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No. 14161.—C.S.O.

THE HEALTH ACT, 1911.

Colonial Secretary's Office,
2908/12. Perth, 1st November, 1912.

HIS Excellency the Governor in Council has been pleased, on the advice of the Advisory Committee, to make the following Regulations under the provisions of "The Health Act, 1911-12," to come into operation on the 1st May, 1913, with the exception of Regulation 59, paragraph 5 ("Whisky"), which shall come into operation on the 1st July, 1913.

F. D. NORTH,
Under Secretary.

DEPARTMENT OF PUBLIC HEALTH.

FOOD STANDARDS AND REGULATIONS.

GENERAL REGULATIONS.

1.—LABELS.

Meaning of the word "Package."

1. "Package" shall include any stopper, glass, bottle, vessel, box, capsule, case, frame, and wrapper, or any other thing 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. (*a.*) Every package of food, drug, or disinfectant shall have affixed to it a principal label.

(*b.*) 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 distinctive panel enclosed by a line, in bold-face sans-seriff 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 (or a registered number in accordance with Regulation No. 11).

(*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, or disinfectant 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, hydrofluoric 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-seriff 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. In addition to 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-seriff 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.
Foods which in compliance with these Regulations are labelled "Imitation ;" 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 swaters.
Anchovie.
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.

11.—Exemption from Statement of Name of Manufacturer or Importer, subject to certain Conditions.

Exemption from so much of Regulation 1 as requires the statement upon the principal label of the name of manufacturer or importer may be obtained upon compliance with the following conditions :—

(*a.*) The person or firm seeking such exemption shall deposit with the Commissioner of Public Health a copy of every label used or intended to be used upon any package of food, drug, disinfectant, or deodorant in respect of which exemption is sought.

(*b.*) Such person or firm shall insert upon the principal label of every such package a statement to the following effect :—

"Guaranteed under the W.A. Health Act, No. .
the number to be inserted in this statement being such number as may be allotted by the Commissioner of Public Health for use by such person or firm.

(*c.*) Such person or firm shall sign an undertaking in the following form :—

"$\frac{\text{I}}{\text{We}}$ hereby agree , in consideration of being exempted from compliance with that portion of Regulation 1 which requires the statement of $\frac{\text{my}}{\text{our}}$ name upon the principal label of every package of food, drug, disinfectant, or deodorant imported, or manufactured, or sold by $\frac{\text{me,}}{\text{us}}$ to insert upon the principal label of every such package, upon which $\frac{\text{my}}{\text{our}}$ name does not appear, the statement 'Guaranteed under the W.A. Health Act, No. and $\frac{\text{I}}{\text{We}}$ further agree to accept full responsibility for the contents of every such package, purchased unopened."

12.—Prohibition of Sale of Food, etc., not in accordance with these Regulations.

No person shall sell, or have in his possession for sale, any package of food, drug, disinfectant, or deodorant, which does not comply with the provisions of these regulations both in regard to the labelling of the package, and in regard to the standard of the contents of such package.

SPECIFIC REGULATIONS.

13.—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 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, and 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 without declaration upon the label to that effect. It shall not contain any other foreign substance.

Rice, Flour and 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-seriff 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.*]

14.—Cream of Tartar.

Cream of tartar shall contain not less than ninety-five parts per centum of acid tartrates, calculated as potassium acid tartrate ($KH\ C_4H_4O_6$) ; not more than two parts per centum of sulphates, calculated as calcium sulphate ($CaSO_4$) ; not more than one one-hundreth 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.

15.—Baking Powder.

1. Baking powder shall be a salt, or a mixture of salts, with or without farinaceous diluent substance, which involves 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.

16.—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 one 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-face sans-seriff 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.

17.—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-hundreth 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-seriff 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."

18.—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 or 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.

Labelling.

6. 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-seriff capital types of not less size than six points face measurement.

Prohibition.

7. 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.

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, without declaration to that effect.

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-seriff types of not less size than six points face measurement.

19.—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.

4. The addition of compounds of copper in a proportion of not greater than one-half grain of metallic copper to the pound of vegetables is hereby permitted. The liquor in which the vegetables are packed shall contain no copper.

20.—Gelatine.

1. Gelatine sold for consumption by man shall be the clean, wholesome product obtained from skin, membranes, bones, and other collaginous 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-seriff 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.

21.—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-seriff 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 of 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, or on 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.

22.—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 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 or 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-seriff 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-seriff 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 vessel used as aforesaid.

23.—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 and two-tenths parts per centum of milk-fat and not less than eleven and seven-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-seriff 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.

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-seriff types of not less size than twelve points face measurement ; the said words shall form the first word 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-seriff capital types of not less size than forty-eight points face measurement.

24.—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."

25.—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. Dried skim milk, or dried separated milk shall contain not more than five parts per centum of moisture.

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-seriff 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-seriff capital letters of not less size than forty-eight points face measurement.

26.—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 matter save salt (sodium chloride), or harmless colouring matter.

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 of 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-seriff capital letters of not less size than thirty points face measurement, with dark ink on a light ground, the words " Renovated Butter."

27.—CHEESE.

1. Cheese shall be the solid or semi-solid product obtained by coagulating milk with rennet or acid, with or without the addition of ripening ferments, seasonings, salt (sodium chloride), and harmless vegetable colouring matter. It shall contain not less than forty-five 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-face sans-seriff 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-seriff 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.

28.—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 of tea : it shall yield not more than five parts per centum of ash insoluble in water.

29.—COFFEE.

1. Coffee shall be the seed of *Coffea Arabica* or *Coffee 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 not be less than seventy-five parts per centum) ; it shall not contain any foreign substance.

Chicory.

3. Chicory shall be the dry 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 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-seriff 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.

30.—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-seriff 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.

31.—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. Soluable 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 of 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-seriff 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.

32.—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, rhziome 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 suluble 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.

33.—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 proportion 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.

34.—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 fermentations 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 of 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 sauces 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-seriff 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*].

35.—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-seriff capitals of not less size than twenty-four points face measurement.

36.—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 (soduim 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.

37.—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.

38.—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.

39.—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 parrafin 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-seriff capital types of not less size than twelve points face measurement.

40.—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.

41.—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, of or 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.

42.—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, or 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-seriff 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.

43.—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."

44.—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 Lemons.

4. Terpeneless oil of lemons 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."

45.—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.

46.—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.

47.—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.

48.—Raspberry Syrup and Raspberry Vinegar.

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.

49.—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-seriff 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.

50.—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-seriff 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 consists 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.

51.—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.

52.—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.

53.—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.

54.—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.

55.—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.

56.—Wine.

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

Dry Wine.

2. Dry 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 (16·3 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 milli-grammes per litre (or four and nine-tenths grains per gallon) in the free state, or 351 milli-grammes 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 one gramme per litre (or seventy grains per gallon) calculated as sodium chloride, or

(*b.*) Soluble sulphates in quantity exceeding 2·2 grammes per litre (or 154 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).

57.—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-seriff 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.

58.—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.

59.—SPIRITS.

Brandy.

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 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-seriff capital type of not less size than eight points face measurement.

Rum.

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.

Gin.

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.

Whisky.

5. Whisky shall be spirit distilled from barley, malt or other grains (which as regards pure pot still whisky shall be distilled 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 sold under one of the following designations, and conform to the respective standards specified therefor :—

(*a.*) *Pure Pot Still Whisky* shall contain at least 45 grammes of Compound Ethers, 3·5 grammes of Furfural, and 180 grammes 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 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 Alcohol shall not be less than forty (40) times the quantity of the Furfural found.

(*b.*) *Blended whisky containing at least seventy-five per centum of pure Pot Still Whisky* shall not contain less than 45 grammes of Compound Ethers, 2·6 grammes of Furfural, and 160 grammes of Higher Alcohols per 100 litres of Absolute Alcohol.

(*c.*) *Blended Whisky containing at least fifty per centum of Pure Pot Still Whisky* shall contain not less than 40 grammes of Compound Ethers, 1·75 grammes of Furfural, and 140 grammes of Higher Alcohols per 100 litres of Absolute Alcohol.

(*d.*) *Blended Whisky containing less than fifty per centum of Pure Pot Still Whisky* shall be those which fail to comply with any of the above standards.

Labelling.

Every package containing whisky shall bear upon the face thereof and immediately below the principal label, a coloured label not less than three inches in width, nor less than one-and-a-half inches in depth, upon which shall be printed the designation of the whisky contained in the package.

The colour of the label and the wording thereon shall be as specified hereunder, the letters to be of not less size than six points face measurements :—

Designation of Whisky and wording to *be printed on Label.*	*Colour of Label.*	Colour of *Printing.*
Pure Pot Still Whisky	Azure Blue ..	Black
Blended Whisky containing at least seventy-five parts per centum of Pure Pot Still Whisky	Vermilion Red ..	White
Blended Whisky containing at least fifty parts per centum of Pure Pot Still Whisky	Light Grey ..	Black
Blended Whisky containing less than fifty parts per centum of Pure Pot Still Whisky	Black	White

Allowed Additions.

6. 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.

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

60.—Drugs.

1. The standard for such drugs as are referred to in the British Pharmacopœia with amendments shall be the standard prescribed by Squire's Companion to the British Pharmacopœia, 18th edition, 1908, unless otherwise standardised in these Regulations :

Provided that in any preparation for external use only where Olive Oil or Arachis Oil is indicated in the established standard, Cotton Seed Oil may be used in lieu thereof ; and

Provided that in a preparation where wine is used as specified in the standard established, it shall not be deemed to be adulterated in so far as it is compounded with wine, as already defined in these Regulations, of Australian origin, containing not more than sixteen parts per centum of ethylic alcohol ; and

Provided that in the case of Spirit of Nitrous Ether the drug shall be deemed to conform with the regulation if its content of Ethyl Nitrite be not less than one and one-fourth part per centum.

2. The following drugs are hereby exempted from so much of the provisions of the regulations, as require that they shall be compounded with alcohol, and the said drugs shall not be deemed to be adulterated in so far as they are compounded with an equivalent proportion of methylated spirit :—

Linimentum Aconiti.
Linimentum Belladonnæ.
Linimentum Camphoratum Ammoniatum.
Linimentum Saponis.

3. No drug shall be deemed to be a preparation of chloroform unless it contains more than one-fourth of one part per centum of chloroform.

61.—Declaration of Certain Drugs.

1. There shall be written in the principal label attached to every package which contains any of the substances, or preparations, derivatives, or alkaloids of any of the substances named in this Regulation, a statement of the name of the substance or substances, or of the preparation, derivative, or alkaloid of the substance or substances contained in it, and the quantity or proportion present in it, in the following form :—

This mixture, or (alternatively) the contents of this package, includes (or include) (here insert the name of the drug or drugs required to be declared, and the quantity or proportion of each contained in the mixture or package).

Acentanilide,
Aconite,
Adrenals, extracts and preparations of,
Alpha eucaine,
Amyl Nitrite,
Antimony,
Arsenic,
Barium,
Belladonna,
Beta eucaine,
Bromine,
Bromoform,
Cannabis indica,
Carbolic acid,
Chloroform,
Chloral hydrate,
Coca,
Copper,
Creasotum,
Cresylic acid,
Cotton root,
Cantharides,
Digitalis,
Ergot,
Ether
Gelsemium,
Heroin,
Hydrocyanic acid,
Hyoscyamus
Iodine,
Lead,
Lobelia,
Mercury,
Nitro-glycerine,
Nux vomica,
Oil of pennyroyal,
Oil of rue.
Oil of savin,
Oil of tansy,
Oil of parsley,
Opium,
Oxalic acid,
Paraldehyde,
Phenacetin,
Phenazone,
Phosphorus (free)
Pituitary extract,
Stramonium,
Strophanthus,
Strychnine,
Sulphonal,
Thyroid Gland, preparations of,
Trional,
Veronal,

and other natural synthetic, hypnotic, or analgesic or anti-pyretic substances, or any reputed emmenagogue or abortifacient substance, and any other drug of vegetable origin being or containing any poisonous alkaloid, glucoside, or similar potent principle, or any derivative thereof.

2. Any substance included in this Regulation, but not specifically named in the list, shall be described by the name most commonly applied to the substance in the English language in the Pharmacopœia of Great Britain.

3. This Regulation shall not apply to a drug dispensed or supplied on prescription or order signed by a legally qualified practitioner, or to a mixture supplied by a registered pharmacist, or to a proprietary medicine compounded by any such pharmacist, provided the formula of such medicine has been deposited with the Commissioner of Public Health.

62.—Patent or Proprietary Medicines.

1. There shall be written in the principal label attached to every package containing any patent or proprietary medicine, a statement (in English) of the ingredients and the proportions of the same in such medicine.

2. Exemption from compliance with the provisions of the foregoing paragraph may be granted upon the following conditions :—

(*a.*) That the particulars required by the regulation in respect of the medicine for which exemption is sought be deposited with the Commissioner of Public Health.

(*b.*) That no change whatever be made in the composition of the medicine without such change being notified to the Commissioner.

(*c.*) That the manufacturer or importer of, or agent for such medicine sign an undertaking that all of such medicine sold or exhibited or intended for sale in Western Australia shall comply with the particulars deposited in accordance with the regulations.

3. For the purposes of this regulation the definition of " Patent or proprietary medicine " contained in Section 187 of " The Health Act, 1911," shall apply.

63.—Methylated Spirits.

1. No drug for internal use shall contain any methylated spirit.

Labelling.

2. There shall be written in the principal label attached to every package which contains any drug for external use, mixed or prepared with methylated spirit, in bold-faced sans-seriff capital types of not less than six point face measurement, a statement declaring the presence of the said spirit, and the proportion contained in the drug, in the following form :—

This preparation contains (here insert the number of parts per centum) parts per centum of methylated spirit.

Alcohol.

1. There shall be written in the principal label attached to every package containing a proprietary medicine sold for internal use by man, which is compounded with ethylic alcohol in greater proportion than seventeen and a-half per cent. of proof spirit (equivalent to ten per cent. by volume of absolute alcohol), in bold-faced sans-seriff capital types of not less size than six point face measurement, the percentage proportion of alcohol contained in it, expressed in term of proof spirit, in the following form :—

64.—Alcohol.

This mixture contains not more than (here insert the number of parts per centum of proof spirit) parts per centum of proof spirit.

2. When a mixture contains both alcohol and some drug required to be declared, then to the declaration concerning alcohol made in the form prescribed in Clause 1 of this Regulation, may be added the words " and includes " followed by the declaration of a drug or drugs in the form prescribed in these Regulations.

65.—Castor Oil.

There shall be written in the principal label attached to every package containing castor oil, which is sold for internal use by man, the words " For internal use."

66.—Disinfectants or Germicides, Antiseptics, and Deodorants.

1. " Disinfectant " or " Germicide " shall mean any substance which when used as directed by any label accompanying it, will kill the germ or spores of germs that cause disease in man or in the domestic animals.

2. The word " Deodorant " shall mean any substance or compound, which, when used as directed in any label or statement accompanying such substance or compound will prevent or neutralise offensive odours.

Labelling of Disinfectants or Germicides.

3. Every package of disinfectant or germicide for sale or sold shall be boldly and legibly labelled " Disinfectant " or " Germicide," and no other word shall appear on the same line.

Such label shall contain the name and address of the vendor or maker, or (if the disinfectant or germicide be imported) of the agent in Western Australia ; and shall also set forth :—

(*a.*) precisely how the disinfectant or germicide is to be prepared and used for general disinfection, and for disinfecting fæces, sputum, bedding, clothing, or any articles or things that may be specified on the label ;

(*b.*) the minimum amount of the disinfectant or germicide which, when mixed with a specified quantity of distilled water, containing 5 per cent. by weight of common salt (sodium chloride) will, within five minutes destroy a 24 hours' old sub-culture of typhoid fever germs ;

(*c.*) the minimum amount of the disinfectant or germicide to be mixed with a specified quantity of distilled water and the period of time during which the mixture must be allowed to act, in order to destroy the spores of anthra.

(*d.*) whether the germicidal efficiency of the disinfectant or germicide is impaired with contact with the acids or alkalies or with albuminous or greasy substances.

4. " Disinfectant " or " Germicide " shall not be written in or appear on any label accompanying any package containing any substance or compound which is not a disinfectant or germicide within the meaning of these Regulations.

Labelling of Antiseptics.

5. (*a.*) Every package of an "antiseptic" for sale or sold shall be boldly and legibly labelled "Antiseptic," and no other word shall appear on the same line.

(*b.*) There shall be boldly and legibly written in the label attached to every package which contains or purports to contain an antiseptic, explicit information and direction as to—

(i.) the strength or proportion and the manner in which such substance or compound must be used, in order that it may act as an antiseptic ; and

(ii.) any matter or condition or circumstance in the presence of which the antiseptic effect of such substance or compound is counteracted or rendered inoperative or is interfered with.

67.—Soap.

General Standard for Medicated Soap.

1. Medicated Soap shall be a product derived from the action of a solution of alkali on fats, oils or resins, and mixed with a drug or disinfectant. It shall contain not less than fifty-nine parts per centum of fatty acids, not more than one-tenth of one part per centum of free caustic alkali, and not more than three parts per centum of carbonate of soda. It shall not contain any other substance, save water, perfume, and harmless colouring matter.

Provided that resin acids shall be reckoned as fatty acids.

Labelling.

2. There shall be written in the principal label attached to every package which contains a medicated soap, in bold-faced sans-seriff types of not less size than twelve point face measurement, the word "Medicated" ; the said word may be followed by the word "Soap."

Borax Soap.

3. Borax soap shall be soap which conforms with the general standard for medicated soap mixed with not less than two parts per centum of borax.

68.—Harmless Colouring Matters.

The following substances shall be "Harmless Colouring Matters," within the meaning and for the operations of the Regulations :—

Harmless Mineral Colours.

Blue Colours : Ultramarine blue.

Violet Colours : Ultramarine violet.

Brown Colours : Manganese brown.

Chocolate-brown and colours of a similar nature have as their basis natural or precipitated oxide of iron, which in an impure condition may have small quantities of arsenic in its composition. It is possible with proper care to secure a raw material entirely free from this objectionable element, and no oxide of iron containing any traces of arsenic should be used in the preparation of colour.

Green Colours : Ultramarine green.

Harmless Organic Colours.

Red Colours :

Cochineal carmine

Carthamic acid (from saffron)

Redwood.

Artificial alizarin and purpurin.

Cherry and beet juices.

Eosin—Eosin A, eosin G extra, eosin GGF, eosin water soluble, eosin 3J, eosin 4J extra, eosin extra, eosin KS ord., eosin DH, eosin JJF.

Erythrosin—Erythrosin D, erythrosin B, pyrosin B, primrose soluble eosin bluish, eosin J, dianthin B.

Rose Bengale—Rose bengale N, rose bengale AT, rose bengale G, bengalrosa.

Phloxin—Phloxin TA, eosin blue, cyanosin, eosin 10B.

Bordeaux and Ponceau reds, resulting from the action of naphthol-sulphonic acids on diazoxylene.

Ponceau 2R.—Ponceau G, ponceau GR.

Ponceau R—Brilliant ponceau G, ponceau J.

Bordeaux B—Fast red B, Bordeaux R extra.

Cerasin—Rouge B.

Ponceau 2G—Brilliant ponceau GG, ponceau JJ.

Fuchsin S—Acid magenta, rubin S, fuchsin acide (free from arsenic).

Archil Substitute—Naphthion red.

Orange I—Orange No. 1, naphtholorange, alpha naphtholorange, tropaeolin OOO No. 1.

Congo red.

Azorubin S—Azorubin, azorubin A, azoacidrubin, fast red C, carmoisin, brilliant carmoisin O, rouge rubin A.

Fast Red D—Fast red EB, fast red NS, amaranth, azoacidrubin 2B, Bordeaux DH, Bordeaux S, naphthol red S, naphthol red O, Victoria ruby, wool red (extra), oenanthinin.

Fast red—Fast red E, fast red S, acid carmoisin S.

Ponceau 4GB—Crocein orange, brilliant orange G, orange GRX, pyrotin orange, orange ENL.

Fuchsin.

Metanitrazotin.

Yellow and Orange Colours :

Annatto.
Saffron.
Safflower.
Turneric.
Naphthol Yellow S—Citronin A, sulphur yellow S, jaune acide C, anilin yellow, succinine, saffron-yellow, solid yellow, acid yellow S.
Brilliant Yellow—(Sch.).
Ponceau 4GB—Crocein orange, brilliant orange G, orange GRX, pyrotin orange, orange ENL.
Fast Yellow—Fast yellow G, fast yellow (greenish), fast yellow S, acid yellow, new yellow L.
Fast Yellow R—Fast yellow, yellow W.
Azarin S.
Orange I—Orange No. 1, naphtholorange, alpha-naphtholorange, tropaeolin OOO No. 1.
Orange—Orange GT, orange RN, brilliant orange O, orange N.
Mixtures of harmless red and yellow colours.

Green Colours :

Spinach green.
Chinese green.
Malachite Green—Malachite green B, benzaldehyde green, new Victoria green, new green, solid green crystals, solid green O, diamond green, bitter almond oil green, fast green.
Dinitrosoresorcin—Solid green O in paste, dark green, chlorine green, Russia green, Alsace green, fast green, resorcinal green.
Mixtures of harmless blue and yellow colours.

Blue Colours :

Indigo
Litmus.
Archil blue.
Gential Blue 6B—Spirit blue, spirit blue FCS, opal blue, blue lumiere, Hessian blue, light blue.
Coupiers Blue—Fast blue R and B, solid blue RR and B, indigin DF, indulin (soluble in alcohol), indophenin extra, blue CB (soluble in alcohol), nigrosin (soluble in alcohol), noir CNN.
In general such blues as are derived from triphenylresanilin or from diphenylamin.

Violet Colours :

Paris Violet—Methyl violet B and 2B, methyl violet V3, pyoktanin coeruleum, malbery blue.
Wood black.
Naphthol black P.
Azoblue.
Mauvein—Rosolam, violet paste, chrome violet, anilin violet, anilin purple, Perkins violet, indisin, phenamin, purpurin, tyralin, tyrian purple, lydin.

Brown Colours :

Caramel.
Licorice.
Chrysamin R.

(The above list is based upon the list compiled by the National Confectioners' Association of the United States of America.)

69.—Standard Methods of Analysis.

The methods of analysis and examination, whereby the composition, quality, or conformity or want of conformity to standard of any food or drug, shall be ascertained, shall be in accordance with the methods specified in Schedule A. hereto, and no other method shall be followed unless such method shall have first been submitted to and approved by the Commissioner of Public Health.

SCHEDULE A.

METHODS OF ANALYSIS TO BE USED IN ANALYSIS OF FOODS, ETC., UNDER THE HEALTH ACT, 1911, AND REGULATIONS THEREUNDER.

General.

The Estimation of Moisture, unless otherwise specially described, shall be made by drying by any of the usually accepted methods employed in Chemical Laboratories and by determining the consequent loss in weight.

The Determination of Ash shall be made by the incineration of a definite quantity of the substance to be tested by any of the generally accepted means of incineration, and afterwards determining by weighing the amount of incombustible matter remaining.

The Estimation of Nitrogen shall be made by the Kjeldahl-Gunning method, described in "Food Inspection and Analysis," by A. E. Leach, 2nd edition, 1909, page 69, *et seq.*

1. *Flour*—
   Fibre shall be determined by the A.O.A.C.* Method, as described in Bulletin 107 (Revised) of the United States Department of Agriculture, page 56, Section 11.
2. *Bread*—
   Alum shall be tested for by the Logwood Test, as described in "Food Inspection and Analysis," by A. E. Leach, 2nd edition, page 326.
3. *Oatmeal*—
   (*a.*) *Ethereal Extract* shall be estimated as described in "Food Inspection and Analysis," by A. E. Leach, 2nd edition, 1909, page 277.
   (*b.*) *Foreign Meals.*—Microscopical examination as described in the same, page 314.
4. *Rice*—
   (*a.*) *Talc.*—To be detected by the amount of insoluble ash found, and to be determined by analysis.
   (*b.*) *Foreign Substances.*—To be searched for by microscopical and general analysis as described in "Foods—their Composition and Analysis," by A. Wynter Blyth, 4th edition, 1896, page 215.
5. *Rice Flour*—
   Foreign Substances.—Microscopical and general Analysis, as described in "Foods—Their Composition and Analysis," 4th edition, 1896, by A. Wynter Blyth, page 215.
6. *Cream of Tartar*—
   (*a.*) *Acid Tartrates* to be estimated by the titration method as described in "Food Inspection and Analysis," by A. E. Leach, 2nd edition, 1909, page 336, or by the following method :—
   3·76 grms. (limit of solubility) of finely powdered Cream of Tartar are placed in flask and 750 c.c water added, heated to boiling and kept boiling for five minutes, made up to one litre, cooled down and made up to the mark again. Filter through dry filter and take 500 c.c filtrate for estimation and evaporate on water bath. The dry residue while still hot is moistened with five c.c of water, and after cooling, 100 c.c. alcohol (95 per cent.) added and the whole thoroughly stirred. Let stand for 30 minutes and filter off alcohol through dry filter and as soon as the alcohol is all off the small quantity of Cream of Tartar on filter is washed back with boiling water and total volume made up to 100 c.c. with hot water and titrated with N/5 KOH (free from CO_2,) using phenol-phthalein as indicator. To the number of c.c: used add 0·2 c.c in order to compensate for loss of Bitartrate dissolved in alcohol.
   NOTE.—Run in about 10 c.c alkali over end point and boil well as Potassium Tartrate is easily soluble. Boil well and titrate back for excess of alkali.
   (*b.*) *Sulphates.*—A.O.A.C. Method, Bulletin 107, United States Department of Agriculture (1912), page 178, Section 14.
   (*c.*) *Arsenic.*—Modified Fresenius-Babo Method ("Report of Royal Commission appointed to inquire into Arsenical Poisoning from the consumption of Beer and other articles of Food or Drink," Appendix 20, page 206) in conjunction with fuming Nitric Acid with "Perhydrol" and estimation by Electrolytic method (Analyst Volume XXXVII., page 212).
   (*d.*) *Lead.*—To be estimated by method described in Journ. Soc. Chem. Ind., 1893, 12, 97, 222 (*see* Sutton's "Volumetric Analysis," page 247), or that described in "Food Inspection and Analysis," by A. E. Leach, 2nd edition, 1909, page 902.
7. *Baking Powder*—
   (*a.*) *Sulphates.*—*See* Section 6 (*b*)
   (*b.*) *Carbon Dioxide.*—By A.O.A.C. Method described in Bulletin 107 (revised), 1912, Section 26, page 169.
   (*c.*) *Alum.*—*See* Section 2.

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8. *Infant's Foods*—

(*a.*) *Woody Fibre.*—*See* Section 1.

(*b.*) *Insoluble Ash.*—*See* Section 4.

(*c.*) *Foreign Substances.*—Microscopical and General Analysis.

9. *Malt*—

Arsenic.—*See* Section 6 (*c*).

10. *Malt Extract*—

(*a.*) *Diastatic Power*
(*b.*) *Total Solids.* } Harrison-Gair Method (Pharm. Journ. 77, 1906, pages 94–95).

11. *Smoked Meats*—

(*a.*) *Saltpetre, etc.*—To be estimated by the zinc dust and iron filings method described in Sutton's "Volumetric Analysis," 10th edition, 1911, page 273, or by the following method :—

Gravimetric Determination of Saltpetre in Meat. C. Paal and G. Mehrtens (Zeitschrift fur Untersuchung der Nahrungs-und Genusmittel, 1906, 12, page 410).

A 10 per cent solution of Nitron is used as a reagent. 50gm. of meat are digested for 1-2 hours with luke-warm water, stirring the mixture frequently. The temperature is now raised to boiling, the extract poured through a filter and the residual meat further extracted with small quantities of water until Diphenylamin no longer gives any reaction. 50 gms. meat can be completely extracted with 500 c.c. water. To 100 c.c. of this extract neutral acetate of lead is added drop by drop as long as a precipitate forms. It is now heated to the boiling point whereby a fairly voluminous precipitate is formed. The precipitate is allowedto subside and when cold, filtered and washed. The filtrate is heated nearly to boiling point, acidified with acetic acid, and mixed with 10 c.c. or more of the Nitron solution. After 2½–3 hours standing on ice the precipitate which has separated out in needles, is filtered by suction through a Gooch crucible or an Allihn asbestos tube and washed with small quantities of ice water (altogether about 10 c.c.). The precipitate is now dried a 110 degrees C. to constant weight, about one hour's drying being usually sufficient. The calculation of potassium nitrate from the Nitron-nitrate is as follows :—

$$X = \frac{A \times 101}{375}$$

A = Weight of Nitron-nitrate.
101 = Molecular weight of Potassium Nitrate.
375 = Molecular weight of Nitron-nitrate.

If the meat decoction gives a copious precipitate with Silver Nitrate and Nitric Acid indicating the presence of large quantities of salt, the portion of the decoction which is used for the determination of the Nitrates (about 100 c.c.) is reduced to about 20 c.c. by evaporation on the water bath, and after cooling neutral lead acetate is added drop by drop as long as a precipitate is formed. The precipitate is heated for a short time and allowed to subside ; when cold it is filtered, washed with small portion of water, and the filtrate made up to 150–180 c.c. (or 100 c.c. if only small quantities of Nitrates are present). The precipitation with Nitron is carried out as described above. If the lead acetate precipitate should not filter well, an improvement may be effected by the addition of 2–3 drops of ammonia (not much more) to the concentrated decoction before the lead acetate is added (if too much ammonia is added there is danger that the lead precipitate may carry down nitrates). In some cases, when the filtrate from the lead precipitate is made up to 100 c.c. only, gelatinous flocks of Nitron-chlorhydrate form. In this case the solution must be warmed up again, till the chlorhydrate is redissolved and another 20-30 c.c water added. It is placed again on the ice, when the Nitron-nitrate separates out in pure needles.

12. *Dripping*—

Foreign Substances.—To be examined microscopically for foreign fats, etc.

13. *Lard*—

Foreign Substances.—Microscopical examination for determination of crystalline form and determination of Fat constants as described in "Chemical Technology and Analysis of Oils, Fats, and Waxes," by Dr. Lewkowitsch, 3rd edition (1904), Vol. II., pages 776-801.

14. *Sausages, etc.*—

(*a.*) *Starch.*—To be determined by method adopted by A.O.A.C. (Mayrhofer's Method), Bulletin 107 (revised), 1912. United States Department of Agriculture, page 109, or by the Alcoholic Potash *cum* Pavy or Fehling's method, as follows :—

Forty to 60 grms. Sausage (according to Iodine reaction) are dissolved in 100-150 c.c. of 8 per cent. Alcoholic Potash, covered with a watch glass and heated to boiling on water-bath. Solution is filtered through a Gooch crucible and the residue again treated

with 50 c.c. Alcoholic Potash and washed several times with 50 per cent. hot alcohol. Chief quantity of starch which is left in beaker and the starch on asbestos filter are mixed with 200 c.c. water and 15 c.c. HCl (sp. gr. 1·125) and inverted for three hours, in boiling water bath. After cooling neutralise with caustic soda and make up to 300 c.c. and glucose is determined in an aliquot portion. If substance contains a large quantity of cellulose it is separated from starch by aqueous solution of KOH, by treating residue with 30 to 60 c.c. of 3-5 per cent. aqueous Potash solution which dissolves starch. Mixture is made up to 200 c.c. after asbestos has been strained off, and the fluid then allowed to settle in a cylinder. 100 c.c. are drawn off and neutralised with HCl and then inverted for three hours in water bath with 75 c.c. of HCl (sp. gr. 1·125). After neutralisation filter and make up to 200 c.c. The glucose is estimated by Fehling's solution, etc.

(*b.*) *Saltpetre.*—*See* Section 11. (*a*).

(*c.*) *Sulphur Dioxide.*—To be tested for by distillation with phosphoric acid and estimated as sulphate, as described in "Food Inspection and Analysis," by A. E. Leach, 2nd edition (1909), page 834.

15. *Meat Extract*—

Meat proteins.—To be determined by estimation of Creatinin as described in Chem. News Vol. 95, page 146, or by the method described in the Proceedings of the A.O.A.C. 1907 Bulletin 116, United States Department of Agriculture, page 44.

16. *Canned Vegetables*—

Copper.—To be determined colorimetrically as described in "Food Inspection and Analysis," by A. E. Leach, 2nd edition (1909), page 903, or as described in "Volumetric Analysis," by F. Sutton, 10th edition (1911), page 204.

17. *Gelatine*—

Sulphur Dioxide.—*See* Section 14 (*c*).

18. *Olive Oil*—

(*a.*) *Specific Gravity.*—To be determined as described in "Chemical Technology and Analysis of Oils, Fats, and Waxes," by Dr. Lewkowitsch, 3rd edition, 1904, Vol. II., page 620, *et seq.*

(*b.*) *Saponifiable Value.*—To be determined as described in "Chemical Technology and Analysis of Oils, Fats, and Waxes, by Dr. Lewkowitsch, 3rd edition, 1904, Vol. II., page 620, *et seq.*

(*c.*) *Iodine Value.*—To be determined as described in "Chemical Technology and Analysis of Oils, Fats, and Waxes," by Dr. Lewkowitsch, 3rd edition, 1904, Vol. I., pages 159, 226, 240.

(*d.*) *Foreign Oils.*—To be detected from Fat Constants assisted by Refractometer Readings and Halphen's Test, as described in "Chemical Technology and Analysis of Oils, Fats, and Waxes," Vol. II., page 534.

19. *Margarine*—

(*a.*) *Water.*—*See* Section 27 (*b*).

(*b.*) *Colouring Matter.*—Vegetable and Coal Tar colours to be determined by method described in "Food Inspection and Analysis," by A. E. Leach, 2nd edition, 1909, pages 535–537.

(*c.*) *Boric Acid.*—To be estimated by method described in "Analyst," Vol. XXVII., page 181, (*Milk Sugar Method*).

20. *Milk*—

(*a.*) *Fat.*—To be estimated by one of the following methods:—Gerber Method (*see* Allen's Commercial Organic Analysis," 2nd edition, 1898, Vol. IV., page 141), Leffman-Beam Method (*see* "Food Analysis," by Leffman & Beam, 1901, page 205), Werner-Schmidt Method (ditto, page 204), or the Gottlieb Roesse Method, as follows:—Take about 10 grms. milk in special Gottlieb tube. Add 1–2 c.c Ammonia and 10 c.c. alcohol (95 per cent.), shake well, then half fill the top of bulb with sulphuric ether, shake well. Add Petroleum Ether to mark turning the tube end for end carefully to avoid emulsion. Let stand. Read off on scale both boundaries of top layer containing fat. Take 20 c.c. of fat solution thus obtained for evaporation and calculate the percentage of fat after drying in the water-bath for 1 hour at 100° C.

(*b.*) *Solids not Fat.*—To be determined by difference between Total Solids and Fat.

(*c.*) *Total Solids.*—To be estimated by evaporation in weighed platinum dish of a weighed quantity of the milk and determination of the residue. (*See* "Aids to the Analysis of Food and Drugs," by Pearmain & Moor, 2nd edition, 1899, page 17).

(*d.*) *Annatto.*—To be tested for by scheme described in "Food Inspection and Analysis," A. E. Leach, 2nd edition, 1909, page 177.

Special Note.—When samples of milk have become soured their examination must be conducted in the manner described in "The Analysis of Samples of Milk, referred to the Government Laboratory in connection with the Sale of Food and Drugs Act," by T. E. Thorpe, Journal of the Chemical Society LXXXVII. (Transactions), 1905, page 206.

21. *Cream—*

(*a.*) *Fats.*—To be estimated by the modified Leffman-Beam Method (Pearmain & Moor's "Aids to the Analysis of Food and Drugs," 2nd edition, 1899, page 37), the Werner-Schmidt Method ("Food Inspection and Analysis," A. E. Leach, 2nd edition, 1909, page 139), or by the Gottlieb-Roesse method (*see* Section 20 (*a*)).

(*b.*) *Boric Acid.*—*See* Section 19 (*c*).

(*c.*) *Sucrate of Lime.*—To be tested for by the method described in "Food Inspection and Analysis," A. E. Leach, 2nd edition, page 197.

22. *Unsweetened Condensed Milk—*

(*a.*) *Total Solids.*—10 per cent. solution to be treated as under Section 20 (*c*).

(*b.*) *Fat.*—*See* Section 20 (*a*).

23. *Sweetened Condensed Milk—*

(*a.*) *Total Solids.*—10 per cent. solution to be treated as under Section 20 (*c*).

(*b.*) *Fat.*—*See* Section 20 (*a*).

24. *Concentrated Milk.—*

(*a.*) *Fat.*—*See* Section 20 (*a*).

(*b.*) *Total Solids.*—*See* Section 20 (*c*).

(*c.*) *Boric Acid*— *See* Section 19 (c).

25. *Condensed Skim Milk—*

Total Solids.—*See* Section 20 (*c*).

26. *Dried Milk and Dried Skim Milk* (*a.*) *Total Solids* (*b.*) *Fat* } The milk to be first diluted according to directions on the package, and then tested under section 20 (*a.*) and (*c.*).

27. *Butter—*

(*a.*) *Foreign Fats.*—To be detected by Reichert-Meissl Method ("Food Inspection and Analysis," A. E. Leach, 2nd edition, 1909, page 481.) also by Refractometer Readings.

(*b.*) *Water.*—To be estimated by method described in "Foods, Their Conposition and Analysis," by A. Winter Blyth, 4th edition, 1896, page 344.

(*c.*) *Butter Fat.*—To be estimated by method described in "Food Analysis," by Leffman & Beam, 1901, page 233.

(*d.*) *Salt.*—To be estimated by method described in "Food Analysis," by Leffman & Beam, 1901, page 233.

(*e.*) *Boric Acid.*—*See* Section 19 (*c*).

28. *Cheese and Skimmed Milk Cheese.—*

(*a.*) *Fat.*—To be estimated by the following method arranged by Dr. E. Ratzlaff (Milch Zeitung, 1903, No. 5.):—

3–5 grms. cheese is weighed into a small Erlenmeyer flask about four cm. diameter, 10 c.c. HCl is added (sp. gr. = 1·125) a small funnel is placed in the neck of the flask and the contents are heated on a water bath till they are dissolved. The flask is now placed on a sand bath or sheet of asbestos, and its contents carefully heated to boiling and kept boiling for two or three minutes. The flask is allowed to cool, and 5–10 c.c. Sulphuric Ether is run in while the contents are still slightly warm. The contents are now poured into a Gottlieb tube and the flask is rinsed out once with sulphuric ether and twice with petroleum ether (boiling below 60 degrees C.). The tube is closed with a cork (soaked in water and wiped shortly before using). The contents of the Gottlieb tube are thoroughly mixed and allowed to separate for 1–2 hours, when the volume of the ether solution is read and an aliquot portion of it pipetted off and run into a tared glass basin. The ether is allowed to evaporate spontaneously and the remaining fat is dried at 100 degrees C. for one hour and weighed. The mixture of sulphuric and petroleum ether possesses an advantage over sulphuric ether alone in that it will dissolve fat only and not other constituents of the cheese.

(*b.*) *Foreign Fats.*—*See* Section 27 (*a*).

29. *Tea—*

(*a.*) *Extract.*—To be estimated by the following method:—Pulverise about 10 grms. of the sample, and from this weigh out one gram and boil with 50 c.c. water for ½-hour and filter, repeat the digestion until the filtrate comes through colorless. Evaporate the filtrate to dryness in a glass basin, and weigh, making the necessary correction for the moisture.

(*b.*) *Soluble Ash.*—To be estimated as follows:—After weighing the total ash it is taken up with boiling water and filtered, washing the residue till free from alkali, then dry the residue and filter paper and incinerate and weigh, deduct the weight of the filter ash from the weight obtained, this leaves the insoluble ash, which in turn deducted from the total ash leaves the soluble ash.

(*c.*) *Insoluble Ash.*—Estimated by difference between total ash and soluble ash.

30. *Coffee—*

(*a.*) *Fat.*—To be estimated by Soxhlet method (*see* "Food Analysis," by Leffman & Beam, 1901, page 269.

(*b.*) *Sugar.*—5 grms. are exhausted with boiling water, cleared with lead acetate and H_2S, inverted and estimated with Pavy or Fehling's solution, or by polariscope. (*See* also A.O.A.C. Method, Bulletin 107, 1912 (revised), United States Department of Agriculture, page 154.

(*c.*) *Chicory.*—To be estimated by McGill's modification of the sp. gr. of a 10 per cent. infusion method (*see* Allen's Commercial Organic Analysis, Vol. III., Part II., page 549 (1902).

(*d.*) *Caffeine.*—To be estimated by Tatlock & Thompson's Method (Journ. Soc. Chem. Ind., 1910, page 138, Volume 29).

31. *Coffee Essence—*

Caffeine.—See Section 30 (*d*).

32. *Cocoa and Cocoa Paste—*

(*a.*) *Fat.*—To be estimated by the Soxhlet method described in "Food Inspection and Analysis," A. E. Leach, 2nd edition, 1909, page 398, or by the following method :—

Weigh out 4–4·5 grms. cocoa in a 100 c.c. measuring flask, add 20 c.c. strong alcohol, boil up in water bath for a few minutes taking care that not too much alcohol boils away (the solution is very liable to bump). Now 20 c.c, sulphuric ether is added, the flask placed for a few minutes in warm water, shaken up. cooled, and made up to the 100 c.c. mark with ether. An additional 2 c.c. of ether is added (to make up for the volume occupied by the 4–4·5 gm. cocoa = 3·2 gm. defatted cocoa,) the flask is closed with a cork, which has been soaked in water and wiped just before using. The contents of the flask are mixed and allowed to settle. Of the nearly clear liquid 50 c.c are drawn off with a pipette and allowed to evaporate spontaneously in a fair-sized porcelain basin. The residual fat is heated for 20-30 minutes on a vigorously boiling water bath and allowed to cool completely, taken up with cold sulph. ether and filtered through a glass tube containing a plug of cotton wool (about 2 drops per second) into a glass basin. The perfectly clear filtrate and washings are allowed to evaporate spontaneously, and the residual fat is dried for one hour at 100° C.

The residue may be used for the determination of starch after it has been placed on a filter and thoroughly washed with hot 70 per cent. alcohol, to free it from any sugar present. The alcoholic washings may be used for the determination of sugar after being concentrated by evaporation to about 40 c.c. clarified with about 2 c.c. lead acetate, and made up to 50 c.c.

$$\% \text{ Fat} = \frac{2 \times \text{weight of Fat in glass basin} \times 100}{\text{Weight of cocoa taken.}}$$

(*b.*) *Starch.*—To be estimated as described in "Aids to the Analysis of Food and Drugs," by Pearmain & Moor, 2nd edition, 1899, page 88.

(*c.*) *Sugar.*—To be estimated as described in "Aids to the Analysis of Food and Drugs," by Pearmain & Moor, 2nd edition, 1899, page 88.

(*d.*) *Fibre.*—To be estimated as described in "Aids to the Analysis of Food and Drugs," by Pearmain & Moor, 2nd edition, 1899, page 88.

(*e.*) *Soluble Ash.—See* Section 29 (*b*).

33. *Soluble Cocoa—*

Alkalinity of Ash.—To be determined by titration with Methyl Orange, as described in "Foods Inspection and Analysis," A. E. Leach, 2nd edition, 1909, page 369.

34. *Mixed Spices, Cinnamon, Cassia, Cloves, Nutmeg—*

Foreign Substances.—To be detected by microscopical examination as described in "Food Inspection and Analysis," A. E. Leach, 2nd edition, 1909, page 412, *et seq.*

35. *Ginger—*

Exhausted Ginger.—To be detected by Dyer & Gilbard's method for water soluble ash (*see* "Food Inspection and Analysis," A. E. Leach, 2nd edition, 1909, page 448).

36. *Black Pepper and White Pepper—*

(*a.*) *Ethereal Extract.*—Soxhlet's method to be used as described in "Food Inspection and Analysis," A. E. Leach, 2nd edition, 1909, page 410

(*b*) *Alcoholic Extract*—Soxhlet's method to be used as described in "Food Inspection and Analysis," A. E. Leach, 2nd edition, page 64.

37. *Ground Pepper—*

(*a.*) *Ethereal Extract.—See* Section 36 (*a*).

(*b.*) *Alcoholic Extract.—See* Section 36 (*b*)

(*c.*) *Foreign Substances.*—To be detected by microscopical and general analysis (*see* "Food Analysis," by Leffman & Beam, 1901, page 294); "Aids to the Analysis of Foods and Drugs," by Pearmain & Moor, 2nd edition, 1899, pages 93–95 ; also "Analyst," XIV. page 82 (A. W. Stokes).

38. *Cayenne Pepper*—

(*a.*) *Ethereal Extract.*—*See* Section 36 (*a*).

(*b.*) *Alcoholic Extract.*—*See* Section 36 (*b*).

(*c.*) *Foreign Substances.*—*See* Section 37 (*c*), also *see* Allen's Commercial Organic Analysis, 2nd edition, 1902, Vol. III., Part III., page 49.

39. *Mustard*—

(*a.*) *Starch.*—To be estimated by Harrison-Gair method. *See* Section 10 (*a*).

(*b.*) *Foreign Substances*—To be detected by microscopical and general analysis (*see* "Food Inspection and Analysis," A. E. Leach, 2nd edition, 1909, page 459, Allen's Commercial Organic Analysis, 2nd edition, Vol. III., Part III., page 118, also A.O.A.C. Official and Provisional Methods, United States Department of Agriculture Bulletin 107, 1912 (revised), pages 156 and 190).

40. *Mustard Paste*—

(*a.*) *Dextrin.*—To be determined by method given in Allen's Commercial Organic Analysis, 3rd edition, 1898, Vol. I., Pages 420–421.

(*b.*) *Starch.*—*See* Section 39 (*a.*).

(*c.*) *Foreign Substances.*—To be detected by microscopical and general analysis (*see* Section 39 (*b*), also "Foods—Their Composition and Analysis," 4th edition, by A. Wynter Blyth (1896), page 599.

41. *Vinegar, Sugar Vinegar, etc,*—

(*a.*) *Mineral Acids.*—To be estimated by Frear's method or Hehner's method, as described in "Food Inspection and Analysis," A. E. Leach, 2nd edition, 1909, page 766–767

(*b.*) *Acetic Acid.*—To be estimated by method described in "Aids to the Analysis of Food and Drugs" by Pearmain and Moor, 2nd edition, 1899, page 73.

(*c.*) *Lead.*—To be determined colorimetrically (*see* Section 6 (*d.*))

(*d.*) *Copper.*—To be determined colorimetrically (*see* Section 16).

(*e.*) *Foreign Colours.*—Aniline dyes to be tested for by dyeing on wool and stripping (*see* "The Identification of Pure Organic Compounds," S. P. Mulliken, Vol. III., 1st edition, page 256).

42. *Malt Vinegar*—

(*a.*) *Total Solids.*—To be estimated as described in "Aids to the Analysis of Food and Drugs," by Pearmain & Moor, 2nd edition, 1899, page 73.

(*b.*) *Phosphoric Acid.*—To be determined as described in "Food Inspection and Analysis," A. E. Leach, 2nd edition, 1909, page 764.

(*c.*) *Specific Gravity.*—To be determined as described in "Food Inspection and Analysis," A. E. Leach, 2nd edition, 1909, page 764.

43. *Wine Vinegar*—

Total Solids—*See* Section 42 (*a*)

44. *Pickles*—

(*a.*) *Mineral Matters.*—To be determined by chemical examination of ash (*see* "Food Inspection and Analysis," A. E. Leach, 2nd edition, 1909, page 909.

(*b.*) *Sulphurous Acid.*—*See* Section 14 (*c.*)

(*c.*) *Salicylic Acid.*—To be determined colorimetrically after extraction with ether as described in "Food Inspection and Analysis," A. E. Leach, 2nd edition, 1909, page 672.

45. *Sugar*—

Saccharose.—To be determined by one of the following methods :—(1) That described in "Food Inspection and Analysis," A. E. Leach, 2nd edition, 1909, page 586 (polariscope); (2) That described in the same page, page 591 (Fehling's Volumetric), and page 593 (Fehling's Gravimetric) ; (3) Pavy's method (*see* "Analyst," Vol. XX., 1895, page 230).

46. *Glucose Starch and Hydrous Starch Sugar*—

(*a.*) *Dextrose.*—To be estimated by Fehling's or Pavy's Method, *see* Section 45.

(*b.*) *Gravity.*—By Pyknometer.

(*c.*) *Arsenic.*—*See* Section 6 (*c*).

47. *Honey*—

(*a.*) *Moisture.*—To be determined as follows :—

Take five grms. and add hot water. Run on to a previously dried and weighed paper coil. Dry for four hours in oven at 105 degrees C.

(*See* also "Determination of Moisture in Sirups and Molasses," by W. D. Horne (Proceedings of A.O.A.C., United States Department of Agriculture Bulletin 116, 1908, pages 22 and 23).

(*b.*) *Reducing Sugars and* (*c.*) *Cane Sugar* } To be clarified with alumina cream and estimated by Fehling's or Pavy's Method, as follows :—

Take 10 grms. Honey, dissolve in cold distilled water. Add little alumina cream (2 drops ammonia stops bi-rotation) make up to 250 c.c and filter.

(*b.*) Take 20 c.c. of above solution, make up to 250 c.c., and take 25 c.c. and precipitate with Fehling's solution, using Meissl's table (*see* " Principles and Practice of Agricultural Analysis," by H. W. Wiley, Vol. III. (1897), pages 158–9), for Invert Sugar. Proportions 25 c.c, Fehling's, 25 c.c. Sugar, 25 c.c. Water. Boil two minutes.

(*c.*) Take 20 c.c. of original solution, make up to 50 c.c. Add 3·9 c.c. HCl (sp. gr. 1·125), bring up to 70 degrees C. in three minutes and keep at that temperature for five minutes. Neutralise and keep slightly acid and make up to 250 c.c. Take 25 c.c. and precipitate, using Meissl's table (*see* above).

Deduct (*b*) from (*c*) calculate to 100 per cent. and multiply by 0·95 to get per cent. Cane Sugar.

(*d.*) *Glucose*:—To be estimated by following method :—*Beckmann's Test.*—5 c.c of 20 per cent. Honey solution (in water) is mixed with 3 c.c. of a 2 per cent. Barium Hydrate solution, and then with 17 c.c. of ordinary methyl alcohol. Pure honey gives hardly any precipitate whereas that containing dextrins or starch sugar gives a decided precipitate at once. If honey does not dissolve clear in water it must be clarified with alumina cream.

(*e.*) *Molasses.*—To be detected by the following method :—Take 5 c.c. of a not more than 25 per cent. honey solution, mix with 2·5 c.c. lead subacetate solution and 22.5 c.c. methyl alcohol. If molasses are present a strong whitish or yellowish precipitate occurs.

(*f.*) *Saccharin.*—To be detected by method described in " Food Inspection and Analysis," A. E. Leach, 2nd edition, 1909, pages 834–4.

48. *Confectionery*—

(*a.*) *Resins.*—To be detected by method described in " Chemical Technology and Analysis of Oils, Fats, and Waxes," by Dr. Lewkowitsch, 3rd edition (1904), Vol. I., page 384 (Storch's reaction).

(*b.*) *Paraffin.*—To be determined by method described in " Food Inspection and Analysis," A. E. Leach, 2nd edition, 1909, page 647.

(*c.*) *Alcohol.*—To be determined by method described in " Food Inspection and Analysis," A. E. Leach, 2nd edition, 1909, page 649. (*See* also A.O.A.C. Method, United States Bulletin 197 (revised), 1912, Department of Agriculture.

49. *Pastry*—

(*a.*) *Saccharine.*—*See* Section 47 (*f*).

(*b.*) *Alum.*—*See* Section 2.

(*c.*) *Copper.*—*See* Section 16.

50. *Ice Cream*—

(*a.*) *Milk Fat.*—To be estimated by the Roesse-Gottlieb method (*see* Section 20 *a.*).

(*b.*) *Viscogen.*—To be detected by the method described in " Food Inspection and Analysis," A. E. Leach, 2nd edition, 1909, page 197.

(*c.*) *Gelatine.*—To be detected by Stoke's method (*see* " Food Inspection and Analysis," A. E. Leach, 2nd edition, 1909, page 196, also by Robin's method, page 922.

51. *Preserved Fruits*—

Foreign Substances.—To be detected by microscopical and general analysis.

52. *Jams*—

(*a.*) *Added Glucose.*—To be detected as described in " Food Inspection and Analysis," 2nd edition, 1909, A. E. Leach, pages 632 and 919.

(*b.*) *Gelatine.*—*See* Section 50 (*c*).

(*c.*) *Starch.*—To be detected by iodine test as described in " Food Inspection and Analysis," A. E. Leach, 2nd edition, 1909, page 922.

53. *Fruit Jelly*—

(*a.*) *Added Glucose.*—*See* Section 52 (*a*).

(*b.*) *Gelatine.*—*See* Section 52 (*b*).

(*c.*) *Starch.*—*See* Section 52 (*c*).

(*d.*) *Foreign Substances.*—To be detected by microscopical and general analysis.

54. *Oil of Lemon and Terpeneless Essence of Lemon*—

Citral.—To be determined by method described in " Food Inspection and Analysis," A. E. Leach, 2nd edition, 1909, page 866–868., or " Analyst," 1909, page 14.

55. *Essence of Lemon—*

Oil of Lemon.—To be determined by Thorpe and Holmes' Method, as described in "Allen's Commercial Organic Analysis," 4th edition, Vol. I. (1909), page 129, or the method of the A.O.A.C., United States Department of Agriculture Bulletin 107 (revised), 1912.

56. *Citric and Tartaric Acids—*

(*a.*) *Arsenic.*—*See* Section 6 (c).

(*b.*) *Lead.*—To be detected colorimetrically. *See* Section 6 (*d*).

57. *Aerated Waters—*

(*a.*) *Arsenic.*—*See* Section 6 (*c*).

(*b.*) *Lead.*—*See* Section 6 (*d.*)

58. *Certain Cordials—*

Glycerine.—To be determined by method described in "Food Inspection and Analysis," A. E. Leach, 2nd edition, 1909, page 703.

59. *Raspberry Vinegar and Syrup—*

(*a.*) *Glycerine.*—*See* Section 58 (*a.*).

(*b.*) *Acetic Acid.*—*See* Section 41 (*b*).

60. *Compound Cordials—*

Glycerine.—*See* Section 58 (*a*).

61. *Non-Excisable Fermented Drinks—*

Alcohol.—To be determined as described in "Food Inspection and Analysis," A. E. Leach, 2nd edition, 1909, pages 658, 659.

62. *Quinine Bitters—*

Quinine.—To be estimated by extraction with immiscible solvents (modified Dragendorff's Method), described in Allen's Commercial Organic Analysis, 2nd edition, 1902, Vol. III., Part II., pages 158–159.

63. *Beer—*

(*a.*) *Strychnine.*—To be detected by extraction with immiscible solvents, as under Section 62.

(*b.*) *Picric Acid.*—To be detected by dyeing tests, as described in "Identification of Pure Organic Compounds," by S. P. Mulliken, Vol. III., 1st edition, page 182.

(*c.*) *Lead.*—*See* Section 6 (*d*).

(*d.*) *Arsenic.*—*See* Section 6 (*c*).

64. *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 CO_2 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 re-agent* are added, and after standing for 15 minutes the tints are compared with a Duboscq colorimeter.

* 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. H_2SO_4, then made up to one litre.

Higher Alcohols.—100 ccs. of the spirit are taken, 200 ccs. of N/10 Soda with a few fragments of pumice 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 up 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 re-agents 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 wth an oxidising mixture of (1·5 ccs. of concentrated H_2SO_4 made up to 30 ccs. with water containing 5 grms. of $K_2Cr_2O_7$) 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 early 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 amylic alcohol.

65. *Drugs—*

Chloroform.—Method described in Allen's Commercial Organic Analysis, 3rd edition, 1898 Vol. I., page 233.

PRESERVATIVES IN FOODS.

Boric Acid.—In all cases to be detected by method described in "Aids to the Analysis of Food and Drugs," by Pearmain and Moor, 2nd edition, 1899, page 29, except in the instances specified below :—

Butter, Margarine and Fats.—*See* Section 19 (*c*).

Liquids.—Alkalise, evaporate, char, powder, and treat by Gladding or Thompson's Methods (*see* "Food Inspection and Analysis," A. E. Leach, 2nd edition, 1909, pages 821 and 823).

Solids.—Powder and treat by Gladding or Thompson's methods (*see* above).

Formaldehyde.—In all cases to be detected by method described in "Food Inspection and Analysis," A. E. Leach, 2nd edition, 1909, page 180, and determined by method described on page 181.

Salicylic Acid.—In all cases to be detected and estimated by method described in "Food Inspection and Analysis," A. E. Leach, 2nd edition, 1909, pages 825-7.

Benzoic Acid.—In all cases to be detected and estimated by method described in "Food Inspection and Analysis," A. E. Leach, 2nd edition, 1909, pages 828–32.

Sulphurous Acid.—In all cases to be detected and estimated by method described in "Food Inspection and Analysis," A. E. Leach, 2nd edition, 1909, page 834.

Fluorides.—In all cases to be detected and determined by the modified Blarez method, described in "Food Inspection and Analysis," A. E. Leach, 2nd edition. 1909, page 835.

Saccharin.—In all cases extract with ether in acid solution, evaporate and test by sweet taste and conversion into salicylic acid. (*See* "Food Inspection and Analysis," A. E. Leach, 2nd edition, 1909, pages 843–4.)

Mystin.—To be detected by Griess-Ilosvay and Urea-formalin test. (*See* Report to Local Government Board, No. 17, by Dr. G. W. Monier Williams.)

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