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पोटेशियम नाइट्राइट, खाद्य ग्रेड — विशिष्टि  
(दूसरा पुनरीक्षण)

Potassium Nitrite, Food Grade —  
Specification  
( Second Revision )

ICS 67.220.20

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## FOREWORD

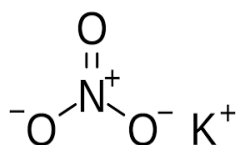
This Indian Standard (Second Revision) was adopted by the Bureau of Indian Standards, after the draft finalized by the Food Additives Sectional Committee had been approved by the Food and Agriculture Division Council.

Food additives are added to improve the appearance, flavour, texture or storage properties, etc of the processed foods. As certain impurities in these substances have been found to be harmful, it is necessary to have a strict quality control of these food additives. A series of standards have, therefore, been prepared to cover purity and identification of these substances. These standards would help in checking purity, which requires to be checked at the stage of manufacture, for it is extremely difficult to detect the impurity once these substances have been added to the processed foods. Besides, these standards are intended to guide the indigenous manufacturers in making their product conform to specifications that are accepted by scientists, health authorities and national/international bodies.

Potassium nitrite is permitted as a food preservative under the *Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011*.

### Chemical name and formula

The recognized chemical name is potassium nitrite. Chemical formula is  $\text{KNO}_2$ . Its molecular weight is 85.11.



STRUCTURAL FORMULA

This standard was first published in 1969. In formulation of the standard, a considerable amount of assistance was derived from food chemical codex (FCC), Third Edition, 1981, National Academy of Science, National Research Council, Washington D.C., USA and compendium of Food Additive Specifications, Volume 2, Joint FAO/WHO Expert committee on food Additives JECFA, 1992.

It was first revised in 1997 to incorporate the requirement of solubility to align it with FCC and instruction for storage and expiry/best before date under marking clause.

In this revision, following major changes have been done:

- The requirement for heavy metals has been removed as the limit of lead (contaminant in food colours) is already covered through the standard;
- The requirements for purity and loss on drying have been aligned with JECFA Monograph (2006); and
- The marking requirements have been updated.

For the purpose of deciding whether a particular requirement of this standard is complied with the final value, observed or calculated, expressing the result of a test or analysis, shall be rounded off in accordance with IS 2 : 2022 'Rules for rounding off numerical values (*second revision*)'. The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.

*Indian Standard***POTASSIUM NITRITE, FOOD GRADE — SPECIFICATION***( Second Revision )***1 SCOPE**

This standard prescribes the requirements and the methods of sampling and test for potassium nitrite, food grade.

**2 REFERENCES**

The standards given below contain provisions which through reference in this text, constitute provision of this standard. At the time of publication, the editions indicated were valid. All standards are subject to revision and parties to agreements based on this standard are encouraged to investigate the possibility of applying the most recent edition of these standards:

<i>IS No.</i>	<i>Title</i>
IS 1070 : 2023	Reagent grade water — Specification ( <i>fourth revision</i> )
IS 1699 : 2024	Food colours — Methods of sampling and test ( <i>third revision</i> )

**3 DESCRIPTION**

Potassium nitrite shall be in the form of small white or yellowish deliquescent granules or cylindrical sticks. It is very soluble in water but is sparingly soluble in alcohol.

NOTE — The solubility is intended only as information regarding approximate solubility and is not to be considered as a quality requirement and is of minor significance as a means of identification or determination of purity.

**4 REQUIREMENTS****4.1 Identification Tests**

**4.1.1** A 10 percent solution of potassium nitrite shall be alkaline to litmus and shall give positive test for potassium given in [4.1.1.1](#) and positive test for nitrite given in [4.1.1.2](#).

**4.1.1.1 Test for potassium**

When to the neutral 10 percent solution of the material sodium bitartrate is added, a white precipitate shall be formed. This precipitate shall be soluble in ammonia and in solution of alkali hydroxides or carbonates.

**4.1.1.2 Test for nitrite**

To a 10 percent solution of the material, add a few drops of potassium iodide and a few drops of dilute sulphuric acid; iodine shall be liberated which shall turn starch solution to blue.

**4.2** The material shall also conform to the requirements given in [Table 1](#).

**5 PACKING AND STORAGE****5.1 Packing**

The material shall be securely packed in well-filled containers with minimum access to light and moisture. The containers shall be such as to preclude contamination of the contents with metals or other impurities.

**5.2 Storage**

The material shall be stored in a cool and dry place so as to avoid excessive exposure to heat.

**6 MARKING**

**6.1** Each container shall be marked legibly to give the following information:

- Name of the material including the words 'Food Grade';
- Source of manufacture;
- Minimum net mass or content;
- Batch or code number;
- Date of manufacture;
- Expiry/best before date; and
- Any other requirements as specified under the *Legal Metrology (Packaged Commodities) Rules, 2011* and *Food Safety and Standards (Labelling and Display) Regulations, 2020*.

**6.2 BIS Certification Marking**

The product(s) conforming to the requirements of this standard may be certified as per the conformity assessment schemes under the provisions of the

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Bureau of Indian Standards Act, 2016 and the Rules and Regulations framed thereunder, and the products may be marked with the Standard Mark.

## 7 SAMPLING

Representative samples of the materials shall be drawn according to the method prescribed in IS 1699.

## 8 TESTS

Tests shall be carried out by the methods specified

in col (4) of [Table 1](#).

## 9 QUALITY OF REAGENTS

Unless specified otherwise, pure chemicals and distilled water (*see* IS 1070) shall be employed in tests.

NOTE — 'Pure chemicals' shall mean chemicals that do not contain impurities which affect the result of analysis.

**Table 1 Requirements for Potassium Nitrite, Food Grade**

(Clause [4.2](#) and [8](#))

SI No.	Characteristic	Requirement	Method of Test, Ref to
(1)	(2)	(3)	(4)
i)	Purity, as (KNO <sub>2</sub> ), percent by mass, on dry basis, <i>Min</i>	95	<a href="#">Annex A</a>
ii)	Loss on drying when dried over silica gel for 4 h, percent by mass, <i>Max</i>	3	IS 1699
iii)	Arsenic (as As), mg/kg, <i>Max</i>	3	IS 1699
iv)	Lead (as Pb), mg/kg, <i>Max</i>	2	IS 1699

## ANNEX A

[\[Table 1, Sl No. \(i\)\]](#)

## DETERMINATION OF PURITY

**A-1 REAGENTS****A-1.1 Potassium Permanganate Solution** — 0.5 N**A-1.2 Sulphuric Acid** — 94.5 percent to 95.5 percent**A-1.3 Oxalic Acid Solution** — 0.1 N**A-2 PROCEDURE**

Transfer about 1.2 g of the material, accurately

weighed, into a 100 ml volumetric flask, dissolve in water, dilute to volume and mix. Pipette 10 ml of this solution into a mixture of 50 ml of 0.1 N potassium permanganate, 100 ml of water and 5 ml of the sulphuric acid, keeping the tip of the pipette well below the surface of the liquid. Warm the solution to 40 °C, allow it to stand for 5 min, and add 25 ml of oxalic acid. Heat the mixture to about 80 °C, and titrate with 0.1 N potassium permanganate. Each ml of 0.1 N potassium permanganate is equivalent to 4.255 mg of  $\text{KNO}_2$ .





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### Amendments Issued Since Publication

Amend No.	Date of Issue	Text Affected

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