

IS 6047 : 2009 Scouring Products for Utensil Cleaning – Specification

Utensil scouring products are cleaning agents designed to help remove dirt, grease, food residue, stains, and other debris from kitchen utensils, pots, pans, and cookware. These products are typically abrasive and are used to scrub, polish, and restore the surfaces of utensils. These products are generally a mixture of an active cleansing ingredient and suitable additives and builders.

This **Indian standard IS 6047**, developed by the Bureau of Indian Standards (BIS) prescribes the requirements and methods of test for dishes and utensil cleaning products. The standard classifies these products into 4 types, **namely Type 1 (Bar), Type 2 (Liquid), Type 3 (Paste) and Type 4 (Powder)** based upon the product form.

The cleaning agent should have a level of **abrasiveness** that is effective in scrubbing off food residues, grease, stains, and burn marks but must be balanced to avoid scratching or damaging delicate surfaces (e.g., nonstick pans, glass, or porcelain). Since these cleaning agents are often used on items that come into direct contact with food, they should be **non-toxic**. They should also **be safe for skin and eyes** in case of accidental contact.

These requirements are being taken care of by prescribing **the limits of active matter, surface damage and active alkalinity** in the standard. The standard also specifies appropriate list of suggested builders and additive which can be used.

In some scouring agents, especially liquids and creams, foam or lather can assist in spreading the product and help lift grime without aggressive scrubbing. The other desired requirements are **lather formation, cleaning efficiency and tough soil cleaning** which are also prescribed in the standard.

In Summary, **IS 6047** is your assurance that the scouring agents that you buy if ISI marked are efficient in cleaning as well as safe to your skin.