

Food Beverage and Tobacco Products UNSPSC Code 50000000												
; UNSPSC Code												
; UNSPSC Code:												
Commodity-Pickles; UNSPSC Code :												
Selling Unit : mass- kg												
Sr. No.	Parameters	Type	Value 1	Value 2	Value 3	Value 4	Validation / Remarks	Unit	M	F	G	Demand Aggregation
Physical Characteristics												
1	Pickles - Fruits or vegetables preserved in common salt, vinegar, oil or citrus juices.	Ch	Yes						v			
2	Absence Defect. - Freedom from extraneous materials, such as grit and other foreign matter.	Ch	Yes						v			
3	Types	Ch	Pickles in vinegar	Pickles in citrus juice or brine	Pickles in oil				v	v		

4	Grades	Ch	Grade 1: The pickles shall possess-a good, uniform colour and appearance; shall be practically free from defects; shall possess a good texture and normal characteristic taste and flavour, typical of the type; and shall score not less than 85 points.	Grade 2: The pickles shall possess a good, uniform colour and appearance; shall be reasonably free from defects; shall possess a reasonably good texture and normal characteristic taste and flavour, typical of the type; and shall score not less than 75 points.						v	v		
<b>General Requirements</b>													
5	Pickles shall be prepared from fresh or cured, clean and sound fruits or vegetables. The material used shall be free from insect damage or fungal attack. The substances that may be added to pickles are: spices. onions, ginger, garlic, salt, sugar, jaggery and acetic acid.	Ch	Yes							v			
6	Extraneous colouring Matter and synthetic sweetening agents: The material shall be free from extraneous colouring matter and synthetic sweetening agents.	Ch	Yes							v			

7	Preservatives : No preservatives other than benzoic acid shall be used. The benzoic acid content shall not exceed 250 parts per million.	Ch	Yes							v			
8	Covering media	Ch	Type 1 - vinegar of good quality	Type 2 - freshly prepared brine or citrus fruit juice.	Type 3 - any edible vegetable oil.					v	v		
9	Colour and Texture	Ch	The units shall possess a good, practically uniform colour. The units shall possess a good texture, shall not be unduly hard or tough, and shall be free from development of softening to the extent that they break up during storage or transport.							v			
10	Taste and Flavour	Ch	The units shall possess a pleasant aroma and flavour characteristic of the product. The units shall be devoid of any objectionable or off-taste, smell or odour							v			
11	Absence of Defects	Ch	The units shall be practically free from defects. The material shall be free from visible fungal growth.							v			
<b>Requirements</b>													

12	Fluid portion, percent by weight of the net weight, Max	N	33.30						√			
13	Acidity, as acetic acid of fluid portion, percent by weight, Max	N	3.00	NA					√	√		
14	Acidity (for pickles in citrus Juices), as anhydrous citric acid, percent by weight, Min	N	1.20	NA					√	√		
15	Sodium chloride, percent by weight, Max	N	12.00	NA					√	√		
16	Arsenic, ppm, Max	N	1.10	NA					√	√		
17	Lead, ppm, Max	N	2.50	NA					√	√		
18	Copper, ppm, Max	N	30.00	NA					√	√		
19	Zinc, ppm, Max	N	19.00	NA					√	√		
20	Tin, ppm, Max	N	250.00	NA					√	√		
<b>Packing</b>												

21	Pickles of Type 1 and Type 2 shall ordinarily be packed in glass containers or in wooden barrels or in such metal containers as may be found suitable. When metal containers are used, they shall be either internally plain or lacquered, Type 3 pickles shall be packed in glass containers or in lacquered cans. The lacquer used for lacquering the containers shall be acid resistant.	Ch	Yes							v		
22	Packing material	Ch	Glass containers	Wooden barrels	metal containers					v	v	
23	Packing size (in kg)	Ch	0.5	1	2	5	10	kg	v	v		
<b>Marking</b>												

24	Each container shall be marked with the following particulars: a) Name, type and grade of the material with the brand name, if any; b) Name and address of the manufacturer; c) Net weight of the contents; d) Date of manufacture or code number indicating the date of manufacture, to be embossed; e) List of additives, if used; and f) Manufacturing licence number.	Ch	Yes							v			
<b>Shelf Life</b>													
25	Shelf Life	N	1	2					Years	v	v		
<b>Certification</b>													
26	Compliance to FSSAI Standards	Ch	Yes							v			
27	FSSAI License Number for Manufacturing	Ch	Text							v			
28	FSSAI License Number for Reselling	Ch	Text							v			
29	Conformity to BIS specifications 3501	Ch	Yes							v			
30	BIS License number, if ISI Marked	Ch	Text	NA						v	v		
31	Whether ISI marked	Ch	Yes	No						v	v		
<b>Test Report Details</b>													

32	Availability of Test Report from Central Govt/NABL/ILAC accredited lab to prove conformity to specification	Ch	Yes	No						v	v		
33	Test Report to be submitted to the Buyer on Demand write NA if Test report is not available	Ch	Yes	NA						v	v		