

# INDIAN FOOD CODE

## FOOD CATEGORIZATION SYSTEM

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### **BACKGROUND:**

Regulatory frameworks all around the globe have been primarily set up to achieve the objective of ensuring food safety and protection of consumer interests. Both these objectives require that regulators analyse the information on various food safety and regulatory aspects throughout the Food Chain, including estimating dietary exposure for carrying out scientific risk assessments. Keeping in mind the huge diversity in the food products being consumed, regions in which they consumed, the population groups involved etc., it becomes virtually impossible to track the information on an individual product basis. Apart from the sheer volume of data, the problem gets further compounded by the use of multiple languages, dialects and regional variations.

The preparation of reliable data on food requires precise nomenclature and detailed description of foods. Even data of good quality can be a source of error if they are derived from foods that are not clearly defined. Moreover, it is difficult to exchange data on foods, or to understand and compare various parameters such as nutritional status, consumption patterns, risk analysis profiles etc. for different regions, states or individuals, without a coherent description of foods in databases.

To objectively analyse the relevant data, regulators have used the categorization approach, where groups of similar products are clubbed together as one category. This category is used as the basic unit for capturing information and driving decision making in regulatory frameworks.

### **FOOD SAFETY & STANDARDS ACT, 2006 FRAMEWORK**

Section 3 (1) (j) of the Act defines Food as

“Food” means any substance, whether processed, partially processed or unprocessed, which is intended for human consumption and includes primary food to the extent defined in clause (zk), genetically modified or engineered food or food containing such ingredients, infant food, packaged drinking water, alcoholic drink, chewing gum, and any substance, including water used into the food during its manufacture, preparation or treatment but does not include any animal feed, live animals unless they are prepared or processed for placing on the market for human consumption, plants, prior to harvesting, drugs and medicinal products, cosmetics, narcotic or psychotropic substances:

Subsection (1) of Section 31 of the Act, dealing with **Licensing and registration of food business states that** No person shall commence or carry on any food business except under a license.

Food Authority vide its Food Safety and Standards (Licensing and Registration) Regulation, 2011 has provided the various conditions as well as formats for operating the licensing and registration framework for food business

operators. This framework envisages creating a database of food business operators and the products being manufactured by them. As mentioned above, creation of a database on the category basis, rather than product basis, has been observed to be the best solution.

Creation of Food Category System has also been mentioned as one of the responsibilities of Food Authority in Clause (h) of the subsection (2) of the Section 16 of the Act, dealing with **Duties and functions of Food Authority. It says:**

“(2) Without prejudice to the provisions of sub-section (1),the Food Authority may by regulations specify –

(h) foodlabelling standards including claims on health, nutrition, special dietary uses and food category systems for foods;”

### **COMMITMENT TOWARDS WTO**

**Article 2** (Basic Rights and Obligations) under the SPS Agreement states “Members shall ensure that any sanitary or phytosanitary measure is applied only to the extent necessary to protect human, animal or plant life or health, is based on scientific principles and is not maintained without sufficient scientific evidence”.

**Article 3** (Harmonization) under the same agreement requires “To harmonize sanitary and phytosanitary measures on as wide a basis as possible, Members shall base their sanitary or phytosanitary measures on international standards, guidelines or recommendations, where they exist, except as otherwise provided for in this Agreement, and in particular in paragraph 3.”

The international standards referred in Article 3 are further elaborated at **S.No 3a of Annex A** as “the standards, guidelines and recommendations established by the Codex Alimentarius Commission relating to food additives, veterinary drug and pesticide residues, contaminants, methods of analysis and sampling, and codes and guidelines of hygienic practice.”

India being a signatory to WTO, is also required to fulfill these commitments.

### **NEED FOR A FOOD CATEGORISATION SYSTEM.**

1. Provides a clarity to all stakeholders including enforcement agencies.
2. Provides predictability, certainty and direction through cataloguing the various food products in categories in a hierarchical manner.
3. Enables easy Navigation by providing information in a clustered and clutter free manner.
4. Provides a direction & space for future regulatory developments.

Apart from the above, FCS will also help in Describing, characterizing, denominating, naming, specifying of products, Comparison of similar products, Aggregation of information on similar products and Recovery of older information. It also enhances the effectiveness of official control of regulators over the entire chain, as it is independent of creation of food product standards and covers the entire basket of products in a particular category. This means that each new product addition in market doesn't require creation of new entry in FCS.

#### **RECOMMENDATION:**

In compliance to the guiding principles of FSSA, 2006 and in view of India's commitments towards WTO it is recommended to create a Food Category System, in harmony with the Food Categorisation System adopted in Codex General Standard For Food Additives (GSFA). This categorisation system will be guided by the following principles:

#### **PRINCIPLE 1: EXPANDABILITY**

The FCS shall be so designed and constructed that, each category number can be used as a code, if required for the purpose of licensing. The code shall be expandable to cover reasonable possibilities of new additions of products or categories in future.

#### **PRINCIPLE 2: SCIENTIFIC BASIS, SIMPLICITY, CLARITY AND CERTAINTY**

FCS should be simple to understand, based on sound scientific principles and should be able to provide clarity to both the regulator as well as other stakeholders.

#### **PRINCIPLE 3: SYSTEM USABLE FOR BOTH NATIONAL AND INTERNATIONAL REGULATORY FRAMEWORK PURPOSES**

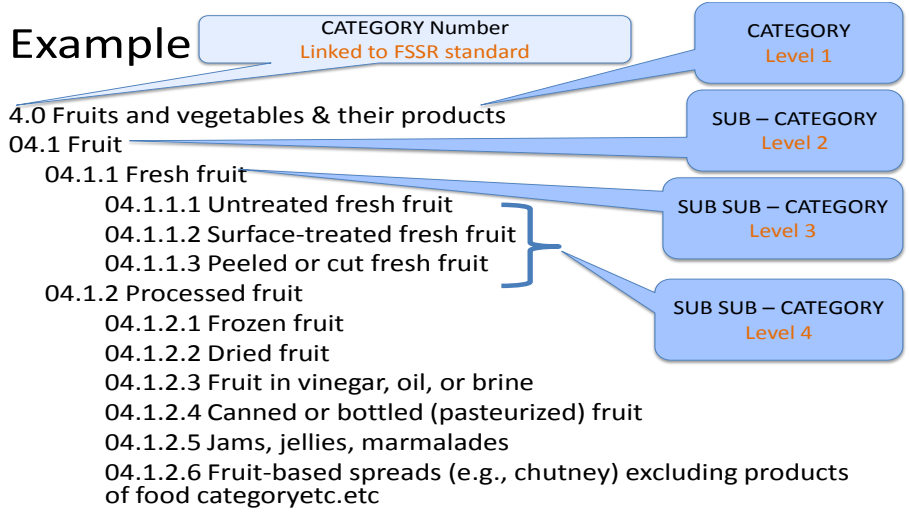
FCS shall be so designed that it is in conformity with recent developments in the areas of food classification and categorisation for the purpose of food regulations. This should serve the dual purposes both at the national and international levels.

It should simplify data reporting, worksheet construction, and other regulatory needs such as food additive regulation development, dietary exposure assessments etc. FCS shall cover all foods as marketed, whether the standards have been defined or not, thus making the system relevant in a food consumption and dietary exposure assessment context. This will also help India to defend its positions in international platforms, by scientifically capturing and analyzing the data and seamlessly integrating/ comparing with developments in International frameworks, such as Codex.

## **PRINCIPLES & CHARACTERISTICS OF PROPOSED FOOD CODE**

1. This is a hierarchical orderly decision tree based approach.
2. It will be based on 4 level structure i.e.
  - a. Level 1: Main Category
  - b. Level 2: Sub Categories forming part of the main category
  - c. Level 3: Sub-sub Categories, forming part of a sub category
  - d. Level 4: Sub-sub categories or products, forming part of a sub-sub category.
3. STRUCTURE: FCS shall be consisting of the following:
  - a. Table 1 – Providing the Category headings
  - b. Table 2 – Providing descriptions of Category headings
  - c. Table 3 – Providing Full Category descriptions, including Subcategory and sub-sub category descriptions
  - d. Table 4 - Current FSSR standards and their respective categories
4. Out of the above, Table 3 will also provide links to:
  - i. Indian Standards (FSSR)
  - ii. Products in Appendices (FSSR)
  - iii. Include Indian examples (not included in FSSR)
5. FCS will be built around the 18 Main Categories to begin with, which includes category 1-16 of different food kinds. These will be supplemented with Category 17, to cover those products which can't be placed in categories 1-16 and a Category 99 has been created to deal with Substances added to food, such as vitamins, minerals, additives etc.
6. This categorization system will also help in orderly licensing/ registration of service sector, where service providing FBOs, such as retailers, transporters, storage and warehousing agents etc., will be required to just fill in the main categories which they are dealing with.
7. An example of the hierarchical nature is illustrated below:

# Example



## **TERMINOLOGY USED AND THEIR EXPLANATIONS:**

- The expression 'xxx' in 'xxx- based' wherever used corresponds to the main characterizing ingredient of that product. E.g. Dairy- based, Cereal- based etc.
- The mode of processing where not specifically captured in this document means that the product achieved through different manufacturing processing techniques remains similar (like Boiling, Freezing, Vacuum-packaging, sterilization, Pasteurization etc.) e.g. Pasteurized milk / sterilized milk
- The products listed herein this Food Code may use nutrients and label them as per the Food Safety & Standard (Packaging & Labelling) Regulations or the specific standard as applicable to the product.
- Food Standards, Food Additives provisions for these categories of food products/categories will be guided by the regulations applicable to Food Safety and Standards (Food product Standards & Food additives) Regulations
- 'Sweetmeat' is a common terminology which is used for all kinds of 'mithai's' or 'misthan's' made from various predominant /characterising ingredients. Egbadammithai/halwa will in nut based desert, laukihalwa will be a vegetable based desert and soojihalwa will be cereal based desert and khoyabarfee will be a dairy based desert

**CHECK-LIST FOR FOOD CATEGORIZATION AND DESCRIPTION SYSTEM: ONLY FOR THE PURPOSES OF LICENSE /  
REGISTRATION OF FBO**

[As required under Food Safety & Standards Act 2006, Food Safety & Standards (Licensing /Registration) Regulation (Form-A of Schedule2, Sec (f) as well as Form-B of Schedule 2 at S. No. 8) for listing FOOD CATEGORIES)

**SCOPE:**

The Food Category System (FCS) includes both “Standardised Foods” as well as “Proprietary Foods being such foods which have not been standardised under FSS Act/Regulations”.

**STRUCTURE**

The Food Category System (FCS) consists of large number of food items aggregated into broader food categories/groups in a hierarchical structure of parent-child relationships. The food product categories provide generic food products along with generic food descriptors.

Illustration:

- |         |                                 |           |
|---------|---------------------------------|-----------|
| X.      | Main category (parent category) | (Level 1) |
| X.x     | Sub-category of X               | (Level 2) |
| X.x.x   | Sub-Category to X.x             | (Level 3) |
| X.x.x.x | Sub-category to X.x.x           | (Level 4) |

(Note: X, x represent the numbers e.g. 1.1.1.1)

The 'Food Category System' (or 'Food Categorisation') may be seen as a system of different food products / food groups in a hierarchical structure. The term 'food category descriptor' should be understood as a collection of terms describing the relevant characteristics of food / food category. The entire food category system is code-based system.

**Step-wise approach to 'Food Category System' for purpose of food licensing/registration**

**Step-1:** Check one box:

<input type="checkbox"/> Food Service establishment <sup>(a)</sup>	<input type="checkbox"/> Food Manufacturing/Importer (for License)
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*(a): Includes Catering, Hotel/restaurants, Food vending establishments, Club, Canteen, Wholesaler, Distributor, Retailer, Warehouse, Transporter / Handler etc.*

**Step-2:** Select most appropriate box

<p><b>Applies to:</b></p> <ul style="list-style-type: none"> <li>• Existing Food License holders* or for those seeking Renewal /conversion.</li> <li>• Does not cover Food Category No. 99</li> </ul> <p>(* under FSS Act including license issued under Acts/Orders of Second Schedule of FSS Act)</p>	
<input type="checkbox"/>	<p>Food (standardised)</p> <p><i>See Table-4 for Food Category Code for all foods standardised under FSS Regulations.</i></p>
<input type="checkbox"/>	<p>Food (non-standardised i.e. Proprietary food)</p> <p><i>See Table 1-to-3 Food Category Codes for foods <u>whether standardised or not</u> under FSS Regulations;</i></p>

**AND / OR**

<p><b>For</b></p> <ul style="list-style-type: none"> <li>• NEW applicants (or for new establishment) or</li> <li>• FBO seeking extension of existing license to include more food</li> </ul>	<p><b>Approvals needed</b></p>
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<b>categories.</b>		
<b>Does not cover Food Category No. 99</b>		
(under FSS Act including license issued under Acts/Orders of Second Schedule of FSS Act)		
<input type="checkbox"/>	Novel food <sup>(b)</sup>	1 <sup>st</sup> time (pre-market)
<input type="checkbox"/>	Genetically Modified Foods	1 <sup>st</sup> time (pre-market)
<input type="checkbox"/>	All Foods whether Standardised or Non-standardised (Proprietary food) covered by Food Categories other than category no. 13	New license as per Form-A / Form-B of Schedule 2 of FSS (Licensing / Registration) Regulation
<input type="checkbox"/>	Foods (standardised) covered by Food Category No. 13	
<input type="checkbox"/>	Foods (Non-standardised i.e. Proprietary food) covered by Food Category No. 13 i.e. Nutraceuticals, Health / Dietary supplements, Foods for Special Dietary / medical use, Proprietary Infant Food / Proprietary Infant Milk Substitute etc.	New License / NOC (on case-basis)

(b) The term “Novel food” means a food that does not have a history of human consumption or is an ingredient in itself or source from which it is derived does not have a history of human consumption as a food ingredient or as a food. It includes food and food ingredients which have been produced by a new technology not currently in use or being used for the first time, where the process gives rise to significant changes in the composition or structure of the food or food ingredient which affect the nutritional value, metabolism or level of undesirable substances (e.g. nanomaterial).

**AND / OR**

<b>For ‘Substances added to food (not intended to be consumed directly as food)’ covered by <u>Food Category No. 99</u></b>		<b>Action</b>
<input type="checkbox"/>	Sub-categories licensed/registered by Govt. of India for categories of ‘substances added to food (not consumed directly as food)’ in Food category No. 99 and its sub-categories	Licenses/Registration by Government of India (including States/UTs) considered as ‘deemed licenses’ for the purpose of FSS Act/regulations e.g. license /approval by D&C Act/Rules, Ayush, BIS, Ministry of Industries (Chemicals) etc. shall be recognized as such.
<input type="checkbox"/>	1 <sup>st</sup> time applicant (FBO) for ‘substances added to food	Application for NOC / license may be submitted

	(not consumed directly as food' in Food category No. 99 and its sub-categories	to Govt. of India bodies or FSSAI
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**Step-3:**

Select **the most appropriate food product or food-category** from Appendix-1 of this document, based on the manufacturing capability food business operator will ensure in line with conditions of license applicable under the FSS (Licensing / Registration) Regulations.

The 'food service establishment' may consider application for the food category / categories at Level 1 (i.e. Main Category).

The 'food manufacturer' need to review and apply for the most appropriate food product or category - starting upwards from Level-4 to Level-1 ensuring that the manufacturing capability will exist with FBO in line with conditions of license applicable under the FSS (Licensing / Registration) Regulations.

**Step-4:**

The FBO will need to provide undertaking that all the relevant provisions of the Food Safety & Standards Act / Regulations viz.

- i. Packaging & Labelling regulations
- ii. Contaminants, Toxins and residues regulations
- iii. Licensing & Registration regulations
- iv. Prohibition and restriction to sale regulations
- v. All other specific regulations applicable to product / food categories

**TABLE 1: MAIN INDIAN FOOD CATEGORIES**

1	Dairy products and analogues
2	Fats and oils, and fat emulsions
3	Edible ices, including sorbet
4	Fruits and vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
5	Confectionery
6	Cereals and cereal products, derived from cereal grains, from roots and tubers, pulses, legumes (fresh pulses and legumes are covered in category 4.2) and pith or soft core of palm tree, excluding bakery wares of food category 07.0
7	Bakery products
8	Meat and meat products, including poultry and game
9	Fish and fish products, including molluscs, crustaceans, and echinoderms
10	Eggs and egg products
11	Sweeteners, including honey
12	Salts, spices, soups, sauces, salads and protein products
13	Foodstuffs intended for particular nutritional uses
14	Beverages, excluding dairy products
15	Ready-to-eat savouries
16	Prepared Foods/dishes including Composite foods
17	Products not covered into category 1-16
99	Substances added to food which are 'not for direct consumption as food'

**TABLE 2: INDIAN FOOD CATEGORY CODES AND NAMES**

Indian Food Category Number				Category Name and Descriptor
Level 1	Level 2	Level 3	Level 4	
1				Dairy products and analogues
	1.1			Milk and dairy-based drinks
		01.1.1		Milk (Plain) and buttermilk
			01.1.1.1	Milk (plain)
			01.1.1.2	Buttermilk
		01.1.2		Dairy-based drinks - flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)
	1.2			Fermented and renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks)
		01.2.1		Fermented milks (plain)
			01.2.1.1	Fermented milks (plain) not heat-treated after fermentation
			01.2.1.2	Fermented milks (plain), heat-treated after fermentation
		01.2.2		Renneted milk (plain)
	1.3			Condensed /Evaporated milk and analogues (plain)
		01.3.1		Condensed/Evaporated milk (plain)
		01.3.2		Beverage whiteners
	1.4			Cream (plain) and the like
		01.4.1		Pasteurized cream (plain)
		01.4.2		Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)
		01.4.3		Clotted cream (plain)
		01.4.4		Cream analogues
	1.5			Milk powder and cream powder and powder analogues (plain)
		01.5.1		Milk powder and cream powder (plain)
		01.5.2		Powder analogues
	1.6			Cheese and analogues
		01.6.1		Unripened cheese
		01.6.2		Ripened cheese
			01.6.2.1	Ripened cheese includes rind
			01.6.2.2	Rind of ripened cheese
			01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)
		01.6.3		Whey cheese
		01.6.4		Processed cheese
			01.6.4.1	Plain processed cheese
			01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.
		01.6.5		Cheese analogues
		01.6.6		Whey protein cheese
	1.7			Dairy Based Desserts and Raita
	1.8			Whey and whey products, excluding whey cheeses
		01.8.1		Liquid whey and whey products, excluding whey cheeses
		01.8.2		Dried whey and whey products, excluding whey cheeses
2				Fats and oils, and fat emulsions
	2.1			Fats and oils essentially free from water
		02.1.1		Butter oil, anhydrous milk fat, ghee
		02.1.2		Vegetable oils and fats
		02.1.3		Lard, tallow, fish oil, and other animal fats

	2.2			Fat emulsions mainly of type water-in-oil
		02.2.1		Butter
		02.2.2		Fat spreads, dairy fat spreads and blended spreads, Margarine
	2.3			Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions
	2.4			Fat-based desserts excluding dairy-based dessert products of food category 01.7
3				Edible ices, including sorbet
4				Fruits and vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
	4.1			Fruit
		04.1.1		Fresh fruit
			04.1.1.1	Untreated fresh fruit
			04.1.1.2	Surface-treated fresh fruit
			04.1.1.3	Peeled or cut fresh fruit
		04.1.2		Processed fruit
			04.1.2.1	Frozen fruit
			04.1.2.2	Dried fruit, Nuts and seeds
			04.1.2.3	Fruit in vinegar, oil, or brine
			04.1.2.4	Canned or bottled (pasteurized) fruit
			04.1.2.5	Jams, jellies, marmalades
			04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5
			04.1.2.7	Candied / Glazed / Crystallised fruit
			04.1.2.8	Fruit preparations, including Fruit pulp, purees, fruit toppings and coconut milk
			04.1.2.9	Fruit-based desserts, incl. fruit-flavoured water-based desserts
			04.1.2.10	Fermented fruit products
			04.1.2.11	Fruit fillings for pastries
			04.1.2.12	Cooked fruit
	4.2			Vegetables (including mushrooms and fungi, roots and tubers, Fresh pulses and legumes (dry pulsed and legumes included in category 6.0), and aloe vera), seaweeds, and nuts and seeds
		04.2.1		Fresh vegetables, (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), seaweeds and nuts and seeds
			04.2.1.1	Untreated fresh vegetables, (including mushrooms and fungi, roots and tubers, fresh pulses and legumes (including soybeans), and aloe vera), seaweeds and nuts and seeds
			04.2.1.2	Surface-treated fresh vegetables, (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), seaweeds and nuts and seeds
			04.2.1.3	Peeled, cut or shredded fresh vegetables, (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), seaweeds and nuts and seeds
		04.2.2		Processed vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
			04.2.2.1	Frozen vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), seaweeds and nuts and seeds
			04.2.2.2	Dried vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), seaweeds, and nuts and seeds
			04.2.2.3	Vegetables (including mushrooms and fungi, roots and tubers, fresh

				pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce
			04.2.2.4	Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), and seaweeds
			04.2.2.5	Vegetable (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter)
			04.2.2.6	Vegetable (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), seaweed, and nut and seed- pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5
			04.2.2.7	Fermented vegetable (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3
			04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), and seaweeds
5				Confectionery
	5.1			Cocoa products and chocolate products including analogue and chocolate substitutes
		05.1.1		Cocoa mixes (powders) and cocoa mass/cake
		05.1.2		Cocoa mixes (syrups)
		05.1.3		Cocoa-based spreads, incl. fillings
		05.1.4		Cocoa and chocolate products
		05.1.5		Chocolate substitute and their products
	5.2			Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4
		05.2.1		Hard candy
		05.2.2		Soft candy
		05.2.3		Nougats and marzipans
	5.3			Chewing gum
	5.4			Toppings (e.g., decoration for fine bakery wares), toppings (non-fruit), and sweet sauces
6				Cereals and cereal products, derived from cereal grains, from roots and tubers, pulses, legumes (fresh pulses and legumes are covered in category 4.2) and pith or soft core of palm tree, excluding bakery wares of food category 07.0
	6.1			Whole, broken, or flaked grain, including rice
	6.2			Flours and starches (including soybean powder)
		06.2.1		Flours
		06.2.2		Starches
	6.3			Ready to eat cereals, breakfast cereals, including rolled oats
	6.4			Pastas and noodles and like products (e.g. rice paper, rice vermicelli, soybean pastas and noodles)
		06.4.1		Fresh pastas and noodles and like products
		06.4.2		Dried pastas and noodles and like products
		06.4.3		Pre-cooked pastas and noodles and like products
	6.5			Cereals/pulses and starch based desserts (e.g., rice pudding, tapioca pudding)
	6.6			Cereals, Pulses Batters/ Mixes
	6.7			Pre-cooked or processed cereal/grain/legume products

	6.8		Soybean products (excluding soybean-based seasonings and condiments of food category 12.9)
		06.8.1	Soybean-based beverages
		06.8.2	Soybean-based beverage film
		06.8.3	Soybean curd (tofu)
		06.8.4	Semi-dehydrated soybean curd
		06.8.4.1	Thick gravy-stewed semi-dehydrated soybean curd
		06.8.4.2	Deep fried semi-dehydrated soybean curd
		06.8.4.3	Semi-dehydrated soybean curd, other than food categories 06.8.4.1 and 06.8.4.2
		06.8.5	Dehydrated soybean curd (kori tofu)
		06.8.6	Fermented soybeans (e.g., natto, tempe)
		06.8.7	Fermented soybean curd
		06.8.8	Other soybean protein products
7			Bakery products
	7.1		Bread and ordinary bakery products and their mixes
		07.1.1	Breads and rolls
		07.1.2	Other ordinary bakery products (e.g., bagels, pita)
		07.1.3	Bread-type products, including bread stuffing and bread crumbs
		07.1.4	Steamed breads and buns
		07.1.5	Mixes for bread and ordinary bakery wares
	7.2		Fine bakery wares (sweet, salty, savoury) and mixes
		07.2.1	Cakes, cookies, biscuit, cracker and pies (e.g., fruit-filled or custard types)
		07.2.2	Other fine bakery products (e.g., doughnuts, sweet rolls, scones, muffins)
		07.2.3	Mixes for fine bakery wares (e.g., cakes, pancakes, Biscuits, Cookies)
8			Meat and meat products, including poultry and game
	8.1		Fresh meat, poultry, and game
		08.1.1	Fresh meat, poultry and game, whole pieces or cuts
		08.1.2	Fresh meat, poultry and game, comminute
	8.2		Processed meat, poultry, and game products in whole pieces or cuts
		08.2.1	Non-heat treated processed meat, poultry, and game products in whole pieces or cuts
		08.2.1.1	Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts
		08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts
		08.2.1.3	Fermented non-heat treated processed meat, poultry, and game products in whole pieces or cuts
		08.2.2	Heat-treated processed meat, poultry, and game products in whole pieces or cuts
		08.2.3	Frozen processed meat, poultry and game products in whole pieces or cuts
	8.3		Processed comminuted meat, poultry, and game products
		08.3.1	Non-heat treated processed comminuted meat, poultry, and game products
		08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products
		08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products
		08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and

			game products
		08.3.2	Heat-treated processed comminuted meat, poultry, and game products
		08.3.3	Frozen processed comminuted meat, poultry, and game products
	8.4		Edible casings (e.g., sausage casings)
9			Fish and fish products, including molluscs, crustaceans, and echinoderms
	9.1		Fresh fish and fish products, including molluscs, crustaceans, and echinoderms
		09.1.1	Fresh fish
		09.1.2	Fresh molluscs, crustaceans, and echinoderms
	9.2		Processed fish and fish products, including molluscs, crustaceans, and echinoderms
		09.2.1	Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms
		09.2.2	Frozen battered fish, fish fillets and fish products, including molluscs, crustaceans, and echinoderms
		09.2.3	Frozen minced and creamed fish products, including molluscs, crustaceans, and echinoderms
		09.2.4	Cooked and/or fried fish and fish products, including molluscs, crustaceans, and echinoderms
			09.2.4.1 Cooked fish and fish products
			09.2.4.2 Cooked molluscs, crustaceans, and echinoderms
			09.2.4.3 Fried fish and fish products, including molluscs, crustaceans, and echinoderms
		09.2.5	Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms
	9.3		Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms, fish paste, excluding products of food categories 09.3.1 - 09.3.3
	9.4		Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms
10			Eggs and egg products
	10.1		Fresh eggs
	10.2		Egg products
		10.2.1	Liquid egg products
		10.2.2	Frozen egg products
		10.2.3	Dried and/or heat coagulated egg products
	10.3		Preserved eggs, including alkaline, salted, and canned eggs
	10.4		Egg-based desserts (e.g., custard)
11			Sweeteners, including honey
	11.1		Refined and raw sugars
		11.1.1	White sugar, dextrose anhydrous, dextrose monohydrate, fructose
		11.1.2	Powdered sugar, powdered dextrose
		11.1.3	Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar
			11.1.3.1 Dried glucose syrup used to manufacture sugar confectionery
			11.1.3.2 Glucose syrup used to manufacture sugar confectionery
		11.1.4	Lactose
		11.1.5	Plantation or mill white sugar
	11.2		Brown sugar excluding products of food category 11.1.3
	11.3		Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3
	11.4		Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings)



	11.5			Honey
	11.6			Table-top sweeteners, including those containing high-intensity sweeteners
12				Salts, spices, soups, sauces, salads and protein products
	12.1			Salt and salt substitutes
		12.1.1		Salt
		12.1.2		Salt substitutes
	12.2			Herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles)
		12.2.1		Herbs and spices
		12.2.2		Seasonings and condiments
	12.3			Vinegars
	12.4			Mustards
	12.5			Soups and broths
		12.5.1		Ready-to-eat soups and broths, including canned, bottled, and frozen
		12.5.2		Mixes for soups and broths
	12.6			Sauces and like products
		12.6.1		Emulsified sauces (e.g., mayonnaise, salad dressing)
		12.6.2		Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)
		12.6.3		Mixes for sauces and gravies
		12.6.4		Clear sauces (e.g., fish sauce)
	12.7			Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa-and nut-based spreads of food categories 04.2.2.5 and 05.1.3
	12.8			Yeast and like products
	12.9			Soybean-based seasonings and condiments
		12.9.1		Fermented soybean paste (e.g., miso)
		12.9.2		Soybean sauce
			12.9.2.1	Fermented soybean sauce
			12.9.2.2	Non-fermented soybean sauce
			12.9.2.3	Other soybean sauces
	12.10			Protein products other than from soybeans
13				Foodstuffs intended for particular nutritional uses
	13.1			Infant formula, follow-up formula, and formula for special medical purposes for infants
		13.1.1		Infant formula
		13.1.2		Follow-up formula
		13.1.3		Formulae for special medical purposes for infants
	13.2			Complementary foods for infants
	13.3			Foods intended for special medical purposes (excluding products of food category 13.1)
	13.4			Formulae for slimming purposes and weight reduction
	13.5			Dietetic Foods excluding products of food categories 13.1, 13.4 and 13.6
	13.6			Health supplements
14				Beverages, excluding dairy products
	14.1			Non-alcoholic ("soft") beverages
		14.1.1		Waters
			14.1.1.1	Natural mineral waters and source waters
			14.1.1.2	Table waters and soda waters
		14.1.2		Fruit and vegetable juices

		14.1.2.1	Fruit juice
		14.1.2.2	Vegetable juice
		14.1.2.3	Concentrates for fruit juice
		14.1.2.4	Concentrates for vegetable juice
	14.1.3		Fruit and vegetable nectars
		14.1.3.1	Fruit nectar
		14.1.3.2	Vegetable nectar
		14.1.3.3	Concentrates for fruit nectar
		14.1.3.4	Concentrates for vegetable nectar
	14.1.4		Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks, water based drinks (non-flavoured)
		14.1.4.1	Carbonated water-based flavoured drinks and carbonated water based non- flavoured drink
		14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades
		14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks
	14.1.5		Coffee, coffee substitutes, tea, herbal infusions, and other cereal and grain beverages, excluding cocoa
14.2			Alcoholic beverages, including alcohol-free and low-alcoholic counterparts
	14.2.1		Beer and malt beverages
	14.2.2		Cider and perry
	14.2.3		Grape wines
		14.2.3.1	Still grape wine
		14.2.3.2	Sparkling and semi-sparkling grape wines
		14.2.3.3	Fortified grape wine, grape liquor wine, and sweet grape wine
	14.2.4		Wines (other than grape)
	14.2.5		Mead
	14.2.6		Distilled spirituous beverages containing more than 15% alcohol
	14.2.7		Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low-alcoholic refreshers)
15			Ready-to-eat savouries
	15.1		Snacks and Savouries - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)
	15.2		Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit)
	15.3		Snacks - fish based
16			Prepared Foods/dishes including Composite foods
17			Products not covered into category 1-16
99			Substances added to food which are 'not for direct consumption as food'
	99.1		Food Additives
	99.2		Enzymes and their preparations
	99.3		Flavouring and their preparations
	99.4		Processing Aids
	99.5		Nutrients and their preparations
	99.6		Microorganisms and Microbial Preparations
	99.7		Functional Ingredients

**TABLE 3: INDIAN FOOD CODE: FOOD CATEGORIES NAMES AND DESCRIPTORS**

**The ‘Indian Food Category Descriptions’ includes both ‘Standardized and ‘Non-standardized Foods (i.e. Proprietary Food)’ under FSS Act/Regulations’**

Indian Food Category Number				Category Name and Descriptor
Level 1	Level 2	Level 3	Level 4	
1				<b>Dairy products and analogues:</b> Includes all types of dairy products that are derived from the milk of any milking animal (e.g., cow, buffalo, goat, sheep etc). In this category, a “plain” product is one that is not flavoured, nor contains fruit, vegetables or their non-dairy ingredients, nor is mixed with other non-dairy ingredients, unless permitted by relevant standards. Dairy analogues are products in which milk fat has been partially or wholly replaced by vegetable fats or oils. This category also includes traditional Indian dairy products.
	1.1			<b>Milk and dairy-based drinks</b>
		01.1.1		<b>Milk (Plain) and buttermilk:</b> Includes plain fluid products only. Includes reconstituted plain milk that contains only dairy ingredients.
			01.1.1.1	<b>Milk (plain):</b> Fluid milk obtained from milking animals (e.g., cow, buffalo, goat, sheep etc) which is intended for either direct consumption or further processing. Includes skim, part-skim, double toned, toned, mixed milk, standardized milk, recombined milk, low-fat and whole milk/full-cream milk.
			01.1.1.2	<b>Buttermilk:</b> Buttermilk is the nearly milkfat-free fluid remaining from the butter-making/cheese -making/ curd/yoghurt (i.e., by the process of churning/separating fermented or non-fermented milk and cream). Buttermilk is also produced by fermentation of fluid skim milk, either by spontaneous souring by the action of lactic acid-forming or aroma-forming bacteria (traditional buttermilk), or by inoculation of heated milk with pure bacterial cultures (cultured buttermilk).  Buttermilk may be heat-treated and may also be spiced, flavoured, sweetened, salted, etc. These may be available in powder/concentrate (liquid or solid) form for reconstitution e.g. Dry (powdered) Buttermilk
		01.1.2		<b>Dairy-based drinks - flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks):</b> Includes all ready-to-drink flavoured and aromatized and/ or fermented dairy-based fluid beverages and their mixes, excluding mixes for cocoa (cocoa-sugar mixtures, category 05.1.1). These may contain fruit, nut, herbs, spices, prebiotic, probiotic, sweeteners other functional ingredients etc. Examples include: Flavoured milk, hot chocolate, drinking Chocolate prepared with milk, chocolate/ non chocolate malt drinks, Badaam Milk, Dairy based drinks, Dairy based cereal drinks like oat-milk drinks, strawberry-flavoured yoghurt drink, lactic acid bacteria drinks, probiotic drinks, yoghurt drinks/ protein rich food (dairy based), all types of Chhachh and Lassi (liquid obtained by whipping curd from the lactic acid fermentation of milk i.e. Plain Lassi; Sweetened Lassi by mixing with sugar or non-nutritive sweetener plain, or maybe salted, spiced, flavoured (like rose milk, kewra milk), and may contain fruit, nut, prebiotic, probiotic and other functional ingredients etc.); Includes sour milk products (kephir, kumis etc.), acidified milk/cream drinks, acidophilus milk, milk-shakes/ -slushes etc.
	1.2			<b>Fermented and Renneted milk products (plain), excluding food category 01.1.2 (dairy-based drinks):</b> Includes all plain products based on skim, part-skim, low-fat and whole milk/full-cream milk, mixed milk, standardized milk,

			recombined milk . Flavoured products are included in 01.1.2 (beverages) and 01.7.
		<b>01.2.1</b>	<b>Fermented milks (plain):</b> Includes all plain products, including fluid fermented milk, acidified milk and cultured milk products (acidophilus milk, acidified milk) which are not plain are covered in 1.1.2. Plain yoghurt (frozen or ambient), which does not contain flavours or colours, may be found in one of the sub-categories of 01.2.1 depending on whether it is heat-treated after fermentation or not. Raita like products are covered in 1.7
		<b>01.2.1.1</b>	<b>Fermented milks (plain) not heat-treated after fermentation:</b> Includes fluid and non-fluid plain products, such as Dahi/Curd, yoghurt and their products including chakka.
		<b>01.2.1.2</b>	<b>Fermented milks (plain), heat-treated after fermentation:</b> Products similar to that in 01.2.1.1, except that they have been heat-treated (e.g., sterilized or pasteurized) after fermentation.
		<b>01.2.2</b>	<b>Renneted milk (plain):</b> Plain, coagulated milk produced by the action of milk coagulating enzymes. Includes curdled milk. Flavoured renneted milk products are found in category 01.7.
	<b>1.3</b>		<b>Condensed /Evaporated milk and analogues (plain):</b> Includes plain and sweetened types of condensed milk, evaporated milk, and their analogues (including beverage whiteners). Includes products based on skim, part-skim, low-fat and whole milk, blends of evaporated skimmed milk and vegetable fat, and blends of sweetened condensed skimmed milk and vegetable fat.
		<b>01.3.1</b>	<b>Condensed/Evaporated milk (plain):</b> Condensed milk is obtained by partial removal of water from milk to which sugar may have been added. For evaporated milk, the water removal may be accomplished by heating. Includes partially dehydrated milk, evaporated milk, sweetened condensed milk, and khoya (cow or buffalo milk concentrated by boiling).
		<b>01.3.2</b>	<b>Beverage whiteners:</b> Concentrated milk or cream with added ingredients like sugar or their substitute consisting of a vegetable fat-water emulsion in water with milk protein and lactose or vegetable proteins, for use in beverages such as coffee and tea. Also includes the same type of products in powdered form. Includes Dairy whitener, condensed milk analogues, blends of evaporated skimmed milk and vegetable fat and blends of sweetened condensed skimmed milk and vegetable fat. Includes non-dairy creamers also like coffee whiteners, tea whiteners.
	<b>1.4</b>		<b>Cream (plain) and the like:</b> Cream is a fluid dairy product, relatively high in fat content in comparison to milk. Includes all plain fluid, semi-fluid and semi-solid cream and cream analogue products. Flavoured cream products are found in 01.1.2 (beverages) and 01.7 (desserts).
		<b>01.4.1</b>	<b>Pasteurized cream (plain):</b> Cream subjected to pasteurization by appropriate heat treatment or made from pasteurized milk. Includes milk cream and “half-and-half (50% cream and 50% milk product).”
		<b>01.4.2</b>	<b>Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain):</b> Includes every dairy cream, regardless of fat content, which has undergone a higher heat-treatment than pasteurization. Also includes pasteurized creams with a reduced fat content, as well as every cream intended for whipping or being whipped. Sterilized cream is subjected to appropriate heat-treatment in the container in which it is presented to the consumer. Ultra-heat treated (UHT) or ultra-pasteurized cream is subjected to the appropriate heat treatment (UHT or ultra-pasteurization) in a continuous flow process and aseptically packaged. Cream may also be packaged under pressure (whipped cream). Includes whipping cream, heavy cream / double cream, half-cream, whipped pasteurized cream, and whipped cream-type dairy toppings and fillings. Creams or toppings with partial or total replacement of milkfat by other fats are included in sub-category 01.4.4 (cream analogues).
		<b>01.4.3</b>	<b>Clotted cream (plain):</b> Thickened, viscous cream formed from the action of milk coagulating enzymes. Includes sour

			cream (cream subjected to lactic acid fermentation achieved as described for buttermilk (01.1.1.2).
		<b>01.4.4</b>	<b>Cream analogues:</b> Cream substitute consisting of a vegetable fat-water emulsion in liquid or powdered form for use other than as a beverage whitener (01.3.2). Includes instant whipped cream toppings and sour cream substitutes, biscuit-creamscontaining fat/edible Oil,sugar ,colour ,flavour and other ingredients as permitted for biscuits.
	<b>1.5</b>		<b>Milk powder and cream powder and powder analogues (plain):</b> Includes plain milk powders, cream powders, or combination of the two, and their analogues. Includes products based on skim, part-skim, low-fat and whole milk.
		<b>01.5.1</b>	<b>Milk powder and cream powder (plain):</b> Milk products obtained by partial removal of water from milk or cream and produced in a powdered form. Includes Casein and Caseinates.
		<b>01.5.2</b>	<b>Powder analogues:</b> Products based on a fat-water emulsion and dried for use other than as a beverage whitener (01.3.2). Examples include fat filled dry cream mix and fat filled powders (blends of milk and vegetable fat in powdered form).
	<b>1.6</b>		<b>Cheese and analogues:</b> Cheese and cheese analogues are products that have water and fat included within a coagulated milk-protein structure. Products such as cheese sauce (12.6.2), cheese-flavoured snacks (15.1), and composite/prepared foods containing cheese as an ingredient (e.g., macaroni and cheese; 16.0) are categorized elsewhere.
		<b>01.6.1</b>	<b>Unripened cheese:</b> Unripened cheese, including fresh cheese, is ready for consumption soon after manufacture. Examples include cottage cheese (a soft, unripened, coagulated curd cheese), creamed cottage cheese (cottage cheese covered with a creaming mixture), cream cheese (rahmfrischkase, an uncured, soft spreadable cheese) mozzarella and scamorza cheeses and paneer (milk protein coagulated by the addition of citric acid from lemon or lime juice or of lactic acid from whey, that is strained into a solid mass, and is used in vegetarian versions of, e.g., hamburgers) and other paneer products like paneertikka. Includes the whole unripened cheese and unripened cheese rind (for those unripened cheeses with a “skin” such as mozzarella). Most products are plain, however, some, such as cottage cheese and cream cheese, may be flavoured or contain ingredients such as fruit, vegetables or meat. Excludes ripened cream cheese, where cream is a qualifier for a high fat content.
		<b>01.6.2</b>	<b>Ripened cheese:</b> Ripened cheese is not ready for consumption soon after manufacture, but is held under such time and temperature conditions so as to allow the necessary biochemical and physical changes that characterize the specific cheese. For mould-ripened cheese, the ripening is accomplished primarily by the development of characteristic mould growth throughout the interior and/or on the surface of the cheese. Ripened cheese may be soft (e.g., camembert), firm (e.g., Edam, Gouda), hard (e.g., cheddar), or extra-hard. Includes cheese in brine, which is a ripened semi-hard to soft cheese, white to yellowish in colour with a compact texture, and without actual rind that has been preserved in brine until presented to the consumer.
			<b>01.6.2.1</b> <b>Ripened cheese includes rind:</b> Refers to ripened (including mould-ripened) cheese, including rind, or any part thereof, such as cut, shredded, grated or sliced cheese. Examples of ripened cheese include: blue cheese, brie, Gouda, havarti, hard grating cheese, and Swiss cheese.
			<b>01.6.2.2</b> <b>Rind of ripened cheese:</b> Refers to the rind only of the cheese. The rind of the cheese is the exterior portion of the cheese mass that initially has the same composition as the interior portion of the cheese, but which may dry after brining and ripening.
			<b>01.6.2.3</b> <b>Cheese powder (for reconstitution; e.g., for cheese sauces):</b> Dehydrated product prepared from a variety or processed cheese. Does not include grated or shredded cheese (01.6.2.1 for variety cheese; 01.6.4 for processed

				cheese). Product is intended either to be reconstituted with milk or water to prepare a sauce, or used as-is as an ingredient (e.g., with cooked macaroni, milk and butter to prepare a macaroni and cheese casserole). Includes spray-dried cheese.
		<b>01.6.3</b>		<b>Whey cheese:</b> A solid or semi-solid product obtained by concentration of whey with or without the addition of milk, cream or other materials of milk origin, and moulding of the concentrated product. Includes the whole cheese and the rind of the cheese. Different from whey protein cheese (01.6.6).
		<b>01.6.4</b>		<b>Processed cheese:</b> Product with a very long shelf life obtained by melting and emulsifying cheese. Includes products manufactured by heating and emulsifying mixtures of cheese, milk-fat, milk protein, milk powder, and water in different amounts. Products may contain other added ingredients, such as aromas, seasonings and fruit, vegetables and/or meat. Product may be spreadable or cut into slices and pieces. The term “processed” does not mean cutting, grating, shredding, etc. of cheese. Cheeses treated by these mechanical processes are included under food category 01.6.2 (Ripened cheese).
			<b>01.6.4.1</b>	<b>Plain processed cheese:</b> Processed cheese product that does not contain added flavours, seasonings, fruit, vegetables and/or meat. Examples include: American cheese, requeson.
			<b>01.6.4.2</b>	<b>Flavoured processed cheese, including containing fruit, vegetables, meat, etc.:</b> Processed cheese product that contains added flavours, seasonings, fruit, vegetables and/or meat. Examples include: Neufchatel cheese spread with vegetables, pepper jack cheese, cheddar cheese spread with wine, and cheese balls (formed processed cheese coated in nuts, herbs or spices).
		<b>01.6.5</b>		<b>Cheese analogues:</b> Products that look like cheese, but in which milk fat has been partly or completely replaced by other fats. Includes cheese analogues, cheese mixes analogues, and cheese powders analogues.
		<b>01.6.6</b>		<b>Whey protein cheese:</b> Product containing the protein extracted from the whey component of milk. These products are principally made by coagulation of whey proteins. Example: ricotta cheese. Different from whey cheese (01.6.3).
	<b>1.7</b>			<b>Dairy Based Desserts and Raita:</b> Includes ready-to-eat dairy dessert products and dessert mixes. Includes frozen dairy products/confections and novelties, and dairy-based fillings. Includes fruit/vegetable yoghurt; flavoured yoghurt (a milk product obtained by fermentation of milk and milk products to which flavours and ingredients (e.g., fruit, cocoa, coffee, sweetening agents, nuts) that may or may not be heat-treated after fermentation. Other examples include: ice cream /frozen dessert, milk ice/kulfi, jellied milk, flavoured yoghurt (frozen or ambient), junket (sweet custard-like dessert made from flavoured milk set with rennet), dulce de leche (cooked milk with sugar and added ingredients such as coconut or chocolate), mishtidohi, Milk product based pudding /Dessert, Kheer / Phirni or Pheerni – in semi-solid/drinkable forms, Milk-based porridge, butterscotch pudding and chocolate mousse. Includes traditional milk-based sweets prepared from milk concentrated partially, from khoa (cow or buffalo milk concentrated by boiling), or chhanna/paneer/cottage cheese (milk - heat coagulated aided by acids like citric acid, lactic acid, malic acid, etc), sugar or intense sweetener, and other ingredients (e.g., maida (refined wheat flour), flavours and colours (e.g., peda, burfee, milkcake, doda, malailaddoo, singori, kalakand, gulabjamun, rasgulla, rasmalai, basundi, chhanna-murki, rabri, other chhanna products ). Also include products like Dried Ice Cream Mix, Dried frozen dessert/confection. These products are different from those in food category 03.0 (edible ices, including sherbet and sorbet) in that the foods in category 01.7 are dairy-based, while those in 03.0 are water-based and contain no dairy ingredients.

				This category also includes salted and savoury products of fermented/rennetted milks like raita. Raita may contain fruits, vegetables, herbs, nuts or other ingredients or may be spiced, flavoured, sweetened, salted etc. Eg. Cucumber Raita, Pineapple Raita, BoondiRaita, Mint Raita etc.
	1.8			<b>Whey and whey products, excluding whey cheeses:</b> Includes a variety of whey-based products in liquid and powdered forms.
		01.8.1		<b>Liquid whey and whey products, excluding whey cheeses:</b> Whey is the fluid separated from the curd after coagulation of milk, cream, skimmed milk or buttermilk with milk coagulating enzymes during the manufacture of cheese, casein or similar products. Acid whey is obtained after the coagulation of milk, cream, skimmed milk or buttermilk, mainly with acids of the type used for the manufacture of fresh cheese. Includes sweet-, acid- and sour-whey.
		01.8.2		<b>Dried whey and whey products, excluding whey cheeses:</b> Whey powders are prepared by spray- or roller-drying whey or acid whey from which the major portion of the milk-fat has been removed. Also includes whey protein concentrates, isolates, demineralised whey protein concentrate/isolates.
2				<b>Fats and oils, and fat emulsions:</b> Includes all fat-based products that are derived from vegetable, animal or marine sources, or their mixtures.
	2.1			<b>Fats and oils essentially free from water:</b> Edible fats and oils are foods composed mainly of triglycerides of fatty acids from vegetable, animal or marine sources.
		02.1.1		<b>Butter oil, anhydrous milk fat, ghee:</b> The milk-fat products anhydrous milk-fat, anhydrous butter oil, butter oil and dairy fats are products derived exclusively from milk and/or products obtained from milk by a process that almost completely removes water and non-fat solids. Ghee is a product obtained exclusively from milk, cream or butter by a process that almost completely removes water and non-fat solids; it has a specially developed flavour and physical structure.
		02.1.2		<b>Vegetable oils and fats:</b> 'Edible fats and oils' obtained from plant sources, whether virgin, refined or raw. Products may be from a single plant source or marketed and used as blended oils that are generally designated as edible, cooking, frying, table or salad oils. Virgin oils are obtained by mechanical means (e.g., pressing or expelling), with application of heat only so as not to alter the natural composition of the oil. Virgin oils are suitable for consumption in the natural state. Cold pressed oils are obtained by mechanical means without application of heat. Examples of this category include: Coconut oil, Cotton seed oil, Groundnut oil, Linseed oil, Mahua oil, Rape-seed oil, Rapeseed or mustard oil, Olive oil (Virgin olive oil, Refined olive oil, Refined olive-pomace oil), Poppy seed oil, Safflower seed oil, Taramira oil, Til oil, Nigerseed oil, Soybean oil, Maize (corn) oil, Refined vegetable oil, Almond oil, Water-melon seed oil, Palm oil, Palmolein, Palm kernel oil peanut oil, Sun flower seed oil, Rice bran oil, Blended edible vegetable oil, Interesterified vegetable fat, Partially hydrogenated and winterized oils, Refined Salseed fat, Kokum fat, Mango Kernel Fat, Dhupa Fat, Phulwara Fat, Vanaspati, Bakery Shortening, algal oils, wheat germ oil, Flaxseed oil, Jojoba oil, fungal oils. This category 'excludes' non-edible oils e.g. arnica oil, ayurvedic hair oil, oil for cosmetic purposes etc.  Also includes solvent extracted vegetable oil/fat not meant for direct human consumption.
		02.1.3		<b>Lard, tallow, fish oil, and other animal fats:</b> All animal fats and oils should be derived from animals in good health at the time of slaughter and intended for human consumption. Lard is fat rendered from the fatty tissue of swine. Edible beef fat is obtained from fresh bovine fatty tissue covering the abdominal cavity and surrounding the kidney

			and heart, and from other compact, undamaged fat tissues. Such fresh fat obtained at the time of slaughter is the “killing fat.” Prime beef fat (premiere jus or oleo stock) is obtained by low-heat rendering (50-55°C) of killing fat and selected fat trimmings (cutting fat). Secunda beef fat is a product with typical beef fat odour and taste obtained by rendering (60-65°C) and purifying beef fat. Rendered pork fat is fat obtained from the tissue and bones of swine. Edible tallow (dripping) is produced by the rendering of fatty tissue (excluding trimmings and cutting fat), attached muscles and bones of bovine animals or sheep. Fish oils are derived from suitable sources such as herring, sardines, sprat, and anchovies e.g. cod-liver oil (edible purpose). Other examples include: tallow and partially defatted beef or pork fatty tissue.
	2.2		<b>Fat emulsions mainly of type water-in-oil:</b> Include all emulsified products excluding fat-based counterparts of dairy products and dairy desserts.
		02.2.1	<b>Butter:</b> Butter is a fatty product consisting of a primarily water-in-oil emulsion derived exclusively from milk and/or products obtained from milk. This includes natural, whey, recombined, fresh, salted, rancid, canned butter. May contain cultures of lactic acid bacteria of harmless nature
		02.2.2	<b>Fat spreads, dairy fat spreads and blended spreads, Margarine:</b> Includes fat spreads (emulsions principally of the type water and edible fats and oils) e.g., dairy fat spreads (emulsions principally of the type water-in-milkfat), and blended spreads (fat spreads blended with higher amounts of milkfat). Examples include margarine (a spreadable or fluid water-in-oil emulsion produced mainly from edible fats and oils); products derived from butter (e.g., “butterine,” a spreadable butter blend with vegetable oils) blends of butter and margarine; and minarine (a spreadable water-in-oil emulsion produced principally from water and edible fats and oils that are not solely derived from milk). Also includes reduced fat-based products derived from milkfat or from animal or vegetable fats, including reduced-fat counterparts of butter, margarine, and their mixtures (e.g., three-quarter fat butter, three-quarter fat margarine, or three-quarter fat butter-margarine blends). <b>Fat spreads, dairy fat spreads and blended spreads, Margarine:</b> Includes fat spreads (emulsions principally of the type water and edible fats and oils) e.g., dairy fat spreads (emulsions principally of the type water-in-milkfat), and blended spreads (fat spreads blended with higher amounts of milkfat). Examples include margarine (a spreadable or fluid water-in-oil emulsion produced mainly from edible fats and oils); products derived from butter (e.g., “butterine,” a spreadable butter blend with vegetable oils) blends of butter and margarine; and minarine (a spreadable water-in-oil emulsion produced principally from water and edible fats and oils that are not solely derived from milk). Also includes reduced fat-based products derived from milkfat or from animal or vegetable fats, including reduced-fat counterparts of butter, margarine, and their mixtures (e.g., three-quarter fat butter, three-quarter fat margarine, or three-quarter fat butter-margarine blends).
	2.3		<b>Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions:</b> Includes fat-based counterparts of dairy-based foods excluding dessert products. The fat portions of these products are derived from sources other than milkfat (e.g., vegetable fats and oils).. Mayonnaise is included in food category 12.6.1.
	2.4		<b>Fat-based desserts excluding dairy-based dessert products of food category 01.7:</b> Includes fat-based counterparts of dairy-based desserts, which are found in category 01.7. Includes ready-to-eat products and their mixes. Also includes non-dairy fillings for desserts. An example is an ice cream-like product made with vegetable fats.
3			<b>Edible ices, including sorbet:</b> This category includes water-based frozen desserts, confections and novelties, such as



			fruit sorbet, Ice golas, Chuski, and flavoured ice. Frozen desserts containing primarily dairy ingredients are included in food category 01.7.
4			<b>Fruits and vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), seaweeds, and nuts and seeds:</b> This major category is divided into two categories: 04.1(Fruit) and 04.2 (Vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), seaweeds, and nuts and seeds). Each of these categories is further divided into sub- categories for fresh and processed products.
	4.1		<b>Fruit:</b> Includes all fresh (04.1.1) and processed (04.1.2) products.
		04.1.1	<b>Fresh fruit:</b> Fresh fruit is generally free of additives. However, fresh fruit that is coated or cut or peeled for presentation to the consumer may contain additives.
		04.1.1.1	<b>Untreated fresh fruit:</b> Raw fruit presented fresh from harvest.
		04.1.1.2	<b>Surface-treated fresh fruit:</b> The surfaces of certain fresh fruit are coated with glazes or waxes or are treated with other food additives that act as protective coatings and/or help to preserve the freshness and quality of the fruit. Examples include apples, oranges, dates, and longans/litchi.
		04.1.1.3	<b>Peeled or cut fresh fruit:</b> Fresh fruit that is cut or peeled and presented to the consumer, e.g., in a fruit salad. Includes fresh shredded or flaked coconut.
		04.1.2	<b>Processed fruit:</b> Includes all forms of processing other than peeling, cutting and surface treating fresh fruit.
		04.1.2.1	<b>Frozen fruit:</b> Fruit that may or may not be blanched prior to freezing. The product may be frozen in a juice or sugar syrup. Examples include frozen fruit salad and frozen strawberries.
		04.1.2.2	<b>Dried fruit, Nuts and seeds:</b> Fruit from which water is removed to prevent microbial growth. Includes dried fruit leathers (fruit rolls) prepared by drying fruit purees. Examples include dried apple slices, raisins, Figs, copra (dried coconut whole /cut), dried shredded or flaked coconut, Prunes, Fruit Bar/Toffee, Fruit/vegetable cereal flakes, Dehydrated fruit, Grated desiccated coconut, Cashewnut, Almond, Hazelnut, Mangosteens, Macademia nut, , Groundnut Kernels, Raisins, Pistachio Nuts, Dates, Dry Fruits and Nuts, Chuharas, Sultanas, Pine nut, Macadamia, Pecan, Brazil nut etc. Also includes mixtures of these called trail mixes
		04.1.2.3	<b>Fruit in vinegar, oil, or brine:</b> Includes pickled products such as pickled plums, mango pickles, lime pickles, pickled gooseberries, and pickled watermelon rind. Pickled (cured or preserved) fruit products are sometimes referred to as candied fruit. These are not the candied fruit products of category 04.1.2.7 (i.e., dried, sugar coated fruit). Also includes products under standard 3.1.4.3 (7) cured fruit
		04.1.2.4	<b>Canned or bottled (pasteurized) fruit:</b> Fully preserved product in which fresh fruit is cleaned and placed in cans or jars with natural juice or sugar syrup (including artificially sweetened syrup) and heat-sterilized or pasteurized. Includes products processed in retort pouches. Examples include: canned fruit salad, gulkand and applesauce in jars.
		04.1.2.5	<b>Jams, jellies, marmalades:</b> Jams, preserves and conserves are thick, spreadable products prepared by boiling whole fruit or pieces of fruit, fruit pulp or puree, with or without fruit juice or concentrated fruit juice, and sugar to thicken, and to which pectin and fruit pieces may be added. Jelly is a clear spreadable product prepared similarly to jam, except that it is has a smoother consistency and does not contain fruit pieces. Marmalade is a thick spreadable fruit slurry prepared from whole fruit, fruit pulp or puree (usually citrus), and boiled with sugar to thicken, to which pectin and fruit pieces and fruit peel pieces may be added. Includes dietetic counterparts made with non-nutritive high-intensity sweeteners. Examples include: orange marmalade, grape jelly, strawberry jam, Dessert jelly.

			<b>04.1.2.6</b>	<b>Fruit-based spreads (e.g., chutney) and their mixes excluding products of food category 04.1.2.5:</b> Includes all other fruit-based spreads, such as apple butter and lemon curd. Also includes condiment-type fruit products such as mango chutney and raisin chutney, fruit and vegetables chutneys and their mixes (dry or paste form). Instant fruit and vegetable chutney (mixed) dry from Appendix 2, Table 10 Of FSSR
			<b>04.1.2.7</b>	<b>Candied / Glazed / Crystallised fruit:</b> Includes glazed fruits (fruit treated with a sugar solution and dried), candied fruit (dried glazed fruit immersed in a sugar solution and dried so that the fruit is covered by a candy-like sugar shell), and crystallized fruit is prepared (dried glazed fruit rolled in icing or granulated sugar and dried). Examples include: cocktail (maraschino) cherries, candied citrus peel, candied citrons (e.g., used in holiday fruitcakes), and mostarda di frutta, Murabba, Fruit Preserves, Cured fruits, Candied/crystalised and glazed fruit/vegetables/rhizome/fruit peels etc.
			<b>04.1.2.8</b>	<b>Fruit preparations, including Fruit pulp, purees, fruit toppings and coconut milk:</b> Fruit pulp is not usually intended for direct consumption. It is a slurry of lightly steamed and strained fresh fruit, with or without added preservatives. Fruit puree (e.g., mango puree, prune puree) is produced in the same way, but has a smoother, finer texture, and may be used as fillings for pastries, but is not limited to this use. Fruit sauce (e.g., pineapple sauce or strawberry sauce) is made from boiled fruit pulp with or without added sweeteners and may contain fruit pieces. Fruit sauce may be used as toppings for fine bakery wares and ice cream sundaes. Fruit syrup (e.g., blueberry syrup) is a more liquid form of fruit sauce that may be used as a topping e.g., for pancakes. Non-fruit toppings are included in category 05.4 (sugar- and chocolate based toppings) and sugar syrups (e.g., maple syrup, Palmyra, fructose syrup) are included in category 11.4. Coconut milk and coconut cream are products prepared using a significant amount of separated, whole, disintegrated macerated or comminuted fresh endosperm (kernel) of coconut palm and expelled, where most filterable fibers and residues are excluded, with or without coconut water, and/or with additional water. Coconut milk, coconut cream and their powders are treated by heat pasteurization, sterilization or ultrahigh temperature (UHT) processes. Coconut milk, coconut cream and their powders may also be produced in concentrated or skim (or "light") forms. Examples of traditional foods in this sub-category are: tamarind concentrate (clean extract of tamarind fruit with not less than 65% total soluble solids), tamarind powder (tamarind paste mixed with tapioca starch), tamarind toffee (mixture of tamarind pulp, sugar, milk solids, antioxidants, flavours, stabilizers and preservatives), and fruit bars (a mixture of fruit (mango, pineapple, or guava) pulp mixed with sugar, flavours and preservatives, dried into a sheet), fruit cheese, fruit bar/fruit toffee, Fruit toppings, etc.
			<b>04.1.2.9</b>	<b>Fruit-based desserts, incl. fruit-flavoured water-based desserts:</b> Includes the ready-to-eat products and mixes. Includes fruit-flavoured gelatin, rote gruze, frutgrod, fruit compote, nata de coco. This category does not include fine bakery wares containing fruit (categories 07.2.1 and 07.2.2), fruit-flavoured edible ices (category 03.0), or fruit-containing frozen dairy desserts (category 01.7).
			<b>04.1.2.10</b>	<b>Fermented fruit products:</b> Type of pickled product produced by preservation in salt by lactic acid fermentation. Examples include: fermented plums, Amla/Mango Pickles etc.
			<b>04.1.2.11</b>	<b>Fruit fillings for pastries:</b> Includes the ready-to-eat products and mixes. Includes all type of fillings excluding purees (category 04.1.2.8). These fillings usually include whole fruit or fruit pieces. Examples include: cherry pie filling and raisin filling for oatmeal cookies.
			<b>04.1.2.12</b>	<b>Cooked fruit:</b> Fruit that is steamed, boiled, baked, or fried, with or without a coating, for presentation to the consumer. Examples include: baked apples, fried apple rings, and peach dumplings (baked peaches with a sweet

			dough covering).
	4.2		<b>Vegetables (including mushrooms and fungi, roots and tubers, bulbs, corms, crowns, rhizomes, Fresh pulses and legumes (dry pulsed and legumes included in category 6.0), and aloe vera), seaweeds, and nuts and seeds:</b> Includes all fresh (04.2.1) and processed (04.2.2) products. This category includes chicory plant and roots and products thereof
		04.2.1	<b>Fresh vegetables, (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), seaweeds and nuts and seeds:</b> Fresh vegetables are generally free of additives. However, fresh vegetables that are coated or cut or peeled for presentation to the consumer may contain additives. These includes fresh/ green pulses like Green Chana, Green Peas
		04.2.1.1	<b>Untreated fresh vegetables, (including mushrooms and fungi, roots and tubers, fresh pulses and legumes (including soybeans), and aloe vera), seaweeds and nuts and seeds:</b> Raw vegetables presented fresh from harvest.
		04.2.1.2	<b>Surface-treated fresh vegetables, (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), seaweeds and nuts and seeds:</b> The surfaces of certain fresh vegetables are coated with glazes or waxes or are treated with other food additives that act as protective coatings and/or help to preserve the freshness and quality of the vegetable. Examples include: avocados, cucumbers, green peppers and pistachio nuts.
		04.2.1.3	<b>Peeled, cut or shredded fresh vegetables, (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), seaweeds and nuts and seeds:</b> Fresh vegetables, e.g., peeled raw potatoes, that are presented to the consumer to be cooked at home (e.g., in the preparation of hash brown potatoes).
		04.2.2	<b>Processed vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), seaweeds, and nuts and seeds:</b> Includes all forms of processing other than peeling, cutting and surface treating fresh vegetables.
		04.2.2.1	<b>Frozen vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), seaweeds and nuts and seeds:</b> Fresh vegetables are usually blanched and frozen. Examples include: quick-frozen corn, quick-frozen French-fried potatoes, quick frozen peas, and quick frozen whole processed tomatoes.
		04.2.2.2	<b>Dried vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), seaweeds, and nuts and seeds:</b> Products in which the natural water content has been reduced below that critical for growth for microorganisms without affecting the important nutrients. The product may or may not be intended for rehydration prior to consumption. Includes vegetable powders that are obtained from drying the juice, such as tomato powder and beet powder. Examples include: dried potato flakes, kuttukaatta, singhadekaatta, dehydrated carrots / peas / cabbage / mushroom / spinach leaf / stevia leaf etc.
		04.2.2.3	<b>Vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), and seaweeds in vinegar, oil, brine, or soybean sauce:</b> Products prepared by treating raw vegetables with salt solution excluding fermented soybean products. Fermented vegetables, which are a type of pickled product, are classified in 04.2.2.7. Fermented soybean products are classified in 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3. E.g. include pickled cabbage, pickled cucumber, olives, pickled onions, mushrooms in oil, Table olives.
		04.2.2.4	<b>Canned or bottled (pasteurized) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), and seaweeds:</b> Fully preserved product in which fresh vegetables are cleaned, blanched, and placed in cans or jars in liquid (e.g., brine, water, oil or sauce), and heat-sterilized or pasteurized. Examples include: canned chestnuts, canned peas, canned baby corn, asparagus packed in glass jars,

			canned and/or cooked/baked beans, canned tomato paste/ puree (low acid), and canned tomatoes (pieces, wedges or whole), canned mushrooms, etc.
		<b>04.2.2.5</b>	<b>Vegetable (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g., peanut butter):</b> Vegetable purees are finely dispersed slurries prepared from the concentration of vegetables, which may have been previously heat-treated (e.g., steamed). The slurries may be filtered prior to packaging. Purees contain lower amounts of solids than pastes (found in category 04.2.2.6). Examples include: tomato puree, peanut butter (a spreadable paste made from roasted and ground peanuts by the addition of peanut oil), other nut butters (e.g., cashew butter), and pumpkin butter.
		<b>04.2.2.6</b>	<b>Vegetable (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), seaweed, and nut and seed- pulps and preparations (e.g., vegetable desserts and sauces, candied vegetables) other than food category 04.2.2.5:</b> Vegetable pastes and pulps are prepared as described for vegetable purees (category 04.2.2.5). However, pastes and pulps have a higher amount of solids, and are usually used as components of other foods (e.g., sauces). Examples include: potato pulp, horseradish pulp, aloe extract, salsa (e.g., chopped tomato, onion, peppers, spices and herbs), sweet red bean paste (an), sweet coffee bean paste (filling), tomato paste, tomato pulp, tomato sauce, crystallized ginger, and bean-based vegetable dessert ), Sweets (Vegetable based):- GajarHalwa/Gajrela/Carrot halwa, LaukiHalwa, coconut based sweets like coconut barfee, kaju based sweets. This category also includes gond (edible vegetable gums like Arabic, Asian African karaya, guar, tragacanth, xanthan, pectin,carrageenan, if consumed as food. If they are used as food additives in manufacture of foods and not consumed directly then covered in category 99) made from plant exudes consumed as a food or for food preparations.
		<b>04.2.2.7</b>	<b>Fermented vegetable (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 06.8.6, 06.8.7, 12.9.1, 12.9.2.1 and 12.9.2.3:</b> Fermented vegetables are a type of pickled product, formed by the action of lactic acid bacteria, usually in the presence of salt. Traditional Oriental fermented vegetable products are prepared by air-drying vegetables and exposing them to ambient temperatures so as to allow the microorganisms to flourish; the vegetables are then sealed in an anaerobic environment and salt (to generate lactic acid), spices and seasonings are added. Examples include: achar, pickled cabbage/carrot/ cauliflower, pickled cucumber, olives, pickled onions, mushrooms in oil, marinated artichoke hearts, piccalilli, Lemon Pickles, soybean sauce-pickled vegetables , vinegar-pickled vegetables, brine-pickled vegetables, pickled ginger, pickled garlic, and chilli pickles. Examples include: red pepper paste, fermented vegetable products, kimchi (fermented Chinese cabbage and vegetable preparation), and sauerkraut (fermented cabbage). Excludes fermented soybean products that are found in food categories 06.8.6 (fermented soybeans (e.g., natto and tempe)), 06.8.7 (fermented soybean curd), 12.9.1 (fermented soybean paste e.g., miso), 12.9.2.1 (fermented soybean sauce), and 12.9.2.3 (other soybean sauce).
		<b>04.2.2.8</b>	<b>Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), and seaweeds:</b> Vegetables that are steamed, boiled, baked, cooked or fried, with or without a coating, with or without curry, for presentation to the consumer. Examples include: simmered beans, pre-fried potatoes, fried okra, and vegetables boiled down in soy sauce (tsukudani), ready to eat curries like paneermakhani, kadhaipaneer, palakpaneer, baigankabharta, alootamatar, mixed vegetable, dal makhani, Frozen Curried vegetables /Ready to eat vegetables; vegetable gravies, etc.

5			<p><b>Confectionery:</b> Includes all cocoa and chocolate products (05.1), other confectionery products that may or may not contain cocoa (05.2), chewing gum (05.3), and decorations and icings (05.4), or foods produced solely with any combination of foods conforming to these sub-categories.</p>
	5.1		<p><b>Cocoa products and chocolate products including analogue and chocolate substitutes:</b> This category is divided to reflect the variety of standardized and non-standardized cocoa- and chocolate based products.</p>
		05.1.1	<p><b>Cocoa mixes (powders) and cocoa mass/cake:</b> Includes a variety of products that are used in the manufacture of other chocolate products or in the preparation of cocoa-based beverages. Most cocoa products have their origin in the cocoa nib, which is obtained from cocoa beans that have been cleaned and freed from the shells. Cocoa mass is obtained from the mechanical disintegration of the nib. Depending on the desired finished chocolate product, the cocoa nib or mass may be treated by an alkalization process that mellows the flavour. Cocoa dust is the fraction of the cocoa bean produced as a product during winnowing and degerming. Cocoa powder is produced by reducing the fat content of cocoa mass or liquor by pressing (including expeller pressing) and molding into a cocoa press cake. The cocoa press cake is disintegrated and ground to cocoa powder. Cocoa liquor is a homogeneous flowing paste produced from the cocoa nib, which has been roasted, dried, disintegrated and milled. Cocoa-sugar mixtures contain only cocoa powder and sugar. Chocolate powder for beverages is made from cocoa liquor or cocoa powder and sugar to which flavouring (e.g., vanillin) may be added. Examples include: drinking chocolate powder; breakfast cocoa; cocoa dust (fines), nibs, mass, press cake; chocolate liquor; cocoa mixes (powders for preparing the hot beverage); cocoa-sugar mixture; and dry mixes for sugar-cocoa confectionery. Finished cocoa beverages and chocolate milk are included in category 01.1.2, and most finished chocolate products are included in category 05.1.4.</p>
		05.1.2	<p><b>Cocoa mixes (syrops):</b> Products that may be produced by adding a bacterial amylase to cocoa liquor. The enzyme prevents the syrup from thickening or setting by solubilizing and dextrinizing cocoa starch. Includes products such as chocolate syrup used to prepare chocolate milk or hot chocolate. Chocolate syrup differs from fudge sauce (e.g., for ice cream sundaes), which is found in category 05.4.</p>
		05.1.3	<p><b>Cocoa-based spreads, incl. fillings:</b> Products in which cocoa is mixed with other ingredients (usually fat-based) to prepare a spreadable paste that is used as a spread for bread or as a filling for fine bakery wares. Examples include: cocoa butter, fillings for bonbons and chocolates, chocolate pie filling, and nut-chocolate based spreads for bread (Nutella-type product).</p>
		05.1.4	<p><b>Cocoa and chocolate products:</b> Chocolate is produced from cocoa nibs, mass, press cake, powder, or liquor with or without addition of sugar, cocoa butter, aroma or flavouring substances, and optional ingredients (e.g., nuts). This category is for chocolate; for confectionery that uses chocolate that meets the standard and may contain other ingredients, for example chocolate-covered nuts and fruit (e.g., raisins, cashew, badam); chocolate-covered caramel, wafer. This category includes only the chocolate portion of any confectionery within the scope of food category 05.2. Examples include: bonbons, cocoa butter confectionery (composed of cocoa butter, milk solids and sugar), white chocolate, chocolate chips (e.g., for baking), milk chocolate, cream chocolate, sweet chocolate, bitter chocolate, enrobing chocolate, chocolate covered in a sugar-based "shell" or with coloured decorations, filled chocolate (chocolate with a texturally distinct center and external coating, excluding flour confectionery and pastry products of categories 07.2.1 and 07.2.2), chocolate with added edible ingredients and composite chocolate. This category does not include yoghurt-, cereal-, and honey-covered nuts (category 15.2).</p>

		05.1.5		<b>Chocolate substitute and their products:</b> Includes chocolate-like products that may or may not be cocoa-based, but have similar organoleptic properties as chocolate, such as carob chips, and cocoa-based products that are excluded from the scope of Standard for Chocolate and Chocolate Products. These chocolate-like products may contain additional optional ingredients and may include filled confectionery. Examples include: compound chocolate substitute, flavoured and coloured compound chocolate substitute, compound chocolate coatings substitute, and chocolate substitute covered nuts and fruit (e.g., raisins). This category includes only the chocolate substitute portion of any confectionery within the scope of food category 05.2.
	5.2			<b>Confectionery including hard and soft candy, nougats, etc. other than food categories 05.1, 05.3, and 05.4:</b> Includes all types of products that primarily contain sugar and their dietetic counterparts and may or may not contain cocoa. Includes hard candy (05.2.1), soft candy (05.2.2), and nougats and marzipans (05.2.3). This also includes micro-confectionery/ micro-sweets products like Jujubes, Pan Masala, Mukhwas, MeethiSaunf (coated, flavoured, coloured etc) similar mouth fresheners.
		05.2.1		<b>Hard candy:</b> Products made from water and sugar (simple syrup), colour and flavour that may or may not have a filling, their dietetic counterparts, and products that may or may not contain cocoa. Includes: pastilles and lozenges (rolled, shaped and filled sweetened candy). These types of products may be used as fillings for chocolate products within the scope of food categories 05.1.4 and 05.1.5.
		05.2.2		<b>Soft candy:</b> Products include soft, chewy products such as caramels (containing sugar syrup, fats, colour and flavour) and their dietetic counterparts; products that may or may not contain cocoa and milk (e.g., toffees and chocolate flavoured caramels); jelly-based candies (e.g., jelly beans, jellied fruit paste covered in sugar, made from gelatin, pectin, colour and flavour); chews, Marshmallows, ice candy, thread candy. These types of products may be used as fillings for chocolate products within the scope of food categories 05.1.4 and 05.1.5. Certain cereal bars, nut- cereal bars may fall in this category also.
		05.2.3		<b>Nougats and marzipans:</b> Nougats consist of roasted ground nuts, sugar and cocoa and their dietetic counterparts, that may be consumed as is, or may be used as a filling for chocolate products within the scope of food categories 05.1.4 and 05.1.5. Marzipan consists of almond paste and sugar and their dietetic counterparts that may be shaped and coloured for direct consumption, or may be used as a filling for chocolate products within the scope of food categories 05.1.4 and 05.1.5. Examples: Groundnut Chikki, Gajak, Cereal bars, puffed rice chikki, cereal nut bars
	5.3			<b>Chewing gum:</b> Product made from natural or synthetic gum base containing flavours, sweeteners (nutritive or non-nutritive), aroma compounds, and other additives. Includes bubble gum and breath-freshener gum products.
	5.4			<b>Toppings (e.g., decoration for fine bakery wares), toppings (non-fruit), and sweet sauces:</b> Includes ready-to-eat icings and frostings for cakes, cookies, pies and bread and flour confectionery, as well as mixes for these products. Also includes sugar- and chocolate-based coatings for baked goods. Sweet sauces and toppings include butterscotch sauce for use, e.g., on ice cream. These sweet sauces are different than the syrups (e.g., maple, caramel, and flavoured syrups for fine bakery wares and ices) included in category 11.4. Fruit-based toppings are included in 04.1.2.8. Chocolate sauce is included in 05.1.2.
6				<b>Cereals and cereal products, derived from cereal grains, from roots and tubers, pulses, legumes (fresh pulses and legumes are covered in category 4.2) and pith or soft core of palm tree, excluding bakery wares of food category 07.0:</b> Includes unprocessed (06.1) and various processed forms of cereal and cereal-based products.
	6.1			<b>Whole, broken, or flaked grain, including rice:</b> Includes unprocessed/minimally processed whole, husked, hulled,

			flaked, pearled, sliced, kibbled, split - cereals, pulses, legumes and grains, normally not consumed as such. Examples include: wheat, rice (including enriched, instant, polished, pounded, parboiled, basmati and other varieties like selarice, parwmal, sonamasuri), barley, corn (maize), jowar, bajra, bulgarwheat, buckwheat, javi, oats, sorghum, soybeans, canary seeds, meslin, rye, millets, dried peas /legumes, rye, hops (for beer manufacture), germ of cereals. Spelt, einkorn, emmer, durum and camut are also in this category .Triticale varieties are also included here Excludes fresh legumes like peas etc. which are covered under category 4.2.
	6.2		<b>Flours and starches (including soybean powder):</b> The basic milled products of cereal grains, roots, tubers, pulses, pith or softy core of palm tree or legumes sold as such or used as ingredients (e.g., in baked goods).
		06.2.1	<b>Flours:</b> Flour is produced from the milling of grain, cereals and tubers (e.g., cassava) and pith or soft core of palm tree. Includes flour pastes for bread and flour confectionery, flour for bread, pastries, noodles and pasta, and flour mixes (physical mixtures of flours from different cereal or grain sources, which are different from mixes for bakery goods (dry mixes containing flour and other ingredients, categories 07.1.6 (mixes for ordinary bakery wares) and 07.2.3 (mixes for fine bakery wares). Examples include: Atta , besan, suji, durum wheat flour, self-rising flour, enriched flour, paushtikatta/ Maida/ Besan, instantized flour, corn flour, corn meal, bran, farina, konjac flour and maida (refined wheat flour) and sago flour. Includes all kinds of flours, meals, groats and /or their mixes of cereals of cereals, legumes , pulses except standardised products
		06.2.2	<b>Starches:</b> Starch is a glucose polymer occurring in granular form in certain plant species, notably seeds (e.g., cereals, pulses, corn, wheat, rice, beans, and peas) and tubers (e.g., tapioca, potato). The polymer consists of linked anhydro-alpha-D-glucose units. Native starch is separated by processes that are specific for each raw material.
	6.3		<b>Ready to eat cereals, breakfast cereals, including rolled oats:</b> Includes all ready-to-eat/ready to cook, instant, and regular breakfast cereal products, granola-type breakfast cereals, granola bar, instant and quick cooking oats, oatmeal, farina, corn flakes, wheat or rice or other cereals (puffed, pounded, popped) like murmura/muri, chivda, kheel/marunda, popcorn, multi-grain (e.g. rice, wheat and corn) breakfast cereals, breakfast cereals made from soy or bran, and extruded-type breakfast cereals made from grain flour or powder, muesli, cornflakes.
	6.4		<b>Pastas and noodles and like products (e.g. rice paper, rice vermicelli, soybean pastas and noodles):</b> This food category was revised, with the understanding that there would be few, if any additives needed in dried pastas and noodles. Includes all pasta, noodle and similar products.
		06.4.1	<b>Fresh pastas and noodles and like products:</b> Products that are untreated (i.e., not heated, boiled, steamed, cooked, pre-gelatinized or frozen) and are not dehydrated. These products are intended to be consumed soon after preparation. Examples include: unboiled noodles, and “skins” or crusts for spring rolls, wontons, and shuomai.
		06.4.2	<b>Dried pastas and noodles and like products:</b> Products that are untreated (i.e., not heated, boiled, steamed, cooked, pre-gelatinized or frozen) and are dehydrated. Examples include dried forms of: spaghetti, bean vermicelli, rice vermicelli, macaroni, and rice noodles.
		06.4.3	<b>Pre-cooked pastas and noodles and like products:</b> Products that are treated (i.e., heated, boiled, steamed, cooked, pre-gelatinized or frozen). These products may be sold directly to the consumer (e.g., pre-cooked, chilled gnocchi to be heated prior to consumption), or may be the starch component of prepared meals (e.g., heat-and-serve frozen dinner entrees containing spaghetti, macaroni or noodles; canned spaghetti and meatballs entrée). Also includes instant noodles( wheat, rice or others ), that are pre-gelatinized, heated and dried prior to sale to the consumer. Also includes stuffed pasta, couscous are also included here.

	6.5			<b>Cereals/pulses and starch based desserts (e.g., rice pudding, tapioca pudding):</b> Dessert products containing cereal, starch or grain as the main ingredient. Also includes cereal- or starch based fillings for desserts which may be fermented or non- fermented. Examples include: rice pudding, egg-less custard powder, gujiya, besan-chikki, balusahi, soan-papdi, patisa, semolina pudding, tapioca pudding, rice flour dumplings, a steamed yeast-fermented wheat flour dough dessert, malpua, and a starchy pudding based dessert, cereal based desserts, suji/moongki dal halwa, jalebi, boondiladdoo, motichoorladdoo, mysorepak, mihidana, emarti, kadha-prasad, feeni, ghevar, modak etc.
	6.6			<b>Cereals, Pulses Batters/ Mixes:</b> Products containing whole, flaked or ground cereal or grain that when combined with other ingredients (e.g., egg, sugar, fats, milk solids, spices, seasonings etc.) and usually sold as liquid batters or their dry mix. Examples include idli or vada or dosa batters, upma, idli or vada or dosa mixes, pongal mix, sattu, etc
	6.7			<b>Pre-cooked or processed cereal/grain/legume products:</b> Fermented/ Non fermented products prepared from cereals and/or pulse. Including processed cereals, cereal-/malt-based food/beverage and/or pulse and enriched cereals and/or pulse products, such as poha, upma, idli, vada, dhokla, khandvi etc., other such pre-cooked products. Cereal /Grain pellets or fried pellets used for making fried/popped products and others. Roasted malt, Barley malt, malt, malted grains are included here. This excludes products under food category 06.1 (Whole, broken, or flaked grain, including rice) that is intended to include only whole, husked, unprocessed cereals and grains. Crisp snacks made from cereals and/or pulses are categorized in 15.1, and dessert-type cereals and/or pulse products are in 06.5.
	6.8			<b>Soybean products (excluding soybean-based seasonings and condiments of food category 12.9):</b> Includes dried, cooked, fried or fermented soybean products, and soybean curd products.
		06.8.1		<b>Soybean-based beverages:</b> Products prepared from dried soybeans that are soaked in water, pureed, boiled and strained, or prepared from soybean flour, soybean concentrate, or soybean isolate. In a number of countries this category includes products referred to as soybean milk/ soymilk, flavoured soy milk/ flavoured soy milk beverage. Soybean-based beverages may be consumed as is, or used to prepare other soybean products, such as those in food categories 06.8.2 (soybean-based beverage film), 06.8.3 (soybean curd (tofu)), 06.8.4 (semi-dehydrated soybean curd), and 06.8.5 (dehydrated soybean curd (kori tofu)). Also includes soybean products, such as soybean-based beverage powder, which is sold as is, for reconstitution, or as a mix containing a coagulant that can be reconstituted by the consumer for preparation of home-made soft tofu.
		06.8.2		<b>Soybean-based beverage film:</b> Film formed on the surface of boiling soybean-based beverage that is dried. It may be deep-fried or softened in water prior to use in soups or poached food. Also known as fuzhu or yuba.
		06.8.3		<b>Soybean curd (tofu):</b> Soybean curd is prepared from dried soybeans that are soaked in water, pureed, and strained to produce soybean-based beverage, which is then made into a curd with a coagulant, and placed in a mould. Soybean curds may be of a variety of textures (e.g., soft, semi-firm, firm).
		06.8.4		<b>Semi-dehydrated soybean curd:</b> Soybean curd that has been pressed while being moulded into blocks so that some moisture has been removed, but so that it is not completely dried (see food category 06.8.5). Semi-dehydrated soybean curd typically contains 62% water, and has a chewy texture
			06.8.4.1	<b>Thick gravy-stewed semi-dehydrated soybean curd:</b> Partially dehydrated soybean curd that is cooked (stewed) with a thick sauce (e.g., miso sauce). The partially dehydrated soybean curd typically absorbs the sauce, and so regains its original texture.



		<b>06.8.4.2</b>	<b>Deep fried semi-dehydrated soybean curd:</b> Partially dehydrated soybean curd that is deep-fried. It may be consumed as such, or cooked (e.g., stewed in sauce) after frying
		<b>06.8.4.3</b>	<b>Semi-dehydrated soybean curd, other than food categories 06.8.4.1 and 06.8.4.2:</b> Partially dehydrated soybean curd prepared other than by stewing in thick (e.g., miso) sauce or by deep-frying. Includes grilled products and mashed products that may be combined with other ingredients (e.g., to make a patty or a loaf).
		<b>06.8.5</b>	<b>Dehydrated soybean curd (kori tofu):</b> Soybean curd from which all moisture has been removed through the process of freezing, aging, and dehydrating. It may be reconstituted with water or sauce for consumption, or is used directly in prepared dishes. It may also be deep-fried or simmered in sauce.
		<b>06.8.6</b>	<b>Fermented soybeans (e.g., natto, tempe):</b> The product is prepared from soybeans that have been steamed and fermented with certain fungi or bacteria (starter). The soft, whole beans have a distinctive aroma and taste. It includes products such as Kinema (Darjeeling hills and Sikkim), Turangbai (Meghalaya), Bekang (Mizoram), Peruyyan (Arunachal Pradesh), Hawaijar (Manipur), and Aakhuni (Nagaland) and other like Natto, and Tempe.
		<b>06.8.7</b>	<b>Fermented soybean curd:</b> The product is prepared by forming soybean curd into a loaf during the fermentation process. It is a soft, flavoured product, either in red, rice-yellow, or grey-green.
		<b>06.8.8</b>	<b>Other soybean protein products:</b> Other products from soybeans like extruded, textured, concentrated, and isolated soybean protein/Soy protein concentrates or isolates or hydrolysates, soy flour, full fat soy flour, low fat soy flour, solvent extracted soy flour, concentrated soy flour, defatted soy flour concentrate and their products; Soy Nuggets, Soy Bari, Soy keema, Soy Chap, Soybean fibre products etc. This also includes products like Dal analogue like extruded soy dal (which is an extruded product made from defatted soy and cereal flours, with or without turmeric, natural emulsifiers or other ingredients) -whether enriched/fortified or otherwise.
<b>7</b>			<b>Bakery products</b> – includes categories for bread, biscuit/cookies/crackers, and other bakery products whether plain, salted, sweet, flavoured, spiced or savoury bakery products – filled/encrusted or otherwise.
	<b>7.1</b>		<b>Bread and ordinary bakery products and their mixes:</b> Includes all types of bakery products and bread-derived products but does not include products mentioned in 7.2.
		<b>07.1.1</b>	<b>Breads and rolls:</b> Includes all types of breads, bread-rolls, speciality breads, bakery products and bread-derived products other than mentioned in category no. 7.2. Examples include: white/brown/multigrain bread, pavs, bread, pumper nickel bread, raisin bread, baguette (e.g. braided bread, twisted bread), focaccia bread, garlic bread, ginger toast, brown bread, multigrain bread, malt bread, hamburger rolls; Indian breads (like kulcha, chapatti, roti, parantha, nan, pav), wheat rolls, milk rolls, soda bread, challa bread, pizza-base/pizza-bread
		<b>07.1.2</b>	<b>Other ordinary bakery products (e.g., bagels, pita):</b> Includes all other ordinary bakery wares, such as cornbread, bagel, pita bread, Berry crisp, and biscuits. The term “biscuit” in this category refers to a small cake of shortened bread, leavened with baking powder or baking soda. It does not refer to the British “Biscuit”, which is included in category 07.2.
		<b>07.1.3</b>	<b>Bread-type products, including bread stuffing and bread crumbs:</b> Includes bread-based products such as croutons, toasted bread (rusks), prepared doughs for bread/bread-type products/ordinary-bakery products included their frozen counterparts
		<b>07.1.4</b>	<b>Steamed breads and buns:</b> Oriental-style leavened wheat or rice products that are cooked in a steamer. Products may be made with or without filling. Example - Mantou, baozi, bao). Twisted rolls of various shapes e.g. dumplings and steamed bun with vegetables, meat, fish, jam or other fillings.

		<b>07.1.5</b>		<b>Mixes for bread and ordinary bakery wares:</b> Includes all the mixes containing the dry ingredients to which wet ingredients (e.g., water, milk, oil, butter, eggs) are added to prepare a dough for baked goods from food categories 07.1. Examples include: Bread mixes, French bread mix, tin bread mix, panettone mix, ciabatta mix, rusk-cake mix, among others. Mixes for fine bakery wares (e.g., cakes, cookies, pancakes) are found in category 07.2.3.
	<b>7.2</b>			<b>Fine bakery wares (sweet, salty, savoury) and mixes:</b> Includes sub-categories for ready-to-eat products as well as their mixes for preparing fine baked goods within this category.
		<b>07.2.1</b>		<b>Cakes, cookies, biscuit, cracker and pies (e.g., fruit-filled or custard types):</b> The term “sweet cracker” or “sweet biscuit” used in this category refers to a cookie-like product. Examples include: Bar cakes, cup cakes and pound cakes such as butter cake, cheesecake, fruit-filled cereal bars, pound cake (e.g. tuti-frooti pound cake ), moist cake (type of starchy dessert ), western cakes, moon cakes, sponge cake, cream filled cakes, and any other flavoured Cakes with or without fruits and nuts, custard pies, meringue pies, fruit filled pies (e.g., apple pie), cookies, oatmeal cookies, sugar cookies; Biscuits - short dough, hard dough and cream sandwich biscuits, cream biscuit (made with cream and /or cream analogue -containing fat or oil, sugar & other ingredients permitted for use in biscuits) which may also be used in decorated cakes (e.g. birthday cakes), soda crackers, sweet cracker, cream cracker, salted/spicy cracker, rye crisps, matzohs, wafer, wafer-biscuit, etc.
		<b>07.2.2</b>		<b>Other fine bakery products (e.g., doughnuts, sweet rolls, scones, muffins):</b> Includes products that may be eaten as a dessert/breakfast/snack etc. Examples include: pancakes, fruit crumble, tarts, coco pops, waffles, filled sweet buns (e.g. anpan), Pastry, Bakalava, wafers or cones for ice cream, flour confectionery, baked food confections, trifles, communion wafers, muffins.
		<b>07.2.3</b>		<b>Mixes for fine bakery wares (e.g., cakes, pancakes, Biscuits, Cookies):</b> Mixes containing the dry ingredients to which wet ingredients (e.g., water, milk, oil, butter, eggs) are added to prepare dough for fine baked goods. Examples include: cake mix, flour confectionery mix, pancake mix, cookie/ biscuit mix, pie mix, waffle mix, cracker mixes, muffins mix.
<b>8</b>				<b>Meat and meat products, including poultry and game:</b> This category includes all types of meat, poultry, and game products, in pieces and cuts or comminuted fresh (08.1) and processed (08.2 and 08.3).
	<b>8.1</b>			<b>Fresh meat, poultry, and game:</b> Fresh products are usually free of additives. However, in certain circumstances, additives are necessary. For example, colours are used for certification stamps on the surfaces of fresh cuts of meat, and are indicated in the FCS with a notation for “stamping, marking or branding the product.” Additionally, coatings, such as glazes and spice rubs, may be applied to meat products prior to marketing to the consumer (e.g., glazed ham, and barbecued chicken). In the FCS, this is indicated with a notation for “use as a glaze or coating (surface treatment).” It should be noted that the coatings marketed per se are included in food categories 04.1.2.8 (fruit-based glazes, e.g., for ham) and 12.2 (spice rubs).
		<b>08.1.1</b>		<b>Fresh meat, poultry and game, whole pieces or cuts:</b> Untreated raw meat, poultry and game carcasses and cuts. Examples include: beef, hog and pork carcasses; fresh beef blood; fresh whole chickens and chicken parts; fresh beef cuts (e.g., steaks); beef organs (e.g., heart, kidney); fresh tripe; and pork chops.
		<b>08.1.2</b>		<b>Fresh meat, poultry and game, comminuted:</b> Untreated raw comminuted or mechanically deboned meat, poultry and game. Examples include: fresh beef (hamburger) patties; boerewors; fresh breakfast sausages; gehakt (chopped meat); loganiza (fresh, uncured sausage); fresh meatballs; mechanically deboned, ground and formed poultry pieces (with or without reading or coating); and fresh sausages (e.g., beef, Italian, and pork).

	<b>8.2</b>			<b>Processed meat, poultry, and game products in whole pieces or cuts:</b> Includes various treatments for non-heat treated meat cuts (08.2.1) and heat-treated meat cuts (08.3.2).
		<b>08.2.1</b>		<b>Non-heat treated processed meat, poultry, and game products in whole pieces or cuts:</b> This category describes several treatment methods (e.g., curing, salting, drying, pickling) that preserve and extend the shelf life of meats.
			<b>08.2.1.1</b>	<b>Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts:</b> Salted products are treated with sodium chloride. Dry cured (dry pickled) products are prepared by rubbing salt directly on the meat surface. Wet pickle cured products are prepared by submerging the meat in a brine solution. Pump cured products are prepared by injecting brine into the meat. Curing may also be achieved by addition of additives. Smoked products are also included here. Examples include: bacon (cured, dry-cured, immersion-cured, pump-cured); side bacon; corned beef; marinated beef; and different types of Oriental pickled products: miso-pickled meat (miso-zuke), koji-pickled meat (koji-zuke), and soy sauce-pickled meat (shoyu-zuke).
			<b>08.2.1.2</b>	<b>Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts:</b> The meat cuts may be cured or salted as described for category 08.2.1.1, and then dried, or they may only be dried. Drying is achieved either in hot air or in vacuum. Examples include: dried salt pork, dehydrated meat, stuffed loin, Iberian ham, and prosciutto-type ham.
			<b>08.2.1.3</b>	<b>Fermented non-heat treated processed meat, poultry, and game products in whole pieces or cuts:</b> Fermented products are a type of pickled product produced by the action of lactic acid bacteria in the presence of salt. Examples include: potted beef and pickled (fermented) pig's feet.
		<b>08.2.2</b>		<b>Heat-treated processed meat, poultry, and game products in whole pieces or cuts:</b> Includes cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned meat cuts. Examples include: cured, cooked ham; cured, cooked pork shoulder; canned chicken meat; and meat pieces boiled in soy sauce (tsukudani).
		<b>08.2.3</b>		<b>Frozen processed meat, poultry and game products in whole pieces or cuts:</b> Includes raw and cooked meat cuts that have been frozen. Examples include: frozen whole chickens, frozen chicken parts, and frozen beef steaks.
	<b>8.3</b>			<b>Processed comminuted meat, poultry, and game products:</b> Includes various treatments for non-heat treated products (08.3.1) and heat-treated products (08.3.2).
		<b>08.3.1</b>		<b>Non-heat treated processed comminuted meat, poultry, and game products:</b> This category describes several treatment methods (e.g., curing, salting, drying, pickling) that preserve and extend the shelf life of comminuted and mechanically deboned meat products.
			<b>08.3.1.1</b>	<b>Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products:</b> Salted products are treated with sodium chloride. Dry cured (dry pickled) products are prepared by rubbing salt directly on the meat surface. Wet pickle cured products are prepared by submerging the meat in a brine solution. Pump cured products are prepared by injecting brine into the meat. Curing may also be achieved by addition of additives. Also includes smoked products. Examples include: chorizos (spicy pork sausages), salami-type products, salchichon, tocino (fresh, cured sausage), pepperoni, and smoked sausage.
			<b>08.3.1.2</b>	<b>Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products:</b> The comminuted or mechanically deboned products may be cured or salted as described for category 08.3.1.1, and then dried, or they may only be dried. Drying is achieved either in hot air or in vacuum. Examples include: pasturmas, dried sausages, cured and dried sausages, beef jerky, Chinese sausages (including traditional cured or

			smoked pork sausage), and sobrasada.
		<b>08.3.1.3</b>	<b>Fermented non-heat treated processed comminuted meat, poultry, and game products:</b> Fermented products are a type of pickled product produced by the action of lactic acid bacteria in the presence of salt. Certain types of sausages may be fermented.
		<b>08.3.2</b>	<b>Heat-treated processed comminuted meat, poultry, and game products:</b> Includes cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned comminuted products. Examples include: pre-grilled beef patties; foiegras and pates; brawn and head cheese; cooked, cured chopped meat; chopped meat boiled in soy sauce (tsukudani); canned corned beef; luncheon meats their products and premixes; meat pastes; cooked meat patties; cooked salami-type products; cooked meatballs; sausices de strasbourg; breakfast sausages; brown-and-serve sausages; and terrines (a cooked chopped meat mixture).
		<b>08.3.3</b>	<b>Frozen processed comminuted meat, poultry, and game products:</b> Includes raw, partially cooked and fully cooked comminuted or mechanically deboned meat products that have been frozen. Examples include: frozen hamburger patties; frozen breaded or battered chicken fingers.
	<b>8.4</b>		<b>Edible casings (e.g., sausage casings):</b> Casings or tubing prepared from collagen, cellulose, or food-grade synthetic material or from natural sources (e.g., hog or sheep intestines) that contain the sausage mix.
<b>9</b>			<b>Fish and fish products, including molluscs, crustaceans, and echinoderms:</b> This broad category is divided into categories for fresh fish (09.1) and various processed fish products (09.2– 09.4). This category includes aquatic vertebrates (fish and aquatic mammals (e.g., whales)), aquatic invertebrates (e.g., jellyfish), as well as molluscs (e.g., clams, snails), crustaceans (e.g., shrimp, crab, lobster), and echinoderms (e.g., sea urchins, sea cucumbers). Fish products may be treated with coatings, such as glazes and spice rubs, prior to marketing to the consumer (e.g., glazed frozen fish fillets). In the FCS, this is indicated with a notation for “use as a glaze or coating (surface treatment).”
	<b>9.1</b>		<b>Fresh fish and fish products, including molluscs, crustaceans, and echinoderms:</b> The term “fresh” refers to fish and fish products that are untreated except for refrigeration, storage on ice, or freezing upon catching at sea or in lakes or other bodies of water in order to prevent decomposition and spoilage.
		<b>09.1.1</b>	<b>Fresh fish:</b> Includes fresh whale meat, cod, salmon, trout, etc.; and fresh fish roe.
		<b>09.1.2</b>	<b>Fresh molluscs, crustaceans, and echinoderms:</b> Includes fresh shrimp, clams, crabs, lobster, snails, etc.
	<b>9.2</b>		<b>Processed fish and fish products, including molluscs, crustaceans, and echinoderms:</b> This category refers to fish products that are frozen and may require further cooking, as well as ready-to-eat cooked, smoked, dried, fermented, and salted products.
		<b>09.2.1</b>	<b>Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms:</b> Fresh, including partially cooked, fish subjected to freezing or quick-freezing at sea and on land for further processing. Examples include: frozen or deep frozen clams, cod fillets, crab, finfish, haddock, hake, lobster, minced fish, prawns and shrimp; frozen fish roe; frozen surimi; and frozen whale meat.
		<b>09.2.2</b>	<b>Frozen battered fish, fish fillets and fish products, including molluscs, crustaceans, and echinoderms:</b> Uncooked product prepared from fish or fish portions, with dressing in eggs and bread crumbs or batter. Examples include: frozen raw breaded or batter-coated shrimp; and frozen or quick-frozen breaded or battercoated fish fillets, fish portions and fish sticks (fish fingers).
		<b>09.2.3</b>	<b>Frozen minced and creamed fish products, including molluscs, crustaceans, and echinoderms:</b> Uncooked product

			prepared from minced fish pieces in cream-type sauce.
		<b>09.2.4</b>	<b>Cooked and/or fried fish and fish products, including molluscs, crustaceans, and echinoderms:</b> Includes all ready-to-eat cooked products as described in the sub-categories.
		<b>09.2.4.1</b>	<b>Cooked fish and fish products:</b> Cooked products include steamed, boiled or any other cooking method except frying (see 09.2.4.3). The fish may be whole, in portions or comminuted. Examples include: fish sausage; fish curry, fish chutney, , Fish Patties, cooked fish products boiled down in soy sauce (tsukudani); cooked surimi product (kamaboko); crab-flavoured cooked kamaboko product (kanikama); cooked fish roe; cooked surimi; cooked, tube-shaped surimi product (chikuwa); and cooked fish and lobster paste (surimi-like products. Other fish paste (Oriental type) is found in 09.3.4.
		<b>09.2.4.2</b>	<b>Cooked molluscs, crustaceans, and echinoderms:</b> Cooked products include steamed, boiled or any other cooking method except frying (see 09.2.4.3). Examples include: cooked crangon and crangon vulgaris (brown shrimp; cooked shrimp, clams and crabs.
		<b>09.2.4.3</b>	<b>Fried fish and fish products, including molluscs, crustaceans, and echinoderms:</b> Ready-to-eat products prepared from fish or fish portions, with or without further dressing in eggs and bread crumbs or batter, that are fried, baked, roasted or barbecued, and then packaged or canned with or without sauce or oil. Examples include: ready-to-eat fried surimi, fried calamari, and fried soft-shell crabs.
		<b>09.2.5</b>	<b>Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms:</b> Smoked fish are usually prepared from fresh deep frozen or frozen fish that are dried directly or after boiling, with or without salting, by exposing the fish to freshly-generated sawdust smoke. Dried fish are prepared by exposing the fish to sunlight or drying directly or after boiling in a special installation; the fish may be salted prior to drying. Salted fish are either rubbed with salt or placed in a salt solution. This manufacturing process is different from that described in food category 09.3 for marinated and pickled fish. Cured fish is prepared by salting and then smoking fish. Examples include: salted anchovies, shrimp, and shad; smoked chub, cuttlefish and octopus; fish ham; etc
	<b>9.3</b>		<b>Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms, fish paste, excluding products of food categories 09.3.1 - 09. 3.3:</b> Includes products treated by methods such as marinating, pickling and partial cooking that have a limited shelf life. Marinated products are manufactured by soaking the fish in vinegar or wine with or without added salt and spices. They are packaged in jars or cans and have a limited shelf life. Products in jelly may be manufactured by tenderizing fish products by cooking or steaming, adding vinegar or wine, salt and preservatives, and solidifying in a jelly. Examples include: “rollmops” (a type of marinated herring), sea eel (dogfish) in jelly and fish aspic. Pickling results from the treatment of the fish with a salt and vinegar or alcohol (e.g., wine) solution. This also includes Salmon substitutes, caviar and other fish roe product which are usually produced by washing, salting and allowing ripening until transparent. Pasteurised roe is included in food category 09.4, since it is a fully preserved product. Roe products that are frozen, cooked or smoked are included in category 09.2.1, 09.2.4.1, and 09.2.5, respectively; fresh fish roe is found in category 09.1.1.
	<b>9.4</b>		<b>Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms:</b> Products with extended shelf life, manufactured by pasteurizing or steam retorting and packaging in vacuum sealed air-tight containers to ensure sterility. Products may be packed in their own juice or in added oil or sauce. This category excludes fully cooked products (see category 09.2.4). Examples include: canned tuna, clams,

			crab, fish roe and sardines; gefilte fish balls; and surimi (heat-pasteurized).
<b>10</b>			<b>Eggs and egg products:</b> Includes fresh in-shell eggs (10.1), products that may substitute for fresh eggs (10.2) and other egg products (10.3 and 10.4). Eggs means eggs in shell as laid down by hen, duck, goose, turkey, guinea fowl, quail etc.
	<b>10.1</b>		<b>Fresh eggs:</b> Fresh in-shell eggs are not expected to contain additives. However, colours may be used for decorating, dyeing or stamping the exterior surfaces of shell eggs. In the FCS, a notation for "for decoration, stamping, marking or branding the product (surface treatment) accommodates this. E.g. egg in shell (intact egg).
	<b>10.2</b>		<b>Egg products:</b> Products that may be used as replacement for fresh eggs in recipes or as a food (e.g., omelette). They are produced from fresh eggs by either (i) mixing and purifying the whole egg; or (ii) separating the egg white and yolk, and then mixing and purifying each separately. The purified whole egg, white or yolk is then further processed to produce liquid, frozen or dried eggs as described below. The contents of eggs, as whole egg or only the yolk or only egg albumen or a mixture of yolk and albumen in liquid, frozen or dried form, single or in combination with other foods or drinks.
		<b>10.2.1</b>	<b>Liquid egg products:</b> The purified whole egg, egg yolk or egg white is pasteurized and chemically preserved (e.g., by addition of salt).
		<b>10.2.2</b>	<b>Frozen egg products:</b> The purified whole egg, egg yolk or egg white is pasteurized and frozen.
		<b>10.2.3</b>	<b>Dried and/or heat coagulated egg products:</b> Sugars are removed from the purified whole egg, egg yolk or egg white, which is then pasteurized and dried.
	<b>10.3</b>		<b>Preserved eggs, including alkaline, salted, and canned eggs:</b> Includes traditional Oriental preserved products, such as salt-cured duck eggs (Hueidan), and alkaline treated "thousand-year-old-eggs" (pidan).
	<b>10.4</b>		<b>Egg-based desserts (e.g., custard):</b> Includes ready-to-eat products and products to be prepared from a dry mix. Examples include: flan and egg custard. Also includes custard fillings for fine bakery wares (e.g., pies).
<b>11</b>			<b>Sweeteners, including honey:</b> Includes all standardized sugars (11.1), non-standardized products (e.g., 11.2, 11.3, 11.4 and 11.6), and natural sweeteners (11.5 – honey), carbohydrate sugar, fruit sugars.
	<b>11.1</b>		<b>Refined and raw sugars:</b> Nutritive sweeteners, such as fully or partially purified sucrose (derived from sugar beet and sugar cane), glucose (derived from starch), or fructose, that are included in sub-categories 11.1.1 to 11.1.5.
		<b>11.1.1</b>	<b>White sugar, dextrose anhydrous, dextrose monohydrate, fructose:</b> White sugar is purified and crystallized sucrose with a polarization of not less than 99.7%. Dextrose anhydrous is purified and crystallized D-glucose without water of crystallization. Dextrose monohydrate is purified and crystallized D-glucose with one molecule of water of crystallization. Fructose is purified and crystallized D-fructose.
		<b>11.1.2</b>	<b>Powdered sugar, powdered dextrose:</b> Powdered sugar (icing sugar) is finely pulverized white sugar with or without added anticaking agents. Powdered dextrose (icing dextrose) is finely pulverized dextrose anhydrous or dextrose monohydrate, or a mixture of the two, with or without added anticaking agents.
		<b>11.1.3</b>	<b>Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar:</b> Soft white sugar is fine grain purified, moist sugar, that is white in colour. Soft brown sugar is fine grain moist sugar that is light to dark brown in colour. Glucose syrup is a purified concentrated aqueous solution of nutritive saccharides derived from starch and/or inulin. Dried glucose syrup is glucose syrup from which water has been partially removed. Raw cane sugar is partially purified sucrose crystallized from partially purified cane juice without further purification.
		<b>11.1.3.1</b>	<b>Dried glucose syrup used to manufacture sugar confectionery:</b> Dried glucose syrup, as described in 11.1.3, used to

			manufacture candy products that are included in food category 05.2 (e.g., hard or soft candies).
		<b>11.1.3.2</b>	<b>Glucose syrup used to manufacture sugar confectionery:</b> Glucose syrup, as described in 11.1.3, used to manufacture candy products that are included in food category 05.2 (e.g., hard or soft candies).
		<b>11.1.4</b>	<b>Lactose:</b> A natural constituent of milk normally obtained from whey. It may be anhydrous, or contain one molecule of water of crystallization, or be a mixture of both forms.
		<b>11.1.5</b>	<b>Plantation or mill white sugar:</b> Purified and crystallized sucrose with a polarization of not less than 99.5°Z.
	<b>11.2</b>		<b>Brown sugar excluding products of food category 11.1.3:</b> Includes large-grain, brown or yellow lump sugars, such as Demerara sugar.
	<b>11.3</b>		<b>Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.1.3:</b> Includes co-products of the sugar refining process (e.g., treacle and molasses), invert sugar (equimolar mixture of glucose and fructose produced from the hydrolysis of sucrose), and other sweeteners, such as high fructose corn syrup, high fructose inulin syrup and corn sugar.
	<b>11.4</b>		<b>Other sugars and syrups (e.g., xylose, maple syrup, sugar toppings):</b> Includes all types of table syrups (e.g., maple syrup), syrups for fine bakery wares and ices (e.g., caramel syrup, flavoured syrups), and decorative sugar toppings (e.g., coloured sugar crystals for cookies).
	<b>11.5</b>		<b>Honey:</b> Honey is the natural sweet substance produced by honeybees from the nectar of blossoms or secretions of plants. The honeybees collect the nectar or secretions, transform it by combination with specific substances of the bees' own, and store it in a honeycomb to ripen and mature. Examples of honey include wildflower honey and clover honey.
	<b>11.6</b>		<b>Table-top sweeteners, including those containing high-intensity sweeteners:</b> Includes products that are preparations of high-intensity sweeteners (e.g., acesulfame potassium) and/or of polyols (e.g., sorbitol) which may contain other additives and/or nutritive ingredients, such as carbohydrates. These products, which are sold to the final consumer, may be in powder, solid (e.g., tablets or cubes), or liquid form.
<b>12</b>			<b>Salts, spices, soups, sauces, salads and protein products:</b> This is a broad category that includes substances added to food or used in food preparations that enhance its aroma and taste (12.1 – salt and salt substitutes; 12.2 – herbs, spices, seasonings and condiments (e.g., seasoning for instant noodles); 12.3 – vinegars; and 12.4 - mustards), certain prepared foods (12.5 - soups and broths; 12.6 – sauces and like products; and 12.7 – salads (e.g., macaroni salad, potato salad) and sandwich spreads, excluding cocoa- and nut-based spreads of food categories 04.2.2.5 and 05.1.3)), and products composed primarily of protein that are derived from soybeans or from other sources (e.g., milk, cereal, or vegetables) (12.9 - soybean-based seasonings and condiments; and 12.10 – protein products other than from soybeans).
	<b>12.1</b>		<b>Salt and salt substitutes:</b> Includes salt (12.1.1.) and salt substitutes (12.1.2) used as seasoning for food.
		<b>12.1.1</b>	<b>Salt:</b> Primarily food-grade sodium chloride, table salt, iodized salt, dendritic salt, fortified salt. This category also includes similar traditional products like Black salt, sendhanamak, kalanamak, sea salt, etc.
		<b>12.1.2</b>	<b>Salt substitutes:</b> Salt substitutes are seasonings with reduced sodium content intended to be used on food or in food preparations in place of salt, fortified or otherwise. Examples includes low sodium salt, lite salts, etc
	<b>12.2</b>		<b>Herbs, spices, Masalas, seasonings, and condiments (e.g., seasoning for instant noodles):</b> This category describes items whose use is intended to enhance the aroma and taste of food.

		<b>12.2.1</b>		<b>Herbs, Spices, Masalas:</b> Herbs ,spices and masalas are usually derived from botanical sources, and may be dehydrated, and either ground or whole. Examples of herbs include basil, oregano, thyme, neem, ginkgo, ginseng-root/panax ginseng, etc. Examples of spices include Allspice, Asafoetida, Anise, Annatto, Aniseed (Saunf), Ajowan (Bishops seed), Badian seed, Basil, Bay leaf, Caper, Caraway (Siahjira), Cardamom (Elaichi), Large Cardamom (BadiElaichi), Cassia, Celery, Capsicum, Cilantro, Chillies, Chives, Cinnamon (Dalchini), Cassia (Taj), Cloves (Laung), Coriander (Dhania), Cubeb, Cumin (Jeera, Kalonji), Cumin Black (Kalonji), Curry powder, Dill, Fennel (Saunf), Fenugreek (Methi), Garlic (Lahsun), Ginger (Sonth, Adrak), Galangal, Horse radish, Hyssop, Juniper barriers, Kokum, Liquorice (Mulethi), Lavender, Lemon-grass, Lovage, Mace (Jaipatri), Dried Mango (Amchur), Marjoram, Mint, Mustard (Rai, Sarson), Nigella, Nutmeg (Jaiphal), Onion, Oregano, Paprika, Parsley, Persil, Peppers Black (Kalimirch), Light Black Pepper, Pepper White, Piment, Pomegranate seed (Anardana), Poppy-seed (KhasKhas), Rosemary, Saffron (Kesar), Sage, Savory, Sumac, Sweet flag, Star-anise, Tamarind, Tarragon, Tejpat, Thyme, Tulsi, Turmeric (Haldi), Vanilla, Winter leek, Spices extracts, Oleoresins, etc. Spices may also be found as blends in powder or paste form. Examples of spice blends include chilli seasoning, chilli paste, curry paste, curry roux, masala, mixed spices, and dry cures or rub that are applied to external surfaces of vegetables, meat or fish. Masalas like Curry powder, sambhar masala, rasam masala, cholle masala, shahipaneer masala, pavbhaji masala are also found here. Other spices include Jamaican pepper, Vanilla bean/pods, Stone flower, Cinnamonflower, Juniper berries,
		<b>12.2.2</b>		<b>Seasonings and condiments:</b> Condiments include seasonings such as meat tenderizers, Noodle/ pasta seasoning, taco seasonings, buritto seasonings, onion salt, garlic salt; liquid seasoning for soups, gravies, stir fries etc.; Oriental seasoning mix (dashi), topping to sprinkle on rice (furikake, containing, e.g., dried seaweed flakes, sesame seeds and seasoning), Masala/Spice-mix, Puliyogare mix, and seasoning for noodles. The term “condiments” used here does not include condiment sauces (e.g., ketchup, mayonnaise, mustard) or relishes.
	<b>12.3</b>			<b>Vinegars:</b> Liquid produced from fermentation of ethanol from a suitable source (e.g., wine, cider). Examples include cider vinegar, wine vinegar, malt vinegar, spirit vinegar, grain vinegar, raisin vinegar, and fruit (wine) vinegar.
	<b>12.4</b>			<b>Mustards:</b> Condiment sauce prepared from ground, often defatted mustard seed that is mixed into a slurry with water, vinegar, salt, oil and other spices and refined. Examples include Dijon mustard, and “hot” mustard (prepared from seeds with hulls)
	<b>12.5</b>			<b>Soups and broths:</b> Includes ready-to-eat soups and mixes. The finished products may be water- (e.g., consommé) or milk-based (e.g., chowder).
		<b>12.5.1</b>		<b>Ready-to-eat soups and broths, including canned, bottled, and frozen:</b> Water- or milk-based products consisting of vegetable, meat or fish broth with or without other ingredients (e.g., vegetables, meat, noodles, combination of grains and their extracts, functional ingredients). Examples include: bouillon, broths, consommés (clear soup), water- and cream-based soups, chowders, and bisques. Eg sweet corn cream styles, tomato soups, cream of mushroom soup, chicken soups etc
		<b>12.5.2</b>		<b>Mixes for soups and broths:</b> Concentrated soup to be reconstituted with water and/or milk, with or without addition of other optional ingredients (e.g., vegetables, meat, noodles). Examples include: bouillon powders and cubes; powdered and condensed soups; and stock cubes and powders.
	<b>12.6</b>			<b>Sauces and like products:</b> Includes ready-to-eat sauces, gravies and dressings, and mixes to be reconstituted before consumption. The ready-to eat products are divided into sub-categories for emulsified (12.6.1) and non-emulsified (12.6.2) products, whereas the sub-category for the mixes (12.6.3) encompasses both emulsified and non-emulsified



			sauce mixes.
		<b>12.6.1</b>	<b>Emulsified sauces (e.g., mayonnaise, salad dressing):</b> Sauces, gravies and dressings based, at least in part, on a fat- or oil-in water emulsion. Examples include: salad dressing (e.g., French, Italian, Greek, ranch style), fat-based sandwich spreads (e.g., mayonnaise with mustard), salad cream, and fatty sauces.
		<b>12.6.2</b>	<b>Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy):</b> Include water-, coconut milk-, and milk-based sauces, gravies and dressings. Examples include: barbecue sauce, tomato ketchup, cheese sauce, Worcestershire sauce, Oriental thick Worcestershire sauce (tonkatsu sauce), chilli sauce, sweet and sour dipping sauce, and white sauce (sauce consisting primarily of milk or cream, with little added fat (e.g., butter) and flour, with or without seasoning or spices/masalas), mushroom sauce, onion sauce, Pasta sauce, Tomato sauce, mint sauce, mint jelly, lemon sauce, Green Chilli paste, Ginger paste, garlic paste, onion paste, whole chili paste, etc.
		<b>12.6.3</b>	<b>Mixes for sauces and gravies:</b> Concentrated product, usually in powdered form, to be mixed with water, milk, oil or other liquid to prepare a finished sauce or gravy. Examples include mixes for cheese sauce, hollandaise sauce, and salad dressing (e.g., Italian or ranch dressing), pudina chutney mix, tamarind chutney mix, gravy / gravy powder, etc.
		<b>12.6.4</b>	<b>Clear sauces (e.g., fish sauce):</b> Includes thin, non-emulsified clear sauces that may be water-based. These sauces may be used as condiments or ingredients rather than as finished gravy (for use e.g., on roast beef). Examples include: oyster sauce, and Thai fish sauce.
	<b>12.7</b>		<b>Salads (e.g., macaroni salad, potato salad) and sandwich spreads excluding cocoa-and nut-based spreads of food categories 04.2.2.5 and 05.1.3:</b> Includes prepared salads, milk-based sandwich spreads, non-standardized mayonnaise-like sandwich spreads, and dressing for coleslaw (cabbage salad).
	<b>12.8</b>		<b>Yeast and like products:</b> Includes baker's yeast and leaven used in the manufacture of baked goods. Includes the Oriental products koji (rice or wheat malted with <i>A. oryzae</i> ) used in the production of alcoholic beverages. Also, active yeast, culture yeast, baker's yeast, inactive yeast.
	<b>12.9</b>		<b>Soybean-based seasonings and condiments:</b> Includes products that are derived from soybeans and other ingredients intended for use as seasonings and condiments, such as fermented soybean paste and soybean sauces.
		<b>12.9.1</b>	<b>Fermented soybean paste (e.g., miso):</b> The product is made of soybeans, salt, water and other ingredients, using the process of fermentation. The product includes doujiang, doenjang, misoetc, which may be used in the preparation of soups or dressings, or as a seasoning.
		<b>12.9.2</b>	<b>Soybean sauce:</b> A liquid seasoning obtained by fermentation of soybeans, non-fermentation (e.g., hydrolysis) of soybeans, or by hydrolysis of vegetable protein.
		<b>12.9.2.1</b>	<b>Fermented soybean sauce:</b> A clear, non-emulsified sauce made of soybeans, cereal, salt and water by the fermentation process.
		<b>12.9.2.2</b>	<b>Non-fermented soybean sauce:</b> Non-fermented soybean sauce, which is also known as non-brewed soybean sauce, may be produced from vegetable proteins, such as defatted soybeans that are acid-hydrolyzed (e.g., with hydrochloric acid), neutralized (e.g., with sodium carbonate), and filtered.
		<b>12.9.2.3</b>	<b>Other soybean sauces:</b> Non-emulsified sauce made from fermented soybean sauce and/or non-fermented soybean sauce, with or without sugar, with or without caramelization process.
	<b>12.10</b>		<b>Protein products other than from soybeans:</b> Includes, for example, cereal/legume / vegetable protein products. Examples include: wheat gluten, vegetable protein analogues, proteinaceous meat / milk and fish substitutes. Includes their isolates, concentrates and hydrolystes. Single cell protein including Spirulina is also included in this

			category
<b>13</b>			<b>Foodstuffs intended for particular nutritional uses:</b> Foods for special dietary use are specially processed or formulated to satisfy particular dietary requirements that exist because of a particular physical or physiological condition and/or specific disease and disorder. The composition of these foods must differ significantly from the composition of ordinary foods of comparable nature, if such foods exist. Dietetic foods other than those in 13.0 are included in the categories for their standard counterparts.
	<b>13.1</b>		<b>Infant formula, follow-up formula, and formula for special medical purposes for infants:</b> Foods that are intended for infants as defined in the sub-categories 13.1.1, 13.1.2, and 13.1.3.
		<b>13.1.1</b>	<b>Infant formula:</b> A human milk substitute for infants that is specifically formulated to provide the sole source of nutrition from birth onwards. Product is in a liquid form, either as a ready-to-eat product, or is reconstituted from a powder. Products, other than those under food category 13.1.3, may be, hydrolyzed protein and/or amino acid-based, or milk-based.
		<b>13.1.2</b>	<b>Follow-up formula:</b> Food intended for use as a liquid part of the complementary feeding of infants (aged from 6 onwards till 24 months). They may be ready-to-eat or in a powdered form to be reconstituted with water. Products, other than those under food category 13.1.3, may be soy based hydrolyzed protein and/or amino acid-based, or milk-based.
		<b>13.1.3</b>	<b>Formulae for special medical purposes for infants:</b> Foods for special dietary use that are specially processed or formulated and presented for the dietary management of infants and may be used only under medical advice. They are intended for the exclusive or partial feeding of infants with limited or impaired capacity to take, digest, absorb or metabolize ordinary infant formulae or certain nutrients contained therein, or who have other special medically-determined nutrient requirement, whose dietary management cannot be achieved only by modification of the normal diet, by other foods for special dietary uses, or by a combination of the two.
	<b>13.2</b>		<b>Complementary foods for infants:</b> Foods that are intended for infants 6 months till 24 months of age, and for progressive adaptation of infants to ordinary food. Products may be ready-to-eat or in powder form to be reconstituted with water, milk, or other suitable liquid. These foods exclude infant formulae (13.1.1), follow-up formulae (13.1.2), and formulae for special medical purposes (13.1.3). Examples include: milk-, cereal-, fruit-, vegetable-, and meat based “baby foods” for infants; lactea flour, biscuits and rusks for infants.
	<b>13.3</b>		<b>Foods intended for special medical purposes (excluding products of food category 13.1):</b> Foods for special dietary use that are specially processed or formulated and presented for the dietary management of patients and may be used only under medical supervision/advice. They are intended for the exclusive or partial feeding of patients with limited or impaired capacity to take, digest, absorb or metabolize ordinary foods or certain nutrients contained therein, or who have other special medically-determined nutrient requirement (s), whose dietary management cannot be achieved only by modification of the normal diet, by other foods for special dietary uses, or by a combination of the two.
	<b>13.4</b>		<b>Formulae for slimming purposes and weight management:</b> Formula foods that when presented as “ready-to-eat” or when prepared in conformity with the directions for use are specifically presented as replacements for all or part of the total daily diet. Includes products with reduced caloric content such as those that are low in sugar and/or fat, sugar- or fat-free, or contain sugar and/or fat-substitutes.
	<b>13.5</b>		<b>Dietetic Foods excluding products of food categories 13.1, 13.4 and 13.6:</b> Dietetic foods are products of high

				nutritional content, in liquid or solid form, specially processed or formulated to satisfy particular dietary requirements which exist because of certain physiological conditions or specific diseases/disorders usually without medical advice. The composition of these foods must differ significantly from composition of ordinary foods of comparable nature if such ordinary foods exist. Products are not intended to be used for purposes of weight loss or as part of a medical regimen and do not include ordinary foods merely enriched or fortified with nutrients and meant for mass consumption. Examples include Gluten free product, lactose-free product, foods specially designed for carbohydrate-metabolism disorders.
	13.6			<b>Health supplements:</b> Includes concentrated sources of one or more nutrients like vitamins, minerals, proteins, fatty-acids, amino acids, plants or botanicals, other dietary substances, substances from animal origin with known or established physiological effect, intended to supplement normal diet and usually marketed in unit dose or other dosage forms such as capsules, tablets, powders, solutions, etc.
14				<b>Beverages, excluding dairy products:</b> This major category is divided into the broad categories of non-alcoholic (14.1) and alcoholic (14.2) beverages. Dairy-based beverages are included in 01.1.2.
	14.1			<b>Non-alcoholic ("soft") beverages:</b> This broad category includes waters and carbonated waters (14.1.1), fruit and vegetable juices (14.1.2), fruit and vegetable nectars (14.1.3), water-based flavoured/non- flavoured carbonated and non-carbonated drinks (14.1.4), and water-based brewed or steeped beverages such as coffee and tea (14.1.5).
		14.1.1		<b>Waters:</b> Includes natural waters (14.1.1.1) and other bottled waters (14.1.1.2), each of which may be non-carbonated or carbonated.
			14.1.1.1	<b>Natural mineral waters and source waters:</b> Waters obtained directly at the source and packaged close to the source; are characterized by the presence of certain mineral salts in relative proportions and trace elements or other constituents. Natural mineral water may be naturally carbonated (with carbon dioxide from the source), carbonated (with added carbon dioxide of another origin), decarbonated (with less carbon dioxide than present in the water at the source so it does not spontaneously give off carbon dioxide under conditions of standard temperature and pressure), or fortified (with carbon dioxide from the source), and non-carbonated (contains no free carbon dioxide).
			14.1.1.2	<b>Table waters and soda waters:</b> Includes waters other than natural source waters that may be carbonated by addition of carbon dioxide and may be processed by filtration, disinfection, or other suitable means. These waters may contain added mineral salts. Examples are table water, bottled water with or without added minerals, purified water, seltzer water, club soda, and sparkling water. Carbonated and non-carbonated waters (with/without flavours) are found in category 14.1.4.
		14.1.2		<b>Fruit and vegetable juices:</b> This category applies only to fruit and vegetable juices. Beverages based on fruit and vegetable juices are found in food category 14.1.4.2. Fruit-vegetable juice blends have separate classifications for each component (i.e., fruit juice (14.1.2.1) and vegetable juice (14.1.2.3)).
			14.1.2.1	<b>Fruit juice:</b> Fruit juice is the unfermented but fermentable product obtained from the edible part of sound ripe fruit or the flesh thereof, appropriately mature and fresh fruit or of fruit maintained in sound condition by suitable means. The juice is prepared by suitable processes including macerated, comminuted, which maintain the essential physical, chemical, organoleptical and nutritional characteristics of the juices of the fruit from which it comes. The juice may be cloudy or clear, and may have restored aromatic substances and volatile flavour components, obtained by suitable means. Pulp and cells obtained by suitable may be added. A single juice is obtained from one kind of

			fruit. A mixed juice is obtained by blending two or more juices or juices and purees, from different kinds of fruit. Fruit juice may be obtained, e.g., by directly expressing the juice by mechanical extraction processes, by reconstituting concentrated fruit juice (food category 14.1.2.3) with water, or in limited situations by water extraction of the whole fruit (e.g., prune juice from dried prunes). Examples include: orange juice, apple juice, black currant juice, lemon juice, orange-mango juice, coconut water.
		<b>14.1.2.2</b>	<b>Vegetable juice:</b> Vegetable juice is the liquid unfermented but fermentable product intended for direct consumption obtained by mechanical expression, crushing, grinding, and/or sieving, maceration, comminution of one or more sound fresh vegetables or vegetables preserved exclusively by physical means. The juice may be clear, turbid, or pulpy. It may have been concentrated and reconstituted with water. Products may be based on a single vegetable (e.g., carrot) or blends of vegetables (e.g., carrots, celery).
		<b>14.1.2.3</b>	<b>Concentrates for fruit juice:</b> Concentrated fruit juice is the product that complies with the definition given in food category 14.1.2.1. It is prepared by the physical removal of water from fruit juice in an amount to increase the Brix level to a value at least 50% greater than that established for reconstituted juice from the same fruit. In the production of juice that is to be concentrated, suitable processes are used, and may be combined; with simultaneous diffusion of the pulp cells or fruit pulp by water, provided that the water-extracted soluble fruit solids are added in-line to the primary juice, before the concentration procedure. Fruit juice concentrates may have restored (to the normal level attained in the same kind of fruit) aromatic substances and volatile flavour components. Pulp and cells obtained by suitable physical means. Sold in liquid, syrup and frozen forms for the preparation of a ready-to-drink juice by addition of water. Examples include: frozen orange juice concentrate, and lemon juice concentrate.
		<b>14.1.2.4</b>	<b>Concentrates for vegetable juice:</b> Prepared by the physical removal of water from vegetable juice. Sold in liquid, syrup and frozen forms for the preparation of a ready-to-drink juice by addition of water. Includes carrot juice concentrate.
	<b>14.1.3</b>		<b>Fruit and vegetable nectars:</b> Fruit and vegetable nectars are beverages produced from purees, juices, or concentrates of either, blended with water and sugar, honey, syrups, and/or sweeteners. Fruit-vegetable nectar blends are reported under their components (i.e., fruit nectar (14.1.3.1) and vegetable nectar (14.1.3.2)).
		<b>14.1.3.1</b>	<b>Fruit nectar:</b> Fruit nectar is the unfermented but fermentable product obtained by adding later with or without the addition of sugar, honey, syrups, and/or sweeteners to fruit juice, concentrated fruit juice, fruit purees or concentrated fruit purees, or a mixture of those products. Aromatic substances, volatile flavour components, pulp and cells, all of which must have been recovered from the same kind of fruit and obtained by suitable physical means, may be added. Products may be based on a single fruit or on fruit blends. Examples include: pear nectar and peach nectar.
		<b>14.1.3.2</b>	<b>Vegetable nectar:</b> Product obtained by adding water with or without the addition of sugar, honey, syrups, and/or sweeteners to vegetable juice or concentrated vegetable juice, or a mixture of those products. Products may be based on a single vegetable or on a blend of vegetables.
		<b>14.1.3.3</b>	<b>Concentrates for fruit nectar:</b> Prepared by the physical removal of water from fruit nectar or its starting materials. Sold in liquid, syrup and frozen forms for the preparation of ready-to-drink nectar by addition of water. Examples: pear nectar concentrate and peach nectar concentrate.
		<b>14.1.3.4</b>	<b>Concentrates for vegetable nectar:</b> Prepared by the physical removal of water from vegetable nectar. Sold in liquid,

				syrup and frozen forms for the preparation of ready-to-drink nectars by addition of water.
		<b>14.1.4</b>		<b>Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks, water based drinks (non- flavoured):</b> Includes all carbonated and non-carbonated varieties and concentrates and may include fruit/floral/vegetable extractives and other ingredients appropriate to the product. Includes products based on fruit and vegetable juices. Also, includes coffee-, tea-, and herbal-based drinks [Herbal water / herbal-flavoured water (ThaagaSambandhi water - pink coloured flavoured water; Thutuvati herbal water, Tulsi water; herbal waters made using one or more herbal treasure and plant extracts like vettiver, athimathuram, ashwagandha, vallarai, ginger, seeragam, brahmi, tulasi, nimbu, pudina, orange, amla, narangi, hibiscus, samandhi, jasmine etc.)], Herb-extracted waters (with natural aroma of herbs), Kewra water, Rose water, Ginger water Flavoured Vitamin-water, Tonic water, Flavoured water. Also includes water based drinks (non - flavoured) like Nutrient water, Enhanced water, Nutrient-enriched water (which may be carbonated or non-carbonated).
			<b>14.1.4.1</b>	<b>Carbonated water-based flavoured drinks and carbonated water based non- flavoured drink:</b> Includes water-based flavoured drinks with added carbon dioxide with nutritive, non-nutritive and/or intense sweeteners and other permitted food additives. Includes sweetened aerated water / carbonated water, gaseosa (water-based drinks with added carbon dioxide, sweetener, and flavour), and sodas such as colas, pepper-types, root beer, lemon-lime, and citrus types, both diet/light and regular types. These beverages may be clear, cloudy, or may contain particulated matter (e.g. fruit pieces), herbal drinks. This category also includes caffeinated beverage (so called energy drink) which contains high levels of nutrients and other ingredients (e.g. caffeine, taurine, carnitine) as compared to 'carbonated water standard 2.10.6.1 of FSS (Product Standards and food additives) regulations 2011'
			<b>14.1.4.2</b>	<b>Non-carbonated water-based flavoured drinks, including punches and ades, and Non-carbonated water based non- flavoured drink:</b> Include water-based flavoured drinks, fruit and vegetable juice-based drinks (e.g., almond, aniseed, coconut-based drinks, and ginseng drink), fruit flavoured ades (e.g., lemonade, orangeade), squashes (citrus-based soft drinks), fruit-flavoured water based drinks, ready to serve beverages (other than dairy/soy based beverages) , lactic acid beverage, ready-to-drink coffee and tea drinks with or without milk or milk solids, and herbal-based drinks (e.g. iced tea, fruit-flavoured iced tea, chilled canned cappuccino drinks, tulsi mint drinks, ginger drinks, jal-jeera drink) and "sports" drinks containing electrolytes. These beverages may be clear or contain particulated matter (e.g., fruit pieces), and may be unsweetened or sweetened with sugar(s) or a non-nutritive high-intensity sweetener. Includes energy drinks that are non-carbonated and contain high levels of nutrients and other ingredients (e.g., caffeine, Taurine, carnitine). Also includes water based drinks (non – flavoured) like Nutrient water, Herbal water, Enhanced beverages (water which may include ingredients with functional benefits).
			<b>14.1.4.3</b>	<b>Concentrates (liquid or solid) for water-based flavoured drinks or water based-drinks:</b> Include powder, syrup, liquid and frozen concentrates for the preparation of carbonated or non-carbonated water-based non-alcoholic beverages by addition of water or carbonated water. Examples include: fountain syrups (e.g., cola syrup), fruit syrups for soft drinks, powdered glucose/sucrose based beverages, powdered isotonic beverages, frozen or powdered concentrate for lemonade, iced tea mixes, fruit-based drinks, water-based flavoured drinks etc.
		<b>14.1.5</b>		<b>Coffee, coffee substitutes, tea, mates, herbal infusions, and other cereal and grain beverages, excluding cocoa:</b> Includes the ready-to-drink products (e.g., canned), and their mixes and concentrates. Examples include: Cereal based beverages (single or multicereal beverages with or without dairy), chicory-based hot beverages (postum), rice

			tea, mate tea, and mixes for hot coffee and tea beverages (e.g., instant coffee, powder for cappuccino beverages), coffee/ tea extracts, quick brew black tea, Prepared tea / coffee and their mixes with milk, cream, flavours (e.g. mocha), capuchino, moccachino, Coffee-milk drink; Premixes and concentrate (liquid or powder) for - tea, coffee, and herbal-infusions. Treated coffee beans for the manufacture of coffee products are also included. Coffee products include with or without roasting, decaffeinated coffee, with or without coffee husk and skin, all grades . Ready-to-drink cocoa is included in category 01.1.2, and cocoa mixes in 05.1.1.
	<b>14.2</b>		<b>Alcoholic beverages, including alcohol-free and low-alcoholic counterparts:</b> The alcohol-free and low-alcoholic counterparts are included in the same category as the alcoholic beverage.
		<b>14.2.1</b>	<b>Beer and malt beverages:</b> Alcoholic beverages brewed from germinated barley (malt), hops, yeast, and water. Examples include: ale, brown beer, weiss beer, pilsner, lager beer, oud bruin beer, ObergarigesEinfachbier, light beer, table beer, malt liquor, porter, stout, and barleywine.
		<b>14.2.2</b>	<b>Cider and perry:</b> Fruit wines made from apples (cider) and pears (perry). Also includes cider bouche.
		<b>14.2.3</b>	<b>Grape wines:</b> Alcoholic beverage obtained exclusively from the partial or complete alcoholic fermentation of fresh grapes, whether crushed or not, or of grape must (juice).
			<b>14.2.3.1</b> <b>Still grape wine:</b> Grape wine (white, red, rosé, or blush, dry or sweet) that may contain up to a maximum 0.4g/100 ml (4000 mg/kg) carbon dioxide at 20 °C.
			<b>14.2.3.2</b> <b>Sparkling and semi-sparkling grape wines:</b> Grape wines in which carbonation is produced during the fermentation process, either by bottle fermentation or closed tank fermentation. Also includes carbonated wine whose carbon dioxide is partially or totally of exogenous origin. Examples include: spumante, and “cold duck” wine.
			<b>14.2.3.3</b> <b>Fortified grape wine, grape liquor wine, and sweet grape wine:</b> Grape wines produced either by: (i) the fermentation of grape must (juice) of high sugar concentration; or (ii) by the blending of concentrated grape juice with wine; or (iii) the mixture of fermented must with alcohol. Examples include: grape dessert wine.
		<b>14.2.4</b>	<b>Wines (other than grape):</b> Includes wines made from fruit other than grapes, apples and pears, and from other agricultural products, including grain (e.g., rice). These wines may be still or sparkling. Examples include: rice wine (sake), and sparkling and still fruit wines.
		<b>14.2.5</b>	<b>Mead:</b> Alcoholic liquor made from fermented honey, malt and spices, or just of honey. Includes honey wine.
		<b>14.2.6</b>	<b>Distilled spirituous beverages containing more than 15% alcohol:</b> Includes all distilled spirituous beverages derived from grain (e.g., corn, barley, rye, wheat), tubers (e.g., potato), fruit (e.g., grapes, berries) or sugar cane that contain greater than 15% alcohol. Examples include: aperitifs, brandy (distilled wine), cordials, liqueurs (including emulsified liqueurs), bagaceirabelha (grappa from Portugal; bagaceira is a drink distilled from bagaço (pressed skins, seeds and stalks of the grapes)), eau de vie (a brandy), gin, grappa (Italian brandy distilled from the residues of pressed wine), arc (brandy distilled from grape or apple residue), korn (grain spirit (schnapps) of Germany, usually derived from rye (Roggen), sometimes from wheat (Weizen) or both (Getreide); also labelled as Kornbrantt or Kornbranttwein), mistela (also mistelle (France) and jeropico (South Africa); unfermented grape juice fortified with grape alcohol), ouzo (Greek spirit drink flavoured with aniseed), rum, tsikoudia (grape marc spirit from Crete), tsipouro (grape marc spirit from certain regions in Greece), wienbrand (style of grape brandy devised by Hugo Asbach, Rudesheim, Germany; literally, “burnt wine”), cachaça (Brazilian liquor made from fermented distilled sugar cane juice), tequila, whiskey, and vodka.
		<b>14.2.7</b>	<b>Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low-alcoholic refreshers):</b>

				Includes all non-standardized alcoholic beverage products. Although most of these products contain less than 15% alcohol, some traditional non-standardized aromatized products may contain up to 24% alcohol. Examples include aromatized wine, cider and perry; aperitif wines; americano; batidas (drinks made from cachaça, fruit juice or coconut milk and, optionally, sweetened condensed milk); bitter soda and bitter vino; clarea (also claré or clary; a mixture of honey, white wine and spices; it is closely related to hippocras, which is made with red wine); jurubeba alcoholic drinks (beverage alcohol product made from the Solanum paniculatum plant indigenous to the north of Brazil and other parts of South America); negus (sangria; a hot drink made with port wine, sugar, lemon and spice); sod, soft, and sodet; vermouth; zurra (in Southern Spain, sangria made with peaches or nectarines; also the Spanish term for a spiced wine made of cold or warm wine, sugar, lemon, oranges or spices); amazake (a sweet low-alcoholic beverages (<1% alcohol) made from rice by koji); mirin (a sweet alcoholic beverage (<10% alcohol) made from a mixture of shochuu (a spirituous beverage), rice and koji); “malternatives,” and prepared cocktails (mixtures of liquors, liqueurs, wines, essences, fruit and plant extracts, etc. marketed as ready-to-drink products or mixes). Cooler-type beverages are composed of beer, malt beverage, wine or spirituous beverage, fruit juice(s), and soda water (if carbonated).
<b>15</b>				<b>Ready-to-eat savouries:</b> Includes all types of savoury snack foods.
	<b>15.1</b>			<b>Snacks, Savouries - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes):</b> Includes all salty and savoury snacks, with or without added flavourings, but excludes unsweetened crackers (category 07.1.2). Examples include extruded snacks, potato chips, popcorn, pretzels, rice crackers (senbei), flavoured crackers (e.g., cheese-flavoured crackers), bhujia (aalubhujia, bikaneribhujia, peelibhujia, sevbhujia), namkeens (snack made of a single or mixture of whole pulses, dal(s), flours, maize, potatoes, salt, dried fruit, vegetable, peanuts, spices and condiments, masalas, dried fruits, nuts and seeds etc), namkeen mix/mixtures (like khatta-meetha, cornflake mix, papads (prepared from soaked cereal, pulses, legumes, dals, mixed with salt and spices, and formed into balls or flat cakes). Includes pakoras, Samosa, Chaat, French Fries, cornsnacks, Nachos, potato hoops, Tortila chips, Chabena, Khari, kara, murukku, namakpara, chiwda, palakayalu, ribbon /thattupakoda, Dalmoth/mixtures, soya nuts, nimki, fali (e.g. cholafali), other fried/baked snacks/savouries, uppuseedai, appam, bhel-mix, Sev, gathiya, shankarpali, farsan, kurmura, murmura, papadi, crisps, chakli, etc. Also includes sweet snacks e.g.gudchana, sugar coated dals and other sweet dal snacks (dals coated with jaggery, sugar, honey and other ingredients).
	<b>15.2</b>			<b>Processed nuts, including coated nuts and nut mixtures (with e.g., dried fruit):</b> Includes all types of whole nuts processed by, e.g., dry-roasting, roasting, marinating or boiling, either in shell or shelled, salted or unsalted. Yoghurt-, cereal-, and honey-covered nuts, sugar-coated nuts, and dried fruit-nut-and-cereal snacks (e.g., “trail mixes”) are classified here. Chocolate-covered nuts are classified in 05.1.4, and nuts covered in chocolate analogues are included in 05.1.5.
	<b>15.3</b>			<b>Snacks - fish based:</b> This describes savoury crackers with fish, fish products or fish flavouring. Dried fish per se that may be consumed as a snack is assigned to food category 09.2.5, and dried meat snacks (e.g., beef jerky, pemmican) are assigned to food category 08.3.1.2. e.g. Fish cutlet, Fish Fingers, Fish based extruded products
<b>16</b>				<b>Prepared Foods/dishes including Composite foods:</b> These foods are not included in the other food categories (01-15) and should be considered on a case-by-case basis. Prepared foods are mixtures of multiple components (e.g., meat, sauce, grain, cheese, vegetables); the components are included in other food categories. Prepared foods require minimal preparation by the consumer (e.g., heating, thawing, rehydrating). E.g. pav- bhaji, Ready-to-eat

			dishes/thali, Curried rice, Sandwiches (filling with egg /chicken/vegetarian sandwiches etc.), burgers, Fish Burgers, pizza.
<b>17</b>			<b>Products not covered into category 1-16:</b> These foods are not included in the other food categories (01-17) and are considered on a case-by-case basis. Includes products like Silver/ Gold Leaves, Catechu.
<b>99</b>			<b>Substances added to food which are 'not for direct consumption as food':</b> This category includes Food additives, Food enzymes, Food flavourings, Processing Aids, Nutrients like Vitamins, Minerals, Amino Acids, Fatty Acids, Nucleotides etc., microbial preparations and ingredients of functional nature. These can be in any combination and in any form such as premixes, preparations, emulsions, compounds, mixes etc.
	<b>99.1</b>		<b>Food Additives : (all 27 classes)</b> includes Baking powder/ Baking aids, Gelatin, MSG and such taste enhancers like dis sodium guanate and di sodium inosinate
	<b>99.2</b>		<b>Enzymes and their preparations</b>
	<b>99.3</b>		<b>Flavouring and their preparations</b>
	<b>99.4</b>		<b>Processing Aids</b>
	<b>99.5</b>		<b>Nutrients and their preparations</b>
	<b>99.6</b>		<b>Microorganisms and Microbial Preparations</b>
	<b>99.7</b>		<b>Functional Ingredients</b>



**Table 4: Cross-reference of FSSAI standardized foods with Food Category system**  
(List of Standardised food mapped to Indian Food Code)

FSSAI Standard no.	FSSAI Standard name	Food Category Code
<b>2.1</b>	<b>DAIRY PRODUCTS AND ANALOGUES</b>	
2.1.1	Milk (Mixed Milk, Standardized Milk, Recombined Milk, Toned Milk, Double Toned Milk, Skimmed Milk, Full Cream Milk)	01.1.1.1
2.1.2	Cream	
2.1.2.1	Cream	01.4.1 01.4.2 (sterilized) 01.4.3 (clotted cream)
2.1.2.2	Cream powder	01.5.1
2.1.3	Malai	01.4.1
2.1.4	Dahi or Curd	01.2.1.1 01.2.1.2 (Heat treated)
2.1.5	Channa or Paneer	
2.1.5.1	Channa or Paneer	01.6.1
2.1.6	Cheese	
2.1.6.1	Cheese	01.6.1 (unripened) 01.6.2 (ripened)
2.1.6.2	Processed Cheese	01.6.4
2.1.6.3	Processed Cheese Spread	01.6.4
2.1.6.4	Cheddar Cheese	01.6.2.1
2.1.6.5	Danbo cheese	01.6.2.1
2.1.6.6	Edam cheese	01.6.2.1
2.1.6.7	Gouda cheese	01.6.2.1
2.1.6.8	Havarti cheese	01.6.2.1
2.1.6.9	Tilsiter cheese	01.6.2.1
2.1.6.10	Cottage cheese	01.6.1
2.1.6.11	Cream Cheese (Rahmfrischkase)	01.6.1
2.1.6.12	Coulommiers cheese	01.6.2.1
2.1.6.13	Camembert cheese	01.6.2.1
2.1.6.14	Brie cheese	01.6.2.1
2.1.6.15	Saint Paulin cheese	01.6.2.1
2.1.6.16	Samsoe cheese	01.6.2.1
2.1.6.17	Emmentaler cheese	01.6.2.1
2.1.6.18	Provolone cheese	01.6.2.1
2.1.6.19	Extra hard grating cheese	01.6.2.1
2.1.7	Dairy Based desserts/Confections	1.7
2.1.7.1	Ice Cream, Kulfi, Chocolate Ice cream or Softy Ice cream	1.7
2.1.7.2	Dried Ice Cream mix, dried frozen desert/confection	1.7
2.1.7.3	Frozen dessert /frozen confection	1.7

2.1.7.4	Milk ice/ Milk lollies	1.7
2.1.7.5	Khoya	01.3.1
2.1.8	Evaporated/Condensed milk and milk products	1.3
2.1.8.1	Evaporated milk	01.3.1
2.1.8.2	Sweetened condensed milk	01.3.1
2.1.8.3	Milk powder (Whole, Partly skimmed and Skimmed)	01.5.1
2.1.9	Foods for Infant Nutrition	13
2.1.9.1	Infant Milk Food	13
2.1.9.2	Infant Formula	13
2.1.9.3	Milk – cereal based complementary food milk	13
2.1.9.4	Processed cereal based complementary food milk	13
2.1.10	Butter, Ghee & Milk Fats	
2.1.10.1	Butter	02.2.1
2.1.10.2	Ghee	02.1.1
2.1.10.3	Milk fat/ Butter oil and anhydrous milk fat/ anhydrous butter oil	02.1.1
2.1.11	Chakka and Shrikhand	
2.1.11.1	Chakka	01.2.1.1 01.2.1.2 (Heat treated)
2.1.11.2	Shrikhand	1.7
2.1.12	Fermented Milk Products	
2.1.12.1	Yoghurt (yoghurt, partly skimmed, skimmed)	01.2.1.1 01.2.1.2 (Heat treated)
2.1.13	Whey Products	
2.1.13.1	Whey Powder	
2.1.14	Edible Casein Products	
2.1.14.1	Edible Casein Products	
2.1.14.2	Edible acid casein	01.5.1
2.1.14.3	Edible non animal rennet casein	01.5.1
2.1.14.4	Edible Caseinate	01.5.1
<b>2.2</b>	<b>FATS,OILS AND FAT EMULSIONS</b>	
2.2.1	Oils	
2.2.1.1	Coconut oil(naryalkatel)	02.1.2
2.2.1.2	Cotton seed oil(binolakatel)	02.1.2
2.2.1.3	Groundnut oil(moong-phali-katel)	02.1.2
2.2.1.4	linseed oil(tilikatel)	02.1.2
2.2.1.5	Mahua oil	02.1.2
2.2.1.6	Rape-seed oil or mustard oil	02.1.2
2.2.1.7	Rapeseed oil or mustard oil-low erucic acid	02.1.2
2.2.1.8	Olive oil (Virgin olive oil, Refined olive oil, Refined olive-pomace oil)	02.1.2

2.2.1.9	Poppy seed oil	02.1.2
2.2.1.10	Safflower seed oil(Barreykatel)	02.1.2
2.2.1.11	Taramira oil	02.1.2
2.2.1.12	Til oil(Gingelly or sesame oil)	02.1.2
2.2.1.13	Niger seed oil(Sargiyakatel)	02.1.2
2.2.1.14	Soyabean oil	02.1.2
2.2.1.15	Maize (corn) oil	02.1.2
2.2.1.16	Refined vegetable oil	02.1.2
2.2.1.17	Almond oil	02.1.2
2.2.1.18	Water-melon seed oil	02.1.2
2.2.1.19	Palm oil	02.1.2
2.2.1.20	Palmolein	02.1.2
2.2.1.21	Palm kernel oil	02.1.2
2.2.1.22	Sunflower seed oil	02.1.2
2.2.1.23	Rice bran oil	02.1.2
2.2.1.24	Blended edible vegetable oil	02.1.2
2.2.2	Interesterified vegetable fat	02.1.2
2.2.3	Partially Hydrogenated Soyabean Oil	
2.2.3.1	Partially hydrogenated and winterized soyabean oil	02.1.2
2.2.3.2	Partially hydrogenated soyabean oil	02.1.2
2.2.4	Edible Fats	
2.2.4.1	Beef fat or Suet	02.1.3
2.2.4.2	Mutton fat	02.1.3
2.2.4.3	Goat fat	02.1.3
2.2.4.4	Lard	02.1.3
2.2.4.5	Cocoa Butter	05.1.3
2.2.4.6	Refined Salseed fat	02.1.2
2.2.4.7	Kokum fat	02.1.2
2.2.4.8	Mango Kernel Fat	02.1.2
2.2.4.9	Dhupa Fat	02.1.2
2.2.4.10	Phulwara Fat	02.1.2
2.2.5	Margarine and Fat Spreads	
2.2.5.1	Table Margarine	02.2.2
2.2.5.2	Bakery and Industrial Margarine	02.2.2
2.2.5.3	Fat Spread (Milk fat, Mixed fat ,Vegetable Fat)	02.2.2
2.2.6	Hydrogenated Vegetable Oils	
2.2.6.1	Vanaspati	02.1.2
2.2.6.2	Bakery Shortening	02.1.2
<b>2.3</b>	<b>FRUIT AND VEGETABLE PRODUCTS</b>	
2.3.1	Thermally processed fruits (all including those in Appendix)	04.1.2.4
2.3.2	Thermally processed fruit cocktail/Tropical Fruit Cocktail	04.1.2.4
2.3.3	Thermally Processed Vegetables	

2.3.4	Thermally processed curried vegetables /Ready to eat vegetables	04.2.2.8
2.3.5	Thermally Processed Vegetable Soups	
2.3.6	Thermally processed fruit juices	14.1.2.1
2.3.7	Thermally Processed vegetable juices	14.1.2.2
2.3.8	Thermally Processed tomato juices	14.1.2.2
2.3.9	Thermally processed fruit nectars	14.1.3.1
2.3.10	Thermally processed fruit beverage/fruit drink/ready to serve fruit beverage	14.1.4.2
2.3.11	Thermally Processed Mango Pulp/Puree and sweetened mango pulp/puree	04.1.2.8
2.3.12	Thermally processed fruit pulp/puree and Sweetened fruit Pulp/Puree	04.1.2.8
2.3.13	Thermally Processed Concentrated Fruit/Vegetable Juice Pulp/Puree	14.1.2.3 (fruit) 14.1.2.4 (vegetable)
2.3.14	Thermally Processed Tomato Puree and Paste	14.1.2.4
2.3.15	Soup Powders	12.5
2.3.16	Fruit/Vegetable Juice /Pulp/Puree with preservatives for industrial use only	04.1.2.8
2.3.17	Concentrated Fruit Vegetable Juice/Pulp/Puree with Preservatives for industrial use only	14.1.2.3 (fruit) 14.1.2.4 (vegetable)
2.3.18	Tamarind Pulp/Puree and Concentrate	04.1.2.8
2.3.19	Fruit Bar/Toffee	04.1.2.8
2.3.20	Fruit/vegetable cereal flakes	04.1.2.2
2.3.21	Squashes, Crushes, Fruit syrups, Fruit Sharbats, Cordial and Barley Water	14.1.4.2 14.1.4.3 (concentrates)
2.3.22	Ginger cocktail(Ginger beer and gingerale)	14.1.4.2
2.3.23	Synthetic syrup for use in dispenser for carbonated water	14.1.4.3
2.3.24	Synthetic syrup and Sherbet	14.1.4.3
2.3.25	Murabba	04.1.2.7
2.3.26	Candied, Crystallised and Glazed Fruits/Vegetable/Rhizome/Fruit Peel	04.1.2.7
2.3.27	Tomato Ketchup and Tomato Sauce	
2.3.28	Culinary Pastes/Fruits and vegetable Sauces other than tomato sauce and soya sauce	
2.3.29	Soyabean Sauce	
2.3.30	Carbonated Fruit Beverages and Fruit Drink	14.1.4
2.3.31	Jam	04.1.2.5
2.3.32	Fruit Jelly	04.1.2.5
2.3.33	Fruit cheese	04.1.2.8
2.3.34	Marmalade	04.1.2.5
2.3.35	Dehydrated fruit	04.1.2.2
2.3.36	Dehydrated Vegetables	
2.3.37	Frozen fruit/Fruit products	04.1.2.1
2.3.38	Frozen Vegetables	

2.3.39	Frozen Curried vegetables /Ready to eat vegetables	04.2.2.8
2.3.40	Fruit based beverage mix /Powdered fruit based beverage	14.1.4.3
2.3.41	Fruit and vegetable Chutney	04.1.2.6
2.3.42	Mango Chutney	04.1.2.6
2.3.43	Pickles	04.1.2.3 & 04.1.2.10 (fruit) 04.2.2.7 (vegetable)
2.3.44	Table Olives	
2.3.45	Grated desiccated coconut	04.1.2.2
2.3.46	Vinegar	
	2.3.46.1 Brewed Vinegar	
	2.3.46.2 Synthetic Vinegar	
2.3.47	Nuts and Raisins	
	2.3.47.1 Groundnut kernel	04.1.2.2
	2.3.47.2 Raisins	04.1.2.2
	2.3.47.3 Pistachip nuts	04.1.2.2
	2.3.47.4 Dates	04.1.2.2
	2.3.47.5 Dry fruits and nuts	04.1.2.2
2.3.48	Bean	6.1
<b>2.4</b>	<b>CEREAL AND CEREAL PRODUCTS</b>	
2.4.1	Atta	
	2.4.1.1 Atta	06.2.1
	2.4.1.2 Fortified Atta	06.2.1
	2.4.1.3 Protein Rich(Paushtik) Atta	06.2.1
2.4.2	Maida	
	2.4.2.1 Maida Plain	06.2.1
	2.4.2.2 Fortified Maida	06.2.1
	2.4.2.3 Protein rich (Paushtik ) Maida	06.2.1
2.4.3	Semolina (Suji Or rawa)	06.2.1
2.4.4	Besan	06.2.1
2.4.5	Pearl Barley (Jau)	
	2.4.5.1 Pearl Barley (barley powder)	06.2.1
	2.4.5.2 Whole Meal Barley powder or Barley Flour or Choker yuktjaukachuran	06.2.1
2.4.6	Food Grains	
	2.4.6.1 Food Grains	6.1
	2.4.6.2 Wheat	6.1
	2.4.6.3 Maize	6.1
	2.4.6.4 Jowar and Bajra	6.2
	2.4.6.5 Rice	6.2
	2.4.6.6 Masur Whole	6.1
	2.4.6.7 Urd whole	6.1
	2.4.6.8 Moong whole	6.1
	2.4.6.9 Channa dal	6.1
	2.4.6.10 Split pulse (dal) Arhar	6.1

2.4.6.11	Split pulse (dal) Moong	6.1
2.4.6.12	Split pulse (dal) Urad	6.1
2.4.6.13	Dal Chana	6.1
2.4.6.14	Split pulse Masur	6.1
2.4.7	Cornflour (Maize starch)	06.2.2
2.4.8	Corn flakes	6.3
2.4.9	Custard Powder	
2.4.9.1	Custard Powder	6.5
2.4.10	Macaroni products	
2.4.10.1	Pasta Products (macaroni, Spaghetti and vermicelli)	06.4.1 (fresh) 06.4.2 (dried) 06.4.3 (pre-cooked)
2.4.11	Malted and malt based foods	
2.4.11.1	Malted Milk Food	14.1.5
2.4.11.2	Malt Based Foods	14.1.5
2.4.12	Rolled Oats	6.3
2.4.13	Solvent Extracted Flours	
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2.4.13.2	Solvent extracted groundnut flour	06.2.1
2.4.13.3	Solvent extracted sesame flour	06.2.1
2.4.13.4	Solvent extracted coconut flour	06.2.1
2.4.13.5	Solvent extracted cotton seed flour	06.2.1
2.4.14	Starchy Foods	
2.4.14.1	Arrowroot	06.2.2
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2.4.15.2	Bread	07.1.1 (bread) 07.1.2 (pita bread) 07.1.3 (toasted bread, rusk) 07.1.5 (steamed buns and bread) 07.2.1 (cake) 07.2.2 (fine bakery ware)
<b>2.5</b>	<b>MEAT AND MEAT PRODUCTS</b>	
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2.5.2	Meat and meat products	
2.5.2.1	Canned Corned beef	08.3.2
2.5.2.2	Canned Luncheon Meat	08.3.2
2.5.2.3	Canned Cooked Ham	08.3.2
2.5.2.4	Canned Chopped Meat	08.3.2
2.5.2.5	Canned Chicken	08.3.2
2.5.2.6	Canned Mutton and goat meat	08.3.2

2.5.2.7	Frozen Mutton, Chicken , Goat and Buffalo Meat	08.2.3
<b>2.6</b>	<b>FISH AND FISH PRODUCTS</b>	
2.6.1	Fish and fish products	
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2.6.1.3	Frozen Squid	09.2.1
2.6.1.4	Frozen Fin fish	09.2.1
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2.6.1.6	Dried shark fins	09.2.5
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2.6.1.8	Canned fin fish	9.4
2.6.1.9	Canned Shrimp	9.4
2.6.1.10	Canned Sardines	9.4
2.6.1.11	canned salmon	9.4
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<b>2.7</b>	<b>SWEETS &amp; CONFECTIONARY</b>	
2.7.1	Sugar boiled confectionary (milk toffee an butter toffee)/Sugar based/Sugar free confectionary	05.2.1 (Hard candy) 05.2.2 (Soft candy)
2.7.2	Lozenges	05.2.1
2.7.3	Chewing gum and Bubble Gum	5.3
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2.7.5.1	Ice Lollies or Edible Ices (Ice Candy)	3
2.8	Sweetening agents including Honey	11
2.8.1	Sugar	
2.8.1.1	Plantation White Sugar	11.1.5
2.8.1.2	Refined Sugar	11.1.1
2.8.1.3	Khandsari Sugar	11.1.3
2.8.1.4	Bura Sugar	11.1.3.1
2.8.1.5	Cube sugar	11.1.1
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2.8.3	Honey	11.5
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2.8.6	Golden syrup	11.1.3.2
2.8.7	Dried glucose syrup	11.1.3.1
2.8.8	Saccharin Sodium	11.6
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2.9.1	Caraway (Siahjira)	12.2.1

2.9.1.1	(Siahjira) whole	12.2.1
2.9.1.2	Caraway Black (Siahjira) Whole	12.2.1
2.9.1.3	Caraway (Siahjira) powder	12.2.1
2.9.2	Cardamom (Elaichi)	
2.9.2.1	Cardamom (ChhotiElaichi) Whole	12.2.1
2.9.2.2	Cardamom (ChhotiElaichi) seeds	12.2.1
2.9.2.3	Cardamom (ChhotiElaichi) powder	12.2.1
2.9.2.4	Large Cardamom (BadiElaichi) whole	12.2.1
2.9.2.5	Large Cardamom (BadiElaichi) seeds	12.2.1
2.9.2.6	Large Cardamom (BadiElaichi) powder	12.2.1
2.9.3	Chillies and Capsicum (LalMirchi)	
2.9.3.1	Chillies and Capsicum (LalMirchi) whole	12.2.1
2.9.3.2	Chillies and Capsicum (LalMirchi) powder	12.2.1
2.9.4	Cinnamon (Dalchini)	12.2.1
2.9.4.1	Cinnamon (Dalchini) whole	12.2.1
2.9.4.2	Cinnamon (Dalchini) powder	12.2.1
2.9.5	Cassia (Taj)	12.2.1
2.9.5.1	Cassia (Taj) Whole	12.2.1
2.9.5.2	Cassia (Taj) powder	12.2.1
2.9.6	Cloves (Laung)	12.2.1
2.9.6.1	Cloves (Laung) Whole(Headless cloves,KhokarCloves,Mother Cloves)	12.2.1
2.9.6.2	Cloves (Laung) powder	12.2.1
2.9.7	Coriander (Dhania)	12.2.1
2.9.7.1	Coriander (Dhania) whole	12.2.1
2.9.7.2	Coriander (Dhania) powder	12.2.1
2.9.8	Cumin (Zeera, Kalonji)	12.2.1
2.9.8.1	Cumin (SafedZeera) whole	12.2.1
2.9.8.2	Cumin (SafedZeera) powder	12.2.1
2.9.8.3	Cumin Black (Kalonji) whole	12.2.1
2.9.8.4	Cumin Black (Kalonji) powder	12.2.1
2.9.9	Fennel (Saunf)	12.2.1
2.9.9.1	Fennel (Saunf) whole	12.2.1
2.9.9.2	Fennel (Saunf) powder	12.2.1
2.9.10	Fenugreek (Methi)	12.2.1
2.9.10.1	Fenugreek (Methi) Whole	12.2.1
2.9.10.2	Fenugreek (Methi) powder	12.2.1
2.9.11	Ginger (Sonth, Adrak)	12.2.1
2.9.11.1	Ginger (Sonth, Adrak) whole	12.2.1
2.9.11.2	Ginger (Sonth, Adrak) Powder	12.2.1
2.9.12	Mace (Jaipatri)	12.2.1
2.9.12.1	Mace (Jaipatri) whole	12.2.1
2.9.12.2	Mace (Jaipatri) powder	12.2.1
2.9.13	Mustard(Rai,Sarson)	12.2.1



2.9.13.1	Mustard(Rai,Sarson) whole	12.2.1
2.9.13.2	Mustard(Rai,Sarson)powder	12.2.1
2.9.14	Nutmeg(Jaiphal)	12.2.1
2.9.14.1	Nutmeg(Jaiphal) whole	12.2.1
2.9.14.2	Nutmeg(Jaiphal) powder	12.2.1
2.9.15	Pepper Black(Kalimirch)	12.2.1
2.9.15.1	Pepper Black(Kalimirch) whole	12.2.1
2.9.15.2	Pepper Black(Kalimirch) powder	12.2.1
2.9.15.3	Light Black Pepper	12.2.1
2.9.15.4	Pinheads	12.2.1
2.9.16	Poppy(KhasKhas)	12.2.1
2.9.16.1	Poppy(KhasKhas) whole	12.2.1
2.9.17	Saffron(Kesar)	12.2.1
2.9.17.1	Saffron(Kesar)	12.2.1
2.9.17.2	Saffron(Kesar) powder	12.2.1
2.9.18	Turmeric(Haldi)	12.2.1
2.9.18.1	Turmeric(Haldi) whole	12.2.1
2.9.18.2	Turmeric(Haldi) powder	12.2.1
2.9.19	Curry Powder	12.2.1
2.9.19.1	Curry Powder	12.2.1
2.9.20	Mixed Masala	12.2.1
2.9.20.1	Mixed Masala(whole)	12.2.1
2.9.21	Aniseed(Saunf)	12.2.1
2.9.21.1	Aniseed(Saunf) whole	12.2.1

2.9.22	Ajowan(Bishops seed)	12.2.1
2.9.22.1	Ajowan(Bishops seed)	12.2.1
2.9.23	Dried mango slices	12.2.1
2.9.24	Dried Mango Powder(Amchur)	12.2.1
2.9.24.1	Dried Mango Powder(Amchur)	12.2.1
2.9.25	Pepper White	12.2.1
2.9.25.1	Pepper White whole	12.2.1
2.9.25.2	Pepper White powder	12.2.1
2.9.26	Garlic(Lahsun)	12.2.1
2.9.26.1	Dried(Dehydrated)Garlic(Lahsun)	12.2.1
2.9.27	Celery	12.2.1
2.9.28	Dehydrated Onion(SukhaPyaz)	12.2.1
2.9.28.1	Dehydrated Onion(SukhaPyaz)	12.2.1
2.9.29	Asafoetida	12.2.1
2.9.29.1	Asafoetida(Hing or Hingra)	12.2.1
2.9.30	Edible Common Salt	12.1.1
2.9.30.1	Edible common salt	12.1.1
2.9.30.2	Iodized salt	12.1.1
2.9.30.3	Iron fortified common salt	12.1.1
2.9.30.4	Potassium Iodate	12.1.2
2.9.30.5	Iron fortified iodized salt	12.1.1
<b>2.10</b>	<b>BEVERAGES (OTHER THAN DAIRY AND FRUITS &amp; VEGETABLES BASED)</b>	
2.10.1	Tea	
2.10.1.1	Tea	14.1.5
2.10.1.2	Kangra tea	14.1.5
2.10.1.3	Green tea	14.1.5
2.10.2	Coffee	
2.10.2.1	Coffee(green, raw or unroasted)(includes Roasted and Ground coffee)	14.1.5
2.10.2.2	Soluble coffee powder	14.1.5
2.10.3	Chicory	14.1.5
2.10.4	Coffee chicory mixture	

2.10.4.1	Coffee chicory mixture	14.1.5
2.10.4.2	Instant coffee chicory mixture	14.1.5
2.10.5	Beverages-Alcoholic	
2.10.5.1	Toddy	14.2
2.10.6	Beverages Non-Alcoholic-Carbonated	
2.10.6.1	Carbonated water	14.1.4.1
2.10.7	Mineral Water	14.1.1.1
2.10.8	Packaged Drinking Water(other than mineral water)	14.1.1.1
<b>2.11</b>	<b>OTHER FOOD PRODUCTS AND INGREDIENTS</b>	
2.11.1	Baking Powder	
2.11.2	Catechu(Edible)	
2.11.3	Gelatin	
2.11.4	Silver Leaf (chandikawarq)	5.4
2.11.5	Pan Masala	
2.11.6	Low and High Fat Cocoa powder	05.1.1
2.11.7	Carob powder	05.1.5