

**Notice Calling for suggestions, views, comments etc from WTO- SPS Committee members within a period of 60 days on the draft notification related to standards for Colostrum and Colostrum Products.**

**F. No. M&MP/CLM/Notification(03)/FSSAI-2017.-** In the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, in regulation 2.1, after sub-regulation 2.1.22 relating to “Whey Protein Concentrates (WPC)”, the following sub-regulation shall be inserted, namely:-

**‘2.1.23 Standard for Colostrum and Colostrum Products.-** This Standard applies to colostrum and colostrum powder in conformity with the definitions given in item 1 of this sub-regulation and shall be read along with sub-regulation 2.1.1 relating to General Standard for Milk and Milk Products with reference to the generic provisions such as definitions of milk or milk products and heat treatments, guidelines for use of dairy terms, addition of micronutrients.

**1. Description.-**

**(a) “Colostrum”** means the lacteal secretion from the mammary glands of cow or buffalo or a combination thereof obtained upto three to five days of parturition and preceding the production of milk, which typically contains fat, proteins, carbohydrates, vitamins, minerals and bioactive components (such as immunoglobulins and lactoferrin).

**(b) “Colostrum-based products”** means processed products resulting from the processing of colostrum or from further processing of such processed products

**i) “Colostrum Powder”** is a colostrum-based product obtained by the drying of colostrum by suitable methods while retaining the essential characteristics of colostrum.

**2. Essential composition and quality factors**

**(I) Colostrum**

**(a) Composition:**

The products shall conform to the compositional specifications provided in the table below:

<b>Sl. No.</b>	<b>Parameters</b>	<b>Requirements</b>
<b>(1)</b>	<b>(2)</b>	<b>(3)</b>

1.	Appearance	Creamy yellow colour
2.	Odour	Characteristic and pleasant
3.	Taste	Characteristic and pleasant
4.	Moisture, maximum, %, (m/m)	80.0
5.	Protein, minimum, %, (m/m)	7.0
6.	Fat, minimum, %, (m/m)	4.0
7.	Immunoglobulins, minimum, (%)	1.8
8.	Lactoferrin, minimum, (%)	0.2

## (II) Colostrum powder

### (a) Raw Materials:

Bovine Colostrum

### (b) Composition:

The products shall conform to the compositional specifications provided in the table below:

Sl. No.	Parameters	Requirements
(1)	(2)	(3)
1.	Appearance	Creamy yellow colour
2.	Odour	Characteristic
3.	Taste	Characteristic
4.	Moisture, maximum, %, (m/m)	4.0
5.	Protein, minimum, %, (m/m)	40.0
6.	Fat, minimum, %, (m/m)	17.5
7.	Ash, maximum, %, (m/m)	9.0
8.	Immunoglobulins, minimum, %, (m/m)	12.5
9.	Lactoferrin, minimum, %, (m/m)	3.3
10.	Scorched particle content, max	Disc B (15 mg)

**3. Food Additives:**

- (a) Colostrum shall not contain any food additives.
- (b) For colostrum powder, stabilizers, emulsifiers and antioxidants as specified for milk powder in Appendix 'A' of these regulations, may be used and only within the limits specified.

**4. Contaminants, Toxins and Residues:**

The product shall comply with the provisions of the Food Safety and Standards (Contaminants, toxins and Residues) Regulations, 2011.

**5. Hygiene:**

- (a) The product shall be prepared and handled in accordance with the requirements specified in Schedule 4 of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and such other guidelines as may be specified from time to time under the Food Safety and Standards Act, 2006(34 of 2006).
- (b) The product shall conform to the microbiological requirements specified for milk powder in Appendix B of these regulations.

**6. Labelling:**

- (a) The name of the products covered by sub- item (a) of item 1 shall be "colostrum".
- (b) The name of the products covered by sub- item (b) of item 1 shall be "colostrum powder".
- (c) In addition to the labelling requirements mentioned above, the provisions of the Food Safety and Standards (Packaging and Labelling) Regulations, 2011 shall apply to pre-packaged product.

**7. Method of sampling and analysis:**

The methods of sampling and analysis mentioned in the manuals as specified by the Food Safety and Standards Authority of India from time to time shall be applicable.'