

SRI LANKA STANDARD 221 : 2010
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**SPECIFICATION FOR
NON-CARBONATED
ARTIFICIAL/FLAVOURED
CORDIALS AND BEVERAGES
(Second Revision)**

SRI LANKA STANDARDS INSTITUTION

Sri Lanka Standard
SPECIFICATION FOR NON-CARBONATED ARTIFICIAL/FLAVOURED
CORDIALS AND BEVERAGES
(Second Revision)

SLS 221 : 2010
(Attached AMD 493, AMD 524 and AMD 530)

Gr. 7

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Sri Lanka Standard
SPECIFICATION FOR NON-CARBONATED ARTIFICIAL/FLAVOURED
CORDIALS AND BEVERAGES
(Second Revision)

FOREWORD

This standard was approved by the Sectoral Committee on Agriculture and Food Products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standard Institution on 2010-09-03.

Artificial/Flavoured Cordials also commonly known as “SHERBET” occupy an important place among the beverages manufactured in the country. It is, however, necessary to ensure the quality of the product if the demand is to be maintained and further developed.

This standard was first published in 1973 and subsequently revised in 1985. This revision has been taken up in order to update the standard in the light of current trade practice and the knowledge obtained in its use. In this revision the title of the standard has been changed by replacing the word “synthetic” with “flavoured” and the list of permitted additives has also been updated.

The need was felt to identify a test method for the determination of fruit content. However, in view of the non-availability of a suitable test method, it was decided that it may be included at a later stage. Till such time manufacturers are required to maintain a record showing the quantity of the fruit ingredient added to each batch.

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

For the purpose of deciding whether a particular requirement of this specification 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 places retained in the rounded off value should be the same as that of the specified value in this specification.

In revising this standard, the assistance derived from the publications of Codex Alimentarius Commission is gratefully acknowledged.

1 SCOPE

1.1 This specification prescribes the requirements and methods of sampling and testing for artificial /flavoured cordials or syrups intended for consumption after dilution.

1.2 This specification also prescribes requirements and methods of sampling and testing for non-carbonated artificial/flavoured drinks or beverages intended for direct consumption.

2 REFERENCES

- SLS 79 Edible common salt
SLS 102 Presentation of numerical values
SLS 143 Code of practice for general principles of food hygiene
SLS 191 White sugar
SLS 428 Random sampling methods
SLS 464 Honey
SLS 467 Code of practice for labelling of prepackaged foods
SLS 516 Microbiological test methods
Part 1 : General guidance for enumeration of micro-organisms colony count technique
Part 2 : Enumeration of yeasts and moulds
Part 3 : Detection and enumeration of coliforms, faecal coliforms and *E.coli*
SLS 614 Potable water
SLS 617 Glucose
SLS 772 Treacle
SLS 883 Brown sugar
SLS 1332 Methods of test for fruits and vegetables products
Part 2 : Determination of soluble solids – Refractometric method
Part 3 : Determination of benzoic acid and sorbic acid concentrations
Part 5 : Determination of total sulphur dioxide content
Part 6 : Determination of sulphur dioxide content
Part 7 : Determination of cadmium content
Part 8 : Determination of lead content
Part 9 : Determination of arsenic content
Part 10 : Determination of tin content

3 DEFINITIONS

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

3.1 artificial/flavoured cordial or syrup: A beverage requiring dilution before use, prepared from artificial, nature identical, natural flavouring substances or a combination of such flavouring substances and containing any soluble sweetener and potable water.

3.2. artificial/flavoured drink or beverage: A non-carbonated beverage intended for consumption without dilution and prepared from artificial, nature identical, natural flavouring substances or a combination of such flavouring substances and containing any soluble sweetener and potable water. It may contain fruit juice/pulp of one or more variety.

4 INGREDIENTS

All ingredients used shall comply with the Food Act No.26 of 1980 and the regulations framed there under.

4.1 Basic ingredients

4.1.1 *Flavouring substances*

Natural, nature identical, artificial or a combination of such flavouring substances.

4.1.2 *Sweeteners*

4.1.2.1 Sugars

White sugar conforming to **SLS 191**

Brown sugar conforming to **SLS 883**

4.1.2.2 Non-nutritive sweeteners, only for products which are identified as “energy reduced” or with “no added sugar”. The limits given are for the beverage at the point of consumption.

Aspartame - 600 mg/kg (max.)

Acesulfame – K - 350 mg/kg (max.)

Sucralose - 300 mg/kg (max.)

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

4.2 Optional ingredients

In addition to the ingredients given in **4.1**, one or more of the following may be used.

4.2.1 *Syrups* - liquid glucose, invert sugar syrup, fructose syrup, liquid cane sugar, isoglucose, high fructose syrup, honey, conforming to **SLS 464** and treacle, conforming to **SLS 772**.

4.2.2 *Ascorbic acid*

4.2.3 *Acidulants*

citric acid, tartaric acid, malic acid, fumaric acid, lactic acid and/or their sodium, potassium or calcium salts.

4.2.4 *Preservatives* - (see Table 1)

Sulphites

Benzoates

Sorbates

4.2.5 *Colouring substances*

4.2.6 *Emulsifying or stabilizing agents*

Pectins
Alginates
Sodium carboxy methyl cellulose
Xanthan gum – 5000 mg/kg (max.)

} limited by GMP

Carrageenan
Gum Arabic(Acacia gum)
Gellan gum
Sodium hexametaphosphate - 1000 mg/kg (max.)
Glycerol ester of wood rosin - 70 mg/kg (max.)

} limited by GMP

} For artificial/flavoured drinks or beverages only

4.2.7 *Fruit juice, comminuted fruit and fruit bases, fresh or preserved fruit pulp, fruit puree, fruit concentrate for artificial/flavoured drinks or beverages only*

4.2.8 *Edible common salt, conforming to SLS 79*

4.2.9 *Anti-foaming agent, for artificial/flavoured drinks or beverages only*

Polydimethylsiloxane - 20 mg/kg (max.)

4.2.10 *Vitamins and minerals*

5 REQUIREMENTS

5.1 Hygiene

The product shall be processed, packaged, stored, transported and distributed in accordance with the conditions prescribed in **SLS 143**.

5.2 Appearance

The product shall be of uniform consistency and colour. It shall be free from extraneous matter.

5.3 Flavour and aroma

The product shall have a pleasant flavour and aroma in accordance with any claim made or implied on the label.

5.4 Other requirements

5.4.1 The artificial/flavoured cordial or syrup, after dilution to drinking strength according to the manufacturer's instructions, shall comply with the requirements given in **Table 1**, when tested according to the methods given in **Column 4** of the **Table**.

5.4.2 The artificial/flavoured drinks or beverages shall comply with the requirements given in Table 1, when tested according to the methods given in Column 4 of the Table.

TABLE 1 – Other requirements

SI No. (1)	Characteristic (2)	Requirement (3)	Method of Test (4)
i)	Total soluble solids, per cent by mass, (max.)	16	Appendix B
ii)	Acidity (as anhydrous citric acid), per cent by mass, (max.)	1.0	Appendix C
iii)	Sulphur dioxide content, mg/kg, (max.) *+	50	Appendix D
iv)	Benzoic acid content, mg/kg, (max.) *	120	} Appendix E
v)	Sorbic acid content, mg/kg, (max.) *	300	

NOTES : + *Canned products shall not contain sulphur dioxide.*

* *When combinations of above preservatives are present, the quantity of each preservative, expressed as a percentage of the maximum permitted limit of that preservative, shall be calculated. The sum of these percentages shall not exceed 100.*

5.5 Microbiological limits

Artificial/flavoured drinks or beverages shall comply with the limits given in Table 2, when tested according to the methods given in Column 4 of the Table.

TABLE 2 – Microbiological limits

SI No. (1)	Test (2)	Limit (3)	Method of test (4)
i)	Total Plate Count	Less than 50 per ml	SLS 516 : Part 1
ii)	Yeasts and moulds count	Absent in 1 ml	SLS 516 : Part 2
iii)	Total coliform count	Absent in 1 ml	SLS 516 : Part 3

5.6 Contaminants

5.6.1 Pesticide residues

The product shall be prepared with special care under Good Manufacturing Practices, so that residues of those pesticides which may be required in the production, storage or processing of the raw materials or the finished food ingredient do not remain, or, if technically unavoidable, are reduced to the maximum extent possible.

5.6.2 Heavy Metals

5.6.2.1 The artificial/flavoured cordial or syrup, after dilution to drinking strength according to the manufacturer's instructions, shall not exceed the limits for heavy metals given in Table 3, when tested according to the methods given in Column 4 of the Table.

5.6.2.2 The artificial/flavoured drinks or beverages shall not exceed the limits for heavy metals given in Table 3, when tested according to the methods given in Column 4 of the Table.

TABLE 3 - Limits for heavy metals

Sl. No. (1)	Heavy metal (2)	Limit (3)	Method of test (4)
i)	Arsenic (as As), mg/kg ,(Max.)	0.1	} Appendix F
ii)	Cadmium (as Cd), mg/kg, (Max.)	1.0	
iii)	Lead (as Pb), mg/kg, (Max.)	0.5	
iv)	Tin (as Sn), mg/kg, (Max.)	40*	

* For canned products (max.) 150 mg/kg

6 PACKAGING

6.1 The product shall be packaged in food grade, clean containers under strict hygienic conditions and the containers shall be sealed air-tight. Products packaged in metal containers shall not contain sulphur dioxide.

6.2 The containers shall be capable of withstanding the temperatures involved in processing.

7 MARKING AND /OR LABELLING

7.1 The following shall be marked or labelled legibly and indelibly on each container destined for the final consumer.

a) Name of the product as ;

i) The words “Artificial Cordial or Syrup” or “Flavoured Cordial or Syrup”

Where it is necessary to claim or imply that the flavour of the product resembles the distinct flavour of a fruit, the words “Artificial X-flavoured Cordial or Syrup” shall be used (where ‘X’ denotes the name of the fruit); or

ii) The words “Artificial drink or beverage” or “Flavoured drink or beverage”

Where it is necessary to claim or imply that the flavour of the product resembles the distinct flavour of a fruit, the words “Artificial X drink or beverage” or “X-flavoured drink or beverage” or “Flavoured X drink or beverage” shall be used (where ‘X’ denotes the name of the fruit).

The words “Artificial” or “Flavoured” shall be of the same size, type and colour as that used for the Common name of the product and shall be in close proximity to it.

In the case of products manufactured from two or more fruits, the product name shall include the names of the fruit ingredient comprising the mixture in descending order of proportion by mass (m/m) or the words, “Mixed artificial/flavoured fruit drink”.

- b) Brand name or trade mark, if any;
- c) Net volume, in millilitres or litres;
- d) Any permitted food additive’s name or class and INS number;
- e) Instructions for storage and use, if any;
- f) Name and address of the manufacturer and packer/distributor in Sri Lanka;
- g) Batch number or code number or a decipherable code marking;
- h) Date of manufacture;
- j) Date of expiry;
- k) Complete list of ingredients, in descending order of their proportions. Pulp and cells (for citrus fruits juice sacs) added to the product over that normally contained in the fruit shall be declared in the list of ingredients;
- m) Country of origin, in case of imported products;
- n) When non-nutritive sweeteners are added as substitutes for sugars. the statements “with non nutritive sweetener(s)” and “energy reduced” or “with no added sugar”, as the case may be, shall be included in conjunction with or in close proximity to the product name ; and
- o) Directions for dilution to drinking strength, in the case of cordials or syrups.

7.2 The marking and labelling shall also be in accordance with **SLS 467**.

8 SAMPLING

Representative samples of the product for ascertaining conformity to the requirements of this standard shall be drawn as prescribed in Appendix **A**.

9 METHODS OF TEST

Tests shall be carried out as prescribed in **Part 1, 2 and 3 of SLS 516, Part 2, 3, 5, 6, 7, 8, 9 and 10 of SLS 1332** and Appendix **C** of this standard.

10 CRITERIA FOR CONFORMITY

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

- 10.1** Each container examined as in **A.5.1** satisfies the packaging and marking requirements.
- 10.2** In the case of artificial/flavoured drinks or beverages, the containers tested as in **A.5.2** satisfies the microbiological limits given in **5.5**.
- 10.3** Each container tested as in **A.5.3** satisfies the requirements given in **5.2** and **5.3**.
- 10.4** The composite samples tested as in **A.5.4** satisfy the requirements given in **5.4** and **5.6.2**.

APPENDIX A

SAMPLING

A.1 LOT

In any consignment, all the containers of the same size and belonging to one batch of manufacture or supply shall constitute a lot.

A.2 GENERAL REQUIREMENTS OF SAMPLING

In drawing, preparing, sorting and handling samples, following precautions and directions shall be taken:

A.2.1 Samples shall be drawn in a protected place not exposed to damp air, dust or soot.

A.2.2 The sampling instruments shall be clean and dry when used. When drawing samples for microbiological examination, the sampling instruments shall be sterilized.

A.2.3 Samples shall be protected against adventitious contamination.

A.2.4 The samples shall be placed in clean and dry containers. The size of the sample containers shall be such that they are almost completely filled by the sample. When drawing samples for microbiological examinations, the sample containers shall be sterilized.

A.2.5 The sample containers shall be sealed air-tight after filling and marked with the necessary details of sampling.

A.2.6 Sample shall be stored in such a manner that the temperature of the material does not vary unduly from the room temperature.

A.3 SCALE OF SAMPLING

A.3.1 Samples shall be tested from each lot for ascertaining its conformity to the requirements of this specification.

A.3.2 The number of containers to be selected from a lot shall be in accordance with Column 2 of Table 4.

A.3.3 If the containers are packed in cases at least 10 per cent of the cases, subject to a minimum of two shall be selected. As far as possible an equal number of containers shall be drawn from each case so selected to form a sample as given in Table 4.

A.3.4 In the case of artificial/flavoured drinks or beverages an additional sample of size as given in Column 3 of Table 4 shall be selected for microbiological tests.

TABLE 4 - Scale of sampling

Number of containers in the lot (1)	Number of containers to be selected (2)	Number of containers selected for testing of microbiological limits (3)
Up to 180	02	02
181 to 300	03	03
301 to 500	04	03
501 to 800	05	03
801 to 1 300	07	04
1 301 to 3 200	10	04
3 201 to 8 000	15	05
8 001 and above	20	05

A.3.5 The cases and containers shall be selected at random. In order to ensure randomness of selection, random number tables as given in **SLS 428** shall be used.

A.3.6 The containers selected shall be marked with the necessary details of sampling.

A.4 REFERENCE SAMPLE

If a reference sample is required, the number of containers to be selected from a lot shall be three times the number given in Column 2 of Table 4 (see Note). The containers 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 the referee.

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

A.5 NUMBER OF TESTS

A.5.1 Each container selected as in **A.3.2** or **A.3.3** shall be examined for packaging and marking requirements.

A.5.2 In the case of artificial/ flavoured drinks or beverages, the containers selected as in **A.3.4** shall be tested for microbiological limits given in **5.5**.

A.5.3 Each of the remaining containers selected as in **A.3.2** or **A.3.3** shall be individually tested for the requirements given in **5.2** and **5.3**.

A.5.4 After testing for requirements as stated in **A.5.3** equal quantities of material shall be taken from each container and mixed together to form a composite sample. The composite sample thus obtained shall be tested for the requirements given in **5.4** and **5.6.2**.

NOTE : Test for pesticide residues given in 5.6.1 may not be necessary for routine analysis. This shall be carried out only if requested.

APPENDIX B DETERMINATION OF SOLUBLE SOLIDS CONTENT

Determination of soluble solids content shall be carried out according to the method described in **SLS 1332 : Part 2** (Methods of test for fruits and vegetables products – Determination of soluble solids - Refractometric method).

APPENDIX C DETERMINATION OF ACIDITY

C.1 REAGENTS

C.1.1 *Standard sodium hydroxide solution*, approximately 0.1 mol/dm³

C.1.2 *Phenolphthalein indicator solution*

Dissolve 0.5 g of phenolphthalein in 200 ml of 50 per cent ethyl alcohol by volume.

C.2 PROCEDURE

Weigh, to the nearest milligram, about 10 g, of the sample and transfer to a conical flask with 100 ml to 150 ml of recently boiled and cooled distilled water. Add 1 ml of the phenolphthalein indicator solution and titrate against the standard sodium hydroxide solution. For observing the colour change at the end point use another portion of the sample diluted to the same proportion in a similar flask.

C.3 CALCULATION

$$\text{Acidity (as anhydrous citric acid), per cent by mass} = \frac{6.404}{m} VM$$

where,

- V is the volume, in ml, of standard sodium hydroxide required for titration;
- M is the molarity of the standard sodium hydroxide solution; and
- m is the mass, in g, of the sample taken for the test.

APPENDIX D
DETERMINATION OF SULPHUR DIOXIDE CONTENT

Determination of sulphur dioxide content shall be carried out according to the method described in **SLS 1332 : Part 5** (Methods of test for fruits and vegetables products – Determination of total sulphur dioxide content) or **SLS 1332 : Part 6** (Methods of test for fruits and vegetables products – Determination of sulphur dioxide content – Routine method) or AOAC method 962.16.

APPENDIX E
DETERMINATION OF BENZOIC ACID AND SORBIC ACID CONTENTS

Determination of benzoic acid and sorbic acid contents shall be carried out according to the method described in **SLS 1332 : Part 3** (Methods of test for fruits and vegetables products – Determination of benzoic acid and sorbic acid concentrations – High-performance liquid chromatography method) or AOAC methods 960.38 and 983.16.

APPENDIX F
DETERMINATION OF HEAVY METALS

Determination of heavy metals shall be carried out according to the methods given in **Part 7, 8, 9 and 10** of **SLS 1332** or the Official Methods of Analysis of the AOAC (Association of Official Analytical Chemist), 18th edition, 2007, as given in Table 5.

TABLE 5 – Methods for analysis of heavy metals

Sl. No. (1)	Heavy metal (2)	Method of analysis (3)
i)	Arsenic	SLS 1332 : Part 9 or AOAC 986.15
ii)	Cadmium	SLS 1332 : Part 7 or AOAC 999.11
iii)	Lead	SLS 1332 : Part 8 or AOAC 999.11
iv)	Tin	SLS 1332 : Part 10 or AOAC 999.11

Amendment No: 1 Approved on 2017-07-21 to SLS 221: 2010

AMENDMENT NO: 1 TO SLS 221: 2010

**SRI LANKA STANDARD SPECIFICATION FOR NON-CARBONATED ARTIFICIAL/
FLAVOURED CORDIALS AND BEVERAGES (SECOND REVISION)**

EXPLANATORY NOTE

This amendment is issued after a decision taken by the Working group on Processed Fruits and Vegetables in order to insert new definitions, to include the INS numbers of the food additives given under basic and optional ingredients, to amend their limits as per CODEX General Standard on Food Additives (GSFA) and to amend the labelling clause to align with the regulations published under Sri Lanka Food Act.

Amendment No: 1 Approved on 2017-07-21 to SLS 221: 2010**AMENDMENT NO: 1 TO SLS 221: 2010****SRI LANKA STANDAD SPECIFICATION FOR NON-CARBONATED ARTIFICIAL/
FLAVOURED CORDIALS AND BEVERAGES (SECOND REVISION)****Page 3****Foreword**, Paragraph 5, Line 2

Delete the words “wherever applicable”.

Page 4**Clause 3**Insert new clauses as follows after the clause **3.2**.**“3.3 sweetener:** Any food additive that is used or intended to be used to impart a sweet taste or as a tabletop sweetener, and does not include carbohydrate sugars**3.4 energy reduced:** Food to which it refers has an energy value reduced by at least thirty per cent as compared with the original or a similar preparation”**Page 5**Delete the title of **4.1.2** and substitute by “*Sugars and sweeteners*”Insert the word “AND/ OR” between clauses **4.1.2.1** and **4.1.2.2**.**Clause 4.1.2.2**Delete clause **4.1.2.2** and insert the following as clause **4.1.2.2**.**“4.1.2.2 Sweeteners**

Only for products which are identified as “energy reduced” or with “no added sugar”. The limits given are for the beverage at the point of consumption.

Aspartame	INS 951 (600 mg/ l, max)
Acesulfame K	INS 950 (350 mg/ l, max)
Sucralose	INS 955 (300 mg/ l, max)
Steviol glycoside	INS 960 (80 mg/ l, max as Steviol equivalents)”

Clause 4.2.2Delete the clause **4.2.2** and substitute by the following.

“4.2.2 Ascorbic acid	INS 300	} Limited by GMP”
Sodium ascorbate	INS 301	
Calcium ascorbate	INS 302	

Clause 4.2.3Delete the clause **4.2.3** and substitute by the following.**“4.2.3 Acidity regulators**

AMD 493: 2017

Citric acid	INS 330	} Limited by GMP
Potassium dihydrogen citrate	INS 332 (i)	
Sodium dihydrogen citrate	INS 331 (i)	
Malic acid DL	INS 296	
Calcium malate	INS 352 (ii)	
Sodium hydrogen DL malate	INS 350 (i)	
Fumaric acid	INS 297	
Sodium fumarate	INS 365	
Lactic acid	INS 270	
Calcium lactate	INS 327	
Sodium lactate	INS 325	
Potassium lactate	INS 326	

Page 6

Delete the clause **4.2.6** and substitute by following.

4.2.6 Pectins	INS 440	} Limited by GMP
Alginic acid	INS 400	
Sodium alginate	INS 401	
Potassium alginate	INS 402	
Ammonium alginate	INS 403	
Calcium alginate	INS 404	
Sodium carboxymethyl cellulose (Cellulose gum)	INS 466	
Xanthan gum	INS 415	
Carrageenan	INS 407	
Gum Arabic (Acacia gum)	INS 414	
Gellan gum	INS 418	
Sodium polyphosphate	INS 452(i) (1000 mg/ kg, max, as P)	
Glycerol ester of wood rosin	INS 445(iii) (150 mg/ kg, max)	

Clause **4.2.9**, Line 2

Insert "INS 900 a" after the word "Polydimethylsiloxane"

Page 8

Clause **7.1**

Delete "item (n)" on page 9 and insert following.

"n) The product containing sweeteners shall be declared as "NO ADDED SUGAR ARTIFICIAL/ FLAVOURED CORDIAL OR SYRUP" or "ENERGY REDUCED ARTIFICIAL/ FLAVOURED CORDIAL OR SYRUP" as appropriate and carry a statement "NOT RECOMMENDED FOR CHILDREN UNDER 3 YEARS OF AGE"; and".

Amendment No: 2 Approved on 2019-08-07 to SLS 221: 2010

AMENDMENT NO: 2 TO SLS 221: 2010

**SRI LANKA STANDARD SPECIFICATION FOR NON-CARBONATED ARTIFICIAL/
FLAVOURED CORDIALS AND BEVERAGES (SECOND REVISION)**

EXPLANATORY NOTE

This amendment is issued after a decision taken by the Working group on Processed Fruits and Vegetables in order to insert new food additives permitted in CODEX General Standard on Food Additives (GSFA).

Amendment No: 2 Approved on 2019-08-07 to SLS 221: 2010

AMENDMENT NO: 2 TO SLS 221: 2010

**SRI LANKA STANDARD SPECIFICATION FOR NON-CARBONATED ARTIFICIAL/
FLAVOURED CORDIALS AND BEVERAGES (SECOND REVISION)**

Insert a new clause as follows.

“4.2.11 *Colour retention agents, 200 mg/ kg, max*
Calcium disodium ethelenediaminetetraacetate INS 385
Disodium ethelenediaminetetraacetate INS 386”

Amendment No: 3 Approved on 2020-05-05 to SLS 221: 2010

AMENDMENT NO: 3 TO SLS 221: 2010

**SRI LANKA STANDARD SPECIFICATION FOR NON-CARBONATED ARTIFICIAL/
FLAVOURED CORDIALS AND BEVERAGES (SECOND REVISION)**

EXPLANATORY NOTE

This amendment is issued after a decision taken by the Working group on Processed Fruits and Vegetables in order to facilitate a new product type with aloe vera leaf gel.

Amendment No: 3 Approved on 2020-05-05 to SLS 221: 2010

AMENDMENT NO: 3 TO SLS 221: 2010

**SRI LANKA STANDARD SPECIFICATION FOR NON-CARBONATED ARTIFICIAL/
FLAVOURED CORDIALS AND BEVERAGES (SECOND REVISION)**

Insert a new clause as follows.

“4.2.12 *Aloe vera leaf gel*”

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.



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.

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