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[1964

HEALTH ACT, 1911-1962.

Department of Public Health,
Perth, 6th May, 1964.

HIS Excellency the Governor in Executive Council, acting pursuant to sections 240 and 341 of the Health Act, 1911-1962, and on the advice of the Advisory Committee constituted under section 216 of that Act, has been pleased to make the regulations set forth in the Schedule hereunder.

W. S. DAVIDSON,
Commissioner of Public Health.

Schedule.

Regulations.

1. In these regulations the Food and Drug Regulations, 1961, published in the *Government Gazette* on the 4th January, 1962, and amended by notice published in the *Government Gazette* on the 15th February, 1962, are referred to as the principal regulations.

2. Regulation 3 of the principal regulations is amended—

- (a) by adding after the item, "A.09. POTABLE WATER, ICE.", appearing under the heading, "PART A.—GENERAL REGULATIONS.", the following items :—
 - A.10. VITAMINS AND MINERALS.
 - A.11. MODIFYING AGENTS. ;
- (b) by substituting for the item, "B.06. INVALIDS' FOOD." appearing under the heading, "PART B.—GRAIN AND BAKERY PRODUCTS, SPECIAL FOODS.", the following item :—
 - B.06. DIETETIC, SPECIAL DIET OR INVALIDS' FOOD, AND LOW CALORIE FOODS. ;
- (c) by substituting for the item, "E.02. JELLY CRYSTALS.", appearing under the heading, "PART E.—GELATINE PRODUCTS", the following item :—
 - E.02. JELLY CRYSTALS, TABLETS, CUBES, AND MIX. ;
- (d) by substituting for the item, "H.07. CONDENSED MILK, CONCENTRATED MILK.", appearing under the heading, "PART H.—MILK AND MILK PRODUCTS", the following item :—
 - H.07. CONDENSED MILK. ;
- (e) by adding after the item, "H.08. DRIED MILK.", appearing under the heading, "PART H.—MILK AND MILK PRODUCTS.", the following items :—
 - H.09. MALTED MILK POWDER.
 - H.10. FLAVOURED MILK. ;
- (f) by adding after the item, "M.04. CONFECTIONERY.", appearing under the heading, "PART M.—SUGAR AND SUGAR PRODUCTS.", the following item :—
 - M.05. MARZIPAN. ; and

- (g) by substituting for the item, "0.05. LEMON CHEESE, LEMON BUTTER, LEMON FILLING.", appearing under the heading, "PART O.—FRUIT AND FRUIT PRODUCTS.", the following item :—

0.05. LEMON BUTTER, FRUIT FLAVOURED SPREAD, AND FRUIT FLAVOURED FILLING. .

3. Regulation A.02 of the principal regulations is amended by adding after the word, "prohibited", being the last word in subregulation A.02.002, the following passage :—

. but where in any of these regulations benzoic acid is permitted to be added to any food, the benzoic acid may be replaced wholly or in part by the same quantity of sorbic acid or its salts, calculated as sorbic acid

4. Regulation A.04 of the principal regulations is amended—

- (a) by inserting after the word, "matters" in line six of subregulation A.04.005, the passage, "including any synthetic vegetable colouring chemically the same as a natural vegetable colouring";
- (b) by substituting for the passage commencing with the item, "Yellow shades —" in line twenty-one of subregulation A.04.005, down to and including the word, "hydro-carbon" in the third last line of that subregulation, the following :—

Yellow shades—

13015 Acid Yellow G. (Kond).
15985 Sunset Yellow F.C.F.
19140 Tartrazine.
13011 Yellow R.F.S.
14330 Yellow R.Y.
18965 Yellow 2G.

Green shade—

44090 Green S.

Blue shades—

42090 Brilliant Blue F.C.F. (disodium salt).
73015 Indigo Carmine.

Violet shade—

Violet BNP (Sodium salt of 4 : 4'-di-(dimethylamino)-4''-di-(p-sulpho-benzylamino) triphenyl-methanolanhydride).

Brown shades—

Brown FK (a mixture consisting essentially of the disodium salt of 1 : 3-diamino-4 : 6-di-(p-sulphophenylazo) benzene and the sodium salt of 2 : 4-diamino-5-(p-sulphophenylazo) toluene).

Chocolate Brown FB (the product of coupling diazotized naphthionic acid (1-naphthylamine-4-sulphonic acid) with a mixture of morin and maclurin (pentahydroxy benzophenone).

20285 Chocolate Brown HT.

Black shades—

28440 Brilliant Black BN.
Carbon Black prepared from vegetable sources and free from any polycyclic hydrocarbons. ;

- (c) by adding to subregulation A.04.006, the following paragraphs :—

(e) Where a colour has no index number, the name of the dye as specified in subregulation A.04.005 of this regulation shall appear on the label.

(d) Where a colour is sold admixed with a diluent, the percentage proportion of the dye present shall be stated on the label. ; and

- (d) by substituting for subregulation A.04.007 the following subregulation :—

A.04.007

(a) Any colouring substance used or intended to be used for the colouring of food shall conform to the following standard :—

It shall contain relative to 100% dry active dye—

- (i) no toxic intermediates ;
(ii) not more than 10 parts per million of lead ;
(iii) not more than 1.5 parts per million of arsenic, calculated as As_2O_3 ;
(iv) not more than 100 parts per million of heavy metals other than lead, calculated as the respective metals.

(b) Where a dyestuff is sold admixed with any diluent for use as a colouring matter in food, the diluted preparation shall conform to the standard prescribed in this subregulation.

5. Regulation A.05 of the principal regulations is amended by adding to subregulation A.05.004 the following paragraph :—

(c) The proportion of artificial sweetening substance prescribed by this subregulation shall apply to any food sold ready for human consumption and to any food when prepared in accordance with the directions given on the label.

6. Regulation A.08 of the principal regulations is amended by adding immediately above the item, " All other foods 1.5 2.0 ", being the last item in the table appended to the proviso to subregulation A.08.001, the following item :—

Permitted colouring matter (relative to 100% dry active dye) 1.5 10.0 .

7. The principal regulations are amended by adding in Part A, after regulation A.09, the following regulations :—

A.10. VITAMINS AND MINERALS.

A.10.001.

(a) The addition of a vitamin to any article of food, except as specifically permitted by these regulations, is hereby prohibited.

(b) Articles of food prepared in part from food in which vitamins are naturally present or to which vitamins are permitted to be added shall not contain more vitamins than result from the addition of such food.

A.10.002.

(a) No claim based upon the presence of a vitamin or mineral or implying the presence of a vitamin or a mineral in a food, shall be made in any advertisement or printed label except by the use of one or more of the names specified in subregulation A.10.009 of this regulation, and unless the reference quantity contains at least one-sixth of the daily allowance.

(b) Where a claim for a vitamin or mineral is based upon the presence in the reference quantity of more than one-sixth and less than one-half of the daily allowance, such claim shall be restricted to a statement of the proportion of the vitamin or mineral present in terms as set out in subregulation A.10.004 of this regulation.

(c) No claim stating or implying that the food is a good source of a vitamin or mineral shall be made unless the reference quantity contains not less than one-half of the daily allowance.

(d) No claim stating or implying that the food is of value for the prevention or cure of disease due to lack of a vitamin or mineral shall be made unless the reference quantity contains not less than the daily allowance.

(e) These regulations do not apply to natural foodstuffs with regard to vitamins naturally present in such foodstuffs where the claims are restricted to statements suggesting that the foodstuff is a source of a vitamin.

A.10.003.

Claims based on the presence of more than one vitamin or mineral shall not be made unless the content of each vitamin or mineral present conforms with paragraph (a), (b), (c) or (d), as the case requires, of subregulation A.10.002 of this regulation.

A.10.004.

Labelling.

There shall be written in the label attached to every foodstuff in respect of which claims regarding vitamins or minerals are made, a statement of the reference quantity of the foodstuff and the content of each vitamin or mineral contained in the reference quantity, as in the following example :—

(here state the amount of the reference quantity) of this food contains (here state the quantity of units prescribed and the proportion) of the average daily allowance of (state vitamin or mineral or both).

A.10.005.

Any claim such as " vitamin enriched " or " vitamin fortified " implying that the food contains added vitamins is prohibited.

A.10.006.

Any statement in an advertisement or label comparing the vitamin content of the foodstuff with that of any other foodstuff is prohibited.

A.10.007.

Where by these regulations the addition of a vitamin or mineral to a food is permitted, such addition must not increase the vitamin A content to more than 2,500 I.U. per reference quantity, or increase the content of vitamin D to more than 400 I.U., or of minerals to more than three times the daily allowance per reference quantity.

A.10.008.

Subregulations A.10.001, A.10.002, A.10.003 and A.10.004 of this regulation do not apply to infants' foods or any food to which the addition of vitamins and minerals is specifically permitted in the regulation prescribing a standard for such food.

A.10.009.

For the purpose of this regulation the daily allowance of the vitamins and minerals is specified in the following list:—

Vitamin.	Daily Allowance.
Vitamin A, vitamin A alcohol and esters, Carotenes	2,500 International Units calculated as Vitamin A.
Vitamin B, Aneurin, Thiamine, thiamine hydrochloride or mononitrate	1.1 milligrams calculated as thiamine.
Vitamin B ₂ , Riboflavin	1.6 milligrams calculated as Riboflavin.
Niacin, Niacinamide, Nicotinic Acid, Nicotinamide	11 milligrams calculated as Niacin.
Vitamin C, Ascorbic Acid	30 milligrams calculated as ascorbic acid.
Vitamin D, Vitamin D ₂ , Vitamin D ₃ .	400 International Units calculated as Vitamin D.
Mineral.	
Calcium	700 milligrams calculated as Calcium.
Iodine	100 micrograms calculated as Iodine.
Iron	10 milligrams calculated as Iron.
Phosphorus	1,000 milligrams calculated as Phosphorus.

A.10.010.

For the purpose of this regulation the reference quantities for the foods are specified in the following list:—

Milk Powder (full cream or skim)	2 oz.
Butter or Margarine	2 oz.
Breakfast Cereals (as purchased)	2 oz.
Bread	8 oz.
Flour (Wheaten)	4 oz.
Fruit and Vegetable Juices	$\frac{1}{2}$ pint.
Fruit Juice Concentrates (diluted according to label)	$\frac{1}{2}$ pint.
Fruit Cordials (diluted according to label)	$\frac{1}{2}$ pint.
Extracts of Meat or Vegetables or Yeast (modified or not)	$\frac{1}{5}$ oz.

A.10.011.

The addition of the vitamins and minerals specified in subregulation A.10.009 of this regulation to the foods specified in subregulation A.10.010 of this regulation is hereby permitted.

A.11.

MODIFYING AGENTS.

A.11.001.

The following substances are prescribed modifying agents within the meaning and for the purpose of these regulations:—

Group 1.	Group 2.
Gum Acacia.	Sodium and calcium orthophosphates.
Gum benzoïn.	Sodium pyrophosphates.
Gum tragacanth.	Sodium and potassium polyphosphates.
Gum karaya.	Sodium polymetaphosphate.
Gum guar.	Potassium hydrogen tartrate.
Gum locust bean.	Ammonium, sodium and potassium carbonates and bicarbonates.
Agar agar.	Calcium and magnesium carbonate.
Irish Moss.	Calcium chloride and oxide.
Pectin.	
Alginates (excluding Propylene Glycol derivatives).	

Group 3.	Group 4.
Citric Acid.	Mono and di glycerides of fat forming fatty acids.
Lactic Acid.	Lecithin.
Tartaric Acid.	Ammonium salt of phosphatidic acid.
Acetic Acid.	
Malic Acid.	
Group 5.	Group 6.
Sorbitol } when used as hu-	Gelatine.
Glycerol } mectants.	Dextrinised or pregelatinised starches.
	Starch.

A.11.002.

Modifying agents prescribed by subregulation A.11.001 of this regulation may be added to the foods listed hereunder :—

- Those contained in Groups 1, 2, 3, 4, 5 and 6, to spreads and extracts ;
- Those contained in Groups 1, 2, 3, 4 and 6, to mayonnaise, salad dressings and soups, including canned and dried soups ; and
- Those contained in Groups 1, 2, 3 and 6, to dessert mixtures.

A.11.003.

A person shall not add any emulsifier, stabilizer or other modifying agent to any food, or sell, offer or expose for sale, or have in his possession for sale, any food containing added emulsifier, stabilizer or other modifying agent, except as permitted by these regulations.

8. The principal regulations are amended by substituting for regulation B.06 in Part B, the following regulation :—

B.06. DIETETIC, SPECIAL DIET OR INVALIDS' FOODS AND LOW CALORIE FOODS.

B.06.001.

Dietetic, Special Diet or Invalids' Food is any food, other than bread or flour, described or sold as an article of food suitable for invalids or other persons requiring a special diet, and includes any food sold or described as suitable for persons suffering from diabetes. It shall be composed of food substances modified, prepared or compounded, so as to possess special nutritive and assimilative properties.

B.06.002.**Labelling.**

(a) There shall be written in the label attached to any package containing any article of food described as or purporting to be dietetic, special diet or invalids' foods, a statement, in descending order of quantity, of the ingredients of which the food is composed, and also details of the claim on which special suitability is based.

(b) In the case of any food sold or described as suitable for persons suffering from diabetes, the label shall include the percentage proportions of the fats and proteins, the percentage proportions and the nature of the carbohydrates, and the calorific value per ounce of such food.

B.06.003.**Low Calorie Foods.**

(a) A Low Calorie Food is a dietetic food, special diet food or invalids' food described or sold as being suitable for persons on restricted calorie diets. It may contain singly or in combination :—prescribed artificial sweetening substances, sorbitol, mannitol and glycerine, gelatine, pectins, modified pectins, harmless edible gums and alginates.

(b) A Low Calorie Food shall not contain more than 20 per centum of carbohydrates present in the form of starch or water soluble carbohydrates (calculated as dextrose), except that a low calorie beverage shall contain not more than 3 per centum of such carbohydrates.

B.06.004.**Preservative.**

A Low Calorie Food may contain not more than 2 grains of sulphur dioxide or 7 grains of benzoic acid per pound, or in the case of beverages, not more than 2 grains of sulphur dioxide or 7 grains of benzoic acid per pint.

B.06.005. Labelling.

In addition to the requirements of paragraph (a) of subregulation B.06.002 of this regulation, there shall be written in the label attached to any package containing any article of food described or purporting to be a low calorie food, a statement showing :—

- (a) the starch and water-soluble carbohydrate content (calculated as dextrose) per ounce ; and
- (b) the total calorific value per ounce and per package ; and
- (c) the name or names of any preservative used.

B.06.006.

No word descriptive of any disease, or ailment, shall appear on the label in the same line as the name of the food but the name of the food must be preceded by either "Dietetic", "Special Diet", "Invalids" or "Low Calorie" in the same size and style of type.

9. The principal regulations are amended by substituting for regulation C.01, the following regulation :—

C.01. DEFINITIONS AND GENERAL.**C.01.001.** Meat.

Meat is the edible part of any mammal, fowl, or other animal when killed, in good health and condition at the time of slaughter, intended to be and generally used for the food of man, and properly dressed. Meat sold under any name descriptive of its kind, composition, or origin, shall correspond thereto.

C.01.002. Fresh and Chilled Meat.

Fresh or chilled meat is meat that has been maintained in a wholesome condition and the temperature of which has not been reduced below 30° F.

C.01.003. Frozen Meat.

Frozen meat is meat that has been maintained in a wholesome condition at a temperature below 30° F.

C.01.004. Chopped or Minced Meat.

Chopped or minced meat is meat that has been disintegrated by mincing, chopping, cutting or comminuting, and includes Rissole Steak, Hamburger Steak, Pie Meat and other chopped meats sold under a specific name. It shall not contain any preservative, salt or other foreign substance.

C.01.005. Sausage Meat.

(a) Sausage meat is meat that has been minced or comminuted and mixed with farinaceous substances, with or without herbs, spices, salt, sugar, potassium or sodium nitrate, potassium or sodium nitrite and water. It shall contain not less than 75 per centum total meat and not less than 48 per centum fat free meat when determined by the prescribed method. It shall contain not less than 3 per centum and not more than 6 per centum of starch.

(b) A sausage is sausage meat enclosed in a casing.

C.01.006. Manufactured Meat.

(a) Manufactured meat not otherwise standardised herein is a preparation of one or more kinds of meat (whole, minced, chopped or comminuted), cooked or uncooked, with the addition of salt, sodium or potassium nitrate, sodium or potassium nitrite, sugar, vinegar, spices, herbs, edible fats or oils, flavouring or other wholesome food substances, singly or in combination, whether treated with smoke or not ; but where other wholesome food substances other than farinaceous substances are added, their presence must be declared on the label in letters of not less than 8 points.

(b) Manufactured meat, whether or not enclosed in a casing, shall contain not less than 66 per centum of meat as determined by the prescribed method.

(c) Casings enclosing manufactured meats (other than sausage meat) may be coloured with permitted colouring without declaration.

C.01.007. Corned, Cured, Pickled or Salted Meat.

Corned, cured, pickled or salted meat is meat cooked or uncooked that has been prepared by treatment with salt, sodium or potassium nitrate, sodium or potassium nitrite, vinegar, sugar or spices, either singly or in combination.

C.01.008. Smoked Meat.

Smoked meat is the product obtained by subjecting fresh, chilled, frozen, corned, cured, pickled or salted meat to the action of smoke derived from wood.

C.01.009. Permitted Additions.

(a) The addition to uncooked sausage meat of sulphur dioxide in proportion not exceeding 3.5 grains to the pound is hereby permitted.

(b) The addition to cooked manufactured meats of sulphur dioxide in proportion not exceeding 1.8 grains to the pound is hereby permitted.

(c) Sausages and sausage meat, corned, pickled, cured or salted meat and other manufactured meats may contain soluble inorganic phosphates in proportion not exceeding 0.3 per centum calculated as phosphorous pentoxide.

(d) The addition to corned, pickled, cured or salted meat and to cooked manufactured meat of ascorbic acid or erythorbic (iso-ascorbic) acid or their sodium salts is hereby permitted, but no reference shall be made on the label or in any advertisement to the presence of any such addition.

C.01.010. Limitation of Nitrate and Nitrite in Manufactured Meats.

The proportion of potassium or sodium nitrite present in corned, pickled or salted meat, and in other manufactured meats, shall not exceed one grain (calculated as KNO_2) to the pound, and the proportion of total nitrates and nitrites present shall not exceed 14 grains (calculated as KNO_3) to the pound.

C.01.011. Meat Pie.

(a) Meat Pie is cooked meat with or without cereal, condiments, seasoning and water, enclosed in a case of pastry.

(b) Meat Pie shall contain not less than 25 per centum of meat as determined by the prescribed method, and the meat so determined shall contain not more than 33.3 per centum of fat.

C.01.012. Tripe.

Tripe as sold for human consumption shall not be prepared so as to impair its nutritive qualities, or contain any added substance except salt, and its reaction value as determined by the prescribed method shall not be less than pH 6.5 nor greater than pH 7.5.

10. Regulation C.02 of the principal regulations is amended—

(a) by adding immediately after subregulation C.02.011, the following subregulation :—

C.02.012. Canned Meat Balls.

(a) Canned meat balls, canned hamburger or canned rissoles are meat mixed with cereal, with or without condiments and vegetables, and the mixture formed into balls or pats, which balls or pats shall contain not less than 51 per centum of meat (when determined by the prescribed method) of the kind or kinds designated in the label.

(b) Where meat balls, hamburger or rissoles are first named in the label, the contents of the container shall contain not less than 66 parts per centum of balls or pats, as determined by the prescribed method. ; and

(b) by substituting for the respective subregulation designations, " 012 ", " 013 ", " 014 ", " 015 ", " 016 ", " 017 ", " 018 ", " 019 ", " 020 " and " 021 ", the subregulation designations, " 013 ", " 014 ", " 015 ", " 016 ", " 017 ", " 018 ", " 019 ", " 020 " " 021 " and " 022 " respectively.

11. The principal regulations are amended by substituting for regulation D.01, the following regulation :—

D.01. DEFINITIONS AND GENERAL.**D.01.001. Fish.**

Fish is any wholesome fish or the wholesome part of any fish ordinarily used for human consumption, and includes crustaceans and molluscs.

D.01.002. Fresh or Chilled Fish.

Fresh or chilled fish is fish that has been maintained in a wholesome condition at a temperature that has not been reduced below 30° F.

D.01.003. Frozen Fish.

Frozen fish is fish that has been maintained in a wholesome condition at a temperature below 30° F.

D.01.004. Smoked Fish.

Smoked fish is fish that has been maintained in a wholesome condition and treated with salt and subjected to the action of wood smoke. It may be coloured with annatto and may contain formaldehyde incidentally absorbed in the processing in proportion not exceeding 0.3 grain to the pound.

D.01.005. Salted Fish.

Salted fish is fish that has been maintained in a wholesome condition and treated with salt; it may be dried and be coloured with annatto.

D.01.006. Labelling.

(a) All fish, smoked fish and fish products if sold under a name descriptive of kind, composition or origin, shall correspond thereto.

(b) Where a fish product is made from two or more kinds of fish and the kinds of fish are named on the label, the kind that is in the greater proportion shall be named first.

12. Regulation D.02 of the principal regulations is amended by adding after the word, "centum", being the last word in subregulation D.02.004, the following passage:—

, but the provisions of this subregulation do not apply to canned fish products where the label contains the words, "in oil" immediately following the name of the fish.

13. Regulation D.04 of the principal regulations is amended by substituting for subregulation D.04.002 the following subregulation:—

D.04.002. Labelling.

(a) A person shall not sell any oysters in a container unless there is attached to that container a label in which is written in letters of not less than 10 points measurement, the following particulars:—

- (i) The name and address of the vendor;
- (ii) the trade description of the contents;
- (iii) the date of packing or bottling;
- (iv) particulars of the source of supply; and
- (v) from whom and where the contents were obtained.

(b) This subregulation does not apply in respect of oysters sold in the shell, or served for a meal, or processed and packed in hermetically sealed containers, or frozen in bulk as raw material for further processing.

14. The principal regulations are amended by substituting for regulation E.02 the following regulation:—

E.02. JELLY CRYSTALS, TABLETS, CUBES, AND MIX.**E.02.001. Jelly Crystals and Jelly Tablets.**

Jelly Crystals and Jelly Tablets are preparations of gelatine with sugar or glucose or both, and with citric acid, tartaric acid, or lactic acid, singly or in combination, flavouring, and with or without permitted colouring matter.

E.02.002. Jelly Cubes.

Jelly Cubes are preparations of gelatine and water with sugar or glucose or both, and with citric acid, tartaric acid or lactic acid, singly or in combination, flavouring, and with or without permitted colouring matter.

E.02.003. Jelly Mix.

Jelly Mix is a mixture of vegetable gelling substance (alginate, pectin, agar or edible gum) with sugar or glucose or both, and citric acid, tartaric acid or lactic acid, singly or in combination, flavouring, and with or without permitted colouring matter and gelatine.

E.02.004. Labelling.

(a) There shall be written in letters of not less than 10 points measurement in the label attached to every package of Jelly Crystals or Jelly Tablets the words "JELLY CRYSTALS", or the words, "JELLY TABLETS", as the case may be.

(b) There shall be written in letters of not less than 10 points measurement in the label attached to every package of Jelly Cubes the words, "JELLY CUBES".

(c) There shall be written in letters of not less than 10 points measurement in the label attached to every package of Jelly Mix the words, "JELLY MIX", and also the words, "CONTAINS A VEGETABLE GELLING SUBSTANCE", or the words, "CONTAINS A VEGETABLE GELLING SUBSTANCE AND GELATINE", as the case may be.

(d) Where Jelly Crystals, Jelly Tablets, Jelly Cubes or Jelly Mix contain a permitted colouring or flavouring, other than a concentrated flavouring derived wholly from fruit, there shall be written in the label attached to the package in letters of not less than 8 points measurement the words, "ARTIFICIALLY COLOURED", or, "ARTIFICIALLY FLAVOURED" or, "ARTIFICIALLY COLOURED AND FLAVOURED", as the case may be.

(e) There shall be written in the label attached to every package of Jelly Crystals, Jelly Tablets, Jelly Cubes or Jelly Mix, words showing the amount (in pints or in fluid ounces, or in both) of water to be added to the contents of the package to prepare the jelly, or the amount (in pints or in fluid ounces, or in both) of jelly that the contents of the package will make.

(f) The word, "Fruit", or any design or device suggesting the presence of fruit, shall not appear on any label attached to any package containing Jelly Crystals, Jelly Tablets, Jelly Cubes or Jelly Mix.

15. The principal regulations are amended by substituting for regulation H.07 the following regulation :—

H.07. CONDENSED MILK

H.07.001. Unsweetened Condensed Milk.

(a) Unsweetened condensed milk or evaporated milk is milk that has been condensed by the evaporation of a portion of its water content, and sterilised by heat.

(b) Such milk shall—

- (i) contain not less than 28 per centum of total milk solids ;
- (ii) contain not less than 8 per centum of milk fat ;
- (iii) be free from foreign substances ; and
- (iv) be free from odours and colours foreign to the fresh preparation.

H.07.002. Sweetened Condensed Milk.

(a) Sweetened condensed milk is milk which has been condensed by the evaporation of a portion of its water content and to which cane sugar has been added.

(b) Such milk shall—

- (i) contain not less than 31 per centum of total milk solids ;
- (ii) contain not less than 9 per centum of milk fat ; and
- (iii) be free from foreign substances, other than cane sugar.

H.07.003. Unsweetened Condensed Skim or Separated Milk.

(a) Unsweetened condensed skim or separated milk is skimmed or separated milk that has been condensed by the evaporation of a portion of its water content, and sterilised by heat.

(b) Such milk shall—

- (i) contain not less than 26.5 per centum of milk solids other than fat ;
- (ii) be free from foreign substances ; and
- (iii) be free from odours and colours foreign to the fresh preparation.

H.07.004. Sweetened Condensed Skim or Separated Milk.

(a) Sweetened condensed skim or separated milk is skimmed or separated milk that has been condensed by the evaporation of a portion of its water content, and to which cane sugar has been added.

(b) Such milk shall—

- (i) contain not less than 26.5 per centum of milk solids other than fat ;
- (ii) be free from foreign substances, other than cane sugar ; and
- (iii) be free from odours and colours foreign to the fresh preparation.

H.07.005. Labelling.
There shall be written, in the label attached to every package that contains any unsweetened or sweetened condensed skim or separated milk, the words—
“ UNSUITABLE FOR INFANTS EXCEPT ON MEDICAL ADVICE ”,
in letters of not less than 12 points measurement, which words shall be the first words of the label, and no other words shall be written in the same line or lines. Additionally, there shall be written across the face of the whole of the label the words, “ SKIM MILK ”, in letters of not less than 48 points measurement.

H.07.006. Normal Milk.
For the purposes of these regulations, “ Normal Milk ” shall be milk containing not less than 3.5 parts per centum of milk fat and 8.5 parts per centum of milk solids other than fat.

H.07.007. Labelling.
There shall be written in the label attached to every package that contains unsweetened condensed or evaporated milk, in letters of not less than 8 points measurement, directions for making, with its contents, milk of a composition at least equal to that of normal milk, as follows :—

TO MAKE A FLUID NOT BELOW THE COMPOSITION OF
“ NORMAL MILK ” ADD (here insert the number of parts) PARTS
OF WATER BY VOLUME TO ONE PART BY VOLUME OF THIS
MILK.

16. The principal regulations are amended by adding after regulation H.08 the following regulations :—

H.09. MALTED MILK POWDER.

H.09.001.

Malted milk powder is the dried product, free from rancidity, made from whole milk or dried whole milk or both and the soluble solids of malt, with or without the soluble solids produced from wheat or other cereals by the enzymic action of malt, and with or without the addition of sodium bicarbonate or potassium bicarbonate or both.

H.09.002.

Malted milk powder shall contain not less than 7.5 per centum of milk fat, nor more than 5 per centum of water, and may contain salt (sodium chloride) not exceeding 1 per centum.

H.09.003.

Malted milk powder for retail sale shall be packed in airtight packages.

H.10. FLAVOURED MILK.

H.10.001.

Flavoured Milk.

Flavoured milk is milk to which has been added harmless flavouring substances with or without sugar, permitted colouring, mono- and di-glycerides of fat forming fatty acids, alginates and gelatine. It shall contain not less than 3 per centum of milk fat and not less than 8 per centum milk solids not fat.

H.10.002.

Labelling.

(a) Every person who sells any package of flavoured milk shall attach thereto a label in which shall be written in letters of not less than 12 points measurement, the words, “ Flavoured Milk ”, immediately preceded or followed by the name of the flavour.

(b) Where the milk is flavoured with any imitation fruit or vegetable essence, extract or infusion, the label shall also contain, in letters of not less than 12 points measurement immediately following the designation, “ Flavoured Milk ”, the following statement :—

IMITATION (here insert kind of flavour).

H.10.003.

Flavoured Skim Milk.

Flavoured skim milk is skim milk to which has been added harmless flavouring substances, with or without sugar, permitted colouring, mono- or di-glycerides of fat forming fatty acids, alginates and gelatine. It shall contain not less than 8 per centum of milk solids not fat.

H.10.004.

Labelling.

(a) Every person who sells any package of flavoured skim milk shall attach thereto a label in which shall be written in letters of not less than 12 points measurement, the words, "Flavoured Skim Milk", immediately preceded or followed by the name of the flavour.

(b) Where the milk is flavoured with any imitation fruit or vegetable essence, extract or infusion, the label shall also contain, in letters of not less than 12 points measurement immediately following the designation, "Flavoured Skim Milk", the following statement :—

IMITATION (here insert kind of flavour).

17. Regulation K.03 of the principal regulations is amended—

(a) by substituting for subregulation K.03.001, the following subregulation :—

K.03.001. Cocoa Beans.

Cocoa beans are the fermented and dried seeds of *Theobroma cacao* L. ;

(b) by inserting after the word, "fat-free" in line three of subregulation K.03.004, the word, "alkali-free" ;

(c) by substituting for the words, "and fat-free" where secondly appearing in line three of subregulation K.03.005, the passage, "fat-free and alkali-free" ; and

(d) by adding after subregulation K.03.006, the following subregulation :—

K.03.007. Permitted Additives.

The addition of flavouring substances and of lecithin or ammonium salt of phosphatidic acid to cocoa and preparations of cocoa is permitted.

18. Regulation K.04 of the principal regulations is amended—

(a) by substituting for subregulation K.04.002, the following subregulation :—

K.04.002. Milk Chocolate.

(a) Milk chocolate is cocoa paste or soluble cocoa mixed with sugar, milk solids and cocoa fat with or without spices or flavourings. It shall contain not less than 4.5 per centum of milk fat, not less than 10.5 per centum of non-fat milk solids and not less than 3 per centum of water-free, fat-free cocoa paste.

(b) When milk chocolate is in the form of Easter eggs, seasonal novelties or other hollow goods, the milk fat may be replaced, either wholly or in part by cocoa fat, if the proportion of milk solids is not less than 15 per centum.

(c) The words "rich", "fullcream", or "dairy" shall not appear on the label attached to the package containing any milk chocolate unless it complies with the standard prescribed in paragraph (a) of this subregulation. ;

(b) by substituting for subregulation K.04.003, the following subregulation :—

K.04.003. COCOA AND MILK AND CHOCOLATE AND MILK.

(a) Cocoa and Milk and Chocolate and Milk shall each be prepared from milk or condensed milk, sugar and cocoa, and shall contain not less than 8 per centum of water-free and fat-free cocoa paste.

(b) Cocoa and Milk and Chocolate and Milk may contain—

(i) Sodium alginate in an amount not exceeding 0.75 per centum ;

(ii) Mono- or di-glycerides of fat forming fatty acids in an amount not exceeding 0.5 per centum ;

(iii) Soluble inorganic phosphate in an amount not exceeding 0.3 per centum calculated as P_2O_5 . ; and

(c) by substituting for subregulation K.04.007, the following subregulation :—

K.04.007. Permitted Additives.

The addition of the following substances to chocolate is permitted :—

- (a) Flavouring substances ;
- (b) Lecithin ;
- (c) Ammonium salt of phosphatidic acid ;
- (d) Carnauba Wax (Prime Yellow), Beeswax (Yellow or White), B.P., or Shellac B.P.C., singly or in combination, where unavoidably included in the course of the manufacture, in an amount not exceeding 0.1 per centum, if the total wax component does not exceed 0.05 per centum ; and
- (e) Purified Talc B.P.C. in an amount not exceeding 0.2 per centum.

19. Regulation M.04 of the principal regulations is amended by adding after subregulation M.04.003, the following subregulation :—

M.04.004. Permitted Additives.

The following additives where unavoidably included in the course of manufacture, may be present :—

- (a) Liquid Paraffin B.P. or White Soft Paraffin B.P. or both, in an amount not exceeding 0.2 per centum ;
- (b) Carnauba Wax (Prime Yellow), Beeswax (Yellow or White) B.P., or Shellac B.P.C., singly or in combination, in total amount not exceeding 0.1 per centum, if the total wax component does not exceed 0.05 per centum ;
- (c) Dimethyl polysiloxanes or methyl phenyl polysiloxanes or both, in total amount not exceeding 10 parts per million ;
- (d) Purified Talc B.P.C. in an amount not exceeding 0.2 per centum ; and
- (e) Stearic Acid B.P.C., magnesium stearate, or calcium stearate, or both, in tablet type confectionery only, in total amount not exceeding 0.5 per centum.

20. The principal regulations are amended by adding in Part M after regulation M.04, the following regulation :—

M.05. MARZIPAN.

M.05.001. Ground Almonds.

Ground almonds or almond meal is the meal obtained by grinding the seed kernels, after cleaning, blanching and removal of skins, of the sweet almond or bitter almond, or both, without removal of any oils.

M.05.002. Ground Kernels.

Ground kernels or kernel meal is the meal obtained by grinding the seed kernels of the peach or nectarine or apricot, singly or in combination, with or without ground almonds.

M.05.003. Marzipan, Almond Paste and Almond Icing.

(a) Marzipan, almond paste and almond icing are preparations of ground almond with sugar or glucose, or both, and with or without egg, water, acetic acid, citric acid, tartaric acid, lactic acid, flavouring substances wholly derived from almonds, permitted colouring, permitted modifying agents of Groups 1 and 5 prescribed by subregulation A.11.001 of these regulations, and shall not contain any foreign meal or other foreign substance.

(b) Marzipan, almond paste and almond icing shall contain not less than 20 per centum of ground almonds.

M.05.004. Labelling.

Every package of marzipan, almond paste and almond icing shall bear a label in which shall be written the word, "MARZIPAN", "ALMOND PASTE" or "ALMOND ICING" in letters of not less than 12 points measurement.

M.05.005. Kernel Paste, Imitation Paste, or Imitation Marzipan.

(a) Kernel paste, imitation almond paste or imitation marzipan are preparations of ground kernels with sugar or glucose or both and with or without egg, water, acetic acid, citric acid, tartaric acid, lactic acid, flavouring, permitted colouring, permitted modifying agents of Groups 1 and 5 prescribed by subregulation A.11.001, of these regulations.

(b) Kernel paste, imitation almond paste or imitation marzipan shall contain not less than 20 per centum of ground kernels.

M.05.006. Labelling.

Every package of kernel paste, imitation almond paste or imitation marzipan shall bear a label in which shall be written the words, "KERNEL PASTE", or "IMITATION ALMOND PASTE", or "IMITATION MARZIPAN", as the case may be, in letters of not less than 12 points measurement, and the words shall be of the same size, prominence and colour.

M.05.007. Prohibitions.

(a) Marzipan, almond paste and almond icing, kernel paste, imitation almond paste and imitation marzipan, shall contain not more than 50 parts per million of hydrocyanic acid (calculated as HCN) either free or combined in cyanogenetic glucosides.

(b) The word "almond", or any words or devices suggesting the presence of almond or ground almond, shall not appear on the label attached to any package containing ground kernels, kernel paste, imitation almond paste or imitation marzipan, unless conjoined with the word "imitation" in the same size and colour of letters.

21. Regulation N.04 of the principal regulations is amended by substituting for subregulations N.04.002 and N.04.003, the following subregulations :—

N.04.002.

Dairy Ice Mix is a mixture of foodstuffs intended for preparation in the home of a frozen preparation the fat content of which consists only of milk fat. It may contain gelatine, sodium alginate, edible gum, pre-gelatinised starch and the mono- and di-glycerides of fat forming fatty acids, either singly or in combination. It shall not contain any other farinaceous matter. When prepared according to directions on the label the product shall contain not less than 5 per centum milk fat, and not more than 1.4 per centum of total stabilizers, specified in this regulation.

N.04.003.

(a) Mixes, when prepared according to instructions written in the label on or attached to the package, shall yield a product that conforms with the standard prescribed in these regulations for ice cream, flavoured ice, milk ice or milk ice block, fruit ice or fruit ice block, water ice or water ice block, ice confection or dairy ice mix, as the case may be.

(b) Mixes may contain flavouring substances and permitted colouring substances.

N.04.004. Labelling.

There shall be written in the label on or attached to every package containing ice cream mix, flavoured ice mix, milk ice block mix, fruit ice block mix, water ice block mix, ice confection mix or dairy ice mix—

(a) in letters of not less than 18 points measurement, the words "Ice Cream Mix", "Flavoured Ice Mix", "Milk Ice Block Mix", "Fruit Ice Block Mix", "Water Ice Block Mix", "Ice Confection Mix" or "Dairy Ice Mix" as the case may be; and

(b) instructions for the preparation of a product that will conform with the appropriate standard prescribed in this Part.

22. The principal regulations are amended by substituting for regulation 0.05 the following regulation :—

0.05. LEMON BUTTER, FRUIT FLAVOURED SPREAD, AND FRUIT FLAVOURED FILLING.

0.05.001. Lemon Butter.

Lemon Butter is a preparation of butter, egg, sugar, citric acid, water, and flavouring substances derived solely from lemons, with or without glucose syrup or solid glucose. It shall contain not less than 4 per centum butter fat, and not less than 1.5 per centum of egg solids. It may contain permitted colouring but it shall not contain any other added substance.

0.05.002. Fruit Flavoured Spreads and Fruit Flavoured Fillings.

Fruit flavoured spreads and fruit flavoured fillings are preparations of sugar, edible oils and fats, and other wholesome foodstuffs, with flavouring wholly derived from fruit. They shall contain not less than 2 per centum of fat but they may contain permitted colouring and not more than 2 per centum of prescribed modifying agents.

0.05.003. Labelling.

There shall be written in the label attached to any package containing fruit flavoured filling or fruit flavoured spread in letters of not less than 12 points measurement the words, ". (Here insert the name of the fruit) FILLING (or SPREAD)".

0.05.004. Imitation Fruit Flavoured Spread and Imitation Fruit Flavoured Filling.

Imitation fruit flavoured spreads and imitation fruit flavoured fillings are preparations of sugar, edible oils and fats, artificial flavouring substances, and other wholesome foodstuffs. They shall contain not less than 2 per centum of fat. They may contain permitted colouring and not more than 2 per centum of prescribed modifying agents.

0.05.005. Labelling.

There shall be written in the label of imitation fruit flavoured spread (or filling) in letters of not less than 12 points measurement, the words, "IMITATION (here insert the name of the flavour) FLAVOURED SPREAD (or FILLING)".

0.05.006. Prohibition.

(a) The words "butter", "cheese", "curd" shall not appear on the label attached to any package containing fruit flavoured spread (or filling) or imitation fruit flavoured spread (or filling).

(b) The word "fruit" or the name of any kind of fruit shall not appear on the label of any package containing imitation fruit flavoured spread (or filling) unless accompanied in uniform size and kind of lettering by the word, "imitation".

(c) Pictorial representation of butter, fruit or eggs shall not appear on the label attached to any package containing fruit flavoured spread (or filling) or imitation fruit flavoured spread (or filling).

23. Regulation Q.04 of the principal regulations is amended—

(a) by deleting the words, "by volume" in line two of subregulation Q.04.002; and

(b) by adding at the end of subregulation Q.04.003, the following passage :—

It may contain not more than 2 parts per million of cobalt as cobaltous chloride.

24. The principal regulations are amended by adding after regulation S.01, the following regulation :—

Y.01. Fees for Analysis.

Y.01.001.

The fees to be charged by analysts for the analysis or examination made of or in respect to foods or drugs shall be those set out in the Table appended to this subregulation.

TABLE.

Substance Analysed or Examined.	Fee (for each sample)		
	£	s.	d.
Baking Powder—			
Available or total carbon dioxide	4	0	0
Coffee and Coffee Essence—			
Caffeine	5	5	0
Water soluble extract	3	0	0
Fats and Oils—			
Diacetyl	4	10	0
Kirschner value only	5	0	0
Kreis test	2	0	0
Lead peroxide value	3	0	0
Polenske value only	5	0	0
Reichert Meissl only	6	10	0
Kirschner + Polenske + Reichert Meissl...	10	0	0
Meat and Meat Products—			
Ash	2	0	0
Fat	3	0	0
Meat content in sausages	11	10	0
Meat content in pies	12	10	0
Moisture	2	0	0
Nitrate	4	5	0
Nitrite	3	0	0
Starch	5	0	0
Milk—			
Fat	3	0	0
Freezing point	5	0	0
Phosphatase test	4	0	0
Solids by drying	2	0	0
General—			
Fat	3	0	0
Heavy metals—			
Preparation of sample	3	0	0
Quantitative estimation of traces—each element	6	5	0
Hydrogen ion concentration	2	0	0
Iodine value	4	0	0
Moisture	2	0	0
Preservatives—			
Benzoic acid	5	0	0
Sulphur dioxide	4	0	0
Saponification value	4	0	0
Starch	5	5	0
Sugar as reducing sugars	3	5	0
Sucrose before and after inversion	5	5	0
Sulphate	2	12	6
Unaponifiable matter	6	0	0