

# PREVENTION OF FOOD ADULTERATION (... AMENDMENT) RULES, 2006

MINISTRY OF HEALTH AND FAMILY WELFARE  
(Department of Health)

## NOTIFICATION

New Delhi, the 9th May, 2006

**\*G.S.R. 278(E).**— The following draft of certain rules further to amend the Prevention of Food Adulteration Rules, 1955, which the Central Government, after consultation with the Central Committee for Food Standards, proposes to make in exercise of the powers conferred by sub-section (1) of section 23 of the Prevention of Food Adulteration Act, 1954 (37 of 1954), is hereby published as required by the said sub-section for the information of all persons likely to be affected thereby, and the notice is hereby given that the said draft rules will be taken into consideration after the expiry of a period of sixty days from the date on which copies of the Official Gazette in which this notification is published are made available to the public.

Objections or suggestions, if any, may be addressed to the Secretary, Ministry of Health and Family Welfare, Government of India, Nirman Bhawan, New Delhi-110 011.

The objections and suggestions, which may be received from any person with respect to the said draft rules before the expiry of the aforesaid period, will be considered by the Central Government.

## DRAFT RULES

1. (1) These rules may be called the **Prevention of Food Adulteration (... Amendment) Rules, 2006.**

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

2. In the Prevention of Food Adulteration Rules, 1955 (hereinafter referred to as the said rules),—

(i) in rule 49, sub-rule (16) shall be omitted.

(ii) in Appendix 'B' to the said rules, for item A.11.02.02, the following item shall be substituted, namely:—

"A.11.02.02 - **Cream** means the milk products rich in fat, separated from milk of cow and buffalo which takes the form of an emulsion of fat-in-skimmed milk, obtained by physical separation from milk.

**Reconstituted cream** means the products obtained by reconstituted milk products with or without the addition of potable water and with the same end product characteristics for cream.

**Recombined cream** means the Cream obtained by recombining milk products with or without the addition of potable water and with the same end product characteristics as cream.

**Prepared cream** means the milk products obtained by subjecting cream, reconstituted cream and/ or recombined cream to suitable treatments and processes to obtain the characteristic proportion as specified below:

(i) **Prepackaged liquid cream** is the fluid (capable of pouring at temperatures above freezing) cream obtained by preparing and packaging cream, reconstituted cream and /or recombined cream for direct consumption and/ or for direct use as such.

(ii) **Whipping cream** is the fluid (capable of pouring at temperatures above freezing) cream, reconstituted cream and/ or recombined cream that is intended for whipping.

When cream is intended for direct use, the cream should have been prepared in a way that facilitates the whipping process.

- (iii) Cream packed under pressure** is the fluid (capable of pouring at temperatures above freezing) cream, reconstituted cream and/ or recombined cream that is packed with a propellant gas in a pressure-propulsion container and which becomes Whipped Cream when removed from that container.
- (iv) Whipped cream** is the fluid (capable of pouring at temperatures above freezing) cream, reconstituted cream and/ or recombined cream in to which air or inert gas has been incorporated without reversing the fat-in-skimmed milk emulsion.
- (v) Fermented cream** means the milk product obtained by fermentation of cream, reconstituted cream, or recombined cream, by the action of "suitable lactic cultures", that results in reduction of pH with or without coagulation. Where the content of (a) specific microorganism (s) is (are) indicated, directly or indirectly, in the labelling or otherwise indicated by content claims in connection with sale, these shall be present, viable , active and abundant in the products to the best before date. If the product is heat treated after fermentation the requirement for viable microorganisms shall not apply.
- (vi) Acidified Cream** means the milk products obtained by acidifying cream, reconstituted cream and/ or recombined cream by the action of acids and/ or acidity regulators to achieve a reduction of pH with or without coagulation.

No other ingredient except as listed below may be used for the purposes and product categories specified, and only within the limitations specified. Stabilizers, Acid regulators and Thickeners and Emulsifiers may be used in all above mentioned cream products, whereas packaging gas and propellants may be used only in cream packed under pressure and whipped cream.

For use in products only for which stabilizers and/ or thickeners are permitted.

- Products derived exclusively from milk or whey and containing 35% (m/m) or more of milk protein of any type (including casein and whey protein products and concentrates and any combinations thereof) and milk powders: These products can be used in the same function as thickeners and stabilizers, provided they are added only in amounts functionally necessary not exceeding 20g/kg, taking into account any use of the stabilizers and thickeners as permitted Appendix 'C'.
- Non-animal Gelatin and starch: These substances can be used in the same function as stabilizers, provided they are added only in amount functionally necessary as governed by Good Manufacturing Practice taking into account any use of the stabilizers / thickeners as permitted under Appendix 'C'. It shall conform to the microbiological requirements prescribed in Appendix-D. It shall have pleasant test and flavours. It shall be free from off flavours and rancidity. It shall be free from any ingredient foreign to milk.

The product shall confirm the following requirements:

<b>Product</b>	<b>Minimum Milk Fat (w/w)</b>
(i) Cream	Not less than 25.0 percent m/m
(ii) Reconstituted Cream- (a) Half cream (b) Light cream	Not less than 10.0 percent m/m and Not more than 25.0 percent m/m
(iii) Recombined Cream - (a) Double cream (b) Plastic cream	(a) Not less than 45.0 percent m/m (b) Not less than 60.0 percent m/m
(iv) Prepared creams - (a) Whipping and whipped cream (b) Heavy whipping and whipped cream	(a) Not less than 28.0 percent m/m (b) Not less than 35.0 percent m/m

(iii) in the said rule, in Appendix 'C', after Table-14, the following table shall be inserted, namely:-

**TABLE-14-A**  
**(Use of Food Additives in cream)**

List of Food Additives	Maximum Level
<b>A. Stabilizers (Singly or in combination)</b>	
1. Calcium carbonate	Limited by GMP
2. Sodium lactate	
3. Potassium lactate	
4. Calcium lactate	
5. Sodium citrate	
6. Potassium citrate	
7. Calcium citrate	
8. Calcium sulphate	
9. Sodium phosphate	2g/kg, singly or in combination expressed as P <sub>2</sub> O <sub>5</sub> maximum
10. Potassium phosphate	
11. Calcium phosphate	
12. Diphosphates	
13. Triphosphates	
14. Polyphosphates	
<b>B. Acidity Regulators</b>	
1. Sodium carbonate	Limited by GMP
2. Potassium carbonate	
3. Lactic acid (L, D and DL-)	
4. Citric acid	
<b>C. Thickeners and emulsifiers</b>	
1. Lecithins	Limited by GMP
2. Alginic acid	
3. Sodium alginate	
4. Potassium alginate	
5. Ammonium alginate	
6. Calcium alginate	
7. Agar	
8. Carrageenan and its Na, K, NH <sub>4</sub> salts	
9. Carob bean gum	
10. Gaur gum	
11. Gum Arabic	
12. Xanthan gum	
13. Gellan gum	
14. Polyoxyethylene (20) sorbitan monolaurate	1g/kg maximum
15. Polyoxyethylene (20) sorbitan monooleate	
16. Polyoxyethylene (20) sorbitan monopalmitate	
17. Polyoxyethylene (20) sorbitan monostearate	
18. Polyoxyethylene (20) sorbitan tristearate	
19. Pectins	Limited by GMP
20. Cellulose	
21. Methyl cellulose	

<b>List of Food Additives</b>	<b>Maximum Level</b>
22. Hydroxypropyl cellulose	Limited by GMP
23. Hydroxypropyl methyl cellulose	
24. Methyl ethyl cellulose	
25. Sodium carboxymethyl cellulose	
26. Methyl ethyl cellulose	Limited by GMP
27. Sodium carboxymethyl cellulose	
28. Mono-and diglycerides of fatty acids	
29. Acetic and fatty acid esters of glycerol	
30. Lactic and fatty acid esters of glycerol	
31. Citric and fatty acid esters of glycerol	
32. Potassium chloride	
33. Calcium chloride	
34. Monostarch phosphate	Limited by GMP
35. Distarch phosphate esterified with sodium trimetaphosphate: esterified with phosphorus oxychloride	
36. Phosphated distarch phosphate	
37. Acetylated distarch phosphate	
38. Starch acetate esterified with acetic anhydride	
39. Acetylated distarch adipate	
40. Hydroxypropyl starch	
41. Hydroxypropyl distarch phosphate	
42. Starch sodium octenyl succinate	
<b><i>D. Packing Gases and Propellants for use only in whipped creams (including creams packed under pressure):</i></b>	
43. Carbon dioxide	Limited by GMP
44. Nitrogen	
45. Nitrous oxide	

(iv) In the said rule, in Appendix 'D', in Table - 3, after last column relating to Chakka/ Shrikhand, the following column shall be inserted, namely:-

<b>Requirement</b>	<b>Cream</b>
1. Total Plate Count	"Not more than 5000
2. Coliform Count	Absent in 0.1 gm.
3. E.coli	Absent in 1 gm
4. Salmonella	Absent in 25 gm
5. Shigella	Absent in 25 gm
6. Staphylococcus aureus	Absent in 1 gm
7. Yeast and Mould Count	Absent in 1 gm
8. Anaerobic Spore Count	Absent in 1 gm
9. Listeria monocytogens	Absent in 1 gm"

[F. No. P. 15014/8/2005-P.H. (Food)]

RITA TEAOTIA, Jt. Secy.

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