

**Notice Calling for suggestions, views, comments etc from stakeholders within a period of 30 days on the draft notification related to revision of Standards of Cane Jaggery or Cane Gur & Sodium Saccharin (food grade) and standards for Calcium Saccharin (food grade).**

**File No. Stds/SCSS&H/Notification(03)/FSSAI-2016** - In the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, in regulation 2.8 relating to Sweetening agents including Honey

(a) in sub-regulation 2.8.4 (1), the words “pressed out of Sugarcane or” shall be omitted.

(b) after sub-regulation 2.8.4 (1), the following sub-regulation shall be inserted, namely;-

**“2.8.4 (2) : Cane Jaggery or Cane Gur:**

1. **Cane Jaggery or Cane Gur:** Cane Jaggery or Cane Gur means the product obtained by boiling or processing juice pressed out of sugarcane (*Saccharum officinarum*). It shall be free from substances deleterious to health and shall conform to the following analytical standards on dry weight basis:-

<b>Sr. No.</b>	<b>Characteristics</b>	<b>Permissible limit</b>
1.	Moisture, percent by weight, Max	7.0
2.	Sucrose, percent by weight, Min	70.0
3.	Total Sugars expressed as invert sugar, Min	90.0
4.	Reducing sugars, percent by weight, Max	20.0
5.	Sulphate ash, percent by weight, Max	4.0
6.	Ash insoluble in dilute hydrochloric acid, percent by weight, Max	0.3
7.	Extraneous matter & water insoluble matter, percent by weight, Max	1.5

Sodium bicarbonate, if used for clarification purpose, shall be of Food grade quality.

**2. Food Additives**

Only those additives permitted under Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 shall be used.

### 3. Hygiene

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

### 4. Contaminants, Toxins and Residues

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

The products covered in this standard shall conform to the microbiological requirements as given in Appendix B of Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

### 5. Packaging and Labelling

The products shall comply with the packaging and labelling requirements as laid down under the Food Safety and Standards (Packaging and Labelling) Regulations, 2011”.

(c) in sub-regulation 2.8.8, the following shall be substituted, namely;-

#### “2.8.8: Sodium Saccharin (Food Grade),-

1. **Sodium Saccharin** is white crystals or white crystalline powder. It is odourless or having a faint odour. It is intensely sweet to taste, even in dilute solution. 1 g is soluble in 1.5 ml of water and in about 50 ml of alcohol. When tested in accordance with method specified in Indian standard, IS 5345, it shall conform to the following standards:

2.

Sr. No.	Characteristic	Permissible limit
1	Purity as $C_7H_4NNaO_3S$ , after drying at 120°C for 4 h, percent by mass, Min	99
2	Moisture, percent by mass, Max	15
3	Acidity and alkalinity	To pass the test
4	Benzoate and salicylate	Do
5	Readily carbonizable substances	Do
6	Toluene sulfonamides, ppm, Max	25

### 2. Hygiene

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

**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.

The products covered in this standard shall conform to the microbiological requirements as given in Appendix B of Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

**4. Packaging and Labelling**

The products shall comply with the packaging and labelling requirements as laid down under the Food Safety and Standards (Packaging and Labelling) Regulations, 2011.”

(d) after sub-regulation 2.8.11, the following sub-regulation shall be inserted, namely;-

**“2.8.12: Calcium Saccharin (Food Grade),-**

1. **Calcium Saccharin** is white crystals or white crystalline powder. It shall be odourless or having a faint odour and an intensely sweet taste even in dilute solutions. One gram of is soluble in 1.5 ml of water. When tested in accordance with method specified in Indian standard, IS 5345, it shall conform to the following standards:

<b>Sr. No.</b>	<b>Characteristic</b>	<b>Permissible Limit</b>
1	Purity as $C_{14}H_8CaN_2O_6S_2$ , on dry basis, percent by mass, Min	99
2	Moisture, percent by weight, Max	15
3	Benzoic and salicylic acid	To pass the test
4	Readily carbonizable substances	To pass the test
5	Toluenesulfonamides, ppm, Max	25

**2. Hygiene**

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

**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.

The products covered in this standard shall conform to the microbiological requirements as given in Appendix B of Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

**4. Packaging and Labelling**

The products shall comply with the packaging and labelling requirements as laid down under the Food Safety and Standards (Packaging and Labelling) Regulations, 2011”.