

## **Food Regulations 1998**

### **GN 173/1999**

#### **Regulations made by the Minister under Section 18 of the Food Act 1998**

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### 1. Citation

These Regulations may be cited as the Food Regulations, 1999.

### 2. Interpretation

In these regulations -

"Date of manufacture" means the date on which the food has been manufactured

"Expiry date" means, notwithstanding any other appellation such as 'best before date', 'sell by date', or 'use by date', the date of the end of the estimated period after which the product will cease to retain its specific attributes which have been claimed either tacitly or explicitly;

"Ingredient" means any substance, including food additive, used in the manufacture or preparation of a food and present, even if in altered form, in the final product;

"Lot identification" means the identification affixed to a definite quantity of a commodity produced essentially under the same condition.

"Pre-packed food" means food, including cooked and uncooked which has been packed in a container before being sold to ultimate consumer, and which is sealed in such a manner that the contents cannot in any way be altered without the package being opened or undergoing perceptible modifications

"Ultimate consumer" means any person who buys otherwise than –

- (a) for the purpose of resale;
- (b) for the purpose of a catering establishment; or
- (c) for the purpose of a manufacturing business.

"Net weight or volume" means the quantity declared as follows –

- (a) for liquid food by volume (litre, centilitre, millilitre);
- (b) for solid food by weight (kilogram, gram);
- (c) for semi-solid or viscous food either by weight or volume.

## PART I - FOOD COMPOSITION AND LABELLING

### 3. (1) Labelling requirements of pre-packed food

Subject to paragraphs (2) and (3), no person shall import, manufacture, process, pack, store, offer for sale or sell any pre-packed food unless there is on the package a label conspicuously showing the following particulars in English or French -

- (a) the name of the food, which shall reflect the true nature of the food contained therein and the label shall mention in particular whether any substance has been added or abstracted from the food;
- (b) where the food contains edible fat or edible oil, the name of the edible fat or edible oil together with the common name of the animal or vegetable from which such fat or oil is derived;
- (c) the list of the ingredients present in the food in decreasing order of mass or percentage;
- (d) the country of origin;
- (e) the name and address of the manufacturer or packer;
- (f) in the case of mixed or blended food, words which indicate that the contents are mixed or blended, and such words shall be conjoined with the name of the food in capital lettering;
- (g) where the food contains alcohol, a statement as to the presence in that food of such alcohol in capital lettering;
- (h) where the food contains food additive, the chemical, common name, EEC Serial No. and type of the food additive;
- (i) any special storage conditions or conditions of use, as well as the expiry date, except for food mentioned in the First Schedule ;
- (j) the expiry date, and either the date of manufacture the lot identification, which shall be printed on the label or embossed on the container;
- (k) the lot identification which shall be printed on the label or embossed in code or in clear on the container to identify the lot;
- (l) the designation "treated with ionizing radiation", if the food has been so treated;
- (m) the designation that the food has been obtained as result of genetic modification or that the food contains any ingredient that is genetically modified, if that is the case;
- (n) the net weight or volume of the food;
- (o) where the food contains beef or pork, or its derivatives or lard, a statement as to the presence in that food of such beef or pork, or its derivatives or lard;

- (p) where the food contains edible gelatin, a statement as to the presence in that food of such gelatin and the common name of the animal from which the gelatin is obtained.
- (q) where a claim is made as to the presence in that food of any vitamin or mineral or amino acid, a statement setting out in the case of -
  - (i) vitamin, the quantity of each vitamin in International Units or milligrams;
  - (ii) mineral, the quantity of each mineral in parts per cent or milligrams; or
  - (iii) amino acid, the quantity of each amino acid in milligrams present in a stated quantity of food.
- (r) where the label attached to a food contains an expression or vignette or a picture indicating or implying the nature of the food, it shall be a true indication of the food contained in the package.

(2) The particulars referred to in paragraph (1) may be shown in any official language of any country provided that, in such a case, an additional label bearing a translation of the particulars in either English or French is affixed on the package under the supervision of an authorized officer.

(3) No additional label referred to in paragraph (2) shall be valid unless the Permanent Secretary is satisfied that the translation has been done by such person as he considers as having the necessary competence to do so.

**Amended by [\[GN No. 184 of 2004\]](#)**

#### 4. Food for which no standard is prescribed

Where no standard has been expressly prescribed in these regulations in relation to a particular food, the label on the package of that food shall not describe or present that food in a manner, by a name or with a pictorial suggesting a comparison with another food for which a standard has been prescribed in these regulations.

#### 5. Food with decrease sodium content

No person shall import, manufacture, process, pack, store, offer for sale or sell any food whose sodium content has been decreased or eliminated, unless the label on the package of the food bears the appropriate terminology for the following quantitative standards in respect of element of sodium -

- (a) "Sodium free" not more than 5 milligrams per 100 grams;
- (b) "Very low sodium" not more than 35 milligrams per 100 grams;
- (e) "Low sodium" not more than 140 milligrams per 100 grams; (d) "Reduced sodium" processed to reduce the usual level of



- (e) "Unsalted" sodium by 75 per cent; processed without sodium chloride;
- (f) "No salt added" should express the natural sodium content in milligram per 100 grams.

6. Low calorie food

- (1) No person shall import, manufacture, process, pack, store, offer for sale or sell any food labelled -
  - (a) "LOW CALORIE" unless the food contains not more than 40 calorie per 100 grams of food;
  - (b) "REDUCED CALORIE" unless the calorie content of the food is one third lower than the calorie content of the food to which it is compared; and
  - (c) "DIET" or "DIETIC PRODUCT" unless the product complies with the standards specified in paragraph (2).
- (2) "DIET" or "DIETIC PRODUCT" shall -
  - (a) comply with the requirements for low or reduced calorie food;
  - (b) be clearly described as being useful for special dietary purposes; and
  - (c) not make any claim to the effect that the food is guaranteed to maintain or reduce body weight.

7. Substitution of trade mark for name of food

No person shall substitute the name of a food by a trade mark, brand name or fancy name.

8. Authorisation to process pre-packed food

No person shall engage in the processing of any pre-packed food without the written authorisation of the Permanent Secretary.

9. Expiry date of processed food and label tampering No person shall -

- (a) import, expose for sale, sell, or store any pre-packed food whose expiry date has lapsed:
- (b) alter, obliterate, remove or forge the expiry date of any pre-packed food; or
- (c) alter, obliterate, remove or forge any label of any pre-packed food.

10. False claims on labels

No person shall make any false, misleading or deceptive claim on the label of a package of food, and any package of food so found shall, after certification by the Government Analyst, be seized and destroyed by an authorised officer.

11. Packaging on retail premises

Where any food is packaged on retail premises and is offered, exposed or kept for sale in such a manner that the customer may himself select the packaged food –

- (a) every such package shall be sealed; and
- (b) where the package is of a transparent material, the label required by regulation 3 may be inserted inside the package.

12. Exemption from regulation 3

The provisions of regulation 3 shall not apply to -

- (a) any package of food if the food is of the nature, quality, quantity, origin, or brand requested by the purchaser and weighed, counted or measured in the presence of the purchaser; or
- (b) any perishable cooked food ready for human consumption which is packaged on retail premises in response to a demand by a purchaser for a specified quantity of such food.

13. Powers of authorised officer

- (1) An authorised officer may seize any food whose package does not comply with the labelling requirements of these regulations.
- (2) Food seized under paragraph (1) may -
  - (a) be destroyed following the same procedure as specified in section 5 (2) (b) of the Food Act; or
  - (b) be otherwise disposed of as the Permanent Secretary deems appropriate.

14. Special labelling requirements

The provisions of the regulations in this part does not preclude the inclusion of special labelling requirements, where the nature of the food so requires.

PART II - PACKAGES FOR FOOD

15. Use of harmful packages prohibited

No person shall import, manufacture, advertise for sale, sell or use or cause to be used in the preparation, packaging, storage, delivery or exposure of food for sale, any package, contact material or container which yield or could yield any toxic, injurious or tainting substance to its contents.

16. Use of poly-vinyl chloride packages

No person shall import, manufacture or advertise for sale or sell or use or cause to be used in the preparation, packaging, storage, delivery or exposure of food for sale, any package, contact material or container made of poly-vinyl chloride which contains more than 1 mg/kg of vinyl chloride monomer.

17. Use of package for non-food products prohibited

No person shall use or cause to be used in the preparation, packaging, storage, delivery or exposure for sale of any food, any package or contact material or container that had been used or intended to be used for any non-food product.

18. Recycling of packages prohibited

No person shall use or cause to be used in the preparation, packaging, storage, delivery or exposure for sale of -

- (a) sugar, flour or rice, any sack or bag or packet that has been previously used for any other purposes;
- (b) edible fat or edible oil, any bottle or other container that has been previously used for any other purpose; or
- (c) food or beverage, any container or plastic or glass bottle that has been used for any other purpose.

19. Toy, coin not to be placed in food package

- (1) No person shall import, expose for sale, or sell any food or pre-packed food where there is any toy, coin or other article which is in direct contact with the food.
- (2) Sub regulation (1) shall not apply to an article for measuring the recommended quantity of food to be consumed.
- (3) An article mentioned in sub regulation (2) shall be sterile and where the article is made of plastic, it shall be of food grade plastic.

PART III - WARRANTY AND PRE-MARKET APPROVAL PERMIT

20. Food requiring written warranty

The food in respect of which a manufacturer or dealer or distributor, is required to give a written warranty or other written statement under Section 12 of the Food Act 1999 when selling such food to a vendor shall be those specified in the Second Schedule.

21. Selling food not of the nature demanded

No person shall sell to the prejudice of a purchaser any food which is not of the nature or substance or quality demanded by the purchaser.

22. Provision as to false and misleading advertisement

No person shall publish or shall be party to the publication of any advertisement which falsely describes any food or which is likely to mislead as to the nature or substance or quality of the food unless he proves that he did not know and could not with reasonable diligence have ascertained that the publication was of such a character.

23. **Application for pre-market approval of food, and food container**

(a) No person shall import or manufacture any food, pre-packed food, container or contact material intended to be used for the preparation of any food, listed in the third Schedule, unless he has obtained a pre-market approval permit issued by the Permanent Secretary.

(b) An application for a pre-market approval permit shall be in the form specified in the Fourth Schedule.

(c) A person who applies for a pre-market approval permit shall furnish to the Permanent Secretary -

(i) an original certificate of analysis from an accredited laboratory from the country exporting the product, certifying the chemical composition and microbiological safety of the product; and

(ii) such other document or information, or such sample for analysis or examination, as the Permanent Secretary thinks fit.

(d) Any person who has imported or manufactured any food or pre-packed food, container or contact material listed in the Third Schedule before the commencement of these regulations shall, after the commencement of these regulations, obtain the required pre-market approval permit.

**Amended by [\[GN No. 48 of 2010\]](#); [\[GN No. 93 of 2010\]](#)**

24. Criteria for granting a pre-market approval permit.

(1) The Permanent Secretary may, in deciding whether to grant or refuse an application for a pre-market approval permit, consider among other factors whether the food, pre-packed food, appliance, container or contact material, subject matter of the application is

- a) violating any regulation made under the Food Act;
  - (b) restricted for sale in Mauritius;
  - (c) misbranded;
  - (d) improperly labelled; or
  - (e) likely to be hazardous to public health.
- (2) The Permanent Secretary may stipulate such conditions as he deems fit in a pre-market approval permit.

25. Revocation of pre-market approval permit

The Permanent Secretary may revoke any pre-market approval permit if he is satisfied that -

- (a) the product which is being imported or manufactured by the permit holder is not of the same standard as the product in relation to which the pre-market approval permit was originally granted;
- (b) the holder of the permit has failed to comply with any conditions stipulated in the permit; or
- (c) the food, pre-packed food, appliance, container or contact material does not comply with standards prescribed in the regulations made under the Food Act.

PART IV - EXAMINATION AND SAMPLING OF FOOD

26. Customs not to release food.

- (1) The Comptroller of Customs shall not release any imported food which is in his custody unless the relevant written authority is granted by the Permanent Secretary.
- (2) For the purpose of issuing an authority under paragraph (1), the Permanent Secretary may require the importer to furnish such certificate in terms of paragraph (3) as may be necessary to access the fitness and safety of the imported food.
- (3) A certificate referred to in paragraph (2) shall be an original certificate issued by an official authority of the country exporting the food.

27. Examination of whole consignment

- (1) Where the authorised officer is of the opinion that a whole consignment needs to be examined, the Comptroller of Customs shall release the whole consignment whenever requested to do so by the authorised officer.

- (2) Where the whole consignment is released under paragraph (1), it shall be sealed before its release by the authorised officer.
- (3) The importer shall at his expenses cause the whole consignment to be transported to a place determined by the authorised officer.
- (4) The importer shall allow the authorised officer to have access to the whole consignment within reasonable working hours for the purpose of examining the consignment.
- (5) Where the food has been found to be fit for human consumption, the authorised officer may, in writing, allow the importer to distribute the consigned food.
- (6) Where the food has been found to be unfit for human consumption, the authorised officer shall proceed in accordance with section (5) (2) (b) of the Food Act.

#### 28. Sampling of imported food

- (a) Notwithstanding that a consignment of food is in the custody of the Comptroller of Customs, an authorised officer may proceed to take sample for the purpose of chemical analysis, physical or microbiological examination under section 6 of the Act, provided he follows the procedure set down in regulations 29 or 30.
- (b) An authorised officer shall, when sampling imported food for chemical analysis or physical or microbiological examination, deliver to the importer or his agent a certificate as per the Fifth Schedule.
- (c) An authorised officer may seal any consignment of any imported food, a sample of which has been taken under sub regulation (a), until receipt of the certificate of analysis or examination, as the case may be.
- (d) Where a sample taken under this regulation has been analysed or examined, and it appears from the certificate issued in that respect that an offence under the Food Act has been committed, the authorised officer shall -
  - (i) Forthwith communicate to the Comptroller of Customs and the General Manager of the Mauritius Port Authority, the name of the importer and any other facts which he has in his possession in the form set out in the Sixth Schedule;
  - (ii) seal and detain the consignment and direct the Comptroller of Customs or the General Manager of the Mauritius Port Authority to take such actions as he may deem fit.

#### 29. Procedure to take sample

- (1) Where an authorised officer has taken a sample of food in accordance with Section 6 of the Food Act 1998, for the purpose of physical examination or chemical analysis, he shall -

- (a) in the presence of the person from whom the sample was taken, divide the sample into three parts and mark and seal or where it is not practicable to do so, fasten up each part in such a manner as its nature will permit;
  - (b) give one part to the person from whom the sample was taken and, whenever necessary, inform the seller, importer, or manufacturer of same, by registered post, as soon as practicable;
  - (c) as soon as practicable, deliver either personally or through another authorised officer one of the remaining parts to the Government Analyst; and retain in his custody, and in proper storage conditions, the other remaining part.
- (2) Where an authorised officer has to take any food which is contained in unopened packages and where it is not reasonably practicable to divide them into parts or where dividing them into parts might affect the composition or quality of the food or might impede the proper analysis of the food, the authorised officer shall take the required number of unopened packages and treat them as one of three parts of a sample and any reference in these regulations to a part of a sample shall be construed accordingly.
- (3) Notwithstanding subsections (1) and (2) of this Regulation, where a particular food or package of food has or appears to have in or upon it any foreign substance or matter which is suspected of being poisonous, harmful or injurious to health, the authorised officer shall only take one sample without dividing it into separate parts, and shall, as soon as practicable deliver the sample so taken either personally or through another authorised officer to the Government Analyst.

30. Sample of food for microbiological examination

Where a sample of food is required for microbiological examination, the authorised officer taking or procuring the sample in accordance with Section 6 of the Food Act 1998 shall –

- (a) take only one sample and shall not divide such sample into separate parts;
- (b) mark and seal, or where it is not practicable to do so, fasten up each sample in such a manner as its nature will permit;
- (c) deliver the sample personally or through another authorised officer to the appropriate laboratory as soon as practicable; and
- (d) in the case of any food produced locally, inform, in writing, the local manufacturer of his intention to have the food sample examined microbiologically.

31. Sampling of food in transit

- (1) Where an authorised officer takes a sample of food while it is in transit, or at the place of delivery to the purchaser or consumer, he shall, subject to sub regulation (2) deal with it in the manner prescribed in regulations 29 or 30.
- (2) The authorised officer shall, in the case of a sample taken for chemical analysis, retain the first mentioned part of the sample, unless the name and address of the seller or manufacturer appear on the container containing the food sampled, in which case he shall forward that part of the sample to the seller or manufacturer, together with a notice informing that person that he intends to have part of the sample analysed by the Government Analyst.

32. Refuse to provide sample

No person shall refuse to sell at the current market value or to give without payment sample for purposes of analysis of any food, or any substance capable of being sold as or used in the preparation of food for human consumption.

PART V - FOOD HYGIENE

33. Building and facilities

The owner, occupier or licensee of any premises shall ensure that -

- (a) the building and facilities are of sound construction and maintained in good repair;
- (b) all construction material are such that they do not transmit any substance which affects or is likely to affect the quality of food found on the premises;
- (c) adequate working space is provided for the satisfactory performance of all operations relating to the manufacturing, cooking or preparation of food;
- (d) the building and facilities are so designed as to facilitate hygienic operations by means of a regulated flow in the process from the arrival of raw material at the premises to the finished product, and shall provide for appropriate temperature conditions for the process and product;
- (e) those areas where food is processed and where there is the likelihood of cross-contamination are adequately separated;
- (f) the premises are provided with appropriate floors which shall be of hard skid-proof tiles without crevices, and shall be adequately sloped for liquids to drain to trapped outlets and shall be easy to clean and disinfect;
- (g) the juncture of the floor and walls are properly coved to facilitate cleaning;
- (h) there is no sewage pipe, drain or inspection chamber in the building where food is prepared;
- (i) walls are of waterproof, non-absorbent and washable materials, clean and without crevices and are painted with a light coloured washable paint and where



appropriate, are tiled or finished in terrazo or aluminium or stainless steel to a height of two meters from floor level;

- (j) ceilings are so designed, constructed and finished as to prevent the accumulation of dirt and minimise condensation, mould development and flakery and are ,veil painted and easy to clean;
- (k) windows and other openings are so constructed as to avoid accumulation of dirt and are fitted with sound insect proof screens;
- (l) apparatus for extracting smokes, fumes and odours, approved by the authorised officer, is provided and that any cooking point is adequately hooded;
- (m) doors have smooth, clean, non-absorbent surfaces and are closely fitted, and where appropriate are fitted with self-closing devices;
- (n) all overhead structures and fittings are installed in such a manner as to avoid contamination directly or indirectly of food or raw materials by condensation or drip;
- (o) all preparation tables in the food preparation area are topped with un-jointed aluminium sheets or stainless steel sheets or other impervious materials and, where appropriate, are moveable;
- (p) separate stainless steel wash basins are provided at suitable places for vegetable, fish, poultry and meat;
- (q) there are no in-built cupboards under wash basins and preparation table;
- (r) adequate and conveniently located facilities for hand washing with soap, nail brush and hand drying facilities are provided wherever the food processing being carried on the premises so requires;
- (s) where appropriate, a scullery separated from the food preparation area is provided with dish washer or stainless steel wash basins with cold and hot water;
- (t) ample potable water supply, including water storage tank is provided and necessary measures are taken for the protection of the water from contamination;
- (u) appropriate toilet facilities, as directed by the authorised officer, are provided which shall not have direct conunuiiication with the area where food is processed, sold or consumed and which shall at all times be kept clean, well ventilated and lit;
- (v) adequate and conveniently located changing facilities for employees are provided in food establishments where all personal effects and clothing shall be kept.

34. Provision for refuse disposal

The licensee of any food premises shall ensure that -

- (a) there are on the premises adequate impervious garbage receptacles with close fitting lid,
- (b) where appropriate, foot-operated pedal refuse receptacles are provided;
- (c) all food refuse and garbage are placed in garbage receptacles which are removed from the premises as often as necessary and at least daily;
- (d) all garbage receptacles are cleaned and disinfected regularly;
- (e) as directed by an authorised officer, a garbage room at low temperature is provided for the storage of garbage prior to its collection and disposal.

35. Food not to be exposed to contamination

1. No licensee shall -

- (a) expose or cause to be exposed to any sort of contamination any raw food material or any food by direct or indirect contact at any stage of production;
- (b) store or use any food which is not clean, wholesome, free from adulteration and which is not safe for human consumption;

2. A licensee shall ensure that -

- (a) all steps in the production process, including packaging, are performed without unnecessary delay and under conditions which will prevent the possibility of contamination, deterioration, or the development of pathogenic and spoilage micro-organisms;
- (b) chopping boards and food preparation surfaces are cleaned and disinfected after use;
- (c) light bulbs or fixtures suspended over food or food processing areas are properly secured and protected to prevent contamination of food in case of breakage;
- (d) all practical measures are taken to exclude domestic animals, and pets from the premises;
- (e) the premises are in such condition as to prevent the ingress of flies, birds, rodents and such other pests;

36. Equipment not to constitute hazard to health

A licensee shall ensure that any equipment, fitting or container used in the preparation or production of food are so constructed or so maintained as not to constitute a hazard to the health of consumers.

37. Containers not to be re-used No licensee shall -

- (a) re-use single service containers, cutlery or other article intended to be used in the making, preparing, keeping, selling or supplying of any food;
- (b) re-use containers unless they are of such material and construction as will permit easy and thorough cleaning and unless, such containers are maintained clean and disinfected, where necessary;

38. Cleanliness

A licensee shall ensure that -

- (i) all parts of his food premises are clean and all facilities are in good working condition;
- (ii) a permanent cleaning and disinfecting schedule is drawn up to ensure that all areas and equipment of his establishment are appropriately clean and disinfected;
- (iii) all bags, containers, crates or boxes are kept on racks 300 mm above floor level; and
- (iv) no food is kept on ground or floor level.

39. Prohibition of food preparation in certain places

No licensee shall sell, serve, manufacture, produce, prepare, cook, pack, store, handle, or keep any food for sale for human consumption in any room or place which is in direct communication with any sleeping room, bathroom, or toilet, or any place in which an animal is kept.

40. Provision as to wrapping of food

- (1) No licensee shall sell any food ready for immediate human consumption to any purchaser unless -
  - (a) the food is packed, wrapped or covered so as to protect it efficiently from flies, dust or any contaminating matter;
  - (b) the material used for wrapping the food or the container in which the food is placed is clean;
  - (c) there is no writing or printing on the material used for wrapping the food except where such writing or printing is for the purpose of labelling.
- (2) No licensee shall pack, wrap or cover any food which is meant for human consumption in a wrapping material or container which is not clean and appropriate for that type of food.

41. Prohibition of unhygienic practices in food vending

- (1) No person shall blow with the breath into any paper bag or other container preparatory to its use as a receptacle for food for sale for human consumption, or wet his fingers by means of his saliva, to facilitate the handling of paper bags or other containers or wrapping for any food for sale for human consumption.
- (2) No person shall whilst engage in the sale of unwrapped cooked food handle bank notes or coins.

42. Food not to be introduced in non-food containers

No person shall use any bag, sack, or other receptacle which has at any time contained fertilizers, or pesticides or any contaminating matter for the purpose of storing or holding or carrying any food intended for sale for human consumption.

43. Returnable food containers

No person shall put any disinfectant, any poisonous or odorous material, or contaminating matter in a returnable food container.

44. Original food containers not to be used for other purposes

No person shall use any container having the name of any food for sale for human consumption permanently marked or embossed thereon except for the purpose of putting therein the food corresponding to the name so marked or embossed.

45. Hygiene of crockery and other utensils

- (1) A licensee of any premises where food or beverages which are ready for immediate consumption are sold, shall ensure that any plate, glass, spoon, fork, knife or other cutlery that is used to prepare or serve food is -
  - (a) thoroughly cleansed with hot water as soon as practicable after use, and are kept clean until again required for use;
  - (b) not chipped, cracked, broken, or rusty, or in such a condition so as to impair or prevent it from being readily and thoroughly cleansed.
- (2) Paragraph (1) shall also apply to any person who sells food but who is not the holder of a licence.

46. Drinking straws

- (1) The licensee of any premises where beverages are sold shall -
  - (a) provide and maintain in clean order a container for drinking straws;
  - (b) not reuse drinking straws.

- (2) Paragraph (1) shall also apply to any person who sells beverage but who is not the holder of a licence.

47. Food handler to have Food Handler's Certificate

- (1) Every person engaged in the sale, preparation, manufacture, serving, packing, cooking, carriage, handling or delivery of any food for sale for human consumption shall at all material times have in his possession a valid Food Handler's Certificate which he shall produce to an authorised officer on demand.
- (2) A Food Handler's Certificate shall specify -
  - (a) that it has been issued by a Government Medical Officer authorised by the Permanent Secretary;
  - (b) that the holder of the certificate has gone through a medical examination;
  - (c) that the holder of the certificate has followed a food hygiene training course approved by the Permanent Secretary.
- (3) A Food Handler's Certificate shall be valid for a period of one year from the date of issue and shall be renewable for two further periods of one year each.
- (4) No person shall employ in any food business someone who does not possess a valid Food Handler's Certificate.
- (5) A licensee of a food business shall ensure that a food handler engaged in his food business
  - (a) has been trained in food hygiene matters commensurate with his work activities;
  - (b) is, where necessary, properly supervised and instructed in the course of his work.

48. Personal Hygiene

Every person while so engaged in the sale, preparation, manufacture, serving, packing, cooking, carriage, handling' or delivery of any food for sale for human consumption shall-

- (a) keep and maintain his clothing, hands, hair, fingernails and body clean;
- (b) wear a clean washable overall effectively preventing the food from coming in contact with any part of his other clothing;
- (c) wear a clean hair covering for the purpose of effectively preventing his hair from coming in contact with food or any surface which the food is liable to come in contact;
- (d) not wear strong-smelling perfume or after-shave excessively, ear-rings or jewels With stones, watch, nail varnish and rings;

- (e) not use dirty wiping clothes;
- (f) not eat, smoke, chew tobacco or spit; and
- (g) maintain a high standard of personal hygiene.

49. Prohibition of food handling by infected person

Any person who is the carrier of or contact of an infectious disease, or who is suffering from any infectious disease, diarrhoea, venereal disease, open infected wound, or any inflammatory or communicable infection of the skin shall not -

- (a) engage in the sale, preparation, manufacture, storing, serving, packing, cooking, transport, handling or delivery of any food; and
- (b) handle, whether for cleansing, washing or other purposes, any vessel, receptacle, utensile, package or any instrument used in the preparation, manufacture, serving, packing, cooking, storing, transport, handling or delivery of any such food.

50. Responsibility of licensee relating to regulation 49

- (1) The licensee of any food premises shall not permit any person falling within the description of regulation 49 to work or to resume work unless the person produces a certificate from a Government Medical Officer stating his fitness to resume work as a food handler.
- (2) No such person shall resume employment without obtaining such a certificate.

51. Use of devices to handle food

A person selling ready-to-eat food for human consumption shall, when removing the food from the receptacle where it is kept, do so by means of pliers, tongs or other similar devices except where the use of such devices is impracticable due to the nature of the food.

52. Sale of contaminated food

- (1) A licensee shall ensure that no food which is sold or exposed for sale for human consumption on his premises has been exposed to dust, fumes, flies or which is contaminated.
- (2) No person shall sell or offer for sale for human consumption any food which has been exposed to dust, fumes, flies or which is contaminated.

53. Food to be kept away from insanitary environment

No person shall prepare, store, offer for sale or sell any ready-to-eat food or drink intended to human consumption -

- (a) near public conveniences;
- b (b) at or near any place where noxious substances or fumes are emitted;  
or
- (c) in an insanitary environment.

54. Perishable food to be kept at adequate temperature

The licensee of any premises where food is prepared, displayed, stored, served or sold for human consumption, shall ensure that any perishable food is stored at such temperatures as will protect it from spoilage.

55. Food transport vehicle

- (1) No person shall use any vehicle for the transport or delivery of any food intended for sale for human consumption unless the vehicle is fitted with a compartment to contain the food, and such compartment is -
  - (a) clearly, legibly and permanently marked on both external sides - "Food Transport Vehicle";
  - (b) completely and effectively sealed off from the driver's cabin;
  - (c) completely enclosed so as to protect any food carried therein from contamination by dust, flies or any other means@ and
  - (d) maintained clean at all times.
- (2) This regulation does not apply to or in relation to multi-purpose vehicles used for the transport of raw vegetables, raw fruits, raw grains, or any food contained in packages so as to afford complete protection from contaminating matter.

56. Sanitary requirements for food vehicle

A person who sells by retail any food which is ready for immediate consumption from a vehicle, shall ensure that -

- (a) the driver's cabin is separated and effectively sealed off from the section where the food is prepared, stored or sold;
- (b) all fittings, equipment or utensils which come in contact with food are made of an impervious material approved by the Permanent Secretary;
- (c) the vehicle is fitted with a sink which is supplied with ample potable water for the washing of utensils used in the preparation of food, and is also provided with a wash-hand basin, soap, nailbrush and towel;
- (d) adequate provision, including refrigeration, is made in the vehicle for the storage of perishable food;

- (e) provision is made in the vehicle for the collection of garbage in bins fitted with close-fitting lids;
- (f) all interior walls, ceiling and floor of the vehicle is in good order and kept in clean condition at all times;
- (g) the section where food is prepared, heated, or stored is made fly-proof;
- (h) a receptacle of greater holding capacity than the storage water tank is provided in the vehicle for the collection of all waste waters; and
- (i) if cooked food is sold, such food is delivered in disposal container.

57. Food vehicle not to transport goods likely to contaminate food

No person shall use any vehicle which is normally used for the transport or delivery of any food intended for sale for human consumption for any other purpose which affects the condition of the vehicle to such an extent that any food placed in that vehicle may be contaminated.

58. Sanitation of vehicle transporting frozen food

- (1) No person shall transport or cause to be transported in a vehicle any frozen or chilled food meant for storage, processing or distribution for human consumption unless that vehicle is appropriately equipped for the transportation of that food.
- (2) For the purposes of paragraph (1),
  - (a) frozen food shall be transported in a refrigerated vehicle which is equipped with a temperature monitoring device;
  - (b) chilled food shall be transported in an isothermic vehicle;
- (2) The driver of the vehicle shall ensure that the interior of the vehicle is adequately protected from contaminating matter, including flies, pests and dust.

59. Hawkers to deal with food in hygienic conditions

- (1) No person shall hawk food ready for human consumption unless the stall, table, bicycle, tricycle, barrow, cart or other vehicles designed or adapted for the purpose of transporting the food for sale is kept thoroughly clean and in a state of good repair.
- (2) A person hawking ready-to-eat food intended for human consumption shall -
  - (a) transport the food in a clean receptacle which shall be kept covered at all times, except during the period necessary to complete its sale; and
  - (b) shall adequately protect the food from contamination of any sort.



60. Sanitary practices in cold room

- (1) For the purposes of this regulation, "cold room" means a refrigeration room whose inner volume is 2.5 cubic meters or more.
- (2) A licensee, agent or lessee of a cold room or of any premises on which there is a cold room where food is stored for sale for human consumption shall ensure that –
  - (a) no unwholesome food or refuse is stored in the cold room;
  - (b) no food, except food contained in impervious containers, is stored on the floor of the cold room;
  - (c) the floor of the cold room and the immediate area surrounding the cold room is kept clean at all times;
  - (d) the cold room is provided with a temperature monitoring device approved by the Permanent Secretary, which shall be visible from outside the cold room and which shall be in good working order.
  - (e) the continuous temperature reading from the temperature monitoring device mentioned in paragraph (d) is recorded, and that such records are kept for a period of one year and are produced to an authorised officer on demand;
  - (f) when cleaning his cold room, the waste water is properly drained and any food remnants and debris are properly disposed of to the satisfaction of an authorised officer, so as not to cause any nuisance including foul smell and flies; and
  - (g) the area outside the cold room where frozen food is sliced is adequately protected from flies.

PART VI - CONTAMINANT

61. Definition

For the purposes of this part,

"antibiotic" means any chemical substance produced by either chemical synthesis or by a micro-organism capable of inhibiting the growth of or destroying bacteria and other micro-organism;

"contaminant"

- (a) includes -

- (i) any foreign extraneous, toxic, noxious or harmful substance that contained in or is present on any food;
  - (ii) metal contaminant, mycological contaminant, micro-organisms and their toxins, antibiotic residue and pesticide residue;
- (b) does not include any preservative, colouring substance, flavouring substance, flavour enhancer, antioxidant, food conditioner, sweetening substances or nutrient supplement;

"micro-organisms and their toxins" include bacteria, fungi and their toxins;

"Pesticide"

(a) means -

- (i) any substance intended for preventing, destroying, attracting, repelling, or controlling any pest including any unwanted species of plants or animals during the production, storage, transport, distribution and processing of food;
  - (ii) any substance intended for use as a plant - growth regulator, defoliant, dessicant, fruit thinning agent, or sprouting inhibitor; and
  - (iii) any substance applied to crops either before or after harvest to protect the crops from deterioration during storage and transport;
- (b) does not mean fertilizer, plant and animal nutrient, food additive and animal drug;

"Pesticide residue" means any substance specified in the Tenth Schedule found in food resulting from the use of a pesticide, and includes derivatives of a pesticide, conversion products, metabolites and reaction products;

62. Prohibition of importation and sale of food with excess contaminant

- (1) No person shall import, manufacture, store, pack, sell or offer for sale any food intended for human consumption which has any excess contaminant, microorganism, toxin produced by microorganisms, antibiotic residue or pesticide residue that are contained in or present on any food as specified in paragraph (2) and (3).
- (2) (a) Metal contaminants shall not be greater than the maximum permitted proportion specified in respect of that food in the Seventh Schedule.
- (b) Bacteria shall not be in a greater number than the numbers specified in respect of that food as set out in the Eighth Schedule.
- (c) The quantity of mycological contaminant shall not be greater than the maximum quantity specified in the Ninth Schedule.

(d) Pesticide residue shall not be in excess of the limit specified in respect of that food as set out in the Tenth Schedule.

(3) (a) No food shall contain any antibiotic or its degradation products.

(b) Notwithstanding subparagraph (a) a person shall not commit an offence where the Government Analyst certifies that the antibiotic residue or its degradation product detected does not constitute a danger to the health of human beings.

63. Exemptions, scientific research and food naturally containing excess contaminants

Regulations 62 shall not apply to -

(a) any food intended for the purpose of scientific research provided that the container bears a label stating clearly that the food is imported, manufactured, stored or sold for that purpose;

(b) hop concentrates or any similar ingredient used in the manufacture of beer, and approved by the Permanent Secretary.

64. Sale of oyster & shellfish from non-polluted source

No person shall sell or have in his possession for sale for human consumption oysters or other shellfish taken from waters that are polluted.

65. Prohibition of sale of pesticide and similar products on food premises

No person engaged in the sale of food for human consumption, pre-packed or otherwise, shall on the same premises, trade in the sale of pesticide, fertilizer, petroleum product or other similar products.

66. Irradiated food

(1) Subject to paragraph (2), no person shall import, manufacture, process, pack, store, offer for sale or sell any food which has been exposed to ionizing radiation.

(2) The Permanent Secretary may issue a certificate in writing allowing a person to import, manufacture, process, pack, store, offer for sale or sell food which has been exposed to ionising radiation.

(3) The Permanent Secretary may, in issuing a certificate under paragraph (2), take into account-

(a) the period during which the food has been exposed to ionising radiation;

(b) any test carried out regarding the level of ionisation of the food;

(c) the nature of the food; and

(d) any other factor which he deems relevant.

## PART VII - FROZEN FOOD

### 67. Definition

For the purposes of this part-

"Chilled cabinet" includes any refrigerator or cabinet which is used as a display case for food which is maintained at a temperature of between 1° C and 8° C;

"Chilled food" includes any poultry or poultry product, meat, meat product, whole or filleted fish, fish product, sea food and vegetable which has been maintained at a temperature of between 1° C and 8° C;

"Frozen food" includes any poultry or poultry product, meat, meat product, whole or filleted fish, fish product, sea food and vegetables which has been maintained at a temperature of minus 18° C or below;

"Freezer" includes any refrigerator or cold room which maintains its contents at a temperature minus 18° C or below.

### 68. Manner of sale of chilled or frozen food

A licensee shall ensure that, on his premises -

(a) no chilled food is displayed or offered for sale otherwise than in a chilled cabinet; and

(b) no frozen food is offered for sale otherwise than in a freezer.

### 69. Sale of defrosted food and chilled food

No person shall expose or offer for sale or sell any frozen food or chilled food where -

(a) the frozen food has been completely or partially defrosted and subsequently refrozen; or

(b) the chilled food has been brought up to a temperature of more than 8° C and re-chilled.

### 70. Intentional switching off of electric supply to freezer

No licensee shall, otherwise than in an emergency, cause the electric power to a freezer or chilled cabinet used for the storage or display of frozen or chilled food intended for sale for human consumption to be switched off at any time during which it contains frozen or chilled food.

### 71. Storage of frozen or chilled food during long power failure

No licensee shall, following an electric power failure in an emergency, store, display or sell any frozen or chilled food intended for human consumption, unless the freezer or the chilled cabinet where the food was stored or displayed, was supplied anew with electricity within 12 hours of the power failure.

72. Hygienic condition for freezer and chilled cabinet

A licensee shall ensure that a freezer or a chilled cabinet for the storage or display of frozen or chilled food on his premises is maintained in a clean and hygienic condition.

73. Prohibition to mix fresh, chilled and frozen food

Where a licensee stores, sells or offers for sale on his premises fresh, chilled and frozen meat, fish and poultry, he shall ensure that each of those fresh, chilled and frozen food are stored and displayed in separated stalls with clear indication as to the nature of the food on each stall.

74. Misrepresenting nature of chilled or frozen meat, fish or poultry

No person shall sell or offer for sale any chilled or frozen meat, fish or poultry by misrepresenting its true nature.

75. Misrepresentation of kind of meat

No person shall sell or offer for sale the meat of one kind of animal by misrepresenting it for the meat of another kind of animal.

76. Prohibition of importation, storage and sale of frozen fish which is not gutted

(1) No person shall, otherwise than for processing, import any frozen fish which is not gutted.

(2) No person shall store, offer for sale or sell any frozen fish which is not gutted.

77. Storage of various types of food in chilled cabinet or freezer

(1) Any person storing or offering for sale chilled or frozen food for human consumption, whether packaged or not, shall not keep them in the same chilled cabinet or freezer unless he provides separate compartments in the chilled cabinet or freezer in respect of each of the following five categories of food -

(a) goat meat, goat meat product, mutton, mutton product, poultry and poultry product;

(b) beef, buffalo meat, beef product and buffalo meat product;

(c) pork and pork product;

(d) fish and fish product; and

(e) vegetable and vegetable product.

- (2) Every compartment in a chilled cabinet or freezer which contains any of the five categories of food specified in paragraph (1) shall be marked in such a manner as to be easily identifiable by the consumer.

78. Prohibition

No licensee shall store an undressed animal carcass or quarter of carcass in any cold room, freezer or chilled cabinet.

PART VIII - FOOD ADDITIVE

79. Definition

- (1) Food additive -

(a) includes -

- (i) preservative;
- (ii) colouring substance;
- (iii) flavouring substance;
- (iv) flavour enhancer;
- (v) antioxidant; and
- (vi) food conditioner;

(b) does not include -

- c (i) nutrient supplement;
- d
- e (ii) contaminant; or
- f (iii) salt

- (2) A permitted food additive shall be an additive that is intentionally introduced into food laid on the surface of food in a permissible quantity during the –

- (a) manufacture;
- (b) processing;
- (c) preparation;
- (d) treatment;
- (e) packing;
- (f) transport; or
- (g) storage

of the food.

- (3) The addition of permitted food additive shall be a technological process whereby the additive directly or indirectly becomes a component of the food or otherwise affects the characteristics of the food.

- (4) "Canned food" shall be a food in hermetically-sealed container which has been sufficiently heat-processed to destroy any *Clostridium botulinum* in the canned food which has a pH of less than 4.5;
- (5) "Compounded food" shall be a food containing two or more ingredients;
- (6) "Deterioration" in relation to food, shall be deterioration due to the action of –
- (a) bacteria;
  - (b) yeast; or
  - (c) moulds;
- (7) "p.p.m" means part per million calculated by weight;
- (8) "Processing" in relation to food, -
- (a) includes curing by smoking and any treatment or process resulting in a substantial change in the natural state of the food;
  - (b) does not include -
    - g
    - h (i) boning;
    - i (ii) paring;
    - (iii) grinding;
    - (iv) cutting;
    - (v) cleaning; or
    - (vi) trimming;
- (9) "Smoking" shall be the use of smoke derived from fresh non-impregnated wood;
- (10) "Storing" in relation to food, shall be the storage of food –
- (a) in a container's park;
  - (b) in a warehouse;
  - (c) in a shed;
  - (d) in a fumigation chamber;
  - (e) in a cold room;
  - (f) in a vehicle;
  - (g) in a transportable container; whether refrigerated or not, (h) on a quay;
  - (i) on a barge or ship in a harbour; or
  - (j) on an aircraft in an airport.

#### 80. Prohibition

- (1) No person shall import, manufacture, process, pack, store, offer for sale or sell any food which contains -
- (a) a food additive other than a permitted food additive; and
  - (b) a permitted food additive which does not comply with the standard prescribed by regulations in this part;

- (2) No person shall introduce in or lay on a food -
  - (a) any food additive other than a permitted food additive; and
  - (b) any permitted food additive which does not comply with the standard prescribed by regulations in this part.

81. Food additive masking food inferiority

No person shall offer for sale or sell any food in which food additive has been introduced or on which food additive has been laid so as to conceal the fact that the food is substandard.

82. Labelling for package of food additive

No person shall manufacture or pack any food additive unless the package bears a label in which shall be clearly and visibly written in English or French, the common name, chemical name or the EEC Serial Number of the additive contained therein.

83. Food or food additive for scientific research

- (1) No person shall import food or food additive for scientific research, unless he has obtained a permit issued by the Permanent Secretary allowing him to do so.
- (2) A person importing food or food additive for scientific research shall ensure that it is labelled accordingly.

84. Good manufacturing practice

- (1) Where the limit prescribed for a food additive in any of the Schedules to these regulations is stated to be "Good Manufacturing Practice (G.M.P)", the amount of the food additive added to food in manufacture or processing shall not exceed the amount required to accomplish the purpose for which that additive is required to be added to that food.
- (2) A certificate issued under the hand of the Chief Government Analyst to the effect that a food contains food additive against "Good Manufacturing Practice" shall be received in all courts as conclusive evidence of that fact.
- (3) Where a food contains an additive -
  - (a) which is not a permitted food additive under these regulations; or
  - (b) in relation to which the maximum permitted level has not been prescribed in these regulations;

a certificate issued by the Chief Government Analyst declaring that the additive may or may not be permitted or determining the maximum permitted level of an additive shall be received in all courts as conclusive evidence of that fact.

85. Definition of preservative



- (1) A preservative shall be a substance that, when added to food is capable of –
  - (a) inhibiting, retarding or arresting the process of decomposition, fermentation or acidification of such food; and
  - (b) does not mask evidence of putrefaction. i
- (2) Notwithstanding paragraph (1), the following shall not be considered as preservative –
  - (a) herb;
  - (b) spice;
  - (c) vinegar;
  - (d) common salt;
  - (e) hop extract;
  - (f) saltpetre;
  - (g) alcohol or potable spirit;
  - (h) sugar;
  - (i) glycerol;
  - (j) essential oil;
  - (k) any substance absorbed by food during the process of smoking;
  - (l) carbon dioxide, nitrogen or hydrogen when used in the packing of food in hermetically sealed container; and
  - (m) nitrous oxide when used in the making of whipped cream.

86. Permitted preservative

- (1) A permitted preservative shall be a substance listed in column I of the Eleventh Schedule.
- (2) A preservative specified in column 2 of the Eleventh Schedule may be used as an alternative to the permitted preservative specified in relation to it in column I provided the alternative is used at the same level as the permitted preservative.
- (3) A permitted preservative whether used as such or in its alternative form shall not contain more than -
  - (a) 3 milligrams of arsenic per kilogram of the permitted preservative; and
  - (b) 10 milligrams of lead per kilogram of the permitted preservative.

87. Food which may contain preservative

- (1) A food specified in column I of the Twelfth Schedule may have in it or on it permitted preservative specified in column 2 of the Schedule in relation to that food and at the level specified in column 3 of the Schedule.
- (2) Preservatives may be used in food either singly or in combination.

- (3) Where a preservative is used singly, it shall not exceed the maximum permissible level prescribed, in relation to that preservative, in column 3 of the Twelfth Schedule.
- (4)(a) Where a preservative is used in combination with other preservatives in a food specified in column I of the Twelfth Schedule -
- (i) the quantity of each preservative present in the food, shall be calculated as a percentage of the maximum permissible level prescribed, in relation to that preservative, in column 3 of the Schedule;
  - (ii) the percentages so obtained in relation to each preservative shall be added up;
- (b) Where the sum total of the percentages obtained under paragraph (4) (a) (ii) exceeds 100, the food shall not be fit for human consumption.
- (5) The preservative specified in column I of the thirteenth Schedule may be permitted in or on certain food and in the proportions specified in relation thereto in column 2 and 3 respectively.

88. Permitted level of formaldehyde

- (1) Subject to paragraph (2), a food may contain formaldehyde as a preservative where the food -
- (a) is wrapped in a wet strength wrapping containing resin based on formaldehyde;
  - (b) is packed in a container manufactured from a resin of which formaldehyde is a condensing component; or
  - (c) has been prepared in a utensil manufactured from a resin of which formaldehyde is a condensing component.
- (2) A food mentioned in paragraph (1) may have in or on it formaldehyde derived from the wrapping, container or utensil provided the level of formaldehyde in or on the food does not exceed 5 p.p.m.

89. Definition of colouring substance

Colouring substance shall be a substance that, when added to food, is capable of imparting colour to that food.

90. Permitted colouring substance

- (1) A permitted colouring substance shall be a substance listed in the Fourteenth Schedule.

- (2) A permitted colouring substance shall comply with the purity criteria specified in paragraphs (3), (4) and (5).
- (3)(a) A permitted colouring substance shall not contain inorganic impurities more than -
- (i) 1 p.p.m of arsenic;
  - (ii) 10 p.p.m of lead; and
  - (iii) 100 p.p.m of each of the following –
    - (A) antimony;
    - (B) copper;
    - (C) chromium;
    - (D) zinc; or
    - (E) barium sulphate.
- (b) Where a permitted colouring substance contains a combination of the inorganic impurities mentioned in paragraph (3) (a) (iii), the combination of those substances shall not exceed 200 p.p.m.
- (4)(a) A permitted synthetic colouring substance shall not contain organic impurities more than -
- (i) 0.01 percent of free aromatic amines;
  - (ii) 0.5 percent of synthetic intermediates other than free aromatic amines;  
-
  - (iii) 4 percent of subsidiary colouring substance including isomers of homologues; or
  - (iv) 0.2 percent matter insoluble in water;
- (b) Where the permitted synthetic colouring substance is Patent blue V, it shall comply with the same purity standards as prescribed in paragraph (4) (a) (i), (ii) and (iii) but may contain matter insoluble in water not exceeding 0.5 percent.
- (5) A sulphonated organic permitted colouring substance shall not contain more than 0.2 percent of any substance extractable by diethyl ether.

91. Food which may contain permitted colouring substance

- (a) Food specified in the Fifteenth Schedule may not contain added colouring substance except where specially provided for in the Sixteenth, Seventeenth, Eighteenth and Nineteenth Schedules.
- (b) Food specified in column I of the Sixteenth Schedule may contain permitted colouring substance and to the maximum permissible level specified in relation to it in columns 2 and 3 respectively of the Schedule.

- (c) The colouring substance specified in column I of Seventeenth Schedule may be used in the food and to the maximum permissible level specified in relation to it in columns 2 and 3 respectively of the Schedule.
- (d) The colouring substance specified in the Eighteenth Schedule shall be permitted in all food other than those mentioned in the Fifteenth and Sixteenth Schedules at GMP.
- (e) The colouring substance specified in the Nineteenth Schedule may be added singly or in combination to the food and up to the maximum permissible level specified in relation thereto in columns 1 and 2 of the Twentieth Schedule.

92. Definition of flavouring substance

A flavouring substance shall be a substance which, when added to food, is capable of imparting a specific and distinctive taste or odour to the food.

93. Permitted flavouring substance

- (1) A permitted flavouring substance shall be -
  - (a) a natural flavouring substance or a nature-identical flavouring substance listed in the Twenty-First Schedule;
  - (b) an artificial flavouring substance listed in the Twenty-Second Schedule; or
  - (c) any other flavouring substance listed in the Twenty-Third Schedule.
- (2) A substance listed in the Twenty-Fourth and Twenty-Fifth Schedule shall not be a permitted flavouring substance.

94. Prohibition

No person shall import, manufacture, process, pack, store, offer for sale or sell –

- (a) any flavouring substance other than a permitted flavouring substance; or
- (b) any food which contains a flavouring substance other than a permitted flavouring substance.

95. Definition of flavour enhancer

A flavour enhancer shall be a substance which, when added to food, is capable of enhancing or improving the flavour of that food.

96. Permitted flavour enhancer

A permitted flavour enhancer shall be a substance listed in the Twenty-Sixth Schedule.

97. Prohibition

No person shall import, manufacture, process, pack, store, offer for sale or sell –

- (a) any flavour enhancer other than a permitted flavour enhancer; or
- (b) any food which contains a flavour enhancer other than a permitted flavour enhancer.

98. Prohibition relating to guanylic or inosinic acids

No person shall import, manufacture, process, pack, store, offer for sale or sell any food which contains sodium, calcium or potassium salts of guanylic or inosinic acids, unless the amount of the above-mentioned components, when used singly or in combination, does not exceed 500 p.p.m. in the ready-to-eat finished product.

99. Definition of antioxidant

An antioxidant shall be a substance which, when added to food, is capable of delaying or preventing the development of rancidity.

100. Permitted antioxidant

A permitted antioxidant shall be a substance listed in the Twenty-Seventh Schedule.

101. Prohibition

No person shall import, manufacture, process, pack, store, offer for sale or sell –

- (a) any antioxidant other than a permitted antioxidant; or
- (b) any food which contains an antioxidant other than a permitted antioxidant.

102. Specified amounts of antioxidant

- (1) A food specified in column 2 of the Twenty-Eighth Schedule may have in it a permitted antioxidant specified in column 1 of the Schedule in relation to that food.
- (2) Antioxidants may be used in food either singly or in combination.
- (3) Where an antioxidant is used singly, it shall not exceed the maximum permissible level prescribed, in relation to that antioxidant, in column 3 of the Twenty-Eighth Schedule.
- (4)(a) Where an antioxidant is used in combination with other antioxidants in a food specified in column 2 of the Twenty-Eighth Schedule -
  - (i) the quantity of each antioxidant present in the food, shall be calculated as a percentage of the maximum permissible level prescribed, in relation to that antioxidant, in column 3 of the Twenty Eighth Schedule;

- (ii) the percentages so obtained in relation to each antioxidant shall be added up;
- (b) Where the sum total of the percentages obtained under paragraph (4) (a) (ii) exceeds 100, the food shall not be fit for human consumption.

103. Definition of food conditioner

A food conditioner shall be a substance which is added to food for a technological purpose to obtain the desired food.

104. Permitted food conditioner

- (1) A permitted food conditioner shall be -
  - (a) emulsifier as listed in the Twenty-Ninth Schedule;
  - (b) emulsifying salt and phosphate as listed in the Thirtieth Schedule;
  - (c) modified starch as listed in the Thirty-First Schedule;
  - (d) acidity regulator as listed in the Thirty-Second Schedule;
  - (e) enzyme as listed in the Thirty-Third Schedule;
  - (f) anti-caking agent as listed in the Thirty-Fourth Schedule;
  - (g) stabiliser as listed in the Thirty-Fifth Schedule;
  - (h) thickener and gelling agent as listed in the Thirty-Sixth Schedule;
  - (i) antifoaming agent as listed in the Thirty-Seventh Schedule; or solvent as listed in the Thirty-Eighth Schedule.
- (3) The following substances shall not be permitted food conditioners –
  - (a) preservative;
  - (b) colouring substance;
  - (c) flavouring substance;
  - (d) flavour enhancer; or
  - (e) antioxidant.

105. Specified amounts of food conditioner

- (1) A food specified in column 2 of the Thirty-Ninth to Forty-Eighth Schedules may have in it a permitted food conditioner specified in column 1 of the Schedule in relation to that food.

- (2) A food conditioner may be used in food either singly or in combination.
- (3) Where a food conditioner is used singly, it shall not exceed the maximum permissible level prescribed, in relation to that food conditioner, in column 3 of the Thirty-Ninth to Forty-Eighth Schedules.
- (4)(a) Where a food conditioner is used in combination with other food conditioners in a food specified in column 1 of the Thirty-Ninth to Forty-Eighth Schedules -
  - (i) the quantity of each food conditioner present in the food, shall be calculated as a percentage of the maximum permissible level prescribed, in relation to that food conditioner, in column 3 of the Thirty Ninth to Forty Eighth Schedules;
  - (ii) the percentages so obtained in relation to each food conditioner shall be added up;
- (b) Where the sum total of the percentages obtained under paragraph (4) (a) (ii) exceeds 100, the food shall not be fit for human consumption.

#### PART IX - SPICE AND SALT

##### 106. Prohibition to sell sub-standard spice

- (1) No person shall import, process, store, expose for sale or sell any spice which does not comply with the standard specified in paragraph (2).
- (2)(a) Spice shall be the sound leaves, flowers, buds, fruits, seeds, barks or rhizomes of plants that are suitable for use as condiments for imparting any flavour or aroma to food;
  - (b) Aniseed shall be the dried, ripe fruit of the plant *Pimpinella anisum*;
  - (c) Bay leaves shall be the dried leaves of the plant *Laurus nobilis*;
  - (d)(i) Cardamom shall be the dried, ripe or almost ripe fruit of the plant *Elettaria cardamomum*;
  - (ii) Cardamom powder shall be the powder obtained by grinding the seeds of the dried, ripe fruits of the plant *Elettaria cardamomum*;
  - (e)(i) Chilli shall be the fruit or pod of the plant *Capsicum annum*;
  - (ii) Chilli powder shall be the powder obtained by grinding the clean dried ripe chilli fruit of the plant *Capsicum annum*;
  - (f)(i) Cinnamon shall be the dried bark of the plant *Cinnamomum cassia*;

- (ii) Cinnamon powder shall be the powder obtained by grinding the clear dried bark of the plant *Cinnamomum cassia*;
- (g)(i) Clove shall be the dried flower bud of the plant *Caryophyllus aromaticus*;
  - (ii) Clove powder shall be the powder obtained by grinding the dried flower bud of the plant *Caryophyllus aromaticus*;
- (h)(i) Coriander shall be the dried fruit of the plant *Coriandrum sativum*;
  - (ii) Coriander leaves shall be the leaves of the plant *Coriandrum sativum*;
  - (iii) Coriander powder shall be the powder obtained by grinding the clean, dried fruits of the plant *Coriandrum sativum*;
- (i) (i) Cumin seeds shall be the dried fruit of the plant *Cuminum cyminum*;
  - (ii) Cumin powder shall be the powder obtained by grinding the clean dried fruit of the plant *Cuminum cyminum*;
- (j)(i) Fennel shall be the dried ripe fruit of the plant *Foeniculum vulgare*;
  - (ii) Fennel powder shall be the powder obtained by grinding the clean dried ripe fruit of the plant *Foeniculum vulgare*;
- (k)(i) Ginger shall be the rhizome of the plant *Zingiber officinale*;
  - (ii) Ginger powder shall be the powder obtained by grinding the clean, dried rhizome of the plant *Zingiber officinale*;
- (l)(i) Mace shall be the dried coat or arillus of the seed of the plant *Myristica fragrans*;
  - (ii) Mace powder shall be the powder obtained by grinding the dried coat or arillus of the seed of the plant *Myristica fragrans*;
- (m)(i) Mustard Seed shall be the dried seeds of various species of the plant *Brassica*;
  - (ii) Mustard powder shall be the powder obtained by grinding the dried seeds of various species of the plant *Brassica*;
- (n)(i) Nutmeg shall be the dried seed of the plant *Myristica fragrans*;
  - (ii) Nutmeg powder shall be the powder obtained by grinding the dried nutmeg seed of the plant *Myristica fragrans*;
- (o) Paprika shall be the dried ripe fruit of *Capsicum annum*;



- (p)(i) Black Pepper shall be the dried mature berry of the plant *Piper nigrum*;
- (ii) Black pepper powder shall be the powder obtained by grinding the clean dried berry of the plant *Piper nigrum*;
- (q) White Pepper shall be the dried mature berry of the plant *Piper nigrum*;
- (s) Saffron shall be the dried stigma of the flower of the plant *Crocus sativus*;
- (s) Sage shall be the dried leaf of the plant *Salvia officinalis*;
- (t) Star Aniseed shall be the dried ripe fruit of the plant *Illicium verum*;
- (u) Thyme shall be the fresh or dried leaves and flowering tips of the plant *Thymus vulgaris*;
- (v)(i) Turmeric shall be the rhizome of the plant *Curcuma longa* or *Curcuma domestica*;
- (ii) Turmeric powder shall be the powder obtained by grinding the dried rhizomes of the plant *Curcuma longa* or *Curcuma domestica*.

107. Kind of salt allowed for sale

- (1) No person shall import, manufacture, store, pack, sell or offer for sale any salt other than -
  - (a) raw salt;
  - (b) edible salt; or
  - (c) any other salt approved by the Permanent Secretary.
- (2) The salt mentioned in paragraph (1) shall be of the standard specified in regulation 108 to 116.

108. Raw Salt

Raw salt shall be salt which contains -

- (a) not less than 97% of sodium chloride on a moisture free basis;
- (b) not more than 0.2% of matter insoluble in water; and
- (c) no more than 5% moisture.

109. Edible salt

Edible salt shall be refined salt, table salt and iodised salt.

110. Refined salt

- (1) Refined salt shall be edible salt of crystalline solid, white in colour and free from visible impurities, without any additive, drying or anti-caking agent, and which shall contain –
  - (a) not less than 98% sodium chloride on a moisture free basis;
  - (b) not more than 0.2% of matter insoluble in water;
  - (c) not more than 1 % of moisture; and
  - (d) a permitted range of pH of 7.0 to 8.4 for a 10% weight per volume solution.
- (2) A solution of a 10% weight per volume of the refined salt shall be neutral to a solution of phenol red.

111. Table salt

- (1) Table Salt shall be edible salt free from visible impurities and containing one or more additives, drying or anti-caking agent of food grade quality to impart free running properties to the material and which contains -
  - (a) not less than 98% sodium chloride on a moisture free basis;
  - (b) not more than 0.2% of matter insoluble in water, exclusive of additives; and
  - (c) not more than 1% of moisture.
- (2) Table salt may contain either -
  - (a) one permitted anti-caking agent the amount of which does not exceed the level specified in the Third column of Forty-Ninth Schedule; or
  - (b) two or more permitted anti-caking agents the amount of each of which represents such a percentage of the respective level specified in the Third column of the Forty- Ninth Schedule that the sum of all percentages does not exceed one hundred.

112. Iodised salt

Iodised salt shall be edible salt which contains -

- (a) not less than 98% sodium chloride on a moisture free basis;

- (b) not more than 0.2% of matter insoluble in water;
- (c) not more than 1% of moisture;
- (d) added potassium iodate or potassium iodide or both complying with the standards of purity specified in the British Pharmacopeia; and
- (e) not less than 15 p.p.m and not more than 25 p.p.m of iodine.

113. Conditions of sale of salt and labelling

- (a) No person shall sell edible salt otherwise than in a pre-packed container.
- (b) A container under paragraph (a) of this section shall bear a label which, in addition to the requirements of regulation 3, shall conspicuously indicate -
  - (i) the net contents of the container by mass of 250 grams, 500 grams, 1 kilogram or a multiple of one kilogram;
  - (ii) that the salt is edible salt and shall further indicate whether it is refined salt, table salt or iodised salt; and
  - (iii) in the case of iodised salt, the presence of potassium iodate or potassium iodide or both.

114. Conditions of storage and sale of raw salt

- (a) No person shall store, transport or sell raw salt, unless there is on its container a label which specifies in bold and conspicuous letters that it is intended for animal husbandry, agricultural use or processing.
- (b) Raw salt shall only be transported or sold in containers of not less than 25 kilograms.
- (c) No person shall in a food premises, store, keep or introduce raw salt in any food or food preparation intended for sale for human consumption.

115. Authorisation from Permanent Secretary

- (1) No person shall manufacture, produce, process or pack raw or edible salt without a written authorisation issued by the Permanent Secretary.
- (2) The Permanent Secretary may impose such conditions as he deems fit before granting an authorisation.
- (3) The Permanent Secretary shall revoke an authorisation where the person has failed to comply with the conditions imposed in the written authorisation.

116. Salt for scientific research

- (1) No person shall import salt intended for purposes of scientific research, unless he has obtained a permit issued by the Permanent Secretary allowing him to do so.
- (2) A person importing salt for scientific research shall ensure that it is labelled accordingly.

#### PART X - FOOD AERATOR

##### 117. Prohibition

No person shall import, process, manufacture, pack, store, offer for sale or sell -

- (a) cream of tartar;
- (b) acid phosphate or phosphate aerator; or
- (c) baking powder

unless it complies with the standards specified in regulations 118, 119 and 120.

##### 118. Cream of tartar

Cream of tartar shall contain not less than 99% of acid tartrate, calculated as potassium hydrogen tartrate.

##### 119. Acid phosphate

- (1) Acid phosphate or phosphate aerator is any acid phosphate with or without starch or other wholesome farinaceous substance, and which can be used to replace cream of tartar in the preparation of a chemical leaven for baking purposes.
- (2) The neutralising value of acid phosphate or phosphate aerator calculated as parts of sodium bicarbonate per 100 parts of powder shall not be less than 44.

##### 120. Baking powder Baking powder -

- (a) shall be a mixture of sodium bicarbonate with cream of tartar, tartaric acid, acid phosphate or sodium aluminium phosphate or any combination of these without any farinaceous substance;
- (b) shall yield not less than 10% of carbon dioxide; and
- (c) may contain peniitted colouring substance.

#### PART XI - CEREAL, GRAIN, PULSE, LEGUME, CEREAL PRODUCT, STARCH AND BREAD

##### 121. Definition of product

j For the purposes of this part -

k "Cereal product" includes flour, whole-meal flour, self-raising flour, oatmeal, maize-meal, rice flour, ground rice, glutinous rice, semolina, pasta, breakfast cereal, white bread, whole-meal bread and bakery product.

"Grain product" includes sago.

"Tuber product" includes com flour, tapioca flour, cassava flour and custard powder.

## 122. Prohibition

(1) No person shall import, manufacture, process, pack, store, offer for sale or sell any cereal, grain, pulse, legume, tuber, cereal product, grain product or tuber product, whether packaged or otherwise, which –

- (a) has been contaminated;
- (b) shows evidence of infestation by rodent or other pests;
- (c) contains any foreign matter;
- (d) has been exposed to high humidity; or
- (e) is mouldy.

(2) No person shall import, manufacture, process, pack, store, offer for sale or sell any cereal product, grain product and tuber product unless it complies with the standards for each such product as specified in regulations 123 to 140.

## 123. Flour

(1) Flour -

- (a) shall be the fine form of ground product derived from or separated during the milling of clean wheat; and
- (b) shall contain not more than 14% moisture;

(2) Flour sold or used for the making of bread may contain one or more of the following acid ingredients as leavening agents-

- (a) sodium acid pyrophosphate with or without mono acid calcium phosphate;
- (b) mono acid calcium phosphate with or without di-calcium orthophosphate;
- (c) tartaric acid; or
- (d) ascorbic acid as a bread improver.

- (3) Flour sold or used for the making of cake, pastry or biscuit may contain permitted preservative as provided in Twelfth Schedule.

124. Whole-meal flour

(1) Whole-meal flour -

- (a) shall be the product obtained by niilling sound, clean wheat;
- (b) shall contain all the constituents of such wheat; and
- (c) shall contain not more than 15% moisture, and not less than 2.5% of crude fibre.

- (2) Whole-meal flour shall not contain any additive, except as otherwise provided in Twelfth Schedule.

125. Self-raising flour

(1) Self-raising flour -

- (a) shall be any flour or mixture of flours to which baking powder has been added;and
- (b) shall liberate not less than 0.40% carbon dioxide.

- (2) Where self-raising flour contains calcium sulphate as dough conditioner, the flour shall not contain more than 0.6% of calcium sulphate.

126. Oatmeal

Oatmeal –

- (a) shall be the meal produced by grinding oats after removal of the husk;
- (b) shall contain not less than 5% fat; and
- (c) shall contain not more-than 2.5% of meal derived from grain other than oats.

127. Maize-meal

Maize meal -

- (a) shall be the meal obtained by grinding maize;
- (b) shall contain not less than 1.1% of nitrogen; and
- (c) shall yield not more than 1.6% of ash on a moisture free basis.

128. Corn flour

Corn flour –

- (a) shall be the starch powder derived from any variety of cereal grain; and
- (b) shall yield not more than 0.8% of ash on a moisture free basis.

129. Tapioca or tapioca starch

- (1) Tapioca or cassava is the tuber of the plant *Manihot Utilissima*.
- (2) Tapioca flour or tapioca starch or cassava flour shall not yield more than 1.5% of ash.

130. Custard powder or blanche-mange

Custard powder or blanche-mange powder shall be the powder prepared from tapioca flour or com flour or sago flour, with or without other food.

131. Rice flour or ground rice

Rice flour or ground rice -

- (a) shall be the product obtained by grinding sound, clean rice; and
- (b) shall not yield more than 1.5% of ash.

132. Glutinous rice and flour

(1) Glutinous rice shall be -

- (a) the grain of the plant *Oryza glutinosa*; and
- (b) clean and sound grain from which the husk has been removed.

(2) Glutinous rice flour -

- (a) shall be the product obtained by grinding sound and clean glutinous rice; and
- (b) shall not yield more than 1.5% of ash.

133. Sago

Sago shall be the product derived from the pitch of the sagopalm.

134. Semolina

Semolina -

- (a) shall be the product prepared from clean wheat by the process of grinding and bolting;
- (b) shall have a natural ash content of not less than 0.48% and not more than 0.80%; and
- (c) shall have a granularity which is appropriate for semolina.

135. Pasta

- (1) "Pasta" means any product which is prepared by moulding, or drying units of dough or by steaming of slitted dough with or without drying.
- (2) Pasta -
  - (a) shall be comprised principally of a cereal meal;
  - (b) may contain carbohydrate, egg solids, salt, edible oil and fats; or
  - (c) may contain food conditioner as provided in Fortieth Schedule.
- (3) No pasta shall be labelled as containing egg unless the pasta has not less than 4% of egg solids calculated on a moisture free basis;
- (4) No person shall import, store, expose for sale or sell a package of pasta which is closed or sealed with a metal clip or similar device.

136. Breakfast cereal

Breakfast cereal -

- (a) shall be the product obtained solely from or by a combination of, any cereal that is uncooked, partially cooked, cooked or prepared with sugar, malt, honey, salt or any other food; and
- (b) may contain food conditioner as provided in Fortieth Schedule;

137. Wheat germ

Wheat germ -

- (a) shall be the germ or embryo of the wheat grain, together with the bran and other parts of the grain unavoidably remaining with the germ during extraction; and
- (b) shall contain not less than 60% of the germ or embryo of the wheat.

138. White bread

White bread -



- (a) shall be the product obtained by baking a yeast-leavened dough prepared from wheat flour and water;
- (b) may contain permitted food conditioner as provided in Fortieth Schedule;
- (c) may contain propionic acid or its potassium, sodium or calcium salts as anti-mould or anti-rope agent; and
- (d) shall have the following characteristics -
  - (i) a moisture content of 35% for loaves of 100 g to 500 g;
  - (ii) a moisture content of 40% for loaves of 1000 g to 2000 g;
  - (iii) a moisture content of 30% for bread commonly known "baguette" and "flute"; and
  - (iv) a pH range of 5.3 to 6.0 in relation to mass per volume in 10% aqueous solution.

139 Whole-meal bread

Whole-meal bread -

- (a) shall be the product obtained by baking dough composed of whole-meal wheat flour, yeast, edible salt and water;
- (b) may contain caramel in or on it as a colouring substance;
- (c) shall have the same moisture content as white bread as provided in regulation 138; and
- (d) shall contain not less than 1.8% crude fibre on a moisture free basis.

140. Bakery product

(1) Bakery product -

- (a) shall be any product other than white bread or whole-meal bread;
  - (b) may contain edible fat, milk or milk product, sugar, egg, salt, dried fruit, raisin, currant and sesame seed; and
  - (c) may contain permitted food conditioner as provided in Fortieth Schedule.
- (2) No person shall sell bread which is not white bread or whole-meal bread unless it is sold as a bakery product in an appropriate section or area conspicuously distinguished from any section or area where white bread or whole-meal bread is sold.

PART XII - TEA, COFFEE, CHICORY, COCOA, CHOCOLATE DRINK

141. Prohibition

No person shall import, manufacture, process, pack, store, expose for sale or sell any tea, coffee, chicory, cocoa or chocolate drink unless it complies with the standards specified in regulations 142 to 155.

142. Tea

Tea -

- (a) shall be the product of steaming, drying or firing or any combination of these, of fermented, semi-fermented or non-fermented leaves, buds and tender stems of one or more varieties of the plant *Camellia* or *Thea*;
- (b) shall not yield more than 7% of total ash of which at least one half shall be soluble in boiling water;
- (c) yield not less than 30% of water soluble extract;
- (d) not contain spurious, decayed or mouldy leaves or stalks; and
- (e) shall not contain any colouring substance.

143. Tea dust

Tea dust, tea fanning or tea sifting -

- (a) shall be the dust, fanning or sifting of tea;
- (b) shall not yield more than 5% ash insoluble in boiling water
- (c) shall comply with the standard for tea in regulation 142.

144. Tea extract

Tea extract, instant tea or soluble tea -

- (a) shall be a dried product made exclusively by the aqueous extraction of tea;
- (b) shall not contain more than -
  - (i) 15% of total ash; and
  - (ii) 6% water;
- (c) shall not contain less than
  - (i) 4% of caffeine; or
  - (ii) 7% of tannin.

145. Scented tea

Scented tea shall be tea to which has been added one or more aromatic substance that is harmless and natural, including jasmine flowers and rose petals.

146. Coffee bean

Coffee bean shall be the raw or roasted seed of any species of the plant *Cofea*.

147. Ground coffee

Coffee or ground coffee or coffee powder -

- (a) shall be the pure roasted coffee bean that is ground or otherwise prepared so as to be suitable for making an infusion or decoction;
- (b) shall be free from husk; and
- (d) shall not contain any colouring matter.

148. Instant coffee

Instant coffee or soluble coffee -

- (a) shall be the dried soluble solids obtained from water extraction of freshly roasted, pure coffee beans;
- (b) shall be in the form of a free flowing granules or powder; and
- (c) shall not contain any colouring matter.

149. Decaffeinated coffee

Decaffeinated coffee –

- (a) shall be the coffee which contains not more than 0.1% weight per volume of anhydrous caffeine; and
- (b) shall not contain any colouring matter.

150. Coffee essence Coffee essence -

- (a) shall be the liquid extract of coffee, with or without the addition of glycerol or sugar or a combination of these;
- (b) shall contain not less than 0.5% weight per volume of anhydrous caffeine derived from coffee; and
- (c) shall not contain any colouring matter.

151. Tea bag

The content of a tea bag shall conform to the standards prescribed for tea in regulations 142 to 145.

152. Chicory

(1) Chicory -

- (a) shall be the powder obtained by roasting and grinding the clean and dried root of the plant *Cichorium intybus*;
- (b) shall contain not more than -
  - (i) 10% and not less than 3.5% of ash; and
  - (ii) 2.5% of ash insoluble in dilute hydrochloric acid; and
- (c) shall contain not less than 50% of water soluble extract.

- (2) Where edible fat, edible oil or sugar is added to chicory, any one or combination of more than of such edible fat, edible oil or sugar shall not exceed 2% of the total volume of the powder;

153. Coffee and chicory

Coffee and chicory –

- (a) shall be a mixture of coffee and chicory which shall contain not less than 50% of coffee; and
- (b) shall contain 0.5% of caffeine derived from coffee.

154. Cocoa or cocoa powder

Cocoa or cocoa powder or soluble cocoa -

- (a) shall be the powdered product prepared from cocoa paste;
- (b) shall, in its water-free, fat free and alkaline-free content, contain not more than -
  - (i) 19% starch naturally present;
  - (ii) 7% crude fibre;
  - (iii) 8% total ash;
  - (iv) 5.5% of ash insoluble in water;
  - (v) 0.4% of ferric oxide;

- (vi) 10.5% of total alkalinity calculated as potassium carbonate;  
I and
- (vii) 12.5% ash;
- (c) may contain flavouring substance and food conditioner as provided in Thirty-Ninth Schedule.

155. Chocolate and chocolate drink

- (1) Milk chocolate shall -
  - (a) be cocoa paste or soluble cocoa mixed with –
    - (i) sugar;
    - (ii) milk solids; and
    - (iii) cocoa fat;
  - (b) contain not less than –
    - (i) 3.5% milk fat;
    - (ii) 25% total fat;
    - (iii) 10.5% milk solids on a fat-free basis;
    - (iv) 2.5% cocoa paste on a water-free and fat-free basis and
    - (v) 25% total cocoa dried solids.
- (2) Milk chocolate that is described as "Full Cream Milk Chocolate" or "Dairy Milk Chocolate" -
  - (a) shall contain not less than –
    - (i) 5% milk fat;
    - (ii) 15% milk solids on a fat-free basis;
    - (iii) 2.5% of cocoa paste on a water-free and fat-free basis;  
and
    - (iv) 20% total cocoa dried solids.
  - (b) may contain permitted flavouring substance listed in the Twenty-Third Schedule; and

- (c) may contain permitted food conditioner as provided in the Thirty-Ninth Schedules.
- (3) White chocolate shall be a product which –
  - (a) shall contain -
    - (i) 20% cocoa butter; and
    - (ii) sugar;
  - (b) may contain -
    - (i) milk components;
    - (ii) not more than 3.5% milk fat;
    - (iii) 14% milk solids;
    - (iv) 55% sucrose;
    - (v) vegetable fat other than cocoa butter; or
    - (vi) permitted flavouring substance and permitted food conditioner as provided in the Twenty-Third and Thirty-Ninth Schedules, respectively.
- (4) White chocolate shall, in its water-free, fat-free and alkaline-free content comply with regulation 154(b).
- (5) A chocolate drink shall contain sugar and not less than 15% of cocoa paste or soluble cocoa.
- (6) The cocoa paste or soluble cocoa in a chocolate drink shall in its water-free, fat-free and alkaline-free content comply with regulation 154 (b).

### PART XIII - SWEETENING SUBSTANCE

#### 156. Prohibition

No person shall import, manufacture, process, pack, store, offer for sale or sell any sugar, glucose, honey or artificial sweetener or any food containing sugar, glucose, honey or artificial sweetener which does not comply with the standards specified in regulations 157 to 163.

#### 157. Sugar

For the purposes of this part, sugar shall be the food chemically known as sucrose and includes white sugar, white sugar cube, brown sugar, icing sugar or powdered sugar.

158. White sugar or white sugar cube

White sugar or white sugar cube-

- (a) shall be sucrose or saccharose in a purified and crystallised form;
- (b) shall contain not less than 99.7% sucrose;
- (c) shall yield not more than 0.04% of ash; and
- (d) may contain sulphur dioxide as a permitted preservative at a maximum level of 70 milligram per kilogram.

159. Brown sugar

Brown sugar –

- (a) shall be the clean, partially refined, granulated product prepared from sugar;
- (b) shall contain not less than 90% of sugar and invert sugar;
- (c) shall not yield more than 3.5% of sulphated ash; and
- (d) shall not contain more than 4.5% of water.

160. Icing sugar

Icing sugar or powdered sugar -

- (a) shall be white sugar which has been finely pulverised;
- (b) shall contain not less than 97% sucrose;
- (c) shall not yield more than 0.04% of ash;
- (d) shall contain sulphur dioxide as a permitted preservative at a maximum level of 20 milligram per kilogram; and
- (e) shall contain permitted anti-caking agent as provided in Forty-Fourth Schedule.

161. Glucose

Glucose –

- (a) shall be the solid product obtained by the hydrolysis of starch;
- (b) shall contain not less than 70% of reducing sugars calculated as dextrose anhydrous;
- (c) shall not yield more than 1% of sulphated ash; and

- (d) shall contain not more than 40 milligram per kilogram of sulphur dioxide as a permitted preservative.

162. Honey

Honey -

- (a) shall be the natural sweet substance produced by honey bees from the nectar of blossoms or from secretions of or on living parts of plants and stored in honey combs;
- (b) shall contain not less than 65% of reducing sugars calculated as invert sugar;
- (c) shall not contain more than 21 % water and 1% ash;
- (d) shall have a sucrose content of not more than 10%; and
- (e) shall have an acidity of not more than 40 milli-equivalents acid per 1000 grams.

163. Artificial sweetener

- (1) Artificial sweetening substance shall be any substance added to food for the purpose of sweetening.
- (2) No person shall import, manufacture, store, offer for sale or sell any artificial sweetening substance or any food containing an artificial sweetening substance unless the substance is a permitted artificial sweetening substance, as provided in Fiftieth Schedule.
- (3) No aspartame or saccharine shall be used as an artificial sweetener unless it complies with the requirements specified in respect of artificial sweetener as per Fifty-First Schedule.
- (4) No person shall import, manufacture, store, offer for sale or sell any package containing a food to which an artificial sweetener has been added unless, in compliance with regulation 3, the label on the package specifically mentions the following - " THIS FOOD CONTAINS (here mention the name of the substance) AS ARTIFICIAL SWEETENER'.

PART XIV - EGG AND EGG PRODUCT

164. Prohibition

No person shall import, store, offer for sale or sell egg, processed egg or food containing egg or processed egg unless it complies with the standard specified in the regulations 165 to 171.

165. Egg



- (1) An egg shall be that of bird, including poultry and duck, in which no putrefaction and no development of the embryo has begun, and which has not been incubated and whose shell shall be clean, not cracked or broken.
- (2) Processed egg includes liquid egg, liquid egg yolk, liquid egg white, dried egg powder, dried egg yolk powder and dried egg white powder.
- (3) A fresh egg is an egg which has not been subjected to any process of cooking or boiling.

166. Microbiological standard for egg

An egg shall be suitable for human consumption when a sample of not less than 50 grams of the egg, upon being tested from suitable enrichment media, has been found to be free from salmonella organisms and complies with the microbiological standard for specified food as per Eighth Schedule.

167. Liquid egg

- (1) Liquid egg shall be the whole egg removed from the shell and which shall be frozen or chilled.
- (2) No person shall use in the manufacture of food or sell any liquid egg unless it has been pasteurised by being retained at a temperature not lower than 64°C for at least 2.5 minutes and immediately cooled to a temperature not higher than 7°C.

168. Liquid egg yolk

- (1) Liquid egg yolk shall be the yolk of fresh eggs separated as completely as is practicable from the egg white.
- (2) No person shall use in the manufacture of food or sell any liquid egg yolk unless it has been pasteurised by being retained at a temperature not lower than 60°C for 3.5 minutes and immediately cooled to a temperature not higher than 7°C.

169. Liquid egg white

- (1) Liquid egg white shall be the white of fresh egg separated as completely as practicable from the yolk of the egg.
- (2) No person shall use in the manufacture or sell any liquid egg white unless it has been pasteurised by being retained at a temperature not lower than 55°C for at least 9.5 minutes, and immediately cooled to a temperature not higher than 7°C.

170. Dried egg powder

Dried egg powder, dried egg yolk powder or dried egg white powder shall be the product obtained by drying liquid egg or liquid egg yolk or liquid egg white respectively, and shall contain not more than 5 % water.

171. Preserved egg

A preserved egg shall be an egg which has been preserved by the application of substances used for that purpose.

## PART XV - SPECIAL PURPOSE FOOD

### 172. Definition

For the purposes of this part,

"Child" means any person aged between 12 months and 3 years;

"Infant" means any person up to 12 months of age;

"Special Purpose Food" means –

- (a) infant formula;
- (b) canned food for an infant or a child;
- (c) cereal-based food for an infant or a child;
- (d) low energy food;
- (e) formula dietary food; or
- (f) any other special purpose food approved by the Permanent Secretary.

### 173. Prohibition

- (1) No person shall import, manufacture, process, pack, store, offer for sale or sell any special purpose food without the written approval of the Permanent Secretary.
- (2) No person shall import, manufacture, process, pack, store, offer for sale or sell any special purpose food bearing a label with the words 'sugarless' or 'sugar free' or any other word of similar import, where the special purpose food contains any carbohydrate.

### 174. Definition of infant formula

Infant formula shall be a substitute for human milk for the feeding of infant but does not include unsweetened condensed milk or evaporated milk.

### 175. Specially processed infant formula

- (1) No person shall modify an infant formula which has been specially processed or formulated to satisfy particular dietary requirements as a result of physical or physiological conditions of disease, or disorder.

- (2) Where an infant formula is intended for infants with special nutritional requirements, there shall be written in the label of such food, the specific requirements for which that formula is to be used and the dietary property or properties attributed to such food.
- (4) No person shall import, manufacture, process, pack, store, offer for sale or sell –
  - (a) an infant formula which has been treated with ionising radiation; or
  - (b) an infant formula containing an ingredient which has been treated with ionising radiation.

176. Infant formula and breast milk

m No person shall -

- (a) advertise or cause to be advertised any infant formula with any claims to the effect that the infant formula is superior to breast milk; and
- (b) import, pack, store, offer for sale or sell any infant formula which bears a label claiming that the infant formula is superior to breast milk.

177. Special labelling requirements for infant formula

- (1) No person shall import, manufacture, pack, store, offer for sale or sell any infant formula unless, in compliance with regulations 3, the label specifically mentions the following –
  - (a) the method of preparing the food, including a statement of the quantity of food directed to be used in the preparation to be given to the infant;
  - (b) a statement suggesting the quantity of the prepared food to be given at one time, and the frequency at which such quantity is to be given daily to the infant and such a statement shall be provided for each month of age up to six months;
  - (c) any special storage instructions before and after the package has been opened;
  - (d) the nature of the carbohydrate, if any, present in the infant formula;
  - (e) the amount of energy expressed in kilo-calorie or kilo-joule;
  - (f) the amount of protein, carbohydrate, fat, vitamin, and mineral contents per 100 grams of the food; and
  - (g) the expiry date, to which special attention shall be drawn.
- (2) No person shall import, manufacture, process, pack, store, offer for sale or sell an infant formula which does not include the nutrients specified in the First

column of the Fifty- Second Schedule and at the levels specified in the Second and Third column of the Schedule.

- (3)(a) No person shall import, manufacture, process, pack, store, offer for sale or sell an infant formula which contains food additive other than those specified in column 1 of the Fifty-Third Schedule.
- (b) Where an infant formula contains a food additive specified in the First column of the Fifty-Third Schedule, the additive shall be at the maximum level specified in the Second column of the Schedule.

178. Definition of canned food for an infant and a child

Canned food for an infant or a child shall be any wholesome food or mixture of wholesome food that is sold for feeding an infant or a child, but does not include infant formula or cereal based food for an infant or a child.

179. Standards for canned food for an infant and a child

- (1) No person shall import, manufacture, process, pack, store, offer for sale or sell any canned food for an infant or a child in ready-to-eat form unless it complies with the standards specified in paragraph (2).
- (2) Canned food for an infant or a child in ready-to-eat form-
  - (a) shall be processed by heat so as to prevent spoilage, and packed in a hermetically sealed can, jar or other container;
  - (b) shall be homogenous or comminuted in the following forms -
    - (i) strained and containing small sized particles which does not require chewing before being swallowed; or
    - (ii) non-strained and containing particles of a size that encourage chewing by infants or children; and
  - (c) may contain sodium and the total sodium content of the product shall not exceed 1 gram per kilogram calculated on the ready-to-eat basis.

180. Special labelling requirements for canned food for an infant and a child

- (1) No person shall import, manufacture pack, store, offer for sale or sell any canned food for an infant or a child unless, in compliance with regulation 3, the label specifically mentions the following -
  - (a) the words "STRAINED" or "NON-STRAINED", as the case may be, followed by the name of the food;
  - (b) the words "NOT TO BE GIVEN TO INFANTS UNDER 4 MONTHS OF AGE";

- (c) the common name of the animal or vegetable or plant from which the ingredient contained in the canned food is derived and its proportion;
  - (d) the name of the food additives used in the canned food;
  - (e) the amount of energy expressed in kilo-calories or kilo-joules;
  - (f) the amount of protein, fat, carbohydrate, vitamin and mineral content per 100 grams of the food;
  - (g) directions for preparation and use of the food;
  - (h) instructions on storage before and after the package has been opened; and
  - (i) the expiry date, to which special attention shall be drawn.
- (2) No person shall import, manufacture, process, pack, store, offer for sale or sell a canned food for an infant or a child which does not include the nutrients specified in the First column of the Fifty-Fourth Schedule and at the levels specified in the Second and Third column of the Schedule.
- (3)(a) No person shall import, manufacture, process, pack, store, offer for sale or sell a canned food for an infant or a child which contains food additive other than those specified in column 1 of the Fifty-Fifth Schedule.
- (b) Where a canned food for an infant or a child contains a food additive specified in the First column of the Fifty-Fifth Schedule, the additive shall be at the maximum level specified in the Second column of the Schedule.

181. Definition of cereal-based food for an infant or a child

Cereal-based food for an infant or a child shall be -

- (a) food based on cereal, nut, legume or any combination of these with or without other wholesome food;
- (b) dry cereal, nut or legume or combination of these and flour derived from them, cooked or uncooked, and so fragmented as to permit dilution with water or milk;
- (c) rusk and biscuit prepared from cereal, nut or legume or a combination of these, and produced by a baking process and which may be consumed either directly or with the addition of water or milk; or
- (d) milk biscuit which is based on cereal, nut or legume or a combination of these and which may be consumed with milk.

182. Standards for cereal-based food for an infant or a child

- (1) No person shall import, manufacture, process, pack, store, offer for sale or sell any cereal-based food for an infant or a child unless it complies with the standards specified in paragraph (2).
- (2)(a) The total sodium content of cereal-based food for an infant or a child shall not exceed 1.5 gram per kilogram on a ready-to-eat basis.
- (b) The minimum content of protein in cereal-based food for an infant or a child other than cereal-based food for infants and children to be taken with milk, shall not be less than 15% on a water-free basis, and the quality of the protein shall not be less than 70% of that of casein;
- (c) Where cereal-based food for infants and children is taken with me, it shall contain not less than 6% of protein on a ready-to-eat basis and the quality of the protein shall not be less than 70% of that of casein.
- (d) No cereal-based food for infants and children and no ingredients used in the manufacture of such food shall have been treated with ionizing radiation.

#### 183. Special labelling requirements for cereal-based food

- (1) No person shall import, manufacture, pack, store, offer for sale or sell any cereal-based food for an infant or a child unless, in compliance with regulation 3, the label specifically mentions the following -
  - (a) the words "NOT TO BE GIVEN TO AN INFANT UNDER 4 MONTHS OF AGE";
  - (b) the words "CEREAL-BASED FOOD FOR AN INFANT OR A CHILD"-,
  - (c) the common name of the cereal, and its proportion;
  - (d) the form of the cereal-based food including "cereal for an infant or a child", "rusk for an infant or a child", "biscuit" or "milk biscuit for an infant or a child";
  - (e) the name of the food additive used;
  - (f) the ingredients used and their respective proportions,
  - (g) the amount of energy expressed in kilo-calories and kilo-joules;
  - (h) the amount of protein, fat, carbohydrate, vitamin and mineral content per 100 grams of the food;
  - (i) directions for preparation and use of the food;
  - (j) instructions on storage before and after the package has been opened; and

- (k) the expiry date, to which special attention shall be drawn.
- (2) No person shall import, manufacture, process, pack, store, offer for sale or sell a cereal-based food for an infant or a child which does not include the nutrients specified in the First column of the Fifty-Fourth Schedule and at the levels specified in the Second and Third column of the Schedule.
- (3)(a) No person shall import, manufacture, process, pack, store, offer for sale or sell a cereal-based food for an infant or a child which contains food additive other than those specified in column 1 of the Fifty-Sixth Schedule.
- (b) Where a cereal-based food for an infant or a child contains a food additive specified in the First column of the Fifty-Sixth Schedule, the additive shall be at the maximum level specified in the Second column of the Schedule.

184. Definition of low energy food

Low energy food -

- (a) shall be a special food for persons requiring a restricted energy diet; and
- (b) shall not have a total energy value exceeding that prescribed in Fifth-Seventh Schedule in respect of that food.

185. Special labelling requirements for low energy food

No person shall import, manufacture, pack, store, offer for sale or sell any low energy food for an infant or a child unless, in compliance with regulation 3, the label specifically mentions the following -

- (a) the words "LOW ENERGY FOOD";
- (b) the total weight and separate percentages of carbohydrates, protein, and fat in the package;
- (c) the total energy value of the food in the package, or in each 100 grams of the food or where the food is in liquid form, in each 100 ml;
- (d) details of the claim on which special suitability is based;
- (e) an indication that the use of such low energy foods requires medical advice or supervision or as recommended by a dietician; and
- (f) the expiry date, to which special attention shall be drawn.

185. Definition of formula dietary food

Formula dietary food -

- (a) shall be food that is sold for consumption by an invalid or a person requiring a special diet but does not include bread or flour; and
- (b) shall be food sold, under medical advice, medical supervision or as recommended by a dietician, for consumption by a person suffering from a specific physical or physiological condition.

187. Special labelling requirements for formula dietary food

No person shall import, manufacture, process, pack, store, offer for sale or sell any formula dietary food tin'tess, in compliance with regulation 3, the label specifically mentions the following –

- (a) the words "FORMULA DIETARY FOOD";
- (b) a statement of the quantity of the food to be consumed in one day;
- (c) a statement of the energy yield, expressed in kilo-calorie or kilo-joule, of that quantity of the food;
- (d) the proportion of protein, fat, and carbohydrate in the food; and
- (e) an indication that the use of such formula dietary food requires medical advice, medical supervision or as recommended by a dietician.

188. Dietary food

No person shall import, manufacture, process, pack, store or offer for sale or sell food as -

- (a) reduced calorie food unless the calorie content of that food is one-Third lower than the calorie content that the food normally has-, and
- (b) dietary product, unless it complies with the requirements for low energy food and reduced calorie food.

189. Special labelling requirements for dietary product

No person shall import, manufacture, process, pack, store or offer for sale or sell any dietary product unless, in compliance with regulation 3, -

- (a) there is on the label the details of the claim on which special suitability is based; and
- (b) the label does not make any claim associated with maintaining or reducing body weight.

PART XVI - EDIBLE OIL OR FAT

190. Definition



- (1) Edible oil includes –
- (a) soya bean oil;
  - (b) peanut oil;
  - (c) cotton seed oil;
  - (d) sunflower oil;
  - (e) rape-seed oil;
  - (f) maize or com oil;
  - (g) sesame oil;
  - (h) olive oil;
  - (i) mustard oil;
  - (j) low erucic rape-seed oil;
  - (k) refined coconut oil;
  - (l) edible palm oil;
  - (m) palm olein;
  - (n) edible safflower oil; and
  - (o) cardamon oil.

- (2) Edible fat includes –
- (a) margarine;
  - (b) vanaspati;
  - (c) dripping;
  - (d) suet;
  - (e) lard;
  - (f) shortening; and
  - (g) ghee or butter oil;

191. Prohibition

No person shall import, manufacture, process, pack, store, offer for sale and sell edible oil or fat unless it complies with the standards specified in regulations 192 to 206.

192. Edible oil or fat

Edible oil or fat shall -

- (a) be composed of tri-glycerides derived from fatty acids of vegetable or animal origin;
- (b) be free from rancidity and decomposition;
- (c) not be adulterated;
- (d) not contain any mineral oil; and
- (e) not contain non-food grade fat or oil.

193. Special labeling requirements for edible oil or fat

No person shall import, manufacture, process, pack, store or offer for sale or sell edible oil or fat unless in compliance with regulation 3, the label -

- (a) mentions the words "COOKING OIL" or "BLENDED COOKING OIL";
- (b) bears the appropriate terminology for the following quantitative standards -
  - (i) "CHOLESTEROL FREE" -less than 2 milligrams of cholesterol per 100 grams of oil or fat and not less than 45% unsaturated fat;  
  
-not more than 25% saturated fat; and
  - (ii) "LOW CHOLESTEROL" -less than 20 milligrams of cholesterol per per 100 grams of oil or fat.

194. Soya bean oil

- (1) Soya bean oil shall be the edible oil obtained from bean of the plant *Glycine max.*
- (2) Soya bean oil shall have the following characteristics -
  - (a) a density at 20<sup>0</sup>C, relative to the density of water at 20<sup>0</sup>C, ranging from 0.919 to 0.925;
  - (b) a refractive index, at 40<sup>0</sup>C, ranging from 1.466 to 1.470;
  - (c) a saponification value ranging from 189 to 195 milligrams of potassium hydroxide per gram of oil;
  - (d) an iodine value (Wij's) ranging from 120 to 143;
  - (e) an acid value not more than 0.6 milligram of potassium hydroxide per gram of oil;
  - (f) a peroxide value not more than 10 milli-equivalents peroxide oxygen per kilogram of oil;
  - (g) an unsaponifiable matter of not more than 15 grams per kilogram of oil;
  - (h) an iodine value (Wij's) ranging from 92 to 125;
  - (i) an acid value of -
    - (i) not more than 4 milligrams of potassium hydroxide per gram of virgin oil; or
    - (ii) not more than 0.6 milligrams of potassium hydroxide per gram of non-virgin oil;
  - (j) a peroxide value not more than 10 milli-equivalents peroxide

oxygen per kilogram of oil;

- (k) an unsaponifiable matter of not, more than 15 grams per kilogram of oil; and
- (l) the mass of erucic acid content shall not be more than 5% of the mass of the component fatty acids.

195. Refined coconut oil

- (1) Refined coconut oil shall be the edible oil obtained from the kernel of the coconut plant *Cocos nucifera*.
- (2) Refined coconut oil shall have the following characteristics -
  - (a) a density at 40<sup>o</sup> C, relative to the density of water at 20<sup>o</sup>C, ranging from 0.908 to 0,921;
  - (b) a refractive index, at 40<sup>o</sup>C, ranging from 1.448 to 1.450;
  - (c) a saponification value ranging from 248 to 265 milligrams of potassium hydroxide per gram of oil;
  - (d) an iodine value (Wij's) ranging from 6 to 11;
  - (e) an acid value of - -
    - (i) not more than 4 milligrams of potassium hydroxide per gram of virgin oil; or
    - (ii) not more than 0.6 milligrams of potassium hydroxide per gram of non- virgin oil;
  - (f) a peroxide value not more than 10 milli-equivalents peroxide oxygen per kilogram of oil;
  - (g) an unsaponifiable matter of not more than 15 grams per kilogram of oil;
  - (h) a reichert value ranging from 6 to 8.5; and
  - (i) a polenske value ranging from 13 to 18.

196. Edible palm oil

- (1) Edible palm oil includes edible bleached palm oil and edible bleached, deodorised palm oil.
- (2) Edible palmoil shall be the edible oil obtained by a process of -
  - (a) expression;

- (b) solvent extraction; or
- (c) expression and solvent extraction;

from the fleshy meso-carp of the fruit of the red oil palm *Elaeis guineensis*.

(3) Edible palm oil shall have the following characteristics-

- (a) a density at 50° C, relative to the density of water at 25°C, ranging from 0.8910 to 0.9030;
- (b) a refractive index, at 50°C, ranging from 1.449 to 1.455;
- (c) a saponification value ranging from 190 to 209 milligrams of potassium hydroxide per gram of oil;
- (d) an iodine value (Wij's) ranging from 50 to 55;
- (e) an acid value of -
  - (i) not more than 10 milligrams of potassium hydroxide per gram of virgin oil; or
  - (ii) not more than 0.6 milligrams of potassium hydroxide per gram of non-virgin oil;
- (f) a peroxide value not more than 10 milli-equivalents peroxide oxygen per kilogram of oil;
- (g) an unsaponifiable matter of not more than 12 grams per kilogram of oil; and
- (h) a total carotenoids of the oil of the red palm of -
  - (i) not less than 500 milligrams per kilogram; and
  - (ii) not more than 2000 milligrams per kilogram calculated as Beta-carotene.

## 7. Palm olein

(1) Palm olein includes -

- (a) refined palm olein;
- (b) bleached palm olein; and
- (c) deodorised palm olein.

(2) Palm olein shall be the liquid obtained by the process of fractionation of palm oil.

- (3) Palm olein shall have the following characteristics -
- (a) density at 50<sup>0</sup> C, relative to the density of water at 25<sup>0</sup>C, ranging from 0.8910 to 0.9030;
  - (b) a refractive index, at 50<sup>0</sup>C, ranging from 1.449 to 1.459;
  - (c) a saponification value ranging from 194 to 202 milligrams of potassium hydroxide per gram of oil;
  - (d) an iodine value (Wij's) ranging from 56 to 61;
  - (e) an acid value of not more than 0.6 milligrams of potassium hydroxide per gram of oil;
  - (f) a peroxide value not more than 10 milli-equivalents peroxide oxygen per kilogram of oil;
  - (g) an unsaponifiable matter of not more than 12 grams per kilogram of oil; and
  - (h) a slip point of -
    - (i) not less than 19<sup>0</sup>C; and
    - (ii) not more than 24<sup>0</sup>C.

198. Edible safflower oil

- (1) Edible safflower oil includes –
- (a) safflower seed oil;
  - (b) carthamus oil; and
  - (c) kurdee.
- (2) Edible safflower oil shall be the oil obtained from the seeds of the plant *Carthamus tinctorius*.
- (3) Edible safflower oil shall have the following characteristics -
- (a) a density at 20<sup>0</sup>C, relative to the density of water at 20<sup>0</sup>C, ranging from 0.922 to 0,927;
  - (b) a refractive index, at 40<sup>0</sup>C, ranging from 1.467 to 1.470;
  - (c) a saponification value ranging from 186 to 198 milligrams of potassium hydroxide per gram of oil;
  - (d) an iodine value (Wij's) ranging from 135 to 150;
  - (e) an acid value of not more than 0.6 milligrams of potassium hydroxide per gram of oil;

- (f) a peroxide value not more than 10 milli-equivalents peroxide oxygen per kilogram of oil; and
- (g) an unsaponifiable matter of not more than 15 grams per kilogram of oil.

199. Margarine

- (1) Margarine shall include -
  - (a) cooking margarine; and
  - (b) table margarine.
- (2) Margarine shall be a mixture of edible fats, oil and water prepared in the form of a solid or semisolid emulsion.
- (3) Margarine shall contain -
  - (a) not less than 80% of fat; and
  - (b) not more than 16% water and 4% salt.
- (4) Margarine shall contain beta-carotene, annatto or curcumin as permitted colouring substances as provided in the Sixteenth Schedule.
- (5) Table margarine -
  - (a) shall contain -
    - (i) not less than 2500; and
    - (ii) not more than 3500;of international units of vitamin A, in each 100 grams of margarine; and
  - (b) shall contain -
    - (i) not less than 250; and
    - (ii) not more than 350;of international units of vitamin D, in each 100 grams of margarine.
- (6) Polyunsaturated margarine shall contain -
  - (a) not less than 45% of polyunsaturated fatty acids; and
  - (b) not more than 25% of saturated fatty acids.

200. Special labelling requirement for margarine

No person shall import, manufacture, process, pack, store, offer for sale or sell margarine having a label bearing the word "Polyunsaturated" unless the margarine contains less than 5 milligrams of cholesterol per 100 grams of margarine.

#### 201. Vanaspati

- (1) Vanaspati shall be the semi-solid edible fat product obtained from –
  - (a) refined edible vegetable oil;
  - (b) edible vegetable fat; or
  - (c) refined edible vegetable oil and edible vegetable fat.
- (2) Vanaspati shall not contain -
  - (a) less than 97% of fat derived solely from vegetable;
  - (b) more than 0.25% of water;
  - (c) any edible animal fat; and
  - (d) any edible animal oil;
- (3) Vanaspati shall have the following characteristics -
  - (a) an unsaponifiable matter of not more than 12.5% gram per kilogram;
  - (b) a free fatty acid content of 0.25% as oleic acid; and
  - (c) a slip point ranging from 37°C to 44°C.
- (4) Vanaspati may contain -
  - (a) permitted colouring substance as provided in the Sixteenth Schedule;
  - (b) permitted flavouring substance listed in Twenty-Third Schedule; or
  - (c) vitamin A and its esters, vitamin D, vitamin E and its esters.

#### 202. Dripping

- (1) Dripping shall be edible fat obtained from sound fatty tissues of –
  - (a) bovine;
  - (b) sheep; or
  - (c) bovine and sheep.
- (2) Dripping shall have the following characteristics -
  - (a) a density at 40°C, relative to the density of water at 20°C, ranging from 0.893 to 0.904;
  - (b) a refractive index, at 40°C, ranging from 1.448 to 1.460;
  - (c) a saponification value ranging from 190 to 202 milligrams of potassium hydroxide per gram of oil;
  - (d) an iodine value (Wij's) ranging from 32 to 50;
  - (e) an acid value of not more than 2.5 milligrams of potassium hydroxide per gram of oil;
  - (f) a peroxide value not more than 16 milli-equivalents peroxide oxygen per kilogram of oil; and

- (g) an unsaponifiable matter of not more than 12 grams per kilogram of oil;
- (h) a titre temperature ranging from 40°C to 49°C.

#### 203. Suet

- (1) Suet shall be the edible fat obtained from the fatty tissues from the region of the kidney, loin or caul of a bovine.
- (2) Suet shall have the following characteristics -
  - (a) a density at 40°C, relative to the density of water at 20°C, ranging from 0.893 to 0.898;
  - (b) a refractive index, at 40°C, ranging from 1.448 to 1.460;
  - (c) a saponification value ranging from 190 to 200 milligrams of potassium hydroxide per gram of fat;
  - (d) an iodine value (Wij's) ranging from 32 to 47;
  - (e) an acid value of not more than 2.0 milligrams of potassium hydroxide per gram of fat;
  - (f) a peroxide value not more than 10 milli-equivalents peroxide oxygen per kilogram of fat;
  - (g) an unsaponifiable matter of not more than 10 grams per kilogram of oil; and
  - (h) a titre temperature ranging from 42.5°C to 47°C.

#### 204. Lard

- (1) Lard shall be the edible fat obtained from fresh, clean and sound fatty tissues of swine *Sus scrofa*.
- (2) Lard shall have the following characteristics -
  - (a) a density at 40°C, relative to the density of water at 20°C, ranging from 0.896 to 0.904;
  - (b) a refractive index, at 20°C, ranging from 1.448 to 1.460;
  - (c) a saponification value ranging from 192 to 203 milligrams of potassium hydrox. per gram of fat;
  - (d) an iodine value (Wij's) ranging from 45 to 70;
  - (e) an acid value of not more than 1.3 milligrams of potassium hydroxide per gram of fat;
  - (f) a peroxide value not more than 10 milli-equivalents peroxide oxygen per kilogram of fat; and
  - (g) an unsaponifiable matter of not more than 10 grams per kilogram of fat;
  - (h) a titre temperature ranging from 32°C to 45°C.

#### 205. Shortening

Shortening, other than butter or lard -

- (a) shall be the semi-solid edible fat prepared from –



- (i) fats;
- (ii) oils; or
- (iii) a combination of fats and oils;

processed by hydrogenation; and

(b) may contain -

- (i) permitted preservative as provided in the Twelfth Schedule or
- (ii) permitted colouring substance as provided in the Sixteenth Schedule.

206. Maximum permissible level of fat

No person shall import, manufacture, process, pack, store, offer for sale or sell any food specified in column 1 of the Fifty-Eighth Schedule unless it complies with the maximum permissible level of polyunsaturated fat, saturated fat or palm oil specified in the column 2 of the Schedule in respect of that food.

PART XVII -VINEGAR, SAUCE, PICKLE

207. Prohibition

No person shall import, manufacture, process, pack, store, offer for sale and sell any vinegar, sauce or pickle unless it complies with the standards specified in regulations 208 to 212.

208. Vinegar

Vinegar -

- (a) shall be an acid liquid obtained wholly from acetous fermentation of country liquor or wine;
- (b) shall contain more than 2 degrees of acetic acid;
- (c) may contain permitted preservative as provided in the Twelfth schedule;
- (d) may contain caramel as a colouring substance; and
- (e) may contain spices.

209. Spirit Vinegar

(1) Spirit vinegar -

- (a) shall be an acid liquid, obtained wholly from acetous fermentation of a distilled alcoholic liquid; and
- (b) shall contain more than 2 degrees of acetic acid.

(2) No person shall manufacture, process, pack, store or sell any package containing spirit vinegar unless, in compliance with regulation 3, it bears a label in which shall be written the words "SPIRIT VINEGAR".

210. Non-brewed condiment

Non-brewed condiment shall be an acid liquid, other than vinegar or spirit vinegar.

211. Cider vinegar

Cider Vinegar or apple vinegar shall be made from the liquid expressed from apples, and may contain caramel as a colouring substance.

212. Authorisation from Permanent Secretary

Notwithstanding any provisions of the Excise Act, no person shall import, manufacture, produce, process or pack vinegar, spirit vinegar or non-brewed condiment without a written authorization from the Permanent Secretary.

213. Prohibition

No person shall import, manufacture, process, pack, store, offer for sale or sell any soya sauce, fish sauce, hydrolysed sauce, blended hydrolysed sauce, chilli sauce, salad dressing or mayonnaise unless it complies with standards specified in regulations 214 to 224.

214. Sauce

Sauce shall be a liquid or semi-liquid savoury preparation of wholesome food intended to be used in the preparation of, or eaten with food as a relish.

215. Soya sauce or soya bean sauce

Soya sauce or soya bean sauce –

- (a) shall be the clear, salty brown liquid prepared from the fermentation of the bean of the plant *Glycine max* together with cereal and flour;
- (b) shall contain not less than 0.6% weight per volume of total nitrogen;
- (c) shall contain not less than 10% salt;
- (d) may contain sugar, glucose syrup or molasses;
- (e) may contain permitted preservative as provided in the Twelfth Schedule;
- (f) may contain caramel as a colouring substance; and
- (g) may contain any permitted flavour enhancer listed in the Twenty-Sixth Schedule.

216. Fish sauce

Fish sauce -

- (a) shall be the fish product in the form of liquid prepared by salt fermentation of fresh fish other than shell-fish;
- (b) shall contain not less than 15 % salt and 10% protein; and
- (c) may contain permitted preservative as provided in the Twelfth Schedule;
- (d) may contain caramel as a colouring substance; and
- (e) may contain any permitted flavour enhancer listed in the Twenty-Sixth Schedule.

217. Hydrolysed sauce

- (1) Hydrolysed sauce may be either hydrolysed plant protein sauce or vegetable protein sauce.
- (2) Hydrolysed sauce shall contain –
  - (a) not less than 2.5% weight per volume of total nitrogen;
  - (b) not less than 10% salt; and
  - (c) may contain permitted preservative as provided in the Twelfth Schedule; and
  - (d) may contain caramel as a colouring substance.

218. Blended hydrolysed sauce

- (1) Blended hydrolysed sauce shall be the product obtained by blending hydrolysed sauce with soya sauce or soya bean sauce.
- (2) Blended hydrolysed sauce shall contain -
  - (a) not less than 0.3% weight per volume of total nitrogen;
  - (b) not less than 10% salt; and
  - (c) may contain permitted preservative as provided in Twelfth Schedule;
  - (d) may contain caramel as a colouring substance; and
  - (e) may contain any permitted flavour enhancer listed in the Twenty-Sixth Schedule.

219. Special labelling requirements for hydrolysed sauce and blended hydrolysed sauce

No person shall import, manufacture, process pack, store, offer for sale or sell a package containing hydrolysed sauce or blended hydrolysed sauce unless, in compliance with regulation 3 –

- (a) the words "hydrolysed plant protein sauce (HPP sauce)" are mentioned on the label where the hydrolysed sauce is derived from plants;
- (b) the words "hydrolysed vegetable protein sauce (HVP sauce)" are mentioned on the label where the hydrolysed sauce is derived exclusively from vegetables;
- (c) the words "blended hydrolysed plant protein sauce (Blended HPP sauce)" are mentioned on the label where the hydrolysed sauce is derived from plants; or
- (d) the words "blended hydrolysed vegetable Protein sauce (Blended HVP sauce)" are mentioned on the label where the hydrolysed sauce is derived exclusively from vegetables.

220. Chilli sauce

Chilli sauce shall –

- (a) be a sauce prepared from sound ripe chillies or chilli powder, with salt, sugar, vinegar, with or without other food;
- (b) contain not less than 25% of total solids;
- (c) contain 0.8% total acidity expressed as acetic acid; and
- (d) contain permitted preservative as provided in the Twelfth Schedule; and
- (e) contain any colouring substance listed in the Eighteenth Schedule.

221. Salad dressing

Salad dressing -

- (a) shall be a mixture of edible vegetable oil, whole egg or egg yolk, vinegar or citrus fruit juice, with or without other food;
- (b) may contain water, salt, a sweetening agent, spice or other seasoning, an emulsifying agent, citric acid, tartaric or lactic acid; and
- (c) shall contain not less than 35% of edible vegetable oil.

222. Mayonnaise

- (1) "Mayonnaise" includes mayonnaise dressing or mayonnaise salad dressing.
- (2) Mayonnaise -
  - (a) shall be a mixture of vinegar or citric fruit juice, liquid egg or liquid egg yolk with edible vegetable oil;
  - (b) may contain permitted food conditioner as provided in Forty-First, Forty-Second, Forty-Third, Forty-Fifth and Forty-Sixth Schedules, water, salt, a sweetening agent, spices, citric acid, lactic acid or tartaric acid; and
  - (c) may contain not less than 65% of edible vegetable oil.

223. Pickle

Pickle -

- (a) shall be clean, sound vegetable or fruit or both, preserved in salt, vinegar, citric acid, fumaric acid, lactic acid, malic acid, tartaric acid or any combination of these, together with sugar, spices or vegetable oil; and

- (b) may contain permitted preservative as provided in the Twelfth Schedule;
- (c) may contain permitted colouring substance as provided in the Eighteenth Schedule;
- (d) may contain any permitted flavouring substance listed in the Twenty-Third Schedule; and
- (e) may contain permitted food conditioner as provided in the Thirty-Ninth Schedule.

224. Special labelling requirements for pickle

- (1) No person shall import, manufacture, process, store, pack, offer for sale or sell a package containing pickle unless, in compliance with regulation 3, the word "PICKLE OF (followed by the name of the fruit or vegetable)", is mentioned on the label.
- (2) No fruit or vegetable shall be named on the label unless it is present in a proportion of not less than 50% of the total fruit or vegetable contained in the pickle.

PART XVIII - GELATIN

225. Prohibition

No person shall import, manufacture, process, store, pack, offer for sale or sell any edible gelatin which does not comply with the standards specified in regulations 226 and 227.

226. Edible gelatin

Edible- Gelatin sold for human consumption -

- (a) shall be the clean and wholesome product obtained from skin, bone or other collagenous material;
- (b) shall contain not more than 16% moisture and shall yield not more than 3% ash; and
- (c) may contain permitted preservative as provided in the Twelfth Schedule

227. Label

No person shall import, manufacture, store, pack, offer for sale or sell any food to which edible gelatin has been added unless, in compliance with regulation 3, the label on the package of the food specifically mentions the following - "CONTAINS EDIBLE GELATIN FROM (state the common name of the animal from which the edible gelatin is obtained)".

PART XIX - TOMATO, VEGETABLE AND VEGETABLE PRODUCT

228. Definition of tomato product

Tomato product includes –

- (a) canned tomato;
- (b) tomato juice;
- (c) tomato puree;
- (d) tomato paste; and
- (e) tomato sauce.

229. Prohibition

No person shall import, manufacture, process, store, pack, offer for sale or sell any tomato product which does not comply with the standards specified in regulations 230 to 234.

230. Canned tomato Canned tomato -

- (a) shall be the product prepared from clean, sound, ripe and fresh tomato sealed in a container and processed by heat to prevent spoilage;
- (b) may contain sugar, salt, tomato juice or puree;
- (c) may contain nisin, where the pH of the canned tomato is less than 4.5; and
- (d) may contain calcium chloride, sulphate or citrate in a proportion not exceeding 800 milligram per kilogram, calculated as calcium.

231. Tomato juice

Tomato juice -

- (a) shall be the liquid and suspended fine material expressed from clean, sound and ripe tomato sealed in a container and processed by heat to prevent spoilage;
- (b) shall be free from seeds, skin and other coarse material;
- (c) shall contain not less than 180 milligram of ascorbic acid per litre ; and
- (d) may contain added salt, sugar, spices or ascorbic acid.

232. Tomato puree

Tomato puree -

- (a) shall be the product resulting from the concentration of the screened or strained fleshy and liquid portions of clean, sound and ripe tomato sealed in a container and processed by heat to prevent spoilage;

- (b) shall contain not less than 8% of soluble salt-free solids; and
- (c) may contain nisin whenever the pH of the tomato puree is less than 4.5.

233. Tomato paste

Tomato paste -

- (a) shall be the product resulting from the concentration of the screened fleshy and liquid portions of clean, sound and ripe tomato sealed in a container and processed by beat to prevent spoilage;
- (b) shall contain not less than 25% tomato solids;
- (c) may contain salt; and
- (d) may contain nisin whenever the pH of such tomato paste is less than 4.5.

234. Tomato sauce

Tomato sauce or ketchup -

- (a) shall be sauce prepared from clean, sound and ripe tomato free from tamarind;
- (b) shall contain not less than 4% of non-sugar organic solids; and
- (d) may contain sugar, salt, vinegar, acetic acid, onions, garlic, spices or other condiments;

235. Definition of processed vegetable and vegetable

(1) Processed vegetable includes -

- (a) dried or dehydrated vegetable;
- (b) frozen vegetable;
- (c) salted vegetable;
- (d) dried salted vegetable;
- (e) canned vegetable; and
- (f) vegetable juice.

(2) Vegetable shall be the clean and sound edible part of a herbaceous plant commonly used as food.

236. Prohibition

No person shall import, manufacture, process, store, pack, offer for sale or sell any fresh vegetable or processed vegetable which does not comply with the standards specified in regulations 237 to 245.

237. Fresh vegetable

- (1) Fresh vegetable shall be vegetable which is not processed and shall not be withered, shriveled, discoloured or infested with or by insects, worms and moulds.
- (2) No person shall store, expose for sale or sell fresh vegetable intended for human consumption -
  - (a) unless the vegetable is kept on tables or stall; and
  - (b) in or besides a public convenience, in or besides a place where noxious substances are emitted or in or besides any place which is in an insanitary condition.

238. Dried or dehydrated vegetable

Dried vegetable or dehydrated vegetable -

- (a) shall be the raw edible part of vegetable dehydrated by artificially induced conditions of naturally;
- (b) shall contain not more than 8% of moisture; and
- (c) may contain permitted preservative as provided in the Twelfth Schedule; and
- (d) may contain any permitted colouring substance listed in the Eighteenth Schedule.

239. Frozen vegetable

Frozen vegetable -

- (a) shall be fresh vegetable that is maintained in a frozen condition for a continuous period at a temperature of minus 18°C or less, or any other temperature approved in food technology; and
- (b) shall not be thawed out before sale.

240. Salted vegetable

Salted vegetable –

- (a) shall be fresh vegetable treated with salt; and
- (b) may contain permitted preservative as provided in the Twelfth Schedule; and
- (c) may contain any permitted flavour enhancer listed in the Twenty-Sixth Schedule.

241. Dried salted vegetable

Dried salted vegetable -



- (a) shall be fresh vegetable treated with salt, and dried by artificially induced conditions or naturally;
- (b) shall contain not more than 8% moisture; and
- (c) may contain permitted preservative as provided in the Twelfth Schedule; and
- (e) may contain any permitted flavour enhancer as listed in the Twenty-Sixth Schedule.

242. Canned vegetable

- (1) Canned vegetable -
  - (a) shall be the vegetable product prepared from mature, fresh and sound vegetable, sealed in airtight containers and processed by heat; and
  - (b) may contain other food, provided the other food does not exceed 50 % of the mixture.

243. Canned peas

- (1) Canned peas may either be canned fresh peas or canned processed dried peas.
- (2) Canned fresh peas -
  - (a) shall be fresh garden peas with or without salt;
  - (b) shall be packed in hermetically sealed containers;
  - (c) shall be sterilised by heat; and
  - (d) may contain any permitted colouring substance listed in the Eighteenth Schedule.
- (3) Processed dried peas -
  - (a) shall be the product obtained by canning prepared dried peas with or without the addition of salt;
  - (b) shall be packed in hermetically sealed containers;
  - (c) shall be sterilised by heat;
  - (d) may contain any permitted colouring substance listed in the Eighteenth Schedule; and
  - (e) may contain permitted food conditioner as provided in Forty-First, Forty-Fifth and Forty-Sixth Schedules.

244. Special labelling requirement for processed dried peas

No person shall import, manufacture, Process, pack, store, offer for sale or sell a package containing processed dried peas unless, in compliance with regulation 3 -

- (a) the words "PROCESSED DRIED PEAS" are conspicuously mentioned on the label;

- (b) the label does not bear any statement or pictorial design indicating or suggesting that the peas are fresh garden peas; and
- (c) the label does not bear any pictorial reproduction of peas in the pod.

245. Vegetable juice

Vegetable juice –

- (a) shall be the liquid product of one or more vegetables and
- (b) shall not contain fruit juice and herbal tea.

246. Prohibition

No person shall engage in the canning of any tomato product or process any vegetable, on the same premises where meat, poultry or fish products are processed or canned.

PART XX - NUT OR NUT PRODUCT

247. Prohibition

No person shall import, manufacture, process, store, pack, offer for sale or sell any nut or nut product which does not comply with the standards specified in regulations 248 to 252.

248. Definition of nut and nut product

(1) Nut -

- (a) shall be the clean and sound edible seed, kernel or other similar parts of a plant; and
- (b) shall not include food classified as cereal, vegetable, fruit or spice.

(2) Nut product includes -

- (a) desiccated coconut;
- (b) peanut butter;
- (c) ground almond; and
- (d) marzipan.

249. Desiccated coconut

Desiccated coconut –

- (a) shall be the dried and shredded kernel of the fruit of the plant *Cocos nucifera*;
- (b) shall contain not less than 50% of coconut oil; and
- (c) shall contain not more than 3% of moisture.

250. Peanut butter

Peanut butter -

- (a) shall be the product prepared by grinding clean and sound peanuts that have been decorticated;
- (b) shall contain not less than -
  - (i) 85% of peanut; and
  - (ii) 20% of protein;
- (c) shall contain not more than -
  - (i) 55% edible fat or edible oil;
  - (ii) 3% water;
  - (iii) 2% salt;
  - (iv) 5% hydrogenated vegetable oil; and
  - (v) the maximum quantity of mycological contaminant as specified in the Ninth Schedule.
- (d) may contain -
  - (i) sugar or glucose or both; and
  - (ii) permitted antioxidant as provided in the Twenty-Eighth Schedule.

251. Ground almond

Ground almond shall be the product obtained by grinding the seed kernels of the almond after cleaning, blanching, and removal of skins but without the removal of oil.

252. Marzipan

Marzipan or almond paste shall be a preparation of ground almond which –

- (a) shall contain -
  - (i) sugar and glucose;
  - (ii) water;
  - (iii) one of the following acids –
    - (A) acetic acid;
    - (B) tartaric acid; or
    - (C) lactic acid;
- (b) may contain –
  - (i) egg; or
  - (ii) flavouring substance which shall be wholly derived from almond.

PART XXI - MILK AND MILK PRODUCT

253. Definition of milk, processed milk and milk product

- (1) Whole milk includes –
  - (a) raw milk; and
  - (b) fresh milk.
  
- (2) Processed milk includes –
  - (a) skimmed milk;
  - (b) sterilised milk,
  - (c) pasteurised milk; and
  - (d) ultra heat treated (UHT) milk.
  
- (3) Milk products include –
  - (a) flavoured milk;
  - (b) full cream milk powder;
  - (c) skimmed milk powder;
  - (d) partly skinned milk powder;
  - (e) reconstituted milk;
  - (f) evaporated milk;
  - (g) sweetened condensed milk;
  - (h) filled milk;
  - (i) evaporated filled milk;
  - (j) condensed filled milk;
  - (k) filled milk powder;
  - (l) cream;
  - (m) pasteurised, sterilised or ultra heated cream;
  - (n) imitation cream,
  - (o) non-dairy coffee whitener or non-dairy creamer;
  - (p) butter;
  - (q) ghee
  - (r) cheese;
  - (s) cottage cheese;
  - (t) cream cheese;
  - (u) processed cheese;
  - (v) cheese spread;
  - (w) sage cheese or hard cheese;
  - (x) yogurt;
  - (y) flavoured yogurt; and
  - (z) fermented yogurt.

254. Prohibition

No person shall import, manufacture, process, pack, store, offer for sale, sell, hawk or consign whole niM, processed milk or any milk products unless it complies with the standards specified in regulations 255 to 308.

255. Standard for whole milk

- (1) Whole milk -

- (a) shall be the clean and fresh mammary secretion obtained by milking a healthy cow without any addition to it or extraction from it;
  - (b) shall contain not less than -
    - (i) 3 per cent milk fat; and
    - (ii) 8.5 per cent of non-fat milk solids.
  - (c) shall not contain any –
    - (i) added water;
    - (ii) food additive;
    - (iii) other added or foreign substance; and
    - (iv) trace of antibiotics or veterinary drugs.
- (2)(a) A person may deal in whole milk obtained from milking animals other than a cow or processed milk or milk products obtained from such milk provided he is in possession of a written authorisation issued by the Permanent Secretary.
- (b) The Permanent Secretary may, in issuing an authorisation under paragraph (a) impose such conditions and set such standards as he deems fit.

256. Dealer in whole milk

- (1) A person who -
- (a) has in his possession, exposes, deposits or delivers for the purpose of sale;
  - (b) offers for sale, sells, hawks or consigns;
- whole milk for human consumption shall be a dealer in whole milk.
- (2)(a) Every dealer in whole milk shall make an application for registration as such a dealer at the Health Office in the district where he resides.
- (b) An applicant shall produce to the authorised officer dealing with his application, all information and documentary evidence requested by the authorised officer.
  - (c) An authorised officer may, where he is satisfied that the applicant is a dealer in niA, deliver to him a certificate of registration.
  - (d) A dealer in whole milk shall produce his certificate of registration to an authorised officer whenever requested.

257. Size of milk vessels for hawking of whole milk

No person shall hawk whole milk except in a vessel which shall be of a capacity of not less than one litre or not more than fifteen litres.

258. Sealing of consigned whole milk

A person who consigns whole milk shall ensure that the milk is carried in a chum or vessel which is effectively closed and locked at the time it leaves his premises.

259. Proper marking of milk vessel

A person who consigns, hawks or delivers whole milk, shall have conspicuously painted on the side of every milk vessel -

- (a) an indication to the effect that the vessel contains whole milk ;and
- (b) his name, surname and the number of his registration certificate.

260. Skimmed milk

(1) Skimmed milk includes skim milk, non-fat milk, reduced fat milk and separated milk.

(2) Skimmed milk -

- (a) shall be milk from which milk fat has been removed but shall not contain more than 0.5 per cent of milk fat;
- (b) shall not contain less than 8.5 per cent of non-fat milk solids; and
- (c) shall not contain any added water or other substances.

261. Special labelling requirement for skimmed milk

No person shall import, manufacture, store, offer for sale or sell any package containing skimmed milk unless, in compliance with regulation 3 -

- (a) the words skimmed milk, skim milk, non-fat milk, reduced fat milk or separated milk, as the case may be, are mentioned on the label; and
- (b) the words "NOT SUITABLE FOR INFANTS EXCEPT ON MEDICAL ADVICE" are mentioned in capital letters.

262. Skimmed milk to be sold in packets

(1) Subject to paragraph (2), no person shall sell skimmed milk otherwise than in a sealed packet or bottle.

- (2) Skimmed milk may be sold otherwise in a sealed packet or bottle than in a depot approved by the Permanent Secretary.

263. Sterilised milk

- (1) Sterilised milk is milk which has been filtered or clarified, homogenised, and thereafter heated to and maintained at a temperature of not less than 100°C for a length of time sufficient to render the milk sterile until its expiry date.
- (2) The heat treatment mentioned in paragraph (1) shall be carried out in a bottle and after treatment, the bottle shall be sealed so as to be airtight.
- (3) A sample of sterilised milk taken after treatment and before delivery to the consumer shall satisfy a turbidity test.

264. Pasteurised milk

Pasteurised milk -

- (a) shall be milk which has been heat-treated and retained at a temperature of not less than 63°C and not more than 65°C for thirty minutes, immediately cooled to a temperature of not more than 4°C, immediately packed in an aseptically container and maintained at that temperature until delivery; or
- (b) shall be milk which has been heat-treated and retained at a temperature of not less than 73°C for fifteen seconds, immediately cooled to a temperature of not more than 4°C, immediately packed in an aseptically container and maintained at that temperature until delivery.

265. Test for pasteurised milk

- (1) A licensee of a milk plant shall ensure that -
  - (a) a phosphatase test; and
  - (b) a methylene blue testare carried out after milk has been pasteurised but before delivery for human consumption.
- (2) A licensee of a milk plant shall not deliver pasteurised milk for human consumption unless the milk satisfies -
  - (a) the phosphatase test and does not contain coliform bacillus in 0.01 millilitre of the milk; and
  - (b) the methylene blue test.
- (3) A person taking a sample of pasteurised milk for the purpose of a methylene blue test shall ensure that the sample is kept in an insulated container without artificial cooling until it reaches the laboratory.

266. Condition for storing pasteurised milk

A licensee of a milk plant or a person who sells pasteurised milk shall ensure that the milk is properly kept at all times at a temperature of 4<sup>0</sup>C or less until it is delivered or sold for human consumption.

267. Ultra-heat treated milk

Ultra Heat Treated (UHT) milk shall be milk which has at a continuous flow, been subjected to heat treatment of not less than 135<sup>0</sup>C for at least two seconds and immediately aseptically packed in a sterile container.

268. Special labelling requirement for pasteurised milk, sterilised milk or ultra-heat treated milk

No person shall import, manufacture, store, offer for sale or sell any package containing pasteurised milk, sterilised milk or ultra heat treated milk unless, in compliance with regulation 3 –

- (a) the package is marked or labelled so as to indicate the name and address of the milk plant where the milk was processed; and
- (b) the label indicates the nature of the milk contained in the package together with the date when the milk was pasteurised or sterilised or ultra heat treated;

269. Flavoured milk

Flavoured milk -

- (a) shall be whole milk, processed milk or reconstituted milk to which any permitted flavouring substance listed in the Twenty-Third Schedule has been added and which shall have been efficiently heat-treated by one of the methods specified in regulations 263, 264 and 267;
- (b) shall contain not less than:-
  - (i) 3 per cent milk fat; and
  - (ii) 8.5 per cent of non-fat milk solids;
- (c) may contain any permitted colouring substance listed in the Nineteenth Schedule; and
- (d) may contain permitted food conditioner as provided in the Forty-Fifth Schedule; and
- (e) may contain added sugar.

270. Full-cream milk powder

Full cream milk powder or dried full cream milk -



- (a) shall be milk from which water has been removed;
- (b) shall not contain more than 5% of water;
- (c) shall contain not less than 26% of milk fat; and
- (d) may contain permitted food conditioner as provided in the Forty-Fourth and Forty-Fifth Schedules.

271. Special labelling requirement for full cream milk powder

No person shall import, manufacture, pack, store, offer for sale or sell any package containing full cream milk powder unless, in compliance with regulation 3, the words "THIS PRODUCT IS NOT SUITABLE FOR INFANTS BELOW THE AGE OF SIX MONTHS" are mentioned on the label.

272. Skimmed milk powder

Skimmed milk powder-

- (a) shall be the product obtained by removing the water from skimmed milk.
- (b) shall not contain more than:-
  - (i) 5 per cent of water; and
  - (ii) 1.5 per cent of milk fat; and
- (c) may contain permitted food conditioner as provided in the Forty-Fourth and Forty-Fifth Schedules.

273. Special labelling requirement for skimmed milk powder

No person shall import, manufacture, pack, store, offer for sale or sell any package containing skimmed milk powder unless, in compliance with regulation 3, the words "THIS PRODUCT IS NOT SUITABLE FOR INFANTS EXCEPT ON MEDICAL ADVICE" are mentioned on the label.

274. Partly skimmed milk powder

Partly skimmed milk powder-

- (a) shall be the product obtained by removing water from partly skimmed milk.
- (b) shall contain -
  - (i) more than 1.5% and less than 26% milk fat; and
  - (ii) not more than 5% water.

275. Special labelling requirement for partly skimmed milk powder

No person shall import, manufacture, pack, store, offer for sale or sell any package containing partly skimmed milk powder unless, in compliance with regulation 3, the words "THIS PRODUCT IS NOT SUITABLE FOR INFANTS EXCEPT ON MEDICAL ADVICE" are mentioned on the label.

276. Reconstituted milk

- (1) Reconstituted milk -
  - (a) shall be the liquid product prepared by the addition of water to full cream milk powder; and
  - (b) shall be pasteurised, sterilised or ultra heat treated as specified in regulations 263, 264 and 267.
- (2) No person shall sell reconstituted milk otherwise than in a sealed package.

277. Evaporated milk

Evaporated milk or unsweetened condensed milk -

- (a) shall be the product obtained by evaporating a portion of water from milk, or by reconstitution of milk constituents and submitting the reconstituted milk constituents to part evaporation;
- (b) shall contain not less than -
  - (i) 7.5% of milk fat; and
  - (ii) 25% of total milk solids;
- (c) may contain permitted food conditioner as provided in the Fourth-Fifth and Forty-Sixth Schedules.

278. Special labelling requirement for evaporated milk

No person shall import, manufacture, pack, store, offer for sale or sell any package containing evaporated milk unless, in compliance with regulation 3, the words "THIS PRODUCT IS NOT SUITABLE FOR INFANTS" are mentioned on the label.

279. Condensed milk

Condensed milk -

- (a) shall be the product obtained by evaporating a portion of water from milk, or by reconstitution of milk constituents and submitting the reconstituted milk constituents to part evaporation and to which sugar has been added;
- (b) shall contain not less than -

- (i) 28% of total milk solids; and
  - (ii) 8% milk fats; and
- (c) may contain sugar.

280. Special labelling requirement for condensed milk

No person shall import, manufacture, pack, store, offer for sale or sell any package containing condensed milk unless, in compliance with regulation 3, the words "THIS PRODUCT IS NOT SUITABLE FOR INFANTS" are mentioned on the label.

281. Filled milk

Filled milk -

- (a) shall be whole milk from which the milk fat has been replaced wholly or partly by an equivalent amount of edible vegetable oil or edible vegetable fat or a combination of both;
- (b) shall be sterilised or ultra heat treated; and
- (c) shall contain not less than -
  - (i) 3% fat, and
  - (ii) 8.5% non-fat milk solids;

282. Special labelling requirement for filled milk

No person shall import, manufacture, pack, store, offer for sale or sell any package containing filled milk unless, in compliance with regulation 3, the words "THIS PRODUCT IS NOT SUITABLE FOR INFANTS" are mentioned on the label.

283. Evaporated filled milk

Evaporated filled milk or unsweetened condensed filled milk shall in all respects comply with the standard for evaporated milk or unsweetened condensed milk except that the milk fat content is replaced by edible vegetable oil or edible vegetable fat.

284. Special labelling requirement for evaporated filled milk

No person shall import, manufacture, pack, store, offer for sale or sell any package containing evaporated filled milk or unsweetened condensed filled milk unless, in compliance with regulation 3, the words "THIS PRODUCT IS NOT SUITABLE FOR INFANTS" are mentioned on the label.

285. Condensed filled milk

Condensed filled milk shall comply with the standard for sweetened condensed milk except that the milk fat content is replaced by edible vegetable oil or edible vegetable fat.

286. Special labelling requirement for condensed Filled milk

No person shall import, manufacture, pack, store, offer for sale or sell any package containing condensed filled milk unless, in compliance with regulation 3, the words "THIS PRODUCT IS NOT SUITABLE FOR INFANTS" are mentioned on the label.

287. Filled milk powder

Filled milk powder or dried filled milk shall be milk from which water has been removed, and shall comply with the standards for full cream milk powder, except that the milk fat content is replaced by edible vegetable oil or edible vegetable fat.

288. Special labelling requirement for filled milk powder

No person shall import, manufacture, pack, store, offer for sale or sell any package containing filled milk powder unless, in compliance with regulation 3, the words "THIS PRODUCT IS NOT SUITABLE FOR INFANTS BELOW THE AGE OF SIX MONTHS" are mentioned on the label.

289. Cream

(1) Cream -

- (a) shall be a milk product obtained by separating the constituents of whole milk, through a mechanical separation process and may have varying percentages of fat as specified in paragraph (2);
- (b) shall have a minimum fat content of 18%;
- (c) shall have a maximum level of 2% milk solids non fat and 0.1 % caseinates;
- (d) may contain permitted emulsifiers as provided in the Thirty-Ninth Schedule;
- (e) may contain permitted stabilisers as provided in the Forty-Fifth Schedule;
- (f) may contain permitted thickening agent as provided in the Forty-Sixth Schedule; and
- (g) may contain any permitted flavouring substance listed in the Twenty-Third Schedule.

(2)(a) Cream may be varied depending on the percentage of fat as specified in paragraph (b).

- (b)(i) Half cream shall have a minimum fat content of 10% and a maximum fat content of less than 18%;
- (ii) Whipping or whipped cream shall have a minimum fat content of 28%;

(iii) Heavy whipped cream shall have a minimum fat content of 35%;  
and

(iv) Double cream shall have a minimum fat content of 45%.

290. Pasteurised, sterilised, ultra-heat treated cream

(1) Pasteurised cream shall be cream which -

(a) has been manufactured from pasteurised milk; or

(b) has been pasteurised by either of the methods of heat treatment mentioned in regulation 264.

(2) Sterilised cream shall be cream which has been sterilised by the method of heat treatment mentioned in regulation 263 while the cream is in the container in which it is supplied to the consumer; and

(3) Ultra heat treated cream shall be cream which has been ultra heat treated in a continuous flow by the method of heat treatment mentioned in regulation 267 and which has been packed aseptically.

291. Imitation cream

Imitation cream -

(a) shall be an emulsion of fat with or without other foodstuff and flavouring, prepared in imitation of cream; and

(b) shall contain not less than 35% of total fats.

292. Special labelling requirement for imitation cream

No person shall import, manufacture, store, offer for sale or sell any package containing, imitation cream unless, in compliance with regulation 3 -

(a) the words "IMITATION CREAM" are mentioned on the label; and

(b) the label does not bear any pictorial suggesting that the product is cream derived from cow's milk.

293. Non-dairy creamer

Non-dairy creamer -

(a) shall be a mixture of coffee in powder form, reducing sugars and hydrogenated edible vegetable fat;

(b) shall contain not less than 35% of total fat;

(c) may contain -

- (i) mono and di-glycerides of fat-forming fatty acids or lecithin in a proportion not exceeding 6%;
  - (ii) potassium phosphate not exceeding 2%; and
  - (iii) sodium silico-aluminate in proportion not exceeding 0.3%; of the total volume of the creamer; and
- (d) may contain any permitted flavouring listed in the Twenty-Third Schedule.

294. Butter

Butter –

- (a) shall be the fatty product exclusively derived from milk;
- (b) shall have -
  - (i) a minimum fat content of 80%;
  - (ii) a maximum milk solids-non-fat content of 2%; and
  - (iii) a maximum water content of 16%.
- (c) may contain annatto, beta-carotene or curcumin as food colours;
- (d) may contain as neutralising salts -
  - (i) a maximum of 2000 milligram per kilogram of sodium orthophosphate;
  - (ii) sodium carbonate;
  - (iii) sodium bicarbonate;
  - (iv) sodium hydroxide; or
  - (v) calcium hydroxide;
- (e) may contain sodium chloride; and
- (f) shall not contain -
  - (i) any fat or oil foreign to milk; and
  - (ii) any preservative.

295. Ghee

Ghee -

- (a) shall be the products exclusively obtained from butter or cream and resulting from the removal of water and solids-non-fat content.

- (b) shall have -
  - (i) a minimum milk fat content of 99.3%; and
  - (ii) a maximum water content of 0.5%;
- (c) may contain permitted antioxidants as provided in the Twenty-Eighth Schedule; and
- (d) shall not contain any substance foreign to milk or cream or butter.

#### 296. Cheese

Cheese -

- (a) shall be the fresh or matured solid or semisolid product obtained by coagulating whole milk, skimmed milk, cream, butter milk, whey or any mixture of these, with protein coagulating enzymes and subjecting the mixture to heat;
- (b) shall contain not less than 40% of milk fat on a water-free basis;
- (c) shall not contain any fat other than milk fat;
- (d) may contain -
  - (i) ripening ferments: and
  - (ii) harmless acid producing bacterial cultures and mould cultures;
  - (iii) permitted preservative as provided in the Twelfth and Thirteenth Schedules;
  - (iv) permitted colouring substance of vegetable origin as provided in the Seventeenth and Eighteenth Schedules and
  - (v) any permitted flavouring substance listed in the Twenty-Third Schedule;
- (e) may be coated with harmless wax or plastic.

#### 297. Cottage cheese

Cottage cheese -

- (a) shall be cheese made from pasteurized milk from which all the fat has not been removed with protein coagulating enzymes;
- (b) shall not contain more than 80% water; and
- (c) may contain permitted preservative as provided in the Twelfth Schedule.

#### 298. Cream cheese

- (1) Cream cheese shall be cheese –

- (a) made from cream; or
  - (b) from milk to which cream has been added;
- (2) Cream cheese shall -
- (i) contain not more than 55% water;
  - (ii) contain not less than 65% milk fat on a water-free basis;
  - (iii) contain 0.5% stabiliser as permitted food conditioner as provided in the Forty-Fifth Schedule;
- (2) Cream cheese may contain permitted preservative as provided in the Twelfth Schedule.

299. Processed cheese

Processed cheese -

- (a) shall be the product obtained by processing cheese which has been comminuted, emulsified and pasteurised;
- (b) shall contain -
  - (i) cultures of harmless bacteria;
  - (ii) not less than 45% of milk fat on a water-free basis; and
  - (iii) not more than 3% of emulsifying agent sodium phosphate or sodium citrate;
- (c) may contain -
  - (i) permitted preservative as provided in the Twelfth and Thirteenth Schedules;
  - (ii) permitted colouring substance as provided in the Nineteenth Schedule;
  - (iii) any permitted flavouring substance listed in the Twenty-Third Schedule;
  - (iv) any permitted flavour enhancer listed in the Twenty-Sixth Schedule; or
  - (v) permitted food conditioner as provided in Fortieth, Forty-Second, Forty-Fifth and Forty-Sixth Schedules.

300. Cheese spread

- (1) Cheese spread includes cheese paste and cheese mixture.
- (2) Cheese spread -
- (a) shall be a paste prepared from cheese together with other foodstuff and condiment;
  - (b) shall not contain-



- (i) less than 75% cheese;
- (ii) more than 50% moisture; and
- (iii) more than 3% permitted emulsifier as provided in the Fortieth Schedule.

(c) may contain -

- (i) permitted preservative as provided in the Twelfth Schedule;
- (ii) permitted colouring substance of vegetable origin as provided in the Eighteenth Schedule;
- (iii) any permitted flavouring substance listed in the Twenty-Third Schedule; and
- (iv) permitted food conditioner as provided in the Fortieth, Forty-Second, Forty-Fifth and Forty-Sixth Schedules.

### 301. Sage cheese

(1) Sage cheese -

- (a) shall be cheese containing herbs; and
- (b) shall, subject to paragraph (2), not have on it any colouring substance.

(2) Sage cheese may have on it carotene or annato as a colouring substance.

### 302. Hard and soft cheese

(1) Soft cheese -

- (a) shall be cheese which is readily deformed by moderate pressure; and
- (b) shall not contain any colouring substance.

(2) Hard cheese -

- (a) shall be cheese other than soft cheese, whey cheese or processed cheese; and
- (b) shall, subject to paragraph (3), not contain any colouring substance.

(3) Hard cheese may have on its surface, carotene or annatto as a colouring substance.

### 303. Yogurt

(1) Yogurt, shall be the coagulated product obtained from pasteurised milk, pasteurised cream or a mixture of both which has been subjected to lactic acid

fermentation through the action of organisms of the types *Lactobacillus butgarious* and *streptococcus thermophilus*.

- (2)(a) Yogurt shall be made from whole me or cream and shall contain not less than 3% of milk fat;
  - (b) Reduced fat yogurt shall he made from reduced-fat milk and shall contain more than 0.5% but less than 3% milk fat; and
  - (c) Non-fat yogurt shalt be made from non-fat milk and shall contain not more than 0.5% milk fat.
- (3) Yogurt, reduced-fat yogurt and non-fat yogurt -
- (a) shall contain not less than 8.2% of milk solids other than fat;
  - (b) shall have a pH value not greater than 4.5;
  - (c) shall not contain more than one *Escherichia Coli* in 1 gm of yogurt;
  - (d) may contain added sugar; and
  - (e) may contain any permitted flavouring substance listed in the Twenty-Third Schedule.

#### 304. Flavoured yogurt

- (1) Flavoured yogurt shall be yogurt, reduced-fat yogurt or non-fat yogurt mixed together with fruit, fruit pulp, sliced fruit, fruit juice, or flavouring derived from fruit.
- (2) Flavoured yogurt -
  - (a) shall contain not less than 5 % fruit or fruit juice;
  - (b) may contain sugar;
  - (c) may contain permitted pr eservative as provided in the Twelfth Schedule;
  - (d) may contain any permitted colouring substance listed in the Eighteenth Schedule; and
  - (e) may contain gelatin-.which shall not exceed 1 % of the yogurt.

#### 305. Special labelling requirenwnts for flavoured yogurt

No person shall import, manufacture, process, store, offer for sale or sell any package containing flavoured yogurt, unless in compliance with regulation 3 -

- (a) the words "FLAVOURED YOGURT (followed by the name of the fruit or fruit flavouring)" are mentioned on the label; and

- (b) the label does not bear any expression denoting fruit or pictorial representation of fruit where the yogurt does not contain fresh, canned, quick frozen or powdered fruit.

306. Curdled milk

- (1) Curdled milk includes fermented milk.
- (2) Curdled milk -
  - (a) shall be the product obtained by subjecting sterilised or pasteurised whole milk, or skimmed milk to inoculation with a culture of organisms of the type *Lactobacillus acidophilus* or *Lactobacillus bulgaricus*;
  - (b) may contain added lactose;
  - (c) may contain any permitted flavouring substance listed in the Twenty-Third Schedule; and
  - (d) shall have a pH of not less than 0.5 and not more than 1.

307. Milk processing plant

- (1) A milk processing plant is a plant where milk is processed or milk products are manufactured.
- (2)(a) No person shall operate a milk processing plant unless he has a valid written permit issued by the Permanent Secretary
- (b) The Permanent Secretary may, when issuing a permit, impose such sanitary conditions as he deems fit.
- (c) The holder of a permit shall renew the permit annually.
- (3) The licensee of a milk processing plant shall, while the plant is in operation, allow an authorised officer to enter upon his premises so as to inspect the condition of the premises and of the equipment, and to carry out any test which the authorised officer may deem fit.

308. Standards of equipment of a milk processing plant

The owner, occupier or licensee of a milk plant shall ensure that -

- (a) the whole of the apparatus in which milk is pasteurised, or sterilised or ultra heat treated including the cooler, is so constructed as to afford protection to such milk from any risk of atmospheric contamination;
- (b) all piping, fitting and connection is of stainless steel and of suitable design, and of such interior dimensions as to be easily cleaned;

- (c) the temperature of milk or of the medium by which such milk is to be maintained at any temperature is automatically controlled;
- (d) any apparatus in which milk is to be heated to and maintained at a temperature of 63°C or more is provided with a safety device which shall -
  - (i) automatically divert the flow of milk which is not raised to or maintained at the temperature of 63° C or more; and
  - (ii) prevent the mixture of heat-treated milk with milk which has not been raised to a temperature of 63°C or more.
- (e) a thermometer approved by the Permanent Secretary is installed in a suitable place in the apparatus where milk is processed.
- (f) all temperature charts or recordings of thermometers are dated and are kept for a period of not less than one year;
- (g) accurate daily records of -
  - (i) the quantity, quality, nature and source of milk received at the plant; and
  - (ii) the quantity of pasteurised, sterilised or ultra heat treated milk and milk products leaving the plant;

are kept for a period of not less than one year.

- (h) any record kept under paragraphs (f) and (g) are produced to an authorised officer on demand.

## PART XXII - ICE-CREAM AND RELATED PRODUCT

### 309. Prohibition

No person shall import, manufacture, process, pack, store, offer for sale or sell ice-cream unless it complies with the standards specified in regulations 310 to 318.

### 310. Definition of ice-cream

Ice-cream -

- (a) shall be the product obtained by freezing a mixture of milk with one or more of the following -
  - (i) milk fat;
  - (ii) vegetable fat;
  - (iii) cream;
  - (iv) butter; or
  - (v) sugar;

- (b) may contain other food;
- (c) shall contain not less than 10% of milk fat or vegetable fat or a combination of these;
- (d) shall not contain any farinaceous substance, other than gelatinised starch; and
- (e) shall contain any permitted colouring substance listed in the Eighteenth Schedule

### 311. Definition of Milk ice

Milk ice -

- (a) shall be the product obtained by freezing a mixture of milk with one or more of the following -
  - (i) water;
  - (ii) sugar;
  - (iii) glucose; or
  - (iv) fruit juice.
- (b) shall contain not less than 8% of whole milk solids; and
- (c) may contain permitted colouring as provided in the Nineteenth Schedule.

### 312. Microbiological standard

Ice-cream or milk ice shall comply with the microbiological standard in the Eighth Schedule.

### 313. Heat treatment of ice-cream

Ice cream together with any ingredient used in the preparation of ice-cream shall be frozen after having been efficiently heat-treated by being kept at a temperature of not less than –

- (a) 69°C for at least 20 minutes;
- (b) 74°C for at least 10 minutes; or
- (c) 80°C for at least 10 Seconds.

### 314. Incorporation of air in ice-cream

The volume of air incorporated in ice-cream shall be such that the weight per unit of volume of ice-cream in its frozen state is not be less than 0.51 calculated as gram per millilitre.

### 315. Level of gelatin permitted

The addition to ice-cream of gelatin, sodium alginate, edible gum, pre-gelatinised starch and the mono or di-glycerides of fat-forming fatty acids is permitted either singly or in combination but in a total proportion not exceeding 1.4%.

316. Special labelling requirement for ice-cream

- (1) No person shall import, manufacture, process, pack, store, offer for sale or sell any package of ice-cream unless in accordance with regulation 3, the label complies with paragraph (2).
- (2)(a) The label shall not bear the word "DAIRY" or any word of similar meaning if the fat content of the ice-cream is not derived solely from milk.
- (b) Where the ice-cream contains a fruit flavour, the label shall not indicate the flavour by the name of the fruit unless the ice-cream contains more than 5% of that fruit or the juice of that fruit.
- (c) The label shall not bear the picture of a fruit or any expression implying the presence of a fruit or fruit juice unless the ice-cream contains at least 5 % of that fruit or fruit juice.

317. Dairy ice mix

Dairy ice mix –

- (a) shall be a mixture of foodstuff, the fat content of which consists only of milk fat, and which is used in the preparation of ice-cream;
- (b) may contain permitted stabiliser as provided in the Forty Fifth Schedule.

318. Ice-cream prepared from dairy ice mix

Where dairy ice mix is used, according to written directions contained on its package, to prepare ice-cream, the ice-cream shall contain not more than 5% of milk fat and not more than 1.4% stabilisers.

PART XXIII -- MEAT AND MEAT PRODUCT

319. Definition of meat product

Meat products include -

- (a) manufactured meat;
- (b) canned meat;
- (c) canned meat with other food;
- (d) canned meat with pastry;
- (e) canned meat with pie;
- (f) meat extract or meat juice; and
- (g) meat paste.

320. Prohibition

No person shall import, manufacture, process, pack, store, offer for sale or sell meat or any meat product unless it complies with the standards specified in regulations 321 to 329.

321. Meat

(1) Meat shall be the edible part, as described in paragraph (2), of -

- (a) a healthy slaughter animal slaughtered in an abattoir and includes the edible offal of the animal; and
- (b) a healthy animal shot or otherwise killed as game.

(2) The edible part of the animal -

- (a) shall be the skeletal muscle of the animal with or without the accompanying and overlying fat;
- (b) shall be the muscle tissue of the animal together with sinew, nerve and blood vessels which shall not be separated from muscle tissue during the process of dressing; and
- (c) shall not include the muscle found in the hips, snout, scalp or ear.

322. Mincemeat

(1) Mincemeat -

- (a) shall be meat that has been disintegrated by mixing, chopping, cutting or comminuting;
- (b) shall not contain -
  - (i) any preservative or salt ; and
  - (ii) more than 30% fat.

(2) Mincemeat shall not be made from a mixture of meat from animals of different common appellation.

323. Different meat not to be processed together

- (a) No person shall process or pack meat from animal of different common appellation in the same section of a meat processing establishment.
- (b) Notwithstanding paragraph(a) nothing shall prevent a person from mixing meat from animal of different common appellation for sale as a mixed meat product.

324. Manufactured meat

- (1) Manufactured meat
- (a) shall be a meat product prepared from meat, whether minced, chopped or comminuted, cooked or uncooked with the addition of salt, salt-petre, nitrites, sugar, vinegar, spices, herbs, edible fat and oils, and sold as cuts in a package or shaped in a casing;
  - (b) shall not contain:-
    - (i) less than 1.7% nitrogen; and
    - (ii) more than 30% fat.
  - (c) may, where the manufactured meat is corned, cured, pickled or salted, contain sodium nitrite, potassium nitrite, sodium nitrate or potassium nitrate, alone or in combination, as permitted preservative as provided in the Twelfth and Thirteenth Schedule and;
  - (d) may contain -
    - (i) soluble inorganic phosphates in proportion not exceeding 0.3% calculated as phosphorous pentoxide;
    - (ii) ascorbic acid, sodium ascorbate, isoascorbic acid and sodium isoascorbate as permitted food conditioner;
    - (iii) any permitted flavouring substance listed in the Twenty-Third Schedule;
    - (iv) any permitted flavour enhancer listed in the Twenty-Sixth Schedule; and
    - (v) any permitted colouring substance listed in the Sixteenth Schedule;
- (2) Paragraph (1) (b) shall not apply to manufactured meat described as salami or salami-type product.
- (3) Where manufactured meat is sold in a casing that is edible, the casing -
- (a) shall be an integral part of the meat for the purpose of evaluating the meat; and
  - (b) may contain any permitted colouring substance as provided in Sixteenth Schedule;

### 325. Canned meat

Canned meat-

- (a) shall be -



- (i) a meat product prepared from manufactured meat,
  - (ii) packed in a clean and hermetically sealed container; and
  - (iii) heat-processed to ensure preservation;
- (b) may contain -
- (i) salt, water or brine;
  - (ii) sodium nitrate, potassium nitrate, sodium nitrite or potassium nitrite, alone or in combination, as a permitted preservative as provided in the Thirteenth Schedule;
  - (iii) ascorbic acid, sodium isoascorbate and isoascorbic acid as permitted antioxidant as provided in the Twenty-Eighth Schedule;
  - (iv) any permitted flavouring substance listed in Twenty-Third Schedule; and
  - (v) any permitted flavour enhancer listed in Twenty-Sixth Schedule.

### 326. Canned meat with other food

Canned meat with other food –

- (a) shall be -
- (i) a meat product prepared from meat, or manufactured meat with other food;
  - (ii) packed in a clean and hermetically sealed container; and
  - (iii) heat-processed to ensure preservation;
- (b) may contain -
- (i) sodium nitrate, potassium nitrate, sodium nitrite or potassium nitrite, alone or in combination, as permitted preservative as provided in the Thirteenth Schedule;
  - (ii) soluble inorganic phosphates in a proportion not exceeding 0.3% of the product, calculated as phosphorous pentoxide, as a permitted food conditioner;
  - (iii) any permitted flavouring substance listed in the Twenty-Third Schedule; and
  - (iv) any permitted flavour enhancer listed in the Twenty-Sixth Schedule.

### 327. Meat extract or meat juice or meat essence

Meat extract or meat juice or meat essence –

- (a) shall -
  - (i) be a meat product obtained solely by expression or concentration of meat or by extraction from meat;
  - (ii) not contain yeast extract; and
  - (iii) contain animal protein;
- (b) may contain salt or other condiments.

328. Meat paste

Meat paste -

- (a) shall be a paste prepared with meat and condiments; and
- (b) may contain -
  - (i) other food; or
  - (ii) any permitted flavouring substance listed in the Twenty-Third Schedule.

329. Percentage of meat in meat product

- (1) A meat product shall contain the percentage of meat specified in paragraph (2) in respect of that product.
- (2)(a) Manufactured meat shall contain not less than 65 % meat;
- (b) Canned meat shall contain not less than 90 % manufactured meat;
- (c) Canned meat with other food shall contain not less than 45 % meat;
- (d) Canned meat with pastry shall contain not less than 51 % meat;
- (e) Canned meat pie shall contain not less than 40 % meat;
- (f) Meat extract or meat juice or meat essence shall contain not less than 80 % of extract, juice or essence of meat;
- (g) Meat paste shall contain not less than 70 % meat;

330. Special labelling requirements for manufactured meat and meat product

No person shall import, manufacture, process, pack, store, offer for sale or sell manufactured meat or a meat product unless, in compliance with regulation 3, the label bears –

- (a) the common name of the animal whose meat has been used to prepare the manufactured meat or the meat product;
- (b) the common name of each animal whose meat has been used to prepare the manufactured meat or the meat product, where the manufactured meat or meat product has been prepared from a mixture of meat of animals of different common appellation; and
- (c) the words "LIVER PASTE" where, there is more than 51 % liver in a paste containing liver and meat.

#### PART XXIV - FRUIT, FRUIT PRODUCT AND SOFT DRINK

##### 331. Definition of fruit product

Fruit product includes –

- (a) jam;
- (b) marmalade;
- (c) fruit jelly;
- (d) dried fruit;
- (e) mixed dried fruit;
- (f) crystallised or candied fruit;
- (g) candied peel
- (h) canned fruit;
- (i) fruit juice;
- (j) concentrated fruit juice;
- (k) fruit juice cordial;
- (l) imitation fruit juice cordial
- (m) fruit squash; and
- (n) fruit flavoured drink.

##### 332. Prohibition

No person shall import, manufacture, process, pack, store, offer for sale or sell any fresh fruit or fruit product which does not comply with the standards specified in regulations 333 to 355.

##### 333. Fresh fruit

Fresh fruit –

- (a) shall be a fruit that is not dried, pulped, dehydrated, frozen, canned, candied or pickled;
- (b) shall not be withered, shriveled, discoloured, diseased or decomposed; and
- (c) shall not contain pesticide residues at a level more than that provided in the Tenth Schedule.

##### 334. Jam

Jam -

- (a) shall be a product prepared by boiling, with sugar and with or without added pectin, one or more types of sound fruits, whether fresh, frozen, canned, concentrated, processed or preserved;
- (b) shall contain -
  - (i) not more than 15% glucose;
  - (ii) between a range of 33% and 45% inclusive of fruit by weight except for -
    - (A) blackcurrant, rose Hip, quince which shall be between 25% and 35% inclusive by weight;
    - (B) ginger which shall be between 15% and 25% inclusive by weight;
    - (C) cashew apple which shall be between 16% and 23% inclusive by weight;
    - (D) passion fruit which shall be between 6% and 8% inclusive by weight;
  - (iii) not less than 65% of soluble solids; and
- (c) may contain -
  - (i) permitted colouring substance as provided in the Nineteenth Schedule;
  - (ii) any permitted flavouring substance listed in the Twenty-Third Schedule; and
  - (iii) permitted food conditioner as provided in the Thirty-Ninth, Forty-Second and Forty-Sixth Schedules;
- (d) shall not contain any added gelatin or starch and
- (e) may contain spices.

335. Marmalade

Marmalade –

- (a) shall be a clear jelly in which slices of citrus fruit or peel are suspended;
- (b) shall contain not less than 65% soluble solids; and
- (c) may contain -
  - (i) permitted preservative as provided in the Twelfth Schedule; and

- (ii) permitted colouring substance as provided in the Nineteenth Schedule;  
and
- (iii) food conditioner as provided in the Thirty-Ninth, Forty-second and Forty-Sixth schedules;

### 336. Fruit jelly

Fruit jelly –

- (a) shall be the gelatinous product prepared by boiling the juice of one or more types of fruits whether fresh, processed, semi-processed, with added sugar and with or without added pectin;
- (b) shall be free from seed and peel;
- (c) shall contain -
  - (i) not less than 35 % fruit juice extract; and
  - (ii) not less than 65% soluble solids.
- (d) may contain -
  - (i) permitted colouring substance as provided in Nineteenth Schedule;
  - (ii) any permitted flavouring substance listed in Twenty-Third schedule; and
  - (iii) food conditioner as provided in the Thirty-Ninth, Forty-Second and Forty-Sixth Schedules.

### 337. Dried fruit

Dried fruit –

- (a) shall be clean and sound raw fruit that has been prepared and dried naturally or artificially;
- (b) may contain –
  - (i) sugar;
  - (ii) glucose;
  - (iii) glycerol;
  - (iv) sorbitol;
  - (v) edible oil or edible fat; and
  - (vi) not more than 0.3% liquid paraffin;
- (c) may be bleached with sulphur dioxide and treated with glycerine;
- (d) may contain permitted preservative as provided in the Twelfth Schedule.

### 338. Mixed dried fruit

Mixed dried fruit -

- (a) shall be the product prepared by mixing dried fruits;
- (b) shall contain not less than 70% of dried fruit; and
- (c) may contain not more than 15% of citrus peel.

339. Crystallised fruit

- (1) Crystallised fruit includes candied fruit or fruit glaze.
- (2) Crystallised fruit -
  - (a) shall be the product obtained by treating fresh fruit or a mixture of fruits with sugar, glycerol or sorbitol;
  - (b) may contain permitted preservative as provided in the Twelfth Schedule; and
  - (c) may contain permitted colouring substances provided in the Seventeenth Schedule.

340. Candied peel

Candied peel -

- (a) shall be the product obtained by treating the peel of fruit with sugar, glycerol or sorbitol; and
- (b) may contain permitted preservative as provided in the Twelfth Schedule.

341. Canned fruit

- (1) Canned fruit -
  - (a) shall be the sound fruit of one type packed in a clean and hermetically sealed container and which has been heat processed; and
  - (b) may contain sugar and water.
- (2) Canned fruit cocktail shall be a mixture of two or more types of sound fruit submitted to the same process as specified in paragraph (1).
- (3) Canned fruit or canned fruit cocktail may contain permitted colouring substance and permitted food conditioner as provided in the Seventeenth, Forty-Second, Forty-Fifth and Forty-Seventh Schedules, respectively.
- (4) The fruit contained in the canned fruit or canned fruit cocktail shall be in pieces which shall be of reasonably uniform size.

342. Fruit juice

(1) Fruit juice -

(a) shall be -

- (i) juice expressed from one or more species of fruit; or
- (ii) concentrated juice of one or more species of fruit which has been reconstituted by the addition of water;

(b) may be carbonated;

(2) The acidity of fruit juice, calculated as anhydrous citric acid shall not exceed 3.5 per cent, unless otherwise provided for a specific fruit juice.

(3) The total soluble solids of fruit juice shall not be less than 8 grams in 100 ml measured at 20°C, unless otherwise provided for a specific fruit juice.

343. Concentrated fruit juice

Concentrated fruit juice -

(a) shall be the expressed juice of one or more fruits, concentrated to such an extent that the product has a soluble solid content which is not less than twice the concentration of the original juice;

(b) may contain ascorbic acid as a permitted food conditioner or permitted preservative as provided in the Twelfth Schedule;

(c) may contain permitted flavouring substance provided the flavouring substance is derived from one or more of the fruits used to make the fruit juice.

344. Apple juice

Apple juice -

(a) shall be the fruit juice of mature apples;

(b) shall contain in 100 millilitres of juice, measured at 20°C, not less than -

(i) 11.5 grams of soluble solids; and

(ii) 0.3 grams and not more than 0.8 grams of acid calculated as malic acid.

345. Grape-fruit juice

Grape-fruit juice –

(a) shall be the fruit juice of mature grape-fruits;

- (b) shall contain in 100 millilitres of juice, measured at 20°C, not less than-
  - (i) 9.5 grams of soluble solids;
  - (ii) 1 gram and not more than 2 grams of acid calculated as anhydrous citric acid; and
  - (iii) 7 grams of soluble solids to each gram of acid calculated as anhydrous citric acid; and
- (c) shall not contain more than 0.03 millilitres of essential oil.

346. Lemon juice

Lemon juice –

- (a) shall be the fruit juice of mature lemons;
- (b) shall contain in 100 millilitres of juice, measured at 20°C, not less than -
  - (i) 8 grams of soluble solids; and
  - (ii) 4.5 grams of acid calculated as anhydrous citric acid; and
- (c) shall not contain more than 0.05 millilitres of essential oil.

347. Lime juice

Lime juice –

- (a) shall be the fruit juice of mature lime;
- (b) shall contain in 100 millilitres of juice, measured at 20°C, not less than-
  - (i) 8 grams of soluble solids; and
  - (ii) 6 grams of acid calculated as anhydrous citric acid.

348. Orange juice

Orange juice –

- (a) shall be the fruit juice of mature oranges;
- (b) shall contain in 100 millilitres of juice, measured at 20°C, not less than -
  - (i) 0.5 grams of soluble solids;
  - (ii) 0.65 grams and not more than 1.5 grams of acid calculated as anhydrous citric acid; and
  - (iii) 10 grams of soluble solids to each gram of acid calculated as anhydrous citric acid; and
- (c) shall not contain more than 0.03 millilitres of essential oil.

349. Pineapple juice



Pineapple juice -

- (a) shall be the fruit juice of mature pineapples; and
- (b) shall contain not less than 8 grams Of soluble solids in 100 millilitres of juice, measured at 20°C.

350. Passion fruit juice

Passion fruit juice –

- (a) shall be the fruit juice of mature passion fruits;
- (b) shall contain, in 100 millilitres of juice, measured at 20°C, not less than -
  - (i) 12 grams of soluble solids; and
  - (ii) 1.5 grams and not more than 4.5 grams of acid calculated as anhydrous citric acid.

351. Fruit juice cordial

- (1) Fruit juice cordial includes fruit juice syrup.
- (2) Fruit juice cordial
  - (a) shall contain -
    - (i) juice;
    - (ii) concentrated fruit juice;
    - (iii) extracts of fruit;
    - (iv) water; and
    - (v) sugar;
  - (b) may contain -
    - (i) glucose
    - (ii) citric acid;
    - (iii) lactic acid;
    - (iv) tartaric acid;
    - (v) sodium alginate in a proportion not exceeding 0.3%; and
    - (vi) permitted colouring substance as provided in the Nineteenth Schedule.
  - (c) may contain permitted flavouring substance provided the flavouring substance is derived from one or more of the fruits used to make the fruit juice cordial.
- (3) Where fruit juice, extract of fruit or concentrated fruit juice is used in the preparation of cordial, the finished product shall contain not less than 20% of the fruit juice, extract of fruit or concentrated fruit juice.
- (4) Lemon juice cordial or lime juice cordial shall not -

- (a) by weight, contain less than 1.3% of citric acid derived from lemon or lime;
- (b) contain tartaric acid; and
- (c) contain added citric acid.

352. Imitation fruit juice cordial

- (1) Imitation fruit juice cordial includes imitation fruit juice syrup.
- (2) Imitation fruit juice cordial -
  - (a) shall contain -
    - (i) imitation fruit or vegetable essences or extracts; (ii) water; and
    - (iii) sugar;
  - (b) may contain -
    - (i) lactic acid;
    - (ii) citric acid;
    - (iii) tartaric acid;
    - (iv) acetic acid;
    - (v) vinegar; and
    - (vi) permitted preservative or permitted colouring substance as provided in the Twelfth and Nineteenth Schedules; and
    - (vii) permitted artificial sweetening substance and sodium alginate which, together, shall not exceed a proportion 0.3% of the cordial.

353. Fruit Squash

Fruit squash -

- (a) shall be a drink prepared for immediate consumption from fruit juice or fruit juice concentrate and water;
- (b) shall, by volume, contain not less than 50% juice of the fruit or fruits claimed to be present in the squash.
- (c) shall, by volume, contain not less than 10% lemon juice in the case of lemon squash.
- (d) shall not contain any added flavouring, colouring or preservative.
- (e) may contain -
  - (i) carbonated water; and
  - (ii) sugar.

354. Fruit flavoured drink

Fruit flavoured drink –

- (a) shall be a drink prepared from essences derived from fruit and water;
- (b) may contain -
  - (i) carbonated water;
  - (ii) sugar;
  - (iii) glucose;
  - (iv) citric acid;
  - (v) tartaric acid;
  - (vi) lactic acid;
  - (vii) permitted flavouring substance listed in the Twenty-Third Schedule; and
  - (viii) permitted preservative as provided in the Twelfth Schedule.

355. Special labelling requirements for fruit juice

- (1) No person shall import, manufacture, process, pack, store, offer for sale or sell –
  - (a) fruit juice cordial;
  - (b) imitation fruit juice cordial;
  - (c) fruit flavoured drinks; or
  - (d) soft drink powder

unless, in compliance with regulation 3, the label does not bear any word or picture which indicate that the content of the package consists wholly or partly of any natural fruit juice.
- (2) No person shall import, manufacture, process, pack, store, offer for sale or sell -
  - (a) a fruit juice labelled as "lemon juice" unless the juice contains at least 25% of lemon juice;
  - (b) a fruit juice labelled as "pineapple juice" unless the juice contains at least 50% of pineapple juice;
  - (c) a fruit juice labelled as "pear juice" unless the juice contains at least 50% of pear juice;
  - (d) a fruit juice labelled as "apple juice" unless the juice contains at least 50% of apple juice;
  - (e) a fruit juice labelled "mixture of pineapple juice, pear juice and apple juice" unless the juice contains a mixture of those three juices which consists of at least 50% of the juice;

- (f) a fruit juice bearing a label other than the labels mentioned in paragraph (a), (b), (c), (d) and (e), unless the juice contains at least 35% of the juice of that fruit.

### 356. Definition of soft drink

Soft drink -

(1) includes -

- (a) any liquid suitable or intended for human consumption as a drink, without dilution or after dilution;
- (b) any fruit drink, squash, crush or cordial;
- (c) soda water or artificially carbonated water;
- (d) Indian or quinine tonic water;
- (e) ginger beer and any herbal or botanical beverage; and
- (f) barley water, liquid products used in the preparation of barley water or cereal products containing less than two per cent of alcohol by volume.

(2) does not include -

- (a) water, water from natural springs whether in its natural state or with added mineral substances;
- (b) any cereal product other than those specified in paragraph (1);
- (c) fruit juice whether sweetened, unsweetened, concentrated, frozen, or not;
- (d) milk, tea, coffee, dandelion, cocoa or chocolate or any of their preparations;
- (e) any egg product;
- (f) meat, yeast, or vegetable extracts;
- (g) soup or soup mixtures or a similar preparation;
- (h) tomato juice, vegetable juice or any of their preparations;
- (i) alcoholic liquor containing more than two per cent of alcohol by volume;
- (j) any other unsweetened drink other than soda water;
- (k) a product that is capable of being used as a medicine;

357. Standards for soft drink

- (1) Subject to regulation 356, every soft drink specified in the First column of the Fifty-Ninth, Sixtieth, Sixty-First and Sixty-Second Schedules shall comply with the requirements specified in respect of that drink, in the other columns of the Fifty-Ninth, Sixtieth, Sixty-First and Sixty-Second Schedule, as the case may be.
- (2) Where a soft drink is subjected to brewing in the course of its manufacture, allowance shall be made, in assessing the maximum quantity of added sugar, for any change in sugar content due to fermentation during the brewing.

358. Standards for low energy soft drink

- (1) No soft drink intended for human consumption as a low energy soft drink shall have a maximum energy content which -
  - (a) where the drink is intended for consumption after dilution, exceeds 110 kilo-joules or 26 kilo-calories per 100 grams of fluid;
  - (b) where the drink is intended for consumption without dilution, exceeds 22 kilo-joules or 5 kilo-calories per 100 grams of fluid.
- (2) Where a soft drink intended for human consumption as a low energy soft drink contains any fruit juice or potable fruit content specified in the First column of the Fifty-Ninth, Sixtieth, Sixty-First and Sixty-Second Schedules, the soft drink -
  - (a) shall comply with the requirements specified in respect of that drink in the Second column of the Fifty-Ninth, Sixtieth, Sixty-First and Sixty-Second Schedule, as the case may be;
  - (b) need not comply with the requirements specified in the other columns of the Fifty-Ninth, Sixtieth, Sixty-First and Sixty-Second Schedules, as the case may be.

359. Acid content of soft drink

- (1) Subject to paragraph (2), no soft drink shall contain any acid other than –
  - (a) ascorbic acid;
  - (b) citric acid;
  - (c) lactic acid;
  - (d) malic acid;
  - (e) nicotinic acid;
  - (f) tartaric acid; and
  - (g) benzoic acid.
- (2) A soft drink other than a squash or a commminuted citrus drink may contain acetic acid or phosphoric acid.

360. Tonic, bitter and a drink containing quinine

- (1) Tonic, bitter and a drink containing quinine shall conform with the standard for fruit flavoured drink.
- (2) Where a drink contains quinine, the quinine content shall not be less than 57 mg per litre expressed as quinine sulphate.

361. Soya bean milk

Soya bean milk -

- (a) shall be a soft drink made with the extraction obtained from sound bean of the plant *Glycine max* or from soy flour or soy concentrate; and
- (b) may contain permitted preservative as provided in the Twelfth Schedule; and
- (c) any permitted flavouring substance listed in the Twenty-Third Schedule.

362. Soda water

Soda water or artificially carbonated water shall be the soft drink prepared from potable water and shall contain not less than 570 mg of sodium bicarbonate per litre.

363. Artificial sweeteners in soft drink

No soft drink shall contain any artificial sweetener other than those provided in the Fiftieth Schedule.

364. Special labelling requirements for soft drink

No person shall import, manufacture, process, pack, store, offer for sale or sell -

- (a) a semi-sweet soft drink unless its container bears a label with the words "SEMI-SWEET" immediately preceding the description of the soft drink;
- (b) a soft drink intended for diabetics unless its container bears a label with the words "DIABETIC DRINK";
- (c) a soft drink intended as a low energy soft drink unless its container bears a label with the words "LOW ENERGY"; or
- (d) a soft drink to which sugar or an artificial sweetener has been added unless its container bears a label to indicate that sugar or the specific artificial sweetener which has been added.

PART XXV - JELLY PRODUCT

365. Definition

Jelly product includes –

- (a) jelly crystal;
- (b) jelly tablet;
- (c) jelly cube; and
- (d) jelly mix.

366. Prohibition

No person shall import, manufacture, process, pack, store, offer for sale or sell a jelly product which does not comply with the standards specified in regulations 367, 368 and 369.

367. Jelly crystal, jelly tablet or jelly cube

Jelly crystal, jelly tablet or jelly cube shall be a preparation which –

(a) shall contain -

- (i) water;
- (ii) gelatin;
- (iii) sugar;
- (iv) citric acid; and
- (v) any permitted flavouring substance listed in the Twenty-Third Schedule;

(c) may contain -

- (i) glucose;
- (ii) tartaric acid;
- (iii) lactic acid; or
- (iv) permitted colouring substance as provided in the Nineteenth Schedule.

368. Jelly mix

Jelly mix shall be a preparation which –

(a) shall contain -

(i) the following vegetable gelling substances -

- (1) alginate;
- (2) pectin;
- (3) agar; or
- (4) edible gum

- (ii) sugar;
- (iii) citric acid; and
- (iv) any permitted flavouring substance listed in the Twenty-Third Schedule;

(b) may contain -

- (i) glucose;
- (ii) tartaric acid;
- (iii) lactic acid;
- (iv) tri-potassium citrate;
- (v) calcium sulphate; or
- (vi) permitted colouring substance as provided in the Nineteenth Schedule.

369. Special labelling requirements for jelly product

No person shall import, manufacture, process, pack, store, offer for sale or sell a jelly product unless, in compliance with regulation 3, the label does not bear any word or picture which indicates that the content of the package consists wholly or partly of any natural fruit.

PART XXVI FISH AND FISH PRODUCT

370. Definition

(1) Processed fish includes –

- (a) filleted fish
- (b) cured fish;
- (c) pickled fish;
- (d) smoked fish;
- (e) salted fish;
- (f) dried salted fish;
- (g) minced fish;

(2) Fish product includes –

- (a) canned fish;
- (b) fish paste;
- (c) fish stick;
- (d) fish ball or fish cake;

371. Prohibition

No person shall import, manufacture, process, pack, store, offer for sale or sell processed fish or fish product which does not comply with the standards specified in regulations 372 to 383.

372. Filleted fish

Filleted fish shall be fish that has been gutted, scaled, de-boned and maintained at –

- (a) a temperature of minus 18 °C or less when frozen@ and
- (b) a temperature between 0 °C and 4 °C when chilled.

373. Cured fish, pickled fish or salted fish



Cured fish, pickled fish or salted fish -

- (a) shall be prepared from cooked or uncooked fish that has been treated with salt, sugar, vinegar and spices;
- (b) may contain -
  - (i) ascorbic acid, sodium ascorbate, isoascorbic acid, or sodium isoascorbate as food conditioner; or
  - (ii) any permitted flavour enhancer listed in the Twenty-Sixth Schedule;

374. Dried salted fish

Dried salted fish shall be fish which has been maintained in a wholesome condition, treated with salt and dried.

375. Smoked fish Smoked fish -

- (a) shall be fish which has been maintained in a wholesome condition, treated with salt and subjected to the action of wood smoke; and
- (b) may contain -
  - (i) formaldehyde incidentally absorbed during processing in a proportion not exceeding 5 milligram per kilogram;
  - (ii) any permitted flavour enhancer listed in the Twenty-Sixth Schedule; or
  - (iii) contaminant which shall not exceed the maximum permitted proportion provided in the Seventh Schedule.

376. Canned fish

Canned fish -

- (a) shall be -
  - (i) a product made with fish with or without any of the ingredients mentioned in paragraph (c);
  - (ii) packed in a clean and hermetically sealed container; and
  - (iii) heat treated to ensure preservation;
- (b) shall contain -
  - (i) not less than 55% fish;

- (ii) any permitted flavour enhancer as provided in the Twenty-Sixth Schedule;
  - (iii) phosphate in such a proportion that the total phosphorus content calculated as phosphorus pentoxide, as food conditioner; does not exceed 0.3% of the canned food;
  - (iv) calcium disodium ethylenediamine tetra acetate in a proportion not exceeding 300 milligram per kilogram.
- (c) may contain -
- (i) wholesome food;
  - (ii) salt;
  - (iii) sugar;
  - (iv) acetic acid;
  - (v) vinegar;
  - (vi) saltpetre;
  - (vii) potassium or sodium nitrite;
  - (viii) water; or
  - (ix) edible oil;

377. Minced fish

Minced fish shall consist of particles of skeletal muscle of fish -

- (a) which have, in the process of preparation, been separated from the bone and skin of the fish; and
- (b) which shall, in its final product form, be free from the bone and skin of fish.

378. Fish paste

- (1) Fish paste -
- (a) shall be a product prepared from skeletal muscle of fish with or without any of the ingredients mentioned in paragraph (c).
  - (b) shall not contain -
    - (i) less than 15 % salt;
    - (ii) less than 30 % protein;
    - (iii) more than 40% water; and
    - (iv) more than 25% ash.
  - (c) may contain -
    - (i) wholesome food;
    - (ii) condiment; or
    - (iii) permitted preservative as provided in the Twelfth Schedule;

- (iv) permitted colouring substance provided in the Nineteenth Schedule;  
and
- (v) any permitted flavour enhancer listed in the Twenty-Sixth Schedule.

(2) Fish paste -

- (a) may be made with a mixture of the skeletal muscle of fish of different common appellation; and
- (b) shall, in its final product form, be free from the bone and skin of fish.

379. Fish stick

Fish stick -

- (a) shall be a product made from raw or partially cooked skeletal muscle of fish coated with -
  - (i) bread crumbs;
  - (ii) batter; or
  - (iii) bread crumbs and batter.
- (b) shall -
  - (i) weigh not less than 20grams and not more than 50 grams including the coating;
  - (ii) be shaped so that the length of the fish stick is not less than three times its width;
  - (ii) not be less than 10 millimetres thick; and
  - (iii) contain not less than 50% fish; and
- (c) may contain any permitted flavour enhancer listed in the Twenty-Sixth Schedule; and
- (d) may contain permitted food conditioner as provided in the Fortieth, Forty-First, Forty- Second, Forty-Fifth and Forty-Sixth Schedules.

380. Fish ball or fish cake

- (1) Fish ball or fish cake shall be a fish product -
  - (a) prepared from a mixture of the skeletal muscle of fish with starch, and with or without any of the ingredients mentioned in paragraph (2) (b); and
  - (b) which has been formed into a ball or cake.
- (2) Fish ball or fish cake -
  - (a) shall contain not less than 50% fish; and
  - (b) may contain -

- (i) vegetable;
- (ii) condiment; or
- (iii) any permitted flavour enhancer listed in Twenty-Sixth Schedule;
- (iv) permitted food conditioner as provided in Fortieth, Forty-First, Forty-Second, Forty-Fifth and Forty-Sixth Schedules.

381. Shellfish from approved sources

No person shall offer for sale or sell oyster unless it has been purged in a place approved by the Permanent Secretary.

382. Toxic fish

No person shall import, land, process, pack, store, offer for sale or sell any toxic fish as provided in the Sixty-Third Schedule.

383. Fish or fish product unfit for human consumption

- (1) Fish or fish product shall be unfit for human consumption -
  - (a) where it exceeds the bacteriological count as provided in the Eighth Schedule;
  - (b) the fish is radioactive;
  - (c) the fish contains a Total Volatile Base (TVB) of more than 150 milligrams calculated in milligrams of nitrogen per 100 grams of moisture-free fish; or
  - (d) the body fats of the fish has a peroxide value of more than 20;
- (2) Paragraph (1) (c) shall not apply to clasmobranch fish including chimacras, ray, shark and skate.
- (3) (a) Subject to paragraph (b), fish commonly known as dorade, tuna or becune shall be unfit for human consumption where, the histamine value is more than 100 parts per million for one sample of fish.
  - (b) Dorade, tuna or becune may be fit for human consumption where the combined histamine value of two samples of fish does not exceed 200 parts per million.

PART XXVII - ALCOHOLIC BEVERAGE

384. Definition

For the purposes of these regulations -

- (a) "Alcohol" means the product obtained by distilling a fermented liquid;

- (b) "Alcoholic beverage" means a fermented beverage other than beer, having an alcoholic strength of not more than 9% of alcohol by volume;
- (c) "Alcoholic drink" includes -
- (i) aperitif;
  - (ii) wine;
  - (iii) sparkling wine
  - (iv) sweet wine;
  - (v) dry wine;
  - (vi) fruit wine;
  - (vii) rice wine;
  - (viii) cider;
  - (ix) perry;
  - (x) beer, ale, porter, lager or stout;
  - (xi) brandy;
  - (xii) blended brandy;
  - (xiii) cognac or cognac brandy;
  - (xiv) rum;
  - (xv) whisky;
  - (xvi) blended whisky;
  - (xvii) vodka;
  - (xviii) gin;
  - (xix) blended gin;
  - (xx) flavoured gin;
  - (xxi) gin concentrate;
  - (xxii) liqueur; and
  - (xxiii) shandy
- (d) "Alcoholic strength" means the ratio of the volume of pure alcohol present in a product at 20 °C to the total volume of the product at the same temperature measured in accordance with the system reconunended by the International Organisation of Legal Metrology;
- (e) "Compounded spirits" means rum or local rum compounded into a product of a different flavdur, taste or colour and having an alcoholic strength of not less than 40 % nor more than 50 % of alcohol by volume;
- (f) "Cordial" means a product having an alcoholic strength of not more than 39 % of alcohol by volume obtained by adding lime juice or any other fruit juice to redistilled alcohol.
- (g) "Country liquor" means a product having an alcoholic strength of not more than 15 % of alcohol by vptume obtained from the fermentation of grape must or of any plant or fruit other than fresh grapes;
- (h) "Fortified country liquor" means a product having an alcoholic strength of not more than 22 % of alcohol by volume obtained by adding spirits of not less than 50 % of alcohol by volume to country liquor;

- (i) "Fortified wine" means a product having an alcoholic strength of not more than 22 % of alcohol by volume obtained by adding spirits of not less than 50 % of alcohol by volume to wine.
- (j) "Liquor" -
  - (i) means any beverage having an alcoholic strength of not less than 2 % of alcohol by volume; but
  - (ii) does not include rum, local rum or compounded spirits.
- (k) "Local spirits" means a product other than brandy, gin, vodka or whisky obtained by distilling a fermented liquid.

385. Prohibition

No person shall import, manufacture, process, store, expose for sale or sell any alcoholic drink unless it complies with the standards specified in regulations 385 to 407.

386. Aperitif

Aperitif –

- (a) shall be redistilled alcohol which has been flavoured, aromatised or sweetened;
- (b) shall have an alcoholic strength of not more than 39 % of alcohol by volume; and
- (c) may contain permitted colouring substance, as provided in the Seventeenth Schedule

387. Wine

Wine

- (a) shall be a product obtained from the fermentation of fresh grapes;
- (b) shall have an alcoholic strength of not less than 9 % and not more than 22 % of alcohol by volume; and
- (c) may contain permitted preservative as provided in the Twelfth Schedule.

388. Sparkling wine

Sparkling wine –

- (a) shall be wine which contains carbon dioxide generated solely during the process of fermentation; and
- (b) shall have an alcoholic strength of not less than 9 % and not more than 22 % of alcohol by volume;

389. Sweet wine

- (1) Sweet wine shall be the product obtained by a mixture of –
  - (a) the partial alcoholic fermentation of
    - (i) grape juice; or
    - (ii) the reconstituted product of grape must;
  - (b) potable water; and
  - (c) sugar derived solely from the juice or must of the grapes from which it is made.
- (2) Sweet wine -
  - (a) shall have an alcoholic strength of not less than 9 % and not more than 22 % of alcohol by volume; and
  - (b) may contain permitted preservative and permitted colouring substance as provided in the Twelfth and Nineteenth Schedules, respectively.

390. Dry wine

- (1) Dry wine shall be the product obtained by a mixture of -
  - (a) the complete alcoholic fermentation of –
    - (i) grape juice; or
    - (ii) the reconstituted product of grape must; and
  - (b) potable water;
- (2) Dry wine -
  - (a) shall have an alcoholic strength of not less than 9 % and not more than 22 % of alcohol by volume; and
  - (b) shall not contain added sugar, fructose, glucose or glucose syrup; of (c) any other sweetening agent.

391. Fruit wine

Fruit wine -

- (a) shall be the product of the partial or complete alcoholic fermentation of -
  - (i) the juice of sound ripe fruit; or
  - (ii) juice of grape together with the juice of sound ripe fruit;

- (b) shall have an alcoholic strength of not less than 9 % and not more than 22 % of alcohol by volume; and
- (c) may contain permitted preservative and permitted colouring substance as provided in the Twelfth and Nineteenth Schedules, respectively.

392. Rice wine

Rice wine -

- (a) shall be the product of die alcoholic fermentation of rice and other grain;
- (b) shall have an alcoholic strength of not less than 9 % and not more than 22 % of alcohol by volume; and
- (c) may contain permitted preservative as provided in the Twelfth Schedule.

393. Cider

Cider –

- (a) shall be an alcoholic beverage obtained from the fermentation of apple juice; and
- (b) may contain permitted preservative and permitted colouring substance as provided in the Twelfth and Nineteenth Schedules, respectively.

394. Perry

Perry

- (a) shall be an alcoholic beverage obtained from the fermentation of pear juice; and
- (b) may contain permitted preservative and permitted colouring substance as provided in the Twelfth and Nineteenth Schedules, respectively.

395. Beer

- (1) Beer includes ale, porter, lager, stout and any other product manufactured and sold as beer.
- (2) Beer -
  - (a) shall be a product obtained from the fermentation of malt or any other saccharine substance;
  - (b) shall be flavoured with hops or other bitters;
  - (c) shall have an alcoholic strength of not more than 9 % of alcohol by volume; and



- (d) may contain permitted preservative and permitted colouring substance as provided in the Twelfth and Sixteenth Schedules, respectively.

396. Brandy

Brandy -

- (a) shall be obtained by distilling –
  - (i) fermented grape juice;
  - (ii) wine;
  - (iii) wine lees;
  - (iv) country liquor; or
  - (v) country liquor lees;
- (b) shall have an alcoholic strength of not less than 40 % of alcohol by volume.

397. Blended brandy

Blended brandy –

- (a) shall be obtained by blending brandy with redistilled alcohol;
- (b) shall be a product having an alcoholic strength of not less than 40 % of alcohol by volume; and
- (c) may contain any permitted flavouring substance listed in the Twenty-Sixth Schedule; and
- (d) may contain permitted colouring substance as provided in the Seventeenth Schedule.

398. Rum

(1) Rum -

- (a) shall be obtained exclusively from the fermentation of -
  - (i) molasses;
  - (ii) syrup produced in the manufacture of cane sugar; or (iii) sugar cane juice; anddistilled at less than 96 % volume so that the distillate has the discernible specific organoleptic characteristics of the raw material used;
- (b) shall be a cane spirit having an alcoholic strength of not less than 40 % and not more than 50 % of alcohol by volume; and
- (c) may contain essences or flavouring substance listed in the Twenty-Sixth Schedule.

- (2) Local rum shall be a cane spirit having an alcoholic strength of not less than 50 % of alcohol by volume.

#### 399. Whisky

Whisky -

- (a) shall be a product obtained -
  - (i) by distilling a mash of cereals saccharified by the diastase of the malt contained therein, with or without other natural enzymes;
  - (ii) fermented by the action of yeast;
  - (iii) distilled at less than 94.8 % volume, so that the distillate has an aroma and taste derived from the raw material used; and
  - (iv) matured for at least 3 years in a wooden cask; and
- (b) shall have an alcoholic strength of not less than 40 % of alcohol by volume.

#### 400. Blended whisky

Blended whisky -

- (a) shall be obtained by blending a number of distillates each of which has the characteristics of whisky as described in regulation 399; and
- (b) shall have an alcoholic strength of not less than 40 % of alcohol by volume.

#### 401. Vodka

Vodka -

- (a) shall be obtained by treating re-distilled alcohol with charcoal; and
- (b) shall be a product having an alcoholic strength of not less than 40 % and not more than 50 % of alcohol by volume;

#### 402. Gin concentrate

Gin concentrate –

- (a) shall -
  - (i) be a product obtained by re-distilling alcohol with juniper berries, provided the final product has a predominant juniper taste; and
  - (ii) have an initial alcoholic strength of not less than 96 % of alcohol by volume;
- (b) may contain aromates.

#### 403. Gin

Gin -

- (a) shall be obtained by flavouring re-distilled alcohol, having an alcoholic strength of not less than 96 % of alcohol by volume, with gin concentrate; and
- (b) shall be a product having an alcoholic strength of not less than 40 % and not more than 50 % of alcohol by volume.

#### 404. Blended gin

Blended gin –

- (a) shall be obtained by blending gin with re-distilled alcohol; and
- (b) shall be a product having an alcoholic strength of not less than 40 % of alcohol by volume.

#### 405. Flavoured gin

Flavoured gin –

- (a) shall be obtained by flavouring distilled local spirits with aromates; and
- (b) shall be a product having not less than 40 % and not more than 50 % of alcohol by volume.

#### 406. Liqueur

Liqueur -

- (a) shall be obtained by flavouring and sweetening re-distilled alcohol by adding –
  - (i) cream;
  - (ii) milk or other milk products;
  - (iii) fruit wine; or
  - (iv) flavoured wine;
- (b) shall be a product having an alcoholic strength of not more than 39 % of alcohol by volume;
- (c) may contain -
  - (i) added sugar;
  - (ii) dextrose;
  - (iii) glucose; or
  - (iv) permitted colouring substance as provided in the Seventeenth Schedule;  
and
  - (v) any permitted flavouring substance listed in the Twenty-Sixth Schedule.

#### 407. Shandy

Shandy-

- (a) shall be a beverage obtained by mixing beer with a soft drink;

- (b) shall have an alcoholic strength of not more than 1 % of alcohol by volume; and
- (c) may contain permitted preservative and permitted colouring substance as provided in the Twelfth and Seventeenth Schedules, respectively.

#### PART XXVIII - ESSENCE

##### 408. Prohibition

No person shall import, manufacture, process, store, offer for sale or sell any essence unless it complies with the standards specified in regulations 409 to 419.

##### 409. Definition of essence

- (1) Essence shall be an edible flavouring substance prepared by adding an extract to a permitted vehicle mentioned in paragraph (2).
- (2) The permitted vehicle for essences shall be one or more of the following -
  - (a) dextrin;
  - (b) ethyl alcohol;
  - (c) glycerol;
  - (d) gum;
  - (e) acacia;
  - (f) gum benzoin;
  - (g) gum guar;
  - (h) agar agar;
  - (i) pectin;
  - (j) alginate;
  - (k) gelatine;
  - (l) starch;
  - (m) propylene glycol;
  - (n) salt;
  - (o) sorbitol;
  - (p) sugar;
  - (q) mono and di-saccharide;
  - (r) vegetable oil; or
  - (s) water.

##### 410. Almond essence

Almond essence -

- (a) shall be the essence derived from the kernel of the bitter almond; and
- (b) shall contain not less than 1 % by volume of volatile oil obtained from the kernel.

##### 411. Anise essence

Anise essence -

- (a) shall be the essence derived from the, natural oil of anise; and
- (b) shall contain not less than 3 % by volume of volatile oil obtained from the fruit of the plant *Pimpinella anisum*.

412. Cinnamon essence

Cinnamon or cassia essence -

- (a) shall be the essence derived from the natural oil of the leaves and twigs of the plant *Cinnamomum cassia*; and
- (b) shall contain not less than 2 % of volatile oil of the plant *Cassia Cinnamon*.

413. Clove essence

Clove essence –

- (a) shall be the essence derived from the volatile oil obtained from clove buds; and
- (b) shall contain not less than 2 % of oil of clove.

414. Lemon essence.

- (1) The fruit of the plant *Citrus medica* variety *limomum* means lemon and the peel of the lemon.
- (2) Lemon essence -
  - (a) shall be the essence prepared from the oil obtained from the fruit of the plant *Citrus medica*, variety *limomum*; and
  - (b) shall contain not less than 10% by volume of lemon oil.

414. Rose essence

Rose essence -

- (a) shall be the essence obtained from the flower of the plant *Rosa damascena* or *Rosa moschata*; and
- (b) shall contain not less than 0.4% by volume of the essential oil of rose.

416. Orange essence

- (1) The fruit of the plant *Citrus aurantium* means sweet orange and the peel of the sweet orange.
- (2) Orange essence -

- (a) shall be the essence prepared from the oil obtained from the fruit of the plant *Citrus aurantium*; and
- (b) shall contain not less than 5% by volume of the volatile oil of orange oil.

417. Peppermint essence

Peppermint essence -

- (a) shall be the essence prepared from the leaves and flowering tops of the plant *Mentha piperita* or *Mentha arvensis*; and
- (b) shall contain not less than 3% by volume of peppermint oil

418. Vanilla Essence

Vanilla essence –

- (a) shall be the essence prepared from the dried cured fruit of the plant *Vanilla planifolia*;
- (b) shall contain not less than 0.1% of vanillin; and
- (c) shall not contain added colouring substance.

419. Imitation fruit essence or imitation vegetable essence

- (a) Imitation fruit essence or imitation vegetable essence are preparations made wholly or in part from artificial flavouring substance imitation of natural fruit or vegetable flavour.
- (b) Every package containing imitation essence derived wholly or in part from a synthetic flavouring substance shall have affixed thereto a label in which shall be written the words "IMITATION", followed by the word "EXTRACT" or "FLAVOUR", which may be substituted for the word "Essence".

PART XXIX - BOTTLED WATER

420. Prohibition

No person shall import, process, pack, store, offer for sale or sell bottled water for human consumption unless it complies with the standards specified in regulation 421 and 422.

421. Bottled water

- (1) Bottled water sold for human consumption shall be clean and potable water.
- (2) Potable water shall -

- (a) be obtained from a source that is free from pollution;
- (b) be free from faecal coliform, coliform organisms and pathogenic protozoa when judged by the result of a microbiological or biological examination as provided in the Eighth Schedule;
- (c) conform with the turbidity characteristic guideline value prescribed in the Sixty-Fourth Schedule;
- (d) comply with the guidance values prescribed in the Sixty-Fourth Schedule, when judged by the results of a chemical analysis.

#### 422. Special labelling requirements for bottled water

No person shall import, process, pack, store, offer for sale or sell bottled water for human consumption unless in compliance with regulation 3, there is no claim on the label to the effect that the water has or may have therapeutic effects.

### PART XXX- ICE

#### 423. Definition

- (1) Ice shall be the product derived from clean and potable water as provided in regulation 421.
- (2) Ice shall comply with the bacteriological and chemical standards as provided in the Eighth and Sixty-Fourth Schedules respectively.

#### 424. Prohibition

- (1) No person shall manufacture, process, pack, store, offer for sale or sell ice unless it complies with the standard specified in regulation 423.
- (2) No Person shall use cause to be used ice in the preparation of food for sale for human consumption unless the ice complies with the standards specified in regulation 423.
- (3) No person shall use or cause to be used ice for the preservation of food for sale for human consumption unless the ice complies with the standard specified in regulation 423.

425. No person shall transport, handle, deliver ice in such condition as to make it unfit for human consumption unless the ice complies with the standard specifies in regulation 423.

### PART XXXI – SOUP AND SOUP STOCK

#### 426. Prohibition

No person shall import, manufacture, process pack, store, offer for sale of sell soup or soup stock unless it complies with the standards specified in regulation 427.

427. Definition

(1) Soup-

(a) shall be a liquid product obtained by boiling one or more of the following ingredients-

- (i) meat;
- (ii) fish;
- (iii) crustaceans;
- (iv) vegetable; or
- (v) cereal;

(b) may contain -

- (i) salt;
- (ii) any permitted colouring substance of vegetable origin as listed in the Eighteenth Schedule;
- (iii) any permitted flavouring substance listed in the Twenty-Third Schedule;
- (iv) any permitted flavour enhancer listed in the Twenty-Sixth Schedule; and
- (v) permitted food conditioner as provided in the Fortieth and Forty-First, Forty-Second, Forty-Fourth, Forty-Fifth and Forty-sixth Schedules.

(2) Meat soup shall contain per litre -

- (a) Total nitrogen not less than 100 mg;
- (b) Sodium chloride not more than 12.5g; and
- (c) Two Thirds of the total creatinine content shall be of bovine origin and not less than 70 mg.

(3) Poultry soup shall contain per litre -

- (a) Total nitrogen not less than 100 mg; and
- (b) Sodium chloride not more than 12.5g.

(4) Other soups shall contain per litre -

- (a) Total nitrogen not less than 350 mg;
- (b) Total amino nitrogen not less than 210 mg; and
- (c) Sodium chloride not more than 12.5g.

(5) Soup stock -



- (a) shall be composed of any of the ingredients of soup in liquid, dry or compacted form;
  - (b) may contain -
    - (i) caramel;
    - (ii) any permitted colouring substance of vegetable origin as listed in the Eighteenth Schedule;
    - (iii) any permitted flavouring substance listed in the Twenty-Third Schedule,
    - (iv) any permitted flavour enhancer listed in the Twenty-Sixth Schedule; and
    - (v) permitted food conditioner as provided in the Fortieth and Forty First, Forty Second, Forty Fourth, Forty Fifth and Forty Sixth Schedules.
- (6) Meat stock shall contain per litre -
- (a) Total nitrogen not less than 160 mg;
  - (b) Sodium chloride not more than 12.5g; and
  - (c) Two Thirds of the total creatinine content shall be of bovine origin and not less than 110 mg.
- (7) The addition of creatinine to soup and stock shall not be permitted.

#### 428. Commencement

These regulations shall come into force on the 1st January, 2000.

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### **FIRST SCHEDULE**

(regulation 3 (i))

#### **FOOD NOT REQUIRING INDICATION OF EXPIRY DATE**

1. Bakers' or pastry cooks' wares which, given the nature of their content, are normally consumed within 24 hours of their manufacture
2. Beverage containing 10% or more by volume of alcohol
3. Chewing gum
4. Confectionery product consisting of flavoured and coloured sugar

5. Food grade salt
6. Fresh fruit and vegetable, including potato, which have not been peeled, cut or similarly treated
7. Solid sugar
8. Vinegar
9. Wine, liqueur wine, sparkling wine, aromatised wine, fruit wine and sparkling fruit wine

## **SECOND SCHEDULE**

(regulation 20)

### **FOOD REQUIRING A WRITTEN WARRANTY**

1. Canned food for infant and child
2. Cereal-based food for infant and child
3. Colouring substance
4. Full cream milk powder
5. Infant formula
6. Milk
7. Skimmed milk powder

### **THIRD SCHEDULE**

(regulation 23(a) (d))

#### **LIST OF FOOD, PREPACKED FOOD, CONTAINER AND CONTACT MATERIAL REQUIRING PRE-MARKET APPROVAL**

1. Any novel food.
2. Artificial sweetener.
3. Baby feed bottle, teat, nipple and baby feed mug.
4. Biscuit.
5. Breakfast cereal.
6. Canned food for infant and child, infant formula, icing sugar.
7. Cereal based food for infant and child.
8. Coffee and chicory blend, cocoa, jam.
9. Confectionery, snack and cracker, water, chocolate, pastry.
10. Dry egg powder, liquid egg including egg yolk and egg white.
11. Edible fat and oil, including shortening, margarine, vanaspati, ghee.
12. Essence.
13. Fish product.
14. Food additive
15. Food conditioner
16. Food container and contact material
17. Formula dietary food.
18. Frozen confection and related product.
19. Fruit juice, fruit cordial, soft drink, soft drink powder.
20. Honey.
21. Irradiated food.
22. Low energy food.
23. Meat product.
24. Milk and milk product including ice cream, condensed milk, evaporated milk, sterilised milk, UHT milk, tinned cream, cheese, butter.
25. Mixed spice, pickle, preserved vegetable, preserved egg.
26. Non-alcoholic beverage.
27. Nutrient supplement.
28. Oriental saffron (Jaffran).

- 29. Poultry product.
- 30. Refined salt, table salt, iodised salt, low sodium salt, salt for salting fish.
- 31. Roasted cereal, nut.
- 32. Sauce, vinegar, relish, including salad dressing and mayonnaise, seasoning.
- 33. Self-raising flour, baking ingredient.
- 34. Special purpose food,
- 35. Tomato paste, ketchup, bottled water.

**FOURTH SCHEDULE**

(regulation 23 (b))

**MINISTRY OF HEALTH AND QUALITY OF LIFE**

**THE FOOD REGULATIONS 1999**

**APPLICATION FOR PRE-MARKET APPROVAL OF CONTAINER  
CONTACT MATERIAL, FOOD AND PREPACKED FOOD INTENDED FOR HUMAN  
CONSUMPTION**

1. Name \_\_\_\_\_ and \_\_\_\_\_ address \_\_\_\_\_ of  
importer/manufacturer.....

.....  
.....

Common \_\_\_\_\_ name \_\_\_\_\_ of  
food/product.....

Scientific name of food/product (if any)  
.....

Country of origin.....

...

Any laboratory certificate produced.....

Composition of the food/product.....

Brand name.....

.....

Type of package.....

.....

Material used for packaging.....

Specimen of label produced/not produced.....

Any special storage conditions.....

Has the food been mated with ionising radiation.....

Has the food been subjected to any treatment.....

If so, indicate what treatment.....

2. Type of food container/contact material.....

Composition of the material of the food container/contact material.....

Purity and grade of the container/contact material.....

Country ..... of  
origin.....

...

Material ..... of ..... food ..... container/contact  
material.....

Nature of food to be packed in the food container/contact  
material.....

Any ..... laboratory ..... certificate  
produced.....

.....  
Signature of applicant

.....  
Name and Address of applicant

Date: .....

**FIFTH SCHEDULE**

(regulation 28 (b))

**MINISTRY OF HEALTH AND QUALITY OF LIFE**

**THE FOOD REGULATIONS 1999**

**CERTIFICATE OF SAMPLING**

To:.....  
.....  
.....

This is to certify that by virtue of regulation 28 of the Food Regulations, 1999, .....(units or lots) of..... (name of food) from a consignment of.....Ex ..... and lying at .....have been taken for purposes of analysis/microbiological/physical examination\*.

The consignment has/has not been\* sealed until receipt of the result of the analysis or examination.

(sd) Authorised Officer

.....  
(Name)

(sd) Importer/Agent

.....  
(Name)

Date:.....

\*Delete where necessary

**SIXTH SCHEDULE**

(regulation 28 (d))

**MINISTRY OF HEALTH AND QUALITY OF LIFE**

**THE FOOD REGULATIONS 1999**

**CERTIFICATE WHERE AN OFFENCE HAS BEEN COMMITTED UNDER THE FOOD ACT**

To:

- (a) The Comptroller of Customs
- (b) The General Manager. Mauritius Port Authority

This is to certify that samples of food taken by virtue of regulation 28 of the Food Regulations, 1999, .....from ..... a ..... consignment of.....(quantity, mark and name of food)  
 Ex.....and lying at.....and consigned to.....have been analysed and found to be unfit for human consumption.

You are kindly requested to take action for the destruction of the above-mentioned food commodities, in the interest of public health.

Please inform the undersigned of the date of destruction thereof to allow an Officer of this Ministry to be in attendance for supervision.

.....  
 (sd) Authorised Officer

.....  
 (Name)

Date:.....

**SEVENTH SCHEDULE**

(regulation 62 (2) (a))

**MAXIMUM PERMITTED PROPORTION OF METAL CONTAMINANT IN SPECIFIED FOOD**

FOOD	Maximum Permitted Proportion in Parts per million (p.p.m)								
	ARSENIC	ANTIMONY	LEAD	COPPER	TIN	ZINC	MERCURY	CADMIUM	FLUOR
Agar	1.0	1.0	10.0	30.0	40.0	40.0	0.03	1.0	10.0
Alcoholic	0.2	0.15	0.5	5.0	40.0	20.0	0.0	1.0	10.0



beverage									
Alginic acid and alginate	1.0	1.0	10.0	30.0	40.0	40.0	0.0	1.0	10.0
Apples	1.0	1.0	3.0	30.0	40.0	40.0	0.0	1.0	10.0
Baking power, cream of tartar	2.0	1.0	2.0	30.0	40.0	40.0	0.0	1.0	10.0
Beer	0.2	0.15	0.5	5.0	40.0	2.0	0.03	1.0	10.0
Caramel	1.0	1.0	5.0	30.0	40.0	40.0	0.03	1.0	10.0
Carragene	1.0	1.0	10.0	30.0	40.0	40.0	0.03	1.0	10.0
Chemical (excluding synthetic colouring)	2.0	1.0	10.0	30.0	40.0	40.0	0.03	1.0	10.0
Cider and Perry	0.2	0.15	0.5	5.0	40.0	2.0	0.03	1.0	10.0
Cocoa product	1.0	1.0	2.0	70.0	40.0	40.0	0.03	1.0	10.0
Coffee and Chicory	1.0	1.0	2.0	70.0	40.0	40.0	0.03	1.0	10.0
Country liquor	0.2	0.15	0.5	5.0	40.0	2.0	0.03	1.0	10.0
Curry powder	1.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	10.0
Dextrose monohydrate and anhydrous	1.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	10.0
Dried herb	5.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	10.0
Edible fat and oil	0.1	1.0	0.1	0.5	40.0	40.0	0.03	1.0	10.0
Edible gelatin	2.0	1.0	2.0	30.0	40.0	100.0	0.03	1.0	10.0
Fining and clearing agents	5.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	10.0
Fish and fish product	1.0	1.0	2.0	30.0	40.0	100.0	1.0	1.0	10.0
Flavouring substance	1.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	10.0
Flour	1.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	3.0
Fortified country liquor	0.2	0.15	1.0	5.0	40.0	2.0	0.03	1.0	10.0
Fortified wine	0.2	0.15	1.0	5.0	40.0	2.0	0.03	1.0	10.0
Frozen	0.5	1.0	0.5	30.0	40.0	40.0	0.03	1.0	10.0

confection									
Fruit juice (vegetable juice)	0.1	0.15	0.5	10.0	40.0	5.0	0.03	1.0	10.0
Honey	1.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	10.0
Hop concentrate, except for commercial brewing	5.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	10.0
Hop dried, except for commercial brewing	2.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	10.0
Ice cream	0.5	1.0	1.0	2.0	40.0	40.0	0.03	1.0	10.0
Lecithin	1.0	1.0	5.0	30.0	40.0	40.0	0.03	1.0	10.0
Liquor ice	2.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	10.0
Meat and meat product	1.0	1.0	2.0	20.0	40.0	40.0	0.03	1.0	10.0
Milk and milk product	0.5	1.0	1.0	20.0	40.0	40.0	0.03	1.0	10.0
Molasse edible	1.0	1.0	5.0	30.0	40.0	40.0	0.03	1.0	10.0
Mustard	5.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	10.0
Onion- dehydrated	2.0	1.0	10.0	30.0	40.0	40.0	0.03	1.0	10.0
Pea	1.0	1.0	3.0	30.0	40.0	40.0	0.03	1.0	10.0
Pectin, liquid	2.0	1.0	10.0	30.0	40.0	40.0	0.03	1.0	10.0
Pectin, solid	5.0	1.0	50.0	300.0	40.0	40.0	0.03	1.0	10.0
Phosphate used in food preparation	1.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	30.0
Pickle	1.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	10.0
Protein, hydrolysed	1.0	1.0	5.0	30.0	40.0	40.0	0.03	1.0	10.0
Seaweed, edible fungus	1.0	1.0	10.0	30.0	40.0	40.0	0.03	1.0	10.0
Shellfish	1.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	15.0
Soft drink concentrate	0.5	0.15	2.5	20.0	40.0	40.0	0.03	1.0	10.0
Concentrated	0.5	0.15	1.0	10.0	40.0	25.0	0.03	1.0	10.0

soft drink									
Soft drink for direct consumption	0.1	0.15	2.0	2.0	40.0	5.0	0.03	1.0	10.0
Special purpose food for infant and child	0.1	1.0	0.5	5.0	40.0	40.0	0.03	1.0	10.0
Sugar, raw	1.0	1.0	5.0	30.0	40.0	40.0	0.03	1.0	10.0
Sugar, white	1.0	1.0	0.5	30.0	40.0	40.0	0.03	1.0	10.0
Spice	5.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	100.0
Tea, scented tea	1.0	1.0	2.0	150.0	40.0	40.0	0.03	1.0	10.0
Tomato, pulp, paste, puree	1.0	1.0	2.0	100.0	40.0	40.0	0.03	1.0	10.0
Vegetable product, fruit product	1.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	10.0
Yeast, brewer's yeast for the manufacture of yeast product	5.0	1.0	10.0	120.0	40.0	40.0	0.03	1.0	10.0
Yeast and yeast product	2.0	1.0	7.0	120.0	40.0	40.0	0.03	1.0	10.0
Other food for which no limit is specified	1.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	10.0
Food packed in can and tin foil other than special purpose food	Nil	Nil	Nil	Nil	250	Nil	Nil	Nil	Nil

Note:

Nil – The substance is prohibited in that food.

**EIGHT SCHEDULE**

(regulation 62 (2) (b))

**MICROBIOLOGICAL STANDARD FOR SPECIFIED FOOD**

Specified food	<b><u>MANDATORY</u></b>										
	Salmone lla	Campy- lobacter	E. Coli O157 and other Shiga-toxin producing E. Coli	Vibrio	S. aureus	Coli- form	E- coli	Listeria	Clos- tridium	Bacillus cereus	Toxi- vi- co- (3) 48
Raw meat & poultry	Absent in 25 g		Absent in 25 g								
Raw bivalve molluscs	Absent in 25 g			Ab- sent in 25 g			3 per g				
Raw fish & crusta- cean	Absent in 25 g			Ab- sent in 25 g							
Dried sea food	Absent in 25 g			Ab- sent in 25 g							
Cooked crusta- cean	Absent in 25 g			Ab- sent in 25 g	100 per g		10 per g				10
Egg (liquid, dries, white or yolk)	Absent in 25 g				100 per g	10 per g					10
Infant formula	Absent in 25 g				10 per g	10 per g		Absent in 1 g			10
Pasteu- rised milk,	Absent in 25 g				100 per g	10 per g		Absent in 1 g			10

full cream milk powder, skimmed milk powder, milk cream											
Ice cream, milk ice	Absent in 25 g				100 per g			Absent in 1 g			10
Yogurt	Absent in 25 g				100 per g			Absent in 1 g			
Milk-based drink	Absent in 25 g	Absent in 25 g	Absent in 25 g		100 per g		1 per g	Absent in 1 g			10
Canned food	Absent	Absent	Absent	Absent	Absent		Absent	Absent	Absent		
Ice						Absent in 100ml	Absent in 100ml				
Cheese	Absent in 25 g				100 per g		10 per g for pasteurised	Absent in 25 g			
					1000 per g for unpasteurised		10,000 per g for unpasteurised				
Ready to eat food	Absent in 25 g	Absent in 25 g	Absent in 25 g	Absent in	100 per g		1000 per g	1000 per g	10,000 per g	100,000 per g	10

other than those specified above				25 g							
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**NINTH SCHEDULE**

(Regulation 62 (2) (c))

**MAXIMUM PERMISSIBLE QUANTITY OF MYCOLOGICAL CONTAMINANT IN FOOD**

Food		Maximum quantity of Aflatoxin B <sub>1</sub> (mg per kg)	Maximum quantity of total Aflatoxins B <sub>1</sub> , B <sub>2</sub> , G <sub>1</sub> , G <sub>2</sub> , M <sub>1</sub> and M <sub>2</sub> (mg per kg)
1.	Peanuts	0.005	0.015
2.	Other foods	0.005	0.010

**TENTH SCHEDULE**

(regulation 62 (2) (d))

**MAXIMUM PESTICIDE RESIDUES IN FOOD**

SUBSTANCE	MAXIMUM RESIDUE LIMIT (mg/kg)	FOOD
1. ALDICARB	0.5	Potato, banana
	0.1	Dried bean, coffee bean, sweet potato
	0.05	Onion, peanut in kernel
2. AMITRAZ	0.01	Milk
	0.05	Carcass meat of pig and cattle
3. AZINPHOS-METHYL	4.0	Grape, Kiwi-fruit, peach
	2.0	Apricot, melon, celery
	1.0	Broccoli, Brussels sprout, other fruits
	0.5	Other vegetables

	0.2	Potato
4. BENDIOCARB	0.1	Mushroom
	0.05	Barley, egg, milk, potato, poultry meat, wheat
5. BINAPACRYL	0.5	Apple, grape, pear
6. BROMOPHOS	5.0	Olive, olive oil
	10.0	Cereal grain
	2.0	Carrot, white flour, white bread, radish
	0.1	Broccoli, cabbage, cauliflower, Cucumber, pea
	0.5	Onion, lettuce, Brussels sprout, Carcass meat, tomato
	1.0	Pear, plum, spinach
7. BROMOPHOS-ETHYL	3.0	Carcass meat
	2.0	Apple, carrot, pear, plum, spinach
	1.0	Red currant, Brussels sprout
	0.5	Cabbage, peach, rape-seed oil, strawberry, sweet cherry
	0.05	Maize
8. BROMOPHOPYLATE	5.0	Apple, banana, cherry, citrus fruit, grape, dried hops, nectarine, peach, pear, plum, strawberry
	1.0	Vegetable
	0.2	Banana (pulp), Citrus fruit (pulp)
9. CAPTAN	25.0	Apple, pear
	20.0	Apricot, red and black currant, spinach, strawberry
	15.0	Citrus fruit, endive, peach, plum, Tomato
10. CARBARYL	10.0	Apricot, asparagus, cherry, kiwi fruit, nut in shell, nectarine
	5.0	Apple, barley, bean, egg-plant, pea, grape, tomato
	3.0	Cucumber
	2.0	Whole-meal flour, carrot, beet-root, peanut whole in shell
11. CARBOFURAN	5.0	Dried hops
	2.0	Brussels sprout
	0.5	Cabbage, carrot
	0.2	Cauliflower
	0.1	Banana, barley, coffee (raw bean), eggplant, lettuce, mustard

		seed, maize, oat, onion, peach, peanut kernel
	0.2	Carcase meat (in the carcass fat), wheat flour (white)
12. CARBOPHENOTHION	2.0	Spinach, citrus fruit
	1.0	Apple, apricot, nectarine, peach, pear, plum carcass meat (in the fat)
	0.5	Cauliflower, broccoli
	0.2	Olive oil
13. CARTAP	5.0	Dried hops
	2.0	Chinese cabbage
	1.0	Grape
	0.2	Cabbage
	0.1	Ginger, potato, sweet-corn
14. CHLORFENVINPHOS	0.4	Carrot, celery
	0.1	Cauliflower, radish, tomato
	0.05	Egg-plant, cabbage, broccoli, Brussels sprout, onion, peanut, sweet potato, maize, turnip
15. CHLORMEQUAT	1.0	Grape, raisin
	3.0	Pear
	5.0	Wheat
16. CHLOROBENZILATE	5.0	Apple
	1.0	Citrus fruit, melon
	2.0	Grape, pear
	0.2	Almond, tomato
17. CHLORPYRIFOS	1.0	Apple, grape, kiwifruit
	2.0	Carcass meat (in the fat)
	0.1	Lettuce
	0.2	Bean, egg-plant, turkey (in the skin and carcass fat)
	0.3	Citrus fruit
	0.05	Onion, mushroom, potato, Cauliflower, celery
18. CHLORPYRIFOS-METHYL	10.0	Maize, wheat
	2.0	Flour, whole-meal bread
	0.5	Peach, tomato, white-bread
	0.1	Cabbage, artichoke, bean, Chinese cabbage, egg-plant, pepper, radish, rice
	0.05	Egg
	0.5	Carrot, pear, pepper, tomato



19. CRUFOMATE	1.0	Meat
	0.05	Milk
20. CYHEXATIN	2.0	Apple
	1.0	Gherkin
	0.5	Cucumber, melon
21. CYPERMETHRIN	2.0	Citrus fruit
	1.0	Cherry, plum
	0.5	Bean (with pod), edible vegetable, oils, pepper, tomato, leek
	0.2	Cucumber, egg-plant
	0.1	Onion
	0.05	Bean (without pod), egg, peanut, maize, root and tuber vegetable, sweet corn
	2.0	Citrus fruit
22. 2, 4-D	2.0	Citrus fruit
23. 2, 4, 5, T	0.05	Apple, apricot, barley, egg, meat by-product, milk, rice, wheat, carcass meat
	2.0	Potato, raw cereal
24. DELTAMETHRIN	0.1	Assorted fruits-edible peel, bulb vegetable, legume vegetable
	0.05	Artichoke, grape, orange, Strawberry
	0.01	Pineapple, mushroom, root and tuber vegetable, melon, legume oil seed
25. DENETIB-S-METHYL	2.0	Grape
	1.0	Peach, apple, plum
	0.5	Citrus fruit, pear, strawberry
	0.2	Cabbage, broccoli, Brussels sprout, cucumber, egg-plant, pea, potato, pumpkin, watermelon, spinach
	0.05	Shelled nut
26. DIAZINON	0.7	Sweet-corn, pigs carcass meat (in the fat), leafy vegetable, citrus fruit
	0.5	Vegetable (except leafy vegetable and sweet-corn)
	0.1	Almond, barley, peanut, rice,

		wheat
27. DICHLOFUANID	15.0	Currant, grape
	10.0	Lettuce, strawberry
	5.0	Apple, cucumber, peach, pear
	2.0	Bean, cherry, pepper, tomato
	1.0	Egg-plant, dried hop
	0.1	Wheat, barley, cereal grain, oat, onion, potato
28. DICHLORAN	15.0	Cherry, peach
	10.0	Apricot, carrot, grape, lettuce, nectarine, plum, strawberry
	2.0	Bean
	0.5	Gherkin, tomato
29. DICHLORVOS	2.0	Lentil, peanut, soya bean
	1.0	Lettuce
	2.0	Cereal grain
	0.5	Mushroom, vegetable
	0.02	Milk
	0.05	Egg, carcass meat, milled products from raw grain
	0.1	Apple, pear, peach, strawberry
30. DICOFOL	5.0	Vegetable, fruit (except strawberry), dried hop
	2.0	Cucumber, gherkin
	1.0	Tomato, strawberry
31. DIOXATION	5.0	Apple, pear
	3.0	Citrus fruit
	2.0	Grape
	1.0	Carcass meat (in fat)
	0.1	Apricot, peach, plum
32. DIPHENYL	110.0	Citrus fruit
33. DIPHENYLAMINE	5.0	Apple
34. DIQUAT	5.0	Barley
	2.0	Wheat, whole-meal, wheat flour
	0.2	Potato, white flour
	0.05	Egg, meat, meat products, bean, vegetable
	0.1	Onion, pea, maize, sesame seed oil, sunflower seed oil
35. DISULFOTON	0.5	Vegetable, potato, maize, celery
36. DODINE	5.0	Apple, grape, pear, strawberry, Peach
	2.0	Cherry
37. EDIFENPHOS	0.02	Rice
	0.01	Egg
38. ETHIOFENCARB	10.0	Lettuce, cherry

	5.0	Apple, apricot, artichoke, chinese cabbage, peach, plum, pear
	2.0	Egg-plant
	1.0	Cucumber
	0.2	Bean (without pod)
	0.5	Potato, radish
	0.05	Barley, oat, wheat
39. ETHOXYQUIN	3.0	Apple, pear
40. ETRIMFOS	0.5	Refined rape seed oil
	0.01	Milk, carcass meat of cattle
41. FENBUTATIN OXIDE	7.0	Dried citrus pulp, peach
	5.0	Citrus fruit, cherry, grape, pear
	3.0	Plum, strawberry
	1.0	Cucumber, egg-plant, gherkin. Tomato
42. FENCHLORPHOS	10.0	Carcass meat (in fat)
	0.08	Milk
	0.05	Egg
	0.01	Poultry
43. FENSULFOTHION	0.1	Tomato, potato, maize
	0.05	Peanut, pineapple
	0.02	Banana, carcass meat (in fat)
44. FENTION	2.0	Apple, citrus fruit, cherry, peach, Pear
	1.0	Plum, olive, olive oil, banana, Cabbage, cauliflower
	0.5	Pea, grape, tomato
	0.2	Citrus juice, squash
	0.1	Onion, wheat, rice
	0.05	Milk, potato
45. FENTIN	1.0	Celery
	0.1	Potato, raw coffee bean
	0.2	Carrot
	0.05	Peanut
46. FORMOTHION	0.2	Citrus fruit
47. GUAZATINE	5.0	Citrus fruit, melon
	0.1	Pineapple, potato, raw cereal
48. HEPTACHLOR	0.2	Carrot, carcass meat (in fat)
	0.02	Raw cereal, tomato
	0.05	Vegetable
49. HYDROGENCYANIDE	75.0	Cereal grain
	6.0	Flour
50. HYDROGEN PHOSPHIDE	0.1	Cereal grain
	0.01	Breakfast cereal, dried food, dried fruit, dried vegetable, nut, peanut, spice

51. IPRIDIONE	10.0	Apple, grape, lettuce, peach, pear, Plum strawberry
	5.0	Black currant, cucumber, kiwi fruit, Tomato
52. MALATHION	8.0	Dried, bean, cabbage, cereal grain, Endive, lettuce, lentil, dried fruit, nut, spinach
	6.0	Peach, cherry, plum
	4.0	Citrus fruit
	3.0	Turnip, tomato
	2.0	Apple, green bean, whole-meal flour
53. MALEIC HYDRIZIDE	50.0	Potato
	15.0	Onion
54. METHIDATION	5.0	Mandarine
	3.0	Dried hop
	0.5	Apple, pear
	0.2	Cabbage, cauliflower, apricot, Cherry, leafy vegetable, plum, Peach, nectarine
	0.02	Potato
	0.1	Tomato, pea, maize, bean
55. MEVINPHOS	1.0	Strawberry, cauliflower, cherry
	0.5	Apple, grape, lettuce, spinach
	0.2	Citrus fruit, apricot, tomato, Cucumber
	0.1	Bean, carrot, onion, pea, potato, Turnip
	0.05	Melon
	56. MONOCROTOPHOS	1.0
0.2		Bean, cabbage, cauliflower, citrus fruit
0.02		Egg (on a shell free basis), milk products
57. OMETHOATE	2.0	Citrus fruit, vegetable
	1.0	Pepper, strawberry, tomato
58. PARATION	1.0	Apricot, Citrus fruit, peach
	0.5	Other fruit
	0.7	Vegetable (except carrot)
59. PARATION-METHYL	0.2	Tomato, fruit, melon
60. PERMETHRIN	50.0	Dried hop
	5.0	Cabbage, chinese cabbage
	2.0	Grape, cereal grain, Broccoli,

		Currant
	1.0	Olive, egg-plant, strawberry, Sunflower, seed oil, pepper, Carcass fat, asparagus
	0.5	Cauliflower, citrus fruit, cucumber, Gherkin, leek, squash
	0.1	Soya-bean oil, pea (without pod), egg, carrot, mushroom, sweet- corn, dry bean, almond
	0.05	Potato, coffee bean
61. PHENTHOATE	1.0	Citrus fruit
	0.01	Milk
	0.05	Egg, carcass meat of cattle
62. PHOSALONE	10.0	Cherry
	5.0	Apple, grape, peach, plum
	2.0	Pear, dried hop, beet-root
63. PHOSMET	15.0	Kiwi fruit
	10.0	Sweet potato (washed)
	5.0	Citrus fruit
	0.1	Pea (fresh or dried)
	0.05	Potato
	2.0	Pear, dried hop, beet-root
	1.0	Tomato, strawberry, cucumber, citrus fruit, Brussels sprout, broccoli
	0.1	Potato
64. PIPERONYL BUTOXIDE	20.0	Cereal grain, dried fish
65. PRIMICARB	2.0	Chilli pepper
	1.0	Bean, broccoli, Brussels sprout, cabbage, cauliflower, celery, egg- plant, tomato, gherkin, lettuce, cucumber, spinach, water-cress, parsley
	0.5	Black currant, onion, strawberry, plum, peach
	0.05	Beet-root, barley, potato, turnip, sweet-corn
66. PIRIMIPHOS-METHYL	50.0	Whole peanut
	10.0	Cereal grain, peanut oil
	5.0	Lettuce, mushroom, olive
	2.0	Apple, cabbage, Brussels sprout, cauliflower, cherry, kiwi fruit,

		pear, plum
	1.0	Whole-meal bread, carrot, cucumber, spring onion, pepper, bean, white bread
	0.5	Bean, white bread, cheese, citrus fruit
	0.05	Egg, milk, carcass meat, pea
	8.0	Fruit, dried fruit, vegetable peanut, fried vegetable
67. PROPARGITE	30.0	Dried hop
	20.0	Bean (in the pod), strawberry
	5.0	Pear, citrus fruit, apple
	2.0	Fig, tomato
	0.2	Dry bean
	0.1	Milk, potato, almond, egg
68. PROPUR	3.0	Apple, pear, plum, peach, strawberry, red currant, vegetable
	0.5	Root vegetable, potato, cereal grain
69. PYRETHRINS	3.0	Cereal grain, dried fish
70. QUINTOZENE	5.0	Peanut
	3.0	Lettuce
	2.0	Peanut kernel
	1.0	Banana (in the whole product)
	0.2	Potato
	0.1	Tomato
	0.01	Bean, banana (in the pod)
	0.02	Cabbage
71. TECHNASENE	2.0	Lettuce
	1.0	Potato (washed)
	0.1	Vegetable
72. THIABENDAZOLE	10.0	Apple, citrus fruit, pear
	5.0	Potato (washed)
	3.0	Banana, strawberry
	0.2	Cereal grain
	0.1	Onion
73. THIOMETON	2.0	Dried hop
	0.5	Apple, apricot, bean cabbage, celery, chicory, egg-plant, endive, grape, lettuce, parsley, peach, peanut, pear, pea, pepper, plum, strawberry, tomato
	0.05	Potato, mustard seed, carrot, raw cereal

74. THIOPHANATE-METHYL	20.0	Celery
	10.0	Citrus fruit, grape, cherry, peach
	5.0	Apple, carrot, pear, tomato
	2.0	Bean, gherkin, plum
	1.0	Mushroom, banana
	0.5	Cucumber
	0.1	Onion
75. TRICHLORFON	2.0	Apple
	1.0	Strawberry, pepper
	0.2	Banana (pulp), beet-root, cauliflower, celery, peach, tomato, sweet-corn
	0.1	Bean, cereal grain, citrus fruit, peanut (shell-free), pumpkin, radish, turnip
	0.5	Spinach
76. TRIFORINE	5.0	Peach
	2.0	Apple, cherry, plum
	1.0	Bean, strawberry
	0.5	Tomato
	0.2	Brussels sprout
	0.1	Cereal grain

### **ELEVENTH SCHEDULE**

(regulation 86 (1) and (2))

### **PERMITTED PRESERVATIVE**

<b>COLUMN 1</b>		<b>COLUMN 2</b>	
<b>Permitted preservative</b>	<b>Number system</b>	<b>Alternative form in which the permitted preservative may be used</b>	<b>Number system</b>
1. Sorbic acid	E200	Sodium sorbate Potassium sorbate Calcium sorbate	E201 E203 E203
2. Benzoic acid	E210	Heptyl p-Hydroxybenzoate Sodium benzoate	E209 E211

		Potassium benzoate Calcium benzoate	E212 E213
3. Ethyl para-hydroxybenzoate	E214	Sodium Ethyl Para-hydroxybenzoate	E215
4. Propyl para-hydroxybenzoate	E216	Sodium Propyl Para-hydroxybenzoate	E217
5. Methyl para-hydroxybenzoate	E218	Sodium Methyl Para-hydroxybenzoate	E219
6. Sulphur dioxide	E220	Sodium sulphite Sodium hydrogen sulphite Sodium metabisulphite (Sodium pyrosulphite or Sodium disulphite) Potassium metabisulphite (Potassium pyrosulphite or Potassium disulphite) Potassium sulphite Calcium sulphite Calcium hydrogen sulphite Potassium Bisulphite	E221 E222 E223 E224 E225 E226 E227 E228
7. Biphenyl	E230	Sodium biphenyl-2-yl oxide (Sodium Orthophenylphenol)	E232
8. 2-Hydroxybiphenyl 9. (Orthophenylphenol)	E231		
10. (thiazol-4-yl) benzimidazole 11. Thiabendazole)	E233		
12. Nisin	E234		
13. Pimaricin (Natamycin)	235		



14. Formic acid	236		
15. Sodium Formate	237		
16. Calcium Formate	238		
17. Hexamethylene Tetramine (Hexamine)	E239		
18. Formaldehyde	240		
19. Gum Guaicum	241		
20. Dimethyl Dicarbonate	242		
21. Sodium nitrite	E250	Potassium nitrite	E249
22. Sodium nitrate	E251	Potassium nitrate	E252
23. Acetic Acid Glacial	260		
24. Potassium Acetate	261		
25. Sodium Acetate	262	Sodium di-acetate	
26. Calcium Acetate	263		
27. Dehydroacetic Acid	265		
28. Sodium Dehydroacetate	266		
29. Propionic acid	E280	Sodium propionate Calcium propionate Potassium propionate	E281 E282 E283
30. Boric acid	E284		

## **TWELFTH SCHEDULE**

(regulation 87 (1), (3) and (4) (a))

### **MAXIMUM PROPORTION OF PRESERVATIVE IN SPECIFIED FOOD**

<b>COLUMN 1</b>	<b>COLUMN 2</b>	<b>COLUMN 3</b>
<b>SPECIFIED FOOD</b>	<b>PERMITTED PRESERVATIVE</b>	<b>MAXIMUM PERMITTED LEVEL</b> <b>in mg/kg or mg/litre</b>
Batter	Sorbic acid (E200)	2000
Beer	Either benzoic acid (E210)	70
	or ethyl p-hydroxy-benzoate (E214)	70
	or Propyl p-hydroxy-benzoate (E216)	70
	or methyl p-hydroxy-benzoate (E218)	70
	or Sulphur dioxide (E220)	70
Alcohol-free beer in keg	Benzoic acid (E210)	200
Bread	Propionic acid (E280)	3000 (calculated on the weight of the flour)
Dry Biscuit	Sulphur Dioxide (E220)	50
Candied peel or cut and drained (syruped) peel	Sulphur dioxide (E220)	100
Canned food	Nisin (E234)	GMP
Caramel	Sulphur dioxide (E220)	1000
Cauliflower canned	Sulphur dioxide (E220)	100
Cereal and potato based snack	Sulphur dioxide (E220)	50
Cereal and potato based snacks and coated nut	Sorbic acid (E200) and Benzoic acid (E210)	
Cheese (whey cheese, a hard cheese, grating cheese, cheddar cheese, Cheshire cheese)	Sorbic acid (E200) or Sodium sorbate (E201)	1000 mg/kg singly or in combination with the acid, expressed as sorbic acid
	Potassium sorbate (E202)	1000 mg/kg
Cheese (gouda, edam, norwgen)	Sodium nitrate (E251) or Potassium nitrate (E252)	50 mg/kg singly or combination with potassium
Chewing gum	Sorbic acid (E200) and Benzoic acid (E210)	1500 singly or in combination
Chicory and coffee essence	Benzoic acid (E210) or	450
	Ethyl p-hydroxybenzoate (E214) or	450

	Propyl p-hydroxybenzoate (E216) or Methyl p-hydroxybenzoate (E218)	450 450
Coffee solid extract	Sulphur dioxide (E220)	150
Christmas pudding	Propionic acid (E280)	1000
Cider (including perry, fruit wine, sparkling fruit wine, alcohol free product)	Sorbic acid (E200) or	200
	Sulphur acid (E220)	200
Coconut desiccated	Sulphur dioxide (E220)	50
Colouring matter, except caramel, if in the form of a solution of a permitted colouring matter	Sorbic acid (E200) or	1000
	Benzoic acid (E210) or	2000
	Ethyl p-hydroxybenzoate (E214) or	2000
	Propyl-p-hydroxybenzoate (E216) or Methyl p-hydroxybenzoate (E218)	2000 2000
Cured meat (including bacon and ham)	Sodium nitrite (E250) And	125 mg/kg expressed as sodium nitrite, singly or in combination with potassium nitrite
	Sodium nitrate (E251)	500 mg/kg expressed as sodium nitrate, singly or in combination with potassium nitrate
Curdled milk	Sorbic acid (E200)	1000
Canned corned meat	Sodium nitrite (E250)	50 mg/kg expressed as Sodium nitrite singly or in combination with Potassium nitrite
Concentrated pineapple juice with preservative (for manufacturing use only)	Sorbic acid (E200) or Sodium Sorbate (E201) or	1000 mg/kg singly or in combination with the acid, benzoic acid, their salts and sulphites but sulphites not to exceed 500 mg/kg
	Calcium Sorbate (E203) Benzoic acid (E210) Sodium benzoate (E211) or Potassium benzoate (E212) or	1000 mg/kg, singly or in combination with sorbic acids (sulphites not to exceed 500)
	Sulphur dioxide (E220) or Sodium sulphite (E221) or Sodium hydrogen sulphite (E222) or Potassium sulphite (E225) or Potassium bisulphate (E228)	500 mg/kg, singly or in combination with other sulphites, benzoic acid, sorbic acid and their salt (calculated as SO <sub>2</sub> )
Citrus marmalade	Sodium sorbate (E201)	500 mg/kg singly or in

		combination with the acid, expressed as Sorbic acid
Canned chestnuts	Sulphur dioxide (E220)	30 mg/kg, calculated as SO <sub>2</sub> )
Desserts, fruit based milk and cream	Sorbic acid (E200) or Sulphur dioxide (E220)	300 100
Pickled cucumber	Potassium benzoate (E212)	1000 mg/kg, singly or in combination with benzoic acid, sodium benzoate, and sorbic acid and its sodium and potassium salts.
	Sulphur dioxide (E220)	50 mg/kg, as carry-over from the raw product
Non-heat-treated dairy- based dessert	Sorbic acid (E200) and benzoic acid (E210)	300 singly or in combination
Dehydrated, concentrated, frozen and deep frozen egg product	Sorbic acid (E200)	1000
Fat emulsions (excluding butter) within fat content of 60% or more	Sorbic acid (E200)	1000
Fat emulsions with a fat content less than 60%	Sorbic acid (E200)	2000
Dried fruit – Apricot, peach, grape, prune and fig banana apple and pear other (including nut in shells)	Sulphur dioxide (E220)	2000
	Sulphur dioxide (E220)	1000
	Sulphur dioxide (E220)	600
	Sulphur dioxide (E220)	500
Dried apricot	Sorbic acid (E200)	500 singly or in combination with sorbic acid and sodium sorbate expressed as sorbic acid
Dried fruit	Sorbic acid (E200)	1000
Fruit based pie filling	Sulphur dioxide (E220)	100
Fruit pulp intended for manufacturing purposes	Sulphur dioxide (E220)	3000

Dried fig	Sorbic acid (E200) or Sulphur dioxide (E220)	500 2000
Dried salted fish (klippfish of the Gadidae family)	Sorbic acid (E200)	200 mg/kg singly or in combination with its salts
Dextrose anhydrous Dextrose monohydrate	Sulphur dioxide (E220)	20 mg/kg
Fish paste	Benzoic acid (E210)	750
Flavouring substance or flavouring agent and flavouring syrup	Benzoic acid (E210) or Ethyl p-hydroxybenzoate (E214) or Propyl-p-hydroxybenzoate (E216) or Methyl p-hydroxybenzoate (E218) or Sulphur dioxide (E220)	800 800 800 800 350
Flour (intended for use in the manufacture of biscuit or pastry)	Sulphur dioxide (E220)	200
Filling of ravioli and similar products	Sorbic acid (E200)	1000
Frozen pizza	Calcium sorbate (E203)	2000 as Sorbic acid
Freeze drink	Sorbic acid (E200) or Benzoic acid (E210) or ethyl p-hydroxybenzoate (E214) or propyl-p-hydroxybenzoate (E216) or methyl p-hydroxybenzoate (E218) or Sulphur dioxide (E220)	300 160 160 160 160 70
Fruit crystallized, glace or candied, and vegetable	Sorbic acid (E200) and Sulphur dioxide (E220) or Benzoic acid (E210) or Ethyl p-hydroxybenzoate (E214) or Propyl-p-hydroxybenzoate (E216) or Methyl p-hydroxybenzoate (E218) or	100 1000 singly or in combination
Fruit, fresh: citrus	Biphenyl (E230) or Orthophenylphenol (E231) or Thiobendazole (E233)	70 12 10
Grape	Sulphur dioxide (E220)	15
Unfermented grape juice products (intended for sacramental purposes)	Sorbic acid (E200) and or Benzoic acid (E210) Sulphur dioxide (E220)	2000 singly or in combination 70

Fruit juice, sweetened or unsweetened, whether concentrated or not	Sulphur dioxide (E220) or	350
	Benzoic acid (E210) or	800
	Ethyl-p-hydroxy benzoate (E214)	800
	or Propyl-p-hydroxy benzoate (E216)	800
	or Methyl-p-hydroxy benzoate (E218)	800
Fruit spread	Sorbic acid (E200) and	1000
	Sulphur dioxide (E220)	100
Garlic powdered	Sulphur dioxide (E220)	2000
Gelatin	Sulphur dioxide (E220)	50
Ginger, dried root	Sulphur dioxide (E220)	150
Glucose drink containing not less than 234g of glucose syrup per litre of the drink	Benzoic acid (E210) or	800
	Ethyl-p-hydroxy benzoate (E214) or	800
	Propyl-p-hydroxy benzoate (E216) or	800
	Methyl-p-hydroxy benzoate (E218) or	800
	Sulphur dioxide (E220)	350
Glucose syrup	Sulphur dioxide (E220)	40 mg/kg; 400 mg/kg for the manufacturing of sugar confectionery only
Dried Glucose syrup	Sulphur dioxide (E220)	40 mg/kg; 150 mg/kg for the manufacturing of sugar confectionery only
Semi preserved fish products including fish roe product	Sorbic acid (E200) and Benzoic acid (E210)	2000 singly or in combination
Horseradish, fresh, grated and horseradish Sauce	Benzoic acid (E210) or	250
	Ethyl-p-hydroxy benzoate (E214) or	250
	Propyl-p-hydroxy benzoate (E216) or	250
	Methyl-p-hydroxy benzoate (E218) or	250
	Sulphur dioxide (E220)	200
Jam for diabete	Sorbic acid (E200) or	1000 singly or in combination
	either Benzoic acid (E210) or	500
	Ethyl-p-hydroxy benzoate (E214) or	500
	Propyl-p-hydroxy benzoate (E216) or	500
	Methyl-p-hydroxy benzoate (E218) or	500
	Sulphur dioxide (E220)	100
Jelly and Jam (fruit preserve)	Sulphur dioxide (220) or	100 mg/kg singly
	Calcium hydrogen sulphite (E227) or	200 mg/kg

	Ethyl p-hydroxybenzoate (E214)	1000 mg/kg singly or in combination with benzoate, Sorbic acid and Potassium sorbate
Citrus marmalade	Sorbic acid (E200)	1000 mg/kg, singly or in combination with the acid, benzoic acid and their salts, expressed as the acid
	Sodium sorbate (E201) or Sodium benzoate (E211) or Ethyl p-hydroxybenzoate (E214) Or propyl p-hydroxybenzoate (E216)	1000 mg/kg, singly or in combination with benzoates, sorbic acid and potassium sorbate
	Sulphur dioxide (E220)	100 mg/kg resulting from carry over
Liquid tea concentrate, Liquid fruit and herbal infusion concentrate	Sorbic acid (E200) and Benzoic acid (E210)	600 singly or in combination
Lime and lemon Juice	Sulphur dioxide (220)	350
Bottled slice lemon	Sulphur dioxide (220)	250
Liquid egg (white) yolk or whole egg	Sorbic acid (E200) and Benzoic acid (E210)	5000 singly or in combination
Low fat products consisting of an emulsion principally of water in oil	Sorbic acid (E200)	2000
Luncheon meat	Sodium nitrite (E250)	125 mg/kg expressed as sodium nitrite, singly or in combination with potassium nitrite
Margarine	Sorbic acid (E200) Sodium sorbate (E201) or Benzoic acid (E210) or Sodium benzoate (E211)	500 1000 singly or in combination with sorbic and benzoic acids and their salts
Marzipan	Sodium benzoate (E211)	1000 mg/kg, singly or in combination with sorbic and benzoic acids and their salts
Minarine	Sorbic acid (E200) or Sodium sorbate (E201)	2000 mg/kg, singly or in combination with the acid, benzoic acid and their salts expressed as the acid but benzoic acid not to exceed 1000 mg/kg.

	Sodium benzoate (E211)	1000 mg/kg, singly or in combination with sorbic and benzoic acids and their salts
Mushroom frozen	Sulphur dioxide (220)	50
Dry mushroom	Sulphur dioxide (220)	100
Dijon mustard	Sulphur dioxide (220)	500
Mustard	Sorbic acid (E200) and Benzoic acid (E210)	1000 singly or in combination
Mango Chutney	Sorbic acid (E200)	1000 mg/kg
	Sodium benzoate (E211) or Potassium benzoate (E212) or	250 mg/kg, singly or in combination
	Ethyl-p-hydroxy benzoate (E214) or Propyl-p-hydroxybenzoate (E216) or Methyl-p-hydroxybenzoate (E218)	100 mg/kg, singly or combination
	Sodium metabisulphite (E223) Potassium metabisulphite (E224)	
Mayonnaise	Sorbic acid (E200)	1000 mg/kg, singly or in combination with the acid, benzoic acid and their salts, expressed as the acids.
	Sodium benzoate (E211)	1000 mg/kg, singly or in combination with benzoic acid and its salts, expressed as benzoic acid
Non-alcoholic-flavoured drink	Sorbic acid (E200)	300
	Benzoic acid (E210)	150
Nut paste, sweetened	Sorbic acid (E200)	1000
Olive pickled	Sorbic acid (E200) or	500
	Benzoic acid (E210) or	250
	Ethyl-p-hydroxybenzoate (E214) or	250
	Propyl-p-hydroxybenzoate (E216) or	250
	Methyl-p-hydroxybenzoate (E218) or	250
	Sulphur dioxide (220)	100
Olive (table)	Sodium sorbate (E201)	500 mg/kg, singly or in combination with acid, expressed as sorbic acid
	Benzoic acid (E210) or Sodium benzoate (E211)	1000 singly or in combination with its salt as benzoic acid
Olive and olive based	Sorbic acid (E200)	1000



preparation		
Processed cheese	Sorbic acid (E200)	3000 singly or in combination
Processed cheese preparation	or Potassium sorbate (E202) or Propionic acid (E280) or Calcium Propionate (E282)	with sorbic acid or their salts, or in combination with propionic acid and their salts.
Cheese prepacked, sliced, unripened cheese	Sorbic acid (E200)	1000
Layered cheese and cheese with added food	Sorbic acid (E200)	1000
Pea, garden, canned containing no added colouring	Sulphur dioxide (220)	100
Pectin (Liquid)	Sulphur dioxide (220)	250
Pickle other than pickle olive	Sorbic acid (E200) or Benzoic acid (E210) or Ethyl-p-hydroxybenzoate (E214) or Propyl-p-hydroxybenzoate (E216) or Methyl-p-hydroxybenzoate (E218) or Sulphur dioxide (220)	1000 250 250 250 250 100
Processed potato (including frozen and deep frozen)	Sulphur dioxide (220)	100
Potato, raw, peeled	Sulphur dioxide (220)	50
Potato dough and pre-fried potato slice	Sorbic acid (E200)	2000
Provolone cheese	Hexa-methylene tetramine (E239)	600 of the liquid used to work the curd
Pre-packed sliced bread and rye bread	Sorbic acid (E200)	2000
Partially baked, pre-packed bakery wares intended for retail sale	Sorbic acid (E200)	2000
Preparation of Permitted artificial sweetener and water only	Benzoic acid (E210) and either ethyl-p-hydroxybenzoate (E214) or propyl-p-hydroxybenzoate (E216) or methyl-p-hydroxybenzoate (E218)	750 250 250 250
Fine bakery wares with a water activity of more than	Sorbic acid (E200)	2000

0.65		
Powdered sugar (icing sugar) fructose, powdered dextrose (icing dextrose)	Sulphur dioxide (220)	20 mg/kg resulting from carry over
Prepared salad	Sorbic acid (E200) and Benzoic acid (E210)	1500 mg/kg singly or in combination
Raisin	Benzoic acid (E210)	1500 mg/kg for bleached raisins only
Quick frozen lobster	Sodium sulphite (E221) or Sodium hydrogen sulphite (E222) or Sodium metabisulphite (E223) or Potassium metabisulphite (E224) or Potassium sulphite (E225) or Potassium bisulphite (E228)	100 mg/kg in the raw product, 30 mg/kg in the cooked product expressed as SO <sub>2</sub> , singly or in combination with other sulphites
Quick frozen shrimp and prawn	Sodium sulphite (E221) or Sodium hydrogen sulphite (E222) or Sodium metabisulphite (E223) or Potassium metabisulphite (E224)	100 mg/kg in the raw product, 30 mg/kg in the cooked product expressed as SO <sub>2</sub> , singly or in combination with other sulphites
Quick frozen fish stick (fish finger) and fish portion, breaded or in batter (for the bread or batter only)	Potassium benzoate (E212)	Limited to GMP
Quick frozen French fried potato	Sodium sulphite (E221) or Sodium hydrogen sulphite (E222) or Sodium metabisulphite (E223) or Potassium metabisulphite (E224) or Potassium sulphite (E225) or Potassium bisulphite (E228)	50 mg/kg, singly or in combination with other sulphites, expressed as SO <sub>2</sub>
Sauce, other than Horseradish sauce (including fruit based dessert sauce with a total soluble solids content of less than 75%)	Sorbic acid (E200) or Benzoic acid (E210) or Ethyl-p-hydroxybenzoate (E214) or Propyl-p-hydroxybenzoate (E216) or Methyl-p-hydroxybenzoate (E218) or Sulphur dioxide (220)	1000 250 250 250 250 100
Non-emulsified sauces	Sorbic acid (E200) and Benzoic acid (E210)	1000 singly or in combination
Sausage or sausage meat,	Sulphur dioxide (220)	450

including hamburgers, beef burger or similar products		
Emulsified sauce with a fat content of 60% or more	Sorbic acid (E200)	1000
Emulsified sauce with a fat content less than 60%	Sorbic acid (E200)	2000
Fruit and vegetable Preparation including fruit based sauce, excluding puree, mousse, compote, salad and similar products, canned or bottled	Sorbic acid (E200)	1000
Liquid soup and broth (excluding canned)	Sorbic acid (E200) and Benzoic acid (E210)	500 singly or in combination
Soft drink for Consumption after dilution not otherwise specified in this schedule	Sorbic acid (E200) or Benzoic acid (E210) or Ethyl-p-hydroxybenzoate (E214) or Propyl-p-hydroxybenzoate (E216) or Methyl-p-hydroxybenzoate (E218) or Sulphur dioxide (220)	1500 800 800 800 800 350
Soft drink for Consumption without dilution not otherwise specified in this schedule	Sorbic acid (E200) or Benzoic acid (E210) or Ethyl-p-hydroxybenzoate (E214) or Propyl-p-hydroxybenzoate (E216) or Methyl-p-hydroxybenzoate (E218) or Sulphur dioxide (220)	300 160 160 160 160 70
Starch (including modified starch)	Sulphur dioxide (220)	100
Salad cream including Mayonnaise and salad dressing	Sorbic acid (E200) or Benzoic acid (E210) or Ethyl-p-hydroxybenzoate (E214) or Propyl-p-hydroxybenzoate (E216) or Methyl-p-hydroxybenzoate (E218) or Sulphur dioxide (220)	1000 250 250 250 250 100
Hydrolysed Starch	Sulphur dioxide (220)	400
Other sugar except lactose	Sulphur dioxide (220)	70
Soft sugar	Sulphur dioxide (220)	40 mg/kg
Seasoning and condiment	Sorbic acid (E200) and	1000 singly or in combination

	Benzoic acid (E210)	
Salted, dried fish	Sorbic acid (E200) and Benzoic acid (E210)	200 singly or in combination
Shrimp, cooked	Sorbic acid (E200) and Benzoic acid (E210)	2000 singly or in combination
Tea extract, (liquid)	Benzoic acid (E210) or Ethyl-p-hydroxybenzoate (E214) or Propyl-p-hydroxybenzoate (E216) or Methyl-p-hydroxybenzoate (E218)	450 450 450 450
Tomato pulp, paste or puree	Benzoic acid (E210) or Ethyl-p-hydroxybenzoate (E214) or Propyl-p-hydroxybenzoate (E216) or Methyl-p-hydroxybenzoate (E218) or Sulphur dioxide (220)	800 800 800 800 350
Topping (syrup for pancake, flavoured syrup for milkshake and ice- cream; similar products)	Sorbic acid (E200)	1000
Vegetable, dehydrated		
Brussels sprout	Sulphur dioxide (220)	2,500
Cabbage	Sulphur dioxide (220)	2,500
Potato	Sulphur dioxide (220)	550
Others	Sulphur dioxide (220)	2,000
White vegetable, processed (including frozen and deep frozen)	Sulphur dioxide (220)	50
Vegetable and cereal- Protein based meat, fish and crustacean analogue	Sulphur dioxide (220)	200
Vegetable in vinegar, brine or oil (excluding olives)	Sorbic acid (E200) and Benzoic acid (E210)	2000 singly or in combination
Vinegar	Sulphur dioxide (220)	200
Cider or wine vinegar	Sulphur dioxide (220)	70 mg/kg
Others		
Wine (including alcoholic cordial and country liquor)	Sorbic acid (E200) and Sulphur dioxide (220)	200 mg per litre 450 mg per litre
Wheat flour (for biscuit and pastry manufacture only)	Sulphur dioxide	200 mg/kg

White sugar	Sulphur dioxide (E220)	20 mg/kg Spec. A 70 mg/kg Spec. B
Yogurt, fruit	Sorbic acid (E200) or Benzoic acid (E210) or Ethyl-p-hydroxybenzoate (E214) or Propyl-p-hydroxybenzoate (E216) or Methyl-p-hydroxybenzoate (E218) or Sulphur dioxide (220)	300 120 120 120 120 60

### **THIRTEENTH SCHEDULE**

(regulation 87 (5))

#### **PRESERVATIVE PERMITTED FOR CERTAIN FOOD ONLY**

<b>COLUMN 1</b>		<b>COLUMN 2</b>	<b>COLUMN 3</b>
<b>Permitted Preservative</b>		<b>Specified Food</b>	<b>Maximum Permissible Level</b>
1.	Biphenyl, diphenyl (E230)	Surface treatment of citrus fruit	70 mg/kg
2.	Orthophenyl phenol (E231) Sodium orthophenyl phenol (E232)	Surface treatment of citrus fruit	12 mg/kg individually or in combination expressed Orthophenyl phenol
3.	Thiabendazole (E233)	Surface treatment of: - citrus fruit - banana	6 mg/kg 3 mg/kg
4.	Nisin (E234)	Semolina and tapioca Pudding and similar products Ripened cheese and Processed cheese Clotted cream	3 mg/kg 12.5 mg/kg 10 mg/kg
5.	Natamycin (E235)	Surface treatment of: - hard cheese - dried cured sausage	1 mg/dm <sup>2</sup> surface (not present at a depth of 5 mm)

6.	Hexamethylene tetramine (E239)	Provelone cheese	25 mg/kg residual amount expressed as formaldehyde
7.	Dimethyl dicarbonate (E242)	Non-alcoholic flavoured drink Alcohol-free wine Liquid-ten concentrate	250 mg/l in going amount, residues not detectable
8.	Boric acid (E284)	Sturgeons' eggs (Caviar)	4g/kg expressed as boric acid
9.	Potassium nitrite (E249)	Non-heat treated, cured, dried meat product	50 mg/kg
	Sodium nitrite (E250)	Other cured meat product Canned meat product foie gras, foie gras entier, bloc de foie gras	100 mg/kg
		Cured bacon	175 mg/kg
10.	Sodium nitrate (E251)	Cured meat product Canned meat product	250 mg/kg
	Potassium nitrate (E252)	Hard, semi-hard, semi-soft cheese, dairy-based cheese analogue	50 mg/kg
		Pickled herring and sprat	200 mg/kg
11.	Propionic acid (E280)	Pre-packed sliced bread and rye bread	3000 mg/kg expressed as propionic acid
	Sodium propionate (E281)		
	Calcium propionate (E282)	Energy reduced bread Partially baked, pre-packed bread Pre-packed fine bakery (including floor confectionery) with a water activity of more than 0.65 Pre-packed roll, buns and pitta	2000 mg/kg expressed as propionic acid
	Potassium propionate (E283)	Christmas pudding Pre-packed bread	1000 mg/kg expressed as propionic acid

## **FOURTEENTH SCHEDULE**

(regulation 90 (1))

### **PERMITTED COLOURING SUBSTANCE**

<b>ELEC NO</b>		<b>COMMON NAME</b>	<b>COLOUR INDEX NUMBER</b>
1.	E100	Curcumin	75300
2.	E101	(i) Riboflavin (ii) Roboflavin-5'-phosphate	
3.	E102	Tartrazine	19140
4.	E104	Quinoline yellow	47005
5.	E110	Sunset yellow FCF, orange yellow S	15985
6.	E120	Cochineal, Carminic acid, Carmine	75470
7.	E122	Azorubine, Carmoisine	14720
8.	E123	Amaranth	16185
9.	E124	Ponceau 4R, Cochineal red A	16255
10.	E127	Erythrosine	45430
11.	E128	Red 2G	18050
12.	E129	Allura red AC	16035
13.	E131	Patent blue V	42051
14.	E132	Indigotine, Indigo carmine	73015
15.	E133	Brilliant blue FCF	42090
16.	E140	Chlorophyll and chlorophyllin (i) Chlorophyll (ii) chlorophyllin	75810 75815
17.	E141	Copper complex of chlorophyll and Chlorophyllin (i) copper complex of chlorophyll (ii) copper complex of chlorophyllin	75815
18.	E142	Green S	44090
19.	E150a	Plain caramel (1)	
20.	E150b	Caustic sulphite caramel	
21.	E150c	Ammonia caramel	
22.	E150d	Sulphite ammonia caramel	
23.	E151	Brilliant black BN, Black PN	28440
24.	E153	Vegetable carbon	
25.	E154	Brown FK	
26.	E155	Brown HT	20285
27.	E160a	Carotene: (i) Mixed carotene (ii) Beta-carotene	75130 40800
28.	E160b	Annatto, Bixin, Norbixin	

29.	E160c	Paprika extract, capsanthin, capsorubin	
30.	E160d	Lycopene	
31.	E160e	Beta-apo-8'-carotenal (C30)	40820
32.	E160f	Ethyl ester of beta-apo-8'-carotenic acid (C30)	40820
33.	E161b	Lutein	
34.	E161g	Canthaxanthin	
35.	E162	Beet-root red, betanin	
36.	E163	Anthocyanin	Prepared by physical Means from fruit and Vegetable
37.	E170	Calcium carbonate	77220
38.	E171	Titanium dioxide	77891
39.	E172	Iron oxide and hydroxide	77491,77492,77499
40.	E173	Aluminium	
41.	E174	Silver	
42.	E175	Gold	
43.	E180	Litholrubine BK	

N.B The term “Caramel” relates to products of a more or less intense brown colour which are intended for colouring. It does not correspond to the sugary aromatic product obtained from heating sugar and which is used for flavouring food (e.g confectionery, pastry, alcoholic drinks).

## **FIFTEENTH SCHEDULE**

(regulation 91 (a))

### **FOOD WHICH MAY NOT CONTAIN ADDED COLOURING SUBSTANCE EXCEPT WHERE SPECILALY PROVIDED FOR IN SIXTEENTH, SEVENTEENTH, EIGHTEENTH AND NINETEENTH SCHEDULES**

1. Bread
2. Coffee, including instant coffee
3. Egg yolk, egg white, whole egg and egg powder
4. Extra jam, extra jelly and chestnut puree (unprocessed)
5. Fish, meat, poultry, game, meat preparation and prepared meat
6. Flour and Starch
7. Food for infant and young child



8. Fruit juice and fruit nectar unprocessed
9. Fruit preserve
10. Honey
11. Mineral water
12. Pasta
13. Spice
14. Tea, tea extract and infusion, including instant tea mix
15. Tomato paste and tomato preserve
16. Unflavoured butter milk
17. Unflavoured cream and cream powder
18. Unflavoured fermented milk
19. Unflavoured milk, semi-skimmed and skimmed milk, pasteurized or sterilized milk and UHT milk
20. Unflavoured preserved milk
21. Unprocessed cocoa and chocolate product
22. Unprocessed food
23. Unprocessed sugar
24. Vegetable preserve and processed vegetable
25. Virgin oil and olive oil
26. Wine

**SIXTEENTH SCHEDULE**

(regulation 91(b))

**FOOD TO WHICH ONLY CERTAIN PERMITTED COLOURING SUBSTANCE MAY BE  
ADDED**

COLUMN 1		COLUMN 2	COLUMN 3
FOOD		PERMITTED COLOUR	MAXIMUM PERMISSIBLE LEVEL mg/kg
1.	Brown and malt bread	E150a Plain caramel E150b Caustic sulphite caramel E150c Ammonia caramel	GMP

		E150d Sulphite ammonia caramel	
2.	Beer	E150a Plain caramel E150b Caustic sulphite caramel E150c Ammonia caramel E150d Sulphite ammonia caramel	GMP
3.	Butter (including reduced fat butter and concentrated butter)	E160a Carotene E160b Annatto, Bixin, Morbixin	GMP
4.	Margarine, Minarine, Other fat emulsion, and fat essentially free from water	E100 Curcumin E160a Carotene E160b Annatto, Bixin, Norbixin	GMP
5.	Blue-green veined and marbled cheese	E131 Patent blue V E140 Chlorophyll and chlorophyllin E141 Copper complexes of Chlorophyll and Chlorophyllin	GMP
6.	Morbier cheese	E153 Vegetable carbon	GMP
7.	Orange, yellow and Broken white cheese	E160a Carotene E160b Annatto, Bixin, Norbixin E171 Titanium dioxide	GMP
8.	Refined vegetable oils Except olive oil (for colour restoration only)	E100 Curcumin E160a Carotene E160b Annatto, Bixin, Norbixin	GMP
9.	Chorize	E120 Cochineal, Carminic acid, carmine E124 Ponceau 4R, Cochineal red A	200 mg/kg 250 mg/kg
10.	Sobrasada	E110 Sunset yellow FCF E124 Ponceau 4 R, Cochineal red A	135 mg/kg 200 mg/kg
11.	Sausage (including e.g Salami, cervelat, hot dog) Paté, meat pie and Luncheon meat, Burger Meat containing Minimum content	E100 Curcumin E110 Sunset yellow E120 Cochineal, carminic acid, carmine E124 Ponceau 4R E129 Allura red E150a Plain caramel	20 mg/kg 50 mg/kg 100 mg/kg 40 mg/kg 150 mg/kg GMP GMP

	Meat/ fat of 82% and a minimum of 6% cereal	E150b Caustic sulphite caramel E150c Ammonia caramel E150d Sulphite ammonia caramel E160a Carotene E160b Annatto, Bixin, Norbixin E160c Paprika extract, Capsanthin, Capsorubin E162 Beet-root red, Betanin E171 Titanium dioxide E172 Iron oxide	GMP GMP 20 mg/kg 20 mg/kg 10 mg/kg GMP GMP GMP
12.	Pasturmas (Edible external coating)	E100 Curcumins or E101 (i) Riboflavin (ii) Riboflavin 5 – phosphate or E120 Cochineal, carminic acid, carmines	GMP
13.	Extended, puffed and/or fruit flavoured breakfast cereal	E150c Ammonia caramel E160a Carotene E160b Annatto, Bixin, Norbixin E160c Paprika extract, Capsanthine, Capsorubin	GMP GMP 200 mg/kg GMP
14.	Fruit flavoured breakfast cereal	E120 Cochineal carminic acid, Carmine E162 Beetroot red betanine E163 Anthocyanin	singly or in combination 200 mg/kg

### **SEVENTEENTH SCHEDULE**

(regulation 91 (c))

### **COLOURING SUBSTANCE PERMITTED FOR CERTAIN FOOD ONLY**

<b>COLUMN 1</b>		<b>COLUMN 2</b>	<b>COLUMN 3</b>
<b>COLOUR</b>		<b>FOOD</b>	<b>MAXIMUM PERMISSIBLE LEVEL</b>
1.	E123 Amaranth	Alcoholic drink, aperitif wine and spirit drink Fish roe	30 mg/kg 30mg/kg
2.	E127 Erythrosine	Cocktail cherry and candied cherry Cherry in syrup and cherry in cocktail	200 mg/kg 150 mg/kg
3.	E128 Red 2G	Sausage and burger with a starch content of more than 6%  Decoration and coating  Vegetable protein flour	20 mg/kg  50 mg/kg 150 mg/kg
4.	E154 Brown FK	Smoked and cured fish	20 mg/kg
5.	E161 Cauthaxanthin	Cooked sausage	30 mg/kg
6.	E173 Aluminium	External coating of sugar confectionery for the decoration of cake and pastry	GMP
7.	E174 Silver	External coating of confectionery (Chocolate excluded), liqueur	GMP
8.	E175 Gold	External coating of confectionery (Chocolate excluded), liqueur	GMP
9.	E180 Litholrubine BK	Edible cheese surface	GMP

### **EIGHTEENTH SCHEDULE**

(regulation 91(d))

#### **COLOURING SUBSTANCE PERMITTED IN ALL FOOD OTHER THAN THOSE LISTED IN FIFTEENTH AND SIXTEENTH SCHEDULES AT GMP**

1. E101            (i) Riboflavin  
                      (ii) Riboflavin-5'-phosphate
2. E140            Chlorophyll and Chlorophyllin

- |           |   |
|-----------|---|
| 3. E141   | Copper complexes of Chlorophyll and Chlorophyllin |
| 4. E150a  | Plain caramel                                     |
| 5. E150b  | Caustic sulphite caramel                          |
| 6. E150c  | Ammonia caramel                                   |
| 7. E150d  | Sulphite ammonia caramel                          |
| 8. E153   | Vegetable carbon                                  |
| 9. E160a  | Carotene  |
| 10. E160c | Paprika extract, capsanthin, capsorubin           |
| 11. E162  | Beetroot red, betanin                             |
| 12. E163  | Anthocyanin                                       |
| 13. E170  | Calcium carbonate                                 |
| 14. E171  | Titanium dioxide                                  |
| 15. E172  | Iron oxide and hydroxide                          |

### **NINETEENTH SCHEDULE**

(regulation 91 (e))

#### **COLOURING SUBSTANCE PERMITTED SINGLY OR IN COMBINATION IN THE FOOD MENTIONED IN THE TWENTIETH SCHEDULE UP TO THE SPECIFIED MAXIMUM LEVEL**

- |          |                                    |
|----------|------------------------------------|
| 1. E100  | Curcumin                           |
| 2. E102  | Tartrazine                         |
| 3. E104  | Quinoline yellow                   |
| 4. E110  | Sunset yellow FCF, Orange yellow S |
| 5. E120  | Cochineal, Carminic acid, carmine  |
| 6. E122  | Azorubine, Carmoisine              |
| 7. E124  | Ponceau 4R, Cochineal red A        |
| 8. E129  | Allura red AC                      |
| 9. E131  | Patent blue V                      |
| 10. E132 | Indigotine, Indigo carmine         |
| 11. E133 | Brilliant blue FCF                 |
| 12. E142 | Green S                            |

- 13. E151 Brilliant black BN, Black PN
- 14. E155 Brown HT
- 15. E160b Annatto, Bixin, Norbixin
- 16. E160d Lycopene
- 17. E160e Beta-apo-8'-carotenal (C30)
- 18. E160f Ethyl ester of beta-apo-8'-carotenic acid (C30)
- 19. E161b Lutein

### **TWENTIETH SCHEDULE**

(regulation 91(e))

#### **FOOD TO WHICH COLOURING SUBSTANCE MENTIONED IN THE NINETEENTH SCHEDULE THAT MAY BE ADDED**

<b>COLUMN 1</b>		<b>COLUMN 2</b>
<b>FOOD</b>		<b>MAXIMUM LEVEL</b>
1.	Non-alcoholic flavoured drink	100 mg/l
2.	Jam, jelly, marmalade and other similar fruit preparation	200 mg/kg
3.	Candied fruit	200 mg/kg
4.	Preserve of red fruit	200 mg/kg
5.	Confectionery	300 mg/kg
6.	Decoration and coating	500 mg/kg
7.	Fine bakery ware (e.g viennoiserie, biscuit, cake and wafer)	200 mg/kg
8.	Edible ice	150 mg/kg
9.	Processed cheese	200 mg/kg
10.	Dessert	150 mg/kg
11.	Vegetable and fruit in vinegar, brine or oil	150 mg/kg
12.	Sauce, seasoning and condiment	500 mg/kg
13.	Mustard	300 mg/kg
14.	Fish and crustacean paste, fish roe, salmon substitute, surimi, smoked or preserved fish	500 mg/kg
15.	Ready to eat savoury	200 mg/kg
16.	Edible cheeses rind and edible collagen casing	GMP
17.	Fruit wine, aromatized wine and spirit	200 mg/l
18.	Cider or perry	100 mg/l
19.	Formulae for particular nutritional use	50 mg/kg
20.	Dietary supplement	GMP

## **TWENTY-FIRST SCHEDULE**

(regulation 93(1)(a))

### **NATURAL AND NATURE-IDENTICAL FLAVOURING SUBSTANCE**

1. Acetoin (Acetyl methyl carbonol)
2. Agaric acid
3. Alpha ionone
4. Amyl butyrate
5. Benzaldehyde
6. 3,4 Benzopyren
7. Beta - azarone
  - (a) in alcoholic beverage
  - (b) in other food
8. Beta ionone
9. Carvomenthenol
10. Cinnamic aldehyde (Cinnamaldehyde)  
(Cinnamal)
11. Coumarin
12. Ethyl acetate
13. Ethyl butyrate
14. Ethyl lactate
15. Ethyl propionate
16. Heliotropine (Piperonal)
17. Hydrocuanic acid
18. Hypercin
  - (a) in alcoholic beverage
  - (b) in other food
19. Methyl - cyclopentenolone
20. Methyl nonyl ketone
21. Pulegone
22. Quassine

23. Quinine (Total alkaloids derived from Cinchaona, calculated in Quinine)
  - (a) in alcoholic beverage
  - (b) in other food
24. Safrole
25. Spartein
26. Thujone
27. Vanillin

## **TWENTY-SECOND SCHEDULE**

(regulation 93 (1)(b))

### **ARTIFICIAL FLAVOURING SUBSTANCE**

1.  $\alpha$ ,  $\alpha$ -Dimethylphenethyl acetate
2.  $\alpha$ ,  $\alpha$ -Dimethylphenethyl butyrate
3.  $\alpha$ ,  $\alpha$ -Dimethylphenethyl formate
4. (3-methyl-4-phenyl-3-butene-2-one)
5. (4-emthyl-1-phenyl-2-pentanone)
6.  $\alpha$ -Ethylbenzyl butyrate
7. (isoeugenyl benzylether)
8.  $\alpha$ -isomethylionone
9.  $\beta$ -isomethylionone
10.  $\alpha$ -Methyl Cinnamaldehyde
11.  $\alpha$ -Methyl ionone
12.  $\beta$ -Methyl ionone
- 13.  $\alpha$ -Methyl lactate**
14.  $\alpha$ -Methylbenzyl butyrate
15.  $\alpha$ -Methylbenzyl formate ,
16.  $\alpha$ -Methylbenzyl isobutyrate
17.  $\alpha$ -Methylbenzyl propionate
18.  $\beta$ -Naptyl anthranilate
19.  $\beta$ -Naptyl ethylether



20.  $\beta$ -Naptyl isobutyl ethir
21.  $\alpha$ -Terpinyl anthranilate
22. 0-(Ethoxymethyl) phenol
23. 1-(p-Methoxyphenyl)-1-penten-3-one
24. 1, 4-Nonanedithiol diacetate
25. 1,9-Nonanedithiol
26. 1,2,3-Trist (1'ethocy)-ethocy-propane
27. 1,2-Butanedithiol
28. 1,2-Di(1'ethoxyl) propane
29. 1,2-Propanedithiol
30. 1,3-Butanedithiol
31. 1,8-Octanedithiol
32. 10-Undecen-1-yl acetate
33. 10-Undecenal
34. 1-Ethylhexyl tiglate
35. 1-Phenyl-2-propyl butyrate
36. 1-Phenyl-3 or 5-propylpyrazole
37. 2-(1-Methylpropyl) thiazole
38. 2-(2-Butyl)-4, 5-dimethyl-3-thiazoline
39. 2-(3-Phenylpropyl) pyridine
40. 2-(3-Phenylpropyl) tetrahydrofuran
41. 2-(p-Tolyl)-propanal
42. 2, 6-Nonadienal diethyl acetal
43. 2,3 or 10-Mercaptopinane
44. 2,3-Butanedithiol
45. 2,4-Dimethyl-2-pentenoic acid
46. 2,4-Dimethyl-5-acetylthiazole
47. 2,5-Dimethyl-2, 5-dihydroxy-1, 4-dithiane
48. 2,5-Dimethyl-3-furanthiol
49. 2,5-Dimethyl-3-thioisovaleryfuran
50. 2,5-Dimetyl-3-thofuroylfuran
51. 2,6,6-Trimethyl-1-cyclohexen-1 acetaldehyde
52. 2,6-Dimethyl-3-(2-methyl-3-furyl) thio-4-heptanone
53. 2,6Dimethyl-4-heptanol

54. 2,6-Dimethyl-6-hepten-1-ol
55. 2,6-Dimethyloctanal
56. 2,2-Dithiodithiophene
57. 2-Amyl-5 or keto-1, 4-dioxane
58. 2-Benzofuran carbozaldehyde
59. 2-Butyl-2-butenal
60. 2-Butyl-5 or 6-keto-1, 4-dioxane
61. 2-Ethocythiazole
62. 2-Ethyl-1, 3, 3-trimethyl-2-norbornanol
63. 2-Ethyl-2-heptanal
64. 2-Ethylbutyl acetate
65. 2-Ethylthiophenol
66. 2-Furanmethanethiol formate
67. 2-Hexylidene cyclopentanone
68. 2-Hydroxy-2-cyclohexen-1-one
69. 2-Hydroxy-3,5,5-trimethyl-2-cyclohexenone
70. 2-Hydroxymethyl-6, 6-dimethyl-bioyclo (3,1,1) hept-2-enyl formate
71. 2-Mercaptopropionic acid
72. 2-Methoxy-5 or 6-Isopropylpyrazine
73. 2-Methyl 2-oxo-3-methylpentanoate
74. 2-Methyl-3, 5 or 6-metnylthio-pyrazine
75. 2-Methyl-3,5 or 6-furfurylthio-pyrazine
76. 2-Methyl-3-furanthiol
77. 2-Methyl-3-Tolyl-propanal
78. 2-Methyl-4-pentenoic acid
79. 2-Methyl-4-phenyl-2-butanol
80. 2-Methyl-4-pheylbutanal
81. 2-Methyl-5-methoxythiazole
82. 2-Methyiallyl butyrate
83. 2-Methyloctanl
84. 2-Methylundecanal
85. 2-Pentyl-1-butan-3-one
86. 2-Phenyl-1-propanol
87. 2-Phenyl-3-(2-furyl)-prop-2-enal

88. 2-Phenyl-3-carbethoxy furan
89. 2-Phenyl-4-pentenal
90. 2-Phenylpropanal dimethyl acetal
91. 2-Phenylpropionaldehyde
92. 2-Phenylpropyl butyrate
93. 2-Phenylpropyl isobutyrate
94. 2-Pyridine methanethiol
95. 2-Seo-Butylcyclohexanone
96. 2-Thienylmercaptan
97. 2-trans-6-trans-Octadienal
98. 3-((2-Mercapto-1-methylpropyl)thio)-2-butanol
99. 3-((2-Methyl-3-furyl)-thio)-4-heptanone
100. 3-(2-Methylpropyl) pyridine
101. 3-(5-Methyl-2-furyl) butanal
102. 3-(Hydroxymethyl)-2-heptanone
103. 3-(Hydroxymethyl)-2-octanone
104. 3-(Methylthio) butanal
105. 3-(p-Isopropyl)-phenyl propanl
106. 3,5,5-Trimethylhexanal
107. 3,5,5-Trimethylhexanol
108. 3,7-Dimethyl-2,6-oxtadienyI 2-ethylbutyrate
109. 3-Acetyl-2, 5-dimethylfuiran
110. 3-Acetyl-2,5-dimethylthiophene
111. 3-Benzyl-4-heptanone
112. 3-Ethyl-2-hydroxy-4-methyl-cyclopent-2-en-1-one
113. 3-Heptyl-5-methyl-2(3H)-furanone
114. 3-Mercapto-2-butanol
115. 3-Mercapto-2-butanone
116. 3-Mercapto-2-pentanone
117. 3-Methyl-2-phenylbutanal
118. 3-Methyl-5-propyl-2-cyclohexene-1-one
119. 3-Octen-2-ol
120. 3-Oxobutanal dimethyl acetal
121. 3-Phenyl-4-pentenal

122. 3-Phenylpropyl formate
123. 3-Phenylpropyl hexanoate
124. 3-Phenylpropyl isobutyrate
125. 3-Phenylpropyl isovalerate
126. 3-Phenylpropyl propionate
127. 4-((2-Methyl-3-furyl)-thio)-5-nonanone
128. 4-(Methylthio) butanal
129. 4-(Methylthio) butanol
130. 4-(Methylthio)-2-butanone
131. 4-(Methylthio)-4-methyl-2-pentanone
132. 4-(p-Acetoxyphenyl)-2-butanone
133. 4,4-Dibutyl- $\gamma$ -butyrolactone
134. 4,5-Dimethyl-2-ethyl-3-thiazoline
135. 4,5-Dimethyl-2-isobutyl-3-thiazoline
136. 4-Acetyl-6-*t*-butyl-1, 1-dimethylindane
137. 4-Heptanal diethyl acetal
138. 4-Mercapto-2-butanone (2-keto-4-butanethiol)
139. 4-Methyl-2-pentyl-1, 3-dioxolane
140. 4-Methyl-5-thiazoleethanoate
141. 4-Methylbiphenyl
142. 4-Phenyl-2-butyl acetate
143. 5-and 6-Decenoic acid
144. 5 or 6-Methoxy-3-ethyl-pyrazine
145. 5 or 6-Methoxy-3-methyl-pyrazine
146. 5,7-Dihydro-2-methylthieno (3,4-d) pyrimidine
147. 5-Ethyl-2-hydroxy-3-methyl-cyclopent-2-en-1-one
148. 5-Methyl-5-hexen-2-one
149. 5-Phenyl-pentanol
150. 6-Hydroxy-3, 7-dimethyloctanoic acid lactone
151. 6-Methyl Coumarin
152. 6-Octenal
153. 7-Ethoxy-4-methyl-coumarin
154. 7-Methyl-4, 4a, 5, 6-tetrahydro-2 (3H)-naphthalenone
155. 9-Undecenal

156. Acetaldehyde benzyl methoxyethyl acetal
157. Acetaldehyde butyl phenethyl acetal
158. Acetaldehyde disopropyl acetal
159. Acetaldehyde phenethyl propyl acetal
160. Acetyl nonanoyl (2,3-undecadione)
161. Allyl 2-ethylbutyrate
162. Allyl acetic acid (pentenoic acid)
163. Allyl anthranilate
164. Allyl butyrate
165. Allyl cinnamate
166. Allyl crotonate
167. Allyl cyclohexylacetate
168. Allyl cyclohexylbutyrate
169. Allyl cyclohexylhexanoate
170. Allyl cyclohexylvalerate
171. Allyl furoate
172. Allyl heptanoate
173. Allyl hexenoate
174. Allyl isovalerate
175. Allyl nonanoate
176. Allyl octanoate
177. Allyl phenoxyacetate
178. Allyl phenylacetate
179. Allyl propionate
180. Allyl sorbate
181. Allyl thiopropionate
182. Allyl tiglate
183. Allyl undecen-10-oate
184. Allyl-x-ionone
185. Anisyl phenylacetate
186. Anisyl propionate
187. Anisylactenone (4-p-methocyphenyl-butanone)
188. Benzaldehyde glyceryl acetate
189. Benzaldehyde propyleneglycol acetal

190. Benzoin
191. Benzyl 2,3-dimethyl-crotonate
192. Benzyl butyl ether
193. Benzyl isobutyl carbinol
194. Benzyl isobutyl ketone
195. Benzyl isoeugenyl ether
196. Benzyl phenylacetate
197. Benzyl propyl carbinol
198. Benzylidene methional
199. Benzylidene methyl acetone
200. Bis-(2,5-dimethyl-3-furyl) disulphide
201. Bis-(2-methyl-3-furyl) disulphide
202. Bis-(2-methyl-3-furyl) tetrasulphide
203. Butan-3-one-2-yl butanoate
204. Butyl 10-undecenoate
205. Butyl 2-decenoate
206. Butyl acetoacetate
207. Butyl anthranilate
208. Butyl butyrylglycollate
209. Butyl butyryllactate
210. Butyl cinnamate
211. Butyl ethyl malonate
212. Butyl levulinato
213. Carvacryl ethylether
214. Carvyl propionate
215. Caryophyllene alcohol acetate
216. Cedryl acetate
217. Cinnamaldehyde ethyleneglycol acetal
218. Cinnamyl formate
219. Cinnamyl isobutyrate
220. Cinnamyl phenylacetate
221. Cinnamyl propionate
222. Cis-5-Isopropenyl-cis-2-methylcyclo-pentan-1-carboxaldehyde
223. Citral diethyl acetal

224. Citral dimethyl acetal
225. Citral propyleneglycol acetal
226. Citronellyl oxyacetaldehyde
227. Citronellyl phenylacetate
228. Cyclocitral
229. Cyclohexanecarboxylic acid
230. Cyclohexyl acetic acid
231. Cyclohexyl acetate
232. Cyclohexyl anthranilate
233. Cyclohexyl formate
234. Cyclohexyl hexanoate
235. Cyclohexyl isovalerate
236. Cyclohexyl meroaptan
237. Cyclohexyl methyl pyrazine
238. Cyclohexyl propionate
239. Cyclohexylbutyrate
240. Cyclohexylcinnamate
241. Cyclohexylethyl acetate
242. Cyclopentanethiol
243. -Damascone
244. -Decalactone
245. Decanal dimethyl acetal
246. dehydrodihydroinone
247. Dehydrodihydroionol
248. Di-(butan-3-one-1-yl) sulphide
249. Diallyl polysulphide
250. Dibenzyl disulphide
251. Dibenzyl ether
252. Dibenzyl ketone (1,3-diphenyl-2-propanone)
253. dibutyl sebacate
254. Dicyclohexyl disulphide
255. Dimethyl phenylethyl carbonyl acetate
256. Diethyl sebacate
257. Dimethyl phenyl carbonyl isobutyrate

258. Dimethyl phenylethyl carbinyl isobutyrate
259. Diphenyl disulphide
260. Dodeca-3, 6-dienal
261. -Dodecalactone
262. Dodecyl isobutyrate
263. Ethyl 10-undecenoate
264. Ethyl 2,4-dioxohexanoate
265. Ethyl 2-acetyl-3-phenylpropionate
266. Ethyl 2-ethyl-3-phenylpropanoate
267. Ethyl 2-methyl-3, 4-pentadienoate
268. Ethyl 2-methyl-3-pentenoate
269. Ethyl 2-methyl-4-pentenoate
270. Ethyl 2-methylpentanoate
271. Ethyl 3-(furfurylthio) propionate
272. Ethyl 3-oxohexanoate
273. Ethyl 4-(methylthio)-butyrate
274. Ethyl 4-phenylbutyrate
275. Ethyl aconitate
276. Ethyl benzoylacetate
277. Ethyl butyryllactate
278. Ethyl cresoxyacetate
279. Ethyl cyclohexanecarboxylate
280. Ethyl cyclohexylpropionate
281. Ethyl furylpropionate
282. Ethyl isoeugenyl ether (isoeugenyl ethyl ether)
283. Ethyl maltol
284. Ethyl methyl phenyl glycidate
285. Ethyl N-ethylantranilate
286. Ethyl nitrite
287. Ethyl octanoate (ethyl 2-nonynoate)
288. Ethyl phenylglycidate
289. Ethyl-2-mercaptopropionate
290. Ethyleneglycol tridecanedioic acid cyclic diester
291. Ethylvanillin



292. Eugenyl formate
293. Furfuryl isopropyl sulphide
294. -Furfuryl octanoate
295. Furfuryl thiopropionate
296. Furfurylidene butanal
297. Geranyl acetoacetate
298. Geranyl phenylacetate
299. Glucose pentaacetate
300. Glyceryl 5-hydroxydecanoate
301. Glyceryl 5-hydroxydodecanoate
302. Guaiacyl acetate
303. Guaiyl acetate
304. Heptanal dimethyl acetal
305. Heptanal glyceryl acetal (2-hexyl-4-hydroxymethyl-1, 3-dioxolon and 2-hexyl-5-hydroxy-1, 3-dioxane)
306. Heptyl cinnamate
307. Hexyl 2-furoate
308. Hexyl 2-methyl-3(4)-pentenoate
309. Hydroquinone monoethyl ether
310. Hydroxycitronellal
311. Hydroxycitronellal diethyl acetal
312. Hydroxycitronellal dimethyl acetal
313. Isoamyl acetoacetate
314. Isoamyl cinnamate
315. Isoamyl furylbutyrate
316. Isoamyl furylpropionate
317. Isoamyl pyruvate
318. Isobornyl acetate
319. Isobornyl anthranilate
320. Isobornyl butyrate
321. Isobornyl cinnamate
322. Isobornyl formate
323. Isobornyl isovalerate
324. Isobornyl phenylacetate

325. Isobornyl propionate
326. Isobutyl acetoacetate
327. Isobutyl furyl propinoate
328. Isobutyl phenylacetate
329. Isobutyl salicylate
330. Isoeugenyl acetate
331. Isoeugenyl butyl ether
332. Isoeugenyl formate
333. Isoeugenyl phenylacetate
334. Isojasmone
335. Isopropyl cinnamate
336. Isopropyl phenylacetate
337. Isopropyl tiglate
338. Isoquinoline
339. Linalyl anthranilate
340. Linalyl cinnamate
341. Linalyl phenylacetate
342. Maltyl Isobutyrate
343. Methoxypyrazine
344. Methyl  $\beta$ -naphthyl ketone
345. Methyl 1-acetoxycyclohexy ketone
346. Methyl 4-(methylthio) butyrate
347. Methyl 4-phenylbutyrate
348. Methyl docine carbonate (methyl 2-undecynoate)
349. Methyl furfuracrylate
350. Methyl heptine carbonate (methyl 2-octynoate)
351. Methyl octine carbnonate (methyl 2-nonynoate)
352. Methyl p-tert-butylphenylacetate
353. Methyl styryl carbinol (4-phenyl-3-buten-2-ol)
354. Methyl-isobutylcarbiny acetate
355. -Methyl-p-methoxy-cinnamaldehyde
356. N-Ethyl-2-isopropyl-5-methyl-cyclohexane carboxamide
357. Nonanediol acetate
358. Octanal dimethyl acetal

359. Octyl formate
360. Octyl phenylacetate
361. Octylheptanoate
362. o-ProIpylphenol
363. O-Tolyl acetate
364. O-Tolyl isobutyrate
365. O-Tolyl salicyalte
366. Pentyl 2-furyl ketone
367. Peperonyl acetate
368. p-Ethoxybenzaldehyde
369. Phenethyl 2-furoate
370. Phenethyl anthranilate
371. Phenetyl seneciate
372. Phenoxyacetic acid
373. Phenoxyethyl osibutyrate
374. Phenyl ethyl methyl ethyl carbinol (1-phenyl-3-methyl-3-pentanol)
375. Phenylacetal dehyde 2, 3-butylene-glycol acetal
376. Phenylacetaldehyde diisobutyl acetal
377. Phenylacetaldehyde glycery acetal
378. Phenylethyl methyl carminol (4-phenyl-2-butanol)
379. Piperonyl acetone
380. Piperonyl isobutyrate
381. p-Isopropyl phenyl acetaldehyde
382. p-Methyl Cinnamaldehyde
383. p-Methylbenzyl acetone (4-(p-tolyl)-2-butanone)
384. Potassium 2-(l'-ethoxy)ethoxypropanoate
385. p-Propyl anisole
386. Propenylguaethol
387. Propyl 2-furoate
388. Propyl 2-methyl-3-furyl disulphide
389. Propyl cinnamate
390. Propyl furylacrylate
391. Propyl thioacetate
392. Propylene glycol dibenzoate

393. Pseudo-cyclocitral
394. p-Tolyl 3-methylbutyrate
395. p-Tolyl isobutyrate
396. p-Tolyl laurate
397. p-Tolyl octanoate
398. p-Tolyl phenylacetate
399. Pyrazine ethanethiol
400. Pyrazine methanethiol
401. Pyrazinyl methyl sulphide
402. Resorcinol dimethyl ether
403. Rhodinyll acetate
404. Rhodinyll isovalerate
405. Rhodinyll phenylacetate
406. Rhodinyll propionate
407. Santalyl acetate
408. Santalyl phenylacetate
409. S-Methyl ionone
410. Spiro (2,4-Dithia-1-methyl-8-oxabicyclo (3,3,0) Octane-3,3'-(1'-oxa-2'-methyl-cyclopentane)
411. Sucrose octaacetate
412. t-2-Octenyl butanoate
413. Terpinyl cinnamate
414. Terpinyl isobutyrate
415. Terpinyl isovalerate
416. Tetrahydrofurfuryll acetate
417. Tetrahydrofurfuryll butyrate
418. Tetrahydrofurfuryll cinnamate
419. Tetrahydrofurfuryll propionate
420. Tetrahydrolianol
421. Tetrahydro-pseudo-ionone
422. Tetramethyl ethylcyclohexenone
423. Thiogeraniol
424. Tolualdehyde glyceryll acetal
425. Trans-3-Heptenyl acetate
426. Trans 3-Heptenyl isobutyrate

- 427. Tributyl acetylcitrate
- 428. Vanillin acetate
- 429. Vanillin isobutyrate
- 430. Vanillylidene acetone
- 431. Vetiveryl acetate
- 432. x-Amylcinnamaldehyde dimethyl acetal
- 433. x-Amylcinnamic aldehyde
- 434. x-Amylcinnamyl acetate
- 435. x-Amylcinnamyl alcohol
- 436. x-Amylcinnamyl formate
- 437. x-Amylcinnamyl isovalerate
- 438. x-Butylcinnamaldehyde

### **TWENTY-THIRD SCHEDULE**

(regulation 93 (1) (c))

#### **ANY OTHER PERMITTED FLAVOURING SUBSTANCE IN FOOD**

- 1. Acetic acid glacial
- 2. Allyl hexanoate
- 3. Allyl tiglate
- 4. Allyl-3-cyclohexyl propionate
- 5. Allyl-alpha-ionone
- 6. Alpa-ionone
- 7. Alpha-amyl cinnamic aldehyde
- 8. Alpha-amyl cinnamic aldehyde dimethyl acetal
- 9. Alpha-amyl cinnamyl alcohol
- 10. Alpha-hexyl cinnamic aldehyde
- 11. Alpha-methyl cinnamic aldehyde
- 12. Amyl acetate
- 13. Anisylacetone
- 14. Benzaldehyde

15. Benzoin gum
16. Benzyl acetate
17. Benzyl alcohol
18. Benzyl benzoate
19. Benzyl butyl ether
20. Benzyl isobutyl carbinol
21. Benzyl isoeugenyl ether
22. Beta - ionone
23. Butan - 1 - ol
24. Butan - 2 - ol
25. Butyl acetate
26. Carvone (D-)
27. Carvone (L-)
28. Cinnamaldehyde
29. Citral
30. Citric acid
31. Citronellol (90°C and 98°C Total alcohol)
32. Decanal
33. Diacetyl
34. Dibenzl ether
35. Dibetyl sebacate
36. Diethyl tartrate
37. Dimenthyl- 5- Heptenal (2,6-)
38. Estragole
39. Ethyl acetate
40. Ethyl butyrate
41. Ethyl formate
42. Ethyl heptanoate
43. Ethyl lactate
44. Ethyl laurate
45. Ethyl maltol
46. Ethyl methyl phenyl glycidate
47. Ethyl nonanoate
48. Ethvl phenylglicidate

49. Ethyl vanillin
50. Eugenol
51. Eugenyl methyl ether
52. Fumaric acid
53. Furfural
54. Gamma - nonalactone
55. Gamma - undecalactone
56. Geranyl acetate
57. Geranyl acetoacetate
58. Hydrocyanic acid
59. Hydroxycitronellal
60. Hydroxycitronellal dimethyl acetal
61. Hydroxycitronellol
62. Iso-alpha-methyl ionone
63. Isoamyl butyrate
64. Isobutanol
65. Isopropyl acetate
66. Isoquinoline
67. Linalol
68. Linalyl acetate
69. Malic acid (DL-)
70. Maltol
71. Menthol (L- and DL-)
72. Methyl anthranilate
73. Methyl beta-naphthyl ketone
74. Methyl coumarin (6-)
75. Methyl ethyl ketone
76. Methyl N-methyl anthranilate
77. Methyl phenylacetate
78. Methyl salicylate
79. Nonanal
80. Octanal
81. Paprika oleoresins
82. Para-prohylanisole

83. Phenylacetaldehyde
84. Piperonal
85. Quinine hydrochloride
86. Quinine sulphate
87. Safrole and isosafrole
88. Trans-anethole
89. Vanillin

### **TWENTY-FOURTH SCHEDULE**

(regulation 93 (2))

#### **LIST OF SUBSTANCES NOT DECLARED AS FLAVOURING SUBSTANCE**

1. Acetic acid
2. Chicory
3. Coffee
4. Fruit acid
5. Fruit juice
6. Garlic
7. Herb
8. Onion
9. Salt
10. Soft drink
11. Spice
12. Any carbohydrate material
13. Any purine derivative
14. Any yeast preparation
15. Any protein hydrolysate



## **TWENTY-FIFTH SCHEDULE**

(regulation 93 (2))

### **LIST OF SUBSTANCES NOT DECLARED AS FLAVOURING SUBSTANCE**

	<b>LATIN NAME</b>	<b>COMMON NAME</b>
1.	Anemone hepatica	Liverwort
2.	Atropa Belladonna	Deadly Nightshade
3.	Bryonia alba	White Bryony
4.	Chenopodium ambrosioides	Mexican goosefoot
5.	Convallaria majalis	Lily of the valley
6.	Daphne mezereum	Mezereum
7.	Dryopteris filixmas	Male fern
8.	Heliotropium europaeum	Heliotrope
9.	Piscidia erythrina	Jamaica dogwood
10.	Polypodium vulgare	Polypody
11.	Punica granatum	Pomegranate tree
12.	Ulmus fulva	Slippery elm
13.	Urginea scilla	Squill

## **TWENTY-SIXTH SCHEDULE**

(regulation 96)

### **PERMITTED FLAVOUR ENHANCER IN FOOD**

1. Calcium 5' - guanylate
2. Calcium 5' - inosinate
3. Calcium Di-L-glutamate
4. Dipotassium 5' - guanylate
5. Disodium 5' - guanylate
6. Disodium 5' - inosinate
7. Ethyl maltol
8. Glumatic acid [L(+)-]
9. Guanylic acid
10. Inosinic acid
11. Magnesium di-L-glutamate

12. Mono ammonium L - glutamate
13. Mono potassium L - glutamate
14. Mono sodium L - glutamate
15. Potassium guanylate
16. Potassium inosinate
17. Thaumatin

**TWENTY - SEVENTH SCHEDULE**  
(regulation 100)

**PERMITTED ANTIOXIDANT**

1. Alpha tocopherol
2. Ascorbic acid
3. Ascorbyl palmitate
4. Ascorbyl stearate
5. Butylated hydroxy anisole (BHT)
6. Butylated hydroxy toluene (BHT)
7. Dilauryl thiodin propionate
8. Dodecyl gallate
9. Iso-ascorbic acid
10. Isopropyl citrate
11. Mixed tocopherol concentrate
12. Monoglyceride citrate
13. Octyl gallate
14. Propyl gallate
15. Sodium ascorbate
16. Sodium erythorbate
17. Tertiary butylhydroquinone

**TWENTY-EIGHT SCHEDULE**

(regulations 102 (1) (3) and (4))

**MAXIMUM LEVEL OF PERMITTED ANTIOXIDANT IN SPECIFIC FOOD**

	<b>ANTIOXIDANT</b>	<b>SPECIFIED FOOD</b>	<b>MAXIMUM LEVEL</b>
1.	Alpha tocopherol	Processed cereal-based food for infant, canned food Bouillon and consomme  Refined olive oil Mayonnaise Edible animal and vegetable fat and oil	300 mg/kg  50 mg/kg singly or in combination with mixed concentrated tocopherol, on a ready to eat basis  200 mg/kg 240 mg/kg 500 mg/kg
2.	Ascorbic acid	Quick frozen french fried potato  Canned apple sauce  Table olive, canned mango, Mango chutney  Wheat flour, canned palmist, canned chestnut, and canned chestnut puree  Minarine  Grape juice*, fruit juice*, fruit	100 mg/kg, singly or in combination with other sequestrant (Phosphate expressed as P <sub>2</sub> O <sub>5</sub> )  150 mg/kg, singly or in combination with isoascorbic acid  200 mg/kg  300 mg/kg  300 mg/kg of the fat content

		nectars*, Vinegar	400 mg/kg
		Concentrated grape juice* *Preserved exclusively by physical means	400 mg/kg in the final product
		Canned fruit cocktail, jam (fruit preserve) and jellied, citrus marmalade, canned corned beef, canned baby food, mayonnaise, processed cereal-based food for infant and child	500 mg/kg
		Luncheon meat, cooked cured chopped meat, cooked cured pork shoulder, cook cured ham	500 mg/kg, singly or in combination with iso-ascorbic acid and their sodium salt, expressed as ascorbic acid
			550 mg/kg
			700 mg/kg
		Canned peach	750 mg/kg
		Canned tropical fruit salad	1000 mg/kg, singly or in combination with ascorbate (calculated as ascorbic acid) on a ready- to-eat-basis.
		Blackcurrant jam, quick frozen peach	
		Quick frozen fish preparation	
3.	Ascorbyl palmitate	Infant formula	10 mg/1000 ml of the ready-to- drink product, all types of infant formula
		Canned baby food, processed cereal-based food for infant and	200 mg/kg of the fat content

		child  Margarine  Edible fat and oil  Quick frozen fish and fish product	200 mg/kg, singly or in combination with ascorbyl stearate  500 mg/kg, singly or in combination with ascorbyl stearate  1000 mg/kg, singly or in combination with ascorbic acid
4.	Ascorbyl stearate	Same products and level of use as provided for Ascorbyl palmitate with the exception that Ascorbyl stearate is not permitted in infant formula, canned  Baby food or processed cereal-based food for infant and child	Maximum level of use based on Ascorbyl stearate or in combination with Ascorbyl palmitate
5.	Butylat hydroxy anisole (BHA) E320	Partial glycerol, ester  Butter for manufacturing purposed  Mayonnaise  Margarine & Minarine  Edible fat and oil  Essential oil	100 mg/kg  160 mg/kg  140 mg/kg  175 mg/kg  250 mg/kg  1000 mg/kg
6.	Butylated hydroxy toluene (BHT) E321	Mayonnaise  Edible fat and oil including	60 mg/kg  75 mg/kg, singly or in

		margarine and minarine  Butter, oil  Partial glycerol ester  Essential oil	combination with BHA, TBHQ or Propyl gallate but Propyl gallate not to exceed 100 160 mg/kg  200 mg/kg  1000 mg/kg
7.	Dilauryl thiodin propionate	Edible fat & oil  Butter oil	200 mg/kg  80 mg/kg
8.	Dodecyl gallate	Edible fat & oil  Partial glycerol ester  Essential oil	100 mg/kg   1000 mg/kg
9.	Iso-ascorbic acid	Canned apple sauce   Luncheon meat, cooked cured chopped meat, cooked cured pork shoulder, cooked cured ham	150 mg/kg, singly or in combination with ascorbic acid   500 mg/kg, singly or in combination with Ascorbic acid and their sodium salt expressed in ascorbic acid
10.	Iso-propyl citrate	Margarine, edible oil & fat	100 mg/kg
11.	Mixed tocophenol concentrate	Infant formula  Bouillon and consommé  Mayonnaise  Canned baby food, processed Cereal-based food for infant and child	10 mg/kg  50 mg/kg  240 mg/kg  300 mg/kg
12.	Mono glyceride citrate	Edible oil & fat	100 mg/kg
13.	Octyl gallate (E311)	Edible fat & oil, margarine,  Essential oil	1000 mg/kg
14.	Propyl gallate	Edible fat and oil, partial	100 mg/kg

		glycerol ester Essential oil	1000 mg/kg
15.	Sodium ascorbate	Canned chestnut and canned chestnut puree, wheat flour  Canned corned beef, cooked and chopped meat, cooked cured meat shoulder, cooked cured ham, luncheon meat, canned baby food, processed cereal-based food for infant and child  Quick frozen lobster, quick-frozen fish, bouillon and consomme	300 mg/kg expressed as ascorbic acid  500 mg/kg expressed as ascorbic acid  1 g/kg expressed as ascorbic acid
16.	Sodium erythorbate E316	Luncheon meat, cooked cured pork shoulder, cooked cured ham, cooked cured chopped meat	500 mg/kg expressed in ascorbic acid
17.	Tertiary butylhydroquinone	Edible fat and oil	120 mg/kg
18.	Sodium erythorbate E316	Semi preserved and preserved	500 mg/kg expressed as erythorbic acid
19.	Sodium acid E315 (Isoascorbic E315)	Preserved & semi preserved fish product Frozen and deep-frozen fish with red skin	1500 mg/kg expressed as erythorbic acid

## **TWENTY-NINTH SCHEDULE**

(regulation 104 (1) (a))

### **PERMITTED FOOD CONDITIONER**

#### **EMULSIFIER**

NAME		INTERNATIONAL NUMBERING SYSTEM
1.	Calcium Dihydrogen Diphosphate	450
2.	Calcium stearoyl Fumarate	486
3.	Calcium stearoyl Lactylate	482
4.	Cholic Acid	1000
5.	Choline Acetate	1001
6.	Choline Carbonate	1001
7.	Choline Chloride	1001
8.	Choline Citrate	1001
9.	Choline Lactate	1001
10.	Choline Tartrate	1001
11.	Citric and fatty acid esters of glycerol	472 c
12.	Di-acetyl tartaric and fatty acid esters of glycerol	472 e
13.	Dimagnesium Diphosphate	450
14.	Dipotassium Diphosphate	450
15.	Disodium Diphosphate	450
16.	Disodium Monohydrogen Citrate	331
17.	Disodium Orthophosphate	339
18.	Ethoxylated Mono- and Di-glycerides	488
19.	Lactic and fatty acid esters of glycerol	472 b
20.	Lactylated Fatty Acid Ethers of glycerol and propylene glycol	
21.	Lecithin	322
22.	Mixed tartaric acetic and fatty acid esters of glycerol	472F
23.	Mono and di-glycerides	471
24.	Polyglycerol esters of fatty acid	475
25.	Polyglycerol esters of interesterified ricinoleic acid	476
26.	Polyoxyethelene Sorbitan Monolaurate	432
27.	Polyoxyethelene Sorbitan mono-oleate	433
28.	Polyoxyethelene Sorbitan monopalmitate	434
29.	Polyoxyethelene sorbitan monostearate	435
30.	Polyoxyethelene Sorbitan tristearate	436
31.	Polyoxyethelene stearate	430
32.	Propylene glycol esters of fatty acids	477
33.	Sodium Laurylsulphate	487
34.	Sodium Polyphosphate	452
35.	Sorbitan Molaurate	493
36.	Sorbitan Monooleate	494
37.	Sorbitan Monopalmitate	495
38.	Sorbitan Monostearate	491
39.	Sorbitan Tristearate	492
40.	Sucroglyceride	474
41.	Sucrose esters of fatty acid	473



## **THIRTIETH SCHEDULE**

(regulation 104 (1) (b))

### **PERMITTED FOOD CONDITIONER**

#### **EMULSIFYING SALT AND PHOSPHATE**

1. Calcium hydrogen phosphate
2. Calcium polyphosphate
3. Calcium phosphate tribasic
4. Calcium pyro-phosphate
5. Dipotassium diphosphate
6. Dipotassium hydrogen phosphate
7. Disodium hydrogen phosphate
8. Disodium pyro-phosphate
9. Mono Calcium phosphate
10. Mono potassium mono phosphate
11. Mono sodium mono phosphate
12. Penta potassium triphosphate
13. Penta sodium triphosphate
14. Potassium aluminium sulphate
15. Potassium polyphosphate
16. Sodium aluminium phosphate
17. Sodium phosphate
18. Sodium poly-phosphate
19. Tetra potassium diphosphate
20. Tetra sodium diphosphate

## **THIRTY-FIRST SCHEDULE**

(regulation 104 (1)(c))

## **PERMITTED FOOD CONDITIONER**

### **MODIFIED STARCH**

1. Acetylated distarch adipate
2. Acetylated distarch glycerol
3. Acetylated distarch phosphate
4. Acid-treated starch
5. Alkaline treated starch
6. Bleached starch
7. Roasted starch white & yellow
8. Distarch glycerol
9. Hydroxypropyl distarch phosphate
10. Monostarch phosphate
11. Oxidized starch
12. Phosphated distarch phosphate
13. Hydroxypropyl distarch glycerol
14. Hydroxypropyl starch
15. Hydroxypropyl distarch adipate
16. Starch acetate
17. Starch enzyme treated

## **THIRTY-SECOND SCHEDULE**

(regulation 104 (1) (d))

## **PERMITTED FOOD CONDITIONER**

### **ACIDITY REGULATOR**

	<b>NAME</b>	<b>INTERNATIONAL NUMBERING SYSTEM</b>
1.	Acetic acid	260
2.	Calcium salts	

3.	Citric acid	330
4.	Fumaric acid	297
5.	Glucono delta-lactone	575
6.	Lactic acid	270
7.	Magnesium Carbonate	504
8.	Magnesium Citrate	345
9.	Magnesium Gluconate	580
10.	Magnesium Hydroxide	528
11.	Magnesium hydrogen Carbonate	504
12.	Magnesium Lactate	329
13.	Malic acid	296
14.	Metatartaric acid	353
15.	Potassium dihydrogen citrate	332
16.	Potassium Hydroxide	525
17.	Potassium hydrogen malate	351
18.	Sodium di-hydrogen citrate	331
19.	Sodium Fumarates	365
20.	Sodium hydrogen malate	350
21.	Sodium potassium tartrate	
22.	Tartaric acid	334
23.	Tri-potassium citrate	332
24.	Tri-sodium citrate	331

### **THIRTY-THIRD SCHEDULE**

(regulation 104 (1) (e))

### **PERMITTED FOOD CONDITIONER**

#### **ENZYME**

1. Amylase (from *Aspergillus niger*)
2. Amylase (from *Aspergillus oryzae*)
3. Glucose oxydase (from *Aspergillus niger* var)
4. Malt carbohydrase
5. Protease (from *Aspergillus oryzae*)
6. Protease (from *Bacillus subtilis*)
7. Rennet

## **THIRTY-FOURTH SCHEDULE**

(regulation 104 (1) (f))

### **PERMITTED FOOD CONDITIONER**

#### **ANTI-CAKING AGENT**

<b>NAME</b>		<b>INTERNATIONAL NUMBERING SYSTEM</b>
1.	Aluminium silicate	559
2.	Bentonite	558
3.	Calcium aluminium silicate	556
4.	Calcium carbonate	170
5.	Calcium ferrocyanide	538
6.	Calcium phosphate tribasic	
7.	Calcium silicate	552
8.	Ferric Amonium Citrate	381
9.	Magnesium carbonate	504
10.	Magnesium oxide	530
11.	Magnesium phosphate tribasic	
12.	Magnesium silicate	553
13.	Potassium ferrocyanide	536
14.	Potassium Silicate	560
15.	Salts of myristic, palmitic and stearic acid with bases (Al, Ca, Na, Mg, K and ammonium for food use)	470
16.	Silicon dioxide amorphous	551
17.	Sodium alumino silicate	554
18.	Sodium carbonate	500
19.	Sodium ferrocyanide	535
20.	Sodium Metasilicate	550
21.	Sodium Silicate	550
22.	Talc	553
23.	Zine Silicate	557

## **THIRTY-FIFTH SCHEDULE**

(regulation 104 (1) (g))

## PERMITTED FOOD CONDITIONER

### STABILISER

NAME		INTERNATIONAL NUMBERING SYSTEM
1.	Aluminium Ammonium Sulphate	523
2.	Ammonium carbonate	503
3.	Ammonium hydrogen carbonate	503
4.	Ammonium salts of phosphatidic acid	442
5.	Ammonium Sulphate	517
6.	Calcium carbonate	170
7.	Calcium chloride	509
8.	Calcium citrate	333
9.	Calcium glyconate	578
10.	Calcium hydrogen carbonate	170
11.	Calcium lactate	327
12.	Calcium phosphate tri-basic	
13.	Calcium poly-phosphates	452
14.	Calcium sulphate	516
15.	Dipotassium hydrogen phosphate	
16.	Disodium hydrogen phosphate	
17.	Disodium pyro phosphate	
18.	Disodium Tartrate	335
19.	Monosodium Tartarate	335
20.	Nitrous oxide	942
21.	Penta sodium tri-phosphate	451
22.	Penta-potassium tri-phosphate	451
23.	Potassium acetate	261
24.	Potassium carbonate	501
25.	Potassium chloride	508
26.	Potassium di-hydrogen citrate	332
27.	Potassium hydrogen carbonate	501
28.	Potassium phosphate	
29.	Potassium polyphosphate	452
30.	Propylene glycol	1520
31.	Sodium carbonate	500
32.	Sodium di-hydrogen citrate	331
33.	Sodium hydrogen carbonate	500
34.	Sodium phosphate	
35.	Sodium polyphosphate	452
36.	Tetra potassium diphosphate	450
37.	Tripotassium citrate	332
38.	Trisodium citrate	331

### **THIRTY-SIXTH SCHEDULE**

(regulation 104 (1) (h))

#### **PERMITTED FOOD CONDITIONER**

##### **THICKENER/GELLING AGENT**

<b>NAME</b>		<b>INTERNATIONAL NUMBERING SYSTEM</b>
1.	Agar	406
2.	Alginic acid	400
3.	Ammonium alginate	403
4.	Calcium alginate	404
5.	Carboxyl-methyl cellulose	
6.	Carob bean gum	410
7.	Carrageenan including furcelleran	407
8.	Cellulose micro crystalline	
9.	Dioctyl sodium succinate	
10.	Gelatin edible	
11.	Gellan Gum	418
12.	Guar gum	412
13.	Gum Arabic	414
14.	Hydroxypropyl cellulose	463
15.	Karaya gum	416
16.	Methyl cellulose	461
17.	Methyl ethyl cellulose	465
18.	Oat Gum	411
19.	Pectin (amidated and non-amidated)	440
20.	Potassium alginate	402
21.	Propylene glycol alginate	405
22.	Sodium alginate	401
23.	Sodium carboxy-methyl cellulose	466
24.	Sodium caseinate	
25.	Tara Gum	417
26.	Tragacanth gum	413
27.	Xanthan gum	415

### **THIRTY-SEVENTH SCHEDULE**

(regulation 104 (1) (i))

## **PERMITTED FOOD CONDITIONER**

### **ANTI-FOAMING AGENT**

1. Di-methyl polysiloxane
2. Silicon dioxide amorphous

## **THIRTY-EIGHTH SCHEDULE**

(regulation 104 (1) (j))

## **PERMITTED FOOD CONDITIONER**

### **SOLVENT**

1. Acetone (dimethyl ketone)
2. Butane
3. Butan-1-ol
4. Butan-2-ol
5. Cyclo-hexane
6. Di-butyl ether
7. 1,2 Dichloroethane (dichloroethane)
8. Dichlorodifluoromethane
9. Dichlorofluoromethane
10. Dichloromethane
11. Dichlorotetrafluoroethane
12. Diethyl ether
13. Ethyl acetate
14. Ethyl alcohol
15. Ether (diethyl ether)
16. Glycerol
17. Glycerol monoacetate (Monoacetin)
18. Glycerol diacetate (diacetin)

19. Glycerol triacetate (triacetin)
20. Isopropyl alcohol
21. Pentane
22. Petroleum ether (light petroleum)
23. Propane
24. Propylene glycol
25. 1,1,2-Trichloroethylene
26. Tri-chloro fluoro methane
27. Toluene
28. Ethyl methyl ketone (butanone)
29. Heptane
30. Hexane
31. Isobutane
32. Methylene chloride (dichloromethane)
33. Methyl acetate
34. Methyl propanol-1

**THIRTY-NINTH SCHEDULE**

(regulation 105 (1), (3) and (4))

**PERMITTED FOOD CONDITIONER IN SPECIFIC FOOD**

**EMULSIFIER**

	<b>COLUMN 1</b>	<b>COLUMN 2</b>	<b>COLUMN 3</b>
	<b>PERMITTED FOOD CONDITIONER</b>	<b>SPECIFIED FOOD</b>	<b>MAXIMUM PERMISSIBLE LEVEL</b>
1.	Citric & fatty acid esters of glycerol	Vegetable & animal fat product, Mixed vegetable & animal fat Product	100 mg/kg singly or in combination with phosphoric acid or isopropyl citrate mixture
		Margarine	10g/kg singly or in combination with other



			emulsifiers
2.	Diacetyl tartaric and fat acid esters of glycerol	Margarine	10g/kg singly or in combination with other emulsifiers
3.	Lactic and fatty acid esters of glycerol	Margarine	10g/kg singly or in combination with other emulsifiers
4.	Lecithin	Wheat flour	2g/kg
		Milk powder & cream powder Canned baby food, cottage Cheese, quick frozen stick (fish finger) and fish portion, the bread or butter coating of fish product	5g/kg in instant powder or 5g/kg of the creaming mixture
		Whipped pasteurized cream, Whipping cream, U.H.T. cream	5g/kg
		Chocolate composite and filled Chocolate	5g/kg of the acetone insoluble component of lecithin depending on the type of chocolate (15g/kg total emulsifier)
		Cocoa powder and dry cocoa Sugar mixture, cocoa mass and cocoa press cake  Cocoa butter confectionery	10g/kg of the acetone insoluble component of lecithin (15g/kg total emulsifier)  10g/kg
		Processed cereal based food For infant and child	15g/kg on a dry weight basis
		Margarine, Minarine, Bouillon and consomme	Limited by GMP
5.	Mixed tartaric actetic and fatty and esters of glycerol	Margarine	10g/kg
6.	Mono and diglycerides	Cream powder, milk powder	2.5g/kg in instant powder only
		Canned baby food	1.5g/kg

		Pasteurized whipped cream, Whipping cream, UHT cream, Quick frozen fish stick, (fish Finger) breaded or battered Fish portion	5g/kg singly
		Cocoa powder and dry cocoa Sugar mixture, chocolate, cocoa butter confectionery, cocoa mass and cocoa press cake, Processed cereal-based food for infant and child	15mg/kg
		Jam (fruit preserve), jelly Citrus marmalade, margarine, Minarine, bouillon et consomme	GMP
7.	Polyglycerol esters of fatty acids	Margarine	5g/kg
		Minarine	10g/kg
8.	Polyglycerol esters of interesterified ricinoleic acid	Margarine, minarine, chocolate Cocoa butter confectionery	5g/kg (in the case of chocolate product total emulsifier should not exceed 15g/kg)
9.	Polyoxyethelene sorbitan monooleate	Minarine, salt	10g/kg
		Pickled cucumber	500mg/kg
10.	Polyoxyethelene sorbitan mono palmitate	Cocoa butter, confectionery, Minarine	10g/kg
11.	Polyoxyethelene mono stearate	Minarine, Margarine, Chocolate	5g/kg (in the case of chocolate product the total emulsifier should not exceed 15g/kg)
12.	Polyoxyethelene sorbitan tristearate	Margarine, minarine, Chocolate	5g/kg (in the case of chocolate products the total emulsifiers should not exceed 15g/kg)
13.	Propylene glycol esters of fatty acids	Margarine	20g/kg
14.	Sucrose esters of fatty acids	Margarine	10mg/kg

		Cocoa powder and dry Cocoa sugar mixture	
15.	Sucro-glyceride	Margarine	10g/kg

### **FORTIETH SCHEDULE**

(regulations 105(1), (3) and (4))

### **PERMITTED FOOD CONDITIONER IN SPECIFIC FOOD**

#### **EMULSIFYING SALT AND PHOSPHATE**

	<b>COLUMN 1</b>	<b>COLUMN 2</b>	<b>COLUMN 3</b>
	<b>PERMITTED FOOD CONDITIONER</b>	<b>SPECIFIED FOOD</b>	<b>MAXIMUM PERMISSIBLE LEVEL</b>
1.	Calcium hydrogen phosphate	Processed cheese, processed cheese preparation	9g/kg, calculated as phosphorus
2.	Calcium polyphosphate	Processed cheese, processed cheese preparation	9g/kg, calculated as phosphorus
3.	Calcium phosphate tri-basic	Processed cheese, processed cheese preparation Quick frozen fish fillet Quick frozen lobster Quick frozen fish finger breaded Or battered fish portion	9g/kg calculated as phosphorus  5g/kg expressed as P <sub>2</sub> O <sub>5</sub>  10mg/kg expressed as P <sub>2</sub> O <sub>5</sub>
4.	Calcium pyrophosphate	Processed cheese, processed cheese preparation	9g/kg calculated as phosphorus
5.	Diphosphates (a) Disodium diphosphate (b) Trisodium diphosphate	Edible ice Dessert Dry powdered dessert	1g/kg 3g/kg 7g/kg

	(c) Tetrasodium diphosphate (d) Dipotassium diphosphate (e) Tetrapotassium diphosphate (f) Dicalcium diphosphate (g) Calcium dihydrogen diphosphate	mixes Fine bakery ware Flour Flour, self raising Liquid egg (white, yolk or whole egg) Sauces	20g/kg 2.5g/kg 20g/kg 10g/kg 5g/kg
6.	Di-potassium di-phosphate	Processed cheese, processed cheese preparation Luncheon meat Cooked cured chopped meat, Cooked cured ham, cooked Cured pork shoulder	9g/kg calculated as phosphorus  3g/kg expressed as P <sub>2</sub> O <sub>5</sub>  3mg/kg expressed as anhydrous phosphate
7.	Di-potassium hydrogen phosphate	Processed cheese, processed cheese preparation Luncheon meat, cooked pork Shoulder, cooked cured ham, Cooked cured chopped meat	9g/kg calculated as phosphorus  3g/kg expressed P <sub>2</sub> O <sub>5</sub>
8.	Di-sodium hydrogen phosphate	Processed cheese, processed cheese preparation Luncheon meat, cooked pork Shoulder, cooked cured chopped meat Quick frozen fish breaded or Battered in fish portion Minarine	9g/kg calculated as phosphorus  3g/kg expressed P <sub>2</sub> O <sub>5</sub>  1g/kg as phosphorus  GMP
9.	Disodium pyrophosphate	Processed cheese, processed cheese preparation Luncheon meat, cooked	9g/kg calculated as phosphorus  3g/kg expressed as the

		cured chopped meat, cooked cured ham, cooked cured pork shoulder Canned crab meat Quick frozen fried potatoes	anhydrous phosphate 5g/kg expressed as the anhydrous phosphate 100 ng/kg expressed as an anhydrous phosphate
10.	Mono calcium phosphate mono basic	Processed cheese, processed cheese preparations  Bouillon et consommés	9g/kg calculated as phosphorus
11.	Mono potassium Mono phosphate	Processed cheese, processed Cheese preparation Luncheon meat, cooked cured Ham, cooked cured pork shoulder, Cooked cured chopped meat Quick frozen fish fillet Quick frozen lobster Cooked frozen fish finger Breaded or battered fish portion	9g/kg calculated as phosphorus  3g/kg expressed as P <sub>2</sub> O <sub>5</sub>  5g/kg expressed as P <sub>2</sub> O <sub>5</sub>  10g/kg expressed as P <sub>2</sub> O <sub>5</sub>
12.	Mono sodium	Processed cheese, processed Cheese preparation  Luncheon meat, cooked cured Pork shoulder, cooked cured ham, Cooked cured chopped meat  Quick frozen fish fillet, Quick frozen lobster	9g/kg calculated as phosphorus  3g/kg expressed as P <sub>2</sub> O <sub>5</sub>  5g/kg expressed as P <sub>2</sub> O <sub>5</sub>

		Quick frozen fish finger Breaded or battered fish portion	10g/kg expressed as P <sub>2</sub> O <sub>5</sub>
13.	Penta potassium	Processed cheese, processed Cheese preparation  Luncheon meat Cooked cured chopped meat, Cooked cured ham, cooked Cured pork shoulder  Quick frozen fish fillet Quick frozen lobster & Quick frozen shrimp Quick frozen prawn	9g/kg calculated as phosphorus  3g/kg expressed as P <sub>2</sub> O <sub>5</sub>  5g/kg expressed as P <sub>2</sub> O <sub>5</sub>
14.	Tri-phosphate penta sodium	Processed cheese, processed cheese preparation Luncheon meat, cooked pork shoulder, cooked cured ham, cooked cured chopped meat Quick frozen fish fillet Quick frozen lobster & Quick frozen shrimp Quick frozen prawn	9g/kg calculated as phosphorus  5g/kg expressed as P <sub>2</sub> O <sub>5</sub>
15.	Potassium phosphate	Processed cheese, processed Cheese preparation Luncheon meat, cooked pork Shoulder, cooked cured chopped Meat	9g/kg calculated as phosphorus  3g/kg expressed as P <sub>2</sub> O <sub>5</sub>

16.	<p>Polyphosphates</p> <p>(a) Sodium polyphosphate</p> <p>(b) Potassium polyphosphate</p> <p>(c) Sodium calcium polyphosphate</p> <p>(d) Calcium polyphosphates</p>	<p>Chewing gum</p> <p>Dried powdered foodstuffs</p> <p>Chocolate and malt dairy-based drink</p> <p>Alcoholic drink (excluding wine and beer)</p> <p>Breakfast cereal</p> <p>Snacks</p> <p>Surimi</p> <p>Fish and crustacean paste</p> <p>Toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream, similar products)</p> <p>Special formula for particular nutritional uses</p> <p>Gazings for meat and vegetable product</p> <p>Sugar confectionery</p> <p>Icing sugar</p> <p>Noodles</p> <p>Batters</p> <p>Fillets of unprocessed fish, frozen and deep frozen</p> <p>Frozen and deep-frozen crustacean products</p> <p>Processed potato products (including frozen, deep-frozen, chilled and dried processed products)</p>	<p>GMP</p> <p>10g/kg</p> <p>2g/l</p> <p>1g/l</p> <p>5g/kg</p> <p>5g/kg</p> <p>1g/kg</p> <p>5g/kg</p> <p>3g/kg</p> <p>5g/kg</p> <p>4g/kg</p> <p>5g/kg</p> <p>10g/kg</p> <p>2g/kg</p> <p>5g/kg</p> <p>5g/kg</p> <p>5g/kg</p> <p>5g/kg</p> <p>5mg/kg`</p>
17.	Potassium polyphosphate	Processed cheese, processed cheese preparation	9g/kg calculated as phosphorus

		Luncheon meat, cooked cured pork shoulder, cooked cured ham, cooked cured chopped meat	3g/kg expressed as P <sub>2</sub> O <sub>5</sub>
18.	Sodium aluminium phosphate	Processed cheese, processed cheese preparation  Quick frozen fish, breaded or battered fish portions	9g/kg calculated as phosphorus  1g/kg as phosphorus
19.	Sodium phosphate	Processed cheese, processed cheese preparation  Luncheon meat, cooked cured pork shoulder, Cooked cured ham, cooked cured chopped meat	9g/kg calculated as phosphorus  3g/kg expressed as P <sub>2</sub> O <sub>5</sub>
20.	Sodium polyphosphate	Processed cheese, processed cheese preparation  Luncheon meat, cooked cured pork shoulder, cooked cured ham, cooked cured chopped meat  Quick frozen fish fillet Quick frozen lobster Quick frozen fish finger breaded, battered fish portion  Canned chestnut and canned chestnut puree	9g/kg calculated as phosphorus  3g/kg expressed as P <sub>2</sub> O <sub>5</sub>  5g/kg expressed as P <sub>2</sub> O <sub>5</sub>  10g/kg expressed as P <sub>2</sub> O <sub>5</sub>  GMP
21.	Tetra potassium di-phosphate	Processed cheese, processed cheese preparation	9g/kg calculated as phosphorus



		Quick frozen fish and breaded or battered fish portion	10g/kg expressed as P <sub>2</sub> O <sub>5</sub>
22.	Tetra sodium di-phosphate	Quick frozen fish breaded or battered fish portion	10g/kg expressed as P <sub>2</sub> O <sub>5</sub>
23.	Potassium aluminium phosphate	Canned chestnut or canned chestnut puree	GMP
24.	Potassium aluminium sulphate	Canned chestnut or canned Chestnut puree	GMP

### **FORTY-FIRST SCHEDULE**

(regulations 105(1), (3) and (4))

### **PERMITTED FOOD CONDITIONER IN SPECIFIC FOOD**

#### **MODIFIED STARCH**

<b>COLUMN 1</b>		<b>COLUMN 2</b>	<b>COLUMN 3</b>
<b>PERMITTED FOOD CONDITIONER</b>		<b>SPECIFIED FOOD</b>	<b>MAXIMUM PERMISSIBLE LEVEL</b>
1.	Acetylated distarch Adipate	Mayonnaise, canned palmito	5g/kg
		Canned mushroom, canned asparagus, canned green pea, canned green bean & wax bean, canned sweet corn, canned carrot	10g/kg when the commodity contains butter or other fat and oil
		Flavoured yogurt, and product heat treated after fermentation	
		Canned sardine, and sardine-type product	20g/kg in the parking media only
		Canned baby food	60g/kg
		Canned mackerel and jack mackerel	60g/kg in the parking medium only
		Bouillon et consommé, Quick frozen fish finger, breaded or battered fish portion	Limited by GMP

2.	Acetylated distarch Glycerol	Same as for Acetylated distarch adipate except not permitted in mayonnaise, canned green bean, and wax bean, canned sweet corn, flavoured yogurt and product heat-treated after fermentation	
3.	Acetylated distarch Phosphate	Same as for Acetylated distarch adipate except not permitted in canned green bean, and wax bean and canned sweet corn	
4.	Acid-treated starch	Same as for Acetylated distarch Adipate except not permitted in Mayonnaise, baby food and bouillon et consomme	
5.	Alkaline treated starch	Same as for Acetylated distarch Adipate except not permitted in Mayonnaise, baby food, canned sweet corn and bouillon et consomme	
6.	Bleached starch	Same product & same use level as provided for alkaline treated starch. Bouillon et consomme	Limited by GMP
7.	Dextrin, roasted starch white and yellow	Flavoured yogurt, product heat-treated after fermentation Canned mackerel & jack mackerel	10g/kg
8.	Distarch glycerol	Same as for Acetylated distarch adipate except not permitted in mayonnaise, canned palmito, green bean and wax bean, canned sweet corn, flavoured yogurt & product heat-treated after fermentation, bouillon et consomme,	

		Quick frozen fish finger, breaded or battered fish portion	
9.	Distarch phosphate	Same as for Acetylated distarch adipate	
10.	Hydroxypropyl distarch glycerol	Canned mushroom, canned asparagus, canned green pea, canned green bean, wax bean, canned sweet corn, canned carrot  Canned sardine and sardine-type product  Canned mackerel and jack mackerel	10g/kg when the commodity contains butter or other fat and oil  20g/kg in the packing medium only  60g/kg in the packing medium only
11.	Hydroxypropyl distarch phosphate	Mayonnaise	5g/kg
		Canned carrot (when the product contains butter or other fat and oil), flavoured yogurt, and products heat-treated after fermentation	10g/kg
		Canned sardine and sardine-type product	20g/kg in the packing medium only
		Canned mackerel and jack mackerel Quick frozen fish finger, breaded or battered fish portion	Limited by GMP
12.	Hydropropyl starch	Quick frozen fish finger, breaded or battered fish portion	Limited by GMP
13.	Hydroxypropyl distarch	Same as for Acetylated distarch adipate except not permitted in mayonnaise, canned palmito,	

		Quick frozen fish finger, breaded or battered fish portion	
14.	Monostarch phosphate	Same as for Acetylated distarch adipate and same maximum permissible level not permitted in mayonnaise & baby food	
15.	Oxidized starch	Same as for Acetylated distarch adipate and same maximum permissible level except not permitted in mayonnaise, canned palmito, canned baby food, quick frozen fish finger and breaded or battered fish portion	
16.	Phosphated distarch phosphate	Same as for Acetylated distarch adipate and same maximum permissible level except not permitted in mayonnaise and canned palmito	
17.	Starch acetate	Same as for Acetylated distarch adipate and same maximum permissible level except not permitted in mayonnaise, canned palmito, canned sardine and sardine-type product and baby food	
18.	Starch enzyme treated	Bouillon & Consomme	Limited by GMP

**FORTY-SECOND SCHEDULE**

(regulations 105 (1), (3) and (4))

**PERMITTED FOOD CONDITIONER IN SPECIFIC FOOD**

## ACIDITY REGULATIONS

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	PERMITTED FOOD	MAXIMUM PERMISSIBLE LEVEL
1.	Acetic acid	Pickled Food
		20g/kg
	Processed cheese, processed cheese preparation	40g/kg
	Canned tomato, canned asparagus, canned baby food, canned sardine and sardine-like product, pickled cucumber, mango chutney, edible fungi and fungus product (except pickled fungi), bouillon et consommé, canned mackerel and jack mackerel, mayonnaise	Limited by GMP
2.	Citric acid	Quick frozen fish stick (fish fingers) breaded or battered fish portion, Quick frozen fish
		1g/kg
		Sterilised fungi
		5g/kg
		Edible fungi and fungus product
		GMP
		Cocoa powder, dried cocoa
		5g/kg
		Sugar mixture, cocoa nib, cocoa dust, cocoa mass and cocoa pressed cake
		Table olive, canned baby food
		15g/kg
		Processed cereal based foods for infant and child
25g/kg on dry weight basis		
Processed cheese, processed cheese preparation		
40g/kg		
Processed tomato concentrate		
To maintain the pH at a level not above 4.3		
Jam, jelly, fruit preserved, citrus marmalade		
To maintain the pH at a level between 2.8 and 3.5		
Pineapple juice (pressed exclusively by physical means)		
GMP		
Canned palmito, mango chutney		
To maintain the pH at a level not		

			above 4.6
		Quick frozen vegetable, canned vegetable, canned fruit, fruit juice, fruit nectar, canned crab meat, quick frozen shrimp or prawn, canned fish, cheese, animal and vegetable fat product	Limited by GMP
3.	Fumaric acid	Jam, jelly, fruit preserved, Citrus marmalade	To maintain the pH between 2.8 and 3.5
		Quick frozen fish finger breaded or battered fish portion	1g/kg
		Canned baby food	2g/kg
		Processed cereal based food for infant & child	15g/kg on dry weight basis
		Table olive	15g/kg
		Processed cheese, processed cheese preparation	40g/kg
		Jam, jelly fruit preserve, citrus marmalade	To maintain the pH between 2.8 and 3.5
		Processed tomato concentrate	To maintain the pH level not above 4.3
		Canned palmito	To maintain the pH not above 4.6
4.	Lactic acid	Mayonnaise, margarine, minarine, canned vegetable, canned fruit, canned fish, cheese, edible fungi and fungus product, bouillon et consomme	GMP
5.	Malic acid	Processed tomato concentrate	To maintain the pH at a level not above 4.3
		Jam, jelly, fruit preserve, citrus marmalade	To maintain the pH between 2.8 and 3.5 GMP
		Cooked frozen cauliflower Quick frozen corn, canned fruit, fruit juice, canned tomato, mayonnaise, quick frozen French fried potato and pickled cucumber	
6.	Tartaric acid and its sodium, potassium and	Jam, jelly, fruit preserve, citrus marmalade	To maintain the pH between 2.8 and 3.5

	calcium salts		
		Bouillon et consomme	250 mg/kg on a ready to eat basis expressed as Tartaric acid
		Canned crab meat	5g/kg expressed as P <sub>2</sub> O <sub>5</sub>
		Processed cheese	9g/kg calculated as phosphorus

### **FORTY-THIRD SCHEDULE**

(regulation 105(1), (3) and (4))

#### **PERMITTED FOOD CONDITIONER IN SPECIFIC FOOD**

#### **ENZYME**

	<b>COLUMN 1</b>	<b>COLUMN 2</b>	<b>COLUMN 3</b>
	<b>PERMITTED FOOD CONDITIONER</b>	<b>SPECIFIED FOOD</b>	<b>MAXIMUM PERMISSIBLE LEVEL</b>
1.	Amylase (from <i>Aspergillus niger</i> )	Wheat flour	Limited by GMP
2.	Amylase (from <i>Aspergillus oryzae</i> )	Wheat flour Quick frozen fish finger	Limited by GMP
3.	Glucose oxydase (from <i>Aspergillus niger</i> var)	Mayonnaise	Limited by GMP
4.	Malt carbohydrase	Processed cereal based food for infant and child	Limited by GMP
5.	Protease (from <i>Aspergillus oryzae</i> )	Wheat flour	Limited by GMP
6.	Protease (from <i>Baccillus subtilis</i> )	Wheat flour	Limited by GMP
7.	Rennet	Cheese	Limited by GMP

### **FORTY-FOURTH SCHEDULE**

(regulations 105 (1), (3) and (4))

#### **PERMITTED FOOD CONDITIONER IN SPECIFIC FOOD**

### ANTI-CAKING AGENT

COLUMN 1		COLUMN 2	COLUMN 3
PERMITTED FOOD		SPECIFIED FOOD	MAXIMUM PERMISSIBLE
CONDITIONER			LEVEL
1.	Aluminium silicate	Milk powder Cream powder	10g/kg for vending machine only 1g/kg for vending machine only
2.	Calcium aluminium Silicate	Icing sugar, Icing dextrose Edible salt	15g/kg 20g/kg
3.	Calcium carbonate	Edible salt	20g/kg
4.	Calcium ferrocyanide	Edible salt	20mg/kg singly
5.	Calcium phosphate tribasic	Bouillon & consommés Cream powder Milk powder Cocoa powder, dry cocoa powder mixture powder dextrose, powder sugar Edible salt	15mg/kg in dehydrated product only 1g/kg 5g/kg 10g/kg 15g/kg 20g/kg
6.	Calcium silicate	Cream powder Milk powder Powdered dextrose, powdered sugar Edible salt	1g/kg for vending machine only 10g/kg for vending machine only 15g/kg 20g/kg
7.	Magnesium carbonate	Cream powder Milk powder Powdered dextrose, powdered sugar Edible salt Cocoa powder, dry cocoa sugar mixture, cocoa wib cocoa dust, cocoa mass and cocoa press cake Chocolate	1g/kg 10g/kg 15g/kg 10g/kg 50g/kg expressed as the fat free fraction 50g/kg carried over from the use of the cocoa mass, pressed cake and dust
8.	Magnesium oxide	Cream powder	1g/kg for vending machine only



		Milk powder Edible salt	10g/kg for vending machine only 20g/kg
9.	Magnesium silicate	Cream powder Milk powder Powdered dextrose, powdered sugar Edible salt	1g/kg for vending machine only 10g/kg for vending machine only 15g/kg 20g/kg
10.	Potassium ferrocyanide	Edible salt	20mg/kg
11.	Salts of myristic, palmitic and stearic acid with bases Al, Ca, Na, Mg, K and ammonium) for food use	Powdered dextrose, powdered sugar Bouillon et consommés Edible Salt	15g/kg 15g/kg or Al, Ca, Mg stearates in dry matter only 20g/kg
12.	Silicon dioxide amorphous	Cream powder Milk powder Powdered dextrose, powdered sugar Cocoa powder, dry cocoa sugar mixture Bouillon & consommés Edible salt	1g/kg for vending machine only 10g/kg for vending machine only 15g/kg 10g/kg for vending machine only 15g/kg in dehydrated products 20g/kg
13.	Sodium alumino silicate	Edible salt Cream powder Milk powder Cocoa powder and dry cocoa sugar mixture	20g/kg 1g/kg for vending machine only 10g/kg for vending machine only 10g/kg
14.	Sodium ferrocyanide	Edible salt	20mg/kg

**FORTY-FIFTH SCHEDULE**

(regulations 105 (1), (3) and (4))

**PERMITTED FOOD CONDITIONER IN SPECIFIC FOOD**

**STABILISER**

COLUMN 1	COLUMN 2	COLUMN 3
<b>PERMITTED FOOD</b>	<b>PERMITTED FOOD</b>	<b>MAXIMUM PERMISSIBLE</b>

CONDITIONER			LEVEL
1.	Ammonium carbonate	Chocolate	Proportion of 50g/kg
		Cocoa powder and dry cocoa sugar mixture, cocoas mass and cocoa press cake	50g/kg
		Quick frozen fish finger, breaded or battered fish portion	Limited by GMP
2.	Ammonium hydrogen carbonate	Same as for Ammonium carbonate And same permissible level use	
3.	Ammonium salts of phosphatidic acid	Chocolate, cocoa powder, dry cocoa sugar mixture, cocoa butter	7g/kg Total emulsifiers
		Confectioner, cocoa mass and Cocoa press cake	15g/kg
4.	Calcium chloride	Cheese	200 mg/per kilogram of the milk used
		Jam, fruit preserve and jelly	200 mg/kg calculated as calcium
		Pickle cucumber, canned mango	200 mg/kg
		Canned grape fruit, Canned green pea, Canned strawberry, Canned processed pea, Canned tropical fruit salad	350mg/kg calculated as calcium
		Canned tomato	800mg/kg calculated as calcium
		Evaporated milk, sweetened condensed milk	2g/kg
		Cream milk powder, Cream powder	5g/kg
5.	Calcium citrate	Evaporated milk, sweetened condensed milk, milk powder, cream powder, cream, canned tomato	Same level of use as for calcium chloride
		Processed cheese, processed cheese preparation	40g/kg
		Minarine	Limited by GMP
6.	Calcium carbonate	Chocolate, cocoa powder, dry cocoa, sugar mixture, cocoa nib & cocoa dust, cocoa mass and	50g/kg on the fat free fraction

		cocoa press cake	
		Evaporated milk, sweetened condensed milk, milk powder, cream powder, cream, jam, fruit preserve & jelly	Same level of use as for calcium chloride
		Processed cheese, processed cheese preparation	Same level of use as for calcium citrate
7.	Calcium gluconate	Jam, fruit preserve, jelly, pickle cucumber, canned green pea, canned strawberry, canned tomato, canned processed pea, canned tropical fruit salad	Same level of use as for calcium chloride
8.	Calcium hydrogen phosphate	Evaporated milk, sweetened condensed milk, milk powder, cream powder, cream	Same level of use as for calcium chloride
		Quick frozen fish finger, breaded or battered fish portion	1g/kg
9.	Calcium hydrogen carbonate	Evaporated milk, sweetened condensed milk, milk powder, cream powder, cream	Same level of use as for calcium chloride
10.	Calcium lactate	Canned tomato, canned green pea, canned grape fruit, canned strawberry, canned processed pea, canned tropical fruit salad, pickle cucumber	Same level of use as for calcium chloride
		Minarine	Limited by GMP
11.	Calcium phosphate tribasic	Evaporated milk, sweetened condensed milk, cream	2g/kg
12.	Calcium poly-phosphate	Evaporated milk, sweetened condensed milk, milk powder, cream powder, cream	Same level of use as for calcium chloride
13.	Calcium sulphate	Cottage cheese	5g/kg
		Canned tomato	800 mg/kg expressed as calcium
14.	Dipotassium diphosphate	Bouillon et consomme	1g/kg expressed as P <sub>2</sub> O <sub>5</sub> on a ready –to-eat basis
15.	Dipotassium hydrogen phosphate	Luncheon meat cooked canned pork shoulder,	3g/kg expressed as P <sub>2</sub> O <sub>5</sub>

		cooked cured ham, cooked cured chopped meat	
		Bouillon et consommé	1g/kg expressed as P <sub>2</sub> O <sub>5</sub> on a ready –to-eat basis
		Evaporated milk, sweetened condensed milk, milk powder, cream powder, cream	Same maximum permissible level as for Calcium chloride
16.	Disodium hydrogen phosphate	Evaporated milk, sweetened condensed milk, milk powder, cream powder, cream	Calcium chloride
		Processed cheese	9g/kg expressed as phosphorus
		Bouillon et consommé	1g/kg expressed as P <sub>2</sub> O <sub>5</sub> on a ready –to-eat basis
17.	Disodium pyro-phosphate	Quick frozen french fried potato	100 mg/kg
		Bouillon et consommé	1g/kg expressed as P <sub>2</sub> O <sub>5</sub> on a ready –to-eat basis
18.	Magnesium hydroxide	Cocoa powder, dry cocoa sugar mixture, cocoa nib, cocoa dust, cocoa press cake, cocoa mass	Same maximum level as Ammonium carbonate
19.	Mono calcium phosphate mono basic	Evaporated milk, sweetened condensed milk, milk powder, cream powder, cream, canned tomato	Same as for Calcium chloride
		Wheat flour	2.5g/kg
20.	Mono potassium mono phosphate	Evaporated milk, sweetened condensed milk, milk powder, cream powder, cream	Same as for Calcium chloride
		Bouillon et consommé	1g/kg expressed as P <sub>2</sub> O <sub>5</sub> on a ready –to-eat basis
21.	Mono sodium mono phosphate	Same specified food and same maximum permissible level as for mono-potassium mono-phosphate	
22.	Nitrous Oxide	Cream, packaged under pressure and whipped cream only	Limited by GMP
23.	Penta potassium tri-phosphate	Evaporated milk, sweetened condensed milk, milk powder, cream powder, cream	Same as for Calcium chloride
		Bouillon et consommé	1g/kg expressed as P <sub>2</sub> O <sub>5</sub> on a

			ready –to-eat basis
		Quick frozen blocks of fish fillet, minced fish flesh, mixture of fish fillet and minced fish flesh, quick frozen finger and breaded or battered fish portions	10g/kg expressed as P <sub>2</sub> O <sub>5</sub>
24.	Penta sodium Tri-phosphate	Same specified food and same maximum permissible level as for Penta potassium tri-phosphate	
25.	Potassium acetate	Mayonnaise, bouillon and consomme	Limited by GMP
26.	Potassium carbonate	Evaporated milk, sweetened condensed milk, milk powder, cream powder, cream	Same as for Calcium chloride
		Chocolate, cocoa powder, dry cocoa sugar mixture, cocoa nib, cocoa dust, cocoa mass and cocoa press milk	Same as for Ammonium carbonate
		Quick frozen fish finger, breaded or battered fish portion	Limited by GMP
27.	Potassium chloride	Evaporated milk, sweetened condensed milk, milk powder, cream powder, cream	Same as for Calcium chloride
28.	Potassium di-hydrogen Citrate	Evaporated milk, sweetened condensed milk, milk powder, cream powder, cream, processed cheese, processed cheese preparation	Same as for Calcium citrate
		Quick frozen blocks of fish fillet, minced fish flesh, mixture of fish fillet and minced fish flesh, quick frozen fish finger, breaded or battered fish portion	1g/kg
		Mayonnaise, Minarine, Bouillon & consomme	Limited by GMP

29.	Potassium hydrogen Carbonate	Evaporated milk, sweetened condensed milk, milk powder, cream powder, cream	Same as for Calcium chloride
		Chocolate, cocoa powder, dry cocoa sugar mixture, cocoa nib, cocoa dust, cocoa mass and cocoa press cake	Same as for Ammonium carbonate
		Canned baby food, processed cereal based food for infant and child	Limited by GMP
30.	Potassium phosphate	Evaporated milk, sweetened condensed milk, milk powder, cream powder, cream	Same as for Calcium chloride
		Bouillon et consomme	1g/kg expressed as P <sub>2</sub> O <sub>5</sub> on a ready –to-eat basis
31.	Potassium poly-phosphate	Same specified food and same maximum permissible level as for potassium phosphate	
32.	Propylene glycol	Cottage cheese	5g/kg of the creaming mixtures
33.	Sodium Carbonate	Evaporated milk, sweetened condensed milk, milk powder, cream powder, cream	Same as for Calcium chloride
		Chocolate cocoa powder, dry cocoa sugar mixture, cocoa nib, cocoa dust, cocoa mass and cocoa press cake	Same as for Ammonium carbonate
		Canned baby food, margarine and minarine	Limited by GMP
34.	Sodium di-hydrogen citrate	Evaporated milk, sweetened condensed milk, milk powder, cream powder, cream	Same as for Calcium chloride
		Quick frozen fish finger, breaded or battered fish portion, Quick frozen blocks of fish fillet, minced fish flesh, mixtures of fish fillet and minced fish flesh, processed cheese,	Same as for Calcium citrate

		processed cheese preparation	
		Margarine, minarine bouillon et consomme	Limited by GMP
35.	Sodium hydrogen Carbonate	Evaporated milk, sweetened condensed milk, milk powder, cream powder, cream	Same as for Calcium chloride
		Chocolate cocoa powder, dry cocoa sugar mixture, cocoa nib, cocoa dust, cocoa mass and cocoa press cake	Same as for Ammonium carbonate
		Margarine, minarine, canned baby food, processed cereal based food for infant & child	Limited by GMP
		Canned processed pea	150mg/kg
36.	Sodium phosphate	Evaporated milk, sweetened condensed milk, milk powder, cream powder, cream	Same as for Calcium chloride
		Bouillon & consomme	1g/kg expressed as P <sub>2</sub> O <sub>5</sub> on a ready –to-eat basis
		Minarine	Limited by GMP
37.	Sodium poly-phosphate	Same specified food and same maximum permissible level as for potassium poly-phosphate	
38.	Tetra potassium pyro- phosphate	Bouillon & consomme	1g/kg expressed as P <sub>2</sub> O <sub>5</sub> on a ready –to-eat basis
39.	Tetra sodium pyro phosphate	Quick frozen French fried potato	100mg/kg
		Bouillon et consomme	1g/kg expressed as P <sub>2</sub> O <sub>5</sub> on a ready –to-eat basis
40.	Tri-potassium citrate	Evaporated milk, sweetened condensed milk, milk powder, cream powder, cream	Same as for Calcium chloride
		Processed cheese, processed cheese preparation	Same as for Calcium citrate
		Margarine, Minarine, Bouillon et consomme	Limited by GMP
41.	Tri-sodium citrate	Evaporated milk, sweetened	Same as for Calcium citrate

		condensed milk, milk powder, cream powder, cream	
		Processed cheese, processed cheese preparation	Same as for Calcium citrate
		Canned processed pea	150mg/kg
		Cooked cured chopped meat, cooked pork shoulder, luncheon meat, canned baby food, bouillon et consomme Mayonnaise	Limited by GMP

#### **FORTY-SIXTH SCHEDULE**

(regulation 105 (1), (3) and (4))

#### **PERMITTED FOOD CONDITIONER IN SPECIFIC FOOD**

#### **THICKENER/GELLING AGENT**

<b>COLUMN 1</b>		<b>COLUMN 2</b>	<b>COLUMN 3</b>
<b>PERMITTED FOOD</b>		<b>PERMITTED FOOD</b>	<b>MAXIMUM PERMISSIBLE</b>
<b>CONDITIONER</b>			<b>LEVEL</b>
1.	Agar	Flavoured yogurt and product heat-treated after fermentation	5g/kg singly or in combination with other stabilizers
		Cream	5g/kg singly or in combination with other thickening and modifying agents, only for whipped cream or UHT cream and cream for whipping
		Processed cheese preparation	8g/kg singly or in combination with other thickeners
		Minarine	10g/kg singly or in combination with other thickeners
		Canned sardine and sardine type product, canned mackerel and jack mackerel	20g/kg in the packing media only, singly or in combination with other thickening or gelling



			agents
		Cooked cured ham, cooked cured pork shoulder, bouillon and consomme	Limited by GMP
2.	Alginic acid	Canned sardine and sardines type product	20g/kg in the packing media only
		Cottage cheese	5g/kg of the creaming mixture
3.	Ammonium Alginate	Pickled cucumber	500mg/kg
		Cream cheese, flavoured yogurt and product heat treated after fermentation	5g/kg singly or in combination with other stabilizers and thickeners
		Cottage cheese	5g/kg of the creaming mixture
		Processed cheese preparation	8g/kg
		Canned green bean and wax bean, canned sweet corn, canned mushroom (when butter or oil is present), canned asparagus and canned green pea (when butter or oil is present), minarine, canned carrot, canne palmito	10g/kg
4.	Calcium Alginate	Same food and same maximum permissible level as Ammonium Alginate	
		Canned sardine and sardine type product, canned mackerel and jack mackerel	20g/kg in the packing media only
5.	Carboxy-methyl Cellulose	Quick frozen block of fish fillet, minced fish flesh and mixtures of fish fillet and minced fish flesh, Quick frozen fish stick (fish finger) and fish portion, breaded or battered	5g/kg
		Minarine	10g/kg
6.	Carob bean gum (Locust bean gum)	Processed cheese preparation, cream cheese, cottage cheese, canned sardine and sardine type product, canned carrot minarine, canned mackerel, and jack	Sauce as for Calcium Alginate

		mackerel, cream, flavoured yogurt and products heat treated after fermentation	
		Mayonnaise	1g/kg
		Canned baby food	2g/kg of the ready-to-eat product
		Quick frozen block of fish fillet, minced fish flesh and mixtures of fish fillet and minced fish flesh, Quick frozen fish finger and breaded or battered fish portion	5g/kg
7.	Carreegeenan including Furcelleram	Canned green and wax bean, canned sweet corn, canned mushroom, canned asparagus, canned green pea, canned palmito, processed cheese preparation, cottage cheese, cream cheese, pickled cucumber, canned carrots, minarine, flavoured yogurt and products heat treated after fermentation, cream	Same as for Ammonium alginate
		Evaporated milk	150 mg/kg
		Mayonnaise	1g/kg
		Canned sardine and sardine type products, canned mackerel and jack mackerel	20g/kg in the packing only
		Bouillon et consomme, Quick frozen fish finger, breaded or battered fish portion, Quick frozen block of fish fillet, minced fish flesh, and mixtures of fish fillet and minced fish flesh	5g/kg
8.	Cellulose micro Krystalline	Mayonnaise	1g/kg
		Cream	5g/kg only for whipped pasteuried cream and cream for

			whipping
9.	Dioctyl Sodium sulfosuccinate	Cream cheese	5g/kg
10.	Gelatine edible	Cream cheese	5g/kg
		Cottage cheese	5g/kg of the creaming agent
		Cream	5g/kg only for whipped pasteurized cream, or UHT cream and cream for whipping
		Processed cheese preparation	8g/kg
		Flavoured yogurt and products heat-treated after fermentation	10g/kg
		Cooked cured ham, cooked cured pork shoulder	Limited by GMP
11.	Guar Gum	Mayonnaise	1g/kg
		Cream cheese, Quick frozen fish fillet, minced fish flesh and mixtures of fish fillet and fish flesh, fish finger, and breaded or battered fish portion	5g/kg
		Cottage cheese	5g/kg of the creaming mixture
		Cream	5g/kg only for whipped pasteurized cream or UHT cream and cream for whipping
		Processed cheese preparation	8g/kg
		Canned green bean and wax bean, canned sweet corn, canned asparagus, canned green peas, canned mushroom, canned palmito	10g/kg when the product contained butter or other fats or oil
		Canned carrots, minarine	10g/kg
		Canned sardine, and sardine type product, canned mackerel and jack mackerel	20g/kg in the packing media only
		Pickled cucumber in mustard type only, bouillon et consommé	Limited by GMP
		Flavoured yogurt and product heat-treated after fermentation	5g/kg
12.	Gum arabic	Mayonnaise	1g/kg
		Canned gram ban and wax bean, caned sweet corn, caned	10g/kg when the product contains butter or other fat

		asparagus, canned gum pea, canned mushroom canned palmito	
		Processed cheese preparation, cream	8g/kg 5g/kg for whipped pasteurized cream or UHT cream and cream for whipping
		Canned carrot	10g/kg
		Flavoured yogurt and product heat-treated after fermentation	5g/kg
		Pickled cucumber	500 mg/kg
13.	Hydroxypropyl Cellulose	Quick frozen fish finger, and breaded or battered coating only of fish portion	5g/kg
14.	Kanaya Gum	Cream cheese, flavoured yogurt and product heat-treated after fermentation	5g/kg
		Cottage cheese	5g/kg of the creaming mixture
		Processed cheese preparation	8g/kg
15.	Methyl Cellulose	Quick-frozen clocks of fish fillet, minced fish flesh, and mixture of fish fillet and minced fish flesh, quick frozen fish finger and breaded or battered fish portion	5g/kg
		Canned mandarin, orange	10mg/kg (as an antifoaming agent)
		Minarine	10g/kg
16.	Methyl ethyl Cellulose	Quick frozen fish finger, bread, or batter coating only of fish portion	5g/kg
17	Pectin (amidated and non-amidated)	Mayonnaise, canned mackerel and jack mackerel	2.5g/kg in the packing medium only, with a total of 20g/kg of all thickeners and jelling agents
		Cream	5g/kg only for whipped pasteurized cream in UHT cream and cream for whipping
		Quick frozen block of fish fillet, minced fish flesh and mixture of	5g/kg

		fish fillet and minced fish flesh, Quick frozen fish finger, bread or batter coating only of fish portion	
		Canned fruit-based baby food (non amidated pectin only)	10g/kg in the ready-to-eat product
		Jam, fruit preserve, jelly, Citron, marmalade, canned mango, bouillon et consomme	Limited by GMP
		Cream cheese	5g/kg
		Processed cheese preparation	8g/kg
		Minarine, canned carrot	10g/kg
		Flavoured yogurt and product, heat-treated after fermentation, canned chestnut and canned chestnut puree	10g/kg when products contain butter or other fats or oils
		Canned asparagus, canned green peas, canned mushroom, canned palmito	10g/kg when products contain butter or other fats or oils
		Canned sardine and sardines type product	20g/kg in the packing media only
18.	Potassium alginate	Pickled cucumber	500 mg/kg
		Mayonnaise	1g/kg
		Cream cheese, flavoured yogurt and product after heat treated fermentation	
		Cottage cheese	5g/kg in the creaming mixture
		Processed cheese preparation	8g/kg
		Canned carrots, minarine, canned green and wax beans, canned sweet corns, canned mushroom, canned asparagus, canned green peas, canned palmito	10g/kg (when butter or oil is present)
		Canned sardines and sardine-type products, canned mackerel and jack mackerel	20g/kg in the packing media only
		Cooked cured ham, cooked cured pork shoulder	Limited by GMP

19.	Propylene glycol alginate	Pickled cucumber	500 mg/kg
		Cream cheese, flavoured yogurt and product after heat treated fermentation	5g/kg
		Cottage cheese	5g/kg in the creaming mixture
		Processed cheese preparation	8g/kg
		Canned carrots, minarine, canned green and wax beans, canned sweet corns, canned mushroom (when butter or oil is present), canned asparagus (when butter or oil is present), canned green peas	10g/kg
		Canned sardine and sardines type products, canned mackerel and jack mackerel	20g/kg in the packing media only
20.	Sodium alginate	Same food & maximum permissible level as for potassium alginate Quick frozen blocks of fish fillet, minced fish flesh, and mixture of fish flesh, and mixture of fish fillet and minced fish flesh, Quick frozen fish finger, breaded or battered fish portion	5g/kg
21.	Sodium carboxy-methyl Cellulose	Mayonnaise	1g/kg
		Canned mackerel and jack mackerel	205g/kg in the packing medium only with a total of 20gm/kg of all thickeners and gelling agents
		Bouillon et consomme	4g/kg on a ready-to-eat basis
		Cottage cheese (in the creaming mixture), flavoured yogurt, and products heat-treated after fermentation, cream	5g/kg
		Processed cheese preparation	8g/kg
		Minarine	10g/kg

		Canned sardine and Sardine type products	20g/kg in the media only
22.	Sodium Caseinate	Cottage cheese	20g/kg of the creaming mixture
23.	Tragacanth gum	Mayonnaise	1g/kg
		Flavoured yogurt	1g/kg
		Canned mackerel & Jack mackerel	20g/kg in the packing media only
24.	Xanthan gum	Pickled cucumber	500 mg/kg
		Bouillon et Consomme	3g/kg on a ready-to-eat basis
		Minarine, cream cheese, Quick frozen block of fish fillet, minced fish flesh, mixtures of fish fillet and minced fish flesh, Quick frozen fish finger, breaded or battered fish portion, flavoured yogurt and product after heat-treated fermentation	5g/kg
		Cream	
		Canned sardine and Sardine type product	10g/kg
		Canned mackerel and jack mackerel	20g/kg in the packing media only

#### **FORTY-SEVENTH SCHEDULE**

(regulations 105(1), (3) and (4))

#### **PERMITTED FOOD CONDITIONER IN SPECIFIC FOOD**

#### **ANTI-FOAMING AGENT**

<b>COLUMN 1</b>		<b>COLUMN 2</b>	<b>COLUMN 3</b>
<b>PERMITTED FOOD</b>		<b>SPECIFIED FOOD</b>	<b>MAXIMUM PERMISSIBLE</b>
<b>CONDITIONER</b>			<b>LEVEL</b>
1.	Dimethyl polysiloxame	Edible salt canned pineapple, citrus marmalade, jam, jelly, food preserve, pineapple juice diluted and concentrated, quick	10mg/kg

		frozen french fried potato, edible fat and oil	
2.	Silicon dioxide anorphous	Edible fat & oil	10mg/kg

### **FORTY-EIGHTH SCHEDULE**

(regulations 105 (1), (3) and (4))

### **PERMITTED FOOD CONDITIONER IN SPECIFIC FOOD**

#### **SOLVENT**

<b>COLUMN 1</b>		<b>COLUMN 2</b>	<b>COLUMN 3</b>
<b>PERMITTED FOOD CONDITIONER</b>		<b><u>SPECIFIED FOOD</u></b>	<b>MAXIMUM PERMISSIBLE LEVEL</b>
			<b>(mg/kg)</b>
1.	Acetone (dimethyl ketone)	Flavouring	30
		Colour	2
		Food oil	0.1
2.	Butane	Flavouring	1
		Food oil	0.1
3.	Butan-1-ol	Fatty acid	1000
		Flavouring	1000
		Colour	1000
4.	Butan-2-ol	Flavouring	1
5.	Cyclohexane	Flavouring	1
		Food oil	1
6.	Dibutyl ether	Flavouring	2
7.	1, 2-Dichloroethane	Decaf. Coffee	5
8.	Dichlorofluoromethane	Flavouring	1
		Colour	1
9.	Dichlorofluoromethane	Flavouring	1
10.	Dichloromeethane	Flavouring	2
		Colour	5
		Decaf. Coffee	10
11.	Dichlorotetrafluoroethane	Flavouring	1
12.	Diethyl ether	Flavouring	2
		Colour	2



13.	Glycerol	Cottage cheese	5
		Dates	GMP
14.	Pentane	Flavouring	1
		Food oil	1
15.	Petroleum ether (light petroleum)	Flavouring	1
		Food oil	1
16.	Propane	Flavouring	1
		Food oil	0.1
17.	1,1,2-Trichloroethylene	Flavouring	2
		Food oil	2
18.	Trichlorofluoromethane	Flavouring	1
19.	Toluene	Flavouring	1
20.	Ethylmethylketone (butanone)	Fatty acid	2
		Flavouring	2
		Colour	2
		Decaf. Coffee	2
		Food oil	2
21.	Heptane	Flavouring	1
		Food oil	1
22.	Hexane	Flavouring	0.1
		Food oil	0.1
23.	Isobutane	Flavouring	1
24.	Methylene chloride (dichloromethane)	Food oil	0.02
25.	Methyl acetate	Coffee decaffeination	20
		Flavouring	20
		Sugar refining	1
26.	Methyl propanol-1	Flavouring	1

FORTY-NINTH SCHEDULE

(regulations 111 (2) (a) (b))

**PERMITTED ANTI-CAKING AGENT FOR SALT**

ANTI-CAKING AGENT		PURITY SPECIFICATION	MAX. PERMISSIBLE LEVEL
1.	Calcium Aluminium Silicate	A standard of purity consistent with good manufacturing practice	20g/kg singly or in combination

2.	Calcium Phosphate (tribasic)	A standard of purity consistent with good manufacturing practice	20g/kg singly or in combination
3.	Calcium silicate	A standard of purity consistent with good manufacturing practice	20g/kg singly or in combination
4.	Calcium carbonate	A standard of purity consistent with good manufacturing practice	20g/kg singly or in combination
5.	Magnesium carbonate	A standard of purity consistent with good manufacturing practice	20g/kg singly or in combination
6.	Magnesium oxide	A standard of purity consistent with good manufacturing practice	20g/kg singly or in combination
7.	Magnesium silicate	Standard of purity set out in the British Pharmacopoeia	20g/kg singly or in combination
8.	Salts of myristic, palmitic or stearic acids with bases (Al, Ca, Na, Mg, K, Ammonium)	A standard of purity consistent with good manufacturing practice	20g/kg singly or in combination
9.	Sodium aluminium silicate	A standard of purity consistent with good manufacturing practice	20g/kg singly or in combination
10.	Silicon dioxide amorphous	A standard of purity consistent with good manufacturing practice	20g/kg singly or in combination
11.	Sodium ferrocyanide	A standard of purity consistent with good manufacturing practice	20 p.p.m singly or in combination calculated as anhydrous sodium ferrocyanide
12.	Potassium ferrocyanide	A standard of purity consistent with good manufacturing practice	20 p.p.m singly or in combination calculated as anhydrous potassium ferrocyanide
13.	Calcium ferrocyanide	A standard of purity consistent with good manufacturing practice	20 p.p.m singly or in combination calculated as anhydrous calcium ferrocyanide

**FIFTIETH SCHEDULE**

(regulation 163 (2))

**LIST OF PERMITTED ARTIFICIAL SWEETENING SUBSTANCE**

<b>PERMITTED ARTIFICIAL SWEETENING SUBSTANCE</b>		<b>NUMBER SYSTEM</b>
1.	Acesulfame potassium	950
2.	Aspartame	951
3.	Hydrogenated glucose syrup	
4.	Isomalt (Isomaltitol)	953
5.	Lactitol	966
6.	Mannitol	E421
7.	Saccharine	954
8.	Sodium Saccharine	
9.	Calcium Saccharine	
10.	Sorbitol	E420
11.	Thaumatococin	957
12.	Xylitol	967
13.	Cyclamic Acid (and Na, K, Ca salt)	952
14.	Glycyrrhizin	958
15.	Neohesperidine Dihydrochalcone	959
16.	Maltitol and Maltitol Syrup	965
17.	Sucralose (Trichlorogalactosucrose)	955

**FIFTY-FIRST SCHEDULE**

(regulation 163 (3))

**SPECIFIC PURITY CRITERIA FOR PERMITTED ARTIFICIAL SWEETENER**

- Aspartame (C<sub>14</sub>H<sub>18</sub>N<sub>2</sub>O<sub>5</sub>) also known as L-Aspartyl-L phenylalanine methyl ester or (3S)-3-Amino-N(S) --- methoxycarbonyl-phenethyl-succinamic acid, shall be a white and odourless crystalline powder with an intensely sweet taste and complying with the following additional characteristics -

(a)	Molecular weight	294.3
(b)	Content	Not less than 98.0% of (C <sub>14</sub> H <sub>18</sub> N <sub>2</sub> O <sub>5</sub> ) on a volatile matter free basis
(c)	Volatile matter	
(d)	Specific rotation 20°C	Not less than +12.5° and not more than +17.5° (determined by using a 4% weight/volume

		solution on a volatile matter free basis in 15M (formic acid)
(e)	PH of a 0.8% aqueous solution	Not less than 4.0 and not more than 6.5;
(f)	Sulphated ash	Not more than 0.2% after ignition at 800 25°C;
(g)	5 Benzyl-3,6-dioxo-2-piperazineacetic acid	Not more than 1.5%

2. Saccharine shall have the characteristics set out in the monograph for saccharin contained in the British Pharmacopoeia 1980 at page 393.
3. Sodium saccharin shall have the characteristics set out in the monograph for saccharin sodium contained in the British Pharmacopoeia 1980 at page 394, as amended by the British Pharmacopoeia 1980 Addendum 1982 at page 99.
4. Calcium saccharin (C<sub>14</sub>H<sub>8</sub>CaN<sub>2</sub>O<sub>6</sub>S<sub>2</sub>) also known as 1,2-Benzisothiazol-3(2H)-one 1, 1-dioxide, calcium salt shall consist of white crystals or crystalline powder with or without a faint aromatic odour, intensely sweet and complying with the following additional characteristics –

(a)	Molecular weight	404.4
(b)	Content	Not less than 99.0% of C <sub>14</sub> H <sub>8</sub> CaN <sub>2</sub> O <sub>6</sub> S <sub>2</sub> on a volatile matter free basis
(c)	Volatile matter	Not less than 11.0% and not more than 15% (determined by drying at 105°C to constant weight)
(d)	Free acid or alkali	Complies with the test set out in the monograph for Saccharin sodium in the British Pharmacopoeia 1980
(e)	Melting point of isolated saccharin	Complies with the test set out in the monograph for Saccharin sodium in the British Pharmacopoeia 1980
(f)	Related substances	Complies with the test set out in the monograph for Saccharin sodium in the British Pharmacopoeia 1980
(g)	Arsenic	Complies with the test set out in the monograph for Saccharin sodium in the British Pharmacopoeia 1980

(h)	Heavy metals	Complies with the test set out in the monograph for Saccharin sodium in the British Pharmacopoeia 1980
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## FIFTY-SECOND SCHEDULE

[Regulation 177(2)]

### NUTRIENT LEVEL FOR INFANT FORMULA

		Amount per 100 available kilocalories		Amount per 100 available kilojoules	
		Minimum Amount	Maximum Amount	Minimum Amount	Maximum Amount
1.	Protein	1.8 g	3.0 g	0.45 g	0.7 g
2.	Fat/g <sup>1,2</sup>	4.4 g	6.0 g	1.05 g	1.4 g
3.	Essential fatty acids as linoleic acid <sup>3</sup>	300 mg	N.P.	70 mg	N.P.
4.	Essential fatty acids as alpha-linolenic acid <sup>3</sup>	50 mg	N.P.	12 mg	N.P.
5.	Carbohydrates/g <sup>4</sup>	9.0	14.0	2.2	3.3
6.	Vitamin A	60 µg expressed as retinol equivalents (RE)	180 µg expressed as retinol equivalents (RE)	14 µg expressed as retinol equivalents (RE)	43 µg expressed as retinol equivalents (RE)
7.	Vitamin D	40 IU or 1 µg as calciferol	100 IU or 2.5 µg as calciferol	10 IU or 0.25 µg as calciferol	2.5 IU or 0.6 µg as calciferol
8.	Ascorbic Acid (Vitamin C)	10 mg	N.P.	2.5 mg	N.P.
9.	Thiamine (B1)	60 µg	N.P.	14 µg	N.P.
10.	Riboflavin (B2)	80 µg	N.P.	19 µg	N.P.
11.	Niacin <sup>5</sup>	300 µg	N.P.	70 µg	N.P.
12.	Vitamin B6	35 µg	N.P.	8.5 µg	N.P.
13.	Folic Acid	10 µg	N.P.	2.5 µg	N.P.
14.	Pantothenic Acid	400 µg	N.P.	96 µg	N.P.
15.	Vitamin B12	0.1 µg	N.P.	0.025 µg	N.P.
16.	Vitamin K	4 µg	N.P.	1 µg	N.P.
17.	Biotin	1.5 µg	N.P.	0.4 µg	N.P.
18.	VitaminE	0.5 mg	N.P.	0.12 mg	N.P.

		expressed as alpha – tocopherol equivalents		expressed as alpha – tocopherol equivalents	
19.	Sodium	20 mg	60 mg	5 mg	14 mg
20.	Potassium	60 mg	180 mg	14 mg	43 mg
21.	Calcium <sup>6</sup>	50 mg	N.P.	12 mg	N.P.
22.	Phosphorus <sup>6</sup>	25 mg	N.P.	6 mg	N.P.
23.	Choline	7 mg	N.P.	1.7 mg	N.P.
24.	Iron	0.45 mg	N.P.	0.1 mg	N.P.
25.	Chloride	50 mg	160 mg	12 mg	38 mg
26.	Magnesium	5 mg	N.P.	1.2 mg	N.P.
27.	Iodine	10 µg	N.P.	2.5 µg	N.P.
28.	Zinc	0.5 mg	N.P.	0.12 mg	N.P.
29.	Copper	35 µg	N.P.	8.5 µg	N.P.
30.	Manganese	1.0 µg	N.P.	0.25 µg	N.P.
31.	Selenium	1.0 µg	N.P.	0.24 µg	N.P.

N.P. : Not prescribed

I.U : International Units

µg : Microgram

mg : Miligram

<sup>1</sup> Commercially hydrogenated oils and fats shall not be used in infant formula.

<sup>2</sup> Lauric and myristic acids are constituents of fats, but combined shall not exceed 20% of total fatty acids. The content of trans fatty acids shall not exceed 3% of total fatty acids. Trans fatty acids are endogenous components of milk fat. The acceptance of up to 3% of trans fatty acids is intended to allow for the use of milk fat in infant formulae. The erucic acid content shall not exceed 1% of total fatty acids. The total content of phospholipids should not exceed 300 mg/100 kcal (72 mg/100 kJ).

<sup>3</sup> The linoleic acid: alpha-Linolenic acid ratio shall be not less than 5:1 and not more than 15:1.

<sup>4</sup> Lactose and glucose polymers should be the preferred carbohydrates in formula based on cow's milk protein and hydrolysed protein. Only precooked and/or gelatinised starches gluten-free by nature may be added to Infant Formula up to 30% of total carbohydrates and up to 2g/100 ml

<sup>5</sup> Niacin refers to preformed niacin.

Sucrose, unless needed, and the addition of fructose as an ingredient should be avoided in infant formula, because of potential life-threatening symptoms in young infants with unrecognised hereditary

fructose intolerance.

<sup>6</sup> The Ca:P ratio shall be not less than 1:1 and not more than 2:1.

**Amended by [GN No. 48 of 2010]; [GN No. 93 of 2010]**

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**FIFTY-THIRD SCHEDULE**

(regulation 177 (3) (a) (b))

**PERMITTED FOOD ADDITIVE IN INFANT FORMULA**

<b>FOOD ADDITIVE</b>		<b>MAXIMUM LEVEL IN 100 ml OF THE READY-TO-DRINK PRODUCT</b>
1.	<b>Emulsifier</b>	
	Lecithin	0.5 g
	Mono and diglycerides of edible fat and edible oil	0.4 g
2.	<b>Thickener</b>	
	Guar gum	0.1 g
	Carrot bean gum (Locust bean gum)	0.1 g
	Carrageenan	0.03 g in regular, milk and soy-based liquid infant formula only  0.1 G in hydrolysed protein and/or amino acid-based liquid infant formula only
	Distarch phosphate Acetylated distarch phosphate	0.5 g singly or in combination with soy-based infant formula only
	Phosphated distarch phosphate	2.5 g singly or in combination in hydrolysed

	Hydroxypropyl starch	protein and or amino acid-based infant formula only
3.	<b>PH adjusting agents</b> Sodium hydroxide Sodium hydrogen carbonate Sodium carbonate Potassium hydrogen carbonate Sodium citrate Potassium citrate  L(+) Lactic acid Citric acid	Limited by GMP, and with the limits for N <sub>a</sub> and K as specified in Fifty-second Schedule          Limited by lactic acid
4.	<b>Antioxidant</b> Mixed Tocopherol concentrate L-ascorbyl palmitate	          1 mg 1 mg

### **FIFTY-FOURTH SCHEDULE**

(regulation 180 (2) and 183 (2))

### **NUTRIENT LEVEL FOR CANNED FOOD AND CEREAL-BASED FOOD FOR AN INFANT AND A CHILD**

	<b>NUTRIENT</b>	<b>MINIMUM AMOUNT</b>	<b>MAXIMUM AMOUNT</b>
1.	Vitamin A (expressed as retinol)	255 I.U	500 I.U
2.	Vitamin D	40 I.U	80 I.U
3.	Ascorbic acid (Vitamin C)	8 mg	Not prescribed
4.	Thiamine (B1)	25 ug	Not prescribed
5.	Riboflavin (B2)	60 ug	Not prescribed
6.	Nicotinamide	0.8 ug	Not prescribed
7.	Vitamin B6	35 ug	Not prescribed
8.	Folic acid	4 ug	Not prescribed
9.	Panthenic acid	300 ug	Not prescribed
10.	Vitamin B12	0.15 ug	Not prescribed
11.	Vitamin E	0.3 I.U	Not prescribed
12.	Calcium	50 mg	Not prescribed
13.	Phosphorous	25 mg	Not prescribed
14.	Iron	1 mg	Not prescribed
15.	Iodine	5 ug	Not prescribed



Notes

1. Where the maximum amount of the nutrient is not prescribed, the total daily intake of that nutrient arising from its uses in accordance with good manufacturing practice, does not constitute a hazard to health.
  
2. The calcium to phosphorus ratio shall not be less than 1:2 and not more than 2:0.

**FIFTY-FIFTH SCHEDULE**

(regulation 180 (3))

**PERMITTED FOOD ADDITIVE IN CANNED FOOD FOR AN INFANT AND A CHILD**

FOOD ADDITIVE		MAXIMUM LEVEL IN 100 g OF THE READY-TO-DRINK PRODUCT
1.	<p><b>Emulsifier</b></p> <p>Lecithin</p> <p>Mono and diglycerides of edible fat and edible oil</p>	<p>0.5 g</p> <p>0.15 g</p>
2.	<p><b>Thickening Agents</b></p> <p>Locust bean gum</p> <p>Guar gum</p> <p>Distarch phosphate</p> <p>Acetylated distarch phosphate</p> <p>Hydroxypropyl starch</p> <p>Acetyl distarch adipate</p> <p>Distarch glycerol</p>	<p>0.2 g</p> <p>0.2 g</p>  <p>0.6 g (singly or in combination)</p>

	Acetylated distarch glycerol	
3.	<b>PH adjusting agents</b> Sodium hydrogen carbonate Sodium carbonate  Potassium hydrogen carbonate Calcium carbonate  L(+) Lactic acid Citric acid  Acetic acid	Limited by GMP, but not in excess of 200 mg/Na/100g of the product.  Limited by GMP  0.2 g 0.5 g  0.5 g
4.	<b>Antioxidant</b> Mixed Tocopherol concentrate  L-Ascorbyl palmitate  L-Ascorbic acid and its sodium and potassium salts	300mg/kg fat (singly or in combination) 200 mg/kg fat  0.5 g/kg (expressed as ascorbic acid, and not in excess of 200 mg Na/100 g of the product)
5.	<b>Flavouring substance</b> Vanillin extract  Ethyl Vanillin  Vanillin	Limited by GMP  7 mg  7 mg

FIFTY-SIXTH SCHEDULE

(regulation 183 (3))

**PERMITTED FOOD ADDITIVE IN CEREAL-BASED FOOD FOR AN INFANT AND A CHILD**

	<b>FOOD ADDITIVE</b>	<b>MAXIMUM LEVEL IN 100g OF THE PRODUCTION A DRY WEIGHT BASIS</b>
1.	<b>Emulsifier</b> Lecithin  Mono and diglycerides of edible fat and edible oil	1.5 g  1.5 g
2.	<b>PH adjusting agents</b> Sodium hydrogen carbonate  Potassium hydrogen carbonate Calcium carbonate  L(+) Lactic acid Citric acid	Limited by GMP, and sodium not in excess of 105 g/kg of the product  Limited by GMP  1.5 g 2.5 g
3.	<b>Antioxidant</b> Mixed Tocopherol concentrate  L-Ascorbyl palmitate  L-Ascorbic acid and its sodium salts	300 mg/kg fat singly or in combination  200 mg/kg fat  50 mg (expressed as ascorbic acid, and sodium not in excess of 1.5 g/kg of the product)
4.	<b>Flavouring substance</b> Vanillin extract  Ethyl vanillin  Vanillin	Limited by GMP  7 mg  7 mg

**FIFTY-SEVENTH SCHEDULE**

(regulation 184)

## **MAXIMUM TOTAL ENERGY VALUE OF LOW ENERGY FOOD**

<b>TYPE OF FOOD</b>	<b>MAXIMUM TOTAL ENERGY</b>
1. Beverage (ready for consumption)	22 Kilo joules (5 Kcal) per 100 ml
2. Spread, marmalade, jam	418 Kilo joules (100 Kcal) per 100 grams
3. Table confection (ready for consumption)	58 Kilo joules (14 Kcal) per 100 grams
4. All other food	209 Kilo joules (50 Kcal) per 100 grams

## **FIFTY-EIGHTH SCHEDULE**

(regulation 206)

### **PERMITTED LEVEL OF SATURATED FATTY ACIDS**

#### **PART A**

<b>Food</b>		<b>Maximum Permissible Level</b>
1.	Hydrogenated oils and fats for industrial purpose	Not more than 85% saturated fatty acids on the fat weight basis
2.	Industrial margarine	Not more than 75% saturated fatty acids on the fat weight basis
3.	Margarine rich in polyunsaturates	Not less than 45% of polyunsaturated not more than 25% of saturated fats on the fat weight basis
4.	Other margarine	(a) Not more than 60% saturated fats on the fat weight basis; and (b) Not more than 25% of palm oil
5.	Edible mixtures or preparations of animal or vegetable fat or oil or of fractions of different fats or oil	(a) Not more than 23% of saturated fatty acids; and (b) Not more than 25% of palm oil
6.	Vegetable fats (Vanaspati)	Not more than 30% saturated fatty acids on the fat weight basis

#### **PART B**

		<b>Maximum Permissible Level of Saturated fatty acids per 100g of edible portion</b>
1.	Pasta, breakfast cereals, malted instant drink powder	5%

2.	Snacks, cakes, fried cakes, chips, fried chicken, twisties and noodles	10%
3.	Chocolate other than dark chocolate, coffee whiteners and confectioneries	25%
4.	Imitation cream, cooking chocolate and dark chocolate	35%
5.	Biscuits, wafers, pastry, filled milk not including other types of milk and milk products	15%
6.	Any other food product	15%

Amended by [\[GN No. 171 of 2004\]](#)

### **FIFTY-NINTH SCHEDULE**

(regulations 357 and 358 (2))

#### **COMPOSITIONAL REQUIREMENTS FOR SOFT DRINKS OTHER THAN SEMI-SWEET SOFT DRINKS FOR CONSUMPTION WITHOUT DILUTION**

	<b>Description of soft drinks</b>	<b>Minimum quantity of fruit juice (expressed in terms of juice of natural strength or potable fruit-content as the case may be</b>	<b>Minimum quantity of added sugar per 100 kilograms</b>	<b>Minimum quantity of saccharin added per 100 kilograms</b>	<b>Maximum quantity of aspartame added per 100 kilograms</b>	<b>Other requirements</b>
1.	Citrus juice and barley water	3% citrus fruit juice by weight	4.5 kg	80 g	70 g	
2.	Citrus crushes (including citrus crushes containing a	5% citrus fruit by weight	4.5 kg	80 g	70 g	

	bitter principle)					
3.	Lime crushes, lime juice and soda	3% lime juice by weight	4.5 kg	80 g	70 g	
4.	Any description of soft drink containing a mixture of citrus and non-citrus fruit juices in this schedule	5% citrus fruit juice by weight	4.5 kg	80 g	70 g	
5.	Comminuted citrus fruits and barley drinks	1.5 kg potable citrus fruit content per 100 kilograms	4.5 kg	80 g	70 g	
6.	Comminuted citrus drink (including comminuted citrus drinks containing a bitter principle or any citrus or non-citrus juice) not otherwise specified in this schedule	2 kg potable citrus fruit content per 100 kilograms	4.5 kg	80 g	70 g	
7.	Any description of soft drink containing apple juice or fermented pear juice	5% fermented apple juice or fermented pear juice by weight	4.5 kg	80 g	70 g	
8.	Any other description of soft drink	5% fruit juice by weight	4.5 kg	80 g	70 g	

	containing fruit juice not otherwise specified in this schedule and sixtieth schedule.					
9.	Indian or quinine tonic water		4.5 kg	80 g	70 g	To contain not less than 57 mg of quinine (calculated as quinine sulphate B.P) per kilogramme
10.	Soda water					To contain not less than 570 mg of Sodium bicarbonate per kilogramme
11.	Dry ginger ale		3 kg	80 g	70 g	
12.	Brewed ginger beer and herbal botanical beverages		2 kg	115 g	70 g	
13.	Any description of soft drink except those mentioned in sixtieth Schedule not otherwise specified in this schedule		4.5 kg	80 g	70 g	

**SIXTIETH SCHEDULE**

(regulation 157 and 158 (2))

**COMPOSITIONAL REQUIREMENTS FOR SOFT DRINKS OTHER THAN SEMI-SWEET  
SOFT DRINKS FOR CONSUMPTION AFTER DILUTION**

	<b>Description of semi-sweet soft drinks</b>	<b>Minimum quantity of fruit juice (expressed in terms of juice of natural strength or potable fruit-content as the case may be)</b>	<b>Minimum quantity of added sugar per 100 kilograms</b>	<b>Maximum quantity of saccharin added per 100 kilograms</b>	<b>Maximum quantity of aspartame added per 100 kilograms</b>
1.	Citrus juice and barley water	15% citrus fruit juice by weight	22½ kg	400 g	350 g
2.	Citrus squashes (including citrus squashes containing a bitter principle) not otherwise specified in this schedule	25% fruit juice by weight	22½ kg	400 g	350 g
3.	Any description of soft drink containing a mixture of citrus and non-citrus fruit juice not otherwise specified in this schedule	25% fruit juice by weight	22½ kg	400 g	350 g
4.	Comminuted citrus fruit and barley drinks	7 kg potable citrus fruit content per 100 kilograms	22½ kg	400 g	350 g
5.	Comminuted citrus drinks (including comminuted citrus drinks containing a	10 kg potable citrus fruit content per 100 kilograms	22½ kg	400 g	350 g



	bitter principle or any citrus or non-citrus juice) not otherwise specified in this schedule				
6.	Non-citrus fruit squashes	10% non-citrus fruit juice by weight	22½ kg	400 g	350 g
7.	Any description of soft drink (except those mentioned in Fifty Ninth schedule) not otherwise specified in this schedule		22½ kg	400 g	350 g

### **SIXTY-FIRST SCHEDULE**

(regulations 357 and 358 (2))

### **COMPOSITION REQUIREMENTS FOR SEMI-SWEET SOFT DRINK FOR CONSUMPTION WITHOUT DILUTION**

	Description of semi-sweet soft drink	Minimum quantity of fruit juice (expressed in terms of juice of natural strength or potable fruit-content as the case may be)	Quantity of added sugar per 100 kilograms		Maximum quantity of saccharin added per 100 kilograms	Maximum quantity of aspartame added per 100 kilograms
			Minimum	Maximum		
1.	Citrus juice and barley water	3% citrus fruit by weight	2¼ kg	3 kg	40 g	35 g
2.	Lime crush, lime juice and soda	3% lime juice by weight	2¼ kg	3 kg	40 g	35 g

3.	Citrus crush (including citrus crush containing a bitter principle) not otherwise specified in this schedule	5% fruit juice by weight	2¼ kg	3 kg	40 g	35 g
4.	Any description of soft drink containing a mixture of citrus and non-citrus fruit juice not otherwise specified in this schedule	5% fruit juice by weight	2¼ kg	3 kg	40 g	35 g
5.	Comminuted citrus fruit and barley drink	1½ kg potable citrus fruit content per 100 kilograms	2¼ kg	3 kg	40 g	35 g
6.	Comminuted citrus drink (including comminuted citrus drink containing a bitter principle or any citrus or non-citrus juice) not otherwise specified in this schedule	2 kg potable citrus fruit	2¼ kg	3 kg	40 g	35 g
7.	Any description of soft drink containing fruit juice not otherwise specified in this schedule	5% fruit juice by weight	2¼ kg	3 kg	40 g	35 g

**SIXTY-SECOND SCHEDULE**

(regulations 357 and 358 (2))

**COMPOSITIONAL REQUIREMENTS FOR SEMI-SWEET SOFT DRINK FOR CONSUMPTION  
AFTER DILUTION**

	Description of semi-sweet soft drink	Minimum quantity of fruit juice (expressed in terms of juice of natural strength or potable fruit-content as the case may be)	Quantity of added sugar per 100 kilograms		Maximum quantity of saccharin added per 100 kilograms	Maximum quantity of aspartame added per 100 kilograms
			Minimum	Maximum		
1.	Citrus juice and barley water	15% citrus fruit by weight	11¼ kg	15 kg	200 g	175 g
2.	Citrus juice and barley water	25% citrus fruit juice by weight	11¼ kg	15 kg	200 g	175 g
3.	Any description of soft drink containing a mixture of citrus and non-citrus fruit juice not otherwise specified in this schedule	25% fruit juice by weight	11¼ kg	15 kg	200 g	175 g
4.	Comminuted citrus fruit and barley drinks	7 kg potable citrus fruit content per 100 kilograms	11¼ kg	15 kg	200 g	175 g
5.	Comminuted citrus drinks (including comminuted citrus drinks containing a bitter principle or any citrus or non-citrus juice) not otherwise	10 g potable citrus fruit content per kilogram	11¼ kg	15 kg	200 g	175 g

	specified in this schedule					
6.	Non-citrus fruit squashes	10% non-citrus fruit juice by weight	11¼ kg	15 kg	200 g	175 g

### **SIXTY-THIRD SCHEDULE**

(regulation 382)

#### **LIST OF TOXIC FISH**

1. Yellow-tailed croissant (*Variola louti*)\*
2. Sinsillac or Vielle babonne (*Plectropomus maculates*)\*\*
3. Vielle loutra or Otter wrasse (*Epinephelus fuscoguttatus*)
4. Vara-vara (*Lutjanus bohar*)
5. Giblot (*Lutjanus monostigmus*)
6. Wrasse, Vieille cuisiner called crute noir (*Cephalopholis argus*)
7. Cheval de bois (*Anyperodon leucogrammicus*)
8. Large tartara or Grosse sardine (*Harengula ovalis*)
9. Flat wrasse, or Bambara or Vieille plate (*Epinephelus aerolatus*)
10. Crab with redspots or Crab onze taches (*Carpilius maculates*)
11. Chemise (*Lutjanus gibbus*)
12. Benitier (*Tridacna* species)
13. Sea urchin (*Echinothrix* species)
14. Caret or Hawk's bill turtle (*Eretmochelys imbricata*)
15. Laffe, if alive (*Synanceja verrucosa*)
16. Boule tangué (*Diodon hystrix*)
17. Remora or Pilot of the shark (*Remora remora*)
18. Coffre (*Lactoria cornuta*)
19. Barracuda, called Tazar lichien (*Sphyræna barracuda*)
20. Bourgeois (*Lutjanus sebae*)
21. Carangue des bancs (*Caranx* species)\*\*\*

- \* The yellow tailed croissant (*Variola louti*) shall not be deemed toxic where it is -
  - (i) less than 2.6 kilograms when gutted and has been fish on the Saya de Maha bank, Nazareth bank or Sudan bank; and
  - (ii) less than 1.5 kilograms when not gutted or less than 1.3 kilograms when gutted, and have been fish in the territorial waters of the Republic of Mauritius
- \*\* The Sinsillac or Vieille babonne (*Plectropomus maculates*) shall not be deemed to be toxic where it is less than 2.6 kilograms when gutted and has been fished on the Saya de Maha bank, Nazareth bank or Sudan bank.
- \*\*\* The Carangue shall not be deemed toxic where it has not been fished on any oceanic bank.

**SIXTY-FOUR SCHEDULE**

(regulation 421)

**GUIDELINE VALUES FOR BOTTLED WATER**

<b>PARAMETER</b>	<b>STANDARDS</b>
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<p style="text-align: center;"><b><u>Microbial</u></b></p> <p>Total viable colony count</p> <p>Total coliforms</p> <p>Faecal coliforms</p> <p>E-coli</p> <p>Faecal streptococcus</p> <p>Salmonella</p> <p>Pseudomonas aeruginosa</p> <p>Sulphite reducing clostridia</p>	<p>Shall not exceed 100 per ml at 20° - 22°C for 72 h and 20 per ml at 37 C for 24 h on nutrient agar or on agar gelatin mixture</p> <p>Must not be detectable in any 100 ml sample</p> <p>Must not be detectable in any 20 ml sample</p>
<p style="text-align: center;"><b><u>Physico-chemical</u></b></p> <p>PH</p> <p>Total dissolved solids</p> <p>Turbidity</p>	<p>6.5 - 8.5</p> <p>1000 mg/1</p> <p>5 NTU</p>
<p style="text-align: center;"><b><u>Organoleptic</u></b></p> <p>Colour</p> <p>Taste and odour</p>	<p>20Pt-Co</p> <p>not objectionable</p>
<p style="text-align: center;"><b><u>Trace metals</u></b></p> <p>Aluminium</p> <p>Arsenic</p> <p>Cadmium</p> <p>Copper</p> <p>Lead</p> <p>Mercury</p> <p>Total Chromium</p> <p>Zinc</p> <p>Nickel</p>	<p>0.2 mg/1</p> <p>0.01 mg/1</p> <p>0.003 mg/1</p> <p>1 mg/1</p> <p>0.01 mg/1</p> <p>0.001 mg/1</p> <p>0.05 mg/1</p> <p>3.0 mg/1</p> <p>0.02 mg/1</p>
<p style="text-align: center;"><b><u>Anions</u></b></p> <p>Choride</p> <p>Fluoride</p> <p>Sulphate</p> <p>Nitrate</p> <p>Nitrite</p>	<p>250 mg/1</p> <p>1.5 mg/1</p> <p>250 mg/1</p> <p>50 mg/1 (as NO<sub>3</sub>)</p> <p>3 mg/1 (as NO<sub>2</sub>)</p>

