Food Regulations 1999

[GN 173 of 1999 – 1 January 2000] [Section 18]

1. Short title

These regulations may be cited as the Food Regulations 1999.

2. Interpretation

In these regulations –

"Act" means the Food Act;

"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 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;

"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 (kilogramme, gramme);

(c) for semi-solid or viscous food either by weight or volume;

"pre-packed food" means food, including cooked and uncooked, which has been packed in a container before being sold to an 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 modification;

"ultimate consumer" means any person who buys otherwise than for the purpose of –

(a) resale;

(b) a catering establishment; or

(c) a manufacturing business.

PART I – FOOD COMPOSITION AND LABELLING

3. Labelling requirements of pre-packed food

(1) 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 the English or French language –

(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 number and type of the food additive;

(i) any special storage conditions or conditions of use, as well as the expiry date, except for food specified in the First Schedule;

(j) the expiry date, and the date of manufacture or 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 ionising radiation", if the food has been so treated;

(m) the designation that the food has been obtained as a result of genetic modification or that the food contains an 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 milligrammes;

(ii) mineral, the quantity of each mineral in parts per cent or milligrammes; or

(iii) amino acid, the quantity of each amino acid in milligrammes 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 the English or French language is affixed on the package under the supervision of an authorised 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.

[Reg. 3 amended by reg. 3 of GN 184 of 2004 w.e.f. 18 October 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 milligrammes per 100 grammes;
(b)	Very low sodium	not more than 35 milligrammes per 100 grammes;
(c)	Low sodium	not more than 140 milligrammes per 100 grammes;
(d)	Reduced sodium	processed to reduce the usual level of sodium by 75 per cent;
(e)	Unsalted	processed without sodium chloride;
(f)	No salt added	shall express the natural sodium content in milligramme per 100 grammes.

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 calories per 100 grammes 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) The label "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 trademark for name of food

No person shall substitute the name of a food by a trademark, 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

Regulation 3 shall not apply to any –

(a) 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) 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 Act; or

(b) be otherwise disposed of as the Permanent Secretary may determine.

14. Special labelling requirements

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 polyvinyl 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 polyvinyl chloride which contains more than one milligramme per kilogramme 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 purpose;

(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) Paragraph (1) shall not apply to an article for measuring the recommended quantity of food to be consumed.

(3) An article mentioned in paragraph (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 Act when selling such food to a vendor shall be those specified in the Second Schedule.

21. Selling food not of 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

(1) 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, specified in the Third Schedule, unless he has obtained a pre-market approval permit issued by the Permanent Secretary.

(2) An application for a pre-market approval permit shall be made in the form as set out in the Fourth Schedule.

(3) Every person who applies for a pre-market approval permit shall furnish to the Permanent Secretary –

(a) 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

(b) such other document or information, or such sample for analysis or examination, as the Permanent Secretary may determine.

(4) Any person who has imported or manufactured any food or pre-packed food, container or contact material specified in the Third Schedule before 1 January 2000 shall, after 1 January 2000, obtain the required pre-market approval permit.
[Reg. 23 amended by reg. 3 of GN 93 of 2010 w.e.f. 5 December 2009.]

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 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 may determine 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 condition stipulated in the permit; or

(c) the food, pre-packed food, appliance, container or contact material does not comply with the standards prescribed in the regulations made under the Act.

PART IV – EXAMINATION AND SAMPLING OF FOOD

26. Customs not to release food

(1) The Director-General of the Mauritius Revenue Authority 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 Director-General of the Mauritius Revenue Authority 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 Act.

28. Sampling of imported food

(1) Notwithstanding that a consignment of food is in the custody of the Director-General of the Mauritius Revenue Authority, 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 specified in regulation 29 or 30.

(2) 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 set out in the Fifth Schedule.

(3) An authorised officer may seal any consignment of any imported food, a sample of which has been taken under paragraph (1), until receipt of the certificate of analysis or examination, as the case may be.

(4) 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 Act has been committed, the authorised officer shall –

(a) forthwith communicate to the Director-General of the Mauritius Revenue Authority and the General Manager of the Mauritius Port Authority, the name of the importer and any other fact which he has in his possession in the form set out in the Sixth Schedule;

(b) seal and detain the consignment and direct the Director-General of the Mauritius Revenue Authority or the General Manager of the Mauritius Port Authority to take such actions as he may determine.

29. Procedure to take sample

(1) Where an authorised officer has taken a sample of food in accordance with section 6 of the Act, 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 3 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, 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 3 parts of a sample and any reference in these regulations to a part of a sample shall be construed accordingly.

(3) Notwithstanding paragraphs (1) and (2), 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, 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 Act 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 paragraph (2), deal with it in the manner specified in regulation 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, a sample for the purpose of analysing 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 materials 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 manufacture, 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 the 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, aluminium or stainless steel to a height of 2 metres 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 well 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 unjointed 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 inbuilt cupboards under washbasins 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 dishwashers or stainless steel washbasins 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 communication 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 before 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 microorganisms;

(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

Every 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 reused

No licensee shall –

(a) reuse single service containers, cutlery or other article intended to be used in the making, preparing, keeping, selling or supplying of any food;

(b) reuse 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

Every licensee shall ensure that –

(a) all parts of his food premises are clean and all facilities are in good working condition;

(b) a permanent cleaning and disinfecting schedule is drawn up to ensure that all areas and equipment of his establishment are appropriately clean and disinfected;

(c) all bags, containers, crates or boxes are kept on racks 300 millimetres above floor level; and

(d) 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 engaged 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 fertilisers, 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, poisonous or odorous material, or any 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 the 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 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 beverages but 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 2 further periods of one year each.

(4) No person shall employ in any food business a person who does not possess a valid Food Handler's Certificate.

(5) Every 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 aftershave excessively, earrings 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, utensil 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 the certificate referred to in paragraph (1).

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) 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 temperature 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 multipurpose 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

Every 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 are 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 purpose 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.

(3) 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 purpose of this regulation –

"cold room" means a refrigeration room whose inner volume is 2.5 cubic metres or more.

(2) Every 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 subparagraph (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 chemical synthesis or by a microorganism capable of inhibiting the growth of or destroying bacteria and other microorganism;

"contaminant" –

(a) includes –

(i) any foreign extraneous, toxic, noxious or harmful substance that is contained in or is present on any food;

(ii) metal contaminant, mycological contaminant, microorganisms 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;

"microorganisms 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, desiccant, fruit thinning agent, or sprouting inhibitor; and

(iii) any substance applied to crops before or after harvest to protect the crops from deterioration during storage and transport; but

(b) does not include fertiliser, plant and animal nutrient, food additive and animal drug;

"pesticide residue" –

(a) means any substance specified in the Tenth Schedule found in food resulting from the use of a pesticide; and

(b) 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 paragraphs (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

Regulation 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 and 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, fertiliser, 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 ionising 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 may determine.

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 one degree celsius and 8 degrees celsius;

"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 one and 8 degrees celsius;

"freezer" includes any refrigerator or cold room which maintains its contents at a temperature of -18 degrees celsius or below;

"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 -18 degrees celsius or below.

68. Manner of sale of chilled or frozen food

Every 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 degrees celsius 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

Every 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 every fresh, chilled and frozen food is 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) No person storing or offering for sale chilled or frozen food for human consumption, whether packaged or not, shall keep them in the same chilled cabinet or freezer unless he provides separate compartments in the chilled cabinet or freezer in respect of the following 5 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 5 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. Interpretation

In this Part –

"addition of permitted food additive" means a technological process whereby the additive directly or indirectly becomes a component of the food or otherwise affects the characteristics of the food;

“canned food” means 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;

“compounded food” means a food containing 2 or more ingredients;

“deterioration”, in relation to food, means deterioration due to the action of –

(a) bacteria;

(b) yeast; or

(c) moulds;

"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 –

(i) nutrient supplement;

(ii) contaminant; or

(iii) salt;

"permitted food additive" means an additive that is intentionally introduced into food or 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;

"p.p.m" means part per million calculated by weight;

"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 –

(i) boning;

(ii) paring;

(iii) grinding;

(iv) cutting;

(v) cleaning; or

(vi) trimming;

"smoking" means the use of smoke derived from fresh non-impregnated wood;

"storing", in relation to food, means 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 specified 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 specified 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 the English or French language, 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) Every person importing food or food additive for scientific research shall ensure that the food or food additive is labelled accordingly.

84. Good manufacturing practice

(1) Where the limit prescribed for a food additive in 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.

(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 1 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 1 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 milligrammes of arsenic per kilogramme of the permitted preservative; and

(b) 10 milligrammes of lead per kilogramme of the permitted preservative.

87. Food which may contain preservative

(1) A food specified in column 1 of the Twelfth Schedule may have in it or on it permitted preservative specified in column 2 of that Schedule in relation to that food and at the level specified in column 3 of that Schedule.

(2) Preservatives may be used in food, 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 1 of the Twelfth Schedule –

(i) the quantity of every 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 1 of the Thirteenth Schedule may be permitted in or on certain food and in the proportions specified in relation thereto in columns 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 specified in the Fourteenth Schedule.

(2) A permitted colouring substance shall comply with the purity criteria specified in paragraphs (3), (4) and (5).

(3) (a) No permitted colouring substance shall contain inorganic impurities more than –

(i) one 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 specified in paragraph (3)(a)(iii), the combination of those substances shall not exceed 200 p.p.m.

(4) (a) No permitted synthetic colouring substance shall contain organic impurities more than –

(i) 0.01 per cent of free aromatic amines;

(ii) 0.5 per cent of synthetic intermediates other than free aromatic amines;

(iii) 4 per cent of subsidiary colouring substance, including isomers of homologues; or

(iv) 0.2 per cent of matter insoluble in water.

(b) Where the permitted synthetic colouring substance is patent blue V, it shall comply with the same purity standards as specified in paragraph (4)(a)(i), (ii) and (iii) but may contain matter insoluble in water not exceeding 0.5 per cent.

(5) No sulphonated organic permitted colouring substance shall contain more than 0.2 per cent of any substance extractable by diethyl ether.

91. Food which may contain permitted colouring substance

(1) 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.

(2) A food specified in column 1 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 that Schedule.

(3) The colouring substance specified in column 1 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 that Schedule.

(4) 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.

(5) 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 specified in the Twenty-first Schedule;

(b) an artificial flavouring substance specified in the Twenty-second Schedule; or

(c) any other flavouring substance specified in the Twenty-third Schedule.

(2) A substance specified 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 specified 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. Prohibtion 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 specified 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 that Schedule in relation to that food.

(2) Antioxidants may be used in food, 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 specified, 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) an emulsifier as specified in the Twenty-ninth Schedule;

(b) an emulsifying salt and phosphate as specified in the Thirtieth Schedule;

(c) a modified starch as specified in the Thirty-first Schedule;

(d) an acidity regulator as specified in the Thirty-second Schedule;

(e) an enzyme as specified in the Thirty-third Schedule;

(f) an anti-caking agent as specified in the Thirty-fourth Schedule;

(g) a stabiliser as specified in the Thirty-fifth Schedule;

(h) a thickener and gelling agent as specified in the Thirty-sixth Schedule;

(i) an anti-foaming agent as specified in the Thirty-seventh Schedule; or

(j) a solvent as specified in the Thirty-eighth Schedule.

(2) 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) Every food specified in column 2 of theThirty-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, singly or in combination.

(3) Where a food conditioner is used singly, it shall not exceed the maximum permissible level specified, 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 substandard 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 satirum.*

(ii) Coriander leaves shall be the leaves of the plant *coriandrum satirum.*

(iii) Coriander powder shall be the powder obtained by grinding the clean dried fruits of the plant *coriandrum satirum.*

(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;*

(r) Saffron shall be the dried stigma of the flower of the plant *crocus satirus;*

(s) Sage shall be the dried leaf of the plant *salvia officinalis.*

(t) Star aniseed shall be the dried ripe fruit of the plant *Illicum 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 referred to in paragraph (1) shall be of the standard specified in regulations 108 to 116.

108. Raw salt

Raw salt shall be salt which contains –

(a) not less than 97 per cent sodium chloride on a moisture free basis;

(b) not more than 0.2 per cent of matter insoluble in water; and

(c) not more than 5 per cent 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 per cent sodium chloride on a moisture free basis;

(b) not more than 0.2 per cent of matter insoluble in water;

(c) not more than one per cent moisture; and

(d) a permitted range of pH of 7.0 to 8.4 for a 10 per cent weight per volume solution.

(2) A solution of a 10 per cent 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 per cent sodium chloride on a moisture free basis;

(b) not more than 0.2 per cent of matter insoluble in water, exclusive of additives; and

(c) not more than one per cent moisture.

(2) Table salt may contain –

(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) 2 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 per cent sodium chloride on a moisture free basis;

(b) not more than 0.2 per cent of matter insoluble in water;

(c) not more than one per cent 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

(1) No person shall sell edible salt otherwise than in a pre-packed container.

(2) A container under paragraph (a) of this section shall bear a label which, in addition to the requirements of regulation 3, shall conspicuously indicate –

(a) the net contents of the container by mass of 250 grammes, 500 grammes, one kilogramme or a multiple of one kilogramme;

(b) that the salt is edible salt and shall further indicate whether it is refined salt, table salt or iodised salt; and

(c) 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

(1) 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.

(2) Raw salt shall only be transported or sold in containers of not less than 25 kilogrammes.

(3) 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 may determine 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 the purpose 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

The cream of tartar shall contain not less than 99 per cent of acid tartrate, calculated as potassium hydrogen tartrate.

119. Acid phosphate

(1) The 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 per cent carbon dioxide; and

(c) may contain permitted colouring substance.

PART XI – CEREAL, GRAIN, PULSE, LEGUME, CEREAL PRODUCT, STARCH AND BREAD

121. Definition of product

For the purposes of this Part –

"cereal product" includes flour, wholemeal flour, self-raising flour, oatmeal, maize meal, rice flour, ground rice, glutinous rice, semolina, pasta, breakfast cereal, white bread, wholemeal bread and bakery product;

"grain product" includes sago;

"tuber product" includes corn 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 every such product as specified in regulations 123 to 140.

123. Flour

(1) Flour shall –

(a) be the fine form of ground product derived from or separated during the milling of clean wheat; and

(b) contain not more than 14 per cent 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 monoacid calcium phosphate;

(b) monoacid calcium phosphate with or without dicalcium 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 specified in the Twelfth Schedule.

124. Wholemeal flour

(1) Wholemeal flour shall –

(a) be the product obtained by milling sound, clean wheat;

(b) contain all the constituents of such wheat; and

(c) contain not more than 15 per cent moisture, and not less than 2.5 per cent crude fibre.

(2) Wholemeal flour shall not contain any additive except as otherwise specified in the Twelfth Schedule.

125. Self-raising flour

(1) Self-raising flour shall –

(a) be any flour or mixture of flours to which baking powder has been added; and

(b) liberate not less than 0.40 per cent carbon dioxide.

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

126. Oatmeal

Oatmeal shall –

(a) be the meal produced by grinding oats after removal of the husk;

(b) contain not less than 5 per cent fat; and

(c) contain not more than 2.5 per cent of meal derived from grain other than oats.

127. Maize meal

Maize meal shall –

(a) be the meal obtained by grinding maize;

(b) contain not less than 1.1 per cent nitrogen; and

(c) yield not more than 1.6 per cent ash on a moisture free basis.

128. Corn flour

Corn flour shall –

(a) be the starch powder derived from any variety of cereal grain; and

(b) yield not more than 0.8 per cent 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 per cent ash.

130. Custard powder or crème anglaise

Custard powder or crème anglaise powder shall be the powder prepared from tapioca flour, corn flour or sago flour, with or without other food.

131. Rice flour or ground rice

Rice flour or ground rice shall –

(a) be the product obtained by grinding sound, clean rice; and

(b) not yield more than 1.5 per cent 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 shall –

(a) be the product obtained by grinding sound and clean glutinous rice; and

(b) not yield more than 1.5 per cent ash.

133. Sago

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

134. Semolina

Semolina shall –

(a) be the product prepared from clean wheat by the process of grinding and bolting;

(b) have a natural ash content of not less than 0.48 per cent and not more than 0.80 per cent; and

(c) 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 specified in the Fortieth Schedule.

(3) No pasta shall be labelled as containing egg unless the pasta has not less than 4 per cent 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 specified in the Fortieth Schedule.

137. Wheat germ

Wheat germ shall –

(a) 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) contain not less than 60 per cent 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 specified in the 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 per cent for loaves of 100 grammes to 500 grammes;

(ii) a moisture content of 40 per cent for loaves of 1,000 grammes to 2,000 grammes;

(iii) a moisture content of 30 per cent for bread commonly known as "baguette" and "flute"; and

(iv) a pH range of 5.3 to 6.0 in relation to mass per volume in 10 per cent aqueous solution.

139. Wholemeal bread

Wholemeal bread –

(a) shall be the product obtained by baking dough composed of wholemeal 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 in accordance with regulation 138; and

(d) shall contain not less than 1.8 per cent crude fibre on a moisture free basis.

140. Bakery product

(1) Bakery product –

(a) shall be any product other than white bread or wholemeal 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 the Fortieth Schedule.

(2) No person shall sell bread which is not white bread or wholemeal 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 wholemeal 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 shall –

(a) 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) not yield more than 7 per cent of total ash of which at least one half shall be soluble in boiling water;

(c) yield not less than 30 per cent of water soluble extract;

(d) not contain spurious, decayed or mouldy leaves or stalks; and

(e) not contain any colouring substance.

143. Tea dust

Tea dust, tea fanning or tea sifting shall –

(a) be the dust, fanning or sifting of tea;

(b) not yield more than 5 per cent ash insoluble in boiling water;

(c) comply with the standard for tea in regulation 142.

144. Tea extract

Tea extract, instant tea or soluble tea shall –

(a) be a dried product made exclusively by the aqueous extraction of tea;

(b) not contain more than –

(i) 15 per cent of total ash; and

(ii) 6 per cent water;

(c) not contain less than –

(i) 4 per cent caffeine; or

(ii) 7 per cent 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 shall –

(a) be the pure roasted coffee bean that is ground or otherwise prepared so as to be suitable for making an infusion or decoction;

(b) be free from husk; and

(c) not contain any colouring matter.

148. Instant coffee

Instant coffee or soluble coffee shall –

(a) be the dried soluble solids obtained from water extraction of freshly roasted, pure coffee beans;

(b) be in the form of a free flowing granules or powder; and

(c) not contain any colouring matter.

149. Decaffeinated coffee

Decaffeinated coffee shall –

(a) be the coffee which contains not more than 0.1 per cent weight per volume of anhydrous caffeine; and

(b) not contain any colouring matter.

150. Coffee essence

Coffee essence shall –

(a) be the liquid extract of coffee, with or without the addition of glycerol or sugar or a combination of these;

(b) contain not less than 0.5 per cent weight per volume of anhydrous caffeine derived from coffee; and

(c) 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 shall –

(a) be the powder obtained by roasting and grinding the clean and dried root of the plant *cichorium intybus;*

(b) contain –

(i) not less than 3.5 per cent and not more than 10 per cent ash; and

(ii) 2.5 per cent ash insoluble in dilute hydrochloric acid; and

(c) contain not less than 50 per cent of water soluble extract.

(2) Where edible fat, edible oil or sugar is added to chicory, any one or combination of more than one of such edible fat, edible oil or sugar shall not exceed 2 per cent 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 per cent coffee; and

(b) shall contain 0.5 per cent 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 per cent of starch naturally present;

(ii) 7 per cent crude fibre;

(iii) 8 per cent total ash;

(iv) 5.5 per cent of ash insoluble in water;

(v) 0.4 per cent ferric oxide;

(vi) 10.5 per cent of total alkalinity calculated as potassium carbonate; and

(vii) 12.5 per cent ash;

(c) may contain flavouring substance and food conditioner as specified in the 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 per cent milk fat;

(ii) 25 per cent total fat;

(iii) 10.5 per cent milk solids on a fat free basis;

(iv) 2.5 per cent cocoa paste on a water free and fat free basis; and

(v) 25 per cent total cocoa dried solids.

(2) "Milk Chocolate", “Full Cream Milk Chocolate” or “Dairy Milk Chocolate” –

(a) shall contain not less than –

(i) 5 per cent milk fat;

(ii) 15 per cent milk solids on a fat free basis;

(iii) 2.5 per cent of cocoa paste on a water free and fat free basis; and

(iv) 20 per cent 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 Schedule.

(3) White chocolate shall be a product which –

(a) shall contain –

(i) 20 per cent cocoa butter; and

(ii) sugar;

(b) may contain –

(i) milk components;

(ii) not more than 3.5 per cent milk fat;

(iii) 14 per cent milk solids;

(iv) 55 per cent sucrose;

(v) vegetable fat other than cocoa butter; or

(vi) permitted flavouring substance and permitted food conditioner, as specified 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 per cent 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" –

(a) means the food chemically known as sucrose; and

(b) 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 per cent sucrose;

(c) shall yield not more than 0.04 per cent ash; and

(d) may contain sulphur dioxide as a permitted preservative at a maximum level of 70 milligramme per kilogramme.

159. Brown sugar

Brown sugar shall –

(a) be the clean, partially refined, granulated product prepared from sugar;

(b) contain not less than 90 per cent of sugar and invert sugar;

(c) not yield more than 3.5 per cent sulphated ash; and

(d) not contain more than 4.5 per cent water.

160. Icing sugar

Icing sugar or powdered sugar shall –

(a) be white sugar which has been finely pulverised;

(b) contain not less than 97 per cent sucrose;

(c) not yield more than 0.04 per cent ash;

(d) contain sulphur dioxide as a permitted preservative at a maximum level of 20 milligrammes per kilogramme; and

(e) contain permitted anti caking agent as specified in the Forty-fourth Schedule.

161. Glucose

Glucose shall –

(a) be the solid product obtained by the hydrolysis of starch;

(b) contain not less than 70 per cent of reducing sugars calculated as dextrose anhydrous;

(c) not yield more than one per cent sulphated ash; and

(d) contain not more than 40 milligrammes per kilogramme of sulphur dioxide as a permitted preservative.

162. Honey

Honey shall –

(a) 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) contain not less than 65 per cent of reducing sugars calculated as invert sugar;

(c) not contain more than 21 per cent water and one per cent ash;

(d) have a sucrose content of not more than 10 per cent; and

(e) have an acidity of not more than 40 milli-equivalents acid per 1,000 grammes.

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 specified in the 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 specified in the 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 words "THIS FOOD CONTAINS ..... AS ARTIFICIAL SWEETENER".
(*name of substance*)

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 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 where a sample of not less than 50 grammes of the egg, on 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 specified in the 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 degrees celsius for not lower than 2.5 minutes and immediately cooled to a temperature not higher than 7 degrees celsius.

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 degrees celsius for 3.5 minutes and immediately cooled to a temperature not higher than 7 degrees celsius.

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 degrees celsius for at least 9.5 minutes, and immediately cooled to a temperature not higher than 7 degrees celsius.

170. Dried egg powder

Dried egg powder, dried egg yolk powder or dried egg white powder shall –

(a) be the product obtained by drying liquid egg, liquid egg yolk or liquid egg white, respectively; and

(b) contain not more than 5 per cent 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. Interpretation

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', '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.

(3) 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

No person shall –

(a) advertise or cause to be advertised any infant formula with any claim 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 regulation 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 6 months;

(c) any special storage instruction 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 kilocalorie or kilojoule;

(f) the amount of protein, carbohydrate, fat, vitamin, and mineral contents per 100 grammes of the food; and

(g) the date of expiry, 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 columns of that 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 the first column 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 that 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 one gramme per kilogramme 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, 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 kilocalories or kilojoules;

(f) the amount of protein, fat, carbohydrate, vitamin and mineral content per 100 grammes 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 date of expiry, 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 columns of that 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 the first column 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 that 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 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 gramme per kilogramme 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 per cent on a water free basis, and the quality of the protein shall not be less than 70 per cent of that of casein.

(c) Where cereal-based food for infants and children is taken with milk, it shall contain not less than 6 per cent of protein on a ready to eat basis and the quality of the protein shall not be less than 70 per cent 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 ionising 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 kilocalories and kilojoules;

(h) the amount of protein, fat, carbohydrate, vitamin and mineral content per 100 grammes 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 date of expiry, 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 columns of that 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 the first column 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 that Schedule.

184. Definition of low energy food

Low energy food –

(a) shall be a special food for persons requiring a restricted energy diet; but

(b) shall not have a total energy value exceeding that prescribed in Fifty-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 grammes of the food, or where the food is in liquid form, in each 100 millilitres;

(d) the 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 date of expiry, to which special attention shall be drawn.

186. 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 unless, 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 kilocalorie or kilojoule, 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) rapeseed oil;

(f) maize or corn oil;

(g) sesame oil

(h) olive oil;

(i) mustard oil;

(j) low erucic rapeseed 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 triglycerides 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 labelling 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 as specified in 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 milligrammes of cholesterol per 100 grammes of oil or fat and not less than 45 per cent unsaturated fat;

not more than 25 per cent saturated fat; and

(ii) LOW CHOLESTEROL – less than 20 milligrammes of cholesterol per 100 grammes 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 degrees celsius, relative to the density of water at 20 degrees celsius, ranging from 0.919 to 0.925;

(b) a refractive index, at 40 degrees celsius, ranging from 1.466 to 1.470;

(c) a saponification value ranging from 189 to 195 milligrammes of potassium hydroxide per gramme of oil;

(d) an iodine value (Wij's) ranging from 120 to 143;

(e) an acid value not more than 0.6 milligramme of potassium hydroxide per gramme of oil;

(f) a peroxide value not more than 10 milli-equivalents peroxide oxygen per kilogramme of oil;

(g) an unsaponifiable matter of not more than 15 grammes per kilogramme of oil;

(h) an iodine value (Wij's) ranging from 92 to 125;

(i) an acid value of –

(i) not more than 4 milligrammes of potassium hydroxide per gramme of virgin oil; or

(ii) not more than 0.6 milligramme of potassium hydroxide per gramme of non-virgin oil;

(j) a peroxide value not more than 10 milli-equivalents peroxide oxygen per kilogramme of oil;

(k) an unsaponifiable matter of not more than 15 grammes per kilogramme of oil; and

(l) the mass of erucic acid content shall not be more than 5 per cent 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 degrees celsius, relative to the density of water at 20 degrees celsius, ranging from 0.908 to 0.921;

(b) a refractive index, at 40 degrees celsius, ranging from 1.448 to 1.450;

(c) a saponification value ranging from 248 to 265 milligrammes of potassium hydroxide per gramme of oil;

(d) an iodine value (Wij's) ranging from 6 to 11;

(e) an acid value of –

(i) not more than 4 milligrammes of potassium hydroxide per gramme of virgin oil; or

(ii) not more than 0.6 milligramme of potassium hydroxide per gramme of non-virgin oil;

(f) a peroxide value not more, than 10 milli-equivalents peroxide oxygen per kilogramme of oil;

(g) an unsaponifiable matter of not more than 15 grammes per kilogramme 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 palm oil shall be the edible oil obtained by a process of –

(a) expression;

(b) solvent extraction; or

(c) expression and solvent extraction,

from the fleshy mesocarp of the fruit of the red oil palm *elaeis guineensis*.

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

(a) a density at 50 degrees celsius, relative to the density of water at 25 degrees celsius, ranging from 0.8910 to 0.9030;

(b) a refractive index, at 50 degrees celsius, ranging from 1.449 to 1.455;

(c) a saponification value ranging from 190 to 209 milligrammes of potassium hydroxide per gramme of oil;

(d) an iodine value (Wij's) ranging from 50 to 55;

(e) an acid value of –

(i) not more than 10 milligrammes of potassium hydroxide per gramme of virgin oil; or

(ii) not more than 0.6 milligramme of potassium hydroxide per gramme of non-virgin oil;

(f) a peroxide value not more than 10 milli-equivalents peroxide oxygen per kilogramme of oil;

(g) an unsaponifiable matter of not more than 12 grammes per kilogramme of oil; and

(h) a total carotenoids of the oil of the red palm of –

(i) not less than 500 milligrammes per kilogramme; and

(ii) not more than 2,000 milligrammes per kilogramme,

calculated as beta-carotene.

197. 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) a density at 50 degrees celsius, relative to the density of water at 25 degrees celsius, ranging from 0.8910 to 0.9030;

(b) a refractive index, at 50 degrees celsius, ranging from 1.449 to 1.459;

(c) a saponification value ranging from 194 to 202 milligrammes of potassium hydroxide per gramme of oil;

(d) an iodine value (Wij's) ranging from 56 to 61;

(e) an acid value of not more than 0.6 milligrammes of potassium hydroxide per gramme of oil;

(f) a peroxide value not more than 10 milli-equivalents peroxide oxygen per kilogramme of oil;

(g) an unsaponifiable matter of not more than 12 grammes per kilogramme of oil; and

(h) a slip point of –

(i) not less than 19 degrees celsius; and

(ii) not more than 24 degrees celsius.

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 degrees celsius, relative to the density of water at 20 degrees celsius, ranging from 0.922 to 0.927;

(b) a refractive index, at 40 degrees celsius, ranging from 1.467 to 1.470;

(c) a saponification value ranging from 186 to 198 milligrammes of potassium hydroxide per gramme of oil;

(d) an iodine value (Wij's) ranging from 135 to 150;

(e) an acid value of not more than 0.6 milligramme of potassium hydroxide per gramme of oil;

(f) a peroxide value not more than 10 milli-equivalents peroxide oxygen per kilogramme of oil; and

(g) an unsaponifiable matter of not more than 15 grammes per kilogramme 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 semi-solid emulsion.

(3) Margarine shall contain –

(a) not less than 80 per cent fat; and

(b) not more than 16 per cent water and 4 per cent 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 2,500; and

(ii) not more than 3,500,

of international units of vitamin A, in each 100 grammes 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 grammes of margarine.

(6) Polyunsaturated margarine shall contain –

(a) not less than 45 per cent polyunsaturated fatty acids; and

(b) not more than 25 per cent 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 milligrammes of cholesterol per 100 grammes 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 –

(a) contain not less than 97 per cent of fat derived solely from vegetable;

(b) contain not more than 0.25 per cent water;

(c) not contain any edible animal fat; and

(d) not contain animal oil.

(3) *Vanaspati* shall have the following characteristics –

(a) an unsaponifiable matter of not more than 12.5 per cent gramme per kilogramme;

(b) a free fatty acid content of 0.25 per cent as oleic acid; and

(c) a slip point ranging from 37 degrees celsius to 44 degrees celsius.

(4) *Vanaspati* may contain –

(a) permitted colouring substance as specified in the Sixteenth Schedule;

(b) permitted flavouring substance specified in the Twenty-third Schedule; or

(c) vitamin A and its esters, vitamin D and 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 degrees celsius, relative to the density of water at 20 degrees celsius, ranging from 0.893 to 0.904;

(b) a refractive index, at 40 degrees celsius, ranging from 1.448 to 1.460;

(c) a saponification value ranging from 190 to 202 milligrammes of potassium hydroxide per gramme of oil;

(d) an iodine value (Wij's) ranging from 32 to 50;

(e) an acid value of not more than 2.5 milligrammes of potassium hydroxide per gramme of oil;

(f) a peroxide value not more than 16 milli-equivalents peroxide oxygen per kilogramme of oil;

(g) an unsaponifiable matter of not more than 12 grammes per kilogramme of oil; and

(h) a titre temperature ranging from 40 degrees celsius to 49 degrees celsius.

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 degrees celsius, relative to the density of water at 20 degrees celsius, ranging from 0.893 to 0.898;

(b) a refractive index, at 40 degrees celsius, ranging from 1.448 to 1.460;

(c) a saponification value ranging from 190 to 200 milligrammes of potassium hydroxide per gramme of fat;

(d) an iodine value (Wij's) ranging from 32 to 47;

(e) an acid value of not more than 2.0 milligrammes of potassium hydroxide per gramme of fat;

(f) a peroxide value not more than 10 milli-equivalents peroxide oxygen per kilogramme of fat;

(g) an unsaponifiable matter of not more than 10 grammes per kilogramme of oil; and

(h) a titre temperature ranging from 42.5 degrees celsius to 47 degrees celsius.

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 degrees celsius, relative to the density of water at 20 degrees celsius, ranging from 0.896 to 0.904;

(b) a refractive index, at 20 degrees celsius, ranging from 1.448 to 1.460;

(c) a saponification value ranging from 192 to 203 milligrammes of potassium hydroxide per gramme of fat;

(d) an iodine value (Wij's) ranging from 45 to 70;

(e) an acid value of not more than 1.3 milligrammes of potassium hydroxide per gramme of fat;

(f) a peroxide value not more than 10 milli-equivalents peroxide oxygen per kilogramme of fat;

(g) an unsaponifiable matter of not more than 10 grammes per kilogramme of fat; and

(h) a titre temperature ranging from 32 degrees celsius to 45 degrees celsius.

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 specified in the Twelfth Schedule; or

(ii) permitted colouring substance as specified 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 the first column of the Fifty-eight Schedule unless it complies with the maximum permissible level of polyunsaturated fat, saturated fat or palm oil specified in the second column 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, as specified in 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 the Excise Act, no person shall import, manufacture, produce, process or pack vinegar, spirit vinegar or non-brewed condiment without a written authorisation 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 mix, together with cereal and flour;

(b) shall contain not less than 0.6 per cent weight per volume of total nitrogen;

(c) shall contain not less than 10 per cent salt;

(d) may contain sugar, glucose syrup or molasses;

(e) may contain permitted preservative as specified in the Twelfth Schedule;

(f) may contain caramel as a colouring substance; and

(g) may contain any permitted flavour enhancer specified 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 shellfish;

(b) shall contain not less than 15 per cent salt and 10 per cent protein; and

(c) may contain permitted preservative as specified in the Twelfth Schedule;

(d) may contain caramel as a colouring substance; and

(e) may contain any permitted flavour enhancer specified in the Twenty-sixth Schedule.

217. Hydrolysed sauce

(1) Hydrolysed sauce may be hydrolysed plant protein sauce or vegetable protein sauce.

(2) Hydrolysed sauce shall contain –

(a) not less than 2.5 per cent weight per volume of total nitrogen;

(b) not less than 10 per cent salt;

(c) may contain permitted preservative as specified 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 per cent weight per volume of total nitrogen;

(b) not less than 10 per cent salt;

(c) may contain permitted preservative as specified in the Twelfth Schedule;

(d) may contain caramel as a colouring substance; and

(e) may contain any permitted flavour enhancer specified 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, as specified in 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 per cent of total solids;

(c) contain 0.8 per cent of total acidity expressed as acetic acid;

(d) contain permitted preservative as specified in the Twelfth Schedule; and

(e) contain any colouring substance specified 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 per cent of edible vegetable oil.

222. Mayonnaise

In this regulation –

(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 specified in the 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 per cent 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;

(b) may contain permitted preservative as specified in the Twelfth Schedule;

(c) may contain permitted colouring substance as specified in the Eighteenth Schedule;

(d) may contain any permitted flavouring substance specified in the Twenty-third Schedule; and

(e) may contain permitted food conditioner as specified in the Thirty-ninth Schedule.

224. Special labelling requirements for pickle

(1) No person shall import, manufacture, process, pack, store, offer for sale or sell a package containing pickle unless, in accordance with regulation 3, the word "PICKLE OF .....", is mentioned on the label.

(*name of fruit or vegetable*)

(2) No fruit or vegetable shall be named on the label unless it is present in a proportion of not less than 50 per cent 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 per cent of moisture and shall yield not more than 3 per cent of ash; and

(c) may contain permitted preservative as specified 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 accordance with regulation 3, the label on the package of the food specifically mentions the words "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 purée;

(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 purée;

(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 milligrammes per kilogramme, 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 milligrammes of ascorbic acid per litre; and

(d) may contain added salt, sugar, spices or ascorbic acid.

232. Tomato purée

Tomato purée –

(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 per cent of soluble salt free solids; and

(c) may contain *nisin* whenever the pH of the tomato purée 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 heat to prevent spoilage;

(b) shall contain not less than 25 per cent tomato solids;

(c) may contain salt; and

(d) may contain *nisin* wherever 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 per cent of non-sugar organic solids; and

(c) 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 stalls; and

(b) in or beside a public convenience, in or beside a place where noxious substances are emitted or in or beside 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 or naturally;

(b) shall contain not more than 8 per cent moisture;

(c) may contain permitted preservative as specified in the Twelfth Schedule; and

(d) may contain any permitted colouring substance specified 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 -18 degrees celsius 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;

(b) may contain permitted preservative as specified in the Twelfth Schedule; and

(c) may contain any permitted flavour enhancer specified 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 per cent moisture;

(c) may contain permitted preservative as specified in the Twelfth Schedule; and

(d) may contain any permitted flavour enhancer as specified in the Twenty-sixth Schedule.

242. Canned vegetable

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 per cent of the mixture.

243. Canned peas

(1) Canned peas may 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 specified 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 specified in the Eighteenth Schedule; and

(e) may contain permitted food conditioner as specified in the the 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; but

(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 per cent coconut oil; and

(c) shall contain not more than 3 per cent 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 per cent peanut; and

(ii) 20 per cent protein;

(c) shall contain not more than –

(i) 55 per cent edible fat or edible oil;

(ii) 3 per cent water;

(iii) 2 per cent salt;

(iv) 5 per cent 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 specified 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 removing the skins, but without removing 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 skimmed 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 milk, 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 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 has obtained the written authorisation of the Permanent Secretary.

(b) The Permanent Secretary may, in issuing an authorisation under paragraph (a), impose such conditions and set such standards as he may determine.

256. Dealer in whole milk

(1) Every 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) Every 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 milk, 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 15 litres.

258. Sealing of consigned whole milk

A person who consigns whole milk shall ensure that the milk is carried in a churn 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 shall –

(a) be milk from which milk fat has been removed but shall not contain more than 0.5 per cent milk fat;

(b) not contain less than 8.5 per cent non-fat milk solids; and

(c) 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 accordance 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 degrees celsius for a length of time sufficient to render the milk sterile until its date of expiry.

(2) The heat treatment referred to 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 shall be milk which has been treated and retained at a temperature of –

(a) not less than 63 degrees celsius and not more than 65 degrees celsius for 30 minutes, immediately –

(i) cooled to a temperature of not more than 4 degrees celsius;

(ii) packed in an aseptically container and maintained at that temperature until delivery; or

(b) not less than 73 degrees celsius for 15 seconds, immediately –

(i) cooled to a temperature of not more than 4 degrees celsius;

(ii) 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 test,

are 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 degrees celsius 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 degrees celsius for at least 2 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 accordance 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 specified 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 non-fat milk solids;

(c) may contain any permitted colouring substance listed in the Nineteenth Schedule;

(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 per cent water;

(c) shall contain not less than 26 per cent milk fat; and

(d) may contain permitted food conditioner as specified 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 accordace with regulation 3, the words "THIS PRODUCT IS NOT SUITABLE FOR INFANTS BELOW THE AGE OF 6 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 water;

(ii) 1.5 per cent milk fat; and

(c) may contain permitted food conditioner as specified 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 accordace 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) not less than 1.5 per cent and not more than 26 per cent milk fat; and

(ii) not more than 5 per cent 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 accordance 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 per cent milk fat; and

(ii) 25 per cent total milk solids; and

(c) may contain permitted food conditioner as specified in the Forty-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 accordance 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 per cent total milk solids; and

(ii) 8 per cent 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 accordance 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 per cent fat; and

(ii) 8.5 per cent 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 accordance 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 accordance 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 accordance 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 accordance with regulation 3, the words "THIS PRODUCT IS NOT SUITABLE FOR INFANTS BELOW THE AGE OF 6 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 per cent;

(c) shall have a maximum level of 2 per cent milk solids non-fat and 0.1 per cent casein;

(d) may contain permitted emulsifiers as specified in the Thirty-ninth Schedule;

(e) may contain permitted stabilisers as specified in the Forty-fifth Schedule;

(f) may contain permitted thickening agent as specified in the Forty-sixth Schedule; and

(g) may contain any permitted flavouring substance specified 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 per cent and a maximum fat content of less than 18 per cent.

(ii) Whipping or whipped cream shall have a minimum fat content of 28 per cent.

(iii) Heavy whipped cream shall have a minimum fat content of 35 per cent.

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

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 referred to 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.

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

291. Imitation cream

Imitation cream shall –

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

(b) contain not less than 35 per cent 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 accordance 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 per cent total fat;

(c) may contain –

(i) mono and diglycerides of fat forming fatty acids or lecithin in a proportion not exceeding 6 per cent;

(ii) potassium phosphate not exceeding 2 per cent; and

(iii) sodium silicoaluminate in proportion not exceeding 0.3 per cent of the total volume of the creamer; and

(d) may contain any permitted flavouring specified 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 per cent;

(ii) a maximum milk solids non-fat content of 2 per cent; and

(iii) a maximum water content of 16 per cent;

(c) may contain annato, beta-carotene or curcumin as food colours;

(d) may contain as neutralising salts –

(i) a maximum of 2,000 milligrammes per kilogramme 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 any –

(i) fat or oil foreign to milk; and

(ii) 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 per cent; and

(ii) a maximum water content of 0.5 per cent;

(c) may contain permitted antioxidants as specified in the Twenty-eighth Schedule; and

(d) shall not contain any substance foreign to milk, cream or butter.

296. Cheese

Cheese –

(a) shall be the fresh or matured solid or semi-solid product obtained by coagulating whole milk, skimmed milk, cream, buttermilk, whey or any mixture of these, with protein coagulating enzymes and subjecting the mixture to heat;

(b) shall contain not less than 40 per cent of milk fat on a water free basis;

(c) shall not contain any fat other than milk fat;

(d) may contain –

(i) ripening ferments;

(ii) harmless acid producing bacterial cultures and mould cultures;

(iii) permitted preservative as specified in the Twelfth and Thirteenth Schedules;

(iv) permitted colouring substance of vegetable origin as specified in the Seventeenth and Eighteenth Schedules; and

(v) any permitted flavouring substance specified 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 pasteurised milk from which all the fat has not been removed with protein coagulating enzymes;

(b) shall not contain more than 80 per cent water; and

(c) may contain permitted preservative as specified 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 contain –

(a) not more than 55 per cent water;

(b) not less than 65 per cent milk fat on a water free basis;

(c) 0.5 per cent stabiliser as permitted food conditioner as specified in the Forty-fifth Schedule.

(3) Cream cheese may contain permitted preservative as specified 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 per cent of milk fat on a water free basis; and

(iii) not more than 3 per cent of emulsifying agent sodium phosphate or sodium citrate;

(c) may contain –

(i) permitted preservative as specified in the Twelfth and Thirteenth Schedules;

(ii) permitted colouring substance as specified in the Nineteenth Schedule;

(iii) any permitted flavouring substance specified in the Twenty-third Schedule;

(iv) any permitted flavour enhancer specified in the Twenty-sixth Schedule; or

(v) permitted food conditioner as specified in the 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 per cent cheese;

(ii) more than 50 per cent moisture; and

(iii) more than 3 per cent permitted emulsifier as specified in the Fortieth Schedule;

(c) may contain –

(i) permitted preservative as specified in the Twelfth Schedule;

(ii) permitted colouring substance of vegetable origin as specified in the Eighteenth Schedule;

(iii) any permitted flavouring substance specified in the Twenty-third Schedule; and

(iv) permitted food conditioner as specified 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 bulgarius* and *streptococcus thermophilus*.

(2) (a) Yogurt shall be made from whole milk or cream and shall contain not less than 3 per cent milk fat.

(b) Reduced fat yogurt shall be made from reduced fat milk and shall contain more than 0.5 per cent but less than 3 per cent milk fat.

(c) Non fat yogurt shall be made from non-fat milk and shall contain not more than 0.5 per cent milk fat.

(3) Yogurt, reduced fat yogurt and non-fat yogurt –

(a) shall contain not less than 8.2 per cent 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 one gramme of yogurt;

(d) may contain added sugar; and

(e) may contain any permitted flavouring substance specified 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 per cent fruit or fruit juice;

(b) may contain sugar;

(c) may contain permitted preservative as specified in the Twelfth Schedule;

(d) may contain any permitted colouring substance specified in the Eighteenth Schedule; and

(e) may contain gelatin which shall not exceed one per cent of the yogurt.

305. Special labelling requirements for flavoured yogurt

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

(a) the words "FLAVOURED YOGURT ....." (*name of 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 bulgarius;*

(b) may contain added lactose;

(c) may contain any permitted flavouring substance specified in the Twenty-third Schedule; and

(d) shall have a pH of not less than 0.5 and not more than one.

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 permit, impose such sanitary conditions as he may determine.

(c) The holder of a permit shall renew the permit every year.

(3) The licensee of a milk processing plant shall, while the plant is in operation, allow an authorised officer to enter in his premises so as to inspect the condition of the premises and equipment, and to carry out any test which the authorised officer may determine.

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 degrees celsius 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 degrees celsius or more; and

(ii) prevent the mixture of heat-treated milk with milk which has not been raised to a temperature of 63 degrees celsius 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 per cent 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 specified 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 per cent of whole milk solids; and

(c) may contain permitted colouring as specified in the Nineteenth Schedule.

312. Microbiological standard

Ice cream or milk ice shall comply with the microbiological standard specified 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 degrees celsius for at least 20 minutes;

(b) 74 degrees celsius for at least 10 minutes; or

(c) 80 degrees celsius 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 shall not be less than 0.51 calculated as gramme 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 diglycerides of fat forming fatty acids is permitted, singly or in combination, but in a total proportion not exceeding 1.4 per cent.

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 per cent 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 per cent 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 specified 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 per cent of milk fat and not more than 1.4 per cent 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 specified in paragraph (2), of –

(a) a healthy slaughter animal slaughtered in an abattoir and shall include 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 lips, 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 per cent 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

(1) No person shall process or pack meat from animal of different common appellation in the same section of a meat processing establishment.

(2) Notwithstanding paragraph (1), 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, saltpetre, 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 per cent nitrogen; and

(ii) more than 30 per cent 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 specified in the Twelfth and Thirteenth Schedules; and

(d) may contain –

(i) soluble inorganic phosphates in proportion not exceeding 0.3 per cent calculated as phosphorous pentoxide;

(ii) ascorbic acid, sodium ascorbate, isoascorbic acid and sodium isoascorbate as permitted food conditioner;

(iii) any permitted flavouring substance specified in the Twenty-third Schedule;

(iv) any permitted flavour enhancer specified in the Twenty-sixth Schedule; and

(v) any permitted colouring substance specified 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 specified in the 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 specified in the Thirteenth Schedule;

(iii) ascorbic acid, sodium isoascorbate and isoascorbic acid as permitted antioxidant as specified in the Twenty-eighth Schedule;

(iv) any permitted flavouring substance specified in the Twenty-third Schedule; and

(v) any permitted flavour enhancer specified in the 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 specified in the Thirteenth Schedule;

(ii) soluble inorganic phosphates in a proportion not exceeding 0.3 per cent of the product, calculated as phosphorous pentoxide, as a permitted food conditioner;

(iii) any permitted flavouring substance specified in the Twenty-third Schedule; and

(iv) any permitted flavour enhancer specified in the Twenty-sixth Schedule.

327. Meat extract, meat juice or meat essence

Meat extract, 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 specified 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 per cent meat.

(b) Canned meat shall contain not less than 90 per cent manufactured meat.

(c) Canned meat with other food shall contain not less than 45 per cent meat.

(d) Canned meat with pastry shall contain not less than 51 per cent meat.

(e) Canned meat pie shall contain not less than 40 per cent meat.

(f) Meat extract or meat juice or meat essence shall contain not less than 80 per cent of extract, juice or essence of meat.

(g) Meat paste shall contain not less than 70 per cent 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 accordance with regulation 3, the label bears –

(a) the common name of the animal whose meat has been used to prepare the manufactured meat or 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 per cent 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 specified 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 per cent glucose;

(ii) between a range of 33 per cent and 45 per cent, inclusive, of fruit by weight except for –

(A) blackcurrant, rose Hip, quince which shall be between 25 per cent and 35 per cent, inclusive by weight;

(B) ginger which shall be between 15 per cent and 25 per cent, inclusive by weight;

(C) cashew apple which shall be between 16 per cent and 23 per cent, inclusive by weight;

(D) passion fruit which shall be between 6 per cent and 8 per cent, inclusive by weight;

(iii) not less than 65 per cent soluble solids; and

(c) may contain –

(i) permitted colouring substance as specified in the Nineteenth Schedule;

(ii) any permitted flavouring substance specified in the Twenty-third Schedule; and

(iii) permitted food conditioner as specified 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 per cent soluble solids; and

(c) may contain –

(i) permitted preservative as specified in the Twelfth Schedule;

(ii) permitted colouring substance as specified in the Nineteenth Schedule; and

(iii) food conditioner as specified 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 or 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 per cent fruit juice extract; and

(ii) not less than 65 per cent soluble solids;

(d) may contain –

(i) permitted colouring substance as specified in the Nineteenth Schedule;

(ii) any permitted flavouring substance specified in the Twenty-third Schedule; and

(iii) food conditioner as specified 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 per cent liquid paraffin;

(c) may be bleached with sulphur dioxide and treated with glycerine;

(d) may contain permitted preservative as specified 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 per cent dried fruit; and

(c) may contain not more than 15 per cent citrus peel.

339. Crystallised fruit

(1) Crystallised fruit shall include candied fruit or fruit glace.

(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 specified in the Twelfth Schedule; and

(c) may contain permitted colouring substances specified 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 specified 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 2 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 specified 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 grammes in 100 millilitres measured at 20 degrees celsius, 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 specified 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 shall –

(a) be the fruit juice of mature apples;

(b) contain, in 100 millilitres of juice measured at 20 degrees celsius, not less than –

(i) 11.5 grammes soluble solids; and

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

345. Grapefruit juice

Grapefruit juice shall –

(a) be the fruit juice of mature grapefruits;

(b) contain, in 100 millilitres of juice measured at 20 degrees celsius, not less than –

(i) 9.5 grammes soluble solids;

(ii) one gramme and not more than 2 grammes of acid calculated as anhydrous citric acid; and

(iii) 7 grammes of soluble solids to each gramme of acid calculated as anhydrous citric acid;

(c) contain not more than 0.03 millilitre of essential oil.

346. Lemon juice

Lemon juice shall –

(a) be the fruit juice of mature lemons;

(b) contain, in 100 millilitres of juice measured at 20 degrees celsius, not less than –

(i) 8 grammes soluble solids; and

(ii) 4.5 grammes of acid calculated as anhydrous citric acid; and

(c) contain not more than 0.05 millilitre of essential oil.

347. Lime juice

Lime juice shall –

(a) be the fruit juice of mature lime;

(b) contain, in 100 millilitres of juice measured at 20 degrees celsius, not less than –

(i) 8 grammes soluble solids; and

(ii) 6 grammes of acid calculated as anhydrous citric acid.

348. Orange juice

Orange juice shall –

(a) be the fruit juice of mature oranges;

(b) contain, in 100 millilitres of juice measured at 20 degrees celsius, not less than –

(i) 0.5 gramme of soluble solids;

(ii) 0.65 gramme and not more than 1.5 grammes of acid calculated as anhydrous citric acid;

(iii) 10 grammes of soluble solids to each gramme of acid calculated as anhydrous citric acid; and

(c) contain not more than 0.03 millilitre of essential oil.

349. Pineapple juice

Pineapple juice shall –

(a) be the fruit juice of mature pineapples; and

(b) contain not less than 8 grammes of soluble solids in 100 millilitres of juice, measured at 20 degrees celsius.

350. Passion fruit juice

Passion fruit juice shall –

(a) be the fruit juice of mature passion fruits;

(b) contain, in 100 millilitres of juice, measured at 20 degrees celsius, not less than –

(i) 12 grammes of soluble solids; and

(ii) 1.5 grammes and not more than 4.5 grammes of acid calculated as anhydrous citric acid.

351. Fruit juice cordial

(1) Fruit juice cordial shall include 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 per cent; and

(vi) permitted colouring substance as specified 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 per cent 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 per cent 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 shall include 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;

(vi) permitted preservative or permitted colouring substance as specified in the Twelfth and Nineteenth Schedules; and

(vii) permitted artificial sweetening substance and sodium alginate which, together, shall not exceed a proportion 0.3 per cent 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 per cent juice of the fruit or fruits claimed to be present in the squash;

(c) shall, by volume, contain not less than 10 per cent 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 specified in the Twenty-third Schedule; and

(viii) permitted preservative as specified 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 accordance 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 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 per cent lemon juice;

(b) a fruit juice labelled as "pineapple juice" unless the juice contains at least 50 per cent pineapple juice;

(c) a fruit juice, labelled as "pear juice" unless the juice contains at least 50 per cent pear juice;

(d) a fruit juice labelled as "apple juice" unless the juice contains at least 50 per cent apple juice;

(e) a fruit juice labelled "mixture of pineapple juice, pear juice and apple juice" unless the juice contains a mixture of those 3 juices which consists of at least 50 per cent of the juice;

(f) a fruit juice bearing a label other than the labels referred to in subparagraphs (a), (b), (c), (d) and (e), unless the juice contains at least 35 per cent of the juice of that fruit.

356. Definition of soft drink

Soft drink –

(a) shall include –

(i) any liquid suitable or intended for human consumption as a drink, without or after dilution;

(ii) any fruit drink, squash, crush or cordial;

(iii) soda water or artificially carbonated water;

(iv) Indian or quinine tonic water;

(v) ginger beer and any herbal or botanical beverage; and

(vi) barley water, liquid products used in the preparation of barley water or cereal products containing less than 2 per cent of alcohol by volume;

(b) shall not include –

(i) water, water from natural springs, whether in its natural state or with added mineral substances;

(ii) any cereal product other than the cereal products specified in paragraph (a)(vi);

(iii) fruit juice, whether sweetened, unsweetened, concentrated, frozen, or not;

(iv) milk, tea, coffee, dandelion, cocoa or chocolate or any of their preparations;

(v) any egg product;

(vi) meat, yeast, or vegetable extracts;

(vii) soup or soup mixtures or a similar preparation;

(viii) tomato juice, vegetable juice or any of their preparations;

(ix) alcoholic liquor containing more than 2 per cent of alcohol by volume;

(x) any other unsweetened drink other than soda water;

(xi) 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 Schedules, 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 kilojoules or 26 kilocalories per 100 grammes of fluid;

(b) where the drink is intended for consumption without dilution, exceeds 22 kilojoules or 5 kilocalories per 100 grammes 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 Schedules, as the case may be;

(b) may 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 comminuted 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 milligrammes 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;

(b) may contain permitted preservative as specified in the Twelfth Schedule; and

(c) any permitted flavouring substance specified 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 milligrammes of sodium bicarbonate per litre.

363. Artificial sweeteners in soft drink

No soft drink shall contain any artificial sweetener other than the artificial sweeteners specified 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 a specific artificial sweetener has been added.

PART XXV – JELLY PRODUCT

365. Definition

Jelly product shall include –

(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 specified in the Twenty-third Schedule;

(b) may contain –

(i) glucose;

(ii) tartaric acid;

(iii) lactic acid; or

(iv) permitted colouring substance as specified in the Nineteenth Schedule.

368. Jelly mix

Jelly mix shall be a preparation which –

(a) shall contain –

(i) the following vegetable gelling substances –

(A) alginate;

(B) pectin;

(C) agar; or

(D) edible gum;

(ii) sugar;

(iii) citric acid; and

(iv) any permitted flavouring substance specified in the Twenty-third Schedule;

(b) may contain –

(i) glucose;

(ii) tartaric acid;

(iii) lactic acid;

(iv) tripotassium citrate;

(v) calcium sulphate; or

(vi) permitted colouring substance as specified 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. Interpretation

(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, deboned and maintained at –

(a) a temperature of -18 degrees celsius or less when frozen; and

(b) a temperature between 0 and 4 degrees celsius 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 specified 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 of not more than 5 milligrammes per kilogramme;

(ii) any permitted flavour enhancer specified in theTwenty-sixth Schedule; or

(iii) contaminant which shall not exceed the maximum permitted proportion specified 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 specified 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 per cent fish;

(ii) any permitted flavour enhancer as specified 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 per cent of the canned food;

(iv) calcium disodium ethylenediamine tetra acetate in a proportion of not more than 300 milligrammes per kilogramme;

(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 which –

(a) have, in the process of preparation, been separated from the bone and skin of the fish; and

(b) 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 specified in paragraph (c);

(b) shall not contain –

(i) less than 15 per cent salt;

(ii) less than 30 per cent protein;

(iii) more than 40 per cent water; and

(iv) more than 25 per cent ash;

(c) may contain –

(i) wholesome food;

(ii) condiment; or

(iii) permitted preservative as specified in the Twelfth Schedule;

(iv) permitted colouring substance specified in the Nineteenth Schedule; and

(v) any permitted flavour enhancer specified 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 20 grammes and not more than 50 grammes, including the coating;

(ii) be shaped so that the length of the fish stick is not less than 3 times its width;

(iii) not be less than 10 millimetres thick; and

(iv) contain not less than 50 per cent fish;

(c) may contain any permitted flavour enhancer specified in the Twenty-sixth Schedule; and

(d) may contain permitted food conditioner as specified 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 specified 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 per cent fish; and

(b) may contain –

(i) vegetable;

(ii) condiment;

(iii) any permitted flavour enhancer specified in the Twenty-sixth Schedule; or

(iv) permitted food conditioner as specified in the 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 specified 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 specified in the Eighth Schedule;

(b) the fish is radioactive;

(c) the fish contains a Total Volatile Base (TVB) of more than 150 milligrammes calculated in milligrammes of nitrogen per 100 grammes 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 elasmobranch fish, including chimaeras, ray, shark and skate.

(3) (a) Subject to paragraph (b), fish commonly known as *dorade*, tuna or *bécune* 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 *bécune* may be fit for human consumption where the combined histamine value of 2 samples of fish is not more than 200 parts per million.

PART XXVII – ALCOHOLIC BEVERAGE

384. Interpretation

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 per cent 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 degrees celsius to the total volume of the product at the same temperature measured in accordance with the system recommended by the International Organisation of Legal Metrology;

(e) "compounded spirits" means rum or local rum compounded into a product of a different flavour, taste or colour and having an alcoholic strength of not less than 40 per cent and not more than 50 per cent of alcohol by volume;

(f) "cordial" means a product having an alcoholic strength of not more than 39 per cent 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 per cent of alcohol by volume 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 per cent of alcohol by volume obtained by adding spirits of not less than 50 per cent of alcohol by volume to country liquor;

(i) "fortified wine" means a product having an alcoholic strength of not more than 22 per cent of alcohol by volume obtained by adding spirits of not less than 50 per cent of alcohol by volume to wine;

(j) "liquor" –

(i) means any beverage having an alcoholic strength of not less than 2 per cent 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 per cent of alcohol by volume; and

(c) may contain permitted colouring substance as specified 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 per cent and not more than 22 per cent of alcohol by volume; and

(c) may contain permitted preservative as specified in the Twelfth Schedule.

388. Sparkling wine

Sparkling wine shall –

(a) be wine which contains carbon dioxide generated solely during the process of fermentation; and

(b) have an alcoholic strength of not less than 9 per cent and not more than 22 per cent 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 per cent and not more than 22 per cent of alcohol by volume; and

(b) may contain permitted preservative and permitted colouring substance as specified in the Twelfth and Nineteenth Schedules.

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 per cent and not more than 22 per cent of alcohol by volume; and

(b) shall not contain added sugar, fructose, glucose or glucose syrup; or

(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 per cent and not more than 22 per cent of alcohol by volume; and

(c) may contain permitted preservative and permitted colouring substance as specified in the Twelfth and Nineteenth Schedules.

392. Rice wine

Rice wine –

(a) shall be the product of the alcoholic fermentation of rice and other grain;

(b) shall have an alcoholic strength of not less than 9 per cent and not more than 22 per cent of alcohol by volume; and

(c) may contain permitted preservative as specified 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 specified in the Twelfth and Nineteenth Schedules.

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 specified in the Twelfth and Nineteenth Schedules.

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 per cent of alcohol by volume; and

(d) may contain permitted preservative and permitted colouring substance as specified in the Twelfth and Sixteenth Schedules.

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 per cent of alcohol by volume.

397. Blended brandy

Blended brandy –

(a) shall be obtained by blending brandy with re-distilled alcohol;

(b) shall be a product having an alcoholic strength of not less than 40 per cent of alcohol by volume;

(c) may contain any permitted flavouring substance specified in the Twenty-sixth Schedule; and

(d) may contain permitted colouring substance as specified 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, and

distilled at less than 96 per cent 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 per cent and not more than 50 per cent of alcohol by volume; and

(c) may contain essences or flavouring substance specified in the Twenty-sixth Schedule.

(2) Local rum shall be a cane spirit having an alcoholic strength of not less than 50 per cent 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 per cent 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 per cent 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 specified in regulation 399; and

(b) shall have an alcoholic strength of not less than 40 per cent 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 per cent and not more than 50 per cent 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 per cent 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 per cent of alcohol by volume, with gin concentrate; and

(b) shall be a product having an alcoholic strength of not less than 40 per cent and not more than 50 per cent 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 per cent 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 per cent and not more than 50 per cent 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 per cent of alcohol by volume;

(c) may contain –

(i) added sugar;

(ii) dextrose;

(iii) glucose; or

(iv) permitted colouring substance as specified in the Seventeenth Schedule; and

(v) any permitted flavouring substance specified 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 one per cent of alcohol by volume; and

(c) may contain permitted preservative and permitted colouring substance as specified in the Twelfth and Seventeenth Schedules.

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 specified 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 disaccharide;

(r) vegetable oil; or

(s) water.

410. Almond essence

Almond essence shall –

(a) be the essence derived from the kernel of the bitter almond; and

(b) contain not less than one per cent by volume of volatile oil obtained from the kernel.

411. Anise essence

Anise essence shall –

(a) be the essence derived from the natural oil of anise; and

(b) contain not less than 3 per cent by volume of volatile oil obtained from the fruit of the plant *pimpinella anisum*.

412. Cinnamon essence

Cinnamon or cassia essence shall –

(a) be the essence derived from the natural oil of the leaves and twigs of the plant *cinnamomum cassia*; and

(b) contain not less than 2 per cent of volatile oil of the plant *cassia cinnamon*.

413. Clove essence

Clove essence shall –

(a) be the essence derived from the volatile oil obtained from clove buds; and

(b) contain not less than 2 per cent 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 shall –

(a) be the essence prepared from the oil obtained from the fruit of the plant *citrus medica,* variety *limomum*; and

(b) contain not less than 10 per cent by volume of lemon oil.

415. Rose essence

Rose essence shall –

(a) be the essence obtained from the flower of the plant *rosa damascena* or *rosa moschata*; and

(b) contain not less than 0.4 per cent 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 shall –

(a) be the essence prepared from the oil obtained from the fruit of the plant *citrus aurantium*; and

(b) contain not less than 5 per cent by volume of the volatile oil of orange oil.

417. Peppermint essence

Peppermint essence shall –

(a) be the essence prepared from the leaves and flowering tops of the plant *mentha piperita* or *mentha arvensis*; and

(b) contain not less than 3 per cent by volume of peppermint oil.

418. Vanilla essence

Vanilla essence shall –

(a) be the essence prepared from the dried cured fruit of the plant vanilla *planifolia*;

(b) contain not less than 0.1 per cent vanillin; and

(c) not contain added colouring substance.

419. Imitation fruit essence or imitation vegetable essence

(1) 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.

(2) 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 regulations 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 specified 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 accordance 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 specified in regulation 421.

(2) Ice shall comply with the bacteriological and chemical standards as specified in the Eighth and Sixty-fourth Schedules.

424. Prohibition

(1) No person shall manufacture, process, pack, store, offer for sale or sell ice unless it complies with the standards specified in regulation 423.

(2) No person shall use or 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 standards specified in regulation 423.

425. Prevention of contamination of ice

No person shall transport, handle, or deliver ice in such condition as to make it unfit for human consumption contrary to regulation 423.

PART XXXI – SOUP AND SOUP STOCK

426. Prohibition

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

427. Interpretation

(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 specified in the Eighteenth Schedule;

(iii) any permitted flavouring substance specified in the Twenty-third Schedule;

(iv) any permitted flavour enhancer specified in the Twenty-sixth Schedule; and

(v) permitted food conditioner as specified in the Fortieth, 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 milligrammes;

(b) sodium chloride not more than 12.5 grammes; and

(c) two-thirds of the total creatinine content shall be of bovine origin and not less than 70 milligrammes.

(3) Poultry soup shall contain per litre –

(a) total nitrogen not less than 100 milligrammes; and

(b) sodium chloride not more than 12.5 grammes.

(4) Other soups shall contain per litre –

(a) total nitrogen not less than 350 milligrammes;

(b) total amino nitrogen not less than 210 milligrammes; and

(c) sodium chloride not more than 12.5 grammes.

(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 specified in the Eighteenth Schedule;

(iii) any permitted flavouring substance specified in the Twenty- third Schedule;

(iv) any permitted flavour enhancer specified in the Twenty-sixth Schedule; and

(v) permitted food conditioner as specified 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 milligrammes;

(b) sodium chloride not more than 12.5 grammes; and

(c) two-thirds of the total creatinine content shall be of bovine origin and not less than 110 milligrammes.

(7) The addition of creatinine to soup and stock shall not be permitted.

428. –

FIRST SCHEDULE

[Regulation 3(i)]

FOOD NOT REQUIRING INDICATION OF EXPIRY DATE

Bakers' or pastry cooks' wares which, given the nature of their content, are normally consumed within 24 hours of their manufacture

Beverage containing 10 per cent or more by volume of alcohol

Chewing gum

Confectionery product consisting of flavoured and coloured sugar

Food grade salt

Fresh fruit and vegetable, including potato, which have not been peeled, cut or similarly treated

Solid sugar

Vinegar

Wine, liqueur wine, sparkling wine, aromatised wine, fruit wine and sparkling fruit wine

---

SECOND SCHEDULE

[Regulation 20]

FOOD REQUIRING A WRITTEN WARRANTY

Canned food for infant and child

Cereal-based food for infant and child

Colouring substance

Full-cream milk powder

Infant formula

Milk

Skimmed milk powder

THIRD SCHEDULE

[Regulation 23(a) and (d)]

LIST OF FOOD, PRE-PACKED FOOD, CONTAINER AND CONTACT MATERIAL REQUIRING PRE-MARKET APPROVAL

Any novel food

Artificial sweetener

Baby feed bottle, teat, nipple and baby feed mug

Biscuit

Breakfast cereal

Canned food for infant and child, infant formula, icing sugar

Cereal-based food for infant and child

Coffee and chicory blend, cocoa, jam

Confectionery, snack and cracker, wafer, chocolate, pastry

Dry egg powder, liquid egg, including egg yolk and egg white

Edible fat and oil, including shortening, margarine, *vanaspati* ghee

Essence

Fish product

Food additive

Food conditioner

Food container and contact material

Formula dietary food

Frozen confection and related product

Fruit juice, fruit cordial, soft drink, soft drink powder

Honey

Irradiated food

Low energy food

Meat product

Milk and milk product, including ice cream, condensed milk, evaporated milk, sterilised milk, UHT milk, tinned cream, cheese, butter

Mixed spice, pickle, preserved vegetable, preserved egg

Non-alcoholic beverage

Nutrient supplement

Oriental saffron (jaffran)

Poultry product

Refined salt, table salt, iodised salt, low sodium salt, salt for salting fish

Roasted cereal, nut

Sauce, vinegar, relish, including salad dressing and mayonnaise, seasoning

Self-raising flour, baking ingredient

Special purpose food

Tomato paste, ketchup, bottled water

FOURTH SCHEDULE

[Regulation 23(b)]

MINISTRY OF HEALTH AND QUALITY OF LIFE

FOOD REGULATIONS 1999

APPLICATION FOR PRE-MARKET APPROVAL OF CONTAINER, CONTACT MATERIAL, FOOD AND PRE-PACKED 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 treated 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 Date

.....

Name and Address of applicant

FIFTH SCHEDULE

[Regulation 28(b)]

MINISTRY OF HEALTH AND QUALITY OF LIFE

FOOD REGULATIONS 1999

CERTIFICATE OF SAMPLING

To .....

.....

.....

This is to certify that in accordance with regulation 28 of the Food Regulations 1999, ... (units or lots) of ..... from a consignment of .....
(*name of food*)

..... 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.

.....
Signature of authorised officer

.....
Name

.....
Signature of importer/agent

....
Date Name

**Delete as appropriate*

SIXTH SCHEDULE

[Regulation 28(d)]

MINISTRY OF HEALTH AND QUALITY OF LIFE

FOOD REGULATIONS 1999

CERTIFICATE WHERE AN OFFENCE HAS BEEN COMMITTED UNDER THE FOOD ACT

To –

(a) The Director-General of the Mauritius Revenue Authority

(b) The General Manager, Mauritius Port Authority

This is to certify that samples of food taken in accordance with 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.

.....
Signature of 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	Fluorine	Selenium
Agar	1.0	1.0	10.0	30.0	40.0	40.0	0.03	1.0	10.0	2.0
Alcoholic beverage	0.2	0.15	0.5	5.0	40.0	2.0	0.0	1.0	10.0	2.0
Alginic acid and alginate	1.0	1.0	10.0	30.0	40.0	40.0	0.0	1.0	10.0	2.0
Apples	1.0	1.0	3.0	30.0	40.0	40.0	0.0	1.0	10.0	2.0
Baking powder, cream of tartar	2.0	1.0	2.0	30.0	40.0	40.0	0.0	1.0	15.0	2.0
Beer	0.2	0.15	0.5	5.0	40.0	2.0	0.03	1.0	10.0	2.0
Caramel	1.0	1.0	5.0	30.0	40.0	40.0	0.03	1.0	10.0	2.0
Carragene	1.0	1.0	10.0	30.0	40.0	40.0	0.03	1.0	10.0	2.0
Chemical, excluding synthetic colouring	2.0	1.0	10.0	30.0	40.0	40.0	0.03	1.0	10.0	2.0
Cider and Perry	0.2	0.15	0.5	5.0	40.0	2.0	0.03	1.0	10.0	2.0
Cocoa product	1.0	1.0	2.0	70.0	40.0	40.0	0.03	1.0	10.0	2.0
Coffee and Chicory	1.0	1.0	2.0	70.0	40.0	40.0	0.03	1.0	10.0	2.0
Country liquor	0.2	0.15	0.5	5.0	40.0	2.0	0.03	1.0	10.0	2.0
Curry powder	1.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	10.0	2.0
Dextrose monohydrate and anhydrous	1.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	10.0	2.0
Dried herb	5.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	10.0	2.0

Food	Maximum Permitted Proportion in Parts per million (p.p.m)									
	Arsenic	Antimony	Lead	Copper	Tin	Zinc	Mercury	Cadmium	Fluorine	Selenium
Edible fat and oil	0.1	1.0	0.1	0.5	40.0	40.0	0.03	1.0	10.0	2.0
Edible gelatin	2.0	1.0	2.0	30.0	40.0	100.0	0.03	1.0	10.0	2.0
Fining and clearing agents	5.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	10.0	2.0
Fish and Fish product	1.0	1.0	2.0	30.0	40.0	100.0	1.0	1.0	10.0	2.0
Flavouring substance	1.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	10.0	2.0
Flour	1.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	3.0	2.0
Fortified country liquor	0.2	0.15	1.0	5.0	40.0	2.0	0.03	1.0	10.0	2.0
Fortified wine	0.2	0.15	1.0	5.0	40.0	2.0	0.03	1.0	10.0	2.0
Frozen confection	0.5	1.0	0.5	30.0	40.0	40.0	0.03	1.0	10.0	2.0
Fruit juice (vegetable juice)	0.1	0.15	0.5	10.0	40.0	5.0	0.03	1.0	10.0	2.0
Honey	1.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	10.0	2.0
Hop concentrate, except for commercial brewing	5.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	10.0	2.0
Hop dried, except for commercial brewing	2.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	10.0	2.0
Ice cream	0.5	1.0	1.0	2.0	40.0	40.0	0.03	1.0	10.0	2.0
Lecithin	1.0	1.0	5.0	30.0	40.0	40.0	0.03	1.0	10.0	2.0
Liquor ice	2.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	10.0	2.0
Meat and meat product	1.0	1.0	2.0	20.0	40.0	40.0	0.03	1.0	10.0	2.0
Milk and milk product	0.5	1.0	1.0	20.0	40.0	40.0	0.03	1.0	10.0	2.0
Molasse edible	1.0	1.0	5.0	30.0	40.0	40.0	0.03	1.0	10.0	2.0
Mustard	5.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	10.0	2.0
Onion dehydrated	2.0	1.0	10.0	30.0	40.0	40.0	0.03	1.0	10.0	2.0

Food	Maximum Permitted Proportion in Parts per million (p.p.m)									
	Arsenic	Antimony	Lead	Copper	Tin	Zinc	Mercury	Cadmium	Fluorine	Selenium
Pea	1.0	1.0	3.0	30.0	40.0	40.0	0.03	1.0	10.0	2.0
Pectin, liquid	2.0	1.0	10.0	30.0	40.0	40.0	0.03	1.0	10.0	2.0
Pectin, solid	5.0	1.0	50.0	300.0	40.0	40.0	0.03	1.0	10.0	2.0
Phosphate used in food preparation	1.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	30.0	2.0
Pickle	1.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	10.0	2.0
Protein, hydrolysed	1.0	1.0	5.0	30.0	40.0	40.0	0.03	1.0	10.0	2.0
Seaweed, edible fungus	1.0	1.0	10.0	30.0	40.0	40.0	0.03	1.0	10.0	2.0
Shellfish	1.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	15.0	2.0
Soft drink concentrate	0.5	0.15	2.5	20.0	40.0	40.0	0.03	1.0	10.0	2.0
Concentrated soft drink	0.5	0.15	1.0	10.0	40.0	25.0	0.03	1.0	10.0	2.0
Soft drink for direct consumption	0.1	0.15	2.0	2.0	40.0	5.0	0.03	1.0	10.0	2.0
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	2.0
Sugar, raw	1.0	1.0	5.0	30.0	40.0	40.0	0.03	1.0	10.0	2.0
Sugar, white	1.0	1.0	0.5	30.0	40.0	40.0	0.03	1.0	10.0	2.0
Spice	5.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	100.0	2.0
Tea, scented tea	1.0	1.0	2.0	150.0	40.0	40.0	0.03	1.0	10.0	2.0
Tomato, pulp, paste, purée	1.0	1.0	2.0	100.0	40.0	40.0	0.03	1.0	10.0	2.0
Vegetable product, fruit product	1.0	1.0	2.0	30.0	40.0	40.0	0.03	1.0	10.0	2.0

Food	Maximum Permitted Proportion in Parts per million (p.p.m)									
	Arsenic	Antimony	Lead	Copper	Tin	Zinc	Mercury	Cadmium	Fluorine	Selenium
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	2.0
Yeast and yeast product	2.0	1.0	7.0	120.0	40.0	40.0	0.03	1.0	10.0	2.0
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	2.0
Food packed in can and tin foil other than special purpose food	Nil	Nil	Nil	Nil	250	Nil	Nil	Nil	Nil	Nil

Note –

Nil – The substance is prohibited in that food.

EIGHTH SCHEDULE

[Regulation 62(2)(b)]

MICROBIOLOGICAL STANDARD FOR SPECIFIED FOOD

	MANDATORY										INDICATOR	
Specified food	**Salmonella**	**Campy-lobacter**	**E. Coli O157 and other Shiga-toxin producing E. Coli**	**Vibrio**	**S. aureus**	**Coliform**	**E. coli**	**Listeria**	**Clostridium**	**Bacillus cereus**	**Total viable count (30 °C) 48 hrs**	**Coliform**
Raw meat & poultry	Absent in 25 g		Absent in 25 g									
Raw bivalve molluscs	Absent in 25 g			Absent in 25 g			3 per g					
Raw fish & Crustacean	Absent in 25 g			Absent in 25 g								
Dried sea food	Absent in 25 g			Absent in 25 g								
Cooked crustacean	Absent in 25 g			Absent in 25 g	100 per g		10 per g				10^6/g	
Egg (liquid, dried, white or yolk)	Absent in 25 g				100 per g	10 per g					10^5/g	
Infant formula	Absent in 25 g				10 per g	10 per g		Absent in 1g			10^4/g	
Pasteurised milk, full cream milk powder, skimmed milk powder, milk cream	Absent in 25 g				100 per g	10 per g		Absent in 1g			10^5/g	
Ice cream, milk ice	Absent in 25 g				100 per g		1 per g	Absent in 1g			10^5/g	100 per g

	MANDATORY										INDICATOR	
Specified food	**Salmonella**	**Campy-lobacter**	**E. Coli O157 and other Shiga-toxin producing E. Coli**	**Vibrio**	**S. aureus**	**Coliform**	**E. coli**	**Listeria**	**Clostridium**	**Bacillus cereus**	**Total viable count (30 °C) 48 hrs**	**Coliform**
Yogurt	Absent in 25 g				100 per g		1 per g	Absent in 1g				10 per g
Milk-based drink	Absent in 25 g	Absent in 25 g	Absent in 25 g		100 per g		1 per g	Absent in 1g			10^5/g	100 per g
Canned Food	Absent	Absent	Absent	Absent	Absent		Absent	Absent	Absent			
Ice						Absent in 100 ml	Absent in 100 ml					
Cheese	Absent in 25 g				100 per g		10 per g for pasteurised	Absent in 25 g				
					1,000 per g for unpasteurised		10,000 per g for unpasteurised					
Ready to eat food other than those specified above	Absent in 25 g	Absent in 25 g	Absent in 25 g	Absent in 25 g	100 per g		1,000 per g	1,000 per g	10,000 per g	100,000 per g	10^7/g	10,000 per g

NINTH SCHEDULE

[Regulation 62(2)(c)]

MAXIMUM PERMISSIBLE QUANTITY OF MYCOLOGICAL CONTAMINANT IN FOOD

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

TENTH SCHEDULE

[Regulation 62(2)(d)]

MAXIMUM PESTICIDE RESIDUES IN FOOD

	Maximum residue limit (mg/kg)	Food
ALDICARB	0.5	Potato, banana
	0.1	Dried bean, coffee bean, sweet potato
	0.05	Onion, peanut in kernel
AMITRAZ	0.01	Milk
	0.05	Carcass meat of pig and cattle
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
BENDIOCARB	0.1	Mushroom
	0.05	Barley, egg, milk, potato, poultry meat, wheat
BINAPACRYL	0.5	Apple, grape, pear
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

	Maximum residue limit (mg/kg)	Food
	0.5	Onion, lettuce, brussels sprout, Carcass meat, tomato
	1.0	Pear, plum, spinach
BROMOPHOS-ETHYL	3.0	Carcass meat
	2.0	Apple, carrot, pear, plum, spinach
	1.0	Red currant, brussels sprout
	0.5	Cabbage, peach, rapeseed oil, strawberry, sweet cherry
	0.05	Maize
BROMOPROPYLATE	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)
CAPTAN	25.0	Apple, pear
	20.0	Apricot, red and black currant, spinach, strawberry
	15.0	Citrus fruit, endive, peach, plum, tomato
CARBARYL	10.0	Apricot, asparagus, cherry, kiwi fruit, nut in shell, nectarine
	5.0	Apple, barley, bean, eggplant, pea, grape, tomato
	3.0	Cucumber
	2.0	Wholemeal flour, carrot, beetroot, peanut whole in shell
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 carcase fat), wheat flour (white)
CARBOPHENOTHION	2.0	Spinach, citrus fruit
	1.0	Apple, apricot, nectarine, peach, pear, plum, carcass meat (in the fat)

	Maximum residue limit (mg/kg)	Food
	0.5	Cauliflower, broccoli
	0.2	Olive oil
CARTAP	5.0	Dried hops
	2.0	Chinese cabbage
	1.0	Grape
	0.2	Cabbage
	0.1	Ginger, potato, sweetcorn
CHLORFENVINPHOS	0.4	Carrot, celery
	0.1	Cauliflower, radish, tomato
	0.05	Eggplant, cabbage, broccoli, brussels sprout, onion, peanut, sweet potato, maize, turnip
CHLORMEQUAT	1.0	Grape, raisin
	3.0	Pear
	5.0	Wheat
CHLOROBENZILATE	5.0	Apple
	1.0	Citrus fruit, melon
	2.0	Grape, pear
	0.2	Almond, tomato
CHLORPYRIFOS	1.0	Apple, grape, kiwifruit
	2.0	Carcass meat (in the fat)
	0.1	Lettuce
	0.2	Bean, eggplant, turkey (in the skin and carcase fat)
	0.3	Citrus fruit
	0.05	Onion, mushroom, potato, Cauliflower, celery
CHLORPYRIFOS-METHYL	10.0	Maize, wheat
	2.0	Flour, wholemeal bread
	0.5	Peach, tomato, white bread
	0.1	Cabbage, artichoke, bean, Chinese cabbage, eggplant, pepper, radish, rice
	0.05	Egg
	0.5	Carrot, pear, pepper, tomato
CRUFOMATE	1.0	Meat
	0.05	Milk
CYHEXATIN	2.0	Apple

	Maximum residue limit (mg/kg)	Food
	1.0	Gherkin
	0.5	Cucumber, melon
CYPERMETHRIN	2.0	Citrus fruit
	1.0	Cherry, plum
	0.5	Bean (with pod), edible vegetable, oils, pepper, tomato, leek
	0.2	Cucumber, eggplant
	0.1	Onion
	0.05	Bean (without pod), egg, peanut, maize, root and tuber vegetable, sweetcorn
2, 4-D	2.0	Citrus fruit
2, 4,5,T	0.05	Apple, apricot, barley, egg, meat by-product, milk, rice, wheat, carcass meat
	2.0	Potato, raw cereal
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
DENETIB-S-METHYL	2.0	Grape
	1.0	Peach, apple, plum
	0.5	Citrus fruit, pear, strawberry
	0.2	Cabbage, broccoli, brussels sprout, cucumber, eggplant, pea, potato, pumpkin, watermelon, spinach
	0.05	Shelled nut
DIAZINON	0.7	Sweetcorn, pigs carcass meat (in the fat), leafy vegetable, citrus fruit
	0.5	Vegetable (except leafy vegetable and sweetcorn)
	0.1	Almond, barley, peanut, rice, wheat
DICHLOFUANID	15.0	Currant, grape
	10.0	Lettuce, strawberry
	5.0	Apple, cucumber, peach, pear
	2.0	Bean, cherry, pepper, tomato
	1.0	Eggplant, dried hop

	Maximum residue limit (mg/kg)	Food
	0.1	Wheat, barley, cereal grain, oat, onion, potato
DICHLORAN	15.0	Cherry, peach
	10.0	Apricot, carrot, grape, lettuce, nectarine, plum, strawberry
	2.0	Bean
	0.5	Gherkin, tomato
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
DICOFOL	5.0	Vegetable, fruit, except strawberry, dried hop
	2.0	Cucumber, gherkin
	1.0	Tomato, strawberry
DIOXATION	5.0	Apple, pear
	3.0	Citrus fruit
	2.0	Grape
	1.0	Carcass meat (in fat)
	0.1	Apricot, peach, plum
DIPHENYL	110.0	Citrus fruit
DIPHENYLAMINE	5.0	Apple
DIQUAT	5.0	Barley
	2.0	Wheat, wholemeal, 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
DISULFOTON	0.5	Vegetable, potato, maize, celery
DODINE	5.0	Apple, grape, pear, strawberry, peach
	2.0	Cherry
EDIFENPHOS	0.02	Rice
	0.01	Egg

	Maximum residue limit (mg/kg)	Food
ETHIOFENCARB	10.0	Lettuce, cherry
	5.0	Apple, apricot, artichoke, chinese cabbage, peach, plum, pear
	2.0	Eggplant
	1.0	Cucumber
	0.2	Bean (without pod)
	0.5	Potato, radish
	0.05	Barley, oat, wheat
ETHOXYQUIN	3.0	Apple, pear
ETRIMFOS	0.5	Refined rapeseed oil
	0.01	Milk, carcass meat of cattle
FENBUTATIN OXIDE	7.0	Dried citrus pulp, peach
	5.0	Citrus fruit, cherry, grape, pear
	3.0	Plum, strawberry
	1.0	Cucumber, eggplant, gherkin, tomato
FENCHLORPHOS	10.0	Carcass meat (in fat)
	0.08	Milk
	0.05	Egg
	0.01	Poultry
FENSULFOTHION	0.1	Tomato, potato, maize
	0.05	Peanut, pineapple
	0.02	Banana, carcass meat (in fat)
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
FENTIN	1.0	Celery
	0.1	Potato, raw coffee bean
	0.2	Carrot
	0.05	Peanut
FORMOTHION	0.2	Citrus fruit
GUAZATINE	5.0	Citrus fruit, melon

	Maximum residue limit (mg/kg)	Food
	0.1	Pineapple, potato, raw cereal
HEPTACHLOR	0.2	Carrot, carcass meat (in fat)
	0.02	Raw cereal, tomato
	0.05	Vegetable
HYDROGEN CYANIDE	75.0	Cereal grain
	6.0	Flour
HYDROGEN PHOSPHIDE	0.1	Cereal grain
	0.01	Breakfast cereal, dried food, dried fruit, dried vegetable, nut, peanut, spice
IPRODIONE	10.0	Apple, grape, lettuce, peach, pear, plum, strawberry
	5.0	Black currant, cucumber, kiwi fruit, tomato
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, wholemeal flour
MALEIC HYDRIZIDE	50.0	Potato
	15.0	Onion
METHIDATION	5.0	Mandarin
	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
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
MONOCROTOPHOS	1.0	Apple, pear, tomato
	0.2	Bean, cabbage, cauliflower, citrus fruit
	0.02	Egg (on a shell free basis), milk products

	Maximum residue limit (mg/kg)	Food
OMETHOATE	2.0	Citrus fruit, vegetable
	1.0	Pepper, strawberry, tomato
PARATION	1.0	Apricot, citrus fruit, peach
	0.5	Other fruit
	0.7	Vegetable, except carrot
PARATION-METHYL	0.2	Tomato, fruit, melon
PERMETHRIN	50.0	Dried hop
	5.0	Cabbage, chinese cabbage
	2.0	Grape, cereal grain, broccoli, currant
	1.0	Olive, eggplant, 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, sweetcorn, dry bean, almond
	0.05	Potato, coffee bean
PHENTHOATE	1.0	Citrus fruit
	0.01	Milk
	0.05	Egg, carcass meat of cattle
PHOSALONE	10.0	Cherry
	5.0	Apple, grape, peach, plum
	2.0	Pear, dried hop, beetroot
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, beetroot
	1.0	Tomato, strawberry, cucumber, citrus fruit, Brussels sprout, broccoli
	0.1	Potato
PIPERONYL BUTOXIDE	20.0	Cereal grain, dried fish

	Maximum residue limit (mg/kg)	Food
PRIMICARB	2.0	Chilli pepper
	1.0	Bean, broccoli, brussels sprout, cabbage, cauliflower, celery, eggplant, tomato, gherkin, lettuce, cucumber, spinach, watercress, parsley
	0.5	Black currant, onion, strawberry, plum, peach
	0.05	Beetroot, barley, potato, turnip, sweetcorn
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	Wholemeal bread, carrot, cucumber, spring onion, pepper, bean, white bread
	0.5	Bean, white bread, cheese, citrus fruit
	0.05	Egg, milk, carcase meat, pea
	8.0	Fruit, dried fruit, vegetable, peanut, fried vegetable
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
PROPOXUR	3.0	Apple, pear, plum, peach, strawberry, redcurrant, vegetable
	0.5	Root vegetable, potato, cereal grain
PYRETHRINS	3.0	Cereal grain, dried fish
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

	Maximum residue limit (mg/kg)	Food
TECHNAZENE	2.0	Lettuce
	1.0	Potato (washed)
	0.1	Vegetable
THIABENDAZOLE	10.0	Apple, citrus fruit, pear
	5.0	Potato (washed)
	3.0	Banana, strawberry
	0.2	Cereal grain
	0.1	Onion
THIOMETON	2.0	Dried hop
	0.5	Apple, apricot, bean, cabbage, celery, chicory, eggplant, endive, grape, lettuce, parsley, peach, peanut, pear, pea, pepper, plum, strawberry, tomato
	0.05	Potato, mustard seed, carrot, raw cereal
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
TRICHLORFON	2.0	Apple
	1.0	Strawberry, pepper
	0.2	Banana (pulp), beetroot, cauliflower, celery, peach, tomato, sweetcorn
	0.1	Bean, cereal grain, citrus fruit, peanut (shell free), pumpkin, radish, turnip
	0.5	Spinach
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

COLUMN 1		COLUMN 2	
PERMITTED PRESERVATIVE	**NUMBER SYSTEM**	**ALTERNATIVE FORM IN WHICH THE PERMITTED PRESERVATIVE MAY BE USED**	**NUMBER SYSTEM**
2(thiazol-4-yl) benzimidazole	E233		
2-Hydroxybiphenyl	E231		
Acetic acid glacial	260		
Benzoic acid	E210	Heptyl p-hydroxybenzoate Sodium benzoate Potassium benzoate Calcium benzoate	E209 E211 E212 E213
Biphenyl	E230	Sodium biphenyl-2-yl oxide (Sodium orthophenylphenol)	E232
Boric acid	E284		
Calcium acetate	263		
Calcium formate	238		
Dehydroacetic acid	265		
Dimethyl dicarbonate	242		
Ethyl para-hydroxybenzoate	E214	Sodium ethyl para-hydroxybenzoate	E215
Formaldehyde	240		
Formic acid	236		
Gum guaicum	241		
Hexamamethylene tetramine (hexamine)	E239		
Methyl para-hydroxybenzoate	E218	Sodium methyl para-hydroxybenzoate	E219
Nisin	E234		
Orthophenylphenol			
Pimaricin (natamycin)	235		
Potassium acetate	261		

COLUMN 1		COLUMN 2	
PERMITTED PRESERVATIVE	**NUMBER SYSTEM**	**ALTERNATIVE FORM IN WHICH THE PERMITTED PRESERVATIVE MAY BE USED**	**NUMBER SYSTEM**
Propionic acid	E280	Sodium propionate Calcium propionate Potassium propionate	E281 E282 E283
Propyl para-hydroxybenzoate	E216	Sodium propyl para-hydroxybenzoate	E217
Sodium acetate	262	Sodium diacetate	
Sodium dehydroacetate	266		
Sodium formate	237		
Sodium nitrate	E251	Potassium nitrate	E252
Sodium nitrite	E250	Potassium nitrite	E249
Sorbic acid	E200	Sodium sorbate Potassium sorbate Calcium sorbate	E201 E203 E203
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
Thiabendazole	E233		

TWELFTH SCHEDULE

[Regulation 87(1), (3) and (4)(a)]

MAXIMUM PROPORTION OF PRESERVATIVE IN SPECIFIED FOOD

COLUMN 1	COLUMN 2	COLUMN 3
SPECIFIED FOOD	**PERMITTED PRESERVATIVE**	**MAXIMUM PERMITTED LEVEL mg/kg or mg/litre**
Batter	Sorbic acid (E200)	2,000
Beer	Either benzoic acid (E210) or ethyl p - hydroxybenzoate (E214) or propyl p - hydroxybenzoate (E216) or methyl p - hydroxybenzoate (E218) or Sulphur dioxide (E220)	70 70 70 70 70
Alcohol-free beer in keg	Benzoic acid (E210)	200
Bread	Propionic acid (E280)	3,000 (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)	1,000
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)	1,000 singly or in combination (Max. 300 benzoic acid)
Cheese (whey cheese extra hard cheese, grating cheese, cheddar cheese, cheshire cheese)	Sorbic acid (E200) or Sodium sorbate (E201) Potassium sorbate (E202)	1,000 1,000 singly or in combination, with the acid, expressed as sorbic acid
Cheese (gouda, edam, norwgen)	Sodium nitrate (E251) or Potassium nitrate (E252)	50 singly or in combination with potassium
Chewing gum	Sorbic acid (E200) and Benzoic acid (E210)	1,500 singly or in combination
Chicory and coffee essence	Benzoic acid (E210) or Ethyl p - hydroxybenzoate (E214) or Propyl p - hydroxybenzoate (E216) or Methyl p - hydroxybenzoate (E218)	450 450 450 450
Coffee solid extract	Sulphur dioxide (E220)	150
Christmas pudding	Propionic acid (E280)	1,000
Cider, including perry, fruit wine, sparkling fruit wine, alcohol-free product	Sorbic acid (E200) or Sulphur acid (E220)	200 200
Coconut desiccated	Sulphur dioxide (E220)	50

COLUMN 1	COLUMN 2	COLUMN 3
SPECIFIED FOOD	**PERMITTED PRESERVATIVE**	**MAXIMUM PERMITTED LEVEL mg/kg or mg/litre**
Colouring matter, except caramel, if in the form of a solution of a permitted colouring matter	Sorbic acid (E200) or	1,000
	Benzoic acid (E210) or	2,000
	Ethyl p - hydroxybenzoate (E214) or	
	Propyl p - hydroxybenzoate (E216) or	2,000
	Methyl p - hydroxybenzoate (E218)	2,000
		2,000
Cured meat, including bacon or 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)	1,000
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	1,000 mg/kg singly or in combination with the acid, benzoic acid, their salts and sulphites but sulphites not to exceed
	Calcium sorbate (E203) or Benzoic acid (E210) Sodium benzoate (E211) or Potassium benzoate (E212) or	1,000 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 bisulphite(E228)	500 mg/kg singly or in combination with other sulphites, benzoic acid, sorbic acid and their salt (calculated as SO_2)
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_2
Desserts, fruit based milk and cream	Sorbic acid (E200) or	300
	Sulphur dioxide (E220)	100

COLUMN 1	COLUMN 2	COLUMN 3
SPECIFIED FOOD	**PERMITTED PRESERVATIVE**	**MAXIMUM PERMITTED LEVEL mg/kg or mg/litre**
Pickled cucumber	Potassium benzoate (E212)	1,000 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)	1,000
Fat emulsions, excluding butter within fat content of 60 per cent or more	Sorbic acid (E200)	1,000
Fat emulsions with a fat content less than 60 per cent	Sorbic acid (E200)	2,000
Dried fruit – apricot, peach, grape, prune and fig	Sulphur dioxide (E220)	2,000
banana	Sulphur dioxide (E220)	1,000
apple and pear	Sulphur dioxide (E220)	600
other, including nut in shells	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)	1,000
Fruit-based pie filling	Sulphur dioxide (E220)	100
Fruit pulp intended for manufacturing purposes	Sulphur dioxide (E220)	3,000
Dried fig	Sorbic acid (E200) or	500
	Sulphur dioxide (E220)	2,000
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

COLUMN 1	COLUMN 2	COLUMN 3
SPECIFIED FOOD	**PERMITTED PRESERVATIVE**	**MAXIMUM PERMITTED LEVEL mg/kg or mg/litre**
Flavouring substance or flavouring agent and flavouring syrup	Benzoic acid (E210) or	800
	Ethyl p - hydroxybenzoate (E214) or	800
	Propyl p - hydroxybenzoate (E216) or	800
	Methyl p - hydroxybenzoate (E218) or	800
	Sulphur dioxide (E220)	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)	1,000
Frozen pizza	Calcium sorbate (E203)	2,000 as sorbic acid
Freeze drink	Sorbic acid (E200) or	300
	Benzoic acid (E210) or	160
	Ethyl p - hydroxybenzoate (E214) or	160
	Propyl p - hydroxybenzoate (E216) or	160
	Methyl p - hydroxybenzoate (E218) or	160
	Sulphur dioxide (E220)	70
Fruit crystalised, glacé or candied, and vegetable	Sorbic acid (E200) and Sulphur dioxide (E220) or	100
	Benzoic acid (E210) or	1,000 singly or in combination
	Ethyl p - hydroxybenzoate (E214) or	
	Propyl p - hydroxybenzoate (E216) or	
	Methyl p - hydroxybenzoate (E218)	
Fruit, fresh citrus	Biphenyl (E230) or	70
	Orthophenylphenol (E231) or	12
	Thiobendazole (E233)	10
Grape	Sulphur dioxide (E220)	15
Unfermented grape Juice products (intended for cremental purposes)	Sorbic acid (E200) and or	2,000 singly or in combination
	Benzoic acid (E210)	70
	Sulphur dioxide (E220)	
Fruit juice, sweetened or unsweetened, whether concentrated or not	Sulphur dioxide (E220) or	350
	Benzoic acid (E210) or	800
	Ethyl p - hydroxybenzoate (E214) or	800
	Propyl p - hydroxybenzoate (E216) or	800
	Methyl p - hydroxybenzoate (E218)	800
Fruit spread	Sorbic acid (E200) and	1,000
	Sulphur dioxide (E220)	100
Garlic powdered	Sulphur dioxide (E220)	2,000

COLUMN 1	COLUMN 2	COLUMN 3
SPECIFIED FOOD	**PERMITTED PRESERVATIVE**	**MAXIMUM PERMITTED LEVEL mg/kg or mg/litre**
Gelatin	Sulphur dioxide (E220)	50
Ginger, dried root	Sulphur dioxide (E220)	150
Glucose drink containing not less than 234 g of glucose syrup per litre of the drink	Benzoic acid (E210) or Ethyl p - hydroxybenzdate (E214) or Propyl p - hydroxybenzoate (E216) or Methyl p - hydroxybenzoate (E218) or Sulphur dioxide (E220)	800 800 800 800 350
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)	2,000 singly or in combination
Horseradish, fresh, grated and horseradish sauce	Benzoic acid (E210) or Ethyl p - hydroxybenzoate (E214) or Propyl p - hydroxybenzoate (E216) or Methyl p - hydroxybenzoate (E218) or Sulphur dioxide (E220)	250 250 250 250 200
Jam for diabetic	Sorbic acid (E200) or either Benzoic acid (E210) or Ethyl p - hydroxybenzoate (E214) or Propyl p - hydroxybenzoate (E216) or Methyl p - hydroxybenzoate (E218) and Sulphur dioxide (E220)	1,000 singly or in combination 500 500 500 500 100
Jelly and jam (fruit preserve)	Sulphur dioxide (E220) or Calcium hydrogen sulphite (E227) or Ethyl p - hdroxybenzoate (E214)	100 mg/kg singly 200 mg/kg 1,000 mg/kg singly or in combination with benzoate, sorbic acid and potassium sorbate

COLUMN 1	COLUMN 2	COLUMN 3
SPECIFIED FOOD	**PERMITTED PRESERVATIVE**	**MAXIMUM PERMITTED LEVEL mg/kg or mg/litre**
Citrus marmalade	Sorbic acid (E200)	1,000 mg/kg singly or in combination with the acid, benzoic acid and their salts, expressed as the acid
	Sodium sorbate (E201) or	1,000 mg/kg singly or in combination with benzoates, sorbic acid and potassium sorbate
	Sodium benzoate (E211) or	
	Ethyl p - hydroxybenzoate (E214) or	
	Propyl p - hydroxybenzoate (E216)	
	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 (E220)	350
Bottled sliced lemon	Sulphur dioxide (E220)	250
Liquid egg (white) yolk or whole egg	Sorbic acid (E200) and Benzoic acid (E210)	5,000 singly or in combination
Low fat products consisting of an emulsion principally of water in oil	Sorbic acid (E200)	2,000
Luncheon meat	Sodium nitrite (E250)	125 mg/kg expressed as sodium nitrite, singly or in combination with potassium nitrite
Margarine	Sorbic acid (E200)	500
	Sodium sorbate (E201) or	
	Benzoic acid (E210) or	
	Sodium benzoate (E211)	1,000 singly or in combination with sorbic and benzoic acids and their salts
Marzipan	Sodium benzoate (E211)	1,000 mg/kg singly or in combination with sorbic and benzoic acids and their salts

COLUMN 1	COLUMN 2	COLUMN 3
SPECIFIED FOOD	**PERMITTED PRESERVATIVE**	**MAXIMUM PERMITTED LEVEL mg/kg or mg/litre**
Minarine	Sorbic acid (E200) or Sodium sorbate (E201)	2,000 mg/kg singly or in combination with the acid, benzoic acid and their salts expressed as the acid but benzoic acid not to exceed
	Sodium benzoate (E211)	1,000 singly or in combination with sorbic and benzoic acids and their salts
Mushroom frozen	Sulphur dioxide (E220)	50
Dry mushroom	Sulphur dioxide (E220)	100
Dijon mustard	Sulphur dioxide (E220)	500
Mustard	Sorbic acid (E200) and Benzoic acid (E210)	1,000 singly or in combination
Mango chutney	Sorbic acid (E200)	1,000 mg/kg
	Sodium benzoate (E211) or Potassium benzoate (E212) or	250 mg/kg singly or in combination
	Ethyl p - hydroxybenzoate (E214) or Propyl p - hydroxybenzoate (E216) or Methyl p - hydroxybenzoate (218) Sodium metabisulphite (E223) Potassium metabisulphite (E224)	100 mg/kg singly or in combination
Mayonnaise	Sorbic acid (E200)	1,000 mg/kg singly or in combination with the acid, benzoic acid and their salts, expressed as the acids
	Sodium benzoate (E211)	1,000 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)	1,000
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 (E220)	100

COLUMN 1	COLUMN 2	COLUMN 3
SPECIFIED FOOD	**PERMITTED PRESERVATIVE**	**MAXIMUM PERMITTED LEVEL mg/kg or mg/litre**
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)	1,000 singly or in combination with its salt as benzoic acid
Olive and olive based preparation	Sorbic acid (E200)	1,000
Processed cheese Processed cheese preparation	Sorbic acid (E200) or Potassium sorbate (E202) or Propionic acid (E280) or Calcium propionate (E282)	3,000 singly or in combination with sorbic acid or their salts, or in combination with propionic acid and their salts
Cheese pre-packed, sliced, unripened cheese	Sorbic acid (E200)	1,000
Layered cheese and cheese with added food	Sorbic acid (E200)	1,000
Pea, garden, canned containing no added colouring	Sulphur dioxide (E220)	100
Pectin (liquid)	Sulphur dioxide (E220)	250
Pickle other than pickle olive	Sorbic acid (E200) or	1,000
	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 (E220)	100
Processed potato, including frozen and deep frozen	Sulphur dioxide (E220)	100
Potato, raw, peeled	Sulphur dioxide (E220)	50
Potato dough and pre-fried potato slice	Sorbic acid (E200)	2,000
Provolone cheese	Hexamethylene tetramine (E239)	600 of the liquid used to work the curd
Pre-packed sliced bread and rye bread	Sorbic acid (E200)	2,000
Partially baked, Pre-packed bakery wares intended for retail sale	Sorbic acid (E200)	2,000
Preparation of permitted artificial sweetener and water only	Benzoic acid (E210) and	750
	either Ethyl p - hydroxybenzoate (E214)	250
	or Propyl p - hydroxybenzoate (E216)	250
	or Methyl p - hydroxybenzoate (E218)	250

COLUMN 1	COLUMN 2	COLUMN 3
SPECIFIED FOOD	**PERMITTED PRESERVATIVE**	**MAXIMUM PERMITTED LEVEL mg/kg or mg/litre**
Fine bakery wares with a water activity of more than 0.65	Sorbic acid (E200)	2,000
Powdered sugar (icing sugar) fructose, powdered dextrose (icing dextrose)	Sulphur dioxide (E220)	20 mg/kg resulting from carry-over
Prepared salad	Sorbic acid (E200) and Benzoic acid (E210)	1,500 mg/kg singly or in combination
Raisin	Sulphur dioxide (E220)	1,500 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_2, singly or in combination with other sulphites
Quick frozen shrimp and prawn	Sodium sulphite (E221) or Sodium hydrogen sulphate (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_2, 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_2
Sauce, other than Horseradish sauce, including fruit based dessert sauce with a total soluble solids content of less than 75 per cent	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)	1,000 250 250 250 250 100
Non-emulsified sauces	Sorbic acid (E200) and Benzoic acid (E210)	1,000 singly or in combination
Sausage or sausage meat, including hamburgers, beef burger or similar products	Sulphur dioxide (E220)	450

COLUMN 1	COLUMN 2	COLUMN 3
SPECIFIED FOOD	**PERMITTED PRESERVATIVE**	**MAXIMUM PERMITTED LEVEL mg/kg or mg/litre**
Emulsified sauce with a fat content of 60 per cent or more	Sorbic acid (E200)	1,000
Emulsified sauce with a fat content less than 60 per cent	Sorbic acid (E200)	2,000
Fruit and vegetable preparation, including fruit based sauce, excluding purée, mousse, compote, salad and similar products, canned or bottled	Sorbic acid (E200)	1,000
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	1,500
	Benzoic acid (E210) or	800
	Ethyl p - hydroxybenzoate (E214) or	800
	Propyl p - hydroxybenzoate (E216) or	800
	Methyl p - fiydroxybenzoate (E218) or	800
	Sulphur dioxide (E220)	350
Soft drink for consumption without dilution not otherwise specified in this schedule	Sorbic acid (E200) or	300
	Benzoic acid (E210) or	160
	Ethyl p - hydroxybenzoate (E214) or	160
	Propyl p - hydroxybenzoate (E216) or	160
	Methyl p - hydroxybenzoate (E218) or	160
	Sulphur dioxide (E220)	70
Starch, including modified starch	Sulphur dioxide (E220)	100
Salad cream, including mayonnaise and salad dressing	Sorbic acid (E200) or	1,000
	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 (E220)	100
Hydrolysed starch	Sulphur dioxide (E220)	400
Other sugar except lactose	Sulphur dioxide (E220)	70
Soft sugar	Sulphur dioxide (E220)	40 mg/kg
Seasoning and condiment	Sorbic acid (E200) and Benzoic acid (E210)	1,000 singly or in combination
Salted, dried fish	Sorbic acid (E200) and Benzoic acid (E210)	200 singly or in combination
Shrimp, cooked	Sorbic acid (E200) and Benzoic acid (E210)	2,000 singly or in combination

COLUMN 1	COLUMN 2	COLUMN 3
SPECIFIED FOOD	**PERMITTED PRESERVATIVE**	**MAXIMUM PERMITTED LEVEL mg/kg or mg/litre**
Tea extract (liquid)	Benzoic acid (E210) or	450
	Ethyl p - hydroxybenzoate (E214) or	450
	Propyl p - hydroxybenzoate (E216) or	450
	Methyl p - hydroxybenzoate (E218)	450
Tomato pulp, paste or purée	Benzoic acid (E210) or	800
	Ethyl p - hydroxybenzoate (E214) or	800
	Propyl p - hydroxybenzoate (E216) or	800
	Methyl p - hydroxybenzoate (E218) or	800
	Sulphur dioxide (E220)	350
Topping (syrup for pancake, flavoured syrup for milkshake and ice cream; similar products)	Sorbic acid (E200)	1,000
Vegetable, ehydrated –		
Brussels sprout	Sulphur dioxide (1-220)	2,500
Cabbage	Sulphur dioxide (E220)	2,500
Potato	Sulphur dioxide (E220)	550
Others	Sulphur dioxide (E220)	2,000
White vegetable, processed, including frozen and deep frozen	Sulphur dioxide (E220)	50
Vegetable and cereal, protein-based meat, fish and crustacean analogue	Sulphur dioxide (E220)	200
Vegetable in vinegar, brine or oil, excluding olives	Sorbic acid (E200) and Benzoic acid (E210)	2,000 singly or in combination
Vinegar cider or wine vinegar	Sulphur dioxide (E220)	200
Others	Sulphur dioxide (E220)	70 mg/kg
Wine, including alcoholic cordial and country liquor	Sorbic acid (E200) and	200 mg/l
	Sulphur dioxide (E220)	430 mg/l
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

COLUMN 1	COLUMN 2	COLUMN 3
SPECIFIED FOOD	**PERMITTED PRESERVATIVE**	**MAXIMUM PERMITTED LEVEL mg/kg or mg/litre**
Yogurt, fruit	Sorbic acid (E200) or	300
	Benzoic acid (E210) or	120
	Ethyl p - hydroxybenzoate (E214) or	120
	Propyl p - hydroxybenzoate (E216) or	120
	Methyl p - hydroxybenzoate (E218) or	120
	Sulphur dioxide (E220)	60

THIRTEENTH SCHEDULE

[Regulation 87(5)]

PRESERVATIVE PERMITTED FOR CERTAIN FOOD ONLY

COLUMN 1		COLUMN 2	COLUMN 3
Permitted preservative		**Specified food**	**Maximum permissible level**
1.	Biphenyl, diphenyl (E230)	Surface treatment of citrus fruit	70 mg/kg
2.	Orphophenyl phenol (E231) Sodium orphophenyl phenol (E232)	Surface treatment of citrus fruit	12 mg/kg individually or in combination expressed as orthophenyl phenol
3.	Thiabendazole (E233)	Surface treatment of – (1) citrus fruit (2) 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 – (1) hard cheese (2) dried cured sausage	1 mg/dm^2 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) Sodium nitrite (E250)	Non-heat-treated, cured, dried meat product	50 mg/kg
		Other cured meat product, Canned meat product *foie gras, foie gras entier, bloc de foie gras* Cured bacon	100 mg/kg 175 mg/kg
10.	Sodium nitrate (E251)	Cured meat product Canned meat product	250 mg/kg

COLUMN 1		COLUMN 2	COLUMN 3
Permitted preservative		**Specified food**	**Maximum permissible level**
	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) Sodium propionate (E281) Calcium propionate (E282) Potassium propionate (E283)	Pre-packed sliced bread and rye bread	3,000 mg/kg expressed as propionic acid
		Energy reduced bread	2,000 mg/kg expressed as propionic acid
		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	
		Christmas pudding pre-packed bread	1,000 mg/kg expressed as propionic acid

FOURTEENTH SCHEDULE

(Regulation 90(1)]

PERMITTED COLOURING SUBSTANCE

EEC NO.	COMMON NAME	COLOUR INDEX NUMBER
E100	Curcumin	75300
E101	(1) Riboflavin (2) Roboflavin-5′-phosphate	
E102	Tartrazine	19140
E104	Quinoline yellow	47005
E110	Sunset yellow FCF, orange yellow S	15985
E120	Cochineal, carminic acid, carmine	75470
E122	Azorubine, carmoisine	14720
E123	Amaranth	16185
E124	Ponceau 4R, cochineal red A	16255
E127	Erythrosine	45430
E128	Red 2G	18050
E129	Allura red AC	16035
E131	Patent blue V	42051
E132	Indigotine, indigo carmine	73015
E133	Brilliant blue FCF	42090
E140	Chlorophyll and chlorophyllin (1) chlorophyll (2) chlorophyllin	 75810 75815
E141	Copper complex of chlorophyll and chlorophyllin (1) copper complex of chlorophyll (2) copper complex of chlorophyllin	75815
E142	Green S	44090
E150a	Plain caramel (1)	
E150b	Caustic sulphite caramel	
E150c	Ammonia caramel	
E150d	Sulphite ammonia caramel	
E151	Brilliant black BN, black PN	28440
E153	Vegetable carbon	
E154	Brown FK	
E155	Brown HT	20285

EEC NO.	COMMON NAME	COLOUR INDEX NUMBER
E160a	Carotene – (1) Mixed carotene (2) Beta-carotene	 75130 40800
E 160b	Annatto, bixin, norbixin	
E160c	Paprika extract, capsanthin, capsorubin	
E160d	Lycopene	
E160e	Beta-apo-8'-carotenal (C 30)	40820
E160f	Ethyl ester of beta-apo-8'-carotenic acid (C 30)	40825
E161b	Lutein	
E161g	Canthaxanthin	
E162	Beet-root red, betanin	
E163	Anthocyanin	Prepared by physical means from fruit and vegetable
E170	Calcium carbonate	77220
E171	Titanium dioxide	77891
E 172	Iron oxide and hydroxide	77491,77492,77499
E173	Aluminium	
E174	Silver	
E175	Gold	
E180	Litholrubine BK	

Note –

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 SPECIALLY PROVIDED FOR IN THE SIXTEENTH, SEVENTEENTH, EIGHTEENTH AND NINETEENTH SCHEDULES

Bread

Coffee, including instant coffee

Egg yolk, egg white, whole egg and egg powder

Extra jam, extra jelly and chestnut purée (unprocessed)

Fish, meat, poultry, game, meat preparation and prepared meat

Flour and starch

Food for infant and young child

Fruit juice and fruit nectar unprocessed

Fruit preserve

Honey

Mineral water

Pasta

Spice

Tea, tea extract and infusion, including instant tea mix

Tomato paste and tomato preserve

Unflavoured butter milk

Unflavoured cream and cream powder

Unflavoured fermented milk

Unflavoured milk, semi-skimmed and skimmed milk, pasteurised or sterilised milk and UHT milk

Unflavoured preserved milk

Unprocessed cocoa and chocolate product

Unprocessed food

Unprocessed sugar

Vegetable preserve and processed vegetable

Virgin oil and olive oil

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)**
Brown and malt bread	E150a Plain caramel E150b Caustic sulphite caramel E150c Ammonia caramel E150d Sulphite ammonia caramel	GMP
Beer	E150a Plain caramel E150b Caustic sulphite caramel E150c Ammonia caramel E150d Sulphite ammonia caramel	GMP
Butter, including reduced fat butter and concentrated butter	E160a Carotene E160b Annatto, bixin, norbixin	GMP
Margarine, Minarine, Other fat emulsion, and fat essentially free from water	E100 Curcumin E160a Carotene E160b Annatto, bixin, norbixin	GMP
Blue-green veined and marbled cheese	E131 Patent blue V E140 Chlorophyll and chlorophyllin E141 Copper complexes of Chlorophyll and chlorophyllin	GMP
Morbier cheese	E153 Vegetable carbon	GMP
Orange, yellow and broken white cheese	E160a Carotene E160b Annatto, bixin, norbixin E171 Titanium dioxide	GMP
Refined vegetable oils except olive oil (for colour restoration only)	E100 Curcumin E160a Carotene E160b Annatto, bixin, norbixin	GMP
Chorize	E120 Cochineal, carminic acid, carmine E124 Ponceau 4R, cochineal red A	200 mg/kg 250 mg/kg
Sobrasada	E110 Sunset yellow FCF E124 Ponceau 4R, cochineal red A	135 mg/kg 200 mg/kg

COLUMN 1	COLUMN 2	COLUMN 3
FOOD	**PERMITTED COLOUR**	**MAXIMUM PERMISSIBLE LEVEL (mg/kg)**
Sausage, including e.g Salami, cervelat, hot dog *Paté*, meat pie and Luncheon meat, burger Meat containing minimum content meat/ fat of 82 per cent and a minimum of 6 per cent cereal	E100 Curcumin E110 Sunset yellow E120 Cochineal, carminic acid, carmine E124 Ponceau 4R E129 Allura red E150a Plain caramel E150b Caustic sulphite caramel E150c Ammonia caramel E150d Sulphite ammonia caramel E160a Carotene E160b Annatto, bixin, norbixin E160c Paprika extract, Capsanthin, capsorubin E162 Beetroot red, betanin E171 Titanium dioxide E172 Iron oxide	20 mg/kg 50 mg/kg 100 mg/kg 40 mg/kg 150 mg/kg GMP GMP GMP GMP 20 mg/kg 20 mg/kg 10 mg/kg GMP GMP GMP
Pasturmas (edible external coating)	E100 Curcumins or E101 (1) Riboflavin (2) Riboflavin 5 – phosphate or E120 Cochineal, carminic acid, carmines	GMP
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
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

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

EIGHTEENTH SCHEDULE

[Regulation 91(d)]

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

E101 –

(a) Riboflavin

(b) Riboflavin-5'-phosphate

E140 Chlorophyll and Chlorophyllin

E141 Copper complexes of Chlorophyll and Chlorophyllin

E150a Plain caramel

E150b Caustic sulphite caramel

E150c Ammonia caramel

E150d Sulphite ammonia caramel

E153 Vegetable carbon

E160a Carotene

E160c Paprika extract, capsanthin, capsorubin

E162 Beetroot red, betanin

E163 Anthocyanin

E170 Calcium carbonate

E171 Titanium dioxide

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

E100	Curcumin
E102	Tartrazine
E104	Quinoline yellow
E110	Sunset yellow FCF, orange yellow S
E120	Cochineal, carminic acid, carmine
E122	Azorubine, carmoisine
E124	Ponceau 4R, cochineal red A
E129	Allura red AC
E131	Patent blue V
E132	Indigotine, indigo carmine
E133	Brilliant blue FCF
E142	Green S
E151	Brilliant black BN, black PN
E155	Brown HT
E160b	Annatto, bixin, norbixin
E160d	Lycopene
E160e	Beta-apo-8'-carotenal (C30)
E160f	Ethyl ester of beta-apo-8'-carotenic acid (C30)
E161b	Lutein

TWENTIETH SCHEDULE

[Regulation 91(e)]

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

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

TWENTY-FIRST SCHEDULE

[Regulation 93(1)(a)]

NATURAL AND NATURE IDENTICAL FLAVOURING SUBSTANCE

Acetoin (Acetyl methyl carbonol)

Agaric acid

Alpha ionone

Amyl butyrate

Benzaldehyde

3,4 Benzopyren

Beta - azarone in –

(a) alcoholic beverage

(b) other food

Beta ionone

Carvomenthenol

Cinnamic aldehyde (Cinnamaldehyde) (Cinnamal)

Coumarin

Ethyl acetate

Ethyl butyrate

Ethyl lactate

Ethyl propionate

Heliotropine (Piperonal)

Hydrocuanic acid

Hypercin in –

(a) alcoholic beverage

(b) other food

Methyl-cyclopentenolone

Methyl nonyl ketone

Pulegone

Quassine

Quinine (total alkaloids derived from cinchaona, calculated in quinine) in –

(a) alcoholic beverage

(b) other food

Safrole

Spartein

Thujone

Vanillin

TWENTY-SECOND SCHEDULE

[Regulation 93(1)(b)]

ARTIFICIAL FLAVOURING SUBSTANCE

α, α-Dimethylphenethyl acetate

α, α-Dimethylphenethyl butyrate

α, α-Dimethylphenethyl formate

(3-methyl-4-phenyl-3-butene-2-one)

(4-emthyl-1-phenyl-2-pentanone)

α-Ethylbenzyl butyrate

(isoeugenyl benzylether)

α-isomethylionone

ß-isomethylionone

α-Methyl Cinnamaldehyde

α-Methyl ionone

ß-Methyl ionone

α-Methyl lactate

α-Methylbenzyl butyrate

α-Methylbenzyl formate

α-Methylbenzyl isobutyrate

α-Methylbenzyl propionate

ß-Naptyl anthranilate

ß-Naptyl ethylether

ß-Naptyl isobutyl ethir

α-Terpinyl anthranilate

0-(Ethoxymethyl) phenol

1-(p-Methoxyphenyl)-l-penten-3-one

1,4-Nonanediol diacetate

1,9-Nonanedithiol

1,2,3-Tris(1'ethocy)-ethocy-propane

1,2-Butanedithiol

1,2-Di(l'ethoxyl) propane

1,2-Propanedithiol

1,3-Butanedithiol

1,8-Octanedithiol

1-Ethylhexyl tiglate

1-Phenyl-2-propyl butyrate

1-Phenyl-3 or 5-propylpyrazole

2-(1-Methylpropyl) thiazole

2-(2-Butyl)-4, 5-dimethyl-3-thiazoline

2-(3-Phenylpropyl) pyridine

2-(3-Phenylpropyl) tetrahydrofuran

2-(p-Tolyl)-propanal

2, 6-Nonadienal diethyl acetal

2,3 or 10-Mercaptopinane

2,3-Butanedithiol

2,4-Dimethyl-2-pentenoic acid

2,4-Dimethyl-5-acetylthiazole

2,5-Dimethyl-2,5-dihydroxy-l,4-dithiane

2,5-Dimethyl-3-furanthiol

2,5-Dimethyl-3-thioisovaleryfuran

2,5-Dimetyl -3-thofuroylfuran

2,6,6-Trimethyl-1-cyclohexen-1 acetaldehyde

2,6-Dimethyl-,3-(2-methyl-3-furyl) thio-4-heptanone

2,6-Dimethyl-4-heptanol

2,6-Dimethyl-6-hepten-1-ol

2,6-Dimethyloctanal

2-2-Dithiodithiophene

2-Amyl-5 or keto-1,4-dioxane

2-Benzofuran carbozaldehyde

2-Butyl-2-butenal

2-Butyl-5 or 6-keto-1,4-dioxane

2-Ethocythiazole

2-Ethyl-1, 3, 3-trimethyl-2-norbornanol

2-Ethyl-2-heptanal

2-Ethylbutyl acetate

2-Ethylthiophenol

2-Furanmethanethiol formate

2-Hexylidene cyclopentanone

2-Hydroxy-2-cyclohexen-1-one

2-Hydroxy-3, 5,5-trimethyl-2-cyclohexenone

2-Hydroxymethyl-6, 6-dimethyl-bioyclo (3,1,1) hept-2-enyl formate

2-Mercaptopropionic acid

2-Methoxy-5 or 6-Isopropylpyrazine

2-Methyl 2-oxo-3-methylpentanoate

2-Methyl-3, 5 or 6-metnylthio-pyrazine

2-Methyl-3, 5 or 6-furfurylthio-pyrazine

2-Methyl-3-furanthiol

2-Methyl-3-Tolyl-propanal

2-Methyl-4-pentenoic acid
2-Methyl-4-phenyl-2-butanol
2-Methyl-4-pheylbutanal
2-Methyl-5-methoxythiazole
2-Methylallyl butyrate
2-Methyloctanl
2-Methylundecanal
2-Pentyl-1-butan-3-one
2-Phenyl-1-propanol
2-Phenyl-3-(2-furyl)-prop-2-enal
2-Phenyl-3-carbethoxy furan
2-Phenyl-4-pentenal
2-Phenylpropanal dimethyl acetal
2-Phenylpropionaldehyde
2-Phenylpropyl butyrate
2-Phenylpropyl isobutyrate
2-Pyridine methanethiol
2-Seo-Butylcyclohexanone
2-Thienylmercaptan
2-trans-6-trans-Octadienal
3-((2-Mercapto-1-methylpropyl)thio)-2-butanol
3-((2-Methyl-3-furyl)thio)-4-heptanone
3-(2-Methylpropyl) pyridine
3-(5-Metrhyl-2-furyl) butanal
3-(Hydroxymethyl)-2-heptanone
3-(Hydroxymethyl)-2-octanone
3-(Methylthio) butanal
3-(p-Isopropyl)-phenyl propanl
3,5,5-Trimethylhexanal
3,5,5-Trimethylhexanol
3,7-Dimethyl-2, 6-oxtadienyl 2-ethylbutyrate
3-Acetyl-2,5-dimethylfuiran
3-Acetyl-2, 5-dimethylthiophene
3-Benzyl-4-heptanone
3-Ethyl-2-hydroxy-4-methyl-cyclopent-2-en-1-one
3-Heptyl-5-methyl-2(3H)-furanone
3-Mercapto-2-butanol
3-Mercapto-2-butanone
3-Mercapto-2-pentanone

3-Methyl-2-phenylbutanal
3-Methyl-5-propyl-2-cyclohexene-1-one
3-Octen-2-ol
3-Oxobutanal dimethyl acetal
3-Phenyl-4-pentenal
3-Phenylpropyl formate
3-Phenylpropyl hexanoate
3-Phenylpropyl isobutyrate
3-Phenylpropyl isovalerate
3-Phenylpropyl propionate
4-((2-Methyl-3-furyl)-thio)-5-nonanone
4-(Methylthio) butanal
4-(Methylthio) butanol
4-(Methylthio)-2-butanone
4-(Methylthio)-4-metyl-2-pentanone
4-(p-Acetaxyphenyl)-2-butanone
4,4-Dibutyl-y-butyrolactone
4,5-Dimethyl-2-ethyl-3-thiazoline
4,5-Dimethyl-2-isobutyl-3-thiazoline
4-Acetyl-6-t-butyl-1, 1-dimethylindane
4-Heptanal diethyl acetal
4-Mercapto-2-butanone (2-keto-4-butanethiol)
4-Methyl-2-pentyl-1, 3-dioxolane
4-Methyl-5-thiazoleethanolaacetate
4-Methylbiphenyl
4-Phenyl-2-butyl acetate
5-and 6-Decenoic acid
5 or 6-Methoxy-3-ethyl-pyrazine
5 or 6-Methoxy-3-methyl-pyrazine
5,7-Dihydro-2-methylthieno (3,4-d) pyrimidine
5-Ethyl-2-hydroxy-3-methyl-cyclopent-2-en-1-one
5-Methyl-5-hexen-2-one
5-Phenyl-pentanol
6-Hydroxy-3, 7-dimethyloctanoic acid lactone
6-Methyl Coumarin
6-Octenal
7-Ethocy-4-methyl-coumarin
7-Methyl-4,4a, 5, 6-tetrahydro-2(3H)-naphthalenone
9-Undecenal

10-Undecen-1-yl-acetate

10-Undecenal

Acetaldehyde butyl phenethyl acetal

Acetaldehyde disopropyl acetal

Acetaldehyde phenethyl propyl acetal

Acetyl nonanoyl (2,3-undecadione)

Allyl 2-ethylbutyrate

Allyl acetic acid (pentenoic acid)

Allyl anthranilate

Allyl butyrate

Allyl cinnamate

Allyl crotonate

Allyl cyclohexylacetate

Allyl cyclohexylbutyrate

Allyl cyclohexylhexanoate

Allyl cyclohexylvalerate

Allyl furoate

Allyl heptanoate

Allyl hexenoate

Allyl isovalerate

Allyl nonanoate

Allyl octanoate

Allyl phenoxyacetate

Allyl phenylacetate

Allyl propionate

Allyl sorbate

Allyl thiopropionate

Allyl tiglate

Allyll undecen-10-oate

Allyl-x-ionone

Anisyl phenylacetate

Anisyl propionate

Anisylactenone (4-p-methocyphenyl-butanone)

Benzaldehyde glyceryl acetate

Benzaldehyde propyleneglycol acetal

Benzoin

Benzyl 2, 3-dimethyl-crotonate

Benzyl butyl ether

Benzyl isobutyl carbinol

Benzyl isobutyl ketone
Benzyl isoeugegenyl ether
Benzyl phenylacetate
Benzyl propyl carbinol
Benzylidene methional
Benzylidene methyl acetone
Bis-(2,5-dimethyl-3-furyl) disulphide
Bis-(2-methyl-3-furyl) disulphide
Bis-(2-methyl-3-furyl) tetrasulphide
Butan-3-one-2-yl butanoate
Butyl 10-undecenoate
Butyl 2-decenoate
Butyl acetoacetate
Butyl anthranilate
Butyl butyrylglycollate
Butyl butyryllactate
Butyl cinnamate
Butyl ethyl malonate
Butyl levulinato
Carvacryl ethylether
Carvyl propionate
Caryophylene alcohol acetate
Cedryl acetate
Cinnamaldehyde ethyleneglycol acetal
Cinnamyl formate
Cinnamyl isobutyrate
Cinnamyl phenylacetate
Cinnamyl propionate
Cis-5-Isopropenyl-cis-2-methylcyclo-pentan-1 -carboxaldehyde
Citral diethyl acetal
Citral dimethyl acetal
Citral propyleneglycol acetal
Citronellyl oxyacetaldehyde
Citronellyl phenylacetate
Cyclocitral
Cyclohexanecarboxylic acid
Cyclohexyl acetic acid
Cyclohexyl actetate
Cyclohexyl anthranilate

Cyclohexyl formate
Cyclohexyl hexanoate
Cyclohexyl isovalerate
Cyclohexyl meroaptan
Cyclohexyl methyl pyrazine
Cyclohexyl propionate
Cyclohexylbutyrate
Cyclohexylcinnameta
Cyclohexylethyl acetate
Cyclopentanethiol
Damascone
Decalactone
Decanal dimethyl acetal
Dehydrodihydroinone
Dehydrodihydroionol
Di-(butan-3-one-1-yl) sulphide
Diallyl polysulphide
Dibenzyl disulphide
Dibenzyl ether
Dibenzyl ketone (1,3-diphenyl-2-propanone)
Dibutyl sebacate
Dicyclohexyl disulphide
Diemthyl phenylethyl carbinyl acetate
Diethyl sebacate
Dimethyl phenyl carbinyl isobutyrate
Dimethyl phenylethyl carbinyl isobutyrate
Diphenyl disulphide
Dodeca-3,6-dienal
Dodecalactone
Dodecyl isobutyrate
Ethyl 10-undecenoate
Ethyl 2,4-dioxohexanoate
Ethyl 2-acetyl-3-phenylpropionate
Ethyl 2-ethyl-3-phenylpropanoate
Ethyl 2-methyl-3, 4-pentadienoate
Ethyl 2-methyl-3-pentencate
Ethyl 2-methyl-4-pentenoate
Ethyl 2-methylpentanoate
Ethyl 3-(furfrylthio) propionate

Ethyl 3-oxohexanoate

Ethyl 4-(methylthio)-butyrate

Ethyl 4-phenylbutyrate

Ethyl aconitate

Ethyl benzoylacetate

Ethyl butyryllaciate

Ethyl cresoxyacetate

Ethyl cyclohexanecarboxylate

Ethyl cyclohexylproprionate

Ethyl furylpropionate

Ethyl isoeugenyl ether (isoeugenyl ethyl ether)

Ethyl maltol

Ethyl methyl phenyl glycidate

Ethyl N-ethylanthranilate

Ethyl nitrite

Ethyl octine carnonate (ethyl 2-nonynoate)

Ethyl phenylglycidate

Ethyl-2-mercaptopropionate

Ethyleneglycol tridecanedioic acid cyolic diester

Ethylvanillin

Eugenyl formate

Furfuryl isopropyl sulphide

Furfuryl octanoate

Furfuryl thipropionate

Furfurylidene butanal

Geranyl acetoacetate

Geranyl phenylacetate

Glucose pentaacetate

Glyceryl 5-hydroxydecanoate

Glyceryl 5-hydroxydodecanoate

Guaiacyl phenylacetate

Guaiyl acetate

Heptanal dimethyl acetal

Heptanal glyceryl acetal (2-hexyl-4-hydroxymethyl-1, 3-dioxolon and 2-hexyl-5-hydroxy-1,3-dioxane)

Heptyl cinnamate

Hexyl 2-furoate

Hexyl 2-methyl-3(4)-pentenoate

Hydroquinone monoethyl ether

Hydroxycitronellal
Hydroxycitronellal diethyl acetal
Hydroxycitronellal dimethyl acetal
Isoamyl acetoacetate
Isoamyl cinnamate
Isoamyl furylbutyrate
Isoamyl furylpropionate
Isoamyl pyruvate
Isobornyl acetate
Isobornyl anthranilate
Isobornyl butyrate
Isobornyl cinnamate
Isobornyl formate
Isobornyl isovalerate
Isobornyl phenylacatate
Isobornyl propionate
Isobutyl acetoacetate
Isobutyl furyl propinoate
Isobutyl phenylacetate
Isobutyl salicylate
Isoeugenyl acetate
Isoeugenyl butyl ether
Isoeugenyl formate
Isoeugenyl phenylacetate
Isojasmone
Isopropyl cinnamate
Isopropyl phenylacetate
Isopropyl tiglate
Isoquinoline
Linalyl anthraniate
Linalyl cinnamate
Linalyl phenylacetate
Maltyl Isobutyrate
Methoxypyrazine
Methyl ß-naphthyl ketone
Methyl 1-acetoxycyclohexy ketone
Methyl 4-(methylthio) butyrate
Methyl 4-phenylbutyrate
Methyl docine carbonate (methyl 2-undecynoate)

Methyl furfuracrylate
Methyl heptine carbonate (methyl 2-octynoate)
Methyl octine carbnonate (methyl 2-nonynoate)
Methyl p-tert-butylphenylacetate
Methyl styryl carbinol (4-phenyl-3-buten-2-ol)
Methyl-isobutylcarbinyl acetate
Methyl-p-methoxy-cinnamaldehyde
N-Ethyl-2-isopropyl-5-methyl-cyclohexane carboxamide
Nonanediol acetate
Octanal dimethyl acetal
Octyl formate
Octyl phenylacetate
Octylheptanoate
O-Propylphenol
O-Tolyl acetate
O-Tolyl isobutyrate
O-Tolyl salicyalte
Pentyl 2-furyl ketone
Peperonyl acetate
p-Ethoxybenzaldehyde
Phenethyl 2-furoate
Phenethyl anthranilate
Phenetyl seneciate
Phenoxyacetic acid
Phenoxyethyl osibutyrate
Phenyl ethyl methyl ethyl carbinol (1-phenyl-3-methyl-3-pentanol)
Phenylacetal dehyde 2, 3-butylene-glycol acetal
Phenylacetaldehyde diisobutyl acetal
Phenylacetaldehyde glycery acetal
Phenylethyl methyl carninol (4-phenyl-2-butanol)
Piperonyl acetone
Piperonyl isobutyrate
p-Isopropyl phenyl acetaldehyde
p-Methyl Cinnamaldehyde
p-Methylbenzyl acetone (4-(p-tolyl)-2-butanone)
Potassium 2- (1'-ethoxy)ethoxypropanoate
p-Propyl anisole
Propenylguaethol
Propyl 2-furoate

Propyl 2-methyl-3-furyl disulphide

Propyl cinnamate

Propyl furylacrylate

Propyl thioacetate

Propylene glycol dibenzoate

Pseudo-cyclocitral

p-Tolyl 3-methylbutyrate

p-Tolyl isobutyrate

p-Tolyl laurate

p-Tolyl octanoate

p-Tolyl phenylacetate

Pyrazine ethanethiol

Pyrazine methanethiol

Pyrazinyl methyl sulphide

Resorcinol dimethyl ether

Rhodinyl acetate

Rhodinyl isovalerate

Rhodinyl phenylacetate

Rhodinyl propionate

Santalylacetate

Santalyl phenylacetate

S-Methyl ionone

Spiro (2,4-Dithia-1-methyl-8-oxabicyclo (3,3,0) Octane-3, 3'-(1'-oxa-2'-methyl)-cyclopentane)

Sucrose octaacetate

t-2-Octenyl butanoate

Terpinyl cinnamate

Terpinyl isobutyrate

Terpinyl isovalerate

Tetrahydrofurfuryl acetate

Tetrahydrofurfuryl butyrate

Tetrahydrofurfuryl cinnamate

Tetrahydrofurfuryl propionate

Tetrahydrolianlool

Tetrahydro-pseudo-ionone

Tetramethyl ethylcyclohexenone

Thiogeraniol

Tolualdehyde glyceryl acetal

Trans-3-Heptenyl acetate

Trans-3-Heptenyl isobutyrate

Tributyl acetylcitrate

Vanillin acetate

Vanillin isobutyrate

Vanillylidene acetone

Vetiveryl acetate

x-Amylcinnamaldehyde dimethyl acetal

x-Amylcinnamic aldehyde

x-Amylcinnamyl acetate

x-Amylcinnamyl alcohol

x-Amylcinnamyl formate

x-Amylcinnamyl isovalerate

x-Butylcinnamaldehyde

TWENTY-THIRD SCHEDULE

[Regulation 93(1)(c)]

ANY OTHER PERMITTED FLAVOURING SUBSTANCE IN FOOD

Acetic acid glacial

Allyl hexanoate

Allyl tiglate

Allyl-3-cyclohexyl propionate

Allyl-alpha-ionone

Alpa-ionone

Alpha-amyl cinnamic aldehyde

Alpha-amyl cinnamic aldehyde dimethyl acetal

Alpha-amyl cinnamyl alcohol

Alpha-hexyl cinnamic aldehyde

Alpha-methyl cinnamic aldehyde

Amyl acetate

Anisylacetone

Benzaldehyde

Benzoin gum

Benzyl acetate

Benzyl alcohol

Benzyl benzoate

Benzyl butyl ether

Benzyl isobutyl carbinol

Benzyl isoeugenyl ether

Beta-ionone

Butan-1-ol

Butan-2-ol

Butyl acetate

Carvone (D-)

Carvone (L-)

Cinnamaldehyde

Citral

Citric acid

Citronellol (90 degrees celsius and 98 degrees celsius total alcohol)

Decanal

Diacetyl

Dibenzl ether

Dibytyl sebacate

Diethyl tartrate

Dimenthyl-5-Heptenal (2,6-)
Estragole
Ethyl acetate
Ethyl butyrate
Ethyl formate
Ethyl heptanoate
Ethyl lactate
Ethyl laurate
Ethyl maltol
Ethyl methyl phenyl glycidate
Ethyl nonanoate
Ethyl phenylglicidate
Ethyl vanillin
Eugenol
Eugenyl methyl ether
Fumaric acid
Furfural
Gamma-nonalactone
Gamma-undacalactone
Geranyl acetate
Geranyl acetoacetate
Hydrocyanic acid
Hydroxycitronellal
Hydroxycitronellal dimethyl acetal
Hydroxycitronellol
Iso-alpha-methyl-ionone
Isoamyl butyrate
Isobutarol
Isopropyl acetate
Isoquinoline
Linalol
Linalyl acetate
Malic acid (DL-)
Maltol
Menthol (L-and DL-)
Methyl anthranilate
Methyl beta-naphytyl ketone
Methyl coumarin (6-)
Methyl ethyl ketone

Methyl N-methyl anthranilate
Methyl phenylacetate
Methyl salicylate
Nonanal
Octanal
Paprika oleoresins
Para-prohylanisole
Phenylacetaldehyde
Piperonal
Quinine hydrochloride
Quinine sulphate
Safrole and isosafrole
Trans-anethole
Vanillin

TWENTY-FOURTH SCHEDULE

[Regulation 93(2)]

LIST OF SUBSTANCES NOT DECLARED AS FLAVOURING SUBSTANCE

Acetic acid
Chicory
Coffee
Fruit acid
Fruit juice
Garlic
Herb
Onion
Salt
Soft drink
Spice
Any carbohydrate material
Any purine derivative
Any yeast preparation
Any protein hydrolysate

TWENTY-FIFTH SCHEDULE

[Regulation 93(2)]

LIST OF SUBSTANCES NOT DECLARED AS FLAVOURING SUBSTANCE

LATIN NAME	COMMON NAME
Anemone hepatica	Liverwort
Atrepa belladonna	Deadly nightshade
Bryonia alba	White bryony
Chenopodium ambrodioides	Mexican goosefoot
Convallaria majalis	Lily of the valley
Daphne mexereum	Mezereum
Dryopteris filixmas	Male fern
Heliotropium europaeum	Heliotrope
Piscidia erythrina	Jamaica dogswood
Polypodium vulgare	Polypody
Punica granatum	Pomegranate tree
Ulmus fulva	Slippery elm
Urginea scilla	Squill

TWENTY-SIXTH SCHEDULE

[Regulation 96]

PERMITTED FLAVOUR ENHANCER IN FOOD

Calcium 5'-guanylate

Calcium 5'-inosinate

Calcium Di-L-glutamate

Dipotassium 5′-guanylate

Disodium 5'-guanylate

Disodium 5'-inosinate

Ethyl maltol

Glumatic acid [L(+)-]

Guanylic acid

Inosinic acid

Magnesium Di-L-glutamate

Monoammonium L-glutamate

Monopotassium L-glutamate

Monosodium L-glutamate

Potassium guanylate

Potassium inosinate

Thaumatin

TWENTY-SEVENTH SCHEDULE

[Regulation 100]

PERMITTED ANTIOXIDANT

Alpha tocopherol

Ascorbic acid

Ascorbyl palmitate

Ascorbyl stearate

Butylated hydroxy anisole (BHT)

Butylated hydroxy toluene (BHT)

Dilauryl thiodin propionate

Dodecyl gallate

Iso-ascorbic acid

Isopropyl citrate

Mixed tocopherol concentrate

Monoglyceride citrate

Octyl gallate

Propyl gallate

Sodium ascorbate

Sodium erythorbate

Tertiary butylhydroquinone

TWENTY-EIGHTH SCHEDULE

[Regulation 102(1)(3), and (4)]

MAXIMUM LEVEL OF PERMITTED ANTIOXIDANT IN SPECIFIC FOOD

ANTIOXIDANT	SPECIFIED FOOD	MAXIMUM LEVEL	
Alpha tocopherol	Processed cereal-based food for infant, canned food	300 mg/kg	
	Bouillon and consommé	50 mg/kg	singly or in combination with mixed concentrated tocopherol, on a ready to eat basis
	Refined olive oil	200 mg/kg	
	Mayonnaise	240 mg/kg	
	Edible animal and vegetable fat and oil	500 mg/kg	
Ascorbic acid	Quick frozen french fried potato	100 mg/kg,	singly or in combination with other sequestrant (Phosphate expressed as P^2O^5)
	Canned apple sauce	150 mg/kg,	singly or in combination with isoascorbic acid
	Table olive, canned mango, mango chutney	200 mg/kg	
	Wheat flour, canned palmist, canned chestnut, and canned chestnut purée	300 mg/kg	
	Minarine	300 mg/kg	of the fat content
	Grape juice*, fruit juice*, fruit nectars*	400 mg/kg	
	Vinegar	400 mg/kg	in the final product
	Concentrated grape juice* *Preserved exclusively by physical means	500 mg/kg	
	Canned fruit cocktail, jam (fruit preserve) and jellied, citrus marmalade, canned corned beef, canned baby food, mayonnaise,		

ANTIOXIDANT	SPECIFIED FOOD	MAXIMUM LEVEL	
	processed cereal-based food for infant and child	500 mg/kg	singly or in combination with iso-ascorbic acid and their sodium salt, expressed as ascorbic acid
	Luncheon meat, cooked cured chopped meat,	550 mg/kg	
	cooked cured pork shoulder,	700 mg/kg	
	Cooked cured ham Canned peach	750 mg/kg 1,000 mg/kg	singly or in combination with ascorbate (calculated as ascorbic acid) on a ready to eat basis
	Canned tropical fruit salad		
	Blackcurrant jam, quick frozen peach		
	Quick frozen fish preparation		
Ascorbyl palmitate	Infant formula	10 mg/1,000 ml	of the ready to drink product, all types of infant formula
	Canned baby food, processed cereal-based food for infant and child	200 mg/kg	of the fat content
	Margarine	200 mg/kg	singly or in combination with ascorbyl stearate
	Edible fat and oil	500 mg/kg	singly or in combination with ascorbyl stearate
	Quick frozen fish and fish product	1,000 mg/kg	singly or in combination with ascorbic acid
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

ANTIOXIDANT	SPECIFIED FOOD	MAXIMUM LEVEL	
Butylate hydroxy anisole (BHA) E320	Partial glycerol, ester	100 mg/kg	
	Butter for manufacturing purpose	160 mg/kg	
	Mayonnaise	140 mg/kg	
	Margarine and minarine	175 mg/kg	
	Edible fat and oil	250 mg/kg	
	Essential oil	1,000 mg/kg	
Butylated hydroxy toluene (BHT) E321	Mayonnaise	60 mg/kg	
	Edible fat and oil, including margarine and minarine	75 mg/kg	singly or in combination with BHA, TBHQ or Propyl gallate but Propyl gallate not to exceed 100
	Butter, oil	160 mg/kg	
	Partial glycerol ester	200 mg/kg	
	Essential oil	1,000 mg/kg	
Dilauryl thiodin propionate	Edible fat and oil Butter oil	200 mg/kg 80 mg/kg	
Dodecyl gallate E312	Edible fat and oil Partial glycerol ester	100 mg/kg	
	Essential oil	1,000 mg/kg	
Iso-ascorbic acid	Canned apple sauce	150 mg/kg	singly or in combination with ascorbic acid
	Luncheon meat, cooked cured chopped meat, cooked cured pork shoulder, cooked cured ham	500 mg/kg	singly or in combination with ascorbic acid and their sodium salt expressed as ascorbic acid
Iso-propul citrate	Margarine, edible oil and fat	100 mg/kg	
Mixed tocophenol concentrate	Infant formula Bouillon and consommé	10 mg/kg 50 mg/kg	
	Mayonnaise	240 mg/kg	
	Canned baby food, processed cereal-based food for infant and child	300 mg/kg	
Monoglyceride citrate	Edible oil and fat	100 mg/kg	
Octyl gallate (E311)	Edible oil and fat, margarine, essential oil	1,000 mg/kg	

ANTIOXIDANT	SPECIFIED FOOD	MAXIMUM LEVEL	
Propyl gallate	Edible fat and oil, partial glycerol ester	100 mg/kg	
	Essential oil	1,000 mg/kg	
Sodium ascorbate	Canned chestnut and canned chestnut purée, wheat flour	300 mg/kg	expressed as ascorbic acid
	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	500 mg/kg	expressed as ascorbic acid
	Quick frozen lobster, quick frozen fish, bouillon and consommé	1 g/kg	expressed as ascorbic acid
Sodium erythorbate E316	Luncheon meat, cooked cured pork shoulder, cooked cured ham, cooked cured chopped meat	500 mg/kg	expressed as ascorbic acid
Tertiary butylhydro-quinone	Edible fat and oil	120 mg/kg	
Sodium erythorbate E316	Semi-preserved and preserved	500 mg/kg	expressed as erythorbic acid
Sodium acid E315 (Isoascorbic E315)	Preserved and semi-preserved fish product Frozen and deep frozen fish with red skin	1,500 mg/kg	expressed as erythorbic acid

TWENTY-NINTH SCHEDULE

[Regulation 104(1)(a)]

PERMITTED FOOD CONDITIONER

EMULSIFIER

NAME	INTERNATIONAL NUMBERING SYSTEM
Calcium dihydrogen diphosphate	450
Calcium stearoyl fumarate	486
Calcium stearoyl lactylate	482
Cholic acid	1,000
Choline acetate	1,001
Choline carbonate	1,001
Choline chloride	1,001
Choline citrate	1,001
Choline lactate	1,001
Choline tartrate	1,001
Citric and fatty acid esters of glycerol	472 c
Diacetyl tartaric and fatty acid esters of glycerol	472 e
Dimagnesium diphosphate	450
Dipotassium diphosphate	450
Disodium diphosphate	450
Disodium monohydrogen citrate	331
Disodium orthophosphate	339
Ethoxylated mono and diglycerides	488
Lactic and fatty acid esters of glycerol	472 b
Lactylated fatty acid ethers of glycerol and propylene glycol	478
Lecithin	322
Mixed tartaric acetic and fatty acid esters of glycerol	472 F
Mono and diglycerides	471
Polyglycerol esters of fatty acid	475
Polyglycerol esters of interesterified ricinoleic acid	476
Polyoxyethelene sorbitan monolaurate	432
Polyoxyethelene sorbitan monooleate	433
Polyoxyethelene sorbitan monopalmitate	434
Polyoxyethelene sorbitan monostearate	435
Polyoxyethelene sorbitan tristearate	436
Polyoxyethelene stearate	430
Propylene glycol esters of fatty acids	477
Sodium laurylsulphate	487

NAME	INTERNATIONAL NUMBERING SYSTEM
Sodium polyphosphate	452
Sorbitan molaurate	493
Sorbitan monooleate	494
Sorbitan monopalmitate	495
Sorbitan monostearate	491
Sorbitan tristearate	492
Sucroglyceride	474
Sucrose esters of fatty acid	473

THIRTIETH SCHEDULE

[Regulation 104(1)(b)]

PERMITTED FOOD CONDITIONER

EMULSIFYING SALT AND PHOSPHATE

Calcium hydrogen phosphate

Calcium polyphosphate

Calcium phosphate tribasic

Calcium pyrophosphate

Dipotassium diphosphate

Dipotassium hydrogen phosphate

Disodium hydrogen phosphate

Disodium pyrophosphate

Monocalcium phosphate monobasic

Monopotassium monophosphate

Monosodium monophosphate

Penta potassium triphosphate

Penta sodium triphosphate

Potassium aluminium sulphate

Potassium polyphosphate

Sodium aluminium phosphate

Sodium phosphate

Sodium polyphosphate

Tetrapotassium diphosphate

Tetrasodium diphosphate

THIRTY-FIRST SCHEDULE

[Regulation 104(1)(c)]

PERMITTED FOOD CONDITIONER

MODIFIED STARCH

Acetylated distarch adipate

Acetylated distarch glycerol

Acetylated distarch phosphate

Acid-treated starch

Alkaline treated starch

Bleached starch

Roasted starch white & yellow

Distarch glycerol

Hydroxypropyl distarch phosphate

Monostarch phosphate

Oxidized starch

Phosphated distarch phosphate

Hydroxypropyl distarch glycerol

Hydroxypropyl starch

Hydroxypropyl distarch adipate

Starch acetate

Starch enzyme treated

THIRTY-SECOND SCHEDULE

[Regulation 104(1)(d)]

PERMITTED FOOD CONDITIONER

ACIDITY REGULATOR

NAME	INTERNATIONAL NUMBERING SYSTEM
Acetic acid	260
Calcium salts	
Citric acid	330
Fumaric acid	297
Glucono delta-lactone	575
Lactic acid	270
Magnesium carbonate	504
Magnesium citrate	345
Magnesium gluconate	580
Magnesium hydroxide	528
Magnesium hydrogen carbonate	504
Magnesium lactate	329
Malic acid	296
Metatartaric acid	353
Potassium dihydrogen citrate	332
Potassium hydroxide	525
Potassium hydrogen malate	351
Sodium dihydrogen citrate	331
Sodium fumarates	365
Sodium hydrogen malate	350
Sodium potassium tartrate	
Tartaric acid	334
Tripotassium citrate	332
Trisodium citrate	331

THIRTY-THIRD SCHEDULE

[Regulation 104(1)(e)]

PERMITTED FOOD CONDITIONER

ENZYME

Amylase (from *Aspergillus niger*)

Amylase (from *Aspergillus oryzae*)

Glucose oxydase (from *Aspergillus niger var*)

Malt carbohydrase

Protease (from *Aspergillus oryzae*)

Protease (from *Bacillus subtilis*)

Rennet

THIRTY-FOURTH SCHEDULE

[Regulation 104(1)(f)]

PERMITTED FOOD CONDITIONER

ANTI-CAKING AGENT

NAME	INTERNATIONAL NUMBERING SYSTEM
Aluminium silicate	559
Betonite	558
Calcium aluminium sillicate	556
Calcium carbonate	170
Calcium ferrocyanide	538
Calcium phosphate tribasic	
Calcium silicate	552
Ferric amonium citrate	381
Magnesium carbonate	504
Magnesium oxide	530
Magnesium phosphate tribasic	
Magnesium silicate	553
Potassium ferrocyanide	536
Potassium silicate	560
Salts of myristic, palmitic and stearic acid with bases (Al, Ca, Na, Mg, K and ammonium for food use)	470
Silicon dioxide amorphous	551
Sodium alumino silicate	554
Sodium carbonate	500
Sodium ferrocyanide	535
Sodium metasilicate	550

Sodium silicate	550
Talc	553
Zinc silicate	557

THIRTY-FIFTH SCHEDULE

[Regulation 104(1)(g)]

PERMITTED FOOD CONDITIONER

STABILISER

NAME	INTERNATIONAL NUMBERING SYSTEM
Aluminium ammonium sulphate	523
Ammonium carbonate	503
Ammonium hydrogen carbonate	503
Ammonium salts of phosphatidic acid	442
Ammonium sulphate	517
Calcium carbonate	170
Calcium chloride	509
Calcium citrate	333
Calcium gluconate	578
Calcium hydrogen carbonate	170
Calcium lactate	327
Calcium phosphate tribasic	
Calcium polyphosphates	452
Calcium sulphate	516
Dipotassium hydrogen phosphate	
Disodium hydrogen phosphate	
Disodium pyro phosphate	
Disodium tartrate	335
Monosodium tartarate	335
Nitrous oxide	942
Pentasodium triphosphate	451
Pentapotassium triphosphate	451
Potassium acetate	261
Potassium carbonate	501
Potassium chloride	508
Potassium dihydrogen citrate	332
Potassium hydrogen carbonate	501
Potassium phosphate	

NAME	INTERNATIONAL NUMBERING SYSTEM
Potassium polyphosphate	452
Propylene glycol	1,520
Sodium carbonate	500
Sodium dihydrogen citrate	331
Sodium hydrogen carbonate	500
Sodium phosphate	
Sodium polyphosphate	452
Tetrapotassium diphosphate	450
Tripotassium citrate	332
Trisodium citrate	331

THIRTY-SIXTH SCHEDULE

[Regulation 104(1)(h)]

PERMITTED FOOD CONDITIONER

THICKENER/GELLING AGENT

NAME	INTERNATIONAL NUMBERING SYSTEM
Agar	406
Alginic acid	400
Ammonium alginate	403
Calcium alginate	404
Carboxy-methyl cellulose	
Carob bean gum	410
Carrageenan, including furcelleran	407
Cellulose micro crystalline	
Dioctyl sodium succinate	
Gelatin edible	
Gellan gum	418
Guar gum	412
Gum arabic	414
Hydroxypropyl cellulose	463
Karaya gum	416
Methyl cellulose	461
Methyl ethyl cellulose	465
Oat gum	411

Pectin (amidated and non-amidated)	440
Potassium alginate	402
Propylene glycol alginate	405
Sodium alginate	401
Sodium carboxy-methyl cellulose	466
Sodium caseinate	
Tara gum	417
Tragacanth gum	413
Xanthan gum	415

THIRTY-SEVENTH SCHEDULE

[Regulation 104(1)(i)]

PERMITTED FOOD CONDITIONER

ANTI-FOAMING AGENT

Dimethyl plysiloxane

Silicon dioxide amorphous

THIRTY-EIGHTH SCHEDULE

[Regulation 104(1)(j)]

PERMITTED FOOD CONDITIONER

SOLVENT

Acetone (dimethyl ketone)

Butane

Butan-1-ol

Butan-2-ol

Cyclo-hexane

Dibutyl ether

1,2-Dichlororethane (Dichloroethane)

Dicholorodifluoromethane

Dichlorofluoromethane

Dichloromethane

Dichlorotetrafluoroethane

Diethyl ether

Ethyl acetate

Ethyl alcohol

Ether (diethyl ether)

Glycerol

Glycerol monoacetate (monoacetin)

Glycerol diacetate (diacetin)

Glycerol triacetate (triacetin)

Isopropyl alcohol

Pentane

Petroleum ether (light petroleum)

Propane

Propylene glycol

1,1,2-Trichloroethylene

Trichlorofluoromethane

Toluene

Ethyl methyl ketone (butanone)

Heptane

Hexane

Isobutane

Methylene chloride (dichloromethane)

Methyl acetate

Methyl propanol-1

THIRTY-NINTH SCHEDULE

[Regulation 105(1), (3) and (4)]

PERMITTED FOOD CONDITIONER IN SPECIFIC FOOD

EMULSIFIER

COLUMN 1	COLUMN 2	COLUMN 3	
PERMITTED FOOD CONDITIONER	**SPECIFIED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**	
Citric and fatty acid esters of glycerol	Vegetable and animal fat product, mixed vegetable and animal fat product	100 mg/kg	singly or in combination with phosphoric acid or isopropyl citrate mixture
	Margarine	10 g/kg	singly or in combination with other emulsifiers
Diacetyl tartaric and fat acid esters of glycerol	Margarine	10 g/kg	singly or in combination with other emulsifiers
Lactic and fatty acid esters of glycerol	Margarine	10 g/kg	singly or in combination with other emulsifiers

COLUMN 1	COLUMN 2	COLUMN 3	
PERMITTED FOOD CONDITIONER	**SPECIFIED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**	
Lecithin	Wheat flour	2 g/kg	
	Milk powder and cream powder, canned baby food, cottage cheese, quick frozen stick (fish finger) and fish portion, the bread or butter coating of fish product	5 g/kg	in instant powder or 5 g/kg of the creaming mixture
	Whipped pasteurised cream, whipping cream, U.H.T. cream	5 g/kg	
	Chocolate composite and filled chocolate	5 g/kg	of the acetone insoluble component of lecithin depending on the type of chocolate (15 g/kg total emulsifier)
	Cocoa powder and dry cocoa sugar mixture, cocoa mass and cocoa press cake	10 g/kg	of the acetone insoluble component of lecithin (15 g/kg total emulsifier)
	Cocoa butter confectionery	10 g/kg	
	Processed cereal-based food for infant and child	15 g/kg	on a dry weight basis
	Margarine, minarine, bouillon and consommé		Limited by GMP
Mixed tartaric actetic and fatty and esters of glycerol	Margarine	10 g/kg	
Mono and diglycerides	Cream powder, milk powder	2.5 g/kg	in instant powder only
	Canned baby food	1.5 g/kg	
	Pasteurised whipped cream, whipping cream, UHT cream, quick frozen fish stick, (fish finger) breaded or battered fish portion	5 g/kg	singly

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	**SPECIFIED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**
	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	15 mg/kg
	Jam (fruit preserve), jelly citrus marmalade, margarine, minarine, bouillon and consommé	GMP
Polyglycerol esters of fatty acids	Margarine	5 g/kg
	Minarine	10 g/kg
Polyglycerol esters of interesterified ricinoleic acid	Margarine, minarine, chocolate Cocoa butter confectionery	5 g/kg in the case of chocolate product, total emulsifier shall not exceed 15 g/kg
Polyoxyethelene sorbitan monooleate	Minarine, salt	10 g/kg
	Pickled cucumber	500 mg/kg
Polyoxyethelene sorbitan monopalmitate	Cocoa butter, confectionery, minarine	10 g/kg
Polyoxyethelene mono-stearate	Minarine, margarine, chocolate	5 g/kg, in the case of chocolate product, the total emulsifier shall not exceed 15 g/kg
	Cocoa butter Confectionery	10 g/kg
Polyoxyethelene sorbitan tristearate	Margarine, minarine, chocolate	5 g/kg in the case of chocolate products, the total emulsifiers shall not exceed 15 g/kg
Propylene glycol esters of fatty acids	Margarine	20 g/kg
Sucrose esters of fatty acids	Margarine Cocoa powder and dry cocoa sugar mixture	10 mg/kg
Sucro glyceride	Margarine	10 g/kg

FORTIETH SCHEDULE

[Regulation 105(1), (3) and (4)]

PERMITTED FOOD CONDITIONER IN SPECIFIC FOOD

EMULSIFYING SALT AND PHOSPHATE

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	**SPECIFIED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**
Calcium hydrogen phosphate	Processed cheese, processed cheese preparation	9 g/kg calculated as phosphorus
Calcium polyphosphate	Processed cheese, Processed cheese preparation	9 g/kg calculated as phosphorus
Calcium phosphate tribasic	Processed cheese, processed cheese preparation	9 g/kg calculated as phosphorus
	Quick frozen fish fillet Quick frozen lobster	5 g/kg expressed as P_2O_5
	Quick frozen fish finger breaded or battered fish portion	10 mg/kg expressed as P_2O_5
Calcium pyrophosphate	Processed cheese, processed cheese preparation	9 g/kg calculated as phosphorus
Diphosphates –	Edible ice	1 g/kg
(1) Disodium diphosphate	Dessert	3 g/kg
(2) Trisodium diphosphate	Dry powdered dessert mixes	7 g/kg
(3) Tetrasodium diphosphate	Fine bakery ware	20 g/kg
(4) Dipotassium diphosphate	Flour	2.5 g/kg
(5) Tetrapotassium diphosphate	Flour, self-raising	20 g/kg
(6) Dicalcium diphosphate	Liquid egg (white, yolk or whole egg)	10 g/kg
(7) Calcium dihydrogen diphosphate	Sauces	5 g/kg
Dipotassium diphosphate		
	Processed cheese, processed cheese preparation	9 g/kg calculated as phosphorus
	Luncheon meat	3 g/kg expressed as P_2O_5
	Cooked cured chopped meat, cooked cured ham, cooked cured pork shoulder	3 g/kg expressed as the anhydrous phosphate

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	**SPECIFIED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**
Dipotassium hydrogen phosphate	Processed cheese, processed cheese preparation	9 g/kg calculated as phosphorus
	Luncheon meat, cooked pork shoulder, cooked cured ham, cooked cured chopped meat	3 g/kg expressed as P_2O_5
Disodium hydrogen phosphate	Processed cheese, processed cheese preparation	9 g/kg calculated as phosphorus
	Luncheon meat, cooked pork shoulder, cooked cured chopped meat	3 g/kg expressed as P_2O_5
	Quick frozen fish breaded or battered fish portion	1 g/kg as phosphorus
	Minarine	GMP
Disodium pyrophosphate	Processed cheese, processed cheese preparation	9 g/kg calculated as phosphorus
	Luncheon meat, cooked cured chopped meat, cooked cured ham, cooked cured pork shoulder	3 g/kg expressed as the anhydrous phosphate
	Canned crab meat	5 g/kg expressed as the anhydrous phosphate
	Quick frozen fried potatoes	100 mg/kg expressed as an anhydrous phosphate
Monocalcium phosphate monobasic	Processed cheese, processed cheese preparations	9 g/kg calculated as phosphorus
	Bouillon and consommé	

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	**SPECIFIED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**
Monopotassium Monophosphate	Processed cheese, processed cheese preparation	9 g/kg calculated as phosphorus
	Luncheon meat, cooked cured ham, cooked cured pork shoulder,	3 g/kg expressed as P_2O_5
	cooked cured chopped meat Quick frozen fish fillet	5 g/kg expressed as P_2O_5
	Quick frozen lobster Cooked frozen fish finger breaded or battered fish portion	10 g/kg expressed as P_2O_5
Monosodium	Processed cheese, processed cheese preparation	9 g/kg calculated as phosphorus
	Luncheon meat, cooked cured pork shoulder, cooked cured ham, cooked cured chopped meat	3 g/kg expressed as P_2O_5
	Quick frozen fish fillet, Quick frozen lobster	5 g/kg expressed as P_2O_5
	Quick frozen fish finger Breaded or battered fish portion	10 g/kg expressed as P_2O_5
Pentapotassium	Processed cheese, processed cheese preparation	9 g/kg calculated as phosphorus
	Luncheon meat, Cooked cured chopped meat, cooked cured ham, cooked cured pork shoulder	3 g/kg expressed as P_2O_5
	Quick frozen fish fillet, Quick frozen lobster and Quick frozen shrimp Quick frozen prawn	5 g/kg expressed as P_2O_5

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	**SPECIFIED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**
Triphosphate pentasodium	Processed cheese, processed cheese preparation Luncheon meat, cooked pork shoulder, cooked cured ham, cooked cured chopped meat	9 g/kg calculated as phosphorus
	Quick frozen fish fillet, Quick frozen lobster and Quick frozen shrimp Quick frozen prawn	5 g/kg expressed as P_2O_5
Potassium phosphate	Processed cheese, processed cheese preparation Luncheon meat, cooked pork shoulder, cooked cured chopped meat	9 g/kg calculated as phosphorus 3 g/kg expressed as P_2O_5
Polyphosphates	Chewing gum	GMP
(1) Sodium polyphosphate	Dried powdered foodstuffs	10 g/kg
(2) Potassium polyphosphate	Chocolate and malt dairy-based drink	2 g/l
(3) Sodium calcium polyphosphate	Alcoholic drink, excluding wine and beer	1 g/l
(4) Calcium polyphosphates	Breakfast cereal	5 g/kg
	Snacks	5 g/kg
	Surimi	1 g/kg
	Fish and crustacean paste, toppings (syrups for pancakes, flavoured syrups for milkshakes and ice cream; similar products)	5 g/kg 3 g/kg
	Special formula for particular nutrional uses	5 g/kg
	Glazings for meat and vegetable product	4 g/kg

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	**SPECIFIED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**
	Sugar confectionery	5 g/kg
	Icing sugar	10 g/kg
	Noodles	2 g/kg
	Batters	5 g/kg
	Fillets of unprocessed fish, frozen and deep frozen	5 g/kg
	Frozen and deep frozen crustacean products	5 g/kg
	Processed potato products, including frozen, deep frozen, chilled and dried processed products	5 mg/kg
Potassium polyphosphate	Processed cheese, processed cheese preparation	9 g/kg calculated as phosphorus
	Luncheon meat, cooked cured pork shoulder, cooked cured ham, cooked cured chopped meat	3 g/kg expressed as P_2O_5
Sodium aluminium phosphate	Processed cheese, processed cheese preparation	9 g/kg calculated as phosphorus
	Quick frozen fish, breaded or battered fish portions	1 g/kg as phosphorus
Sodium phosphate	Processed cheese, processed cheese preparation	9 g/kg calculated as phosphorus
	Luncheon meat, cooked cured pork shoulder, cooked cured ham, cooked cured chopped meat	3 g/kg expressed as P_2O_5

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	**SPECIFIED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**
Sodium polyphosphate	Processed cheese, processed cheese preparation	9 g/kg calculated as phosphorus
	Luncheon meat, cooked cured pork shoulder, cooked cured ham, cooked cured chopped meat	3 g/kg expressed as P_2O_5
	Quick frozen fish fillet, quick frozen lobster	5 g/kg expressed as P_2O_5
	Quick frozen fish finger breaded, battered fish portion	10 g/kg expressed as P_2O_5
	Canned chestnut and canned chestnut purée	GMP
Tetrapotassium diphosphate	Processed cheese, processed cheese preparation	9 g/kg calculated as phosphorus
	Quick frozen fish and breaded or battered fish portion	10 g/kg expressed as P_2O_5
Tetrasodium diphosphate	Quick frozen fish breaded or battered fish portion	10 g/kg expressed as P_2O_5
Potassium aluminium phosphate	Canned chestnut or canned chestnut purée	GMP
Potassium aluminium sulphate	Canned chestnut or canned chestnut purée	GMP

FORTY-FIRST SCHEDULE

[Regulation 105(1), (3) and (4)]

PERMITTED FOOD CONDITIONER IN SPECIFIC FOOD

MODIFIED STARCH

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	**SPECIFIED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**
Acetylated distarch adipate	Mayonnaise, canned palmito	5 g/kg
	Canned mushroom, canned asparagus, canned green pea, canned green bean & wax bean, canned sweetcorn, canned carrot Flavoured yogurt, and product heat-treated after fermentation	10 g/kg when the commodity contains butter or other fat and oil
	Canned sardine and sardine-type product	20 g/kg in the packing media only
	Canned baby food	60 g/kg
	Canned mackerel and jack mackerel	60 g/kg in the packing medium only
	Bouillon and consommé, Quick frozen fish finger, breaded or battered fish portion	Limited by GMP
Acetylated distarch glycerol	Same as for acetylated distarch adipate except not permitted in mayonnaise, canned green bean, and wax bean, canned sweetcorn, flavoured yogurt and product heat-treated after fermentation	
Acetylated distarch phosphate	Same as for acetylated distarch adipate except not permitted in canned green bean and wax bean and canned sweetcorn	
Acid treated starch	Same as for acetylated distarch adipate except not permitted in mayonnaise, baby food and bouillon and consommé	
Alkaline treated starch	Same as for acetylated distarch adipate except not permitted in mayonnaise, baby food, canned sweetcorn and bouillon and consommé	
Bleached starch	Same product and same use level as provided for alkaline treated starch Bouillon and consommé	Limited by GMP

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	**SPECIFIED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**
Dextrin, roasted starch white and yellow	Flavoured yogurt, product heat-treated after fermentation	10 g/kg
	Canned mackerel and jack mackerel	60 g/kg in the packing medium only
Distarch glycerol	Same as for acetylated distarch adipate except not permitted in mayonnaise, canned palmito, green bean and wax bean, canned sweetcorn, flavoured yogurt and product heat-treated after fermentation, bouillon and consommé	
	Quick frozen fish finger, breaded or battered fish portion	
Distarch phosphate	Same as for Acetylated distarch adipate	
Hydroxypropyl distarch glycerol	Canned mushroom, canned asparagus, canned green pea, canned green bean, wax bean, canned sweetcorn, canned carrot	10 g/kg when the commodity contains butter or other fat and oil
	Canned sardine and sardine-type product	20 g/kg in the packing medium only
	Canned mackerel and jack mackerel	60 g/kg in the packing medium only
Hydroxypropyl distarch phosphate	Mayonnaise	5 g/kg
	Canned carrot (when the product contains butter or other fat and oil), flavoured yogurt, and products heat-treated after fermentation	10 g/kg
	Canned sardine and sardine-type product	20 g/kg in the packing medium only
	Canned mackerel and jack mackerel Quick frozen fish finger, breaded or battered fish portion	Limited by GMP
Hydropropyl starch	Quick frozen fish finger, breaded or battered fish portion	Limited by GMP
Hydroxypropyl distarch	Same as for acetylated distarch adipate except not permitted in mayonnaise, canned palmito Quick frozen fish finger, breaded or battered fish portion	

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	**SPECIFIED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**
Monostarch phosphate	Same as for acetylated distarch adipate and same maximum permissible level not permitted in mayonnaise and baby food	
Oxidised 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	
Phosphated distarch phosphate	Same as for acetylated distarch adipate and same maximum permissible level except not permitted in mayonnaise and canned palmito	
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	
Starch enzyme treated	Bouillon and consommé	Limited by GMP

FORTY-SECOND SCHEDULE

[Regulation 105(1), (3) and (4)]

PERMITTED FOOD CONDITIONER IN SPECIFIC FOOD ACIDITY REGULATION

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	**PERMITTED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**
Acetic acid	Pickled food	20 g/kg
	Processed cheese, processed cheese preparation	40 g/kg
	Canned tomato, canned asparagus, canned baby food, canned sardine and sardine-type product, pickled cucumber, mango chutney, edible fungi and fungus product (except pickled fungi), bouillon and consommé, canned mackerel and jack mackerel, mayonnaise	Limited by GMP
Citric acid	Quick frozen fish stick (fish fingers) breaded or battered fish portion, Quick frozen fish	1 g/kg
	Sterilised fungi	5g/kg
	Edible fungi and fungus product	GMP
	Cocoa powder, dried cocoa sugar mixture, cocoa nib, cocoa dust, cocoa mass and cocoa pressed cake	5 g/kg
	Table olive, canned baby food	15 g/kg
	Processed cereal-based food for infant and child	25 g/kg on dry weight basis
	Processed cheese, processed cheese preparation	40 g/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

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	**PERMITTED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**
Fumaric acid	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
	Jam, jelly, fruit preserve, citrus marmalade	To maintain the pH between 2.8 and 3.5
	Quick frozen fish finger breaded or battered fish portion	1 g/kg
	Canned baby food	2 g/kg
	Processed cereal-based food for infant and child	15 g/kg on dry weight basis
	Table olive	15 g/kg
	Processed cheese, processed cheese preparation	40 g/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
Lactic acid	Mayonnaise, margarine, minarine, canned vegetable, canned fruit, canned fish, cheese, edible fungi and fungus product, bouillon and consommé	GMP
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	

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	**PERMITTED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**
Tartaric acid and its sodium, potassium and calcium salts	Jam, jelly, fruit preserve, citrus marmalade	To maintain the pH between 2.8 and 3.5
	Bouillon and consommé	250 mg/kg on a ready to eat basis expressed as tartaric acid
	Canned crab meat	5 g/kg expressed as P_2O_5
	Processed cheese	9 g/kg calculated as phosphorus

FORTY-THIRD SCHEDULE

[Regulation 105(1), (3) and (4)]

PERMITTED FOOD CONDITIONER IN SPECIFIC FOOD

ENZYME

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	**SPECIFIED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**
Amylase (from *Aspergillus niger*)	Wheat flour	Limited by GMP
Amylase (from *Aspergillus oxyzae*)	Wheat flour Quick frozen fish finger	Limited by GMP
Glucose oxydase (from *Aspergillus niger ver*)	Mayonnaise	Limited by GMP
Malt carbohydrase	Processed cereal-based food for infant and child	Limited by GMP
Protease (from *Aspergillus oryzae*)	Wheat flour	Limited by GMP
Protease (from *Baccillus subtillis*)	Wheat flour	Limited by GMP
Rennet	Cheese	Limited by GMP

FORTY-FOURTH SCHEDULE

[Regulation 105(1), (3) and (4)]

PERMITTED FOOD CONDITIONER IN SPECIFIC FOOD

ANTI CAKING AGENT

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	**PERMITTED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**
Aluminium silicate	Milk powder	10 g/kg for vending machine only
	Cream powder	1 g/kg for vending machine only
Calcium aluminium Silicate	Icing sugar, Icing dextrose	15 g/kg
	Edible salt	20 g/kg
Calcium carbonate	Edible salt	20 g/kg
Calcium ferrocyanide	Edible salt	20 mg/kg singly
Calcium phosphate tribasic	Bouillon and consommé	15 mg/kg in dehydrated product only
	Cream powder	1 g/kg
	Milk powder	5 g/kg
	Cocoa powder, dry cocoa powder mixture	10 g/kg
	Powder dextrose, powder sugar	15 g/kg
	Edible salt	20 g/kg
Calcium silicate	Cream powder	1 g/kg for vending machine only
	Milk powder	10 g/kg for vending machine only
	Powdered dextrose, powdered sugar	15 g/kg
	Edible salt	20 g/kg
Magnesium carbonate	Cream powder	1 g/kg
	Milk powder	10 g/kg
	Powdered dextrose, powdered sugar	15 g/kg
	Edible salt	20 g/kg
	Cocoa powder, dry cocoa sugar mixture, cocoa nib cocoa dust, cocoa mass and cocoa press cake	50 g/kg expressed as the fat free fraction

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	**PERMITTED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**
	Chocolate	50 g/kg carried over from the use of the cocoa mass, pressed cake and dust
Magnesium oxide	Cream powder	1 g/kg for vending machine only
	Milk powder	10 g/kg for vending machine only
	Edible salt	20 g/kg
Magnesium silicate	Cream powder	1 g/kg for vending machine only
	Milk powder	10 g/kg for vending machine only
	Powdered dextrose, powdered sugar	15 g/kg
	Edible salt	20 g/kg
Potassium ferrocyanide	Edible salt	20 mg/kg
Salts of myristic, palmitic and stearic acid with bases, Al, Ca, Na, Mg, K and ammonium, for food use	Powdered dextrose, powdered sugar	15 g/kg
	Bouillon and consommé	15 g/kg or Al, Ca, Mg stearates in dry matter only
	Edible salt	20 g/kg
Silicon dioxide amorphous	Cream powder	1 g/kg for vending machine only
	Milk powder	10 g/kg for vending machine only
	Powdered dextrose, powdered sugar	15 g/kg
	Cocoa powder, dry cocoa sugar mixture	10 g/kg for vending machine only
	Bouillon and consommé	15 g/kg in dehydrated products
	Edible salt	20 g/kg
Sodium alumino silicate	Edible salt	20 g/kg
	Cream powder	1 g/kg for vending machine only
	Milk powder	10 g/kg for vending machine only
	Cocoa powder and dry cocoa sugar mixture	10 g/kg
Sodium ferrocyanide	Edible salt	20 mg/kg

FORTY-FIFTH SCHEDULE

[Regulation 105(1), (3) and (4)]

PERMITTED FOOD CONDITIONER IN SPECIFIC FOOD STABILISER

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	**PERMITTED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**
Ammonium carbonate	Chocolate	proportion of 50 g/kg
	Cocoa powder and dry cocoa sugar mixture, cocoa mass and cocoa press cake	50 g/kg
	Quick frozen fish finger, breaded or battered fish portion	Limited by GMP
Ammonium hydrogen carbonate	Same as for Ammonium carbonate and same permissible level use	
Ammonium salts of phosphatidic acid	Chocolate, cocoa powder, dry cocoa sugar mixture, cocoa butter	7 g/kg Total emulsifiers
	Confectioner, cocoa mass and cocoa press cake	15 g/kg
Calcium chloride	Cheese	200 mg/kg of the milk used
	Jam, fruit preserve and jelly	200 mg/kg calculated as calcium
	Pickle cucumber, canned mango	200 mg/kg
	Canned grapefruit, canned green pea, canned strawberry, canned processed pea, canned tropical fruit salad	350 mg/kg calculated as calcium
	Canned tomato	800 mg/kg calculated as calcium
	Evaporated milk, sweetened condensed milk	2 g/kg
	Cream milk powder, cream powder	5 g/kg
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	40 g/kg
	Minarine	Limited by GMP

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	**PERMITTED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**
Calcium carbonate	Chocolate, cocoa powder, dry cocoa, sugar mixture, cocoa nib and cocoa dust, cocoa mass and cocoa press cake	50 g/kg on the fat free fraction
	Evaporated milk, sweetened condensed milk, milk powder, cream powder, cream, jam, fruit preserve and jelly	Same level of use as from calcium chloride
	Processed cheese, processed cheese preparation	Same level of use as from calcium citrate
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
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	1 g/kg
Calcium hydrogen carbonate	Evaporated milk, sweetened condensed milk, milk powder, cream powder, cream	Same level of use for calcium chloride
Calcium lactate	Canned tomato, canned green pea, canned grapefruit, canned strawberry, canned processed pea, canned tropical fruit salad, pickle cucumber	Same level of use for calcium chloride
	Minarine	Limited by GMP
Calcium phosphate tribasic	Evaporated milk, sweetened condensed milk, cream	2 g/kg
Calcium polyphosphate	Evaporated milk, sweetened condensed milk, milk powder, cream powder, cream	Same level of use as from calcium chloride
Calcium sulphate	Cottage cheese	5 g/kg
	Canned tomato	800 mg/kg expressed as calcium
Dipotassium diphosphate	Bouillon and consommé	1 g/kg expressed as P_2O_5 on a ready to eat basis
Dipotassium hydrogen phosphate	Luncheon meat cooked canned pork shoulder, cooked cured ham, cooked cured chopped meat	3 g/kg expressed as P_2O_5

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	**PERMITTED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**
	Bouillon and consommé	1 g/kg expressed as P_2O_5 on a ready to eat basis
	Evaporated milk, sweetened condensed milk, milk powder, cream powder, cream	Same maximum permissible level as for Calcium chloride
Disodium hydrogen phosphate	Evaporated milk, sweetened condensed milk, milk powder, cream powder, cream	Calcium chloride
	Processed cheese	9 g/kg expressed as phosphorus
	Bouillon and consommé	1 g/kg expressed as P_2O_5 on a ready to eat basis
Disodium pyrophosphate	Quick frozen french fried potato	100 mg/kg
	Bouillon and consommé	1 g/kg expressed as P_2O_5 on a ready to eat basis
Magnesium hydroxide	Cocoa powder, dry cocoa sugar mixture, cocoa nib, cocoa dust, cocoa press cake, cocoa mass	Same maximum level as Ammonium carbonate
Monocalcium phosphate monobasic	Evaporated milk, sweetened condensed milk, milk powder, cream powder, cream, canned tomato	Same as for Calcium chloride
	Wheat flour	2.5 g/kg
Monopotassium monophosphate	Evaporated milk, Sweetened condensed milk, milk powder, cream powder, cream	same as for Calcium chloride
	Bouillon and consommé	1 g/kg expressed as P_2O_5 on a ready to eat basis
Monosodium monophosphate	Same specified food and same maximum permissible level as for monopotassium monophosphate	
Nitrous oxide	Cream, packaged under pressure and whipped cream only	Limited by GMP
Pentapotassium triphosphate	Evaporated milk, sweetened condensed milk, milk powder, cream powder, cream	Same as for calcium chloride
	Bouillon and consommé	1 g/kg expressed as P_2O_5 on a ready to eat basis

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	**PERMITTED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**
	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	10 g/kg expressed as P_2O_5
Pentasodium triphosphate	Same specified food and same maximum permissible level as for Pentapotassium triphosphate	
Potassium acetate	Mayonnaise, bouillon and consommé	Limited by GMP
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
Potassium chloride	Evaporated milk, sweetened Condensed milk, milk powder, cream powder, cream	Same as for calcium chloride
Potassium dihydrogen 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	1 g/kg
	Mayonnaise, Minarine, Bouillon and consommé	Limited by GMP
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

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	**PERMITTED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**
Potassium phosphate	Evaporated milk, sweetened condensed milk, milk powder, cream powder, cream	Same as for calcium chloride
	Bouillon and consommé	1 g/kg expressed as P_2O_5 on a ready to eat basis
Potassium polyphosphate	Same specified food and same maximum permissible level as for potassium phosphate	
Propylene glycol	Cottage cheese	5 g/kg of the creaming mixtures
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, cocoa press cake	Same as for ammonium carbonate
	Canned baby food, margarine and minarine	Limited by GMP
Sodium dihydrogen 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, processed cheese preparation	Same as for calcium citrate
	Margarine, minarine, bouillon and consommé	Limited by GMP
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 and child	Limited by GMP
	Canned processed pea	150 mg/kg

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	**PERMITTED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**
Sodium phosphate	Evaporated milk, sweetened condensed milk, milk powder, cream powder, cream	Same as for calcium chloride
	Bouillon and consommé	1 g/kg expressed as P_2O_5 on a ready to eat basis
	Minarine	Limited by GMP
Sodium polyphosphate	Same specified food and same maximum permissible level as for potassium polyphosphate	
Tetrapotassium pyrophosphate	Bouillon and consommé	1 g/kg expressed as P_2O_5 on a ready to eat basis
Tetrasodium pyrophosphate	Quick frozen french fried potato	100 mg/kg
	Bouillon and consommé	1 g/kg expressed as P_2O_5 on a ready to eat basis
Tripotassium 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 and consommé	Limited by GMP
Trisodium citrate	Evaporated milk, sweetened condensed milk, milk powder, cream powder, cream	Same as for calcium citrate
	Processed cheese, processed cheese preparation	Same as for calcium citrate
	Canned processed pea	150 mg/kg
	Cooked cured chopped meat, cooked pork shoulder, luncheon meat, canned baby food, bouillon and consommé, mayonnaise	Limited by GMP

FORTY-SIXTH SCHEDULE

[Regulation 105(1), (3) and (4)]

PERMITTED FOOD CONDITIONER IN SPECIFIC FOOD

THICKENER/GELLING AGENT

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	**PERMITTED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**
Agar	Flavoured yogurt and product heat-treated after fermentation	5 g/kg singly or in combination with other stabilisers
	Cream	5 g/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	8 g/kg singly or in combination with other thickeners
	Minarine	10 g/kg singly or in combination with other thickeners
	Canned sardine and sardine-type product, canned mackerel and jack mackerel	20 g/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 consommé	Limited by GMP
Alginic acid	Canned sardine and sardines-type product	20 g/kg in the packing media only
	Cottage cheese	5 g/kg of the creaming mixture
Ammonium alginate	Pickled cucumber	500 mg/kg
	Cream cheese, flavoured yogurt and product heat-treated after fermentation	5 g/kg singly or in combination with other stabilisers and thickeners
	Cottage cheese	5 g/kg of the creaming mixture
	Processed cheese preparation	8 g/kg

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	**PERMITTED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**
	Canned green bean and wax bean, canned sweetcorn, canned mushroom (when butter or oil is present), canned asparagus and canned green pea (when butter or oil is present), minarine, canned carrot, canned palmito	10 g/kg
Calcium alginate	Same food and same maximum permissible level as Ammonium alginate	
	Canned sardine and sardine-type product, canned mackerel and jack mackerel	20 g/kg in the packing media only
Carboxymethyl 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	5 g/kg
	Minarine	10 g/kg
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 mackerel, cream, flavoured yogurt and products heat-treated after fermentation	Sauce as for Calcium alginate
	Mayonnaise	1 g/kg
	Canned baby food	2 g/kg of the ready to eat product
	Quick frozen block 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	5 g/kg
Carrageenan, including furcelleram	Canned green and wax bean, canned sweetcorn, 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

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	**PERMITTED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**
	Mayonnaise	1 g/kg
	Canned sardine and sardine-type products, canned mackerel and jack mackerel	20 g/kg in the packing only
	Bouillon and consommé, 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	5 g/kg
Cellulose micro Krystalline	Mayonnaise	1 g/kg
	Cream	5 g/kg only for whipped pasteurised cream and cream for whipping
Dioctyl Sodium sulfosuccinate	Cream cheese	5 g/kg
Gelatine edible	Cream cheese	5 g/kg
	Cottage cheese	5 g/kg of the creaming agent
	Cream	5 g/kg only for whipped pasteurised cream, or UHT cream, and cream for whipping
	Processed cheese preparation	8 g/kg
	Flavoured yogurt and products heat-treated after fermentation	10 g/kg
	Cooked cured ham, cooked cured pork shoulder	Limited by GMP

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	**PERMITTED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**
Guar Gum	Mayonnaise	1 g/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	5 g/kg
	Cottage cheese	5 g/kg of the creaming mixture
	Cream	5 g/kg only for whipped pasteurised cream, or UHT cream, and cream for whipping
	Processed cheese preparation	8 g/kg
	Canned green bean and wax bean, canned sweetcorn, canned asparagus, canned green peas, canned mushroom, canned palmito	10 g/kg when the product contained butter or other fats or oil
	Canned carrots, minarine	10 g/kg
	Canned sardine and sardine-type product, canned mackerel and jack mackerel	20 g/kg in the packing media only
	Pickled cucumber in mustard type only, bouillon and consommé	Limited by GMP
	Flavoured yogurt and product heat-treated after fermentation	5 g/kg
Gum arabic	Mayonnaise	1 g/kg
	Canned gram bean and wax bean, canned sweetcorn, canned asparagus, canned gum peas, canned mushroom, canned palmito	10 g/kg when the product contains butter or other fat
	Processed cheese preparation, cream	8 g/kg 5 g/kg for whipped pasteurised cream or UHT cream and cream for whipping
	Canned carrot	10 g/kg
	Flavoured yogurt and product heat-treated after fermentation	5 g/kg
	Pickled cucumber	500 mg/kg
Hydroxypropyl cellulose	Quick frozen fish finger, and breaded or battered coating only of fish portion	5 g/kg

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	**PERMITTED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**
Kanaya gum	Cream cheese, flavoured yogurt and product heat-treated after fermentation	5 g/kg
	Cottage cheese	5 g/kg of the creaming mixture
	Processed cheese preparation	8 g/kg
Methyl cellulose	Quick frozen blocks 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	5 g/kg
	Canned mandarin, orange	10 mg/kg (as an anti-foaming agent)
	Minarine	10 g/kg
Methyl ethyl cellulose	Quick frozen fish finger, bread or batter coating only of fish portion	5 g/kg

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	**PERMITTED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**
Pectin (amidated and non-amidated)	Mayonnaise, canned mackerel and jack mackerel	2.5 g/kg in the packing medium only, with a total of 20 g/kg of all thickeners and jelling agents
	Cream	5 g/kg only for whipped pasteurised cream in UHT cream and cream for whipping
	Quick frozen block of fish fillet, minced fish flesh and mixture of fish fillet and minced fish flesh, quick frozen fish finger, bread or batter coating only of fish portion	5 g/kg
	Canned fruit-based baby food (non-amidated pectin only)	10 g/kg in the ready to eat product
	Jam, fruit preserve, jelly, citron, marmalade, canned mango, bouillon and consommé	Limited by GMP
	Cream cheese	5 g/kg
	Processed cheese preparation	8 g/kg
	Minarine, canned carrot	10 g/kg
	Flavoured yogurt and product, heat-treated after fermentation, canned chestnut and canned chestnut purée	10 g/kg when products contain butter or other fats or oils
	Canned asparagus, canned green peas, canned mushroom, canned palmito	10 g/kg when products contain butter or other fats or oils
	Canned sardine and sardine-type product	20 g/kg in the packing media only
Potassium alginate	Pickled cucumber	500 mg/kg
	Mayonnaise, cream cheese, flavoured yogurt and product after heat-treated fermentation	1 g/kg
	Cottage cheese	5 g/kg in the creaming mixture
	Processed cheese preparation	8 g/kg
	Canned carrots, minarine, canned green and wax beans, canned sweetcorn, canned mushroom, canned asparagus, canned green peas, canned palmito	10 g/kg (when butter or oil is present)

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	**PERMITTED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**
Propylene glycol alginate	Canned sardines and sardine-type products, canned mackerel and jack mackerel	20 g/kg in the packing media only
	Cooked cured ham, cooked cured pork shoulder	Limited by GMP
	Pickled cucumber	500 mg/kg
	Cream cheese, flavoured yogurt and product after heat-treated fermentation	5 g/kg
	Cottage cheese	5 g/kg in the creaming mixture'
	Processed cheese preparation	8 g/kg
	Canned carrots, minarine, canned green and wax beans, canned sweetcorn, canned mushrooms (when butter or oil is present), canned asparagus (when butter or oil is present), canned green pea	10 g/kg
	Canned sardine and sardine-type products, canned mackerel and jack mackerel	20 g/kg in the packing media only
Sodium alginate	Same food and 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	5 g/kg

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	**PERMITTED FOOD**	**MAXIMUM PERMISSIBLE LEVEL**
Sodium carboxymethyl cellulose	Mayonnaise	1 g/kg
	Canned mackerel and jack mackerel	2.5 g/kg in the packing medium only with a total of 20 g/kg of all thickeners and gelling agents
	Bouillon and consommé	4 g/kg on a ready to eat basis
	Cottage cheese (in the creaming mixture), flavoured yogurt, and products heat-treated after fermentation, cream	5 g/kg
	Processed cheese preparation	8 g/kg
	Minarine	10 g/kg
	Canned sardine and sardine-type products	20 g/kg in the media only
Sodium caseinate	Cottage cheese	20 g/kg of the creaming mixture
Tragacanth gum	Mayonnaise	1 g/kg
	Flavoured yogurt	1 g/kg
	Canned mackerel and jack mackerel	20 g/kg in the packing media only
Xanthan gum	Pickled cucumber	500 mg/kg
	Bouillon and consommé	3 g/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 cream	5 g/kg
	Canned sardine and sardine-type product	10 g/kg
	Canned mackerel and jack mackerel	20 g/kg in the packing media only

FORTY-SEVENTH SCHEDULE

[Regulation 105(1), (3) and (4)]

PERMITTED FOOD CONDITIONER IN SPECIFIC FOOD

ANTI FOAMING AGENT

COLUMN 1	COLUMN 2	COLUMN 3
PERMITTED FOOD CONDITIONER	SPECIFIED FOOD	MAXIMUM PERMISSIBLE LEVEL
Dimethyl polysiloxame	Edible salt, canned pineapple, citrus marmalade, jam, jelly, food preserve, pineapple juice diluted and concentrated, quick frozen french fried potato, edible fat and oil	10 mg/kg
Silicon dioxide anorphous	Edible fat and oil	10 mg/kg

FORTY-EIGHTH SCHEDULE

[Regulation 105(1), (3) and (4)]

PERMITTED FOOD CONDITIONER IN SPECIFIC FOOD

SOLVENT

COLUMN 1	COLUMN 2	COLUMN 3
PERMITED FOOD CONDITIONER	SPECIFIED FOOD	MAXIMUM PERMISSIBLE LEVEL (MG/KG)
Acetone (dimethyl ketone)	Flavouring	30
	Colour	2
	Food oil	0.1
Butane	Flavouring	1
	Food oil	0.1
Butan-1-ol	Fatty acid	1,000
	Flavouring	1,000
	Colour	1,000
Butan-2-ol	Flavouring	1
Cyclohexane	Flavouring	1
	Food oil	1
Dibutyl ether	Flavouring	2
1, 2-Dichloroethane	Decaf. Coffee	5
Dichlorodifluoromethane	Flavouring	1
	Colour	1
Dichlorofluoromethane	Flavouring	1

COLUMN 1	COLUMN 2	COLUMN 3
PERMITED FOOD CONDITIONER	**SPECIFIED FOOD**	**MAXIMUM PERMISSIBLE LEVEL (MG/KG)**
Dichloromethane	Flavouring	2
	Colour	5
	Decaf. Coffee	10
Dichlorotetrafluoroethane	Flavouring	1
Diethyl ether	Flavouring	2
	Colour	2
Glycerol	Cottage cheese	5
	Dates	GMP
Pentane	Flavouring	1
	Food oil	1
Petroleum ether (light petroleum)	Flavouring	1
	Food oil	1
Propane	Flavouring	1
	Food oil	0.1
1,1,2-Trichloroethylene	Flavouring	2
	Food oil	2
Trichlorofluoromethane	Flavouring	1
Toluene	Flavouring	1
Ethylmethylketone (butanone)	Fatty acid	2
	Flavouring	2
	Colour	2
	Decaf. Coffee	2
	Food oil	2
Heptane	Flavouring	1
	Food oil	1
Hexane	Flavouring	0.1
	Food oil	0.1
Isobutane	Flavouring	1
Methylene chloride (dichlofomethane)	Food oil	0.02
Methyl acetate	Coffee decaffeination	20
	Flavouring	20
	Sugar refining	1
Methyl pfopanol-1	Flavouring	1

FORTY-NINTH SCHEDULE

[Regulation 111(2)(a)(b)]

PERMITTED ANTI-CAKING AGENT FOR SALT

ANTI-CAKING AGENT	PURITY SPECIFICATION	MAXIMUM PERMISSIBLE LEVEL
Calcium aluminium silicate	A standard of purity consistent with good manufacturing practice	20 g/kg singly or in combination
Calcium carbonate	A standard of purity consistent with good manufacturing practice	20 g/kg singly or in combination
Calcium ferrocyanide	A standard of purity consistent with good manufacturing practice	20 p.p.m singly or in combination calculated as anhydrous calcium ferrocyanide
Calcium phosphate (tribasic)	A standard of purity consistent with good manufacturing practice	20 g/kg singly or in combination
Calcium silicate	A standard of purity consistent with good manufacturing practice	20 g/kg singly or in combination
Magnesium carbonate	A standard of purity consistent with good manufacturing practice	20 g/kg singly or in combination
Magnesium oxide	A standard of purity consistent with good manufacturing practice	20 g/kg, singly or in combination
Magnesium silicate	Standard of purity set out in the British Pharmacopoeia	20 g/kg singly or in combination
Potassium ferrocyanide	A standard of purity consistent with good manufacturing practice	20 p.p.m singly or in combination calculated as anhydrous potassium ferrocyanide
Salts of myristic, palmitic or stearic acids with bases (Al, Ca, Na, Mg, K, Ammonium)	A standard of purity consistent with good manufacturing practice	20 g/kg singly or in combination
Sodium dioxide amorphorus	A standard of purity consistent with good manufacturing practice	20 g/kg singly or in combination
Sodium aluminium silicate	A standard of purity consistent with good manufacturing practice	20 g/kg singly or in combination
Sodium ferrocyanide	A standard of purity consistent with good manufacturing practice	20 p.p.m singly or in combination calculated as anhydrous sodium ferrocyanide

FIFTIETH SCHEDULE

[Regulation 163(2)]

LIST OF PERMITTED ARTIFICIAL SWEETENING SUBSTANCE

PERMITTED ARTIFICIAL SWEETENING SUBSTANCE	NUMBER SYSTEM
Acesulfame potassium	950
Aspartame	951
Calcium saccharine	
Cyclamic acid (and Na, K, Ca salt)	952
Glycyrrhizin	958
Hydrogenated glucose syrup	
Isomalt (Isomaltitol)	953
Lactitol	966
Maltitol and Maltitol Syrup	965
Mannitol	E421
Neohesperidine dihydrochalcone	959
Saccharine	954
Sodium saccharine	
Sorbitol	E420
Sucralose (Trichlorogalactosucrose)	955
Thaumatin	957
Xylitol	967

FIFTY-FIRST SCHEDULE

[Regulation 163(3)]

SPECIFIC PURITY CRITERIA FOR PERMITTED ARTIFICIAL SWEETENER

1. Aspartame ($C_{14}H_{18}N_2O_5$) also known as L-Asphartyl-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 shall comply with the additional characteristics specified in the table hereunder.

(1)	Molecular weight	294.3
(2)	Content	Not less than 98.0 per cent of (C14H18N205) on a volatile matter free basis
(3)	Volatile matter	
(4)	Specific rotation 20 degrees celsius	Not less than +12.5° and not more than +17.5° (determined by using a 4 per cent weight/volume solution on a volatile matter free basis in 15M (formic acid)
(5)	pH of a 0.8 per cent aqueous solution	Not less than 4.0 and not more than 6.5
(6)	Sulphated ash	Not more than 0.2 per cent after ignition at 800 25 degrees celsius

(7)	5 Benzyl-3,6-dioxo-2-piperazineacetic acid	Not more than 1.5 per cent

2. Saccharin 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 ($C_{14}H_8CaN_2O_6S_2$) also known as 1,2-Benzisothiazel-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 additional characteristic specified in the table hereunder.

(1)	Molecular weight	404.4
(2)	Content	Not less than 99.0 per cent of $Cl_4H_8CaN_20_6S_2$ on a volatile matter free basis
(3)	Volatile matter	Not less than 11.0 per cent and not more than 15 per cent (determined by drying at 105 degrees celsius to constant weight)
(4)	Free acid or alkali	Complies with the test set out in the monograph for Saccharin sodium in the British Pharmacopoeia 1980
(5)	Melting point of isolated saccharin	Complies with the test set out in the monograph for Saccharin sodium in the British Pharmacopoeia 1980
(6)	Related substances	Complies with the test set out in the monograph for Saccharin sodium in the British Pharmacopoeia 1980
(7)	Arsenic	Complies with the test set out in the monograph for Saccharin sodium in the British Pharmacopoeia 1980
(8)	Heavy metals	Complies with the test set out in the monograph for Saccharin sodium in the British Pharmacopoeia 1980

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**
Ascorbic acid (Vitamin C)	10 mg	N.P.	2.5 mg	N.P.
Biotin	1.5 µg	N.P.	0.4 µg	N.P.
Calcium[6]	50 mg	N.P.	12 mg	N.P.
Carbohydrates/g[4]	9.0	14.0	2.2	3.3

	Amount per 100 available kilocalories		Amount per 100 available kilojoules	
	Minimum Amount	Maximum Amount	Minimum Amount	Maximum Amount
Chloride	50 mg	160 mg	12 mg	38 mg
Choline	7 mg	N.P.	1.7 mg	N.P.
Copper	35 µg	N.P.	8.5 µg	N.P.
Essential fatty acids as alpha-linolenic acid[3]	50 mg	N.P.	12 mg	N.P.
Essential fatty acids as linoleic acid[3]	300 mg	N.P.	70 mg	N.P.
Fat/g [1,2]	4.4 g	6.0 g	1.05 g	1.4 g
Folic Acid	10 µg	N.P.	2.5 µg	N.P.
Iodine	10 µg	N.P.	2.5 µg	N.P.
Iron	0.45 mg	N.P.	0.1 mg	N.P.
Magnesium	5 mg	N.P.	1.2 mg	N.P.
Manganese	1.0 µg	N.P.	0.25 µg	N.P.
Niacin[5]	300 µg	N.P.	70 µg	N.P.
Pantothenic acid	400 µg	N.P.	96 µg	N.P.
Phosphorous[6]	25 mg	N. P	6 mg	N.P.
Potassium	60 mg	180 mg	14 mg	43 mg
Protein	1.8 g	3.0 g	0.45 g	0.7 g
Riboflavin (B2)	80 µg	N.P.	19 µg	N.P.
Selenium	1.0 µg	N.P.	0.24 µg	N.P.
Sodium	20 mg	60 mg	5 mg	14 mg
Thiamine (B1)	60 µg	N.P.	14 µg	N.P.
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)
Vitamin B12	0.1 µg	N.P.	0.025 µg	N.P.
Vitamin B6	35 µg	N.P.	8.5 µg	N.P.
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
Vitamin E	0.5 mg expressed as alpha-tocopherol equivalents	N.P.	0.12 mg expressed as alpha-tocopherol equivalents	N.P.
Vitamin K	4 µg	N.P.	1 µg	N.P.

	Amount per 100 available kilocalories		Amount per 100 available kilojoules	
	Minimum Amount	**Maximum Amount**	**Minimum Amount**	**Maximum Amount**
Zinc	0.5 mg	N.P.	0.12 mg	N.P.

Note

N.P. – Not Prescribed

IU – International Units

μg – Microgramme

mg – Milligramme

1. Commercially hydrogenated oils and fats shall not be used in infant formula.

2. Lauric and myristic acids are constituents of fats, but combined shall not exceed 20 per cent of total fatty acids. The content of trans-fatty acids shall not exceed 3 per cent of total fatty acids. Trans-fatty acids are endogenous components of milk fat. The acceptance of up to 3 per cent of trans-fatty acids is intended to allow for the use of milk fat in infant formulae. The erucic acid content shall not exceed one per cent of total fatty acids. The total content of phospholipids should not exceed 300 milligrammes/100 kcal (72 mg/100 kJ).

3. The linoleic acid: alpha-Linolenic acid ratio shall be not less than 5:1 and not more than 15:1.

4. Lactose and glucose polymers should be the preferred carbohydrates in formula based on cow's milk protein and hydrolysed protein. Only pre-cooked and/or gelatinised starches gluten-free by nature may be added to Infant Formula up to 30 per cent of total carbohydrates and up to 2g/100 ml.

5. (1) Niacin shall refer to preformed niacin.

(2) 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.

6. The Ca:P ratio shall be not less than 1:1 and not more than 2:1.

[Fifty-second Sch. revoked and replaced by reg. 4 of GN 93 of 2010 w.e.f. 5 December 2009.]

FIFTY-THIRD SCHEDULE

[Regulation 177(3)(a) and (b)]

PERMITTED FOOD ADDITIVE IN INFANT FORMULA

FOOD ADDITIVE	MAXIMUM LEVEL IN 100 ML OF THE READY-TO-DRINK PRODUCT
Antioxidant	
L-ascorbyl palmitate	1 mg
Mixed Tocopherol concentrate	1 mg
Emulsifier	
Lecithin	0.5 g
Mono and diglycerides of edible fat and edible oil	0.4 g

pH adjusting agents	
L(+) Lactic acid Citric acid	Limited by lactic acid
Sodium carbonate Sodium citrate Sodium hydrogen carbonate Sodium hydroxide Potassium hydrogen carbonate Potassium citrate	Limited by GMP, and with the limits for Na and K as specified in Fifty-second Schedule
Thickener	
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 Hydroxypropyl starch	2.5 g singly or in combination in hydrolysed protein and/or amino acid-based infant formula only

FIFTY-FOURTH SCHEDULE

[Regulations 180(2) and 183(2)]

NUTRIENT LEVEL FOR CANNED FOOD AND CEREAL-BASED FOOD FOR AN INFANT AND A CHILD

NUTRIENT	MINIMUM AMOUNT	MAXIMUM AMOUNT
Ascorbic acid (Vitamin C)	8 mg	Not prescribed
Calcium	50 mg	Not prescribed
Folic acid	4 µg	Not prescribed
Iodine	5 mg	Not prescribed
Iron	1 mg	Not prescribed
Nicotinamide	0.8 µg	Not prescribed
Panthothenic acid	300 µg	Not prescribed
Phosphorous	25 mg	Not prescribed
Riboflavin (B2)	60 µg	Not prescribed
Thiamine (B1)	25 µg	Not prescribed
Vitamin A (expressed as retinol)	255 IU	500 IU
Vitamin B12	0.15 µg	Not prescribed
Vitamin B6	35 µg	Not prescribed
Vitamin D	40 IU	80 IU
Vitamin E	0.3 IU	Not prescribed

Note

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
Antioxidant	
L-Ascorbic acid and its sodium and potassium salts	0.5 g/kg (expressed as ascorbic acid, and not in excess of 200 mg Na/100 g of the product)
L-Ascorbyl palmitate	200 mg/kg fat
Mixed tocopherol concentrate	300 mg/kg fat (singly or in combination)
Emulsifier	
Lecithin	0.5 g
Mono and diglycerides of edible fat and edible oil	0.15 g
Flavouring substance	
Ethyl vanillin	7 mg
Vanillin	7 mg
Vanillin extract	Limited by GMP
pH adjusting agents	
Actetic acid	0.5 g
Citric acid	0.5 g
L(+) Lactic acid	0.2 g
Potassium hydrogen carbonate Calcium carbonate	Limited by GMP
Sodium hydrogen carbonate Sodium carbonate	Limited by GMP, but not in excess of 200 mg Na/100 g of the product

Thickening Agents	
Acetylated distarch glycerol	
Acetyl distarch adipate	
Acetylated distarch phosphate	0.69 (singly or in combination)
Distarch glycerol	
Distarch phosphate	0.2 g
Guar gum	
Hydroxypropyl starch	
Locust bean gum	0.2 g

FIFTY-SIXTH SCHEDULE

[Regulation 183(3)]

PERMITTED FOOD ADDITIVE IN CEREAL-BASED FOOD FOR INFANT AND CHILD

FOOD ADDITIVE	MAXIMUM LEVEL IN 100 G OF THE PRODUCTION A DRY WEIGHT BASIS
Antioxidant	
L-Ascorbic acid and its sodium salts	50 mg (expressed as ascorbic acid, and sodium not in excess of 1.5 g/kg of the product)
L-Ascorbyl palmitate	200 mg/kg fat
Mixed tocopherol concentrate	300 mg/kg fat singly or in combination
Emulsifier	
Lecithin	1.5 g
Mono and diglycerides of edible fat and edible oil	1.5 g
Flavouring substance	
Ethyl vanillin	7 mg
Vanillin	7 mg
Vanillin extract	Limited by GMP
pH adjusting agents	
Calcium carbonate	Limited by GMP
Citric acid	2.5 g
L(+) Lactic acid	1.5 g
Potassium hydrogen carbonate	Limited by GMP
Sodium hydrogen carbonate	Limited by GMP, and sodium not in excess of 1.5 g/kg of the product.

FIFTY-SEVENTH SCHEDULE

[Regulation 184]

MAXIMUM TOTAL ENERGY VALUE OF LOW ENERGY FOOD

TYPE OF FOOD	MAXIMUM TOTAL ENERGY
All other food	209 Kilojoules (50 Kcal) per 100 grammes
Beverage (ready for consumption)	22 Kilojoules (5 Kcal) per 100 millilitres
Spread, marmalade, jam	418 Kilojoules (100 Kcal) per 100 grammes
Table confection (ready for consumption)	58 Kilojoules (14 Kcal) per 100 grammes

---

FIFTY-EIGHTH SCHEDULE

[Regulation 206]

PERMITTED LEVEL OF SATURATED FATTY ACIDS

PART A

FOOD	MAXIMUM PERMISSIBLE LEVEL
Edible mixtures or preparations of animal or vegetable fat or oil or of fractions of different fats or oil	(1) Not more than 23 per cent of saturated fatty acids; and (2) Not more than 25 per cent of palm oil
Hydrogenated oils and fats for industrial purpose	Not more than 85 per cent saturated fatty acids on the fat weight basis
Industrial margarine	Not more than 75 per cent saturated fatty acids on the fat weight basis
Margarine rich in polyunsaturates	Not less than 45 per cent of polyunsaturated, not more than 25 per cent of saturated fats on the fat weight basis
Other margarine	(1) Not more than 60 per cent saturated fats on the fat weight basis; and (2) Not more than 25 per cent of palm oil
Vegetable fats (*Vanaspati*)	Not more than 30 per cent saturated fatty acids on the fat weight basis

PART B

	Maximum permissible level of saturated fatty acids per 100 g of edible portion
Any other food product	15%
Biscuits, wafers, pastry, filled milk, not excluding other types of milk and milk products	15%
Chocolate other than dark chocolate, coffee whiteners and confectioneries	25%
Imitation cream, cooking chocolate and dark chocolate	35%
Pasta, breakfast cereals, malted instant drink powder	5%
Snacks, cakes, fried cakes, chips, fried chicken, twisties and noodles	10%

[Fifty-eighth Sch. revoked and replaced by reg. 3 of GN 171 of 2004 w.e.f. 16 October 2004.]

FIFTY-NINTH SCHEDULE

[Regulations 357 and 358(2)]

COMPOSITIONAL REQUIREMENTS FOR SOFT DRINKS OTHER THAN SEMI-SWEET SOFT DRINKS FOR CONSUMPTION WITHOUT DILUTION

Description of soft drinks	Minimum quantity of fruit juice (expressed in terms of juice of natural strength or potable fruit content, as the case may be)	Minimum quantity of added sugar per 100 kg (kg)	Minimum quantity of saccharin added per 100 kg (g)	Maximum quantity of aspartame added per 100 kg (g)	Other requirements
Any description of soft drink containing a mixture of citrus and non-citrus fruit juices in this Schedule	5 per cent citrus fruit juice by weight	4.5	80	70	
Any description of soft drink containing apple juice or fermented pear juice	5 per cent fermented apple juice or fermented pear juice by weight	4.5	80	70	
Any description of soft drink except those mentioned in Sixtieth Schedule not otherwise specified in this Schedule		4.5	80	70	
Any other description of soft drink containing fruit juice not otherwise specified in this Schedule and Sixtieth Schedule	5 per cent fruit juice by weight	4.5	80	70	
Brewed ginger beer and herbal botanical beverages		2	115	70	
Citrus crushes, including citrus crushes containing a bitter principle, not otherwise specified in this Schedule	5 per cent citrus fruit by weight	4.5	80	70	

Description of soft drinks	Minimum quantity of fruit juice (expressed in terms of juice of natural strength or potable fruit content, as the case may be)	Minimum quantity of added sugar per 100 kg (kg)	Minimum quantity of saccharin added per 100 kg (g)	Maximum quantity of aspartame added per 100 kg (g)	Other requirements
Citrus juice and barley water	3 per cent citrus fruit juice by weight	4.5	80	70	
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 kg	4.5	80	70	
Comminuted citrus fruits and barley drinks	1.5 kg potable citrus fruit content per 100 kg	4.5	80	70	
Dry ginger ale		3	80	70	
Indian or quinine tonic water		4.5	80	70	To contain not less than 57 mg of quinine (calculated as quinine sulphate B.P) per kilogramme
Lime crushes, lime juice and soda	3 per cent lime juice by weight	4.5	80	70	
Soda water					To contain not less than 570 mg of Sodium bicarbonate per kilogramme

SIXTIETH SCHEDULE

[Regulation 357 and 358(2)]

COMPOSITIONAL REQUIREMENTS FOR SOFT DRINKS OTHER THAN SEMI-SWEET SOFT DRINKS FOR CONSUMPTION AFTER DILUTION

Description of semi-sweet soft drinks	Minimum quantity of fruit juice (expressed in terms of juice of natural strength or potable fruit content as the case may be)	Minimum quantity of added sugar per 100 kilogrammes (kg)	Maximum quantity of saccharin added per 100 kilogrammes (g)	Maximum quantity of aspartame added per 100 kilogrammes (g)
Citrus juice and barley water	15 per cent citrus fruit juice by weight	22 ½	400	350
Citrus squashes, including citrus squashes containing a bitter principle, not otherwise specified in this Schedule	25 per cent fruit juice by weight	22 ½	400	350
Any description of soft drink containing a mixture of citrus and non-citrus fruit juice not otherwise specified in this Schedule	25 per cent fruit juice by weight	22 ½	400	350
Comminuted citrus fruit and barley drinks	7 kg potable citrus fruit content per 100 kilogrammes	22 ½	400	350
Comminuted citrus drinks, including comminuted citrus drinks containing a bitter principle or any citrus or non-citrus juice, not otherwise specified in this Schedule	10 kg potable citrus fruit content per 100 kilogrammes	22 ½	400	350
Non-citrus fruit squashes	10 per cent non citrus fruit juice by weight	22 ½	400	350
Any description of soft drink (except those specified in Fifty-ninth Schedule) not otherwise specified in this Schedule		22 ½	400	350

SIXTY-FIRST SCHEDULE

[Regulations 357 and 358(2)]

COMPOSITIONAL 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 kilogrammes		Maximum quantity of saccharin added per 100 kilogrammes	Maximum quantity of aspartame added per 100 kilogrammes
		Minimum (kg)	Maximum (kg)	(g)	(g)
Citrus juice and barley water	3 per cent citrus fruit juice by weight	2 ¼	3	40	35
Lime crush, lime juice and soda	3 per cent lime juice by weight	2 ¼	3	40	35
Citrus crush, including citrus crush containing a bitter principle, not otherwise specified in this Schedule	5 per cent fruit juice by weight	2 ¼	3	40	35
Any description of soft drink containing a mixture of citrus and non-citrus fruit juice not otherwise specified in this Schedule	5 per cent fruit juice by weight	2 ¼	3	40	35
Comminuted citrus fruit and barley drink	1 ½ kg potable citrus fruit content per 100 kilogrammes	2 ¼	3	40	35
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	2 ¼	3	40	35
Any description of soft drink containing fruit juice not otherwise specified in this Schedule	5 per cent fruit juice by weight	2 ¼	3	40	35

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 kilogrammes		Maximum quantity of saccharin added per 100 kilogrammes	Maximum quantity of aspartame added per 100 kilogrammes
		Minimum	Maximum		
		(kg)	(kg)	(g)	(g)
Citrus juice and barley water	15 per cent citrus fruit by weight	11 ¼	15	200	175
Citrus juice and barley water	25 per cent citrus fruit juice by weight	11 ¼	15	200	175
Any description of soft drink containing a mixture of citrus and non-citrus fruit juice not otherwise specified in this Schedule	25 per cent fruit juice by weight	11 ¼	15	200	175
Comminuted citrus fruit and barley drinks	7 kg potable citrus fruit content per 100 kilogrammes	11 ¼	15	200	175
Comminuted citrus drinks, including comminuted citrus drinks containing a bitter principle or any citrus or non-citrus juice not otherwise specified in this Schedule	10 kg potable citrus fruit content per kilogramme	11 ¼	15	200	175
non-citrus fruit squashes	10 per cent non-citrus fruit juice by weight	11 ¼	15	200	175

SIXTY-THIRD SCHEDULE

[Regulation 382]

LIST OF TOXIC FISH

Barracuda, called *Tazar lichien* (*Sphyraena barracuda*)

Bénitier (*Tridacna species*)

Boule tangue (*Diodon hystrix*)

Bourgeois (*Lutjanus sebae*)

Carangue des bancs (*Caranx species*)***

Caret or Hawk's bill turtle (*Eretmochelys imbricata*)

Chemise (*Lutjanus gibbus*)

Cheval de bois (*Anyperodon leucogrammicus*)

Coffre (*Lactoria cornuta*)

Crab with redspots or Crabe onze tâches (*Caipilius maculatus*)

Flat wrasse, or *Bambara* or *Vieille plate* (*Epinephelus aerolatus*)

Giblot (*Lutjajus monostigmus*)

Laffe, if alive (*Synanceja verrucosa*)

Large tartara or *Grosse sardine* (*Harengula ovalis*)

Remora or Pilot of the shark (*Remora remora*)

Sea urchin (*Echinothrix species*)

Sinsillac or *Vielle babonne* (*Plectropomus maculatus*)**

Vara-vara (*Lutjanus bohar*)

Vielle loutre or Otter wrasse (*Epinephelus fuscoguttatus*)

Wrasse, *Vieille cuisinier* called *crute noir* (*Cephalopholis argus*)

Yellow tailed croissant (*Variola louti*)*

* The yellow tailed croissant (*Variola louti*) shall not be deemed toxic where it is –

(a) less than 2.6 kilogrammes when gutted and has been fished on the Saya de Maha bank, Nazareth bank or Sudan bank; and

(b) less than 1.5 kilogrammes when not gutted or less than 1.3 kilogrammes when gutted, and have been fished in the territorial waters of the Republic of Mauritius.

** The *Sinsillac* or *Vieille babonne* (*Plectropomus maculatus*) shall not be deemed to be toxic where it is less than 2.6 kilogrammes 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-FOURTH SCHEDULE

[Regulation 421]

GUIDELINE VALUES FOR BOTTLED WATER

PARAMETER	STANDARDS
Microbial	
Total viable colony count	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
Total coliforms Faecal coliforms E-coli Faecal streptococcus Salmonella	Shall not be detectable in any 100 ml sample
Pseudomonas aeruginosa Sulphite reducing Clostridia	Shall not be detectable in any 20 ml sample
Physico-chemical	
pH	6.5-8.5
Total dissolved solids	1,000 mg/l
Turbidity	5 NTU
Organoleptic	
Colour	20 Pt-Co
Taste and odour	Not objectionable
Trace metals	
Aluminium	0.2 mg/l
Arsenic	0.01 mg/l
Cadmium	0.003 mg/l
Copper	1 mg/l
Lead	0.01 mg/l
Mercury	0.001 mg/l
Total chromium	0.05 mg/l
Zinc	3.0 mg/l
Nickel	0.02 mg/l
Anions	
Chloride	250 mg/l
Fluoride	1.5 mg/l
Sulphate	250 mg/l
Nitrate	50 mg/l (as NO^3)
Nitrite	3 mg/l(as NO^2)

PARAMETER	STANDARDS
Pesticides	
Aldrin and dieldrin	0.03 µg/l
DDT	1 µg/l
Lindane	2 µg/l
HCB	1 µg/l
Methoxychlor	20 µg/l
Heptachlor and Heptachlor oxide	0.03 µg/l

[**EDITORIAL NOTE** –These regulations were also amended by GN 48 of 2010 which was revoked by GN 93 of 2010 w.e.f. 5 December 2009.]