

SRI LANKA STANDARD 223 : 2017
UDC 663.674

**SPECIFICATION FOR
ICE CREAM
(Second Revision)**

SRI LANKA STANDARDS INSTITUTION

**Sri Lanka Standard
SPECIFICATION FOR ICE CREAM
(Second Revision)**

SLS 223 : 2017

Gr. 9

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

Sri Lanka Standard
SPECIFICATION FOR ICE CREAM
(Second Revision)

FOREWORD

This Sri Lanka Standard was approved by the Sectoral Committee on Food Products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 2017-05-04.

Ice cream is a widely consumed frozen food. Ice cream of good quality can never be produced from raw materials which are initially of poor hygienic quality irrespective of the subsequent methods of treatment or handling. It is therefore important to exercise utmost care in obtaining ingredients of good hygienic quality which will satisfy the general, chemical and microbiological requirements specified in this standard for the finished product.

This Standard was first published in 1973 and revised in 1989. To align with the current International Standards a revision of this Standard was considered necessary. With technological advances in this industry, new varieties of ice cream are being manufactured and therefore this Standard is being revised to incorporate these varieties and their requirements. The microbiological limits have also been revised.

This Standard is subject to the 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 results of a test or an analysis shall be rounded off in accordance with **SLS 102**. The number of significant places 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, the valuable assistance derived from publications of the Codex Alimentarius Commission is gratefully acknowledged.

1 SCOPE

1.1 This Standard prescribes the requirements, methods of sampling and testing for ice cream.

1.2 This Standard does not applicable for fat free ice cream.

2 REFERENCES

ISO 11290 Microbiology of food and animal feeding stuffs- Horizontal method for the detection and enumeration of *Listeria monocytogenes*
Part 1 Detection method
Part 2 Enumeration method

SLS 79 Food grade salt

SLS 102 Rules for rounding off numerical values