

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 PRODUCTS AND ANALOGUES (2.1)	Milk	1. Buffalo milk (2.1.2) 2. Cow milk (2.1.2) 3. Goat or sheep milk (2.1.2) 4. Camel milk (2.1.2) 5. Mixed milk (2.1.2) 6. Standardized milk (2.1.2) 7. Toned milk (2.1.2) 8. Double-toned milk (2.1.2) 9. Skimmed milk (2.1.2) 10. Full cream milk (2.1.2) 11. Low lactose milk (2.1.2) 12. Lactose free milk (2.1.2)	1. Fat 2. SNF 3. Total Sodium 4. Urea 5. Aerobic Plate Count 6. Coliform Count 7. Salmonella sp. 8. Listeria monocytogenes 9. Aflatoxin M1 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 milk, goat milk, sheep milk and camel milk), full cream milk, toned milk, double toned milk, skimmed milk and standardized milk	In addition to the above parameters, following two micronutrients to be tested-

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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				<ol style="list-style-type: none"> 1. Vitamin A 2. Vitamin D
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		Milk powder, Dairy whitener and whey powder	14. Whole milk powder (2.1.10) 15. Partly skimmed milk powder (2.1.10) 16. Skimmed milk powder (2.1.10) 17. Semi skimmed milk powder (2.1.10)	1. Moisture 2. Milk fat 3. Milk protein in milk solids-not-fat 4. Titrable acidity 5. Insolubility Index 6. Total ash 7. Scorched particles 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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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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			18. Fortified milk powder (for Government funded program only)	In addition to the above parameters, following two micronutrients to be tested- 1. Vitamin A 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

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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				21. Pesticide- 233*
			20. Skimmed milk dairy whitener (2.1.11) 21. Low fat dairy whitener (2.1.11) 22. Medium fat dairy whitener (2.1.11) 23. High fat dairy whitener (2.1.11)	1. Moisture 2. Milk fat 3. Milk protein in milk 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

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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				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

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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				23.Pesticide- 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)

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		Milk products	26. Flavoured milk (2.1.3)	<ol style="list-style-type: none"> 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 13. Sulphite Reducing Clostridia 14. Enterobacter sakazakii (Cronobacter sp.) 15. Aflatoxin M1 16. Melamine 17. Lead 18. Copper 19. Arsenic 20. Tin 21. Cadmium 22. Mercury 23. Methyl mercury 24. Pesticide- 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)

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				25. Antibiotics- 28 [#]
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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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			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- Test for commercial sterility as per IS: 4238 14. Pesticide- 233* 15. Antibiotics- 28#
			32. Sweetened condensed milk (2.1.5) 33. Sweetened condensed partly skimmed milk (2.1.5) 34. Sweetened condensed skimmed milk (2.1.5) 35. Sweetened condensed high fat milk (2.1.5)	1. Milk fat 2. Milk solid 3. Milk solid non fat 4. Milk protein in milk SNF 5. Aerobic Plate Count, 6. Coliform Count, 7. Staphylococcus aureus (Coagulase positive), 8. Yeast & Mould count,

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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				9. Salmonella sp., 10. Listeria monocytogenes 11. Aflatoxin M1 12. Melamine 13. Lead 14. Copper 15. Arsenic 16. Tin 17. Cadmium 18. Mercury 19. Methyl mercury 20. Pesticide- 233* 21. Antibiotics- 28#
			36. Khoa or mawa (2.1.6)	1. Total solids 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, 12. Staphylococcus aureus (Coagulase positive),

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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				13. Yeast & Mould count, 14. Escherichia coli 15. Salmonella sp., 16. Listeria monocytogenes 17. Aflatoxin M1 18. Melamine 19. Lead 20. Copper 21. Arsenic 22. Tin 23. Cadmium 24. Mercury 25. Methyl mercury 26. Pesticide- 233*
			37. Low fat cream (Reconstituted cream; recombined cream; prepared cream; pre-packaged liquid cream, whipping cream; cream packed under pressure; whipped cream; Fermented/ cultured/ sour cream; Acidified cream) (2.1.7) 38. Medium fat cream (Reconstituted cream; recombined cream; prepared cream; pre-packaged liquid cream, whipping cream; cream packed under pressure; whipped cream; Fermented/ cultured/ sour cream; Acidified cream) (2.1.7) 39. High fat cream (Reconstituted cream; recombined cream; prepared cream; pre-packaged liquid cream, whipping cream; cream packed under pressure; whipped cream; Fermented/ cultured/ sour cream; Acidified cream) (2.1.7) 40. Fermented/cultured/sour cream (2.1.7) 41. Acidified cream (2.1.7)	1. Milk fat 2. Acidity as lactic acid 3. Aerobic Plate Count, 4. Coliform Count, 5. Salmonella sp., 6. Listeria monocytogenes 7. Melamine 8. Lead 9. Copper 10. Arsenic 11. Tin 12. Cadmium 13. Mercury

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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				14. Methyl mercury 15. Pesticide- 233*
			42. Malai (2.1.7)	1. Melamine 2. Lead 3. Copper 4. Arsenic 5. Tin 6. Cadmium 7. Mercury 8. Methyl mercury 9. 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. Butyro- refractometer reading 4. Reichert Meissl value 5. Polenske value 6. FFA as Oleic Acid

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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				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 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

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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				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

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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				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)	1. Milk fat 2. Milk solids non fat 3. Milk protein 4. Titratable acidity 5. Coliform Count, 6. Staphylococcus

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			53. Plain dahi (2.1.13) 54. Yoghurt and flavored dahi (2.1.13) 55. Partly skimmed yoghurt and flavored partly skimmed dahi (2.1.13) 56. Skimmed yoghurt and flavored skimmed dahi (2.1.13)	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*
			57. Chakka (2.1.13) 58. Skimmed milk chakka (2.1.13) 59. Full cream chakka (2.1.13)	1. Total solids 2. Milk fat 3. Milk protein 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*
			60. Shrikhand (2.1.13) 61. Full cream shrikhand (2.1.13) 62. Fruit Shrikhand (2.1.13)	1. Total solids 2. Milk fat 3. Milk protein 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 Softy Ice-Cream (2.1.14) 64. Medium fat ice cream or kulfi or chocolate ice cream or softy ice cream (2.1.14) 65. Low fat ice cream or kulfi or chocolate ice cream or softy ice cream (2.1.14)	1. Total solids 2. Weight 3. Milk fat 4. Milk 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 17.Cadmium 18.Mercury 19.Methyl mercury 20.Pesticide- 233*
			66. Milk ice or milk lolly (2.1.14)	1. Total solids 2. Milk fat 3. Milk protein 4. Aerobic Plate Count 5. Coliform Count

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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				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) 68. Medium fat Dried ice cream mix (2.1.14) 69. Low fat Dried ice cream mix (2.1.14)	1. Moisture 2. Total solids 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.

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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				12. <i>Listeria monocytogenes</i> 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) 71. Medium fat Frozen Dessert or Frozen Confection (2.1.15) 72. Low fat Frozen Dessert or Frozen Confection (2.1.15)	1. Total solids 2. Weight 3. Total fat 4. Protein 5. Aerobic Plate Count 6. Coliform Count 7. <i>Staphylococcus aureus</i> (Coagulase positive) 8. Yeast and Mold Count 9. <i>Escherichia coli</i> 10. <i>Salmonella</i> sp. 11. <i>Listeria monocytogenes</i> 12. Melamine 13. Lead 14. Copper 15. Arsenic 16. Tin

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

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			76. Chhana or Paneer (2.1.16) 77. Medium fat chhana or Paneer (2.1.16) 78. Low fat chhana or Paneer (2.1.16)	1. Moisture 2. Milk fat 3. Aerobic Plate Count 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) 80. Semi hard cheese (2.1.17) 81. Semi soft cheese (2.1.17) 82. Soft cheese (2.1.17) 83. Extra hard cheese (2.1.17) 84. Mozzarella cheese (2.1.17) 85. Pizza cheese (2.1.17) 86. Extra hard grating cheese (2.1.17) 87. Cheddar cheese (2.1.17) 88. Danbo cheese (2.1.17)	1. Moisture 2. Milk fat 3. Coliform Count 4. Staphylococcus aureus (Coagulase positive) 5. Yeast and Mold Count 6. Escherichia coli Salmonella sp.

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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			89. Edam cheese (2.1.17) 90. Gouda cheese (2.1.17) 91. Havarti cheese (2.1.17) 92. 30 % Havarti cheese (2.1.17) 93. 60 % Havarti cheese (2.1.17) 94. Tilsiter cheese (2.1.17) 95. 30 % Tilsiter cheese (2.1.17) 96. 60 % Tilsiter cheese (2.1.17) 97. Cottage cheese and creamed cottage cheese (2.1.17) 98. Cream cheese (2.1.17) 99. Coulommiers cheese (2.1.17) 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)	7. Listeria monocytogene 8. Melamine 9. Lead 10. Copper 11. Arsenic 12. Tin 13. Cadmium 14. Mercury 15. Methyl mercury 16. Pesticide- 233*
			111. Processed cheese (2.1.17) 112. Processed cheese spread (2.1.17)	1. Moisture 2. Milk fat 3. Lactose 4. Aerobic Plate Count 5. Coliform Count 6. Staphylococcus aureus (Coagulase positive) 7. Salmonella sp. 8. Listeria

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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				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) 114. Whey cheese (2.1.17) 115. Skimmed whey cheese (2.1.17) 116. Soft cheese in brine (2.1.17) 117. semi hard cheese in brine (2.1.17)	1. Milk fat 2. Coliform Count 3. Staphylococcus aureus (Coagulase positive) 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*
			118. Edible acid casein (2.1.18)	1. Moisture 2. Milk fat

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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				3. Milk protein 4. Casein in protein 5. Lactose 6. Total ash 7. Free acid 8. Aerobic Plate Count 9. Coliform Count 10. Staphylococcus aureus (Coagulase positive) 11. Yeast and Mold Count 12. Salmonella sp. 13. Listeria monocytogene 14. Bacillus cereus 15. Sulphite Reducing Clostridia 16. Melamine 17. Lead 18. Copper 19. Arsenic 20. Tin 21. Cadmium 22. Mercury 23. Methyl mercury 24. Pesticide- 233*
			119. Edible rennet casein (2.1.18)	1. Moisture 2. Milk fat 3. Milk protein 4. Casein in protein 5. Lactose

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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				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 caseinate (2.1.18)	1. Moisture 2. Milk fat 3. Milk protein 4. Casein in protein 5. Lactose 6. pH 7. Aerobic Plate Count 8. Coliform Count 9. Staphylococcus

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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				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*
			121. Edible lactose (2.1.20)	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.

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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				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 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

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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				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 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

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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				19. Mercury 20. Methyl mercury 21. Pesticide- 233*
			124. Cow or Buffalo Colostrum (2.1.23)	1. Appearance 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

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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				25.Pesticide- 233*
			125. Cow or Buffalo Colostrum powder (2.1.23)	1. Appearance 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

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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				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)	1. Lactose anhydrous 2. Milk fat 3. Ash 4. Moisture 5. Scorched particles 6. Aerobic Plate Count 7. Coliform Count 8. Staphylococcus aureus (Coagulase

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

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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				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

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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				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 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 29. 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)

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			132. Cotton seed oil (binola ka tel) (2.2.1.2)	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. Turbidity 14. Peroxide value 15. Argemone oil 16. Total polar compound 17. Fatty acid 18. Hexane 19. Lead 20. Copper 21. Arsenic 22. Tin 23. Cadmium 24. Mercury 25. Methyl mercury 26. 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)

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				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

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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				24.Methyl mercury 25.Melamine 26.Total Aflatoxin 27.Aflatoxin B1 28.Pesticides- 233*
			134. Flaxseed or Linseed oil (tisi ka tel) (2.2.1.4)	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 21.Cadmium

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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				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

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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				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 ka tel) (2.2.1.6)	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.Test for hydrocyanic acid 14.Natural allyl isothiocyanate 15.Peroxide value 16.Argemone oil 17.Total polar compound

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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				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 (2.2.1.7)	1. Rancidity 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

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

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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				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
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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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				34.Total Aflatoxin 35.Aflatoxin B1 36.Pesticides- 233*
			145. Poppy seed oil (2.2.1.9)	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. Hexane 16. Total polar compound 17. Lead

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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				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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				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 seed oil (High Oleic Acid – Imported or domestic) (2.2.1.10.1)	1. Rancidity 2. Suspended or other 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

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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				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*
			148. Taramira oil (2.2.1.11)	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

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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				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

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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				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

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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				11.Unsaponifiable matter 12.Argemone oil 13.Peroxide value 14.Hexane 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*
			151. Soyabean oil (2.2.1.14)	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

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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				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

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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				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 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*
			153. Refined vegetable oil* (2.2.1.16)	In addition to specific vertical parameters of concerned edible oil- 1. Rancidity 2. Adulterant 3. Sediments 4. Suspended or other foreign matter

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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				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

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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				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

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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				reading at 40°C 10.Refractive Index at 40°C 11. Saponification value 12. Iodine value 13.Acid value 14.Unsaponifiable 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

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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				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. Unsaponifiable 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
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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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				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. Unsaponifiable 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

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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				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. Unsaponifiable 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

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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				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*
			159. Sun flower seed oil (2.2.1.22)	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. Unsaponifiable matter 12. Acid value 13. Flash point 14. Argemone oil

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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				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*
			160. Sunflower seed Oil-High Oleic acid (2.2.1.22.01)	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 25°C 8. Refractive Index at 25°C 9. Saponification value 10. Iodine value 11.Unsaponifiable

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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				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 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

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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				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. Unsaponifiable 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 (2.2.1.24)	1. Saturated fatty acids 2. Ratio of omega 3

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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				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
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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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				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 36.Pesticides- 233*
			163. Avocado oil (2.2.1.25)	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. Unsaponifiable matter 10.Acid value 11.Argemone oil 12.Hexane

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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				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 25.Aflatoxin B1 26.Pesticides- 233*
			164. Palm Stearin (2.2.1.26)	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.Unsaponifiable matter 11.Slip point or Slip melting point

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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				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

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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				7. Refractive Index at 40°C 8. Saponification value 9. Iodine value 10. Unsaponifiable 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

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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				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. Unsaponifiable 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)

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				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.Unsaponifiable 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

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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				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.Unsaponifiable matter 12.Argemone oil 13.Peroxide value 14.Fatty acid

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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				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*
			169. 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.Unsaponifiable matter 12.Argemone oil 13.Hexane 14.Peroxide value

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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				15.Fatty acid 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*
			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.Unsaponifiable matter 11.Free fatty acid (as oleic acid)

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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				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 soyabean oil (2.2.3.1)	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

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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				10.Refractive Index at 40°C 11.Moisture 12.Saponification value 13.Iodine value 14.Acidity value 15.Unsaponifiable 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)

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			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. Unsaponifiable 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
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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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				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 vertical parameters of concerned edible oil- 1. Vitamin A 2. Vitamin D
		Edible fats (derived from animal tissues)	174. Beef fat or suet (2.2.4.1)	1. Saponification value 2. Iodine value 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

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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				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 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 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 spreads	178. Cocoa butter (2.2.4.5)	1. Rancidity or other off odours

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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				2. Adulterants or other harmful ingredients 3. Hexane 4. Percentage of free fatty acids (as oleic acid) 5. Iodine value 6. Melting point 7. Butyro-refractometer reading at 40° C 8. Refractive Index at 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 mercury 19. Melamine
			179. Refined salseed fat (2.2.4.6)	1. Adulterants 2. Sediments 3. Suspended or other foreign matters 4. Separated water 5. Added colouring substance

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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				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 2. Adulterants 3. Sediments 4. Suspended or other

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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				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

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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				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
			182. Dhupa fat (2.2.4.9)	1. Rancidity 2. Adulterants 3. Sediments 4. Suspended or other foreign matters 5. Separated water

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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				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

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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				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
			184. Peanut butter (2.2.4.11)	1. Moisture 2. Fat 3. Protein 4. Total ash 5. Acid value of extracted fat 6. Salt as NaCl 7. Argemone oil

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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				8. Total compound polar 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 compound polar 13. Lead 14. Copper 15. Arsenic 16. Tin 17. Cadmium

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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				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 2. Rancidity 3. Suspended or other foreign matter 4. Separated water 5. Added colouring

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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				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 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

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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				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

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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				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
			190. Milk fat spread (2.2.5.3)	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 extracted fat 9. Starch 10.Lead 11.Copper 12.Arsenic 13.Tin 14.Cadmium

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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				15.Mercury 16.Methyl mercury 17.Nickel 18.Melamine
			191. Mixed fat spread (2.2.5.3)	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 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

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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				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

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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				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)	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 8. Unsaponifiable matter 9. Acid value 10.Synthetic Vitamin A 11.Argemone oil

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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				12.Total polar compound 13.Lead 14.Copper 15.Arsenic 16.Tin 17.Cadmium 18.Mercury 19.Methyl mercury 20.Nickel 21.Melamine
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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	1. Free from rotting 2. Free from coating of waxes 3. Free from mineral oil 4. Free from colours 5. Pesticides- 233* 6. Lead 7. Copper 8. Arsenic 9. Tin 10.Cadmium 11.Mercury 12.Methyl mercury 13.Melamine

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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		Fruits & vegetable products	197. Thermally Processed Fruits - Liquid pack (2.3.1.1) 198. Thermally Processed Fruits - Solid pack (2.3.1.1)	1. Drained weight 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. Hydrocyanic acid 12. Lead 13. Copper 14. Arsenic 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury
			199. Thermally Processed Fruit Salad/Cocktail / Mix Salad (2.3.2) 200. Thermally Processed Fruit Salad/Cocktail / Mix-Extra light sweetened Salad (2.3.2) 201. Thermally Processed Fruit Salad/Cocktail / Mix-Lightly sweetened Salad (2.3.2) 202. Thermally Processed Fruit Salad/Cocktail / Mix-Heavily sweetened Salad (2.3.2)	1. Brix 2. Minimum fill 3. Minimum drained weight 4. Aerobic Plate Count 5. Yeast and Mold Count 6. Staphylococcus

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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			203. Thermally Processed Fruit Salad/Cocktail / Mix-Extra heavy sweetened Salad (2.3.2) 204. Thermally Processed Fruit Salad/Cocktail / Mix-Slightly Sweetened Water/ Extra light syrup Salad (2.3.2) 205. Thermally Processed Fruit Salad/Cocktail / Mix-Light Syrup Salad (2.3.2) 206. Thermally Processed Fruit Salad/Cocktail / Mix-Heavy Syrup Salad (2.3.2) 207. Thermally Processed Fruit Salad/Cocktail / Mix-Extra Heavy Syrup Salad (2.3.2)	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. Hydrocyanic acid 13. Lead 14. Copper 15. Arsenic 16. Tin 17. Cadmium 18. Mercury 19. Methyl mercury
			208. Thermally Processed Fruit Salad/Cocktail / Mix-Canned Tropical Fruit Salad (2.3.2)	1. Brix 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

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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				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.Hydrocyanic acid 16.Lead 17.Copper 18.Arsenic 19.Tin 20.Cadmium 21.Mercury 22.Methyl mercury
			209. Thermally Processed Vegetables (Canned, Bottled/Flexible pack / Aseptically Packed) (2.3.3) 210. Thermally Processed Vegetables- Liquid pack - Mushroom 211. Thermally Processed Vegetables- Liquid pack - Green beans, Carrot, Peas, Sweet corn/baby corn 212. Thermally Processed Vegetables- Liquid pack - Edible fungi/vegetables including baked beans packed in sauce 213. Thermally Processed Vegetables- Liquid pack - Other vegetables 214. Thermally Processed Vegetables- Solid pack	1. Drained weight 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

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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				9. Vibrio cholera 10. Melamine 11. Agaric acid 12. Lead 13. Copper 14. Arsenic 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury
			215. anned tomatoes (2.3.3A)	1. Blemish 2. Extraneous matter 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

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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				+ve) 17.Salmonella 18.Listeria monocytogenes 19.Sulphite Reducing Clostridia (SRC) 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
			216. Thermally Processed Curried Vegetables / Ready to Eat Vegetables (2.3.4)	1. Water capacity 2. Aerobic Plate Count 3. Yeast and Mold Count 4. Staphylococcus aureus (Coagulase +ve) 5. Salmonella 6. Listeria monocytogenes 7. E. Coli 0157 and Vero or Shiga toxin producing E coli 8. Vibrio cholera

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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				9. Melamine 10. Lead 11. Copper 12. Arsenic 13. Tin 14. Cadmium 15. Mercury 16. Methyl mercury
			217. Thermally Processed Vegetable Soups (Canned, Bottled, flexible pack And/ Or Aseptically Packed) (2.3.5)	1. Total soluble solids 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 14. Tin 15. Cadmium 16. Mercury 17. Methyl mercury

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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			<p>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, stonessaer, 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, caje, 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].</p>	<ol style="list-style-type: none"> 1. Total Soluble Solids in °Brix 2. Acidity expressed in citric acid 3. Water capacity 4. Added nutritive sweeteners 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. Hydrocyanic acid (as applicable) 14. Patulin (as applicable) 15. Lead 16. Copper 17. Arsenic 18. Tin 19. Cadmium 20. Mercury 21. 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)

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				22. Pesticides- 233* (for pomegranate juice only)
			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, 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, stonessaer, 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, caje, 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]	1. Total Soluble Solids in °Brix 2. Acidity expressed in citric acid 3. Water capacity 4. Added nutritive sweeteners 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. Hydrocyanic acid (as applicable) 15. Patulin (as applicable) 16. Lead 17. Copper

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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				18.Arsenic 19.Tin 20.Cadmium 21.Mercury 22.Methyl mercury 23.Pesticides- 233* (for pomegranate juice only)
			220. Thermally Processed Vegetable Juices(Canned, Bottled, Flexible Pack and/or Aseptically Packed) (2.3.7)	1. Whey or lactoserum 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 14.Tin 15.Cadmium 16.Mercury 17.Methyl mercury

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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		221. Non-Thermally Processed/Cold-pressed/ Fresh Vegetable Juices (2.3.7)	1. Whey or lactoserum 2. Water capacity 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 cholera 11. Melamine 12. Lead 13. Copper 14. Arsenic 15. Tin 16. Cadmium 17. Mercury 18. 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

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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				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
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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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			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)–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	1. Fruit juice content 2. Acidity expressed as citric acid 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
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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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			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)	
			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)	1. Fruit juice content 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 12. Hydrocyanic acid 13. Lead 14. Copper 15. Arsenic 16. Tin 17. Cadmium 18. Mercury 19. Methyl mercury

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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		237. Thermally Processed Mango Pulp / Puree and Sweetened Mango Pulp / Puree (Canned, Bottled, Flexible Pack and/ Or Aseptically Packed) – Unsweetened (2.3.11)	1. Total soluble solid 2. Water capacity 3. Nutritive sweetener 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
		238. 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)	1. Total soluble solid 2. Acidity as citric acid 3. Water capacity 4. Nutritive sweetener 5. Aerobic Plate Count 6. Yeast and Mold Count 7. Staphylococcus

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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				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 Mango (2.3.12)	1. Total soluble solid 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

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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				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
			240. Thermally Processed Concentrated Fruit / Vegetable Juice Pulp/ Puree (Canned, Bottled, Flexible Pack And/ Or Aseptically Packed) (2.3.13)	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 applicable)

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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				12.Hydrocyanic acid (as applicable) 13.Lead 14.Copper 15.Arsenic 16.Tin 17.Cadmium 18.Mercury 19.Methyl mercury
			241. Thermally Processed Tomato Puree (Canned, Bottled, Flexible Pack And/ Or Aseptically Packed) (2.3.14) 242. Thermally Processed Tomato Paste (Canned, Bottled, Flexible Pack And/ Or Aseptically Packed) (2.3.14)	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 14.Tin 15.Cadmium 16.Mercury 17.Methyl mercury

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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			243. Soup powders (2.3.15)	1. Moisture 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 Preservatives For Industrial Use only (2.3.16) 245. Concentrated Fruit Vegetable Juice /Pulp / Puree With Preservatives For Industrial Use Only (2.3.17)	1. Water capacity 2. Aerobic Plate Count 3. Yeast and Mold Count 4. Enterobacteriaceae

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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				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)
			246. Fortified fruit juices	In addition to the specific parameters of concerned juices- 1. Vitamin C

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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		247. Tamarind pulp/puree (2.3.18) 248. 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 content 4. Aerobic Plate Count 5. Yeast and Mold

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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				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 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

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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				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
			251. Squash (2.3.21) 252. Crush (2.3.21) 253. Cordials (2.3.21)	1. Fruit juice/puree content 2. Total soluble solids 3. Acidity expressed as citric acid 4. Water capacity 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

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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				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

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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				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. Barley water (2.3.21)	1. Fruit juice/puree 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

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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				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 Cocktail (Ginger Beer Or Gingerale) (2.3.22)	1. Free from 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

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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				16.Tin 17.Cadmium 18.Mercury 19.Methyl mercury
			257. Synthetic Syrup for use in Dispensers for carbonated water (2.3.23)	1. Free from 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

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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			258. Synthetic Syrup or Sharbat (2.3.24)	1. Free from burnt or objectionable taints, 2. Free from flavours, 3. Free from artificial sweetening agents 4. Free from extraneous matter 5. Free from crystallization 6. Total soluble solids 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
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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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			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 / Vegetable / Rhizome / Fruit Peel (2.3.26)	1. Percentage of total sugar 2. Percentage of reducing sugar to total sugar 3. Aerobic Plate Count 4. Yeast and Mold Count

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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				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
			261. Tomato Ketchup and Tomato Sauce (2.3.27)	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

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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				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
			262. 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)	1. Total soluble solid 2. Acidity 3. Water capacity 4. No added colour except caramel 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

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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				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 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

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				18.Arsenic 19.Tin 20.Cadmium 21.Mercury 22.Methyl mercury
			264. Carbonated Fruit Beverages or Fruit Drinks (2.3.30) 265. Carbonated Beverages with Fruit Juice (2.3.30A)	1. Fruit content/ Fruit juice content 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 12.Total Aflatoxin 13.Aflatoxin B1 14.Lead 15.Copper 16.Arsenic 17.Tin 18.Cadmium 19.Mercury 20.Methyl mercury

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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			266. Jams (2.3.31) 267. Jellies and marmalades (2.3.31) 268. Jam, Jelly and marmalades - Reduced sugar (2.3.31)	1. Fruit content 2. Total soluble solids 3. Free from extraneous matter 4. Water capacity 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. Total Aflatoxin 15. Aflatoxin B1 16. Lead 17. Copper 18. Arsenic 19. Tin 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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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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			270. Dehydrated fruits (2.3.35)	1. Free from blemishes 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 dehydrated vegetables) (2.3.36)	1. Free from blemishes 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. Frozen Fruits/Fruit Products (2.3.37)	1. Free from insect or fungal infection 2. Aerobic Plate Count 3. Yeast and Mold Count 4. Enterobacteriaceae 5. Staphylococcus

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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				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. Total Aflatoxin 13. Aflatoxin B1 14. Lead 15. Copper 16. Arsenic 17. Tin 18. Cadmium 19. Mercury 20. Methyl mercury 21. Pesticides- 233*
			273. Frozen vegetables (2.3.38)	1. Free from insect or fungal infection 2. Peroxidase 3. Aerobic Plate Count 4. Yeast and Mold Count 5. Enterobacteriaceae 6. Staphylococcus aureus (Coagulase +ve)

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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				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

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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				Damage(Whole and cut style) 9. Undeveloped (whole style) 10. Tough strings 11. Fibrous unit 12. Combined total Allowable number of defects 13. Small pieces(Whole, cut and slices styles) 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
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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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				29. Cadmium 30. Mercury 31. Methyl mercury 32. Pesticides- 233*
			275. Frozen cauliflower (2.3.38 B)	1. Free from foreign 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

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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				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 2. Any foreign taste or smell 3. Added colour

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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				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
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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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				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

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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				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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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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			278. Frozen Curried Vegetables/Ready-to-Eat Vegetables (2.3.39)	1. Aerobic Plate Count 2. Yeast and Mold Count 3. Enterobacteriaceae 4. Staphylococcus aureus (Coagulase +ve) 5. Salmonella 6. Listeria monocytogenes 7. E. Coli 0157 and Vero or Shiga toxin producing E coli 8. Vibrio cholera 9. Melamine 10.Total Aflatoxin 11.Aflatoxin B1 12.Lead 13.Copper 14.Arsenic 15.Tin 16.Cadmium 17.Mercury 18.Methyl mercury
			279. Fruit Based Beverage Mix/Powdered Fruit Based Beverage (2.3.40)	1. Moisture 2. Fruit Juice content 3. Aerobic Plate Count 4. Yeast and Mold Count 5. Enterobacteriaceae 6. Staphylococcus aureus (Coagulase

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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				+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)	1. Total soluble solid 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

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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				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
			281. Mango chutney (2.3.42)	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) 10. Salmonella 11. Listeria monocytogenes 12. E. Coli 0157 and

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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				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
			282. Pickle (2.3.43) [Pickle in citrus juice or brine, Pickle in oil, Pickle in vinegar, Pickle without medium]	1. Free from insect damage or fungal infection 2. Free from copper 3. Free from Mineral acid, Free from alum, 4. Free from synthetic colours 5. No sign of fermentation 6. Drained Weight 7. Sodium Chloride content when packed in Brine 8. Acidity as Citric Acid when packed in Citrus Juice 9. Acidity of vinegar as

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				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 21. Lead 22. Copper 23. Arsenic 24. Tin 25. Cadmium 26. Mercury 27. Methyl mercury
			283. 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]	1. Sodium chloride 2. pH 3. Drained weight Water capacity 4. Yeast and Mold Count 5. Enterobacteriaceae

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				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

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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				8. Free from evidence 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 25.Copper 26.Arsenic 27.Tin 28.Cadmium
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				29.Mercury 30.Methyl mercury
			285. Brewed vinegar or Synthetic vinegar (2.3.46)	1. Acidity 2. Total solid 3. Total ash content 4. Free from any foreign substances 5. Free from colouring matter except caramel 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

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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				18.Aflatoxin B1 19.Lead 20.Copper 21.Arsenic 22.Tin 23.Cadmium 24.Mercury 25.Methyl mercury
			286. Groundnut kernel (deshelled) (2.3.47.1)	1. Free from non-edible seeds such as mahua, castor, 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

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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				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 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

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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				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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				insects, 5. Free from insect fragments 6. Free from rodent contamination 7. Free from odour and taste 8. Free from mustiness 9. Free from rancidity 10. Moisture 11. Unopened shells 12. Empty shells 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. Total aflatoxin 23. Aflatoxin B1 24. Lead 25. Copper 26. 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)

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				27.Tin 28.Cadmium 29.Mercury 30.Methyl mercury 31.Pesticides- 233*
			289. Dates (2.3.47.4)	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 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

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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				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,

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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				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
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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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				30.Mercury 31.Methyl mercury 32.Pesticides- 233*
			291. Almond kernels (2.3.47.6)	1. Free from visible foreign matter 2. Free from living insects, 3. Free from mould, 4. Free from dead insects, 5. Free rodent contamination 6. 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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				shrivelled and not sufficiently developed kernels 16.Split, broken and halves 17.Chipped and scratched 18.Doubles or twins 19.Acid insoluble ash 20.Oil content 21.Acidity of extracted oil 22.Aerobic Plate Count 23.Yeast and Mold 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)

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				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

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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				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)	1. Free from rancidity 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

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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				7. Free from insect fragments 8. Free from damage caused by insects or other parasites 9. Free from added color 10. Moisture 11. Acid insoluble ash 12. Extraneous Vegetable matter 13. Foreign Matter 14. Damaged units 15. Acidity of extracted fat expressed as Oleic Acid 16. Aerobic Plate Count 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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				26.Aflatoxin B1 27.Lead 28.Copper 29.Arsenic 30.Tin 31.Cadmium 32.Mercury 33.Methyl mercury 34.Pesticides- 233*
			294. Bean (2.3.48)	1. Hydrocyanic acid 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

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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				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

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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				21.Mercury 22.Methyl mercury 23.Pesticides- 233*
			296. Vanilla pods, Cut vanilla, Vanilla powder (2.3.50)	1. Free from added colour 2. Free from undesirable taste 3. Free from extraneous matter 4. Moisture 5. Vanillin Content 6. Total ash 7. Acid Insoluble ash 8. Colour 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. Lead 19. Copper

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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				20. Arsenic 21. Tin 22. Cadmium 23. Mercury 24. Methyl mercury 25. Pesticides- 233*
			297. Coconut milk (non-dairy)- Light coconut milk and coconut milk (2.3.51)	1. Moisture 2. Total Solids 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

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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				21. Methyl mercury
			298. Coconut cream and Coconut cream concentrate (2.3.52)	1. Moisture 2. Total Solids 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 21. Methyl mercury

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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			299. Dried apricots (2.3.53)	<ol style="list-style-type: none"> 1. Free from living insects 2. Free from mites 3. Free from extraneous vegetable matter 4. Free from insect debris 5. Moisture 6. Defects- slabs 7. Damaged fruits 8. 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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				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 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

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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				+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. Arecanuts or betelnuts or supari (2.3.55)	1. Free from synthetic colouring matter 2. Free from insect infestation 3. Free from visible moulds 4. Free from fissures 5. Free from shrinkage 6. Moisture 7. Damaged Nuts 8. Damaged by moulds and insects 9. Aerobic Plate Count 10. Yeast and Mold Count

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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				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 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

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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				7. Acid insoluble ash 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. 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)	1. Moisture 2. Total nitrogen 3. Amino nitrogen 4. Water capacity 5. Aerobic Plate Count 6. Yeast and Mold Count 7. Enterobacteriaceae 8. Staphylococcus

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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				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. Fermented soybean paste manufactured with soybean and grains (2.3.57)	Moisture 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

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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				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
			305. Harissa (red hot pepper paste) (2.3.58)	1. Free from bitterness or burned taste 2. Free from any other foreign taste 3. Free of foreign smells 4. Free of crusts and seeds 5. Total acidity 6. Dry extract 7. Added salt 8. Acid insoluble ash 9. Water capacity 10. Aerobic Plate Count 11. Yeast and Mold

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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				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. Vegetable protein products (2.3.59)	1. Free from foreign matter 2. Free from Vegetable Protein Products of lower protein content 3. Moisture content 4. Crude Protein 5. Total Ash 6. Residual Fat

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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				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

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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				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 / extra light syrup 309. Canned chestnuts- Light syrup 310. Canned chestnuts- Heavy syrup	1. Salt 2. °Brix 3. Common defects 4. Water capacity

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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			311. Canned chestnuts- Extra heavy syrup	5. Aerobic Plate Count 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
			312. Canned chestnuts puree – sweetened- Slightly sweetened water / extra light syrup 313. Canned chestnuts puree – sweetened- Light syrup 314. Canned chestnuts puree – sweetened- Heavy syrup 315. Canned chestnuts puree – sweetened- Extra	1. Sugar 2. Salt 3. °Brix 4. Common defects 5. Water capacity 6. Aerobic Plate Count

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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			heavy syrup 316. Canned chestnuts puree – unsweetened	7. Staphylococcus aureus (Coagulase +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 fungi Dried fungi Shii-ta-ke (2.3.62 (i))	1. Water Content 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

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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				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))	1. 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

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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				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
			319. Pickled fungi (2.3.62 (iii))	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 8. Enterobacteriaceae 9. Staphylococcus aureus (Coagulase +ve)

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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				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. 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)

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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				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
			321. Fungi in Olive Oil and other Vegetable Oils (2.3.62 (v))	1. Salt (sodium chloride) 2. Mineral impurities 3. Organic impurities of vegetable origin 4. Content of maggot damaged fungi 5. Yeast and Mold Count 6. Enterobacteriaceae 7. Staphylococcus aureus (Coagulase +ve) 8. Salmonella

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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				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 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

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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				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
			323. Sterilised fungi (2.3.62 (vii))	1. Salt (sodium 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

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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				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
			324. Fungi Extract and Fungi Concentrate(2.3.62 (viii))	1. Salt (sodium chloride) 2. Mineral impurities 3. Organic impurities of vegetable origin 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

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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				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 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

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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				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
			326. Salted Fungi (semi-processed product) (2.3.62 (x))	1. (sodium chloride) 2. Mineral impurities 3. Organic impurities of vegetable origin 4. Content of maggot damaged fungi 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

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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				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 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

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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				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
			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 12. Protein content

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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				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

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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				9. Cadmium 10. Mercury 11. Methyl mercury
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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)	1. Free from rodent hair 2. Free from excreta 3. Moisture 4. Total ash 5. Ash insoluble in dilute HCl 6. Gluten

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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				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

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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				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*
			332. Fortified atta	1. Free from rodent hair 2. Free from excreta 3. Moisture 4. Total ash 5. Ash insoluble in dilute HCl 6. Gluten 7. Alcoholic acidity 8. Iron 9. Folic acid 10.Vitamin B12 11.Zinc 12.Vitamin A

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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				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*
			333. Maida (Refined wheat flour)	1. Free from abnormal 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

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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				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 maida)	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

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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				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

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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				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)	1. Free from abnormal 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

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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				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 flavours 2. Free from odours 3. Free from living insects 4. Free from filth (impurities of animal origins, including dead insects) 5. Moisture 6. Ash insoluble in dilute HCl 7. Alcoholic acidity 8. Protein 9. Uric acid 10. Melamine 11. Total Aflatoxin

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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				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, 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*

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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			340. Barley powder	1. Barley starch 2. Total ash 3. Ash insoluble in Diluted HCl 4. Crude fibre 5. Alcoholic acidity 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*
			341. Wholemeal barley powder or barley flour or choker yukt jau ka churan	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

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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				14. Cadmium 15. Mercury 16. Methyl mercury 17. Pesticides- 233*
			342. Food grain (2.4.6.1)	1. Free from Argemone 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*
			343. Wheat (2.4.6.2)	1. Moisture 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

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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				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. 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

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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				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 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

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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				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 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 consumption) (2.4.6.16)	1. Foreign matter (extraneous matter) 2. Inorganic matter and impurities of animal origin 3. Melamine 4. Total Aflatoxin 5. Aflatoxin B1

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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				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 seeds, 2. Free from live insects 3. Free from visible mold 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

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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				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 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*
			350. Durum wheat (2.4.6.19)	1. Free from abnormal flavours 2. Free from odours

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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				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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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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				26.Mercury 27.Methyl mercury 28.Pesticides- 233*
			351. Finger millet (ragi) (2.4.6.20)	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 15. Immature and Shrivelled Grains 16. Weeviled Grains 17. Uric acid 18. Melamine 19. Total Aflatoxin

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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				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

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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				15. Immature and Shrivelled Grains 16. Weeviled 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 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 9. Discoloured seeds

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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				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*
			354. Whole pearl millet grains (Bajra) (2.4.6.23)	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 10.Moisture 11.1 Litre mass 12.Extraneous Matter-mineral matter 13.Extraneous Matter-

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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				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

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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				10.Moisture 11.Appearance 12.1000 kernel weight 13.1 Litre mass 14.Extraneous Matter- 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 32.Arsenic 33.Tin 34.Cadmium 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)

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				37.Pesticides- 233*
			356. Brown rice (dehusked) (2.4.6.24)	1. Moisture 2. organic extraneous matter 3. Inorganic extraneous matter 4. Impurities of animal origin 5. Weevilled kernels 6. Heat – Damaged Kernels 7. Immature Kernels 8. Chalky Kernels 9. Uric acid 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*
			357. Milled rice (2.4.6.24)	1. Moisture 2. organic extraneous matter 3. Inorganic extraneous matter 4. Impurities of animal origin

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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				5. Weevilled kernels 6. Heat – Damaged Kernels 7. Kernels with Pin point 8. Immature Kernels 9. Chalky Kernels 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*
			358. Parboiled brown (dehusked) rice (brown rice of parboiled paddy) (2.4.6.24)	1. Moisture 2. organic extraneous matter 3. Inorganic extraneous matter 4. Impurities of animal origin 5. Weevilled kernels 6. Heat – Damaged Kernels 7. Immature Kernels 8. Uric acid 9. Melamine

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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				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)	1. Moisture 2. organic extraneous matter 3. Inorganic extraneous matter 4. Impurities of animal origin 5. Weevilled kernels 6. Heat – Damaged Kernels 7. Kernels with Pin point 8. Immature Kernels 9. Chalky Kernels 10.Uric acid 11.Melamine 12.Total Aflatoxin 13.Aflatoxin B1 14.Lead 15.Copper 16.Arsenic 17.Tin

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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				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)	1. No added colour 2. No added flavours 3. Other chemicals 4. Free from dirt 5. Free from insects

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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				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. 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

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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				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
			363. Custard powder (2.4.9)	1. Free from any other foreign matter 2. Free from rancidity 3. Free from fermented and musty odour 4. Moisture 5. Total ash excluding added common salt 6. Ash insoluble in dilute HCl 7. Melamine 8. Total Aflatoxin 9. Aflatoxin B1 10. Lead 11. Copper 12. Arsenic

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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				13.Tin 14.Cadmium 15.Mercury 16.Methyl mercury
			364. Pasta products (2.4.10.1)	1. Free from dirt 2. Free from insect's larvae 3. Free from impurities 4. Free from any other extraneous matter 5. Moisture 6. Ash insoluble in dilute HCl 7. Enterobacteriaceae count 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. Instant noodle Fried noodles (not applied to seasoning) (2.4.10.2)	1. Free from undesirable taste 2. Free from dirt 3. Free from insect's larvae 4. Free from impurities

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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				5. Free from any other extraneous matter 6. Moisture 7. Acid insoluble ash 8. Acid value 9. Enterobacteriaceae count 10. Salmonella 11. Melamine 12. Total Aflatoxin 13. Aflatoxin B1 14. Lead 15. Copper 16. Arsenic 17. Tin 18. Cadmium 19. Mercury 20. Methyl mercury
			366. Instant noodle Non fried noodles (not applied to seasoning) (2.4.10.2)	1. Free from undesirable taste 2. Free from dirt 3. Free from insect's larvae 4. Free from impurities 5. Free from any other extraneous matter 6. Moisture 7. Acid insoluble ash 8. Enterobacteriaceae count 9. Salmonella 10. Melamine

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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				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 (2.4.11.1)	1. No added starch (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

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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				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 (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

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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				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

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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				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. Parahaemolyticus 15. Faecal streptococci and Staphylococcus aureus 16. Melamine 17. Total Aflatoxin 18. Aflatoxin B1 19. Lead 20. Copper 21. Arsenic 22. Tin 23. Cadmium 24. Mercury 25. Methyl mercury
			370. Malt extract (Type 1, 2 & 3) (2.4.11.3)	1. Free from any adulterants 2. Free from off-odour 3. Free from foreign flavor 4. Free from impurities 5. Density at 20°C

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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				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
			371. Formulated supplements for children (2.4.11.4)	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 13. Pyridoxine

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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				14. Folic acid 15. Pantothenic acid 16. Vitamin B12 17. Choline 18. Biotin 19. Chloride 20. Calcium 21. Phosphorous 22. Magnesium 23. Sodium 24. Potassium 25. Iron 26. Iodine 27. Copper 28. Zinc 29. Manganese 30. Selenium 31. Inositol 32. Taurine 33. Essential amino acids 34. Energy 35. PDCAAS 36. Moisture 37. Fat 38. Total ash 39. Aerobic Plate Count 40. Coliform Count 41. Staphylococcus aureus (Coagulase positive) 42. 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)

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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 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

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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				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
			373. Products containing oats (2.4.12B)	1. Moisture 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

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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				17.Methyl mercury
			374. Solvent extract soya flour (2.4.13.1)	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 18.Coliform bacteria 19.Salmonella 20.Melamine 21.Total Aflatoxin 22.Aflatoxin B1 23.Lead 24.Copper 25.Arsenic

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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				26.Tin 27.Cadmium 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 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

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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				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 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

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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				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. 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

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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				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

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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				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 2. Total Aflatoxin 3. Aflatoxin B1 4. Lead 5. Copper 6. Arsenic 7. Tin 8. Cadmium 9. Mercury 10.Methyl mercury

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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			380. Tapioca Sago (2.4.14.2)	<ol style="list-style-type: none"> 1. Free from insect 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 17. Total Aflatoxin 18. Aflatoxin B1 19. Hydrocyanic acid 20. 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)

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				22. Arsenic 23. Tin 24. Cadmium 25. Mercury 26. Methyl mercury
			381. Palm Sago starch (2.4.14.2)	1. Free from insect 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

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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				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 15. Methyl mercury
			383. Bread and bread type products (2.4.15.2)	1. Trehalose 2. Alcoholic acidity 3. Acidity of extracted

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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				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 specific quality & safety parameters of concerned products, following nutrients- 1. Iron 2. Folic acid 3. Vitamin B12

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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				4. Zinc 5. Vitamin A 6. Thiamine 7. Riboflavin 8. Niacin 9. Pyridoxine
			385. Fortified bakery wares	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 Pressed Edible Groundnut Flour (2.4.16.1)	1. Free from insect or fungal infestation 2. Free from objectionable odour 3. Free from rancid taste 4. No added flavor 5. No added colour 6. No added extraneous matter 7. Free from castor husk

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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				8. Free from mahua oilcake 9. Moisture 10.Total ash 11.Ash insoluble in dilute HCl 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 flavours 2. Free from odours 3. Free from living insects 4. Free from filth (impurities of animal origin including dead insects) 5. Moisture

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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				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*
			388. Jowar Flour (Sorghum Flour) (2.4.18)	1. Free from abnormal flavours 2. Free from odours 3. Free from living insects 4. Free from filth (impurities of animal origin including dead insects) 5. Moisture 6. Acid Insoluble Ash 7. Protein 8. Crude Fat 9. Alcoholic acidity

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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				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 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

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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				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*
			390. Soy protein products (2.4.20)- 391. Soy protein flour 392. Soy protein concentrate 393. Soy protein isolate	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
			394. Whole maize (corn) flour (2.4.21)	1. Free from abnormal flavours 2. Free from odours 3. Free from living

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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				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 (2.4.22)	1. Moisture 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.Mercury 13.Methyl mercury
			396. Durum Wheat Semolina (2.4.23) 397. Whole durum wheat semolina (2.4.23)	1. Moisture 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) 399. Degermed Maize (Corn) Grits (2.4.24)	1. Free from mould 2. Free from abnormal 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

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				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 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 2. Protein 3. Fat 4. Crude fiber 5. Urease Index Value 6. Melamine

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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				7. Total Aflatoxin 8. Aflatoxin B1 9. Lead 10. Copper 11. Arsenic 12. Tin 13. Cadmium 14. Mercury 15. Methyl mercury
			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
			403. Sago flour (2.4.28)	1. Free from off flavours 2. Free from Odours 3. Free from filth (impurities of animal

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				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 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 21. Methyl mercury
			405. Plain soybean beverage (2.4.30.1) 406. Composite/mixed/flavored soybean beverages (2.4.30.1) 407. Soybean based beverages (2.4.30.1)	1. Protein 2. Urease index value 3. Melamine 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) 409. Soybean curd (2.4.30.2) 410. Compressed soybean curd (2.4.30.3) 411. Dehydrated soybean curd film (2.4.30.4)	1. Moisture 2. Protein 3. Urease index value 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
			412. Tofu (2.4.30.5)	1. Moisture 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
			413. Cassava or Tapioca product (Gari) (2.4.31) 414. Extra fine Cassava or Tapioca product (2.4.31) 415. Fine Cassava or Tapioca product (2.4.31) 416. Medium Cassava or Tapioca product (2.4.31) 417. Coarse Cassava or Tapioca product (2.4.31)	1. Free from abnormal flavours 2. Free from odours 3. Free from living insects 4. Moisture

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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				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 22. Methyl mercury
			418. Fine Edible Cassava or Tapioca Flour (2.4.32) 419. Coarse Edible Cassava or Tapioca Flour (2.4.32)	1. Moisture 2. Crude fiber 3. Total ash 4. Acid insoluble ash in dilute HCL 5. Particle size 6. Melamine 7. Total Aflatoxin 8. Aflatoxin B1 9. Hydrocyanic acid

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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				10. Lead 11. Copper 12. Arsenic 13. Tin 14. Cadmium 15. Mercury 16. Methyl mercury
			420. Roasted Bengal Gram Flour (Chana Sattu)	1. Free from insect 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

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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				16. Crude fibre 17. Crude protein 18. Particle size 19. Uric acid 20. Melamine 21. Total Aflatoxin 22. Aflatoxin B1 23. Lead 24. Copper 25. Arsenic 26. Tin 27. Cadmium 28. Mercury 29. Methyl mercury 30. Pesticides- 233*
			421. Ragi flour (2.4.34)	1. Free from added colouring matter 2. Free from flavouring substances 3. Free from moulds 4. Free from weevils 5. Free from obnoxious substances 6. Free from discolouration 7. Free from other impurities 8. Moisture 9. Crude fiber 10. Crude protein 11. Acid insoluble ash 12. Particle Size

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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				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 cooking broken or flattened cereals]	1. Minimum amount of whole grain 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

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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				15. Arsenic 16. Tin 17. Cadmium 18. Mercury 19. Methyl mercury
			423. Yellow pea powder (2.4.36)	1. No added colouring 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 flavours 2. Free from odours 3. Free from living insects 4. Free from visible mould 5. Free from filth

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				(impurities of animal origins, including dead insects) 6. Moisture 7. Acid Insoluble Ash 8. Gluten 9. Protein 10. Total Dietary Fiber 11. Alcoholic acidity 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 25. Pesticides- 233*
			425. Mixed millet flour (2.4.38)	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

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				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 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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				7. Acid Insoluble Ash 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 35. Pesticides- 233*
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S.No	Category of food	Sub-category	Specific food articles	Test parameters
5	2.5 MEAT AND MEAT PRODUCTS	Meat and meat products	427. Canned or Retort Pouch Meat Products (2.5.2.1)	1. Escherichia coli 2. Staphylococcus aureus (Coagulase +ve) 3. Salmonella 4. Listeria

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				monocytogenes 5. Sulphite Reducing Clostridia 6. Clostridium Botulinum 7. Campylobacter Spp* 8. Melamine 9. Saffrole 10. Lead, 11. Copper, 12. Arsenic, 13. Tin, 14. Cadmium, 15. Mercury, 16. Methyl mercury 17. Pesticides- 233* 18. Antibiotics- 64#
			428. Comminuted or Restructured Meat Products (2.5.2.2)	1. Meat content 2. Lean meat portion 3. Fat content 4. Extenders or binder 5. Moisture content 6. Aerobic Plate Count 7. Yeast and Mold Count 8. Escherichia coli 9. Staphylococcus aureus (Coagulase +ve) 10. Salmonella 11. Melamine 12. Saffrole

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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				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)	1. 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,

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				17.Mercury, 18.Methyl mercury 19.Pesticides- 233* 20.Antibiotics- 64#
			430. Cooked or Smoked Meat Products(2.5.2.3)	1. 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 moisture (2.5.2.4) 432. Dried or Dehydrated Meat Products - Intermediate moisture food (2.5.2.4)	1. Water activity 2. Moisture content 3. Aerobic Plate Count 4. Yeast and Mold Count 5. Escherichia coli

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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				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* 22. Antibiotics- 64#
			433. Cooked or Semi-Cooked Meat Products (2.5.2.5)	1. Aerobic Plate Count 2. Yeast and Mold Count 3. Escherichia coli 4. Staphylococcus aureus (Coagulase +ve) 5. Salmonella 6. Listeria monocytogenes 7. Sulphite Reducing

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				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. Fresh or Chilled or Frozen Rabbit 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,

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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				15.Cadmium, 16.Mercury, 17.Methyl mercury 18.Pesticides- 233* 19.Antibiotics- 43#
			435. Fresh or chilled or frozen pork or pig meat (2.5.2.7)	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, 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

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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				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- 62#
			437. Fresh or chilled or frozen chevon or goat meat (2.5.2.9)	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,

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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				13. Arsenic, 14. Tin, 15. Cadmium, 16. Mercury, 17. Methyl mercury 18. Pesticides- 233* 19. Antibiotics- 47#
			438. Fresh or chilled or frozen mutton or sheep meat (2.5.2.10)	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, 15. Cadmium, 16. Mercury, 17. Methyl mercury 18. Pesticides- 233* 19. Antibiotics- 57#
			439. Fresh or chilled or frozen poultry meat	1. Moisture 2. Protein 3. Fat

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				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- 55#
			440. Marinated meat products (2.5.2.12)	1. Aerobic Plate Count 2. Yeast and Mold Count 3. Escherichia coli 4. Staphylococcus aureus (Coagulase +ve) 5. Salmonella 6. Melamine 7. Saffrole 8. Total aflatoxin 9. Aflatoxin B1

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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				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	1. pH 2. 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*

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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				19. Antibiotics- 64#
			442. Animal casings	1. Free from holes 2. Free from blisters 3. Free from lacerations 4. Free from nodules, 5. Free from cicatrices, 6. Free from domestics, 7. Free from black nodes 8. Free from slime 9. Free from mucus 10. Free from dung 11. Free from salt burns 12. Free from rust, 13. Free from moulds or fungus infestation, 14. Free from signs of putrefaction, 15. Free from rancidity or sour (acidic) smell 16. Free from parasitic

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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				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) 444. Fresh egg – Turkey(2.5.3.1) 445. Fresh egg - Guinea fowl(2.5.3.1) 446. Fresh egg - Quail(2.5.3.1) 447. Fresh egg – Duck(2.5.3.1) 448. Fresh egg - Goose(2.5.3.1)	1. Water 2. Proteins 3. Fats 4. Carbohydrates 5. Ash 6. Melamine

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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				7. Saffrole 8. Lead, 9. Copper, 10. Arsenic, 11. Tin, 12. Cadmium, 13. Mercury, 14. 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)	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 Count, 10. <i>Enterobacteriaceae</i> 11. <i>Salmonella sp.</i> , 12. <i>Listeria monocytogenes</i>

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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				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. <i>Enterobacteriaceae</i> 5. <i>Salmonella sp.</i> , 6. <i>Listeria monocytogenes</i> 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#

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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			453. Dried egg yolk (egg yolk powder)(2.5.3.3) 454. Dried whole egg (whole egg powder)(2.5.3.3)	1. Moisture content 2. total solids 3. Total lipid content 4. protein content 5. concentration of hydrogen ions (pH) 6. Aerobic Plate Count, 7. <i>Enterobacteriaceae</i> 8. <i>Salmonella sp.</i> , 9. <i>Listeria monocytogenes</i> 10. Melamine 11. Saffrole 12. Lead, 13. Copper, 14. Arsenic, 15. Tin, 16. Cadmium, 17. Mercury, 18. Methyl mercury 19. Pesticides- 233* 20. Antibiotics- 28#
			455. Liquid egg white (2.5.3.4) 456. Liquid egg yolk(2.5.3.4) 457. Liquid whole egg(2.5.3.4)	1. solids matter content 2. fat content 3. protein content 4. Extraneous

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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				matter 5. concentration of hydrogen ions (pH) 6. beta-hydroxybutyric acid 7. lactic acid 8. succinic Acid 9. Aerobic Plate Count, 10. <i>Enterobacteriaceae</i> 11. <i>Salmonella sp.</i> , 12. <i>Listeria monocytogenes</i> 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#
			458. Pickled eggs (2.5.3.5)	1. Free from any objectionable taste 2. Free from smell or odor

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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				3. Acidity 4. Sodium chloride 5. pH 6. Aerobic Plate Count, 7. <i>Enterobacteriaceae</i> 8. <i>Salmonella sp.</i> , 9. <i>Listeria monocytogenes</i> 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* 22. Antibiotics- 28#
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S.No	Category of food	Sub-category	Specific food articles	Test parameters
6	2.6 FISH AND FISH PRODUCTS	All fish and fish products	459. Frozen shrimp (2.6.1.1)	1. Formaldehyde 2. Aerobic Plate Count 3. <i>Escherichia coli</i>

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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				4. Salmonella 5. Vibrio cholerae (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. Vibrio cholerae (O1 and O139)

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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				7. Melamine 8. Saffrole 9. Polychlorinated biphenyls (Sum of PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180) 10. Lead 11. Copper 12. Arsenic 13. Tin 14. Cadmium 15. Mercury 16. Methyl mercury 17. Chromium 18. Pesticides- 233* 19. Antibiotics-31#
			461. Frozen squid and parts of squid (2.6.1.3)	1. Total Volatile Base (Nitrogen) 2. Formaldehyde 3. Aerobic Plate Count 4. Escherichia coli 5. Salmonella 6. Vibrio cholerae (O1 and O139) 7. Melamine

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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				8. Saffrole 9. Polychlorinated biphenyls (Sum of PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180) 10. Lead 11. Copper 12. Arsenic 13. Tin 14. Cadmium 15. Mercury 16. Methyl mercury 17. Chromium 18. Pesticides- 233* 19. Antibiotics-30#
			462. Frozen finfish (2.6.1.4)	1. Histamine 2. Formaldehyde 3. Aerobic Plate Count 4. Escherichia coli 5. Salmonella 6. Vibrio cholerae (O1 and O139) 7. Melamine 8. Saffrole 9. Polychlorinated biphenyls (Sum of PCB28,

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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				PCB52, PCB101, PCB138, PCB153 and PCB180) 10. Lead 11. Copper 12. Arsenic 13. Tin 14. Cadmium 15. Mercury 16. Methyl mercury 17. Chromium 18. Pesticides- 233* 19. Antibiotics-30#
			463. Frozen fish fillets (2.6.1.5)	1. Histamine 2. Formaldehyde 3. Aerobic Plate Count 4. Escherichia coli 5. Salmonella 6. Vibrio cholerae (O1 and O139) 7. Melamine 8. Saffrole 9. Polychlorinated biphenyls (Sum of PCB28, PCB52, PCB101, PCB138, PCB153 and

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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				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

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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				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& bonito,Mackerel, Sardine& other clupeiods, Pomfret, Seerfish)(2.6.1.8)	1. Drained weight 2. Histamine 3. Percent of water in the drained liquid

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				4. Disintegrated 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 11. Clostridium botulinum 12. Melamine 13. Saffrole 14. Polychlorinated biphenyls (Sum of PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180) 15. Lead 16. Copper 17. Arsenic 18. Tin 19. Cadmium 20. Mercury 21. 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)

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				23. Antibiotic- 31#
			466. Canned fishery products - Crustacean (Shrimp/Prawn, Crab) (2.6.1.8)	1. Drained weight 2. Percent of water in the drained liquid 3. Disintegrated 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 PCB180) 13. Lead 14. Copper 15. Arsenic

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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				16. Tin 17. Cadmium 18. Mercury 19. Methyl mercury 20. Chromium 21. Antibiotic- 31#
			467. Canned fishery products –Molluscs (Mussel, Squid) (2.6.1.8)	1. Drained weight 2. Percent of water in the drained liquid 3. Disintegrated 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

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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				PCB180) 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. Vibrio cholerae (O1 and O139)

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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				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

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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				8. Vibriochoerae (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 Retortable Pouches (2.6.1.11)	1. Drained mass (percentage disintegrated portions of the fish) 2. Free from

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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				foreign materials such as sand, dirt and insect 3. Free from objectionable odour 4. Free from objectionable flavor 5. Residual air in the pouch 6. Average proportion of fish to curry in retort pouch 7. Percentage of salt 8. Histamine 9. Formaldehyde 10. Tensile strength 11. Bond Strength 12. Heat seal strength 13. Bursting strength 14. Aerobic Plate Count 15. Coagulase positive Staphylococci 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)

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				17. Salmonella 18. Vibrio cholerae (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 26. Copper 27. Arsenic 28. Tin 29. Cadmium 30. Mercury 31. Methyl mercury 32. Chromium 33. Antibiotic- 32#
			471. Sardine Oil (2.6.1.12)	1. Free from foreign matters 2. Free fatty acids as percent oleic acid 3. Moisture

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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				4. Iodine Value 5. Saponification 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 13. Copper 14. Arsenic 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury 19. Chromium
			472. Edible Fish Powder (2.6.1.13)	1. Particle size 2. Protein Efficiency Ratio (PER) 3. Moisture 4. Crude protein content

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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				5. Total available lysine 6. Fat content 7. Ash on dry basis 8. Acid insoluble ash 9. Histamine 10. Aerobic Plate Count 11. Coagulase positive Staphylococci 12. Yeast & mold count 13. Salmonella 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
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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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				24. Chromium
			473. Fish Pickles (2.6.1.14)	<ol style="list-style-type: none"> 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 Staphylococci 12. Yeast & mold count 13. Escherichia coli 14. Salmonella 15. Melamine 16. Total aflatoxin

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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				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

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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				Staphylococci 10. Escherichia coli 11. Salmonella 12. Vibrio cholerae (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

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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				<p>with spoiled pieces</p> <ol style="list-style-type: none"> 4. Discoloration 5. Black spots 6. Broken and damaged pieces 7. Leges, bits of veins etc 8. Foreign matter or filth 9. Formaldehyde 10. Aerobic Plate Count 11. Coagulase positive Staphylococci 12. Escherichia coli 13. Salmonella 14. Vibrio cholerae (O1 and O139) 15. Listeria monocytogenes 16. Melamine 17. Saffrole 18. Polychlorinated biphenyls (Sum of PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180)
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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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				19. Lead 20. Copper 21. Arsenic 22. Tin 23. Cadmium 24. Mercury 25. Methyl mercury 26. Chromium 27. Antibiotics- 31#
			476. Frozen clam meat- Raw Frozen Clam Meat (RFCM), and Cooked Frozen Clam Meat (CFCM) (2.6.1.17)	1. Free from discolouration 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 10. Escherichia coli 11. Salmonella 12. Vibrio cholerae (O1 and O139) 13. Melamine

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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				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#
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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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			477. Live Bivalve Molluscs (2.6.1.18.1)	<ol style="list-style-type: none"> 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) 13. Lead 14. Copper 15. 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)

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				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. Vibrio cholerae (O1 and O139) 10. Melamine 11. Safrrole 12. Polychlorinated biphenyls (Sum of PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180) 13. Paralytic Shellfish Poison (PSP)

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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				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 flavour 4. consistency and condition 5. Objectionable matter 6. Free from colour 7. Free from texturising agent

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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				8. Aerobic Plate Count 9. Coagulase positive Staphylococci 10. Escherichia coli 11. Salmonella 12. Vibrio cholerae (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. Antibiotic-30#
			480. Fish Sauce (2.6.1.20)	1. Free From Turbidity

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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				2. Free from sediments except salt crystals 3. Free from foreign matter 4. Total nitrogen content 5. Amino acid nitrogen content 6. pH 7. Salt 8. Foreign Matter 9. Appearance 10. Taste 11. Odour 12. Aerobic Plate Count 13. Coagulase positive Staphylococci 14. Escherichia coli 15. Salmonella 16. Vibrio cholerae (O1 and O139) 17. Listeria monocytogenes 18. Melamine 19. Total Aflatoxin 20. Aflatoxin B1 21. 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)

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				22. Polychlorinated biphenyls (Sum of PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180) 23. Lead 24. Copper 25. Arsenic 26. Tin 27. Cadmium 28. Mercury 29. Methyl mercury 30. Chromium
			481. Quick Frozen Fish Sticks (fish fingers), Fish Portions and Fish Fillets - Breaded or Battered(2.6.1.21)	1. Histamine 2. Foreign Mater (cooked state) 3. Bones (cooked state) 4. Odour and flavor 5. Flesh abnormalities objectionable textural characteristics 6. Aerobic Plate Count 7. Coagulase

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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				positive Staphylococci 8. Yeast & mold count 9. Escherichia coli 10. Salmonella 11. Vibrio cholerae (O1 and O139) 12. Listeria monocytogenes 13. Melamine 14. Total Aflatoxin 15. Aflatoxin 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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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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			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	1. Added water 2. Solution of water and phosphates 3. Added salt 4. Deep dehydration 5. Foreign matter 6. Odour, flavour, texture and colour 7. Parasite 8. Objectionable matter 9. Formaldehyde 10. Aerobic Plate Count 11. Escherichia coli 12. Salmonella 13. Vibrio cholerae (O1 and O139) 14. Melamine 15. Saffrole 16. Polychlorinated biphenyls (Sum of PCB28, PCB52, PCB101, PCB138, PCB153 and PCB180) 17. Paralytic
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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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				Shellfish Poison (PSP) 18. 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 28. Methyl mercury 29. Chromium 30. Pesticides- 233* 31. 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)

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			483. Pasteurized Fish Sausage (2.6.1.23)	<ol style="list-style-type: none"> 1. Free from off odor 2. Free from any foreign matter 3. No phase separation of added oil or 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. Vibrio cholerae (O1 and O139) 13. Listeria monocytogenes 14. Melamine 15. Total Aflatoxin 16. Aflatoxin B1 17. Saffrole 18. Polychlorinated 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)

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				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)

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			484. Pasteurised Crab Meat (2.6.1.24)	<ol style="list-style-type: none"> 1. Water capacity of container 2. Foreign matter 3. Odour and flavor 4. Texture 5. Discoloration 6. Struvite crystals 7. Shell bits 8. Aerobic Plate Count 9. Coagulase positive Staphylococci 10. Escherichia coli 11. Salmonella 12. Vibrio cholerae (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
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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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				19. Arsenic 20. Tin 21. Cadmium 22. Mercury 23. Methyl mercury 24. Chromium 25. Antibiotics-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)

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			485. Gelatin from Fish Processing Waste (2.6.1.25)	<ol style="list-style-type: none"> 1. pH 2. Moisture 3. Fat 4. Ash 5. Glycine 6. Bloom strength (gel strength) 7. Viscosity 8. Melting and gelling temperature 9. Aerobic Plate Count 10. Coagulase positive Staphylococci 11. Escherichia coli 12. Salmonella 13. Vibrio cholerae (O1 and O139) 14. Listeria monocytogenes 15. Melamine 16. Safrrole 17. Lead 18. Copper 19. Arsenic 20. Tin 21. Cadmium 22. Mercury 23. Methyl mercury 24. 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)

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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)	1. Isomaltulose 2. Ash sulphated (on salt free basis) 3. Ash insoluble (in dilute Hydrochloric acid) 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
			487. Milk toffee (2.7.1)	1. Isomaltulose 2. Ash sulphated (on salt free basis) 3. Ash insoluble (in dilute Hydrochloric acid) 4. Ash insoluble in dilute Hydrochloric acid

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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				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 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,

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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				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) 491. Bubble gum (2.7.3)	1. Isomaltulose 2. Free from dirt 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

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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				(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
			492. Milk chocolate (2.7.4) 493. Milk covering chocolate (2.7.4)	1. Vegetable fat other than cocoa butter 2. Isomaltulose 3. Total Fat 4. Milk fat 5. Cocoa solids (on Moisture-free and fat free basis) 6. Milk Solids (on Moisture- free and Fat- free Basis 7. Acid insoluble ash (on moisture fat and sugar free basis)

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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				8. Free from rancidity or off odour 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
			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) 5. Acid insoluble

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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				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 listed for plain chocolate, the following to be tested- 1. Total cocoa solids

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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				2. Cocoa butter
			497. White chocolate (2.7.4)	1. Vegetable fat other 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 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,

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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				19. Arsenic, 20. Tin, 21. Cadmium, 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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				injuriously 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
			499. Filled chocolate (2.7.4)	Comply with any of the above chocolate and the following additional parameter- 1. Chocolate component of the coating
			500. 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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				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)	1. Total cocoa solids 2. Cocoa butter 3. Fat free cocoa solids 4. Content of edible wholesome substance 5. Vegetable fat other than cocoa butter

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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 2. No artificial sweetener 3. melamine 4. Hydrocyanic acid 5. Lead 6. Copper, 7. Arsenic, 8. Tin,

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				9. Cadmium, 10. Mercury, 11. Methyl mercury
			504. Ice candy (2.7.5)	1. Total sugars 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 10. Lead 11. Copper, 12. Arsenic, 13. Tin, 14. Cadmium, 15. Mercury, 16. Methyl mercury

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

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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				10. Cadmium, 11. Mercury, 12. Methyl mercury
			515. Cocoa powder (2.7.7) 516. Fat reduced cocoa powder (Medium fat) (2.7.7) 517. Highly fat reduced cocoa powder (Low fat) (2.7.7)	1. Free from dirt 2. Free from filth 3. Free from deleterious substance 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 (2.7.8)	1. Free from any added

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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

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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				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
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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)	1. Free from dirt 2. Free from filth 3. Free from iron filings, 4. No added colouring matter. 5. Extraneous matter

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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				6. Moisture 7. Sucrose 8. Melamine 9. Lead, 10. Copper, 11. Arsenic, 12. Tin, 13. Cadmium, 14. Mercury, 15. .Methyl 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, 15. .Methyl mercury 16. Chromium

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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			522. Khandsari sugar (desi) (2.8.1.3) 523. Khandsari sugar (sulphur sugar) (2.8.1.3)	<ol style="list-style-type: none"> 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. 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)	<ol style="list-style-type: none"> 1. Free from dirt, 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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				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. Melamine 7. Lead, 8. Copper, 9. Arsenic, 10. Tin, 11. Cadmium, 12. Mercury, 13. Methyl mercury
			527. isri (2.8.2)	1. Free from dirt, 2. Free from filth 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)	1. Free from substances deleterious to health 2. Total sugars expressed as invert sugar

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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 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
			530. Dextrose (2.8.5.1)	1. Sulphated ash 2. Acidity 3. Glucose 4. Melamine 5. Lead, 6. Copper, 7. Arsenic, 8. Tin, 9. Cadmium, 10. Mercury, 11. Methyl mercury
			531. Golden syrup (2.8.6.1)	1. Free from any 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
			532. Dried glucose syrup (2.8.7)	1. Free from fermentation

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				<ol style="list-style-type: none"> 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 coal tar 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)	<ol style="list-style-type: none"> 1. Purity as $C_7H_4NNaO_3S$, 2. Moisture 3. Acidity and alkalinity 4. Benzoate and salicylate 5. Readily carbonizable

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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				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) (2.8.9)	1. Solubility 2. Aspertame on dried 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 2. Acesulfame-K on dried basis 3. Flouride 4. Loss on drying 5. Melamine 6. Lead,

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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				7. Copper, 8. Arsenic, 9. Tin, 10. Cadmium, 11. Mercury, 12. Methyl mercury
			536. Sucralose (2.8.11)	1. Solubility 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
			537. Calcium saccharin (food grade) (2.8.12)	1. Purity as $C_{14}H_8CaN_2O_6S_2$, 2. Moisture 3. Benzoate and salicylate 4. Readily carbonizable substances 5. Toluene sulfonamides 6. Melamine 7. Lead,

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				8. Copper, 9. Arsenic, 10. Tin, 11. Cadmium, 12. Mercury, 13. Methyl mercury
		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) 545. Multifloral honey (2.8.3.1)	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 of bees, 6. Free from brood, 7. Free from pieces of bees wax 8. Free from grains of sand, 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

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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				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. $\Delta\delta^{13}C$ 28. $\Delta\delta^{13}CFru - Glu$ (The difference in $^{13}C/^{12}C$ ratio between fructose and glucose) 29. $\Delta\delta^{13}C$ Protein – Honey (The difference in $^{13}C/^{12}C$ between honey and its associated protein 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)

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				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) 547. White bees wax (2.8.3.2)	1. Solubility 2. Melting point range, o 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,

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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				18.Mercury, 19.Methyl mercury
			548. Royal jelly type 1 (2.8.3.3)	1. Free from rancidity 2. Moisture content 3. 10-HAD 4. Protein 5. Total sugar 6. Fructose 7. Glucose 8. Sucrose 9. Erllose 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, 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

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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				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
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S.No	Category of food	Sub-category	Specific food articles	Test parameters
9	2.9 SALT, SPICES, CONDIMENTS AND RELATED PRODUCTS	Spices, herbs, condiments & related products	550. Caraway (Siahjira) whole (2.9.1.1)	1. Free from 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

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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				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 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 29. 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)

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				30.Cadmium 31.Mercury 32.Methyl mercury
			551. Caraway Black (Siahjira) Whole (2.9.1.2)	1. Extraneous matter 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

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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			552. Caraway (Siahjira) powder (2.9.1)	1. Free from 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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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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				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 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

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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				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)	1. Free from any foreign odour 2. Free from mustiness 3. Free from rancidity 4. Free from mould

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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				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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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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				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 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 12.Total ash 13.Ash insoluble in dilute HCl 14.Volatile oil content 15.Aerobic Colony Count 16.Yeast and Mold Count 17.Enterobacteriaceae

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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				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 32.Pesticide- 233*
			556. Large Cardamom (Badi Elaichi) whole (2.9.2.4)	1. Free from any 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

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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				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)

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				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 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

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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				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. Large Cardamom (Badi Elaichi) powder (2.9.2.6)	1. Free from any 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

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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				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)

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				31.Methyl mercury 32.Pesticide- 233*
			559. Chillies and Capsicum (Lal Mirchi) whole (2.9.3.1)	1. Free from mould 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

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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				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*
			560. Chillies and Capsicum (Lal Mirchi) powder (2.9.3.2)	1. Free from dirt 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 extraneous colouring

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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				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
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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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				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

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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				matter 17. Coumarin content 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
			562. Cinnamon (Dalchini) powder (2.9.4.2)	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

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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				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
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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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				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

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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				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

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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				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 31. Methyl mercury
			565. Cloves (Laung) whole (2.9.6.1)	1. Free from off flavor 2. Free from mustiness 3. Free from mould

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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				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)

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				25. Aflatoxin B1 26. Lead 27. Copper 28. Arsenic 29. Tin 30. Cadmium 31. Mercury 32. Methyl mercury
			566. Cloves (Laung) powder (2.9.6.2)	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. 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

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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				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
			567. Coriander (Dhania) whole (2.9.7.1)	1. Free from mould 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

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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				10. Moisture 11. Ash insoluble in 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 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 insects

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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				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)

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				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

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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				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 (2.9.8.2)	1. Free from foreign odour or flavor 2. Free from mustiness 3. Free from mould 4. Free from living insects

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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				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
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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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				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. 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

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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				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 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 4. Free from dead

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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				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)

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				26.Arsenic 27.Tin 28.Cadmium 29.Mercury 30.Methyl mercury 31.Pesticides- 233*
			573. Fennel (Saunf) whole (2.9.9.1)	1. Free from foreign odour 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 fragments 8. Free from rodent contamination 9. Free from added colour 10.Free from harmful substances 11.Extraneous matter 12.Defective seeds 13.Moisture 14.Ash insoluble in dilute HCl 15.Total ash 16.Volatile oil content 17.Edible seeds other than fennel

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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				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 (Saunf) powder (2.9.9.2)	1. Free from off flavour 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

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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				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
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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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				31.Methyl mercury
			575. Fenugreek (Methi) Whole (2.9.10.1)	1. Free from off flavour 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 fragments 8. Free from rodent contamination 9. Free from added colour 10. Free from harmful substances 11. Extraneous matter 12. Moisture 13. Ash insoluble in dilute HCl 14. Total ash 15. Cold water soluble extract 16. Edible seeds other than fenugreek 17. Insect damaged matter 18. Aerobic Colony Count 19. Yeast and Mold Count

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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				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
			576. Fenugreek (Methi) powder (2.9.10.2)	1. Free from mould 2. Free from living insects 3. Free from dead insects 4. Free from insect fragments 5. Free from rodent contamination 6. Free from added colour 7. Free from harmful substances 8. Moisture 9. Ash insoluble in

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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				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 (2.9.11.1)	1. Free from musty odour or rancid or bitter taste 2. Free from mould 3. Free from living insects 4. Free from dead

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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				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 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
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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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				25.Aflatoxin B1 26.Lead 27.Copper 28.Arsenic 29.Tin 30.Cadmium 31.Mercury 32.Methyl mercury
			578. Dried Ginger (Sonth, Dried Adrak) Powder (2.9.11.2)	1. Free from musty odour or rancid or bitter taste 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. Moisture 9. Total ash-unbleached 10.Total ash- bleached 11.Calcium as Calcium oxide-unbleached 12.Calcium as Calcium oxide-bleached 13.Volatile oil content 14.Water soluble ash

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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				15. Acid insoluble ash 16. Alcohol soluble extract 17. Cold water soluble 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 29. Copper 30. Arsenic 31. Tin 32. Cadmium 33. Mercury 34. Methyl mercury
			579. Mace (Jaipatri) whole (2.9.12.1)	1. No aril of any other variety of Myristica nalaharica or Fatua (Bombay mace) and Myristica argeneae (Wild mace)

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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				2. Free from foreign odour 3. Free from mustiness 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 colour 10. Extraneous matter 11. Moisture 12. Total ash 13. Ash insoluble in dilute HCl 14. Volatile oil content 15. Insect damaged matter 16. Nutmeg in mace 17. Aerobic Colony Count 18. Yeast and Mold Count 19. Enterobacteriaceae 20. Staphylococcus aureus 21. Salmonella 22. Sulphite Reducing
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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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				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. Mace (Jaipatri) powder (2.9.12.2)	1. Free from foreign 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

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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				13. Crude fibre 14. Non-volatile ether extract 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. Saffrole 26. Lead 27. Copper 28. Arsenic 29. Tin 30. Cadmium 31. Mercury 32. Methyl mercury
			581. Mustard (Rai, Sarson) whole (2.9.13.1)	1. Free from mould 2. Free from living insects 3. Free from dead insects 4. Free from insect fragments

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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				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 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)

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				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 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

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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				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 27.Aflatoxin B1 28.Lead 29.Copper 30.Arsenic 31.Tin 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)

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				34.Methyl mercury 35.Pesticides-233*
			583. Nutmeg (Jaiphal) whole (2.9.14.1)	1. Free from foreign 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. Extraneous matter 10. Mace in nutmeg 11. Moisture 12. Total ash 13. Water insoluble ash 14. Ash insoluble in dilute HCl 15. Volatile oil content 16. Calcium content 17. Aerobic Colony Count 18. Yeast and Mold Count 19. Enterobacteriaceae 20. Staphylococcus aureus

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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				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
			584. Nutmeg (Jaiphal) powder (2.9.14.2)	1. Free from foreign 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

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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				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 33. Methyl mercury
			585. Whole pepper – Black (2.9.15.1) 586. Whole pepper – White (2.9.15.1) 587. Whole pepper – Green (2.9.15.1)	1. Free from foreign odours 2. Free from flavours 3. Free from any other

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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				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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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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				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*
			588. Ground/powdered/crushed pepper – Black (2.9.15.1) 589. Ground/powdered/crushed pepper- white (2.9.15.1)	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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				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

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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				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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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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			591. Saffron (Kesar) (2.9.17.1)	<ol style="list-style-type: none"> 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 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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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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				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
			592. Saffron (Kesar) powder (2.9.17.2)	1. Free from mustiness 2. Free from foreign

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				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. Moisture and volatile matter 10.Total ash 11.Acid insoluble ash 12.Solubility in cold water 13.Bitterness expressed as direct reading of absorbance of picrocrocine at about 257 nm 14.Safranal expressed as direct reading of absorbance of 330 nm 15.Colouring strength expressed as direct reading of absorbance of 440 nm
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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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				16.Total Nitrogen 17.Crude Fibre 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
			593. Turmeric (Haldi) whole (2.9.18.1)	1. Free from other foreign flavour 2. Free from mustiness 3. Free from mould 4. Free from living insects 5. Free from dead insects 6. Free from insect

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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				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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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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				27.Copper 28.Arsenic 29.Tin 30.Cadmium 31.Mercury 32.Methyl mercury 33.Pesticides- 233*
			594. Turmeric (Haldi) powder (2.9.18.2)	1. Free from other 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

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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				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

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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				colouring matter 6. Moisture 7. Volatile oil 8. Non-volatile ether extract 9. Edible common salt 10. Ash insoluble in dil. HCl 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 growth

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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				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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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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			597. Mixed masala powder (A) (2.9.20.2) 598. Mixed masala powder (B) (2.9.20.2) 599. Mixed masala powder (C) (2.9.20.2)	1. Free from mould growth 2. Free from insect infestation 3. Free from extraneous matter 4. Spice Content 5. Moisture 6. Volatile oil 7. Acid Insoluble Ash 8. Aerobic Colony Count 9. Yeast and Mold Count 10. Enterobacteriaceae 11. Staphylococcus aureus 12. Salmonella 13. Sulphite Reducing Clostridia 14. Bacillus cereus 15. Melamine 16. Total Aflatoxin 17. Aflatoxin B1 18. Lead 19. Copper 20. Arsenic 21. Tin 22. Cadmium 23. Mercury 24. 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)

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			600. Aniseed (Saunf) whole (2.9.21.1)	1. Free from mustiness 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 16. Foreign edible seeds 17. Aerobic Colony Count 18. Yeast and Mold Count 19. 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)

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				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
			601. Ajowan (Bishops seed) (2.9.22.1)	1. Free from mustiness 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 any other harmful substances 9. Extraneous matter 10.Shrivelled,

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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				immature, damaged / insect damaged / broken fruit 11.Moisture 12.Volatile oil content 13.Aerobic Colony 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
			602. Dried Mango Slices (2.9.23.1)	1. Free from fungus 2. Free from moulds 3. Free from insect infestation 4. Free from rodent contamination

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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				5. Free from added colouring 6. Free from added flavouring matter 7. Free from deleterious substances injurious to health 8. Edible common salt 9. Extraneous matter 10. Extraneous matter-inorganic matter 11. Moisture 12. Damaged slices 13. Seed coatings 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
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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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				27.Tin 28.Cadmium 29.Mercury 30.Methyl mercury
			603. Dried Mango Powder (Amchur) (2.9.24.1)	1. Free from musty odour 2. Free from objectionable flavor 3. Free from mould 4. Free from fungus 5. Free from insect infestation 6. Free from extraneous matter 7. Free from rodent contamination 8. Free from added colouring matter 9. Free from added flavouring matter 10. Free from deleterious substances injurious to health 11. Edible common salt 12. Moisture 13. Total ash 14. Ash insoluble in dilute HCl 15. Crude fibre 16. Acidity as anhydrous tartaric acid

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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				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 (Dehydrated) 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

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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				fragments 9. Free from rodent contamination 10. Free from fungal infection 11. Free from added colouring matter 12. Free from any other harmful substances 13. Free from stalks, peels, stems, 14. Free from extraneous matter 15. Extraneous matter 16. Moisture 17. Total ash 18. Ash insoluble in dil HCl 19. Cold water soluble extract 20. Volatile organic sulphur compound 21. Peroxidase test 22. Aerobic Colony Count 23. Yeast and Mold Count 24. Enterobacteriaceae 25. Staphylococcus aureus 26. Salmonella 27. Sulphite Reducing
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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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				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 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 any other harmful substances 9. Extraneous matter 10. Moisture 11. Aerobic Colony Count 12. Yeast and Mold Count

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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				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
			606. Dehydrated Onion (Sukha Pyaj) (2.9.28.1)	1. Free from stalks, peals, stems 2. Free from extraneous matters 3. Free from scorched particles 4. Free from discolouration or enzymatic reaction 5. Free from foreign and off flavor 6. Free from mustiness 7. Free from fermentation 8. Free from rancid

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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				flavour 9. Free from mould 10. Free from living insects 11. Free from dead insects 12. Free from insect fragments 13. Free from rodent contamination 14. Free from added colouring matter 15. Free from any other harmful substances 16. Extraneous matter 17. Moisture 18. Total ash 19. Ash insoluble in dil HCl 20. Peroxidase 21. Aerobic Colony Count 22. Yeast and Mold Count 23. Enterobacteriaceae 24. Staphylococcus aureus 25. Salmonella 26. Sulphite Reducing Clostridia 27. Bacillus cereus 28. 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)

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				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) 608. Asafetida- Hingra (2.9.29)	1. Free from colophony resin, 2. Free from galbanum resin, 3. Free from ammoniacum 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

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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				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 (2.9.29)	1. Free from colophony resin, 2. Free from galbanum resin, 3. Free from ammoniacum 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 9. Alcoholic extract 10. Aerobic Colony Count 11. Yeast and Mold Count 12. Enterobacteriaceae

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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				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
			610. Seasoning (2.9.31)	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 Clostridia 9. Bacillus cereus 10. Melamine 11. Total Aflatoxin

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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				12.Aflatoxin B1 13.Lead 14.Copper 15.Arsenic 16.Tin 17.Cadmium 18.Mercury 19.Methyl mercury
			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- Laung (Clove) (2.9.32) 621. Spice Oleoresins- Dhania (Coriander) (2.9.32) 622. Spice Oleoresins- Safed Zeera (Cumin) (2.9.32) 623. Spice Oleoresins- Shatpushp, Sowa (Dillseed) (2.9.32) 624. Spice Oleoresins- Saunf (Fennel) (2.9.32) 625. Spice Oleoresins- Adrak (Ginger) (2.9.32) 626. Spice Oleoresins- Habbulgar (Laurel Leaf / Bay Leaf)(2.9.32) 627. Spice Oleoresins- Jaipatri (Mace) (2.9.32) 628. Spice Oleoresins- Marjoram Sweet (2.9.32)	1. Acetone 2. Ethyl acetate 3. n-Hexane 4. Isopropyl alcohol 5. Methyl alcohol 6. Carbon dioxide 7. Water 8. Diethyl ether 9. Ethyl alcohol 10. Butan-1-ol (Butyl alcohol) 11. Butan-2-ol 12. Propan-1-ol (Propyl alcohol) 13. Methyl tert-butyl ether 14. Active component 15. Volatile oil content 16. Aerobic Colony Count 17. Yeast and Mold Count 18. Enterobacteriaceae 19. Staphylococcus

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			629. Spice Oleoresins- Jaiphal (Nutmeg) (2.9.32) 630. Spice Oleoresins- Marua-Jangli/ Marubak (Oregano) (2.9.32) 631. Spice Oleoresins- Paprika (2.9.32) 632. Spice Oleoresins- Parsley Leaf (2.9.32) 633. Spice Oleoresins- Parsley Seed(2.9.32) 634. Spice Oleoresins- Rosemary (2.9.32) 635. Spice Oleoresins- Chakra Phool (Star Anise) (2.9.32) 636. Spice Oleoresins- Thyme (2.9.32) 637. Spice Oleoresins- Kalimirch (Black Pepper)/ Safedmirch (White Pepper) (2.9.32) 638. Spice Oleoresins- Haldi (Turmeric) (2.9.32)	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
			639. Tejpat (2.9.33)	1. Free from musty 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

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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				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 insects 2. Free from dead

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				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 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)

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				27.Mercury 28.Methyl mercury
			641. Dried Oregano Whole (2.9.35.1)	1. Free from yellow or brown leaf 2. Free from dust and fine particles 3. Free from mustiness 4. Free from other foreign flavours 5. Free from living insects 6. Free from dead insects 7. Free from moulds 8. Free from insect fragments 9. Free from rodent contamination 10. Moisture content 11. Extraneous vegetable matter 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

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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				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

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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				Count 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
			643. Pimento or Allspice Whole (2.9.36.1)	1. Free from foreign taste or odour 2. Free from rancidity 3. Free from mustiness 4. Free from living insects 5. Free from dead insects 6. Free from moulds 7. Free from insect fragments 8. Free from rodent contamination 9. Moisture content

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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				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
			644. Pimento or Allspice Powder (2.9.36.2)	1. Free from foreign taste or odour 2. Free from rancidity 3. Free from mustiness 4. Free from living

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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				insects 5. Free from dead insects 6. Free from moulds 7. Free from insect fragments 8. Free from rodent contamination 9. Moisture content 10. Acid-insoluble ash 11. Volatile oil content 12. Non-volatile ether extract 13. Crude fiber 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
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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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				28. Cadmium 29. Mercury 30. Methyl mercury
			645. Dried Laurel or Dried Bay Leaf Whole (2.9.37.1)	1. Free from any extraneous odour 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. Acid-insoluble ash 12. Volatile oil content 13. Aerobic Colony Count 14. Yeast and Mold Count 15. Enterobacteriaceae 16. Staphylococcus aureus 17. Salmonella 18. Sulphite Reducing Clostridia 19. Bacillus cereus

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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				20. Melamine 21. Total Aflatoxin 22. Aflatoxin B1 23. Lead 24. Copper 25. Arsenic 26. Tin 27. Cadmium 28. Mercury 29. Methyl mercury
			646. Dried Laurel or Dried Bay Leaf Powder (2.9.37.2)	1. Free from any extraneous odour 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. Acid-insoluble ash 10. Volatile oil content 11. Crude fibre 12. Aerobic Colony Count 13. Yeast and Mold Count 14. Enterobacteriaceae 15. Staphylococcus

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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				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 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

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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				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 foreign taste or odour 2. Free from mustiness 3. Free from rancidity 4. Free from living insects 5. Free from dead insects

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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				6. Free from moulds 7. Free from insect fragments 8. Free from rodent contamination 9. Moisture content 10. Extraneous vegetable matter 11. Foreign Matter 12. Brown leaves 13. Total ash 14. Acid-insoluble ash 15. 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 24. Total Aflatoxin 25. Aflatoxin B1 26. Lead 27. Copper 28. Arsenic 29. Tin 30. Cadmium
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				31. Mercury 32. Methyl mercury
			649. Dried thyme (whole/intact, crushed/rubbed, ground) (2.9.40)	1. Free from any foreign flavour or odour 2. Free from mustiness 3. Free from living insects 4. Moisture content 5. Extraneous vegetable matter 6. Foreign Matter 7. Insect damaged leaves/ flowers 8. Dead insects, Insect fragments and rodent contaminant 9. Animal excreta 10. Stalk exceeding 10 mm in length or 2 mm in diameter 11. Total ash 12. Acid-insoluble ash 13. Volatile oil content 14. Uric acid 15. Aerobic Colony Count 16. Yeast and Mold Count 17. Enterobacteriaceae 18. Staphylococcus

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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				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 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

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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				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 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

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				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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				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 16. Methyl mercury
			653. Potassium iodate (2.9.30.4)	1. Free from impurities 2. Potassium Iodate 3. Solubility 4. Iodine 5. Sulphate

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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				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
			654. Fortified salt- Iodized salt	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. Iodine content 10. Melamine 11. Lead

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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				12. Copper 13. Arsenic 14. Tin 15. Cadmium 16. Mercury 17. Methyl mercury
			655. Fortified salt- Iron Fortified Iodized Salt (double fortified salt) (2.9.30.5)	1. Free from contamination with clay 2. Free from other extraneous adulterants 3. Free from impurities 4. Sodium chloride content 5. Moisture 6. Water insoluble matter 7. Matter insoluble in dilute HCl 8. Matter soluble in water other than NaCl 9. Phosphorous as P ₂ O ₅ 10. Sulphate as (SO ₄) 11. Magnesium as (Mg) water soluble 12. Iron 13. Iodine 14. Melamine 15. Lead

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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				16.Copper 17.Arsenic 18.Tin 19.Cadmium 20.Mercury 21.Methyl mercury
			656. Salt Substitutes (2.9.30.6)	1. Test for phosphorus 2. Test for NH_4^+ 3. Test for magnesium 4. Choline content 5. Colloidal silica or calcium silicate 6. sodium content 7. Melamine 8. Lead 9. Copper 10.Arsenic 11.Tin 12.Cadmium 13.Mercury 14.Methyl mercury
10	2.10 BEVERAGES, (Other than Dairy and Fruits & Vegetables based)	Tea, coffee, chicory	657. Tea (2.10.1.1)	1. Free from any off odour 2. Free from taint 3. Free from mustiness 4. Free from living insects 5. Free from moulds 6. Free from dead insects 7. Free from insect fragments

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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				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 on tea dried to constant weight at 100°C 2. Total ash soluble in boiling distilled water

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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				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 ⁰ 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. 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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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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			660. Instant Tea in Solid Form (2.10.1.4)	1. Free from taint 2. Free from 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) 662. Ground coffee (2.10.2.1.2)	1. Moisture 2. Total Ash 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

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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				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*
			657. Coffee (green raw or unroasted) (2.10.2.1.3)	1. Free from any 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

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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				9. Arsenic 10. Tin 11. Cadmium 12. Mercury 13. Methyl mercury 14. Pesticides- 233*
			658. Decaffeinated coffee (2.10.2.1A) 659. Roasted decaffeinated coffee 660. Ground decaffeinated coffee	1. Free from any 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. 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

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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				19. Mercury 20. Methyl mercury
			661. Soluble Coffee Powder (2.10.2.2)	1. Free from impurities 2. Free from chicory or any other added substances 3. Moisture 4. Total ash 5. Caffeined content 6. Solubility in boiling water 7. Solubility in cold water 8. Melamine 9. Lead 10. Copper 11. Arsenic 12. Tin 13. Cadmium 14. Mercury 15. Methyl mercury 16. Pesticides- 233*
			662. Decaffeinated soluble coffee powder (2.10.2.2.A)	1. Free from impurities 2. Free from chicory or any other added substances 3. Moisture 4. Total ash 5. Caffeined content 6. Solubility in boiling

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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				water 7. Solubility in cold water 8. Melamine 9. Lead 10. Copper 11. Arsenic 12. Tin 13. Cadmium 14. Mercury 15. Methyl mercury
			663. Chicory (2.10.3.1)	1. Free from dirt 2. Free from extraneous matter 3. Free from artificial colouring 4. Free from flavouring agents 5. Total ash 6. Acid insoluble ash in diluted HCl 7. Aqueous extracts 8. Melamine 9. Lead 10. Copper 11. Arsenic 12. Tin 13. Cadmium 14. Mercury 15. Methyl mercury
			664. Coffee - Chicory Mixture (2.10.4.1)	1. Free from rancid or obnoxious flavor

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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 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

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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				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 mixture (2.10.4.3)	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. 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 (2.10.4.4)	1. Free from rancid or obnoxious flavor 2. Free from any

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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				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 $16 \pm 2^{\circ} \text{C}$ 11. Melamine 12. Lead 13. Copper 14. Arsenic 15. Tin 16. Cadmium 17. Mercury 18. Methyl mercury
		Beverages- alcoholic	Non-	668. Carbonated Water (2.10.6.1) In addition to mineral water/ PDW parameters: 1. 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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				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) 670. Caffeinated Beverage- Non carbonated (2.10.6.2)	In addition to mineral water/ PDW 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*
			671. Non-carbonated Water Based Beverages (Non-Alcoholic) (2.10.6.3)	In addition to mineral water/ PDW parameters: 1. No psychotropic substance 2. Caffetin content 3. Total plate count 4. Coliform count 5. Yeast and mould count 6. Pathogen 7. Melamine 8. Saffrole 9. Lead 10. Copper 11. Arsenic 12. Tin 13. Cadmium 14. Mercury 15. Methyl mercury 16. Chromium 17. Nickel 18. Selenium 19. Antimony 20. Pesticides- 234*

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		Water	672. Natural mineral water (2.10.7.1) 673. Naturally Carbonated Natural Mineral Water (2.10.7.1) 674. Non-Carbonated Natural Mineral Water (2.10.7.1) 675. Decarbonated Natural Mineral Water (2.10.7.1) 676. Natural Mineral Water Fortified with Carbon Dioxide from the Source (2.10.7.1) 677. Carbonated Natural Mineral Water (2.10.7.1) 678. Natural Spring Water (2.10.7.1)	1. Colour, hazen unit/true colour unit 2. Odour 3. Taste 4. Turbidity 5. Total Dissolved Solids 6. pH 7. Nitrates (as NO ₃) 8. Nitrites (as NO ₂) 9. Sulphide (as H ₂ S) 10. Mineral oil 11. Phenolic compounds (as C ₆ H ₅ OH) 12. Surface active agents 13. Manganese (as Mn) 14. Chlorides (as Cl) 15. Sulphate (as SO ₄) 16. Magnesium (as Mg) 17. Calcium (as Ca) 18. Sodium (as Na) 19. Alkalinity (as HCO ₃) 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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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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				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)
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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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				49. Barium (as Ba) 50. Borate (as B) 51. Silver (as Ag) 52. Pesticides- 234*
			679. 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 NO ₃) 12. Nitrites (as NO ₂) 13. Aluminium (as Al) 14. Chloride (as Cl) 15. Sulphate (as SO ₄) 16. Alkalinity (as HCO ₃) 17. Calcium (as Ca)

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				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 H ₂ S) 24.Bromates (as BrO ₃) 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
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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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				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

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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				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 Cl ₂) 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 NO ₃) 23. Phenolic compounds (as C ₆ H ₅ OH) 24. Selenium (as Se) 25. Silver (as Ag) 26. Sulphate (as SO ₄) 27. Sulphide (as H ₂ S) 28. Total alkalinity as calcium carbonate 29. Total hardness (as CaCO ₃) 30. Zinc (as Zn) 31. Alpha emitters
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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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				32. Beta emitters 33. E. coli or thermotolerant coliform bacteria 34. Total coliform bacteria 35. Melamine 36. Trihalomethanes- Bromoform 37. Trihalomethanes- Dibromochloromethane 38. Trihalomethanes- Bromodichloromethane 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)
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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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				49.Total chromium (as Cr) 50.Methyl mercury 51.Tin 52.Pesticides-18*
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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

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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				6. Total ash 7. Acid insoluble ash 8. Melamine 9. Lead 10. Copper 11. Arsenic 12. Tin 13. Cadmium 14. Mercury 15. Methyl Mercury
			683. Gelatin (2.11.3)	1. Colorless or pale yellowish and translucent 2. Moisture 3. Total ash 4. Sulfur dioxide 5. Nitrogen 6. Melamine 7. Lead 8. Copper 9. Arsenic 10. Tin 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

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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				3. Weight of silver foil 4. Silver content 5. Absence of material from animal origin 6. Melamine 7. Lead 8. Copper 9. Arsenic 10. Tin 11. Cadmium 12. 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 10. Copper 11. Arsenic 12. Tin

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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				13. Cadmium 14. Mercury 15. Methyl Mercury
			686. Carob powder (2.11.7)	1. Total ash 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 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 (2.11.9 (a)) 689. Special dietary food with very low sodium content (2.11.9 (b))	1. Sodium content 2. Melamine 3. Lead 4. Copper 5. Arsenic 6. Tin 7. Cadmium

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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				8. Mercury 9. 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))	1. Moisture 2. Protein 3. Fat 4. Ash 5. Total THC 6. Cannabidiol 7. Melamine 8. Total Aflatoxin 9. Aflatoxin B1 10. Lead 11. Copper 12. Arsenic 13. Tin 14. Cadmium 15. Mercury 16. Methyl Mercury 17. Pesticides-233*

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			692. Oil extracted from hemp seeds (2.16 (ii))	<ol style="list-style-type: none"> 1. Free fatty acid (expressed as Oleic Acid) 2. Peroxide value 3. Total THC 4. Cannabidiol 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*
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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 productsv(2.16 (v))	1. Total THC 2. Cannabidiol 3. Melamine 4. Total Aflatoxin 5. Aflatoxin B1 6. Lead 7. Copper 8. Arsenic 9. Tin 10. Cadmium 11. Mercury 12. Methyl Mercury 13. 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) 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) 703. Caramel (3.2.1.7) 704. Annatto (3.2.1.8) 705. Riboflavin (3.2.1.9)	Quality and safety testing as per FSSR

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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			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 715. Steviol Glycoside (3.2.2.1)	Quality and safety testing as per FSSR
			Baker's Yeast 716. Baker's Yeast (Compressed) (3.2.3)	1. Free from slime or mould 2. Free from any sign of deterioration or decomposition 3. Free from extraneous materials 4. Starch 5. Moisture 6. Dispersibility in water 7. Fermenting power 8. Sough raising capacity 9. Total bacterial count 10.E.coli 11.Coliform count

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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				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 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

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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				17.Copper 18.Arsenic 19.Tin 20.Cadmium 21.Mercury 22.Methyl Mercury
			718. Lactic Acid (Food Grade) (INS 270) (3.2.4) 719. Ascorbic Acid (Food Grade) (INS 300) (3.2.5) 720. Calcium Propionate (Food Grade) (INS 282) (3.2.6) 721. Sodium Metabisulphite (Food Grade) (INS 223) (3.2.7) 722. Potassium Metabisulphite (Food Grade) (INS 224) (3.2.8)	Quality and safety testing as per FSSR
			Preservatives 723. Sodium benzoate (3.2.9.1) 724. Benzoic acid (3.2.9.2) 725. Potassium nitrate (3.2.9.3) 726. Sorbic acid (3.2.9.4) 727. Potassium nitrite (3.2.9.5) 728. Sodium propionate (3.2.9.6) 729. Sulphur dioxide (3.2.9.7)	Quality and safety testing as per FSSR
			Acidity regulator 730. Ammonium hydrogen carbonate (3.2.10.1) 731. Trisodium citrate (3.2.10.2) 732. Fumaric acid (3.2.10.3) 733. L (+) - Tartaric acid (3.2.10.4) 734. Dicalcium phosphate (3.2.10.5) 735. Phosphoric Acid (3.2.10.6) 736. Citric Acid (3.2.10.7) 737. Malic acid (3.2.10.8) 738. Sodium Hydroxide (3.2.10.9)	Quality and safety testing as per FSSR

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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			Gelling agent or Thickener or stabilizer 739. Sodium alginate (3.2.11.1) 740. Sodium Carboxymethyl Cellulose (3.2.11.2) 741. Sodium Carboxymethyl Cellulose, enzyme hydrolysed (3.2.11.3) 742. Agar (3.2.11.4) 743. Gum Arabic or Acacia Gum (3.2.11.5) 744. Tragacanth gum (3.2.11.6) 745. Gum Ghatti (3.2.11.7) 746. Calcium Alginate (3.2.11.8) 747. 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)	Quality and safety testing as per FSSR
			Antioxidants 755. Butylated hydroxyanisole (3.2.12.1) 756. Dodecyl gallate (3.2.12.2) 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)	Quality and safety testing as per FSSR
			761. Flavour enhancers - Monosodium L-glutamate (3.2.13.1)	Quality and safety testing as per FSSR
			Glazing Agent 762. Mineral Oil (low viscosity) (3.2.14.1) 763. Mineral Oil (High viscosity) (3.2.14.2)	Quality and safety testing as per FSSR

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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			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
			766. Flavouring agents and related substances (3.3.1) 767. Lactulose syrup (3.3.2) 768. Oligofructose (3.3.3) 769. Trehalose (3.3.4) 770. Phyto or Plant Stanol (3.3.5) 771. Phyto or Plant Sterol (3.3.6)	Quality and safety testing as per FSSR
			772. Infant formula	1. Docosaheanoic 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. Precooked and / or gelatinised starches 8. Fructo-oligosaccharides 9. Galacto-oligosaccharides 10. Ratio of FOS and GOS 11. Energy
14	Foods for infant nutrition			

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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				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. Ash Insoluble 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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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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				39. Calcium 40. Phosphorous 41. Calcium: Phosphorus ratio 42. Magnesium 43. Iron 44. Iodine 45. Copper 46. Zinc 47. Manganese 48. Selenium 49. Lauric acid and myristic acids 50. trans fatty acids 51. Erucic acid 52. Phospholipids 53. Carotenes 54. Amino acids (L forms) 55. Non-protein nitrogen 56. Nucleotides 57. L-carnitine 58. Lactalbumin 59. Lactoferrin 60. Lysozyme 61. Glucosamine 62. Inositol 63. Citric acid 64. Cholesterol 65. Fucose 66. Lipid phosphorous
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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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				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. Docosaheaxaenoic Acid 2. Arachidonic acid 3. Ratio of DHA and

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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				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 10. Energy 11. Moisture 12. Total Protein 13. Milk fat 14. Carbohydrates 15. Total ash 16. Ash Insoluble in dilute hydrochloric acid 17. Vitamin A 18. Vitamin D 19. Vitamin K 20. Vitamin C 21. Thiamine 22. Riboflavin 23. Niacin equivalent 24. Pyridoxine 25. Dietary Folate 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)

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				26. Pantothenic acid 27. Vitamin B12 28. Biotin 29. Choline 30. Sodium 31. Potassium 32. Chloride 33. Calcium 34. Phosphorous 35. Calcium: Phosphorus ratio 36. Magnesium 37. Iron 38. Iodine 39. Copper 40. Zinc 41. Manganese 42. Selenium 43. Lauric acid and myristic acids 44. trans fatty acids 45. Erucic acid 46. Phospholipids 47. Aerobic Plate Count 48. Staphylococcus aureus (Coagulase positive) 49. Yeast and Mold Count 50. Salmonella sp. 51. 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)

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				52. Bacillus cereus 53. Sulphite Reducing Clostridia 54. Enterobactersakazak ii (Cronobacter sp.) 55. Melamine 56. Aflatoxin M1 57. Lead 58. Copper 59. Arsenic 60. Tin 61. Cadmium 62. Mercury 63. Methyl Mercury 64. Pesticides-233*
			774. Milk cereal based complementary Food	1. Docosaheaxaenoic 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 8. Total Protein 9. Milk protein 10. Total fat

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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				11. Milk fat 12. 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 30. Biotin 31. Calcium 32. Phosphorous 33. Chloride 34. Magnesium 35. Sodium
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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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				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
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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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				58. Copper 59. Arsenic 60. Tin 61. Cadmium 62. Mercury 63. Methyl Mercury
			775. Processed cereal 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 8. Total Protein 9. Total fat 10. Total Carbohydrates 11. Total ash 12. Ash Insoluble in dilute hydrochloric acid 13. Crude fibre 14. Vitamin A

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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				15. 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 30. 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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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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				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
			776. Mono grain based complementary food	1. Docosaheaxaenoic 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

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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				8. Total Protein 9. Total fat 10. Total Carbohydrates 11. Total ash 12. Ash Insoluble in dilute hydrochloric acid 13. Crude fibre 14. Vitamin A 15. 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 30. Selenium 31. Protein efficiency ratio (PER)
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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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				32. Aerobic Plate Count 33. Coliform Count 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 Acid 2. Arachidonic acid 3. Ratio of DHA and ARA 4. Sum of Sucrose and/or fructose

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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				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 18. Vitamin D 19. Vitamin E 20. Vitamin K 21. Vitamin C 22. Thiamine 23. Riboflavin 24. Niacin equivalent 25. Pyridoxine 26. Dietary Folate 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)

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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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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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				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 74. Lead 75. Copper 76. Arsenic 77. 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)

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				78. Cadmium 79. Mercury 80. Methyl Mercury 81. Pesticides-233*
			778. Food for Infants based on traditional food ingredients	1. Docosaheaxaenoic 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. 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

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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				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	1. Docosahexaenoic Acid 2. Eicosapentaenoic acid 3. Arachidonic acid 4. Sum of Sucrose and/or fructose 5. Lumps and coarse particles 6. Rancid taste and musty odour 7. Fluids 8. Energy 9. Total protein

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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				10. Total fat 11. Linoleic acid 12. α -Linolenic acid 13. Carbohydrate 14. Sodium 15. Potassium 16. Chloride 17. Calcium 18. Phosphate 19. Magnesium 20. Iron 21. Zinc 22. Copper 23. Selenium 24. Manganese 25. Iodine 26. Chromium 27. Molybdenum 28. Thiamin 29. Riboflavin 30. Niacin 31. Pantothenic acid 32. Pyridoxine 33. Cobalamin 34. Folic acid 35. L-Ascorbic acid 36. Biotin 37. Vitamin A
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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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				38. Vitamin D 39. Vitamin E 40. Vitamin K 41. Choline 42. Inositol 43. Aerobic Plate Count 44. Coliform Count 45. Staphylococcus aureus (Coagulase positive) 46. Yeast and Mold Count 47. Escherichia coli 48. Salmonella sp. 49. Listeria monocytogenes 50. Bacillus cereus 51. Sulphite Reducing Clostridia 52. Melamine 53. Lead 54. Copper 55. Arsenic 56. Tin 57. Cadmium 58. Mercury 59. 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)

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			780. Lactose free infant milk substitutes- 0 to 6 months	<p>In addition to 69 parameters of Infant Formula-</p> <ol style="list-style-type: none"> 1. Lactose 2. Aerobic Plate Count 3. Coliform Count 4. Staphylococcus aureus (Coagulase positive) 5. Yeast and Mold Count 6. Escherichia coli 7. Salmonella sp. 8. Listeria monocytogenes 9. Bacillus cereus 10. Sulphite Reducing Clostridia 11. Melamine 12. Total Aflatoxin 13. Aflatoxin B1 14. Lead 15. Copper 16. Arsenic 17. Tin 18. Cadmium 19. Mercury 20. 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)

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			781. Lactose free infant milk substitutes- 6 to 24 months	<p>In addition to 62 parameters of Follow up Formula-</p> <ol style="list-style-type: none"> 1. Lactose 2. Aerobic Plate Count 3. Coliform Count 4. Staphylococcus aureus (Coagulase positive) 5. Yeast and Mold Count 6. Escherichia coli 7. Salmonella sp. 8. Listeria monocytogenes 9. Bacillus cereus 10. Sulphite Reducing Clostridia 11. Melamine 12. Total Aflatoxin 13. Aflatoxin B1 14. Lead 15. Copper 16. Arsenic 17. Tin 18. Cadmium 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)

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				20. Methyl Mercury
			782. Hypoallergenic infant milk substitutes-0 to 6 months	<p>In addition to 68 parameters of Infant Formula-</p> <ol style="list-style-type: none"> 1. Lactose 2. Aerobic Plate Count 3. Coliform Count 4. Staphylococcus aureus (Coagulase positive) 5. Yeast and Mold Count 6. Escherichia coli 7. Salmonella sp. 8. Listeria monocytogenes 9. Bacillus cereus 10. Sulphite Reducing Clostridia 11. Melamine 12. Total Aflatoxin 13. Aflatoxin B1 14. Lead 15. Copper 16. Arsenic 17. Tin 18. Cadmium 19. Mercury

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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				20. Methyl Mercury
			783. Hypoallergenic infant milk substitutes- 6 to 24 months	<p>In addition to 60 parameters of Infant Formula-</p> <ol style="list-style-type: none"> 1. Lactose 2. Aerobic Plate Count 3. Coliform Count 4. Staphylococcus aureus (Coagulase positive) 5. Yeast and Mold Count 6. Escherichia coli 7. Salmonella sp. 8. Listeria monocytogenes 9. Bacillus cereus 10. Sulphite Reducing Clostridia 11. Melamine 12. Total Aflatoxin 13. Aflatoxin B1 14. Lead 15. Copper 16. Arsenic 17. Tin 18. Cadmium

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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				19. Mercury 20. Methyl Mercury
			784. Foods for Infants with Inborn Errors of Metabolism (IEM)	1. Fat 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

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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				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 Beverages		785. Brandy or Grape brandy 786. Blended brandy	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 9. Melamine 10. Agaric acid 11. Hydrocyanic acid

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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				12. Hypericine 13. Saffrole 14. Lead 15. Copper 16. Arsenic 17. Cadmium 18. Mercury 19. Tin 20. Methyl mercury
			787. Indian 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
			788. Country liquor or Plain country liquor 789. Blended country liquor	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

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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				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 791. Feni or fenny - Coconut Fenny	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 9. Melamine 10. Agaric acid 11. Hydrocyanic acid

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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				12. Hypericine 13. Saffrole 14. Lead 15. Copper 16. Arsenic 17. Cadmium 18. Tin 19. Methyl mercury
			792. Gin 793. Flavoured or premix gin	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 9. Melamine 10. Agaric acid 11. Hydrocyanic acid 12. Hypericine 13. Saffrole 14. Lead 15. Copper 16. Arsenic 17. Cadmium 18. Mercury

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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				19. Tin 20. Methyl mercury
			794. Rum 795. White rum 796. Flavoured/ Premixed rum	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 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
			797. Vodka 798. Flavoured or premix vodka	1. Ethyl Alcohol Content At 20°C 2. Residue On Evaporation

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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				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
			799. Liqueur or cordial or aperitif	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

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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				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
			800. Whisky 801. Single malt or Single grain whisky 802. Blended malt whisky or blended grain whisky 803. Flavoured or premix whiskey	1. 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 9. Melamine 10. Agaric acid

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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				11. Hydrocyanic acid 12. Hypericine 13. Saffrole 14. Lead 15. Copper 16. Arsenic 17. Cadmium 18. Mercury 19. Tin 20. Methyl 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 9. Melamine 10. Agaric acid 11. Hydrocyanic acid 12. Hypericine 13. Saffrole 14. Lead 15. Copper 16. Arsenic

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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				17. Cadmium 18. Tin 19. Methyl mercury
			805. Table wine - Red wine (Dry wine, Medium dry wine, Mediumsweet wine. Sweet wine) 806. Table wine - White wine (Dry wine, Medium dry wine, Mediumsweet wine. Sweet wine) 807. Semi sparkling or Crackling wine 808. Sparkling wine 809. Sparkling wine - Brut 810. Sparkling wine - Extra dry 811. Sparkling wine - Dry 812. Sparkling wine - Semi dry 813. Sparkling wine - Sweet 814. Carbonated wine 815. Fortified wine - Sherry 816. Fortified wine -Aromatized wine 817. Fruit wine (other than grape wine) 818. Cider 819. Perry 820. Palm wine/Toddy 821. Bamboo wine 822. Wine based beverage	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 11. Agaric acid 12. Hydrocyanic acid 13. Hypericine 14. Saffrole 15. Ochratoxin A 16. Lead 17. Copper 18. Arsenic 19. Cadmium 20. Tin 21. Methyl mercury 22. Mercury

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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			823. Beer - Regular or Mild 824. Beer - Strong 825. Alcohol free beer 826. Lager 827. Ale - Wheat beer 828. Ale - Stout and porter	1. Ethyl alcohol 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. Brewer's yeast 9. Melamine 10. Agaric acid 11. Hydrocyanic acid 12. Hypericine 13. Saffrole 14. Lead 15. Copper 16. Arsenic 17. Cadmium 18. Iron 19. Tin 20. Methyl mercury 21. Mercury
			829. Draught beer - Regular 830. Draught beer - Strong	1. Ethyl alcohol content at 20° C 2. pH 3. Carbon dioxide 4. Methyl alcohol 5. Total plate count 6. Coliform count 7. Wild Yeast and moulds

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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				8. Melamine 9. Agaric acid 10. Hydrocyanic acid 11. 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 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

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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				18. Tin 19. Methyl mercury 20. Mercury
			832. Low Alcoholic Beverages other than wine and beer 833. Flavoured or premix low alcoholic beverages	1. Ethyl alcohol content at 20 degree C 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. Caffrole 12. Lead 13. Copper 14. Arsenic 15. Cadmium 16. Iron 17. Zinc 18.

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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				ethyl mercury 19. mercury
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	Quality & crop contaminants, Naturally Occuring Toxins as per product composition declared on label

List of safety parameters:

***Pesticides residues (wherever applicable):**

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

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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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		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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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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		34. Chlorothalonil 35. Chlorpropham 36. Chlorpyrifos 37. Chlothianidin (Chlothianidin and its metabolites Thiazolymethylguanidine (TMG), Thiazolymethylurea (TZMU), Methylnitroguanidine (MNG) (TMG)) 38. Chromafenozide 39. Cinmethylen 40. Clodinafop-propargyl 41. Clomazone 42. Copper Hydroxide (Copper determined as elemental copper) 43. Copper Oxide (Copper determined as elemental copper) 44. Copper Sulphate (Copper determined as elemental copper) 45. Cuprous Oxide (Copper determined as elemental copper) 46. Cyantraniliprole 47. Cyazofamid 48. Cyhalofop-butyl 49. Cymoxanil 50. Cypermethrin (sum of isomers) (Fat soluble residue) (a) Alpha Cypermethrin 51. Deltamethrin (Decamethrin) 52. Diafenthiuron 53. Dichlorvos (DDVP) (content of di-chloroacetaldehyde (D.C.A.) as reported where possible) 54. Diclofop (sum of diclofop-methyl and diclofop acid expressed as diclofop-methyl) 55. Diclosulam 56. Dicofol (sum of o,p' and p,p' isomers) 57. Difenconazole 58. Diflubenuron
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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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		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 of mancozeb, maneb or zineb (including zineb derived from nabamplus zinc sulphate), (c)Mancozeb, (d)Metiram asCS2, (e)Zineb asCS2 65. Diuron 66. Dodine 67. Edifenphos 68. EnamectinBenzoate 69. Epoxyconazole 70. Ethephon 71. Ethion(Residues to be determinedas 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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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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		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
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		as combined residues of malathion and malaoxon) 115. Mandipropamid 116. Mepiquat Chloride 117. Mesosulfuron Methyl 118. Metaflumizone 119. Metalaxyl 120. Metalaxyl-M 121. Methabenzthiazuron 122. Methomyl 123. Methyl Chlorophenoxy Acetic Acid (MCPA) 124. Methyl Parathion (combined residues of methyl parathion and its oxygen analogue to be determined and expressed as methyl parathion) 125. Metolachlor 126. Metribuzin 127. Metsulfuron Methyl 128. Milbemectin 129. Monocrotophos 130. Myclobutanil 131. Novaluron 132. Orthosulfamuron 133. Oxadiargyl 134. Oxadiazon 135. Oxydemeton-Methyl 136. Oxyfluorfen 137. Paclobutrazol 138. Paraquat dichloride (Determined as Paraquat cations) 139. Penconazole 140. Pencycuron 141. Pendimethalin 142. Penoxuslum 143. Permethrin
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		144. Phenthoate 145. Phorate (sum of Phorate, itsoxygen analogue and 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. Pyriproxyfen 161. PyrithiolacSodium 162. Pymetrozine 163. Quinalphos 164. Quizalofopethyl 165. Quizalofop-P-tefuryl 166. SodiumAcefroufen 167. Spinosad 168. Spiromesifen 169. Sulfosulfuron 170. Tebuconazole 171. Thiacloprid 172. Thifluzamide 173. Thiodicarb 174. Thiamethoxam
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		175. Thiometon(Residues determinedas thiometon its sulfoxide andsulphoneexpressedasthiometon) 176. Thiophanate-Methyl 177. Tolfenpyrad 178. Trichlorfon 179. Triaccontanol 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)

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		205. Haloxyfop-RMethyl 206. Sulfentrazone and its metabolite Desmethylsulfentrazone and 3-Hydroxymethylsulfentrazone 207. Spirotetramat 208. Metrafenone 209. Fluxapyroxad 210. Tetraconazole 211. Abamectin 212. Flupyradifurone and its metabolites Difluroacetic Acid and Difluroethylamino-furanone 213. Sulfoxaflor Banned pesticides 214. Aldicarb 215. Aldrin, dieldrin 216. Chlordane 217. Heptachlor 218. Lindane Gamma-HCH) Gamma (γ) Isomer (Known as Lindane) 219. Endosulfan 220. Carbofuran 50 per cent. SP 221. Methomyl 12.5 per cent. L and Methomyl 24 per cent. formulation 222. Phosphamidon 85 per cent. SL 223. Captafol 80 per cent. Powder 224. Ferbam 225. Formothion 226. Simazine 227. Diazinon (Banned for use in agriculture except for household use) 228. D.D.T (Withdrawn for use in agriculture) 229. Fenitrothion (Banned for use in agriculture except for
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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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		<p>locust control in scheduled dessert area and public health)</p> <p>230. Fenthion (Banned in agriculture except for locust control, household and public health)</p> <p>231. Methyl Parathion 50 per cent. EC and 2 per cent. DP formulations (Banned for use in fruits and vegetables)</p> <p>232. Ethyl Parathion</p> <p>233. Monocrotophos (Banned for use on vegetable)</p>
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)	<ol style="list-style-type: none"> 1. Alachlor 2. Atrazine 3. Aldrin/ Dieldrin 4. Alpha HCH 5. Beta HCH 6. Butachlor 7. Chlorpyrifos 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

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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#Antibiotics & veterinary drug residues:

S.No.	Food products	Antibiotic & veterinary drug residues
1.	Milk	<ol style="list-style-type: none">1. Ampicillin2. Apramycin3. Albendazole4. Chlortetracycline/Oxytetracycline/Tetracycline5. Ceftiofur6. Cefphactril7. Doramectin8. Diminazene9. Flunixin10. Febantel/Fenbendazole/Oxyfendazole11. Ivermectin (Cattle)12. Lincomycin (Cattle)13. Monensin (Cattle)14. Meloxicam15. Neomycin (Cattle)16. Oxyclozanide17. Parbendazole18. Praziquantel19. Spectinomycin (Cattle)20. Sulphadiazine21. Sulfanilamide22. Sulphaquinoxaline23. Sulfadimidine (Cattle)24. Sulfa Chloropyrazine25. Thiabendazole (Cattle, Goat)26. Trimethoprim27. Tylosin (Cattle)28. Virginiamycin
2.	Beef fat or suet	<ol style="list-style-type: none">1. Ampicillin

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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		<ol style="list-style-type: none"> 2. Amprolium 3. Apramycin 4. Albendazole 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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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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		34. Trimethoprim 35. Tylosin 36. Virginiamycin 37. Xylazine 38. Zinc Bacitracin
3.	Mutton fat	1. Ampicillin 2. Amprolium 3. Apramycin 4. Albendazole 5. Cloxacillin 6. Cephapirine 7. Clopidol 8. Closantel 9. Cefpactril 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

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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		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. Albendazole 5. Cloxacillin 6. Cephapirine 7. Clopidol 8. Cefphactril 9. Febantel/Fenbendazole/Oxyfendazole 10. Flunixin 11. Meloxicam 12. Monensin 13. Neomycin 14. Oxybendazole 15. Oxclozanide 16. Sulfadiazine 17. Sulfanilamide 18. Sulfaquinoxaline 19. Sulfadimidine 20. Sulfa Chloropyrazine 21. Parbendazole 22. Praziquantel 23. Thiabendazole 24. Trimethoprim 25. Virginiamycin

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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		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

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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		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. Nitrofurantoin 8. Nitrofurazone 9. Chloramphenicol 10.Sulphamethoxazole 11.Aristolochia spp and preparations thereof 12.Chloroform 13.Chlorpromazine 14.Colchicine 15.Dapsone. 16.Dimetridazole 17.Metronidazole 18.Ronidazole 19.Ipronidazole and other nitromidazoles 20.Clenbuterol 21.Diethylstilbestrol 22.Glycopeptides 23.Stilbenes and other steroids 24.Crystal Violet 25.Malachite Green 26.Ampicillin 27.Albendazole

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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		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. Nitrofurantoin 4. Nitrofurazone 5. Chloramphenicol 6. Sulphamethoxazole 7. Aristolochia spp and preparations thereof 8. Chloroform 9. Chlorpromazine 10.Colchicine 11.Dapsone 12.Dimetridazole 13.Metronidazole 14.Ronidazole 15.Ipronidazole and other nitromidazoles 16.Clenbuterol 17.Diethylstilbestrol 18.Glycopeptides 19.Stilbenes and other steroids 20.Crystal Violet 21.Malachite Green 22.Ampicillin 23.Amprolium 24.Apramycin 25.Albendazole 26.Cloxacillin

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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		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
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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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		57.Sulfa Chloropyrazine 58.Thiabendazole (cattle, pig, sheep, goat) 59.Triclabendazole (cattle, sheep) 60.Trimethoprim 61.Tylosin (cattle, pig, sheep, chicken) 62.Virginiamycin 63.Xylazine 64.Zinc Bacitracin
8.	Eggs	1. Furaltadone 2. Furazolidone 3. Nitrofurantoin 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. Diethylstilbestrol 18. Glycopeptides 19. Stilbenes and other steroids 20. Crystal Violet 21. Malachite Green 22. Chlortetracycline/Oxytetracycline/Tetracycline 23. Erythromycin 24. Neomycin

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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		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

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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