SRI LANKA STANDARD 1074: 2019

UDC 664.683

SPECIFICATION FOR CAKES (*First Revision*)

SRI LANKA STANDARDS INSTITUTION

Sri Lanka Standard
SPECIFICATION FOR CAKES
(*First Revision*)

SLS 1074: 2019
(Attached AMD 566)

Gr. 8

SRI LANKA STANDARDS INSTITUTION
17, Victoria Place
Elvitigala Mawatha
Colombo 8
Sri Lanka

Sri Lanka Standards are subject to periodical revision in order to accommodate the progress made by industry. Suggestions for improvement will be recorded and brought to the notice of the Committees to which the revisions are entrusted.

This Standard does not purport to include all the necessary provisions of a contract

Sri Lanka Standard
SPECIFICATION FOR CAKES
(*First Revision*)

FOREWORD

This Sri Lanka Standard was approved by the Sectoral Committee on Food Products and authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 2019-03-07.

This Standard is first published in 1995. In this first revision, definitions have been revised and new types have been introduced. Ingredients list and the chemical requirements have been revised to cater to the market requirements. Microbiological levels have been amended to safeguard the consumers. Levels for heavy metals have been introduced to ensure the safety from harmful and injurious substances.

This Standard is subject to the restrictions imposed under the Sri Lanka Food Act No. 26 of 1980 and the regulations framed thereunder.

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 **SLS 102**. The number of significant figures to be retained in the rounded off value shall be the same as that of the specified value in this Standard.

In the revision of this Standard, valuable assistance derived from the relevant publications of the Codex Alimentarius Commission and the Bureau of Indian Standards is gratefully acknowledged.

1 SCOPE

This Standard prescribes the requirements and methods of sampling and test for cakes.

2 REFERENCES

SLS	80	Food grade salt (powdered form)
SLS	98	Desiccated coconut
SLS	102	Rules for rounding off numerical values
SLS	143	Code of practice for general principals of food hygiene
SLS	144	Wheat flour
SLS	148	Cocoa powder and cocoa-sugar mixtures
SLS	191	White sugar
SLS	279	Butter
SLS	428	Random sampling methods
SLS	467	Code of practice for labelling of prepackaged foods
SLS	516	Methods of test for microbiology of food and animal feeding stuffs Part 2/ Section 1: Horizontal method for the enumeration of yeasts and moulds/ Colony count technique in products with water activity greater than 0.95

Part 5: Horizontal method for the detection of *Salmonella* spp.
Part 6/ Section 1: Horizontal method for the enumeration of coagulase-positive staphylococci (*Staphylococcus aureus* and other species)/ Technique using Baird–Parker agar medium
Part 12: Horizontal method for the detection and enumeration of presumptive *Escherichia coli* (Most probable number technique)

SLS 614 Potable water
SLS 883 Brown sugar
SLS 959 Chicken eggs
SLS 965 Code of hygienic practice for biscuit manufacturing and bakery units
SLS 1102 Bakery fats
SLS 1427 Fat spreads and blended fat spreads
Official Methods of Analysis of the Association of Official Analytical Chemists (AOAC), 20th Edition, 2016

3 DEFINITIONS

For the purpose of this Standard, the following definitions shall apply:

3.1 cake: Products obtained from a batter containing essentially wheat flour, shortening, sugar and eggs or wheat flour, sugar and eggs and other ingredients listed in Clause **5** of requisite amounts and baked in an oven at suitable temperature for suitable time

3.2 butter cake: Cakes containing wheat flour, butter, sugar and eggs without filling or any coating and may contain other ingredients listed in Clause **5** except Clauses **5.1.4.1**, **5.1.4.3** and **5.1.4.4**

3.3 fruit/ vegetable cake: Cakes containing wheat flour, shortening, sugar, eggs, and fresh, dried or preserved fruits or vegetables not less than 15% by mass of ingredients and may contain other ingredients listed in Clause **5**

3.4 gateaux/ fudge cake: Layers of sponge cake sandwiched and/ or coated with cream, fruits, nuts, chocolates and/ or suitable mixture prepared using any other ingredient listed in Clause **5**

3.5 icing cake: Cakes sandwiched and/ or coated with a mixture of icing sugar and/ or shortening (icing) and may contain other ingredients listed in Clause **5**

3.6 rich cake: Cake with dried/ preserved fruits and nuts, liquor and any other ingredient listed in Clause **5**

3.7 sponge cake: Cakes containing wheat flour, sugar and eggs and may or may not be sandwiched and/ or coated with cream, icing sugar, fruits, vegetables, nuts, chocolate and/ or suitable mixture and may contain other ingredients listed in Clause **5**

3.8 swiss roll/ sponge roll: Products made by rolling sponge cake with dairy or non dairy cream (*see* **Notes**), filled with jam or any other suitable ingredients listed in Clause **5** and with or without coating

3.9 pol (coconut) cake/ bibikkan: Products containing coconut scraping (fresh or desiccated) and may contain other ingredients listed in Clause **5**

3.10 extraneous matter: Impurities such as grit, metal pieties, pieces of egg shells and any other objectionable matter

NOTES

1. *"Non dairy cream" means a homogeneous preparation of hydrogenated fat or bakery shortening, flavours, permitted food colours and with or without icing sugar and other ingredients in small proportions.*

2. *Eggs may be substituted with appropriate additives in the preparation of eggless cakes.*

4 TYPES

Cakes shall be of following types:

4.1 Cake
4.2 Butter cake
4.3 Fruit/ vegetable cake
4.4 Gateaux/ fudge cake
4.5 Icing cake
4.6 Pol (coconut) cake/ Bibikkan
4.7 Rich cake
4.8 Sponge cake
4.9 Swiss roll/ sponge roll

5 INGREDIENTS

5.1 Basic ingredients

5.1.1 *Wheat flour,* conforming to **SLS 144**

5.1.2 *Sugar/ icing sugar,* conforming to **SLS 191** or **SLS 883**

5.1.3 *Fresh* eggs, conforming to **SLS 959** or *dried egg products*

5.1.4 *Shortening agents*

5.1.4.1 Bakery fats, conforming to **SLS 1102**

5.1.4.2 Butter, conforming to **SLS 279**

5.1.4.3 Fat spreads and blended fat spreads, conforming to **SLS 1427**

5.1.4.4 Hydrogenated/ non hydrogenated edible oils or a mixture of oils

5.1.5 *Leavening agents*

5.1.5.1 Ammonium carbonate	INS 503 (i)	Limited by GMP
5.1.5.2 Ammonium hydrogen carbonate	INS 503 (ii)	
5.1.5.3 Sodium hydrogen carbonate	INS 500 (ii)	
5.1.5.4 Dicalcium diphosphate	INS 450 (vi)	Total phosphates shall not exceed 9,300 mg/ kg
5.1.5.5 Monocalcium phosphate	INS 341 (i)	
5.1.5.6 Disodium diphosphate	INS 450 (i)	

5.2 Optional ingredients

In addition to the basic ingredients specified in Clause **5.1**, any of the following ingredients may be added to the cake batter.

5.2.1 *Desiccated coconut*, conforming to **SLS 98** or fresh coconut scrapes

5.2.2 *Dried nuts*

5.2.3 *Edible starch and flours*

5.2.4 *Fruits/ vegetables (fresh, dried or preserved)*

5.2.5 *Liquor*

5.2.6 *Milk and milk products*

5.2.7 *Miscellaneous*

5.2.7.1 Biscuits
5.2.7.2 Caramel
5.2.7.3 Chocolate
5.2.7.4 Cocoa powder
5.2.7.5 Cocoa based confectionery, conforming to **SLS 148**
5.2.7.6 Coffee/ ground coffee
5.2.7.7 Gelatin
5.2.7.8 Honey
5.2.7.9 Jaggery
5.2.7.10 Jams/ jellies/ marshmellows
5.2.7.11 Semolina
5.2.7.12 Sugar confectioneries
5.2.7.13 Sugar syrups
5.2.7.14 Treacle

5.2.8 *Permitted natural and artificial colouring substances*

5.2.9 *Permitted flavouring substances*

5.2.10 *Potable water*, conforming to **SLS 614**

5.2.11 *Salt*, conforming to **SLS 80**

5.2.12 *Spices and herbs*

5.2.13 *Food additives*

5.2.13.1 Acidity regulators

Citric acid	INS 330	(Limited by GMP)
Tartaric acid	INS 334	(5,000 mg/ kg, max)

5.2.13.2 Emulsifying agents and stabilizers

Calcium stearoyl lactylate	INS 482 (i)	Collective value shall not exceed 5,000 mg/ kg
Sodium stearoyl lactylate	INS 481 (i)	
Guar gum	INS 412	Limited by GMP
Lecithin, partially hydrolysed	INS 322 (ii)	
Mono and diglycerides of fatty acids	INS 471	
Pectin	INS 440	
Polyglycerol esters of fatty acids	INS 475	(10,000 mg/ kg, max)
Propylene glycol	INS 1520	(1,500 mg/ kg, max)
Sorbitan tristearate	INS 492	(10,000 mg/ kg, max)
Xanthan gum	INS 415	(Limited by GMP)

NOTE
Polyglycerol polyricinoleic acid (INS 476) *may be used up to the limit of* 5,000 mg/ kg, *only in the chocolate coatings.*

5.2.13.3 Enzymes

Amylases	INS 1100 (i), (ii), (iii), (iv), (v)	Limited by GMP
Proteases	INS 1101 (i)	

5.2.13.4 Humectants

Glycerol	INS 422 (Limited by GMP)

5.2.13.5 Permitted antioxidants

Ascorbyl palmitate	INS 304	Total ascorbyl esters shall not exceed 1,000 mg/ kg
Ascorbyl stearate	INS 305	

5.2.13.6 Preservatives

Calcium propionate	INS 282 (Limited by GMP)
Potassium sorbate	INS 202 (200mg/ kg, max)
Sodium propionate	INS 281 (Limited by GMP)
Sorbic acid	INS 200 (300 mg/ kg, max)

5.2.13.7 Tocopherol

d-alpha-Tocopherol	INS 307 (a)	Total Tocopherols shall not exceed 200 mg/ kg
dl-alpha-Tocopherol	INS 307 (c)	
Tocopherol concentrate, mixed	INS 307 (b)	

5.2.13.8 Sweeteners*

Erythritol	INS 968	Limited by GMP
Isomalt	INS 953	
Lactitol	INS 966	
Maltitol	INS 965 (i)	
Mannitol	INS 421	
Sorbitol	INS 420 (i)	
Sucralose	INS 955	(700 mg/ kg, max)
Xylitol	INS 967	(Limited by GMP)

* *For energy reduced and/ or no added sugar cakes only*

6 REQUIREMENTS

6.1 Hygiene

Cakes shall be prepared, baked, packaged, stored and distributed in accordance with the conditions prescribed in **SLS 143** and **SLS 965**.

6.2 General requirements

6.2.1 Cakes shall be well-baked. It shall not show signs of under baking or over baking.

6.2.2 Cakes shall be moist, uniform in texture with even distribution of added ingredients like fruits, vegetables, nuts and shall be spongy. Texture shall be characteristic of the typical well-baked cake.

6.2.3 Cakes shall have the flavour, aroma and colour characteristic of the typical well-baked cake and shall be free from any evidence of rancidity or other objectionable flavours or odours.

6.2.4 Cakes shall be free from extraneous matter, insects, insect infestation and signs of mould growth.

6.3 Chemical requirements

6.3.1 Cakes shall comply with the requirements given in Table **1** when tested in accordance with the methods given in Column **11** of the table.

TABLE 1 - Requirements for cakes

Sl No	Characteristic	Requirement								Method of test
		Butter cake	Cake	Fruit/ vegetable cake	Gateaux/ fudge cake	Icing cake	Rich cake	Sponge cake/ roll/ Swiss roll	Coconut (Pol) cake/ Bibikkan	
(1)	(2)	(3)	(4)	(5)	(6)	(7)	(8)	(9)	(10)	(11)
i)	Moisture, per cent by mass.	15 to 25	15 to 27	15 to 27	NS	15 to 25	15 to 25	15 to 30	15 to 25	Appendix **B**
ii)	Acid insoluble ash, on dry basis, per cent by mass, max.	0.1	0.1	0.1	0.1	0.1	0.1	0.1	0.1	Appendix **C**
iii)	Acidity of extracted fat (as palmitic acid), per cent by mass, max.	1.0*	1.5	1.5	1.0	1.0	1.0	1.0	1.0**	Appendix **D**

NS: Not specified

* *Acidity of extracted fat (as butric acid), per cent by mass, max*

** *Acidity of extracted fat (as lauric acid), per cent by mass, max*

6.3.2 The free fatty acid content of icing shall not be more than 1 per cent by mass as palmitic acid when tested in accordance with the method prescribed in Appendix **D**.

6.4 Microbiological limits

Cakes shall comply with the microbiological limits given in Table **2** when tested according to the methods given in Column **7** of the table.

TABLE 2 - Microbiological limits

Sl No	**Organism**	**n**	**c**	**Limit**		**Method of test (SLS 516)**
				m	**M**	
(1)	(2)	(3)	(4)	(5)	(6)	(7)
i)	Yeasts and moulds, cfu, per g, max.	5	2	10	$1x10^2$	**Part 2/ Section 1**
ii)	*Escherichia coli*, (MPN), per g, max.	5	0	Absent	--	**Part 12**
iii)	*Staphylococcus aureus*, per g, max.	5	2	10	$1x10^2$	**Part 6/ Section 1**
iv)	*Salmonella*, in 25 g	5	0	Absent	--	**Part 5**
v)	Lipolytic organisms, cfu, per g, max.	5	2	10	$1x10^2$	**Part 11**

where,

n is the number of samples to be tested;
c is the maximum allowable number of samples yielding values between m and M;
m is the limit below which a count is acceptable to any sample; and
M is the limit above which a count is unaccepatable to any sample.

7 CONTAMINANTS

7.1 Potentially toxic elements

The product shall not exceed the limits given in Table **3**, when tested according to the methods given in Column **4** of the table.

TABLE 3 – Limits for potentially toxic elements

Sl No	**Potentially toxic element**	**Limit**	**Method of test**
(1)	(2)	(3)	(4)
i)	Arsenic, as As, mg/ kg, max.	0.1	**AOAC 986.15**
ii)	Cadmium, as Cd, mg/ kg, max.	0.2	**AOAC 999.11**
iii)	Lead, as Pb, mg/ kg, max.	0.2	**AOAC 994.11**

8 PACKAGING

The product shall be wrapped or packaged in clean waxed paper, grease proof polyethylene or any other suitable food grade wrapper/ container. Cakes shall be cooled in clean atmosphere before packaging.

9 MARKING AND/ OR LABELLING

9.1 The following shall be marked or labelled legibly and indelibly on each package destined for the final consumer:

a) Name and type of the product;
b) Brand name or trade name;
c) Net mass, in "g" or "kg";
d) Name and address of the manufacturer and distributor;
e) Batch or code number or decipherable code marking;
f) Date of manufacture;
g) Date of expiry;
h) List of ingredients in descending order;
j) Any permitted food additives name and INS number;
k) Instructions for storage, if any; and
m) When permitted sweeteners are added as substitutes for sugars, the statement, "contains permitted sweetener(s) 'X' and 'Y'" and "with no added sugar" or "energy reduced" shall be included in conjunction with or in close proximity to the product name as appropriate.

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

10 METHODS OF TEST

Tests shall be carried out as prescribed in Appendix **B**, **C** and **D** of this Standard, Section **1** of Part **2**, Part **5**, Section **1** of Part **6**, Part **11** and **Part 12** of **SLS 516** and Methods of Analysis of the Association of Official Analytical Chemists (**AOAC**), 20th edition, 2016.

11 CRITERIA FOR CONFORMITY

A lot should be declared as conforming to the requirement of this specification if the following conditions are satisfied:

11.1 Each package inspected as in A.5.1 satisfies the relevant requirements.

11.2 Each package inspected/ tested as in A.5.2 and A.5.3 satisfies relevant requirements.

11.3 The values of the expressions $\bar{X}$ + 1.1s calculated using the test results on moisture content lie between the specified values when tested as in A.5.3.

11.4 The value of the expression $\bar{X}$ + 1.1s calculated using the test results on acid insoluble ash per cent by mass and acidity of extracted fat per cent by mass is not greater than the specified value when tested as in A.5.4.

11.5 Each sample tested as in clause A.5.5 satisfies the relevant microbiological requirements.

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 manufacturer's 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 of cake of the same mass and type belonging to one batch of manufacture or supply should constitute a lot.

A.2 SCALE OF SAMPLING

A.2.1 Samples should 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 should he in accordance with Column **2** of Table **4**.

Table 4 - Scale of sampling

Number of packages in the lot (1)	**Number of packages to be selected** (2)
Up to 150	8
151 to 280	9
281 to 500	10
501 and above	12

A.2.3 In the case of sampling for a lot of cake types listed in Clause **4.3** to **4.8**, a sub sample of 5 packages shall be drawn from the selected packages as given in **A.2.2**.

A.2.4 The packages should be selected at random. In order to ensure randomness of selection random numbers as given in **SLS 428** should be used.

A.3 REFERENCE SAMPLE

If a reference sample is required, the number of packages to be selected from a lot shall be three times the number given in Column **2** of Table **4** (*see* **Note**). The packages so selected shall be divided into three equal parts. One of these parts shall be marked for the purchaser, one for the supplier and the third for reference.

NOTE
In case of microbiological requirements a reference sample is not required.

A.4 PREPARATION OF SAMPLES

A.4.1 Approximately 25 g of cake from each sample (remove icing and filling, whenever applicable) shall be drawn from each package selected as in **A.2.2** and test individually for moisture content.

A.4.2 Approximately equal quantities of icing shall be scraped and removed from each samples (which has icing) as selected in **A.2.2** and mix together to form a composite sample about 75 g to determine the free fatty acid content of icing.

A.4.3 Approximately equal quantities of cake including icing wherever applicable shall be drawn from each package selected as in **A.2.2** and mix together to form a composite sample of 300 g. This composite sample can be used to determine acid insoluble ash content, acidity of extracted fat and potentially toxic elements.

A.4.5 Approximately 25 g of cake including icing or filling shall be drawn from each package selected as in **A.2.3** and mix to form a homogeneous sample for microbiological analysis.

A.5 NUMBER OF TESTS

A.5.1 Each package selected as in **A.2.2** should be inspected for packaging and marking and/ or labelling requirements.

A.5.2 A sufficient quantity of cake from each package selected as in **A.2.2** shall be individually inspected/ tested for the requirements given in Clause **6.2.1** to **6.2.4**.

A.5.3 Each sample prepared as in **A.4.1** shall be individually tested for moisture content given in serial number (i) of Table **1**.

A.5.4 The composite sample prepared as in **A.4.1** shall be tested for the requirements given in serial number (ii) and (iii) of Table **1** and requirements given in Clause **7.1**.

A.5.5 Five samples prepared as in **A.4.5** from cake types which has icing and/ or filling selected as in **A.2.2** shall be tested separately for microbiological requirements given in Clause **6.4.**

APPENDIX B
DETERMINATION OF MOISTURE

B.1 APPARATUS

B.1.1 *Moisture dish,* made of stainless steel, silica, glass or aluminium
B.1.2 *Oven*, maintained at 105 ± 1 ºC

B.2 PROCEDURE

Weigh, to the nearest milligram, about 5 g of the cake sample in the moisture dish, previously dried in the oven and weighed. Place the dish in the oven **(B.1.2)** for 4 hours. Cool in a desiccator and weigh. Repeat the process of drying, cooling and weighing at 30 minute intervals until the difference between the two consecutive weighings does not exceed one milligram. Record the lowest mass.

B.3 CALCULATION

$$Moisture,\ per\ cent\ by\ mass = \frac{(m_1 - m_2)}{(m_1 - m_0)} \text{ x } 100$$

where,

m_1 is the mass, in g, of the dish with the sample before drying;
m_2 is the mass, in g, of the dish with the sample after drying; and
m_0 is the mass, in g, of the empty dish.

APPENDIX C
DETERMINATION OF ACID INSOLUBLE ASH

C.1 APPARATUS

C.1.1 *Dish*, made of silica or porcelain
C.1.2 *Muffle furnace,* maintained at 600 ± 20 ºC
C.1.3 *Water bath*
C.1.4 *Oven*, maintained at 105 ± 1 ºC
C.1.5 *Desiccator*

C.2 REAGENTS

C.2.1 *Dilute hydrochloric acid*, approximately 5 mol/ l solution

C.2.2 *Silver nitrate*, approximately 17 g / l solution

C.3 PROCEDURE

C.3.1 Carry out the determination of the moisture percentage of the cake sample by the method described in Appendix **B**.

C.3.2 Weigh, to the nearest milligram, about 20 g of the sample in the dish (**C.1.1**). Heat the dish with the sample over a hot plate or a flame until the contents of the dish are charred. Ash in the muffle furnace at 600 ± 20 ºC until a light grey ash is obtained. Allow it to cool to room temperature. Add 25 ml of hydrochloric acid (**C.2.1**) cover with a watch glass and heat in the water bath for 10 minutes. Mix the contents with a glass rod and filter through an ashless filter paper (Whatman No. 42 or equivalent). Wash the filter paper with water until washings are free from acid as confirmed by the Silver nitrate solution. Return the washed filter paper to the dish and ash in the muffle furnace **(C.1.2)**.

C.3.3 Cool the dish in a desiccator **(C.1.5)** and weigh. Repeat the process of heating, cooling and weighing at 30 minute intervals until the difference between two successive weighings does not exceed 1 milligram.

C.4 CALCULATION

$$Acid\ insoluble\ ash,\ per\ cent\ by\ mass,\ (on\ dry\ basis) = \frac{(m_1 - m_0)}{(m_2 - m_0)} \times \frac{10000}{(100 - M)}$$

where,

m_0 is the mass, in g, of empty dish;
m_1 is the mass, in g, of the dish containing ash;
m_2 is the mass, in g, of the dish containing the sample; and
M is the percentage of moisture.

APPENDIX D
DETERMINATION OF ACIDITY OF EXTRACTED FAT

D.1 APPARATUS

D.1.1 *Soxhlet apparatus*, with a 250-ml flat bottom flask

D.2 REAGENTS

D.2.1 *Petroleum ether*, boiling range 40 ºC to 60 ºC

D.2.2 *Diethyl ether* and 95 *per cent (v/ v) ethanol,* 1 + 1 (v/ v) mixture
Neutralize exactly, just before use, by adding the Sodium hydroxide solution **(D.2.3)** in the presence of 0.3 ml of the phenolphthalein solution **(D.2.4)** per 100 ml of mixture

D.2.3 *Sodium hydroxide solution*, standardized, c (NaOH) = 0.05 mol/ l

D.2.4 *Phenolphthalein*, 10 g/ l solution in 95 to 96 per cent (v/ v) ethanol

D.3 PROCEDURE

D.3.1 Weigh, approximately 20 g to 30 g of the prepared sample and transfer to the thimble.

Plug it from the top with extracted cotton or filter paper. Dry the thimble with the contents for 15 minutes to 30 minutes in an oven at 100 ± 5 ºC. Extract the fat to the Soxhlet apparatus for 3 hours to 4 hours with petroleum ether using a tarred flask. Evaporate off the solvent in a water bath. Remove the traces of the residual solvent by keeping the flask in the hot air oven at 100 ± 5 ºC for about 30 minutes. Cool and weigh the flask with the extracted fat.

D.3.2 Measure 50 ml to 150 ml of the previously neutralized Diethyl ether and Ethanol mixture (**D.2.2**) and add to the flask containing fat and titrate with the sodium hydroxide solution from a 10-ml micro burette to a distinct pink.

D.3.3 If the solution becomes turbid during titration, add a sufficient quantity of the mixed solvent **(D.2.2)** to give a clear solution.

D.4 CALCULATION

$$\textit{Acidity of extracted fat (as palmitic acid), per cent by mass} = \frac{28.2 \text{ x } V \text{ x } C}{m_1 - m_0}$$

where,

V is the volume, in ml, of Sodium hydroxide solution required for the titration;
C is the concentration, in mol/ l, of the Sodium hydroxide solution;
m_1 is the mass, in g, of flask containing fat; and
m_0 is the mass, in g, of the empty flask.

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AMD 566

AMENDMENT NO: 1 TO SLS 1074: 2019

SRI LANKA STANDARD SPECIFICATION FOR CAKES
(*First Revision*)

EXPLANATORY NOTE

This amendment is issued after a decision taken by the Working group on Cakes in order to be in line with Food (Preservatives) Regulation, 2019 under the Food Act 26 of 1980.

AMD 566

Amendment No: 1 Approved on 2022-07-07 to SLS 1074: 2019

SRI LANKA STANDARD SPECIFICATION FOR CAKES
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Clause **5.2.13.6**

Insert “Propionic acid INS 280 (GMP)” below Sorbic acid.

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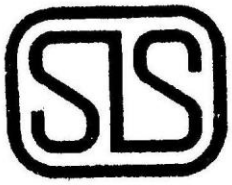
Further particulars of the terms and conditions of the permit may be obtained from the Sri *Lanka Standards Institution, 17, Victoria Place, Elvitigala Mawatha, Colombo 08.*



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SRI LANKA STANDARDS INSTITUTION

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