



## SNS COLLEGE OF TECHNOLOGY



(An Autonomous Institution, Affiliated to Anna University)

Coimbatore – 641 035.

### UNIT-V

#### STANDARD SPECIFICATIONS FOR BAKERY & CONFECTIONERY PRODUCTS:

Biscuits including wafer biscuits shall be made from maida, vanaspati or refined edible oil or table butter or desi butter or margarine or ghee or their mixture containing any one or more of the following ingredients, namely:—

Edible common salt, butter, milk powder, cereals and their products, cheese cocoa, coffee extract, edible desiccated coconut, dextrose, fruit and fruits products, dry fruit and nuts, egg, edible vegetable products, ginger, gluten groundnut flour, milk and milk products, honey, liquid glucose, malt products, edible oilseeds, flour and meals, spices and condiments, edible starches such as potato starch and edible flours, sugar and sugar products, invert sugar, jaggery, protein concentrates, oligofructose (max 15%) vinegar and other nutrients and vitamins:

Provided also that it shall conform to following standards, namely:—

- ash insoluble in dilute hydrochloric acid (on dry basis) – shall not be more than 0.1 per cent
- acidity of extracted fat (as oleic acid) – not exceeding 1.5 per cent

It may contain Oligofructose (dietary fibres) upto 15% maximum subject to label declaration under Regulation (43) of Food Safety and Standards (Packaging and Labeling) Regulations, 2011.

BREAD whether sold as white bread or wheat bread or fancy or fruity bread or bun or masala bread or milk bread or of any other name, shall mean the product prepared from a mixture of wheat atta, maida, water, salt, yeast or other fermentive medium containing one or more of the following ingredients, namely:—

Condensed milk, milk powder (whole or skimmed), whey, curd, gluten, sugar, gur or jaggery, khandsari, honey, liquid glucose, malt products, edible starches and flour, edible groundnut flour, edible soya flour, protein concentrates and isolates, vanaspati, margarine or refined edible oil of suitable type or butter or ghee or their mixture, albumin, lime water, lysine, vitamins, spices and condiments or their extracts, fruit and fruit product (Candied and crystallized or glazed), nuts, nut products, oligofructose (max 15%) and vinegar:

Provided also that it shall conform to the following standards, namely:—

- alcoholic acidity (with 90 per cent alcohol) – Shall be not more than equivalent of 7.5 ml. N NaOH per 100 g of dried substances
- ash insoluble in dilute HCL on dry weight basis —bread except masala bread or fruit bread – Not more than 0.1 per cent
- masala bread or fruit bread – Not more than 0.2 per cent

Provided also that it shall be free from dirt, insect and insect fragments, larvae, rodent hairs and added colouring matter except any permitted food colours present as a carry over colour in accordance with the provision in regulation 3.1.17, in raw material used in the products.

It may contain Oligofructose (dietary fibres) upto 15% maximum subject to label declaration under labelling regulation 2.4.5 (43) of Food Safety and Standards (Packaging and Labeling) Regulations, 2011.

### Sugar boiled confectionery

Sugar boiled confectionery whether sold as hard boiled sugar confectionery or pan goods confectionery or toffee or milk toffee or modified toffee or lacto-bon-bon or by any other name shall mean a processed composite food article made from sugar with or without doctoring agents such as cream of tartar by process of boiling whether panned or not. It may contain centre filling, or otherwise, which may be in the form of liquid, semi-solid or solids with or without coating of sugar or chocolate or both. It may also contain any of the following:—

1. sweetening agents such as sugar, invert sugar, jaggery, lactose, gur, bura sugar, khandsari, sorbitol, honey, liquid glucose;
2. milk and milk products;
3. edible molasses
4. malt extracts
5. edible starches
6. edible oils and fats
7. edible common salts
8. fruit and fruit products and nut and nut products
9. tea extract, coffee extract, chocolate, cocoa
10. vitamins and minerals
11. shellac (food grade) not exceeding 0.4 per cent by weight bee wax (food grade), paraffin wax food grade, carnauba wax (food grade), and other food grade wax or any combination thereof;
12. edible desiccated coconut
13. spices and condiments and their extracts
14. candied peels
15. enzymes
16. permitted stabilizing and emulsifying agents
17. edible foodgrains; edible seeds
18. baking powder
19. gulkand, gulabana fsha, mulathi
20. puffed rice
21. china grass
22. eucalyptus oil, camphor, menthol oil crystals, pepper mint oil
23. thymol
24. edible oil seed flour and protein isolates
25. gum arabic and other edible gum
26. It shall also conform to the following standards, namely:—
  1. Ash sulphated (on salt free basis) – Not more than 2.5 – per cent by weight  
Provided that in case of sugar boiled confectionery where spices are used as centre filling, the ash sulphated shall not be more than 3 per cent by weight.
  2. Ash insoluble (in dilute Hydrochloric acid) – Not more than 0.2 Per cent by weight  
Provided that in case of sugar boiled confectionery where spices are used as centre filling, the ash insoluble in dilute Hydrochloric acid shall not be more than 0.4 per cent.  
Where the sugar boiled confectionery is sold under the name of milk

toffee and butter toffee, it shall conform to the following additional requirements as shown against each;

1. Milk toffee

1. Total protein (N x 6.25) shall not be less than 3 per cent by weight on dry basis

2. Fat content shall not be less than 4 per cent by weight on dry basis

2. Butter toffee- fat content shall not be less than 4 per cent by weight on dry basis