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भाग II—खण्ड 3—उप-खण्ड (i)

PART II—Section 3—Sub-section (i)

प्राधिकार से प्रकाशित

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NEW DELHI, WEDNESDAY, JUNE 19, 2002/JYAISTHA 29, 1924

MINISTRY OF HEALTH AND FAMILY WELFARE

(Department of Health)

NOTIFICATION

New Delhi, the 19th June, 2002

G.S.R. 437(E).— Whereas a draft of certain rules further to amend the Prevention of Food Adulteration Rules, 1955 were published, as required by sub-section (1) of section 23 of the Prevention of Food Adulteration Act 1954 (37 of 1954) in the notification of the Government of India, in the Ministry of Health and Family Welfare (Department of Health), number G.S.R. 809(E), dated the 30th October, 2001 in the Gazette of India, Extraordinary, Part II, Section 3, Sub-section (i), dated the 30th October, 2001 inviting objections and suggestions from the persons likely to be affected thereby before the expiry of a period of sixty days from the date on which copies of the Gazette of India in which the said notification was published were made available to the public:

And whereas, the copies of the said Gazette were made available to the public on the 15th November, 2001.

And whereas, objections and 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 powers conferred by Section 23 of the said Act, the Central Government, after consultation with the Central Committee for Food Standard, 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 (Fifth Amendment) Rules, 2002.

(2) They shall come into force on the date of their final publication in the Gazette.

2. In the Prevention of Food Adulteration Rules, 1955, (hereinafter referred as to the said rules) in rule 55, in the Table for serial no. 21 and the entries relating thereto, under columns (1), (2) and (3), the following serial numbers and entries shall be substituted, namely :-

(1)	(2)	(3)
" 21. Pickled meat and bacon	Sodium and / or Potassium Nitrite expressed as Sodium Nitrite	200
21.A Corned beef	Sodium and / or Potassium Nitrite expressed as Sodium Nitrite	100
21.B Luncheon Meat, Cooked Ham, Chopped Meat, Canned Mutton and Goat Meat and Canned Chicken.	Sodium and / or Potassium Nitrite expressed as Sodium Nitrite	200"

3. In rule 57 of the said rules, in sub-rule (2), in the Table, -

- (a) against serial No. 1 relating to Lead, in column (2), after item(ii) relating to "Iron Fortified Common Salt" and the entries relating thereto, in column (3), the following items and entries shall be inserted, namely :-

(2)	(3)
"(ii-a) Corned beef, Luncheon meat, Cooked Ham, Chopped meat, Canned chicken, Canned mutton and Goat meat.	2.5"

- (b) against serial no.4 relating to Tin, in column (2), after item(i-c) relating to "Turmeric whole and Powder" and the entries relating thereto, in column (3), the following items and entries shall be inserted, namely :-

	(2)	(3)
“(i-d)	Corned beef, Luncheon meat. Cooked Ham, Chopped meat, Canned chicken, Canned mutton and Goat meat.	250”;

4. In rule 72-A of the said rules, in the Table, in column 1, after item no. 17 relating to “Chlorine” and entries relating thereto under columns 2 and 3, the following item numbers and entries shall be inserted, namely :-

1	2	3
“18. Ascorbic Acid / Iso Ascorbic Acid and its Salts Singly or in Combination.	Corned beef, Luncheon Meat, Cooked Ham, Chopped Meat, Canned Chicken, Canned Mutton and Goat Meat.	500
19. Phosphates (Naturally present and added) expressed as P_2O_5	Luncheon Meat, Cooked Ham, Chopped Meat.	8000”;

5. In Appendix B to the said rules, after item A.33 and the entries relating thereto, the following shall be inserted, namely :-

A 34 – MEAT AND MEAT PRODUCTS :

“A 34.01 CORNED BEEF means the product prepared from boneless meat of carcase of bovine animals including buffalo meat, which have been subjected to antimortem and postmortem inspection.

The product shall be uniformly cured with edible common salt and sodium and / or potassium nitrite. The product may contain ascorbic acid, sodium ascorbate or isoascorbate acid / sodium isoascorbate singly or in combination not exceeding 500 mg/kg. The product may also contain sucrose, dextrose, lactose, maltose and glucose syrup including corn syrup.

The product shall be packed in hermetically sealed containers and subjected to heat treatment followed by rapid cooling to ensure that the product is shelf stable. The sealed containers shall not show any change on incubation at 35⁰ C for 10 days and 55°C for 5 days.

The product shall be in the form of a solid pack capable of being sliced.

The product shall be free from any added colour and natural and artificial flavour. The product shall be clean and substantially free from staining and contamination from the container, foreign matter and objectionable odour.

The product shall conform to the following requirements, namely: -

Sl. No.	Characteristics	Requirements
(1)	(2)	(3)
(1)	Total Plate Count	1000 / gram maximum
(2)	E-Coli	Absent in 25 gram
(3)	Salmonella	Absent in 25 gram
(4)	Staphylococcus aureus	Absent in 25 gram
(5)	Clostridium perfringens and Clostridium Botulinum	Absent in 25 gram

A 34.02 LUNCHEON MEAT means the product prepared from edible portion of meat of mammalian animal, slaughtered in an abattoir, which have been subjected to antimortem and postmortem inspection and / or edible meat of poultry, birds, including chickens, turkeys, ducks, geese, guinea fowl or pigeons slaughtered in an abattoir.

The product shall be uniformly cured with edible common salt and sodium and / or potassium nitrite. The product may be with or without binders such as cereal flour / starch, bread, biscuits or bakery products, milk powder, whey powder, egg protein, vegetable protein products, glucose, invert sugar, dextrose, lactose, maltose, glucose syrup, including corn syrup, spices, seasoning and condiments and water soluble hydrolysed protein.

The product may be smoked and flavoured with natural and natural identical flavours and permitted flavour enhancer.

The product may contain ascorbic acid / isoascorbic acid and its sodium salts singly or in combination not exceeding 500 mg/kg expressed as ascorbic acid as antioxidant and sodium and or potassium mono - di - polyphosphates singly or in combination not exceeding 3000 mg /kg expressed as P₂O₅ as water retention agents.

The product shall be packed in hermetically sealed container and subjected to heat treatment followed by rapid cooling to ensure that the product is shelf stable. The sealed container shall not show any change on incubation at 35° C for 10 days and 55°C for 5 days.

The product shall be clean and substantially free from stains from the container and foreign matter and shall be capable of being sliced.

The product shall conform to the following requirement, namely: -

Sl. No.	Characteristics	Requirements
(1)	(2)	(3)
(1)	Total Fat content :	
	a) Product without binder	Not more than 30.0 percent
	b) Product with binder	Not more than 35.0 percent
(2)	Total Plate Count	1000 / gram maximum
(3)	E.Coli	Absent in 25 gram
(4)	Solmonella	Absent in 25 gram
(5)	Staphylococcus aureus	Absent in 25 gram
(6)	Clostridium perfringens and Clostridium Botulinum	Absent in 25 gram

A.34.03 COOKED HAM means the product prepared from meat of pigs which have been subjected to antemortem and postmortem inspection. The product shall be free from bones, detached cartilage tendons, ligaments and may be with or without skin and fat. The product shall be uniformly cured with edible common salt and sodium and / or potassium nitrite.

The product may contain sucrose, invert sugar, dextrose, lactose, maltose, glucose syrup including corn syrup, honey, spices, seasoning and condiments, water soluble hydrolysed protein and food grade gelatin. The product may be smoked and flavoured with natural flavouring substances and nature identical flavours as well as permitted flavour enhancers. The product may contain ascorbic acid / isoascorbic acid and its sodium salt singly or in combination not exceeding 500 mg/kg expressed as ascorbic acid, sodium and or potassium mono - di - polyphosphates singly or in combination not exceeding 3000 mg/kg expressed as P₂O₅ as antioxidant and water retention agents respectively. The product may also contain sodium/potassium alginate not exceeding 10 mg/kg and or agar, carrageenan and sodium citrate as emulsifying and stabilizing agents.

The product shall be packed in hermetically sealed containers and subjected to heat treatment followed by rapid cooling to ensure that the product is

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shelf stable. The sealed containers shall not show any change on incubation at 35° C for 10 days and 55°C for 5 days.

The product shall be free from any stains from the container/package, objectionable matter and shall be capable of being sliced.

The product shall confirm to the following requirement, namely: -

Sl. No.	Characteristics	Requirements
(1)	(2)	(3)
(1)	Total plate count	1000 / gram maximum
(2)	E. Coli	Absent in 25 gram
(3)	Salmonella	Absent in 25 gram
(4)	Staphylococcus aureus	Absent in 25 gram
(5)	Clostridium perfringens and Clostridium Botulinum	Absent in 25 gram

A34.04 CHOPPED MEAT means the product prepared from edible portion of meat of mammalian animals slaughtered in an abattoir, which have been subjected to antimortem and postmortem inspection and / or edible meat of poultry birds including chickens turkeys, ducks, geese, slaughtered in an abattoir.

The product shall be uniformly cured with edible common salt and Sodium or Potassium Nitrite. The product may be with or without binders such as cereal flour/starch, bread, biscuit, or bakery product. Vegetable protein product, fructose, invert sugar, dextrose, lactose, maltose, glucose syrup including corn syrup, spices, seasoning and condiments and water soluble hydrolysed protein.

The product may be smoked and flavoured with natural and nature identical flavours and permitted flavour enhancer.

The product may contain ascorbic acid / isoascorbic acid and its sodium salts singly or in combination not exceeding 500 mg / kg expressed as ascorbic acid and sodium and or potassium mono-di-polyphosphate, singly or in combination not exceeding 3000mg/kg expressed as P₂O₅ as antioxidant and water retention agent respectively.

The product shall be packed in hermetically sealed containers and subjected to heat treatment followed by rapid cooling to ensure that the product is shelf stable. The sealed containers shall not show any change on incubation at 35° C for 10 days and 55°C for 5 days.

The product shall be clean and substantially free from staining and contamination from the container, foreign matter and shall be capable of being sliced.

The product shall conform to the following requirements, namely: -

Sl. No.	Characteristics	Requirements
(1)	(2)	(3)
	Total Fat Content	
	(A) Product without binder	Not more than 25.0 percent
	(B) Product with binder	Not more than 30.0 percent
2)	Total Plate Count	1000 / gram maximum
3)	E.Coli	Absent in 25 gram
4)	Salmonella	Absent in 25 gram
5)	Staphylococcus aureus	Absent in 25 gram
6)	Clostridium perfringens	Absent in 25 gram
	Clostridium Botulinum	

A 34.05 CANNED CHICKEN means the product prepared from edible portion of meat of poultry birds, slaughtered in an abattoir, which have been subjected to antimortem and postmortem inspection. The product shall be free from bones, blood clots, skin, hair, viscera and bruised/disintegrated material.

The product shall be cured with a mixture of edible common salt and sodium nitrite. The product shall be free from added colour, flavour and meat tenderizer. The packing medium and other ingredients shall be of food grade quality.

The product shall be packed in hermetically sealed clean and sound tin containers and subjected to adequate heat treatment followed by rapid cooling to ensure that the product is shelf stable. The sealed containers shall not show any change on incubation at 35° C for 10 days and 55° C for 5 days.

The contents shall have the characteristic colour, free from objectionable odour, discoloration and excessive disintegration.

The product shall conform to the following requirements, namely: -

Sl. No.	Characteristics	Requirements
(1)	(2)	(3)
(1)	Total plate count	1000 / gram maximum
(2)	E.Coli	Absent in 25 gram
(3)	Salmonella	Absent in 25 gram
(4)	Staphylococcus aureus	Absent in 25 gram
(5)	Clostridium perfringens and Clostridium Botulinum.	Absent in 25 gram

A 34.06 CANNED MUTTON AND GOAT MEAT means the product prepared from edible portion of meat of Bovine animals slaughtered in an abattoir, which have been subjected to antimortem and postmortem inspection. The product shall be free from bones, blood clots, skin, hair, strings and fibrous tissue, bruised material, viscera, tendons and excessive fat.

The product shall be cut into pieces of reasonably uniform size and cured with a mixture of edible salt and sodium nitrate and or sodium nitrite. The product shall be free from added colour, flavour and meat tenderizer. The packing medium and other ingredients shall be of food grade quality.

The product shall be packed in hermetically sealed clean and sound tin containers and subjected to adequate heat treatment followed by rapid cooling to ensure that the product is shelf stable. The sealed container shall not show any change on incubation at 35° C for 10 days and 55° C for 5 days.

The contents shall have characteristic colour, free from objectionable odour, discoloration and excessive disintegration.

The product shall conform to the following requirements, namely: -

Sl. No.	Characteristics	Requirements
(1)	(2)	(3)
(1)	Total plate count	1000 / gram maximum
(2)	E.Coli	Absent in 25 gram
(3)	Salmonella	Absent in 25 gram
(4)	Staphylococcus aureus	Absent in 25 gram
(5)	Clostridium perfringens and Clostridium Botulinum	Absent in 25 gram

A 34.07 FROZEN MUTTON, GOAT, BEEF AND BUFFALO MEAT means the product prepared from edible portion of meat of Bovine animals including buffalo meat slaughtered in an abattoir, which have been subjected to antimortem and postmortem inspection.

The fresh meat meant for freezing shall be clean, free from any foreign matter, objectionable odour / flavour and evidence of deterioration. Meat shall be prepared by quickly freezing in an appropriate equipment in such a way that the range of temperature of maximum crystallization is passed quickly and the product attains a temperature of -18°C or colder at the thermal centre after thermal stabilization. The product shall be kept deep frozen so as to maintain its quality during transportation, storage and sale.

The product shall conform to the following requirements, namely: -

Sl. No.	Characteristics	Requirements
(1)	(2)	(3)
(1)	Total Plate Count	100000 /gm maximum
(2)	E.Coli	100 / gram maximum
(3)	Staphylococcus aureus	100 / gram maximum
(4)	Clostridium perfringens and Clostridium Botulinum	30 / gram maximum
(5)	Yeast and mould count	1000 / gram maximum
(6)	Salmonella	Absent in 25 gram
(7)	Listeria monocytogenes	Absent in 25 gram

[No. P-15014/5/2000-PH (Food)]

DEEPAK GUPTA, Jt. Secy.

Note : The Prevention of Food Adulteration Rules, 1955 were published in Part-II, Section 3 of Gazette of India vide S.R.O. 2105 dated 12-9-1955 and were last amended vide G.S.R. No. 382(E) dated 28-5-2002.

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