

**Notice Calling for suggestions, views, comments etc from stakeholders within a period of 30 days on the draft notification related to Standards for Fortified Atta, Fortified Maida, Durum Wheat Maida, Quinoa, Fortified Rice, Instant Noodles, Tapioca Sago or Palm Sago & Pearl Millet Flour.**

**F.No. 2/Std/CPL&CP/FSSAI-2016** - In the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, in regulation 2.4 relating to “Cereals & Cereal Products”.

**(a)** In sub-regulation 2.4.1, for clause 2 relating to “Fortified Atta”, the following shall be substituted, namely-

**“2. Fortified Atta**

“Fortified Atta” means the product obtained by adding one or more of the following nutrients to Atta, namely:-

<b>Nutrients</b>	<b>Level of fortification per Kg</b>
<p><b>Calcium</b> Calcium carbonate, Calcium chloride, Calcium citrate, Calcium phosphate monobasic, Calcium phosphate dibasic, Calcium phosphate tribasic;</p>	1350-1530 mg
<p><b>Iron</b> (a) Ferrous citrate, Ferrous lactate, Ferrous sulphate, Ferrous fumarate, Ferric pyrophosphate, electrolytic iron (b) Sodium Iron (III) Ethylene Diamine tetra Acetate, Trihydrate (Sodium Ferredetate –Na Fe EDTA)</p>	54-61.2 mg  22.5-25.5 mg
<b>Zinc-Zinc Sulphate</b>	27-30.6 mg
<b>Vitamin A-</b> Retinyl acetate, Retinyl palmitate, Retinyl propionate;	1350-1530 µg RE
<b>Ascorbic Acid (Vitamin C)-</b>	90-102 mg

Nutrients	Level of fortification per Kg
Ascorbic acid, sodium ascorbate, calcium ascorbate, ascorbyl-1-6- palmitate;	
<b>Thiamine (Vitamin B1)-</b> Thiamine chloride hydrochloride, Thiamine mononitrate;	3.15-3.57 mg
<b>Riboflavin (Vitamin B2)-</b> Riboflavin, Riboflavin 5'- Phosphate sodium	3.6 -4.08 mg
<b>Niacin-</b> Nicotinamide, nicotinic acid;	40.5-45.9 mg
<b>Pyridoxine (Vitamin B6)-</b> Pyridoxine hydrochloride;	4.5-5.1 mg
<b>Folic Acid-</b> Folic acid;	225-255 µg
<b>Vitamin B12-</b> Cyanocobalmine, hydroxycobalamin;	2.25-2.55 µg
<b>Vitamin D-</b> Cholecalciferol, Ergocalciferol	900-1020 IU

The product shall conform to the standards of Atta prescribed in these Regulations.

## 2 Food Additives

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

## 3 Contaminants, Toxins and Residues

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

## 4 Food Hygiene

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

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

## 5 Packaging & Labelling

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

## 6 Method of Analysis

As provided in the relevant FSSAI Manual on Methods of Analysis of Food”

**(b)** In sub-regulation 2.4.2, for clause 2 relating to “Fortified Maida”, the following shall be substituted, namely-

### “2. Fortified Maida

“Fortified Maida” means the product obtained by adding one or more of the following materials to Maida, namely:-

Nutrients	Level of fortification per Kg
<p><b>Calcium</b> Calcium carbonate, Calcium chloride, Calcium citrate, Calcium phosphate monobasic, Calcium phosphate dibasic, Calcium phosphate tribasic;</p>	1350-1530 mg
<p><b>Iron</b> (a) Ferrous citrate, Ferrous lactate, Ferrous sulphate, Ferrous fumarate, Ferric pyrophosphate, electrolytic iron (b) Sodium Iron (III) Ethylene Diamine tetra Acetate, Trihydrate (Sodium Ferredetate –Na Fe EDTA)</p>	54-61.2 mg  22.5-25.5 mg
<p><b>Zinc-Zinc sulphate</b></p>	27-30.6 mg
<p><b>Vitamin A-</b> Retinyl acetate, Retinyl palmitate, Retinyl propionate;</p>	1350-1530 µg RE
<p><b>Ascorbic Acid (Vitamin C)-</b></p>	90-102 mg

Nutrients	Level of fortification per Kg
Ascorbic acid, sodium ascorbate, calcium ascorbate, ascorbyl-1-6- palmitate;	
<b>Thiamine (Vitamin B1)-</b> Thiamine chloride hydrochloride, Thiamine mononitrate;	3.15-3.57 mg
<b>Riboflavin (Vitamin B2)-</b> Riboflavin, Riboflavin 5'- Phosphate sodium	3.6 -4.08 mg
<b>Niacin-</b> Nicotinamide, nicotinic acid;	40.5-45.9 mg
<b>Pyridoxine (Vitamin B6)-</b> Pyridoxine hydrochloride;	4.5-5.1 mg
<b>Folic Acid-</b> Folic acid;	225-255 µg
<b>Vitamin B12-</b> Cyanocobalmine, hydroxycobalamin;	2.25-2.55 µg
<b>Vitamin D-</b> Cholecalciferol, Ergocalciferol	900-1020 IU

The product shall conform to the standards of Maida prescribed in these Regulations.

## 2 Food Additives

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

## 3 Contaminants, Toxins and Residues

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

## 4 Food Hygiene

The products shall be prepared and handled in accordance with the guidance provided in the Schedule 4, of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and

any other such guidance provided from time to time under the provisions of the Food Safety and Standard Act, 2006.

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

## 5 Packaging & Labelling

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

## 6 Method of Analysis

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

(c) In sub-regulation 2.4.2 relating to “Maida”, after clause 3, the following clause shall be inserted, namely-

### “4. Durum Wheat Maida

Durum wheat maida is the product prepared from grains of durum wheat (*Triticum durum* Desf.) by grinding or milling processes in which the bran and germ are essentially removed and the remainder is comminuted to a suitable degree of fineness. It shall conform to the following standards:

Moisture	Not more than 13.0 per cent
Total Ash	Not more than 1.75 per cent on dry basis
Acid insoluble ash in dilute HCL	Not more than 0.15 per cent on dry basis
Protein	Not less than 11.0 percent on dry basis
Alcoholic Acidity (with 90 percent alcohol expressed as H <sub>2</sub> SO <sub>4</sub> )	Not more than 0.12 per cent
Particle Size	Min 80% shall pass through a 315 micron silk gauze or man-made textile sieve

## **2. Food Additives**

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

## **3. Contaminants, Toxins and Residues**

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

## **4. Food Hygiene**

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

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

## **5. Packaging & Labelling**

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

## **6. Method of Analysis**

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

**(d)** In sub-regulation 2.4.6, relating to “Food grains”, after clause 17 the following clause shall be inserted, namely-

### **“18. Quinoa**

Quinoa means the dried matured grains obtained from the plants of *Chenopodium quinoa* from which Saponins have been removed by washing, scouring, dehulling or by any other suitable process. It shall conform to the following Standards:

Moisture	Not more than 12.0 per cent
Extraneous Matter	Not more than 1 per cent by weight of which not (Extraneous matter) more than 0.25 per cent by weight shall be mineral matter and not more than 0.10 per cent by weight shall be impurities of animal origin.
Other edible grains	Not more than 0.5 per cent
Damaged grains	Not more than 3.0 per cent
Uric acid	Not more than 100 mg/kg
Saponin Content	Not more than 0.1 per cent

## **2 Food Additives**

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

## **3 Contaminants, Toxins and Residues**

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

## **4 Food Hygiene**

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

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

## 5 Packaging & Labelling

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

## 6 Method of Analysis

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

### “19. Fortified Rice

“Fortified Rice” means polished raw rice or polished parboiled rice which shall contain one or more of the following nutrients, namely.

Nutrients	Level of fortification per Kg
<b>Calcium</b> Calcium carbonate, Calcium chloride, Calcium citrate, Calcium phosphate monobasic, Calcium phosphate dibasic, Calcium phosphate tribasic;	1350-1530 mg
<b>Iron</b> <b>(a)</b> Ferrous citrate, Ferrous lactate, Ferrous sulphate, Ferrous fumarate, Ferric pyrophosphate, electrolytic iron) <b>(b)</b> Sodium Iron (III) Ethylene Diamine tetra Acetate, Trihydrate (Sodium Feredetate –Na Fe EDTA)	54-61.2 mg  22.5-25.5 mg
<b>Zinc-Zinc Sulphate</b>	27-30.6 mg
<b>Vitamin A-</b> Retinyl acetate, Retinyl palmitate, Retinyl propionate;	1350-1530 µg RE
<b>Ascorbic Acid (Vitamin C)-</b> Ascorbic acid, sodium ascorbate, calcium	90-102 mg

Nutrients	Level of fortification per Kg
ascorbate, ascorbyl-1-6- palmitate;	
<b>Thiamine (Vitamin B1)-</b> Thiamine chloride hydrochloride, Thiamine mononitrate;	3.15-3.57 mg
<b>Riboflavin (Vitamin B2)-</b> Riboflavin, Riboflavin 5'- Phosphate sodium	3.6 -4.08 mg
<b>Niacin-</b> Nicotinamide, nicotinic acid;	40.5-45.9 mg
<b>Pyridoxine (Vitamin B6)-</b> Pyridoxine hydrochloride;	4.5-5.1 mg
<b>Folic Acid-</b> Folic acid;	225-255 µg
<b>Vitamin B12-</b> Cyanocobalmine, hydroxycobalamin;	2.25-2.55 µg
<b>Vitamin D-</b> Cholecalciferol, Ergocalciferol	900-1020 IU

The product shall conform to the standards of Rice prescribed in these Regulations.

## 2 Food Additives

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

## 3 Contaminants, Toxins and Residues

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

## 4 Food Hygiene

The products shall be prepared and handled in accordance with the guidance provided in the Schedule 4, of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and

any other such guidance provided from time to time under the provisions of the Food Safety and Standard Act, 2006.

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

## **5 Packaging & Labelling**

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

## **6 Method of Analysis**

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

**(e)** In sub-regulation 2.4.10 relating to “Macaroni Products”, after clause 1, the following clause shall be inserted, namely-

### **“2. Instant Noodles**

Instant Noodle (not applied to noodle seasoning) means product prepared from wheat flour and/or rice flour and/or flour of any other cereals, millets and legumes covered in sub regulation 2.4 of the FSS (Food Products Standards and Food Additives) Regulations, 2011 and water as the main ingredient, with or without the addition of spices by kneading the dough and extending it. *Starches, dried fruits and vegetables, nuts, edible protein and egg Powder may be added, if required.* It is characterized by the use of pregelatinization process and dehydration either by frying in any oil or fat covered under sub regulation 2.2 of FSS (Food Products Standards and Food Additives) Regulations, 2011 or by other methods. The product should be presented as Fried noodles or Non-fried noodles.

The product shall be of good characteristic colour, appearance, texture, aroma and taste and shall be free from added colour, undesirable taste, dirt, insect’s larvae and impurities or any other extraneous matter. It shall conform to the following standards:

	<b>Fried Noodles</b>	<b>Non- Fried Noodles</b>
Moisture	Not more than 10.0 per cent	Not more than 13.0 per cent.
Acid insoluble ash (on dry basis )	Not more than 0.3 per cent	Not more than 0.3 per cent
Acid Value	Not more than 2.0	---

## **2.Food Additives**

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

## **3.Contaminants, Toxins and Residues**

The product and the seasoning, if any, accompanying it shall separately comply with the Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011.

## **4. Food Hygiene**

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

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

## **5.Packaging & Labelling**

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

The seasoning, if any, accompanying the instant noodles shall be labelled distinctly on the package.

## 6. Method of Analysis

As provided in the relevant FSSAI Manual on Methods of Analysis of Food.

The instant noodles and the seasoning, if any, accompanying it are two separate products and hence shall be tested separately.

(f) In sub-regulation 2.4.14 relating to “STARCHY FOODS”, for clause 2, the following shall be substituted, namely-

### “2. Tapioca Sago or Palm Sago

Tapioca Sago or Palm Sago means product made from the starch obtained either from Sago Palm (*Metroxylon sagu and M.rumphii*) or tubers of tapioca (*Manihot esculenta crantz syn. Utilissima*). The product shall be hard, clean, wholesome globules or pearls of uniform colour, shape and size having characteristic taste and flavour. It shall be free from insect infestation, live and dead insects, dirt, extraneous matter, added colouring matter, visible mould growth, bleaching, whitening agents or optical whiteners, sweetening agents or any other adulterant. In addition, the product shall comply with the following standards:

Moisture	Not more than 11.0 per cent
Total Ash(on dry basis)	Not more than 0.40 per cent
Acid insoluble ash(on dry basis)	Not more than 0.10 per cent
Starch (on dry basis)	Not less than 98.0 per cent
Protein(on dry basis)	Not more than 0.3 per cent
Crude fibre (on dry basis)	Not more than 0.20 per cent
pH of aqueous extract	4.5 to 7.0
Colour of gelatinized alkaline paste in the porcelain cuvette on the lovibond scale not deeper than	0.4R+1.5Y
Sulphur Dioxide content	Not more than 100 ppm

## 2. Food Additives

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

### 3. Contaminants, Toxins and Residues

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

### 4. Food Hygiene

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

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

### 5. Packaging & Labelling

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

### 6. Method of Analysis

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

(g) after sub-regulation 2.4.15 relating to “Bakery Products”, the following sub regulation shall be inserted, namely-

#### “2.4.16 Pearl Millet Flour

The Pearl Millet flour means the product obtained from pearl millet grains (*Pennisetum americanum* L.) through a process of milling. It shall be free from abnormal flavours, odours, and living insects. It shall also be free from filth (impurities of animal origins, including dead insects). It shall conform to the following standards:

Moisture	Not more than 13.0 per cent
Total Ash	0.8 to 1.0 per cent on dry basis
Protein (N×5.7)	Not less than 8.0 per cent on dry basis
Fat	Not more than 6.0 per cent
Crude Fibre	Not more than 1.5 per cent on dry basis
Particle Size	shall pass through 1mm sieve

## **2. Food Additives**

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

## **3. Contaminants, Toxins and Residues**

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

## **4. Food Hygiene**

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

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

## **5. Packaging & Labelling**

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

## **6. Method of Analysis**

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