



IS 16892: 2018 *Sattu* — Specification

Sattu is a type of flour. It is an easy-to-consume snack food prepared by grinding a single variety of grain or a mixture of grain varieties after cleaning and roasting. Various grain varieties generally used in the preparation are maize, gram, barley and wheat. Sattu is a foodstuff in South Asia consisting of a mixture of ground pulses and cereals. The dry powder is prepared in various ways as a principal or secondary **ingredient** of dishes. Sattu is used in vegetarian cuisine as it can be a source of protein. It is also used as medicine for treatment of many diseases, as dietary supplement for maintaining health and for prevention of different disease.

Consumers of Sattu expect various **quality parameters** in the product such as uniform colour and size having characteristic taste, smell and flavour, good **protein content** and **high fibre** etc.

The **Indian Standard IS 16892: 2018** addresses these expectations by providing a comprehensive specification for Sattu. The standard prescribes the requirements, methods of sampling and **tests** for Sattu manufactured from single cereal or millet or in combination. The Standard is largely based on the **Sattu Grading and Marking Rules, 2007**. The standard also prescribe that Sattu shall be manufactured, processed and packed under **hygienic conditions** as per **IS 2491**. The key requirements are **Moisture, Total ash, Acid insoluble ash, Alcoholic acidity, Protein, Crude fibre, Total bacterial count, Uric acid** etc. The requirements for marking and sampling are also prescribed in the standard.

GRADES

The material shall be of three grades i.e. Special, Standard and General.

Compliance to the requirements prescribed in the standard ensures a good **quality** product which meets the expectations of the consumers.