

Notice Calling for suggestions, views, comments etc from stakeholders within a period of 30 days on the draft notification related to Standards for Table Olives and Seedless Tamarind

1. In the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, in Regulation 2.3 relating to “FRUIT & VEGETABLE PRODUCTS”.

- (a) The sub-regulation 2.3.44 relating to “Table Olives” shall be substituted by the following, namely:-

“2.3.44 Table Olives

1. Table olives means the product prepared from the sound fruits of varieties of the cultivated olive tree (*Olea europaea* L.) having reached appropriate degree of development for processing whose shape, flesh-to-stone ratio, fine flesh, taste, firmness and ease of detachment from the stone make them particularly suitable for processing. Table olives shall have characteristic colour, flavor, odour and texture of the fruits.

(i) Table Olives may be:

- (a) Treated to remove its bitterness and preserved by natural fermentation, or by heat treatment, with or without the addition of permitted preservatives, or by other means.
- (b) Packed with or without brine.

(ii) Types of Olives

Table olives are classified in one of the following types according to the degree of ripeness of the fresh fruits:

- (a) **Green olives:** Fruits harvested during the ripening period, prior to colour development and when they have reached normal size.
- (b) **Olives turning colour:** Fruits harvested before the stage of complete ripeness is attained, at colour change.
- (c) **Black olives:** Fruits harvested when fully ripe or slightly before full ripeness is reached.

(iii) Types of Processed Olives

Olives shall undergo (processing into) the following:

- (a) **Natural olives:** Green olives, olives turning colour or black olives placed directly in brine in which they undergo complete or partial fermentation, preserved or not by the addition of permitted acidifying agents:

- i) Natural green olives.
 - ii) Natural olives turning colour.
 - iii) Natural black olives.
- (b) **Treated olives:** Green olives, olives turning colour or black olives that have undergone alkaline treatment.
 - i) Treated green olives in brine.
 - ii) Treated olives turning colour in brine.
 - iii) Treated black olives.
 - iv) Green ripe olives.
- (c) **Dehydrated and/or shrivelled olives:** Green olives, olives turning colour or black olives that have undergone or not mild alkaline treatment, preserved in brine or partially dehydrated in dry salt and/or by heating or by any other technological process:
 - i) Dehydrated and/or shrivelled green olives.
 - ii) Dehydrated and/or shrivelled olives turning colour.
 - iii) Dehydrated and/or shrivelled black olives.
- (d) **Olives darkened by oxidation:** Green olives or olives turning colour preserved in brine, fermented or not, and darkened by oxidation with or without alkaline medium. They shall be of uniform brown to black colour.

Black olives.
- (e) **Other types:** Olives may be prepared by means distinct from or additional to, those set forth above. Such types retain the name "olive" as long as the fruit used complies with the general definitions laid down in 1.2. The names used for these types shall be sufficiently explicit.

(iv) Styles

Olives may be offered in one of the following styles.

- (a) **Whole olives:** Olives, with or without their stem, which have their natural shape and from which the stone (pit) has not been removed.
- (b) **Cracked olives:** Whole olives subjected to a process whereby the flesh is opened without breaking the stone (pit), which remains, whole and intact inside the fruit.
- (c) **Split olives:** Whole olives that are split lengthwise by cutting into the skin and part of the flesh.
- (d) **Stoned (pitted) olives:** Olives from which the stone (pit) has been removed and which basically retain their natural shape.
- (e) **Halved olives:** Stoned (pitted) or stuffed olives sliced into two approximately equal parts, perpendicularly to the longitudinal axis of the fruit.
- (f) **Quartered olives:** Stoned (pitted) olives split into four approximately equal parts along and perpendicularly to the major axis of the fruit.
- (g) **Divided olives:** Stoned (pitted) olives cut lengthwise into more than four approximately equal parts.

- (h) **Sliced olives:** Stoned (pitted) or stuffed olives sliced into segments of fairly uniform thickness.
 - (i) **Chopped or minced olives:** Small pieces of stoned (pitted) olives of no definite shape and practically devoid (no more than 5 per 100 of such units by weight) of identifiable stem insertion units as well as of slice fragments.
 - (j) **Broken olives:** Olives broken while being stoned (pitted) or stuffed. They may contain pieces of the stuffing material.
 - (k) **Stuffed olives:** Stoned (pitted) olives stuffed either with one or more suitable products such as pimiento, onion, almond, celery, anchovy, olive, orange or lemon peel, hazelnut, capers, etc. or with edible pastes.
 - (l) **Salad olives:** Whole broken or broken-and-stoned (pitted) olives with or without capers, plus stuffing material, where the olives are the most numerous compared with the entire product marketed in this style.
 - (m) **Olives with capers:** Whole or stoned (pitted) olives, usually small in size, with capers and with or without stuffing, where the olives are the most numerous compared with the entire product marketed in this style.
- (v) **Essential Composition and Quality Factors**

(a) Composition

(1) **Basic ingredients:** Olives as defined in item (i) and (ii) of the Standard with or without brine.

(2) Other Permitted Ingredients:

(a) Water (potable).

(b) Edible Salts.

(c) Vinegar.

(d) Olive oil or other edible vegetable oils as defined in Regulation 2.2 of the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

(e) Honey & Nutritive Sugars as defined in Regulation 2.8 of the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

(f) Any single or combination of edible material used as an accompaniment or stuffing.

(g) Spices and aromatic herbs or natural extracts thereof.

(3) **Packing brines:** This term applies to solutions of salts dissolved in potable water, with or without the addition of all or some of the ingredients as mentioned in sub-clause (a) above of the Standard. Brine shall be clean, free from foreign matter and shall comply with the hygiene requirements laid down in clause 4 of the Standard. Fermented

olives held in a packing medium may contain micro-organisms used for fermentation, notably lactic acid bacteria and yeasts.

Table 1: Physico-chemical characteristics of the packing brine

Type and preparation	Minimum sodium chloride content	Maximum pH limit
Natural olives (by weight)	6.0%	4.3
Treated olives (by weight)	5.0%	4.3
Pasteurized treated and natural Olives	GMP	4.3
Dehydrated and/or shrivelled olives (by weight)	8.0%	GMP
Darkened by oxidation with alkaline Treatment	GMP	GMP

(b) Drained weight of product shall be not less than the weight given below:-

Whole olives	50.0 per cent of net weight of the contents.
Stoned (pitted) and stuffed olives	40.0 per cent of net weight of the contents.

The container shall be well filled with the product and shall occupy not less than 90.0 per cent of the water capacity of the container, when packed in the rigid containers. The water capacity of the container is the volume of distilled water at 20⁰C which the sealed container is capable of holding when completely filled.

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. 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. Labelling

The provisions laid down under the Food Safety and Standards (Packaging and Labelling) Regulations, 2011 shall apply. In addition, in the case of stuffed olives the Style of stuffing shall be specified as:

-“olives stuffed with” (single or combination of ingredients)

-“olives stuffed with paste”(single or combination of ingredients)

The packing medium (brine) along with its strength shall also be declared on the label.

6 Methods of Sampling and Analysis

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

(b) After sub-regulation 2.3.48 relating to “BEAN”, following sub regulation shall be inserted, namely:-

“2.3.49 Seedless Tamarind

1. Tamarind (without seed) shall be obtained from *Tamarindus indica L.* after removal of outer covering and seeds from the mature and ripe fruits. The product shall be clean and shall not contain deleterious substances, obnoxious odour, any external moisture and inorganic extraneous matter. It shall be free from insect infestation, live or dead insects, mould growth, rodent hair and excreta, added colouring matter and impurities of animal origin. It shall also conform to the following standards, namely:-

S.No	Characteristics	Requirements
1.	Moisture Content %	Not more than 20.0
2.	Organic extraneous matter % (w/w)	Not more than 5.0
3.	Total Ash% w/w (on dry basis)	Not more than 6.0
4.	Acid Insoluble ash% w/w (on dry basis)	Not more than 1.0
5.	Crude fibre% w/w (on dry basis)	Not more than 9.0
6.	Tamarind seeds %	Not more than 0.5

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. 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. Labelling

The provisions laid under the Food Safety and Standards (Packaging and Labelling) Regulations, 2011 shall apply.

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