

**Notice Calling for suggestions, views, comments etc from WTO- SPS  
Committee members within a period of 60 days on the draft  
notification related to Standards for Oats and Pasta Products.**

1. In the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, in regulation 2.4 relating to “CEREALS AND CEREAL PRODUCTS”,-

(a) in sub-regulation 2.4.6, after clause 16, following clause shall be inserted, namely:-

**“17.OATS**

(1) Oats shall be dried mature grains of *Avena sativa* or *Avena byzantina*. The grains shall be sound, clean and wholesome. It shall be free from toxic seeds, live insects and visible mold. It shall also conform to the following standards, namely:-

S.No	Characteristics	Requirements
(i)	Moisture	Not more than 14.0 % by weight
(ii)	Foreign matter(Extraneous matter)	Not more than 1 % by weight of which not more than 0.25 % by weight shall be mineral matter and not more than 0.10% by weight shall be impurities of animal origin.
(iii)	Other edible grains (grains other than oats)	Not more than 3 % by weight.
(iv)	Damaged grains ( including pieces of kernels that show visible deterioration due to moisture, weather, disease, insects, mould, heating, fermentation, sprouting or other causes)	Not more than 3 % by weight.
(v)	Weevilled grains	Not more than 2 % by count.
(vi)	Minimum test weight (weight of hundred litre volume of oats expressed as kilograms per hectolitre (kg/hl).	Not less than 46 kg/hl
(vii)	Hull-less and broken kernels	Not more than 3 % by weight.
(viii)	Uric acid	Not more than 100 mg per kg.
(ix)	Ergot	Sclerotium of the fungus <i>Claviceps purpurea</i> 0.05% m/m max

**(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) Regulations, 2011.

**(5) Labelling**

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

**(6) Methods of Sampling and Analysis**

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

- (b) in sub-regulation 2.4.10, for clause 1 relating to “PASTA PRODUCTS-(Macaroni, spaghetti, vermicelli)”, for the description, the following description shall be substituted, namely-

*“PASTA PRODUCTS-(Macaroni, spaghetti, vermicelli) means the products obtained from either singly or in combination of ingredients such as suji , maida , rice flour , groundnut flour , tapioca flour , edible soy flour or flour of any other cereal covered in sub regulation 2.4 of the FSS (Food Products Standards and Food Additives) Regulations, 2011 with or without addition of ingredients milk powder and spices by kneading the dough and extending it. It shall be free from added colour, dirt, insect’s larvae and impurities or any other extraneous matter”.*