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मानक

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IS 12541 (1988): Meat and Meat Products - Poultry - Chicken Curry, Canned [FAD 18: Slaughter House and Meat Industry]



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Bhartrhari—Nitiśatakam

“Knowledge is such a treasure which cannot be stolen”

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Indian Standard

**MEAT AND MEAT PRODUCTS — POULTRY —
CHICKEN CURRY, CANNED —
SPECIFICATION**

भारतीय मानक

मांस एवं मांस उत्पाद — कुक्कुट उत्पाद — डिम्बा बंद चिकन करी -- विशिष्ट

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BUREAU OF INDIAN STANDARDS
MANAK BHAVAN, 9 BAHADUR SHAH ZAFAR MARG
NEW DELHI 110002

**AMENDMENT NO. 1 MARCH 2004
TO
IS 12541 : 1988 MEAT AND MEAT PRODUCTS —
POULTRY — CHICKEN CURRY, CANNED —
SPECIFICATION**

(*Page 1, clause 4.1*) — Insert the following clause after 4.1:

‘4.1.1 Quality of water used for processing shall conform to IS 4251.’

(*Page 3, Annex B*) — Insert reference of the following Indian Standard at the appropriate place:

IS No.

Title

4251 : 1967 Quality tolerances for water for processed food industry

(FAD 18)

Reprography Unit, BIS, New Delhi, India

FOREWORD

This Indian Standard was adopted by the Bureau of Indian Standards on 23 December 1988, after the draft finalized by the Meat Industry Sectional Committee had been approved by the Agricultural and Food Products Division Council.

The demand for chicken and chicken products is increasing day by day. The chicken preparations are also getting a good response from the civilian as well as defence personnel. Therefore, the formulation of this standard on canned chicken curry will go a long way in helping the consumer to get a quality product.

A suggested recipe and mode of preparation of chicken curry is given in Annex A.

In the preparation of this standard, due consideration has been given to the *Prevention of Food Adulteration Act* 1954, and the rules framed thereunder and the Meat Food Products Order, 1973. However, this standard is subject to the restrictions imposed under these, wherever applicable.

For the purpose of deciding, whether a particular requirement of this standard is complied with, the final value, observed or calculated, expressing the results of a test or analysis, shall be rounded off in accordance with IS : 2-1960 'Rules for rounding off numerical values (*revised*)'. The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.

Indian Standard

MEAT AND MEAT PRODUCTS — POULTRY — CHICKEN CURRY, CANNED — SPECIFICATION

1 SCOPE

This standard prescribes requirements, methods of test and sampling for canned chicken curry.

2 REFERENCES

The Indian Standards listed in Annex B are necessary adjuncts to this standard.

3 TERMINOLOGY

3.1 For the purpose of this standard, the following definitions shall apply.

3.1.1 Broiler

A young meat type chicken, usually 6 to 8 weeks of age of either sex, that is tender-meated, with soft, pliable, smooth textured skin and flexible breast bone.

3.1.2 Roaster

A young chicken usually 12 to 22 weeks of age, with coarse skin, somewhat toughened and darkened flesh with considerably harder breast bone cartilage that may be somewhat less flexible than that of a broiler.

3.1.3 Stag

A male chicken usually 22 to 44 weeks of age with coarse skin, somewhat toughened and darkened flesh and considerable hardening of the breast bone cartilage. Stag show a condition of fleshing and degree of maturity intermediate between that of a roaster and a cock or rooster.

3.1.4 Stewing Chicken or Fowl

A mature chicken of either sex usually more than 44 weeks of age with meat less tender than that of a roaster and with non flexible breast bone.

3.1.5 Cock or Rooster

A mature male chicken usually over 44 weeks of age with coarse skin toughened and darkened meat with hardened breast bone.

4 REQUIREMENT

4.1 Hygienic Requirements

Factory, processing and employee hygiene shall be as per IS 8182 : 1976.

4.2 Requirement for Live Chicken

4.2.1 The material shall be the carcasses drawn

from the live chickens which shall be healthy and of good confirmation. The birds shall have their breast bones well covered with flesh. The eyes of the birds shall be bright, nostrils free from discharges, combs and wattles firm and bright in colour, feather glossy, movement active and showing no evidence of any other disease.

4.2.2 The poultry shall be subjected to ante-mortem and post-mortem inspection by a qualified veterinarian (*see* IS 6559 : 1972).

4.3 Requirements for Dressed Chicken

4.3.1 The poultry shall be slaughtered in licensed premises and properly bled.

4.3.2 The chicken shall be well dressed (*see* IS 4674 : 1975).

4.3.3 The carcasses shall be properly cleaned, washed and water drained. The carcasses shall be suitably chilled.

4.3.4 The material shall be free from artificial colouring matter and firming agents.

4.3.5 Meat pieces with normal bone content only shall be canned. Meat pieces shall measure 2.5 cm to 4 cm in diameter.

4.3.6 No preservatives other than sodium chloride shall be used.

4.3.7 No tenderising material shall be used to soften the meat.

4.3.8 The meat with correct proportion of onion, species and vegetable fat shall be properly cooked before canning. Meat juice shall not be separated either before or during the process of preparation of curry.

4.4 Requirement for the Finished Products

4.4.1 The content of the can on opening shall not display disintegration.

4.4.2 The material shall have good characteristic flavour typical of canned poultry meat. It shall be free from any objectionable colour or odour.

4.4.3 The meat should not be tough and leathery. The gravy shall not be watery.

4.4.4 The end product shall be free from feather, hair, dirt, insect contamination or any other extraneous matter.

4.4.5 Poisonous and deleterious substances of any type including those of microbial origin shall not be present.

4.4.6 The can shall give a negative pressure of not less than 150 mm of mercury at $27 \pm 2^\circ\text{C}$ under normal atmospheric pressure. Head space shall not be less than 1.5 cm.

4.4.7 The average proportion of meat including bone to gravy in the canned curry shall be in the ratio of 45 : 55. A tolerance of ± 5 shall be permitted.

4.4.8 The bone content shall not exceed 10 per cent of the total contents of the can.

4.4.9 The material shall also conform to the requirements prescribed in Table 1.

5 PACKING AND STORAGE

5.1 Packing

The material shall be packed in suitable new open top sanitary cans (OTS) laquered internally with sulphur resistant coating and hermetically sealed.

5.2 Storage

Cans shall be stored at ambient temperature.

5.3 Marking

Each can shall be suitably marked as to give the following information:

- a) Name of the product,
- b) Name and address of the manufacturer,
- c) Net weight of the content,
- d) Batch No. and date of manufacture,

e) Type of the bird used (see 3) in bold letters,

f) Declaration regarding preservative,

g) Name of the ingredients in descending order,

h) Shelf life not less than 12 calendar months, and

j) MFPO licence No. and category.

5.3.1 The labelling on the can should be done either by printing or lithographing on the cans or by affixing labels printed on paper.

5.3.2 Standard Mark

Details available with the Bureau of Indian Standards.

6 SAMPLING

The method of drawing representative sample of the material and the criteria for conformity shall be as prescribed in Appendix H of IS : 1743-1973.

7 TESTS

7.1 Test shall be carried out as prescribed in 4.4.6, 4.4.7, 4.4.8 and Table 1.

7.1.1 Quality of reagents

Unless specified otherwise, pure chemicals and distilled water (see IS 1070 : 1977) shall be employed.

NOTE — 'Pure chemicals' shall mean the chemicals that do not contain impurities which affect the test results.

Table 1 Requirements of Chicken Curry, Canned

(Clause 4.4.9)

Sl No. (1)	Characteristics (2)	Requirement (3)	Method of Test, Ref To (4)
i)	Total Fat. percent by mass	6 to 9	IS 5960 (Part 3) : 1970
ii)	Sodium chloride percent by mass	1.5 to 2.5	IS 5960 (Part 6) : 1971
iii)	Arsenic mg/kg, Max	1	Appendix B of IS 1743 : 1973
iv)	Lead mg/kg, Max	2.5	Appendix C of IS 1743 : 1973
v)	Copper mg/kg, Max	20	Appendix D of IS 1743 : 1973
vi)	Zinc mg/kg, Max	30	Appendix E of IS 1743 : 1973
vii)	Tin mg/kg, Max	250	Appendix F of IS 1743 : 1973
viii)	Microbiological activity	To satisfy the requirements of the test	Appendix G of IS 1743 : 1973

NOTE — Requirements of items (iii) to (vii) are calculated on total contents of the can.

ANNEX A

(Foreword)

SUGGESTED RECIPE AND MODE OF PREPARATION OF CHICKEN CURRY**A-1 RECIPE FOR 100 kg OF FRESH CHICKEN**

Fresh chilled chicken	100 kgs
Salt	2.2 kgs
Fat (vegetable oil)	10 kgs
Coriander powder	4 kgs
Red chilly powder	1.250 kgs
Black pepper	0.800 kgs
Cinnamon	0.200 kgs
Cloves	0.050 kgs
Saunf	0.200 kgs
Turmeric powder	0.100 kgs
Garlic	0.100 kgs
Onion (Chopped)	20.00 kgs
Ginger (Chopped)	0.500 kgs
Green chilly	1.500 kgs
Tomato	3.500 kgs
Mustard	0.250 kgs
Curry leaves	0.100 kgs

All the above ingredients shall conform in quality to the respective BIS specifications, wherever they exist. Otherwise they shall conform to the requirements of the Prevention of Food Adulteration Rules.

A-2 MODE OF PREPARATION OF CURRY

Take the requisite quantity of fat (Vanaspati/ Vegetable Oil) in a clean stainless steel vessel and heat it. Put the finely chopped onion, ginger, green chilly and garlic in the boiling oil and fry till it become slightly brownish. Add the mixture of remaining species and fry till it becomes brown in colour. Add chicken meat and fry for some time and then add water in just sufficient quantity (approximately 40 litres) to cook the meat to the required texture and to fill the can with gravy. The gravy should not be watery or too thick. After cooking separate the chicken meat from gravy and oil and place in separate clean stainless steel vessels. Fill the can with cooked meat and gravy to have required meat to gravy ratio in the can.

ANNEX B

(Clause 2.1)

LIST OF REFERRED INDIAN STANDARDS

<i>IS No.</i>	<i>Title</i>	<i>IS No.</i>	<i>Title</i>
IS 1070 : 1977	Specification for water for general laboratory use (<i>second revision</i>)	IS 5960 (Part 6) : 1970	Methods of test for meat and meat products: Part 6 Determination of chloride content
IS 1743 : 1973	Specification for mutton and goat meat canned in brine (<i>first revision</i>)	IS 6559 : 1972	Code of practice for ante-mortem and post-mortem inspection of poultry
IS 4674 : 1975	Specification for dressed chicken (<i>first revision</i>)		
IS 5960 (Part 3) : 1970	Method of test for meat and meat products: Part 3 Determination of total fat content	IS 8182 : 1976	Code of hygienic conditions for processed meat products

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The use of the Standard Mark is governed by the provisions of the *Bureau of Indian Standards Act, 1986* and the Rules and Regulations made thereunder. The Standard Mark on products covered by an Indian Standard conveys the assurance that they have been produced to comply with the requirements of that standard under a well defined system of inspection, testing and quality control which is devised and supervised by BIS and operated by the producer. Standard marked products are also continuously checked by BIS for conformity to that standard as a further safeguard. Details of conditions under which a licence for the use of the Standard Mark may be granted to manufacturers or producers may be obtained from the Bureau of Indian Standards.

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BUREAU OF INDIAN STANDARDS

Headquarters:

Manak Bhavan, 9 Bahadur Shah Zafar Marg, New Delhi 110002
Telephones : 331 01 31, 331 13 75

Telegrams : Manaksanstha
(Common to all Offices)

Regional Offices:

Telephone

Central : Manak Bhavan, 9 Bahadur Shah Zafar Marg
NEW DELHI 110002

{ 331 01 31
{ 331 13 75

Eastern : 1/14 C. I. T. Scheme VII M, V. I. P. Road, Maniktola
CALCUTTA 700054

36 24 99

Northern : SCO 445-446, Sector 35-C, CHANDIGARH 160036

{ 2 18 43
{ 3 16 41

Southern : C. I. T. Campus, IV Cross Road, MADRAS 600113

{ 41 24 42
{ 41 25 19
{ 41 29 16

Western : Manakalaya, E9 MIDC, Marol, Andheri (East)
BOMBAY 400093

6 32 92 95

Branches : AHMADABAD. BANGALORE. BHOPAL. BHUBANESHWAR.
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