(PREVIEW)

IS 15691:2006

Indian Standard

GUIDELINES FOR STORAGE AND TRANSPORTATION OF BAMBOO SHOOT

FOREWORD

This Indian Standard was adopted by the Bureau of Indian Standards, after the draft finalized by the Processed Fruits and Vegetables Products Sectional Committee had been approved by the-Food and Agriculture Division Council.

Bamboo shoot is rich in vitamins, cellulose, amino acids and trace elements and has the same nutritional value as an onion and is a good source of fibre. Bamboo shoot comprises 90 percent water. Bamboos shoots are traditionally consumed more often as a fresh vegetable during their season of availability and are preserved conventionally as salted, fermented and dried products in the North-East regions of India and as salted and pickled products in the Western Ghats of Karnataka. The preservation and processing methods used for bamboo shoots are dry salting, wet salting/preservation in brine, canning and drying.

Formulation of National Standards on various types of processed bamboo 'shoots would assist in the manufacture and sale of standardized, nutritious and hygienically processed products. Separate Indian Standards are being formulated to cover the requirements of canned bamboo shoots, dehydrated bamboo shoots, dry salted bamboo shoots, bamboo shoots in brine and bamboo shoots in plain water. This standard provides guidelines for storage and transportation of bamboo shoots.

Due consideration has been given to the *Prevention of Food Adulteration Rules*, 1955 and *Standards of Weights & Measures (Packaged Commodities) Rules*, 1977. However, this standard is subject to restrictions imposed under these, wherever applicable.

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 2:1960 'Rules for rounding off numerical values (*revised*)'. The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.

1 SCOPE

This standard describes methods for obtaining conditions for successful cold storage and transportation of bamboo shoot intended for consumption, either directly or after industrial processing.