2(b)

(e). Other Permitted Ingredients:

(i). In addition to the raw materials permitted above, the ingredients as permitted under FSS (FPS &FA) Regulations, 2011 may also be used unless otherwise restricted.

(ii). The ingredients referred to in section 2 shall conform to the standards, wherever prescribed under these regulations.

3. Quality Factors

(a). The raw materials used in the production process shall meet their respective standards. The product shall have characteristic organoleptic properties like appearance, texture, flavour and taste. It shall free from any rancid taste or smell or off-taste. It shall be free from insects, insect fragments, visible moulds and objectionable extraneous matter.

(b). Physical and Chemical Characteristics of Indian *Namkeens*

S. No. (1)	Requirements (2)	Grain Based (3)	Fruit and/or vegetable based (4)	Dry fruits, nuts, Seeds based (5)	Composite Products (6)
1	Moisture, maximum, % (m/m)	3	5	5	-
2	Total Fat, % (m/m) Maximum	45	55	55	55
3	Acid Insoluble ash, maximum, % (m/m)	0.1	0.1	0.1	0.1
4	Acid Value Maximum	1.0	1.0	1.0	1.0
5	Free Fatty Acids (As Oleic acid equivalent maximum)	0.5	0.5	0.5	0.5
6	Peroxide Value (Milli-equivalent of Oxygen/Kg of the extracted fat), maximum	10	10	10	10

4. Food Additives

For products covered under this standard, the food additives as specified in Appendix 'A' of these regulations may be used as per the limits specified. Flavourings as permitted under these regulations are allowed unless otherwise restricted.

5. Contaminants

The products shall comply with the maximum levels for contaminants specified in the Food Safety and Standards (Contaminants, toxins and Residues) Regulations, 2011.

6. Hygiene requirements

(a) The products shall be prepared and handled in accordance with the requirements specified in Schedule 4, as applicable, of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011.

(b) The products shall conform to the relevant microbiological requirements specified in Appendix 'B' of these regulations.

7. Labelling

The product shall be labelled in accordance with the Food Safety and Standards (Labelling and Display) regulations, 2020.

(a) The Name of the Product

(i). In addition to the above, each package shall be labelled so as to the name of the product along with relevant categories as specified in the sub-regulations 2.

For example

“Name of the product “(Category)

“Aloo Bhujia” (Fruit and Vegetable Based *Namkeen*)

(ii). Other appropriate names may be labelled in accordance with relevant region where the products are distributed in a manner not to mislead the consumer

(iii) In addition to the general labelling requirements, the provisions of the Food Safety and Standards (Advertisement and Claims) Regulations, 2018, shall apply in case of any claims on the product.

(b) Labelling of Non-Retail containers

Information on non-retail containers shall be given in accordance with chapter 4 of Food Safety and Standards (Labelling and Display) regulations, 2020.

8. Method of Sampling and Analysis

The methods of sampling and analysis mentioned in the manuals as specified by the Food Safety and Standards Authority of India from time to time shall be applicable.”;

(7) in Chapter 3, in regulation 3.2, under sub-regulation 3.2.1 relating to ‘Food Colours’,

(a) in clause 1 relating to ‘Tartrazine’, the note under the Table, “It shall be free from mercury, copper and chromium in any form; aromatic amines, aromatic nitro compounds, aromatic hydrocarbons, and cyanides.” shall be omitted.

(b) in clause 2 relating to ‘SUNSET YELLOW’, the note under the Table, “It shall be free from mercury, copper and chromium in any form; aromatic amines, aromatic nitro compounds, aromatic hydrocarbons, and cyanides.” shall be omitted.

(c) in clause 3 relating to ‘ERYTHROSINE’, the note under the Table, “It shall be free from mercury, copper and chromium in any form; aromatic amines, aromatic nitro compounds, aromatic hydrocarbons, and cyanides.” shall be omitted.

(d) in clause 4 relating to ‘INDIGO CARMINE’, the note under the Table, “It shall be free from mercury, copper and chromium in any form; aromatic amines, aromatic nitro compounds, aromatic hydrocarbons, and cyanides.” shall be omitted.

(e) in clause 10 relating to ‘PONCEAU 4R’, the note under the Table, “It shall be free from mercury, selenium and chromium in any form; aromatic amines, aromatic nitro compounds, aromatic hydrocarbons, and cyanides.” shall be omitted.

(f) in clause 11 relating to ‘CARMOISINE’, the note under the Table, “The material shall be free from mercury, selenium and chromium in any form, aromatic amines, aromatic nitro compounds, aromatic hydrocarbons and cyanides.” shall be omitted.

(g) for clause 12 relating to ‘SYNTHETIC FOOD COLOUR – PREPARATION AND MIXTURES’ shall be substituted with the following clause, namely: -

“12- Food Colour - Preparation and Mixtures**Colour Preparation**

A Preparation containing one or more of the permitted food colours conforming to the prescribed standard along with diluents and/or filler materials and meant to be used for imparting colour to food. It may contain permitted preservatives and stabilizers.

The colour preparation would be either in the form of a liquid or powder. Powder preparations shall be reasonably free from lumps and any visible extraneous/foreign matter.

Liquid preparations shall be free from sediments.

Only the following diluents or filler materials shall be permitted to be used in colour preparations conforming to the prescribed standards:

1. Potable water
2. Edible common salt
3. Sugar
4. Dextrose Monohydrate
5. Liquid glucose
6. Sodium sulphate
7. Tartaric acid
8. Glycerine
9. Propylene glycol

10. Acetic acid, dilute
11. Sorbitol
12. Citric acid
13. Sodium carbonate and sodium hydrogen carbonate
14. Lactose
15. Ammonium, sodium and potassium alginates
16. Dextrins
17. Ethyl acetate
18. Starches
19. Diethyl ether
20. Ethanol
21. Glycerol mono, di and tri acetate
22. Edible oils and fats
23. Isopropyl alcohol
24. Bees wax
25. Sodium and ammonium hydroxide
26. Lactic acid
27. Carrageenan and gum arabic
28. Gelatin
29. Pectin

General Requirements:

The total dye content, per cent by mass (m/v) in the colour preparation or in the mixture shall be declared on the label of the container. In powder preparations the declared value shall be on moisture free basis and in case of liquid preparations on as in basis. The total dye content shall be within the tolerance limits given below on the declared value:

- (a) Liquid preparation ± 15 per cent
- (b) Solid preparations ± 7.5 per cent

It may contain permitted preservatives and stabilizers.

The limits of impurities shall be as prescribed in Table below –

Table

S. No. (1)	Impurities (2)	Limits (3)
1	Water insoluble matter, per cent by mass, Max. (on dry basis), Max.	1.0

It shall conform to the standards of contaminants as per the Food Safety and Standards (Contaminants, Toxins and Residues) Regulation, 2011.”;

(h) in clause 13 relating to ‘BRILLIANT BLUE FCF’, the note under the Table, “Note- The material shall be free from aromatic amines, aromatic nitro compounds, aromatic hydrocarbons and cyanides.” shall be omitted.

(i) in clause 14 relating to ‘Fast Green FCF’, the note under the Table, “Note- The material shall be free from aromatic nitro compounds, aromatic hydrocarbons and cyanides.” shall be omitted.

(8) in Appendix A, under the heading “IV. USE OF FOOD ADDITIVES IN FOOD PRODUCTS”, in Table 14 relating to ‘Beverages, excluding dairy products, for ‘Food category system 14.1.5’ relating to ‘Coffee, coffee/coffee substitutes, tea, herbal infusions, and other hot cereal and grain beverages, excluding cocoa’ for additive “Steviol glycosides” and entries related thereto, in column (6) the entry “160” shall be omitted.

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

(a) in Table 7 relating to ‘BLEACHING, WASHING, DENUDING AND PEELING AGENTS’ for the entries in column (4) against S.No. 8 shall be substituted with “5 (as hydrogen peroxide)”;

(b) in Table 11 relating to ‘ENZYMES (for treatment or processing of raw materials, foods, or ingredients)’,

(i) against S.No. 5, for the entries in column (3), after “Rice bran”, the following entry shall be inserted, namely, -

“*Aspergillus oryzae*”;

(ii) against S.No. 6, for the entries in column (3), after “*Streptomyces violaceoruber*”, the following entry shall be inserted, namely, -

“*Aspergillus oryzae*”;

(iii) against S.No. 26, for the entries in column (3), after “*Aspergillus oryzae*”, the following entry shall be inserted, namely, -

“*Bacillus licheniformis*”;

(iv) against S.No. 35, for the entries in column (3), after “*Aspergillus oryzae*”, the following entries shall be inserted, namely, -

“ <i>Rhizomucor miehei</i> ”
“ <i>Cryphonectria Parasitica</i> ”;

(v) against S.No. 42, for the entries in column (3), after “*Kluyveromyces lactis*”, the following entries shall be inserted, namely, -

“ <i>Aspergillus niger</i> (variety- <i>Awamori</i>)”
“ <i>Fourth stomach of domesticated ruminants (cattle, buffalos, goats and sheeps)</i> ”;

(c) in Table 11 A relating to ‘Enzymes derived from Genetically Modified Microorganisms (GMM)’, the following shall be inserted, namely: -

S. No	Enzyme Name	Production Organism	Donor Organism or Source	Functional and technological purpose	Indicative food uses	Residual level# (mg/kg) (Not more than)
(1)	(2)	(3)	(4)	(5)	(6)	(7)
46	Phospholipase A2 (EC No. 3.1.1.4)	<i>Trichoderma reesei</i>	<i>Aspergillus nishimurae</i> (ex <i>fumigatus</i>) RF8793	For use in degumming of oils and fats, Egg yolk processing	Oils and fats processing, Egg products	GMP
47	Lysophospholipase (EC No. 3.1.1.5)	<i>Trichoderma reesei</i> RF4847	<i>Aspergillus nishimurae</i> (ex <i>fumigatus</i>) RH3949	For use in starch processing, degumming of oils and fats	Oils and fats processing, Syrups for use in soft drinks or bakery	GMP

48	Lipase triacylglycerol (EC No. 3.1.1.3)	<i>Trichoderma reesei</i>	<i>Fusarium oxysporum</i>	Facilitate the handling of the dough for baking- Improve dough stability and strength structure and behaviour during the baking steps and Regulate batter viscosity, degumming of oils and fats	Bakery products, Oils and fats processing	GMP
49	Glucose Oxidase (EC No. 1.1.3.4)	<i>Trichoderma reesei</i>	<i>Penicillium amagasakiense</i>	Facilitate the handling of dough, (Reduce dough stickiness, Strengthen dough structure, Improve cooking tolerance) of pasta or noodle 2) Egg processing	Egg Products and Bakery and Pasta Products	GMP
50	Serine endopeptidase (protease) (E.C No. 3.4.21. 65)	<i>Trichoderma reesei</i>	<i>Malbranchea cinnamomea</i> ALKO4122	It is used as a processing aid for partial or extensive hydrolysis of proteins from both animal and vegetable sources.	Fish and meat processing	GMP
51	Chymosin	<i>Aspergillus niger</i> <i>var. Awamori</i>	<i>Bos taurus</i>	Milk coagulating enzyme	Manufacture of paneer and cheese	GMP

All enzyme preparations should meet the following criteria:

1. Lead: Not more than 5 mg/kg.
2. *Salmonella* spp.: Absent in 25 g sample.
3. Total coliforms: Not more than 30 per g.
4. *Escherichia coli*: Absent in 25 g sample
5. DNA: Absent in preparations from microbial sources
6. Antibiotic activity: Absent in preparations from microbial sources.”

S GOPALAKRISHNAN, Chief Executive Officer

[ADVT.-III/4/Exty./365/2022-23]

Attachments:

No Attachments.