

केन्द्रीय मुहर विभाग-2

हमारा संदर्भ : के.मु.वि.-2/16: 1806

13 09 2018

विषय: संशोधित IS 1806: 2018 – Malted Milk Foods के अनुसार Scheme of Inspection and Testing (SIT)

1. संशोधित IS 1806 : 2018 'Malted Milk Foods' के अनुसार Scheme of Inspection and Testing (SIT) अवलोकन हेतु संलग्न है।

(आदित्य दास)
वैज्ञानिक सी (सी एम डी-2)

प्रमुख (के.मु.वि.-2)

सभी क्षेत्रीय/शाखा कार्यालयों/ एफ ए डी/एलपिपिडी को इंटरनेट के माध्यम से परिचालित

प्रतिलिपि:

आई टी एस विभाग - बीआईएस इंटरनेट पर अपलोड करने के लिए

CENTRAL MARKS DEPARTMENT-2

Our Ref: **CMD-2/16: 1806**

13 09 2018

Subject: Scheme of Inspection and Testing (SIT) for Revised IS 1806:2018 'Malted Milk Foods'

1. Please find enclosed Scheme of Inspection and Testing (SIT) for Revised IS 1806 : 2018 'Malted Milk Foods'

(Aditya Das)
Sc. 'C' (CMD-2)

Head (CMD-2)

Circulated to all ROs/BOs/FAD/LPPD

Copy to: ITS for hosting on BIS Intranet

**SCHEME OF INSPECTION AND TESTING
FOR CERTIFICATION OF MALTED MILK FOODS
ACCORDING TO IS 1806: 2018**

1. **LABORATORY** - A laboratory shall be maintained, which shall be suitably equipped (as per the requirement given in column 2 of Table 1) and staffed, where different tests given in the specification shall be carried out in accordance with the methods given in the specification.
 - 1.1 The manufacturer shall prepare a calibration plan for the test equipments.
2. **TEST RECORDS** - The manufacturer shall maintain test records for the tests carried out to establish conformity.
3. **LABELLING AND MARKING** -The Standard Markas given in Schedule of the license and Licence Number (i.e. CM/L.....), labeling/ marking and packing shall be done as per the provision of the Indian Standard, provided always the product thus marked conforms to all the requirement of the specification.

In addition, details of BIS website shall be marked as follows: “For details of BIS certification please visit www.bis.gov.in”

4. **CONTROL UNIT** –For the purpose of this Scheme the quantity of each type of Malted Milk Foods manufactured during 24 hours, shall constitute a control unit.
5. **LEVELS OF CONTROL** - The tests, as indicated in Table 1 and the levels of control in column 3 of Table 1, shall be carried out on the whole production of the factory which is covered by this scheme and appropriate records maintained in accordance with paragraph 2 above.
 - 5.1 All the production which conforms to the Indian Standards and covered by the licence should be marked with Standard mark.
6. **Hygienic Conditions** – The factory should be maintained in a clean and hygienic condition as given in IS 2491. All the processing equipment should be properly cleaned and care should be taken to prevent infestation.
7. **REJECTION** - Disposal of non-conforming product shall be done in such a way so as to ensure that there is no violation of provisions of BIS Act, 2016. A separate record providing the detailed information regarding the rejected control unit and mode of their disposal shall be maintained. Such material shall in no case be stored together with that conforming to the specification. The Standard Mark (if already applied) on rejected material should be defaced.

**MALTED MILK FOODS
IS 1806: 2018**

**TABLE 1 LEVEL OF CONTROL
(Para 5 of the Scheme of Inspection and Testing)**

(1)				(2)	(3)		
Test Details				Test equipment requirement R:required (or) S: Sub-contracting permitted	Levels of Control		
Clause	Requirements	Test Method			No. of Samples	Frequency	Remarks
		Clause	Reference				
4.1	Malted Milk Foods without cocoa powder	4.1	IS 1806:2018, IS 15347	R	One	Every four hours	
4.2	Malted milk foods with cocoa powder	4.2	IS 1806:2018	R	-do-	-do-	
4.3, Table 1, Sl no (i)	Moisture, percent by weight	7.1	Annex A of IS 1806:2018	R	One	Every eight hours	If the samples fails in any of these parameters, the material be reprocessed till it conforms to ISS. Subsequently each of bacterial/control units shall be tested for these characteristics and when
4.3, Table 1, Sl no (ii)	Total protein (N × 6.25) (on dry basis), percent by weight	7.1	IS 7219	R	Two	Each control unit	
4.3, Table 1, Sl no (iii)	Total fat (on dry basis), percent by weight	7.1	IS 11721	R	-do-	-do-	
4.3, Table 1, Sl no (iv)	Total ash (on dry basis), percent by weight	7.1	Annex B of IS 14433	R	-do-	-do-	
4.3, Table 1, Sl no (v)	Acid insoluble ash (on dry basis) (in dilute HCl), percent by weight	7.1	Annex C of IS 14433	R	-do-	-do-	
4.3, Table 1, Sl no (vi)	Solubility, percent by weight	7.1	IS 12759	R	-do-	-do-	

							all such seven successive control unit conform to the original frequency given appropriate records.
4.3, Table 1, SI no (vii)	Cocoa powder (on dry basis), percent by weight	7.1	See Note 1 under Table 1	R	-do-	-do-	
4.3, Table 1, SI no (viii)	Test for starch	7.1	Annex B of IS 1806:2018	R	-do-	-do-	
4.3, Table 1, SI no (ix)	Bacterial count, per gram,	7.1	IS 5402	R	One	Each control unit	
4.3, Table 1, SI no (x)	Coliform count, per gram,	7.1	IS 5401 (Part 1)	R	-do-	-do-	
4.3, Table 1, SI no (xi)	<i>E. coli</i> , per 0.1 g	7.1	IS 5887 (Part 1)	R	-do-	-do-	
4.3, Table 1, SI no (xii)	Yeast and mould count, per 0.1 g	7.1	IS 5403	R	-do-	-do-	
4.3, Table 1, SI no (xiii)	<i>Salmonella</i> , per 0.1 g	7.1	IS 5887 (Part 3)	S	One	Once in a month	
4.3, Table 1, SI no (xiv)	<i>Shigella</i> , per 0.1 g	7.1	IS 5887 (Part 7)	S	-do-	-do-	
4.3, Table 1, SI no (xv)	<i>Vibrio cholerae</i> and <i>V. parahaemolyticus</i> , per 0.1 g	7.1	IS 5887 (Part 5)	S	-do-	-do-	
4.3, Table 1, SI no (xvi)	Faecal streptococci and <i>Staphylococcus aureus</i> , per 0.1 g	7.1	IS 5887 (Part 2)	S	-do-	-do-	

Note-1: As there is no suitable and easily workable method for determining cocoa powder content, the manufacturers would be required to maintain a record showing the quantity of cocoa powder added to each control unit of malted milk foods with cocoa powder (Type II).

Note-2: Whether test equipment is required or sub-contracting is permitted in column 2 shall be decided by the Bureau and shall be mandatory. Sub-contracting is permitted to a laboratory recognized by the Bureau or Government laboratories empaneled by the Bureau.

Note-3: Levels of control given in column 3 are only recommendatory in nature. The manufacturer may define the control unit/batch/lot and submit his own levels of control in column 3 with proper justification for approval by BO Head.