

(PREVIEW)

Indian Standard

CODE FOR HYGIENIC PRACTICE FOR SPICES AND CONDIMENTS PROCESSING UNITS

1 SCOPE

1.1 This code of hygienic practices applies to spices and condiments, whole, broken or ground, spice blends or processed spice products. It also covers the minimum requirements of hygiene for post harvest technology (curing, bleaching, drying, cleaning, grading, packing, transportation and storage including microbial and insect disinfestation), processing establishment, processing technology (grinding, blending, extraction of essential oils and oleoresins, frozen and freeze dried or dehydrated, etc), packaging and storage of processed products.

2 REFERENCES

2.1 The Indian Standards listed in Annex A are necessary adjuncts to this standard.

ANNEX A

(*Clause 2.1*)

<i>IS No.</i>	<i>Title</i>
3103 : 1975	Code of practice for industrial ventilation (<i>first revision</i>)
3646 (Part 1) : 1966	Code of practice for interior illumination: Part 1 General requirements and recommendations for working interiors (<i>first revision</i>)
3646 (Part 2) : 1966	Code of practice for interior illumination: Part 2 Schedule of illumination and glare index
3646 (Part 3) : 1966	Code of practice for interior illumination: Part 3 Calculation of coefficients of utilization by the BZ method
4251 : 1967	Quality tolerances for water for processed food industry