

PREVENTION OF FOOD ADULTERATION (THIRD AMENDMENT) RULES, 2006

MINISTRY OF HEALTH AND FAMILY WELFARE

(Department of Health)

NOTIFICATION

New Delhi, the 9th May, 2006

G.S.R. 277(E). -- Whereas a draft of certain rules further to amend the Prevention of Food Adulteration Rules, 1955, was published, as required by sub-section (1) of section 23 of the Prevention of Food Adulteration Act, 1954 (37 of 1954), at pages 1 to 7 in the Gazette of India, Extraordinary, Part II, section 3, sub-section (i) dated the 6th May, 2005 under the notification of the Government of India in the Ministry of Health and Family Welfare (Department of Health), Number GSR 277(E) dated the 6th May, 2005 inviting objections and suggestions from all persons likely to be affected thereby before the expiry of a period of sixty days from the date on which the copies of the Official Gazette containing the said notification, were made available to the public;

And whereas the copies of the said Gazette were made available to the public on the 9th May, 2005;

And whereas objections or suggestions received from the public within the specified period on the said draft rules have been considered by the Central Government;

Now, therefore, in exercise of the powers conferred by section 23 of the said Act, the Central Government, after consultation with the Central Committee for Food Standards, hereby makes the following rules further to amend the Prevention of Food Adulteration Rules, 1955, namely:--

1. (1) These rules may be called the Prevention of Food Adulteration (Third Amendment) Rules, 2006.

(2) They shall come into force on the date of publication in the official Gazette.

2. In the Prevention of Food Adulteration Rules, 1955 (hereinafter referred to as the said rules), in Appendix B, -

(i) for item, A. 14, the following shall be substituted, namely, -

"A. 14 Tea means tea other than Kangra tea obtained by acceptable process, exclusively from the leaves, buds and tender stems of plant of the *Camellia sinensis* (L) O. Kuntze. It may be in the form of black or oolong tea. The product shall have characteristic flavour free from any off odour, taint and mustiness. It shall be free from living insects, moulds, dead insects, insect fragments and rodent contamination visible to the naked eye

(corrected if necessary for abnormal vision). The product shall be free from extraneous matter, added colouring matter and harmful substances:

Provided that the tea may contain "natural flavours" and "natural flavouring substances" which are flavour preparations and single substance respectively, acceptable for human consumption, obtained exclusively by physical processes from material of plants origin either in their natural state or after processing for human consumption in packaged tea only. Tea containing added flavour shall bear proper label declaration as provided in sub-rule (YY) of rule 42. Tea used in the manufacture of flavoured tea shall conform to the standards of tea. The flavoured tea manufactured tea. Pectinase enzyme can be added up to a level of 0.2% during manufacture as processing aid. The product shall conform to the following requirement in which all the figures given are expressed on the basis of the material oven-dried at $103\pm 2^{\circ}$ C.

(a) Total Ash (m/m)	Not less than 4.0 percent and not more than 8.0 percent
(b) Water Soluble Ash	Not less than 45.0 percent of total ash
(c) Alkalinity of water soluble ash expressed as KOH (m/m)	Not less than 1.0 percent and not more than 3.0 percent
(d) Acid-insoluble ash (m/m)	Not more than 1.0 percent
(e) Water extract (m/m)	Not less than 32.0 percent
(f) crude Fibre (m/m)	Not more than 16.5 percent

(ii) after item A.14.01, the following shall be inserted, namely, -

"A.14.02 Green Tea means the product derived solely and exclusively, and produced by acceptable processes, notably enzyme, inactivation, rolling or comminution and drying, from the leaves, buds and tender stems of varieties of the species *Camellia sinensis* (L) O. Kuntze, known to be suitable for making tea for consumption as a beverage. The product shall have characteristic flavour free from any off odour, taint and mustiness. It shall be free from living or dead insects, moulds, insect fragments and rodent contamination visible to the naked eye (corrected if necessary for abnormal vision). The product shall be free from extraneous matter, added colouring matter and harmful substances;

Provided that the tea may contain "natural flavours" and "natural flavouring substances" which are flavour preparations and single substance respectively, acceptable for human consumption, obtained exclusively by physical processes from material of plants origin either in their natural state or after processing for human consumption in packaged tea only. Tea containing added flavour shall bear proper label declaration as provided in sub-rule (YY) of rule 42. Tea used in the manufacture of flavoured tea shall conform to the standards of tea. The flavoured tea manufacturers shall register themselves with the Tea Board before marketing flavoured tea. The product shall conform to the following requirements in which all the figures given are expressed on the basis of the material oven-dried at $103\pm 2^{\circ}$ C.

Parameter	Proposed Standards
(a) Total Ash (m/m)	Not less than 4.0 percent and not more than 8.0 percent
(b) Water-soluble ash	Not less than 45.0 percent of total ash.
(c) Alkalinity of water - soluble Ash expressed as KOH (m/m)	Not less than 1.0 percent of total ash and not more than 3.0 percent
(d) Acid-insoluble ash (m/m)	Not more than 1.0 percent
(e) Water-extract (m/m)	Not less than 32.0 percent
(f) Crude fibre (m/m)	Not more than 16.5 percent
(g) Total catechins (m/m)	Not less than 9.0 percent and not more than 19.0 percent

[F. No. P.15014/1/2004-PH (food)]

RITA TEAOTIA, Jt. Secy.
