

Food Act No. 26 of 1980

REGULATIONS made by the Minister of Health in consultation with the Food Advisory Committee under section 32 of the Food Act No. 26 of 1980.

Colombo
.....2020.

Dr Rajitha Senaratne
Minister of Health Nutrition and
Indigenous Medicine

Regulations

1. These regulations may be cited as the Food (Cereals, Pulses, Legumes and Derived Products) Regulations 2020 and shall come into operation from.....

2. ***General Requirements for cereals, pulses and legumes and derived products:***

- (i) Cereals, pulses and legumes (including split pulses) and their flours made from agricultural produce shall not contain pesticide residues in excess of the limits laid down in Schedule 1 of these regulations;
- (ii) Cereals, pulses and legumes (including split pulses) and the flours made from them shall be free from objectionable foreign odours and any added colouring substances;
- (iii) Cereals, pulses and legumes, their flours and derived products shall be free from insect and fungal infestation, rodent hair and excreta;
- (iv) The limits for mycotoxins in cereals shall be as laid down in Schedule II;
- (v) Uric acid in any flour shall not exceed 100 milligram per kilogram;
- (vi) Acid insoluble ash (siliceous matter) in flour made from any cereal, pulse or legume shall not exceed 0.3% m/m unless otherwise specified in the relevant standards;
- (vii) Cereals, pulses and legumes, their flours and derived products shall be labeled in accordance with the Food (Labelling and Advertising) Regulations 2005 published in Gazette Extraordinary No; 1376/9 of January 19, 2005 as amended from time to time or replaced;
- (viii) Cereals, pulses and legumes, their flours and derived products shall be packaged in accordance with the Food (Packaging Materials and Articles) Regulations 2010 published in Gazette Extraordinary No. 1660/30 of June 29, 2010 as amended from time to time or replaced.
- (ix) Derived products of cereals, pulses and legumes and their flours may contain sweeteners in accordance with the Food (Sweeteners) Regulations 2014 published in Gazette Extraordinary No: 1905/36 of March 13, 2015 as amended from time to time or replaced.

- (x) Derived products of cereals, pulses and legumes and their flours may contain colour substances in accordance with the Food (Colouring substances) Regulations 2005 published in Gazette Extraordinary No: 1412/19 of November 23, 2006 as amended from time to time or replaced.
- (xi) Derived products of cereals, pulses and legumes and their flours may contain antioxidants in accordance with the Food (Antioxidants) Regulations 2009 published in Gazette Extraordinary No: 1617/16 of September 01, 2009 as amended from time to time or replaced.
- (xii) Derived products of cereals, pulses and legumes and their flours may contain flavour substances in accordance with the Food (Flavouring Substances and Flavour enhancers) Regulations 2013 published in Gazette Extraordinary No: 1795/51 of February 01, 2013 as amended from time to time or replaced.
- (xiii) Fat/Shortening used in bakery products shall be only of plant and/or dairy origin.
- (xiv) All types of Cereals, Pulses, Legumes and Derived Products shall not contain more than
 - (a) 0.2 mg/kg Lead (as Pb)
 - (b) 0.1mg/kg Arsenic (as As)
 - (c) 0.2 mg/kg Cadmium (as Cd)

3. Specific requirements for cereals, pulses and legumes and derived products:

(1) BARLEY shall be the grain of *Hordeum vulgare L* or *Hordeum distichon*

Barley shall not contain more than

- (a) 14.0 % m/m moisture;
- (b) 4% m/m extraneous matter and
- (c) 4% m/m damaged grains.

(2) CORN (MAIZE) shall be the whole shelled kernels of *Zea mays L*.

Corn shall not contain more than

- (a) 15.0 % m/m of moisture;
- (b) 1 % m/m extraneous matter and
- (c) 5 % m/m damaged grains.

(3) KURAKKAN (Finger Millet) shall be the grain of the millet *Eleusine coracana* L. Gaertn.

Kurakkan shall not contain more than

- (a) 14.0 %-m/m moisture;
- (b) 2 % m/m extraneous matter and
- (c) 4 % m/m damaged grains.

(4) PADDY shall be the whole grain in the hull of *Oryza sativa* L.

Paddy shall not contain more than

- (a) 14.0 % m/m moisture;
- (b) 2 % m/m extraneous matter and
- (c) 7 % m/m damaged grains.

(5) RICE (POLISHED OR UNPOLISHED) shall be the husked grains of *Oryza sativa* L obtained from Paddy and may be raw or parboiled, whether polished or unpolished.

(i) Raw Rice shall not contain-more than

- (a) 14.0 % m/m moisture;
- (b) 0.3 % m/m extraneous matter;
- (c) 1 % m/m damaged grains;
- (d) 20 % m/m broken grains **and**
- (e) 5 Paddy seeds/grains per kilogram

(ii) A. Parboiled Rice shall not contain -more than

- (a) 14.0 % m/m moisture;
- (b) 0.3 % m/m extraneous matter;
- (c) 2% m/m damaged grains and
- (d) 5% m/m broken grains;

B. Parboiled rice shall not contain Paddy seeds/grains

(iii) Broken Rice (Draft)

(iv) Rice bran: the outer covering of brown rice, which is removed during the polishing process. It is composed of the pericarp, seed coats, aleurone layer and the germ (bran may also contain parts of the outer endosperm).

(6) SORGHUM shall be the whole or decorticated grains of *Sorghum bicolor* L Moench syn *Sorghum vulgare* pers.

Sorghum shall not contain more than

- (a) 14.0 % m/m moisture;
- (b) 1 % m/m extraneous matter and
- (c) 6 % m/m damaged grain.

(7) WHEAT shall be the grains obtained from varieties of the species *Triticum aestivum* L

Wheat shall not contain more than

- (a) 14.0% m/m moisture;
- (b) 1 % m/m extraneous matter and
- (c) 6 % m/m damaged grains.

(8) DURUM WHEAT shall be the grains obtained from varieties of the species *Triticum durum* Desf

Durum wheat shall not contain more than

- (a) 14.0% m/m moisture;
- (b) 1 % m/m extraneous matter **and**
- (c) 6 % m/m damaged grains;

(9) BLACK GRAM (URID, OORID) shall be the whole seed of *Vigna mungo* L. Hepper syn. *Phaseolus mungo* Linn.

Black gram shall not contain more than

- (a) 12.0 % m/m moisture;
- (b) 1% m/m extraneous matter and
- (c) 5 % m/m damaged seeds

(10) COWPEA shall be mature , whole seed of *Vigna sinensis*(L.) Savi exd Hassk. syn. *Vigna unguiculata* (L.) Walp.,*Vigna sesquipedalis* Fruhw

Cowpea shall not contain -more than

- (a) 14.0 % m/m moisture;
- (b) 1 % m/m extraneous matter; and
- (c) 5 % m/m damaged seeds.

(11) GRAM (CHANA WHOLE, CHICK PEA) shall be the dried grains of *Cicer arietinum* Linn

Gram shall not contain more than

- (a) 14.0% m/m moisture;
- (b) 1 % m/m extraneous matter and
- (c) 5 % m/m damaged grains.

(12) GREEN GRAM (MOONG WHOLE) shall be the mature whole seed of *Phaseolus aureus* Roxb.,syn.*Phaseolus radiatus*L.,*Vigna radiata* (L).Wilczek.

Green gram shall not contain more than

- (a) 14.0% m/m of moisture;
- (b) 1 % m/m extraneous matter; and
- (c) 5 % m/m damaged seeds

- (13) **MASOOR (MASUR,LENTILS) WHOLE** shall be the grain of *Lens culinaris* Medik.syn. *Lens esculenta* Moench.

Masoor whole shall not contain more than

- (a) 14.0% m/m moisture;
- (b) 5 % m/m extraneous matter; and
- (c) 10 % m/m defective grains.

- (14) **PEANUT (GROUNDNUT)** either in the pods or in the form of kernels shall be from varieties of the species *Arachis hypogaea* L.

Peanut shall not contain- more than

- (a) 10.0 % m/m moisture for peanuts in pod and 9.0% m/m moisture for peanut kernels;
- (b) 0.2% m/m rancid or decayed kernels;
- (c) 1 % m/m extraneous matter and
- (d) 5 % m/m damaged kernels.

- (15) **SOYBEAN (SOYABEAN)** shall be the mature whole seed of *Glycine max* L. Merr.

Soybean shall not contain more than

- (a) 14.0 % m/m moisture;
- (b) 1-% m/m extraneous matter and
- (c) 3 % m/m damaged seeds.

- (16) **BLACK GRAM DHAL (URID DHAL, OORID DHAL)** shall be the split seeds or split decorticated seed of *Vigna mungo* L. Hepper syn. *Phaseolus mungo* Linn.

(I) Black gram dhal shall not contain more than

- (a) 12.0 % m/m moisture;
- (b) 1 % m/m extraneous matter and
- (c) 5 % m/m damaged seeds.

- (17) **GRAM DHAL (CHANA DHAL, CHICK PEA DHAL)** shall be split grains of *Cicer arietinum* Linn

Gram dhal shall not contain more than

- (a) 12.0 % m/m moisture;
- (b) 1 % m/m extraneous matter and
- (c) 5 % m/m damaged grains.

(18) COWPEA DHAL shall be the split decorticated seed of *Vigna sinensis* (L.) Savi exd Hassk syn. *Vigna unguiculata*(L.) Walp. *Vigna sesquipedalis* Frufw.

Cowpea dhal shall not contain more than

- (a) 12.0 %m/m moisture;
- (b) 1 % m/m extraneous matter and
- (c) 5 % m/m damaged seeds.

(19) MASOOR DHAL (MASUR DHAL, SPLIT LENTILS Red/yellow) shall be the split decorticated seed of *Lens culinaris* Medic. Syn *Lens esculenta* Moench.

Masoor dhal shall not contain more than

- (a) 12.0% m/m moisture;
- (b) 1 % m/m extraneous matter and
- (c) 2 % m/m damaged seeds.

(20) GREEN GRAM DHAL (MOONG DHAL) shall be the split seed of *Phaseolus aureus* Roxb ,syn. *Phaseolus radiator* L., *Vigna radiata*(L).Wilczek

Green gram dhal shall not contain more than

- (a) 12.0% m/m moisture;
- (b) 1 % m/m extraneous matter and
- (c) 2 % m/m damaged seeds.

(21) TOOR DHAL shall be the split decorticated seed of *Cajanus cajan* Mill sp

Toor dhal shall not contain more than

- (a) 12.0% m/m moisture;
- (b) 1 % m/m extraneous matter and
- (c) 2 % m/m damaged seeds.

(22) YELLOW SPLIT PEAS (VATANA) , shall be the split decorticated seed of *Pisum sativum*

Yellow split peas shall not contain more than

- (a) 12.0% m/m moisture;
- (b) 1 % m/m extraneous matter and
- (c) 2 % m/m damaged seeds.

(23) ANY OTHER FOOD GRAINS/SEEDS not specified in these Regulations

(I) Any other food grain/seed shall not contain more than

- (a) 14.0 % m/m moisture;
- (b) 1 % m/m extraneous matter; and
- (c) 5 % m/m damaged grains.

(24) ANY OTHER DHAL FOOD GRAIN not specified in these Regulations

Any other Dhal shall not contain more than

- (a) 12.0% m/m moisture;
- (b) 1 % m/m extraneous matter and
- (c) 2 % m/m damaged grains.

(25) BARLEY POWDER shall be the product obtained by grinding the dehusked grain of *Hordeum vulgare* L or *Hordeum distichon*.

(i) Barley powder shall not contain more than

- (a) 13.0 % m/m moisture;
- (b) 1.0 % m/m total ash, on dry basis;
- (c) 0.1 % m/m acid insoluble ash, on dry basis; and
- (d) 0.5 % m/m crude fibre, on dry basis.

(ii) Barley powder shall not contain extraneous flour, starch or extraneous matter

(26) BLACK GRAM FLOUR (URID FLOUR, OORID FLOUR) shall be the product obtained by grinding the decorticated seed of *Vigna mungo* L. Hepper. syn *Phaseolus mungo* Linn.

(i) Black gram flour shall not contain more than

- (a) 13.0 % m/m moisture; and
- (b) 0.1% m/m acid insoluble ash, on dry basis.

(ii) Black gram flour shall contain not less than 6.0 % m/m protein (Nx6.25),
on dry basis;

(iii) Black gram flour shall not contain extraneous flour, starch or extraneous matter

(27) CASSAVA (MANIHOT, MANIOC, TAPIOCA) FLOUR shall be the product derived from clean and sound tubers of *Manihot esculanta* Crantz. Syn *Manihot utilissima*.

(i) Cassava flour shall not contain more than

- (a) 13.0 % m/m moisture;
- (b) 1.5 % m/m total ash on dry basis;
- (c) 0.1% m/m acid insoluble ash; and
- (d) 10 mg/kg of hydrogen cyanide.

(ii) Cassava flour shall not contain extraneous flour, starch or extraneous matter.

(28) CORN (MAIZE) FLOUR shall be the product obtained by grinding the cereal *Zea mays* L

(i) Corn flour shall not contain more than

- (a) **13.0%** m/m moisture.
- (b) **1.0%** m/m total ash, on dry basis; and
- (c) **0.1 %** m/m acid insoluble ash, on dry basis.

(ii) Corn flour shall contain

- (a) not less than **6.0 %** m/m protein(**N % x6.25**) on dry basis;
- (b) no extraneous flour or starch or any other extraneous matter.

(29) KURAKKAN FLOUR shall be the product obtained by grinding and sieving the millet *Eleusine coracana* L. Gaertn.

(i) Kurakkan flour shall not contain more than

- (a) **13.0%** m/m moisture;
- (b) **2.5%** m/m total ash, on dry basis: and
- (c) **0.1%** m/m acid insoluble ash, on dry basis;

(ii) Kurakkan flour shall contain no extraneous flour, starch or extraneous matter.

(iii) Kurakkan flour shall contain not less than **6.0 %** m/m protein (**N% x 6.25**) on dry basis.

(30) OAT FLOUR shall be the product obtained by grinding and sieving seeds of *Avena Sativa*

(i) Oat flour shall not contain more than

- (a) 10.0% m/m moisture;
- (b) 2.5% m/m total ash, on dry basis; and
- (c) 0.1% m/m acid insoluble ash, on dry basis;

(ii) Oat flour shall contain

- (a) not less than 8.0 % m/m protein (N% x 5.70) on dry basis
- (b) no extraneous flour or starch_

(31) RICE FLOUR (GROUND RICE) shall be the product obtained by grinding cleaned rice, that is milled grain of *Oryza sativa* L

(i) Rice flour shall not contain more than

- (a) 13.0% m/m moisture;
- (b) 1.0% m/m total ash, on dry basis; and
- (c) 0.1% m/m acid insoluble ash, on dry basis

(ii) Rice flour shall contain no extraneous flour, starch or extraneous matter.

(32) WHOLE WHEAT FLOUR-(ATTA FLOUR) shall be the clean, sound product obtained by grinding and bolting cleaned cereal *Triticum aestivum* L or *Triticum compactum* Host and shall contain all the constituents of wheat.

(i) Whole wheat flour shall not contain more than

- (a) 13.0% m/m moisture;
- (b) 2.0% m/m total ash, on dry basis; and
- (c) 0.3% m/m acid insoluble ash, on dry basis.

(33) WHEAT FLOUR shall be the cleaned, sound product obtained by grinding and bolting clean cereal *Triticum aestivum* L. or *Triticum compactum* Host.

(i) Wheat flour shall have the characteristic taste and odour of wheat flour and be free from abnormal flavours.

(ii) Wheat flour shall be free from insect and fungal infestation, rodent contamination, dirt, dead and living insects and other extraneous matter.

(iii) Wheat flour shall not contain pesticide residues in excess of the limits as prescribed in Schedule I.

(iv) Wheat flour shall not contain more than

(a) 14.0 % m/m moisture;

(b) 0.6 % m/m total ash, on dry basis; and

(c) 0.3% m/m acid insoluble ash, on dry basis.

(v) Wheat flour shall contain

(a) not less than 9.0 % m/m protein ($N\% \times 5.70$) on dry basis

(b) not less than 8 % m/m gluten, on dry basis; and

(c) no extraneous flour or starch.

(vi) The food additives given in Schedule III may be permitted in wheat flour within the limits specified.

(34) DURUM WHEAT FLOUR shall be the product prepared from the grain of durum wheat (*Triticum durum* Desf) by grinding or milling processes in which the bran and germ are essentially removed and the remainder is comminuted to a suitable degree by fineness.

(i) Durum wheat flour shall contain not less than 11.0% m/m protein (N% x 5.70) on dry basis;

(ii) Durum wheat flour shall not contain more than

- (a) 13.0 % m/m moisture;
- (b) 1.5% m/m of total ash on dry basis; and
- (c) 0.3 % m/m acid insoluble ash on dry basis.

(35) SEMOLINA (RULANG, FARINA, SUJI, AWA, BAJRA) shall be the product prepared from cleaned cereal of *Triticum durum* Desf or *Triticum aestivum* L by the process of grinding and bolting.

(i) Semolina shall not contain more than

- (a) 13.0 % m/m moisture;
- (b) 1.0 % m/m total ash, on dry basis; and
- (c) 0.1% m/m acid insoluble ash, on dry basis.

(ii) Semolina shall contain no extraneous flour, starch or extraneous matter;

(iii) The particle size of semolina shall be such that it passes through 1.18 mm sieve (BS 14) and not more than 3 per cent passes through 250 µm sieve (BS 60)

(36) ARROWROOT STARCH (ARROWROOT FLOUR, ARROWROOT POWDER) shall be the separated and purified starch from the rhizomes of the plant known as *Maranta arundinacea* or from *Curcuma augustifolia*.

(i) Arrowroot starch shall not contain more than

- (a) 13.0% m/m moisture; and
- (b) 0.3% m/m acid insoluble ash on dry basis.

(ii) Arrowroot starch shall contain no extraneous flour, starch or extraneous matter

(37) SAGO shall be the small, hard globules or pearls obtained from the starch of the Sago palm, *Metroxylon sago* or *Metroxylon rumphii*.

(i) Sago shall not contain more than

- (a) 12.0% m/m moisture;
- (b) 0.4% m/m total ash on dry basis; and
- (c) 0.1% m/m acid insoluble ash on dry basis;

(ii) Sago shall not contain extraneous starch or any other extraneous matter including natural colouring substances.

(38) MANIOC (TAPIOCA) SAGO shall be the small, hard globules or pearls obtained from *Metroxylon rumphii* or the tubers of *tapioca (cassava)*, *Manihot esculenta* Crantz syn. *Manihot utilissima*..

(i) Manioc Sago shall not contain more than

- (a) 12.0% m/m moisture;
- (b) 0.4% m/m total ash, on dry basis;
- (c) 0.1% m/m acid insoluble ash, on dry basis; and
- (d) 10 mg/kg hydrogen cyanide.

(iii) Manioc sago shall not contain extraneous starch or any other extraneous matter including natural colouring substances

(39) CUSTARD POWDER shall be the product prepared from maize or tapioca starch and may contain edible common salt, permitted flavouring and permitted colouring substances, milk solids and egg solids. It shall be in the form of a fine powder.

(i) Custard powder shall not contain more than

- (a) 12.0 % m/m moisture;
- (b) 1.0 % m/m total ash , on dry basis;
- (c) 0.1 % m/m acid insoluble ash, on dry basis; and
- (d) 100 mg/kg sulphur dioxide if it contains milk solids and/or egg solids

(40) CORN FLAKES shall be the product obtained from dehulled, degermed and cooked corn (*Zea mays* L.) by flaking, partially drying and toasting. It shall be in the form of crisp flakes of reasonably uniform size and golden brown in colour. It shall be free of dirt, insects, larvai and impurities and other extraneous matter.

(i) Corn flakes shall not contain more than

- (a) 7.5% m/m moisture;
- (b) 1.0 % m/m total ash, on dry basis; and
- (c) 0.1 % m/m acid insoluble ash, on dry basis.

(41) ROLLED OATS (QUICK COOKING OATS) shall be the product obtained from

sound hulled oats (*Avena sativa* and *Avena byzantina*).

(i) Rolled oats shall not contain more than -

- (a) 10.0% m/m moisture;
- (b) 2.0 % m/m total ash, on dry basis;
- (c) 0.1% m/m acid insoluble ash, on dry basis; and
- (d) 2.0% m/m crude fibre, on dry basis;

(ii) Rolled oats shall contain

- (a) not less than 1.8% m/m nitrogen, on dry basis; and
- (b) no added colouring and flavouring substances.

(42) RICE FLAKES (HABALA, AVAL) shall be the product obtained from paddy (*Oryza sativa* L) by flaking, partially drying and toasting.

(i) Rice flakes shall not contain more than

- (a) 14.0% m/m moisture;
- (b) 0.7% m/m crude fibre, on dry basis;
- (c) 1.0 % m/m total ash, on dry basis; and
- (d) 0.1% m/m acid insoluble ash, on dry basis.

(43A) WHITE BREAD shall be the product. prepared from dough which has been fermented by yeast or otherwise leavened and subsequently baked, the dough being made from wheat flour and potable water with or without sugar, milk and milk products (condensed milk, whole or skimmed milk powder), edible starches (tapioca, kurakkan, oats, corn, rice and soybean flours and/or potato starch) singly or in combination, gluten, malt products, edible oils and fats, vitamin B₁ and nicotinic acid or nicotinamide,

(i) White bread shall not contain more than

- (a) 40 % m/m moisture;
- (b) 0.1 % m/m acid insoluble ash, on dry basis and
- (c) 0.2 % m/m crude fibre, on dry basis.

(ii) White bread shall not contain any fungal and insect infestation, rodent contamination and any extraneous matter

(iii) The food additives given in Schedule IV may be permitted in white bread within the limits specified.

(43B) WHOLEMEAL BREAD (BROWN BREAD) shall be the bread obtained by baking a yeast leavened dough prepared from whole meal wheat flour and potable water or a mixture of whole meal flour and wheat flour containing not less than 60% on flour basis of the whole meal wheat flour and potable water.

(i) Whole meal bread shall not contain more than

- (a) 40 % m/m moisture;
- (b) 0.1% m/m acid insoluble ash, on dry basis.

(ii) Whole meal bread shall contain not less than 0.6% m/m crude fiber on dry basis.

(iv) The percentage of whole meal wheat flour used shall be declared on the label of a package containing whole meal bread.

(v) The food additives given in Schedule IV are permitted for use in whole meal bread **within** the limits specified.

(43C) FORTIFIED BREAD shall be bread fulfilling the requirements for white bread and fortified with vitamins and/or minerals and/or amino acids.

(43D) MILK BREAD shall be the bread obtained by baking a yeast leavened dough prepared from wheat flour, **milk** and/or whole meal wheat flour and potable water. It shall fulfill the requirements of white bread or whole meal bread, as the case may be.

Milk bread shall contain not less than 4 % non fat milk solids, on flour basis.

(43E) FRUIT BREAD (FRUIT LOAF) shall be the bread obtained by baking a yeast leavened dough prepared, with or without spices, from wheat flour and/or whole meal wheat flour and potable water. It shall contain raisins, currants, sultanas or dried fruits, or any other suitable fruit in a proportion not less than 10 % of the flour.

Fruit bread shall not contain more than 0.2% m/m acid insoluble ash, on dry basis.

(43F)'X' BREAD where 'X' stands for Kurakkan, Soya or Multigrain) shall be bread where the kurakkan, soya or multigrain content shall be not less than 10 % m/m if the bread is to be labeled as "Kurakkan bread", "Soya bread" or "Multigrain bread" as the case may be.

(44) OTHER LEAVENED BAKERY PRODUCTS such as buns, fish buns, seeni sambol buns, hot dog buns, dinner buns, egg buns or other similar products shall mean the products prepared from a mixture of wheat flour, whole wheat flour, potable water, edible common salt, yeast or other fermentative medium with or without condensed milk, milk powder (whole or skimmed), whey, gluten, sugar, jaggery, liquid glucose, malt products, edible starches and flour, edible groundnut flour, edible soy flour, albumin, protein concentrates and isolates, fat/shortening, lysine, vitamins, spices and condiments or their extracts, fruit products (candied, glazed or crystallized), nuts, nut products and vinegar. 2

(i) Leavened bakery products shall not contain more than

(a) 30.0 % m/m moisture;

(b) 0.1% m/m acid insoluble ash, on dry basis for plain buns and 0.2% m/m for other buns.

(ii) Leavened bakery products shall not contain any fungal and insect infestation, rodent contamination and any extraneous matter.

(iii) Leavened bakery products shall be free from mould and rope growth.

(iv) The food additives given in Schedule IV may be permitted in leaved bakery products within the limits specified.

(viii) Sandwiched, filled and/or coated biscuits, crackers and cookies shall comply with the microbiological limits specified below:

	Microorganism	Maximum Limit
(a)	Aerobic plate count per gram	1×10^4
(b)	Yeast and Mould count per gram	1×10^3
(c)	Coliforms, (MPN) per gram	1×10^2
(d)	<i>Escherichia coli</i> , (MPN) in 1 gram	Absent
(e)	<i>Staphylococcus aureus</i> per gram	1×10^2
(f)	<i>Salmonella</i> in 25 gram	Absent

(45)WAFERS shall be the products obtained from baking a batter prepared from a mixture of wheat flour, fat/shortening, leavening agents and potable water with or without sugars and sugar products, milk and milk products, edible flours, edible starches, nuts, fruits and fruit products, spices, condiments and their extracts, processed cereals, ground coffee, cocoa powder, chocolate, edible vegetable products, edible common salt, mixed tocopherols, any acid reacting component as a supplement for leavening agents, vinegar and gluten.

There are three varieties of wafers namely plain wafers, sandwiched wafers and coated wafers._

- (i) Wafers shall not show signs of under-baking or over baking. It shall be crispy, crunchy and light in texture and also shall be free from dampness caused by the absorption of moisture.
- (ii) Plain wafers shall have an agreeable odour typical of well-baked wafers. For other types the coating and the filling shall have a pleasant flavour/odour. It shall be free from rancid and other objectionable taste.
- (iii) Wafers shall be free from any extraneous matter.
- (iv) Wafers shall not contain more than
 - (a) 2.5% moisture (in the case of sandwiched/coated wafers, a maximum 6.0 % m/m may be allowed);
 - (b) 0.1% m/m acid insoluble ash, on dry basis; and
 - (c) 1.0% m/m acidity of extracted fat expressed as oleic acid.
- (v) The food additives given in Schedule VI may be permitted in wafers within the limits specified.
- (vi) Sandwiched or coated wafers shall comply with the microbiological limits specified below:

	Microorganism	Limit
(a)	Yeast and Mould count per gram	Less than 1×10^2
(b)	Coliforms, (MPN) per gram	Not more than 1×10^2
(c)	<i>Escherichia coli</i>, (MPN)per gram	Absent
(d)	<i>Staphylococcus aureus</i> per gram	Not more than 1×10^2
(e)	<i>Salmonella</i> per 25 gram	Absent

(46) EXTRUDED SNACKS shall be the products obtained from the process of extrusion cooking of a starch base such as dehusked and/or degermed cereals and millets, wheat flour, corn meal, rice meal, edible tubers and starches and dehusked pulses. It may contain edible vegetable oils and fats, edible hydrogenated fat or ghee, edible common salt, spices, spice extracts, condiments, cheese powder, dextrins, sugar and sugar products nut, vegetable powder, cocoa powder and chocolate.

(i) Extruded snacks shall not contain more than

- (a) 6.0 % m/m moisture;
- (b) 25% m/m fat, on dry basis;
- (c) 0.1% m/m acid insoluble ash, on dry basis; and
- (d) a peroxide value of 10 milliequivalents oxygen per kg of extracted oil.

(ii) The food additives given in Schedule VII may be permitted in extruded snacks within the limits specified.

(iii) Extruded snacks shall comply with the microbiological limits specified below:

	Microorganism	Limit
(a)	Aerobic plate count per gram	1×10^4
(b)	Coliforms, (MPN) per gram	1×10
(c)	<i>Escherichia coli</i> , (MPN) per gram	Absent
(d)	<i>Salmonella</i> per 25 gram	Absent

(47) PAPADAM (PAPAD) shall be the product obtained from black gram flour; potable water and sodium hydrogen carbonate (INS 500(ii)). It may contain wheat flour, rice flour, maize flour, sorghum flour, potato flour, cassava flour, green gram flour edible vegetable oils, edible common salt, spices and sesame (gingelly) seeds.

(i) Papadam shall contain not less than 75% m/m black gram flour.

(ii) Papadam shall not contain more than

- (a) 14.0 % m/m moisture;
- (b) 12 % m/m total ash, on dry basis;
- (c) 0.3% m/m acid insoluble ash, on dry basis;
- (d) 3.0% m/m fat, on dry basis;
- (e) 1.0-% m/m of crude fibre on dry basis; and
- (f) 2.5% m/m alkalinity of ash, on dry basis,(as sodium carbonate).

48) PASTA PRODUCTS (MACARONI, SPAGHETTI, VERMICELLI, NOODLES)

shall be the products obtained by drying formed units of dough made from wheat flour and/or wheat semolina and/or durum wheat semolina and potable water with or without the addition of the flours of rice, kurakkan, oats, soya, cassava, maize and sorghum, milk powder, eggs and egg powder, gluten, edible vegetable oil, spices, condiments, spice extracts, vitamins and minerals.

(i) Pasta products may be presented in the forms as given in Schedule VIII.

(ii) "Rice noodles" or "Rice Vermicelli" shall be made from rice flour with or without the addition of other edible flours. The rice flour content shall be not less than 80%. It shall be made by extrusion, steaming and drying.

(iii) The kurakkan and soya content shall be not less than 10 % m/m if the noodles are to be labeled as "Kurakkan noodles" and "Soya noodles" as the case may be.

(iv) Pasta products shall be free from moulds, insect infestation, impurities and any other foreign matter.

(v) Pasta products shall be free from any evidence of staleness, bitterness, and from any other objectionable flavour and odour.

(vi) Pasta products shall not contain more than 10 per cent of broken and misshapen units.

(vii) Pasta products shall not contain more than

(a) 12.0% m/m moisture;

(b) 10% m/m total solids in gruel except for rice noodles where this value shall not be more 6% m/m;

(c) 1.0% m/m total ash* on dry basis. If food grade salt is added this value shall not be more than 1.5% m/m.;

(d) 0.1 % m/m acid insoluble ash on dry basis; and

(e) a Peroxide value of 10 milli equivalents oxygen per kilogram of extracted oil; *

*4.0% on dry basis (max) for products from composite flours and mineral fortification

(viii) Pasta products shall contain not less than 9.0% total protein on dry basis while for composite flours this value shall be 7.0%.

(ix) Pasta products shall not contain any extraneous matter;

(49) INSTANT NOODLES shall be the product prepared from wheat flour and/or rice flour and/or other edible flours and/or starches and potable water as the main ingredients, with or without the addition of edible vegetable oils, gluten, eggs and egg products, milk and milk products, non dairy creamer, fruits and vegetables (prepared, dehydrated or pulped), meat, fish, crustaceans and mollusks, legumes, nuts, food grade salt, spices, herbs and condiments, sugar, dextrose, glucose syrup, maltodextrin, yeast extract, sauces, tomato powder, coconut milk powder, cheese powder, desiccated coconut, whey powder, caramel powder, sodium caseinate, edible protein and hydrolysed vegetable protein. It may or may not be treated by alkaline agents. It is characterized by the use of pregelatinization process and dehydration either by frying or by other methods. The product may be packaged with or without noodle seasonings, or in the form of seasoned

noodle and with or without noodle garnish(s) in separate pouches, or sprayed on noodle, dehydrated (check with CODEX) and ready for consumption or cooking.

(i) Instant noodles shall be acceptable in terms of appearance, texture, aroma, taste and colour and be free from any undesirable off-flavours and odours.

(ii) Instant noodles shall be free from moulds, insect infestation, impurities and any other foreign matter.

(iii) Instant noodles shall be free from any evidence of staleness.

(iv) Instant noodles shall not contain more than 10 per cent of broken and misshapen units.

(v) Instant noodles shall not contain more than

(a) (i) 13.0% m/m moisture for non fried noodles;

(ii) 10.0% m/m for fried, snack, cup noodles;

(b) 1.0% m/m total ash* on dry basis;

(c) 0.1% m/m acid insoluble ash on dry basis;

(d) 9.0% m/m total protein,**(on dry basis), min.

(e) an acid value of 2 mg KOH per gram extracted oil; and

(f) a Peroxide value of

(i) 10*** milli equivalents oxygen per kilogram of extracted oil for fried, snack, cup noodles;

(ii) 1.0 milli equivalents oxygen per kilogram of extracted oil for non-fried noodles

*If salt is added, total ash, per cent by mass shall not exceed 1.5. In case of snack noodles, cup noodle, mineral fortified noodles and products with composite flours the total ash per cent by mass (on dry basis) shall be 4.0% (max).

** For products with 100 per cent rice flour and composite flours, total protein shall not be less than 7.0% and for 100 per cent millet products total protein shall not be less than 6.0%.

*** Also applicable to the content in the sachets

(vi) The food additives in Schedule IX may be permitted in instant noodles within the limits specified.

(50) SOY (SOYA) PROTEIN PRODUCTS shall be the products obtained by the removal or partial removal from soybeans of certain major non-protein constituents such as water, oil and carbohydrates.

(i) Soy protein products shall contain not more than

- (a) 10.0% m/m moisture;
- (b) 8.0% m/m total ash, on dry basis.

(ii) Crude protein content ($N\% \times 6.25$) on dry basis for soy products shall be

- (a) Soy protein flour - not less than 50% m/m and not more than 65% m/m;
- (b) Soy protein concentrate –more than 65% m/m and not more than 90% m/m; and
- (c) Soy protein isolate – more than 90% m/m.

(iii) **LABELLING**

(a) The name of the product to be declared on the label shall be:

“Soy protein flour” or “Soya protein flour” when fulfilling (ii) (a) above;

“Soy protein concentrate” or “Soya protein concentrate” when fulfilling (ii) (b) above;

“Soy protein isolate” or “Soya protein isolate” or “Isolated soy protein” or “Isolated soya protein” when fulfilling (ii) (c) above;

(b) The name may include a term which accurately describes the physical form of the product e.g “granules” or “bits”

(51) TEXTURED SOYA PROTEIN shall be the high protein product having a fibrous texture, obtained from defatted soya flour and other soya sources processed under controlled conditions of moisture, temperature and pressure. Separate sachets may contain edible vegetable oil, food grade salt, sugar, spices and condiments, modified starches, vitamins and minerals, permitted colouring substances, permitted flavouring substances and flavour enhancers and antioxidants,

(i) Textured soy protein shall not contain more than

- (a) 10.0% m/m moisture;
 - (b) 1.0 % m/m fat, on dry basis;
 - (c) 8.0 % m/m total ash, on dry basis;
 - (d) 0.1% m/m acid insoluble ash, on dry basis;
 - (e) 3% m/m crude fibre, on dry basis;
 - (f) a Peroxide value* of 10.0 milli equivalenceoxygen per kilogram of extracted oil;
 - (g) 0.1% free fatty acid* as oleic acid
- *for sachets containing vegetable oil only

(ii)Textured soy protein shall not contain

- (a) less than 48 % m/m protein; and
any extraneous matter.

(iii)Textured soy protein shall be reasonably uniform in shape and size.

(iv)Textured soy protein shall be free from objectionable flavour and odour.

(v)Textured soy protein shall be free from insect infestations.

(vi)Textured soya protein shall conform to the microbiological limits given below:

S No.	Test	Limit (cfu)
i)	Aerobic plate count, max, per g	1 x 10 ³
ii)	Coliforms, max, per g	1 x 10 ¹
iii)	<i>Escherichia coli</i> (MPN), in 1 g	Absent
iv)	Yeast and mould, max, per g	1 x10 ³
v)	<i>Salmonella</i> in 25 g	Absent

(vii)The product shall not exceed the limit given in Schedule II for total aflatoxin,

(52) TEXTURED PLANT PROTEIN (TEXTURED VEGETABLE PROTEIN) shall be the high protein product having a fibrous texture, obtained from plant sources (soya flour, soya protein concentrates and isolate, edible legumes, cereals and oilseed meal), processed under controlled conditions of moisture, temperature and pressure. Separate sachets may contain edible vegetable oil, food grade salt, sugar, spices, condiments, modified starches, vitamins and minerals, permitted colouring substances, permitted flavouring substances and flavour enhancers, antioxidants,dehydrated vetables and sauces,

- (i) Textured plant protein shall not contain more than
 - (a) 10.0% m/m moisture;
 - (b) 8.0 % m/m total ash on dry basis;
 - (c) 0.3% m/m acid insoluble ash, on dry basis;
 - (d) 10.0 % m/m crude fibre on dry basis.
 - (e) a Peroxide value* of 10.0 milli equivalents oxygen per kilogram of extracted oil;
 - (f) 0.1% free fatty acid* as oleic acid.

* for sachets containing vegetable oil only
- (ii) Textured plant protein shall not contain less than 40 % m/m protein; and
 - (a) any extraneous matter.
 - (b)
- (iii) Textured plant protein shall be reasonably uniform in shape and size.
- (iv) Textured plant protein shall be free from objectionable flavour and odour.
- (v) Textured plant protein shall be free from insect infestations.
- (vii) Textured plant protein shall conform to the microbiological limits given for textured protein.

(53) Flour mixes (Hopper/Dhosai/Idli Mix) shall be mixtures of cereal flours and/or legumes flours, and yeast with or without edible common salt. In order to preserve its traditional nature it shall not contain additives or any other chemicals. These will be labeled as Hopper Mix, Dhosai Mix or Idli Mix respectively and the word “instant” shall not be used in labeling the product or any similar product using food additives.

- (i) Hopper/Dhosai/Idli Mix shall not contain more than
 - (a) 14.0 % m/m moisture;
 - (b) 3.5 % m/m total ash, on dry basis; and
 - (c) 0.1%-m/m acid insoluble ash, on dry basis.

Hopper/Dhosai/Idli mix shall conform to the microbiological limits given below:

	Test	Limit (cfu)
i)	Aerobic plate count, max, per g	1×10^3
ii)	Coliforms, max, per g	1×10^1
iii)	<i>Escherichia coli</i> (MPN), in 1 g	Absent
iv)	Yeast and mould, max, per g	1×10^3
v)	<i>Salmonella</i> in 25 g	Absent

(54A) CAKES shall be the baked product obtained from a batter containing essentially wheat flour, sugar and sugar products, fat/shortening and baking powder, with or without eggs or dried egg products, dried or preserved fruits, cocoa powder, chocolate, edible starches, edible flours, semolina, mixed tocopherols, milk and milk products, spices, herbs, desiccated coconut and potable water.

Eggs may be substituted with appropriate emulsifying agent in the preparation of eggless cakes.

- (i) Cakes shall be suitably baked. It shall not show signs of under baking or over baking.
- (ii) Cakes shall be moist, uniform in texture with even distribution of added ingredients like peel and fruits/ vegetables and shall be spongy. Texture shall be characteristic of the typical well-baked cake.
- (iii) Cakes shall have the flavour, aroma and colour characteristic of the typical well-baked cake.
- (iv) Cakes shall be free from any evidence of rancidity or other objectionable tastes or odours.
- (v) Cakes shall be free from extraneous matter, insect infestation and mould growth;
- (vi) Cakes shall not contain more than
 - (a) 15-27 % m/m moisture
 - (b) 0.1% m/m acid insoluble ash, on dry basis.
 - (c) 1.5 % m/m acidity of extracted fat(as palmitic acid)

(vii) The food additives given in Schedule X may be permitted in cakes within the limits specified:

(viii) Cakes shall comply with the microbiological limits specified below:

Microorganism	Limit(cfu)
Yeast and Mould count per gram (max)	1×10^2
<i>Escherichia coli</i> , (MPN) per gram(max)	Absent
<i>Staphylococcus aureus</i> per gram (max)	1×10^2
<i>Salmonella</i> per gram (max)	Absent

(ix) The free fatty acid content of the icing layer shall not be more than 1 % m/m

(54B) Butter cake is a cake containing entirely of butter fat and other ingredients permitted in (54A) without any filling or any coating.

(i) Butter cakes shall not contain more than

- (a) 15- 25% m/m moisture
- (b) 0.1% m/m acid insoluble ash, on dry basis.
- (c) 1.0 % m/m acidity of extracted fat(as palmitic acid)

(54C) Fruit/Vegetable cake is a cake containing dried or preserved fruits, vegetables and nuts not less than 15% m/m of the cake and other ingredients permitted in (53A).

(i) Fruit/Vegetable cakes shall not contain more than

- (a) 15-27 % m/m moisture
- (b) 0.1% m/m acid insoluble ash, on dry basis.
- (c) 1.5 % m/m acidity of extracted fat(as palmitic acid)

(54D) Sponge cake is a cake without fat/shortening, containing other ingredients permitted in (54A).

(Sponge cakes shall not contain more than

- (a) 15-30 % m/m moisture
- (b) 0.1% m/m acid insoluble ash, on dry basis.
- (c) 1.0 % m/m acidity of extracted fat(as palmitic acid)

(54E) Icing cake is a cake sandwiched and/or coated with icing sugar, dairy or non-dairy cream, jam, jelly, marshmallow, dried fruits or any other suitable mixture containing other ingredients permitted in (54A).

Icing cakes shall not contain more than

- (a) 15-**25** % m/m moisture
- (b) 0.1% m/m acid insoluble ash, on dry basis.
- (c) 1.0 % m/m acidity of extracted fat(as palmitic acid)

(54F) Swiss roll/Sponge roll is a product made by rolling sponge cake with dairy or non-dairy cream, icing sugar, jam or any other suitable **edible** filling **and/or coating containing other** ingredients permitted in (54A).

Swiss roll/Sponge roll shall not contain more than

- (a) 15-30 % m/m moisture
- (b) 0.1% m/m acid insoluble ash, on dry basis.
- (c) 1.0 % m/m acidity of extracted fat (as palmitic acid)

(55) Flour mixes (Hopper/Dhosai/Idli Mix) shall be mixtures of cereal flours and/or legumes flours, and yeast with or without edible common salt. In order to preserve its traditional nature it shall not contain additives or any other chemicals. These will be labeled as Hopper Mix, Dhosai Mix or Idli Mix respectively and the word “instant” shall not be used in labeling the product or any similar product using food additives.

- (i) Hopper/Dhosai/Idli Mix shall not contain more than
 - (a) 14.0 % m/m moisture;
 - (b) 3.5 % m/m total ash, on dry basis; and
 - (c) 0.1%-m/m acid insoluble ash, on dry basis.

Hopper/Dhosai/Idli mix shall conform to the microbiological limits given below:

	Test	Limit (cfu)
i)	Aerobic plate count, max, per g	1×10^3
ii)	Coliforms, max, per g	1×10^1
iii)	<i>Escherichia coli</i> (MPN), in 1 g	Absent
iv)	Yeast and mould, max, per g	1×10^3
v)	<i>Salmonella</i> in 25 g	Absent

(56A) CAKES shall be the baked product obtained from a batter containing essentially wheat flour, sugar and sugar products, fat/shortening and baking powder, with or without eggs or dried egg products, dried or preserved fruits, cocoa powder, chocolate, edible starches, edible flours, semolina, mixed tocopherols, milk and milk products, spices, herbs, desiccated coconut and potable water.

Eggs may be substituted with appropriate emulsifying agent in the preparation of eggless cakes.

- (i) Cakes shall be suitably baked. It shall not show signs of under baking or over baking.
- (ii) Cakes shall be moist, uniform in texture with even distribution of added ingredients like peel and fruits/ vegetables and shall be spongy. Texture shall be characteristic of the typical well-baked cake.
- (iii) Cakes shall have the flavour, aroma and colour characteristic of the typical well-baked cake.
- (iv) Cakes shall be free from any evidence of rancidity or other objectionable tastes or odours.
- (v) Cakes shall be free from extraneous matter, insect infestation and mould growth;
- (vi) Cakes shall not contain more than
 - (a) 15-27 % m/m moisture
 - (b) 0.1% m/m acid insoluble ash, on dry basis.
 - (c) 1.5 % m/m acidity of extracted fat(as palmitic acid)
- (vii) The food additives given in Schedule X may be permitted in cakes within the limits specified:

(viii) Cakes shall comply with the microbiological limits specified below:

(57) BAKING POWDER shall be the product obtained from the combination of sodium hydrogen carbonate and an acidic component, incorporated in an edible starch. It shall be capable of yielding carbon dioxide under conditions of baking

(i) The acidic components of baking powder may be

- (a) Tartaric acid (INS 334) or Potassium tartrate (INS 336) or a mixture of both;
- (b) Disodium diphosphate (INS 450(i)) with or without Calcium dihydrogen phosphate (INS 341(i)) ;
- (c) Calcium dihydrogen phosphate (INS 341(i)) with or without Di calcium diphosphate (INS 450(vi)) ;

(ii) Baking powder shall yield

- (a) not less than 8.0 % m/m available carbon dioxide ; and
- (b) not more than 1.5 % m/m residual carbon dioxide.

(58) PROCESSED CEREAL PRODUCTS shall be prepared from one or more milled cereal products, such as wheat, rice, barley, oats, rye, maize, millets, sorghum, buckwheat with or without legumes (pulses), coconut, starchy roots and stems and/or edible oilseeds. sugar and sugar products, milk and milk products, malt, fruits and vegetables, food grade salt, harmless L(+)lactic acid producing cultures, flavouring substances, fibre, oligosaccharides, chocolate, cocoa powder, edible vegetable oil, vitamins and minerals. The product may be pre-cooked requiring reconstitution with potable water or milk, dried requiring heating to boiling before consumption or as coated or filled biscuits.

(i) The milled cereal and legume content of the product shall not be less than 25% m/m.

(ii) Processed cereal products shall not contain more than-

- (a) 5.0 % moisture;
- (b) 5.0% m/m total ash, on dry basis;
- (c) 0.1% m/m acid insoluble ash, on dry basis.

(iii) The product shall not contain total aflatoxin in amounts as given in Schedule II;

(iv) Processed cereal products shall comply with the microbiological limits given below

	Type of product	Microorganism	Limit
(i)	Dried and instant products requiring reconstitution	Aerobic plate count per gram	5×10^4
		Coliforms per gram	1×10^2
		<i>Escherichia coli</i> per gram	Absent
		<i>Salmonella</i> per gram	Absent
		<i>Yeasts and moulds count</i>	1×10^2
(ii)	Dried products requiring heating to boiling before consumption	Aerobic plate count per gram	5×10^6
		Coliforms per gram	1×10^2
		<i>Escherichia coli</i> per gram	Absent
		<i>Salmonella</i> per gram	Absent
(iii)	Coated or filled dried biscuits	Aerobic plate count per gram	5×10^4
		Coliforms per gram	1×10^2
		<i>Escherichia coli</i> per gram	Absent
		<i>Salmonella</i> per gram	Absent

NOTE : *Aerobic plate count (APC) in products with added lactic acid producing cultures must not exceed the microbiological limits set in the Table 53(vi) prior to the addition of the lactic acid cultures to the food.*

(v) Processed cereal products may contain the food additives given in Schedule XI. The maximum levels given are for 100 g of product, ready for consumption.

(59) MALTED FOOD PRODUCT (MALT FOOD) is the product obtained by mixing malt/malt extract from barley and malt/malt extract from other cereal grains with cereal and/or legume flour with or without addition of whey powder, edible vegetable oil, maltodextrin, spices, eggs, egg powder, protein isolates, protein hydrolysates, edible common salt, liquid glucose, honey, coffee/coffee extracts, tea extracts, nuts, dietary fibre, vitamins, minerals and amino acids. It may contain added sugar and/or cocoa powder, It may be processed in such a manner to secure hydrolysis of starch. A product containing whole milk, skim milk powder and/or whole milk powder shall be designated as malted milk food.

(i) The grains, legumes and their products used in preparation of malt shall be sound, and free from insect infestation and insect fragments, rat excreta, fungal infested grains or any other type of insect or fungal damage.

(ii) Malted food shall be in the form of powder or granules or flakes and shall be free from lumps, dirt, other extraneous matter and substantially free from scorched particles.

(iii) The flavour of the malted food shall be characteristic and shall be free from objectionable flavour and odour.

(iv) Malted food shall be free from signs of mould growth.

(v) Malted food shall not contain more than

(a) 3.5% m/m moisture

(b) 7.0 % m/m total ash, on dry basis; and

(c) 0.1% m/m acid insoluble ash, on dry basis

(vi) a) Malted food shall contain not less than 8.0% m/m total protein (N % x 6.25) on dry basis.

b) Malted food shall contain not less than 4.0 % m/m fat and shall not contain more than 9.0% m/m fat on dry basis, whereas for products containing cocoa this value may be not more than 11.0% m/m, on dry basis.

(vii) Malted milk food shall contain not less than

a) 11.5% m/m total protein (N % x 6.25) on dry basis;

b) 7.0 % m/m fat on dry basis.

(viii) Microbiological requirements for malted food:

Test	Limit
(a) Aerobic plate count per gram (max)	5×10^4
(b) Coliforms MPN per gram	- absent
(c) Yeast and mould per gram	- absent
(d) <i>Escherichia coli</i> MPN per gram	- absent
(e) <i>Salmonella</i> in 25 gram	- absent

(x) Malted foods may contain the food additives given in Schedule XII not exceeding the maximum levels permitted:

(56) Division I and Division IV of the Food (Standards) Regulations 1989 made under the Food Act No: 26 of 1980 and published in *Gazette Extraordinary* No.637/18 of 22 November 1990 together with amendment on Maize Starch published in *Gazette Extraordinary* No.800/9 of 19 July 1993, Regulation 40.7 Malted Food/Malted Milk Powder of Food (Standards) Regulations 1989 published in *Gazette Extraordinary* No.823/16 of 16 June 1994 and Food (Bread Standards) Regulations 1994 made under the Food Act No: 26 of 1980 and published in *Gazette Extraordinary* No.834/18 of 31 August 1994 are hereby rescinded.

(60) Interpretations –

“Foreign/ **extraneous** matter” means any organic or inorganic matter other than the food grains or pulse referred to in the relevant paragraphs e.g husk, chaff, weeds, sand, lumps of clay and other kinds of grains or pulses.

“Damaged grain” or “damaged seed,” means kernels, which are distinctly identified as having been visibly affected by insects, heat, water, disease or any causative agent other than those, caused by the milling process.

Broken grain”: Broken kernels of rice, which are less than three-fourths of the length of whole kernel.

“Defective” means where whole lentil may be peeled, split, broken, distinctly green, frost damaged, sprouted, immature, wrinkled, markedly deteriorated or discoloured by weather or disease, pest damaged, heat damaged or otherwise damaged in a way which materially affects quality.

“Derived Products” means a food product containing more than 25% of cereals, pulses or legumes singly or in combination as a percentage of its total formulation.

“Foreign odour” means odours which are foreign to the relevant food grain and which, because their presence, render the food grain or pulse unfit for their normal usage.

“Insect infestation” means the presence of insects (live or dead) and their larval stages.

"Non dairy cream" means a homogeneous mixed preparation of hydrogenated fat or bakery shortening, flavours, permitted food colours and with or without icing sugar and other ingredients in small proportions.

SCHEDULE I

Regulation 2(i)

Part A-Rice

Pesticide	Maximum pesticide Residue limit RL mg/Kg
Carbosulfan	0.2
Chlorfuzuron	2.0
Diazinon	0.1
Edifenphos	0.02
Etofenprox	0.01
Ethiprole	0.2
Fenbucarb	0.5
Fipronil	0.02
Flutolanil	1.0
Hexaconazole	0.1
Isoprothiolane	1.0
Pencycuron	0.1
Phenthoate	0.2
Propiconazole	0.1
Quinalphos	0.2
Tebuconazole	1.5
Tebufenozide	0.1
Thiacloprid	0.02
Thiamethoxam	0.3
Thiophanate- methyl	1.0
Thiocyclam hydrogen oxalate	0.2

Part B – Maize

Pesticide	Maximum pesticide Residue limit RL mg/Kg
Diazinon	0.02
Etofenprox	0.05
Fipronil	0.1
Thiodicarb	0.02

Part C- Sorghum

Pesticide	Maximum pesticide Residue limit RL mg/Kg
Diazinon	0.02
Novaluron	3.0

Part D – Wheat flour

Pesticide	Maximum pesticide Residue limit RL mg/Kg
Carbaryl	0.2mg/Kg
Chlormequat	2mg/Kg
Chlorpyrifos	0.1mg/Kg
Deltamethrin	0.3mg/Kg
Dichlorvos	0.7mg/Kg
Diquat	0.5mg/Kg
Imidacloprid	0.03mg/Kg
Malathion	0.2mg/Kg
Methomyl	0.03mg/Kg
Permethrin	0.5mg/Kg
Piperonyl Butoxide	10mg/Kg
Sulfuryl fluoride	0.1mg.Kg

SCHEDULE II

Regulation 2(iv)

LIMITS FOR MYCOTOXINS IN CEREALS AND CEREAL PRODUCTS

	Name of Mycotoxin	Name of food	Maximum level micrograms per kilogram	
Aflatoxins				
			B ₁	Sum of B ₁ + B ₂ +G ₁ +G ₂
(1)		All cereals and all products derived from cereals including processed cereal products*	2.0	4.0
(2)		Maize and rice to be subjected to sorting and other physical treatments before human consumption or as an ingredient in food stuffs	5.0	10.0
(3)		Processed cereal foods for infants and young children	0.1	
(4)		Dietary foods for special medical purposes for infants	0.1	
Ochratoxin A				
(5)		Unprocessed cereals	5.0	
(6)		All products derived from unprocessed cereals including processed cereal products** and cereals intended for direct human consumption	3.0	
(7)		Processed cereal foods for infants and young children	0.5	
(8)		Dietary foods for special medical purposes for infants	0.5	
(9)		Wheat gluten not sold directly to consumer	8.0	
Deoxynivalenol				
(10)		Unprocessed cereals other than durum wheat, oats and maize	1250	
(11)		Unprocessed cereals durum wheat and oats	1750	
(12)		Unprocessed maize with the exception of unprocessed maize intended to be processed by wet milling	1750	
(13)		Cereals intended for direct human consumption, cereal flour, bran and germ as end product marketed for direct human consumption, with the exception of foodstuffs listed in (16),(17) and (18)	750	

(14)		Pasta (dry)	750
(15)		Bread (including small bakery wares), pastries, biscuits, cereal snacks and breakfast cereals	500
(16)		Processed cereal-based foods and baby foods for infants and young children	200
(17)		Milling fractions of maize with particle size > 500 micron.	750
(18)		Milling fractions of maize with particle size ≤ 500 micron	1250
Zearalenone			
(19)		Unprocessed cereals other than maize	100
(20)		Unprocessed maize with the exception of unprocessed maize intended to be processed by wet milling	350
(21)		Cereals intended for direct human consumption, cereal flour, bran and germ as end product marketed for direct human consumption, with the exception of foodstuffs listed in (24),(25),(26),(27) and (28).	75
(22)		Refined maize oil	400
(23)		Bread (including small bakery wares), pastries, biscuits, cereal snacks and breakfast cereals	50
(24)		Maize intended for direct human consumption, maize-based snacks and maize-based breakfast cereals	100
(25)		Processed cereal-based foods(excluding maize-based foods) and baby foods for infants and young children	20
(26)		Processed maize-based foods for infants and young children	20
(27)		Milling fractions of maize with particle size > 500 micron.	200
(28)		Milling fractions of maize with particle size ≤ 500 micron.	300
	Fumonisin		Sum of B ₁ and B ₂ Maximum levels (µg/kg)
(29)		Unprocessed maize, with the exception of unprocessed maize intended to be processed by wet milling	4 000
(30)		Maize intended for direct human consumption, maize-based foods for direct human consumption, with the exception of foodstuffs listed in (31) and (32).	1 000

(31)		Maize-based breakfast cereals and maize-based snacks	800
(32)		Processed maize-based foods and baby foods for infants and young children	200
(33)		Milling fractions of maize with particle size > 500 micron.	1 400
(34)		Milling fractions of maize with particle size ≤ 500 micron	2 000
Ergot sclerotia			
(35)		Unprocessed cereals ⁽¹⁸⁾ with the exception of corn and rice	0,5 g/kg

* excluding items (3) and (4)

** *excluding items (7) and (*

SCHEDULE III

Regulation 32(vi)

FOOD ADDITIVES FOR WHEAT FLOUR

Class	Name of Food Additive	INS Number	Limit mg/kg (max)
Flour improvers	Bacterial alpha amylases	1100(iii)	GMP
	Fungal alpha-amylases	1100(i)	GMP
	Benzoyl Peroxide	928	75
	Fungal proteases	1101 (i)	GMP
Flour treatment agents	L. Ascorbic acid	300	300
	Sodium ascorbate	301	300
	Potassium ascorbate	303	300
	Calcium dihydrogen phosphate	341 (i)	2,500
	Dicalcium hydrogen phosphate	341 (ii)	2,500
	Disodium diphosphate	450 (i)	2,500
	Azodicarbonamide	927a	45
	Sodium metabisulphite	223	200
	Sodium sulphite	222	200
	L-cystiene hydrochloride	920	
Emulsifying agent	Lecithin	322(i)	GMP
	Diacetyltartaric and fatty acid esters of glycerol	472a	3,000

SCHEDULE IV

Regulation 42A(iii), 42B(iv), 43(iv)

FOOD ADDITIVES FOR WHITE BREAD, WHOLEMEAL BREAD AND OTHER LEAVENED PRODUCTS

Class	Name of Food Additive	INS	Maximum Level mg/ Kg
Acidity Regulators	365	Sodium Fumarate	GMP
	351 (ii)	Potassium malate	GMP
	524	Sodium hydroxide	GMP
	260	Acetic Acid	2,500*
	270	Lactic Acid	2,500*
	330	Citric Acid	GMP
	298	Malic Acid	GMP
	334	Tartaric Acid	GMP
Emulsifying & Stabilizing agent (single or in combination)	464	Hydroxy propyl Methyl Cellulose	GMP
	473	Sucrose esters of fatty acids	GMP
	472(e)	Diacetyl tartaric and fatty acid esters of glycerol	6,000*
	420	Sorbitol	GMP
	322	Lecithin	GMO
	471	Mono and di glycerides of fatty acids(Glyceryl mono stearate)	GMP
	412	Guar Gum	GMP
	441	Gum Arabic	GMP
	481 (i)	Sodium stearoyl lactylate	5,000*
	482(ii)	Calcium stearoyl lactylate	5,000*
	476	Polyglycerol esters of interesterified ricinolic acid	2,000*
	477	Propylene glycol esters of fatty acids	15,000*
	335 (ii)	Sodium L(+)tartrate	4,000*
	337	Potassium sodium L(+)tartrate	4,000*
	491	Sorbitol monostearate	3,000*
Flour Improvers	1100(i)	Fungal alpha amylase	GMP

	1100	Bacterial amylases	100*
	923	Ammonium persulphate	2,500*
	341 (i)	Calcium diphosphates	10,000*
	450(i)	Disodium diphosphate	5,000*
	170(i)	Calcium Carbonate	5,000*
Flour treatment agent	510	Ammonium chloride	500*
	920	L-Cysteine and its hydrochlorides- sodium and potassium salt	90*
	942	Ammonium phosphate	2,500*
	300	Ascorbic Acid	300*
	922	Potassium persulphate	2,500*
	--	Baking powder	GMP
Leavening agent/Raising agent	503 (i)	Ammonium carbonate	5000
	503(ii)	Ammonium hydrogen carbonate	GMP
		Baker's yeast	GMP

- On flour basis

SCHEDULE V

REGULATION 44(vii)

PERMITTED FOOD ADDITIVES FOR BISCUITS, CRACKERS AND COOKIES,

Class	Name of Food Additive	INS Number	Limits mg/kg (max)
Leavening agents	Baking powder	-----	GMP
	Sodium hydrogen carbonate	500(ii)	GMP
	Ammonium carbonate	503(i)	GMP
	Ammonium hydrogen carbonate	503(ii)	GMP
	Baker's yeast	--	GMP
Emulsifying and Stabilizing agents	Lecithin	322	GMP
	Mono and di -glycerides of fatty acids(Glyceryl mono stearate)	471	GMP
	Hydroxy propyl methyl cellulose	464	GMP
	Pectins	440	GMP
	Sorbitan tristearate	492	10,000
	Sorbitan monostearate	491	10,000
	Sucrose esters of fatty acids	473	10,000
	Diacetyl tartaric and fatty acid esters of glycerol	472e	20,000
	Sucroglycerides	474	10,000
	Sodium stearoyl lactylate	481(i)	5,000
	Calcium stearoyl lactate	482(i)	5,000
	Acetylated distarch phosphate	1414	GMP
	Polyglycerol esters of fatty	477	15,000

	acids		
	Carob(Locust) bean gum	410	GMP
	Guar gum	412	GMP
	Gum Arabic(Acacia gum)	414	GMP
	Xanthan gum	415	GMP
	Potassium chloride	508	GMP
Flour improvers	Bacterial amylases	1100	GMP
	Amylases	1100	GMP
	Protease from Aspergillus orizae ver.	1101 (i)	GMP
	Lipases	1104	GMP
Flour treatment agents	Ascorbic acid	300	GMP
	Disodium diphosphate	450(i)	9300(as P)
Acidity regulators	Sodium metabisulphite	223	50(as residual SO ₂)
	Acetic acid	260	GMP
	Lactic acid	270	GMP
	Citric acid	330	GMP
	Malic acid	296	GMP
	Sodium hydroxide	524	GMP
	Sodium sulphate	514	
Humectant	Glycerol	422	GMP
Sweetener/ Humectant/ Sequesterant/emulsifier	Sorbitol	420(i)	GMP

SCHEDULE VI**Regulation 45(v)****FOOD ADDITIVES PERMITTED IN WAFERS**

Class	Name of Food Additive	INS Number	Limits mg/kg (max)
Acidity Regulators	Citric acid	330	GMP
	Malic acid	296	GMP
	Lactic acid	270	GMP
	Acetic acid	260	GMP
Leavening /Raising agents	Baking powder	-----	GMP
	Bakers yeast	--	GMP
	Sodium hydrogen carbonate	500(ii)	GMP
	Ammonium hydrogen carbonate	503(ii)	GMP
Emulsifying agents /stabilizers	Lecithin	322	GMP
	Mono- and di-glycerodes of fatty acids	471	GMP
	Sorbitan tristearate	492	GMP
	Disodium diphosphate	450(i)	9,300 (as P)

SCHEDULE VII**Regulation 46(ii)****FOOD ADDITIVES PERMITTED FOR EXTRUDED SNACKS**

Class	Name of Food Additive	INS Number	Limit mg/kg (max)
Acidity Regulator	Citric acid	330	GMP
	Tartaric acid	334	GMP
Leavening /Raising agents	Sodium hydrogen carbonate	500(ii)	GMP
	Ammonium bicarbonate	503 (ii)	GMP
	Baking Powder	-----	GMP

SCHEDULE VIII**Regulation 49(i)****FORMS OF PASTA PRODUCTS**

	Product	Form	Length (mm(min)	Diametre (mm)	Width (mm) (max)	Thickness (mm) (max)
1	Noodles	Solid rods	200	2.0(max)	-----	1.0-1.25
2		Ribbons	200	----	15	2.0
3	Folded noodles	Ribbons	---	----	----	0.75-2.0
4	Rice noodles/ vermicelli	Solid rods/ strand	-----	2. 0(max)	-----	-----
5	Long macaroni	tubes	250	2.5-7.0 (Outer)	---	1.0-1.5
6	Shortcut Macaroni	Various but defined shapes-shells,stars,squares,spirals etc				
7	Spaghetti	Solid rods	250	1.6 (min)	----	-----
8	Lasange sheets	square,rectangular& fancy shaped sheets				
9	Vermicelli	Solid rods	250	0.5–1.25	-----	----
10	Folded Vermicelli	Folded rods	----	0.5–1.25	----	----

SCHEDULE IX

Regulation 50(vii)

FOOD ADDITIVES PERMITTED FOR INSTANT NOODLES

Class	Name of Food Additive	INS Number	Limits mg/kg (max)
Acidity Regulators	Citric acid	330	GMP
	Acetic acid	260	GMP
	Potassium carbonate	501(i)	GMP
	Sodium carbonate	500(i)	GMP
	Sodium hydrogen carbonate	500(ii)	GMP
	Sodium lactate	325	GMP
Emulsifying agents	Acetylated distarch adipate	1422	GMP
	Sodium carboxy methyl cellulose	466	GMP
	Guar gum	412	GMP
	Xanthan gum	415	GMP
	Potassium chloide	508	GMP
	Ascorbic acid	300	GMP
	Propylene glycol alginate	405	1,000 (on fat basis)
	Lecithin	322	GMP
	Mono and diglycerides of fatty acids	471	GMP
	Diacetyl tartaric acid and fatty acid esters of glycerol	471e	10,000
	Propylene glycol esters of fatty acid	477	5,000
	Sorbitan monostearate	491	5,000
	Sodium stearoyl lactylate	481(i)	5,000
	Calcium stearoyl lactylate	482(i)	5,000
Anti-caking agent *	Polydimethyl siloxane	900a	50(only no added sugar products)
	Silicone dioxide amophus	551	GMP
Sequesterant	Sodium dihydrogen phosphate	339(i)	2,500
	Disodium hydrogen phosphate	339(ii)	2,500
	L(+) tartaric acid	334	7,500
	Sodium L(+) tartrate	335(ii)	7,500
	Potassium sodium L(+) tartrate	337	7,500
	Pentasodium triphosphate	451(i)	2,500
	Sodium polyphosphate	452(i)	2000

*on flour basis

** in cuntents in sachet onl

SCHEDULE X
Regulation 54A(vi)
FOOD ADDITIVES PERMITTED FOR CAKES

Class	Name of Food Additive	INS Number	Limits mg/kg(max)
Leavening/ Raising agents	Sodium hydrogen carbonate	500(ii)	GMP
	Ammonium carbonate	503(i)	GMP
	Ammonium hydrogen carbonate	503(ii)	GMP
Emulsifying agents and stabilizers	Dicalcium diphosphate	450(vi)	9,300
	Lecithin	322	GMP
	Sodium stearoyl lactylate	481(i)	5,000
	Calcium stearoyl lactylate	482(i)	5,000
	Propylene glycol	1520	1,500
	Pectin	440	GMP
	Mono and diglycerides of fatty acids	471	GMP
	Sorbitan tristearate	492	10,000
	Guar gum	412	GMP
	Xanthan gum	415	GMP
	Disodium diphosphate	450(i)	9,300
	Polyglycerol esters of fatty acids	475	10,000
	Propylene glycol esters of fatty acids	477	15,000
	Diacetyl tartaric and fatty acid esters of glycerol	472e	20,000
	Polyglycerol polyricinoleic acid **	476 *	5,000
Acidity regulators	Citric acid	330	GMP0
	Malic acid	296	<u>GMP</u>
	Lactic acid	270	<u>GMP</u>
	Acetic acid	260	<u>GMP</u>
	Tartaric acid	334	5000
	Sodium hydroxide	524	GMP
Firming agent	Calcium chloride	509	GMP
Humectant	Glycerol	422	GMP
Sequesterant	Sodium L(+)tartrate	335(ii)	5,000
	Potassium sodium L(+)tartrate	337	5,000
Enzymes	Bacterial amylases	1100	GMP
	. Proteases	1101	GMP

* for energy reduced and no added sugar cakes only.

** **only** for chocolate **coatings** for cakes

SCHEDULE XI**Regulation 56(vii)****FOOD ADDITIVES PERMITTED FOR PROCESSED CEREAL FOODS**

Class	Name of Food Additive	INS Number	Maximum level in 100 g of the Product, ready for consumption mg
Emulsifiers/Stabilizers	Lecithin	322	1500
	Mono and diglycerides of fatty acids	471	500
	Trisodium phosphate	339(iii)	440
Acidity regulator	Tricalcium phosphate	341(iii)	440 as P
Leavening/Raising agent	Sodium hydrogen carbonate	500(ii)	GMP

SCHEDULE XII**Regulation 57 (x)****FOOD ADDITIVES PERMITTED FOR MALTED FOODS**

Class	Name of Food additive	INS No:	Limit mg/kg
Emulsifying agents / stabilizers	Lecithins	322	GMP
	Mono & diglycerides of fatty acids	471	
	Guar gum	412	
	Sodium dihydrogen phosphate	339 (i)	1000 mg/ kg as P
	Disodium hydrogen phosphate	339(ii)	
	Trisodium phosphate	339(iii)	
Acidity regulators	Sodium hydrogen carbonate	500(ii)	GMP
	Potassium hydrogen carbonate	501 (ii)	
	Calcium carbonates	170 (i)	
	Calcium dihydrogen phospho	341 (i)	1000 mg/ kg as P
	Calcium hydrogen phosphate	341(ii)	
	Tricalcium phosphate	341 (iii)	
Anti-caking agents	Silicon dioxide (amorphous)	551	GMP
Leavening/Raising agents	Sodium carbonate	500(i)	GMP
	Sodium hydrogen carbonate	500(ii)	

