THE PREVENTION OF FOOD ADULTERATION RULES, 1955

(As Amended upto 31st March 1962)
MINISTRY OF HEALTH

NOTIFICATION

New Delhi, the 12th September, 1955

S.R.O. 2106.—In exercise of the powers conferred by sub-section (2) of section 4 and sub-section (1) of section 23 of the Prevention of Food Adulteration Act, 1954 (37 of 1954) the Central Government, after consultation with the Central Committee for Food Standards hereby makes the following Rules, the same having been previously published as required by sub-section (1) of section 23 of the said Act, namely:—

RULES

PART I—PRELIMINARY

1. Short title, extent and commencement.—(1) These rules may be called the PREVENTION OF FOOD ADULTERATION RULES, 1955.

(2) They extend to the whole of India except the State of Jammu and Kashmir.

*3) The rules other than those contained in Part III-Appendix 'B'—Item A.12-Margarine, Part VI and Part VII shall come into force on the date of their publication in the Official Gazette, the rules contained in Part III-Appendix 'B' item A.12-Margarine, shall come into force on the first day of June, 1956 and the rules contained in Part VI and Part VII shall come into force on the first day of December, 1956.

2. Definitions.—In these rules, unless the context otherwise requires—


(b) “Director” means the Director of the Laboratory.

(c) “Laboratory” means the Central Food Laboratory.

(d) “Form” means a Form set forth in Appendix A to these rules.

PART II—THE CENTRAL FOOD LABORATORY

3. Functions.—In addition to the functions entrusted to the Laboratory by the Act, the Laboratory shall carry out the following functions, namely:—

(a) Analysis of samples of food sent by any officer or authority authorized by the Central Government for the purpose and

*Amended by Health Ministry's notifications Nos.:
and

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submission of the certificate of analysis to the authorities concerned;
(b) investigations for the purpose of fixation of standards of any article of food;
(c) Investigations in collaboration with the laboratories of Public Analysts in the various States for the purpose of standardising methods of analysis.

4. Analysis of food samples.—(1) Samples of food for analysis whether under sub-section (2) of section 13 of the Act or under clause (a) of rule 3 shall be sent either through a messenger or by registered post in a sealed packet, enclosed together with a memorandum in Form I in an outer cover addressed to the Director.

(2) The container as well as the outer covering of the packet shall be marked with a distinguishing number.

(3) A copy of the memorandum and a specimen impression of the seal used to seal the container and the cover shall be sent separately by registered post to the Director.

(4) On receipt of the packet, it shall be opened either by the Director or by an officer authorized in writing in that behalf by the Director, who shall record the condition of the seal on the container.

(5) After test or analysis, the certificate thereof shall be supplied forthwith to the sender in Form II.

(6) The fees payable in respect of such a certificate shall be Rs. 40 per sample of food analysed.

(7) Certificates issued under these rules by the Laboratory shall be signed by the Director.

PART III—DEFINITIONS AND STANDARDS OF QUALITY

5. Standards of quality of the various articles of food specified in Appendix B to these rules are as defined in that appendix.

PART IV—PUBLIC ANALYSTS AND FOOD INSPECTORS

6. Qualifications of public analysts.—A person shall not be qualified for appointment as public analyst unless he—

(i) is a graduate with chemistry as one of the subjects, of a University recognised for this purpose by the State Government and has had not less than five years postgraduate experience in the analysis of food in a laboratory under the control of—

(a) a public analyst appointed under the Act, or
(b) a chemical examiner to Government, or
(c) a Fellow of the Royal Institute of Chemistry of Great Britain (Branch E), or
(d) the head of an institution specially approved for the purpose by the State Government, or

*(e) the Director, Central Food Laboratory; or

(ii) is an M.Sc. in chemistry, or holds a research degree on the subject, of a University recognised for this purpose by the State Government, and has had not less than two years post-graduate experience in the analysis of articles of food under the control of:—

(a) public analyst appointed under the Act, or
(b) a chemical examiner to Government, or
(c) a Fellow of the Royal Institute of Chemistry of Great Britain (Branch E), or
(d) the head of an institution specially approved for the purpose by the State Government, or
*(e) the Director, Central Food Laboratory; or

(iii) is a graduate in medicine of a University recognized for the purpose by the State Government with a post-graduate qualification in Public Health and with experience in food analysis for at least five years; or

(iv) is a Fellow of the Royal Institute of Chemistry of Great Britain (Branch E) with at least one year's experience of food analysis in India:

Provided that for a period of four years from the commencement of the Act, persons whose qualifications, training and experience are regarded by the State Government as affording, subject to such further training, if any, as may be considered necessary, a reasonable guarantee of adequate knowledge and competence may be appointed as public analysts.

†[Provided further that any person appointed as a public analyst in terms of the preceding proviso may be allowed to hold his post after the said period of four years, if the State Government is satisfied that he continues to possess adequate knowledge and competence as public analyst.]

7. Duties of public analyst.—(1) On receipt of a package containing a sample for analysis from a Food Inspector or any other person the public analyst or an Officer authorised by him shall compare the seals on the container and the outer cover with specimen impression received separately and shall note the condition of the seals thereon.

(2) The public analyst shall cause to be analysed such samples of articles of food as may be sent to him by food inspector or by any other person under the Act.

(3) After the analysis has been completed he shall forthwith supply to the person concerned a report in Form III of the result of such analysis.

8. Qualifications of a food inspector.—A person shall not be qualified for appointment as food inspector unless he—

(i) is a medical officer in charge of the health administration of a local area, or
(ii) is a graduate in medicine, or a licentiate in medicine, or
(iii) is a holder of a qualification in sanitary science registrable as an additional qualification by the State Medical Council, or Health Officers Examination certificate, or possesses qualifications prescribed by the respective State Governments for appointment of sanitary inspectors or health inspectors:

Provided that for a period of four years from the date on which the Act takes effect, persons whose qualifications, training and experience are regarded by the State Government as affording, subject to such further training, if any, as may be considered necessary, a reasonable guarantee of adequate knowledge and competence may be appointed as food inspectors.

*Provided further that any person appointed as food inspector in terms of the preceding proviso may be allowed to hold his post after the said period of four years, if the State Government is satisfied that he continues to possess adequate knowledge and competence as food inspector.]

9. Duties of food inspector.—It shall be the duty of the food inspector—

(a) to inspect as frequently as may be prescribed by the Food (Health) Authority or the local authority all establishments licensed for the manufacture, storage or sale of an article of food within the area assigned to him;
(b) to satisfy himself that the conditions of the licences are being observed;
(c) to procure and send for analysis, if necessary, samples of any articles of food which he has reason to suspect are being manufactured, stocked or sold or exhibited for sale in contravention of the provisions of the Act or rules thereunder;
(d) to investigate any complaint which may be made to him in writing in respect of any contravention of the provisions of the Act, or rules framed thereunder;
(e) to maintain a record of all inspections made and action taken by him in the performance of his duties, including the taking of samples and the seizure of stocks, and to submit copies of such record to the health officer or the Food (Health) Authority as directed in this behalf;
(f) to make such enquiries and inspections as may be necessary to detect the manufacture, storage or sale of articles of food in contravention of the Act or rules framed thereunder;

(g) to stop any vehicle suspected to contain any food intended for sale or delivery for human consumption;

(h) when so authorised by the health officer, having jurisdiction in the local area concerned or the Food (Health) Authority, to detain imported packages which he has reason to suspect contain food, the import or sale of which is prohibited; and

(i) to perform such other duties as may be entrusted to him by the health officer having jurisdiction in the local area concerned or the Food (Health) Authority.

10. Form of order not to dispose of stock.—Where the food inspector decides to keep under sub-section (4) of Section 10 of the Act in the safe custody of the vendor any stock of food which appears to him to be adulterated or misbranded, he shall after sealing the stock make an order to the vendor to that effect in Form IV; and the vendor shall comply with such order.

11. Form of receipt for food seized by a food inspector.—For every article of food seized and carried away by a food inspector under sub-section (4) of Section 10 of the Act, a receipt in Form V shall be given by the food inspector to the person from whom the article was seized.

12. Form of intimation of purpose of taking sample.—Where a food inspector takes a sample of an article of food for the purpose of analysis, he shall intimate such purpose in writing in Form VI to the person from whom he takes the sample.

*12-A. Warranty.—Every trader selling an article of food to a vendor shall, if the vendor so requires, deliver to the vendor a warranty in form VI-A:

Provided that no warranty in such form shall be necessary if the label on the article of food or the cash memo delivered by the trader to the vendor in respect of that article contains a warranty certifying that the food contained in the package or container or mentioned in the cash memo is the same in nature, substance and quality as demanded by the vendor.

Explanation.—The term ‘trader’ shall mean an importer, manufacturer, wholesale dealer or an authorised agent of such importer, manufacturer or wholesale dealer.

13. Power of food inspector to deal with carriers of disease handling.—(1) Where the food inspector is of the opinion that any person engaged in selling or manufacturing any article of food is suffering from or harbouring the germs of any infectious disease, he may examine or cause to be examined such person:

Provided that where such person is a female above the age of eight years she shall be examined by a woman duly authorised by the food inspector.

(2) If on such examination the food inspector finds that such person is suffering from any such disease, he may by order in writing direct such person not to take part in selling or manufacturing any article of food.

PART V—Sealing, Fastening and Despatch of Samples

14. Manner of sending samples for analysis.—Samples of food for the purpose of analysis shall be taken in clean dry bottles or jars or in other suitable containers which shall be closed sufficiently tight to prevent leakage, evaporation, or in the case of dry substance, entrance of moisture and shall be carefully sealed.

15. Bottles or containers to be labelled and addressed.—All bottles or jars or other containers containing samples for analysis shall be properly labelled and the parcels shall be properly addressed. The label on any sample of food sent for analysis shall bear:—

(a) Serial No.
(b) Name of the sender with official designation, if any.
(c) Name of the vendor.
(d) Date and place of collection.
(e) Nature of article submitted for analysis.
(f) Nature and quantity of preservative, if any, added to the sample.

16. Manner of packing and sealing the samples.—All samples of food sent for analysis shall be packed, fastened and sealed in the following manner, namely:—

(a) The stopper shall first be securely fastened so as to prevent leakage of the contents in transit.
(b) The bottle, jar or other container shall then be completely wrapped in fairly strong thick paper. The ends of the paper shall be neatly folded in and affixed by means of gum or other adhesive.
(c) The paper cover shall be further secured by means of strong twine or thread both above and across the bottle, jar or other container, and the twine or thread shall then be fastened on the paper cover by means of sealing wax on which there shall be at least four distinct and clear impressions of the seal of the sender, of which one shall be at the top of the packet, one at the bottom and the other two on the body of the packet. The knots of the twine or thread shall be covered by means of sealing wax bearing the impression of the seal of the sender.

17. Containers of samples how to be sent to the public analyst.—The container of sample for analysis shall be sent to the public analyst by registered post or railway parcel or air freight, or by hand in a sealed packet, enclosed together with a memorandum in Form VII in an outer cover addressed to the public analyst.

*18. Memorandum and impression of seal to be sent separately.—A copy of the memorandum and a specimen impression of the seal

used to seal the packet shall be sent to the public analyst separately by registered post or delivered to him or to any person authorised by him.

19. Addition of preservatives to samples.—Any person taking a sample of any food for the purpose of analysis under the Act may add a preservative as may be prescribed from time to time to the sample for the purpose of maintaining it in a condition suitable for analysis.

*20. Preservative in respect of milk, cream and gur.—The preservative used in the case of samples of any milk (including toned, separated and skimmed milk), cream and gur in liquid or semi liquid form shall be the liquid commonly known as “formalin” that is to say, a liquid containing about 40 per cent. of formaldehyde in aqueous solution in the proportion of two drops for one ounce of the sample.

21. Nature and quantity of the preservative to be noted on the label.—Whenever any preservative is added to a sample, the nature and quantity of the preservative added shall be clearly noted on the label to be affixed to the container.

*22. Quantity of sample to be sent to the public analyst.—The quantity of sample of food to be sent to the public analyst/Director for analysis shall be as specified below:—

<table>
<thead>
<tr>
<th>Articles of food</th>
<th>Approximate quantity to be supplied</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Milk</td>
<td>220 ml.</td>
</tr>
<tr>
<td>2. Ghee</td>
<td>150 grams.</td>
</tr>
<tr>
<td>5. Dahi</td>
<td>200 grams.</td>
</tr>
<tr>
<td>7. Edible fats</td>
<td>125 grams.</td>
</tr>
<tr>
<td>8. Tea</td>
<td>125 grams.</td>
</tr>
<tr>
<td>10. Wheat flour</td>
<td>200 grams.</td>
</tr>
<tr>
<td>12. Cane sugar</td>
<td>200 grams.</td>
</tr>
<tr>
<td>13. Honey</td>
<td>250 grams.</td>
</tr>
<tr>
<td>15. Aerated water</td>
<td>600 ml.</td>
</tr>
<tr>
<td>16. Vanaspati</td>
<td>500 grams.</td>
</tr>
<tr>
<td>17. Spices</td>
<td>150 grams.</td>
</tr>
<tr>
<td>18. Fruit and vegetable products, jams, jellies and the like</td>
<td>300 grams.</td>
</tr>
<tr>
<td>19. Pulses, Cereals and the like</td>
<td>250 grams.</td>
</tr>
<tr>
<td>20. Asafoetida</td>
<td>100 grams.</td>
</tr>
<tr>
<td>(i) Compound Asafoetida</td>
<td>200 grams.</td>
</tr>
<tr>
<td>22. Ice-cream and mixed ice-cream</td>
<td>200 grams.</td>
</tr>
<tr>
<td>23. Foods (not specified)</td>
<td>200 grams.</td>
</tr>
</tbody>
</table>


PART VI—COLOURING MATTER

23. Unauthorised addition of colouring matter prohibited.—The addition of a colouring matter to any article of food except as specifically permitted by these rules, is prohibited.

24. Extraneous addition of colouring matter to be mentioned on the label.—Where an extraneous colouring matter has been added to any article of food there shall be written on the label attached to any package of food so coloured a statement in capital letters as below:

ARTIFICIALLY COLOURED

Provided that this rule shall not apply to cheese (all classes), ice-cream, mixed ice-cream, icing sugar and gelatine desserts.

25. Use of caramel permitted.—Notwithstanding provisions of rule 24 and rule 32(c) caramel may be used without label declaration.

26. Natural colouring matters which may be used.—Except as otherwise provided in the rules the following natural colouring principles whether isolated from natural colours or produced synthetically may be used in or upon any article of food:

(a) Cochineal or Carmine
(b) Carotin and Carotenoids
(c) Chlorophyll
(d) Lactoflavin
(e) Caramel
(f) Annatto
(g) Ratanjot
(h) Saffron
(i) Curcumin.

27. Addition of inorganic matters and pigments prohibited.—Inorganic colouring matters and pigments shall not be added to any article of food.

28. Coal Tar dyes which may be used.—No coal tar dyes or a mixture thereof except the following shall be used in food.

<table>
<thead>
<tr>
<th>Colour</th>
<th>Common name</th>
<th>Colour index</th>
<th>Chemical class</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Red</td>
<td>Ponceau 4R</td>
<td>185</td>
<td>Azo.</td>
</tr>
<tr>
<td></td>
<td>Carmoisine</td>
<td>179</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Red 6B</td>
<td>57</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Red FB</td>
<td>225</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Acid Magenta II</td>
<td>692</td>
<td>Triphenylmethane</td>
</tr>
<tr>
<td></td>
<td>Fast Red E</td>
<td>182</td>
<td>Azo.</td>
</tr>
<tr>
<td></td>
<td>Amaranth</td>
<td>184</td>
<td>Azo.</td>
</tr>
<tr>
<td></td>
<td>Erythrosine</td>
<td>773</td>
<td>Xanthene</td>
</tr>
<tr>
<td>2. Yellow</td>
<td>Tartrazine</td>
<td>640</td>
<td>Pyrazolone</td>
</tr>
<tr>
<td></td>
<td>*Sunset Yellow FCF</td>
<td>—</td>
<td>Azo.</td>
</tr>
<tr>
<td>3. Blue</td>
<td>Blue VRS</td>
<td>672</td>
<td>Triphenylmethane</td>
</tr>
<tr>
<td></td>
<td>Indigo Carmine</td>
<td>1180</td>
<td>Indigoid</td>
</tr>
<tr>
<td>4. Black</td>
<td>Brilliant Black BN</td>
<td>—</td>
<td>Bisazo</td>
</tr>
</tbody>
</table>

* F.D. & C. No. 6.

†† Inserted vide Health Ministry's notification No. F.14-37/60-PH, dated the 4-4-1960 (G.S.R. 425 of 16-4-1960).
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*29. Use of permitted coal tar dyes prohibited.—Use of permitted coal tar dyes in or upon any food other than those enumerated below is prohibited:

(a) Ice-cream including mixed ice-cream,
(b) Dairy products except milk, dahi, butter, ghee, chhana, condensed milk, cream and baby foods,
(c) Smoked fish,
(d) Egg preparations,
(e) Biscuit, pastry, confectionery and sweets,
(f) Fruit products,
(g) Non-alcoholic beverages except tea, cocoa and coffee,
(h) Custard powder,
(i) Jelly crystals,
(j) Soup powder,
(k) Luncheon or Pork Luncheon meat.

**30. Maximum limit of permitted colours.—The maximum limit of any permitted coal tar colours or mixture of permitted coal tar colours which may be added to any food shall not exceed 0.2 gram per kilogram of the final food or beverage for consumption.]**

31. Colours to be pure.—The colours specified in rule 28 when used in the preparation of any article of food shall be pure and free from any harmful impurities.

PART VII—PACKING AND LABELLING OF FOODS

32. Contents of the label.—Unless otherwise provided in these rules there shall be specified on every label—

(a) the name, trade name or description of food contained in the package,
(b) the name and business address of the manufacturer or importer or vendor or packer,
(c) where any permitted class II preservative and/or permitted colouring agent and/or permitted antioxidant and/or vitamin is added, a statement to the effect that it contains permitted class II preservatives and/or permitted colouring agents and/or permitted antioxidants and/or vitamins,
(d) the net weight or number or measure or volume of contents as the circumstances may require except in the case of

$Amended vide Health Ministry’s notifications Nos. PFA/F.14-70/55-PH, dated the 20-11-56 (S.R.O. 2755 of 24-11-56) and No. F.14-36/61-PH, dated the 24-10-61 (G.S.R. 1340 of 4-11-61).
biscuits, confectionery and sweets where the weight may be expressed in terms of either average net weight and/or minimum net weight,

(e) a batch number or code number either in Hindi or English numericals or alphabets or in combination.

Provided that in the case of food package weighing not more than 60 grams particulars including the statement under any clause need not be specified.

Provided further that in the case of:

(a) aerated water containers, and

(b) a package containing more than 60 grams but not more than 120 grams of biscuits, confectionery and sweets, particulars under clauses (d) and (e) need not be specified.

Explanation.—The term 'label' means a display of written, printed, perforated, stencilled, embossed or stamped matter upon the container cover lid and/or crown cork of any food package.

*33. Languages of the particulars or declaration of the label.—The particulars of declaration required under these rules to be specified on the label shall be in English or Hindi in Devnagri script.

Provided that nothing herein contained shall prevent the use of any other language in addition to the language required under this rule.

34. Declaration to be surrounded by line.—There shall be a surrounding line enclosing the declaration and where the words "unsuitable for babies" are required to be used there shall be another such line enclosing these words.

35. Distance of surrounding line.—The distance between any part of the words "unsuitable for babies" and the surrounding line enclosing these words shall not be less than \(1.5\) mm.

36. Size of the types used for declaration.—The type used for the declaration shall not in any part be less than \(3\) mm in height.

Provided that where the size of the package does not permit use of a type of \(3\) mm letters of proportionately reduced size may be used:

Provided further that the type used for the words "unsuitable for babies" shall not be less than twice the height of any part of the declaration.

37. Labels not to contain false or misleading statements.—A label shall not contain any statement, claim, design, device, fancy name or abbreviation which is false or misleading in any particular concerning the food contained in the package, or concerning the quantity or whatever.
the nutritive value or in relation to the place of origin of the said food.

**Provided that this rule shall not apply in respect of established trade or fancy names of confectionery, biscuit and sweets such as Barley, Sugar, Bulls Eye, Cream Cracker, or in respect of aerated waters such as Ginger Bear or Gold Spot or any other name in existence in international trade practice.

38. Labels not to contain reference to Act or rules contradictory to required particulars.—The label shall not contain any reference to the Act or any of these rules or any comment on, or reference to, or explanation of any particulars or declaration required by the Act or any of these rules to be included in the label which directly or by implication, contradicts, qualifies or modifies such particulars or declaration.

39. Labels not to use words implying recommendations by medical profession.—There shall not appear in the label of any package containing food for sale the words “recommended by the medical profession” or any words which imply or suggest that the food is recommended, prescribed, or approved by medical practitioners.

*40.(1). Unauthorised use of words showing imitation prohibited.—There shall not be written in the statement or label attached to any package containing any article of food the word “imitation” or any word, or words implying that the article is a substitute for any food, unless the use of the said word or words is specifically permitted under these rules.

(2) Any fruit syrup which does not contain at least twenty-five percentum of fruit juice by weight in its composition shall not be described as a fruit syrup, fruit juice, squash or cordial or crush and shall be described as a synthetic syrup. Every synthetic syrup shall be clearly and conspicuously marked on the label as a “SYNTHE-TIC” product, and no container containing such product shall have a label, whether attached thereto or printed on the wrapper of such container, or otherwise, which may lead the consumer into believing that it is a fruit product. Neither the word “FRUIT” shall be used in describing such a product, nor shall it be sold under the cover of a label which carried picture of any fruit.

Aerated water containing no fruit juice or pulp shall not have a label which leads the consumer into believing that it is a fruit product.

41. Imitations not to be marked pure.—The word “pure” or any word or words of the same significance shall not be included in the label of a package that contains an imitation of any food.


42. Form of Labels.—(A) Coffee Chicory Mixture.—(i) Every package containing a mixture of coffee and chicory shall have affixed to it a label upon which shall be printed the following declarations:

Coffee blended with chicory
This mixture contains:
Coffee per cent
Chicory per cent

** (ii) Omitted.
** (iii) Omitted.

(B) Condensed milk or Desiccated (Dried) Milk.—(i) Every package containing condensed milk or desiccated (dried) milk shall bear a label upon which is printed such one of the following declarations as may be applicable or such other declaration substantially to the like effect as may be allowed by the State Government.

(a) In the case of condensed full cream milk (Unsweetened):

CONDENSED FULL CREAM MILK
(UNSWEETENED)
This tin contains the equivalent of *[x] litres of milk.

(b) In the case of condensed full cream milk (Sweetened):

CONDENSED FULL CREAM MILK
(SWEETENED)
This tin contains the equivalent of *[x] litres of milk, with sugar added.

(c) In the case of condensed skimmed milk (Unsweetened):

CONDENSED MACHINE-SKIMMED MILK
OR
CONDENSED SKIMMED MILK
(UNSWEETENED)
UNSUITABLE FOR BABIES
This tin contains the equivalent of *[x] litres of milk.

[ ] Substituted vide Health Ministry's notification No. F.14-36/61-PH, dated the 24-10-61 (G.S.R. 1840 of 4-11-61).
(d) In the case of condensed skimmed milk (Sweetened):

<table>
<thead>
<tr>
<th>CONDENSED MACHINE-SKIMMED MILK OR CONDENSED SKIMMED MILK (SWEETENED)</th>
</tr>
</thead>
<tbody>
<tr>
<td>UNSUITABLE FOR BABIES</td>
</tr>
<tr>
<td>This tin contains the equivalent of *[(x) .... litres of milk] with sugar added.</td>
</tr>
</tbody>
</table>

(e) In the case of desiccated (dried) full cream milk:

<table>
<thead>
<tr>
<th>DRIED FULL CREAM MILK</th>
</tr>
</thead>
<tbody>
<tr>
<td>This tin contains the equivalent of *[(x) ............ litres of milk].</td>
</tr>
</tbody>
</table>

(f) In the case of desiccated (dried) partly skimmed milk:

<table>
<thead>
<tr>
<th>DESICCATED (DRIED) PARTLY SKIMMED MILK</th>
</tr>
</thead>
<tbody>
<tr>
<td>Should not be used for babies EXCEPT under medical advice</td>
</tr>
<tr>
<td>This tin contains the equivalent of *[(x) .... litres of milk].</td>
</tr>
</tbody>
</table>

(g) In the case of desiccated (dried) skimmed milk:

<table>
<thead>
<tr>
<th>DESICCATED (DRIED) SKIMMED MILK **</th>
</tr>
</thead>
<tbody>
<tr>
<td>UNSUITABLE FOR BABIES</td>
</tr>
<tr>
<td>This tin contains the equivalent of *[(x) .... litres of skimmed milk].</td>
</tr>
</tbody>
</table>

(ii) The declaration shall in each case be completed by inserting at (x) the appropriate number in words and in figures, for example, "one and half (1½)", any fraction being expressed as eighth, quarters or a half, as the case may be. For the purpose of deciding the equivalent of *[litres of milk] or skimmed milk under these rules, 'milk' means milk which contains not less than 12.4 per cent of total milk solids (including not less than 3.6 per cent of milk fat) and 'skimmed milk' means milk which contains not less than 9 per cent of milk solids other than milk fat.

†(iii) There shall not be placed on any package containing condensed milk or desiccated (dried) milk any comment on, explanation


††Amended by Health Ministry's notification No. PFA/F.14-70/56-PH, dated the 24-10-61 (G.S.R. 1340 of 4-11-61).
of, or reference to either the statement of equivalence, contained in
the prescribed declaration or on the words "machine skimmed", "skimmed" or "unsuitable for babies" except instructions as to dilu-
tion as follows:—

"To make a fluid not below the composition of fresh milk or
skimmed milk (as the case may be) with the contents of
this package add (here insert the number of parts) of
water by volume to one part by volume of this condensed
milk or desiccated (dried) milk".

(iv) Wherever the word "milk" appears on the label of a package
of condensed skimmed milk or of desiccated (dried) skimmed milk
as the description or part of the description of the contents, it shall
be immediately preceded or followed by the word "machine skimmed"
or "skimmed" or "partly skimmed" as the case may be.

(c) Ice-Cream.—Every dealer in ice-cream or mixed ice-cream
who, in the street or other place of public resort, sells or offers or
exposes for sale, ice-cream or ice-candy from a stall or from a cart,
barrow or other vehicle, or from a basket, phial, tray or other con-
tainer used without a staff or a vehicle, shall have his name and
address along with the name and address of the manufacturer, if any,
legibly and conspicuously displayed on the stall, vehicle or container,
as the case may be.

43. Notice of addition, admixture or deficiency in food.—(1)
Every advertisement and every price or trade list or label for an
article of food which contains an addition, admixture or deficiency
shall describe the food as containing such addition admixture or
deficiency and shall also specify the nature and quantity of such addi-
tion, admixture or deficiency. No such advertisement or price or
trade list or label attached to the container of the food shall contain
any words which might imply that the food is pure:

*[Provided that for the purpose of this rule the following shall
not be deemed as an admixture or an addition, namely:—

(a) Salt in butter or margarine,
(b) Vitamins in food.]

(2) Every package, containing a food which is not pure by reason
of any addition, admixture or deficiency shall be labelled with an
adhesive label, which shall have the following declaration:

**Declaration
This (a) ......................... contains an admixture/addition of not
more than (b)...................... per cent of (c).....................

(a) Here insert the name of food.
(b) Here insert the quantity of admixture which may be
present.

[*] Added under Health Ministry's notification No. F.14-14(A)/58-PH,
dated the 9th December, 1958 (G.S.R. 1211 of 20-12-1958).
**Amended by Health Ministry's notifications Nos. PFA/F.14-70/56-PH,
dated the 20-11-56 (S.R.O. 2755 of 24-11-56) and No. F.14-14-(A)/58-PH,
dated the 9th December, 1958 (G.S.R. 1211 of 20-12-1958).
(c) Here insert the name of the admixture or the name of the ingredient which is deficient.

Where the context demands it, the words 'contains an admixture of' shall be replaced by the words 'contains an addition of' or 'is deficient in'.

(3) Unless the vendor of a food containing an addition admixture or deficiency, has reason to believe that the purchaser is able to read and understand the declaratory label, he shall give the purchaser, if asked, the information contained in the declaratory label by word of mouth at the time of sale.

(4) Nothing contained in this rule shall be deemed to authorise any person to sell any article of food required under the Act or these rules to be sold in pure condition, otherwise than in its pure condition.

*(5) Nothing contained in this rule shall apply in the case of sweets, confectionery, biscuits, bakery products, processed fruits, aerated water, vegetables and flavouring agents.

PART VIII—PROHIBITION AND REGULATING OF SALES

**44. Sale of certain admixtures prohibited.—Notwithstanding the provisions of rule 43 no person shall either by himself or by any servant or agent sell—

(a) cream which has not been prepared exclusively from milk or which contains less than 23 per cent. of milk fat,
(b) milk which contains any added water,
(c) ghee which contains any added matter not exclusively derived from milk fat,
(d) skimmed milk (fat abstracted) as milk,
(e) a mixture of two or more edible oils as an edible oil,
(f) vanaspati to which ghee has been added,
(g) any article of food which contains any artificial sweetener except saccharin, or in the preparation of which any such artificial sweetener has been used,
(h) turmeric containing any foreign substance,
(i) mixture of coffee and any other substance except chicory:

Provided that the Central Government may by notification in the official Gazette, exempt any preparations made of soluble extracts of coffee from the operation of this rule.


*In pursuance of this provision “NESCAFE” has been exempted from the operation of this rule vide Health Ministry’s notification No. PFA/F.14-14/58-PH, dated the 23-12-58 (G.S.R. 17 of 3-1-1959).
*44-A. No person in any State shall, with effect from such date as the State Government concerned may by notification in the Official Gazette specify in this behalf, sell or offer or expose for sale, or have in his possession for the purpose of sale, under any description or for use as an ingredient in the preparation of any article of food intended for sale—

(a) Kesari gram (Lathyrus Sativus) and its products,
(b) Kesari dal (Lathyrus Sativus) and its products,
(c) Kesari dal flour (Lathyrus Sativus) and its products,
(d) a mixture of Kesari gram (Lathyrus Sativus) and Bengal gram (Cicer Arietinum) or any other gram,
(e) a mixture of Kesari dal (Lathyrus Sativus) and Bengal gram dal (Cicer Arietinum) or any other dal,
(f) a mixture of Kesari dal (Lathyrus Sativus) flour and Bengal gram (Cicer Arietinum) flour or any other flour.

Explanation.—The equivalents of Kesari gram in some of the Indian languages are as follows:—

Hindi—Kesari or Khisari
Sanskrit—Triputi
Bengali, Malayalam, Tamil and Oriya—Khesari
Telugu—Lamka
Gujarati and Marathi—Lakh.

*44-B. Restriction on sale of ghee having less Reichert value than that specified for the area where such ghee is sold.—

(1) The ghee having less Reichert value and a different standard for Butyro-refractometer reading at 40°C than that specified for the area in which it is imported for sale or storage shall not be sold or stored in that area except under the 'AGMARK' seal.

Provided that such ghee may be (i) sold loose, after opening the ‘AGMARK’ sealed container, in quantities not exceeding 2 kilograms at a time and (ii) used in the preparation of confectionery (including sweetmeats);

(2) A person selling—

(i) such ghee in the manner specified in sub-rule (1), and
(ii) confectionery (including sweetmeats) in the preparation of which such ghee is used, shall give a declaration in Form VI-B, to the Food Inspector when a sample thereof is taken by him for analysis under section 10 of the Act and also to a purchaser desiring to have the sample analysed under section 12 of the Act;

(3) If on analysis such sample is found to be conforming to the standards of quality prescribed for the area where it is alleged to have been produced, the ghee shall not be deemed to be adulterated by reason only that it does not conform to the standards of quality prescribed for the area where it is sold.

45. Food resembling but not pure honey not to be marked honey.—

No person shall use the word honey or any word, mark, illustration, or device that suggests honey on the label or any package of, or in any

advertisement for, any food that resembles honey but is not pure honey.

46. Sale or use for sale of admixtures of ghee or butter prohibited.—No person shall sell or have in his possession for the purpose of sale or for use as an ingredient in the preparation of an article of food for sale a mixture of ghee or butter and any substance (a) prepared in imitation of or as a substitute for ghee or butter, or (b) consisting of or containing any oil or fat which does not conform to the definition of ghee:

Provided where a mixture prohibited by this rule is required for the preparation of an article of food, such mixture shall be made only at the time of the preparation of such article of food.

47. Addition of Saccharin to be mentioned on the label.—Saccharin may be added to any food if the container of such food is labelled with an adhesive declaratory label, which shall be in the form given below:—

This................contains an admixture

(name of food)

of saccharin.

48. Use of flesh of naturally dead animals or fowls prohibited.—No person shall sell or use as an ingredient in the preparation of any article of food intended for sale, the flesh of any animal or fowl which has died on account of natural causes.

**[48A. Sale of permitted food colours.—(i) No person shall sell coal-tar dyes, or their mixtures or any preparation of such colours for use in or upon food, except under a licence.

(ii) No person shall sell a permitted coal tar dye, for use in or upon food unless its container carries a label stating the following particulars:

(a) the words “Food Colours”,
(b) the chemical and the common or commercial name [and colour index] of the dye-stuff.

(iii) No person shall sell a mixture of permitted coal-tar dyes for use in or upon food unless its container carries a label stating the following particulars:

(a) the words “Food Colour Mixture”,
(b) the chemical and the common or commercial name [and colour index] of the dye-stuffs contained in the mixture.

(iv) No person shall sell a preparation of permitted coal-tar dyes for use in or upon food unless its container carrier a lable stating the following particulars:—

(a) the words “Food Colour Preparation”;
(b) the name of the various ingredients used in the preparation;]
The licence referred to in sub-rule (1) shall be issued by the licensing authority appointed under sub-rule (2) of rule 50 and shall be subject to such conditions as the State Government may specify in this behalf.

PART IX—CONDITIONS FOR SALE AND LICENCE

49. Conditions for sale.—(1) Every utensil or container used for manufacturing, preparing or containing any food or ingredient of food intended for sale shall be kept at all times in good order and repair and in a clean and sanitary condition. No such utensil or container shall be used for any other purpose.

(2) No person shall use for manufacturing, preparing or storing any food or ingredient of food intended for sale, any utensil or container which is imperfectly enamelled or imperfectly tinned or which is made of such materials or is in such a state as to be likely to injure such food or render it noxious.

(3) Every utensil or container containing any food or ingredient of food intended for sale shall at all time be either provided with a tight-fitting cover or kept closed or covered by a properly fitting lid or by a close fitting cover or gauze net or other material of a texture sufficiently fine to protect the food completely from dust, dirt and flies and other insects.

(4) No utensil or container used for the manufacture or preparation of or containing any food or ingredient of food intended for sale shall be kept in any place in which such utensil or container is likely by reason of impure air or dust or any offensive, noxious or deleterious gas or substance or any noxious or injurious emanations, exhalation, or effluvium, to be contaminated and thereby render the food noxious.

(5) A utensil or container made of the following materials or metals, when used in the preparation of food shall be deemed to render it unfit for human consumption:

(i) containers which are rusty;

(ii) enamelled containers which have become chipped and rusty;

(iii) copper or brass containers which are not properly tinned;

and

(iv) Containers made of aluminium not conforming in chemical composition to IS: 20—1959 specification for Cast Aluminium and Aluminium Alloy for utensils or IS: 21—1959 specification for Wrought Aluminium and Aluminium Alloy for utensils.

*Provided that utensils or containers made of copper though not properly tinned may be used for the preparation of sugar confec-

†Inserted vide Health Ministry’s notification No. FFA/F.14-14/56-PH, dated the 20-6-58 (G.S.R. 514 of 28-6-58).

‡Substituted vide Health Ministry’s notification No. F.14-37/59-PH, dated the 4-4-1960 (G.S.R. 425 of 16-4-1960).

tionery or essential oils and mere use of such utensils or containers shall not be deemed to render sugar, confectionary or essential oils unfit for human consumption.

58. Conditions for Licence.—(i) No person shall manufacture, sell, stock, distribute or exhibit for sale any of the following articles of food except under a licence—

(a) milk or skimmed milk or separated milk, \*\*[or toned milk or reconstituted milk],
(b) milk products, including khoa, cream, rabri, dahi, etc.
(c) ghee,
(d) butter,
(e) charhi,
(f) edible oils,
†(g) omitted,
(h) sweetmeats and savoury,
(i) aerated water,  
(j) articles made out of flour including biscuits and other bakery products, or
‡(k) Sago.

*(l) any other article of food (except fruit products covered under the Fruit Products Order, 1955, and Vanaspati, manufactured, stocked, sold or distributed by factories licensed for the purpose) which the State Government by notification specify.

(2) The State Government or the local authority shall appoint licensing authorities.

(3) A licensing authority may with the approval of the State Government or the local authority by an order in writing delegate the power to sign licences and such other powers as may be specified in the order to any other person under his control.

(4) If articles of food are manufactured, stored or exhibited for sale at more than one place, separate application shall be made, and a separate licence shall be issued, in respect of each such place:

Provided that this shall not apply to itinerant vendors who have no specified place of business and who will be licensed to conduct business in a particular area within the jurisdiction of the licensing authority.

(5) Before granting a licence for manufacture, stock or exhibition of any of the articles of food in respect of which a licence is

\*\*Inserted vide Health Ministry's notification No. F.14-14(A)/58-PH, dated the 9-12-58 (G.S.R. 1211 of 20-12-58).


‡Inserted vide Health Ministry's notification No. F.14-37/59-PH, dated the 4-4-1960 (G.S.R. 425 of 16-4-1960).

required, the licensing authority shall inspect the premises and satisfy itself that it is free from sanitary defects. The applicant for the license shall have to make such alteration in the premises as may be required by the licensing authority for the grant of a licence.

**(6) Omitted.

(7) Proprietors of hotels, restaurants and other food stalls (including mobile and itinerant food stalls who sell or expose for sale savouries, sweets or other articles of food shall put up a notice board containing separate lists of the articles which have been cooked in ghee, edible oil, vanaspati and other fats for the information of the intending purchasers.

†(8) Omitted.

(9) No licensee shall employ in his work any person who is suffering from infectious, contagious or loathsome disease.

(10) No person shall manufacture, store or expose for sale or permit the sale of any article of food in any premises not effectively separated to the satisfaction of the licensing authority from any privy, urinal, sullage, drain or place or storage of foul and waste matter.

(11) All vessels used for the storage or manufacture of the articles intended for sale shall have proper cover to avoid contamination.

(12) Every manufacturer *[including ghani operator]* or wholesale dealer in butter, ghee, vanaspati, edible oils, and other fats shall maintain a register showing the quantity manufactured, received or sold and the destination of each consignment of the substances sent out from his manufactory or place of business, and shall present such register for inspection whenever required to do so by the licensing authority.

†(13) An itinerant vendor granted a licence under these rules, shall carry a metallic badge on his arm showing clearly the licence number, the nature of articles for the sale of which the licence has been granted, his name and address and the name and address of the owner if any, for whom he is working. His containers of food and the vehicle shall also be similarly marked. In addition to the metallic badge the vendor shall if so required by the State Government or the local authority carry an identity card with his photograph and the number of the licence. The identity card shall be renewed every year.

(14) The nature of articles of food for the sale of which a licence is required under these rules shall be mentioned in the application for licence. Any objectionable, ambiguous or misleading trade name shall not be approved by the licensing authority.


(15) Every licensee who sells any food, shall, display a notice board containing the nature of the articles which he is exposing or offering for sale.

51. Duration of licences.—A licence shall, unless sooner suspended or cancelled will be in force for such period as the State Government may prescribe:

Provided that if application for a fresh licence is made before the expiry of the period of validity of the licence, the licence shall continue to be in force until orders are passed on the application.

†Part X—Preservatives

52. Definition of Preservative.—Preservative means a substance which when added to food, is capable of inhibiting, retarding or arresting the process of fermentation, acidification or other decomposition of food.

53. Classification of Preservatives.—Preservatives shall be divided into following classes:

(i) Class I Preservative shall be—
   (a) Common Salt,
   (b) Sugar,
   (c) Dextrose,
   (d) Glucose,
   (e) Wood smoke,
   (f) Spices,
   (g) Vinegar or acetic acid,
   (h) Honey,
   (i) Hops,
   (j) Commercial salt petre, and
   (k) Alcohol or potable spirits.

Addition of Class I preservatives in any food in any proportion is not restricted.

(ii) Class II Preservatives shall be—
   (a) Benzoic acid including salts thereof,
   (b) Sulphurous acid including salts thereof, and
   (c) Nitrites of Sodium or Potassium in respect of food like ham, pickled meat.

54. Use of more than one Class II Preservative prohibited.—No person shall use in or upon a food more than one Class II Preservative.

55. Use of Class II Preservatives restricted.—The use of Class II Preservatives shall be restricted to the following group of foods in

†Added under Health Ministry's notification No. PFA/F.14-31(B) 56-PH, dated the 14-7-56 (S.R.O. 1687 of 28-7-56).
concentration not exceeding the proportions given below against each:

<table>
<thead>
<tr>
<th>Article of food</th>
<th>Preservative</th>
<th>Parts per million</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Sausages and sausage meat containing raw meat, cereals and condiments</td>
<td>Sulphur dioxide</td>
<td>450</td>
</tr>
<tr>
<td>2. Fruit, fruit pulp or juice (not dried) for conversion into jam or crystallised</td>
<td>Do</td>
<td>3,000</td>
</tr>
<tr>
<td>3. Fruit juice concentrate</td>
<td>Do</td>
<td>2,000</td>
</tr>
<tr>
<td>4. Dried fruits:</td>
<td>Do</td>
<td>2,000</td>
</tr>
<tr>
<td>5. Other non-alcoholic wines, barley water, cordials, fruit juices, fruit syrups</td>
<td>Do</td>
<td>750</td>
</tr>
<tr>
<td>6. Jam, Marmalade, preserve, canned cherry and fruit jelly</td>
<td>Sulphur dioxide or Benzoic acid</td>
<td>350</td>
</tr>
<tr>
<td>7. Crystallised glace or cured fruit (including candied peel)</td>
<td>Sulphur dioxide</td>
<td>150</td>
</tr>
<tr>
<td>8. Fruit and fruit pulp not otherwise specified in the schedule</td>
<td>Do</td>
<td>350</td>
</tr>
<tr>
<td>9. Sugar, glucose, gur and Khandsari</td>
<td>Sulphur dioxide</td>
<td>70</td>
</tr>
<tr>
<td>10. Corn flour and such like starches</td>
<td>Do</td>
<td>100</td>
</tr>
<tr>
<td>11. Corn syrup</td>
<td>Do</td>
<td>450</td>
</tr>
<tr>
<td>12. Gelatine</td>
<td>Do</td>
<td>350</td>
</tr>
<tr>
<td>13. Beer</td>
<td>Do</td>
<td>70</td>
</tr>
<tr>
<td>14. Cider</td>
<td>Do</td>
<td>200</td>
</tr>
<tr>
<td>15. Alcoholic wines</td>
<td>Do</td>
<td>450</td>
</tr>
<tr>
<td>16. Sweetened mineral water and sweetened ready to serve bevers</td>
<td>Sulphur dioxide or Benzoic acid</td>
<td>70</td>
</tr>
<tr>
<td>17. Brewed ginger beer</td>
<td>Benzoic acid</td>
<td>120</td>
</tr>
<tr>
<td>18. Coffee extract</td>
<td>Benzoic acid</td>
<td>120</td>
</tr>
<tr>
<td>19. Pickles and Chutney made from fruit or vegetables</td>
<td>Do</td>
<td>250</td>
</tr>
<tr>
<td>20. Tomato and other sauces</td>
<td>Do</td>
<td>750</td>
</tr>
<tr>
<td>21. Cooked picked meat including ham and bacon</td>
<td>Sodium or potassium nitrite.</td>
<td>Not more than 200 p.p.m. (Calculated as sodium nitrite).</td>
</tr>
<tr>
<td>22. Danish tinned Caviar</td>
<td>Benzoic acid</td>
<td>50</td>
</tr>
<tr>
<td>23. Dehydrated vegetables</td>
<td>Sulphur-dioxide</td>
<td>2,000</td>
</tr>
<tr>
<td>24. Tomato puree and paste</td>
<td>Benzoic acid</td>
<td>250</td>
</tr>
<tr>
<td>25. Syrups and sherbets</td>
<td>Sulphur-dioxide or Benzoic acid</td>
<td>600</td>
</tr>
<tr>
<td>26. Dried ginger</td>
<td>Sulphur-dioxide</td>
<td>2,000</td>
</tr>
</tbody>
</table>

56. Container of food which contains preservative not to be marked “Pure”.—The word “Pure” shall not be used on the label of the container of any food which contains preservative.

**PART XI—POISONOUS METALS**

57. Poisonous Metals.—(1) Chemicals described in monographs of the Indian Pharmacopoeia when used in foods, shall not contain poisonous metals beyond the limits specified in the appropriate monographs of the Indian Pharmacopoeia for the time being in force.

(2) Notwithstanding the provisions of sub-rule (1), no article of food specified in column 2 of the table below shall contain any metal specified in excess of the quantity specified in column 3 of the said table.

<table>
<thead>
<tr>
<th>Name of the Poisonous metal</th>
<th>Article of food</th>
<th>Parts per million by weight</th>
</tr>
</thead>
<tbody>
<tr>
<td>1. Lead</td>
<td>(i) Beverages:&lt;br&gt;Concentrated soft drinks (but not including concentrates used in the manufacture of soft drinks)</td>
<td>0.5</td>
</tr>
<tr>
<td></td>
<td>(ii) Other foods:&lt;br&gt;Anhydrous dextrose and dextrose monohydrate, edible oils and fats, refined white sugar (sulphated ash content not exceeding 0.03 per cent)</td>
<td>0.5</td>
</tr>
<tr>
<td></td>
<td>Ice-cream, iced lollies and similar frozen confections</td>
<td>1.0</td>
</tr>
<tr>
<td></td>
<td>Canned, fish, canned meats, Edible gelatin, Meat extracts and hydrolysed protein, Dried or dehydrated vegetables (other than onions), All types of sugar, sugar syrup, invert sugar and direct consumption coloured sugars with sulphated ash content exceeding 1.0 per cent</td>
<td>5</td>
</tr>
<tr>
<td></td>
<td>Raw sugars except those sold for direct consumption or used for manufacturing purposes other than the manufacture of refined sugar, Edible molasses, Caramel, Liquid and solid glucose and starch conversion products with a sulphated ash content exceeding 1.0 per cent</td>
<td>5 on the &quot;dry&quot;: fat free substance.</td>
</tr>
<tr>
<td></td>
<td>Cocoa powder&lt;br&gt;Yeast and yeast products&lt;br&gt;Tea, Dehydrated onions, Dried herbs and spices, Flavourings, Alginic acid, alginates, agar, carrageen and similar products derived from</td>
<td>5 on the dry matter.</td>
</tr>
</tbody>
</table>

*Added under Health Ministry's notification No. F.14-14(A)/58-PH, dated the 9th December, 1958 (G.S.R. 1211 of 20-12-1958).*
<table>
<thead>
<tr>
<th>(1)</th>
<th>(2)</th>
<th>(3)</th>
</tr>
</thead>
<tbody>
<tr>
<td>seaweed</td>
<td>Liquid pectin, Chemicals not otherwise specified, used as ingredients or in the preparation or processing of food</td>
<td>10 on the dry matter</td>
</tr>
<tr>
<td></td>
<td>Food colouring other than caramel</td>
<td>20 on the dry colouring matter.</td>
</tr>
<tr>
<td>(iii) Foods not specified</td>
<td></td>
<td>2.5</td>
</tr>
</tbody>
</table>

2. Copper

<table>
<thead>
<tr>
<th>(1)</th>
<th>(2)</th>
<th>(3)</th>
</tr>
</thead>
<tbody>
<tr>
<td>(ii) Other foods:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Chicory-dried or roasted, Coffee beans, Flavourings, pectin-liquid</td>
<td>30 on the dry colouring matter.</td>
<td></td>
</tr>
<tr>
<td>Edible gelatin</td>
<td></td>
<td>30</td>
</tr>
<tr>
<td>Tomato ketchup</td>
<td></td>
<td>50 on the dried total solids.</td>
</tr>
<tr>
<td>Yeast and yeast products</td>
<td></td>
<td>60 on the dry matter</td>
</tr>
<tr>
<td>Cocoa powder</td>
<td></td>
<td>70 on the fat-free substance.</td>
</tr>
<tr>
<td>Tomato puree, paste, powder juice and cocktails</td>
<td>100 on the dried tomato solids.</td>
<td></td>
</tr>
<tr>
<td>Tea</td>
<td></td>
<td>150</td>
</tr>
<tr>
<td>Pectin-solid</td>
<td></td>
<td>300</td>
</tr>
<tr>
<td>(iii) Foods not specified</td>
<td></td>
<td>30</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th>(1)</th>
<th>(2)</th>
<th>(3)</th>
</tr>
</thead>
<tbody>
<tr>
<td>(f) Beverages:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Soft drinks excluding concentrates</td>
<td></td>
<td>7</td>
</tr>
<tr>
<td>Concentrates for soft drinks</td>
<td></td>
<td>20</td>
</tr>
</tbody>
</table>

*3. Arsenic

<table>
<thead>
<tr>
<th>(1)</th>
<th>(2)</th>
<th>(3)</th>
</tr>
</thead>
<tbody>
<tr>
<td>(ii) Beverages:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Soft drinks intended for consumption after dilution</td>
<td></td>
<td>0.5</td>
</tr>
<tr>
<td>(iii) Other foods:</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Ice cream, iced lollies and similar frozen confections</td>
<td></td>
<td>0.5</td>
</tr>
<tr>
<td>Dehydrated onions, Edible gelatin, Liquid pectin</td>
<td></td>
<td>2.0</td>
</tr>
<tr>
<td>Chicory-dried or roasted</td>
<td></td>
<td>4.0</td>
</tr>
<tr>
<td>Dried herbs finings and clearing agents Solid pectin-all grades, spices</td>
<td></td>
<td>5.0</td>
</tr>
<tr>
<td>Food colouring other than synthetic colouring</td>
<td></td>
<td>5.0 on dry colouring matter.</td>
</tr>
</tbody>
</table>

4. Tin

<table>
<thead>
<tr>
<th>(1)</th>
<th>(2)</th>
<th>(3)</th>
</tr>
</thead>
<tbody>
<tr>
<td>(ii) Foods not specified</td>
<td></td>
<td>1.1</td>
</tr>
</tbody>
</table>

5. Zinc

<table>
<thead>
<tr>
<th>(1)</th>
<th>(2)</th>
<th>(3)</th>
</tr>
</thead>
<tbody>
<tr>
<td>(ii) Edible gelatin</td>
<td></td>
<td>5</td>
</tr>
<tr>
<td>(iii) Foods not specified</td>
<td></td>
<td>50</td>
</tr>
</tbody>
</table>

*Amended with Health Ministry’s notification No. F. 14-86/81-PH, dated the 24-10-1961 (G.S.R. 1340 of 4-11-81).*
58. **Definition of anti-oxidant.**—‘Anti-oxidant’ means a substance which when added to food retards or prevents oxidative deterioration of food and does not include sugar, cereal oils, flours, herbs and spices.

59. **Restriction on use of anti-oxidants.**—No anti-oxidant, other than lecithin, ascorbic acid and tocopherol shall be added to any food:

Provided that the following anti-oxidants may be added to edible oils and fats, namely:
1. Ethyl gallate
2. Propyl gallate
3. Octyl gallate
4. Dodecyl gallate
5. Butylated hydroxytoluene (BHT)
6. Butylated hydroxyanisole (BHA)
7. Nordihydroguaniaretic acid (NDGA)
8. Citric acid
9. Tartric acid
10. Gallic acid and
11. Resin guaiac.

60. **Definition of emulsifying and stabilising agents.**—“Emulsifying agents” and “stabilising agents” mean substances which when added to food are capable of facilitating a uniform dispersion of oils and fats in aqueous media, or vice versa, and of stabilising such emulsions and do not include the following, namely:

Agar, alginic acid, calcium and sodium alginates, carrageen, edible gums, dextrin, sorbitol, pectin, sodium and calcium pectate, sodium citrate, sodium phosphates, sodium tartrate, calcium lactate, lecithin, albumen, gelatin, quillaja, modified starches and hydrolysed protein.

61. **Restriction on use of emulsifying and stabilising agents.**—No emulsifying or stabilising agents shall be used in food:

Provided that except in milk and cream the following emulsifying or stabilising agents may be used in foods, namely:

Monoglycerides or diglycerides of fatty acids,

Synthetic lecithin,

Propyleneglycol stearate,

Propyleneglycol alginate,

Methyl ethyl cellulose,

Methyl cellulose,

Sodium Carboxymethyl cellulose,

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†Added under Health Ministry’s notification No. F.14-14(A)/58-PH, dated the 0-12-58 (G.S.R. 1211 of 20-12-1958).
Stearyl tartaric acid esters of monoglycerides and diglycerides of fatty acids,
Monostearin sodium sulphonacetate,
Sorbitar esters of fatty acids or in combination, and
Brominated vegetable oils.

62. Containers of food to which any emulsifying and stabilising agent is added to bear certain statements.—Container of an article of food to which any emulsifying and stabilising agents have been added shall bear a statement of the chemical nature of such emulsifying and stabilising agents in addition to any trade name.

*PART XIII—FLAVOURING AGENTS

63. Use of Coumarin and Dihydro Coumarin prohibited.—The use of coumarin and dihydro coumarin in any article of food is prohibited.

**64. Use of Carbitol as a solvent in flavours prohibited.—Carbitol shall not be used as solvent in flavours.

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**Added under Health Ministry’s notification No. F.14-37/59-PH, dated the 4-4-1960 (G.S.R. 420 of 19-4-1960).
APPENDIX A

*Form I*

[See rule 4(1)]

(Memorandum to the Director, Central Food Laboratory)

From

__________________________

To

The Director,
Central Food Laboratory,

__________________________

No. Dated the 19 .

MEMORANDUM

I send herewith, under the provisions of Section 13(2) of the Prevention of Food Adulteration Act, 1954, sample(s) of a food purporting to be ....................... for test or analysis and request that a report on the result of the test or analysis may be supplied to this Court.

1. Distinguishing No. on the container and outer covering
2. Particulars of offence alleged
3. Matter on which opinion required ............
   (a) A fee of Rs. 40 has been deposited in the Court and the treasury challan for the same is enclosed.
   (3) A copy of the memorandum and the specimen impression of the seal used to seal the container and the cover are sent separately by Registered Post.

Magistrate 1st Class/Presidency
Magistrate.

**Form II.**

[See rule 4(5)]

(Certificate of test or analysis by the Central Food Laboratory)

Certificate No. ..............

Certified that the sample(s), bearing number ..................... purporting to be a sample/samples of ..................... received on ..................... with Memorandum No. .............

 ..................... dated ..................... from .....................

 ..................... has/have been tested/analysed and that the result/results of such test(s) analysis is/are stated below.

__________________________

__________________________

__________________________

* [ ] Amended vide Health Ministry's notifications No. PFA/F.14-70/56-PH, dated the 20-11-56 (S.R.O. 2755 of 24-11-56) and No. F.14-36/61-PH, dated the 24-10-61 (G.S.R. 1340 of 4-11-61).
2. The condition of the seals on the container and the outer covering on receipt was as follows:

Director
Central Food Laboratory

Place: 
Date: 

If opinion is required on any other matter, suitable paragraph(s) may be added.

*Form III

[See rule 7(3)]

Report by the Public Analyst

Report No. ..............

I hereby certify that I, ........................................
Public Analyst for ........................................
duly appointed under the provisions of the Prevention of Food Adulteration Act, 1954, received on the .........................
day of .............................. 19 ..................
from ...................................................
a sample of ........................................
for analysis, properly sealed and fastened, and that I found the seal intact and unbroken.

I further certify that I have/have caused to be analysed the aforementioned sample, and declare the result of the analysis to be as follows:

...........................................................................

and am of the opinion that........................................
...........................................................................
...........................................................................
...........................................................................

Signed this ........................................ day of .............................. 19

(Signature)
Public Analyst

Address ...............................................................

*Amended vide Health Ministry's notification No. F.14-37/59-PH, dated the 4-4-1960 (G.S.R. 425 of 16-4-1960).
FORM IV
(See rule 10)

*To

(Name and address of the vendor)

Whereas** ............................................................ intended for food which is in your possession appears to me to be adulterated/misbranded:

Now therefore under sub-section (4) of Section 10 of the Prevention of Food Adulteration Act, 1954, (37 of 1954), I hereby direct you to keep in your safe custody the said sealed stock subject to such orders as may be issued subsequently in relation thereto.

Food Inspector
Area...........

Place:
Date:

**Here give the name of article of food.

FORM V
(See rule 11)

*To

(Name and address of the vendor)

The stock of articles of food detailed below has this day been seized by me under the provisions of sub-section (4) of Section 10 of the Prevention of Food Adulteration Act, 1954 (37 of 1954), from the premises of..............................................................
situated at..............................................................

Details of article of food seized.

Food Inspector,

Date
Area...........

*[Inserted vide Health Ministry's notification No. F.14-14 A/58-PH, dated 9th December 1958 (G.S.R. 1211 of 20-12-58)].
FORM VI
(See rule 12)

To

I have this day taken from the premises of ................ samples of the food specified below to have the same analysed by the public analyst, for ...........

Details of food.

Food Inspector,
Area ..................

Place:  
Date:  

*FORM VI-A

[See rule 12-A]

Form of Warranty

Invoice No. ..........  .......... Place ............
Date .............

From ................................

To ................................

<table>
<thead>
<tr>
<th>Date of sale</th>
<th>Nature &amp; quality of article</th>
<th>Quantity</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>2</td>
<td>3</td>
<td>4</td>
</tr>
</tbody>
</table>

I/We hereby certify that food/foods mentioned in this invoice is/are warranted to be the same in nature, substance and quality as that demanded by the vendor.

Signature of trader/traders.

*FORM VI-B

(See rule 44-B)

DECLARATION

I/We on behalf of ..............................................

.................................................................solemnly declare that the
ghee sold by me/us/on behalf of ..........................
ghee used by me/us/on behalf of ..........................

.................................................................in the preparation of .............

.................................................................

Confectionery (including sweetmeats)

is/was from a tin containing ghee of ........................
origin and having 'AGMARK' seal. The said tin pertains to batch
number .............................. and was purchased by me/us/
on behalf of .......................... from Shri/Shrimati/Kumari/Messrs ..........................

.................................................................
on the ................................ as per invoice/cash/credit memo.

No ................................ dated .......................

Signature of trader/traders.

Date ..............................

Place ..............................

*Inserted vide Health Ministry's notification No. F.14-1/59-PH-Pt I, dated
FORM VII
(See rule 17)
Memorandum to Public Analyst

From

To
The Public Analyst,

No. Dated the 19

MEMORANDUM

The sample described below is sent herewith for analysis under clause (b) of sub-section (1) of Section 10 and/or clause (c) (ii) of sub-section (1) of Section 11 of the Prevention of Food Adulteration Act, 1954.

1. Serial No. of the sample.
2. Name of the vendor.
3. Date and place of collection.
5. Nature and quantity of preservative, if any, added to the sample.

* A copy of this memo. and specimen impression of the seal used to seal the packet of sample is being sent separately by post/hand*.

Food Inspector,
Area

*Strike out whichever is not applicable.

† Amended by Health Ministry's notification No. PFA/F.14-70/56-PH, dated the 20-11-56 (S.R.O. 2755 of 24-11-56).
APPENDIX B

(See rule 5)

Definitions and Standards of quality

A.01. Beverages-Non-alcoholic.

* A.01.01. Aerated water, other than soda water, means potable water sweetened with sugar impregnated with carbon dioxide or oxygen or with both, under pressure, with or without admixture of salts of sodium, magnesium or calcium, singly or in combination, with or without Citric Acid and/or phosphoric acid and of the permitted flavouring and colouring substances and permitted preservatives, if any, and shall not contain tartaric acid or other mineral acid or any lead or other poisonous metal, or any other added substance.

Aerated water shall be deemed to be below the standard of purity if it is manufactured from water which is unfit for drinking purposes or if ice manufactured from such water is inserted in it.

A.01.02. Soda water shall be potable water impregnated with carbon dioxide or oxygen or with both, under pressure with or without admixture of salts of sodium, magnesium or calcium, singly or in combination, and shall not contain any lead or other poisonous metal or any other added substance.

Soda water shall be deemed to be below the standard of purity if it is manufactured from water which is unfit for drinking purposes or if ice manufactured from such water is inserted in it.

A.02. Baking Powder means a combination capable, under conditions of baking, of yielding carbon dioxide, and consists of sodium bicarbonate, and acid-reacting material, starch or other neutral material.

The acid-reacting material of baking powder shall be

(a) tartaric acid or its salts, or both

(b) acid compounds of aluminium, or

(c) acid compounds of aluminium

(d) any combination of the foregoing.

When tested, baking powder shall yield not less than 10 per cent of its weight of carbon dioxide.

A.03. Starchy Foods.

**A.03.01. Arrow Root means the separated and purified starch from the rhizomes of the plants known as Maranta arundinacea or from Curcuma augustifolia.

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A.03.02. Sago shall mean small hard globules or pearls made from either the starch of the Sago palm or the tubers of tapioca (manihot utilissima) and shall be free from any extraneous matter [including natural colours.]

**A.04. Asafoetida or Hing means the oleo-gum-resin obtained from the rhizome and root of Ferula alliances, Ferula rubricaulis and other species of Ferula. It shall contain no sand, gravel or other foreign mineral matter, colophony resin, galbonum resin, ammonia-cum-resin or any other foreign resin. The ash content shall not exceed 15 per cent of its weight; and the alcoholic extract (with 90 per cent alcohol) shall be not less than 25 per cent.

Compounded Asafoetida or Bandhani Hing is composed of one or more varieties of Asafoetida (Irani and/or Pathani Hing) gum arabic and wheat and/or rice flour. It shall not contain sand, gravel or other foreign mineral matter, colophony resin, galbonum resin, ammonia-cum-resin or any other foreign resin. The ash content shall not exceed 10 per cent of its weight and the alcoholic extract (with 90 per cent alcohol) shall not be less than 10 per cent. Use of coal tar dyes or mineral pigment is prohibited.

†A.05. Spices: the standard, specified for the various spices given in this clause shall apply to spices in whatever form whether whole or partly ground or in powder form.

A.05.01. Turmeric (Haldi) means the dried rhizome or bulbous root of the plants of genus Curcuma and species longa and includes turmeric in whatsoever form. It shall be free from damage by insect pest, from lead chromate and other artificial colouring matter, and shall not contain more than 2.5 parts per million of lead. It shall conform to the following standards:

†(a) Omitted.
(b) The characteristic boric acid test shall be positive.
(c) Total ash shall be not more than 7 per cent.
(d) Ash insoluble in HCl shall not exceed 1.5 per cent.

A.05.02. Cumin seed (Cuminum cyminum) shall not contain:
(a) more than 5 per cent of foreign seeds,
(b) more than 9.5 per cent of total ash, and
(c) more than 1.5 per cent of ash insoluble in HCl.

A.05.03. Caraway (Carum carvi) seeds shall not contain:
(a) more than 5 per cent of foreign seeds.
(b) more than 8 per cent of total ash, and
(c) more than 1.5 per cent of ash insoluble in HCl.

§A.05.04. Cinnamon means the dried inner bark of Cinnamomum zeylanicum. Cinnamon shall not contain any cassia nor any other...
foreign vegetable substance. It shall contain not more than eight per cent of total ash and not more than two per cent of ash insoluble in hydrochloric acid and shall contain not less than 0.5 per cent of volatile essential oil.

A.05.05. Cloves means the dried flower-buds of Eugenia Caryophyllata. They shall not contain any exhausted or partly-exhausted cloves, nor any foreign vegetable or mineral substance nor more than five per cent by weight of clove stem. It shall contain not less than 15 per cent of volatile ether extract, not more than 7 per cent of total ash and not more than 0.5 per cent of ash insoluble in HCl.

A.05.06. Coriander is the dried fruit of the coriander plant, and shall not contain more than 7 per cent of total ash and 1.5 per cent of ash insoluble in hydrochloric acid.

* A.05.07. Black Pepper or Pepper Corn means the sound fruit of Piper nigrum having the characteristic appearance and shall conform to the following standards:

(a) Deteriorated fruits and any extraneous matter shall not exceed 3 per cent;
(b) Light berries shall not exceed 5 per cent.
(c) Total non-volatile ether extract shall be not less than 7 per cent.
(d) Total starch content shall be not less than 30 per cent.
(e) Total ash content shall not exceed 8 per cent.
(f) Ash insoluble in HCl shall not exceed 1.5 per cent.

** A.05.08. Ginger means the washed and dried or the decorticated and dried rhizome of Zingiber officinale and shall be free from damage from insect pests. Sulphur dioxide may be used as a preservative. It shall conform to the following analytical standards:

(a) Alcohol (90 per cent soluble extract)—Not less than 4.5 per cent.
(b) Ash—Not more than 7.0 per cent.
(c) Water soluble ash—Not less than 1.7 per cent.
(d) Cold water soluble extract—Not less than 10.0 per cent.
(e) Lime as Calcium oxide—Not more than 1.0 per cent.

** A.05.09. Cardamom: "Lesser Cardamom" or Choti Ilaychi means the dried nearly ripe fruit of Electtaria cardamomum. It shall not contain more than 5 per cent of damaged seed or extraneous matter and shall be free from sand, earth, dirt and admixture by substituted seeds. The seeds of lesser cardamom shall contain not less than 3.5 per cent of volatile oil. The total ash content shall not exceed 8 per cent and ash insoluble in hydrochloric acid 3 per cent.

"Greater Cardamom": Bari Ilaychi shall be the dried, nearly ripe fruit of the various species of the genus Amomum and the seeds of bari Ilaychi shall contain not less than 1.0 per cent of volatile oil.

* Added under Health Ministry's notification No. PFA/F.14-31(B)/58-PH, dated the 14-7-58 (S.R.O. 1687 of 28-7-58).
** Added under Health Ministry's notification No. F.14-31(B)/56-PH, dated the 14-7-56 (S.R.O. 1687 of 28-7-56) and amended vide notification No. F.14-41/59-PH, Pt I, dated the 2-2-1961 (G.S.R. 169 of 11-2-1961).
essential oils. The total ash content shall not exceed 8 per cent and ash insoluble in hydrochloric acid 3 per cent.

*A.05.10. Chillies (Capsicum) means the dried, ripe fruits of the genus Capsicum and may contain brownish yellow flat seeds and shall be free from sand, earth or dirt. It shall be free from infestation, extraneous colouring matter, oil and other foreign substances or substitutes. It shall contain—

(a) not more than 3.0 per cent of calces and pedicles,
(b) not more than 1.0 per cent foreign organic matter,
(c) not more than 8.0 per cent total ash,
(d) not more than 1.25 per cent ash insoluble in hydrochloric acid,
(e) not more than 30 per cent crude fibre,
(f) not less than 12 per cent non-volatile ether extract.

*A.05.11. Aniseed or Saunf is the dried, ripe fruit of Pimpinella anisum. It shall have the characteristic appearance and shall be free from sand, earth dirt and admixture by substituted seeds. It shall not contain:

(a) more than 5 per cent of foreign seeds or matter,
(b) more than 9 per cent of total ash,
(c) more than 1.5 per cent of ash insoluble in hydrochloric acid,
(d) less than 2 per cent volatile oil.

*A.05.12. Fennel Fruit (or seeds) or Sowa means the dried, ripe fruit of cultivated plants of Foeniculum vulgare. The fruit shall be sound and free from sand, earth, or other dirt and shall not contain—

(a) more than 4 per cent of foreign organic matter, seeds or stalks,
(b) more than 9 per cent of total ash,
(c) more than 2 per cent of ash insoluble in hydrochloric acid,
(d) less than 4 per cent of volatile oil.

*A.05.13. Fenugreek (Methi) is the dried ripe seeds of Trigonella foenumgraecum. It shall not contain more than 5 per cent damaged seeds or extraneous matter and shall be free from dust, dirt, extraneous weed seeds, off smell and insects. It shall not contain—

(a) more than 10 per cent of moisture,
(b) more than 5 per cent of foreign organic matter,
(c) more than 7 per cent of total ash,
(d) more than 2 per cent of ash insoluble in hydrochloric acid,
(e) less than 30 per cent of water soluble extract.

*A.05.14. Nutmeg (Jaiphal) means the dried seed (Kernel) of the fruit of Myristica fragrans. It shall be sound and free from infestation and conform to the following specifications:

(a) not more than 5 per cent of total ash,
(b) not more than 0.5 per cent of ash insoluble in hydrochloric acid.

*Added under Health Ministry's notification No. PFA/F.14-31(B)/56-PH, dated the 14-7-56 (S.R.O. 1687 of 28-7-56).
(c) not less than 25 per cent of non-volatile ether extract,
(d) not more than 10 per cent crude fibre.

* A.05.15. Mace (Jaitree) means the dried outer coat or arillus of
the fruit, Myristica fragrans and shall not contain the arillus of any
other variety of Myristica including M. malabarica or Fatua (Bomb-
bay Mace) and M. argentes (wild Mace).

It shall not contain—
(a) more than 5 per cent of the deteriorated article or extrane-
ous or foreign organic matter,
(b) more than 3 per cent of total ash,
(c) more than 10 per cent of crude fibre,
(d) less than 20 per cent and not more than 30 per cent of
non-volatile ether extract.

† A.05.16. Black Cumin or Kala-zeera shall be the dried seeds of
Nigella Sativa Linn, and shall contain—
(a) not more than 5 per cent of foreign organic matter,
(b) not more than 7.0 per cent of total ash,
(c) not more than 1.25 per cent of ash insoluble in hydrochloric
acid,
(d) not less than 0.5 per cent of volatile oil,

A.06. Bean means dry kidney shaped or flattened seeds of the
leguminous varieties used as food, either whole or prepared as dhal.
It shall not contain hydrocyanic acid exceeding 20 parts per million
as determined by A.O.A.C. Maceration method.

A.07. Sweetening Agents.

A.07.01. Cane Sugar is the crystalized sugar obtained from sugar-
cane, beetroot, etc. and includes the refined product obtained from
gur.

It shall contain not more than 0.7 per cent of ash, not more than
1.5 per cent of water and not less than 96.5 per cent of sucrose.

A.07.02. Bura shall contain not less than 96.5 per cent of total
sugar expressed as sucrose and should contain not more than half per
cent of its weight as insoluble ash. It should be free from all poison-
ous matter. In the case of Khandari the minimum sugar content in
term of sucrose should be not less than 90 per cent.

A.07.03. Honey means the food derived entirely from the work of
bees operating upon the nectar of flowers and other sweet exudation
of plants. It shall not contain more than (a) 25 per cent of moisture
(b) 0.5 per cent of ash, and (c) 10 per cent of sucrose. The mini-
imum reducing sugar content shall be 60 per cent Fiehe's test should
be negative.

* Added under Health Ministry's notification No. PFA/F.14-31(B)/56-PH,
dated the 14-7-56 (G.R.O. 1087 of 28-7-56).
† Added under Health Ministry's notification No. PFA/F.14-14(A)/58-PH,
dated the 9th December, 1958 (G.S.R. 1211 of 20-12-1958).
A.01.04. Ice-candy means the frozen ice produce containing sugar, with or without the addition of permitted colouring or flavouring substances.

*A.07.05. Gur or jaggery means the product obtained by boiling or processing juice pressed out of sugar cane or extracted from palmyra palm, date palm or coconut palm. It shall be free from substances deleterious to health and shall conform to the following analytical standards on dry weight basis:

(i) total sugars not less than 90 per cent and sucrose not less than 70 per cent,
(ii) extraneous matter insoluble in water not more than 2 per cent,
(iii) total ash not more than 6 per cent,
(iv) ash insoluble in hydrochloric acid (Hcl) not more than 0.5 per cent.

Gur or jaggery other than that of the liquid or semi-liquid variety shall not contain more than 10 per cent moisture.

A.08. Coffee—

A.08.01. (1) Coffee (green, raw or unroasted) means the seed of Coffea arabica, Coffea liberica or Coffea robusta, freed from all but a small portion of its spermoderm by decortication.

(2) Roasted Coffee means properly cleaned green coffee which has been roasted to a brown colour and has developed its characteristic aroma.

(3) Ground Coffee means the powdered product obtained from 'roasted coffee' only and shall be free from husk.

(4) Coffee (green, raw or unroasted), 'roasted coffee' and 'ground coffee' shall be free from any artificial colouring, flavouring, facing, extraneous matter or glazing substance and shall be in sound, dry and fresh condition free from rancid or obnoxious flavour.

(5) Coffee (green, raw or unroasted), 'roasted coffee' and 'ground coffee' shall conform to the following analytical standards:

(i) Total ash (determined on the sample dried to constant weight a 100°C), shall be feathery white or bluish-white in colour and shall be not less than 3.5 per cent and not more than 5.0 per cent by weight of which not less than 65 per cent shall be soluble in boiling distilled water. The ash insoluble in hot dilute Hcl shall be not more than 0.1 per cent.

(ii) The alkalinity of the [soluble] ash per grom, of dried coffee shall be equivalent to not less than 3.4 ml. and not more than 4.4 ml. of N/10 acid.

(iii) The caffeine content as obtained by standard methods, shall be not less than 1.2 per cent.

* Added under Health Ministry's notification No. PFA/F.14-31(B)/56-PH, dated the 14-7-56 (S.R.O. 1687 of 28-7-56).

[ ] Added under Health Ministry's notification No. 14-36/61-PH, dated the 24-10-61 (G.S.R. 1340 of 4-11-61).
(iv) The aqueous extract (determined by extraction of 2 grams of the sample dried to constant weight at 100°C with 100 ml. of boiling distilled water for one hour under reflux) shall be not less than 25 per cent. and not more than 32 per cent.

A.08.02. Chicory means the dried and roasted root of Cichorium intybus linn.

*A.08.03. Coffee Chicory mixture or Coffee mixed with chicory or Coffee and Chicory shall be pure ground coffee mixed with roasted and ground chicory and shall be in sound, dry and dust-free condition with no rancid or obnoxious flavour.

Any tin or other receptacle containing a mixture of coffee and chicory shall not bear any misleading expression.

The expression "French Coffee" may be used if followed by the words "mixed with chicory" or "blended with chicory."

A.09. Curry Powder.—Curry powder shall contain not less than 85 per cent by weight of condiments and spices belonging to the group of aromatic herbs and seeds such as black-pepper, cinnamon, cloves, coriander, cardamom, chillies, cumin seeds, fenugreek, garlic, ginger, mustard, poppy seeds, turmeric, mace, nutmeg, curry leaves, white pepper, saffron and aniseeds, and shall contain not more than 15 per cent by weight of farinaceous matter and salt. If the manufacturer includes any spices, condiments, or any substance other than the aromatic herbs and seeds enumerated, the exact nature of such added ingredient or ingredients shall be specified on the wrapper or label prominently and such additions shall be made in lieu of, or partial replacement of farinaceous material and/or salt quota. The aromatic seeds and herbs enumerated constitute the proper ingredients and one or more than one, or all of these may be used at the discretion of the manufacturer in the preparation of the curry powder.

A.10. Edible Fat.

A.10.01. Beef fat or suet means fat obtained from a beef carcass. It shall have a Saponification value varying from 193 to 200 and an Iodine value from 35 to 46.

A.10.02. Mutton fat means fat obtained from the carcass of sheep. It shall have a Saponification value varying from 192 to 196 and an Iodine value from 35 to 46.

A.10.03. Goat fat means the rendered fat from Goat. It shall have a Saponification value varying from 193 to 196 and an Iodine value from 36 to 45.

A.10.04. Lard, means the rendered fat from hogs and shall not contain more than one per cent of substances other than fatty acids and fat. It shall have a Saponification value varying from 192 to 198 and Iodine value from 52 to 65.

A.11. Milk and Milk Products.

A.11.01. Milk means the normal clean and fresh secretion obtained by complete milking of the udder of a healthy cow, buffalo, goat or sheep during the period following at least 72 hours after calving or until colostrum free whether such secretion has been processed or not.

[The standards prescribed for milk shall apply for boiled milk also.]

A.11.01.01. Cow milk shall contain not less than 3.5 per cent of milk fat, except in Orissa, where it shall be not less than 3 per cent and in Punjab and PEPSU where it shall be not less than 4.0 per cent. The milk solids other than milk fat, shall be not less than 8.5 per cent.

A.11.01.02. Buffalo milk shall contain not less than 5.0 per cent of milk fat except in Delhi, Punjab, PEPSU, Uttar Pradesh, Bihar, West Bengal, Assam, Bombay and Saurashtra where it shall not be less than 6 per cent. The milk solids other than milk fat, shall be not less than 9 per cent.

A.11.01.03. Goat or Sheep milk shall contain not less than 3.0 per cent of milk fat except in Madhya Pradesh, Punjab, PEPSU, Bombay, Uttar Pradesh and Travancore-Cochin where it shall be not less than 3.5 per cent. The milk solids other than milk fat, shall be not less than 9 per cent.

Where milk, other than skimmed milk, is sold or offered for sale without any indication as to whether it is derived from cow, buffalo, goat, or sheep the standard prescribed for buffalo milk shall apply.

*A.11.02. Skimmed milk, either fresh or reconstituted, means milk from which all or most of the milk fat has been removed by mechanical or any other process and includes “separated milk” or “machine skimmed milk”. The milk solids other than milk fat shall be not less than 8.5 per cent.

A.11.03. Butter-milk means the product obtained after removal of butter from curds by churning or otherwise.

†A.11.04. Toned milk means the product prepared by blending milk with fresh separated milk or with separated milk reconstituted from spray dried skim milk powder or by partial abstraction of fat through skimming or separation of milk.

It shall contain not less than 3.0 per cent of milk fat and 8.5 per cent of milk solids other than milk fat.

††A.11.04.01. Double Toned Milk means the product prepared by blending milk with

(a) fresh separated milk; or
(b) separated milk reconstituted from spray dried skim milk powder; or

(c) by partial abstraction of fat through skimming or separation of milk;
and containing not less than 1.5 per cent of milk fat and 10 per cent of milk solids other than milk fat.

†A.11.05 (a) Table (creamery) butter means the product prepared exclusively from milk, cream or curd of cow or buffalo or a combination thereof with or without the addition of salt and coloured with annatto and shall contain not less than 80 per cent of milk fat and not more than 16 per cent of moisture. No preservative is permissible in table butter. Diacetyl may be added for flavour but shall not exceed 4 parts per million.

(b) Deshi (cooking) butter means the product prepared exclusively from milk, cream or curd of cow or buffalo or a combination thereof, without the addition of any salt or any colour or any preservative and intended exclusively for use in cooking or for preparation of ghee. It shall contain not more than 20 per cent of moisture and not less than 76 per cent of milk fat. Where butter is sold or offered for sale without any indication as to whether it is table butter or deshi butter, the standards of quality prescribed for table butter shall apply.

*A.11.06. Dahi or curd.—(a) Whole milk dahi or curd means the product obtained from fresh whole milk either of cow or buffalo by souring. It shall not contain any ingredient not found in milk except sucrose and/or gur.

(b) Skimmed milk dahi or curd means the product obtained from skimmed milk either of cow or buffalo by souring. It shall not contain any ingredient not found in milk, except sucrose and/or gur.

The standard of purity of dahi or curd shall be the same as prescribed for the milk from which it is derived.

Where dahi or curd, other than skimmed milk dahi is sold or offered for sale without any indication as to whether it is derived from cow or buffalo milk, the standards prescribed for dahi prepared from buffalo milk shall apply.

A.11.07. Condensed milk means milk which has been concentrated from full cream milk by removal of part of its water with or without the addition of sugar, and includes the article commonly known as 'evaporated milk' but does not include the article commonly known as 'dried milk' or 'milk powder'. It shall be free from preservatives other than sugar and contain at least 31 per cent of milk solids of which at least 9 per cent shall be fat.

A.11.08. Condensed skimmed milk means skimmed milk which has been concentrated by removal of part of its water with or without the addition of sugar. The total milk solids including milk fat shall not be below 26.0 per cent in the sweetened variety and 20 per cent in the unsweetened variety.


A.11.09. Chhanna means the product obtained by precipitating the curd from boiling whole milk of cow and buffalo by the addition of lactic or citric acids, or any other suitable coagulating agent.

Chhanna prepared from cow milk or buffalo milk shall contain a minimum of 15 per cent of milk fat.

*Chhanna shall not contain any ingredient not found in milk except the coagulating agent used.*

A.11.09.01. Skimmed milk Chhanna means the product obtained by precipitating the curd from boiling skimmed milk of cow or buffalo or a mixture of both by the addition of lactic or citric acids or any other suitable coagulating agent.

**A.11.10. Cream means that portion of milk rich in milk fat which has risen to the surface of milk on standing and has been removed or which has been separated from milk by centrifugal force. It shall contain not less than 23 per cent of milk fat and shall not contain any added substance. The fat separated from cream shall conform to the specification prescribed for ghee.**

A.11.10.01. Dry whole milk (Milk powder, Powdered milk, Powdered whole milk) shall contain not less than 95 per cent of milk solids and 26 per cent of milk fat.

A.11.10.02. Dry skim milk (Skim milk powder, Powdered skim milk) shall contain not less than 95 per cent of milk solids.

†A.11.10.03. Recombined or reconstituted milk means the product prepared by mixing homogenised milk fat and separated milk reconstituted from spray-dried and skimmed milk powder.

It shall contain not less than 3.0 per cent of milk fat and 8.5 per cent of milk solids other than milk fat.

A.11.11. Ice-cream means the frozen food made with cream, milk or other milk products, sweetened with sugar or honey and with or without (a) egg, (b) fruits, (c) nuts, (d) chocolates, (e) stabiliser not more than 0.5 per cent of the finished product and (f) permissible flavour or colour. It shall contain not less than 36 per cent by weight of solids and 10 per cent by weight of milk fat except that when the ice-cream contains fruits or nuts or both, the content of milk fat may be proportionately reduced but not less than 8.0 per cent by weight. It shall not contain any starch, artificial sweetening agent or any other extraneous matter. Ice-cream prepared from skimmed milk shall not contain less than 8.5 per cent of milk solids other than milk fat.

*†Added under Health Ministry's notification No. 14-14(A)/58-PH, dated the 9th December, 1958 (G.S.R. 1211 of 20-12-1958).*
A.11.12. Mixed Ice-Cream means the same as ice-cream in composition except that it may contain starch or any other innocuous filler. The fat content and total solid content should be same as prescribed for ice-cream.

†A.11.13. Khoa means the product derived from milk of cow or buffalo by partial desiccation of water therefrom by the process of heating and it shall not contain any ingredient not found in milk. The fat content shall not be less than 20 per cent.

* A.11.14. Ghee means the pure clarified fat derived solely from milk or from curd or from deshi (cooking) butter or from cream to which no colouring matter or preservative has been added. The standard of quality of ghee produced in a State or Union territory specified in column 2 of the table below shall be as specified against the said State or union territory in the corresponding columns 3, 4, 5, and 6 of the said table.

### TABLE

<table>
<thead>
<tr>
<th>Sl. No.</th>
<th>Name of State/Union territory</th>
<th>Butyro refractometer reading at 40° C</th>
<th>Minimum Reichert Value</th>
<th>Percentage of Free fatty acid as oleic acid (maximum limit)</th>
</tr>
</thead>
<tbody>
<tr>
<td>1.</td>
<td>Andhra Pradesh</td>
<td>40·0 to 43·0</td>
<td>24</td>
<td>3·0</td>
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<tr>
<td>2.</td>
<td>Assam</td>
<td>40·0 to 43·0</td>
<td>26</td>
<td>3·0</td>
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<tr>
<td>3.</td>
<td>Bihar</td>
<td>40·0 to 43·0</td>
<td>28</td>
<td>3·0</td>
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<td>4.</td>
<td>Delhi</td>
<td>40·0 to 43·0</td>
<td>28</td>
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<td>5.</td>
<td>Gujarat</td>
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<tr>
<td>(a)</td>
<td>Areas other than the erstwhile States of Saurashtra &amp; Kutch</td>
<td>40·0 to 43·0</td>
<td>26</td>
<td>3·0</td>
</tr>
<tr>
<td>(b)</td>
<td>Territories of erstwhile States of Saurashtra &amp; Kutch</td>
<td>41·5 to 45·0</td>
<td>21</td>
<td>3·0</td>
</tr>
<tr>
<td>6.</td>
<td>Himachal Pradesh</td>
<td>40·0 to 43·0</td>
<td>26</td>
<td>3·0</td>
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<tr>
<td>7.</td>
<td>Kerala</td>
<td>40·0 to 43·0</td>
<td>26</td>
<td>3·0</td>
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<tr>
<td>8.</td>
<td>Madhya Pradesh</td>
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<tr>
<td>(a)</td>
<td>Areas other than the erstwhile States of Bhopal, Vindhyachowk and Cotton tract areas</td>
<td>40·0 to 43·0</td>
<td>26</td>
<td>3·0</td>
</tr>
<tr>
<td>(b)</td>
<td>Territories of the erstwhile States of Bhopal and Vindhyachowk</td>
<td>41·5 to 45·0</td>
<td>21</td>
<td>3·0</td>
</tr>
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</table>


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<p>| | | | | | |</p>
<table>
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</table>
| 9. | Madras |   |   | 40 to 43 | 26 | 3
| 10. | Manipur |   |   | 40 to 43 | 26 | 3
| 11. | Mysore |   |   | 40 to 43 | 26 | 3
| 12. | Maharashtra— | (a) Cotton tract areas | 41.5 to 45 | 21 | 3 | 0.3
| 12. | Maharashtra— | (b) Other areas | 40 to 43 | 26 | 3 | 0.3
| 13. | Orissa |   |   | 40 to 43 | 26 | 3
| 14. | Punjab— | (a) Areas other than Mahendragarh | 40 to 43 | 28 | 3 | 0.3
| 14. | Punjab— | (b) Mahendragarh | 40 to 43 | 26 | 3 | 0.3
| 15. | Rajasthan— | (a) Areas other than Jodhpur Division | 40 to 43 | 26 | 3 | 0.3
| 15. | Rajasthan— | (b) Jodhpur Division | 41.5 to 45 | 21 | 3 | 0.3
| 16. | Tripura |   |   | 40 to 43 | 26 | 3
| 17. | Uttar Pradesh |   |   | 40 to 43 | 28 | 3
| 18. | West Bengal— | (a) Areas other than Bishnupur sub-division | 40 to 43 | 28 | 3 | 0.3
| 18. | West Bengal— | (b) Bishnupur sub-division | 41.5 to 45 | 21 | 3 | 0.3

Explanation: By cotton tract is meant the areas in the States where cotton seed is extensively fed to the cattle and so notified by the State Government concerned.

**A.12. Margarine means any article of food which resembles butter in consistency, appearance and moisture content. It shall contain at least 80 per cent of vegetable oils or a mixture of vegetable oils with hydrogenated vegetable oils and not more than 16 per cent of moisture. It shall contain not less than 5 per cent of its weight of til oil, but sufficient so that when the separated fat is mixed with refined groundnut oil in the proportion of 20 : 80, the red colour produced by the Baudouin test shall not be lighter than 2.0 red unit in a 1 cm. cell on a Lovibond Scale. Margarine may be prepared with or without the addition of salt and shall not contain any added colouring matter.

Not less than 25 I.U. of Vitamin ‘A’ shall be added to every gram of margarine at the time of its manufacture.

A.13. Saffron means dried stigmata and tops of styles of Crocus sativus, and (a) it must not contain any foreign colouring matter or any other foreign matter, organic or inorganic, (b) it must not lose more than 12 per cent of its weight when dried at 100°C (212°F) to constant weight, and (c) it must contain not less than 5 per cent of petroleum ether extract.

†A.14. Tea means tea derived exclusively from the leaves, buds and tender stems of plants of the Camellia genus and thea species. It shall conform to the following specifications:—

(a) Total ash determined on tea dried to a constant weight at 100°C

(b) Total ash soluble in boiling Distilled Water

(c) Ash insoluble in HCl

(d) Extract obtained by boiling dry tea (dried at constant weight at 100°C) with 100 parts of distilled water for one hour under reflux

(e) Alkalinity of soluble ash

(f) Crude fibre

It shall not contain any added colouring matter.

A.15. Edible Common Salt means a crystalline solid, white or pale, pink or light grey in colour, free from visible contamination with clay, grit and other extraneous adulterants and impurities. It shall not contain moisture in excess of 6 per cent of the weight of the undried sample. It shall contain on dry weight basis (a) at least 96.0 per cent by weight of sodium chloride (NaCl), (b) not more than 1.0 per cent by weight of matter insoluble in water and (c) not more than 3.0 per cent by weight of matter soluble in water other than sodium chloride.

* A.16. Fruit Products.

* A.16.01. Fruit Juice means the unfermented and unconcentrated liquid expressed from sound, ripe fresh fruit, and with or without—

(a) sugar, dextrose, invert sugar, or liquid glucose, either singly or in combination.

(b) water, peel oil, fruit essences and flavour, common salt, ascorbic acid, citric acid and permitted colours and preservative.

The acidity of the finished product calculated as citric acid shall not be less than 4 per cent in the case of pure Lemon juice or pulp and not less than 5 per cent in the case of pure lime juice but shall not exceed 3.5 per cent in the case of other juices.

* A.16.02. Tomato Juice means canned or bottled, unconcentrated pasteurized juice expressed from tomato with a proportion of the pulp expressed with or without the application of heat by any method that does not add water to such juice, from whole, ripe tomatoes from which all stems and objectionable portions have been removed and with or without—


*Added under Health Ministry's notification No. PFA/F.14-31(B)/56-PH, dated the 14-7-56 (S.R.O. 1087 of 28-7-56).
(a) salt,
(b) sugar, or dextrose, or both added in dry form,
(c) citric acid, malic acid or ascorbic acid,
(d) permitted colours.

The total soluble solids W/W shall be not less than 5 per cent.

*A.16.03. Fruit Syrup means sweetened fruit juice containing sugar, dextrose, invert sugar, or liquid glucose either singly or in combination, with or without—

(a) water, peel-oil, fruit essences and flavours, common salt.
(b) citric acid, ascorbic acid.
(c) permitted preservative and colours.

The total soluble solids W/W shall be not less than 65 per cent.

*A.16.04. Fruit Squash means the expressed juice of the sound ripe fruit with the pulp, containing sugar, dextrose, invert sugar or liquid glucose either singly or in combination and with or without—

(a) water, peel-oil, fruit essences and flavours, common salt,
(b) citric acid, ascorbic acid.
(c) permitted preservative and colours.

The total soluble solids W/W in the finished product shall be not less than 40 per cent.

*A.16.05. Fruit Beverage or Fruit Drink means any beverage or drink which is purported to be prepared from fruit juice and water, or carbonated water, and containing sugar, dextrose, invert sugar or liquid glucose either singly or in combination and with or without—

(a) water, peel-oil, fruit essences and flavours,
(b) citric acid, ascorbic acid,
(c) permitted preservative and colours.

The total soluble solids W/W in the final product shall be not less than 10 per cent.

*A.16.06. Tomato Sauce, Tomato Ketchup, Tomato Relish or any other expression conveying the meaning that the product so designated is a form of a tomato sauce, shall be a preparation of sound and ripe tomatoes with or without—

(a) sugar, salt, vinegar, acetic acid, onions, spices or condiments,
(b) citric acid, ascorbic acid,
(c) permitted preservative and colours.

Total acidity in terms of acetic acid shall be not less than 1.2 per cent and the total soluble solids W/W not less than 25 per cent. It shall not contain any other vegetable substance.

*A.16.07. Jam means the product obtained by processing fresh fruit, canned fruit, dried fruit or fruit pulp, with water, sugar, dextrose, invert sugar or liquid glucose either singly or in combination by boiling to a suitable consistency and with or without—

*Added under Health Ministry's notification No. PFA/F.14-31(B)/56-PH, dated the 14-7-56 (S.R.O. 1687 of 28-7-56).
(a) citric, malic, ascorbic acid,
(b) permitted preservative and colours,
(c) pectin in the form of fruit juice or pulp.

The minimum soluble solids W/W shall be 60 per cent. Jam shall not contain—

(a) less than 45 per cent of fruit except where fruit is strawberry or raspberry when it shall contain not less than 25 per cent.
(b) sweetening agent other than specified above.
(c) apple or rhubarb, but it may contain in any amount that reasonably compensates for any deficiency in the natural acidity or pectin content of the fruit used in its preparation.
(d) tartaric acid, or
(e) extraneous pectin, agar or gelatin.

*A.16.08. Jam with added pectin means the product obtained by processing fresh fruit, canned fruit, dried fruit or fruit pulp, with water, sugar, dextrose, invert sugar or liquid glucose, either singly or in combination, by boiling to a suitable consistency and with or without—

(a) (i) citric, malic, ascorbic acid,
(ii) lemon or lime juice,
(b) pectin or pectinous preparation,
†(iii) omitted.
(c) permitted preservative and colours.

It shall not contain less than 27 per cent of the named fruit except where such fruit is strawberry or raspberry when it shall contain not less than 15 per cent.

Total soluble solids W/W shall not be less than 60 per cent. The product shall be labelled as "Jam with added Pectin".

*A.16.09. Marmalade means the product made from any combination of peel, pulp, and juice of the named citrus fruit by boiling with water, sugar, dextrose, invert sugar, liquid glucose either singly or in combination, to a suitable consistency and with or without an acid ingredient in an amount that reasonably compensates for any deficiency in the natural acidity of the fruit used in its preparation, consisting of:

(a) citric, malic, tartaric, or ascorbic acid,
(b) lemon or lime juice,
†(c) omitted.

It may contain permitted preservative and colours.

It shall not contain less than 45 per cent of the named fruit.

Total soluble solids W/W shall be not less than 60 per cent.

*Added under Health Ministry's notification No. PFA/F.14-31(B)/56-PH, dated the 14-7-56 (S.R.O. 1987 of 28-7-56).
*A.16.10. Marmalade with added Pectin means the product made from any combination of peel, pulp and juice of the named citrus fruit by boiling with water, sugar, dextrose, invert sugar or liquid glucose, either singly or in combination to a suitable consistency with or without—

(a) (i) citric, malic, tartaric, ascorbic acid,
(ii) lemon or lime juice,
(b) pectin or pectinous preparation,
(c) permitted preservative and colours.

It shall not contain less than 27 per cent of the named fruit.
Total soluble solids W/W shall be not less than 60 per cent.

The product should be labelled as “Marmalade with added Pectin.”

*A.16.11. Fruit Chutney means a preparation made from sound fruits and vegetables with spices, salt, onion, garlic, sugar, jaggery, vinegar or acetic acid, and shall contain not less than 50 per cent of total soluble solids W/W [and may contain permitted preservative.]

*A.16.12. Sauce shall be the product derived from any suitable kind and variety of fruit and vegetable which are wholesome and which shall be practically free from insect or fungal attack or blemish affecting the quality of the fruit or vegetable. The only substances that may be added are fruit, vegetable, their pulp, juice, dried fruit, sugar, spices, salt, vinegar, acetic acid, citric acid, malic acid, onion, garlic, flavouring material and permitted preservatives and colours.

*A.17. Edible Oils.

*A.17.01. Coconut oil (Naryal-ka-tel) means the oil expressed from copra obtained from the kernel of Cocos nucifera nuts. It shall be clear and free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances, or mineral oil. It shall conform to the following standards:

(a) Butyro-refractometer reading at 40°C 34·0 to 35·5
(b) Saponification value 190 to 198
(c) Iodine value 105 to 112
(d) Polenske value Not more than 13·0 per cent.
(e) Free fatty acid as Oleic acid Not more than 3·0 per cent.

*A.17.02. Cotton seed oil (Binola-ka-tel) means the oil expressed from clean, sound and decorticated cotton seeds (genus Gossypium), refined and dehydrated. It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances, or mineral oil. It shall conform to the following standards:

(a) Butyro-refractometer reading at 40°C 57·9 to 60·2
(b) Saponification value 190 to 198
(c) Iodine value 105 to 112
(d) Unsaponifiable matter Not more than 1·5 per cent
(e) Free fatty acid as Oleic acid Not more than 1·0 per cent.

*Added under Health Ministry's notification No. PFA/F.14-31(B)/56-PH, dated the 14-7-56 (S.R.O. 1687 of 28-7-56).
†† [ ] Substituted vide Health Ministry's notification No. F.14-36/61-PH, dated the 24-10-61 (G.S.R. 1940 of 4-11-61).
**A.17.03.** Ground nut oil (moongh-phali-ka-tel) means the oil expressed from clean and sound groundnuts (Arachis hypogoes). It shall be clear, free from rancidity, suspended or other foreign matter separated water, added colouring or flavouring substances, or mineral oil. It shall conform to the following standards:

(a) Butyro-refractometer reading at 40°C .......................... 54.0 to 57.1
(b) Saponification value .................................................. 188 to 196
(c) Iodine value .............................................................. 85 to 99
(d) Unsaponifiable matter ................................................. Not more than 1.0 per cent.
(e) Free fatty acid as Oleic acid ....................................... Not more than 3.0 per cent.
(f) Bellier test (turbidity temperature) ......................... 39°C to 41°C

**A.17.04.** Linseed oil (Tisi-ka-tel) means the oil obtained by process of expressing clean and sound linseed (Linum usitatissimum). It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances, or mineral oil. It shall conform to the following standards:

(a) Butyro-refractometer reading at 40°C .......................... 69.5 to 74.3
(b) Saponification value .................................................. 188 to 195
(c) Iodine value .............................................................. 58 to 70
(d) Unsaponifiable matter ................................................. Not more than 1.5 per cent.
(e) Free fatty acid as Oleic acid ....................................... Not more than 2.0 per cent.

**A.17.05.** Mahua oil means the oil expressed from clean and sound seeds or nuts of Madhuca (Bassia latifolia or B. Longifolia or a mixture of both). It shall be clear and shall be free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances, or mineral oil. It shall conform to the following standards:

(a) Butyro-refractometer reading at 40°C .......................... 49.5 to 52.7
(b) Saponification value .................................................. 187 to 195
(c) Iodine value .............................................................. 58 to 70
(d) Unsaponifiable matter ................................................. Not more than 2.0 per cent.
(e) Free fatty acid as Oleic acid ....................................... Not more than 2.2 per cent.

**A.17.06.** Mustard oil (Sarson-ka-tel) means the oil expressed from clean and sound mustard seeds, belonging to the compestris, juncea or napus varieties of Brassica. It shall be clear, free from rancidity, suspended, or foreign matter, separated water, added colouring or flavouring substances or mineral oil. It shall conform to the following standards:

(a) Butyro-refractometer reading at 40°C .......................... 58.0 to 60.5
(b) Saponification value .................................................. 168 to 176
(c) Iodine value .............................................................. 96 to 108
(d) Unsaponifiable matter ................................................. Not more than 1.2 per cent.
(e) Free fatty acid as Oleic acid ....................................... Not more than 3.0 per cent.

††(f) Bellier (Turbidity test) by Ever's method (Acetic acid) .......................... Not more than 26.5°C

The test for argemone oil should be negative.

*Added under Health Ministry's notification No. PFA/F.14-31(B)/56-PH, dated the 14-7-56 (S.R.O. 1687 of 28-7-56).
*A.17.07. Olive oil means the oil expressed from the ripe olive fruit (Olea europaea). It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances or mineral oil. It shall conform to the following standards:

(a) Butyro-refractometer reading at 40°C \[\ldots\] 53.0 to 56.0
(b) Saponification value \[\ldots\] 185 to 196
(c) Iodine value \[\ldots\] 79 to 90
(d) Unsaponifiable matter \[\ldots\] Not more than 1.0 per cent.
(e) Free fatty acid as Oleic acid \[\ldots\] Not more than 3.0 per cent.

*A.17.08. Poppy seed oil means the oil expressed from poppy seeds (Papaver somniferum). It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances, or mineral oil. It shall conform to the following standards:

(a) Butyro-refractometer reading at 40°C \[\ldots\] 60.0 to 64.0
(b) Saponification value \[\ldots\] 186 to 194
(c) Iodine value \[\ldots\] 133 to 143
(d) Unsaponifiable matter \[\ldots\] Not more than 1.0 per cent.
(e) Free fatty acid as Oleic acid \[\ldots\] Not more than 3.0 per cent.

*A.17.09. Safflower oil (barrey-ka-tel) means the oil expressed from the seeds of Carthamus tinctorius. It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances, or mineral oil. It shall conform to the following standards:

(a) Butyro-refractometer reading at 40°C \[\ldots\] 62.4 to 64.7
(b) Saponification value \[\ldots\] 186 to 194
(c) Iodine value \[\ldots\] 135 to 146
(d) Unsaponifiable matter \[\ldots\] Not more than 1.0 per cent.
(e) Free fatty acid as Oleic acid \[\ldots\] Not more than 3.0 per cent.

*1 (f) Bellier Test (turbidity temperature-Acetic acid method) \[\ldots\] Not more than 16°C

*A.17.10. Taramira oil means the oil expressed from clean and sound seeds of Taramira (Eruca sativa). It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances, or mineral oil. It shall conform to the following standards:

(a) Butyro-refractometer reading at 40°C \[\ldots\] 58.0 to 60.0
(b) Saponification value \[\ldots\] 174 to 177
(c) Iodine value \[\ldots\] 99 to 105
(d) Unsaponifiable matter \[\ldots\] Not more than 1.0 per cent.
(e) Free fatty acid as Oleic acid \[\ldots\] Not more than 3.0 per cent.

*A.17.11. Til Oil (Gingelly or sesame oil) means the oil expressed from clean and sound seeds of Til (Sesamum indicum), black, brown, white, or mixed. It shall be clear, free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances or mineral oil. It shall conform to the following standards:

(a) Butyro-refractometer reading at 40°C \[\ldots\] 58.0 to 60.0
(b) Saponification value \[\ldots\] 174 to 177
(c) Iodine value \[\ldots\] 99 to 105
(d) Unsaponifiable matter \[\ldots\] Not more than 1.0 per cent.
(e) Free fatty acid as Oleic acid \[\ldots\] Not more than 3.0 per cent.

*Added under Health Ministry's notification No. PFA/F.14-31(B)/56-PH, dated the 14-7-56 (S.R.O. 1687 of 28-7-56).
substances, or mineral oil. It shall conform to the following standards:

(a) Butyro-refractometer reading at 40°C .... 58.0 to 61.0
(b) Saponification value ... 188 to 193
(c) Iodine value ... 105 to 115
(d) Unsaponifiable matter ... Not more than 1.5 per cent.
(e) Free fatty acid as Oleic acid ... Not more than 3.0 per cent.
(f) Belier Test (turbidity temperature-Acetic acid method) Not more than 22°C

*A.17.12. Niger Seed Oil (Sargiya-ka-tel) means the edible oil obtained by process of expressing clean and sound seeds of Guizotia abyssinica. It shall be clear and free from rancidity, suspended or other foreign matter, separated water, added colouring or flavouring substances, mineral or other oil. It shall conform to the following standards:

(a) Butyro-refractometer reading at 40°C ... 61.0 to 65.0
(b) Saponification value ... 188 to 193
(c) Iodine value ... 125 to 135
(d) Unsaponifiable matter ... Not more than 1.0 per cent.
(e) Free fatty acid as Oleic acid ... Not more than 3.0 per cent.
(f) Belier test (turbidity temperature) ... 25°C to 26°C


**A.18.01. Atta means the coarse product obtained by milling or grinding wheat. It shall contain not more than 2.5 per cent of ash and not less than 7 per cent of gluten both calculated on dry weight basis. It shall be free from grit and the alcoholic acidity with (90 per cent alcohol) shall not exceed 0.1 per cent expressed as Sulphuric acid (H₂SO₄).

†A.18.01.01. Fortified atta means the product obtained by adding one or more of the following materials to atta, namely:

(a) Calcium carbonate (prepared chalk, popularly known as Creta preparata;
(b) Iron,
(c) Thiamine,
(d) Riboflavin, and
(e) Niacin;

The calcium carbonate powder, if added for fortification shall be in such amount that 100 parts by weight of fortified atta shall contain not less than 0.30 and not more than 0.35 parts by weight of calcium carbonate.

*A.18.02. Maida means the fine product made by milling or grinding wheat and bolting or dressing the resulting wheat meal. It shall contain not more than 1 per cent of ash and not less than 8.0 per cent

†Added under Health Ministry's notification No. F.14-37/59-PH, dated the 4-4-1960 (G.S.R. 425 of 16-4-1960).  **Added under Health Ministry's notification No. PFA/F.14-31(B)/56-PH, dated the 14-7-56 (S.R.O. 1887 of 20-7-56).

of gluten both calculated on dry weight basis. The alcoholic acidity (with 90 per cent alcohol) shall not exceed 0.1 per cent, expressed as sulphuric acid ($\text{H}_2\text{SO}_4$).

‡A.18.02.01. Fortified maida means the product obtained, by adding one or more of the following materials to maida, namely:
   - (a) Calcium carbonate (prepared chalk popularly known as Creta preparata),
   - (b) Iron,
   - (c) Thiamine,
   - (d) Riboflavin and
   - (e) Niacin.

The calcium carbonate powder, if added for fortification, shall be in such amount that 100 parts by weight of fortified maida shall contain not less than 0.30 and not more than 0.35 parts by weight of calcium carbonate.

*‡A.18.03. Semolina (Suji) is the food prepared from wheat by the process of grinding and bolting to such a degree of fineness that it passes through a No. 20 Sieve and not more than 3 per cent passes through a No. 100 Sieve. It shall be free from grit and insect infestation, musty smell and off-odour and should be creamy yellow in colour.

It shall contain:
   - (a) not more than 1 per cent of total ash.
   - (b) not more than 13.5 per cent of moisture.
   - (c) not less than 6.0 per cent of gluten.

‡A.18.04. Besan means the product obtained by grinding dehusked Bengal gram (Cicer arietinum) and shall not contain any added colouring matter or any other foreign ingredient.

†[Besan shall conform to the following standards:
   - (a) Total ash . . . . . . . . . . Not more than 5 per cent.
   - (b) Ash insoluble in HCI . . . . . . Not more than 0·5 per cent.]

†A.18.05. Pearl Barley is the product obtained by polishing and attrition of whole barley grains, after removal of the husk. It shall be free from talc, foreign starches and other extraneous matter.

**A.19. Vanaspati means any refined edible vegetable oil or oils, subjected to a process of hydrogenation in any form. It shall be pre-
pared by hydrogenation from groundnut oil, cotton seed oil and sesame oil or mixtures thereof or any other harmless vegetable oils allowed by the Government for the purpose. It shall conform to the standards specified below:

(i) It shall not contain any harmful colouring, flavouring or any other matter deleterious to health.

(ii) No colour shall be added to hydrogenated vegetable oil unless so authorised by Government, but in no event any colour resembling the colour of ghee shall be added.

(iii) If any flavour is used, it shall be distinct from that of ghee, in accordance with a list of permissible flavours and in such quantities as may be prescribed by Government.

Provided that diacetyl to the extent of not more than 4.0 p.p.m. may be added to Vanaspati exclusively meant for consumption by the Armed Forces.

(iv) It shall not have moisture exceeding 0.25 per cent.

(v) The melting point as determined by the capillary slip method shall be from 31°C to 37°C both inclusive.

(vi) The Butyro-refractometer reading at 40°C, shall not be less than 46.

(vii) It shall not have unsaponifiable matter exceeding 1.25 per cent.

(viii) It shall not have free fatty acids (calculated as Oleic acid) exceeding 0.25 per cent.

(ix) The product on melting shall be clear in appearance and shall be free from staleness or rancidity, and pleasant to taste and smell.

(x) It shall contain raw or refined sesame (til) oil not less than 5 per cent by weight, but sufficient so that when the vanaspati is mixed with refined groundnut oil in the proportion of 20: 80, the red colour produced by the Baudouin test shall not be lighter than 2.0 Red units in a 1 cm. cell on a lovibond scale.

(xi) It shall contain not less than 25 I.U. of synthetic Vitamin 'A' per gram.

(xii) No anti-oxidant, synergist, emulsifier or any other such substance shall be added to it except with the prior sanction of the Government.

*A.19.01. Bakery Shortening means vanaspati conforming to standards prescribed in item A.19 except that—

(a) the melting point as determined by the capillary slip method shall not exceed 41°C.

(b) if aerated, only nitrogen air or any other inert gas shall be used for the purpose and the quantity of such gas incorporated in the product shall not exceed 12 per cent by volume thereof.

†A.20. Vinegar means a liquid derived from alcoholic and acetous fermentation of any suitable medium such as fruits, malt, molasses, sugarcane juice, etc.

Vinegar shall conform to the following standards:
1. It shall contain at least 3.75 grammes of acetic acid per 100 ml.
2. It shall contain at least 1.5 per cent W/V of total solids and 0.18 per cent of ash.
3. It shall not contain (i) sulphuric acid or any other mineral acids (ii) lead or copper, (iii) arsenic in amounts exceeding 1.5 parts per million, and (iv) any foreign substance or colouring matter except caramel.
4. Malt vinegar, in addition, shall have at least 0.05 per cent of phosphorus pentoxide (P₂O₅) and 0.04 per cent of nitrogen.

Brewed vinegar shall not be fortified with acetic acid.

*A.20.01. Synthetic vinegar means the product prepared from acetic acid. It shall contain not less than 3.75 grammes of acetic acid per 100 ml.

It shall not contain—
(a) sulphuric or any other mineral acid,
(b) lead or copper,
(c) arsenic in amounts exceeding 1.5 parts per million,
(d) any colouring matter, except caramel.

Synthetic vinegar shall be distinctly labelled as "SYNTHETIC—PREPARED FROM ACETIC ACID".

‡A.21. Catechu (Edible) shall be the dried aqueous extract prepared from the heart-wood of Acacia catechu. It shall be free from infestation, sand, earth or other dirt and shall conform to the following standards:

(a) 5 ml. of 1 per cent aqueous solution, and 0.1 per cent solution of ferric ammonium sulphate shall give a dark green colour, which on the addition of sodium hydroxide solution shall change to purple.
(b) When dried to constant weight at 100°C, it shall not lose more than 12 per cent of its weight.
(c) Water insoluble residue (dried at 100°C) shall not be more than 25 per cent by weight.

†Added under Health Ministry's notification No. F.14-31(B)/56-PH, dated the 14-7-56 (S.R.O. 1687 of 28-7-56) and amended vide notification No. F.14-37/59-PH, dated the 4-4-1960 (G.S.R. 425 of 16-4-1960).


‡Added under Health Ministry's notification No. PFA/F.14-31(B)/56-PH, dated the 14-7-56 (S.R.O. 1687 of 28-7-56).
(d) Alcohol insoluble residue in 90 per cent alcohol dried at 100°C—not more than 30 per cent by weight.

(e) Total ash on dry basis—not more than 8 per cent by weight.

(f) Ash insoluble in HCl not more than 0.5 per cent on dry weight basis.

A.22. Gelatin shall be the purified air-dried product obtained by extraction with hot water, of certain tissues such as skin, ligaments and bones of slaughtered healthy animals. It shall be colourless, transparent, odourless, in brittle sheets or in virteous shreds, shall be free from objectionable taste and odour and from pathogenic bacteria and shall not contain any added colour, dyes of the inorganic group or coal tar dyes; shall not contain poisonous metals above the permissible limit; shall be completely soluble in acetic acid and insoluble in 90 per cent alcohol and ether; shall dissolve in water (1 in 50) and solidify to a jelly on cooling.

It shall not contain:

(a) more than 15 per cent moisture;
(b) more than 3.25 per cent of total ash;
(c) more than 350 parts per million of sulphur dioxide;
(d) less than 15 per cent of nitrogen on dry weight basis.

Gelatin meant for human consumption should be labelled as "Edible Gelatin".

* A.23. Mustard seed means the dried, ripe seed of Brassica nigra, Brassica Juncea and other allied cultivated varieties of the species belonging to the natural order Cruciferae and to the genus Sinapis or Brassica. The common species are black or brown mustard (B. nigra), brown or serepta mustard (B. besseriana), white or yellow mustard (B. alba) and Indian mustard (B. juncea).

It shall not contain:

(a) more than 5 per cent of foreign organic matter, and deteriorated or other seeds and shall be free from insect pests. It shall be free from argemone seeds;
(b) more than 5 per cent of total ash;
(c) more than 1.5 per cent of ash insoluble in hydrochloric acid;
(d) less than 0.6 per cent of volatile essential oil.

* A.24. Poppy seed is the dried, ripe seed from the fruit of the Opium Poppy, Papaver somniferum. The seeds may be white or greyish in colour.

It shall not contain:

(a) more than 5 per cent by weight, of other harmless foreign seeds, dust or other foreign or vegetable matter;
(b) more than 8 per cent of total ash;
(c) less than 40 per cent of oil.

*Added under Health Ministry's notification No. PFA/F.14-31(B)/56-PH, dated the 14-7-56 (S.R.O. 1887 of 28-7-56).
L3M of Health—5,000—(Sec. I)—15-6-62—GIPF.