

(PREVIEW)
Indian Standard
FRIED POTATO CHIPS — SPECIFICATION

1 SCOPE

This standard prescribes the requirements and the methods of sampling and test for fried potato chips

2 REFERENCES

The following standards contain provisions which through reference in this text, constitute provisions 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 editions of the standards indicated below:

| <i>IS No.</i> | <i>Title</i> |
|---------------|--|
| 1070 : 1992 | Reagent grade water (<i>third revision</i>) |
| 2491 : 1998 | Food hygiene—General principles — Code of practice (<i>second revision</i>) |
| 3508 : 1966 | Methods for sampling and test for <i>GHEE</i> (butterfat) |
| 4905 : 1968 | Methods for random sampling |
| 7224 : 2006 | Iodized salt, vacuum evaporated iodized salt and refined iodized salt — Specification (<i>second revision</i>) |
| 9504 : 2007 | L(+) – tartaric acid, food grade — Specification (<i>first revision</i>) |
| 9505 : 2007 | Monosodium L-glutamate, food grade — Specification (<i>first revision</i>) |
| 10633 : 1999 | Vanaspati — Specification (<i>second revision</i>) |
| 12569 : 1989 | Potato french fries (frozen) — Specification |
| 13186 : 1991 | Citric acid food grade — Specification |
| 14515 : 1998 | Fish pickles — Specification |