

flavour characteristic of the kind & variety of the vegetable used & shall be free from sand, grit & other foreign matter.

3. The product shall test negative for peroxidase. The product shall conform to the microbiological requirements given in Appendix B.

⁶⁷[2.3.38.A FROZEN BEANS

1. Frozen Beans shall be prepared from fresh, clean, sound, succulent pods of the plants of the species *Phaseolus vulgaris* L. or *Phaseolus coccineus* L. Strings, stems, and stem ends shall be removed, and the pods are washed and sufficiently blanched to ensure inactivation of enzymes and adequate stability of colour and flavour and shall be stored at -18°C or below.

2. The product shall be of reasonably uniform colour and free from foreign flavour or odour, other than those imparted by any added ingredients. It shall be clean, free from sand, grit and other foreign material and shall test negative for Peroxidase. It shall not contain any added colour.

3. The product may contain sugars (Sucrose, invert sugar, dextrose, fructose, glucose syrup, and dried glucose syrup), salt, spices and herbs, edible fats and oils, sauces, milk solids and any other ingredients suitable to the product whose standards are prescribed under Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

4. Frozen beans may be of the following styles and shall be labelled accordingly:-

- (i) Whole;
- (ii) Cut;
- (iii) Short cut;
- (iv) Sliced; and
- (v) Other- Any other style of presentation is permitted provided that it is sufficiently distinctive from other forms of presentation laid down in this standard and is adequately described on the label to avoid confusing or misleading the consumer.

5. The product shall not exceed the tolerance for visual defects as given in table below. The maximum number of defects in each category shall not exceed the tolerance given in column (3). The combined total of each category shall not exceed the limits indicated in S.No.10 of the Table. The standard sample size shall be 1kg for Category 1 defects and 300gm for other defect categories.

S.No	Defects	Total allowable numbers of defects for each Category (Maximum)	
(1)	(2)	(3)	
		Category 1 (For all styles except whole style)	Category 2 For whole style
1.	Extraneous Vegetable		

	Material (EVM) (i) Bean Leaf (each piece) (ii) Other Extraneous Vegetable Material (EVM) (each piece)	15	15
2.	Stem end		
3.	Major and Minor blemish	30	20
4.	Mechanical Damage(Whole and cut style)	20	10
5.	Undeveloped (whole style)		
6.	Tough strings	10	6
7.	Fibrous unit		
8.	Combined total Allowable number of defects (Maximum)	60	40
9.	Small pieces(Whole, cut and slices styles)	Not more than 20 per cent. mm	

Explanation:-for the purposes of this sub-regulation,-

(i) Extraneous Vegetable Material(EVM).- Vegetable material from the bean plant, other than pod, such as leaf or vine, but excluding stem ends; other harmless vegetable material, not purposely included as an ingredient. For the purpose of assessment, extraneous vegetable material comprising bean leaf material shall be differentiated from the other.

(ii) Stem End.- A piece of the immediate stem which attaches the pod to the vine stem, whether present still attached to the pod or present loose in the product.

(iii) Minor Blemish.-Each piece blemished due to insect or pathological damage affecting an area greater than a 3 mm diameter circle, or blemished by other means to a degree which noticeably detracts from its appearance.

(iv) Major Blemish.-Each piece blemished due to insect or pathological damage affecting an area greater than 6 mm diameter circle, or blemished by other means to a degree which seriously detracts from its appearance.

(v) Mechanical Damage.-A unit, in whole and cut styles, that is broken or split into two parts, crushed, or has very ragged edges to an extent that the appearance is seriously affected.

(vi) Undeveloped (Whole Style only).- Each unit which measures less than 3 mm at its widest point.

(vii)Tough Strings.-Tough fibre which will support a weight of 250 g for 5 seconds or more.

(viii) Fibrous Unit.-Each piece having parchment like material formed during the ripening of the pod, to the extent that the eating quality is seriously affected.

(ix) Small Pieces.-(Cut and Sliced Styles): bean pieces less than 10 mm in length including loose seeds and pieces of seeds.

2.3.38.B FROZEN CAULIFLOWER:

1. Frozen cauliflower shall be prepared from fresh, clean, sound heads of the cauliflower plant of the species *Brassica oleracea* L. var. *botrytis* L., from which heads may be trimmed and separated into parts, are washed and sufficiently blanched to ensure inactivation of enzymes and stability of colour and flavour and shall be stored at -18°C or below. The product may contain salt, spices and herbs, sugars, edible fats and oils, sauces, milk solids and any other ingredients suitable to the product whose standards are prescribed under Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

2. The product shall be of reasonably uniform white to dark cream colour which may be slightly dull and have a tinge of green, yellow or pink over the flower surface. The stem or branch portions may be light green or have a tinge of blue. It shall be free from foreign flavours or odours, other than those imparted by any added ingredients. The product shall be clean, free from sand, grit and other foreign material and shall test negative for peroxidase. It shall not contain any added colour.

3. The product may be presented in one of the following styles and shall be labelled accordingly:-

(i) Whole: the whole, intact head, which is trimmed at the base and which may have attached small, tender, modified leaves.

(ii) Split: the whole head, cut vertically into two or more sections.

(iii) Florets: segments of the head, which may have a portion of the secondary stem attached. Small, tender modified leaves may be present or attached to the units.

(iv) Others: any other presentation of the product is permitted provided that it is sufficiently distinctive from other forms of presentation laid down in this standard and is adequately described on the label to avoid confusing or misleading the consumer.

4. The product shall not exceed the tolerance for visual defects as given in Table below. The maximum number of defects shall not exceed the tolerance given in column (3) (4) and (5) of the following Tables. The combined total of all categories shall not exceed the limits indicated in S.No.9 of Table 1 for whole styles and S.No 11 of table 2 for split, florets and other styles. The standard sample size shall be 500gm.

Table 1
Whole Style

S.No	Defects	Total allowable numbers of defects for each Category (Maximum)		
		Category 1 (Minor)	Category 2 (Major)	Category 3 (Serious)
(1)	(2)	(3)	(4)	(5)