



उत्पाद मानुयल  
चीज़ - विशिष्टि

IS 2785: 2022 के अनुसार

PRODUCT MANUAL FOR CHEESE -SPECIFICATION  
ACCORDING TO IS 2785: 2022

विभिन्न उत्पादों के लिए भारतीय मानक ब्यूरो) अनुरूपता मूल्यांकन (विनियम, 2018 की योजना -I के तहत प्रमाणन के संचालन में एकरूपता और पारदर्शिता के लिए इस उत्पाद मैनुअल का उपयोग सभी क्षेत्रीय / शाखा कार्यालयों और लाइसेंसधारियों द्वारा संदर्भ सामग्री के रूप में किया जाएगा। दस्तावेज़ का उपयोग बीआईएस प्रमाणन प्राप्त करने के इच्छुक संभावित आवेदकों द्वारा भी किया जा सकता है।

*This Product Manual shall be used as reference material by all Regional/Branch Offices & licensees to ensure uniformity of practice and transparency in operation of certification under Scheme-I of Bureau of Indian Standards (Conformity Assessment) Regulations, 2018 for various products. The document may also be used by prospective applicants desirous of obtaining BIS certification.*

|    |                                          |   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |
|----|------------------------------------------|---|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1. | मानक संख्या<br>IS No.                    | : | IS 2785: 2022                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                 |
|    | शीर्षक<br>Title                          | : | Cheese- Specification                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
|    | संशोधनों की संख्या<br>No. of amendments  | : | 01                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
| 2. | नमूना दिशानिर्देश<br>Sampling Guidelines |   |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                               |
| a) | कच्चा माल<br>Raw material                | : | a) Manufacturer to submit declaration/ undertaking in compliance to Clause 4.1 of IS 2785:2022.<br>b) In case the manufacturer opts for addition of any Optional Ingredients as per provisions of Cl. 4.2 of IS 2785:2022, test report/test certificates as per IS 7224 (for Iodized Salt) and IS 10500 (for Potable water) to be submitted. However, for addition of Non-dairy ingredient and Natural carbohydrate sweetening agents, declaration/ undertaking to be submitted.<br>c) In case the manufacturer opts for addition of any Food Additives, it is required to submit declaration/ undertaking in |

|    |                                                                                                                                                                                                                                                                                                                                                                                                                                                 |        |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
|----|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|--------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|    |                                                                                                                                                                                                                                                                                                                                                                                                                                                 |        | compliance to Clause 4.3.1 of IS 2785:2022 (for Emulsifying Agents) and as per Cl. 4.3.2 of IS 2785:2022 (for Acidifying Agents)<br>Note: This section indicates the requirements for raw material (if specified in the IS) for which compliance is to be established during Grant of Licence / Change in Scope of Licence/Factory Surveillance.                                                                                                                                           |
| b) | समूहीकरण दिशानिर्देश<br>Grouping Guidelines                                                                                                                                                                                                                                                                                                                                                                                                     | :      | Please see Annex – A                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
| c) | नमूने का परिमाण<br>Sample Quantity                                                                                                                                                                                                                                                                                                                                                                                                              | :      | Minimum of 2 x 500 g in original packing<br><br>Note: This section indicates the quantity of the sample of the product and/or the raw material (if applicable), required to be sent to the laboratory for testing, for the purpose of Grant of Licence/Change in Scope of Licence/ Factory Surveillance (incase of market surveillance, effort may be made to procure therequired quantity of product sample, as far as possible since raw material sample may not be available in market) |
| d) | परीक्षण अनुरोध में घोषित किए जाने वाले पैरामीटर<br>Parameters to be Declared in Test Request                                                                                                                                                                                                                                                                                                                                                    | :      | <ul style="list-style-type: none"> <li>Type &amp; Variety</li> </ul>                                                                                                                                                                                                                                                                                                                                                                                                                       |
| 3. | परीक्षण उपकरणों की सूची<br>List of Test Equipment                                                                                                                                                                                                                                                                                                                                                                                               | :      | Please see Annex – B                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
| 4. | निरीक्षण और परीक्षण की स्कीम<br>Scheme of Inspection and Testing                                                                                                                                                                                                                                                                                                                                                                                | :      | Please see Annex – C                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
| 5. | एक दिन में संभावित परीक्षण<br>Possible tests in a day                                                                                                                                                                                                                                                                                                                                                                                           |        |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
|    | i. Appearance<br>ii. Odour & Flavour<br>iii. Texture & Consistency<br>iv. Moisture<br>v. Milk fat on dry basis<br>vi. Lactose<br><br>Note: This section is for the guidance of BIS Certification Officers/Technical Auditors of BIS Authorized Outside Surveillance Agencies (OSAs) during factory inspection to provide readyreference regarding the tests which can be witnessed during the inspection in the factory by the officer/auditor. |        |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
| 6. | लाइसेंस का दायरा /Scope of the Licence:                                                                                                                                                                                                                                                                                                                                                                                                         |        |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
|    | Licence is granted to use Standard Mark as per IS 2785: 2022 with the following scope:                                                                                                                                                                                                                                                                                                                                                          |        |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
|    | Name of the product                                                                                                                                                                                                                                                                                                                                                                                                                             | Cheese |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
|    | Type and Variety                                                                                                                                                                                                                                                                                                                                                                                                                                | Type   | Varieties                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |

|  |                                   |                                        |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                            |
|--|-----------------------------------|----------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
|  | (As per Table 1 of IS 2785: 2022) | (1) Cheese                             | a) Hard Pressed Cheese<br>b) Semi Hard Cheese<br>c) Semi Soft Cheese<br>d) Soft Cheese<br>e) Extra Hard Cheese                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                             |
|  |                                   | (2) Individual or Named Variety cheese | a) Cheddar<br>b) Danbo<br>c) Edam<br>d) Gouda<br>e) (i) Harvati;<br>(ii) 30 percent Harvati<br>(iii) 60 percent Harvati<br>f) (i) Tilsiter<br>(ii) 30 percent Tilsiter<br>(iii) 60 percent Tilsiter<br>g) Cottage Cheese and Creamed Cottage Cheese<br>h) Cream Cheese<br>i) Coulommiers<br>j) (i) Camembert 30 percent<br>(ii) Camembert 40 percent<br>(iii) Camembert 45 percent<br>(iv) Camembert 55 percent<br>k) Brie<br>l) Saint Paulin<br>m) (i) Samsoe<br>(ii) 30 percent Samsoe<br>n) Emmentaler<br>o) (i) Provolone Smoked<br>(ii) Provolone Unsmoked<br>p) Extra Hard Grating Cheese<br>q) Mozzarella Cheese<br>r) Pizza Cheese |
|  |                                   | (3) Cheese products                    | a) Processed Cheese<br>b) Processed Cheese Spread                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                          |
|  |                                   | (4) Whey cheese                        | a) Creamed whey cheese<br>b) Whey cheese<br>c) Skimmed whey cheese                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                         |
|  |                                   | (5) Cheeses in brine                   | a) Soft cheese in brine<br>b) Semi-hard cheese in brine                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                    |

**ANNEX – A**

**GROUPING GUIDELINES**

1. Cheese has been classified into types and varieties as per Table 1 of IS 2785: 2022
2. The manufacturer shall declare the Type and variety of Cheese, they intend to cover in the scope of licence. The sample of each type and variety to be drawn and shall be subjected to testing for considering grant of licence/inclusion of that type and/or variety
3. It shall be ensured that the firm is having all the necessary manufacturing and testing facilities for the manufacture and testing of the types and varieties to be included in the licence.
4. During the operation of licence, BO shall ensure that all the types of Cheese, covered in the license are drawn for independent testing on rotation over a period of time.

**ANNEX – B**  
**LIST OF TEST EQUIPMENTS**  
**(INDICATIVE LIST, FOR GUIDANCE ONLY)**

| Sr. No. | Tests used in with Clause Reference                                               | Test equipment/Chemical                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                  |
|---------|-----------------------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 1.      | Moisture, Table 1, Cl 3 and 5.3                                                   | Flat-Bottomed Dishes of nickel or other suitable material not affected by boiling water, 7 to 8 cm in diameter and not more than 2.5 cm deep, provided with short glass stirring rods having a widened flat end. Sand-which passes through 500-micron IS Sieve and is retained by 180-micron IS Sieve. Well-Ventilated Oven (capable of operating at $102 \pm 1^{\circ}\text{C}$ )<br>Analytical balance (0-200 grams/0.1 mg) Desiccator, Water bath, Distilled water.                                                                                                                                                                                                                                                                                                                                                                                                   |
| 2.      | Milk fat (on dry basis), Table 1, Cl 3 and 5.3                                    | <b>Reference Method:</b> Fat extraction tube/Mojonnier fat-extraction tube Well-Ventilated Electrically heated Oven set to operate at 98 to 100°C, Analytical balance, Water bath Hydrochloric Acid –sp gr 1.125, Ethyl Alcohol- 95 to 96 percent by volume, Diethyl ether- sp gr 0.720, peroxide-free, Light Petroleum - boiling range 40 to 60°C, Distilled water.<br><b>Routine method:</b> Van Gulik Butyrometer, Stoppers, Ten-Millilitre Pipette or Automatic Measure for Sulphuric Acid, One-Millilitre Pipette or Automatic Measure for Amy1 Alcohol, Centrifuge, Water-Bath, Thermometer, weighing device-which can be fitted to the large stopper of the butyrometer, Grater or Other Device for Grinding the Cheese, Sulphuric Acid having a density of $1.521 \pm 0.005$ g/ml at 27°C, Amy1 Alcohol -<br>Conforming to Grade 1 of IS 360, Analytical balance |
| 3.      | Lactose, Table 1, Cl 3 and 5.3                                                    | Sodium hydrogen carbonate, Penta sodium triphosphate, Dilute hydrochloric or sulfuric acid, Dilute acetic acid, Sodium acetate solution, Phenol solution(80%), Sulfuric acid(concentrated), Lactose standard solution, Analytical balance, Conical flasks, One-mark pipettes(capacity 1 ml, 2 ml and 10 ml), Micropipettes(capacity 0.2 ml with 0.001 ml divisions), Graduated pipettes(capacity 25 ml), Automatic .dispenser, Water bath, Photometer, Mixer, Grinding device, Test sieve(of wire cloth of diameter 200 mm, nominal size of aperture 500µm with receiver), Volumetric flasks, Water bath                                                                                                                                                                                                                                                                 |
| 4.      | Coliform count Table 2 & 3, Clause 5.4 and 5.5                                    | Crystal violet neutral red bile lactose (VRBL) agar, Brilliant green lactose bile broth, Apparatus for dry sterilization (oven) or wet sterilization (autoclave), Incubator, Water bath, Colony-counting equipment, Tubes, flasks or bottles, Durham tubes, pH-meter, Loop of platinum-iridium or nickel-chromium                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                        |
| 5.      | Aerobic colony count Table 3, Clause 5.5                                          | Diluents, Agar Medium, Oven, Incubator, Water bath, pH-meter, Petri dishes, Total delivery graduated pipettes, Colony-counting equipment, Tubes, flasks or bottles                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                       |
| 6.      | <i>Staphylococcus aureus</i> (Coagulase positive) Table 2 & 3, Clause 5.4 and 5.5 | Diluent, Baird-parker Agar Medium, Potassium Tellurite solution, Egg Yolk Emulsion, Sulfamethazine, Brain-heart infusion broth, Rabbit Plasma, Apparatus for dry sterilization (oven) or wet sterilization (autoclave), Incubator, Drying cabinet or incubator, Water bath, Test tubes, flasks or bottles with screw caps, Petri dishes, Straight wire, Pasteur pipette, Total-delivery graduated pipettes, Spreaders, pH-meter                                                                                                                                                                                                                                                                                                                                                                                                                                          |
| 7.      | Yeast and mold count Table 2, Clause 5.4                                          | Diluent (0.1 % (mass concentration) peptone water broth), Culture medium (Dichloran-rose bengal chloramphenicol agar (DRBC)), Incubator (capable of operating at $25^{\circ}\text{C} \pm 1^{\circ}\text{C}$ ), Total delivery pipettes, Water bath (capable of operating at $44^{\circ}\text{C}$ to $47^{\circ}\text{C}$ ), pH meter, Bottles, flasks and tubes, Petri dishes (sterile, in glass or plastic, with a diameter 90 mm to 100 mm), Microscope (magnification 250 to 1 000 times)), Spreaders (made of glass or plastic of diameter less than 2 mm and length 80 mm), Binocular magnifier                                                                                                                                                                                                                                                                     |

|     |                                                                  |                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                                |
|-----|------------------------------------------------------------------|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 8.  | <i>Escherichia coli</i><br>Table 2, Clause 5.4                   | Diluent, Culture medium: Tryptone-bile-glucuronic medium (TBX), Apparatus for dry sterilization (oven) or wet sterilization (autoclave), Incubators (capable of operating at 44 °C $\pm$ 1 °C), Water-bath (capable of being maintained at 44°C to 47°C), Test tubes, flasks or bottles of suitable capacity, Pipettes or micropipettes, total delivery (blow out), Petri dishes, pH-meter (capable of measuring to an accuracy of 0.1 pH unit), Microscope, Refrigerator                                                                                                                                                                                                                                                      |
| 9.  | <i>Escherichia coli</i><br>Table 3, Clause 5.5                   | Diluent, Lauryl sulfate broth, EC broth, Peptone water (indole free), Indole reagent (Kovacs' reagent), Apparatus for dry sterilization (oven) or wet sterilization (autoclave), Incubator (capable of operating at 37 °C $\pm$ 1 °C and 44 °C $\pm$ 1 °C), Water bath (capable of being maintained at 44 °C $\pm$ 1 °C), Test tubes, of dimensions approximately 16 mm $\times$ 160 mm and 18 mm $\times$ 180 mm or 20 mm $\times$ 200 mm, Sampling loops, made of platinum/iridium or nickel/chromium, approximately 3 mm in diameter, or approximately 10 $\mu$ l sterile disposable sampling loops, Durham tubes, Total-delivery pipettes, having nominal capacities of 1 ml and 10 ml, pH-meter, Microscope, Refrigerator |
| 10. | <i>Salmonella sp.</i><br>Table 2 & 3, Clause 5.4 and 5.5         | Buffered peptone water, Rappaport-Vassiliadis medium with soya (RVS broth) or Modified Semi-solid Rappaport-Vassiliadis (MSRV) agar and Muller-Kauffmann tetrathionate- novobiocin broth (MKTTn broth), Xylose Lysine Deoxycholate agar (XLD agar), Apparatus for dry sterilization (oven) or wet sterilization (autoclave), Drying cabinet or oven, Incubator, Water bath, Refrigerator, Freezer, Sterile loops, pH-meter, Sterile tubes, bottles, or flasks, Sterile Petri dishes                                                                                                                                                                                                                                            |
| 11. | <i>Listeria monocytogenes</i><br>Table 2 & 3, Clause 5.4 and 5.5 | Acriflavine and nalidixic acid, Fraser broth, Listeria Agar, Apparatus for dry sterilization (oven) or wet sterilization (autoclave), Drying cabinet, Incubators, Water bath, Sterile loops, pH meter, Graduated pipettes or automatic pipettes, Petri dishes, Microscope, Refrigerator                                                                                                                                                                                                                                                                                                                                                                                                                                        |

**ANNEX- C**  
**Scheme of Inspection and Testing**

**1. LABORATORY** - A laboratory shall be maintained which shall be suitably equipped (as per the requirement given in column 2 of Table 1) and staffed, where different tests given in the specification shall be carried out in accordance with the methods given in the specification.

**1.1** The manufacturer shall prepare and implement a calibration plan for the test equipments.

**2. TEST RECORDS** – The manufacturer shall maintain test records for the tests carried out to establish conformity.

**3. PACKING AND MARKING-** The Standard Mark as given in the Schedule of the license shall be printed on each container of the product; provided always that the material to which this mark is thus applied conforms to every requirement of the specification.

**3.1 Packing** – The material shall be packed in suitable form of wrapping or packaging as per provisions of Clause 6.1 of IS 2785:2022.

**3.2 Marking** – The containers of the product shall bear legibly and indelibly the information as mentioned under clause 6.2.1 of IS 2785:2022. In addition, the following details shall be mentioned on each container:

a) BIS Licence No. CM/L \_\_\_\_\_

b) BIS website details i.e – “For details of BIS Certification please visit [www.bis.gov.in](http://www.bis.gov.in)”.

**4. CONTROL UNIT** – For the purpose of this scheme, the entire quantity of cheese manufactured out of one vat mixing in a day, shall constitute a control unit.

**5. LEVELS OF CONTROL** – The tests as indicated in column 1 of Table 1 and the levels of control in column 3 of Table 1, shall be carried out on the whole production of the factory which is covered by this plan and appropriate records maintained in accordance with paragraph 2 above.

**5.1** All the production which conforms to the Indian Standards and covered by the licence should be marked with Standard Mark.

**6. INGREDIENTS-** All ingredients used shall be as per clause 3.1 of IS 2785. Routine analysis of each consignment of raw materials received in the factory shall be carried out and appropriate records maintained.

**7. HYGIENIC CONDITIONS** - The material shall be processed, packed, stored and distributed in a facility maintained under hygiene condition as per provisions of IS 2491, cross-referred in clause 5.1.1 of IS 2785: 2022.

**8. REJECTIONS** –Disposal of non-conforming product shall be done in such a way so as to ensure that there is no violation of provisions of BIS Act, 2016.

**TABLE 1 (Levels of Control)**  
(Para 5 of Scheme of Inspection and Testing)

| (1)                           |                                            |                         |                                                                    | (2)                                                                                      | (3)                                                                                                                                                                                                                                   |                   |                                                |
|-------------------------------|--------------------------------------------|-------------------------|--------------------------------------------------------------------|------------------------------------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|-------------------|------------------------------------------------|
| Test Details                  |                                            |                         |                                                                    | Test equipment<br>requirement<br>R: Required<br>(or) S: Sub-<br>contracting<br>permitted | Levels of Control                                                                                                                                                                                                                     |                   |                                                |
| Cl.                           | Requirement                                | Test Method<br>Cl. Ref. | Test Method IS                                                     |                                                                                          | No. of<br>Sample                                                                                                                                                                                                                      | Frequency         | Remarks                                        |
| 5.2.1                         | Appearance                                 | ---                     | IS 2785                                                            | R                                                                                        | Firm to have adequate in-process controls to check compliance of this parameter as per the requirements given in the Indian Standard. However, appropriate records shall be maintained by the manufacturer for evidence of conformity |                   |                                                |
| 5.2.2                         | Odour and Flavour                          | ---                     | IS 2785                                                            | R                                                                                        |                                                                                                                                                                                                                                       |                   |                                                |
| 5.2.3                         | Texture and Consistency                    | ---                     | IS 2785                                                            | R                                                                                        |                                                                                                                                                                                                                                       |                   |                                                |
| Table 1, Cl 3 and 5.3         | Moisture                                   | Annex B                 | IS 2785                                                            | R                                                                                        | One                                                                                                                                                                                                                                   | Each Control Unit |                                                |
| Table 1, Cl 3 and 5.3         | Milk fat (on dry basis)                    | ---                     | IS 9070 (for routine purpose)/<br>IS 12758 (for reference purpose) | R                                                                                        | One                                                                                                                                                                                                                                   | Each Control Unit |                                                |
| Table 1, Cl 3 and 5.3         | Lactose                                    | ---                     | IS 11963                                                           | R                                                                                        | One                                                                                                                                                                                                                                   | Each Control Unit |                                                |
| Table 2 & 3, Clause 5.4 & 5.5 | Coliform count                             | ---                     | IS 5401(Part-1)                                                    | R                                                                                        | One                                                                                                                                                                                                                                   | Each Control Unit | For Cheese, Processed Cheese and Cheese Spread |
| Table 2 & 3, Clause 5.4 & 5.5 | Staphylococcus aureus (Coagulase positive) | ---                     | IS 5887 (Part 8/ Sec 1* or Sec 2)                                  | S                                                                                        | One                                                                                                                                                                                                                                   | Once in a month   | For Cheese, Processed Cheese and Cheese Spread |
| Table 2 & 3, Clause 5.4 & 5.5 | <i>Escherichia coli</i>                    | ---                     | IS 16067 (Part 2)/ IS 16424                                        | S                                                                                        | One                                                                                                                                                                                                                                   | Once in a month   | For Cheese, Processed Cheese and Cheese Spread |

|                                     |                                   |     |                            |   |     |                      |                                                      |
|-------------------------------------|-----------------------------------|-----|----------------------------|---|-----|----------------------|------------------------------------------------------|
| Table 2 & 3,<br>Clause 5.4 &<br>5.5 | <i>Salmonella sp.</i>             | --- | IS 5887 (Part 3/<br>Sec 1) | S | One | Once in a month      | For Cheese, Processed<br>Cheese and Cheese<br>Spread |
| Table 2 & 3,<br>Clause 5.4 &<br>5.5 | <i>Listeria<br/>monocytogenes</i> | --- | IS 14988 (Part 1)          | S | One | Once in a month      | For Cheese, Processed<br>Cheese and Cheese<br>Spread |
| Table 2, Clause<br>5.4              | Yeast and mold<br>count           | --- | IS 16069 (Part<br>1)       | R | One | Each control<br>unit | For Cheese                                           |
| Table 3, Clause<br>5.5              | Aerobic colony<br>count           | --- | IS 5402 (Part 2)           | R | One | Each Control<br>Unit | For Processed Cheese<br>and Cheese Spread            |

Note-1: Whether test equipment is required or sub-contracting is permitted in column 2 shall be decided by the Bureau and shall be mandatory. Sub-contracting is permitted to a laboratory recognized by the Bureau or Government laboratories empanelled by the Bureau.

Note-2: Levels of control given in column 3 are only recommendatory in nature. The manufacturer may define the control unit/batch/lot and submit his own levels of control in column 3 with proper justification for approval by BO Head.

Note-3: In case of dispute, the method indicated by ‘\*’ shall be the referee method.