

(4) परिशिष्ट क में, “IV. खाद्य उत्पादों में खाद्य सहयोज्यों का उपयोग” शीर्ष के अंतर्गत, -

(क) सारणी 6 में, खाद्य श्रेणी प्रणाली 6.2.1 और 6.2.2 (आटा और स्टार्च) से संबंधित प्रविष्टियों के सामने, कॉलम (3) में, “आटे में किसी भी सहयोज्य की अनुमति नहीं है” आकृति और शब्दों के स्थान पर “आटे, चावल के आटे (दृढीकृत चावल के दाने तैयार करने के लिए प्रयुक्त आटा सहित), मिल्लेट आटा और मिश्रित मिल्लेट आटा में किसी भी सहयोज्य की अनुमति नहीं है” आकृति और शब्द प्रतिस्थापित किए जाएंगे;

(ख) सारणी 12 में, खाद्य श्रेणी प्रणाली 12.6.3 (सॉस और सालान के लिए मिश्रण) से संबंधित प्रविष्टियों के सामने, कॉलम (3) में, खाद्य सहयोज्य “सोडियम एल्युमिनोसिलिकेट” और उससे संबंधित प्रविष्टियों के पश्चात, निम्नलिखित अंतःस्थापित किया जाएगा, अर्थात्:-

खाद्य श्रेणी प्रणाली	खाद्य श्रेणी का नाम	खाद्य सहयोज्य	आईएनएस संख्या	अनुशंसित अधिकतम मात्रा	नोट
“12.6.3	सॉस और सालान के लिए मिश्रण	फैटी एसिड के सुक्रोज एस्टर	473	10,000 मिग्रा/ किग्रा	127”

जी. कमलावर्धन राव, मुख्य कार्यकारी अधिकारी

[विज्ञापन-III/4/असा./151/2025-26]

टिप्पण: खाद्य सुरक्षा और मानक (खाद्य उत्पाद मानक और खाद्य सहयोज्य) विनियम, 2011 भारत के राजपत्र, असाधारण भाग 3, खंड 4 में, अधिसूचना संख्या फा.सं. 2-15015/30/2010, दिनांक 1 अगस्त, 2011 द्वारा प्रकाशित हुई थी और अंतिम संशोधन अधिसूचना संख्या फा.सं. स्टैंडर्ड/एफए/38/एफएसएसएआई (भाग-1), दिनांक 21 अक्टूबर, 2024 के माध्यम से की गई थी।

MINISTRY OF HEALTH AND FAMILY WELFARE

(Food Safety And Standards Authority Of India)

NOTIFICATION

New Delhi, the 4th June, 2025

F.No. SS-T0FA(NOTI)/2/2024-Standard-FSSAI(Part-I)—The following draft of certain regulations further to amend the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, which the Food Safety and Standards Authority of India proposes to make with previous approval of the Central Government, in exercise of the powers conferred by clause (e) of sub-section (2) of section 92 read with section 16 of the Food Safety and Standards Act, 2006 (34 of 2006) is hereby published as required under sub-section (1) of section 92 of the said Act for the information of all persons likely to be affected thereby and notice is hereby given that the said draft regulations shall be taken into consideration after the expiry of the period of sixty days from the date on which copies of the Gazette containing this notification are made available to the public.

Objections or suggestions, if any, may be addressed to the Chief Executive Officer, Food Safety and Standards Authority of India, FDA Bhawan, Kotla Road, New Delhi- 110002 or sent on email at regulation@fssai.gov.in

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

Draft Regulations

1. These regulations may be called the Food Safety and Standards (Food Products Standards and Food Additives) Amendment Regulations, 2025.

2. In the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, (hereinafter referred to as the said regulations), -

(1) in regulation 2.1,

(a) in sub-regulation 2.1.8, in Table 1 relating to 'The fatty acid composition of ghee', for the entries at row number 9 and 16, the following shall be substituted, namely:-

"C16:0 Hexadecanoic acid (Palmitic acid)	22.0-39.0
C18:3 (cis 9,12,15) 9,12,15-Octadecatrienoic acid	0.2-1.5";

(b) after sub-regulation 2.1.17, the following sub-regulation shall be inserted, namely:-

"2.1.17(a) Standard for Cheese Powder**1. Description. -**

(a) Cheese powder is a powdered form of cheese made by drying cheese dispersed in potable water or cheese slurry.

(b) Cheese powder shall be white or white with greenish tinge or light cream in colour. It shall be free from lumps except those that break-up readily under slight pressure and shall be reasonably free from scorched particles. It shall not contain any ingredient not found in milk except those permitted.

(c) Cheese slurry means the product obtained by blending/grinding cheese curd, and optionally a liquid (e.g. water, milk, cream or butter oil) and /or milk solids. Cheese slurry is ripened for about 2 to 3 weeks at suitable temperature for flavour development. The flavour development in Cheese slurry is accelerated by using modified starters, adjunct cultures and exogenous enzymes.

2. Essential Composition and Quality Factors. -

(a) Raw Material

(i) Cheese

(ii) Cheese slurry

(b) Permitted ingredients

(i) Sodium Chloride

(ii) Potable water

(c) Composition

S. No.	Parameters	Requirements
(1)	(2)	(3)
1.	Milk fat, Minimum, % (m/m), dry matter basis	40.0
2.	Moisture, Maximum, %(m/m)	5.0
3.	Salt (added sodium chloride), Maximum % (m/m)	5.5

3. Food Additives. -

For products covered under this standard, specific food additives specified in Appendix 'A' of these regulations may be used and only within the limits specified.

4. Contaminants, Toxins and Residues. -

The products shall comply with the limits stipulated under the Food Safety and Standards (Contaminants, toxins and Residues) Regulations, 2011.

5. Hygiene. -

(a) The products shall be prepared and handled in accordance with the requirements specified in Schedule 4, as applicable, of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and such other guidelines as specified from time to time under the provisions of the Food Safety and Standard Act, 2006.

- (b) The products shall conform to the microbiological requirements specified in Appendix 'B' of these regulations.

6. Labelling. -

The provisions of the Food Safety and Standards (Labelling and Display) Regulations, 2020, shall apply to pre-packaged products.

7. Method of Sampling and Analysis. -

The methods of sampling and analysis mentioned in the manuals as specified by the Food Safety and Standards Authority of India from time to time shall be applicable.”;

- (2) in regulation 2.5, in sub-regulation 2.5.1, in clause (a) relating to definition of “animal”, the words “and fish” shall be omitted;

- (3) in regulation 2.10,

- (a) in sub-regulation 2.10.6, in clause (2) relating to “Caffeinated Beverages”, in item III, sub-item (B) shall be omitted;

- (b) in sub-regulation 2.10.7, in the table under clause 4, serial number 28 and the entries relating thereto shall be omitted;

- (c) in sub-regulation 2.10.8, in the Table 3 under clause 4, the entries at serial number 24 shall be substituted with the following, namely:-

“24.	Borates (as B), mg/l, <i>Max</i>	2.4 ‘’;
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- (d) in sub-regulation 2.10.9, for clause 2, the following shall be substituted, namely:-

“(2) Drinking water (purified) shall be clear without any sediments, suspended particles and extraneous matter. It shall also comply with the requirements given in Tables 1, 2, 3, 4, 5 and 6:

Table 1: Organoleptic and Physical Parameters

Sl. No.	Characteristic	Permissible Limit
(1)	(2)	(3)
1.	Colour, Hazen units, <i>Max</i>	5
2.	Odour	Agreeable
3.	pH value	6.5-8.5
4.	Taste	Agreeable
5.	Turbidity, NTU, <i>Max</i>	1
6.	Total dissolved solids, mg/l, <i>Max</i>	500

Table 2: General Parameters Concerning Substances Undesirable in Excessive Amounts

Sl. No.	Characteristic	Permissible Limit
(1)	(2)	(3)
1.	Aluminium (as Al), mg/l, <i>Max</i>	0.03
2.	Ammonia (as total ammonia-N) mg/l, <i>Max</i>	0.5
3.	Anionic detergents (as MBAS) mg/l, <i>Max</i>	0.2
4.	Barium (as Ba), mg/l, <i>Max</i>	0.7
5.	Boron (as B), mg/l, <i>Max</i>	0.5
6.	Calcium (as Ca), mg/l, <i>Max</i>	75
7.	Chloramines (as Cl ₂), mg/l, <i>Max</i>	4.0
8.	Chloride (as Cl), mg/l, <i>Max</i>	250
9.	Copper (as Cu), mg/l, <i>Max</i>	0.05
10.	Fluoride (as F) mg/l, <i>Max</i>	1.0

11.	Free residual chlorine, mg/l, <i>Min</i>	0.2
12.	Iron (as Fe), mg/l, <i>Max</i>	1.0
13.	Magnesium (as Mg), mg/l, <i>Max</i>	30
14.	Manganese (as Mn), mg/l, <i>Max</i>	0.1
15.	Mineral oil, mg/l, <i>Max</i>	1.0
16.	Nitrate (as NO ₃), mg/l, <i>Max</i>	45
17.	Phenolic compounds (as C ₆ H ₅ OH), mg/l, <i>Max</i>	0.001
18.	Selenium (as Se), mg/l, <i>Max</i>	0.01
19.	Silver (as Ag), mg/l, <i>Max</i>	0.1
20.	Sulphate (as SO ₄), mg/l, <i>Max</i>	200
21.	Sulphide (as H ₂ S), mg/l, <i>Max</i>	0.05
22.	Total alkalinity as calcium carbonate, mg/l, <i>Max</i>	200
23.	Total hardness (as CaCO ₃), mg/l, <i>Max</i>	200
24.	Zinc (as Zn), mg/l, <i>Max</i>	5

Table 3: Parameters Concerning Toxic Substances

Sl. No.	Characteristic	Permissible Limit
(1)	(2)	(3)
1.	Cadmium (as Cd), mg/l, <i>Max</i>	0.003
2.	Cyanide (as CN), mg/l, <i>Max</i>	0.05
3.	Lead (as Pb), mg/l, <i>Max</i>	0.01
4.	Mercury (as Hg), mg/l, <i>Max</i>	0.001
5.	Molybdenum (as Mo), mg/l, <i>Max</i>	0.07
6.	Nickel (as Ni), mg/l, <i>Max</i>	0.02
7.	Polychlorinated biphenyls, mg/l, <i>Max</i>	0.0005
8.	Polynuclear aromatic hydrocarbons (as PAH), mg/l, <i>Max</i>	0.0001
9.	Total arsenic (as As), mg/l, <i>Max</i>	0.01
10.	Total chromium (as Cr), mg/l, <i>Max</i>	0.05
11.	Trihalomethanes:	
	a) Bromoform, mg/l, <i>Max</i>	0.1
	b) Dibromochloromethane, mg/l, <i>Max</i>	0.1
	c) Bromodichloromethane mg/l, <i>Max</i>	0.06
	d) Chloroform, mg/l, <i>Max</i>	0.2

Table 4: Parameters concerning radio-active residues

Sl. No.	Characteristic	Permissible Limit
(1)	(2)	(3)
1.	Alpha emitters Bq/l, <i>Max</i>	0.1
2.	Beta emitters Bq/l, <i>Max</i>	1.0
3.	Uranium, mg/l, <i>Max</i>	0.03

Table 5: Microbiological Requirements

Sl. No.	Characteristic	Permissible Limit
(1)	(2)	(3)
1.	E. coli or thermotolerant coliform bacteria	Shall not be detectable in any 100 ml sample
2.	Total coliform bacteria	Shall not be detectable in any 100 ml sample

Table 6: Parameters concerning pesticide residues

Sl. No.	Characteristic	Permissible Limit (µg/l)
(1)	(2)	(3)
1.	Alachlor	20
2.	Atrazine	2
3.	Aldrin/ Dieldrin	0.03
4.	Alpha HCH	0.01
5.	Beta HCH	0.04
6.	Butachlor	125
7.	Chlorpyrifos	30
8.	Delta HCH	0.04
9.	2,4- Dichlorophenoxyacetic acid	30
10.	DDT (o, p and p, p – Isomers of DDT DDE and DDD)	1
11.	Endosulfan (alpha, beta, and sulphate)	0.4
12.	Ethion	3
13.	Gamma — HCH (Lindane)	2
14.	Isoproturon	9
15.	Malathion	190
16.	Methyl parathion	0.3
17.	Monocrotophos	1
18.	Phorate	2”;

(4) In Appendix A, under the heading “IV. Use of Food Additives in Food Products”, -

(a) in Table 6, against the entries relating to Food Category System 6.2.1 and 6.2.2 (Flours and starches*), in column (3), for the figure & words “*No additives permitted in Atta”, the figure & words “*No additives permitted in Atta, Rice flour (including the flour for Fortified Rice Kernel preparation), Millet flour, and Mixed millet flour” shall be substituted;

(b) in Table 12, against the entries relating to Food Category System 12.6.3 (Mixes for sauces and gravies), in column (3), after the food additive “Sodium aluminosilicate” and the entries relating thereto, the following shall be inserted, namely:-

Food Category System	Food Category Name	Food Additive	INS No	Recommended Maximum Level	Note
“12.6.3	Mixes for sauces and gravies	Sucrose esters of fatty acids	473	10,000 mg/kg	127”

G. KAMALA VARDHANA RAO), Chief Executive Officer

[ADVT.-III/4/Exty./151/2025-26]

Note: The Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 were published in the Gazette of India, Extraordinary, Part III, section 4 *vide* notification number F. No. 2-15015/30/2010, dated 1st August, 2011 and last amended *vide* notification number F.No. STD/FA/38/FSSAI(Part-1), dated 21st October, 2024.