

## **1. SCOPE OF FOOD & AGRICULTURE DIVISION COUNCIL**

Standardization in the field of food, feed and agriculture produce covering food and feed chain from primary production to consumption. This also includes soil management, agricultural inputs agricultural machinery, farm management, animal keeping and husbandry, fisheries and aquaculture, food processing, food and feed safety management, biotechnology for food and agriculture, drinking water and Ayurveda.

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## **2. SCOPE OF PESTICIDES COMMITTEE, FAD 01**

- A) Pesticides, pesticidal formulations, and other items relating to pest control including safety.
  - B) Biopesticides.
  - C) Plant growth regulators.
  - D) Liaison with ISO/TC 81 Common names for pesticides and other agrochemicals.
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## **3. SCOPE OF SUGAR INDUSTRY SECTIONAL COMMITTEE, FAD 03**

Sugars (Including liquid glucose, dextrose monohydrate and dried glucose syrup) and by products of sugar industry; Layout plans for sugar factories, their laboratories and sugar laboratories and sugar godowns; sugar machinery and its components, Molasses tanks and other such items.

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## **4. SCOPE OF APIARY INDUSTRY SECTIONAL COMMITTEE, FAD 03**

Apiary products and equipment, code for conservation and maintenance of honey and honey bees.

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## **5 SCOPE OF TOBACCO AND TOBACCO PRODUCTS SECTIONAL COMMITTEE, FAD 4**

To formulate Indian Standards for

- a) Tobacco (excluding specifications), tobacco products; codes for seaworthy packing of tobacco and construction of tobacco barns and farming practices
  - b) Physical and chemical methods of test for tobacco and tobacco products.
  - c) **Liaison with**  
ISO/TC 126 'Tobacco and tobacco products',  
ISO/TC 126/SC 1 'Physical and dimensional tests' and  
ISO/TC 126/SC 2 'Leaf tobacco'
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## **6. SCOPE OF COMPOSITION OF ANIMAL HUSBANDRY, FEEDS AND EQUIPMENT SECTIONAL COMMITTEE, FAD 5**

- A) Animal husbandry (management practices, welfare and transport) for livestock, poultry, pet and laboratory animals

- B) Equipment for livestock, poultry, pet and laboratory animals.
  - C) Code for breeding, housing and transport of the laboratory and other animals
  - D) Animal feedstuffs, mineral mixtures, compounded feeds and feed supplements.
  - E) Physical, chemical and microbiological methods of analysis
  - F) Liaison with ISO/TC 34/SC 10 Animal feeding stuffs
  - G) Liaison with ISO/TC 191 Animal (mammal) traps (committee presently under standby)
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#### **7. SCOPE OF STIMULANT FOODS SECTIONAL COMMITTEE, FAD 6**

- A) Tea, coffee, cocoa and their products.
  - B) Physical, chemical and microbiological methods of test pertaining to this committee.
  - C) General methodology for sensory evaluation including nutritional aspects.
  - D) Liaison with
    - i) ISO/TC 34/SC 8 Tea
    - ii) ISO/TC 34/SC 15 Coffee
    - iii) ISO/TC 34/SC 18 Cocoa
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#### **8. SCOPE OF SOIL QUALITY AND FERTILIZERS SECTIONAL COMMITTEE, FAD 7**

- A) Soil amendments and soil testing kits, reclamation of acid and salt affected soils, improvement of soil qualities and nutrient status, representative samples for fertilizer recommendations and mapping purposes and analysis of soils
- B) Fertilizers (including primary, secondary and micronutrients), plant hormones and related products
- C) Agriculturally useful microorganisms.
- D) Handling storage and packaging of fertilizers
- E. Liaison with :
  - i) ISO/TC 190 Soil Quality.
  - ii) TC 190/SC 1 Evaluation of criteria, terminology and codification
  - iii) TC 190/SC 2 Sampling
  - iv) TC 190/SC 3 Chemical methods and soil characteristics
  - v) TC 190/SC 4 Biological methods

- vi) TC 190/SC 5 Physical methods
  - vi) ISO/TC 134 Fertilizers and soil conditioners
  - vii) Central Fertilizer Committee (CFC)
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## **9. SCOPE OF FOOD ADDITIVES SECTIONAL COMMITTEE, FAD 8**

- A) Food additives (colours- Synthetic & natural, preservatives/mould inhibitors, acidity regulators, Improvers, flour treatment agent, artificial sweeteners, nutrients, yeast, jellifying agents, antioxidants, synergists, emulsifying and stabilizing agents, flavours, flavouring agents, leavening agents, surface/ coating agents, encapsulation agents & dough conditioners, etc) permitted under the Prevention of Food Adulteration Rules; their methods of test in food products; and food additives produced through the application of biotechnology
  - B) Physical, chemical and microbiological methods of test;
  - C) General methodology for sensory evaluation including nutritional aspects
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## **10. SCOPE OF SPICES, CULINARY HERBS AND CONDIMENTS SECTIONAL COMMITTEE, FAD 9**

- A) Spices and Condiments
  - B) General methodology for sensory evaluation including nutritional aspects
  - C) Liaison with ISO/TC 34/SC 7 Spices and condiments and maintenance of secretariat on behalf of India
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## **11 SCOPE OF FRUITS, VEGETABLES, AND ALLIED PRODUCTS SECTIONAL COMMITTEE, FAD 10**

A) Processed fruits and vegetables B) Dried fruits and nuts, coconut, bamboo, mushroom and their products. C) Coconut milk powder, coconut vinegar, packed tender coconut water and packed matured coconut water. D) Physical and chemical methods of test pertaining to this committee including microbiological aspects. E) General methodology for sensory evaluation pertaining to this committee including nutritional aspects. F) Requirements for packaging, storage and transportation of products pertaining to this committee.

### **Liaison with**

ISO/TC 34/SC 3 Fruits and vegetables and their derived products

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## **12. SCOPE OF AGRICULTURAL MACHINERY AND EQUIPMENT SECTIONAL COMMITTEE, FAD 11**

- A) Machinery and Equipments used in agriculture, gardening and forestry operations (from soil preparation to harvesting)

B) Liaison with:

- i) ISO/TC 23/SC 4 Tractor
  - ii) ISO/TC 23/SC 6 Equipment for crop protection
  - iii) ISO/TC 23/SC 13 Powered lawn and garden equipment
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### **13. SCOPE OF FISH, FISHERIES AND AQUACULTURE SECTIONAL COMMITTEE, FAD 12**

- A) Fresh and processed fish, fisheries and aquaculture products including fish feed,
  - B) Fisheries and Aquaculture, including, but not limited to, terminology, technical specifications for equipment and for their operation, characterization of aquaculture sites and maintenance of appropriate physical, chemical, and biological conditions, environmental monitoring, data reporting, traceability and waste disposal,
  - C) Physical, chemical, microbiological and organoleptic methods of test pertaining to this committee,
  - D) Liaison with ISO/TC 234 Fisheries and Aquaculture
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### **14. SCOPE OF OILS AND OILSEEDS SECTIONAL COMMITTEE, FAD 13**

To formulate Indian Standards for terminology, methods of sampling and test, codes of practice for handling, storage and packaging and specifications for oleaginous seeds and fruits, oils and fats (including animal fats and marine oils but excluding oils covered by other Sectional Committees), fatty acids, vegetable tallow and bleaching earths.

Liaison with:

- i) ISO/TC 34/SC 2 Oleaginous Seeds and Fruits; and
  - ii) ISO/TC 34/SC 11 Animal and Vegetable Fats and Oils
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### **15. SCOPE OF DRINKS AND DRINKING WATER SECTIONAL COMMITTEE, FAD 14**

- A) Alcoholic drinks and its fermenting agents, non-alcoholic drinks, carbonated beverages;
  - B) Drinking water, packaged or supplied in unpackaged form through organized water supply.
  - C) Water used in any food processing industry for the manufacture, processing, preservation, or marketing of products or substances intended for human consumption
  - D) Physical and chemical methods of test pertaining to this committee including microbiological aspects
  - E) General methodology for sensory evaluation including nutritional aspects of alcoholic drinks and drinking water Point-of-use water purification systems
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### **16. SCOPE OF FOOD HYGIENE, SAFETY MANAGEMENT & OTHER SYSTEMS SECTIONAL COMMITTEE, FAD 15**

- A) Food hygiene including codes of hygienic practices

- B) Food safety management systems
  - C) Food Labelling
  - D) Microbiological methods of tests and specifications for ingredients used in media for microbiological work
  - E) Liaison with
    - i) ISO/TC 34 Food Products,
    - ii) ISO/TC 34/SC 9 Microbiology,
    - iii) ISO/TC 34/SC 17 Food Safety Management Systems
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#### **17. SCOPE OF FOODGRAINS, ALLIED PRODUCTS AND OTHER AGRICULTURAL PRODUCE SECTIONAL COMMITTEE, FAD 16**

- A) Foodgrains, allied products (including edible oilseed flour and excluding ready-to-eat foods) and agricultural produce except those covered under the scope of FAD 4, FAD 6, FAD 9, FAD 10 and FAD 13
  - B) Starches (including derivatives and by-products)
  - C) Storage of foodgrains
  - D) Physical, chemical and microbiological methods of test and general methodology for sensory evaluation including nutritional aspects pertaining to this committee
  - E) Liaison with
    - i. ISO/TC 34/SC 4 Cereals and pulses; and
    - ii. ISO/TC 93 Starches (including derivatives and by-products)
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#### **18. SCOPE OF FARM IRRIGATION AND DRAINAGE SYSTEMS SECTIONAL COMMITTEE, FAD 17**

- A) Methods of evaluation and adoption of quality of irrigation water, efficiency of irrigation, water requirement of crops and guidelines for various practices associated with soil water management as well as various irrigation equipment and systems (excluding centrifugal and hand pumps), soil conservation practices.
  - B) All types of farm drainage practices, design, material, drainage and sub surface drainage systems and equipment, all types of on farm water management practices including construction and improvement of water distribution systems, land levelling & all equipment & machinery dealing with command area development.
  - C) Liaison with:
    - i) ISO/TC23 Agricultural Machinery
    - ii) ISO/TC 23/SC 18 Irrigation and Drainage equipment and systems
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#### **19. SCOPE OF SLAUGHTER HOUSE AND MEAT INDUSTRY SECTIONAL COMMITTEE, FAD 18**

**Scope:**

- A) Equipment, materials used in slaughter house and slaughter house layouts, flow sheet categorization
  - B) Meat, meat products, poultry, poultry products and other by-products from abattoir; codes for ante-mortem and post-mortem examination; meat stalls
  - C) Physical, chemical and microbiological methods of test pertaining to this committee
  - D) Liaison with ISO/TC 34/SC 6 Meat and Meat Products
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**20. SCOPE OF DAIRY PRODUCTS AND EQUIPMENTY SECTIONAL COMMITTEE, FAD 19**

- A) Dairy products including infant milk foods and specialized equipment used in dairies
  - B) Physical, chemical and microbiological methods of test pertaining to this committee and codes of practices
  - C) General methodology for sensory evaluation including nutritional aspects
  - D) Liaison with ISO/TC34/SC 5 Milk and Milk Products.
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**21. SCOPE OF AGRICULTURAL AND FOOD PROCESSING EQUIPMENTS SECTIONAL COMMITTEE, FAD 20**

- A) Equipment for primary processing operations like cleaning, grading, shelling, washing, polishing, drying etc for food grains, seeds & horticulture produce.
  - B) Equipment and system for secondary processing like milling, expelling, extraction, crushing etc of food grains, oil seed & horticulture produce.
  - C) By product handling and processing equipments
  - D) Equipment for value addition to agricultural product and by products including packaging etc.
  - E) Liaison with ISO/TC 23/SC 7 Equipment harvesting and conservation.
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**22. SCOPE OF AGRICULTURAL SYSTEMS AND MANAGERMENTS SECTIONAL COMMITTEE, FAD 22**

- A) Systems approach to Agricultural Management including Good Agricultural Practices (GAP)
- B) Hi-Tech Agricultural Practices viz. Plasticulture, Protected Agriculture and Precision farming.
- C) Agricultural Production Systems including Crop, Horticulture, Livestock,

Medicinal and Aromatic Plants, Aquaculture and Organic Production Systems.

D) Post Harvest Management System for loss free packaging, storage and transport, and value addition related aspects

E) Agricultural Marketing viz. Contract, Corporate Marketing and Direct Marketing relating aspects.

F) Other miscellaneous activities related to Agricultural Resource Management

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### **23. SCOPE OF BIOTECHNOLOGY FOR FOOD AND AGRICULTURE SECTIONAL COMMITTEE, FAD 23**

A) To develop standards, guidelines or recommendations, as appropriate, for food and agricultural products derived from modern biotechnology or traits introduced into food and other articles of human and animal consumptions, by modern biotechnology, on the basis of scientific evidence, risk and analysis and having regard, where appropriate, to other legitimate factors relevant to the health of consumers, biosecurity, and the promotion of fair practices in the food and agricultural products trade.

B) Liaison with ISO/TC 34/SC 16 - 'Horizontal methods for molecular biomarker analysis.'

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### **24. SCOPE OF READY-TO-EAT FOODS AND SPECIALIZED PRODUCTS SECTIONAL COMMITTEE, FAD 24**

A. Special purpose foods# and specialized products, processed nutritious food, snack foods, protein isolates, bakery, confectionery products and all types of ready-to-eat foods\$ (excluding ready to eat fish products and ready-to-eat meat products), their equipment's and related items.

C. Liaison with related international bodies.

#Special purpose foods are foods that have been designed to perform a specific function, such as to replace a meal which necessitates a content of essential nutrients which cannot be achieved except by addition of one or more of these nutrients. These foods include but are not limited to foods for special dietary use.

\$ Ready-to-eat-food is food that is ready for consumption and includes food that may be re-heated, portioned or garnished or food that undergoes similar finishing prior to being served.

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### **25. SCOPE OF AYURVEDA SECTIONAL COMMITTEE, FAD 26 :**

a) Standardization in the field of Ayurveda, in terms of terminology and quality of standards of ingredients.

b) Liaison with ISO/TC 249 provisionally titled 'Traditional Chinese Medicine'

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**26. SCOPE OF COMPOSITION OF PESTICIDE RESIDUES ANALYSIS SECTIONAL COMMITTEE, FAD 27**

To formulate standards on Methods of test for estimation of pesticide residues in agricultural and food products.

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**27.SCOPE OF TEST METHODS FOR FOOD PRODUCTS SECTIONAL COMMITTEE SECTIONAL COMMITTEE, FAD 28**

- A. To formulate standards on;  
Horizontal methods of test for food products including physical, chemical and sensory evaluation excluding the microbiological methods of test covered under the scope of FAD 15 and methods of test for estimation of pesticide residues covered under the scope of FAD 27.
  - B. Liaison with ISO/TC 34/ SC 12 Sensory Analysis
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