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[1912.]

DEPARTMENT OF PUBLIC HEALTH.

THE HEALTH ACT, 1911.

THE following draft Regulations drawn up by the Food Standards Committee are published for general information.

JAMES W. HOPE,
Commissioner of Public Health.

FOOD STANDARDS AND REGULATIONS.

GENERAL REGULATIONS.

1.—LABELS.

Meaning of the word "Package."

1. "Package shall include anything in or by which goods are cased, covered, enclosed, contained, or packed.

Meaning of the word "Label."

2. The term "statement" or "label" shall mean any written, pictorial, or other descriptive matter written on or attached to any food, drug, or disinfectant, or to any package containing a food, drug, or disinfectant for sale.

Principal Label.

3. The principal label shall be that which fully describes the article, and which is written in the most prominent types; there shall be no other label accompanying the article as prominent as the principal label aforesaid.

Contents of the Principal Label.

4. The contents of the principal label shall include the following particulars:—

- (a.) The name of the substance or product;
- (b.) In case of mixed or altered foods, words which indicate that the contents are mixed or altered, together with the actual word "mixed" or "altered" as the case may require;
- (c.) Statements of ingredients, and of derivations or preparations of ingredients required to be declared, and of the quantity or proportion in which they are present; statements of the nature of any extraneous substance of which the presence is required to be declared (such as permitted preservative, harmless colouring and flavouring); statement of the net weight or volume of the contents of any package; and any necessary statement regarding grade or quality. The statements mentioned in this paragraph shall appear together in the principal label within a panel having a light-coloured ground enclosed by a line, in bold-faced sans-serif capital types of not less size than six points face measurement.
- (d.) Such other information as may be required;
- (e.) Name of manufacturer or importer, if exhibited;
- (f.) Place of manufacture or country of origin, if exhibited;

(g.) Such other trade information, or directions for preparation or use as the manufacturer or agent may wish to add.

Descriptive Matter on Labels.

5. Descriptive matter written on or attached to a package which contains any food or drug shall not include any comment on, reference to, or explanation of any statement or label required by the Act or by the Regulations to be written on or attached to any package containing a food or drug, which, directly or by implication, contradicts, qualifies, or modifies such statement, or the contents of such label.

2.—PRESERVATIVES.

1. The addition of a preservative substance to any article of food, except as specifically permitted by the Regulations, is hereby prohibited.

2. Saccharin, saxin, dulcin, glucin, and the like substances, formic aldehyde, boric acid, hydro-fluoric acid, hydro-fluosilicic acid, sulphurous acid, benzoic acid, salicylic acid, beta-naphthol, and preparations, compounds, and derivatives of the said substances or any of them, and every substance which, when added to food, has the property of arresting or impeding fermentation or putrefaction of food, shall be deemed to be preservative substances within the meaning and for the purposes of the Regulations.

3. There shall be written in the principal label attached to every package containing any food mixed with a preservative substance, in bold-faced sans-serif capital types of not less size than six points face measurement, a statement in the following form :—

Preservatized.

This food contains not more than [*here insert the amount of preservative added*] of [*here insert the name of the prescribed preservative*] to the [*here insert the word "pound" in the case of solid food, or the word "pint" in the case of liquid food*].

4. This Regulation shall not apply to salt (sodium chloride), sugar, spices, wood-smoke, vinegar, and acetic acid added to food, and any preparation of silicate of soda applied to eggs.

3.—FLAVOURINGS AND COLOURINGS.

1. The addition of a flavouring substance, or of a colouring substance, to any article of food, except as specifically permitted by the Regulations, is hereby prohibited.

2. When an artificial colouring or an artificial flavouring has been added to any article of food, there shall be written in the principal label attached to any package of food so coloured or so flavoured, in bold-faced sans-serif capital types of not less size than six points face measurement, a statement in that one of the three forms following which indicates the fact of admixed colouring, or of admixed flavouring, or of both, as the case may require :—

ARTIFICIALLY COLOURED IN ACCORDANCE WITH THE W.A. PURE FOODS REGULATIONS.

ARTIFICIALLY FLAVOURED IN ACCORDANCE WITH THE W.A. PURE FOODS REGULATIONS.

ARTIFICIALLY COLOURED AND FLAVOURED IN ACCORDANCE WITH THE W.A. PURE FOODS REGULATIONS.

Provided that this Regulation shall not apply to the following foods :—

Whole milk cheese.

Confectionery,

Pastry (except colourings which represent the colouring of eggs or chocolate),

Ice-cream and ices ; and to

The following articles when they are artificially coloured with caramel only :—

Spirits,

Vinegar,

Sauces,

Non-excisable fermented drinks,

Summer, or "temperance," drinks.

4.—STATEMENT OF MEASURE OR VOLUME.

The statement of the true measure or volume of the contents required by the Act to be written on or attached to every package of food packed or enclosed for sale shall be expressed in the following way, namely :—

(1.) In the case of every package of solid food which contains a less quantity than fourteen pounds weight, in pounds, ounces, etc.

(2.) In the case of every package of liquid food which contains a less quantity than one gallon, in quarts or pints, fluid ounces, etc.

5.—PERMITTED VARIATION FROM STATED MEASURE OR VOLUME.

A variation from the stated measure or volume which shall not exceed five parts per centum shall be permitted if the weight or measure of six packages of the same description and brand of food when weighed or measured together is found to be of or above the stated measure or volume.

6.—USE OF THE WORD "PURE."

No label which describes any article of food shall include the word "pure" or any word of the same significance, unless the article is of the composition, strength, purity or quality prescribed by the Act and by the Regulations, and unless it is free from added foreign substances.

7.—PRESCRIBED SIZE OF TYPES.

Notwithstanding anything to the contrary in these Regulations contained, words required to be written in types of size of not less than six points face measurement may be written in types of proportionately reduced size when the package containing a food or drug for sale is so small as to prevent the use of types of the prescribed size.

8.—ARTIFICIAL SWEETENING SUBSTANCES.

No person shall sell any food containing saccharin, saxin, dulcin, glucin, or any synthetic sweetening substance, except as specifically allowed by the Regulations.

9.—EXEMPTIONS FROM CERTAIN LABELLING PROVISIONS.

Packages of food named or indicated hereunder shall be exempt from all the provisions of the Act which require that every package of food packed or enclosed for sale shall bear a label on which shall be legibly or durably written a statement indicating the trade name or description, the net weight or the number, true measure or volume of the contents thereof, and the name and address of the vendor or the maker thereof, or of the agent therefor, or the owner of the rights of manufacture.

- (1.) Simple or uncompounded food substances, weighed, counted, or measured in the presence of the purchaser.
- (2.) Bread.
- (3.) Food substances (except tea, coffee, cocoa, and preparations of cocoa, and coffee mixture) in unsealed packages, packed on retail grocers' premises for ready sale thereon.

10.—EXEMPTIONS FROM STATEMENT OF WEIGHT.

Packages of food named or indicated hereunder shall be exempt from such of the provisions of the Act as require information, by an accompanying or attached label or statement as to the weight or number or measure or volume of the contents:—

- Aerated waters.
- Anchovies.
- Brewed ginger-beer.
- Capers, in bottles.
- Cheeses marked with a statement of weight, followed by the words "when packed," except cheese enclosed in a sealed container.
- Confectionery in fancy boxes.
- Cordials and syrups, artificial cordials and syrups, compound cordials.
- Dried culinary herbs, except in closed containers.
- Dried codfish in blocks.
- Ginger ale.
- Hams marked with a statement of weight, followed by the words "when packed."
- Lemonade.
- Rennet.
- Soup, in packets.
- Soup Sausages.
- Food substances supplied in bulk for resale.

This Regulation shall not apply to any of the said foods when packed or enclosed in a different manner from that specified herein.

SPECIFIC REGULATIONS.

11.—FLOUR, BREAD, AND MEALS.

Flour.

1. Flour shall be the fine, clean, and sound product obtained by bolting wheat-meal; it shall not be artificially bleached; it shall contain not more than thirteen and five-tenths parts per centum of moisture, not less than one and three-tenths parts per centum of nitrogen, not more than one-half of one part per centum of fibre, and shall yield not more than one part per centum of ash. It shall not contain any added foreign matter.

Self-Raising Flour.

2. Self-raising flour shall be flour which conforms with the standard for flour to which the ingredients of baking powder have been added.

Bread.

3. Bread shall be the porous substance obtained by moistening and kneading flour which conforms with the standard for flour, with provision for the mechanical separation of the dough by air or carbonic acid gas, properly baked. It shall not contain more than forty-five parts per centum of water in any part of the loaf; it shall not yield more than two parts per centum of total ash, nor more than two-tenths of one part per centum of ash insoluble in acid. It shall not contain any added foreign mineral substance save salt (sodium chloride); and ten grams of the crumb taken from the centre of the loaf shall not contain more acid than is required for the neutralisation of five cubic centimetres of decinormal solution of sodium hydroxide.

Brown, Barley, and Rye-Bread.

4. Brown bread (varieties), and bread made from other than wheat grain, shall be the porous substance obtained by moistening, kneading, panification, and baking of the meal obtained by grinding sound clean grain. It shall contain no foreign substance except malt extract.

Oatmeal.

5. Oatmeal shall be the meal produced by grinding oats (*Avena sativa*) after removal of the husk; it shall contain not less than five parts per centum of fats or of ethereal extract; and it shall not contain more than two and one-half parts per centum of meal derived from other grain than oats.

Rice.

6. Rice shall be the grain of *Oryza sativa*, hulled, or hulled and polished. It may contain glucose, not more than one-half of one part per centum of talc, and not more than a trace of harmless colouring matter. It shall not contain any other foreign substance.

Rice Flour, or Ground Rice.

7. Rice flour, or ground rice, shall be the meal obtained by grinding husked rice; it shall yield not more than one and one-half parts per centum ash; it shall not contain any foreign substance.

Maize Meal.

8. Maize meal shall be the meal obtained by grinding maize; it shall contain not less than one and one-tenth parts per centum of nitrogen, and shall yield not more than one and six-tenths parts per centum of ash.

Mixed Meals.

9. There shall be written on every package which contains a mixture of meals of diverse origin the words "Mixed Meals" in black ink, and in bold-faced sans-serif capital type of not less size than twenty-four points face measurement; the said words so written shall constitute the first line of the principal label, and no other word shall appear on the same line. There shall also be written on the principal label a statement of the kinds and proportions of the meals of which the mixture is composed, in the following form:—

This package contains not more than [here insert the names of the several meals, followed by a statement of the maximum percentage proportion of each of them contained in the mixture.]

12.—CREAM OF TARTAR.

Cream of tartar shall contain not less than ninety-five parts per centum of acid tartrates, calculated as potassium acid tartrate ($\text{KH C}_4\text{H}_4\text{O}_6$); not more than two parts per centum of sulphates, calculated as calcium sulphate (CaSO_4); not more than one one-hundredth of a grain of arsenic, calculated as arsenious oxide, to the pound; and not more than one-seventh of a grain of lead to the pound.

13.—BAKING POWDER.

1. Baking powder shall be a salt, or a mixture of salts, with or without farinaceous diluent substance, which evolves carbon dioxide on being moistened or heated, and which may be used in the preparation of articles of food as a chemical leaven. It shall contain not more than one and five-tenths parts of sulphates, calculated as calcium sulphate; it shall yield not less than ten parts per centum by weight of carbon dioxide; and it shall not contain any alum.

Labelling.

2. The word "egg," and expressions which include the said word, shall not be written in any label written on or attached to any package which contains any coloured baking powder.

14.—INFANTS' FOOD AND INVALIDS' FOOD.

1. Infants' food shall be any food described or sold as an article of food suitable for infants. It shall not contain more than a trace of woody fibre, nor any mineral substance which is insoluble in acid.

2. In the principal label attached to every package of infants' food which contains starch, or which, when prepared as directed by any accompanying statement or label, does not conform approximately in proportional composition to human milk, shall be written the words "Not suitable for infants under the age of six months," in bold-faced sans-serif capital types of not less size than twelve points face measurement. The said words shall form the first line or lines of the said label, and no other word shall be written on the said line or lines.

3. Infants' food shall contain no preservative or other foreign substance.

4. Invalids' foods shall be food substances modified, prepared, or compounded, so as to possess special nutritive and assimilative properties which render them specially suitable for use as food by invalids.

5. Invalids' foods shall contain no preservative or other foreign substance.

Labelling.

6. There shall be written in the principal label attached to any package containing any article of food described as or purporting to be infants' food or invalids' food, a statement of the names and proportions of the ingredients contained in it.

15.—MALT, MALT EXTRACT, ETC.

Malt.

1. Malt shall be the seed of barley or of some other cereal designated on the principal label, which has been caused to germinate, and which has been subsequently dried; it shall contain not more than one one-hundredth part of a grain of arsenic, calculated as arsenious oxide, to the pound of malt.

Malt Extract.

2. Malt extract shall be the substance obtained by evaporating an aqueous extract of malt at a temperature not exceeding 55° C.; it shall contain not less than seventy parts per centum of the total solids derived wholly from malt. Its diastasic power shall be such that one hundred grains of the extract will in thirty minutes, at a temperature of 40° C., convert two hundred and fifty grains of pure anhydrous potato starch into an equivalent amount of maltose, as estimated by the Harrison-Gair method.

Bakers' or "Commercial" Malt Extract or Maltose.

3. Bakers' or "commercial" malt extract, or bakers' maltose, shall contain not less than seventy parts per centum of solids wholly derived from malt.

Liquid Malt Extract.

4. Liquid malt extract shall contain not less than fifty parts per centum of solids wholly derived from malt; it shall possess diastasic power equal to that of malt extract.

Malt Extract and Cod-liver Oil.

5. Malt extract and cod-liver oil shall be an emulsion composed of malt extract and cod-liver oil. Provided that the proportion of cod-liver oil shall be not less than fifteen parts per centum by weight. The proportions of the ingredients present shall be declared in the following form in sans-serif capitals of not less size than six points face measurement, "containing not less than (*here insert the number of parts per centum*) parts per cent. by weight of cod liver oil."

16.—MEAT, FROZEN, AND MANUFACTURED MEAT, ETC.

Meat.

1. Meat shall be the edible part of any animal, fish, fowl, crustacean, mollusc, or other animal in good health and condition at the time of slaughter, generally used as food, properly dressed; and, if it bears a name descriptive of its kind, composition, or origin, it shall correspond thereto.

Fresh and Chilled Meat.

2. Fresh and chilled meat shall be meat which has been kept at any temperature above its freezing point.

Frozen Meat.

3. Frozen or refrigerated meat shall be meat which has been reduced to a temperature which is below its freezing point.

Pickled and Smoked Meat.

4. Salted, pickled, or corned and smoked meat shall be meat prepared with salt, saltpetre (potassium or sodium nitrate), sugar, vinegar, spices, or smoke, singly or in combination.

Manufactured Meats.

5. Manufactured meats shall be meats simple or mixed, whole, minced, or comminuted, cooked or uncooked, in bulk or in package, with or without addition of salt, saltpetre (potassium or sodium nitrate), sugar, vinegar, spices, herbs, smoke, edible oils, or rendered meat fat, singly or in combination.

Prohibition.

6. Salted, pickled, corned, smoked, or manufactured meat shall not contain more than one-fifth of one part per centum of saltpetre (potassium or sodium nitrate) calculated as KNO_3 .

Labelling.

7. There shall be written in the principal label attached to every package which contains manufactured meat or meats a statement of the name or names of the contained meats in sans-serif capital types of not less size than six points face measurement.

Dripping.

8. Dripping shall be fat rendered from meat. It shall contain no foreign substance save salt (sodium chloride). It shall be free from rancidity, and shall not contain more than one part per centum of extraneous matter.

Lard.

9. Lard shall be the fat rendered from the meat of the hog; it shall be free from rancidity. It shall not contain more than one part per centum of substance other than hog fat necessarily incorporated with it in the course of rendering, and not more than one part per centum of water. It shall not contain any foreign substance.

Minced Meat, Sausage Meat, and Saveloy Sausage Meat.

10. Minced meat, sausage meat, and saveloy sausage meat, shall be chopped or comminuted meat with or without salt, sugar, spices, herbs, saltpetre (potassium or sodium nitrate), and wholesome farinaceous substance. They shall contain not less than seventy-five parts per centum of meat of the kind or kinds designated in the principal label attached to the outside of the package in which they are contained, not more than six parts per centum of starch, nor more than fourteen grains of saltpetre (potassium or sodium nitrate) calculated as KNO_3 to the pound.

Provided that if minced meat, sausage meat, and saveloy sausage meat be sold enclosed in a skin of animal origin, the said skin shall be deemed to be an integral portion of the said meat.

Permitted Colouring Matter.

11. The colouring of the skins aforesaid with Bismarck brown or with roseine is hereby permitted.

Preservative.

12. (a.) The addition to mince-meat, and sausage meat, or saveloy sausage meat, of the preservative substance, or of a preparation of the preservative substance sulphur dioxide, in proportion not exceeding three and one-half grains of sulphur dioxide to the pound is hereby permitted.

(b.) The addition to cooked, smoked, or dried sausage meat, brawn, potted meat, and cooked pressed meat, of the preservative substance, or of a preparation of the preservative substance, sulphur dioxide, in proportion not exceeding 1.8 grain to the pound, is hereby permitted.

Meat Extract, Meat Essence, or Meat Juice.

13. Meat extract, meat essence, or meat juice, shall be the product obtained from meat by extraction, expression, or concentration; it shall contain the protein of flesh, but no extract of yeast or other foreign substance, except salt and condiments.

Labelling.

14. In the principal label attached to every package which contains meat extract, meat essence, or meat juice, shall be written the name or names of the kind or kinds of meat from which its contents have been prepared, in bold sans-serif types of not less size than six points face measurement.

17.—VEGETABLES.

1. Vegetables shall be the succulent, clean, and sound edible parts of herbaceous plants commonly used for food.

2. Dried vegetables shall be the clean, sound products obtained by the desiccation of properly matured and prepared vegetables under conditions such that no harmful substance is absorbed by or mixed with them.

3. Canned or tinned vegetables shall be properly matured and prepared fresh vegetables, with or without salt, sterilised by heat, packed in hermetically sealed containers, and shall not contain compounds of copper in a greater proportion than one-half grain of metallic copper to the pound of vegetables. The liquor shall contain no copper.

18.—GELATINE.

1. Gelatine sold for consumption by man shall be the clean, wholesome product obtained from skin, membranes, bones, and other collagenous bodies. It shall yield not more than three parts per centum of ash. A five per centum aqueous solution shall form a jelly when kept at a temperature of 65° F. for two hours. A five per centum aqueous solution prepared with sterilised water at a temperature not exceeding 90° F. shall not become alkaline, or emit any unpleasant odour after standing for forty-eight hours in a Petri dish at a temperature of 80° F. Gelatine may contain sulphur dioxide in proportion not exceeding three and one-half grains of sulphur dioxide to the pound of dry marketable gelatine, sold for consumption by man. Declaration of the presence of sulphur dioxide, or of a preparation of sulphur dioxide in gelatine sold for consumption by man is not required unless the proportion contained in it exceeds one-half of one grain to the pound.

Labelling.

2. There shall be written in the principal label attached to every package which contains gelatine sold for consumption by man, a statement in bold-faced sans-serif capitals, of not less size than eight points face measurement, the words "for food." The said words shall form the first line of the principal label, and no other word shall appear on the same line.

19.—EDIBLE FATS AND OILS, AND SALAD OILS.

General Standard.

1. Edible fats and edible oils, or salad oils, shall be the fats and oils commonly recognised as wholesome foodstuffs; they shall be free from rancidity and decomposition, and from offensive odour and taste. They shall not contain any mineral oil.

Labelling.

2. There shall be written in the principal label attached to every package which contains any edible fat, or any edible oil, or salad oil, or a mixture of such fats or oils of diverse origin, a statement in sans-serif capital types of not less than six points face measurement, of the kind or kinds of fats and oils which the package contains.

Olive Oil.

3. Olive oil shall be the oil obtained by expression from the sound mature fruit of the cultivated olive tree (*Olea Europea* L.); it shall have a specific gravity of from 0.913 to 0.919 at temperature of 60° F., a saponification value between 185 and 196, and an iodine value of 79 to 90. It shall conform with the general standard for edible fats and oils.

“Lucca” Oil, “Sublime Salad Oil,” and “Virgin Oil.”

4. “Lucca” oil, “sublime salad oil,” and “virgin oil” shall be an oil which conforms with the standard for olive oil and with the general standard for edible fats and oils.

Labelling.

5. No person shall sell any package containing any oil which does not conform to the standard for olive oil and to the general standard for edible fats and oils, on or to which is written or attached the word “Olive,” or the word “Lucca,” or the words “sublime salad,” or the word “virgin,” or any expression which includes the said words or any of them.

Provided that this paragraph shall not apply to a statement of the kinds of oils contained in a mixture of edible fats and oils required by paragraph 2 of this regulation.

20—MARGARINE.

1. The term “margarine” shall include every preparation of edible fat or oil which is intended to be, or which may be, used in place of butter, and which contains any fat other than milk fat.

2. No person shall sell margarine unless (a) it is mixed with not less than five parts per centum by weight of sesame oil (*Sesamum Indicum* or *Sesamum orientale*); (b) it conforms with the general standard for edible fats and oils; (c) it does not contain more than fourteen parts per centum of water; (d) it does not contain any added colouring matter, nor any other substance save salt (sodium chloride) and preservative.

Provided that an additional proportion of sesame oil or of some other edible vegetable oil may be added to margarine if desired.

Preservative.

3. The preservative substance, or a preparation of the preservative substance boric acid may be added to margarine in proportion not exceeding three-tenths of one part of boric acid per centum.

Labelling.

4. To comply with the provisions of Section 173 of the Act, there shall be written in the principal label attached to every piece or part, and on every jar, parcel, cask, case, or package, which contains margarine, in bold-faced sans-serif capital letters, of not less size than thirty points face measurement, the word “Margarine.”

There shall be conspicuously attached to every vessel used to hold margarine for consumption on the premises by customers in any place where food is sold the word “Margarine,” written in black sans-serif capital letters of not less size than eighteen points face measurement.

The words “butter,” or “butterine,” and expressions which include or resemble the said words, may not be written on the statement or label written on or attached to any package which contains margarine, nor on any vessels used as aforesaid.

21.—MILK.

1. Milk shall be the normal, clean, and fresh secretion obtained by completely emptying the udder of the healthy cow properly fed and kept, excluding that got during thirty days immediately before, and five days immediately following on parturition. It shall contain not less than eight and five-tenths parts per centum of milk solids not fat, and not less than three parts per centum of milk-fat, and not less than eleven and five-tenths parts per centum of total solids.

Cream.

2. “Cream” shall consist of that portion of milk in which, either through rest or mechanical separation, the greater part of the butter fat has become concentrated. It shall not contain any foreign substance except a preservative, as hereinafter permitted, and all cream shall be sold under either of the following denominations:—

Double Cream shall mean cream containing not less than forty parts per centum of butter fat.

Single Cream shall mean cream containing not less than twenty-five parts per centum of butter fat.

Preservative.

3. The preservative substance or a preparation of the preservative substance boric acid may be added to fresh unsterilised cream only, in proportion not exceeding three-tenths of one part of boric acid per centum.

Labelling.

4. There shall be written in the principal label attached to every package which contains Cream, the words “Double Cream” or “Single Cream” as the case may be, together with the words “Containing [here insert the percentage of butter fat] per cent. of Butter Fat,” in bold-faced sans-serif types of not less than twelve points face measurement.

Skim or Separated Milk.

5. Skim or separated milk shall contain in its fat free liquid not less than eight and eight-tenths parts per centum of milk solids.

Condensed or Concentrated Milk.

6. Condensed or concentrated milk shall be milk condensed or concentrated by the evaporation of a portion of its water content.

Unsweetened Condensed Milk.

7. Unsweetened Condensed Milk shall mean milk which has been sterilised after the evaporation of a portion of its water content, and shall contain not less than twenty-eight parts per centum of total solids of which eight parts per centum are milk fat. It shall not contain any foreign substance.

Sweetened Condensed Milk.

8. Sweetened Condensed Milk shall mean milk to which pure cane sugar has been added before the evaporation of a portion of its water content, and shall contain not less than thirty-one parts per centum of total milk solids and nine parts per centum of milk fat. It shall not contain any foreign substance save pure cane sugar.

Concentrated Milk.

9. Concentrated milk shall mean milk which has been evaporated after the addition of boric acid, and has been pasteurised after the evaporation of a portion of its water content, and shall contain not less than thirty-seven parts per centum of total milk solids nor less than ten parts per centum of milk fat. It shall contain no foreign substance except a preservative as hereinafter prescribed.

Preservative.

10. The preservative substance or a preparation of the preservative substance boric acid may be added to concentrated milk, in proportion not exceeding five-tenths of one part of boric acid per centum.

Labelling.

11. There shall be written in the principal label attached to every package, which contains any condensed or concentrated milk, directions for making with its contents milk of composition at least equal to milk as standardised by paragraph (1) of this Regulation, in the following form:—

To make milk not below standard milk add [*here insert the number of parts*] parts of water by weight.

Provided that the presence, of sugar in the contents of any such package when diluted in accordance with such statement, shall not be deemed to constitute a contravention of this Regulation.

Condensed Skim or Separated Milk.

12. Condensed skim or separated milk shall be skimmed or separated milk from which a considerable proportion of water has been evaporated. It shall contain not less than twenty-six and four-tenths part per centum of milk solids not fat; it shall contain no foreign substance.

Labelling.

13. There shall be written in the principal label attached to every package which contains any condensed skim, or separated milk, the words "Condensed Milk, unfit for infants" in bold-faced sans-serif types, of not less size than twelve points face measurement; the said words shall form the first words of the principal label, no other words shall be written on the same line or lines. Additionally, there shall be written across the face of the whole of the principal label, in a diagonal line in a transparent red colour, the words "Skim Milk" in bold-faced sans-serif capital types of not less size than forty-eight points face measurement.

22.—DRIED MILK.

1. Dried milk shall be milk from which the water has been removed by a process of heating, and without the addition of any foreign substance. When it is dissolved in or treated with water in the proportion set out in any label accompanying it, the resulting liquid shall conform with the standard for milk with respect to total solids and milk fat. Dried milk shall contain not more than five parts per centum of moisture.

Labelling.

2. There shall be written in the principal label attached to every package which contains any dried milk, directions for making with its contents milk of composition at least equal to milk as standardised by paragraph (1) of this Regulation, in the following form:—

"To make milk not below standard milk add [*here insert the number of parts*] parts of water by weight."

23.—DRIED SKIM MILK OR SEPARATED MILK.

3. Dried skim milk or dried separated milk shall be skim milk or separated milk from which the water has been removed by a process of heating, and without the addition of any foreign substance. When it is dissolved in or treated with water in the proportion set out in any label accompanying it, the resulting liquid shall conform to the standard of skim milk or separated milk.

Labelling.

4. There shall be written in the principal label attached to every package which contains any dried skim milk or dried separated milk the words "Unfit for infants" in bold-faced sans-serif types of not less size than twelve points face measurement. The said words shall form the first line in the principal label, and no other word shall be written on the same line or lines. Additionally there shall be written across the face of the principal label in a diagonal line in a transparent red colour, the words "Skim Milk" in bold-faced sans-serif capital letters of not less size than forty-eight points face measurement.

24.—BUTTER

1. Butter shall be the clean, non-rancid, fatty substance obtained by churning milk or cream; it shall contain not less than eighty-two parts per centum of milk fat; it shall not contain more than fifteen parts per centum of water, nor more than four parts per centum of salt; it shall not be mixed with any foreign fat or oil, and it shall not contain any other foreign colouring matter save salt (sodium chloride), harmless colouring matter, and preservative.

Renovated, Milled, or Process Butter.

2. Renovated, milled, or process butter shall be the product obtained by re-working butter without the addition of any substance except milk, cream, water, and salt; it shall contain not less than eighty-two parts per centum of milk fat, and not more than fifteen parts per centum of water. It shall conform with the standard for butter. It shall not contain any foreign fat.

Preservative.

3. The preservative substance or a preparation of the preservative substance, boric acid, may be mixed with butter and with renovated, milled, or process butter in proportion not exceeding three-tenths parts per centum of boric acid.

Labelling.

4. There shall be attached to every package which contains renovated, milled, or process butter, a statement or label in bold-faced sans-serif capital letters of not less size than thirty points face measurement, with dark ink on a light ground, the words "Renovated Butter."

25.—CHEESE.

1. Cheese shall be the solid or semi-solid product obtained by coagulating milk with rennet or acid, with or without the addition or ripening ferments, seasonings, salt (sodium chloride), and harmless vegetable colouring matter. It shall contain not less than fifty parts per centum of milk-fat in its water free substance, and it shall not contain any foreign fat.

Skim Milk Cheese.

2. Skim-milk cheese shall be cheese made from milk from which part of its fat has been removed; it shall contain not less than ten parts per centum of milk fat in its water-free substance.

Labelling.

3. There shall be attached to every skim-milk cheese a statement or label on which shall be written in bold-faced sans-serif capital letters of size not less than eighteen points face measurement, in dark ink on a light ground, the words "Skim-milk Cheese."

4. There shall be conspicuously attached to every vessel used to hold skim-milk cheese for consumption on the premises by customers in any place where food is sold, the words "Skim-milk Cheese," written in bold-faced sans-serif capital letters of not less size than eighteen points face measurement.

Cream Cheese.

5. Cream cheese shall be cheese made from milk and cheese; it shall contain not less than sixty parts per centum of milk fat in its water-free substance.

26.—TEA.

1. Tea shall be the leaves and leaf-buds of species of *Thea* prepared by fermenting or drying, and firing; it shall not contain any exhausted or partly-exhausted leaves, nor any foreign matter, and it shall not be inferior in composition or in quality to the standard fixed by the Minister for Trade and Customs under the provisions of the Commonwealth Customs Act, and for the time being in force.

Tea Dust.

2. Tea dust and tea siftings or fannings, shall be respectively the dust and the siftings and fannings of tea which conforms with the general standard for tea; it shall yield not more than five parts per centum of ash insoluble in water.

27.—COFFEE.

1. Coffee shall be the seed of *Coffea Arabica* or *Coffea Liberica*, roasted and ground or otherwise prepared in a form suitable for making an infusion or a decoction.

Ground Coffee.

2. Ground coffee shall contain not less than ten parts per centum of fat, not more than one part per centum of saccharine matter, and shall yield not more than six parts per centum of ash (of which the proportion soluble in water shall be not less than seventy-five parts per centum); it shall not contain any foreign substance.

Chicory.

3. Chicory shall be the dried and roasted root of *Cichorium intybus*.

Coffee and Chicory.

4. Coffee and chicory shall be a mixture of ground coffee and ground chicory ; it shall not contain less than fifty parts per centum of coffee, nor any foreign substance.

Labelling.

5. There shall be written on the principal label attached to every package which contains coffee mixed with a chicory, a statement on which the words " Coffee and Chicory " are written in larger letters than any other letter on the label, immediately followed by a statement of the percentage proportion in which the ingredients of the mixture are present, written in bold-faced sans-serif capital types of not less than twelve points face measurement, in the following form :—

Containing not less than [here insert the number of parts per centum of coffee] parts per cent. of coffee.

28.—COFFEE ESSENCE OR COFFEE EXTRACT.

6. Coffee essence or coffee extract shall be an extract of coffee ; it shall contain not less than one-half of one part per centum of caffeine.

Coffee and Chicory Essence or Extract.

7. Coffee and chicory essence or extract shall be prepared from coffee and chicory, with or without other wholesome foodstuffs, and shall contain not less than fifty parts per centum of coffee essence or extract.

Labelling.

8. There shall be written on the principal label attached to every package which contains coffee essence or extract mixed with any other wholesome foodstuffs, a statement of the percentage proportion of coffee essence or extract contained in it, written in bold-faced sans-serif types of not less size than eight points face measurement, in the following form :—

Containing not less than [here insert the number of parts per centum] parts per cent. of coffee essence or (alternatively) coffee extract.

29.—COCOA.

General Standard for Cocoa and Cocoa Paste.

1. Cocoa beans shall be the seed of *Theobroma cacao* L. ; cocoa nibs, or cracked cocoa, shall be roasted, broken cocoa bean freed from its shell or husk, with or without the germ.

2. Cocoa paste, cocoa mass, or cocoa slab shall be the solid or semi-solid mass produced by grinding cocoa nibs ; it shall contain not less than forty-five parts per centum of cocoa fat. The fat-free residue of cocoa paste shall contain not more than twenty-two parts per centum of the starch natural to cocoa ; not more than six and one third parts per centum of crude fibre ; not more than eight parts per centum of total ash ; not more than five and a half parts per centum of ash insoluble in water ; and not more than two-fifths of one part per centum of ferric oxide.

Cocoa or Cocoa Powder.

3. Cocoa, or powdered cocoa, shall be powdered cocoa paste, deprived or not of a portion of its fat ; its fat-free residue shall conform with the general standard for cocoa.

Soluble Cocoa.

4. Soluble cocoa, or cocoa essence, shall be the product obtained by treating cocoa paste, deprived or not of a portion of its fat with alkali or alkaline salt ; it shall contain not more than three parts per centum of added alkali or alkaline salt estimated as potassium carbonate, and its fat and alkali-free residue shall conform with the general standard for cocoa.

Prepared Cocoa.

5. Prepared, compounded, homœopathic, or sweetened cocoa, shall be cocoa mixed with other wholesome foodstuffs ; it shall contain not less than twenty parts per centum of fat-free cocoa, and its fat-free cocoa content shall conform with the general standard for cocoa.

Labelling.

6. There shall be written in the principal label attached to every package which contains prepared, compounded, homœopathic, or sweetened cocoa, or cocoa mixed with other wholesome foodstuffs, in bold-faced sans-serif types of not less size than eight points face measurement, a statement in the following form :—

Containing not less than [here insert the number of parts per centum] parts per cent. of cocoa.

Chocolate.

7. Chocolate paste, confectioners' chocolate, chocolate coatings and chocolate powder, shall be cocoa paste mixed with sugar, with or without addition or subtraction of cocoa fat, and with or without spices or harmless flavourings ; they shall respectively contain not less than sixteen parts per centum of fat-free cocoa, and their sugar-, fat-, and spice-free residue shall conform with the general standard for cocoa.

Permitted Addition.

8. Declaration of the presence of harmless flavourings in cocoa, chocolate, and preparations of cocoa and chocolate is not required.

Prohibition.

9. The addition of cocoa husks, any weighting substance, paraffin wax or foreign fat to cocoa, or to any preparation of cocoa, is hereby prohibited.

30.—SPICES AND CONDIMENTS.

Spices.

1. Spices shall be the sound aromatic vegetable substances commonly used as condiments, in their natural condition, without any reduction or extraction of their natural oils.

Mixed Spice.

2. Mixed spice shall be a mixture of two or more of the sound, aromatic, vegetable substances commonly used as condiments, in their natural condition, without any reduction or extraction of their natural oils, ground together. It shall not contain any added substance.

Cinnamon.

3. Cinnamon shall be the dried bark of *Cinnamomum Zeylanicum*, from which the outer layers may or may not have been removed.

4. Powdered cinnamon shall not contain any cassia nor any other foreign vegetable or mineral substance.

Cassia and Cassia Buds.

5. Cassia and cassia buds shall be respectively the dried bark and the dried immature fruit of *Cinnamomum cassia*.

Cloves.

6. Cloves shall be the dried flower-buds of *Eugenia caryophyllata*. They shall not contain any exhausted or partly-exhausted cloves, nor any foreign vegetable or mineral substance, nor more than five parts in one hundred parts by weight of clove-stems.

Ginger and Ground Ginger.

7. Ginger shall be the washed and dried, or the decorticated and dried, rhizome of *Zingiber officinale*; it shall not contain any exhausted or partly-exhausted ginger, nor any foreign vegetable or mineral substance.

8. Ground ginger shall not contain any exhausted or partly-exhausted ginger, nor any foreign vegetable or mineral substance.

Mace and Nutmeg.

9. Mace shall be the dried arillus of *Myristica fragrans*; it shall not contain the arillus of any other variety of *Myristica*, including *M. malabarica* or *fatua* (Bombay mace), and *M. argentea* (wild mace).

10. Nutmeg shall be the dried seed of *M. fragrans* deprived of its testa.

11. Ground nutmeg shall not contain any foreign substance.

Black Pepper.

12. Black pepper shall be the dried immature berry of *Piper nigrum*, L.; it shall contain not less than six parts per centum of extract soluble in ether, not more than seven parts per centum of total ash, and not less than eight parts per centum of extractive matter soluble in ethylic alcohol.

White Pepper.

13. White pepper shall be the dried mature berry of *Piper nigrum*, L., from which the outer coating has been removed. It shall contain not less than six parts per centum of extract soluble in ether, not more than three and one-half parts per centum of ash, and not less than seven parts per centum of extractive matter soluble in ethylic alcohol.

Ground Pepper.

14. Ground pepper shall be ground white or black pepper, or ground white and black pepper; it shall not contain any foreign substance.

Cayenne Pepper.

15. Cayenne pepper or cayenne shall be the dried fruit of species of *Capsicum*, powdered or ground; it shall contain not less than fifteen parts per centum of ether extractives, and shall yield not more than six parts per centum of ash; it shall not contain any foreign substance.

Mustard.

16. Mustard shall be the ground seed of *Sinapis alba*, *Brassica juncea*, and *Brassica nigra*; one hundred parts shall yield not more than eight parts of total ash. It shall not contain more than three and a half parts per centum of starch, nor any foreign substance.

Mustard Pastes.

17. Mustard pastes shall be mustard mixed with water, salt (sodium chloride), verjuice, white wine, vinegar, tartaric or citric acid, sugar, turmeric, and spices, singly or in combination. They shall not contain the flour of any foreign seed, dextrine, or foreign mineral matter.

31.—SAUCES.

General Standard for Sauces.

1. Sauces shall be liquid or semi-liquid mixtures of wholesome foodstuffs and condiments, with or without harmless colouring and flavouring substances.

Tomato Sauce.

2. Tomato sauce shall be sauce prepared from sound and ripe tomatoes; it shall conform with the general standard for sauces, and it shall not contain any foreign vegetable substance, save spices and condiments.

Tomato Chutney Sauce.

3. Tomato chutney sauce shall be sauce prepared from sound and ripe tomatoes and apples; the proportion of apples shall not exceed forty parts per centum; the sauce shall conform to the general standard for sauces, and shall contain no other foreign vegetable substance save spices and condiments.

Preservative.

4. The preservative substance or a preparation of the preservative substance salicylic acid may be mixed with tomato sauce and tomato chutney sauce in a proportion not exceeding two grains to the pound.

32.—VINEGAR.

General Standard for Vinegar.

1. Vinegar shall be the liquid derived from alcoholic and acetous fermentations; it shall contain not less than four nor more than eight grammes of acetic acid in one hundred cubic centimetres; it shall not contain any sulphuric or other mineral acids, lead, or copper; nor shall it contain any foreign substance or colouring matter, except caramel.

Varieties.

2. Malt vinegar shall be vinegar derived from alcoholic and subsequent acetous fermentation without distillation of an infusion made from malt or from a mixture of not less than one-third malt and not more than two-thirds barley. It shall contain not less than two and one half parts per centum of extractive matters, nor less than eight-hundredths of one part per centum of nitrogen, nor less than eight-hundredths of one part per centum of phosphorus estimated as phosphoric acid, nor less than one half of one part per centum of ash. The specific gravity shall be not less than 1.019 at a temperature of 60° Fahrenheit.

3. Wine vinegar shall be vinegar derived from alcoholic and subsequent acetous fermentation of the juice of sound ripe grapes. It shall contain not less than one part per centum of extractive matter, and not less than one quarter of one part per centum of ash.

4. Sugar vinegar, honey vinegar, malt and sugar vinegar, glucose vinegar, spirit or alcohol vinegar, and malt and alcohol or malt and spirit vinegar, shall conform with the general standard for vinegar, and shall be actually derived from the respective sources named.

Labelling.

5. There shall be written in the principal label attached to every package which contains vinegar, in types of not less size than twenty-four points face measurement, the word "Vinegar," or (alternatively) the words "Brewed Vinegar," accompanied with a statement of the material or materials from which the vinegar was brewed, written in bold-faced sans-serif capital types of not less size than twelve points face measurement, and in the following form:—

Brewed from [*here insert the names of the materials from which the contents were brewed*].

33.—IMITATION VINEGAR.

1. Mixtures sold for the purpose of being used, or which may be used, as vinegar, shall be dilutions of pure acetic acid in water; they shall contain not less than four nor more than eight grammes of acetic acid in one hundred cubic centimetres; they shall not contain any vinegar, sulphuric or other mineral acid, lead, copper, or colouring matter, nor any foreign substance.

Labelling.

2. There shall be uniformly written in the principal label attached to every package which contains a mixture sold for the purpose of being used, or which may be used, as vinegar the words "Imitation Vinegar" in bold-faced sans-serif capitals of not less size than twenty-four points face measurement.

34.—PICKLES.

1. Pickles shall be sound vegetables or sound fruits preserved in salt, vinegar, acetic acid, or lactic acid, with or without spices, condiments, or sugar, and with or without harmless colouring or flavouring substances; they shall not contain any foreign mineral substance, save salt (sodium chloride), and preservative as hereinafter provided.

2. Pickles which have been made with bleached vegetables shall contain not more than one grain of sulphurous acid, or of its compounds, to the pound of pickles, derived from the bleaching process.

Preservative.

3. The preservative substance or a preparation of the preservative substance salicylic acid may be mixed with pickles made with other than bleached vegetables, in the proportion of two grains to the pound.

35.—SUGAR AND STARCH SUGAR (GLUCOSE).

Sugar.

1. Sugar shall be the product chemically known as sucrose or saccharose.
2. Granulated, loaf, cut, milled, and powdered sugar shall contain at least ninety-nine and a half parts of saccharose in every hundred parts.

Starch Sugar (Glucose).

3. Starch sugar shall be the product obtained by hydrolysing starch or a wholesome starch containing substance, until the greater part of the starch has been converted into dextrose.

4. Anhydrous starch sugar shall contain not less than ninety-five parts per centum of dextrose, and shall yield not more than eight-tenths of one part per centum of ash.

5. Hydrous starch sugar, "70 sugar," or "brewers' sugar" shall contain not less than seventy parts per centum of dextrose, and shall yield not more than eight-tenths of one part per centum of ash; and "Climax" or "Acme" or "80 sugar" shall contain not less than eighty parts per centum of dextrose, and shall yield not more than one and one half parts per centum of ash.

6. Glucose (mixing or confectioners' glucose) shall have a specific gravity of from 1.398 to 1.455 at a temperature of 37.5° C., and within those limits shall conform in specific gravity with the specific gravity ascribed to it by the seller; at a specific gravity of 1.398 it shall contain not more than twenty-one parts per centum of water, and at a specific gravity of 1.455 it shall contain not more than fourteen parts per centum of water; it shall yield not more than one part per centum of ash (calculated on the basis of a specific gravity of 1.398), which shall consist chiefly of chlorides and sulphates.

7. None of the products mentioned in this Regulation shall contain any arsenic or other harmful substance.

36.—HONEY.

Honey shall be the nectar and saccharine exudations of plants, gathered, modified, and stored by the honey bee; it shall contain not more than twenty-six parts per centum of water, not less than sixty parts per centum of reducing sugars, and it shall not yield more than three-fourths of one part per centum of ash. It shall not contain any added sugar or glucose, artificial sweetening substance, added colouring matter, or other foreign substance.

37.—CONFECTIONERY.

General Standard for Confectionery.

1. Confectionery shall be the product made from sugar, confectioners' glucose, or other saccharine substances, with or without the addition of harmless colouring, flavouring or filling materials, and with or without other food substances, such as butter, fresh eggs, milk, chocolate, nuts, and fruits; it shall not contain any paraffin wax nor any resin, nor any foreign mineral substance except drugs, nor any drug concerning which any restrictive law or regulation is in force, nor shall it contain or enclose any alcoholic liquor or compound.

Provided that nothing in this Regulation contained shall be taken to prohibit the manufacture by confectioners of lozenges and the like which contain a drug concerning which any restrictive law or regulation is in force, for wholesale supply to the order of a registered pharmacist.

Labelling.

2. There shall be written in the principal label attached to every package which contains confectionery medicated by the addition of any drug, concerning which there is no restrictive law or regulation in force, the word "Medicated," in bold-faced sans-serif capital types of not less size than twelve points face measurement.

38.—PASTRY.

The word "Pastry" shall include pastry, cakes, and biscuits. Pastry shall be a product of the mixture of two or more of the following substances, selected, combined, and cooked as may be desired:—Various kinds of flour or starch, water, fresh or separated milk, cream, fresh eggs, butter, edible fats or oils, sugar, honey, or molasses, almonds, or other oleaginous seeds, sound fruits or preparations of sound fruits, other wholesome food-substances, harmless flavourings. Pastry shall not contain any preservative substance, nor any artificial sweetening substance, nor mineral oil or mineral fat, alum or sulphate of copper.

39.—ICE-CREAM AND ICES.

Ice-cream.

1. Ice-cream shall be a foodstuff composed of milk and of cream, with sugar, with or without fresh eggs, flavoured with fruit, or with the juice or pulp of fruit, or with nuts or with harmless vegetable flavouring substances or essences, coloured or not with harmless colouring substances, and with or without candied fruits, liqueurs, or spirits, singly or in combination, sterilised by boiling, or pasteurised by being kept at a temperature of not less than 156° F. for twenty minutes, or of not less than 165° F. for ten minutes, and subsequently frozen. Ice-cream shall contain not less than ten parts per centum of milk fat, present in the form of cream.

Ices.

2. Ices shall be any preparation of wholesome foodstuffs, with or without addition of harmless vegetable substances or essences or of harmless colouring matter, sterilised by boiling, or pasteurised by being kept at a temperature of not less than 156° F. for twenty minutes, or of not less than 165° F. for ten minutes, and subsequently frozen.

Bacterial content of Ice-cream and Ices.

3. Ice-cream and ices shall not contain more than fifty thousand micro-organisms to the cubic centimetre.

Prohibition.

4. The addition of viscogen, gelatine, or other thickening substance to ice-cream or to ices is hereby prohibited.

40.—FRUIT AND FRUIT PRODUCTS.

Preserved Fruit.

1. Preserved fruit shall be any sound fruit or fruit substance preserved either by drying or by immersion in fruit juice, or in water, or in syrup; it shall not contain any foreign substance save sugar.

2. The presence of not more than a trace of sulphur dioxide in dried fruits, unavoidably remaining from the process of bleaching, shall not be deemed to constitute a contravention of this Regulation.

Labelling.

3. There shall be written in the principal label attached to every package of preserved fruit the name or names of the fruit or fruits contained in the package, in types of not less size than eighteen points face measurement.

Jam, Conserve, and Marmalade.

4. Jam and conserve shall be products obtained by boiling some one kind of sound fruit with sugar; they shall not contain any glucose, except that derived from the cane sugar, and the fruit, nor any gelatine, starch, nor any other added substance except spices.

5. Marmalade shall be the product obtained by boiling sound citrus fruit or fruits with sugar; it shall not contain any added substance except glucose.

Labelling.

6. There shall be written in the principal label attached to every package which contains jam, conserve, or marmalade, in types of not less size than eighteen points face measurement the words "Jam," "Conserve," or "Marmalade," as the case may require.

There shall be also uniformly written in the said label in bold-faced capital types of not less size than eighteen points face measurement the name of the fruit or fruits from which the contents of the package have been prepared.

7. There shall be written in the principal label attached to every package which contains any marmalade mixed with glucose, the words "Mixed with glucose" in bold-faced sans-serif capital types in black ink, of not less size than eighteen points face measurement; the said words shall be the first line in the principal label, and no other word shall appear on the same line with them.

Mixed Jams.

8. Mixed jams shall be the product obtained by boiling two or more varieties of sound fruit with sugar. It shall not contain any vegetable substance other than that derived from fruits of the varieties designated on the principal label, except spices. It shall contain not less than fifty parts per centum of the variety of fruit first named in the principal label. It shall not contain any added glucose, gelatine, starch, or other foreign substance.

Labelling.

9. There shall be written in the principal label attached to every package which contains mixed jam in types of not less size than eighteen points face measurement, the words "Mixed jam." There shall also be uniformly written in the principal label in bold-faced capital types of not less than eighteen points face measurement the names of the fruits from which the mixture has been prepared.

Fruit Jelly.

10. Fruit jelly shall be a compound prepared from the juice of sound fruit and sugar ; it shall not contain any vegetable substance other than that derived from sound fruit of the variety or varieties designated in the principal label, nor any added glucose, gelatine, starch, or other foreign substance.

Labelling.

11. There shall be written in the principal label attached to every package which contains any fruit jelly, in types of not less size than eighteen points face measurement, the words "Fruit Jelly." There shall also be uniformly written in the principal label, in bold-faced capital types of not less size than eighteen points face measurement, the name or names of the variety or varieties of fruits from which the contents have been prepared ; and the product of the fruit which is first named shall be present in the contents of the package in larger proportion than the product of any other fruit.

41.—JELLY CRYSTALS.

Fruit Jelly Crystals.

1. Fruit jelly crystals shall be a confection of gelatine, sugar, and citric or tartaric acid, flavoured with wholesome substances wholly derived from sound fruits, or from other sound vegetable substances.

Labelling.

2. There shall be uniformly written in the principal label attached to every package which contains fruit jelly crystals, in bold-faced types of not less size than eight points face measurement, the words "Fruit Jelly Crystals," which words shall be accompanied by the name of the fruit with which the contents of the package have been prepared.

Jelly Crystals.

3. Jelly crystals shall be a confection of gelatine, sugar, and citric or tartaric acid, coloured and flavoured with harmless colouring matters and harmless flavouring substances.

Labelling.

4. There shall be uniformly written in the principal label attached to every package which contains jelly crystals the words "Jelly Crystals" in bold-faced type of not less size than eight points face measurement, accompanied by the words "artificially coloured and flavoured."

42.—ESSENCES.

General Standard for Essences.

1. Essences shall be solutions of wholesome flavouring substances in ethylic alcohol, or in water, or in both, with or without harmless colouring matter.

Oil of Lemon.

2. Oil of lemon shall be the volatile oil obtained from the fresh peel of the lemon (*Citrus limonum*, L.) ; it shall have an optical rotation at 25° C. of not less than plus 59° in a one hundred mm. tube, and it shall contain not less than four parts per centum by weight of citral.

Essence of Lemon.

3. Essence of lemon shall be the flavouring extract prepared from oil of lemon, or from lemon peel, or from both ; it shall contain not less than seven and a-half parts per centum by volume of oil of lemon, and shall conform with the general standard for essences.

Terpeneless Oil of Lemon.

4. Terpeneless oil of lemon shall be oil of lemon from which all, or nearly all, of the terpenes have been removed.

Terpeneless Essence of Lemon.

5. Terpeneless essence of lemon shall be the flavouring extract prepared by dissolving terpeneless oil of lemon in dilute alcohol, or in water, or in both ; it shall contain not less than two-tenths of one part per centum by weight of citral derived from oil of lemon, and shall conform with the general standard for essences. It shall be labelled "Essence of Lemon (Terpeneless)."

Vanilla.

6. Vanilla shall be the dried fruit of *Vanilla planifolia* containing the odoriferous principle or aldehyde known as "Vanillin."

Vanilla Essence.

7. Vanilla essences shall be an alcoholic extract of vanilla with or without glycerine, and shall contain not less than two-tenths of one part per centum of natural vanillin ; it shall conform with the general standard for essences.

*Vanilla Substitutes.**Labelling.*

8. There shall be written in the principal label attached to every package containing a substance which consists wholly or in part of a substitute for vanilla or for vanillin, the words "Imitation Vanilla."

Prohibition.

9. The word "Vanilla" shall not be written in the statement or label attached to a package containing a substance which consists wholly or in part of a substitute for vanilla, unless conjoined with the word "Imitation," in the following form, "Imitation Vanilla."

43.—CITRIC AND TARTARIC ACIDS.

Citric and tartaric acids shall contain not more than one one-hundredth part of a grain of arsenic (calculated as arsenious oxide), nor more than one-seventh of a grain of lead to the pound.

44.—AERATED WATERS.

Interpretation "Potable Water."

1. In this and subsequent regulations the words "Potable water" shall mean water which has been distilled or boiled in an apparatus approved, or filtered through a filter approved, by the Department of Public Health, on such conditions as it may think fit, and which has been so kept between boiling, distillation, or filtration, as the case may be, and bottling for sale as to preserve it from contamination.

General Standard for Aerated Waters.

2. Aerated waters shall be potable water impregnated with carbon dioxide, or with oxygen, or with both, under pressure, with or without admixture of soda, potash, lithia, or the like salts. They shall not contain any lead or other poisonous metal, nor any added foreign substance.

Soda Water.

3. Soda water shall be potable water impregnated with carbon dioxide, or with oxygen, or with both, and shall conform with the general standard for aerated waters.

Lithia, Potash, and Seltzer Waters.

4. Lithia, potash, and seltzer waters shall be waters which conform with the general standard for aerated waters. Lithia water and potash water shall respectively contain not less than five grains of lithium carbonate, and not less than fifteen grains of potassium bicarbonate to the pint. Seltzer water shall contain not less than fifteen grains of sodium chloride, not less than two grains of sodium bicarbonate, not less than four grains of magnesium chloride, and not less than four grains of calcium chloride to the pint.

Labelling.

5. There shall be written in the principal label attached to every package containing an aerated water mixed with a salt, or with salts, the name of the added salt or salts, and the percentage proportion in which it or they are present in it at the least.

Provided, nevertheless, that it shall not be necessary so to label lithia, potash, and seltzer water composed as prescribed by this Regulation.

45.—CORDIALS AND SYRUPS.

Fruit Cordials and Syrups.

1. Fruit cordials and syrups shall be composed of the natural juices of sound fruits, or of sound vegetable extractives, potable water, and sugar, with or without added citric or tartaric acid; they shall contain not less than twenty-five parts per centum by weight of sugar. They shall not contain any other flavouring substance than that naturally present in the fruit, or extractives, from which they have been prepared; nor any added substance except glycerine, in proportion not exceeding ten parts per centum.

Provided that the addition of glycerine to peppermint cordial, clove cordial, and quinine wine cordial is hereby prohibited.

Labelling.

2. There shall be written in the principal label attached to every package which contains fruit cordials or syrups, the name or names of the fruit, fruits, or extractives from which its contents have been prepared.

Preservative.

3. To fruit cordials and syrups which do not contain any glycerine, sulphur dioxide, or a preparation of sulphur dioxide, or salicylic acid (one but not both) may be added in proportion not exceeding three grains to the pint.

Provided that the addition of a preservative to peppermint cordial, clove cordial, and quinine wine cordial is hereby prohibited.

46.—RASPBERRY SYRUP.

1. Raspberry syrup shall contain not less than fourteen parts per centum by weight of raspberry juice, and not less than twenty-five parts per centum by weight of sugar, and may contain ten parts per centum by weight of glycerine and harmless colouring matter.

Raspberry Vinegar.

2. Raspberry vinegar shall contain not less than fourteen parts per centum by weight of raspberry juice, and not less than twenty-five parts per centum by weight of sugar, and may contain ten parts per centum by weight of glycerine, and not more than two parts per centum of acetic acid. It may contain harmless colouring matter.

Preservative.

3. The preservative substance, sulphur dioxide, or a preparation of sulphur dioxide, in proportion not exceeding three grains of sulphur dioxide or salicylic acid, in proportion of three grains to the pint (one, but not both) may be added to raspberry syrup and raspberry vinegar which do not contain any glycerine.

47.—COMPOUND CORDIALS.

1. Compound cordials (orange bitters, sarsaparilla, ginger, non-alcoholic bitters, tonic, and the like preparations) shall consist of potable water with vegetable extracts or infusions or tinctures, or both, or any combination of varieties of either or of both, and sugar, with or without citric or tartaric acid, harmless vegetable flavouring substances, harmless colouring matter, and glycerine.

Provided that the proportion of glycerine shall not exceed ten parts per centum.

Labelling.

2. There shall be written in the principal label attached to every package which contains a compound cordial, in bold-faced sans-serif capital types of not less size than twelve points face measurement, the words "Compound cordial;" the said words shall form the first line of the principal label, and no other word shall appear on the same line.

Preservative.

3. To compound cordials which do not contain any glycerine, sulphur dioxide, or a preparation of sulphur dioxide or salicylic acid (one, but not both), may be added in proportion not exceeding three grains to the pint.

48.—IMITATION CORDIALS AND SYRUPS.

1. Imitation cordials and syrups shall be composed of potable water with harmless flavouring substances, sugar, and citric or tartaric acid, acetic acid or vinegar, with or without harmless colouring matter, with or without not more than ten parts per centum of glycerine. They shall contain not less than twenty-five parts per centum by weight of sugar.

Labelling.

2. There shall be uniformly written in the principal label, attached to any package containing imitation cordial or syrup, in bold faced sans-serif capital types of not less size than eighteen points face measurement, the words "Imitation cordial," or "Imitation syrup," and the name of the flavouring in the following form:—

Imitation cordial or imitation syrup [*here insert the name of the flavour*] flavour.

The said words shall be the first words of the principal label, and no other words shall appear on the same line or lines with them.

Prohibition.

3. Expressions which indicate that the contents of any package which contains an imitation cordial or syrup consist wholly or in part of natural fruit juices, shall not be written in any statement or label attached to any such package.

Preservative.

4. To imitation cordials and syrups which contain no glycerine, sulphur dioxide, or a preparation of sulphur dioxide, or salicylic acid (one, but not both) may be added in proportion not exceeding three grains to the pint.

49.—LIME JUICE.

1. Lime juice shall be the expressed juice of the sound fruit of *Citrus medica*, variety *acida*; it shall contain not less than six parts per centum of citric acid, naturally present in the fruit from which it has been produced.

Lime Juice Cordial or Syrup.

2. Lime juice cordial or syrup shall be composed of lime juice, sugar, and potable water. It shall contain not less than two per cent. of citric acid naturally present in the fruit; it shall not contain any added substance except glycerine.

Provided that the proportion of glycerine shall not exceed ten parts per centum.

Preservative.

3. To lime juice cordial or syrup which does not contain any glycerine, sulphur dioxide, or a preparation of sulphur dioxide, or salicylic acid (one, but not both), may be added in proportion not exceeding three grains to the pint.

50.—LEMON SQUASH.

1. Lemon squash shall be the expressed juice of the sound ripe fruit of *Citrus medica*, var. *Limonum*. It shall not contain any added substance save sugar and preservative.

Preservative.

2. The preservative substance or a preparation of the preservative substance, sulphur dioxide, in proportion not exceeding three grains of sulphur dioxide to the pint or salicylic acid in proportion not exceeding three grains to the pint (one, but not both) may be added to lemon squash.

51.—NON-EXCISABLE FERMENTED DRINKS.

1. Non-excisable fermented drinks shall be composed of boiled water with vegetable extractives or infusions, and sugar, with or without the addition of harmless vegetable flavouring substances, citric or tartaric acid, and harmless colouring matters. They shall not contain more than two parts per centum of proof spirit.

Preservative.

2. The addition of one only of the following preservative is hereby permitted in proportion not exceeding two grains to the gallon, namely, saccharin, sulphur dioxide or its compounds, salicylic acid.

52.—SUMMER OR "TEMPERANCE" DRINKS.

1. Summer or "temperance" drinks shall be composed of potable water, with or without sugar and harmless flavouring essences, or vegetable extractives or infusions, impregnated with carbon dioxide, under pressure or not, with or without citric and tartaric acids, and with or without harmless colouring matter.

53.—QUININE TONIC WATERS.

Labelling.

1. There shall be written in the principal label attached to every package which contains any drink, the name or trade description of which includes the word "Quinine," the proportion of quinine therein contained. The proportion of quinine contained in a drink sold under the said name or trade description shall be not less than one-third of a grain to the pint.

54.—WINE.

1. Wine shall be the product solely of the alcoholic fermentation of the juice or must of grapes.

Dry Wine.

2. Dried Wine shall be wine produced by more or less complete fermentation of the sugar contained in the juice or must of the grapes from which it is made.

Sweet Wine.

3. Sweet Wine shall be wine containing sugar derived only from the juice or must of the grapes from which it is made.

Sparkling Wine.

4. Sparkling Wine shall be wine which by fermentation of portion of the sugar contents has become surcharged with carbon dioxide, and to which sugar and pure wine spirit may or may not have been added.

Pure Wine Spirit.

5. Pure Wine Spirit shall be the rectified distillate resulting from the distillation of any alcoholic solution derived solely from grapes.

Allowed Additions.

To wine or partly fermented grape juice or must there may be added—

- (a.) Pure wine spirit (as approved by the Customs) for the purpose of increasing the alcoholic strength to the extent not exceeding 28 per cent. of proof spirit (13 grammes of ethylic alcohol per centum, by weight) in the case of dry wine, or 35 per cent. of proof spirit (20½ grammes of ethylic alcohol per centum, by weight) in the case of sherry, port, and sweet wine.
- (b.) Sulphur dioxide, and preparations of sulphur dioxide in quantity not exceeding seventy milligrammes per litre (or four and nine-tenth grains per gallon) in the free state, or 351 milligrammes per litre (or thirty-five and a-half grains per gallon) in the combined state, in each case calculated as sulphur dioxide.

Prohibitions.

Wines sold, or exposed for sale, shall not contain—

- (a.) Soluble chlorides in quantity exceeding half a gramme per litre (or thirty-five grains per gallon) calculated as sodium chloride, or
- (b.) Soluble sulphates in quantity exceeding two grammes per litre (or 140 grains per gallon) except in the case of wine known as sherry, in which case the quantity shall not exceed four grammes per litre (or 280 grains per gallon).

Prohibited Additions.

Water, sugar (all kinds of), ethers, essential oils, flavouring substances, alkaloidal substances, compounds of barium, fluorine, magnesium, strontium, bismuth, arsenic, lead, zinc, aluminium, tin, copper, preservative substances (except sulphur dioxide as provided), glycerine, artificial sweetening substances, colouring matters, other than caramel, mineral acids and organic acids (except tartaric acid),

55.—CARBONATED WINE.

Labelling.

There shall be written in the principal label attached to every package containing sparkling wine, in which the excess of carbon-dioxide arises from direct admixture of the same, the word "Carbonated" in bold faced sans-serif capital types of not less size than twelve points face measurement; the said words shall form the first line in the principal label, and no other word shall be written on the same line.

56.—MALT ALE OR MALT BEER.

1. Malt ale or malt beer containing not less than two per centum of proof spirit shall be ale or beer brewed from barley malt or barley malt and other grain together with hops, provided that the proportion of other cereals other than barley malt shall not exceed twenty-five per centum of the total mixture employed.
2. Ale, porter, or beer, containing not less than two per centum of proof spirit shall be produced by the alcoholic fermentation of a mash of malted and other grain and sugar with hops.
3. Malt ale or malt beer, ale, porter, and beer shall not contain strychnine, cocculus indicus, picric acid, lead, or other harmful substance, nor more than one one-hundredth of a grain of arsenic, calculated as arsenious oxide, nor more than two grains of free sulphur dioxide, or more than five grains of total sulphur dioxide per gallon, or alternatively more than three grains of salicylic acid per gallon.

57.—SPIRITS.

1. Brandy shall be spirit distilled wholly from grape wine by a pot still or similar process, at a strength not exceeding forty per centum over proof, certified to the satisfaction of the Customs to have been matured by storage in wood for a period of not less than two years.
2. Blended wine brandy shall be spirit containing not less than twenty-five per centum of pure grape-wine spirit, which has been separately distilled by a pot still or similar process, at a strength not exceeding forty per centum over proof, the whole to be certified to the satisfaction of the Customs to have been matured by storage in wood for a period of not less than two years. The exact percentage of pure grape-wine spirit as above specified shall be in every case stated on the label in bold faced sans-serif capital type of not less size than eight points face measurement.
3. Rum shall be spirit distilled wholly from sugar, sugar syrup, molasses, or the refuse of sugar cane, by a pot still or similar process, at a strength not exceeding forty-five per centum over proof, certified to the satisfaction of the Customs to have been matured by storage in wood for a period of not less than two years.
4. Gin shall be the spirit distilled from barley, malt, grain, or grape wine, which has been redistilled from juniper berries or flavoured with preparations thereof.
5. Whisky shall be spirit distilled from barley, malt, or other grains, at a strength not exceeding thirty-five per centum over proof, certified to the satisfaction of the Customs to have been matured by storage in wood for a period of not less than two years, and shall be divided into the four following classes, and shall be labelled accordingly—

Class 1.—Pure Malt Pot Still Whiskies (including Irish Whiskies).

Class 2.—Blended Whisky containing at least seventy-five per centum of Pure Malt Pot Still Whisky.

Class 3.—Blended Whisky, containing at least fifty per centum of Pure Malt Pot Still Whisky.

Class 4.—Blended Whisky, containing less than fifty per centum of Pure Malt Pot Still Whisky

The definitions of these four classes of whisky shall be as follows—

Class 1.—A Pure Malt Pot Still Whisky shall contain at least 45 grams. of Compound Ethers, 3.5 grams. of Furfural, and 180 grams. of Higher Alcohols per 100 litres of Absolute Alcohol, when these ingredients are estimated strictly by the methods laid down in Schedule A, attached to these regulations. If in any sample more than one of these ingredients shall fall below the above limits, it shall not be considered as a genuine malt pot still whisky. Moreover, if in any case the Furfural fall below the above limit, it shall not be less in amount than one-eightieth (1/80) of the quantity of Higher Alcohols present; while in other cases the Higher Alcohols shall not be less than forty (40) times the quantity of the Furfural found.

Class 2.—A blend containing not less than seventy-five per centum of Malt, Pot Still Whisky shall not contain less than 45 grams. of Compound Ethers, 2.6 grams. of Furfural, and 160 grams. of Higher Alcohols per 100 litres of Absolute Alcohol.

Class 3.—A blend containing not less than 50 per centum of Malt Pot Still Whisky, shall contain not less than 40 grams. of Compound Ethers, 1.75 grams. of Furfural, and 140 grams. of Higher Alcohols per 100 litres of Absolute Alcohol.

Class 4.—Blends containing less than fifty per centum of Malt Pot Still Whisky shall be those which fail to comply with any of the above standards.

Allowed Additions.

Spirits may be coloured by means of caramel and flavoured by means of such flavourings as are permitted by the Customs and sweetened by means of sugars. The declaration of caramel colouring and of flavouring is not required.

Prohibition.

Spirits shall not contain any free mineral acid, nor capsaicine or similar flavouring, nor any artificial sweetening substance.

SCHEDULE A.

METHODS OF ANALYSIS PURSUED IN THE INVESTIGATION OF SPIRITS.

For accurate comparisons all spirits should be reduced in strength to (approximately) 15 under proof before proceeding with the analysis.

Total Acidity.—25 ccs. of the spirits are titrated with N/10 Baryta solution, using Phenol Phthalein as an indicator. (If the spirit is dark in colour it is diluted with distilled water carefully neutralised, or which has been boiled to expel CO₂ immediately before use.

Extract.—25 ccs. are evaporated to dryness and dried in the water oven till weight is constant.

Fixed Acidity.—The extract as above determined is taken up with neutralised or boiled water and titrated with N/10 Baryta and Phenol Phthalein.

Volatile Acidity.—The difference between the alkali required for the total and fixed acidity is calculated to Volatile Acidity.

Compound Ethers, Furfural, and Aldehydes.—200 ccs. of the spirit are distilled as low as possible without charring, and the distillate is made up to 200 ccs. Of this, 100 ccs. are taken for Ethers, 5 ccs. for Furfural, and 5 ccs. for Aldehydes.

Compound Ethers.—100 ccs. are taken, Phenol Phthalein added, and the free acidity exactly neutralised with N/10 Soda. A further quantity of 25 ccs. N/10 Soda is then added, and boiled under a reflux condenser for one hour, cooled, and the amount of Soda used for saponification estimated by titration with N/10 Sulphuric Acid.

Furfural.—5 ccs. of the above distillate are taken side by side with 5 ccs. of a standard, alcoholic solution of proof strength containing .001 per cent. of Furfural. Both solutions are diluted to 19 cc. in 20 cc. cylinders with furfural free spirit of proof strength. 1 cc. of a solution of Aniline acetate (equal parts aniline, glacial acetic acid, and water) is added to each, and after standing for 15 minutes the depth of the colour of the standard and the test are compared by means of a Duboscq colorimeter.

Aldehydes.—5 ccs. of the distillate are taken side by side with 5 ccs. of standard alcoholic solution of proof strength containing .01 per cent. of Acetaldehyde. Both are diluted to 16 ccs. in 20 cc. cylinders with aldehyde free alcohol of proof strength, 4 ccs. of Guyon and Schiff's reagent* are added, and after standing for 15 minutes the tints are compared with a Duboscq colorimeter.

Higher Alcohols.—100 ccs. of the spirit are taken, 20 ccs. of N/10 Soda with a few fragments of punice are added, and the test boiled for one hour under a reflux condenser to saponify ethers. The liquid is tested to see whether there is still an excess of alkali. If there is not, a further 20 cc. of alkali is added and the test boiled for an additional hour. The spirit is then distilled nearly to dryness and the distillate made r to a specific gravity of 1.1 with saturated salt solution acidified with a drop or two of Sulphuric Acid. It is then cooled or warmed as the case may be, to 60° F., as are all reagents used in the following process, which is conducted in a room regulated to that temperature. 100 ccs. of carbon tetrachloride are added in successive quantities of 40, 30, 20, and 10 ccs., and the liquids are thoroughly shaken for one minute, allowed to separate, and the bottom layer drawn off after each addition. The total carbon tetrachloride extract is then shaken, first with 50 ccs. of acidified saturated salt solution for one minute and separated, then with 50 ccs. of saturated sodium sulphate solution for one minute, after which it is treated with an oxidising mixture (of 1.5 ccs. of concentrated H₂SO₄ made up to 30 ccs. with water containing 5 grms. of K₂Cr₂O₇) in a ground glass stoppered 8oz. bottle held in a specially adapted pressure frame, and agitated for at least three hours in the interior of a hot water bath so constructed that the bottle and its contents are kept as nearly as possible at the temperature of boiling water.

The bottle is then cooled, the mixture transferred to a 12oz. distilling flask (the bottle washed out into the flask with 30 ccs. of water) and distilled till all but 20 ccs. have passed over. 60 ccs. more water are then added to the distilling flask and the liquid distilled till residue in flask commences to froth. The distillate is titrated with N/10 Baryta and calculated to amylie alcohol.

* Prepared as follows :—150 cc. of a .1 per cent. Aqueous Solution of Fuchsin are added to 100 cc. Saturated Solution of Sodium Bisulphite and 15 cc. of 66 per cent. H₂SO₄, then made up to one litre.