

**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 fortified milk and edible lactose.**

**(1). Fortification of Toned, Double toned and Skim Milk**

Fortified milk means the product obtained by adding one or both of the following nutrients to toned, double toned, and skim milk. It shall be called toned/double toned/skim milk fortified milk.

<b>Nutrients</b>	<b>Level of nutrient per litre of toned/double toned/skim milk</b>	<b>Source of nutrient</b>
Vitamin A	630-714 IU	Retinyl acetate, Retinyl palmitate and Retinyl propionate
Vitamin D	450-510 IU	Cholecalciferol, Ergocalciferol

**(2). Edible Lactose:**

**1. Description**

Lactose is a white to light yellow crystalline, slightly sweet disaccharide sugar found in milk .

**2. Essential Composition and Quality Factors**

**2.1 Raw Materials**

Whey

**2.2 Composition**

<b>Sl. No.</b>	<b>Parameters</b>	<b>Limits</b>
1.	Total moisture (%)by weight, max	6
2.	Lactose (%)by weight , min	98
3.	Sulphated ash (%)by weight, max	0.3
4.	pH (10% solution)	4.5-7.0
5.	Scorched particle	Disc B

### 3. Food Additives

3.1 Only those additives classes indicated in the table below may be used for the product categories specified.

<b>Additive (Functional Class)</b>	<b>Edible Lactose</b>
Anti-caking Agents	✓

✓ The use of additives belonging to the class is technologically justified.

3.2 Within the additive class permitted according to the Table, only those additives permitted as per Food Safety and Standards (Food Products Standards and Food Additives), Regulations, 2011 shall be used.

### 4. Contaminants

The product shall comply with the limits stipulated under the Food Safety and Standards (Contaminants, Toxins and Residues), Regulations, 2011.

### 5. Hygiene

5.1 The product shall be prepared and handled in accordance with the guidance provided in the Schedule 4, Part II & III 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.

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

### 6. Labelling

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