

## **IS 899 : 2022, Tapioca Sago (Saboodana) — Specification**

Sago is a processed food starch marketed in the form of small globules or pearls. In Hindi, it is known as Saboodana. The name sago is derived from the original product which used to be manufactured from the starchy stem of the core of the stem of several palms, the principal being the sago palm (*Metroxylon sagu* and *M. rumphii*). Sago is manufactured in India from the starch obtained from the tubers of tapioca (*Manihot utilissima*).

Sago can be eaten as a carbohydrate source by boiling sago pearls, or mixed with other foods. It can also be used in bakery to make bread, biscuits, crackers, pancakes, soups, cakes, and puddings. Sago is used as a thickener in cooking due to its viscous properties.

This standard was originally published by BIS in 1956. This standard has been revised in 2022 to align the requirements of tapioca sago with the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011, fix the limits of hydrocyanic acid as per the Food Safety and Standards (Contaminants, toxins and Residues) Regulations, 2011 and introduce grading of the product based on the Tapioca Sago Grading and Marking Rules, 2007. An amendment to the standard has been issued in 2023.

This standard prescribes the requirements and the methods of sampling and test for Tapioca Sago (Saboodana). Various physico-chemical properties including gelatinization and its test method have been stipulated.