Food Safety and Standards (Alcoholic Beverages) Regulations, 2018

PART- 1

Preliminary

1.1 Short title, application and commencement. −(1) These regulations may be called the Food Safety and Standards (Alcoholic Beverages) Regulations, 2018.

(2) The standards specified in these regulations shall apply to distilled and un-distilled alcoholic beverages.

(3) They shall come into force on the date of their publication in the Official Gazette and Food Business Operator shall comply with all the provisions of these regulations by 1st April, 2019.

1.2 Definitions. - In these regulations, unless the context otherwise requires:

1.2.1 "Act" means Food Safety and Standards Act, 2006(34 of 2006);

1.2.2 "alcohol by volume (abv)" means ethyl alcohol (ethanol) content in an alcoholic beverage expressed as per cent. of total volume;

1.2.3 "alcoholic beverage" means a beverage or a liquor or a brew containing more than 0.5 per cent. abv. The ethanol used in the production of alcoholic beverage shall be of agricultural origin;

[1][Provided that this limit shall be zero in case of Alcohol free beer.]

1.2.4 "alcohol proof" means 1.75131 times the ethanol content in an alcoholic beverage by volume;

1.2.5 "distilled alcoholic beverage" means a distilled beverage, spirit, or liquor containing ethanol that is made by distilling ethanol produced by fermentation of cereal grains, fruits, vegetables, molasses or any other source of carbohydrates of agricultural origin;

1.2.6 "ethyl alcohol or ethanol" means a transparent, colourless, flammable, volatile liquid miscible with water, ether or chloroform and obtained by the fermentation of carbohydrates with yeast. Ethyl alcohol has the chemical formula C_2H_5OH, has a burning taste, and causes intoxication on consumption;

1.2.7 "hops" means the female flowers or seed cones or strobiles of the hop plant (*Humuluslupulus*), or its products used to impart a bitter taste or flavour to beer;

1.2.8 "methyl alcohol or methanol" means a clear, colourless, flammable liquid having chemical formula, CH_3OH, consumption of which above the specified limits may cause blindness or death;

[2][1.2.8a. "non-alcoholic counterpart of alcoholic beverage" means non-alcoholic beverage having alcohol content less than or equal to 0.5% alcohol by volume, which shall meet all the requirements of respective alcoholic beverage of origin except the ethyl alcohol content. Additionally, the alcoholic beverage of the origin must undergo the process of fermentation and the produced alcohol is removed thereafter.]

1.2.9 "neutral spirit or neutral alcohol or neutral grain spirit or pure grain alcohol or extra neutral alcohol (ENA)" means a product obtained by distillation and rectification, with a minimum alcoholic strength of 96 per cent. abv, after alcoholic fermentation of cereal grains, fruits, vegetables, molasses or any other source of carbohydrates of agricultural origin;

1.2.10 “pot-still or column distilled spirit” means the product of distillation done either in a pot-still in batches, or in continuous columns;

1.2.11 “psychotropic substance” means substance as defined in the Schedule of the Narcotic Drugs and Psychotropic Substances Act, 1985 (61 of 1985) and rules made thereunder, and substances listed in Schedule E and E1 of the Drugs and Cosmetic Rules, 1945;

1.2.12 “rectified spirit” means spirit purified by distillation to achieve strength of not less than 95 per cent.abv;

1.2.13 “standard” means as defined in the Act;

1.2.14 “table” means the tables appended to these regulations;

1.2.15 “un-distilled alcoholic beverage or fermented beverage” means fermented un-distilled alcoholic beverage such as beer, wine, cider, or any other similar products;

1.2.16 “yeast” means a unicellular micro-organism responsible for fermentation of sugars to produce ethanol and carbon dioxide.

1.3 General requirements:

1.3.1 Alcoholic beverages shall be free from chloral hydrate, ammonium chloride, paraldehyde, pyridine, diazepam or narcotic, psychotropic substances including caffeine except naturally-occurring caffeine.

1.3.2 [1][The tolerance limit for ethyl alcohol content for upto 20% abv shall be ± 0.3 per cent (-0.5 per cent for upto 90 ml per bottle) and for more than 20% abv it shall be ±1.0 per cent (-1.5 per cent for upto 90 ml per bottle) of the declared strength. In case of wine the tolerance limit shall be ±0.5.]

1.3.3 Sugar may be added for rounding off of the alcoholic beverage.

1.3.4 The water used for dilution to bottling strength shall meet the requirements as specified in Indian Standards for Drinking Water, IS:10500 as amended from time to time.

1.3.5 Alcoholic beverage may contain additives, enzymes and processing aids as permitted under the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011.

1.3.6 Any alcoholic beverage when labelled as "matured”, shall be matured for a period of not less than one year in oak or other suitable wood vats or barrels or with wooden chips.

1.3.7 Where an age claim is made in conjunction with the word “aged”, the age must refer to the youngest spirit in the blend.

1.3.8 The test methods prescribed in the FSSAI “Manual of Methods of Analysis of Foods-Alcoholic Beverages” as amended from time to time shall be used for analysis.

1.3.9 Alcoholic beverage shall be packed in suitable containers as specified in theFood Safety and Standards (Packaging and Labelling) Regulations, 2011:

Provided that bulk containers shall have no upper limit for alcohol content, and shall meet the safety parameters of the product standards. Such products shall also carry a label declaring, “For Manufacturer of Alcoholic Beverages only”.

[1][Alcoholic beverage containing more than 0.5 per cent abv but not more than 8.0per cent. abv may be called as low alcoholic beverage. Low Alcoholic beverages, other than wine and beer shall conform to the requirements of Table-4.]

1.4 The words and expressions used but not defined in these regulations shall have the same meaning assigned to them in the Act and the rules made thereunder.

PART- 2

Distilled Alcoholic Beverages

2.1 Brandy: Brandy is an alcoholic beverage made by distillation of wine. Brandy may be aged or matured to possess aroma and taste characteristic of brandy. Brandy may be of the following types: -

2.1.1 Grape brandy: Grape brandy shall be an alcoholic distillate obtained solely from the fermented juice of grapes. Distillation shall be carried out to a suitable strength in such a way that the distillate has an aroma and taste characteristics derived from the grapes used and the constituents formed during fermentation [1][and aging].

In case of brandy made from any fruit other than grapes, the name of the fruit shall be pre-fixedwith the word 'Brandy' [1][(example Apple Brandy, Plum Brandy).]

2.1.2 Blended brandy: Blended brandy is a mixture of minimum 2 per cent. of pure grape brandy with any other fruit or flower brandy or neutral spirit or rectified spirit of agricultural origin. If any other fruit brandy is used for blending, the name of such fruit shall be pre-fixed with the word 'Brandy'. It shall possess the characteristic aroma and taste of brandy.

The Brandy shall also conform to the general requirement specified in Part 1 and requirements specified in Table – 1.

[1][2.1.3 Indian Brandy: Indian brandy shall be made either from neutral spirit or rectified spirit or a mixture of both. On the label, the name 'Indian Brandy' shall be followed by a statement within brackets as 'made from molasses spirit/grain spirit/neutral spirit' with a font size that is easily readable. The font size of the words 'Indian' and 'Brandy' shall be same.]

2.2 Country liquors: Countryliquors or spirits are alcoholic beverages obtained from distillation of fermented carbohydrates of agricultural origin. Country liquors may also be of the following types:

2.2.1 Plain country liquor: Plain country liquor shall be made from alcoholic distillate obtained from fermented molasses, jaggery (Gur), mash of cereals, potato, cassava, fruits, juice or sap of coconut and palm trees, mahua flowers or any other carbohydrates of agricultural origin.

2.2.2 Blended country liquor: Blended country liquor is a blend of an alcoholic distillate, rectified spirit or neutral spirit.

Country liquor shall also conform to the general requirement specified in Part 1 and requirements specified in Table – 1.

2.3 Fenny or Feni: Fenny or Feni is a distilled liquor made from the fermented juice of cashew apple or coconuttoddy.

Fenny shall also conform to the general requirement specified in Part 1 and requirements specified in Table – 1.

2.4 Gin: Gin is a distilled alcoholic beverage made from neutral spirit of agricultural origin flavoured with juniper berries and or other flavoring agents of botanical origin. It shall be clear and shall not develop any turbidity on dilution with water. Gin shall have the characteristic aroma and taste associated with gin.

Gin shall conform to the general requirement specified in Part 1 and requirements specified in Table – 1.

2.5 Rum: Rum is an alcoholic distillate obtained from fermented juice of sugarcane, sugarcane

molasses, or any other sugarcane product, and shall not contain any colouring matter other than caramel. It may also be prepared from neutral, rectified, distilled spirit of agricultural origin. Rum without colour shall be designated as white rum. Rum shall possess the characteristic taste and aroma associated with the product.

Rum shall also conform to the general requirement specified in Part 1 and the requirements specified in Table-1.

2.6 Vodka: Vodka is a distilled alcoholic beverage made from the neutral spirit obtained from fermented mash of rye, potato, cassava, grains or any other carbohydrates of agricultural origin.

Vodka shall also conform to the general requirement specified in Part 1 and the requirements specified in Table-1.

2.7 Liqueur or Cordial or Apertifs: Liqueur or cordial or aperitif isan alcoholic beverage made from distilled spirit of agricultural origin that is flavoured with fruit, cream, herbs, spices, essential oils, and products of botanical origin. It may contain more than 2.5 per cent of sucrose, dextrose, laevulose, natural sweeteners (like honey), or a combination thereof.

Liqueur or cordials or aperitif shall conform to the general requirements specified in Part 1and the requirements specified in Table-1.

2.8 Whisky or Whiskey: Whisky is an alcoholic beverage made by distilling the fermented extract of malted cereal grains such as corn, rye, barley, or using neutral grain spirit or rectified grain spirit, or neutral spirit of agricultural origin, or their mixture. Whisky may also be of the following types:−

2.8.1 Malt or grain whisky: Malt or grain whisky is a distillate obtained from fermented mash of malted or unmalted cereals or a mixture of both with characteristic aroma and taste. It may also be of the following types:−

[1][(i) Single malt or Single grain whisky: Single malt or Single grain whisky is a distillate obtained from fermented mash that uses one particular malted barley or malted grain, respectively, distilled in pot still only, and produced in a single distillery.]

Amendment for substitution of highlighted provision

[3][(i) Single malt whisky is a distillate obtained from fermented mash that uses malted barley without adding any other grain, which is distilled in pot still only and produced in a single distillery.

(ia) Single grain whisky is a distillate obtained from a fermented mash that uses malted or unmalted grain, and produced in a single distillery. Single grain whisky shall not include single malt whisky and blended malt whisky or blended grain whisky]

[This amendment shall come into force on 1st March, 2024]

(ii) Blended malt whisky or blended grain whisky: Blended malt or grain whisky shall be a mixture of at least 2 per cent from barley malt or grain whisky, with neutral or rectified spirit.

Whisky shall also conform to the general requirement specified in Part 1 and the requirements specified in Table- 1.

2.9 Pot-still distilled spirit: Pot-still distilled spirit is an alcoholic beverage obtained from multiple distillations of fermented molasses, jaggery (Gur), mash of cereals, potato, cassava, fruits (like grape), juice or sap of coconut and palm trees, agave plant, sugarcane juice, cashew apple, mahua

flowers, or any other source of fermentable carbohydrates of agriculture origin.

Pot-still distilled spirit shall be free from any colouring matter except caramel, or natural color obtained by ageing in oak or other suitable wooden barrel, and finishing or infusing with wood chips.

Pot-still distilled spirit shall also conform to the general requirement specified in Part 1 and requirements specified in Table - 1.

PART- 3

Wine and other Fermented Beverages

3.1 Wine

Save as specifically mentioned in different categories, wine shall be the un-distilled alcoholic beverage produced by the partial or complete alcoholic fermentation of the juice of fresh sound ripe grapes, including grape juice concentrate, restored or unrestored pure condensed grape must, and raisins:

Provided that a vintage wine is a wine made from grapes, at least 85 per cent of which were grown in a particular year and labelled as such. A season's yield of wine from a vineyard is a vintage wine. Wine may be of the following types:

3.1.1 [1][Table wine may be of following types.]

3.1.1.1 Red wine: Red wine shall be made from the grape varieties, red or mixture of red and white. The fermentation shall be carried out along with the grape skin to allow extraction of colour and tannins, which contribute to the typical color and flavor of the wine.

Wine having pink colour produced during fermentation with less contact time with skin may be called as Rose wine, and shall conform to the requirement specified for Red wine.

3.1.1.2 White wine: White wine shall be prepared by fermentation of white grapes or from juice extracted after removal of skin of red grapes.

Based on sugar content Tablewine may be of the following types:

(i) [1][Dry wine: Dry wine is a wine that contains upto 0.9 per cent. Sugar]
(ii) Medium dry wine: Medium dry wine is a wine that contains more than 0.9 upto 1.2 per cent. sugar.
(iii) Mediumsweet wine: Medium sweet wine is a wine that contains more than 1.2 upto 4.5 per cent. sugar.
(iv) Sweet wine: Sweet wine is a wine that contains more than 4.5 per cent. sugar.

3.1.2 Based on carbon dioxide content, wine may be of the following types:

3.1.2.1 Semi sparkling or Crackling: Semi sparkling or Crackling wine has a carbon dioxide content of 3.0 to 5.0g/l or 1.5 to 2.5 bar pressure, at 20°C resulting solely from either the primary or the secondary fermentation of the wine within a closed container, tank or bottle.

[1][3.1.2.2 Sparkling: Sparkling wine has a carbon dioxide content of minimum 7.0 g/l or 3.5 bar pressure at 20°C resulting solely from either the primary or the secondary fermentation of the wine within a closed container, tank or bottle. Based on the sugar content the sparkling wines maybe of the following types:

(i) Brut: It has sugar content below 1.2 per cent.

(ii) Extra-Dry: It contains more than 1.2 up to 1.7 per cent. sugar with a tolerance of 0.3 per cent.

(iii) Dry: It contains more than 1.7 up to 3.2 per cent. sugar with a tolerance of 0.3 per cent.

(iv) Semi-Dry: It is a wine which contains more than 3.2 up to 5.0 per cent. sugar.

(v) Sweet: It contains more than 5.0 per cent. sugar.]

3.1.2.3 Carbonated wine: Carbonated wine is made effervescent with carbon dioxide other than that resulting solely from the secondary fermentation of the wine.

[1][3.1.3 Fortified wine: Fortified wine is a wine with high alcohol content achieved by the addition of alcohol (brandy or wine spirits or neutral spirit of agricultural origin) provided a minimum 7 .0 per cent comes from fermentation of grapes, grape must and fruits and used as aperitif or dessert wine. Fortified wine may be red or white, dry or sweet.

Fortified wines are of following types:

3.1.3.1 Sherry: is commonly a white wine fermented to dryness followed by the addition of alcohol (brandy or wine spirits) to stabilize during maturation in contact with air.

3.1.3.2 Aromatized wine is a beverage obtained from at least 75% by volume of wine, which has undergone an aromatisation process; to which ethyl alcohol of viticultural origin and/or a wine distillate and/or alcohol of agricultural origin could have been added; which could have undergone a sweetening and/or colouring and/or undergone one or more of other specific oenological practices applicable to this beverage; with an actual alcoholic strength by volume varying between 14.5% minimum and 22%.]

3.1.4 Wine from fruits other than grapes

Fruit wine is a wine produced from fruit other than grapes [1][(should be prefixed with the name of the fruit. Example wine such as plum wine, apricot wine, pear wine)]. It is produced by the normal alcoholic fermentation of the juice of sound, ripe fruit including restored or unrestored pure condensed fruit must. It may be of following types:

3.1.4.1 Cider: Cider is a fermented alcoholic beverage made from apple juice. It may be soft cider having alcohol content of more than 0.5 upto5.0 per cent, or hard cider having an alcohol content of more than 5.0upto 9.0 per cent.

3.1.4.2 Perry: Perry is a wine prepared from pear juice.

3.1.4.3 [1][****]

3.1.5 Wine from other agricultural and plant sources:

Wine from other agricultural and plant sources may be produced by the normal alcoholic fermentation of the juice or sap of other agricultural and plant sources with or without the addition of sugar or jaggery.It may include the following:

[1][3.1.5.1 Palm wine/Toddy: Palm wine/Toddy is a wine prepared from sap of palm trees and coconut palms.]

3.1.5.2 Bamboo wine: Bamboo wine is a wine prepared from bamboo sap.

[1][3.1.6 Wine Based Beverages: Wine-based beverage is a beverage obtained from at least 50 by volume of wine, which could have undergone the treatments such as sweetening, colouring, addition of aromatising substances or preparations, addition of food-related products, including water, for which the actual alcoholic strength by volume is equal to or above 3.5 vol. and below 14.5 vol., and for which the alcoholic component derives exclusively from the wine or special

wine used, except for doses used only to dilute aromatic substances, or colorants, or any other approved substance.]

3.2 In addition to general requirement specified in Part 1 and the requirements specified in Table-2, wine shall also confirm to the following requirements:

(i) It shall be clear with characteristic colour, taste, bouquet and form of its type.

(ii) It shall be preserved by pasteurization or by using preservatives specified in Food Safety and Standards (Food Product and Food Additives) Regulations, 2011 and shall be free from coliforms and pathogenic microorganisms.

(iii) [1][Water added in preparation of wine shall not be more than 70 ml per kg of grape or fruit:

(a) necessary to incorporate any permitted additive and processing aid

(b) necessary to facilitate fermentation; or

(c) incidental to the winemaking process.

Provided that water may be added to wine to facilitate fermentation if the water is added to dilute the high sugar grape must prior to fermentation and does not dilute the must below 13.5 degree brix.]

(iv) Wine may be amliorated by adding separately or in combination, dry sugar or jaggery (not more than 20 per cent) before, during or after fermentation.

PART- 4

Beer

4.1 Beer

Beer is a fermented alcoholic beverage made from barley malt or other malted grains, sometimes with added adjuncts like wheat, maize, corn, rice or other cereal crops, and with hops or hop extracts to impart a bitter taste and flavour.

Depending upon the ethyl alcohol content, beer maybe classified as under:

(i) Regular or Mild–Abv more than 0.5 percent upto 5.0 per cent.
(ii) Strong – Abv more than 5.0 per cent upto 8.0 per cent.
(iii) [1][Alcohol free beer- Abv 0.0 (for other parameters, alcohol free beer shall comply with the limits specified for regular beer).]

Beer may alsobe of thefollowing types based on the yeast used during fermentation:

4.1.1 Lager: Lager beer is prepared by using bottom fermenting yeast and matured at low temperature. It can be found in colours from light to dark. Pilsner is a type of lager beer which is light in colour and has a medium hop flavour.

4.1.2 Ale: Ale beer is prepared by using top fermenting yeast and is usually lighter in colour. It is also prepared from pale malt and has a medium body.

4.1.2.1 Wheat beer: Wheat beer is brewed with a large proportion of wheat and may also contain a significant proportion of malted barley. Wheat beer is usually top-fermented. Wheat beer is sometimes hazy or cloudy with a touch of spicy notes.

4.1.2.2 Stout and porter: Stouts and porters are dark beers made using roasted malts or roasted barley and typically brewed with slow fermenting yeast.

4.2 Draught beer: Draught beer is a beer of all types i.e., lager, ale, stout and porter or wheat, and may or may not be pasteurized. It is served from a cask or keg.

[1][4.2 (1) Craft beer is made in a micro-brewery/ pub-brewery, and may be aromatized with suitable food ingredients. It may or may not be filtered and pasteurized, and may be sold in casks, kegs, bottles, or cans.]

[2][4.2(2) Flavoured Beer: Beer containing flavours as per the provisions of the Food Safety and Standards (Food Products Standards and Food Additives) Regulations, 2011 and such beer shall meet all the other requirements of the beer, as specified under these regulations.]

4.3 In addition to the general requirement specified in Part 1 andthe requirements specified in Table-3, beer shall also confirm to the following requirements:

(i) It shall be clear (except wheat beer) with characteristic colour, taste, bouquet and form of its type. It shall be bottled or canned, and pasteurized or filter sterilized, except draught beer which may or may not be pasteurized or filter sterilized.
(ii) It shall be free from coliforms and other pathogenic microorganisms.

PART– 5

Specific Labeling Requirements for Alcoholic Beverages

In addition to the general labeling provsions specified in the Food Safety and Standards (Packaging and Labelling) Regulations, 2011, as applicable, every package containing alcoholic beverages shall also provide the following information on the label: -

5.1 Declaration of alcohol content: Alcohol content shall be expressed as per cent. abv or as proof.

[1][5.1.1 The Pot distilled alcohol shall be labelled as 'Pot- Still/Pot -Still Distilled/Pot- Distilled' on the package.]

5.2 Labeling of standard drink: One standard drink is the amount of beverage that contains in it 12.7 ml of abv as measured at 20^0C. The label may include a statement of the approximate number of standard drinks in the package.

Note: For examplein the case of a bottle of 750 ml beverage containing 8 per cent. alcohol, the number of standard drinks, accurate to the first decimal place will be labelled as; "contains approximately 4.8 standard drinks"

[1][5.3 Geographical indicators (GI) or names may be used on the label solely for the products originating from that geographical region.

Such products shall be registered under the Geographical Indications of Goods (Registration and Protection) Act, 1999 and meet the country specific regulations for such GI products of the country of origin.

Further, such products shall conform to the limits of heavy metals and microbiological requirements as specified under these regulations and other regulations notified under the Act. Labelling requirements as given under these regulations and other regulations notified under the Act shall also apply.]

5.4 In case of imported alcoholic beverage, the provisions of the Food Safety and Standards (Import) Regulations, 2017, shall apply.

5.5 Alcoholic beverage shall not contain any nutritional information on the label.

Amendment for substitution of highlighted provision

[3][5.5 Alcoholic beverage shall not contain any nutritional information on the label except energy content in kcal. Such declaration related to energy content shall be voluntary]

[This amendment shall come into force on 1st March, 2024]

5.6 No health claim shall be made on alcoholic beverage.

5.7 The label of a package of a beverage containing more than 0.5 per cent abv shall not use the words 'non-intoxicating' or words implying similar meaning.

5.8 Food containing alcohol must not be represented in a form which expressly or by implication suggests that the product is a non-alcoholic confection or non-alcoholic beverage.

5.9 [1][Labelling of Wine

5.9.1 In addition to requirements mentioned in sub-regulations 5.1 to 5.6, the label on wine shall also:

(i) Indicate the origin (country or state) of wine and declare the range of sugar.
(ii) Declare the generic name of variety of grape or fruit used in descending order of quantity or raw material used, geographic origin, and vintage year, provided such claims are made.
(iii) Declare the name of residues of preservatives or additives present as such, or in their modified forms, in the final product.
(iv) Declare the name of the place, or region, sub-region or appellation, if 75 per cent the grapes come from that place.
(v) Carry the name of a grape variety, the wine is made from at least 75 per cent from that grape variety.
(vi) Carry a date of vintage, if at least 85 per cent of the wine comes from that vintage.]

5.10 Alcoholic beverage other than wine which contain less than 10 per cent alcohol shall mention the date, month and year of expiry on the label, in that order and shall preceed by the words "Expiry date _____" or Use by _____". However, the manufacturer may use the expression "Best before" as optional or additional information.

5.11 Allergen warning:

5.11.1 If the wine contains more than 10 mg sulfur dioxide per litre, the label must declare "Contains sulfur dioxide or Contains sulfite".

5.11.2 If egg white or ising glass as fining, clarifying agent or any other processing aid of animal origin is used in wine, it shall be declared on the label with a non-vegetarian logo, if residues of the same are present in the final product.

5.12 There shall be a statutory warning as mentioned below, printed in English language. In case, respective states wish the same to be printed in their local or regional language, the same shall be allowed without the need for repeating the English version. [1][Size of statutory warning shall not be less than 1.5 mm for pack size of upto 200ml and for pack size above 200 ml, size of the warning shall not be less than 3 mm.]

CONSUMPTION OF ALCOHOL IS INJURIOUS TO HEALTH.
BE SAFE-DONT DRINK AND DRIVE.

TABLE - 1
[*See* regulation 2.1]

Sr. No.	Characteristics	Brandy or Grape Brandy	Blended Brandy	Country Liquor or Plain Country Liquor	Blended Country Liquors	Fenny		Gin	Liqueur or Cordial or Apertif	Rum	White Rum	Vodka	Whisky	Malt or Grain Whisky or Single malt	Blended Whisky	Pot Distilled Spirits
						Cashew	Coconut									
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)	(12)	(13)	(14)	(15)	(16)	(17)
1.	Ethyl alcohol content at 20℃ (per cent by volume), Max	36 to 50	36 to 50	19 to 43	19 to 43	19 to 43	19 to 43	36 to 50	15 to 50	36 to 50	36 to 50	36 to 50	36 to 50	36 to 50	36 to 50	36 to 50
2.	Residue on evaporation per cent (m/v), Max*	2.0	2.0	1.0	1.0	0.2	0.1	2.5	50.0	2.0	1.0	2.0	2.0	2.0	2.0	4.0
3.	Volatile acids as acetic acid (expressed as g/100 l of absolute alcohol), *Max*	100.0	100.0	100.0	50.0	60.0	200.0	10.0	100.0	50.0	50.0	10.0	50.0	150.0	100.0	150.0
4.	Higher alcohols as amyl alcohol (as g/100 l of absolute alcohol), *Max*	600.0	350.0	250.0	250.0	100.0	100.0	100.0	50.0	350.0	200.0	50.0	750	750.0	750	750.0
5.	Methyl alcohol ([1][expressed as g/100 l of absolute alcohol]), *Max*	150.0	100.0	50.0	50.0	150.0	absent	20.0	10	20.0	10.0	10.0	10.0	30.0	20.0	300.0
6.	Total esters as ethyl acetate (expressed as g/100 l of absolute alcohol),*Max*	350.0	250.0	150.0	100.0	50.0	50.0	30.0	50.0	150.0	150.0	50.0	100	200.0	150.0	350.0
7.	Furfural (expressed as g/100 l of absolute alcohol), *Max*	12.0	12.0	12.0	12.0	5.0	2.0	12.0	12.0	10.0	5.0	12.0	6.0	12.0	6.0	12.0
8.	Aldehydes as acetaldehyde (expressed as g/100 l of absolute alcohol), *Max*	45.0	45.0	35.0	35.0	25.0	10.0	20.0	20	30.0	30.0	15.0	15.0	50.0	35.0	50.0

9.	Arsenic mg/l, *Max*	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25
10.	Cadmium mg/l, *Max*	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01
11.	Copper mg/l, *Max*	5.0	5.0	5.0	5.0	5.0	5.0	5.0	5.0	5.0	5.0	5.0	5.0	5.0	5.0	5.0
12.	Lead mg/l, *Max*	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2
13.	Mercury mg/l, *Max*	0.25	0.25	-	-	-	-	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25	-

"*" [1][For flavoured/premix rum, vodka, whisky, gin and for low alcoholic beverages the maximum limit of residue on evaporation shall be 25 per cent (m/v).]

"-" means Not Applicable.

TABLE - 2
[*See* regulation 3.1]

S. No.	Characteristics	[1][Table Wine]		Wine with carbon dioxide	Fortified Wine	Fruit Wine (other than grape wine)	Cider	Perry	Wine from other Agricultural and Plant Sources
		White	Red						
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)
1.	Ethyl alcohol content at 20°C, % by volume	7.0 to 15.5	7.0 to 15.5	7.0 to 15.5	15.0 to 24.0	7.0 to 15.5	More than 0.5 to 9.0	More than 0.5 to 9.0	1.5 to 8.0
2.	Residual extract (sugar free) g/l, *Max*	50.0	50.0	50.0	180.0	50.0	50.0	50.0	50.0
3.	Volatile acids as acetic acid g/l, *Max*	1.2	1.2	1.2	1.2	1.2	1.2	1.2	1.2
4.	Higher alcohols expressed as amyl alcohol (g/l) of absolute alcohol, *Max*	4.0	4.0	4.0	4.0	2.0	-	2.0	-
5.	Total acids expressed as tartaric (g/l of wine), *Max*	10.0	10.0	10.0	10.0	10.0	10.0	10.0	10.0
6.	Methyl alcohol (mg/l of wine), *Max*	250	400	400	400	400	250	250	250
7.	Esters expressed as ethyl acetate (g/l of absolute alcohol), *Max*	4.0	4.0	4.0	4.0	0.2	0.2	0.2	0.2
8.	Aldehydes expressed as acetaldehyde (g/ l of absolute alcohol), *Max*	1.0	1.0	1.0	1.0	1.0	1.0	1.0	1.0
9.	Arsenic (mg/l), *Max*	0.25	0.25	0.25	0.25	0.25	0.25	0.25	0.25
10.	Cadmium (mg/l), *Max*	0.01	0.01	0.01	0.01	0.01	0.01	0.01	0.01
11.	Copper (mg/l), *Max*	5.0	5.0	5.0	5.0	5.0	5.0	5.0	5.0
12.	Iron (as Fe) mg/l, *Max*	5.0	5.0	5.0	5.0	5.0	5.0	5.0	5.0
13.	Lead (mg/l), *Max*	0.2	0.2	0.2	0.2	0.2	0.2	0.2	0.2
14.	Ochratoxin A (ug/l), *Max*	20	20	20	20	20	20	20	20

"-" means Not Applicable;

[1][Wine based beverages shall comply with the standards of table wine in accordance with their ethyl alcohol content.]

[1][TABLE – 3

[*See* sub-regulation 4.1]

Sl. No.	Characteristics	Beer		Draught Beer		Craft beer
		Regular	Strong	Regular	Strong	Regular
(1)	(2)	(3)	(4)	(5)	(6)	(7)
1.	Ethyl alcohol content at 20° C, per cent by volume	More than 0.5 upto5.0	More than 5.0 upto 8.0	More than 0.5 upto 5.0	More than 5.0 upto 8.0	Upto 5.0
2.	pH	3.3-4.8	3.3-4.8	3.3 - 4.8	3.3 - 4.8	3.3-4.8
3.	Carbon dioxide, v/v, *Min*	1.8-3.6	1.8-3.6	1.8-3.6	1.8-3.6	1.8-3.6
4.	Methyl alcohol mg/l, *Max*	50.0	50.0	50.0	50.0	50.0
5.	Copper (mg/l), *Max*	2.0	2.0	2.0	2.0	2.0
6.	Iron (as Fe) mg/l, *Max*	5.0	5.0	5.0	5.0	5.0
7.	Lead (mg/l), *Max*	0.2	0.2	0.2	0.2	0.2
8.	Arsenic (mg/l), *Max*	0.25	0.25	0.25	0.25	0.25
9.	Cadmium (mg/l), *Max*	0.1	0.1	0.1	0.1	0.1
10.	Total plate count, cfu per ml	<10	<10	<100	<100	<100
11.	Coliform count, cfu per ml	Absent	Absent	Absent	Absent	Absent
12.	Wild Yeast and moulds, cfu per ml, max	Absent	Absent	Absent	Absent	Absent
13.	Brewer's yeast, ** cfu per ml, max	Absent	Absent	*	*	*

"*"means limit not prescribed.

"**" does not apply to secondary fermented beer, which shall be declared on the label as secondary fermented beer.]

[1][TABLE-4

[*See* sub-regulation 1.3.9]

Requirements for Low Alcoholic Beverages other than wine and beer

S.No. (1)	Characteristics (2)	Requirements (3)
1.	Ethyl alcohol content at 20 degree C, per cent by volume	>0.5 to 8.0
2.	Residue on evaporation, per cent. (m/v), Max.	25.0
3.	Total acids as tartaric acid, per cent. (m/v), Max.	1.0
4.	Methyl alcohol (expressed in terms of g/100 l of absolute alcohol), Max.	25.0
5.	Sugar, per cent. (w/v), Max.	20.0
6.	pH	2.0 to 5.0
7.	Copper (mg/l), Max.	1.0
8.	Iron (as Fe) mg/l, Max.	5.0
9.	Lead (mg/l), Max.	0.2
10.	Arsenic (mg/l), Max.	0.25
11.	Cadmium (mg/l), Max.	0.1]

Note. - The principal regulation was published in the Gazette of India, Extraordinary Part III, Section 4, *vide* notification number F.No. 2/SA-24/2009(1)/FSSAI, dated 19th March, 2018 and subsequently amended *vide* notification no.:

1. F.No. Stds/SP(water and Beverages)/Notification(1)/FSSAI-2019, dated 18th December, 2020; and
2. F.No. Std/SP-21/T(Alcohol-5), dated 10th June, 2022
3. F. No. STD/SP-21/T(Alcohol-4), dated 21st August, 2023.