SRI LANKA STANDARD 260 : 2008
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SPECIFICATION FOR
TOMATO SAUCE
(Second Revision)

SRI LANKA STANDARDS INSTITUTION

Sri Lanka Standard
SPECIFICATION FOR TOMATO SAUCE
(Second Revision)

SLS 260 : 2008
(Attached AMD 494 and AMD 569)

Gr. 8

SRI LANKA STANDARDS INSTITUTION
17, Victoria Place
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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 TOMATO SAUCE
(SECOND REVISION)

FOREWORD

This Sri Lanka 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 Standards Institution on 2008-07-29.

Tomato sauce, also known as “ketchup”, “catsup” or “catchup”, is a popular table sauce and occupies an important place among processed tomato products. In view of the popular demand for this product, there is scope for its sophistication by substitution by cheaper raw materials, a practice which should be discouraged. Therefore, in order to ensure the quality of the product and also to build up an increasing demand for it, it is necessary to have strict quality control based on specifications.

This specification was first published in 1974 and revised in 1989. Taking into consideration the new developments made in the industry, a revision of this specification was considered necessary. In this second revision, technological advances made in the processing of tomato sauce have been given due consideration.

This specification is subject to the restrictions imposed under the 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 analysis, shall be rounded off in accordance with **CS 102**. The number of significant places retained in the rounded off value shall be the same as that of the specified value in this specification.

In the revision of this specification, the valuable assistance derived from the following publications is gratefully acknowledged.

MS 531: 2001- Malaysian Standard Specification for Tomato sauce (Second Revision)
SS 238:1980 - Singapore Standard Specification for Tomato ketchup
IS 3882: 2001 (Reaffirmed) - Indian Standard Specification for Tomato ketchup

1 SCOPE

1.1 This specification prescribes the requirements and methods of sampling and testing for tomato sauce.

1.2 Tomato sauce is also known as tomato ketchup or tomato catsup or catchup.

2 REFERENCES

SLS	79	Edible common salt
CS	102	Presentation of numerical values
SLS	143	Code of practice for food hygiene
SLS	168	Coconut vinegar
SLS	191	White Sugar
SLS	209	Code of hygienic practice for the manufacture of fruit and vegetable products (processed)
SLS	347	Determination of titratable acidity in fruit & vegetable products
SLS	428	Random sampling methods
SLS	467	Code of practice for labelling of prepackaged foods
SLS	614	Potable water
SLS	625	Artificial vinegar
SLS	1228	Fresh tomatoes
SLS	1332	Methods of test for fruit and vegetable products

3 DEFINITIONS

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

3.1 tomato juice: Liquid extracted from wholesome, ripe, red tomatoes (*Lycopersicon esculentum* L.) with a substantial portion of the pulp obtained with or without the application of heat. The liquid is neither concentrated nor diluted.

3.2 tomato sauce/ketchup/catsup/catchup: Product containing not less than 6 per cent (m/m) of tomato solids, prepared from strained tomato juice from fresh tomatoes, tomato purée or tomato paste with sugar, salt, spices and vinegar with or without other optional ingredients. It shall not contain any other fruit or vegetable.

3.3 tomato purée: Tomato concentrate that contains not less than 8 per cent (m/m), but less than 24 per cent (m/m), of natural tomato solids.

3.4 tomato paste: Tomato concentrate that contains 24 per cent (m/m) or more of natural tomato solids.

4 INGREDIENTS

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

4.1 Basic ingredients

The following basic ingredients shall be used.

4.1.1. *Fruit ingredient*

The fruit ingredient used shall be clean, sound, fully ripe, red, wholesome tomatoes which shall be free from any insect infestation or fungal growth and any other blemish affecting the quality of the product, confirming to **SLS 1228**.

4.1.2 *Sugar*

Sugar used shall be refined sugar (sucrose) conforming to **SLS 191**

4.1.3 *Edible Common Salt*, conforming to **SLS 79**

4.1.4 *Vinegar*

Vinegar added to the product shall be any brewed vinegar, spirit vinegar or acetic acid (artificial vinegar). Coconut vinegar or artificial vinegar, if added, shall conform to **SLS 168** or **SLS 625.**

4.1.5 *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 *Onions*

4.2.2 *Garlic*

4.2.3 *Ginger*

4.2.4 *Spices or spice extracts*

4.2.5 *Edible vegetable oils*

4.2.6 *Ascorbic acid*

4.2.7 *Preservatives* (see Table **1**)
Sulphites
Benzoates
Sorbates

4.2.8 *Stabilizers*
Pectins
Alginates

4.2.9 *Thickeners*
Modified Starches, not exceeding 0.5% of the product
Xanthan gum, not exceeding 0.5% of the product

5 REQUIREMENTS

5.1 Hygiene

The product shall be processed, packaged, stored, transported and distributed in accordance with the conditions prescribed in **SLS 143** and **SLS 209**.

5.2. Appearance

The product shall have the natural red colour of well ripened tomatoes. It shall be free from seeds and seed fragments, pieces of stem and core material, dark specks or tomato peels. It shall also be free from extraneous matter.

5.3 Flavour and odour

The product shall have the palatable flavour basically that of tomato modified by the ingredients added. It shall be free from off-flavour and off-odour.

5.4 Texture

The product shall have a homogeneous, smooth and uniform consistency and shall not be too thick as being unpourable; but the consistency shall not be too thin.

5.5 Colouring substances

The product shall not contain any added artificial colouring substances.

5.6 Other requirements

The product shall also comply with the requirements given in Table **1** when tested according to the methods prescribed in Column **4** of the Table.

TABLE 1 - Requirements for tomato sauce

Sl. No. (1)	Characteristic (2)	Requirement (3)	Method of Test (4)
i)	Total soluble solids content, per cent by mass, (Min.)	25	SLS 1332 Part 2
ii)	Total solids content, per cent by mass,(Min.)	30	SLS 1332 Part 4
iii)	Acidity, as acetic acid, per cent by mass, (Min.)	0.8	Appendix B
iv)	Sulphur dioxide content, mg/kg,(Max.) *+	100	Appendix C
v)	Benzoic acid content, mg/kg, (Max.) +	250	Appendix D
vi)	Sorbic acid content, mg/kg, (Max.) +	1000	

NOTE **:** * *Canned products shall not contain sulphur dioxide.*

+ When a combination 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.

5.7 Microbiological limits

The product shall conform to the microbiological limits given in Table **2** when tested according to the method prescribed in Column **4** of the Table.

TABLE 2 – Microbiological limits

Sl. No. (1)	Test (2)	Limit (3)	Method of test (4)
i)	Howard mould count, per cent of fields containing mould filaments, (Max.)	40	Appendix E

5.8 Limits for Heavy metals

The product shall conform to the tolerance limits for heavy metals given in Table **3** when tested according to the methods prescribed in Column **4** of the Table.

TABLE 3 - Limits for heavy metals

SI No. (1)	**Heavy metal (2)**	**Limit (3)**	**Method of test (4)**
i)	Arsenic (as As), mg/kg, (Max.)	1.0	Appendix F
ii)	Cadmium (as Cd), mg/kg, (Max.)	1.0	
iii)	Lead (as Pb), mg/kg, (Max.)	2.0	
iv)	Tin (as Sn), mg/kg, (Max.)	40 *	

* *For canned products (Max.) 250 mg/kg*

6 PACKAGING

6.1 Packaging

The product shall be filled in sound, clean, glass or any other suitable food grade containers, sachets under strict hygienic conditions so as to protect from deterioration and the containers shall be sealed air-tight.

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 “Tomato Sauce/Tomato Ketchup/Tomato Catsup/Tomato Catchup”;
b) Brand name or trade name, if any ;
c) Net contents, in ‘ml’ or ‘g’ ;
d) Food additive’s name or INS number;
e) Instructions for storage and use, if any ;
f) Name and address of the manufacturer and packer or 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 proportion; and
m) Country of origin, in case of imported products.

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

8 SAMPLING

Representative samples of the product shall be drawn as prescribe in Appendix **A**.

9 METHOD OF TEST

Tests shall be carried out as given in **SLS 348** and Appendices **B** to **F** of this specification.

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.4.1** satisfies the packaging and marking requirements.

10.2 Each container tested as in **A.4.2** satisfies the relevant microbiological requirement.

10.3 Each container tested as in **A.4.3** satisfies the relevant requirements.

10.4 The composite sample tested as in **A.4.4** satisfies the relevant requirements.

APPENDIX A
SAMPLING

A.1 LOT

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

A.2. GENERAL REQUIREMENTS OF SAMPLING

In drawing, preparing, storing 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 The 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 of such that they are almost completely filled by the sample. When drawing samples for microbiological examination, the sample containers shall be sterilized.

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

A.2.6 Samples 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 examined 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 Table **4**. A sub sample as given in Column **3** of the Table shall be selected for microbiological tests from the sample selected as in Column **2** of the Table.

TABLE 4 – Scale of sampling

No. of containers in the lot (1)	No. of containers to be selected (2)	Size of the sub-sample for microbiological requirement (3)
Up to 150	05	02
151 to 500	07	03
501 to 1 200	10	04
1 201 to 3 201	12	05
3 201 and above	15	06

A.3.3 If the containers are packed in packing cases ten per cent of the cases subject to a minimum of 5 cases shall be selected from the lot. As far as possible an equal number of containers shall be selected from each case so as to form the sample of size given in Column **2** of Table **4** .

A.3.4 Containers and cases shall be selected at random. In order to ensure randomness of selection, tables of random numbers as given in **SLS 428** shall be used.

NOTE : *In case of quantity of material selected for testing of requirements is insufficient (sachet type of packages), required number of samples shall be drawn from the lot.*

A.3.5 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**. 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 referee.

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

A.4 NUMBER OF TESTS

A.4.1 Each container selected as in **A.3.2** or **A.3.3** shall be inspected for packaging and marking requirements.

A.4.2 The Howard mould count shall be carried out on the contents of each container selected from the sub-sample as given in Column **3** of Table **4.**

A.4.3 The contents of each of the remaining containers selected as in **A.3.2** shall be tested for requirement given in **5.2, 5.3** and **5.4.**

A.4.4 The material left over after carrying out the tests given in **A.4.3** shall be mixed thoroughly and the composite mixture shall be tested for other requirements given as in **5.5, 5.6** and **5.8.**

APPENDIX B
DETERMINATION OF ACIDITY

Determination of acidity shall be carried out according to the method described below or method described in **SLS 347**.

B.1 REAGENTS

B.1.1 Sodium hydroxide, standard solution, approximately 0.1 mol/dm^3.

B.1.2 *Phenolphthalein indicator solution*

Dissolve 0.5 g of phenolphthalein in 200 ml of 50 per cent (v/v), ethyl alcohol.

B.2 PROCEDURE

Weigh to the nearest milligram about 5g of the sauce in a suitable dish. Transfer the contents to a conical flask with 100 ml to 150 ml of recently boiled and cooled distilled water. Add 1ml of the phenolphthalein indicator solution and titrate against the standard sodium hydroxide solution. To compare the colour change at the end point, use another portion of the sample diluted to the same proportion in a similar flask.

B.3 CALCULATION

$$\text{Acidity (as acetic acid) per cent by mass} = \frac{6\ VM}{m}$$

where,

V is volume of standard sodium hydroxide solution, required for titration, in ml;

M is molarity of the standard sodium hydroxide solution; and

m is mass of the sauce taken for the test, in g.

APPENDIX C
DETERMINATION OF SULPHUR DIOXIDE CONTENT

Determination of sulphur dioxide content shall be carried out according to the method described in ISO 5522 : 1981 (Fruits, vegetables and derived products – Determination of total sulphur dioxide content) or ISO 5523 : 1981 (Liquid fruit and vegetable products – Determination of sulphur dioxide content – Routine method) or AOAC method 962.16.

APPENDIX D
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 / ISO 22855 : 2008 (Fruit and vegetable products – Determination of benzoic acid and sorbic acid concentrations – High-performance liquid chromatography method) or AOAC methods 960.38 and 983.16.

APPENDIX E
DETERMINATION OF HOWARD MOULD COUNT

E.1 PRINCIPLE

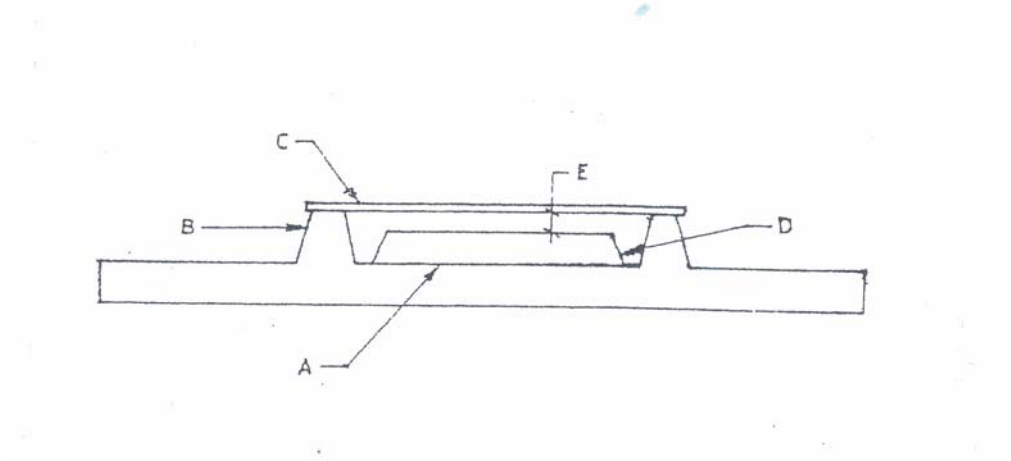
This method consists of a count of microscope fields containing fungus filaments in a standardized counting chamber.

E.2 REAGENTS

E.2.1 *Stabilizer solution, sodium carboxy methyl cellulose,* 0.5 per cent (m/m). Place 500 ml boiling water in high speed blender and add 2.5 g cellulose gum and 10 ml formaldehyde and blend for one minute.

E.3 APPARATUS

E.3.1 Howard mould counting slide as shown in Figure **1**.



A is the flat plane circle of 19 mm in diameter or rectangle of 20 mm x 15 mm;
B is the shoulder ;
C is the cover glass ;
D is the moat ; and
E is the clearance of 0.1 mm.

Figure 1 - Howard mould counting slide

E.4 PROCEDURE

E.4.1 *Preparation of sample*

Place 50 ml of stabilizer solution (F.2.1) in a 100 ml graduated cylinder. Add 50 ml of well mixed sample by displacement and mix thoroughly.

E.4.2 *Preparation of Howard mould count cell*

E.4.2.1 Clean the Howard slide and cover glass so that Newton's Rings are produced between each shoulder and cover glass, when cover glass is placed in position. If Newton's Rings are not formed, rewash slide and cover glass. Remove the cover glass and with a knife blade or scalpel, place a portion of well mixed sample on the center of the disc. Hold the cover glass parallel to the surface of the central disc and lower it slowly until it just touches the sample portion. While maintaining contact with the sample, the cover glass is lowered rapidly but gently until it just touches the shoulder of the slide, so that the sample spread evenly on the entire surface of the disc. Use only enough sample to reach the edge of the disc.

E.4.2.2 (An alternate technique is to place the sample portion on the central disc halfway between the center of the disc and the edge. Rest the edge of the cover glass in a slanting position on the edges of the cell shoulders nearest the portion of the test material. Lower the cover glass slightly until it almost touches the test material, then lower it rapidly but gently into place so that the material spreads evenly over the entire surface of the disc.)

Discard any mount showing uneven distribution of sample, absence of Newton's Rings, numerous air bubbles or any liquid which has been drawn across the moat and between the cover glass and shoulder.

E.4.3 Microscopic examination

E.4.3.1 Place the slide under the microscope and examine with such adjustment that each field of view covers 1.5 mm^2 (this area which is essential may be obtained by adjusting the draw tube of the microscope so that the diameter of field is 1.382 mm). When such adjustment is not possible, use an accessory occular disc for mould counting with the aperture accurately cut to necessary size. The diameter of the field of the view can be measured by using a stage micrometer. When the instrument is properly adjusted, the quantity of the liquid examined per field of view is 0.15 mm^3. Use a magnification of 90x to 125x. Use higher magnification (180x to 250x) only for conformation of mould.

E.4.3.2 From each of 2 or more mounts examine 25 or more fields (for absence or presence of moulds) taken in such a manner as to be representative of all sections of the mount. To accomplish this, examine alternate fields horizontally across the slide preparation until 5 fields have been examined. Then move the mechanical stage vertically to the next alternate row and examine 5 more alternate fields in reverse horizontal direction. Repeat this process until 25 fields have been examined. Never move the slide purposely to exclude or include mould filaments.

E.4.3.3 Observe each field, noting presence or absence of mould filaments. Record field as positive when the aggregate length of < 3 of the longest filaments present exceeds 1/6 the diameter of field.

E.5 CALCULATION

E.5.1 Calculate the proportion of positive fields from the results of examination of all observe fields.

$$\text{Per cent of positive fields} = \frac{\text{Number of positive fields}}{\text{Number of fields examined}} \text{ X } 100$$

E.5.2 Report results as a percentage of fields containing mould filaments.

APPENDIX F
DETERMINATION OF HEAVY METALS

Determination of heavy metals shall be carried out according to the methods given in the Official Methods of Analysis of the AOAC (Association of Official Analytical Chemist), 18th Edition 2005, as given in Table **5**.

TABLE 5 - Methods of analysis of heavy metals

SI . NO. (1)	**Heavy Metal (2)**	**Method of Analysis (3)**
i)	Arsenic	986.15
ii)	Cadmium	999.11
iii)	Lead	999.11
iv)	Tin	999.11

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Amendment No: 1 Approved on 2017-07-21 to SLS 260: 2008

AMENDMENT NO: 1 TO SLS 260: 2008
SRI LANKA STANDARD SPECIFICATION FOR TOMATO SAUCE (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 a new definition, to include permitted sweeteners and the INS numbers of the food additives given under 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 260: 2008

AMENDMENT NO: 1 TO SLS 260: 2008
SRI LANKA STANDARD SPECIFICATION FOR TOMATO SAUCE
(SECOND REVISION)

Page 3
Foreword, Paragraph 4, Line 2
Delete the words "wherever applicable".

Page 4
Clause **3**
Insert a new clause as follows after the clause **3.4**.
"**3.5 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"

Page 5
Clause **4.2.6**
Delete the words "*Ascorbic acid*" and insert following.

"**4.2.6**	Ascorbic acid	INS 300	} Limited by GMP"
	Sodium ascorbate	INS 301	
	Calcium ascorbate	INS 302	

Page 6
Clause **4.2.8**
Delete the clause **4.2.8** and substitute by following.

"**4.2.8**	*Stabilizers*		
	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	

Clause **4.2.9**
Delete the clause **4.2.9** and substitute by following.

"**4.2.9** *Thickeners*

Modified starches		
Dextrin roasted starch	INS 1400	Limited by GMP"
Acid treated starch	INS 1401	
Alkaline treated starch	INS 1402	
Bleached starch	INS 1403	
Oxidized starch	INS 1404	
Enzyme treated starch	INS 1405	
Monostarch phosphate	INS 1410	
Distarch phosphate	INS 1412	
Phosphated distarch phosphate	INS 1413	
Acetylated distarch adipate	INS 1414	
Starch acetate	INS 1420	
Acetylated distarch adipate	INS 1422	
Hydroxypropyl starch	INS 1440	
Hydroxypropyl distarch phosphate	INS 1442	
Starch sodium octenylsuccinate	INS 1450	
Acetylated oxidized starch	INS 1451	
Xanthan gum	INS 415	

Insert a new clause after clause **4.2.9** as follows.

"**4.2.10** *Sweeteners*

Sorbitol	INS 420	Limited by GMP
Mannitol	INS 421	
Isomalt	INS 953	
Maltitol	INS 965	
Lacitol	INS 966	
Xylitol	INS 967	
Erythritol	INS 968	
Neotame	INS 961	(12 mg/ kg, max)
Sucralose	INS 955	(450 mg/ kg, max)
Steviol glycoside	INS 960	(120 mg/ kg, max as Steviol equivalents)"

Page 8

Clause **7.1**

Insert a new line after the item "m" as follows.

"n) The product containing sweeteners shall be declared as "energy reduced tomato sauce/ energy reduced tomato ketchup/ energy reduced tomato catsup/ energy reduced tomato catchup" and carry a statement "NOT RECOMMENDED FOR CHILDREN UNDER 3 YEARS OF AGE".

AMENDMENT NO: 2 TO SLS 260: 2008

SRI LANKA STANDARD SPECIFICATION FOR TOMATO SAUCE
(Second Revision)

EXPLANATORY NOTE

This amendment is issued after a decision taken by the Working group on Processed Fruits and Vegetables in order to be in line with Food (Preservatives) Regulation, 2019 under the Food Act 26 of 1980 and, also to allow food additives permitted under CODEX General Standard on Food Additives (GSFA).

Amendment No: 2 Approved on 2022-07-07 to SLS 260: 2008

SRI LANKA STANDARD SPECIFICATION FOR TOMATO SAUCE
(Second Revision)

Page 6
Clause 4.2.7
Replace the word "Benzoates" by the word "Propionates".

Clause 4.2.9
Insert following below Xanthan gum.
"Cross-linked sodium carboxymethyl cellulose (Cross-linked-cellulose gum)
INS 468 – GMP"

Insert new clause as follows after clause 4.2.9.
"**Clause 4.2.10**
Acidity regulators

Sodium hydrogen citrate	INS 331(i)	GMP"
Trisodium citrate	INS 331(iii)	

Page 7
TABLE 1
Replace Si No iv), v) and vi) of Table 1 as follows.

Sl No	**Characteristic**	**Requirement**	**Method of test**
(1)	(2)	(3)	(4)
iv)	Sulphites, mg/ kg, max.	300	Appendix D
v)	Sorbates, mg/ kg, max.	1000	Appendix D
vi)	Propionates, mg/ kg, max.	GMP	--

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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.*

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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.

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