

(g) in sub regulation 2.3.47, after clause (6), following shall be inserted namely:-

7. CASHEW KERNELS

(1) Cashew kernels shall be obtained by roasting, shelling and peeling of the cashew nuts (*Anacardium occidentale* Linnaeus). The kernels shall be sound, clean, sufficiently developed and dry. Cashew kernels shall be free from any rancidity, shell liquid, foreign smell and/or taste, living insects, mites and moulds. It shall also be free from any, dead insects, rodent contamination, insect fragments and damage caused by insects, mites or other parasites visible to the naked eye.

(2) The kernels shall be of uniform and characteristic colour. They may be either in the form of whole or pieces.

(3) It shall conform to the following requirements, namely:-

Table

| Sr. No. | Parameter | Limit |
|---------|--|---|
| (i) | Moisture content, percent by mass (<i>Maximum</i>) | 5.0 |
| (ii) | Acid-insoluble ash, percent by mass, on dry basis (<i>Maximum</i>) | 0.1 |
| (iii) | Total tolerances percent by mass (<i>Maximum</i>) | 5 |
| | a. Superficial damage (<i>Maximum</i>) | 2.0 |
| | b. Immature or shrivelled (deformed) (<i>Maximum</i>) | 2.0 |
| | c. Speckled or spotted (black or brown) (<i>Maximum</i>) | 0.5 |
| | d. Presence of testa (<i>Maximum</i>) | 2.0 |
| | e. Insect damage (<i>Maximum</i>) | 0.5 |
| | f. Foreign matter (<i>Maximum</i>) | 0.05 |
| | g. Extraneous vegetable matter (<i>Maximum</i>) | 1.0 |
| (iv) | Free fatty acid (expressed as oleic acid) percent (<i>Maximum</i>) | 1.25 For whole Kernels) 2.0 (For cut/pieces) |
| (v) | Peroxide value meq/kg (<i>Maximum</i>) | 10.0 |

Explanations: For the purpose of this standard, the following definitions shall apply:

(i) Superficial damage: Damage adversely affecting the appearance of the product, including blemishes and areas of discoloration. Scraped kernels, where characteristic shape is not affected are not considered defective

(ii) Spotted or speckled: the presence of black or brown spots or specks.

(iii) Insect damage: Containing dead insects, mites, insect fragments, webbing, frass, excreta, or visible damage caused by boring and feeding of insects and animal parasites.

(iv) Mould: Mould filaments either on the inside or the outside of the kernel visible to the naked eye.

(v) Rancidity: Oxidation or free fatty acid production in the lipids producing a disagreeable flavour.

(vi) Foreign Matter: Any matter or material not usually associated with the product.

(vii) Testa: Skin adhering to any portion of the kernel.

(viii) Extraneous vegetable matter: Vegetative matter associated with the plant from which the product originates.

(4)The product may contain Food Additives permitted in Appendix A.

(5)The product shall conform to the microbiological requirement given in Appendix B.

(h) After sub regulation 2.3.63, following shall be inserted, namely:-

“2.3.64 WATER CHESTNUT FLOUR (SINGHARE KA ATTA).-

(1)Water Chestnut flour means the product obtained by grinding clean, sound and dried nuts of *Trapabispinosa* or *Trapaquadrispinosa* species commonly known as Singhara. It shall be white in colour, and shall be free from rancid and objectionable odour, extraneous matter, insects, fungus, rodent hair and excreta. It shall be free from added colour and flavour. It shall conform to the following standards, namely:—

Table

| S.No. | Characteristics | Requirements |
|-------|--|--------------|
| 1. | Moisture % (m/m), Maximum | 12.0 |
| 2. | Alcoholic acidity % (with 90 per cent alcohol) expressed as H ₂ SO ₄ (on dry basis), Maximum | 0.18 |
| 3. | Ash insoluble in dilute HCl % (m/m), Maximum | 0.5 |
| 4. | Protein content % (m/m) on dry basis, Minimum | 9.0 |
| 5. | Uric acid | 100 mg/kg |

(2)The product may contain food additives permitted in Appendix A.

(3) The product shall conform to the microbiological requirement given in Appendix B.

2.3.65 Colouring Foods

(1) Colouring foods, means product obtained from the fruits, vegetables, spices and herbs with aqueous extraction which are normally consumed as such or normally used as a characteristic ingredient of food. It shall be prepared without a selective extraction of pigments in dried or in the concentrated form. It shall retain their essential characteristics and shall be used as ingredients in food products for the primary function of colouring. It shall have characteristic colour, taste, odour to the source material.

(2) It may include nutritive sugars not exceeding 20% by weight of the final product in case of liquid and maltodextrin in case of powder to make the product stable.

(3) It shall conform to the following requirements, namely:-

Table

| Requirements | Liquid | Powder |
|---------------------------|--------|--------|
| Total solids (g/100g) Min | 45 | 90 |
| Marker Pigment % Min | 0.5 | 1.0 |

(4)The product may contain Food Additives permitted in Appendix A.

(5) The product shall conform to the microbiological requirement given in Appendix B.

(4) in regulation 2.5,-

(a) in sub-regulation 2.5.1, for the clause (b) to (e), the following shall be substituted, namely-

“(b) "carcass" means the body of any slaughtered food animal after bleeding and dressing;

(c) "meat" means all edible parts (including edible offal) of any food animal slaughtered in an abattoir that are intended for or have been judged as safe and suitable for, human consumption;

(d) “offal” means all the body parts of slaughtered food animals other than carcass;

(e) “edible offal tissue” are those parts of an animal apart from meat from the carcass that are considered fit for human consumption;