

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 wheat bran and non-fermented soybean products.

File No. Stds/CPL & CP/Notification/01/FSSAI-2018. –

In the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, in regulation 2.4, after sub-regulation 2.4.32, the following shall be inserted, namely:-

2.4.33. WHEAT BRAN

Wheat bran is the outer layer of the grain. It consists of the combined pericarp and aleurone. It may have adhering endosperm of the wheat kernel. It shall be free from musty and stale odour or sourness and from lumps, dirt and extraneous matter including metallic pieces. It shall be free from fungus or insect infestation. It shall be light brown in colour.

It shall conform to the following standards:

S. No.	Characteristics	Requirement
1.	Moisture, % by mass, Not more than	12.5
2.	Crude Protein on dry basis (N*6.25), % by mass, Not less than	13.0
3.	Crude Fibre, % by weight, Not more than	12.0
4.	Acid Insoluble Ash on dry basis, % by mass. Not more than	0.25
5.	Acidity of extracted fat (as oleic acid), % by mass, Not more than.	1.5

2.4.34. NON- FERMENTED SOYBEAN PRODUCTS

1. Non – fermented soybean products are the products, the main ingredients of which are the soybean and/or soy derivative(s) (e.g. soybean flour, soybean concentrates, soybean isolates or defatted soya) and water and are produced without fermentation process. It shall have the characteristic flavour, color and texture of the product. There should not be any visible foreign matters in the product. Non – fermented soybean products shall be of the following types:

(1). Soybean Beverages and Related Products

- (a) Plain soybean beverage** means the milky liquid, prepared from soybeans by eluting protein and other components in hot/cold water or other physical means, without adding optional ingredients. Fibres can be removed from the products.
- (b) Composite/ Mixed/ flavoured soybean beverages** means the milky liquid, prepared by adding optional ingredients to plain soybean beverages. It includes products such as sweetened soybean beverages, spiced soybean beverages, salted soybean beverages.

(c) **Soybean - based beverages** means the milky liquid products prepared by adding optional ingredients to soybean beverages, with lower protein content than composite/flavoured soybean beverages.

(2). Soybean Curd and Related Products

(a) **Semisolid soybean curd** means the semisolid product in which soybean protein is coagulated by adding coagulant into the soybean liquid. It may be coagulated using magnesium chloride (*nigari*), calcium sulfate, calcium chloride, citric acid, acetic acid, magnesium sulfate and glucono - δ - lactone.

(b) **Soybean curd** means the solid product with higher water content, and is made from soybean liquid and coagulated by adding coagulant. It may be coagulated using magnesium chloride (*nigari*), calcium sulfate, calcium chloride, citric acid, acetic acid, magnesium sulfate and glucono - δ - lactone.

(3). **Compressed Soybean Curd** means partially dehydrated soybean curd, of which the water content is much lower than Soybean curd and has a chewy texture.

(4). **Dehydrated Soybean Curd Film** means the dehydrated soybean curd film obtained from the uncovered still surface of soybean liquid preparation, with or without folding up, which will be dehydrated. It may be dipped in salt solution prior to dehydration.

2. Basic Ingredients:

- (1) Soybean and/ or soy derivative(s).
- (2) Water

3. Optional ingredients:

- (1) Edible oil
- (2) Sugars
- (3) Edible Salts
- (4) Spices, seasoning and condiments
- (5) Other ingredients as appropriate

All the above mentioned ingredients shall conform to their respective standards as prescribed in the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

It shall conform to the following standards:

		Requirements			
Characte ristics		Soybean Beverages and Related Products	Soybean Curd and Related Products	Compressed Soybean Curd	Dehydrated Soybean Curd Film

S. No.		Plain soybean beverage	Composite/ Mixed/flavored soybean beverages	Soybean - based beverages	Semisolid soybean curd	Soybean curd		
1.	Moisture, (% by mass)	-	-	-	Not less than 92.0	Not more than or equal to 92.0	Not more than or equal to 75.0	Not more than or equal to 20.0
2.	Protein, g/100g	Not less than or equal to 2.0	Not less than or equal to 2.0	Not less than or equal to 0.8 but not more than 2.0	Not less than or equal to 2.5	Not less than or equal to 3.5	Not less than or equal to 13.0	Not less than or equal to 30.0
3.	Urease Index Value	0.05-0.2 pH Units Rise	0.05-0.2 pH Units Rise	0.05-0.2 pH Units Rise	0.05-0.2 pH Units Rise	0.05-0.2 pH Units Rise	0.05-0.2 pH Units Rise	0.05-0.2 pH Units Rise

(5). Tofu

Tofu is made by coagulating milky liquid obtained from soybean, and then pressing into soft white blocks. The milky liquid may be coagulated using magnesium chloride (*nigari*), calcium sulfate, calcium chloride, citric acid, acetic acid, magnesium sulfate and glucono- δ -lactone, reagents either in combination or individually. The product may contain spices/ herbs for which standards are prescribed in sub – regulation 2.9 of the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

It shall conform to the following standards:

S.No.	Characteristics	Requirements
1.	Moisture (% by mass), Max.	76.0
2.	Total Ash (% by mass), Range	0.3-2.0
3.	Protein (on dry basis) % by mass, Min.	8.0
4.	Fat (% by mass), Range	2.0-5.0
5.	Crude fiber (on dry basis) % by mass, Range	0.5-6.0
6.	Titration acidity Max. (as LACTIC ACID) %	1.5
7.	Urease Index Value	0.05-0.2 pH Units Rise