

**SCHEDULE-I**  
**STANDARDS FOR FORTIFICATION OF FOODS**  
**{Sec sub-regulation (1) of regulation 4}**

1. Iodized salt (when fortified with Iodine)
2. Iron fortified iodized Salt(Double Fortified Salt) when fortified with Iron and Iodine Salt shall be fortified with Iodine and may also be fortified with iron in combination<sup>2</sup> with iodine, at the level given in the table below:

S.No.	Component	Level of nutrients	Source of nutrients
1.	Iodine content		
	(a) Manufacture level	20-30 parts per million (on dry weight basis)	Potassium Iodate
	(b) Distribution channel including retail level	15-30 parts per million (on dry weight basis)	
2.	Iron content (as Fe)	850-1100 parts per million	Ferrous sulphate or Ferrous Fumarate

**Iron Fortified Iodized Salt (double fortified salt):**

It is a crushed crystalline solid white or pale or pink or light grey in colour, free from contamination. The salt which is used for manufacturing shall have minimum 99% sodium chloride content on dry basis.

S.No.	Parameters	Standards
1.	Moisture	Not more than 1.5 per cent by weight
2.	Matter insoluble in water	Not more than 1.0 per cent by weight on dry basis
3.	Sodium Chloride (NaCl)	Not less than 97 per cent by weight on dry basis.
4.	Matter insoluble in dilute HCl	Not more than 0.3 per cent by weight on a dry basis
5.	Matter soluble in water other than Sodium Chloride	Not more than 2.5 per cent by weight on a dry basis
6.	Iron content (as Fe)	850-1100 parts per million.

**Iodine content :**

Manufacturers level	20- 30 parts per million
Distribution Channel including Retail level	15-30 - parts per million
7. Phosphorous as P <sub>2</sub> O <sub>5</sub>	Not more than 3100 parts per million
8. Sulphate as (SO <sub>4</sub> )	Not more than 1.1% by Weight.
9. Magnesium as (Mg) water soluble	Not more than 0.10% by weight
10. pH value in 5% aqueous Solution	3.5 to 5.5