Central Government Act
The Prevention of Food Adulteration Rules, 1955

THE PREVENTION OF FOOD ADULTERATION RULES, 1955

1. Short title, extent and commencement.—
   (1) These Rules may be called the Prevention of Food Adulteration Rules, 1955.
   (2) They extend to the whole of India.

2. Definitions.—In these rules, unless the context otherwise requires,—
   (a) “Act” means the Prevention of Food Adulteration Act, 1954 (37 of 1954);
   (b) “Director” means the Director of the Laboratory;
   (c) “Laboratory” means a Central Food Laboratory;
   (d) “Form” means a Form set forth in Appendix A to these rules;
   (da) “infant” means a child not more than twelve months of age;
   (db) “infant food” means any food (by whatever name called) being marketed or otherwise represented as a complement to mother’s milk to meet the growing nutritional needs of infant after the age of six months and up to the age of two years;
   (dc) “infant milk substitute” means any food being marketed or otherwise represented as partial or total replacement for mother’s milk for infant upto the age of two years;]
   (e) “Local Authority” means—
      (i) in the case of sea ports, the Health Officer as defined in the Indian Port Health Rules, 1955, in respect of that portion of local area falling within the jurisdiction of the ports;
      (ii) in the case of airports, the Health Officer as defined in the Indian Aircraft (Public Health) Rules, 1954, in respect of that portion of the local area falling within the jurisdiction of the airport;
      (iii) in the case of all railway stations or groups of railway stations (including any railway colony, office, yard, goods-shed, transhipment shed, workshop and other works owned and maintained by the Railway Administration for the purpose or in connection with Railways) the Medical Superintendent/ Divisional Medical Officer of the Railways in respect of that portion of the local area falling within the jurisdiction of the said railway station or group of railway stations;
   (f) “good manufacturing practices for use of food additives” means the food additives used under the following conditions, namely:—
      (i) the quantity of the additive added to food shall be limited to the lowest possible level necessary to accomplish its desired effect;
      (ii) the quantity of the additive becomes a component of food as a result of its use in the manufacturing, processing or packaging of a food and which is not intended to accomplish any physical; or other technical effect in the food itself; is reduced to the extent reasonable possible; and
      (iii) the additive is prepared and handled in the same way as a food ingredient.
   (g) “claim” means any representation which states, suggests or implies that a food has particular qualities relating to its origin, nutritional properties, nature, processing, composition or any other quality;
   (h) “consumer” means persons and families purchasing and receiving food in order to meet their personal needs.
4. Analysis of food samples.—1[41

(i) “contaminant” means any substance not intentionally added to food, which is present in such food as a result of the production (including operations carried out in crop husbandry, animal husbandry or veterinary medicine), manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food or as a result of environmental contamination and does not include insect fragments, rodent hairs and other extraneous matter;

(j) “Date of Manufacture” means the date on which the food becomes the product as described;

(k) “Date of Packaging” means the date on which the food is placed in the immediate container in which it will be ultimately sold;

(l) “Best Before” means the date which signifies the end of the period under any stated storage conditions during which the product will remain fully marketable and will retain any specific qualities for which tacit or express claims have been made. However, beyond the date the food may still be perfectly satisfactory;

(m) “Use - by date/recommended last consumption date/Expiry Date” means the date which signifies the end of the estimated period under any stated storage conditions, after which product probably will not have the quality attributes normally expected by the consumers and the food shall not be marketable.

(n) “food additive” means any substance not normally consumed as a food by itself and not normally used as a typical ingredient of the food, whether or not it has nutritive value, the intentional addition of which to food for a technological (including organoleptic) purpose in the manufacture, processing, preparation, treatment, packing, packaging, transport or holding of such food results; or may be reasonably expected to result, (directly or indirectly) in it or its by-products becoming a component of or otherwise affecting the characteristics of such foods but does not include contaminants or substances added to food for maintaining or improving nutritional qualities:

(o) “food for special dietary uses” means foods which are specially processed or formulated to satisfy particular dietary requirements because of a particular physical or physiological condition and/or specific diseases and disorders and which are presented as such, wherein the composition of these foodstuffs shall be significantly different from the composition of foods of comparable nature, that exists.

(p) “ingredient” means any substance, including a food additive, used in the manufacture or preparation of a food and present in the final product although possibly in a modified form;

(q) “label” means a display of written, graphic, perforated, stamped, tag, brand, mark, pictorial or other descriptive matter, printed, stenciled, marked, embossed or impressed on, or attached to, a container, cover, lid or crown of any food package;

(r) “labelling” includes any written, printed or graphic matter that is present on the label accompanying the food.

(s) “Lot number” or “Code number” or “batch number” means the number either in numericals or alphabets or in combination, representing the Lot number or code number or batch number being preceded by the words “Lot No” or “Lot” or “code number” or “Code” or “Batch No” or “Batch” or any distinguishing prefix by which the food can be traced in manufacture and identified in distribution.

(t) “prepackaged” means packaged or made up in advance in a container, ready for offer to the consumer.

(u) “principal display panel” means that part of a label which is intended or is likely to be displayed, and presented or shown or examined by the customer under normal and customary conditions of display, sale or purchase of the commodity contained in the package;

(v) “processing aid” means substance or material, not including apparatus or utensils, and not consumed as a food ingredient by itself, intentionally used in the processing of raw materials, foods or its ingredients, to fulfils a certain technological purpose during treatment or processing and which may result in the non-intentional but unavoidable presence of residues or derivatives in the final product.]

4. Analysis of food samples.—1[41

(a) Samples of food for analysis under sub-section (2) of section 13 of the Act shall be sent either through a Messenger or by registered post in a sealed packet, enclosed together with a memorandum in Form I in an outer cover addressed to the Director.

(b) Samples of food for analysis under sub-section (2) of section 6 of the Act or under clause (a) of rule 3 shall be sent either through a Messenger or by registered post in a sealed packet enclosed together with a memorandum in Form IA in an outer cover addressed to the Director.

(2) The container as well as the outer covering of the packet shall be marked with a distinguishing number.
(3) A copy of the memorandum and a specimen impression of the seal used to seal the container and the cover shall be sent separately by registered post to the Director. 1[(4) On receipt of a package containing a sample for analysis, the Director or an officer authorised by him, shall compare the seals on the container and the outer cover with specimen impression received separately and shall note the condition of the seals thereon.]

(5) After test or analysis the certificate thereof shall be supplied forthwith to the sender in Form II. 2[(6) The fees payable in respect of such a certificate shall be 3[Rs. 1,000] per sample of food analysed.]

(7) Certificates issued under these rules by the Laboratory shall be signed by the Director. 4[(8) The fee payable in respect of analysis of samples of imported food analysed in any designated laboratory shall be Rs. 3000 per sample payable by the importer.]

5. Standards of quality of the various articles of food specified in 1[Appendices B, C and D to these rules are as defined in those Appendices].

1[2(6), Qualification of Public Analyst.—A person shall not be qualified for appointment as a public analyst unless he—

(1) holds a Master’s Degree in Chemistry or Biochemistry or Dairy Chemistry or Food Technology or Microbiology or Food and Drugs from a University established in India by law or is an Associate of the Institution of Chemists (India) by examination in the section of Food Analysts conducted by the Institution of Chemists (India) or has an equivalent qualification recognised and notified by the Central Government for such purposes and has not less than three years experience in the analysis of food;

(2) has been declared qualified for appointment as a public analyst by a Board appointed and notified by the Central Government for such purposes: Provided that a person who is a public analyst on the date of commencement of the Prevention of Food Adulteration (Amendment) Rules, 1995 or who has worked as a public analyst for a period of three years before such commencement may hold office as such, subject to the terms and conditions of service applicable to him even though he does not fulfil the qualifications laid down in clauses (1) and (2): Provided further that a person who—

(i) holds a degree in Science with Chemistry or Biochemistry or Food Technology or Food and Drugs from a University established in India by law or has an equivalent qualification recognised and notified by the Central Government for such purpose and has not less than five years of experience after graduation in the analysis of food, and

(ii) (a) has been declared qualified for appointment as a public analyst by a Board appointed and notified under clause (2) of this rule, prior to commencement of the Prevention of Food Adulteration (Amendment) Rules, 1995, or

(b) shall be declared qualified for appointment as a public analyst by a Board appointed and notified under clause (2) of this rule up to the period of 4[31st March, 1999], shall be eligible for appointment as public analyst, even though he does not fulfil the qualification laid down in clause (1).]

7. Duties of Public Analyst.—

(1) On receipt of a package containing a sample for analysis from a Food Inspector or any other person the Public Analyst or an officer authorised by him shall compare the seals on the container and the outer cover with specimen impression received separately and shall note the condition of the seals thereon: 1[Provided that in case sample container received by the public analyst is found to be in broken condition or unfit for analysis he shall within a period of seven days from the date of receipt of such sample inform the local (Health) authority about the same and send requisition to him for sending second part of the sample.]

(2) The public analyst shall cause to be analysed such samples of article of food as may be sent to him by food inspector or by any other person under the Act. 2[(3) The public analyst shall, within a period of 3[forty days] from the date of receipt of any sample for analysis, 4[send by Registered post or hand] to the Local (Health) Authority a report of the result of such analysis in Form III: Provided that where any such sample does not conform to the provisions of the Act or these rules, the public analyst shall 4[send by Registered post or hand] four copies of such report to the said Authority: Provided further that the public analyst shall forward a copy of such report also to the person who purchased an article of food and forwarded the same to him for analysis under section 12 of the Act.] 1[Note.—In case of sample received under the proviso of rule 7(1) or rule 9A, the period of forty days shall be counted from the date of receipt of the second part of the sample.]
is a graduate in medicine and has received at least one month’s training in food inspection and sampling work approved for the purpose by the Central Government or a State Government; or

(c) is a graduate in Science with Chemistry as one of the subjects or is a graduate in Agriculture or Public Health or Pharmacy or in Veterinary Science or a graduate in Food Technology or Dairy Technology or is a diploma holder in Food Technology or Dairy Technology from a University or Institution established in India by law or has equivalent qualifications recognised and notified by the Central Government for the purpose and has received three month’s satisfactory training in food inspection and sampling work under a Food (Health) Authority or in an institution approved for the purpose by the Central Government: Provided that the training in food inspection and sampling work obtained prior to the commencement of 2[rule 3 of the Prevention of Food Adulteration (Fourth Amendment) Rules, 1976,] in any of the laboratories under the control of—

(i) a public analyst appointed under the Act; or

(ii) a fellow of the Royal Institute of Chemistry of great Britain (Branch E); or

(iii) any Director, Central Food Laboratory; or the training obtained under a Food (Health) Authority, prior to the commencement of the Prevention of Food Adulteration (Amendment) Rules, 1980, shall be considered to be equivalent for the purpose of the requisite training under these rules: 2[Provided further that a person who is a qualified Sanitary Inspector having experience as such for a minimum period of one year and has received at least three months training in whole or in part in food inspection and sampling work, may be eligible for appointment as food inspector, up to the period ending on the 31st March, 1985 and may continue as such if so appointed even though he does not fulfil the qualifications laid down in clauses (a) to (c):] Provided also that nothing in this rule shall be construed to disqualify any person who is a food inspector on the commencement of the Prevention of Food Adulteration (Amendment) Rules, 1980 from continuing as such after such commencement.]

9. Duties of food inspector.—It shall be the duty of the food inspector—

(a) to inspect as frequently as may be prescribed by the Food (Health) Authority or the local authority all establishments licensed for the manufacture, storage or sale of an article of food within the area assigned to him;

(b) to satisfy himself that the conditions of the licences are being observed;

(c) to procure and send for analysis, if necessary, samples of any articles of food which he has reason to suspect are being manufactured, stocked or sold or exhibited for sale in contravention of the provisions of the Act or rules thereunder;

(d) to investigate any complaint which may be made to him in writing in respect of any contravention or the provisions of the Act, or rules framed thereunder;

(e) to maintain a record of all inspections made and action taken by him in the performance of his duties, including the taking of samples and the seizure of stocks, and to submit copies of such record to the health officer or the Food (Health) Authority as directed in this behalf.

(f) to make such inquiries and inspection as may be necessary to detect the manufacture, storage or sale of article of food in contravention of the Act or rules framed thereunder;

(g) to stop any vehicle suspected to contain any food intended for sale or delivery for human consumption;

(h) when so authorised by the health officer, having jurisdiction in the local area concerned or the Food (Health) Authority, to detain imported packages which he has reasons to suspect contain food, the import or sale of which is prohibited 1[***];

(i) to perform such other duties as may be entrusted to him by the health officer having jurisdiction in the local area concerned 2[or the Local (Health) Authority] or the Food (Health) Authority; 3[***]

9A. Sending of sample by Local (Health) Authority.—

(a) Local (Health) Authority shall within a period of seven days of receipt of requisition for second part of the sample from public analyst under the proviso of rule 7(1), send such sample to the public analyst.

(b) Local (Health) Authority, while sending second part of the sample under the provision of sub-section (2E) of section 13 of the Act, shall do so within a period of 20 days from the date of receipt of the report from the first public analyst.]

10. Forms of order not to dispose of stock and of bond.—Where the food inspector keeps any article of food in the safe custody of the vendor under sub-section (4) of section 10—

(a) he shall, after sealing such article of food, make an order to the vendor in Form IV and the vendor shall comply with such an order, and
11. Form of receipt for food seized by a food inspector.—For every article of food seized and carried away by food inspector under sub-section (4) of section 10 of the Act a receipt in Form V shall be given by the food inspector to the person from whom the article was seized.

12. Notice of intention to take sample for analysis.—When a food inspector takes a sample of an article for the purpose of analysis, he shall give notice of his intention to do so in writing in Form VI, then and there, to the person from whom he takes the sample and simultaneously, by appropriate means, also to the persons if any, whose name, address and other particulars have been disclosed under section 14A of the Act. [Provided that in case where a food inspector draws a sample from an open container, he shall also draw a sample from the container in original condition of the same article bearing the same declaration, if such container is available, and intimate this fact to the public Analyst.]

12A. Warranty.—Every manufacturer, distributor or dealer selling an article of food to a vendor shall give either separately or in the bill, cash memo or a label a warranty in Form VIA.

12B. Form of nomination of Director or Manager and his consent under section 17.—

12C. Vendor to disclose name and address of Director/Manager in certain circumstances.—Every vendor of an article of food shall disclose the name and address of the Director or Manager, as the case may be, nominated in Form VIII under Rule 12B to a purchaser who informs such vendor of his intention of purchasing any such article from him for analysis by a public analyst under section 12 of the Act.

13. Power of food inspector to deal with carriers of disease handling food.—

14. Manner of sending sample for analysis.—Samples of food for the purpose of analysis shall be taken in clean dry bottles or jars or in other suitable containers which shall be closed sufficiently tight to prevent leakage, evaporation or in the case of dry substance, entrance of moisture and shall be carefully sealed.

15. Bottles or containers to be labelled and addressed.—All bottles or jars or other containers containing samples for analysis shall be properly labelled and the parcels shall be properly addressed. The label on any sample of food sent for analysis shall bear:—

(a) Code number and Serial number of the Local (Health) Authority;

(b) Name of the sender with official designation, if any; [Provided that in the case of a sample of food which has been taken from Agmark sealed container, the label shall bear the following additional information:—

(a) Grade;

(b) Agmark label No./Batch No.;

(c) Name of packing station.]
16. Manner of packing and sealing the samples.—All samples of food sent for analysis shall be packed, fastened and sealed in the following manner, namely:—

(a) The stopper shall first be securely fastened so as to prevent leakage of the contents in transit;

(b) The bottle, jar or other container shall then be completely wrapped in fairly strong thick paper. The ends of the paper shall be neatly folded in and affixed by means of gum or other adhesive; 1[(c) A paper slip of the size that goes round completely from the bottom to top of the container, bearing the signature and code and serial number of the Local (Health) Authority, shall be pasted on the wrapper, the signature or the thumb impression of the person from whom the sample has been taken being affixed in such a manner that the paper slip and the wrapper both carry a part of the signature or thumb impression. Provided that in case, the person from whom the sample has been taken refuses to affix his signature or thumb impression, the signature or thumb impression of the witness shall be taken in the same manner;] 2[(d)] The paper cover shall be further secured by means of strong twine or thread both above and across the bottle, jar or other container, and the twine or thread shall then be fastened on the paper cover by means of sealing wax on which there shall be at least four distinct and clear impressions of the seal of the sender, of which one shall be at the top of the packet, one at the bottom and the other two on the body of the packet. The knots of the twine or thread shall be covered by means of sealing wax bearing the impression of the seal of the sender.

17. Manner of despatching containers of samples.—The containers of the sample shall be despatched in the following manner, namely:—

(a) The sealed container of one part of the sample for analysis and a memorandum in Form VII shall be sent in a sealed packet to the public analyst immediately but not later than the succeeding working day by any suitable means;

(b) The sealed containers of the remaining two parts of the sample and two copies of the memorandum in Form VII shall be sent in a sealed packet to the Local (Health) Authority immediately but not later than the succeeding working day by any suitable means; 2[(c) The sealed container of one of the remaining two parts of the sample and a copy of the memorandum in Form VII kept with the Local (Health) Authority shall within a period of 7 days be sent to the public analyst on requisition made by him to it by any suitable means.] Provided that in the case of a sample of food which has been taken from container bearing Agmark seal, the memorandum in Form VII shall contain the following additional information, namely:—

(a) Grade;

(b) Agmark label No. /Batch No;

(c) Name of packing station.]

18. Memorandum and impression of seal to be sent separately.—A copy of the memorandum and specimen impression of the seal used to seal the packet shall be sent, in a sealed packet separately to the Public Analyst by any suitable means immediately but not later than the succeeding working day.

19. Addition of preservatives to samples.—Any person taking a sample of any food for the purpose of analysis under the Act may add a preservative as may be prescribed from time to time to the sample for the purpose of maintaining it in a condition suitable for analysis.

20. Preservative in respect of milk, cream, dahi, khoa or Khoa based and Paneer based sweets, such as Kalakand and Burfi, Chutney and prepared foods] and 4[gur, Coffee and Tea].—The preservative used in the case of samples of any milk 5[including toned, separated and skimmed milk] 1[standardised milk chhanna, skimmed milk chhanna], 6[cream, 7[***] ice-candy, 2[dahi, khoa or Khoa based and Paneer based sweets, such as Kalakand and Burfi, Chutney and prepared foods] and 4[Gur, Coffee and Tea] in liquid or semiliquid form shall be the liquid commonly known as “formalin” that is to say, a liquid containing about 40 per cent. of formaldehyde in aqueous solution in the proportion of 10.1 ml. (two drops) for 25 ml. or 25 grams]: 8[Provided that in case of samples of ice cream and mixed ice-cream, the preservative used shall be the liquid commonly known as formain, that is to say, a liquid containing about 40 per cent. of formaldehyde in aqueous solution in the proportion of 0.6 ml for 100ml or 100gms.]
21. Nature and quantity of the preservative to be noted on the label.—Whenever any preservative is added to a sample, the nature and quantity of the preservative added shall be clearly noted on the label to be affixed to the container.

122A. Contents of one or more similar sealed containers having identical labels to constitute the quantity of a food sample.—Where food is sold or stocked for sale or for distribution in sealed containers having identical label declaration, the contents of one or more of such containers as may be required to satisfy the quantity prescribed in Rule 22 shall be treated to be a part of the sample.

122B. Quantity of sample sent to be considered as sufficient.—Notwithstanding anything contained in Rule 22 and Rule 22C the quantity of sample sent for analysis shall be considered as sufficient unless the public analyst or the Director reports to the contrary.

23. Unauthorised addition of colouring matter prohibited.—The addition of a colouring matter to any article of food except as specifically permitted by these rules, is prohibited.

124. Extraneous addition of colouring matter to be mentioned on the label.—Where an extraneous colouring matter has been added to any article of food, there shall be displayed one of the following statements in capital letters, just beneath the list of ingredients on the label attached to any package of food so coloured, namely:

(i) Contains permitted natural colour(s) or
(ii) contains permitted synthetic food colour(s) or
(iii) contains permitted natural and synthetic food colour(s) or

126. Natural colouring matters which may be used.—Except as otherwise provided in the rules and in Appendices B and C the following natural colouring principles whether isolated from natural colours or produced synthetically may be used in or upon any article of food:

(i) Beta-carotene;
(ii) Beta-apo-8'-carotenal;
(iii) Methylester of Beta-apo-8' carotenoic acid;
(iv) Ethylester of Beta-apo-8' carotenoic acid;

(v) Canthaxanthin;

(c) Chlorophyll;

(d) Riboflavin (Lactoflavin);

(c) Caramel;

(f) Annatto;

(g) Saffron;

(i) Curumin or turmeric.

[Explanation.—In the preparation of the solution of annatto colour in oil, any edible vegetable oil listed in Appendix ‘B’ to these rules may be used either singly or in combination and the name of the oil or oils used shall be mentioned on the label as provided in sub-rule (Z) of rule 42.]

127. Addition of inorganic matters and pigments prohibited.—Inorganic colouring matters and pigments shall not be added to any article of food unless otherwise provided in Appendix B and Appendix C of these rules.

128A. Use of Lake colours as colourant in foods.—Aluminum Lake of Sunset Yellow FCF may be used in powdered dry beverages mix (powdered softdrink concentrate) up to a maximum limit of 0.04 per cent. weigh by weight. The maximum limit of colour content in final beverage for consumption shall not exceed 1.3 ppm and that of aluminum content shall not exceed 4.4 ppm of the final beverage for consumption: Provided that the powdered dry beverages mix (powdered softdrink concentrate) label shall give clear instruction for reconstitution of product for making final beverage.

129. Use of permitted synthetic food colours prohibited.—Use of permitted synthetic food colours in or upon any food other than those enumerated below is prohibited:

(a) Ice-cream, milk lollies, frozen dessert, flavoured milk, yoghurt, ice-cream mix powder;

(b) Biscuits including biscuit wafer, pastries, cakes, confectionery, thread candies, sweets, savouries (dal moth, mongia, phululab, sago papad, dal biji only);

(c) Peas, strawberries and cherries in hermetically sealed containers, preserved or processed papaya, canned tomato juice, fruit syrup, fruit squash, fruit cordial, jellies, jam, marmalade, candied
crystallised or glazed fruits;

(d) Non-alcoholic carbonated and non-carbonated ready-to-serve synthetic beverages including synthetic syrups, sherbets, fruit bar, fruit beverages, fruit drinks, synthetic soft-drink concentrates;

(e) Custard powder;

(f) Jelly crystal and ice-candy; 2[* * *] 3((h) Flavour emulsion and flavour paste for use in carbonated or non-carbonated beverages only under label declaration as provided in clause (13) of sub-rule (zzz) of rule 42.)

130. Maximum limit of permitted synthetic food colours.—The maximum limit of permitted synthetic food colours or mixture thereof which may be added to any food article enumerated in rule 29 shall not exceed 100 parts per million of the final food or beverage for consumption, except in case of food articles mentioned in clause (c) of rule 29 where the maximum limit of permitted synthetic food colours shall not exceed 200 parts per million of the final food or beverage for consumption.

31. Colours to be pure.—The colours specified in rule 28 when used in the preparation of any article of food shall be pure and free from any harmful impurities.

32A. Nutritional Food.—The food claimed to be enriched with nutrients such as minerals, proteins or vitamins shall give the quantities of such added nutrients on the label.

33. Languages of the particulars or declaration of the label.—The particulars of declaration required under these rules to be specified on the label shall be in English or Hindi in Devnagri script: Provided that nothing contained shall prevent the use of any other language in addition to the language required under this rule.

34. Declaration to be surrounded by line.—There shall be a surrounding line enclosing the declaration and where the words "unsuitable for babies" are required to be used there shall be another such line enclosing these words.

35. Distance of surrounding line.—The distance between any part of the words "unsuitable for babies" and the surrounding line enclosing these words shall not be less than 2.15 mm.

37. Labels not to contain false or misleading statements.—A label shall not contain any statement, claim, design, device, fancy name or abbreviation which is false or misleading in any particular concerning the food contained in the package, or concerning the quantity or the nutritive value or in relation to the place of origin of the said food: Provided that this rule shall not apply in respect of established trade or fancy names of confectionery, biscuits and sweets such as Barley, Sugar, Bulls ice-cream Cracker, or in respect of aerated waters such as Ginger Beer or Gold Spot or any other name in existence in international trade practice.

56 [37A Manufacture of proprietary food. —

(1) Proprietary food means a food which has not been standardized under the Prevention of Food Adulteration Rules, 1955.

(2) In addition to the provisions including labelling requirements as prescribed under these rules, all proprietary foods shall also conform to the following requirements:—

(a) the manufacturer of proprietary products shall obtain separate licence for manufacture of each proprietary food products: Provided that Halwais manufacturing traditional foods like Indian traditional snacks and sweets shall obtain a composite licence;

(b) the name of the food and/or category under which it falls in these rules shall be mentioned on the label;

(c) tobacco and nicotine shall not be used as ingredients in the manufacture of proprietary food products;

(d) where any food contains any allergenic and/or hypersensitive ingredients as identified under the rules, or any ingredient originating from an allergenic and/or hypersensitive ingredients does not specify the allergenic ingredients/hypersensitive ingredients, such food shall bear the label declaration as provided under clause (24) of sub-rule (zzz) of rule 42.

(e) the proprietary food product shall not contain food additives except as provided in the rules for that food and/or category of food.

58 [37B Labelling of infant milk substitute and infant food. —

(1) An article of infant milk substitutes/infant foods whose standards are not prescribed in Appendix B shall be manufactured for sale, exhibited for sale or stored for sale only after obtaining the approval of such articles of food and its label from Government of India.
Without prejudice to any other provisions relating to labelling requirements contained in these rules, every container of infant milk substitute or infant food or any label affixed thereto shall indicate in a clear, conspicuous and in an easily readable manner, the words ‘IMPORTANT NOTICE’ in capital letters and indicating thereunder the following particulars, namely:

(a) a statement “MOTHER’S MILK IS BEST FOR YOUR BABY” in capital letters. The types of letters used shall not be less than five millimeters and the text of such statement shall be in the Central Penal of every container of infant milk substitute or infant food or any label affixed thereto. The colour of the text printed or used shall be different from that of the background of the label, container, 

(b) a statement that infant milk substitute or infant food should be used only on the advice of a health worker as to the need for its use and the proper method of its use;

(c) a warning that infant milk substitute or infant food is not the sole source of nourishment of an infant;

(d) a statement indicating the process of manufacture (spray dried) except in case of infant foods, instruction for appropriate and hygienic preparation including cleaning of utensils, bottles and teats and warning against health hazards of in-appropriate preparations, as under: “Warning/caution-careful and hygienic preparation of infant foods/infant milk substitute is most essential for health. Do not use fewer scoops than directed since diluted feeding will not provide adequate nutrients needed by your infant. Do not use more scoops than directed since concentrated feed will not provide the water needed by your infant”;

(e) the approximate composition of nutrients per 100 gms. of the product including its energy value in Kilo Calories/Joules;

(f) the storage condition specifically stating “store in a cool and dry place in an airtight container” or the like 

(g) the feeding chart and directions for use and instruction for discarding left over feed;

(h) instruction for use of measuring scoop (level or heaped) and the quantity per scoop (scoop to be given with pack);

(i) indicating the Batch No., Month and Year of its manufacture and expiry date;

(j) the protein efficiency ratio (PER) which shall be minimum 2.5 if the product other than infant milk substitute it claimed to have higher quality protein;

(k) the specific name of the food additives, if permitted, shall be declared in addition to appropriate class names.

No containers or label referred to in sub-rule (i) relating to infant milk substitute or infant food shall have a picture of infant or women or both. It shall not have picture or other graphic materials or phrases designed to increase the saleability of the infant milk substitute or infant food. The terms “Humanised” or “Maternalised” or any other similar words shall not be used. The Package and/or any other label of infant milk substitute or infant food shall not exhibit the words, “Full Protein Food”, “Energy Food”, “Complete Food” or Health Food” or any other similar expression.

The containers of infant milk substitute meant for premature baby (born before 37 weeks)/low birth weight infant (less than 2500gm) or labels affixed thereto shall indicate the following additional information, namely:

(a) the words “premature baby (born before 37 weeks)/ LOW BIRTH WEIGHT (LESS THAN 2.5 KG)” in capital letters along with the product name in central panel;

(b) a statement “the low birth weight infant milk substitute shall be withdrawn under medical advice as soon as the mother’s milk is sufficiently available”;

(c) a statement “TO BE TAKEN UNDER MEDICAL ADVICE” in capital letters.

The product which contains neither milk nor any milk derivatives shall be labelled “contains no milk or milk product” in conspicuous manner.

The container of infant milk substitute for lactose or lactose and sucrose intolerant infants or label affixed thereto shall indicate conspicuously “ Lactose – free or sucrose – free or lactose and sucrose – Free” in capital letters and statement to be taken under medical advice and shall also bear the following statements, namely:— “Lactose free Infant Milk Substitute should only be used in case of diarrhoea due to lactose intolerance. The lactose free/sucrose free Infant Milk Subtitute should be withdrawn if there is no improvement in symptoms of intolerance.”

The containers of infant milk substitute for lactose or lactose and sucrose intolerant infants or label affixed thereto shall indicate conspicuously “ Lactose – free or sucrose – free or lactose and sucrose – Free” in capital letters and statement to be taken under medical advice and shall also bear the following statements, namely:— “Lactose free Infant Milk Substitute should only be used in case of diarrhoea due to lactose intolerance. The lactose free/sucrose free Infant Milk Subtitute should be withdrawn if there is no improvement in symptoms of intolerance.”

137D. Labelling of edible oils and fats.—The package, label or the advertisement of edible oils and fats shall not use the expressions "Super-Refined", "Extra-Refined", "Micro-Refined", "Double-Refined", "Ultra-Refined", "Anti-Cholesterol", "Cholesterol Fighter", "Soothing to Heart", "Cholesterol Friendly", "Saturated Fat Free" or such other expressions which are an exaggeration of the quality of the Product.

38. Labels not to contain reference to Act or rules contradictory to required particulars.—The label shall not contain any reference to the Act or any of these rules or any comment on, or reference to, or explanation of any particulars or declaration required by the Act or any of these rules to be included in the label which directly or by implication, contradicts, qualifies or modifies such particulars or declaration.

39. Labels not to use words implying recommendations by medical profession.—There shall not appear in the label of any package containing food for sale the words “recommended by the medical profession” or any words which imply or suggest that the food is recommended, prescribed or approved by medical practitioners.

40. Unauthorised use of words showing imitation prohibited.— There shall not be written in the statement or label attached to any package containing any article of food the word “imitation” or any word, or words implying that the article is a substitute for any food, unless the use of the said words is specifically permitted under these rules.

72 [(a) (i) Any fruit syrup, fruit juice, fruit squash, fruit beverages, cordial, crush or any other fruit products standardized under Appendix B of these rules, which does not contain the prescribed amount of fruit juice/fruit pulp/fruit content shall not be described as fruit syrup, fruit juice, fruit squash, fruit beverages, cordial, crush or any other fruit product as the case may be and such products, shall be described as non-fruit products.

(ii) Every non-fruit product shall be mentioned in clear, conspicuous and easily readable manner, marked on the label as 'NON-FRUIT PRODUCT' and the container containing such product shall not have pictures of fruits or word fruit whether attached thereto or printed on the wrapper of such container or otherwise, which may lead the consumer into believing that it is a fruit product.

(iii) Any food product which contains only fruit flavours whether natural flavours and natural flavouring substances or nature identical flavouring substances or artificial flavouring substances as single or in combination, shall not be described as a fruit product and the word ‘FRUIT’ shall not be used in describing such a product and such product shall not be sold with a label which carries the picture or word of any fruit. However, the product may contain a declaration as “contains (name of the fruit) flavour”.

(iv) Any food product in which fruit has not been used as ingredient, the word ‘FRUIT’ shall not be used in describing such a product and such product shall not be sold with a label which carries the picture or word of any fruit.

(v) Carbonated water containing no fruit juice or fruit pulp shall not have a label which may lead the consumer into believing that it is a fruit product.]

73 [(c) Any fruit and vegetable product alleged to be fortified with vitamin C shall contain not less than 40 mgm. of ascorbic acid per 100 gm. of the product.]

41. Imitations not to be marked “pure”.—The word “pure” or any word or words of the same significance shall not be included in the label of a package that contains an imitation of any food.

41. Imitations not to be marked “pure”.—The word “pure” or any word or words of the same significance shall not be included in the label of a package that contains an imitation of any food.

43A. Restriction on advertisement.—There shall be no advertisement of any food which is misleading or contravening the provisions of Prevention of Food Adulteration Act, 1954 (37 of 1954), or the rules made thereunder. Explanation.—The term ‘Advertisement’ means any visible representation or announcement made by means of any light, sound, smoke, gas, print, electronic media, internet or website.
44. Sale of certain admixtures prohibited.—Notwithstanding the provisions of rule 43, no person shall either by himself or by any servant or agent, sell—

(a) cream which has not been prepared exclusively from milk or which contains less than 25 per cent. of milk fat,

(b) milk which contains any added water,

(c) ghee which contains any added matter not exclusively derived from milk fat,

(d) skimmed milk (fat abstracted) as milk,

(e) a mixture of two or more edible oils as an edible oil,

(f) vanaspati to which ghee or any other substance has been added,

(g) turmeric containing any foreign substance,

(h) Kesari gram (Lathyrus sativus) and its products,

(i) a mixture of Kesari gram (Lathyrus sativus) and Bengal-gram (Cicer arietinum) or any other gram,

(j) a mixture of Kesari dal (Lathyrus sativus) and Bengal-gram (Cicer arietinum) or any other dal,

(k) a mixture of Kesari dal (Lathyrus sativus) flour and Bengal-gram (Cicer arietinum) flour or any other flour.

144A. Sale of Kesari gram prohibited.—No person in any State shall, with effect from such date as the State Government concerned may by notification in the Official Gazette specify in this behalf, sell or offer or expose for sale, or have in his possession for the purpose of sale, under any description or for use as an ingredient in the preparation of any article of food intended for sale—

(a) Kesari gram (Lathyrus sativus) and its products,

(b) Kesari dal (lathyrus sativus) and its products,

(c) a mixture of Kesari gram (Lathyrus sativus) and Bengal-gram (Cicer arietinum) or any other gram,

(d) a mixture of Kesari dal (Lathyrus sativus) and Bengal-gram dal (Cicer arietinum) or any other dal,

(e) a mixture of Kesari dal (Lathyrus sativus) flour and Bengal-gram (Cicer arietinum) flour or any other flour.

1 Explanation.—The equivalent of Kesari gram in some of the Indian languages are as follows:

(1) Assamese Khesari, Teora.

(2) Bengali Khesari, Teora, Kassur, Batura.

(3) Bihari Khesari, Teora, Kassur, Batura.

(4) English Chikling vetch.
44AA. Prohibition of use of carbide gas in ripening of fruits.—No person shall sell or offer or expose for sale or have in his premises for the purpose of sale under any description, fruits which have been artificially ripened by use of acetylene gas, commonly known as carbide gas.

44AAA. Prohibition of use of mineral oil.—No person shall sell or offer or expose for sale or have in his premises for the purpose of sale under any description, food articles which have been coated with mineral oil, except where the addition of mineral oil is permitted in accordance with the standards laid down in Appendix ‘B’.

44B. Restriction on sale of ghee having less Reichert value than that specified for the area where such ghee is sold.—
(1) The ghee having less Reichert value and a different standard for Butyro-refractometer reading at 40°C than that specified for the area in which it is imported for sale or storage shall not be sold or stored in that area except under the ‘AGMARK’ seal: Provided that such ghee may be (i) sold loose, after opening the ‘AGMARK’ sealed container, in quantities not exceeding two kilograms at a time, and (ii) used in the preparation of confectionery (including sweetmeats).

(2) A person selling—
   (i) such ghee in the manner specified in sub-rule (1), and
   (ii) confectionery (including sweetmeats) in the preparation of which such ghee is used, shall give a declaration in Form VI-B, to the Food Inspector when a sample thereof is taken by him for analysis under section 10 of the Act and also to a purchaser desiring to have the sample analysed under section 12 of the Act.

(3) If on analysis such sample is found to be conforming to the standards of quality prescribed for the area where it is alleged to have been produced, the ghee shall not be deemed to be adulterated by reason only that it does not conform to the standards of quality prescribed for the area where it is sold.

44C. Restriction on sale of til oil produced in Tripura, Assam and West Bengal.—Til oil (Sesame oil) obtained from white sesame seeds, grown in Tripura, Assam and West Bengal having different standards that those specified for til oil shall be sold in sealed containers bearing Agmark label. Where this til oil is sold or offered for sale without bearing an Agmark label, the standard given for til oil shall apply.

44D. Restriction on sale of Carbia Callosa and Honey dew.—Carbia Callosa and Honey dew shall be sold only in sealed containers bearing Agmark seal.

44E. Restriction on sale of Kangra tea.—Kangra tea shall be sold or offered for sale only after it is graded and marked in accordance with the provisions of the Agricultural Produce (Grading and Marking) Act, 1937 (1 of 1937), and the rules made thereunder.

44F. Restriction on Sale of irradiated food.—Irradiated food shall be offered for sale only in prepackaged conditions.

44G. Conditions for sale of flavoured tea.—
(i) Flavoured tea shall be sold or offered for sale only by those manufacturers who are registered with Tea Board. Registration No. shall be mentioned on the label.
I. Restriction on sale of common salt.—No person shall sell or offer or expose for sale or have in his premises for the purpose of sale, the common salt, for direct human consumption unless the same is iodized: Provided that common salt may be sold or exposed for sale or stored for sale for iodization, iron fortification, animal use, preservation, manufacturing medicines, and industrial use, under proper labeldeclarations, as specified under clause (22) of sub-rule (zzz) of rule 42.

Product not to contain any substances which may be injurious to health. —Tobacco and nicotine shall not be used as ingredients in any food products.

Food resembling but not pure honey not to be marked honey.—No person shall use the word ‘honey’ or any word, mark, illustration, or device that suggests honey on the label or any package of, or in any advertisement for, any food that resembles honey but is not pure honey.

Sale or use for sale of admixtures of ghee or butter prohibited.—No person shall sell or have in his possession for the purpose of sale or for use as an ingredient in the preparation of an article of food for sale a mixture of ghee or butter and any substance prepared in imitation of or as a substitute for ghee or butter, or consisting of or containing any oil or fat which does not conform to the definition of ghee: Provided where a mixture prohibited by this rule is required for the preparation of an article of food, such mixture shall be made only at the time of the preparation of such article of food.

Use of flesh of naturally dead animals or fowls prohibited.—No person shall sell or use as an ingredient in the preparation of any article of food intended for sale, the flesh of any animal or fowl which has died on account of natural causes.

Sale of permitted food colours.—No person shall manufacture, sell, stock, distribute or exhibit for sale or their mixtures or any preparation of such colour for use in or upon food except under a licence.

No person shall sell a mixture of permitted for use in or upon food unless its container carries a label stating the following particulars:

(a) the words “Food Colours”;
(b) the chemical and the common or commercial name of the dye-stuff.

No person shall sell a mixture of permitted for use in or upon food unless its container carries a label stating the following particulars:

(a) the words “Food Colour Mixture”;
(b) the chemical and the common or commercial name of the dye-stuff contained in the mixture.

No person shall sell a preparation of permitted for use in or upon food unless its container carries a label stating the following particulars:

(a) the words “Food Colour Preparation”;
(b) the name of the various ingredients used in the preparation.

The licence referred to in sub-rule (1) shall be issued by the licensing authority appointed under sub-rule (2) of rule 50 and shall be subject to such conditions as the State Government may specify in this behalf.

Sale of insect-damaged dry fruits and nuts. —The dry fruits and nuts like raisins, currants, fig, cashew nut, apricot, almonds may contain not more than 5 per cent. of insect-damaged fruits and nuts, by counts.

Storage and sale of irradiated food.—Save as otherwise provided in these rules, no person shall irradiate for sale, store for sale, or transport for sale irradiated food.

Sale of fresh fruits and vegetables. —The fresh fruits and vegetables shall be free from rotting and free from coating of waxes, mineral oil and colours; Provided that fresh fruits may be coated with bees wax (white and yellow) or carnauba wax or shellac wax at level not exceeding Good Manufacturing Practices under proper label declaration as provided in sub-rule (ZZZ) (25) of rule 42.
49. Conditions for sale.—

(1) Every utensil or container used for manufacturing, preparing or containing any food or ingredient of food intended for sale shall be kept at all times in good order and repair and in a clean and sanitary condition. No such utensil or container shall be used for any other purpose.

(2) No person shall use for manufacturing, preparing or storing any food or ingredient of food intended for sale, any utensil or container which is imperfectly enamelled or imperfectly tinned or which is made of such materials or is in such a state as to be likely to injure such food or render it noxious.

(3) Every utensil or container containing any food or ingredient of food intended for sale shall at all times be either provided with a tight-fitting cover or kept closed or covered by a properly fitting lid or by a close fitting cover or gauze net or other material of a texture sufficiently fine to protect the food completely from dust, dirt and flies and other insects.

(4) No utensil or container used for the manufacture or preparation of or containing any food or ingredient of food intended for sale shall be kept in any place in which such utensil or container is likely by reason of impure air or dust or any offensive, noxious or deleterious gas or substance or any noxious or injurious emanations, exhalation, or effluvium, to be contaminated and thereby render the food noxious.

(5) A utensil or container made of the following materials or metals, when used in the preparation, packaging and storing of food shall be deemed to render it unfit for human consumption:

(i) containers which are rusty;

(ii) enamelled containers which have become chipped and rusty;

(iii) copper or brass containers which are not properly tinned;

(iv) containers made of aluminium not conforming in chemical composition to IS: 204 specification for Cast Aluminium and Aluminium Alloy for utensils or IS: 214 specification for Wrought Aluminium and Aluminium Alloy for utensils;

(v) Containers made of plastic materials not conforming to the following Indian Standards specification, used as appliances or receptacles for packing or storing, whether partly or wholly, food articles, namely:

(a) IS: 10146 (Specification for Polyethylene in contact with foodstuffs);

(b) IS: 10142 (Specification for Styrene Polymers in contact with foodstuffs);

(c) IS: 10151 (Specification for Polyvinyl Chloride (PVC), in contact with foodstuffs);

(d) IS: 10910 (Specification for Polypropylene in contact with foodstuffs);

(e) IS: 11434 (Specification for Ionomer Resins in contact with foodstuffs);

(f) IS: 11704 (Specification for Ethylene Acrylic Acid (EAA) copolymer);

(g) IS 12252 (Specification for Poly alkylene tetrephthalates (PET)).

(h) IS 12247 (Specification for Nylon 6 Polymer).

(i) IS 13576-Ethylene Metha Acrylic Acid (EMMA).

(j) IS 13601-Ethylene Vinly Acetate (EVA)

(k) Tin and plastic containers once used shall not be re-used for packaging of edible oils and fats.

(6) No person shall sell compounded asafoetida exceeding one kilogram in weight except in a sealed container with a label.

(7) No person shall sell Hingra without a label on its container upon which is printed a declaration in the form specified in rule 42.

(8) Table iodized salt or table iron fortified common salt containing anticaking agent shall be sold only in a package which shall bear the label as specified in sub-rule (V) of rule 42.

(9) Iron fortified common salt shall be sold only in high density polyethylene bag (HDPE) (14 mesh, density 100 kg/m3, un laminated) package which shall bear the table as specified in sub-rule (VV) of rule 42.

(10) The katha prepared by Bhatti method shall be conspicuously marked as “Bhatti Katha”.

All edible oils, except coconut oil, imported in crude, raw or unrefined form shall be subjected to the process of refining before sale for human consumption. Such oils shall bear a label declaration as laid down in rule 42 (W).

Dried Glucose Syrup containing sulphur-dioxide exceeding 40 ppm, shall be sold only in a package which shall bear the label as specified in sub-rule (X) of rule 42.

No person shall store, expose for sale or permit the sale, of any insecticide in the same premises where articles of food are stored, manufactured or exposed for sale: Provided that nothing in this sub-rule shall apply to the approved household insecticides which have been registered as such under the Insecticides Act, 1968 (46 of 1968). Explanation.—For the purpose of this sub-rule,
Conditions for licence.—1[50. Conditions for licence.—1[milk] shall not be sold except under Indian Standard Institution Certification Mark. 27[*]
skimmed milk powder 26[partly skimmed milk powder and partly skimmed sweetened condensed milk] shall not be sold except under Indian Standard Institution Certification Mark. 30(20) No person shall sell protein rich atta and protein rich maida except in packed condition mentioning the names of ingredients on the label.] 31(21) The blended edible vegetable oil shall not be sold in loose form. It shall be sold in sealed package weighing not more than 15 litres. The container having blended edible vegetable oil shall be tamper proof. It shall also not be sold under the common or generic name of the oil used in the blend but shall be sold as 'Blended Edible Vegetable Oil'. The sealed package shall be sold or offered for sale only under AGMARK certification mark bearing the label declarations as provided under rule 42 and rule 44 besides other labelling requirements under these rules.] 32(22) No person shall sell powdered spices and condiments except in sealed package and in packed condition mentioning the names of ingredients on the label.

Explanation.—For the purposes of sub-rules (17) and (18) “confectionery” shall mean sugar boiled confectionery, lozenges and chewing gum and bubble gum. 28(19) No person shall manufacture, sell, store or exhibit for sale an infant milk food, infant formula and 29[milk cereal based weaning food and processed cereal based weaning food] except under Bureau of Indian Standards Certification Mark.] 30(20) No person shall sell protein rich atta and protein rich maida except in packed condition mentioning the names of ingredients on the label.] 31(21) The blended edible vegetable oil shall not be sold in loose form. It shall be sold in sealed package weighing not more than 15 litres. The container having blended edible vegetable oil shall be tamper proof. It shall also not be sold under the common or generic name of the oil used in the blend but shall be sold as 'Blended Edible Vegetable Oil'. The sealed package shall be sold or offered for sale only under AGMARK certification mark bearing the label declarations as provided under rule 42 and rule 44 besides other labelling requirements under these rules.] 36(37)(24) No person shall sell powdered spices and condiments except under packed conditions.

For the purpose of this sub-rule 'spices and condiments' means the spices and condiments specified in Appendix B of the Prevention of Food Adulteration Rules, 1955.]

(2) The State Government or the local authority shall appoint licensing authorities.

Conditions for sale of irradiated food.—All irradiated food shall be sold in prepacked conditions except under a licence: Provided that the fruit products covered under the Fruit Products Order, 1955, solvent extracted oil, deoiled meal and edible flour covered under the Solvent Extracted Oil, De-oiled Meal and Edible Flour (Control) Order, 1967, 3[vanaspati covered under the Vegetable Oil Products (Regulation) Order, 1998], and meat and poultry products covered under the Meat Food Products Order, 1973, shall be exempted from the above rule:]

Provided further that a producer of milk, who sells milk only to a milk co-operative society which is a member of milk co-operative Union engaged in reconstitution of milk or manufacture of milk products, shall be exempted from this sub-rule:]

Provided also that no person shall manufacture, sell, stock, distribute or exhibit for sale any article of food which has been subjected to the treatment of irradiation, except under a licence from Deptt. of Atomic Energy (Control of Irradiation of Food), under the Atomic Energy Act, 1962 (Act 33 of 1962.) 6[(1A) One licence may be issued by the licensing authority for one or more articles of food and also for different establishments or premises in the same local area.] 7[(1B) The name and address of the Director or Manager, as the case may be, nominated by the company, under rule 12B shall be mentioned in the licence.]
A licensing authority may with the approval of the State Government or the local authority by an order in writing delegate the power to sign licenses and such other powers as may be specified in the order to any other person under his control. If the articles of food are manufactured, stored, or exhibited for sale at different premises situated in more than one local area, separate applications shall be made and a separate licence shall be issued in respect of such premises not falling within the same local area: Provided that the itinerant vendors who have no specified place of business, shall be licensed to conduct business in a particular area within the jurisdiction of the licensing authority.

Before granting a licence for manufacture, stock or exhibition of any of the articles of food in respect of which a licence is required, the licensing authority shall inspect the premises and satisfy itself that it is free from sanitary defects. The applicant for the licence shall have to make such alteration in the premises as may be required by the licensing authority for the grant of a licence: Provided that it is necessary to do so in the interest of public health.

Proprietors of hotels, restaurants and other food stalls (including mobile and itinerant food stalls) who sell or expose for sale savouries, sweets or other articles of food in any premises not effectively separated to the satisfaction of the licensing authority from any privy, urinal, sullage, drain or place of storage of foul and waste matter.

All vessels used for the storage or manufacture of the articles intended for sale shall have proper cover to avoid contamination.

Every manufacturer or wholesale dealer in butter, ghee, vanaspati, edible oils, and other fats shall maintain a register showing the quantity manufactured, received or sold and the destination of each consignment of the substances sent out from his manufactory or place of business, and shall present such register for inspection whenever required to do so by the licensing authority. An itinerant vendor granted a licence under these rules shall carry a metallic badge on his arm showing clearly the licence number, the nature of articles for the sale of which the licence has been granted, his name and address and the name, address, of the owner, if any, for whom he is working. His containers of food and the vehicle shall also be similarly marked. In addition to the metallic badge the vendor shall, if so required by the State Government or the local authority, carry an identity card with his photograph and the number of the licence. The identity card shall be renewed every year.

The nature of articles of food for the sale of which a licence is required under these rules shall be mentioned in the application for licence. Any objectionable, ambiguous or misleading trade name shall not be approved by the licensing authority.

Every licensee who sells any food, shall display a notice board containing the nature of the articles which he is exposing or offering for sale. The manufacturing or packing or processing of food in any establishment, and;

(a) serving food in hotel or restaurants, where twenty or more person are working on any day of preceding twelve months, shall be supervised by a person having any one of the following qualifications:

(i) a degree in Science with Chemistry or Home Science or Microbiology or Food Technology, or;

(ii) diploma in Food Technology from a recognized University/Board, or;

(iii) diploma in Hotel Management and Catering Technology Course of three years, or;

(iv) Food Craft Course of one year run by National Council for Hotel Management and Catering Technology, or;

(v) Certificate Course on food safety conducted by University/Institutions based on the course curriculum developed by Department of Health: Provided that the name of such person with his consent, signature and complete address as required under the provisions of the Prevention of Food Adulteration Act, 1954, shall be notified to the Food (Health) Authority.
period of validity of the licence and the licensing authority shall pass orders on the application before the expiry period of validity of the licence in force.]

151A. Procedure for issue of licence in certain local areas.—A licensing authority empowered to issue licences in Local areas falling within the jurisdiction of a sea-port, airport, a railway station or a group of railway stations (including any railway colony, office, yard, goods-shed, transhipment shed, workshop and other works owned and maintained by the Railway Administration, for the purpose or in connection with the railways), shall exercise his functions in the manner prescribed by the State Government concerned in which sea-port, airport or railway station is situated and adopt such forms as are prescribed by that Government for the purpose of licensing.]

52. Definition of preservative.—"Preservative" means a substance which when added to food, is capable of inhibiting, retarding or arresting the process of fermentation, acidification or other decomposition of food.

53. Classification of preservatives.—Preservatives shall be divided into following classes:

(i) Class I preservatives shall be—
(a) common Salt,
(b) sugar,
(c) dextrose,
(d) glucose [Syrup], [2[***]
(e) spices,
(f) vinegar or acetic acid,
(g) honey, [3[***]] 3[***] 3[***] 3[***] (l) edible vegetable oils.]; [1[Addition of Class I preservatives in any food is not restricted, unless otherwise provided in the rules: 5[Provided that the article of food to which a Class I preservative has been added conforms to the specifications laid down in Appendix B.]]

(ii) Class II preservatives shall be—
(a) Benzoic acid including salts thereof,
(b) Sulphurous acid including salts thereof,
(c) 6[Nitrates or] Nitrites of Sodium or Potassium in respect of food like ham, pickled meat, 6[(d) Sorbic acid including its sodium, potassium and calcium salts, 7(propionates of calcium or sodium, lactic acid, and acid calcium phosphate],
(e) Nicin 8[***], 9((f) Sodium and calcium propionate,] 10[(g) Methyl or propyl Parahydroxy-Benzoate,
(h) Propionic acid, including esters or salt thereof,
(i) sodium diacetate, and
(i) sodium, potassium and calcium salts of lactic acid.

54. Use of more than one Class II preservative prohibited.—No person shall use in or upon a food more than one Class II preservative: [1[Provided that where in column (2) of the table given below rule 55 the use of more than one preservative has been allowed in the alternative, those preservatives may notwithstanding anything contained in rule 55, be used in combination with one or more alternatives, provided the quantity of each preservative so used does not exceed such number of parts out of those specified for that preservative in column (3) of the aforesaid table as may be worked out on the basis of the proportion in which such preservatives are combined.]

(Illustration) —In the group of foods specified in Item 6 of the table given below rule 55, Sulphur dioxide or Benzoic acid can be added in the proportion of 40 parts per million or 200 parts per million respectively. If both preservatives are used in combination and the proportion of Sulphur dioxide is 20 parts per million the proportion of Benzoic acid shall not exceed the proportion of 100 parts per million.

55A. Use of Class II preservatives in mixed foods.—In a mixture of two or more foods or groups of foods mentioned against each item in the Table under rule 55, the use of class II preservative or preservatives shall be restricted to the limit up to which the use of such preservative or preservatives is permitted for the foods or groups of foods contained in such mixture. [Illustration] —In the food specified in item 23 of the Table given below rule 55, sulphur dioxide can be added to dehydrated vegetables in the proportion of 2,000 parts per million. If this food is mixed with the food specified in item 24 given in the said Table, that is to say tomato puree and paste, where benzoic acid is permitted to an extent of 250 ppm then in the mixture containing equal parts of these two foods, the proportion of Sulphur dioxide and Benzoic acid, shall be 1,000
§55B. Restriction on use of nitrate and nitrite.—No nitrate or nitrite shall be added to any infant food.

§55C. Use of Natamycin for surface treatment of cheese (hard).—Natamycin may be used for surface treatment of cheese (hard) under label declaration as specified in clause (8) of sub-rule (ZZZ) of rule 42 subject to the following conditions, namely:

(i) Maximum level of application of Natamycin shall not exceed 2 mg/dm3.

(ii) The penetration depth of Natamycin in cheese (hard) shall not exceed 2mm.

(iii) The maximum residue level of Natamycin in the finished cheese (hard) shall not exceed 1mg/dm3.

§58. Definition of anti-oxidant.—‘Anti-oxidant’ means a substance which when added to food retards or prevents oxidative deterioration of food and does not include sugar, cereal oils, flours, herbs and spices.

§59A. Use of anti-oxidants in Vitamin D preparation.—Vitamin D preparation may contain anti-oxidants prescribed in rule 59 not exceeding 0.08 per cent.

§60. Definition of emulsifying and stabilizing agents.—“Emulsifying agents” and “stabilizing agents” mean substances which, when added to food, are capable of facilitating a uniform dispersion of oils and fats in aqueous media, or vice versa, and/or stabilizing such emulsions and include the following, namely:- Agar, alginate acid, calcium and sodium alginatees carrageen, edible gums 2(such as guar., karaya arabic, carobean, furcellaran, tragacanth, gum ghatti)), dextrin, sorbitole, pectin, sodium and calcium pectate, sodium citrate, sodium phosphates, sodium tartarate, calcium lactate, lecithin, albumen, gelatin quillaila, modified starches, hydrolysed proteins, monoglycerides or diglycerides of fatty acids, synthetic lecithin, propyleneglycol stearate, propyleneglycol alginate, methyl ethyl cellulose, methyl cellulose, sodium carboxymethyl cellulose, inamyl or Glyceryl esters of wood resins (Easter Gum).

§61. Restriction on use of emulsifying and stabilising agents.—No emulsifying or stabilizing agents shall be used in any food, except where the use of emulsifying or stabilizing agents is specifically permitted: Provided that the following emulsifying or stabilizing agents shall not be used in milk and cream, namely, monoglycerides or diglycerides of fatty acids, synthetic lecithin, propyleneglycol stearate, propyleneglycol alginate, methyl ethyl cellulose, methyl cellulose, sodium carboxymethyl cellulose, stearyl tartaric acid, esters of monoglycerides and diglycerides of fatty acids, monostearin sodium sulphoacetate, sorbitan esters of fatty acids or in combination, 2[***]: Provided further that Polyglycerol esters of fatty acids may be used in bakery products and in chocolate to the extent of 0.2 per cent by weight.

§61AA. Use of modified starches. —Modified food starches (derivative starches) may be used in 180 [***], confectionery, 181[***], flours, dairy products (where use of emulsifier/stabiliser is allowed in Appendix `B' to the Prevention of Food Adulteration Rules, 1955) glazes, icings, gravies, sauces, soups, 182[***], coatings and 183[***] up to a maximum concentration of 0.5 per cent by weight.

Provided that modified food starches (derivative straches) may be used in snacks, frozen potato products, baked foods and salad dressing/mayonnaise upto a maximum concentration of 5 percent by weight.

§61AB. Use of starch phosphate.—Starch phosphate, gum arabic substitute, may be used in syrup, ice-cream powder, salad dressing and pudding to a maximum extent of 0.5 per cent.

§61B. Use of emulsifying and stabilising agents in fruit products.—The emulsifying and stabilizing agents may be added to fruit products:

1. Pectin
2. Sodium alginate
3. Calcium alginate
61D. Use of emulsifying and stabilising agents in frozen desserts.—The emulsifying and stabilising agents enlisted under Rule 60 may be added to frozen desserts.

190 61F Use of Hydroxypropyl Methyl Cellulose in various foods. —Hydroxypropyl Methyl Cellulose may be used in the following maximum products not exceeding in maximum level mentioned in column 3 of the Table given below: TABLE S. No. Article of Food Maximum Level 1 2 3

(i) Non-dairy whip topping 2.0 percent

(ii) Snacks, savories, luncheonmeat and poultry products, instant mixes such as idli mix, dosa mix, upma mix pongle mix, puliyogare mix, gulab jamun mix, jalebi mix, vada mix etc., salad dressing/mayonnaise, mixes for gravies, ice-cream, frozen desserts, puddings and custards

(i) 0 percent (iii) Mixes for dairy based drinks 0.5 percent] “61F. Use of Hydroxypropyl Methyl Cellulose in Non-Dairy Whip Topping.—Hydroxypropyl Methyl Cellulose may be used in non-dairy whip toppings upto a maximum level 2.0 per cent.”.

62. Restriction on use of anticaking agents.—No anticaking agents shall be used in any food except where the use of anticaking agents is specifically permitted: 2 [Provided that table salt, onion powder, garlic powder, fruit powder and soup powder may contain the following anticaking agents in quantities not exceeding 2.0 per cent, either singly or in combination, namely:—

(1) carbonates of calcium and magnesium.

(2) phosphate of calcium and magnesium.

(3) silicates of calcium, magnesium, aluminium or sodium of silicon dioxide.

(4) myristates, palmitates or stearates of aluminium, ammonium, calcium potassium or sodium]

3 [Provided further that calcium, potassium or sodium ferrocyanide may be used as crystal modifiers and anti-caking agent in common salt, iodized salt and iron fortified salt in quantity not exceeding 10mg/kg singly or in combination expressed as ferrocyanide.]

62A. Antifoaming agents in edible oils and fats.—Dimethyl Polysiloxane, food grade, may be used as an antifoaming agent in edible oils and fats for deep fat frying upto a maximum limit of 10 parts per million: 2 [Provided that mono and diglycerides of fatty acids of edible oil may be used as anti-foaming agent in jam, jellies and marmalade.] Explanation.—For the purpose of this rule, “antifoaming agent” means substance which retards deteriorative changes and foaming height during heating.

62B. Use of release agents in confectionery.—Spreadasil silicon spray (Dimethyl Polysiloxane) if used, as release agent in confectionery shall not exceed 10 ppm of the finished product.

63. Flavouring agents.—Flavouring agents include flavour substances, flavour extracts or flavour preparations, which are capable of imparting flavouring properties, namely taste or odour or both to food. Flavouring agents may be of following three types:—

(A) Natural-flavours and Natural Flavouring Substances “Natural flavours” and “Natural flavouring substances” are flavour preparations and single substance respectively, acceptable for human consumption, obtained exclusively by physical processes from vegetable 2[***] for human consumption.

(B) Nature-identical Flavouring Substances Nature-identical flavouring substances are substances chemically isolated from aromatic raw materials or obtained synthetically; they are chemically identical to substances present in natural products intended for human consumption, either processed or not.

(C) Artificial Flavouring Substances Artificial flavouring substances are those substance which have not been identified in natural products intended for human consumption either processed or not.]

63A. Restriction on use of flavouring agents.—The use of the following flavouring agents are prohibited in any article of food, namely:—

(1) Coumarin and dihydrocoumarin
(2) Tonkabcan (Dipteryl adorat)
(3) B-asaronc and cinameyl anthracilate
(4) Estragole
(5) Ethyl Methyl Ketone
(6) Ethyl-3-Phenylglycidate
(7) Eugenyl methyl ether
(8) Methyl b naphth Ketone
(9) P. Propylanisole
(10) Saffrole and Isosaffrole
(11) Thujone and Isothujone (a & b thujone).

*64. Solvent in flavour.—Diethylene Glycol and Monoethyl ether shall not be used as solvent in
flavours.]

*64A. Use of anti-oxidants, emulsifying and stabilising agents and food preservatives in flavour.—The
flavouring agents may contain permitted anti-oxidants, emulsifying and stabilising agents and food
preservatives.

203 [ 64AA Use of anticaking agent in flavours. —Synthetic Amorphous Silicon Dioxide may be used in
powder flavouring substances upto 2 percent maximum.]

*64B. Use of Monosodium Glutamate.—Monosodium Glutamate may be added to foods as per the
provisions contained in Appendix C, subject to Good Manufacturing Practice (GMP) level and under
proper label declaration as provided in rule 42(S). It shall not to added to any food for use by infant
below twelve months and in the following foods:— (List of foods where Monosodium Glutamate is not
allowed)

(1) Milk and Milk Products including Buttermilk.
(2) Fermented and renneted milk products (plain) excluding dairy based drink.
(3) Pasteurized cream.
(4) Sterilised, UHT, whipping or whipped and reduced fat creams.
(5) Fats and Oils, Foodgrains, Pulses, Oil seeds and grounded/ powdered foodgrains.
(6) Butter and concentrated butter.
(7) Fresh fruit.
(8) Surface treated fruit.
(9) Peeled or cut fruit.
(10) Fresh vegetables, Surface treated fruit, Peeled or cut fruits.
(11) Frozen vegetables.
(12) Whole, broken or flaked, grains, including rice.
(13) Flours of cereals, pulses and starches.
(14) Pastas and noodles (only dried products).
(15) Fresh meat, poultry and game, whole pieces or cuts or comminuted.
(16) Fresh fish and fish products, including mollusks, crustaceans and echinoderms.
(17) Processed fish and fist products, including mollusks, crustaceans and echinoderms.
(18) Fresh eggs, Liquid egg products, Frozen egg products.
(19) White and semi-white sugar (sucrose and saccharose, fructose, glucose (dextrose), xylose, sugar
solutions and syrups, also (partially) inverted sugars, including molasses, treacle and sugar
toppings.
(20) Other sugars and syrups (e.g. brown sugar and maple syrup).
(21) Honey.
(22) Salt.
(23) Herbs, spices and condiments, seasoning (including salt substitutes) except seasoning for
Noodles and Pastas, meat tenderizers, onion salt, garlic salt, oriental seasoning mix, topping to
sprinkle on rice, fermented soybean paste, Yeast.
(24) Infant food and Infant milk substitute including infant formulae and follow-on formulate.
(25) Foods for young children (weaning foods).
(26) Natural Minerals water and packaged drinking water.
(27) Concentrates (liquid and solid) for fruit juices.
(28) Canned or bottled (pasteurized) fruit nectar.
(29) Concentrates (liquid and solid) for fruit juices.
(30) Canned or Bottled (pasteurized) fruit nectar.
(31) Coffee and coffee substitutes, tea, herbal infusions, and other cereal beverages excluding cocoa.
(32) Wines.
(33) Margarine.
(34) Fat Spread. [235. Fruits and Vegetables products except those where Monosodium Glutamate is permitted under Appendix C of these rules.]
(36) Carbonated Water.
(37) Baking Powder.
(38) Arrowroot.
(39) Sago.
(40) Plantation Sugar, Jaggery and Bura.
(41) Ice-Candies.
(42) Ice creams and Frozen deserts.
(43) Cocoa Butter.
(44) Saccharine.
(45) Malted Milk Food and Milk based foods.
(46) Bread.
(47) Vinegar.
(48) Sugar Confectionery, Toffee, Lozenges.
(49) Chocolate.
(50) Pan Masala.
(51) Alcoholic Beverages.]

*64BB. Extraneous addition of flavouring agents to be mentioned on the label.—Where an extraneous flavouring agent has been added to any article of food, there shall be written just beneath the list of ingredients on the label attached to any package of food so flavoured, a statement in capital letters as below:— "CONTAINS ADDED FLAVOUR" [Note.—If such a statement is displayed, the flavour used in the product need not be mentioned in the list of ingredients.]

*64C. Carry over of Food Additives.—
(1) For the purpose of the standards specified in Appendix B, the "Carry Over" principle applies to the presence of additives such as colours, flavouring agents, antioxidants, anti-caking agents, emulsifying and stabilizing agents and preservative in food, as a result of the use of raw material or other ingredients in which these additives were used. The presence of contaminants is not covered by this purpose.
(2) The presence of an additive in food through the application of the carry over principle so admissible in general unless otherwise specifically prohibited in the rules or in Appendix B provided the total additive including the carry over through the raw material or other ingredients does not exceed the maximum amount so permitted.

*66. Definition of solvent-extracted oils.—Solvent-extracted oil means any vegetable oil obtained from oil-bearing material by the process of extraction by a solvent.
1[***]

*68. Definition of solvent-extracted edible flour.—"Solvent-extracted edible flour" means the ground material obtained from specially prepared deoiled meal, that is, the residual material left over when oil is extracted by a solvent from oil-cake immediately following the single-pressing of good quality edible oilseeds.
1[***]

*69A. Restriction on the use of solvent.—
(1) No solvent other than n-Hexane (Food Grade) shall be used in the extraction of cocoa butter, oils and fats and edible soya flour.
(2) The quantity solvent mentioned in the column (1) of the Table below, in the food mentioned in
Definition of sequestering agents.—The sequestering agents are substances which prevent adverse effect of metals catalysing the oxidative breakdown of foods forming chelates; thus inhibiting decolourisation of taste and rancidity.

Definition of buffering agents.—Buffering agents are materials used to counter acidic and alkaline changes during storage or processing steps, thus improving the flavour and increasing the stability of foods.

Use of Glycerol Esters of Wood Resins (Ester Gum).—The maximum limit of glycerol esters of wood resins (ester gum) when used in flavour emulsions soft drink concentrate and carbonated water shall not exceed 100 ppm of the final beverage for consumption.

Use of Sucrose Acetate Isobutyrate.—The maximum concentration of Sucrose Acetate Isobutyrate when used in non-alcoholic beverages as a clouding agent shall not exceed 3000 ppm.

—Use of Lactulose syrup in foods.—Lactulose syrup may be used in special milk based infant food formulations, which is to be taken under medical advice up to a maximum level of 0.5 per cent of final food subject to label declaration.

—Use of Dimethyl Dicarbonate. —Dimethyl Dicarbonate may be used in fruit drinks, ready to drink tea beverages, isotonic/sports drinks and flavoured water up to 250 mg./litre subject to maximum methanol content in final product as 200 mg./litre.

For the purpose of this chapter, unless the context otherwise requires—

(a) ‘Irradiation’ means any physical procedure, involving the intentional exposure of food to ionizing radiations.

(b) ‘Irradiation facility’ means any facility which is capable of being utilized for treatment of food by irradiation.

(c) ‘Operator of irradiation facility’ means any person appointed as such by licensee who satisfies the qualifications and requirements as for training specified in Schedule II of the Atomic Energy (Control of Irradiation of Food) Rules, 1991.

(d) ‘Irradiated food’ means articles of food subjected to radiation by—

(i) Gamma rays;

(ii) X-rays generated from machine sources operated at or below an energy level of 5 million electron volts; and

(iii) Sub-atomic particles, namely, electrons generated from machine sources operated at or below an energy level of 10 million electron volts, to dose levels as specified in Schedule I of the Atomic Energy (Control of Irradiation of Food) Rules, 1991.

Requirement for the process of irradiation.—

(1) Approval of facilities.—No irradiation facility shall be used for the treatment of food unless such facility—

(a) has been approved and licensed under the Atomic Energy (Control of Irradiation of Food) Rules, 1991;

(b) complies with the conditions for approval, operation, licence and process control prescribed under the Atomic Energy (Control of Irradiation of Food) Rules, 1991;
**76.** Restrictions on Irradiation of Food.—

(a) The irradiation shall conform to the dose limit and the radiation source to the specific conditions prescribed for each type or category of Food specified for treatment by irradiation, under the Atomic Energy (Control of Irradiation of Food) Rules, 1991.

(b) Food which has been treated by irradiation shall be identified in such a way as to prevent its being subjected to re-irradiation.

(c) The irradiation shall be carried out only by personnel having the minimum qualifications and training as prescribed for the purpose under the Atomic Energy (Control of Irradiation of Food) Rules, 1991.

(d) Food once irradiated shall not be re-irradiated unless specifically so permitted under these rules.

**77.** Record of Irradiation of Food.—Any treatment of Food by irradiation shall be recorded by an officer authorised by the competent authority as specified under the Deptt. of the Atomic Energy (Control of Irradiation of Food) Rules, 1991 as follows:—

(i) Name of the article:

(ii) Licence No:

(iii) Name, address and other details of Licensee:

(iv) Purpose of Irradiation:

(v) Source of Irradiation:

(vi) Date of Irradiation:

(vii) Dose of Irradiation:

(viii) Serial Number of Batch:

(ix) The nature, quality of Food to be irradiated and the Batch number:

(x) Quantity of Food Irradiated:

(xi) Physical appearance of article before and after irradiation:

(xii) Type of packaging used during the irradiation treatment and for packing the irradiated food.

**78.** Standards of Irradiated Food.—The irradiated foods shall comply with all the provisions of the Prevention of Food Adulteration Act, 1954, and rules made thereunder specifying standards of such food.

**80.** Use of food additives in food products.—The food products may contain food additives as specified in these rules and in Appendices B and C.

**81.** Use of food additives in traditional foods.—The traditional foods namely,—Snacks of Savouries (Fried Products), such as Chiwda, Bhujia, Dalmoth, Kadhale, Kharaboondi, spiced and fried dals, banna chips and similar fried products sold by any name, sweets, Carbohydrates based and milk product based, such as Halwa, Mysore Pak, Boondi Ladoo, Jalebi, Khoya Barfi, Peda, Gulab Jamun, Rasgolla and similar milk product based sweets sold by any name, Istant Mix Powders only of idli mix, dosa mix, puliyogare mix, pongal mix, gulab jamoon mix, jalebi mix, vada mix, rice and pulses based Papads, Ready-to-serve Beverages (tea/coffee based only) may contain food additives permitted in these rules and in Table 2 of Appendix C.

**82.** Use of food additives in Bread, Biscuits.—The food products such as Bread and Biscuits, may contain food additives permitted in these rules and in Table 1 of Appendix C.

3. Subs. by G.S.R. 388 (E), dated 25th June, 2004, for "after the age of four months" (w.e.f.
4. Subs. by G.S.R. 388 (E), dated 25th June, 2004, for “whether or not it is suitable for such replacement” (w.e.f. 25-6-2004).
10. Subs. by G.S.R. 91(E), dated 24th February, 1995, for “Rs. 40” (w.e.f. 24-8-1995) and again subs. by G.S.R., 693(E), dated 20th November, 1998, for “Rs. 200” (w.e.f. 20-5-1999).
11. Subs. by G.S.R. 688(E), dated 23rd November, 2005, for “holds a Master’s Degree in Chemistry or Bio-chemistry” (w.e.f. 25-11-2005).
12. Subs. by G.S.R. 175(E), dated 6th April, 1998 (w.e.f. 6-4-1998).
34. Subs. by G.S.R. 764(E), dated 7th September, 1990 (w.e.f. 7-12-1990).
44. Subs. by G.S.R. 382(E), dated 10th July, 1997 (w.e.f. 10-7-1997).
46. Ins. by G.S.R. 388(E), dated 25th June, 2004 (w.e.f. 25-6-2004).
47. Clause (a) omitted by G.S.R. 992, dated 4th June, 1971.
49. Subs. by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968).
50. Clause (g) omitted by G.S.R. 764(E), dated 15th November, 1984 (w.e.f. 15-11-1985).
51. Added by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968).
53. Clause (g) omitted by G.S.R. 718(E), dated 13th September, 2000 (w.e.f. 13-9-2000).
56. Subs. by G.S.R. 491(E), dated 21st August, 2006 and read with corrigendum G.S.R. 70(E), dated 5th February, 2008, for rule 37A (w.e.f. 20-5-2008). Rule 37A, before substitution, stood as under:
57. "proprietary food" means a food which has not been standardised under the Prevention of Food Adulteration Rules, 1955,
Earlier Rule 37B was inserted by G.S.R. 257(E), dated 3rd May, 1991 as corrected by G.S.R. 531(E), dated 14th August, 1991 (w.e.f. 3-11-1991).


60. Sub-rule (1) renumbered as sub-rule (1A) by G.S.R. 491(E), dated 21st August, 2006 and read with corrigendum G.S.R. 70(E), dated 5th February, 2008 (w.e.f. 20-5-2008).

61. The words “or the advertisement” omitted by G.S.R. 339(E), dated 27th May, 2005


67. Subs. by G.S.R. 339(E), dated 27th May, 2005 and as corrected by G.S.R. 423(E), dated 24th June, 2005, for sub-rule (2) (w.e.f. 27-5-2005). Sub-rule (2), before substitution, stood as under:


69. Subs. by G.S.R. 398(E), dated 3rd July, 2006 and as corrected by G.S.R. 1(E), dated 2nd January, 2007, by G.S.R. 267(E), dated 2nd April, 2007, for “Low birth weight (less than 2.5 kg)” (w.e.f. 4-7-2007).


72. Subs. by G.S.R. 491(E), dated 21st August, 2006 and read with corrigendum G.S.R. 70(E), dated 5th February, 2008 (w.e.f. 20-5-2008). Sub-rule (2), before substitution, stood as under:


74. Subs. by G.S.R. 503(E), dated 1st September, 1981.

75. Clause (g) omitted by G.S.R. 454(E), dated 15th April, 1988 (w.e.f. 15-4-1988).


77. Ins. by G.S.R. 1211, dated 9th December, 1958.

78. Ins. by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 24-8-1968).

79. Clause (k) omitted by G.S.R. 454(E), dated 15th April, 1988 (w.e.f. 15-4-1988).


82. In pursuance of this provision “NESCAFE” has been exempted from the operation of this rule vide G.S.R. 17, dated 23-12-1958.


86. Ins. by G.S.R. 653(E), dated 22nd October, 1977.


89. Ins. by G.S.R. 91(E), dated 7th February, 1992 (w.e.f. 31-1-1979).


95. Subs. by G.S.R. 70(E), dated 5th February, 2008 (w.e.f. 20-5-2008).


97. Subs. by G.S.R. 304(E), dated 4th June, 1997 (w.e.f. 4-6-1997).


99. Sub-rule (6) omitted by G.S.R. 400(E), dated 23rd June, 2006 (w.e.f. 5-7-2006). Sub-rule (6), before omission, stood as under:

100. Rule 48B omitted by G.S.R. 491(E), dated 21st August, 2006 and read with corrigendum G.S.R. 70(E), dated 5th February, 2008 (w.e.f. 20-5-2008). Rule 48B, before omission, stood as under:

101. Rule 48C omitted by G.S.R. 400(E), dated 23rd June, 2006 (w.e.f. 5-7-2006). Rule 48C, before omission, stood as under:

102. Sulphuric acid (Food Grade)

103. Sodium propionate (Food Grade)

104. Calcium propionate (Food Grade)

105. Sorbic acid (Food Grade)

106. Potassium metabisulphate (Food Grade)
107. Sodium metabisulphate (Food Grade)
108. Sorbild (Food Grade)
109. Benzoic acid (Food Grade)
110. Sodium benzoate (Food Grade)
111. Fumaric acid (Food Grade) and Quick dissolving Pumaric acid (Food Grade)
112. Sodium carboxymethyl cellulose (Food Grade)
113. Sodium alginate (Food Grade)
114. Agar Agar (Food Grade)
115. Alginic acid (Food Grade)
119. Subs. by G.S.R. 114(E), dated 28th February, 2008 (w.e.f. 28-2-2008). Earlier the proviso was inserted by G.S.R. 773(E), dated 9th August, 1994 (w.e.f. 9-8-1994).
123. Omitted by G.S.R. 382(E), dated 10th July, 1997 (w.e.f. 10-7-1997).
125. Omitted by G.S.R. 382(E), dated 10th July, 1997 (w.e.f. 10-7-1997).
126. Ins. by G.S.R 840(E), dated 6th October, 1987 (w.e.f. 6-10-1988).
128. Ins. by G.S.R. 382(E), dated 10th July, 1997 (w.e.f. 10-7-1997).
129. Subs. by G.S.R. 694(E), dated 11th October, 1999 (w.e.f. 11-10-1999).
132. Sub-rule (8) omitted by G.S.R. 400(E), dated 23rd June, 2006 (w.e.f. 23-6-2006).
133. Ins. by G.S.R. 293(E), dated 23rd March, 1985 (w.e.f. 23-3-1985).
135. Ins. by G.S.R. 7(E), dated 4th January, 2001 (w.e.f. 4-1-2001).
138. Ins. by G.S.R. 382(E), dated 10th July, 1997 (w.e.f. 10-7-1997).
139. Added by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 8-7-1968).
140. Ins. by G.S.R. 829(E), dated 7th November, 1983 (w.e.f. 7-11-1983).
142. Clauses (i) to (k) omitted by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 8-7-1968).
144. Subs. by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 8-7-1968).
147. Subs. by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 8-7-1968).
149. Ins. by G.S.R. 829(E), dated 7th November, 1983 (w.e.f. 7-11-1983).
150. Added by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 8-7-1968).
152. Clauses (i) to (k) omitted by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 8-7-1968).
155. Added by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 8-7-1968).
160. Subs. by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 8-7-1968).
161. Ins. by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 8-7-1968).
164. Rule 55D omitted by G.S.R. 388(E), dated 25th June, 2004 (w.e.f. 25-6-2004). Earlier rule 55D was inserted by G.S.R. 396(E), dated 27th May, 1999 (w.e.f. 27-5-1999). Rule 55D, before omission by G.S.R. 388(E), stood as under:
166. Added by G.S.R. 147(E), dated 14th March, 1997 (w.e.f. 14-3-1997).
167. Subs. by G.S.R. 1533, dated 8th July, 1968 (w.e.f. 8-7-1968).