

Category Code		Category Name	Category Description	FSSR Existing Standard	Non Standardised FSSR Category (Including Proprietary Foods)	Revision required in current categorisation
1.0			<b>Dairy products and analogues, excluding products of food category 02.0</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 other non-dairy ingredients, nor is mixed with other non-dairy ingredients, unless permitted by relevant standards. Analogues are products in which milk fat has been partially or wholly replaced by vegetable fats or oils.		
	1.1		<b>Milk and dairy-based drinks</b>			
		01.1.1	Milk and buttermilk (plain)	Includes plain fluid products only. Includes reconstituted plain milk that contains only dairy ingredients.		
		01.1.1.1	Milk (plain)	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, low-fat and whole milk.	2.1.1 - All types of milk (Mixed Milk, Standardised Milk, recombined Milk, Toned Milk, Double Toned Milk, Skimmed Milk, Full Cream Milk)	
		01.1.1.2	Buttermilk (plain)	Buttermilk is the nearly milk fat-free fluid remaining from the butter-making/cheese-making/ from curd (i.e., the churning 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, 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 also be available in powder/paste form to be reconstituted to yield buttermilk		
		01.1.2	Dairy-based drinks, flavoured and/or fermented (e.g., chocolate milk, cocoa, eggnog, drinking yoghurt, whey-based drinks)	Includes all ready-to-drink flavoured and aromatized dairy-based fluid beverages and their mixes, excluding mixes for cocoa (cocoa-sugar mixtures, category 05.1.1). Examples include: hot chocolate, chocolate/ non chocolate malt drinks, Dairy based cereal drinks like oat drinks, strawberry-flavoured yoghurt drink, lactic acid bacteria drinks, lassi (liquid obtained by whipping curd from the lactic acid fermentation of milk, and mixing with sugar or synthetic sweetener).	Appendix 2, Table -3 -Dairy Based Drinks flavoured and /or fermented and eggnog  1.2.5: Flavoured Milk  3.1.3.1 (IV): Sweetened Buttermilk  3.1.3.4 (2): Dairy Drinks (Chocolate and Flavoured Milk)  3.1.6.8: Mixes for Dairy Based Drinks  3.1.4.3 (44): Dairy Based Beverages  All Types of Lassi	

	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. Flavoured products are included in 01.1.2 (beverages) and 01.7 (desserts).			
		01.2.1		Fermented milks (plain)	Includes all plain products, including fluid fermented milk, acidified milk and cultured milk. Plain yoghurt, 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.			
			01.2.1.1	Fermented milks (plain), not heat-treated after fermentation	Includes fluid and non-fluid plain products, such as Dahi/Curd, yoghurt and their products. These may contain fruits, vegetables, herbs, nuts or other ingredients or may be spiced, flavoured, sweetened, salted etc. Eg. Raita	2.1.4- Dahi or Curd 2.1.11.1 - Chakka 2.1.12.1 - Yoghurt (yoghurt, partly skimmed, skimmed)	Raita	
			01.2.1.2	Fermented milks (plain), heat-treated after fermentation	Products similar to that in 01.2.1.1, except that they have been heat-treated (e.g., sterilized or pasteurized) after fermentation. These may contain fruits, vegetables, herbs, nuts or other ingredients or may be spiced, flavoured, sweetened, salted etc. Eg. Raita	2.1.4- Dahi or Curd 2.1.11.1 - Chakka 2.1.12.1 - Yoghurt (yoghurt, partly skimmed, skimmed)	Raita	
		01.2.2		Renneted milk (plain)	Plain, coagulated milk produced by the action of milk coagulating enzymes. Includes curdled milk. Flavoured renneted milk products are found in category 01.7. These may contain fruits, vegetables, herbs, nuts or other ingredients or may be spiced, flavoured, sweetened, salted etc. Eg. Raita		Raita	
	1.3			<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.			
		01.3.1		Condensed/Evaporated milk (plain)	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 khoa (cow or buffalo milk concentrated by boiling) .	2.1.7.5 - Khoya 2.1.8.1- Evaporated milk(s) 2.1.8.2 - Sweetened condensed milk(s)		

		01.3.2		Beverage whiteners	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.		Dairy Whitener Non dairy Creamer/Whitener Coffee/Tea Whitener	
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1.4			<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).			
	01.4.1		Pasteurized cream (plain)	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)."	2.1.2.1 Cream 2.1.3 Malai	3.1.3.5 : Whip Topping	
	01.4.2		Sterilized and UHT creams, whipping and whipped creams, and reduced fat creams (plain)	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 ultrapasteurized cream is subjected to the appropriate heat treatment (UHT or ultrapasteurization) in a continuous flow process and aseptically packaged. Cream may also be packaged under pressure (whipped cream). Includes whipping cream, heavy 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).	2.1.2.1 - Cream	3.1.3.5 : Whip Topping	
	01.4.3		Clotted cream (plain)	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)).	2.1.2.1 - Cream	3.1.3.5 : Whip Topping	
	01.4.4		Cream analogues	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.		3.1.3.4 (2): Non Dairy Topping 3.1.3.5 : Whip Topping 3.1.6.8: Non Dairy Whip Topping Biscuit cream	
1.5			<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.			
	01.5.1		Milk powder and cream powder (plain)	Milk products obtained by partial removal of water from milk or cream and produced in a powdered form. Includes casein and caseinates.	2.1.2.2 - Cream powder 2.1.8.3 - Milk powder (Whole, Partly skimmed and Skimmed) 2.1.14.2 - Edible acid Casein, 2.1.14.3 - Edible non - animal rennet casein, 2.1.14.4 - Edible caseinate		
	01.5.2		Milk and cream powder analogues	Products based on a fat-water emulsion and dried for use other than as a beverage whitener (01.3.2). Examples include imitation dry cream mix and blends of skimmed milk and vegetable fat in powdered form.			

	1.6			<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.			
		01.6.1		Unripened cheese	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). 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.	2.1.5.1- Channa and Paneer 2.1.6.1 - Cheese 2.1.6.10 - Cottage Cheese 2.1.6.11 - Cream Cheese (Rahmfrischkase)		
		01.6.2		Ripened cheese	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.	2.1.6.1 - Cheese		

			01.6.2.1	Ripened cheese, includes rind	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.	2.1.6.4 - Cheddar Cheese 2.1.6.5 - Danbo Cheese 2.1.6.6 - Edam Cheese 2.1.6.7 - Gouda Cheese 2.1.6.8 - Havarti Cheese 2.1.6.9 - Tilisiter Cheese 2.1.6.12 - Coulommiers Cheese 2.1.6.13 - Camembert Cheese 2.1.6.14 - Brie Cheese 2.1.6.15 - St Paulin Cheese 2.1.6.16 - Samsøe Cheese 2.1.6.17 - Emmentaler Cheese 2.1.6.18 - Provolone Cheese 2.1.6.19 - Extra hard gratin Cheese		
			01.6.2.2	Rind of ripened cheese	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.			
			01.6.2.3	Cheese powder (for reconstitution; e.g., for cheese sauces)	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.			
			01.6.3	Whey cheese	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).			
			01.6.4	Processed cheese	Product with a very long shelf life obtained by melting and emulsifying cheese. Includes products manufactured by heating and emulsifying mixtures of cheese, milkfat, 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. Cheese treated by these mechanical processes are included under food category 01.6.2 (Ripened cheese).	2.1.6.2- Processed Cheese 2.1.6.3 - Processed Cheese Spread		
			01.6.4.1	Plain processed cheese	Processed cheese product that does not contain added flavours, seasonings, fruit, vegetables and/or meat. Examples include: American cheese, requeson.			

		01.6.4.2	Flavoured processed cheese, including containing fruit, vegetables, meat, etc.	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).			
		01.6.5	Cheese analogues	Products that look like cheese, but in which milkfat has been partly or completely replaced by other fats. Includes imitation cheese, imitation cheese mixes, and imitation cheese powders.			
		01.6.6	Whey protein cheese	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).			
	1.7		Dairy Based Desserts	Includes ready-to-eat dairy dessert products and dessert mixes. Includes frozen dairy products/confections and novelties, and dairy-based fillings. Includes flavoured yoghurt (a milk product obtained by fermentation of milk and milk products to which flavours and ingredients (e.g., fruit, cocoa, coffee, sugar etc have been added) that may or may not be heat-treated after fermentation. Other examples include: ice cream /frozen dessert , milk ice , jellied milk, frozen flavoured yoghurt, 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), <i>mishti dohi</i> , 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 chhena (cow or buffalo milk, heat coagulated aided by acids like citric acid, lactic acid, malic acid, etc), sugar or synthetic sweetener, and other ingredients (e.g., maida (refined wheat flour), flavours and colours (e.g., peda, burfee, milk cake, gulab jamun, rasgulla, rasmalai, basundi). These products are different from those in food category 03.0 (edible ices, including sherbet and sorbet) in that the foods in	2.1.7 -Dairy Based deserts/Confections 2.1.7.1 - Ice Cream,Kulfi,Chocolate Icecream or Softy Ice cream 2.1.7.2 - Dried Ice Cream mix , dried frozen desert/confection 2.1.7.3- Frozen dessert /frozen confection 2.1.7.4- Milk ice/ Milk lollies 2.1.11.2 - Shrikhand 2.1.12.1 - Yoghurt (sweetned flavoured yoghurt, fruit yoghurt)	Appendix A- Table -2 Column 4 and 3.1.3.1 (I, II, III, IV) and 3.1.3.4 (1) and 3.1.4.3 (14)- Sweets (Milk product based):- Halwa, Khoya Burfi, Peda, Gulab Jamun, Rasogolla and Similar milk, product based sweets sold by any name  Appendix A- Table -2 Column 5- Instant mixes gulab jamun mix and other milk product based sweets Appendix 2, Table -3 -canned rasogulla  3.1.3.1 (II) and 3.1.3.4 (2) and 3.1.6.3: Milk product based pudding /Dessert, Kheer	
	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	Liquid whey and whey products, excluding whey cheeses	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.			
		01.8.2	Dried whey and whey products, excluding whey cheeses	Whey powders are prepared by spray- or roller-drying whey or acid whey from which the major portion of the milkfat has been removed.	2.1.13.1- Whey powder (Includes Sweet Whey and Acid Whey)	Whey Protein Concentrates/Isolates, Demineralise whey protein concentrates/ isolates	

2.0			<b>Fats and oils, and fat emulsions</b>	<b>Includes all fat-based products that are derived from vegetable, animal or marine sources, or their mixtures.</b>		
	2.1		Fats and oils essentially free from water	Edible fats and oils are foods composed mainly of triglycerides of fatty acids from vegetable, animal or marine sources.		
		02.1.1	Butter oil, anhydrous milk fat, ghee	The milkfat products anhydrous milkfat, anhydrous butter oil and butter oil are products derived exclusively from milk and/or products obtained from milk by a process that almost completely removes water and nonfat solids. Ghee is a product obtained exclusively from milk, cream or butter by a process that almost completely removes water and nonfat solids; it has a specially developed flavour and physical structure.	2.1.10.2- Ghee 2.1.10.3 - Milk fat/ Butter oil and anhydrous milk fat/ anhydrous butter oil	while the category for license will be 2.1.1, the prelicensing conditions of dairy would follow
		02.1.2	Vegetable oils and fats	Edible fats and oils obtained from edible plant sources. 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 include: virgin olive oil, cottonseed oil, peanut oil, and vanaspati, interesterified oil, algal oils, fungal oils.	2.2.1.1 Coconut oil 2.2.1.2 Cotton seed oil 2.2.1.3 Groundnut oil 2.2.1.4 Linseed oil 2.2.1.5 Mahua oil 2.2.1.6 Rape-seed oil 2.2.1.7 Rapeseed or mustard oil 2.2.1.8 Olive oil (Virgin olive oil, Refined olive oil, Refined olive-pomace oil) 2.2.1.9 Poppy seed oil 2.2.1.10 Safflower seed oil 2.2.1.11 TARAMIRA OIL 2.2.1.12 TIL OIL 2.2.1.13 NIGER SEED OIL 2.2.1.14 Soyabean oil 2.2.1.15 Maize (corn) oil 2.2.1.16 Refined vegetable oil 2.2.1.17 Almond oil 2.2.1.18 Water-melon seed oil 2.2.1.19 Palm oil 2.2.1.20 Palmolein 2.2.1.21 Palm kernel oil 2.2.1.22 Sun flower seed oil 2.2.1.23 Rice bran oil 2.2.1.24 Blended edible vegetable oil 2.2.2 - Interesterified vegetable fat 2.2.3.1 Partially hydrogenated and winterized	

		02.1.3	Lard, tallow, fish oil, and other animal fats	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. Other examples include: tallow and partially defatted beef or pork fatty tissue.	2.2.4.1 Beef Fat or suet 2.2.4.2- Mutton Fat 2.2.4.3 - Goat Fat 2.2.4.4 - Lard		
	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	Butter	Butter is a fatty product consisting of a primarily water-in-oil emulsion derived exclusively from milk and/or products obtained from milk.	2.1.10.1 - Butter		while the category for license will be 2.1.1, the prelicensing conditions of dairy would follow
		02.2.2	Fat spreads, dairy fat spreads and blended spreads	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).	2.2.5.1- Table Margarine 2.2.5.2 - Bakery and Industrial Margarine 2.2.5.3 - Fat Spread (Milk fat, Mixed fat ,Vegetable Fat)		

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 portion of these products are derived from sources other than milkfat (e.g., vegetable fats and oils). Examples include: imitation milk (a fat-substituted milk produced from non-fat milk solids by addition of vegetable fats (coconut, safflower or corn oil); non-dairy whipped cream; non-dairy toppings; and vegetable cream. Mayonnaise is included in food category 12.6.1.		3.1.3.4 (2): Non Dairy Topping 3.1.3.5 : Whip Topping 3.1.6.8: Non Dairy Whip Topping	
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.	2.1.7.3 (Frozen dessert without milk)		

3.0			<b>Edible ices, including sorbet</b>	This category includes water-based frozen desserts, confections and novelties, such as fruit sorbet, Ice golas, <i>Chuski</i> , and flavoured ice. Frozen desserts containing primarily dairy ingredients are included in food category 01.7.	2.7.5.1 Ice Lollies or Edible Ices (Ice Candy)		
4.0			<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>	<b>Includes all fresh (04.1.1) and processed (04.1.2) products.</b>			
		04.1.1	Fresh fruit	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.			3.1.4.2: Fruit Fresh Dates
		04.1.1.1	Untreated fresh fruit	Raw fruit presented fresh from harvest.			3.1.4.2: Fruit
		04.1.1.2	Surface-treated fresh fruit	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, longans/litchi.			3.1.4.2: Fruit
		04.1.1.3	Peeled or cut fresh fruit	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	Processed fruit	Includes all forms of processing other than peeling, cutting and surface treating fresh fruit.			
		04.1.2.1	Frozen fruit	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.	2.3.37- Frozen fruit/Fruit products		
		04.1.2.2	Dried fruit	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, and prunes.	2.3.19- Fruit Bar/Toffee 2.3.20- Fruit/vegetable cereal flakes 2.3.35- Dehydrated fruit 2.3.45 - Grated desiccated coconut 2.3.47.1- Groundnut Kernels 2.3.47.2- Raisins 2.3.47.3- Pistachio Nuts 2.3.47.4- Dates 2.3.47.5- Dry Fruits and Nuts	Appendix 2, Table -3 - Prunes Chuhara, Sultanas	
		04.1.2.3	Fruit in vinegar, oil, or brine	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).	2.3.43 - Pickles		3.1.4.3 (7)- Cured Fruit

			04.1.2.4	Canned or bottled (pasteurized) fruit	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, and applesauce in jars.	2.3.1- Thermally processed fruits (all including those in Appendix) 2.3.2- Thermally processed fruit cocktail		
			04.1.2.5	Jams, jellies, marmalades	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, and strawberry jam.	2.3.31-Jam 2.3.32 - Fruit Jelly 2.3.34- Marmalade		
			04.1.2.6	Fruit-based spreads (e.g., chutney) excluding products of food category 04.1.2.5	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.	2.3.41- Fruit and vegetable Chutney 2.3.42 - Mango Chutney	Appendix 2, Table -10 - Instant fruit/vegetable chutney mixed (dry)	
			04.1.2.7	Candied fruit	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.	2.3.25 - Murabba 2.3.26- Candied, Crystallised and Glazed Fruits/Vegetable/Rhizome/Fruit Peel	Appendix 2, Table -9 -Preserve 3.1.4.3 (7)- Cured Fruit	

			04.1.2.8	Fruit preparations, including pulp, purees, fruit toppings and coconut milk	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 chocolatebased toppings) and sugar syrups (e.g., maple 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 and coconut cream are treated by heat pasteurization, sterilization or ultrahigh temperature (UHT) processes. Coconut milk and coconut cream may also be produced in concentrated or skim (or "light") forms. Examples of	2.3.11- Thermally processed Mango pulp/puree and Sweetened Mango Pulp/Puree 2.3.12- Thermally processed fruit pulp/puree and Sweetened fruit Pulp/Puree 2.3.16- Fruit/Vegetable Juice /Pulp/Puree with preservatives for industrial use only 2.3.18- Tamarind Pulp/Puree and Concentrate 2.3.19- Fruit Bar/Toffee 2.3.33- Fruit Cheese	3.1.3.4 (2): Fruit Topping	
			04.1.2.9	Fruit-based desserts, incl. fruit-flavoured water-based desserts	Includes the ready-to-eat products and mixes. Includes fruit-flavoured gelatine, rote gruze, frutgrod, fruit compote, nata de coco, and mitsumame (gelatine-like dessert of agar jelly, fruit pieces and syrup). 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).		Appendix 2, Table -3 -Fruit Based Dessert Jelly	
			04.1.2.10	Fermented fruit products	Type of pickled product produced by preservation in salt by lactic acid fermentation. Examples include: fermented plums, Amla/Mango Pickles etc.	2.3.43 - Pickles		
			04.1.2.11	Fruit fillings for pastries	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.			
			04.1.2.12	Cooked fruit	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, 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.			
		04.2.1		Fresh vegetables, (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), seaweeds and nuts and seeds	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		3.1.4.2: Vegetable	
			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	Raw vegetables presented fresh from harvest.		3.1.4.2: Vegetable	
			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	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.		3.1.4.2: Vegetable	
			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	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		Processed vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	Includes all forms of processing other than peeling, cutting and surface treating fresh vegetables.			

			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	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.	2.3.38- Frozen vegetables		
			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	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, dehydrated carrots/peas etc.	2.3.20- Fruit/vegetable cereal flakes 2.3.36- Dehydrated vegetable		
			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	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. eg include, Pickled cabbage, pickled cucumber, olives, pickled onions, mushrooms in oil.	2.3.43 - Pickles 2.3.44 - Table Olives		
			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	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 cooked pink beans, canned tomato paste/puree (low acid), and canned tomatoes (pieces, wedges or whole), canned beans, canned mushrooms etc.	2.3.3- Thermally processed vegetables including Appendices Table 7		
			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)	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.	2.3.14- Thermally processed Tomato Puree/Paste 2.3.16- Fruit/Vegetable Juice /Pulp/Puree with preservatives for industrial use only 2.3.18- Tamarind Pulp/Puree and Concentrate 2.3.41- Fruit and vegetable Chutney	Appendix 2, Table -10 - Instant Fruit/vegetable chutney mixed (dry)  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	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 (namagashi).	2.3.26- Candied, Crystallised and Glazed Fruits/Vegetable/Rhizome/Fruit Peel	Appendix A- Table -2 Column 4 and 3.1.3 (I, II, III, IV) and 3.1.3.4 (1) and 3.1.3.5: Sweets (Vegetable based):- Carrot/ Lauki Halwa,	
			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	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, soybeansauce-pickled vegetables , vinegar-pickled vegetables, brine-pickled vegetables, pickled ginger, pickled garlic, and chilli pickles.  Examples include: red pepper paste, fermented vegetable products (some tsukemono other than category 04.2.2.3), 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).	2.3.43 - Pickles		
			04.2.2.8	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, fresh pulses and legumes, and aloe vera), and seaweeds	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 paneer makhani, kadhai paneer, palak paneer, baigan ka bharta, aloo tamatar, mixed vegetable etc..	2.3.4 - Thermally processed curried vegetables 2.3.39- Frozen Curried vegetables /Ready to eat vegetables	3.1.6.4: Gravies, frozen potato products 3.1.6.8: Gravies	

5.0			<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.			
	5.1		Cocoa products and chocolate products including imitations and chocolate substitutes	This category is divided to reflect the variety of standardized and non-standardized cocoa- and chocolate based products.			
		05.1.1	Cocoa mixes (powders) and cocoa mass/cake	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	2.11.6- Low and High Fat Cocoa powder		
		05.1.2	Cocoa mixes (syrups)	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.		Chocolate Syrup	
		05.1.3	Cocoa-based spreads, incl. fillings	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).	2.2.4.5 - Cocoa Butter		

	05.1.4		Cocoa and chocolate products	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).	2.7.4 - Chocolates (milk chocolates, milk covering chocolate, plain chocolate, plain covering chocolate, blending chocolate, white chocolate, filled chocolate, composite chocolate)		
	05.1.5		Chocolate substitute and their products	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).			
	05.2.1		Hard candy	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.	2.7.1- Sugar boiled confectionery/Sugar based/Sugar free confectionary 2.7.2 - Lozenges		

		05.2.2		Soft candy	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); and licorice. 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.	2.7.1- Sugar boiled confectionary (milk toffee and butter toffee)/Sugar based/Sugar free confectionary	Appendix 2, Table -3 -Dessert Jelly Appendix 2, Table -3 - Custard Powder, <b>Jelly crystal</b> , ice candy, <b>thread candy</b> , Wafers Regulation 3.1.2 (6(ii)): Thread Candy, Regulation 3.1.3 (1(ii)): Jelly Crystal  Cereal bars, puffed rice chikki, cereal nut bars	
		05.2.3		Nougats and marzipans	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.		Nougat: Groundnut Chikki, Gajak, Cereal bars, puffed rice chikki, cereal nut bars	
	5.3			Chewing gum	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.	2.7.3- Chewing gum and Bubble Gum		
	5.4			Toppings (e.g., decoration for fine bakery wares), toppings (non-fruit), and sweet sauces	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.		3.1.3.4 (2): Non Dairy Topping Regulation 3.1.6.4: Icing	
6.0				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	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 whole, husked, split, unprocessed cereals, pulses, legumes and grains. Examples include: barley, corn (maize), hops (for beer manufacture), oats, rice (including enriched, instant and parboiled), sorghum, soybeans, and wheat.	2.4.5.1 - Pearl Barley 2.4.6.1 - Food Grains 2.4.6.2- Wheat 2.4.6.3- Maize 2.4.6.4- Jowar and Bajra 2.4.6.5- Rice 2.4.6.6 - Masur Whole 2.4.6.7- Urd Whole 2.4.6.8 - Moong Whole 2.4.6.9- Chana Dal 2.4.6.10- Split Pulse (Dal) Arhar 2.4.6.11- Split Pulse (dal ) Moong 2.4.6.12 - Split Pulse (Dal) Urad 2.4.6.13 - Dal Chana 2.4.6.14 - Split Pulse Masur 2.3.48- Bean		
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		Flours	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, instantized flour, corn flour, corn meal, bran, farina, konjac flour and maida (refined wheat flour) and sago flour.	2.4.1.1 - Atta 2.4.1.2- Fortified Atta 2.4.1.3- Protein Rich(Paushtik) Atta 2.4.2.1- Maida Plain 2.4.2.2- Fortified Maida 2.4.2.3- Protein rich (Paushtik ) Maida 2.4.3- Semolina (Suji Or rawa) 2.4.4- Besan 2.4.5.1 - Pearl Barley (barley powder) 2.4.5.2- Whole Meal Barley powder or Barley Flour or Choker yukt jau ka churan 2.4.7 - Cornflour 2.4.13.1- Solvent extracted soya flour 2.4.13.2 - Solvent extracted groundnut flour 2.4.13.3 -Solvent extracted sesame flour 2.4.13.4 - Solvent extracted coconut flour 2.4.13.5 - Solvent extracted cotton seed flour 2.11.7 -Carob powder	All flours/meals and/or their mixes of cereals, Legumes, pulses except the standardised products like Atta, Maida, Besan etc.	
	06.2.2		Starches	Starch is a glucose polymer occurring in granular form in certain plant species, notably seeds (e.g., cereals, pulses, corn, wheat, rice, beans, 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.	2.4.7 - Maize Starch 2.4.14.1- Arrowroot 2.4.14.2- Sago	3.1.4.3 (12): Starches	

6.3			<b>Breakfast cereals, including rolled oats</b>	Includes all ready-to-eat, instant, and regular hot breakfast cereal products. Examples include: granola-type breakfast cereals, instant oatmeal, farina, corn flakes, puffed wheat or rice, 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.	2.4.8 - Corn Flakes 2.4.12- Rolled Oats	3.1.3.4 (2) and 6th Proviso under 3.1.5.2; : Ready to eat Breakfast Cereal  Regulation 3.1.3.1 (II) :Ready to Eat Cereal	
6.4			<b>Pastas and noodles and like products (e.g. rice paper, rice vermicelli, soybean pastas and noodles)</b>	<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.</b>			
		06.4.1	Fresh pastas and noodles and like products	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 shuo mai.	2.4.10.1 - Pasta Products (macaroni, Spaghetti and vermicelli)	Noodles	
		06.4.2	Dried pastas and noodles and like products	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.	2.4.10.1 - Pasta Products (macaroni, Spaghetti and vermicelli)	Noodles	
		06.4.3	Pre-cooked pastas and noodles and like products	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 (sokuseki-men; e.g., pre-cooked ramen, udon, rice noodles), that are pre-gelatinized , heated and dried prior to sale to the consumer.	2.4.10.1 - Pasta Products (macaroni, Spaghetti and vermicelli)	Instant Noodles	

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. Examples include: rice pudding, semolina pudding, tapioca pudding, rice flour dumplings (dango), a steamed yeast-fermented wheat flour dough dessert (musipan), and a starchy pudding based dessert (namagashi), cereal based desserts, suji/moong ki dal halwa, jalebi, boondi laddoo, mysore pak etc.	2.4.9.1- Custard Powder	Appendix A- Table -2 Column 4 and 3.1.3 (I, II, III, IV) and 3.1.3.4 (1) and 3.1.3.5: Sweets (Carbohydrates based and Milk product based):- Boondi Ladoo, Jalebi  Appendix A- Table -2 Column 5 and 3.1.3.4 (34)- Instant mixes such as-jalebi mix, etc  Appendix 2, Table -3 and regulation 3.1.3.4 (32) - Flour confectionary  Appendix 2, Table -3 - Baked food Confections and baked foods  3.1.3.1 (II) and 3.1.3.4 (2) and 3.1.6.3: Cereal Based Pudding  3.1.3.1 (IV): Custard Powder and Ready-to-eat Custard Dessert	
6.6			<b>Cereals, Pulses Batters/ Mixes</b>	Products containing 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, idli or vada or dosa mixes, pongal mix, puliyogare mix, etc		Appendix A- Table -2 Column 5- Instant mixes such as idli mix, dosa mix, upma mix, pongal mix, puliyogare mix, vada mix, etc	
6.7			<b>Pre-cooked or processed rice products, including rice cakes (Oriental type only)</b>	Products prepared from rice that is soaked, drained, steamed, kneaded and shaped into cake forms. Crisp snacks made from rice grains, also called "rice cakes" are categorized in 15.1, and dessert-type rice cakes are in 06.5. Category 06.7 would also include processed rice and enriched rice products, such as pre-cooked products that are sold canned, chilled or frozen; and processed rice products sold in retort pouches. This is to distinguish from category 06.1 (Whole, broken, or flaked grain, including rice) that is intended to include only whole, husked, unprocessed cereals and grains.			
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		Soybean-based beverages	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. 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		Soybean-based beverage film	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		Soybean curd (tofu)	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).		Tofu	
		06.8.4		Semi-dehydrated soybean curd	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	Thick gravy-stewed semi-dehydrated soybean curd	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.			
			06.8.4.2	Deep fried semi-dehydrated soybean curd	Partially dehydrated soybean curd that is deep-fried. It may be consumed as such, or cooked (e.g., stewed in sauce) after frying			
			06.8.4.3	Semi-dehydrated soybean curd, other than food categories 06.8.4.1 and 06.8.4.2	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).			
		06.8.5		Dehydrated soybean curd (kori tofu)	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.			

		06.8.6		Fermented soybeans (e.g., natto, tempe)	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 dou chi (China), natto (Japan), and tempe (Indonesia).			
		06.8.7		Fermented soybean curd	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.			
		06.8.8		Other soybean protein products	Other products from soybeans composed mainly of soybean protein such as extruded, textured, concentrated, and isolated soybean protein.		Soya protein concentrates/ isolates/ hydrolysates; concentrated soya flour, defatted soya flour concentrate; Soya Nuggets, Soya keema	

<b>7.0</b>				<b>Bakery products</b>	Includes categories for bread and ordinary bakery products (07.1) and for sweet, salty and savoury fine bakery products(07.2).		Appendix 2, Table -3 - Baked food Confections and baked foods 3.1.3.4 (1): Bakery Products
	<b>7.1</b>			<b>Bread and ordinary bakery products and mixes</b>	Includes all types of non-sweet bakery products and bread-derived products.		Appendix 2, Table -3 and 3.1.4.3 (38) - Preserved Chapati  Appendix 2, Table -3 - Baked food Confections and baked foods 3.1.3.4 (1): Bakery Products
		07.1.1		Breads and rolls	Includes yeast-leavened and specialty breads and soda bread.	2.4.15.2- Bread	Appendix 2, Table -3 - Baked food Confections and baked foods 3.1.3.4 (1): Bakery Products
			07.1.1.1	Yeast-leavened breads and specialty breads	Includes all types of non-sweet bakery products and bread-derived products. Examples include: white bread, rye bread, pumpernickel bread, raisin bread, whole wheat bread, pain courant francais, malt bread, hamburger rolls, whole wheat rolls, and milk rolls.	2.4.15.2- Bread	Appendix 2, Table -3 - Baked food Confections and baked foods 3.1.3.4 (1): Bakery Products
			07.1.1.2	Soda breads	Includes soda breads.	2.4.15.2- Bread	Appendix 2, Table -3 - Baked food Confections and baked foods 3.1.3.4 (1): Bakery Products
		07.1.2		Crackers, excluding sweet crackers	The term "cracker" refers to a thin, crisp wafer, usually of unsweetened dough. Flavoured crackers (e.g., cheese flavoured) that are consumed as snacks are in 15.1. Examples include: soda crackers, rye crisps, and matzohs.	2.4.15.1 - Biscuit including Wafer biscuits	Appendix 2, Table -3 - Baked food Confections and baked foods 3.1.3.4 (1): Bakery Products
		07.1.3		Other ordinary bakery products (e.g., bagels, pita, English muffins)	Includes all other ordinary bakery wares, such as cornbread 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 a "cookie" or "sweet cracker" included in category 07.2.1.	2.4.15.1 - Biscuit including Wafer biscuits 2.4.15.2- Bread	Appendix 2, Table -3; 3.1.2 (6 (ii)) and 3.1.3 (1 (ii, iii and iv)) and 3.1.3 (1)(4). - Cakes and Pastries  Appendix 2, Table -3 - Baked food Confections and baked foods 3.1.3.4 (1): Bakery Products
		07.1.4		Bread-type products, including bread stuffing and bread crumbs	Includes bread-based products such as croutons, bread stuffing and stuffing mixes, and prepared doughs (e.g., for biscuits). Bread mixes are included in category 07.1.6.	2.4.15.2- Bread	Appendix 2, Table -3 - Baked food Confections and baked foods 3.1.3.4 (1): Bakery Products
		07.1.5		Steamed breads and buns	Oriental-style leavened wheat or rice products that are cooked in a steamer. Products may be made with or without filling. In China, products without filling are called steamed bread (mantou), and those with filling are called steamed buns (baozi or bao). Twisted rolls of various shapes (huajuan) may also be prepared. Examples include: filled dumplings and steamed bun with meat, jam or other filling (manjyu).	2.4.15.2- Bread	Appendix 2, Table -3 - Baked food Confections and baked foods 3.1.3.4 (1): Bakery Products
		07.1.6		Mixes for bread and ordinary bakery wares	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 07.1.1 to 07.1.5. Examples include: French bread mix, tin bread mix, panettone mix, ciabatta mix, among others. Mixes for fine bakery wares (e.g., cakes, cookies, pancakes) are found in category 07.2.3.		Appendix 2, Table -3 and 3.1.4.3 (37) - Flour for baked foods 3.1.3.4 (2)- Bakery Mixes

	7.2			<b>Fine bakery wares (sweet, salty, savoury) and mixes</b>	Includes sub-categories for ready-to-eat products (07.2.1 and 07.2.2) as well as mixes (07.2.3) for preparing fine baked goods.		Appendix 2, Table -3 -flour confectionary Appendix 2, Table -3 - Baked food Confections and baked foods 3.1.3.4 (1): Bakey Products	
		07.2.1		Cakes, cookies and pies (e.g., fruit-filled or custard types)	The term "sweet cracker" or "sweet biscuit" used in this category refers to a cookie-like product that may be eaten as a dessert. Examples include: butter cake, cheesecake, fruit-filled cereal bars, pound cake (including kasutera), moist cake (type of starchy dessert (namagashi)), western cakes, moon cakes, sponge cake, fruitfilled pies (e.g., apple pie), oatmeal cookies, sugar cookies and British "biscuits" (cookies or sweet crackers).	2.4.15.1 - Biscuit including Wafer biscuits	Appendix 2, Table -3 - Cakes and Pastries Appendix 2, Table -3 - Baked food Confections and baked foods 3.1.3.4 (1): Bakey Products	
		07.2.2		Other fine bakery products (e.g., doughnuts, sweet rolls, scones, and muffins)	Includes products that may be eaten as a dessert or as breakfast. Examples include: pancakes, waffles, filled sweet buns (anpan), Danish pastry, wafers or cones for ice cream, flour confectionery, and trifles.	2.4.15.1 - Biscuit including Wafer biscuits 2.4.15.2- Bread	Appendix 2, Table -3 - Cakes and Pastries  3.1.3.1 (IV): Doughnuts /scones /muffins  Appendix 2, Table -3 - Baked food Confections and baked foods 3.1.3.4 (1): Bakey Products	
		07.2.3		Mixes for fine bakery wares (e.g., cakes, pancakes)	Mixes containing the dry ingredients to which wet ingredients (e.g., water, milk, oil, butter, eggs) are added to prepare a dough for fine baked goods. Examples include: cake mix, flour confectionery mix, pancake mix, pie mix, and waffle mix. Prepared dough is found in category 07.1.4. Mixes for ordinary bakery wares (e.g., bread) is found in category 07.1.6.		Appendix 2, Table -3 and 3.1.4.3 (37) - Flour for baked foods  3.1.3.1 (IV): Cake Mix  3.1.3.4 (2)- Bakery Mixes  Appendix 2, Table -3 - Baked food Confections and baked foods 3.1.3.4 (1): Bakey Products	

<b>8.0</b>			<b>Meat and meat products, including poultry and game</b>	<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>			
	<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).			
		08.1.1	Fresh meat, poultry and game, whole pieces or cuts	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.			
		08.1.2	Fresh meat, poultry and game, comminuted	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).		3.1.4.3 (1): Sausages and sausage meat containing raw meat , Cereal and Condiment	
	<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).			
		08.2.1	Non-heat treated processed meat, poultry, and game products in whole pieces or cuts	This category describes several treatment methods (e.g., curing, salting, drying, pickling) that preserve and extend the shelf life of meats.			

			08.2.1.1	Cured (including salted) non-heat treated processed meat, poultry, and game products in whole pieces or cuts	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).		3.1.4.3 (23 and 25): Pickled meat and bacon and Meat Food Products	
			08.2.1.2	Cured (including salted) and dried non-heat treated processed meat, poultry, and game products in whole pieces or cuts	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.			
			08.2.1.3	Fermented non-heat treated processed meat, poultry, and game products in whole pieces or cuts	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.			
		08.2.2		Heat-treated processed meat, poultry, and game products in whole pieces or cuts	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).			
		08.2.3		Frozen processed meat, poultry and game products in whole pieces or cuts	Includes raw and cooked meat cuts that have been frozen. Examples include: frozen whole chickens, frozen chicken parts, and frozen beef steaks.	2.5.2.7- Frozen Mutton, Chicken , Goat and Buffalo Meat		
	8.3			<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).			
		08.3.1		Non-heat treated processed comminuted meat, poultry, and game products	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.			

			08.3.1.1	Cured (including salted) non-heat treated processed comminuted meat, poultry, and game products	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.		3.1.4.3 (1): Sausages and sausage meat containing raw meat , Cereal and Condiment	
			08.3.1.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry, and game products	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.		3.1.4.3 (1): Sausages and sausage meat containing raw meat , Cereal and Condiment	
			08.3.1.3	Fermented non-heat treated processed comminuted meat, poultry, and game products	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.			
		08.3.2		Heat-treated processed comminuted meat, poultry, and game products	Includes cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned comminuted products. Examples include: pre-grilled beef patties; foie gras and pates; brawn and head cheese; cooked, cured chopped meat; chopped meat boiled in soy sauce (tsukudani); canned corned beef; luncheon meats; meat pastes; cooked meat patties; cooked salami-type products; cooked meatballs; saucis de strasbourg; breakfast sausages; brown-and-serve sausages; and terrines (a cooked chopped meat mixture).	2.5.2.1- Canned Corned beef 2.5.2.2- Canned Luncheon Meat 2.5.2.3- Canned Cooked Ham 2.5.2.4 - Canned Chopped Meat 2.5.2.5- Canned Chicken 2.5.2.6 - Canned Mutton and goat meat		
		08.3.3		Frozen processed comminuted meat, poultry, and game products	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.			
	8.4			<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.			

9.0			<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).”			
	9.1		<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.			
		09.1.1	Fresh fish	Includes fresh whale meat, cod, salmon, trout, etc.; and fresh fish roe.			
		09.1.2	Fresh molluscs, crustaceans, and echinoderms	Includes fresh shrimp, clams, crabs, lobster, snails, etc.			
	9.2		<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.			
		09.2.1	Frozen fish, fish fillets, and fish products, including molluscs, crustaceans, and echinoderms	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.	2.6.1.1 - Frozen Shrimps or Prawns 2.6.1.2- Frozen Lobsters 2.6.1.3- Frozen Squid 2.6.1.4- Frozen Fin fish 2.6.1.5 - Frozen Fish fillets		
		09.2.2	Frozen battered fish, fish fillets and fish products, including molluscs, crustaceans, and echinoderms	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).			
		09.2.3	Frozen minced and creamed fish products, including molluscs, crustaceans, and echinoderms	Uncooked product prepared from minced fish pieces in cream-type sauce.			
		09.2.4	Cooked and/or fried fish and fish products, including molluscs, crustaceans, and echinoderms	Includes all ready-to-eat cooked products as described in the sub-categories.			

			09.2.4.1	Cooked fish and fish products	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; 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.			
			09.2.4.2	Cooked molluscs, crustaceans, and echinoderms	Cooked products include steamed, boiled or any other cooking method except frying (see 09.2.4.3). Examples include: cooked crangon crangon and crangon vulgaris (brown shrimp; cooked shrimp, clams and crabs.			
			09.2.4.3	Fried fish and fish products, including molluscs, crustaceans, and echinoderms	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.			
		09.2.5		Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans, and echinoderms	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; dried and salted species of the Gadidae species; smoked or salted fish paste and fish roe; cured and smoked sablefish, shad, and salmon; dried shellfish, dried bonito (katsuobushi), and boiled, dried fish (niboshi).	2.6.1.6 - Dried shark fins 2.6.1.7 - Salted fish/ dried salted fish		
	9.3			Semi-preserved fish and fish products, including molluscs, crustaceans, and echinoderms	Includes products treated by methods such as marinating, pickling and partial cooking that have a limited shelf life.			

		09.3.1	Fish and fish products, including molluscs, crustaceans, and echinoderms, marinated and/or in jelly	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.		
		09.3.2	Fish and fish products, including molluscs, crustaceans and echinoderms, pickled and/or in brine	Pickled products are sometimes considered a type of marinated product. Pickling results from the treatment of the fish with a salt and vinegar or alcohol (e.g., wine) solution. Examples include: different types of Oriental pickled products: koji-pickled fish (koji-zuke), lees-pickled fish (kasu-zuke), miso-pickled fish (miso-zuke), soy sauce-pickled fish (shoyu-zuke), and vinegar-pickled fish (su-zuke); pickled whale meat; and pickled herring and sprat.		
		09.3.3	Salmon substitutes, caviar and other fish roe products	Roe is usually produced by washing, salting and allowing to ripen until transparent. The roe is then packaged in glass or other suitable containers. The term "caviar" refers only to the roe of the sturgeon species (e.g., beluga). Caviar substitutes are made of roe of various sea and freshwater fish (e.g., cod and herring) that are salted, spiced, dyed and may be treated with a preservative. Examples include: salted salmon roe (sujiko), processed, salted salmon roe (ikura), cod roe, salted cod roe (tarako) and lumpfish caviar. Occasionally, roe may be pasteurized. In this case, it 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.	2.6.1.11: Canned Salmon	3.1.4.3 (26 and 33): Danish Tinned Caviar and Smoked Fish
		09.3.4	Semi-preserved fish and fish products, including molluscs, crustaceans and echinoderms (e.g., fish paste), excluding products of food categories 09.3.1 - 09.3.3	Examples include fish or crustacean pates and traditional Oriental fish paste. The latter is produced from fresh fish or the residue from fish sauce production, which is combined with other ingredients such as wheat flour, bran, rice or soybeans. The product may be further fermented. Cooked fish or crustacean pastes (surimi-like products) are found in 09.2.4.1 and 09.2.4.2, respectively.		

	9.4			<p>Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans, and echinoderms</p>	<p>Products with extended shelf life, manufactured by pasteurizing or steam retorting and packaging in vacuumsealed 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).</p>	<p>2.1.6.8- canned fin fish  2.1.6.9- Canned Shrimp  2.1.6.10- Canned Sardines  2.1.6.11- canned salmon  2.1.6.12- canned crab meat  2.1.6.13- Canned tuna and bonito</p>		
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<b>10.0</b>			<b>Eggs and egg products</b>	<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).</b>		
	10.1		Fresh eggs	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.		
	10.2		Egg products	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.		
		10.2.1	Liquid egg products	The purified whole egg, egg yolk or egg white is pasteurized and chemically preserved (e.g., by addition of salt).		whole egg, egg yolk, Egg white - pasteurised
		10.2.2	Frozen egg products	The purified whole egg, egg yolk or egg white is pasteurized and frozen.		
		10.2.3	Dried and/or heat coagulated egg products	Sugars are removed from the purified whole egg, egg yolk or egg white, which is then pasteurized and dried.		Egg powder, dried egg white, dried egg yolk powder
	10.3		<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).		
	10.4		<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).		3.1.3.1 (IV): Custard Powder and Ready-to-eat Custard Dessert

<b>11.0</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).			
	<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.			
		11.1.1	White sugar, dextrose anhydrous, dextrose monohydrate, fructose	White sugar is purified and crystallized sucrose with a polarisation of not less than 99.7%Z. 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.	2.8.1.2-Refined Sugar 2.8.1.5- Cube sugar 2.8.2- Misri 2.8.5- Dextrose		
		11.1.2	Powdered sugar, powdered dextrose	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.	2.8.1.6- Icing Sugar		
		11.1.3	Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar	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.	2.8.1.3- Khandsari Sugar		
		11.1.3.1	Dried glucose syrup used to manufacture sugar confectionery	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).	2.8.1.4 - Bura Sugar 2.8.7- Dried glucose syrup		
		11.1.3.2	Glucose syrup used to manufacture sugar confectionery	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).	2.8.6- Golden syrup	Appendix 2, Table -3 -Corn syrup	
		11.1.4	Lactose	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.			
		11.1.5	Plantation or mill white sugar	Purified and crystallized sucrose with a polarisation of not less than 99.5%Z.	2.8.1.1-Plantation White Sugar		
	<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.	2.8.4- Gur or Jaggeri		
	<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.		Appendix 2, Table -3 -Corn syrup	

	11.4			<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).		3.1.3.4 (2): Non Dairy Topping	
	11.5			<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.	2.8.3- Honey		
	11.6			<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.	2.8.8- Saccharin Sodium 2.8.9 - Aspartame 2.8.10 -Acesulfame Potassium 2.8.11 - IV		

12.0				Salts, spices, soups, sauces, salads and protein products	This is a broad category that includes substances added to food to 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).			
	12.1			Salt and salt substitutes	Includes salt (12.1.1.) and salt substitutes (12.1.2) used as seasoning for food.			
		12.1.1		Salt	Primarily food-grade sodium chloride. Includes table salt, iodized and fluoride iodized salt, and dendritic salt.	2.9.30.1- Edible common salt 2.9.30.2- Iodized salt 2.9.30.3- Iron fortified common salt 2.9.30.5- Iron fortified iodized salt		
		12.1.2		Salt substitutes	Salt substitutes are seasonings with reduced sodium content intended to be used on food in place of salt.	2.9.30.4 - Potassium Iodate	3.1.12.1 (Adipic Acid): Salt Substitute	
	12.2			Herbs, spices, seasonings, and condiments (e.g., seasoning for instant noodles)	This category describes items whose use is intended to enhance the aroma and taste of food.			

		12.2.1	Herbs and spices	Herbs and spices are usually derived from botanical sources, and may be dehydrated, and either ground or whole. Examples of herbs include basil, oregano and thyme. Examples of spices include cumin and caraway seeds. 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, and dry cures or rubs that are applied to external surfaces of meat or fish.	2.9.1 -Caraway (Siahjira) 2.9.1.1 -(Siahjira) whole 2.9.1.2-Caraway Black (Siahjira) Whole 2.9.1.3-Caraway (Siahjira) powder 2.9.2-Cardamom (Elaichi) 2.9.2.1-Cardamom (Chhoti Elaichi) Whole 2.9.2.2-Cardamom (Chhoti Elaichi) seeds 2.9.2.3-Cardamom (Chhoti Elaichi) powder 2.9.2.4-Large Cardamom (Badi Elaichi) whole 2.9.2.5-Large Cardamom (Badi Elaichi) seeds 2.9.2.6-Large Cardamom (Badi Elaichi) powder 2.9.3-Chillies and Capsicum (Lal Mirchi) 2.9.3.1-Chillies and Capsicum (Lal Mirchi) whole 2.9.3.2-Chillies and Capsicum (Lal Mirchi) powder 2.9.4-Cinnamon (Dalchini) 2.9.4.1-Cinnamon (Dalchini) whole 2.9.4.2-Cinnamon (Dalchini) powder 2.9.5-Cassia (Taj) 2.9.5.1-Cassia (Taj) Whole 2.9.5.2-Cassia (Taj) powder 2.9.6-Cloves (Laung) 2.9.6.1-Cloves (Laung) Whole 2.9.6.2-Cloves (Laung) powder	Appendix 2, Table -10 - Culinary powders Appendix 2, Table -10 - Seasoning mixed powder	
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<p>2.9.7-Coriander (Dhania)  2.9.7.1-Coriander (Dhania) whole  2.9.7.2-Coriander (Dhania) powder  2.9.8-Cumin (Zeera, Kalonji)  2.9.8.1-Cumin (Safed Zeera) whole  2.9.8.2-Cumin (Safed Zeera) powder  2.9.8.3-Cumin Black (Kalonji) whole  2.9.8.4-Cumin Black (Kalonji) powder  2.9.9-Fennel (Saunf)  2.9.9.1-Fennel (Saunf) whole  2.9.9.2-Fennel (Saunf) powder  2.9.10-Fenugreek (Methi)  2.9.10.1-Fenugreek (Methi) Whole  2.9.10.2-Fenugreek (Methi) powder  2.9.11-Ginger (Sonth, Adrak)  2.9.11.1-Ginger (Sonth, Adrak) whole  2.9.11.2-Ginger (Sonth, Adrak) Powder  2.9.12-Mace (Jaipatri)  2.9.12.1-Mace (Jaipatri) whole  2.9.12.2-Mace (Jaipatri) powder</p>		
<p>2.9.13-Mustard (Rai, Sarson)  2.9.13.1-Mustard (Rai, Sarson) whole  2.9.13.2-Mustard (Rai, Sarson) powder  2.9.14-Nutmeg (Jaiphal)  2.9.14.1-Nutmeg (Jaiphal) whole  2.9.14.2-Nutmeg (Jaiphal) powder  2.9.15-Pepper Black (Kalimirch)  2.9.15.1-Pepper Black (Kalimirch) whole  2.9.15.2-Pepper Black (Kali Mirch) powder  2.9.15.3-Light Black Pepper  2.9.16-Poppy (Khas Khas)  2.9.17-Saffron (Kesar)  2.9.17.1-Saffron (Kesar)  2.9.17.2-Saffron (Kesar) powder  2.9.18-Turmeric (Haldi)  2.9.18.1-Turmeric (Haldi) whole  2.9.18.2-Turmeric (Haldi) powder  2.9.19-CURRY POWDER  2.9.20-MIXED MASALA  2.9.21-Aniseed (Saunf)  2.9.22-Ajowan (Bishops seed)  2.9.23-Dried Mango Slices  2.9.24-Dried Mango Powder (Amchur)  2.9.25-Pepper White  2.9.25.1-Pepper White whole  2.9.25.2-Pepper White powder  2.9.26-Garlic (Lahsun)</p>		

		12.2.2		Seasonings and condiments	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), and seasoning for noodles. The term "condiments" as used in the FCS does not include condiment sauces (e.g., ketchup, mayonnaise, mustard) or relishes.		Appendix 2, Table -3 - Soups, Bullions and tastemaker Appendix 2, Table -10 - Seasoning mixed powder Appendix 2, Table -10 - Culinary powders	
	12.3			<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.	2.3.46.1- Brewed Vinegar 2.3.46.2- Synthetic Vinegar	Appendix 2, Table -3 and 3.1.3.4 (17) - Cider Appendix 2, Table -3 - Non- alcoholic Wine	
	12.4			<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)		Mustard Sauce	
	12.5			<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).			
		12.5.1		Ready-to-eat soups and broths, including canned, bottled, and frozen	Water- or milk-based products consisting of vegetable, meat or fish broth with or without other ingredients (e.g., vegetables, meat, noodles). Examples include: bouillon, broths, consommés (clear soup), water- and cream-based soups, chowders, and bisques.	2.3.5- Thermally processed vegetable soups		
		12.5.2		Mixes for soups and broths	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 (e.g., mentsuyu); and stock cubes and powders.	2.3.15 - Soup Powders		
	12.6			Sauces and like products	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.			
		12.6.1		Emulsified sauces (e.g., mayonnaise, salad dressing)	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.		3.1.6.3; 3.1.12.1 (Calcium Disodium, Ethylene, Diamine tetra acetate): Salad Dressing 3.1.6.4: Gravies, salad dressing/mayonnaise 3.1.6.8: Gravies, salad dressing/mayonnaise 3.1.3.4 (22): Other Sauces	

		12.6.2	Non-emulsified sauces (e.g., ketchup, cheese sauce, cream sauce, brown gravy)	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 (cream-based) sauce (sauce consisting primarily of milk or cream, with little added fat (e.g., butter) and flour, with or without seasoning or spices).	2.3.27- Tomato Ketchup and Tomato Sauce 2.3.28- Culinary Pastes/Fruit and vegetable sauces other than sauce and Soy Sauce .Also including Appendix 2, Table -9 - Green Chilli paste, Ginger paste, garlic paste, onion paste, whoel chili paste.	3.1.6.4: Gravies 3.1.6.8: Gravies 3.1.3.4 (22): Other Sauces	
		12.6.3	Mixes for sauces and gravies	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 etc.		Appendix 2, Table -10 - Culinary powders	
		12.6.4	Clear sauces (e.g., fish sauce)	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 (nam pla).			
	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	Includes prepared salads, milk-based sandwich spreads, non-standardized mayonnaise-like sandwich spreads, and dressing for coleslaw (cabbage salad).			
	12.8		Yeast and like products	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.			
	12.9		Soybean-based seasonings and condiments	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.			
		12.9.1	Fermented soybean paste (e.g., miso)	The product is made of soybeans, salt, water and other ingredients, using the process of fermentation. The product includes dou jiang (China), doenjang (Republic of Korea), or miso (Japan), which maybe used in the preparation of soups or dressings, or as a seasoning.			
		12.9.2	Soybean sauce	A liquid seasoning obtained by fermentation of soybeans, non-fermentation (e.g., hydrolysis) of soybeans, or by hydrolysis of vegetable protein.			
		12.9.2.1	Fermented soybean sauce	A clear, non-emulsified sauce made of soybeans, cereal, salt and water by the fermentation process.	2.3.29 - Soyabean Sauce		

			12.9.2.2	Non-fermented soybean sauce	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.			
			12.9.2.3	Other soybean sauces	Non-emulsified sauce made from fermented soybean sauce and/or non-fermented soybean sauce, with or without sugar, with or without caramelization process.			
	12.10			Protein products other than from soybeans	Includes, for example, milk protein, cereal protein and vegetable protein analogues or substitutes for standard products, such as meat, fish or milk. Examples include: vegetable protein analogues, fu (a mixture of gluten (vegetable protein) and flour that is sold dried (baked) or raw, and is used as an ingredient, e.g., in miso soup) and proteinaceous meat and fish substitutes.			

13.0			<b>Foodstuffs intended for particular nutritional uses</b>	<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>Infant formulae, follow-on formulae, and formulae for special medical purposes for infants</b>	Foods that are intended for infants and for young children as defined in the sub-categories 13.1.1, 13.1.2, and 13.1.3.			
		13.1.1	Infant formulae	A human milk substitute for infants that is specifically formulated to provide the sole source of nutrition during the first months of life up to the introduction of appropriate complementary feeding. 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.	2.1.9.1 - Infant Milk Food 2.1.9.2 - Infant Formulae	7th Proviso under 3.1.5.2: Ready to Drink Infant Milk Substitute	
		13.1.2	Follow-up formulae	Food intended for use as a liquid part of the complementary feeding of infants (aged at least 6-24 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.	2.1.9.5 - Follow up Formula	7th Proviso under 3.1.5.2: Ready to Drink Infant Milk Substitute	
		13.1.3	Formulae for special medical purposes for infants	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 supervision. 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.	2.1.9.2 - Premature/Low birth weight infant milk substitutes 2.1.9.2- Lactose free/Sucrose free /Lactose and Sucrose free infant milk substitutes 2.1.9.2 - Hypoallergenic infant milk substitutes	7th Proviso under 3.1.5.2: Ready to Drink Infant Milk Substitute	

13.2			<b>Complementary foods for infants and young children</b>	Foods that are intended for infants 6 months till 24 months of age and older, and for progressive adaptation of infants and children to ordinary food. Products may be ready-to-eat or in powder form to be reconstituted with water, milk, or other suitable liquid. <sup>78</sup> 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: cereal-, fruit-, vegetable-, and meatbased "baby foods" for infants, "toddler foods," and "junior foods"; lactea flour, biscuits and rusks for children.	2.1.9.3 - Milk cereal based complimentary foods 2.1.9.4 - Processed cereal based complimentary foods	3.1.12.1 (Acetic Acid): canned baby foods	
13.3			<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. 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, 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.			
13.4			<b>Formulae for slimming purposes and weight reduction</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.			
13.5			<b>Foods (e.g., supplementary foods for particular nutritional needs) excluding products of food categories 13.1- 13.4 and 13.6</b>	Products of high nutritional content, in liquid or solid form (e.g., protein bars), to be used by individuals as part of a balanced diet during particular nutritional needs/ conditions to provide supplemental nutrition. Products are not intended to be used for purposes of weight loss or as part of a medical regimen.			
13.6			<b>Food supplements</b>	Includes vitamin and mineral supplements in unit dose forms such as capsules, tablets, powders, solutions, etc., where national jurisdictions regulate these products as food.		Multi vitamins/ minerals tablets/ capsules	
14.0			<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 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	Waters	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 Natural mineral waters and source waters	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).	2.10.7- Mineral Water		
			14.1.1.2 Table waters and soda waters	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. Carbonated and non-carbonated waters containing flavours are found in category 14.1.4. Examples are table water, bottled water with or without added minerals, purified water, seltzer water, club soda, and sparkling water.	2.10.6.1- Carbonated water (plain soda) 2.10.8 - Packaged drinking Water		
		14.1.2	Fruit and vegetable juices	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)).	2.3.16- Fruit/Vegetable Juice /Pulp/Puree with preservatives for industrial use only		

			14.1.2.1	Fruit juice	<p>Fruit juice is the unfermented but fermentable liquid obtained from the edible part of sound, appropriately mature and fresh fruit or of fruit maintained in sound condition by suitable means. The juice is prepared by suitable processes, 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 (to the normal level attained in the same kind of fruit) aromatic substances and volatile flavour components, all of which must be obtained by suitable physical means, and all of which must have been recovered from the same kind of fruit. Pulp and cells obtained by suitable physical means from the same kind of fruit 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 and coconut juice.</p>	<p>2.3.6- Thermally processed fruit juices  2.3.16- Fruit/Vegetable Juice /Pulp/Puree with preservatives for industrial use only</p>	Appendix 2, Table -3 - Coconut Water	
			14.1.2.2	Vegetable juice	<p>Vegetable juice is the liquid unfermented but fermentable product intended for direct consumption obtained by mechanical expression, crushing, grinding, and/or sieving 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).</p>	<p>2.3.6 - Thermally Processed vegetable juices  2.3.8 - Thermally Processed tomato juices  2.3.16- Fruit/Vegetable Juice /Pulp/Puree with preservatives for industrial use only</p>		

			14.1.2.3	Concentrates for fruit juice	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, all of which must be obtained by suitable physical means, and all of which must be recovered from the same kind of fruit. Pulp and cells obtained by suitable physical means from the same kind of fruit may be added. 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.	2.3.13- Thermally processed concentrated fruit/vegetable juice pulp/puree 2.3.17- Concentrated Fruit Vegetable Juice/Pulp/Puree with preservatives for Industrial use only 2.3.18- Tamarind Pulp/Puree and Concentrate		
			14.1.2.4	Concentrates for vegetable juice	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.	2.3.13- Thermally processed concentrated fruit/vegetable juice pulp/puree 2.3.17- Concentrated Fruit Vegetable Juice/Pulp/Puree with preservatives for Industrial use only 2.3.18- Tamarind Pulp/Puree and Concentrate		
			14.1.3	Fruit and vegetable nectars	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)).			
			14.1.3.1	Fruit nectar	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.	2.3.9- Thermally processed fruit nectars	Non thermally processed fruit nectar	

			14.1.3.2	Vegetable nectar	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.		3.1.3.1 (II, IV) Vegetable Nectar	
			14.1.3.3	Concentrates for fruit nectar	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 a ready-to-drink nectar by addition of water. Examples: pear nectar concentrate and peach nectar concentrate.		3.1.3.1 (III ) Concentrate for Fruit Nectar	
			14.1.3.4	Concentrates for vegetable nectar	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.		3.1.3.1 (IV) Concentrate for Vegetable Nectar	
		14.1.4		Water-based flavoured drinks, including "sport," "energy," or "electrolyte" drinks and particulated drinks	Includes all carbonated and non-carbonated varieties and concentrates. Includes products based on fruit and vegetable juices. Also, includes coffee-, tea- and herbal-based drinks.		Appendix 2, Table -3 -Ready to serve beverage Appendix 2, Table -3 and 3.1.3.4 (20) -Ginger beer 3.1.16: Isotonic/sports drinks  Herbal water / herbal-flavoured water (Thaaga Sambandhi water - pink coloured flavoured water; Thutuvati herbal water, Tulsi water; herbal waters made using one or more herbal treasure like vettiver, athimathuram, vallarai, ginger, seeragam, brahmi, tulasi, nimbu, pudina, orange, amla, narangi, hibiscus, samandhi, jasmine etc.), Herb-extracted waters (with natural aroma of herbs), Rose water, Ginger water, Vitamin-water, Tonic water, Flavoured water, energy drinks, Thirtham water (Holy water)	
			14.1.4.1	Carbonated water-based flavoured drinks	Includes water-based flavoured drinks with added carbon dioxide with nutritive, non-nutritive and/or intense sweeteners and other permitted food additives. Includes 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). Includes so-called "energy" drinks that are carbonated and contain high levels of nutrients and other ingredients (e.g., caffeine, taurine, carnitine).	2.10.6.1- Carbonated water (Includes Sweetened Aerated Water) 2.3.30- Carbonated Fruit Beverages and Fruit Drink	Regulation 3.1.2 (6) (iv) and 3.1.4.3 (19 and 44): Non Alcoholic RTS Carbonated Beverages	

		14.1.4.2	Non-carbonated water-based flavoured drinks, including punches and ades	Include water-based flavoured drinks without added carbon dioxide, 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), capile groselha, 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) 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 or a non-nutritive high-intensity sweetener. Includes so-called "energy" drinks that are non-carbonated and contain high levels of nutrients and other ingredients (e.g., caffeine, taurine, carnitine).	2.3.10- Thermally processed fruit beverage/fruit drink/ready to serve fruit beverage 2.3.21 - Squashes, Crushes, Fruit syrups, Fruit Sharbats, Cordial and Barley Water 2.3.22 - Ginger cocktail(Ginger beer and gingerale)	Appendix A- Table -2 Column 7 and 3.1.3.1 (II, III, IV) - Ready to serve beverage tea/Coffee based  3.1.3.1 (II, III, IV) and 3.1.3.4 (2) and and 3.1.4.3 (19 and 44): Non-Carbonated water based beverages (non-alcoholic) and RTS beverages  3.1.16: Ready to drink tea beverages
		14.1.4.3	Concentrates (liquid or solid) for water-based flavoured drinks	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, frozen or powdered concentrate for lemonade and iced tea mixes.	2.3.21 - Squashes, Crushes, Fruit syrups, Fruit Sharbats, Cordial and Barley Water 2.3.22 - Ginger cocktail 2.3.23- Synthetic syrup for use in dispenser for carbonated water 2.3.24 - Synthetic syrup and Sherbet 2.3.40- Fruit based beverage mix /Powdered fruit based beverage	Appendix 2, Table -3 -Powdered Soft Drink concentrate mix/fruit beverage drink 3.1.3 (2) (I,II,III,IV): Soft Drink Concentrate Appendix 2, Table -3 - Flavour Emulsion , Flavour Paste (for carbonates and non carbonated water)
		14.1.5	Coffee, coffee substitutes, tea, herbal infusions, and other cereal and grain beverages, excluding cocoa	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). Treated coffee beans for the manufacture of coffee products are also included. Ready-to-drink cocoa is included in category 01.1.2, and cocoa mixes in 05.1.1.	2.4.11.1 - Malted Milk Food 2.4.11.2 - Malt Based Foods 2.10.1.1 - Tea 2.10.1.2- Kangra tea 2.10.1.3- Green tea 2.10.2.1- Coffee 2.10.2.2- Soluble coffee powder 2.10.3- Chicory 2.10.4.1 - Coffee chicory mixture 2.10.4.2 -Instant coffee chicory mixture	Appendix A- Table -2 Column 7 and 3.1.3.1 (II, III, IV) - Ready to serve beverage tea/Coffee based  Appendix 2, Table -3 and 3.1.4.3 (21) -Coffee extract  3.1.3.1 (III) : Cereal Based Beverages  3.1.16: Ready to drink tea beverages  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
	14.2		<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.	2.10.5.1 -Toddy	

		14.2.1		Beer and malt beverages	Alcoholic beverages brewed from germinated barley (malt), hops, yeast, and water. Examples include: ale, brown beer, weiss beer, pilsner, lager beer, oud bruin beer, Obergariges Einfachbier, light beer, table beer, malt liquor, porter, stout, and barleywine.			
		14.2.2		Cider and perry	Fruit wines made from apples (cider) and pears (perry). Also includes cider bouche.	Aloe		
		14.2.3		Grape wines	Alcoholic beverage obtained exclusively from the partial or complete alcoholic fermentation of fresh grapes, whether crushed or not, or of grape must (juice).			
		14.2.3.1		Still grape wine	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.			
		14.2.3.2		Sparkling and semi-sparkling grape wines	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.			
		14.2.3.3		Fortified grape wine, grape liquor wine, and sweet grape wine	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.			
		14.2.4		Wines (other than grape)	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.			
		14.2.5		Mead	Alcoholic liquor made from fermented honey, malt and spices, or just of honey. Includes honey wine.			

		14.2.6	Distilled spirituous beverages containing more than 15% alcohol	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), bagaceira belha (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 Kornbrannt or Kornbrantwein), 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.			
		14.2.7	Aromatized alcoholic beverages (e.g., beer, wine and spirituous cooler-type beverages, low-alcoholic refreshers)	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, saft, 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			
15.0			Ready-to-eat savouries	Includes all types of savoury snack foods.			

15.1			Snacks - potato, cereal, flour or starch based (from roots and tubers, pulses and legumes)	Includes all 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 (namkeen; snack made of a mixture of flours, maize, potatoes, salt, dried fruit, peanuts, spices, colours, flavours, and antioxidants), and papads (prepared from soaked rice flour or from black gram or cow pea flour, mixed with salt and spices, and formed into balls or flat cakes).		Appendix A- Table -2 Column 3 Snacks/ Savouries (Fried Products):- Chiwda, Bhujia, Dalmoth, Kadubale, Kharaboondi, Spiced & Fried dals, banana chips and similar fried products sold by any name  Appendix A- Table -2 Column 6- Rice and Pulses based Papads  3.1.6.4: Snacks  3.1.6.8: Snacks, Savouries  Pakora, Samosa, Kachori, Namkeen and their mixtures, Papad, khakra, Chips	
15.2			Processed nuts, including dry-coated nuts and nut mixtures (with e.g., dried fruit)	Includes all types of whole nuts processed by, e.g., dry-roasting, roasting, marinating or boiling, either inshell or shelled, salted or unsalted. Yoghurt-, cereal-, and honey-covered 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 imitation chocolate are included in 05.1.5.			
15.3			Snacks - fish based	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.			

16.0			<b>Prepared 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). Provisions for additives will be listed in this food category in the GSFA only if the additive is needed: (i) solely to have a technological function in the prepared food as sold to the consumer; or (ii) at a use level that has an intentional technological function in the prepared food that exceeds the use level that can be accounted for by carry-over from the individual components.			
17.0			<b>Products not covered into category 1-17</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.			
99.0			<b>Substances added to 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, compounds, mixes etc.			
	99.1		<b>Food Additives</b>				
	99.2		<b>Enzymes and their preparations</b>				
	99.3		<b>Flavouring and their preparations</b>				
	99.4		<b>Processing Aids</b>				
	99.5		<b>Nutrients and their preparations</b>				
	99.6		<b>Microorganisms and Microbial Preparations</b>				
	99.7		<b>Functional Ingredients</b>				