Annexure to Format 3 of NABL 154 document Reference list of Food articles & Test Parameters for FSSAI recognition

S.No	Category of food	Sub-category	Specific food articles	Test parameters
	DAIRY	Milk	1. Buffalo milk (2.1.2)	1. Fat
	PRODUCTS AND		2. Cow milk (2.1.2)	2. SNF
	ANALOGUES (2		3. Goat or sheep milk (2.1.2)	3. Total Sodium
	.1)		4. Camel milk (2.1.2)	4. Urea
			5. Mixed milk (2.1.2)	5. Aerobic Plate
			6. Standardized milk (2.1.2)	Count
			7. Toned milk (2.1.2)	6. Coliform Count
			8. Double-toned milk (2.1.2)	7. Salmonella sp.
			9. Skimmed milk (2.1.2)	8. Listeria
			10. Full cream milk (2.1.2)	monocytogenes
			11. Low lactose milk (2.1.2)	9. Aflatoxin M1
			12. Lactose free milk (2.1.2)	10. Melamine
				11. Lead
				12. Copper
				13. Arsenic
				14. Tin
				15. Cadmium
				16. Mercury
				17. Methyl mercury
				18. Pesticide- 233*
				19. Antibiotics- 28 [#]
			13. Fortified milk- Species identified milk (buffalo milk, cow	In addition to the above
			milk, goat milk, sheep milk and camel milk), full cream	parameters, following
			milk, toned milk, double toned milk, skimmed milk and	two micronutrients to be
			standardized milk	tested-

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		 Vitamin A Vitamin D

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Milk powder, Dairy whitener and	14. Whole milk powder (2.1.10) 15. Partly skimmed milk powder (2.1.10) 16. Skimmed milk powder (2.1.10)	 Moisture Milk fat Milk protein in milk
whey powder	17. Semi skimmed milk powder (2.1.10)	solids-not-fat
		4. Titrable acidity
		5. Insolubility Index
		6. Total ash
		7. Scorched particles8. Total sodium
		8. Total sodium 9. Aerobic Plate Count,
		,
		10. Coliform Count,
		11. Staphylococcus aureus (Coagulase
		positive),
		12. Yeast & Mould
		count,
		13. Salmonella sp.,
		14. Listeria
		monocytogenes
		15. Bacillus cereus
		16. Sulphite Reducing
		Clostridia
		17. Aflatoxin M1
		18. Melamine
		19. Lead
		20. Copper
		21. Arsenic
		22. Tin
		23. Cadmium
		24. Mercury
		25. Methyl mercury
		26. Pesticide- 233*
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18. Fortified milk powder (for Government funded program	In addition to the above
only)	parameters, following
Only)	two micronutrients to be
	tested-
	1. Vitamin A
10.0	2. Vitamin D
19. Cream powder (2.1.10)	1. Moisture
	2. Milk fat
	3. Milk protein in milk
	solids-not-fat
	4. Scorched particles
	5. Count,
	6. Coliform Count,
	7. Staphylococcus
	aureus (Coagulase
	positive),
	8. Yeast &Mould
	count,
	9. Salmonella sp.,
	10. Listeria
	monocytogenes
	11. Bacillus cereus
	12. Sulphite Reducing
	Clostridia
	13. Melamine
	14. Lead
	15. Copper
	16. Arsenic
	17. Tin
	18. Cadmium
	19. Mercury
	20. Methyl mercury

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	21. Pesticide- 233*
20. Skimmed milk dairy whitener (2.1.11)	1. Moisture
21. Low fat dairy whitener (2.1.11)	2. Milk fat
22. Medium fat dairy whitener (2.1.11)	3. Milk protein in milk
23. High fat dairy whitener (2.1.11)	solids-not-fat
	4. Insolubility Index
	5. Total ash
	6. Acid insoluble ash
	7. Added sugar
	8. Titrable acidity
	9. Scorched particles
	10. Aerobic Plate Count,
	11. Coliform Count,
	12. Staphylococcus
	aureus (Coagulase
	positive),
	13. Yeast &Mould
	count,
	14. Salmonella sp.,
	15. Listeria
	monocytogenes
	16. Bacillus cereus
	17. Sulphite Reducing
	Clostridia
	18. Melamine
	19. Lead
	20. Copper
	21. Arsenic
	22. Tin
	23. Cadmium
	24. Mercury

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	25. Methyl mercury 26. Pesticide- 233*
24. Whey powder (2.1.12) 25. Acid whey powder (2.1.12)	1. Moisture 2. Milk fat 3. Milk protein 4. Lactose content as anhydrous lactose 5. pH 6. Total ash 7. Aerobic Plate Count, 8. Coliform Count, 9. Staphylococcus aureus (Coagulase positive), 10. Yeast & Mould count, 11. Salmonella sp., 12. Listeria monocytogenes 13. Bacillus cereus 14. Sulphite Reducing Clostridia 15. Melamine 16. Lead 17. Copper 18. Arsenic 19. Tin 20. Cadmium 21. Mercury 22. Methyl mercury

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		23.Pesticide- 233*

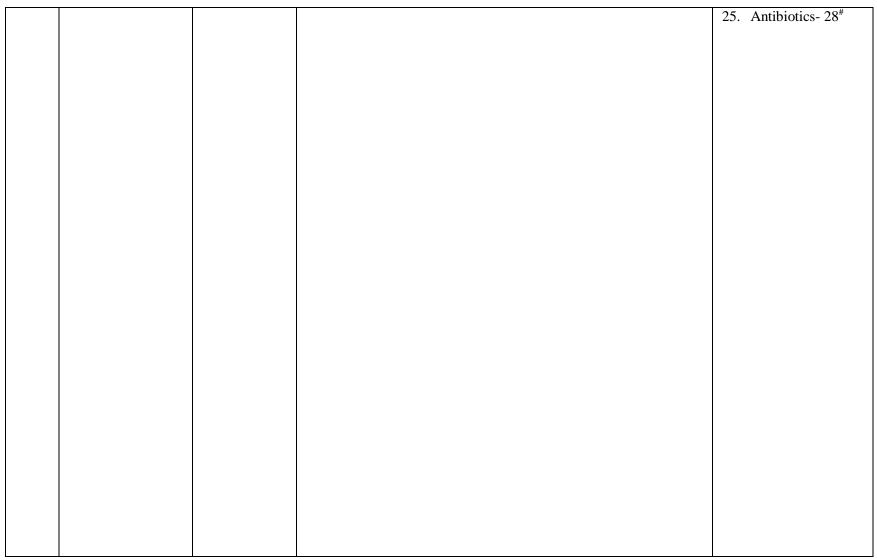
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Milk products	26. Flavoured milk (2.1.3)	1.	Fat
		2.	SNF
		3.	Total Sodium
		4.	Urea
		5.	Aerobic Plate
			Count
		6.	Coliform Count
		7.	Staphylococcus
			aureus (Coagulase
			positive)
		8.	Yeast & Mould
			count
		9.	Escherichia coli
		10.	Salmonella sp.
		11.	Listeria
			monocytogenes
		12.	Bacillus cereus
			Sulphite Reducing
			Clostridia
		14.	Enterobacter
			sakazakii
			(Cronobacter sp.)
		15	Aflatoxin M1
			Melamine
			Lead
			Copper
		19	Arsenic
		20.	
			Cadmium
			Mercury
			Methyl mercury
			Pesticide- 233*
		24.	r esuciue- 255.
		•	Page 8 of

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27. Evaporated or concentrated milk (2.1.4) 28. Evaporated partly skimmed milk (2.1.4) 29. Evaporated semi skimmed milk (2.1.4) 30. Evaporated skimmed milk (2.1.4) 31. Evaporated high fat milk (2.1.4)	1. Milk fat 2. Milk solid 3. Milk protein in milk SNF 4. Aflatoxin M1 5. Melamine 6. Lead 7. Copper 8. Arsenic 9. Tin 10. Cadmium 11. Mercury 12. Methyl mercury 13. Biological- Tes for commercia sterility as per IS 4238
	14. Pesticide- 233* 15. Antibiotics- 28 [#]
32. Sweetened condensed milk (2.1.5)	1. Milk fat
33. Sweetened condensed partly skimmed milk (2.1.5)	2. Milk solid
34. Sweetened condensed skimmed milk (2.1.5)	3. Milk solid non fat
35. Sweetened condensed high fat milk (2.1.5)	4. Milk protein in milk SNF
	5. Aerobic Plate
	Count,
	6. Coliform Count,
	7. Staphylococcus
	aureus (Coagulase
	positive),
	8. Yeast & Mould
	count,

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1	_	6.1. 11
	9.	Salmonella sp.,
	10.	Listeria
		monocytogenes
		Aflatoxin M1
	12.	Melamine
		Lead
	14.	Copper
	15.	Arsenic
	16.	Tin
	17.	Cadmium
	18.	Mercury
		Methyl mercury
	21.	Antibiotics- 28#
36. Khoa or mawa (2.1.6)	1.	Total solids
30. Islied of mawa (2.1.0)	2.	Milk fat
	3.	Total ash
	4.	Titratable acidity
	5.	Added starch
	6.	Added sugar
	7.	Reichert Meissl
		value
	8.	Polenske value
	9.	Butyro-
		refractometer
		reading
	10.	Aerobic Plate
		Count,
	11.	Coliform Count,
		aureus (Coagulase
		positive),

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			13.	Yeast &Mould
				count,
			14.	Escherichia coli
				Salmonella sp.,
				Listeria
			10.	monocytogenes
			17	Aflatoxin M1
				Melamine
				Lead
				Copper
				Arsenic
				Tin
				Cadmium
				Mercury
				•
				Methyl mercury
	_			Pesticide- 233*
		37. Low fat cream (Reconstituted cream; recombined cream;	1.	Milk fat
		prepared cream; pre-packaged liquid cream, whipping	2.	Acidity as lactic
		cream; cream packed under pressure; whipped cream;	2	acid
		Fermented/ cultured/ sour cream; Acidified cream) (2.1.7)	3.	Aerobic Plate
		38. Medium fat cream (Reconstituted cream; recombined	4	Count,
		cream; prepared cream; pre-packaged liquid cream,	4.	Coliform Count,
		whipping cream; cream packed under pressure; whipped	5.	Salmonella sp.,
		cream; Fermented/ cultured/ sour cream; Acidified cream)	6.	Listeria
		(2.1.7)	_	monocytogenes
		39. High fat cream (Reconstituted cream; recombined cream;	7.	Melamine
		prepared cream; pre-packaged liquid cream, whipping	8.	Lead
		cream; cream packed under pressure; whipped cream;	9.	Copper
		Fermented/ cultured/ sour cream; Acidified cream) (2.1.7)		Arsenic
		40. Fermented/cultured/sour cream (2.1.7)		Tin
		41. Acidified cream (2.1.7)	12.	
		·	13.	Mercury

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	14. Methyl mercury 15. Pesticide- 233*
42. Malai (2.1.7)	 Melamine Lead Copper Arsenic Tin Cadmium Mercury Methyl mercury Pesticide- 233*
43. Milk Fat or Butter Oil (2.1.8) 44. Anhydrous Milk Fat or Anhydrous Butter Oil (2.1.8)	1. Moisture 2. Milk fat 3. Butyrorefractometer reading 4. Reichert Meissl value 5. Polenske value 6. FFA as Oleic Acid

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		T
		7. Peroxide Value
		8. Baudouin Test
		9. Presence of
		βsitosterol
		10. Melamine
		11. Lead
		12. Copper
		13. Arsenic
		14. Tin
		15. Cadmium
		16. Mercury
		17. Methyl mercury
		18. Pesticide- 233*
45. (Ghee (2.1.8)	1. Moisture
	(=1313)	2. Milk fat
		3. Butyro-refractometer
		reading
		4. Reichert Meissl
		value
		5. Polenske value
		6. FFA as Oleic Acid
		7. Baudouin Test
		8. Iodine value
		9. Saponification value
		10. Presence of
		βsitosterol
		11. Fatty acid
		composition
		12. Melamine
		13. Lead
		14. Copper
		15. Arsenic

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		1 C T'
		16. Tin
		17. Cadmium
		18. Mercury
		19. Methyl mercury
		20. Pesticide- 233*
	46. Table butter (2.1.9)	1. Moisture
	, ,	2. Milk fat
		3. Milk solids-not-fat
		4. Common salt
		5. Reichert Meissl value
		6. Butyro-refractometer
		reading
		7. Aerobic Plate Count,
		8. Coliform Count,
		9. Staphylococcus
		aureus (Coagulase
		positive), 10. Yeast & Mould
		count,
		11.Escherichia coli
		12.Salmonella sp.,
		13.Listeria
		monocytogenes
		14.Melamine
		15.Lead
		16.Copper
		17.Arsenic
		18.Tin
		19.Cadmium
		20.Mercury
		21.Methyl mercury

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	22.Pesticide- 233*
47. White butter/cooking butter (2.1.9)	1. Milk fat 2. Reichert Meissl value 3. Butyro-refractometer reading 4. Aerobic Plate Count, 5. Coliform Count, 6. Staphylococcus aureus (Coagulase positive), 7. Yeast & Mould count, 8. Escherichia coli 9. Salmonella sp., 10.Listeria monocytogenes 11.Melamine 12.Lead 13.Copper 14.Arsenic 15.Tin 16.Cadmium 17.Mercury
	18.Methyl mercury 19.Pesticide- 233*
48. Fermented milk (2.1.13) 49. Flavored fermented milk (2.1.13) 50. Drink based on fermented milk (2.1.13) 51. Concentrated fermented milk(2.1.13) 52. Acidophilus milk (2.1.13)	 Milk fat Milk solids non fat Milk protein Titratable acidity Coliform Count, Staphylococcus

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	2. Plain dahi (2.1.12)	
	3. Plain dahi (2.1.13)	aureus (Coagulase
	4. Yoghurt and flavored dahi (2.1.13)	positive),
5.	5. Partly skimmed yoghurt and flavored partly skimmed dahi	7. Yeast &Mould
	(2.1.13)	count,
5	6. Skimmed yoghurt and flavored skimmed dahi (2.1.13)	8. Escherichia coli
		9. Salmonella sp.,
		10. Listeria
		monocytogenes
		11. Melamine
		12. Lead
		13. Copper
		14. Arsenic
		15. Tin
		16. Cadmium
		17. Mercury
		18. Methyl mercury
		19. Pesticide- 233*
5	7. Chakka (2.1.13)	1. Total solids
	8. Skimmed milk chakka (2.1.13)	2. Milk fat
	9. Full cream chakka (2.1.13)	3. Milk protein
3.	9. Puli cicalii ciiakka (2.1.13)	4. Titratable acidity
		5. Total ash
		6. Coliform Count,
		7. Staphylococcus
		aureus (Coagulase
		positive),
		8. Yeast & Mould
		count,
		9. Escherichia coli
		10.Salmonella sp.,
		11.Listeria
		monocytogenes

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	12.Melamine
	13.Lead
	14.Copper
	15.Arsenic
	16.Tin
	17.Cadmium
	18.Mercury
	19.Methyl mercury
	20.Pesticide- 233*
(0, 01, 11, 1, (0, 1, 12))	1. Total solids
60. Shrikhand (2.1.13)	2. Milk fat
61. Full cream shrikhand (2.1.13)	3. Milk protein
62. Fruit Shrikhand (2.1.13)	4. Titratable acidity
	5. Sugar (sucrose)
	6. Total ash
	7. Coliform Count,
	8. Staphylococcus
	aureus (Coagulase positive),
	9. Yeast &Mould
	count, 10.Escherichia coli
	11.Salmonella sp., 12.Listeria
	monocytogenes
	13.Melamine
	14.Lead
	15.Copper
	16. Arsenic
	17.Tin
	18.Cadmium
	19.Mercury

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	20.Methyl mercury 21.Pesticide- 233*
 63. Ice Cream or Kulfi or Chocolate Ice Cream or Soft Cream (2.1.14) 64. Medium fat ice cream or kulfi or chocolate ice crea softy ice cream (2.1.14) 65. Low fat ice cream or kulfi or chocolate ice cream or ice cream (2.1.14) 	2. Weight am or 3. Milk fat 4. Milk protein
66. Milk ice or milk lolly (2.1.14)	 Total solids Milk fat Milk protein
	4. Aerobic Plate Count5. Coliform Count

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	6. Staphylococcus
	aureus (Coagulase
	positive)
	7. Yeast and Mold
	Count
	8. Escherichia coli
	9. Salmonella sp.
	10.Listeria
	monocytogenes
	11.Melamine
	12.Lead
	13.Copper
	14.Arsenic
	15.Tin
	16.Cadmium
	17.Mercury
	18.Methyl mercury
	19.Pesticide- 233*
67. Dried ice cream mix (2.1.14)	1. Moisture
68. Medium fat Dried ice cream mix (2.1.14)	2. Total solids
69. Low fat Dried ice cream mix (2.1.14)	3. Weight
	4. Milk fat
	5. Milk protein
	6. Aerobic Plate Count
	7. Coliform Count
	8. Staphylococcus
	aureus (Coagulase
	positive)
	9. Yeast and Mold
	Count
	10.Escherichia coli
	11.Salmonella sp.

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		10 1 :
		12.Listeria
		monocytogenes
		13.Melamine
		14.Lead
		15.Copper
		16.Arsenic
		17.Tin
		18.Cadmium
		19.Mercury
		20.Methyl mercury
		21.Pesticide- 233*
	70. Frozen Dessert or Frozen Confection (2.1.15)	1. Total solids
	71. Medium fat Frozen Dessert or Frozen Confection (2.1.15)	2. Weight
	72. Low fat Frozen Dessert or Frozen Confection (2.1.15)	3. Total fat
		4. Protein
		5. Aerobic Plate
		Count
		6. Coliform Count
		7. Staphylococcus
		aureus (Coagulase
		positive)
		8. Yeast and Mold
		Count
		9. Escherichia coli
		10. Salmonella sp.
		11. Listeria
		monocytogenes
		12. Melamine
		13. Lead
		14. Copper
		15. Arsenic
		16. Tin
		10. 1111

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	17. Cadmium 18. Mercury 19. Methyl mercury 20. Pesticide- 233*
 73. Dried Frozen Dessert Mix or Dried Frozen Confection Mix (2.1.15) 74. Medium fat Dried Frozen Dessert Mix or Dried Frozen Confection Mix (2.1.15) 75. Low fat Dried Frozen Dessert Mix or Dried Frozen Confection Mix (2.1.15) 	 Total solids Weight Total fat Protein Moisture Aerobic Plate Count Coliform Count Staphylococcus aureus (Coagulase positive) Yeast and Mold Count Escherichia coli Salmonella sp. Listeria monocytogenes Melamine Lead Copper Arsenic Tin Cadmium Mercury Methyl mercury Pesticide- 233*

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76. Chhana or Paneer (2.1.16)	1. Moisture
77. Medium fat chhana or Paneer (2.1.16)	2. Milk fat
78. Low fat chhana or Paneer (2.1.16)	3. Aerobic Plate Count
70. Downard of Function (2.1.10)	4. Coliform Count
	5. Staphylococcus
	aureus
	6. (Coagulase positive)
	7. Yeast and Mold
	Count
	8. Escherichia coli
	9. Salmonella sp.
	10.Listeria
	monocytogene 11.Melamine
	12.Lead
	13.Copper
	14. Arsenic
	15.Tin
	16.Cadmium
	17.Mercury
	18. Methyl mercury
	19.Pesticide- 233*
79. Hard pressed cheese (2.1.17)	1. Moisture
80. Semi hard cheese (2.1.17)	2. Milk fat
81. Semi soft cheese (2.1.17)	3. Coliform Count
82. Soft cheese (2.1.17)	4. Staphylococcus
83. Extra hard cheese (2.1.17)	aureus (Coagulase
84. Mozarella cheese (2.1.17)	positive)
85. Pizza cheese (2.1.17)	5. Yeast and Mold
86. Extra hard grating cheese (2.1.17)	Count
87. Cheddar cheese (2.1.17)	6. Escherichia coli
88. Danbo cheese (2.1.17)	Salmonella sp.

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	1		
		89. Edam cheese (2.1.17)	7. Listeria
		90. Gouda cheese (2.1.17)	monocytogene
		91. Havarti cheese (2.1.17)	8. Melamine
		92. 30 % Havarti cheese (2.1.17)	9. Lead
		93. 60 % Havarti cheese (2.1.17)	10.Copper
		94. Tilsiter cheese (2.1.17)	11.Arsenic
		95. 30 % Tilsiter cheese (2.1.17)	12.Tin
		96. 60 % Tilsiter cheese (2.1.17)	13.Cadmium
		97. Cottage cheese and creamed cottage cheese (2.1.17)	14.Mercury
		98. Cream cheese (2.1.17)	15.Methyl mercury
		99. Coulommiers cheese (2.1.17)	16.Pesticide- 233*
		100. 30 % Camembert cheese (2.1.17)	
		101. 40 % Camembert cheese (2.1.17)	
		102. 45 % Camembert cheese (2.1.17)	
		103. 55 % Camembert cheese (2.1.17)	
		104. Brie cheese (2.1.17)	
		105. Saint paulin cheese (2.1.17)	
		106. Samsoe cheese (2.1.17)	
		107. 30 % samsoe cheese (2.1.17)	
		108. Emmental cheese (2.1.17)	
		109. Provolone smoked cheese (2.1.17)	
		110. Provolone unsmoked cheese (2.1.17)	
		111. Processed cheese (2.1.17)	1. Moisture
		112. Processed cheese spread (2.1.17)	2. Milk fat
		112. 110003500 choose spread (2.1.17)	3. Lactose
			4. Aerobic Plate Count
			5. Coliform Count
			6. Staphylococcus
			aureus (Coagulase
			positive)
			7. Salmonella sp.
			8. Listeria
L		1	5. 21 51 411

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	monocytogene
	9. Melamine
	10.Lead
	11.Copper
	12.Arsenic
	13.Tin
	14.Cadmium
	15.Mercury
	16.Methyl mercury
	17.Pesticide- 233*
113. Creamed whey cheese (2.1.17)	1. Milk fat
	2. Coliform Count
114. Whey cheese (2.1.17) 115. Skimmed whey cheese (2.1.17)	3. Staphylococcus
	aureus (Coagulase
116. Soft cheese in brine (2.1.17) 117. semi hard cheese in brine (2.1.17)	positive)
117. Seini nard cheese in brine (2.1.17)	4. Yeast and Mold
	Count
	5. Escherichia coli
	6. Salmonella sp.
	7. Listeria
	monocytogene
	8. Melamine
	9. Lead
	10.Copper
	11.Arsenic
	12.Tin
	13.Cadmium
	14.Mercury
	15. Methyl mercury
	16.Pesticide- 233*
110 FILL 11 (2.1.10)	1. Moisture
118. Edible acid casein (2.1.18)	2. Milk fat
	2. WillK lat

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			3. Milk protein	
			4. Casein in prot	tein
			5. Lactose	
			6. Total ash	
			7. Free acid	
			8. Aerobic Plate	Count
			9. Coliform Cou	
			10. Staphylococci	
			aureus (Coagu	uiase
			positive)	
			11. Yeast and Mo	old
			Count	
			12. Salmonella sp).
			13. Listeria	
			monocytogen	
			14. Bacillus cereu	
				educing
			Clostridia	
			16. Melamine	
			17. Lead	
			Copper	
			19. Arsenic	
			20. Tin	
			21. Cadmium	
			22. Mercury	
			23. Methyl mercu	ıry
			24. Pesticide- 233	
	110	Edible rennet casein (2.1.18)	1. Moisture	
	117.	Edicio Telinot Cusciii (2.1.10)	2. Milk fat	
			3. Milk protein	
			4. Casein in prot	tein
			5. Lactose	

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		6. Total ash
		7. Aerobic Plate Count
		8. Coliform Count
		9. Staphylococcus
		aureus (Coagulase
		positive)
		10. Yeast and Mold
		Count
		11. Salmonella sp.
		12. Listeria
		monocytogene
		13. Bacillus cereus
		14. Sulphite Reducing
		Clostridia
		15. Melamine
		16. Lead
		17. Copper
		18. Arsenic
		19. Tin
		20. Cadmium
		21. Mercury
		22. Methyl mercury
		23. Pesticide- 233*
	120 Edible assainate (2.1.19)	1. Moisture
	120. Edible caseinate (2.1.18)	2. Milk fat
		3. Milk protein
		4. Casein in protein
		5. Lactose
		6. pH
		7. Aerobic Plate Count
		8. Coliform Count
		9. Staphylococcus

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	aureus (Coagulase positive) 10. Yeast and Mold Count 11. Salmonella sp. 12. Listeria monocytogene 13. Bacillus cereus 14. Sulphite Reducing Clostridia 15. Melamine 16. Lead 17. Copper 18. Arsenic 19. Tin 20. Cadmium 21. Mercury 22. Methyl mercury
121. Edible lactose (2.1.20)	23. Pesticide- 233* 1. Total moisture 2. Lactose 3. Sulphated ash 4. pH 5. Scorched particle 6. Aerobic Plate Count 7. Coliform Count 8. Staphylococcus aureus (Coagulase positive) 9. Yeast and Mold Count 10.Salmonella sp.

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	11.Listeria
	monocytogenes
	12.Bacillus cereus
	13.Sulphite Reducing
	Clostridia
	14.Melamine
	15.Lead
	16.Copper
	17.Arsenic
	18.Tin
	19.Cadmium
	20.Mercury
	21.Methyl mercury
	22.Pesticide- 233*
122. Milk protein concentrate (2.1.21)	1. Moisture
1	2. Milk Protein
	3. Insolubility index
	4. Total ash
	5. Scorched particles
	6. Aerobic Plate Count
	7. Coliform Count
	8. Staphylococcus
	aureus (Coagulase
	positive)
	9. Yeast and Mold
	Count
	10.Salmonella sp.
	11.Listeria
	monocytogenes
	12.Bacillus cereus
	13.Sulphite Reducing
	Clostridia

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	14.Melamine
	15.Lead
	16.Copper
	17.Arsenic
	18.Tin
	19.Cadmium
	20.Mercury
	21.Methyl mercury
	22.Pesticide- 233*
123. Whey protein concentrate (2.1.22)	1. Moisture
123. Whey protein concentrate (2.1.22)	2. Milk Protein
	3. Milk Fat
	4. Scorched particles
	5. Aerobic Plate Count
	6. Coliform Count
	7. Staphylococcus
	aureus (Coagulase
	positive)
	8. Yeast and Mold
	Count
	9. Salmonella sp.
	10. Listeria
	monocytogenes
	11. Bacillus cereus
	12. Sulphite Reducing
	Clostridia
	13. Melamine
	14. Lead
	15. Copper
	16. Arsenic
	17. Tin
	18. Cadmium

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	19. Mercury 20. Methyl mercury
	21. Pesticide- 233*
124. Cow or Buffalo Colostrum (2.1.23)	1. Appearance
12.11 2011 31 2011010 20100110111 (211122)	2. Odour
	3. Taste
	4. Moisture
	5. Protein
	6. Fat
	7. Immunoglobulins
	8. Lactoferrin
	9. Aerobic Plate Count
	10.Coliform Count
	11.Staphylococcus
	aureus (Coagulase
	positive)
	12.Yeast and Mold
	Count
	13.Salmonella sp.
	14.Listeria
	monocytogenes
	15.Bacillus cereus
	16.Sulphite Reducing
	Clostridia
	17.Melamine
	18.Lead
	19.Copper
	20.Arsenic
	21.Tin
	22.Cadmium
	23.Mercury
	24.Methyl mercury

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	25.Pesticide- 233*
125. Cow or Buffalo Colostrum powder (2.1.23)	1. Appearance
r	2. Odour
	3. Taste
	4. Moisture
	5. Protein
	6. Fat
	7. Total ash
	8. Immunoglobulins
	9. Lactoferrin
	10.Scorched particles
	11.Aerobic Plate Count
	12.Coliform Count
	13.Staphylococcus
	aureus (Coagulase
	positive)
	14. Yeast and Mold
	Count
	15.Salmonella sp.
	16.Listeria
	monocytogenes
	17.Bacillus cereus
	18.Sulphite Reducing
	Clostridia
	19.Melamine
	20.Lead
	21.Copper
	22. Arsenic
	23.Tin
	24.Cadmium
	25.Mercury
	26.Methyl mercury

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	27.Pesticide- 233*
126. Colostrums based product (2.1.23)	1. Aerobic Plate Count 2. Coliform Count 3. Staphylococcus aureus (Coagulase positive) 4. Yeast and Mold Count 5. Salmonella sp. 6. Listeria monocytogenes 7. Bacillus cereus 8. Sulphite Reducing Clostridia 9. Melamine 10.Lead 11.Copper 12.Arsenic 13.Tin 14.Cadmium 15.Mercury 16.Methyl mercury 17.Pesticide- 233*
127. Dairy Permeate Powders (2.1.24) 128. Whey Permeate Powders (2.1.24) 129. Milk Permeate Powders (2.1.24)	 Lactose anhydrous Milk fat Ash
	 4. Moisture 5. Scorched particles 6. Aerobic Plate Count 7. Coliform Count 8. Staphylococcus aureus (Coagulase

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1	ı	
		positive)
		9. Yeast and Mold
		Count
		10.Salmonella sp.
		11.Listeria
		monocytogenes
		12.Bacillus cereus
		13.Sulphite Reducing
		Clostridia
		14.Melamine
		15.Lead
		16.Copper
		17.Arsenic
		18.Tin
		19.Cadmium
		20.Mercury
		21.Methyl mercury
		22.Pesticide- 233*

	S.No	Category of food	Sub-category	Specific food articles	Test parameters
	2	2.2 FATS, OILS	Oils	130. Coconut oil (naryal ka tel) (2.2.1.1)	1. Rancidity
		AND FAT			2. Suspended or other
		EMULSIONS			foreign matter
		21/10/2010/10			3. Separated water
L					4. Added colouring

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		F A 1 1 1 C1 .
		5. Added flavouring
		substances
		6. Mineral oil
		7. Butyro-refractometer
		reading at 40°C
		8. Refractive Index at
		40°C
		9. Saponification value
		10.Iodine value
		11.Polenske Value
		12.Unsaponifiable
		matter
		13.Acid value
		14. Argemone oil
		15.Peroxide value
		16.Fatty acid
		17.Diacetyl
		18.Total polar
		compound
		19.Lead
		20.Copper
		21.Arsenic
		22.Tin
		23.Cadmium
		24.Mercury
		25.Methyl mercury 26.Melamine
		27. Total Aflatoxin
		28. Aflatoxin B1
		29.Pesticides- 233*
	131. Virgin Coconut Oil (2.2.1.1(A))	1. Rancidity
		2. Suspended or other

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foreign matter 3. Separated water 4. Added colouring 5. Added flavouring substances 6. Mineral oil 7. Refractive Index at 40°C 8. Moisture 9. Insoluble impurities 10.Saponification value 11.Iodine value 11.Iodine value 12.Unsaponifiable matter 13.Acid value 14.Polenske Value 15.Peroxide value 16.Argemone oil 17.Total polar compound 18.Fatty acid 19.Lead 20.Copper 21.Arsenic 22.Tin 23. Cadmium 24.Mercury 25.Methyl mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1 29.Pesticides- 233**	 ı	T	
4. Added colouring 5. Added flavouring substances 6. Mineral oil 7. Refractive Index at 40°C 8. Moisture 9. Insoluble impurities 10.Saponification value 11.lodine value 11.lodine value 12.Unsaponifiable matter 13.Acid value 14. Polenske Value 15. Peroxide value 16. Argemone oil 17. Total polar compound 18. Fatty acid 19. Lead 20. Copper 21. Arsenic 22. Tin 23. Cadmium 24. Mercury 25. Methyl mercury 26. Melamine 27. Total Aflatoxin 28. Aflatoxin B1			
5. Added flavouring substances 6. Mineral oil 7. Refractive Index at 40°C 8. Moisture 9. Insoluble impurities 10.Saponification value 11.Iodine value 12.Unsaponifiable matter 13.Acid value 14.Polenske Value 15.Peroxide value 16.Argemone oil 17.Total polar compound 18.Fatty acid 19.Lead 20.Copper 21. Arsenic 22.Tin 23.Cadmium 24. Mercury 25. Methyl mercury 26. Melamine 27. Total Aflatoxin 28. Aflatoxin B1			
substances 6. Mineral oil 7. Refractive Index at 40°C 8. Moisture 9. Insoluble impurities 10.Saponification value 11.Iodine value 12.Unsaponifiable matter 13. Acid value 14. Polenske Value 15. Peroxide value 16. Argemone oil 17. Total polar compound 18. Fatty acid 19. Lead 20. Copper 21. Arsenic 22. Tin 23. Cadmium 24. Mercury 25. Methyl mercury 26. Melamine 27. Total Aflatoxin 28. Affatoxin B1			4. Added colouring
substances 6. Mineral oil 7. Refractive Index at 40°C 8. Moisture 9. Insoluble impurities 10.Saponification value 11. Iodine value 12. Unsaponifiable matter 13. Acid value 14. Polenske Value 15. Peroxide value 16. Argemone oil 17. Total polar compound 18. Fatty acid 19. Lead 20. Copper 21. Arsenic 22. Tin 23. Cadmium 24. Mercury 25. Methyl mercury 26. Melamine 27. Total Aflatoxin 28. Aflatoxin B1			5. Added flavouring
7. Refractive Index at 40°C 8. Moisture 9. Insoluble impurities 10.Saponification value 11.Iodine value 12.Unsaponifiable matter 13.Acid value 14.Polenske Value 15.Peroxide value 16.Argemone oil 17.Total polar compound 18.Fatty acid 19.Lead 20.Copper 21.Arsenic 22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1			
40°C 8. Moisture 9. Insoluble impurities 10.Saponification value 11.Iodine value 12.Unsaponifiable matter 13.Acid value 14.Polenske Value 15.Peroxide value 16.Argemone oil 17.Total polar compound 18.Fatty acid 19.Lead 20.Copper 21.Arsenic 22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1			6. Mineral oil
8. Moisture 9. Insoluble impurities 10.Saponification value 11. Iodine value 11. Iodine value 12. Unsaponifiable matter 13. Acid value 14. Polenske Value 15. Peroxide value 16. Argemone oil 17. Total polar compound 18. Fatty acid 19. Lead 20. Copper 21. Arsenic 22. Tin 23. Cadmium 24. Mercury 25. Methyl mercury 26. Melamine 27. Total Aflatoxin 28. Aflatoxin B1			7. Refractive Index at
9. Insoluble impurities 10.Saponification value 11. Iodine value 12. Unsaponifiable matter 13. Acid value 14. Polenske Value 15. Peroxide value 16. Argemone oil 17. Total polar compound 18. Fatty acid 19. Lead 20. Copper 21. Arsenic 22. Tin 23. Cadmium 24. Mercury 25. Methyl mercury 26. Melamine 27. Total Aflatoxin 28. Aflatoxin B1			
10.Saponification value 11.Iodine value 12.Unsaponifiable matter 13.Acid value 14.Polenske Value 15.Peroxide value 16.Argemone oil 17.Total polar compound 18.Fatty acid 19.Lead 20.Copper 21.Arsenic 22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1			
11. Iodine value 12. Unsaponifiable matter 13. Acid value 14. Polenske Value 15. Peroxide value 16. Argemone oil 17. Total polar compound 18. Fatty acid 19. Lead 20. Copper 21. Arsenic 22. Tin 23. Cadmium 24. Mercury 25. Methyl mercury 26. Melamine 27. Total Aflatoxin 28. Aflatoxin B1			9. Insoluble impurities
12. Unsaponifiable matter 13. Acid value 14. Polenske Value 15. Peroxide value 16. Argemone oil 17. Total polar compound 18. Fatty acid 19. Lead 20. Copper 21. Arsenic 22. Tin 23. Cadmium 24. Mercury 25. Methyl mercury 26. Melamine 27. Total Aflatoxin 28. Aflatoxin B1			10.Saponification value
matter 13. Acid value 14. Polenske Value 15. Peroxide value 16. Argemone oil 17. Total polar compound 18. Fatty acid 19. Lead 20. Copper 21. Arsenic 22. Tin 23. Cadmium 24. Mercury 25. Methyl mercury 26. Melamine 27. Total Aflatoxin 28. Aflatoxin B1			11.Iodine value
13. Acid value 14. Polenske Value 15. Peroxide value 16. Argemone oil 17. Total polar compound 18. Fatty acid 19. Lead 20. Copper 21. Arsenic 22. Tin 23. Cadmium 24. Mercury 25. Methyl mercury 26. Melamine 27. Total Aflatoxin 28. Aflatoxin B1			12.Unsaponifiable
14.Polenske Value 15.Peroxide value 16.Argemone oil 17.Total polar compound 18.Fatty acid 19.Lead 20.Copper 21.Arsenic 22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1			matter
15.Peroxide value 16.Argemone oil 17.Total polar compound 18.Fatty acid 19.Lead 20.Copper 21.Arsenic 22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1			13.Acid value
16.Argemone oil 17.Total polar compound 18.Fatty acid 19.Lead 20.Copper 21.Arsenic 22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1			14.Polenske Value
17. Total polar compound 18. Fatty acid 19. Lead 20. Copper 21. Arsenic 22. Tin 23. Cadmium 24. Mercury 25. Methyl mercury 26. Melamine 27. Total Aflatoxin 28. Aflatoxin B1			15.Peroxide value
17. Total polar compound 18. Fatty acid 19. Lead 20. Copper 21. Arsenic 22. Tin 23. Cadmium 24. Mercury 25. Methyl mercury 26. Melamine 27. Total Aflatoxin 28. Aflatoxin B1			16. Argemone oil
compound 18.Fatty acid 19.Lead 20.Copper 21.Arsenic 22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1			
18.Fatty acid 19.Lead 20.Copper 21.Arsenic 22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1			
19.Lead 20.Copper 21.Arsenic 22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1			
21.Arsenic 22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1			
21.Arsenic 22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1			20.Copper
23.Cadmium 24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1			
24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1			22.Tin
25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1			23.Cadmium
25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1			24.Mercury
26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1			
28.Aflatoxin B1			
28.Aflatoxin B1			27.Total Aflatoxin

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			27.Total Aflatoxin
			28.Aflatoxin B1
			29.Pesticides- 233*
	133.	Groundnut oil (moongh-phali-ka tel) (2.2.1.3)	1. Rancidity
			2. Suspended or other
			foreign matter
			3. Separated water
			4. Added colouring
			5. Added flavouring
			substances
			6. Mineral oil
			7. Butyro-refractometer
			reading at 40°C
			8. Refractive Index at
			40°C
			9. Saponification value
			10.Iodine value
			11.Unsaponifiable
			matter
			12.Acid value
			13.Peroxide value
			14.Argemone oil
			15.Total polar
			compound
			16.Fatty acid
			17.Hexane
			18.Lead
			19.Copper
			20.Arsenic
			21.Tin
			22.Cadmium
			23.Mercury

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						1		1
							24.Methyl merc	cury
							25.Melamine	
							26.Total Aflato	xin
							27. Aflatoxin B	
							28.Pesticides- 2	233*
	134.	Flax	xseed or L	inseed oil ((tisi ka tel) (2	2.1.4)	 Rancidity 	
							2. Suspended	or other
							foreign matt	er
							3. Separated w	
							4. Added color	ıring
							5. Added fl	avouring
							substances	
							6. Mineral oil	
							7. Butyro-refra	ctometer
							reading at 40	O°C
							8. Refractive	Index at
							40°C	
							Saponification	on value
							10.Iodine value	;
							11.Unsaponifia	ble
							matter	
							12.Acid value	
							13.Peroxide val	ue
							14. Argemone o	il
							15.Total	polar
							compound	
							16.Hexane	
							17.Lead	
							18.Copper	
							19.Arsenic	
							20.Tin	
							21.Cadmium	

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		22.Mercury
		23.Methyl mercury
		24.Melamine
		25. Total Aflatoxin
		26.Aflatoxin B1
		27.Pesticides- 233*
	135. Mahua oil (2.2.1.5)	1. Rancidity
		2. Suspended or other
		foreign matter
		3. Separated water
		4. Added colouring
		5. Added flavouring
		substances
		6. Mineral oil
		7. Butyro-refractometer
		reading at 40°C
		8. Refractive Index at 40°C
		9. Saponification value
		10.Iodine value
		11.Unsaponifiable
		matter
		12.Acid value
		13.Peroxide value
		14.Argemone oil
		15.Total polar
		compound
		16.Hexane
		17.Lead
		18.Copper
		19.Arsenic
		20.Tin

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		21.Cadmium
		22. Mercury
		23.Methyl mercury
		24. Melamine
		25.Total Aflatoxin
		26.Aflatoxin B1
		27.Pesticides- 233*
	136. Rapeseed oil (toria oil) or mustard oil (sarson	1. Rancidity
	ka tel) (2.2.1.6)	2. Suspended or other
	, (,	foreign matter
		3. Separated water
		4. Added colouring
		5. Added flavouring
		substances
		6. Mineral oil
		7. Butyro-refractometer
		reading at 40°C
		8. Refractive Index at
		40°C
		9. Saponification value
		10.Iodine value
		11.Unsaponifiable
		matter
		12.Acid value
		13.Test for hydrocyanic
		acid
		14.Natural allyl
		isothiocyanate
		15.Peroxide value
		16.Argemone oil
		17.Total polar
		compound

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	1	T	
			18.Fatty acid
			19.Hexane
			20.Lead
			21.Copper
			22.Arsenic
			23.Tin
			24.Cadmium
			25.Mercury
			26.Methyl mercury
			27.Melamine
			28.Total Aflatoxin
			29.Aflatoxin B1
			30.Pesticides- 233*
		137. Rapeseed or mustard oil-low erucic acid	1. Rancidity
		(2.2.1.7)	2. Suspended or other
			foreign matter
			3. Separated water
			4. Added colouring
			5. Added flavouring
			substances
			6. Mineral oil
			7. Erucic acid
			8. Butyro-refractometer
			reading at 40°C
			9. Refractive Index at
			40°C
			10.Saponification value
			11.Iodine value
			12.Unsaponifiable
			matter
			13.Acid value
			14.Test for hydrocyanic

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			acid (Ferric Chloride
			test)
			15.Flash Point (Pensky
			Marten Closed
			Method
			16.Peroxide value
			17. Argemone oil 18. Total polar
			r
			compound
			19.Fatty acid 20.Hexane
			21.Lead
			22.Copper 23.Arsenic
			24.Tin
			24.1111 25.Cadmium
			26.Mercury
			27. Methyl mercury
			28. Melamine
			29. Total Aflatoxin
			30.Aflatoxin B1
	120	Y'' ' 1' '1'(0.0.1.0)	31.Pesticides- 233*
	138.	Virgin olive oil (2.2.1.8)	1. Rancidity
	139.	Refined olive oil (2.2.1.8)	2. Suspended or other
	140.	olive oil (2.2.1.8)	foreign matter
	141.	Extra virgin olive oil (2.2.1.8)	3. Separated water
	142.	ordinary virgin olive oil (2.2.1.8)	4. Added colouring
	143.	Refined olive pomace oil (2.2.1.8)	5. Added flavouring
	144.	olive pomace oil (2.2.1.8)	substances
			6. Mineral oil
			7. Free fatty acid
			(expressed as oleic

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		' 4\
		acid)
		8. Moisture and
		volatile matter
		9. Insoluble impurities
		10.Trace metals-iron
		11.Trace metals- copper
		12.Refractive Index at
		20°C
		13. Saponification value
		14. Iodine value
		15.Unsaponifiable
		matter
		16.Semi siccative oil
		test
		17.Olive pomace oil test
		18.Cotton seed oil test
		19.Tea seed oil test
		20.Sesame seed oil test
		21.Argemone oil
		22.Peroxide value
		23.Fatty acid
		24.alpha-tocopherols
		25.Total polar
		compound
		26.Lead
		27.Copper
		28.Arsenic
		29.Tin
		30.Cadmium
		31.Mercury
		32. Methyl mercury
		33. Melamine
		JJ.IVICIAIIIIIC

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		34.Total Aflatoxin 35.Aflatoxin B1 36.Pesticides- 233*
	145. Poppy seed oil (2.2.1.9)	 Rancidity Suspended or other foreign matter Separated water Added colouring Added flavouring substances Mineral oil Butyro-refractometer reading at 40°C Refractive Index at 40°C Saponification value Iodine value Unsaponifiable matter Acid value Argemone oil Peroxide value Hexane Total polar compound Lead

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

 1			,
			18.Copper
			19.Arsenic
			20.Tin
			21.Cadmium
			22.Mercury
			23.Methyl mercury
			24.Melamine
			25.Total Aflatoxin
			26.Aflatoxin B1
			27.Pesticides- 233*
	146.	Safflower seed oil (barrey ka tel) (2.2.1.10)	1. Rancidity
		` ,	2. Suspended or other
			foreign matter
			3. Separated water
			4. Added colouring
			5. Added flavouring
			substances
			6. Mineral oil
			7. Butyro-refractometer
			reading at 40°C
			8. Refractive Index at
			40°C
			9. Saponification value
			10. Iodine value
			11.Unsaponifiable
			matter
			12.Acid value
			13.Argemone oil
			14.Peroxide value
			15.Fatty acid
			16.Hexane
			17.Total polar

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		compound
		18.Lead
		19.Copper
		20. Arsenic
		21.Tin
		22.Cadmium
		23.Mercury
		24.Methyl mercury
		25.Melamine
		26.Total Aflatoxin
		27. Aflatoxin B1
		28.Pesticides- 233*
	147. Imported Safflower seed oil and Safflower	1. Rancidity
	seed oil (High Oleic Acid – Imported or domestic)	2. Suspended or other
	(2.2.1.10.1)	foreign matter
		3. Separated water
		4. Added colouring
		5. Added flavouring
		substances
		6. Mineral oil
		7. Oleic acid
		8. Butyro-refractometer reading at 40°C
		9. Refractive Index at
		40°C
		10. Saponification value
		11. Iodine value
		12.Unsaponifiable
		matter
		13. Acid value
		14. Argemone oil
		15.Peroxide value
		13.1 CIONIUC Value

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			T		1
				16.Fatty acid	
				17.Hexane	
				18.Total	polar
				compound	
				19.Lead	
				20.Copper	
				21.Arsenic	
				22.Tin	
				23.Cadmium	
				24.Mercury	
				25.Methyl mercu:	ry
				26.Melamine	·
				27. Total Aflatoxi	n
				28. Aflatoxin B1	
				29.Pesticides- 23	3*
	148. Ta	ramira oil (2.2.1.11)		1. Rancidity	
		, ,		2. Suspended or	other
				foreign matter	
				3. Separated wat	
				4. Added colouri	
					vouring
				substances	C
				6. Mineral oil	
				7. Butyro-refract	ometer
				reading at 40°	
				8. Refractive In	dex at
				40°C	
				9. Saponification	value
				10. Iodine value	
				11.Unsaponifiabl	e
				matter	
				12.Acid value	

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1	110.4
	13. Argemone oil
	14.Peroxide value
	15.Hexane
	16.Total polar
	compound
	17.Lead
	18.Copper
	19.Arsenic
	20.Tin
	21.Cadmium
	22.Mercury
	23.Methyl mercury
	24.Melamine
	25.Total Aflatoxin
	26.Aflatoxin B1
	27.Pesticides- 233*
149. Til oil (Gingelly or sesame oil) (2.2.1.12)	1. Rancidity
	2. Suspended or other
	foreign matter
	3. Separated water
	4. Added colouring
	5. Added flavouring
	substances
	6. Mineral oil
	7. Butyro-refractometer
	reading at 40°C
	8. Refractive Index at
	40°C
	9. Saponification value
	10. Iodine value
	11.Unsaponifiable
	matter

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

1	1		10 4 11 1
			12.Acid value
			13.Argemone oil
			14.Peroxide value
			15.Fatty acid
			16.Hexane
			17.Total polar
			compound
			18.Lead
			19.Copper
			20. Arsenic
			21.Tin
			22.Cadmium
			23.Mercury
			24.Methyl mercury
			25.Melamine
			26.Total Aflatoxin
			27. Aflatoxin B1
			28.Pesticides- 233*
	150.	Niger Seed Oil (Sargiya ka tel) (2.2.1.13)	1. Rancidity
			2. Suspended or other
			foreign matter
			3. Separated water
			4. Added colouring
			5. Added flavouring
			substances
			6. Mineral oil
			7. Butyro-refractometer
			reading at 40°C
			8. Refractive Index at
			40°C
			9. Saponification value
			10. Iodine value

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11. Unsaponifiab matter 12. Argemone oil 13. Peroxide valu 14. Hexane 15. Total compound 16. Lead 17. Copper 18. Arsenic 19. Tin 20. Cadmium 21. Mercury 22. Methyl mercu	
12.Argemone oil 13.Peroxide valu 14.Hexane 15.Total compound 16.Lead 17.Copper 18.Arsenic 19.Tin 20.Cadmium 21.Mercury 22.Methyl mercu	e
13.Peroxide value 14.Hexane 15.Total compound 16.Lead 17.Copper 18.Arsenic 19.Tin 20.Cadmium 21.Mercury 22.Methyl mercury 22.Methyl mercury	e
14.Hexane 15.Total compound 16.Lead 17.Copper 18.Arsenic 19.Tin 20.Cadmium 21.Mercury 22.Methyl mercu	
15.Total compound 16.Lead 17.Copper 18.Arsenic 19.Tin 20.Cadmium 21.Mercury 22.Methyl mercu	polar
compound 16.Lead 17.Copper 18.Arsenic 19.Tin 20.Cadmium 21.Mercury 22.Methyl mercu	polar
16.Lead 17.Copper 18.Arsenic 19.Tin 20.Cadmium 21.Mercury 22.Methyl mercu	1
17.Copper 18.Arsenic 19.Tin 20.Cadmium 21.Mercury 22.Methyl mercu	
18.Arsenic 19.Tin 20.Cadmium 21.Mercury 22.Methyl mercu	
19.Tin 20.Cadmium 21.Mercury 22.Methyl mercu	
20.Cadmium 21.Mercury 22.Methyl mercu	
21.Mercury 22.Methyl mercu	
22.Methyl mercu	
	ry
23.Melamine	
24.Total Aflatox	n
25.Aflatoxin B1	
26.Pesticides- 23	3*
151. Soyabean oil (2.2.1.14) 1. Rancidity	,
2. Suspended o	r other
foreign matter	
3. Separated war	
4. Added colour	
	vouring
substances	J
6. Mineral oil	
7. Butyro-refrac	ometer
reading at 40°	
8. Refractive Ir	
40°C	uex at
9. Saponification	uex at
10. Iodine value	

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

T T		
		11.Unsaponifiable
		matter
		12.Acid value
		13.Phosphorus
		14.Argemone oil
		15.Peroxide value
		16.Fatty acid
		17.Hexane
		18.Total polar
		compound
		19.Lead
		20.Copper
		21.Arsenic
		22.Tin
		23.Cadmium
		24.Mercury
		25.Methyl mercury
		26.Melamine
		27.Total Aflatoxin
		28.Aflatoxin B1
		29.Pesticides- 233*
	152. Maize (corn) oil	1. Rancidity
		2. Suspended or other
		foreign matter
		3. Separated water
		4. Added colouring
		5. Added flavouring
		substances
		6. Mineral oil
		7. Butyro-refractometer
		reading at 40°C
		8. Refractive Index at

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				400C	
				40°C	
				9. Saponification v	value
				10. Iodine value	
				11.Unsaponifiable	
				matter	
				12.Acid value	
				13. Argemone oil	
				14.Peroxide value	
				15.Fatty acid	
				16.Hexane	
				17.Total	polar
				compound	
				18.Lead	
				19.Copper	
				20.Arsenic	
				21.Tin	
				22.Cadmium	
				23.Mercury	
				24.Methyl mercury	7
				25.Melamine	
				26. Total Aflatoxin	
				27. Aflatoxin B1	
				28.Pesticides- 233*	*
	153.	Refined vegetable oil* (2.2.1.1	6)	In addition to sp	
		_		vertical parameter	
				concerned edible oi	
					-
				 Rancidity Adulterant 	
				3. Sediments	
					- 41
				4. Suspended or	otner
				foreign matter	

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	5. Separated water
	6. Added colouring
	7. Added flavouring
	substances
	8. Mineral oil
	9. Acid value
	10.Moisture
	11.Trans fatty acid
	12. Argemone oil
	13.Peroxide value
	14.Total polar
	compound
	15.Lead
	16.Copper
	17. Arsenic
	18.Tin
	19.Cadmium
	20.Mercury
	21.Methyl mercury
	22.Melamine
	23.Total Aflatoxin
	24.Aflatoxin B1
	25.Pesticides- 233*
154. Almond oil (2.2.1.17)	1. Rancidity
	2. Suspended or other
	foreign matter
	3. Separated water
	4. Added colouring
	5. Added flavouring
	substances
	6. Mineral oil
	7. Butyro-refractometer

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I			1: 4.4000
			reading at 40°C
			8. Refractive Index at
			40°C
			9. Saponification value
			10. Iodine value
			11.Acid value
			12.Argemone oil
			13.Peroxide value
			14.Total polar
			compound
			15.Lead
			16.Copper
			17.Arsenic
			18.Tin
			19.Cadmium
			20.Mercury
			21.Methyl mercury
			22.Melamine
			23.Total Aflatoxin
			24.Aflatoxin B1
			25.Pesticides- 233*
	155.	Water-melon seed oil (2.2.1.18)	1. Rancidity
			2. Adulterant
			3. Sediments
			4. Suspended or other
			foreign matter
			5. Separated water
			6. Added colouring
			7. Added flavouring
			substances
			8. Mineral oil
			9. Butyro-refractometer

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		reading at 40°C
		10.Refractive Index at
		40°C
		11. Saponification value
		12. Iodine value
		13.Acid value
		14.Unsafonifiable
		matter
		15.Moisture and
		volatile matter
		16.Argemone oil
		17.Peroxide value
		18.Hexane
		19.Total polar
		compound
		20.Lead
		21.Copper
		22.Arsenic
		23.Tin
		24.Cadmium
		25.Mercury
		26.Methyl mercury
		27.Melamine
		28.Total Aflatoxin
		29.Aflatoxin B1
		30.Pesticides- 233*
	156. Palm oil (2.2.1.19)	1. Rancidity
		2. Suspended or other
		foreign matter
		3. Separated water
		4. Added colouring
		5. Added flavouring

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	T		_
			substances
			(including Diacetyl)
			6. Mineral oil
			7. Butyro-refractometer
			reading at 50°C
			8. Refractive Index at
			50°C
			9. Melting point
			10. Saponification value
			11. Iodine value
			12.Unsafonifiable
			matter
			13.Free fatty acid
			expressed as
			palmitic acid
			14.Flash point
			15.Argemone oil
			16.Peroxide value
			17.Fatty acid
			18.Hexane
			19.Total polar
			compound
			20.Lead
			21.Copper
			22. Arsenic
			23.Tin
			24.Cadmium
			25.Mercury
			26.Methyl mercury
			27.Melamine
			28.Total Aflatoxin
			29. Aflatoxin B1
	l .	ı	_,

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		30.Pesticides- 233*
	157. Palmolein (2.2.1.20)	1. Rancidity
		2. Suspended or other
		foreign matter
		3. Separated water
		4. Added colouring
		5. Added flavouring
		substances
		(including Diacetyl)
		6. Mineral oil
		7. Butyro-refractometer
		reading at 40°C
		8. Refractive Index at
		40°C
		9. Cloud point
		10. Saponification value
		11. Iodine value
		12.Unsafonifiable
		matter
		13.Acid value
		14.Flash point
		15.Argemone oil
		16.Peroxide value
		17.Fatty acid
		18.Hexane
		19.Total polar
		compound
		20.Lead
		21.Copper
		22. Arsenic
		23.Tin
		24.Cadmium

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			25.Mercury
			26.Methyl mercury
			27.Melamine
			28.Total Aflatoxin
			29. Aflatoxin B1
			30.Pesticides- 233*
	158	Palm kernel oil (2.2.1.21)	1. Rancidity
		,	2. Suspended or other
			foreign matter
			3. Separated water
			4. Added colouring
			5. Added flavouring
			substances
			(including Diacetyl)
			6. Mineral oil
			7. Butyro-refractometer
			reading at 40°C
			8. Refractive Index at 40°C
			9. Saponification value
			10. Iodine value
			11.Unsafonifiable
			matter
			12.Free fatty acid
			(expressed as Luric
			acid)
			13.Flash point
			14.Argemone oil
			15.Peroxide value
			16.Fatty acid
			17.Hexane
			18.Total polar

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

159.	Sun flower seed oil (2.2.1.22)	compound 19.Lead 20.Copper 21.Arsenic 22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1 29.Pesticides- 233* 1. Rancidity
		 Suspended or other foreign matter Separated water Added colouring Added flavouring substances (including Diacetyl) Mineral oil Butyro-refractometer reading at 40°C Refractive Index at 40°C Saponification value Iodine value Unsafonifiable matter Acid value Flash point Argemone oil

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		15.Peroxide value
		16. Fatty acid
		17.Hexane
		18. Total polar
		compound
		19.Lead
		20.Copper
		21.Arsenic
		21. Arsenic 22. Tin
		23.Cadmium
		24. Mercury
		25.Methyl mercury 26.Melamine
		27. Total Aflatoxin
		28. Aflatoxin B1
		29.Pesticides- 233*
	160 Conflower and Oil High Olais said	
	160. Sunflower seed Oil-High Oleic acid	1. Rancidity
	(2.2.1.22.01)	2. Suspended or other
		foreign matter
		3. Separated water
		4. Added colouring5. Added flavouring
		5. Added flavouring substances
		(including Diacetyl) 6. Mineral oil
		7. Butyro-refractometer
		reading at 25°C 8. Refractive Index at
		25°C
		9. Saponification value 10. Iodine value
		11.Unsafonifiable

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		matter
		12.Acid value
		13.Oleic acid
		14.Argemone oil
		15.Peroxide value
		16.Fatty acid
		17.Hexane
		18.Total polar
		compound
		19.Lead
		20.Copper
		21.Arsenic
		22.Tin
		23.Cadmium
		24.Mercury
		25.Methyl mercury
		26.Melamine
		27.Total Aflatoxin
		28.Aflatoxin B1
		29.Pesticides- 233*
	161. Rice bran oil (2.2.1.23)	1. Rancidity
	(2000 2000 2000 400 (2000 400 400 400 400 400 400 400 400 400	2. Adulterant
		3. Sediemnt
		4. Suspended or other
		foreign matter
		5. Separated water
		6. Added colouring
		7. Added flavouring
		substances
		(including Diacetyl)
		8. Mineral oil
		9. Turbidity
		9. Turbiuity

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	10.Moisture and
	volatile matter
	11.Butyro-refractometer
	reading at 40°C
	12.Refractive Index at
	40°C
	13. Saponification value
	14. Iodine value
	15.Unsafonifiable
	matter
	16.Oryzanol content
	17.Acid value
	18.Flash point
	19. Argemone oil
	20.Peroxide value
	21.Fatty acid
	22.Hexane
	23.Total polar
	compound
	24.Lead
	25.Copper
	26.Arsenic
	27.Tin
	28.Cadmium
	29.Mercury
	30.Methyl mercury
	31.Melamine
	32.Total Aflatoxin
	33.Aflatoxin B1
	34.Pesticides- 233*
162. Multi-Sourced Edible Vegetable Oils	1. Saturated fatty acids
(2.2.1.24)	2. Ratio of omega 3

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

1	I	 1 .
		and omega 6
		3. Rancidity
		4. Suspended or
		insoluble matter
		5. Foreign matter
		6. Separated water
		7. Added colouring
		matter
		8. Added flavouring
		substances
		(including diacetyl)
		9. Mineral oil
		10.Any other animal
		and non-edible oils
		or fats
		11.Argemone oils
		12.Hydrocyanic acid
		13.Castor oil
		14. Tricresyl phosphate
		15.Total polar
		compound
		16.Moisture and
		volatile matter
		17.Acid value
		18.Unsaponifiable
		matter
		19.Flash point (Pensky
		Martin closed
		method)
		20. Argemone oil
		21.Hexane
		22.Peroxide value
1	l	22.1 Cloride value

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	23.Total polar compound 24.Boudouin test 25.Halphen's test 26.Lead 27.Copper 28.Arsenic 29.Tin
	30.Cadmium 31.Mercury 32.Methyl mercury 33.Melamine 34.Total Aflatoxin 35.Aflatoxin B1
163. Avocado oil (2.2.1.25)	36.Pesticides- 233* 1. Rancidity 2. Suspended or other foreign matter 3. Separated water 4. Added colouring 5. Added flavouring substances (including Diacetyl) 6. Refractive Index at 40°C
	7. Saponification value 8. Iodine value 9. Unsafonifiable matter 10.Acid value 11.Argemone oil 12.Hexane

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		13.Peroxide value 14.Fatty acid 15.Total polar compound 16.Lead 17.Copper
		18.Arsenic 19.Tin 20.Cadmium 21.Mercury 22.Methyl mercury 23.Melamine 24.Total Aflatoxin
	164. Palm Stearin (2.2.1.26)	25. Aflatoxin B1 26. Pesticides- 233* 1. Rancidity 2. Suspended or other foreign matter 3. Separated water 4. Added colouring 5. Added flavouring substances (including Diacetyl) 6. Mineral oil 7. Refractive Index at 60°C 8. Saponification value 9. Iodine value
		10.Unsafonifiable matter 11.Slip point or Slip melting point

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	1.22
	12.Free Fatty Acid
	(expressed as
	Palmitic Acid)
	13.Argemone oil
	14.Hexane
	15.Flash Point (Pensky
	Marten closed
	method)
	16.Peroxide value
	17.Fatty acid
	18.Total polar
	compound
	19.Lead
	20.Copper
	21.Arsenic
	22.Tin
	23.Cadmium
	24.Mercury
	25.Methyl mercury
	26.Melamine
	27.Total Aflatoxin
	28.Aflatoxin B1
	29.Pesticides- 233*
165. Palm Kernel Stearin (2.2.1.27)	1. Rancidity
	2. Suspended or other
	foreign matter
	3. Separated water
	4. Added colouring
	5. Added flavouring
	substances
	(including Diacetyl)
	6. Mineral oil

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

7. Refractive Index at 40°C 8. Saponification value 9. Iodine value 10.Unsafonifiable matter 11.Slip point or Slip melting point 12.Free Fatty Acid (expressed as lauric Acid) 13.Argemone oil 14.Hexane 15.Flash Point (Pensky Marten closed method) 16.Peroxide value 17.Fatty acid 18.Total polar compound 19.Lead 20.Copper 21.Arsenic 22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1 29.Pesticides- 233* 166. Palm Kernel Olein (2.2.1.28) 1. Rancidity	T	1		
8. Saponification value 9. Iodine value 10.Unsafonifiable matter 11.Slip point or Slip melting point 12.Free Fatty Acid (expressed as lauric Acid) 13.Argemone oil 14. Hexane 15.Flash Point (Pensky Marten closed method) 16. Peroxide value 17. Fatty acid 18. Total compound 19. Lead 20. Copper 21. Arsenic 22. Tin 23. Cadmium 24. Mercury 25. Methyl mercury 26. Melamine 27. Total Aflatoxin 28. Aflatoxin B1 29. Pesticides- 233*				
9. Iodine value 10.Unsafonifiable matter 11.Slip point or Slip melting point 12.Free Fatty Acid (expressed as lauric Acid) 13.Argemone oil 14.Hexane 15.Flash Point (Pensky Marten closed method) 16.Peroxide value 17.Fatty acid 18.Total polar compound 19.Lead 20.Copper 21.Arsenic 22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1 29.Pesticides- 233*				
10. Unsafonifiable matter 11. Slip point or Slip melting point 12. Free Fatty Acid (expressed as lauric Acid) 13. Argemone oil 14. Hexane 15. Flash Point (Pensky Marten closed method) 16. Peroxide value 17. Fatty acid 18. Total polar compound 19. Lead 20. Copper 21. Arsenic 22. Tin 23. Cadmium 24. Mercury 25. Methyl mercury 26. Melamine 27. Total Aflatoxin 28. Aflatoxin B1 29. Pesticides- 233*				
matter 11.Slip point or Slip melting point 12.Free Fatty Acid (expressed as lauric Acid) 13.Argemone oil 14.Hexane 15.Flash Point (Pensky Marten closed method) 16.Peroxide value 17.Fatty acid 18.Total polar compound 19.Lead 20.Copper 21.Arsenic 22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1 29.Pesticides- 233*				9. Iodine value
11.Slip point or Slip melting point 12.Free Fatty Acid (expressed as lauric Acid) 13.Argemone oil 14.Hexane 15.Flash Point (Pensky Marten closed method) 16.Peroxide value 17.Fatty acid 18.Total polar compound 19.Lead 20.Copper 21.Arsenic 22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury 26.Metamine 27.Total Aflatoxin 28.Aflatoxin B1 29.Pesticides- 233*				10.Unsafonifiable
melting point 12.Free Fatty Acid (expressed as lauric Acid) 13.Argemone oil 14.Hexane 15.Flash Point (Pensky Marten closed method) 16.Peroxide value 17.Fatty acid 18.Total polar compound 19.Lead 20.Copper 21.Arsenic 22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1 29.Pesticides- 233*				matter
melting point 12.Free Fatty Acid (expressed as lauric Acid) 13.Argemone oil 14.Hexane 15.Flash Point (Pensky Marten closed method) 16.Peroxide value 17.Fatty acid 18.Total polar compound 19.Lead 20.Copper 21.Arsenic 22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1 29.Pesticides- 233*				11.Slip point or Slip
12.Free Fatty Acid (expressed as lauric Acid) 13.Argemone oil 14.Hexane 15.Flash Point (Pensky Marten closed method) 16.Peroxide value 17.Fatty acid 18.Total polar compound 19.Lead 20.Copper 21.Arsenic 22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1 29.Pesticides- 233*				
(expressed as lauric Acid) 13. Argemone oil 14. Hexane 15. Flash Point (Pensky Marten closed method) 16. Peroxide value 17. Fatty acid 18. Total polar compound 19. Lead 20. Copper 21. Arsenic 22. Tin 23. Cadmium 24. Mercury 25. Methyl mercury 26. Melamine 27. Total Aflatoxin 28. Aflatoxin B1 29. Pesticides- 233*				12.Free Fatty Acid
Acid) 13. Argemone oil 14. Hexane 15. Flash Point (Pensky Marten closed method) 16. Peroxide value 17. Fatty acid 18. Total polar compound 19. Lead 20. Copper 21. Arsenic 22. Tin 23. Cadmium 24. Mercury 25. Methyl mercury 26. Melamine 27. Total Aflatoxin 28. Aflatoxin B1 29. Pesticides- 233*				
14.Hexane 15.Flash Point (Pensky Marten closed method) 16.Peroxide value 17.Fatty acid 18.Total polar compound 19.Lead 20.Copper 21.Arsenic 22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1 29.Pesticides- 233*				
15.Flash Point (Pensky Marten closed method) 16.Peroxide value 17.Fatty acid 18.Total polar compound 19.Lead 20.Copper 21.Arsenic 22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1 29.Pesticides- 233*				13.Argemone oil
Marten closed method) 16.Peroxide value 17.Fatty acid 18.Total polar compound 19.Lead 20.Copper 21.Arsenic 22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1 29.Pesticides- 233*				
method) 16.Peroxide value 17.Fatty acid 18.Total polar compound 19.Lead 20.Copper 21.Arsenic 22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1 29.Pesticides- 233*				15.Flash Point (Pensky
16. Peroxide value 17. Fatty acid 18. Total polar compound 19. Lead 20. Copper 21. Arsenic 22. Tin 23. Cadmium 24. Mercury 25. Methyl mercury 26. Melamine 27. Total Aflatoxin 28. Aflatoxin B1 29. Pesticides- 233*				Marten closed
17. Fatty acid 18. Total polar compound 19. Lead 20. Copper 21. Arsenic 22. Tin 23. Cadmium 24. Mercury 25. Methyl mercury 26. Melamine 27. Total Aflatoxin 28. Aflatoxin B1 29. Pesticides- 233*				,
18.Total polar compound 19.Lead 20.Copper 21.Arsenic 22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1 29.Pesticides- 233*				16.Peroxide value
compound 19.Lead 20.Copper 21.Arsenic 22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1 29.Pesticides- 233*				
19.Lead 20.Copper 21.Arsenic 22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1 29.Pesticides- 233*				18.Total polar
20.Copper 21.Arsenic 22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1 29.Pesticides- 233*				
21.Arsenic 22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1 29.Pesticides- 233*				19.Lead
22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1 29.Pesticides- 233*				
23.Cadmium 24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1 29.Pesticides- 233*				21.Arsenic
24.Mercury 25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1 29.Pesticides- 233*				
25.Methyl mercury 26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1 29.Pesticides- 233*				
26.Melamine 27.Total Aflatoxin 28.Aflatoxin B1 29.Pesticides- 233*				
27.Total Aflatoxin 28.Aflatoxin B1 29.Pesticides- 233*				
28.Aflatoxin B1 29.Pesticides- 233*				
29.Pesticides- 233*				
				28.Aflatoxin B1
166. Palm Kernel Olein (2.2.1.28) 1. Rancidity				29.Pesticides- 233*
			166. Palm Kernel Olein (2.2.1.28)	1. Rancidity

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		2 2 1 1 1
		2. Suspended or other
		foreign matter
		3. Separated water
		4. Added colouring
		5. Added flavouring
		substances
		(including Diacetyl)
		6. Mineral oil
		7. Refractive Index at
		40°C
		8. Saponification value
		9. Iodine value
		10.Unsafonifiable
		matter
		11.Slip point or Slip
		melting point
		12.Free Fatty Acid
		(expressed as lauric
		Acid)
		13. Argemone oil
		14. Hexane
		15.Flash Point (Pensky
		Marten closed
		method)
		16.Peroxide value
		17.Fatty acid
		18.Total polar
		compound
		19.Lead
		20.Copper
		21.Arsenic
		22.Tin

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

1	T		22.6.1.1
			23.Cadmium
			24.Mercury
			25.Methyl mercury
			26.Melamine
			27.Total Aflatoxin
			28. Aflatoxin B1
			29.Pesticides- 233*
		167. Palm Superolein (2.2.1.29)	1. Rancidity
			2. Suspended or other
			foreign matter
			3. Separated water
			4. Added colouring
			5. Added flavouring
			substances
			(including Diacetyl)
			6. Mineral oil
			7. Refractive Index at
			40°C
			8. Saponification value
			9. Iodine value
			10.Unsafonifiable
			matter
			11.Free Fatty Acid
			(expressed as
			palmitic Acid)
			12. Argemone oil
			13.Hexane
			14.Flash Point (Pensky
			Marten closed
			method)
			15.Peroxide value
			16.Fatty acid
 L		l	

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	17.Total polar
	compound
	18.Lead
	19.Copper
	20. Arsenic
	21.Tin
	22.Cadmium
	23.Mercury
	24. Methyl mercury
	25.Melamine
	26.Total Aflatoxin
	27.Aflatoxin B1
	28.Pesticides- 233*
168. Chia oil (2.2.1.30)	1. Rancidity
	2. Suspended or other
	foreign matter
	3. Separated water
	4. Added colouring
	5. Added flavouring
	substances
	(including Diacetyl)
	6. Mineral oil
	7. Refractive Index at
	40°C
	8. Saponification value
	9. Iodine value
	10. Acid value
	11.Unsafonifiable
	matter
	12. Argemone oil
	13.Peroxide value
	14.Fatty acid
	14.1 auy aciu

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

ı			1.5 m . 1
			15.Total polar
			compound
			16.Lead
			17.Copper
			18.Arsenic
			19.Tin
			20.Cadmium
			21.Mercury
			22.Methyl mercury
			23.Melamine
			24.Total Aflatoxin
			25.Aflatoxin B1
			26.Pesticides- 233*
	16	9. Grapeseed oil (2.2.1.31)	1. Rancidity
		,	2. Suspended or other
			foreign matter
			3. Separated water
			4. Added colouring
			5. Added flavouring
			substances
			(including Diacetyl)
			6. Mineral oil
			7. Refractive Index at
			40°C
			8. Saponification value
			9. Iodine value
			10. Acid value
			11.Unsafonifiable
			matter
			12. Argemone oil
			13.Hexane
			14.Peroxide value
			14. Feroxide value

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			15.Fatty acid
			-
			1
			compound
			17.Lead
			18.Copper
			19.Arsenic
			20.Tin
			21.Cadmium
			22.Mercury
			23.Methyl mercury
			24.Melamine
			25.Total Aflatoxin
			26.Aflatoxin B1
			27.Pesticides- 233*
	170.	Interesterified vegetable fat/Oil (2.2.2)	1. Rancidity
	-, , ,		2. Free from soap
			3. Suspended or other
			foreign matter
			4. Separated water
			5. Mineral oil
			6. Added colouring
			(not similar to ghee)
			7. Added flavouring
			substances (not
			similar to ghee,
			including Diacetyl)
			8. Moisture
			9. Trans fatty acid
			10.Unsafonifiable
			matter
			11.Free fatty acid (as
			oleic acid)
 1			ordic delaj

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			12.Boudouin test
			13.Synthetic Vitamin A
			14.Argemone oil
			15.Hexane
			16.Peroxide value
			17.Total polar
			compound
			18.Lead
			19.Copper
			20.Arsenic
			21.Tin
			22.Cadmium
			23.Mercury
			24.Methyl mercury
			25.Nickel
			26.Melamine
			27.Total Aflatoxin
			28.Aflatoxin B1
			29.Pesticides- 233*
	171. Partially hydrogenated	and winterised	1. Rancidity
	soyabean oil (2.2.3.1)		2. Suspended or other
			foreign matter
			3. Separated water
			4. Mineral oil
			5. Added colouring
			6. Added flavouring
			substances
			7. Castor oil
			8. Other vegetable and
			animal fats
			9. Butyro-refractometer
			reading at 40°C

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

 1	1	,	
			10.Refractive Index at
			40°C
			11.Moisture
			12.Saponification value
			13.Iodine value
			14.Acid value
			15.Unsafonifiable
			matter
			16.Linolenic Acid
			17.Cloud point
			18.Flash Point (Pensky
			Marten Closed
			method)
			19.Argemone oil
			20.Hexane
			21.Trans fatty acid
			22.Peroxide value
			23.Total polar
			compound
			24.Lead
			25.Copper
			26.Arsenic
			27.Tin
			28.Cadmium
			29.Mercury
			30.Methyl mercury
			31.Nickel
			32.Melamine
			33.Total Aflatoxin
			34.Aflatoxin B1
			35.Pesticides- 233*

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	170	Doutielly hydrogeneted southern eil (2.2.2.2)	1 Donoidite
	172.	Partially hydrogenated soyabean oil (2.2.3.2)	1. Rancidity
			2. Suspended or other
			foreign matter
			3. Separated water
			4. Mineral oil
			5. Added colouring
			6. Added flavouring
			substances
			7. Castor oil
			8. Other vegetable and
			animal fats
			9. Butyro-refractometer
			reading at 40°C
			10.Refractive Index at
			40°C
			11.Moisture
			12.Saponification value
			13.Iodine value
			14. Acid value
			15.Unsafonifiable
			matter
			16.Linolenic Acid
			17.Cloud point
			18.Flash Point (Pensky
			Marten Closed
			method)
			19. Argemone oil
			20.Hexane
			21.Trans fatty acid
			22.Peroxide value
			23.Total polar
			compound
 1	<u> </u>		1

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

Т				
				24.Lead
				25.Copper
				26.Arsenic
				27.Tin
				28.Cadmium
				29.Mercury
				30.Methyl mercury
				31.Nickel
				32.Melamine
				33.Total Aflatoxin
				34. Aflatoxin B1
				35.Pesticides- 233*
		173.	Fortified oil	In addition to specific
		173.	Torrinoa on	vertical parameters of
				concerned edible oil-
				1. Vitamin A
				2. Vitamin A
	E 121-1 - 6-4- (121			
	Edible fats (derived from animal tissues)	174.	Beef fat or suet (2.2.4.1)	 Saponification value Iodine value
	from ammai ussues)			3. Lead
				4. Copper 5. Arsenic
				6. Tin
				7. Cadmium
				8. Mercury
				9. Methyl mercury
				10.Melamine
				11.Antibiotic- 38
		175.	Mutton fat (2.2.4.2)	1. Saponification value
				2. Iodine value
				3. Lead

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			4. Copper
			5. Arsenic
			6. Tin
			7. Cadmium
			8. Mercury
			9. Methyl mercury
			10.Melamine
			11.Antibiotic- 34
		176. Goat fat (2.2.4.3)	1. Saponification value
		170. Goat lat (2.2.4.3)	2. Iodine value
			3. Lead
			4. Copper
			5. Arsenic
			6. Tin
			7. Cadmium
			8. Mercury
			9. Methyl mercury
			10.Melamine
			11.Antibiotic- 27
		177. Lard (2.2.4.4)	1. Saponification value
		177. Laru (2.2.4.4)	2. Iodine value
			3. Lead
			4. Copper
			5. Arsenic
			6. Tin
			7. Cadmium
			8. Mercury
			9. Methyl mercury
			10.Melamine
			11.Antibiotic- 35
	Edible fat & fat	178. Cocoa butter (2.2.4.5)	1. Rancidity or other
	spreads	176. Cocoa buttet (2.2.4.3)	off odours
LI	ppicado	L	011 040415

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		1		To the second se		
					2. Adulterants or	
					harmful ingred	ients
					3. Hexane	
					4. Percentage of	f free
					fatty acids (as	s oleic
					acid)	
					5. Iodine value	
					6. Melting point	
					7. Butyro-refracto	ometer
					reading at 40°	
					8. Refractive Inc	
					40° C	
					9. Saponification	value
					10.Unsaponifiable	
					matter	
					11.Total	polar
					compound	•
					12.Lead	
					13.Copper	
					14. Arsenic	
					15.Tin	
					16.Cadmium	
					17.Mercury	
					18.Methyl mercur	·y
					19.Melamine	
		179.	Refined salseed fat (2.2.4.6	5)	1. Adulterants	
		177.	10111100 5015000 101 (2.2.4.0) 	2. Sediments	
					3. Suspended or	other
					foreign matters	
					4. Separated water	
						ouring
					substance	3
 l	l .	_1			200200000	

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

 1	T		T
			6. Turbidity
			7. Moisture
			8. Butyro-refractometer
			reading at 40° C
			9. Refractive Index at
			40° C
			10.Iodine value
			11.Saponification value
			12.Unsaponifiable
			matter
			13.Free fatty acid (as
			oleic acid)
			14. Acid value
			15.9:10 epoxy and 9:10
			Dihydroxy stearic
			acid
			16.Flash point
			17.Argemone oil
			18.Total polar
			compound
			19.Lead
			20.Copper
			21. Arsenic
			22.Tin
			23.Cadmium
			24.Mercury
			25.Methyl mercury
			26.Melamine
		180. Kokum fat (2.2.4.7)	1. Rancidity
		100. KUKUIII lät (2.2.4.1)	2. Adulterants
			3. Sediments
			4. Suspended or other
1	l		i. Buspended of other

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			foreign matters
			5. Separated water
			6. Added colouring
			substance
			7. Added flavouring
			8. Mineral oil
			9. Butyro-refractometer
			reading at 40° C
			10.Refractive Index at 40° C
			11.Iodine value
			12.Saponification value
			13.Unsaponifiable
			matter
			14. Acid value
			15.Flash point
			16.Argemone oil
			17.Total polar
			compound
			18.Lead
			19.Copper
			20.Arsenic
			21.Tin
			22.Cadmium
			23.Mercury
			24.Methyl mercury
			25.Melamine
	181.	Mango kernel fat (2.2.4.8)	1. Rancidity
		(===:)	2. Adulterants
			3. Sediments
			4. Suspended or other
			foreign matters

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		F Companded
		5. Separated water
		6. Added colouring
		substance
		7. Added flavouring
		8. Mineral oil
		9. Butyro-refractometer
		reading at 40° C
		10.Refractive Index at
		40° C
		11.Iodine value
		12.Saponification value
		13.Unsaponifiable
		matter
		14. Acid value
		15.Flash point
		16. Argemone oil
		17. Total polar
		compound
		18.Lead
		19.Copper
		20.Arsenic
		20. Arsenic 21. Tin
		22.Cadmium
		23.Mercury
		24.Methyl mercury
		25.Melamine
	182. Dhupa fat (2.2.4.9)	1. Rancidity
		2. Adulterants
		3. Sediments
		4. Suspended or other
		foreign matters
		5. Separated water

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		6. Added colouring
		substance
		7. Added flavouring
		8. Mineral oil
		9. Butyro-refractometer
		reading at 40° C
		10.Refractive Index at
		40° C
		11.Iodine value
		12.Saponification value
		13.Unsaponifiable
		matter
		14.Acid value
		15.Flash point
		16.Argemone oil
		17.Total polar
		compound
		18.Lead
		19.Copper
		20.Arsenic
		21.Tin
		22.Cadmium
		23.Mercury
		24.Methyl mercury
		25.Melamine
	183. Phulwara fat (2.2.4.10)	1. Rancidity
		2. Adulterants
		3. Sediments
		4. Suspended or other
		foreign matters
		5. Separated water
		6. Added colouring

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substance 7. Added flavouring 8. Mineral oil 9. Butyro-refractomete reading at 40° C 10.Refractive Index a 40° C 11.Iodine value 12.Saponification value 13.Unsaponifiable matter 14.Acid value 15.Flash point 16.Argemone oil
8. Mineral oil 9. Butyro-refractomete reading at 40° C 10.Refractive Index a 40° C 11.Iodine value 12.Saponification value 13.Unsaponifiable matter 14.Acid value 15.Flash point
9. Butyro-refractomete reading at 40° C 10.Refractive Index a 40° C 11.Iodine value 12.Saponification value 13.Unsaponifiable matter 14.Acid value 15.Flash point
reading at 40° C 10.Refractive Index a 40° C 11.Iodine value 12.Saponification value 13.Unsaponifiable matter 14.Acid value 15.Flash point
10.Refractive Index a 40° C 11.Iodine value 12.Saponification value 13.Unsaponifiable matter 14.Acid value 15.Flash point
10.Refractive Index a 40° C 11.Iodine value 12.Saponification value 13.Unsaponifiable matter 14.Acid value 15.Flash point
11.Iodine value 12.Saponification value 13.Unsaponifiable matter 14.Acid value 15.Flash point
12.Saponification value 13.Unsaponifiable matter 14.Acid value 15.Flash point
13.Unsaponifiable matter 14.Acid value 15.Flash point
13.Unsaponifiable matter 14.Acid value 15.Flash point
matter 14.Acid value 15.Flash point
15.Flash point
16. Argemone oil
17.Total pola
compound
18.Lead
19.Copper
20.Arsenic
21.Tin
22.Cadmium
23.Mercury
24.Methyl mercury
25.Melamine
184. Peanut butter (2.2.4.11) 1. Moisture
2. Fat
3. Protein
4. Total ash
5. Acid value o
extracted fat
6. Salt as NaCl
7. Argemone oil

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		8. Total polar compound 9. Lead 10.Copper 11.Arsenic 12.Tin 13.Cadmium 14.Mercury
		15.Methyl mercury 16.Melamine
	185. Shea butter refined (2.2.4.11)	1. Adulterants 2. Foreign matter 3. Added colouring substance 4. Refractive Index at 44° C 5. Iodine value 6. Saponification value 7. Unsaponifiable matter 8. Free fatty acid as oleic acid 9. Moisture 10.Flash point 11.Argemone oil 12.Total polar compound 13.Lead 14.Copper 15.Arsenic 16.Tin 17.Cadmium

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	18.Mercury
	19. Methyl mercury
	20.Melamine
186. Shea butter unrefined (2.2.4.12)	1. Adulterants
	2. Foreign matter
	3. Added colouring
	substance
	4. Refractive Index at
	44° C
	5. Iodine value
	6. Saponification value
	7. Unsaponifiable
	matter
	8. Free fatty acid as
	oleic acid
	9. Argemone oil
	10.Total polar
	compound
	11.Lead
	12.Copper
	13.Arsenic
	14.Tin
	15.Cadmium
	16.Mercury
	17.Methyl mercury
	18.Melamine
187. Borneo tallow/ Illipe butter (2.2.4.13)	1. Adulterants
(=12, 1120)	2. Rancidity
	3. Suspended or other
	foreign matter
	4. Separated water
	5. Added colouring

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	substance
	6. Added flavouring
	7. Mineral oil
	8. Refractive Index at
	40° C
	9. Iodine value
	10.Saponification value
	11.Unsaponifiable
	matter
	12.Free fatty acid as
	oleic acid
	13. Argemone oil
	14.Total polar
	compound
	15.Lead
	16.Copper
	17.Arsenic
	18.Tin
	19.Cadmium
	20.Mercury
	21.Methyl mercury
	22.Melamine
188. Table margarine (2.2.5.1)	1. Rancidity
100. 140.0 144.9 (2.2.011)	2. Mineral oil
	3. Animal body fat
	4. Common salt
	5. Skimmed milk
	powder
	6. Fat
	7. Moisture
	8. Vitamin A
	9. Melting point of

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		extracted fat
		10.Unsaponifiable
		matter of extracted
		fat
		11.Free fatty acid as
		oleic acid of
		extracted fat
		12.Acid value
		13.Boudouin test
		14.Starch
		15. Trans fatty acid
		16. Argemone oil
		17.Lead
		18.Copper
		19. Arsenic
		20.Tin
		21.Cadmium
		22.Mercury
		23.Methyl mercury
		24.Nickel
		25.Melamine
	189. Bakery and Industrial Margarine (2.2.5.2)	1. Rancidity
	,	2. Added colour
		3. Added flavour
		4. Mineral oil
		5. Animal body fat
		6. Common salt
		7. Fat
		8. Moisture
		9. Vitamin A
		10.Trans fatty acid
		11.Unsaponifiable

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190. Milk fat spread (2.2.5.3)	matter 12.Free fatty acid as oleic acid 13.Acid value 14.Boudouin test 15.Argemone oil 16.Lead 17.Copper 18.Arsenic 19.Tin 20.Cadmium 21.Mercury 22.Methyl mercury 23.Nickel 24.Melamine 1. Animal body fat 2. Mineral oil 3. Wax 4. Common salt 5. Fat 6. Moisture 7. Unsaponifiable matter of extracted fat 8. Acid value of
	7. Unsaponifiable matter of extracted fat8. Acid value of extracted fat
	9. Starch 10.Lead 11.Copper 12.Arsenic 13.Tin 14.Cadmium

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			15.Mercury
			16.Methyl mercury
			17.Nickel
			18.Melamine
	191.	Mixed fat spread (2.2.5.3)	1. Animal body fat
		1	2. Mineral oil
			3. Wax
			4. Common salt
			5. Fat
			6. Moisture
			7. Unsaponifiable
			matter of extracted
			fat
			8. Acid value of
			extracted fat
			9. Starch
			10.Trans fatty acid
			11.Lead
			12.Copper
			13.Arsenic
			14.Tin
			15.Cadmium
			16.Mercury
			17.Methyl mercury
			18.Nickel
			19.Melamine
	192.	Vegetable fat spread (2.2.5.3)	1. Animal body fat
		•	2. Mineral oil
			3. Wax
			4. Common salt
			5. Fat
			6. Moisture

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			7. Unsaponifiable
			matter of extracted
			fat
			8. Acid value of
			extracted fat
			9. Starch
			10.Melting point of
			extracted fat
			11.Trans fatty acid
			12.Boudouin test (for
			sesame oil)
			13.Synthetic Vitamin A
			14.Lead
			15.Copper
			16.Arsenic
			17.Tin
			18.Cadmium
			19.Mercury
			20.Methyl mercury
			21.Nickel
			22.Melamine
	193.	Vanaspati (2.2.6.1)	1. Refined salseed fat
		·	2. Added colour similar
			to ghee
			3. Added flavor similar
			to ghee
			4. Staleness or
			rancidity
			5. Boudouin test (for
			sesame oil)
			6. Moisture
			7. Trans fatty acid

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		8. Unsaponifiable
		matter
		9. Acid value
		10.Synthetic Vitamin A
		11. Argemone oil
		12.Total polar
		compound
		13.Lead
		14.Copper
		15.Arsenic
		16.Tin
		17.Cadmium
		18.Mercury
		19.Methyl mercury
		20.Nickel
		21.Melamine
194	Bakery shortening (2.2.6.2)	Refined salseed fat
	. Bakery shortening (2.2.0.2)	2. Added colour similar
		to ghee
		3. Added flavor similar
		to ghee
		4. Staleness or
		rancidity
		5. Boudouin test (for
		sesame oil)
		6. Moisture
		7. Trans fatty acid
		8. Unsaponifiable
		matter
		9. Acid value
		10.Synthetic Vitamin A
		11.Argemone oil

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	12.Total	polar
	compound	
	13.Lead	
	14.Copper	
	15. Arsenic	
	16.Tin	
	17.Cadmium	
	18.Mercury	
	19.Methyl mercury	
	20.Nickel	
	21.Melamine	

S.No	Category of food Sub-category		Specific food articles	Test parameters
3	2.3 FRUIT & VEGETABLE PRODUCTS	Fresh fruits & vegetables	195. Fresh fruits 196. Fresh vegetables	 Free from rotting Free from coating of waxes Free from mineral oil Free from colours Pesticides- 233* Lead Copper Arsenic Tin Cadmium Mercury Methyl mercury Melamine

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	Fruits products	&	vegetable	197. 198.	Thermally Processed Fruits - Liquid pack (2.3.1.1) Thermally Processed Fruits - Solid pack (2.3.1.1)	 Drained weight Water capacity Aerobic Plate Count
				170.	Thermany Processed Prants Sond pack (2.3.111)	4. Yeast and Mold
						Count
						5. Staphylococcus
						aureus (Coagulase
						+ve) 6. Salmonella
						7. Listeria
						monocytogenes
						8. E. Coli 0157 and
						Vero or Shiga toxin
						producing E coli
						9. Vibrio cholera
						10.Melamine
						11.Hydrocyanic acid
						12.Lead
						13.Copper
						14.Arsenic
						15.Tin
						16.Cadmium
						17.Mercury
						18.Methyl mercury
				199.	Thermally Processed Fruit Salad/Cocktail / Mix	1. Brix
					Salad (2.3.2)	2. Minimum fill
				200.	Thermally Processed Fruit Salad/Cocktail / Mix-	3. Minimum drained
					Extra light sweetened Salad (2.3.2)	weight
				201.	Thermally Processed Fruit Salad/Cocktail / Mix-	4. Aerobic Plate Count
					Lightly sweetened Salad (2.3.2)	5. Yeast and Mold
				202.	Thermally Processed Fruit Salad/Cocktail / Mix-	Count
					Heavily sweetened Salad (2.3.2)	6. Staphylococcus

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

<u> </u>	T	202	FI 11 D 15 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1	/~ 1
		203.	Thermally Processed Fruit Salad/Cocktail / Mix-	aureus (Coagulase
			Extra heavy sweetened Salad (2.3.2)	+ve)
		204.	Thermally Processed Fruit Salad/Cocktail / Mix-	7. Salmonella
			Slightly Sweetened Water/ Extra light syrup Salad	8. Listeria
			(2.3.2)	monocytogenes
		205.	Thermally Processed Fruit Salad/Cocktail / Mix-	9. E. Coli 0157 and
			Light Syrup Salad (2.3.2)	Vero or Shiga toxin
		206.	Thermally Processed Fruit Salad/Cocktail / Mix-	producing E coli
			Heavy Syrup Salad (2.3.2)	10. Vibrio cholera
		207.	Thermally Processed Fruit Salad/Cocktail / Mix-	11.Melamine
			Extra Heavy Syrup Salad (2.3.2)	12.Hydrocyanic acid
				13.Lead
				14.Copper
				15.Arsenic
				16.Tin
				17.Cadmium
				18.Mercury
				19.Methyl mercury
		208.	Thermally Processed Fruit Salad/Cocktail / Mix-	1. Brix
		200.	Canned Tropical Fruit Salad (2.3.2)	2. Blemished fruit
			, ,	pieces
				3. Peel
				4. Seed Material and
				Extraneous
				Vegetative Matter
				5. Minimum fill
				6. Minimum drained
				weight
				7. Aerobic Plate Count
				8. Yeast and Mold
				Count
				9. Staphylococcus

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Г		0. 1771
		9. Vibrio cholera
		10.Melamine
		11.Agaric acid
		12.Lead
		13.Copper
		14.Arsenic
		15.Tin
		16.Cadmium
		17.Mercury
		18.Methyl mercury
	215.	1. Blemish
	anned tomatoes (2.3.3A)	2. Extraneous matter
	umied tollatoes (2.3.311)	3. Artificial colouring
		matter
		4. Added flavouring
		agents
		5. Added common salt
		6. Calcium chloride
		7. pH
		8. Blemishes
		9. Presence of peel
		10. Absence of peel
		11. Vacuum in the can
		12.Head space in the
		can
		13.Drained weight of
		the content of the
		can
		14. Water capacity
		15. Aerobic Plate Count
		16.Staphylococcus
		aureus (Coagulase

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1		0.361
		9. Melamine
		10. Lead
		11. Copper
		12. Arsenic
		13. Tin
		14. Cadmium
		15. Mercury
		16. Methyl mercury
	217 Thormally Processed Vegetable Souns (Conned	1. Total soluble solids
	217. Thermally Processed Vegetable Soups (Canned,	2. Water capacity
	Bottled, flexible pack And/ Or Aseptically	3. Aerobic Plate Count
	Packed) (2.3.5)	4. Yeast and Mold
		Count
		5. Staphylococcus
		aureus (Coagulase
		+ve)
		6. Salmonella
		7. Listeria
		monocytogenes
		8. E. Coli 0157 and
		Vero or Shiga toxin
		producing E coli
		9. Vibrio cholera
		10.Melamine
		10.Melamine 11.Lead
		12.Copper
		13. Arsenic
		14.Tin
		15.Cadmium
		16.Mercury
		17.Methyl mercury

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	218. Thermally Processed Fruits Juices (Canned, Bottled, Flexible and/or Aseptically Packed) (2.3.6) [Cashewapple, Pineapple, soursop, sugar apple, carambola/star fruits, water melon, lime, lemon, grape fruit, sweetie grapefruit, mandarine/tangerine/orange, sweet orange, Coconut, melon, casaba melon, honey dew melon, quince, crowberry, suriname cherry, fig, strawberry, genipap, buckthorn berry or sallow thornberry, litchi/lychee, Acerola (west indian cherry), apple, crab apple, mango, passion fruit, date, apricot, sweet cherry, sour cherry, stonesbaer, plum/quetsche, prune, nectarine, peach, sloe, guava, pomegranate, pear, black currant, red currant/white currant, gooseberry, rosehip, cloudberry, blackberry, dewberry, red raspberry, loganberry, black raspberry, boysenberry, youngberry, elderberry, rowanberry, caja, umbu, tamarind (indian date), cocoa pulp, cupuacu, cranberry, bilberry/blueberry, lingonberry, grape, tomato, sapota, jamun, banana, other fruit juices, juice of two or more fruits, monk fruit].	 Total Soluble Solids in °Brix Acidity expressed in cirtric acid Water capacity Added nutritive sweeteners Aerobic Plate Count Yeast and Mold Count Staphylococcus aureus (Coagulase +ve) Salmonella Listeria monocytogenes E. Coli 0157 and Vero or Shiga toxin producing E coli Vibrio cholera Melamine Hydrocyanic acid (as applicable) Patulin (as applicable) Lead Copper Arsenic Tin Cadmium Mercury Methyl mercury
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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

219. Non-Thermally Processed or Cold-pressed (2.3.6) [Cashewapple, Pineapple, soursop, sugar apple, carambola/star fruits, water melon, lime, lemon, grape fruit, sweetie grapefruit,	 22. Pesticides- 233* (for pomegranate juice only) 1. Total Soluble Solids in °Brix 2. Acidity expressed in cirtric acid
mandarine/tangerine/orange, sweet orange, Coconut, melon, casaba melon, honey dew melon, quince, crowberry, suriname cherry, fig, strawberry, genipap, buckthorn berry or sallow thornberry, litchi/lychee, Acerola (west indian cherry), apple, crab apple, mango, passion fruit, date, apricot, sweet cherry, sour cherry, stonesbaer, plum/quetsche, prune, nectarine, peach, sloe, guava, pomegranate, pear, black currant, red currant/white currant, gooseberry, rosehip, cloudberry, blackberry, dewberry, red raspberry, loganberry, black raspberry, boysenberry, youngberry, elderberry, rowanberry, caja, umbu, tamarind (indian date), cocoa pulp, cupuacu, cranberry, bilberry/blueberry, lingonberry, grape, tomato, sapota, jamun, banana, other fruit juices, juice of two or more fruits, monk fruit]	 Water capacity Added nutritive sweeteners Aerobic Plate Count Yeast and Mold Count Enterobacteriaceae Staphylococcus aureus (Coagulase +ve) Salmonella Listeria monocytogenes E. Coli 0157 and Vero or Shiga toxin producing E coli Vibrio cholera Melamine Hydrocyanic acid (as
	applicable) 15.Patulin (as applicable) 16.Lead 17.Copper

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			18.Arsenic
			19.Tin
			20.Cadmium
			21.Mercury
			22.Methyl mercury
			23.Pesticides- 233* (for
			pomegranate juice
			only)
	220.	Thermally Processed Vegetable Juices(Canned,	1. Whey or lactoserum
		Bottled, Flexible Pack and/or Aseptically Packed)	2. Water capacity
		(2.3.7)	3. Aerobic Plate Count
			4. Yeast and Mold
			Count
			5. Staphylococcus
			aureus (Coagulase
			+ve)
			6. Salmonella
			7. Listeria
			monocytogenes
			8. E. Coli 0157 and
			Vero or Shiga toxin
			producing E coli
			9. Vibrio cholera
			10.Melamine
			11.Lead
			12.Copper
			13.Arsenic
			14.Tin
			15.Cadmium
			16.Mercury
			17. Methyl mercury
			17.1victifyi ilicicui y

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	221.	Non-Thermally Processed/Cold-pressed/ Vegetable Juices (2.3.7)	Fresh	 Whey or lactoserum Water capacity Aerobic Plate Count Yeast and Mold Count Enterobacteriaceae Staphylococcus aureus (Coagulase +ve) Salmonella Listeria monocytogenes E. Coli 0157 and Vero or Shiga toxin producing E coli Vibrio cholera Melamine Lead Copper Arsenic Tin Cadmium Mercury Methyl mercury
	222.	Thermally Processed Tomato Juice (2.3.8)		1.Free from extraneous plant material 2.Free from foreign
				taste 3.Mineral impurities 4.Free from added colour
				5.Free from artificial

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I		CI
		flavor
		6. Vacuum in the can
		7. Headspace in the can
		8. Total soluble solids
		9. Sodium chloride
		10. Total titratable
		acidity
		11. Volatile acidity
		12. pH
		13. Sugar content
		14. Water capacity
		15. Aerobic Plate Count
		16. Yeast and Mold
		Count
		17. Staphylococcus
		aureus (Coagulase
		+ve)
		18. Salmonella
		19. Listeria
		monocytogenes
		20. E. Coli 0157 and
		Vero or Shiga toxin
		producing E coli
		21. Vibrio cholera
		22. Melamine
		23. Lead
		24. Copper
		25. Arsenic
		26. Tin
		27. Cadmium
		28. Mercury
		29. Methyl mercury
 l		=>::::conji mercarj

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

223. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Orange nectar (2.3.9) 224. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Grape fruit nectar (2.3.9) 225. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Pineapple (2.3.9) 226. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Mango (2.3.9) 227. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Guava (2.3.9) 228. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Peach (2.3.9) 229. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Pear (2.3.9) 230. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Par (2.3.9) 231. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Non-pulpy black currant (2.3.9) 231. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Other fruit nectar (2.3.9) 232. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Other fruit nectar (2.3.9) 233. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Other fruit nectar (2.3.9)		222	Thormally Progessed Emit Mosters (Conned	Fruit juice content
Packed) - Orange nectar (2.3.9) 224. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Grape fruit nectar (2.3.9) 225. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Pineapple (2.3.9) 226. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Mango (2.3.9) 227. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Guava (2.3.9) 228. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Peard (2.3.9) 229. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Pear (2.3.9) 230. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Apricot (2.3.9) 231. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Non-pulpy black currant (2.3.9) 232. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Non-pulpy black currant (2.3.9) 233. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Non-pulpy black currant (2.3.9) 234. Acrobic Plate Count 5. Water capacity (2.3.9) 245. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Non-pulpy black currant (2.3.9) 235. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Other fruit nectar (2.3.9) 236. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Other fruit nectar (2.3.9)		<i>44</i> 3.	· · · · · · · · · · · · · · · · · · ·	-
224. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Pineaple (2.3.9) 225. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Pineaple (2.3.9) 226. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Mango (2.3.9) 227. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Guava (2.3.9) 228. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Peach (2.3.9) 229. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Peach (2.3.9) 230. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Apricot (2.3.9) 231. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Non-pulpy black currant (2.3.9) 232. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Non-pulpy black currant (2.3.9) 233. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Other fruit nectar (2.3.9) 234. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Other fruit nectar (2.3.9) 235. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Other fruit nectar (2.3.9) 236. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Other fruit nectar (2.3.9) 237. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Other fruit nectar (2.3.9)				5 1
Bottled, Flexible Pack And / Or Aseptically Packed) - Grape fruit nectar (2.3.9) 225. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Pineapple (2.3.9) 226. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Mango (2.3.9) 227. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Guava (2.3.9) 228. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Peach (2.3.9) 229. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Peach (2.3.9) 230. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Peach (2.3.9) 231. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Peach (2.3.9) 232. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Peach (2.3.9) 233. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Nor-ou-plupy black currant (2.3.9) 234. Aerobic Plate Count 5. Yeast and Mold Count 6. Staphylococcus aureus (Counted 8. Listeria monocytogenes 9. E. Coli 0157 and Vero or Shiga toxin producing E coli 10. Vibrio cholera 11. Melamine 12. Lead 13. Melamine 13. Melamine 14. Lead 14. Arsenic 15. Tin 16. Cadmium 15		22.4		
Packed) - Grape fruit nectar (2.3.9) 225. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Pineapple (2.3.9) 226. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Mango (2.3.9) 227. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Guava (2.3.9) 228. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Peach (2.3.9) 229. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Pear (2.3.9) 230. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Apricot (2.3.9) 231. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Non-pulpy black currant (2.3.9) 232. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Non-pulpy black currant (2.3.9) 233. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Other fruit nectar (2.3.9) 234. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Other fruit nectar (2.3.9) 235. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Other fruit nectar (2.3.9) 236. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Other fruit nectar (2.3.9)		224.		1 0
225. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Pincapple (2.3.9) 226. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Mango (2.3.9) 227. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Guava (2.3.9) 228. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Peach (2.3.9) 229. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Peach (2.3.9) 230. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Apricot (2.3.9) 231. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Non-pulpy black currant (2.3.9) 232. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Non-pulpy black currant (2.3.9) 233. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Other fruit nectar (2.3.9) 234. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Other fruit nectar (2.3.9) 235. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Other fruit nectar (2.3.9)			¥ ¥	
Bottled, Flexible Pack And / Or Aseptically Packed)—Pineapple (2.3.9) 226. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Mango (2.3.9) 227. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Guava (2.3.9) 228. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Peach (2.3.9) 229. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Peach (2.3.9) 230. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Apricot (2.3.9) 231. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Non-pulpy black currant (2.3.9) 232. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Non-pulpy black currant (2.3.9) 233. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—On-pulpy black currant (2.3.9) 234. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—On-pulpy black currant (2.3.9) 235. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—On-pulpy black currant (2.3.9) 236. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—On-pulpy black currant (2.3.9) 237. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—On-pulpy black currant (2.3.9)			* * * * * * * * * * * * * * * * * * * *	
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228. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Peach (2.3.9) 229. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Pear (2.3.9) 230. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Apricot (2.3.9) 231. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Non-pulpy black currant (2.3.9) 232. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Other fruit nectar (2.3.9) 233. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Other fruit nectar (2.3.9) 233. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Other fruit nectar (2.3.9)			¥ ¥	Vero or Shiga toxin
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229. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Pear (2.3.9) 230. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Apricot (2.3.9) 231. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Non-pulpy black currant (2.3.9) 232. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Other fruit nectar (2.3.9) 233. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Other fruit nectar (2.3.9) 234. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Other fruit nectar (2.3.9) 235. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Other fruit nectar (2.3.9)			- ·	11.Melamine
Bottled, Flexible Pack And / Or Aseptically Packed) - Pear (2.3.9) 230. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Apricot (2.3.9) 231. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Non-pulpy black currant (2.3.9) 232. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Other fruit nectar (2.3.9) 233. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Other fruit nectar (2.3.9) 233. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Other fruit nectar (2.3.9)		229		12.Lead
Packed) - Pear (2.3.9) 230. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed)—Apricot (2.3.9) 231. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Non-pulpy black currant (2.3.9) 232. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Other fruit nectar (2.3.9) 233. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Other fruit nectar (2.3.9) 233. Thermally Processed Fruit Nectars (Canned, Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Other fruit nectar (2.3.9)		22).		13.Copper
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Packed)–Apricot (2.3.9) 231. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Non-pulpy black currant (2.3.9) 232. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Other fruit nectar (2.3.9) 233. Thermally Processed Fruit Nectars (Canned, Packed) - Other fruit nectar (2.3.9)		230.	· · · · · · · · · · · · · · · · · · ·	
231. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Non-pulpy black currant (2.3.9) 232. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Other fruit nectar (2.3.9) 233. Thermally Processed Fruit Nectars (Canned, Canned, Packed) - Other fruit nectar (2.3.9)				
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Packed) - Non-pulpy black currant (2.3.9) 232. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Other fruit nectar (2.3.9) 233. Thermally Processed Fruit Nectars (Canned,		231.		10vicinyi mercury
232. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Other fruit nectar (2.3.9) 233. Thermally Processed Fruit Nectars (Canned,				
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Packed) - Other fruit nectar (2.3.9) 233. Thermally Processed Fruit Nectars (Canned,		232.	•	
233. Thermally Processed Fruit Nectars (Canned,				
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Bottled, Flexible Pack And / Or Aseptically		233.	· · · · · · · · · · · · · · · · · · ·	
			Bottled, Flexible Pack And / Or Aseptically	

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

2	Packed) - Other fruit nectars of high acidity/pulpy/strong flavor (2.3.9) 234. Thermally Processed Fruit Nectars (Canned, Bottled, Flexible Pack And / Or Aseptically Packed) - Mixed fruit nectar (2.3.9)	
	Packed) - Mixed fruit nectar (2.3.9) 235. Thermally Processed Fruit Beverages / Fruit Drink/ Ready to Serve Fruit Beverages-lime/lemon RTS beverage (2.3.10) 236. Thermally Processed Fruit Beverages / Fruit Drink/ Ready to Serve Fruit Beverages- all other beverage/drink (2.3.10)	 Fruit juice content Water capacity Aerobic Plate Count Yeast and Mold Count Staphylococcus aureus (Coagulase +ve) Salmonella Listeria monocytogenes E. Coli 0157 and Vero or Shiga toxin producing E coli Vibrio cholera Melamine Patulin
		11. Fatum 12. Hydrocyanic acid 13. Lead 14. Copper 15. Arsenic 16. Tin 17. Cadmium 18. Mercury 19. Methyl mercury

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

235	7. Thermally Processed Mango Pulp / Puree and Sweetened Mango Pulp / Puree (Canned, Bottled, Flexible Pack and/ Or Aseptically Packed) – Unsweetened (2.3.11)	 Total soluble solid Water capacity Nutritive sweetener Aerobic Plate Count Yeast and Mold Count Staphylococcus aureus (Coagulase +ve) Salmonella Listeria monocytogenes E. Coli 0157 and Vero or Shiga toxin producing E coli Vibrio cholera Melamine Lead Copper Arsenic Tin Cadmium Mercury Methyl mercury
238	8. Thermally Processed Mango Pulp / Puree and Sweetened Mango Pulp / Puree (Canned, Bottled, Flexible Pack and/ Or Aseptically Packed) - sweetened (Natural mango pulp) (2.3.11)	 Total soluble solid Acidity as citric acid Water capacity Nutritive sweetener Aerobic Plate Count Yeast and Mold Count Staphylococcus

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			aureus (Coagulase
			+ve)
			8. Salmonella
			9. Listeria
			monocytogenes
			10.E. Coli 0157 and
			Vero or Shiga toxin
			producing E coli
			11.Vibrio cholera
			12.Melamine
			13.Lead
			14.Copper
			15.Arsenic
			16.Tin
			17.Cadmium
			18.Mercury
			19.Methyl mercury
	239.	Thermally Processed Fruit Pulp / Puree other than	1. Total soluble solid
		Mango (2.3.12)	2. Acidity as citric acid
			3. Water capacity
			4. Nutritive sweetener
			5. Aerobic Plate Count
			6. Yeast and Mold
			Count
			7. Staphylococcus
			aureus (Coagulase
			+ve)
			8. Salmonella
			9. Listeria
			monocytogenes
			10.E. Coli 0157 and
			Vero or Shiga toxin

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	240.	Thermally Processed Concentrated F Vegetable Juice Pulp/ Puree (Canned, E Flexible Pack And/ Or Aseptically P (2.3.13)	producing E coli 11. Vibrio cholera 12. Melamine 13. Patulin (as applicable) 14. Hydrocyanic acid (as applicable) 15. Lead 16. Copper 17. Arsenic 18. Tin 19. Cadmium 20. Mercury 21. Methyl mercury 1. Total soluble solid 2. Water capacity 3. Aerobic Plate Count 4. Yeast and Mold Count 5. Staphylococcus aureus (Coagulase +ve) 6. Salmonella 7. Listeria monocytogenes 8. E. Coli 0157 and Vero or Shiga toxin producing E coli 9. Vibrio cholera 10. Melamine 11. Patulin (as
			11.Patulin (as applicable)

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241.	Thermally Processed Tomato Bottled, Flexible Pack And/ Packed) (2.3.14) Thermally Processed Tomato Bottled, Flexible Pack And/ Packed) (2.3.14)	Or Aseptically Paste (Canned,	12.Hydrocyanic acid (as applicable) 13.Lead 14.Copper 15.Arsenic 16.Tin 17.Cadmium 18.Mercury 19.Methyl mercury 1. Total soluble solid 2. Water capacity 3. Aerobic Plate Count 4. Yeast and Mold Count 5. Staphylococcus aureus (Coagulase +ve) 6. Salmonella 7. Listeria monocytogenes 8. E. Coli 0157 and Vero or Shiga toxin producing E coli 9. Vibrio cholera 10.Melamine 11.Lead 12.Copper 13.Arsenic
			12.Copper

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	243.	Soup powders (2.3.15)	1. Moisture
	213.	~	2. Total soluble solids
			3. Aerobic Plate Count
			4. Yeast and Mold
			Count
			5. Enterobacteriaceae
			6. Staphylococcus
			aureus (Coagulase
			+ve)
			7. Salmonella
			8. Listeria
			monocytogenes
			9. E. Coli 0157 and
			Vero or Shiga toxin
			producing E coli
			10. Vibrio cholerae
			11. Melamine
			12. Total Aflatoxin
			13. Aflatoxin B1
			14. Saffrole
			15. Lead
			16. Copper
			17. Arsenic
			18. Tin
			19. Cadmium
			20. Mercury
			21. Methyl mercury
	244.	Fruit/Vegetable Juice / Pulp/ Puree With	1. Water capacity
		Preservatives For Industrial Use only (2.3.16)	2. Aerobic Plate Count
	245.	E I	3. Yeast and Mold
		With Preservatives For Industrial Use Only	Count
		(2.3.17)	4. Enterobacteriaceae

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	-		
			5. Staphylococcus
			aureus (Coagulase
			+ve)
			6. Salmonella
			7. Listeria
			monocytogenes
			8. E. Coli 0157 and
			Vero or Shiga toxin
			producing E coli
			9. Vibrio cholera
			10.Melamine
			11.Patulin (as
			applicable)
			12. Hydrocyanic acid (as
			applicable)
			13.Lead
			14.Copper
			15.Arsenic
			16.Tin
			17.Cadmium
			18.Mercury
			19.Methyl mercury
			20.Pesticides- 233* (for
			pomegranate juice
			only)
		46. Fortified fruit juices	In addition to the
			specific parameters of
			concerned juices-
			1. Vitamin C
			1. VITAIIIIN C

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	247. 248.	Tamarind pulp/puree (2.3.18) Tamarind concentrate (2.3.18)	1. TSS 2. Acidity
			3. Ash Insoluble in dilute HCl
			4. Water capacity
			5. Aerobic Plate Count
			6. Yeast and Mold
			Count
			7. Enterobacteriaceae
			8. Staphylococcus
			aureus (Coagulase
			+ve)
			9. Salmonella 10.Listeria
			monocytogenes 11.E. Coli 0157 and
			Vero or Shiga toxin
			producing E coli
			12. Vibrio cholera
			13.Melamine
			14.Lead
			15.Copper
			16.Arsenic
			17.Tin
			18.Cadmium
			19.Mercury
			20.Methyl mercury
	249.	Fruit bar/toffee (2.3.19)	1. Moisture
			2. Total soluble solids
			3. Fruit content4. Aerobic Plate Count
			4. Aerobic Plate Count5. Yeast and Mold
			3. Teast and Moid

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		Count
		6. Staphylococcus
		aureus (Coagulase
		+ve)
		7. Salmonella
		8. Listeria
		monocytogenes
		9. E. Coli 0157 and
		Vero or Shiga toxin
		producing E coli
		10. Vibrio cholera
		11. Melamine
		12. Lead
		13. Copper
		14. Arsenic
		15. Tin
		16. Cadmium
		17. Mercury
		18. Methyl mercury
	250. Fruit/Vegetable, Cereal Flakes (2.3.20)	1. Moisture
	250. Truit vegetuble, Cereai Flakes (2.5.20)	2. Acid insoluble ash
		3. Starch
		4. Aerobic Plate Count
		5. Yeast and Mold
		Count
		6. Enterobacteriaceae
		7. Staphylococcus
		aureus (Coagulase
		+ve)
		8. Salmonella
		9. Listeria
		monocytogenes

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				Shiga toxin
				ng E coli
			11.Vibrio	
			12.Melami	ne
			13.Lead	
			14.Copper	
			15.Arsenic	;
			16.Tin	
			17.Cadmiu	ım
			18.Mercury	
			19.Methyl	mercury
	251. S	quash (2.3.21)	1. Fruit	juice/puree
		Crush (2.3.21)	content	
		Cordials (2.3.21)		oluble solids
		` '		expressed as
			citric ac	
			4. Water c	
				Plate Count
			6. Yeast a	nd Mold
			Count	
			7. Staphyl	
				(Coagulase
			+ve)	
			8. Salmon	
			9. Listeria	
				togenes
			10.E. Coli	
				Shiga toxin
				ng E coli
			11.Vibrio	
			12.Melami	ne

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I	T	1		1 42 5 11 /
				13.Patulin (as
				applicable)
				14.Hydrocyanic acid (as
				applicable)
				15.Lead
				16.Copper
				17. Arsenic
				18.Tin
				19.Cadmium
				20.Mercury
				21.Methyl mercury
		254.	Fruit syrup/Fruit sharbats (2.3.21)	1. Fruit juice/puree
			,	content
				2. Total soluble solids
				3. Acidity expressed as
				citric acid
				4. Dry fruits weight
				5. Water capacity
				6. Aerobic Plate Count
				7. Yeast and Mold
				Count
				8. Staphylococcus
				aureus (Coagulase
				+ve)
				9. Salmonella
				10.Listeria
				monocytogenes
				11.E. Coli 0157 and
				Vero or Shiga toxin
				producing E coli
				12. Vibrio cholera
				13.Melamine

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_		,	ı		
					14.Total Aflatoxin
					15.Aflatoxin B1
					16.Patulin (as
					applicable)
					17. Hydrocyanic acid (as
					applicable)
					18.Lead
					19.Copper
					20.Arsenic
					21.Tin
					22.Cadmium
					23.Mercury
					24.Methyl mercury
			255. Ba	rley water (2.3.21)	1. Fruit juice/puree
			233. Da	Ticy water (2.3.21)	content
					2. Total soluble solids
					3. Acidity expressed as
					citric acid
					4. Barley starch
					5. Water capacity
					6. Aerobic Plate Count
					7. Yeast and Mold
					Count
					8. Enterobacteriaceae
					9. Staphylococcus
					aureus (Coagulase
					+ve)
					10.Salmonella
					11.Listeria
					monocytogenes
					12.E. Coli 0157 and
					Vero or Shiga toxin
L	I.		l		, ere or singu tomin

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								producing E coli 13.Vibrio cholera 14.Melamine 15.Lead 16.Copper 17.Arsenic 18.Tin 19.Cadmium 20.Mercury 21.Methyl mercury
	256.	Ginger Co (2.3.22)	ocktail	(Ginger	Beer	Or	Gingerale)	 Free from extraneous matter Total soluble solids Water capacity Aerobic Plate Count Yeast and Mold Count Enterobacteriaceae Staphylococcus aureus (Coagulase +ve) Salmonella Listeria monocytogenes Coli 0157 and Vero or Shiga toxin producing E coli Vibrio cholera Melamine Lead Copper Arsenic

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			16.Tin
			17.Cadmium
			18.Mercury
			19.Methyl mercury
			1. Free from
	257. Synthetic Syrup for use in	Dispensers for	
	carbonated water (2.3.23)		extraneous matter
			2. Total soluble solids
			3. Water capacity
			4. Aerobic Plate Count
			5. Yeast and Mold
			Count
			6. Enterobacteriaceae
			7. Staphylococcus
			aureus (Coagulase
			+ve)
			8. Salmonella
			9. Listeria
			monocytogenes
			10.E. Coli 0157 and
			Vero or Shiga toxin
			producing E coli
			11. Vibrio cholera
			12.Melamine
			13.Lead
			14.Copper
			15.Arsenic
			16.Tin
			17.Cadmium
			18.Mercury
			19.Methyl mercury

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258. Synthetic Syrup or Sharbat (2.3.24)	 Free from burnt or objectionable taints, Free from flavours, Free from artificial sweetening agents Free from extraneous matter Free from extraneous matter Free from crystallization Total soluble solids Aerobic Plate Count Yeast and Mold Count Enterobacteriaceae Staphylococcus aureus (Coagulase +ve) Salmonella Listeria monocytogenes E. Coli 0157 and Vero or Shiga toxin producing E coli Vibrio cholera Melamine Lead
	14.Vibrio cholera 15.Melamine 16.Lead
	17.Copper 18.Arsenic 19.Tin 20.Cadmium 21.Mercury
	22.Methyl mercury

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	259.	Murabba (2.3.25)	1. Total soluble solids
			2. Fruit content
			3. Water capacity
			4. Aerobic Plate Count
			5. Yeast and Mold
			Count
			6. Staphylococcus
			aureus (Coagulase
			+ve)
			7. Salmonella
			8. Listeria
			monocytogenes
			9. E. Coli 0157 and
			Vero or Shiga toxin
			producing E coli
			10. Vibrio cholera
			11.Melamine
			12.Lead
			13.Copper
			14.Arsenic
			15.Tin
			16.Cadmium
			17.Mercury
			18.Methyl mercury
	260.	Candied, Crystallised And Glazed Fruit /	1. Percentage of total
		Vegetable / Rhizome / Fruit Peel (2.3.26)	sugar
			2. Percentage of
			reducing sugar to
			total sugar
			3. Aerobic Plate Count
			4. Yeast and Mold
			Count

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			5. Staphylococcus aureus (Coagulase +ve) 6. Salmonella 7. Listeria monocytogenes 8. E. Coli 0157 and Vero or Shiga toxin producing E coli 9. Vibrio cholera 10.Melamine 11.Lead 12.Copper 13.Arsenic 14.Tin 15.Cadmium 16.Mercury
	261.	Tomato Ketchup and Tomato Sauce (2.3.27)	17.Methyl mercury 1. Total soluble solid 2. Acidity 3. Water capacity 4. Aerobic Plate Count 5. Yeast and Mold Count 6. Staphylococcus aureus (Coagulase +ve) 7. Salmonella 8. Listeria monocytogenes 9. E. Coli 0157 and Vero or Shiga toxin

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		producing E coli 10.Vibrio cholera 11.Melamine 12.Total Aflatoxin 13.Aflatoxin B1 14.Lead 15.Copper 16.Arsenic 17.Tin
		18.Cadmium 19.Mercury 20.Methyl mercury
	Culinary Pastes / Fruits and Vegetable Sauces Other Than Tomato Sauce and Soya Sauce (Chilli sauce, Fruits/Vegetable sauce, Culinary paste/sauce, Ginger paste) (2.3.28)	 Total soluble solid Acidity Water capacity No added colour except caramel Aerobic Plate Count Yeast and Mold Count Staphylococcus aureus (Coagulase +ve) Salmonella Listeria monocytogenes Coli 0157 and Vero or Shiga toxin producing E coli
		11.Vibrio cholera 12.Melamine 13.Total Aflatoxin

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 	,		
			14.Aflatoxin B1
			15.Saffrole
			16.Lead
			17.Copper
			18. Arsenic
			19.Tin
			20.Cadmium
			21.Mercury
			22.Methyl mercury
	263.	Soyabean sauce (2.3.29)	1. Total soluble solid
	203.	Soyabean sauce (2.3.2))	2. Acidity
			3. Water capacity
			4. Total nitrogen
			5. Aerobic Plate Count
			6. Yeast and Mold
			Count
			7. Staphylococcus
			aureus (Coagulase
			+ve)
			8. Salmonella
			9. Listeria
			monocytogenes
			10.E. Coli 0157 and
			Vero or Shiga toxin
			producing E coli
			11. Vibrio cholera
			12.Melamine
			13.Total Aflatoxin
			14. Aflatoxin B1
			15.Saffrole
			16.Lead
			17.Copper
			- · I I ·

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	268. Ja	ellies and marmalades (2.3.31) am, Jelly and marmaldes - 2.3.31)	Reduced sugar	 Total soluble solids Free from extraneous matter Water capacity Aerobic Plate Count Yeast and Mold Count Staphylococcus aureus (Coagulase +ve) Salmonella Listeria monocytogenes E. Coli 0157 and Vero or Shiga toxin producing E coli Vibrio cholera Melamine Patulin Total Aflatoxin Aflatoxin B1 Lead Copper Arsenic Tin Cadmium
				20.Cadmium 21.Mercury 22.Methyl mercury

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269.	Fruit cheese (2.3.33)	1. Free from burnt of
		objectionable
		flavours
		2. Free from
		crystallization
		3. Total soluble solids
		4. Fruit content
		5. Aerobic Plate Count
		6. Yeast and Mold
		Count
		7. Staphylococcus
		aureus (Coagulase
		+ve)
		8. Salmonella
		9. Listeria
		monocytogenes
		10.E. Coli 0157 and
		Vero or Shiga toxin
		producing E coli
		11. Vibrio cholera
		12.Melamine
		13.Patulin
		14.Lead
		15.Copper
		16.Arsenic
		17.Tin
		18.Cadmium
		19.Mercury
		20.Methyl mercury

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	270.	Dehydrated fruits (2.3.35)	1. Free from blemishes
	270.	Denydrated fruits (2.5.55)	2. Free from insect or
			fungal infection
			3. Moisture
			4. Aerobic Plate Count
			5. Yeast and Mold
			Count
			6. Enterobacteriaceae
			7. Staphylococcus
			aureus (Coagulase
			+ve)
			8. Salmonella
			9. Listeria
			monocytogenes
			10.E. Coli 0157 and
			Vero or Shiga toxin
			producing E coli
			11. Vibrio cholera
			12.Melamine
			13.Lead
			14.Copper
			15.Arsenic
			16.Tin
			17.Cadmium
			18.Mercury
			19.Methyl mercury
	271.	Dehydrated vegetables (all & powder of all	1. Free from blemishes
		dehydrated vegetables) (2.3.36)	2. Free from insect or
			fungal infection
			3. Free from stalks,
			peels, stems and
			extraneous matter

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			4. Moisture
			5. Acid insoluble Ash
			6. Peroxidase test
			7. Aerobic Plate Count
			8. Yeast and Mold
			Count
			9. Enterobacteriaceae
			10.Staphylococcus
			aureus (Coagulase
			+ve)
			11.Salmonella
			12.Listeria
			monocytogenes
			13.E. Coli 0157 and
			Vero or Shiga toxin
			producing E coli
			14. Vibrio cholera
			15.Melamine
			16.Lead
			17.Copper
			18.Arsenic
			19.Tin
			20.Cadmium
			21.Mercury
			22.Methyl mercury
	272.	Frozon Emits/Emit Droducts (2.2.27)	1. Free from insect or
	212.	Frozen Fruits/Fruit Products (2.3.37)	
			fungal infection
			2. Aerobic Plate Count
			3. Yeast and Mold
			Count
			4. Enterobacteriaceae
			5. Staphylococcus

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aureus (Coage +ve) 6. Salmonella 7. Listeria monocytoge: 8. E. Coli 0157	guiase
6. Salmonella 7. Listeria monocytoge 8. E. Coli 0157	
7. Listeria monocytoge 8. E. Coli 0157	
monocytoge 8. E. Coli 0157	
8. E. Coli 0157	
	nes
	and
Vero or Shig	ga toxin
producing E	coli
9. Vibrio chole	ra
10.Melamine	
11.Patulin (as	
applicable)	
12.Total Aflato:	xin
13.Aflatoxin B1	
14.Lead	
15.Copper	
16.Arsenic	
17.Tin	
18.Cadmium	
19.Mercury	
20.Methyl merc	eury
21.Pesticides- 2	
273. Frozen vegetables (2.3.38) 1. Free from i	nsect or
fungal infect	ion
2. Peroxidase	
3. Aerobic Plat	e Count
4. Yeast and M	old
Count	
5. Enterobacter	riaceae
6. Staphylococ	cus
aureus (Coaș	
+ve)	_

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			7. Salmonella
			8. Listeria
			monocytogenes
			9. E. Coli 0157 and
			Vero or Shiga toxin
			producing E coli
			10. Vibrio cholera
			11.Melamine
			12.Total Aflatoxin
			13.Aflatoxin B1
			14.Lead
			15.Copper
			16.Arsenic
			17.Tin
			18.Cadmium
			19.Mercury
			20.Methyl mercury
			21.Pesticides- 233*
	274.	Frozen beans (2.3.38 A)	1. Free from foreign
			flavour or odour
			2. Free from sand, grit
			and other foreign
			material
			3. Peroxidase test
			4. Added colour
			5. Extraneous
			Vegetable Material
			(EVM)
			6. Stem end
			7. Major and Minor
			blemish
			8. Mechanical
 1			

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		Damage(Whole and
		cut style)
		Undeveloped (whole
).	
	10	style)
). Tough strings
		1. Fibrous unit
		2. Combined total
		Allowable number
		of defects
	13	3. Small pieces(Whole,
		cut and slices styles)
		4. Aerobic Plate Count
	15	5. Yeast and Mold
		Count
		6. Enterobacteriaceae
	17	7. Staphylococcus
		aureus (Coagulase
		+ve)
	18	3. Salmonella
	19	9. Listeria
		monocytogenes
	20). E. Coli 0157 and
		Vero or Shiga toxin
		producing E coli
	21	1. Vibrio cholera
	22	2. Melamine
	23	3. Total Aflatoxin
	24	4. Aflatoxin B1
	25	5. Lead
		6. Copper
		7. Arsenic
		B. Tin

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

1	Т		20.00.1
			29. Cadmium
			30. Mercury
			31. Methyl mercury
			32. Pesticides- 233*
	275.	Frozen cauliflower (2.3.38 B)	1. Free from foreign
		1102011 cadim10 ((C1.01.00 B)	flavours or odours
			2. Free from sand, grit
			and other foreign
			material
			3. Peroxidase test
			4. Added colour
			5. Discolouration(each
			unit)- Light and
			Dark
			6. Blemished (each
			head)- Minor, Major
			and Serious
			7. Mechanical
			Damaged (each
			head)
			8. Fibrous (each unit)-
			Fibrous Major and
			Fibrous Serious
			9. Poorly trimmed
			(each head)
			10.leaves (each 2cm2)
			11.Not compact (Each
			area or combined
			area of 12 cm ²)
			12.Combined total
			Allowable number
			of defects
J			of defects

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		13.Fragments
		14.Loose stem (each
		piece)
		15.Aerobic Plate Count
		16.Yeast and Mold
		Count
		17.Enterobacteriaceae
		18.Staphylococcus
		aureus (Coagulase
		+ve)
		19.Salmonella
		20.Listeria
		monocytogenes
		21.E. Coli 0157 and
		Vero or Shiga toxin
		producing E coli
		22. Vibrio cholera
		23.Melamine
		24.Total Aflatoxin
		25.Aflatoxin B1
		26.Lead
		27.Copper
		28.Arsenic
		29.Tin
		30.Cadmium
		31.Mercury
		32.Methyl mercury
		33.Pesticides- 233*
276.	Frozen peas (2.3.38 C)	1. Foreign matter
270.	1102011 peus (2.3.30 C)	2. Any foreign taste or
		smell
		3. Added colour

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		4. Alcohol insoluble
		solid content
		5. Blond Peas
		6. Blemished Peas
		7. Seriously Blemished
		Peas
		8. Pea Fragments
		9. Extraneous
		Vegetable Matter
		10. Aerobic Plate Count
		11.Yeast and Mold
		Count
		12.Enterobacteriaceae
		13.Staphylococcus
		aureus (Coagulase
		+ve)
		14.Salmonella
		15.Listeria
		monocytogenes
		16.E. Coli 0157 and
		Vero or Shiga toxin
		producing E coli
		17. Vibrio cholera
		18.Melamine
		19.Total Aflatoxin
		20. Aflatoxin B1
		21.Lead
		22.Copper
		23.Arsenic
		24.Tin
		25.Cadmium
		26.Mercury
		20.141C1Cu1 y

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	27.Methyl mercury 28.Pesticides- 233*
277. Frozen spinach (2.3.38 D)	1. Any foreign flavours and odours 2. Free from sand, grit and other foreign material 3. Free from fibrous material 4. Free from any dark particles or flower buds 5. Loose leaves (Whole style only) 6. Discolouration—Minor and Major 7. E.V.M- Minor and Major 8. Seed heads (each whole head) 9. Seed heads (each portion) 10.Crowns (exclusive of whole style)(each
	whole crown) 11.Root material (each piece) 12.Combined total Allowable number of defects

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		10.3.61 11 1.1
		13.Mineral impurities
		14.Salt-free dry matter
		15.Flower buds
		16.Crown material
		17.Root material
		18. Aerobic Plate Count
		19. Yeast and Mold
		Count
		20.Enterobacteriaceae
		21.Staphylococcus
		aureus (Coagulase
		+ve)
		22.Salmonella
		23.Listeria
		monocytogenes
		24.E. Coli 0157 and
		Vero or Shiga toxin
		producing E coli
		25. Vibrio cholera
		26.Melamine
		27.Total Aflatoxin
		28.Aflatoxin B1
		29.Lead
		30.Copper
		31.Arsenic
		32.Tin
		33.Cadmium
		34.Mercury
		35.Methyl mercury
		36.Pesticides- 233*

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	278.	Frozen Curried Vegetables (2.3.39)	Vegetables/Ready-to-Eat	1. Aerobic Plate (2. Yeast and Count 3. Enterobacteria: 4. Staphylococcu aureus (Coa+ve) 5. Salmonella 6. Listeria monocytogene 7. E. Coli 015' Vero or Shiga producing E co 8. Vibrio cholera 9. Melamine 10.Total Aflatoxin 11.Aflatoxin B1 12.Lead 13.Copper 14.Arsenic 15.Tin 16.Cadmium	Mold ceae as agulase as 7 and a toxin oli
				16.Cadmium 17.Mercury 18.Methyl mercur	:v
	279.	Fruit Based Beverage Beverage (2.3.40)	Mix/Powdered Fruit Based	 Moisture Fruit Juice con Aerobic Plate 0 Yeast and Count Enterobacteria Staphylococcu 	tent Count Mold

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		+ve)
		7. Salmonella
		8. Listeria
		monocytogenes
		9. E. Coli 0157 and
		Vero or Shiga toxin
		producing E coli
		10. Vibrio cholera
		11. Melamine
		12. Lead
		13. Copper
		14. Arsenic
		15. Tin
		16. Cadmium
		17. Mercury
		18. Methyl mercury
	280. Fruit & Vegetable chutney (2.3.41)	Total soluble solid
	200. Truit & Vegetable channey (2.3.41)	2. Fruits and vegetable
		content
		3. pH
		4. Total ash
		5. Ash insoluble in
		hydrochloric acid
		6. Water capacity
		7. Aerobic Plate Count
		8. Yeast and Mold
		Count
		9. Staphylococcus
		aureus (Coagulase
		+ve)
		10. Salmonella
		11. Listeria

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	281. Mango chutney (2.3.42)	monocytogenes 12. E. Coli 0157 and Vero or Shiga toxin producing E coli 13. Vibrio cholera 14. Melamine 15. Total Aflatoxin 16. Aflatoxin B1 17. Lead 18. Copper 19. Arsenic 20. Tin 21. Cadmium 22. Mercury 23. Methyl mercury 1. Total soluble solid 2. Fruits content 3. pH 4. Total ash 5. Ash insoluble in hydrochloric acid 6. Water capacity 7. Aerobic Plate Count 8. Yeast and Mold Count 9. Staphylococcus aureus (Coagulase +ve)
		aureus (Coagulase

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			acetic acid 10.Yeast and Mold Count 11.Enterobacteriaceae 12.Staphylococcus aureus (Coagulase +ve) 13.Salmonella 14.Listeria monocytogenes 15.E. Coli 0157 and Vero or Shiga toxin producing E coli 16.Vibrio cholera 17.Melamine 18.Total Aflatoxin 19.Aflatoxin B1 20.Agaric acid
		Table olives (2.3.44) [Natural olives, Treated olives, Pasteurised treated and natural olives, Dehydrated or shrivelled olives, Whole olives, Stoned (pitted) and stuffed olives]	 Sodium chloride pH Drained weight Water capacity Yeast and Mold Count Enterobacteriaceae

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		6. Staphylococcus
		aureus (Coagulase
		+ve)
		7. Salmonella
		8. Listeria
		monocytogenes
		9. E. Coli 0157 and
		Vero or Shiga toxin
		producing E coli
		10. Vibrio cholera
		11.Melamine
		12.Total Aflatoxin
		13.Aflatoxin B1
		14.Lead
		15.Copper
		16.Arsenic
		17.Tin
		18.Cadmium
		19.Mercury
		20.Methyl mercury
	284. Desiccated coconut (2.3.45)	1. Free from foreign
	() ()	matter,
		2. Free from living
		insects,
		3. Free from mould,
		4. Free from dead
		insects,
		5. Free from insect
		fragments
		6. Free from rodent
		contamination
		7. Free from rancidity

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

of fermentation 9. Moisture 10.Total acidity of the extracted oil measured as lauric acid 11.Oil content 12.Total Ash 13.Extraneous vegetable material 14.Foreign matter 15.Aerobic Plate Count 16.Yeast and Mold Count 17.Enterobacteriaceae 18.Staphylococcus aureus (Coagulase +ve) 19.Salmonella 20.Listeria monocytogenes 21.E. Coli 0157 and Vero or Shiga toxin producing E coli 22. Vibrio cholera 23. Melamine 24.Lead	1	T	1	0.7.0
9. Moisture 10.Total acidity of the extracted oil measured as lauric acid 11.Oil content 12.Total Ash 13.Extraneous vegetable material 14.Foreign matter 15.Aerobic Plate Count 16.Yeast and Mold Count 17.Enterobacteriaceae 18.Staphylococcus aureus (Coagulase +ve) 19.Salmonella 20.Listeria monocytogenes 21.E. Coli 0157 and Vero or Shiga toxin producing E coli 22.Vibrio cholera 23.Melamine 24.Lead				8. Free from evidence
10. Total acidity of the extracted oil measured as lauric acid 11. Oil content 12. Total Ash 13. Extraneous vegetable material 14. Foreign matter 15. Aerobic Plate Count 16. Yeast and Mold Count 17. Enterobacteriaceae 18. Staphylococcus aureus (Coagulase +ve) 19. Salmonella 20. Listeria monocytogenes 21. E. Coli 0157 and Vero or Shiga toxin producing E coli 22. Vibrio cholera 23. Melamine 24. Lead				
extracted oil measured as lauric acid 11.0il content 12.Total Ash 13.Extraneous vegetable material 14.Foreign matter 15.Aerobic Plate Count 16. Yeast and Mold Count 17.Enterobacteriaceae 18.Staphylococcus aureus (Coagulase +ve) 19.Salmonella 20.Listeria monocytogenes 21.E. Coli 0157 and Vero or Shiga toxin producing E coli 22. Vibrio cholera 23.Melamine 24.Lead				
extracted oil measured as lauric acid 11.0il content 12.Total Ash 13.Extraneous vegetable material 14.Foreign matter 15.Aerobic Plate Count 16. Yeast and Mold Count 17.Enterobacteriaceae 18.Staphylococcus aureus (Coagulase +ve) 19.Salmonella 20.Listeria monocytogenes 21.E. Coli 0157 and Vero or Shiga toxin producing E coli 22. Vibrio cholera 23.Melamine 24.Lead				10.Total acidity of the
acid 11.0il content 12.Total Ash 13.Extraneous vegetable material 14.Foreign matter 15.Aerobic Plate Count 16.Yeast and Mold Count 17.Enterobacteriaceae 18.Staphylococcus aureus (Coagulase +ve) 19.Salmonella 20.Listeria monocytogenes 21.E. Coli 0157 and Vero or Shiga toxin producing E coli 22.Vibrio cholera 23.Melamine 24.Lead				extracted oil
11.Oil content 12.Total Ash 13.Extraneous vegetable material 14.Foreign matter 15.Aerobic Plate Count 16.Yeast and Mold Count 17.Enterobacteriaceae 18.Staphylococcus aureus (Coagulase +ve) 19.Salmonella 20.Listeria monocytogenes 21.E. Coli 0157 and Vero or Shiga toxin producing E coli 22.Vibrio cholera 23.Melamine 24.Lead				measured as lauric
12.Total Ash 13.Extraneous vegetable material 14.Foreign matter 15.Aerobic Plate Count 16.Yeast and Mold Count 17.Enterobacteriaceae 18.Staphylococcus aureus (Coagulase +ve) 19.Salmonella 20.Listeria monocytogenes 21.E. Coli 0157 and Vero or Shiga toxin producing E coli 22.Vibrio cholera 23.Melamine 24.Lead				acid
13.Extraneous vegetable material 14.Foreign matter 15.Aerobic Plate Count 16.Yeast and Mold Count 17.Enterobacteriaceae 18.Staphylococcus aureus (Coagulase +ve) 19.Salmonella 20.Listeria monocytogenes 21.E. Coli 0157 and Vero or Shiga toxin producing E coli 22.Vibrio cholera 23.Melamine 24.Lead				11.Oil content
vegetable material 14.Foreign matter 15.Aerobic Plate Count 16.Yeast and Mold Count 17.Enterobacteriaceae 18.Staphylococcus aureus (Coagulase +ve) 19.Salmonella 20.Listeria monocytogenes 21.E. Coli 0157 and Vero or Shiga toxin producing E coli 22.Vibrio cholera 23.Melamine 24.Lead				12.Total Ash
14.Foreign matter 15.Aerobic Plate Count 16.Yeast and Mold Count 17.Enterobacteriaceae 18.Staphylococcus aureus (Coagulase +ve) 19.Salmonella 20.Listeria monocytogenes 21.E. Coli 0157 and Vero or Shiga toxin producing E coli 22.Vibrio cholera 23.Melamine 24.Lead				13.Extraneous
14.Foreign matter 15.Aerobic Plate Count 16.Yeast and Mold Count 17.Enterobacteriaceae 18.Staphylococcus aureus (Coagulase +ve) 19.Salmonella 20.Listeria monocytogenes 21.E. Coli 0157 and Vero or Shiga toxin producing E coli 22.Vibrio cholera 23.Melamine 24.Lead				vegetable material
15.Aerobic Plate Count 16.Yeast and Mold Count 17.Enterobacteriaceae 18.Staphylococcus aureus (Coagulase +ve) 19.Salmonella 20.Listeria monocytogenes 21.E. Coli 0157 and Vero or Shiga toxin producing E coli 22.Vibrio cholera 23.Melamine 24.Lead				
Count 17.Enterobacteriaceae 18.Staphylococcus aureus (Coagulase +ve) 19.Salmonella 20.Listeria monocytogenes 21.E. Coli 0157 and Vero or Shiga toxin producing E coli 22.Vibrio cholera 23.Melamine 24.Lead				
Count 17.Enterobacteriaceae 18.Staphylococcus aureus (Coagulase +ve) 19.Salmonella 20.Listeria monocytogenes 21.E. Coli 0157 and Vero or Shiga toxin producing E coli 22.Vibrio cholera 23.Melamine 24.Lead				16. Yeast and Mold
18.Staphylococcus aureus (Coagulase +ve) 19.Salmonella 20.Listeria monocytogenes 21.E. Coli 0157 and Vero or Shiga toxin producing E coli 22.Vibrio cholera 23.Melamine 24.Lead				Count
aureus (Coagulase +ve) 19.Salmonella 20.Listeria monocytogenes 21.E. Coli 0157 and Vero or Shiga toxin producing E coli 22.Vibrio cholera 23.Melamine 24.Lead				17.Enterobacteriaceae
aureus (Coagulase +ve) 19.Salmonella 20.Listeria monocytogenes 21.E. Coli 0157 and Vero or Shiga toxin producing E coli 22.Vibrio cholera 23.Melamine 24.Lead				18.Staphylococcus
+ve) 19.Salmonella 20.Listeria monocytogenes 21.E. Coli 0157 and Vero or Shiga toxin producing E coli 22.Vibrio cholera 23.Melamine 24.Lead				
19.Salmonella 20.Listeria monocytogenes 21.E. Coli 0157 and Vero or Shiga toxin producing E coli 22.Vibrio cholera 23.Melamine 24.Lead				
monocytogenes 21.E. Coli 0157 and Vero or Shiga toxin producing E coli 22.Vibrio cholera 23.Melamine 24.Lead				
21.E. Coli 0157 and Vero or Shiga toxin producing E coli 22.Vibrio cholera 23.Melamine 24.Lead				20.Listeria
21.E. Coli 0157 and Vero or Shiga toxin producing E coli 22.Vibrio cholera 23.Melamine 24.Lead				monocytogenes
producing E coli 22.Vibrio cholera 23.Melamine 24.Lead				
producing E coli 22.Vibrio cholera 23.Melamine 24.Lead				Vero or Shiga toxin
22. Vibrio cholera 23. Melamine 24. Lead				
24.Lead				
				23.Melamine
				24.Lead
25.Copper				25.Copper
26.Arsenic				
27.Tin				
28.Cadmium				

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			29.Mercury 30.Methyl mercury
	2	85. Brewed vinegar or Synthetic vinegar (2.3.46)	 Acidity Total solid
			3. Total ash content
			4. Free from any
			foreign substances 5. Free from colouring
			matter except
			6. Free from sulphuric acid
			7. Free from other mineral acid
			8. Water capacity
			9. Yeast and Mold
			Count
			10.Enterobacteriaceae
			11.Staphylococcus aureus (Coagulase
			+ve)
			12.Salmonella
			13.Listeria
			monocytogenes
			14.E. Coli 0157 and
			Vero or Shiga toxin
			producing E coli
			15. Vibrio cholera
			16.Melamine
			17.Total Aflatoxin

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		18.Aflatoxin B1
		19.Lead
		20.Copper
		21.Arsenic
		22.Tin
		23.Cadmium
		24. Mercury
		25.Methyl mercury
		1. Free from non-edible
	286. Groundnut kernel (deshelled) (2.3.47.1)	
		seeds such as mahua,
		caster, neem or
		argemone
		2. Free from colouring
		matter
		3. Free from
		preservatives
		4. Free from
		extraneous matter
		5. Moisture
		6. Damaged kernel
		including slightly
		damaged kernel
		7. Aerobic Plate Count
		8. Yeast and Mold
		Count
		9. Enterobacteriaceae
		10. Staphylococcus
		aureus (Coagulase
		+ve)
		11. Salmonella
		12. Listeria
		monocytogenes

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	1
	13. E. Coli 0157 and
	Vero or Shiga toxin
	producing E coli
	14. Vibrio cholera
	15. Melamine
	16. Total aflatoxin
	17. Aflatoxin B1
	18. Lead
	19. Copper
	20. Arsenic
	21. Tin
	22. Cadmium
	23. Mercury
	24. Methyl mercury
	25. Pesticides- 233*
287. Raisins (2.3.47.2)	1. Free from foreign
207. Ruisins (2.3.47.2)	matter,
	2. Free from living
	insects,
	3. Free from mould,
	4. Free from dead
	insects,
	5. Free from insect
	fragments
	6. Free rodent
	contamination
	7. Free from odour and
	taste
	8. Free from evidence
	of fermentation
	9. Free from added
	colouring matter

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		1034
		10.Moisture
		11.Damaged raisins
		12.Sugared raisins
		13.Aerobic Plate Count
		14.Yeast and Mold
		Count
		15.Enterobacteriaceae
		16.Staphylococcus
		aureus (Coagulase
		+ve)
		17.Salmonella
		18.Listeria
		monocytogenes
		19.E. Coli 0157 and
		Vero or Shiga toxin
		producing E coli
		20. Vibrio cholera
		21.Melamine
		22.Lead
		23.Copper
		24.Arsenic
		25.Tin
		26.Cadmium
		27.Mercury
		28.Methyl mercury
		29.Pesticides- 233*
	288. Pistachio nuts (2.3.47.3)	1. Free from foreign
		matter,
		2. Free from living
		insects,
		3. Free from mould,
		4. Free from dead

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	incosts
	insects,
5.	Free from insect
	fragments
6.	Free rodent
	contamination
7.	Free from odour and
	taste
	Free from mustiness
	Free from rancidity
).Moisture
	.Unopened shells
	2.Empty shells
	3. Aerobic Plate Count
14	.Yeast and Mold
	Count
15	.Enterobacteriaceae
16	5.Staphylococcus
	aureus (Coagulase
	+ve)
17	'.Salmonella
18	3.Listeria
	monocytogenes
19	P.E. Coli 0157 and
	Vero or Shiga toxin
	producing E coli
	.Vibrio cholera
21	.Melamine
22	.Total aflatoxin
23	3.Aflatoxin B1
24	.Lead
	.Copper
	5.Arsenic

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		07 TF:
		27.Tin
		28.Cadmium
		29.Mercury
		30.Methyl mercury
		31.Pesticides- 233*
	289. Dates (2.3.47.4)	1. Free from foreign
	2051 24005 (21011711)	matter,
		2. Free from living
		insects,
		3. Free from mould,
		4. Free from dead
		insects,
		5. Free from insect
		fragments
		6. Free rodent
		contamination
		7. Free from odour and
		taste
		8. Free from evidence
		of fermentation
		9. Free from added
		colouring matter
		10.Moisture
		11.Ash insoluble in
		diluted HCl
		12.Blemished /
		Damaged Units
		13.Extraneous matter
		14. Aerobic Plate Count
		15. Yeast and Mold
		Count
		16.Enterobacteriaceae

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		17.Staphylococcus
		aureus (Coagulase
		+ve)
		18.Salmonella
		19.Listeria
		monocytogenes
		20.E. Coli 0157 and
		Vero or Shiga toxin
		producing E coli
		21. Vibrio cholera
		22.Melamine
		23.Lead
		24.Copper
		25.Arsenic
		26.Tin
		27.Cadmium
		28.Mercury
		29.Methyl mercury
		30.Pesticides- 233*
	290. Dry fruits and nuts (2.3.47.5)	1. Free from foreign
		matter
		2. Free from living
		insects,
		3. Free from mould,
		4. Free from dead
		insects,
		5. Free from insect
		fragments
		6. Free rodent
		contamination
		7. Free from off
		flavour,

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8. Free from mustiness, 9. Free from rancidity 10.Free from evidence of fermentation 11. Extraneous Vegetable matter 12. Damaged/ Discoloured units 13. Damaged/ Discoloured units 14. Aerobic Plate Count 15. Yeast and Mold Count 16. Enterobacteriaceae 17. Staphylococcus aureus (Coagulase +ve) 18. Salmonella 19. Listeria monocytogenes 20. E. Coli 0157 and Vero or Shiga toxin producing E coli 21. Vibrio cholera 22. Melamine 23. Total aflatoxin 24. Aflatoxin B1 25. Lead 26. Copper 27. Arsenic 28. Tin 29. Cadmium			0. E. C.
10.Free from evidence of fermentation 11.Extraneous Vegetable matter 12.Damaged/ Discoloured units 13.Damaged/ Discoloured units 14.Aerobic Plate Count 15.Yeast and Mold Count 16.Enterobacteriaceae 17.Staphylococcus aureus (Coagulase +ve) 18.Salmonella 19.Listeria monocytogenes 20.E. Coli 0157 and Vero or Shiga toxin producing E coli 21.Vibrio cholera 22.Melamine 23.Total aflatoxin 24.Aflatoxin B1 25.Lead 26.Copper 27.Arsenic 28.Tin			
of fermentation 11.Extraneous Vegetable matter 12.Damaged/ Discoloured units 13.Damaged/ Discoloured units 14.Aerobic Plate Count 15.Yeast and Mold Count 16.Enterobacteriaceae 17.Staphylococcus aureus (Coagulase +ve) 18.Salmonella 19.Listeria monocytogenes 20.E. Coli 0157 and Vero or Shiga toxin producing E coli 21. Vibrio cholera 22. Melamine 23. Total aflatoxin 24.Aflatoxin B1 25.Lead 26.Copper 27. Arsenic 28.Tin			
11. Extraneous Vegetable matter 12. Damaged/ Discoloured units 13. Damaged/ Discoloured units 14. Aerobic Plate Count 15. Yeast and Mold Count 16. Enterobacteriaceae 17. Staphylococcus aureus (Coagulase +ve) 18. Salmonella 19. Listeria monocytogenes 20. E. Coli 0157 and Vero or Shiga toxin producing E coli 21. Vibrio cholera 22. Melamine 23. Total aflatoxin 24. Aflatoxin B1 25. Lead 26. Copper 27. Arsenic 28. Tin			
Vegetable matter 12. Damaged/ Discoloured units 13. Damaged/ Discoloured units 14. Aerobic Plate Count 15. Yeast and Mold Count 16. Enterobacteriaceae 17. Staphylococcus aureus (Coagulase +ve) 18. Salmonella 19. Listeria monocytogenes 20. E. Coli 0157 and Vero or Shiga toxin producing E coli 21. Vibrio cholera 22. Melamine 23. Total aflatoxin 24. Aflatoxin B1 25. Lead 26. Copper 27. Arsenic 28. Tin			
12.Damaged/ Discoloured units 13.Damaged/ Discoloured units 14.Aerobic Plate Count 15.Yeast and Mold Count 16.Enterobacteriaceae 17.Staphylococcus aureus (Coagulase +ve) 18.Salmonella 19.Listeria monocytogenes 20.E. Coli 0157 and Vero or Shiga toxin producing E coli 21. Vibrio cholera 22. Melamine 23. Total aflatoxin 24. Aflatoxin B1 25.Lead 26.Copper 27. Arsenic 28. Tin			
Discoloured units 13.Damaged/ Discoloured units 14.Aerobic Plate Count 15.Yeast and Mold Count 16.Enterobacteriaceae 17.Staphylococcus aureus (Coagulase +ve) 18.Salmonella 19.Listeria monocytogenes 20.E. Coli 0157 and Vero or Shiga toxin producing E coli 21. Vibrio cholera 22.Melamine 23.Total aflatoxin 24. Aflatoxin B1 25. Lead 26. Copper 27. Arsenic 28. Tin			
13.Damaged/ Discoloured units 14.Aerobic Plate Count 15. Yeast and Mold Count 16.Enterobacteriaceae 17.Staphylococcus aureus (Coagulase +ve) 18.Salmonella 19.Listeria monocytogenes 20.E. Coli 0157 and Vero or Shiga toxin producing E coli 21. Vibrio cholera 22. Melamine 23. Total aflatoxin 24. Aflatoxin B1 25.Lead 26.Copper 27. Arsenic 28. Tin			12.Damaged/
Discoloured units 14. Aerobic Plate Count 15. Yeast and Mold Count 16. Enterobacteriaceae 17. Staphylococcus aureus (Coagulase +ve) 18. Salmonella 19. Listeria monocytogenes 20. E. Coli 0157 and Vero or Shiga toxin producing E coli 21. Vibrio cholera 22. Melamine 23. Total aflatoxin 24. Aflatoxin B1 25. Lead 26. Copper 27. Arsenic 28. Tin			Discoloured units
14.Aerobic Plate Count 15. Yeast and Mold Count 16.Enterobacteriaceae 17.Staphylococcus aureus (Coagulase +ve) 18.Salmonella 19.Listeria monocytogenes 20.E. Coli 0157 and Vero or Shiga toxin producing E coli 21. Vibrio cholera 22.Melamine 23.Total aflatoxin 24. Aflatoxin B1 25.Lead 26.Copper 27. Arsenic 28.Tin			13.Damaged/
15. Yeast and Mold Count 16. Enterobacteriaceae 17. Staphylococcus aureus (Coagulase +ve) 18. Salmonella 19. Listeria monocytogenes 20. E. Coli 0157 and Vero or Shiga toxin producing E coli 21. Vibrio cholera 22. Melamine 23. Total aflatoxin 24. Aflatoxin B1 25. Lead 26. Copper 27. Arsenic 28. Tin			Discoloured units
Count 16.Enterobacteriaceae 17.Staphylococcus aureus (Coagulase +ve) 18.Salmonella 19.Listeria monocytogenes 20.E. Coli 0157 and Vero or Shiga toxin producing E coli 21.Vibrio cholera 22.Melamine 23.Total aflatoxin 24.Aflatoxin B1 25.Lead 26.Copper 27.Arsenic 28.Tin			14. Aerobic Plate Count
16.Enterobacteriaceae 17.Staphylococcus aureus (Coagulase +ve) 18.Salmonella 19.Listeria monocytogenes 20.E. Coli 0157 and Vero or Shiga toxin producing E coli 21. Vibrio cholera 22. Melamine 23. Total aflatoxin 24. Aflatoxin B1 25. Lead 26. Copper 27. Arsenic 28. Tin			15. Yeast and Mold
17. Staphylococcus aureus (Coagulase +ve) 18. Salmonella 19. Listeria monocytogenes 20. E. Coli 0157 and Vero or Shiga toxin producing E coli 21. Vibrio cholera 22. Melamine 23. Total aflatoxin 24. Aflatoxin B1 25. Lead 26. Copper 27. Arsenic 28. Tin			Count
aureus (Coagulase +ve) 18.Salmonella 19.Listeria monocytogenes 20.E. Coli 0157 and Vero or Shiga toxin producing E coli 21. Vibrio cholera 22. Melamine 23. Total aflatoxin 24. Aflatoxin B1 25. Lead 26. Copper 27. Arsenic 28. Tin			16.Enterobacteriaceae
aureus (Coagulase +ve) 18.Salmonella 19.Listeria monocytogenes 20.E. Coli 0157 and Vero or Shiga toxin producing E coli 21. Vibrio cholera 22. Melamine 23. Total aflatoxin 24. Aflatoxin B1 25. Lead 26. Copper 27. Arsenic 28. Tin			17.Staphylococcus
+ve) 18.Salmonella 19.Listeria monocytogenes 20.E. Coli 0157 and Vero or Shiga toxin producing E coli 21.Vibrio cholera 22.Melamine 23.Total aflatoxin 24.Aflatoxin B1 25.Lead 26.Copper 27.Arsenic 28.Tin			
19.Listeria monocytogenes 20.E. Coli 0157 and Vero or Shiga toxin producing E coli 21.Vibrio cholera 22.Melamine 23.Total aflatoxin 24.Aflatoxin B1 25.Lead 26.Copper 27.Arsenic 28.Tin			+ve)
monocytogenes 20.E. Coli 0157 and Vero or Shiga toxin producing E coli 21.Vibrio cholera 22.Melamine 23.Total aflatoxin 24.Aflatoxin B1 25.Lead 26.Copper 27.Arsenic 28.Tin			18.Salmonella
20.E. Coli 0157 and Vero or Shiga toxin producing E coli 21.Vibrio cholera 22.Melamine 23.Total aflatoxin 24.Aflatoxin B1 25.Lead 26.Copper 27.Arsenic 28.Tin			19.Listeria
Vero or Shiga toxin producing E coli 21.Vibrio cholera 22.Melamine 23.Total aflatoxin 24.Aflatoxin B1 25.Lead 26.Copper 27.Arsenic 28.Tin			monocytogenes
producing E coli 21.Vibrio cholera 22.Melamine 23.Total aflatoxin 24.Aflatoxin B1 25.Lead 26.Copper 27.Arsenic 28.Tin			
producing E coli 21.Vibrio cholera 22.Melamine 23.Total aflatoxin 24.Aflatoxin B1 25.Lead 26.Copper 27.Arsenic 28.Tin			Vero or Shiga toxin
22.Melamine 23.Total aflatoxin 24.Aflatoxin B1 25.Lead 26.Copper 27.Arsenic 28.Tin			producing E coli
23.Total aflatoxin 24.Aflatoxin B1 25.Lead 26.Copper 27.Arsenic 28.Tin			
24.Aflatoxin B1 25.Lead 26.Copper 27.Arsenic 28.Tin			22.Melamine
25.Lead 26.Copper 27.Arsenic 28.Tin			23.Total aflatoxin
26.Copper 27.Arsenic 28.Tin			24. Aflatoxin B1
27.Arsenic 28.Tin			25.Lead
27.Arsenic 28.Tin			26.Copper
29.Cadmium			28.Tin

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	30.Mercury 31.Methyl mercury 32.Pesticides- 233*
291. Almond kernels (2.3.47.6)	Free from visibleforeign matter Free from living insects,
	3. Free from mould,4. Free from dead insects,
	5. Free rodent contamination6. Free from off odour,7. Free from evidence
	of fermentation 8. Free from added colouring
	9. Free from added flavouring 10.Moisture
	11.Inshell almonds, shell or skin fragments 12.Rancid, rotten and
	damaged by insects or other pests 13.Gummy and brown
	spot 14.Blemishes and discoloration 15.Shrunken or

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	T		_
		shrivelled and no	ot
		sufficiently	
		developed kernels	
		16.Split, broken an	ıd
		halves	
		17.Chipped an	ıd
		scratched	
		18.Doubles or twins	
		19. Acid insoluble ash	
		20.Oil content	
		21.Acidity of extracte	bs
		oil	-
		22. Aerobic Plate Count	t
		23. Yeast and Mold	١
		Count	
		24.Enterobacteriaceae	
		25.Staphylococcus	
		aureus (Coagulase	
		+ve)	
		26.Salmonella	
		27.Listeria	
		monocytogenes	
		28.E. Coli 0157 and	
		Vero or Shiga toxin	
		producing E coli	
		29. Vibrio cholera	
		30.Melamine	
		31.Total aflatoxin	
		32.Aflatoxin B1	
		33.Lead	
		34.Copper	
		35.Arsenic	

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	36.Tin
	37.Cadmium
	38.Mercury
	39.Methyl mercury
	40.Pesticides- 233*
292. Cashew kernels (2.3.47.7)	1. Free from insect
	fragments
	2. Free from dead
	insects,
	3. Free rodent
	contamination
	4. Moisture
	5. Acid insoluble ash
	6. Total tolerances
	7. Superficial damage
	8. Immature or
	shriveled
	9. Speckled or spotted
	(black or brown)
	10. Presence of testa
	11.Insect damage
	12.Foreign matter
	13.Extraneous
	vegetable matter
	14.Free fatty acid
	(expressed as oleic
	acid)
	15.Peroxide value
	16.Aerobic Plate Count
	17. Yeast and Mold
	Count
	18.Enterobacteriaceae

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		19.Staphylococcus
		aureus (Coagulase
		+ve)
		20.Salmonella
		21.Listeria
		monocytogenes
		22.E. Coli 0157 and
		Vero or Shiga toxin
		producing E coli
		23. Vibrio cholera
		24.Melamine
		25.Total aflatoxin
		26.Aflatoxin B1
		27.Lead
		28.Copper
		29.Arsenic
		30.Tin
		31.Cadmium
		32.Mercury
		33.Methyl mercury
		34.Pesticides- 233*
	293. Walnut kernels (2.3.47.8)	Free from rancidity
	293. Walnut kernels (2.3.47.8)	2. Free from visible
		mold
		3. Free from foreign
		smell and/or taste
		4. Free from living
		insects and mites
		5. Free from dead insects
		6. Free from rodent
		contamination

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

7. Free from inse
fragments
8. Free from damag
caused by insects of
other parasites
9. Free from adde
color
10.Moisture
11. Acid insoluble ash
12.Extraneous
Vegetable matter
13.Foreign Matter
14.Damaged units
15.Acidity of extracted
fat expressed a
Oleic Acid
16. Aerobic Plate Coun
17. Yeast and Mold
Count
18.Enterobacteriaceae
19.Staphylococcus
aureus (Coagulase
+ve)
20.Salmonella
21.Listeria
monocytogenes
22.E. Coli 0157 and
Vero or Shiga toxin
producing E coli
23. Vibrio cholera
24.Melamine
25.Total aflatoxin

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		26.Aflatoxin B1
		27.Lead
		28.Copper
		29. Arsenic
		30.Tin
		31.Cadmium
		32.Mercury
		33.Methyl mercury
		34.Pesticides- 233*
294	Page (2.2.49)	Hydrocyanic acid
294	Bean (2.3.48)	2. Aerobic Plate Count
		3. Yeast and Mold
		Count
		4. Enterobacteriaceae
		5. Staphylococcus
		aureus (Coagulase
		+ve)
		6. Salmonella
		7. Listeria
		monocytogenes
		8. E. Coli 0157 and
		Vero or Shiga toxin
		producing E coli
		9. Vibrio cholera
		10.Melamine
		11.Total aflatoxin
		12. Aflatoxin B1
		13.Lead
		14.Copper
		15. Arsenic
		16.Tin
		17.Cadmium
		17.Caulillulli

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			18.Mercury 19.Methyl mercury 20.Pesticides- 233*
	295.	Seedless tamarind (2.3.49)	1. Free from insect infestation
			2. Free from live insects
			3. Free from dead insects
			4. Free from mould growth
			5. Free from rodent
			6. Free from hair and excreta
			7. Free from added
			colouring matter
			8. Free from impurities
			of animal origin
			9. Moisture content
			10.Organic extraneous matter
			11.Total Ash
			12. Acid Insoluble ash
			13.Crude fibre
			14. Tamarind seeds
			15.Melamine
			16.Lead
			17.Copper
			18.Arsenic
			19.Tin
			20.Cadmium

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			21.Mercury 22.Methyl mercury 23.Pesticides- 233*	
	296.	Vanilla pods, Cut vanilla, Vanilla powder (2.3.50)	1. Free from ac	dded
				from
				from
			extraneous matte	-
			4. Moisture	
			5. Vanillin Content	
			6. Total ash	
			7. Acid Insoluble as	sh
			8. Colour9. Aerobic Plate Co	
			10. Yeast and Mold	unı
			Count	
			11. Enterobacteriace	ae
			12. Staphylococcus	
			aureus (Coagulas	se
			+ve)	
			13. Salmonella	
			14. Listeria	
			monocytogenes	
			15. E. Coli 0157 and	
			Vero or Shiga tox producing E coli	
			16. Vibrio cholera	
			17. Melamine	
			18. Lead	
			19. Copper	

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

1	Т			20 4 :
				20. Arsenic
				21. Tin
				22. Cadmium
				23. Mercury
				24. Methyl mercury
				25. Pesticides- 233*
		297.	Coconut milk (non-dairy)- Light coconut milk	1. Moisture
		277.	and coconut milk (2.3.51)	2. Total Solids
			and cocond mink (2.5.51)	3. Solids Not-Fat
				4. Fat
				5. pH
				6. water capacity
				7. Aerobic Plate Count
				8. Yeast and Mold
				Count
				9. Staphylococcus
				aureus (Coagulase
				+ve)
				10. Salmonella
				11. Listeria
				monocytogenes
				12. E. Coli 0157 and
				Vero or Shiga toxin
				producing E coli
				13. Vibrio cholera
				14. Melamine
				15. Lead
				16. Copper
				17. Arsenic
				18. Tin
				19. Cadmium
				20. Mercury
				20. 141Cl Cul y

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			21. Methyl mercury
	298.	Coconut cream and Coconut cream concentrate	1. Moisture
	290.	(2.3.52)	2. Total Solids
		(2.3.32)	3. Solids Not-Fat
			4. Fat
			5. pH
			6. water capacity
			7. Aerobic Plate Count
			8. Yeast and Mold
			Count
			9. Staphylococcus
			aureus (Coagulase
			+ve)
			10. Salmonella
			11. Listeria
			monocytogenes
			12. E. Coli 0157 and
			Vero or Shiga toxin
			producing E coli
			13. Vibrio cholera
			14. Melamine
			15. Lead
			16. Copper 17. Arsenic
			17. Arsenic 18. Tin
			19. Cadmium
			20. Mercury
			21. Methyl mercury

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299.	Dried apricots (2.3.53)	1. Free from living insects
		2. Free from mites
		3. Free from from
		extraneous vegetable
		matter
		4. Free from insect
		debris
		5. Moisture
		6. Defects- slabs
		7. Damaged fruits8. Broken fruits
		9. Insect damaged and
		dirty fruits
		10.Mouldy fruit
		11.Immature fruits
		12. Aerobic Plate Count
		13. Yeast and Mold
		Count
		14.Enterobacteriaceae
		15.Staphylococcus
		aureus (Coagulase
		+ve)
		16.Salmonella
		17.Listeria
		monocytogenes
		18.E. Coli 0157 and
		Vero or Shiga toxin
		producing E coli
		19. Vibrio cholera
		20.Melamine
		21.Total aflatoxin

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T		
		22.Aflatoxin B1
		23.Lead
		24.Copper
		25. Arsenic
		26.Tin
		27.Cadmium
		28.Mercury
		29.Methyl mercury
		30.Pesticides- 233*
	300. Cocoa beans (2.3.54)	1. Free from any
	300. Cocou ocuns (2.3.34)	abnormal or foreign
		odour or flavor
		2. Free from admixture
		of any other seeds
		3. Free from broken
		beans,
		4. Free from fragments
		and pieces of shell
		5. Free from living
		insects
		6. Moisture content
		7. Moldy Beans
		8. Slaty beans
		9. Insect damaged
		10.Germinated and flat
		beans
		11.Aerobic Plate Count
		12. Yeast and Mold
		Count
		13.Enterobacteriaceae
		14.Staphylococcus
		aureus (Coagulase

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			+ve) 15.Salmonella 16.Listeria monocytogenes 17.E. Coli 0157 and Vero or Shiga toxin producing E coli 18.Vibrio cholera 19.Melamine
			20.Lead 21.Copper 22.Arsenic 23.Tin 24.Cadmium 25.Mercury 26.Methyl mercury 27.Pesticides- 233*
	301. A	Arecanuts or betelnuts or supari (2.3.55)	 Free from synthetic colouring matter Free from insect infestation Free from visible moulds Free from fissures Free from shrinkage Moisture Damaged Nuts Damaged by moulds and insects Aerobic Plate Count Yeast and Mold Count

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		11.77
		11.Enterobacteriaceae
		12.Staphylococcus
		aureus (Coagulase
		+ve)
		13.Salmonella
		14.Listeria
		monocytogenes
		15.E. Coli 0157 and
		Vero or Shiga toxin
		producing E coli
		16. Vibrio cholera
		17.Melamine
		18.Total aflatoxin
		19.Aflatoxin B1
		20.Lead
		21.Copper
		22. Arsenic
		23.Tin
		24.Cadmium
		25.Mercury
		26.Methyl mercury
		27.Pesticides- 233*
	302. Date paste (2.3.56)	1. Free from
	T	fermentation
		2. Free from mould,
		3. Free from insects or
		insect fragments,
		eggs, larvae, dirt
		4. Free from foreign
		matter
		5. Moisture
		6. Total ash

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		 7. Acid insoluble ash 8. Aerobic Plate Count 9. Yeast and Mold
		12.Salmonella 13.Listeria monocytogenes 14.E. Coli 0157 and
		Vero or Shiga toxin producing E coli 15.Vibrio cholera
		16.Melamine 17.Lead 18.Copper
		19.Arsenic 20.Tin 21.Cadmium 22.Mercury
		23.Methyl mercury
	303. Fermented soybean paste manufactured with soybean only (2.3.57)	 Moisture Total nitrogen Amino nitrogen
		4. Water capacity5. Aerobic Plate Count6. Yeast and Mold
		Count 7. Enterobacteriaceae 8. Staphylococcus

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				aureus (Coagulase
				+ve)
				9. Salmonella
				10.Listeria
				monocytogenes
				11.E. Coli 0157 and
				Vero or Shiga toxin
				producing E coli
				12. Vibrio cholera
				13.Melamine
				14.Total Aflatoxin
				15.Aflatoxin B1
				16.Lead
				17.Copper
				18.Arsenic
				19.Tin
				20.Cadmium
				21.Mercury
				22.Methyl mercury
	304. Fe	ermented soybean paste	manufactured with	Moisture
		ybean and grains (2.3.57)		2. Total nitrogen
				3. Amino nitrogen
				4. Water capacity
				5. Aerobic Plate Count
				6. Yeast and Mold
				Count
				7. Enterobacteriaceae
				8. Staphylococcus
				aureus (Coagulase
				+ve)
				9. Salmonella
				10.Listeria

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	305.	Harissa (red hot pepper paste) (2.3.58)	monocytogenes 11.E. Coli 0157 and Vero or Shiga toxin producing E coli 12.Vibrio cholera 13.Melamine 14.Total Aflatoxin 15.Aflatoxin B1 16.Ochratoxin A 17.Deoxynivalenol 18.Lead 19.Copper 20.Arsenic 21.Tin 22.Cadmium 23.Mercury 24.Methyl mercury 1. Free from bitterness or burned taste 2. Free from any other foreign taste 3. Free of foreign smells
			 Free from any other foreign taste Free of foreign

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			Count 12. Enterobacteriaceae
			13. Staphylococcus
			aureus (Coagulase
			+ve)
			14. Salmonella
			15. Listeria
			monocytogenes
			16. E. Coli 0157 and
			Vero or Shiga toxin
			producing E coli
			17. Vibrio cholera
			18. Melamine
			19. Total Aflatoxin
			20. Aflatoxin B1
			21. Lead
			22. Copper
			23. Arsenic
			24. Tin
			25. Cadmium
			26. Mercury
			27. Methyl mercury
	306. Ve	getable protein products (2.3.59)	1. Free from foreign
	300.	getable protein products (2.3.39)	matter
			2. Free from Vegetable
			Protein Products of
			lower protein
			content
			3. Moisture content
			4. Crude Protein
			5. Total Ash
			6. Residual Fat

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-	T.			
				7. Crude Fibre
				8. Aerobic Plate Count
				9. Yeast and Mold
				Count
				10. Enterobacteriaceae
				11. Staphylococcus
				aureus (Coagulase
				+ve)
				12. Salmonella
				13. Listeria
				monocytogenes
				14. E. Coli 0157 and
				Vero or Shiga toxin
				producing E coli
				15. Vibrio cholera
				16. Melamine
				17. Total aflatoxin
				18. Aflatoxin B1
				19. Lead
				20. Copper
				21. Arsenic
				22. Tin
				23. Cadmium
				24. Mercury
				25. Methyl mercury
		307.	Quick frozen fried potatoes (2.3.60)	1. Shoestring
			(· · · · · · · · · · · · · · · · · · ·	2. Medium
				3. Thick cut
				4. Extra large
				5. Tolerance of length
				of non-conformity
				6. Moisture content

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			7. Free Fatty Acid
			content in the oil
			extracted
			8. Frying defects
			9. Aerobic Plate Count
			10. Yeast and Mold
			Count
			11.Enterobacteriaceae
			12.Staphylococcus
			aureus (Coagulase
			+ve)
			13.Salmonella
			14.Listeria
			monocytogenes
			15.E. Coli 0157 and
			Vero or Shiga toxin
			producing E coli
			16. Vibrio cholera
			17.Melamine
			18.Total aflatoxin
			19.Aflatoxin B1
			20.Lead
			21.Copper
			22. Arsenic
			23.Tin
			24.Cadmium
			25.Mercury
			26.Methyl mercury
	308.	Canned chestnuts- Slightly sweetened water /	1. Salt
	_ 00.	extra light syrup	2. °Brix
	309.	Canned chestnuts- Light syrup	3. Common defects
	310.	Canned chestnuts- Heavy syrup	4. Water capacity
l .	0.		= :

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	211	Commadahaatmat	Estes basses some		5. Aerobic Plate Count
	311.	Canned chestnuts-	Extra neavy syrup		
					6. Staphylococcus
					aureus (Coagulase
					+ve)
					7. Salmonella
					8. Listeria
					monocytogenes
					9. Sulphite Reducing
					Clostridia (SRC)
					10.E. Coli 0157 and
					Vero or Shiga toxin
					producing E coli
					11. Vibrio cholera
					12.Melamine
					13.Total aflatoxin
					14. Aflatoxin B1
					15.Lead
					16.Copper
					17. Arsenic
					18.Tin
					19.Cadmium
					20.Mercury
					21.Methyl mercury
					21.1victilyi illefetti y
	312.	Canned chestnuts p	ouree – sweetened-	Slightly	1. Sugar
		sweetened water / ex		<i>U</i> ,	2. Salt
	313.		uree – sweetened- Ligh	ht svrup	3. °Brix
			puree – sweetened-		4. Common defects
	22	syrup	r	= 10	5. Water capacity
	315	• •	puree – sweetened-	Extra	6. Aerobic Plate Count
	515.	Camica Chestiluts	parec sweetcheu-	Блиц	

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		heavy syrup	7. Staphylococcus
	316	Canned chestnuts puree – unsweetened	aureus (Coagulase
		Calmida dilestriatis parec allis weetenea	+ve)
			8. Salmonella
			9. Listeria
			monocytogenes
			10. Sulphite Reducing
			Clostridia (SRC)
			11.E. Coli 0157 and
			Vero or Shiga toxin
			producing E coli
			12. Vibrio cholera
			13.Melamine
			14.Total Aflatoxin
			15.Aflatoxin B1
			16.Lead
			17.Copper
			18.Arsenic
			19.Tin
			20.Cadmium
			21.Mercury
			22.Methyl mercury
	317	Dried fungi (other than freeze-dried) Freeze-dried	Water Content
		fungi Dried fungi Shii-ta-ke (2.3.62 (i))	2. Mineral impurities
		rungi Bried rungi Simi ta ke (2.5.62 (i))	3. Organic impurities
			of vegetable origin
			4. Content of maggot
			damaged fungi
			5. Aerobic Plate Count
			6. Yeast and Mold
			Count
			7. Enterobacteriaceae
			/. Litter obucter fue cut

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		8. Staphylococcus
		aureus (Coagulase
		+ve)
		9. Salmonella
		10.Listeria
		monocytogenes
		11.E. Coli 0157 and
		Vero or Shiga toxin
		producing E coli
		12. Vibrio cholera
		13.Melamine
		14.Total aflatoxin
		15.Aflatoxin B1
		16.Agaric acid
		17.Lead
		18.Copper
		19.Arsenic
		20.Tin
		21.Cadmium
		22.Mercury
		23.Methyl mercury
	318. Fungi Grits and Fungi Powder (2.3.62 (ii))	Water Content
		2. Mineral impurities
		3. Aerobic Plate Count
		4. Yeast and Mold
		Count
		5. Enterobacteriaceae
		6. Staphylococcus
		aureus (Coagulase
		+ve)
		7. Salmonella
		8. Listeria

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	319. Pickled fungi (2.3.62 (iii))	monocytogenes 9. E. Coli 0157 and Vero or Shiga toxin producing E coli 10. Vibrio cholera 11. Melamine 12. Total aflatoxin 13. Aflatoxin B1 14. Agaric acid 15. Lead 16. Copper 17. Arsenic 18. Tin 19. Cadmium 20. Mercury 21. Methyl mercury 1. Salt (sodium chloride) 2. Sugars 3. Vinegar (expressed as acetic acid) 4. Mineral impurities 5. Organic impurities of vegetable origin 6. Content of maggot damaged fungi 7. Yeast and Mold Count
		damaged fungi 7. Yeast and Mold

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		10.Salmonella
		11.Listeria
		monocytogenes
		12.E. Coli 0157 and
		Vero or Shiga toxin
		producing E coli
		13. Vibrio cholera
		14. Melamine
		15.Total aflatoxin
		16.Aflatoxin B1
		17.Agaric acid
		18.Lead
		19.Copper
		20.Arsenic
		21.Tin
		22.Cadmium
		23.Mercury
		24.Methyl mercury
	320. Fermented fungi (2.3.62 (iv))	1. Lactic acid
	(2.7)	2. Salt (sodium
		chloride)
		3. Mineral impurities
		4. Organic impurities
		of vegetable origin
		5. Content of maggot
		damaged fungi
		6. Yeast and Mold
		Count
		7. Enterobacteriaceae
		8. Staphylococcus
		aureus (Coagulase
		+ve)
	I .	1 40)

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(2.3.62 (v)) (2.3.62 (v)) chloride) 2. Mineral impurities 3. Organic impuriti of vegetable origin 4. Content of magg damaged fungi 5. Yeast and Mold Count				17.Lead 18.Copper 19.Arsenic 20.Tin 21.Cadmium 22.Mercury 23.Methyl mercury 1. Salt (sodium chloride) 2. Mineral impurities 3. Organic impurities of vegetable origin 4. Content of maggor damaged fungi 5. Yeast and Mold Count 6. Enterobacteriaceae 7. Staphylococcus aureus (Coagulase +ve)
---	--	--	--	---

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	0 1:4:
	9. Listeria
	monocytogenes
	10.E. Coli 0157 and
	Vero or Shiga toxin
	producing E coli
	11. Vibrio cholera
	12.Melamine
	13.Total aflatoxin
	14.Aflatoxin B1
	15.Agaric acid
	16.Lead
	17.Copper
	18. Arsenic
	19.Tin
	20.Cadmium
	21.Mercury
	22.Methyl mercury
322. Quick frozen fungi (2.3.62 (vi))	1. Mineral impurities
322. Quiek Hozen rungi (2.3.02 (VI))	2. Organic impurities
	of vegetable origin
	3. Content of maggot
	damaged fungi
	4. Aerobic Plate Count
	5. Yeast and Mold
	Count
	6. Enterobacteriaceae
	7. Staphylococcus
	aureus (Coagulase
	+ve)
	8. Salmonella
	9. Listeria
	monocytogenes

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		10.E. Coli 0157 and
		Vero or Shiga toxin
		producing E coli
		11. Vibrio cholera
		12.Melamine
		13.Total aflatoxin
		14. Aflatoxin B1
		15. Agaric acid
		16.Lead
		17.Copper
		18. Arsenic
		19.Tin
		20.Cadmium
		21.Mercury
		22. Methyl mercury
	222 Starilized funci (2.2.62 (vii))	1. Salt (sodium
	323. Sterilised fungi (2.3.62 (vii))	chloride)
		2. Mineral impurities
		3. Organic impurities
		of vegetable origin
		4. Content of maggot
		damaged fungi
		5. Aerobic Plate Count
		6. Yeast and Mold
		Count
		7. Enterobacteriaceae
		8. Staphylococcus
		aureus (Coagulase
		+ve)
		9. Salmonella
		10.Listeria
		monocytogenes

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							11.E. Coli 01 Vero or S	157 and higa toxin
							producing	
							12. Vibrio che	
							13.Melamine	2
							14.Total afla	toxin
							15.Aflatoxin	B1
							16.Agaric ac	id
							17.Lead	
							18.Copper	
							19.Arsenic	
							20.Tin	
							21.Cadmium	L
							22.Mercury	
							23.Methyl m	-
	324. Ft	ungi E	Extract	and	Fungi	Concentrate(2.3.62	1. Salt	(sodium
	(v	viii))					chloride)	•.•
							2. Mineral in	
							3. Organic	
							of vegetat	
							4. Aerobic P 5. Yeast and	
							Count	NIOIU
							6. Enterobac	ptoringgag
							7. Staphyloc	
							aureus (C	
							+ve)	Ougulase
							8. Salmonell	la
							9. Listeria	
							monocyto	ogenes
							10.E. Coli 01	
								higa toxin

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1		and decin - To 1:
		producing E coli
		11. Vibrio cholera
		12.Melamine
		13.Total aflatoxin
		14.Aflatoxin B1
		15.Agaric acid
		16.Lead
		17.Copper
		18.Arsenic
		19.Tin
		20.Cadmium
		21.Mercury
		22.Methyl mercury
	325. Dried fungi concentrate (2.3.62 (ix))	1. Water Content
	323. Directioning concentrate (2.3.02 (IX))	2. Salt (sodium
		chloride)
		3. Mineral impurities
		4. Organic impurities
		of vegetable origin
		5. Aerobic Plate
		Count
		6. Yeast and Mold
		Count
		7. Enterobacteriaceae
		8. Staphylococcus
		aureus (Coagulase
		+ve)
		9. Salmonella
		10. Listeria
		monocytogenes
		11. E. Coli 0157 and
		Vero or Shiga
		vero or siliga

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		11.Vibrio cholera
		12.Melamine
		13.Total aflatoxin
		14. Aflatoxin B1
		15.Agaric acid
		16.Lead
		17.Copper
		18.Arsenic
		19.Tin
		20.Cadmium
		21.Mercury
		22.Methyl mercury
	327. Coconut milk powder (2.3.63)	1. Free from added
	527. Coconde mane poweer (2.5.65)	colouring
		2. Free from
		flavouring matter
		3. Moisture
		4. Fat
		5. FFA (of extracted
		fat as lauric acid)
		6. Bulk Density
		7. Aerobic Plate
		Count
		8. Yeast and Mold
		Count
		9. Enterobacteriaceae
		10. Staphylococcus
		aureus (Coagulase
		+ve)
		11. Salmonella
		12. Listeria
		monocytogenes

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Vero or Shiga toxin producing E coli 14. Vibrio cholera 15. Melamine 16. Lead 17. Copper 18. Arsenic 19. Tin 20. Cadmium 21. Mercury 22. Methyl mercury 22. Methyl mercury 328. Water Chestnut Flour (Singhare Ka Atta) 1. Free from rancid 2. Free from objectionable odour 3. Free from extraneous matter 4. Free from insects 5. Free from fungus, 6. Free from rodent hair Free from excreta 7. Free from added colour 8. Free from added flavor 9. Moisture 10. Alcoholic acidity 11. Ash insoluble in dilute HCl			T
toxin producing E coli 14. Vibrio cholera 15. Melamine 16. Lead 17. Copper 18. Arsenic 19. Tin 20. Cadmium 21. Mercury 22. Methyl mercury 22. Methyl mercury 22. Methyl mercury 23. Water Chestnut Flour (Singhare Ka Atta) 15. Free from rancid 26. Free from objectionable odour 37. Free from insects 47. Free from insects 57. Free from fungus, 68. Free from cextraneous matter 49. Free from rancid 40. Free from added colour 40. Free from added 41. Vibrio cholera 41. Free from added 42. Free from added 43. Free from added 44. Free from added 45. Free from added 46. Free from added 47. Free from added 48. Free from added 49.			13. E. Coli 0157 and
coli 14. Vibrio cholera 15. Melamine 16. Lead 17. Copper 18. Arsenic 19. Tin 20. Cadmium 21. Mercury 22. Methyl mercury 22. Methyl mercury 23. Free from rancid 2. Free from objectionable odour 3. Free from extraneous matter 4. Free from insects 5. Free from insects 5. Free from free from excreta 7. Free from added colour 8. Free from added flavor 9. Moisture 10. Alcoholic acidity 11. Ash insoluble in dilute HCl			Vero or Shiga
coli 14. Vibrio cholera 15. Melamine 16. Lead 17. Copper 18. Arsenic 19. Tin 20. Cadmium 21. Mercury 22. Methyl mercury 22. Methyl mercury 23. Free from robjectionable odour 3. Free from extraneous matter 4. Free from insects 5. Free from rodent hair Free from excreta 7. Free from added colour 8. Free from added flavor 9. Moisture 10. Alcoholic acidity 11. Ash insoluble in dilute HCl			toxin producing E
15. Melamine 16. Lead 17. Copper 18. Arsenic 19. Tin 20. Cadmium 21. Mercury 22. Methyl mercury 22. Methyl mercury 328. Water Chestnut Flour (Singhare Ka Atta) 1. Free from rancid 2. Free from objectionable odour 3. Free from insects 5. Free from fungus, 6. Free from fungus, 6. Free from fungus, 7. Free from added colour 8. Free from added flavor 9. Moisture 10.Alcoholic acidity 11.Ash insoluble in dilute HCl			
16. Lead 17. Copper 18. Arsenic 19. Tin 20. Cadmium 21. Mercury 22. Methyl mercury 22. Methyl mercury 23. Methyl mercury 24. Free from rancid 25. Free from objectionable odour 36. Free from objectionable odour 37. Free from insects 47. Free from fungus, 48. Free from frodent hair free from excreta 49. Free from added colour 40. Free from added flavor 40. Moisture 41. Ash insoluble in dilute HCl			14. Vibrio cholera
17. Copper 18. Arsenic 19. Tin 20. Cadmium 21. Mercury 22. Methyl mercury 22. Methyl mercury 328. Water Chestnut Flour (Singhare Ka Atta) 1. Free from rancid 2. Free from objectionable odour 3. Free from extraneous matter 4. Free from insects 5. Free from fungus, 6. Free from rodent hair Free from excreta 7. Free from added colour 8. Free from added flavor 9. Moisture 10. Alcoholic acidity 11. Ash insoluble in dilute HCl			15. Melamine
17. Copper 18. Arsenic 19. Tin 20. Cadmium 21. Mercury 22. Methyl mercury 22. Methyl mercury 328. Water Chestnut Flour (Singhare Ka Atta) 1. Free from rancid 2. Free from objectionable odour 3. Free from extraneous matter 4. Free from insects 5. Free from fungus, 6. Free from rodent hair Free from excreta 7. Free from added colour 8. Free from added flavor 9. Moisture 10. Alcoholic acidity 11. Ash insoluble in dilute HCl			16. Lead
18. Arsenic 19. Tin 20. Cadmium 21. Mercury 22. Methyl mercury 22. Methyl mercury 328. Water Chestnut Flour (Singhare Ka Atta) 1. Free from rancid 2. Free from objectionable odour 3. Free from extraneous matter 4. Free from insects 5. Free from fungus, 6. Free from rodent hair Free from excreta 7. Free from added colour 8. Free from added flavor 9. Moisture 10. Alcoholic acidity 11. Ash insoluble in dilute HCl			
19. Tin 20. Cadmium 21. Mercury 22. Methyl mercury 22. Methyl mercury 328. Water Chestnut Flour (Singhare Ka Atta) 1. Free from rancid 2. Free from objectionable odour 3. Free from extraneous matter 4. Free from insects 5. Free from fungus, 6. Free from rodent hair Free from excreta 7. Free from added colour 8. Free from added flavor 9. Moisture 10. Alcoholic acidity 11. Ash insoluble in dilute HCl			18. Arsenic
20. Cadmium 21. Mercury 22. Methyl mercury 328. Water Chestnut Flour (Singhare Ka Atta) 1. Free from rancid 2. Free from objectionable odour 3. Free from insects 5. Free from fungus, 6. Free from rodent hair Free from excreta 7. Free from added colour 8. Free from added flavor 9. Moisture 10. Alcoholic acidity 11. Ash insoluble in dilute HCl			
21. Mercury 22. Methyl mercury 328. Water Chestnut Flour (Singhare Ka Atta) 1. Free from rancid 2. Free from objectionable odour 3. Free from extraneous matter 4. Free from fungus, 6. Free from rodent hair Free from excreta 7. Free from added colour 8. Free from added flavor 9. Moisture 10. Alcoholic acidity 11. Ash insoluble in dilute HCl			
328. Water Chestnut Flour (Singhare Ka Atta) 1. Free from rancid 2. Free from objectionable odour 3. Free from extraneous matter 4. Free from insects 5. Free from rodent hair Free from excreta 7. Free from added colour 8. Free from added flavor 9. Moisture 10. Alcoholic acidity 11. Ash insoluble in dilute HCl			
328. Water Chestnut Flour (Singhare Ka Atta) 1. Free from rancid 2. Free from objectionable odour 3. Free from extraneous matter 4. Free from fungus, 6. Free from rodent hair Free from excreta 7. Free from added colour 8. Free from added flavor 9. Moisture 10. Alcoholic acidity 11. Ash insoluble in dilute HCl			
2. Free from objectionable odour 3. Free from extraneous matter 4. Free from insects 5. Free from rodent hair Free from excreta 7. Free from added colour 8. Free from added flavor 9. Moisture 10. Alcoholic acidity 11. Ash insoluble in dilute HCl		328 Water Chestnut Flour (Singhara Ka Atta)	
objectionable odour 3. Free from extraneous matter 4. Free from insects 5. Free from fungus, 6. Free from rodent hair Free from excreta 7. Free from added colour 8. Free from added flavor 9. Moisture 10.Alcoholic acidity 11.Ash insoluble in dilute HCl		326. Water Chestnut Flour (Singhare Ra Atta)	
3. Free from extraneous matter 4. Free from insects 5. Free from fungus, 6. Free from rodent hair Free from excreta 7. Free from added colour 8. Free from added flavor 9. Moisture 10.Alcoholic acidity 11.Ash insoluble in dilute HCl			objectionable odour
extraneous matter 4. Free from insects 5. Free from fungus, 6. Free from rodent hair Free from excreta 7. Free from added colour 8. Free from added flavor 9. Moisture 10.Alcoholic acidity 11.Ash insoluble in dilute HCl			
5. Free from fungus, 6. Free from rodent hair Free from excreta 7. Free from added colour 8. Free from added flavor 9. Moisture 10.Alcoholic acidity 11.Ash insoluble in dilute HCl			
5. Free from fungus, 6. Free from rodent hair Free from excreta 7. Free from added colour 8. Free from added flavor 9. Moisture 10.Alcoholic acidity 11.Ash insoluble in dilute HCl			4. Free from insects
6. Free from rodent hair Free from excreta 7. Free from added colour 8. Free from added flavor 9. Moisture 10.Alcoholic acidity 11.Ash insoluble in dilute HCl			
hair Free from excreta 7. Free from added colour 8. Free from added flavor 9. Moisture 10.Alcoholic acidity 11.Ash insoluble in dilute HCl			
excreta 7. Free from added colour 8. Free from added flavor 9. Moisture 10.Alcoholic acidity 11.Ash insoluble in dilute HCl			
colour 8. Free from added flavor 9. Moisture 10.Alcoholic acidity 11.Ash insoluble in dilute HCl			
colour 8. Free from added flavor 9. Moisture 10.Alcoholic acidity 11.Ash insoluble in dilute HCl			7. Free from added
8. Free from added flavor 9. Moisture 10.Alcoholic acidity 11.Ash insoluble in dilute HCl			
flavor 9. Moisture 10.Alcoholic acidity 11.Ash insoluble in dilute HCl			
9. Moisture 10.Alcoholic acidity 11.Ash insoluble in dilute HCl			
10.Alcoholic acidity 11.Ash insoluble in dilute HCl			
11.Ash insoluble in dilute HCl			
dilute HCl			
			12.Protein content

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		13.Uric acid
		14. Aerobic Plate Count
		15. Yeast and Mold
		Count
		16.Enterobacteriaceae
		17.Staphylococcus
		aureus (Coagulase
		+ve)
		18.Salmonella
		19.Listeria
		monocytogenes
		20.E. Coli 0157 and
		Vero or Shiga toxin
		producing E coli
		21. Vibrio cholera
		22.Melamine
		23.Lead
		24.Copper
		25.Arsenic
		26.Tin
		27.Cadmium
		28.Mercury
		29.Methyl mercury
	329. Colouring foods(Liquid/Powder)	1. Nutritive
		sweeteners
		2. Total solids
		3. Marker Pigments
		4. Melamine
		5. Lead
		6. Copper
		7. Arsenic
		8. Tin

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		9. Cadmium
		10. Mercury
		11. Methyl mercury

S.No	Category of food	Sub-category	Specific food articles	Test parameters
4	2.4 CEREALS AND CEREAL PRODUCTS		330. Atta or resultant atta (2.4.1.1)	 Free from rodent hair Free from excreta Moisture Total ash Ash insoluble in dilute HCl
				6. Gluten

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

1	,		
			7. Alcoholic acidity
			8. Melamine
			9. Total Aflatoxin
			10.Aflatoxin B1
			11.Ochratoxin A
			12.Deoxynivalenol
			13.Lead
			14.Copper
			15.Arsenic
			16.Tin
			17.Cadmium
			18.Mercury
			19.Methyl mercury
			20.Pesticides- 233*
	331	. Protein rich wheat flour (Protein prachur atta)	1. Free from abnormal
			flavours
			2. Free from odours
			3. Free from living
			insects
			4. Free from visible
			mould
			5. Free from filth
			(impurities of animal
			origins, including
			dead insects)
			6. Free from added
			colour
			7. Free from added
			flavour
			8. Moisture
			9. Acid insoluble ash
			10.Total Protein

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		11.Total Dietary Fibre 12.Gluten 13.Alcoholic acidity 14.Urease activity 15.Uric acid 16.Melamine 17.Total Aflatoxin 18.Aflatoxin B1 19.Ochratoxin A 20.Deoxynivalenol 21.Lead 22.Copper 23.Arsenic 24.Tin 25.Cadmium
		27.Methyl mercury 28.Pesticides- 233*
	332. Fortified atta	1. Free from rodent hair
		2. Free from excreta3. Moisture
		4. Total ash5. Ash insoluble in dilute HCl
		6. Gluten7. Alcoholic acidity
		8. Iron 9. Folic acid
		10.Vitamin B12 11.Zinc
		12.Vitamin A

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			13.Thiamine
			14.Riboflavin
			15.Niacin
			16.Pyridoxine
			17.Melamine
			18.Total Aflatoxin
			19.Aflatoxin B1
			20.Ochratoxin A
			21.Deoxynivalenol
			22.Lead
			23.Copper
			24.Arsenic
			25.Tin
			26.Cadmium
			27.Mercury
			28.Methyl mercury
			29.Pesticides- 233*
		222 M. 1 (D.C. 1.1. (Cl.)	1. Free from abnormal
		333. Maida (Refined wheat flour)	flavours
			2. Free from odours
			3. Free from living
			insects
			4. Free from filth
			(impurities of animal
			origins, including
			dead insects)
			5. Moisture
			6. Total ash
			7. Ash insoluble in dilute HCl
			8. Gluten
			9. Alcoholic acidity
1			7. Theories actually

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			10.Granularity 11.Uric acid 12.Melamine 13.Total Aflatoxin 14.Aflatoxin B1 15.Ochratoxin A 16.Deoxynivalenol
			17.Lead 18.Copper
			19. Arsenic
			20.Tin
			21.Cadmium
			22.Mercury 23.Methyl mercury
			24.Pesticides - 233*
	334.	Protein rich refined wheat flour (Protein prachur	1. Free from abnormal
	33	maida)	flavours
			2. Free from odours
			3. Free from living insects
			4. Free from visible
			mould
			5. Free from filth
			(impurities of animal
			origins, including
			dead insects) 6. Free from added
			6. Free from added colour
			7. Free from added
			flavour
			8. Moisture
			9. Acid insoluble ash

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		10.Total Protein 11.Total Dietary Fibre 12.Gluten 13.Alcoholic acidity 14.Urease activity 15.Uric acid 16.Melamine 17.Total Aflatoxin 18.Aflatoxin B1 19.Ochratoxin A 20.Deoxynivalenol 21.Lead 22.Copper 23.Arsenic 24.Tin 25.Cadmium 26.Mercury 27.Methyl mercury 28.Pesticides- 233*
	335. Durum wheat maida	1. Moisture
		2. Total ash
		3. Acid insoluble ash in
		diluted HCl
		4. Protein
		5. Alcoholic acidity
		6. Particle size
		7. Melamine
		8. Total Aflatoxin
		9. Aflatoxin B1
		10.Ochratoxin A
		11.Deoxynivalenol
		12.Lead

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		13.Copper 14.Arsenic 15.Tin 16.Cadmium 17.Mercury
		18.Methyl mercury 19.Pesticides- 233*
336.	Fortified maida	In addition to the specific parameters of maida, following nutrients- 1. Iron 2. Folic acid 3. Vitamin B12 4. Zinc 5. Vitamin A 6. Thiamine 7. Riboflavin 8. Niacin 9. Pyridoxine
337.	Semolina (Suji or Rawa)	 Free from abnormal flavours Free from odours Free from living insects Free from filth (impurities of animal origins, including dead insects) Moisture Total ash Ash insoluble in

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		1
		dilute HCl
		8. Gluten
		9. Alcoholic acidity
		10.Uric acid
		11.Melamine
		12.Total Aflatoxin
		13.Aflatoxin B1
		14.Lead
		15.Copper
		16.Arsenic
		17.Tin
		18.Cadmium
		19.Mercury
		20.Methyl mercury
		21.Pesticides- 233*
	338. Besan	1. Free from abnormal
	550. Desuit	flavours
		2. Free from odours
		3. Free from living
		insects
		4. Free from filth
		(impurities of animal
		5. Moisture
		6. Ash insoluble in
		8. Protein
		10.Melamine
		11.Total Aflatoxin
		origins, including dead insects) 5. Moisture 6. Ash insoluble in dilute HCl 7. Alcoholic acidity 8. Protein 9. Uric acid 10.Melamine

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	10.10
	12.Aflatoxin B1
	13.Lead
	14.Copper
	15.Arsenic
	16.Tin
	17.Cadmium
	18.Mercury
	19.Methyl mercury
	20.Pesticides- 233*
339. Pearl barley (Jau)	1. Free from fermented,
cost roundly (cas)	musty or other
	objectionable taste
	or odour
	2. Free from
	adulterants
	3. Free from insect and
	fungus infestation
	4. Free from rodent
	contamination
	5. Any other food grain
	6. Melamine
	7. Total Aflatoxin
	8. Aflatoxin B1
	9. Ochratoxin A
	10. Lead
	11. Copper
	12. Arsenic
	13. Tin
	14. Cadmium
	15. Mercury
	16. Methyl mercury
	17. Pesticides- 233*

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340.	Barley powder	 Barley starch Total ash Ash insoluble in Diluted HCl Crude fibre Alcoholic acidity Melamine Total Aflatoxin Aflatoxin B1 Ochratoxin A Lead Copper Arsenic Tin Cadmium
341.	Wholemeal barley powder or barley flour or choker yukt jau ka churan	15. Mercury 16. Methyl mercury 17. Pesticides- 233* 1.Free from rodent hair 2.Free from excreta 3.Moisture 4.Total ash 5.Ash insoluble in Diluted HCl 6.Alcoholic acidity 7.Melamine 8.Total Aflatoxin 9.Aflatoxin B1 10. Lead 11. Copper 12. Arsenic 13. Tin

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	1			14 C 1 :
				14. Cadmium
				15. Mercury
				16. Methyl mercury
				17. Pesticides- 233*
		34	42. Food grain (2.4.6.1)	1. Free from Argemone
			1 000 grum (2000)	2. Free from Maxicana
				3. Free from Kesari
				4. Free from all
				impurities
				5. Melamine
				6. Total Aflatoxin
				7. Aflatoxin B1
				8. Lead
				9. Copper
				10.Arsenic
				11.Tin
				12.Cadmium
				13.Mercury
				14.Methyl mercury
				15.Pesticides- 233*
		2/	43. Wheat (2.4.6.2)	1. Moisture
		32	13. Wheat (2.4.0.2)	2. Foreign matter-
				Mineral matter
				3. Foreign matter-
				impurities of animal
				origin
				4. Other edible grains
				5. Damaged grains
				6. Weevilled grains
				7. Uric acid
				8. Total of foreign
				matter, other edible
				matter, other eurore

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

1		
		grains and damaged
		grains
		9. Melamine
		10.Total Aflatoxin
		11.Aflatoxin B1
		12.Ochratoxin A
		13.Deoxynivalenol
		14.Lead
		15.Copper
		16.Arsenic
		17.Tin
		18.Cadmium
		19.Mercury
		20.Methyl mercury
		21.Pesticides- 233*
	344. Maize (2.4.6.3)	1. Moisture
	(2) (1000)	2. Foreign matter-
		Mineral matter
		3. Foreign matter-
		impurities of animal
		origin
		4. Other edible grains
		5. Damaged grains
		6. Weevilled grains
		7. Uric acid
		8. Total of foreign
		matter, other edible
		grains and damaged
		grains
		9. Melamine
		10.Total Aflatoxin
		11.Aflatoxin B1

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	12.Lead
	13.Copper
	14.Arsenic
	15.Tin
	16.Cadmium
	17.Mercury
	18. Methyl mercury
	19.Pesticides- 233*
345. Jowar (Sorghum grains) (2.4.6.4)	1. Moisture
5 15. Towar (Sorgham grams) (2.1.0.1)	2. Extraneous Matter-
	mineral matter
	3. Extraneous Matter-
	impurities of animal
	origin
	4. Other edible grains
	5. Damaged grains
	6. Weevilled grains
	7. Immature and
	Shrivelled grains
	8. Uric acid
	9. Melamine
	10.Total Aflatoxin
	11.Aflatoxin B1
	12.Lead
	13.Copper
	14. Arsenic
	15.Tin
	16.Cadmium
	17.Mercury
	18.Methyl mercury
	19.Pesticides- 233*
346. Any other food grains (2.4.6.15)	1. Moisture

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2. Foreign matter- Mineral matter 3. Foreign matter- impurities of animal origin 4. Other edible grains 5. Damaged grains 6. Weevilled grains 7. Uric acid 8. Total of foreign matter, other edible grains and damaged grains 9. Melamine 10. Total Aflatoxin B1 12. Lead 13. Copper 14. Arsenic 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury 18. Methyl mercury 19. Pesticides- 233* 347. Unprocessed whole raw pulses (not for direct human consupmtion) (2.4.6.16) 348. Unprocessed whole raw pulses (not for direct human consupmtion) (2.4.6.16) 349. Unprocessed whole raw pulses (not for direct human consupmtion) (3.4.6.16)	I			2 5 :
3. Foreign matter- impurities of animal origin 4. Other edible grains 5. Damaged grains 6. Weevilled grains 7. Uric acid 8. Total of foreign matter, other edible grains and damaged grains 9. Melamine 10. Total Aflatoxin 11. Aflatoxin B1 12. Lead 13. Copper 14. Arsenic 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury 19. Pesticides- 233* 347. Unprocessed whole raw pulses (not for direct human consupmtion) (2.4.6.16) 348. Unprocessed whole raw pulses (not for direct human consupmtion) (2.4.6.16) 349. Unprocessed whole raw pulses (not for direct human consupmtion) (3.4.6.16) 340. Unprocessed whole raw pulses (not for direct human consupmtion) (3.4.6.16)				
impurities of animal origin 4. Other edible grains 5. Damaged grains 6. Weevilled grains 7. Uric acid 8. Total of foreign matter, other edible grains and damaged grains 9. Melamine 10. Total Aflatoxin B1 12. Lead 13. Copper 14. Arsenic 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury 19. Pesticides- 233* 347. Unprocessed whole raw pulses (not for direct human consupmtion) (2.4.6.16) 348. Unprocessed whole raw pulses (not for direct (extraneous matter) 2. Inorganic matter and impurities of animal origin 3. Melamine 4. Total Aflatoxin				
origin 4. Other edible grains 5. Damaged grains 6. Weevilled grains 7. Uric acid 8. Total of foreign matter, other edible grains and damaged grains 9. Melamine 10. Total Aflatoxin B1 12.Lead 13.Copper 14.Arsenic 15. Tin 16.Cadmium 17.Mercury 18.Methyl mercury 19.Pesticides- 233* 147. Unprocessed whole raw pulses (not for direct human consupmtion) (2.4.6.16) 347. Unprocessed whole raw pulses (not for direct (extraneous matter) 2. Inorganic matter (extraneous matter) 2. Inorganic matter and impurities of animal origin 3. Melamine 4. Total Aflatoxin				
4. Other edible grains 5. Damaged grains 6. Weevilled grains 7. Uric acid 8. Total of foreign matter, other edible grains and damaged grains 9. Melamine 10. Total Aflatoxin 11. Aflatoxin B1 12. Lead 13. Copper 14. Arsenic 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury 18. Methyl mercury 19. Pesticides- 233* 347. Unprocessed whole raw pulses (not for direct human consupmtion) (2.4.6.16) 15. Foreign matter (extraneous matter) 2. Inorganic matter and impurities of animal origin 3. Melamine 4. Total Aflatoxin				
5. Damaged grains 6. Weevilled grains 7. Uric acid 8. Total of foreign matter, other edible grains and damaged grains 9. Melamine 10. Total Aflatoxin 11. Aflatoxin B1 12. Lead 13. Copper 14. Arsenic 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury 18. Methyl mercury 19. Pesticides- 233* 347. Unprocessed whole raw pulses (not for direct human consupmtion) (2.4.6.16) 347. Unprocessed whole raw pulses (not for direct (extraneous matter) 2. Inorganic matter and impurities of animal origin 3. Melamine 4. Total Aflatoxin				
6. Weevilled grains 7. Uric acid 8. Total of foreign matter, other edible grains and damaged grains 9. Melamine 10. Total Aflatoxin 11. Aflatoxin B1 12. Lead 13. Copper 14. Arsenic 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury 19. Pesticides- 233* 347. Unprocessed whole raw pulses (not for direct human consupmtion) (2.4.6.16) 348. Unprocessed whole raw pulses (not for direct fextraneous matter) 2. Inorganic matter and impurities of animal origin 3. Melamine 4. Total Aflatoxin				4. Other edible grains
7. Uric acid 8. Total of foreign matter, other edible grains and damaged grains 9. Melamine 10. Total Aflatoxin B1 12. Lead 13. Copper 14. Arsenic 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury 18. Methyl mercury 19. Pesticides- 233* 17. Unprocessed whole raw pulses (not for direct human consupmtion) (2.4.6.16) 347. Unprocessed whole raw pulses (not for direct human consupmtion) (2.4.6.16) 348. Unprocessed whole raw pulses (not for direct human consupmtion) (3.4.6.16)				5. Damaged grains
8. Total of foreign matter, other edible grains and damaged grains 9. Melamine 10.Total Aflatoxin B1 12.Lead 13.Copper 14.Arsenic 15.Tin 16.Cadmium 17.Mercury 18.Methyl mercury 19.Pesticides-233* 347. Unprocessed whole raw pulses (not for direct human consupmtion) (2.4.6.16) 347. Unprocessed whole raw pulses (not for direct extraneous matter) 1. Foreign matter (extraneous matter) 2. Inorganic matter and impurities of animal origin 3. Melamine 4. Total Aflatoxin				6. Weevilled grains
matter, other edible grains and damaged grains 9. Melamine 10.Total Aflatoxin 11.Aflatoxin B1 12.Lead 13.Copper 14.Arsenic 15.Tin 16.Cadmium 17.Mercury 18.Methyl mercury 19.Pesticides- 233* 347. Unprocessed whole raw pulses (not for direct human consupmtion) (2.4.6.16) 348. Unprocessed whole raw pulses (not for direct (extraneous matter) 2. Inorganic matter and impurities of animal origin 3. Melamine 4. Total Aflatoxin				7. Uric acid
matter, other edible grains and damaged grains 9. Melamine 10.Total Aflatoxin 11.Aflatoxin B1 12.Lead 13.Copper 14.Arsenic 15.Tin 16.Cadmium 17.Mercury 18.Methyl mercury 19.Pesticides- 233* 347. Unprocessed whole raw pulses (not for direct human consupmtion) (2.4.6.16) 348. Unprocessed whole raw pulses (not for direct (extraneous matter) 2. Inorganic matter and impurities of animal origin 3. Melamine 4. Total Aflatoxin				8. Total of foreign
grains and damaged grains 9. Melamine 10.Total Aflatoxin 11.Aflatoxin B1 12.Lead 13.Copper 14.Arsenic 15.Tin 16.Cadmium 17.Mercury 18.Methyl mercury 19.Pesticides- 233* 347. Unprocessed whole raw pulses (not for direct human consupmtion) (2.4.6.16) 1. Foreign matter (extraneous matter) 2. Inorganic matter and impurities of animal origin 3. Melamine 4. Total Aflatoxin				
grains 9. Melamine 10.Total Aflatoxin 11.Aflatoxin B1 12.Lead 13.Copper 14.Arsenic 15.Tin 16.Cadmium 17.Mercury 18.Methyl mercury 19.Pesticides- 233* 347. Unprocessed whole raw pulses (not for direct human consupmtion) (2.4.6.16) 11. Foreign matter (extraneous matter) 2. Inorganic matter and impurities of animal origin 3. Melamine 4. Total Aflatoxin				
9. Melamine 10.Total Aflatoxin 11.Aflatoxin B1 12.Lead 13.Copper 14.Arsenic 15.Tin 16.Cadmium 17.Mercury 18.Methyl mercury 19.Pesticides- 233* 347. Unprocessed whole raw pulses (not for direct human consupmtion) (2.4.6.16) 15. Tin 16. Cadmium 17. Mercury 19. Pesticides- 233* 1. Foreign matter (extraneous matter) 2. Inorganic matter and impurities of animal origin 3. Melamine 4. Total Aflatoxin				
11.Aflatoxin B1 12.Lead 13.Copper 14.Arsenic 15.Tin 16.Cadmium 17.Mercury 18.Methyl mercury 19.Pesticides- 233* 347. Unprocessed whole raw pulses (not for direct human consupmtion) (2.4.6.16) 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury 19. Pesticides- 233* 1. Foreign matter (extraneous matter) 2. Inorganic matter and impurities of animal origin 3. Melamine 4. Total Aflatoxin				
12.Lead 13.Copper 14.Arsenic 15.Tin 16.Cadmium 17.Mercury 18.Methyl mercury 19.Pesticides- 233* 347. Unprocessed whole raw pulses (not for direct human consupmtion) (2.4.6.16) 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury 19. Pesticides- 233* 1. Foreign matter (extraneous matter) 2. Inorganic matter and impurities of animal origin 3. Melamine 4. Total Aflatoxin				10.Total Aflatoxin
13.Copper 14.Arsenic 15.Tin 16.Cadmium 17.Mercury 18.Methyl mercury 19.Pesticides- 233* 347. Unprocessed whole raw pulses (not for direct human consupmtion) (2.4.6.16) 1. Foreign matter (extraneous matter) 2. Inorganic matter and impurities of animal origin 3. Melamine 4. Total Aflatoxin				11.Aflatoxin B1
14. Arsenic 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury 19. Pesticides- 233* 347. Unprocessed whole raw pulses (not for direct human consupmtion) (2.4.6.16) 15. Tin 16. Cadmium 17. Mercury 19. Pesticides- 233* 1. Foreign matter (extraneous matter) 2. Inorganic matter and impurities of animal origin 3. Melamine 4. Total Aflatoxin				12.Lead
14. Arsenic 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury 19. Pesticides- 233* 347. Unprocessed whole raw pulses (not for direct human consupmtion) (2.4.6.16) 15. Tin 16. Cadmium 17. Mercury 19. Pesticides- 233* 1. Foreign matter (extraneous matter) 2. Inorganic matter and impurities of animal origin 3. Melamine 4. Total Aflatoxin				13.Copper
347. Unprocessed whole raw pulses (not for direct human consupmtion) (2.4.6.16) 16.Cadmium 17.Mercury 18.Methyl mercury 19.Pesticides- 233* 1. Foreign matter (extraneous matter) 2. Inorganic matter and impurities of animal origin 3. Melamine 4. Total Aflatoxin				
17. Mercury 18. Methyl mercury 19. Pesticides - 233* 347. Unprocessed whole raw pulses (not for direct human consupmtion) (2.4.6.16) 1. Foreign matter (extraneous matter) 2. Inorganic matter and impurities of animal origin 3. Melamine 4. Total Aflatoxin				15.Tin
18.Methyl mercury 19.Pesticides- 233* 347. Unprocessed whole raw pulses (not for direct human consupmtion) (2.4.6.16) 1. Foreign matter (extraneous matter) 2. Inorganic matter and impurities of animal origin 3. Melamine 4. Total Aflatoxin				16.Cadmium
18.Methyl mercury 19.Pesticides- 233* 347. Unprocessed whole raw pulses (not for direct human consupmtion) (2.4.6.16) 1. Foreign matter (extraneous matter) 2. Inorganic matter and impurities of animal origin 3. Melamine 4. Total Aflatoxin				17.Mercury
347. Unprocessed whole raw pulses (not for direct human consupmtion) (2.4.6.16) 19.Pesticides- 233* 1. Foreign matter (extraneous matter) 2. Inorganic matter and impurities of animal origin 3. Melamine 4. Total Aflatoxin				
human consupmtion) (2.4.6.16) (extraneous matter) Inorganic matter and impurities of animal origin Melamine 4. Total Aflatoxin				
human consupmtion) (2.4.6.16) (extraneous matter) Inorganic matter and impurities of animal origin Melamine 4. Total Aflatoxin		347	Unprocessed whole raw pulses (not for direct	1. Foreign matter
2. Inorganic matter and impurities of animal origin 3. Melamine 4. Total Aflatoxin		347.		_
impurities of animal origin 3. Melamine 4. Total Aflatoxin			1011011 (2.7.0.10)	
origin 3. Melamine 4. Total Aflatoxin				
3. Melamine 4. Total Aflatoxin				
4. Total Aflatoxin				
J_{\bullet} I				5. Aflatoxin B1

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		6 I and
		6. Lead
		7. Copper
		8. Arsenic
		9. Tin
		10.Cadmium
		11.Mercury
		12.Methyl mercury
		13.Pesticides- 233*
	348. Oats (2.4.6.17)	1. Free from toxic
	348. Oats (2.4.6.17)	seeds,
		2. Free from live
		insects
		3. Free from visible
		mold visible
		4. Moisture
		5. Foreign matter-
		Mineral matter
		6. Foreign matter-
		impurities of animal
		origin
		7. Other edible grains
		8. Damaged grains
		9. Weevilled grains
		10. Minimum test
		weight
		11. Minimum test
		weight
		12. Uric acid
		13. Ergot
		14. Melamine
		15. Total Aflatoxin
		16. Aflatoxin B1
		10. AHAIOXIII D1

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		1
		17. Lead
		18. Copper
		19. Arsenic
		20. Tin
		21. Cadmium
		22. Mercury
		23. Methyl mercury
		24. Pesticides- 233*
	349. Quinoa (2.4.6.18)	1. Moisture
	349. Quilloa (2.4.0.18)	2. Extraneous Matter-
		mineral matter
		3. Extraneous Matter-
		impurities of animal
		origin
		4. Other edible grains
		5. Damaged grains
		6. Uric acid
		7. Saponin content
		8. Melamine
		9. Total Aflatoxin
		10. Aflatoxin B1
		11.Lead
		12.Copper
		13. Arsenic
		14.Tin
		15.Cadmium
		16.Mercury
		17. Methyl mercury
		18.Pesticides- 233*
	250 Durum wheet (2.4.6.10)	1. Free from abnormal
	350. Durum wheat (2.4.6.19)	flavours
		2. Free from odours
		2. The from odours

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	3. Free from living
	insects Free from
	mites
	4. Moisture
	5. Protein
	6. Beta Carotene
	(Yellow pigment)
	7. Extraneous Matter-
	mineral matter
	8. Extraneous Matter-
	impurities of animal
	origin
	9. Other edible grains
	10.Damaged grains
	11.Weevil Affected
	Grains
	12.Minimum test
	weight
	13.Shrunken and
	broken kernels
	14.Ergot
	15.Uric acid
	16.Melamine
	17.Total Aflatoxin
	18.Aflatoxin B1
	19.Ochratoxin A
	20.Deoxynivalenol
	21.Lead
	22.Copper
	23.Arsenic
	24.Tin
	25.Cadmium

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			26.Mercury
			27.Methyl mercury
			28.Pesticides- 233*
	351.	Finger millet (ragi) (2.4.6.20)	1. Free from added
		8 (8-)	colouring matter,
			2. Free from moulds,
			3. Free from weevils,
			4. Free from obnoxious
			substances
			5. Free from
			discolouration,
			6. Free from poisonous
			seeds
			7. Free from all other
			impurities
			8. Free from rodent
			hair
			9. Free from excreta
			10. Moisture
			11. Extraneous Matter-
			mineral matter
			12. Extraneous Matter-
			impurities of animal
			origin
			13. Other edible grains
			14. Damaged grains
			15. Immature and
			Shrivelled Grains
			16. Weeviled Grains
			17. Uric acid
			18. Melamine
			19. Total Aflatoxin

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

ı		
		20. Aflatoxin B1
		21. Lead
		22. Copper
		23. Arsenic
		24. Tin
		25. Cadmium
		26. Mercury
		27. Methyl mercury
		28. Pesticides- 233*
	352. Amaranth (2.4.6.21)	1. Free from added
	, ,	colouring matter
		2. Free from moulds,
		3. Free from weevils,
		4. Free from obnoxious
		substances
		5. Free from
		discolouration,
		6. Free from poisonous
		seeds
		7. Free from all other
		impurities
		8. Free from rodent
		hair
		9. Free from excreta
		10. Moisture
		11. Extraneous Matter-
		mineral matter
		12. Extraneous Matter-
		impurities of animal
		origin
		13. Other edible grains
		14. Damaged grains

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

15. Immature and Shrivelled Grains 16. Weeviled Grains 17. Uric acid 18. Melamine 19. Total Aflatoxin B1 21. Lead 22. Copper 23. Arsenic 24. Tin 25. Cadmium 26. Mercury 27. Methyl mercury 28. Pesticides- 233* 353. Pulses and Pulses without seed coat (2.4.6.22) 1. Free from toxic or noxious seeds 2. Free from added coloring matter 3. Moisture 4. Extraneous Mattermineral matter 5. Extraneous Mattermineral matter 5. Seeds with serious defects 7. Seeds with serious defects 7. Seeds with slight defects 8. Other edible pulses/ grains 9. Discoloured seeds	1			15.7
16. Weeviled Grains 17. Uric acid 18. Melamine 19. Total Aflatoxin B1 21. Lead 22. Copper 23. Arsenic 24. Tin 25. Cadmium 26. Mercury 27. Methyl mercury 28. Pesticides- 233* 28. Peticides- 233* 28. Peticides- 233* 28. Free from toxic or noxious seeds 2 . Free from added coloring matter 3. Moisture 4. Extraneous Mattermineral matter 5. Extraneous Mattermineral matter 5. Seeds with serious defects 7. Seeds with serious defects 7. Seeds with slight defects 8. Other edible pulses/ grains				
17. Uric acid 18. Melamine 19. Total Aflatoxin 20. Aflatoxin B1 21. Lead 22. Copper 23. Arsenic 24. Tin 25. Cadmium 26. Mercury 27. Methyl mercury 28. Pesticides 233* 353. Pulses and Pulses without seed coat (2.4.6.22) 1. Free from loxic or noxious seeds 2. Free from added coloring matter 3. Moisture 4. Extraneous Mattermineral matter 4. Extraneous Mattermineral matter 5. Extraneous Mattermineral matter 6. Seeds with serious defects 7. Seeds with slight defects 7. Seeds with slight defects 8. Other edible pulses/grains				
18. Melamine 19. Total Aflatoxin 20. Aflatoxin B1 21. Lead 22. Copper 23. Arsenic 24. Tin 25. Cadmium 26. Mercury 27. Methyl mercury 28. Pesticides- 233* 353. Pulses and Pulses without seed coat (2.4.6.22) 1. Free from toxic or noxious seeds 2. Free from added coloring matter 3. Moisture 4. Extraneous Mattermineral matter 5. Extraneous Mattermineral matter 5. Extraneous Mattermineral matter 6. Seeds with serious defects 7. Seeds with slight defects 7. Seeds with slight defects 8. Other edible pulses/grains				
19. Total Aflatoxin 20. Aflatoxin B1 21. Lead 22. Copper 23. Arsenic 24. Tin 25. Cadmium 26. Mercury 27. Methyl mercury 28. Pesticides-233* 28. Pesticides-233* 1. Free from toxic or noxious seeds 2. Free from added coloring matter 3. Moisture 4. Extraneous Mattermineral matter 5. Extraneous Mattermineral matter 6. Extraneous Matt				
20. Aflatoxin B1 21. Lead 22. Copper 23. Arsenic 24. Tin 25. Cadmium 26. Mercury 27. Methyl mercury 28. Pesticides- 233* 353. Pulses and Pulses without seed coat (2.4.6.22) 1. Free from toxic or noxious seeds 2. Free from added coloring matter 3. Moisture 4. Extraneous Matter-impurities of animal origin 6. Seeds with serious defects 7. Seeds with slight defects 7. Seeds with slight defects 8. Other edible pulses/ grains				18. Melamine
21. Lead 22. Copper 23. Arsenic 24. Tin 25. Cadmium 26. Mercury 27. Methyl mercury 28. Pesticides- 233* 353. Pulses and Pulses without seed coat (2.4.6.22) 1. Free from toxic or noxious seeds 2. Free from added coloring matter 3. Moisture 4. Extraneous Mattermineral matter 5. Extraneous Mattermineral matter 5. Extraneous Mattermineral matter 6. Seeds with serious defects 7. Seeds with serious defects 7. Seeds with slight defects 8. Other edible pulses/grains				19. Total Aflatoxin
22. Copper 23. Arsenic 24. Tin 25. Cadmium 26. Mercury 27. Methyl mercury 28. Pesticides- 233* 353. Pulses and Pulses without seed coat (2.4.6.22) 1. Free from toxic or noxious seeds 2. Free from added coloring matter 3. Moisture 4. Extraneous Mattermineral matter 5. Extraneous Mattermineral matter 5. Extraneous Mattermineral matter 6. Seeds with serious defects 7. Seeds with slight defects 8. Other edible pulses/grains				20. Aflatoxin B1
23. Arsenic 24. Tin 25. Cadmium 26. Mercury 27. Methyl mercury 28. Pesticides- 233* 1 Free from toxic or noxious seeds 2. Free from added coloring matter 3. Moisture 4. Extraneous Matter- mineral matter 5. Extraneous Matter- impurities of animal origin 6. Seeds with serious defects 7. Seeds with slight defects 8. Other edible pulses/ grains				21. Lead
23. Arsenic 24. Tin 25. Cadmium 26. Mercury 27. Methyl mercury 28. Pesticides- 233* 353. Pulses and Pulses without seed coat (2.4.6.22) 1 Free from toxic or noxious seeds 2. Free from added coloring matter 3. Moisture 4. Extraneous Mattermineral matter 5. Extraneous Mattermineral matter 5. Extraneous Mattermineral matter 6. Seeds with serious defects 7. Seeds with slight defects 8. Other edible pulses/ grains				22. Copper
24. Tin 25. Cadmium 26. Mercury 27. Methyl mercury 28. Pesticides- 233* 353. Pulses and Pulses without seed coat (2.4.6.22) 1. Free from toxic or noxious seeds 2. Free from added coloring matter 3. Moisture 4. Extraneous Mattermineral matter 5. Extraneous Mattermineral matter 5. Extraneous Mattermineral matter 6. Seeds with serious defects 7. Seeds with serious defects 7. Seeds with slight defects 8. Other edible pulses/ grains				
26. Mercury 27. Methyl mercury 28. Pesticides- 233** 353. Pulses and Pulses without seed coat (2.4.6.22) 1. Free from toxic or noxious seeds 2. Free from added coloring matter 3. Moisture 4. Extraneous Mattermineral matter 5. Extraneous Matterimpurities of animal origin 6. Seeds with serious defects 7. Seeds with slight defects 8. Other edible pulses/ grains				
27. Methyl mercury 28. Pesticides- 233* 353. Pulses and Pulses without seed coat (2.4.6.22) 1. Free from toxic or noxious seeds 2. Free from added coloring matter 3. Moisture 4. Extraneous Mattermineral matter 5. Extraneous Mattermineral matter 5. Extraneous Mattermineral matter 6. Seeds with serious defects 7. Seeds with slight defects 8. Other edible pulses/grains				25. Cadmium
28. Pesticides- 233* 353. Pulses and Pulses without seed coat (2.4.6.22) 1. Free from toxic or noxious seeds 2. Free from added coloring matter 3. Moisture 4. Extraneous Mattermineral matter 5. Extraneous Mattermineral matter 5. Extraneous Mattermineral matter 6. Seeds with serious defects 7. Seeds with slight defects 8. Other edible pulses/grains				26. Mercury
28. Pesticides- 233* 353. Pulses and Pulses without seed coat (2.4.6.22) 1. Free from toxic or noxious seeds 2. Free from added coloring matter 3. Moisture 4. Extraneous Mattermineral matter 5. Extraneous Mattermineral matter 5. Extraneous Mattermineral matter 6. Seeds with serious defects 7. Seeds with slight defects 8. Other edible pulses/grains				27. Methyl mercury
noxious seeds 2. Free from added coloring matter 3. Moisture 4. Extraneous Mattermineral matter 5. Extraneous Matterimpurities of animal origin 6. Seeds with serious defects 7. Seeds with slight defects 8. Other edible pulses/grains				28. Pesticides- 233*
noxious seeds 2. Free from added coloring matter 3. Moisture 4. Extraneous Mattermineral matter 5. Extraneous Matteringurities of animal origin 6. Seeds with serious defects 7. Seeds with slight defects 8. Other edible pulses/grains		353.	Pulses and Pulses without seed coat (2.4.6.22)	1. Free from toxic or
coloring matter 3. Moisture 4. Extraneous Mattermineral matter 5. Extraneous Matterimpurities of animal origin 6. Seeds with serious defects 7. Seeds with slight defects 8. Other edible pulses/grains			1 0.000 0.001 0.000 (2	noxious seeds
3. Moisture 4. Extraneous Mattermineral matter 5. Extraneous Matterimpurities of animal origin 6. Seeds with serious defects 7. Seeds with slight defects 8. Other edible pulses/grains				2. Free from added
3. Moisture 4. Extraneous Mattermineral matter 5. Extraneous Matterimpurities of animal origin 6. Seeds with serious defects 7. Seeds with slight defects 8. Other edible pulses/grains				coloring matter
mineral matter 5. Extraneous Matter- impurities of animal origin 6. Seeds with serious defects 7. Seeds with slight defects 8. Other edible pulses/ grains				3. Moisture
5. Extraneous Matterimpurities of animal origin 6. Seeds with serious defects 7. Seeds with slight defects 8. Other edible pulses/grains				4. Extraneous Matter-
impurities of animal origin 6. Seeds with serious defects 7. Seeds with slight defects 8. Other edible pulses/ grains				mineral matter
origin 6. Seeds with serious defects 7. Seeds with slight defects 8. Other edible pulses/ grains				5. Extraneous Matter-
origin 6. Seeds with serious defects 7. Seeds with slight defects 8. Other edible pulses/ grains				impurities of animal
6. Seeds with serious defects 7. Seeds with slight defects 8. Other edible pulses/ grains				
defects 7. Seeds with slight defects 8. Other edible pulses/ grains				
7. Seeds with slight defects 8. Other edible pulses/ grains				
defects 8. Other edible pulses/ grains				7. Seeds with slight
8. Other edible pulses/ grains				
grains				
7. Discolouled seeds				9. Discoloured seeds

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1	Т			T
				10.Uric acid
				11.Melamine
				12.Total Aflatoxin
				13.Aflatoxin B1
				14.Lead
				15.Copper
				16.Arsenic
				17.Tin
				18.Cadmium
				19.Mercury
				20.Methyl mercury
				21.Pesticides- 233*
		254	WI 1 1 11 (CD :) (2.4.6.22)	1. Free from abnormal
		354.	Whole pearl millet grains (Bajra) (2.4.6.23)	flavours
				2. Free from odours
				3. Free from living
				insects
				4. Free from added
				coloring matter
				5. Free from moulds
				6. Free from weevils
				7. Free from obnoxious
				substances
				8. Free from
				discoloration
				9. Free from poisonous
				seeds
				10.Moisture
				11.1 Litre mass
				12.Extraneous Matter-
				mineral matter
				13.Extraneous Matter-

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			impurities of animal
			origin
			14.Damaged grains
			15.Weevilled grains
			16.Other edible grains
			17.Uric acid
			18.Melamine
			19.Total Aflatoxin
			20.Aflatoxin B1
			21.Lead
			22.Copper
			23.Arsenic
			24.Tin
			25.Cadmium
			26.Mercury
			27.Methyl mercury
			28.Pesticides- 233*
	355.	Decorticated pearl millet grains (Bajra)	1. Free from abnormal
			flavours
			2. Free from odours
			3. Free from living
			insects
			4. Free from added
			coloring matter
			5. Free from moulds
			6. Free from weevils
			7. Free from obnoxious
			substances
			8. Free from
			discoloration
			9. Free from poisonous
			seeds

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

mineral matter 15.Extraneous Matter- impurities of animal origin 16.Damaged grains 17.Weevilled grains 18.Other edible grains 19.Immature & Shrivelled grain 20.Ash 21. Protein	1	T	10.75
12.1000 kernel weight 13.1 Litre mass 14.Extraneous Mattermineral matter 15.Extraneous Matterimpurities of animal origin 16.Damaged grains 17.Weevilled grains 18.Other edible grains 19.Immature & Shrivelled grain 20.Ash 21. Protein 22.Decortication percent 23.crude fibre 24. fat 25.Uric acid 26.acid 27.Melamine 28.Total Aflatoxin 29.Aflatoxin B1 30.Lead 31.Copper			
13.1 Litre mass 14.Extraneous Mattermineral matter 15.Extraneous Matterimpurities of animal origin 16.Damaged grains 17.Weevilled grains 18.Other edible grains 19.Immature & Shrivelled grain 20.Ash 21. Protein 22.Decortication per cent 23.crude fibre 24. fat 25.Uric acid 26.acid 27.Melamine 28. Total Aflatoxin 29. Aflatoxin B1 30.Lead 31.Copper			
13.1 Litre mass 14.Extraneous Mattermineral matter 15.Extraneous Matterimpurities of animal origin 16.Damaged grains 17.Weevilled grains 18.Other edible grains 19.Immature & Shrivelled grain 20.Ash 21. Protein 22.Decortication per cent 23.crude fibre 24. fat 25.Uric acid 26.acid 27.Melamine 28. Total Aflatoxin 29. Aflatoxin B1 30.Lead 31.Copper			12.1000 kernel weight
mineral matter 15.Extraneous Matter- impurities of animal origin 16.Damaged grains 17.Weevilled grains 18.Other edible grains 19.Immature & Shrivelled grain 20.Ash 21. Protein 22.Decortication per cent 23.crude fibre 24.fat 25.Uric acid 26.acid 27.Melamine 28.Total Aflatoxin 29.Aflatoxin B1 30.Lead 31.Copper			13.1 Litre mass
15.Extraneous Matter- impurities of animal origin 16.Damaged grains 17. Weevilled grains 18. Other edible grains 19. Immature & Shrivelled grain 20. Ash 21. Protein 22. Decortication per cent 23. crude fibre 24. fat 25. Uric acid 26. acid 27. Melamine 28. Total Aflatoxin 29. Aflatoxin B1 30. Lead 31. Copper			14.Extraneous Matter-
impurities of animal origin 16.Damaged grains 17.Weevilled grains 18.Other edible grains 19.Immature & Shrivelled grain 20.Ash 21. Protein 22.Decortication per cent 23. crude fibre 24.fat 25.Uric acid 26.acid 27.Melamine 28. Total Aflatoxin 29.Aflatoxin B1 30.Lead 31.Copper			mineral matter
origin 16.Damaged grains 17.Weevilled grains 18.Other edible grains 19.Immature & Shrivelled grain 20.Ash 21. Protein 22.Decortication per cent 23.crude fibre 24.fat 25.Uric acid 26.acid 27.Melamine 28.Total Aflatoxin 29.Aflatoxin B1 30.Lead 31.Copper			15.Extraneous Matter-
origin 16.Damaged grains 17.Weevilled grains 18.Other edible grains 19.Immature & Shrivelled grain 20.Ash 21. Protein 22.Decortication per cent 23.crude fibre 24.fat 25.Uric acid 26.acid 27.Melamine 28.Total Aflatoxin 29.Aflatoxin B1 30.Lead 31.Copper			impurities of animal
16.Damaged grains 17.Weevilled grains 18.Other edible grains 19.Immature & Shrivelled grain 20.Ash 21. Protein 22.Decortication per cent 23.crude fibre 24.fat 25.Uric acid 26.acid 27.Melamine 28.Total Aflatoxin 29.Aflatoxin B1 30.Lead 31.Copper			
17.Weevilled grains 18.Other edible grains 19.Immature & Shrivelled grain 20.Ash 21. Protein 22.Decortication per cent 23.crude fibre 24.fat 25.Uric acid 26.acid 27.Melamine 28.Total Aflatoxin 29.Aflatoxin B1 30.Lead 31.Copper			
18.Other edible grains 19.Immature & Shrivelled grain 20.Ash 21. Protein 22.Decortication per cent 23.crude fibre 24.fat 25.Uric acid 26.acid 27.Melamine 28.Total Aflatoxin 29.Aflatoxin B1 30.Lead 31.Copper			
19.Immature & Shrivelled grain 20.Ash 21. Protein 22.Decortication per cent 23.crude fibre 24.fat 25.Uric acid 26.acid 27.Melamine 28.Total Aflatoxin 29.Aflatoxin B1 30.Lead 31.Copper			
20.Ash 21. Protein 22.Decortication per cent 23.crude fibre 24.fat 25.Uric acid 26.acid 27.Melamine 28.Total Aflatoxin 29.Aflatoxin B1 30.Lead 31.Copper			19.Immature &
20.Ash 21. Protein 22.Decortication per cent 23.crude fibre 24.fat 25.Uric acid 26.acid 27.Melamine 28.Total Aflatoxin 29.Aflatoxin B1 30.Lead 31.Copper			Shrivelled grain
22.Decortication per cent 23.crude fibre 24.fat 25.Uric acid 26.acid 27.Melamine 28.Total Aflatoxin 29.Aflatoxin B1 30.Lead 31.Copper			
cent 23.crude fibre 24.fat 25.Uric acid 26.acid 27.Melamine 28.Total Aflatoxin 29.Aflatoxin B1 30.Lead 31.Copper			21. Protein
cent 23.crude fibre 24.fat 25.Uric acid 26.acid 27.Melamine 28.Total Aflatoxin 29.Aflatoxin B1 30.Lead 31.Copper			22.Decortication per
24.fat 25.Uric acid 26.acid 27.Melamine 28.Total Aflatoxin 29.Aflatoxin B1 30.Lead 31.Copper			
25.Uric acid 26.acid 27.Melamine 28.Total Aflatoxin 29.Aflatoxin B1 30.Lead 31.Copper			23.crude fibre
26.acid 27.Melamine 28.Total Aflatoxin 29.Aflatoxin B1 30.Lead 31.Copper			24.fat
27.Melamine 28.Total Aflatoxin 29.Aflatoxin B1 30.Lead 31.Copper			25.Uric acid
28.Total Aflatoxin 29.Aflatoxin B1 30.Lead 31.Copper			26.acid
29.Aflatoxin B1 30.Lead 31.Copper			27.Melamine
30.Lead 31.Copper			
31.Copper			
31.Copper 32.Arsenic			30.Lead
32.Arsenic			31.Copper
			32.Arsenic
33.Tin			33.Tin
34.Cadmium			34.Cadmium
35.Mercury			35.Mercury
36.Methyl mercury			

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		37.Pesticides- 233*
350	6. Brown rice (dehusked) (2.4.6.24)	 Moisture organic extraneous matter Inorganic extraneous matter Impurities of animal origin Weevilled kernels Heat – Damaged Kernels Immature Kernels Chalky Kernels Uric acid Melamine Total Aflatoxin Aflatoxin B1 Lead Copper
357	7. Milled rice (2.4.6.24)	15.Arsenic 16.Tin 17.Cadmium 18.Mercury 19.Methyl mercury 20.Pesticides- 233* 1. Moisture 2. organic extraneous matter 3. Inorganic extraneous matter
		4. Impurities of animal origin

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

T	1	1				
				5. Weevilled		
					Damage	ed
				Kernels		
				7. Kernels	with P	'in
				point		
				8. Immature		
				Chalky Ke	ernels	
				10.Uric acid		
				11.Melamine		
				12.Total Afla	toxin	
				13.Aflatoxin	B1	
				14.Lead		
				15.Copper		
				16.Arsenic		
				17.Tin		
				18.Cadmium		
				19.Mercury		
				20.Methyl me	ercury	
				21.Pesticides	- 233*	
		358.	Parboiled brown (dehusked) rice (brown rice of	1. Moisture	;	
		350.	parboiled paddy) (2.4.6.24)	2. organic	extraneou	us
			paroonea paday) (2. 110.2 1)	matter		
				3. Inorganic	extraneou	us
				matter		
				4. Impurities	of anima	ıal
				origin		
				5. Weevilled	kernels	
				6. Heat –	Damage	ed
				Kernels	J	
				7. Immature	Kernels	
				8. Uric acid		
				9. Melamine		

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		10.Total Aflatoxin 11.Aflatoxin B1 12.Lead 13.Copper 14.Arsenic 15.Tin 16.Cadmium 17.Mercury 18.Methyl mercury 19.Pesticides- 233*
359.	Milled parbolied rice (2.4.6.24)	 Moisture organic extraneous matter Inorganic extraneous matter Impurities of animal origin Weevilled kernels Heat – Damaged Kernels Kernels with Pin point Immature Kernels Chalky Kernels Uric acid Melamine Total Aflatoxin Aflatoxin B1 Copper Arsenic Tin

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		10 C- 1
		18.Cadmium
		19.Mercury
		20.Methyl mercury
		21.Pesticides- 233*
360.	Chia seeds (2.4.6.25)	1. Moisture
	,	2. Extraneous matters-
		mineral matter
		3. Extraneous matters-
		impurities of animal
		origin
		4. Other edible grains
		5. Damaged grains
		6. 1000 grain mass
		7. Acidity of extracted
		fat
		8. Uric acid
		9. Melamine
		10.Total Aflatoxin
		11.Aflatoxin B1
		12.Lead
		13.Copper
		14.Arsenic
		15.Tin
		16.Cadmium
		17.Mercury
		18.Methyl mercury
		19.Pesticides- 233*
361.	Maize starch (2.4.7)	No added colour
		2. No added flavours
		3. Other chemicals
		4. Free from dirt
		5. Free from insects

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	-	6 E 6 1
		6. Free from larvae
		7. Free from impurities
		8. Free from other
		extraneous matter
		9. Moisture
		10.Total ash
		11.Acid Insoluble ash
		12.Alcoholic acidity
		13.Starch content
		14.pH
		15.Sulphur Dioxide
		16.Uric Acid
		17.Melamine
		18.Total Aflatoxin
		19.Aflatoxin B1
		20.Lead
		21.Copper
		22.Arsenic
		23.Tin
		24.Cadmium
		25.Mercury
		26.Methyl mercury
	362. Corn flakes (2.4.8)	1. Free from dirt
	(2. 110)	2. Free from insects
		3. Free from larvae
		4. Free from impurities
		5. Free from any other
		extraneous matter
		6. Moisture
		7. Total ash
		8. Ash insoluble in
		dilute HCl

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	363. Custard powder (2.4.9)	9. Alcoholic acidity 10.Enterobacteriaceae count 11.Salmonella 12.Listeria monocytogenes 13.Melamine 14.Total Aflatoxin 15.Aflatoxin B1 16.Lead 17.Copper 18.Arsenic 19.Tin 20.Cadmium 21.Mercury 22.Methyl mercury 1. Free from any other foreign matter 2. Free from fermented and musty odour 4. Moisture 5. Total ash excluding added common salt 6. Ash insoluble in dilute HCl 7. Melamine
		6. Ash insoluble in dilute HCl

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

					13.Tin	
					14.Cadmium	
					15.Mercury	
					16.Methyl mercury	
	264 P	. 1 . (2.4.10.1			1. Free from dirt	
	364. Pa	asta products (2.4.10.1	1)		2. Free from insec	·t's
					larvae	13
					3. Free from impurition	ec
					4. Free from any oth	
					extraneous matter	ICI
					5. Moisture	
						in
					dilute HCl	111
					7. Enterobacteriaceae	بد
					count	<i>'</i>
					8. Salmonella	
					9. Melamine	
					10.Total Aflatoxin	
					11.Aflatoxin B1	
					12.Lead	
					13.Copper	
					14.Arsenic	
					15.Tin	
					16.Cadmium	
					17.Mercury	
					18.Methyl mercury	
	365. In:	stant noodle Fried	noodles	(not applied to	1. Free from	om
		asoning) (2.4.10.2)	nooures	(not applied to	undesirable taste	
					2. Free from dirt	
					3. Free from insec	t's
					larvae	
					4. Free from impurition	es

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		11.Total Aflatoxin
		12. Aflatoxin B1
		13.Lead
		14.Copper
		15.Arsenic
		16.Tin
		17.Cadmium
		18.Mercury
		19.Methyl mercury
	367. Malted milk food - without cocoa powder	1. No added starch
	(2.4.11.1)	(except starch
		natural to cocoa
		powder)
		2. No added non-milk
		fat
		3. No added
		preservative
		4. No added colour
		5. Moisture
		6. Total protein
		7. Total fat
		8. Total ash
		9. Acid insoluble ash
		(in diluted HCl)
		10.Solubility
		11.Test for starch
		12.Bacterial count
		13.Coliform count
		14.Enterobacteriaceae
		count
		15.Listeria
		monocytogenes
		monocytogenes

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	1			
				16.Melamine
				17.Total Aflatoxin
				18.Aflatoxin B1
				19.Lead
				20.Copper
				21.Arsenic
				22.Tin
				23.Cadmium
				24.Mercury
				25.Methyl mercury
		368.	Malted milk food - with cocoa powder (2.4.11.1)	1. No added starch
		300.	Waited fillik food - with cocoa powder (2.4.11.1)	(except starch
				natural to cocoa
				powder)
				2. No added non-milk
				fat
				3. No added
				preservative
				4. No added colour
				5. Moisture
				6. Total protein
				7. Total fat
				8. Total ash
				9. Acid insoluble ash
				(in diluted HCl)
				10.Solubility
				11.Cocoa powder
				12.Bacterial count
				13.Coliform count
				14. Yeast and mould
				count
				15.Salmonella and
L		1		13.Samionella anu

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	Shigella
	16.E.Coli
	17. Vibrio cholera and
	V.Paraheamolyticus
	18.Faecal streptococci
	and Staphylococcus
	aureas
	19.Enterobacteriaceae
	count
	20.Listeria
	monocytogenes
	21.Melamine
	22.Total Aflatoxin
	23.Aflatoxin B1
	24.Lead
	25.Copper
	26.Arsenic
	27.Tin
	28.Cadmium
	29.Mercury
	30.Methyl mercury
369. Malt based foods (malt food) (2.4.11.2)	1. Free from insect
	fragments
	2. Free from rat excreta
	3. Free from fungal
	infested grains or
	any other type of
	insect or fungal
	damage
	4. Moisture
	5. Total Protein
	6. Total ash

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		1			7 A -1.1 1
					7. Acid insoluble ash
					(in dilute HCl)
					8. Alcoholic Acidity
					9. Total plate count
					10.Coliform count
					11.Yeast and Mould
					Count
					12.E Coli
					13.Salmonella and
					Shigella
					14. Vibrio cholera and
					V.Paraheamolyticus
					15.Faecal streptococci
					and Staphylococcus
					aureas
					16.Melamine
					17.Total Aflatoxin
					18.Aflatoxin B1
					19.Lead
					20.Copper
					21.Arsenic
					22.Tin
					23.Cadmium
					24.Mercury
					25.Methyl mercury
		370. N	Ialt extract (Type 1, 2 & 3) (2.4	11.3)	1. Free from any
		370. IV	ian extract (1 ype 1, 2 & 3) (2.4	.11.3)	adulterants
					2. Free from off-odour
					3. Free from foreign
					flavor
					4. Free from impurities
					5. Density at 20°C
<u> </u>		1			5. Delibity at 20 C

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

37	71. Formulated supplements for children (2.4.11.4)	6. Refractive Index at 20°C 7. Total solids 8. Reducing sugar 9. Crude protein 10. Test for starch 11. Melamine 12. Total Aflatoxin 13. Aflatoxin B1 14. Lead 15. Copper 16. Arsenic 17. Tin 18. Cadmium 19. Mercury 20. Methyl mercury 1. Docosahexaenoic Acid (DHA) 2. Arachidonic Acid (ARA) 3. Ratio of ARA:DHA 4. Energy from added sugar 5. Vitamin A 6. Vitamin D 7. Vitamin E 8. Vitamin K 9. Vitamin C 10. Thiamine 11. Riboflavin 12. Niacin equivalent
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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	ı	I I	1
			Folic acid
			Pantothenic acid
			Vitamin B12
		17.	Choline
		18.	Biotin
		19.	Chloride
		20.	Calcium
		21.	Phosphorous
			Magnesium
		23.	Sodium
			Potassium
		25.	Iron
		26.	Iodine
		27.	Copper
			Zinc
			Manganese
		30.	Selenium
			Inositol
		32.	Taurine
		33.	Essential amino
			acids
			Energy
			PDCAAS
			Moisture
			Fat
			Total ash
			Aerobic Plate Count
			Coliform Count
		41.	Staphylococcus
			aureus (Coagulase
			positive)
		42.	Yeast and Mold
			Page 222 of

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			Count
			43. Escherichia coli
			44. Salmonella sp.
			45. Listeria
			monocytogenes
			46. Bacillus cereus
			47. Sulphite Reducing
			Clostridia
			48. Melamine
			49. Total Aflatoxin
			50. Aflatoxin B1
			51. Lead
			52. Copper
			53. Arsenic
			54. Tin
			55. Cadmium
			56. Mercury
	<u> </u>		57. Methyl mercury
		372. Rolled/flaked oats (2.4.12A)	1. Free from added
		` ,	colours,
			2. Free from rancidity
			3. Free from flavoring
			Agents
			4. Moisture
			5. Ash insoluble in
			dilute HCl
			6. Protein content
			7. Crude Fibre
			8. Alcoholic acidity
			9. Uric Acid
			10.Enterobacteriaceae
			count

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

Ţ		1		 44.0.1
				11.Salmonella
				12.Listeria
				monocytogenes
				13.Melamine
				14.Total Aflatoxin
				15. Aflatoxin B1
				16.Lead
				17.Copper
				18. Arsenic
				19.Tin
				20.Cadmium
				21.Mercury
				22.Methyl mercury
	Ī	373.	Products containing oats (2.4.12B)	1. Moisture
		373.	1 Toddets containing outs (2.4.12b)	2. Ash insoluble in
				dilute HCl
				3. Alcoholic acidity
				4. Uric Acid
				5. Enterobacteriaceae
				count
				6. Salmonella
				7. Listeria
				monocytogenes
				8. Melamine
				9. Total Aflatoxin
				10.Aflatoxin B1
				11.Lead
				12.Copper
				13. Arsenic
				14.Tin
				15.Cadmium
				16.Mercury
<u> </u>		1		10.1vicioui y

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		17.Methyl mercury
374.	Solvent extract soya flour (2.4.13.1)	1. Free from rancid
	2	2. Free from
		objectionable odour
		3. Free from
		extraneous matter
		4. Free from insects
		5. Free from fungus
		6. Free from rodent
		hair
		7. Free from excreta
		8. Free from added
		colour
		9. Free from added
		flavor
		10.Moisture 11.Total ash
		12. Ash insoluble in
		dilute HCl
		13.Protein
		14.Crude fibre
		15.Fat
		16.Hexane
		17. Total bacterial count
		18.Coliform bacteria
		19.Salmonella
		20.Melamine
		21.Total Aflatoxin
		22. Aflatoxin B1
		23.Lead
		24.Copper
		25.Arsenic

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

27. Cadmium 28. Mercury 29. Methyl mercury 29. Methyl mercury 29. Methyl mercury 29. Methyl mercury 37. Solvent extracted groundnut flour (2.4.13.2) 1. Free from rancid 2. Free from objectionable odour 3. Free from extraneous matter 4. Free from insects 5. Free from fungus 6. Free from rodent hair 7. Free from excreta 8. Free from added colour 9. Free from added flavor 10. Moisture 11. Total ash 12. Ash insoluble in dilute HCl 13. Protein 14. Crude fibre 15. Fat 16. Hexane 17. Total bacterial count					Ţ	26.Tin	
28.Mercury 29.Methyl mercury 375. Solvent extracted groundnut flour (2.4.13.2) 1. Free from rancid 2. Free from objectionable odour 3. Free from insects 5. Free from fungus 6. Free from rodent hair 7. Free from excreta 8. Free from added colour 9. Free from added flavor 10.Moisture 11.Total ash 12.Ash insoluble in dilute HCl 13.Protein 14.Crude fibre 15.Fat 16.Hexane 17.Total bacterial count							
375. Solvent extracted groundnut flour (2.4.13.2) 1. Free from rancid 2. Free from objectionable odour 3. Free from insects 5. Free from fungus 6. Free from fungus 6. Free from added colour 9. Free from added flavor 10.Moisture 11.Total ash 12.Ash insoluble in dilute HCl 13.Protein 14.Crude fibre 15.Fat 16.Hexane 17.Total bacterial count							
375. Solvent extracted groundnut flour (2.4.13.2) 1. Free from rancid 2. Free from objectionable odour 3. Free from extraneous matter 4. Free from insects 5. Free from fungus 6. Free from rodent hair 7. Free from excreta 8. Free from added colour 9. Free from added flavor 10. Moisture 11. Total ash 12. Ash insoluble in dilute HCl 13. Protein 14. Crude fibre 15. Fat 16. Hexane 17. Total bacterial count							
2. Free from objectionable odour 3. Free from extraneous matter 4. Free from insects 5. Free from rodent hair 7. Free from excreta 8. Free from added colour 9. Free from added flavor 10.Moisture 11.Total ash 12.Ash insoluble in dilute HCl 13.Protein 14.Crude fibre 15.Fat 16.Hexane 17.Total bacterial count							
2. Free from objectionable odour 3. Free from extraneous matter 4. Free from insects 5. Free from fungus 6. Free from rodent hair 7. Free from excreta 8. Free from added colour 9. Free from added flavor 10.Moisture 11. Total ash 12. Ash insoluble in dilute HCl 13. Protein 14. Crude fibre 15. Fat 16. Hexane 17. Total bacterial count		37	75. S	olvent extracted ground	dnut flour (2.4.13.2)		id
3. Free from extraneous matter 4. Free from insects 5. Free from fungus 6. Free from rodent hair 7. Free from excreta 8. Free from added colour 9. Free from added flavor 10.Moisture 11.Total ash 12.Ash insoluble in dilute HCl 13.Protein 14.Crude fibre 15.Fat 16.Hexane 17.Total bacterial count				<i>8</i>	(,	2. Free	from
3. Free from extraneous matter 4. Free from insects 5. Free from fungus 6. Free from rodent hair 7. Free from excreta 8. Free from added colour 9. Free from added flavor 10.Moisture 11.Total ash 12.Ash insoluble in dilute HCl 13.Protein 14.Crude fibre 15.Fat 16.Hexane 17.Total bacterial count						objectionable of	odour
4. Free from insects 5. Free from fungus 6. Free from rodent hair 7. Free from excreta 8. Free from added colour 9. Free from added flavor 10.Moisture 11.Total ash 12.Ash insoluble in dilute HCl 13.Protein 14.Crude fibre 15.Fat 16.Hexane 17.Total bacterial count							
5. Free from fungus 6. Free from rodent hair 7. Free from excreta 8. Free from added colour 9. Free from added flavor 10.Moisture 11.Total ash 12.Ash insoluble in dilute HCl 13.Protein 14.Crude fibre 15.Fat 16.Hexane 17.Total bacterial count						extraneous mat	ter
6. Free from rodent hair 7. Free from excreta 8. Free from added colour 9. Free from added flavor 10.Moisture 11.Total ash 12.Ash insoluble in dilute HCl 13.Protein 14.Crude fibre 15.Fat 16.Hexane 17.Total bacterial count							
6. Free from rodent hair 7. Free from excreta 8. Free from added colour 9. Free from added flavor 10.Moisture 11.Total ash 12.Ash insoluble in dilute HCl 13.Protein 14.Crude fibre 15.Fat 16.Hexane 17.Total bacterial count						5. Free from fung	us
7. Free from excreta 8. Free from added colour 9. Free from added flavor 10.Moisture 11.Total ash 12.Ash insoluble in dilute HCl 13.Protein 14.Crude fibre 15.Fat 16.Hexane 17.Total bacterial count						6. Free from	rodent
8. Free from added colour 9. Free from added flavor 10.Moisture 11.Total ash 12.Ash insoluble in dilute HCl 13.Protein 14.Crude fibre 15.Fat 16.Hexane 17.Total bacterial count						hair	
colour 9. Free from added flavor 10.Moisture 11.Total ash 12.Ash insoluble in dilute HCl 13.Protein 14.Crude fibre 15.Fat 16.Hexane 17.Total bacterial count						7. Free from exci	reta
9. Free from added flavor 10.Moisture 11.Total ash 12.Ash insoluble in dilute HCl 13.Protein 14.Crude fibre 15.Fat 16.Hexane 17.Total bacterial count						8. Free from	added
flavor 10.Moisture 11.Total ash 12.Ash insoluble in dilute HCl 13.Protein 14.Crude fibre 15.Fat 16.Hexane 17.Total bacterial count						colour	
10.Moisture 11.Total ash 12.Ash insoluble in dilute HCl 13.Protein 14.Crude fibre 15.Fat 16.Hexane 17.Total bacterial count						9. Free from	added
11.Total ash 12.Ash insoluble in dilute HCl 13.Protein 14.Crude fibre 15.Fat 16.Hexane 17.Total bacterial count						flavor	
12.Ash insoluble in dilute HCl 13.Protein 14.Crude fibre 15.Fat 16.Hexane 17.Total bacterial count						10.Moisture	
dilute HCl 13.Protein 14.Crude fibre 15.Fat 16.Hexane 17.Total bacterial count						11.Total ash	
13.Protein 14.Crude fibre 15.Fat 16.Hexane 17.Total bacterial count						12.Ash insolubl	e in
14.Crude fibre 15.Fat 16.Hexane 17.Total bacterial count						dilute HCl	
15.Fat 16.Hexane 17.Total bacterial count						13.Protein	
16.Hexane 17.Total bacterial count						14.Crude fibre	
16.Hexane 17.Total bacterial count						15.Fat	
						16.Hexane	
						17.Total bacterial	count
10.Comorni ductoria						18.Coliform bacte	ria
19.Salmonella							
20.Melamine							
21.Total Aflatoxin						21.Total Aflatoxir	ı
22. Aflatoxin B1							

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		23.Lead
		24.Copper
		25.Arsenic
		26.Tin
		27.Cadmium
		28.Mercury
		29.Methyl mercury
376.	Solvent extracted sesame flour (2.4.13.3)	1. Free from rancid
370.	Solvent extracted sesame flour (2.4.15.5)	2. Free from
		objectionable odour
		3. Free from
		extraneous matter
		4. Free from insects
		5. Free from fungus
		6. Free from rodent
		hair
		7. Free from excreta
		8. Free from added
		colour
		9. Free from added
		flavor
		10.Moisture
		11.Total ash
		12.Ash insoluble in
		dilute HCl
		13.Protein
		14.Crude fibre
		15.Fat
		16.Oxalic acid
		17.Hexane
		18. Total bacterial count
		19.Coliform bacteria
		17.Comorm bacteria

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

T	20.01.11
	20.Salmonella
	21.Melamine
	22.Total Aflatoxin
	23.Aflatoxin B1
	24.Lead
	25.Copper
	26.Arsenic
	27.Tin
	28.Cadmium
	29.Mercury
	30.Methyl mercury
377. Solvent extracted coconut flour (2.4.13.4)	1. Free from mould
2	2. Free from rancid
	3. Free from
	objectionable odour
	4. Free from
	extraneous matter
	5. Free from insects
	6. Free from fungus
	7. Free from rodent
	hair
	8. Free from excreta
	9. Free from added
	colour
	10.Free from added
	flavor
	11.Moisture
	12.Total ash
	13.Ash insoluble in
	dilute HCl
	14.Protein
	15.Crude fibre

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		16.77
		16.Fat
		17.Hexane
		18.Total bacterial count
		19.Coliform bacteria
		20.Salmonella
		21.Melamine
		22.Total Aflatoxin
		23.Aflatoxin B1
		24.Lead
		25.Copper
		26.Arsenic
		27.Tin
		28.Cadmium
		29.Mercury
		30.Methyl mercury
	378. Solvent Extracted Cotton Seed Flour (2.4.13.5)	1. Free from mould
		2. Free from rancid
		3. Free from
		objectionable odour
		4. Free from
		extraneous matter
		5. Free from insects
		6. Free from fungus
		7. Free from rodent
		hair
		8. Free from excreta
		9. Free from added
		colour
		10.Free from added
		flavor
		11.Moisture
		12.Total ash

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	10 1 1 1 1 1
	13.Ash insoluble in
	dilute HCl
	14.Crude Protein
	15.Available lysine
	16.Crude fibre
	17.Free gossypol
	18.Total gossypol
	19.Fat
	20.Hexane
	21.Total bacterial count
	22.Coliform bacteria
	23.Salmonella
	24.Melamine
	25.Total Aflatoxin
	26.Aflatoxin B1
	27.Lead
	28.Copper
	29. Arsenic
	30.Tin
	31.Cadmium
	32.Mercury
	33.Methyl mercury
379. Arrowroot (2.4.14.1)	1. Melamine
377. Intowioot (2.11111)	2. Total Aflatoxin
	3. Aflatoxin B1
	4. Lead
	5. Copper
	6. Arsenic
	7. Tin
	8. Cadmium
	9. Mercury
	10.Methyl mercury

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	380. Tapioca Sago (2.4.14.2)	1.	Free from insect
	Transaction of the state of the		infestation
		2.	Free from live and
			dead insects
		3.	Free from dirt
		4.	Free from
			extraneous matter
		5.	Free from visible
		1	mould growth
		6.	Moisture
		7.	Total Ash
		8.	Acid insoluble ash
		9.	Starch
		10.	Protein
		11.	Crude fibre
		12.	pH of aqueous
		1	extract
		13.	Colour of
		1	gelatinized alkaline
			paste in the
			porcelain on the
		1	lovibond scale not
		1	deeper than
		14.	Sulphur Dioxide
			content
			Colouring matter
			Melamine
			Total Aflatoxin
			Aflatoxin B1
			Hydrocyanic acid
			Lead
		21.	Copper

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		22. Arsenic
		23. Tin
		24. Cadmium
		25. Mercury
		26. Methyl mercury
	381. Palm Sago starch (2.4.14.2)	1. Free from insect
	2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2 2	infestation
		2. Free from live and
		dead insects
		3. Free from dirt
		4. Free from
		extraneous matter
		5. Free from visible
		mould growth
		6. Moisture
		7. Total Ash
		8. Acid insoluble ash
		9. Starch
		10. Protein
		11. Crude fibre
		12. pH of aqueous
		extract
		13. Colour of
		gelatinized alkaline
		paste in the
		porcelain on the
		lovibond scale not
		deeper than
		14. Sulphur Dioxide
		content
		15. Colouring matter
		16. Melamine

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

				17. Total Aflatoxin 18. Aflatoxin B1
				19. Hydrocyanic acid
				20. Lead
				21. Copper
				22. Arsenic
				23. Tin
				24. Cadmium
				25. Mercury
				26. Methyl mercury
		382.	Biscuit (2.4.15.1)	1. Ash insoluble in dilute HCl
				2. Acidity of extracted
				fat (as oleic acid)
				3. Enterobacteriaceae
				count
				4. Salmonella
				5. Listeria
				monocytogenes
				6. Melamine
				7. Total Aflatoxin
				8. Aflatoxin B1
				9. Lead
				10. Copper
				11. Arsenic
				12. Tin
				13. Cadmium
				14. Mercury
	<u> </u>			15. Methyl mercury
		383.	Bread and bread type products (2.4.15.2)	1. Trehalose
				2. Alcoholic acidity
				3. Acidity of extracted

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T		6 . 1
		fat as oleic acid
		4. Ash insoluble in
		dilute HCl
		5. Free from dirt
		6. Free from insect and
		insect fragments
		7. Free from larvae
		8. Free from rodent
		hairs
		9. Enterobacteriaceae
		count
		10. Salmonella
		11. Listeria
		monocytogenes
		12. Melamine
		13. Total Aflatoxin
		14. Aflatoxin B1
		15. Lead
		16. Copper
		17. Arsenic
		18. Tin
		19. Cadmium
		20. Mercury
		21. Methyl mercury
	384. Fortified Cereal Products	In addition to the
	304. I offined Cereal Froducts	specific quality & safety
		parameters of concerned
		products, following
		nutrients-
		1. Iron
		2. Folic acid
		3. Vitamin B12

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							4. Zinc5. Vitamin A6. Thiamine7. Riboflavin8. Niacin9. Pyridoxine
	385.	Fortified b	akery war	es			In addition to the specific quality & safety parameters of concerned products, following nutrients- 1. Iron 2. Folic acid 3. Vitamin B12 4. Zinc 5. Vitamin A 6. Thiamine 7. Riboflavin 8. Niacin 9. Pyridoxine
	386.	Expeller (2.4.16.1)	Pressed	Edible	Groundnut	Flour	 Free from insect or fungal infestation Free from objectionable odour Free from rancid taste No added flavor No added colour No added extraneous matter Free from castor husk

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Ţ		0 7 0 1
		8. Free from mahua
		oilcake
		9. Moisture
		10.Total ash
		11.Ash insoluble in
		dilute HCI
		12.Protein
		13.Crude fibre
		14.Fat
		15.Acid value of
		extracted fat
		16.Melamine
		17.Total Aflatoxin
		18.Aflatoxin B1
		19.Lead
		20.Copper
		21.Arsenic
		22.Tin
		23.Cadmium
		24.Mercury
		25.Methyl mercury
		26.Pesticides- 233*
387.	Bajra Flour (Pearl Millet Flour) (2.4.17)	1. Free from abnormal
	3	flavours
		2. Free from odours
		3. Free from living
		insects
		4. Free from filth
		(impurities of animal
		origin including
		dead insects)
		5. Moisture

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

388.	Jowar Flour (Sorghum Flour) (2.4.18)	6. Acid Insoluble Ash 7. Protein 8. Fat 9. Crude Fibre 10.Alcoholic acidity 11.Particle Size 12.Uric acid 13.Melamine 14.Total Aflatoxin 15.Aflatoxin B1 16.Lead 17.Copper 18.Arsenic 19.Tin 20.Cadmium 21.Mercury 22.Methyl mercury 23.Pesticides- 233* 1. Free from abnormal flavours 2. Free from living insorts
388.	Jowar Flour (Sorghum Flour) (2.4.18)	19.Tin 20.Cadmium 21.Mercury 22.Methyl mercury 23.Pesticides- 233* 1. Free from abnormal
		 Free from odours Free from living insects Free from filth (impurities of animal origin including
		dead insects) 5. Moisture 6. Acid Insoluble Ash 7. Protein 8. Crude Fat 9. Alcoholic acidity

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	1	T		
				10.Particle Size
				11.Uric acid
				12.Melamine
				13.Total Aflatoxin
				14.Aflatoxin B1
				15.Lead
				16.Copper
				17.Arsenic
				18.Tin
				19.Cadmium
				20.Mercury
				21.Methyl mercury
				22.Pesticides- 233*
			389. Soybean (2.4.19)	1. Free from mould
			365. Boyocan (2.1.15)	2. Free from musty
				odour
				3. Free from non-edible
				seeds
				4. Free from toxic
				seeds
				5. Moisture
				6. Extraneous Matter
				7. Organic matter
				8. Inorganic matter
				9. Other edible grains
				10.Immature, Shriveled
				and green seeds
				11.Weevilled Seeds by
				count
				12.Damaged or split or
				cracked seed
				13.Oil content
L	1			

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390. 391. 392. 393.	Soy protein products (2.4.20)- Soy protein flour Soy protein concentrate Soy protein isolate Whole maize (corn) flour (2.4.21)	14.Acid Value of extracted oil 15.Uric acid 16.Melamine 17.Total Aflatoxin 18.Aflatoxin B1 19.Lead 20.Copper 21.Arsenic 22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury 26.Pesticides- 233* 1. Moisture 2. Crude Protein 3. Total Ash 4. Crude Fibre 5. Melamine 6. Total Aflatoxin 7. Aflatoxin B1 8. Lead 9. Copper 10.Arsenic 11.Tin 12.Cadmium 13.Mercury 14.Methyl mercury 1. Free from abnormal flayours
	(flavours 2. Free from odours 3. Free from living

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			insects
			4. Free from filth
			(impurities of animal
			origin, including
			dead insects)
			5. Moisture
			6. Ash
			7. Protein
			8. Crude Fat
			9. Particle size
			10.Melamine
			11.Total Aflatoxin
			12.Aflatoxin B1
			13.Lead
			14.Copper
			15.Arsenic
			16.Tin
			17.Cadmium
			18.Mercury
			19.Methyl mercury
			20.Pesticides- 233*
	395.	Wheat Protein Products including Wheat Gluten	1. Moisture
		(2.4.22)	2. Crude Protein
			3. Total Ash
			4. Melamine
			5. Total Aflatoxin
			6. Aflatoxin B1
			7. Lead
			8. Copper
			9. Arsenic
			10.Tin
			11.Cadmium

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			12 Maraury
			12.Mercury
			13.Methyl mercury
	396.	Durum Wheat Semolina (2.4.23)	1. Moisture
	397.	Whole durum wheat semolina (2.4.23)	2. Total ash
			3. Acid Insoluble Ash
			4. Protein
			5. Alcoholic acidity
			6. Particle Size
			7. Uric acid
			8. Melamine
			9. Total Aflatoxin
			10.Aflatoxin B1
			11.Lead
			12.Copper
			13.Arsenic
			14.Tin
			15.Cadmium
			16.Mercury
			17.Methyl mercury
			18.Pesticides- 233*
	398.	Degermed Maize (Corn) Meal (2.4.24)	1. Free from mould
	399.	Degermed Maize (Corn) Grits (2.4.24)	2. Free from abnormal
	399.	Degermed Waize (Corn) Orns (2.4.24)	flavours
			3. Free from odours
			4. Free from living
			insects
			5. Free from filth
			(impurities of animal
			origin, including
			dead insects)
			6. Moisture
			7. Ash
			1. ASII

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		1
		8. Protein
		9. Crude fat
		10.Particle Size
		11.Melamine
		12.Total Aflatoxin
		13.Aflatoxin B1
		14.Lead
		15.Copper
		16.Arsenic
		17.Tin
		18.Cadmium
		19.Mercury
		20.Methyl mercury
	400. Couscous (2.4.25)	1. Moisture
	100. Couscous (2.1.23)	2. Ash
		3. Granularity
		4. Melamine
		5. Total Aflatoxin
		6. Aflatoxin B1
		7. Lead
		8. Copper
		9. Arsenic
		10.Tin
		11.Cadmium
		12.Mercury
		13.Methyl mercury
	401. Tempe (2.4.26)	1. Moisture
	T (-111-2)	2. Protein
		3. Fat
		4. Crude fiber
		5. Urease Index Value
		6. Melamine

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8. Aflatoxin B1 9. Lead 10.Copper 11.Arsenic 12.Tin 13.Cadmium 14.Mercury 15.Methyl mercury 15.Methyl mercury 15.Methyl mercury 15.Methyl mercury 15.Methyl mercury 15.Methyl mercury 16.Methyl mercury 17.Methyl mercury 18.Methyl mercury 18.Methyl mercury 19. Melamine 19. Total Ash 19. Crude Fiber 10. Total Aflatoxin B1 12. Lead 13. Copper 14. Arsenic 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury 18. Methyl mercury 18. Methyl mercury 18. Methyl mercury 18. Free from off flavours 19. Free flavours 19. Free flavours 19.	 1				
9. Lead 10.Copper 11. Arsenic 12. Tin 13. Cadmium 14. Mercury 15. Methyl mercury 15. Methyl mercury 16. Acid Insoluble Ash 17. Texane 19. Crude Fiber 10. Crude Fiber 10. Acid Insoluble Ash 10. Total Aflatoxin 11. Aflatoxin B1 12. Lead 13. Copper 14. Arsenic 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury 18. Methyl mercury 19. Methyl mercury 11. Arsenic 11. Free from off flavours 11. Free from Off flavours 11. Free from Off flavours 12. Free from Off flavours 13. Free from Off flavours 14. Free from Off flavours 15. Free from Off flavours 16. Free from Off flavours 17. Free from Off flavours 18. Free from Off flavours					7. Total Aflatoxin
10.Copper 11.Arsenic 12.Tin 13.Cadmium 14.Mercury 15.Methyl mercury 15.Methyl mercury 15.Methyl mercury 16. Methyl mercury 17. Methyl mercury 17. Methyl mercury 18. Methyl mercury 19. Methyl me					8. Aflatoxin B1
11.Arsenic 12.Tin 13.Cadmium 14.Mercury 15.Methyl mercury 15.Methyl mercury 15.Methyl mercury 15.Methyl mercury 15.Methyl mercury 16.Methyl mercury 17.Methyl mercury 17.Methyl mercury 17.Methyl mercury 18.Methyl mercur					9. Lead
11. Arsenic 12. Tin 13. Cadmium 14. Mercury 15. Methyl mercury 15. Methyl mercury 15. Methyl mercury 16. Moisture 17. Protein 17. Protein 18. Protein 19. Protei					10.Copper
13.Cadmium 14.Mercury 15.Methyl mercury 16.Methyl mercury 17.Methyl mercury 17.Methyl mercury 18.Methyl mercury					
14.Mercury 15.Methyl mercury 15.Methyl mercury 15.Methyl mercury 15.Methyl mercury 15.Methyl mercury 15.Methyl mercury 16.Methyl mercury 17.Methyl mercury 18.Methyl mercury 18.Methyl mercury 19. Methyl mercury 19.					12.Tin
14.Mercury 15.Methyl mercury 15.Methyl mercury 15.Methyl mercury 15.Methyl mercury 15.Methyl mercury 15.Methyl mercury 16.Methyl mercury 17.Methyl mercury 18.Methyl mercury 18.Methyl mercury 19. Methyl mercury 19.					13.Cadmium
15.Methyl mercury 1. Moisture 2. Protein 3. Fat 4. Total Ash 5. Crude Fiber 6. Acid Insoluble Ash 7. Hexane 8. Urease Index Value 9. Melamine 10. Total Aflatoxin 11. Aflatoxin B1 12. Lead 13. Copper 14. Arsenic 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury 18. Methyl mercury 18. Methyl mercury 18. Methyl mercury 18. Tree from off flavours 2. Free from Odours 3. Free from filth 3. Free from filth 3. Free from filth 3. Free from filth 403. Sago flour (2.4.28) 403. Free from filth 404.27 405. Free from filth 405.27					
402. Textured Soy Protein (Soy Bari or Soy Chunks or Soy Granules) (2.4.27) 1. Moisture 2. Protein 3. Fat 4. Total Ash 5. Crude Fiber 6. Acid Insoluble Ash 7. Hexane 8. Urease Index Value 9. Melamine 10. Total Aflatoxin 11. Aflatoxin B1 12. Lead 13. Copper 14. Arsenic 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury 18. Methyl mercury 18. Methyl mercury 18. Methyl mercury 18. Tree from off flavours 2. Free from Odours 3. Free from filth 4. Total Ash 5. Crude Fiber 5.					
Soy Granules) (2.4.27) 2. Protein 3. Fat 4. Total Ash 5. Crude Fiber 6. Acid Insoluble Ash 7. Hexane 8. Urease Index Value 9. Melamine 10. Total Aflatoxin 11. Aflatoxin B1 12. Lead 13. Copper 14. Arsenic 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury 403. Sago flour (2.4.28) 1. Free from off flavours 2. Free from Odours 3. Free from filth		1	402 7	Textured Sov Protein (Sov Bari or Sov Chunks or	
3. Fat 4. Total Ash 5. Crude Fiber 6. Acid Insoluble Ash 7. Hexane 8. Urease Index Value 9. Melamine 10. Total Aflatoxin 11. Aflatoxin B1 12. Lead 13. Copper 14. Arsenic 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury 18. Methyl mercury 11. Free from off flavours 2. Free from Odours 3. Free from filth					
4. Total Ash 5. Crude Fiber 6. Acid Insoluble Ash 7. Hexane 8. Urease Index Value 9. Melamine 10. Total Aflatoxin 11. Aflatoxin B1 12. Lead 13. Copper 14. Arsenic 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury 18. Methyl mercury 2. Free from Off flavours 2. Free from Odours 3. Free from filth				30y Granutes) (2.4.27)	
5. Crude Fiber 6. Acid Insoluble Ash 7. Hexane 8. Urease Index Value 9. Melamine 10. Total Aflatoxin 11. Aflatoxin B1 12. Lead 13. Copper 14. Arsenic 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury 18. Methyl mercury 18. Methyl mercury 2. Free from Off flavours 2. Free from Odours 3. Free from filth					4. Total Ash
6. Acid Insoluble Ash 7. Hexane 8. Urease Index Value 9. Melamine 10. Total Aflatoxin 11. Aflatoxin B1 12. Lead 13. Copper 14. Arsenic 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury 18. Methyl mercury 19. Free from off flavours 2. Free from Odours 3. Free from filth					
8. Urease Index Value 9. Melamine 10. Total Aflatoxin 11. Aflatoxin B1 12. Lead 13. Copper 14. Arsenic 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury 18. Methyl mercury 2. Free from Off flavours 2. Free from Odours 3. Free from filth					6. Acid Insoluble Ash
9. Melamine 10. Total Aflatoxin 11. Aflatoxin B1 12. Lead 13. Copper 14. Arsenic 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury 18. Methyl mercury 2. Free from Off flavours 2. Free from Odours 3. Free from filth					7. Hexane
10. Total Aflatoxin 11. Aflatoxin B1 12. Lead 13. Copper 14. Arsenic 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury 18. Methyl mercury 19. Free from off flavours 20. Free from Odours 31. Free from filth					8. Urease Index Value
11. Aflatoxin B1 12. Lead 13. Copper 14. Arsenic 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury 403. Sago flour (2.4.28) 1. Free from off flavours 2. Free from Odours 3. Free from filth					9. Melamine
12. Lead 13. Copper 14. Arsenic 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury 403. Sago flour (2.4.28) 1. Free from off flavours 2. Free from Odours 3. Free from filth					10. Total Aflatoxin
13. Copper 14. Arsenic 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury 403. Sago flour (2.4.28) 1. Free from off flavours 2. Free from Odours 3. Free from filth					11. Aflatoxin B1
403. Sago flour (2.4.28) 14. Arsenic 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury 1 Free from off flavours 2 Free from Odours 3 Free from filth					12. Lead
403. Sago flour (2.4.28) 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury 1. Free from off flavours 2. Free from Odours 3. Free from filth					13. Copper
403. Sago flour (2.4.28) 16. Cadmium 17. Mercury 18. Methyl mercury 1. Free from off flavours 2. Free from Odours 3. Free from filth					14. Arsenic
403. Sago flour (2.4.28) 17. Mercury 18. Methyl mercury 1. Free from off flavours 2. Free from Odours 3. Free from filth					15. Tin
403. Sago flour (2.4.28) 18. Methyl mercury 1. Free from off flavours 2. Free from Odours 3. Free from filth					16. Cadmium
403. Sago flour (2.4.28) 18. Methyl mercury 1. Free from off flavours 2. Free from Odours 3. Free from filth					17. Mercury
403. Sago flour (2.4.28) 1. Free from off flavours 2. Free from Odours 3. Free from filth					
flavours 2. Free from Odours 3. Free from filth		4	403 5	Sago flour (2.4.28)	
3. Free from filth			.05.	5450 Hour (2.1.20)	flavours
					2. Free from Odours
					3. Free from filth
(impurities of animal					(impurities of animal

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

1		
		origin including
		insects)
		4. Free from other
		extraneous matters
		5. Moisture
		6. Ash Inorganic
		extraneous matter
		7. Acidity
		8. Starch content
		9. Crude fibre
		10. Particle size
		11. Melamine
		12. Total Aflatoxin
		13. Aflatoxin B1
		14. Hydrocyanic acid
		15. Lead
		16. Copper
		17. Arsenic
		18. Tin
		19. Cadmium
		20. Mercury
		21. Methyl mercury
	404. Wheat bran (2.4.29)	1. Free from musty
	1011 (1.112))	2. Free from stale
		odour or sourness
		3. Free from lumps
		4. Free from dirt
		5. Free from
		extraneous matter
		including metallic
		pieces
		6. Free from fungus or

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					insect infestation 7. Moisture
					8. Crude Protein
					9. Crude Fibre
					10. Acid Insoluble Ash
					11.Acid value
					12.Melamine
					13.Total Aflatoxin
					14.Aflatoxin B1
					15.Lead
					16.Copper
					17.Arsenic
					18.Tin
					19.Cadmium
					20.Mercury
	<u></u>				21.Methyl mercury
		405.	Plain soybean beverage (2.4.30.1)		1. Protein
		406.		peverages	2. Urease index value
			(2.4.30.1)		3. Melamine
		407.	Soybean based beverages (2.4.30.1)		4. Total Aflatoxin
					5. Aflatoxin B1
					6. Lead
					7. Copper
					8. Arsenic
					9. Tin
					10.Cadmium
					11.Mercury
					12.Methyl mercury
		408.	Semisolid soybean curd (2.4.30.2)		1. Moisture
		409.	Soybean curd (2.4.30.2)		2. Protein
		410.	Compressed soybean curd (2.4.30.3)		3. Urease index value
		411.	Dehydrated soybean curd film (2.4.30.4)		4. Melamine

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				5. Total Aflatoxin
				6. Aflatoxin B1
				7. Lead
				8. Copper
				9. Arsenic
				10.Tin
				11.Cadmium
				12.Mercury
				13.Methyl mercury
	41	112. T	Гоfu (2.4.30.5)	1. Moisture
	*	714. I	1014 (2.7.30.3)	2. Total Ash
				3. Protein
				4. Ash
				5. Crude fiber
				6. Titrable acidity
				7. Urease Index Value
				8. Melamine
				9. Total Aflatoxin
				10.Aflatoxin B1
				11.Lead
				12.Copper
				13.Arsenic
				14.Tin
				15.Cadmium
				16.Mercury
				17.Methyl mercury
	41	413. C	Cassava or Tapioca product (Gari) (2.4.31)	1. Free from abnormal
			Extra fine Cassava or Tapioca product (2.4.31)	flavours
			Fine Cassava or Tapioca product (2.4.31)	2. Free from odours
			Medium Cassava or Tapioca product (2.4.31)	3. Free from living
			Coarse Cassava or Tapioca product (2.4.31)	insects
			2 2	4. Moisture
 L.				:

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					5. Extraneous matter-
					mineral matter
					6. Extraneous matter-
					impurities of animal
					origin
					7. Total acidity
					8. Crude fiber
					9. Total Ash
					10. Acid insoluble ash in
					dilute HCl
					11.Particle
					12.Melamine
					13.Total Aflatoxin
					14.Aflatoxin B1
					15.Hydrocyanic acid
					16.Lead
					17.Copper
					18.Arsenic
					19.Tin
					20.Cadmium
					21.Mercury
	<u> </u>				22.Methyl mercury
		418. F	ine Edible Cassava or Tapioca Flour (2.4.32	()	1. Moisture
			oarse Edible Cassava or Tapioca Flour (2.4		2. Crude fiber
			1		3. Total ash
					4. Acid insoluble ash in
					dilute HCL
					5. Particle size
					6. Melamine
					7. Total Aflatoxin
					8. Aflatoxin B1
					9. Hydrocyanic acid

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	10.Lead
	11.Copper
	12.Arsenic
	13.Tin
	14.Cadmium
	15.Mercury
	16.Methyl mercury
	1. Free from insect
420. Roasted Bengal Gram Flour (Chana Sattu)	infestation
	2. Free from live and
	dead insects
	3. Free from insect
	fragments
	4. Free from mould or
	mites
	5. Free from larvae
	6. Free from rodent
	hair
	7. Free from excreta
	8. Free from fermented
	and musty odour
	9. Free from any
	objectionable odour
	10.Free from
	extraneous matter
	11.Free from any other
	adulterant
	12.Free from fungal
	contamination
	13.Moisture
	14. Acid insoluble ash
	15.Alcoholic acidity

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	1			160 1 61	1
				16.Crude fibre	
				17.Crude protein	
				18.Particle size	
				19.Uric acid	
				20.Melamine	
				21.Total Aflatoxi	in
				22.Aflatoxin B1	
				23.Lead	
				24.Copper	
				25.Arsenic	
				26.Tin	
				27.Cadmium	
				28.Mercury	
				29.Methyl mercu	ry
				30.Pesticides- 23	3*
		421. Rag	gi flour (2.4.34)	1. Free from	
		721. Kuş	51 Hour (2.4.54)	colouring mat	ter
				2. Free from flav	vouring
				substances	
				3. Free from mo	oulds
				4. Free from wee	evils
				5. Free from obt	noxious
				substances	
				6. Free	from
				discolouration	1
				7. Free from	other
				impurities	
				8. Moisture	
				9. Crude fiber	
				10.Crude protein	
				11.Acid insoluble	
				12.Particle Size	
L	L	L		==:1 thrule Size	

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 1	Т			
				13.Uric acid
				14.Melamine
				15.Total Aflatoxin
				16.Aflatoxin B1
				17.Lead
				18.Copper
				19.Arsenic
				20.Tin
				21.Cadmium
				22.Mercury
				23.Methyl mercury
				24.Pesticides- 233*
		422.	Breakfast cereal (2.4.35) [ready to eat or instant	1. Minimum amount of
		722.	cooking broken or flattened cereals]	whole grain
			cooking broken of flattened cereals	2. Free from insects
				3. Free from rodent
				excreta
				4. Free from other
				such foreign matters
				5. Moisture
				6. Acid insoluble ash in
				dilute HCl
				7. Enterobacteriaceae
				count
				8. Salmonella
				9. Listeria
				monocytogenes
				10. Melamine
				11. Total Aflatoxin
				12. Aflatoxin B1
				13. Lead
				14. Copper
				1 i. copper

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	1
	15. Arsenic
	16. Tin
	17. Cadmium
	18. Mercury
	19. Methyl mercury
423. Yellow pea powder (2.4.36)	1. No added colouring
423. Tellow pea powder (2.4.30)	matter
	2. No foreign
	ingredient
	3. Moisture
	4. Protein
	5. Acid Insoluble Ash
	6. Alcoholic Acidity
	7. Uric Acid
	8. Melamine
	9. Total Aflatoxin
	10.Aflatoxin B1
	11.Lead
	12.Copper
	13.Arsenic
	14.Tin
	15.Cadmium
	16.Mercury
	17.Methyl mercury
424. Multigrain flour (2.4.37)	1. Free from abnormal
424. Widingtum flour (2.4.37)	flavours
	2. Free from odours
	3. Free from living
	insects
	4. Free from visible
	mould
	5. Free from filth

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

T	Γ	1		1 (6	
				(impurities of an	
					uding
				dead insects)	
				6. Moisture	
				7. Acid Insoluble A	Ash
				8. Gluten	
				9. Protein	
				10.Total Dietary Fi	ber
				11.Alcoholic acidit	
				12.Particle size	•
				13.Urease activity	
				14.Uric acid	
				15.Melamine	
				16.Total Aflatoxin	
				17.Aflatoxin B1	
				18.Lead	
				19.Copper	
				20.Arsenic	
				21.Tin	
				22.Cadmium	
				23.Mercury	
				24.Methyl mercury	7
				25.Pesticides- 233*	k
		425. N	Mixed millet flour (2.4.38)	1. Free from abno	
		423.	whited filling (2.4.38)	flavours	
				2. Free from odour	rs
					living
				insects	8
					isible
				mould	
				5. Free from	filth
				(impurities of an	
 l		1		(Imparities of th	

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		origins, including
		dead insects)
		6. Moisture
		7. Acid Insoluble Ash
		8. Protein
		9. Total Dietary Fiber
		10. Alcoholic acidity
		11. Particle size
		12. Uric acid
		13. Melamine
		14. Total Aflatoxin
		15. Aflatoxin B1
		16. Lead
		17. Copper
		18. Arsenic
		19. Tin
		20. Cadmium
		21. Mercury
		22. Methyl mercury
		23. Pesticides- 233*
	426. Fortified multigrain atta	1. Free from abnormal
	č	flavours
		2. Free from odours
		3. Free from living
		insects
		4. Free from visible
		mould
		5. Free from filth
		(impurities of animal
		origins, including
		dead insects)
		6. Moisture

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8. Gluten 9. Protein 10. Total Dietary Fiber 11. Alcoholic acidity 12. Particle size 13. Urease activity 14. Uric acid 15. Iron 16. Folic acid 17. Vitamin B12 18. Zinc 19. Vitamin A 20. Thiamine 21. Riboflavin 22. Niacin 23. Pyridoxine 24. Content of wheat flour 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury			7. Acid Insoluble Ash
9. Protein 10. Total Dietary Fiber 11. Alcoholic acidity 12. Particle size 13. Urease activity 14. Uric acid 15. Iron 16. Folic acid 17. Vitamin B12 18. Zinc 19. Vitamin A 20. Thiamine 21. Riboflavin 22. Niacin 23. Pyridoxine 24. Content of wheat flour 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury			
10. Total Dietary Fiber 11. Alcoholic acidity 12. Particle size 13. Urease activity 14. Uric acid 15. Iron 16. Folic acid 17. Vitamin B12 18. Zinc 19. Vitamin A 20. Thiamine 21. Riboflavin 22. Niacin 23. Pyridoxine 24. Content of wheat flour 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury			
11. Alcoholic acidity 12. Particle size 13. Urease activity 14. Uric acid 15. Iron 16. Folic acid 17. Vitamin B12 18. Zinc 19. Vitamin A 20. Thiamine 21. Riboflavin 22. Niacin 22. Niacin 23. Pyridoxine 24. Content of wheat flour 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Metryl mercury			
12. Particle size 13. Urease activity 14. Uric acid 15. Iron 16. Folic acid 17. Vitamin B12 18. Zinc 19. Vitamin A 20. Thiamine 21. Riboflavin 22. Niacin 23. Pyridoxine 24. Content of wheat flour 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury			
13. Urease activity 14. Uric acid 15. Iron 16. Folic acid 17. Vitamin B12 18. Zinc 19. Vitamin A 20. Thiamine 21. Riboflavin 22. Niacin 23. Pyridoxine 24. Content of wheat flour 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury			
14. Uric acid 15. Iron 16. Folic acid 17. Vitamin B12 18. Zinc 19. Vitamin A 20. Thiamine 21. Riboflavin 22. Niacin 23. Pyridoxine 24. Content of wheat flour 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury			
15. Iron 16. Folic acid 17. Vitamin B12 18. Zinc 19. Vitamin A 20. Thiamine 21. Riboflavin 22. Niacin 23. Pyridoxine 24. Content of wheat flour 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury			13. Urease activity
16. Folic acid 17. Vitamin B12 18. Zinc 19. Vitamin A 20. Thiamine 21. Riboflavin 22. Niacin 23. Pyridoxine 24. Content of wheat flour 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury			14. Uric acid
17. Vitamin B12 18. Zinc 19. Vitamin A 20. Thiamine 21. Riboflavin 22. Niacin 23. Pyridoxine 24. Content of wheat flour 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury			15. Iron
18. Zinc 19. Vitamin A 20. Thiamine 21. Riboflavin 22. Niacin 23. Pyridoxine 24. Content of wheat flour 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury			16. Folic acid
19. Vitamin A 20. Thiamine 21. Riboflavin 22. Niacin 23. Pyridoxine 24. Content of wheat flour 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury			17. Vitamin B12
19. Vitamin A 20. Thiamine 21. Riboflavin 22. Niacin 23. Pyridoxine 24. Content of wheat flour 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury			18. Zinc
21. Riboflavin 22. Niacin 23. Pyridoxine 24. Content of wheat flour 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury			19. Vitamin A
21. Riboflavin 22. Niacin 23. Pyridoxine 24. Content of wheat flour 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury			20. Thiamine
23. Pyridoxine 24. Content of wheat flour 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury			21. Riboflavin
24. Content of wheat flour 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury			22. Niacin
24. Content of wheat flour 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury			23. Pyridoxine
25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury			
26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury			flour
27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury			25. Melamine
28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury			26. Total Aflatoxin
29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury			27. Aflatoxin B1
30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury			28. Lead
30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury			29. Copper
31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury			
32. Cadmium 33. Mercury 34. Methyl mercury			
33. Mercury 34. Methyl mercury			
34. Methyl mercury			
			35. Pesticides- 233*

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S.No	Category of food	Sub-category	Specific food articles	Test parameters
5		Meat and meat products	427. Canned or Retort Pouch Meat Products (2.5.2.1)	Escherichia coli Staphylococcus aureus (Coagulase +ve) Salmonella Listeria

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	428.	Comminuted or Restructured Meat Products (2.5.2.2)	monocyto 5. Sulphite Clostridia 6. Clostridium Botulinum 7. Campylob 8. Melamine 9. Saffrole 10.Lead, 11.Copper, 12.Arsenic, 13.Tin, 14.Cadmium, 15.Mercury, 16.Methyl me 17.Pesticides 18.Antibiotic 1. Meat conte 2. Lean meat 3. Fat content 4. Extenders 5. Moisture of 6. Aerobic P 7. Yeast and Count 8. Escherichia	ercury - 233* s- 64# ent t portion tt or binder content late Count Mold
			4. Extenders5. Moisture of6. Aerobic P.7. Yeast and	or binder content late Count Mold ia coli occus bagulase

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	1	Ţ	1
			13.Total Aflatoxin
			14.Aflatoxin B1
			15.Lead,
			16.Copper,
			17. Arsenic,
			18.Tin,
			19.Cadmium,
			20.Mercury,
			21.Methyl mercury
			22.Pesticides- 233*
			23. Antibiotics- 64#
		429. Cured or Pickled Meat Products(2.5.2.3)	Aerobic Plate Count
			2. Yeast and Mold
			Count
			3. Escherichia coli
			4. Staphylococcus
			aureus (Coagulase
			+ve)
			5. Salmonella
			6. Listeria
			monocytogenes
			7. Sulphite Reducing
			Clostridia
			8. Melamine
			9. Saffrole
			10.Total Aflatoxin
			11.Aflatoxin B1
			12.Lead,
			13.Copper,
			14. Arsenic,
			15.Tin,
			16.Cadmium,
<u> </u>		I .	

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	1			17 Managara
				17. Mercury,
				18.Methyl mercury
				19.Pesticides- 233*
				20.Antibiotics- 64#
		430.	Cooked or Smoked Meat Products(2.5.2.3)	Aerobic Plate Count
				2. Yeast and Mold
				Count
				3. Escherichia coli
				4. Staphylococcus
				aureus (Coagulase
				+ve)
				5. Salmonella
				6. Campylobacter Spp*
				7. Melamine
				8. Saffrole
				9. Total Aflatoxin
				10.Aflatoxin B1
				11.Lead,
				12.Copper,
				13. Arsenic,
				14.Tin,
				15.Cadmium,
				16.Mercury,
				17.Methyl mercury
				18.Pesticides- 233*
				19.Antibiotics- 64#
		431.	Dried or Dehydrated Meat Products - Low	1. Water activity
			moisture (2.5.2.4)	2. Moisture content
			Dried or Dehydrated Meat Products - Intermediate	3. Aerobic Plate Count
			moisture food (2.5.2.4)	4. Yeast and Mold
			,	Count
				5. Escherichia coli
L	l .			c. Escheriona con

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Γ	T		
			6. Staphylococcus
			aureus (Coagulase
			+ve)
			7. Salmonella
			8. Listeria
			monocytogenes
			9. Sulphite Reducing
			Clostridia
			10.Melamine
			11.Saffrole
			12.Total Aflatoxin
			13. Aflatoxin B1
			14.Lead,
			15.Copper,
			16.Arsenic,
			17.Tin,
			18.Cadmium,
			19.Mercury,
			20.Methyl mercury
			21.Pesticides- 233*
	<u> </u>		22.Antibiotics- 64#
		433. Cooked or Semi-Cooked Meat Products (2	
			2. Yeast and Mold
			Count
			3. Escherichia coli
			4. Staphylococcus
			aureus (Coagulase
			+ve)
			5. Salmonella
			6. Listeria
			monocytogenes
			7. Sulphite Reducing
			7. Sulpline Reducing

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1	_		ı	
				Clostridia
				8. Campylobacter Spp*
				9. Melamine
				10.Saffrole
				11.Total Aflatoxin
				12.Aflatoxin B1
				13.Lead,
				14.Copper,
				15. Arsenic,
				16.Tin,
				17.Cadmium,
				18.Mercury,
				19.Methyl mercury
				20.Pesticides- 233*
				21.Antibiotics- 64#
	434. Fr	esh or Chilled or Frozen Ral	bbit meat (2.5.2.6)	1. Moisture
				2. Protein
				3. Fat
				4. Aerobic Plate Count
				5. Yeast and Mold
				Count
				6. Escherichia coli
				7. Staphylococcus
				aureus (Coagulase
				+ve)
				8. Salmonella
				9. Melamine
				10.Saffrole
				11.Lead,
				12.Copper,
				13.Arsenic,
				14.Tin,

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			15.Cadmium,
			16.Mercury,
			17.Methyl mercury
			18.Pesticides- 233*
			19.Antibiotics- 43#
	435.	Fresh or chilled or frozen pork or pig meat	1. Moisture
		(2.5.2.7)	2. Protein
			3. Fat
			4. Aerobic Plate Count
			5. Yeast and Mold
			Count
			6. Escherichia coli
			7. Staphylococcus
			aureus (Coagulase
			+ve)
			8. Salmonella
			9. Melamine
			10.Saffrole
			11.Lead,
			12.Copper,
			13.Arsenic,
			14.Tin,
			15.Cadmium,
			16.Mercury,
			17.Methyl mercury
			18.Pesticides- 233*
			19.Antibiotics- 57#
	436.	Fresh or chilled or frozen beef (2.5.2.8)	1. Moisture
			2. Protein
			3. Fat
			4. Aerobic Plate Count
			5. Yeast and Mold

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				13. Arsenic,
				14. Tin,
				15. Cadmium,
				16. Mercury,
				17. Methyl mercury
				18. Pesticides- 233*
				19. Antibiotics- 47#
	4	138.	Fresh or chilled or frozen mutton or sheep meat	1. Moisture
			(2.5.2.10)	2. Protein
				3. Fat
				4. Aerobic Plate Count
				5. Yeast and Mold
				Count
				6. Escherichia coli
				7. Staphylococcus
				aureus (Coagulase
				+ve)
				8. Salmonella
				9. Melamine
				10. Saffrole
				11. Lead,
				12. Copper,
				13. Arsenic,
				14. Tin,
				15. Cadmium,
				16. Mercury,
				17. Methyl mercury
				18. Pesticides- 233*
				19. Antibiotics- 57#
	4	139.	Fresh or chilled or frozen poultry meat	1. Moisture
				2. Protein
				3. Fat

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	T	1					
						Aerobic Plate C	
					5.	Yeast and Mold	i
					(Count	
					6.	Escherichia col	i
					7. 3	Staphylococcus	;
						aureus (Coagula	
						+ve)	
						Salmonella	
						Melamine	
						Saffrole	
						Lead,	
						Copper,	
						Arsenic,	
					14.		
						Cadmium,	
						Mercury,	
						Methyl mercury	67
						Pesticides - 233	
						Antibiotics - 55	
		440	Nowingted most much state (2.5	2 12)		Aerobic	Plate
		440. M	Starinated meat products (2.5.	2.12)	1.		Plate
					2	Count	M.1.1
					2.		Mold
					2	Count	. 1:
					3.	Escherichia co	
					4.	Staphylococci	
						aureus (Coag	gulase
					_	+ve)	
					5.	Salmonella	
					6.	Melamine	
					7.	Saffrole	
					8.	Total aflatoxi	n
					9.	Aflatoxin B1	

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 	·	
		10. Lead,
		11. Copper,
		12. Arsenic,
		13. Tin,
		14. Cadmium,
		15. Mercury,
		16. Methyl mercury
		17. Pesticides- 233*
		18. Antibiotics- 64#
	441. Fermented meat products	
	441. Fermented meat products	 pH Escherichia coli
		3. Staphylococcus
		aureus
		(Coagulase +ve)
		4. Salmonella
		5. Listeria
		monocytogenes
		6. Sulphite
		Reducing
		Clostridia
		7. Melamine
		8. Saffrole
		9. Total aflatoxin
		10. Aflatoxin B1
		11. Lead,
		12. Copper,
		13. Arsenic,
		14. Tin,
		15. Cadmium,
		16. Mercury,
		17. Methyl mercury
		18. Pesticides- 233*
	1	10. 1 cancinca- 233

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		19.	. Antibiotics-	
	442. Animal casings	1.	Free from h	
		2.		from
			blisters	
		3.		from
			lacerations	
		4.		from
			nodules,	
		5.		from
			cicatrices,	
		6.		from
		7	domestics,	
		7.	Free from	black
		0	nodes	1:
			Free from s Free	
		9.		from
		10	mucus . Free from d	lung
		10.	Free from	ung calt
		11.	burns	San
		12	. Free from r	net
				from
		10.	moulds	or
			fungus	01
			infestation,	
		14.	. Free from	
			of putrefact	tion,
		15.		from
			rancidity or	sour
			(acidic) smo	
		16.	. Free	from
			parasitic	

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			infestation
			17. Aerobic Plate
			Count
			18. Yeast and Mold
			Count
			19. Escherichia coli
			20. Staphylococcus
			aureus
			(Coagulase +ve)
			21. Salmonella
			22. Listeria
			monocytogenes
			23. Sulphite
			Reducing
			Clostridia
			24. Melamine
			25. Saffrole
			26. Lead,
			27. Copper,
			28. Arsenic,
			29. Tin,
			30. Cadmium,
			31. Mercury,
			32. Methyl mercury
			33. Pesticides- 233*
			34. Antibiotics- 64#
	Egg and egg products	443. Fresh egg – Chicken (2.5.3.1)	1. Water
	66 · · · · · · · · · · · · · · · · · ·	444. Fresh egg – Turkey(2.5.3.1)	2. Proteins
		445. Fresh egg - Guinea fowl(2.5.3.1)	3. Fats
		446. Fresh egg - Quail(2.5.3.1)	4. Carbohydrates
		447. Fresh egg – Duck(2.5.3.1)	5. Ash
		448. Fresh egg - Goose(2.5.3.1)	6. Melamine

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		 Saffrole Lead, Copper, Arsenic, Tin, Cadmium, Mercury, Methyl mercury
		15. Pesticides- 233* 16. Antibiotics- 28#
	449. Frozen egg white(2.5.3.2) 450. Frozen egg yolk(2.5.3.2) 451. Frozen whole egg(2.5.3.2)	16. Antibiotics- 28# 1. solids matter content 2. fat content 3. protein content 4. Extraneous matter 5. concentration of hydrogen ions (pH) 6. beta-hydroxybutyric acid 7. lactic acid 8. succinic acid 9. Aerobic Plate Aerobic Plate Count, 10. Enterobacteriac ae 11. Salmonella sp., 12. Listeria monocytogenes

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T	
	13. Melamine
	14. Saffrole
	15. Lead,
	16. Copper,
	17. Arsenic,
	18. Tin,
	19. Cadmium,
	20. Mercury,
	21. Methyl mercury
	22. Pesticides- 233*
	23. Antibiotics- 28#
452. Dried egg white (egg white powder)(2.5.3.3)	1. Moisture
	content
	2. total solids
	3. Aerobic Plate
	Count,
	4. Enterobacteriac
	ae
	5. Salmonella sp.,
	6. Listeria
	monocytogenes
	7. Melamine
	8. Saffrole
	9. Lead,
	10. Copper,
	11. Arsenic,
	12. Tin,
	13. Cadmium,
	14. Mercury,
	15. Methyl mercury
	16. Pesticides- 233*
	17. Antibiotics- 28#

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	45	3 Dried egg volk (e	gg yolk powder)(2.5.3.3)	1	Moisture
	45		(whole egg powder)(2.5.3.3)	1.	content
	4.	+. Direct whole egg	(whole egg powder)(2.3.3.3)	2.	total solids
				3.	Total lipid
					content
					protein content
				5.	concentration of
					hydrogen ions
					(pH)
				6.	Aerobic Plate
					Count,
				<i>7</i> .	Enterobacteriac
					ae
				8.	Salmonella sp.,
				9.	Listeria
					monocytogenes
				10.	Melamine
				11.	Saffrole
				12.	Lead,
				13.	Copper,
					Arsenic,
					Tin,
					Cadmium,
					Mercury,
					Methyl mercury
					Pesticides - 233*
					Antibiotics- 28#
	45	5. Liquid egg white	(2.5.3.4)	1.	
	45				content
	45	1 00;		2.	fat content
		Diquia miloto 088	(2.3.3.1)	3.	protein content
					Extraneous
				4.	Extraneous

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			matter
		5.	concentration of
			hydrogen ions
			(pH)
		6.	beta-
			hydroxybutyric
			acid
		7.	lactic acid
		8.	succinic Acid
		9.	Aerobic Plate
			Count,
		10.	. Enterobacteriac
			ae
		11.	. Salmonella sp.,
		12.	. Listeria
			monocytogenes
			. Melamine
			. Saffrole
			. Lead,
			. Copper,
			. Arsenic,
			. Tin,
			. Cadmium,
		20.	. Mercury,
			. Methyl mercury
			. Pesticides- 233*
			. Antibiotics- 28#
	458. Pickled eggs (2.5.3.5)	1.	Free from any
			objectionable
		2	taste
		2.	Free from smell
			or odor

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	3	Acidity
		Sodium chloride
		pН
	6.	Aerobic Plate
		Count,
	7.	Enterobacteriac
		ae
	8.	Salmonella sp.,
		Listeria
		monocytogenes
	10	. Melamine
		. Saffrole
		. Total aflatoxin
		. Aflatoxin B1
		. Lead,
		. Copper,
		. Arsenic,
	17	. Tin,
	18	. Cadmium,
		. Mercury,
		. Methyl mercury
		. Pesticides- 233*
		. Antibiotics- 28#
		. 1 IIII010tics- 20π

S.No	Category of food	Sub-category		Specific food articles	Test p	arameters
6	2.6 FISH AND	All fish and	fish	459. Frozen shrimp (2.6.1.1)	1.	Formaldehyde
	FISH	products			2.	Aerobic Plate
	PRODUCTS	F			i	Count
					3.	Escherichia coli

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			4 C-111-
			4. Salmonella
			5. Vibriocholerae
			(O1 and O139)
			6. Melamine
			7. Saffrole
			8. Polychlorinated
			biphenyls (Sum
			of PCB28,
			PCB52,
			PCB101,
			PCB138,
			PCB153 and
			PCB180)
			9. Lead
			10. Copper
			11. Arsenic
			12. Tin
			13. Cadmium
			14. Mercury
			15. Methyl mercury
			16. Chromium
			17. Pesticides- 233*
			18. Antibiotics-31#
		460. Frozen lobsters (2.6.1.2)	1. Total volatile
			base (nitrogen)
			2. Formaldehyde
			3. Aerobic Plate
			Count
			4. Escherichia coli
			5. Salmonella
			6. Vibriocholerae
			(O1 and O139)
 L	<u> </u>		(O1 and O137)

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		7.	Melamine
		8.	Saffrole
			Polychlorinated
		,.	biphenyls (Sum
			of PCB28,
			PCB52,
			PCB101,
			PCB138,
			PCB153 and
			PCB180)
		10	. Lead
			. Copper
			. Tin
			. Cadmium
			. Mercury
			. Methyl mercury
			. Chromium
			. Pesticides- 233*
			. Antibiotics-31#
	461. Frozen squid and parts of squid (2.6.1.3)	1.	Total Volatile
			Base (Nitrogen)
			Formaldehyde
		3.	Aerobic Plate
			Count
			Escherichia coli
		5.	Salmonella
		6.	
			(O1 and O139)
		7.	Melamine

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			Saffrole Polychlorinated biphenyls (Sum
			of PCB28,
			PCB52, PCB101,
			PCB138,
			PCB153 and
			PCB180)
			Lead
			Copper
		12.	Arsenic
			Tin
			Cadmium
			Mercury
			Methyl mercury
			Chromium
			Pesticides- 233*
	460 E C C 1 (0 (1 4)		Antibiotics-30#
	462. Frozen finfish (2.6.1.4)		Histamine
			Formaldehyde Aerobic Plate
		3.	Count Plate
		1	Escherichia coli
			Salmonella
			Vibriocholerae
		٠.	(O1 and O139)
		7.	Melamine
			Saffrole
			Polychlorinated
			biphenyls (Sum
			of PCB28,

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		PCB52,	
		PCB101,	
		PCB138,	
		PCB153	and
		PCB180)	ana
		10. Lead	
		11. Copper	
		12. Arsenic	
		13. Tin	
		14. Cadmium	
		15. Mercury	
		16. Methyl me	ercury
		17. Chromium	
		18. Pesticides-	
		19. Antibiotics	
	463. Frozen fish fillets (2.6.1.5)	1. Histamine	
	(,	2. Formaldeh	vde
		3. Aerobic	Plate
		Count	
		4. Escherichi	a coli
		5. Salmonella	a
		Vibriochol	lerae
		(O1 and O	139)
		7. Melamine	
		8. Saffrole	
		9. Polychlori	nated
		biphenyls	
		of Po	CB28,
		PCB52,	
		PCB101,	
		PCB138,	
		PCB153	and

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		PCB180)
		10. Lead
		11. Copper
		12. Arsenic
		13. Tin
		14. Cadmium
		15. Mercury
		16. Methyl mercury
		17. Chromium
		18. Pesticides- 233*
		19. Antibiotics- 31#
	464. Salted fish/dried salted fish (2.6.1.7)	1. Free from
	(,	foreign matter
		2. No visible signs
		of
		contamination
		with dirt, oil,
		bilge
		3. Free from other
		extraneous
		materials
		4. Free from
		objectionable
		odour
		5. Free from
		objectionable
		flavor
		6. Water activity
		7. Salt Content
		8. Histamine
		9. Acid Insoluble
		Ash

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	10. Formaldehyde
	11. Aerobic Plate
	Count
	12. Yeast and
	Mould Count
	13. Escherichia coli
	14. Salmonella
	15. Melamine
	16. Saffrole
	17. Polychlorinated
	biphenyls (Sum
	of PCB28,
	PCB52,
	PCB101,
	PCB138,
	PCB153, and
	PCB180)
	18. Lead
	19. Copper
	20. Arsenic
	21. Tin
	22. Cadmium
	23. Mercury
	24. Methyl mercury
	25. Chromium
	26. Pesticides- 233*
	27. Antibiotics- 32#
465. Canned fishery products –Finfish (Tuna&	1. Drained weight
bonito, Mackerel, Sardine& other clupeiods,	2. Histamine
Pomfret, Seerfish)(2.6.1.8)	3. Percent of water
	in the drained
	liquid

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	1		
		4.	Disintegrat ed
			portion as % of
			drained weight
		5.	Vacuum
		6.	Head Space
		7.	Can Exterior
		8.	Sodium chloride
			content
		9.	Acidity of brine
			as citric acid
			anhydrous
		10.	Formaldehyde
			Clostridium
			botulinum
		12.	Melamine
		13.	Saffrole
		14.	Polychlorinated
			biphenyls (Sum
			of PCB28,
			PCB52,
			PCB101,
			PCB138,
			PCB153 and
			PCB180)
			Lead
			Copper
			Arsenic
			Tin
			Cadmium
			Mercury
			Methyl mercury
		22.	Chromium

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	23. Antibiotic- 31#
466. Canned fishery products - Crustacean (Shrimp/Prawn, Crab) (2.6.1.8)	 Drained weight Percent of water in the drained liquid Disintegrat ed portion as % of drained weight Vacuum Head Space Can Exterior Acidity of brine as citric acid anhydrous Formaldehyde Clostridium botulinum Melamine Saffrole Polychlorinated biphenyls (Sum of PCB28, PCB52, PCB101,
	PCB138, PCB153 and PCB180) 13. Lead 14. Copper 15. Arsenic

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		16 Ti
		16. Tin
		17. Cadmium
		18. Mercury
		19. Methyl mercury
		20. Chromium
		21. Antibiotic- 31#
	467. Canned fishery products –Molluscs (Mussel,	1. Drained weight
	Squid) (2.6.1.8)	2. Percent of water
		in the drained
		liquid
		3. Disintegrat ed
		portion as % of
		drained weight
		4. Vacuum
		5. Head Space
		6. Can Exterior
		7. Acidity of brine
		as citric acid
		anhydrous
		8. Formaldehyde
		9. Clostridium
		botulinum
		10. Melamine
		11. Saffrole
		12. Polychlorinated
		biphenyls (Sum
		of PCB28,
		PCB52,
		PCB101,
		PCB138,
		PCB153 and

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	PCB180) 13. Paralytic
	13 Paralytic
	Shellfish Poison
	(PSP)
	14. Amnesic
	Shellfish Poison
	(ASP)
	15. Diarrhetic
	shellfish poison
	(DSP)
	16. Azaspiracid
	poison (AZP)
	17. Brevetoxin
	(BTX)
	18. Lead
	19. Copper
	20. Arsenic
	21. Tin
	22. Cadmium
	23. Mercury
	24. Methyl mercury
	25. Chromium
	26. Antibiotic- 30#
468. Frozen cephalopods (2.6.1.9)	1. Formaldehyde
	2. Aerobic Plate
	Count
	3. Escherichia coli
	4. Salmonella
	5. Vibriocholerae
	(O1 and O139)

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		6. Melamine 7. Saffrole 8. Polychlorinated biphenyls (Sum of PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180) 9. Lead 10. Copper 11. Arsenic 12. Tin 13. Cadmium 14. Mercury 15. Methyl mercury 16. Chromium
		17. Pesticides- 233* 18. Antibiotic- 30#
	469. Smoked Fishery Products (2.6.1.10)	1. Moisture 2. Histamine 3. Formaldehyde 4. Aerobic Plate Count 5. Coagulase positive Staphylococci 6. Escherichia coli 7. Salmonella

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

1	 	
		8. Vibriocholerae
		(O1 and O139)
		9. Listeria
		monocytogenes
		10. Melamine
		11. Total Aflatoxin
		12. Aflatoxin B1
		13. Saffrole
		14. Polychlorinated
		biphenyls (Sum
		of PCB28,
		PCB52,
		PCB101,
		PCB138,
		PCB153 and
		PCB180)
		15. Benzo(a)pyrene
		16. Lead
		17. Copper
		18. Arsenic
		19. Tin
		20. Cadmium
		21. Mercury
		22. Methyl mercury
		23. Chromium
		24. Antibiotic- 32#
	470. Ready –to-Eat Finfish or Shell Fish Curry in	1. Drained mass
	Retortable Pouches (2.6.1.11)	(percentage
		disintegrated
		portions of the
		fish)
		2. Free from

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		foreign	
			such
		as sand, dirt	
			t and
	2	insect Free	£
	5.		from
		objectionabl	ie
		odour	c
	4.		from
		objectionabl	le
	_	flavor	
	5.	Residual ai	ir in
		the pouch	
	6.	Average	_
		proportion	of
		fish to curr	
		retort pouch	
	7.	Percentage	of
		salt	
	8.	Histamine	
		Formaldehy	
	10.	Tensile stren	ngth
		Bond Streng	
	12.	Heat	seal
		strength	
	13.	Bursting	
		strength	
	14.		Plate
		Count	
	15.	Coagulase	
		positive	
		Staphylococ	
	16.	Escherichia	coli

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

T	T			
				Salmonella
			18.	Vibriocholerae
				(O1 and O139)
			19.	Listeria
				monocytogenes
			20.	Melamine
			21.	Total Aflatoxin
			22.	Aflatoxin B1
			23.	Saffrole
			24.	Polychlorinated
				biphenyls (Sum
				of PCB28,
				PCB52,
				PCB101,
				PCB138,
				PCB153 and
				PCB180)
			25.	Lead
				Copper
			27	Arsenic
				Tin
				Cadmium
				Mercury
				Methyl mercury
				Chromium
				Antibiotic- 32#
		471. Sardine Oil (2.6.1.12)		Free from
		171. Saturd Off (2.0.1.12)		foreign matters
			2	Free faty acids
			۷.	as percent oleic
				acid
			3.	Moisture
			٦.	Moisture

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		4.	Iodine Value
		5.	
			value
		6.	Unsaponifiable
			matter
		7.	Refractive Index
		8.	Histamine
		9.	Melamine
		10	. Saffrole
		11	. Polychlorinated
			biphenyls (Sum
			of PCB28,
			PCB52,
			PCB101,
			PCB138,
			PCB153 and
			PCB180)
		12	. Lead
			. Copper
			. Arsenic
			. Tin
			. Cadmium
			. Mercury
			. Methyl mercury
			. Chromium
	472. Edible Fish Powder (2.6.1.13)		Particle size
		2.	Protein
			Efficiency Ratio
		_	(PER)
		3.	Moisture
		4.	•
			content

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		TD 4 1 11 11
		. Total available
		lysine
		. Fat content
		. Ash on dry basis
	8	. Acid insoluble
		ash
		. Histamine
	1	0. Aerobic Plate
		Count
	1	1. Coagulase
		positive
		Staphylococci
	1	2. Yeast &mold
		count
	1	3. Salmonella
	1	4. Melamine
		5. Saffrole
	1	6. Polychlorinated
		biphenyls (Sum
		of PCB28,
		PCB52,
		PCB101,
		PCB138,
		PCB153 and
		PCB180)
		7. Lead
		8. Copper
	1	9. Arsenic
		0. Tin
		1. Cadmium
		2. Mercury
		3. Methyl mercury

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	24. Chromium
473. Fish Pickles (2.6.1.14)	1. Free from any
, , ,	objectionable
	off -taste smell
	2. Free from any
	objectionable
	odour
	3. Free from
	artificial
	colouring matter
	4. Free from
	firming agents
	other than
	edible common
	salt and vinegar
	5. Fluid portion 6. pH
	7. Acidity as acetic
	acid
	8. Sodium chloride
	9. Histamine
	10. Aerobic Plate
	Count
	11. Coagulase
	positive Stanbulgaccai
	Staphylococci 12. Yeast &mold
	count
	13. Escherichia coli
	14. Salmonella
	15. Melamine
	16. Total aflatoxin

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		17. Aflatoxin B1
		18. Saffrole
		19. Polychlorinated
		biphenyls (Sum
		of PCB28,
		PCB52,
		PCB101,
		PCB138,
		PCB153 and
		PCB180)
		20. Lead
		21. Copper
		22. Arsenic
		23. Tin
		24. Cadmium
		25. Mercury
		26. Methyl mercury
		27. Chromium
	474. Frozen Minced Fish Meat (2.6.1.15)	1. Colour of
		minced fish
		meat
		2. Texture of the
		minced meat
		3. Odour
		4. Flavour
		5. Bone content
		6. Histamine
		7. Formaldehyde
		8. Aerobic Plate
		Count
		9. Coagulase
		positive

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		Ctophylogogi
		Staphylococci 10. Escherichia coli
		11. Salmonella
		12. Vibriocholerae
		(O1 and O139)
		13. Listeria
		monocytogenes
		14. Melamine
		15. Saffrole
		16. Polychlorinated
		biphenyls (Sum
		of PCB28,
		PCB52,
		PCB101,
		PCB138,
		PCB153 and
		PCB180)
		17. Lead
		18. Copper
		19. Arsenic
		20. Tin
		21. Cadmium
		22. Mercury
		23. Methyl mercury
		24. Chromium
		25. Pesticides- 233*
		26. Antibiotic-32#
	475. Freeze dried prawns (shrimps) (2.6.1.16)	1. Moisture
	*	content
		2. Extent of
		rehydration
		3. Deterioration

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	Г	T	
			with spoiled
			pieces
			Discoloration
			Black spots
		6.	
			damaged pieces
		7.	Leges, bits of
			veins etc
		8.	Foreign matter
			or filth
			Formaldehyde
		10	Aerobic Plate
			Count
		11.	Coagulase
			positive
			Staphylococci
			Escherichia coli
		13.	Salmonella
		14.	Vibriocholerae
			(O1 and O139)
		15	Listeria
			monocytogenes
			Melamine
			Saffrole
		18.	Polychlorinated
			biphenyls (Sum
			of PCB28,
			PCB52,
			PCB101,
			PCB138,
			PCB153 and
			PCB180)

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		19. Lead
		20. Copper 21. Arsenic
		21. Arsenic 22. Tin
		22. 1in 23. Cadmium
		24. Mercury
		25. Methyl mercury
		26. Chromium
		27. Antibiotics- 31#
	476. Frozen clam meat- Raw Frozen Clam Meat	1. Free from
	(RFCM), and Cooked Frozen Clam Meat (CFCM)	discolouration
	(2.6.1.17)	2. Free from
		deterioration
		3. Free from sand
		particles
		4. Free from
		pieces of shell
		5. Free from filth
		6. Free from any
		other foreign
		matter
		7. Percent Of
		Broken Pieces
		Of Meat
		8. Formaldehyde
		9. Aerobic Plate
		Count
		Escherichia coli
		11. Salmonella
		12. Vibriocholerae
		(O1 and O139)
		13. Melamine

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1	 ı	11 2 2 1
		14. Safrole
		15. Polychlorinated
		biphenyls (Sum
		of PCB28,
		PCB52,
		PCB101,
		PCB138,
		PCB153 and
		PCB180)
		16. Paralytic
		Shellfish Poison
		(PSP)
		17. Amnesic
		Shellfish Poison
		(ASP)
		18. Diarrhetic
		shellfish poison
		(DSP)
		19. Azaspiracid
		poison (AZP)
		20. Brevetoxin
		(BTX)
		21. Lead
		22. Copper
		23. Arsenic
		24. Tin
		25. Cadmium
		26. Mercury
		27. Methyl mercury
		28. Chromium
		29. Pesticides- 233*
		30. Antibiotics- 30#
l		50. Tilliolotics 5011

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477. Live Bivalve Molluscs (2.6.1.18.1)	1.	Foreign Matter
	2.	Dead or
		Damaged
		Product
	3.	Formaldehyde
	4.	Escherichia coli
	5.	Melamine
	6.	Safrole
	7.	Polychlorinated
		biphenyls (Sum
		of PCB28,
		PCB52,
		PCB101,
		PCB138,
		PCB153 and
		PCB180)
	8.	Paralytic
		Shellfish Poison
		(PSP)
	9.	Amnesic
		Shellfish Poison
		(ASP)
	10	. Diarrhetic
		shellfish poison
		(DSP)
	11	. Azaspiracid
		poison (AZP)
	12	. Brevetoxin
		(BTX)
		. Lead
		. Copper
	15	. Arsenic

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1		
		16. Tin
		17. Cadmium
		18. Mercury
		19. Methyl mercury
		20. Chromium
		21. Pesticides- 233*
		22. Antibiotics- 30#
	478. Raw Bivalve Molluscs (2.6.1.18.2)	1. Deep
	, ,	Dehydration
		2. Foreign matter
		3. Odour or flavor
		4. Texture
		5. Formaldehyde
		6. Aerobic Plate
		Count
		7. Escherichia coli
		8. Salmonella
		9. Vibriocholerae
		(O1 and O139)
		10. Melamine
		11. Safrole
		12. Polychlorinated
		biphenyls (Sum
		of PCB28,
		PCB52,
		PCB101,
		PCB138,
		PCB153 and
		PCB180)
		13. Paralytic
		Shellfish Poison
		(PSP)
		(PSP)

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		14. Amnesic
		Shellfish Poison
		(ASP)
		15. Diarrhetic
		shellfish poison
		(DSP)
		16. Azaspiracid
		poison (AZP)
		17. Brevetoxin
		(BTX)
		18. Lead
		19. Copper
		20. Arsenic
		21. Tin
		22. Cadmium
		23. Mercury
		24. Methyl mercury
		25. Chromium
		26. Pesticides- 233*
		27. Antibiotics- 30#
	479. Sturgeon Caviar (2.6.1.19)	1. Salt content
		2. Foreign matter
		3. Odour or
		flaovur
		4. consistency and
		condition
		5. Objectionable
		matter
		6. Free from
		colour
		7. Free from
		texturising agent

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		0	A 1- ' -	Plate
		8.	Aerobic	Plate
			Count	
		9.	Coagulas	e
			positive	
			Staphyloc	
		10.	Escherich	ia coli
		11.	Salmonel	la
		12.	Vibriocho	olerae
			(O1 and C	0139)
		13.	Listeria	·
			monocyto	genes
		14.	Melamine	
			Saffrole	
			Polychlor	rinated
			biphenyls	
				PCB28,
			PCB52,	CD20,
			PCB101,	
			PCB138,	
			PCB153	and
			PCB180)	
		17	Lead	
			Copper	
			Arsenic Tin	
			Cadmium	l
			Mercury	
			Methyl m	
			Chromiun	
			Antibiotic	
	480. Fish Sauce (2.6.1.20)	1.	Free	From
			Turbidity	

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	2.	Free	from
		sediments	
		except	salt
		crystals	
	3.		from
		foreign matt	
	4.	Total nitro	ogen
	5.		acid
		nitrogen con	ntent
	6.	pН	
	7.	Salt	
	8.	Foreign Mat	tter
	9.	Appearance	
		Taste	
		Odour	
	12.		Plate
		Count	
	13.	Coagulase	
		positive	
	14	Staphylococ Escherichia	
		Salmonella	COII
		Vibriochole	rae
	10.	(O1 and O13	
	17.	Listeria	′
		monocytoge	enes
	18	Melamine	
		Total Aflato	oxin
		Aflatxin B1	
		Saffrole	

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		22.	Polychlorinated
			biphenyls (Sum
			of PCB28,
			PCB52,
			PCB101,
			PCB138,
			PCB153 and
		22	PCB180) Lead
			Copper
			Arsenic
			Tin
			Cadmium
			Mercury
			Methyl mercury
			Chromium
	481. Quick Frozen Fish Sticks (fish fingers), Fish	1.	Histamine
	Portions and Fish Fillets - Breaded or	2.	Foreign Mater
	Battered(2.6.1.21)		(cooked state)
		3.	Bones (cooked
			state)
		4.	Odour and
			flavor
		5.	Flesh
			abnormalities
			objectionable
			textural
			characteristics
		6.	Aerobic Plate
		7	Count
		1.	Coagulase

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	n a sitire
	positive
	Staphylococci
	8. Yeast &mold
	count
	9. Escherichia coli
	10. Salmonella
	11. Vibriocholerae
	(O1 and O139)
	12. Listeria
	monocytogenes
	13. Melamine
	14. Total Aflatoxin
	15. Aflatxin B1
	16. Saffrole
	17. Polychlorinated
	biphenyls (Sum
	of PCB28,
	PCB52,
	PCB101,
	PCB138,
	PCB153 and
	PCB180)
	18. Lead
	19. Copper
	20. Arsenic
	21. Tin
	22. Cadmium
	23. Mercury
	24. Methyl mercury
	25. Chromium
	26. Antibiotic-32#

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482. Fresh and Quick Frozen Raw Scallop Products (2.6.1.22)- Fresh or Quick Frozen Scallop Meat, Fresh or Quick Frozen Roe-on Scallop Meat, Quick Frozen Scallop Meat or Quick Frozen Roe- on Scallop Meat	 Added water Solution of water and phosphates Added salt Deep dehydration Foreign matter Odour, flaour, texture and colour Parasite Objectionable matter Formaldehyde Aerobic Plate Count Escherichia coli Salmonella Vibriocholerae (O1 and O139) Melamine Saffrole Polychlorinated biphenyls (Sum of PCB28, PCB52,
	biphenyls (Sum of PCB28,

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		Shellfish Poison
		(PSP)
	19	. Amnesic
		Shellfish Poison
		(ASP)
	19	. Diarrhetic
		shellfish poison
		(DSP)
	20	. Azaspiracid
		poison (AZP)
	21	. Brevetoxin
		(BTX)
	22	. Lead
	23	. Copper
	24	. Arsenic
	25	. Tin
	26	. Cadmium
	27	. Mercury
		. Methyl mercury
		. Chromium
		. Pesticides- 233*
		. Antibiotic- 30#

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

T		
	483. Pasteurized Fish Sausage (2.6.1.23)	1. Free from of
		odor
		2. Free from any
		foreign matter
		3. No phase
		separation o
		added oil o
		water
		4. Fish mince
		proportion
		5. Fat
		6. Binding agent
		7. Seasoning and
		spices
		8. Aerobic Plate
		Count
		9. Coagulase
		positive
		Staphylococci
		10. Escherichia coli
		11. Salmonella
		12. Vibriocholerae
		(O1 and O139)
		13. Listeria
		monocytogenes
		14. Melamine
		15. Total Aflatoxin
		16. Aflatxin B1
		17. Saffrole
		18. Polychlorinated
		biphenyls (Sun
		of PCB28

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		PCB52,
		PCB101,
		PCB138,
		PCB153 and
		PCB180)
		19. Lead
		20. Copper
		21. Arsenic
		22. Tin
		23. Cadmium
		24. Mercury
		25. Methyl mercury
		26. Chromium
		27. Antibiotic- 32#s

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	484. Pasteurised	Crab Meat (2.6.1.24) 1.	Water capacity
	Tot. I asteurised	1. Ciao Mcat (2.0.1.27)	of container
		2	Foreign matter
		3.	
		3.	flavor
		4	Texture
		5.	Discoloration
		6.	Struvite crystals
		7.	
		8.	
		8.	Count
		9.	Coagulase
		,	positive
			Staphylococci
		10). Escherichia coli
			. Salmonella
			2. Vibriocholerae
			(O1 and O139)
		13	3. Listeria
			monocytogenes
		14	. Melamine
		15	5. Saffrole
		16	6. Polychlorinated
			biphenyls (Sum
			of PCB28,
			PCB52,
			PCB101,
			PCB138,
			PCB153 and
			PCB180)
			'. Lead
		18	3. Copper

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		19. Arsenic 20. Tin 21. Cadmium 22. Mercury 23. Methyl mercury 24. Chromium 25. Antibiotics-30#

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	485.	Gelatin from Fish Processing Waste (2.6.1.25)	1.	pН
	465.	Gelatin Holli Fish Flocessing waste (2.0.1.23)	2.	Moisture
			3.	Fat
			4.	Ash
			5.	Glycine
			6.	Bloom strength
				(gel strength)
				Viscosity
			8.	Melting and
				gelling
				temperature
			9.	Aerobic Plate
				Count
			10.	Coagulase
				positive
				Staphylococci
			11.	Escherichia coli
			12.	Salmonella
			13.	Vibriocholerae
				(O1 and O139)
			14.	Listeria
				monocytogenes
			15.	Melamine
				Safrole
				Lead
				Copper
				Arsenic
				Tin
				Cadmium
				Mercury
				Methyl mercury
				Chromium
			۷٦.	Cinollium

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

S.No	Category of food	Sub-category	Specific food articles	Test parameters
7	2.7 SWEETS &CONFECTIONERY		486. Hard boiled sugar confectionery or pan goods confectionery or toffee or modified toffee or lacto-bon-bon or by any other name (2.7.1)	 Isomaltulose Ash sulphated (on salt free basis) Ash insoluble (in dilute Hydrochloric acid) Ash insoluble in dilute Hydrochloric acid Melamine Hydrocyanic acid Aflatoxin B1 Total aflatoxin Lead Copper, Arsenic, Tin, Cadmium, Mercury, Methyl mercury
			487. Milk toffee (2.7.1)	Isomaltulose Ash sulphated (on salt free basis) Ash insoluble (in dilute Hydrochloric acid) Ash insoluble in dilute Hydrochloric acid

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

 ·	T	
		5. Total protein
		6. Fat content
		7. Melamine
		8. Hydrocyanic acid
		9. Aflatoxin B1
		10.Total aflatoxin
		11.Lead
		12.Copper,
		13.Arsenic,
		14.Tin,
		15.Cadmium,
		16.Mercury,
		17.Methyl mercury
	488. Butter toffee (2.7.1)	1. Isomaltulose
	488. Butter toffee (2.7.1)	2. Ash sulphated (on
		salt free basis)
		3. Ash insoluble (in
		dilute Hydrochloric
		acid)
		4. Ash insoluble in
		dilute Hydrochloric
		acid
		5. Fat content
		6. Melamine
		7. Hydrocyanic acid
		8. Aflatoxin B1
		9. Total aflatoxin
		10.Lead
		11.Copper,
		12.Arsenic,
		13.Tin,
		14.Cadmium,

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		15.Mercury,
		16.Methyl mercury
	489. Lozenges (2.7.2)	1. Isomaltulose
		2. Sucrose content
		3. Ash Sulphated (salt
		free basis)
		4. Ash insoluble in
		dilute Hydrochloric
		acid
		5. Melamine
		6. Hydrocyanic acid
		7. Aflatoxin B1
		8. Total aflatoxin
		9. Lead
		10.Copper,
		11.Arsenic,
		12.Tin,
		13.Cadmium,
		14.Mercury,
		15.Methyl mercury
	490. Chewing gum (2.7.3)	1. Isomaltulose
	491. Bubble gum (2.7.3)	2. Free from dirt
	491. Bubble guili (2.7.3)	3. Free from filth
		4. Free from
		adulterants
		5. Free from harmful
		ingredients
		6. Gum
		7. Moisture
		8. Sulphated Ash
		9. Acid insoluble ash
		10.Reducing sugars

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		492. Milk chocolate (2.7.4) 493. Milk covering chocolate (2.7.4)	(calculated as dextrose) 11.Sucrose 12.Melamine 13.Hydrocyanic acid 14.Aflatoxin B1 15.Total aflatoxin 16.Lead 17.Copper, 18.Arsenic, 19.Tin, 20.Cadmium, 21.Mercury, 22.Methyl mercury 1. Vegetable fat other than cocoa butter 2. Isomaltulose 3. Total Fat 4. Milk fat 5. Cocoa solids (on Moisturefree and fat free basis) 6. Milk Solids (on Moisturefree and Fat- free Basis 7. Acid insoluble ash (on moisture fat and sugar free basis)
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or off odour 9. Free from fungus infestation 11. Free from fullt 12. Free from adulterants 13. Free from adulterants 13. Free from any harmful or injurious matter 14. Melamine 15. Hydrocyanic acid 16. Aflatoxin B1 17. Total aflatoxin 18. Lead 19. Copper, 20. Arsenic, 21. Tin, 22. Cadmium, 23. Mercury, 24. Methyl mercury 14. Vegetable fat other than cocca butter 2. Isomaltulose 3. Total Fat 4. Cocca solids (on Moisture- free and fat free basis)			8.	Eron from ranaidit
9. Free from insect 10. Free from fungus infestation 11. Free from filth 12. Free from adulterants 13. Free from any harmful or injurious matter 14. Melamine 15. Hydrocyanic acid 16. Aflatoxin B1 17. Total aflatoxin 18. Lead 19. Copper, 20. Arsenic, 21. Tin, 22. Cadmium, 23. Mercury, 24. Methyl mercury 14. Methyl mercury 24. Methyl mercury 25. Isomaltulose 3 Total Fat 4 Cocca solids (on Moisture-free and fat free basis)			٥.	
10. Free from fungus intestation 11. Free from filth 12. Free from adulterants 13. Free from adulterants 13. Free from any harmful or injurious matter 14. Melamine 15. Hydrocyanic acid 16. Aflatoxin B1 17. Total aflatoxin 18. Lead 19. Copper, 20. Arsenic, 21. Tin, 22. Cadmium, 23. Mercury, 24. Methyl mercury 24. Methyl mercury 25. Hydrocyanic acid 27. Free from adulterants 28. Hydrocyanic acid				
infestation 11. Free from filth 12. Free from adulterants 13. Free from any harmful or injurious matter 14. Melamine 15. Hydrocyanic acid 16. Aflatoxin B1 17. Total aflatoxin 18. Lead 19. Copper, 20. Arsenic, 21. Tin, 22. Cadmium, 23. Mercury, 24. Methyl mercury 24. Methyl mercury 25. Plain covering chocolate (2.7.4) 495. Plain covering chocolate (2.7.4) 495. Plain covering chocolate (2.7.4) 496. Plain covering chocolate (2.7.4) 497. Plain covering chocolate (2.7.4) 498. Plain covering chocolate (2.7.4) 499. Plain covering chocolate (2.7.4) 499. Plain covering chocolate (2.7.4) 490. Plain covering chocolate (2.7.4) 491. Vegetable fat other than cocoa butter 29. Isomaltulose 20. Total Fat 21. Vegetable fat 22. Isomaltulose 23. Total Fat 24. Cocoa solids 25. Total Fat 26. Cocoa solids 27. Total Fat 28. Cocoa solids 29. Total Fat 29. Cocoa solids 20. Moreury 21. Vegetable fat 21. Vegetable fat 22. Isomaltulose 23. Total Fat 24. Cocoa solids 25. Total Fat 26. Cocoa solids 27. Total Fat 28. Cocoa solids 29. Total Fat 29. Esomaltulose 20. Total Fat 20. Total Fat 20. Total Fat 20. Total Fat 21. Tin, 22. Cadmium, 23. Mercury, 24. Methyl mercury 25. Isomaltulose 26. Total Fat 27. Total Fat 28. Total Fat 29. Total Fat 29. Total Fat 29. Total Fat 20. Total Fat 20. Total Fat 20. Total Fat 20. Total Fat 21. Tin, 22. Cadmium, 23. Mercury, 24. Methyl mercury 26. Methyl mercury 27. Total Fat 28. Total Fat 29. Total Fat 29. Total Fat 20. Total Fat 21. Total Fat 22. Total Fat 23. Total Fat 24. Cocoa solids 25. Total Fat 26. Total Fat 27. Total Fat 28. Total Fat 29. Total Fat 29. Total Fat 29. Total Fat 20. Total Fat 20. Total Fat 20. Total Fat 20. Total Fat 21. Total Fat 22. Total Fat 23. Total Fat 24. Cocoa solids 25. Total Fat 26. Total Fat 27. Total Fat 28. Total Fat 29. Total Fat 29. Total Fat 29. Total Fat 29. Total Fat 20. Total Fat 21. Total Fat 22. Total Fat 23. Total F				
11. Free from filth 12. Free from adulterants 13. Free from any harmful or injurious matter 14. Melamine 15. Hydrocyanic acid 16. Aflatoxin B1 17. Total aflatoxin 18. Lead 19. Copper, 20. Arsenic, 21. Tin, 22. Cadmium, 23. Mercury, 24. Methyl mercury 24. Methyl mercury 24. Methyl mercury 25. Plain covering chocolate (2.7.4) 27. Septimber 28. Septimber 29. Isomaltulose 3. Total Fat 4. Cocoa solids (on Moisturefree and fat free basis) 5. Free from adulterants 13. Free from adulterants 14. Cocoa solids (on Moisturefree and fat free basis) 15. Free from adulterants 15. Free from adulterants 15. Hydrocyanic acid 16. Aflatoxin B1 17. Total aflatoxin B1 17			10.	
12. Free from adulterants 13. Free from any harmful or injurious matter 14. Melamine 15. Hydrocyanic acid 16. Aflatoxin B1 17. Total aflatoxin 18. Lead 19. Copper, 20. Arsenic, 21. Tin, 22. Cadmium, 23. Mercury, 24. Methyl mercury 494. Plain chocolate (2.7.4) 495. Plain covering chocolate (2.7.4) 496. Plain covering chocolate (2.7.4) 1. Vegetable fat other than cocoa butter 2. Isomaltulose 3. Total Fat 4. Cocoa solids (on Moisturefree and fat free basis)				
adulterants 13. Free from any harmful or injurious matter 14. Melamine 15. Hydrocyanic acid 16. Aflatoxin B1 17. Total aflatoxin 18. Lead 19. Copper, 20. Arsenic, 21. Tin, 22. Cadmium, 23. Mercury, 24. Methyl mercury 1. Vegetable fat other than cocoa butter 2. Isomaltulose 3. Total Fat 4. Cocoa solids (on Moisture-free and fat free basis)				
13. Free from any harmful or injurious matter 14. Melamine 15. Hydrocyanic acid 16. Aflatoxin B1 17. Total aflatoxin B1 17. Total aflatoxin 18. Lead 19. Copper, 20. Arsenic, 21. Tin, 22. Cadmium, 23. Mercury, 24. Methyl mercury 24. Methyl mercury 24. Methyl mercury 1. Vegetable fat other than cocoa butter 2. Isomaltulose 3. Total Fat 4. Cocoa solids (on Moisture-free and fat free basis)			12.	
harmful or injurious matter 14. Melamine 15. Hydrocyanic acid 16. Aflatoxin B1 17. Total aflatoxin 18. Lead 19. Copper, 20. Arsenic, 21. Tin, 22. Cadmium, 23. Mercury, 24. Methyl mercury 494. Plain chocolate (2.7.4) 495. Plain covering chocolate (2.7.4) 1. Vegetable fat other than cocoa butter 2. Isomaltulose 3. Total Fat 4. Cocoa solids (on Moisturefree and fat free basis)				
injurious matter 14. Melamine 15. Hydrocyanic acid 16. Aflatoxin B1 17. Total aflatoxin 18. Lead 19. Copper, 20. Arsenic, 21. Tin, 22. Cadmium, 23. Mercury, 24. Methyl mercury 494. Plain chocolate (2.7.4) 495. Plain covering chocolate (2.7.4) 1. Vegetable fat other than cocoa butter 2. Isomaltulose 3. Total Fat 4. Cocoa solids (on Moisture-free and fat free basis)			13.	
14. Melamine 15. Hydrocyanic acid 16. Aflatoxin B1 17. Total aflatoxin B1 17. Total aflatoxin 18. Lead 19. Copper, 20. Arsenic, 21. Tin, 22. Cadmium, 23. Mercury, 24. Methyl mercury 24. Methyl mercury 24. Methyl mercury 25. Plain covering chocolate (2.7.4) 1. Vegetable fat other than cocoa butter 2. Isomaltulose 3. Total Fat 4. Cocoa solids (on Moisturefree and fat free basis) 17. Westable fat 18. Vegetable fat other than cocoa butter 2. Isomaltulose 3. Total Fat 4. Cocoa solids (on Moisturefree and fat free basis) 18. Lead 19. Copper, 20. Arsenic, 21. Tin, 22. Cadmium, 23. Mercury, 24. Methyl mercury 24. Methyl mercury 25. Isomaltulose 27. Isomaltulose 3. Total Fat 4. Cocoa solids (on Moisturefree and fat free basis) 28. Isomaltulose 38. Isomaltulose 38. Isomaltulose 38. Isomaltulose 39. Isoma				harmful or
15. Hydrocyanic acid 16. Aflatoxin B1 17. Total aflatoxin 18. Lead 19. Copper, 20. Arsenic, 21. Tin, 22. Cadmium, 23. Mercury, 24. Methyl mercury 24. Methyl mercury 24. Methyl mercury 25. Plain covering chocolate (2.7.4) 1. Vegetable fat other than cocoa butter 2. Isomaltulose 3. Total Fat 4. Cocoa solids (on Moisturefree and fat free basis) 25. Methyl mercury 26. Somaltulose 3. Total Fat 3. Total Fat 4. Cocoa solids (on Moisturefree and fat free basis) 25. Methyl mercury 26. Methyl mercury 27. Methyl mercury 28. Methyl mercury 29. M				
16. Aflatoxin B1 17. Total aflatoxin 18. Lead 19. Copper, 20. Arsenic, 21. Tin, 22. Cadmium, 23. Mercury, 24. Methyl mercury 24. Methyl mercury 24. Methyl mercury 1. Vegetable fat other than cocoa butter 2. Isomaltulose 3. Total Fat 4. Cocoa solids (on Moisture-free and fat free basis) 4. Cocoa solids (on Moisture-free and fat free				
17. Total aflatoxin 18. Lead 19. Copper, 20. Arsenic, 21. Tin, 22. Cadmium, 23. Mercury, 24. Methyl mercury 494. Plain chocolate (2.7.4) 495. Plain covering chocolate (2.7.4) 495. Plain covering chocolate (2.7.4) 1. Vegetable fat other than cocoa butter 2. Isomaltulose 3. Total Fat 4. Cocoa solids (on Moisture- free and fat free basis)			15.	Hydrocyanic acid
18. Lead 19. Copper, 20. Arsenic, 21. Tin, 22. Cadmium, 23. Mercury, 24. Methyl mercury 10. Vegetable fat other than cocoa butter 2. Isomaltulose 3. Total Fat 4. Cocoa solids (on Moisture- free and fat free basis)			16.	
19. Copper, 20. Arsenic, 21. Tin, 22. Cadmium, 23. Mercury, 24. Methyl mercury 494. Plain chocolate (2.7.4) 495. Plain covering chocolate (2.7.4) 1. Vegetable fat other than cocoa butter 2. Isomaltulose 3. Total Fat 4. Cocoa solids (on Moisture- free and fat free basis)			17.	Total aflatoxin
20. Arsenic, 21. Tin, 22. Cadmium, 23. Mercury, 24. Methyl mercury 494. Plain chocolate (2.7.4) 495. Plain covering chocolate (2.7.4) 1. Vegetable fat other than cocoa butter 2. Isomaltulose 3. Total Fat 4. Cocoa solids (on Moisture- free and fat free basis)			18.	Lead
20. Arsenic, 21. Tin, 22. Cadmium, 23. Mercury, 24. Methyl mercury 494. Plain chocolate (2.7.4) 495. Plain covering chocolate (2.7.4) 1. Vegetable fat other than cocoa butter 2. Isomaltulose 3. Total Fat 4. Cocoa solids (on Moisture- free and fat free basis)			19.	Copper,
22. Cadmium, 23. Mercury, 24. Methyl mercury 494. Plain chocolate (2.7.4) 495. Plain covering chocolate (2.7.4) 1. Vegetable fat other than cocoa butter 2. Isomaltulose 3. Total Fat 4. Cocoa solids (on Moisture- free and fat free basis)			20.	Arsenic,
23. Mercury, 24. Methyl mercury 494. Plain chocolate (2.7.4) 495. Plain covering chocolate (2.7.4) 1. Vegetable fat other than cocoa butter 2. Isomaltulose 3. Total Fat 4. Cocoa solids (on Moisture- free and fat free basis)			21.	Tin,
494. Plain chocolate (2.7.4) 495. Plain covering chocolate (2.7.4) 1. Vegetable fat other than cocoa butter 2. Isomaltulose 3. Total Fat 4. Cocoa solids (on Moisture- free and fat free basis)			22.	Cadmium,
494. Plain chocolate (2.7.4) 495. Plain covering chocolate (2.7.4) 1. Vegetable fat other than cocoa butter 2. Isomaltulose 3. Total Fat 4. Cocoa solids (on Moisture- free and fat free basis)			23.	Mercury,
494. Plain chocolate (2.7.4) 495. Plain covering chocolate (2.7.4) 1. Vegetable fat other than cocoa butter 2. Isomaltulose 3. Total Fat 4. Cocoa solids (on Moisturefree and fat free basis)				
495. Plain covering chocolate (2.7.4) Other than cocoa butter 2. Isomaltulose 3. Total Fat 4. Cocoa solids (on Moisture-free and fat free basis)		494 Plain chocolate (2.7.4)		
butter 2. Isomaltulose 3. Total Fat 4. Cocoa solids (on Moisture- free and fat free basis)				
3. Total Fat 4. Cocoa solids (on Moisture- free and fat free basis)		193. Train covering enocolate (2.7.1)		butter
4. Cocoa solids (on Moisture- free and fat free basis)			2.	Isomaltulose
(on Moisture-free and fat free basis)			3.	Total Fat
(on Moisture- free and fat free basis)			4.	Cocoa solids
free and fat free basis)				
basis)				
			5.	Acid insoluble

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I		1 /
		ash (on
		moisture fat
		and sugar free
		basis)
		6. Free from rancidity
		or off odour
		7. Free from insect
		8. Free from fungus
		infestation
		9. Free from filth
		10. Free from
		adulterants
		11. Free from any
		harmful or
		injurious matter
		12. Melamine
		13. Hydrocyanic acid
		14. Aflatoxin B1
		15. Total aflatoxin
		16. Lead
		17. Copper,
		18. Arsenic,
		19. Tin,
		20. Cadmium,
		21. Mercury,
		22. Methyl mercury
	496. Plain chocolate dark (2.7.4)	In addition to parameter
	470. I Iam Chocolaic dalk (2.7.4)	listed for plain
		chocolate, the following
		to be tested-
		11 11 10000
		1. Total cocoa solids
 l	I	5 ttt

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		2. (Cocoa butter
	497. White chocolate (2.7.4)	1.	Vegetable fat other
	1571 11 11100 01100 011110 (217777)		than cocoa butter
		2.	Isomaltulose
		3.	Total Fat
		4.	Milk fat
		5.	Milk Solids (on
			Moisture- free
			and Fat- free
			Basis
		6.	Acid insoluble
			ash (on
			moisture fat
			and sugar free
			basis)
		7.	Free from rancidity
			or off odour
		8.	Free from insect
		9.	Free from fungus
			infestation
			Free from filth
		11.	Free from
			adulterants
		12.	Free from any
			harmful or
			injurious matter
			Melamine
			Hydrocyanic acid
			Aflatoxin B1
		16.	Total aflatoxin
			Lead
		18.	Copper,

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10	Arconio
	Arsenic,
20.	-
21.	
22.	Mercury,
23.	Methyl mercury
498. Blended chocolate (2.7.4) 1.	Vegetable fat other
	than cocoa butter
2.	Isomaltulose
3.	Total Fat
4.	Cocoa solids
	(on Moisture-
	free and fat free
	basis)
5.	Milk Solids (on
	Moisture- free
	and Fat- free
	Basis
6.	Acid insoluble
	ash (on
	moisture fat
	and sugar free
	basis)
7.	Free from rancidity
	or off odour
8.	Free from insect
9.	Free from fungus
	infestation
10.	Free from filth
11.	Free from
	adulterants
12.	Free from any
	harmful or

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			injurious
			13. Melamine
			14. Hydrocyanic acid
			15. Aflatoxin B1
			16. Total aflatoxin
			17. Lead
			18. Copper,
			19. Arsenic,
			20. Tin,
			21. Cadmium,
			22. Mercury,
			23. Methyl mercury
	49	9. Filled chocolate (2.7.4)	Comply with any of the
		, ,	above chocolate and the
			following additional
			parameter-
			1. Chocolate
			component of
			the coating
	50	00. Composite chocolate (2.7.4)	1. Content of chocolate
			2. Content of edible
			wholesome
			substance
			3. Vegetable fat other
			than cocoa butter
			4. Isomaltulose
			5. Free from rancidity
			or off odour
			6. Free from insect
			7. Free from fungus
			infestation

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 		1
		8. Free from filth
		9. Free from
		adulterants
		10.Free from any
		harmful or injurious
		matter
		11.Melamine
		12.Hydrocyanic acid
		13.Aflatoxin B1
		14.Total aflatoxin
		15.Lead
		16.Copper,
		17. Arsenic,
		18.Tin,
		19.Cadmium,
		20.Mercury,
		21.Methyl mercury
	501. Praline (2.7.4)	Comply with any of the
		above chocolate and the
		following additional
		parameter-
		1. Content of
		chocolate
	502. Couverture chocolate (2.7.4)	Total cocoa solids
	302. Couverture chocolate (2.7.4)	2. Cocoa butter
		3. Fat free cocoa solids
		4. Content of edible
		wholesome
		substance
		5. Vegetable fat other
		than cocoa butter
	<u>I</u>	man cocoa battor

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		6. Isomaltulose
		7. Free from rancidity
		or off odour
		8. Free from insect
		9. Free from fungus
		infestation
		10.Free from filth
		11.Free from
		adulterants
		12.Free from any
		harmful or injurious
		matter
		13.Melamine
		14.Hydrocyanic acid
		15. Aflatoxin B1
		16.Total aflatoxin
		17.Lead
		18.Copper,
		19. Arsenic,
		20.Tin,
		21.Cadmium,
		22.Mercury,
		23.Methyl mercury
	503. Ice lollies or edible ices (2.7.5)	1. Isomaltulose
	(2000)	2. No artificial
		sweetener
		3. melamine
		4. Hydrocyanic acid
		5. Lead
		6. Copper,
		7. Arsenic,
		8. Tin,

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		9. (Cadmium,
			Mercury,
		11.1	Methyl mercury
	504. Ice candy (2.7.5)	1.	Total sugars
	20 11 100 canaly (21/18)		expressed as
			Sucrose
		2.	Isomaltulose
		3.	Salmonella sp.
			Listeria
			monocytogenes
		4.	Aerobic Plate
			Count
		5.	Coliform Count
		6.	Staphylococcus
			aureus (Coagulase
			positive)
		7.	Escherichia coli
		8.	melamine
		9.	Hydrocyanic acid
			Lead
		11.	Copper,
		12.	Arsenic,
		13.	Tin,
			Cadmium,
		15.	Mercury,
			Methyl mercury

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505. Sweetened Cocoa, or Sweetened Cocoa Powder,	Moisture Cocoa Butter
or Drinking Chocolate (2.7.6) 506. Sweetened Cocoa, Fat-reduced, or Sweetened Cocoa Powder, Fatreduced, or Fat-Reduced	Content (as a minimum cocoa
Drinking Chocolate (2.7.6)	powder content on a dry matter basis)
507. Sweetened Cocoa, Highly Fatreduced or Sweetened Cocoa Powder, Highly Fat-reduced or	3. Cocoa powder content in dry
Highly Fat Reduced Drinking Chocolate (2.7.6) 508. Sweetened Cocoa Mix, or Sweetened Mixture	mixtures 4. melamine
with Cocoa (2.7.6) 509. Sweetened Cocoa Mix, Fat-reduced, or	5. Hydrocyanic acid
Sweetened Mixture with Cocoa, Fatreduced (2.7.6)	6. Total Aflatoxin 7. Aflatoxin B1
510. Sweetened Cocoa Mix, Highly Fatreduced or Sweetened Mixture with Cocoa, Highly Fat	8. Lead 9. Copper,
reduced (2.7.6) 511. Sweetened Cocoaflavoured Mix (2.7.6)	10. Arsenic, 11. Tin,
512. Sweetened Cocoaflavoured Mix, Fat-reduced (2.7.6)	12. Cadmium, 13. Mercury,
513. Sweetened Cocoaflavoured Mix, Highly Fat reduced (2.7.6)	14. Methyl mercury
514. Chocolate powder (2.7.6)	1. Content of cocoa powder
	2. melamine
	3. Hydrocyanic acid
	4. Total Aflatoxin
	5. Aflatoxin B1
	6. Lead
	7. Copper,
	8. Arsenic,
	9. Tin,

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	10. Cadmium,
	11. Mercury,
	12. Methyl mercury
515. Cocoa powder (2.7.7)	1. Free from dirt
516. Fat reduced cocoa powder (Medium fat	2. Free from filth
517. Highly fat reduced cocoa powder	
(2.7.7)	deleterious substance
(2.777)	4. Free from adulterant
	5. Free from added
	colouring matter
	6. Free from rancidity
	7. Free from off flavor
	8. Free from mould
	growth
	9. Free from insect
	infestation
	10.Moisture content
	11.Cocoa butter
	12. Acid insoluble ash
	13.Alkalinity of total
	Ash
	14.Crude fibre
	15.melamine
	16.Hydrocyanic acid
	17.Lead
	18.Copper,
	19. Arsenic,
	20.Tin,
	21.Cadmium,
	22.Mercury,
	23.Methyl mercury
518. Cocoa mass or cocoa/chocolate liquor (4 77 6 11 1

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		colouring matter
		2. Free from flavour
		3. Free from added fats
		other than Cocoa
		butter
		4. Moisture
		5. Cocoa Shell and
		Germ
		6. Cocoa Butter
		7. Alkalinity of total
		Ash
		8. Acid insoluble ash
		9. Crude fibre
		10.melamine
		11.Hydrocyanic acid
		12.Lead
		13.Copper,
		14.Arsenic,
		15.Tin,
		16.Cadmium,
		17.Mercury,
		18.Methyl mercury
	519. Cocoa cake (2.7.8)	1. Free from any added
	, , ,	colouring matter
		2. Free from flavour
		3. Free from added fats
		other than Cocoa
		butter
		4. Moisture
		5. Cocoa Shell and
		Germ
		6. Alkalinity of total

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		Ash
		7. Acid insoluble ash
		8. Crude fibre
		9. melamine
		10.Hydrocyanic acid
		11.Lead
		12.Copper,
		13.Arsenic,
		14.Tin,
		15.Cadmium,
		16.Mercury,
		17.Methyl mercury

S.No	Category of food	Sub-category	Specific food articles	Test parameters
8	2.8 SWEETENING AGENTS INCLUDING HONEY	Sugar, Jaggery, other nutritive sweeteners	520. Plantation white sugar (sugar) (2.8.1.1)	 Free from dirt Free from filth Free from iron filings, No added colouring matter. Extraneous matter

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			6. Moisture
			7. Sucrose
			8. Melamine
			9. Lead,
			10. Copper,
			11. Arsenic,
			12. Tin,
			13. Cadmium,
			14. Mercury,
			15Methyl
			mercury
		521. Refined sugar (2.8.1.2)	1. Free from dirt,
			2. Free from filth
			3. Free from iron
			filings,
			4. No added
			colouring
			matter.
			5. Extraneous
			matter
			6. Moisture
			7. Sucrose
			8. Melamine
			9. Lead,
			10. Copper,
			11. Arsenic,
			12. Tin,
			13. Cadmium,
			14. Mercury,
			15Methyl
			mercury
			16. Chromium
L		<u> </u>	10. Chiominin

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522 Khandaari ayaar (dasi) (2.0.1.2)	1 Error from dist
522. Khandsari sugar (desi) (2.8.1.3)	1. Free from dirt,
523. Khandsari sugar (sulphur sugar) (2.8.1.3)	2. Free from filth
	3. Free from iron
	filings,
	4. No added
	colouring matter.
	5. Extraneous matter
	6. Moisture
	7. Sucrose
	8. Ash insoluble in
	dilute hydrochloric
	acid
	9. Calcium oxide
	10.Conductivity
	11.Melamine
	12.Lead,
	13.Copper,
	14. Arsenic,
	15.Tin,
	16.Cadmium,
	17.Mercury,
	18.Methyl mercury
524. Bura sugar (2.8.1.4)	1. Free from dirt,
5	2. Free from filth
	3. Free from iron
	filings,
	4. No added
	colouring matter.
	5. Extraneous matter
	6. Sucrose
	7. Ash insoluble in
	dilute hydrochloric

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T T T T T T T T T T T T T T T T T T T	1		
			acid
			8. Melamine
			9. Lead,
			10.Copper,
			11.Arsenic,
			12.Tin,
			13.Cadmium,
			14.Mercury,
			15.Methyl mercury
		525. Cube sugar (2.8.1.5)	1. Free from dirt
			2. Free from other
			extraneous
			contamination
			3. Moisture
			4. Sucrose
			5. Total Ash
			6. Melamine
			7. Lead,
			8. Copper,
			9. Arsenic,
			10.Tin,
			11.Cadmium,
			12.Mercury,
			13.Methyl mercury
		526. Icing sugar (2.8.1.6)	1. Free from dust
		-	2. Free from any other
			extraneous matter
			3. Total starch and
			sucrose (moisture
			free)
			4. Moisture
			5. Starch

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			6 M-1
			6. Melamine
			7. Lead,
			8. Copper,
			9. Arsenic,
			10.Tin,
			11.Cadmium,
			12.Mercury,
			13.Methyl mercury
		527.	1. Free from dirt,
		isri (2.8.2)	2. Free from filth
		1511 (2.0.2)	3. Free from iron
			filings,
			4. Free from added
			colouring matter.
			5. Extraneous matter
			6. Total sugar (Called,
			known or expressed
			as Sucrose)
			7. Total Ash
			8. Melamine
			9. Lead,
			10.Copper,
			11.Arsenic,
			12.Tin,
			13.Cadmium,
			14.Mercury,
			15.Methyl mercury
		528. Gur or jaggery (2.8.4.1)	Free from substances
		320. Gui of Jaggery (2.0.4.1)	deleterious to health
			2. Total sugars
			expressed as invert
			sugar
<u> </u>			Jugui

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		· · · · · · · · · · · · · · · · · · ·
		3. Extraneous matter
		insoluble in water
		4. Total ash
		5. Ash insoluble in
		hydrochloric acid
		(HCl)
		6. Moisture
		7. Melamine
		8. Lead,
		9. Copper,
		10.Arsenic,
		11.Tin,
		12.Cadmium,
		13.Mercury,
		14.Methyl mercury
	529. Cane jaggery or cane gur (2.8.4.2)	1. Free from substances
	busine juggery of came gar (2.01.1.2)	unsafe to health
		2. Moisture
		3. Sucrose
		4. Total Sugars
		5. Reducing sugars
		6. Sulphate ash
		7. Ash insoluble in
		dilute hydrochloric
		acid,
		8. Extraneous matter
		and water insoluble
		matter
		9. No added colour
		10.Melamine
		11.Lead,
		12.Copper,

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				13.Arsenic,
				14.Tin,
				15.Cadmium,
				16.Mercury,
				17.Methyl mercury
			0. Dextrose (2.8.5.1)	1. Sulphated ash
		3.	0. Dextrose (2.8.5.1)	2. Acidity
				3. Glucose
				4. Melamine
				5. Lead,
				6. Copper,
				7. Arsenic,
				8. Tin,
				9. Cadmium,
				10. Mercury,
				11. Methyl mercury
			1. Golden syrup (2.8.6.1)	1. Free from any
		3.	1. Golden syrup (2.8.6.1)	crystallisation
				2. Moisture
				3. Total Ash
				4. Total Sugar as
				invert sugar
				5. Melamine
				6. Lead,
				7. Copper,
				8. Arsenic,
				9. Tin,
				10. Cadmium,
				11. Mercury,
				12. Methyl mercury
		5	2. Dried glucose syrup (2.8.7)	1. Free from
]	2. Dried glucose syrup (2.6.7)	fermentation
L	1			

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	2. Free from evidence
	of mould growth
	3. Free from dirt
	4. Free from other
	extraneous matter
	5. Free from added
	sweetening
	6. Free from flavouring
	agent
	7. Free from any added
	natural or coaltar
	food colour
	8. Total solid contents
	9. Reducing sugar
	10. Sulfated Ash
	11. Melamine
	12. Lead,
	13. Copper,
	14. Arsenic,
	15. Tin,
	16. Cadmium,
	17. Mercury,
	18. Methyl mercury
533. Sodium saccharin (food grade) (2.8.8)	1. Purity as
bootam saccinam (1000 grade) (21010)	C7H4NNaO3S,
	2. Moisture
	3. Acidity and
	alkalinity
	4. Benzoate and
	salicylate
	5. Readily
	carbonizable

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ī	Г			
				substances
				6. Toluene
				sulfonamides
				7. Melamine
				8. Lead,
				9. Copper,
				10. Arsenic,
				11. Tin,
				12. Cadmium,
				13. Mercury,
				14. Methyl mercury
		534.	Aspartyl phenyl alanine methyl ester (aspartame)	1. Solubility
		331.	(2.8.9)	2. Aspertame on dried
			(2.0.7)	basis
				3. Loss on drying
				4. sulphate ash
				5. diketo-piper-azine
				6. Melamine
				7. Lead,
				8. Copper,
				9. Arsenic,
				10.Tin,
				11.Cadmium,
				12.Mercury,
				13.Methyl mercury
		535.	Acesulfame potassium (2.8.10)	1. Solubility
		JJJ.	recountaine potassium (2.0.10)	2. Acesulfame-K on
				dried basis
				3. Flouride
				4. Loss on drying
				5. Melamine
				6. Lead,
 1				

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l				7. 0
				7. Copper,
				8. Arsenic,
				9. Tin,
				10. Cadmium,
				11. Mercury,
				12. Methyl mercury
	53	36. S	Sucralose (2.8.11)	1. Solubility
		<i>5</i> 0. <i>5</i>	(2.0.11)	2. $C_{12}H_{19}C_{13}O_8$
				calculated on
				anhydrous basis
				3. Methanol
				4. Residue on ignition
				5. Water
				6. Melamine
				7. Lead,
				8. Copper,
				9. Arsenic,
				10.Tin,
				11.Cadmium,
				12.Mercury,
				13.Methyl mercury
	53	37. C	Calcium saccharin (food grade) (2.8.12)	1. Purity as
			, , , , ,	C14H8CaN2O6S2,
				2. Moisture
				3. Benzoate and
				salicylate
				4. Readily carbonizable
				substances
				5. Toluene
				sulfonamides
				6. Melamine
				7. Lead,

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Honey and its by products	538. Honey (2.8.3.1) 539. For the Honey not listed below (2.8.3.1) 540. Carvia callosa honey (2.8.3.1) 541. Honeydew honey (2.8.3.1) 542. Blends of Honeydew honey with blossom honey (2.8.3.1) 543. Pressed honey (2.8.3.1) 544. Monofloral honey (2.8.3.1)	8. Copper, 9. Arsenic, 10. Tin, 11. Cadmium, 12. Mercury, 13. Methyl mercury 1. Free from organic and inorganic matter 2. Free from visible mould, 3. Free from insects 4. Free from insect debris, 5. Free from fragments
		 9. Free from any other extraneous matter. 10. Specific gravity at 27° C 11. Moisture 12. Total reducing sugars 13. Sucrose 14. Fructose to Glucose ratio 15. Total Ash 16. Acidity expressed as

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			£
			formic acid
			17. Free Acidity
			18. Hydroxy Methyl
			Furfural (HMF)
			19. Diastase activity,
			20. Water insoluble
			matters
			21. C4 Sugar
			22. Pollen count & plant
			element
			23. 2-Acetylfuran-3-
			Glucopyranoside (2-
			AFGP) as Marker
			for Rice Syrup
			24. Foreign
			oligosaccharides
			25. Proline
			26. Electrical
			Conductivity
			27. Δδ13C
			28. Δδ13CFru – Glu
			(The difference in
			13C/12C ratio
			between fructose and
			glucose)
			29. Δδ13C Protein –
			Honey (The
			difference in
			13C/12C between
			honey and its
			associated protein
			extract)
 1	<u> </u>	ı	,

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 1	,		,
			30. Melamine
			31. Lead,
			32. Copper,
			33. Arsenic,
			34. Tin,
			35. Cadmium,
			36. Mercury,
			37. Methyl mercury
			38. Antibiotic- 12#
	546.	Yellow bees wax (2.8.3.2)	1. Solubility
	547.	White bees wax (2.8.3.2)	2. Melting point range,
	347.	11 Into 0003 was (2.0.3.2)	2. Weiting point range,
			C
			3. Acid value
			4. Peroxide value
			5. Saponification value
			6. Carnauba wax
			7. Ceresin, paraffins
			and certain other
			waxes
			8. Fats, Japan wax,
			rosin and soap
			9. Glycerol and other
			polyols 10.Ash
			11.Total Volatile matter
			12.Melamine
			13.Lead,
			14.Copper,
			15.Arsenic,
			16.Tin,
			17.Cadmium,

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				18.Mercury,
				19.Methyl mercury
	<u> </u>	548.	Royal jelly type 1 (2.8.3.3)	Free from rancidity
		540.	Royal Jeny type 1 (2.0.3.3)	2. Moisture content
				3. 10-HAD
				4. Protein
				5. Total sugar
				6. Fructose
				7. Glucose
				8. Sucrose
				9. Erlose
				10. Maltose
				11. Maltotriose,
				12. Total acidity
				13. Total lipid
				14. C13/C12 Isotopic ratio
				15. Melamine
				16. Lead,
				17. Copper, 18. Arsenic,
				19. Tin,
				20. Cadmium,
				21. Mercury,
	_	540	D1 :-11 (2 (2 0 2 2))	22. Methyl mercury
		549.	Royal jelly type 2 (2.8.3.3)	1. Free from
				rancidity
				2. Moisture content
				3. 10-HAD
				4. Protein
				5. Total sugar
				6. Fructose

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	7. Glucose
	8. Total acidity
	9. Total lipid
	10. C13/C12 Isotopic
	ratio
	11. Melamine
	12. Lead,
	13. Copper,
	14. Arsenic,
	15. Tin,
	16. Cadmium,
	17. Mercury,
	18. Methyl mercury

S.No	Category of food	Sub-category		Specif	ic food articles	Test p	parameters	
9	2.9 SALT,	Spices,	herbs,	550.	Caraway (Siahjira) whole (2.9.1.1)	1. Fr		from
	SPICES,	condiments &	related			ex	traneous fla	avour
	CONDIMENTS	products				2. Fr	ee from mu	stiness
	AND RELATED	produces				3. Fr	ee from mo	ould
	PRODUCTS					4. Fr	ee from	living
	111020015					ins	sects	
						5. Fr	ee from	dead
						ins	sects	
						6. Fr	ee from	insect
						fra	agments	

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

7. Free from rodent contamination 8. Free from added colouring matter 9. Free from other harmful substances 10. Extraneous matter 11. Moisture 12. Total ash 13. Ash insoluble in dilute HCI 14. Volatile oil content 15. Insect damaged matter 16. Aerobic Colony Count 17. Yeast and Mold Count 18. Enterobacteriaceae 19. Staphylococcus aureus 20. Salmonella 21. Sulphite Reducing Clostridia 22. Bacillus cereus 23. Melamine 24. Total Aflatoxin 25. Aflatoxin B1 26. Lead 27. Copper 28. Arsenic		T	
8. Free from added colouring matter 9. Free from other harmful substances 10. Extraneous matter 11. Moisture 12. Total ash 13. Ash insoluble in dilute HCl 14. Volatile oil content 15. Insect damaged matter 16. Aerobic Colony Count 17. Yeast and Mold Count 18. Enterobacteriaceae 19. Staphylococcus aureus 20. Salmonella 21. Sulphite Reducing Clostridia 22. Bacillus cereus 23. Melamine 24. Total Aflatoxin 25. Aflatoxin B1 26. Lead 27. Copper 28. Arsenic			
colouring matter 9. Free from other harmful substances 10.Extraneous matter 11. Moisture 12. Total ash 13. Ash insoluble in dilute HCl 14. Volatile oil content 15. Insect damaged matter 16. Aerobic Colony Count 17. Yeast and Mold Count 18. Enterobacteriaceae 19. Staphylococcus aureus 20. Salmonella 21. Sulphite Reducing Clostridia 22. Bacillus cereus 23. Melamine 24. Total Aflatoxin 25. Aflatoxin B1 26. Lead 27. Copper 28. Arsenic			
9. Free from other harmful substances 10. Extraneous matter 11. Moisture 12. Total ash 13. Ash insoluble in dilute HCl 14. Volatile oil content 15. Insect damaged matter 16. Aerobic Colony Count 17. Yeast and Mold Count 17. Yeast and Mold Count 18. Enterobacteriaceae 19. Staphylococcus aureus 20. Salmonella 21. Sulphite Reducing Clostridia 22. Bacillus cereus 23. Melamine 24. Total Aflatoxin 25. Aflatoxin B1 26. Lead 27. Copper 28. Arsenic			
harmful substances 10.Extraneous matter 11. Moisture 12. Total ash 13. Ash insoluble in dilute HCl 14. Volatile oil content 15. Insect damaged matter 16. Aerobic Colony Count 17. Yeast and Mold Count 18. Enterobacteriaceae 19. Staphylococcus aureus 20. Salmonella 21. Sulphite Reducing Clostridia 22. Bacillus cereus 23. Melamine 24. Total Aflatoxin 25. Aflatoxin B1 26. Lead 27. Copper 28. Arsenic			colouring matter
10.Extraneous matter 11.Moisture 12.Total ash 13.Ash insoluble in dilute HCl 14.Volatile oil content 15.Insect damaged matter 16.Aerobic Colony Count 17.Yeast and Mold Count 18.Enterobacteriaceae 19.Staphylococcus aureus 20.Salmonella 21.Sulphite Reducing Clostridia 22.Bacillus cereus 23.Melamine 24.Total Aflatoxin 25.Aflatoxin B1 26.Lead 27.Copper 28.Arsenic			9. Free from other
11.Moisture 12.Total ash 13.Ash insoluble in dilute HCl 14.Volatile oil content 15.Insect damaged matter 16.Aerobic Colony Count 17.Yeast and Mold Count 18.Enterobacteriaceae 19.Staphylococcus aureus 20.Salmonella 21.Sulphite Reducing Clostridia 22.Bacillus cereus 23.Melamine 24.Total Aflatoxin 25.Aflatoxin B1 26.Lead 27.Copper 28.Arsenic			harmful substances
12. Total ash 13. Ash insoluble in dilute HCl 14. Volatile oil content 15. Insect damaged matter 16. Aerobic Colony Count 17. Yeast and Mold Count 18. Enterobacteriaceae 19. Staphylococcus aureus 20. Salmonella 21. Sulphite Reducing Clostridia 22. Bacillus cereus 23. Melamine 24. Total Aflatoxin 25. Aflatoxin B1 26. Lead 27. Copper 28. Arsenic			10.Extraneous matter
13.Ash insoluble in dilute HCl 14.Volatile oil content 15.Insect damaged matter 16.Aerobic Colony Count 17.Yeast and Mold Count 18.Enterobacteriaceae 19.Staphylococcus aureus 20.Salmonella 21.Sulphite Reducing Clostridia 22.Bacillus cereus 23.Melamine 24.Total Aflatoxin 25.Aflatoxin B1 26.Lead 27.Copper 28.Arsenic			11.Moisture
dilute HCl 14. Volatile oil content 15. Insect damaged matter 16. Aerobic Colony Count 17. Yeast and Mold Count 18. Enterobacteriaceae 19. Staphylococcus aureus 20. Salmonella 21. Sulphite Reducing Clostridia 22. Bacillus cereus 23. Melamine 24. Total Aflatoxin 25. Aflatoxin B1 26. Lead 27. Copper 28. Arsenic			12.Total ash
14. Volatile oil content 15. Insect damaged matter 16. Aerobic Colony Count 17. Yeast and Mold Count 18. Enterobacteriaceae 19. Staphylococcus aureus 20. Salmonella 21. Sulphite Reducing Clostridia 22. Bacillus cereus 23. Melamine 24. Total Aflatoxin 25. Aflatoxin B1 26. Lead 27. Copper 28. Arsenic			13.Ash insoluble in
15.Insect damaged matter 16.Aerobic Colony Count 17.Yeast and Mold Count 18.Enterobacteriaceae 19.Staphylococcus aureus 20.Salmonella 21.Sulphite Reducing Clostridia 22.Bacillus cereus 23.Melamine 24.Total Aflatoxin 25.Aflatoxin B1 26.Lead 27.Copper 28.Arsenic			dilute HCl
matter 16.Aerobic Colony Count 17. Yeast and Mold Count 18.Enterobacteriaceae 19.Staphylococcus aureus 20.Salmonella 21.Sulphite Reducing Clostridia 22.Bacillus cereus 23.Melamine 24. Total Aflatoxin 25.Aflatoxin B1 26.Lead 27.Copper 28.Arsenic			14. Volatile oil content
matter 16.Aerobic Colony Count 17.Yeast and Mold Count 18.Enterobacteriaceae 19.Staphylococcus aureus 20.Salmonella 21.Sulphite Reducing Clostridia 22.Bacillus cereus 23.Melamine 24.Total Aflatoxin 25.Aflatoxin B1 26.Lead 27.Copper 28.Arsenic			15.Insect damaged
Count 17. Yeast and Mold Count 18. Enterobacteriaceae 19. Staphylococcus aureus 20. Salmonella 21. Sulphite Reducing Clostridia 22. Bacillus cereus 23. Melamine 24. Total Aflatoxin 25. Aflatoxin B1 26. Lead 27. Copper 28. Arsenic			
Count 17. Yeast and Mold Count 18. Enterobacteriaceae 19. Staphylococcus aureus 20. Salmonella 21. Sulphite Reducing Clostridia 22. Bacillus cereus 23. Melamine 24. Total Aflatoxin 25. Aflatoxin B1 26. Lead 27. Copper 28. Arsenic			16. Aerobic Colony
Count 18.Enterobacteriaceae 19.Staphylococcus aureus 20.Salmonella 21.Sulphite Reducing Clostridia 22.Bacillus cereus 23.Melamine 24.Total Aflatoxin 25.Aflatoxin B1 26.Lead 27.Copper 28.Arsenic			
18.Enterobacteriaceae 19.Staphylococcus aureus 20.Salmonella 21.Sulphite Reducing Clostridia 22.Bacillus cereus 23.Melamine 24.Total Aflatoxin 25.Aflatoxin B1 26.Lead 27.Copper 28.Arsenic			17. Yeast and Mold
19.Staphylococcus aureus 20.Salmonella 21.Sulphite Reducing Clostridia 22.Bacillus cereus 23.Melamine 24.Total Aflatoxin 25.Aflatoxin B1 26.Lead 27.Copper 28.Arsenic			Count
aureus 20.Salmonella 21.Sulphite Reducing Clostridia 22.Bacillus cereus 23.Melamine 24.Total Aflatoxin 25.Aflatoxin B1 26.Lead 27.Copper 28.Arsenic			18.Enterobacteriaceae
aureus 20.Salmonella 21.Sulphite Reducing Clostridia 22.Bacillus cereus 23.Melamine 24.Total Aflatoxin 25.Aflatoxin B1 26.Lead 27.Copper 28.Arsenic			19.Staphylococcus
21.Sulphite Reducing Clostridia 22.Bacillus cereus 23.Melamine 24.Total Aflatoxin 25.Aflatoxin B1 26.Lead 27.Copper 28.Arsenic			
Clostridia 22.Bacillus cereus 23.Melamine 24.Total Aflatoxin 25.Aflatoxin B1 26.Lead 27.Copper 28.Arsenic			20.Salmonella
22.Bacillus cereus 23.Melamine 24.Total Aflatoxin 25.Aflatoxin B1 26.Lead 27.Copper 28.Arsenic			21.Sulphite Reducing
23.Melamine 24.Total Aflatoxin 25.Aflatoxin B1 26.Lead 27.Copper 28.Arsenic			Clostridia
24.Total Aflatoxin 25.Aflatoxin B1 26.Lead 27.Copper 28.Arsenic			22.Bacillus cereus
25. Aflatoxin B1 26. Lead 27. Copper 28. Arsenic			23.Melamine
26.Lead 27.Copper 28.Arsenic			24.Total Aflatoxin
27.Copper 28.Arsenic			25.Aflatoxin B1
28.Arsenic			26.Lead
28.Arsenic			27.Copper
			28.Arsenic
			29.Tin

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			30.Cadmium
			31.Mercury
			32.Methyl mercury
	551.	Caraway Black (Siahjira) Whole (2.9.1.2)	1. Extraneous matter
	331.	Caraway Black (Blangina) Whole (2.7.1.2)	2. Moisture
			3. Total ash
			4. Ash insoluble in
			dilute HCl
			5. Volatile oil content
			6. Insect damaged
			matter
			1. Aerobic Colony
			Count
			2. Yeast and Mold
			Count
			3. Enterobacteriaceae
			4. Staphylococcus
			aureus
			5. Salmonella
			6. Sulphite Reducing
			Clostridia
			7. Bacillus cereus
			8. Melamine
			9. Total Aflatoxin
			10.Aflatoxin B1
			11.Lead
			12.Copper
			13.Arsenic
			14.Tin
			15.Cadmium
			16.Mercury
			17.Methyl mercury

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550	Comayyay (Sighiima) mayydan (2.0.1)	1. Free from
552.	Caraway (Siahjira) powder (2.9.1)	extraneous flavour
		2. Free from mustiness
		3. Free from mould
		4. Free from living
		insects
		5. Free from dead
		insects
		6. Free from insect
		fragments
		7. Free from rodent contamination
		8. Free from added
		colouring matter
		9. Free from other
		harmful substances
		10.Moisture
		11.Total ash
		12.Ash insoluble in
		dilute HCl
		13. Volatile oil content-
		black
		14. Volatile oil content-
		blond
		15. Aerobic Colony
		Count
		16. Yeast and Mold
		Count
		17.Enterobacteriaceae
		18.Staphylococcus
		aureus
		19.Salmonella

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1			20 0 1 1 1 2 1 1
			20. Sulphite Reducing
			Clostridia
			21.Bacillus cereus
			22.Melamine
			23.Total Aflatoxin
			24.Aflatoxin B1
			25.Lead
			26.Copper
			27.Arsenic
			28.Tin
			29.Cadmium
			30.Mercury
			31.Methyl mercury
	553.	Cardamom (Chhoti Elaichi) Whole (2.9.2.1)	1. Free from any
	333.	Cardamoni (Cinioti Liaicin) Whole (2.7.2.1)	foreign odour
			2. Free from mustiness
			3. Free from rancidity
			4. Free from mould
			5. Free from living
			insects
			6. Free from dead
			insects
			7. Free from insect
			fragments
			8. Free from rodent
			contamination
			9. Extraneous matter
			10.Empty and
			malformed capsules
			by count
			11.Immature and
			shrivelled capsules
	l		sinivened capsules

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1			10 Mai /
			12.Moisture
			13.Total ash
			14. Volatile oil content
			15.Insect damaged
			matter
			16.Aerobic Colony
			Count
			17. Yeast and Mold
			Count
			18.Enterobacteriaceae
			19.Staphylococcus
			aureus
			20.Salmonella
			21.Sulphite Reducing
			Clostridia
			22.Bacillus cereus
			23.Melamine
			24.Total Aflatoxin
			25.Aflatoxin B1
			26.Lead
			27.Copper
			28.Arsenic
			29.Tin
			30.Cadmium
			31.Mercury
			32.Methyl mercury
			33.Pesticide- 233*
	554.	Cardamom (Chhoti Elaichi) seeds (2.9.2.2)	4 5 0
	334.	Cardamoni (Cinion Efaicili) secus (2.9.2.2)	foreign odour
			2. Free from mustiness
			3. Free from rancidity
			4. Free from mould
			4. Prec nom mould

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T = 0 11 1
5. Free from living
insects
6. Free from dead
insects
7. Free from insect
fragments
8. Free from rodent
contamination
9. Extraneous matter
10.Light seeds
11.Moisture
12.Total ash
13. Volatile oil content
14.Insect damaged
matter
15.Aerobic Colony
Count
16. Yeast and Mold
Count
17.Enterobacteriaceae
18.Staphylococcus
aureus
19.Salmonella
20.Sulphite Reducing
Clostridia
21.Bacillus cereus
22.Melamine
23.Total Aflatoxin
24. Aflatoxin B1
25.Lead
26.Copper
27. Arsenic

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28. Tin 29. Cadmium 30. Mercury 31. Methyl mercury 32. Pesticide- 233* 555. Cardamom (Chhoti Elaichi) powder (2.9.2.3) 1. Free from any foreign odour 2. Free from mustiness 3. Free from mustiness 4. Free from living insects 6. Free from dead insects 7. Free from insect fragments 8. Free from rodent contamination 9. Free from added colouring matter 10. Free from other harmful substances 11. Moisture
30.Mercury 31.Methyl mercury 32.Pesticide- 233* 555. Cardamom (Chhoti Elaichi) powder (2.9.2.3) 1. Free from any foreign odour 2. Free from mustiness 3. Free from mould 5. Free from living insects 6. Free from dead insects 7. Free from insect fragments 8. Free from rodent contamination 9. Free from added colouring matter 10.Free from other harmful substances 11.Moisture
31.Methyl mercury 32.Pesticide- 233* 555. Cardamom (Chhoti Elaichi) powder (2.9.2.3) 1. Free from any foreign odour 2. Free from mustiness 3. Free from mould 5. Free from living insects 6. Free from dead insects 7. Free from insect fragments 8. Free from rodent contamination 9. Free from added colouring matter 10.Free from other harmful substances 11.Moisture
32.Pesticide- 233* 555. Cardamom (Chhoti Elaichi) powder (2.9.2.3) 1. Free from any foreign odour 2. Free from mustiness 3. Free from mould 5. Free from living insects 6. Free from dead insects 7. Free from insect fragments 8. Free from rodent contamination 9. Free from added colouring matter 10.Free from other harmful substances 11.Moisture
555. Cardamom (Chhoti Elaichi) powder (2.9.2.3) 1. Free from any foreign odour 2. Free from mustiness 3. Free from mould 5. Free from living insects 6. Free from dead insects 7. Free from insect fragments 8. Free from rodent contamination 9. Free from added colouring matter 10. Free from other harmful substances 11. Moisture
foreign odour 2. Free from mustiness 3. Free from mould 5. Free from living insects 6. Free from dead insects 7. Free from insect fragments 8. Free from rodent contamination 9. Free from added colouring matter 10.Free from other harmful substances 11.Moisture
foreign odour 2. Free from mustiness 3. Free from rancidity 4. Free from mould 5. Free from living insects 6. Free from dead insects 7. Free from insect fragments 8. Free from rodent contamination 9. Free from added colouring matter 10. Free from other harmful substances 11. Moisture
2. Free from mustiness 3. Free from rancidity 4. Free from mould 5. Free from living insects 6. Free from dead insects 7. Free from insect fragments 8. Free from rodent contamination 9. Free from added colouring matter 10.Free from other harmful substances 11.Moisture
4. Free from mould 5. Free from living insects 6. Free from dead insects 7. Free from insect fragments 8. Free from rodent contamination 9. Free from added colouring matter 10.Free from other harmful substances 11.Moisture
4. Free from mould 5. Free from living insects 6. Free from dead insects 7. Free from insect fragments 8. Free from rodent contamination 9. Free from added colouring matter 10.Free from other harmful substances 11.Moisture
insects 6. Free from dead insects 7. Free from insect fragments 8. Free from rodent contamination 9. Free from added colouring matter 10.Free from other harmful substances 11.Moisture
insects 6. Free from dead insects 7. Free from insect fragments 8. Free from rodent contamination 9. Free from added colouring matter 10.Free from other harmful substances 11.Moisture
insects 7. Free from insect fragments 8. Free from rodent contamination 9. Free from added colouring matter 10.Free from other harmful substances 11.Moisture
7. Free from insect fragments 8. Free from rodent contamination 9. Free from added colouring matter 10.Free from other harmful substances 11.Moisture
fragments 8. Free from rodent contamination 9. Free from added colouring matter 10.Free from other harmful substances 11.Moisture
fragments 8. Free from rodent contamination 9. Free from added colouring matter 10.Free from other harmful substances 11.Moisture
8. Free from rodent contamination 9. Free from added colouring matter 10.Free from other harmful substances 11.Moisture
9. Free from added colouring matter 10.Free from other harmful substances 11.Moisture
colouring matter 10.Free from other harmful substances 11.Moisture
10.Free from other harmful substances 11.Moisture
10.Free from other harmful substances 11.Moisture
11.Moisture
10 7 10 10 10 10 10 10 10 10 10 10 10 10 10
12.Total ash
13.Ash insoluble in
dilute HCl
14. Volatile oil content
15.Aerobic Colony
Count
16. Yeast and Mold
Count
17.Enterobacteriaceae

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			18.Staphylococcu	ıs
			aureus	
			19.Salmonella	
			20.Sulphite Redu	cing
			Clostridia	
			21.Bacillus cereu	IS
			22.Melamine	
			23.Total Aflatoxi	in
			24. Aflatoxin B1	
			25.Lead	
			26.Copper	
			27. Arsenic	
			28.Tin	
			29.Cadmium	
			30.Mercury	
			31.Methyl mercu	
			32.Pesticide- 233	
	556.	Large Cardamom (Badi Elaichi) whole (2.9.2.4)	1. Free from	
			foreign o	
			2. Free from mu	
			3. Free from rand	
			4. Free from mo	
			5. Free from	living
			insects	
			6. Free from	dead
			insects	_
			7. Free from	insect
			fragments	
			8. Free from	rodent
			contamination	
			9. Free from	added
			colouring mat	ter

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	10.Free from other
	harmful substances
	11.Extraneous matter
	12.Empty and
	malformed capsules
	by count
	13.Immature and
	shrivelled capsules
	14.Moisture
	15.Ash insoluble in
	dilute HCl
	16.Total ash
	17. Volatile oil content
	18.Insect damaged
	matter
	19. Aerobic Colony
	Count
	20.Yeast and Mold
	Count
	21.Enterobacteriaceae
	22.Staphylococcus
	aureus
	23.Salmonella
	24.Sulphite Reducing
	Clostridia
	25.Bacillus cereus
	26.Melamine
	27.Total Aflatoxin
	28.Aflatoxin B1
	29.Lead
	30.Copper
	31.Arsenic

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	1		Т	22 571
				32.Tin
				33.Cadmium
				34.Mercury
				35.Methyl mercury
				36.Pesticide- 233*
		557.	Large Cardamom (Badi Elaichi) seeds (2.9.2.5)	1. Free from any
		337.	Eurge Cardamoni (Badi Elateni) seeds (2.7.2.3)	foreign odour
				2. Free from mustiness
				3. Free from rancidity
				4. Free from mould
				5. Free from living
				insects
				6. Free from dead
				insects
				7. Free from insect
				fragments
				8. Free from rodent
				contamination
				9. Free from added
				colouring matter
				10.Free from other
				harmful substances
				11.Extraneous matter
				12.Light seeds / Brown
				/ Red seeds
				13.Moisture
				14. Ash insoluble in
				dilute HCl
				15.Total ash
				16. Volatile oil content
				17.Insect damaged
				matter
L	1			mutter

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

T .	T	ı		T
				18.Aerobic Colony
				Count
				19. Yeast and Mold
				Count
				20.Enterobacteriaceae
				21.Staphylococcus
				aureus
				22.Salmonella
				23.Sulphite Reducing
				Clostridia
				24.Bacillus cereus
				25.Melamine
				26.Total Aflatoxin
				27. Aflatoxin B1
				28.Lead
				29.Copper
				30. Arsenic
				31.Tin
				32.Cadmium
				33.Mercury
				34.Methyl mercury
				35.Pesticide- 233*
		558. Larg	e Cardamom (Badi Elaichi) powder (2.9.2.6)	1. Free from any
		Zurg	e curdumom (Buer Blatem) powder (2.9.2.6)	off flavour
				2. Free from mustiness
				3. Free from rancidity
				4. Free from mould
				5. Free from living
				insects
				6. Free from dead
				insects
				7. Free from insect

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	fragments
	fragments
	8. Free from rodent
	contamination
	9. Free from added
	colouring matter
	10.Free from other
	harmful substances
	11.Moisture
	12.Ash insoluble in
	dilute HCl
	13.Total ash
	14. Volatile oil content
	15.Aerobic Colony
	Count
	16.Yeast and Mold
	Count
	17.Enterobacteriaceae
	18.Staphylococcus
	aureus
	19.Salmonella
	20.Sulphite Reducing
	Clostridia
	21.Bacillus cereus
	22.Melamine
	23.Total Aflatoxin
	24.Aflatoxin B1
	25.Lead
	26.Copper
	27.Arsenic
	28.Tin
	29.Cadmium
	30.Mercury

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

								31.Methyl mercury 32.Pesticide- 233*
		~						1. Free from mould
	559.		and	Capsicum	(Lal	Mirchi)	whole	
		(2.9.3.1)						2. Free from living insects
								3. Free from dead
								insects
								4. Free from insect
								fragments
								5. Free from rodent
								contamination
								6. Free from
								extraneous colouring
								matter
								7. Free from coating of
								mineral oil
								8. Free from other
								harmful substances
								9. Extraneous matter
								10.Unripe and marked
								fruits
								11.Broken fruits, seed
								& fragments
								12.Moisture
								13.Ash insoluble in
								dilute HCl
								14.Total ash
								15.Insect damaged
								matter
								16.Aerobic Colony
								Count
								17. Yeast and Mold

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

							Count	_	
							18.Enter		00000
							19.Staph		us
							aureu		
							20.Salmo		
							21.Sulph	ite Redu	ıcıng
							Clostr		
							22.Bacill		1S
							23.Melar		
							24.Total		in
							25.Aflato	oxin B1	
							26.Lead		
							27.Coppe		
							28. Arsen	ic	
							29.Tin		
							30.Cadm		
							31.Mercu		
							32.Methy		
							33.Pestic		
	560.	Chillies and	Capsicum	(Lal	Mirchi)	powder	1. F	ree fron	n dirt
		(2.9.3.2)			,	Γ	2. F	ree	from
		()					n	nould	
							3. Free	from	living
							insect	S	
							4. Free	from	dead
							insect	S	
							5. Free	from	insect
							fragm	ents	
							6. Free		rodent
							conta	mination	1
							7. Free		from
							extrar	neous co	olouring

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		matter
		8. Free from flavouring
		matter
		9. Free from mineral
		oil
		10.Free from harmful
		substances
		11.Content of edible
		vegetable oil
		12.Extraneous matter
		13.Moisture
		14.Ash insoluble in
		dilute HCl
		15.Total ash
		16.Crude fibre
		17.Non-volatile ether
		extract
		18.Aerobic Colony
		Count
		19. Yeast and Mold
		Count
		20.Enterobacteriaceae
		21.Staphylococcus
		aureus
		22.Salmonella
		23.Sulphite Reducing
		Clostridia
		24.Bacillus cereus
		25.Melamine
		26.Total Aflatoxin
		27.Aflatoxin B1
		28.Lead
	<u> </u>	

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			29.Copper
			30. Arsenic
			31.Tin
			32.Cadmium
			33.Mercury
			34. Methyl mercury
			35.Pesticide- 233*
	561	. Cinnamon (Dalchini) whole (2.9.4.1)	1. Free from foreign
			flavor
			2. Free from mustiness
			3. Free from mould
			4. Free from living
			insects
			5. Free from dead
			insects
			6. Free from insect
			fragments
			7. Free from rodent
			contamination
			8. Free from added
			colouring matter
			9. Free from foreign
			vegetable matter
			10. Free from harmful
			substances
			11. Extraneous matter
			12. Moisture
			13. Ash insoluble in
			dilute HCl
			14. Total ash
			15. Volatile oil content
			16. Insect damaged
			10. msect damaged

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			17. Co	atter oumarin cor	
				erobic Colo	ny
				ount	1.1
				east and Mo	010
				ount	
				nterobacteri	
				aphylococc	us
				reus Imonella	
				ilinonena ilphite Redi	icina
				ostridia	icing
				ostruia icillus ceret	10
				elamine	10
				otal Aflatox	in
				latoxin B1	
			28. Le		
			29. Co	opper	
			30. Aı		
			31. Ti	n	
				ıdmium	
				ercury	
				ethyl mercu	
	562.	Cinnamon (Dalchini) powder (2.9.4.2)		ee from off	
		•		ee from mu	
				ee from mo	
				ee from	living
				sects	1 1
				ee from	dead
				sects	imagast
				ee from	insect
			117	gments	

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

Ι		7 F 6
		7. Free from rodent
		contamination
		8. Free from added
		colouring matter
		9. Free from foreign
		vegetable matter
		10. Free from harmful
		substances
		11. Moisture
		12. Ash insoluble in
		dilute HCl
		13. Total ash
		14. Volatile oil content
		15. Coumarin content
		16. Aerobic Colony
		Count
		17. Yeast and Mold
		Count
		18. Enterobacteriaceae
		19. Staphylococcus
		aureus
		20. Salmonella
		21. Sulphite Reducing
		Clostridia
		22. Bacillus cereus
		23. Melamine
		24. Total Aflatoxin
		25. Aflatoxin B1
		26. Lead
		27. Copper
		28. Arsenic
		29. Tin
 l .	,	

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			30. Cadmium
			31. Mercury
			32. Methyl mercury
	563.	Cassia (Taj) Whole (2.9.5.1)	1. Free from off
			flavor
			2. Free from mustiness
			3. Free from mould
			4. Free from living
			insects
			5. Free from dead
			insects
			6. Free from insect
			fragments
			7. Free from rodent
			contamination
			8. Free from added
			colouring matter
			9. Free from foreign
			vegetable matter
			10. Free from harmful
			substances
			11. Extraneous matter
			12. Moisture
			13. Ash insoluble in
			dilute HCl
			14. Total ash
			15. Volatile oil content
			16. Aerobic Colony
			Count
			17. Yeast and Mold
			Count
			18. Enterobacteriaceae

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		19. Staphylococcus
		aureus
		20. Salmonella
		21. Sulphite Reducing
		Clostridia
		22. Bacillus cereus
		23. Melamine
		24. Total Aflatoxin
		25. Aflatoxin B1
		26. Lead
		27. Copper
		28. Arsenic
		29. Tin
		30. Cadmium
		31. Mercury
		32. Methyl mercury
	564. Cassia (Taj) powder (2.9.5.2)	1. Free from off flavor
		2. Free from mustiness
		3. Free from mould
		4. Free from living
		insects
		5. Free from dead
		insects
		6. Free from insect
		fragments
		7. Free from rodent
		contamination
		8. Free from added
		colouring matter
		9. Free from foreign
		vegetable matter
		vegetable matter

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10. Free from h substances 11. Moisture 12. Ash insolub dilute HCl 13. Total ash	
11. Moisture 12. Ash insolub dilute HCl	le in
12. Ash insolub dilute HCl	le in
dilute HCl	le in
13. Total ash	
14. Volatile oil co	ntent
15. Aerobic Color	y
Count	
16. Yeast and Mo	d
Count	
17. Enterobacteria	ceae
18. Staphylococcu	S
aureus	
19. Salmonella	
20. Sulphite Redu	cing
Clostridia	
21. Bacillus cereu	S
22. Melamine	
23. Total Aflatoxi	n
24. Aflatoxin B1	
25. Lead	
26. Copper	
27. Arsenic	
28. Tin	
29. Cadmium	
30. Mercury	
31. Methyl mercu:	y
565. Cloves (Laung) whole (2.9.6.1) 1. Free fro	
flavor	
2. Free from mus	tiness
3. Free from mo	

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4 E C 1: :
4. Free from living
insects
5. Free from dead
insects
6. Free from insect
fragments
7. Free from rodent
contamination
8. Free from added
colouring matter
9. Extraneous matter
10. Tendrils, Mother
Cloves
11. Khokar Cloves
12. Moisture
13. Volatile oil content
14. Headless cloves
15. Insect damaged
cloves
16. Aerobic Colony
Count
17. Yeast and Mold
Count
18. Enterobacteriaceae
19. Staphylococcus
aureus
20. Salmonella
21. Sulphite Reducing
Clostridia
22. Bacillus cereus
23. Melamine
24. Total Aflatoxin

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			25. Aflatoxin B1
			26. Lead
			27. Copper
			28. Arsenic
			29. Tin
			30. Cadmium
			31. Mercury
			32. Methyl mercury
	566	6. Cloves (Laung) powder (2.9.6.2)	1. Free from off
	300	2.5.0.2)	flavor
			2. Free from mustiness
			3. Free from mould
			4. Free from living
			insects
			5. Free from dead
			insects
			6. Free from insect
			fragments
			7. Free from rodent
			contamination
			8. Free from added
			colouring matter
			9. Moisture
			10. Ash insoluble in
			dilute HCl
			11. Total ash
			12. Volatile oil content
			13. Crude Fibre
			14. Aerobic Colony
			Count
			15. Yeast and Mold
			Count

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			16. Enterobacteriaceae
			17. Staphylococcus
			aureus
			18. Salmonella
			19. Sulphite Reducing
			Clostridia
			20. Bacillus cereus
			21. Melamine
			22. Total Aflatoxin
			23. Aflatoxin B1
			24. Lead
			25. Copper
			26. Arsenic
			27. Tin
			28. Cadmium
			29. Mercury
			30. Methyl mercury
	<i>5.67</i>	(DL ') 1 1 (2.0.7.1)	1. Free from mould
	567. Coriander	(Dhania) whole (2.9.7.1)	2. Free from living
			insects
			3. Free from dead
			insects
			4. Free from insect
			fragments
			5. Free from rodent
			contamination
			6. Free from added
			colouring matter
			7. Extraneous matter
			8. Split fruits
			9. Damaged /
			Discoloured fruits

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10. Moisture 11. Ash insoluble in dilute HCl 12. Total ash 13. Volatile oil content 14. Insect damaged matter 15. Acrobic Colony Count 16. Yeast and Mold Count 17. Enterobacteriaceae 18. Staphylococcus aureus 19. Salmonella 20. Sulphite Reducing Clostridia 21. Bacillus cereus 22. Melamine 23. Total Aflatoxin 24. Aflatoxin B1 25. Lead 26. Copper 27. Arsenic 28. Tin 29. Cadmium 30. Mercury 31. Methyl mercury 1. Free from mustiness 2. Free from mustiness 2. Free from mould 3. Free from living insects	1					10 14	
dilute HCl 12. Total ash 13. Volatile oil content 14. Insect damaged matter 15. Aerobic Colony Count 16. Yeast and Mold Count 17. Enterobacteriaceae 18. Staphylococcus aureus aureus 19. Salmonella 20. Sulphite Reducing Clostridia 21. Bacillus cereus 22. Melamine 23. Total Aflatoxin 24. Aflatoxin B1 25. Lead 26. Copper 27. Arsenic 28. Tin 29. Cadmium 30. Mercury 31. Methyl mercury 568. Coriander (Dhania) powder (2.9.7.2) 1. Free from mustiness 2. Free from mustiness 2. Free from mustiness 2. Free from mustiness							
12. Total ash 13. Volatile oil content 14. Insect damaged matter 15. Aerobic Colony Count 16. Yeast and Mold Count 17. Enterobacteriaceae 18. Staphylococcus aureus 19. Salmonella 20. Sulphite Reducing Clostridia 21. Bacillus cereus 22. Melamine 23. Total Aflatoxin 24. Aflatoxin B1 25. Lead 26. Copper 27. Arsenic 28. Tin 29. Cadmium 30. Mercury 31. Methyl mercury 31. Methyl mercury 568. Coriander (Dhania) powder (2.9.7.2) 1. Free from mould 3. Free from mould 3. Free from living							
13. Volatile oil content 14. Insect damaged matter 15. Aerobic Colony Count 16. Yeast and Mold Count 17. Enterobacteriaceae 18. Staphylococcus aureus 19. Salmonella 20. Sulphite Reducing Clostridia 21. Bacillus cereus 22. Melamine 23. Total Aflatoxin 24. Aflatoxin B1 25. Lead 26. Copper 27. Arsenic 28. Tin 29. Cadmium 30. Mercury 31. Methyl mercury 568. Coriander (Dhania) powder (2.9.7.2) 1. Free from mustiness 2. Free from mustiness 2. Free from mould 3. Free from living							
14. Insect damaged matter 15. Aerobic Colony Count 16. Yeast and Mold Count 17. Enterobacteriaceae 18. Staphylococcus aureus 19. Salmonella 20. Sulphite Reducing Clostridia 21. Bacillus cereus 22. Melamine 23. Total Aflatoxin 24. Aflatoxin 24. Aflatoxin 24. Aflatoxin 25. Lead 26. Copper 27. Arsenic 28. Tin 29. Cadmium 30. Mercury 31. Methyl mercury 31. Methyl mercury 31. Methyl mercury 31. Methyl mercury 25. Free from mould 3. Free from mould 3. Free from living 3. Free							
matter 15. Aerobic Colony Count 16. Yeast and Mold Count 17. Enterobacteriaceae 18. Staphylococcus aureus 19. Salmonella 20. Sulphite Reducing Clostridia 21. Bacillus cereus 22. Melamine 23. Total Aflatoxin 24. Aflatoxin B1 25. Lead 26. Copper 27. Arsenic 28. Tin 29. Cadmium 30. Mercury 31. Methyl mercury 568. Coriander (Dhania) powder (2.9.7.2) 1. Free from mustiness 2. Free from mould 3. Free from living 3. Free from livin						13. Volatile of	il content
matter 15. Acrobic Colony Count 16. Yeast and Mold Count 17. Enterobacteriaceae 18. Staphylococcus aureus 19. Salmonella 20. Sulphite Reducing Clostridia 21. Bacillus cereus 22. Melamine 23. Total Aflatoxin 24. Aflatoxin B1 25. Lead 26. Copper 27. Arsenic 28. Tin 29. Cadmium 30. Mercury 31. Methyl mercury 31. Methyl mercury 568. Coriander (Dhania) powder (2.9.7.2) 1. Free from mustiness 2. Free from mould 3. Free from living 3. Free						14. Insect	damaged
Count 16. Yeast and Mold Count 17. Enterobacteriaceae 18. Staphylococcus aureus 19. Salmonella 20. Sulphite Reducing Clostridia 21. Bacillus cereus 22. Melamine 23. Total Aflatoxin 24. Aflatoxin B1 25. Lead 26. Copper 27. Arsenic 28. Tin 29. Cadmium 30. Mercury 31. Methyl mercury 568. Coriander (Dhania) powder (2.9.7.2) 568. Free from mustiness 2. Free from muld 3. Free from living						matter	-
Count 16. Yeast and Mold Count 17. Enterobacteriaceae 18. Staphylococcus aureus 19. Salmonella 20. Sulphite Reducing Clostridia 21. Bacillus cereus 22. Melamine 23. Total Aflatoxin 24. Aflatoxin B1 25. Lead 26. Copper 27. Arsenic 28. Tin 29. Cadmium 30. Mercury 31. Methyl mercury 568. Coriander (Dhania) powder (2.9.7.2) 1. Free from mustiness 2. Free from muld 3. Free from living						15. Aerobic C	olony
Count 17. Enterobacteriaceae 18. Staphylococcus aureus 19. Salmonella 20. Sulphite Reducing Clostridia 21. Bacillus cereus 22. Melamine 23. Total Aflatoxin 24. Aflatoxin B1 25. Lead 26. Copper 27. Arsenic 28. Tin 29. Cadmium 30. Mercury 31. Methyl mercury 568. Coriander (Dhania) powder (2.9.7.2) 1. Free from mustiness 2. Free from living							·
Count 17. Enterobacteriaceae 18. Staphylococcus aureus 19. Salmonella 20. Sulphite Reducing Clostridia 21. Bacillus cereus 22. Melamine 23. Total Aflatoxin 24. Aflatoxin B1 25. Lead 26. Copper 27. Arsenic 28. Tin 29. Cadmium 30. Mercury 31. Methyl mercury 568. Coriander (Dhania) powder (2.9.7.2) 1. Free from mustiness 2. Free from living						16. Yeast and	Mold
18. Staphylococcus aureus 19. Salmonella 20. Sulphite Reducing Clostridia 21. Bacillus cereus 22. Melamine 23. Total Aflatoxin 24. Aflatoxin B1 25. Lead 26. Copper 27. Arsenic 28. Tin 29. Cadmium 30. Mercury 31. Methyl mercury 31. Methyl mercury 31. Methyl mercury 31. Free from mustiness 2. Free from mould 3. Free from living							
Salmonella 19. Salmonella 20. Sulphite Reducing Clostridia 21. Bacillus cereus 22. Melamine 23. Total Aflatoxin 24. Aflatoxin B1 25. Lead 26. Copper 27. Arsenic 28. Tin 29. Cadmium 30. Mercury 31. Methyl mercury 31. Methyl mercury 31. Methyl mercury 568. Coriander (Dhania) powder (2.9.7.2) 1. Free from mustiness 2. Free from mould 3. Free from living						17. Enterobac	teriaceae
19. Salmonella 20. Sulphite Reducing Clostridia 21. Bacillus cereus 22. Melamine 23. Total Aflatoxin 24. Aflatoxin B1 25. Lead 26. Copper 27. Arsenic 28. Tin 29. Cadmium 30. Mercury 31. Methyl mercury 31. Methyl mercury 31. Methyl mercury 568. Coriander (Dhania) powder (2.9.7.2) 1. Free from mustiness 2. Free from mould 3. Free from living 3. Free from						18. Staphyloc	occus
20. Sulphite Reducing Clostridia 21. Bacillus cereus 22. Melamine 23. Total Aflatoxin 24. Aflatoxin B1 25. Lead 26. Copper 27. Arsenic 28. Tin 29. Cadmium 30. Mercury 31. Methyl mercury 568. Coriander (Dhania) powder (2.9.7.2) 1. Free from mustiness 2. Free from mould 3. Free from living						aureus	
Clostridia 21. Bacillus cereus 22. Melamine 23. Total Aflatoxin 24. Aflatoxin B1 25. Lead 26. Copper 27. Arsenic 28. Tin 29. Cadmium 30. Mercury 31. Methyl mercury 568. Coriander (Dhania) powder (2.9.7.2) 1. Free from mustiness 2. Free from mould 3. Free from living						19. Salmonell	a
Clostridia 21. Bacillus cereus 22. Melamine 23. Total Aflatoxin 24. Aflatoxin B1 25. Lead 26. Copper 27. Arsenic 28. Tin 29. Cadmium 30. Mercury 31. Methyl mercury 568. Coriander (Dhania) powder (2.9.7.2) 1. Free from mustiness 2. Free from mould 3. Free from living						20. Sulphite R	Reducing
22. Melamine 23. Total Aflatoxin 24. Aflatoxin B1 25. Lead 26. Copper 27. Arsenic 28. Tin 29. Cadmium 30. Mercury 31. Methyl mercury 568. Coriander (Dhania) powder (2.9.7.2) 1. Free from mustiness 2. Free from mould 3. Free from living							
23. Total Aflatoxin 24. Aflatoxin B1 25. Lead 26. Copper 27. Arsenic 28. Tin 29. Cadmium 30. Mercury 31. Methyl mercury 31. Methyl mercury 568. Coriander (Dhania) powder (2.9.7.2) 1. Free from mustiness 2. Free from mould 3. Free from living						21. Bacillus co	ereus
24. Aflatoxin B1 25. Lead 26. Copper 27. Arsenic 28. Tin 29. Cadmium 30. Mercury 31. Methyl mercury 568. Coriander (Dhania) powder (2.9.7.2) 1. Free from mustiness 2. Free from mould 3. Free from living						22. Melamine	
25. Lead 26. Copper 27. Arsenic 28. Tin 29. Cadmium 30. Mercury 31. Methyl mercury 568. Coriander (Dhania) powder (2.9.7.2) 1. Free from mustiness 2. Free from mould 3. Free from living						23. Total Afla	toxin
26. Copper 27. Arsenic 28. Tin 29. Cadmium 30. Mercury 31. Methyl mercury 568. Coriander (Dhania) powder (2.9.7.2) 1. Free from mustiness 2. Free from mould 3. Free from living						24. Aflatoxin	B1
27. Arsenic 28. Tin 29. Cadmium 30. Mercury 31. Methyl mercury 568. Coriander (Dhania) powder (2.9.7.2) 1. Free from mustiness 2. Free from mould 3. Free from living						25. Lead	
27. Arsenic 28. Tin 29. Cadmium 30. Mercury 31. Methyl mercury 568. Coriander (Dhania) powder (2.9.7.2) 1. Free from mustiness 2. Free from mould 3. Free from living						26. Copper	
29. Cadmium 30. Mercury 31. Methyl mercury 568. Coriander (Dhania) powder (2.9.7.2) 1. Free from mustiness 2. Free from mould 3. Free from living							
568. Coriander (Dhania) powder (2.9.7.2) 1. Free from mustiness 2. Free from mould 3. Free from living						28. Tin	
568. Coriander (Dhania) powder (2.9.7.2) 1. Free from mustiness 2. Free from mould 3. Free from living						29. Cadmium	
568. Coriander (Dhania) powder (2.9.7.2) 1. Free from mustiness 2. Free from mould 3. Free from living						30. Mercury	
568. Coriander (Dhania) powder (2.9.7.2) 1. Free from mustiness 2. Free from mould 3. Free from living							ercury
2. Free from mould 3. Free from living			568	oriander (Dhania) powder (2.9	7.2)		
			300.	oriander (Diama) powder (2.7.		2. Free from	mould
						3. Free from	n living
							J

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	4. Free from dead
	insects
	5. Free from insect
	fragments 6. Free from rodent
	contamination
	7. Free from added
	colour
	8. Free from starch
	9. Free from bleach
	10. Free from
	preservatives
	11. Moisture
	12. Ash insoluble in
	dilute HCl
	13. Total ash
	14. Volatile oil content
	15. Aerobic Colony
	Count
	16. Yeast and Mold
	Count
	17. Enterobacteriaceae
	18. Staphylococcus
	aureus
	19. Salmonella
	20. Sulphite Reducing
	Clostridia
	21. Bacillus cereus
	22. Melamine
	23. Total Aflatoxin
	24. Aflatoxin B1
	25. Lead

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			26. Copper
			27. Arsenic
			28. Tin
			29. Cadmium
			30. Mercury
			31. Methyl mercury
	569.	Cumin (Safed Zeera) whole (2.9.8.1)	1. Free from live
		` , , , , ,	insects
			2. Free from foreign
			odour or flavor
			3. Free from mustiness
			4. Free from added
			colour
			5. Free from harmful
			substances
			6. Moisture content
			7. Ash insoluble in
			dilute HCl
			8. Total ash
			9. Volatile oil content
			10. Extraneous
			vegetable matter
			11. Foreign matter
			content
			12. Mouldy seeds
			13. Proportion of
			damaged/defective
			fruits
			14. Broken
			15. Dead insects, insect
			fragments, rodent
			contamination
			Contamination

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

					16 Insect demand
					16. Insect-damaged
					matter
					17. Animal excreta
					18. Uric Acid
					19. Aerobic Colony
					Count
					20. Yeast and Mold
					Count
					21. Enterobacteriaceae
					22. Staphylococcus
					aureus
					23. Salmonella
					24. Sulphite Reducing
					Clostridia
					25. Bacillus cereus
					26. Melamine
					27. Total Aflatoxin
					28. Aflatoxin B1
					29. Lead
					30. Copper
					31. Arsenic
					32. Tin
					33. Cadmium
					34. Mercury
					35. Methyl mercury
					36. Pesticides- 233*
		570.	Cumin (Safed Zeera) powder (2.9	9.8.2)	1. Free from foreign
		370.	Camin (barea Zeera) powder (2.).U.2)	odour or flavor
					2. Free from mustiness
					3. Free from mould
					4. Free from living
					insects
L	l .	1			

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		5. Free from dead
		insects
		6. Free from insect
		fragments
		7. Free from rodent
		contamination
		8. Free from added
		colour
		9. Free from harmful
		substances
		10.Moisture content
		11.Ash insoluble in
		dilute HCl
		12.Total ash
		13. Volatile oil content
		14.Uric Acid
		15.Aerobic Colony
		Count
		16. Yeast and Mold
		Count
		17.Enterobacteriaceae
		18.Staphylococcus
		aureus
		19.Salmonella
		20.Sulphite Reducing
		Clostridia
		21.Bacillus cereus
		22.Melamine
		23.Total Aflatoxin
		24.Aflatoxin B1
		25.Lead
		26.Copper
 1		

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		27 Amania
		27. Arsenic
		28.Tin
		29.Cadmium
		30.Mercury
		31.Methyl mercury
		32.Pesticides- 233*
	571. Cumin Black (Kalonji) whole (2.9.8.3)	1. Free from mustiness
	(2) (2) (2) (2) (3) (3) (4) (4) (4) (5) (5) (5)	2. Free from mould
		3. Free from living
		insects
		4. Free from dead
		insects
		5. Free from insect
		fragments
		6. Free from rodent
		contamination
		7. Free from added
		colour
		8. Free from harmful
		substances
		9. Extraneous matter
		10.Broken fruits
		(Damaged,
		shrivelled,
		discoloured and
		immature seed)
		11.Moisture
		12.Ash insoluble in
		dilute HCl
		13.Total ash
		14.Non volatile ether
		extract

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

15. Volatile oil content 16. Edible seeds other than cumin black 17. Insect damaged matter 18. Aerobic Colony Count 19. Yeast and Mold Count 20. Enterobacteriaceae 21. Staphylococcus aureus 22. Salmonella 23. Sulphite Reducing Clostridia 24. Bacillus cereus 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury 34. Methyl mercury 35. Pesticides- 233* 572. Cumin Black (Kalonji) powder (2.9.8.4) 1. Free from mustiness 2. Free from mould 3. Free from mould 3. Free from mould 3. Free from mistiness 4. Free from living insects 4. Free from living	I	1			15 37-1-4111	
than cumin black 17. Insect damaged matter 18. Aerobic Colony Count 19. Yeast and Mold Count 20. Enterobacteriaceae 21. Staphylococcus aureus 22. Salmonella 23. Sulphite Reducing Clostridia 24. Bacillus cereus 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury 35. Pesticides- 233* 572. Cumin Black (Kalonji) powder (2.9.8.4) 1. Free from mustiness 2. Free from mustiness 2. Free from muldi 3. Free from living insects						
17. Insect damaged matter 18. Aerobic Colony Count 19. Yeast and Mold Count 20. Enterobacteriaceae 21. Staphylococcus aureus 22. Salmonella 23. Sulphite Reducing Clostridia 24. Bacillus cereus 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury 35. Pesticides- 233* 572. Cumin Black (Kalonji) powder (2.9.8.4) 1. Free from mustiness 2. Free from mould 3. Free from living insects						
matter 18. Acrobic Colony Count 19. Yeast and Mold Count 20. Enterobacteriaceae 21. Staphylococcus aureus 22. Salmonella 23. Sulphite Reducing Clostridia 24. Bacillus cereus 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury 35. Pesticides- 233* 572. Cumin Black (Kalonji) powder (2.9.8.4) 1. Free from mustiness 2. Free from mould 3. Free from living insects						
18. Aerobic Colony Count 19. Yeast and Mold Count 20. Enterobacteriaceae 21. Staphylococcus aureus 22. Salmonella 23. Sulphite Reducing Clostridia 24. Bacillus cereus 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury 35. Pesticides 233* 257. Cumin Black (Kalonji) powder (2.9. 8.4) 1. Free from mustiness 2. Free from mould 3. Free from living insects 31. Free from living insects 32. Free from living insects 33. Free from living insects 34. Free from living insects 35. Free from living 35. Free from living living 35. Free from					17.Insect dama	iged
Count 19. Yeast and Mold Count 20. Enterobacteriaceae 21. Staphylococcus aureus 22. Salmonella 23. Sulphite Reducing Clostridia 24. Bacillus cereus 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury 34. Methyl mercury 35. Pesticides - 233* 572. Cumin Black (Kalonji) powder (2.9. 8.4) 1. Free from mustiness 2. Free from mould 3. Free from living insects 31. Free from living insects 32. Free from 1. Free						
19. Yeast and Mold Count 20. Enterobacteriaceae 21. Staphylococcus aureus 22. Salmonella 23. Sulphite Reducing Clostridia 24. Bacillus cereus 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury 34. Methyl mercury 35. Pesticides - 233* 572. Cumin Black (Kalonji) powder (2.9.8.4) 1. Free from mustiness 2. Free from mould 3. Free from living insects 31. Free from living 15. Free from 15. Free from living 15. Free					18. Aerobic Colony	
Count 20.Enterobacteriaceae 21.Staphylococcus aureus 22.Salmonella 23.Sulphite Reducing Clostridia 24.Bacillus cereus 25.Melamine 26.Total Aflatoxin 27.Aflatoxin B1 28.Lead 29.Copper 30.Arsenic 31.Tin 32.Cadmium 33.Mercury 34.Methyl mercury 35.Pesticides- 233* 572. Cumin Black (Kalonji) powder (2.9.8.4) 1. Free from mustiness 2. Free from mould 3. Free from living insects					Count	
20.Enterobacteriaceae 21.Staphylococcus aureus 22.Salmonella 23.Sulphite Reducing Clostridia 24.Bacillus cereus 25.Melamine 26.Total Aflatoxin 27.Aflatoxin B1 28.Lead 29.Copper 30.Arsenic 31.Tin 32.Cadmium 33.Mercury 34.Methyl mercury 34.Methyl mercury 35.Pesticides- 233* 572. Cumin Black (Kalonji) powder (2.9.8.4) 1. Free from mustiness 2. Free from mould 3. Free from living insects					19. Yeast and Mold	
21.Staphylococcus aureus 22.Salmonella 23.Sulphite Reducing Clostridia 24.Bacillus cereus 25.Melamine 26.Total Aflatoxin 27.Aflatoxin B1 28.Lead 29.Copper 30.Arsenic 31.Tin 32.Cadmium 33.Mercury 34.Methyl mercury 35.Pesticides- 233* 572. Cumin Black (Kalonji) powder (2.9.8.4) 1. Free from mustiness 2. Free from mould 3. Free from living insects					Count	
aureus 22. Salmonella 23. Sulphite Reducing Clostridia 24. Bacillus cereus 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury 34. Methyl mercury 35. Pesticides- 233* 572. Cumin Black (Kalonji) powder (2.9.8.4) 1. Free from mustiness 2. Free from mustiness 2. Free from living insects					20.Enterobacteriacea	ae
aureus 22. Salmonella 23. Sulphite Reducing Clostridia 24. Bacillus cereus 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury 34. Methyl mercury 35. Pesticides- 233* 572. Cumin Black (Kalonji) powder (2.9.8.4) 1. Free from mustiness 2. Free from mustiness 2. Free from living insects					21.Staphylococcus	
23.Sulphite Reducing Clostridia 24.Bacillus cereus 25.Melamine 26.Total Aflatoxin 27.Aflatoxin B1 28.Lead 29.Copper 30.Arsenic 31.Tin 32.Cadmium 33.Mercury 34.Methyl mercury 35.Pesticides - 233* 27. 23. 23. 23. 23. 24. 24. 25. 23. 24. 25.						
Clostridia 24.Bacillus cereus 25.Melamine 26.Total Aflatoxin 27.Aflatoxin B1 28.Lead 29.Copper 30.Arsenic 31.Tin 32.Cadmium 33.Mercury 34.Methyl mercury 34.Methyl mercury 35.Pesticides- 233* 2572. Cumin Black (Kalonji) powder (2.9.8.4) 1. Free from mustiness 2. Free from mould 3. Free from living insects 31.Tin 32.Cadmium 33.Mercury 34.Methyl mercury 35.Pesticides- 233* 35.Pesticides- 233*					22.Salmonella	
Clostridia					23. Sulphite Reducin	ιg
25.Melamine 26.Total Aflatoxin 27.Aflatoxin B1 28.Lead 29.Copper 30.Arsenic 31.Tin 32.Cadmium 33.Mercury 34.Methyl mercury 34.Methyl mercury 35.Pesticides- 233* 572. Cumin Black (Kalonji) powder (2.9.8.4) 1. Free from mustiness 2. Free from mould 3. Free from living insects						-
26.Total Aflatoxin 27.Aflatoxin B1 28.Lead 29.Copper 30.Arsenic 31.Tin 32.Cadmium 33.Mercury 34.Methyl mercury 35.Pesticides- 233* 572. Cumin Black (Kalonji) powder (2.9.8.4) 1. Free from mustiness 2. Free from mould 3. Free from living insects					24.Bacillus cereus	
27. Aflatoxin B1 28.Lead 29.Copper 30.Arsenic 31.Tin 32.Cadmium 33.Mercury 34.Methyl mercury 35.Pesticides- 233* 572. Cumin Black (Kalonji) powder (2.9.8.4) 1. Free from mustiness 2. Free from mould 3. Free from living insects					25.Melamine	
28.Lead 29.Copper 30.Arsenic 31.Tin 32.Cadmium 33.Mercury 34.Methyl mercury 35.Pesticides- 233* 572. Cumin Black (Kalonji) powder (2.9.8.4) 1. Free from mustiness 2. Free from mould 3. Free from living insects					26.Total Aflatoxin	
29.Copper 30.Arsenic 31.Tin 32.Cadmium 33.Mercury 34.Methyl mercury 35.Pesticides- 233* 572. Cumin Black (Kalonji) powder (2.9.8.4) 1. Free from mustiness 2. Free from mould 3. Free from living insects					27. Aflatoxin B1	
30.Arsenic 31.Tin 32.Cadmium 33.Mercury 34.Methyl mercury 35.Pesticides- 233* 572. Cumin Black (Kalonji) powder (2.9.8.4) 1. Free from mustiness 2. Free from mould 3. Free from living insects					28.Lead	
30.Arsenic 31.Tin 32.Cadmium 33.Mercury 34.Methyl mercury 35.Pesticides- 233* 572. Cumin Black (Kalonji) powder (2.9.8.4) 1. Free from mustiness 2. Free from mould 3. Free from living insects					29.Copper	
32.Cadmium 33.Mercury 34.Methyl mercury 35.Pesticides- 233* 572. Cumin Black (Kalonji) powder (2.9.8.4) 1. Free from mustiness 2. Free from mould 3. Free from living insects						
33.Mercury 34.Methyl mercury 35.Pesticides- 233* 572. Cumin Black (Kalonji) powder (2.9.8.4) 1. Free from mustiness 2. Free from mould 3. Free from living insects					31.Tin	
34.Methyl mercury 35.Pesticides- 233* 572. Cumin Black (Kalonji) powder (2.9.8.4) 1. Free from mustiness 2. Free from mould 3. Free from living insects					32.Cadmium	
34.Methyl mercury 35.Pesticides- 233* 572. Cumin Black (Kalonji) powder (2.9.8.4) 1. Free from mustiness 2. Free from mould 3. Free from living insects					33.Mercury	
572. Cumin Black (Kalonji) powder (2.9.8.4) 1. Free from mustiness 2. Free from mould 3. Free from living insects						
572. Cumin Black (Kalonji) powder (2.9.8.4) 1. Free from mustiness 2. Free from mould 3. Free from living insects					35.Pesticides- 233*	
2. Free from mould 3. Free from living insects		572	Cumin Black (Kalonii) pov	wder (2.9.8.4)		
3. Free from living insects		312.	Canni Diack (Raionji) pov	(2.7.0.T)		
insects						
						dead

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	T
	insects
	5. Free from insect
	fragments
	6. Free from rodent
	contamination
	7. Free from added
	colour
	8. Free from harmful
	substances
	9. Moisture
	10. Ash insoluble in
	dilute HCl
	11.Total ash
	12.Non volatile ether
	extract
	13. Volatile oil content
	14.Aerobic Colony Count
	15. Yeast and Mold
	Count
	16.Enterobacteriaceae
	17.Staphylococcus
	aureus
	18.Salmonella
	19.Sulphite Reducing
	Clostridia
	20.Bacillus cereus
	21.Melamine
	22.Total Aflatoxin
	23.Aflatoxin B1
	24.Lead
	25.Copper

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			26.Arsenic	
			27.Tin	
			28.Cadmium	
			29.Mercury	
			30.Methyl mercu	rv.
			31.Pesticides - 23	
	573. Fe	ennel (Saunf) whole (2.9.9.1)	1. Free from odour	Toreign
			2. Free from rane	cidity
			3. Free from mu	
			4. Free from mo	
			5. Free from	living
			insects	
			6. Free from	dead
			insects	
			7. Free from	insect
			fragments	
			8. Free from	rodent
			contamination	ı
			9. Free from	added
			colour	
			10.Free from 1	harmful
			substances	
			11.Extraneous m	atter
			12.Defective seed	ds
			13.Moisture	
			14. Ash insoluble	in
			dilute HCl	
			15.Total ash	
			16. Volatile oil co	ontent
			17.Edible seeds	other
			than fennel	

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	107 , 1 1
	18.Insect damaged
	matter
	19.Aerobic Colony
	Count
	20. Yeast and Mold
	Count
	21.Enterobacteriaceae
	22.Staphylococcus
	aureus
	23.Salmonella
	24.Sulphite Reducing
	Clostridia
	25.Bacillus cereus
	26.Melamine
	27.Total Aflatoxin
	28.Aflatoxin B1
	29.Lead
	30.Copper
	31.Arsenic
	32.Tin
	33.Cadmium
	34.Mercury
	35.Methyl mercury
574. Fennel (Sau	nf) powder (2.9.9.2) 1. Free from off flavour
371. Termer (Suu	2. Free from rancidity
	3. Free from mustiness
	4. Free from mould
	5. Free from living
	insects
	6. Free from dead
	insects
	7. Free from insect

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			£
			fragments
			8. Free from rodent
			contamination
			9. Free from added
			colour
			10.Free from harmful
			substances
			11.Moisture
			12. Ash insoluble in
			dilute HCl
			13.Total ash
			14. Volatile oil content
			15.Aerobic Colony
			Count
			16.Yeast and Mold
			Count
			17.Enterobacteriaceae
			18.Staphylococcus
			aureus
			19.Salmonella
			20.Sulphite Reducing
			Clostridia
			21.Bacillus cereus
			22.Melamine
			23.Total Aflatoxin
			24.Aflatoxin B1
			25.Lead
			26.Copper
			27.Arsenic
			28.Tin
			29.Cadmium
			30.Mercury
 1	l	l	· · J

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		31.Methyl mercury
575.	Fenugreek (Methi) Whole (2.9.10.1)	 Free from off flavour Free from rancidity Free from mustiness Free from mould Free from living insects Free from dead insects Free from insect fragments Free from rodent contamination Free from added colour Free from harmful substances Extraneous matter Moisture Ash insoluble in dilute HCl Total ash Cold water soluble extract Edible seeds other than fenugreek
		than fenugreek 17.Insect damaged matter
		18.Aerobic Colony Count
		19.Yeast and Mold Count

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			20.Enterobacte	riaceae
			21.Staphylococ	cus
			aureus	
			22.Salmonella	
			23. Sulphite Rec	ducing
			Clostridia	
			24.Bacillus cer	eus
			25.Melamine	
			26.Total Aflato	
			27.Aflatoxin B	1
			28.Lead	
			29.Copper	
			30.Arsenic	
			31.Tin	
			32.Cadmium	
			33.Mercury	
			34.Methyl mer	cury
	576. Fe	enugreek (Methi) powder (2.9.10.2)	1. Free from r	nould
	3,0.	shagreen (Wethin) powadi (2.5.10.2)	2. Free from	living
			insects	
			3. Free from	dead
			insects	
			4. Free from	insect
			fragments	
			5. Free from	rodent
			contaminati	on
			6. Free from	
			colour	
			7. Free from	harmful
			substances	
			8. Moisture	
			9. Ash insolub	le in
 1	1		7. 715H HISOIUU	10 111

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

							dilute HCl
							10.Total ash
							11.Cold water soluble
							extract
							12.Aerobic Colony
							Count
							13. Yeast and Mold
							Count
							14.Enterobacteriaceae
							15.Staphylococcus
							aureus
							16.Salmonella
							17.Sulphite Reducing
							Clostridia
							18.Bacillus cereus
							19.Melamine
							20.Total Aflatoxin
							21.Aflatoxin B1
							22.Lead
							23.Copper
							24.Arsenic
							25.Tin
							26.Cadmium
							27.Mercury
							28.Methyl mercury
	577.	Dried Ginger	(Sonth,	Dried	Adrak)	whole	1. Free from musty
		(2.9.11.1)					odour or rancid or
							bitter taste
							2. Free from mould
							3. Free from living
							insects
							4. Free from dead

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insects 5. Free from insect fragments 6. Free from rodent contamination 7. Free from added colour 8. Extraneous matter 9. Moisture 10. Total ash-unbleached 11. Total ash-bleached 12. Calcium as Calcium oxide-unbleached 13. Calcium as Calcium oxide-bleached 14. Volatile oil content 15. Insect famaged matter 16. Aerobic Colony Count 17. Yeast and Mold Count 18. Enterobacteriaceae 19. Staphylococcus aureus 20. Salmonella 21. Sulphite Reducing Clostridia 22. Bacillus cereus 23. Melamine			. ,
fragments 6. Free from rodent contamination 7. Free from added colour 8. Extraneous matter 9. Moisture 10. Total ash-unbleached 11. Total ash-bleached 12. Calcium as Calcium oxide-unbleached 13. Calcium as Calcium oxide-bleached 14. Volatile oil content 15. Insect damaged matter 16. Aerobic Colony Count 17. Yeast and Mold Count 17. Yeast and Mold Count 18. Enterobacteriaceae 19. Staphylococcus aureus 20. Salmonella 21. Sulphite Reducing Clostridia 22. Bacillus cereus 23. Melamine			
6. Free from rodent contamination 7. Free from added colour 8. Extraneous matter 9. Moisture 10. Total ash-unbleached 11. Total ash-bleached 12. Calcium as Calcium oxide-unbleached 13. Calcium as Calcium oxide-unbleached 14. Volatile oil content 15. Insect damaged matter 16. Aerobic Colony Count 17. Yeast and Mold Count 18. Enterobacteriaceae 19. Staphylococcus aureus 20. Salmonella 21. Sulphite Reducing Clostridia 22. Bacillus cereus 23. Melamine			
contamination 7. Free from added colour 8. Extraneous matter 9. Moisture 10. Total ash-unbleached 11. Total ash-bleached 12. Calcium as Calcium oxide-unbleached 13. Calcium as Calcium oxide-bleached 14. Volatile oil content 15. Insect damaged matter 16. Aerobic Colony Count 17. Yeast and Mold Count 18. Enterobacteriaceae 19. Staphylococcus aureus 20. Salmonella 21. Sulphite Reducing Clostridia 22. Bacillus cereus 23. Melamine			
7. Free from added colour 8. Extraneous matter 9. Moisture 10.Total ash- unbleached 11.Total ash- bleached 12.Calcium as Calcium oxide-unbleached 13.Calcium as Calcium oxide-bleached 14. Volatile oil content 15.Insect damaged matter 16.Aerobic Colony Count 17. Yeast and Mold Count 18. Enterobacteriaceae 19. Staphylococcus aureus 20. Salmonella 21. Sulphite Reducing Clostridia 22. Bacillus cereus 23. Melamine			6. Free from rodent
colour 8. Extraneous matter 9. Moisture 10.Total ash- unbleached 11.Total ash- bleached 12.Calcium as Calcium oxide-unbleached 13.Calcium as Calcium oxide-bleached 14. Volatile oil content 15. Insect damaged matter 16. Aerobic Colony Count 17. Yeast and Mold Count 18. Enterobacteriaceae 19. Staphylococcus aureus 20. Salmonella 21. Sulphite Reducing Clostridia 22. Bacillus cereus 23. Melamine			contamination
8. Extraneous matter 9. Moisture 10.Total ash- unbleached 11.Total ash- bleached 12.Calcium as Calcium oxide-unbleached 13.Calcium as Calcium oxide-bleached 14.Volatile oil content 15.Insect damaged matter 16.Aerobic Colony Count 17.Yeast and Mold Count 18.Enterobacteriaceae 19.Staphylococcus aureus 20.Salmonella 21.Sulphite Reducing Clostridia 22.Bacillus cereus 23.Melamine			7. Free from added
9. Moisture 10.Total ash- unbleached 11.Total ash- bleached 12.Calcium as Calcium oxide-unbleached 13.Calcium as Calcium oxide-bleached 14. Volatile oil content 15.Insect damaged matter 16. Aerobic Colony Count 17. Yeast and Mold Count 18. Enterobacteriaceae 19. Staphylococcus aureus 20. Salmonella 21. Sulphite Reducing Clostridia 22. Bacillus cereus 23. Melamine			colour
10.Total ash- unbleached 11.Total ash- bleached 12.Calcium as Calcium oxide-unbleached 13.Calcium as Calcium oxide-bleached 14.Volatile oil content 15.Insect damaged matter 16.Aerobic Colony Count 17. Yeast and Mold Count 18.Enterobacteriaceae 19.Staphylococcus aureus 20.Salmonella 21.Sulphite Reducing Clostridia 22.Bacillus cereus 23.Melamine			8. Extraneous matter
unbleached 11.Total ash- bleached 12.Calcium as Calcium oxide-unbleached 13.Calcium as Calcium oxide-bleached 14.Volatile oil content 15.Insect damaged matter 16.Aerobic Colony Count 17.Yeast and Mold Count 18.Enterobacteriaceae 19.Staphylococcus aureus 20.Salmonella 21.Sulphite Reducing Clostridia 22.Bacillus cereus 23.Melamine			9. Moisture
11.Total ash- bleached 12.Calcium as Calcium oxide-unbleached 13.Calcium as Calcium oxide-bleached 14.Volatile oil content 15.Insect damaged matter 16.Aerobic Colony Count 17.Yeast and Mold Count 18.Enterobacteriaceae 19.Staphylococcus aureus 20.Salmonella 21.Sulphite Reducing Clostridia 22.Bacillus cereus 23.Melamine			10.Total ash-
12.Calcium as Calcium oxide-unbleached 13.Calcium as Calcium oxide-bleached 14. Volatile oil content 15.Insect damaged matter 16.Aerobic Colony Count 17. Yeast and Mold Count 18.Enterobacteriaceae 19.Staphylococcus aureus 20.Salmonella 21. Sulphite Reducing Clostridia 22. Bacillus cereus 23. Melamine			unbleached
oxide-unbleached 13.Calcium as Calcium oxide-bleached 14.Volatile oil content 15.Insect damaged matter 16.Aerobic Colony Count 17.Yeast and Mold Count 18.Enterobacteriaceae 19.Staphylococcus aureus 20.Salmonella 21.Sulphite Reducing Clostridia 22.Bacillus cereus 23.Melamine			11.Total ash- bleached
13.Calcium as Calcium oxide-bleached 14.Volatile oil content 15.Insect damaged matter 16.Aerobic Colony Count 17.Yeast and Mold Count 18.Enterobacteriaceae 19.Staphylococcus aureus 20.Salmonella 21.Sulphite Reducing Clostridia 22.Bacillus cereus 23.Melamine			12.Calcium as Calcium
oxide-bleached 14.Volatile oil content 15.Insect damaged matter 16.Aerobic Colony Count 17.Yeast and Mold Count 18.Enterobacteriaceae 19.Staphylococcus aureus 20.Salmonella 21.Sulphite Reducing Clostridia 22.Bacillus cereus 23.Melamine			oxide-unbleached
14. Volatile oil content 15. Insect damaged matter 16. Aerobic Colony Count 17. Yeast and Mold Count 18. Enterobacteriaceae 19. Staphylococcus aureus aureus 20. Salmonella 21. Sulphite Reducing Clostridia 22. Bacillus cereus 23. Melamine			13.Calcium as Calcium
15.Insect damaged matter 16.Aerobic Colony Count 17. Yeast and Mold Count 18.Enterobacteriaceae 19.Staphylococcus aureus 20.Salmonella 21.Sulphite Reducing Clostridia 22.Bacillus cereus 23.Melamine			oxide-bleached
matter 16.Aerobic Colony Count 17.Yeast and Mold Count 18.Enterobacteriaceae 19.Staphylococcus aureus 20.Salmonella 21.Sulphite Reducing Clostridia 22.Bacillus cereus 23.Melamine			14. Volatile oil content
16.Aerobic Colony Count 17.Yeast and Mold Count 18.Enterobacteriaceae 19.Staphylococcus aureus 20.Salmonella 21.Sulphite Reducing Clostridia 22.Bacillus cereus 23.Melamine			15.Insect damaged
Count 17. Yeast and Mold Count 18. Enterobacteriaceae 19. Staphylococcus aureus 20. Salmonella 21. Sulphite Reducing Clostridia 22. Bacillus cereus 23. Melamine			matter
Count 17. Yeast and Mold Count 18. Enterobacteriaceae 19. Staphylococcus aureus 20. Salmonella 21. Sulphite Reducing Clostridia 22. Bacillus cereus 23. Melamine			16.Aerobic Colony
Count 18.Enterobacteriaceae 19.Staphylococcus aureus 20.Salmonella 21.Sulphite Reducing Clostridia 22.Bacillus cereus 23.Melamine			
18.Enterobacteriaceae 19.Staphylococcus aureus 20.Salmonella 21.Sulphite Reducing Clostridia 22.Bacillus cereus 23.Melamine			17. Yeast and Mold
19.Staphylococcus aureus 20.Salmonella 21.Sulphite Reducing Clostridia 22.Bacillus cereus 23.Melamine			Count
aureus 20.Salmonella 21.Sulphite Reducing Clostridia 22.Bacillus cereus 23.Melamine			18.Enterobacteriaceae
aureus 20.Salmonella 21.Sulphite Reducing Clostridia 22.Bacillus cereus 23.Melamine			19.Staphylococcus
21.Sulphite Reducing Clostridia 22.Bacillus cereus 23.Melamine			
Clostridia 22.Bacillus cereus 23.Melamine			20.Salmonella
Clostridia 22.Bacillus cereus 23.Melamine			21.Sulphite Reducing
23.Melamine			
23.Melamine			22.Bacillus cereus
24. Total Aflatoxin			24.Total Aflatoxin

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

1	1						25 16	1	
								latoxin B1	
							26.Le		
							27.Cc	pper	
							28.Ar	senic	
							29.Ti	1	
							30.Ca	dmium	
								ercury	
								ethyl merc	ıırv
	570	Dai-1 Cinner	(C 41-	D.:. 1	A 11.	D 1		ee from	
	578.	Dried Ginger	(Sontn,	Dried	Adrak)	Powder		our or ra	
		(2.9.11.2)						ter taste	incia oi
								ee from m	ould
								ee from	living
								ects	11,1118
								ee from	dead
								ects	acua
								ee from	insect
								gments	mocci
								ee from	rodent
								ntaminatio	
							7. Fr		added
								lour	added
								oisture	
							9. To		ash-
								bleached	asii-
								tal ash- bl	aachad
								itai asii- bii lcium as	
								ide-unblea	
								lcium as	
								ide-bleach	
								olatile oil c	
							14. W	ater solubl	e asn

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			15.Acid insolubl 16.Alcohol	e ash soluble
			extract	soluble
			17.Cold water	colubla
			extract	soluble
			18. Aerobic Colo	nv
			Count	iiy
			19. Yeast and Mo	old
			Count	/Id
			20.Enterobacteria	aceae
			21.Staphylococc	
			aureus	
			22.Salmonella	
			23.Sulphite Redu	icing
			Clostridia	
			24.Bacillus cereu	ıs
			25.Melamine	
			26. Total Aflatox	in
			27. Aflatoxin B1	
			28.Lead	
			29.Copper	
			30.Arsenic	
			31.Tin	
			32.Cadmium	
			33.Mercury	
			34.Methyl mercu	
	579. Mace (Jai	patri) whole (2.9.12.1)	1. No aril of an	
			variety of M	
			nalabarica oi	
			(Bombay ma	
				argenea
			(Wild mace)	

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	1		
			2. Free from foreign
			odour
			3. Free from mustiness
			. Free from mould
		5	5. Free from living
			insects
		6	5. Free from dead
			insects
		7	. Free from insect
			fragments
			3. Free from rodent
			contamination
			. Free from added
			colour
			0.Extraneous matter
			1.Moisture
			2.Total ash
			3.Ash insoluble in
			dilute HCl
			4. Volatile oil content
			5.Insect damaged
			matter
			6.Nutmeg in mace
			7. Aerobic Colony
			Count
			8. Yeast and Mold
			Count
			9.Enterobacteriaceae
			0.Staphylococcus
			aureus
			21.Salmonella
			2.Sulphite Reducing
L	L		r

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1	Т	1		
				Clostridia
				23.Bacillus cereus
				24.Melamine
				25.Total Aflatoxin
				26.Aflatoxin B1
				27.Saffrole
				28.Lead
				29.Copper
				30.Arsenic
				31.Tin
				32.Cadmium
				33.Mercury
				34.Methyl mercury
		580. Ma	ace (Jaipatri) powder (2.9.12.2)	1. Free from foreign
		300.	(Julputi) powder (2.5.12.2)	odour
				2. Free from mustiness
				3. Free from mould
				4. Free from living
				insects
				5. Free from dead
				insects
				6. Free from insect
				fragments
				7. Free from rodent
				contamination
				8. Free from added
				colour
				9. Moisture
				10.Total ash
				11.Ash insoluble in
				dilute HCl
				12. Volatile oil content
 1		1		-2. Common on Contone

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	1			13.Crude fibre	
				14.Non-volatile	ether
				extract	ethei
				15. Aerobic Colon	ı y
				Count	1
				16. Yeast and Mol	a
				Count	
				17.Enterobacteria	
				18.Staphylococcu	S
				aureus	
				19.Salmonella	
				20.Sulphite Reduc	cing
				Clostridia	
				21.Bacillus cereus	S
				22.Melamine	
				23.Total Aflatoxii	n
				24.Aflatoxin B1	
				25.Saffrole	
				26.Lead	
				27.Copper	
				28.Arsenic	
				29.Tin	
				30.Cadmium	
				31.Mercury	
				32.Methyl mercur	
	581.	Mustard (Rai, Sarson) whole (2.9.13.	1)	1. Free from mor	uld
			-,	2. Free from	living
				insects	_
				3. Free from	dead
				insects	
				4. Free from	insect
				fragments	

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5. Free from rodent contamination 6. Free from the seeds of Argemone Maxicana L 7. Free from added colour 8. Free from any other harmful substances 9. Extraneous matter 10. Damaged or Shrivelled seeds 11. Moisture 12. Total ash 13. Ash insoluble in dilute HCl 14. Volatile oil content 15. Insect damaged matter 16. Allyl iso thiocyanate- B. nigra 17. Allyl iso thiocyanate- B. Juncea 18. P-hydroxybenzyl iso-thiocyanate 19. Argemone seeds 20. Aerobic Colony Count 21. Yeast and Mold Count 21. Yeast and Mold Count 21. Yeast and Mold Count	_	T	T	
6. Free from the seeds of Argemone Maxicana L 7. Free from added colour 8. Free from any other harmful substances 9. Extraneous matter 10.Damaged or Shrivelled seeds 11. Moisture 12. Total ash 13. Ash insoluble in dilute HCl 14. Volatile oil content 15. Insect damaged matter 16. Allyl iso thiocyanate- B. nigra 17. Allyl iso thiocyanate- B. Juncea 18. P-hydroxybenzyl iso-thiocyanate 19. Argemone seeds 20. Aerobic Colony Count 21. Yeast and Mold Count				
of Argemone Maxicana L 7. Free from added colour 8. Free from any other harmful substances 9. Extraneous matter 10.Damaged or Shrivelled seeds 11.Moisture 12.Total ash 13.Ash insoluble in dilute HCl 14.Volatile oil content 15.Insect damaged matter 16.Allyl iso thiocyanate- B. nigra 17.Allyl iso thiocyanate- B. Juncea 18.P-hydroxybenzyl iso-thiocyanate 19.Argemone seeds 20.Aerobic Colony Count 21.Yeast and Mold Count				
Maxicana L 7. Free from added colour 8. Free from any other harmful substances 9. Extraneous matter 10. Damaged or Shrivelled seeds 11. Moisture 12. Total ash 13. Ash insoluble in dilute HCl 14. Volatile oil content 15. Insect damaged matter 16. Allyl iso thiocyanate- B. nigra 17. Allyl iso thiocyanate- B. Juncea 18. P-hydroxybenzyl iso-thiocyanate 19. Argemone seeds 20. Aerobic Colony Count 21. Yeast and Mold Count				6. Free from the seeds
7. Free from added colour 8. Free from any other harmful substances 9. Extraneous matter 10.Damaged or Shrivelled seeds 11.Moisture 12.Total ash 13.Ash insoluble in dilute HCl 14.Volatile oil content 15.Insect damaged matter 16.Allyl iso thiocyanate-B. nigra 17.Allyl iso thiocyanate-B. Juncea 18.P-hydroxybenzyl iso-thiocyanate 19.Argemone seeds 20.Aerobic Colony Count 21.Yeast and Mold Count				
colour 8. Free from any other harmful substances 9. Extraneous matter 10.Damaged or Shrivelled seeds 11.Moisture 12.Total ash 13.Ash insoluble in dilute HCl 14. Volatile oil content 15.Insect damaged matter 16.Allyl iso thiocyanate-B. nigra 17.Allyl iso thiocyanate-B. Juncea 18.P-hydroxybenzyl iso-thiocyanate 19.Argemone seeds 20.Aerobic Colony Count 21. Yeast and Mold Count				Maxicana L
8. Free from any other harmful substances 9. Extraneous matter 10.Damaged or Shrivelled seeds 11.Moisture 12.Total ash 13.Ash insoluble in dilute HCl 14.Volatile oil content 15.Insect damaged matter 16.Allyl iso thiocyanate-B. nigra 17.Allyl iso thiocyanate-B. Juncea 18.P-hydroxybenzyl iso-thiocyanate 19.Argemone seeds 20.Aerobic Colony Count 21.Yeast and Mold Count				7. Free from added
harmful substances 9. Extraneous matter 10. Damaged or Shrivelled seeds 11. Moisture 12. Total ash 13. Ash insoluble in dilute HCl 14. Volatile oil content 15. Insect damaged matter 16. Allyl iso thiocyanate-B. nigra 17. Allyl iso thiocyanate-B. Juncea 18. P-hydroxybenzyl iso-thiocyanate 19. Argemone seeds 20. Aerobic Colony Count 21. Yeast and Mold Count				colour
harmful substances 9. Extraneous matter 10. Damaged or Shrivelled seeds 11. Moisture 12. Total ash 13. Ash insoluble in dilute HCl 14. Volatile oil content 15. Insect damaged matter 16. Allyl iso thiocyanate-B. nigra 17. Allyl iso thiocyanate-B. Juncea 18. P-hydroxybenzyl iso-thiocyanate 19. Argemone seeds 20. Aerobic Colony Count 21. Yeast and Mold Count				8. Free from any other
10.Damaged or Shrivelled seeds 11.Moisture 12.Total ash 13.Ash insoluble in dilute HCl 14.Volatile oil content 15.Insect damaged matter 16.Allyl iso thiocyanate- B. nigra 17.Allyl iso thiocyanate- B. Juncea 18.P-hydroxybenzyl iso-thiocyanate 19.Argemone seeds 20.Aerobic Colony Count 21.Yeast and Mold Count				harmful substances
Shrivelled seeds 11. Moisture 12. Total ash 13. Ash insoluble in dilute HCl 14. Volatile oil content 15. Insect damaged matter 16. Allyl iso thiocyanate-B. nigra 17. Allyl iso thiocyanate-B. Juncea 18. P-hydroxybenzyl iso-thiocyanate 19. Argemone seeds 20. Aerobic Colony Count 21. Yeast and Mold Count				9. Extraneous matter
Shrivelled seeds 11. Moisture 12. Total ash 13. Ash insoluble in dilute HCl 14. Volatile oil content 15. Insect damaged matter 16. Allyl iso thiocyanate-B. nigra 17. Allyl iso thiocyanate-B. Juncea 18. P-hydroxybenzyl iso-thiocyanate 19. Argemone seeds 20. Aerobic Colony Count 21. Yeast and Mold Count				10.Damaged or
11. Moisture 12. Total ash 13. Ash insoluble in dilute HCl 14. Volatile oil content 15. Insect damaged matter 16. Allyl iso thiocyanate- B. nigra 17. Allyl iso thiocyanate- B. Juncea 18. P-hydroxybenzyl iso-thiocyanate 19. Argemone seeds 20. Aerobic Colony Count 21. Yeast and Mold Count				
13.Ash insoluble in dilute HCl 14.Volatile oil content 15.Insect damaged matter 16.Allyl iso thiocyanate- B. nigra 17.Allyl iso thiocyanate- B. Juncea 18.P-hydroxybenzyl iso-thiocyanate 19.Argemone seeds 20.Aerobic Colony Count 21.Yeast and Mold Count				11.Moisture
dilute HCl 14. Volatile oil content 15. Insect damaged matter 16. Allyl iso thiocyanate- B. nigra 17. Allyl iso thiocyanate- B. Juncea 18. P-hydroxybenzyl iso-thiocyanate 19. Argemone seeds 20. Aerobic Colony Count 21. Yeast and Mold Count				12.Total ash
14. Volatile oil content 15. Insect damaged matter 16. Allyl iso thiocyanate- B. nigra 17. Allyl iso thiocyanate- B. Juncea 18. P-hydroxybenzyl iso-thiocyanate 19. Argemone seeds 20. Aerobic Colony Count 21. Yeast and Mold Count				13.Ash insoluble in
15.Insect damaged matter 16.Allyl iso thiocyanate- B. nigra 17.Allyl iso thiocyanate- B. Juncea 18.P-hydroxybenzyl iso-thiocyanate 19.Argemone seeds 20.Aerobic Colony Count 21.Yeast and Mold Count				dilute HCl
15.Insect damaged matter 16.Allyl iso thiocyanate- B. nigra 17.Allyl iso thiocyanate- B. Juncea 18.P-hydroxybenzyl iso-thiocyanate 19.Argemone seeds 20.Aerobic Colony Count 21.Yeast and Mold Count				14. Volatile oil content
matter 16.Allyl iso thiocyanate- B. nigra 17.Allyl iso thiocyanate- B. Juncea 18.P-hydroxybenzyl iso-thiocyanate 19.Argemone seeds 20.Aerobic Colony Count 21.Yeast and Mold Count				
thiocyanate- B. nigra 17. Allyl iso thiocyanate- B. Juncea 18. P-hydroxybenzyl iso-thiocyanate 19. Argemone seeds 20. Aerobic Colony Count 21. Yeast and Mold Count				_
thiocyanate- B. nigra 17. Allyl iso thiocyanate- B. Juncea 18. P-hydroxybenzyl iso-thiocyanate 19. Argemone seeds 20. Aerobic Colony Count 21. Yeast and Mold Count				16.Allyl iso
17.Allyl iso thiocyanate-B. Juncea 18.P-hydroxybenzyl iso-thiocyanate 19.Argemone seeds 20.Aerobic Colony Count 21.Yeast and Mold Count				
thiocyanate- B. Juncea 18.P-hydroxybenzyl iso-thiocyanate 19.Argemone seeds 20.Aerobic Colony Count 21.Yeast and Mold Count				
Juncea 18.P-hydroxybenzyl iso-thiocyanate 19.Argemone seeds 20.Aerobic Colony Count 21.Yeast and Mold Count				•
iso-thiocyanate 19.Argemone seeds 20.Aerobic Colony Count 21.Yeast and Mold Count				
iso-thiocyanate 19.Argemone seeds 20.Aerobic Colony Count 21.Yeast and Mold Count				
19.Argemone seeds 20.Aerobic Colony Count 21.Yeast and Mold Count				
20.Aerobic Colony Count 21.Yeast and Mold Count				19. Argemone seeds
Count 21.Yeast and Mold Count				
Count				
Count				21.Yeast and Mold
				22.Enterobacteriaceae

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		22 Stanbulaceaus
		23.Staphylococcus
		aureus
		24.Salmonella
		25.Sulphite Reducing
		Clostridia
		26.Bacillus cereus
		27.Melamine
		28.Total Aflatoxin
		29. Aflatoxin B1
		30.Lead
		31.Copper
		32. Arsenic
		33.Tin
		34.Cadmium
		35.Mercury
		36.Methyl mercury
		37.Pesticides-233*
	582. Mustard (Rai, Sarson) powder (2.9.13.2)	1. Free from rancidity
	362. Wustaru (Kar, Sarson) powder (2.9.13.2)	2. Free from mustiness
		3. Free from mould
		4. Free from living
		insects
		5. Free from dead
		insects
		6. Free from insect
		fragments
		7. Free from rodent
		contamination
		8. Free from the seeds
		of Argemone
		Maxicana L
		9. Free from added
		3. Tice from added

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colour 10.Free from any other harmful substances 11.Moisture 12. Total ash 13. Ash insoluble in dilute HCl 14. Volatile oil content 15. Crude fibre 16. Starch 17. Test for argemone oil 18. Aerobic Colony Count 19. Yeast and Mold Count 20. Enterobacteriaceae 21. Staphylococcus aureus 22. Salmonella 23. Sulphite Reducing Clostridia 24. Bacillus cereus 25. Melamine 26. Total Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury			1
harmful substances 11.Moisture 12.Total ash 13.Ash insoluble in dilute HCl 14. Volatile oil content 15.Crude fibre 16.Starch 17.Test for argemone oil 18.Aerobic Colony Count 19. Yeast and Mold Count 20.Enterobacteriaceae 21.Staphylococcus aureus 22.Salmonella 23.Sulphite Reducing Clostridia 24.Bacillus cereus 25.Melamine 26. Total Aflatoxin 27.Aflatoxin B1 28.Lead 29.Copper 30.Arsenic 31.Tin 32.Cadmium 33.Cadmium 33.Cadmium 33.Cadmium 34.Dacmic 31.Tin 32.Cadmium 32.Cadmium 32.Cadmium 33.Cadmium 33.Cadmium 34.Dacmic 34.Dacmic			
11. Moisture 12. Total ash 13. Ash insoluble in dilute HCl 14. Volatile oil content 15. Crude fibre 16. Starch 17. Test for argemone oil 18. Aerobic Colony Count 19. Yeast and Mold Count 20. Enterobacteriaceae 21. Staphylococcus aureus 22. Salmonella 23. Sulphite Reducing Clostridia 24. Bacillus cereus 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium			
12. Total ash 13. Ash insoluble in dilute HCl 14. Volatile oil content 15. Crude fibre 16. Starch 17. Test for argemone oil 18. Aerobic Colony Count 19. Yeast and Mold Count 20. Enterobacteriaceae 21. Staphylococcus aureus 22. Salmonella 23. Sulphite Reducing Clostridia 24. Bacillus cereus 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium			
13. Ash insoluble in dilute HCI 14. Volatile oil content 15. Crude fibre 16. Starch 17. Test for argemone oil 18. Aerobic Colony Count 19. Yeast and Mold Count 20. Enterobacteriaceae 21. Staphylococcus aureus 22. Salmonella 23. Sulphite Reducing Clostridia 24. Bacillus cereus 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium			
dilute HCl 14. Volatile oil content 15. Crude fibre 16. Starch 17. Test for argemone oil 18. Aerobic Colony Count 19. Yeast and Mold Count 20. Enterobacteriaceae 21. Staphylococcus aureus 22. Salmonella 23. Sulphite Reducing Clostridia 24. Bacillus cereus 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium			
14. Volatile oil content 15. Crude fibre 16. Starch 17. Test for argemone oil 18. Aerobic Colony Count 19. Yeast and Mold Count 20. Enterobacteriaceae 21. Staphylococcus aureus 22. Salmonella 23. Sulphite Reducing Clostridia 24. Bacillus cereus 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium			13.Ash insoluble in
15.Crude fibre 16.Starch 17.Test for argemone oil 18.Aerobic Colony Count 19.Yeast and Mold Count 20.Enterobacteriaceae 21.Staphylococcus aureus 22.Salmonella 23.Sulphite Reducing Clostridia 24.Bacillus cereus 25.Melamine 26.Total Aflatoxin 27.Aflatoxin B1 28.Lead 29.Copper 30.Arsenic 31.Tin 32.Cadmium			dilute HCl
16.Starch 17.Test for argemone oil 18.Aerobic Colony Count 19.Yeast and Mold Count 20.Enterobacteriaceae 21.Staphylococcus aureus 22.Salmonella 23.Sulphite Reducing Clostridia 24.Bacillus cereus 25.Melamine 26.Total Aflatoxin 27.Aflatoxin B1 28.Lead 29.Copper 30.Arsenic 31.Tin 32.Cadmium			14. Volatile oil content
17. Test for argemone oil 18. Aerobic Colony Count 19. Yeast and Mold Count 20. Enterobacteriaceae 21. Staphylococcus aureus 22. Salmonella 23. Sulphite Reducing Clostridia 24. Bacillus cereus 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium			15.Crude fibre
17. Test for argemone oil 18. Aerobic Colony Count 19. Yeast and Mold Count 20. Enterobacteriaceae 21. Staphylococcus aureus 22. Salmonella 23. Sulphite Reducing Clostridia 24. Bacillus cereus 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium			16.Starch
oil 18.Aerobic Colony Count 19. Yeast and Mold Count 20.Enterobacteriaceae 21. Staphylococcus aureus 22. Salmonella 23. Sulphite Reducing Clostridia 24. Bacillus cereus 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium			
18.Aerobic Colony Count 19.Yeast and Mold Count 20.Enterobacteriaceae 21.Staphylococcus aureus 22.Salmonella 23.Sulphite Reducing Clostridia 24.Bacillus cereus 25.Melamine 26.Total Aflatoxin 27.Aflatoxin B1 28.Lead 29.Copper 30.Arsenic 31.Tin 32.Cadmium			oil
Count 19.Yeast and Mold Count 20.Enterobacteriaceae 21.Staphylococcus aureus 22.Salmonella 23.Sulphite Reducing Clostridia 24.Bacillus cereus 25.Melamine 26.Total Aflatoxin 27.Aflatoxin B1 28.Lead 29.Copper 30.Arsenic 31.Tin 32.Cadmium			
19. Yeast and Mold Count 20. Enterobacteriaceae 21. Staphylococcus aureus 22. Salmonella 23. Sulphite Reducing Clostridia 24. Bacillus cereus 25. Melamine 26. Total Aflatoxin 27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium			
Count 20.Enterobacteriaceae 21.Staphylococcus aureus 22.Salmonella 23.Sulphite Reducing Clostridia 24.Bacillus cereus 25.Melamine 26.Total Aflatoxin 27.Aflatoxin B1 28.Lead 29.Copper 30.Arsenic 31.Tin 32.Cadmium			
20.Enterobacteriaceae 21.Staphylococcus aureus 22.Salmonella 23.Sulphite Reducing Clostridia 24.Bacillus cereus 25.Melamine 26.Total Aflatoxin 27.Aflatoxin B1 28.Lead 29.Copper 30.Arsenic 31.Tin 32.Cadmium			
21.Staphylococcus aureus 22.Salmonella 23.Sulphite Reducing Clostridia 24.Bacillus cereus 25.Melamine 26.Total Aflatoxin 27.Aflatoxin B1 28.Lead 29.Copper 30.Arsenic 31.Tin 32.Cadmium			
aureus 22.Salmonella 23.Sulphite Reducing Clostridia 24.Bacillus cereus 25.Melamine 26.Total Aflatoxin 27.Aflatoxin B1 28.Lead 29.Copper 30.Arsenic 31.Tin 32.Cadmium			
22.Salmonella 23.Sulphite Reducing Clostridia 24.Bacillus cereus 25.Melamine 26.Total Aflatoxin 27.Aflatoxin B1 28.Lead 29.Copper 30.Arsenic 31.Tin 32.Cadmium			
23.Sulphite Reducing Clostridia 24.Bacillus cereus 25.Melamine 26.Total Aflatoxin 27.Aflatoxin B1 28.Lead 29.Copper 30.Arsenic 31.Tin 32.Cadmium			
Clostridia 24.Bacillus cereus 25.Melamine 26.Total Aflatoxin 27.Aflatoxin B1 28.Lead 29.Copper 30.Arsenic 31.Tin 32.Cadmium			
25.Melamine 26.Total Aflatoxin 27.Aflatoxin B1 28.Lead 29.Copper 30.Arsenic 31.Tin 32.Cadmium			
26.Total Aflatoxin 27.Aflatoxin B1 28.Lead 29.Copper 30.Arsenic 31.Tin 32.Cadmium			24.Bacillus cereus
27. Aflatoxin B1 28. Lead 29. Copper 30. Arsenic 31. Tin 32. Cadmium			25.Melamine
28.Lead 29.Copper 30.Arsenic 31.Tin 32.Cadmium			26.Total Aflatoxin
29.Copper 30.Arsenic 31.Tin 32.Cadmium			27.Aflatoxin B1
29.Copper 30.Arsenic 31.Tin 32.Cadmium			28.Lead
30.Arsenic 31.Tin 32.Cadmium			
31.Tin 32.Cadmium			
32.Cadmium			
			33.Mercury

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

						34.Methyl me	ercury
						35.Pesticides	
		22 1	N	1) 1 1 (2.0.14.1)		1. Free from	
	58	33. 1	Nutmeg (Jaipha	al) whole (2.9.14.1))	odour	in foreign
						2. Free from	mustiness
						3. Free from	
						4. Free from	
						insects	8
						5. Free from	m dead
						insects	
						6. Free from	n insect
						fragments	
						7. Free from	
						contamina	
						8. Free fro	m added
						colour	
						9. Extraneou	
						10.Mace in n	utmeg
						11.Moisture	
						12.Total ash	
						13. Water inso	
						14.Ash ins	
						dilute HC	
						15. Volatile o	
						16.Calcium c	
						17. Aerobic C	olony
						Count	
						18. Yeast and	Mold
						Count	. •
						19.Enterobac	
						20.Staphyloc	occus
						aureus	

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			21.Salmonella
			22.Sulphite Reducing
			Clostridia
			23.Bacillus cereus
			24. Melamine
			25. Total Aflatoxin
			26. Aflatoxin B1
			27.Saffrole
			28.Lead
			29.Copper
			30. Arsenic
			31.Tin
			32.Cadmium
			33.Mercury
			34. Methyl mercury
	50	A Nuture of (Isinhal) navidar (2.0.14.2)	1. Free from foreign
	58	4. Nutmeg (Jaiphal) powder (2.9.14.2)	odour
			2. Free from mustiness
			3. Free from mould
			4. Free from living
			insects
			5. Free from dead
			insects
			6. Free from insect
			fragments
			7. Free from rodent
			contamination
			8. Free from added
			colour
			9. Moisture
			10.Total ash
			11.Water insoluble ash

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		12.Ash insoluble in dilute HCl 13.Volatile oil content 14.Crude Fibre 15.Non volatile ether extract 16.Aerobic Colony Count 17.Yeast and Mold Count
		18.Enterobacteriaceae 19.Staphylococcus aureus 20.Salmonella 21.Sulphite Reducing Clostridia 22.Bacillus cereus 23.Melamine 24.Total Aflatoxin 25.Aflatoxin B1 26.Saffrole 27.Lead 28.Copper 29.Arsenic 30.Tin 31.Cadmium 32.Mercury
585 586 587	6. Whole pepper – White (2.9.15.1)	 33.Methyl mercury Free from foreign odours Free from flavours Free from any other

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	harmful substances
	4. Free from added
	colours
	5. Diameter
	6. Moisture
	7. Total ash
	8. Ash insoluble in
	dilute HCl
	9. Volatile oil content
	10. Non-volatile ether
	extract
	11.Piperine content
	12.Bulk density
	13.Light berries
	14.Extraneous
	vegetable matter
	15.Foreign matter
	16.Black berries/corns
	17.Broken berries
	18.Mouldy Berries
	19.Insect defiled berries
	/Corns
	20.Mammalian or/and
	other excreta
	21.Pinheads for black
	pepper
	22.Aerobic Colony
	Count
	23. Yeast and Mold
	Count
	24.Enterobacteriaceae
	25.Staphylococcus

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	588. Ground/powdered/crushed pepper – Black (2.9.15.1) 589. Ground/powdered/crushed pepper- white (2.9.15.1)	aureus 26.Salmonella 27.Sulphite Reducing Clostridia 28.Bacillus cereus 29.Melamine 30.Total Aflatoxin 31.Aflatoxin B1 32.Lead 33.Copper 34.Arsenic 35.Tin 36.Cadmium 37.Mercury 38.Methyl mercury 39.Pesticides- 233* 1. Free from foreign odours 2. Free from flavours 3. Free from any other harmful substances 4. Free from added colours 5. Moisture 6. Total ash 7. Ash insoluble in dilute HCl 8. Volatile oil content 9. Non-volatile ether extract 10.Piperine content 11.Crude fiber
--	--	--

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	101 11 01
	12.Aerobic Colony
	Count
	13. Yeast and Mold
	Count
	14.Enterobacteriaceae
	15.Staphylococcus
	aureus
	16.Salmonella
	17.Sulphite Reducing
	Clostridia
	18.Bacillus cereus
	19.Melamine
	20.Total Aflatoxin
	21.Aflatoxin B1
	22.Lead
	23.Copper
	24.Arsenic
	25.Tin
	26.Cadmium
	27.Mercury
	28.Methyl mercury
	29.Pesticides- 233*
590. Poppy (Khas Khas) whole (2.9.16.1)	1. Free from mustiness
	2. Free from off
	flavours
	3. Free from rancidity
	4. Free from mould
	5. Free from living
	insects
	6. Free from dead
	insects
	7. Free from insect

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	En and anta
	fragments
	8. Free from rodent
	contamination
	9. Free from any other
	harmful substances
	10.Free from added
	colours
	11.Extraneous matter
	12.Moisture
	13.Non-volatile ether
	extract
	14. Aerobic Colony
	Count
	15. Yeast and Mold
	Count
	16.Enterobacteriaceae
	17.Staphylococcus
	aureus
	18.Salmonella
	19.Sulphite Reducing
	Clostridia
	20.Bacillus cereus
	21.Melamine
	22.Total Aflatoxin
	23.Aflatoxin B1
	24.Lead
	25.Copper
	26.Arsenic
	27.Tin
	28.Cadmium
	29.Mercury
	30.Methyl mercury

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	591.	Saffron (Kesar) (2.9.17.1)	1. Free from mustiness
		(', (',)	2. Free from foreign
			odour
			3. Free from mould
			4. Free from living
			insects
			5. Free from dead
			insects
			6. Free from insect
			fragments 7. Free from rodent
			contamination
			8. Free from added
			colours
			9. Extraneous matter
			10.Floral waste
			11.Moisture and
			volatile matter at 103 ± °C
			± °C 12.Total ash
			13. Ash insoluble in
			dilute HCl
			14. Solubility in cold
			water
			15.Bitterness expressed
			as direct reading of
			absorbance of
			picrocrocine at about
			257 nm
			16.Safranal expressed
			as direct reading of
			absorbance of 330

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I	T			1	
					nm
					17. Colouring strength
					expressed as direct
					reading of
					absorbance of 440
					nm
					18.Total Nitrogen
					19.Crude Fibre
					20. Aerobic Colony
					Count
					21. Yeast and Mold
					Count
					22.Enterobacteriaceae
					23.Staphylococcus
					aureus
					24.Salmonella
					25. Sulphite Reducing
					Clostridia
					26.Bacillus cereus
					27. Melamine
					28.Total Aflatoxin
					29. Aflatoxin B1
					30.Lead
					31.Copper
					32. Arsenic
					33.Tin
					34.Cadmium
					35.Mercury
					36.Methyl mercury
	 	502	Soffman (Vasar) navydar (2.0.17.2)		1. Free from
	-	592. S	Saffron (Kesar) powder (2.9.17.2)		mustiness
					2. Free from foreig
					2. Thee from foreig

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

ī		
		odour
		3. Free from mould
	4	Free from living
		insects
		5. Free from dead
		insects
		6. Free from insect
		fragments
		7. Free from rodent
	'	contamination
		3. Free from added
		colours
		O. Moisture and
		volatile matter
		0.Total ash
		1.Acid insoluble ash
		2.Solubility in cold
		water
	1	3.Bitterness expressed
		as direct reading of
		absorbance of
		picrocrocine at about
		257 nm
		4.Safranal expressed
		as direct reading of
		absorbance of 330
		nm
		5.Colouring strength
		expressed as direct
		reading of
		absorbance of 440
		nm
		11111

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					16.Total Nitrogo	en
					17. Crude Fibre	C11
					18. Aerobic Cole	onv
					Count	Jily
					19. Yeast and M	-1.d
					Count	olu
					20.Enterobacter	
					21.Staphylococo	cus
					aureus	
					22.Salmonella	
					23. Sulphite Red	lucing
					Clostridia	
					24.Bacillus cere	eus
					25.Melamine	
					26. Total Aflator	
					27. Aflatoxin B1	-
					28.Lead	
					29.Copper	
					30.Arsenic	
					31.Tin	
					32.Cadmium	
					33.Mercury	
	_				34.Methyl merc	
		593.	Turmeric (Haldi) whole (2.9.18.1	1)	1. Free from	
					foreign flavo	
					2. Free from m	
					3. Free from m	
					4. Free from	living
					insects	
					5. Free from	dead
					insects	
					6. Free from	insect

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	fuo amonto
	fragments
	7. Free from rodent
	contamination
	8. Free from Lead
	Chromate
	9. Free from added
	starch
	10.Free from any other
	extraneous colouring
	matter
	11.Extraneous matter
	12.Moisture
	13.Defective Rhizomes
	14.Insect damaged
	matter
	15.Test for lead
	chromate
	16.Aerobic Colony
	Count
	17. Yeast and Mold
	Count
	18.Enterobacteriaceae
	19.Staphylococcus
	aureus
	20.Salmonella
	21.Sulphite Reducing
	Clostridia
	22.Bacillus cereus
	23.Melamine
	24.Total Aflatoxin
	25.Aflatoxin B1
	26.Lead

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			27 Compan
			27.Copper
			28. Arsenic
			29.Tin
			30.Cadmium
			31.Mercury
			32.Methyl mercury
			33.Pesticides- 233*
	594	4. Turmeric (Haldi) powder (2.9.18.2)	1. Free from other
		Turnerie (riardi) powder (2.5.10.2)	foreign flavour
			2. Free from mustiness
			3. Free from mould
			4. Free from living
			insects
			5. Free from dead
			insects
			6. Free from insect
			fragments
			7. Free from rodent
			contamination
			8. Free from Lead
			Chromate
			9. Free from added
			colouring matter
			10.Free from foreign
			starch
			11.Moisture
			12.Total ash
			13. Ash insoluble in dil.
			HCl
			14.Colouring power
			expressed as
			curcuminoid content
			curcummora content

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	15 Total atomah
	15. Total starch
	16.Test for lead
	chromate
	17. Aerobic Colony
	Count
	18. Yeast and Mold
	Count
	19.Enterobacteriaceae
	20.Staphylococcus
	aureus
	21.Salmonella
	22.Sulphite Reducing
	Clostridia
	23.Bacillus cereus
	24.Melamine
	25.Total Aflatoxin
	26.Aflatoxin B1
	27.Lead
	28.Copper
	29. Arsenic
	30.Tin
	31.Cadmium
	32.Mercury
	33.Methyl mercury
	34.Pesticides- 233*
595. Curry powder (2.9.19.1)	1. Proportion of spices
	2. Free from dirt
	3. Free from mould
	growth
	4. Free from insect
	infestation
	5. Free from any added

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	T			1
				colouring matter
				6. Moisture
				7. Volatile oil
				8. Non-volatile ether
				extract
				9. Edible common salt
				10. Ash insoluble in dil.
				HC1
				11.Crude Fibre
				12.Aerobic Colony
				Count
				13. Yeast and Mold
				Count
				14.Enterobacteriaceae
				15.Staphylococcus
				aureus
				16.Salmonella
				17.Sulphite Reducing
				Clostridia
				18.Bacillus cereus
				19.Melamine
				20.Total Aflatoxin
				21.Aflatoxin B1
				22.Lead
				23.Copper
				24. Arsenic
				25.Tin
				26.Cadmium
				27.Mercury
				28.Methyl mercury
			596. Mixed masala (whole) (2.9.20.1)	1. Free from mould
			570. Wilder Hasala (WHOIC) (2.3.20.1)	growth
<u> </u>	1	I		<i>6</i> * · · · · · · ·

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	2. Free from insect
	infestation
	3. Free from any added
	colouring matter
	4. Extraneous matter-
	organic matter
	including foreign
	edible seeds
	5. Extraneous matter-
	inorganic matter
	6. Aerobic Colony
	Count
	7. Yeast and Mold
	Count
	8. Enterobacteriaceae
	9. Staphylococcus
	aureus
	10.Salmonella
	11.Sulphite Reducing
	Clostridia
	12.Bacillus cereus
	13.Melamine
	14.Total Aflatoxin
	15.Aflatoxin B1
	16.Lead
	17.Copper
	18.Arsenic
	19.Tin
	20.Cadmium
	21.Mercury
	22.Methyl mercury

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	200	A : 1/0 0 1 1 (0 0 0 1 1)	1. Free from mustiness
	600.	Aniseed (Saunf) whole (2.9.21.1)	2. Free from mould
			3. Free from living
			insects
			4. Free from dead
			insects
			5. Free from insect
			fragments 6. Free from rodent
			contamination
			7. Free from added
			colouring matter 8. Free from harmful
			substances
			9. Extraneous matter
			10.Shrivelled,
			-
			immature, damaged / insect damaged /
			broken fruit
			11.Moisture
			12.Total ash
			13. Ash insoluble in dil.
			HCl
			14. Volatile oil content
			15.Insect damaged
			matter damaged
			16. Foreign edible seeds
			17. Aerobic Colony
			Count
			18. Yeast and Mold
			Count
			19.Enterobacteriaceae
			13.Enterobacteriaceae

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ir	mmature, damaged / nsect damaged /
	nsect damaged /
	malran funit
	oroken fruit
	Moisture
	Volatile oil content
	Aerobic Colony
	Count
	Yeast and Mold
	Count
	Enterobacteriaceae
16.S	Staphylococcus
	ureus
	Salmonella
18.S	Sulphite Reducing
	Clostridia
19.B	Bacillus cereus
20.N	Melamine
21.T	Total Aflatoxin
22.A	Aflatoxin B1
23.L	Lead
24.C	Copper
	Arsenic
26.T	Γin
27.0	Cadmium
28.N	Mercury
	Methyl mercury
	Free from fungus
	Free from moulds
3. F	
ir	nfestation
4. F	Free from rodent
	contamination

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	5. 1	Free from added
		colouring
		Free from added
		flavouring matter
	7. 1	Free from
		deleterious
		substances injurious
		to health
	8. 1	Edible common salt
	9. 1	Extraneous matter
	10.3	Extraneous matter-
		inorganic matter
	11.3	Moisture
		Damaged slices
		Seed coatings
		Aerobic Colony
		Count
		Yeast and Mold
		Count
		Enterobacteriaceae
		Staphylococcus
		aureus
		Salmonella
	19.1	Sulphite Reducing
		Clostridia
		Bacillus cereus
		Melamine
		Total Aflatoxin
		Aflatoxin B1
		Lead
		Copper
	26.	Arsenic

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			27.Tin	1
			28.Cadmium	
			29.Mercury	
			30.Methyl mercu	
	603.	Dried Mango Powder (Amchur) (2.9.24.1)	1. Free from	musty
		6 , (,)	odour	
			2. Free	from
			objectionble f	lavor
			3. Free from mo	ould
			4. Free from fur	ngus
			5. Free from	insect
			infestation	
			6. Free	from
			extraneous ma	atter
			7. Free from	rodent
			contamination	ı
			8. Free from	added
			colouring mat	ter
			9. Free from	
			flavouring ma	itter
			10.Free	from
			deleterious	
			substances in	niurious
			to health	J
			11.Edible commo	on salt
			12.Moisture	
			13.Total ash	
			14. Ash insoluble	in
			dilute HCl	-
			15.Crude fibre	
			16. Acidity as anl	nydrous
			tartaric acid	-

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1	T			T
				17.Aerobic Colony
				Count
				18. Yeast and Mold
				Count
				19.Enterobacteriaceae
				20.Staphylococcus
				aureus
				21.Salmonella
				22.Sulphite Reducing
				Clostridia
				23.Bacillus cereus
				24.Melamine
				25.Total Aflatoxin
				26.Aflatoxin B1
				27.Lead
				28.Copper
				29.Arsenic
				30.Tin
				31.Cadmium
				32.Mercury
				33.Methyl mercury
		604. Dried (Deh	ydrated) Garlic (Lahsun) (2.9.26.1)	1. Free from off odour
		`	• • • • • • • • • • • • • • • • • • • •	2. Free from mustiness
				3. Free from
				fermentation
				4. Free from rancidity
				5. Free from mould
				6. Free from living
				insects
				7. Free from dead
				insects
				8. Free from insect

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		fragments	
		_	adant
			odent
		contamination	
		10. Free from fu	ıngal
		infection	
	1		dded
		colouring matter	
		12. Free from any	
		harmful substance	ces
		13. Free from st	alks,
		peels, stems,	
		14. Free	from
		extraneous matte	er
		15. Extraneous matte	er
		16. Moisture	
		17. Total ash	
		18. Ash insoluble in	n dil
		HCl	
		19. Cold water so	luble
		extract	
		20. Volatile org	ganic
		sulphur compour	
		21. Peroxidase test	
		22. Aerobic Colony	
		Count	
		23. Yeast and Mold	
		Count	
		24. Enterobacteriace	eae
		25. Staphylococcus	
		aureus	
		26. Salmonella	
		27. Sulphite Reducii	ng
		27. Salpinie Reducii	- B

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		Clostridia 28. Bacillus cereus 29. Melamine 30. Total Aflatoxin 31. Aflatoxin B1 32. Lead
		33. Copper
		34. Arsenic 35. Tin
		36. Cadmium
		37. Mercury
		38. Methyl mercury
605.	Celery whole (2.9.27.1)	1. Free from mustiness
		2. Free from mould3. Free from living
		3. Free from living insects
		4. Free from dead
		insects
		5. Free from insect
		fragments
		6. Free from rodent contamination
		7. Free from added
		colouring matter
		8. Free from any other
		harmful substances
		9. Extraneous matter
		10. Moisture
		11. Aerobic Colony Count
		12. Yeast and Mold
		Count

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13. Enterobacteriaceae 14. Staphylococcus aureus 15. Salmonella 16. Sulphite Reducing Clostridia 17. Bacillus cereus 18. Melamine 19. Total Aflatoxin 20. Aflatoxin B1 21. Lead 22. Copper 23. Arsenic 24. Tin 25. Cadmium 26. Mercury 27. Methyl mercury 18. Methyl mercury 27. Methyl mercury 19. Tree from stalks, peals stems 19. Tree from stalks, peals stems	T T	1		10 F 1
aureus 15. Salmonella 16. Sulphite Reducing Clostridia 17. Bacillus cereus 18. Melamine 19. Total Aflatoxin 20. Aflatoxin B1 21. Lead 22. Copper 23. Arsenic 24. Tin 25. Cadmium 26. Mercury 27. Methyl mercury 606. Dehydrated Onion (Sukha Pyai) (2.9.28.1) 1. Free from stalks,				
15. Salmonella 16. Sulphite Reducing Clostridia 17. Bacillus cereus 18. Melamine 19. Total Aflatoxin 20. Aflatoxin B1 21. Lead 22. Copper 23. Arsenic 24. Tin 25. Cadmium 26. Mercury 27. Methyl mercury 18. Melamine 19. Total Aflatoxin 20. Aflatoxin 21. Lead 22. Copper 23. Arsenic 24. Tin 25. Cadmium 26. Mercury 27. Methyl mercury 18. Methyl mercury 19. Tree from stalks,				14. Staphylococcus
16. Sulphite Reducing Clostridia 17. Bacillus cereus 18. Melamine 19. Total Aflatoxin 20. Aflatoxin B1 21. Lead 22. Copper 23. Arsenic 24. Tin 25. Cadmium 26. Mercury 27. Methyl mercury 606. Dehydrated Onion (Sukha Pvai) (2,9,28.1) 1. Free from stalks,				aureus
Clostridia 17. Bacillus cereus 18. Melamine 19. Total Aflatoxin 20. Aflatoxin B1 21. Lead 22. Copper 23. Arsenic 24. Tin 25. Cadmium 26. Mercury 27. Methyl mercury 606. Dehydrated Onion (Sukha Pyai) (2.9.28.1) 1. Free from stalks,				15. Salmonella
Clostridia 17. Bacillus cereus 18. Melamine 19. Total Aflatoxin 20. Aflatoxin B1 21. Lead 22. Copper 23. Arsenic 24. Tin 25. Cadmium 26. Mercury 27. Methyl mercury 606. Dehydrated Onion (Sukha Pyai) (2.9.28.1) 1. Free from stalks,				16. Sulphite Reducing
18. Melamine 19. Total Aflatoxin 20. Aflatoxin B1 21. Lead 22. Copper 23. Arsenic 24. Tin 25. Cadmium 26. Mercury 27. Methyl mercury 606. Dehydrated Onion (Sukha Pvai) (2.9.28.1) 1. Free from stalks,				
18. Melamine 19. Total Aflatoxin 20. Aflatoxin B1 21. Lead 22. Copper 23. Arsenic 24. Tin 25. Cadmium 26. Mercury 27. Methyl mercury 606. Dehydrated Onion (Sukha Pvai) (2.9.28.1) 1. Free from stalks,				17. Bacillus cereus
19. Total Aflatoxin 20. Aflatoxin B1 21. Lead 22. Copper 23. Arsenic 24. Tin 25. Cadmium 26. Mercury 27. Methyl mercury 606. Dehydrated Onion (Sukha Pvai) (2.9.28.1) 1. Free from stalks,				
20. Aflatoxin B1 21. Lead 22. Copper 23. Arsenic 24. Tin 25. Cadmium 26. Mercury 27. Methyl mercury 606. Dehydrated Onion (Sukha Pvai) (2.9.28.1) 1. Free from stalks,				
21. Lead 22. Copper 23. Arsenic 24. Tin 25. Cadmium 26. Mercury 27. Methyl mercury 606. Dehydrated Onion (Sukha Pyai) (2,9,28.1) 1. Free from stalks,				
23. Arsenic 24. Tin 25. Cadmium 26. Mercury 27. Methyl mercury 606. Dehydrated Onion (Sukha Pyai) (2.9.28.1) 1. Free from stalks,				
23. Arsenic 24. Tin 25. Cadmium 26. Mercury 27. Methyl mercury 606. Dehydrated Onion (Sukha Pyai) (2.9.28.1) 1. Free from stalks,				22. Copper
25. Cadmium 26. Mercury 27. Methyl mercury 606. Dehydrated Onion (Sukha Pyai) (2.9.28.1) 1. Free from stalks,				
26. Mercury 27. Methyl mercury 606. Dehydrated Onion (Sukha Pyai) (2,9,28.1) 1. Free from stalks,				24. Tin
606. Dehydrated Onion (Sukha Pyai) (2.9.28.1) 27. Methyl mercury 1. Free from stalks,				25. Cadmium
606. Dehydrated Onion (Sukha Pyai) (2.9.28.1) 27. Methyl mercury 1. Free from stalks,				26. Mercury
606. Dehydrated Onion (Sukha Pyai) (2.9.28.1) 1. Free from stalks,				
neals stems		606	Dehydrated Onion (Sukha Pyai) (2 9 28 1)	
pears, sterns		000.	Deny drated official (Sakha 1 yaj) (2.7.20.1)	peals, stems
2. Free from				
extraneous matters				extraneous matters
3. Free from scorched				3. Free from scorched
particles				particles
4. Free from				
discolouration or				
enzymatic reaction				enzymatic reaction
5. Free from foreign				5. Free from foreign
and off flavor				
6. Free from mustiness				
7. Free from				
fermentation				

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		flavour	
	9	. Free from moul	ld
	1	0. Free from	living
		insects	
	1	1. Free from	dead
		insects	
	1	2. Free from	insect
		fragments	
	1		rodent
		contamination	
		4. Free from	
		colouring matte	
	1.	5. Free from any	other
		harmful substar	
		6. Extraneous mat	tter
		7. Moisture	
		8. Total ash	
		9. Ash insoluble	in dil
		HC1	
		0. Peroxidase	
		1. Aerobic Colony	y
		Count	
		2. Yeast and Molo	1
		Count	
		3. Enterobacteriac	
		4. Staphylococcus	3
		aureus	
		5. Salmonella	ina
		Sulphite Reduc Clostridia	mg
		7. Bacillus cereus	
		8. Melamine	
	2	o. Meiainne	

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 	T		
			29. Total Aflatoxin
			30. Aflatoxin B1
			31. Lead
			32. Copper
			33. Arsenic
			34. Tin
			35. Cadmium
			36. Mercury
			37. Methyl mercury
		607. Asafoetida- Hing (2.9.29)	1. Free from colophony
		608. Asafetida- Hingra (2.9.29)	resin,
		Ooo. Asarchua- Tilligra (2.3.23)	2. Free from galbonum
			resin,
			3. Free from
			ammoniaccum resin
			4. Free from any other
			foreign resin
			5. Total ash
			6. Ash insoluble in
			dilute hydrochloric
			acid
			7. Alcoholic extract
			8. Starch
			9. Aerobic Colony
			Count
			10. Yeast and Mold
			Count
			11. Enterobacteriaceae
			12. Staphylococcus
			aureus
			13. Salmonella
			14. Sulphite Reducing
			17. Sulphile Reducing

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							Clostridia
							15. Bacillus cereus
							16. Melamine
							17. Total Aflatoxin
							18. Aflatoxin B1
							19. Lead
							20. Copper
							21. Arsenic
							22. Tin
							23. Cadmium
							24. Mercury
							25. Methyl mercury
	609.	Compounded	asafoetida	or	Bandhani	Hing	1. Free from colophony
	00).	(2.9.29)	usurocticu	01	Bunanum	111115	resin,
		(=.>.=>)					2. Free from galbonum
							resin,
							3. Free from
							ammoniaccum resin
							4. Free from any other
							foreign resin
							5. Coal tar dyes
							6. Mineral pigment
							7. Total ash
							8. Ash insoluble in
							dilute hydrochloric
							acid
							Alcoholic extract
							10. Aerobic Colony
							Count
							11. Yeast and Mold
							Count
							12. Enterobacteriaceae

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	610. Seasoning (2.9.31)	13. Staphylococcus aureus 14. Salmonella 15. Sulphite Reducing Clostridia 16. Bacillus cereus 17. Melamine 18. Total Aflatoxin 19. Aflatoxin B1 20. Lead 21. Copper 22. Arsenic 23. Tin 24. Cadmium 25. Mercury 26. Methyl mercury 1. Moisture 2. Acid Insoluble Ash in dilute HCl 3. Aerobic Colony Count 4. Yeast and Mold Count 5. Enterobacteriaceae 6. Staphylococcus aureus 7. Salmonella 8. Sulphite Reducing
		7. Salmonella

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13.Lead 14.Copper 15.Arsenic 16.Tin 17.Cadmium 18.Mercury 19.Methyl mercury 19.Methyl merc				12.Aflatoxin B1
14.Copper 15.Arsenic 16.Tin 17.Cadmium 18.Mercury 19.Methyl mercury 19.Methyl acohol 19.Methyl acohol 19.Methyl alcohol 19.Methyl alcohol 19.Methyl alcohol 19.Methyl ether 19. Ethyl alcohol 19. Ethyl alco				
15. Arsenic 16. Tin 17. Cadmium 18. Mercury 19. Methyl acohon 2. Ethyl acetate 3. n-Hexane 4. Isopropyl alcohol 5. Methyl acetate 3. n-Hexane 4. Isopropyl alcohol 6. Carbon dioxide 7. Water 8. Diethyl alcohol 6. Carbon dioxide 7. Water 8. Diethyl alcohol 10. Butan-1-ol (Buty alcohol) 10. Butan-1-ol (Buty alcohol) 10. Butan-1-ol (Buty alcohol) 11. Butan-2-ol 12. Propan-1-ol (Propy alcohol) 13. Methyl 19. Methyl mercury				
16.Tin 17.Cadmium 18.Mercury 19.Methyl mercury 11. Acctone 2. Ethyl acetat 3. n-Hexane 4. Isopropyl alcohol 5. Methyl alcohol 6. Carbon dioxide 7. Water 8. Diethyl ether 8. Diethyl ether 8. Diethyl ether 19. Ethyl alcohol 10.Butan-1-ol (Buty al				* *
17. Cadmium 18. Mercury 19. Methyl actato 2. Ethyl actate 3. n-Hexane 4. Isopropyl alcohol 6. Carbon dioxide 7. Water 8. Diethyl ether 9. Ethyl alcohol 10. Butan-1-ol (Buty alcohol) 10.				
18. Mercury 19. Methyl mercury 11. Acetone 2. Ethyl acetate 3. n-Hexane 4. Isopropyl alcohol 5. Methyl alcohol 6. Carbon dioxide 7. Water 6. Capsicum (2.9.32) 616. Spice Oleoresins- Sahipira (Caraway) (2.9.32) 617. Spice Oleoresins- Chhoti Elaichi (Cardamom Small) (2.9.32) 618. Spice Oleoresins- Ajmoda (Celery) (2.9.32) 619. Spice Oleoresins- Dalchini (Cinnamon Bark) (2.9.32) 620. Spice Oleoresins- Dalchini (Cinnamon Bark) (2.9.32) 621. Spice Oleoresins- Dalchini (Cinnamon Bark) (2.9.32) 622. Spice Oleoresins- Dalchini (Cinnamon Bark) (2.9.32) 623. Spice Oleoresins- Safed Zeera (Cumin) (2.9.32) 624. Spice Oleoresins- Shatpushp, Sowa (Dillseed) (2.9.32) 625. Spice Oleoresins- Saunf (Fennel) (2.9.32) 626. Spice Oleoresins- Adrak (Ginger) (2.9.32) 627. Spice Oleoresins- Jaipatri (Mace) (2.9.32) 628. Typice Oleoresins- Jaipatri (Mace) (2.9.32) 629. Spice Oleoresins- Jaipatri (Mace) (2.9.32) 630. Spice Oleoresins- Jaipatri (Mace) (2.9.32) 641. Spice Oleoresins- Jaipatri (Mace) (2.9.32) 652. Spice Oleoresins- Jaipatri (Mace) (2.9.32)				= :
611. Spice Oleoresins-Ajowan (Bishop's weed) (2.9.32) 612. Spice Oleoresins- Allspice (2.9.32) 613. Spice Oleoresins- Anisoon (Aniseed) (2.9.32) 614. Spice Oleoresins- Sweet basil (Niazbo) (2.9.32) 615. Spice Oleoresins- Lal Mirchi (Chilli) or Capsicum (2.9.32) 616. Spice Oleoresins- Siahjira (Caraway) (2.9.32) 617. Spice Oleoresins- Chhoti Elaichi (Cardamom Small) (2.9.32) 618. Spice Oleoresins- Ajmoda (Celery) (2.9.32) 619. Spice Oleoresins- Dalchini (Cinnamon Bark) (2.9.32) 620. Spice Oleoresins- Dalchini (Cinnamon Bark) (2.9.32) 621. Spice Oleoresins- Dalchini (Coriander) (2.9.32) 622. Spice Oleoresins- Dalchini (Coriander) (2.9.32) 623. Spice Oleoresins- Safed Zeera (Cumin) (2.9.32) 624. Spice Oleoresins- Shatpushp, Sowa (Dillseed) (2.9.32) 625. Spice Oleoresins- Saunf (Fennel) (2.9.32) 626. Spice Oleoresins- Adrak (Ginger) (2.9.32) 627. Spice Oleoresins- Jaipatri (Mace) (2.9.32) 628. Spice Oleoresins- Jaipatri (Mace) (2.9.32) 629. Spice Oleoresins- Jaipatri (Mace) (2.9.32) 630. Spice Oleoresins- Jaipatri (Mace) (2.9.32) 641. Spice Oleoresins- Jaipatri (Mace) (2.9.32)				
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627. Spice Oleoresins- Jaipatri (Mace) (2.9.32) 18.Enterobacteriaceae			•	
		627.	, ,	18.Enterobacteriaceae
		628.	Spice Oleoresins- Marjoram Sweet (2.9.32)	19.Staphylococcus

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

620	G : O1	
629.	Spice Oleoresins- Jaiphal (Nutmeg) (2.9.32)	aureus
630.	Spice Oleoresins- Marua-Jangli/ Marubak	20.Salmonella
	(Oregano) (2.9.32)	21.Sulphite Reducing
631.	Spice Oleoresins- Paprika (2.9.32)	Clostridia
632.	Spice Oleoresins- Parsley Leaf (2.9.32)	22.Bacillus cereus
633.	Spice Oleoresins- Parsley Seed(2.9.32)	23.Melamine
634.	Spice Oleoresins- Rosemary (2.9.32)	24.Total Aflatoxin
635.	Spice Oleoresins- Chakra Phool (Star Anise)	25.Aflatoxin B1
	(2.9.32)	26.Lead
636.	Spice Oleoresins- Thyme (2.9.32)	27.Copper
637.	Spice Oleoresins- Kalimirch (Black Pepper)/	28.Arsenic
	Safedmirch (White Pepper) (2.9.32)	29.Tin
638.	Spice Oleoresins- Haldi (Turmeric) (2.9.32)	30.Cadmium
		31.Mercury
		32.Methyl mercury
639.	Tejpat (2.9.33)	1. Free from musty
039.	1 Gpat (2.3.33)	odour
		2. Free from off-flavor
		3. Free from mould
		growth
		4. Free from insect
		infestation
		5. Free from rodent
		contamination
		6. Free from other
		impurities
		7. Free from admixture
		of leaves other than
		Tejpat
		8. Moisture content
		9. Extraneous matter
		10. Shrivelled and

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		discoloured leaves
		11. Cut and broken
		leaves
		12. Insect bored and
		diseased leaves
		13. Twigs, leafstalk
		14. Volatile oil content
		15. Uric acid
		16. Aerobic Colony
		Count
		17. Yeast and Mold
		Count
		18. Enterobacteriaceae
		19. Staphylococcus
		aureus
		20. Salmonella
		21. Sulphite Reducing
		Clostridia
		22. Bacillus cereus
		23. Melamine
		24. Total Aflatoxin
		25. Aflatoxin B1
		26. Lead
		27. Copper
		28. Arsenic
		29. Tin
		30. Cadmium
		31. Mercury
		32. Methyl mercury
	640. Star anise (2.9.34)	1. Free from living
	5 101 Stat allise (217.5 1)	insects
		2. Free from dead

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		incosts
		insects
		3. Free from moulds
		4. Free from insect
		fragments
		5. Free from rodent
		contamination
		6. Extraneous matter
		7. Stalks
		8. Broken and
		abnormal fruits
		9. Moisture content
		10.Acid insoluble ash
		11. Volatile oil
		12. Aerobic Colony
		Count
		13. Yeast and Mold
		Count
		14.Enterobacteriaceae
		15.Staphylococcus
		aureus
		16.Salmonella
		17.Sulphite Reducing
		Clostridia
		18.Bacillus cereus
		19. Melamine
		20. Total Aflatoxin
		21. Aflatoxin B1
		21. Ariatoxin B1 22. Lead
		23.Copper
		24. Arsenic
		25.Tin
		26.Cadmium

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		27.Mercury 28.Methyl mercury
641.	Dried Oregano Whole (2.9.35.1)	 Free from yellow or brown leaf Free from dust and fine particles Free from mustiness Free from other foreign flavours Free from living insects Free from dead insects Free from moulds Free from moulds Free from insect fragments Free from rodent contamination Moisture content Extraneous vegetable matter Foreign Matter Acid-insoluble ash Volatile oil content Aerobic Colony Count Yeast and Mold Count Enterobacteriaceae
		18. Staphylococcus aureus

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			19. Salmonella
			20. Sulphite Reducing
			Clostridia
			21. Bacillus cereus
			22. Melamine
			23. Total Aflatoxin
			24. Aflatoxin B1
			25. Lead
			26. Copper
			27. Arsenic
			28. Tin
			29. Cadmium
			30. Mercury
			31. Methyl mercury
	642.	Dried Oregano Powder (2.9.35.2)	1. Free from mustiness
		, , , , , , , , , , , , , , , , , , ,	2. Free from other
			foreign flavours
			3. Free from living
			insects
			4. Free from dead
			insects
			5. Free from moulds
			6. Free from insect
			fragments
			7. Free from rodent
			contamination
			8. Moisture content
			9. Acid-insoluble ash
			10. Volatile oil content
			11. Aerobic Colony
			Count
			12. Yeast and Mold

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

				Count
			13.	Enterobacteriaceae
			14.	Staphylococcus
				aureus
				Salmonella
				Sulphite Reducing
				Clostridia
				Bacillus cereus
				Melamine
				Total Aflatoxin
				Aflatoxin B1
				Lead
			22.	Copper
				Arsenic
			24.	
				Cadmium
				Mercury
				Methyl mercury
	643.	Pimento or Allspice Whole (2.9.36.1)		Free from foreign
				taste or odour
				Free from rancidity
				Free from mustiness Free from living
				Free from living insects
				Free from dead
				insects
				Free from moulds
				Free from insect
				fragments
				Free from rodent
				contamination
				Moisture content

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			10. Extraneous
			vegetable matter
			11. Broken berries
			12. Foreign Matter
			13. Acid-insoluble ash
			14. Volatile oil content
			15. Aerobic Colony
			Count
			16. Yeast and Mold
			Count
			17. Enterobacteriaceae
			18. Staphylococcus
			aureus
			19. Salmonella
			20. Sulphite Reducing
			Clostridia
			21. Bacillus cereus
			22. Melamine
			23. Total Aflatoxin
			24. Aflatoxin B1
			25. Lead
			26. Copper
			27. Arsenic
			28. Tin
			29. Cadmium
			30. Mercury
			31. Methyl mercury
	CAA	Dimento en Allenias Deceder (2.0.26.2)	1. Free from foreign
	644.	Pimento or Allspice Powder (2.9.36.2)	taste or odour
			2. Free from rancidity
			3. Free from mustiness
			4. Free from living
			T. TICC HOIL HVING

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		insects
	٠,	
)	Free from dead
		insects
		. Free from moulds
	7	. Free from insect
		fragments
	8	. Free from rodent
		contamination
		. Moisture content
		0. Acid-insoluble ash
		1. Volatile oil content
	1	2. Non-volatile ether
		extract
	1	3. Crude fiber
	1.	4. Aerobic Colony
		Count
	1	5. Yeast and Mold
		Count
	1	6. Enterobacteriaceae
	1	7. Staphylococcus
		aureus
	1	8. Salmonella
	1	9. Sulphite Reducing
		Clostridia
	2	0. Bacillus cereus
	2	1. Melamine
	2	2. Total Aflatoxin
	2	3. Aflatoxin B1
	2	4. Lead
	2	5. Copper
		6. Arsenic
		7. Tin

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

									28. Cadmium	
									29. Mercury	
									30. Methyl me	rcury
	ŀ	C 1.7	D: 1 T 1		D: 1	D.	T C	XX71 1	•	om any
		645.	Dried Laurel	or	Dried	вау	Lear	wnoie	extraneous	-
			(2.9.37.1)						2. Free from	
									3. Free fro	
									insects	in niving
									4. Free from	m dead
									insects	ari acaa
									5. Free from	moulds
									6. Free from	
									fragments	
									7. Free fro	n rodent
									contamina	tion
									8. Moisture o	ontent
									9. Extraneou	S
									vegetable	matter
									10. Foreign M	
									11. Acid-insol	uble ash
									12. Volatile oi	l content
									13. Aerobic	Colony
									Count	
										nd Mold
									Count	
									15. Enterobact	
									16. Staphyloco	occus
									aureus	
									17. Salmonella	
									18. Sulphite	Reducing
									Clostridia	
									19. Bacillus ce	ereus

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

					20. Melamine 21. Total Aflatoxin 22. Aflatoxin B1 23. Lead 24. Copper 25. Arsenic 26. Tin 27. Cadmium 28. Mercury
	Dried Laurel (2.9.37.2)	or Dried	Bay Lea	nf Powder	 Methyl mercury Free from any extraneous odour Free from mustiness Free from living insects Free from dead insects Free from moulds Free from insect fragments Free from rodent contamination Moisture content Acid-insoluble ash Volatile oil content Crude fibre Aerobic Colony Count Yeast and Mold Count Enterobacteriaceae Staphylococcus

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		aymaya .
		aureus
		16. Salmonella
		17. Sulphite Reducing
		Clostridia
		18. Bacillus cereus
		19. Melamine
		20. Total Aflatoxin
		21. Aflatoxin B1
		22. Lead
		23. Copper
		24. Arsenic
		25. Tin
		26. Cadmium
		27. Mercury
		28. Methyl mercury
	647. Dried Mint (2.9.38)	1. Free from other
	047. Dileti Willit (2.9.36)	foreign flavour
		2. Free from mustiness
		3. Free from living
		insects
		4. Free from dead
		insects
		5. Free from moulds
		6. Free from insect
		fragments
		7. Free from rodent
		contamination
		8. Moisture content
		9. Extraneous
		vegetable matter
		10. Foreign Matter
		11. Total ash
1		11. Total asii

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		12. Acid-insoluble ash
		13. Volatile oil content
		14. Aerobic Colony
		Count
		15. Yeast and Mold
		Count
		16. Enterobacteriaceae
		17. Staphylococcus
		aureus
		18. Salmonella
		19. Sulphite Reducing
		Clostridia
		20. Bacillus cereus
		21. Melamine
		22. Total Aflatoxin
		23. Aflatoxin B1
		24. Lead
		25. Copper
		26. Arsenic
		27. Tin
		28. Cadmium
		29. Mercury
		30. Methyl mercury
	648. Dried Rosemary (2.9.3.9)	1. Free from any
	(21)101	foreign taste or
		odour
		2. Free from mustiness
		3. Free from rancidity
		4. Free from living
		insects
		5. Free from dead
		insects

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	6	. Free from moulds
		. Free from insect
	'	fragments
		. Free from rodent
		contamination
		. Moisture content
		0. Extraneous
		vegetable matter
		1. Foreign Matter
		2. Brown leaves
		3. Total ash
		4. Acid-insoluble ash
		5. Volatile oil content
		6. Aerobic Colony
		Count
	1	7. Yeast and Mold
		Count
		8. Enterobacteriaceae
	1	9. Staphylococcus
		aureus
		0. Salmonella
		1. Sulphite Reducing
		Clostridia
		2. Bacillus cereus
		3. Melamine
		4. Total Aflatoxin
		5. Aflatoxin B1
		6. Lead
		7. Copper
		8. Arsenic
		9. Tin
	3	0. Cadmium

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

				31. Mercury 32. Methyl mercury
	649.	Dried thyme (whole/intact, ground) (2.9.40)	crushed/rubbed,	
				15. Aerobic Colony
				Count 16. Yeast and Mold
				Count 17. Enterobacteriaceae
				18. Staphylococcus

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	1			1
				aureus
				19. Salmonella
				20. Sulphite Reducing
				Clostridia
				21. Bacillus cereus
				22. Melamine
				23. Total Aflatoxin
				24. Aflatoxin B1
				25. Lead
				26. Copper
				27. Arsenic
				28. Tin
				29. Cadmium
				30. Mercury
				31. Methyl mercury
		650.	Dried sage (whole or cut leaves) (2.9.41)	1. Free from living
		050.	Dried sage (whole of eut leaves) (2.7.41)	insects
				2. Free from dead
				insects
				3. Free from mould
				4. Free from insect
				fragments
				5. Free from rodent
				contamination
				6. Moisture content
				7. Total ash
				8. Acid-insoluble ash
				9. Volatile oil content
				10. Extraneous matter
				11. Broken stalk/stem
				12. Brown leaves
				13. Aerobic Colony
L	I .			13.11010010 C010113

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			Count
			14. Yeast and Mold
			Count
			15. Enterobacteriaceae
			16. Staphylococcus
			aureus
			17. Salmonella
			18. Sulphite Reducing
			Clostridia
			19. Bacillus cereus
			20. Melamine
			21. Total Aflatoxin
			22. Aflatoxin B1
			23. Lead
			24. Copper
			25. Arsenic
			26. Tin
			27. Cadmium
			28. Mercury
			29. Methyl mercury
		651. Dried sweet basil leaves (2.9.42)	1. Free from living
		os i. Bried sweet outsit leaves (2.9.12)	insects
			2. Free from dead
			insects
			3. Free from visible
			mould
			4. Free from insect
			fragments
			5. Free from rodent
			contamination
			6. Free from foreign
			odours
 1	1		3 40415

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	7 F 6 6 :
	7. Free from foreign
	flavours
	8. Free from any other
	harmful substances
	9. Free from added
	colouring matters
	10. Moisture content
	11. Total ash
	12. Acid-insoluble ash
	13. Volatile oil content
	14. Foreign matter
	15. Extraneous
	vegetable matter
	16. Yellow or Brown
	leaves
	17. Aerobic Colony
	Count
	18. Yeast and Mold
	Count
	19. Enterobacteriaceae
	20. Staphylococcus
	aureus
	21. Salmonella
	22. Sulphite Reducing
	Clostridia
	23. Bacillus cereus
	24. Melamine
	25. Total Aflatoxin
	26. Aflatoxin B1
	27. Lead
	28. Copper
	29. Arsenic

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

				30. Tin
				31. Cadmium
				32. Mercury
				33. Methyl mercury
	Salt and salt substitutes	652.	Edible common salt (2.9.30.1)	1. Free from
				contamination with
				clay,
				2. Free from grit
				3. Free from other
				extraneous
				adulterant
				4. Free from impurities
				5. Moisture
				6. Sodium chloride
				7. Matter soluble in
				water other than
				sodium chloride
				8. Matter insoluble in
				water
				9. Melamine
				10. Lead
				11. Copper
				12. Arsenic
				13. Tin
				14. Cadmium
				15. Mercury
		652	D	16. Methyl mercury
		653.	Potassium iodate (2.9.30.4)	1. Free from impurities
				2. Potassium Iodate
				3. Solubility
				4. Iodine
				5. Sulphate

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	654. Fortified salt- Iodized salt	6. Bromate, bromide, chlorate & chloride 7. Matter insoluble in water 8. Loss on drying 9. Heavy metal (as Pb) 10. Arsenic (as As) 11. Iron (as Fe) 12. Lead 13. Copper 14. Tin 15. Cadmium 16. Mercury 17. Methyl mercury 1. Free from
	654. Fortified salt- lodized salt	contamination with
		clay,
		2. Free from grit
		3. Free from other
		extraneous adulterant
		4. Free from impurities
		5. Moisture
		6. Sodium chloride
		7. Matter soluble in
		water other than
		sodium chloride
		8. Matter insoluble in
		water
		9. Iodine content
		10. Melamine
		11. Lead

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			12.0
			12. Copper
			13. Arsenic
			14. Tin
			15. Cadmium
			16. Mercury
			17. Methyl mercury
	655.	Fortified salt- Iron Fortified Iodized Salt (double	1. Free from
		fortified salt) (2.9.30.5)	contamination with
		, (, (clay
			2. Free from other
			extraneous
			adulterants
			3. Free from impurities
			4. Sodium chloride
			content
			5. Moisture
			matter
			7. Matter insoluble in
			dilute HCl
			8. Matter soluble in
			water other than
			Nacl
			9. Phosphorous as
			P2O5
			10.Sulphate as (SO4)
			11.Magnesium as (Mg)
			water soluble
			12.Iron
			13.Iodine
			14.Melamine
			15.Lead

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

				16.Copper 17.Arsenic 18.Tin
				19.Cadmium
				20.Mercury
				21.Methyl mercury
			656. Salt Substitutes (2.9.30.6)	 Test for phosphorus Test for NH₄ +
				3. Test for magnesium
				4. Choline content
				5. Colloidal silica or calcium silicate
				6. sodium content
				7. Melamine
				8. Lead
				9. Copper 10.Arsenic
				10.Arsenic 11.Tin
				12.Cadmium
				13.Mercury
				14. Methyl mercury
10	2.10	Tea, coffee, chicory	657. Tea (2.10.1.1)	1. Free from any off
10	BEVERAGES,	rea, correc, emeory	037. 104 (2.10.1.1)	odour
	(Other than			2. Free from taint
	Dairy and Fruits			3. Free from mustiness
	& Vegetables			4. Free from living
	based)			insects
				5. Free from moulds
				6. Free from dead
				insects
				7. Free from insect fragments
	1			naginents

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		8. Free from rodent
		contamination
		9. Free from
		extraneous matter
		10.Free from added
		colouring matter 11.Free from harmful
		substances
		12.Total Ash
		13. Water Soluble Ash
		14.Alkalinity of water soluble ash
		15.Acid-insoluble ash
		16.Water extract
		17.Crude Fibre
		18.Iron filing
		19.Melamine
		20.Lead
		21.Copper
		22.Arsenic
		23.Tin
		24.Cadmium
		25.Mercury
		26.Methyl mercury
		27.Pesticides-233*
	658. Kangra Tea (2.10.1.2)	1. Total ash determined
	000. Hungia 10a (2.10.1.2)	on tea dried to
		constant weight at
		100^{0} C
		2. Total ash soluble in
		boiling distilled
		water

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

1		
		3. Ash insoluble in
		dilute hydrochloric
		acid
		4. Extract obtained by
		boiling dried tea
		(dried to constant at
		1800C) with 100
		parts of distilled
		water for one hour
		under reflux
		5. Alkalinity of soluble
		ash
		6. Crude fibre
		determined on tea
		dried to constant
		weight at 100°C
		7. Iron Filing
		8. Free from added
		colouring matter
		9. Melamine
		10.Lead
		11.Copper
		12. Arsenic
		13.Tin
		14.Cadmium
		15. Mercury
		16.Methyl mercury
		17.Pesticides-233*
	659. Green Tea (2.10.1.3)	1. Free from any off
		odour
		2. Free from taint
		3. Free from mustiness

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	4 Enga from living
	4. Free from living
	insects
	5. Free from moulds
	6. Free from dead
	insects
	7. Free from insect
	fragments
	8. Free from rodent
	contamination
	9. Free from
	extraneous matter
	10.Free from added
	colouring matter
	11.Free from harmful
	substances
	12.Total Ash
	13. Water Soluble Ash
	14. Alkalinity of water
	soluble ash
	15. Acid-insoluble ash
	16.Water extract
	17.Crude Fibre
	18.Total catechins
	19.Melamine
	20.Lead
	21.Copper
	22. Arsenic
	23.Tin
	24.Cadmium
	25.Mercury
	26.Methyl mercury
	27.Pesticides-233*

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	660 Instant Tax in Salid Farms (2.10.1.4)	1. Free from taint
	660. Instant Tea in Solid Form (2.10.1.4)	2. Free from tame
		extraneous matter
		3. Free from added
		colours
		4. Free from non-
		permitted flavours
		5. Moisture content
		6. Total Ash- hot
		soluble
		7. Total ash- cold
		soluble
		8. Acid-insoluble ash
		9. Melamine
		10.Lead
		11.Copper
		12.Arsenic
		13.Tin
		14.Cadmium
		15.Mercury
		16.Methyl mercury
	661. Roasted coffee (2.10.2.1.1)	1. Moisture
	662. Ground coffee (2.10.2.1.2)	2. Total Ash
	002. Ground correc (2.10.2.11.2)	3. Acid insoluble ash
		4. Water soluble ash
		5. Alkalinity of soluble
		ash in milliliters of
		0.1 N hydrochloric
		acid per gram of
		material
		6. Aqueous extracts on
		dry basis

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		7. Caffeine (anhydrous) 8. Free from any
		artificial colouring
		9. Free from
		flavouring
		10.Free from facing
		extraneous matter or
		glazing substance 11.Free from rancid or
		obnoxious flavor
		12.Melamine
		13.Lead
		14.Copper
		15.Arsenic
		16.Tin
		17.Cadmium
		18. Mercury
		19. Methyl mercury
		20.Pesticides- 233*
	(57, 0.65 /	1. Free from any
	657. Coffee (green raw or unroasted) (2.10.2.1.3)	artificial colouring
		2. Free from
		flavouring
		3. Free from facing
		4. Free from
		extraneous matter or
		glazing substance
		5. Free from rancid or
		obnoxious flavor
		6. Melamine
		7. Lead
		8. Copper

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T	T		
			9. Arsenic
			10. Tin
			11. Cadmium
			12. Mercury
			13. Methyl mercury
			14. Pesticides- 233*
	6	58. Decaffeinated coffee (2.10.2.1A)	1. Free from any
		559. Roasted decaffeinated coffee	artificial colouring
		660. Ground decaffeinated coffee	2. Free from
		oo. Ground decantemated confee	flavouring
			3. Free from facing
			4. Free from from
			extraneous matter or
			glazing substance 5. Free from rancid or
			obnoxious flavor
			6. Moisture
			7. Total Ash
			8. Acid insoluble ash
			9. Water soluble ash
			10. Alkalinity of soluble
			ash in ml of 0.1 N
			hydrochloric acid
			per gram of material
			11. Aqueous extracts
			12. Caffeine (anhydrous)
			13. Melamine
			14. Lead
			15. Copper
			16. Arsenic
			17. Tin
			18. Cadmium
			10. Caumum

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			19. Mercury 20. Methyl mercury
	661.	Soluble Coffee Powder (2.10.2.2)	 Free from impurities Free from chicory or any other added substances Moisture Total ash Caffeined content Solubility in boiling water Solubility in cold water Melamine Lead Copper Arsenic Tin Cadmium Metable recovery
			15.Methyl mercury 16.Pesticides- 233*
	662.	Decaffeinated soluble coffee powder (2.10.2.2.A)	 Free from impurities Free from chicory or
			any other added substances
			3. Moisture4. Total ash
			5. Caffeined content6. Solubility in boiling

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water 7. Solubilty in water 8. Melamine 9. Lead	cold
water 8. Melamine	cold
8. Melamine	
9. Lead	
10. Copper	
11. Arsenic	
12. Tin	
13. Cadmium	
14. Mercury	
15. Methyl mer	cury
663. Chicory (2.10.3.1) 1. Free from dir	
2. Free	from
extraneous m	atter
3. Free from a	rtificial
colouring	
4. Free from fla	vouring
agents	
5. Total ash	
6. Acid insolub	e ash in
diluted HCl	
7. Aqueous extr	acts
8. Melamine	
9. Lead	
10.Copper	
11.Arsenic	
12.Tin	
13.Cadmium	
14.Mercury	
15.Methyl merci	ıry
664. Coffee - Chicory Mixture (2.10.4.1) 1. Free from ra	
obnoxious fla	

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			2. Free from any
			impurities
			3. Free from any other
			added substance
			4. Coffee content
			5. Moisture
			6. Total Ash
			7. Acid insoluble ash
			8. Caffeine content
			9. Aqueous extract
			10. Melamine
			11. Lead
			12. Copper
			13. Arsenic
			14. Tin
			15. Cadmium
			16. Mercury
	<u> </u>		17. Methyl mercury
		665. Instant Coffee - Chicory Mixture (2.10.4.2)	1. Free from rancid or
		•	obnoxious flavor
			2. Free from any
			impurities
			3. Free from any other
			added substance
			4. Coffee content
			5. Moisture
			6. Total Ash
			7. Acid insoluble ash
			8. Solubility in boiling
			water
			9. Solubility in cold
			water at 16 ±2°C

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 	•		
			10. Caffeine (anhydrous)
			11. Melamine
			12. Lead
			13. Copper
			14. Arsenic
			15. Tin
			16. Cadmium
			17. Mercury
			18. Methyl mercury
	666	Decaffeinated Roasted and Ground coffee-chicory	1. Free from rancid or
	000.	mixture (2.10.4.3)	obnoxious flavor
		inixtare (2.10.1.3)	2. Free from any
			impurities
			3. Free from any other
			added substance
			4. Coffee content
			5. Moisture
			6. Total Ash
			7. Acid insoluble ash
			8. Caffeine content
			9. Aqueous extract
			10. Melamine
			11. Lead
			12. Copper
			13. Arsenic
			14. Tin
			15. Cadmium
			16. Mercury
			17. Methyl mercury
	667	Decaffeinated Instant coffee-chicory mixture	1. Free from rancid or
	007.	(2.10.4.4)	obnoxious flavor
		(2.20)	2. Free from any
•			

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	T	
		impurities
		3. Free from any other
		added substance
		4. Coffee content
		5. Moisture
		6. Total Ash
		7. Acid insoluble ash
		8. Caffeine content
		9. Solubility in boiling
		water
		10. Solubility in water at
		16± 2 ° C
		11. Melamine
		12. Lead
		13. Copper
		14. Arsenic
		15. Tin
		16. Cadmium
		17. Mercury
		18. Methyl mercury
Beverages- Non-	668. Carbonated Water (2.10.6.1)	In addition to mineral
alcoholic		water/ PDW parameters:
		Caffeine content
		2. Total plate count
		3. Coliform count
		4. Yeast and mould
		count
		5. Melamine
		6. Saffrole
		7. Lead
		8. Copper

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	1		T
			9. Arsenic
			10.Tin
			11.Cadmium
			12.Mercury
			13.Methyl mercury
			14.Chromium
			15.Nickel
			16.Selenium
			17.Antimony
			18.Pesticides- 234*
	669.	Caffeinated Beverage- carbonated (2.10.6.2)	In addition to mineral
	670.	Caffeinated Beverage- Non carbonated (2.10.6.2)	water/ PDW parameters:
			water/1DW parameters.
			1. Total caffeine
			2. Thiamine
			3. Riboflavin
			4. Niacin
			5. Vitamin B6
			6. Vitamin B12
			7. Taurine
			8. D-glucurono-Y-
			lactone Inositol
			9. Pantothenic Acid
			10.Melamine
			11.Saffrole
			12.Lead
			13.Copper
			14. Arsenic
			15.Tin
			16.Cadmium
			17.Mercury

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				18.Methyl mercury 19.Chromium 20.Nickel 21.Selenium 22.Antimony 23.Pesticides- 234*
	Non-carbonated Water Alcoholic) (2.10.6.3)	Based	Beverages (Non-	In addition to mineral water/ PDW parameters:
	Theolione) (2.10.0.3)			 No psychotropic substance Caffetin content Total plate count Coliform count Yeast and mould count Pathogen Melamine Saffrole Lead Copper Arsenic Tin Cadmium Mercury Methyl mercury Chromium Nickel Selenium Antimony Pesticides- 234*

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

Water	672. Natural mineral water (2.10.7.1)	1. Colour, hazen
	673. Naturally Carbonated Natural Mineral Water	unit/true colour unit
	(2.10.7.1)	2. Odour
	674. Non-Carbonated Natural Mineral Water (2.10.7.1)	3. Taste
	675. Decarbonated Natural Mineral Water (2.10.7.1)	4. Turbidity
	676. Natural Mineral Water Fortified with Carbon	5. Total Dissolved
	Dioxide from the Source (2.10.7.1)	Solids
	677. Carbonated Natural Mineral Water (2.10.7.1)	6. pH
	678. Natural Spring Water (2.10.7.1)	7. Nitrates (as NO3)
		8. Nitrites (as NO2)
		9. Sulphide (as H2S)
		10.Mineral oil
		11.Phenolic compounds
		(as C6H5OH)
		12. Surface active agents
		13. Manganese (as Mn)
		14.Chlorides (as Cl)
		15.Sulphate (as SO4)
		16.Magnesium (as Mg)
		17.Calcium (as Ca)
		18.Sodium (as Na)
		19.Alkalinity (as
		HCO3)
		20.Cyanide (as CN)
		21. Mercury (as Hg)
		22. Alpha Activity
		23.Beta activity
		24. Yeast and mould
		counts
		25.Salmonella and
		Shigella
		26.E.Coli or

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		thermotolerant
		Coliforms
		27.Total coliform
		bacteria
		28.Fecal streptococci
		and Staphylococcus
		aureus
		29.Pseudomonas
		aeruginosa
		30.Sulphite-reducing
		anaerobes
		31.Vibrocholera
		32.V Paraheamolyticus
		33.Melamine
		34.Poly nuclear
		aromatic
		hydrocarbons
		35.Polychlorinated
		biphenyle (PCB)
		36.Lead
		37.Copper
		38. Arsenic
		39.Tin
		40.Cadmium
		41.Mercury
		42.Methyl mercury
		43.Chromium
		44.Nickel
		45.Selenium
		46.Antimony
		47.Zinc (as Zn)
		48.Fluoride (as F)
		40.1 100110E (as 1')

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		49.Barium (as Ba) 50.Borate (as B) 51. Silver (as Ag) 52.Pesticides- 234*
67	9. Packaged Drinking Water (other than Mineral Water) (2.10.8)	1. Free from sediments, 2. Free from suspended particles 3. Free from extraneous matter 4. Colour, true colour unit 5. Odour 6. Taste 7. Turbidity nephelometric turbidity unit (NTU) 8. Total Dissolved Solids 9. pH 10.Manganese (as Mn) 11.Nitrates (as NO3) 12.Nitrites (as NO2) 13.Aluminium (as A1) 14.Chloride (as Cl) 15.Sulphate (as SO4) 16.Alkaliniity (as HCO3) 17.Calcium (as Ca)

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T	T	T T	
			18.Magnesium (as Mg)
			19.Sodium (as Na)
			20.Residual free
			chloride
			21.Mineral oil
			22. Anionic surface
			active agents (as
			MBAS)
			23.Sulphide (as H2S)
			24.Bromates (as BrO3)
			25.Alpha emitters,
			Becquerel
			26.Beta emitters,
			Becquerel
			27. Yeast and mould
			counts
			28.Salmonella and
			Shigella
			29.Coliform bacteria
			30.Fecal streptococci
			and Staphylococcus
			aureus
			31.Pseudomonas
			aeruginosa
			32.Sulphite-reducing
			anaerobes
			33.Aerobic microbial
			count at 20-22° C
			34. Aerobic microbial
			count at 37± 1° C
			35. Vibrocholera
			36.V Paraheamolyticus
 1	I		: :: :: : : : : : : : : : : : : : : :

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 	T	
		37.Melamine
		38.Poly nuclear
		aromatic
		hydrocarbons
		39.Polychlorinated
		biphenyle (PCB)
		40.Lead
		41.Copper
		42.Arsenic
		43.Tin
		44.Cadmium
		45.Mercury
		46.Methyl mercury
		47.Chromium
		48.Nickel
		49.Selenium
		50.Antimony (as Sb)
		51.Zinc (as Zn)
		52.Fluoride (as F)
		53.Barium (as Ba)
		54.Borate (as B)
		55. Silver (as Ag)
		56.Iron (as Fe)
		57.Cyanide (as CN)
		58.Pesticides- 234*
680.	Drinking Water (Purified)	1. Colour, Hazen units
		2. Odour
		3. pH value
		4. Taste
		5. Turbidity, NTU
		6. Total dissolved
		solids

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1			
			7. Aluminium (as Al)
			8. Ammonia (as total
			ammonia-N)
			9. Anionic detergents
			(as MBAS)
			10.Barium (as Ba)
			11.Boron (as B)
			12.Calcium (as Ca)
			13.Chloramines (as Cl2
)
			14.Chloride (as Cl)
			15.Copper (as Cu)
			16.Fluoride (as F)
			17.Free residual
			chlorine
			18.Iron (as Fe)
			19.Magnesium (as Mg)
			20.Manganese (as Mn)
			21.Mineral oil
			22.Nitrate (as NO3)
			23.Phenolic compounds
			(as C6 H5 OH)
			24.Selenium (as Se)
			25.Silver (as Ag)
			26.Sulphate (as SO4)
			27.Sulphide (as H2 S)
			28.Total alkalinity as
			calcium carbonate
			29.Total hardness (as
			CaCO3)
			30.Zinc (as Zn)
			31. Alpha emitters
 1	<u> </u>	<u> </u>	r

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	I			22 P : :::
				32.Beta emitters
				33.E. coli or
				thermotolerant
				coliform bacteria
				34.Total coliform
				bacteria
				35.Melamine
				36.Trihalomethanes-
				Bromoform
				37.Trihalomethanes-
				Dibromochlorometh
				ane
				38.Trihalomethanes-
				Bromodichlorometh
				ane
				39.Trihalomethanes-
				Chloroform
				40.Cadmium (as Cd)
				41.Cyanide (as CN)
				42.Lead (as Pb)
				43.Mercury (as Hg)
				44.Molybdenum (as
				Mo)
				45.Nickel (as Ni)
				46.Polychlorinated
				biphenyls
				47. Polynuclear aromatic
				hydro- 0.000 1 No
				relaxation APHA
				6440 — carbons (as
				PAH)
				48. Total arsenic (as As)
L	1	1	1	(/

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	49.Total chromium (as
	Cr)
	50.Methyl mercury
	51.Tin
	52.Pesticides-18*

S.No	Category of food	Sub-category	Specific food articles	Test parameters
11	OTHER FOOD PRODUCT AND INGREDIENTS		681. Baking powder (2.11.1)	1. Moisture 2. Carbon dioxide 3. Free flowing powder 4. Off odour free 5. Melamine 6. Lead 7. Copper 8. Arsenic 9. Tin 10. Cadmium 11. Mercury 12. Methyl Mercury
			682. Catechu (Edible) (2.11.2)	1. Free from infestation, sand, earth or other dirt 2. Titration test 3. Drying test 4. Water insoluble residue 5. Alcohol insoluble residue

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T		
		6. Total ash
		7. Acid insoluble
		ash
		8. Melamine
		9. Lead
		10. Copper
		11. Arsenic
		12. Tin
		13. Cadmium
		14. Mercury
		15. Methyl Mercury
	(02	1. Colorless or
	683. Gelatin (2.11.3)	pale yellowish
		and translucent
		2. Moisture
		3. Total ash
		4. Sulfur dioxide
		5. Nitrogen
		6. Melamine
		7. Lead
		8. Copper
		9. Arsenic
		10. Tin
		10. Tili 11. Cadmium
		12. Mercury
		13. Methyl Mercury
	684. Silver Leaf (Chandi-ka-warq) (2.11.4)	1. Sheet of
		uniform
		thickness
		2. Free from
		creases and
		folds

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		3	Weight of silver
		٦.	foil
		4.	
		5.	Absence of
			material from
		_	animal origin
			Melamine
			Copper
			Arsenic
			. Tin
			Cadmium
			Mercury
		13.	Methyl Mercury
	685. Pan masala (2.11.5)	1.	Free from added
	,		coaltar
		2.	Free from
			colouring matter
		3.	Free from any
			other ingredient
			injurious to
			health
		4.	Total ash
		5.	Ash insoluble in
			dilute HCl acid
		6.	Melamine
		7.	Total Aflatoxin
		8.	Aflatoxin B1
		9.	Lead
			Copper
			Arsenic
			. Tin

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			13. Cadmium
			14. Mercury
			15. Methyl Mercury
	696	Couch newdon (2.11.7)	1. Total ash
	080.	Carob powder (2.11.7)	2. Acid insoluble
			matter
			3. Tannin content
			4. Melamine
			5. Lead
			6. Copper
			7. Arsenic
			8. Tin
			9. Cadmium
			10. Mercury
			11. Methyl Mercury
	687	Dietary Fibre (Dextrin – soluble fibre) (2.11.8)	1. Content of
	007.	Dictary Fibre (Dextrin – soluble fibre) (2.11.6)	dietary fiber
			2. Melamine
			3. Lead
			4. Copper
			5. Arsenic
			6. Tin
			7. Cadmium
			8. Mercury
			9. Methyl Mercury
	688.	Special dietary food with low sodium content	1. Sodium content
		(2.11.9 (a))	2. Melamine
	689.		3. Lead
		content (2.11.9 (b))	4. Copper
		(· · · · · · · · · · · · · · · · · · ·	5. Arsenic
			6. Tin
			7. Cadmium

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		Mercury Methyl Mercury
	690. Gluten Free Food (2.14)	1. Gluten level 2. Melamine 3. Total Aflatoxin 4. Aflatoxin B1 5. Lead 6. Copper 7. Arsenic 8. Tin 9. Cadmium 10. Mercury 11. Methyl Mercury
	691. Hemp seed (2.16 (i))	 Moisture Protein Fat Ash Total THC Cannabidiol Melamine Total Aflatoxin Aflatoxin B1 Lead Copper Arsenic Tin Cadmium Mercury Methyl Mercury Pesticides-233*

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	692.	Oil extracted from hemp seeds (2.16 (ii))	1. Free fatty	acid
		1	(expressed as	s Oleic
			Acid)	
			2. Peroxide valu	e
			3. Total THC	
			4. Cannabidiol	
			5. Melamine	
			6. Total Aflatox	in
			7. Aflatoxin B1	
			8. Lead	
			9. Copper	
			10. Arsenic	
			11. Tin	
			12. Cadmium	
			13. Mercury	
			14. Methyl Merci	ıry
			15. Pesticides-23:	3*

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			693. Hemp seed flour (2.16 (iii)) 694. Beverage made from hemp seed (2.16 (iv)) 695. Any other food consisting of hemp seed or seed products v(2.16 (v))	 Total THC Cannabidiol Melamine Total Aflatoxin Aflatoxin B1 Lead Copper Arsenic Tin Cadmium Mercury Methyl Mercury Pesticides-233*
12		Proprietary Food (2.12)	696. Proprietary Food (2.12)	Quality & crop contaminants, Naturally Occuring Toxins as per product composition declared on label
13	Substances Added To Food- Food Additive		Food Colours 697. Tartrazine (3.2.1.1)	Quality and safety testing as per FSSR
	rood Additive		698. Sunset yellow (3.2.1.2) 699. Erythrosine (3.2.1.3)	
			700. Indigo carmine (3.2.1.4)	
			701. B-carotene (3.2.1.5) 702. Chlorophyll (3.2.1.6)	
			702. Chlorophyn (3.2.1.6) 703. Caramel (3.2.1.7)	
			704. Annatto (3.2.1.8)	
			705. Riboflavin (3.2.1.9)	

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706. Ponceau 4R (3.2.1.10) 707. Carmoisine (3.2.1.11) 708. Synthetic food colour - preparation and mixture (3.2.1.12) 709. Brilliant blue FCF (3.2.1.13) 710. Fast Green FCF (3.2.1.14) 711. Aluminium Lake of Sunset Yellow FCF (3.2.1.15) 712. Beta-apo-8'-carotenal (3.2.8.16) 713. Ethylester of Beta-apo-8'-carotenoic acid (3.2.8.17) 714. Titanium dioxide (3.2.8.18)	
Sweeteners	Quality and safety
715. Steviol Glycoside (3.2.2.1)	testing as per FSSR
Baker's Yeast (Compressed) (3.2.3)	 Free from slime or mould Free from any sign of deterioration or decomposition Free from extraneous materials Starch Moisture Dispersibility in water Fermenting power Sough raising capacity Total bacterial count Ecoli Coliform count

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	1
	12.Salmonella
	13.Rope spore count
	14.Melamine
	15.Lead
	16.Copper
	17. Arsenic
	18.Tin
	19.Cadmium
	20.Mercury
	21.Methyl Mercury
717. Baker's Yeast (Dried) (3.2.3)	1. Free from
,(-1-1-)	mould
	2. Free from any sign
	of deterioration or
	decomposition
	3. Free from adulterant
	4. Free from
	extraneous materials
	5. Starch
	6. Moisture
	7. Dispersibility in
	water
	8. Fermenting power
	9. Sough raising
	capacity
	10. Total bacterial count
	11.E.coli
	12.Coliform count
	13.Salmonella
	14.Rope spore count
	15.Melamine
	16.Lead

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	719. 720. 721.	Lactic Acid (Food Grade) (INS 270) (3.2.4) Ascorbic Acid (Food Grade) (INS 300) (3.2.5) Calcium Propionate (Food Grade) (INS 282) (3.2.6) Sodium Metabisulphite (Food Grade) (INS 223) (3.2.7) Potassium Metabisulphite (Food Grade) (INS 224) (3.2.8)	17.Copper 18.Arsenic 19.Tin 20.Cadmium 21.Mercury 22.Methyl Mercury Quality and safety testing as per FSSR
	724. 725. 726. 727. 728.	tives Sodium benzoate (3.2.9.1) Benzoic acid (3.2.9.2) Potassium nitrate (3.2.9.3) Sorbic acid (3.2.9.4) Potassium nitrite (3.2.9.5) Sodium propionate (3.2.9.6) Sulphur dioxide (3.2.9.7)	Quality and safety testing as per FSSR
	Acidity 1 730. 731. 732. 733. 734. 735. 736. 737.	regulator Ammonium hydrogen carbonate (3.2.10.1) Trisodium citrate (3.2.10.2) Fumaric acid (3.2.10.3) L (+) - Tartaric acid (3.2.10.4) Dicalcium phosphate (3.2.10.5) Phosphoric Acid (3.2.10.6) Citric Acid (3.2.10.7) Malic acid (3.2.10.8) Sodium Hydroxide (3.2.10.9)	Quality and safety testing as per FSSR

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	9	agent or Thickener or stabilizer	Quality and safety
		Sodium alginate (3.2.11.1)	testing as per FSSR
		Sodium Carboxymethyl Cellulose (3.2.11.2)	
	741.	Sodium Carboxymethyl Cellulose, enzyme	
		hydrolysed (3.2.11.3)	
		Agar (3.2.11.4)	
		Gum Arabic or Acacia Gum (3.2.11.5)	
		Tragacanth gum (3.2.11.6)	
		Gum Ghatti (3.2.11.7)	
	746.	Calcium Alginate (3.2.11.8)	
		Alginic acid (3.2.11.9)	
	748.	Guar Gum (3.2.11.10)	
	749.	Gum Karaya (3.2.11.11)	
	750.	Polyglycerol esters of fatty acids (3.2.11.12)	
	751.	Polyglycerol Esters of Interesterified Ricinoleic	
		Acid (3.2.11.13)	
	752.	Glycerol Esters of Wood Rosin (3.2.11.14)	
	753.	Pectin (3.2.11.15)	
	754.	Carrageenan (3.2.11.16)	
	Antioxid	ants	Quality and safety
	755.	Butylated hydroxyanisole (3.2.12.1)	testing as per FSSR
	756.	Dodecyl gallate (3.2.12.2)	tosung as per 1 2211
	757.	Propyl gallate (3.2.12.3)	
	758.	Octyl gallate (3.2.12.4)	
	759.	Ascorbyl palmitate (3.2.12.5)	
	760.	Sodium ascorbate (3.2.12.6)	
	761.	Flavour enhancers - Monosodium L-glutamate	Quality and safety
		(3.2.13.1)	testing as per FSSR
	Glazing	Agent	Quality and safety
	762.	Mineral Oil (low viscosity) (3.2.14.1)	testing as per FSSR
	763.	Mineral Oil (High viscosity) (3.2.14.2)	r 0 1 1 2 2 2

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		764.	Humectant or Wetting Agent or Dispersing Agent -Propylene glycol (3.2.15.1)	Quality and safety testing as per FSSR
		765.	Sweetner or Humectant or Sequestrant - Sorbitol (3.2.16.1)	Quality and safety testing as per FSSR
		767. 768. 769. 770.	Flavouring agents and related substances (3.3.1) Lactulose syrup (3.3.2) Oligofructose (3.3.3) Trehalose (3.3.4) Phyto or Plant Stanol (3.3.5) Phyto or Plant Sterol (3.3.6)	Quality and safety testing as per FSSR
14	Foods for infant nutrition	772.	-	 Docosahexaenoic Acid Arachidonic acid Ratio of DHA and ARA Sum of Sucrose and/or fructose Lumps and coarse particles Rancid taste and musty odour Precooked and / or gelatinised starches Fructo- oligosaccharides Galacto- oligosaccharides Ratio of FOS and GOS Energy

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		10 Mainten
		12. Moisture
		13. Total Protein
		14. Total fat
		15. Milk fat
		16. Linoleic acid
		17. α-Linolenic acid
		18. Ratio of Linoleic
		acid/α-Linolenic
		acid
		19. Carbohydrates
		20. Total ash
		21. AshInsoluble in
		dilute hydrochloric
		acid
		22. Vitamin A
		23. Vitamin D
		24. Vitamin E
		25. Vitamin K
		26. Vitamin C
		27. Thiamine
		28. Riboflavin
		29. Niacin equivalent
		30. Pyridoxine
		31. Dietary Folate
		equivalent
		32. Pantothenic acid
		33. Vitamin B12
		34. Biotin
		35. Choline
		36. Sodium
		37. Potassium
		38. Chloride

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	20	6.1:
		. Calcium
		. Phosphorous
	41	. Calcium:
		Phosphorus ratio
	42	. Magnesium
	43	. Iron
	44	. Iodine
	45	. Copper
	46	5. Zinc
	47	. Manganese
		S. Selenium
	49	. Lauric acid and
		myristic acids
	50	. trans fatty acids
		. Erucic acid
	52	. Phopsholipids
	53	. Carotenes
	54	. Amino acids (L
		forms)
	55	. Non-protein
		nitrogen
	56	. Nucleotides
	57	. L-carnitine
	58	. Lactalbumin
	59	. Lactoferrin
	60	. Lysozyme
	61	. Glucosamine
		. Inositol
	63	. Citric acid
	64	. Cholesterol
	65	. Fucose
	66	. Lipid phosphorous

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		67. Prostaglandins
		68. Taurine
		69. Molybdenum
		70. Chromium
		71. Aerobic Plate Count
		72. Staphylococcus
		aureus (Coagulase
		positive)
		73. Yeast and Mold
		Count
		74. Salmonella sp.
		75. Listeria
		monocytogenes
		76. Bacillus cereus
		77. Sulphite Reducing
		Clostridia
		78. Enterobactersakazak
		ii (Cronobacter sp.)
		79. Melamine
		80. Aflatoxin M1
		81. Lead
		82. Copper
		83. Arsenic
		84. Tin
		85. Cadmium
		86. Mercury
		87. Methyl Mercury
		88. Pesticides-233*
	773. Infant milk food	1. Docosahexaenoic
	773. man mink 1000	Acid
		2. Arachidonic acid
		3. Ratio of DHA and
		J. Italio of Diff and

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 1			
			ARA
		4	Sum of Sucrose
			and/or fructose
		5	Lumps and coarse
			particles
		6	Rancid taste and
			musty odour
		7	Fructo-
			oligosaccharides
		8	Galacto-
			oligosaccharides
		9	Ratio of FOS and
			GOS
			O. Energy
			1. Moisture
			2. Total Protein
			3. Milk fat
			4. Carbohydrates
			5. Total ash
			6. AshInsoluble in
			dilute hydrochloric
			acid
		1	7. Vitamin A
			8. Vitamin D
			9. Vitamin K
			O. Vitamin C
			1. Thiamine
			2. Riboflavin
			3. Niacin equivalent
			4. Pyridoxine
			5. Dietary Folate
			equivalent
 I	l .		. 1

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26. Pantothenic a 27. Vitamin B12 28. Biotin 29. Choline 30. Sodium 31. Potassium 32. Chloride 33. Calcium 34. Phosphorous 35. Calcium: Phosphorus r 36. Magnesium 37. Iron 38. Iodine 39. Copper 40. Zinc 41. Manganese	cid
28. Biotin 29. Choline 30. Sodium 31. Potassium 32. Chloride 33. Calcium 34. Phosphorous 35. Calcium: Phosphorus r 36. Magnesium 37. Iron 38. Iodine 39. Copper 40. Zinc	
29. Choline 30. Sodium 31. Potassium 32. Chloride 33. Calcium 34. Phosphorous 35. Calcium: Phosphorus r 36. Magnesium 37. Iron 38. Iodine 39. Copper 40. Zinc	
30. Sodium 31. Potassium 32. Chloride 33. Calcium 34. Phosphorous 35. Calcium: Phosphorus r 36. Magnesium 37. Iron 38. Iodine 39. Copper 40. Zinc	
31. Potassium 32. Chloride 33. Calcium 34. Phosphorous 35. Calcium: Phosphorus r 36. Magnesium 37. Iron 38. Iodine 39. Copper 40. Zinc	
32. Chloride 33. Calcium 34. Phosphorous 35. Calcium: Phosphorus r 36. Magnesium 37. Iron 38. Iodine 39. Copper 40. Zinc	
33. Calcium 34. Phosphorous 35. Calcium: Phosphorus r 36. Magnesium 37. Iron 38. Iodine 39. Copper 40. Zinc	
34. Phosphorous 35. Calcium: Phosphorus r 36. Magnesium 37. Iron 38. Iodine 39. Copper 40. Zinc	
35. Calcium: Phosphorus r 36. Magnesium 37. Iron 38. Iodine 39. Copper 40. Zinc	
35. Calcium: Phosphorus r 36. Magnesium 37. Iron 38. Iodine 39. Copper 40. Zinc	
36. Magnesium 37. Iron 38. Iodine 39. Copper 40. Zinc	
36. Magnesium 37. Iron 38. Iodine 39. Copper 40. Zinc	atio
37. Iron 38. Iodine 39. Copper 40. Zinc	
39. Copper 40. Zinc	
40. Zinc	
A1 Manganasa	
41. Wanganese	
42. Selenium	
43. Lauric acid	l and
myristic acid	3
44. trans fatty ac	ds
45. Erucic acid	
46. Phopsholipid	S
47. Aerobic Plate	
48. Staphylococc	us
aureus (Co	
positive)	
49. Yeast and	Mold
Count	
50. Salmonella s	o.
51. Listeria	
monocytoger	

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				D 111
				Bacillus cereus
			53.	Sulphite Reducing
				Clostridia
			54.	Enterobactersakazak
				ii (Cronobacter sp.)
			55.	Melamine
			56.	Aflatoxin M1
			57.	Lead
			58.	Copper
				Arsenic
			60.	Tin
			61.	Cadmium
			62.	Mercury
				Methyl Mercury
				Pesticides-233*
	774.	Milk cereal based complementary Food		Docosahexaenoic
	//4.	Wink cerear based complementary Food		Acid
			2.	Arachidonic acid
			3.	Ratio of DHA and
				ARA
			4.	Sum of Sucrose
				and/or fructose
			5.	Lumps and coarse
			.	particles
			6	Rancid taste and
			0.	musty odour
			7	Moisture
			8.	Total Protein
			9.	Milk protein
			10.	Total fat

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			3.631.6
			. Milk fat
			. Carbohydrates
		13.	. Total ash
		14.	. Ash Insoluble in
			dilute hydrochloric
			acid
		15.	. Crude fibre
		16.	. Vitamin A
		17.	. Vitamin D
		18.	. Vitamin C
		19.	. Thiamine
		20.	. Riboflavin
		21.	. Niacin equivalent
		22.	. Dietary Folate
			equivalent
		23.	. Iron
		24.	. Zinc
		25.	. Pantothenic acid
		26.	. Vitamin B12
		27.	. Vitamin K
		28.	. Choline
		29.	. Inositol
			. Biotin
		31.	. Calcium
			. Phosphorous
		33.	. Chloride
			. Magnesium
		35.	. Sodium

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		36. Selenium
		37. Taurine
		38. L- amino acids
		39. L carnitine
		40. Iodine
		41. Potassium
		42. Pyridoxine
		43. Protein efficiency
		ratio (PER)
		44. Aerobic Plate Count
		45. Coliform Count
		46. Staphylococcus
		aureus (Coagulase
		positive)
		47. Yeast and Mold
		Count
		48. Escherichia coli
		49. Salmonella sp.
		50. Listeria
		monocytogenes
		51. Bacillus cereus
		52. Sulphite Reducing
		Clostridia
		53. Total aflatoxin
		54. Aflatoxin B1
		55. Melamine
		56. Aflatoxin M1
		57. Lead
l		

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61. Cadmium 62. Mercury 63. Methyl Mercury
 Docosahexaenoic Acid Arachidonic acid Ratio of DHA and ARA Sum of Sucrose and/or fructose Lumps and coarse particles Rancid taste and musty odour Moisture Total Protein Total fat Total Carbohydrates Total ash Ash Insoluble in dilute hydrochloric acid Crude fibre Vitamin A

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	1	***
		. Vitamin D
	16	. Vitamin C
	17	. Thiamine
	18	. Riboflavin
	19	. Niacin equivalent
	20	. Dietary Folate
		equivalent
	21	. Iron
	22	. Zinc
	23	. Pantothenic acid
	24	. Pyridoxine
	25	. Vitamin B12
	26	. Biotin
	27	. Choline
	28	. Inositol
	29	. Sodium
		. Selenium
	31	. Protein efficiency
		ratio (PER)
	32	. Aerobic Plate Count
	33	. Coliform Count
	34	. Staphylococcus
		aureus (Coagulase
		positive)
	35	. Yeast and Mold
		Count
	36	. Escherichia coli
	37	. Salmonella sp.

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			20	Listania
			38.	. Listeria
				monocytogenes
				. Bacillus cereus
			40.	. Sulphite Reducing
				Clostridia
			41.	. Total aflatoxin
			42.	. Aflatoxin B1
			43.	. Melamine
			44.	. Lead
			45.	. Copper
			46.	. Arsenic
			47.	. Tin
			48.	. Cadmium
			49.	. Mercury
			50.	. Methyl Mercury
	776.	Mono grain based complementary food	1.	Docosahexaenoic
				Acid
			2.	Arachidonic acid
			3.	Ratio of DHA and
				ARA
			4.	Sum of Sucrose
				and/or fructose
			5.	Lumps and coarse
				particles
			6.	Rancid taste and
				musty odour
			7.	Moisture

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		T (1D ()
	8.	
	9.	
). Total Carbohydrates
	1.	. Total ash
	12	2. Ash Insoluble in
		dilute hydrochloric
		acid
	13	3. Crude fibre
	14	I. Vitamin A
	1:	5. Vitamin D
	10	5. Vitamin C
	1'	7. Thiamine
	18	3. Riboflavin
	19	Niacin equivalent
	20). Dietary Folate
		equivalent
	2	. Iron
	22	2. Zinc
	2.	3. Pantothenic acid
	24	l. Pyridoxine
	2:	5. Vitamin B12
	20	5. Biotin
	2'	7. Choline
	23	3. Inositol
	29	9. Sodium
	30). Selenium
	3.	. Protein efficiency
		ratio (PER)

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33. Coliform Count 34. Staphylococcus aureus (Coagulase positive)	1		
34. Staphylococcus aureus (Coagulase positive) 35. Yeast and Mold Count 36. Escherichia coli 37. Salmonella sp. 38. Listeria monocytogenes 39. Bacillus cereus 40. Sulphite Reducing Clostridia 41. Total aflatoxin 42. Aflatoxin B1 43. Melamine 44. Lead 45. Copper 46. Arsenic 47. Tin 48. Cadmium 49. Mercury 50. Methyl Mercury 777. Follow-up Formula 1. Docosahexaenoic			32. Aerobic Plate Count
aureus (Coagulase positive) 35. Yeast and Mold Count 36. Escherichia coli 37. Salmonella sp. 38. Listeria monocytogenes 39. Bacillus cereus 40. Sulphite Reducing Clostridia 41. Total aflatoxin 42. Aflatoxin B1 43. Melamine 44. Lead 45. Copper 46. Arsenic 47. Tin 48. Cadmium 49. Mercury 50. Methyl Mercury 777. Follow-up Formula 1. Docosahexaenoic			33. Coliform Count
positive 35. Yeast and Mold Count 36. Escherichia coli 37. Salmonella sp. 38. Listeria monocytogenes 39. Bacillus cereus 40. Sulphite Reducing Clostridia 41. Total aflatoxin 42. Aflatoxin B1 43. Melamine 44. Lead 45. Copper 46. Arsenic 47. Tin 48. Cadmium 49. Mercury 50. Methyl Mercury 50. Methyl Mercury 777. Follow-up Formula 1. Docosahexaenoic			34. Staphylococcus
positive 35. Yeast and Mold Count 36. Escherichia coli 37. Salmonella sp. 38. Listeria monocytogenes 39. Bacillus cereus 40. Sulphite Reducing Clostridia 41. Total aflatoxin 42. Aflatoxin B1 43. Melamine 44. Lead 45. Copper 46. Arsenic 47. Tin 48. Cadmium 49. Mercury 50. Methyl Mercury 50. Methyl Mercury 777. Follow-up Formula 1. Docosahexaenoic			aureus (Coagulase
Count 36. Escherichia coli 37. Salmonella sp. 38. Listeria monocytogenes 39. Bacillus cereus 40. Sulphite Reducing Clostridia 41. Total aflatoxin 42. Aflatoxin B1 43. Melamine 44. Lead 45. Copper 46. Arsenic 47. Tin 48. Cadmium 49. Mercury 50. Methyl Mercury 50. Methyl Mercury 777. Follow-up Formula 1. Docosahexaenoic 1. Docosahexaenoic 1. Docosahexaenoic 37. Salmonella sp. 38. Escherichia coli 37. Salmonella sp. 38. Listeria monocytogenes 39. Bacillus cereus 40. Sulphite Reducing Clostridia 41. Total aflatoxin 42. Aflatoxin B1 43. Melamine 44. Lead 45. Copper 46. Arsenic 47. Tin 48. Cadmium 49. Mercury 50. Methyl Me			
36. Escherichia coli 37. Salmonella sp. 38. Listeria monocytogenes 39. Bacillus cereus 40. Sulphite Reducing Clostridia 41. Total aflatoxin 42. Aflatoxin B1 43. Melamine 44. Lead 45. Copper 46. Arsenic 47. Tin 48. Cadmium 49. Mercury 50. Methyl Mercury 777. Follow-up Formula 1. Docosahexaenoic			35. Yeast and Mold
37. Salmonella sp. 38. Listeria monocytogenes 39. Bacillus cereus 40. Sulphite Reducing Clostridia 41. Total aflatoxin 42. Aflatoxin B1 43. Melamine 44. Lead 45. Copper 46. Arsenic 47. Tin 48. Cadmium 49. Mercury 50. Methyl Mercury 777. Follow-up Formula 1. Docosahexaenoic			Count
38. Listeria monocytogenes 39. Bacillus cereus 40. Sulphite Reducing Clostridia 41. Total aflatoxin 42. Aflatoxin B1 43. Melamine 44. Lead 45. Copper 46. Arsenic 47. Tin 48. Cadmium 49. Mercury 50. Methyl Mercury 777. Follow-up Formula 1. Docosahexaenoic			36. Escherichia coli
38. Listeria monocytogenes 39. Bacillus cereus 40. Sulphite Reducing Clostridia 41. Total aflatoxin 42. Aflatoxin B1 43. Melamine 44. Lead 45. Copper 46. Arsenic 47. Tin 48. Cadmium 49. Mercury 50. Methyl Mercury 777. Follow-up Formula 1. Docosahexaenoic			37. Salmonella sp.
39. Bacillus cereus 40. Sulphite Reducing Clostridia 41. Total aflatoxin 42. Aflatoxin B1 43. Melamine 44. Lead 45. Copper 46. Arsenic 47. Tin 48. Cadmium 49. Mercury 50. Methyl Mercury 777. Follow-up Formula 1. Docosahexaenoic			38. Listeria
40. Sulphite Reducing Clostridia 41. Total aflatoxin 42. Aflatoxin B1 43. Melamine 44. Lead 45. Copper 46. Arsenic 47. Tin 48. Cadmium 49. Mercury 50. Methyl Mercury 777. Follow-up Formula 1. Docosahexaenoic			monocytogenes
Clostridia 41. Total aflatoxin 42. Aflatoxin B1 43. Melamine 44. Lead 45. Copper 46. Arsenic 47. Tin 48. Cadmium 49. Mercury 50. Methyl Mercury 777. Follow-up Formula 1. Docosahexaenoic			39. Bacillus cereus
Clostridia 41. Total aflatoxin 42. Aflatoxin B1 43. Melamine 44. Lead 45. Copper 46. Arsenic 47. Tin 48. Cadmium 49. Mercury 50. Methyl Mercury 777. Follow-up Formula 1. Docosahexaenoic			40. Sulphite Reducing
42. Aflatoxin B1 43. Melamine 44. Lead 45. Copper 46. Arsenic 47. Tin 48. Cadmium 49. Mercury 50. Methyl Mercury 777. Follow-up Formula 1. Docosahexaenoic			Clostridia
43. Melamine 44. Lead 45. Copper 46. Arsenic 47. Tin 48. Cadmium 49. Mercury 50. Methyl Mercury 777. Follow-up Formula 1. Docosahexaenoic			41. Total aflatoxin
44. Lead 45. Copper 46. Arsenic 47. Tin 48. Cadmium 49. Mercury 50. Methyl Mercury 777. Follow-up Formula 1. Docosahexaenoic			
45. Copper 46. Arsenic 47. Tin 48. Cadmium 49. Mercury 50. Methyl Mercury 777. Follow-up Formula 1. Docosahexaenoic			43. Melamine
46. Arsenic 47. Tin 48. Cadmium 49. Mercury 50. Methyl Mercury 777. Follow-up Formula 1. Docosahexaenoic			
47. Tin 48. Cadmium 49. Mercury 50. Methyl Mercury 777. Follow-up Formula 1. Docosahexaenoic			
48. Cadmium 49. Mercury 50. Methyl Mercury 777. Follow-up Formula 1. Docosahexaenoic			
49. Mercury 50. Methyl Mercury 777. Follow-up Formula 1. Docosahexaenoic			
777. Follow-up Formula 50. Methyl Mercury 1. Docosahexaenoic			
777. Follow-up Formula 1. Docosahexaenoic			
777. Tonow-up Formana			
Acid		777. Follow-up Formula	1. Docosahexaenoic
		*	Acid
2. Arachidonic acid			2. Arachidonic acid
3. Ratio of DHA and			3. Ratio of DHA and
ARA			
4. Sum of Sucrose			4. Sum of Sucrose
and/or fructose			and/or fructose

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	5.	Lumps and coarse
		particles
	6.	Rancid taste and
		musty odour
	7.	Moisture
	8.	Protein
	9.	Fat
	10.	Linoleic acid
	11.	Lauric acid and
		myristic acids
	12.	Trans fatty acids
	13.	Erucic acid
	14.	Energy
	15.	Total ash
	16.	Ash Insoluble in
		dilute hydrochloric
		acid
	17.	Vitamin A
		Vitamin D
		Vitamin E
	20.	Vitamin K
		Vitamin C
		Thiamine
		Riboflavin
		Niacin equivalent
		Pyridoxine
	26.	Dietary Folate
		equivalent

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		27. Panthothenic acid
		28. Vitamin B12
		29. Choline
		30. Biotin
		31. Soidum
		32. Potassium
		33. Chloride
		34. Calcium
		35. Phosphorous
		36. Magnesium
		37. Iron
		38. Iodine
		39. Copper
		40. Zinc
		41. Manganese
		42. Selenium
		43. Inositol
		44. Taurine
		45. Essential amino
		acids
		46. Carotenes
		47. Amino acids (L
		forms)
		48. Non-protein nitrogen
		49. Nucleotides
		50. L-carnitine
		51. Lactalbumin
		52. Lactoferrin

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T		50 Y
		53. Lysozyme
		54. Glucosamine
		55. Citric acid
		56. Cholesterol
		57. Fucose
		58. Lipid phosphorous
		59. Prostaglandins
		60. Molybdenum
		61. Chromium
		62. Protein efficiency
		ratio (PER)
		63. Aerobic Plate Count
		64. Coliform Count
		65. Staphylococcus
		aureus (Coagulase
		positive)
		66. Yeast and Mold
		Count
		67. Escherichia coli
		68. Salmonella sp.
		69. Listeria
		monocytogenes 70. Bacillus cereus
		71. Sulphite Reducing Clostridia
		72. Melamine
		73. Aflatoxin M1
		73. Aliatoxin MT
		75. Copper
		76. Arsenic
		77. Tin

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		78. Cadmium
		79. Mercury
		80. Methyl Mercury 81. Pesticides-233*
		4 5 1 1
	8. Food for Infants based on traditional food	Acid
	ingredients	
		2. Arachidonic acid
		3. Ratio of DHA and
		ARA
		4. Sum of Sucrose
		and/or fructose
		5. Lumps and coarse
		particles
		6. Rancid taste and
		musty odour
		7. Protein efficiency
		ratio (PER)
		8. Aerobic Plate Count
		9. Coliform Count
		10. Staphylococcus
		aureus (Coagulase
		positive)
		11. Yeast and Mold
		Count
		12. Escherichia coli
		13. Salmonella sp.
		14. Listeria
		monocytogenes

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

		 15. Bacillus cereus 16. Sulphite Reducing Clostridia 17. Melamine 18. Total Aflatoxin 19. Aflatoxin B1 20. Lead 21. Copper 22. Arsenic 23. Tin 24. Cadmium 25. Mercury 26. Methyl Mercury
	779. Preterm infant milk substitute	 Docosahexaenoic Acid Eicosapentaenoic acid Arachidonic acid Sum of Sucrose and/or fructose Lumps and coarse particles Rancid taste and musty odour Fluids Energy Total protein

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

10. Total fat 11. Linoleic acid 12. α-Linolenicae 13. Carbohydrate 14. Sodium 15. Potassium 16. Chloride 17. Calcium 18. Phosphate 19. Magnesium 20. Iron 21. Zinc	
12. α-Linolenicae 13. Carbohydrate 14. Sodium 15. Potassium 16. Chloride 17. Calcium 18. Phosphate 19. Magnesium 20. Iron	
13. Carbohydrate 14. Sodium 15. Potassium 16. Chloride 17. Calcium 18. Phosphate 19. Magnesium 20. Iron	
14. Sodium 15. Potassium 16. Chloride 17. Calcium 18. Phosphate 19. Magnesium 20. Iron	.d
15. Potassium 16. Chloride 17. Calcium 18. Phosphate 19. Magnesium 20. Iron	
16. Chloride 17. Calcium 18. Phosphate 19. Magnesium 20. Iron	
17. Calcium 18. Phosphate 19. Magnesium 20. Iron	
18. Phosphate 19. Magnesium 20. Iron	
19. Magnesium 20. Iron	
20. Iron	
21 7ing	
21. ZIIIC	
22. Copper	
23. Selenium	
24. Manganese	
25. Iodine	
26. Chromium	
27. Molybdenum	
28. Thiamin	
29. Riboflavin	
30. Niacin	
31. Pantothenic ad	id
32. Pyridoxine	
33. Cobalamin	
34. Folic acid	
35. L-Ascorbic ac	id
36. Biotin	
37. Vitamin A	

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	38.	Vitamin D
	39. \	√itamin E
	40.	Vitamin K
	41. 0	Choline
	42. 1	nositol
	43. /	Aerobic Plate Count
	44. 0	Coliform Count
	45. \$	Staphylococcus
		ureus (Coagulase
	I	oositive)
	46.	Yeast and Mold
		Count
	47. I	Escherichia coli
	48. \$	Salmonella sp.
	49. I	Listeria
	1	nonocytogenes
	50. 1	Bacillus cereus
	51. \$	Sulphite Reducing
		Clostridia
	52. I	Melamine
	53. 1	Lead
	54. 0	Copper
	55. 4	Arsenic
	56. 7	Γin
	57. 0	Cadmium
	58. I	Mercury
	59. 1	Methyl Mercury

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	780.	Lactose months	free infant	milk	substitutes-	0 to 6	In a parame	
							1.	Lactose
							2.	
								Count
							3.	Coliform Count
							4.	Staphylococcus
								aureus
								(Coagulase positive)
							5.	Yeast and Mold
								Count
							6.	Escherichia coli
							7.	Salmonella sp.
							8.	Listeria
							_	monocytogenes
								Bacillus cereus
							10.	. Sulphite
								Reducing
							11	Clostridia . Melamine
								. Total Aflatoxin
								. Aflatoxin B1
								. Lead
								. Copper
								. Arsenic
							17.	. Tin
								. Cadmium
								. Mercury
							20	. Methyl Mercury

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	781.	Lactose months	free infan	t milk s	ubstitutes-	6 to 24	parame	eters of Fol	to 62 llow up
							Formul	la-	
								Lactose	
							2.	Aerobic	Plate
								Count	~
								Coliform	
							4.	1 0	coccus
								aureus (Coagula	60
								positive)	se
							5	Yeast and	d Mold
							3.	Count	a Mora
							6.	Escherich	nia coli
							7.	Salmonel	la sp.
							8.	Listeria	-
								monocyto	
								Bacillus o	cereus
							10.	Sulphite	
								Reducing	
							1.1	Clostridia	
								. Melamine . Total Afl	
								. 10tai Air . Aflatoxin	
								. Anatoxiii . Lead	וטו
								. Copper	
								. Arsenic	
								. Tin	
								. Cadmium	ı
							19.	. Mercury	

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			20.	Methyl Mercury
	782.	Hypoallergenic infant milk substitutes-0 to 6 months		ddition to 68
		months	parame Formul	
				Lactose
			2.	Aerobic Plate Count
			3.	Coliform Count
			4.	Staphylococcus
				aureus
				(Coagulase
			5	positive) Yeast and Mold
			٥.	Count
			6.	Escherichia coli
			7.	Salmonella sp.
			8.	Listeria
			0	monocytogenes
				Bacillus cereus
			10.	Sulphite Reducing
				Clostridia
			11	Melamine
				Total Aflatoxin
				Aflatoxin B1
			14.	Lead
			15.	Copper
			16.	Arsenic
				Tin
				Cadmium
			19.	Mercury

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months paramete Formula- 1. I 2. A 3. C 4. S a ()	Methyl Mercury
2. A 3. C 4. S a ()	
3. C 4. S a	Lactose Aerobic Plate
	Count Coliform Count Staphylococcus
	aureus (Coagulase
5. Y	positive) Yeast and Mold
6. E	Count Escherichia coli Salmonella sp.
8. I	Listeria monocytogenes
9. F 10. S	Bacillus cereus Sulphite
	Reducing Clostridia Melamine
12. 7	Total Aflatoxin Aflatoxin B1
14. I 15. C	Lead Copper
17. 7	Arsenic Tin Cadmium

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							19. Mercury 20. Methyl Mercury
	784. Foods fo	r Infants	with	Inborn	Errors	of	1. Fat
	Metabolis	m (IEM)					2. Vitamins
							3. Minerals
							4. Carbohydrate
							5. Protein
							6. Amino acids
							7. Medium-
							chain triglycerides
							8. Iron
							9. Galactose
							10. sucrose
							11. Fructose
							12. Lysine
							13. Tryptophan
							14. Methionine
							15. Leucine
							16. Isoleucine
							17. Valine
							18. Threonine
							19. Phenylalanine
							20. Tyrosine
							21. Non-essential amino
							acid
							22. Aerobic Plate Count
							23. Coliform Count
							24. Staphylococcus
							aureus (Coagulase
							positive)
							25. Yeast and Mold
							Count

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			26 E 1 : 1: 1:
			26. Escherichia coli
			27. Salmonella sp.
			28. Listeria
			monocytogenes
			29. Bacillus cereus
			30. Sulphite Reducing
			Clostridia
			31. Melamine
			32. Lead
			33. Copper
			34. Arsenic
			35. Tin
			36. Cadmium
			37. Mercury
			38. Methyl Mercury
15	Alcoholic	785. Brandy or Grape brandy	1. Ethyl Alcohol
	Beverages	786. Blended brandy	Content At 20°C
	Deverages	700. Dichaca blandy	2. Residue On
			Evaporation
			3. Volatile Acids As
			Acetic Acid
			4. Higher Alcohols As
			Amyl Alcohol
			5. Methyl Alcohol
			6. Total Esters As
			Ethyl Acetate
			7. Furfural
			8. Aldehydes As
			acetaldehyde
			9. Melamine
			10. Agaric acid
			11. Hydrocyanic acid

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		12. Hypericine 13. Saffrole 14. Lead 15. Copper 16. Arsenic 17. Cadmium 18. Mercury 19. Tin 20. Methyl mercury
787. Indi	an Brandy	1. Melamine 2. Agaric acid 3. Hydrocyanic acid 4. Hypericine 5. Saffrole 6. Lead 7. Copper 8. Arsenic 9. Cadmium 10. Mercury 11. Tin 12. Methyl mercury
	ntry liquor or Plain country liquor nded country liquor	 Ethyl Alcohol Content At 20°C Residue On Evaporation Volatile Acids As Acetic Acid Higher Alcohols As Amyl Alcohol Methyl Alcohol Total Esters As

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		Ethyl Acetate 7. Furfural
		8. Aldehydes As
		acetaldehyde
		9. Melamine
		10. Agaric acid
		11. Hydrocyanic acid
		12. Hypericine
		13. Saffrole
		14. Lead
		15. Copper
		16. Arsenic
		17. Cadmium
		18. Tin
		19. Methyl mercury
	790. Feni or fenny -Cashew fenny	1. Ethyl Alcohol
	791. Feni or fenny - Coconut Fenny	Content At 20°C
	77111 cm of femily Coconact ching	2. Residue On
		Evaporation
		3. Volatile Acids As
		Acetic Acid
		4. Higher Alcohols As
		Amyl Alcohol
		5. Methyl Alcohol
		6. Total Esters As
		Ethyl Acetate
		7. Furfural
		8. Aldehydes As
		acetaldehyde
		9. Melamine
		10. Agaric acid
		11. Hydrocyanic acid

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T			10.77
			12. Hypericine
			13. Saffrole
			14. Lead
			15. Copper
			16. Arsenic
			17. Cadmium
			18. Tin
			19. Methyl mercury
	792.	Gin	1. Ethyl Alcohol
		GIII Flavoured or premix gin	Content At 20°C
	193.	riavoured of prefilix giff	2. Residue On
			Evaporation
			3. Volatile Acids As
			Acetic Acid
			4. Higher Alcohols As
			Amyl Alcohol
			5. Methyl Alcohol
			6. Total Esters As
			Ethyl Acetate
			7. Furfural
			8. Aldehydes As
			acetaldehyde
			9. Melamine
			10. Agaric acid
			11. Hydrocyanic acid
			12. Hypericine
			13. Saffrole
			14. Lead
			15. Copper
			16. Arsenic
			17. Cadmium
			18. Mercury

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	19. Tin
	20. Methyl mercury
	1. Ethyl Alcohol
5. White rum	Content At 20°C
5. Flavoured/ Premixed rum	2. Residue On
	Evaporation
	3. Volatile Acids As
	Acetic Acid
	4. Higher Alcohols As
	Amyl Alcohol
	5. Methyl Alcohol
	6. Total Esters As
	Ethyl Acetate
	7. Furfural
	8. Aldehydes As
	acetaldehyde
	9. Melamine
	10. Agaric acid
	11. Hydrocyanic acid
	12. Hypericine
	13. Saffrole
	14. Lead
	15. Copper
	16. Arsenic
	17. Cadmium
	18. Mercury
	19. Tin
	20. Methyl mercury
7 Vodka	1. Ethyl Alcohol
	Content At 20°C
5. I lavoured of prefills vouka	2. Residue On
	Evaporation
7	

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	1		
			3. Volatile Acids As
			Acetic Acid
			4. Higher Alcohols As
			Amyl Alcohol
			Methyl Alcohol
			6. Total Esters As
			Ethyl Acetate
			7. Furfural
			8. Aldehydes As
			acetaldehyde
			9. Melamine
			10. Agaric acid
			11. Hydrocyanic acid
			12. Hypericine
			13. Saffrole
			14. Lead
			15. Copper
			16. Arsenic
			17. Cadmium
			18. Mercury
			19. Tin
			20. Methyl mercury
		799. Liqueur or cordial or aperitif	1. Ethyl Alcohol
		7777 Ziqueni ei vermin ei uperion	Content At 20°C
			2. Residue On
			Evaporation
			3. Volatile Acids As
			Acetic Acid
			4. Higher Alcohols As
			Amyl Alcohol
			Methyl Alcohol
			6. Total Esters As

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			802. Blend	ky e malt or Single grain whisky ded malt whisky or blended grain whis oured or premix whiskey	8. 9. 10 11 12 13 14 15 16 17 18 19 20 1. ky 2. 3. 4. 5. 6. 7. 8.	Ethyl Acetate Furfural Aldehydes acetaldehyde Melamine D. Agaric acid D. Hydrocyanic acid D. Hydrocyanic acid D. Hypericine D. Saffrole D. Lead D. Copper D. Arsenic D. Cadmium D. Methyl mercury D. Tin D. Methyl mercury D. Tin D. Methyl mercury D. Alcohol Content 20°C Residue Evaporation Volatile Acids Acetic Acid Higher Alcohols Amyl Alcohol Methyl Alcohol Total Esters Ethyl Acetate Furfural Aldehydes acetaldehyde Melamine D. Agaric acid	At On As
--	--	--	------------	---	---	---	----------

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

11. Hydrocyanic acid 12. Hypericine 13. Saffrole 14. Lead 15. Copper 16. Arsenic 17. Cadmium 18. Mercury 19. Tin 20. Methyl mercury 19. Tin 20. Methyl mercury 10. Tin 20. Methyl mercury 20. Methyl mercury 20. Residue 20.			
13. Saffrole 14. Lead 15. Copper 16. Arsenic 17. Cadmium 18. Mercury 19. Tin 20. Methyl mercury 19. Tin 20. Methyl mercury 19. Tin 20. Methyl mercury 10. Ethyl Alcohol Content At 20°C 2. Residue 00 Evaporation 3. Volatile Acids As Acetic Acid 4. Higher Alcohol 4. Higher Alcohol 5. Methyl Alcohol 5. Methyl Alcohol 6. Total Esters As Ethyl Acetate 7. Furfural 8. Aldehydes As acetaldehyde As acetaldehyde Acetaldehy			
14. Lead 15. Copper 16. Arsenic 17. Cadmium 18. Mercury 19. Tin 20. Methyl mercury 1 Ethyl Alcohol Content At 20°C 2. Residue On Evaporation 3. Volatile Acids As Acetic Acid 4. Higher Alcohols As Amyl Alcohol 5. Methyl Alcohol 6. Total Esters As Ethyl Acetate 7. Furfural 8. Aldehydes As acetaldehyde			
15. Copper 16. Arsenic 17. Cadmium 18. Mercury 19. Tin 20. Methyl mercury 1. Ethyl Alcohol Content At 20°C 2. Residue On Evaporation 3. Volatile Acids As Acetic Acid 4. Higher Alcohols As Amyl Alcohol 5. Methyl Alcohol 6. Total Esters As Ethyl Acetate 7. Furfural 8. Aldehydes As acetaldehyde			13. Saffrole
16. Arsenic 17. Cadmium 18. Mercury 19. Tin 20. Methyl mercury 1. Ethyl Alcohol Content At 20°C 2. Residue On Evaporation 3. Volatile Acids As Acetic Acid 4. Higher Alcohols As Amyl Alcohol 5. Methyl Alcohol 6. Total Esters As Ethyl Acetate 7. Furfural 8. Aldehydes As acetaldehyde			14. Lead
16. Arsenic 17. Cadmium 18. Mercury 19. Tin 20. Methyl mercury 1. Ethyl Alcohol Content At 20°C 2. Residue On Evaporation 3. Volatile Acids As Acetic Acid 4. Higher Alcohols As Amyl Alcohol 5. Methyl Alcohol 6. Total Esters As Ethyl Acetate 7. Furfural 8. Aldehydes As acetaldehyde			15. Copper
18. Mercury 19. Tin 20. Methyl mercury 10. Ethyl Alcohol Content At 20°C 20. Residue On Evaporation 30. Volatile Acids As Acetic Acid 41. Higher Alcohols As Amyl Alcohol 50. Methyl Alcohol 60. Total Esters As Ethyl Acetate 71. Furfural 81. Aldehydes As acetaldehyde			
18. Mercury 19. Tin 20. Methyl mercury 10. Ethyl Alcohol Content At 20°C 20. Residue On Evaporation 30. Volatile Acids As Acetic Acid 41. Higher Alcohols As Amyl Alcohol 50. Methyl Alcohol 60. Total Esters As Ethyl Acetate 71. Furfural 81. Aldehydes As acetaldehyde			17. Cadmium
804. Pot-still distilled spirit 1. Ethyl Alcohol Content At 20°C 2. Residue On Evaporation 3. Volatile Acids As Acetic Acid 4. Higher Alcohols As Amyl Alcohol 5. Methyl Alcohol 6. Total Esters As Ethyl Acetate 7. Furfural 8. Aldehydes As acetaldehyde			18. Mercury
804. Pot-still distilled spirit 1. Ethyl Alcohol Content At 20°C 2. Residue On Evaporation 3. Volatile Acids As Acetic Acid 4. Higher Alcohols As Amyl Alcohol 5. Methyl Alcohol 6. Total Esters As Ethyl Acetate 7. Furfural 8. Aldehydes As acetaldehyde			
804. Pot-still distilled spirit 1. Ethyl Alcohol Content At 20°C 2. Residue On Evaporation 3. Volatile Acids As Acetic Acid 4. Higher Alcohols As Amyl Alcohol 5. Methyl Alcohol 6. Total Esters As Ethyl Acetate 7. Furfural 8. Aldehydes As acetaldehyde			20. Methyl mercury
Content At 20°C 2. Residue On Evaporation 3. Volatile Acids As Acetic Acid 4. Higher Alcohols As Amyl Alcohol 5. Methyl Alcohol 6. Total Esters As Ethyl Acetate 7. Furfural 8. Aldehydes As acetaldehyde		804 Pot-still distilled spirit	
Evaporation 3. Volatile Acids As Acetic Acid 4. Higher Alcohols As Amyl Alcohol 5. Methyl Alcohol 6. Total Esters As Ethyl Acetate 7. Furfural 8. Aldehydes As acetaldehyde		oo4. Tot still distilled splitt	
3. Volatile Acids As Acetic Acid 4. Higher Alcohols As Amyl Alcohol 5. Methyl Alcohol 6. Total Esters As Ethyl Acetate 7. Furfural 8. Aldehydes As acetaldehyde			2. Residue On
3. Volatile Acids As Acetic Acid 4. Higher Alcohols As Amyl Alcohol 5. Methyl Alcohol 6. Total Esters As Ethyl Acetate 7. Furfural 8. Aldehydes As acetaldehyde			Evaporation
4. Higher Alcohols As Amyl Alcohol 5. Methyl Alcohol 6. Total Esters As Ethyl Acetate 7. Furfural 8. Aldehydes As acetaldehyde			
Amyl Alcohol 5. Methyl Alcohol 6. Total Esters As Ethyl Acetate 7. Furfural 8. Aldehydes As acetaldehyde			Acetic Acid
Amyl Alcohol 5. Methyl Alcohol 6. Total Esters As Ethyl Acetate 7. Furfural 8. Aldehydes As acetaldehyde			4. Higher Alcohols As
5. Methyl Alcohol 6. Total Esters As Ethyl Acetate 7. Furfural 8. Aldehydes As acetaldehyde			
6. Total Esters As Ethyl Acetate 7. Furfural 8. Aldehydes As acetaldehyde			
7. Furfural 8. Aldehydes As acetaldehyde			
7. Furfural 8. Aldehydes As acetaldehyde			Ethyl Acetate
acetaldehyde			
acetaldehyde			8. Aldehydes As
10. Agaric acid			10. Agaric acid
11. Hydrocyanic acid			
12. Hypericine			
13. Saffrole			
14. Lead			
15. Copper			
16. Arsenic			

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

80 80 80 80 81 81 88 88 88 88 88 88 88 88	O5. Table wine - Red wine (Dry wine, Medium dry wine, Mediumsweet wine. Sweet wine) O6. Table wine - White wine (Dry wine, Medium dry wine, Mediumsweet wine. Sweet wine) O7. Semi sparkling or Crackling wine O8. Sparkling wine O9. Sparkling wine - Brut O9. Sparkling wine - Extra dry O9. Sparkling wine - Fruit wine - Sweet O9. Sparkling wine - Sweet O9. Sparkling wine - Sremi dry O9. Sparkling wine - S	17. Cadmium 18. Tin 19. Methyl mercury 1. Ethyl alcohol content at 20°C 2. Residual extract 3. Volatile acids as acetic acid 4. Higher alcohols expressed as amyl alcohol 5. Total acids expressed as tartaric 6. Methyl alcohol 7. Esters expressed as ethyl acetate 8. Aldehydes expressed as acetaldehyde 9. Added water 10. Melamine
8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8 8	12. Sparkling wine - Semi dry 13. Sparkling wine - Sweet 14. Carbonated wine 15. Fortified wine - Sherry 16. Fortified wine - Aromatized wine 17. Fruit wine (other than grape wine) 18. Cider	expressed as tartaric 6. Methyl alcohol 7. Esters expressed as ethyl acetate 8. Aldehydes expressed as acetaldehyde 9. Added water

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824. 825. 826. 827. 828.	Beer - Regular or Mild Beer - Strong Alcohol free beer Lager Ale - Wheat beer Ale - Stout and porter	 Ethyl alcohol content at 20° C pH Carbon dioxide Methyl alcohol Total plate count Coliform count Wild Yeast and moulds Brewer's yeast Melamine Agaric acid Hydrocyanic acid Hypericine Saffrole Lead Copper Arsenic Cadmium Iron Tin Methyl mercury Mercury
	Draught beer - Regular Draught beer - Strong	 Ethyl alcohol content at 20° C pH Carbon dioxide Methyl alcohol Total plate count Coliform count Wild Yeast and moulds

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	T		
			8. Melamine
			9. Agaric acid
			10. Hydrocyanic acid
			 Hypericine
			12. Saffrole
			13. Lead
			14. Copper
			15. Arsenic
			16. Cadmium
			17. Iron
			18. Tin
			19. Methyl mercury
			20. Mercury
		831. Craft beer – Regular, Strong	1. Ethyl alcohol
		osi. Clair occi Regular, Strong	content at 20° C
			2. pH
			3. Carbon dioxide
			4. Methyl alcohol
			5. Total plate count
			6. Coliform count
			7. Wild Yeast and
			moulds
			8. Melamine
			9. Agaric acid
			10. Hydrocyanic acid
			11. Hypericine
			12. Saffrole
			13. Lead
			14. Copper
			15. Arsenic
			16. Cadmium
			17. Iron
L			. ,

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			10 Th
			18. Tin
			19. Methyl mercury
			20. Mercury
	832.	Low Alcoholic Beverages other than wine and beer	1.Ethyl alcohol content
		Flavoured or premix low alcoholic beverages	at 20 degree C
		1 · · · · · · · · · · · · · · · · · · ·	2.Residue on
			evaporation
			3. Total acids as tartaric
			acid
			4.Methyl alcohol
			5.Sugar
			6.pH
			7.Melamine
			8. Agaric acid
			9. Hydrocyanic acid
			10.
			ypericine
			11.
			affrole
			12.
			ead
			13.
			opper
			14.
			rsenic
			15.
			admium
			16.
			ron
			17.
			in
			18.

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

			ethyl me 19. ercury	_
16	Health Supplements, Nutraceuticals, Food For Special Dietary Use, Food For Special Medical Purpose, Functional Food And Novel Food	834. Health supplements 835. Nutraceuticals 836. Food for special dietary use (FSDU) 837. FSDU for slimming, weight management and weight control purposes - replacement for all meals of the daily diet 838. FSDU for slimming, weight management and weight control purposes - replacement for one or more meals of the daily diet 839. Food for Sportspersons 840. Food for special medical purpose (FSMP) 841. FSMP - for weight reduction and intended as total replacement of complete diet 842. Probiotic food 843. Prebiotic food 844. specialty food containing plant or botanical ingredients 845. Novel food		& crop nts, Naturally Toxins as per composition n label

List of safety parameters:

*Pesticides residues (wherever applicable):

S.No.	Food products	Pesticide residues	
1.	All food products, wherever 'Pesticides-233*' is mentioned	 2,4-DichlorophenoxyAceticAcid Acephate (expressed as mixture 	
		ofMethamidophosandacephate).	

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3. Acetamiprid
4. Alachlor
5. Alphacypermethrin
6. AlphanaphthylAceticAcid
7. Ametroctradin
8. Anilophos
9. Atrazine
10. Azimsulfuron
11. Azoxystrobin
12. Benfuracarb
13. Sumofbenomylandcarbendazimexpressedas carbendazim
14. BensulfuronMethyl
15. BetaCyfluthrin
16. Bifenthrin
17. BispyribacSodium
18. Bitertanol
19. Buprofezin
20. Butachlor
21. Captan
22. Carbaryl
23. Carbendazim
24. Carbofuran(sumofcarbofuranand 3-
hydroxycarbofuranexpressedascarbofuran)
25. Carbosulfan
26. CarfentrazoneEthyl
27. Carpropamid
28. CartapHydrochloride
29. Chlorantraniliprole
30. Chlorfenapyr
31. Chlorfluazuron
32. Chlorimuronethyl
33. ChlormequatChloride(CCC)

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34.	Chlorothalonil
35.	Chlorpropham
36.	Chlorpyriphos
37.	Chlothianidin (Chlothianidin andits
	metabolitesThiazolymethylguanidine(TMG),Thiazolymet
	hylurea (TZMU), Methylnitroguanidine (MNG)TMG)
38.	Chromafenozide
39.	Cinmethylene
40.	Clodinafop-propargyl
41.	Clomazone
42.	Copper Hydroxide
	(Copperdeterminedaselementalcopper)
43.	Copper
	Oxychloride(Copperdeterminedaselementalcopper)
44.	Copper Sulphate (Copperdeterminedaselementalcopper
45.	Cuprous Oxide (Copperdeterminedaselementalcopper)
46.	Cyantranilipole
47.	Cyazofamid
48.	Cyhalofop-butyl
49.	Cymoxanil
50.	Cypermethrin(sumofisomers)(Fatsolubleresidue)
	(a)AlphaCypermethrin
51.	Deltamethrin(Decamethrin)
52.	Diafenthiuron
53.	Dichlorvos (DDVP) (content of di-chloroacetaldehyde
	(D.C.A.) bereportedwhere possible)
54.	Diclofop (sum diclofop-methyl
	anddiclofopacidexpressed as diclofop-methyl)"
55.	Diclosulam
56.	Dicofol (sum of o,p' and p,p'isomers)"
57.	Difenoconazole
58.	Diflubenzuron

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59.	Dimethoate
60.	Dimethomorph
61.	Dinocap
62.	Dinotefuran
63.	Dithianon
64.	Dithiocarbamates(the
	residuetolerancelimitaredeterminedandexpressed as
	mg/CS2/kg and referseparately to the residues
	arisingfrom any or each group of dithiocarbamates),
	(b)Ethylenebis-dithiocarbamates resulting from the use
	ofmancozeb, maneb or zineb (including zineb derived
	from nabamplus zinc sulphate), (c)Mancozeb,
	(d)MetiramasCS2, (e)Zineb asCS2
65.	Diuron
66.	Dodine
67.	Edifenphos
68.	EmamectinBenzoate
69.	Epoxyconazole
70.	Ethephon
71.	Ethion(Residues to be determined as ethion and its
	oxygen analogueandexpressedasethion)
72.	Ethofenprox(Etofenprox)
73.	Ethoxysulfuron
74.	Etoxazole
75.	Famoxadone
76.	Fenamidone
77.	Fenarimol
78.	Fenazaquin
79.	Fenobucarb(BPMC)
80.	Fenoxaprop-p-ethyl
81.	Fenpropathrin
82.	Fenpyroximate

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83.	Fenvalerate(Fatsolubleresidue)
84.	Fipronil
85.	Flonicamid
86.	Fluazifop-p-butyl
87.	Flubendiamide
88.	Fluchloralin
89.	Flufenacet
90.	Flusilazole
91.	Fluvalinate
92.	Forchlorfenuron
93.	Fosetyl-Al
94.	GlufosinateAmmonium
95.	Glyphosate
96.	Halosulfuronmethyl
97.	Hexaconazole
98.	Hexazinone
99.	Hexythiazox
100.	HydrogenCyanamide
101.	IodosulfuronMethylSodium
102.	Imazethapyr
103.	Imidacloprid
104.	Indoxacarb
105.	Iprobenfos(Kitazin)
106.	Iprodione
107.	Isoprothiolane
108.	Isoproturon
109.	Kasugamycin
110.	KresoximMethyl
111.	Lambdacyhalothrin
112.	Linuron
113.	Lufenuron
114.	Malathion (Malathion to bedetermined and expressed
**	1. Zalaminon (2. Zalaminon to obacterininea and empressed

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	ascombinedresiduesofmalathionandmalaoxon)
115.	Mandipropamid
116.	MepiquatChloride
117.	MesosulfuronMethyl
118.	Metaflumizone
119.	Metalaxyl
120.	Metalaxyl-M
121.	Methabenzthiazuron
122.	Methomyl
123.	MethylChlorophenoxyAceticAcid(MCPA)
124.	Methyl Parathion (combinedresidues of methyl parathion
	andits oxygen analogue to bedetermined and expressed
	asmethylparathion)
125.	Metolachlor
126.	Metribuzin
127.	MetsulfuronMethyl
128.	Milbemectin
129.	Monocrotophos
130.	Myclobutanil
131.	Novaluron
132.	Orthosulfamuron
133.	Oxadiargyl
134.	Oxadiazon
135.	Oxydemeton-Methyl
136.	Oxyfluorfen
137.	Paclobutrazol
138.	Paraquat dichloride (DeterminedasParaquatcations)
139.	Penconazole
140.	Pencycuron
141.	Pendimethalin
142.	Penoxuslum
143.	Permethrin

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145. Phorate (sum of Phorate, itsoxygen analogue and theirsulphoxides and sulphones, expressed asphorate) 146. Phosalone 147. Picoxystrobin 148. Pinoxaden 149. Pretilachlor 150. Pirimiphos-methyl 151. Profenofos 152. Prohexadionecalcium 153. Propaquizafop 154. Propargite 155. Propiconazole 156. Propineb 157. Pyraclostrobin 158. Pyracosulfuronethyl 159. Pyridalyl 160. Pyriproxyfen 161. PyrithiolacSodium 162. Pymetrozine 163. Quinalphos 164. Quizalofopethyl 165. Quizalofop-P-tefuryl 166. SodiumAceflourofen 167. Spinosad 168. Spiromesifen 169. Sulfosulfuron 170. Tebuconazole 171. Thiacloprid 172. Thifuzamide 173. Thiodicarb	144.	Phenthoate
theirsulphoxides and sulphones, expressedasphorate) 146. Phosalone 147. Picoxystrobin 148. Pinoxaden 149. Pretilachlor 150. Pirimiphos-methyl 151. Profenofos 152. Prohexadionecalcium 153. Propaquizafop 154. Propargite 155. Propiconazole 156. Propineb 157. Pyraclostrobin 158. Pyrazosulfuronethyl 159. Pyridalyl 160. Pyriproysfen 161. PyrithiolacSodium 162. Pymetrozine 163. Quinalphos 164. Quizalofopethyl 165. SodiumAceflourofen 166. SodiumAceflourofen 167. Spinosad 168. Spiromesifen 169. Sulfosulfuron 170. Tebuconazole 171. Thiacloprid 172. Thiffluzamide		
146. Phosalone 147. Picoxystrobin 148. Pinoxaden 149. Pretilachlor Primiphos-methyl 150. Primiphos-methyl 151. Profenofos 152. Prohexadionecalcium 153. Propaquizafop 154. Propargite 155. Propiconazole 156. Propineb Pyraclostrobin 157. Pyraclostrobin 158. Pyracosulfuronethyl 159. Pyridalyl Pyridalyl Pyriproxyfen 160. Pyriproxyfen 161. PyrithiolacSodium 162. Pymetrozine 163. Quizalofopethyl 166. Quizalofopethyl 166. Quizalofopethyl 166. Quizalofopethyl 167. Quizalofopethyl 168. Spiromesifen 169. Sulfosulfuron 170. Tebuconazole 171. Thiacloprid 172. Thifluzamide 172. Thifluzamide	143.	
147. Picoxystrobin 148. Pinoxaden 149. Pretilachlor 150. Pirimiphos-methyl 151. Profenofos 152. Prohexadionecalcium 153. Propaquizafop 154. Propargite 155. Propiconazole 156. Propineb 157. Pyraclostrobin 158. Pyrazosulfuronethyl 159. Pyridalyl 160. Pyriproxyfen 161. PyrithiolacSodium 162. Pymetrozine 163. Quinalphos 164. Quizalofopethyl 165. Quizalofop-P-tefuryl 166. SodiumAceflourofen 167. Spinosad 168. Spiromesifen 169. Sulfosulfuron 170. Tebuconazole 171. Thiacloprid 171. Thiacloprid 172. Thifluzamide	146	
148. Pinoxaden 149. Pretilachlor 150. Pirimiphos-methyl 151. Profenofos 152. Prohexadionecalcium 153. Propargite 154. Propargite 155. Propiconazole 156. Propineb 157. Pyraclostrobin 158. Pyrazosulfuronethyl 159. Pyridalyl 160. Pyriproxyfen 161. PyrithiolacSodium 162. Pymetrozine 163. Quinalphos 164. Quizalofopethyl 165. Quizalofop-P-tefuryl 166. SodiumAceflourofen 167. Spinosad 168. Spiromesifen 169. Sulfosulfuron 170. Tebuconazole 171. Thiacloprid 172. Thifluzamide		
149. Pretilachlor 150. Pirimiphos-methyl 151. Profenofos 152. Prohexadionecalcium 153. Propaquizafop 154. Propargite 155. Propiconazole 156. Propineb 157. Pyraclostrobin 158. Pyrazosulfuronethyl 159. Pyridalyl 160. Pyriproxyfen 161. PyrithiolacSodium 162. Pymetrozine 163. Quinalphos 164. Quizalofopethyl 165. Quizalofopethyl 166. SodiumAceflourofen 167. Spinosad 168. Spiromesifen 169. Sulfosulfuron 170. Tebuconazole 171. Thiacloprid 172. Thifluzamide		
150. Pirimiphos-methyl 151. Profenofos 152. Prohexadionecalcium 153. Propaquizafop 154. Propargite 155. Propiconazole 156. Propineb 157. Pyraclostrobin 158. Pyrazosulfuronethyl 159. Pyridalyl 160. Pyriproxyfen 161. PyrithiolacSodium 162. Pymetrozine 163. Quinalphos 164. Quizalofopethyl 165. Quizalofop-P-tefuryl 166. SodiumAceflourofen 167. Spinosad 168. Spiromesifen 169. Sulfosulfuron 170. Tebuconazole 171. Thiacloprid 172. Thifluzamide		
151. Profenofos 152. Prohexadionecalcium 153. Propaquizafop 154. Propargite 155. Propiconazole 156. Propineb 157. Pyraclostrobin 158. Pyrazosulfuronethyl 159. Pyridalyl 160. Pyriproxyfen 161. PyrithiolacSodium 162. Pymetrozine 163. Quinalphos 164. Quizalofopethyl 165. Quizalofop-P-tefuryl 166. SodiumAceflourofen 167. Spinosad 168. Spiromesifen 169. Sulfosulfuron 170. Tebuconazole 171. Thiacloprid 172. Thifluzamide		
152. Prohexadionecalcium 153. Propaquizafop 154. Propargite 155. Propiconazole 156. Propineb 157. Pyraclostrobin 158. Pyrazosulfuronethyl 159. Pyridalyl 160. Pyriproxyfen 161. PyrithiolacSodium 162. Pymetrozine 163. Quinalphos 164. Quizalofopethyl 165. Quizalofop-P-tefuryl 166. SodiumAceflourofen 167. Spinosad 168. Spiromesifen 169. Sulfosulfuron 170. Tebuconazole 171. Thiacloprid 172. Thifluzamide		
153. Propaquizafop 154. Propargite 155. Propiconazole 156. Propineb 157. Pyraclostrobin 158. Pyrazosulfuronethyl 159. Pyridalyl 160. Pyriproxyfen 161. PyrithiolacSodium 162. Pymetrozine 163. Quinalphos 164. Quizalofopethyl 165. Quizalofop-P-tefuryl 166. SodiumAceflourofen 167. Spinosad 168. Spiromesifen 169. Sulfosulfuron 170. Tebuconazole 171. Thiacloprid 172. Thifluzamide		
154. Propargite 155. Propiconazole 156. Propineb 157. Pyraclostrobin 158. Pyrazosulfuronethyl 159. Pyridalyl 160. Pyriproxyfen 161. PyrithiolacSodium 162. Pymetrozine 163. Quinalphos 164. Quizalofopethyl 165. Quizalofop-P-tefuryl 166. SodiumAceflourofen 167. Spinosad 168. Spiromesifen 169. Sulfosulfuron 170. Tebuconazole 171. Thiacloprid 172. Thifluzamide		
155. Propiconazole 156. Propineb 157. Pyraclostrobin 158. Pyrazosulfuronethyl 159. Pyridalyl 160. Pyriproxyfen 161. PyrithiolacSodium 162. Pymetrozine 163. Quinalphos 164. Quizalofopethyl 165. Quizalofop-P-tefuryl 166. SodiumAceflourofen 167. Spinosad 168. Spiromesifen 169. Sulfosulfuron 170. Tebuconazole 171. Thiacloprid 172. Thifluzamide		
156. Propineb 157. Pyraclostrobin 158. Pyrazosulfuronethyl 159. Pyridalyl 160. Pyriproxyfen 161. PyrithiolacSodium 162. Pymetrozine 163. Quinalphos 164. Quizalofopethyl 165. Quizalofop-P-tefuryl 166. SodiumAceflourofen 167. Spinosad 168. Spiromesifen 169. Sulfosulfuron 170. Tebuconazole 171. Thiacloprid 172. Thifluzamide		
157. Pyraclostrobin 158. Pyrazosulfuronethyl 159. Pyridalyl 160. Pyriproxyfen 161. PyrithiolacSodium 162. Pymetrozine 163. Quinalphos 164. Quizalofopethyl 165. Quizalofop-P-tefuryl 166. SodiumAceflourofen 167. Spinosad 168. Spiromesifen 169. Sulfosulfuron 170. Tebuconazole 171. Thiacloprid 172. Thifluzamide		
158. Pyrazosulfuronethyl 159. Pyridalyl 160. Pyriproxyfen 161. PyrithiolacSodium 162. Pymetrozine 163. Quinalphos 164. Quizalofopethyl 165. Quizalofop-P-tefuryl 166. SodiumAceflourofen 167. Spinosad 168. Spiromesifen 169. Sulfosulfuron 170. Tebuconazole 171. Thiacloprid 172. Thifluzamide		
159. Pyridalyl 160. Pyriproxyfen 161. PyrithiolacSodium 162. Pymetrozine 163. Quinalphos 164. Quizalofopethyl 165. Quizalofop-P-tefuryl 166. SodiumAceflourofen 167. Spinosad 168. Spiromesifen 169. Sulfosulfuron 170. Tebuconazole 171. Thiacloprid 172. Thifluzamide		
160. Pyriproxyfen 161. PyrithiolacSodium 162. Pymetrozine 163. Quinalphos 164. Quizalofopethyl 165. Quizalofop-P-tefuryl 166. SodiumAceflourofen 167. Spinosad 168. Spiromesifen 169. Sulfosulfuron 170. Tebuconazole 171. Thiacloprid 172. Thifluzamide		
161. PyrithiolacSodium 162. Pymetrozine 163. Quinalphos 164. Quizalofopethyl 165. Quizalofop-P-tefuryl 166. SodiumAceflourofen 167. Spinosad 168. Spiromesifen 169. Sulfosulfuron 170. Tebuconazole 171. Thiacloprid 172. Thifluzamide		
161. PyrithiolacSodium 162. Pymetrozine 163. Quinalphos 164. Quizalofopethyl 165. Quizalofop-P-tefuryl 166. SodiumAceflourofen 167. Spinosad 168. Spiromesifen 169. Sulfosulfuron 170. Tebuconazole 171. Thiacloprid 172. Thifluzamide	160.	Pyriproxyfen
162. Pymetrozine 163. Quinalphos 164. Quizalofopethyl 165. Quizalofop-P-tefuryl 166. SodiumAceflourofen 167. Spinosad 168. Spiromesifen 169. Sulfosulfuron 170. Tebuconazole 171. Thiacloprid 172. Thifluzamide	161.	
163. Quinalphos 164. Quizalofopethyl 165. Quizalofop-P-tefuryl 166. SodiumAceflourofen 167. Spinosad 168. Spiromesifen 169. Sulfosulfuron 170. Tebuconazole 171. Thiacloprid 172. Thifluzamide	162.	
164. Quizalofopethyl 165. Quizalofop-P-tefuryl 166. SodiumAceflourofen 167. Spinosad 168. Spiromesifen 169. Sulfosulfuron 170. Tebuconazole 171. Thiacloprid 172. Thifluzamide	163.	Quinalphos
165. Quizalofop-P-tefuryl 166. SodiumAceflourofen 167. Spinosad 168. Spiromesifen 169. Sulfosulfuron 170. Tebuconazole 171. Thiacloprid 172. Thifluzamide	164.	
166. SodiumAceflourofen 167. Spinosad 168. Spiromesifen 169. Sulfosulfuron 170. Tebuconazole 171. Thiacloprid 172. Thifluzamide	165.	
168. Spiromesifen 169. Sulfosulfuron 170. Tebuconazole 171. Thiacloprid 172. Thifluzamide	166.	
168. Spiromesifen 169. Sulfosulfuron 170. Tebuconazole 171. Thiacloprid 172. Thifluzamide	167.	Spinosad
169. Sulfosulfuron 170. Tebuconazole 171. Thiacloprid 172. Thifluzamide	168.	
170. Tebuconazole 171. Thiacloprid 172. Thifluzamide		
171. Thiacloprid 172. Thifluzamide		
172. Thifluzamide		
174. Thiamethoxam		

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

175.	Thiometon(Residues determined as thiometon its
173.	
177	sulfoxide andsulphoneexpressedasthiometon)
176.	Thiophanate-Methyl
177.	Tolfenpyrad
178.	Trichlorfon
179.	Triacontanol
180.	Triadimefon
181.	Trifloxystrobin
182.	Triallate
183.	Triasulfuron
184.	Triazophos
185.	Tricyclazole
186.	Tridemorph
187.	Trifluralin
188.	Validamycin
189.	Fluopicolide
190.	Tembotrione
191.	Propanil
192.	Fluopyramanditsmetabolites
193.	Topramezone
194.	ThiocyclamHydrogenOxalate
195.	2,4-DAmineSalt
196.	Ametyrn
197.	Fomesafen
198.	Imazamox
199.	Spinetoram and its metabolites(Spinosyn-JandSpinosyn-
	L)
200.	SodiumPara NitroPhenolate
201.	Bentazone
202.	Cyflumetofen
203.	Boscalid
204.	Flucetosulfuron
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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)

	1	
	205.	Haloxyfop-RMethyl
	206.	Sulfentrazone and its metaboliteDesmethylsulfentrazone
		and 3-Hydroxymethylsulfentrazone
	207.	Spirotetramat
	208.	Metrafenone
	209.	Fluxapyroxad
	210.	Tetraconazole
	211.	Abamectin
	212.	Flupyradifurone and itsmetabolites Difluroacetic Acid
		andDifluroethylamino-furanone
	213.	Sulfoxaflor
	Bann	ned pesticides
	214	4. Aldicarb
	21:	5. Aldrin, dieldrin
	210	5. Chlordane
	21	7. Heptachlor
	218	3. Lindane Gamma-HCH) Gamma (γ) Isomer (Known as
		Lindane)
	219	9. Endosulfan
	220). Carbofuran 50 per cent. SP
	22	1. Methomyl 12.5 per cent. L andMethomyl 24 per cent.
		formulation
	222	2. Phosphamidon 85 per cent. SL
	223	3. Captafol 80 per cent. Powder
	224	4. Ferbam
	22:	5. Formothion
	220	5. Simazine
	22'	7. Diazinon (Banned for use in agriculture except for
		household use)
	228	3. D.D.T (Withdrawn for use in agriculture)
	229	
L	1 ===	,

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		locust control in scheduled dessert area and public
		health)
		230. Fenthion (Banned in agriculture except for locust control,
		household and public health)
		231. Methyl Parathion 50 per cent. EC and 2 per cent. DP
		formulations (Banned for use in fruits and vegetables)
		232. Ethyl Parathion
		233. Monocrotophos (Banned for use on vegetable)
2.	All types of mineral water and Packaged drinking water	In addition to all above 233 pesticide residues, 'Total pesticide
		residues' also need to be tested.
3.	Drinking water (purified)	1. Alachlor
		2. Atrazine
		3. Aldrin/ Dieldrin
		4. Alpha HCH
		5. Beta HCH
		6. Butachlor
		7. Chlorpyriphos
		8. Delta HCH
		9. 2,4- Dichlorophenoxyacetic acid
		10. DDT (o, p and p, p – Isomers of DDT, DDE and DDD)
		11. Endosulfan (alpha, beta, and sulphate)
		12. Ethion
		13. Gamma — HCH (Lindane)
		14. Isoproturon
		15. Malathion
		16. Methyl parathion
		17. Monocrotophos
		18. Phorate

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#Antibiotics & veterinary drug residues:

S.No.	Food products	Antibiotic & veterinary drug residues	
S.No. 1.	Food products Milk	Antibiotic & veterinary drug residues 1. Ampicillin 2. Apramycin 3. Albendzole 4. Chlortetracycline/Oxytetracy cline/Tetracycline 5. Ceftiofur 6. Cefphactril 7. Doramectin 8. Diminazene 9. Flunixin 10. Febantel/Fenbendazole/Oxyfendazole 11. Ivermectin (Cattle) 12. Lincomycin (Cattle) 13. Monensin (Cattle) 14. Meloxicam 15. Neomycin (Cattle) 16. Oxyclozanide 17. Parbendazole 18. Praziquantel 19. Spectinomycin (Cattle) 20. Sulphadiazine 21. Sulfanilamide 22. Sulphaquinoxaline 23. Sulfadimidine (Cattle) 24. Sulfa Chloropyrazine 25. Thiabendazole (Cattle, Goat) 26. Trimethoprim 27. Tylosin (Cattle)	
2.	Beef fat or suet	28. Virginiamycin 1. Ampicillin	

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2. Amprolium
3. Apramycin
4. Albendzole
5. Cloxacillin
6. Ceftiofur
7. Cephapirine
8. Clopidol
9. Closantel
10. Cefphactril
11. Danofloxacin
12. Doramectin
13. Flumequine
14. Flunixin
15. Febantel/Fenbendazole/Oxyfendazole
16. Ivermectin
17. Levamisole
18. Monensin
19. Moxidectin
20. Meloxicam
21. Neomycin
22. Oxybendazole
23. Oxyclozanide
24. Parbendazole
25. Praziquantel
26. Spectinomycin
27. Sulfadiazine
28. Sulfanilamide
29. Sulfaquinoxaline
30. Sulfadimidine
31. Sulfa Chloropyrazine
32. Thiabendazole
33. Triclabendazole

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		24 Trimedia
		34. Trimethoprim
		35. Tylosin
		36. Virginiamycin
		37. Xylazine
		38. Zinc Bacitracin
3.	Mutton fat	1. Ampicillin
		2. Amprolium
		3. Apramycin
		4. Albendzole
		5. Cloxacillin
		6. Cephapirine
		7. Clopidol
		8. Closantel
		9. Cefphactril
		10. Flumequine
		11. Febantel/Fenbendazole/Oxyfendazole
		12. Flunixin
		13. Ivermectin
		14. Levamisole
		15. Meloxicam
		16. Monensin
		17. Moxidectin
		18. Neomycin
		19. Oxybendazole
		20. Oxyclozanide
		21. Parbendazole
		22. Praziquantel
		23. Spectinomycin
		24. Sulfadiazine
		25. Sulfanilamide
		26. Sulfaquinoxaline
		27. Sulfadimidine

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		28. Sulfa Chloropyrazine 29. Thiabendazole 30. Triclabendazole 31. Trimethoprim 32. Virginiamycin 33. Xylazine 34. Zinc Bacitracin
4.	Goat fat	1. Ampicillin 2. Amprolium 3. Apramycin 4. Albendzole 5. Cloxacillin 6. Cephapirine 7. Clopidol 8. Cefphactril 9. Febantel/Fenbendazole/Oxyfendazole 10.Flunixin 11.Meloxicam 12.Monensin 13.Neomycin 14.Oxybendazole 15.Oxyclozanide 16.Sulfadiazine 17.Sulfanilamide 18.Sulfaquinoxaline 19.Sulfadimidine 20.Sulfa Chloropyrazine 21.Parbendazole 22.Praziquantel 23.Thiabendazole 24.Trimethoprim 25.Virginiamycin

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		26.Xylazine
		27.Zinc Bacitracin
5.	Lard	1. Ampicillin
		2. Amprolium
		3. Apramycin
		4. Albendzole
		5. Cloxacillin
		6. Ceftiofur
		7. Cephapirine
		8. Clopidol
		9. Cefphactril
		10.Danofloxacin
		11.Doramectin
		12.Febantel/Fenbendazole/Oxyfendazole
		13.Flunixin
		14.Flumequine
		15.Ivermectin
		16.Meloxicam
		17.Lincomycin
		18.Levamisole
		19.Neomycin
		20.Oxybendazole
		21.Oxyclozanide
		22.Parbendazole
		23.Praziquantel
		24.Spectinomycin
		25.Thiabendazole
		26.Tylosin
		27.Sulfadiazine
		28.Sulfanilamide
		29.Sulfaquinoxaline
		30.Sulfadimidine

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	T	21 0-16- 01-1
		31.Sulfa Chloropyrazine
		32.Trimethoprim
		33. Virginiamycin
		34.Xylazine
		35.Zinc Bacitracin
6.	Fish and fishery products (as applicable)	1. Tetracycline
		2. Oxytetracycline
		3. Trimethoprim
		4. Oxolinic acid
		5. Furaltadone
		6. Furazolidone
		7. Nitrofurnatoin
		8. Nitrofurazone
		9. Chloramphenicol
		10.Sulphamethoxazole
		11. Aristolochia spp and preparations thereof
		12.Chloroform
		13.Chloropromazine
		14.Colchicine
		15.Dapsone.
		16.Dimetridazole
		17.Metronidazole
		18.Ronidazole
		19.Ipronidazole and other nitromidazoles
		20.Clenbuterol
		21.Diethylstibestrol
		22.Glycopeptides
		23.Stilbenes and other steroids
		24.Crystal Violet
		25.Malachite Green
		26.Ampicillin
		27. Albendzole
	1	21.AIUCHUZUIC

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		28.Cloxacillin
		29.Chlortetracycline/Oxytetracycline/Tetracycline (for giant
		prawn)
		30.Sulfadiazine
		31.Sulfanilamide
		32.Flumequine (for Trout)
7.	Meat and meat products including poultry (as applicable)	1. Furaltadone
		2. Furazolidone
		3. Nitrofurnatoin
		4. Nitrofurazone
		5. Chloramphenicol
		6. Sulphamethoxazole
		7. Aristolochia spp and preparations thereof
		8. Chloroform
		9. Chloropromazine
		10.Colchicine
		11.Dapsone
		12.Dimetridazole
		13.Metronidazole
		14.Ronidazole
		15.Ipronidazole and other nitromidazoles
		16.Clenbuterol
		17.Diethylstibestrol
		18.Glycopeptides
		19. Stilbenes and other steroids
		20.Crystal Violet
		21.Malachite Green
		22. Ampicillin
		23.Amprolium
		24.Apramycin
		25. Albendzole
		26.Cloxacillin

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27. Chlortetracycline/Oxytetracycline/Tetracycline (cattle,
pig, poultry, sheep)
28.Ceftiofur (cattle, pig)
29.Cephapirine
30.Clopidol
31.Closantel (cattle, sheep)
32.Cefphactril
33.Danofloxacin (cattle, pig, chicken)
34.Doramectin (cattle, pig)
35.Diminazene (cattle)
36.Erythromycin (chicken, turkey)
37.Flumequine (cattle, chicken, pig, sheep)
38.Flunixin
39. Febantel/Fenbendazole/Oxyfendazole (cattle, pig, sheep,
goat)
40. Ivermectin (cattle, pig, sheep)
41.Lincomycin (cattle, chicken, pig)
42.Levamisole (cattle, pig, sheep, poultry)
43. Monensin (cattle, sheep, goat, chicken, turkey, quail)
44. Moxidectin (cattle, sheep)
45.Meloxicam
46. Neomycin (cattle, chicken, duck, goat, pig, sheep, turkey)
47. Nicarbazin (chicken)
48.Oxybendazole
49.Oxyclozanide
50.Parbendazole
51.Praziquantel
52. Spectinomycin (cattle, chicken, pig, sheep)
53.Sulfadiazine
54.Sulfanilamide
55.Sulfaquinoxaline
56.Sulfadimidine
50.5unaumiume

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		57.Sulfa Chloropyrazine 58.Thiabendazole (cattle, pig, sheep, goat)
		59. Triclabendazole (cattle, pig, sheep)
		60. Trimethoprim
		61. Tylosin (cattle, pig, sheep, chicken)
		62. Virginiamycin
		63.Xylazine
		64.Zinc Bacitracin
8.	Eggs	
0.	Lggs	1. Furaltadone
		2. Furazolidone
		3. Nitrofurnatoin
		4. Nitrofurazone
		5. Chloramphenicol
		6. Sulphamethoxazole
		7. Aristolochia spp and preparations thereof
		8. Chloroform
		9. Chloropromazine
		10. Colchicine
		11. Dapsone
		12. Dimetridazole
		13. Metronidazole
		14. Ronidazole
		15. Ipronidazole and other nitromidazoles
		16. Clenbuterol
		17. Diethylstibestrol
		18. Glycopeptides
		19. Stilbenes and other steroids
		20. Crystal Violet
		21. Malachite Green
		22. Chlortetracycline/Oxytetracycline/Tetracycline
		23. Erythromycin
		24. Neomycin

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		25.	Spectinomycin
		26.	Tylosin
9.	Honey	1.	Chloramphenicol
		2.	Nitrofurans and its metabolites
		3.	Sulphonamides and its metabolites
		4.	Streptomycin
		5.	Tetracycline
		6.	Oxytetracycline
		7.	Chlortetracycline
		8.	Ampicillin
		9.	Enrofloxacin
		10.	Ciprofloxacin
		11.	Erythromycin
		12.	Tylosin

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Note: It may be noted that for the list of additives and processing aids, laboratories shall refer to Appendix A & C for relevant food products under Food Safety and Standards Regulations (FSSR) for the purpose of analysis. (Link: https://fssai.gov.in/upload/uploadfiles/files/Compendium_Food_Additives_Regulations_03_03_2022.pdf)