



Consultation paper on Methodology of Licensing

This paper is intended to explain the proposed change in the method of licensing and the related aspects and elicit comments from stakeholders at ed-office@fssai.gov.in

2. Present System:

2.1 At present the process followed for licensing is:-

- An applicant selects the food category system, drilled down to 4 digit level.
- Then the applicant inputs the food product he proposes to manufacture, in a text box.
- Licensing authority while processing the application checks if the declared product belongs to the stated category, and standardised as per Food Safety and Standards Regulation (FSSR).

The licensing Authority after other checks he needs to exercise approves the application.

Expected output is a licensed product which is standardised. However the description is subjective. It may be specific to the product/ manufacturer or even may be generic.

2.2 The present system poses the following problems:

- The text box allows varied descriptions/nomenclature to be submitted. Same food products/food item can be applied/ expressed in various forms by the applicant.
- The text box approach leads to data which is unique, non-amenable to any statistical and data analytics.
- The approval and licensed product is dependent on the 'smartness' of the applicant and the analytical approach of the licensing authority.
- Usually launch of a variant which is also a standardised product, requires modification of licence.
- A novice finds it difficult to understand and determine under which category his product can be classified.
- The intent is to allow manufacturer to select and apply for a standardised product. If not standardised, applicant needs to apply under Proprietary Food or Product approval. Within the standardised product- there should be a bandwidth allowing variants as specified under FSSR, without approval.
- However many a times practice did not resonate with theory.

3. Proposal:

3.1 It is proposed to change the methodology of applying for licence under the FSSA Act, 2006 Rules and Regulations made thereunder. Now an applicant will have to simply select the food category system up-to 2 levels which are simpler to understand and navigate.

e.g 2.0 Fats and oils, and fat emulsions.

2.1 Fats and oils essentially free from water.

2.2 Fat emulsions mainly of type water-in-oil.

Once 2nd level of food category is selected, a menu of standardised products listing shall be displayed; from which the applicant can select the standardised products for which he desires a licence.

e.g Applicant can select milk fat, butter oil, anhydrous milk and ghee etc. from the dropdown.

2.1	Fats and oils essentially free from water	
2.1.1	Milk fat	2.1.8 (i)
2.1.1	Butter oil	2.1.8 (ii)
2.1.1	Anhydrous milk fat	2.1.8 (iii)
2.1.1	Anhydrous butter oil	2.1.8 (iv)
2.1.1	Ghee	2.1.8(v)
2.1.2	Coconut oil (naryal ka tel)	2.2.1(1)
2.1.2	Virgin Coconut Oil	2.2.1(1)(A)
2.1.2	Cotton seed oil (binola ka tel)	2.2.1(2)
2.1.2	Groundnut oil (moongh-phali-ka tel)	2.2.1(3)
2.1.2	Flaxseed or Linseed oil (tisi ka tel)	2.2.1(4)
2.1.2	Mahua oil	2.2.1(5)
2.1.2	Rapeseed oil (toria oil) or mustard oil (sarson ka tel)	2.2.1(6)
2.1.2	Rapeseed or mustard oil-low erucic acid	2.2.1(7)
2.1.2	Refined olive oil	2.2.1(8) (2) (A) (i)
2.1.2	Olive oil	2.2.1(8) (2) (A) (ii)
2.1.2	Extra virgin olive oil	2.2.1(8) (2) (A) (iii)
2.1.2	Virgin olive oil	2.2.1(8) (2) (A)(iv)
2.1.2	Ordinary Virgin Olive oil	2.2.1(8) (2) (A) (v)
2.1.2	Refined olive-pomace oil	2.2.1(8) (2) (A) (vi)
2.1.2	Olive-pomace oil	2.2.1(8) (2) (A) (vii)
2.1.2	Poppy seed oil	2.2.1(9)
2.1.2	Safflower seed oil (berrey ka tel)	2.2.1(10)
2.1.2	Imported Safflower seed oil and Safflower seed oil (High Oleic Acid – Imported or domestic) means	2.2.1(10.1)
2.1.2	Taramira Oil	2.2.1 (11)
2.1.2	Til Oil (Gingelly or sesame oil)	2.2.1(12)
2.1.2	Niger Seed Oil (Sargiya ka tel)	2.2.1(13)
2.1.2	Soyabean oil	2.2.1(14)
2.1.2	Maize (corn) oil	2.2.1(15)
2.1.2	Refined vegetable oil	2.2.1(16)

2.1.2	Almond oil	2.2.1(17)
2.1.2	Water-melon seed oil	2.2.1(18)
2.1.2	Palm oil	2.2.1(19)
2.1.2	Palmolein	2.2.1(20)
2.1.2	Palm kernel oil	2.2.1(21)
2.1.2	Sun flower seed oil	2.2.1(22)
	Imported Sunflower seed oil and Sunflower seed oil (High Oleic Acid imported or domestic)	
2.1.2		2.2.1(22.01)
2.1.2	Rice bran oil	2.2.1(23)
2.1.2	Blended edible vegetable oil	2.2.1(24)
2.1.2	Avocado oil	2.2.1 (25)
2.1.2	Palm Stearin	2.2.1 (26)
2.1.2	Palm Kernel Stearin	2.2.1 (27)
2.1.2	Palm Kernel Olein	2.2.1 (28)
2.1.2	Palm Superolein	2.2.1 (29)
2.1.2	Interesterified [vegetable fat/Oil]	2.2.2
2.1.2	Partially hydrogenated and winterised soyabean oil	2.2.3(1)
2.1.2	Partially hydrogenated soyabean oil	2.2.3(2)
2.1.2	Cocoa butter	2.2.4(5)
2.1.2	Refined salseed fat	2.2.4(6)
2.1.2	Kokum Fat	2.2.4(7)
2.1.2	Mango Kernel Fat	2.2.4(8)
2.1.2	Dhupa Fat	2.2.4(9)
2.1.2	Phulwara Fat	2.2.4(10)
2.1.2	Vanaspati	2.2.6(1)
2.1.2	Bakery shortening	2.2.6(2)
2.1.3	Beef fat or suet	2.2.4 (1)
2.1.3	Mutton fat	2.2.4(2)
2.1.3	Goat fat	2.2.4(3)
2.1.3	Lard	2.2.4(4)
2.1.3	Sardine Oil	2.6.1 (12)

The new standardised product lists are based on FSSR wherein the standards for food products are detailed. In general the description used in FSSR at 3 level has been followed. The description used denote all food products items expressed under the said rule.

e.g 5.1.3 Chocolate: In this all standardised products detailed under 5.1.3 of FSSR are covered. i.e whether Milk Chocolate, Milk Covering Chocolate, Plain Chocolate, Plain Covering Chocolate, White Chocolate, Blended chocolate.

2.9.1 Spice like Caraway (Siahjira): all its types standardised like (Siahjira), Caraway Black (Siahjira), Caraway (Siahjira) are considered to be covered under description.

On many occasions, the food products mentioned under the description in detail have been used. This is primarily done as the food category of products were different necessitating separate mention.

e.g 1.6 Cheese and analogues

1.6	Cheese and analogues	
1.6.1	Chhana and Paneer	2.1.16
1.6.1	Unripened Cheese including fresh cheese	2.1.17 (1) (C)
1.6.1	Cottage Cheese and Creamed Cottage Cheese	2.1.17 (1) (a) (ag)
1.6.1	Cream Cheese (Rahmfrischkase)	2.1.17 (1) (a)(ah)
1.6.1	Coulommiers Cheese	2.1.17 (1) (a)(ai)
1.6.1	Provolone	2.1.17 (1) (a) (ao)
1.6.2	Ripened Cheese	2.1.17 (1) (A)
1.6.2.1	Cheddar Cheese	2.1.17(1) (a)(aa)
1.6.2.1	Danbo Cheese	2.1.17(1) (a) (ab)
1.6.2.1	Edam Cheese	2.1.17(1) (a) (ac)
1.6.2.1	Gouda Cheese	2.1.17(1) (a)(ad)
1.6.2.1	Havarti Cheese	2.1.17(1) (a) (ae)
1.6.2.1	Tilsiter	2.1.17(1) (a) (af)
1.6.2	Camembert Cheese	2.1.17(1) (a) (aj)
1.6.2.1	Brie Cheese	2.1.17 (1) (a)(ak)
1.6.2	Saint Paulin	2.1.17 (1) (a)(al)
1.6.2	Samsoe	2.1.17(1) (a)(am)
1.6.2	Emmental or Emmentaler	2.1.17(1) (a) (an)
1.6.2	Extra Hard Grating Cheese	2.1.17(1) (a)(ap)
1.6.2	Mould Ripened Cheese	2.1.17(1) (B)
1.6.4	Processed Cheese	2.1.17(1) (b) (ba)
1.6.4	Processed Cheese Spread	2.1.17(1) (b) (bb)

3.2 In some case, the same is done owing to administrative reasons keeping the need of licensing authority and sensitivity of the food products or its nature and source in perspective.

e.g:

1.1	Milk and dairy-based drinks	
1.1.1.1	Buffalo Milk	2.1.2 (2) (b)(1)
1.1.1.1	Cow Milk	2.1.2.(2) (b)(2)
1.1.1.1	Goat or Sheep Milk	2.1.2 (2) (b)(3)
1.1.1.1	Camel Milk	2.1.2 (2)(b)(4)
1.1.1.1	Mixed Milk	2.1.2 (2)(b) (5)
1.1.1.1	Standardized Milk	2.1.2 (2) (b)(6)
1.1.1.1	Toned Milk	2.1.2 (2) (b)(7)
1.1.1.1	Double Toned Milk	2.1.2.(2) (b)(8)
1.1.1.1	Skimmed Milk	2.1.2 (2)(b) (9)
1.1.1.1	Full Cream Milk	2.1.2 (2) (b)(10)

In very exceptional case- description has been slightly modified to express better.

3.3 Mapping of food category system with standardised food products as per FSSR has been attempted. The licence shall display the name of the food product along with corresponding food category at best level.

4. Implication of the new system of licensing based on standardised product list approach:

4.1 The new system is based on trust and self regulation approach. An FBO opts and selects a standardised product and his license is approved for the same. The onus is on the FBO to manufacture only products which are standardised with the description under FSSR.

4.2 The linguistic meaning of the standardised product list is NOT to be relied upon. The expression derives meaning from the Food Safety and Standards (Food Products Standards and Food Additives) Regulation, 2011 and amendments thereof and Food Safety and Standards (Alcoholic Beverages Regulation) 2018, and should be construed accordingly. The licence approval means that the FBO can manufacture only those standardised products which are covered by the description as in the FSSR.

e.g 5.1.3 if license is granted to Chocolate : all its variants of chocolate standardised under i.e Milk Chocolate, Milk Covering Chocolate, Plain Chocolate, Plain Covering Chocolate, White Chocolate, Blended chocolate are deemed to be allowed to manufacture.

e.g 4.1 10.1 Fresh eggs: all types of eggs whether Chicken, Turkey, Guinea Fowl, Quail, Duck, Goose.

4.3 The department works with the assumption that only standardised products are manufactured. It shall be the onus of the FBO to prove that the product manufactured by him is standardised and falls within the licenced product domain. Mere licensing based on the application shall not be a defence that the product is licensed and hence allowed by the licensing authority.

4.4 In-case any product(s) is found to be manufactured by FBO(s) which doesn't conform to the standards or not covered by the standardised product (as specified under FSSR) so licensed it shall be deemed that the FBO is manufacturing without FSSAI-licence and shall be liable to the penal provisions as specified under Section 63 of FSS Act, 2006 Rules and Regulations made thereunder.

4.5 In case of doubt please approach the licensing authority for clarity, with full declaration of facts.

5. Changes in regulations/law

5.1 Change in methodology of licensing requires no legislative change. It requires only a change in the online licensing system to display the mapped standardised product list. A new food category system 99.99 has been created only for the purpose of licensing and is not a statutory category. It houses standardised products for which the food category system has not been mapped. No assumption regarding additives or contaminants may be deduced merely due to the new category.

6. Problems/ Weakness: Any change involves issues of transition. Small inconvenience for evolution of a systematic licensing system may be expected.

There exists chance of abuse by vested elements or genuine mistake by misinterpretation.

7. Advantage:

7.1 The greatest advantage of the approach is harmonisation of the practices being followed across India in terms of licensing- implementing One Nation One Food Law in spirit and letter.

7.2 No more requirement of endorsement of individual products. No more approvals and modifications to add new variants/products, within the licensed standardised products. The flexibility is being bestowed upon FBOs so that food industry doesn't suffer or is hampered by a licensing regime.

7.3 The transition is expected to improve the ease of doing business for food business operators in India. While the licensing is expected to be quicker, prone to limited queries and based on trust.

7.4 The approach is expected to be simpler. Any FBO with limited knowledge is also expected to be able to apply for licence. The time and effort taken at both ends- applicant and department are expected to be reduced.

7.5 For the licensing authorities after a transition time period the move will lead to generation of an effective database which is amenable to statistical and data analytics. There is also expected a slight reduction in number of licence application and modification applications.

7.6 The transition may pose some unique challenges such as previously approved licences in certain category which may not feature in the new listing. Such challenge is perceived as an advantage rather problem as it shall uncover such gaps which the Food Authority then can work to overcome. One such case is a small list of standardised products which are not yet mapped to the food category system. These have been listed presently against a new subcategory **99.99** which is being used only for licensing purpose.

8. Exclusions:

8.1 Proprietary, nutraceuticals and product approval food products are excluded from the process change. They will follow the present procedure for licensing wherein the product will need to be named in a text box and individually approved by the licensing authority. The approach is not amenable to these category and hence not extended to these.

9. Transition from previous licences to new standardised product licences:

9.1 With the launch of FoSCoS all new licences will be issued based on standardised product list. Amendments/ modifications to add new products and renewals will be based on the new standardised product list. In nutshell, FBOs will be required to migrate and get his licence amended/modified according to new standardised product list once previous licence needs renewal

10. Request for feedback from stakeholders.

10.1 Stakeholders are requested for give feedback, if any, on the proposal- especially on the following aspects:

- ✓ Concordance of food category system and the standardised product
- ✓ Any standardised product that needs to be disaggregated and captured in detail
- ✓ Any standard products that could be clubbed and licenced as a whole (the detailed description and product list is perceived to be too detailed and unnecessary)
- ✓ Transition provisions

10.2 Best way for existing licence holders is to see if they can identify their products in the listing with ease. FBO are encouraged to go through the mapping annexed and examine the items relevant to them.

10.3 Suggestions may please be sent to ed-office@gov.in by **06.01.2020**. Please donot send any physical correspondence to save environment.

Yours Sincerely



(Parveen Jargar)
Joint Director (RC)

Annexure-1

Food Category System	Food Category System description/Name and types of product	FSSR sub Reg. No.
1.1	Milk and dairy-based drinks	
1.1.1.1	Buffalo Milk	2.1.2 (2) (b)(1)
1.1.1.1	Cow Milk	2.1.2.(2) (b)(2)
1.1.1.1	Goat or Sheep Milk	2.1.2 (2) (b)(3)
1.1.1.1	Camel Milk	2.1.2 (2)(b)(4)
1.1.1.1	Mixed Milk	2.1.2 (2)(b) (5)
1.1.1.1	Standardized Milk	2.1.2 (2) (b)(6)
1.1.1.1	Toned Milk	2.1.2 (2) (b)(7)
1.1.1.1	Double Toned Milk	2.1.2.(2) (b)(8)
1.1.1.1	Skimmed Milk	2.1.2 (2)(b) (9)
1.1.1.1	Full Cream Milk	2.1.2 (2) (b)(10)
1.1.2	Flavoured Milk	2.1.3
1.1.2	Flavoured fermented milk	2.1.13(1)(b)
1.1.2	Drinks based on fermented milk (e.g lassi, chhaach, butter milk etc excluding plain products)	2.1.13(1) (c)
1.2	Fermented and renneted milk products (plain), excluding food category (dairy-based drinks)	
1.2.1	Fermented Milk	2.1.13(1) (a)
1.2.1	Chakka	2.1.13 (1)(d) (i)
1.3	Condensed milk and analogues (plain)	
1.3.1	Evaporated Milk	2.1.4
1.3.1	Sweetened Condensed Milk	2.1.5
1.3.1	Milk Protein Concntrate	2.1.21
1.3.1	Khoa	2.1.6
1.4	Cream (plain) and the like	
1.4.1	Malai	2.1.7 (1) (e)
1.4.2	Cream	2.1.7 (1) (a)
1.5	Milk powder and cream powder and powder analogues (plain)	
1.5.1	Milk Powders and Cream Powder	2.1.10

1.5.1.1	Dairy Whitener	2.1.11
1.5.1	Edible Casein Products	2.1.18
1.6	Cheese and analogues	
1.6.1	Chhana and Paneer	2.1.16
1.6.1	Unripened Cheese including fresh cheese	2.1.17 (1) (C)
1.6.1	Cottage Cheese and Creamed Cottage Cheese	2.1.17 (1) (a) (ag)
1.6.1	Cream Cheese (Rahmfrischkase)	2.1.17 (1) (a)(ah)
1.6.1	Coulommiers Cheese	2.1.17 (1) (a)(ai)
1.6.1	Provolone	2.1.17 (1) (a) (ao)
1.6.2	Ripened Cheese	2.1.17 (1) (A)
1.6.2.1	Cheddar Cheese	2.1.17(1) (a)(aa)
1.6.2.1	Danbo Cheese	2.1.17(1) (a) (ab)
1.6.2.1	Edam Cheese	2.1.17(1) (a) (ac)
1.6.2.1	Gouda Cheese	2.1.17(1) (a)(ad)
1.6.2.1	Havarti Cheese	2.1.17(1) (a) (ae)
1.6.2.1	Tilsiter	2.1.17(1) (a) (af)
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1.6.2.1	Brie Cheese	2.1.17 (1) (a)(ak)
1.6.2	Saint Paulin	2.1.17 (1) (a)(al)
1.6.2	Samsoe	2.1.17(1) (a)(am)
1.6.2	Emmental or Emmentaler	2.1.17(1) (a) (an)
1.6.2	Extra Hard Grating Cheese	2.1.17(1) (a)(ap)
1.6.2	Mould Ripened Cheese	2.1.17(1) (B)
1.6.4	Processed Cheese	2.1.17(1) (b) (ba)
1.6.4	Processed Cheese Spread	2.1.17(1) (b) (bb)
1.7	Dairy-based desserts	
1.7	Shrikhand	2.1.13 (1) (d) (ii)
1.7	Ice Cream, Kulfi, Chocolate Ice Cream, Softy Ice-Cream, Milk Ice, Milk Lolly and Dried Ice Cream Mix	2.1.14
1.7	Frozen Desserts or Confections with Added Vegetable Oil/ Fat or Vegetable Protein, or both	2.1.15
1.8	Whey and whey products, excluding whey cheeses	
1.8	Whey Protein Concentrate	2.1.22

1.8.2	Whey Powder	2.1.12
2.1	Fats and oils essentially free from water	
2.1.1	Milk fat	2.1.8 (i)
2.1.1	Butter oil	2.1.8 (ii)
2.1.1	Anhydrous milk fat	2.1.8 (iii)
2.1.1	Anhydrous butter oil	2.1.8 (iv)
2.1.1	Ghee	2.1.8(v)
2.1.2	Coconut oil (naryal ka tel)	2.2.1(1)
2.1.2	Virgin Coconut Oil	2.2.1(1)(A)
2.1.2	Cotton seed oil (binola ka tel)	2.2.1(2)
2.1.2	Groundnut oil (moongh-phali-ka tel)	2.2.1(3)
2.1.2	Flaxseed or Linseed oil (tisi ka tel)	2.2.1(4)
2.1.2	Mahua oil	2.2.1(5)
2.1.2	Rapeseed oil (toria oil) or mustard oil (sarson ka tel)	2.2.1(6)
2.1.2	Rapeseed or mustard oil-low erucic acid	2.2.1(7)
2.1.2	Refined olive oil	2.2.1(8) (2) (A) (i)
2.1.2	Olive oil	2.2.1(8) (2) (A) (ii)
2.1.2	Extra virgin olive oil	2.2.1(8) (2) (A) (iii)
2.1.2	Virgin olive oil	2.2.1(8) (2) (A)(iv)
2.1.2	Ordinary Virgin Olive oil	2.2.1(8) (2) (A) (v)
2.1.2	Refined olive-pomace oil	2.2.1(8) (2) (A) (vi)
2.1.2	Olive-pomace oil	2.2.1(8) (2) (A) (vii)
2.1.2	Poppy seed oil	2.2.1(9)
2.1.2	Safflower seed oil (berrey ka tel)	2.2.1(10)
2.1.2	Imported Safflower seed oil and Safflower seed oil (High Oleic Acid – Imported or domestic) means	2.2.1(10.1)
2.1.2	Taramira Oil	2.2.1 (11)
2.1.2	Til Oil (Gingelly or sesame oil)	2.2.1(12)
2.1.2	Niger Seed Oil (Sargiya ka tel)	2.2.1(13)
2.1.2	Soyabean oil	2.2.1(14)
2.1.2	Maize (corn) oil	2.2.1(15)
2.1.2	Refined vegetable oil	2.2.1(16)
2.1.2	Almond oil	2.2.1(17)
2.1.2	Water-melon seed oil	2.2.1(18)

2.1.2	Palm oil	2.2.1(19)
2.1.2	Palmolein	2.2.1(20)
2.1.2	Palm kernel oil	2.2.1(21)
2.1.2	Sun flower seed oil	2.2.1(22)
2.1.2	Imported Sunflower seed oil and Sunflower seed oil (High Oleic Acidimported or domestic)	2.2.1(22.01)
2.1.2	Rice bran oil	2.2.1(23)
2.1.2	Blended edible vegetable oil	2.2.1(24)
2.1.2	Avocado oil	2.2.1 (25)
2.1.2	Palm Stearin	2.2.1 (26)
2.1.2	Palm Kernel Stearin	2.2.1 (27)
2.1.2	Palm Kernel Olein	2.2.1 (28)
2.1.2	Palm Superolein	2.2.1 (29)
2.1.2	Interesterified [vegetable fat/Oil]	2.2.2
2.1.2	Partially hydrogenated and winterised soyabean oil	2.2.3(1)
2.1.2	Partially hydrogenated soyabean oil	2.2.3(2)
2.1.2	Cocoa butter	2.2.4(5)
2.1.2	Refined salseed fat	2.2.4(6)
2.1.2	Kokum Fat	2.2.4(7)
2.1.2	Mango Kernel Fat	2.2.4(8)
2.1.2	Dhupa Fat	2.2.4(9)
2.1.2	Phulwara Fat	2.2.4(10)
2.1.2	Vanaspati	2.2.6(1)
2.1.2	Bakery shortening	2.2.6(2)
2.1.3	Beef fat or suet	2.2.4 (1)
2.1.3	Mutton fat	2.2.4(2)
2.1.3	Goat fat	2.2.4(3)
2.1.3	Lard	2.2.4(4)
2.1.3	Sardine Oil	2.6.1 (12)
2.2	Fat emulsions mainly of type water-in-oil	
2.2.1	Butter	2.1.9
2.2.2	Table margarine	2.2.5 (1)
2.2.2	Bakery and Industrial Margarine	2.2.5(2)
2.2.2	Fat spread	2.2.5(3)

3.(0)	Edible ices, including sherbet and sorbet	
3	Ice Lollies or Edible Ices, Ice Candy	2.7.5
4.1	Fruits	
4.1.1.1	Vanilla pods	2.3.50 (1) (a)
4.1.1.1	Cut vanilla	2.3.50 (1) (b)
4.1.2.1	Frozen Fruits/Fruit Products	2.3.37
4.1.2.2	Dehydrated Fruits	2.3.35
4.1.2.2	Grated Desiccated Coconut	2.3.45
4.1.2.2	Groundnut kernel (deshelled)	2.3.47(1)
4.1.2.2	Raisins	2.3.47(2)
4.1.2.2	Pistachio nuts	2.3.47(3)
4.1.2.2	Dates	2.3.47(4)
4.1.2.2	Dry fruits and Nuts	2.3.47(5)
4.1.2.2	Dried Apricots	2.3.53
4.1.2.2	Arecanuts Or Betalnuts or Supari	2.3.55
4.1.2.2	Catechu (Edible)	2.11.2
4.1.2.3	Pickles (made from Fruits)	2.3.43
4.1.2.4	Thermally Processed Fruits	2.3.1
4.1.2.4	Thermally Processed Fruit Salad/Cocktail/Mix	2.3.2
4.1.2.5	Jams, Fruit Jellies and Marmalades	2.3.31
4.1.2.5	Fruit Cheese	2.3.33
4.1.2.6	Fruits and Vegetable Chutney	2.3.41
4.1.2.6	Mango Chutney	2.3.42
4.1.2.7	Murabba	2.3.25
4.1.2.7	Candied, Crystallised And Glazed Fruit / Vegetable / Rhizome / Fruit Peel	2.3.26
4.1.2.8	Thermally processed Mango Pulp/ Puree and Sweetened mango Pulp/ Puree	2.3.11
4.1.2.8	Thermally Processed Fruit Pulp/ Puree and Sweetened Fruit Pulp/Puree other than Mango	2.3.12
4.1.2.8	Fruits Pulp/Puree with Preservatives for Industrial Use only	2.3.16
4.1.2.8	Concentrated Fruit Pulp/Puree with Preservatives for industrial use only	2.3.17(3)

4.1.2.8	Tamarind Pulp/Puree and Concentrate	2.3.18
4.1.2.8	Fruit Bar/toffee	2.3.19
4.1.2.8	Seedless Tamarind	2.3.49
4.1.2.8	Coconut Milk (Non-Dairy)	2.3.51
4.1.2.8	Coconut cream (Non-Dairy)	2.3.52
4.1.2.8	Date Paste	2.3.56
4.2	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	
4.2.2.1	Frozen Vegetables	2.3.38
4.2.2.1	Quick Frozen Fungi	2.3.62 (3) (vi)
4.2.2.2	Dehydrated Vegetables	2.3.36
4.2.2.2	Dried fungi	2.3.62 (3) (i)
4.2.2.2	Fungi grits and fungi powder	2.3.62 (3) (ii)
4.2.2.2	Fungi extract and fungi concentrate	2.3.62 (3) (viii)
4.2.2.2	Dried fungi concentrate	2.3.62 (3) (ix)
4.2.2.3	Pickles (made from Vegetable)	2.3.43
4.2.2.3	Table Olives	2.3.44
4.2.2.3	Fungi in olive oil and other vegetable oils	2.3.62 (3) (v)
4.2.2.3	Salted fungi (semi processed products)	2.3.62 (3) (x)
4.2.2.4	Thermally Processed Vegetables	2.3.3
4.2.2.4	Canned Tomatoes	2.3.3A
4.2.2.4	Thermally processed Curried Vegetables/Ready to Eat Vegetables	2.3.4
4.2.2.4	Canned Chestnuts and Canned Chestnut Puree	2.3.61
4.2.2.4	Sterilized fungi	2.3.62 (3) (vii)
4.2.2.5	Thermally Processed Tomato Puree and Paste	2.3.14
4.2.2.5	Peanut Butter	2.2.4(11)
4.2.2.6	Vegetable Pulp/Puree with Preservatives for Industrial Use only	2.3.16
4.2.2.6	Concentrated Vegetable Pulp/Puree with Preservatives for industrial use only	2.3.17(4)

4.2.2.6	Chilli Sauce	2.3.28 (2)(1)
4.2.2.6	Fruits/Vegetable Sauces	2.3.28 (2)(2)
4.2.2.6	Culinary Pastes/Sauce	2.3.28 (2)(3)
4.2.2.6	Ginger paste	2.3.28 (2)(4)
4.2.2.7	Cocoa Beans	2.3.54
4.2.2.7	Pickled fungi	2.3.62 (3) (iii)
4.2.2.7	fermented fungi	2.3.62 (3) (iv)
4.2.2.8	Frozen Curried Vegetables/Ready-to-Eat Vegetables	2.3.39
4.2.2.8	Quick Frozen Fried Potatoes	2.3.60
5.1	Cocoa products and chocolate products including imitations and chocolate substitutes	
5.1.1	Dry Mixtures of Cocoa and Sugars	2.7.6
5.1.1	Cocoa Powder	2.7.7
5.1.1	Cocoa mass or Cocoa/Chocolate Liquor and Cocoa Cake	2.7.8
5.1.3	Chocolate	2.7.4
5.2	Confectionery including hard and soft candy, nougats, etc. other than food categories 5.1, 5.3, and 5.4	
5.2.1	Sugar boiled confectionery	2.7.1
5.2.1	Lozenges	2.7.2
5.2.2	Milk toffee	2.7.1(1)
5.2.2	Butter Toffee	2.7.1(2)
5.3	Chewing gum	
5.3	Chewing gum and bubble gum	2.7.3
6.1	Whole, broken, or flaked grain, including rice	
6.1	Bean	2.3.48
6.1	Soyabbeans	2.4.19
6.1	Pearl Barley (Jau)	2.4.5 (1)
6.1	Whole meal Barley Powder or Barley flour or Choker Yukt Jau Ka Churan	2.4.5 (2)
6.1	Food grains	2.4.6 (1)
6.1	Wheat	2.4.6 (2)

6.1	Maize	2.4.6 (3)
6.1	Jawar	2.4.6 (4)
6.1	Rice	2.4.6 (5)
6.1	Any other foodgrains	2.4.6 (15)
6.1	Unprocessed whole raw pulses (not for direct human consumption)	2.4.6 (16)
6.1	Oats	2.4.6 (17)
6.1	Quinoa	2.4.6 (18)
6.1	Durum Wheat	2.4.6 (19)
6.1	Finger Millet (Ragi)	2.4.6 (20)
6.1	Amaranth	2.4.6 (21)
6.1	Pulses (Lentil (Masur), Black gram (Urd), Green gram (Moong), Bengal gram (Chana or Chick pea) or Kabuli chana or Chhole or (green chick pea) hara chana, Red gram (Arhar), Horse gram (Kulthi), Field bean (Black, Brown, White), Sem, Peas dry (Matra), Soybean, Rajmah or Double beans or Broad beans or Black beans, Lobia or black eyed beans or black eyed white lobia, Moth bean (matki))	2.4.6 (22)
6.1	Whole and decorticated pearl millet grains (Bajra)	2.4.6 (23)
6.2	Flours and starches (including soybean powder)	
6.2	Solvent Extracted Soya Flours	2.4.13(1)
6.2	Solvent Extracted Groundnut Flours	2.4.13(2)
6.2	Solvent Extracted Sesame Flour	2.4.13(3)
6.2	Solvent Extracted Coconut Flour	2.4.13(4)
6.2	Solvent Extracted Cotton seed Flour	2.4.13(5)
6.2.1	Atta	2.4.1
6.2.1	Wheat Protein Products including Wheat Gluten	2.4.22
6.2.1	Maida	2.4.2
6.2.1	Semolina (Suji or Rawa)	2.4.3
6.2.1	Besan	2.4.4
6.2.1	Expeller Pressed Edible Groundnut Flour	2.4.16
6.2.1	Pearl Millet flour	2.4.17

6.2.1	Sorghum Flour	2.4.18
6.2.1	Whole Maize (Corn) Flour	2.4.21
6.2.1	Durum Wheat Semolina and Whole durum wheat semolina	2.4.23
6.2.1	Degermed Maize (Corn) Meal and Maize (Corn) Grits	2.4.24
6.2.1	Sago flour	2.4.28
6.2.1	Custard powder	2.4.9
6.2.1	Carob Powder	2.11.7
6.2.2	Cornflour (Maize starch)	2.4.7
6.2.2	Arrowroot	2.4.14 (1)
6.2.2	Tapioca Sago	2.4.14 (2)
6.2.2	Palm sago starch	2.4.14 (3)
6.3	Breakfast cereals, including rolled oats	
6.3	Corn Flakes	2.4.8
6.3	Rolled Oats	2.4.12
6.3	Fruit/Vegetable, Cereal Flakes	2.3.20
6.4	Pastas and noodles and like products	
6.4.2	Macaroni roducts	2.4.10
6.7	Pre-cooked or processed cereal/grain/legume products	
6.7	Malted Milk Food	2.4.11(1)
6.7	Malt Based Foods(Malt Food)	2.4.11(2)
6.7	Malt Extract	2.4.11 (3)
6.7	Couscous	2.4.25
6.8	Soybean products (excluding soybean-based seasonings, and condiments of food category 12.9)	
6.8	Soy Protein Products	2.4.20
6.8	Textured Soy Protein (Soy Bari or Soy Chunks or Soy Granules)	2.4.27
6.8	Harrisa (Red Hot Pepper Paste)	2.3.58
6.8.6	Tempe	2.4.26
6.8.6	Fermented soybean paste	2.3.57
7.1	Bread and ordinary bakery wares and mixes	
7.1.1	Bread	2.4.15(2)

7.2	Fine bakery wares (sweet, salty, savoury) and mixes	
7.2	Biscuit	2.4.15(1)
8.1	Fresh meat and poultry	
8.1	Fresh or Chilled or Frozen Pork or Pig Meat	2.5.2 (7)
8.1	Fresh or Chilled or Frozen Beef	2.5.2 (8)
8.1	Fresh or Chilled or Frozen chevon or Goat Meat	2.5.2 (9)
8.1	Fresh or Chilled or Frozen Mutton or Sheep Meat	2.5.2 (10)
8.1	Fresh or Chilled or Frozen Poultry Meat	2.5.2 (11)
8.2	Processed meat, and poultry products in whole pieces or cuts	
8.2.2	Canned Corned Beef	2.5.2 (1)
8.2.2	Canned Luncheon Meat	2.5.2 (2)
8.2.2	Canned Cooked Ham	2.5.2 (3)
8.2.2	Canned Chicken	2.5.2 (5)
8.2.2	Canned Mutton and Goat Meat	2.5.2 (6)
8.3	Processed comminuted meat and poultry products	
8.3.2	Canned Chopped Meat	2.5.2 (4)
9.1	Fresh fish and fish products, including molluscs, crustaceans, and echinoderms	
9.1.2	Live and Raw Bivalve Molluscs	2.6.1 (18)
9.2	Processed fish and fish products, including molluscs, crustaceans, and echinoderms	
9.2.1	Frozen shrimp	2.6.1 (1)
9.2.1	Frozen Lobsters	2.6.1(2)
9.2.1	Frozen squid and parts of squid	2.6.1 (3)
9.2.1	Frozen finfish	2.6.1 (4)
9.2.1	Frozen fish fillets	2.6.1 (5)
9.2.1	Frozen Cephalopods	2.6.1 (9)
9.2.1	Frozen Clam meat	2.6.1 (17)
9.2.1	Fresh and Quick Frozen Raw Scallop Products	2.6.1 (22)

9.2.2	Quick Frozen Fish Sticks (fish fingers), Fish Portions and Fish Fillets - Breaded or Battered	2.6.1 (21)
9.2.3	Frozen Minced Fish Meat	2.6.1 (15)
9.2.5	Dried shark fins	2.6.1 (6)
9.2.5	Salted Fish/ dried salted fish	2.6.1 (7)
9.2.5	Edible Fish Powder	2.6.1(13)
9.2.5	Freeze dried prawns (shripms)	2.6.1(16)
9.2.5	Smoked Fishery Products	2.6.1 (10)
9.3	Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms	
9.3.2	Fish pickles	2.6.1(14)
9.3.3	Sturgeon Caviar	2.6.1 (19)
9.4	Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms	
9.4	Canned Fishery Products	2.6.1 (8)
9.4	Ready –to-Eat Finfish or Shell Fish Curry in Retortable Pouches.	2.6.1(11)
10.1	Fresh eggs	
10.1	Fresh Eggs	2.5.3
11.1	Refined and raw sugars	
11.1.1	Refined Sugar	2.8.1(2)
11.1.1	Dextrose	2.8.5
11.1.2	Icing Sugar	2.8.1(6)
11.1.3	Khandsari Sugar	2.8.1(3)
11.1.3	Bura Sugar	2.8.1(4)
11.1.3.1	Dried Glucose Syrup	2.8.7
11.1.3.2	Golden Syrup	2.8.6
11.1.4	Edible Lactose	2.1.20
11.1.5	Plantation White Sugar	2.8.1(1)
11.1.5	Cube Sugar	2.8.1(5)
11.1.5	Misri	2.8.2
11.1.6	Gur or Jaggery	2.8.4(1)
11.1.6.1	Cane jaggery or cane gur	2.8.4(2)
11.5	Honey	

11.5	Honey	2.8.3 (1)
11.6	Table-top sweeteners, including those containing high-intensity sweeteners	
11.6	Sodium Saccharin (Food Grade)	2.8.8
11.6	Aspartyl Phenyl Alanine Methyl Ester (Aspartame)	2.8.9
11.6	Acesulfame Potassium	2.8.10
11.6	Sucralose	2.8.11
11.6	Calcium Saccharin (Food Grade)	2.8.12
12.1	Salt and salt substitutes	
12.1.1	Edible Common Salt	2.9.30 (1)
12.1.1	Iodised salt	2.9.30(2)
12.1.1	Iron Fortified Common Salt	2.9.30(3)
12.1.1	Iron Fortified Iodised Salt (double fortified salt)	2.9.30(5)
12.1.2	Salt Substitutes	2.9.30(6)
12.2	Herbs, spices, seasonings, and condiments	
12.2.1	Caraway (Siahjira)	2.9.1
12.2.1	Cardamom (Elaichi)	2.9.2
12.2.1	Chillies and Capsicum (Lal Mirchi)	2.9.3
12.2.1	Cinnamon (Dalchini)	2.9.4
12.2.1	Cassia (Taj)	2.9.5
12.2.1	Cloves (Laung)	2.9.6
12.2.1	Coriander (Dhania)	2.9.7
12.2.1	Cumin (Zeera, Kalonji)	2.9.8
12.2.1	Fennel (Saunf)	2.9.9
12.2.1	Fenugreek (Methi)	2.9.10
12.2.1	Dried Ginger (Sonth, Dried Adrak)	2.9.11
12.2.1	Mace (Jaipatri)	2.9.12
12.2.1	Mustard (Rai, Sarson)	2.9.13
12.2.1	Nutmeg (Jaiphal)	2.9.14
12.2.1	Pepper Black (Kalimirch)	2.9.15
12.2.1	Pinheads (Pepperblack)	2.9.15(4)
12.2.1	Poppy (Khas Khas)	2.9.16
12.2.1	Saffron (Kesar)	2.9.17
12.2.1	Turmeric (Haldi)	2.9.18
12.2.1	Curry Powder	2.9.19
12.2.1	Mixed Masala	2.9.20

12.2.1	Aniseed (Saunf)	2.9.21
12.2.1	Ajowan (Bishops seed)	2.9.22
12.2.1	Dried Mango Slices	2.9.23
12.2.1	Dried Mango Powder (Amchur)	2.9.24
12.2.1	Pepper White	2.9.25
12.2.1	Garlic (Lahsun)	2.9.26
12.2.1	Celery	2.9.27
12.2.1	Dehydrated Onion (Sukha Pyaj)	2.9.28
12.2.1	Asafoetida (Hing or Hingra)	2.9.29
12.2.2	Seasoning	2.9.31
12.3	Vinegars	
12.3	Vinegar	2.3.46
12.5	Soups and broths	
12.5.1	Thermally Processed Vegetable Soups	2.3.5
12.5.2	Soup Powders	2.3.15
12.6	Sauces and like products	
12.6	Fish Sauce	2.6.11(20)
12.6.2	Tomato Ketchup and Tomato Sauce	2.3.27
12.9	Soybean-based seasonings and condiments	
12.9.2	Soyabean Sauce	2.3.29
12.1 (12.10)	Protein products other than from soybeans	
12.1 (12.10)	Vegetable protein products	2.3.59
13.1	Infant formulae, follow-up formulae, and formulae for special medical purposes for infants	
13.1	Infant Milk Food	2.1.19 (1)
13.1.1	Infant formula	2.1.19 (2)
13.1.2	Follow-Up Formula-Complementary Food	2.1.19 (5)
13.2	Complementary foods for infants and young children	
13.2	Milk-cereal based complementary food (Infant Foods)	2.1.19 (3)
13.2	Processed cereal based complementary food	2.1.19 (4)
13.2	Formulated supplements for children	2.4.11 (4)

13.5	Dietetic foods (e.g., supplementary foods for dietary use) excluding products of food categories 13.1 -13.4 and 13.6	
13.5	Special dietary food with low sodium content	2.11.9
14.1	Non-alcoholic ("soft") beverages	
14.1.1	Mineral water	2.10.7
14.1.1	Packaged Drinking Water (other than Mineral Water)	2.10.8
14.1.1	Drinking Water (Purified) sold through vending machine	2.10.9
14.1.2.1	Thermally Processed Fruits Juices	2.3.6
14.1.2.1	Fruits Juice with Preservatives for Industrial Use only	2.3.16
14.1.2.2	Thermally Processed Vegetable Juices	2.3.7
14.1.2.2	Thermally Processed Tomato Juice	2.3.8
14.1.2.2	Vegetable Juice with Preservatives for Industrial Use only	2.3.16
14.1.2.3	Thermally Processed Concentrated Fruit Juice Pulp/ Puree	2.3.13
14.1.2.3	Concentrated Fruit Juice with Preservatives for industrial use only	2.3.17(1)
14.1.2.4	Concentrated Vegetable Juice with Preservatives for industrial use only	2.3.17(2)
14.1.2.4	Thermally Processed Concentrated Vegetable Juice Pulp/ Puree	2.3.13
14.1.3.1	Themally Processed Fruit Nectars	2.3.9
14.1.4	Carbonated Fruit Beverages or Fruit Drinks	2.3.30
14.1.4.1	Carbonated Water	2.10.6 (1)
14.1.4.2	Non-carbonated Water Based Beverages (Non-Alcoholic)	2.10.6 (3)
14.1.4.2	Thermally Processed Fruit Beverages / Fruit Drink/ Ready to Serve Fruit Beverages	2.3.10
14.1.4.2	Ginger Cocktail	2.3.22
14.1.4.3	Squash	2.3.21(1)
14.1.4.3	Crush	2.3.21(2)

14.1.4.3	Fruit Syrup/ Fruit Sharbats	2.3.21(3)
14.1.4.3	Cordial	2.3.21(4)
14.1.4.3	Barley Water	2.3.21(5)
14.1.4.3	Synthetic Syrup for use in Dispensers for Carbonated Water	2.3.23
14.1.4.3	Synthetic Syrup or Sharbat	2.3.24
14.1.4.3	Fruit Based Beverage Mix/Powdered Fruit Based Beverage	2.3.40
14.1.5	Tea	2.10.1
14.1.5	Coffee	2.10.2
14.1.5	Chicory	2.10.3
14.1.5	Coffee-Chicory Mixture	2.10.4
14.1.5	Caffeinated Beverage	2.10.6 (2)
14.2	Alcoholic beverages, including alcohol-free and low-alcoholic counterparts	
14.2	Toddy	2.10.5 (1)
14.2	Carbonated Wine	3.1.2.3 of alcoholic beverage regulation
14.2	Fortified wine	3.1.3 of alcoholic beverage regulation
14.2.1	Beer	4.1 of alcoholic beverage regulation
14.2.1	Draught Beer	4.2 of alcoholic beverage regulation
14.2.2	Cider	3.1.4.1 of alcoholic beverage regulation
14.2.2	Perry	3.1.4.2 of alcoholic beverage regulation
14.2.3	Table or Grape Wine	3.1.1 of alcoholic beverage regulation
14.2.3	Red wine	3.1.1.1 of alcoholic beverage regulation
14.2.3	White wine	3.1.1.2 of alcoholic beverage regulation
14.2.3.2	Semi sparkling or Crackling: Semi sparkling or Crackling wine	3.1.2.1 of alcoholic beverage regulation
14.2.3.2	Wine, Sparkling	3.1.2.2 of alcoholic beverage regulation
14.2.4	Fruit wine (other than grape wine)	3.1.4 of alcoholic beverage regulation

14.2.4	Other fruit wines	3.1.4.3 of alcoholic beverage regulation
14.2.4	Wine from other Agricultural and Plant Sources	3.1.5 of alcoholic beverage regulation
14.2.4	Palm wine	3.1.5.1 of alcoholic beverage regulation
14.2.4	Bamboo wine	3.1.5.2 of alcoholic beverage regulation
14.2.6	Brandy	2.1 of alcoholic beverage regulation
14.2.6	Country Liquors	2.2 of alcoholic beverage regulation
14.2.6	Fenny or Feni	2.3 of alcoholic beverage regulation
14.2.6	Gin	2.4 of alcoholic beverage regulation
14.2.6	Rum	2.5 of alcoholic beverage regulation
14.2.6	Vodka	2.6 of alcoholic beverage regulation
14.2.6	Liqueur or cordial or apertifs	2.7 of alcoholic beverage regulation
14.2.6	Whisky or Whiskey	2.8 of alcoholic beverage regulation
14.2.6	Pot-still distilled spirit	2.9 of alcoholic beverage regulation
14.2.7	Aromatized wine	3.1.3.1 of alcoholic beverage regulation
14.2.7	Wine, Vermouth	3.1.3.1 (i)of alcoholic beverage regulation
14.2.7	Bitter aromatized wine	3.1.3.1 (ii)of alcoholic beverage regulation
14.2.7	Dessert wine	3.1.3.1 (iii)of alcoholic beverage regulation
99	Substance Added to Food	
99	Baking Powder	2.11.1
99	Silver Leaf (Chandi-ka-warq)	2.11.4
99.1	Food Additives	
99.1	Potassium Iodate	2.9.30(4)
99.1	Gelatin	2.11.3

99.1	Tartrazine	3.2.1(1)
99.1	Sunset Yellow	3.2.1(2)
99.1	Erythrosine	3.2.1(3)
99.1	IndigoCarmine	3.2.1(4)
99.1	β -Carotene	3.2.1(5)
99.1	Chlorophyll	3.2.1(6)
99.1	Type-I- Plain Caramel	3.2.1(7)
99.1	Annatto	3.2.1(8)
99.1	Riboflavin	3.2.1(9)
99.1	Ponceau 4R	3.2.1(10)
99.1	Carmoisine	3.2.1(11)
99.1	Synthetic Food Colour-Preparation and Mixtures	3.2.1(12)
99.1	Brilliant Blue FCF	3.2.1.(3)
99.1	Fast Green FCF	3.2.1(14)
99.1	Aluminium Lake of Sunset Yellow FCF	3.2.1(15)
99.1	Beta-apo-8-carotenal	3.2.1(16)
99.1	Ethylester of Beta-apo-8'-carotenoic acid	3.2.1(17)
99.1	Titanium dioxide	3.2.1(18)
99.1	Steviol glycoside	3.2.2(1)
99.1	Ammonium hydrogen carbonate	3.2.10(1)
99.1	Baker's Yeast	3.2.3
99.1	Lactic Acid (Food Grade) (INS 270)	3.2.4
99.1	Ascorbic Acid (Food Grade) (INS 300)	3.2.5
99.1	Calcium Propionate (Food Grade) (INS 282)	3.2.6
99.1	Sodium Metabisulphite (Food Grade) (INS 223)	3.2.7
99.1	Potassium Metabisulphite (Food Grade) (INS 224)	3.2.8
99.1	Sodium benzoate	3.2.9(1)
99.1	Benzoic Acid	3.2.9(2)
99.1	Potassium nitrate	3.2.9(3)
99.1	Sorbic Acid	3.2.9(4)
99.1	Potassium nitrite	3.2.9(5)
99.1	Sodium Propionate	3.2.9(6)
99.1	Sulphur dioxide	3.2.9(7)
99.1	Ammonium hydrogen carbonate	3.2.10(1)
99.1	Trisodium citrate	3.2.10(2)

99.1	Fumaric acid	3.2.10(3)
99.1	L (+) - Tartaric acid	3.2.10(4)
99.1	Dicalcium phosphate	3.2.10(5)
99.1	Phosphoric Acid	3.2.10(6)
99.1	Citric Acid	3.2.10(7)
99.1	Malic Acid	3.2.10(8)
99.1	Sodium Hydroxide	3.2.10(9)
99.1	Sodium alginate	3.2.11(1)
99.1	Sodium Carboxymethyl Cellulose	3.2.11(2)
99.1	Sodium Carboxymethyl Cellulose, enzyme hydrolysed	3.2.11(3)
99.1	Agar	3.2.11(4)
99.1	Gum Arabic or Acacia Gum	3.2.11(5)
99.1	Tragacanth gum	3.2.11(6)
99.1	Gum Ghatti	3.2.11(7)
99.1	Calcium alginate	3.2.11(8)
99.1	Alginic acid	3.2.11(9)
99.1	Guar gum	3.2.11(10)
99.1	Gum Karaya	3.2.11(11)
99.1	Polyglycerol esters of fatty acids	3.2.11(12)
99.1	Polyglycerol esters of Interesterified Ricinoleic Acid	3.2.11(13)
99.1	Glycerol Esters of Wood Rosin	3.2.11(14)
99.1	Pectin	3.2.11(15)
99.1	Carrageenan	3.2.11(16)
99.1	Butylated hydroxyanisole	3.2.12(1)
99.1	Dodecyl gallate	3.2.12(2)
99.1	Propyl gallate	3.2.12(3)
99.1	Octyl gallate	3.2.12(4)
99.1	Ascorbyl palmitate	3.2.12.(5)
99.1	Sodium ascorbate	3.2.12 (6)
99.1	Monosodium L-glutamate	3.2.13(1)
99.1	Mineral Oil (low viscosity)	3.2.14(1)
99.1	Mineral Oil (high viscosity)	3.2.14(2)
99.1	Propylene glycol	3.2.15(1)
99.1	Sorbitol	3.2.16(1)
99.2	Enzymes and their preparations	
99.3	Flavouring and their preparations	
	Vanilla Powder	2.3.50(3)

	Flavouring agents and related substances	3.3.1
99.4	Processing Aids	
99.5	Nutrients and their preparations	
	Lactulose syrup	3.3.2
	Oligofructose	3.3.3
	Trehalose	3.3.4
99.6	Microorganisms and Micobial Preparations	
99.7	Functional Ingredients	
	Phyto or Plant Stanol	3.3.5
	Phyto or Plant Sterol	3.3.6
	Dietary Fibre (Dextrin – soluble fibre)	2.11.8
99.99	Others (Covered under regulation)	
	Cow or Buffalo Colostrum and Colostrum Products	2.1.23
	Bees Wax	2.8.3 (2)
	Royal Jelly	2.8.3 (3)
	Pan Masala	2.11.5