

Fruit Products Order, 1955

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LATEST AMENDMENTS ON FRUIT PRODUCTS ORDER

MINISTRY OF FOOD PROCESSING INDUSTRIES NOTIFICATION

New Delhi, the 14th September, 2001

*S.O. 892(E). — In exercise of the powers conferred by Section 3 of the Essential Commodities Act, 1955 (10 of 1955), the Central Government hereby constitutes the Central Fruit Products Advisory Committee under Clause 3 of the Fruit Products Order, 1955, comprising of following members :—

- | | |
|--|-------------|
| 1. Joint Secretary, Incharge (F&VP), DFPI, | Chairperson |
| 2. Shri Bharat, Arora,
M/s. Harnarain Gokul Chand,
B3/1, Lawrence Road Industrial Area,
New Delhi-110035 | Member |
| 3. Shri Ashok Arora,
M/s Select Flavour India Ltd.,
Khasra No. 289, Village Chhittarpur,
New Delhi-110 030 | Member |
| 4. Shri N.P. Bhargava,
M/s. Midland Fruit & Vegetables Products (I) Ltd.
Jamboo House, New Delhi-110 020 | Member |
| 5. Dr. G.K. Srivastava,
General Manager
M/s. Hindustan Lever Ltd.,
434, Guru Teg Bahadur Nagar
Jallundur | Member |

*Published in the Gazette of India (Extraordinary) Part II section 3 sub-section (ii) vide S.O. No. 892(E) dated 14th September, 2001

- | | | |
|-----|---|--------|
| 6. | Shri Vinod Thakkar, Prop.
M/s. Elmac, Calcutta | Member |
| 7. | Dr. J.D. Agarwal,
Technical Consultant,
M/s. Kohinoor International,
Agro Foods,
(A Division of Fungicides India Ltd.)
SIDCO Industrial Complex Rangreth
Sri Nagar, J & K | |
| 8. | Shri M.S. Parikh,
I.Q.F. Foods Ltd.
78, 11th Cross, Ist Stage,
Indira Nagar
Bangalore-560 038 | Member |
| 9. | Director,
FRAC, New Delhi | Member |
| 10. | Shri Pradeep Chordia,
M/s. Chordia Food Products Ltd.
Pune | Member |
| 11. | Director,
Central Food Technology Research
Institute, Mysore | Member |
| 12. | Executive Director,
National Horticulture Board
Gurgaon | Member |
| 13. | Technical Adviser
Food & Nutrition Board,
New Delhi | Member |
| 14. | Shri B.P. Mann,
Govind Farm, DLF, Chhatarpur,
New Delhi, Tel: 6801047 | Member |
| 15. | Mr. S. Majumdar, MD
Ken Agritech Pvt. Ltd.
3336, 6th Cross, 13 Main HAL
IInd Stage, Indira Nagar
Bangalore-560 008
Tel: 91805286801,
Fax: 9180526709 | Member |
-

- | | | |
|-----|---|--------|
| 16. | Assistant Director General (PFA),
M/o of Health & Family Welfare
Nirman Bhawan, New Delhi | Member |
| 17. | Representative of M/s. Hindustan
Coca Cola, Beverages P. Ltd. | Member |
| 18. | Representative of M/s. Pepsico India
Holdings P. Ltd. | Member |
| 19. | Director, Member
Food Division,
Bureau of Indian Standards,
New Delhi | |
| 20. | Representative of Common Cause
A-31, West End,
New Delhi - 110 021 | Member |
| 21. | Director (F & VP)
DFPI | Member |

VIBHA PURI DAS, Jt. Secy.

Note: The Principal Order was published in the Gazette of India vide No. SRO. 1052, dated 3rd May, 1955 and subsequently amended vide:—

1. S.R.O. 2080 dated 14th September, 1955.
2. S.R.O. 1259 dated 19th May, 1956
3. S.R.O. 2120 dated 22nd September, 1956.
4. S.R.O. 1474 dated 30th April, 1957.
5. S.O. 2663, dated 17th December, 1958.
6. S.O. 2942, dated 6th December, 1961.
7. S.O. 1011, dated 31st March, 1962.
8. S.O. 166, dated 9th January, 1963.
9. S.O. 702, dated 18th March, 1963.
10. S.O. 582, dated 5th February, 1965.
11. S.R.O. 1890, dated 9th May, 1968.
12. S.O. 3427 dated 11th September, 1968.
13. S.O. 5593, dated 30th December, 1971.
14. S.O. 621, dated 22nd January, 1972.
15. S.O. 3537, dated 28th October 1972.
16. S.O. 800(E), dated 31st December, 1973.
17. S.O. 3044, dated 20th October, 1974.

18. S.O.741(E), dated 27th December, 1980.
19. S.O. 78(E), dated 28th January, 1980.
20. S.O. 1530, dated 30th May, 1997.
21. S.O. 1136(E), dated 20th December, 2000.
22. S.O.4(E), dated 3rd January, 2001.

FOOD PRODUCTS (AMENDMENT) ORDER, 2000
MINISTRY OF AGRICULTURE
(Department of Food Processing Industries)
ORDER

New Delhi, the 20th December, 2000

*S.O. 1136 (E).— In exercise of the powers conferred by Section 3 of the Essential Commodities Act, 1955 (10 of 1955), the Central Government hereby makes the following order further to amend the Fruit Products Order, 1955 namely:—

1. (1) This order may be called the **Fruit Products (Amendment) Order, 2000**.
- (2) It shall come into force after 90 days from the date of its publication in the Official Gazette.
2. In the Fruit Products Order, 1955, in clause 11, for sub-clause (3) the following shall be substituted, namely:—

“(3) Sweetened aerated waters containing no fruit juice or fruit pulp or containing less than 10 per cent of fruit juice or fruit pulp shall have a clear and conspicuous marking **on the body of the container** to the effect ‘contains no fruit’. In case artificial flavour has also been used, the words ‘Artificially flavoured’ shall be declared on the label. The publicity and advertisement made for sweetened aerated waters through any media shall also conspicuously explain display and the fact that these products do not contain any fruit”.

[F. No. 1/3/ F & VP]
VIBHA PURI DAS, Jt. Secy.

*Published in the Gazette of India (extraordinary) Part II section 3 sub-section (i) vide S.O. No. 1136(E) dated 20th December, 2000

**MINISTRY OF AGRICULTURE
(DEPARTMENT OF FOOD PROCESSING INDUSTRIES)
AMENDMENT**

New Delhi, the 29th March, 2001

*S.O. 292(E).— Amendment to S.O. 1136 (E) published in the Extraordinary Gazette of India Part II, Section 3 (ii)

The order contained in the above mentioned S.O. is modified in respect of returnable glass bottles to the extent that where year of manufacture is embossed on the body of the bottle, the said notification will come into effect from the date mentioned in the schedule. For bottles in which year is not embossed, the date mentioned at Sl. No.1 of the schedule as under will apply.

SCHEDULE

<u>Sl.No.</u>	<u>Year embossed on the bottle</u>	<u>Date of effect</u>
1.	2000 & beyond	1.4.2006
2.	1999	1.4.2005
3.	1998	1.4.2004
4.	1997	1.4.2003
5.	1996	1.4.2002
6.	1995 & before	1.4.2001

[F.No. 1/3/F&VP]
VIBHA PURI DAS, Jt. Secy.

Explanatory Note

Representations have been received by the Government that in the event the Notification dated 21st December 2000 is implemented immediately, then a large number of existing bottles will have to be destroyed causing undue hardship to the manufacturers of Sweetened

*Published in the Gazette of India (extraordinary) Part II section 3 sub-section (ii) vide S.O. No. 292(E) dated 29th March, 2001.

Aerated Waters. With a view to give reasonable time limit to Sweetened Aerated Water manufacturers to comply with the Notification and also to phase out the existing bottles, the time limit as mentioned in the schedule is being enforced.

Printing of declarations on returnable glass bottles is done at the time of manufacture of the bottles. It is intended that all returnable glass bottles hence forth manufactured should carry the declaration as stipulated in the Notification.

The replacement of bottles as per schedule is being enforced so that, all the existing returnable glass bottles now being used would have completed their expected useful life and would be replaced by new bottles carrying the required declaration "Contains No Fruit".

Manufacturers of Sweetened Aerated Waters will have to file annual return regarding replacement of the bottles complying with the Notification.

MINISTRY OF AGRICULTURE
(DEPARTMENT OF FOOD PROCESSING INDUSTRIES)
CORRIGENDUM

New Delhi, the 3rd January, 2001

S.O. 4(E).- Corrigendum to S.O. 1136(E) published in the Extraordinary Gazette of India Part II Section 3(ii) dated 20-12-2000.

On page 2 in the English version Para 2 in 6th line from bottom in place of 'Contains on fruit' it should be read as 'Contains no fruit'.

[F.No. 1/3F&VP]

VIBHA PURI DAS, Jt. Secy.

*Published in the Gazette of India (extraordinary) Part II section 3 sub-section (ii) vide S.O. No. 4(E) dated 3rd January, 2001.

FRUIT PRODUCTS (AMENDMENT) ORDER, 1997**MINISTRY OF FOOD PROCESSING INDUSTRIES****ORDER****New Delhi, the 30th May, 1997**

***S.O. 1530.** :—In exercise of the powers conferred by section 3 of the Essential Commodities Act, 1955 (10 of 1955), the Central Government hereby makes the following order further to amend the Fruit Products Order, 1955, namely:—

1. (1) This Order may be called the **Fruit Products (Amendment) Order, 1997.**

(2) It shall come into force on the date of its publication in the Official Gazette.

2. In the Fruit Products Order, 1955 (hereinafter referred to as the said order) for the word "synthetic", whenever it occurs, the word "non-fruit" shall respectively be substituted.

3. In clause 2 of the said Order, in sub-clause (d), for item number (xv), the following item shall be substituted, namely:—

(xv) "All unspecified fruit and vegetable products which are considered microbiologically safe and contains only permitted additives within permissible limits."

4. In clause 3 of the said Order, in sub-clause (1), after the existing entries relating to item (i) (4), the following shall be inserted, namely:—

"(5) One representative of the Consumer Organisations".

5. In clause 4 of the said Order, after sub-clause (3), the following sub-clause shall be inserted, namely:—

"(3A) A manufacturer may apply for renewal of the licence for a period of three, five or ten years, as the case may be, after paying the lump sum fee for the period so applied."

6. In clause 8 of the said Order, in sub-clause (1), for item (a), the following item shall be substituted, namely:—

*Published in the Gazette of India (extraordinary) Part II section 3 sub-section (ii) vide S.O. No. 1530(E) dated 30th May, 1997.

"(a) Every container in which any fruit product is packed shall bear a label containing the details as specified in item 2, PART XX of the Second Schedule."

7. In clause 11 of the said Order, in sub-clause (3) for the words "contains no fruit juice or fruit pulp", the words "contains no fruit" shall be substituted.

8. In the Second Schedule to the said Order,

(i) in PART II, in column 5 relating to general characteristics, at the end, the following shall be added, namely:—

"Any syrups/sharbats containing a minimum of 10 per cent of dry fruits shall also qualify to be called as fruit syrups."

(ii) After PART XVII relating to specifications for Oil Pickles, the following PART shall be added, namely:—

"PART XVII-A

Specifications for pickles

Pickle means the preparation made from sound, clean, raw or sufficiently matured fruit or vegetable or a combination of both, free from insect damage or fungus attack, preserved in salt, acid, sugar or any combination of the three. Pickle may contain onion, garlic, sugar, jaggery, edible oils, spices, spice extract or oil of turmeric, peper, chillies, fenugreek, mustard seeds or powder, vegetable ingredients, asafoetida, Bengal gram, lime juice, lemon juice, green chillies, vinegar or acetic acid, citric acid, dry fruit including resins and fruit nuts. The pickles shall be free from added copper, mineral acid, alum and shall show no sign of termentation. The product shall be free from sediments. The pickles shall be of pleasant taste and flavour".

(iii) in PART XX, after item (f) and the entries relating thereto, the following item shall be inserted, namely:—

"(8) The fruits and vegetable products can be packed in all aseptic and flexible packaging material having food grade quality conforming to the specifications laid down by Bureau of Indian Standards (BIS)."

(iv) in PART XXIV, after item (b) and the entries relating thereto, the following items shall be added, namely:—

"(c) Aspartame subject to a maximum of 700 ppm and Aceflume K subject to a maximum of 300 ppm may be added in fruit products as artificial sweeteners.

(d) Food acids namely malic acid, citric acid, tartaric acid and lactic acid may be added in fruit products as acidulants as per good manufacturing practice."

M.K.J. NAIR, Under Secretary.

Note :—The Principal Order was published in the Gazette of India vide number S.R.O. 1052, dated 3rd May, 1955.

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THE FRUIT PRODUCTS ORDER, 1955¹

² S.R.O. 1052, dated the 3rd May, 1955.—In exercise of the powers conferred by section 3 of the Essential Commodities Act, 1955 (10 of 1955), the Central Government hereby makes the following order, namely:—

1. (1) This Order may be called the Fruit Products Order, 1955.

(2) It extends to the whole of India * * *

2. In this Order, unless the context otherwise requires,—

(a) "the Act" means the Essential Commodities Act, 1955 (10 of 1955);

(b) "Committee" means the Central Fruit Products Advisory Committee constituted by the ⁴ [Central Government] under clause 3;

(c) "Form" means a Form set forth in the First Schedule;

⁵ [(cc) "fruit nectar" means a beverage prepared from pulp or juice extracted from fully ripe and sound fruits;]

(d) "fruit product" means any of the following articles, namely:—

(i) synthetic beverages, syrups and sharbats;

(ii) vinegar, whether brewed or synthetic;

(iii) pickles;

(iv) dehydrated fruits and vegetables;

(v) squashes, crushes, cordials, barley water, barreled juice and ready-to-serve beverages, ⁶ [fruit nectars] or any other beverages containing fruit juice or fruit pulp;

(vi) jams, jellies and marmalades;

(vii) tomato products, ketchup and sauces;

(viii) preserves, candied and crystallized fruits and peels;

(ix) chutneys;

(x) canned and bottled fruits, juices and pulps;

(xi) canned and bottled vegetables;

(xii) frozen fruits and vegetables;

⁶ [(xiii) sweetened aerated waters and or without fruit juice or fruit pulp];

⁷ [(xiv) fruit cereal flakes;

⁷ [(xv) any other unspecified items relating to fruits or vegetables;

⁸ [(dd) "label" means a display of written, printed, perforated, stencilled, embossed or stamped matter on the container of any fruit product;]

1. Extended to, and came into force in, the Union territory of Goa, Daman and Diu vide S.O. 702, dated 18-3-1963.

2. Published in the Gazette of India, 1955, Pt. II, Sec. III p. 835.

3. Omitted by S.O. 3427, dated 11-9-1968.

4. Subs. by S.R.O. 1259, dated 19-5-1956.

5. Ins. by S.O. 5593, dated 30-12-1971.

6. Subs. by S.O. 741(E), dated 27-12-1974.

7. Renumbered, *ibid.*

- (e) "licensee" means a manufacturer to whom a licence is granted under this Order;
- (f) "licence number" means the number of a licence granted to a manufacturer under this Order;
- ¹ [(g) "Licensing Officer" means ² [the Director (Fruit and Vegetables Preservation), Food and Nutrition Board, Department of Food, Ministry of Agriculture], Government of India and includes any other officer empowered in this behalf by him with the approval of the Central Government;]
- ³ [(h) "Manufacturer" means a person engaged in the business of manufacturing fruit products for sale and includes any person who obtains fruit products from another person and ⁴ [packs or labels them for sale;]
- (i) "Schedule" means a Schedule annexed to this Order;
- ⁴ [(j) "Sharbat" means any non-alcoholic sweetened beverage or syrup containing not less than 10 per cent fruit juice or flavoured with non-fruit flavours such as rose, khus, kewra, etc.];
- ⁵ [(k) "Synthetic beverage" means ⁶ [any sweetened non-alcoholic or non-aerated beverage] containing no fruit juice or having juice content less than 10 per cent, with or without artificial flavour and colour
- ⁷ [(l) "Synthetic syrup" means any non-alcoholic syrup containing less than 25 per cent fruit juice and having artificial flavour and colour resembling fruits; and]
- ⁸ [(m) "Term" means a calendar year or part thereof ending on the 31st day of December of that year].

3. (1) As soon as may be after the commencement of this order and thereafter at the interval of every two years, the Central Government shall, by order published in the Official Gazette, constitute a committee, to be called the Central Fruit Products Advisory Committee,⁹ [which shall consist of the Joint Secretary to the Government of India in the Department of Food, who shall be the Chairman of the Committee, ¹⁰ [the Executive Director, Food and Nutrition Board, Department of Food] who shall be the Vice Chairman of the Committee] and the following members, namely:—

Members

- ¹¹ [a. One representative of the synthetic syrup, vinegar, morabba, chutney and pickle manufacturers to be nominated by the Licensing Officer;
- b. One representative of the squash and ready-to-serve beverage manufacturers, to be nominated by the Licensing Officer;

1. Subs. by S.O. 1890, dated 9-5-1968.
2. Subs. by S.O. 621, dated 21-1-1972.
3. Subs. by S.O. 2942, dated 6-12-1961.
4. Subs. by S.O. 5593, dated 30-12-1971.
5. Subs. by S.O. 3537, dated 28-10-1972.
6. Subs. by S.O. 741 (E), dated 27-12-1974.
7. Subs. by S.R.O. 2120, dated 22-9-1956.
8. Renumbered by S.O. 3537, dated 28-10-1972.
9. Subs. by S.O. 1890, dated 9-5-1968.
10. Subs. by S.O. 621, dated 22-1-1972.
11. Subs. by S.O. 2942 dated 6-12-1961.

- c. Two representatives of the manufacturers of canned fruits, canned vegetables, jams, jellies, marmalades and tomato products, to be nominated by the Licensing Officer;
- ¹ [cc. One representative of the small scale manufacturers of Murabba, Chutney and pickles to be nominated by the Licensing Officer;
- ccc. One representative of the small scale manufacturers of canned fruits, canned vegetables, jams, jellies and marmalades, to be nominated by the Licensing Officer;]
- d. Two persons possessing, in the opinion of the Licensing Officer suitable technical qualifications with regard to the manufacture of fruit products, to be nominated by the Licensing Officer;
- e. One representative of the exporters of fruit and vegetable products, to be nominated by the Licensing Officer;
- f. The Director, Central Food Technological Research Institute or his nominee;
- g. The Agricultural Commissioner to the Government of India or his nominee;
- h. The Technical Adviser to the Ministry of Food and Agriculture or his nominee;
- i. Two representatives of fruit and vegetable growers in India to be nominated by the Licensing Officer;]
- ² [ii. one representative of the Ministry of Health and Family Planning (Department of Health);
- ³ [iii. two representatives of the manufacturers of sweetened aerated waters with or without fruit juice or fruit pulp;
- iv. one representative of the Indian Standards Institution;]

Member Secretary

- ⁴ [(j) the Director (Fruit and Vegetable Preservation) in the Department of Food.]
- (2) A member of the Committee shall hold office for the period for which the committee has been constituted :

Provided that a member may resign his office by notice in writing given to the Licensing Officer.

⁵ [(3) If a vacancy occurs by death, resignation, efflux of time or otherwise in the office of any nominated member of the Committee, the Vacancy so caused shall be filled by nomination under sub-clause (1), and any person appointed to fill a casual vacancy shall hold office so long only as the member in whose place he is a nominated, would have held office.]

-
1. Ins. by S.O. 166, dated 9-1-1963.
 2. Ins. by S.O. 5593, dated 30-12-1971.
 3. Ins by S.O. 741 (E), dated 27-12-1974.
 4. Subs. by S.O. 621, dated 22-1-1972.
 5. Subs. by S.O. 2942, dated 6-12-1961.

(4) The quorum of the Committee shall be five but subject thereto, the Committee may act notwithstanding any vacancy in its number.

(5) The Committee may regulate its proceedings in such manner as it thinks fit but on any matter on which the votes of the Committee are equally divided, the Chairman or the person presiding at the Committee shall have a second or casting vote.

¹[(6) The function of the Committee shall be to advise the Department of Food in the Government of India on any matter pertaining to Fruit Preservation Industry.]

(7) The Central Government may, at any time, if it so deems expedient in the public interest, by order, dissolve the Committee and thereupon the Committee shall stand dissolved and all persons ²*** nominated to the committee shall cease to be members thereof with effect from the date of the order :

Provided that the Central Government shall take steps to reconstitute the committee as soon as possible in the manner provided in sub-clause (1).

✓ 4. ³ [(1)] No person shall carry on the business of a manufacturer except under and in accordance with the terms of an effective licence granted to him under this Order in Form 'B' ⁴ (nor shall he make use of the number of a licence issued under this Order on labels of non-fruit products).

⁵ [(2) A licence shall, unless sooner cancelled, be in force for such period as may be specified therein.

(3) An application for renewal of a licence shall be submitted to the Licensing Officer at least one month before the expiry of the period of validity of the licence.

(4) If an application for the renewal of licence is made one month before the expiry of the period of validity of the licence, the licence shall continue to be in force until orders are passed on the application.]

5. (1) Every application for the grant of licence under clause 4 shall be made in duplicate to the Licensing Officer in Form 'A' and shall be accompanied by a fee of such amount as is appropriate to each of the class of licence for which such application is made under the provision of sub-clause (2).

⁶ [(2) The following fees being appropriate fees shall be payable for one term or part thereof under sub-clause (1), namely :—

(a)	Home scale - - - - -	Rs. 100
(b)	Cottage scale - - - - -	250
(c)	(i) Small scale-category (A) - - - - -	400
	(ii) Small scale-category (B) - - - - -	600
(d)	Large scale - - - - -	1,500
(e)	Relabeller - - - - -	500]

1. Subs. by S.O. 1890, dated 9-5-1968.

2. Omitted by S.O. 2942, dated 6-12-1961.

3. Renumbered by S.O. 2942, dated 6-12-1961.

4. Ins. by S.O. 582, dated 5-2-1965.

5. Ins. by S.O. 2942, dated 6-12-1961.

6. Subs. by S.O. 800 (E), dated 31-12-1973 (w.e.f. 1-1-1974).

¹[(2A) ²[A manufacturer using different premises for the manufacture of fruit and vegetable products shall take out a separate licence in respect of each of such premises. A common licence number prefixed with the abbreviation of the name of the place of location of the head office of the business and suffixed with a serial number shall be issued to him in respect of every such premises and this shall be exhibited on the label affixed to the container of such products.]]

(3) Any fee paid by any applicant for a licence under this clause shall not be refundable :

³[Provided that where the licence is refused under sub-clause (4) or where the licence fee paid is in excess of the amount payable for the licence granted, the licence fees or as the case may be, the excess amount paid shall be refunded to the applicant.

6. (1) The licensing officer may, after giving the manufacturer an opportunity to show cause and after giving him three months' notice, cancel any licence granted to him under this Order of any breach of the terms of the licence or for any contravention of the provisions of this Order or for any failure to comply with any order, direction or requisition made under this Order.

(2) The manufacturer may appeal to the Central Government against any order passed by the licensing officer under sub-clause (1) cancelling the licence within a period of thirty days after the receipt of the order by such manufacturer and the decision of the Central Government shall be final.

7. Every manufacturer shall manufacture fruit products in conformity with the sanitary requirements and the appropriate standard of quality and composition specified in the Second Schedule to this Order. ⁴[Every other fruit and vegetable product not so specified shall be manufactured in accordance with the standard of quality and composition laid down in this behalf by the Licensing Officer.]

8. (1) Every manufacturer shall, in regard to the packing, marking and labelling of containers of fruit products, comply with the following requirements, that is to say—

- (a) every container in which any fruit product is packed shall bear such label as may, from time to time, be approved by the licensing officer and different labels may be approved for different fruit products and a manufacturer in packing such container shall use a label which is for the time being approved by the licensing officer;
- (b) when a bottle is used in packing any fruit products, it shall be so sealed that it cannot be opened without destroying the licence number and the special identification mark of the manufacturer to be displayed on the top or neck of the bottle. The licence number of the manufacturer shall also be exhibited prominently on the side label on such bottle;
- (c) when a tin, barrel or other container is used in packing any fruit product, the licence number of the manufacturer shall either be

1. Ins. by S.O. 2942, dated 6-12-1961.

2. Subs. by S.O. 582, dated 5-2-1965.

3. Ins. by S.O. 5593, dated 30-12-1971.

4. Ins. by S.R.O. 2120, dated 22-9-1956.

exhibited prominently on the side label of such tin or be embossed prominently thereon.

- (d) each container in which any fruit product is packed shall specify a code number indicating the lot or the date of manufacture of such fruit product. ¹ [The code number shall be legible and shall be given in English or Hindi numerals or alphabets or in both. Before the issue of a licence each code number to be used by a manufacturer shall be registered with the Licensing Officer and no change shall be made therein except with the previous sanction of the Licensing Officer.]

- ² [(e) the labels should not contain any statement, claim, design or device which is false or misleading in any particular concerning the fruit products contained in the package or concerning the quantity or the nutritive value or in relation to the place of origin of the said fruit products.]

- ³ [(f) the fruit products packed by a manufacturer shall be either those manufactured by him or those obtained from another licensed manufacturer.]

(2) Without prejudice to the generality of the provision contained in sub-clause (1), the Licensing Officer may, by order published in the official Gazette, specify the requirements in regard to the packing, marking and labelling of containers of fruit products of any specified type or description, whether such fruit products are manufactured in India or not and every manufacturer or any person for the time being acting on his behalf shall be bound to comply with the provision of such order.

9. ⁴ [Every manufacturer shall submit by the 31st of January of each year to the Licensing Officer a return in duplicate in Form 'C' in respect of each class of fruit products manufactured, sold and exported by him during the previous term.]

⁵ [9A. Every manufacturer, who is not paying any excise duty, shall maintain up-to-date accounts in Form 'D' and Form 'E' in respect of receipt of different raw materials, their consumption in the manufacture of fruit and vegetable products and disposal of the processed foods.]

10. No person shall sell, or expose for sale, or despatch or deliver to any agent or broker for the purpose of sale, any fruit products which do not conform to the standards of quality and composition specified in the Second Schedule or which are not packed, marked and labelled in the manner laid down in this order :

⁶ [Provided that the provisions of clause 8 with regard to packing, marking and labelling shall not apply to products imported from outside the country.]

11. (1) Any beverage which does not contain at least [twenty-five] *per centum* of

1. Ins. by S.O. 5593, dated 30-12-1971.
2. Ins. by S.R.O. 2120, dated 22-9-1956.
3. Ins. by S.O. 2942, dated 6-12-1961.
4. Subs. by S.O. 2942, dated 6-12-1961.
5. Ins. by S.O. 800(E), dated 31-12-1973 (w.e.f. 1-1-1974).
6. Subs. by S.O. 2942, dated 6-12-1961.
7. Subs. by S.R.O. 1474, dated 30-4-1957.

fruit juice in its composition shall not be described as a fruit syrup, fruit juice, squashes or cordial or crush and shall be described as a synthetic syrup.

² [(2) Synthetic vinegars, beverages, syrups, sharbats and other products associated with fruits and vegetables shall be clearly and conspicuously marked on the label as 'SYNTHETIC'. ⁴ [The word "SYNTHETIC" wherever used, shall be as bold and in the same size and colour of the letters as are used for the name of the product and shall immediately precede such name.] No container containing any such product shall have anything printed or labelled on it which may lead the consumer into believing that it is a fruit product. Neither shall the word 'Fruit' be used in describing such a product nor shall it be sold under the cover of a label, which carries the picture of any fruit. ¹ ***

² [(3) Sweetened aerated waters containing no fruit juice or fruit pulp or containing less than 10 per cent of fruit juice or fruit pulp shall have a clear and conspicuous marking on their label to the effect "Contains no fruit juice or fruit pulp". In case artificial flavour has also been used, the words "Artificially flavoured" shall also be added. The publicity and advertisement made for sweetened aerated waters through any media shall also conspicuously explain and display the fact that these products do not contain any fruit juice or fruit pulp.]

12. Every manufacturer to whom any direction or order is issued in pursuance of any provision of this Order shall be bound to comply with such direction or order and any failure on the part of the manufacturer to comply with such direction or order shall be deemed to be a contravention of the provision of this Order.

13. The Licensing Officer or any officer authorised by him in this behalf may with a view to securing a compliance with this Order—

- (a) require any person to give any information in his possession with respect to the manufacture and disposal of any fruit products manufactured by him;
- (b) enter upon and inspect the premises of any licensee or manufacturer at any time ³ *** with a view to satisfying himself that the requirements of this order are being complied with, and—
 - (i) on giving a proper receipt, seize or detain any fruit products manufactured, marked, packed or labelled otherwise than in accordance with the provisions of this Order or suspected to be manufactured, marked, packed or labelled in contravention of the provisions of this Order;
 - (ii) seize or detain, on giving a proper receipt, raw materials, documents, account books or other relevant evidence connected with manufacture of fruit products in respect of which he has reason to believe that a contravention of the Order has taken place;
 - (iii) dispose of all fruit products of raw materials, so seized or detained in such manner as he deems fit;
- (c) * * * * inspect any books or other documents of a licensee relating to the manufacture and disposal of fruit products;

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1. Omitted by S.O. 741 (E), dated 27-12-1974.
 2. Ins. by S.O. 741 (E), dated 27-12-1974.
 3. Omitted by S.O. 2942, dated 6-12-1961.
 4. Omitted by S.O. 800 (E), dated 31-12-1973 (w.e.f. 1-1-1974).
 5. Subs. by S.O. 2942, dated 6-12-1961.
 6. Subs. by S.O. 5593, dated 30-12-1971.

- (d) collect, on payment, samples of fruit products intended or exposed for sale, or sold, or under despatch or delivery to any dealer, agent or broker for the purpose of sale, and have such samples analysed at a laboratory selected for the purpose by the Licensing Officer;
- (e) collect, from the licensee or manufacturer, free of charge, on giving a proper receipt, samples of any fruit products or any chemical, dye or any other ingredients used in the preparation of such fruit products from the premises of such licensee or manufacturer, in respect of which he has reason to believe that a contravention of the Order has taken place;
- (f) by an order in writing prohibit the sale or manufacture of any fruit products in respect of which he has reason to believe that a contravention of this Order has taken place, ' [at the dealers as well as at the manufacturers end].

14. No person shall refuse to furnish any information which he is legally bound to furnish and which may be lawfully demanded of him under provisions of this Order, or cancel, destroy, mutilate or deface any book or other document with a view to evading the provisions of this Order.

(15) No prosecution for contravention of any of the provisions of this Order shall be instituted without the previous sanction of the Licensing Officer.

16. Nothing in this Order shall be deemed to apply:—

- (i) to any syrups which—
 - (a) contain fruit juices for medicinal use,
 - (b) are prepared in accordance with the allopathic, homoeopathic, Ayurvedic, Unani or any other system of medicine, and
 - (c) are sold in bottles bearing a label containing the words 'For medicinal use only' which does not exhibit any picture of fruits, and
- (ii) to any fruit products manufactured by a person in any non-municipal areas in quantities not exceeding ² [one hundred kilograms] during a term;
- ³ [(iii) to any fruit products produced by institutions, colleges and training centres for demonstration and training purpose and not for sale on commercial basis:]
- ⁴ [(iv) to any aerated beverage manufactured without motive power.]

1. Ins. by S.O. 2942, dated 6-12-1961.

2. Subs. by S.O. 5593, dated 30-12-1971.

3. Ins. by S.R.O. 2080, dated 14-9-1955.

4. Ins. by S.O. 3537, dated 28-10-1972.

THE FIRST SCHEDULE

FORM 'A'

(See clause 5(1))

APPLICATION FOR LICENCE UNDER THE FRUIT PRODUCTS ORDER, 1955

1. Name and address of the applicant.
- ¹ [1(A) Names of the managing director, directors, proprietors, partners, etc.]
- ² [2. Address of the factory/firm*]
- ³ [2(a) Address of the godowns/stores of finished products.]
- ² [3. Description of the fruit products which the applicant wishes to manufacture/relabel*]
4. Period for which the licence is required.
5. Plan of the factory and list of equipments.
- ⁴ [6 (a)] Whether any power is used in the manufacture of fruit products. If so, state the exact Horse Power used.]
- ⁵ [6(b) Installed capacity per 8 hours shift.]
- ⁷ [7.] Licence fee paid during the previous year.
- ² [8. Total value of the fruit products manufactured/re-labelled* during the previous year.]
- ⁷ [9.] I/We hereby undertake to comply with all the provisions of the Fruit Products Order, 1955.
- ⁷ [10.] I/We have forwarded a sum of Rupees.....in respect of the licence fee due according to the provisions of Fruit Products Order, 1955.

Signature(s) of the applicant(s).

*[*Strike out whichever is inapplicable.]

FORM 'B'

(See clause 4)

Government of India

Ministry of Food and Agriculture

⁴ [Department of Food (Food and Nutrition Board)]

Government of India Emblem.

Licence under Fruit Products Order, 1955.

LICENCE NO. FPO _____

1. Name and address of licensee.
- ² [2. Address of authorised premises for manufacture/ relabelling.]
3. Change of premises if any.

1. Ins. by S. O. 2663, dated 17-12-1958.
2. Subs. by S.O. 5593, dated 30-12-1971.
3. Ins. by S.O. 800 (E), dated 31-12-1973 (w.e.f. 1-1-1974).
4. Ins. by S.O. 92, dated 18-2-1958.
5. Renumbered by S.O. 2942, dated 6-12-1961.
6. Ins., *ibid.*
7. Renumbered by S.O. 92, dated 18-2-1958.
8. Ins. by S.O. 5593, dated 30-12-1971.
9. Subs. by S.O. 1890, dated 9-5-1968.

This licence is granted under and is subject to the provisions of F.P.O., 1955 all of which must be complied with by the licensee.

Place

Date

Licensing Officer,

¹⁰[Director (Fruit and Vegetable Preservation), Department of Food.]¹ [Validation and Renewal

Period of validity	Items of fruit products authorised to		Category of licensee	Licence fee paid	Signature of Licensing Officer
	Manufacture	re-label			

²[FORM C

(See clause 9)

1. Name and address of licensee.
2. Address of the authorised premises for the manufacture of fruit products.
3. F.P.O. Licence No. ———

Statement showing quantities of fruit and vegetable products manufactured in ³[Kgm.] with their sale value during the term.

Sl. No.	Name of the Fruit Product	Size of can or bottle	Quantity in ³ [Kgm.]	Sale price per ³ [Kgm.] or per unit of packing	Value	Quantity exported in ³ [Kgm.]
1	2	3	4	5	6	7

Name of the country or port of Export	Rate per ³ [Kgm.] or per unit of packing C.I.F./F.O.B.	Value	Remarks
8	9	10	11

1. Subs. by S.O. 5593, dated 30-12-1971.
2. Ins. by S.O. 2942, dated 6-12-1961.
3. Subs by S.O. 1011, dated 31-3-1962.

THE SECOND SCHEDULE

(See clauses 7 and 10)

PART IA

Sanitary Requirements of a Factory manufacturing fruit products.

The place where any fruit products are manufactured, (hereinafter referred to as the factory,) shall comply with the following requirements and in the opinion of the licensing officer shall be fit for manufacturing the item or items for which the licence is granted to the manufacturer.

1. The premises shall be clean, adequately lighted and ventilated and shall be clean, if required, by lime-washing or colour washing or painting or disinfecting or deodourising.

2. Windows, doors and other openings suited to screening shall be fly-proof. The doors should have springs so that they may close automatically. The ceiling or roof shall be of permanent nature. The floor should be cemented, tiled or laid in stone.

¹[3. The equipments and manufacturing premises approved for the manufacture of fruit products shall not be used for the manufacture of other products repugnant to the manufacture of fruit products except under the conditions given as under :—

If the licenced premises are used for the manufacture of both fruit products and fish, meat and egg products there shall be a gap of at least one month when the change is made from fish, meat and egg products to the fruit products.

Explanation.— The proposed date of change over from production of the fish, meat and egg products to that of the fruit products, shall be intimated to the concerned Regional Officer in writing and in case of outstation factories, the intimation shall have to be given by a registered letter.]

4. The premises shall be located in a sanitary place and free from the filthy surroundings.

5. All yards, out-houses, stores and all approaches of the premises shall be kept clean and sanitary.

6. The authorised premises shall be so constructed or maintained as to permit hygienic production and all operations in connection with preparing or packing of product shall be carried out carefully under strict sanitary conditions laid down in the Factories Act, 1934, as amended and modified from time to time. ²[The premises shall not be used as, or communicate directly with, the residential premises.]

7. Equipment and machinery when employed shall be of such design which will permit easy cleaning. Adequate arrangements for cleaning of containers, tables, working parts of machinery etc., shall be provided.

8. No vessel, container or other equipment, the use of which is likely to cause metallic contamination injurious to health shall be employed in the preparation, packing or storage of fruit. (Copper or brass vessels shall be always kept tinned. No iron or galvanised iron shall come in contact with fruit products.)

1. Subs. by S.O. 5593, dated 30-12-1971.

2. Ins. by S.O. 2663, dated 17-12-1958.

9. The water used in the manufacture shall be potable and if required by the Licensing Officer shall be got examined chemically and bacteriologically by any recognised laboratory. The manufacturer will bear the cost of such analysis.

10. There should be efficient drainage system and there shall be adequate provisions for disposal of refuse.

11. ¹ [Wherever five or more employees of either sex are employed, a sufficient number of latrines for each sex as under shall be provided.

Number of workers	Number of latrines	Number of wash basins
Upto 25 - - -	1	1
25 to 49 - - -	2	2
50 to 100 - - -	3	3
100 and above - - -	5	5]

12. Whenever cooking is done on open fire, proper arrangements will be made for outlet of smoke and soot.

² [13. No person suffering from infectious or contagious disease shall be allowed to work in the factory. Arrangements shall be made to get all the workers engaged in the manufacture of fruit products medically examined once in a year to ensure that they are free from infectious, contagious and other diseases. A record of these examinations signed by a Registered Medical Practitioner shall be maintained for inspection.

The workers engaged in manufacture of fruit products shall be inoculated against the enteric group of diseases and vaccinated against small pox once a year and a certificate thereof shall be kept for inspection.

In case of epidemic all workers should be inoculated or vaccinated.]

14. The workers working in, processing and preparation shall be provided with proper aprons and headwears which shall be clean. ³ [The management shall see that all workers are neat, clean and tidy.]

⁴ [PART I (B)

² [The factories will be categorised as under :—

- (a) *Large scale*—factories with installed capacity of more than two metric tonnes of fruit products per day or having total annual production of more than 250 metric tonnes.
- (b) *Small scale*—factories with installed capacity upto two metric tonnes of fruit products per day and total annual production of more than 50 metric tonnes and not exceeding 250 tonnes.
- (c) *Cottage scale*—factories with total annual production of fruit products of more than 10 tonnes but less than 50 tonnes.

1. Subs by S.O. 2942, dated 6-12-1961.
2. Subs. by S.O. 800(E), dated 31-12-1973 (w.e.f. 1-1-1974)
3. Ins. by S.O. 2942, dated 6-12-1961.
4. Subs. by S.O. 5593 dated 30-12-1971

- (d) *Home scale*—factories with total annual production of fruit products except canned vegetables not exceeding 10 metric tonnes.

Small scale factories shall further be grouped into (A) and (B) categories detailed as under:—

Category (A) factories licenced for manufacture of fruit products with installed capacity not exceeding one metric tonne per day and annual production ranging over 50 metric tonnes to 100 metric tonnes.

Category (B) factories licenced for manufacture of fruit products with installed daily capacity not exceeding two metric tonnes with annual production ranging from over 100 metric tonnes to 250 metric tonnes.]

The licencees under categories mentioned above shall comply with the following requirements:—

Water.—Every licencee shall arrange for at least one kilo litre per day of potable water and its availability shall be adequately increased as per production. Free flowing pipe water supply shall be made available in the processing hall.

Storage Space Requirements.—Adequate space shall be provided for storage of fresh fruits, vegetables, finished products and other raw materials.

Minimum Area of manufacturing premises excluding store and Office space—

	Square metre
'(1) Home scale - - - - -	25
(2) Cottage scale - - - - -	60
(3) Small Scale	
(i) Category (A) - - - - -	100
(ii) Category (B) - - - - -	150
(4) *Large scale - - - - -	300

*(Area occupied by machinery shall not be more than 50 per cent of the manufacturing area.)

TECHINCAL STAFF AND LABORATORY REQUIREMENTS

Large Scale

Large Scale.—The manufacture of fruit products shall be supervised by a chemist who should possess one of the following qualifications:—

(a) B. Sc. (Tech.) with food technology or chemical engineering with at least one year experience in a fruit preservation factory.

(b) B. Sc. with post graduate diploma in fruit technology from a recognised institue, or diploma in fruit preservation by Kalamassery Polytechnic or Kerala Government Polytechnic.

(c) B. Sc. with Chemistry or Agriculture as one of the subjects and three years practical experience in a fruit and vegetable preservation factory.

The factory shall have a well-equipped laboratory with 20 sq. meters floor area

1. Subs by S.O. 800 (E), dated 31-12-1973 (w.e.f. 1-1-1974).

with adequate facilities for analysis of fruit products in accordance with the specifications laid down under the second schedule of this Order.

Small Scale.—The manufacture of fruit products shall be supervised by a person possessing one of the following qualifications :—

- (a) B.Sc., with Chemistry or Agriculture as one of the subjects;
- (b) A Diploma or a Certificate in fruit preservation of a course of at least three months duration, from a recognised institute.

Minimum requirement in respect of machinery and equipment :—

Sl. No.	Operation	¹ [Cottage and Small Scale]	Large Scale
1	2	3	4
1.	(a) Washing of raw materials.	Two rectangular cement or aluminium metal tanks with false bottom Dimensions : 1 x 0.75 x 0.75 metres.	Three or more rectangular cement or aluminium with false bottom Dimensions : 1 x 0.75 x 0.75 Meters washing a machine.
	(b) Washing of bottles	1. Bottle washing machine 2. Racks for holding bottles.	1. Bottle washing machine 2. Trolleys for holding and conveying bottles.
2.	Preparation of fruit and vegetables.	1. Table with aluminium or stainless steel or non-corrosive material top of 4 sq. metres area. 2. Stainless steel, peeling, slicing, trimming and coring knives. 3. Where wooden vats or cemented tanks are used for curing and leaching these should be suitably covered. 4. Not less than 12 Aluminium or Stainless steel trays.	1. Table with aluminium stainless steel or non-corrosive material of 10 sq. metres area adequate conveyer belt. 2. Stainless steel coring, cubin and cutting machine/equipment. 3. Wooden vats or cemented tanks for curing and leaching with suitable covers. 4. Not less than 50 aluminium or stainless steel trays.
3.	Juicing, pulping and mixing.	1. Juice extractor and/or basket press or rosin equipment. 2. Stainless steel or aluminium sieve. 3. Aluminium or stainless steel drum of not less than 100 litres capacity.	1. Power driven extractor or hydraulic press. 2. Pulping machine. 3. Non-corrosive Stainless steel tanks having total capacity of not less than 500 litres.

1. Subs. by S.O. 800(E), dated 31-12-1973 (w.e.f. 1-1-1974).

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	4. Stainless steel or aluminium buckets.	
	5. Pulper for tomato products and mango pulp.	
4. Heating Processing	1. Boiler with steam jacketed kettles, or gas cooking. ¹ [1. (a) Bhaties worked with soft coke or any other fuel having proper arrangements for outlets of smoke.] 2. Thermometers and hydrometres. 3. Refractometers.	1. Boiler. 2. Steam-Jacketed kettles. 3. Thermometers. 4. Sensitive balance for preservatives. 5. Refractometers. 6. Pasturiser for Brewed Vinegar.
5. Filling and sealing.	1. Bottle filling machine. 2. Bottle sealing machine. 3. Crown corking machine. 4. Weighing balance.	1. Bottle filling machine. 2. Bottle sealing machine. 3. Heavy duty corking machine. 4. Weighing machine.
6. Exhausting, sealing and processing for canning and bottling.	1. Tanks with crates for exhausting. 2. Semi automatic double seamer. 3. Cooling tanks. 4. Minimum retorting capacity. 100 A2½ cans per charge. 5. Pressure can testers.	1. Exhaust box. 2. Semi automatic double seamer. 3. Cooling tank (adequate capacity). 4. Retorting capacity 250 A2½ can per charge. 5. Pressure can tester.

² [PART II

Specifications for fruit juice, pulp concentrate, squashes, cordials, crush, fruit syrups ³ [nectar aerated water containing fruit juice or pulp] and ready to serve fruit beverages.

* [Product	Variety	Special Chart		
		Special Characteristics	General Characteristics.	
1	2	3	4	5
		Minimum percentage of total soluble solids in the final products weight over weight.	Minimum percentage of fruit juice in the final products	
1.		Ins. by S.O.800 (E), dated 31-12-1973 (w.e.f. 1-1-1974).		
2.		Subs. by S.R.O. 2120, dated 17-12-1956.		
3.		Ins. by S.O. 2663, dated 17-12-1958.		
4.		Subs. by S.O. 1011, dated 31-3-1962.		

1	2	3	4	5
Fruit Syrup	Any suitable kind & variety	65	25	Fruit juice shall be concentrated liquid product expressed from ripe fruit and may contain portions of the pulp & other cellular matter natural to the fruit. Concentrate, squash and crush shall contain fruit pulp. Cordials shall be the clear final product prepared by adding sugar to the clarified juice that is from which pulp and other cellular matter have been removed. The one substance that may be added to fruit juice or pulp are water, peel oil, fruit essences and flavours, common salt, sugar, invert sugar and/or liquid glucose, ascorbic acid, citric acid, permitted colours and preservatives. The acidity of the finished product shall not be less than 4 per cent. In the case of pure lemon juice or pulp and not less than 5 per cent in the case of pure lime juice but shall not exceed 3.5 per cent in the case of other juice, crush, squash, cordial ready to serve beverage and syrup expressed as anhydrous citric acid. Canned pulp or juice shall not show any positive pressure at sea level. Canned or bottled pulp or juice shall show no sign of bacterial growth when incubated at 37°C for one week. Canned pulp or juice will not contain any preservative. The finished
Crush	DO	55	25	
¹ [Squash] than Mango nectar	DO	40	25	
Cordial	DO	30	25	
Unsweetened juice	DO	Natural	100	
Sweetened juice	DO	10	85	
Ready to serve beverage including aerated waters containing fruit juice or pulp.	DO	10	¹ [10]	
Mango Nectar	DO	15	20	
Fruit juice concentrate	DO	32	¹ [100]	

1. Subs. by S.O. 5593, dated 30-12-1971

1	2	3	4	5
Orange and Pineapple nectar kind and variety	Any suitable variety	15	40	The only substances that may be added to the pulp or juice are water, sugar, invert sugar or liquid glucose, ascorbic acid and citric acid. The acidity as citric acid and alcohol content of the product should not exceed 1.5 and 0.1 per cent, respectively. It should not contain any preservative, artificial colours or sweetening matters. The finished products should possess characteristic flavour of the fruit and be free from burnt or objectionable taints and flavour. It should be free from larva and other fruit insects. The product when canned shall not show any positive pressure at sea level and shall not show a sign of bacterial growth when incubated at 37°C for one week.]

[PART II (B)]

Specifications for Canned Mango Pulp (Natural)

Product	Variety	Total soluble solids	General Characteristics
Mango pulp	Any suitable variety of mango	Not less than 12%	Mango pulp shall be extracted from sound ripe fruit. It shall possess the characteristic flavour of the variety of mango from which it is extracted. The material shall be passed through a minimum 1.5 mm. mesh sieve so as to have a homogeneous product. It shall be free from any cooked flavour, black specks, extraneous matter namely portion of skin, fibrous matter, larva and other insects or fragments thereof. The pulp shall not show any sign of bacterial growth when incubated at 37°C. The product shall not show any positive pressure at sea level.

The variety of the mango used in extraction of pulp shall be clearly and conspicuously marked on the containers.

1. Ins. by S.O. 800(E), dated 31-12-1973 (w.e.f. 1-1-1974)

PART II (C)

Specifications for Canned Mango Pulp (Sweetened)

Product	Variety	Total soluble solids	Minimum acidity	General Characteristics
Canned Mango pulp (Sweetened)	Any suitable variety of Mango	Not less than 15%	0.3% as Citric Acid	Mango pulp shall be extracted from sound ripe fruit. It shall possess the characteristics flavour of the variety of mango from which it is extracted. The material shall be passed through a minimum 1.5 mm. mesh sieve so as to have a homogeneous product. It shall be free from any cooked flavour, black specks, extraneous matter namely portion of skin, fibrous matter, larva and other insects or fragments thereof. The pulp shall not show any sign of bacterial growth when incubated at 37°C. The product shall not show any positive pressure at sea level.

The variety of the mango used in extraction of pulp shall be clearly and conspicuously marked on the container.

PART II(D)

¹ [Specifications for sweetened aerated waters with no fruit juice or fruit pulp or containing less than 10 per cent. of fruit juice or fruit pulp]

Product	Variety	Total soluble solids	Definition and general Characteristics
Flavoured Sweetened Aerated Waters	Sweetened aerated waters with single or composite flavours	Minimum 8%	Aerated water means potable water impregnated with carbon dioxide under pressure in properly sealed container and may contain any of the following singly or in combination :- Sugar, liquid glucose, dextrose honey, monohydrate, invert sugar fructose, saccharine not exceeding 100 parts per million, fruit and vegetable extractives (less than 10% on weight to weight)

Net weight may or may not be declared.

1. Sub. by S.O. 741 (E), dated 27-12-1974.

basis) and permitted flavouring, colouring matters, vitamins, preservatives, emulsifying and stabilising agents, citric acid, tartaric acid, phosphoric acid, mallic acid, salts of sodium, calcium and magnesium, caffeine not exceeding 200 parts per million and edible gums, and gelatin. The product shall not contain less than 5% total sugars of the net contents weight to weight.

PART II(E)

¹ [Specifications for sweetened aerated water with 10 per cent or more of fruit juice or fruit pulp]

Products	Varieties	Total soluble solids	Minimum percentage of fruit and vegetable content	Definition and general characteristics
Sweetened aerated water containing fruit juice or bits	Sweetened aerated water with fruit vegetable juice or pulp or bits	Minimum 10%	10% in form of fruit juice or pulp or bits or other combination of any fruit.	Aerated water means potable water impregnated with carbon dioxide under pressure in properly sealed container and may contain any of the following singly or in combination :- Sugar, liquid glucose, dextrose honey, monohydrate, invert sugar fructose, fruit and vegetable extractives (more than 10% on weight to weight basis) and permitted flavouring, colouring matter vitamins, preservatives emulsifying and stabilising agents, citric acid, tartaric acid, lactic acid, ascorbic acid, mallic acid, salts of sodium calcium and magnesium and edible gums.]

1. Subs. by S.O. 741 (E), dated 27-12-1974.

PART III

Specifications for barley waters (Lemon, Orange, Grape fruit, etc.)

Product	Variety	Special Characteristics			General Characteristics
		Minimum Percentage of fruit juice in final product	Minimum percentage of total soluble solids in the final product [weight over weight]	Minimum percentage of barley starch in the final product	
Barley waters	Any suitable variety	12.5	0.25	0.25	Barley of good quality free from insect attack of fungal disease shall be used. Fruit juice shall be derived from sound fresh fruit free from insect or fungal attack or any other blemish affecting the quality of the fruit. It shall be free from the pieces of skin, bits of coarse tissue and any extraneous matter. [The only substances that may be added are water, sugar, dextrose, invert sugar or liquid glucose, peel oil, flavouring matter, common salt, ascorbic acid, citric acid in sufficient quantity to bring the acidity of the finished product up to maximum of 2.5 per cent as anhydrous citric acid and permitted colours and preservatives.] The finished product shall have a good flavour characteristics of fruit used and free from burnt or any other objectionable taints or flavours. It shall be of good keeping quality and shall show no sign of fermentation.

1. Ins. by S.R.O. 2120, dated 22-9-1956.

PART IV

Specifications for synthetic syrups¹ [Ginger Cocktail, Ginger beer, Ginger Ale] and sharbats

Product	Variety	Special Characteristics	General Characteristics
Synthetic syrup and sharbats	Any kind prepared from harmless herb flowers or essences	Minimum percentage of total soluble solids in the final products ¹ [weight over weight] ² [65]	⁴ [The only substances that may be added are water, citric acid, harmless herbs, drugs, flowers, essence ³ [juices (at least 10 per cent), sugar, dextrose, invert sugar, or liquid glucose, permitted colours and preservatives.] The finished product shall have a good and pleasant taste and flavour, truly characteristic of the flavouring material used and be free from burnt or any other objectionable taints and flavour and crystallization of sugar. It shall be of good keeping quality and should show no sign of fermentation. No artificial sweetening agent shall be used.
[Ginger cocktail, Ginger beer, Ginger ale.	Any kind prepared from ginger or ginger essences	30	ditto]

The container of synthetic syrups will not bear any label which will lead the consumer into believing that it is genuine fruit product. In addition the label will have the word 'Synthetic' distinctly and clearly displayed on it.⁵ [If the product declared as Synthetic Syrup does not contain fruit juice prescribed as specified above, the product will be clearly marked as 'Contains No Fruit Juice'] Rose, Khus, Kewra, Sandal and other such syrups may not be declared as Synthetic but shall not bear picture of fruits on the label.

1. Ins. by S.R.O. 2120, dated 22-9-1956.
2. Ins. by S.O. 2663, dated 17-12-1958.
3. Ins. by S.O. 2942, dated 6-12-1961.
4. Subs. by S.R.O. 2120, dated 22-9-1956.
5. Ins. by S.O. 5593 dated 30-12-1971.

PART V

Specifications for bottled and canned fruits and vegetables.

Product	Variety	Special Characteristics	General Characteristics
1	2	3	4
Bottled or canned fruits.	Any fruits of suitable variety	The head space in the can shall not be more than ¹ [1.6 centimeters] of an inch. The drained weight or fruit shall not be less than 50% of the net weight of the contents (except in the case of berry fruit where this limit will be 40%. Drained weight shall be determined by draining the contents for two minutes on a sieve of ² [dimensions] [20.3 x 20.3 centimeters having 8 meshes per 2.5 centimeters].	The fresh fruit to be canned shall be approaching maturity and it shall be practically free from blemish and shall not have stalks, leaves and other extraneous matter. Where fruit is required to be cut it shall be cut in halves, quarters or cubes or pieces, reasonably uniform in size. The only substances that may be added are fruits, sugar, invert sugar, citric acid and water. After processing the fruit shall be firm and the covering liquid clear. The product shall not show any positive pressure at sea level and shall not show any sign of bacterial growth when incubated at 37°C for one week. No preservative shall be added. No artificial colouring matter shall be present except in the case of cherries and straw berries where ³ [permitted colour] may be added. ² [The finished product shall have the characteristic taste of the original material and shall be reasonably free from disintegration damage from bruises and shall be uniformly prepared.]
Bottled or canned veg- etables	Any veg- etable of suit- able variety	The head space in the can shall not be more than ¹ [1.6 centimeters]. The drained weight of the vegetables shall not be less than 55% of the net weight of the contents (except in the case	The Vegetables shall be reasonably fresh, tender, of good colour and flavour and shall be free from pods, stalks, detached skin, extraneous matter like woody fibre, roots, etc. and shall

1. Subs. by S.O. 1011, dated 31-3-1962.

2. Subs. by S.R.O. 2080, dated 14-9-1955.

3. Subs. by S.R.O. 2120, dated 22-9-1956.

of canned tomato where this limit will be 50%). Drained weight shall be determined by draining the contents for two minutes on a sieve of "[dimensions]"⁶ [20.3 x 20.3 centimeters having 8 meshes per 2.5 centimeters].

be practically free from blemishes. The only substances that may be added are vegetables, sugar, salt, water, oil or fat, spices, sauce, citric acid and soluble calcium salt. The product shall not show any sign of bacterial growth when incubated at 37°C and 55°C for one week. No preservative shall be used. No artificial colouring matter shall be present except in case of peas where "[permitted colour]" may be added.

³ [The finished product shall have the characteristic taste of the original material and shall be reasonably free from disintegration, damage from bruises and shall be uniformly prepared]

Peas or any other products which have been dried or otherwise processed before canning must be described as processed and may not be described as 'Green Fresh' or garden product. It shall be clearly marked as prepared from dried raw material. Dehydrated and dry fruits if canned shall be clearly marked as prepared from dried raw material.

PART VI

Specifications for Jams and Fruit Cheese

Product	Kind and variety of fruit	¹ [Minimum percentage of prepared fruit in the final product.]	² [Minimum percentage of soluble solids in the final product weight over weight]	³ [Special Characteristics]	General Characteristics
Jams and fruit cheese	Any fruit Any suitable variety	45 In case of raspberry and strawberry Jams 25.	68]	The finished products shall have a ⁴ [heavy] consistency.	It may be single or mixed fruit jam. The fruit used shall be mature, fresh, sound, clean and free from fermentation and

1. Subs. by S.O. 2942, dated 6-12-1961.
2. Subs. by S.R.O. 1474, dated 30-4-1957
3. Subs. by S.O. 2663, dated 17-12-1958.
4. Subs. by S.R.O. 2120, dated 22-9-1956.
5. Ins. by S.R.O. 2080, dated 14-9-1955.
6. Subs. by S.O. 1011, dated 31-3-1962.

mould. Dry or canned fruit, preserved pulp or juice may be used. Pectin derived from any fruit may be added when necessary. The only substances that may be added are sugar, dextrose, invert sugar or liquid glucose, flavouring matter, ascorbic acid, citric acid, permitted colours and preservatives. It shall have the flavour of the original fruit and shall be free from burnt or other objectionable flavour, crystallisation mould growth and shall show no sign of fermentation. If packed in cans, it shall not show any positive pressure at sea level. No artificial sweetening matter shall be added.

When dry fruit is used it shall be clearly declared on the label.

PART VII

Specifications for Fruit Jellies and Marmalades

Product	Kind and variety of fruit.	¹ [Minimum percentage of prepared fruit in the final product.]	Minimum percentage of soluble solids in the final product ² [weight over weight]	Special Characteristic	General Characteristic
Fruit Jelly and marmalade	Any fruit Any suitable variety	45	65	Fruit jellies shall be made from clear strained fruits extract prepared by boiling the fruit with water. Marmalades shall be made either from citrus fruits prepared by boiling the fruit with water or shall be made from fruit juice or pulp. Marmalades shall have suspended slices of peel.	The fruit used shall be sound, clean and free from fermentation and mould. The finished product shall be reasonably uniform and shall be of good keeping quality and attractive colour. ³ [The only substances that may be added are sugar, dextrose, invert

1. Subs. by S.O. 2942, dated 6-12-1961.
2. Ins by S.R.O. 2120, dated 22-9-1956.
3. Subs. *ibid*.

only substances that may be added are sugar, dextrose, invert sugar or liquid glucose, citric acid, soluble calcium salts, flavouring matter, citric acid, permitted colours and preservatives.] 'Glaced' fruit or peel shall be derived from candied product coating with a thin transparent layer of heavy syrup with or without pectine which had dried to a more or less firm texture on the fruit. Crystallised fruit or peel shall be derived from candied product by coating with pure white crystallised sugar or by drying the syrup on wet candied fruit. The finished product shall be translucent and not hard or granular. It shall have a good flavour and shall be free from burnt or any other objectionable flavour.

PART IX
Specifications for Preserves

Product	Kind and variety of fruit portion in final product	Minimum percentage of total soluble solids in the product ¹ [weight over weight]	Minimum percentage	General Characteristics
Preserves	Any fruit of suitable variety.	55	68	In may be a single or mixed preserve but fruit or vegetable used shall be mature, fresh sound and clean. ² [The only substance that may be added are sugar, dextrose, invert sugar or liquid glucose. ^{3,4}

1. Sic.
2. Ins. by S.R.O. 2120, dated 22-9-1956.
3. Subs., *ibid.*
4. Omitted by S.O. 2663, dated 17-12-1958.

flavouring matter, citric acid, ascorbic acid, permitted colours and preservatives.] The fruit shall retain form and shall be permitted with the syrup without shrivelling of the individual pieces. It shall be of good keeping quality and attractive colour and it shall be free from burnt and other objectionable flavour, crystallization and mould growth. The product shall not show any fermentation when examined. When packed in cans, it shall show no positive pressure at sea level.

When packed in sanitary top cans the content shall not be less than 85% of the total space of the can.

PART X

Specifications for Fruit Chutney

Product	Variety	Special Characteristics		Mould count	General Characteristics
		Minimum percentage of fruit in the final product	Minimum percentage of total soluble solids in the product ¹ [weight over weight]		
Fruit Chutney	Any fruit of suitable variety	40	50	Not in excess of 40% of the field examined.	The product shall be derived from fruit free from insect or fungal attack. All ingredients used in the preparation of chutney shall be thoroughly clean. ² (The only substances that may be added are

1. Ins. by S.R.O. 2120, dated 22-9-1954.

2. Subs., *ibid.*

fruit, fruit pulp, raisins, dry fruit, spices, salt sugar, onion, garlic, vinegar, acetic acid and ¹ [permitted colours and preservatives.] It shall be of good keeping quality and shall show no sign of fermentation when incubated at 28-30°C and 37°C. ²[The acidity and ash content shall not exceed 2% and 5% respectively.] ³ [The ash insoluble in hydrochloric acid shall not exceed 0.5 per cent w/w. 55.]

When it is declared as fruit Chutneys, the names of fruits may not be declared on the label.

Any fruit when calculated in combination with raisins and dry fruits if used in excess of 5% of 40% fruit content in mango chutney or other chutney shall be declared on the label.

³ [The ash insoluble in hydrochloric acid shall not exceed 0.5 per cent. w/w. 55.]

PART XI

Specifications for Tomato Juice and ⁴ [Soups].

Product	Variety	¹ [Minimum percentage of total soluble solids weight over weight free of salt.]	Special Characteristics Mould count	General Characteristics
Tomato juice and soup	Any suitable variety of tomato	Tomato juice 5 Tomato Soup 7.	Not in excess of 30% of the field examined.	Tomato juice shall be liquid product derived from sound fresh and fully ripe tomatoes practically free from insect and fungal attack or any other blemish affecting the quality of the fruit and

1. Subs. by S.O. 5593, dated 30-12-1971.
2. Ins. by S.O. 2942, dated 6-12-1961.
3. Ins. by S.O. 5593, dated 30-12-1971.
4. Subs. by S.R.O. 2080, dated 14-9-1955.
5. Subs. by S.R.O. 2120, dated 22-9-1956.

may contain finely divided insoluble solids from the flesh of tomatoes. It shall be free from pieces of skin, seeds, bits of coarse tissue and any extraneous matter, ² [The only substances that may be added are salt, not in excess of 1.5 % by weight; sugar dextrose, malic acid, ascorbic acid, citric acid and permitted colours.] In tomato soup the only substances that may be added are spices, sugar, salt, starch, butter and milk solids. The finished product shall have a good flavour characteristic of tomato and be free from burnt or any other objectionable flavour. It shall be of good keeping quality and shall show no sign of fermentation when incubated at 37°C for 7 days. When canned it shall not show any positive pressure at sea level.

[PART XI-A

Specifications for Vegetable Soups

Product	Variety	General Characteristics
Vegetable soup.	Any suitable variety of vegetable or combination of vegetables.	The product shall be made from vegetable free from insect or fungal attack. All the ingredients used in the preparation of the soup shall be thoroughly cleaned. The only substances that may be added are vegetable pulp, vegetables, milk solids, starch, rice, wheat, cereals and their extruded products, butter, onion, permitted colours, soup, flavour and spices. It shall be of good keeping quality and shall show

1. Ins. by S.O. 2406, dated 24-10-1959.
2. Subs. by S.R.O. 2120, dated 22-9-1956.

no sign of fermentation when incubated at 37°C and 55°C for one week. No preservative shall be used. The finished product shall have the flavour characteristic of the vegetable from which soup is made. The soup shall have uniform consistency.]

PART XII

Specifications for Tomato Puree and Paste

Product	Variety	Special Characteristics		General Characteristics
		Mould count	Minimum percentage of soluble solids ¹ [weight over weight] free of salt	
1	2	3	4	5
Tomato Puree and Paste.	Any suitable variety of tomato.	Not in excess of 60% of the field examined.	Tomato Puree 9% Tomato Paste 2.5%	The product shall be derived from sound, fresh and fully ripe tomatoes practically free from insect or fungal attack or any other blemish affecting the quality of the fruit. Properly prepared and strained tomatoes shall be free from skin and seeds. ² [The only substances that may be added are common salt, citric acid, ascorbic acid, spices permitted colours, preservatives. The finished product shall have a good flavour characteristic of the tomato and be free from burnt or any other objectionable flavour. It shall be of food keeping quality and shall show no sign of fermentation when incubated at

1. Ins. by S.R.O. 2120, dated 22-9-1956

2. Subs. *ibid.*

37°C for seven days.
When canned it shall not
show any positive pressure
at sea level.

¹ [Percentage of total soluble solids shall be declared on the labels.]

PART XIII

Specification for Tomato Ketchup² [and Sauce]

Product	Variety	[Minimum] acidity as acetic acid	Minimum total soluble solids [weight over weight]	Special Characteristics		Bacterial	General Characteristics
				Mould count	Yeast and spores		
Tomato Ketchup	Any ³ suitable variety of tomato	[1.0%]	25%	Not in excess of 40% of the fields examined.	Not in excess of 125 per 1/60 c.m.m.	Not in excess of 100 million per c.c.	The products shall be derived only from sound and wholesome tomatoes practically free from insect or fungal or any other blemish affecting the quality of the fruit. Skins and seeds shall be excluded. ⁴ [The only substances that may be added are spices, salt, sugar, vinegar acetic acid, onion, garlic, ^{5,6,6,6}

1. Subs. by S.R.O. 2120, dated 22-9-1956.
2. Ins. by S.R.O. 2080, dated 14-9-1955.
3. Subs., *ibid*.
4. Ins. by S.R.O. 2120, dated 22-9-1956.
5. Subs. by S.O. 5593, dated 30-12-1971.
6. Omitted by S.O. 741 (E), dated 27-12-1974.

and preservatives]. It shall not contain any other fruit or vegetable substances. The finished product shall have good flavour and shall be free from burnt or any other objectionable flavours. It shall be of good keeping quality and shall show no sign of fermentation¹ [when incubated at 28-30°C and 37°C.]

PART XIII (A)

² [Specifications for Sauces other than Soya Bean Sauce] ³ [and Tomato Sauce]

Product	Kind and variety	Special Characteristics	Minimum percentage of acidity as acetic acid	4 [Minimum total soluble solids weight over weight]	General Characteristics		
						Mould count	Yeast and spores
Sauce A	any suitable kind and variety of fruit or vegetable.	Not in excess of 40% of the field examined.	Not in excess of 125 per 1 / 6 c.m.m.	Not in excess of 100 million per c.c.	1.2	5 [15%]	The products shall be derived from wholesome fruits and vegetables which shall be practically free from insect or fungal attack or blemishes affecting quality of the fruit. ⁴ [The only

1. Ins. by S.O. 2942, dated 6-12-1961.
2. Subs. by S.O. 1011, dated 31-3-1962.
3. Ins. by S.O. 5593, dated 30-12-1971.
4. Ins. by S.O. 2942, dated 6-12-1961.
5. Subs. by S.R.O. 2120; dated 22-9-1956.

substances that may be added are fruit, vegetable pulp, juice, dried fruits, sugar, [jaggery], spices, salt, vinegar, citric acid, acetic acid, malic acid, onion, garlic, flavouring materials, permitted colours,¹ [other than red or any shade of red colour], preservatives. The finished product shall have good flavour and shall be free from burnt or other objectionable flavours. It shall be of good keeping quality and shall show no sign of fermentation when incubated at ² [28-30°C and 37°C.]

² [The percentage of the various fruits and vegetables used in the sauce shall be declared ³ [on the label and the label shall not bear any picture of tomatoes.]]

⁴ [PART XIII(B)
Specifications for Soya Bean Sauce

Product	Kind and variety	Minimum % of acidity as acetic acid weight over weight	Minimum soluble total solids weight over weight	Special Characteristics			General Characteristics
				Mould count	Yeast and spores	Bacteria	
Soya Bean sauce.	Any suitable variety of Soya Bean.	0.6%	25%	Not in excess of 40% of the fields examined	Not in excess of 125 per 1/60 c.m.m.	Not in excess of 100 per c.c.	The product shall be derived only from sound and wholesome Soya beans free

1. Ins. by S.O. 5593, dated 30-12-1971.
2. Subs. by S.O. 2942, dated 6-12-1961.
3. Subs. by S.O. 5593 dated 30-12-1971.
4. Ins. by S.O. 1011, dated 31-3-1962.
5. Ins. by S.O. 2942, dated 6-12-1961.

from insect or fungal or any other blemish affecting the quality of Soya Bean. The only substances that may be added are spices, salt, sugar, vinegar, acetic acid, onion, garlic, permitted colours and preservatives. It shall not contain any other fruit or vegetable substances. The finished products shall have good flavour and shall be free from burnt or any other objectionable flavours. It shall be of good keeping quality and shall show no sign of fermentation when incubated at 28-30 degree centigrade and 37 degree centigrade.

[PART XIII(C)]

Specifications for Tamarind Concentrate

Product	Minimum percentage of acidity as tartaric acid	Ash soluble in acid	Total soluble solids	Freedom from moulds insects etc.	General Characteristics
Tamarind concentrate	9%	Not exceeding 0.8%	Not less than 65%	Free from moulds living or dead insects fragments and rodent contamination.	The product shall be derived from sound tamarind. The tamarind extract shall be properly strained and be free from pieces of stalk and fibrous matters. The concentrate shall have flavour characteristics of tamarind and be free from burnt and any other objectionable flavour and taste. It shall be of good keeping quality. Canned tamarind concentrate shall not show any positive pressure at sea level.]

1. Ins. by S.O. 800(E), dated 31-12-1973 (w.e.f. 1-1-1974).

PART XIV
Specifications for Brewed and Synthetic Vinegar

Product	Variety	Special Characteristics	General Characteristics
Brewed and Synthetic Vinegar	Any suitable medium such as fruits, malt, molasses, sugarcane juice, etc.	Minimum percentage of acidity in final product ¹ [Brewed Vinegar 3.75 gms. of acetic acid per 100 ml. Synthetic Vinegar—3.75 gms. of acetic acid per 100 ml.	² [Brewed Vinegar means a liquid derived from alcoholic and acetous fermentation of any suitable medium such as fruits, malt, molasses, sugarcane juice, etc. Brewed vinegar shall conform to the following standards. <ol style="list-style-type: none"> 1. It shall contain at least 3.75 grams of acetic acid per 100ml. 2. It shall contain at least 1.5 per cent W/V of total solids and 0.18 per cent ash. 3. It shall not contain (i) sulphuric acid or any other mineral acid, (ii) lead or copper (iii) ¹ [arsenic in amounts] exceeding 1.5 parts per million, and (iv) any foreign substance or colouring matter except caramel. 4. Malt Vinegar in addition shall have at least 0.05 percent, of Phosphorous pentoxide (P₂O₅) and 0.04 percent of nitrogen. Brewed Vinegar shall not be fortified with acetic acid.]

The kind of medium of preparing brewed vinegar shall be declared on the label. Synthetic vinegar shall be distinctly labelled as "Synthetic Vinegar" and shall state on label "prepared from acetic acid".

1. Subs. by S.O. 5593, dated 30-12-1971.
2. Subs. by S.O. 2663, dated 17-12-1958.

PART XV

Specifications for Pickles in Vinegar

Product	Variety	Special Characteristics	General Characteristics
		Minimum percentage of acidity of fluid portion as acetic acid	
Pickles in vinegar	Any vegetable of suitable variety	¹ [Not less than 2 grammes per 100 c.c. as minimum percentage of acidity of fluid portion as acetic acid.]	The vegetables used in the preparation of pickles shall be wholesome. They shall be practically free from fungal or insect attack. All the ingredients used shall be thoroughly clean and free from extraneous matter. The fluid portion of the pickles which shall be vinegar, shall constitute not more than 1/3 of the total content and shall not contain any ingredient other than spices, ² [salt] and sugar. The pickles shall be free from added copper, mineral acids, alum ³ or harmful colours and shall show no sign of fermentation. The product shall be reasonably free from sediment.

When more than one vegetables are used the product shall be labelled as "Mixed Pickles".

PART XVI

Specifications for Pickles in Citrus Juice or in Brine

Product	Variety	Minimum percentage of salt	Special Characteristics	General Characteristics
Pickles in citrus juice or in brine	Any fruit or vegetable of suitable variety	12%	In case of pickles in citrus juice, citric acid shall not be less than ¹ [1.2%]. Only citrus	The vegetables and fruits used in the preparation of pickles shall be wholesome. They shall

1. Ins. by S.O. 2942, dated 6-12-1961.
2. Ins. by S.R.O. 2080, dated 14-9-1955.
3. Omitted by S.O. 2942, dated 6-12-1961.
4. Subs. by S.O. 2663, dated 17-12-1958.

fruit juices shall be used. be free from fungal or insect attack or any type of rot. All the ingredients used shall be thoroughly clean and free from extraneous matter. Only substances that may be added are spices, salt, sugar, jaggery, onions, garlic, ¹ [benzoic acid] and soluble calcium salts. Pickles shall be free from added salts, copper, alum, ² [or mineral acids]

PART XVII

Specifications for Oil Pickle

Product	Variety	Oil	General Characteristics
Oil Pickles	Any fruit or vegetable of suitable variety	Any edible vegetable oil like rapeseed, mustard, olive oil, etc.	³ [The fruits and vegetables used in the preparation shall be wholesome and shall be free from fungal or insect attack. The only substances that may be added are spices, salt, oils, sugar, jaggery, onions, garlic, acetic acid, turmeric, condiments ⁴ ****.] All the ingredients used shall be thoroughly clean and free from extraneous matter. The pickles shall be of pleasant taste and flavour, and be free from added copper, alum ⁵ [or mineral acids].

Kind of fruit or vegetable used shall be declared on the label.

PART XVIII

Specifications for Sun Dried and Dehydrated Fruit

Product	Variety	General Characteristics
Sub dried and dehydrated fruits.	Any fruit of suitable variety.	The fruit used for drying shall be clean, wholesome and shall be practically free from insect or fungal attack. ⁶ [The dried or dehydrated fruits may contain permitted preservatives.] The

1. Ins. by S.O. 5593, dated 30-12-1971.
2. Subs. by S.O. 2942, dated 6-12-1961.
3. Subs. by S.R.O. 2120, dated 22-9-1956.
4. Omitted by S.O. 2942, dated 6-12-1961.
5. Subs. by S.O. 2942, dated 6-12-1961.
6. Omitted by S.O. 2663, dated 17-12-1958.

product shall be free from visible mould, insect or larvae. ¹ [In dehydrated and sun dried fruits, the moisture content shall not exceed 20% and 24% W/W respectively].

The kind of dried fruit packed in the container shall be declared on the label.

² [PART XVIII (A)]

Specifications for Mango Cereal Flakes

Product	Variety	Characteristics	General Characteristics
Mango Cereal Flakes.	Fruit of suitable variety.	Moisture not more than 2.5 per cent. Acid insoluble ash not exceeding 0.5 per cent. Protein not less than 3.0 per cent. Starch not exceeding 25.0 per cent.	The product shall be prepared from clean wholesome mangoes free from insect or fungal attack. The only substances that may be added are fruit pulp, wheat starch, sucrose, glucose, sodium bicarbonate and pectin. The product shall have taste and flavour characteristic of the fruit. The product shall be crisp but not tough or leathery. No synthetic flavouring agents shall be added.

Variety of fruit used and the composition shall be declared on the label.

PART XIX

Specifications for Sun-dried and dehydrated vegetables

Product	Variety	Special Characteristics	General Characteristics
Sun-dried and dehydrated vegetables.	Any vegetable of suitable variety.	Ash insoluble in hydrochloric acid shall be not more than 0.5%.	The product shall be prepared from wholesome vegetables free from blight,

1. Ins., *ibid.*

discolouration or fungi. The only edible portion of the vegetable shall be used and it shall be free from stalks, peels, stems and extraneous leaves. ² [The dried vegetable may contain permitted preservative.] The finished product shall be of good edible quality and shall reasonably reconstitute to its original shape and quality on boiling from fifteen minutes to an hour. The finished product shall be free from visible mould insect or larvae.

Kind of dry vegetable shall be declared on the label.

¹ [PART XIX-A
Specifications for Dehydrated Onions

Products	Variety	Special Characteristics			General Characteristics
		Moisture % W/W	Total Ash % W/W	Acid insoluble Ash % W/W	
1	2	3	4	5	6
Dehydrated Onions except onion powder,	Any suitable variety.	8	5	0.5	The dehydrated onions shall be the product prepared from clean, sound bulbs and suitable varieties of onion, free from blemish and disease, after proper washing, peeling, trimming and slicing and dehydrating in a manner which

1. Ins. by S.O. 35 37, dated 28-10-1972.
2. Subs. by S.R.O. 2120, dated 22-9-1956.

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ensures effective preservation of colour, ~~flavour~~, texture and food value.

The dehydrated onions shall have the characteristic colour and marked pungent flavour of the variety used. It shall be free from discolouration and must, rancid, scorched or other objectionable flavour or odour. When in the form of powder, it shall be free flowing and free from agglomerates.

The product shall be free from moulds living or dead, insects and insect fragments and rodent contamination. The total extraneous matter including black, brown or dark brown pieces, outer stain, outer rootbase, sediment or sediment attached to onion seed, stems and foreign matter, such as other vegetables shall not exceed 3% by weight. It shall be free from any preservatives, bleaching substances, artificial colouring matter or flavouring agents.

The dehydrated onion flakes after steeping in water for four hours, shall reconstitute to form a product approximately to raw freshly peeled and cut onion of good quality. When 30 gms. of dehydrated onions are cooked with 250 ml. of boiling 1% sodium chloride solution for fifteen minutes, the dehydrated onion shall reconstitute to crisp product free from toughness or mustiness having the typical flavour, colour and odour of cooked onions. The dehydrated ratio i.e. ratio of increase in weight after cooking and draining off excess liquid to its weight before cooking shall be less than 5 : 1.]

PART XX

1. Fruit and vegetable products shall be packed in such suitable containers as are described below and all containers shall be securely packed and sealed—

- (a) Canned fruits, juices and vegetables—Sanitary top cans made from suitable kind of tin plate shall be used for canning fruits, juices, and vegetables.
- (b) Bottled fruits, juices and vegetables—Bottles and jars capable of giving hermetic seal shall be used.
- (c) Juices, squashes, crush, cordials, syrups, barley waters and other beverages shall be packed in clean bottles and securely sealed. These products when frozen and sold in the form of ice shall be packed in suitable cartons. Juices or pulp may be packed in wooden barrels when sulphited.

- (d) Preserves, jams, jellies and marmalades—New cans, new cannisters, clean jars, bottles, chinaware jars or aluminium containers may be used for packing these products and it shall be securely sealed.
- (c) ¹ [(i) Pickles—Clean bottles, jars, wooden casks, tin containers covered from insides with polyethelene lining of minimum 250 guage or suitably lacquered cans shall be used.
- (ii) Tomato ketchup and sauces—Clean bottles shall be used. If acidity does not exceed 0.5% as acetic acid, open top sanitary cans may also be used.
- (iii) Vinegar and chuntney—Clean bottles or wooden casks may be used.]
- (f) Candied fruits and peels and dried fruits, and vegetables—Paper bags, card board or wooden boxes, new tins, bottles, jars aluminium or other suitable approved containers shall be used.
2. Following particulars shall be clearly marked on the containers :—
- (a) Kind and variety of fruits.
- (b) Nature of the product, viz., juice, squash marmalade, etc.
- ² [(c) Net weight or volume of the contents (variation in net content may be 5% in case of bottled fruit products).]
- ³ [(d) Name and address of the manufacturer or brand owner.]
- ⁴ [(e) Where any permitted preservative and/or colouring agent other than natural colour is added, a statement to the effect that it contains permitted preservatives and/or colouring agent other than natural colour.]

⁵ [3. The manufactures of fruit products licensed under this Order shall, however, be allowed to export the products, if necessary, without indicating the name of the place of manufacture provided that the declaration "Made in India" or "Produce of India" along with the licence number issued to them under this Order is indicated properly on the labels affixed to the container of such fruit product or vegetable product.]

⁶ [PART XXI]

Limits of poisonous metals in fruit products

No fruit products specified in column 2 of the table below shall contain any poisonous metal specified in excess of the quantity given in column 3 of the said table.

Name of the poisonous metal	Name of the product	Parts per million by weight
1. Lead	(i) Concentrated soft drinks (but not including concentrates used in the manufacture of soft drinks)	0.5

1. Subs. by S.O. 2942, dated 6-12-1961.
2. Subs. by S.R.O. 2120, dated 22-9-1956.
3. Subs. by S.O. 5593, dated 30-12-1971.
4. Subs. by S.R.O. 1474, dated 30-4-1957.
5. Ins. by S.O. 582, dated 5-2-1965.
6. Subs. by S.O. 2942, dated 6-12-1961.

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Name of the poisonous metal	Name of the product	Parts per million by weight
	(ii) Fruit and vegetable juice (including tomato juice, but not including lime juice and lemon juice)	1.0
	(iii) Concentrates used in the manufacture of soft drinks, lime juice and lemon juice	2.0
	¹ [(iii) Soft drinks excluding concentrates	Nil]
	(iv) Dried or dehydrated vegetables (other than onions)	2.5
	(v) Dehydrated onions	10.0 on the dry matter
	(vi) Fruit products not specified	5.0
2. Copper	(i) Soft drinks ² [excluding] concentrates	² [5.0]
	(ii) Concentrates for soft drinks	20.00
	(iii) Tomato Ketchup on the dried total solids	50.0
	(iv) Tomato purée, paste, powder, juice and cocktails	100.0 on the dried tomato solids
	(v) Fruit products not specified	30.0
3. Arsenic	(i) Soft drinks intended for consumption after dilution.	Arsenic-0.5 ³ ***
	(ii) Dehydrated onions	Arsenic-2.0 Arsenious oxide--2.6
	(iii) Fruit products not specified	² [1.00 p.p.m.]
4. Tin	(i) Processed and canned products	250
	¹ [(ia) Soft drinks excluding concentrates	100.00
	(ii) Fruit products not specified	250
5. Zinc	(i) Ready to drink beverages	5.0
	² [(ii) Fruit products covered under this Order	19 p.p.m.]

1. Ins. by S.O. 5593, dated 30-12-1971.

2. Subs. *ibid.*3. Omitted, *ibid.*

[PART XXII

List of Permissible Harmless Food Colours

1. Natural colouring matter which may be used :—

The following natural colouring principles whether isolated from natural colours or produced synthetically may be used in or upon any² [fruit products]:—

- (a) Cochineal or Carmine.
- (b) Carotin and Carotenoids
- (c) Chlorophyll.
- (d) Lactoflavin.
- (e) Caramel.
- (f) Annatto.
- (g) Ratanjot.
- (h) Saffron.
- (i) Curcumin.

³ [(2) Coal tar dyes which may be used—No Coal tar dyes or a mixture thereof except the following shall be used in fruit products :—

Colour	Common name	Colour Index (1956)	Chemical class
Red	Ponceau 4R	16255	Azo
	Carmoisine	14720	"
	Fast Red E	16045	"
	Amaranth	16185	"
	Erythrosine	45430	Xanthene
Yellow	Tartarazine	19140	Pyrazolone
	Sunset Yellow FCF	15985	Azo
Blue	Indigo Carmine	73015	Indigoid
	Brilliant blue FCF	42090	Triary Imethane
Green	Green S	44090	-do-
	Fast Green FCF	42033	-do-

(3) Dyes when used in fruit products shall be pure and free from all harmful impurities.

The maximum limit of any permitted coal tar colours or mixture of permitted coal tar colour which may be added to any fruit products shall not exceed ⁴ [0.20] grams per kilogram of the final fruit products for consumption ⁵ [only those permitted coal tar colours,

1. Subs. by S.R.O. 1474, dated 30-4-1957.
2. Subs. by *ibid.*
3. Subs. by 3044, dated 20-10-1974.
4. Subs. by S.O. 1011, dated 31-3-1962.
5. Subs. by S.O. 5593 dated 30-12-1971.
6. Ins. by S.O. 3044, dated 20-10-1974.

which are sold under the Indian Standards Institution Certification Mark shall be used in the manufacture of fruit products].

¹ [PART XXIII

Limits for Permitted Preservative in Fruit Products

Permitted preservatives are :—

- (a) Benzoic acid including salts thereof, and-
- (b) Sulphurous acid including salts thereof.

³ [The quantities of individual preservative permitted to be used in various fruit products shall be as mentioned in the Table below];

Fruit Products	Preservatives	Parts per million
1. Fruit and fruit pulp or juice (not dried) for conversion into jam or crystallized glazed or cured fruit or other products.		
(a) Cherries	Sulphur dioxide	¹ [5,000]
(b) Strawberries & Raspberries	-Do-	2,000
(c) Other fruits	-Do-	1,000
2. Fruit Juice concentrate	-Do-	1,500
3. Dried fruits		
(a) Apricots, peaches, apples, pears and others	-Do-	2,000
(b) Raisins or sultanas	-Do-	750
² [4. Squashes, crushes, fruit syrups, cordials fruit juices and barley waters.	Sulphur dioxide or Benzoic acid	350 600
5. Jam, marmalade, preserve and fruit jelly	Sulphur dioxide or Benzoic acid	40 200]
6. Crystallized glazed or cured fruit (including candied peel)	Sulphur dioxide	150
7. Fruit and fruit pulp not otherwise specified in this Schedule.	-Do-	³ [350]
8. Sweetened ready to serve beverages	Sulphur dioxide Benzoic acid	70 120
² [9. Pickles and chutney made from fruit and vegetables	Sulphur dioxide Benzoic acid	100 260

1. Ins. by S.R.O. 2120, dated 22-9-1956.
2. Subs. by S.O. 5593, dated 30-12-1971.
3. Subs. by S.R.O. 1474, dated 30-4-1957.

10. Tomato and other sauces	Benzoic acid	750]
11. Dehydrated vegetables	Sulphur dioxide	2,000
12. Tomato puree and paste	Benzoic acid	250
13. Syrups and shartas	Sulphur dioxide	350
	or	
	Benzoic acid	600

¹ [*In case sulphur dioxide is used as preservative in pickles and chutneys, the product should be packed in containers other than tin containers.

Explanation:— In case of fruit products wherein use of two different preservatives has been permitted a combination of the two preservatives can also be used subject to the condition that the quantity of each preservative so used does not exceed such number of parts out of those prescribed for that preservative in the third column of the aforesaid Table as may be worked out on the basis of the proportion in which such preservatives are combined.]

² [PART XXIV

- (a) In fruit products, Pectin, Sodium Alginate, Calcium Alginate, Alginic Acid, Propylene Glycol Alginate, Mono-Sodium Glutamate, Calcium Chloride, Calcium lactate and other soluble calcium salts may be added.
- (b) Lecithin and Tocopherol may be added in fruit products as Antioxidants.]

1. Subs. by S.O. 5593, dated 30-12-1971.

2. Ins. by S.O. 2942, dated 6-12-1961.
