



Brewing Perfection: The Gold Standard for Roasted Chicory Powder (IS 612:1992)

Roasted chicory powder, a popular **coffee alternative**, is made by roasting and grinding the roots of *Cichorium intybus Linn*. Its rich, roasted flavor makes it a favourite for blending with coffee or enjoying on its own. To enhance its taste, small amounts of edible oils or sugars may be added, but the product must stay pure, free from dirt, and completely safe to consume.

Creating a high-quality roasted chicory powder involves several key factors. The powder should brew into a flavourful, clear infusion with no off-tastes or impurities. It must be processed under **hygienic conditions** to ensure safety and freshness. Proper packaging, like air-tight containers, helps keep the product fresh while clear labels provide helpful details about the ingredients, storage, and batch.

To ensure all this, the Indian Standard **IS 612:1992** lays out strict rules. It tests for **purity**, ensuring **non-chicory substances** are kept to a minimum and no artificial colours or Flavors are used. A unique “**cup test**” evaluates the taste and aroma—only products scoring well are approved. The standard also includes **microscopic tests**, which check for the natural cellular structure of chicory roots, confirming authenticity.

Cleanliness is a top priority in production. Factories must follow strict hygiene rules, and only clean, safe equipment is allowed. The powder is packed in high-quality, air-tight containers that preserve its aroma and flavor until it reaches your kitchen. Lastly, careful tests for **moisture, ash content, and water-soluble matter** make sure each batch is consistent and meets quality expectations.

Thanks to these robust measures, you can enjoy a perfectly brewed cup of roasted chicory powder, confident that it’s pure, flavorful, and made with care. Whether you’re a coffee lover or looking for a great alternative, this standard guarantees a product you can trust.