



FSSAI issues stds for eight new categories under food additive category

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The standards for eight new categories have been issued by FSSAI under the food additives regulations. The apex regulator has put out the gazette notification notifying the same.

The regulations called the Food Safety and Standards (Food Products Standards and Food Additives) Sixth Amendment Regulations, 2018.

In the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, under Regulation 2.4 relating to the clause Cereals and Cereal Products, new standards for three categories, namely durum wheat, finger millet (ragi) and amaranth, have been added.

Further, under the Sub-regulation of the same clause, a total of five categories have been added. It includes new standards for sorghum flour, soybean, soy protein products, whole maize (corn) flour and wheat protein products, including wheat gluten, durum wheat semolina and whole durum wheat semolina.

As per the gazette notification, durum wheat shall be dried mature grains obtained from varieties of the species *Triticum durum* Desf with moisture per cent by mass maximum and protein per cent on dry matter basis minimum be set at 13 and 11, respectively, whereas uric acid (mg per kg), maximum set around 100.

It further defined finger millet (ragi) as the dried mature grains of *Eleusine coracana* L Gaertn and amaranth as the dried mature grains of *Amaranthus caudatus*, *Amaranthus cruentus* and *Amaranthus hypochondriacus*. The moisture per cent by mass maximum and uric acid (mg per kg) maximum has been set at 12 and 100, respectively, for both categories.

The new standards for sorghum flour define it as the product obtained from grains of *Sorghum bicolor* (L) Moench through a process of milling, whereas soybean shall be obtained from the plants of *Glycine max* (L) Merr, which should be mature, clean and dried seeds free from mould, musty odour, non-edible and toxic seeds.

As per the gazette notification, soy protein products (SPP) are the food products obtained by the reduction or removal from soybeans of the major non-protein constituents (water, oil and carbohydrates). The SPP should be of three types - soy

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protein flour (SPF), soy protein concentrate (SPC) and soy protein isolate (SPI).

Meanwhile, whole maize (corn) flour is prepared from fully mature, sound, ungerminated, whole kernels of maize, *Zea mays* L. Wheat protein products (WPP) are produced from wheat or wheat flour by separation of certain non-protein constituents such as starch and other carbohydrates.

Durum wheat semolina is defined as the product prepared from grain of durum wheat (*Triticum durum* Desf) by grinding or milling processes in which the bran and germ are essentially removed and the remainder is comminuted to a suitable degree of fineness. Whereas whole durum wheat semolina is prepared by a similar comminuting process, but the bran and part of the germ are retained.