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IS 7187 (1989): Ice Cream Cones [FAD 16: Foodgrains, Starches and Ready to Eat Foods]



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IS 7187 : 1989

*Indian Standard*  
ICE CREAM CONES — SPECIFICATION  
( *First Revision* )

भारतीय मानक  
आइस-क्रीम के कोन — विशिष्ट  
( पहला पुनरीक्षण )

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

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Price Group 2

## FOREWORD

This Indian Standard ( First Revision ) was adopted by the Bureau of Indian Standards on 2 June 1989, after the draft finalized by the Bakery and Confectionery Industry Sectional Committee had been approved by the Food and Agriculture Division Council.

The demand for ice cream cones suitable for filling ice cream or edible savouries is gradually on the increase. In the manufacture of edible cones, the consistency and composition of the batter, mixing time, baking time and temperature are of considerable importance.

Cones may be of any shape or size. They might be either moulded, rolled or coated depending upon the product to be filled.

This standard was first published in 1974. It is being revised to include the latest development in technology and trade. The list of ingredients used for the manufacture of ice-cream cones is being enlarged to include all the materials being used at present.

While formulating this standard, due consideration has been given to the *Prevention of Food Adulteration Act, 1954* and the Rules framed thereunder and the *Standard of Weights and Measures ( Packaged Commodities ) Rules, 1977*. This standard is, however, subject to the restrictions imposed under the Act, 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

## ICE CREAM CONES — SPECIFICATION

### ( First Revision )

#### 1 SCOPE

**1.1** This standard prescribes the requirements and the methods of sampling and test for ice cream cones suitable for filling ice cream or savouries.

#### 2 REFERENCES

**2.1** The Indian Standards listed in Annex A are necessary adjuncts to this standard.

#### 3 ESSENTIAL INGREDIENTS

**3.0** The following materials shall be used in the preparation of batter for ice cream cones.

**3.1** *MAIDA* ( Wheat Flour ) ( IS 7463 : 1988 )

**3.2** Water ( IS 4251 : 1967 )

#### 4 OPTIONAL INGREDIENTS

**4.1** In addition to the essential ingredients specified under 3, any of the following ingredients may be used in the preparation of ice cream cones.

##### 4.1.1 *Cereals and Cereal Products*

- a) Whole wheat meal
- b) Wheat *ATTA* ( IS 1155 : 1968 )
- c) Semolina ( *SUJI* or *RAVA* ) ( IS 1010 : 1968 )
- d) Wheat bran, edible
- e) Wheat germ
- f) Maize germ
- g) Barely powder ( IS 1157 : 1957 )
- h) Oat flour, edible
- j) *BESAN* ( IS 2400 : 1976 )
- k) Rice flour
- m) Malt flour

##### 4.1.2 *Oilseed Products*

- a) Soyabean flour-full-fat ( IS 7837 : 1975 ), soyabean flour medium-fat ( IS 7836 : 1975 ) or soyabean flour low-fat ( IS 7835 : 1975 )
- b) Peanut;
- c) Peanut butter ( IS 9037 : 1979 );

- d) Edible groundnut flour, expeller pressed ( IS 4684 : 1975 ) solvent extracted ( IS 4875 : 1975 );
- e) Edible cottonseed flour, solvent extracted ( IS 4876 : 1978 ) or prepared by the liquid cyclone process ( IS 11581 : 1986 ); and
- f) High protein mixes for use as food supplements ( IS 3137 : 1974 ).

##### 4.1.3 *Edible Starches*

- a) Tapioca flour, edible ( IS 1318 : 1969 );
- b) Potato flour, edible ( IS 9130 : 1979 );
- c) Sweet-potato flour, edible;
- d) Arrowroot starch, edible ( IS 1006 : 1984 );
- e) Maize starch, edible ( IS 1005 : 1976 );
- f) Tapioca starch, edible ( IS 1319 : 1983 ); and
- g) Rice starch.

##### 4.1.4 *Milk and Milk Products*

- a) Casein, edible ( IS 1167 : 1965 ),
- b) Milk powder ( whole and skim ) ( IS 1165 : 1986 );
- c) Butter milk and its solids,
- d) Liquid milk,
- e) Condensed milk ( IS 1166 : 1986 ),
- f) Cheese ( IS 2785 : 1979 ),
- g) Whey solids, and
- h) Malted milk food ( IS 1806 : 1975 ).

##### 4.1.5 *Sugars*

- a) Sugar ( sucrose ) ( IS 498 : 1985 ), ( IS 1152 : 1976 ) and ( IS 1151 : 1969 );
- b) Liquid glucose ( IS 873 : 1974 );
- c) Dextrose monohydrate ( IS 874 : 1975 );
- d) Jaggery and *KHANDSARI*;
- e) Molasses ( edible ), cane ( IS 1162 : 1958 );
- f) Lactose ( IS 1000 : 1959 );
- g) Malt extract ( IS 2404 : 1972 );
- h) Invert syrup;
- j) Golden syrup; and
- k) Honey.

**4.1.6 Fat or Shortening**

**4.1.7 Spices**

- a) Ginger ( IS 1908 : 1980 ),
- b) Chilli powder ( IS 2445 : 1984 )
- c) Black pepper ( IS 1798 : 1982 ),
- d) Saffron,
- e) *AJOWAN* ( IS 4403 : 1979 ),
- f) Cardamom ( IS 1967 : 1984 ),
- g) Cumin ( IS 2447 : 1980 ), and
- h) Other permitted spices.

**4.1.8 Miscellaneous**

- a) Coffee powder ( IS 3077 : 1972 ),
- b) Cocoa-powder ( IS 1164 : 1986 ).
- c) Coating chocolate ( IS 11924 : 1986 ),
- d) Edible vegetables, and
- e) Soluble starch phosphate ( IS 10597 : 1983 ).

**4.1.9 Enzymes and Gluten Conditioners** — proteolytic and amylases, sodium bisulphite and sodium metabisulphite.

**4.1.10 Food Additives**

**4.1.10.1 Flavours** — permitted flavouring essences, improvers and fixers.

**4.1.10.2 Colouring matter**

Permitted colours may be used

**4.1.10.3 Antioxidants** — tartaric acid, citric acid and malic acid.

**4.1.10.4 Emulsifying and stabilizing agents** — permitted in the *PFA Rules*.

**4.1.10.5 Preservatives** — permitted in *PFA Rules*.

**4.1.10.6 Flour improvers**

The following improvers in the quantities given against each may be used:

- a) Ammonium persulphate Not exceeding 2.5 g/kg of the mass of the flour
- b) Potassium bromate and/or potassium iodate Not exceeding 50 mg/kg of the mass of the flour
- c) Ascorbic acid Not exceeding 0.5 g/kg of the mass of the flour

**4.1.10.7 Dough conditioners**

The following dough conditioners in the

quantities given against each may be used:

- a) Calcium or sodium salt of stearoyl-2-lactylate Not exceeding 5.0 g/kg of the mass of flour
- b) Polysorbates Not exceeding 5.0 g/kg of the mass of the flour

**4.1.11 Leavening Agents**

- a) Baking powder ( IS 1159 : 1981 ),
- b) Ammonium bicarbonate ( IS 2697 : 1976 ),
- c) Sodium bicarbonate ( IS 2124 : 1974 ),
- d) Ammonium carbonate,
- e) Active baker's yeast (*Saccharomyces cerevisiae*) ( IS 1320 : 1981 ), and
- f) Any other approved aerating agent.

**4.1.12 Nutrients**

- a) Vitamins,
- b) Protein concentrates,
- c) Calcium phosphate,
- d) Calcium diphosphate,
- e) Calcium triphosphate,
- f) Calcium carbonate,
- g) Ferrous sulphate,
- h) Ferrous fumarate,
- j) Lysine monohydrochloride,
- k) Gluten, and
- m) Potassium iodide.

**4.1.13 Mould Inhibitors**

- a) Acetic acid or lactic acid, and
- b) Vinegar.

**5 REQUIREMENTS**

**5.1 Ice cream cones** shall be properly baked and shall not show any sign of under or overbaking. They shall be crisp and the walls in case of moulded cones shall be uniform in thickness. The designs impressed on them, if any, shall be clear. They shall be free from soapy or other objectionable taste and insect and fungus infestations. They shall also be free from any harmful or injurious foreign matter.

NOTE — The appearance, taste and odour shall be determined by sensory tests.

**5.2 Moulded Cones**

The moulded cones may be sweetened or unsweetened and they may be moulded in any shape desired by the customer.

### 5.3 Rolled Cones

The ice cream cones shall be baked flat and then rolled or formed into any shape desired by the customer.

### 5.4 Coated Cones

Moulded or rolled cones may be coated with edible protective coating.

5.5 The ice cream cones shall be manufactured in the premises maintained under hygienic conditions specified in IS 5059 : 1969.

5.6 The ice cream cones shall also comply with the requirements given in Table 1.

**Table 1 Requirements for Ice Cream Cones**

Sl No.	Characteristic	Requirement	Method of Test ( Ref to Appendix of IS : 1011 : 1981 )
(1)	(2)	(3)	(4)
i)	Moisture, percent by mass, <i>Max</i>	4.5	A
ii)	Acid insoluble ash ( on dry basis ), percent by mass, <i>Max</i>	0.05	B
iii)	Acidity of extracted fat ( as oleic acid ), percent by mass, <i>Max</i>	1.0	C

## 6 PACKING AND MARKING

### 6.1 Packing

Ice cream cones shall be packed in sound containers made of cardboard, paper or aluminium foil laminate conforming to IS 8970 : 1978 or any other material agreed to between the purchaser and the vendor, in such a way as to protect them from contamination or from absorption of moisture and breakage. The cones shall not come in direct contact with the packing material other than the non-toxic packing material.

6.1.1 In case of packets having 10 or more ice cream cones, a complaint slip bearing code number shall be included in the container.

### 6.2 Marking

The following particulars shall be clearly and indelibly marked or labelled on each container:

- Name, trade name and type of the material;
- Name of the manufacturer;
- Batch and code number;
- Number of cones;
- Date of manufacture;
- The statement 'CONTAINS PERMITTED FLAVOURING AND COLOURING AGENTS';
- The statement 'SWEETENED OR UNSWEETENED'; and
- Any other details as required under the *Standards of Weights and Measures ( Packaged Commodities ) Rules, 1977/PFA Rules.*

## 7 SAMPLING

7.1 Representative samples of the material shall be drawn and the criteria for ascertaining conformity of the material to the requirements of this specification shall be as prescribed in Appendix D of IS 1011 : 1981.

## 8 TESTS

8.1 Tests may be carried out as prescribed under 5.1 and appropriate appendices specified in col 4 of Table 1.

### 8.2 Quality of Reagents

Unless specified otherwise, pure chemicals and distilled water shall be employed in tests.

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

## ANNEX A

( Clause 2.1 )

IS No.	Title	IS No.	Title
IS 498 : 1985	Grading for vacuum pan sugar ( plantation white ) ( <i>fourth revision</i> )	IS 1000 : 1959	Specification for lactose, commercial
IS 873 : 1974	Specification for liquid glucose ( <i>first revision</i> )	IS 1005 : 1976	Specification for edible maize starch ( corn flour ) ( <i>second revision</i> )
IS 874 : 1975	Specification for dextrose monohydrate ( <i>second revision</i> )	IS 1006 : 1984	Specification for arrowroot starch ( <i>second revision</i> )



**IS 7187 : 1989**

<i>IS No.</i>	<i>Title</i>	<i>IS No.</i>	<i>Title</i>
IS 1010 : 1968	Specification for <i>SUJI</i> or <i>RAWA</i> ( semolina ) ( <i>first revision</i> )	IS 2785 : 1979	Specification for natural cheese ( hard variety ), processed cheese, processed cheese spread and soft cheese ( <i>first revision</i> )
IS 1011 : 1981	Specification for biscuits ( <i>second revision</i> )	IS 3077 : 1972	Specification for roasted and ground coffee ( <i>first revision</i> )
IS 1151 : 1969	Specification for refined sugar ( <i>first revision</i> )	IS 3137 : 1974	Specification for high protein mixes for use as food supplements ( <i>first revision</i> )
IS 1152 : 1976	Specification for icing sugar ( <i>first revision</i> )	IS 4251 : 1967	Quality tolerances for water for processed food industry
IS 1155 : 1968	Specification for wheat <i>AFTA</i> ( <i>second revision</i> )	IS 4403 : 1979	Specification for <i>AJOWAN</i> ( <i>first revision</i> )
IS 1157 : 1957	Specification for barley powder	IS 4684 : 1975	Specification for edible groundnut flour ( expeller pressed ) ( <i>first revision</i> )
IS 1159 : 1981	Specification for baking powder ( <i>first revision</i> )	IS 4875 : 1975	Specification for edible groundnut flour ( solvent extracted ) ( <i>first revision</i> )
IS 1162 : 1958	Specification for cane molasses	IS 4876 : 1986	Specification for edible cottonseed flour ( solvent extracted ) ( <i>first revision</i> )
IS 1164 : 1986	Specification for cocoa powder ( <i>third revision</i> )	IS 5059 : 1969	Code for hygienic conditions for large scale biscuit manufacturing units and bakery units
IS 1165 : 1986	Specification for milk powder and skim milk powder ( <i>third revision</i> )	IS 7463 : 1988	Specification for wheat flour for use by biscuit industry ( <i>first revision</i> )
IS 1166 : 1986	Specification for condensed milk, partly skimmed and skimmed condensed milk ( <i>second revision</i> )	IS 7835 : 1975	Specification for edible medium-fat soya flour
IS 1167 : 1965	Specification for casein ( edible quality ) ( <i>revised</i> )	IS 7836 : 1975	Specification for edible low-fat soya flour
IS 1318 : 1969	Specification for edible tapioca flour ( <i>first revision</i> )	IS 7837 : 1975	Specification for edible full-fat soya flour
IS 1319 : 1983	Specification for edible tapioca starch ( <i>second revision</i> )	IS 8970 : 1978	Specification for paper-aluminium foil laminates for packaging of food and pharmaceuticals
IS 1320 : 1981	Specification for baker's yeast ( <i>second revision</i> )	IS 9037 : 1979	Specification for peanut butter
IS 1798 : 1982	Specification for black pepper, whole and ground ( <i>first revision</i> )	IS 9130 : 1979	Specification for edible spray dried potato flour
IS 1806 : 1975	Specification for malted milk foods ( <i>first revision</i> )	IS 10597 : 1983	Specification for soluble starch phosphate ( edible grade )
IS 1907 : 1984	Specification for cardamom ( capsules and seeds ) ( <i>second revision</i> )	IS 11581 : 1986	Specification for edible cottonseed flour prepared by liquid cyclone process
IS 1908 : 1980	Specification for ginger, whole and ground ( <i>first revision</i> )	IS 11924 : 1986	Specification for chocolate coating
IS 2124 : 1974	Specification for sodium bicarbonate ( <i>first revision</i> )		
IS 2400 : 1976	Specification for <i>BESAN</i> ( <i>first revision</i> )		
IS 2404 : 1972	Specification for malt extract ( <i>first revision</i> )		
IS 2445 : 1984	Specification for chilli powder ( <i>first revision</i> )		
IS 2447 : 1980	Specification for cumin, whole ( <i>first revision</i> )		
IS 2697 : 1976	Specification for ammonium bicarbonate for food industry ( <i>first revision</i> )		

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