

**BUREAU OF INDIAN STANDARDS**

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**मसौदा संशोधन संख्या 1**

**आई एस 11602 : 2023  
पैक किये हुए गुलाब जामुन — विशिष्टि  
(पहला पुनरीक्षण)**

**DRAFT AMENDMENT NO. 1  
TO  
IS 11602 : 2023  
Packed *Gulab Jamuns* — Specification  
(First Revision)**

**ICS 67.100.99**

Dairy Products Sectional Committee, FAD 19      Last Date of Comments: 10 November 2025

[Page 1, Table 1, Sl. No. (iv)] – Insert the following new row at the end:

Sl No.	Characteristic	Requirements	Method of Test, Ref to
(1)	(2)	(3)	(4)
(v)	Accelerated storage test	To satisfy the requirement of the test	Annex D

(Page 1 and 2, Table 2) – Substitute the following for the existing table:

**Table 2 Microbiological Requirements for *Gulab Jamun* Balls and Sugar Syrup**  
(Clause 3.5 and 3.6)

Sl No.	Characteristic	Requirement				Method of test, Ref to
		Sampling Plan		Limit (cfu)		
(1)	(2)	n	c	m	M	(7)
(3)	(4)	(5)	(6)			
(i)	Aerobic plate count	5	3	10 / g	20 / g	IS 5402 (Part 1)
(ii)	<i>Staphylococcus aureus</i> (Coagulase positive)	5	0	Absent / 25 g	–	IS 5887 (Part 8/ Sec 1* or Sec 2)

(iii)	<i>Escherichia coli</i>	5	0	Absent / 25 g	—	IS 16424
(iv)	<i>Salmonella sp.</i>	5	0	Absent / 25 g	—	IS 5887 (Part 3/ Sec 1)
(v)	<i>Shigella sp.</i>	5	0	Absent / 25 g	—	IS 16429
(vi)	<i>Sulphite reducing clostridia</i>	5	0	10 / 25 g	100 / 25 g	IS 18349 (Part 1)
(vii)	<i>Listeria monocytogenes</i>	5	0	Absent/ g	—	IS 14988 (Part 1)
(viii)	Yeast and mold count	5	0	< 10 / g	—	IS 16069 (Part 2)

#### NOTES

**1** Samples of both, *Gulab jamun* balls and sugar syrup shall be drawn separately and investigated for above specified microbiological parameters.

**2** For sampling plan, *see* Annex C.

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

**4** The requirement for *Salmonella* and *Shigella sp.* shall be tested in a laboratory situated away from the production area.

(Page 2, clause 3.6) – Substitute ‘Table 2 and Table 3’ for ‘Table 3 and Table 4’.

(Page 2, Table 4) – Delete.

(Page 4, clause 2) – Delete the references of the following Indian Standards:

<i>IS No.</i>	<i>Title</i>
IS 5887 (Part 1) : 1976	Methods for detection of bacteria responsible for food poisoning Part 1 – Isolation, identification and enumeration of <i>Escherichia coli</i> (first revision)
IS 5887 (Part 4) : 1999	Isolation and identification of <i>Clostridium perfringens</i> ( <i>Clostridium welchii</i> ) and <i>Clostridium botulinum</i> and enumeration of <i>Clostridium perfringens</i> (second revision)
IS 16069 (Part 1) : 2013/ISO 21527-1 : 2008	Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds: Part 1 Colony count technique in products with water activity greater than 0.95

(Page 4, clause 2) – Insert the references of following Indian Standards at appropriate places:

<i>IS No.</i>	<i>Title</i>
IS 16424 : 2016 /ISO 7251 : 2005	Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of presumptive <i>Escherichia coli</i> — Most Probable Number technique
IS 18349 (Part 1) : 2023/ISO 15213-1 : 2023	Microbiology of the food chain — Horizontal method for the detection and enumeration of <i>Clostridium</i> spp: Part 1 Enumeration of sulfite-reducing <i>Clostridium</i> spp. by colony-count technique

IS 16069 (Part 2) : Microbiology of food and animal feeding stuffs — Horizontal method  
2013/ISO 21527-2 for the enumeration of yeasts and moulds Part 2 Colony count technique  
: 2008 in products with water activity less than or equal to 0.95

(Page 8, Annex C) – Insert the following new Annex at the end:

**ANNEX D**  
[Table 1, Sl No. (v)]  
**ACCELERATED STORAGE TEST**

**D-1 GENERAL**

The purpose of this test is to determine the shelf life of the product. In order that the period of the test is shortened, the possible existent microorganisms and their spores are given the optimum temperature at which they thrive. If they do not show their presence even at the end of this test, the material passes the test.

**D-2 PROCEDURE**

Incubate the samples at a temperature of  $37 \pm 1$  °C for 7 days. The samples shall pass the test if:

- a) the package does not show any bulge due to positive pressure within;
- b) the product inside the can is free from any objectionable taste, odour and sliminess; and
- c) the syrup does not exhibit frothing.

(FAD 19)