

Manipa University Jaipur Provides Sustainable Food Choices for All on Campus, Including Vegetarian and Vegan Options

As the world grapples with the environmental and ethical challenges posed by the food industry, Manipal University Jaipur is stepping up to set a positive example. Manipal University Jaipur is committed to offering sustainable food choices that cater to the diverse dietary preferences of their students, faculty, and staff. (Picture 1& 2)

Manipal University Jaipur understands the importance of sustainable food choices (Picture 5), As the food industry is a major contributor to greenhouse gas emissions, deforestation, and biodiversity loss. Sustainable food choices given by Manipal University Jaipur can help mitigate these issues by promoting practices that reduce the carbon footprint and minimize harm to ecosystems. Sustainable food choices often align with healthier eating habits. Manipal University Jaipur is incorporating more plant-based options into menus can have positive effects on individuals' health, reducing the risk of chronic diseases. (Annexure 5) Sustainable food choices also address ethical concerns related to animal welfare and fair labor practices in the university. By opting for ethical food sourcing, Manipal University Jaipur promotes responsible consumption and production.

Manipal University Jaipur is diversifying the dining options to accommodate various dietary needs and preferences. This includes offering a wide range of vegetarian and vegan dishes that are not only delicious but also eco-friendly. (Picture 1&2) Manipal University Jaipur prioritizes locally sourced ingredients to support regional farmers and reduce the carbon footprint associated with food transportation. This farm-to-table approach enhances sustainability. Beyond the menu, Manipal University Jaipur is implementing sustainable food service practices such as reducing food waste, composting organic materials, and minimizing single-use plastics in their dining facilities. (Annexure 1, 2, 3) (Picture 3 & 4)

Manipal University Jaipur plays a pivotal role in shaping the future by educating the leaders of tomorrow. By offering sustainable food choices on campus, including vegetarian and vegan options, Manipal University Jaipur is not only promoting healthier lifestyles but also instilling values of environmental responsibility and ethical consumption in students and staff. These initiatives have far-reaching impacts, influencing food preferences and behaviors long after graduation. As the university embraces sustainable food practices, we



move closer to a future where responsible food choices are the norm, benefiting both people and the planet. (Annexure 4)



Picture 1: Food Choices Available at MUJ Campus



Picture 2: Food Choices available at MUJ Cafeteria



Picture 3: Farming Activities at MUJ Campus



Picture 4: Crop cutting at MUJ Campus



Picture 5: variety of options available



Picture 6: Departmental Stores

FOOD HANDLERS PERSONNEL HYGIENE

Who is a Food Handler?

A food handler is anyone working in food business handles/touches food packed/unpackaged directly as well as the equipment and utensils used to prepare or serve food and/or surfaces that come into contact with food. The food handlers may be deployed for various tasks such as cooking, preparing, serving, packing, transporting etc

Thermal Screening – All food handlers for the shifts shall undergo thermal screening at the time of entering as there will be a security check point for screening before entering the campus/area of the clients.

RESPONSIBLE STAKE HOLDERS

S. No	Process step	Responsibility	Authorized by
1	Supervisors	Executive	Unit Head

Hand washing – To be carried out at least for 20 -30 seconds on arrival to shift and also as and when required during the working hours. **(Hand washing procedure refer -Hand washing instruction)**

PPE – All the required suitable PPE like uniforms, head caps, aprons, and gum boots should be worn at the time of entering the premises. **(Refer -PPE work instructions)**

Fingernails - Keep fingernails neatly trimmed for easier cleaning. Do not use fingernail polish.



Jewellery -Remove all unnecessary jewellery while preparing food (Refer Jewellery Policy)
All supervisors and food handlers who handle or come in contact with food or any utensil used in the preparation, processing or service of food will:

- Don't smoking/tobacco chewing while at work.
- Don't prepare food when sick, for example when suffering from diarrhea, and/or vomiting



FOOD HANDLER MEDICAL POLICY

PURPOSE - To ensure all our food handlers working/deployed are free from any contagious, infectious or communicable disease.

SCOPE – All food handlers to undergo health checkup to meet the FSSAI & NABH accreditation requirement.

RESPONSIBLE STAKE HOLDERS

S. No	Process step	Responsibility	Authorized by
1	Employment medical test (New joiners/Annual)	HR/Quality Team	Unit Head/Business Head
2	Vaccination of the employees	HR/Quality Team	Unit Head/Business Head

PROCEDURE

1. The health check-up shall be done within 15 days -30 days of joining for all new employees.
2. For all the existing employees the health check-up shall be done once in a year.
3. The medical fitness certificate as per the FSSAI Performa will be recorded for all food handlers & the fitness certificate will carry sign and seal of the registered medical practitioner.
4. In case of any health issues diagnosed, the food handler will be under observation and followed up for further visit to the doctor till the recovery.
5. In case the food handler contacts any communicable disease during the course of his work and want to resume duty after his sick leave, he must produce a medical certification by a registered medical practitioner.
6. The histories of medical fitness, vaccination and treatments of the food handlers will be recorded and retained by HR /Quality team (If available)
7. Unit Manager /HR – To share the list of food handlers who need to undergo medical check to HR/Quality Team
8. Unit Head/Regional Manager – To approval for new joiners.
9. Business –Head – To approve for annual renewal.
10. Quality Team/HR team – To coordinate with Doctor/Diagnostic lab for date and schedule and once confirmed same will be communicated at Unit levels.
11. Quality team/HR Team - To coordinate on the day of medical camp and ensure reports are available within 5-7 working days from the lab.
12. Any post health check-up deviations if found in the food handlers further diagnosis & medication will the QFS management call based on the status of report/testing.

TESTS & PARAMETERS AS PER FSSAI PERFORMA & MEETING NABH ACCREDITATION

1. Physical examination
2. General - Eye test
3. General - Skin test examination.
4. Compliance with schedule of Vaccine to be inoculated against enteric group of diseases
- Vaccination against enteric group of diseases is done if suggested by the local medical practitioner of the concern municipal authority.
5. Stool Analysis
6. Urine Routine
7. Blood - CBC
8. Hepatitis A -Test if the value is negative then employee needs to be vaccinated. Same shall be discussed with QFS and management will take a call regarding the same.

Parameters	Duration
Albandazole tablet 400mg/Deworming tablets	Once in 6 month
Stool Analysis- Routine and Culture	Once in 6 month
Hepatitis A -Test	Once in 1 year
Urine routine	Once in 1 year
General Skin & Eye. Physical Examination	Once in 1 year
Typhoid Vaccination	Once in 3 year -Booster
TT Vaccination	Once in 1 year or as when there is any injury with sharp metals

Post sick leave/Long leaves

Employees who return to work after long leave more than 10 days need to submit the physical fitness certification & stool test with his own expenses.

NOTE 1 - Vaccine Hep B vaccine (3 doses in a year) shall be an optional/as per accredited Hospital requirement if client insist. This will provided to staff who are invloved directly with patient service (service team). Costing part to be taken up with client as this will be additional cost.

NOTE 2 -Hep A test is done for Health care sector staff, if any staff confirmed with Hep A then we need to take up with the HR for action plan on vaccination/medical treatment needed.

NOTE 3 - If the Hospital is non - accredited/doesn't mention any specific medical tests as part of agreement we shall opt for tests which will compile to FSSAI (Specified in Non-Health Care manual) & same shall be communicated to client.

Records

RECORD NAME	DOUMENT NAME	RESPONSIBLE
Medical Test -Details	QFS/HC/HR/ANX/06	FSMS/HR InCharge
Vaccine -Details	QFS/HC/HR/ANX/07	FSMS/HR InCharge

FOOD ALLERGEN POLICY

PURPOSE: - To establish procedure for control of food allergens.

RESPONSIBLE STAKE HOLDERS

S. No	Process step	Responsibility	Authorized by
1	Store InCharge	Store keepers	Unit Head
3	Production team	Unit Head chef/Quality - Executive	Unit Head & Corporate Chef

PROCEDURE



Definition of Food Allergen: Food Allergens are the substances which when eaten or inhaled interacted with the immune system of humans and may cause allergic reactions. Immunoglobulin E, a class of antibodies in our system responds to allergens, lead to allergic reactions in our body.


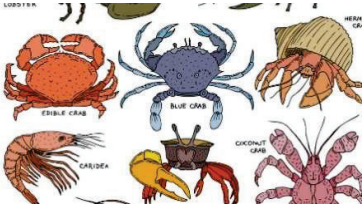



Food allergies occur when ones body's immune system reacts to certain compounds in food like proteins. Reactions to it vary from mild symptoms to fatal problems.

The symptoms of allergenic reactions are itching, inflammation of skin, blisters and in certain cases fever, etc.

Some of the common prevailing food allergens are identified as below

LIST OF SOME OF THE COMMON FOOD ALLERGENS

1	Wheat Gluten - Cereals containing gluten; i.e., wheat, rye, barley, oat	
2	Soya Protein -	

3	Milk Protein –	
4	Crustaceans –like crabs, shrimps ,lobsters, prawns	
5	Cashew Nuts /Tree nuts /Groundnuts (peanuts)	
6	Fish /Shell fish	
7	Mustard seeds	

Allergen Control:

- All allergen-containing ingredients are clearly identified.
- If any customer raises an issue of allergic to any ingredients, same to be recorded and alternate arrangement is provided.
- All food handlers shall be made aware of what allergens are, the effects of allergens on allergy sufferers, the actual allergens handled on site and the facility controls to prevent allergen cross contamination.
- Display all the allergens at the relevant places in the processing and storage areas for awareness among food handlers.

- Allocation of separate storage for allergen and non-allergens. If there is space issue then allergen items to be stored in separate racks.
- Dedicated scoops, utensils shall be used for specific allergens. Thorough cleaning should be there between allergic containing product and non-allergic containing product manufacture.

POLICIES

PURPOSE: To establish a safer food safety policy to avoid the serious injuries that usually can occur during food handling and also to avoid the cross contamination.

SCOPE - The scope of this policy is as below:

- 1) Jewellery Policy
- 2) Glass Policy
- 3) Brittle Plastic – Plastic particularly single and disposal plastic
- 4) Metal Policy
- 5) Wood Policy
- 6) Newspaper Policy
- 7) Carton boxes Policy
- 8) Banned Chemical Policy

RESPONSIBLE STAKE HOLDERS

S. No	Process step	Responsibility	Authorized by
1	Check for jewellery	Supervisors/ Executive	Unit Head
2	Handling of glass breakages	Supervisor	Unit Head
3	Removal of broken plastic crates, trays, etc. Usage of single and disposal plastic	Supervisors/Quality team/ Executive	Unit Head
4	Preventive Maintenance of the equipment	Maintenance supervisor/Unit Supervisors	Asset Manager & Unit Head
5	To prevent the entry of wood/newspaper/carton boxes in the production premises	Production team/store in charges/Executive	Unit Head
6	To prevent usage of banned chemicals	Production team/store in charges/Quality Team Executive	Unit Head

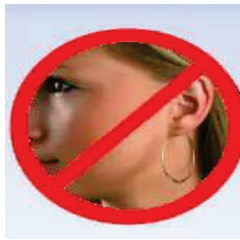
PROCEDURE

Jewellery Policy - Serious injuries can occur if the food handling staff wear jewellery during work. It can occur when in contact with electricity, moving equipment/machinery and hot surfaces.

Objective is to have 'No harm occurs to an individual, as a result of wearing jewellery while

working'. Also this can also increase the chances of getting any jewellery pieces/part as foreign particle in the food served.

- 1) For food handlers jewellery refers to finger rings, earrings, studs, facial attachments such as chains/rings, bracelets (including medical bracelets), necklaces and watches.



- 2) The jewellery policy to be followed by all the food handlers involved in Pre-preparation, processing, Packing, Dispatch, Serving area and pot/dish washing.
- 3) The food handlers in particular pot wash staffs shall not be allowed to wear jewellery, (except mangalsutra) such as metal Bangles, rings, necklace, threads, false nails, etc. at the food handling areas during working hours.
- 4) The earrings and hair clips especially worn by women staff especially deployed in pot washing should be covered by hair nets.
- 5) Before the start of the each shift, the staff is checked by the supervisor/Executive Quality team/Security for any jewellery and if any jewellery is found, the staff is made to remove the same. The action is noted in the personal hygiene checklist.

Glass Policy: - Glass being brittle in nature when improperly handle can cause very serious injuries to food handler and also there are chances of glass pieces entering the food.



Purpose of this policy is to eliminate/minimize the usage of glass to avoid the entry of glass piece as physical hazard in the food premises.

- 1) Procurement team to avoid getting the items packed wherever glass are used in packing like honey bottles, sauce bottles etc to store unless there is requirement due to manufacturing process from the supplier.
- 2) If at all received /there is requirement glasses as of part of food packaging, such items (like Honey bottle, sauce bottle) etc. excluded from the above policy. However such packaging bottles to be stored on the lowest most rack at the stores separately.

- 3) In processing and packing area, all the glass parts, which are part of the equipment or infrastructure like doors, windows are suitably protected.
- 4) No glass items are taken directly into production area.
- 5) Uniforms/Dresses having ornamental glasses shall not be entertained.
- 6) All glass ornaments like bangles especially by women staff shall not be entertained.
- 7) Glasses as of part of cutlery and crockery used in events or any occasions of services are excluded from the above policy. These has to be separately stored away from day to day production and same to be assigned.
- 8) Any breakages of glass to be reported to the F& B Supervisor and same has to be documented before discarding.
- 9) If the area is shattered with glasses it has to be carefully cleaned using wheat flour/maida. Sprinkle the flour and clean the premises and ensure it is discarded separately.



- 10) There should be regular inspection on chipping of edges after each usage and washing before storing.

Plastics (single/disposable plastic cover) - The purpose of this Policy is to eliminate/minimize the single/disposable plastic usage in the premises as part of plastic waste management.

NOTE - Our plastic policy shall complies with the timely notifications set by the local regulation of the Indian municipal cities/towns/GOI/Govt approved agencies. It shall also depends on the mutual understanding with individual unit & client.

- 1) In general use of plastic materials (hereby considered as single use/disposable plastic) plastic cups, spoons, plastic sheets and items made of thermocol shall not be used in any form packing or take away counters unless there is special requirement from client side/Operational requirement.
- 2) Single-use plastics, often also referred to as disposable plastics, are commonly used for plastic packaging and include items intended to be used only once before they are thrown away or recycled.

- 3) Vegetables, fruits or any perishable raw food materials shall not be received in such single use plastic covers if received also should be sent back to the supplier and ensured it is not disposed within the premises.



- 4) Plastics which are integral part of packing of food which are sealed during manufacturing/processing of packing are excluded from this policy.
- 5) Plastic which complies with food grade standards are excluded from this policy. Cling wraps shall also be excluded provided supporting certifications of food grade to be maintained/displayed.

Newspaper Policy - Use of newspaper and magazine pages in packaging of food items has an impact of the health of consumer as the chemical lead used in the print can reach out to food and can enter the body of humans leading to various adverse health consequences.

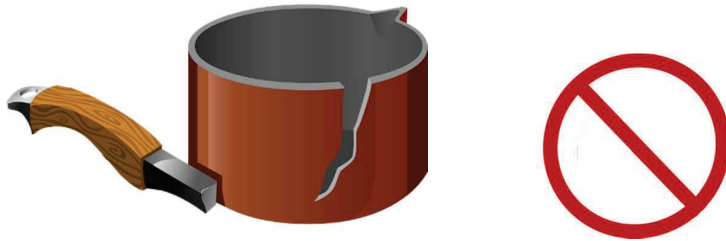
- 1) Any form of newspaper/magazine paper shall not be used in pre preparation, processing, packing, dispatch and serving area.
- 2) Any items shall not be received wrapped with newspaper especially fruits and vegetables.

Metal Policy - The purpose of adopting metal policy to avoid metal contamination in the food premises. Equipment and containers that come in direct contact with food and used in handling, storage, preparations, processing, packing and serving shall be



- 1) Made of materials that are durable, non-corrosive and smooth with no toxic effect in intended use.
- 2) All the tools like cutter, peeler, knives used preferably be of stainless steel.
- 3) No unauthorized metal tools/kits are allowed inside the production premises during working hours. A dedicated time slot to be followed for maintenance related work and to ensure that there won't be any sort food production/preparation occur during this time and same has to be documented.

- 4) Proper preventive maintenance is being followed to avoid pieces of metal coming from the equipment. Weekly or Monthly (based on Operation) basis preventive maintenance of all equipment used particularly in cooking/pre-processing to be checked and documented by Supervisors.
- 5) If any broken/damaged/chipping of equipment happen during production hours same should be immediately placed in separate premises till it is maintained/replaced.



- 6) Any form of non-cooking related metals like staplers, safety pins etc. will not enter kitchen premises.



Wood Policy -The purpose of adopting wood policy to avoid contamination from wood and also to avoid the harborage place for pest/insect/fungus/any microbes that grow on the wood in the food premises is as follows

- 1) No wooden items like pallets, wooden cutting boards, wooden handled knives, wooden laddles, rollers used in Chapathi rolling.



- 2) However plywood used in safety of electrical is excluded from this.

Carton box policy - This policy is followed as part of eliminating /restricting the breeding places for pests especially cockroaches

- 1) Carton boxes will not be used in direct contact with food while in handling, storage, preparations, processing, packing and serving. It will not be allowed in the preparation premises.
- 2) Any type of carton shall not be used as mat or placed on floor.
- 3) However this excludes single layered boards and those which are part of bulk packing in store like biscuit, juices etc. The same items like biscuits. Juices to be transferred to big bins based on the availability of space available in the store.
- 4) In store it should be placed as minimum if absolutely necessary and empty ones need to be placed separately for discarding.

Banned chemical policy

- 1) Unapproved chemical brand will not be used in any of the processing of cooking & cleaning and sanitization like cooking soda, Potassium permanganate (KMNO₄), caustic soda, bleaching liquids.
- 2) Non-branded & unapproved chemicals shall not be in usage like liquid soaps oil/bar cake used in cleaning, washing power etc. Only food industry approved chemicals with proper MSDS to be used.
- 3) Chemicals like chandi ka varka (majorly in sweet production), Potassium Bromate as a food additive (majorly in bread) will not be used in the food production due to its potential hazards.
- 4) In food packages Toluene used in printing has now been banned by FSSAI. Toluene is a chemical used in paint-thinners. When used in printing food packs, toluene is known to permeate into the food despite various layers between the packet and food products. It can cause damage to the liver and kidney. Hence, toluene based packing shall not be used.

FOOD ALLERGEN POLICY

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RESPONSIBLE STAKE HOLDERS

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PROCEDURE



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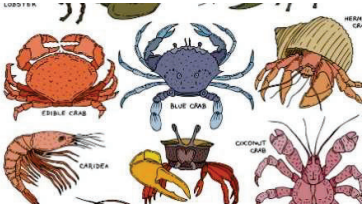



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Mess Committee Policy Document

1. Introduction

The formation of a Mess Committee at Manipal University Jaipur is essential to ensure the efficient management of dining facilities and to cater to the diverse culinary needs of our students, staff, and faculty members. This policy document outlines the guidelines and procedures for the establishment, composition, and functioning of the Mess Committee.

2. Objective

The primary objective of the Mess Committee is to oversee the operations of dining facilities within the university campus, including cafeterias and dining halls. The committee aims to maintain high standards of food quality, hygiene, and affordability while accommodating the preferences and dietary requirements of the university community.

3. Composition of the Mess Committee

The Mess Committee shall be composed of the following members:

a. Chairperson:

The Vice-Chancellor or a designated representative shall serve as the Chairperson of the Mess Committee.

b. Administrative Representative:

A senior administrative staff member appointed by the Vice-Chancellor.

c. Faculty Representatives:

Two faculty members appointed by the Academic Council.





d. Student Representatives:

Four student representatives, including at least one undergraduate and one postgraduate student.

Student representatives shall be elected annually through a fair and transparent election process conducted by the Student Government or equivalent body.

e. Dining Services Manager:

The Dining Services Manager or a designated representative shall serve as the ex-officio member.

f. Expert Consultant (Optional):

The Committee may choose to invite an expert in the field of culinary arts, nutrition, or food services to provide guidance.

4. Roles and Responsibilities

a. Chairperson:

Preside over Mess Committee meetings.

Ensure the committee operates efficiently and effectively.

b. Administrative Representative:

Provide administrative support to the committee.

Liaison between the committee and university administration.

c. Faculty Representatives:

Represent the academic community's interests and concerns.

Participate in decision-making regarding menu planning and quality control.

d. Student Representatives:

Voice the students' preferences and feedback.





Collaborate with dining services to address student concerns.

Assist in organizing periodic surveys to gather student feedback.

e. Dining Services Manager:

Implement the decisions of the Mess Committee.

Provide updates on food quality, hygiene, and financial matters.

Collaborate with the committee to address issues and concerns.

5. Meetings and Decision-Making

The Mess Committee shall convene regular meetings at least once a month during the academic year. Additional meetings may be scheduled as necessary. Decisions related to menu planning, pricing, quality control, and any significant changes in dining services shall be made by a majority vote of the committee members. In case of a tie, the Chairperson shall have the casting vote.

6. Transparency and Accountability

The Mess Committee is committed to transparency and accountability. Meeting minutes, financial reports, and decisions shall be documented and made available to the university community upon request. An annual report summarizing the committee's activities and achievements shall be published.

7. Amendments to Policy

This policy document can be amended by a two-thirds majority vote of the Mess Committee members. Proposed amendments shall be submitted in writing at least one month before a meeting where voting will take place.

8. Conclusion

The formation of the Mess Committee at Manipal University Jaipur ensures the provision of high-quality dining services that meet the needs and preferences of our diverse university community. This policy document serves as a guide for the establishment and functioning of the committee, fostering transparency, and accountability in managing dining facilities within the university.





MANIPAL UNIVERSITY
JAIPUR

Number	Year	Major Revision
Version 3.0	2022	Food Menu Distribution
Version 2.0	2021	COVID 19 Regulations
Version 1.0	2020	Initial policy

Approval

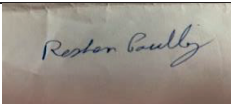
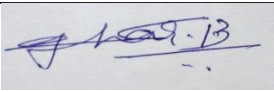
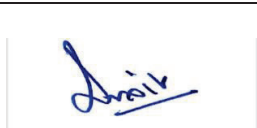
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STANDARD OPERATING PROCEDURE

Quess Food Services (QFS) – Raw Material Specification (For commonly consumed raw materials across QFS)

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	PREPARED BY	REVIEWED BY	AUTHORIZED BY
NAME	ROSHAN PAULLY	GURUSHANKAR.B	PAWAN DIXITH
SIGN			
DESIGNATION	CORPORATE – CHEF	MANAGER –FOOD SAFETY & QUALITY	VICE PRESIDENT – FOOD BUSINESS

DOCUMENT DETAILS

This is a new SOP made for Quess Food Services (QFS). Timely revisions going forward made will be updated in below list.

DOCUMENT CODING

QFS –Quess Services, PR- Procurement, Issue Number 01

Revision -0 – Any timely revisions made will follow a sequence of 1, 1.1 etc

Issue date --06-2021

EX - QFS/PR/01 Issue No 01 Revision -0 Issue date -10/09/2021

SL No	Description of document	Revision	Reason for change
1	New document specific to raw material specification for Procurement	0	

INTRODUCTION





Procurement team – To ensure best quality raw materials are sourced from reputed/well established suppliers confirming to availability across the Pan India. The procurement team shall ensure that vendor provide the samples where ever required when opting.







Corporate Chef and Food Safety - Quality team – Need to approve and verify certain brands if there is any change of brands as required.







GENERAL INSTRUCTIONS FOR VEGETABLES/FRUITS





1. Fruits and vegetables shall be sourced from authentic producers and suppliers. Their details shall be maintained to mitigate unauthorized or adulterated products in the supply chain.
2. The vendors of fruits and vegetables shall be registered/licensed under Food Safety and Standards (Licensing and Registration of Food Business) Regulations 2011 & should share the license.
3. All fruits and vegetables delivered shall be free from colouring matter, mineral oils or any other harmful chemicals.
4. Stickers without any relevant information such as traceability, grade, price, barcode, etc. should not be used directly on fruits and vegetables.
5. Eating, chewing, smoking, spitting shall be prohibited within the supplier premises especially while handling/transporting fruits and vegetables.
6. The transport vehicle used shall be free from pest, holes, debris of fruits and vegetables, objectionable odor and visible molds. It should be clean and hygienic
7. No vegetables/fruits to be received in gunny bags/disposable plastic covers/wrapped with newspaper/tied with jute threads/rubber bands.
8. Vegetables/Fruits to be received in clean and good condition crates.
9. As a thumb rule vegetable/fruits size range shall be from medium to large size.
10. No rotten, damaged, inferior/low quality vegetables/fruits should not be given.
11. Vegetables/fruits should be free from worm/insect infestation, free from molds and soil /mud residues on the surfaces.
12. The mentioned specifications covers the generally used varieties of vegetables /fruits widely available and used across Pan India round the year. There could be regional/seasonal specific varieties available and it has to be discussed with Corporate Chef /Unit Chef/Unit Head before opting.






COMMONLY USED INDIAN VEGETABLES






SL No	GENERAL NAMES OF ITEM	REFERANCE IMAGE	REQUIRED SPECS.	UOM
1	Beetroot		<ul style="list-style-type: none"> • Appearance - Should be dark purple with smooth skin, tender surface, free of scars. • No leaves shall be attached to it. • Ideal Size -Large to Medium (8 to 10 in a kg). 	Kg
2	Bitter Gourd /Karela		<ul style="list-style-type: none"> • Appearance - Bright green with smooth ridged surface. • Should be firm & tender • Should be free from moulds growth (whitish at the edges) • Ideal size -Large to Medium (8-10 number/Kg) 20-25 cm length. 	Kg
3	Bottle Gourds/Lauki		<ul style="list-style-type: none"> • Appearance - Light green cylindrical with smooth skin with white inner flesh with smooth ridged surface. • Ideal Size -Medium-Large - 300 g-500 g / 2-4 pieces/Kg 	Kg
4	Brinjal (Big/Bartha type)		<ul style="list-style-type: none"> • Appearance -Round /oval /pear shape, uniform dark purple, free of damage. Should have green stems with fine spines on it. • Shall not have any spots/worms/pest infestation spots. • Ideal Size - Large to Medium (350 -400 g/Piece or 3-4 pieces/Kg). 	Kg





5	Brinjal Long – (Green/ Purple)	 	<ul style="list-style-type: none"> • Appearance –Elongated and firm with uniform dark purple/green, free of damage. • Should not be soggy and soft when touched. • Should have green stems with fine spines on it. • Should not have any spots/worm/pest infestation spots. • Ideal Size – 15-20 cm in length 	Kg
6	Brinjal Round (Green/purple stripped)	 	<ul style="list-style-type: none"> • Appearance -Round /oval /pear shape, uniform dark purple/Green with distinguish strips on the surface, free of damage. • Should have green stems with fine spines on it. Should not have any spots/worm/pest infestation spots 	Kg
7	Beans - French		<ul style="list-style-type: none"> • Appearance – Tender, light green in appearance, can be uneven. • Should have green stems with fine spines on it. Should not have any spots/worm/pest infestation spots Snaps with a distinctive sound. Less fibre in the flesh and all beans should be of same maturity. • Ideal Size – Large to Medium (350 -400 g/Piece or 3-4 pieces/Kg). 	Kg
8	Beans - Haricot		<ul style="list-style-type: none"> • Appearance – Bright green, thinner, long and straighter. Snaps with a distinctive sound. • There should be no fibre in the flesh and all beans should be of same maturity. • Should not have any spots/worm/pest infestation spots. • Ideal size -10 -15 Cm in length. 	Kg





9	Cabbage		<ul style="list-style-type: none"> • Appearance - Heavy head, firm and solid. Colour may vary from lightest yellow green to dark green. • Leaves should be crisp with no decay, worm holes or spots. • Ideal size -Weight 300 - 400 g/Piece or 3-4 pieces/Kg 	Kg
10	Capsicum		<ul style="list-style-type: none"> • Appearance - Should have dark green shinny skin, tender, firm & no discoloration. • Should not be too soft when touched. When split there should be no browning of seeds. • Ideal size - Large to Medium (7-10 pc/Kg. 	Kg
11	Carrots Preferred varieties – a)Ooty b)Bengaluru c)Delhi d) Any regional specific variety		<ul style="list-style-type: none"> • Appearance - Should have a smooth skin, even conical shape, should break with a snap when bent. Colour can vary from deep rusty red to light orange. • Ideal Size -Large to Medium (8 to 10 in a kg) 	Kg
12	Chayote- Chow		<ul style="list-style-type: none"> • Appearance - Roughly pear-shaped, somewhat flattened and with coarse wrinkles • Green skin fused with the green to white flesh, and a single, large, flattened pit • Ideal Size- It can range from 12 to 20 cm in length. 	Kg
13	Colacasia/Arbi// Taro		<ul style="list-style-type: none"> • Appearance - brown fibrous exterior and a white, slightly slimy flesh inside. • Shall carry unique mix of a deep nutty and a mild sweet taste. 	Kg
14	Cauliflower /Gobi		<ul style="list-style-type: none"> • Appearance - Bright white to creamy white flower with outer leaves fresh, crisp. Clean, heavy, firm and compact head 	Kg

			<p>with outer leaves trimmed down to not more than 4 cm.</p> <ul style="list-style-type: none"> No plant lice or smudgy/black spots should be found on the head. Ideal Size – Large to Medium (400 -600g/Piece or 2-3 pieces/Kg). 	
15	Cluster Beans/Guar Beans		<ul style="list-style-type: none"> Appearance -Long and narrow with tapered ends. The smooth pods are green when young and have a slightly slimy, soft Shall have less fibre. Ideal Size –Small to medium averaging length 3-10 centimeters 	Kg
16	Coconut (Prefer old/aged one)		<ul style="list-style-type: none"> Appearance - Dark brown husk covering. Presence of water should be felt on shaking. No offensive odour to be felt when opened. Ideal Size – Medium to Large - 400 -500 g/Piece. 	Per piece/ Number
17	Cucumber a) Green strip variety b) White strip skinned		<ul style="list-style-type: none"> Appearance -Green/Whitish with strips, firmness and good even shape. Should not be over ripen/soggy/watery at the time o delivery. Ideal size –Large to Medium (6-8 number/Kg), 10-25 cm length 	Kg
18	Drumstick		<ul style="list-style-type: none"> Appearance –Dark to Light Green, firmness long and pointed end. Should not be dried /ripen/soggy/watery. Ideal Size – 1-2 cm broad, 30-50 cm in Length and weight from 80 to 120 g/each pod, 	Kg

19	Garlic (Whole/Peeled)		<ul style="list-style-type: none"> • Appearance - Well filled bulbs, heavy in size, covered with dry outer sheet. • Interior of good quality with large pods. Should not have sprouted shoot. • Peeled Garlic - Appearance - Creamy and whitish. No any blacks spots and should not be soggy and watery when packed. • No sprouted ones to be receive 	Kg
20	Ginger		<ul style="list-style-type: none"> • Appearance - Large fresh, even pieces with no mud/soil residue. • Pulp should not be stringy or dry. • Should have a clean surface with fine hair roots, interior should be moist with sharp smell. • It should be properly matured. 	Kg
21	Green Chilly		<ul style="list-style-type: none"> • Appearance - Dark to light green with a smooth skin surface, having long even shape. • Should snap when bent and seeds will be soft, white and not be over ripe. • Ideal Size - 3-10 inches in length with uniformly narrow shape. 	Kg
22	Ivy Gourd / Tidily		<ul style="list-style-type: none"> • Appearance - Firm hard surface, bottle shape with pale yellow. • When split should have bright white pulp and soft small seeds. • Should not be soggy. • To be free from moulds 	Kg
23	Lady s Finger/Bhindi		<ul style="list-style-type: none"> • Appearance - Should be 3-5 inches long with a bright green, smooth velvety surface, with fine hair like spikes on the surface. • They should be crisp and tips snap off when bent. 	Kg

			<ul style="list-style-type: none"> Should be free from infestation/any black spots. 	
24	Lemon		<ul style="list-style-type: none"> Appearance - Light to bright yellow and firm, heavy for its size. Should be resilient to thumb pressure No scars, browning, spots on the skin to be apparent. Should not be hard and immature size Ideal Size - Medium to large size 20-25 pcs in Kg or 30-45 g/Piece 	Kg
25	Onions (Red)		<ul style="list-style-type: none"> Appearance - Dry surface, white/pinkish, pulpy internally, sharp taste. Firm bulb with clean skin of pinkish. No stems/sprouted shoots. Moisture at neck indicate interior decay. No black spots on the surface. Ideal size -Large to medium (8 to 10 in a kg) 	Kg
26	Pointed Gourd/ Parwal		<ul style="list-style-type: none"> Appearance - Firm hard surface, bottle/oval shape with green. When split should have bright white pulp and soft small seeds. Should not be soggy. To be free from moulds. <p>It is similar to Ivy Gourd/Thildli but much bigger in shape/size.</p>	Kg
27	Pumpkin/Kaddhu		<ul style="list-style-type: none"> Appearance -Slightly ribbed skin, colour might vary from deep yellow to orange or Creamy green outer skin with bright pulp. There should be no spots or discoloration. 	Kg
28	Potato/Aloo		<ul style="list-style-type: none"> Appearance -Dry with preferably dark brown skinned (old/aged potatoes). Should not have eyes, spots, sprouted, worm infested and greening. Free from mud/soil residues. 	Kg





			<ul style="list-style-type: none"> • Ideal Size – Large to Medium • (7-10 number/Kg) 	
29	Ridge Gourd/Tori		<ul style="list-style-type: none"> • Appearance – Skin color varies from light green and dark-green. • Free from mud/soil residues and soft spots, darkened areas on the surface. White spongy flesh with soft seeds. • Should be with green fresh stem • Should not have bitter taste. • Ideal Size – Large to Medium - 5-7 number/Kg or 200-300 g/piece 	Kg
30	Snake Gourd/Chichinda		<ul style="list-style-type: none"> • Appearance – Elongated, slender, curved. The gourd can be straight or twisted curls and spirals. • Can have waxy green skin or striped with a lighter shade of green. • Ideal Size -range from medium to large ,upto 40-45 centimeters in length with minimum requirement of 15-20 centimeters in length 	Kg
31	Shallots		<ul style="list-style-type: none"> • Appearance - shallot, which is a type of onion, looks like a small, elongated onion but with a milder flavor and a hint of garlic. • Typically, it is a small bulb with copper, reddish, or gray skin 	Kg
32	Tomatoes Preferred varieties a) Farm type round/oval shape b) Any regional specific variety		<ul style="list-style-type: none"> • Appearance - Mature but not over ripe and soft. Colour should be bright red free from decay, growth cracks. • Should not have worm holes, mould or wateriness. • Uniform shape (oval/round) large size, smooth, firm and pulpy. • It should have lesser seeds and not sour in taste. 	Kg





			<ul style="list-style-type: none"> • Ideal size -Large to medium (10-12 in a kg) 	
33	Radish/Mooli		<ul style="list-style-type: none"> • Appearance - Skin creamy white, with tapering tail end. Tender and free from mud/soil residues. • Should not have leaves and any black spots on the surface. • Ideal Size - Should be 18-30 cm in length, Large to medium (10-12 in a kg). 	Kg
34	Round Melon/Apple gourd/Tinda		<ul style="list-style-type: none"> • Appearance - Light green firm, crisp skin, small seeds. Bright white pulp. • Oval in shape 	Kg
35	Sweet Potatoes/ Shakarkand		<ul style="list-style-type: none"> • Appearance - Clean dry surface, no incrustated soil residues. Pinkish, with tapering tail, • No irregular shape • Ideal Size - Large to medium (7-9 number/Kg) 	Kg
36	Yam (Elephant) /Survan		<ul style="list-style-type: none"> • Appearance - Dark brown, almost black skin, its beige colored flesh has a texture like that of a sweet potato, crisp and firm. • Should have an earthy flavor that can also be nutty, • Clean dry surface, no incrustated mud/soil residues. • Ideal Size - Large to medium of one yam -1 to 2.5 Kg/Piece 	Kg


Reference – 1) www.iihr.res.in. 2) Foodsafetyhelpline.com

QFS/PR/01 Issue No 01 Revision -0 Issue date -10/09/2021

COMMONLY USED EXOTIC VEGETABLES

SI NO	COMMON NAME	IMAGE	SPECIFICATIONS	UOM
1	Cabbage - Chinese		<ul style="list-style-type: none"> • Appearance - Slender cylindrical head, light/parrot green with whit stalk/base. • Should be free from worms/insects interiorly • Ideal size - 12 inch (30 cm) length 	Kg
2	Cabbage -Red		<ul style="list-style-type: none"> • Appearance - Heavy head, firm and solid, colour may vary from light purple to deep reddish purple. • Leaves should be crisp with no decay, worm holes or spots. • Ideal size -Weight 300 - 400 g/Piece or 3-4 pieces/Kg 	Kg
3	Broccoli		<ul style="list-style-type: none"> • Appearance - bright green, fresh and free from yellow florets. • Clean, heavy, firm and compact head with outer leaves trimmed down to not more than 4 cm. • Should be free from worms/insects. • Ideal Size - 150- 200 g one piece 	Kg
6	Celery		<ul style="list-style-type: none"> • Appearance - Clean, crisp, brittle stalks with bright green leaves, length should be 40 cm approx. • Stalks should not be wilted, spotted or soft. • They should be in good thickness with straight stems. 	Kg

5	Mushroom Button variety		<ul style="list-style-type: none"> • Appearance - Firm white stems properly trimmed not exceeding 2 cms in length. Colour can be from white to light brown. • Should not be misshaped or dark, bruised, mouldy, or soaked in water to gain weight. • Should not be muddy/without soil residues. • Ideal requirement - Packet of 200 g -250 g 	Kg/ Packet
6	English Cucumber		<ul style="list-style-type: none"> • Appearance -Long, thin, shiny in nature, straight & cylindrical shape. • The skin shall be dark green and smooth. • It can be twice the length of a regular cucumber; • Ideal Size -10-12 inch long, Medium size -10-12 no /Kg. 	Kg
7	Lettuce		<ul style="list-style-type: none"> • Appearance - Colour could vary from reddish to green, with smooth texture of leaves. • Should be free from any black spots/worn infestation 	Bunch/Kg
8	Parsley		<ul style="list-style-type: none"> • Appearance - Should be bright green with delicate fragrance free from dirt, dust and yellow leaves. 	Bunch/Kg





9	Pepper - Red/Yellow Capsicum		<ul style="list-style-type: none"> • Appearance -Dark yellow /red with shiny skin, firm tender crisp & no discoloration. When split there should be no browning of seeds. • Ideal size - Large to Medium (7-10 pc/Kg. 	Kg
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QFS/PR/02 Issue No 01 Revision -0 Issue date -10/09/2021

COMMONLY USED INDIAN GREEN LEAFY VEGETABLES

MANDATORY REQUIREMENTS

- 1) Should be brought in crates with trimmed roots and avoid the mud/soil particles while delivering to which ever green leafy required.
- 2) Not to be supplied in disposable plastic bags/covers/wrapped in newspaper/gunny bags
- 3) No rubber band/jute thread to be tied to the bunches.

SI NO	COMMON NAMES	IMAGE	SPECIFICATIONS	UOM
1	Coriander Leaves		<ul style="list-style-type: none"> • Appearance - Bright green, fresh, wide leaves, standing leaves not wilted with fresh aroma. Should be without flowers and trimmed of any root. • Minimum 100 g in a bunch 	Bunch/ Kg
2	Curry Leaves		<ul style="list-style-type: none"> • Appearance - Leaves must be wide with a fresh aroma, mature. • Leaves to be free of black spotting, white patches and any worm /pest infestation. • Should be given in uniform size/trimmed with proper main stem in it 	Bunch/ Kg
3	Dil leaves		<ul style="list-style-type: none"> • Appearance - Bright green, fresh, standing leaves not wilted with fresh aroma. • The leaves to be soft and reminiscent of small needles/fibre like which are arranged into open cone. • Should be without flowers (white/yellow) and trimmed of any root. • Minimum 100 g in a bunch 	Bunch /Kg
4	Methi leaves		<ul style="list-style-type: none"> • Appearance - Fresh wide leaves green, slender leaves, minimum stem, no browning or wilted leaves. • 100 g minimum weight of bunch 	Bunch/ Kg

5	Mint		<ul style="list-style-type: none"> • Appearance - Wide dark green leaves and not wilting. There is sharp aroma when leaf is crushed. • Stems should be trimmed above the roots and mint should not have been soaked in water to increase weight. • Minimum 100 g each bunch. 	Bunch /Kg
6	Palak/Spinach		<ul style="list-style-type: none"> • Appearance -Bright green, triangular or ovate and flat leaves with larger leaves at the base of stem. • Should be free from black spots/worm infestation in the leaves. • Minimum 100 -200 g each bunch 	Bunch / Kg
7	Onion -Spring		<ul style="list-style-type: none"> • Appearance - Even spherical or oval shaped bulb with juicy pulpy leaves. • Colour should be white without traces of purple except on stems. Leaves should be unbroken, bright green with up to 7-10 Inches 	Bunch /Kg

COMMONLY USED FRUITS

SI NO	COMMON NAMES	PREFERED VARITIES	SPECIFICATIONS	UOM
1	Apple -	a) Shimla/Kashmiri b) Fuji/Gala/Washington c) Green apple d) Any other local variety apple specific to geographical region need to be discuss and approval needed from Corporate Chef/Unit Chef/Unit Head Prefer Grade A & B types based on Unit requirement	<ul style="list-style-type: none"> • General Appearance - Bright brick red /Green in colour without any discoloration or cracks. • Crisp pulp with typical flavour, No any bruises or injury. • No any worm hole. • Ideal size - 5-7 in a kilo. 	Kg
2	Avocado	Nil	<ul style="list-style-type: none"> • General Appearance Mid -dark green skin Oval to round oval, slightly pear shaped, • Fruit needs to be clean, bright, fresh and firm, even colour and uniform shape. • Ideal size requirement - Medium size, 4-5 in a kilo. 	Kg
3	Banana - Chef/Unit Chef	a) Yellaki b) Robusta c) Cavendish d) Rastali e) Malbhog f) Poovan g) Karpoorvali	<ul style="list-style-type: none"> • General Appearance - Should be yellow in colour, skin thin, no bruises, blemishes or black patches. • Flesh should be soft yet firm and sweet • Ideal size -Varies from each variety. Should be even & medium size. 	Kg
4	Grapes	Seedless (Green /Black)	<ul style="list-style-type: none"> • Colour purple black, full bunches/Colour yellow to green, full bunches. • Each bunch of even conical shapes, firmly attached to the stem. • No loose squashed, over ripe brown/green grapes to be accepted. 	Kg

			<ul style="list-style-type: none"> • Skin should be thin. Pulp juicy and sweet. • Ideal weight of each bunch - min 100 to 250 g 	
5	Kiwi	Nil	<ul style="list-style-type: none"> • Appearance -About the size of a chicken egg, with brown fuzzy skin, vibrant green or yellow flesh, small black seeds and a tender white core. • Ideal weight of per kiwi- min 75-90 g 	Kg
6	Mangoes (Seasonal)	a)Alphonso b)Bagepalli c)Dusshera d) Raspuri e) Langara	<ul style="list-style-type: none"> • Appearance - Bright orange/yellow/green with thin skin, smooth surface, no blemishes, firm and resilient to gentle pressure. • Should have a typical flavour, very sweet and strong, free from any whitish powder on its surfaces. • Ideal size varies from varieties -3-7 in a Kg. 	Kg
7	Musk melon	With Strip –Green type Without strip -Whitish	<ul style="list-style-type: none"> • Appearance - ribbed, tan skin and a sweet, musky flavor and aroma. • Color may vary from whitish to green stripped appearance, Smooth surface, firm and resilient to gentle pressure. • Should be free from any whitish powder on its surfaces. • Ideal size of of one fruit 500 g upto 1.2 Kg 	Kg
8	Oranges (Seasonal)	a)Coorg b)Nagapuri c)Kamala	<ul style="list-style-type: none"> • Bright orange colour, not over ripe, semi green, acceptable off season. • No discoloration or browning or dry patches. Spherical, firm and 	Kg

			<p>resilient to thumb pressure.</p> <ul style="list-style-type: none"> • Squashed not to be accepted. • Should be ripe, sweet and juicy. • Approx. 5 -7 number / kg, 	
9	Papaya	a)With seed b)Seedless	<ul style="list-style-type: none"> • Orange yellow colour, traces of green permitted. Softness at the apex of the fruit. • Interior should have a bright orange colour without orange traces • Ideal weight - 1 to 1.5 kilo per no 	Kg
10	Pineapple	Nil	<ul style="list-style-type: none"> • Appearance greenish-yellow from outside with green-gray to yellow as it ripens, so as a general rule, the more yellow a pineapple's exterior is, the riper the fruit will be. • Cylindrical in shape with diamond pattern skin and spine, cactus like leaves and a sweet, yellow, tangy fiber like flesh that is quite juicy with a characteristic fragrance. • Ideal weight of one fruit -750 to 900 g 	Kg
11	Pears	Indian variety US variety	<ul style="list-style-type: none"> • Clean, bright and typically colour for the variety, soft, juicy flesh and good flavour, not mis-shaped, wrinkled or soft to touch. • Flesh to be firm without scars, dents insect or worm injury • Approx. - 5-6 number / kg, 	Kg

12	Pomegranate/ Anar	Nil	<ul style="list-style-type: none"> • Ideally pomegranate to be about 5–12 cm (2–5 inches) in diameter. • Red, round and looks kind of like a red apple. • The skin should be thick and loose and dry. • Average weight -200-250 g/piece 	Kg
13	Sweet lime or Moosumbi	Nil	<ul style="list-style-type: none"> • Bright greenish yellow colour, thin skin, sweet juice. Should be firm and but not raw/hard. • Approx. -5-6 number / kg, 	
13	Sapoto/Chiku		<ul style="list-style-type: none"> • Dark brown, thin skin, firm surface, no bruises or soft patches, Pulp should be dark brown. • Should not be very hard like ball and also soggy when delivered. • Approx. 8 to10 number / kg 	Kg
14	Water melon	<p>a) Kiran –Available throughout the year</p> <p>b) Green strip (Seasonal)</p>	<ul style="list-style-type: none"> • Smooth white rind which is yellow at maturity. • Flesh must be thick, greenish, fine grain, juicy and sweet. • Sour smell indication of over ripeness. • Ideal Size - One fruit ideally be 1 kg and above. 	Kg

COMMONLY USED DAIRY BASED PRODUCTS

Below is the listed brand of commonly used brands which compile to FSSAI requirements.

- 1) Nandini /Heritage/Dodala/ Milky mist / Cavin Care –Mainly in southern region of India.
- 2) Amul/ Mother Dairy/ President – Throughout India.
- 3) Verka-North Region of India.
- 4) Govardhar –South and Western region of India.
- 5) Dreamery - Throughout India.

General instructions

- To ensure FSSAI licence copy is shared.
- At the time of delivery the supplier/distributor should ensure that delivered products have proper visible labelling with mfg. and expiry date.
- Milk/milk product testing reports to be shared biannually or as and when demanded.
- A copy certification of packing material details should compile to FSSAI packing & labelling Regulations 2011.1.12 to be shared.

SI NO	ITEM	TYPES	REQUIRED SPECIFICATION	UOM
1	Butter	a) Low Fat b) Salted c) Unsalted	<ul style="list-style-type: none"> • “Butter” means the fatty product principally in the form of an emulsion of the type water-in-oil derived exclusively from milk or milk products, or both. • Butter must arrive in original packing and should not have been found tampered or moist packing and soggy at the time of delivery. 	Packet in g/Kg
2	Butter	Chiplet	<ul style="list-style-type: none"> • Butter Chiplets must arrive in original packing and should not have been found tampered or moist packing 	Chiplet of 5 g

3	Cheese	Slices/ Block/ Mozzarella (Block type	<ul style="list-style-type: none"> • Cheese slices/blocks must arrive in original packing and should not have been found tampered or moist packing. • Shall be creamy brown to whitish in appearance • No offensive odour should be felt. • Firm texture and shall not be soggy/watery at the time of delivery 	Packet in g/Kg
4	Paneer	Plain	<ul style="list-style-type: none"> • Paneer means the product obtained from any variant of milk, with or without added milk solids, by precipitation with permitted acidulates and heating. • Permitted ingredients in it - Acidulants such as lactic acid, citric acid, malic acid, vinegar, glucono delta lactone, sour whey. • Paneer packet must arrive in original packing and should not have been found tampered or moist packing. No offensive odour should be felt. • Paneer to be creamy white and should not crumble on cutting 	Packet in g/kg
5	Tofu –Soy Paneer	Soy based –Fermented	<ul style="list-style-type: none"> • Should be made from soya milk. Colour should be creamy white and should not crumble on cutting. 	Packet in g/kg
6	Cream	a) Fresh b) Whipping Cream	<ul style="list-style-type: none"> • Cream defined in fssai regulation & refers to Cream, Reconstituted cream, Recombined Cream, “Prepared creams” “pre-packaged liquid cream, “whipping cream” “cream packed under pressure” “whipped cream “fermented/cultured/sour cream” “acidified cream” • Should not have curdle texture when opened 	Packet in Lt

6	Milk	a) Toned milk - Min 3% fat content b) Double toned milk Min 1.5% fat c) Skim Milk not more than 0.5% fat content	<ul style="list-style-type: none"> The milk should be fresh, clean only from dairy cows/buffalo, free from objectionable odour or flavour. The packets should not be bloating at the time of delivery. Ideal Receiving temperature - at 5°C or less. 	Packet in ml/Lt
7	Curd	Regular usage	<ul style="list-style-type: none"> Curd - Microbes Cultures specified as per FSSAI - Symbiotic cultures of Streptococcus thermophiles and Lactobacillus delbrueckii sub sp. Bulgaricus. Shall have smooth texture and no watery. No leakage/bloating in the packet. 	Packet in ml/Lt
8	Curd	Cup type/Set Curd	<ul style="list-style-type: none"> Curd - Microbes Cultures specified as per FSSAI - Symbiotic cultures of Streptococcus thermophilus and Lactobacillus delbrueckii sub sp. Bulgaricus. Shall be thick and smooth texture. No leakage/bloating in the cups. There shall not be any opening in the seal. 	
9	Ghee	Regular usage	<ul style="list-style-type: none"> The ghee should be fresh, clean only from dairy cows, free from objectionable odour or flavour. Should have smooth /crystalline texture and whitish to mild yellow appearances. 	Packet in ml/Lt
11	Khova/ Mawa	Regular usage	<ul style="list-style-type: none"> It shall be free from added starch and added sugar. Raw materials- Milk and milk powders, cream and cream powder and milk fat products. Should have smooth texture with creamy white yellow 	Packet in g/Kg

Reference – www.foodsafetyhelpline.com

QFS/PR/05 Issue No 01 Revision -0 Issue date -10/09/2021

COMMONLY USED SEA FOODS BASED PRODUCTS

Below are the listed sea foods commonly used across Pan India.

Fish – Basa, Bangda, Pomfret, Seer

Any other local variety apart from this specific to geographical region same need to discuss and approval needed from Corporate Chef/Unit Chef/Unit Manager

Prawns – Tiger prawns.

General instruction

- To ensure FSSAI licence copy is shared.
- At the time of delivery the supplier/distributor should ensure that delivered products have proper visible labelling with mfg. and expiry date.
- Testing reports to be shared biannually or as and when demanded.
- A copy certification of packing material details should compile to FSSAI packing & labelling Regulations 2011.1.12 to be shared.

SI NO	ITEM	TYPE	REQUIRED SPECIFICATION	UOM
1	Basa	Frozen	<ul style="list-style-type: none"> • The product shall be free from foreign materials such as sand, dirt and insects, objectionable odour, or flavour. • Display on the label must mention that the product (name) shall be stored at -18°C or lower. 	Kg
2	Bangda	Whole & Fresh	<ul style="list-style-type: none"> • The product shall be free from foreign materials such as sand, dirt and insects, objectionable odour, or flavour. • Should be 2 days aged after catching. • Ideal size -10-12 piece/Kg 	Kg
3	Pomfret	Whole & Fresh	<ul style="list-style-type: none"> • The product shall be free from foreign materials such as sand, dirt and insects, objectionable odour, or flavour. • Should be 2 days aged after catching. • Ideal size -7-10 piece/Kg 	Kg
4	Seer	Sliced & Fresh	<ul style="list-style-type: none"> • The product shall be free from foreign materials such as sand, dirt and insects, objectionable odour, or flavour. • Should be 2 days aged after catching. 	Kg

			<ul style="list-style-type: none"> • Ideal size -80-100 g/slice 	
5	Prawns	Nil	<ul style="list-style-type: none"> • The product shall be free from foreign materials such as sand, dirt and insects, objectionable odour, or flavour. • Display on the label must mention that the product (name) shall be stored at -18°C or lower 	Kg

QFS/PR/06 Issue No 01 Revision -0 Issue date -10/09/2021

COMMONLY USED MEAT BASED PRODUCTS

Below are the listed commonly used meat based products across Pan India.

Meat – Mutton, Poultry – Chicken & Egg

General instruction

- To ensure FSSAI licence copy is shared.
- At the time of delivery the supplier/distributor should ensure that delivered products have proper visible labelling with mfg. and expiry date.
- Testing reports to be shared biannually or as and when demanded.
- A copy certification of packing material details should compile to FSSAI packing & labelling Regulations 2011.1.12 to be shared.

SI NO	ITEM	TYPES	REQUIRED SPECIFICATION	UOM
1	Mutton/ Goat meat	Fresh	<ul style="list-style-type: none"> • The product shall be free from foreign materials such as sand, dirt and objectionable odour, or flavour. • Can be with bone/boneless. • Flesh red colour in appearance, less of fat. 	Kg
2	Chicken	a)Broiler b)Country Shall be fresh	<ul style="list-style-type: none"> • The product shall be free from foreign materials such as sand, dirt and objectionable odour, or flavour. • Neck and head to be avoided. Whole chicken - 900 g -1.2 Kg, • Skin should be uniform without any bruises. Without blood clot and physical injury. • If pieces -40-50 g or as per site requirement 	Kg
3	Egg –	Hen	<ul style="list-style-type: none"> • Eggs should be fresh, clean with unbroken shell and white in colour cell. Should be free from blood spots/feather residues/faecal matters. • Ideal requirement - does not exceed 3mm in diameter • Approximately. 50-60 g/Egg At the time of delivery egg should not be more than 2-4 day. 	Number

QFS/PR/07 Issue No 01 Revision -0 Issue date -10/09/2021

COMMONLY USED FROZEN PRODUCTS

Below are the listed commonly used frozen products used across Pan India.

- 1) Frozen peas
- 2) Frozen French Fries/potato wedged
- 3) Frozen American corn

General instruction

- To ensure FSSAI licence copy is shared.
- At the time of delivery the supplier/distributor should ensure that delivered products have proper visible labelling with mfg. and expiry date.
- Testing reports to be shared biannually or as and when demanded.
- A copy certification of packing material details should compile to FSSAI packing & labelling Regulations 201.1.12 to be shared.

SI NO	ITEM	PREFERED BRANDS	REQUIRED SPECIFICATION	UOM
1	Frozen Peas	Safal preferred one Any brand compiling to FSSAI standards	<ul style="list-style-type: none"> • The product shall be free from foreign materials such as worm/any physical pieces/any odour • Uniform green colour • Packets at the time of delivery shall not be soggy/watery and should be firm 	Kg
2	Frozen French fries/ Potato wedges	a)Mc cain b)Sumeru c)Any brand compiling to FSSAI standards	<ul style="list-style-type: none"> • The product shall be free from foreign materials such as worm/any physical pieces/any odour • Uniform colour • Packets at the time of delivery shall not be soggy/watery and should be firm 	Kg
3	Frozen corn	a)Safal b)American garden c)Any brand compiling to FSSAI standards	<ul style="list-style-type: none"> • The product shall be free from foreign materials such as worm/any physical pieces/any odour • Uniform golden yellow colour • Packets at the time of delivery shall not be soggy/watery and should be firm 	Kg

QFS/PR/08 Issue No 01 Revision -0 Issue date -10/09/2021

COMMON SPECIFICATIONS OF CEREALS/PULSES & OTHER DRY GROCERIES

Food Hygiene - The products shall be prepared and handled in accordance with the guidance provided in the Schedule 4, of the Food Safety and Standards (Licensing and Registration of Food Businesses) Regulations, 2011 and any other such guidance provided from time to time under the provisions of the Food Safety and Standard Act, 2006.

The product shall conform to the microbiological requirement given in Appendix B of the Food Safety and Standards (Food Products Standards and Food Additives) Regulation, 2011

Packaging & Labelling - The product covered by this Standard shall be labelled in accordance with the Food Safety and Standards (Packaging & Labelling) Regulation, 2011

SL	ITEM DESCRIPTION	TYPES/VARIETIES	SPECIFICATION / BRAND	UOM
A	CEREALS/PULSES			
1	Rice -	a) Sona masuri b) Basmathi c) Bullet rice d) Red Rice e) Jeera rice f) Brown rice Commonly preferred varieties	<ul style="list-style-type: none"> • Free from waste part (husk), foreign particles and infestation. • No mixing of the other type of grains. • No broken pieces • Free from weevils/any worms • Specification for Basmathi - Ideally • Ideally 9 months to 2 year aged rice. • Basmati rice shall possess natural fragrance, characteristic of basmati rice both in raw and cooked forms. • It shall be free from artificial coloring, polishing agents and artificial fragrances. • It shall also be free from obnoxious smell. 	Pack of 25 Kg
2	Flatten Rice flake/Poha	Depending on menu requirement the flakes thicknesses may vary (flat/thin/thick).	<ul style="list-style-type: none"> • Also called Poha is rice that has been parboiled, rolled, flattened and then dried to produce flakes. • Color -Greyish white in color 	Pack of 5-10 Kg

3	<ul style="list-style-type: none"> Rava 	<p>Sooji Rava. Lapsi Rava - Bansi Rava - Rice Rava- As the name says, it is made using rice grain</p>	<ul style="list-style-type: none"> Colour –May vary from whitish/creamy/light brown colour. Free from white worms/weevils means the product prepared from clean wheat free from rodent hair and excreta by process of grinding and bolting. It shall be free from musty smell and off-odor and shall be creamy yellow in color. 	Pack of 5-10 Kg
4	Vermicelli/ Semiya	Wheat/Ragi/Rice based	<ul style="list-style-type: none"> Should be stiff and firm, hard and not broken pieces. Colour –Brownish to white 	Pack of 1-5 Kg
5	Toor Dhal	Nil	<ul style="list-style-type: none"> Free from waste part (husk), foreign particles and infestation like black spots. No mixing of the other type of grains. No broken pieces. Colour should bright yellow. 	Pack of 5-10 Kg
6	Moong Dhal	Spilt	<ul style="list-style-type: none"> Free from waste part (husk), foreign particles and infestation. No mixing of the other type of grains. Colour should bright yellow. 	Pack of 5-10 Kg
7	Moong Dhal	Whole	<ul style="list-style-type: none"> Free from waste part (husk), foreign particles and infestation. No mixing of the other type of grains. Colour should be bright green/Black 	Pack of 5-10 Kg
8	Chana Dhal	Nil	<ul style="list-style-type: none"> Free from waste part (husk), foreign particles and infestation like black spots. No mixing of the other type of grains. No broken pieces. Colour should bright yellow. 	Pack of 5-10 Kg
9	Red Chana	Nil	<ul style="list-style-type: none"> Free from waste part (husk), foreign particles and infestation like black spots. No mixing of the other type of grains. No broken pieces. Colour should dull red to dark red 	Pack of 5-10 Kg

10	Urad Dhal	Whole/Split	<ul style="list-style-type: none"> Free from waste part (husk), foreign particles and infestation like black spots. No mixing of the other type of grains. No broken pieces or powdery form. Colour should dull whitish black skins covering creamy white interiors 	Pack of 5-10 Kg
11	Moth Beans /Matki -	Whole	<ul style="list-style-type: none"> Free from waste part (husk), foreign particles and infestation like black spots. No mixing of the other type of grains. No broken pieces or powdery form. Colour ranges from light brown through to tan. The inner part of the bean is yellow 	Pack of 5-10 Kg
12	Masoor Dhal	Nil	<ul style="list-style-type: none"> Free from waste part (husk), foreign particles and infestation like black spots. No mixing of the other type of grains. No broken pieces or powdery form. Colour ranges from light orange to yellow. 	Pack of 5-10 Kg
13	Red/white Kidney beans	Commonly called as Rajma bean used in Rajma preparation.	<ul style="list-style-type: none"> It should be dry, hard, and shiny/dull without any pest infestation. Shape - Kidney shape Colour -Bright red to white 	Pack of 5-10 Kg
14	Dry Peas/Vatana -	White/Green	<ul style="list-style-type: none"> Free from waste part (husk), foreign particles and infestation. No mixing of the other type of grains. No broken pieces. Colour should dull green to white 	Pack of 5-10 Kg
15	Chick Peas / Kabuli channa	Nil	<ul style="list-style-type: none"> Free from waste part (husk), foreign particles and infestation. No mixing of the other type of grains. No broken pieces. Colour should whitish 	Pack of 5-10 Kg

B	FLOURS			
16	Atta/Whole wheat flour	Brands preferred 1) Ashirwad 2) Ice/Orange 3) Pillsbury 4) Samrat 5) LT foods Any local/regional brand which complies to FSSAI standards	<ul style="list-style-type: none"> • Colour –Brownish, Smooth texture. Not adulterated with maida. means the coarse product obtained by milling or grinding clean wheat free from rodent hair and excreta 	Kg
17	Maida/Plain flour/All-purpose flour	Any local/regional brand which complies with FSSAI standards	<ul style="list-style-type: none"> • Maida should have a soft, creamy appearance. • Should not have rancid/any offensive odour. • Free from rodent hairs/excreta. • Any local/regional brand which complies with FSSAI standards. 	Kg
18	Rice flour	Any local/regional brand which complies with FSSAI standards	<ul style="list-style-type: none"> • Rice flour shall have mild taste, sand-like texture. • Should not have rancid/any offensive odour. • Free from rodent hairs/excreta. 	Kg
19	Ragi flour	Any local/regional brand which complies with FSSAI standards	<ul style="list-style-type: none"> • Ragi flour shall be free from added coloring matter, flavoring substances, molds, weevils, obnoxious substances, discoloration, and all other impurities • It shall be free from rodent hair and excreta. 	Kg
20	Corn flour/Makki flour	Any local/regional brand which complies with FSSAI standards	<ul style="list-style-type: none"> • It shall be odorless and white to pale yellow color free flowing powder. • It shall contain no added color, flavors or other chemicals. It shall also be free from dirt, insects, larvae and impurities or other extraneous matter. 	Kg
21	Gram flour/Besan	Tata Bhagyalakshmi Any local/regional brand which complies with FSSAI standards	<ul style="list-style-type: none"> • It shall be odorless/free from rancid odor and yellowish in appearance. • It shall contain no added color, flavors or other chemicals. It shall also be free from dirt, 	Kg

			insects, larvae and impurities or other extraneous matter	
C	NUTS			
22	Cashew nut	Whole 2 piece 4 Piece Powder Any local/regional brand which complies with FSSAI standards	<ul style="list-style-type: none"> Cashew kernels shall be free from any rancidity, shell liquid, foreign smell and/or taste, living insects, mites and molds. It shall also be free from any, dead insects, rodent contamination, insect fragments and damage caused by insects, mites or other parasites visible to the naked eye. 	Kg
23	Charmagaz	Any local/regional brand which complies with FSSAI standards	<ul style="list-style-type: none"> Free from waste part, foreign material and infestation. . No broken pieces and no powdery 	Kg/g
24	Dates	Seedless Any local/regional brand which complies with FSSAI standards	<ul style="list-style-type: none"> Free from waste part, foreign material and infestation. Shall not contain any artificial colour and shall not be shiny in nature. 	Kg/g
24	Walnut -	Any local/regional brand which complies with FSSAI standards	<ul style="list-style-type: none"> Free from waste part, foreign material and infestation. 	Kg/g
25	Almond	Any local/regional brand which complies with FSSAI standards	<ul style="list-style-type: none"> Free from waste part, foreign material and infestation. 	Kg/g
26	Pista	Salted/Unsalted Any local/regional brand which complies with FSSAI standards	<ul style="list-style-type: none"> The product shall be free from foreign matter, living insects, mold, dead insects, insect fragments and rodent contamination. The product shall be free from food additives. 	Kg/g
27	Raisins	1st quality, big size 0.450 gms	<ul style="list-style-type: none"> Raisins means the product obtained by drying sound, clean grapes of proper maturity belonging to Vitis vinifera L. The product may be washed, with or without seeds and stems and may be bleached with Sulphur Dioxide. 	<ul style="list-style-type: none"> Kg/g

			<ul style="list-style-type: none"> The product shall be free from foreign matter, living insects, mold, dead insects, insect fragments and rodent contamination. The product shall have uniform color, pleasant taste and flavor, free from odor and taste and evidence of fermentation. The product shall be free from added coloring matter Moisture (m/m) Not more than 15.0 percent 	
D	OTHERS		•	•
28	Sauf	Lucknow variety Badi sauf Regular sauf	<ul style="list-style-type: none"> It shall have characteristic aromatic flavor and shall be free from mustiness. It shall be free from mold, living and dead insects, insect fragments, and rodent contamination. The product shall be free from added coloring matter and harmful substances. 	Kg/g
29	Custard Powder	Any local/regional brand which complies with FSSAI standards	<ul style="list-style-type: none"> Custard powder means the product obtained from maize (<i>Zea mays</i> L.) or sago/tapioca with or without the addition of small quantities of edible starches obtained from arrowroot, potato or jawar (<i>sorghum vulgare</i>) and with or without the addition of edible common salt, milk and aluminous matter. It may contain permitted colors and flavors. It shall be free from any other foreign matter. It shall be the form of fine powder, free from rancidity, fermented and musty odor. 	Kg
30	Jaggery	Round/Square shaped/Bucket variety But not be powdery/whitish at the time of receiving	<ul style="list-style-type: none"> Jaggery means the product obtained by boiling or processing juice pressed out of sugarcane or extracted from palm, date palm or coconut palm. 	Kg

		Any local/regional brand which complies with FSSAI standards	<ul style="list-style-type: none"> It shall be free from substances deleterious to health. Colour –Dull brown to dark brown Free from any infestation. 	
31	Salt –	Powder Crystalline /rock Iodised Tata I Shakti Annapoorna Ashrivada Salt must be free flowing	<ul style="list-style-type: none"> Iodized Salt means a crystalline salt, white or pale, pink or light grey in color, free from contamination with clay, grit, and talc and other extraneous adulterants and impurities. Iodine –content Not less than 30 parts per million on dry weight basis Sodium Chloride (Nacl) Not less than 96.0 per cent by weight on dry basis. 	Kg
32	Salt	Black/powder form	<ul style="list-style-type: none"> Black in colour and free from adulteration. 	Kg
33	Sugar	Size of granules must be small to medium Any local/regional brand which complies with FSSAI standards	<ul style="list-style-type: none"> White colour, particles with uniformity and without any foreign matter. It shall be free from dirt, filth, iron filings and added coloring matter. 	Kg
34	Coconut powder	Any local/regional brand which complies with FSSAI standards	<ul style="list-style-type: none"> No offensive odour/rancid odour 	Packet/Kg
35	Honey	Any local/regional brand which complies with FSSAI standards	<ul style="list-style-type: none"> Honey means the natural sweet substance produced by honey bees from the nectar of blossoms or from secretions of plants which honey bees collect, transform store in honey combs for ripening. When visually inspected, the honey shall be free from any foreign matter such as mold, dirt, scum, pieces of beeswax, the fragments of bees and other insects and from any other extraneous matter. 	Bottle/MI
36	Pickle	Regional /Unit Specific	<ul style="list-style-type: none"> Shall compile to FSSAI food grade regulations. 	Bottle/Kg

			<ul style="list-style-type: none"> Avoid pickle with bottle/carton box based packing. 	
37	Kewra water	Shall compile to FSSAI food grade regulations.	Nil	Bottle/MI
38	Rose water	Dabur	<ul style="list-style-type: none"> Shall compile to FSSAI food grade regulations and no cosmetic type to be opted 	Bottle/ml
39	Ground nut	No small size. Should be of even regular medium to large size seeds	<ul style="list-style-type: none"> No offensive odour/rancid odour, no powdery. Free from worms/weevils Shall compile to FSSAI food grade regulations 	Kg
40	Tamarind	Deseeded/Pulp Shall compile to FSSAI food grade regulations	<ul style="list-style-type: none"> Preferably deseeded, Black and shall not be sticky. 	Kg
41	Coffee powder (with Chicory mixture)	Bru/Nescafe/Cottas Malgudi/LOI Shall compile to FSSAI food grade regulations	<ul style="list-style-type: none"> Coffee — Chicory Mixture means the product prepared by mixing roasted and ground coffee and roasted and ground chicory and shall be in a sound, dry and dust free condition with no rancid or obnoxious flavor. It shall be in the form of a free flowing powder having the color, taste and flavor characteristic of coffee - chicory powder. It shall be free from any impurities and shall not contain any other added substance. The coffee content in the mixture shall not be less than 51 per cent by mass 	Kg
42	Tea leaves	Kannan Devan Broke Bond Taj Mahal Red Labels 3 Roses Tata -Agni	<ul style="list-style-type: none"> TEA means tea other than Kangra tea obtained by acceptable processes, exclusively from the leaves, buds and tender stems of plant of the Camellia sinensis (L) O. Kuntze. It may be in the form of black or oolong tea. The product shall have characteristic flavor free from any off odor, taint and mustiness. It shall be free from 	Kg

			<p>living insects, molds, dead insects, insect fragments and rodent contamination visible to the naked eye.</p> <ul style="list-style-type: none"> • The product shall be free from extraneous matter, added coloring matter and harmful substances. • Tea may contain “natural flavors” and “natural flavoring substances” which are flavor preparations and single substance respectively, acceptable for human consumption, obtained exclusively by physical processes from materials of plants origin either in their natural state or after processing for human consumption in packaged tea only. • It may also contain 0.2 per cent Pectinase enzyme 	
43	Tea Bags – Flavours as per requirement of individual sites	Lipton Taj Tetley Typhoon	<ul style="list-style-type: none"> • Staple free bags 	Boxes/Packs

SPICES MASALA/POWDER/WHOLE

Preferred brands are mentioned in the list - Any other local brands apart from these need to be approved from Corporate Chef/Unit Chef/Unit Manager

As a thumb rule whole spices shall be free from adulteration/foreign residues/soil/worms/ mold, living and dead insects, insect fragments, and rodent contamination.

Supply shall be made with proper labeling details compiling to FSSAI standards of packing and with clear mention of date of packing/manufacturing and best before date (Ideally 6 months to 12 months)

The packing materials shall be air tight for retention of aroma and free from any cut/holes/leakage at the time of receiving.

Items shall not be supplied in disposable plastic bags/wrapped in newspaper/Jute bags.

SPICES MASALA/POWDER

Si no	Name	Prefer Brands	Specification
1	Amchur powder	1) MTR 2) Everest 3) Eastern 4) MDH 5) Teju	<ul style="list-style-type: none"> • Means the powder obtained by grinding clean and dried mango slices having characteristic taste and flavour. • Shall be free from musty odour and objectionable flavour, rodent contamination, mould, fungus and insect infestation, extraneous matter and added colouring, flavouring matter. • Shall also be free from deleterious substances injurious to health. It shall not contain any preservative except edible common salt which may be added to the extent of 5 per cent by weight on dry base.
2	Asafoetida /Hing	1) LG 2) Everest 3) Eastern 4) MDH 5) MTR	<ul style="list-style-type: none"> • Shall not contain any colophony resin, galbanum resin, ammoniacum resin or any other foreign resin. • Free from soap stones or other earthy materials Soap stone, foreign resins • It may contain any cereal like rice/maida flour in it as part of processing.

3	Black pepper powder	1) MTR 2) Everest 3) Eastern 4) MDH 5) Teju	<ul style="list-style-type: none"> Black pepper powder means the powder obtained by grinding dried berries of Piper nigrum L without addition to any other matter. Shall be free from mould, living and dead insects, insect fragments, and rodent contamination. The powder shall be free from added colouring matter, mineral oil and any other harmful substances
4	Coriander/ Dhaniya powder	1) MTR 2) Everest 3) Eastern 4) MDH 5) Teju	<ul style="list-style-type: none"> The powder must be yellowish to reddish brown in colour with characteristic odour and flavour and must be free from off flavour and mustiness. It must be free from mould, living and dead insects, insect fragments, and rodent contamination, added colouring matter, foreign vegetable matter and other harmful substances. Free from Cow dung powder, Common salt, and sawdust.
5	Jeera/Cumin – Powder	1) MTR 2) Everest 3) Eastern 4) MDH 5) Teju	<ul style="list-style-type: none"> It shall have characteristic aromatic flavour free from foreign odour and mustiness Shall be free from mould, living and dead insects, insect fragments, and rodent contamination.
6	Kasuri Methi	1) MTR 2) Everest 3) Eastern 4) MDH 5) Teju	<ul style="list-style-type: none"> It shall have characteristic aromatic flavour free from foreign odour and mustiness Shall be free from mould, living and dead insects, insect fragments, and rodent contamination.
7	Mixed masala powder	1) MTR 2) Everest 3) Eastern 4) MDH 5) Teju	<ul style="list-style-type: none"> It shall have characteristic aromatic flavour free from foreign odour, mustiness or rancidity.
8	Red Chilli powder	1) MTR 2) Everest 3) Eastern 4) MDH 5) Teju	<ul style="list-style-type: none"> It shall be free from mould, living and dead insects, insect fragments, and rodent contamination. The powder shall be dry, free from dirt, extraneous colouring matter, and brick powder, dye, flavouring matter, mineral oil, rice husk and other harmful substances.

			<ul style="list-style-type: none"> The chili powder may contain any edible vegetable oil to a maximum limit of 2.0 percent by weight under.
9	Turmeric powder	1) MTR 2) Everest 3) Eastern 4) MDH 5) Teju	<ul style="list-style-type: none"> Free from colour, saw dust, Lead chromate, metallic yellow, Chalk powder or yellow soapstone powder
10	White pepper powder	1) MTR 2) Everest 3) Eastern 4) MDH 5) Teju	<ul style="list-style-type: none"> White pepper means the powder obtained by grinding dried berries of Piper nigrum L. from which the outer pericarp is removed and to which no foreign matter is added. Shall have characteristic aromatic flavour and shall be free from mustiness. Shall be free from mould, living and dead insects, insect fragments, and rodent contamination. The powder shall be free from added colouring matter and any other harmful substances. However cereals like rice flour/maida may be part of its composition.

WHOLE SPICES

Si no	Name	Labelling details	Specifications
1	Ajwain (Bishop Seeds)	Vendor /Trader Name - FSSAI number - Date of packing/manufacturing Best before date - Ideally 6 months to 12 months	<ul style="list-style-type: none"> It shall have characteristic aromatic flavour and shall be free from mustiness, mould, living and dead insects, insect fragments, and rodent contamination.
2	Bay leaves/ Tej Patta	Vendor /Trader Name - FSSAI number - Date of packing/manufacturing Best before date - Ideally 6 months to 12 months	<ul style="list-style-type: none"> Tejpat means the dried leaves of the tree Cinnamomum tamala, Nees and Ebermof family lauraceae. It shall have characteristic aroma. It shall be free from admixture of leaves other than Tejpat

3	Black pepper -Whole	Vendor /Trader Name - FSSAI number - Date of packing/manufacturing Best before date - Ideally 6 months to 12 months	<ul style="list-style-type: none"> • These are long, deep red and wrinkled, uniform pieces and without bruises. • It shall be dried berries having unbroken pericarp. • The product shall be whole with globular shape and wrinkled pericarp and shall have diameter of minimum 2.0 mm. • It shall be brownish to dark brownish or blackish in colour. • It should be free from mixing of Papaya seeds, light berries and may even filler such as sawdust
4	Black Cumin /Kalonji	Vendor /Trader Name - FSSAI number - Date of packing/manufacturing Best before date - Ideally 6 months to 12 months	<ul style="list-style-type: none"> • Means the seeds of Nigella sativa L. It shall have characteristic aromatic flavour free from mustiness. • Shall be free from mould, living and dead insects, insect fragments, and rodent contamination.
5	Cinnamon /Dalchini - Whole	Vendor /Trader Name - FSSAI number - Date of packing/manufacturing Best before date - Ideally 6 months to 12 months	<ul style="list-style-type: none"> • It shall have characteristic sweetish flavour free from foreign odour, mustiness and rancidity. • Shall not be adulterated with cassia • It shall be free from mould, living and dead insects, insect fragments, rodent contamination
5	Cardamom - Green/Black	Vendor /Trader Name - FSSAI number - Date of packing/manufacturing Best before date - Ideally 6 months to 12 months	<ul style="list-style-type: none"> • Shall have characteristic sweetish flavour free from foreign odour, mustiness and rancidity. • Shall be free from mould, living and dead insects, insect fragments, rodent contamination

6	Cloves	Vendor /Trader Name - FSSAI number - Date of packing/manufacturing Best before date - Ideally 6 months to 12 months	<ul style="list-style-type: none"> It shall be of a reddish brown to blackish brown color with a strong aromatic odour free from off flavour, mustiness, mould, living and dead insects, insect fragments, and rodent contamination and from added colouring matter.
7	Cumin/Jeera - Shahi Jeera	Vendor /Trader Name - FSSAI number - Date of packing/manufacturing Best before date - Ideally 6 months to 12 months	<ul style="list-style-type: none"> Shall be free from grass seeds coloured , charcoal dust, powder & sawdust
8	Mace (Javathri)	Vendor /Trader Name - FSSAI number - Date of packing/manufacturing Best before date - Ideally 6 months to 12 months	<ul style="list-style-type: none"> Both Mace whole and powder shall be free from mould, living and dead insects, insect fragments, rodent contamination, and any added colouring matter Shall be free from Addition of Argemone seed. It shall have characteristic aromatic flavour free from foreign odour, mustiness or rancidity.
9	Mustard Black/Yellow	Vendor /Trader Name - FSSAI number - Date of packing/manufacturing Best before date - Ideally 6 months to 12 months	<ul style="list-style-type: none"> It shall be free from mould, living and dead insects, insect fragments, and rodent contamination Size might vary from small to large seeds
10	Nutmeg – Whole	Vendor /Trader Name - FSSAI number - Date of packing/manufacturing Best before date - Ideally 6 months to 12 months	<ul style="list-style-type: none"> It shall have characteristic aromatic flavour free from foreign odour and mustiness. It shall be free from mould, living and dead insects, insect fragments, and rodent contamination.
11	Star anise	Vendor /Trader Name - FSSAI number - Date of packing/manufacturing	<ul style="list-style-type: none"> Star Anise means the dried mature fruit of the tree Illiciumverum hook of the family Illiaceae.

		Best before date - Ideally 6 months to 12 months	<ul style="list-style-type: none"> • The fruit shall comprise of boat-shaped follicles arranged radially around a central stalk. • The colour of star anise shall be brownish red or reddish brown.
12	Sesame seeds /Till seeds - White/Black	Vendor /Trader Name - FSSAI number - Date of packing/manufacturing Best before date - Ideally 6 months to 12 months	<ul style="list-style-type: none"> • It shall have characteristic aromatic flavour free from foreign odour and mustiness. • It shall be free from mould, living and dead insects, insect fragments, and rodent contamination. • The colour of the same can vary from black to white based on menu/unit requirement.
13	Red Chillies whole-	Vendor /Trader Name - FSSAI number - Date of packing/manufacturing Best before date - Ideally 6 months to 12 months	<p>Preferred types/varieties of it</p> <ol style="list-style-type: none"> 1) Bedagi 2) Kashmiri. 3) Guntur 4) Round type 5) Any other regional varieties need Corporate/Unit Chef approval <ul style="list-style-type: none"> • The chilled shall be dry and firm with stalk. • Free from moisture