

**Notice Calling for suggestions, views, comments etc from WTO- SPS Committee members related to standards of all pulses, whole and decorticated Pearl Millet grains, Degermed Maize flour and Maize Grit, Couscous, Tempe, Textured Soy Protein, Sago flour**

**F.No. Stds/CPL&CP/Draft Notification/FSSAI-2017 - 1.** In the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, in regulation 2.3 relating to “FRUIT & VEGETABLE PRODUCTS”, in sub-regulation 2.3.47, in para 1, the parameter “Aflatoxin” and the entries relating thereto shall be omitted.

2. 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 2.4.6, relating to “Food Grains”,-

(i) in clause 2, serial number (vii) relating to “Aflatoxin” and the entries relating thereto shall be omitted.

(ii) in clause 3, serial number (vii) relating to “Aflatoxin” and the entries relating thereto shall be omitted.

(iii) in clause 5, serial number (vi) relating to “Aflatoxin” and the entries relating thereto shall be omitted.

(iv) in clause 15, serial number (vii) relating to “Aflatoxin” and the entries relating thereto shall be omitted.

(v) for clause 4 , the following clause shall be substituted, namely;-

**4. JAWAR :**

Jawar shall be the dried mature grains of Sorghum Vulgare Pers. and shall be sweet, hard, clean and wholesome. These shall also conform to the following standards, namely:—

<b>Parameters</b>	<b>Limits</b>
Moisture	Not more than 16.0 per cent by weight (obtained by heating the pulverised grains at 130°C-133°C for two hours).

Foreign matter -Extraneous Matter	Not more than 1 per cent. by weight of which not 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 3 per cent by weight.
Damaged grains	Not more than 6 per cent by weight our of which ergot affected grains shall not exceed 0.05 percent by weight.
Weevilled grains	Not more than 6 per cent by weight.
Uric acid	Not more than 100 mg per kg

Provided that the total of foreign matter, other edible grains and damaged grains shall not exceed 10 per cent by weight.

(vi) the clauses 6,7,8,9,10,11,12,13 and 14 respectively for Masur whole, Urd whole, Moong whole, Chana whole, Split pulse (dal) Arhar , Split Pulse (Dal) Moong, Split Pulse (Dal) Urad, Dal Chana and Split Pulse Masur shall be omitted.

(vii) after clause 21 the following clauses shall be inserted, namely:-

## 22. Common Standards for all Pulses

### 1. Description

This Standard applies to the whole or shelled or split pulses. They shall be free from toxic or noxious seeds and added coloring matter.

The pulses covered by this Standard are the following:

1. Lentil (Masur) - *Lenil esculenta* Moench or *Lens culinaris* Medik or *Ervem lens* Linn,
2. Black gram (Urd) – *Phaseolus mungo*Linn,

3. Green gram (Moong) - *Phaseolus aureus* Roxb., *Phaseolus radiatus* Roxb.
4. Bengal gram (Chana /Chick pea) / Kabuli chana,/Chhole/(green chick pea) hara chana - *Cicer arietinum* Linn
5. Red gram (Arhar) – *Cajanus cajan* (L) Millsp
6. Horse gram (Kulthi) –*Dolichosbiflorus*
7. Field bean (Black, Brown, White), Sem - *Phaseolus vulgaris*
8. Peas dry (Matra) –*Pisumsativum*
9. Soybean – *Glycine max* Merr.)
10. Rajmah/ Double beans/ Broad beans/ Black beans – (*Phaseolus vulgaris*)
11. Lobia/ black eyed beans or black eyed white lobia – (*Vignacatjang*)
12. Moth bean (matki) – (*Phaseolusaconitifolius* Jacq.)

It shall conform to the following standards:

Parameters	Limits	
Moisture Content (percent by mass), Max.	14.0	Pulses without seed coat - 12.0
Extraneous Matter	Not more than 1.0 per cent. By mass of which not more than 0.25 percent. By mass shall be mineral matter and not more than 0.10 percent. By mass shall be impurities of animal origin.	
Defects <ul style="list-style-type: none"> <li>▪ Seeds with serious defects. (Seeds in which the cotyledons have been affected or attacked by pests; seeds with very slight traces of mould or decay; or slight cotyledon staining.) (% Not more than)</li> <li>▪ Seeds with slight defects. (Seeds which have not reached normal development;</li> </ul>	1.0	

seeds with extensive seedcoat staining, without the cotyledon being affected; seeds in which the seedcoat is wrinkled, with pronounced folding or broken pulses *)	Not more than 7.0% of which broken pulses must not exceed 3.0%
▪ Other edible pulses (Not more than), % by mass	2.0
▪ Discoloured seeds (Not more than), % by mass	3.0
Uric acid (Not more than)	100 mg per kg

\* Broken pulses. Broken in whole pulses in which the cotyledons are separated or one cotyledon has been broken. Broken in split pulses are pulses in which the cotyledon has been broken.

## 2. Food Additives

No food additive shall be allowed' under Common standards for pulses

## 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 product 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 Analysis of Food.

## 23. Whole and Decorticated Pearl Millet Grains (Bajra)

### 1. Description

Pearl millet grains (whole or decorticated grains) shall be the dried mature grains of *Pennisetum typhoideum* Rich / *Pennisetum americanum* L.

**Whole grains:** These are grains of pearl millet obtained as such after proper threshing with no mechanical treatment.

**Decorticated grains:** These are grains of pearl millet from which outer parts, amounting to 20–22% of the weight of the whole grains have been removed in an appropriate manner using mechanical treatment including simple abrasion.

They shall be free from abnormal flavours, odours and living insects. They shall also be free from added coloring matter, moulds, weevils, obnoxious substances, discoloration, poisonous seeds etc.

They shall conform to the following standards for Whole millet grains:

Parameters	Limits
Moisture (percent by mass), Max.	13.0
1 Litre mass (in gms)	750-820
Extraneous matter	Not more than 1.0 per cent. By mass of which not more than 0.25 percent. By mass shall be mineral matter and not more than 0.10 percent. By mass shall be impurities of animal

	origin.
Damaged grains percent by mass (Not more than)	6.0 out of which Ergot affected grains shall not exceed 0.05 per cent by mass
Weevilled grains(Not more than)	6 percent by count
Other edible grains percent by mass (Not more than)	2.0
Uric acid (Not more than)	100 mg per kg

They shall conform to the following standards for Decorticated millet grains:

<b>Parameters</b>	<b>Proposed</b>
Moisture (percent by mass), Max.	13.0
APPEARANCE Brown, white or green	Hard, uniform in shape and size
1000 KERNEL WEIGHT Decorticated millet grains (in gms)	4.0-8.0
1 Litre mass (in gms)	750-820
Extraneous matter	Not more than 1.0 per cent. By mass of which not more than 0.25 percent. By mass shall be mineral matter and not more than 0.10 percent. By mass shall be impurities of animal origin.
Damaged grains (percent by mass), Not more than	6.0 out of which Ergot affected grains shall not exceed 0.05 per cent by mass
Weevilled grains percent (Not more than)	6% by count

Immature & Shrivelled grain % by mass (Not more than)	8.0
Other edible grains (percent by mass), Not more than	2.0
ASH (percent on dry matter basis)	0.8 to 1.0
PROTEIN (percent by mass on a dry basis), Not less than	8.0
DECORTICATION %	20.0 -22.0
CRUDE FIBRE % by mass (on a dry basis)	2.0
FAT % by mass on a dry basis	2.0 to 4.0
Uric acid (Not more than)	100 mg per kg

## **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 product 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 Analysis of Food

**(b).** in sub-regulation 2.4.8, for clause 1, the following clause shall be substituted, namely-

### 2.4.8. Cornflakes

#### 1. Description

“CORN FLAKES means the product obtained from dehulled, degermed and cook corn (*Zea mays* L.) by flaking, partially drying and toasting. It may contain any other ingredients suitable to the product whose standards are prescribed in Food Safety and Standards (Food Products and Food Additives) Regulations, 2011. It shall be in the form of crisp flakes of reasonably uniform size and golden brown in colour. It shall be free from dirt, insects, larvae and impurities and any other extraneous matter.

It shall conform to the following standards:

Parameters	Limits
Moisture (percent by mass), Max.	7.5
Total ash excluding salt (percent on dry mass basis ), Max	1.0
Ash insoluble in dilute HCl (percent on dry	0.1



mass basis ), Max	
Alcoholic acidity (with 90 per cent alcohol)	Shall be equivalent to not more than 2.0 ml. N. NaOH per 100 g. of dried substance”

## **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 product 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 Analysis of Food

(c). after sub-regulation 2.4.23 relating to “Durum Wheat Semolina and Whole durum wheat semolina”, the following sub-regulations shall be inserted, namely-

#### 2.4.24. Degermed Maize (Corn) Flour and Maize (Corn) Grits

##### 1. Description

**Degermed maize (corn) flour** is prepared from fully mature, cleaned, free from mould degermed kernels of maize (corn), *Zea mays* L., by a grinding process in which the grain is comminuted to a suitable degree of fineness and from which bran and germ are removed. In its preparation, coarse particles of the ground maize kernel may be separated, reground and recombined with all of the material from which they were separated.

**Degermed maize (corn) grits** is prepared from fully mature, cleaned, free from mould, kernels of maize (corn), *Zea mays* L., by a grinding process in which the grain is comminuted to a suitable degree of fineness and from which bran and germ are almost completely removed.

Degermed Maize (Corn) Flour and Maize (Corn) Grits shall be free from abnormal flavours, odours, living insects and filth (impurities of animal origin, including dead insects).

They shall conform to the following standards:

Parameters	Limits
Moisture (percent by mass), Max.	13.0
Ash (on dry matter basis ), Max %	1.0
Protein (Nx6.25) (on dry matter basis), Min %	7.0
Crude Fat (on dry matter basis), Max %	2.25
Particle Size	95% or more shall pass through a 0.85 (20

➤ degermed maize flour	mesh) mm sieve
➤ degermed maize grits	100% or more shall pass through a 2.00 mm (10 mesh) sieve  20% or less through a 0.71 mm (25 mesh) 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 product 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 Analysis of Food.

### 2.4.25. Couscous

## 1. Description

Couscous is obtained from durum wheat semolina (*Triticum durum*) the elements of which are bound by adding potable water and which has undergone physical treatment such as cooking and drying.

Couscous may be prepared from a mixture of coarse and fine semolina. It can also be prepared from “coarse medium” semolina. It shall be clean and safe.

Semolina proportions in the mixture intended for the preparation of couscous are:

- 20–30% for fine semolina
- 70–80% for coarse semolina

“Coarse medium” semolina obtained from a mixture of:

- 25–30% for coarse semolina
- 70–75% for medium semolina

They shall conform to the following standards:

<b>Parameters</b>	<b>Limits</b>
Moisture (percent by mass), Max.	13.0
Ash (on dry matter basis ), Max %	1.1
Granularity (microns)	min. 600(0.60 mm= 30 mesh) microns to max. 2000 microns (2.0 mm= 10 mesh), with a tolerance of 6%.

## 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 product 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 Analysis of Food.

#### **2.4.26. Tempe**

##### **1. Description**

Tempe is a compact, white, cake-form product, prepared from dehulled boiled soybeans through solid state fermentation with *Rhizopus* spp.

Product covered by this standard shall consist of the following ingredients:

- a) Soybean (any variety)
- b) Mould of *Rhizopus* Spp. (*R. oligosporus*, *R. oryzae* and/ or *R. stolonifer*) mix with cooked rice powder, rice bran powder and/ or wheat bran powder as an inocula.

It shall conform to the following standards:

<b>Parameters</b>	<b>Limits</b>
Moisture (percent by mass), Max.	65.0
Protein Content (on dry matter basis), Min %	15.0
Fat Content (percent on dry mass basis), Min.	7.0
Crude Fibre (percent on dry mass basis) Max	2.5

## **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. Food Hygiene**

The product 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 Analysis of Food.

## 2.4.27. Textured Soy Protein (Soy Bari/Soy Nuggets/ Soy Chunks/ Soy Granules)

### 1. Description

Textured Soy Protein (Soy Bari/Soy Nuggets/ Soy Chunks/ Soy Granules) is obtained by extrusion of defatted soy flour/ grits.

It shall conform to the following standards-

Parameter	Limits
Moisture (percent by mass), Max.	7.0
Protein (percent on dry matter basis), Min.	50.0
Fat (Not more than) on dry mass basis	1.0
Total Ash (percent on dry mass basis), Max.	7.0
Crude Fiber (percent on dry mass basis) Max.	3.5
Acid Insoluble Ash (percent on dry mass basis), Max.	0.3
Hexane (Not more than)	10 ppm

**Urease activity- The product shall not show a change of pH by more than 0.5 as determined by urease activity method.**

### 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 product 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 Analysis of Food.

### 2.4.28. Sago Flour

#### 1. Description

Sago flour is the product prepared from the pith or soft core of sago palm tree (*Metroxylon sp.*) or the Sago of Tapioca (*Manihot utilissima*). The product shall be free from off-flavours and odours. It must be free from filth (impurities of animal origin including insects) and other extraneous matters. Colour shall be white to light-brown.

They shall conform to the following standards:

Parameters	Limits
Moisture (Not more than) , % by mass	13.0
Ash Inorganic extraneous matter(Not more than) , % by mass	0.5
Acidity (mg KOH/100g) (Not more than) , % by mass	220
Starch content (Not less than) , % by mass	96.0



Crude fibre (Not more than) , % by mass	0.2
Particle size	Not less than 95% flour shall pass through a 100 mesh 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 product 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 Analysis of Food.