

**SRI LANKA STANDARD 1102 : 1995**  
UDC 664.64

**SPECIFICATION FOR  
BAKERY FATS**

**SRI LANKA STANDARDS INSTITUTION**



**Sri Lanka Standard  
SPECIFICATION FOR BAKERY FATS**

**SLS 1102 : 1995**

**Gr. 4**

**Copyright Reserved  
SRI LANKA STANDARDS INSTITUTION  
No. 17, Victoria Place,  
Elvitigala Mawatha,  
Colombo - 08  
Sri Lanka**



**Sri Lanka Standard**  
**SPECIFICATION FOR BAKERY FATS**

**FOREWORD**

This standard was approved by the Sectoral Committee on Agriculture and Food Technology - 1 and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 1995-11-23.

This standard covers the requirements for fat which is used in the bakery industry.

During the formulation of this specification due consideration has been given to the relevant provisions made under the Sri Lanka Food Act No. 26 of 1980. Specific requirements given in this specification, wherever applicable are in accordance with the relevant regulations. However, general provisions made under the Sri Lanka Food Act, have not been included in this specification and therefore, the attention of the user of this specification is drawn to these general provisions.

Guidelines for the determination of a compliance of a lot with the requirements of this standard based on statistical sampling and inspection are given in Appendix A.

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 an analysis, shall be rounded off in accordance with **CS 102**. The number of significant figures to be retained in the rounded off value shall be same as that of the specified value in this specification.

In the preparation of this standard, the assistance derived from the following publication is gratefully acknowledged.

IS 10634 : 1986 Indian standard specification for bakery shortening

**1 SCOPE**

This specification prescribes the requirements and the methods of test for bakery fats.

**2 REFERENCES**

- CS 102 Presentation of numerical values
- SLS 143 Code of practice for general principles of food hygiene
- SLS 313 Methods of analysis of oils, fats and fatty materials
- SLS 428 Random sampling methods
- SLS 467 Code of practice for labelling of prepackaged foods

### **3 DEFINITION**

For the purpose of this specification the following definition shall apply:

**3.1 Bakery fat :** Edible vegetable fat or oil used as a shortening or leavening agent in the manufacture of bakery products for promoting the development of the desired cellular structure in the bakery product with an accompanying increase in its tenderness and volume.

### **4 REQUIREMENTS**

#### **4.1 Hygienic requirements**

**4.1.1** Bakery fat shall be manufactured in premises built and maintained under hygienic conditions as prescribed in **SLS 143**.

#### **4.2 General requirements**

**4.2.1** Bakery fat shall be clean in appearance on melting and free from suspended sediments and other foreign matter, separated water, added artificial colouring or artificial flavouring substances or any other such substances or any matter deleterious to health.

**4.2.2** Bakery fat shall have the characteristic odour and taste.

**4.2.3** If aerated only nitrogen or air shall be used for the purpose and the quantity of such gas incorporated in the product shall not exceed 12 per cent by volume.

#### **4.3 Other requirements**

**4.3.** Bakery fat shall comply with the requirements specified in **Table 1** when tested in accordance with the relevant methods prescribed in **Column 4** of the table.

**TABLE 1 - Requirements for bakery fat**

<b>Sl. No. (1)</b>	<b>Characteristics (2)</b>	<b>Requirement (3)</b>	<b>Method of Test Ref. to SLS 313 (4)</b>
(i)	Moisture, per cent by mass, max,	0.25	Part 3
(ii)	Melting point, °C	31 - 50	Part 1
(iii)	Unsaponifiable matter, per cent by mass, mass	2.0	Part 4
(iv)	Free fatty acids, per cent by mass as oleic acid, max	0.25	Part 2

## **5 PACKAGING AND MARKING**

### **5.1 Packaging**

The bakery fat shall be packed in a packed in packaging material that should not have a deteriorating and/or harmful influence on the product. e.g. bag-in-box (poly bag in box, coated tins, coated drums, (coating should be non-toxic.)

**5.1.2** Number of such packages shall be suitably packed in cartons.

### **5.2 MARKING**

**5.2.1** The following shall be marked or labelled legibly and indelibly on each package;

- a) Name of the product ;
- b) Registered trade mark or trade name ;
- c) Net content in grams or kilograms;
- d) Name and address of manufacturer or the distributor including the country of origin ;
- e) Batch or code number ; and
- f) Date of expiry.

**5.2.2** General guidelines for marking and labelling as given in **SLS 467** shall be followed.

#### **NOTE:**

*Attention is drawn to certification marking facilities offered by Sri Lanka Standards Institution. See the inside back cover of this standard.*

## **6 METHOD OF TEST**

Tests shall be carried out as specified in **SLS 313**.

## APPENDIX A COMPLIANCE OF A LOT

The sampling scheme given in this Appendix should be applied where compliance of a lot to the requirements of this standard is to be assessed based on statistical sampling and inspection.

Where compliance with this standard is to be assured based on manufacturers control systems coupled with type testing and check tests or any other procedure, appropriate schemes of sampling and inspection should be adopted.

### A.1 LOT

In any consignment all packages/containers of bakery fat belonging to one batch of manufacture or supply shall constitute a lot.

### A.2 SCALE OF SAMPLING

**A.2.1** Samples shall be tested from each lot for ascertaining conformity to the requirements of this specification.

**A.2.2** The number of packages to be selected from a lot shall be in accordance with Table 2.

**TABLE 2 - Scale of sampling**

Number of packages in the lot (1)	Number packages to be selected (2)
Up to 25	3
26 to 50	4
51 to 90	5
91 to 150	8
151 and above	10

**A.2.3** The packages shall be selected at random. In order to ensure randomness of selection tables of random number as given in **SLS 428** shall be used.



### **A.3 NUMBER OF TESTS**

**A.3.1** Each package selected as in **A.2.2** shall be inspected for packaging and marking requirements shall be individually examined for the requirements **4.2.1** and **4.2.2**.

**A.3.2** Each package inspected as in **A.3.1** shall be opened and composite sample shall be prepared by mixing sufficient quantities of material taken from each package. Composite sample thus prepared shall be tested for moisture and melting point.

### **A.4 CRITERIA FOR CONFORMITY**

The lot shall be declared as conforming to the requirements of this specification if the following conditions are satisfied.

**A.4.1** Each package inspected and examined as in **A.3.1** satisfies the relevant requirement.

**A.4.2** The composite sample tested as in **A.3.2** satisfy the relevant requirements.



## **SRI LANKA STANDARDS INSTITUTION**

The Sri Lanka Standards Institution (SLSI) is the National Standards Organization of Sri Lanka established under the Sri Lanka Standards Institution Act No. 6 of 1984 which repealed and replaced the Bureau of Ceylon Standards Act No. 38 of 1964. The Institution functions under the Ministry of Science & Technology.

The principal objects of the Institution as set out in the Act are to prepare standards and promote their adoption, to provide facilities for examination and testing of products, to operate a Certification Marks Scheme, to certify the quality of products meant for local consumption or exports and to promote standardization and quality control by educational, consultancy and research activity.

The Institution is financed by Government grants, and by the income from the sale of its publications and other services offered for Industry and Business Sector. Financial and administrative control is vested in a Council appointed in accordance with the provisions of the Act.

The development and formulation of National Standards is carried out by Technical Experts and representatives of other interest groups, assisted by the permanent officers of the Institution. These Technical Committees are appointed under the purview of the Sectoral Committees which in turn are appointed by the Council. The Sectoral Committees give the final Technical approval for the Draft National Standards prior to the approval by the Council of the SLSI.

All members of the Technical and Sectoral Committees render their services in an honorary capacity. In this process the Institution endeavours to ensure adequate representation of all view points.

In the International field the Institution represents Sri Lanka in the International Organization for Standardization (ISO), and participates in such fields of standardization as are of special interest to Sri Lanka.

## **SLS CERTIFICATION MARK**

*The Sri Lanka Standards Institution is the owner of the registered certification mark shown below. Beneath the mark, the number of the Sri Lanka Standard relevant to the product is indicated. This mark may be used only by those who have obtained permits under the SLS certification marks scheme. The presence of this mark on or in relation to a product conveys the assurance that they have been produced to comply with the requirements of the relevant Sri Lanka Standard under a well designed system of quality control inspection and testing operated by the manufacturer and supervised by the SLSI which includes surveillance inspection of the factory, testing of both factory and market samples.*

*Further particulars of the terms and conditions of the permit may be obtained from the Sri Lanka Standards Institution, 17, Victoria Place, Elvitigala Mawatha, Colombo 08.*

