

  
सत्यमेव जयते

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स्वास्थ्य और परिवार कल्याण मंत्रालय

(भारतीय खाद्य सुरक्षा और मानक प्राधिकरण)

अधिसूचना

नई दिल्ली, 26 जुलाई, 2016

फा. सं. 1-12/मानक/एसपी(स्वीट्स,कनफैक्शनरी)/एफएसएसएआई/2015.—खाद्य सुरक्षा और मानक (खाद्य उत्पाद मानक और खाद्य सहयोज्य) विनियम, 2011 का और संशोधन करने के लिए, भारतीय खाद्य सुरक्षा और मानक प्राधिकरण केन्द्रीय सरकार के पूर्व अनुमोदन से, खाद्य सुरक्षा और मानक अधिनियम, 2006 (2006 का 34) की धारा 16 के साथ पठित धारा 92 की उपधारा (2) के खंड (ड) द्वारा प्रदत्त शक्तियों का प्रयोग करते हुए, उन सभी व्यक्तियों की जानकारी के लिए उक्त उपधारा (1) की अपेक्षानुसार प्रकाशित किया जाता है, जिनके उससे प्रभावित होने की संभावना है और यह सूचना दी जाती है कि उक्त प्रारूप विनियमों पर उस तारीख से, जिसको उस राजपत्र की प्रतियां, जिसमें यह अधिसूचना प्रकाशित की जाती है, जनता को उपलब्ध करा दी जाती हैं, तीस दिनों की अवधि की समाप्ति के पश्चात् विचार किया जाएगा ;

आक्षेप या सुझाव, यदि कोई हों, को मुख्य कार्यकारी अधिकारी, भारतीय खाद्य सुरक्षा और मानक प्राधिकरण, खाद्य और ओषधि प्रशासन भवन, कोटला रोड, नई दिल्ली-110002 को या [regulation@fssai.gov.in](mailto:regulation@fssai.gov.in) के ई-मेल के पते पर भेजे जा सकेंगे।

उक्त प्रारूप विनियमों के संबंध में किसी व्यक्ति से प्राप्त आक्षेपों और सुझावों पर विनिर्दिष्ट अवधि के अवसान से पूर्व खाद्य प्राधिकरण द्वारा विचार किया जाएगा ;

**MINISTRY OF HEALTH AND FAMILY WELFARE****(Food Safety and Standards Authority of India)****NOTIFICATION**

New Delhi, the 26th July , 2016

**F. No.1-12/Standards/SP(Sweets,Confectionery)/FSSAI-2015.**-The following draft of certain regulations further to amend the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, which the Food Safety and Standards Authority of India proposes to make with previous approval of the Central Government in exercise of the powers conferred by clause (e) of sub-section (2) of section 92 read with section 16 of the Food Safety and Standards Act, 2006 (34 of 2006), is hereby published as required under sub-section (1) of section 92 of the said Act for the information of all persons likely to be affected thereby and notice is hereby given that the said draft regulations shall be taken into consideration after the expiry of the period of thirty days from the date on which the copies of the Official Gazette in which this notification is published are made available to the public.

Objections or suggestions, if any, may be addressed to the Chief Executive Officer, Food Safety and Standards Authority of India, Food and Drug Administration Bhawan, Kotla Road, New Delhi-110002 or send on email at [regulation@fssai.gov.in](mailto:regulation@fssai.gov.in).

Objections or suggestions, which may be received from any person with respect to the said draft regulations before the expiry of the period so specified, will be considered by the Food Authority.

**DRAFT REGULATIONS**

1. **Short title and commencement.**- (1) These regulations may be called the Food Safety and Standards (Food Products Standards and Food Additives) Amendment Regulations, 2016.

(2) They shall come into force on the date of their final publication in the Official Gazette.

2. In the Food safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, in regulation 2.7, in sub-regulation 2.7.4 relating to “Chocolate” the following contents shall be substituted, namely:-

**“2.7.4 Chocolate**

1. Chocolate means a homogeneous product obtained by an adequate process of manufacture from a mixture of one or more of the ingredients, namely, cocoa beans, cocoa nib, cocoa mass, cocoa press cake and cocoa dust (cocoa fines or powder), including fat reduced cocoa powder with or without addition of sugars, cocoa butter, milk solids including milk fat. The addition of vegetable fats other than cocoa butter shall not exceed 5 per cent. of the finished product, after deduction of the total weight of any other added edible foodstuffs, without reducing the minimum contents of cocoa materials. The nature of the vegetable fats permitted for this purpose would be prescribed under 5 (ii) on this regulation.

2. The product may contain Isomaltulose at 50 per cent. (Max) of the total sugars without adversely affecting the stability of the product

3. The material shall be free from rancidity or off odour, insect and fungus infestation, filth, adulterants and any harmful or injurious matter.

**4. The chocolates shall be of the following types:**

(i) **Milk chocolates** is obtained from one or more of cocoa nib, cocoa mass, cocoa press cake, cocoa powder including low-fat cocoa powder with sugar and milk solids including milk fat and cocoa butter.

(ii) **Milk Covering Chocolate** as defined above, but suitable for covering purposes.

(iii) **Plain Chocolate** is obtained from one or more of cocoa nib, cocoa mass, cocoa press cake, cocoa powder including low fat cocoa powder with sugar and cocoa butter.

(iv) **Plain Covering Chocolate**-same as plain chocolate but suitable for covering purposes.

(v) **Blended Chocolate** means the blend of milk and plain chocolates in varying proportions.

(vi) **White chocolate** is obtained from cocoa butter, milk solids, including milk fat and sugar.

(vii) **Filled Chocolates** means a product having an external coating of chocolate with a centre clearly distinct through its composition from the external coating, but does not include flour, confectionery, pastry and biscuit products. The coating shall be of chocolate that meets the requirements of one or more of the chocolate types mentioned above. The amount of chocolate component of the coating shall not be less than 25 per cent. of the total mass of the finished product.

(viii) **Composite Chocolate** means a product containing at least 60 per cent. of chocolate by weight and edible wholesome substances such as fruits, nuts. It shall contain one or more edible wholesome substances which shall not be less than 10 per cent of the total mass of finished product;

Provided that it may contain artificial sweeteners as provided in regulation 3.1.3 and label declaration as provided under regulation 2.4.5 (24, 25, 26, 28 and 29) of Food Safety and Standards (Packaging and labelling) Regulations, 2011.

#### 5. Optional ingredients

- (i) In addition to the aforementioned ingredients, the chocolate may contain one or more of the substances as outlined below, under different types of chocolates.
- (a) Edible salts,
  - (b) Spices and condiments,
  - (c) Permitted emulsifying and stabilizing agents,
  - (d) Permitted sequestering and buffering agents.
- (ii) The vegetable fats may be singly or in blends shall comply with the following criteria:
- (a) they are non-lauric vegetable fats, which are rich in symmetrical monounsaturated triglycerides of the type POP (palmitic acid -oleic acid- palmitic acid), POSt (palmitic acid -oleic acid-stearic acid) and StOSt (stearic acid -oleic acid- stearic acid).
  - (b) they are miscible in any proportion with cocoa butter, and are compatible with its physical properties (melting point and crystallization temperature, melting rate, need for tempering phase).
  - (c) they are obtained only by the processes of refining and /or fractionation, which excludes enzymatic modification of the triglyceride structure. In conformity with above criteria, the following vegetable fats, obtained from the plants, may be used: Sal (*Shorea robusta*), Kokum gurgi (*Garcinia indica*), Mango kernel (*Mangifera indica*), Barneo tallow (*Shorea* spp.), Palm oil (*Elaeis guineensis* and *Elaeis olifera*) and Shea (*Butyrospermum parkii*) cocoa butter substitute.

6. Chocolates shall also conform to the following standards namely:-

Sr. No.	Characteristics	Requirements for					
		Milk Chocolate	Milk Covering Chocolate	Plain Chocolate	Plain Covering Chocolate	White Chocolate	Blended chocolate
1	Total Fat (on dry basis) per cent by weight. Not less than	25	25	25	25	25	25
2	Milk fat (on dry basis) Per cent by weight. Not less than	2	2	-	-	2	-
3	Cocoa solids (on Moisture-free and fat free basis) per cent by weight	2.5	2.5	12	12	-	3.0

Sr. No.	Characteristics	Requirements for					
		Milk Chocolate	Milk Covering Chocolate	Plain Chocolate	Plain Covering Chocolate	White Chocolate	Blended chocolate
4	Milk Solids (on Moisture-free and Fat-free Basis) percent by weight (Minimum)	10.5	10.5	-	-	10.5	1-9 (Range)
5	Acid insoluble ash (on moisture fat and sugar free basis) per cent by weight, Not more than	0.2	0.2	0.2	0.2	0.2	0.2

7. The product may contain additives as specified in Appendix A of these regulations.”.

[ADVT.-III/4/Exty./190 (187)]

ASHISH BAHUGUNA, Chief Executive Officer

**Note :** The principal regulations were published in the Gazette of India, Extraordinary, Part III, Section 4, vide notification number F. No. 2-15015/30/2010, dated the 1st August, 2011 and subsequently amended vide notification numbers:-

- (i) F.No. 4/15015/30/2011, dated the 7th June, 2013;
- (ii) F.No. P.15014/1/2011-PFA/FSSAI, dated the 27th June, 2013;
- (iii) F.No. 5/15015/30/2012, dated the 12th July, 2013;
- (iv) F.No. P.15025/262/13-PA/FSSAI dated the 5th December, 2014;
- (v) F. No.1-83F/Sci.Pan-Noti/FSSAI-2012 dated the 17th February, 2015;
- (vi) F.No. 4/15015/30/2011, dated the 4th August, 2015;
- (vii) F.No P. 15025/263/13-PA/FSSAI, dated the 4th November, 2015;
- (viii) F.No. P.15025/264/13-PA/FSSAI, dated the 4th November, 2015;
- (ix) F.No P.15025/261/2013-PA/FSSAI, dated the 13th November, 2015;
- (x) F.No. P.15025/208/2013-PA/FSSAI, dated the 13th November, 2015;
- (xi) F.No. 7/15015/30/2012, dated the 13th November, 2015;
- (xii) F.No.1-10(1)/Standards/SP(Fish and Fisheries Products)/FSSAI-2013, dated 11th January, 2016;
- (xiii) No. 3-16/ Specified Foods/Notification(Food Additive)/FSSAI-2014, dated the 3rd May, 2016 and
- (xiv) F.No. 15-03/Enf/FSSAI/2014, dated 14th June, 2016 and
- (xv) No. 3-14F/Notification (Nutraceuticals) /FSSAI-2013, dated the 13th July, 2016.