

## **IS 2802: 2022**

### **Ice Cream and Kulfi - Specification (*First Revision*)**

Ice cream and Kulfi are widely consumed food items and are recognized medium to help increasing the milk intake. This standard prescribes the requirements and the methods of test for ice cream and Kulfi, with or without incorporation of non-dairy ingredients either singly or in combination. This standard was originally published in 1964 and subsequently got revised in the year 2022.

This standard categorized type of ice cream or Kulfi based on fat content. It further provides the requirements for raw material and optional ingredients. The standards provide requirements for various physiochemical parameters such as odour, flavour, texture & appearance, freedom from dirt, total; solid content, milk fat, milk protein, acidity and sucrose. The standard also specifies microbiological requirements to be met by the product. It further specifies the hygiene requirements to be met during manufacturing and handling of the product and also specifies food additives which can be added. Additionally, it provides methods for sampling, marking and packaging to maintain product consistency and quality throughout distribution.

By standardizing production practices and ingredient quality, IS 2802: 1964 supports consumer safety and product uniformity, contributing to consumer confidence in the quality of ice cream and kulfi available in the Indian market.