

6.	Pyridoxine (Vitamin B ₆), mg/100 g	Pyridoxine hydrochloride	7.5 - 12.5	15 - 25
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Note: Fortified Rice Kernels with fortificant levels 1:50, or 1:100 shall comply with standards specified in sub-clause (3) of clause 24C.

- (5) In addition to the above, fortified rice kernels shall comply with the provisions of the Food Safety and Standards (Contaminants, Toxins and Residues) Regulations, 2011 as specified.
- (6) Fortified rice kernel shall only be sold for industrial purpose for manufacturing fortified rice and shall neither be sold in loose form nor be sold directly to the consumer.
- (7) Each package of fortified rice kernel shall carry the following statements,-
The Ratio in which Fortified Rice Kernels is to be blended with rice kernels “1:50 OR 1:100”
‘NOT TO BE CONSUMED AS AN INDEPENDENT PRODUCT’
‘NOT TO BE CONSTRUED AS SUBSTITUTE FOR RICE OR RICE FLOUR’]

25. Chia Seeds-(1) Chia seeds (*Salvia hispanica L*) are obtained from the plant of mint family (*Labiatae*).

(2) It shall conform to the following standards, namely:-

S.No	Requirements	Limits
(i)	Moisture(per cent m/m), not more than	11.5
(ii)	Extraneous matters	Not more than 1 per cent. by mass of which not (Extraneous matter) more than 0.25 per cent. by mass shall be mineral matter and not more than 0.10 per cent. by mass shall be impurities of animal origin
(iii)	Other edible grains per cent by mass(Not more than)	0.5
(iv)	Damaged grains per cent by	3.0

	mass (Not more than)	
(v)	1000 grain mass (gm), Range	1.2 -1.6
(vi)	Acidity of extracted fat (mg KOH/gm), not more than	2.0
(vii)	Uric acid (mg per kg), maximum	100 .]

⁸¹[**26. Basmati Rice.** - (1) Basmati Rice shall be mature kernels of the varieties of *Oryza sativa* L. notified under the Seeds Act, 1966 (54 of 1966) as Basmati, which shall possess natural fragrance, characteristic of basmati rice both in raw and cooked forms and shall be free from artificial colouring, polishing agents and artificial fragrances.

(2) Basmati Rice shall be of the following types, namely: -

(a) Brown Basmati Rice (De- Husked) is paddy rice from which the husk only has been removed and the process of de-husking and handling may result in some loss of bran.

The kernels shall be long, slender, light brown in colour having vitreous lustre (glossy in appearance);

(b) Milled Basmati Rice is de-husked rice from which all or part of the bran and germ has been removed by milling and the kernels shall be long, slender, white to creamy white or grayish colour and translucent;

(c) Parboiled brown (De- Husked) basmati rice (Brown basmati rice of parboiled paddy) may be processed from paddy that has been soaked in water so that the starch is fully gelatinized, followed by a drying process. The kernels shall be long, slender, brownish in colour;

(d) Milled Parboiled Basmati Rice may be processed from husked rice that has been soaked in water and subjected to heat treatment so that the starch is fully gelatinized, followed by a drying process, and the kernels shall be long, slender, creamy white, yellowish, brownish or grayish in colour and translucent;