

IS 15271:2003

Reaffirmed 2013

Namkeen

Scope

This standard prescribes the requirements and the methods of sampling and test for Namkeen

The standard specifies the ingredients to be used, singly, or in combination in preparation of Namkeen.

Requirements

Namkeen shall have an attractive colour, texture and pleasant taste and odour. It shall be crisp and homogeneous in case of mixture. The namkeen shall not be excessively greasy and shall be free from rancidity and other objectionable odour and taste. The namkeen shall not bear any sign of significant burning or charring.

The material shall be free from insects, insect fragments, rodent hair and excreta and fungal infestation.

The frying medium used shall be regularly replaced with fresh batches of oil or fat or combination thereof to conform to good manufacturing practices. Temperature of the frying medium shall not exceed the smoke point.

The namkeen shall be manufactured, handled, packed and stored under strict hygienic conditions.

The namkeen shall also conform to the requirements given under:

1. Moisture
2. Acid insoluble ash
3. Acid value of extracted
4. Fat
5. Peroxide value