

SRI LANKA STANDARD 971 : 1992

UDC 663 . 673 : 641/642

**SPECIFICATION FOR
ICE FOR USE IN FOOD PROCESSING AND
CATERING INDUSTRIES**

SRI LANKA STANDARDS INSTITUTION

SPECIFICATION FOR ICE FOR USE IN
FOOD PROCESSING AND CATERING INDUSTRIES

SLS 971 : 1992

Gr. 5

Copyright Reserved

SRI LANKA STANDARDS INSTITUTION
53, Dharmapala Mawatha,
Colombo 3,
Sri Lanka.

SRI LANKA STANDARD
SPECIFICATION FOR ICE FOR USE IN
FOOD PROCESSING AND CATERING INDUSTRIES

FOREWORD

This standard was finalized by the Sectoral Committee on Food Safety and Hygiene and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 1992 - 12 - 17.

This standard specifies the bacteriological quality of ice, and the physical and chemical requirements.

Ice is used to retard microbial growth and other spoilage reactions when processing perishable foods such as fish, meat and other raw materials used in food processing industries. In these industries there is a direct contact between the ice used to reduce the temperature, and the food material that is being processed. In addition, ice is also used to cool food items which are consumed directly such as drinks. Therefore the quality of ice is of importance to public health.

The quality of ice mainly depends on the quality of water used for the manufacture of ice and the practices adopted in manufacture, transport, storage, handling and distribution where ice is exposed to microbial and other contamination from various sources.

Guidelines for the determination of 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 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 preparation of this specification, the valuable assistance derived from the following publications is gratefully acknowledged:

- i) IS 3957 : 1966 -Indian Standard Quality Tolerances for water for ice manufacture.
- ii) IS 6540 : 1972 -Indian Standard Code for hygienic conditions for manufacture and handling of ice for human consumption.
- iii) MS 818 : 1983 -Malaysian Standard specification for ice used in the fish and prawn industry.