

(PREVIEW)

IS 5839 : 2000

Indian Standard

**FOOD HYGIENE – CODE OF PRACTICE
FOR MANUFACTURE, STORAGE AND SALE
OF ICE CREAM**

(First Revision)

1 SCOPE

This code specifies the hygienic conditions and hygienic practices required to be adopted in the manufacture, packaging, storage, distribution and sale of different varieties of ice creams. This code is by and large also applicable to milk ices or milk lollies, ice-candies and similar products.

2 REFERENCES

The following Indian Standards 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 editions of the standards indicated below:

<i>IS No.</i>	<i>Title</i>
2491 : 1998	Food hygiene - General principles - Code of practice (<i>second revision</i>)
3382 : 1965	Stainless steel milk pipes and fittings