

## Summary of IS 9532 : 2023 Chakka and Shrikhand — Specification

**Chakka is an indigenous milk product obtained after draining off the whey from the curd (Dahi) or Yoghurt obtained by the lactic fermentation of milk.** It is generally prepared by imparting heat treatment like pasteurization, boiling to the milk and preparing curd from it. Chakka can also be made from reconstituted skimmed milk, recombined milk or standardized milk.

Chakka forms an important base for the preparation of milk sweet popularly known as Shrikhand in the States of Gujarat, Maharashtra and other adjoining areas.

**Shrikhand is an indigenous sweet, made by mixing Chakka with sugar and other permitted non-dairy ingredients.** Shrikhand may or may not be heat treated.

A common consumer expects the **sweet to be safe to eat** and meeting the quality standard. Undesirable microorganisms can enter Shrikhand through sugar and other ingredients added after curdling. In order to ensure the safety of the product, Microbiological parameters have been prescribed in Table 2 of IS 9532:2023.

Testing for the presence of Pathogens such as **Coliforms, E.Coli, Staphylococcus Aureus , Yeast and Moulds, Salmonella, Listeria Monocytogenes** is prescribed in the standard in order to ensure that undesirable and pathogenic microorganisms are not present .

Quality parameters such as Milk Fat, Milk Protein are also prescribed in the standard along with specifying the titrable acidity and total ash requirements.

This standard was originally published in 1980 and has been revised in 2023 . The requirements of the standard have been aligned with FSSR (**Food Safety and Standard Regulation**) 2011.