

**F.No.06/QAS/ 2012/ Import Issues/FSSAI
Food Safety and Standard Authority of India,
(Ministry of Health and Family Welfare)
3rd Floor FDA Bhawan, Kotla Road,
New Delhi-110002**

Dated: 02nd, August 2012

ORDER

In pursuance of the meeting held on 23rd and 24th April, 2012 at CFTRI, Mysore and further meeting held on 6th July, 2012 at FSSAI, New Delhi regarding harmonization of laboratory parameters for analysis of imported food sample, parameters, limits as per Food Safety and standards Regulation, 2011 and method of analysis have been finalized.

This order will come into force with immediate effect and all Referral and Authorized Laboratories for import food samples from the date of this order shall follow the aforesaid parameters, limits as per Food Safety and Standards Regulation, 2011 and method of analysis for the food products mentioned in the document.

This issues with approval of competent Authority.



(Dr. Dhir Singh)
Director (QA & S)
FSSAI

FSSAI LAB PARAMETERS for IMPORTED FOOD & METHODS FOR STANDARDIZATION

Sl No	Category	Items	Parameters	limit as per FSS Regulations	Method of analysis followed
1	Milk & Milk Products				
		Processed Baby Food Milk powder	Chemical parameters		
			i) Moisture % by wt	i)Not more than 4.5	DGHS/IS 11623:1986 (R2003)
			ii)Total milk protein,% by wt	ii) Not less than 12.0	DGHS
			iii)Milk fat % by wt	iii) Not less than 18.0	DGHS
			iv) Total ash % by wt	iv) not more than 8.5	DGHS
			v)Ash insoluble in Dil HCl,%by wt	v)not more than 0.1	DGHS
			vi)Added colour	<u>absent</u>	DGHS
			1) Stablizers		
			Sodium Pottassium & calcium Chloride <i>INS 331,INS 332, INS 333</i>		
			Sodium Pottassium and Calcium cabonateINS 500 (i), INS 501 (i), INS		
			Sodium potassium and Calcium Citrate	2 g/ kg singly or 3 g /kg in combination max.	Chemical codex
			Calcium salt of Orthophospheric		
			Calcium salt of poly phosphoric Acid		
			Potassium Salt of Orthophospheric		
			Potassium salt of Poly phospheric		
			Sodium salt of Orthophospheric Acid		
			Sodium salt of polyphospheric Acid		
			2)Lecithins INS 322	2)2.5 gm/Kg MAX	Bioelectrochemistry and Bioenergetics Volume 47, Issue 1, November 1998, Pages 25–38Chemical codex
			3)Sodium,Potassium,Calcium Citrate	3)2.5 gm/Kg MAX	Chemical codex
			4) BHA	4)100 ppm MAX	DGFS manual
			5) Citric Acid with Sodium Hydogen- Carbonate and / or Calcium Cabonate	5) 500 ppm MAX	Chemical codex
			6)Phosphoric Acid with Sodium Hydrogen Carbonate and /or Calcium	6) 500 ppm MAX	Chemical codex

			Melamine	absent	ISO/TS 15495/ IDF/RM 230:2010 LC-MS/MS
			Aflatoxin M ₁	0.5 ppb	AOAC 18th edition Chap.49
			<u>Microbiological parameters</u>		
			i) Bacterial Count per gm	10000cfu	APHA/FDA-BAM-2001
			ii) Coliform Count/g.	absent	APHA/IS:1622:1981/FDA-BAM-2001
			iii)Yeast & mold/g.	absent	APHA/IS 5403:1999/FDA-BAM-2001
			iv) Salmonella/g.	absent	APHA/FDA-BAM-2001
			v) Shigella/g.	absent	APHA/FDA-BAM-2001
			v)E-Coli/g.	absent	APHA/FDA-BAM-2001
			vi) Staphylococcus aureas/g.	absent	APHA/FDA-BAM-2001
			Antibiotics and drug residue	As recommended by FSSAI	
		Cheese*	Moisture	NMT 36.0%	DGHS. Manual /ISO 5534 IDF 4:2004
			Fat (ODB)	NLT 32.0%	DGHS Manual/IS: 2785: 1979
			Total Viable Count	NMT 50,000 cfu/gm	FDA-BAM-2001 /APHA
			Coliform	<10 cfu/gm	FDA-BAM-2001 /APHA
			Salt of Sodium,Potassium,Calcium salts of Mono/Di-Poly phosphates	absent	Chemical codex/DGHS manual
			Colours		
			1) Curcumin	1)NMT 100 ppm	DGHS/IS:2446-1980
			2) Riboflabin	2)NMT 100 ppm	DGHS Manual
			3) Beta Carotene	3)NMT 100 ppm	DGHS Manual
			4) Carotene	4)NMT 100 ppm	DGHS Manual
			5) Annatto extract	5)10-50 ppm	DGHS Manual
			Preservative		
			1)Sorbic Acid and its sodium photasium, calcium salts	1)NMT 3000 ppm	DGHS Manual/AOAC, 18th Edn. 2005, 974.10
			2)Nisin	2)12.5 ppm	DGHS Manual
			Microbiological Parameters* as per PFA(see the note below)		
			Total Plate Count*	50,000 / gm Max	IS 5402 : 2007
			Coliform *	absent in 0.1 gm	FDA-BAM-2001 /APHA
			E.Coli*	absent in 1 gm	FDA-BAM-2001 /APHA

			Salmonella/25gm*	absent in 25 gm	FDA-BAM-2001 /APHA
			Staphylococcus aureus*	absent in 1 gm	FDA-BAM-2001 /APHA
			Yeast & Mould*	absent in 1 gm	FDA-BAM-2001 /APHA
			Listeria monocytogenes *	absent in 1 gm	FDA-BAM-2001 /APHA
			Anerobic spore count*	absent in 1 gm	FDA-BAM-2001 /APHA
			Heavy Metals	100/gm	
			1)Lead	1) NMT 2.5 ppm	IS 12074-1987 reaff 1998
			3)Arsenic	2)NMT1.1 ppm	IS 11124-1984 reaff-1995
			4)Tin	3)NMT 250 ppm	AOAC 966.16, AOAC 984.27, AOAC 985.35, ICP
			6)Cadmium	4)NMT 1.5 ppm	AOAC 966.16, AOAC 984.27, AOAC 985.35, ICP, AAS
			7)Mercury	5) NMT 1ppm	AOAC 966.16, AOAC 984.27, AOAC 985.35, ICP, AAS
			Pesticides Residue	BDL	DGHS Manual
2	Fat Oils & Fats				
		Crude Palm Oil	Refractive index at 40 C or	1.4491-1.4552	DGHS/IS 548 (I),1964 Rffmd , 2006
					DGHS/IS 548 (I),1964 Rffmd , 2006
			Butyro Refractometer reading at 50°C	35.5-44.0	
			Melting Point (Open tube capillary slip method)	Not more then 37 C	DGHS/AOAC 18th Edn., 2005, 920.157
			Iodine value(Wij's Method)	45-56	DGHS/IS 548 (I),1964 Rffmd , 2006
			Saponification value	195-205	DGHS/IS 548 (I),1964 Rffmd , 2006
			Unsaponifiable matter	Not more then 1.2%	DGHS/AOAC 18th Edn. 2005, 933.08
			Acid Value	10.0 Max.	DGHS/IS 548 (I),1964 Rffmd , 2006

			Flash Point (Pensky Marten Closed Cup Method)	Not less then 250°C	DGHS/IS-1448 (P-20) 1998
			Added Colouring matter	Absent	DGHS/IS 548 (I),1964 Rffmd , 2006
			Added flavouring matter	Absent	DGHS/IS 548 (I),1964 Rffmd , 2006
			Test for mineral oil by HOLD	Absent	DGHS/IS 548 (I),1964 Rffmd , 2006
			Test for Argemone oil	Absent	DGHS MANUAL/IS: 548 Part II, 1976
			Test for Cotton Seed Oil	Absent	DGHS/IS 548 (I),1964 Rffmd , 2006
			Test for Sesame oil	15 Red Units Max	DGHS/IS 548 (I),1964 Rffmd , 2006
		Crude Sunflower Oil	Refractive index at 40 C	1.4610-1.4680	DGHS/IS 548 (I),1964 Rffmd , 2006
			Butyro Refractometer reading at 50 C	62.4 to 64.7	DGHS/IS 548 (I),1964 Rffmd , 2006
			Acid Value	NMT 4	DGHS/IS 548 (I),1964 Rffmd , 2006
			Iodine value(By Wij's Method	118-141	DGHS/IS 548 (I),1964 Rffmd , 2006
			Saponification value	188-194	BIS METHOD
			Flash Point (Pensky MartenClosed Cup Method)	Above 250 C	IS-1448 (P-20) 1998
			Test ForSesame Oil	15 Red Units Max	DGHS/IS 548 (I),1964 Rffmd , 2006
			Mineral Oil by TLC	Absent	DGHS/IS 548 (I),1964 Rffmd , 2006
			Cotton Seed Oil(Halphen Test)	10red unit max	DGHS/IS 548 (I),1964 Rffmd , 2006
			Argemone Oil	Absent	DGHS MANUAL/IS: 548 Part II, 1976
			Peroxide value		AOAC 18th Edn, 2005, 965.33 - 41.1.16

		Rapseed Oil (mustard oil)	Iodine value (Wij; Method)	96 - 112	DGHS/IS 548 (I),1964 Rffmd , 2006
			Polybromide Test	Negative	DGHS/IS 548 (I),1964 Rffmd , 2006
			Acid Value	NMT 6%	DGHS/IS 548 (I),1964 Rffmd , 2006
			BTT Test(acetic acid method)	23.0 C to 27.5 C	DGHS/IS 548 (I),1964 Rffmd , 2006
			Refractive Index (at 40 C)	1.4646-1.4662	DGHS/IS 548 (I),1964 Rffmd , 2006
			Saponification value	168 to 177	DGHS/IS 548 (I),1964 Rffmd , 2006
			Argemone Oil	Negative	DGHS MANUAL/IS: 548 Part II, 1976
		Rapseed Oil (mustard oil) low erucic acid	Total fatty acid	NMT 2% erucic acid	Fatty acid profile using GLC /AOAC 18 th Edn. 2005, 933.08
			Acid Value	NMT 0.6%	DGHS/IS 548 (I),1964 Rffmd , 2006
			Iodine value (Wij; Method)	105-126	DGHS/IS 548 (I),1964 Rffmd , 2006
			BTT Test(acetic acid method)	NMT 19.0 C	DGHS/IS 548 (I),1964 Rffmd , 2006
			Refractive Index (at 40 C)	1.465-1.467	DGHS/IS 548 (I),1964 Rffmd , 2006
			Saponification value	182-193	DGHS/IS 548 (I),1964 Rffmd , 2006
			Argemone Oil	Negative	DGHS MANUAL/IS: 548 Part II, 1976
			Unsaponifiable matter	NMT 20 G/Kg	DGHS/AOAC 18 th Edn. 2005, 933.08
		Crude Degummed Soyabean Oil	Acid Value	NMT 2.5%	DGHS/IS 548 (I),1964 Rffmd , 2006
			Iodine value (Wij; Method)	120-141	DGHS/IS 548 (I),1964 Rffmd , 2006

			Refractive Index (at 40 °C) or	1.4649-1.4710	DGHS/IS 548 (I),1964 Rffmd , 2006
			Butyro Refractometer reading at 40 °C	58.5 to 68.0	DGHS/IS 548 (I),1964 Rffmd , 2006
			Saponification value	189-195	DGHS/IS 548 (I),1964 Rffmd , 2006
			Unsaponifiable matter	NMT 1.5%	DGHS/AOAC 18 th Edn. 2005, 933.08
			Phosphorous	NMT 0.02%	A.O. C. S. (1989), Official Method Ca 12-55
			Argemone Oil	Negative	DGHS MANUAL/IS: 548 Part II, 1976
		RBD Pamoline	1) Refractive Index at at 40 °C	1.4550-1.4610	DGHS/IS 548 (I),1964 Rffmd , 2006
			2)Iodine value(WijsMethod)	54-62	DGHS/IS 548 (I),1964 Rffmd , 2006
			3) Saponification value	195-205	DGHS/IS 548 (I),1964 Rffmd , 2006
			4)Cloud Point	Not more than 18°C	DGHS/IS 548 (I),1964 Rffmd , 2006
			5)Unsaponifiable matter	Not more than 1.2%	DGHS/AOAC 18 th Edn. 2005, 933.08
			6)Acid Value	Not more than 0.5	DGHS/IS 548 (I),1964 Rffmd , 2006
			7)Moisture	Not more than 0.1%	DGHS/IS 548 (I),1964 Rffmd , 2006
			8) Flash Point (Pensky Marten Closed Cup Method)	Not less than 250°C	DGHS/IS-1448(P-20) 1998
			9)Hexane	Not more than 5ppm	DGHS/ A.O.C.S (1989) Official Method Ca 3b.- 87
			Test for		
			a) Sesame oil (Baudouin test)	Negative	DGHS/IS 548 (I),1964 Rffmd , 2006
			b) Mineral oil (TLC)	Negative	DGHS/IS 548 (I),1964 Rffmd , 2006

		C) Cotton seeds oil (Halphen test)	Negative	DGHS/IS 548 (I),1964 Rffmd , 2006
		d)Argemone oil by TLC	Negative	DGHS/IS 548 (I),1964 Rffmd , 2006
		e)Castor oil by TLC	Negative	DGHS/IS 548 (I),1964 Rffmd , 2006
		f) Tri-ortho cresyl phosphate by TLC	Negative	Adulterants and contaminants in Foods ICMR (1990) Page 14/DGHS
		Propyl gallate,ethyl gallate,Octyl gallate,Dodecyl gallate or mixture	Not more than 100ppm	DGHS
		Butylated Hydroxy Anisole(BHA)	Not more than 200ppm	Method using GLC
		Any Combination of propyl gallate and BHA	Not more than 200ppm	Method using GLC
		Ascorbyl palmitate/ stearate singly or in combination	Not more than 500ppm	Method using GLC
		Resin Guinace	Not more than 100ppm	Method using GLC
		TBHQ	Not more than 200ppm	Method using GLC/AOAC 983.15/2002
		Isopropyl citrate mixture/Phosphoric acid/Monoglyceride citrate(Singly or in combination)	Not more than 100ppm	Method using GLC
		Dimethyl polysioxane singly or in combination with silicon dioxide	Not more than 10ppm	IS 548 (Part 1) :1964 (R 2006)
		<i>Olive oil</i>		
		Refractive index at 40 C	1.4600-.14630	DGHS/IS 548 (I),1964 Rffmd , 2006
		B.R.Reading at 40 C	51.0-55.6	DGHS/IS 548 (I),1964 Rffmd , 2006
		Saponification Value	184-196	DGHS/IS 548 (I),1964 Rffmd , 2006
		Iodine Value	75-94	DGHS/IS 548 (I),1964 Rffmd , 2006

			Unsaponifiable matter, % by mass	NMT 1.5%	DGHS/AOAC 18 th Edn. 2005, 933.08
			Acid Value	NMT 6.0	DGHS/IS 548 (I),1964 Rffmd , 2006
			Bellier Turbidity Temperature, C	NMT 17 C	DGHS/IS 548 (I),1964 Rffmd , 2006
			Test for presence of mineral Oil	Absent	DGHS/IS 548 (I),1964 Rffmd , 2006
			Test for presence of syntheticOil soluble Colour	Absent	DGHS/IS 548 (II),1964 Rffmd , 2006
			Test for presence of Argemone Oil	Absent	DGHS MANUAL/IS: 548 Part II, 1976
			Test for presence of sesame Seed Oil	Absent	DGHS/IS 548 (II),1964 Rffmd , 2006
			Test for presence of Cotton Seed Oil	Absent	DGHS/IS 548 ,1964 Rffmd , 2006
			Test for presence of Olive Pomace Oil	Absent	DGHS/IS 548 ,1964 Rffmd , 2006
			Test for presence of Semi Siccative Oil	Absent	DGHS/IS 548,1964 Rffmd , 2006
			Argemone Oil	Negative	DGHS MANUAL/IS: 548 Part II, 1976
3 Fresh Fruits & vegetables					
		All fresh Fruits	Physical parameters		
			rotting	absent	Visual Examination
			Rodent contamination	Absent	DGHS Manual
			Added colouring matter	Absent	DGHS Manual
			Added vax coating	absent	Hexane Method
			Mould	Nil	Visual Examination
			Pesticide (Initial screening for major pesticide groups is preffered) Not more than		
			1)Dodine	1) 5.0 ppm	DGHS/AOAC 18 th Edn. 2005, 970.52
			2)Thiophenatemethyl	2) 5.0 ppm	DGHS/AOAC 18th Edn. 2005, 970.52
			3)Fenarimol	3) 5.0 ppm	DGHS/AOAC 18 th Edn. 2005, 970.52
			4)Hexaconazone	4) 0.1 ppm	DGHS/AOAC 18th Edn. 2005, 970.52

			19)Paraquat Dichloride	19) 0.05ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
			20)Phosalone	20) 5.0ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
			21)Dichlortrichlorfon	21) 0.1 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
			22)Thiometon	22) 0.5 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
			23)Carbendazin	23) 5.0 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
			24)Benomyl	24) 5.0 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
			25)Captan	25) 15.0 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
			26)Carbofuran	26) 0.10 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
			27)Copper Oxychloride	27) 20 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
			28)Ethylene Bis-Dithiocarbamates	28) 3.0 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
			29)Phorate	29) 0.05 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
			30) 2,4 D	30) 2 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52/USEPA 515.1
4	Sugar				
		Raw Sugar	Colour	200 ppm, Max	ICUMSA GS 2/3-9-1994,ICUMSA 2-10-1998
			Extraneous matter	0.1 % max	DGHS Method
			Dirt, Filth & Iron fillings	absent	DGHS Method
			Sulphur Di-oxide content	150 ppm max	DGHS Method
			Colouring matter	absent	DGHS Method
			Moisture	1.5% by wt max	DGHS Method
			Total Sugar (Expressed as Sucrose)	not less than 90%	DGHS Method
			Metal contaminant		
			1)Lead	1) NMT 5 ppm	DGHS/AOAC 972.23
			2)Copper	2)NMT 30 ppm	DGHS
			3)Arsenic	3)1.1PPM	DGHS/AOAC 986.15
			4)Tin	4)NMT 250 ppm	DGHS/AOAC 980.19
			5)Zinc	5)NMT 50 ppm	DGHS
			6)Cadmium	6)NMT 1.5 ppm	DGHS/AOAC 986.15
			7) Mercury	7) NMT 1ppm	DGHS/ AOAC 977.15

5	All fish and fish products				
		Fish & Fish products	Physical Examination	All extraneous matter to be absent	DGHS
			Ash insoluble in Dil HCl (on dry basis)	0.1% max	DGHS
			Acidity of extracted fat (as oleic acid)	1.5% max	DGHS
			Sugar	present	DGHS
			Starch	present	DGHS
			Added Colour	Only permitted colour	DGHS
			Histamine	up to 40mg/100g & 10/100 g as per codex	Journal of Chromatography A.1032
			TVN	3mg/100gm max	J. Sci. Fd. Agric. (1955), 6:207-217
			Shigella/25gm	Absent	USFDA BAM/APHA
			Salmonella/25gm	Absent	USFDA BAM/APHA
			Total plate count /gm	Not more than 5,00,000/g	USFDA BAM/APHA
			E-Coli / gm	Not more than 20/g	USFDA BAM/APHA
			Staphylococcus aureus /gm	Not more than 100/g	USFDA BAM/APHA
			Vibrio Cholerae /25gm	Absent	USFDA BAM/APHA
			Vibrio Parahaemolyticus/25g	Absent	USFDA BAM/APHA
			Listeria monocytogenes	absent in 25 gm	USFDA BAM/APHA
			Clostridium perfringes	Absent	USFDA BAM/APHA
			<u>Metal contaminants</u>		
			Mercury	0.5 ppm max	AOAC 18th Edn.2005; Chapter-09, 9.02.23; 977.15/AOAC 988.11
			Cadmium	1.5 ppm max	AOAC 18th Edn.2005; Chapter-09, 9.01.09; 999.11
			<u>Pesticides</u>	Not more than	
			1) Carbaryl	1) 0.2 ppm	AOAC 18 th Edn.2005;970.52
			2) Endosulfan	2) 0.2 ppm	AOAC 18 th Edn.2005;970.52
			3) Hexachlorocyclo Hexane and its isomers	3) 0.25 ppm	AOAC 18 th Edn.2005;970.52
			4) Quinolphos	4) 0.01 ppm	AOAC 18 th Edn.2005;970.52

		<u>Antibiotic & Other Pharmacologically Active substance</u>	Categories of antibiotics to be tested	
		A) Tetracycline	1) 0.1 ppm max	AOAC 18th Edn.2005; Chapter-23, 23.01.07; 986.15
		B) Oxytetracycline	2) 0.1 ppm max	AOAC 18th Edn.2005; Chapter-23, 23.01.07; 986.15
		C) All Nitrofurans including		JAOAC; 1994; 77(2), 344-350
		1) Furaltadone	1) Absent	
		2) Furazolidone	2) Absent	
		3) Furfuramide	3) Absent	
		4) Nifuratel	4) Absent	
		5) Nifuroxime	5) Absent	
		6) Nifurprazine	6) Absent	
		7) Nitrofurantoin	7) Absent	
		8) Nitrofurazone	8) Absent	Petz, 1983, Z.LebUnters. Forsch (176),(289-293); JAOAC 1990 (73), 813-16 & Central Institute of Fisheries Technology Training Manual; Page No: 07-09,14,15
		D) Chloranphenicol	D) Absent	
		E) Sulphonamide Drugs (Except Approved Sulfadineothoxine, Sulfabrononethazine and Sulfsethoxypyridazine)	E) Absent	J.A.O.A.C Int. (1994) 77 (3) 558-564
		Sulphaethoxazole	Absent	
		Sulphamethizole	Absent	
		Sulphadiazine	Absent	
6 Meat and Meat Products				
	Frozen Meat	Total Plate Count	100000 /gm max	IS 5887 (P-1):1976
		E.coli	100/gm max	IS 5887 (P-8):2002
		<i>Staphylococcus aureus</i>	100/gm max	IS 5887 (P-4):1999
		<u>Clostridium botulinum</u> and <u>Clostridium perfringens</u>	30/gm max	IS 5887 (P-4):1999
		Yeast & Mould	1000 /gm max	IS 5887 (P-3):1999
		Salmonella	absent in 25 gm	IS 14988 (Part 1):2001
		<i>Listeria monocytogenes</i>	absent in 25 gm	USFDA BAM/APHA
		Heavy metals		

			1)Lead	1) 2.5 ppm max	IS 14988 (Part 1):2001
			2) Tin	2)250 ppm max	AOAC 985.16
			Vetenary drugs	As recommended by FSSAI	
			Preservatives		
			Sodium nitrite	200 ppm, max	IS 5402:2002
		Canned meat (Canned Luncheon/Canned Cooked Ham/ Canned Chopped Meat/ Canned Chicken/ Canned Mutton and Goat Meat	Total fat content		IS 5887 (P-1):1976/IS:5960 (Part-3)-1970 (R-2005)
			a)Product with binder		
			i)Canned Chopped Meat	30 % max	
			ii)Canned Luncheon Ham	35% max	
			b)Product without binder		
			i)Canned Chopped Meat	25 % max	
			ii)Canned Luncheon Ham	30 % max	
			Total Plate Count	1000 /gm max	IS 5887 (P-1):1976
			E.coli	absent in 25 gm	IS 5887 (P-8):2002
			Staphylococcus aureus	absent in 25 gm	IS 5887 (P-4):1999
			<i>Clostridium botulinm and Clostridium perfringes</i>	absent in 25 gm	IS 5887 (P-4):1999
			Salmonella	absent in 25 gm	USFDA BAM/APHA
			<i>Listeria monocytogenes</i>	absent in 25 gm	USFDA BAM/APHA
			Incubation at 37 C for 10 days and 55 C for 7 days	No change in container	APHA# 4th Edn. 2001, 61.51
			Heavy metals		
			1)Lead	1) 2.5 ppm	AOAC 972.23/AOAC 999.11 - 2000
			2) Tin	2)250 ppm	AOAC 985.16
			Veterinary drugs**	drugs as listed by FSSAI should be screened	Depending upon the drug any
			Preservatives	as per perescribed limits	DGHS Manual
			Sodium nitrite	200 ppm, max	IS 5402:2002
7 Dry Fruits					
		Almond	Extraneous Veg matter	NMT 1.0%	DGHS Manual
			Insect Fragments	absent	DGHS Manual
			Rodent hair &Excreta	absent	DGHS Manual
			Added colour	absent	DGHS Manual
			Acidity of Extracted fats as expressed as oleic acid	NMT 1.25%	DGHS Manual
			Mould Affected	absent	DGHS Manual

			Aflatoxin Total	30 ppb max	ELISA (J.European Food Research Tech; 210; 213-215; 2000) /AOAC 18th edition Chap.49
			<u>Pesticides &Residues</u>		
			1)Chlorienvinphos	1) 0.05 shell free basis max	DGHS MANUAL
			2)Chlorobenzilate	2) 0.2 shell free basis max	DGHS MANUAL
			3)Ethion	3) 0.1 shell free basis max	DGHS MANUAL
			4)Carbendazim	4) 0.10 ppm max	DGHS MANUAL
			5)Benomyl	5) 0.10 ppm max	DGHS MANUAL
7	Nuts & Rasines				
		Cashew Nuts/Raw cashew Nuts	Extraneous Veg matter	NMT 1.0%	Visual Examination
			Insect Fragments	absent	Visual Examination
			Rodent hair &Excreta	absent	DGHS MANUAL
			Added colour	absent	DGHS MANUAL
			Acidity of Extracted fats as expressed as oleic acid	NMT 1.25%	DGHS MANUAL
			Mould Affected	absent	DGHS MANUAL
			Aflatoxin Total	30 ppb max	ELISA (J.European Food Research Tech; 210; 213-215; 2000) /AOAC 18th edition Chap.49
			<u>Pesticides &Residues</u>		
			1)Chlorienvinphos	1)0.05 shell free basis max	DGHS MANUAL
			2)Chlorobenzilate	2)0.2 shell free basis max	DGHS MANUAL
			3)Ethion	3)0.1 shell free basis max	DGHS MANUAL
			4)Carbendazim	4)0.10 ppm max	DGHS MANUAL
			5)Benomyl	5)0.10 ppm max	DGHS MANUAL
8	Poppy seeds	Poppy seeds	Physical Examination		DGHS MANUAL
			Moisture	Not more than 11%	DGHS MANUAL
			Added colouring matter	Absent	DGHS MANUAL
			Extraneous matter	Not more than 2%	DGHS MANUAL
			Non volatile ether extract on dry basis	Not less than 40%	DGHS MANUAL

			Presence of mould	Negetive	DGHS MANUAL
			Insect	Absent	Visual Examination
			Total Aflatoxin	30 ppb max	AOAC 18th edition Chap.49
			Rodent hair & Excreta	Absent	DGHS MANUAL
			Damaged by discoloured unit	Absent	DGHS MANUAL
			Salmonella/ 25gms	Absent	APHA [#] 4 th Edn. 2001, 37.123 to 37.126
9	Cereals &Pulses				
		Black Matpe/Green Peas/Chick Peas/Toor/Green Moong/Red Lentils	Moisture(Loss in weight determined as specified)	14.0% Max.	DGHS MANUAL
			Argemone Seeds	Nil	Visual Examination
			Khesari Dal	Nil	Refraction(DGHS)/ Chromatography
			Foreign Matter	1% by wt Max.	Refraction DGHS
			1)Mineral matter	i) 0.25% Max.	Refraction DGHS
			2) Organic matter	ii) 0.10% Max	Refraction(DGHS)
			Damaged grain	5.0% Max.	Refraction(DGHS)
			Insect damaged byweevilled grain	6.0% Max.	Refraction(DGHS)
			Other Edible grain	4.0% Max.	Refraction(DGHS)/IS: 4333: (Part-I): 2002
			Insect	Absent	Visual Examination
			Microscopic Examination	Characterstic feature	DGHS MANUAL
			Rodent hair & Excreta	Absent	DGHS MANUAL
			Total Aflatoxin	30 ppb max	AOAC 18th edition Chap.49
			Presence of mould	Negetive	DGHS MANUAL
			Test for added colour	Absent	DGHS MANUAL
			Test for mineral oil	Negetive	DGHS MANUAL
			Uric Acid	100ppm	DGHS MANUAL/I.S 4333
			Pesticide	(Initial screening for major pesticide groups is preffered)	Not
			1) Aldrin	1) 0.01 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
			2) Dieldrin	2) 0.01 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
			3)Carbaryl	3) 1.5 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
			4)Chlordane	4) 0.02 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
			5)Diazinone	5)0.05 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
			6)Dichlorvos	6)1.0 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
			7)Fenitrothion	7) 0.02 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
			8)Heptachlor	8) 0.01 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
			9)HCN	9) 37.5 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52

		10)Hydrogen Phosphide	10) Nil	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
		11)Inorganic Bromide	11)25 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
		12)Malathion	12) 4 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
		13)Phosphamidon	13) 0.05 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
		14)Pyrethrins	14) Nil	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
		15)Chlorienvinphos	15) 0.02 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
		16)Chlorpyrfos	16) 0.05 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
		17)Ethion	17) 0.025 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
		18)Monocrotophos	18) 0.025 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
		19)Praquat Dichloride	19) 0.1 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
		20)Trichlorfon	20) 0.05 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
		21)Thiometon	21) 0.025 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
		22)Carbendazin	22) 0.5 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
		23)Benomyl	23) 0.5 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
		24)Carbofuran	24) 0.1 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
		25)Decamethrin/Deltamethrin	25) 0.5 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
		26)Fenthion	26) 0.1 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
		27)Dithiocardamates	27) 0.20 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
		28)Phenthoate	28) 0.05 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
		29)Phorate	29) 0.05ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
		30)Pirimiphos-Methyl	30)5.0ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
		31)Oxydemeton methyl	31)0.02ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
		32) 2,4, D	32) 0.01 ppm	DGHS MANUAL/AOAC 18 th Edn. 2005, 970.52
10	Red	Insect	Nil	Refraction(DGHS)
	Lentils/Green	Argemone Seeds	Nil	Visual Examination
	moongs	Khesari Dal	absent	Visual Examination/ chromatography
		Foreign Matter	Max 1% by wt	Refraction(DGHS)
		1)Mineral matter	NMT 0.25 % by wt	Refraction DGHS
		2) Organic matter	NMT 1.0% by wt	Refraction DGHS
		Damaged grain	NMT 5% by wt	Refraction(DGHS)
		Insect damaged by weevilled grain	NMT 6% by count	Refraction(DGHS)
		Other Edible grain	NMT 3% by wt	Refraction(DGHS)/IS: 4333: (Part-I): 2002
		Microscopic Examination	Characterstic feature	Visual Examination
		Rodent hair & Excreta	Absent	DGHS MANUAL
		Moisture(Loss in weight determined as specified)	NMT 14% by wt	DGHS MANUAL

11	Salt & Spices inclusive Dry Fruits Nuts/Betel Nuts/ Curry powder/masala powder			
	Saffron	Extraneous matter	1% by wt	DGHS Manual
		Floral waste	NMT 10% BY WT	DGHS Manual
		Moisture and volatile matter at 103 C	NMT 12%	DGHS/AOAC Chapter 43 17 th Edn. 986.21/IS: 5453 P-II: 1996 Reaff. 2001
		Total Ash on Dry basis	NMT 8% by wt	DGHS/AOAC Chapter 43 17 th Edn. 941.12/IS: 5453 P-II: 1996 Reaff. 2001
		Ash insoluble in Dil HCl on dry basis	NMT 1.5 % by wt	DGHS/AOAC Chapter 43 17 th Edn. 941.12/IS: 5453 P-II: 1996 Reaff. 2001
		Solubility in cold water on dry wt basis	NMT 65% by wt	DGHS Manual
		Bitterness expressed as direct reading of absorbance of picrocrocin at about 257 nm on dry basis	NLT 30% by wt	DGHS Manual
		Safranal expressed as direct reading of absorbance of 330 nm on dry basis	NLT 20%-NMT 505 by wt	DGHS/IS 5453 (PartII) - 1966
		Colouring strength expressed as direct reading of absorbance of 440 nm on dry basis	NLT 80% by wt	DGHS Manual
		Total Nitrogen on dry basis	NMT 2.0% by wt	DGHS/AOAC Chapter 43 17 th Edn. 920.173/IS: 5194-1996
		Crude Fibre on dry basis	NMT 6% BY wt	DGHS Manual
		Added colour/ Artificial Colour	Absent	DGHS Manual
		Microbiological parameters		
		1)Salmonella	1)Absent in 25 gm	APHA METHOD/USDA BAM
	Split cassia	Physical Examination	free from fungal growth	Visual Examination
		Extraneous matter	1%MAX	DGHS MANUAL
		Moisture	12% max	DGHS MANUAL
		Total Ash(on dry wt basis)	5%max	DGHS MANUAL
		Ash in soluble in Dil HCl on dry basis	1%max	DGHS MANUAL
		Volatile oil content(V/w)	2.0 % Min.	DGHS MANUAL
		Insect	Absent	DGHS MANUAL
		Rodent hair & excreta	Absent	DGHS MANUAL

		Added colouring matter	Absent	DGHS MANUAL
		Coumarin		
		Microbiological parameters		
		1)Salmonella absent in 25 gm	Absent in 25 gm	APHA METHOD
		Pesticides & Residues		
		1)Inorganic Bromide	1) 400 ppm max	AOAC Method 986.21
	Cloves	Physical Examination		Visual Examination
		Extraneous matter	1.0% Max.	DGHS MANUAL
		Moisture	12.0% max	DGHS MANUAL
		Tendrils,Mother Cloves	2% max	DGHS MANUAL
		Khokar Cloves	2% max	DGHS MANUAL
		Volatile oil content	17% min	DGHS MANUAL/A.O.A.C 17th edn ,
		Headless cloves	2% max	Visual Examination
		Insect Fragments	Absent	DGHS MANUAL
		Rodent hair &Excreta	Absent	Visual Examination
		Insect damaged cloves	NMT 2.0 by wt	DGHS MANUAL
		Added colouring matter	Absent	DGHS MANUAL
		Damaged/dicoloured cloves	Absent	Visual Examination
		MicrobiologicalAnalysis		
		1)Salmonella absent in 25 gm	Absent in 25 gm	APHA METHOD
	Mace	Extraneous matter % w/w	NMT 0.5%	Visual Examination
		Moisture % w/w	NMT 10.0%	DGHS MANUAL
		Total ash in dry basis	NMT 4%	DGHS MANUAL
		Ash insoluble in Dil HCl on dry basis % w/w	NMT 0.5%	DGHS MANUAL
		Volatile oil content on dry basis	NLT 7.5%	DGHS MANUAL/AOAC 962.17
		Mould growth	Absent	Visual Examination
		Insect damaged matter % w/w	NMT 1.0%	Visual Examination
		Live & dead insects insect fragments	Absent	Visual Examination
		Rodent contamination	Absent	DGHS MANUAL
		Nutmeg in Mace % w/w	NMT 1.0%	Visual Examination
		Added colouring matter	absent	DGHS MANUAL
		Microbiological parameters		
		1)Salmonella /25 gm	1)Absent in 25 gm	USFDA BAM/APHA
	Garlic Powder	Extraneous Matter	NMT 0.5%	DGHS MANUAL
		Moisture	NMT 5%	DGHS MANUAL

			Total ash	NMT 5%	DGHS MANUAL
			Acid Insoluble ash	NMT 0.5%	DGHS MANUAL
			Volatile organic Sulphur compound on dry basis	NLT 0.3%	DGHS MANUAL
			Peroxidase Test	Negative	DGHS MANUAL
			Added colouring matter	Absent	DGHS MANUAL
			Salmonella	absent in 25 gm	USDEA BAM/APHA
			Aflatoxin	30 ppm MAX	ELISA (J.European Food Research Tech; 210; 213-215; 2000) /AOAC 18th edition Chap.49
			Metal Contaminants		
			1) Lead	1) 10 ppm MAX	AOAC 18th Ed. 975.03
			2) Copper	2) 30 ppm MAX	AOAC 18th Ed. 975.03
			3) Arsenic	3) 5 ppm MAX	IS 2088 – 1983
			4) Tin	4)250 ppm MAX	AOAC 18 th Edn. 2005, 985.16, 980.19
			5) Zinc	5) 50 ppmMAX	AAS/AOAC 18th Ed. 975.03
			6) Cadmium	6)1.5 ppm MAX	AAS/AOAC 18th Ed. 975.03
			7) Mercury	7) 1 ppm MAX	AOAC 18th Ed., 977.15
13	Additives	<u>End use certificate is required</u>			
		Ammonium bicarbonate INS 503 (ii)	Assay	Specification 99.02 % -100.5%	Food Chemical codex
			Chloride	specification 0.003% Max	Food Chemical codex
			Sulphur compounds	0.007% max	Food Chemical codex
			Pb(mg/Kg)	5 mg/kg max	Food Chemical codex
		Phosphoric Acid INS 338	Assay	Not less than as per label declaration	Food Chemical codex/IP 1985
			Fluride	10 mg/kg Max	Food Chemical codex
			Pb(mg/Kg)	5 mg/kg max	Food Chemical codex
			As(mg/Kg)	3 mg/kg max	Food Chemical codex
		Monosodium Glutamate	Purity	Specification 98.05 % -101.5%	Food Chemical codex
			Chloride	Max 0.2 %	Food Chemical codex
			Loss on Drying % by	Max 0.5 %	Food Chemical codex
			Lead	Max 10 mg/Kg	Food Chemical codex

		Penta cake	Non permitted food colours	absent	
			P ₂ O ₅ :	30 % max	
			Insect infestation	Satisfactory	
			Mould growth	Absent	
			P ₂ O ₅	30 % max	
		Enzyme	Enzyme activity	As per enzyme characteristics	
			Additives	as per label declaration	
			Mould growth	Absent	
14	Thermally processed Fruits & Vegetables products				
		Tomato paste/ Tomato powder	<u>Physical Examination</u>		
			<u>Chemical Parameters</u>		
			Added colouring matter	Absent	DGHS MANUAL
			Total soluble Solids (w/w)	25.0 % min	DGHS MANUAL
			Container filled	NLT 90% of net wt of container	DGHS MANUAL
			Colour Added-non permitted	Negative	DGHS MANUAL
			Insects	Absent	DGHS MANUAL
			Alkalinity test		
			<u>Microbiological Parameters</u>		DGHS MANUAL
			1)Total plate count	1) < 50 /ml	APHA/USDA BAM
			2)Incubation at 37 °C for 10 days and 55 °C for 7 days	2)No change in pH	APHA/USDA BAM
			3)Direct mould count	<40% positive field	AOAC 16.17.01/USDA BAM/AOAC 965.41
			<u>Preservatives</u>		
			1)Benzoic Acid	1) 750 ppm	DGHS/AOAC 994.11
		Tomato sauce	Total soluble solid salt free basis (m/m)	25.0 % min	DGHS MANUAL
			Acidity as acetic Acid	1.0% Min.	DGHS MANUAL
			Container filled	NLT 90% of net wt of container	DGHS MANUAL
			Alkalinity test		
			<u>A) Microbiological Parameters</u>		

		1) Total plate count	<10, 000	USFDA BAM/APHA
		2)Mould count	< 40% Positive field examined	AOAC 18 th Edn. 2005, 16.17.01
		3)Yeast &spores	<125 per 1/60 cmm	USFDA BAM/APHA
		Preservatives & acidifying agents		
		Fumeric Acid	0.3% Max	DGHS MANUAL
		Sorbic Acid&its Sodium,Calcium Pottasium salt	1000 ppm Max	DGHS MANUAL
		Benzoic Acid& its Sodium Potassium Salt or both	750 ppm Max	DGHS MANUAL
15	Thermally processed Fruits & Vegetablesproducts / Fruit Juice			
	Grape Juice	Chemical Parameters		
		1) Total soluble Solid	Min 9%	AOAC 932.12
		2) Acidity (as citric Acid)	Max 3.5 %	DGHS
		3)Colour Added-non permitted	Absent	DGHS/Journal of Food Technology, 1966, 1, 63-72. Official Methods of Analysis of the Associate of Official Agricultural Chemists, 7th Edition. 34.2, 34.29.
		Added sweeteners (g/kg)	as per the reulations 2.3.6 FSSAI	Test as per added sweetner
		Pesticides	below detectable limits as in FSSI regulations	DGHS MANUAL
		Preservatives		
		Sorbic acid and its sodium, potassium or calcium	500 ppm max	DGHS
		Benzoic Acid	600 ppm max	DGHS/AOAC 983.16/AOAC 994.11
		Sulphur dioxide	350 ppm max	DGHS
		Heavy Metal:		
		1) Arsenic	0.2 ppm max	IS 2088 – 1983
		2)Lead	1 ppm max	AAS/AOAC 18th Ed. 975.03
		3) Tin	250 ppm max	AAS/AOAC 18th Ed. 975.03
		4) Zinc	5 ppm max	AAS/AOAC 18th Ed. 975.03
		5)Copper	5 ppm max	AAS/AOAC 18th Ed. 975.03
		Bacteriological Parameters		
		1)Total plate count	50 cfu/ml	USFDA BAM/APHA

			2)Coliform Count	Absent	USFDA BAM/APHA
			3)Yeast &Mould CFU/ml	2 cfu /ml	USFDA BAM/APHA
16	Fruit Drinks				
		Fresh Mango Fruit Drink	<u>Chemical parameter</u>		
			1)Total soluble Solid	1) NLT 10%	DGHS MANUAL
			2)Acidity (as Citric Acid)	2)Max 3.5%	DGHS MANUAL
			3) Colour Added-non-permitted	3)Absent	DGHS MANUAL
			Fruit juice content	not less than 10%	
			<u>Heavy metals</u>		
			Lead	1.0 mg/kg	AAS/AOAC 18th Ed. 975.03
			<u>Bacteriological parameters</u>		
			1)Total plate count	1)50 cfu/ml	USFDA BAM/APHA
			2)Yeast &Mould cfu/ml	2) absent	USFDA BAM/APHA
			3)Coliform Count	3)2cfu/ml	USFDA BAM/APHA
		Concentrated Fruit/ Vegetable juice (Juice Concentrate)	Physical appearance	pulpy, turbid/ clear	visual examination
			TSS	Not less than double the contents of original juice as in FSSAI regulations	DGHS Manual
			Acidity (as citric acid)	Min 10%	DGHS Manual/AOAC 18th Edn. 2005, 950.15, 942.15
			Colour (Non-permitted)	absent	DGHS Manual
			Synthetic color Poncea 4R	100 ppm max	DGHS Manual
			1)Total plate count	1)50 cfu/ml	USFDA BAM/APHA
			2)Yeast &Mould cfu/ml	2) absent	USFDA BAM/APHA
			3)Coliform Count	3)2cfu/ml	USFDA BAM/APHA
			Lead	2.0 mg/kg	AAS/AOAC 18th Ed. 975.03
			Benzoic acid	1500 ppm	DGHS/AOAC 994.11

17	Sweets & Confectioneries inclusive Chewing gum			
	Chewing Gum	Gum	NLT 12.5%	IS 6747 : 1981/DGHS Manual
		Moisture	NMT 3.5%	DGHS Manual/IS: 6287 – 1971
		Sulphated ash %	NMT 9.5%	DGHS Manual/IS: 6287 – 1971
		Acid insoluble Ash %	NMT 2.0%	DGHS Manual/IS: 6287 – 1971
		Reducing Sugar (calculated as Dextrose)	NLT 4.5%	DGHS Manual/IS: 6287 – 1971
		Sucrose	NMT 70.0%	DGHS Manual/IS: 6287 – 1971
		Added sweeteners (g/kg)	as per the reulations 2.3.6 FSSAI	Test as per added sweetner
		Sachharine(Sodium)	NMT 3000ppm	DGHS MANUAL
		Aspertame	NMT 10000ppm	DGHS MANUAL
		Acesulphame k	NMT5000ppm	DGHS MANUAL
		Sodium,Potassium,BenZoate/Benzoate Acid	NMT 1500ppm	DGHS MANUAL
		Sulphur Dioxide	NMT 2000ppm	DGHS MANUAL
		Sorbic Acid & its Calcium,Sodium & salts	NMT 1500ppm	DGHS MANUAL
		Added Colour	Only permitted colour	DGHS MANUAL
		Titanium Dioxide	NMT 10000 ppm	AOAC, 18th Edn. 2005, 973.36/DGHS
		Mineral Oil	NMT 0.2%	DGHS MANUAL
		erythrosine	100 ppm max	DGHS MANUAL
		L- Tartaric Acid	NMT 3000 ppm	DGHS MANUAL
	Jelly Candy Drops/Fox Blackcurrant Tin	Physical Examination		DGHS Manual
		Sulphated Ash on salt freebasis	NMT 2.5%	AOAC 18th Edn. 2005, 900.02
		Ash insoluble in Dil HCl	NMT 0.2%	DGHS MANUAL
		Added Colour (permitted)	NMT 100ppm	DGHS MANUAL
		Titanium Dioxide	10000ppm	AOAC, 18th Edn. 2005, 973.36/DGHS
		<u>tal</u> c	0.2%Max	chemical codex
		Mineral Oil	0.2%Max	DGHS MANUAL
		Added Colour (non-permitted)		DGHS MANUAL
		Artificial Sweeteener)	Absent	
		1)Aspertame	NMT	DGHS MANUAL
		2)Acesulphame k	1)1000ppm	DGHS MANUAL
		3)Saccharin Sodium	2)5000ppm	DGHS MANUAL

		<u>Preservatives</u>	3)3000ppm	
		1)Benzoic Acid,Sodium and Pottasium Benzoate	1)1500ppm	DGHS MANUAL
		2)Sulphur Dioxide	2)2000 ppm	DGHS MANUAL
		3)Sorbic Acid and its Calcium,Sodium,Pottasium salts(Calculated as Sorbic Acid)	3)2000ppm	DGHS MANUAL
		<u>Heavy Metals</u>		
		1)Lead	1)NMT 2 ppm	AAS/AOAC 18th Ed. 975.03
		2)Copper	2)NMT 5 ppm	AAS/AOAC 18th Ed. 975.03
		3)Arsenic	3)NMT 1ppm	IS 2088 – 1983
		4)Tin	4)NMT 5 ppm	AAS/AOAC 18th Ed. 975.03
		5)Zinc	5)NMT 5 ppm	AAS/AOAC 18th Ed. 975.03
		6)Cadmium	6)NMT 1.5 ppm	AAS/AOAC 18th Ed. 975.03
		Erythrosine	100 ppm max	DGHS MANUAL
18 Bakery products				
		<u>Food Aid Biscuits</u>	Acid insoluble Ash in Dil HCl (on dry wt basis)	Max. 0.1%
		Standrads as per FSSAI	Acidity of extracted fat (as Oleic acid)	Max. 1.5%
			Added colouring matter	absent
			Nature of Fat	As per declaration of ingredients
			Salt (as Sodium Chloride)	As per declaration of ingredients
				DGHS MANUAL/IS:7874 (Part 2)-1975 Reaffirmed 2004
			<u>Emulsifying Agents</u>	<u>Emulsifying Agents</u>
			1)Sucroglycerides <i>INS 474</i>	1)1000 ppm
			2) Di-Acetyl Tartaric Acid esters of Mono and Di-glycerides	2)10000 ppm
			<u>Flour Treatment Agent</u>	<u>Flour Treatment Agent</u>
			1)Benzoyl Peroxide	1)40 ppm Max
				DGHS MANUAL
			<u>Synthetic colour</u>	
			1)Ponceau 4 R	1)100 ppm Max(singly or in combination)
			<u>Artificial sweetners(Singly)</u>	<u>Artificial sweeteners</u>
			1)Asparatame	1)2200ppm
			2)Acesulphame K	2)1000 ppm
				DGHS MANUAL

			3) Sucralose	3)750 ppm	DGHS MANUAL
			Leavening agents		
			Ammonium carbonate	500 ppm max	DGHS MANUAL
19	Fruits & vegetables product				
		Dates	Moisture content	30% max	DGHS MANUAL/AOAC 934.06
			Ash insoluble in Dil HCl	0.1% max	
			Blemished/damaged unit	5% max	DGHS MANUAL
			Extraneous matter	1% max	DGHS MANUAL
			Insect Fragments/insect	Absent	DGHS MANUAL
			Rodent hair & excreta	Absent	DGHS MANUAL
			Added colouring matter	Absent	DGHS MANUAL
			Aflatoxin	30ppm	AOAC 18th edition Chap.49
			Microbiological parameters		
			1)Total plate count	1)NMT 40,000/gm	USFDA BAM/APHA
			2)Clostridium botulinum	2) Absent in 25 gm/ml	USFDA BAM/APHA
			Preservatives		
			1) Sulphur Dioxide,Sodium/Pottassium/Calcium Sulphide/bisulphide metasulphite expressed as SO ₂	1) Only SO ₂ max 50gm/ Kg	DGHS MANUAL
20	Beverages				
		Instant Coffee Standrads as per FSSAI 2.10	Moisture(on dry basis)	4.0%Max	DGHS MANUAL/IS 2791 - 1998
			Total Ash(on dry basis)	12 % Max	DGHS MANUAL/IS 2791 - 1998
			Caffeine content (on dry basis)	NLT 2.8%	DGHS MANUAL//AOAC 18th Ed., 925.16
			Solubility in boiling water	Dissolved readily in30 secs with moderate stiring	DGHS MANUAL/IS 2791 - 1998
			Solubility in cold water at 16 ± 2 C	Soluble with moderate stirring in 3 minutes	DGHS MANUAL/IS 2791 - 1998
			Test of Chicory	Absent	DGHS MANUAL
			Insects Fragments	Absent	DGHS MANUAL
			Rodent hair & excreta	Absent	DGHS MANUAL
			Added colouring matter	Absent	DGHS MANUAL
			Heavy Metals:		
			Cu (in ppm)	30 ppb Max	AAS/AOAC 18th Ed. 971.20

		Pb (in ppm)	2.5 ppb Max	AAS/AOAC 18th Ed. 971.20
		As (in ppm)	1.1 ppb Max	IS 2088 – 1983
		<u>Pesticides</u>		
		1) Ethephon	1) 0.10 ppm Max	DGHS MANUAL
		2) Monocrotophos	2) 0.1 ppm Max	DGHS MANUAL
	Indian Black Tea	Total Ash determined on tea dried to a constant wt at 100 Deg C	NLT 4% and NMT 8%	DGHS MANUAL
	Standrads as per FSSAI for tea 2.10			DGHS MANUAL
		Total Ash soluble in boiling distilled water	NLT 45% of Total Ash	DGHS MANUAL
		Ash insoluble in HCl	1.0 % Max	
		Extract obtained by boiling dry tea(dried at constant wt at 100 Deg C) with 100 parts of distilled water for one hour under reflux	32.0% Min	DGHS MANUAL
		Alkalinity of water soluble ash expressed as KOH (m/m)	1.0% – 3.0%	DGHS MANUAL
		Crude Fibre(determined on tea dried to a constant wt at 100 Deg C	16.5% Max.	DGHS MANUAL/IS: 10226: 1972
		Rodent hair & excreta	absent	DGHS MANUAL
		Microscopic Examination	Tea structure only	DGHS MANUAL
		Iron filling	absent	DGHS MANUAL
		<u>Pesticides & Residues</u>		
		1) Dicofol	1) 5.0 ppm	DGHS MANUAL
		2) Quinolphos	2) 0.01 ppm	DGHS MANUAL
		3) Glyphosphate	3) 1.0 ppm	DGHS MANUAL
		4) Glufosinate-ammonium	4) 0.01 ppm	DGHS MANUAL
		5) Propargite	5) 10.0 ppm	DGHS MANUAL
		6) Fenzaquin	6) 3.0 ppm	DGHS MANUAL
		<u>Metal Contaminants</u>		
		1) Mercury	1) 1 ppm	AOAC 18th Ed., 977.15
		2) Copper	2) 150 ppm	AAS/AOAC 18th Ed. 971.20
		3) Lead	3) 10 ppm on dry matter	AAS/AOAC 18th Ed. 971.20

21	Proprietary Food			
	Fruit infusion Orange spice Proprietary food : check list of ingredients and see for whether it falls under which category or it needs product approval and then go for analysis	Test parameters: as per the category of food / label declaration		
		Physical parameters		
		Microbiological testing		
		Salmonella /25mg		
		Mould Growth		
		Added colouring matter	permitted colour	
		Preservative	As per label/category	
		Additives	As per label/category & Permitted as per FSSAI regulations only	
		Aflatoxin	30 ppb max	
		Metal contaminant		
		1)Lead		IS 12074-1987 reaff 1998
		3)Arsenic		IS 2088 – 1983
		4)Tin		AOAC 18 th Edn. 2005, 985.16, 980.19
		6)Cadmium		AAS/AOAC 18th Ed. 975.03
		7) Mercury		AOAC 18th Ed., 977.15
22		Koka Instant Noodles	Test parameters: as per the category of food / label declaration	
		Added colour	permitted colour	DGHS MANUAL
		Preservative	As per label/category	
		Additives	As per label/category & Permitted as per FSSAI regulations only	
		Aflatoxin	30 ppb max	
		Metal contaminant		

ary Food (Need for product approval and Testing as per label declaration)

	Propriet		1)Lead		IS 12074-1987 reaff 1998
			3)Arsenic		IS 2088 – 1983
			4)Tin		AOAC 18 th Edn. 2005, 985.16, 980.19
			6)Cadmium		AAS/AOAC 18th Ed. 975.03
			7) Mercury		AOAC 18th Ed., 977.15
			Test parameters: as per the category of food / label declaration		
		Porridge Mix	Added colouring matter	Permitted colour only	
			Microbiological testing		
			Salmonella		
			Mould Growth		
			Preservative	As per label/category	
			Additives	As per label/category & Permitted as per FSSAI regulations only	
			Aflatoxin	30 ppb max	
		Seasoning powder	Physical characteristics& Insects infestation	absent	Visual Examination/USFDA Technical Bulletin No: 5 Macro Analytical Procedures Manual, Chapter: 5
			Rodent hair & Excreta	absent	DGHS Manual
			Calcium and MagnesiumCarbonate	2% max	Visual Examination
			Mould growth		DGHS Manual
				absent	
			Added colour	absent	DGHS Manual
			Saffron	100 ppm Max	
			Sulphur Di-oxide	NMT 1500 ppm	DGHS Manual
			Modified Starch	0.5 % of final food for consumption	DGHS Manual
			Salmonella	absent in 25 gm	USFDA BAM/APHA/IS 5402 : 2002
			Aflatoxin	30 ppm MAX	ELISA (J.European Food Research Tech; 210; 213-215; 2000) /AOAC 18th edition Chap.49
			HCN	NMT 5 ppm	IS 548: 1976 Reaff. 2006 (P-II)
			Metal contaminant		
			1)Lead	1) NMT 2.5 ppm	IS 12074-1987 reaff 1998
			2)Copper	2)NMT 30 ppm	AAS/AOAC 18th Ed. 975.03

			3)Arsenic	3)1.1PPM	IS 2088 – 1983
			4)Tin	4)NMT 250 ppm	AOAC 18 th Edn. 2005, 985.16, 980.19
			5)Zinc	5)NMT 50 ppm	AAS/AOAC 18th Ed. 975.03
			6)Cadmium	6)NMT 1.5 ppm	AAS/AOAC 18th Ed. 975.03
			7) Mercury	7) NMT 1ppm	AOAC 18th Ed., 977.15
			Pesticides Residue	BDL	DGHS Manual
23	Thermally processed vegetables products (Canned vegetables)				
		Ice Cool Baby Corn(whole) (canned)	Drained wt.	50% of net wt of contents	AOAC 968.30
			Added Colour(Non-permitted colour)	absent	DGHS Manual
			Salt	Present	DGHS Manual
			Flat sour organism,CFU/gm	Absent	DGHS Manual
			Staphylococcus aureus/25gm	absent	APHA METHOD
			Salmonella & Shigella/25gm	absent	APHA METHOD
			Clostridium botulinum/25gm	absent	APHA METHOD
			E.Coli/gm	absent	APHA METHOD
			Yeast & Mould count/gm	absent	APHA METHOD
			Vibrio Cholera/25gm	absent	APHA METHOD
			Total plate count/gm	120	APHA METHOD
			pH after incubation at 37 C for 10 days and pH after incubation at 55 C for 5 days	No change in pH	APHA METHOD
			Firming Agents		
			1)Calcium Chloride <i>INS 509</i>	1)0.80% max	Food chemical codex/ DGHS Manual
			Thickening Agent		
			1)Aerobic gum(Vegetable gum) <i>INS 414</i>	1)10 gm/kg max	Food chemical codex/ DGHS Manual
		Mushroom	Container filled	NLT 90% of net wt of container	DGHS Manual
			Drain weight		AOAC 968.30
			1) Liquid pack	1) 50 % of net wt. of contents	
			2) Solid pack	2) 70 % of net wt. of contents	
			3) Mushroom packed in sauce	3)25 % of net wt. of contents	
			Flat sour organism,CFU/gm	Absent	USFDA BAM/APHA METHOD

			<i>Staphylococcus aureus</i> /25gm	absent	USFDA BAM/APHA METHOD
			Salmonella & Shigella/25gm	absent	USFDA BAM/APHA METHOD
			<i>Clostridium botulinum</i> /25gm	absent	USFDA BAM/APHA METHOD
			E.Coli/gm	absent	USFDA BAM/APHA METHOD
			Yeast & Mould count/gm	absent	USFDA BAM/APHA METHOD
			<i>Vibrio Cholera</i> /25gm	absent	USFDA BAM/APHA METHOD
			Total plate count/gm	120	USFDA BAM/APHA METHOD
			pH after incubation at 37 C for 10 days and pH after incubation at 55 C for 5 days	No change in pH	APHA METHOD
			Tin	250 ppm Max	AOAC 18 th Edn. 2005, 985.16, 980.19
25	Flavouring Substances				
		Mix orange Flavour	Testing parameters as per label declaration		
			Colour		DGHS MANUAL
				Limit to be checked as per end use	
			Artificial Swteener		DGHS MANUAL
			Preservatives	Limit to be checked as per end use	DGHS MANUAL
26	Macoroni products				
		Pasta	Physical Examination	free from insects, dirt	Visual Examination
			Moisture %	NMT 12 % by wt	DGHS MANUAL
			Total Ash %	NMT 1.0 % on dry basis	DGHS MANUAL
			Acid insoluble Ash %(Dil in HCl)	NMT 0.1% by wt	DGHS MANUAL
			Nitrogen %	NLT 1.7 % on dry basis	DGHS MANUAL
			Faecal Streptococci	Absent	USFDA BAM/APHA METHOD
			Added colour	Absent	DGHS MANUAL
27		Pop corn	Physical Examination		
			Insects	Nil	Visual Examination
			Argemone Seeds	Nil	Visual Examination
			Khesari Dal	Nil	Visual Examination
			Mineral matter (as defined)	NMT 0.25%	Visual Examination

			Organic matter (as defined)	NMT 1.0%	By Refraction
			Damaged grain (as defined)	NMT 5.0%	By Refraction
28	Vegatable products/ CANNED VEGETABLES				
		Frozen Vegetable	Peroxidase	negative	By Refraction
			Total Plate Count	< 40, 000/ gm	IS:4333 (P-2)-2002
			Toal Aflatoxin (B1, B2, G1& G2) UG/KG	30 ppb Max	AOAC 18th edition Chap.49
29	Swteening Agent				
		Honey	Specific gravity	NLT 1.35	LCMS/MS
		Standrads as per FSSAI	Moisture	NMT 25%	IS: 4941: 1994
			Total Reducing Sugar	I)NLT 65%	IS: 4941: 1994 /DGHS MANUAL
			i) for Carbia colossa and Honey dew	II)NLT 60%	IS: 4941: 1994 /DGHS MANUAL
			Sucrose	NMT 5% by mass	DGHS MANUAL
			i) for Carbia colossa and Honey dew	NMT 10% by mass	
			Fructose-glucose ratio	NLT 0.95 %	IS: 4941: 1994
			Ash	NMT 0.5 %	IS: 4941: 1994
			Acidity	NMT 0.2%	IS: 4941: 1994
			Fiehe's Test	Negative	IS 4941:1994,
			i) Hydroxy Methyl furfural,mg/kg	NMT 80	IS: 4941: 1994
			Foreign matter (Extraneous matter),	absent	DGHS MANUAL
			Fragments of insects	absent	DGHS MANUAL
			Monosodium glutamate	absent	IS: 4941: 1994
30	Beverages				

		Alcoholic	1)Total fat content	As per BIS specifications for different categories	BIS satandards
			Alcoholic content		
			Total Acid as Tartaric Acid expressed in terms of 100 Ltrs of absalute alcohol		IS: 3752: 2005
			Volatile Acid as Acetic Acid Expressed in terms of 100 Ltrs of absl alcohol		IS: 3752: 2005
			Chloral Hydrate		IS: 3752: 2005
			Paraldehyde		
			Tranquilizer		
			Ethyl Alcohol		IS: 3752: 2005
			Ash content		IS: 3752-2005, SP-18 (P10)-1984
			Residue on evaporation		IS: 3752: 2005
			Total Acidity		IS: 3752: 2005
			Volatile Acidity		IS: 3752: 2005
			Fixed Acidity		IS: 3752: 2005
			Esters		IS: 3752: 2005
			Higher Alcohols		IS: 3752: 2005
			Aldehydes		IS: 3752: 2005
			Methyl alcohol		IS: 3752: 2005/AOAC 18th Edn. 2005, 972.11
			Sulphur dioxide		IS11124: 1984 Reaff 2004/ AOAC 18th Edn. 2005, 990.28
			Copper		APHA3030D, 3030J: 1992/IS: 3752: 2005/AOAC 18th Edn. 2005, 985.35
			Iron		APHA3030D, 3030J: 1992/IS: 3752: 2005IS: 3752: 2005
			Arsenic		APHA3030D, 3030J: 1992/IS: 3752: 2005IS: 3752: 2006
			Lead		APHA3030D, 3030J: 1992/IS: 3752: 2005IS: 3752: 2007
			Caramel (Qualitative)		AOAC, 18th Edn. 2005, 948.07
			Furfural		IS: 3752: 2005
			Color		DGHS Manual
			pH		
			Residue on evaporation		IS: 3752: 2005
			added colour		IS: 3752: 2005
			suspended or sediment particle		DGHS Manual
			Artificial Sweetner		

			Sedative		
			Sulphor Di-oxide(According to nomenclature of the product)		
			Methyl Alcohol		
31		Non Alcoholic Beverages	Caffeine	145 ppm max	IS 3077 - 1998/DGHS
		Standrads as per FSSAI	Estergum	100 ppm max	
			Quinine salts as quinine sulphate	100 ppm max	
			Artificial sweetners(Singly)		
			1)Asparatame	1)700ppm max	DGHS
			2)Acesulphame K	2)300 ppm max	DGHS
			3) Sucralose	3)300 ppm max	DGHS
			4)Saccharin Sodium	4) 100 ppm max	DGHS
			Benzoic acid	120 ppm	DGHS
			Heavy Metal:		
			Lead, mg/kg	2.5 ppm	AAS/AOAC 18th Ed. 975.03
			copper, mg/kg	30 ppm	AAS/AOAC 18th Ed. 975.03
			Arsenic, mg/kg	1.1 ppm	IS 2088 – 1983
			Zinc, mg/kg	5 ppm max	AAS/AOAC 18th Ed. 975.03
			Total Plate Count, cfu/ml	Not more than 50 cfu/ ml	USFDA BAM/APHA/IS 5402 : 2002
			Coliform count/gm	Absent in 100 ml	USFDA BAM/APHA/IS 5402 : 2002
			Yeast and mould count	Not more than 2.0 cfu / ml	USFDA BAM/APHA/IS 5403 : 1991
			Aflatoxin	30 ppm MAX	ELISA (J.European Food Research Tech; 210; 213-215; 2000) /AOAC 18th edition Chap.49
31	Dehydrated Fruits & Vegetables products				
		Onion Seasoning powder	Moisture	5.0 % Max by weight	DGHS MANUAL/AOAC (934.06)
			Total ash on dry basis	5.0 % Max by weight	DGHS MANUAL

		Standrads as per FSSAI for onion powder	Ash insoluble in dil HCl	0.5 % Max by weight	IS:5403-1999/IS 13846-1993
			Peroxidase	Negative	IS 1797:1985(Reaff.2001)
			Total Plate Count, cfu/ml	< 40,000/ gm	IS 1797:1985(Reaff.2001)
			Sulphur dioxide	2000 ppm max	DGHS MANUAL
			Heavy metals		
			Lead	10 ppm on dry matter	DGHS MANUAL/
			Arsenic	2.0 ppm max	DGHS MANUAL/
32	Processed Vegetables				
		Olives in Brine	Sodium Chloride in Brine (hermetically sealed container)	5.0 % min	IS 2860-1995
		Standrads as per FSSAI for table olive	Sodium Chloride in Brine (non hermetically sealed container)	6.0 % min	IS 2860-1995
			Test for Added colour	Absent	DGHS MANUAL
			pH for Brine (in hermetically sealed container)	4.0 % max	DGHS MANUAL
			pH for Brine (in non hhermetically sealed container)	4.5 % max	DGHS MANUAL
			Acidity of Brine as lactic acid (Brine wih natural lactic fermentatin)	0.4 % min	DGHS MANUAL
			damaged matter	2.0 % Max	DGHS MANUAL
			Foreign matter	Not more than 1 unit/ kg	DGHS MANUAL
			Insect damaged unit	2.0 % Max	DGHS MANUAL
			Acidifing agents		
			Citric Acid	15 gm/Kg max	DGHS MANUAL
			L Tartaric acid	15 gm/Kg max	DGHS MANUAL
			Lactic acid	15 gm/Kg max	DGHS MANUAL
			Antioxidants		
			L- ascorbic acid	0.2 gm/Kg max	DGHS MANUAL
			Preservatives		
			1) Sulphor Dioxide,Sodium/Pottassium/Calcium Sulphide/bisulphide metasulphite expressed as SO ₂	1.5 gm/Kg max only SO ₂	Visual Examination

			Benzoic acid/sodium/potassium Benzoate expressed as Benzoic acid	1 gm/Kg max	DGHS MANUAL
			Ferrous gluconate	0.15 gm/Kg max of total iron	DGHS MANUAL
			Ferrous lactate	0.15 gm/Kg max of total iron	DGHS MANUAL
			Mono sodium glutamate	5 gm/Kg max	DGHS MANUAL
			Sodium Alginate	5 gm/Kg max	Magnetic Examination
			xanthan gum	3 gm/Kg max	Visual Examination
			Calcium chloride	1 gm/Kg max as calcium ions in stuffed end products	DGHS MANUAL
33	Flavouring agents				
		Flavour granules	Physical Examination		DGHS MANUAL
			Insect Fragments		
			Damaged/Discoloured unit		
			Moisture		
			Insectdamaged matter		
			Iron filling		
			Rodent hair & Excreta		
			Solubility		
34	Cereals & cereal products				
		Wheat flour	Moisture	NMT 14%	DGHS MANUAL/IS 1009 - 1994
			Total ash		DGHS MANUAL/IS 1009 - 1994
			ash insoluble in HCL	NMT 1%	DGHS MANUAL/IS 1009 - 1994
			Gluten on dry basis	NMT 0.1%	DGHS MANUAL/IS 1009 - 1994
			Alcoholic acidity (as H ₂ SO ₄)	NLT 7.5%	DGHS MANUAL/IS 1009 - 1994/IS: 1009 – 1979 & AACC 10th Edn. 38 - 10
			Rodent hair & Excreta	NMT 1.2%	DGHS MANUAL
			Improver	absent in 25 gm	IS:4333 (P-2)-2002
			1)Benzoyl paroxide	1)NMT 40 ppm	USFDA BAM
			2)Potassium Bromate	2)NMT 20 ppm	DGHS MANUAL
			3)Ascorbic Acid	3) NMT 200 ppm	DGHS MANUAL
			Fungal /Mould Growth		DGHS MANUAL
			Insect Infestation	Absent	DGHS MANUAL
			Rodent hair & Excreta	Absent	DGHS MANUAL

		Papad	Moisture		IS 2639-1999
		<i>(proprietary product)</i>	Added colouring matter	Nil	DGHS MANUAL
			Preservative	as per label declaration	
			Aflatoxin	NMT 30 ppm	AOAC 18th edition Chap.49
			Fat	as per label declaration	
35	Culinary pastes & other sauces(other than tomato and soya)				
		Other sauces	TSS Salt free basis (m/m)		DGHS MANUAL
			1) Chilli Sauce	NLT 8%	
			2) Fruit/Vegetable Sauce	NLT 15%	
			3) Culinary paste/Sauce	NLT 8%	
			4) Ginger paste	NLT 3%	
			Acidity % (as acetic acid)		DGHS MANUAL
			1) Chilli Sauce	NLT 1%	
			2) Fruit/Vegetable Sauce	NLT 1.2%	
			3) Culinary paste/Sauce	NLT 1%	
			4) Ginger paste	NLT 1%	
				1)2% Max	
			Added colour	absent	DGHS MANUAL
			Preservatives		
			Benzoic acid	750 ppm	DGHS/AOAC 994.11
			1)Lead	1) NMT 2.5 ppm	AOAC 18th Ed. 975.03
			2)Copper	2)NMT 30 ppm	AOAC 18th Ed. 975.03
			3)Arsenic	3)1.1PPM	IS 2088 – 1983
			4)Tin	4)NMT 250 ppm	AOAC 18 th Edn. 2005, 985.16, 980.19
			5)Zinc	5)NMT 50 ppm	AAS/AOAC 18th Ed. 975.03
			6)Cadmium	6)NMT 1.5 ppm	AAS/AOAC 18th Ed. 975.03
			7) Mercury	7) NMT 1ppm	AOAC 18th Ed., 977.15
			Yeast and mould count	positive in not more than 100 counts/ gm	APHA METHOD
36	Carbonated Beverages/sweetned carbonated beverages				
		<i>Sweetened Carbonated Beverage</i>		145 ppm max	
			Caffeine		JAOAC Vol 71, 5, 1988, p-934-937

		Standrads as per FSSAI	Estergum	100 ppm max	DGHS MANUAL
			Quinine salts as quinine sulphate	100 ppm max	DGHS MANUAL
			Artificial sweetners(Singly)		
			1)Asparatame	1)700ppm max	JAOAC Vol 71, 5, 1988, p-934-937
			2)Acesulphame K	2)300 ppm max	JAOAC Vol 71, 5, 1988, p-934-937
			3) Sucralose	3)300 ppm max	DGHS MANUAL
			4)Saccharin Sodium	4) 100 ppm max	JAOAC Vol 71, 5, 1988, p-934-937
			Benzoic acid	120 ppm	AOAC, 18th Edn. 2005, 994.11
			Lead, mg/kg	10 ppm	AOAC 999.11 - 2000
			Copper, mg/kg	30 ppb Max	IS:3752:1988
			Arsenic, mg/kg	1.1 ppm Max	IS 2088 – 1983
			Zinc, mg/kg	5 ppm Max	AOAC-986.15
			Total Plate Count, cfu/ml	Not more than 50 cfu/ ml	APHA METHOD
			Coliform count/gm	Absent in 100 ml	APHA METHOD
			Yeast and mould count	Not more than 2.0 cfu / ml	APHA METHOD
37	Seasoning powder				
		Dried Ginger powder	Extraneous matter,% by mass	Absent	Visual Examination/USFDA Technical Bulletin No: 5 Macro Analytical Procedures Manual, Chapter: 5
		Standrads as per FSSAI for Mixed Masala	Moisture	NMT 12%	DGHS MANUAL
			Total ash (on dry basis), % by mass		
			i)Unbleached	8% max	DGHS MANUAL
			ii)Bleached	12% max	DGHS MANUAL
			Calcium as calcium oxide (on dry basis),% by mass		
			i)Unbleached	1.1 % max	DGHS MANUAL
			ii)Bleached	2.5 % max	DGHS MANUAL
			Volatile oil, (on dry basis) % vol/wt	1.5% min	DGHS MANUAL
			Water soluble ash on dry basis	1.7% min	DGHS MANUAL
			Acid insoluble ash on dry basis	1% max	DGHS MANUAL
			Alcohol(90% v/w) soluble extract on dry basis	5.1% min	DGHS MANUAL
			Cold water soluble axtract on dry basis	11.4% min	DGHS MANUAL

			Added colouring matter	Absent	DGHS MANUAL
			Total plate count	40,000 /gm max	APHA METHOD
			Salmonella	absent in 25 gm	APHA METHOD
			Aflatoxin	30 ppb max	ELISA (J.European Food Research Tech; 210; 213-215; 2000) /AOAC 18th edition Chap.49
			Mould	Absent	APHA METHOD
			* *		
			Kindly note: 1. As discussed in meeting, group of Veterinary drugs for testing in Meat and Meat products yet to be		
			* decided. 2. Table 2 in APPENDIX B of FSSAI regulations dealing with Microbiological parameters of Milk and Milk products		
			mention the microbiological limits at production stage by the industry. Therefore as in FSSAI, regulations no defined limits		
			are written for Microbiological analysis of Milk and Milk Products so the parameters and limits written for Cheese samples are those as were followed under PFA, act .		
		Manuls/Metho			
		ds of analysis	Important links	Department	
		DGHS Manual	http://www.mohfw.nic.in	Directorate General of Health Services, Ministry of Health & Family Welfare-	
		AOAC methods	www.aoac.org	Association of Official Analytical Chemists	
		BIS Methods	www.bis.org.in	BUREAU OF INDIAN STANDARDS	
		APHA methods	www.apha.org/	American Public Health Association	