

# THE FOOD AND DRUGS REGULATIONS [ARRANGEMENT OF REGULATIONS]

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with the Food and Drugs Board***

***Statutory  
Instruments  
133 of 1978  
37 of 1992  
38 of 1992  
39 of 1992  
40 of 1992  
93 of 1992***

## **PART I**

### **PRELIMINARY AND GENERAL**

**1.** (1) These Regulations may be cited as the Food and Drugs Regulations.

Title and  
commencement

(2) These Regulations shall come into operation-

(a) except in respect of regulations 30 to 49 and regulation 299, on the expiration of a period of six months after the day on which they shall be published in the *Gazette*;

(b) in respect of regulations 30 to 49 and regulation 299, on the expiration of a period of twelve months after the day on which they shall be published in the *Gazette*.

2. In these Regulations, unless the context otherwise requires-

Interpretation

"Act" means the Food and Drugs Act;

Cap. 303

"cubic centimetre" and its abbreviation "cc", shall be deemed to be interchangeable with the term "millilitre" and its abbreviation "ml";

"inner label" means the label on or affixed to an immediate container of a food, drug, cosmetic or device;

"lot number" means any combination of letters, figures, or both, by which any food, drug or device can be traced in manufacture and identified in distribution;

"manufacturer" means a person who, under his own name, or under a trade, design or word mark, trade name or other name, word or mark controlled by him, sells a food, drug, cosmetic or device;

"outer label" means the label on or affixed to the outside of a package of food, drug, cosmetic or device;

"prescribed method" means a method of analysis or examination which shall be used as indicated.

3. These Regulations, where applicable, prescribe the standards of composition, strength, potency, purity, quality or other property of the article of food, drug, cosmetic or device to which they refer.

Application

<p><b>4.</b> The Minister may, by writing under his hand, delegate his authority as he deems fit.</p>	<p>Power to delegate</p>
<p><b>5.</b> The Minister shall, upon request, furnish copies of prescribed methods.</p>	<p>Copies of prescribed methods to be furnished</p>
<p><b>6.</b> Where a food, drug, cosmetic or device has more than one name, whether proper or common, a reference in these Regulations to the food, drug, cosmetic or device by any of its names is deemed to be a reference to the food, drug, cosmetic or device by all of its names.</p>	<p>Reference by one name deemed reference by any other</p>
<p><b>7.</b> When a lot or batch number is required by these Regulations to appear on any article, container, package or label it shall be preceded by one of the following designations:</p>	<p>Manner of designating lot or batch number</p>
<p>(a) "lot number" or "batch number";</p>	
<p>(b) "lot no." or "batch no.";</p>	
<p>(c) "lot" or "batch";</p>	
<p><b>8.</b> (1) Any statement, information or declaration that is required by these Regulations to appear on the label of any food, drug, cosmetic or device, shall be in the English language.</p>	<p>Language on label to include English</p>
<p>(2) Any other language may be used in addition to English.</p>	
<p><b>9.</b> All information required by these Regulations to appear on a label of a food, drug, cosmetic or device shall be-</p>	<p>All information required on label to be prominently displayed and discernible</p>
<p>(a) clearly and prominently displayed on the label; and</p>	
<p>(b) readily discernible to the purchaser, customer or recipient under the customary conditions of purchase or use.</p>	
<p><b>10.</b> Within limits specified by the Minister, the authority of an authorised officer extends to and includes the whole of Zambia.</p>	<p>Jurisdiction of authorised officer</p>

<p><b>11.</b> Every authorised officer shall have a suitable identification to indicate that he has been appointed as an authorised officer.</p>	<p>Authorised officer to have identification</p>
<p><b>12.</b> An authorised officer may take photographs of such premises and such articles referred to in section <i>twenty-four</i> of the Act as may be relevant to the administration of the Act.</p>	<p>Power to take photographs</p>
<p><b>13.</b> No manufacturer or distributor of, or dealer in, any article shall sell such article to a vendor unless he gives to the vendor a warranty in Form 1 or Form 2 in Part I of the First Schedule and applicable to such sale.</p>	<p>Prohibition on selling to vendor without warranty</p>
<p><b>14.</b> (1) When taking a sample pursuant to section <i>twenty-four</i> of the Act, an authorised officer shall-</p>	<p>Formalities for taking sample by, and form of certificate of analysis or examination given by public analyst to, authorised officer</p>
<p>(a) notify the owner thereof, or the person from whom the sample is obtained, of the fact that the sample is so taken and that, if he considers it necessary, he would submit the sample to a public analyst for analysis or examination;</p>	
<p>(b) identify the entire quantity as the sample;</p>	
<p>(c) seal the sample in such a manner that it cannot be opened without breaking the seal; and</p>	
<p>(d) forward the sample to a public analyst for analysis or examination.</p>	
<p>(2) A public analyst after analysis or examination of a sample sent to him shall give the authorised officer a certificate, specifying the result of</p>	

analysis or examination, in a form in Part II of the First Schedule.

## **PART II**

### **FOOD**

**15.** In this Part, unless the context otherwise requires-

Interpretation of  
terms in Part II

"close proximity" means, with reference to the common name, immediately adjacent to the common name without any intervening, printed, written or graphic matter;

"common name" means, with reference to food, any name set out in column 2 of Part I of the Second Schedule and referred to in the regulation set out in column 3 opposite thereto or, if the name is not so set out, any name in English by which that food is generally known;

"component" means any substance which forms part of an ingredient;

"flavouring preparation" includes any food for which a standard is provided in regulations 219 to 243;

"food additive" means any substance, including any source of radiation, the use of which results, or may reasonably be expected to result in it, or its byproducts becoming a part of affecting the characteristics of a food, but does not include-

- (a) any nutritive material that is used, recognised, or commonly sold as an article or ingredient of food;
- (b) vitamins, mineral nutrients and amino acids;
- (c) species, seasonings, flavouring preparations, essential oils, oleoresins and natural extractives;
- (d) pesticides;
- (e) packaging materials and components thereof; and
- (f) drugs in foods from animal sources;

"food colour" means those colours permitted for use in or upon food by

regulation 116;

"gelling agent" includes any food for which a standard is provided in regulations 282 and 283;

"ingredient" means any substance, including a food additive, used in the manufacture or preparation of a food and present in the final product;

"per centum" means per centum by weight, unless otherwise stated, and may be symbolised as %;

"licence" means a licence granted under regulation 16;

"sugar" means sucrose;

"sweetening agent" includes any food for which a standard is provided in regulations 337 to 343;

"unstandardised food" means any food for which a standard is not prescribed in this Part.

#### Licences

**16.** No person shall use any premises for sale or manufacture for sale of any food unless he shall first have obtained a licence from the local authority authorising him to use them in such a way:

Licence required for use of premises for sale or manufacture of food

Provided that this regulation shall not apply to the sale of liquor in any case in which the provisions of the Liquor Licensing Act do not apply.

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**17.** (1) A licence may be issued for a period not exceeding one calendar year and no licence shall continue in force beyond the 31st December of the year in which it was issued.

Validity of permit or licence

(2) The permits, licences, or certificates of registration, if any, issued under the regulations revoked by these Regulations and which are in

force at the time of the commencement of these Regulations shall be deemed licences issued under regulation 16 of these Regulations.

**18.** Any person desiring a licence shall send to the local authority a written application on a form to be obtained from the office of the local authority and shall furnish all the information required by such form. Application for licence

**19.** No licence shall be granted unless the authorised officer is satisfied that the premises and manufacturing facilities in respect of which such licence is desired comply with regulations 410 to 422. Licence not to be granted except where facilities comply with regulations 410 to 422

**20.** (1) The local authority may refuse to grant or renew any licence, or may grant such licence on such conditions as it may lay down. Renewal or grant of licence may be refused

(2) A breach of any condition attached to a licence shall be deemed to be a breach of these Regulations.

**21.** No licence shall be transferable from the premises in respect of which it is granted to any other premises. Licence not transferable

#### Policy

**22.** Where a standard for a food is prescribed in this Part- Composition of standardised food

(a) the food shall contain only the ingredients included in the standard for that food;

(b) each ingredient shall be incorporated in the food in a quantity within any limits prescribed for that ingredient; and

(c) if the standard permits an ingredient to be used as a food additive for a specified purpose, that ingredient shall be a food set out in one of the Parts of the Nineteenth Schedule for use as an additive to that food for that purpose.

**23.** Where a standard for a food is not prescribed in this Part- Unstandardised

(a) the food shall not contain any food additives except food additives set out in a Part of the Nineteenth Schedule for use as additives to that food for the purpose set out, except in the case of Part VIII of the said Schedule, at the heading to that Part and in the case of Part VIII of the said Schedule, in the column marked "column 4" thereof;

(b) each such food additive shall be incorporated in the food in a quantity within any limits prescribed for that food and food additive in that Part.

food to contain only permitted additives and in quantities within prescribed limits

**24.** Where an ingredient is permitted to be used as a food additive in or upon a food, no person shall use that food additive unless-

(a) where specifications are set out for that additive in this Part, it meets those specifications; and

(b) where no specifications are set out for that additive in this Part but specifications are set out for that additive in publication 1406, "Food Chemical Codex", published by the National Academy of Sciences Natural Research Council of the United States of America, it meets those specifications.

Use of additives not conforming to prescribed specifications prohibited in food

**25.** Subject to the provisions of regulation 26, a food is adulterated if any of the following substances or classes of substances are present therein or have been added thereto:

(a) mineral oil or paraffin wax or any preparation thereof;

(b) coumarin, an extract of tonka beans, the seed of *Dipteryx odorate* Willd. or *Dipteryx oppositifolia* Willd.;

(c) non-nutritive sweetening agents other than saccharin or its salts;

(d) cottonseed flour that contains more than four hundred and fifty parts per million of free gossypol;

(e) fatty acids and their salts containing chicken-oedema factor or other toxic factors;

(f) dihydrosafrole;

(g) isosafrole;

(h) oil of American sassafras from *Sassafras albidum* (Nutt). Nees;

(i) oil of Brazilian sassafras from *Octes* Sp. H.B.K.;

(j) oil of camphor sassafras from *Cinnamomum Camphorum* Sieb;

(k) oil of micranthum from *Cinnamomum micranthum* Hayata;

(l) safrole; or

When food is adulterated

(m) oil, extract, root or Rhizome of calamus from *Acorus calamus* L.

**26.** Notwithstanding anything contained in regulation 25-

Exceptions to regulation 25

(a) a food is not adulterated if it contains less than 0.3 per centum of mineral oil, if good manufacturing practices require the use of mineral oil;

(b) chewing gum is not adulterated by reason only that it contains a paraffin wax base;

(c) fresh fruits and vegetables, except turnips, are not adulterated if they are coated with less than 0.3 per centum of paraffin wax and petrolatum, if good manufacturing practices require the use of such coating; and

(d) turnips and cheese are not adulterated if they are coated with paraffin wax in accordance with good manufacturing practice.

**27.** (1) Subject to the other provisions of this regulation, no person shall sell a food that is represented as for use for babies if the food contains a food additive unless permission for such use has been granted by the Minister.

Restriction on sale of babies' food containing food additive

(2) Sub-regulation (1) shall not apply to-

(a) ascorbic acid used in dry cereals containing bannas; or

(b) soyabean lecithin in rice cereals represented as for use for babies.

**28.** A package intended, or customarily considered suitable, to hold food shall be used for no other purpose.

Package intended to hold food to be used for no other purpose

**29.** A package not intended, or not customarily considered suitable, to hold food shall not be used to hold food.

Package not intended to hold food not to be used to hold food

Labelling

**30.** Subject to the other provisions of these Regulations, no person shall sell a food unless a label has been applied to that food. Prohibition from sale of unlabelled food

**31.** (1) The label applied to a food shall carry- Declaration to be included in label

(a) on the main panel-

(i) the brand or trade name, if any of the food;

(ii) the common name of the food; and

(iii) in close proximity to the common name, a correct declaration of the net contents in terms of weight, volume or number in accordance with the usual practice in describing the food;

(b) grouped together on any panel-

(i) a declaration by name of any Class II, Class III or Class IV Preservative in the food;

(ii) a declaration of any food colour added to the food;

(iii) a declaration of any artificial or imitation flavouring preparation added to a food other than a food listed in regulation 41;

(iv) in the case of a food consisting of more than one ingredient, unless specifically exempted by the Minister, a complete list of the ingredients by their acceptable common names in descending order of their proportions, unless the quantity of each ingredient is stated in terms of per centum or proportionate composition; and

(v) any other statement required by these Regulations to be declared, such as meaningful coding and date-marking referred to in regulation 421 (4) (i) (i) and (ii);

(c) on any panel, the name and address of the manufacturer, packer, distributor, importer, exporter or vendor of the food.

(2) For the purposes of sub-regulation (1) (a) (ii) and (iii), the size of the letters used for the common name and in declaring the net contents shall be at least half of the size of the letters used for the brand or trade name.

(3) For the purpose of sub-regulation (1) (b) (iv), in the case of food

consisting of more than one ingredient, the size of the letters used in the complete list shall be at least one quarter of the size of the letters used for the brand or trade name.

**32.** Notwithstanding anything contained in regulation 31, the information required by that regulation shall not be placed at the bottom of the container of any food or on a panel at the bottom thereof.

Label information not to be at bottom of container

**33.** For the purposes of regulations 9 (a) and 31 (a)-

(a) a common name consisting of more than one word shall be deemed to be clearly and prominently displayed on the main panel of the label if each word, other than articles, conjunctions or prepositions, is in identical type and identically displayed as the brand or trade name; and

(b) a declaration of net contents, including each numeral in any indicated fraction, on a package of food shall be deemed to be clearly and prominently displayed thereon if it is in boldface type.

Manner of displaying multiworded common name and declaration of net contents

**34.** Notwithstanding anything contained in regulation 31 (a) (iii), a declaration of net contents on a package of food the weight of which, including the package, is less than 50 grams, may be waived by the Minister.

Waiver of declaration of net contents of certain packages

**35.** Regulations 9 and 31 (a) (iii) shall not apply to the position or size of the letters of the declaration of net contents on the label of-

(a) a package of food where the manner of declaration is described or prescribed by any other Act of Parliament or any regulation made thereunder;

(b) a food packed in glass containers on which the declaration of net contents appears in blown lettering;

(c) alcoholic beverages or soft drinks;

(d) margarine, shortening, lard and similar packaged food fats when packed in packages of 250 grams or multiples thereof;

(e) eggs packed in cartons.

Position or size of letters of declaration of net contents not to apply on labels of certain foods

**36.** Where inner and outer labels are employed on a package of food, all label declarations required by these Regulations shall appear on both

Label declaration to

the inner and outer labels.

appear on inner  
and outer labels

**37.** No reference, direct or indirect, to this Act shall be made upon any label of, or in any advertisement for, a food unless the reference is a specific requirement of this Act.

Restriction on  
referring to this  
Act on label or  
in  
advertisement

**38.** Regulations 30 and 31 shall not apply to a food sold in bulk or packaged from bulk at the place where the food is retailed.

In certain cases  
food may be  
sold unlabelled  
and label  
declaration  
dispensed with

Provided that packages of such food may bear-

- (i) the name of the food; and
- (ii) the net contents of the package.

**39.** For the purpose of regulation 31 (b) (iv), a name set out in column 1 of Part II of the Second Schedule is an acceptable common name for the food set out in column 2 thereof relating to the same item.

Acceptable  
common names  
of certain foods  
for purpose of  
regulation 31  
(b) (iv)

**40.** Notwithstanding the provisions of regulation 31 (b) (ii), a label declaration is not required to indicate the presence of caramel as a food colour in-

Label  
declaration not  
required to  
indicate  
presence of  
caramel as food  
colour in certain  
foods

- (a) non-excisable fermented beverages;
- (b) sauces;
- (c) spirituous liquors;
- (d) vinegar, except vinegar or blends containing spirit vinegar;
- (e) wine;
- (f) soft drinks.

- |  |   |
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| <p><b>41.</b> A label declaration is not required to indicate the presence of added artificial or imitation flavouring preparation in liqueurs, alcoholic beverages and soft drinks.</p>   | <p>Label declaration not required to indicate presence of added flavouring preparation in certain foods</p> |
| <p><b>42.</b> Where a standard for a food is prescribed in this Part, any specific label requirement in the standard shall also be followed.</p>   | <p>Specific label requirement in prescribed standard for food also to be followed</p>                       |
| <p><b>43.</b> Food in a package shall not be described or presented on any label by words, pictures or other marks which, either directly or indirectly, refer to, or are suggestive of, any other product with which such food might be confused, or in such manner as to lead the purchaser or consumer to suppose that the food is connected with such other product.</p> | <p>Misleading description or presentation on label prohibited</p>   |
| <p><b>44.</b> (1) The country of origin of a food shall be declared.</p>   | <p>Country of origin of food to be declared</p>   |
| <p>(2) When a food undergoes processing in a second country and changes its nature, the country in which the processing is performed shall, for the purposes of labelling, be considered to be the country of origin.</p>  |   |
| <p><b>45.</b> No person shall manufacture, produce, pack or sell any food which has been subjected or exposed to ionising radiation unless, upon application, the Minister approves the radiation of such food. Food which has thus been permitted to such subjection or exposure shall be so designated.</p>  | <p>Restrictions on manufacturing, etc., food subjected or exposed to ionising radiation</p>                 |

**46.** Grade designations used on the label shall be readily understandable and in no way misleading or deceptive.

Grade designations to be understandable and not to be misleading

**47.** (1) Subject to regulation 49, the main panel of the label applied to a food packaged in a disposable metal container designed to release pressurised contents by means of a manually operated valve that forms an integral part of the container shall prominently show-

Marking of disposable metal container designed to release pressurised contents

(a) the signal word, "Caution"; and

(b) the nature of the primary hazard, such as "Container may explode if heated".

(2) One panel of the label applied to a food referred to in sub-regulation (1) shall show-

(a) the nature of the secondary hazard as "Contents under pressure"; and

(b) statements of precaution, such as "Do not place in hot water or near radiators, stoves or other sources of heat" and "Even when empty, do not puncture or incinerate container or store at temperatures above 50°C".

(3) The requirements of sub-regulations (1) and (2) shall not apply where, in relation to a food, in the opinion of the Minister, the design of the container, the material used in its construction, or the incorporation of a safety device, eliminates the potential hazard therein.

**48.** (1) Subject to regulation 49, the main panel of the label applied to a food referred to in regulation 47 (1) shall, where it does not meet the flame projection test and the closed drum test, as determined by the prescribed method, prominently show-

Marking of disposable metal container designed to

release  
pressurised  
contents not  
meeting certain  
tests

(a) the applicable signal word, "Danger", "Warning" or "Caution";  
and

(b) the nature of the primary hazard, as "Extremely Flammable".

(2) Where the flashpoint of the product is less than 65°C, one panel of the label shall, in addition to the requirements of paragraphs (a) and (d) of sub-regulation (1), show the statement of precaution, such as "Keep away from open flame or spark".

**49.** Where the net contents of a container of a food, referred to in regulation 47 (1) or 48, do not exceed 50 grams, the label may, by waiver from the Minister, be required to show only the information described in paragraphs (a) and (b) of sub-regulation (1) of regulation 47 or paragraphs (a) and (b) of sub-regulation (1) of regulation 48, as the case may be.

Certain  
markings in  
case of  
disposable  
metal container  
designed to  
release  
pressurised  
contents not  
exceeding 50  
grams may be  
waived

#### Special Dietary Foods

**50.** Where a statement or claim implying a special dietary use is made on any label of, or in any advertisement for, a food the label shall carry a statement of the type of diet for which that food is recommended.

Type of diet to  
be declared on  
label of, or in  
advertisement  
for special  
dietary food

**51.** A food containing saccharin or its salt shall carry on the label a statement to the effect that it contains (naming the non-nutritive sweetener) a non-nutritive sweetener.

Label  
declaration of  
food containing  
saccharin or its  
salt

<p><b>52.</b> Special dietary foods recommended for carbohydrate or sugar-reduced diets shall be foods that contain not more than 50 per centum of the glycogenic carbohydrates normally present in foods of the same class.</p>	<p>Standard for carbohydrate or sugar-reduced diet</p>
<p><b>53.</b> For the purposes of these Regulations, a food may, if it contains not more than 0.25 per centum of glycogenic carbohydrates, be described as sugarless, sugar-free, low in carbohydrates or by any other appropriate synonymous terms.</p>	<p>When food may be declared as sugarless, sugar-free or low in carbohydrates</p>
<p><b>54.</b> Where a statement of claim relating to the carbohydrate, sugar or starch content is made on the label of, or in any advertisement for, a food, the label shall carry a statement, on a percentage basis, of the carbohydrate content.</p>	<p>Claim relating to carbohydrate, sugar or starch content on label of, or in advertisement for, food to be supported by declaration of carbohydrate content</p>
<p><b>55.</b> Special dietary foods recommended for calorie-reduced diets shall be foods that contain not more than 50 per centum of the total calories normally present in foods of the same class.</p>	<p>Standard for calorie-reduced diets</p>
<p><b>56.</b> For the purposes of these Regulations, a food may be described as low calorie or by any other appropriate synonymous term if it contains not more than-</p> <p>(a) 15 kilo calories per average serving; and</p> <p>(b) 30 kilo calories in a reasonable daily intake.</p>	<p>Conditions for describing food as low calorie</p>
<p><b>57.</b> Where a statement of claim relating to the calorie content is made on the label of, or in any advertisement for, a food, the label shall carry a statement of the calorie content in kilo calories per 100 grams.</p>	<p>Claim relating to calorie content on label of, or in advertisement</p>

for, food to be supported by declaration of calorie content

**58.** For the purposes of these Regulations, a food may be described as-

(a) "low sodium", or by any other appropriate synonymous term, if it is a food which has been processed without the addition of sodium salts; and the sodium content of the food is not more than one-half of that of the comparable normal product as consumed; and it is not more than 120 milligrams per 100 grams of the final product as normally consumed;

(b) "very low sodium" or by any other appropriate synonymous term, if it is a food which has been processed without the addition of sodium salts; and the sodium content of the food is not more than one-half of the comparable normal product as consumed; and is not more than 40 milligrams per 100 grams of the final product as normally consumed.

Standard for low sodium and very low sodium diets

**59.** Where a statement of claim relating to the sodium content is made on the label of, or in any advertisement for, a food, the label shall carry a declaration of the sodium content in milligrams per 100 grams.

Claim relating to sodium content on label of, or in advertisement for, food to be supported by declaration of sodium content

**60.** No person shall sell a food containing a non-nutritive sweetening agent unless-

(a) that food meets the requirements for special dietary foods as prescribed in regulation 52 or 55; and

(b) the label carries a statement implying a special dietary use.

Restriction on selling foods containing non-nutritive sweetening agents

#### Alcoholic Beverages

**61.** The foods referred to in regulations 61 to 96 are included in the term "alcoholic beverages".

Application

**62.** For the purposes of regulations 61 to 96, unless the context otherwise requires-

Interpretation

"absolute alcohol" means alcohol of a strength of 100 per centum;

"age" means the period during which an alcoholic beverage is kept under such conditions of storage as may be necessary to render it potable or to develop its characteristic flavour or bouquet;

"alcohol" means ethyl alcohol (ethanol);

"grain spirit" means an alcoholic distillate, obtained from a mash of cereal grain or cereal grain products saccharified by the diastase of malt or by other enzyme and fermented by the action of yeast and from which all or nearly all of the naturally occurring substance other than alcohol and water have been removed;

"flavouring" means other domestic or imported spirit or wine customarily used, or permitted under the Customs and Excise Act;

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"neutral spirit" means the alcoholic distillate obtained from the fermentation of carbohydrate materials and rectified at a strength of not less than 81.84 per centum of absolute alcohol; and

"small wood" means wood casks or barrels of not greater than 750 litres capacity.

**63.** Whisky shall be a potable alcoholic distillate, obtained from a mash of cereal grain or cereal grain products saccharified by the diastase of malt or other natural enzyme and fermented by the action of yeast and aged not less than three years, may contain a flavouring or caramel, and shall contain not less than 34.49 per centum of absolute alcohol.

Standard for whisky

**64.** (1) Subject to sub-regulation (2), no person shall make any claim with respect to the age of whisky other than for the period during which the whisky has been stored in small wood.

Restriction on claim of age of whisky

(2) Where whisky has been aged in small wood for at least three years, any period not exceeding six months during which that whisky was held

in other containers may be claimed as age.

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| <p><b>65.</b> Malt whisky shall be whisky obtained by the pot-still distillation of a mash consisting substantially of barley malt fermented by the action of yeast or a mixture of such whiskies.</p>  | Standard for malt whisky  |
| <p><b>66.</b> Grain whisky shall be whisky that has been distilled in such a manner as to retain some of the volatile congenic substance produced during fermentation.</p>  | Standard for grain whisky   |
| <p><b>67.</b> Scotch whisky shall be the whisky distilled in Scotland as Scotch whisky in accordance with the laws of the United Kingdom for consumption in that country.</p>   | Standard for Scotch whisky  |
| <p><b>68.</b> Blended whisky shall be a potable alcoholic distillate obtained from a mash of cereal grain products saccharified by the diastase of malt or other natural enzyme and fermented by the action of yeast or a mixture of such distillate to which neutral spirit may be added, may contain a flavouring or caramel and shall contain not less than 34.49 per centum of absolute alcohol.</p>  | Standard for blended whisky                                       |
| <p><b>69.</b> If neutral spirit is added in the manufacture of blended whisky, the label shall clearly and legibly bear the words "Blended with neutral spirit".</p>  | Label declaration where neutral spirit is added to blended whisky |
| <p><b>70.</b> Rum shall be a potable alcoholic distillate obtained from sugarcane products fermented by the action of yeast or a mixture of yeast and other organisms, or a mixture of such distillates which has been aged and held for a period of not less than two years in small wood, may contain caramel, and be flavoured with fruit or other botanical substances or flavouring, and shall contain not less than 34.49 per centum of absolute alcohol.</p> | Standard for rum  |
| <p><b>71.</b> Blended rum shall be a potable alcoholic distillate obtained from sugarcane products fermented by the action of yeast or a mixture of such distillates to which neutral spirit may be added, may contain caramel</p>  | Standard for blended rum  |

and be flavoured with fruit or other botanical substances or flavouring, and shall contain not less than 34.49 per centum of absolute alcohol.

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| <p><b>72.</b> If neutral spirit is added in the manufacture of blended rum, the label shall clearly and legibly bear the words "Blended with neutral spirit".</p>  | <p>Label declaration where neutral spirit is added to blended rum</p> |
| <p><b>73.</b> Gin shall be the product obtained by redistillation of suitable rectified grain spirit or other carbohydrate material with or over juniper berries, may contain other aromatic botanical substances, sugar and salt, and shall contain not less than 34.49 per centum of absolute alcohol.</p>   | <p>Standard for gin</p>   |
| <p><b>74.</b> Dry gin shall be the gin to which no sugar has been added.</p>   | <p>Standard for gin</p>   |
| <p><b>75.</b> No person shall make any claim with respect to the age of gin, but gin that has been held in suitable containers may bear a label declaration to that effect.</p>  | <p>Prohibition from claiming age of gin</p>                           |
| <p><b>76.</b> Blended gin shall be a potable alcoholic product obtained by the redistillation of suitable rectified grain spirit with or over juniper berries, may contain aromatic botanical substances, sugar and salt and to which neutral spirits may be added, and shall contain not less than 34.49 per centum of absolute alcohol.</p>  | <p>Standard for blended gin</p>                                       |
| <p><b>77.</b> If neutral spirit is added in the manufacture of blended gin, the label shall clearly and legibly bear the words "Blended with neutral spirits".</p>   | <p>Label declaration where neutral spirit is added to blended gin</p> |
| <p><b>78.</b> Brandy shall be a potable alcoholic distillate obtained by the distillation of wine in the manufacture of which no additional sugar has been used or a mixture of such distillates which has been aged and held for a period of not less than two years in small wood, may contain caramel, and be flavoured with fruit or other botanical substances or flavouring, and shall contain not less than 34.49 per centum of absolute alcohol.</p> | <p>Standard for brandy</p>  |

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|---|--|
| <p><b>79.</b> No person shall make any claim with respect to the age of brandy other than for the period during which it has been held in small wood.</p>   | <p>Restriction on claim of age of brandy</p>                             |
| <p><b>80.</b> Cognac brandy or Cognac shall be brandy manufactured in the Cognac district of France in accordance with the laws of the French Republic for consumption in that country.</p>   | <p>Standard for Cognac brandy or Cognac</p>                              |
| <p><b>81.</b> Armagnac brandy or Armagnac shall be brandy manufactured in the Armagnac district of France in accordance with the laws of the French Republic for consumption in that country.</p>   | <p>Standard for Armagnac brandy or Armagnac</p>                          |
| <p><b>82.</b> Blended brandy shall be a potable alcoholic distillate obtained by the distillation of wine in the manufacture of which no additional sugar has been used, or a mixture of such distillates to which neutral spirit may be added, may contain caramel, and be flavoured with fruit or other botanical substances or flavouring, and shall contain not less than 34.49 per centum of absolute alcohol.</p> | <p>Standard for blended brandy</p>                                       |
| <p><b>83.</b> If neutral spirit is added in the manufacture of blended brandy, the label shall clearly and legibly bear the words "Blended with neutral spirit".</p>  | <p>Label declaration where neutral spirit is added to blended brandy</p> |
| <p><b>84.</b> Fruit brandy or (naming the fruit) brandy shall be-</p>   | <p>Standard for fruit brandy</p>   |
| <p>(a) a potable distillate obtained by the distillation of-</p>  |  |
| <p>(i) fruit wine or a mixture of fruit wines;</p>  |  |
| <p>(ii) a mixture of wine and fruit wine; or</p>  |  |
| <p>(iii) fermented mash of sound ripe fruit or a mixture of fruits; or</p>  |  |
| <p>(b) a mixture of such distillates as are referred to in paragraph (a) of this regulation.</p>  |  |

- 85.** Liqueurs and alcoholic cordials shall be the products obtained by the mixing or distillation of grain spirit, brandy or other distilled spirits with or over fruits, flowers, leaves or other botanical substances or their juices, or with extracts derived by infusion, percolation or maceration of such botanical substances, shall have added to them during the course of manufacture, sucrose or dextrose or both in an amount that is not less than 2.5 per centum of the finished product, shall contain not less than 23 per centum of absolute alcohol by volume, and may contain neutral or artificial flavouring preparations and colour. Standard for liqueurs and alcoholic cordials
- 86.** Vodka shall be the potable alcoholic beverage obtained by the treatment of grain or other carbohydrate spirit with charcoal and shall contain not less than 34.49 per centum of absolute alcohol. Standard for vodka
- 87.** Blended vodka shall be the potable alcoholic beverage obtained by the treatment of grain or potable spirit with charcoal to which neutral spirit may be added, and shall contain not less than 34.49 per centum of absolute alcohol. Standard for blended vodka
- 88.** If neutral spirit is added to the manufacture of blended vodka, the label shall clearly and legibly bear the words "Blended with neutral spirit". Label declaration where neutral spirit is added to blended vodka
- 89.** Wine shall be the product of alcoholic fermentation of the juices of grapes or other fruits, may have added to it yeast, concentrated grape juice, sugar, dextrose, or invert sugar, or aqueous solutions of any of the yeast foods, brandy or fruit spirit, carbon dioxide or oxygen, and may be treated, prior to filtration, with a strongly acid cation exchange resin in the sodium ion form or weak basic ion exchange resin in the hydroxyl form and, if food additives or food colours are used in the course of manufacture of wine, their use and limits shall conform to those specified in the Nineteenth Schedule. Standard for wine
- 90.** No person shall sell wine that contains more than 0.35 per centum weight by volume of volatile acid calculated as acetic acid as determined by the prescribed method. Limit for volatile acid in wine for sale

**91.** Cider shall be the product of the alcoholic fermentation of apple juice or of apple juice to which has been added not more than 10 per centum weight by volume of sugar, dextrose or invert sugar, shall contain not less than 2.5 per centum and not more than 13 per centum by volume of absolute alcohol; and 100 millilitres of it, measured at a temperature of 20°C, shall-

Standard for  
cider

(a) contain not less than 2 grams and not more than 12 grams of total acids and not more than 8 grams of sugar calculated as dextrose sugars; and

(b) yield not less than 0.2 gram and not more than 0.4 gram of ash.

**92.** No person shall sell cider that has more than 0.2 per centum weight by volume of volatile acidity calculated as acetic acid as determined by the prescribed method.

Limit for  
volatile acid in  
cider for sale

**93.** Perry shall be the product of alcoholic fermentation of pear juice or pear juice to which has been added not more than 10 per centum weight by volume of sugar, dextrose or invert sugar, shall contain not less than 2.5 per centum and not more than 13 per centum by volume of absolute alcohol; and 100 millilitres of it, measured at a temperature of 20°C, shall-

Standard for  
perry

(a) contain not less than 2 grams and not more than 12 grams of total solids and not more than 8 grams of sugar calculated as dextrose sugar; and

(b) yield not less than 0.2 gram and not more than 0.4 gram of ash.

**94.** Beer, ale, stout, porter, lager beer and black beer shall be that food produced as a result of alcoholic fermentation of an extract derived from barley malt or cereal grain or starch or saccharine matter and hop derivatives in potable water with other suitable ingredients in such a manner as to possess the aroma, taste, and character commonly attributed to the relevant food; and if food additives are used in the course of their manufacture, their use and limits shall conform to those specified in the Nineteenth Schedule, and they shall contain-

Standard for  
beer, etc.

(a) absolute alcohol, not less than 3.2 per centum;

(b) total solids, not less than 3.5 per centum weight by volume; and

(c) total ash, not less than 0.12 per centum weight by volume.

**95.** Near beer shall be the beer that contains, notwithstanding regulation 94, not less than 0.96 and not more than 2.0 per centum of absolute alcohol; and, 100 millilitres of light beer measured at a temperature of 20°C shall yield not less than 0.12 grams of total ash.

Standard for near beer

**96.** Opaque beer or chibuku shall mean the potable liquid derived by the fermentation of a mash of cereal grain or vegetables or grain or vegetable products with or without the addition of sucrose and containing the mash or the residue of the mash from which it is derived in such a manner as to possess the aroma, taste, and character attributed to it, and shall contain not less than 2 per centum and not more than 6 per centum of absolute alcohol.

Standard for opaque beer

#### Baking Powder

**97.** For, the purposes of regulation 98, "acid-reacting material" means one or any combinations of-

Interpretation

- (a) lactic acid or its salts;
- (b) tartaric acid or its salts;
- (c) acid salts of phosphoric acid; and
- (d) acid compounds of aluminium.

**98.** Baking powder shall be a combination of sodium or potassium bicarbonate with an acid-reacting material; may contain starch or other neutral material and an anti-caking agent, and shall yield not less than 10 per centum of its weight of carbon dioxide as determined by the prescribed method.

Standard for baking powder

#### Cacao Products

**99.** The foods referred to in regulations 99 to 109 shall be derived from cacao beans and are included within the term cacao product.

Application

**100.** Cacao beans or cocoa beans shall be the seeds of the cocoa tree (*Theobroma cacao* L.) which may or may not have been fermented.

Standard for cacao beans

**101.** Cacao nibs, cocoa nibs or cracked cocoa shall be the product obtained from cocoa beans which have been cleaned and freed from

Standard for cacao nibs

shells as thoroughly as is technically possible; and shall contain, calculated on the fat-free dry matter, not more than-

- (a) 4 per centum of cocoa shell;
- (b) 0.3 per centum of ash insoluble in hydrochloric acid; and
- (c) 8.0 per centum of moisture.

**102.** Chocolate, bitter chocolate or chocolate liquor shall be the product obtained by grinding cacao nibs, to which cocoa butter may be added; and shall contain not less than 50 per centum of cocoa butter calculated on the dry matter. Standard for chocolate

**103.** Cacao products may be processed with hydroxides, carbonates or bicarbonates of ammonium, sodium or potassium or hydroxides or carbonates of magnesium. Processing cacao products

**104.** No person shall sell a cacao product that is processed with hydroxides or carbonates of magnesium unless-

(a) the main panel of the label carries, immediately preceding or following the name of the cacao product and without intervening written, printed, or graphic matter, one of the following phrases: "Processed with Alkali"; "Processed with (naming the alkali)"; or "Alkali Treated"; and

(b) the total weight of such processing agents used with each one hundred parts by weight of cacao nibs used in the preparation of such cacao products shall not be greater in neutralising value, calculated from the respective combining weights of such processing agents, than the neutralising value of three parts by weight of anhydrous potassium carbonate. Labelling of certain processed cocoa products and limits for processing agents

**105.** The ash limits provided for cacao products in regulations 99 to 109 may be increased for cacao products processed with alkali as provided in regulation 104 by the amount of ash from the processing agent used. Ash limits for cacao products processed with alkali may be increased

**106.** Sweet chocolate or sweet chocolate coating shall be chocolate mixed with sugar or with a combination of not less than 75 per centum of sugar and not more than 25 per centum of dextrose; may contain cacao butter, spices, other flavouring material (*see* regulations 219 to Standard for sweet chocolate

243) and not more than a total of 1.5 per centum of emulsifying agents in the finished product (*see* Part IV of the Nineteenth Schedule); and shall contain, on the dry, sugar-free and fat-free basis, no greater proportion of crude fibre, total ash, or ash insoluble in hydrochloric acid respectively than does chocolate on the dry, fat-free basis.

**107.** Milk chocolate, sweet milk chocolate, milk chocolate coating or sweet milk chocolate coating shall be the cacao product obtained from chocolate by grinding with sugar or with a combination of not less than 75 per centum of sugar and not more than 25 per centum of dextrose; may contain cacao butter, spices, other flavouring material (*see* regulations 219 to 243) and not more than a total of 1.5 per centum of emulsifying agents in the finished product (*see* Part IV of the Nineteenth Schedule); and shall contain, in the finished product, not less than 12.0 per centum of milk solids of which milk fat shall be not less than 3.65 per centum by weight in the finished product.

Standard for milk chocolate, etc.

**108.** Cocoa or powdered cocoa shall be chocolate from which part of the cocoa and butter has been removed, may contain spices, flavouring materials (*see* regulations 219 to 243) and not more than a total of 1.5 per centum of emulsifying agents in the finished product (*see* Part IV of the Nineteenth Schedule), shall contain, on the dry, fat-free basis, no greater proportion of crude fibre, total ash or ash insoluble in hydrochloric acid, respectively, than does chocolate on the dry, fat-free basis, may be designated "Breakfast Cocoa", if it contains 20 per centum or more of cocoa butter, and shall be designated "Low Fat Cocoa" if it contains less than 8 per centum of cocoa butter.

Standard for cocoa or powdered cocoa

**109.** Cacao butter or cocoa butter shall be the fat from sound cacao beans, obtained either before or after roasting, and free from foreign odour and taste, and shall have a refractive index, at 40°C, of between 1.453 and 1.459, a saponification value of between 188 and 198, free fatty acids (expressed as per centum of oleic acid) to a maximum of 1.75, and iodine value (Wijs) of between 32 and 43.

Standard for cacao butter

#### Coffee and Chicory

**110.** Green coffee, raw coffee or unroasted coffee shall be the seed of all varieties of *coffea Arabica* L., *Liberica* Hiern, or *C. Canephora* and *C. excelsa* freed from most of its spermoderm.

Standard for green coffee

**111.** Roasted coffee or coffee shall be roasted green coffee and shall have- Standard for roasted coffee

- (a) not more than 5 per centum of total ash;
- (b) not less than 3.4 ml and not more than 4.4 ml of N/10 acid as alkalinity of soluble ash per gram of dried roasted coffee;
- (c) not less than 25 and not more than 32 per centum of aqueous extract by the prescribed method.

**112.** Soluble coffee shall be the free flowing soluble coffee powder derived by dehydration of aqueous extract of freshly roasted and ground coffee having the colour, taste and flavour characteristic of coffee, shall dissolve readily in boiling water with moderate stirring, and shall contain- Standard for soluble coffee

- (a) not more than-
  - (i) 3.5 per centum of water;
  - (ii) 15 per centum of total ash;
- (b) not less than 2.8 per centum of caffeine content.

**113.** (1) Coffee-chicory mixture or coffee mixed with chicory or coffee and chicory shall contain not less than 50 per centum of coffee. Standard for coffee-chicory mixture

(2) The expression "French coffee" may be used for the coffee-chicory mixture, if it is followed by the words "mixed with chicory".

**114.** For the purpose of regulation 113, chicory shall mean the roasted chicory powder obtained by roasting the cleaned and dried roots of *Chicorium intybus* Linn. Standard for chicory

#### Food Colours

**115.** For the purposes of regulations 115 to 122, unless the context otherwise requires- Interpretation

"diluent" means any substance suitable for human consumption other

than a synthetic colour present in a colour mixture or preparation;

"dye" means the principal dye and associated subsidiary and isomeric dyes contained in a synthetic colour;

"mixture" means a mixture of two or more synthetic colours or a mixture of one or more diluents;

"preparation" means a preparation of one or more synthetic colours containing less than 3 per centum of dye and sold for household use;

"synthetic colour" means any organic colour, other than caramel, that is produced by chemical synthesis and has no counterpart in nature.

**116.** No person shall sell for use in or upon food any colour other than-

(a) natural colours, being alkanet, anatto, b-apo-8 $\zeta$ -carotenal, b carotene, beet red, chlorophyll, chlorophyll copper complex, cochineal, ethyl and methyl b-apo-8 $\zeta$ -caroteneates, orchil, paprika, riboflavin, saffron, sandalwood, sodium and potassium chlorophyllin copper, turmeric, xanthophyll capsanthin, lycopers flavoxanthin lutein cryptoxanthin nubixanthin violaxanthin rhodoxanthin cantnaxanthin or their colouring principles whether isolated from natural sources or produced synthetically, and caramel;

(b) inorganic colours, being charcoal, carbon black, iron oxide, titanium dioxide, metallic aluminium and metallic silver; and

(c) synthetic colours, being amaranth (colour index number 1971, 16185), brilliant blue FCF (colour index number 1971, 42090), erythrosine (colour index number 1971, 45430), fast green FCF (colour index number 1971, 42053), indanthrene blue RS (colour index number 1971, 69800), indigotine (colour index number 1971, 73015), patent blue V (colour index number 1971, 42051), ponceau 4R (colour index number 1971, 16255), quinoline yellow (colour index number 1971, 47005), sunset yellow FCF (colour index number 1971, 15985), tartrazine (colour index number 1971, 19140), wool green BS (colour index number 1971, 44090) and aluminium or calcium lakes of these colours, brilliant blue PN (colour index Number 28440), carmosine (colour index number 14720, curaumin (colour index number 75300 and red 2G colour index number 18050)

*(As amended by S.I. No. 89 of 1988)*

Permitted colours for sale for use in foods

**117.** No person shall sell a food to which has been added any colour

Prohibition

other than those mentioned in regulation 116 (a), (b) and (c).

from selling  
food containing  
colours not  
permitted for  
sale for use in  
food

**118.** No person shall sell a food, other than a synthetic colour or flavouring mixture preparation, that contains, when prepared for consumption according to label direction, more than-

Prohibition  
from selling  
food containing  
synthetic colour  
exceeding  
prescribed limit

(a) 300 parts per million of indigotine (colour index number 1971, 73015), tartrazine (colour index number 1971, 19140), sunset yellow FCF (colour index number 1971, 15985), or any combination of those colours;

(b) 100 parts per million of amaranth (colour index number 1971, 16185), brilliant blue FCF (colour index number 1971, 42090), erythrosine (colour index number 1971, 45430), fast green FCF (colour index number 1971, 42053), indanthrene blue RS (colour index number 1971, 69800), patent blue V (colour index number 1971, 42051), ponceau 4R (colour index number 1971, 16255), quinoline yellow (colour index number 1971, 47005), wool green BS (colour index number 1971, 44090); or

(c) 300 parts per million of any combination of the synthetic colours named in paragraphs (a) and (b) of this regulation and within the limits set by these paragraphs.

**119.** No person shall sell a food to which has been added more than 35 parts per million of b-apo-8 $\zeta$ -carotenal or ethyl or methyl b-apo-8 $\zeta$ -carotenoate.

Limit for  
carotenal or  
carotenoate in  
food for sale

**120.** No person shall sell a food colour for use in or upon food that contains more than-

Limit for  
metallic  
contaminants in  
food colour for  
sale

(a) 3 parts per million of arsenic, calculated as arsenic, as determined by the prescribed method;

(b) 10 parts per million of lead, calculated as lead, as determined by the prescribed method; or

(c) except in the case of iron oxide and lakes, a total of 100 parts per million of iron and copper, calculated as iron and copper; and if other heavy metals are present, the colour shall be deemed to be adulterated.

**121.** No person shall sell a "synthetic colour" for use in or upon food unless the label carries-

(a) the common name of the synthetic colour;

(b) the lot number of the manufacture of the synthetic colour; and

(c) the words "Food Colour".

Labelling description for synthetic food colour for sale

**122.** No person shall sell a mixture or preparation of food colour for use in or upon food, unless the label carries-

(a) the lot number of the mixture or preparation;

(b) the words "Food Colour"; and

(c) the common names of individual colours present in the mixture or preparation.

Labelling description for mixture or preparation of food colour for sale

#### Spices, Dressing and Seasoning

**123.** Cloves, whole or ground, shall be the dried flower buds of *Eugenia caryophyllata* Thumb, and shall contain-

(a) not more than-

(i) 5.0 per centum of clove stems;

(ii) 8.0 per centum of total ash;

(iii) 0.5 per centum of ash insoluble in hydrochloric acid;

(iv) 10 per centum of crude fibre;

(b) not less than 15 per centum of volatile ether extract.

Standard for cloves

**124.** Ginger, whole or ground, shall be the washed and dried or decorticated and dried rhizome of *Zingiber officinale* Roscoe, and shall contain not more than 12 per centum of moisture, and, on the dry basis, not less than 11.4 per centum of cold water extractive as determined by the prescribed method, and 1.9 per centum of ash soluble in water, and may contain not more than 1.1 per centum of calcium, calculated as calcium oxide, 8 per centum of total ash, and 2.3 per centum of ash insoluble in hydrochloric acid.

Standard for ginger

- |  |   |
|--|---|
| <p><b>125.</b> Limed ginger or bleached ginger, whole or ground, shall be the ginger coated with calcium carbonate, and shall conform to the standards provided in regulation 126, except that it shall contain not more than 2.5 per centum of calcium, calculated as calcium oxide and not more than 12 per centum of total ash.</p>   | <p>Standard for limed ginger</p>        |
| <p><b>126.</b> Allspice or pimento, whole or ground, shall be the whole berry <i>Pimento dioica</i>, L., Merrill and shall contain not more than 27.5 per centum of crude fibre, 4.5 per centum of total ash, and 0.4 per centum of ash insoluble in hydrochloric acid.</p>  | <p>Standard for allspice or pimento</p> |
| <p><b>127.</b> Cinnamon or cassia, whole or ground, shall be the dried bark or cultivated varieties of <i>Cinnamomum zeylanicum</i> Nees, or <i>C. Cassia</i> L., from which the outer layers may have been removed, and shall contain not more than 5 per centum of ash and not more than 2 per centum of total ash insoluble in hydrochloric acid.</p>   | <p>Standard for cinnamon or cassia</p>  |
| <p><b>128.</b> Ceylon cinnamon shall be the whole cinnamon obtained exclusively from <i>Cinnamomum zeylanicum</i> Nees.</p>  | <p>Standard for Ceylon cinnamon</p>     |
| <p><b>129.</b> Mace, whole or ground, shall be the dried arillus of <i>Myristica fragrans</i> Houttyn, and shall contain not more than 7.0 per centum of crude fibre, 3.0 per centum of total ash, and 0.5 per centum of ash insoluble in hydrochloric acid, 5.0 per centum of non-volatile ethyl ether extract obtained after extraction of mace using petroleum ether and 33 per centum of the sum of the non-volatile extracts using petroleum ether and ethyl ether.</p> | <p>Standard for mace</p>                |
| <p><b>130.</b> Nutmeg, whole or ground, shall be the dried seed of <i>Myristica fragrans</i> Houttyn, may have a thin coating of lime, and shall contain-</p> <p>(a) not less than 25 per centum of non-volatile ether extract;</p> <p>(b) not more than-</p> <p>(i) 5 per centum of total ash; and</p> <p>(ii) 0.5 per centum of ash insoluble in hydrochloric acid.</p>  | <p>Standard for nutmeg</p>              |

- 131.** Black pepper, whole or ground, shall be the dried, whole berry of *Piper nigrum* L., and shall contain not more than 8.0 per centum of total ash and not more than 1.4 per centum of ash insoluble in hydrochloric acid. Standard for black pepper
- 132.** White pepper, whole or ground, shall be the dried mature berry of *Piper nigrum* L., from which the outer coating of pericarp has been removed, and shall contain not more than 6 per centum of crude fibre, 4 per centum of total ash, and 0.2 per centum of ash insoluble in hydrochloric acid. Standard for white pepper
- 133.** Cayenne pepper or cayenne or chillies, whole or ground, shall be the dried, ripe fruit of *Capsicum frutescens* L., *Capsicum baccatum* L., *Capsicum annum* or other small-fruited species of *Capsicum*, and shall contain- Standard for cayenne pepper
- (a) not more than-
    - (i) 28 per centum of crude fibre;
    - (ii) 8 per centum of total ash; and
    - (iii) 1.25 per centum of ash insoluble in hydrochloric acid; and
  - (b) not less than 15 per centum of non-volatile ether extract.
- 134.** Turmeric, whole or ground, shall be the dried rhizome of *Curcuma longa* L. Standard for turmeric
- 135.** Sage, whole or ground, shall be the dried leaves of *Slavia officinalis* L., and shall contain not more than 12 per centum of stems (excluding petioles) and other foreign material. Standard for sage
- 136.** Thyme, whole or ground, shall be the dried leaves and flowering tops of *Thymus vulgaris* L., and shall contain not more than 12.0 per centum of total ash and not more than 4.0 per centum of ash insoluble in hydrochloric acid. Standard for thyme
- 137.** Caraway seed shall be the dried fruit of *Carum carvi* L., and shall Standard for

- contain not more than 8 per centum of total ash and not more than 1.5 per centum of ash insoluble in hydrochloric acid. caraway seed
- 138.** Cardamom seed shall be the dried seed of *Elettaria cardamomum* L., and shall contain not more than 8 per centum of total ash and not more than 3 per centum of ash insoluble in hydrochloric acid. Standard for cardamom seed
- 139.** Celery shall be the dried fruit of *Apium graveolens* L., and shall contain not more than 10 per centum of total ash and not more than 2.0 per centum of ash insoluble in hydrochloric acid. Standard for celery seed
- 140.** Coriander seed shall be the dried fruit of *Coriandrum Sativum* L., and shall contain not more than 7.0 per centum of total ash and not more than 1.5 per centum of ash insoluble in hydrochloric acid. Standard for coriander seed
- 141.** Dill seed shall be the dried fruit of *Anethum graveolens* L., and shall contain not more than 10.0 per centum of total ash and not more than 3.0 per centum of ash insoluble in hydrochloric acid. Standard for dill seed
- 142.** Mustard seed shall be the seed of *Brassica Bois*, *B. hirta* Moench, *B. nigra* (L) Kuch, *B. Juncea* (L) Czern, or seed of species closely related to *B. nigra* and *B. Juncea*, a shall contain not more than 1.5 per centum of ash insoluble in hydrochloric acid and not more than 8.0 per centum of total ash, on the oil-free basis. Standard for mustard seed
- 143.** Mustard, mustard flour or ground mustard, shall be the powder made from mustard seed with the hulls largely removed and from which a portion of the fixed oil may be removed, shall contain not more than 1.5 per centum of starch and, on the oil-free basis, not more than 8.0 per centum of total ash, and shall yield not less than 0.40 per centum of volatile mustard oil as determined by the prescribed method. Standard for mustard
- 144.** Marjoram, whole or ground, shall be the dried leaves of *Majorana hortensis* Moench, may contain a small proportion of the flowering tops of the marjoram plant, and shall contain not more than 10 per centum of stems and foreign material, 16 per centum of total ash, and 4.5 per centum of ash insoluble in hydrochloric acid. Standard for marjoram
- 145.** Dried herbs, spices and curry powder shall be any combination of Standard for

turmeric with spices and seasoning, shall contain not more than 5.0 per centum of salt and may contain up to 15 per centum of starch and farinacious matter. dried herbs, spices and curry powder

**146.** Mayonnaise, mayonnaise dressing or mayonnaise salad dressing, shall be a combination of edible vegetable oil, whole egg or egg yolk in liquid, frozen or dried form and vinegar or lemon juice, may contain water, salt, a sweetening agent, spice or other seasoning (except turmeric or saffron), citric, tartaric or lactic acid, and a sequestering agent (*see* Part XII of the Nineteenth Schedule), and shall contain not less than 65 per centum of edible vegetable oil. Standard for mayonnaise

**147.** French dressing shall be a combination of edible vegetable oil and vinegar or lemon juice; may contain water, salt, a sweetening agent, spice, and tomato or other seasonings; and shall contain not less than 35 per centum of edible vegetable oil. Standard for French dressing

**148.** Salad dressing shall be a combination of edible vegetable oil, whole egg or egg yolk in liquid, frozen or dried form, vinegar or lemon juice, and cereal; may contain water, salt, a sweetening agent (*see* regulations 337 to 343), spice, or other seasoning, an emulsifying agent (*see* Part IV of the Nineteenth Schedule), citric, tartaric or lactic acid; and a sequestering agent (*see* Part XII of the Nineteenth Schedule); and shall contain not less than 35 per centum of edible vegetable oil. Standard for salad dressing

#### Milk Products

**149.** The foods referred to in regulations 150 to 197 are included in the term "milk products". Application

**150.** For the purposes of regulations 174 to 187 "pasteurised source", when used in relation to cheese, means milk, skim milk, cream, reconstituted milk powder, or reconstituted skim milk powder, butter milk or a mixture thereof that has been pasteurised by being held at a temperature of not less than 63°C for a period of not less than 30 minutes, or for a time and a temperature that is equivalent thereto in phosphatase destruction as determined by the prescribed method. Interpretation

**151.** Except as provided in these Regulations, a milk product that contains a fat, other than milk fat, is adulterated. Milk product deemed

adulterated if it contains other fat

**152.** (1) Milk or whole milk shall be the normal mammary secretion, free from colostrum and obtained from the mammary gland of the cow, genus *Bos*, and shall contain not less than 3.2 per centum of milk fat and 8.5 per centum of milk solids-not-fat.

Standard for milk and designation of milk obtained from animals other than cow

(2) Normal mammary secretion obtained from other animals shall be designated, preceded by the origin from which such mammary secretion has been obtained; for example, "Goat milk", "Sheep milk", etc.

*(As amended by S.I. No 38 of 1992)*

**153.** Except as otherwise provided in these Regulations, the term, "pasteurised", when used in association with milk or milk products, shall be taken to refer to the process of heating all the milk-

Standard for pasteurised milk or milk products

(a) to a temperature of not less than 63°C, and holding it at such a temperature for not less than 30 minutes and immediately thereafter reducing it to a temperature below 4°C; or

(b) to a temperature of not less than 71.5°C and retaining it at such a temperature for at least fifteen seconds or at any other approved time-temperature combination, and immediately thereafter reducing the milk to a temperature below 4°C and conforming to the following standard:

(i) the standard plate count determined by the prescribed method shall be not more than 50,000 per millilitre;

(ii) the coliform count determined by the prescribed method shall be not more than 5 per millilitre and faecal coliform shall be nil per millilitre;

(iii) the dye-reduction time determined by the methylene blue-keeping quality test by the prescribed method shall be not less than two hours; and

(iv) the phosphatase test determined by the prescribed method shall give a reading of not more than 10 micrograms of p-nitrophenol for one

millilitre of milk.

- 154.** Standardised milk means pasteurised milk or whole milk that has been standardised to a minimum of 3 per centum of milk fat by abstraction or addition of milk or by addition or subtraction of skim milk. Standard for standardised milk
- 155.** Sterilised milk shall be milk which has been heat-treated and after packaging shall-
- (a) satisfy the keeping quality tests by the prescribed method; and
  - (b) give no turbidity when subjected to the prescribed method.
- Standard for sterilised milk
- 156.** (1) Ultra high temperature heat-treated milk (or UHT milk) shall be milk which has been subjected to a continuous flow heating process at a high temperature for a short time and which afterwards has been aseptically packaged. Standard for ultra high temperature heat-treated milk
- (2) The heat treatment shall be such that the milk shall-
- (a) pass the keeping quality tests by the prescribed method;
  - (b) give turbidity when subjected to the prescribed method.
- 157.** Skimmed milk or skim milk shall be milk from which all or most of the milk fat has been removed and which contains not more than 0.1 per centum of milk fat. Standard for skimmed milk
- 158.** (1) Partly skimmed milk (partly skim milk or partially skim milk or partially skimmed milk) shall be milk from which part of the milk fat has been removed. Standard for, and prohibition from selling without label declaration of milk fat content, partly skimmed milk
- (2) No person shall sell partly skim milk unless the label thereof carries a statement of the percentage of milk fat contained therein.

**159.** Reconstituted milk (recombined milk) shall be the pasteurised homogenised product prepared from milk fat, non-fat-milk solids and water, with or without whole milk, may contain permitted stabilisers/emulsifiers (*see* Part IV of the Nineteenth Schedule), and shall have not less than 3.0 per centum of milk fat and not less than 8.5 per centum of milk solids-not-fat.

Standard for reconstituted milk

**160.** (1) Reconstituted milk product (recombined milk product) shall be the pasteurised homogenised milk product prepared from milk fat, non-fat milk solids, and water, with or without skim milk or whole milk; may contain permitted stabilisers/emulsifiers (*see* Part IV of the Nineteenth Schedule), and shall have not less than 2.0 per centum of milk fat and not less than 9.0 per centum of milk solids-not-fat.

Standard for, and prohibition from selling without certain label declaration, reconstituted milk product

(2) No person shall sell a reconstituted milk product unless the label thereof carries a statement of the percentage of milk fat and milk solids-not-fat.

**161.** (1) Evaporated milk (unsweetened condensed milk) shall be the liquid product obtained by the partial removal of water only from milk, shall have not less than 7.5 per centum of milk fat and not less than 17.5 per centum of milk solids-not-fat, and may contain permitted stabilisers (*see* Part IV of the Nineteenth Schedule).

Standard for evaporated milk and declaration of origin when manufactured from milk other than cow's milk

(2) When milk other than cow's milk is used for the manufacture of the product or any part thereof, it shall be so designated along with such origin, for example "evaporated goat milk" or "evaporated cow and goat milk" or "evaporated goat and cow milk", depending upon the proportion of the milk contents, the one in larger proportion being indicated first.

**162.** (1) Evaporated skimmed milk (evaporated skim milk, unsweetened condensed skimmed milk) shall be the product obtained by the partial removal of water only from skimmed milk, shall have not less than 20 per centum of milk solids, and may contain permitted stabilisers (*see* Part IV of the Nineteenth Schedule).

Standard for evaporated skimmed milk and declaration of origin when

manufactured  
from milk other  
than cow's milk

(2) When milk other than cow's milk is used for the manufacture of the product or any part thereof, it shall be so designated along with such origin.

**163.** (1) Sweetened condensed milk (condensed milk) shall be the product obtained by the partial removal of water only from milk with the addition of sugars, shall have not less than 8 per centum of milk fat and not less than 20 per centum of milk solids-not-fat, and may contain permitted stabilisers (*see* Part IV of the Nineteenth Schedule).

Standard for  
sweetened  
condensed milk  
and declaration  
of origin when  
manufactured  
from milk other  
than cow's milk

(2) When milk other than cow's milk is used for the manufacture of the product or any part thereof, it shall be so designated along with such origin.

**164.** (1) Skimmed sweetened condensed milk (skim sweetened condensed milk) shall be the product obtained by the partial removal of water only from skimmed milk with the addition of sugars, shall have not less than 24 per centum of milk solids, and may contain permitted stabilisers (*see* Part IV of the Nineteenth Schedule).

Standard for  
skimmed  
sweetened  
condensed milk  
and declaration  
of origin when  
manufactured  
from milk other  
than cow's milk

(2) When milk other than cow's milk is used for the manufacture of the product or any part thereof, it shall be so designated along with such origin.

**165.** (1) Whole milk powder (dried full cream milk, full cream milk powder, dry whole milk, milk powder, dried milk, dry milk, powdered milk or powdered whole milk) shall be the product obtained by the removal of water only from milk, after adjusting of fat and milk solids, if necessary, shall have not less than 26 and not more than 40 per centum

Standard for  
whole milk  
powder

of milk fat and not more than 5 per centum of water, and may contain permitted stabilisers (*see* Part IV of the Nineteenth Schedule) and added vitamins.

(2) Permitted emulsifiers (*see* Part IV of the Nineteenth Schedule) may be used in the case of powders for instant use.

(3) When milk, other than cow's milk, is used for the manufacture of the product or any part thereof, it shall be so designated along with such origin.

**166.** (1) Partially skimmed milk powder (partly skimmed dried milk, partially skim milk powder, partly skim dried milk) shall mean the product obtained by the removal of water from partly skimmed milk, shall have not less than 1.5 and not more than 26 per centum of milk fat and not more than 5.0 per centum of water, and may contain permitted stabilisers (*see* Part IV of the Nineteenth Schedule).

Standard for partially skimmed milk powder and declaration of origin when manufactured from milk other than cow's milk

(2) Permitted emulsifiers (*see* Part IV of the Nineteenth Schedule) may be used in the case of powders for instant use.

(3) When milk, other than cow's milk, is used for the manufacture of the product or any part thereof, it shall be so designated along with such origin.

**167.** (1) Skimmed milk powder (skim milk powder, skim-milk powder, dry skim milk, dry skimmilk, dry skimmed milk, powdered skim milk, or powdered skimmilk, non-fat dry milk, dried skim milk) shall be the product obtained by the removal of water from skimmed milk, and shall have not more than 1.5 per centum of milk fat and not more than 5.0 per centum of water, and may contain permitted stabilisers (*see* Part IV of the Nineteenth Schedule).

Standard for skimmed milk powder and declaration of origin when manufactured from milk other than cow's milk

(2) Permitted emulsifiers (*see* Part IV of the Nineteenth Schedule) may be used in the case of powders for instant use.

(3) When milk other than cow's milk is used for the manufacture of the product or any part thereof it shall be so designated along with such origin.

**168.** (1) Flavoured milk shall be the pasteurised or sterilised liquid product made from milk, milk powder, milk fat, skim milk or skim milk powder, a flavouring preparation, and a sweetening agent; may contain a food colour (*see* Part III of the Nineteenth Schedule), a stabilising agent (*see* Part IV of the Nineteenth Schedule) and salt; and shall contain not less than 3.0 per centum of milk fat.

Standard for, and labelling of, flavoured milk

(2) Flavoured milk shall be labelled (naming the flavour) milk.

**169.** Chocolate drink shall be the pasteurised or sterilised liquid product made from milk, skim milk, skim milk powder or milk fat, cocoa or chocolate, and a sweetening agent; may contain added lactose, a food colour (*see* Part III of the Nineteenth Schedule), a stabilising agent (*see* Part IV of the Nineteenth Schedule) or salt; and shall contain not less than 2.0 per centum of milk fat.

Standard for chocolate drink

**170.** Malted milk or malted milk powder shall be the product made by combining milk with the liquid separated from the mash of ground barely malt and meal, may have added to it, in such a manner as to secure the full enzyme action of the malt extract, salt and sodium carbonate or potassium carbonate, may have water removed from it, and shall then contain not less than 7.5 per centum of milk fat and not more than 3.5 per centum of water.

Standard for malted milk

**171.** No person shall sell milk for manufacture into dairy products, if it contains more than 2,000,000 bacteria per millilitre or 2 milligrams of sediment for 450 millilitres as determined by the prescribed method.

Limits of bacteria and sediment in milk for sale for manufacture into dairy products

**172.** No manufacturer of dairy products shall purchase milk for manufacture into other dairy products if he has reason to believe it does

Manufacturer of dairy products

not meet the requirements of regulation 171.

not to purchase  
milk believed to  
contravene  
regulation 171

**173.** (1) Flavoured skim milk shall be the product made from skim milk or skim milk powder, a flavouring preparation, and a sweetening agent; may contain food colour (*see* Part III of the Nineteenth Schedule), a stabilising agent (*see* Part IV of the Nineteenth Schedule), or salt; shall contain not more than 0.1 per centum of milk fat and not less than 8.0 per centum of milk solids-not-fat.

Standard for  
flavoured skim  
milk

(2) Flavoured skim milk shall be labelled (naming the flavour) skim milk.

**174.** Cheese shall be the fresh or matured non-liquid product, obtained by draining after coagulation, of milk, cream, skimmed or partly skimmed milk, butter milk or a combination of some or all of these products; and may contain salt, seasoning, special flavouring materials, food colour, a firming agent and a Class III Preservative (*see* Part XIX of the Nineteenth Schedule).

Standard for  
cheese

**175.** The milk used in the manufacture of cheddar, colby, granular, Swiss and washed curd cheese may be treated with hydrogen peroxide in an amount not exceeding 500 parts per million and a suitable catalase preparation in such amount that the catalase added does not exceed 20 parts per million, if this treatment is carried out in a manner that does not alter the characteristics of the cheese.

Milk for  
manufacture of  
cheddar, etc.,  
may be treated  
with hydrogen  
peroxide and  
catalase  
preparation

**176.** (1) No person shall sell any cheese, except cheddar cheese weighing 5 kilogram or more, unless the label thereof carries a statement of the variety or type of cheese.

Label  
declaration of  
cheese for sale  
and prohibition  
from sale of  
cheese not  
made from  
pasteurised  
source unless  
stored

(2) No person shall sell cheese that is not made from a pasteurised source, unless it has been kept, held or stored at a temperature of 1.6°C or more for 60 days or more from the date of the beginning of the manufacturing process.

**177.** Cheddar cheese shall be the cheese made from the matted and milled curd of milk by the cheddar process, or from milk by another procedure that produces a finished cheese having the same physical and chemical properties as the cheese produced by the cheddar process; and shall contain, on the dry basis, not less than 50 per centum of milk fat. Standard for cheddar cheese

**178.** (1) The varieties or types of cheese listed in column 1 of the Third Schedule are those cheese recognised as belonging to those varieties or types, and shall contain, on the dry basis, not less than the percentage of milk fat set opposite thereto in column 2 of the said Schedule for that variety or type of cheese. Standard for recognised varieties of cheese and hard grating cheese

(2) Hard grating cheese shall contain not more than 34 per centum of moisture.

**179.** Skim milk cheese shall be the cheese, other than cottage cheese, that contains, on the dry basis, not more than 15 per centum of milk fat. Standard for skim milk cheese

**180.** Cream cheese shall be the cheese made from milk to which cream has been added, with or without further processing; may contain not more than 0.5 per centum of stabilising agent (*see* Part IV of the Nineteenth Schedule); and shall contain not more than 55 per centum of moisture and, on the dry basis, not less than 65 per centum of milk fat. Standard for cream cheese

**181.** Process cheese, processed cheese, emulsified cheese, process cheese spread, processed cheese spread, and when made from a cream cheese base, process cream cheese, processed cream cheese, process cream cheese spread or processed cream cheese spread, shall be the food produced by comminuting or mixing one or more lots of cheese into a homogenous mass with the aid of emulsifying agents and a sufficient degree of heat to bring about pasteurisation in the manner described in regulation 150; and may contain water, solids derived from milk, food Standard for process cheese, etc.

colour, seasoning, fruit, vegetable, relish, condiment, pH adjusting agent (*see* Part X of the Nineteenth Schedule) and a Class III Preservative (*see* Part XIC of the Nineteenth Schedule):

Provided that the finished product shall contain-

(a) in the case of a product manufactured from a cream cheese base with or without seasoning or condiment-

(i) not more than 55 per centum of moisture; or

(ii) on the dry basis, not less than 65 per centum of milk fat;

(b) in the case of a product manufactured from any cheese named in column 1 of Part I or Part II of the Third Schedule-

(i) not more than 43 per centum of moisture; or

(ii) on the dry basis, not less than 48 per centum of milk fat;

(c) in the case of a product manufactured from any other cheese base-

(i) not more than 43 per centum of moisture; or

(ii) on the dry basis, not less than 45 per centum of milk fat.

**182.** For the purposes of regulation 181 and 184, "relish" means chives, dates, horseradish, olives, onions, pickles, pimentos and pineapple or any combination thereof.

Relish

**183.** Skim milk process cheese or skim processed cheese shall conform to the standard for process cheese except that it shall contain not more than 55 per centum of water and, on the dry basis, not more than 15 per centum of milk fat.

Standard for  
skim milk  
process cheese

**184.** Cottage cheese shall be the product, in the form of discrete curd particles, prepared from skim milk, evaporated skim milk or skim milk powder and harmless acid-producing bacterial cultures; may contain milk, cream, milk powder, rennet salt, calcium chloride, added lactose, pH adjusting agents, stabilising agents (*see* Part IV of the Nineteenth Schedule), relish, fruits or vegetables; and shall contain not more than

Standard for  
cottage cheese

80 per centum of moisture.

**185.** Creamed cottage cheese shall be the cottage cheese containing cream or a mixture of cream with milk or skim milk or both, in such a quantity that the final product shall contain not less than 4.0 per centum of milk fat, and not more than 80 per centum of moisture.

Standard for  
creamed cottage  
cheese

**186.** All dairy products used in the preparation of cottage cheese shall be from a pasteurised source.

Dairy products  
in preparation  
of cottage  
cheese to be  
from  
pasteurised  
source

**187.** No person shall sell cottage cheese or creamed cottage cheese that contains more than 10 coagulase positive staphylococci per gram or any faecal coliform per gram as determined by the prescribed method.

Limit for  
coliform  
bacteria in  
cottage cheese  
for sale

**188.** Butter shall be the fatty product derived exclusively from milk; may contain permitted food colours (*see* Part III of the Nineteenth Schedule), permitted neutralising salts for pH adjustment (*see* Part X of the Nineteenth Schedule) or harmless lactic acid producing bacterial cultures; and shall have not less than 80 per centum of milk fat, not more than 2.0 per centum of milk solids-not-fat, 3.0 per centum of salt and 16 per centum of water. When obtained wholly or partly from a milk origin other than a cow, butter shall be so designated along with such a word denoting the animal from which the milk has been derived.

Standard for  
butter and  
declaration of  
origin when  
obtained from  
origin other  
than cow

**189.** Butter oil (ghee) shall be the product obtained exclusively from butter or cream and resulting from the removal of practically the entire water and solids-not-fat content, may contain Class IV Preservatives (antioxidants) (*see* Part XIX of the Nineteenth Schedule), and shall have not less than 99.3 per centum of milk fat and not more than 0.5 per centum of water.

Standard for  
butter oil

**190.** Cream shall be the pasteurised fatty liquid prepared from milk by separating the milk constituents in such a manner as to increase the milk

Standard for  
cream

fat content, shall contain not less than 35 per centum of milk fat, and not more than a total bacteria count of 100,000 per gram and not more than 10 coliform organisms per gram.

**191.** (1) Reduced cream shall be the cream with a content of less than 18 per centum of milk fat.

Standard for,  
and labelling of  
fat content in,  
reduced cream

(2) The label of reduced cream may specify the percentage of the fat content in it.

**192.** (1) Ice cream shall be the pasteurised frozen food made from ice cream mix by freezing; may contain cocoa or chocolate syrup, fruit, nuts or confections; and shall contain not less than 36 per centum of solids; 10 per centum of milk fat, 171 grams of solids per litre, not more than a total bacteria count of 100,000 per gram and 10 coliform organisms per gram as determined by the prescribed method.

Standard for ice  
cream

(2) For the purpose of regulation 192, "ice cream mix" shall be the unfrozen pasteurised combination of cream milk or other milk products and sweetened with sugar, invert sugar, honey, dextrose, glucose, corn syrup or corn syrup solids; and may contain egg, a flavouring preparation, cocoa or chocolate syrup, a food colour (*see* Part III of the Nineteenth Schedule), pH adjusting agents (*see* Part X of the Nineteenth Schedule), a stabilising agent (*see* Part IV of the Nineteenth Schedule), and a sequestering agent and added lactose.

**193.** Dairy whip shall be the pasteurised frozen preparation of milk products and other food ingredients; may contain added food colour, pH adjusting agents, a stabilising agent and a sequestering agent (*see* Part XII of the Nineteenth Schedule); and shall contain not less than 10 per centum of milk solids-not-fat not more than a total bacteria count of 100,000 per gram and not more than 10 coliform organisms per gram.

Standard for  
dairy whip

**194.** Milk ice shall be the pasteurised frozen preparation of milk products and other food ingredients, may contain added food colour (*see* Part III of the Nineteenth Schedule), pH adjusting agents (*see* Part X of the Nineteenth Schedule), a stabilising agent (*see* Part IV of the Nineteenth Schedule), and a sequestering agent (*see* Part XII of the

Standard for  
milk ice

Nineteenth Schedule); shall contain not less than 10 per centum of milk solids, not more than a total bacteria count of 100,000 per gram and not more than 10 coliform organisms per gram.

**195.** Ice confection shall be a pasteurised frozen preparation; may contain milk products or other food ingredients, added food colour, pH adjusting agents, a stabilising agent, and a sequestering agent (*see* Part XII of the Nineteenth Schedule); and shall contain not more than a total bacteria count of 100,000 per gram, and not more than 10 coliform organisms per gram.

Standard for ice confection

**196.** Yoghurt shall be the coagulated pasteurised milk product obtained, by lactic acid fermentation through the action of *Lactobacillus bulgaricus* or *Streptococcus thermophilus* and, if desired, other suitable lactic acid producing cultures, from cream, concentrated or unconcentrated milk, partly skimmed milk or skimmed milk, with or without the addition of skimmed milk powder, concentrated whey, whey powder, cream, and sugars. Before lactic acid producing cultures are added, the mixture of dairy products to be so treated shall be pasteurised. Yoghurt may contain flavours, food colours (*see* Part III of the Nineteenth Schedule), stabilisers (*see* Part IV of the Nineteenth Schedule), pH adjusting agents (*see* Part X of the Nineteenth Schedule), and preservatives (*see* Part XI of the Nineteenth Schedule). It shall contain not less than 8.5 per centum of milk solids-not-fat and not less than 2.0 per centum of milk fat.

Standard for yoghurt

**197.** Non-fat-yoghurt shall be yoghurt but shall contain not more than 0.5 per centum of milk fat, and not less than 8.5 per centum of milk solids-not-fat.

Standard for non-fat yoghurt

#### Fats and Oils

**198.** Vegetable oils shall be derived from the botanical source after which they are named and indicated under the regulations for individual oils. They shall be free from foreign and rancid odour and taste. An addition of certain colours in oils (*see* regulations 115 to 122) is permitted for the purpose of standardising colours, as long as the added colours do not deceive or mislead the consumer by concealing damage or inferiority or by making the product appear to be more than its actual value. Natural flavours and their identical synthetic equivalents, except those which are known to represent a toxic hazard, and other approved synthetic flavours are permitted for the purpose of restoring natural

General standard for vegetable oils

flavours lost in processing or for the purpose of standardising flavours, so long as the added flavours do not deceive or mislead the consumer by concealing damage or inferiority or by making the product appear to be more than its actual value. Vegetable oils may contain permitted Class IV Preservatives (*see* Part XIX of the Nineteenth Schedule), an antifoaming agent (*see* Part VIII of the Nineteenth Schedule), and crystallisation inhibitor (*see* Part VIII of the Nineteenth Schedule):

Provided that vegetable oils shall not contain any food additives or food colour when sold as virgin oils.

- |  |  |
|--|--|
| <p><b>199.</b> Animal fats shall be the fats obtained entirely from animals healthy at the time of slaughter and fit for human consumption as certified by a competent authority. They may contain a Class IV Preservative (<i>see</i> Part XIX of the Nineteenth Schedule).</p>   | <p>General standard for animal fats</p>        |
| <p><b>200.</b> Refined oil or fat shall be the product that has been subjected to a process of purification and neutralisation and may be, depending upon the virgin oils, subjected to a process of de-colourisation, deodourisation and winterisation.</p>   | <p>General standard for refined oil or fat</p> |
| <p><b>201.</b> Arachis oil (peanut oil, groundnut oil) shall be derived from groundnuts (the seeds of <i>Arachis hypogaea</i> L.), and shall have the composition and quality factors set out in the Fourth Schedule.</p>  | <p>Standard for arachis oil</p>                |
| <p><b>202.</b> Cottonseed oil shall be derived from the seeds of various cultivated species of <i>Gossypium</i>, and shall have the composition and quality factors set out in the Fifth Schedule.</p>   | <p>Standard for cottonseed oil</p>             |
| <p><b>203.</b> Maize oil shall be derived from maize germ (the embryo of <i>Zea Mays</i> L.), and shall have the composition and quality factors set out in the Sixth Schedule.</p>  | <p>Standard for maize oil</p>                  |
| <p><b>204.</b> Mustardseed oil shall be derived from the seeds of the white mustard (<i>Sinapis alba</i> L. synonym: <i>Brassica hirta</i>, Moench), the brown mustard (<i>Brassica juncea</i> (L.) Czern. and Coss), and the black mustard (<i>Brassica nigra</i> (L.) Koch), and shall have the composition and quality factors set out in the Seventh Schedule.</p> | <p>Standard for mustard-seed oil</p>           |

- 205.** Olive oil shall be the oil obtained from the fruit of the olive tree (*Olea europaea* L.), and shall have the composition and quality factors set out in the Eighth Schedule. Standard for olive oil
- 206.** Rapeseed oil (turnip rape oil, colza oil, ravigation oil, sarson oil, toria oil) shall be derived from the seeds of *Brassica campestris* L., *Brassica napus* L., and *Brassica tournefortii* Gouan, and shall have the composition and quality factors set out in the Ninth Schedule. Standard for rapeseed oil
- 207.** Safflowerseed oil (safflower oil, carthamus oil, kurdee oil) shall be derived from safflower seeds (the seeds of *Carthamus tinctorius* L.), and shall have the composition and quality factors set out in the Tenth Schedule. Standard for safflower seed oil
- 208.** Sesameseed oil (sesame oil, gingelly oil, bene oil, benne oil, till oil, tillie oil) shall be derived from sesame seeds (the seeds of *Sesamum indicum* L.), and shall have the composition and quality factors set out in the Eleventh Schedule. Standard for sesameseed oil
- 209.** Soya bean oil (soybean oil) shall be derived from soya beans (the seeds of *Glycine max* L., Merr), and shall have the composition and quality factors set out in the Twelfth Schedule. Standard for soya bean oil
- 210.** Sunflowerseed oil (sunflower oil) shall be derived from sunflower seeds (the seeds of *Helianthus annus* L.), and shall have the composition and quality factors set out in the Thirteenth Schedule. Standard for sunflower-seed oil
- 211.** Refined oil or a mixture of refined oils, shall have the composition and quality factors set out in the Fourteenth Schedule. Standard for refined oil or mixture of refined oils
- 212.** If a refined oil is obtained from a single oil, it shall, in addition to the trade name, if any, be so stated on the label; for example, "Refined sunflowerseed oil"; and if it is entirely constituted of vegetable oils, a declaration that it is "a vegetable oil product" shall be suitably made on the label. Labelling of refined vegetable oil

- 213.** No person shall sell a mixture of animal fat and vegetable fat unless the label of that mixture carries the declaration "Contains animal fat." Label declaration of mixture of animal and vegetable fats for sale
- 214.** Lard shall be the fat rendered from fresh, clean, sound fatty tissues from swine (*Sus scrofa*). The tissue shall not include bones, detached skin, head skin, ears, tails, organs, windpipes, large blood vessels, scrap fat, skimmings, settlings, pressings and the like, and shall reasonably be free from muscle tissues, and blood. Lard shall have its characteristic odour and taste and be free from foreign odours and tastes and, when subjected to processing may, as long as it is so declared on the label in a descending order of proportion, contain refined lard, lard stearine and hydrogenated lard, and shall have the composition and quality factors set out in the Fifteenth Schedule. Standard for lard
- 215.** Edible tallow (dripping) shall be the product obtained by rendering the clean, sound, fatty tissues (including trimming and cutting fats), attendant muscles and bones of bovine animals (*Bos taurus*) or sheep (*Ovis aries*). It shall have its characteristic odour and taste, and be free from foreign odour and tastes. It shall have the composition and quality factors set out in the Sixteenth Schedule. Standard for edible tallow
- 216.** Shortening, other than butter or lard, shall be the food prepared from fats, oils or a combination of fats and oils; may be processed by hydrogenation; and may contain a Class IV Preservative (*see* Part XIX of the Nineteenth Schedule), an anti-foaming agent (*see* Part VIII of the Nineteenth Schedule), stearly, monoglycidyl citrate and other emulsifying agents (*see* Part IV of the Nineteenth Schedule), the use and limits of all of which shall be as prescribed in their respective schedules. Standard for shortening
- 217.** Margarine shall mean the food generally known as margarine, being an emulsion of edible oils and fats, with water or skimmed milk or other substances with or without the addition of colouring matter capable of being used for the same purpose as butter. It may contain preservatives (*see* Part XI of the Nineteenth Schedule) and emulsifying agents (*see* part IV of the Nineteenth Schedule); and shall contain not less than 80 per centum of fat, not more than 10 per centum of milk fat, not more than 16 per centum of water, not less than 2 per centum of Standard for margarine

sesame oil or, alternatively, 0.1 per centum of potato, wheat or corn starch, not less than 26 and not more than 33 international units per gram of vitamin A when determined by the prescribed method, and not less than 3 and not more than 4 international units of vitamin D per gram when determined by the prescribed method.

**218.** The label of the container in which margarine is packed shall, on the principal display panel, legibly and very conspicuously bear the word, 'MARGARINE'.

Labelling of container of margarine

#### Flavouring Preparations

**219.** (Naming the flavour) extract or (naming the flavour) essence shall be a solution in ethyl alcohol, glycerol, propylene glycol or any combination of these, of sapid or odorous principles, or both, derived from the plant after which the flavouring extract or essence is named, and may contain water, a sweetening agent (*see* regulations 337 to 343), food colour (*see* Part III of the Nineteenth Schedule), and a Class II Preservative or a Class IV Preservative (*see* Parts XIB and XID of the Nineteenth Schedule).

Standard for flavour extract or essence

**220.** Artificial (naming the flavour) extract, artificial (naming the flavour) essence, imitation (naming the flavour) extract or imitation (naming the flavour) essence, shall be a flavouring extract or essence except that the flavouring principles shall be derived in whole, or in part, from sources other than the aromatic plant after which it is named; and if such extract or essence is defined in these Regulations, the flavouring strength of the artificial or imitation extract or essence shall be not less than that of the extract or essence.

Standard for artificial or imitation extract or essence

**221.** (Naming the flavour) flavour shall be a preparation, other than a flavouring preparation described in regulation 219, of sapid or odorous principles or both, derived from the aromatic plant after which the flavour is named; may contain a sweetening agent (*see* regulations 337 to 343), food colour (*see* Part III of the Nineteenth Schedule), Class II Preservative (*see* Part XIB of the Nineteenth Schedule), Class IV Preservative (*see* Part XID of the Nineteenth Schedule), a stabilising agent (*see* Part IV of the Nineteenth Schedule), an emulsifying agent (*see* Part IV of the Nineteenth Schedule), or a density adjusting agent (*see* Part VIII of the Nineteenth Schedule); and may have added to it water, ethyl alcohol, glycerol, propylene glycol and edible vegetable oil.

Standard for flavour

- 222.** Artificial (naming the flavour) flavour or imitation (naming the flavour) flavour, shall be a flavour, except that the flavouring principles may be derived in whole or in part from sources other than the aromatic plant after which it is named; and if such a flavour is defined in these Regulations, the flavouring strength of the artificial or imitation flavour shall be not less than that of the flavour. Standard for artificial or imitation flavour
- 223.** Notwithstanding regulations 219 and 221, a (naming the fruit) extract naturally fortified, (naming the fruit) essence naturally fortified or (naming the fruit) flavour naturally fortified shall be an extract, essence or flavour derived from the named fruit to which other natural extractives have been added, and 51 per centum of the flavouring strength shall be derived from the named fruit. Standard for fruit extract or essence naturally fortified
- 224.** On any label of or in any advertisement for any artificial or imitation flavouring preparation the word "artificial" or "imitation" shall be an integral part of the name of such flavouring preparation and in identical type, and identically displayed, with such name. "Artificial" or "imitation" to be integral part of name in labelling of or advertisement for artificial flavouring preparation
- 225.** Almond essence, almond extract or almond flavour shall be the essence, extract or flavour derived from the kernels of the bitter almond, apricot or peach, and shall contain not less than 1.0 per centum by volume of volatile oil, and not more than one part per million of hydrocyanic acid. Standard for almond essence, extract or flavour
- 226.** Anise essence, anise extract or anise flavour shall be the essence, extract or flavour derived from natural or terpeneless oil of anise, and shall correspond, in flavouring strength, to an alcoholic solution containing not less than 3.0 per centum by volume of oil of anise, the volatile oil obtained from the fruit of *Pimpinella anisum* L., or *Illicium verum* Hook. Standard for anise essence, extract or flavour
- 227.** Celery seed essence, celery seed extract or celery seed flavour shall be the essence, extract or flavour derived from celery seed, or oil of celery seed, or terpeneless oil of celery seed, and shall correspond, in Standard for celery seed essence, extract

flavouring strength, to an alcoholic solution containing not less than 0.3 per centum by volume of volatile oil of celery seed. or flavour

**228.** Cassia essence, cassia extract, cassia cinnamon essence, cassia cinnamon extract, cassia flavour or cassia cinnamon flavour shall be the essence, extract or flavour derived from natural or terpeneless oil, obtained from leaves and twigs of *Cinnamomum cassia* L., containing not less than 80 per centum of cinnamic aldehyde, and shall correspond, in flavouring strength, to an alcoholic solution containing not less than 2.0 per centum by volume of volatile oil of cassia cinnamon. Standard for cassia essence, extract, cinnamon essence, extract, flavour, or cinnamon flavour

**229.** Ceylon cinnamon essence, Ceylon cinnamon extract or Ceylon cinnamon flavour shall be the essence, extract or flavour derived from the volatile oil obtained from the bark of *Cinnamomum zeylanicum* Nees, and shall contain not less than 2.0 per centum by volume of oil of Ceylon cinnamon and 65.0 per centum of cinnamic aldehyde and not more than 10.0 per centum of eugenol. Standard for Ceylon cinnamon essence, extract or flavour

**230.** Clove essence, clove extract or clove flavour shall be the essence, extract or flavour derived from the volatile oil obtained from clove buds, and shall contain not less than 2.0 per centum by volume of oil of clove. Standard for clove essence, extract or flavour

**231.** Ginger essence, ginger extract or ginger flavour shall be the essence, extract or flavour derived from ginger, and shall contain, in 100 millilitres, the alcohol-soluble matter from not less than 20 grams of ginger. Standard for ginger essence, extract or flavour

**232.** Lemon essence, lemon extract or lemon flavour shall be the essence, extract or flavour prepared from natural or terpeneless oil of lemon or from lemon peel, and shall contain not less than 0.2 per centum of citral derived from oil of lemon. Standard for lemon essence, extract or flavour

**233.** Nutmeg essence, nutmeg extract or nutmeg flavour shall be the essence, extract or flavour prepared from natural or terpeneless oil of nutmeg, and shall correspond, in flavouring strength, to an alcoholic solution containing not less than 2.0 per centum by volume of oil of nutmeg. Standard for nutmeg essence, extract or flavour

- 234.** Orange essence, orange extract or orange flavour shall be the essence, extract or flavour prepared from sweet orange peel, oil or sweet orange or terpeneless oil of sweet orange, and shall correspond, in flavouring strength, to an alcoholic solution containing 5.0 per centum by volume of oil of sweet orange, the volatile oil obtained from the fresh peel of *Citrus aurantium* L., that shall have an optical rotation, at a temperature of 25°C, of not less than +95°, using a tube 100 millimetres in length. Standard for orange essence, extract or flavour
- 235.** Peppermint essence, peppermint extract or peppermint flavour shall be the essence, extract or flavour prepared from peppermint or oil of peppermint, obtained from the leaves and flowering tops of *Mentha piperita* L., or of *Mentha arvensis* De. C., var. *piperascens* Holmes, and shall correspond, in flavouring strength, to an alcoholic solution of not less than 3 per centum by volume of oil of peppermint, containing not less than 50 per centum of free and combined menthol. Standard for peppermint essence, extract or flavour
- 236.** Rose essence, rose extract or rose flavour shall be the essence, extract or flavour prepared from the volatile oil obtained from the petals of rose and shall contain not less than 0.4 per centum by volume of attar of rose. Standard for rose essence, extract or flavour
- 237.** Savory essence, savory extract or savory flavour shall be the essence, extract or flavour prepared from savory or oil of savory, and shall contain not less than 0.35 per centum by volume of oil of savory. Standard for savory essence, extract or flavour
- 238.** Spearmint essence, spearmint extract or spearmint flavour shall be the essence, extract or flavour prepared from spearmint or from oil of spearmint, obtained from the leaves and flowering tops of *Mentha spicata* L., and *Mentha cardiaca*, and shall contain not less than 3.0 per centum by volume of oil of spearmint. Standard for spearmint essence, extract or flavour
- 239.** Sweet basil essence, sweet basil extract or sweet basil flavour shall be the essence, extract or flavour prepared from sweet basil or from oil of sweet basil, obtained from the leaves and tops of *Ocimum basilicum* L., and shall contain not less than 0.1 per centum by volume of oil of sweet basil. Standard for sweet basil essence, extract or flavour

**240.** Sweet marjoram essence, sweet marjoram extract or sweet marjoram flavour or marjoram flavour shall be the essence, extract or flavour prepared from marjoram or from oil of marjoram, and shall contain not less than 1.0 per centum by volume of oil of marjoram.

Standard for sweet marjoram essence, extract or flavour

**241.** Thyme essence, thyme extract or thyme flavour shall be the essence, extract or flavour prepared from thyme or from oil of thyme, and shall contain not less than 0.2 per centum by volume of oil of thyme.

Standard for thyme essence, extract or flavour

**242.** Vanilla essence, vanilla extract or vanilla flavour shall be the essence, extract or flavour prepared from the vanilla bean, the dried, cured fruit of *Vanilla planifolia* Andrews, or *Vanilla tahitensis* J. W. Moore, shall contain, in 100 millilitres, regardless of the method of extraction, at least the quantity of soluble substances in their natural proportions that are extractable by the prescribed method from not less than 10 grams of vanilla beans, where such beans contain 25 per centum or less of moisture, and not less than 7.5 grams of vanilla beans, on the moisture-free basis, where such beans contain more than 25 per centum of moisture; and shall, notwithstanding regulations 219 and 221, contain no added colour.

Standard for vanilla essence, extract or flavour

**243.** Wintergreen essence, wintergreen extract or wintergreen flavour shall be the essence, extract or flavour prepared from oil of wintergreen, the volatile oil distilled from the leaves of *Gaultheria procumbens* L., or from *Betula lenta* L., and shall contain not less than 3.0 per centum by volume of oil of wintergreen.

Standard for wintergreen essence, extract or flavour

#### Fruits, Vegetables, and their Products

**244.** For the purposes of regulations 245 to 281, unless the context otherwise requires-

Interpretation

"acid ingredient" means citric, malic, tartaric or lactic acid; lemon or lime juice; or vinegar;

"fruit juice" means the unfermented liquid expressed from sound, ripe, fresh fruit, and includes any such liquid that is heat-treated and chilled;

"sweetening ingredient" means sugar, invert sugar, dextrose, in dry or

liquid form, or a combination of not less than 75 per centum of sugar, invert sugar or dextrose and not more than 25 per centum of liquid glucose, calculated on the dry basis.

**245.** Canned (naming the vegetable) shall be the product obtained by heat processing in an appropriate manner before or after being sealed in a container so as to prevent spoilage of the named fresh vegetable after it has been properly prepared, and it may contain sugar, invert sugar or dextrose, in a dry or liquid form, salt, a firming agent (*see* Part VI of the Nineteenth Schedule), if declared by name on the label, and other suitable ingredients which are not food additives, or food colours as specified in the Nineteenth Schedule or, if the ingredients are food additives, their use shall conform to the limits specified in the Nineteenth Schedule and, if they are food colours, their use and limits shall be as prescribed in Part I of the Seventeenth Schedule.

Standard for  
canned  
vegetable

**246.** Frozen (naming the vegetable) shall be the product obtained by freezing the named fresh vegetable after it has been properly prepared and subjected to a blanching treatment and may contain added sugar, suitable flavourings and salt, if such addition is declared on the label.

Standard for  
frozen  
vegetable

**247.** Canned tomatoes shall be the product prepared from washed ripened tomatoes conforming to the characteristics of the fruit of *Lycopersicon esculentum* P. Mill, of red or reddish varieties (cultivars) which are clean, substantially sound and packed with or without a suitable liquid packing medium (other than added water) and spice or other seasoning ingredients appropriate to the product and processed by heat, in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage. The tomatoes shall have had the stems and calices removed and, except where the internal core is insignificant as to texture and appearance, have been cored, and may contain sugar, invert sugar or dextrose, in a dry form, salt, a firming agent, namely, calcium chloride or other suitable calcium salts (*see* Part VI of the Nineteenth Schedule), and citric, acetic, lactic, malic or tartaric acid, and shall contain not less than 50 per centum of drained tomatoes as determined by the prescribed method.

Standard for  
canned  
tomatoes

**248.** The label of canned tomatoes shall carry a declaration of added salt and firming agent, and the name of added ingredients, such as citric or acetic acid, sugar, invert sugar, dextrose, etc.

Added salt and  
firming agent in  
canned  
tomatoes to be  
declared on

label

- 249.** Tomato juice shall be the pasteurised liquid containing a substantial portion of fine tomato pulp, extracted from sound, ripe, whole tomatoes from which all stems and skins, seeds or other coarse or hard objectionable portions have been removed, and may contain salt, and shall contain not less than 6 per centum of tomato solids, determined by the refractometer at 20°C, uncorrected for acidity and read as degree brix on the International Sucrose Scale. Standard for tomato juice
- 250.** The label for tomato juice shall carry a declaration of added salt. Added salt in tomato juice to be declared on label
- 251.** Tomato paste shall be the product made by evaporating a portion of the water from tomato juice obtained from sound tomato trimmings, may contain salt and Class II Preservatives (*see* Part XIB of the Nineteenth Schedule), and shall contain not less than 24 per centum of tomato solids as determined by the prescribed method. Standard for tomato paste
- 252.** Concentrated tomato paste shall be the tomato paste containing not less than 32 per centum of tomato solids as determined by the prescribed method. Standard for concentrated tomato paste  
*(As amended by S.I. No 38 of 1992)*
- 253.** Tomato pulp (tomato puree) shall be the heat-processed product made from concentrated tomato juice from whole, ripe tomatoes or sound tomato trimmings, and may contain salt and a Class II Preservative (*see* Part XIB of the Nineteenth Schedule). It shall contain not less than 8 per centum and not more than 24 per centum of tomato solids. Standard for tomato pulp
- 254.** The label for tomato paste, tomato pulp, tomato puree or concentrated tomato paste, shall carry a declaration of added salt. Added salt in tomato paste, tomato pulp, tomato puree or concentrated tomato paste to be declared on

label

**255.** Tomato catsup, cutsup, ketchup, tomato relish or tomato sauce or products whose common names are variants of the word catsup shall be the heat-processed product made from the juice of red-ripe tomatoes or sound tomato trimmings from which skins and seeds have been removed; shall contain vinegar, salt and seasoning; sugar, invert sugar, glucose or dextrose, in a dry or liquid form; and not less than 6 per centum of tomato solids; and may contain a Class II Preservative (*see* Part XIB of the Nineteenth Schedule), and a food colour (*see* Part III of the Nineteenth Schedule).

Standard for tomato catsup, etc.

**256.** Where tomato trimmings or tomato products made from tomato trimmings are used in the manufacture of a catsup, the label shall carry a declaration of the use of such materials.

Label declaration of catsup manufactured from tomato trimmings or products therefrom

**257.** No person shall sell canned tomatoes, tomato juice or a vegetable juice that contains mould filaments in more than 25 per centum of the microscopic fields when examined by the prescribed method.

Limit for mould filaments in canned tomatoes, tomato juice or vegetable juice for sale

**258.** No person shall sell tomato puree, tomato paste, tomato pulp or tomato catsup that contains mould filaments in more than 50 per centum of the microscopic fields when examined by the prescribed method.

Limit for mould filaments in tomato puree, tomato paste, tomato pulp or tomato catsup for sale

**259.** Pickles or relishes shall be the product prepared from vegetables or fruit with salt and vinegar, and may contain spices, seasonings, sugar, invert sugar, dextrose or glucose, in a dry or liquid form, a food colour (*see* Part III of the Nineteenth Schedule), a Class II Preservative (*see*

Standard for pickles or relishes

Part XIB of the Nineteenth Schedule), a firming agent (*see* Part VI of the Nineteenth Schedule), polyoxyethylene (20) sorbitan monooleate in an amount not exceeding 0.05 per centum, lactic acid, vegetable oils, and in the case of relishes and mustard pickles, an approved thickening agent (*see* Part IV of the Nineteenth Schedule).

- |  |   |
|--|---|
| <p><b>260.</b> Canned (naming the fruit) shall be the product obtained from the named fresh fruit after it has been properly prepared and subsequently processed by heat in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage, and may contain sugar, invert sugar, dextrose or glucose, in a dry or liquid form, and food additives whose use and limits shall conform to those specified in the Nineteenth Schedule and, if they are food colours, their use and limits shall be as prescribed in Part II of the Seventeenth Schedule.</p> | Standard for<br>canned fruits   |
| <p><b>261.</b> Frozen (naming the fruit) shall be the product obtained by freezing the named fresh fruit after it has been properly prepared, and may contain sugar, invert sugar, dextrose or glucose, in a dry or liquid form, ascorbic acid, to prevent discolouration, and in the case of frozen sliced apples, a firming agent (<i>see</i> Part VI of the Nineteenth Schedule), and sulphurous acid.</p>  | Standard for<br>frozen fruits   |
| <p><b>262.</b> The label of canned or frozen fruit packed in syrup shall be so declared.</p>   | Label<br>declaration of<br>canned or<br>frozen fruit<br>packed in syrup   |
| <p><b>263.</b> The label of frozen fruit packed in sugar, invert sugar, dextrose or glucose, in a dry form, shall carry a declaration of each sweetening ingredient added.</p>   | Sweetening<br>ingredient in<br>frozen fruit<br>packed in sugar,<br>invert sugar<br>dextrose or<br>glucose to be<br>declared on<br>label |
| <p><b>264.</b> The label of frozen fruit containing added ascorbic acid shall carry the statement "Contains ascorbic acid to prevent discolouration".</p>  | Label<br>declaration of<br>frozen fruit   |

	containing added ascorbic acid
<b>265.</b> The label of canned or frozen fruit shall carry a declaration of any food additives.	Food additives on canned or frozen fruit to be declared on label
<b>266.</b> (Naming the fruit) juice shall be the juice obtained from the named fruit and may contain sugar, invert sugar or dextrose, in a dry form, and a Class II Preservative ( <i>see</i> Part XIB of the Nineteenth Schedule).	Standard for fruit juice.
<b>267.</b> Notwithstanding regulation 266, the fruit juice prepared from any fruit named in any regulations 268 to 274 shall conform to the standard prescribed for that fruit juice in that regulation.	General standard for fruit juices
<b>268.</b> Apple juice shall be the fruit juice obtained from apples, may contain a Class II Preservative ( <i>see</i> Part XIB of the Nineteenth Schedule) and ascorbic acid, shall have not less than 10 per centum of soluble solids as determined by the refractometer at 20°C and read as degrees brix on the international sucrose scales, and not exceeding 0.4 gram per kilogram of volatile acid expressed as acetic acid.	Standard for apple juice
<b>269.</b> Grape juice shall be the fruit juice obtained from grapes, may contain citric acid, sugar, invert sugar or dextrose in a dry form, a Class II Preservative ( <i>see</i> Part XIB of the Nineteenth Schedule), and ascorbic acid, shall have not less than 15 per centum of soluble solids as determined by the refractometer at 20°C and read as degrees brix on the international sucrose scales, and not exceeding 0.4 gram per kilogram of volatile acid expressed as acetic acid.	Standard for grape juice
<b>270.</b> Grapefruit juice shall be the fruit juice obtained from grapefruit, may contain sugar, invert sugar or dextrose in a dry form and a Class II Preservative ( <i>see</i> Part XIB of the Nineteenth Schedule), and shall contain, exclusive of added sweetening agents, not less than 9 per centum of soluble solids as determined by the refractometer at 20°C and read as degrees brix on the international sucrose scales.	Standard for grapefruit juice

- 271.** Lemon juice shall be the fruit juice prepared from lemons, shall contain not less than 6 per centum of soluble lemon solids as determined by the refractometer at 20°C and read as degrees brix on the international sucrose scales, and the total titratable acidity of lemon juice shall be not less than 4.5 per centum expressed as anhydrous citric acid. Standard for lemon juice
- 272.** Lime juice or lime fruit juice shall be the fruit juice obtained from limes, may contain sugar, invert sugar or dextrose in a dry form and a Class II Preservative (*see* Part XIB of the Nineteenth Schedule), shall contain, exclusive of added sweetening agents, soluble solid contents of not less than 6.0 per centum as determined by the refractometer at 20°C and read as degrees brix on the international sucrose scales, and the total titratable acidity of lime juice shall be not less than 4.5 per centum expressed as anhydrous citric acid. Standard for lime juice or lime fruit juice
- 273.** Orange juice shall be the fruit juice obtained from oranges; shall contain, exclusive of added sweetening agents, not less than 10 per centum of soluble solids as determined by the refractometer at 20°C on the international sucrose scales; may contain sugar, invert sugar or dextrose, in a dry form, and a Class II Preservative (*see* Part XIB of the Nineteenth Schedule); have the pulp and natural orange oil content adjusted in accordance with good manufacturing practice; and may have added the natural orange juice flavour lost during processing. Standard for orange juice
- 274.** Pineapple juice shall be the fruit juice obtained from pineapple; may contain sugar, invert sugar or dextrose, in a dry form, a Class II Preservative (*see* Part XIB of the Nineteenth Schedule), and ascorbic acid; and shall contain, exclusive of sweetening agents, not less than 10 per centum of soluble solids as determined by the refractometer at 20°C on the international sucrose scales. Standard for pineapple juice
- 275.** Carbonated (naming the fruit) juice or sparkling (naming the fruit) juice shall be the named fruit juice impregnated with carbon dioxide under pressure and shall contain a minimum of 3.0 per centum of the fruit obtained from the named fruit. Standard for carbonated fruit juice  
(*As amended by S.I. No 40 of 1992*)
- 276.** Concentrated (naming the fruit) juice shall be fruit juice that has Standard for

been concentrated to at least one-half its original volume by the removal of water, and may contain ascorbic acid, food colour (*see* Part III of the Nineteenth Schedule), sugar, invert sugar or dextrose, in a dry form, and a Class II Preservative (*see* Part XIB of the Nineteenth Schedule).

concentrated  
fruit juice

**277.** (1) (Naming the fruit) jam shall be the product obtained by processing fruit, fruit pulp, or canned fruit, by boiling to a suitable consistency with water and a sweetening ingredient; shall contain not less than 40 per centum of the named fruit and 65 per centum of water soluble solids as estimated by the refractometer; and may contain such amount of added pectin, or acid ingredients, as reasonably compensates for any deficiency in the natural pectin content or acidity of the named fruit, a Class II Preservative (*see* Part XIB of the Nineteenth Schedule) and an antifoaming agent (*see* Part VIII of the Nineteenth Schedule).

Standard for  
fruit jam

(2) In this regulation, "fruit" includes ginger, rhubarb and marrow.

**278.** (Naming the citrus fruit) marmalade shall be the product obtained by processing a combination of peel, pulp or juice of the named citrus fruit by boiling with water and a sweetening ingredient, shall contain not less than 65 per centum of water soluble solids as estimated by the refractometer, and may contain such amount of acid ingredients as reasonably compensates for any deficiency in the natural acidity of the named citrus fruit, a pH adjusting agent (*see* Part X of the Nineteenth Schedule), an antifoaming agent (*see* Part VIII of the Nineteenth Schedule), and pectin.

Standard for  
citrus fruit  
marmalade

**279.** (Naming the fruit) jelly shall be the gelatinous food, free of seeds and pulp, made from the named fruit, the juice of the named fruit or a concentrate of the juice of the named fruit, which has been boiled with water and a sweetening ingredient; shall contain not less than 65 per centum of water soluble solids as estimated by the refractometer; and may contain such amount of added pectin, or acid ingredients as reasonably compensates for any deficiency of the natural pectin content or acidity of the named fruit, a pH adjusting agent (*see* Part X of the Nineteenth Schedule), and an antifoaming agent (*see* Part VIII of the Nineteenth Schedule).

Standard for  
fruit jelly

**280.** Lemon curd shall be the product manufactured by boiling together, cornflour or wheat flour, margarine or butter, egg, citric acid, oil of lemon, food colour (*see* Part III of the Nineteenth Schedule) and

Standard for  
lemon curd

water, and shall contain not less than 65 per centum of soluble solids.

**281.** Mincemeat shall be the product manufactured by mixing together, without heating, apples, dried fruits, mixed peel, sugar, suet, acetic acid, flavouring preparations and salt, and shall contain not less than 65 per centum of soluble solids. Standard for mincemeat

#### Gelling Agents

**282.** Gelatin or edible gelatin shall be the protein produced by partial hydrolysis of collagen in skin, tendons, ligaments and bones of animals; may contain sulphurous acid or its salts; shall dissolve completely in warm water to get a clear translucent colloidal solution which sets to a jelly when cooled to and maintained at 15.5° for two hours; and shall contain, on the dry basis, not more than 2.0 per centum of total ash, less than 10,000 total plate count per gram and a nil coliform count in 1.0 gram. Standard for gelatin

**283.** Agar or agar-agar shall be the dried, purified, mucilaginous food obtained by aqueous extraction of seaweeds of the species *Gelidium*, shall contain, on the dry basis, not more than 7.0 per centum of total ash and 1.0 per centum of ash insoluble in hydrochloric acid and shall yield, with water, a practically colourless and tasteless solution. Standard for agar

#### Grain and Bakery Products

**284.** Flour shall be the food prepared by the grinding of cleaned milling grades of wheat, and bolting through cloth having openings not larger than those of woven nylon or wire cloth having an aperture of 180 microns, and free from bran coat and germ to such an extent that it does not exceed 1.20 per centum of ash, calculated on a moisture-free basis. It shall have not more than 15.0 per centum of moisture, and may contain malted wheat flour, malted barley flour in an amount not exceeding 1.0 per centum of the weight of the flour, and food additives the use and limits of which shall conform to those specified in regulations 325 to 334. Standard for flour

**285.** Enriched flour shall be the flour to which has been added thiamine, riboflavin, nicotinic acid and iron in a harmless carrier and in such amounts that one kilogram of enriched flour shall contain not less than 4.5 milligrams and not more than 5.5 milligrams of thiamine, not Standard for enriched flour

less than 2.7 milligrams and not more than 3.3 milligrams of riboflavin, not less than 35.5 milligrams and not more than 44.4 milligrams of nicotinic acid or niacinamide, not less than 28.9 milligrams and not more than 36.7 milligrams of iron, and may contain calcium carbonate in an amount that will provide in one kilogram of enriched flour not less than 1,111 milligrams and not more than 1,444 milligrams of calcium.

- 286.** Whole wheat meal (whole wheat flour) shall be the food prepared by the grinding and bolting of cleaned, milling grades of wheat from which a part of the outer bran or epidermis layer may have been separated; shall contain the natural constituents of the wheat berry to the extent of not less than 95 per centum of the total weight of the wheat from which it is milled, have not less than 1.25 per centum and not more than 2.25 per centum of ash, calculated on a moisture-free basis, and not more than 15.0 per centum of moisture and such a degree of fineness that not less than 90 per centum of it bolts freely through a 2,380 micron sieve, and less than 50 per centum of it through an 840 micron sieve, and may contain malted wheat flour, malted barley flour in an amount not exceeding 1.0 per per centum of the flour, and food additives the use and limits of which shall conform to those specified in regulations 325 to 334. Standard for whole wheat meal
- 287.** Crushed wheat shall be the food prepared by so crushing clean wheat that 40 per centum or more of it passes through a 2,380 micron sieve and less than 50 per centum of it through an 840 micron sieve, the proportions of the natural constituents of such wheat, other than moisture, remaining unaltered, and shall have not less than 1.25 per centum and not more than 2.25 per centum of ash, calculated on a moisture-free basis. It shall have not more than 15.5 per centum of moisture. Standard for crushed wheat
- 288.** Cracked wheat shall be the food prepared by so cracking or cutting cleaned wheat into angular fragments that not less than 90 per centum of it passes through a 2,380 micron sieve and not more than 20 per centum of it through an 840 micron sieve, the proportions of the natural constituents of such wheat, other than moisture, remaining unaltered and shall have not less than 1.25 per centum and not more than 2.25 per centum of ash, calculated on a moisture-free basis. It shall have not more than 15.5 per centum of moisture. Standard for cracked wheat
- 289.** Self-raising flour shall be an intimate mixture of flour and sodium bicarbonate and one or more of the acid reacting substances, namely, Standard for self-raising

monocalcium phosphate, sodium acid pyrophosphate, or sodium aluminium phosphate, may be seasoned with common salt, and shall evolve not less than 0.4 per centum of carbon dioxide when tested by the prescribed method.

flour

**290.** Maize roller meal (mealie meal) shall be the product obtained by grinding and bolting cleaned milling grades of maize such that not less than 95 per centum of it passes through a mesh of 800 microns aperture, and shall have not more than 15.0 per centum of moisture, not more than 4.5 per centum of maize oil, not more than 2.0 per centum of crude fibre, not more than 1.5 per centum of total ash, not more than 0.3 per centum of ash insoluble in hydrochloric acid and not more than 0.1 per centum alcoholic acid expressed as sulphuric acid.

Standard for  
maize roller  
meal

*(As amended by S.I. Nos. 37 and 93 of 1992)*

**291.** Maize breakfast food (degerminated maize meal) shall be the product obtained by grinding and bolting cleaned milling grades of degerminated maize from which a portion of the bran and germ has been removed and not less than 95 per centum of which passes through a wire mesh sieve of 800 microns aperture, and shall have not more than 15.0 per centum of moisture, not more than 3.0 per centum of maize oil, not more than 1.5 per centum of crude fibre, not more than 1.0 per centum of total ash, not more than 0.2 per centum of ash insoluble in hydrochloric acid and not more than 0.1 per centum alcoholic acid expressed as sulphuric acid.

Standard for  
maize breakfast  
food

*(As amended by S.I. Nos. 39 and 93 of 1992)*

**292.** Maize flour shall be the product obtained by grinding and bolting cleaned milling grades of maize such that not less than 95 per centum of it passes through a wire mesh of 180 microns aperture, and shall have not more than 15.0 per centum of moisture, not more than 3.0 per centum of maize oil, not more than 1.0 per centum of crude fibre, not more than 1.0 per centum of total ash and not more than 0.2 per centum of ash insoluble in hydrochloric acid.

Standard for  
maize flour

**293.** Maize rice shall be the product obtained by grinding and bolting cleaned milling grades of maize such that not less than 95 per centum of it passes through a mesh of 2,380 microns and not more than 10 per centum of it passes through a mesh of 1,800 microns, and shall have not more than 15.0 per centum of moisture, not more than 1.5 per centum of maize oil, not more than 1.0 per centum of crude fibre, not more than 1.0

Standard and  
label  
declaration for  
maize rice

per centum of total ash, and not more than 0.2 per centum of ash insoluble in hydrochloric acid; and the main panel of the label shall carry the words, "an entirely maize product".

**294.** Maize samp shall be the product obtained by degerminating cleaned milling grades of maize and removal of bran and germ such that not more than 10 per centum of it passes through a mesh of 2,380 microns and shall have not more than 15.0 per centum of moisture, not more than 2.0 per centum of maize oil, not more than 1.0 per centum of crude fibre, not more than 0.5 per centum of total ash, and not more than 0.1 per centum of acid insoluble ash.

Standard for  
maize samp

**295.** Rice shall be the dehulled, or dehulled and polished seed of the rice plant (*Oryz sativa*), and may contain glucose.

Standard for  
rice

**296.** Bread or white bread shall be the food made by baking a yeast-leavened dough prepared with flour and water; and may contain salt, shortening, lard, butter or margarine, milk or milk product, whole egg, egg-white, egg-yolk (fresh, dried or frozen), a sweetening agent, malt syrup, malt extract or malt flour, inactive dried yeast of the genus *Saccharomyces cerevisiae* in an amount not greater than 2 parts by weight for each 100 parts of flour used, oatmeal, maize flour, cassava flour, potato flour, rice flour, soya-bean flour, barley flour, vegetable flours, maize starch, cassava starch, potato starch, wheat starch, any of which may be wholly or partially dextrinised, in an amount not greater than 5 parts by weight of all such additions for each 100 parts of flour, vinegar, acetic acid or citric acid, a Class III Preservative (*see* Part XIX of the Nineteenth Schedule), and food additives (*see* the Nineteenth Schedule) the use and limits of which shall conform to those specified in regulations 325 to 334.

Standard for  
bread

**297.** Enriched bread or enriched white bread shall be the bread baked from a yeast-leavened dough, and shall contain, for each 100 parts of flour used, not less than 2 parts by weight of skim milk solids, or 4 parts by weight of dried whey powder, and in each kilogram, not less than 2.4 milligrams and not more than 5.3 milligrams of thiamine, not less than 1.8 milligrams and not more than 4.0 milligrams of riboflavin, not less than 22.2 milligrams and not more than 33.3 milligrams of nicotinic acid or niacinamide, and not less than 18.0 milligrams and not more than 27.7 milligrams of iron.

Standard for  
enriched bread

**298.** Brown bread shall be the bread made by the use of whole wheat meal and bran and which has acquired a brown colour. Standard for brown bread

**299.** (1) Bread for sale shall be wrapped, and bakery product for sale shall be contained, in such a manner as to be adequately protected from contamination. Wrapping material or container which is not clean or which is liable to contaminate the bread or bakery product and, in particular (without prejudice to the generality of the foregoing), any printed material, other than printed material designed exclusively for wrapping or containing food, shall not be used for wrapping bread or containing any such bakery product. Bread for sale to be wrapped, and bakery product for sale to be contained

(2) For the purpose of this regulation, "adequate" shall have the meaning assigned thereto in regulation 410.

**300.** For the purposes of regulations 301 to 323, unless the context otherwise requires- Interpretation

"animal" means any animal used as food, but does not include marine and fresh water animals or poultry;

"filler" means-

(a) flour or meal prepared from grain, wheat tube or soyabeans, including soya protein isolates;

(b) bread, biscuits, or bakery products, but not those containing or made with a legume;

(c) milk powder, skim milk powder, buttermilk powder, whey powder or caseinates (potassium, sodium or calcium);

"lean meat content" means the total weight of lean meat free from visible fat, when raw or after curing or after any other similar processing, contained in any canned meat product expressed as a percentage of the total weight of that product;

"meat content" means the total weight of meat, when raw or after curing or after any other similar processing, contained in any canned meat

product expressed as a percentage of the total weight of that product.

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| <p><b>301.</b> Meat shall be the edible part of the skeletal muscle of an animal that was healthy at the time of slaughter, and may contain an accompanying and overlaying fat together with portions of skin, sinew, nerve and blood vessels that normally accompany the muscle tissue and are not separated from it in the process of dressing but, subject to regulation 320, does not include muscle found in the lip, snout, scalp or ear.</p>  | <p>Standard for meat</p>  |
| <p><b>302.</b> Meat by-product shall be any edible part of an animal, other than meat, that has been derived from one or more animals that were healthy at the time of slaughter.</p>  | <p>Standard for meat by-product</p>   |
| <p><b>303.</b> Meats, meat by-products or preparations thereof are adulterated if any of the following substances or class of substances are present therein or have been added thereto:</p> <p>(a) preservatives, other than those provided for in regulations 300 to 323; and</p> <p>(b) colours, other than those provided for in regulations 300 to 323.</p>   | <p>Meats, meat by-products or preparations adulterated if certain preservatives and colours present therein</p> |
| <p><b>304.</b> Prepared meat or prepared meat by-product shall be meat or meat by-product respectively, whether comminuted or not, to which has been added any other ingredient permitted by these Regulations, or which has been preserved, canned or cooked and, in the case of prepared hams, may contain shoulders, butts, picnics, and backs, and gelatin and, in the case of partially defatted pork fatty tissues, or partially defatted beef fatty tissues and a Class IV Preservative (<i>see</i> Part XIX of the Nineteenth Schedule).</p> | <p>Standard for prepared meat or prepared meat by-product</p>   |
| <p><b>305.</b> A food that consists wholly or in part of a meat by-product or a prepared meat by-product shall be labelled with the words, "meat by-product", or with the name of the meat by-product.</p>   | <p>Labelling of food consisting of meat or meat by-product, etc.</p>  |
| <p><b>306.</b> Pumping pickle, cover pickle and dry cure employed in the curing of preserved meat or preserved meat by-product may contain preservatives as prescribed in Part XI of the Nineteenth Schedule, citric</p>   | <p>Composition of pumping or cover pickle</p>   |

acid, sodium citrate or vinegar, dextrose or glucose, salt, spices or seasoning, sodium bicarbonate or sodium hydroxide, in the case of pumping pickle for cured pork and beef cuts, such disodium phosphate, monosodium phosphate, sodium hexametaphosphate, sodium tripolyphosphate, tetrasodium pyrophosphate and sodium acid pyrophosphate, as shall result in the finished product containing not more than 3,000 milligrams per kilogram expressed as P<sub>2</sub>O<sub>5</sub>, in the case of pumping pickle for cured beef briskets, enzymes, and in the case of dry cure, an anticaking agent (*see* Part I of the Nineteenth Schedule) or a humectant (*see* Part VIII of the Nineteenth Schedule).

and dry cure used in curing preserved meat or preserved meat by-product

**307.** No person shall sell as food a dead animal or any part thereof.

Prohibition from selling as food, dead animal

**308.** No person shall sell as food, meat, meat by-products, preparations containing meat or meat derivatives obtained, prepared or manufactured from a dead animal.

Prohibition from selling as food, meat or meat by-products or preparations from dead animal

**309.** For the purposes of regulations 307 and 308, "dead animal" means a dead animal that was not killed for the purpose of food in accordance with the commonly accepted practice of killing animals for the purpose of food, or was affected with disease at the time it was killed and which disease, in the opinion of veterinarians, renders it unfit for use as meat.

Definition of dead animal

**310.** Subject to the provision of regulation 311, no person shall sell a meat, meat by-product or any preparation thereof packed in a hermetically sealed container unless it has been heat-processed, after or at the time of sealing, at a temperature and for a time sufficient to prevent the survival of any pathogenic micro-organism.

Meat, meat product or meat preparation packed in hermetically sealed container for sale to be heat-processed

**311.** Notwithstanding regulation 310, meat, meat by-product or any preparation thereof, packed in a hermetically sealed container that has not been processed as required by regulation 310, may be sold if it has been stored continuously under refrigeration at a temperature lower than 4°C the label thereof carrying a statement on the main panel to the effect that the product is perishable and that it shall be kept refrigerated at a temperature lower than 4°C; or has been maintained continuously in the frozen state, the label thereof carrying a statement on the main panel to the effect that the product is perishable and that it shall be kept frozen; or contains preservatives as specified in Part XI of the Nineteenth Schedule, has been heat-processed, after or at the time of sealing, at a temperature and for a time sufficient to prevent the formation of any bacterial toxins; or has been subjected to a dehydration procedure in accordance with good manufacturing practice; or has a pH of 4.4 or less.

Conditions under which meat packed in hermetically sealed container and not complying with regulation 310 may be sold

**312.** Minced beef or ground beef shall be comminuted beef meat and shall contain not more than 20 per centum of fat:

Standard for minced beef or ground beef

Provided that where the produce is represented by any means whatsoever as being lean, it shall contain not more than 10 per centum of fat.

**313.** No person shall sell prepared meat or prepared meat by-product, except black pudding, and white pudding, that contains more than that amount of filler, meat binder or other ingredient, that is represented by 4 per centum of reducing sugars, calculated as dextrose, as determined by the prescribed method, or 60 per centum of moisture where such prepared meat or prepared meat by-product contains filler.

Limits for filler, meat binder, etc., and moisture in prepared meat or prepared meat by-product for sale

**314.** Preserved meat or preserved meat by-product shall be cooked or uncooked meat or meat by-product that is salted, pickled, corned, cured or smoked; may be glazed and may contain a Class I Preservative (*see* Part XIA of the Nineteenth Schedule), dextrose, glucose or sugar, spices and seasonings, vinegar, or smoke flavouring or artificial smoke flavouring, in which case the main panel of the label shall carry, immediately preceding or following the common name, the statement, "Smoke Flavouring Added", or "Artificial Smoke Flavouring Added",

Standard for preserved meat or preserved meat by-product

as the case may be.

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| <p><b>315.</b> Sausage or sausage meat shall be the fresh or preserved comminuted meat to which has been added salt, a Class I Preservative (see Part XIA of the Nineteenth Schedule), and spices (see regulations 325 to 334); may be enclosed in a casing, dipped in vinegar, smoked or cooked; and may contain animal fat, filler, beef tripe, liver, fresh blood from meat cattle, sugar, dextrose or glucose, other seasonings, harmless <i>Lacto bacilli</i> cultures, lactic acid starter culture, <i>Pediococcus cerevisiae</i>, meat binder, blood plasma or, in the case of preserved comminuted meat, smoke flavouring or artificial smoke flavouring, in which case the main panel of the label shall carry, immediately preceding or following the common name, the statement, "Smoke Flavouring Added" or, "Artificial Smoke Flavouring Added", as the case may be; or, if cooked, glucona delta lactone, partially defatted beef fatty tissue, and a dried skim milk product, obtained from skim milk by the reduction of its calcium content and a corresponding increase in its sodium content, in an amount not exceeding 3 per centum of the finished food or, in the case of a dry sausage or dry sausage meat, glucone delta lactone; and shall contain not less than 65 per centum of meat and, in a case of a product sold as fresh sausage, not more than 40 per centum of fat as determined by the prescribed method.</p> | Standard for sausage or sausage meat   |
| <p><b>316.</b> Potted meat, meat paste or meat spread shall be the comminuted and cooked or preserved meat, and may contain meat, binder, salt, sugar, dextrose, glucose, spices, other seasonings or a gelling agent and shall contain not less than 65 per centum of meat.</p>   | Standard for potted meat, meat paste or meat spread                                  |
| <p><b>317.</b> Potted meat by-product, meat by-product paste or meat by-product spread shall be the food consisting, wholly or in part, of meat by-products, and shall otherwise conform to the standard prescribed for potted meat.</p>   | Standard for potted meat by-product, meat by-product paste or meat by-product spread |
| <p><b>318.</b> Meat loaf, meat roll, meat lunch or luncheon meat shall be the comminuted and cooked, or preserved meat, pressed into shape and may contain a dried skim milk product obtained from skim milk by the reduction of its calcium content and a corresponding increase in its sodium content, in an amount not exceeding 3 per centum of the finished</p>   | Standard for meat loaf, meat roll, meat lunch or luncheon meat                       |

food, filler, meat binder, salt, sugar, dextrose, glucone delta lactone, glucose, spices, other seasonings, milk, eggs, a gelling agent and partially defatted beef fatty tissue or partially defatted pork fatty tissue; it shall contain not less than 65 per centum of meat.

**319.** Meat by-product loaf or meat and meat by-product loaf shall be the food consisting, wholly or in part, of meat by-product, and shall otherwise conform to the standard prescribed for meat loaf.

Standard for  
meat  
by-product loaf  
or meat and  
meat  
by-product loaf

**320.** (1) Headcheese shall be the comminuted, cooked preserved meat, shall not contain less than 65 per centum of head meat, and may contain scalp, snout, lip and ear, beef tripe, salt, spices, seasonings and an added gelling agent.

Standard for  
headcheese

(2) For the purpose of this regulation, scalp, snout, lip or ear shall, notwithstanding regulation 301, be deemed head meat.

**321.** Brawn shall be headcheese, except that it need not contain 50 per centum of head meat.

Standard for  
brawn

**322.** The label of prepared meat by-product, to which a gelling agent has been added as permitted by these Regulations, shall carry a declaration of the presence of the added gelling agent, or the word, "jellied", as an integral part of the name of the food.

Added gelling  
agent in  
prepared meat  
or prepared  
meat  
by-product to  
be declared on  
label

**323.** Edible bone meal or edible bone flour shall be the food prepared by grinding dry, defatted bones obtained from animals, healthy at the time of slaughter, and shall contain not less than 85 per centum of ash, not more than a total micro-organism count of 1,000 per gram and no *Escherichia coli* as determined by the prescribed method.

Standard for  
edible bone  
meal

Poisonous Substances in Food

**324.** Except as provided in these Regulations, a food named in Part I or Part II of the Eighteenth Schedule, and which contains in or upon it any or all of the poisonous or harmful substances listed in amounts not exceeding the quantities stated in the said Schedule and in parts per million for that food and no other poisonous or harmful substance, is hereby exempted from the provision of paragraph (a) of section *three* of the Act.

Exemption  
limits for  
poisonous or  
harmful  
substances in  
food for sale

#### Food Additives

**325.** In regulations 326 to 334, unless the context otherwise requires-

Interpretation

"soft drinks" means any of the foods included in regulations 385 to 388, including a beverage base, beverage mix and beverage concentrate. In the case of a beverage base, beverage mix and beverage concentrate, the maximum levels of food additives permitted shall be for the finished drink.

**326.** No person shall sell any substance or mixture of substances for use as a food additive unless the label carries a quantitative statement of the amount of each additive present, or carries a complete list of the food additives present in descending order of their proportions, including directions for their use which, if followed, shall produce a food that shall not contain such additives in excess of the maximum levels of use prescribed by these Regulations.

Label  
declaration of  
substances used  
as food  
additives for  
sale

**327.** A request that a food additive be added to, or a change made in, the Nineteenth Schedule shall be accompanied by a submission to the Minister in a form, manner and content satisfactory to him and shall include-

Conditions for  
request to add  
or change food  
additives

(a) a description of the food additive, including its chemical name and the name under which it is proposed to be sold, method of its manufacture, chemical and physical properties, composition and specifications and, where that information is not available, a detailed explanation;

(b) a statement of the amount of the food additive proposed for use, and the purpose for which it is proposed, together with all directions, recommendations and suggestions for use;

(c) where necessary, in the opinion of the Minister, an acceptable method of analysis suitable for regulatory purposes that shall determine the amount of the food additive and of any substance resulting from the

use of the food additive in the finished food;

- (d) data establishing that the food additive shall have the intended physical or other technical effect;
- (e) detailed reports of tests made to establish the safety of the food additive under the conditions of use recommended;
- (f) data to indicate the residues that may remain in or upon the finished food when the food additive is used in accordance with good manufacturing practice;
- (g) a proposed maximum limit for residues of the food additive in or upon the finished food;
- (h) specimens of the labelling proposed for the food additive; and
- (i) a sample of the food additive in the form in which it is proposed to be used in foods, a sample of the active ingredient and, on request, a sample of food containing the food additives.

**328.** The Minister shall inform in writing the person filing the submission of his decision to approve the request for the addition to or change in the Nineteenth Schedule.

Minister's approval of addition to, or change in, Nineteenth Schedule to be in writing

**329.** More than one Class II Preservative shall be allowed:

Condition for allowing more than one Class II Preservative

Provided that the sum of the ratios of the quantities of each preservative present in the product to the quantities permitted under this regulation shall not exceed unity.

**330.** Notwithstanding the other provisions of these Regulations, paragraph (c) of regulation 22 and paragraph (a) of regulation 23 shall not apply to spices, seasonings, flavouring preparations, essential oils, oleoresins and natural extractives.

Foods exempted from provisions of regulations 22 (c) and 23 (a)

**331.** No person shall sell a food containing a food additive except as

Conditions for

provided for in regulations 22 and 23.

sale of food  
containing food  
additive

**332.** In respect of regulations 284 to 299 and Part XIV of the Nineteenth Schedule, ammonium chloride, ammonium sulphate, calcium carbonate, calcium lactate, diammonium phosphate, dicalcium phosphate, monoammonium phosphate or any combination thereof shall be used in an amount not greater than 0.25 part by weight of all such additives for each 100 parts of flour.

Limits for  
certain food  
additives used  
in flour

**333.** In respect of regulations 284 to 299 and Part II of the Nineteenth Schedule, potassium bromate, calcium peroxide, ammonium persulphate, potassium persulphate or any combination thereof, shall be used in an amount not greater than 0.01 part by weight of all such additives for each 100 parts of flour.

Limits for food  
additives that  
may be used as  
bleaching,  
maturing and  
dough  
conditioning  
agents for flour

**334.** No person shall sell any substance as a food additive unless the food additive is listed in one or more of the Parts in the Nineteenth Schedule.

Substance for  
sale as food  
additive to be  
listed in  
Nineteenth  
Schedule

Salt

**335.** Salt shall be the crystalline sodium chloride, and shall contain not less than 97.0 per centum of sodium chloride on a moisture-free basis, not more than 0.2 per centum of matter insoluble in water, and one part of potassium iodide per 20,000 parts of salt.

Standard for  
salt

**336.** Table salt shall be the fine grained refined crystalline salt with the addition of harmless anticaking agents (*see* Part I of the Nineteenth Schedule) to secure free running properties.

Standard for  
table salt

Sweetening Agents

**337.** White sugar shall be the purified and crystallised sucrose and shall have a polarisation of not less than 99.7° S.

Standard for  
white sugar

- 338.** Icing sugar shall be the finely pulverised white sugar with or without the addition of an anticaking agent. It may contain not more than 5 per centum of starch, if no other anticaking agent is used. If an anticaking agent is used, its use and limits shall conform to those specified in Part I of the Nineteenth Schedule. It may contain not more than 20 parts per million of residual sulphur dioxide from the white sugar used. Standard for icing sugar
- 339.** Brown sugar, yellow sugar, or golden sugar shall be the food obtained from the syrups originating in the sugar refining process. It shall contain not more than 4.5 per centum of moisture, not more than 3.5 per centum of sulphated ash, and not less than 90 per centum of sugar and invert sugar. Standard for brown sugar, yellow sugar or golden sugar
- 340.** Refined sugar syrup, refiners' syrup or golden syrup shall be the food made from the syrup originating in the sugar refining process, and partly hydrolysed and shall contain not more than 35 per centum of moisture, and not more than 2.5 per centum of sulphated ash. Standard for refined sugar syrup, refiners' syrup or golden syrup
- 341.** Dextrose or dextrose monohydrate, for the purposes of regulations 15 to 421, shall be the food chemically known as dextrose or d-glucose or dextrose monohydrate, and shall contain not less than 90 per centum of total solids and not more than 0.25 per centum of sulphated ash. Standard for dextrose or dextrose monohydrate
- 342.** Glucose syrup or liquid glucose shall be the purified concentrated aqueous solution of nutritive saccharides obtained from starch, may contain sulphurous acid or its salt (*see* Part XIB of the Nineteenth Schedule), and shall contain not less than 70 per centum of total solids, not more than 1.0 per centum of total ash and not less than 20 per centum of reducing sugars calculated as d-glucose on a dry basis. Standard for glucose syrup or liquid glucose
- 343.** Honey shall be the sweet substance produced by honey bees from the nectar of blossoms or from secretions, or on living parts, of plants, which they collect, transform and combine with specific substances, and store in honey combs; and shall contain not more than 21 per centum of moisture, not more than 10 per centum of sucrose, and not less than 60 per centum of invert sugar. Standard for honey

## Vinegar

- 344.** Vinegar shall be the liquid obtained by the acetous fermentation of an alcoholic liquid, and 100 millilitres of it, measured at 20°C, shall contain not less than 4.0 grams of acetic acid. Standard for vinegar
- 345.** If any reference is made by any statement, mark, or device, on the label, or in any advertisement, for a vinegar, to the strength of the vinegar, the label shall carry a statement of the strength of the vinegar declared as per centum of acetic acid. Reference to strength of vinegar on label or in advertisement to be in terms of per centum of acetic acid
- 346.** Wine vinegar shall be the vinegar made from wine and may contain caramel. Standard for wine vinegar
- 347.** Spirit vinegar, alcohol vinegar, white vinegar or grain vinegar shall be the vinegar made from diluted distilled alcohol. Standard for spirit vinegar, etc.
- 348.** Malt vinegar shall be the vinegar made by the alcoholic and subsequent acetous fermentations, without distillation, of an infusion of barley malt or cereals whose starch has been converted by malt, may contain caramel, and shall contain, in 100 millilitres, measured at 20°C, not less than 1.8 grams of solids, and not less than 0.2 gram of ash. Standard for malt vinegar
- 349.** Cider vinegar or apple vinegar shall be the vinegar made from the liquid expressed from apples, and may contain caramel. Standard for cider vinegar
- 350.** Imitation vinegar means the product prepared by diluting acetic acid, conforming to British pharmacopoeia, with water, shall contain not less than 4.0 grams of acetic acid per 100 millilitres measured at 20°C, and may contain caramel. Standard for imitation vinegar
- 351.** Imitation vinegar shall be distinctly labelled, Labelling of imitation

vinegar

"IMITATION-PREPARED FROM ACETIC ACID".

Tea

**352.** Tea shall be the dried leaves and buds and tender stems of species of the *camellia* genus produced by acceptable process. General standard for tea

**353.** Black tea (generally known as tea) shall be the tea derived exclusively and produced by acceptable process, from the leaves, buds and tender stems of species of the *camellia* genus known to be suitable for making tea, and includes all types of tea, except green tea and instant tea, and shall have- Standard for black tea

- (a) a minimum of 32 per centum of water extract;
- (b) between 4 and 8 per centum of total ash;
- (c) a maximum of 1.0 per centum of acid insoluble ash;
- (d) a minimum of 45.0 per centum of water soluble ash as per centum of total ash;
- (e) between 1.2 and 2.6 per centum of alkalinity of water-soluble ash (as KOH);
- (f) a maximum of 17 per centum of crude fibre.

**354.** Green tea shall be the tea derived exclusively and produced by acceptable process, from the leaves, buds and tender stems of species of the *camellia* genus known to be suitable for making tea, and shall contain not more than 5.0 per centum of moisture. Standard for green tea

Marine and Fresh Water Animal Products

**355.** The foods referred to in regulations 356 to 367 are included in the term marine and fresh water animal products. Application

**356.** In regulations 355 to 367, unless the context otherwise requires- Interpretation

"filler" shall have the meaning assigned thereto in regulation 300;

"marine and fresh water animal" includes-

- (a) fish;
- (b) crustaceans, molluses, other marine invertebrates; and
- (c) marine mammals.

**357.** Fish shall be the clean, whole or dressed edible portion of fish, with or without salt or seasoning, and may contain food additives as permitted in the Nineteenth Schedule. Standard for fish

**358.** For the purposes of regulations 359, 360, 361, 363 and 364, meat shall be the clean, dressed flesh of crustaceans, molluses, other marine invertebrates, and marine mammals, whether comminuted or not, with or without salt or seasoning, and may contain food additives as permitted in the Nineteenth Schedule. Standard for meat

**359.** Fish and meat products or preparations thereof are adulterated if any of the following substances or any substance in one of the following classes is present therein or has been added thereto: When fish and meat products or preparations thereof are adulterated

(a) preservatives, other than those provided for in regulations 356 to 365, except-

(i) sorbic acid or its salts in dried fish that has been smoked or salted, and in cold-processed, smoked and salted fish paste; and

(ii) benzoic acid or its salts, methyl-p-hydroxy benzoate, propyl-p-hydroxy benzoate in marinated or similar cold-processed, packaged fish and meat products; and

(b) food colour, except as provided for in regulations 356 to 365.

**360.** Prepared fish or prepared meat shall be the whole or comminuted food prepared from fresh or preserved fish or meat, respectively, may be canned, retorted or cooked, and may- Standard for prepared fish or prepared meat

(a) in the case of lobster paste or fish roe, contain food colour (*see* Part III of the Nineteenth Schedule);

(b) in the case of canned shellfish, canned spring mackerel and frozen cooked shrimp, or prawn, contain citric acid or lemon juice;

(c) in the case of fish paste, contain filler, fish binder or monoglyceride;

- (d) in the case of canned sea foods, excepting tuna, contain sodium hexametaphosphate and sodium acid pyrophosphate;
- (e) in the case of canned salmon, lobster, crabmeat and shrimp or prawn, contain calcium disodium ethylenediaminetetraacetate (EDTA) and aluminium sulphate, if such addition is declared on the label;
- (f) in the case of canned cod livers, canned sardines or canned kippered snacks, contain liquid smoke flavour, if such addition is declared on the main panel of the label;
- (g) contain edible oil, vegetable broth and tomato sauce or puree, if such addition is declared by name on the label;
- (h) contain a gelling agent, if the label carries the word, "jellied", as an integral part of the name;
- (i) contain salt;
- (j) in the case of cooked canned clams, contain calcium disodium ethylenediaminertetraacetate (EDTA), if such addition is declared on the label.

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| <p><b>361.</b> Fish binder, for use in or upon prepared fish or prepared meat, shall be filler with any combination of salt, sugar, dextrose, spices and other seasonings.</p>   | <p>Standard for fish binder</p>  |
| <p><b>362.</b> No person shall sell filler or a fish binder, represented either by label or in any advertisement, as for use in fish products, unless the label carries adequate directions for use in accordance with the limits provided in regulation 363.</p>              | <p>Prohibition against sale of filler or fish binder without adequate label direction for use</p>                |
| <p><b>363.</b> No person shall sell prepared fish or prepared meat that contains more than that amount of filler, fish binder or other ingredients that is represented by 4 per centum of reducing sugars, calculated as dextrose, as determined by the prescribed method.</p> | <p>Prohibition against sale of prepared fish or meat containing certain amounts of filler, fish binder, etc.</p> |
| <p><b>364.</b> Preserved fish or preserved meat shall be the cooked or uncooked fish or meat that is dried, salted, pickled, cured or smoked, and may contain Class I Preservatives, dextrose, glucose, spices, sugar and</p>  | <p>Standard for preserved fish or meat</p>   |

vinegar; and dried fish that has been smoked or salted, and cold-processed smoked and salted fish paste, may contain sorbic acid or its salts; and smoked fish may contain food colour (*see* Part III of the Nineteenth Schedule); and packaged fish and meat products that are marinated or otherwise cold-processed may contain sandalwood, benzoic acid or its salts, methyl-p-hydroxy benzoate and propyl-p-hydroxy benzoate.

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| <p><b>365.</b> Finnan haddie, when canned, shall be the preserved fish made from smoked haddock.</p>   | <p>Standard for finnan haddie</p>  |
| <p><b>366.</b> Notwithstanding regulation 363, lobster paste shall not contain more than 2 per centum of filler or fish binder.</p>  | <p>Limit for filler or fish binder in lobster paste</p>                                |
| <p><b>367.</b> No person shall sell smoked fish or a smoked fish product packed in a container that has been sealed to exclude air, unless it has been heat-processed after sealing to destroy all spores of the species <i>Clostridium botulinum</i> or it contains not less than 6 per centum of salt, as determined by the prescribed method.</p> | <p>Restriction on sale of smoked fish or its product packaged in sealed containers</p> |
| <p>Poultry, Poultry Meat, their Preparations and Products</p>  |  |
| <p><b>368.</b> For the purpose of regulation 377, "filler" shall have the meaning assigned thereto in regulation 300.</p>  | <p>Interpretation</p>  |
| <p><b>369.</b> Poultry shall be any bird that is commonly used as food.</p>  | <p>Standard for poultry</p>  |
| <p><b>370.</b> Poultry meat shall be the clean, dressed flesh, exclusive of the giblets, of eviscerated poultry that is healthy at the time of slaughter.</p>  | <p>Standard for poultry meat</p>   |
| <p><b>371.</b> Poultry meat by-product shall be the clean parts of poultry other than poultry meat commonly used as food, and includes the giblets and skin, but excludes the oesophagus, feet and head.</p>   | <p>Standard for poultry meat by-product</p>  |
| <p><b>372.</b> Giblets shall be the heart, without the pericardial sac, liver, from which the bile sac (gall bladder) has been removed, and gizzard, from which the lining and contents have been removed, of poultry.</p>   | <p>Standard for giblets</p>  |

<p><b>373.</b> Poultry meat, poultry meat by-product or preparation thereof is adulterated if any of the following substances or any substance in the following classes is present therein or had been added thereto:</p> <p>(a) any organ or portion of poultry that is not commonly sold as food;</p> <p>(b) preservatives, other than those provided for in regulations 368 to 384;</p> <p>(c) colour, other than caramel.</p>	<p>When poultry meat, poultry meat by-product or preparation thereof is adulterated</p>
<p><b>374.</b> Prepared poultry meat or prepared poultry meat by-product shall be the poultry meat or poultry meat by-product, whether comminuted or not, that has been preserved, canned or cooked.</p>	<p>Standard for prepared poultry meat or prepared poultry meat by-product</p>
<p><b>375.</b> A food that consists wholly or in part of a poultry meat by-product or a prepared poultry meat by-product shall carry on the label the words "poultry meat by-product" or the name of the poultry meat by-product.</p>	<p>Label declaration of food consisting of poultry meat by-product or prepared poultry meat by-product</p>
<p><b>376.</b> No person shall sell, for consumption as food, poultry to which has been administered any preparation having oestrogenic activity, or any residue of poultry meat or poultry meat by-product that contains any residues of exogenous substances.</p>	<p>Prohibition against sale of poultry administered with preparation having oestrogenic activity or of poultry meat or poultry meat by-product containing exogenous substances</p>

<p><b>377.</b> No person shall sell a prepared poultry meat or a prepared poultry meat by-product that contains more than that amount of filler or other ingredient that is represented by 4.0 per centum of reducing sugars, calculated as dextrose, as determined by the prescribed method, or 60 per centum of moisture where such prepared poultry meat or prepared poultry meat by-product contains filler.</p>	<p>Restriction on sale of prepared poultry meat or prepared poultry meat by-product</p>
<p><b>378.</b> Preserved poultry meat or preserved poultry meat by-product shall be the cooked or uncooked poultry meat or poultry meat by-product that is cured or smoked and may contain Class I Preservatives (<i>see</i> Part XIA of the Nineteenth Schedule), dextrose, glucose, spices, sugar and vinegar.</p>	<p>Standard for preserved poultry meat or preserved poultry meat by-product</p>
<p><b>379.</b> Canned (naming the poultry) shall be prepared from poultry meat, and may contain those bones or pieces attached to the portion of the poultry meat that is being canned, broth, salt, seasoning, gelling agents, and not more than 5 per centum of added fat.</p>	<p>Standard for canned poultry</p>
<p><b>380.</b> Broth that is used in canned (naming the poultry) for the purpose of regulation 379 shall be the liquid in which the poultry has been cooked.</p>	<p>Standard for broth</p>
<p><b>381.</b> Canned (naming the poultry) containing gelling agent shall, as an integral part of the name of the food, carry on the label a declaration of added gelling agent or the word "Jellied".</p>	<p>Label declaration of canned poultry containing gelling agent</p>
<p><b>382.</b> Boneless (naming the poultry) shall be the canned poultry meat from which the bones and skin have been removed and shall contain not less than 50 per centum of the named poultry meat, as determined by the prescribed method, and may contain broth having a specific gravity of not less than 1.000 at a temperature of 50°C.</p>	<p>Standard for boneless poultry</p>
<p><b>383.</b> Liquid, dried or frozen whole egg, egg-yolk, egg-white, egg-albumen, or a mixture of these, shall be the egg products obtained by removing the shell of wholesome fresh eggs or wholesome stored</p>	<p>Standard for liquid, dried, or frozen whole</p>

eggs and processing them, and may contain salt, sugar and stabilising agents (*see* Part IV of the Nineteenth Schedule); in the case of dried whole egg, egg-yolk, egg-white and egg-albumen, 2 per centum of anticaking agent (*see* Part I of the Nineteenth Schedule); and in the case of liquid, dried or frozen egg-whites, a whipping agent (*see* Part VIII of the Nineteenth Schedule).

egg, etc., etc.

**384.** No person shall sell any egg product or liquid egg for use as food unless it is free from *Salmonella* bacteria, as determined by the prescribed method.

Egg product or liquid egg for sale as food to be free from *Salmonella* bacteria

Soft Drinks

**385.** The foods referred to in regulations 386 to 388 are included in the term "soft drinks".

Application

**386.** Soft drinks are the class of beverages made by absorbing carbon dioxide in potable water with or without various added substances. The amount of carbon dioxide used shall not be less than that which shall be absorbed by the beverage at a pressure of one atmosphere and at a temperature of 15.6°C. It shall contain either no alcohol or only such ethyl alcohol (ethanol), not in excess of 0.5 per centum of the finished beverage, as is contributed by a flavouring ingredient used.

Standard for soft drinks

**387.** (1) A soft drink may contain optional ingredients, but if any such ingredient is a food additive, a food colour or a flavouring preparation as defined in regulation 15, it shall be used only in conformity with regulations 325 to 334, 115 to 122 and 219 to 243, respectively.

Optional ingredients for soft drinks and their use regulated

(2) The optional ingredients that may be used in soft drinks in such proportions as are reasonably required to accomplish their intended effects are-

(a) nutritive sweeteners consisting of the dry or liquid form of sugar, invert sugar, dextrose, fructose, glucose syrup, sorbitol, or any combination of them;

(b) flavouring preparations permitted in soft drinks and conforming

to regulations 219 to 243;

(c) food colours permitted in soft drinks and found in regulations 115 to 122 and Part III of the Nineteenth Schedule;

(d) one or more of the food additives for soft drinks found in Part X of the Nineteenth Schedule;

(e) one or more of the food additives for soft drinks found in Part IV of the Nineteenth Schedule, and when one or more of these food additives are used, dioctyl sodium sulfosuccinate, complying with Part VIII of the Nineteenth Schedule, may be used;

(f) one or more of the food additives for soft drinks found in Part VIII of the Nineteenth Schedule;

(g) quinine, as a flavouring preparation in an amount not to exceed 83 parts per million by weight of the finished soft drink in which case the label shall bear a prominent declaration to the effect that it contains quinine;

(h) one or more of the food additives for soft drinks found in Parts XIA to XID of the Nineteenth Schedule;

(i) in the case of canned carbonated soft drinks, stannous chloride, in a quantity not to exceed 11 parts per million calculated as tin (Sn), with or without one or more of the other chemical preservatives permitted in sub-regulation 2 (h) of this regulation.

**388.** (1) (a) The name of the soft drink for which this standard is established, which is neither flavoured nor sweetened, is "soda water", "club soda", or "soda".

Designation of  
soft drinks

(b) The name of each soft drink containing flavouring ingredients as provided in regulation 387 is " \_\_\_\_\_ soda" or " \_\_\_\_\_ soda water" or " \_\_\_\_\_ carbonated beverage" or " \_\_\_\_\_ soft drink", the blank being filled in with the word that designates the characterising flavour of the soft drink; for example, "grape soda".

(c) If the soft drink is one generally designated by a particular common name, for example, ginger ale, root beer, or sparkling water,

that name may be used in lieu of the name prescribed by this regulation.

(2) For the purposes of this regulation, a proprietary name that is commonly used by the public as the designation of a particular kind of soft drink may likewise be used in lieu of the name prescribed in this regulation.

#### Vitamins, Mineral Nutrients and Amino Acids in Food

**389.** For the purposes of regulations 390 to 409, unless the context otherwise requires- Interpretation

"advertise" means to advertise to the general public;

"mineral nutrient" means any of the following chemical elements, whether alone or in a compound with one or more other chemical elements:

- (a) calcium;
- (b) phosphorus;
- (c) iron;
- (d) sodium;
- (e) potassium;
- (f) iodine;
- (g) zinc;
- (h) copper;
- (i) magnesium; and
- (j) manganese;

"reasonable daily intake", in respect of a food named in column 1 of the

Twentieth Schedule, means the amount of that food set out opposite thereto in column 2 of that Schedule;

"testimonial", with respect to a food that is represented as containing a vitamin, mineral nutrient or an amino acid, means any pictorial, written or oral representation as to the result that is, has been or may be, produced by the addition to a person's diet of that vitamin, mineral nutrient, or amino acid, as the case may be;

"vitamin" means any of the following vitamins or their synonymous names:

- (a) vitamin A (including retinol and retinol derivatives, excluding carotenes);
- (b) vitamin B<sub>1</sub> or thiamine;
- (c) vitamin B<sub>2</sub> or riboflavine;
- (d) nicotinic acid or nicotinamide;
- (e) vitamin B<sub>6</sub> or pyridoxine;
- (f) folic acid;
- (g) d-pantothenic acid;
- (h) biotin;
- (i) vitamin B<sub>12</sub> or cyanocobalamine;
- (j) vitamin C or l-ascorbic acid;
- (k) vitamin D;
- (l) vitamin E;
- (m) vitamin K<sub>1</sub>;

(n) any salt or derivative of a vitamin listed in paragraphs (a) to (m) of this regulation.

**390.** Regulations 389 to 406 shall apply only to a food that is represented as containing a vitamin, mineral nutrient or an amino acid for use in human nutrition.

Application

**391.** Any statement, in an advertisement for, or on a label of, a food for sale, relating to or based on the vitamin content of that food, not conforming to regulations 392 to 396, shall be deemed to contravene section *four* of the Act.

Restriction on statements in advertisement for, or on label of, food relating to vitamins

**392.** Where the amount of a vitamin referred to in this regulation that is contained in a food is not less than the amount mentioned in paragraph (b) of regulation 393 in respect of that vitamin, a person may, in advertising that food or on a label of that food, state-

Conditions for statement relating to vitamin content of food

(a) in the case of vitamin C, that it is a factor in the normal development and maintenance of bones, cartilage, teeth and gums;

(b) in the case of vitamin D, that it is a factor in the normal development and maintenance of bones and teeth, especially in infancy and childhood; and

(c) in the case of any of the vitamins listed in paragraph (b) of regulation 393, that it is a factor in the maintenance of good health.

**393.** A person may, in advertising a food to which no vitamin has been added or on a label of such food, state-

Limitations and conditions for advertisement relating to vitamins in foods to which no vitamin has been added

(a) that the food is "a good source" or "a good dietary source" of any of the vitamins referred to in paragraph (a) of this regulation, if a reasonable daily intake of that food by a person would result in the daily intake by such person of not less than-

(i) in the case of vitamin A, 600 International Units;

(ii) in the case of vitamin B<sub>1</sub>, 0.25 milligram;

- (iii) in the case of vitamin B<sub>2</sub>, 0.4 milligram;
- (iv) in the case of nicotinic acid, 2.5 milligrams; and
- (v) in the case of vitamin C, 7.5 milligrams; or
- (b) that the food is an "excellent source" or "an excellent dietary source" of any of the vitamins referred to in this regulation, if a reasonable daily intake of that food by a person would result in the daily intake by such person of not less than-
  - (i) in the case of vitamin A, 1,200 International Units;
  - (ii) in the case of vitamin B<sub>1</sub>, 0.45 milligrams;
  - (iii) in the case of vitamin B<sub>2</sub>, 0.75 milligram;
  - (iv) in the case of nicotinic acid, 4.5 milligrams;
  - (v) in the case of vitamin C, 15 milligrams; and
  - (vi) in the case of vitamin D, 300 International Units.

**394.** A person may, in advertising a food to which a vitamin has been added or on a label of such a food, state that the food contains the added vitamin and the amount of the added vitamin that is contained in a specified quantity of the food.

Manner of advertising or label statement relating to food to which vitamin has been added

**395.** No person shall sell a food to which a vitamin has been added unless the amount of the vitamin present in the food is expressed on the label of the food-

Manner of label declaration where vitamin has been added to food for sale

- (a) in the case of vitamin A, vitamin D or vitamin E, in International Units per one hundred grams or millilitres of the food; and
- (b) in the case of vitamin B<sub>1</sub>, vitamin B<sub>2</sub>, nicotinic acid, vitamin B<sub>6</sub>, d-pantothenic acid, folic acid, biotin, vitamin B<sub>12</sub>, vitamin C or vitamin K<sub>1</sub>, in milligrams per one hundred grams or millilitres of the food;

together with the name of the vitamin.

**396.** Where a food sale to which no vitamin has been added is represented as being solely for use in the feeding of children under two years of age, a person may state, on the label of the food, the amount of any of the vitamins referred to in this regulation and that are present in the food, if a reasonable daily intake of that food by a child under two years of age would result in the daily intake by the child of not less than-

- (a) in the case of vitamin A, 600 International Units;
- (b) in the case of vitamin B<sub>1</sub>, 0.25 milligram;
- (c) in the case of vitamin B<sub>2</sub>, 0.4 milligram;
- (d) in the case of nicotinic acid, 2.5 milligrams;
- (e) in the case of vitamin B<sub>6</sub>, 0.25 milligram; and
- (f) in the case of vitamin C, 7.5 milligrams.

Level of vitamin contents and conditions for label declaration of vitamins in food solely for feeding children under two years

**397.** Subject to regulation 398, no person shall sell a food to which any of the vitamins referred to in this regulation have been added unless a reasonable daily intake of that food by a person would result in the daily intake by such person of not less than-

- (a) in the case of vitamin A, 1,600 International Units;
- (b) in the case of vitamin B<sub>1</sub>, 0.6 milligram;
- (c) in the case of vitamin B<sub>2</sub>, 1.0 milligram;
- (d) in the case of nicotinic acid, 6 milligrams;
- (e) in the case of vitamin C, 20 milligrams; and
- (f) in the case of vitamin D, 300 International Units.

Minimum quantity of vitamins in, and condition for sale of, food to which vitamin has been added

**398.** Where a food to which a vitamin has been added is represented as being solely for use in the feeding of children under two years of age, no person shall sell such food unless a reasonable daily intake of that food by a child under two years of age would result in the daily intake by the child of not less than-

- (a) in the case of vitamin A, 1,000 International Units;
- (b) in the case of vitamin B<sub>1</sub>, 0.4 milligram;
- (c) in the case of vitamin B<sub>2</sub>, 0.6 milligram;
- (d) in the case of nicotinic acid, 4 milligrams;

Quantity of vitamins in, and condition for sale of, food solely for feeding children under two years to which vitamin has been added

- (e) in the case of vitamin B<sub>6</sub>, 0.6 milligram;
- (f) in the case of vitamin C, 20 milligrams;
- (g) in the case of vitamin D, 300 International Units; and
- (h) in the case of vitamin E, 5 International Units.

**399.** No person shall sell a food to which any of the vitamins referred to in this regulation have been added if a reasonable daily intake of that food by a person would result in the daily intake by such a person of more than-

Maximum quantity of vitamins in, and condition for sale of, food to which vitamin has been added

- (a) in the case of vitamin A, 2,500 International Units;
- (b) in the case of vitamin B<sub>1</sub>, 2 milligrams;
- (c) in the case of vitamin B<sub>2</sub>, 3 milligrams;
- (d) in the case of nicotinic acid, 20 milligrams;
- (e) in the case of vitamin B<sub>6</sub>, 1.5 milligrams;
- (f) in the case of vitamin C, 60 milligrams;
- (g) in the case of vitamin D, 400 International Units; and
- (h) in the case of vitamin E, 15 International Units.

**400.** Any statement in advertising a food that is represented as containing a vitamin or on a label of such food, which-

Assurance in advertising or on label of food relating to result of vitamin in food or testimonial prohibited

- (a) gives any assurance or guarantee of any kind with respect to the result that may be, has been or will be, obtained by the addition of the vitamin to a person's diet; or
  - (b) refers to, reproduces or quotes, any testimonial;
- shall be deemed to contravene section *four* of the Act.

**401.** Any statement, in an advertisement for or on a label of a food for sale, relating to or based on the mineral nutrient content of that food, not conforming to regulations 402 to 407, shall be deemed to contravene section *four* of the Act.

Restriction on advertising or on label of food for sale relating to mineral nutrient content

**402.** Where the amount of a mineral nutrient referred to in this regulation and that is contained in a food is not less than the amount mentioned in paragraph (b) of regulation 403 in respect of that mineral

Conditions for statement relating to

nutrient, a person may, in advertising that food or on a label of that food, state- mineral nutrient content of food

(a) in the case of calcium or phosphorus, that it is a factor in the normal development and maintenance of bones and teeth, especially in infancy and childhood;

(b) in the case of iron, that it is a factor in the prevention of anaemia due to iron deficiency; and

(c) in the case of calcium, phosphorus or iron, that it is a factor in the maintenance of good health.

**403.** A person may, in advertising a food to which no mineral nutrient has been added or on a label of such food, state- Limitations and conditions for advertising relating to mineral nutrients in food to which no mineral nutrient has been added

(a) that the food is "a good source" or "a good dietary source" of any of the mineral nutrients referred to in this regulation, if a reasonable daily intake of that food by a person would result in the daily intake by such person of not less than-

(i) in the case of calcium, 150 milligrams;

(ii) in the case of phosphorus, 150 milligrams; and

(iii) in the case of iron, 2 milligrams;

(b) that the food is "an excellent source" or "an excellent dietary source" of any of the nutrients referred to in this regulation, if a reasonable daily intake of that food by a person would result in the daily intake by such person of not less than-

(i) in the case of calcium, 300 milligrams;

(ii) in the case of phosphorus, 300 milligrams; and

(iii) in the case of iron, 4 milligrams.

**404.** A person may, in advertising a food to which a mineral nutrient has been added or on a label of such food, state- Manner of advertising or label statement

(a) that the food contains the added mineral nutrient; and

(b) the amount of the added mineral nutrient that is contained in a specified quantity of the food.

on food to which mineral nutrient has been added

**405.** No person shall sell any food, other than salt for table or general household use, to which a mineral nutrient has been added, unless the amount of the mineral nutrient present in the food is expressed on the label of the food-

Manner of label declaration of food for sale to which mineral nutrient has been added

(a) by using the name for that mineral nutrient; and

(b) in milligrams per one hundred grams or millilitres of the food.

**406.** Where a food for sale to which no mineral nutrient has been added is represented as being solely for use in the feeding of children under two years of age, a person may state on the label of the food the amount of any of the mineral nutrients referred to in this regulation and that are present in the food, if a reasonable daily intake of that food by a child under two years of age would result in the daily intake by the child of not less than-

Level of mineral nutrient contents and conditions for label declaration of mineral nutrients in food solely for feeding children under two years

(a) in the case of calcium, 150 milligrams;

(b) in the case of phosphorus, 150 milligrams;

(c) in the case of iron, 2 milligrams; and

(d) in the case of iodine, 0.05 milligram.

**407.** Any statement in advertising a food that is represented as containing a mineral nutrient or on a label of such food, which-

Assurance in advertising or on label of food relating to result of mineral nutrient in food or testimonial prohibited

(a) gives any assurance or guarantee of any kind with respect to the result that may be, has been or will be, obtained by the addition of the mineral nutrient to a person's diet; or

(b) refers to, reproduces or quotes, any testimonial;

shall be deemed to contravene section *four* of the Act.

**408.** No person shall sell a food to which any of the mineral nutrients referred to in this regulation has been added, unless a reasonable daily intake of that food by a person would result in the daily intake by such person of not less than-

Minimum quantity of mineral nutrients in, and conditions for sale of, food to which mineral

(a) in the case of calcium, 300 milligrams;

(b) in the case of phosphorus, 300 milligrams;

- (c) in the case of iron, 4 milligrams; and
- (d) in the case of iodine, 0.10 milligram.

nutrient has been added

**409.** No person shall sell a food to which a vitamin, mineral nutrient or an amino acid has been added, unless the food is listed in column 1 of the Twenty-first Schedule and the vitamin, mineral nutrient or amino acid, as the case may be, is listed opposite thereto in column 2 of the said Schedule.

Food to which vitamins, mineral nutrients or amino acids may be added

#### Food Hygiene

**410.** For the purpose of regulations 411 to 422, unless the context otherwise requires-

Interpretation

"adequate" means that which is needed to accomplish the intended purpose in keeping with good public health practice;

"plant" means building or part thereof used for or in connection with the manufacturing, processing, handling, packaging, labelling, storing, selling or transporting of food;

"sanitise" means to adequately treat surface by a process that is effective in destroying vegetative cells of pathogenic bacteria and in substantially reducing other micro-organisms; such treatment shall not adversely affect food product and shall be safe for the consumer.

**411.** Growing and harvesting operations shall be of a clean and sanitary nature, including, but not limited to, the following:

Growing and harvesting of raw materials to be of clean and sanitary nature

(a) unfit raw materials shall be segregated out during harvesting and disposed of in such a place and in such a manner that they cannot contaminate food and water supplies or other crops;

(b) harvesting containers shall not constitute a source of contamination to raw materials; and containers which are re-used shall be of such material and construction as shall facilitate thorough cleaning.

**412.** (1) The grounds in or adjacent to a food plant under the control of the operator shall be free from conditions which may result in the contamination of food and shall include, but are not limited to, the

Grounds in or adjacent to food plant to be free

following:

from  
contaminating  
conditions

(a) improperly stored equipment, litter, waste and refuse within the immediate vicinity of the buildings, structures, or conveyances that may constitute an attractant, breeding place, or harbourage for rodents, insects, and other pests;

(b) inadequately drained areas that may contribute contamination to food produce through seepage or food-borne filth and provide a breeding place for insects or micro-organisms.

(2) If the grounds about a food plant are bordered by grounds not under the operator's control of the kind described in paragraphs (a) and (b) of sub-regulation (1) of this regulation, care shall be exercised in the plant by inspection, extermination, or other means to effect seclusion of pests, dirt, and other filth that may be a source of food contamination.

**413.** (1) All plant construction and structure shall be suitable in size, construction and design to facilitate maintenance and hygienic food operation.

Plant and  
facilities

(2) The plant and facilities shall provide-

(a) sufficient space for such placement of equipment and storage of materials as is necessary for sanitary operations, production and transportation of food;

(b) separation, by partition, location, or other effective means, for those operations which may cause contamination of food or food contact surfaces with undesirable micro-organisms, chemicals, filth, or other extraneous material;

(c) adequate dressing and locker rooms, not being any part used for storing or handling food, where persons working in the plant may store or change clothes, and shall include, if not provided separately, resting facilities;

(d) adequate lighting to hand-washing areas, dressing and locker rooms and toilet and to all areas where food or food ingredients are

examined, processed or stored and where equipment and utensils are cleaned;

(e) adequate ventilation or control equipment to minimise odours and noxious fumes or vapours (including steam), particularly in areas where they may contaminate food, so, however, that such ventilation or control equipment shall not create a condition that may contribute to food contamination by air-borne contaminations;

(f) where necessary, effective screening or other protection against birds, animals and vermin (including, but not limited to, insects and rodents).

**414.** (1) Floors, walls, and ceilings in the plant shall be of such construction as to be adequately cleanable and shall be kept clean and in good repair. Construction and design

(2) Fixtures, ducts and pipes shall not be so suspended over areas where drip or condensate may contaminate foods, raw materials or food-contact surfaces.

(3) Aisles or working spaces between equipment, and between equipment and walls, shall be unobstructed and of a sufficient width to permit employees to perform their duties without contamination of food or food-contact surfaces with clothing or personal contact.

(4) Light bulbs, fixtures, skylights or other glass suspended over exposed food in any step of preparation shall be of the safety type or otherwise protected to prevent food contamination in case of breakage.

**415.** (1) All plants, equipment and utensils shall be- Equipment and utensils

(a) suitable for their intended use;

(b) so designed and of such material and workmanship as to be adequately cleanable; and

(c) properly maintained.

(2) Food contact surfaces shall be-

(a) smooth and free from pits, crevices and loose scale;

(b) non-toxic;

(c) unaffected by food products;

(d) capable of withstanding repeated exposure to normal cleaning and sanitising; and

(e) non-absorbent, unless the nature of a particular and otherwise acceptable process renders the use of a surface, such as wood, necessary.

(3) The design, construction, and use of such equipment and utensils referred to in sub-regulation (1), shall preclude the adulteration of food with lubricant, fuel, metal fragments, contaminated water, or any other contaminants.

(4) All equipment shall be so installed and maintained as to facilitate the cleaning of the equipment and of all adjacent spaces.

**416.** (1) Areas, other than those in a caravan or market stall, where food is manufactured, processed, handled, packaged, labelled or stored for sale, shall be provided with adequate sanitary convenience including, but not limited to, the provision of adequate water supply, drainage, plumbing, hand-washing, rubbish-storage and offal disposal facilities. Sanitary conveniences and control

(2) The water supply shall be sufficient for the operations intended and shall be derived from an adequate source. Any water that contacts food or food-contact surfaces shall be safe and of adequate quality. Running water at a suitable temperature and under pressure as needed shall be provided in all areas where the processing of food, the cleaning of equipment, utensils, or containers, and the employee sanitary conveniences require.

(3) The drainage of effluents shall be made through an adequate

sewerage system or disposed of through other adequate and approved means.

(4) The plumbing shall be of such adequate a size and design and so adequately installed and maintained as to-

(a) carry sufficient quantities of water to required locations;

(b) properly convey sewage and liquid disposal waste;

(c) constitute no source of contamination to ingredient foods, food products, water supplies, equipment, or utensils;

(d) provide adequate floor drainage in all areas where floors are subject to flooding-type cleaning or where normal operations release or discharge water or liquid waste on the floor.

(5) The sanitary convenience, with adequate toilet and associated hand-washing facilities, shall be provided for use by employees; and where persons of both sexes are or are intended to be employed, the conveniences shall afford proper, separate accommodation for each sex. The conveniences shall be maintained in a sanitary condition and kept in good repair. Doors to toilet rooms shall be self-closing and shall not open directly into areas where food is exposed to airborne contamination, except where alternate means have been taken to prevent such contamination (such as double doors, positive air-flow systems, etc.). Signs shall be posted directing employees to wash their hands with cleaning soap or detergents after toilet.

(6) Adequate and convenient installation for hand-washing and, where appropriate, hand-sanitising shall be provided at each location where good hygienic practices require employees to wash or sanitise and dry their hands. Such installations shall be furnished with running water at a suitable temperature for hand-washing, effective hand-cleaning and sanitising preparations (including nail brushes), hygienic towel service or suitable drying devices, and, where appropriate, easily cleanable waste receptacles.

(7) Rubbish and any offal shall be so conveyed, stored, and disposed of as to minimise the development of odour, prevent waste from becoming an attractant and harbourage or breeding place for vermin, and prevent

contamination of food, food-contact surfaces, ground surfaces, and water supplies.

**417.** Buildings, fixtures, and other physical facilities of the plant shall be kept in good repair and shall be maintained in a hygienic condition. Cleaning operations shall be conducted in such a manner as to minimise the danger of contamination of food and food-contact surfaces. Supplies employed in cleaning and sanitising procedures shall be free from significant microbiological contamination and shall be safe and effective for their intended uses. Only such toxic materials as are required to maintain sanitary conditions, for use in laboratory testing procedures, for plant and equipment maintenance and operation, or in manufacturing or processing operations, shall be used or stored in the plant. These materials shall be identified and used only in such manner and under such conditions as shall be safe for their intended uses.

General  
maintenance

**418.** No animals or birds, other than those essential as raw materials, shall, subject to the provisions of regulation 50 of the Public Health (Meat, Abattoir and Butcheries) Regulations, be allowed in any food plant. Effective measures shall be taken to exclude pests from food areas and to protect against the contamination of foods in or on the premises by animals and vermin (including, but not limited to, rodents and insects). The use of pesticides shall be permitted only under such precautions and restrictions as shall prevent the contamination of food or packaging materials.

Animal and  
vermin control  
Cap. 295

**419.** (1) All utensils and product-contact surfaces or equipment shall be cleaned as frequently as necessary to prevent contamination of food and food products.

Sanitation of  
equipment and  
utensils

(2) Non-product-contact surfaces of equipment shall be cleaned as frequently as necessary to minimise accumulation of food particles, dust, dirt, and other debris.

(3) Single-service articles (such as utensils intended for one-time use, paper cups, paper towels, etc.) shall be stored in appropriate containers and handled, dispensed, used, and disposed of in a manner that prevents contamination of food or food-contact surfaces.

(4) Where necessary, to prevent the introduction of undesirable

microbiological organisms into food products, all utensils and product-contact surfaces of equipment used in the facilities shall be cleaned and sanitised prior to such use and following any interruption during which such utensils and contact surfaces may have become contaminated.

(5) Where such equipment and utensils are used in a continuous production operation, the contact surface of such equipment and utensils shall be cleaned and sanitised on a predetermined schedule using adequate methods for cleaning and sanitising.

(6) Sanitising agents shall be effective and safe under conditions for use.

(7) Any procedure, machine, or device may be acceptable for cleaning and sanitising equipment and utensils if it is established that such procedure, machine, or device shall routinely render equipment and utensils clean and provide adequate sanitising treatment.

**420.** Cleaned and sanitised portable equipment and utensils with product-contact surfaces shall be stored in such a location and manner that product-contact surfaces are protected from splash, dust, and other contamination.

Storage and handling of cleaned portable equipment and utensils with product-contact surface

**421.** (1) All operations in the receiving, inspecting, handling, segregating, preparing, processing, packaging, storing and transporting of food shall be conducted in such a manner and environment as not to expose the food to risk of contamination from dust, dirt or any other material objectionable to the processed product.

Process and controls

(2) Overall sanitation of the plant shall be under the supervision of an individual assigned responsibility for this function.

(3) All reasonable precautions shall be taken to ensure that production procedures shall not contribute to contamination, such as filth, harmful

chemicals, undesirable micro-organisms, or any other material objectionable to the processed product.

(4) The precautions referred to in sub-regulation (3) shall include the following:

(a) (i) raw materials and ingredients shall be inspected and segregated as necessary to ensure that they are clean, wholesome, and fit for processing into food. and shall be stored under conditions that shall protect against contamination and minimise deterioration;

(ii) raw materials shall be washed or cleaned as required to remove soil or other contamination;

(iii) water used for washing, rinsing, or conveying of food products shall be of adequate quality, and shall not be re-used for washing, rinsing, or conveying products in a manner that may result in contamination of food products;

(b) containers and carriers of raw ingredients shall be inspected on receipt to ensure that their condition cannot contribute to the contamination or deterioration of the products;

(c) when ice is used in contact with food products, it shall be made from potable water of adequate quality and shall be manufactured, handled, stored and transported, so as to protect it from contamination;

(d) food-processing areas and equipment used for processing food shall not be used for processing animal feed or inedible products unless there is no reasonable possibility of contamination of the human food;

(e) (i) processing equipment shall be maintained in a sanitary condition through frequent cleaning, including sanitising, where indicated;

(ii) in so far as necessary, equipment shall be taken apart for thorough cleaning and sanitising, where indicated;

(f) all food processing, including packaging and storage, shall be conducted under such conditions and controls as are necessary to minimise the potential for undesirable bacterial or other micro-biological growth, toxin formation, or deterioration or contamination of the processed product or ingredients and this may require careful monitoring of such physical factors as time, temperature,

humidity, pressure, flow-rate and such processing operations as freezing, dehydration, heat-processing and refrigeration as to ensure that mechanical breakdowns, time delays, temperature fluctuations, and other factors shall not contribute to the decomposition or contamination of the processed products;

(g) chemical, micro-biological, or extraneous material testing procedures shall be utilised where necessary to identify sanitation failures or food contamination; and all foods and ingredients that have become contaminated shall be rejected or adequately treated or processed to eliminate the contamination where this may be properly accomplished;

(h) packaging processes and materials shall not transmit contaminants or substances objectionable to the products, and shall provide adequate protection from contamination;

(i) (i) meaningful coding of products sold or otherwise distributed from a manufacturing, processing, packing, or repacking activity shall be utilised to enable positive lot identification to facilitate, where necessary, the segregation of specific food lots that may have become contaminated or otherwise unfit for their intended use;

(ii) specific products, as may be specified by the Minister, shall bear prominently a date-marking, showing the last day, month and year (for instance, 1 May 76 or 1.5.76) the product may be sold;

(j) storage and transportation of finished products shall be under such conditions as shall prevent contamination, including development of pathogenic or toxigenic micro-organisms or of both, and shall protect against undesirable deterioration of the product and the container.

**422.** Management shall take all reasonable measures and precautions to ensure- Personnel

(a) disease control, so that-

(i) no person affected by disease in a communicable form or while a carrier of such a disease, or affected with boils, sores, infected wounds, or micro-biological contamination, shall work in a food plant in any capacity in which there is a reasonable possibility of food ingredients becoming contaminated by such person or the disease being transmitted by such person to other individuals;

- (ii) thorough medical examinations shall be made on individuals prior to their employment and at regular intervals of not more than six months while they are employed in the manner referred to in sub-paragraph (i) of paragraph (a) of this regulation;
- (b) cleanliness, so that all persons while working in direct contact with food preparations, food ingredients, or surfaces or coming into contact therewith shall-
  - (i) wear clean outer garments, maintain a high degree of personal cleanliness, and conform to hygienic practices while on duty, to the extent necessary to prevent contamination of food products;
  - (ii) wash their hands thoroughly (and sanitise them, if necessary, to prevent contamination by undesirable micro-organisms) in an adequate hand-washing installation before starting work, after each absence from a work station, and at any other time when the hands may have become soiled or contaminated;
  - (iii) remove all insecure jewellery and, during periods where food is manipulated by hand, any jewellery, from the hands that cannot be adequately sanitised;
  - (iv) if gloves are used in food handling, maintain them in an intact, clean, and sanitary condition; and such gloves shall be of an impermeable material, except where their usage would be inappropriate or incompatible with work involved;
  - (v) as is necessary for the area of operation, wear effective hair restraints, such as hair nets, head-bands or caps;
  - (vi) refrain from storing clothing or other personal belongings, or from eating food or from drinking beverages, in areas where food is, or food ingredients are, exposed or in areas used for washing equipment or utensils;
  - (vii) take any other necessary precautions to prevent contamination of foods with micro-organisms or foreign substances including, but not limited to, perspiration, hair, cosmetics, tobacco, chemicals and medicaments;
  - (viii) refrain from smoking, snuffing, chewing or using tobacco in any form in areas where food is, or food ingredients are, exposed or in areas

used for washing equipment or utensils;

(c) education and training, so that-

(i) personnel responsible for identifying sanitation failures or food contamination shall have a background of education or experience, or a combination thereof, to provide a level of competency necessary for production of clean and safe food;

(ii) food handlers and supervisors shall receive appropriate training in proper food-handling techniques and food-protection principles and shall be cognisant of the danger of poor personal hygiene and insanitary practices:

(iii) copies of regulations 410 to 422 so prominently displayed in appropriate places in a food plant;

(d) supervision, so that-

(i) responsibility for ensuring compliance by all personnel with all the requirements of regulations 411 to 422 shall be clearly assigned to competent supervisory personnel;

(ii) without prejudice to the generality of the foregoing, food handlers and supervisors, whilst engaged as such, shall ensure and take such special precautions as shall reasonably be necessary, to protect the food from risk of contamination.

Miscellaneous

**423.** Regulation 50 of the Public Health (Infectious Diseases) Regulations, of the Public Health Act, Cap. 295, in Volume 17 of the Laws, and the Statutory Instruments set out in the Twenty-second Schedule hereto are hereby revoked.

Revocation of certain statutory instruments

## **FIRST SCHEDULE**

*(Regulations 13 and 14)*

## **WARRANTY AND FORM OF CERTIFICATE OF ANALYSIS OR EXAMINATION**

Form 1

PART I

(Regulation 13)

*Warranty for a single transaction*

Invoice No      Date of sale .....

Place of sale

From

To:

Nature and quality of article:

Quantity:

Price:

I/We hereby certify that the article/articles listed herein above is/are warranted to be of the nature and quality mentioned herein.

.....  
*Signature of the manufacturer,  
distributor or dealer*

Form 2

*Warranty for a continuing transaction*

From:

To:

I/We hereby give a warranty that each article/the articles I/we shall supply to you hereafter shall be of the nature and quality mentioned in our invoice recording the sale of such article/articles to you.

.....  
*Signature of the manufacturer,  
distributor or dealer*

PART II

(Regulation 14)

*Form of Certificate of Analysis or Examination*

I, \_\_\_\_\_, a public analyst  
duly appointed under the provisions of the Food and Drugs Act, 1972, hereby certify that  
I received, on the \_\_\_\_\_ day of \_\_\_\_\_, 19\_\_\_\_\_,  
from \_\_\_\_\_, a sample of \_\_\_\_\_  
for analysis/examination and I found the collector's identification on package thereof  
tallying with that mentioned in the sample form and the seal intact and unbroken.

I further certify that I have analysed or examined the aforementioned sample and I  
declare the results of the analysis or examination as follows:

\_\_\_\_\_ ;  
and I am of the opinion that

Signed this \_\_\_\_\_ day of \_\_\_\_\_ 19\_\_\_\_\_

Signature

*(Name to be typed or printed)*  
Public Analyst

Full Address:

## **SECOND SCHEDULE**

*(Regulations 15 and 39)*

### **COMMON NAMES, AND ACCEPTABLE COMMON NAMES OF CERTAIN FOODS FOR PURPOSE OF REGULATION 31 (b) (iv)**

PART I

(Regulation 15)

*Common Names*

	<i>Column 1</i> <i>Item No.</i>	<i>Column 2</i> <i>Name</i>	<i>Column 3</i> <i>Regulation</i>
1.		Whisky .....	63
2.		Malt whisky .....	65
3.		Grain spirit .....	66
4.		Scotch whisky .....	67
5.		Blended whisky .....	68
6.		Rum .....	70
7.		Blended rum .....	71
8.		Gin .....	73
9.		Dry gin .....	74
10.		Blended gin .....	76
11.		Brandy .....	78
12.		Cognac brandy, Cognac .....	80
13.		Armagnac brandy, Armagnac .....	81
14.		Blended brandy .....	82
15.		Fruit brandy, (naming the fruit) brandy .....	84
16.		Liqueurs, alcoholic cordials .....	85
17.		Vodka .....	86
18.		Blended vodka .....	87
19.		Wine .....	89
20.		Cider .....	91
21.		Perry .....	93
22.		Beer, ale, stout, porter, lager beer, black beer .....	94
23.		Near beer .....	95
24.		Opaque beer, chibuku .....	96
25.		Cacao beans, cocoa beans .....	100
26.		Cacao nibs, cocoa nibs, cracked cocoa .....	101
27.		Chocolate, bitter chocolate, chocolate liquor .....	102
28.		Sweet chocolate, sweet chocolate coating .....	106
29.		Milk chocolate, sweet milk chocolate, milk chocolate coating, sweet milk chocolate coating .....	107
30.		Cocoa, powdered cocoa .....	108
31.		Cacao butter, cocoa butter .....	109
32.		Green coffee, raw coffee, unroasted coffee .....	110
33.		Roasted coffee, coffee .....	111
34.		Soluble coffee .....	112
35.		Coffee-chicory mixture, coffee mixed with chicory, coffee and chicory .....	113
36.		Gloves .....	123
37.		Ginger .....	124
38.		Limed ginger, bleached ginger .....	125
39.		Allspice, pimento .....	126
40.		Cinnamon, cassia .....	127
41.		Ceylon cinnamon .....	128
42.		Mace .....	129
43.		Nutmeg .....	130
44.		Black pepper .....	131
45.		White pepper .....	132
46.		Cayenne pepper, cayenne, chillies .....	133
47.		Turmeric .....	134

48.	Sage .....	135
49.	Thyme .....	136
50.	Caraway seed.....	137
51.	Cardamom seed.....	138
52.	Celery seed .....	139
53.	Coriander seed.....	140
54.	Dill seed.....	141
55.	Mustard seed.....	142
56.	Mustard, mustard flour, ground mustard .....	143
57.	Marjoram.....	144
58.	Curry powder.....	145
59.	Mayonnaise, mayonnaise dressing, mayonnaise salad dressing.....	146
60.	French dressing.....	147
61.	Salad dressing.....	148
62.	Milk, whole milk .....	152
63.	Standardised milk.....	154
64.	Sterilised milk.....	155
65.	Ultra high temperature heat-treated milk, UHT milk .....	156
66.	Skimmed milk, skim milk .....	157
67.	Partly skimmed milk, partially skim milk, partially skim milk partially skimmed milk.....	158
68.	Reconstituted milk, recombined milk .....	159
69.	Reconstituted milk product, recombined milk product .....	160
70.	Evaporated milk, unsweetened condensed milk .....	161
71.	Evaporated skimmed milk, evaporated skim milk, un- sweetened condensed skimmed milk .....	162
72.	Sweetened condensed milk, condensed milk.....	163
73.	Skimmed sweetened condensed milk, skim sweetened con- densed milk.....	164
74.	Whole milk powder, dried full cream milk, full cream milk powder, dry whole milk, milk powder, dried milk, dry milk, powdered milk, powdered whole milk.....	165
75.	Partially skimmed milk powder, partly skimmed dried milk, partially skim milk powder, partly skim dried milk .....	166
76.	Skimmed milk powder, skim milk powder, skimmilk powder, dry skim milk, dry skimmilk, dry skimmed milk, powdered skim milk, powdered skimmilk, non-fat dry milk, dried skim milk.....	167
77.	Flavoured milk .....	168
78.	Chocolate drink .....	169
79.	Malted milk, malted milk powder.....	170
80.	Flavoured skim milk.....	173
81.	Cheese .....	174
82.	Cheddar cheese.....	177
83.	Skim milk cheese.....	179
84.	Cream cheese.....	180
85.	Process cheese, processed cheese, emulsified cheese, process cheese spread, processed cheese spread and, when made from a cream cheese base, process cream cheese, processed cream cheese, process cream cheese spread, processed cream cheese spread.....	181
86.	Skim milk process cheese, skim processed cheese .....	183
87.	Cottage cheese.....	184
88.	Creamed cottage cheese .....	185
89.	Butter .....	188
90.	Butter oil, ghee .....	189
91.	Cream .....	190
92.	Reduced cream .....	191
93.	Ice cream .....	192
94.	Dairy whip.....	193

95.	Milk ice .....	194
96.	Ice confection .....	195
97.	Yoghurt .....	196
98.	Non-fat yoghurt .....	197
99.	Refined oil, refined fat .....	200
100.	Arachis oil, peanut oil, groundnut oil .....	201
101.	Cottonseed oil .....	202
102.	Maize oil .....	203
103.	Mustardseed oil .....	204
104.	Olive oil .....	205
105.	Rapeseed oil, turnip rape oil, colza oil, ravision oil, sarson oil, toria oil .....	206
106.	Safflower seed oil, safflower oil, carthamus oil, kurdee oil .....	207
107.	Sesameseed oil, sesame oil, gingelly oil, bene oil, benne oil, till oil, tillie oil .....	208
108.	Soya bean oil, soybean oil .....	209
109.	Sunflowerseed oil, sunflower oil .....	210
110.	Refined, oil, mixture of refined oils .....	211
111.	Lard .....	214
112.	Edible tallow, dripping .....	215
113.	Shortening .....	216
114.	Margarine .....	217
115.	(Naming the flavour) extract, (naming the flavour) essence .....	219
116.	Artificial (naming the flavour) extract, artificial (naming the flavour) essence, imitation (naming the flavour) extract, imitation (naming the flavour) essence .....	220
117.	(Naming the flavour) flavour .....	221
118.	Artificial (naming the flavour) flavour, imitation (naming the flavour) flavour .....	222
119.	(Naming the fruit) fruit extract naturally fortified, (naming the fruit) essence naturally fortified, (naming the fruit) flavour naturally fortified .....	223
120.	Almond essence, almond extract, almond flavour .....	225
121.	Anise essence, anise extract, anise flavour .....	226
122.	Celery seed essence, celery seed extract, celery seed flavour .....	227
123.	Cassia essence, cassia extract, cassia cinnamon essence, cassia cinnamon extract, cassia flavour, cassia cinnamon flavour .....	228
124.	Ceylon cinnamon essence, Ceylon cinnamon extract, Ceylon cinnamon flavour .....	229
125.	Clove essence, clove extract, clove flavour .....	230
126.	Ginger essence, ginger extract, ginger flavour .....	231
127.	Lemon essence, lemon extract, lemon flavour .....	232
128.	Nutmeg essence, nutmeg extract, nutmeg flavour .....	233
129.	Orange essence, orange extract, orange flavour .....	234
130.	Peppermint essence, peppermint extract, peppermint flavour .....	235
131.	Rose essence, rose extract, rose flavour .....	236
132.	Savory essence, savory extract, savory flavour .....	237
133.	Spearmint essence, spearmint extract, spearmint flavour .....	238
134.	Sweet basil essence, sweet basil extract, sweet basil flavour .....	239
135.	Sweet majoram essence, sweet marjoram extract, sweet marjoram flavour, marjoram flavour .....	240
136.	Thyme essence, thyme extract, thyme flavour .....	241
137.	Vanilla extract, vanilla essence, vanilla flavour .....	242
138.	Wintergreen essence, wintergreen extract, wintergreen flavour .....	243
139.	Canned (naming the vegetable) .....	245
140.	Frozen (naming the vegetable) .....	246
141.	Canned tomatoes .....	247

142.	Tomato juice .....	249
143.	Tomato paste .....	251
144.	Concentrated tomato paste .....	252
145.	Tomato pulp, tomato puree .....	253
146.	Tomato catsup, catsup, ketchup, tomato relish, tomato sauce .....	255
147.	Pickles, relishes .....	259
148.	Canned (naming the fruit) .....	260
149.	Frozen (naming the fruit) .....	261
150.	(Naming the fruit) juice .....	266
151.	Apple juice.....	268
152.	Grape juice.....	269
153.	Grapefruit juice.....	270
154.	Lemon juice .....	271
155.	Lime juice, lime fruit juice.....	272
156.	Orange juice .....	273
157.	Pineapple juice .....	274
158.	Carbonated (naming the fruit) juice, sparkling (naming the fruit) juice).....	275
159.	Concentrated (naming the fruit) juice .....	276
160.	(Naming the fruit) jam.....	277
161.	(Naming the citrus fruit) marmalade.....	278
162.	(Naming the fruit) jelly .....	279
163.	Lemon curd.....	280
164.	Mincemeat .....	281
165.	Gelatin, edible gelatin .....	282
166.	Agar, agar-agar.....	283
167.	Flour .....	284
168.	Enriched flour.....	285
169.	Whole wheat meal, whole wheat flour.....	286
170.	Crushed wheat .....	287
171.	Cracked wheat .....	288
172.	Self-raising flour.....	289
173.	Maize roller meal, mealie meal .....	290
174.	Maize breakfast food, degerminated maize meal .....	291
175.	Maize flour .....	292
176.	Maize rice .....	293
177.	Maize samp.....	294
178.	Rice .....	295
179.	Bread, white bread.....	296
180.	Enriched bread, enriched white bread.....	297
181.	Brown bread .....	298
182.	Meat .....	301
183.	Meat by-product .....	302
184.	Prepared meat, prepared meat by-product .....	304
185.	Minced beef, ground beef.....	312
186.	Preserved meat, preserved meat by-product .....	314
187.	Sausage, sausage meat.....	315
188.	Potted meat, meat paste, meat spread .....	316
189.	Potted meat by-product, meat by-product paste, meat by-product spread .....	317
190.	Meat loaf, meat roll, meat lunch, luncheon meat.....	318
191.	Meat by-product loaf, meat and meat by-product loaf .....	319
192.	Headcheese .....	320
193.	Brawn .....	321
194.	Edible bone meal, edible bone flour .....	323
195.	Salt .....	335

196.	Table salt .....	336
197.	White sugar.....	337
198.	Icing sugar .....	338
199.	Brown sugar, yellow sugar, golden sugar .....	339
200.	Refined sugar syrup, refiners' syrup, golden syrup.....	340
201.	Dextrose, dextrose monohydrate.....	341
202.	Glucose syrup, liquid glucose .....	342
203.	Honey.. .....	343
204.	Vinegar .....	344
205.	Wine vinegar .....	346
206.	Spirit vinegar, alcoholic vinegar, white grain vinegar, grain vinegar .....	347
207.	Malt vinegar .....	348
208.	Cider vinegar, apple vinegar .....	349
209.	Imitation vinegar .....	350
210.	Black tea or tea .....	353
211.	Green tea.....	354
212.	Fish .....	357
213.	Prepared fish, prepared fish meat.....	360
214.	Fish binder .....	361
215.	Preserved fish, preserved fish meat.....	364
216.	Finan haddie .....	365
217.	Poultry .....	369
218.	Poultry meat .....	370
219.	Poultry meat by-product.....	371
220.	Giblets .....	372
221.	Prepared poultry meat, prepared poultry meat by-product.....	374
222.	Preserved pultry meat, preserved poultry meat by-product.....	378
223.	Canned (naming the poultry) .....	379
224.	Broth .....	380
225.	Boneless (naming the poultry) .....	382
226.	Liquid, dried or frozen whole egg, egg-yolk, egg white, egg albumen .....	383

## PART II

### *(Regulation 39)*

#### *Acceptable Common Names of certain Foods for the purpose of regulation (b) (iv)*

<i>Column 1.</i>	<i>Column 2</i>
<i>Common Name.</i>	<i>Foods</i>
1. Vegetable gum.	One or more of acacia gum, agar, algin, carob bean gum, carrageenan, guar gum, karaya gum, locust bean gum, oat gum, pectin, propylene glycol alginate, tragacanth gum
2. Animal fat. ....	One or more animal fats
3. Animal oil. ....	One or more animal oils
4. Vegetable fat. ....	One or more vegetable fats
5. Vegetable oil. ....	One or more vegetable oils

6. Marine oil.....One or more marine fats, and oils
7. Bleaching, maturing or dough conditioning agent.....One or more of the food additives listed in Part II of the Nineteenth Schedule
8. Yeast foods.....One or more of the food additives listed in Part XIV of the Nineteenth Schedule
9. Glazing or polishing agent.           One or more of the food additives listed in Part VII of the Nineteenth Schedule
10. Colour. ....One or more of the colours listed in Part III of the Nineteenth Schedule
11. Flavour. ....One or more of the natural flours
12. Artificial flavour. ....One or more of the artificial flavours
13. Spices or seasoning. ....One or more of the spices or seasonings
14. Leavening agent. ....One or more of the leavening agents
15. Herbs. ....One or more of the herbs
16. Starches. ....One or more of the starches except modified starches
17. Anti-caking agents. ....One or more of the food additives listed in Part I of the Nineteenth Schedule
18. Anti-oxidants.....One or more of the permitted anti-oxidants
19. Emulsifiers. ....One or more of the food additives listed in Part IV of the Nineteenth Schedule
20. Preservatives. ....One or more of the food additives listed in Part XIA of the Nineteenth Schedule
21. Stabilisers.....One or more of the food additives listed in Part IV of the Nineteenth Schedule
22. Thickening agents (including modified starches). ....One or more of the food additives listed in Part IV of the Nineteenth Schedule

### **THIRD SCHEDULE**

*(Regulation 178)*

### **VARIETIES OR TYPES OF RECOGNISED CHEESE AND THEIR MINIMUM MILK FAT CONTENTS ON THE DRY BASIS**

<i>.....Column 1</i>	<i>Column 2</i>
<i>.....Varieties or Types of Recognised Cheese.</i>	<i>Minimum Milk Fat Content</i>

#### **PART I**

Cheddar, and wensleydale. .... 50

## PART II

Alpin, asiago, blue vein, bel paese, brick, camembert, Cheshire, feta, gouda, gorgonzola, granular, Stilton, limburg, neufchatel, port du salut, requefort. .... 48

## PART III

Esrom, havarti, maribo, pasta filata, samsoe, steppe, tilsiter. 45

## PART IV

Emmenthal or emmentaler, gruyere, Swiss. .... 43

## PART V

Brie, edam, leyden. .... 40

## PART VI

Parmesan, romano, other hard grating cheese. .... 32

## PART VII

Part skim pizza, part skim mozzarella, part skim scamorza. . 30

## **FOURTH SCHEDULE**

*(Regulation 201)*

### **COMPOSITION AND QUALITY FACTORS OF ARACHIS OIL**

Relative density (20°C/water at 20°C). Not less than 0.914 and not more than 0.917

Refractive index at 40°C. .... Not less than 1.460 and not more than 1.465

Saponification value (milligram KOH per gram). .... Not less than 187 and not more than 196

Iodine value (Wijs). .... Not less than 80 and not more than 106

Unsaponifiable matter. .... Not more than 10 grams per kilogram

Arachidic and higher fatty acid. .... Not more than 48 grams per kilogram

Acid value. .... Not more than 4 milligrams KOH per gram

Peroxide value. .... Not more than 10 milliequivalents peroxide oxygen per kilogram

Insoluble impurities. .... Not more than 0.05 per centum

Matter volatile at 105°C. .... Not more than 0.2 per centum  
Soap content..... Not more than 0.005 per centum

## **FIFTH SCHEDULE**

*(Regulation 202)*

### **COMPOSITION AND QUALITY FACTORS OF COTTONSEED OIL**

Relative density (20°C/water at 20°C). .... Not less than 0.918 and not more than 0.926  
Refractive index at 40°C. .... Not less than 1.458 and not more than 1.466  
Saponification value (milligram KOH  
per gram)..... Not less than 189 and not more than 198

Iodine value (Wijs). .... Not more than 99 and not less than 119  
Unsaponifiable matter. .... Not more than 15 grams per kilogram  
Halphen test. .... Positive  
Acid value. .... Not more than 0.6 milligrams KOH per gram  
Peroxide value..... Not more than 10 milliequivalents peroxide oxygen per  
kilogram  
Insoluble impurities. .... Not more than 0.05 per centum  
Matter volatile at 105°C. .... Not more than 0.2 per centum  
Soap content..... Not more than 0.005 per centum

## **SIXTH SCHEDULE**

*(Regulation 203)*

### **COMPOSITION AND QUALITY FACTORS OF MAIZE OIL**

Relative density (20°C/water at 20°C). .... Not less than 0.917 and not more than 0.925  
Refractive index at 40°C. .... Not less than 1.465 and not more than 1.468  
Saponification value (milligram KOH  
per gram)..... Not less than 187 and not more than 195  
Iodine value (Wijs). .... Not less than 103 and not more than 128  
Unsaponifiable matter..... Not more than 28 grams per kilogram  
Acid value. .... Not more than 4 milligrams KOH per gram  
Peroxide value..... Not more than 10 milliequivalents peroxide oxygen per  
kilogram  
Matter volatile at 105°C. .... Not more than 0.2 per centum  
Insoluble impurities. .... Not more than 0.05 per centum

Soap content..... Not more than 0.005 per centum

## **SEVENTH SCHEDULE**

*(Regulation 204)*

### **COMPOSITION AND QUALITY FACTORS OF MUSTARD SEED OIL**

Relative density (20°C/water at 20°C). Not less than 0.910 and not more than 0.921  
Refractive index at 40°C. .... Not less than 1.461 and not more than 1.469  
Saponification value (milligram KOH per gram)..... Not less than 170 and not more than 184  
Iodine value (Wijs). .... Not less than 92 and not more than 125  
Unsaponifiable matter..... Not more than 15 grams per kilogram  
Allyl isothiocyanate. .... Not more than 4 grams per kilogram  
Acid value. .... Not more than 4 milligram KOH per gram  
Peroxide value..... Not more than 10 milliequivalents peroxide oxygen per gram  
Matter volatile at 105°C..... Not more than 0.2 per centum  
Insoluble impurities.. .... Not more than 0.05 per centum  
Soap content..... Not more than 0.005 per centum

## **EIGHTH SCHEDULE**

*(Regulation 205)*

### **COMPOSITION AND QUALITY FACTORS OF OLIVE OIL**

Relative density(20°C/water at 20°C). Not less than 0.910 and not more than 1.96  
Refractive index at 20°C. .... Not less than 1.468 and not more than 1.471  
Saponification value (milligram KOH per gram)..... Not less than 184 and not more than 196  
Iodine value (Wijs).. .... Not less than 75 and not more than 94  
Unsaponifiable matter..... Not more than 15 grams per kilogram  
Bellier index..... Not more than 17  
Semi-siccative oil test. .... Negative  
Olive residue oil test. .... Negative  
Cottonseed oil test..... Negative  
Teaseed oil test..... Negative

Sesameseed oil test. ....	Negative
Acid value. ....	Not more than 6.6 milligrams KOH per gram oil
Peroxide value.....	Not more than 20 milliequivalents peroxide oxygen per kilogram
Matter volatile at 105°C. ....	Not more than 0.2 per centum
Insoluble impurities.. ....	Not more than 0.1 per centum
Soap test. ....	Negative

## **NINTH SCHEDULE**

*(Regulation 206)*

### **COMPOSITION AND QUALITY FACTORS OF RAPESEED OIL**

Relative density (20°C/water at 20°C).	Not less than 0.910 and not more than 0.920
Refractive index at 40°C. ....	Not less than 1.465 and not more than 1.469
Saponification value (milligram KOH per gram). ....	Not less than 168 and not more than 181
Iodine value (Wijs).. ....	Not less than 94 and not more than 120
Crismer value. ....	Not less than 80 and nt more than 85
Unsaponifiable matter. ....	Not more than 20 grams per kilogram
Acid value. ....	Not more than 4 milligrams KOH per gram
Peroxide value.....	Not more than 10 milliequivalents peroxide oxygen per kilogram
Matter volatile at 105°C. ....	Not more than 0.2 per centum
Insoluble impurities.. ....	Not more than 0.05 per centum
Soap content.....	Not more than 0.005 per centum

## **TENTH SCHEDULE**

*(Regulation 207)*

### **COMPOSITION AND QUALITY FACTORS OF SAFFLOWERSEED OIL**

Relative density (20°C/water at 20°C).	Not less than 0.922 and not more than 0.927
Refractive index at 40°C. ....	Not less than 1.467 and not more than 1.470
Saponification value (milligram KOH per gram oil). ....	Not less than 186 and not more than 198
Iodine value (Wijs). ....	Not less than 135 and not more than 150

Unsaponifiable matter.....	Not more than 15 grams per kilogram
Acid value.....	Not more than 0.6 milligrams KOH per gram
Peroxide value.....	Not more than 10 milliequivalents peroxide oxygen per kilogram
Matter volatile at 105°C.....	Not more than 0.2 per centum
Insoluble impurities..	Not more than 0.05 per centum
Soap content.....	Not more than 0.005 per centum

## **ELEVENTH SCHEDULE**

*(Regulation 208)*

### **COMPOSITION AND QUALITY FACTORS OF SESAMESEED OIL**

Relative density (20°C/water at 20°C).	Not less than 0.915 and not more than 0.923
Refractive index at 40°C.....	Not less than 1.465 and not more than 1.469
Saponification value (milligram KOH per gram).....	Not less than 187 and not more than 195
Iodine value (Wijs). .....	Not less than 104 and not more than 120
Unsaponifiable matter.....	Not more than 20 grams per kilogram
Acid value.....	Not more than 4 milligrams KOH per gram
Peroxide value.....	Not more than 10 milliequivalents peroxide oxygen per kilogram
Matter volatile at 105°C.....	Not more than 0.2 per centum
Insoluble impurities..	Not more than 0.05 per centum
Soap content.....	Not more than 0.005 per centum

## **TWELFTH SCHEDULE**

*(Regulation 209)*

### **COMPOSITION AND QUALITY FACTORS OF SOYA BEAN OIL**

Relative density (20°C/water at 20°C).	Not less than 0.919 and not more than 0.925
Refractive index at 40°C.....	Not less than 1.466 and not more than 1.470
Saponification value (milligram KOH per gram oil).....	Not less than 189 and not more than 195
Iodine value (Wijs)..	Not less than 120 and not more than 143

Unsaponifiable matter.....	Not more than 15 grams per kilogram
Acid value.....	Not more than 4 milligrams KOH per gram
Matter volatile at 105°C.....	Not more than 0.2 per centum
Insoluble impurities..	Not more than 0.05 per centum
Soap content.....	Not more than 0.005 per centum

### **THIRTEENTH SCHEDULE**

*(Regulation 210)*

#### **COMPOSITION AND QUALITY FACTORS OF SUNFLOWERSEED OIL**

Relative density (20°C/water at 20°C).	Not less than 0.918 and not more than 0.923
Refractive index at 40°C.....	Not less than 1.467 and not more than 1.469
Saponification value (milligram KOH per gram).....	Not less than 188 and not more than 194
Iodine value (Wijs).....	Not less than 110 and not more than 143
Unsaponifiable matter.....	Not more than 15 grams per kilogram
Acid value.....	Not more than 4 milligrams KOH per gram
Peroxide value.....	Not more than 10 milliequivalents peroxide oxygen per gram
Matter volatile at 105°C.....	Not more than 0.2 per centum
Insoluble impurities..	Not more than 0.05 per centum
Soap content.....	Not more than 0.005 per centum

### **FOURTEENTH SCHEDULE**

*(Regulation 211)*

#### **COMPOSITION AND QUALITY FACTORS OF REFINED OIL**

Acid value.....	Not more than 0.6 milligrams KOH per gram
Peroxide value.....	Not more than 10 milliequivalents peroxide oxygen per gram
Matter volatile at 105°C.....	Not more than 0.2 per centum
Insoluble impurities.....	Not more than 0.05 per centum
Soap content.....	Not more than 0.005 per centum

### **FIFTEENTH SCHEDULE**

(Regulation 214)

## **COMPOSITION AND QUALITY FACTORS OF LARD**

Relative density (40°C/water at 20°C).	Not less than 0.896 and not more than 0.904
Refractive index at 40°C. ....	Not less than 1.448 and not more than 1.460
Titre (°C). ....	Not less than 32 and not more than 45
Saponification value (milligram KOH per gram).....	Not less than 192 and not more than 203
Iodine value (Wijs).. ....	Not less than 45 and not more than 70
Unsaponifiable matter. ....	Not more than 10 grams per kilogram
Acid value. ....	Not more than 1.3 milligrams KOH per gram
Peroxide value.....	Not more than 10 milliequivalents peroxide oxygen per kilogram
Matter volatile at 105°C. ....	Not more than 0.3 per centum
Impurities. ....	Not more than 0.05 per centum
Soap content.....	Nil

## **SIXTEENTH SCHEDULE**

(Regulation 215)

## **COMPOSITION AND QUALITY FACTORS OF EDIBLE TALLOW**

Relative density (40°C/water at 20°C).	Not less than 0.893 and not more than 0.904
Refractive index at 40°C. ....	Not less than 1.448 and not more than 1.460
Titre (°C). ....	Not less than 40 and not more than 49
Saponification value (milligram KOH per gram).....	Not less than 190 and not more than 202
Iodine value (Wijs). ....	Not less than 32 and not more than 50
Unsaponifiable matter. ....	Not more than 12 grams per kilogram
Acid value. ....	Not more than 2.5 milligrams KOH per gram
Peroxide value.....	Not more than 16 milliequivalents peroxide oxygen per kilogram fat
Matter volatile at 105°C. ....	Not more than 0.3 per centum
Impurities. ....	Not more than 0.05 per centum
Soap content.....	Not more than 0.005 per centum

## **SEVENTEENTH SCHEDULE**

(Regulations 245 and 260)

## **USE OF AND LIMITS FOR FOOD COLOURS PERMITTED IN CANNED VEGETABLES AND CANNED FRUITS**

### **PART I**

(Regulation 245)

*Use of and Limits for Food Colours Permitted in Canned Vegetables*

*Name of Canned Vegetable Permitted Food Colour Maximum Limits*

Green beans, axe beans.	Tartrazine.	100 milligrams per kilogram
Mushrooms.	Caramel-for use in sauces.	Limited by good manufacturing practice
Green peas.	Tartrazine, brilliant blue.	100 milligrams per kilogram
	FCF, carotene,	singly or in combination
Mature process peas.	Tartrazine.	100 milligrams per kilogram

### **PART II**

(Regulation 260)

*Use of and Limits for Food Colours Permitted in Canned Fruits*

*Name of Canned Fruit Permitted Food Colour Maximum Limits*

Canned plum (in red or purple plums only)	Erythrosine.	100 milligrams per kilogram
Canned raspberries.	Erythrosine.	100 milligrams per kilogram
Canned fruit. cherries only, if artificially coloured cherries are used)	Erythrosine (to colour	100 milligrams per kilogram
Canned pears.	Erythrosine, amaranth, fast green FCF, tartrazine.	100 milligrams per kilogram singly or in combination
Canned tropical fruit. salad.	Erythrosine (to colour. cherries only, if artificially coloured cherries are used)	100 milligrams per kilogram
Canned strawberries.	Erythrosine.	100 milligrams per kilogram

# EIGHTEENTH SCHEDULE

(Regulation 324)

## EXEMPTION LIMITS FOR POISONOUS OR HARMFUL SUBSTANCES IN FOOD FOR SALE

Part I

Foods	Substance in parts per million					
	Arsenic	Copper	Iron	Lead	Mercury	Tin
1. Aluminium compounds	3.0	50.0	-	10.0	-	-
2. Apple juice	-	5.0	10.0	0.3	-	150.0
3. Apricot nectar	0.2	-	15.0	0.3	-	250.0
4. Baking powder	2.0	50.0	-	10.0	-	-
5. Beverages, as consumed and bottled water, other than mineral water	0.1	2.0	-	0.2	-	-
6. Calcium phosphate	-	-	-	-	-	-
7. Canned fruits and vegetables	4.0	30.0	-	5.0	-	-
8. Citric acid	-	-	-	0.5	-	250.0
9. Cocoa butter	-	-	-	-	-	-
10. Cream of tartar	1.0	50.0	-	10.0	-	-
11. Dextrose, anhydrous	0.5	0.4	20.0	0.5	-	-
12. Dextrose monohydrate	2.0	50.0	50.0	20.0	-	-
13. Dried herbs, spices and curry powder	1.0	2.0	-	2.0	-	-
14. Edible bone meal..	1.0	2.0	-	2.0	-	-
15. Fish protein	50.0	50.0	-	10.0	-	-
16. Fish, tuna	-	-	-	-	-	-
17. Fish, other	1.0	20.0	-	10.0	-	-
18. Foods not specified	3.5	-	-	0.5	-	-
19. Fresh fruits	-	-	-	-	0.3	-
20. Fresh vegetables	-	-	-	-	0.2	-
21. Gelatin	1.0	20.0	10.0	2.0	0.1	250.0
22. Gelling agents, except gelatin	2.0	50.0	-	7.0	-	-
23. Glucose syrup	1.0	50.0	-	2.0	-	-
24. Glucose syrup, dried	2.0	30.0	-	7.0	-	-
25. Grapefruit juice	2.0	50.0	-	20.0	-	-
26. Grape juice	1.0	5.0	-	2.0	-	-
27. Lactose	1.0	5.0	-	2.0	-	-
28. Lemon juice	-	5.0	15.0	0.3	-	250.0
29. Liver	-	5.0	15.0	0.3	-	-
30. Marine and fresh water animal products	1.0	2.0	-	2.0	-	-
31. Orange juice	-	5.0	15.0	1.0	-	250.0
32. Peach nectar	1.0	150.0	-	2.0	-	-
33. Pear nectar	5.0	100.0	-	10.0	-	-
34. Phosphoric acid	-	5.0	15.0	0.3	-	250.0
35. Refined oils and fats	-	5.0	15.0	0.3	-	250.0
36. Self-raising flour	-	5.0	15.0	0.3	-	250.0
37. Sodium bicarbonate	-	5.0	15.0	0.3	-	250.0
38. Sodium nitrite	4.0	30.0	-	5.0	-	-
39. Sodium and potassium nitrates	0.1	0.1	1.5	0.1	-	-
40. Sodium, potassium and ammonium phosphates	-	-	-	-	-	-
41. Sugar, powdered	2.0	50.0	-	5.0	-	-
42. Sugar, soft..	1.0	50.0	-	20.0	-	-
43. Sugar, white	1.0	50.0	-	10.0	-	-
44. Tartaric acid	-	-	-	-	-	-
45. Tea..	4.0	30.0	-	5.0	-	-
46. Tomato juice	1.0	2.0	-	2.0	-	-
47. Virgin oils..	1.0	10.0	-	2.0	-	-
	1.0	2.0	-	2.0	-	-
	1.0	50.0	-	10.0	-	-
	1.0	150.0	-	10.0	-	-

-	5.0	15.0	0.3	-	-
0.1	0.4	5.0	0.1	-	-

Part II

Common name	Chemical name	Trade name, if any, in use in Zambia	Tolerance* p.p.m.	
Aldicarb	2-methyl-2-(methylthio)propionaldehyde O-(methylcarbamoyl) oxime		0.1	Cottonseed
Aldrin	1,2,3,4,10,10-hexachloro-1,4,4a,8,8a-hexahydro-exo-1,4,4a,8,8a-hexahydro-exo-1,4,4a,8,8a-dioxa-5,8-dimethanonaphthalene		0.2	Beets, carrots, potatoes, turnips
			0.1	Maize grain, maize cobs, sorghum grain, spinach, sweet potatoes
Aluminium phosphide	Aluminium phosphide	Phostoxin	0.1 0.01	Raw cereals Flour and other cereal products, bread, cereals, dried vegetables, soybeans
Anilazine	2,4-dichloro-6-(2-chloroanilino)-1,3,5-triazine	Dyrene	20 10	Strawberries Blueberries, cranberries, garlic, gooseberries, huckleberries, onions, shallots, tomatoes
			5	Blackberries, cantaloupes, dewberries, melons, loganberries, muskberries, pumpkins, radishes, watermelons
Atrazine	2-chloro-4-ethylamino-6-isopropylamino-1,3,5-triazine		1.0 0.25	Potatoes Maize grain, sorghum grain, sugar cane, wheat grain
			0.02	Eggs, milk, meat and meat by-products of cattle, goats, horses, poultry, sheep
Azinphosmethyl	S-[3,4-dihydro-4-oxobenzo(d)-(1,2,3)-triazin-3-ylmethyl]dimethyl phosphorothiothionate	Guthion	4.0 1.0 0.5	Apricots, grapes Other fruits Vegetables
Benomyl	Methyl-N-[1-(butylcarbamoyl)-2-benzimidazole]carbamate	Benlate	15	Apricots, cherries, nectarines, peaches (including fresh)
			2.0	Snap beans (string beans)
			1.0	Cucumbers, melons, summer squash, winter squash
			0.2	Banana pulp, peaches, sugarbeet roots
Binapacryl	2-(1-methyl-n-propyl)4,6-dinitrophenyl 2-methylcrotonate	Morocide	1.0 0.5 0.3 0.2	Peaches, cherries Apples, pears, plums Nectarines
Bonaide	Ethyl 4-hydroxy-6,7-disubutoxy-3-quinoline carboxylate		0.4	Poultry meat and by-products, and liver of poultry, poultry skin and underlying fat
Bromophos	4-bromo-2,5-dichlorophenyl diethyl phosphorothionate		0.1 1.5	Muscle of poultry Apples

Calcium cyanide	Calcium cyanide		25	Barley, maize, oats, sorghu
Captafol	N-(1,1,2,2-tetrachloroethylthio)-3a,4,7,7a-tetrahydrophthalimide	Diflotan	15	Peaches
			10	Cherries (sour)
			2.0	Cherries (sweet)
			5	Tomatoes
			2.0	Melons (whole)
			1.0	Cucumbers (w/
			0.5	Apricots
Captan	N-(trichloro-methylthio)-3a,4,7,7a-tetrahydrophthalimide		0.2	Plums
			40	Apples, cherrie
			30	Pears
			20	Appricots
			15	Citrus fruits, pe plums, rhubar tomatoes

\*Also includes practical residue limits occurring in foods not necessarily due to application to protect food against pest attack.

Common name	Chemical name	Trade name, if any, in use in Zambia	Tolerance* p.p.m.	
Captan- <i>continued</i>			10	Strawberries, raspberries, cucumbers, lettuce, n
Carbaryl	l-naphthyl methylcarbamate	Sevin	5	Raisins
			10	Raspberries, boysenberries, nectarines, vegetables, nuts (wh), sunflower
			7	Citrus fruits, figs, blueberries
			5	Apples, bananas, peas (inc), tomatoes, poultry (s)
			0.5	Poultry (total) (
			3.0	Cucurbits (inclu
			2.5	Rice
			1.0	Cottonseed (wh) (kernels) (shelled) meat of c sorghum
			0.5	Onions
			0.2	Potatoes
Carbofuran	2,3-dihydro-2,2,-dimethyl benzofuran-7-yl methylcarbamate	Furadan	0.5**	Turnips
			0.2**	Rice
			0.1**	Maize grain, su
Carbophenothion	S-(4-chlorophenylthiomethyl) diethyl phosphorothiolothionate	Trithion Garrathion	2.0	Grapefruit, lemons, limes, oranges, sorghum, tangelos
			0.8	Apples, apricot (form), berries (form), cherries, eggplant, nectarines, bulb), onions, pears, pe

Chinomethionat	6-methyl-2-oxo-1,3-dithiolo (4,5-b)-quinoxaline	Morestan	0.2	peppers, prunes), (succuler strawber tomatoes
			0.1	Maize (kernels removed
			6.0	Fat of cattle, g hogs and
			4.0	Strawberries
			3.0	Apricots, peach
			1.5	Cherries
Chlorbenside	4-chlorobenzyl 4-chlorophenyl sulphide		1.0	Apples, honeyc muskmel
			0.75	pears, su
			3.0	Plums (fresh p Cucumbers, wa squash
				Apples, apricot crabapp grapes, peache strawbe

\*Also includes practical residue limits occurring in foods not necessarily due to application to protect food against pest attack.

\*\*Including its metabolite 2,3-dihydro-2,2-dimethyl-3-hydroxy-7-benzofuranyl N-methylcarbamate.

Common name	Chemical name	Trade name, if any, in use in Zambia	Tolerance* p.p.m.	
Chlordane	1,2,4,5,6,7,8,8-octachloro- 3a,4,7,7a-tetrahydro-4,7- methyleneindane		0.3	Potatoes, sweet
			0.2	rutabagas, turn parsnips, suga
			0.2	Asparagus, bro
			0.02	cabbage, celer greens, spinac
			0.02	Swiss chard, le
			0.05	Beans, peas, e
			0.1	collards, wheat (polished), mai
			0.1	Sorghum
			0.1	Cantaloupes, c squash, water
			0.1	Almonds, bana
			0.1	mangoes, olive
			0.1	papayas, pecan
			0.02	Pomegranates
			0.5	strawberries, w
Chlorfenson	4-chlorophenyl 4-chlorobenzenesulphonate	Ovex Ovotran	0.1	Citrus, pome a
			0.02	Crude soyabea
Chlorfenvinphos	2-chloro-1-(2,4-dichloro- phenyl) vinyl diethyl phosphate	Birlane	0.1	Crude cottonse
			0.02	Edible cottonse
			0.02	Edible soyabea
			0.05	Milk and milk p
			0.05	Fat of meat and
			0.02	Eggs (shell-fre
			0.1	Citrus fruits
			0.05	Apples, peach
			0.4	Carrots, celer
			0.2	Meat (fat basis
			0.2	Milk and milk p
			0.1	Cauliflower, ra
			0.05	tomatoes Brussels sprou swedes, turnip



DDT	1,1,1-trichloro-2,2-di-(4-chlorophenyl) ethane	Arkotine	7 1.0 3.5 0.5 1.25 0.5 65	Apples, pears, apricots, small strawberries), v meat or poultry Maize, millets, sunflower seed strawberries, r Cherries, plum Whole milk Milk products ( Eggs (shell-fre Strawberries
Dehydroacetic acid (sodium salt)	3-acetyl-6-methyl-2,4-pyran-dione, sodium salt		10 1.25 0.75	Bananas (edibl Grapes, hops Almonds, apple barley grain, br Brussels sprou cauliflower, cel lemon, lettuce, oat grain, oran peas, pecans, potatoes, straw walnuts, wheat Sugarbeets Sorghum grain
Demeton	A mixture of diethyl 2-(ethylthio)ethyl phosphorothionate and diethyl-2-(ethylthio)ethyl phosphorothiolate		0.5 0.2	

\*Also includes practical residue limits occurring in foods not necessarily due to application to protect food against pest attack.

Common name	Chemical name	Trade name, if any, in use in Zambia	Tolerance* p.p.m.	
Diazinon	Diethyl 2-isopropyl-6-methyl-4-Pyrimidinyl phosphorthionate	Basudin	0.7 0.5 0.7 0.5 0.1 0.5 0.5 0.7 2.0 0.7	Peaches, citrus cherries Other fruits Leafy vegetabl Other vegetabl Wheat, barley, Almonds, wain peanuts (s Cottonseed, sa seed Sweet corn (ke removed) Olives and olive Fat of meat of r
Dibromo-chloropropane	1,2-dibromo-3-chloropropane	Fumazone Nemagon Fumagon	130 125 75 50	Endive, lettuce Bananas (in pu Beans, carrots, parsnips, Broccoli, Bruss cantaloup eggplants muskmelo tomatoes
Dichlone	2,3-dichloro-1,4-naphtho-quinone		25 20 10 5 15 3.0	Blackberries. b cucumber loganberri squash Citrus fruits Strawberries, v Apricots, necta Strawberries Apples, beans, peaches,

Dichlorvos DDVP	2,2 dichloro-vinyl dimethyl phosphate	DDVS Nogos Vapona	5.0	tomatoes
			2.0	Cocoa beans
				Raw grain (wheat, rye, oats, etc.)
			0.5	Milled products
			2.0	Coffee beans, peanuts
			0.5	Mushrooms
			0.5	Fresh vegetables
			1.0	Lettuce
			0.5	Tomatoes
			0.1	Fresh fruit (apples, strawberries)
			0.05	Meat of cattle, poultry
0.05	Eggs (shell-free)			
0.02	Milk (whole)			
0.1	Miscellaneous specified			
Dicloran	2,6-dichloro-4-nitroaniline	Botran Allisan	20	Apricots, nectarines, peaches, beans
			15	Blackberries, raspberries
			5	Cucumbers, grapes
			1.0	Plums (fresh produce)
Dicofol	2,2,2-trichloro-1,1-di(4-chlorophenyl)ethanol	Kelthane	0.25	Potatoes
Dieldrin	1,2,3,4,10,10-hexachloro-6,7-epoxy-1,4,4a,5,6,7,8,8a-octahydro-exo-1,4-endo exo-5,8 dimethanonaphthalene		5	Fruit, hops, vegetables, tea (dry material)
			0.1	Asparagus, beans, broccoli, Brussels sprouts, cauliflower, chives

\*Also includes practical residue limits occurring in foods not necessarily due to application to protect food against pest attack.

Common name	Chemical name	Trade name, if any, in use in Zambia	Tolerance* p.p.m.	
Dieldrin- <i>continued</i>			0.1	cabbage, cucumber, kale, kohlrabi, peanuts, radishes, turnips
			0.1	Fruit (other than citrus)
			0.05	Citrus fruit, sugarcane
			0.02	Rice (rough)
			0.2	Potatoes
			0.2	Carrots, lettuce
			0.15	Milk and milk products
			0.02	Raw cereals (other than rice)
			0.1	Eggs (shell-free)
			0.1	Eggs (shell-free)
Dimethoate	Dimethyl S-(N-methylcarbamoylmethyl) phosphorothiothionate		2.0	Tree fruit (including citrus)
			1.0	Maize, millets and peppers
Dioxathion	1,4-dioxan-2,3-ylidene bis(OO-diethyl)	Delnav	2.0	Other vegetables
			5.0	Pome fruit
			2.0	Grapes

	phosphorothiolothionate		3.0 1.0	Citrus fruit Meat, excluding
Diphenyl	Biphenyl, or phenyl benzene		110	Citrus fruit
Diphenamid	NN-dimethyl-2,2- diphenylacetamide		1.0 0.1	Potatoes, straw Eggplants, pep
Diphenylamine	Diphenylamine		10.0	Apples
Diquat(cation)	9,10-dihydro-8a,10a- diazoniaphenanthrene ion		5 2.0 0.1 0.1 0.1	Rice (in husk) Rape seed, so Peas, beans, s Onions, potato Edible oils (ses seed, rape
Disul-sodium	Sodium 4,dichlorophenoxy ethyl sulphate		2.0 6	Asparagus, straw Potatoes, pear
Disulfoton	Diethyl S-[2-(ethylthio)ethyl] phosphorothiolothionate		0.75	Barley grain, b broccoli, E cabbage, lettuce, oa pecans, pi sorghum g
			0.5 0.3	Hops, sugar be Coffee, maize g grain
Diuron	3-(3,4-dichlorophenyl)-1,1, dimethylurea		0.1 7 1.0	Peppers, soyab Asparagus Apples, articho blackberri boysenber in grain or corn, field cottonsee

\* Also includes practical residue limits occurring in foods not necessarily due to application to protect food against pest attack.

Common name	Chemical name	Trade name, if any, in use in Zambia	Tolerance* p.p.m.	
Diuron- <i>continued</i>			1.0	gooseberry huckleberry oatgrain, c pineapple rye grain, cane, vetc
Dodine	Dodecylguanidine acetate	Melprex	5 10 2.0 0.3	Apples, cherrie Strawberries Peanuts, peas, Black walnuts a
Endosulfan	6,7,8,9,10,10-hexachloro- 1,5,5a,6,9,9a-hexahydro- 6,9-methano-2,4,3-benzo(e) dioxathio-pin-3-oxide	Thiodan Thionex	0.2 30 2.0 0.5 0.2	Maize, millets, Tea (dry manu Fruit, vegetable Cottonseed Cottonseed oil
Endrin	1,2,3,4,10,10-hexachloro-6,7- epoxy-1,4,4a,5,6,7,8,8a- octahydro-exo-1,4-exo-5,8- dimethanonaphthalene		0.1 0.2 0.02 0.02 1.0	Rice, unpolishe Cottonseed, cc oil (crude Edible cottonse maize oil
				Apples, wheat, (husked and/or Milk and milk p Fat of poultry

EPN	Ethyl 4-nitrophenyl phenylphosphonothionate		0.2	Eggs (shell-free)
			3.0	Apples, apricots, beets, blueberries, boysenberries, fruits, maize, lettuce, loquats, olives, peaches, plums (fresh), raspberries, strawberries, tomatoes (tops), youngberries
Ethion	Tetraethyl SS'methylene bis (phosphorothiolothionate)		0.5	Almonds, cottonseed
			0.05	Soyabeans
			2.0	Grapes
			1.0	Other fruit
			0.5	Vegetables
Etoxyquin	1,2 dihydro-6-ethoxy-2,2,4- trimethylquinoline		7	Tea
			2.5	Meat (fat basis)
Ethylene	1,2-dibromoethane dibromide EDB		3.0	Apples, pears
			75	Broccoli, carrot, parsnips
			50	Eggplant, okra, corn, sweet barley, maize
			40	Pineapple
			30	Cucumbers, lettuce
			25	Cottonseed, peas
			10	Asparagus, cauliflower
Fenchlorphos	Dimethyl 2,4,5-trichlorophenyl phosphorothionate		5	Lima beans, string beans
			7.5	Meat (fat basis)
			0.05	Egg yolk
			0.04	Whole milk

\* Also includes practical residue limits occurring in foods not necessarily due to application to protect food against pest attack.

Common name	Chemical name	Trade name, if any, in use in Zambia	Tolerance* p.p.m.	
Fenitrothion	Dimethyl 3-methyl-4- nitrophenyl phosphorothionate	Sumithion Folithion Danathion	2.0	Maize and sorghum
			0.5	Apples, cherries, lettuce
			0.3	Red cabbage, (at harvest)
			0.2	Tomatoes
			0.1	Cocoa, coffee
Fentin acetate Fentin hydroxide	Triphenyl tin acetate Triphenyl tin hydroxide } }	Brestan Du-ter	0.05	Milk products (fat basis)
			0.03	Meat or fat of non-ruminants
			0.02	Milk (whole)
			1.0	Celery
			0.2	Sugarbeet, carrots
			0.1	Potatoes, celeriac

Fensulfothion	Diethyl 4-(methylsulphinyl) phenyl phosphorothionate		0.05	Peanuts (shelled)
			0.1	Maize grain, or potatoes, to
			0.05	Peanuts, pineapples, sugarbeets
			0.02 0.02	Bananas, sugar Meat, fat and milk of cattle, goats and sheep
Fenthion	Dimethyl 3-methyl-4-methylthiophenyl phosphorothionate	Lebayeid	2.0	Apples, peaches, cherries, fat of
			1.0	Cabbage, cauliflower, olives, olive
			0.5	Grapes, oranges, meat
Fenzaflor	Phenyl 5,6-dichloro-2-trifluoromethylbenzimidazole-1-carboxylate	Lovozaal	0.2	Squash
			2.0	Apples
Ferbam	Ferric dimethyldithiocarbamate		7	Apples, apricots, asparagus, blackberries, peas, blueberries, broccoli, Brussels sprouts, cauliflower, carrots, cauliflower, celery, chervil, collards, mushrooms, cranberries, currants, dandelions, eggplants, eggplant, grapes, guava, huckleberries, kohlrabi, lettuce, loganberries, melons, mushrooms, nectarines, nectarine, papayas, papaya, peanuts, pecans, peppers, plums, prunes), pears, quinces, raspberries, raspberries, spinach, squash, strawberries, squash, tomatoes, turnips
Folpet	N-(trichloromethylthio) phthalimide	Phaltan	0.1	Almonds
			30	Currants (fresh)
			25	Grapes, blueberries
			15	Cherries, raspberries
			10	Apples, citrus fruits
			5 2.0	Tomatoes, strawberries, Cucumbers, cantaloupe melons, (whole), watermelons, (whole), onions

\*Also includes practical residue limits occurring in foods not necessarily due to application to protect food against pest attack.

Common name	Chemical name	Trade name, if any, in use in Zambia	Tolerance* p.p.m.	
Fonofos	O-ethylphenyl ethylphosphonothiolathionate		0.1	Asparagus, maize, peanuts, beans, chicory, garlic, onions, horseradish, Jerusalem artichokes, leeks, onion, potatoes, radishes

Formothion	S-(N-formyl-N-methylcarbamoylmethyl) dimethyl phosphorothiothionate		0.3 2.0	rutabagas, shallots, sp sugar beets potatoes, tu Strawberries Blackcurrants
Glyodin	2-heptadecyl-2-imidazoline acetate	Crab Fungicide 341	5	Apples, cherrie peaches, pears
Heptachlor	1,4,5,6,7,8-heptachloro-3a,4,7,7a-tetrahydro-4,7-methanoindene		0.15 0.2 0.02 0.05	Milk and milk p (fat basis) Fat of meat an Raw cereals, to cottonseed, edible soya Vegetables (ex where othe specified),
HHC (BHC)	Mixed isomers of 1,2,3,4,5,6-hexachlorocyclohexane		0.2 0.5 0.01 1.0	Carrots Crude soyabea Citrus fruit Apples, apricot asparagus, broccoli, Br sprouts, cal cauliflower, cherries, co cucumbers grapes, kal lettuce, mel nectarines, okr (dry bulb or peaches, p plums (fres pumpkins, s strawberrie summer sq swiss charo
Hydrogen cyanide	Hydrogen cyanide		75	Raw cereals
Lindane	Gamma isomer of benzene hexachloride		6 0.5 3.0 3.0	Flour Raw cereals Vegetables Cranberries, ch grapes, plu stawberries
Linuron	3-(3,4-dichlorophenyl)-1-		2.0 1.0 0.2 0.1 0.7 1.0	Fat of meat (ca pigs, sheep Maize and sorg beans (drie Eggs (yolk) Milk and milk p (fat basis) Poultry (fat bas Carrots, potato soyabeans, and meat b of cattle, go horses and
Malathion	S-[1,2-di(ethoxycarbonyl)ethyl] dimethyl phosphorothiothionate	Maladrex	8 2.0	Maize in grain form, sweet popcorn, co barley, oats sorghum an Raw cereals, n dried fruits Whole meal an from rye an

4.0  
8

Citrus fruit  
Blackberries,  
raspberries, let  
endive, cabbag

\*Also includes practical residue limits occurring in foods not necessarily due to application to protect food against pest attack.

Common name	Chemical name	Trade name, if any, in use in Zambia	Tolerance* p.p.m.	
Malathion- <i>continued</i>			8	chinese cabb
			6	marrow, soya spinach, maiz sorghum
			5	Avacado, cherr guava, mango
			3.0	mulberry, pea plums, pomeg
			2.0	Broccoli
			1.0	Tomatoes, kale
			0.5	Beans (green), Strawberries, c
				Pears, blueber (in pod), caul peppers, egg kohlrabi, roots turnips), swiss collards
				Potatoes
				Beets, carrots, rutabagas
Maleic hydrazide	6-hydroxy-3-(2H)-pyridazinone		15 30	Onions Marrows and p
Mancozeb	A complex of zinc and maneb containing 20% manganese and 2.5% zinc	Dithane M-45	2.0	
Maneb	Manganese ethylene-1,2-bisdithiocarbamate	Dithane M-22	1.0	Potatoes
			2.0	Bananas (edibl
			10	Apricots, beans (succulent), b Brussels spro cabbage, cau celery, chines collards, endi (escarole), ka kohlrabi, lettu mustard green nectarines, pa peaches, rhu spinach, turni
			7	Apples, beans carrots, cranb cucumbers, e figs, grapes, r onions, peppe pumpkins, sur squash, swee (kernels plus husks remove tomatoes, tur winter squash
Mercapto- benzothiazole	Mercaptobenzothiazole		0.1 0.1	Almonds, potat Apples
Methomyl	1-(methylthio)ethylidenea	Lannate	5	Cabbage

Methoxychlor	mino N-methylcarbamate	0.2	Fruiting vegeta
		0.1	leafy vegetabl (except cabb
	1,1,1-trichloro-2,2-di- (4-methoxyphenyl)ethane	14	Maize grain (in popcorn), fres including swe (kernels plus husks remove Apaples, aprico asparagus, be blackberries, blueberries, boysenberries Brussels spro cabbage, cau cherries, colla maize (in hus cranberries, c currants, dew eggplants, go grape, kale, k lettuce, logan melons, mush nectarines, pe peanuts, pear

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Common name	Chemical name	Trade name, if any, in use in Zambia	Tolerance* p.p.m.	
Methoxychlor- <i>continued</i>			14	peppers, pine plums (fresh p pumpkins, qu radishes, rasp rutabagas, sp squash, straw summer squa tomatoes, tur youngberries Sweet potatoes
			7	Fat of meat fro
			3.0	goats, hogs, h
			2.0	Barley, maize, of oats, rice, r sorghum, whe
Methyl bromide	Bromomethane	Dowfume	1.0	Potatoes
			100	Nuts, peanuts
			50	Raw cereals, c
			20	Dried fruits
			10	Milled cereal p
			0.5	Bread, other co cereal produc fruits and nuts
Methyl ester of $\alpha$ -naphthalene acetic acid	Methyl ester of $\alpha$ -naphthalene acetic acid		9	Potatoes
Methyl formate	Methyl formate		250	Currants, dates
Mevinphos	2-methoxy-carbonyl-1- methylvinyl dimethyl phosphate	Phosdrin	0.25	Apples, aspara broccoli, Brus sprouts, cabb cauliflower, ce collards, kale, mustard green (green), pears
			0.25	

Monuron	3-(4-chlorophenyl)-1,1-dimethylurea		7 1.0	plums, raspberries, spinach, strawberries, tomatoes, turnip tops Asparagus Avocados, citrus fruits, grapes, grapefruit, cottonseed, kidney beans, lemons, limes, oranges, pineapple, sugarcane, sugarcane, tangerines
Nabam	Disodium ethylene-1,2-bisdithiocarbamate		7	Apples, apricots, beets, blackberries, black-eyed peas, broccoli, Brussels sprouts, cabbages, carrots, cauliflower, cherries, citrus fruits, maize, cranberries, cucumbers, eggplants, eggplants, gooseberries, guavas, kohlrabi, loganberries, mushrooms, onions, parsley, peaches, peas, peppers, pumpkins, radishes, raspberries, rutabagas, squash, strawberries, summer squash, chard, tomatoes
Naled	1,2-dibromo-2,2-dichloroethyl dimethyl phosphate	Dibrom	0.5	Beans (dry and succulent forms), cucumbers, eggplants, melons (cantaloupe, honeydew, watermelon and others), pumpkins and succulent

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Common name	Chemical name	Trade name, if any, in use in Zambia	Tolerance* p.p.m.	
Naled <i>continued</i>			0.5	peppers, pumpkins, rice, soya beans and succulent forms, summer squash, tomatoes, winter
			1.0	Broccoli, Brussels sprouts, cabbage, cauliflower, lemons, strawberries
			3.0	Chard, grapefruit, lemons, oranges, spinach, tangerines, turnip tops
Nicotine	-3-(1-methyl-2-pyrrolidyl) pyridine		2.0	Apples, apricots, artichokes, asparagus

				beans, beets, blackberries, peas, boysenberries, broccoli, Brussels sprouts, cabbages, cantaloupes, celery, cherries, collards, maize, cucumbers, eggplants, grapefruits, grapefruit, green onions, kohlrabi, lemons, lettuce, lima beans, limes, mushrooms, melons, mustards, nectarines, okra, oranges, parsnips, peas, peppers, plums, prunes, pumpkins, quail, radishes, rutabagas, snapbeans, strawberries, squash, Swiss chard, tangerines, tomatoes, turnips, watermelons, winter squash, youngberries
Omethoate	Dimethyl S-(N-methylcarbamoyl-methyl) phosphorothioate		2.0	Apples, beans, cabbage, cauliflower, collards, endive (escarole), kale, lettuce, orange, peas, peppers, swiss chard, turnips
			1.0	melons
			0.2	Potatoes
			0.1	Pecans
			0.04	Wheat grain
			0.02	Meat, fat and milk products of cattle, hogs, horses
Omite	2-(P-T-butylphenoxy) cyclohexyl propargyl sulphite		3.0	Apples, citrus, plums, prunes
			3.0	Nectarines
			4.0	Apricots, peaches, grapes, strawberries
			7	Hops (dried)
Paraquat	1,1'-dimethyl-4,4'-bipyridylium ion	Gramoxone	30	Cottonseed
			0.2	Potatoes
			0.1	Cottonseed meal, cottonseed oil, sugar cane juice
			0.05	Vegetables (except carrots)
			0.7	Peaches, apricots, citrus fruit
			1.0	Other fresh fruit
Parathion	Diethyl 4-nitrophenyl phosphorothionate	Folidol	0.5	Vegetables (except carrots)
			0.7	Peaches, apricots, citrus fruit
			1.0	Other fresh fruit
			0.5	

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Common name	Chemical name	Trade name, if any, in use in Zambia	Tolerance* p.p.m.	
Parathion-methyl	Dimethyl 4-nitrophenyl phosphorothionate		0.2	Fruit, cole crop cucurbits
-	1,1-dichloro-2,2-bis(4-ethylphenyl)ethane	Perthane	1.0 0.05 15	Other vegetable Cottonseed oil Apples, broccoli Brussels sprouts cabbage, cauliflower, cherries, chintz cabbage, endive kohlrabi, lettuce mustard greens pears, spinach
2-phenyl phenol (and sodium salts)	2-hydroxydiphenyl		120 25 20 15	Cantaloupes (various) Pears Carrots, peach Sweet potatoes plums (including prunes)
Phorate	Diethyl S-(ethylthiomethyl) phosphorothiolothionate	0.3	10 3.0 0.5 0.1	Citrus fruit, cucumbers, peppers, cantaloupe (edible portion) pineapples, tomatoes Cherries, nectarines Hops, potatoes Sugar beet roots Barley grain, buckwheat, maize grain, sorghum (kernels plus husk removed) peanuts, rice, grain, sugar corn tomatoes
Phosalone	S-(6-chloro-2-oxobenzoxazin-3-yl)methyl diethyl phosphorothiolothionate		4.0 6	Peaches Cherries
Phosmet	OO-dimethyl phthalimidomethyl phosphorothionate	Imidan	10 5 7 10	Apples, pears Plums Cherries Apples, grapes pears
Phosphamidon	2-chloro-2-diethylcarbamoyl-1-methylvinyl dimethyl phosphate		0.1 0.5 0.4 0.2 0.1	Raw cereals Apples, pears Citrus fruit Other fruit, cole Tomatoes, lettuce cucumbers, watermelon
Piperonyl butoxide	5-[2-(2-butoxyethoxy)ethoxy-methyl]-6-propyl-1,3-benzodioxole		0.2 20 8	Other vegetable root vegetable which a tolerance not required) Raw cereals Fresh fruit and vegetables, dried and vegetable seeds, treenuts
Pyrethrins	4 hydroxy-3-methyl 2-(2,4-pentadienyl)-2-cyclopenten-1-one-2,2-dimethyl-3(2-methyl-propenyl)cyclopropane-carboxylate and 4-hydroxy-3-methyl-2-(2,4-pentadienyl)-2-cyclopenten-1-one 1-methyl 3-carboxy-a,2,2-trimethylcyclopropane-acrylate ester		1.0 3.0 1.0 0.1	Dried cod fish Raw cereals Fresh fruit and vegetables, dried and vegetable treenuts Dried cod fish

Quinomethionate	6-methyl-2-oxo-1,3-dithiolo (4,5-b)-quinoxaline	Morestan	6	Strawberries
			4.0	Apricots, peach
			3.0	Cherries
			1.5	Apples, honey melons, musk cantaloupes, summer squa
			1.0	Plums (fresh p
Quintozene	Pentachloronitrobenzene		0.75	Cucumbers, wa winter squash
			10	Mushrooms
			5	Peanuts (whole
			1.0	Bananas (whole
			0.3	Lettuce, peanut (kernels)

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Common name	Chemical name	Trade name, if any, in use in Zambia	Tolerance* p.p.m.		
Quintozene- <i>continued</i>			0.2	Beans (navy),	
			0.1	Tomatoes	
			0.03	Cottonseed	
			0.02	Bananas (pulp), sprouts, brocc cabbage, chin cabbage, cau kale, kohlrabi	
			0.01	Beans (other th peppers (bell)	
Schradan	bis-NNN'N'-tetramethyl- phosphorodiamidic anhydride		0.75	English walnuts	
Simazine	2-chloro-4,6-bis(ethylamino)- 1,3,5-triazine		10	Asparagus	
			0.5	Artichokes	
			0.25	Almonds, apple cherries, fresh including swe (kernels plus husks remove cranberries, c dewberries, fi grapefruit, gra lemons, logan macadamia n oranges, peac plums, raspbe strawberries,	
				0.02	Eggs, milk, me and meat by-p of cattle, goat horses, poultr
				125	Cantaloupes
Sodium orthophenyl phenate	O-phenyl phenol, sodium salt		25	Apples, pears	
			20	Carrots, peach	
			15	Sweet potatoes	
			10	Citrus fruits, cu peppers (bell) pineapples, to	
			5	Cherries, necta	
Sutan	S-ethyl-NN-di-iso butylthiolcarbamate		0.1	Maize	
Tecnazene	1,2,4,5-tetrachloro-3- nitrobenzene	Fusarex	25	Potatoes	
Tetrachlorvinphos	Cis isomer of 2-chloro-1-(2,4,5- trichlorophenyl)vinyl	Gardona	10	Apples, sweet (kernels plus	

	dimethyl phosphate			husks removed grain
			8	Sorghum
			0.75	Fat of meat of
			0.1	Eggs, meat and products of po
Tetradifon	2,4,4',5-tetrachlorodophenyl Sulphone		100	Peppermint, sp
			30	Fresh hops
			10	Figs
			5	Apples, apricot crabapples, c grapes, necta peaches, pea prunes, quinc strawberries
			2.0	Citrus fruits
			1.0	Cucumbers, m pumpkins, tor winter squash
TDE	1,1-dichloro-2,2-di- (4 chlorophenyl)ethane		7	Apples, apricot blueberries, c eggplants, gra melons, necta peaches, pea pumpkins, qu squash, summe tomatoes
			3.5	Blackberries, b cherries, citru dewberries, lo plums (fresh p raspberries, strawberries, corn (kernels with husks rem

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Common name	Chemical name	Trade name, if any, in use in Zambia	Tolerance* p.p.m.	
TDE- <i>continued</i>			1.0	Broccoli, Bruss sprouts, cabb carrots, caulif kohlrabi, lettu rutabagas, sp turnips
Tetrasul	4-chlorophenyl 2,4,5- trichlorophenyl sulphide		0.1	Apples
Thiabendazole	2-4(4'-thiazolyl)benzimidazole	Tector	6	Citrus fruit
			3.0	Bananas
			0.4	Bananas (pulp)
Thiram	Bis(dimethylthiocarbamoyl) disulphide		7	Apples, celery, strawberries,
			1.0	Bananas (edibl
			0.5	Onions (dry bu
Toxaphene	Chlorinated camphene having a chlorine content of 67-69%		7	Apples, apricot blackberries, boysenberries Brussels spro cabbage, carr cauliflower, ce citrus fruit, co maize, cranbe cucumbers, d eggplants, fat

			7	from cattle, goats, horses and sheep, hazelnuts, hickories, horseradish, kohlrabi, lettuce, loganberries, okra, onions, peaches, peapods, peas, pecans, pimentos, quinces, radishes, raspberries, rutabagas, strawberries, walnuts, young
			5	Barley, oats, rice, sorghum grain
Tricyclohexyltin hydroxide	Tricyclohexyltin hydroxide		2.0	Soyabeans (dry)
Trifluralin	2,6-dinitro-NN-dipropyl-4-trifluoromethylamine	Treflan	2.0	Apples, pears
			1.0	Carrots
			0.5	Citrus fruits, cucurbits, fruiting vegetables, hops, leafy vegetables, nuts, peanuts, vegetables (except safflower seeds), vegetables, sugarcane, sunflower grain
Trizone	Methylbromide with added chloropierin and propargyl bromide		25	Broccoli, cauliflower, peppers, pineapples, strawberries
			40	Muskmelons, tomatoes
Zineb	Zinc ethylene-1,2-bisdithiocarbamate	Dithane Z-78	60	Eggplants
			60	Hops
			25	Chinese cabbage, endive, kale, lettuce, mustard greens, spinach, Swiss chard
			7	Apples, apricots, beets, blackberries, boysenberries, Brussels sprouts, carrots, cauliflower, cherries, citrus fruits, cranberries, currants, dewberries, gooseberries, guavas, kohlrabi, loganberries, mushrooms, onions, parsley, peanuts, peaches, peppers, plum

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Common name	Chemical name	Trade name, if any, in use in Zambia	Tolerance* p.p.m.	
Zineb-continued				prunes), pumpkins, radishes, raspberries, rutabagas, safflower seeds, strawberries, summer squash

Ziram	Zinc dimethyldithiocarbamate	1.0 7	tomatoes, turnip youngberries Wheat Apples, apricot beets, blackberry blueberries, boysenberries Brussels sprouts cabbage, carrot cauliflower, cauliflower cherries, collard cranberries, cucumbers, dewberries, elderberry gooseberries, kale, kohlrabi loganberries, nectarines, orange peaches, pear peas, pepper pumpkins, quince radishes, raspberry rutabagas, squash squash, strawberry summer squash tomatoes, turnip youngberries
2,4-D	(2,4-dichlorophenoxy)acetic acid	0.1 0.2	Almonds Barley, oats, rye wheat

\*Also includes practical residue limits occurring in foods not necessarily due to application to protect food against pest attack.

## NINETEENTH SCHEDULE

(Regulation 334)

### SUBSTANCES THAT MAY BE USED AS FOOD ADDITIVES

#### PART I

Food Additives that may be Used as Anticaking Agents

Column 1 Item No.	Column 2 Additive	Column 3 Permitted in or upon	
1 C.1	Calcium aluminium silicate	(1) Salt (free-running) (2) Flour salt; garlic salt; onion salt (3) Unstandardised dry mixes	(1) (2) (3)
2 C.2	Calcium phosphate, tribasic	(1) Salt (free-running) (2) Flour salt; garlic salt; onion salt (3) Dry cure (4) Unstandardised dry mixes (5) Oil soluble annatto (6) Icing sugar	(1) (2) (3) (4) (5) (6)
3 C.3	Calcium silicate	(1) Salt (free-running) (2) Flour salt; garlic salt; onion salt (3) Baking powder (4) Dry cure (5) Unstandardised dry mixes (6) Icing sugar	(1) (2) (3) (4) (5) (6)

4 C.4	Calcium stearate	(1) Salt (free-running) (2) Flour salt; garlic salt; onion salt (3) Unstandardised dry mixes	(1) (2) (3)
<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
5 M.1	Magnesium carbonate	(1) Salt (free-running) except when used in preparations of meat and meat by-products (regulations 300 to 323) (2) Flour salt; garlic salt; onion salt, except when used in preparations of meat and meat by-products (regulations 300 to 323) (3) Unstandardised dry mixes (except when used in preparations of meat and meat by-products (regulations 300 to 323) (4) Icing sugar	(1) (2) (3) (4)
6 M.2	Magnesium oxide	Unstandardised dry mixes, except when used in- preparations of meat and meat by-products (regulations 300 to 323)	G
7 M.3	Magnesium silicate	(1) Salt (free-running) (2) Flour salt; garlic salt; onion salt (3) Unstandardised dry mixes (4) Icing sugar	(1) (2) (3) (4)
8 M.4	Magnesium stearate	(1) Salt (free-running) (2) Flour salt; garlic salt; onion salt (3) Unstandardised dry mixes (4) Icing sugar	(1) (2) (3) (4)
<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
9 P.1	Propylene glycol	Salt (free-running)	0.
10 S.1	Silicon dioxide	(1) Garlic salt; onion salt (2) Celery salt: celery pepper (3) Unstandardised dry mixes (4) Icing sugar	(1) (2) (3) (4)
11 S.2	Sodium aluminium silicate	(1) Salt (free-running) (2) Icing sugar  (3) Dried egg products; flour; salt; garlic salt; onion salt (4) Unstandardised dry mixes	(1) (2)  (3) (4)
12 S.3	Sodium ferrocyanide, decahydrate	Salt (free-running)	5 p

## PART II

Food Additives that may be Used as Bleaching, Maturing and Dough Conditioning Agents

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
1 A.1	Acetone peroxide	(1) Bread; flour; whole wheat flour (2) Unstandardised bakery foods	(1) (2)
2 A.1A	Alpha amylase bacillus subtilis enzyme	(1) Bread (2) Unstandardised bakery foods	(1) (2)



	carotenal ethyl and methyl $\beta$ -apo-8'-carotenoate	bread; butter; cheese; chocolate drink; concentrated fruit juice; (naming the fruit flavour) dairy drink; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming the fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming the flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; smoked fish; lobster paste and fish roe (caviar); tomato catsup; soft drinks (2) Unstandardised foods	(2)
<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
2	Caramel	(1) Ale; apple (or rhubarb) and (naming the fruit) jam; beer; brandy; bread; brown bread; butter; cheese; chocolate drink; cider vinegar; concentrate fruit juice; (naming the flavour) dairy drink; fig marmalade with pectin; Holland's gin; ice cream mix; ice milk mix; icing sugar; (naming the fruit) jam with pectin; light beer; liqueurs and alcoholic cordials; malt vinegar; (naming the flavour) milk; mince meat; pickles and relishes; pineapple marmalade with pectin; porter; rum; sherbet; smoked fish; soft drinks; lobster paste and fish roe (caviar); stout; tomato catsup; whiskey; wine; wine vinegar; honey wine (2) Unstandardised foods	(1) (2)
3	Indigotine Sunset yellow FCF Tartrazine and Aluminium, or calcium lakes of these colours	(1) Apple (or rhubarb) and (naming the fruit) jam; bread; butter; cheese; chocolate drink; concentrated fruit juice; (naming the flavour) dairy drink; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming the flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; smoked fish; lobster paste and fish roe (caviar); tomato (2) Unstandardised foods	(1) (2)
4	Amaranth Brilliant blue FCF Erythrosine Fast green FCF Indanthrene blue RS Patent blue V Quinoline yellow Woolgreen BS and Aluminium or calcium lakes of these colours	(1) Apple (or rhubarb) and (naming the fruit) jam; bread; butter; cheese; chocolate drink; concentrated fruit juice; (naming the flavour) dairy drink; fig marmalade with pectin; ice cream mix; ice milk mix; icing sugar; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming the flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; smoked fish; lobster paste and fish roe (caviar); tomato catsup; soft drinks (2) Unstandardised foods	(1) (2)
5	Ponceau 4R and aluminum or calcium lakes of this colour	Fruit peel; glace fruits; maraschino cherries; soft drinks	10

## PART IV

Food Additives that may be Used as Emulsifying, Gelling, Stabilising and Thickening Agents

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
1 A.1	Acacia gum	(1) Ale; beer; chocolate drink; cream; (naming the flavour) dairy drink; French dressing; light beer; alt liquor; (naming the flavour) milk; mustard pickles; porter; process cheese; process cream cheese; relishes; salad dressing; (naming the flavour) skim milk; skim milk process cheese; soft drinks; stout (2) Cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); ice cream; ice cream mix; ice milk; ice milk mix (3) Sherbet (4) Unstandardised foods	(1) (2) (3) (4)
2 A.2 3 A.3	Acetylated mono-glycerides Acetylated tartaric acid esters of mono- and diglycerides	Unstandardised foods Unstandardised foods	G G
4 A.4	Agar	(1) Brawn; canned (naming the poultry); chocolate	(1)

		<p>drink; cream; (naming the flavour) dairy drink; headcheese; (naming the fruit) jelly with pectin; meat binder (when sold for use in prepared meat or meat by-products in which a gelling agent is a permitted ingredient); meat by-product loaf; meat loaf; (naming the flavour) milk; mustard pickles; potted meat by-product; prepared fish or prepared meat; cheese; process cream cheese; relishes; (naming the flavour) skim milk; skim milk process cheese</p> <p>(2) Cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); ice cream; ice cream mix; ice milk; ice milk mix</p> <p>(3) Sherbet</p> <p>(4) Unstandardised foods</p>	
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<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
5 A.5	Algin	<p>(1) Ale; beer; chocolate drink; cream; (naming the flavour) dairy drink; French dressing; light beer; malt liquor; (naming the flavour) milk; mustard pickles; porter; process cheese; process cream cheese; relishes; salad dressing; (naming the flavour) skim milk; skim milk process cheese; soft drinks; stout</p> <p>(2) Cottage cheese; cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); creamed cottage cheese; ice cream; ice cream mix; ice milk; ice milk mix</p> <p>(3) Sherbet</p> <p>(4) Unstandardised foods</p>	(1) (2) (3) (4)
6 A.6	Alginic acid	Same foods as listed for algin	Sa
7 A.7	Ammonium alginate	Same foods as listed for algin	Sa
8 A.8	Ammonium carrageenan	Same foods as listed for carrageenan	Sa
9 A.9	Ammonium furcelleran	Same foods as listed for furcelleran	Sa
10 A.9A	Ammonium salt of phosphorylated glyceride	<p>(1) Bread; chocolate drink; cream; (naming the flavour) dairy drink; (naming the flavour) milk; mustard pickles; process cheese; process cream cheese; relishes; (naming the flavour) skim milk; skim milk process cheese</p> <p>(2) Cocoa; milk chocolate; sweet chocolate</p> <p>(3) Ice cream; ice cream mix; ice milk; ice milk mix</p> <p>(4) Sherbet</p> <p>(5) Unstandardised foods</p>	(1) (2) (3) (4) (5)
11 A.10	Arabinogalactan	Essential oils, non-nutritive sweeteners, unstandardised dressings, pudding mixes, soft drinks and pie filling mix	G
12 C.1	Calcium alginate	Same foods as listed for algin	Sa

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
13 C.2	Calcium carbonate	Unstandardised foods	G
14 C.3	Calcium carrageenan	Same foods as listed for carrageenan	Sa
15 C.4	Calcium citrate	<p>(1) Process cheese; process cream cheese; skim milk process cheese</p> <p>(2) Unstandardised foods</p>	(1) (2)

16 C.5	Calcium furcelleran	Same foods as listed for furcelleran	SA
17 C.6	Calcium gluconate	Unstandardised foods	G
18 C.7	Calcium glycerophosphate	Unstandardised dessert mixes	G
19 C.8	Calcium hypophosphate	Unstandardised dessert mixes	G
20 C.9	Calcium phosphate dibasic	(1) Process cheese, process cream cheese; skim milk process cheese (2) Unstandardised foods	(1) (2)
21 C.10 22 C.11	Calcium phosphate, tribasic Calcium sulphate	Unstandardised foods (1) Ice cream; ice cream mix; ice milk; ice milk mix (2) Sherbet (3) Unstandardised food	G (1) (2) (3)
23 C.12	Calcium tartrate	Unstandardised foods	
24 C.13	Carboxymethyl cellulose	Same foods as listed for sodium carboxymethyl cellulose	SA
25 C.14	Carob bean gum	(1) Chocolate drink; cream; (naming the flavour) dairy drink; French dressing; (naming the flavour) milk; mustard pickles; process cheese; process cream cheese; relishes; salad dressing; (naming the flavour) skim milk; skim milk process cheese; soft drinks	(1)

Column 1 Item No.	Column 2 Additive	Column 3 Permitted in or upon	
25 C.14 <i>continued</i>	Carob bean gum <i>continued</i>	(2) Cottage cheese; cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); creamed cottage cheese; ice cream mix; ice milk; ice milk mix (3) Sherbet (4) Unstandardised foods	(2) (3) (4)
26 C.15	Carrageenan	(1) Ale; beer; brawn; canned (naming the poultry; chocolate drink; cream; (naming the flavour) dairy drink; French dressing; head-cheese; (naming the fruit) jelly with pectin; light beer; malt liquors; meat binder (when sold for use in prepared meat or prepared meat by-products in which a gelling agent is a permitted ingredient); meat by-product loaf; meat loaf; (naming the flavour) milk; mustard pickles; potted meat by-product; porter; prepared fish or prepared meat; process cheese; process cream cheese; relishes; salad dressing; (naming the flavour) skim milk; skim milk process cheese; stout; soft drinks	(1)
26 C.15 <i>(continued)</i>	Carrageenan <i>(continued)</i>	(2) Cottage cheese; cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); creamed cottage cheese; ice cream; ice cream mix; ice milk; ice milk mix (3) Evaporated milk (4) Sherbet (5) Unstandardised foods	(2) (3) (4) (5)
27 C.16	Cellulose gum	Same foods as listed for sodium carboxymethyl cellulose	SA
28 C.17	Cholic acid	Dried egg whites	0.
29 D.1	Desoycholic acid	Dried egg whites	0.
30 F.1	Furcelleran	(1) Ale; beer; light beer; malt liquor; porter; stout (2) Unstandardised foods	(1) (2)

Column 1 Item No.	Column 2 Additive	Column 3 Permitted in or upon	
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31 G.1	Gelatin	(1) Brawn; canned (naming the poultry); chocolate drink; cream; (naming the flavour) dairy drink; headcheese; (naming the fruit) jelly with pectin; meat binder (when sold for use in prepared meat; by-products in which a gelling agent is a permitted ingredient); meat by-product loaf; meat loaf; (naming the flavour) milk; mustard pickles; potted meat; potted meat by-product; prepared fish or prepared meat; prepared hams; shoulders, butts and picnics; process cheese; process cream cheese; relishes; (naming the flavour) skim milk; skim milk process cheese (2) Cottage cheese; cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); creamed cottage cheese; ice cream; ice cream mix; ice milk; ice milk mix (3) Sherbet (4) Unstandardised foods	(3) (4) 0.
32 G.2	Glycocholic acid	Dried egg whites	0.
33 G.3	Guar gum	(1) Chocolate drink; cream; (naming the flavour) dairy drink; French dressing; (naming the flavour) milk; mince meat; mustard pickles; process cheese; process cream cheese; relishes; salad dressing; (naming the flavour) skim milk; skim milk process cheese; soft drinks (2) Cottage cheese; cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); creamed cottage cheese; ice cream; ice cream mix; ice milk; ice milk mix (3) Sherbet (4) Unstandardised foods	(1) (2) (3) (4)
34 G.4	Gum arabic	Same foods as listed for acacia gum	S
35 H.1	Hydroxylated lecithin	(1) Cocoa; milk chocolate; sweet chocolate	(1)

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
35 H.1 <i>continued</i>	Hydroxylated lecithin <i>continued</i>	(2) Soft drinks (3) Unstandardised foods	(2) (3)
36 H.1A 37 H.2	Hydroxypropyl cellulose Hydroxypropyl methyl- cellulose	Unstandardised foods (1) Chocolate drink; (naming the flavour) dairy drink; French dressing; (naming the flavour) milk; mustard pickles; relishes; (naming the flavour) skim milk; salad dressing (2) Unstandardised foods	G (1) (2)
38 I.1	Irish moss gelose	Same foods as listed for carrageenan	S
39 K.1	Karaya gum	(1) Chocolate drink; (naming the flavour) dairy drink; French dressing; (naming the flavour) milk; mustard pickles; process cheese; process cream cheese; relishes; (naming the flavour) skim milk; salad dressing; skim milk process cheese (2) Cottage cheese; cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); creamed cottage cheese; ice cream; ice cream mix; ice milk; ice milk mix (3) Sherbet (4) Unstandardised foods	(1) (2) (3) (4)
40 L.1	Lactylated mono- and di-	(1) Shortening	(1)

		(2) Unstandardised foods	(2)
41 L.1A	Lactic esters of fatty acids	Unstandardised foods	G
42 L.2	Lecithin	(1) Bread; chocolate milk; cream; (naming the flavour) milk; mustard pickles; process cheese; process cream cheese; relishes; (naming the flavour) skim milk; skim milk process cheese; soft drinks; margarine (2) Cocoa; milk chocolate; sweet chocolate	(1) (2)

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
42 L.2 <i>continued</i>	Lecithin <i>continued</i>	(3) Ice cream; ice cream mix; ice milk; ice milk mix (4) Sherbet (5) Unstandardised foods	(3) (4) (5)
43 L.3	Locust bean gum	Same foods as listed for carob bean gum	S g
44 M.1	Methylcellulose	(1) Ale; beer; French dressing; light beer; porter; malt liquor; process cheese; process cream cheese; salad dressing; skim milk process cheese; soft drinks; stout (2) Unstandardised foods	(1) (2)
45 M.2	Methyl ethyl cellulose	Unstandardised foods	G
46 M.3	Mono-glycerides	(1) Bread; cream; process cheese; process cream cheese; skim milk process cheese; fish paste (2) Cocoa; milk chocolate; sweet chocolate  (3) Ice cream; ice cream mix; ice milk; ice milk mix; reconstituted milk; yogurt (4) Sherbet (5) Shortening  (6) Margarine (7) Unstandardised foods	(1) (2)  (3) (4) (5)  (6) (7)
47 M.4	Mono- and di-glycerides	(1) Bread; cream; process cheese; process cream cheese; skim milk process cheese; soft drinks (2) Cocoa; milk chocolate; sweet chocolate  (3) Ice cream; ice cream mix; ice milk; ice milk mix; reconstituted milk; yogurt (4) Sherbet	(1) (2)  (3) (4)

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3</i>	
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		<i>Permitted in or upon</i>	
47 M.4 <i>continued</i>	Mono- and di-glycerides <i>continued</i>	(5) Shortening  (6) Margarine (7) Unstandardised foods	(5) (6) (7)
48 O.1	Oat gum	(1) Process cheese; process cream cheese; skim milk process cheese (2) Cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish) (3) Unstandardised foods	(1) (2) (3)
49 O.2	O bile extract	Dried egg whites	0.
50 P.1	Pectin	(1) Apple (or rhubarb) (and naming the fruit) jam; chocolate drink; cream; (naming the flavour) dairy drink; fig marmalade; fig marmalade with pectin; French dressing; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly; (naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade with pectin; (naming the flavour) milk; mincemeat; mustard pickles; pineapple marmalade with pectin; relishes; salad dressing; (naming the flavour) skim milk; soft drinks; sour cream (2) Ice cream; ice cream mix; ice milk; ice milk mix; cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish) (3) Sherbet (4) Unstandardised foods	(1) (2) (3) (4)
51 P.1A	Polyglycerol esters of fatty acids	(1) Soft drinks  (2) Unstandardised foods	(1) (2)
52 P.1B	Polyglycerol esters of interesterified castor oil fatty acids	Milk chocolate; sweet chocolate	A

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
53 P.2	Polyoxyethylene (2) sorbitan monooleate; polysorbate 80	(1) Ice cream; ice cream mix; ice milk; ice milk mix; sherbet  (2) Unstandardised frozen desserts (3) Pickles and relishes (4) Soft drinks  (5) Imitation dry cream   (6) Whipped vegetable oil topping	(1) (2) (3) (4) (5) (6)

		(7) Cake icing; cake icing mix	(7)
		(8) Salt (9) Whipped cream	(8) (9)
54 P.3	Polyoxyethylene (20) sorbitan monostearate; polysorbate 60	(1) Imitation dry cream mix; vegetable oil creaming agent; whipped vegetable oil topping; vegetable oil topping mix	(1)

Column 1 Item No.	Column 2 Additive	Column 3 Permitted in or upon	
54 P.3 <i>continued</i>	Polyoxyethylene (20) sorbitan monostearate; polysorbate 60 <i>continued</i>	(2) Cakes  (3) Cakes; cake mixes  (4) Unstandardised confectionery coatings  (5) Cake icing; cake icing mix    (6) Pudding; pie filling (7) Soft drinks    (8) Sour cream substitute (9) Unstandardised dressings; unstandardised prepared canned cooking sauces (10) Fat base formulation for self-basting of poultry by injection	(2)  (3)  (4)  (5)    (6) (7)   (8) (9)  (1)
55 P.4	Polyoxyethylene (20) sorbitan tristearate	(1) Chocolate drink; (naming the flavour) dairy drink; (naming the flavour) milk; (naming the flavour) skim milk (2) Ice cream; ice cream mix; ice milk; ice milk mix; sherbet	(1) (2)

		(3) Unstandardised frozen desserts (4) Cakes	(3) (4)
		(5) Soft drinks	(5)

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
55 P.4  <i>continued</i>	Polyoxyethylene (20) sorbitan tristearate <i>continued</i>	(6) Unstandardised confectionery coatings  used, the total shall not exceed 0.7% (7) Imitation dry cream mix; vegetable oil creaming agent; whipped vegetable oil topping; vegetable oil topping mix	(6)  (7)
56 P.5	Polyoxyethylene (8) stearate	Unstandardised bakery foods	0.
57 P.6	Potassium alginate	Same foods as listed for algin	S
58 P.7	Potassium carrageenan	Same foods as listed for carrageenan	S
59 P.8	Potassium chloride	Unstandardised foods	G
60 P.9	Potassium citrate	Process cheese; process cream cheese; skim milk process cheese	G
61 P.10	Potassium furcelleran	Same foods as listed for furcelleran	Sa
62 P.11	Potassium phosphate dibasic	Process cheese; process cream cheese; skim milk process cheese	G
63 P.12	Propylene glycol alginate	(1) Ale; beer; French dressing; light beer; malt liquor; mustard pickles; porter; process cheese; process cream cheese; relishes; salad dressing; skim milk process cheese; soft drinks; stout (2) Cottage cheese; creamed cottage cheese; ice cream; ice cream mix; ice milk; ice milk mix; cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish) (3) Sherbet (4) Unstandardised foods	(1)  (2)  (3) (4)
64 P.13	Propylene glycol other of  methyl-cellulose	Same foods as listed for hydroxypropyl methyl-  cellulose	Sa

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
65 P.14	Propylene glycol mono fatty acid esters	Unstandardised foods	Go
66 S.1	Sodium acid pyrophosphate	Process cheese; process cream cheese; skim milk process cheese	Go
67 S.2	Sodium alginate	(1) Same foods as listed for algin	(1)

		(2) Coarse crystal salt	(2)
68 S.2A	Sodium aluminum phosphate	Process cheese; process cream cheese; skim milk process cheese	Go
69 S.3	Sodium carboxymethyl cellulose	(1) Chocolate drink; cream (naming the flavour) dairy drink; French dressing; (naming the flavour) milk; mustard pickles; process cheese; process cream cheese; relishes; salad dressing; (naming the flavour) skim milk; skim milk process cheese; soft drinks (2) Cottage cheese; creamed cottage cheese; ice cream; ice cream milk; ice milk; ice milk mix (3) Sherbet (4) Unstandardised foods	Go (2) (3) (4)
70 S.4	Sodium carrageenan	Same foods as listed for carrageenan	So
71 S.5	Sodium cellulose glycolate	Same foods as listed for sodium carboxymethyl cellulose	So
72 S.6	Sodium citrate	(1) Process cheese; process cream cheese; skim milk process cheese (2) Evaporated milk  (3) Ice cream; ice cream mix; ice milk; ice milk mix (4) Sherbet (5) Soft drinks	(1) (2) (3) (4) (5)
73 S.7	Sodium furcelleran	Same foods as listed for furcelleran	So
74 S.8	Sodium gluconate	Process cheese; process cream cheese; skim milk process cheese	G

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
75 S.9	Sodium heametaphosphate	(1) Mustard pickles; process cheese; process cream cheese; relishes; skim milk process cheese; soft drinks (2) Ice cream; ice cream mix; ice milk; ice milk mix (3) Sherbet (4) Unstandardised foods	(1) (2) (3) (4)
76 S.10	Sodium lauryl sulphate	(1) Egg white solids (2) Frozen egg whites	(1) (2)
77 S.11	Sodium phosphate, dibasic	(1) Chocolate drink; (naming the flavour) dairy drink; (naming the flavour) milk; mustard pickles; process cheese; process cream cheese; relishes; (naming the flavour) skim milk; skim milk process cheese (2) Cottage cheese; creamed cottage cheese (3) Evaporated milk  (4) Unstandardised foods	(1) (2) (3) (4)
78 S.12	Sodium phosphate, monobasic	(1) Process cheese; process cream cheese; skim milk process cheese (2) Unstandardised foods	(1) (2)
79 S.13	Sodium phosphate, tribasic	(1) Process cheese; process cream cheese; skim milk process cheese (2) Unstandardised foods	(1) (2)



		(5) Beverage base or mix	(5)
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Column 1 Item No.	Column 2 Additive	Column 3 Permitted in or upon	
86 S.19	Stearyl monoglyceridyl citrate	Shortening	G
87 T.1	Taurocholic acid	Dried egg white	0.
88 T.2	Tannic acid	Honey wine; wine	20
89 T.3	Tragacanth gum	(1) French dressing; mustard pickles; process cheese; process cream cheese; salad dressing; relishes; skim milk process cheese; soft drinks (2) Cottage cheese; cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); creamed cottage cheese; ice cream; ice ice cream mix; ice milk; ice milk mix (3) Sherbet (4) Unstandardised foods	(1) (2) (3) (4)
90 T.4	Triethyl citrate	Egg white	0.
91 .1	anthan gum	Unstandardised foods	G

## PART V

### Food Additives that may be Used as Food Enzymes

Column 1 Item No.	Column 2 Additive	Column 3 Permitted in or upon
1 B.1	Bromelain	(1) Ale; beer; light beer; malt liquor; porter; stout (2) Frozen meat cuts; meat tenderisers; pumping pickle employed in the curing of beef cuts; sugar wafers; waffles; pancakes
2 C.1	Carbohydrate (1) from <i>Aspergillus niger</i> group  (2) from <i>Aspergillus flavus oryzae</i> group  (3) from <i>Bacillus subtilis</i> group	(1) (a) Ale; beer; light beer; bread; malt liquor; porter; stout (b) Production of detrose; high conversion syrups from starch (c) Unstandardised bakery foods (2) (a) Ale; beer; bread; flour; light beer; malt liquors; porter; stout; whole wheat flour (b) High conversion syrups from starch; chocolate syrups (c) Unstandardised bakery foods (3) (a) Ale; beer; light beer; malt liquors; porter; stout (b) Cooked cereals; chocolate syrups; high conversion syrups from starch
3 C.2	Catalase: from <i>Aspergillus</i>	Cheddar, colby, granular, Swiss, and washed curd cheese
4 C.3	Cellulase: from <i>Aspergillus niger</i> group	Liquid coffee concentrate
5 F.1	Flavin	(1) Ale; beer; light beer; porter; stout (2) Frozen meat cuts; meat tenderisers
6 G.1	Glucose oxidase/catalase	Egg whites; soft drinks
7 I.1	Invertase	(1) Confectionery (2) Unstandardised bakery foods

8 P.1	Pancreatin	Cooked cereals; dried egg whites; sugar syrups
<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>
9 P.2	Papain	(1) Ale; beer; light beer; malt liquor; porter; stout  (2) Beef before slaughter; malt beverages; meat cuts;  meat tenderisers; pumping pickle employed in the curing of beef cuts
10 P.3	Pectinase	Wine
11 P.4	Pepsin	(1) Cheese; cottage cheese  (2) Instant cereals  (3) Ale; beer; light beer; malt liquor; porter; stout  (4) Defatted soya flour
12 P.5	Protease: (1) from <i>Aspergillus niger</i> group; (2) from <i>Aspergillus flavus oryzae</i> group;  (3) from <i>Bacillus subtilis</i> group	(1) (a) Bread (b) Unstandardised bakery foods  (2) (a) Ale; beer; frozen meat cuts; light beer; malt liquor; meat tenderisers; porter; stout (b) Unstandardised bakery foods (3) (a) Ale; beer; light beer; malt liquor; porter; stout (b) Unstandardised bakery foods
13 R.1	Rennet	(1) Cheese; cottage cheese (2) Unstandardised foods

## PART VI

### Food Additives that may be Used as Firming Agents

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>
1 A.1	Aluminum sulphate	(1) Canned crabmeat, lobster, salmon, shrimp and tuna; pickles and relishes (2) Unstandardised foods
2 A.2	Ammonium aluminum sulphate	(1) Pickles and relishes (2) Unstandardised foods
3 C.1	Calcium chloride	(1) Tomatoes; canned apples; canned vegetables; frozen apples (2) Cheese; cottage cheese
4 C.2	Calcium citrate	(1) Tomatoes; canned apples; canned vegetables; frozen apples; frozen sliced apples (2) Unstandardised foods
5 C.3	Calcium gluconate	Unstandardised foods
6 C.4	Calcium phosphate, dibasic	Unstandardised foods
7 C.5	Calcium phosphate, monobasic	(1) Tomatoes, canned apples, canned vegetables; frozen apples (2) Unstandardised foods
8 C.6	Calcium sulphate	Tomatoes; canned apples; canned vegetables; frozen apples
9 D.1	Potassium aluminium sulphate	(1) Pickles and relishes (2) Unstandardised foods
10 S.1	Sodium aluminium sulphate	(1) Pickles and relishes (2) Unstandardised foods

## PART VII

### Food Additives that may be Used as Glazing and Polishing Agents

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>
1 A.1	Acetylated monoglycerides	(1) Confectionery (2) Frozen fish

2 B.1	Beeswax	Confectionery
3 C.1	Carnauba wax	Confectionery
4 C.2	Candelilla wax	Confectionery
5 C.1	Gum arabic	Confectionery
6 G.2	Gum benzoin	Confectionery
7 M.1	Magnesium silicate	Confectionery
8 M.2	Mineral oil	Confectionery
9 P.1	Petrolatum	Confectionery
10 S.1	Shellac	Cake decorations; confectionery
11 S.2	Spermaceti wax	Confectionery
12 Z.1	Zein	Confectionery

## PART VIII

### Miscellaneous Food Additives

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	<i>Column 4 Purpose of use</i>
1 A.1	Acetylated mono-glycerides	Unstandardised foods	Coating; release agent
2 B.1	Bead oil	Wine	Antifoaming agent
3 B.2	Beeswax	Unstandardised foods	Antisticking agent
4 C.1	Caffeine	Cola type soft drinks	To characterise the product
5 C.2	Caffeine citrate	Cola type soft drinks	To characterise the product
6 C.3	Calcium carbonate	(1) Flour; whole wheat flour (2) Flour; whole wheat flour (3) Confectionery (4) Chewing gum (5) Unstandardised foods	(1) Carrier of benzoyl peroxide (2) Carrier of potassium bromate (3) Creaming and fiing agent (4) Filler (5) Carrier and dusting agent
7 C.4	Calcium phosphate, dibasic	(1) Flour; whole wheat flour  (2) Flour; whole wheat flour	(1) Carrier of benzoyl peroxide  (2) Carrier of potassium bromate
8 C.5	Calcium phosphate, tribasic	Flour; whole wheat flour	Carrier of benzoyl peroxide
9 C.6	Calcium silicate	Oil-soluble annatto	Carrier
10 C.7	Calcium stearate	Confectionery	Release agent
11 C.8	Calcium stearoyl-2-lactylate	(1) Liquid and frozen egg whites (2) Dried egg whites (3) Vegetable fat toppings (4) Dehydrated potatoes	(1) Whipping agent (2) Whipping agent (3) Whipping agent (4) Conditioning agent
12 C.9	Calcium sulphate	(1) Flour; whole wheat flour (2) Baking powder	(1) Carrier of benzoyl peroxide (2) Neutral filler

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	<i>Column 4 Purpose of use</i>
13 C.10	Carbon dioxide	(1) Ale; beer; carbonated (naming the fruit) juice; light beer; malt liquor; porter; soft drinks; stout; wine (2) Unstandardised foods	(1) Carbonation  (2) Carbonation and pressure dispensing agent
14 C.11	Castor oil	Confectionery	Release agent
15 C.12	Cellulose, microcrystalline	(1) Ice milk mix agent (2) Sherbet (3) Carbohydrate or calorie reduced diatetic foods (4) Whipped vegetable oil topping (5) Unstandardised frozen desserts	(1) Bodying and texturising (2) Bodying and texturising agent (3) Filler (4) Bodying and texturising agent (5) Bodying and texturising agent
16 C.12A	Chloro I.P.C. (Isopropyl N-(3-chlorophenyl) carbonate (99% pure)	Potatoes	Anti-sprouting agent
17C.13A	Chloropentafluoroethane	Unstandardised foods	Pressure dispensing and aerating agent
18 C.13B	4-chlorophenoyacetic acid	Mung beans	Sprout activator
19 C.14	Citric acid	(1) Beef blood	(1) Anti-coagulant



41 M.5E	Methanol	Hop extract	Solvent
42 M.6	Microcrystalline cellulose	Same foods as listed for cellulose microcrystalline	Filler
43 M.7	Mineral oil	(1) Bakery products; confectionery; seeded raisins (2) Fresh fruits and vegetables	(1) Release agent (2) Coating
44 M.8	Monoacetin	Unstandardised bakery foods	Plastiser
45 M.9	Mono- and diglycerides	(1) Apple (or rhubarb) and (naming the fruit) jam; fats and oils; fig marmalade; fig marmalade with pectin; (naming the fruit) jam with (naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade with pectin; pineapple marmalade; pineapple marmalade with pectin; soft drinks	(1) Anti-foaming agent

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	<i>Column 4 Purpose of use</i>
45 M.9	Mono- and diglycerides	(2) Unstandardised foods	(2) Anti-foaming agent; a humectant; release agent
46 M.10	Monoglycerides	(1) Oil-soluble annatto (2) Unstandardised foods	(1) Solvent (2) Anti-foaming agent; humectant; release agent
47 M.11	Monosodium L-glutamate	Unstandardised foods except foods for infants under one year of age	Flavour enhancer
48 N.1	Nitrogen	Unstandardised foods	Pressure dispensing agent
49 N.2	Nitrous oxide	Unstandardised foods	Pressure dispensing agent
50 N.3	Nonyl alcohol	Potatoes	Anti-sprouting agent
51 O.1	Octafluorocyclobutane	Unstandardised foods	Pressure dispensing and aerating agent
52 O.2	Oystearin	Cotton seed oil; peanut oil; soya bean oil	To inhibit crystal formation
53 P.1	Pancreas extract	Acid producing bacterial cultures	To control bacteriophages
54 P.1A	Paraffin wax	(1) Fresh fruits and vegetables (2) Cheese and turnips	(1) Coating (2) Coating
55 P.2	Petrolatum	Fresh fruits and vegetables	Coating
56 P.2A	Polyglycerol ester of wood rosin (ester gum)	Soft drinks	Density adjusting agent
57 P.3	Polyvinylpyrrolidone	Ale; beer; light beer; malt liquor; porter; stout; wine	Clarifying agent
58 P.4	Potassium aluminium sulphate	Flour; whole wheat flour	Carrier of benzoyl peroxide

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	<i>Column 4 Purpose of use</i>
59 P.5	Potassium stearate	Chewing gum	Plasticising agent
60 P.6	Propane	Unstandardised foods	Pressure dispensing and aerating agent
61 P.7	Propylene glycol	(1) Oil-soluble annatto (2) Soft drinks (3) Unstandardised foods	(1) Solvent (2) Solvent (3) Humectant
62 Q.1	Quillaia	Beverage bases; beverage mixes; soft drinks	Foaming agent
63 S.1	Saponin	Soft drinks	Foaming agent
64 S.2	Sodium aluminium sulphate	Flour; whole wheat flour	Carrier of benzoyl peroxide
65 S.3	Sodium bicarbonate	(1) Confectionery (2) Salt	(1) Aerating agent (2) To stabilise potassium iodate

			in salt
66 S.3A	Sodium carbonate	Fish fillets, frozen lobster; frozen crab frozen clam and frozen shrimp, in combination with sodium hexametaphosphate	To reduce thaw drip
67 S.4	Sodium citrate	Beef blood	Anticoagulant
68 S.5	Sodium ferrocyanide decahydrate	Dextritic salt	Adjuvant in the production of dextritic salt crystals
69 S.6	Sodium hexametaphosphate	(1) Beef blood (2) Frozen fish fillets; frozen lobster; frozen crab; frozen clam and frozen shrimp	(1) Anticoagulant (2) To reduce thaw drip
70 S.7	Sodium phosphate, dibasic	(1) Frozen fish (2) Frozen mushrooms	(1) To prevent cracking of glaze (2) To prevent discoloration

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	<i>Column 4 Purpose of use</i>
71 S.8	Sodium silicate	Canned drinking water	Corrosion inhibitor
72 S.9	Sodium stearate	Chewing gum	Plasticising agent
73 S.9A	Sodium stearoyl-2 lactylate	(1) Liquid and frozen egg whites (2) Dried egg whites (3) Oil toppings or topping mixes	(1) Whipping agent (2) Whipping agent (3) Whipping agent
74 S.9B	Sodium sulphate	Frozen mushrooms	To prevent discoloration
75 S.9C	Sodium sulphite	Canned flaked tuna	To prevent discoloration
76 S.10	Sodium thiosulphate	Salt	To stabilise potassium iodate in salt
77 S.11	Sodium tripolyphosphate	Frozen fish fillets; frozen lobster; frozen crab; frozen clam and frozen shrimp	To reduce thaw drip
78 S.12	Sorbitol	(1) Confectionery (2) Marshmallows; shredded coconut (3) Unstandardised foods	(1) Release agent (2) Humectant (3) To modify texture
79 S.13	Stannous chloride	(1) Asparagus packed in glass containers; concentrated fruit juices; lemon juice; lime juice (2) Soft drinks	(1) Flavour and colour stabiliser (2) Flavour and colour stabiliser
80 S.14	Stearic acid	(1) Confectionery (2) Chewing gum	(1) Release agent (2) Plasticising agent
81 S.15	Sodium methyl sulphate	Pectin	As processing aid, the result of methylation of pectin by sulphuric acid and methyl alcohol and neutralised by sodium bicarbonate
82 S.16	Sucrose acetate isobutyrate	Soft drinks	Density adjusting agent
83 T.1	Tannic acid	Chewing gum	To reduce adhesion
84 T.2	Triacetin	Cake mixes	Wetting agent

## PART IX

Food Additives that may be used as Non-nutritive Sweetening Agents

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
1 A.1	Ammonium saccharin	Carbohydrate or calorie reduced dietetic foods meeting the requirements of regulations 52 and 55	Good manufacturing practice
2 C.1	Calcium saccharin	Carbohydrate or calorie reduced dietetic foods meeting the requirements of regulations 52 and 55	Good manufacturing practice
3 S.1	Saccharin	Carbohydrate or calorie reduced dietetic foods meeting the requirements of regulations 52 and 55	Good manufacturing practice
4 S.2	Sodium saccharin	Carbohydrate or calorie reduced dietetic foods meeting the requirements of regulations 52 and 55	Good manufacturing practice

## PART X

Food Additives that may be Used as pH Adjusting Agents, Acid-reacting Materials and Water Correcting Agents

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
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1 A.1	Acetic acid	(1) soft drinks (2) Unstandardised foods	(1) Good manufac (2) Good manufac
2 A.2	Adipic acid	(1) Soft drinks (2) Unstandardised foods	(1) Good manufac (2) Good manufac
3 A.3	Ammonium aluminium sulphate	(1) Baking powder (2) Unstandardised foods	(1) Good manufac (2) Good manufac
4 A.4	Ammonium bicarbonate	(1) Chocolate; cocoa; milk chocolate; sweet chocolate (2) Unstandardised foods	(1) Good manufac (2) Good manufac
5 A.5	Ammonium carbonate	(1) Chocolate; cocoa; milk chocolate; sweet chocolate (2) Unstandardised foods	(1) Good manufac (2) Good manufac
6 A.6	Ammonium citrate, dibasic	Unstandardised foods	Good manufactur
7 A.7	Ammonium citrate, monobasic	Unstandardised foods	Good manufactur
8 A.8	Ammonium hydroxide	(1) Chocolate; cocoa; milk chocolate; sweet chocolate (2) Unstandardised foods	(1) Good manufac (2) Good manufac
9 A.9	Ammonium phosphate, dibasic	(1) Ale; bacterial cultures; baking powder; beer; light beer; malt liquor; porter; stout (2) Unstandardised bakery foods	(1) Good manufac (2) Good manufac
10 A.10	Ammonium phosphate, monobasic	(1) Ale; bacterial cultures; baking powder; beer; light beer; malt liquor; porter; stout (2) Unstandardised bakery foods	(1) Good manufac (2) Good manufac
11 C.1	Calcium acetate	(1) Ale; beer; light beer; malt liquor; porter; soft drinks; stout (2) Unstandardised foods	(1) Good manufac (2) Good manufac
12 C.2	Calcium bicarbonate	Soft drinks	Good manufactur

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
13 C.2A	Calcium carbonate	(1) Chocolate drinks; ice cream mix; ice milk mix; wine; soft drinks (2) Unstandardised foods	(1) Good manufac (2) Good manufac
14 C.3	Calcium chloride	(1) Ale; beer; light beer; malt liquor; porter; soft drinks; stout (2) Unstandardised foods	(1) Good manufac (2) Good manufac
15 C.4	Calcium citrate	(1) Soft drinks (2) Unstandardised foods	(1) Good manufac (2) Good manufac
16 C.5	Calcium fumarate	Unstandardised foods	Good manufactur
17 C.6	Calcium gluconate	(1) Soft drinks (2) Unstandardised foods	(1) Good manufac (2) Good manufac
18 C.7	Calcium hydroxide	(1) Ale; beer; ice cream mix; ice milk mix; light beer; malt liquor; porter; stout (2) Canned peas (3) Unstandardised foods	(1) Good manufac (2) 0.01% (3) Good manufac
19 C.8	Calcium lactate	(1) Baking powder; soft drinks (2) Unstandardised foods	(1) Good manufac (2) Good manufac
20 C.9	Calcium oxide	(1) Ale; beer; chocolate drink; ice cream mix; ice (2) Unstandardised foods	(1) Good manufac (2) Good manufac
21 C.10	Calcium phosphate, dibasic	Unstandardised foods	Good manufactur
22 C.11	Calcium phosphate, monobasic	(1) Baking powder; malt liquors (2) Unstandardised foods	(1) Good manufac (2) Good manufac
23 C.12	Calcium phosphate, tribasic	Unstandardised foods	Good manufactur
24 C.13	Calcium sulphate	Ale; beer; light beer; malt liquor; porter; soft drinks; stout; wine	Good manufactur

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
25 C.14	Citric acid	(1) Ale; apple (or rhubarb) and (naming the fruit) jam; beer; canned artichokes; canned asparagus; Canned bean sprouts; canned onions; canned pears; canned shellfish; canned spring mackerel; cottage cheese; creamed cottage cheese; fig marmalade; fig marmalade with pectin; French dressing; frozen cooked shrimp; grape juice; honey wine; ice cream mix; ice milk mix; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly; (naming the fruit) jelly with pectin; light beer; malt liquor; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; mayonnaise; mincemeat; pineapple marmalade; pineapple	(1) Good manufac

		marmalade with pectin; porter; process cheese; process cream cheese; salad dressing; sherbet; skim milk process cheese; stout; tomatoes; wine; soft drinks (2) Unstandardised foods	(2) Good manufac
26 C.15	Cream of tartar	Same foods as listed for potassium acid tartrate	Same levels as p acid tartrate
27 F.1	Fumaric acid	(1) Soft drinks (2) Unstandardised foods	(1) Good manufac (2) Good manufac
28 G.1	Gluconic acid	(1) Soft drinks (2) Unstandardised foods	(1) Good manufac (2) Good manufac
29 G.2	Gluconodeltalactone	Unstandardised foods	Good manufactur
30 H.1	Hydrochloric acid	Ale; beer; light beer; malt liquor; porter; stout	Good manufactur
31 L.1	Lactic acid	(1) Ale; baking powder; beer; bread; cottage cheese; creamed cottage cheese; French dressing; ice cream mix; ice milk; mix; light beer; malt liquor; mayonnaise; olives; pickles and relishe; porter; process cheese; process cream cheese; salad dressing; sherbet; skim milk process cheese; soft drinks; stout (2) Unstandardised foods	(1) Good manufac  (2) Good manufac

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
32 M.2	Magnesium carbonate	(1) Chocolate; chocolate drink; cocoa; ice cream mix; ice milk mix; milk chocolate; soft drinks; sweet chocolate (2) Unstandardised foods	(1) Good manufac  (2) Good manufac
33 M.3	Magnesium citrate	Soft drinks	Good manufactur
34 M.4	Magnesium fumarate	Unstandardised foods	Goods manufactu
35 M.5	Magnesium hydroxide	(1) Chocolate; cocoa; ice cream mix; ice milk mix; milk chocolate; sweet chocolate (2) Canned peas	(1) Good manufac  (2) 0.05%
36 M.6	Magnesium oxide	Chocolate drink; ice cream mix; ice milk mix	Good manufactur
37 M.7	Magnesium sulphate	Ale; beer; light beer; malt liquor; porter; soft drinks; stout	Good manufactur
38 M.8	Malic acid	(1) Apple (or rhubarb) and (naming the fruit) jam; fig marmalade; fig marmalade with pectin; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade with pectin; pineapple marmalade; pineapple marmalade with pectin; soft drinks (2) Unstandardised foods	(1) Good manufac  (2) Good manufac
39 P.1	Phosphoric acid	(1) Ale; beer; chocolate; cocoa; cottage cheese; creamed cottage cheese; malt liquor; light beer; milk chocolate; mono- and di-glycerides; soft drinks; porter; stout; sweet chocolate (2) Unstandardised foods (3) Fish protein	(1) Good manufac  (2) Good manufac (3) Good manufac
40 P.2	Potassium acid tartrate	(1) Baking powder (2) Unstandardised foods	(1) Good manufac (2) Good manufac
41 P.3	Potassium aluminum sulphate	(1) Ale; baking powder; beer; light beer; malt liquor; oil soluble annatto; porter; stout (2) Unstandardised foods	(1) Good manufac  (2) Good manufac

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
42 P.4	Potassium bicarbonate	(1) Baking powder; chocolate; cocoa; malted milk; malted milk powder; milk chocolate; soft drinks; sweet chocolate (2) Unstandardised foods	(1) Good manufac  (2) Good manufac
43 P.5	Potassium carbonate	(1) Chocolate; cocoa; milk chocolate; soft drinks; sweet chocolate (2) Unstandardised foods	(1) Good manufac  (2) Good manufac
44 P.6	Potassium chloride	Ale; beer; light beer; malt liquor; porter; soft drinks; stout	Good manufactur
45 P.7	Potassium citrate	(1) Soft drinks (2) Unstandardised foods	(1) Good manufac (2) Good manufac
46 P.8	Potassium fumarate	Unstandardised foods	Good manufactur

47 P.9	Potassium hydroxide	(1) Oil soluble annatto (2) Chocolate; cocoa; milk chocolate; sweet chocolate	(1) 1.0% (2) Good manufactur
48 P.10	Potassium phosphate, dibasic	Unstandardised foods	Good manufactur
49 P.11	Potassium sulphate	(1) Ale; beer; light beer; malt liquor; porter; soft drinks; stout	Good manufactur
50 S.1	Sodium acetate	(1) Soft drinks (2) Unstandardised foods	(1) Good manufactur (2) Good manufactur
51 S.2	Sodium acid pyrophosphate	(1) Baking powder	(1) Good manufactur
52 S.3	Sodium acid tartrate	Baking powder	Good manufactur
53 S.4	Sodium aluminum phosphate	Unstandardised foods	Good manufactur
54 S.5	Sodium aluminum sulphate	(1) Banking powder (2) Unstandardised foods	(1) Good manufactur (2) Good manufactur

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
55 S.6	Sodium bicarbonate	(1) Apple (or rhubarb) and (naming the fruit) jam; baking powder; chocolate; chocolate drink; cocoa; ice cream mix; ice milk mix; (naming the fruit) jam: (naming the fruit) jam with pectin; (naming the fruit) jelly; (naming the fruit) jelly with pectin; malted milk; malted milk powder; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; milk chocolate; oil-soluble annatto; pineapple marmalade or fig marmalade; pineapple marmalade with pectin or fig marmalade with pectin; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat (regulations 300 to 323) or preserved meat by-product; soft drinks; sweet chocolate (2) Unstandardised foods	(1) Good manufactur  (2) Good manufactur
56 S.7	Sodium bisulphate	Ale; beer; light beer; malt liquor; porter; stout	Good manufactur
57 S.8	Sodium carbonate	(1) Apple (or rhubarb) and (naming the fruit) jam; chocolate; chocolate drink; cocoa; ice cream mix; ice milk mix; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly; (naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade; (naming the fruit) marmalade with pectin; meat binder for preserved meat by-product (regulations 300 to 323); soft drinks (2) Unstandardised foods	(1) Good manufactur  (2) Good manufactur
58 S.9	Sodium citrate, dibasic	(1) Cottage cheese; cream; creamed cottage cheese; ice cream mix; ice milk mix; sherbet (2) Soft drinks (3) Unstandardised foods	(1) Good manufactur  (2) Good manufactur (3) Good manufactur
59. S.10	Sodium citrate, monobasic	(1) Cottage cheese; cream; creamed cottage cheese; ice cream mix; ice milk mix; sherbet (2) Soft drinks (3) Unstandardised foods	(1) Good manufactur  (2) Good manufactur (3) Good manufactur

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
60 S.11	Sodium citrate, tribasic	(1) Apple (or rhubarb) and (naming the fruit) jam; cottage cheese; cream; creamed cottage cheese; ice cream mix; ice milk mix; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly; (naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade with pectin; pineapple marmalade or fig marmalade; pineapple marmalade with pectin or fig marmalade with pectin; sherbet (2) Soft drinks (3) Unstandardised foods	(1) Good manufactur  (2) Good manufactur (3) Good manufactur
61 S.12	Sodium fumarate	Unstandardised foods	Good manufactur
62 S.13	Sodium gluconate	(1) Soft drinks (2) Unstandardised foods	(1) Good manufactur (2) Good manufactur
63 S.14	Sodium heametaphosphate	Unstandardised foods	Good manufactur
64 S.15	Sodium hydroxide	(1) Chocolate; chocolate drink; cocoa; ice cream mix; ice milk mix; milk chocolate; sweet chocolate; pumping pickle; cover pickle and dry cure employed	(1) Good manufactur

		in the curing of preserved meat by-products (regulations 300 to 323) (2) Unstandardised foods	(2) Good manufac
65 S.16	Sodium lactate	(1) Soft drinks (2) Unstandardised foods	(1) Good manufac (2) Good manufac
66 S.17	Sodium phosphate, dibasic	(1) Ale; bacterial culture; beer; cream; light beer; malt liquors; porter; stout (2) Soft drinks (3) Unstandardised foods	(1) Good manufac (2) Good manufac (3) Good manufac
67 S.18	Sodium phosphate, monobasic	(1) Ale; beer; light beer; malt liquor; porter; stout (2) Soft drinks (3) Unstandardised foods	(1) Good manufac (2) Good manufac (3) Good manufac
68 S.19	Sodium phosphate, tribasic	(1) Ale; beer; light beer; malt liquor; porter; stout (2) Soft drinks (3) Unstandardised foods	(1) Good manufac (2) Good manufac (3) Good manufac

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
69 S.20	Sodium potassium tartrate	(1) Apple (or rhubarb) and (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit jelly); (naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; pineapple marmalade or fig marmalade; pineapple marmalade with pectin or fig marmalade with pectin (2) Unstandardised foods	(1) Good manufac  (2) Good manufac
70 S.21	Sodium pyrophosphate, tetrabasic	Unstandardised foods	Good manufactur
71 S.22	Sodium tripolyphosphate	Unstandardised foods	Good manufactur
72 S.23	Sulphuric acid	Ale; beer; light beer; malt liquor; porter; stout	Good manufactur
73 T.1	Tartaric acid	(1) Ale; apple (or rhubarb) and (naming the fruit) jam; baking powder; beer; fig marmalade; fig marmalade with pectin; French dressing; honey wine; ice cream mix; ice milk mix; (naming the fruit) jam with pectin; (naming the fruit) jelly; (naming the fruit) jelly with pectin; light beer; malt liquors; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; mayonnaise; pineapple marmalade; pineapple marmalade with pectin; porter; salad dressing; sherbet; wine; soft drinks; stout (2) Unstandardised foods	(1) Good manufac  (2) Good manufac

## PART XI A

### Food Additives that may be Used as Class I Preservatives

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
1 A.1	Acetic acid	(1) Preserved fish; preserved meat; preserved meat by-product product; preserved poultry meat; preserved poultry meat by-product; pumping pickle and dry cure employed in the curing of preserved meat or preserved meat by-product (2) Unstandardised foods	(1) Good manufac  (2) Good manufac
2 A.2	Ascorbic acid	(1) Ale; beer; canned mushrooms; canned tuna; frozen fruit; glaze of frozen fish; light beer; malt liquor; meat binder for preserved meat and preserved meat by-product (regulations 300 to 323); porter; preserved fish; preserved meat; preserved meat poultry meat by-product; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat or preserved meat by-product; soft drinks; stout; wine (2) Unstandardised foods	(1) Good manufac  (2) Good manufac
3 C.1	Calcium ascorbate	Same foods as listed for ascorbic acid	Same levels as p
4 E.1	Erythorbic acid	(1) Ale; beer; frozen fruit; light beer; malt liquor; meat binder for preserved meat and preserved meat by-product (regulations 300 to 323); porter; preserved fish; preserved meat; preserved meat by-product; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat or prepared meat by-product; soft drinks; stout; wine	(1) Good manufac

		(2) Unstandardised foods	(2) Good manufacturing practices
5 I.1	Iso-ascorbic acid	Same foods as listed for erythorbic acid	Same levels as p
6 P.1	Potassium nitrate	Meat binder for preserved meat and preserved meat by-product (regulations 300 to 323); preserved meat nitrite such that the final product shall by-product; preserved poultry meat; preserved poultry not contain more than 200 p.p.m of nitrite, meat by-product; pumping pickle; cover pickle and calculated as sodium nitrite dry cure employed in the curing of preserved meat or preserved meat by-product (regulations 300 to 323)	Alone or in any co
<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
7 P.2	Potassium nitrite	Meat binder for preserved meat and preserved meat by-product (regulations 300 to 323); preserved meat; preserved meat by-product (regulations 300 to 323); preserved poultry meat; preserved poultry meat by-product; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat or preserved meat by-product (regulations 300 to 323)	Alone or in any co nitrite such that not contain more calculated as so
8 S.1	Sodium ascorbate	Same foods as listed for ascorbic acid	Same levels as p
9 S.2	Sodium erythorbate	Same levels as listed for erythorbic acid	Same levels as p
10 S.3	Sodium iso-ascorbate	Same foods as listed for erythorbic acid	Same levels as p
11 S.4	Sodium nitrate	Meat binder for preserved meat and preserved meat by-product (regulations 300 to 323); preserved meat (regulations 300 to 323); preserved meat by-product; preserved poultry meat; preserved poultry meat by-product product; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat and preserved meat by-product (regulations 300 to 323)	Alone or in any co nitrite such that not contain more nitrite, calculate
12 S.5	Sodium nitrite	Meat binder for preserved meat and preserved meat by-product (regulations 300 to 323); preserved meat (regulations 300 to 323); preserved meat by-product; preserved poultry meat; preserved poultry meat by-product product; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat or preserved meat by-product (regulations 300 to 323)	Alone or in combi nitrite such that not contain more calculated as so
13 W.1	Wood smoke	(1) Preserved fish; preserved meat (regulations 300 to 323); preserved meat by-product (regulations 300 to 323); preserved poultry meat; preserved poultry meat by-product; sausage (2) Unstandardised foods	(1) Good manufact  (2) Good manufact

## PART XI B

### Food Additives that may be Used as Class II Preservatives

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
1 B.1	Benzoic acid	(1) Apple (or rhubarb) and (naming the fruit) jam; fig marmalade with pectin; fruit juices; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; marinated or similar cold processed, packaged fish and meat; (naming the citrus fruit) marmalade with pectin; mincemeat; pickles and relishes; pineapple marmalade with pectin; soft drinks; tomato catsup; paste; tomato pulp; tomato puree (2) Unstandardised foods [except unstandardised preparations of- (a) meat and meat by-product (regulations 300 to 323); (b) fish; and (c) poultry meat and poultry meat by-product]	(1) 1,000 p.p.m. in 329  (2) 1,000 p.p.m. in 329
2 C.1	Calcium sorbate	Same foods as listed for sorbic acid	1,000 p.p.m. calc
3 M.1	Methyl- <i>p</i> -hydroxy benzoate	(1) Apple (or rhubarb) and (naming the fruit) jam; fig marmalade with pectin; fruit juices; (naming the fruit) jam; (naming the fruit) jelly with pectin; marinated or similar cold processed, packaged fish and meat; (naming the citrus fruit)	(1) 1,000 p.p.m. in 329

		marmalade with pectin; mincemeat; pickles and relishes; pineapple marmalade with pectin; soft drinks; tomato catsup; tomato paste; tomato pulp; tomato puree (2) Unstandardised foods [except unstandardised preparations of- (a) meat and meat by-product (regulations 300 to 323); (b) fish; and (c) poultry meat and poultry meat by-product]	(2) 1,000 p.p.m.
4 M.2	Methyl paraben	Same foods as listed for methyl- <i>p</i> -hydroxy benzoate	Same levels as <i>p</i> -benzoate
5 P.1	Potassium bisulphite	Same foods as listed for sulphurous acid	Same levels as <i>p</i>

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
6 P.2	Potassium metabisulphite	Same foods as listed for sulphurous acid	Same levels as <i>p</i>
7 P.3	Potassium sorbate	Same foods as listed for sorbic acid	1,000 p.p.m. calc
8 P.4	Propyl- <i>p</i> -hydroxy benzoate	(1) Apple (or rhubarb) and (naming the fruit) jam; fig marmalade with pectin; fruit juices; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; marinated or similar cold-processed, packaged fish and meat; (naming the citrus fruit) marmalade with pectin; mincemeat; pickles and relishes; pineapple marmalade with pectin; soft drinks; tomato catsup; tomato paste; tomato pulp; tomato puree (2) Unstandardised foods [except unstandardised preparations of- (a) meat and meat by-product (regulations 300 to 323); (b) fish; and (c) poultry meat and poultry meat by-product]	(1) 1,000 p.p.m. in 329  (2) 1,000 p.p.m. in 329
9 P.5	Propyl paraben	Same foods as listed for propyl- <i>p</i> -hydroxy benzoate	Same levels as <i>p</i> -benzoate
10 S.1	Sodium benzoate	Same foods as listed for benzoic acid	1,000 p.p.m. calc accordance w
11 S.2	Sodium bisulphite	Same foods as listed for sulphurous acid	Same levels as <i>p</i>
12 S.3	Sodium metabisulphite	Same foods as listed for sulphurous acid	Same levels as <i>p</i>
13 S.4	Sodium salt of methyl- <i>p</i> -hydroxy benzoic acid	Same foods as listed for methyl- <i>p</i> -hydroxy benzoate	1,000 p.p.m. calc benzoate in ac
14 S.5	Sodium salt of propyl- <i>p</i> -hydroxy benzoic acid	Same foods as listed for propyl- <i>p</i> -hydroxy benzoate	1,000 p.p.m. calc benzoate in ac
15 S.6	Sodium sorbate	Same foods as listed for sorbic acid	1,000 p.p.m. calc
16 S.7	Sodium sulphite	Same foods as listed for sulphurous acid	Same levels as <i>p</i>

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
17 S.8	Sodium dithionite	Same foods as listed for sulphurous acid	Same levels as <i>p</i>
18 S.9	Sorbic acid	(1) Apple (or rhubarb) and (naming the fruit) jam; fig marmalade with pectin; fruit juices; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade with pectin; mincemeat; pickles and relishes; pineapple marmalade with pectin; smoked or salted dried fish paste; soft drinks; (naming the source of the glucose) syrup; tomato catsup; tomato paste; tomato pulp; tomato puree (2) Unstandardised foods [except unstandardised preparations of- (a) meat and meat by-product (regulations 300 to 323); (b) fish; and (c) poultry meat and poultry meat by-product]	(1) 1,000 p.p.m.  (2) 1,000 p.p.m.
19 S.10	Sulphurous acid	(1) Honey wine; wine  (2) Ale; beer; light beer; malt liquor; porter; stout	(1) 70 p.p.m. in th in the combine sulphur dioxid regulation 329 (2) 40 p.p.m. calc in accordance

		(3) Apple (or rhubarb) and (naming the fruit) jam; fancy molasses; fig marmalade with pectin; frozen sliced apples; fruit juices; glucose; glucose solids; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade with pectin; mincemeat; pickles and relishes; pineapple marmalade with pectin; (naming the source of the glucose) syrup; refiner's molasses; table molasses; tomato catsup; tomato paste; tomato pulp; tomato puree (4) Soft drinks (5) Dried fruits and vegetables	(3) 500 p.p.m. cal in accordance  (4) 100 p.p.m. cal in accordance (5) 2,500 p.p.m. c in accordance
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<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
19 S.10 <i>continued</i>	Sulphurous acid <i>continued</i>	(6) Gelatin  (7) Unstandardised foods [except food recognised as a source of thiamine and unstandardised preparations of- (a) meat and meat by-product (regulations 300 to 323); (b) fish; and (c) poultry meat and poultry meat by-product] (8) Frozen mushrooms	(6) 1,000 p.p.m. c in accordance (7) 500 p.p.m. cal in accordance  (8) 90 p.p.m. cal in accordance

## PART XI C

### Food Additives that may be used as Class III Preservatives

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
1 C.1	Calcium propionate	Same foods as listed for propionic acid	2,000 p.p.m. cal
2 C.2	Calcium sorbate	Same foods as listed for sorbic acid	Same maximum l sorbic acid
3 P.1	Potassium sorbate	Same foods as listed for sorbic acid	Same maximum l sorbic acid
4 P.2	Propionic acid	(1) Bread; cheese (2) Unstandardised foods [except unstandardised pre- parations of- (a) meat and meat by-product (regulations 300 to 323); (b) fish; and (c) poultry meat and poultry meat by-products]	(1) 2,000 p.p.m. (2) 2,000 p.p.m.
5 S.1	Sodium diacetate	(1) Bread; cheese (2) Unstandardised foods [except unstandardised pre- parations of- (a) meat and meat by-product (regulations 300 to 323); (b) fish; and (c) poultry meat and poultry meat by-products]	(1) 3,000 p.p.m. (2) 3,000 p.p.m.
6 S.2	Sodium propionate	Same foods as listed for propionic acid	2,000 p.p.m. cal
7 S.3	Sodium sorbate	Same foods as listed for sorbic acid	Same maximum l
8 S.4	Sorbic acid	(1) Bread (2) Cheese (3) Unstandardised foods except unstandardised pre- parations of- (a) meat and meat by-product (regulations 300 to 323); (b) fish; and (c) poultry meat and poultry meat by-product] (4) Wine	(1) 1,000 p.p.m. (2) 3,000 p.p.m. (3) 1,000 p.p.m.  (4) 200 p.p.m.

## PART XI D

### Food Additives that may be Used as Class IV Preservatives

<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>	
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<i>Item No.</i>	<i>Additive</i>	<i>Permitted in or upon</i>	
1 A.1	Ascorbic acid	(1) Fats and oils; lard; monoglycerides and diglycerides; shortening (2) Unstandardised foods	(1) Good manufacturing practice (2) Good manufacturing practice
2 A.2	Ascorbyl palmitate or stearate	(1) Fats and oils; lard; monoglycerides and diglycerides; shortening (2) Unstandardised foods [except unstandardised preparations of- (a) meat and meat by-product (regulations 300 to 323); (b) fish; and (c) poultry meat and poultry meat by-product]	(1) 0.02% singly or in combination (2) 0.02% singly or in combination
3 B.1	Butylated hydroxyanisole (a mixture of 2-tertiary butyl-4-hydroxyanisole and 3-tertiary butyl-4-hydroxyanisole)	(1) Fats and oils; lard; monoglycerides and diglycerides; shortening (2) Dried breakfast cereals; dehydrated potato products (3) Chewing gum (4) Essential oils; citrus oil flavours; dry flavours (5) Citrus oils (6) Partially defatted pork fatty tissue; partially defatted beef fatty tissue (7) Vitamin A liquids for addition to food (8) Dry beverage mixes; dry desert and confection mixes	(1) 0.02%. If butylated hydroxyanisole, propyl, dodecyl, and gallates are used, the total shall not exceed 0.02% (2) 0.005%. If butylated hydroxyanisole, propyl gallate and dodecyl gallate are also used, the total shall not exceed 0.01% (3) 0.02%. If butylated hydroxyanisole is also used, the total shall not exceed 0.01% (4) 0.125%. If butylated hydroxyanisole is also used, the total shall not exceed 0.01% (5) 0.5%. If butylated hydroxyanisole is also used, the total shall not exceed 0.01% (6) 0.0065%. If butylated hydroxyanisole is also used, the total shall not exceed 0.01% (7) 5 mg/1,000,000 mg of food (8) 0.009%
<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
3 B.1- <i>continued</i>	Butylated hydroxyanisole (a mixture of 2-tertiary butyl-4-hydroxyanisole and 3-tertiary butyl-4-hydroxyanisole)- <i>continued</i>	(9) Active dry yeast (10) Soft drinks  (11) Other unstandardised foods [except unstandardised preparations of- (a) meat and meat by-product (regulations 300 to 323); (b) fish; and (c) poultry meat and poultry meat by-product]	(9) 0.1% (10) 0.02% of the fat in the food. If butylated hydroxyanisole, propyl, dodecyl, and gallates are used, the total shall not exceed 0.01% of the fat in the food. (11) 0.02% of the fat in the food. If butylated hydroxyanisole, propyl, dodecyl, and gallates are used, the total shall not exceed 0.02% of the fat in the food
4 B.2	Butylated hydroxytoluene (3, 5-ditertiary butyl-4-hydroxytoluene)	(1) Fats and oils; lard; monoglycerides and diglycerides; shortening (2) Dried breakfast cereals; dehydrated potato products (3) Chewing gum (4) Essential oils; citrus oil flavours; dry flavours (5) Citrus oils (6) Partially defatted pork fatty tissue; partially defatted beef fatty tissue (7) Vitamin A liquids for addition to food	(1) 0.02%. If butylated hydroxytoluene, propyl, dodecyl, and gallates are used, the total shall not exceed 0.02% (2) 0.005%. If butylated hydroxytoluene, propyl gallate and dodecyl gallate are also used, the total shall not exceed 0.01% (3) 0.02%. If butylated hydroxytoluene is also used, the total shall not exceed 0.01% (4) 0.125%. If butylated hydroxytoluene is also used, the total shall not exceed 0.01% (5) 0.5%. If butylated hydroxytoluene is also used, the total shall not exceed 0.01% (6) 0.0065%. If butylated hydroxytoluene is also used, the total shall not exceed 0.01% (7) 5 mg/1,000,000 mg of food
<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
4 B.2- <i>continued</i>	Butylated hydroxytoluene- 5-ditertiary butyl-4-hydroxytoluene) <i>continued</i>	(8) Parboiled rice (9) Soft drinks	(8) 0.0035% (9) 0.02% of the fat in the food. If butylated hydroxytoluene, propyl, dodecyl, and gallates are used, the total shall not exceed 0.02% of the fat in the food

		(10) Other unstandardised foods [except unstandardised preparations of- (a) meat and meat by-product (regulations 300 to 323);  (b) fish; and (c) poultry meat and poultry meat by-product]	(10) 0.02% of the food. If butylated hydroxytoluene, propyl, dodecyl, octyl, propyl, shall not exceed 0.02% of the food
5 C.1	Citric acid	(1) Fats and oils; lard; monoglycerides and diglycerides; shortening (2) Unstandardised foods [except unstandardised preparations of- (a) meat and meat by-product (regulations 300 to 323); (b) fish; and (c) poultry meat and poultry meat by-product]	(1) Good manufacturing practice (2) Good manufacturing practice
6 G.1	Gallates-dodecyl, octyl, propyl	(1) Edible fats and oils including shortenings (2) Butter fat not intended for direct consumption or for use in recombined milk products (3) Margarine	(1) 0.01% singly or in combination (2) 0.01% singly or in combination (3) 0.01% singly or in combination butylated hydroxytoluene
7 G.2	Gallate propyl	(1) Dried breakfast cereals; dehydrated potato products (2) Chewing gum (3) Essential oils; dry flavours	(1) 0.005%. If butylated hydroxytoluene used the total shall not exceed 0.01% (2) 0.01%. If butylated hydroxytoluene used the total shall not exceed 0.01% (3) 0.1%. If butylated hydroxytoluene used the total shall not exceed 0.01%
<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
7 G.2-continued	Gallate propyl-continued	(4) Citrus oils (5) Soft drinks (6) Other unstandardised foods [except unstandardised preparations of- (a) meat and meat by-product (regulations 300 to 323); (b) fish; and (c) poultry meat and poultry meat by-product]	(4) 0.5%. If butylated hydroxytoluene used the total shall not exceed 0.5% and g (5) 0.01% of the fat or the oil (6) 0.01% of the fat or the oil. If butylated hydroxytoluene used the total shall not exceed 0.01% of the
8 G.3	Gum guaiac	(1) Fats and oils; lard; monoglycerides and diglycerides; shortening (2) Unstandardised foods [except unstandardised preparations of- (a) meat and meat by-product (regulations 300 to 323); (b) fish; and (c) poultry meat and poultry meat by-product]	(1) Good manufacturing practice (2) Good manufacturing practice
9 L.1	Lecithin	(1) Fats and oils; lard; monoglycerides and diglycerides; shortening (2) Unstandardised foods [except unstandardised preparations of- (a) meat and meat by-product regulations 300 to 323); (b) fish; and (c) poultry meat and poultry meat by-product]	(1) Good manufacturing practice (2) Good manufacturing practice
10 L.2	Lecithin citrate	(1) Fats and oils; lard; monoglycerides and diglycerides; shortening (2) Unstandardised foods [except unstandardised preparations of- (a) meat and meat by-product (regulations 300 to 323); (b) fish; and (c) pountry meat and poultry meat by-product]	(1) Good manufacturing practice (2) Good manufacturing practice
<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
11 M.1	Monoglycerides citrate	(1) Fats and oils; lard, monoglycerides and diglycerides;	(1) Good manufacturing practice

		shortening (2) Unstandardised foods [except unstandardised preparations of- (a) meat and meat by-product (regulations 300 to 323); (b) fish; and (c) poultry meat and poultry meat by-product]	(2) Good manufac
13 M.2	Monoisopropyl citrate	(1) Fats and oils; lard; monoglycerides and diglycerides; shortening (2) Unstandardised foods [except unstandardised preparations (a) meat and meat by-product (regulations 300 to 323); (b) fish; and (c) poultry meat and poultry meat by-product]	(1) Good manufac (2) Good manufac
13 T.1	L-tartaric acid	(1) Fats and oils; lard; monoglycerides and diglycerides; shortening (2) Unstandardised foods [except unstandardised preparations of- (a) meat and meat by-product (regulations 300 to 323); (b) fish; and (c) poultry meat and poultry meat by-product]	(1) Good manufac (2) Good manufac
14 V.1	Vegetable oils containing tocopherols	(1) Fats and oils; lard; monoglycerides and diglycerides; shortening (2) Unstandardised foods [except unstandardised preparations of- (a) meat and meat by-product (regulations 300 to 323); (b) fish; and (c) poultry meat and poultry meat by-product]	(1) Good manufac (2) Good manufac

## PART XII

### Food Additives that may be Used as Sequestering Agents

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
1 A.1	Ammonium citrate, dibasic	Unstandardised foods	Good manufactur
2 A.2	Ammonium citrate, monobasic	Unstandardised foods	Good manufactur
3 C.1	Calcium citrate	Unstandardised foods	Good manufactur
4 C.2	Calcium disodium ethylenediaminetetraacetate	(1) Ale; beer; light beer; malt liquor; porter; stout (2) French dressing; mayonnaise; salad dressing; unstandardised dressings and sauces (3) Potato salad; sandwich spread (4) Canned shrimp and tuna (5) Canned crabmeat; lobster and salmon (6) Margarine (7) Cooked, canned clams	(1) 25 p.p.m. (2) 75 p.p.m. (3) 100 p.p.m. (4) 250 p.p.m. (5) 275 p.p.m. (6) 75 p.p.m. (7) 340 p.p.m.
5 C.3	Calcium phosphate, monobasic	(1) Ice cream mix; ice milk mix; sherbet (2) Unstandardised dairy products	(1) Good manufac (2) Good manufac
6 C.4	Calcium phosphate, tribasic	Ice cream mix; ice milk mix	Good manufactur
7 C.5	Calcium phytate	Glazed fruit	Good manufactur
8 C.6	Citric acid	(1) Pumping pickle, cover pickle and dry cure employed in the curing of preserved meat or preserved meat by-product (2) Unstandardised foods	(1) Good manufac (2) Good manufac
9 D.1	Disodium ethylenediaminetaacetate	(1) Dressing and sauces (2) Sandwich spread (3) Canned red kidney beans (4) Dried banana products	(1) 75 p.p.m. calc ethylenedia (2) 100 p.p.m. cal (3) 165 p.p.m. cal ethylenedia (4) 295 p.p.m. cal ethylenedia
<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
10 G.1	Glycine	Mono- and diglycerides	0.02%
11 P.1	Phosphoric acid	Mono- and diglycerides	0.02%
12 P.2	Potassium phosphate,	(1) Ice cream mix; ice milk mix; sherbet	(1) Good manufac

	monobasic	(2) Unstandardised foods	(2) Good manufac
13 P.3	Potassium pyrophosphate,	Meat tenderisers	Good manufactur
14 S.1	Sodium acid pyrophosphate	(1) Canned sea foods; preserved beef and pork; preserved beef and pork by-products (2) Ice cream mix; ice milk mix; pumping pickle for the curing of pork and beef cuts (3) Unstandardised foods	(1) 0.5% total ad sodium pho (2) Good manufac (3) Good manufac
15 S.2	Sodium citrate	(1) Ice cream mix; ice milk mix; sherbet; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat or preserved meat by-product (2) Unstandardised foods	(1) Good manufac (2) Good manufac
16 S.3	Sodium heametaphosphate	(1) Preserved beef and pork; preserved beef and pork by-products (2) Canned seafoods (3) Ice cream mix; ice milk mix; pumping pickle for the curing of pork and beef cuts (4) Unstandardised foods	(1) 0.5% total ad (2) 0.1% (3) Good manufac (4) Good manufac
17 S.4	Sodium phosphate, dibasic	(1) Preserved beef and pork; preserved beef and pork by-products (2) Ice cream mix; ice milk mix; pumping pickle for the curing of pork and beef cuts; sherbet (3) Unstandardised foods	(1) 0.5% total ad (2) Good manufac (3) Good manufac
18 S.5	Sodium phosphate, monobasic	(1) Preserved beef and pork; preserved beef and pork by-products (2) Ice cream mix; ice milk mix; pumping pickle for the curing of pork and beef cuts; sherbet (3) Unstandardised foods	(1) 0.5% total ad (2) Good manufac (3) Good manufac
<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
19 S.6	Sodium pyrophosphate, tetrabasic	(1) Preserved beef and pork; preserved beef and pork by-products (2) Ice cream mix; ice milk mix; meat tenderisers; pumping pickle for the curing of pork and beef cuts; sherbet (3) Unstandardised foods	(1) 0.5% total ad (2) Good manufac (3) Good manufac
20 S.7	Sodium tripolyphosphate	(1) Preserved beef and pork; preserved beef and pork by-products (2) Pumping pickle for the curing of pork and beef cuts (3) Unstandardised foods	(1) 0.5% total ad (2) Good manufac (3) Good manufac
21 S.8	Stearyl citrate	Margarine	0.15%

## PART XIII

### Food Additives that may be used as Starch Modifying Agents

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
1 A.1	Acetic anhydride	Starch	Good manufac
2 A.2	Adipic acid	Starch	Good manufac
3 A.3	Aluminium sulphate	Starch	Good manufac
4 E.1	Epichlorhydrin	Starch	Good manufac
5 H.1	Hydrochloric acid	Starch	Good manufac
6 H.2	Hydrogen peroxide	Starch	Good manufac
7 M.1	Magnesium sulphate	Starch	0.4%
8 N.1	Nitric acid	Starch	Good manufac
9 O.1	Octenyl succinic anhydride	Starch	Good manufac
10 P.1	Peracetic acid	Starch	Good manufac
11 P.2	Phosphorus oxychloride	Starch	Good manufac
12 P.3	Potassium permanganate	Starch	50 p.p.m. of
13 P.4	Propylene oxide	Starch	25%
14 S.1	Sodium acetate	Starch	Good manufac
15 S.2	Sodium bicarbonate	Starch	Good manufac
16 S.3	Sodium carbonate	Starch	Good manufac
17 S.4	Sodium chlorite	Starch	Good manufac
18 S.5	Sodium hydroxide	Starch	Good manufac
<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
19 S.6	Sodium hypochlorite	Starch	Good manufac

20 S.7	Sodium trimetaphosphate	Starch	400 p.p.m. c
21 S.8	Succinic anhydride	Starch	Good manuf
22 S.9	Sulphuric acid	Starch	Good manuf

## PART IV

### Food Additives that may be used as Yeast Foods

<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
1 A.1	Ammonium chloride	(1) Flour; whole wheat flour (2) Bread (3) Unstandardised foods	(1) 2,000 p.p. (2) 2,500 p.p. (3) Good ma
2 A.2	Ammonium phosphate	(1) Bread (2) Honey wine; wine (3) Unstandardised bakery foods	(1) 2,500 p.p. (2) Good ma (3) Good ma
3 A.3	Ammonium phosphate, monobasic	(1) Bread see regulation 332 (2) Ale; beer; light beer; malt liquor; porter; stout; wine (3) Unstandardised bakery foods	(1) 2,500 p.p.  (2) Good ma  (3) Good ma
4 A.4	Ammonium sulphate	(1) Bread (2) Honey wine; wine (3) Unstandardised bakery foods	(1) 2,500 p.p. (2) Food ma (3) Good ma
5 C.1	Calcium carbonate	(1) Bread (2) Unstandardised bakery foods	(1) 2,500 p.p. (2) Good ma
6 C.2	Calcium chloride	Unstandardised bakery foods	Good manuf
7 C.3	Calcium citrate	Unstandardised bakery foods	Good manuf
8 C.4	Calcium lactate	(1) Bread (2) Unstandardised bakery foods	(1) 2,500 p.p. (2) Good ma
9 C.5	Calcium phosphate, dibasic	(1) Bread (2) Unstandardised bakery foods	(1) 2,500 p.p. (2) Good ma
<i>Column 1 Item No.</i>	<i>Column 2 Additive</i>	<i>Column 3 Permitted in or upon</i>	
10 C.6	Calcium phosphate, monobasic	(1) Bread (2) Flour (3) Unstandardised bakery foods	(1) 7,500 p.p. (2) 7,500 p.p. (3) Good ma
11 C.7	Calcium phosphate, tribasic	Unstandardised bakery foods	Good manuf
12 C.8	Calcium sulphate	(1) Bread (2) Unstandardised foods	(1) 5,000 p.p. (2) Good ma
13 M.1	Manganese sulphate	Ale; beer; lighthacting practice	
14 P.1	Phosphoric acid	Ale; beer; light beer; malt liquor; porter; stout	Good manuf
15 P.2	Potassium chloride	(1) ale; beer; light beer; malt liquor; porter; stout (2) Unstandardised bakery foods	(1) Good ma (2) Good ma
16 P.3	Potassium phosphate; dibasic	(1) Ale; beer; light beer; honey wine; wine; malt liquor; porter; stout (2) Unstandardised bakery foods	(1) Good ma  (2) Good ma
17 P.4	Potassium phosphate,	Ale, beer, malt liquor; honey wine; light beer; wine;	Good manuf
17 P.4	Potassium phosphate, monobasic	Ale, beer; malt liquor; honey wine; light beer; wine porter stout	Good manuf
18 S.1	Sodium sulphate	Unstandardised bakery foods	Good manuf
19 U.1	Urea	Honey wine; wine	Good manuf
20 Z.1	Zinc sulphate	Ale; beer; light beer; malt liquor; porter; stout	Good manuf

## TWENTIETH SCHEDULE

(Regulation 389)

## REASONABLE DAILY INTAKE FOR VARIOUS FOODS

Column 1

Name and Description

1. Alimentary pastes, dry .....
2. Beverage bases and mixes, flavoured, for addition to milk (ready to serve) .....
3. Bread, 5 slices .....
4. Butter .....
5. Buttermilk .....
6. Cereals, breakfast or infant .....

7. Cereals, puffed .....
8. Cheese (other than cottage cheese) .....
9. Cheese, cottage .....
10. Chocolate drink, chocolate milk .....
11. Condensed milk .....
12. Cream .....
13. Evaporated milk, evaporated skim milk .....
14. Fish, shell fish .....
15. Fruits, dried .....
16. Fruits (other than banana, lemon, lime, watermelon) .....
17. Fruits, banana .....
18. Fruits, lemon .....
19. Fruits, lime .....
20. Fruits, watermelon .....
21. Fruit drinks, fruit nectars (ready to serve) .....
22. Fruit drink bases, mixes and concentrates (ready to serve) .....
23. Fruit juices (other than lemon juice and lime juice) .....
24. Fruit juices, lemon .....
25. Fruit juices, lime .....
26. Ice cream, milk ice .....
27. Infant formulas, prepared (ready to serve) .....
28. Infant breakfast, ready breakfast (ready to serve) .....
29. Margarine .....
30. Meat, prepared meat .....
31. Meat substitutes .....
32. Milk, whole .....
33. Milk powder (reconstituted and ready to serve) .....
34. Recombined milk and reconstituted milk products .....
35. Molasses .....
36. Flavoured milk .....
37. Nuts .....
38. Peanut butter .....
39. Poultry meat, prepared poultry meat .....
40. Skim milk, partly skimmed milk .....
41. Flavoured skim milk .....
42. Skim milk powder, partly skimmed milk powder (reconstituted and ready to serve) .....
43. Soup (ready to serve) .....
44. Sterilised milk, ultra high temperature heat-treated milk .....
45. Vegetable juices .....
46. Vegetables (other than baked beans and cooked potatoes) .....
47. Vegetables, baked beans .....
48. Vegetables, cooked potatoes .....
49. Yeast .....
50. Yoghurt, non-fat yoghurt .....

## TWENTY-FIRST SCHEDULE

(Regulation 409)

### FOODS TO WHICH A VITAMIN, MINERAL NUTRIENT OR AMINO ACID MAY BE ADDED

Column 1  
Food

1. Breakfast cereals
2. Fruit nectars, fruit drinks and bases, concentrates and mixes for fruit drink and a mixture of vegetable juices
3. Infant cereal products
4. Margarine and other similar substitutes for butter
5. Alimentary pastes
6. Prepared infant formulas
7. Flavoured beverage mixes and bases recommended for addition to milk
8. Foods represented as meat or fish substitutes

Vitamin,  
Vitamin B<sub>1</sub>, vitamin B<sub>2</sub>, nicotine a

Vitamin C  
Vitamin B<sub>1</sub>, vitamin B<sub>2</sub>, nictinic ac  
iodine

Vitamin A, vitamin D, vitamin E  
Vitamin B<sub>1</sub>, vitamin B<sub>2</sub>, nicotinic a

Vitamin A, vitamin C, vitamin B<sub>1</sub>, v  
d-pantothenic acid, folic acid

vitamin K<sub>1</sub>, calcium, phosph  
zinc, copper, magnesium, m

Vitamin A, vitamin B<sub>1</sub>, nicotinic ac  
Lysine, methionine

9. Ready breakfast, instant breakfast and other similar breakfast replacement foods, however described
10. Condensed milk, milk, standardised milk, sterilised milk, ultra-high temperature heat-treated milk, milk power
11. Reconstituted milk, reconstituted milk product, any flavoured milk described in regulation 168, chocolate skimmed milk, partly skimmed milk powder, any flavoured skimmed milk described in regulation 173
12. Evaporated milk
13. Evaporated skim milk
14. Apple juice, reconstituted apple juice, grape juice, reconstituted grape juice, pineapple juice, reconstituted pineapple juice, concentrated fruit juice
15. Enriched flour
16. Salt, table salt, table salt substitutes

Vitamin A, vitamin B<sub>1</sub>, vitamin B<sub>2</sub>,

Vitamin D

Vitamin A, vitamin D  
 Vitamin C, vitamin D  
 Vitamin A, vitamin C, vitamin D

Vitamin C  
 Vitamin B<sub>1</sub>, vitamin B<sub>2</sub>, nicotinic acid  
 Iodine (in the form of potassium iodide)

## TWENTY SECOND SCHEDULE

(Regulation 423)

### STATUTORY INSTRUMENTS REVOKED

<i>Statutory Instrument Number</i>	<i>Year of publication</i>	
2	1933	The Public Health (Salubrious Water) Regulations
108	1933	The Public Health (Salubrious Water) Regulations
116	1962	The Public Health (Food) Regulations
79	1951	The Public Health (Milk) Regulations
314	1953	The Public Health (Ice) Regulations
244	1972	The Food and Drugs (Poisonous Substances) Regulations
215	1973	The Poisonous Substances Regulations