

PAKISTAN STANDARD SEPECIIFICATION

FOR

PICKLES (2ND REVISION)

0. **FOREWORD:**

- 0.1 This is Pakistan Standard was adopted by the Pakistan Standards Institution on 16-10-1999 after the draft finalized by the Fruit & Vegetable Products Sectional Committee, had been approved by the Agricultural & Food Products Divisional Council.
02. This standard was 1st Revised in 1981 and the committee felt it necessary to revise in the light of development made in the Industries.
03. In the preparation of this standard the views of the manufactures, technologist and testing authorities have been taken into consideration.
04. 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 PS: 103-1991 (R) Methods of Rounding off Numerical values. The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.

1. **SCOPE:**

- 1.1 This standard applies to edible fruits and vegetables, cereals, legumes, spices and condiments which have been cured, treated or processed and which are offered for direct consumption.

2. **DESRIPITION:**

2.1 **PRODUCT DEFINITION**

“Pickle” shall be the product:

- a) Prepared from sound, clean and edible fruits, vegetables, kerens, legumes, spices and condiments.
- b) Subjected to curing and processing with ingredients appropriate to the type in order to ensure preservation of the product and its quality.
- c) Processed in an appropriate manner in order to ensure the quality and proper preservation of the product; and

- d) Preserved in an appropriate manner in a suitable packing medium with ingredients appropriate to the type and variety of pickle.

2.2 TYPES

Pickle may be of three types, namely:

- Pickle in oil (see 3.2.03.1)
- Pickle in brine (see 3.2.3.2)
- Pickle in acidic media (see 3.2.3.3.).

Pickles not covered under any of the three categories may also be marketed (see 3.2.3.4).

3. ESSENTIAL COMPOSITION AND QUALITY FACTORS:

3.1 COMPOSITION

3.1.1 Basic Ingredients

Edible fruits, vegetables, legumes, spices and condiments in a liquid or combination with salt and one or more of the optional Ingredients.

3.1.2 Optional Ingredients

Sugar, jagguray, edible oils, spices oil, vinergar, citrus juice, dried fruits, malt extract, Salt, brine.

3.2 QUALITY CRITERIA

3.2.1 Colour

The products shall be free from any extraneous colouring matter.

3.2.2 Flavour

The products shall have a characteristics flavour typical of the type. It shall be free from any objectionable taste or off flavour.

3.2.3. Specified Requirements

3.2.3.1 Pickle in edible oil

- a) Tine percentage of oil in product shall not be less than 10 percent by weight,
- b) The basics ingredient in the final product shall not be less than 60 percent by weight.

3.2.3.2 Pickle in brine.

- a) The percentage of salt in the covering liquid shall not be less 10 percent by weight when salt is used as a major preserving agent.
- b) The drained weight of the final product shall be not less than 60 percent by weight.

3.2.3.3 Pickle in acidic media

- a) The acidity of the media shall not be less than 2 percent by weight calculated as acetic acid.
- b) The drained weight of the final product shall not be less than 60 percent by weight.

3.2.3.4 Pickles not covered under the above categories shall contain basics ingredients not less than 60 percent by weight.

4. FOOD ADDITIVES

Preservatives	Maximum Level
220 Sulphur dioxide)	
221 Sodium sulphite)	
222 Sodium hydrogen sulphite)	30 mg/kg (as sulphur dioxide)
223 Sodium metabisulphite)	250 mg/kg as benzoic acid.
224 Potassium metabisulphite)	
211 Sodium benzoic)	250 mg/kg as benzoic acid
212 Postassium benzoate)	
200 Sorbic acid)	1000 mg/kg as sorbate
202 Potassium)	
Acidity Regular	
260 Acetic acid (glacial)	Limited by GMP
Euric acid % max .2.0	
Falvour	
Oleoresins	Limited by GMP

5. CONTAMINANTS

5.1 HEAVY METALS

Metals	Maximum Limit
Arsenic (As)	1.0 mg/kg
Lead (Pb)	1.0 mg/kg
Tin (Sn)	250.0 mg/kg

6. HYGIENE

6.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the Code of Practice – General Principles of Food Hygiene (PS: 3944-1997).

6.2 The basic ingredients used in the manufacture of the product shall be free from mould, fungal and insect infestation.

6.3 When tested by appropriate methods of sampling and examination, the product:

- a) shall be free from micro-organisms in amounts which may represent a hazard to health:
- b) shall be free from parasites which may represent a hazard to health: and
- c) shall not contain any substance originating from micro-organisms in amounts which may represent a hazard to health.

7. LABELLING

In addition to the provisions of the Pakistan Standard for the Labelling of Pre package Foods (PS: 1485-1994 (R)), the following specific provisions apply:

7.1 NAME OF THE FOOD:

Pickle shall be labelled according to the type and in combination with the name of major ingredient.

Example – a pickle made from mangoes in an oil medium shall be labeled

“Mango Pickle in oil” or “Pickle in oil – Mango”.

In case of Pickles not covered under the three types as given in clause 2.2 they may be labeled as

“Mango Pickle” or “Pickle” – Mango”.

8. METHODS OF ANALYSIS AND SAMPLING:

8.1 SAMPLING

Sampling shall be in accordance with the Methods of Sampling and Test for Fruit and Vegetable Products (PS: 630-1967) Methods of Analysis:

PS: 630-1967 shall apply for the following test methods:-

- 3.2.1 Determination of Salt Content
- 3.2.2 Determination of Drained Weight.
- 3.2.3 Determination of Acidity.
- 3.2.4 Determination of Sulphur Dioxide Content.
- 3.2.5 Determination of Benzoic Acid Content.
- 3.2.6 Determination of Sorbates.
- 3.2.7 Determination of Arsenic Content
- 3.2.8 Determination of Lead Content.
- 3.2.9 Determination of Tin Content.
