

Food Beverage and Tobacco Products UNSPSC Code 50000000

Commodity-Ready-to-eat suji halwa ; UNSPSC Code:

Selling Unit : mass-gm

Sr. No.	Parameters	Type	Value 1	Value 2	Value 3	Value 4	Validation / Remarks	Unit	M	F	G	Demand Aggregation
Quality												
1	The ready-to-eat suji halwa shall be prepared from the best quality, freshly milled, wholesome, dry, merchantable, large particle grade wheat semolina of uniform granularity devoid of bran particles and such faulty milling residues	Ch	Yes						√			
2	The product shall be properly and adequately roasted and uniformly cooked	Ch	Yes						√			
3	It shall be clean, wholesome, appetizing, free from any ingredients other than Wheat Semolina, Refined Oil, Sugar, Water, Cashew nuts, Raisins and Cardamom and shall be of pleasant taste and smell and in a state of perfect preservation	Ch	Yes						√			
4	The product shall possess characteristic roasted colour- and show no evidence of improper roasting, burning or such processing defects	Ch	Yes						√			
5	On heating the product shall have proper flavour, characteristic taste and smell of well-prepared fresh suji halwa made from sound and wholesome ingredients	Ch	Yes						√			

Chemical Parameters											
6	Moisture, percent, Max	N	36 ± 0.5						√	√	
7	Fat, percent, Max	N	6 to 7						√	√	
8	Total sugar (DWB), percent, Min	N	40.00						√		
9	Total ash, percent, Max	N	0.8 ± 0.1						√	√	
10	Ash insoluble in dil HCl, percent, Max	N	0.10						√		
11	Protein (DWB)	N	18.5 ± 0.5						√	√	
12	Artificial colour, flavour, and antioxidant	Ch	Nil						√		
13	Cashew nuts and Raisins calculated on the basis of average of five packs	N	1.00						√		
14	Lead, ppm, max	N	2.50						√		
15	Copper, ppm, max	N	15.00						√		
16	Zinc, ppm, max	N	20.00						√		
17	Tin, ppm, max	N	200.00						√		
18	Arsenic (as As), ppm, max	N	1.00						√		
Microbiological Parameters											
19	Total plate count (TPC)	Ch	Nil						√		
20	Yeast & mold count	Ch	Nil						√		
21	Coliform count	Ch	Nil						√		
22	spores (Mesophilic & thermophilic)	Ch	Nil						√		
23	Salmonella	Ch	Nil						√		
24	Shigella	Ch	Nil						√		
25	Anaerobes (at 37 °C and 55 °C)	Ch	Nil						√		

29	Cashew nut	Ch	Cashew nuts shall conform to AGMARK Specification for grade 'S' (Kernel split naturally lengthwise). These shall be white, pale ivory or light ash in colour, obtained by shelling and peeling cashew nuts (Anacardium occidentale). The kernel shall be reasonably dry and free from insect damage, damaged kernels and black spots. The pieces shall be completely free from testa, Cashew nuts with stored odours shall not be used. Cashew nuts shall be roasted to light brown colour prior to mixing.						√			
30	Raisins	Ch	Raisins shall be sweet and conform to Specification No 67 and may contain SO ₂ to a maximum level of 750 ppm. Aged, caramelised and dark brown raisins shall not be used						√			
31	Cardamom	Ch	0.1 to 0.2 % of powdered cardamom having pleasant smell and characteristic taste of wholesome cardamom shall be used. (General requirement for spices and condiments for their usages are indicated in Appendix 'O' to Temporary Specification No 212A for one man ready to eat meals).						√			

Method of Preparation											
32	The ingredients for preparation of suji halwa shall be as under: (a) Suji (Semolina) - one part (b) Refined oil - one part (c) Sugar : Two parts (d) Water- Four parts (e) Cashew nuts, raisins and cardamom - As required	Ch	Yes						v		
33	Melt refined oil and add wheat Semolina, Roast the mixture till it attains characteristic golden brown colour and the roasted aroma becomes pronounced and clearly perceptible, This is likely to happen around 160OC, Add water and powdered sugar uniformly and stir until suitable/ proper consistency is attained, Roasted cashew nuts and other dry fruits and cardamom as specified may also be added while mixing sugar	Ch	Yes						v		
Packing											
34	Packing material	Ch	Retort Pouches : Ready-to-eat suji halwa shall be packed in thermostabilised retort pouches having dimensions 15 x 20 cm or any other such suitable dimensions and closed by thrust sealing without any leakage or discontinuity						v	v	
35	Packing size (in gm)	Ch	300					gm	v		

Marking												
36	The following particulars shall be legibly and indelibly printed/labelled with heavy duty sticker on each pouch: (a) Description of contents (b) Month of manufacture (c) List of ingredients used in descending order of wt or volume (d) Nutritional information per 100 gm/100 ml/ per serving as indicated in the para for mandatory requirements of FSSAI/BIS (e) Net weight of contents (in gm) (f) Batch/Lot No (g) Name of manufacturer (h) Preparation Instructions To warm suji Halwa, dip the pouch with Suji Halwa in boiling water for 5 minutes G) Cautionary notice : DO NOT EAT IF THE PACKET IS FOUND BLOATED/LEAKED	Ch	Yes							√		
Shelf Life												
37	Shelf Life (months)	N	12					months	√			
Certification												
38	Compliance to FSSAI Standards	Ch	Yes						√			
39	FSSAI License Number for Manufacturing	Ch	Text						√			
40	FSSAI License Number for Reselling	Ch	Text						√			
Test Report Details												
41	Availability of Test Report from Central Govt/NABL/ILAC accredited lab to prove conformity to specification	Ch	Yes	No					√	√		
42	Test Report to be submitted to the Buyer on Demand write NA if Test report is not available	Ch	Yes	NA					√	√		