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Mazdoor Kisan Shakti Sangathan
“The Right to Information, The Right to Live”

“पुराने को छोड़ नये के तरफ”
Jawaharlal Nehru
“Step Out From the Old to the New”


“ज्ञान एक ऐसा खजाना है जो कभी चुराया नहीं जा सकता है”
Bhartrhari—Nitisatakam
“Knowledge is such a treasure which cannot be stolen”

“Invent a New India Using Knowledge”
Satyanarayan Gangaram Pitroda
“Step Out From the Old to the New”
FOREWORD

This Indian Standard was adopted by the Bureau of Indian Standards, after the draft finalized by the Processed Fruits and Vegetable Products Sectional Committee had been approved by the Food and Agriculture Division Council.

Bamboo shoot is rich in vitamins, cellulose, amino acids and trace elements and has the same nutritional value as an onion and is a good source of fiber. Bamboo shoot comprises 90 percent water. Bamboo shoots are traditionally consumed more often as a fresh vegetable during their season of availability and are preserved conventionally as salted, fermented and dried products in the North-East regions of India and as salted and pickled products in the Western Ghats of Karnataka. The preservation and processing methods used for bamboo shoots are dry salting, wet salting/preservation in brine, canning and drying.

Formulation of Indian Standards on various types of processed bamboo shoots would assist in the manufacture and sale of standardized, nutritious and hygienically processed products. Separate Indian Standards are being formulated to cover the requirements of canned bamboo shoots, dehydrated bamboo shoots, dry salted bamboo shoots, bamboo shoots in brine and bamboo shoots in plain water. This standard covers the requirements and methods of test for dehydrated bamboo shoots.

Due consideration has been given to the Prevention of Food Adulteration Rules, 1955 and Standard of Weights & Measures (Packaged Commodities) Rules, 1977. However, this standard is subject to 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 result 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

DEHYDRATED BAMBOO SHOOTS —
SPECIFICATION

1 SCOPE
This standard prescribes the requirements and methods of test for dehydrated bamboo shoots.

2 REFERENCES
The following standards contain provisions which, through reference in this text, constitute provisions of this standard. At the time of publication, the editions indicated were valid. All standards are subject to revision and parties to agreements based on this standard are encouraged to investigate the possibility of applying the most recent editions of the standards indicated below:

<table>
<thead>
<tr>
<th>IS No.</th>
<th>Title</th>
</tr>
</thead>
<tbody>
<tr>
<td>265:1993</td>
<td>Specification for hydrochloric acid (fourth revision)</td>
</tr>
<tr>
<td>460 (Part 1) : 1985</td>
<td>Specification for test sieves: Part 1 Wire cloth test sieves (third revision)</td>
</tr>
<tr>
<td>2491:1998</td>
<td>Food hygiene — General principles — Code of practice (second revision)</td>
</tr>
<tr>
<td>2860:1964</td>
<td>Methods of sampling and test for processed fruits and vegetables</td>
</tr>
<tr>
<td>4905:1968</td>
<td>Methods for random sampling</td>
</tr>
<tr>
<td>5403:1999</td>
<td>Method for yeast and mould count of food stuffs and animal feeds (first revision)</td>
</tr>
<tr>
<td>5887 (Part 5) : 1976</td>
<td>Methods for detection of bacteria responsible for food poisoning: Part 5 Isolation, identification and enumeration of Vibrio cholerae and Vibrio parahaemolyticus (first revision)</td>
</tr>
<tr>
<td>9396</td>
<td>Round open top sanitary cans for foods and drinks:</td>
</tr>
<tr>
<td></td>
<td>(Part 1) : 1987 Tin plate requirements (first revision)</td>
</tr>
<tr>
<td></td>
<td>(Part 2) : 1987 Sizes and general requirements (first revision)</td>
</tr>
<tr>
<td>10171:1987</td>
<td>Guide on suitability of plastics for food packaging (first revision)</td>
</tr>
<tr>
<td>13846:1993</td>
<td>Fruits and vegetables products — Determination of ash insoluble in hydrochloric acid</td>
</tr>
<tr>
<td>ISO 763 : 1982</td>
<td>Code for hygienic practices for dehydrated fruits and vegetables including edible fungi</td>
</tr>
</tbody>
</table>

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

3.1 Dehydration Ratio — The ratio of the mass of the dehydrated material after cooking and draining of excess water to its mass before cooking.

3.2 Sliced Round Thin Bamboo Shoot — Bamboo shoot sliced round horizontally into thin pieces of 3 mm to 6 mm thickness.

3.3 Diced Bamboo Shoot — Whole bamboo shoot cut into dices having thickness 3 mm to 6 mm and length ranging between 25 mm and 40 mm.

4 TYPES
Dehydrated bamboo shoots shall be of the following types:

a) Round thin, and
b) Dices.

5 REQUIREMENTS

5.1 Raw Materials
Dehydrated bamboo shoots shall be prepared from edible portions of suitable variety of bamboo shoots, free from insect or fungal infection, free from blemishes, harvested at appropriate maturity.

5.2 End Product
5.2.1 Dehydrated bamboo shoots shall be of a colour, typical of the type and variety and shall have the characteristic odour of fresh bamboo shoots. It shall be free from any added colouring material. Dehydrated bamboo shoots shall be free from scorched, musty and other objectionable off-flavours and odours.

The product shall be in the form of thin round slices or in the form of dices but not in the form of a mixture of any two or more of the different types of dressing. The thickness of the different forms of bamboo shoots shall be uniform.

5.2.2 The product shall be free from any chemical preservative other than sulphur dioxide, artificial food colours, bleaching or flavouring agents.

5.2.3 The product shall be free from dust, dirt, stones, lumps of the earth or any other extraneous matter. The
product shall be free from blemished units like black spots, moulds, insect infection, rodent excreta and other foreign material.

5.2.4 The product shall also conform to the requirements given in Table 1.

<table>
<thead>
<tr>
<th>Sl No.</th>
<th>Characteristic</th>
<th>Requirement</th>
<th>Method of Test, Ref to</th>
</tr>
</thead>
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<tr>
<td>i)</td>
<td>Moisture, percent by weight, Max</td>
<td>7.0</td>
<td>A —</td>
</tr>
<tr>
<td>ii)</td>
<td>Sulphur dioxide, ppm, Max</td>
<td>1500</td>
<td>B —</td>
</tr>
<tr>
<td>iii)</td>
<td>Peroxidase test</td>
<td>Negative</td>
<td>C —</td>
</tr>
<tr>
<td>iv)</td>
<td>Rehydration ratio, Max</td>
<td>1.5:1.0</td>
<td>D —</td>
</tr>
<tr>
<td>v)</td>
<td>Acid insoluble ash, percent by weight, Max</td>
<td>0.5 —</td>
<td>13846</td>
</tr>
</tbody>
</table>

5.2.5 Reconstitution

Dehydrated bamboo shoots shall reconstitute to a tender crisp product free from toughness or mushiness having a characteristic flavour, colour and odour of cooked bamboo shoot, when one part by mass of the dehydrated shoots are cooked (simmered) in 15 parts by mass of one percent sodium chloride solution for 30 min. The time taken from cooking shall be the time from the start of boiling (simmering).

5.2.6 The pesticide residues, if any in the product shall not exceed the limit as prescribed in Prevention of Food Adulteration Act, 1954 and the Rules made thereunder.

5.2.7 Hygiene and Handling Practice

The product shall be prepared and handled under hygienic conditions (see IS 14135) and appropriate clauses of IS 2491.

6 ADDITIONAL REQUIREMENT FOR ECO-MARK

The product which bears the ECO logo shall also conform to the additional requirements given in Annex E.

7 PACKING AND MARKING

7.1 Packing

The product shall be packed in clean, moisture proof food grade plastic material (see IS 10171) or in clean tin-plate containers [see IS 9396 (Parts 1 and 2)] or in laminated foils or in any other food grade packing material as agreed to between the purchaser and the supplier which would prevent the uptake of moisture.

7.1.1 Prepacking Treatment

Bamboo shoot after removal of outer sheath should be held in water for 12 to 15 h or boiled in water for a total period of 30 min with a change of water after every 10 min of boiling. This treatment is necessary to leach out the bitter components present in raw bamboo shoot.

7.2 Marking

Each pack shall be marked with the following particulars:

a) Name, type and style of the product with the brand name, if any;
b) Indication of the source of manufacture;
c) Net mass, in grams;
d) Batch or code number, indicating the month and year of manufacture;
e) List of ingredients in descending order;
f) The words 'Best before .......... (month and year to be indicated); and
g) Any other information required under the Standards of Weights and Measures (Packaged Commodities) Rules, 1977 and Prevention of Food Adulteration Rules, 1955.

7.3 BIS Certification Marking

The product may also be marked with the Standard Mark.

7.3.1 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 details of conditions under which the license for the use of the Standard Mark may be granted to manufacturers or producers may be obtained from the Bureau of Indian Standards.

7.4 ECO-Mark

The product may also be marked with the ECO-Mark, details of which may be obtained form the Bureau of Indian Standards.

8 SAMPLING

Representative samples of the product shall be drawn and tested for conformity to this standard by the methods prescribed in Annex F.
ANNEX A

[Table 1, Sl No. (i)]

DETERMINATION OF MOISTURE

A-1 PREPARATION OF THE SAMPLE

Grind about 10 g of the sample so that it passes through a 250 micron IS test sieve [see IS 460 (Part 1)]. Transfer this prepared sample to a well-stoppered glass bottle. Use this material for analysis.

A-2 PROCEDURE

Weigh accurately about 5 g of the ground material (see A-1) in a tared dish having a diameter of at least 5 cm and depth of about 2 cm. Shake the dish until the contents are evenly distributed. Place the dish in an air-oven maintained at 105 ± 2°C and dry for at least 2 h. Cool in a desiccator and weigh. Repeat the process of heating, cooling and weighing until the difference between two successive weighings is less than 1 mg. Note the lowest weight.

A-3 CALCULATION

Moisture, percent by weight = \[ \frac{100(W_1 - W)}{W_2 - W} \]

where

- \( W_1 \) = weight in g of the dish with the material before drying,
- \( W_2 \) = weight in g of the dish with the dried material, and
- \( W \) = weight in g of the empty dish.

ANNEX B

[Table 1, Sl No. (ii)]

DETERMINATION OF SULPHUR DIOXIDE

B-1 APPARATUS

The apparatus, assembled as shown in Fig. 1, may be used. The apparatus consists of a round bottom resistance glass flask of 750-ml capacity fitted with a three holed rubber stopper \( D \). The rubber stopper \( D \) is fitted with the delivery tube \( B \), the dropping funnel \( E \) and the sloping, water-cooled reflux condenser \( F \) the lower end of which is cut off at an angle. The free end of the delivery tube \( B \) is connected to the wash bottle \( A \) containing sodium carbonate solution. The upper end of reflux condenser \( F \) is connected to the delivery tube \( H \) by the rubber stopper \( G \). The free end of the delivery tube \( H \) nearly reaches the bottom of the 100-ml Erlenmeyer flask \( J \) containing 25 ml of hydrogen peroxide solution. The Erlenmeyer flask \( J \) is provided with a two-holed rubber stopper; through one hole passes the delivery tube \( H \) and, through the other, tube \( K \). The free end of the tube \( K \) is connected to the Peligot tube \( L \) containing 5 ml of hydrogen peroxide solution.

B-2 REAGENTS

B-2.1 Sodium Carbonate Solution — 10 percent (w/v), aqueous.

B-2.2 Bromophenol Blue Indicator Solution — Dissolve 0.1 g of bromophenol blue in 3.0 ml of 0.05 N sodium hydroxide solution and 5 ml of ethyl alcohol (90 percent by volume) by warming gently. Make up the volume of the solution with ethyl alcohol (20 percent by volume) to 250 ml in a graduated flask.

B-2.3 Hydrogen Peroxide Solution — Dilute a 30 percent (w/v) hydrogen peroxide solution with about twice its volume of water and neutralize the free sulphuric acid that may be present in the hydrogen peroxide solution with barium hydroxide solution, using bromophenol blue indicator solution. Allow the precipitate of barium sulphate to settle, filter and determine the concentration of hydrogen peroxide in the filtrate by titrating it with standard potassium permanganate solution. Dilute the filtrate with cold water so as to obtain a 3 percent (w/v) solution of hydrogen peroxide.

B-2.4 Concentrated Hydrochloric Acid, sp gr 1.16 (conforming to IS 265).

B-2.5 Carbon Dioxide Gas, from a cylinder.

B-2.6 Standard Sodium Hydroxide Solution, 0.1 N standardized at the time of the experiment, using bromophenol blue indicator solution.

B-3 PROCEDURE

B-3.1 With 25 ml of hydrogen peroxide solution in the Erlenmeyer flask \( J \) and 5 ml in the Peligot tube \( L \) assemble the apparatus as shown in Fig. 1. Introduce into the flask \( C \), 300 ml of water and 20 ml of
concentrated hydrochloric acid through the dropping funnel \( E \). Run a steady current of cold water through the condenser \( F \). To expel air from the system, boil the mixture contained in the flask \( C \) for a short time in a current of carbon dioxide gas previously passed through the wash bottle \( A \). Weigh accurately about 25 g of the material and dissolve it in the minimum quantity of water. Introduce this solution into the flask \( C \) through the dropping funnel \( E \). Wash the dropping funnel with a small quantity of water and run the washing into flask \( C \). Distil the mixture contained in the flask \( C \) in a slow current of carbon dioxide gas (passed previously through the wash bottle \( A \)) for one hour. Just before the end of the distillation, stop the flow of water in the condenser (this causes the condenser to become hot and drives off the residual traces of sulphur dioxide retained in the condenser). When the delivery tube \( H \), just above the Erlenmeyer flask \( J \), becomes hot to touch, disconnect the stopper \( G \) immediately. Wash the delivery tube \( H \) and the contents of the Peligot tube \( L \) with water into the Erlenmeyer flask \( J \). Cool the contents of the Erlenmeyer flask to room temperature, add a few drops of bromophenol blue indicator solution and titrate with the standard sodium hydroxide solution. (Bromophenol blue is unaffected by carbon dioxide and gives a distinct colour change in cold hydrogen peroxide solution.)

B-3.2 Carry out a blank determination, using 20 ml of concentrated hydrochloric acid diluted with 300 ml of water.

B-4 CALCULATION

Sulphur dioxide content of the material, parts per million = \( \frac{32000 (V - v) N}{W} \)

where

\( V \) = volume of the standard sodium hydroxide solution required for the test with the material in ml;
\( v \) = volume of the standard sodium hydroxide solution required for the blank determination, in ml;
\( N \) = normality of the standard sodium hydroxide solution; and
\( W \) = weight in g of the material taken for the test.
ANNEX C

[Table 1, Sl No. (iii)]

PEROXIDASE TEST

C-1 REAGENTS

C-1.1 Guaiacol Solution — One percent, prepared by dissolving 1 g or 0.9 ml guaicol in 50-ml ethyl alcohol and adding 50-ml water.

C-1.2 Hydrogen Peroxide — One percent. Dilute, one part of three percent hydrogen peroxide with two parts of water.

C-2 PROCEDURE

Take 25 g of the material and coarsely powder it. Place the material on a white porcelain saucer or evaporating dish. Add enough guaiacol solution to wet all the cut surfaces, then immediately add a similar amount of hydrogen peroxide solution. At the end of 3 min, note whether a reddish-brown colour has developed. If none is observed the test for peroxidase is negative. Neglect any colour that may develop after 3 min.

ANNEX D

[Table 1, Sl No. (iv)]

DETERMINATION OF DEHYDRATION RATIO

D-1 PROCEDURE

Cook in a beaker one part by weight of dehydrated bamboo shoots in ten parts by weight of one percent sodium chloride solution for 30 min and then allow them to cool at room temperature for 45 min. Drain off excess solution by covering the beaker with watch glass with convex surface and inverting the container for five minutes. Weigh cooled material.

D-2 CALCULATION

Rehydration ratio = \( \frac{WR}{WD} \)

where

\( WR = \) weight of reconstituted dehydrated bamboo shoots, and

\( WD = \) weight of dehydrated material before cooking.

ANNEX E

(Clause 6)

SAMPLING OF DEHYDRATED BAMBOO SHOOTS

E-1 GENERAL REQUIREMENTS OF SAMPLING

E-1.0 In drawing and handling test samples, care shall be taken that the properties of the sample and the material being sampled are not affected. The following precautions and directions shall be observed.

E-1.1 Samples shall be taken in a place where samples have protection against extraneous strains and pressures.

E-1.2 Sampling shall be done by a person agreed to between the purchaser and the vendor and, if desired by any one of them, in the presence of the purchaser (or his representative) and the vendor (or his representative).

E-2 SCALE OF SAMPLING

E-2.1 Lot

In any consignment, all the containers containing material of the same type shall constitute a lot.

E-2.1.1 Samples shall be examined from each lot separately for ascertaining the conformity of the material.

E-2.2 Selection of Sample

The number of containers to be selected for sampling from the lot shall be in accordance with col 1 and 2 of Table 2.
Table 2 Scale of Sampling

(Clause E-2.2)

<table>
<thead>
<tr>
<th>SI No.</th>
<th>No. of Containers in the Lot</th>
<th>No. of Containers to be Selected</th>
</tr>
</thead>
<tbody>
<tr>
<td>(1)</td>
<td>(2)</td>
<td>(3)</td>
</tr>
<tr>
<td>i)</td>
<td>Up to 200</td>
<td>6</td>
</tr>
<tr>
<td>ii)</td>
<td>201 to 300</td>
<td>8</td>
</tr>
<tr>
<td>iii)</td>
<td>301 to 500</td>
<td>10</td>
</tr>
<tr>
<td>iv)</td>
<td>501 to 800</td>
<td>12</td>
</tr>
<tr>
<td>v)</td>
<td>801 to 1,300</td>
<td>14</td>
</tr>
</tbody>
</table>

E-2.2.1 These containers shall be selected at random from the lot and in order to ensure the randomness of selection, procedure given in IS 4905 may be followed.

E-3 NUMBER OF TESTS AND CRITERIA FOR CONFORMITY

E-3.1 Each container selected according to E-2.2 shall be tested individually for all the requirements as laid down in the respective specifications.

E-3.2 The lot shall be declared as conforming to the respective specification when each of the container tested individually satisfies the requirements given in 5.

ANNEX F

(Clause 8)

ADDITIONAL REQUIREMENTS FOR ECO-MARK

F-1 GENERAL REQUIREMENTS

F-1.1 The manufacturer shall produce the environmental consent clearance from the concerned State Pollution Control Board as per the norms laid down under the Water (Prevention and Control of Pollution) Act, 1974; Air (Prevention and Control of Pollution) Act, 1981; and Water (Prevention and Control of Pollution) Cess Act, 1977 respectively, along with the authorization, if required under the Environment (Protection) Act, 1986, while applying for ECO-Mark. The product shall also be in accordance with the Prevention of Food Adulteration Act, 1954 and the Rules made thereunder. Additionally, Fruit Product Order (FPO), 1955 framed under Essential Commodities Act, 1955, Standards of Weights and Measures Act, 1977 requirements wherever applicable has to be complied with.

F-1.2 The product packaging may also display in brief the criteria based on which the product has been labelled as environment friendly.

F-1.3 The material used for product packaging shall be recyclable or biodegradable.

F-1.4 The date of manufacture and date of expiry shall be declared on the product/package by the manufacturer.

F-1.5 The product shall be microbiologically safe when tested as per IS 5403 and IS 5887 (Part 5) and shall be free from bacterial and fungal toxins.

F-1.6 The product/package or leaflet accompanying it may display instructions of proper use, storage and transport (including refrigeration temperature compliance) so as to maximize the product performance, safety and minimize wastage.

F-2 SPECIFIC REQUIREMENT

F-2.1 The product shall conform to the requirements of quality prescribed under 5.

F-2.2 The product shall not contain any of the heavy metal contaminants in excess of the quantities prescribed in Table 3.

Table 3 Limits for Heavy Metals

<table>
<thead>
<tr>
<th>SI No.</th>
<th>Characteristic</th>
<th>Requirement</th>
<th>Method of Test, Ref to Clause No. of IS 2860</th>
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<tr>
<td>(1)</td>
<td>(2)</td>
<td>(3)</td>
<td>(4)</td>
</tr>
<tr>
<td>i)</td>
<td>Arsenic, mg/kg, Max</td>
<td>1</td>
<td>13</td>
</tr>
<tr>
<td>ii)</td>
<td>Lead, mg/kg, Max</td>
<td>5</td>
<td>14</td>
</tr>
<tr>
<td>iii)</td>
<td>Copper, mg/kg, Max</td>
<td>30</td>
<td>15</td>
</tr>
<tr>
<td>iv)</td>
<td>Zinc, mg/kg, Max</td>
<td>19</td>
<td>16</td>
</tr>
<tr>
<td>v)</td>
<td>Tin, mg/kg, Max</td>
<td>250</td>
<td>17</td>
</tr>
</tbody>
</table>
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This Indian Standard has been developed from Doc : No. FAD 10 (1519).

Amendments Issued Since Publication

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</tbody>
</table>

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