

## **Summary of IS 1008 : 2004 (Sugar boiled confectionery - Specification (Second Revision))**

**IS 1008: 2004** establishes standards for sugar-boiled confectionery products, including **hard-boiled sweets, pan goods (dragees), and toffees**. These confections are composite food items primarily made from sugar, combined with optional ingredients such as liquid glucose, edible oils, fats, and flavouring agents. The products may be presented with coatings of sugar, chocolate, or other edible materials, and shaped as desired.

Consumers expect high quality in sugar confectioneries, characterized by an appealing appearance, consistent texture, pleasant taste, and absence of contaminants or harmful additives. Good quality parameters also demand non-sticky wrappers, uniform ingredients and, where relevant, the use of clean and undamaged nuts. Additionally, the product should be free from adulterants, dirt and foreign matter.

The Indian Standard addresses these consumer expectations by defining essential quality criteria, ingredients, and optional inclusions allowed in the products. It specifies processing requirements to ensure a safe and good manufacturing environment, as per IS 2491 for food hygiene. The key specifications for toffee **moisture – max. 8%**, **SO<sub>2</sub> – max. 350 mg/kg** and the key specifications for sugar confectionary **arsenic- max. 1 mg/kg, lead- max. 2 mg/kg, copper- max. 5 mg/kg, zinc- max. 5 mg/kg and tin- max. 5 mg/kg** (as prescribed in Table-1 & Table-2 of IS 1008:2004).

The standard limits specific contaminants, such as **sulphur dioxide, lead, arsenic, and mandates strict compliance with permissible additives** under the **Prevention of Food Adulteration Act, 1954**. Packaging and labelling guidelines further ensure safe and consumer-friendly presentation. Through these guidelines, IS 1008: 2004 promotes quality and safety in sugar-boiled confectionery products, aligning with consumer expectations for taste, safety, and hygiene.