



# Government Gazette

OF

## WESTERN AUSTRALIA

(Published by Authority at 3.30 p.m.)

(REGISTERED AT THE GENERAL POST OFFICE, PERTH, FOR TRANSMISSION BY POST AS A NEWSPAPER)

No. 1]

PERTH: THURSDAY, 4th JANUARY

[1962

HEALTH ACT, 1911-1960.

Department of Public Health,  
Perth, 20th December, 1961.

HIS Excellency the Governor in Executive Council, acting pursuant to sections 240 and 341 of the Health Act, 1911-1960, and on the advice of the Advisory Committee constituted under section 216 of that Act, has been pleased to make the regulations set forth in the schedule hereto and to revoke the Food and Drug Regulations, 1951, as published in the *Government Gazette* on the 21st June, 1951, and amended from time to time thereafter.

LINLEY HENZELL,  
Commissioner of Public Health.

Schedule.

HEALTH ACT, 1911-1960.

### FOOD AND DRUG REGULATIONS

Preliminary.

1. These Regulations may be cited as the Food and Drug Regulations, 1961.
2. The Food and Drug Regulations, 1951, as published in the *Government Gazette* on 21st June, 1951, and amended from time to time thereafter are hereby revoked.
3. These regulations are divided into Parts as follows :—

#### PART A.—GENERAL REGULATIONS :

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- A.02. PRESERVATIVES.
- A.03. ANTIOXIDANTS.
- A.04. FLAVOURINGS AND COLOURINGS.
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## PART A.—GENERAL REGULATIONS.

## A.01. INTERPRETATION AND LABELS.

## A.01.001. Interpretation.

In these regulations unless the context requires otherwise—

- “label” means any written, pictorial, or other descriptive matter written on or attached to any package or container containing a food or drug for sale ;
- “package” or “container” includes every means by which goods may be cased, enclosed, contained, or packed ;
- “per centum” means per centum by weight (weight in weight) unless otherwise indicated;
- “the Act” means the Health Act, 1911 (as amended).

## A.01.002. Labelling.

- <sup>\*</sup> (a) Every package and every container in which any food or drug is packed or enclosed for sale shall bear a label on or attached to it containing such information as is required by the Act or by these regulations.
- (b) The contents of the label shall include the following particulars :—
  - (i) The name or trade name of the substance or product.
  - (ii) In case of compounded, mixed, or blended foods, words which indicate that the contents are compounded, mixed, or blended together with the words “Imitation,” “Compound,” “Blend,” or other words as the case may require.
  - (iii) Statements of ingredients and of derivatives or preparations of ingredients required to be declared by any regulations, and of quantity or proportion in which they are present ; statement of the nature of any extraneous substance of which the presence is required to be declared (such as permitted preservative, permitted colouring and flavouring) ; statement of the net weight or measure of the contents of any package or container ; and any other prescribed statement.
  - (iv) Name and business address of manufacturer or importer, or vendor, or packer. Provided that where a company is incorporated in accordance with the appropriate law in any State of the Commonwealth of Australia, the inclusion in the label of the registered name of the corporation shall be deemed to comply with the requirements of this sub-regulation.
  - (v) Place of manufacture or country of origin, if required to be declared.
- (c) All the particulars required by the Act or these regulations shall be printed on a portion of the label, which shall be on or directly attached to the package or container, and shall be in a position equally prominent with that of the name of the substance or product and the name of the manufacturer, and upon that portion of the label there shall be no other words than the actual words required by the Act or these regulations.
- (d) Any particulars, directions, statements, letters or words required by the Act or these regulations to be written in the label, shall—
  - (i) be in durable characters ;
  - (ii) be in boldfaced sans serif capital letters of the prescribed size ;
  - (iii) be in such colour or colours as to afford a distinct colour contrast to the ground ;
  - (iv) unless otherwise prescribed, be of 8 points measurement, provided that when the package or container containing a food or drug is so small as to prevent the use of the prescribed size, a proportionately reduced size consistent with legibility may be used ;

(v) be of the prescribed size and description in accordance with the following sizes and descriptions :—

8 Point—

ABCDEFGHIJKLMNOPQRSTUVWXYZ

10 Point—

ABCDEFGHIJKLMNOPQRSTUVWXYZ

12 Point—

ABCDEFGHIJKLMNOPQRSTUVWXYZ

18 Point—

ABCDEFGHIJKLMNOPQRSTUVWXYZ

24 Point—

ABCDEFGHIJKLM

36 Point—

ABCDEFGH

42 Point—

ABCDEFG

48 Point—

ABCDEF

60 Point—

ABCDE

(e) The label shall not contain any statement, claim, design, device, fancy name, or abbreviation which is false or misleading in any particular concerning the articles or the ingredients or substances contained in the package or container, or concerning the quality or the physiological or therapeutic action or the food value of or the place of origin of those ingredients or substances.

(f) The label shall not include any comment on, reference to, or explanation of any statement required by the Act or by these regulations which directly or by implication, contradicts, qualifies, or modifies such statement of the content of that label.

(g) There shall not be written in the statement or label on or attached to any package or container containing any article of food the word "imitation", or any word or words implying that the article is a substitute for any food, unless the use of the said word or words is specifically permitted by regulations.

(h) "Trade name" in relation to a label is a distinctive, arbitrary or fancy name which clearly distinguishes a product, mixture, or compound from any other product, mixture or compound. A "trade name" shall not be one—

- (i) representing any single constituent of a mixture or compound ;
- (ii) misrepresenting the composition of any property or quality of a mixture or compound ;
- (iii) giving false indication of origin, character, or place of manufacture.

(i) A label which describes any food shall not include the word "pure" or any word of the same significance, unless the food is of the composition, strength, purity or quality prescribed by the Act or by these regulations, and unless it is free from added foreign substances.

#### A.01.003.

##### Exemptions from Certain Labelling Requirements.

(a) Notwithstanding anything contained in these regulations, the Commissioner may grant an exemption from any requirement regarding labelling in respect of any food or drug where he is satisfied that—

- (i) the information required by these regulations is available from the label although not specifically contained thereon ; and
- (ii) for reasons beyond the control of the manufacturer, it is impracticable to amend the label.

(b) Packages or containers, of—

- (i) food substances weighed, counted, or measured in the presence of the customer ;
- (ii) bread (all varieties) ;
- (iii) food substances, not being mixtures, put up in unsealed packages or containers on retail traders' premises for ready sale over the counter,

shall be exempt from all the provisions of the Act and these regulations requiring packages or containers of food packed or enclosed for sale to bear a label, except such requirements as to labelling with regard to quality, flavouring, colouring, preservation or medication as are specifically required by the Act or these regulations.

#### A.01.004.

##### Statement of Weight or Measure.

(a) The statement of the true weight or measure of the contents required by these regulations to be written on or attached to every package or container in which any food or drug packed or enclosed for sale shall be expressed—

- (i) in the case of every package or container of solid food or drug which contains a less quantity than fourteen pounds weight; in pounds, ounces, drams, or grains, as applicable ;
- (ii) in the case of every package or container of liquid food or drug which contains a less quantity than one gallon; in quarts, pints, fluid ounces, drams, or minims, as applicable.

Provided that in the case of every imported package or container of food or drug, the metric system of expressing weight and measure may be accepted if the food or drug is sold in the package or container in which it was imported.

(b) All articles sold by weight shall be sold by avoirdupois, and all articles sold by fluid measure shall be sold by Imperial standard measures of capacity, except that drugs when sold by retail may be sold by apothecaries' weight or the metric system.

(c) A variation from the stated weight or measure which shall not exceed five parts per centum shall be permitted if the weight or measure of the contents of six packages or containers of the same description and brand of food is found to be of or above the stated weight or measure ; Provided that in the case of bottles not exceeding three ounces in capacity, a variation in contents not exceeding seven and a half parts per centum shall be so permitted.

**A.01.005.** Exemptions from Statement of Weight, Measure or Number.

(a) Packages or containers of food named or indicated in this sub-regulation shall be exempt from such of the provisions of these regulations as require information by an accompanying attached label or statement as to the weight or measure of the contents :—

Aerated waters, summer drinks and non-excisable fermented drinks.  
Alcoholic liquors liable to Customs or Excise duty.  
Anchovies.  
Australian wines.  
Calves' feet jelly in tins or bottles.  
Capers in bottles.  
Cheeses marked with a statement of weight, followed by the words "when packed."  
Chutney in bottles.  
Confectionery in packages of two pounds weight or under.  
Curry powder in bottles.  
Custard powders.  
Dehydrated vegetables and fruits.  
Dried culinary herbs.  
Dried codfish in blocks.  
Dried figs.  
Dried fruits in packages of two pounds weight or under.  
Fish in tins.  
Flour in bags of 25 pounds weight and over.  
Fruits in bottles.  
Fruit juice cordials and syrups; raspberry vinegar; flavoured cordials and syrups; imitation cordials and syrups; fruit juices or fruit extracts; imitation fruit flavours or imitation fruit essences or imitation fruit extracts, and fruit squash.  
Ginger in jars or in fancy packages.  
Ginger-beer powders and other beverage powders.  
Hams marked with a statement of weight, followed by the words "when packed."  
Hops in packages of one pound weight or under.  
Jelly crystals, blanc mange powders, and other food substances sold with directions to dilute to a definite amount or to taste; condensed and concentrated milks excepted.  
Ox tongues.  
Pickles in bottles.  
Pop-corn.  
Potted meats and pastes.  
Rennet.  
Salt in tins or bottles.  
Salt substitutes in tins or bottles.  
Sauces.  
Soup in packets.  
Vegetables preserved in tins.  
Food substances supplied in bulk for resale.

(b) This sub-regulation shall not apply to any of the said foods when packed or enclosed in a different manner from that specified herein.

**A.02.** PRESERVATIVES.**A.02.001.**

"Preservative" means any substance which is capable of inhibiting, retarding, masking, or arresting the process of fermentation, putrefaction, acidification or any other microbial development in or on any food, and includes for the purposes of these regulations boric acid, borax, benzoic acid, benzoates, sulphites, metabisulphites, formaldehyde, sorbic and propionic acids or their salts and any peroxide, but does not include prescribed anti-oxidants, salt, saltpetre (sodium or potassium nitrate) nitrites, sugars, acetic acid or its sodium salt, vinegar, alcohol or potable spirits, glycerine, herbs, hop extract, spices or essential oils used for flavouring purposes, or any substance added to food by the process of curing known as smoking.

**A.02.002.**

The addition of a preservative to any article of food, except as specifically permitted in these regulations, is prohibited.

**A.02.003.**

Two or more kinds of preservatives may be added to any article of food if these regulations specifically permit the separate addition of such kinds of preservative to such article of food, and the quantity of each preservative added does not exceed the proportionate amounts of each preservative permitted under these regulations.

A.02.004.

Unless otherwise allowed by these regulations, articles of food prepared in part from food in which preservatives are permitted shall not contain more preservatives than results from the addition of the food or foods containing preservatives in permitted amounts.

A.02.005.

(a) There shall be written in the label on or attached to every package or container containing any food mixed with preservative, in letters of not less than 8 points measurement, the words—

PRESERVATIVE ADDED.

(b) Notwithstanding the provisions of paragraph (a) of this sub-regulation, declaration of the presence of added preservative is not required in the case of—

- (i) dried fruits or bread ;
- (ii) confectionery, pastry, ice-cream, flavoured ices and ice-blocks, prepared in part from food in which a preservative is specifically permitted ; or
- (iii) beverages sold in open containers for immediate consumption.

A.02.006.

There shall be written in the label on or attached to every package or container containing any substance intended for use as a food preservative, a statement showing the name of the substance for which preservative action is claimed and the proportion present, in the following form :—

“This package contains ..... grains per pound (.....%)  
by weight of .....”

A.02.007.

Where by any regulation a preservative is permitted to be added to any food which may naturally contain such preservative, the total amount of preservative contained in the prepared food shall not exceed the proportion permitted by that regulation.

A.03. ANTIOXIDANTS.

A.03.001.

“Antioxidant ” means any substance which prevents or retards the development in a food of rancidity or other deterioration due to oxidation, but does not include lecithin, ascorbic acid, tocopherols, citric or tartaric acids or permitted preservative.

A.03.002.

No person shall add any antioxidant to any food, or sell, offer or expose for sale, or have in his possession for sale, any food containing added antioxidant, except as permitted by these regulations.

A.03.003.

The following substances are permitted antioxidants which may be added to the foods specified, in amounts not exceeding the concentrations related thereto :—

Antioxidant	Edible Fats and Oils, Salad Oil, Margarine, Lard, Dripping	Essential Oils
(a) Propyl, Octyl or Dodecyl Gallate or mixture thereof	0.01 part per centum	0.1 part per centum
(b) Butylated hydroxyanisole ....	0.02 part per centum	0.1 part per centum
(c) Mixtures of (a) and (b) ....	0.01 part per centum of (a) 0.02 part per centum of (b)	0.1 part per centum of the mixture

A.03.004.

No person shall add any antioxidant to butter.



**A.03.005.** Labelling.

Any person who sells a food specified in sub-regulation A.03.003 of this regulation, containing added antioxidant shall attach to the package or container containing such food a label on which is written—

- (a) in the case of sales other than retail sales, the words “Contains not more than (here insert percentage of antioxidant) of the antioxidant (here insert name of antioxidant),” in letters of not less than 18 points measurement; or
- (b) in the case of retail sales, the words “contains Antioxidant,” in letters of not less than 8 points measurement.

**A.03.006.**

The labelling requirement referred to in sub-regulation A.03.005 of this regulation does not apply to mixed foods containing antioxidants necessarily introduced in the compounding of the food from one or more of the foods specified in sub-regulation A.03.003 of this regulation and containing permitted antioxidant.

**A.03.007.**

There shall be written in the label on or attached to every package or container containing any substance intended for use as an antioxidant in food, a statement showing the name of the substance and percentage proportion present.

**A.04.****FLAVOURINGS AND COLOURINGS.****A.04.001.**

The addition to any articles of food of a flavouring substance, or of a colouring substance, except as specifically permitted by these regulations, is hereby prohibited.

**A.04.002.**

When an artificial colouring or an artificial flavouring has been added to any article of food, there shall be written in the label on or attached to any package or container of food so coloured or so flavoured, in letters of not less than 8 points measurement, a statement in 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.

ARTIFICIALLY FLAVOURED.

ARTIFICIALLY COLOURED AND FLAVOURED.

Provided that this sub-regulation does not apply to the labelling—

- (a) of cheese (all classes), confectionery, pastry, or ice cream or flavoured ices ; or
- (b) in respect of colouring, of butter or sausage skins ; or
- (c) in respect of colouring with caramel only, of spirits, vinegar, sauces, non-excisable fermented drinks, summer or temperance drinks, or lime juice cordial ; or
- (d) in respect of flavouring, of cocoa, chocolate, or preparations of cocoa or chocolate ; or
- (e) in respect of colouring or flavouring, of a food if such colouring or flavouring is permitted without declaration.

**A.04.003.**

The concentration of any artificial colouring matter in food shall not exceed—

- (a) one part in 15,000 in aerated waters ;
- (b) one part in 7,500 in cordials ;
- (c) one part in 3,500 in any solid food.

**A.04.004.**

The use of coumarin as a flavouring substance is prohibited.

**A.04.005.**

The following substances shall be permitted colouring matters within the meaning and for the purpose of these regulations :—

Caramel.

Cochineal.

Saffron.

Chlorophyll and other vegetable colouring matters (except Gamboge and other harmful vegetable colouring matters, the use of which is hereby prohibited).

Coal tar dyes as follows :—

Red Shades—

16185 Amaranth.  
16255 Brilliant Scarlet 4R.  
14720 Carmoisine.  
14780 Chlorazol Pink Y.  
45430 Erythrosine.  
16045 Fast Red E.  
14700 Ponceau S.X.  
45435 Rose Bengale.  
14815 Scarlet GN.

Orange shades—

15980 Orange G.G.N.

Yellow shades—

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

Blue shades—

73015 Indigo Carmine.  
42090 Brilliant Blue F.C.F. (disodium salt).  
42045 Patent Blue.

Violet shades—

Violet B.N.P.

Brown shades—

20285 Brown R.S.  
Chocolate N.S.  
Brown F.K.

Black shades—

28440 Brilliant black.  
Carbon black prepared from vegetable sources and free from any polycyclic hydro-carbon.

(The numbers quoted are those given in the Society of Dyers and Colourists Colour Index, second edition, 1956.)

#### A.04.006. Labelling of Colouring Matter.

(a) Coal tar dyes which are sold for the purposes of colouring food shall have on the label of the package containing the colour, the number under which the colour is indexed in the Society of Dyers and Colourists Colour Index, second edition, 1956.

(b) When more than one colour is contained in the package or container, the index number of each colour in the mixture shall be placed on that package or container.

#### A.04.007.

Any colouring substance added to food shall comply with the following standard :—

- (a) It shall contain no toxic intermediates ; and
- (b) calculated as a proportion of the pure active dye, it shall contain not more than 1.4 parts per million of arsenic, and not more than 10.0 parts per million of lead or copper, and not more than a trace of other heavy metal.

#### A.05. ARTIFICIAL SWEETENING SUBSTANCES.

##### A.05.001.

An “artificial sweetening substance” is any substance, other than a saccharide, which is added to food for the purpose of sweetening.

##### A.05.002.

For the purpose of these regulations the following are permitted artificial sweetening substances :—

- (a) Saccharin.
- (b) Cyclamate (the sodium and/or calcium salt of cyclohexylsulphamic acid).

##### A.05.003.

No person shall sell or offer for sale any food to which has been added an artificial sweetening substance other than a permitted one.

A.05.004.

- (a) Permitted artificial sweetening substances may be added for the purpose of sweetening to—
- (i) low calorie dietetic foods ;
  - (ii) any food described or sold as suitable for the use of persons suffering from diabetes mellitus ;
  - (iii) any beverage, other than a beverage included in paragraphs (i) or (ii), of this sub-regulation, where the addition of an artificial sweetening substance is specifically permitted by the regulations ;
- but in respect to the following only in proportions not exceeding—

_____	Saccharin	Cyclamate Calculated as Cyclohexyl- sulphamic Acid
(i) and (ii) Low calorie dietetic foods and foods sold as suitable for diabetes mellitus sufferers     ...     ...     ...	0.15%	2.0%
(iii) Beverages other than those included in (i) or (ii), where addition is allowed ....	0.005%	0.06%

(b) Where a combination of artificial sweetening substances is used, the sum of the fractions obtained by dividing the quantity of each artificial sweetening substance used, by the maximum quantity of such substance permitted to be present if used alone, shall not exceed unity.

A.05.005.

No person shall sell or offer for sale any food to which an artificial sweetening substance has been added except as specifically permitted by the regulations.

A.05.006.

- There shall be written in the label on or attached to every package containing an artificial sweetening substance, in letters of not less than 8 points measurement, the following words :—
- (i) THIS FOOD CONTAINS (here insert the names of all artificial sweetening substances in the food), A NON-NUTRITIVE SWEETENING SUBSTANCE (OR MIXTURE) as the case may be ; and
  - (ii) CONTAINS ADDED SUGAR or NO ADDED SUGAR, as the case may be.

A.06. PREVENTION OF CONTAMINATION OF FOOD.

A.06.001.

No package, container, or appliance shall yield to its food contents any poisonous, injurious or objectionable substance.

A.06.002.

No package, container, or appliance used for manufacturing, keeping, conveying, drawing, or holding a moist food substance, shall have in contact with the food a surface containing lead or zinc, except as provided for in sub-regulation A.06.003 of this regulation.

A.06.003.

No person shall pack, keep, manufacture or prepare any food in such a manner that it becomes or is liable to become contaminated with lead, zinc, or other poisonous metal, except that liquid glucose, honey and similar saccharine substances may be held in galvanised iron drums of not less than 10 gallons capacity without contravention of this regulation if the zinc content of those substances does not exceed two-sevenths grain of zinc (calculated as Zn) per pound.

**A.06.004.**

No person shall manufacture, sell or offer for sale any toy, wall paper, paper serviettes or paper for use in packing or enclosing food, in or upon which there is any quantity of paint, colour, facing, dressing, size, varnish, or other substance containing any lead, arsenic, antimony, or other poisonous substance.

**A.06.005.**

Where a package, container or appliance is made of tin plate it shall, if soldered, be outside soldered, and if any component section is lacquered, the lacquer shall completely cover the inner surface of that component section of that package, container or appliance.

**A.06.006.**

No person shall sell or expose for sale any refrigerator or other vessel or receptacle intended or adaptable for use as a container or place for storing any foodstuffs or drug, if in such refrigerator, vessel or receptacle cadmium plating, or any other substance which may be harmful or injurious to health, is used in any portion of its interior.

**A.06.007.**

No person shall use, or cause or suffer to be used, in any boiler for producing steam which is brought into contact with food in the process of manufacture for sale, any boiler preservative containing any arsenic or antimony, or any compound thereof.

**A.06.008.**

No person shall cause, suffer, or permit the water of any boiler which, by priming or otherwise, may come into contact with food for sale, to contain any harmful substance in any larger proportion than that which is allowed by these regulations to be present in food.

**A.06.009.**

No person shall use or permit to be used any cork or seal of absorbent or porous material, or any article which has a cork or absorbent lining or filling, as a cork or seal for any food container used for the distribution, sale and exposure for sale of food, if such cork, seal or article has been previously used for any purpose whatsoever.

**A.06.010.**

No person shall use or permit to be used any bottle or container intended to contain food or drugs, for containing kerosene, turpentine, linseed oil, paint, methylated spirit, petrol, mineral oil, or any disinfectant, poisonous, odorous, filthy, offensive or other contaminating matter.

**A.06.011.**

(a) No person shall use or permit to be used any mineral oil in the composition or preparation of any article of food intended for human consumption.

(b) No person shall sell or have in his possession for sale for human consumption any article of food containing any mineral oil.

Provided that paragraphs (a) and (b) of this sub-regulation shall not apply where the mineral oil contained in any article of food—

(i) does not exceed 0.2 per centum of the article of food ; and

(ii) is due to its inclusion not as an ingredient in the article of food but as a lubricant or greasing agent on some surface with which the article of food has necessarily to come into contact in the course of its preparation.

**A.06.012.**

Polyethylene film containing butylated hydroxyanisole or butylated hydroxytoluene may be used for packaging food, provided that the food packed in such film does not contain more than 2 parts per million of those substances derived from the film.

**A.07.****PESTICIDE RESIDUES ON FOOD.****A.07.001.**

No person shall keep, spread, or use, or suffer to be kept, spread, or used, any preparation containing a poisonous pesticide, so as to expose any food for sale, or any food wrapping, package, container, or appliance, to risk of contamination therewith.

A.07.002.

No person shall apply any pesticide containing any substance mentioned in this sub-regulation to any fruit or vegetable within the period before harvesting for sale shown in relation thereto :—

Substance	Period before Harvesting
Arsenic and its compounds	4 weeks
Aldrin	
Endrin	
Isodrin	
Dieldrin	
Chlordane	
D.D.T. (dichloro-diphenyl trichloroethane)	
T.D.E. 1 : 1-bis-(p-chlorophenyl) 2 : 2-di-chlorethane	
B.H.C. (benzene hexachloride)	
Parathion	
Lead and its compounds	3 weeks
Dithiocarbamates (Zineb, Ziram, Ferbam, Nabam, Thiram)	
Malathion	2 weeks
T.E.P.P. (tetra ethyl pyrophosphate)	
Methoxychlor	

A.07.003.

No person shall send any fruit or vegetable to market for sale unless and until it is free from any spray residue or any other foreign substance which is objectionable or harmful to health.

A.07.004.

No fruit or vegetable shall have adhering to it or upon it any poisonous pesticide, but it shall not be a contravention of this sub-regulation if the following substances are unavoidably present in quantities not exceeding those shown in the following table :—

Substance	Parts per million by Weight
Arsenic and any compounds thereof	1·5 (as As <sub>2</sub> O <sub>3</sub> )
Benzene hexachloride	5·0
Chlordane	0·1
D.D.T. (dichloro-diphenyl trichloroethane)	7·0
Dieldrin	0·1
Aldrin	0·1
Fluorine and any compounds thereof	7·0 (as F)
Methoxychlor	14·0
Phosphorus (P) organically combined (whether present as para- thion, methyl parathion, malathion, systox, pestox, T.E.P.P. or any other organic phosphate)	0·15
T.D.E. 1 : 1-bis-(p-chlorophenyl) 2 : 2-di-chlorethane	7·0
Toxaphene	7·0
Zinz dimethyl dithiocarbamate (Ziram)	7·0
Zinc ethylene bis dithiocarbamate (Zineb)	7·0

A.08. POISONOUS METALS IN FOOD.

A.08.001.

No food substance shall contain any antimony, arsenic, lead, tin or other poisonous metal, or any compound of any of them, but it shall not be a contravention of this regulation if the food substance specified in the following list contains not more than the quantities of the metals or their compounds specified in each case : Provided that such metals or compounds are unavoidably present in the food substance :—

	Parts per Million	
	Arsenic Calculated as Arsenious Oxide	Lead Calculated as Metal
Phosphates for use in food ....	1.5	10.0
Ales and Beer ....	0.15	0.2
Baking Powder ....	1.5	10.0
Cheese and other foods wrapped in tinfoil ....	1.5	4.0
Cream of Tartar ....	1.5	20.0
Fruit and Fruit Products other than dried fruit ....	1.5	5.5
Dried Fruit ....	4.0	15.0
Gelatine ....	4.0	10.0
Glucose ....	1.5	10.0
Lactic Acid ....	5.0	10.0
Meat in tinplate containers ....	1.5	5.5
Milk ....	0.15	0.2
Milk and Milk Products in tinplate containers ....	1.5	2.0
Non-excisable fermented drinks ....	0.15	0.2
Sauces ....	1.0	10.0
Summer drinks and aerated waters ....	0.15	0.2
Vegetables ....	1.5	4.0
Vinegar ....	1.0	10.0
Fish in tinplate containers ....	1.5	5.5
All other foods ....	1.5	2.0

Antimony in beverages ....	0.15	parts per million calculated as the metal.
Antimony in other foods ....	1.5	parts per million calculated as the metal.
Copper in beverages ....	5.0	parts per million calculated as the metal.
Copper in other foods ....	30.0	parts per million calculated as the metal.
Selenium in any food ....	2.0	parts per million calculated as the metal.
Tin in any food packed in tinfoil or tinplate con- tainers ....	250.0	parts per million calculated as the metal.
Tin in other foods ....	40.0	parts per million calculated as the metal.
Zinc in beverages ....	5.0	parts per million calculated as the metal.
Zinc in gelatine ....	100.0	parts per million calculated as the metal.
Zinc in other foods ....	40.0	parts per million calculated as the metal.

In any food any metal other than aluminium, arsenic, antimony, calcium, copper, iron, lead, lithium, magnesium, manganese, potassium, selenium, sodium, tin or zinc 5.5 parts per million in solid foods and 0.15 parts per million in beverages, calculated as the metal in both cases.

The proportions here specified refer to the total contents of the container and for the purpose of analysis the whole of the sample shall be taken.

A.08.002.

Any substance which is used in the preparation of food shall, if standardised in the British Pharmacopoeia or British Pharmaceutical Codex, comply with such standard also in regard to poisonous metallic content.

**A.09. POTABLE WATER, ICE.****A.09.001.**

Potable water is water which conforms with either or both of the following conditions :—

- (a) That it has been obtained from a source approved in writing for the purpose by the Commissioner.
- (b) That it has been distilled, boiled, or otherwise treated by a process which has been approved for the purpose by the Commissioner.

Provided that potable water shall contain not more than one hundred micro-organisms in one millilitre (when determined by the plate count method) no pathogenic micro-organisms, no poisonous chemical constituents, nor sediment ; shall be colourless ; and shall have been so kept between its collection or sterilisation and its sale or use in manufacture as to preserve it from contamination.

**A.09.002.**

No person shall use, or cause or suffer to be used, in the preparation of any food or drug for sale, any water other than potable water.

**A.09.003.**

Ice is the product obtained by freezing potable water. It shall be made, stored, handled, and delivered under such conditions as to prevent its contamination.

**PART B.—GRAIN AND BAKERY PRODUCTS, SPECIAL FOODS.****B.01.****FLOUR, BREAD AND MEALS.****B.01.001.**

(a) Flour is the fine, clean and sound product obtained in the commercial milling of sound and cleaned wheat grain. It shall contain not more than 15 per centum of water, not less than 1.2 per centum of nitrogen, and shall yield not more than 0.6 per centum of ash. It shall not be artificially bleached except by oxidising changes brought about by means of an electric process in which only ozone or oxides of nitrogen or both of them, are produced, or by chlorine or chlorine dioxide. It may contain any or all of the following added vitamins or iron, or both vitamins and iron in the following proportions :—

Thiamine—Not less than 2.0 and not more than 2.5 milligrams per pound.

Riboflavine—Not less than 1.2 and not more than 1.5 milligrams per pound.

Niacin—Not less than 16.0 and not more than 20 milligrams per pound.

Iron—Not less than 13.0 and not more than 16.5 milligrams per pound.

(b) There shall be written in the label on or attached to every package containing flour to which vitamins or iron, or both have been added, the names and amounts of the vitamins or iron so added.

(c) Flour specifically sold or used for the making of bread may contain acid calcium phosphate (calculated as  $\text{CaH}_4(\text{PO}_4)_2$ ) in amount not exceeding 0.7 per centum ; ammonium chloride (calculated as  $\text{NH}_4\text{Cl}$ ) in amount not exceeding 0.06 per centum ; bromates (calculated as  $\text{KBrO}_3$ ) in amount not exceeding 0.003 per centum ; calcium sulphate (calculated as  $\text{CaSO}_4$ ) in amount not exceeding 0.08 per centum.

(d) There shall be written in the label on or attached to every package of flour containing any of the additives permitted by paragraph (c) of this sub-regulation, in letters of not less than 12 points measurement, the words "CONTAINS IMPROVER."

**B.01.002.****Wholemeal.**

(a) Wholemeal is the clean and sound product obtained by grinding cleaned and sound wheat and it shall contain all the constituents of such wheat. It shall contain not more than 15 per centum of water, not less than 1.5 per centum of nitrogen, and not less than 2.2 per centum of crude fibre, calculated on the water-free substance, as determined by the prescribed method. It shall not contain any foreign matter other than that permitted by paragraph (c) of sub-regulation B.01.001. Mixtures of flour and bran shall not be deemed to be wholemeal flour.

(b) Ninety per centum wholemeal is the product obtained by mixing not less than 90 parts of wholemeal with not more than 10 parts of flour. The wholemeal and the flour used for this mixture shall be in accordance with the standards prescribed for wholemeal and for flour respectively.

(c) Fifty per centum wholemeal is the product obtained by mixing not less than 50 parts of wholemeal with not more than 50 parts of flour. The wholemeal and the flour used for this mixture shall be in accordance with the standards prescribed for wholemeal and for flour respectively.

(d) Ninety per centum wholemeal and 50 per centum wholemeal shall not contain any foreign matter other than that permitted by paragraph (c) of sub-regulation B.01.001. of this regulation.

(e) There shall be written in the label on or attached to every package containing wholemeal, or 90 per centum wholemeal, or 50 per centum wholemeal, in letters of not less than 18 points measurement, the words—

WHOLEMEAL  
or  
90% WHOLEMEAL  
or  
50% WHOLEMEAL

as the case requires.

**B.01.003. Self-raising Flour.**

(a) Self-raising flour is flour to which the ingredients of a baking compound have been added. It shall liberate not less than 45 grains of carbon dioxide per pound when moistened and heated, and it shall contain not more than 10 grains of sulphates, calculated as calcium sulphate, per pound.

(b) There shall be written in the label on or attached to every package containing flour to which has been added cream of tartar or acid phosphate, or any mixture of the two, immediately following the name of the food, one of the following statements :—

PREPARED WITH CREAM OF TARTAR  
or  
PREPARED WITH PHOSPHATE AERATOR  
or

PREPARED WITH CREAM OF TARTAR AND PHOSPHATE AERATOR

as the case requires, in letters of not less than 8 points measurement.

(c) Where a mixture of cream of tartar and phosphate aerator is used, the name of the substance greater in proportion by weight shall appear first in the label.

**B.01.004. Protein Increased Flour.**

Protein increased flour shall conform in all respects with the general standard for flour, other than that of nitrogen content. It shall contain not less than 2.5 per centum of nitrogen, calculated on the water-free substance, and may contain added gluten.

**B.01.005. Rye Flour or Meal.**

Rye flour or meal is the fine, clean and sound product obtained in the commercial milling of cleaned and sound rye grain. It shall contain not more than 15 per centum of water, not less than 1.2 per centum of nitrogen, and not more than 1.3 per centum of ash. It shall not contain any foreign matter other than permitted by paragraph (c) of sub-regulation B.01.001. of this regulation.

**B.01.006. Gluten or Gluten Flour.**

Gluten, or gluten flour, is the product obtained from flour by the removal of a large proportion of the starch. It shall contain not more than 10 per centum of water, and calculated on the water-free substance not less than 12.7 per centum of nitrogen, and shall not contain any added substance.

**B.01.007. Bread.**

(a) Bread is the product obtained by baking properly a leavened dough prepared with flour and water, with or without salt, edible fats, milk and milk products, gluten, eggs, sugar, invert sugar, glucose, non-diastatic malt or its extract, diastatic malt or its extract, malted barley flour, malted wheat flour, monoglycerides and diglycerides of fat forming fatty acids in amounts not exceeding 0.3 per centum of the flour used, vinegar, acetic acid or other substances approved by the Commissioner. It may contain propionic acid or its salts in amounts not exceeding 0.2 per centum calculated as propionic acid, or sorbic acid or its salts in amounts not exceeding 0.1 per centum calculated as sorbic acid. It may contain not more than 0.3 per centum of sodium or potassium diacetate. Bread may also contain the additives specified in paragraph (c) of sub-regulation B.01.001 of this regulation in amounts not exceeding those so specified.

(b) The finished loaf shall—

- (i) be reasonably symmetrical and of good volume ;
- (ii) have a good texture and colour ;
- (iii) have a reasonably fine and even crumb structure ; and
- (iv) be properly fermented and baked and palatable.



(c) Bread shall contain not more than 45 per centum of water in not less than five grams taken from any part of the loaf. It shall yield not more than 2.0 per centum of total ash, and not more than 0.2 per centum of ash insoluble in decinormal solution of hydrochloric acid. Ten grams of the crumb taken from the centre of the loaf shall not contain more acid, when determined by the prescribed method, than is required for the neutralisation of 4.5 millilitres of decinormal solution of sodium hydroxide.

**B.01.008. Wholemeal Bread.**

(a) Wholemeal Bread shall be made by baking properly a leavened dough prepared with not less than 90 per centum wholemeal, water and salt.

(b) It shall contain not more than 45 per centum of water in five grams taken from any part of the loaf; it shall yield not more than 2.5 per centum of total ash and not more than 0.3 per centum of ash insoluble in decinormal solution of hydrochloric acid. Ten grams of the crumb taken from the centre of the loaf shall not contain more acid, when determined by the method prescribed for bread, than is required by the neutralisation of 4.5 millilitres of decinormal solution of sodium hydroxide. It shall contain not less than 1.8 per centum of crude fibre calculated on the water-free substance as determined by the prescribed method.

(c) It may contain the edible enriching agents, yeast nutrients and improvers as permitted by paragraph (a) of sub-regulation B.01.007 of this regulation and the finished loaf shall conform with the standards laid down under paragraph (b) of that sub-regulation.

**B.01.009. Brown Bread.**

(a) Brown bread shall be made by baking properly a leavened dough prepared with 50 per centum wholemeal, water and salt.

(b) It shall contain not less than 1.0 per centum of crude fibre calculated on the water-free substance as determined by the prescribed method, and shall otherwise conform with paragraphs (b) and (c) of sub-regulation B.01.007 of this regulation.

**B.01.010. Prescribed Methods.**

The methods for determining the amount of acid in bread are as follows :—

(a) Acidity in Bread : Twenty grams of bread crumb are placed in a suitable mixer with 200 mls. of distilled water. The mixer is used, avoiding splashing until the bread is disintegrated into a fine pulp (2-3 minutes). The bread is permitted to settle and 100 mls. of supernatant liquid is transferred to a flask and immediately titrated with decinormal solution of sodium hydroxide, using phenolphthalein as indicator.

(b) Crude Fibre : Proceed as directed in "Official Methods of Analysis of the Association of Official Agricultural Chemists," 8th Edition, 1955, 22.31, 22.32 and 22.33, pages 372 and 373.

**B.01.011. Rye Bread.**

(a) Rye bread shall be made by baking properly a leavened dough of rye flour or meal, salt and water, to which may be added not more than 70 per centum of flour.

(b) It may contain the edible enriching agents and yeast nutrients and improvers as permitted by paragraph (a) of sub-regulation B.01.007 of this regulation.

**B.01.012. Protein-increased Bread.**

Protein-increased bread shall conform in all respects with the general standard for bread. It shall contain not less than 2.5 per centum of nitrogen, calculated on the water-free substance.

**B.01.013. Milk Bread.**

Milk bread shall conform in all respects with the general standard for bread. It shall contain not less than 4 per centum of non-fat milk solids (calculated on the water-free substance).

**B.01.014. Oatmeal.**

Oatmeal is the meal produced by grinding oats (*Avena sativa*) after removal of the husk. It shall contain not less than 5 per centum of fat or of ethereal extract and not more than 2.5 per centum of meal derived from grain other than oats.

**B.01.015. Rice.**

Rice is the husked grain of *Oryza sativa*.

**B.01.016. Polished Rice.**

Polished rice is rice polished with or without talc. It may contain glucose, not more than 0.5 per centum of talc, and not more than a trace of permitted colouring matter. It shall not contain any other foreign substance.

**B.01.017. Rice Flour or Ground Rice.**

Rice Flour or Ground Rice is the meal obtained by grinding husked rice. It shall yield not more than 1.5 per centum of ash. It shall not contain any foreign substance.

**B.01.018. Maize Meal.**

Maize meal is the meal obtained by grinding maize. It shall contain not less than 1.1 per centum of nitrogen, and shall yield not more than 1.6 per centum of ash.

**B.01.019. Mixed Meals.**

There shall be written in the label on or attached to every package containing a mixture of meals of diverse origin the words MIXED MEALS in letters of not less than 18 points measurement. Such words shall constitute the first line of the label, and no other word shall appear on the same line. There shall also be written in the label, in letters of not less than 10 points measurement, a statement of the kinds and approximate proportions of the meals of which the mixture is composed, in the following form: THIS PACKAGE CONTAINS (here insert the names of the several meals, and a statement of the approximate proportions of each of them contained in the mixture).

**B.01.020. Corn Flour.**

Corn flour is the starch powder derived from any variety of corn or grain. It shall yield not more than 0.7 per centum of ash.

**B.01.021. Labelling.**

There shall be included in the label on or attached to every package containing corn flour, in letters of not less than 8 points measurement immediately following the name of the food, the name of the grain used in the manufacture of the corn flour.

**B.02. BAKING COMPOUNDS.****B.02.001. Cream of Tartar.**

Cream of Tartar shall contain not less than 99 per centum of acid tartrates, calculated as potassium acid tartrate. ( $\text{KHC}_4\text{H}_4\text{O}_6$ ).

**B.02.002. Acid Phosphate Powder or Phosphate Aerator.**

Acid phosphate powder, or phosphate aerator, is any suitable acid phosphate which, with or without starch or other wholesome farinaceous substance, can be used in the preparation of a chemical leaven for baking purposes.

Its neutralising value, calculated as parts  $\text{NaHCO}_3$  per 100 parts powder, shall be not less than 44 when determined by the method of the Association of Official Agricultural Chemists (1955 Edition, paragraphs 7, 8). It shall contain not more than 2 per centum of sulphates, calculated as calcium sulphate ( $\text{CaSO}_4$ ), not more than 0.3 per centum of compounds of aluminium, calculated as alumina ( $\text{Al}_2\text{O}_3$ ) and not more than 20 parts per million of fluorine.

**B.02.003. Labelling.**

(a) There shall be written in the label on or attached to every package containing cream of tartar, or acid phosphate powder, or a mixture of the two the words—

CREAM OF TARTAR

or

ACID PHOSPHATE POWDER (or PHOSPHATE AERATOR)

or both of these descriptions as the case requires, in letters of not less than 18 points measurement.

(b) In the case of a mixture sold in one package, the name of the substance greater in proportion by weight shall appear first on the label, and the label shall bear in letters of not less than 8 points measurement a statement of the respective percentages of cream of tartar and acid phosphate in the mixture.

**B.02.004.****Baking Powder.**

Baking powder is a salt, or a mixture of salts, with or without farinaceous diluent substance which evolves carbon dioxide on being moistened and heated, and which may be used as a chemical leaven in the preparation of food. It shall yield not less than 10 per centum of its weight of carbon dioxide. It shall contain not more than 0.1 per centum of aluminium compounds calculated as alumina ( $\text{Al}_2\text{O}_3$ ), and not more than 1.5 per centum of sulphates calculated as calcium sulphate ( $\text{CaSO}_4$ ) and not more than 10 parts per million of fluorine.

**B.02.005.****Labelling.**

(a) The word "egg," or expressions or devices which imply or suggest the presence of egg or the equivalent of egg, shall not appear on or be attached to any package which contains baking powder.

(b) There shall be written in the label on or attached to every package containing baking powder either—

(a) immediately preceding the name of the product the words—

CREAM OF TARTAR

or

PHOSPHATE AERATOR (or ACID PHOSPHATE)

or both of such descriptions ; or

(b) immediately following the name of the product the words—

CONTAINS

CREAM OF TARTAR

or

CONTAINS

PHOSPHATE AERATOR (or ACID PHOSPHATE)

or both of such descriptions, as the case requires, in letters of not less than 8 points measurement.

(c) In the case of a mixture containing two acid ingredients sold in one package, the name of the acid ingredient greater in proportion by weight shall appear first on the label, and that label shall also bear in letters of not less than 8 points measurement a statement of the respective percentages of cream of tartar and acid phosphate in the mixture.

**B.03.****PASTRY.****B.03.001.**

(a) "Pastry" includes pastry mix, pastry, cakes and biscuits.

(b) Pastry is a product of the mixture of one or more kinds of flour or starch with one or more of the following substances, cooked or uncooked ; water, milk or milk products, fresh eggs, butter, edible fats or oils, sugar, honey or molasses, nuts, seeds, sound fruits or preparations of sound fruits, other wholesome food substances. It may contain propionic acid or its salts in amounts not exceeding 0.2 per centum calculated as propionic acid, or sorbic acid or its salts in amounts not exceeding 0.1 per centum calculated as sorbic acid. It may contain not more than 0.3 per centum of sodium or potassium diacetate. Pastry shall not contain any preservative substance except such as is specifically permitted in the ingredients used, or any artificial sweetening substance, mineral oil or mineral fat, alum, or sulphate of copper. Harmless flavourings and permitted colourings may be added.

**B.04.****CUSTARD POWDER.****B.04.001.**

Custard powder is a powder prepared from starch with or without other food substances and with or without permitted colouring or flavouring substances.

**B.04.002.****Labelling.**

The word "egg," or the word "cream," or expressions or devices which imply or suggest the presence of the equivalent of egg or cream, shall not be written in the label on or attached to any package which contains custard powder.

**B.05. INFANTS' FOOD.****B.05.001.**

Infants' Food is any food described or sold as suitable for infants.

**B.05.002.**

Infants' food shall not contain more than 0.3 per centum of fibre, nor any mineral substance insoluble in decinormal hydrochloric acid, nor any preservative, and shall be free from rancidity.

**B.05.003.**

Any infants' food advertised, described, or sold as suitable for infants under the age of six months shall, when prepared for use in accordance with the directions, for an infant aged one month, contain not less than 2.1 per centum of fat and not less than 4 per centum of lactose.

**B.05.004.**

No person shall advertise, describe or sell any food as suitable for infants unless there is written legibly and prominently in the label on or attached to the package or container containing that food—

- (a) the date when the food was packed ;
- (b) a statement of the source or sources of the protein and fats, and of the nature of the carbohydrates present ;
- (c) a statement showing the percentage composition of the food when prepared in accordance with the accompanying instructions for an infant aged one month ;
- (d) a statement showing the average percentage composition of human milk :  
Provided that for the purposes of this sub-regulation, the average percentage composition of human milk shall be deemed to be—
 

Proteins	....	....	1.5 per cent.
Fat	....	....	3.5 per cent.
Lactose	....	....	6.5 per cent.
Ash	....	....	0.2 per cent.
- (e) a statement showing the food value, expressed as Calories, contained in the quantity of prepared food recommended to be given per day at the age of one month ; and a statement of the average number of Calories required per day by an infant aged one month, which for the purposes of this sub-regulation shall be taken as 400 Calories.
- (f) the statements of percentage composition and of the number of Calories required in paragraphs (c), (d) and (e) of this sub-regulation shall appear in the following form :—

Composition of food for an infant aged one month :—

	Human Milk	Prepared food
Proteins	1.5 per cent.	....
Fat	3.5 per cent.	....
Lactose	6.5 per cent.	....
Other carbohydrates	<i>Nil</i>	....
Ash	0.2 per cent.	....
Food value, expressed as Calories in one day's food	400 (approx.)	....

- (g) exact directions as to the method of preparing food, such directions to include a statement of the weight corresponding to the measure of the amount of food directed to be used in the preparation.
- (h) a statement of the average amount of prepared food to be given to an infant at one time, and the number of times such amount is to be given per day ; such statement to be given for each month of age up to six months.

Provided that the statements referred to in paragraphs (c), (d), (e), (f) and (h) of this sub-regulation need not be written in the label if the label contains the words, "UNSUITABLE FOR INFANTS UNDER THE AGE OF SIX MONTHS," in letters of not less than 8 points measurement.

**B.06.****INVALIDS' FOOD.****B.06.001.**

(a) Invalids' food is any food described or sold as food suitable for invalids. It shall be composed of food substances modified, prepared, or compounded so as to possess nutritive and assimilative properties which render it specially suitable for use as food by invalids.

(b) Invalids' food shall not contain any preservative or other foreign substance.

**B.06.002.****Labelling.**

There shall be written in the label on or attached to every package containing invalids' food, or any food described as or purporting to be invalids' food, a statement of the ingredients contained in that food on which the claim of special suitability for invalids is based.

**B.07.****MALT, MALT EXTRACT, ETC.****B.07.001.****Malt.**

Malt is the seed of barley or some other cereal, which has been caused to germinate, and which has been subsequently dried.

**B.07.002.****Malt Extract.**

Malt extract is the substance obtained by evaporating an aqueous extract of malt at a temperature not exceeding 55 degrees Centigrade. It shall contain not less than 70 per centum of the total solids derived wholly from malt. Its diastasic power shall be such that one part by weight of the extract will in 30 minutes, at a temperature of 40 degrees Centigrade, convert 2.5 parts by weight of pure anhydrous potato starch into an equivalent amount of maltose, as estimated by the Harrison-Gair method.

**B.07.003.****Bakers' or "Commercial" Malt Extract, or Bakers' Maltose.**

Bakers' or "commercial" malt extract, or bakers' maltose, shall contain not less than 70 per centum of solids wholly derived from malt.

**B.07.004.****Liquid Malt Extract.**

Liquid malt extract shall contain not less than 50 per centum of solids wholly derived from malt. It shall possess diastasic power corresponding to that of malt extract.

**B.07.005.****Malt Extract and Cod-liver Oil.**

Malt extract and cod-liver oil is an emulsion composed of malt extract and cod-liver oil. The proportion of cod-liver oil present shall be not less than 10 per centum of the emulsion. The proportions of the ingredients present in every container of malt extract and cod-liver oil shall be declared by a statement written in the label in letters of not less than 8 points measurement, in the following form—

CONTAINING NOT LESS THAN (here insert the percentage) PER  
CENT. OF WEIGHT OF COD-LIVER OIL.

**PART C.—MEAT AND MEAT PRODUCTS.****C.01.****DEFINITIONS AND GENERAL.****C.01.001.****Meat.**

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

**C.01.002.****Fresh and Chilled Meat.**

Fresh meat or chilled meat is meat which has been kept at a temperature above its freezing point.

**C.01.003.****Frozen Meat.**

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

**C.01.004.****Corned, Pickled, or Salted Meat.**

Corned meat, pickled meat, or salted meat is uncooked meat prepared with salt, potassium or sodium nitrate, potassium or sodium nitrite, sugar, vinegar, or spices, either singly or in combination. It may contain soluble inorganic phosphates in proportion not exceeding the equivalent of 0.3 per centum of phosphorus pentoxide ( $P_2O_5$ ).

**C.01.005.****Smoked Meat.**

Smoked meat is corned, pickled, or salted uncooked meat treated with smoke.

**C.01.006.****Tripe.**

Tripe as sold for human consumption shall not be prepared in any manner which would impair its nutritive properties. It shall not contain any added substance except salt. It shall have a neutral reaction lying between pH 6.5 and 7.5 when macerated with twice its weight of neutral distilled water.

**C.01.007. Minced Meat.**

Minced meat is chopped or comminuted fresh or chilled meat. It shall not contain any preservative, farinaceous substance or other added substance.

**C.01.008. Manufactured Meats.**

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

(b) In manufactured meats, where a farinaceous agent is necessary for binding any meat, a maximum of 6 per centum of starch may be added.

**C.01.009. Labelling.**

There shall be written in the label on or attached to every package containing manufactured meat or meats a statement of the name or names of the contained meats in letters of not less than 8 points measurement.

**C.01.010. Sausage Meat and Sausages.**

(a) Sausage meat is chopped or comminuted meat. It may contain salt, sugar, spices, herbs, potassium or sodium nitrite, potassium or sodium nitrate, and whole-some farinaceous substances. It shall contain not more than 6 per centum of starch and not less than 75 per centum of meat (when determined by the prescribed method). The meat so determined shall contain not more than 30 per centum of fat.

(b) Sausage is sausage meat enclosed in a skin or casing, and such skin or casing if of animal origin shall be deemed to be an integral portion of the sausage meat.

(c) Sausage or sausage meat sold under any name descriptive of its kind, composition or origin, shall correspond thereto.

**C.01.011. Permitted Colouring Matter.**

The colouring of the skins referred to in sub-regulation C.01.010 of this regulation with any permitted colouring substance is hereby permitted without declaration.

**C.01.012. Limitation of Nitrite and Nitrate.**

The proportion of potassium or sodium nitrite present in corned, pickled, salted, smoked, manufactured meat or sausage meat shall not exceed one grain (calculated as  $\text{KNO}_2$ ) to the pound, and the proportion of total nitrates and nitrites shall not exceed 14 grains (calculated as  $\text{KNO}_3$ ) to the pound.

**C.01.013. Preservative.**

(a) Uncooked manufactured meat and sausage meat may contain sulphur dioxide (or sulphites calculated as sulphur dioxide) in proportion not exceeding 3.5 grains to the pound.

(b) Cooked manufactured meat and sausage meat may contain sulphur dioxide (or sulphites calculated as sulphur dioxide) in proportion not exceeding 1.8 grains to the pound.

**C.02. CANNED MEAT AND CANNED MEAT PRODUCTS****C.02.001.**

Canned meats and canned meat products are the products prepared in accordance with good commercial practice, from meat or meats properly trimmed, with or without other wholesome foodstuffs, sugar, salt, potassium or sodium nitrate, potassium or sodium nitrite, seasoning and water.

**C.02.002.**

Canned meat or canned meat products shall be packed in clean containers, hermetically sealed and processed by heat to ensure preservation.

**C.02.003.**

No container of canned meat or meat products shall be sold unless and until examined by the manufacturer not less than five days after the canning process has been completed, and any container showing abnormality shall be destroyed.

**C.02.004.**

(a) Any container discovered to be leaky or faulty after sterilisation shall not be reprocessed except under the following conditions :—

(i) That the reprocessing is conducted within six hours of the original processing ; or

(ii) if the leak or fault is discovered during the latter part of the day, that the container is held in a room the temperature of which does not exceed 40 degrees Fahrenheit and the reprocessing is done the following morning.

(b) Any container not reprocessed in accordance with sub-paragraphs (i) or (ii) of this sub-regulation shall be destroyed, and not be allowed to accumulate in a packing room.

**C.02.005.**

(a) The fat content of canned corned brisket, canned sausages, canned ham loaf and other canned products of which pork is the main constituent shall not exceed 30 per centum of the total meat content, except that the fat content of canned bacon shall not exceed 50 per centum of the total meat content.

(b) The fat content of any other canned meat or meat products shall not exceed 20 per centum of the total meat content.

**C.02.006.**

(a) Canned meat, sausages and meat products shall contain not more than 3 per centum of sodium chloride (salt) and not more than 0.2 per centum (14 grains per pound) of potassium or sodium nitrate calculated as  $\text{KNO}_3$ .

(b) Where potassium or sodium nitrite is used it shall not be in larger proportion than 1 grain per pound (calculated as  $\text{KNO}_2$ ).

(c) Where potassium or sodium nitrite and potassium or sodium nitrate are used in combination, the proportion of total nitrites and nitrates shall not exceed 14 grains (calculated as  $\text{KNO}_3$ ) per pound.

(d) Canned meat products may contain added soluble inorganic phosphates in amounts not exceeding the equivalent of 0.3 per centum phosphorus pentoxide ( $\text{P}_2\text{O}_5$ ).

**C.02.007.****Canned Meat (Solid Pack).**

Canned meat (solid pack) shall consist of meat with or without seasoning and with or without the substances permitted by sub-regulation C.02.006 of this regulation. It shall contain no jelly other than that produced from the meat during processing. It shall contain not less than 80 per centum of meat (when determined by the prescribed method).

Provided that canned tongues, canned trotters and canned galantine meats may contain added gelatine or agar-agar, or both of them, but in any case shall contain not less than 80 per centum of meat (when determined by the prescribed method).

**C.02.008.****Canned Meat with Cereal.**

Canned meat, or meat with cereal and condiments only, except where designated in the label on or attached to the container as "Pie," shall contain not less than 80 per centum of meat (when determined by the prescribed method) of the kind or kinds designated in the label, and not more than 6 per centum of starch.

**C.02.009.**

Canned meat, or meats with cereal and condiments only, where designated in the label on or attached to the container as "Pie," shall contain not less than 51 per centum of meat (when determined by the prescribed method) of the kind or kinds designated in the label.

**C.02.010.****Canned Meat with Vegetables.**

Canned meat or meats with vegetables, where meats are, or a variety or meat is, first named in the label on or attached to the container, shall contain not less than 51 per centum of meat (when determined by the prescribed method) of the kind or kinds designated in the label.

**C.02.011.****Canned Meat with Pastry.**

(a) Canned meat, or meats with pastry, where meats are, or a variety of meat is, first named in the label on or attached to the container, shall contain not less than 51 per centum of meat (when determined by the prescribed method) of the kind or kinds designated in the label.

(b) Canned meat pie, where the meat is substantially enclosed by pastry and where meat or a variety of meat is first named in the label on or attached to the container, shall contain not less than 40 per centum of meat (when determined by the prescribed method) of the kind or kinds designated in the label.

**C.02.012. Canned Sausages.**

Canned sausages shall contain not less than 75 per centum of meat (when determined by the prescribed method) of the kind or kinds designated in the label on or attached to the container and not more than 6 per centum of starch (including soluble starch and dextrins).

**C.02.013. Canned Sausages with Vegetables.**

Canned sausages with vegetables where sausages are, or a variety of sausages is, first named in the label on or attached to the container, shall contain not less than 51 per centum of sausages (when determined by the prescribed method).

**C.02.014. Canned Sausages with Tomato Sauce.**

Canned sausages with tomato sauce, curry or similar substance, where sausages are, or a variety of sausages is, first named in the label on or attached to the container, shall contain not less than 75 per centum of sausages (when determined by the prescribed method).

**C.02.015. Other Canned Meats.**

A canned meat product not specifically provided for in this regulation C.02, when meats are, or a variety of meat is, first named in the label on or attached to the container, shall contain not less than 51 per centum of meat (when determined by the prescribed method).

**C.02.016. Labelling.**

There shall be written in the label on or attached to every container of canned meat or meat products, in letters of not less than 8 points measurement, a statement that either the meat contents have been cooked before canning, or partially cooked before canning, or that the meat contents have been cooked in the container with retention of the natural meat juices, in one of the following forms as the case requires :—

MEAT COOKED BEFORE CANNING

or

MEAT PARTIALLY COOKED BEFORE CANNING

or

MEAT COOKED IN CAN WITH RETENTION OF MEAT JUICE

or alternatively, where the meat contents have been cooked before canning, such fact may be indicated by the use of the letter C, or where the meat contents have been partially cooked before canning, such fact may be indicated by the use of the letter P, or where the meat contents have been cooked in the container, such fact may be indicated by the use of the letter N, in letters of not less than 8 points measurement, immediately following the trade name or description in the label on or attached to the container.

**C.02.017.**

(a) There shall be written in the label on or attached to every container of canned meat, sausages or meat products, in letters of not less than 18 points measurement, a statement giving a true description of the contents of the container as in the following examples :—

CORNERD BEEF

or

VEAL AND PORK.

(b) Where the food is prepared from two or more kinds of meat, the kind of meat first named in the label shall be in greater proportion than any other.

(c) There shall also be written in the label, in letters of not less than 8 point measurement, a statement of the approximate proportion of each kind of meat present as in the following example :—

Contents 80% VEAL and 20% PORK

**C.02.018.**

(a) There shall be written in the label on or attached to every container which contains a mixture of canned meat, canned sausages, or meat products with cereal, vegetables, vegetable products, pastry or similar commodities, in letters of not less than 18 points measurement, a true description of the contents of the container as in the following examples :—

CORNERD BEEF WITH CEREAL

or

VEAL AND PORK WITH VEGETABLES

or

BEEF STEAK AND KIDNEY PUDDING.



(b) There shall also be written in the label, in letters of not less than 8 points measure ment, a statement of the approximate proportion of each ingredient present as in the following examples :—

Contains 80% CORNED BEEF and 10% CEREAL,  
Contains 50% VEAL, 16% PORK, CARROTS, POTATOES, PEAS  
or  
Contains 60% BEEF, 6% KIDNEY, 30% PASTRY.

(c) The three main vegetables shall be stated in descending order of the proportions present.

Provided that with the exception of containers conforming with sub-regulations C.02.008 and C.02.009 of these regulations, the declaration of cereals or starch shall not be required where the starch content does not exceed 3 per centum.

**C.02.019.**

There shall be written in the label on or attached to every container containing canned ham or other semi conserve canned meat product requiring storage under refrigeration, the words "Keep under refrigeration below 40 deg.F.", or words of similar import, in letters of not less than 18 points measurement. No other words shall appear in the same line.

**C.02.020.**

The following paragraphs set forth the prescribed method for the determination of meat in sausages, sausage meat, canned meats and canned meat products, and the determination of sausages in canned sausage products :—

Preparation of Sample.

- (a) Sausage Meat, Sausages and Canned Sausages.

In the case of sausages, separate the sausage meat as completely as possible from the casings. Weigh the whole sample of sausage meat and mix in a Waring Blendor (or similar apparatus) with a measured quantity of water to produce a homogeneous, semi-fluid mass. Make allowance for this dilution with water in all subsequent calculations.

- (b) Canned Meat with Cereal.

Treat the whole sample as in paragraph (a).

- (c) Canned Meat with Vegetables or with Pastry.

Using the whole sample, separate the meat as completely as possible from the vegetables, or as the case may be, the pastry, weighing the original sample and the separated meat. Treat separated meat as in paragraph (a).

- (d) Canned Sausages with Vegetables or with Tomato Sauce or other admixture.

Using the whole sample, separate the sausages as completely as possible from the vegetables, or as the case may be, the tomato sauce or other admixture, weighing the original sample and the separated sausages. Treat the separated sausages as in paragraph (a).

Chemical Determinations.

- (e) Total Solids.

Place about five grams of ignited sand and a stirring rod in a flat-bottomed dish, dry thoroughly, cool in a desiccator, and weigh. Add prepared diluted sample (equivalent to from three to five grams of undiluted material), weigh accurately, mix with the sand, and heat to apparent dryness on a water bath, stirring at intervals. Complete drying at 100-102 degrees Centigrade, weighing at hourly intervals until there is no significant loss of weight. Calculate percentage of total solids in undiluted sample.

- (f) Fats.

Weigh accurately a quantity of the prepared, diluted sample (equivalent to from three to five grams of undiluted material) into a Soxhlet thimble, stand thimble on a piece of cotton wool in a small beaker and dry overnight in oven at about 100 degrees Centigrade. Place the cotton wool in top of thimble and transfer thimble to Soxhlet apparatus. Wash beaker several times with anhydrous ether, transferring ether to Soxhlet apparatus. Extract with anhydrous petroleum ether for 16 hours, evaporate bulk of ether from Soxhlet flask and remove remainder on a water bath. Dry extracted fat at temperature of boiling water for 30 minutes, cool in desiccator and weigh.

Continue, at 30 minute intervals, this alternate drying and weighing until weight is constant. Remove fat from flask with petroleum ether, dry, cool, and weigh.

Obtain weight of fat by difference.

Calculate percentage of fat in undiluted sample.

(g) Nitrogen.

Weigh accurately a quantity of the prepared, diluted sample (equivalent to about two grams of the undiluted material) and determine the percentage of nitrogen by the Kjeldahl or modified Kjeldahl method. Calculate percentage of nitrogen in the undiluted sample.

(h) Total Protein.

Percentage of protein = percentage of N  $\times$  6.25.

(i) Ash.

Weigh accurately a quantity of the prepared, diluted sample (equivalent to about 2.5 grams of the undiluted material) into an ignited and tared dish, dry and ash at dull-red heat to constant weight. Calculate percentage of ash in the undiluted sample.

(j) Starch.

The percentage of starch in canned meats and canned meat products shall be determined by the method as described in "Official and Tentative Methods of Analysis of the Association of Official Agricultural Chemists," 6th Edition, 1945, paragraph 28.19.

(k) Calculation of Percentage of Meat Protein in Undiluted Samples.

From the above determinations, make the following calculations:—

Non-fatty solids = total solids—fat.

Carbohydrate + crude cellulose = non-fatty solids—protein—ash.

Cereal filler =  $2 \times$  (carbohydrate + crude cellulose).

Nitrogen due to cereal filler =  $1/100 \times$  cereal filler.

Nitrogen due to meat = nitrogen as determined—nitrogen due to cereal filler.

Meat Protein = nitrogen due to meat  $\times$  6.25.

C.02.021.

Calculation of Meat Content.

(a) Sausage Meat and Sausages.

The percentage of meat is the percentage of meat protein  $\times$  4.8 in the case of beef or mutton, or a mixture of both, or 4.6 in the case of sausage meat containing pork, plus the percentage of fat.

(b) Canned Meat with Cereal.

The percentage of meat is the percentage of meat protein  $\times$  4.8 if cooked in the can (or 4.2 if partially cooked before canning, or 3.5 if cooked before canning) plus the percentage of fat.

(c) Canned Meat with Vegetable or with Pastry.

The percentage of meat shall be calculated as in paragraph (a) of this sub-regulation and expressed as percentage of the whole sample.

(d) Canned Sausages.

The percentage of meat is the percentage of meat protein  $\times$  4.8 plus the percentage of fat.

(e) Sausage Content in Canned Sausages with Vegetables or with Tomato Sauce or other Admixture.

The percentage of meat shall be calculated as in paragraph (c) of this sub-regulation. The percentage of sausage is the percentage of meat  $\times$   $1\frac{1}{3}$ , expressed as a percentage of the whole sample.

C.03.

MEAT EXTRACT, MEAT ESSENCE, OR MEAT JUICE.

C.03.001.

Meat extract, meat essence, and meat juice, is in each case the product obtained from meat by extraction, expression, or concentration. Each shall contain the protein of flesh, but no extract of yeast or other foreign substance, except salt and condiments, and, in the case of meat juice, glycerine, if the presence and percentage of glycerine is declared in the label.

**C.03.002.****Labelling.**

There shall be written in the label on or attached to every container containing meat extract, meat essence, or meat juice, in letters of not less than 8 points measurement, the name or names of the kind or kinds of meat from which its contents have been prepared.

**C.04.****MEAT PASTE.****C.04.001.**

Meat paste is a paste prepared with meat, with or without farinaceous material and other wholesome food and flavouring substances.

**C.04.002.****Labelling.**

There shall be written in the label on or attached to every package containing meat paste, in letters of not less than 8 points measurement, a statement of the proportion of meat contained in the paste in the following form :—

THIS PASTE CONTAINS NOT LESS THAN (here insert the name or names of the meat or meats accompanied by a statement of the approximate proportion).

**PART D.—FISH AND FISH PRODUCTS.****D.01.****DEFINITIONS AND GENERAL.****D.01.001.****Fish.**

Fish is any fish, crustacean or mollusc intended for human consumption whether the fish is fresh or frozen or prepared by salting, smoking, heating or by any other process. Fish sold under any name descriptive of its kind, composition or origin shall correspond thereto.

**D.01.002.****Soft-cured Fish.**

The colouring of soft-cured fish with annatto is hereby permitted without declaration.

**D.02.****CANNED FISH AND CANNED FISH PRODUCTS.****D.02.001.**

Canned fish and canned fish products are the products prepared in accordance with good commercial practice from fish properly prepared and fit for human consumption. They may contain salt, sugar, acetic acid or vinegar, saltpetre (potassium or sodium nitrate), potassium or sodium nitrite, seasoning, water, any substance added by the process of smoking or any other wholesome foodstuff.

**D.02.002.**

Canned fish and canned fish products shall be packed in clean containers, hermetically sealed and processed to ensure preservation.

**D.02.003.**

No container of canned fish or canned fish products shall be sold unless and until examined by the manufacturer not less than 10 days after the canning process has been completed, and any container showing any abnormality shall be destroyed.

**D.02.004.**

The total fat and oil content of canned fish or canned fish products shall not exceed 25 per centum.

**D.02.005.**

(a) Canned fish and canned fish products shall not contain more than 14 grains per pound of potassium or sodium nitrate (calculated as  $\text{KNO}_3$ ).

(b) Where potassium or sodium nitrite is used, it shall not be in larger proportion than 1 grain per pound (calculated as  $\text{KNO}_2$ ).

(c) Where potassium or sodium nitrite and potassium or sodium nitrate are used in combination, the proportion of total nitrites and nitrates shall not exceed 14 grains (calculated as  $\text{KNO}_3$ ) per pound.

**D.02.006.**

The addition of sodium hexametaphosphate, in proportion not exceeding 0.5 per centum, to canned fish or canned fish products is permitted.

**D.02.007.**

Canned fish (other than fish paste) with starch, cereal, water or other foodstuff shall contain not more than 6 per centum of starch and not less than 51 per centum of fish.

**D.02.008.****Labelling.**

(a) There shall be written in the label on or attached to every container of canned fish products, in letters of not less than 12 points measurement, a statement giving a true description of the fish contents of the container as in the following examples :—

BARRACOUTA  
or  
TUNA.

(b) Where the food is prepared from two kinds of fish, the fish first named in the label shall be in greater proportion than any other, and the label shall contain, in letters of not less than 8 points measurement, a statement of the approximate proportion of each kind of fish present as in the following example :—

CONTAINS 80% BARRACOUTA AND 20% SALMON.

**D.02.009.**

Where the food is prepared from more than two kinds of fish there shall be written in the label on or attached to the container, in letters of not less than 18 points measurement, the words "MIXED FISH", and the label shall also contain, in letters of not less than 8 points measurement, a statement of the approximate proportion of each fish contained as in the following example :—

CONTAINS SALMON 50%, BARRACOUTA 30%, TUNA 20%.

Provided that when a particular kind of fish is present in the proportion of not less than 75 per centum of the fishes contained in the container, the statement of the approximate proportion of each of the fish present may be made in the following examples :—

CONTAINS BARRACOUTA 75%, AND OTHER FISH 25%, WHICH  
MAY INCLUDE SALMON, TUNA, MULLET, HERRING (insert the  
names of any other kinds of fish which may be present).

**D.02.010.**

(a) There shall be written in the label on or attached to every container which contains a mixture of canned fish with cereal, water, starch, or other foodstuffs, with the exception of edible oil or tomato sauce where the tomato sauce does not exceed 10 per centum of the contents, in letters of not less than 12 points measurement, a true description of the contents of the container as in the following examples :—

SALMON WITH CEREAL  
or  
BARRACOUTA WITH TOMATO SAUCE AND CEREAL.

(b) There shall also be written in the label, in letters of not less than 8 points measurement, a statement of the approximate proportion of each ingredient as in the following example :—

CONTAINS 60% SALMON AND 10% CEREAL.

**D.02.011.**

No pictorial design of fish shall appear in the label on or attached to any container of fish or fish products except where the contents are entirely fish, with or without the addition of salt, sugar, saltpetre, acetic acid or vinegar, seasonings, edible oil or tomato sauce, in which case the pictorial design shall be characteristic of the variety of fish present in greatest proportion.

**D.02.012.**

Canned fish and canned fish products may be coloured with annatto without declaration.

**D.03.****FISH PASTE.****D.03.001.**

Fish paste is a paste prepared from one or more kinds of fish with or without other wholesome foodstuffs, condiments and permitted colouring. It shall contain not less than 70 per centum of fish.

**D.03.002.**

## Labelling.

There shall be written in the label on or attached to every container of fish paste, in letters of not less than 8 points measurement—

- (a) where the paste contains only one variety of fish, the words "Fish Paste," with or without the name of the fish contained therein ;
- (b) where the paste contains two or more varieties of fish, the words "Fish Paste," with or without the name of the variety of fish, provided that where the fish are named, the variety first named shall be in greater proportion than any other ;
- (c) where the paste contains two or more varieties of fish, one or more of which impart a flavour to the paste, the words "Fish Paste," followed or preceded by the words, "..... (name of flavouring fish or fishes) flavour " ; or
- (d) where the paste contains and derives its flavour from one or more varieties of fish and a vegetable, the words "Fish Paste," followed by the words, "..... (name of flavouring fish and name of vegetable) flavour."

**D.04.**

## OYSTERS AND OTHER SHELL FISH.

**D.04.001.**

No person shall pack or sell oysters or other shell fish which have been procured from any area prohibited under the provisions of any Act of the Commonwealth or of the State, or any regulations made under any such Act.

**D.04.002.**

## Labelling.

There shall be written in the label on or attached to every package containing oysters or other shell fish, in letters of not less than 10 points measurement, the following particulars :—

The name and address of the vendor.

The trade description of the contents.

The date of removal from the shell.

Particulars of the source of supply and from whom and where the contents were obtained.

Provided that this sub-regulation shall not apply to oysters or other shell fish sold in the shell, or served for any meal, or processed and packed in hermetically sealed containers.

**D.05.**

## INSPECTION AND EXAMINATION OF FISH.

**D.05.001.**

Every consignment of frozen, cured or otherwise preserved fish, not packed in hermetically sealed containers, shall be subject to inspection and examination on arrival in the State from without the Commonwealth of Australia.

**D.05.002.**

No person shall remove from the place at which the same was unloaded on arrival in this State any portion of a consignment referred to in sub-regulation D.05.001 of this regulation, unless and until the consignment has been examined by an inspector and passed by him as wholesome and fit for human consumption, provided that the inspector may permit all or any portion of the consignment to be removed into a place of cold storage approved by him, from where it shall not be removed until he has examined it and consents to its removal.

**D.05.003.**

The fee to be paid for the examination pursuant to sub-regulation D.05.002 of this regulation shall be at the rate of one penny for every 14 lb. or portion thereof of frozen, smoked, salted, cured or otherwise preserved fish or portions of fish, and such fee shall be paid by the consignee or other person having the custody of the consignment on demand by the Commissioner or by an inspector.

**D.05.004.**

Whenever on examination any consignment or portion thereof is found to be unfit for human consumption, the consignment shall be destroyed or otherwise dealt with as the Commissioner may direct, and for that purpose a certificate of condemnation given under the hand of the inspector shall be sufficient.

## PART E.—GELATINE PRODUCTS.

## E.01.

## GELATINE.

## E.01.001.

Gelatine for consumption by man is the clean, wholesome product obtained from skin, membranes, bones, and other collagenous material. It shall yield not more than 3 per centum of ash. A 5 per centum aqueous solution shall form a jelly when kept at a temperature of 65 degrees Fahrenheit for two hours. A 5 per centum aqueous solution prepared with sterilized water at a temperature not exceeding 90 degrees Fahrenheit shall not become alkaline, or emit any unpleasant odour, after standing for 48 hours in a Petri dish at a temperature of 80 degrees Fahrenheit.

## E.01.002.

## Preservative.

(a) Gelatine for consumption by man may contain sulphur dioxide (or sulphites calculated as sulphur dioxide) in proportion not exceeding 7 grains of sulphur dioxide to the pound of dry, marketable gelatine, sold for consumption by man.

(b) Declaration of the presence of sulphur dioxide or of sulphites, in gelatine sold for consumption by man is not required unless the proportion contained in it exceeds 0.5 grain of sulphur dioxide to the pound.

## E.01.003.

## Labelling.

There shall be written in the label on or attached to every package containing gelatine sold for consumption by man, in letters of not less than 10 points measurement, the words FOR FOOD which words shall form the first line of the label, and no other word shall appear on the same line.

## E.02.

## JELLY CRYSTALS.

## E.02.001.

Jelly crystals are a confection of gelatine, sugar, and citric or tartaric acid, coloured and flavoured with permitted colouring substances and harmless flavouring substances.

## E.02.002.

## Labelling.

There shall be written in the label on or attached to every package containing jelly crystals the words :—

## JELLY CRYSTALS

in letters of not less than 10 points measurement, accompanied by the words :—

## ARTIFICIALLY COLOURED AND FLAVOURED

in letters of not less than eight points measurement.

## PART F.—VEGETABLES.

## F.01.

## GENERAL.

## F.01.001.

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

## F.01.002.

Dried or dehydrated vegetables are 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. They may contain added salt and seasonings.

## F.01.003.

(a) Dried vegetables may contain sulphur dioxide (or sulphites calculated as sulphur dioxide) in amounts not exceeding those set out in the following list, when determined by the method of Monier-Williams :—

							SO <sub>2</sub> in grains per pound.
Cabbage	....	....	....	....	....	....	10.5
Carrot	....	....	....	....	....	....	7
Potato	....	....	....	....	....	....	3.5
Peas	....	....	....	....	....	....	3.5
Silver beet	....	....	....	....	....	....	10.5

(b) Declaration of the presence of sulphur dioxide or sulphites in accordance with this sub-regulation is not required.

**F.02. CANNED VEGETABLES.****F.02.001.**

Canned or tinned vegetables are properly matured and prepared fresh vegetables, with or without salt, sterilised by heat, and packed in hermetically sealed containers.

**F.02.002. Canned Peas.**

Canned peas may contain sugar, mint, mint flavouring and permitted colouring substances.

**F.02.003. Canned Processed Dried Peas.**

Processed dried peas is the product obtained by canning suitably prepared sound dried peas, with or without the addition of salt, sugar, mint, mint flavouring and permitted colouring.

**F.02.004. Labelling.**

(a) There shall be written in the label on or attached to every package of processed dried peas, in letters of not less than 18 points measurement, the words—

**PROCESSED DRIED PEAS**

and no other word or words shall appear in the same line on the label.

(b) Any pictorial device or design suggesting green peas or the words “fresh,” “garden,” or “green” or any other expression, design or device which indicates or suggests that the contents of the package are other than peas which have been dried and soaked or otherwise processed prior to canning, shall not be written in any statement or label on or attached to the package.

**PART G. EDIBLE FATS AND OILS.****G.01. GENERAL STANDARD.****G.01.001.**

Edible fats and edible oils are the fats and oils modified or not and commonly recognised as wholesome foodstuffs. They shall be free from rancidity and from decomposition and from offensive odour and taste, and unless otherwise permitted in these regulations, shall contain not more than 1.0 per centum of free fatty acids calculated as oleic acid. They shall not contain any mineral oil but may contain permitted antioxidants in accordance with the provisions of sub-regulation A.03.003 of these regulations.

**G.01.002. Labelling.**

(a) There shall be written in the label on or attached to every package containing any edible fat or any edible oil which is not a mixture of two or more edible fats or oils, in letters of not less than 8 points measurements, the true descriptive name of the oil or fat.

(b) Notwithstanding anything to the contrary in general labelling provisions for blended or mixed food in these regulations, where there is a mixture of edible fats or edible oils or a mixture of both, there shall be written in the label of every package which contains such a mixture, in letters of not less than 8 points measurement, the words “BLENDED EDIBLE (here state whether ANIMAL, VEGETABLE, or ANIMAL AND VEGETABLE) FAT” or “BLENDED EDIBLE (here state whether ANIMAL VEGETABLE or ANIMAL AND VEGETABLE) OIL”, as the case requires.

**G.02. OLIVE OIL.****G.02.001.**

Olive oil is the oil obtained by expression from the sound mature fruit of the cultivated olive tree (*Olea europea* L.). It shall conform with the requirements of the British Pharmacopoeia.

**G.02.002. Lucca Oil, Sublime Salad Oil and Virgin Oil.**

Lucca oil, sublime salad oil or virgin oil, is an oil which conforms with the standard for olive oil.

**G.02.003. Labelling.**

The word “olive,” or the word “lucca,” or the words “sublime salad,” or the word “virgin,” or any expression or device or representation which resembles the said words or any of them, or suggests the presence of olive oil, shall not be written in the label of any container of oil which does not conform with the standard for olive oil.

**G.03. DRIPPING.****G.03.001.**

Dripping is clean fat rendered from meat other than that of swine. It shall contain not more than 2 per centum of free fatty acid calculated as oleic acid, and not more than 1 per centum of foreign matter, including salt, unavoidably incorporated in the course of rendering, and not more than 2 per centum of water. If it bears a name descriptive of its origin it shall correspond thereto.

**G.04. LARD.****G.04.001.**

Lard is the clean fat rendered from the meat of swine. It shall contain not more than 2 per centum of free fatty acid calculated as oleic acid, and not more than 1 per centum of foreign matter, including salt, unavoidably incorporated in the course of rendering, and not more than 1 per centum of water.

**G.05. MARGARINE.****G.05.001.**

Margarine is a mixture of edible fats, oils and water prepared in the form of a solid or semi-solid emulsion. It includes all substances made in imitation or semblance of butter, and all preparations resembling butter the fat contents of which are not derived exclusively from milk. Margarine may contain salt, skim milk, permitted antioxidants, mono- or di-glyceride emulsifiers, flavouring, harmless vegetable colouring and added vitamins A and D.

**G.05.002.**

(a) The fat contained in margarine shall conform to the general standards for edible fats and oils, and shall have a Kirschner value not greater than the figure obtained by using the formula—

$$\frac{\text{Polenske value of fat}}{8} + 0.5.$$

(b) Margarine shall contain not more than 16 per centum of water and not more than 4 per centum of salt.

(c) Margarine sold as table margarine, shall contain not less than 800 international Units of Vitamin A per ounce and not less than 60 international Units Vitamin D per ounce, and when vitamins A and D are added to any margarine other than table margarine, the proportions of such vitamins shall be as prescribed for table margarine.

**G.05.003. Labelling.**

(a) There shall be written in the label on or attached to every package containing margarine, in letters of not less than 18 points measurement, the words—

TABLE MARGARINE  
or  
COOKING MARGARINE

as the case requires.

(b) There shall be written in the label on or attached to every package containing margarine sold as table margarine, or containing any other margarine to which vitamins A and D have been added, in letters of not less than 8 points measurement, the words :—

CONTAINS VITAMINS A AND D IN ACCORDANCE WITH THE  
PRESCRIBED STANDARD.

(c) No other reference to vitamins shall appear on the label.

(d) The word "Butter" or any expression or device which include, resemble, or suggest butter shall not be written in the statement or label written on or attached to any package which contains margarine.

**G.06. IMITATION CREAM.****G.06.001.**

Imitation cream is an emulsion of edible fat or fats, with or without other wholesome foodstuffs and flavouring, prepared in imitation of cream. It shall contain not less than 35 per centum of total fat.

**G.06.002. Labelling.**

(a) There shall be written in the label on or attached to every package containing imitation cream the words IMITATION CREAM, in letters of not less than 12 points measurement, without any other description of the contents of the package.

(b) The label shall not bear any pictorial or other device suggesting or implying that the product is cream derived from milk.



## PART H.—MILK AND MILK PRODUCTS.

## H.01.

## GENERAL STANDARD FOR MILK.

## H.01.001.

(a) For the purpose of these regulations milk is the lacteal fluid product of the domestic cow where such fluid is intended for human consumption or use.

(b) Milk shall be clean and fresh, and shall be obtained by completely emptying the udder of a healthy animal, properly fed and kept, excluding that got during 30 days immediately before, and five days immediately following on, parturition. It shall contain not less than 8.5 per centum of solids not fat and not less than 3.2 per centum of milk fat and not less than 11.7 per centum of total solids, and its freezing point shall not lie between zero Centigrade and 0.54 degrees Centigrade below zero as determined in the Hortvet Cryoscope. It shall not contain any added water. It shall not contain any pathogenic micro-organisms. It shall not contain more than 500,000 micro-organisms in one millilitre when determined by the plate count method. It shall not be treated by heat except for the purpose of being made into pasteurised milk. The bacterial condition of milk shall be such that when subjected to the reductase test carried out in the manner prescribed it shall not completely decolourise the methylene blue in less than four hours.

## H.02.

## PASTEURISED MILK.

## H.02.001.

(a) Pasteurised milk is milk which has been efficiently heat-treated either by the holding method referred to in paragraph (b) of this sub-regulation, or by the high-temperature short-time method referred to in paragraph (c) of this sub-regulation, and which has not been more than once heated as so described and which has not otherwise been treated by heat and which is free from living coliform bacilli :

Provided that a parcel of milk shall be deemed to be free from living coliform bacilli if upon examination of a portion thereof containing one-tenth of a millilitre no living coliform bacilli are found therein.

(b) By the "holding method" the temperature of the milk is raised to not less than 145 degrees Fahrenheit and not more than 150 degrees Fahrenheit and retained at not less than 145 degrees Fahrenheit and not more than 150 degrees Fahrenheit for at least 30 minutes, and immediately and rapidly reduced to 40 degrees Fahrenheit or less and maintained with protection from contamination at 40 degrees Fahrenheit or less until the milk is removed from the premises wherein it has been pasteurised for delivery.

(c) By the "high temperature short-time method" the temperature of the milk is raised to not less than 162 degrees Fahrenheit and not more than 175 degrees Fahrenheit for at least 15 seconds, and immediately and rapidly reduced to 40 degrees Fahrenheit or less and maintained with protection from contamination at 40 degrees Fahrenheit or less until the milk is removed from the premises wherein it has been pasteurised for delivery.

(d) No milk shall be deemed to be efficiently heat-treated within the meaning of this sub-regulation if, when it is subjected to the phosphatase test applied as described in regulation H.04 of these regulations it gives a reading exceeding 2.3 Lovibond blue units.

(e) Pasteurised milk shall not contain more than 50,000 micro-organisms in one millilitre when determined by the plate count method.

(f) The bacterial condition of pasteurised milk shall be such that when subjected to the reductase test carried out in the manner prescribed in regulation H.03 of these regulations it shall not completely decolourise the methylene blue in less than four hours.

## H.02.002.

## Labelling.

(a) There shall be legibly embossed on every bottle, or written on every other container, containing pasteurised milk, or in or on the label on or attached to every such container, in lettering of not less than 24 points measurement, the words "Pasteurised Milk," and the name of the person or firm at whose premises the milk contained in every such bottle or other container was pasteurised. Alternatively, the words "Pasteurised Milk" shall be legibly written or embossed in letters of not less than 8 points measurement on the disc, cap or other device used for sealing each bottle or other container.

(b) There shall be written in 72 point lettering on a label on or attached to every container of not less than two gallons capacity used in the sale or distribution of pasteurised milk, the words "Pasteurised Milk."

(c) No words or marking other than words required by paragraph (a) of this sub-regulation and the day of the week upon which the milk is delivered shall be written on the disc, cap or other device used for sealing any bottle or other container containing pasteurised milk, except such words or marking as may from time to time in any particular case be approved by the Commissioner by permission in writing given to a person proposing to sell pasteurised milk in a bottle or other container so sealed, and any such permission may, by notice from the Commissioner to such person, be at any time withdrawn.

#### H.02.003.

(a) The word "milk," or any expression containing the word "milk," shall not be used in any label, or be used in any description of, or be in any way applied to any beverage which is not milk, as defined in these regulations.

Provided that diluted concentrated milk and diluted condensed milk may be sold under their respective names if so diluted as to comply with the requirements of sub-regulation H.07.007 of this regulation.

(b) This sub-regulation shall not apply to beverages sold under a name clearly indicating a mixture, such as "soda and milk" and "egg and milk," if the milk used therein is milk, as defined in these regulations.

#### H.03.

##### REDUCTASE TEST.

##### H.03.001.

###### Reagent.

Methylene blue tablets manufactured under arrangements made by the Minister of Health, England, shall be used for the test. A solution shall be prepared by adding one tablet to 200 millilitres of cold, sterile, glass-distilled water in a sterile flask, and by shaking until the tablet is completely dissolved and making up the solution to 800 millilitres with cold glass-distilled water. The resultant solution shall be stored in a stoppered flask in a cool, dark place, and shall not be used if—

(a) it has been exposed to sunlight; or

(b) a period of two months has elapsed since the date of preparation.

The amount of methylene blue required for a day's work shall be poured off from the stock bottle into a suitable glass container. The pipette used for transferring the methylene blue solution to the tubes of milk shall not be introduced into the stock bottle.

##### H.03.002.

###### Apparatus.

(a) Test tubes shall conform to the British Standard Specification No. 625 (1935) 152/16 nominal 6 inches by 0.625 inch, having an internal diameter of 13.5 millimetres plus or minus 0.5 millimetre and being accurately marked at 10 millilitres. They shall be plugged with cotton wool, or covered with closely fitting aluminium caps, or stored in such other way as will prevent contamination.

(b) Pipettes shall be one millilitre straightsided blowout delivery pipettes and shall be plugged with cotton wool at the upper end.

(c) Glassware, and rubber stoppers shall be sterilized before use.

##### H.03.003.

###### Method of Carrying Out the Test.

The sample of milk shall be thoroughly mixed by inverting and shaking the sample bottle, the mouth of which shall be flamed, and the milk shall then be poured into a test tube up to the 10 millilitre mark, leaving one side of the interior unwetted with milk. One millilitre of methylene blue solution shall be added without letting the pipette come into contact with the milk in the tube or with the wetted side of the interior of the tube. After a lapse of three seconds, the solution remaining in the tip of the pipette shall be blown out. The tube shall be closed with a rubber stopper with aseptic precautions. The tube shall then be slowly inverted twice so that the whole column of contained air rises above the level of the milk, and placed within five minutes in a water bath. The water in the bath shall be kept above the level of the milk in the test tubes, and its temperature, which shall be 37 plus or minus one degree Centigrade, shall be maintained as nearly uniform as possible by means of a reliable automatic thermostat. The interior of the bath shall be kept completely dark.

To indicate when decolourisation is commencing, and when it is complete, two control tubes shall be used for comparison with each batch of tubes containing the milk under test. One control tube shall be prepared by immersing in boiling water for not less than three minutes a properly plugged test tube containing one millilitre of tap water and 10 millilitres of a mixture of milk having a fat content and colour similar to that of the milk being tested, and a second control tube shall be prepared by immersing in boiling water for not less than three minutes a properly plugged test tube containing one millilitre of methylene blue solution and 10 millilitres of a mixture of milk having a fat content and a colour similar to that of the milk being tested.

The tubes containing the milk under test and the control tubes shall be inspected at half-hourly intervals. At these inspections—

- (a) any tube in which the milk has become decolourised shall be removed from the water bath ;
- (b) any tube in which decolourisation has begun shall remain without inversion in the water bath until decolourisation is complete ; and
- (c) all other tubes in the water bath shall be inverted once and replaced.

The time, within the limit of four hours, at which decolourisation is observed, shall be recorded.

The milk shall be regarded as decolourised when the whole column of milk is completely decolourised or is decolourised up to within five millimetres of the surface. A trace of colour at the bottom of the tube may be ignored provided that it does not extend upwards for more than five millimetres.

#### H.03.004.

##### Interpretation.

A sample shall be regarded as satisfying the reductase test if it fails to decolourise the methylene blue in four hours.

#### H.04.

##### PHOSPHATASE TEST FOR PASTEURISED MILK.

#### H.04.001.

##### Sampling.

Except where a sample consists of an unopened bottle or other container, the milk to be sampled shall be well mixed and the sample shall be collected with aseptic precautions in a sterile bottle.

#### H.04.002.

##### Reagents.

Buffer-substrate : Buffer-substrate solution shall be prepared at the strength of 1.09 grams of disodium phenyl phosphate and 11.54 grams of sodium diethyl barbiturate in one litre of distilled water saturated with chloroform. Alternatively buffer-substrate tablets may be used to make up a solution of the same strength and a few drops of chloroform added. The solutions shall be kept in a cool, dark place, and shall not be used more than three days after preparation.

Test Reagent : Add one volume of Folin and Ciocalteu's reagent to 1 volumes of a 5 per cent solution of sodium hexametaphosphate.

#### H.04.003.

##### Method of Carrying Out Test.

To 10 millilitres of the buffer-substrate solution contained in a test tube, add 0.5 millilitre of well-mixed milk. Add three drops of chloroform, stopper the tube, mix the contents and incubate at 37 plus or minus one degree Centigrade for 24 hours plus or minus two hours. At the end of this time, cool, add 4.5 millilitres of the test reagent, mix, allow to stand for three to five minutes, and filter into a test tube marked at 10 millilitres. To 10 millilitres of the filtrate, add 2 millilitres of a 14 per cent. solution of pure anhydrous sodium carbonate, mix and place the test tube for exactly two minutes in boiling water (kept boiling). Cool and read the colour, using a comparator or a tintometer.

#### H.04.004.

##### Control Tests.

Keep the remainder of all milk samples in a refrigerator. After completing the test carry out control tests on those samples which have given a positive phosphatase reaction.

Mix thoroughly 10 millilitres of the buffer-substrate solution with 4.5 millilitres of the test reagent, add 0.5 millilitre of milk and mix. Allow to stand for three to five minutes, and filter into a test tube marked at 10 millilitres. To 10 millilitres of the filtrate add 2 millilitres of the sodium carbonate solution, mix and place the tube for exactly two minutes in a boiling water bath (kept boiling). Cool and read the colour developed. The colour shall not exceed 1.5 Lovibond blue units.

#### H.04.005.

##### Precautions.

- (a) Phenols, disinfectants containing phenols, and soap containing carbolic acid shall be kept at a safe distance from the test reagents and apparatus.
- (b) Bottle caps made from phenolic resins shall not be used.
- (c) New rubber stoppers shall be tested for phenolic impurities before use, and shall not be used if any such impurities are present.
- (d) All glassware shall be clean.
- (e) Pipettes shall be kept free from contamination by saliva.
- (f) A fresh pipette shall be used for each sample of milk.
- (g) All reagents shall be kept in a cool, dark place and well protected from dust.
- (h) No test shall be carried out in direct sunlight.
- (i) Freshly boiled distilled water shall be used throughout.
- (j) Samples which show a taint or clot on boiling shall not be tested.

Test of Reagents.

(k) The purity of the reagents shall be tested by performing a blank test without milk, with each batch of samples tested. The colour shall not exceed 0.5 Lovibond blue units.

**H.05. CREAM, HALF CREAM, REDUCED CREAM, PASTEURISED CREAM.**

**H.05.001. Cream, Half Cream.**

(a) Cream is that portion of milk in which, either through rest or mechanical separation, the greater part of the milk fat has become concentrated. It shall not contain any added substance.

“Cream” means cream containing not less than 40 per centum of milk fat.

“Half-cream” means cream containing not less than 20 per centum of milk fat.

(b) The bacterial condition of cream or half-cream shall be such that when subjected to the reductase test carried out in the manner prescribed in regulation H.03 of these regulations it shall not completely decolourise the methylene blue in less than four hours. It shall not contain any pathogenic micro-organisms.

**H.05.002. Labelling.**

There shall be legibly embossed on every bottle or written in the label on or attached to every container containing cream or half cream, in letters of not less than 24 point measurement, the words “Cream” or “Half Cream,” as the case requires, together with the name of the packer, the treatment plant, the manufacturer, or the vendor.

Alternatively, the word or words “Cream” or “Half Cream,” as the case requires shall be legibly written or embossed in letters of not less than 8 points measurement on the disk, cap or other device used for sealing each bottle or other container.

**H.05.003. Reduced Cream.**

“Reduced cream” means cream which has been canned and sterilised by heat in accordance with good commercial practice. It shall contain not less than 25 per centum of milk fat. It shall not contain any added substance.

**H.05.004. Labelling.**

There shall be written in the label on or attached to every container of reduced cream the words “Reduced Cream containing 25 Per Centum of Milk Fat”, in letters of not less than 18 points measurement.

**H.05.005. Pasteurised Cream or Half Cream.**

(a) Pasteurised cream or pasteurised half-cream is cream or half cream which has been efficiently heat-treated either by the holding method referred to in paragraph (b) of this sub-regulation or by the high-temperature short-time method referred to in paragraph (c) of this sub-regulation and which has not been more than once heated as so described and which has not otherwise been treated by heat and which is free from living coliform bacilli.

Provided that a parcel of pasteurised cream or half cream shall be deemed to be free from living coliform bacilli if upon examination of a portion thereof containing one-tenth of a millilitre no living coliform bacilli are found therein.

(b) By the “holding method” the temperature of the cream or half cream is raised to not less than 145 degrees Fahrenheit and not more than 150 degrees Fahrenheit and retained at not less than 145 degrees Fahrenheit and not more than 150 degrees Fahrenheit for at least 30 minutes and immediately and rapidly reduced to 40 degrees Fahrenheit or less and maintained with protection from contamination at 40 degrees Fahrenheit or less until the cream or half cream is removed from the premises wherein it has been pasteurised for delivery.

(c) By the “high-temperature short-time method” the temperature of the cream or half cream is raised to not less than 162 degrees Fahrenheit and not more than 175 degrees Fahrenheit for at least 15 seconds and immediately and rapidly reduced to 40 degrees Fahrenheit or less and maintained with protection from contamination at 40 degrees Fahrenheit or less until the cream or half cream is removed from the premises wherein it has been pasteurised for delivery.

(d) No cream or half cream shall be deemed to be sufficiently heat treated within the meaning of this sub-regulation if, when it is subjected to the phosphatase test applied as described in regulation H.04 of these regulations it gives a reading exceeding 2.3 Lovibond blue units.

(e) Pasteurised cream or pasteurised half cream shall not contain more than 50,000 micro-organisms in one millilitre when determined by the plate count method.

(f) The bacterial condition of pasteurised cream or half cream shall be such that when subjected to the reductase test carried out in the manner prescribed in these regulations it shall not completely decolourise the methylene blue in less than four hours

**H.05.006.****Pasteurised Cream.****Labelling.**

(a) There shall be legibly embossed on every bottle, or written on every other container, containing pasteurised cream or half cream or in or on the label on or attached to every such container, in letters of not less than 24 points measurement, the words "Pasteurised Cream" or "Pasteurised Half Cream" and the name of the treatment plant, at which the cream or half cream contained in every such bottle or other container was pasteurised. Alternatively the words "Pasteurised Cream" or "Pasteurised Half Cream" shall be legibly written or embossed in letters of not less than 8 points measurement, on the disc, cap, or other device used for sealing each bottle or other container.

(b) There shall be written in 72 point lettering in a label on or attached to every container of not less than one gallon capacity used in the sale or distribution of pasteurised cream or pasteurised half cream, the words "Pasteurised Cream" or "Pasteurised Half Cream," as the case requires.

(c) No words or marking other than the words required by paragraph (a) of this sub-regulation, and the day of the week upon which the cream is delivered shall be written on the disc, cap or other device used for sealing any bottle or other container containing pasteurised cream or pasteurised half cream, except such words or marking as may from time to time in any particular case be approved by the Commissioner by permission in writing given to a person proposing to sell pasteurised cream or pasteurised half cream in a bottle or other container so sealed, and any such permission may, by notice from the Commissioner to such person, be at any time withdrawn.

**H.06.****SKIM OR SEPARATED MILK.****H.06.001.**

Skimmed, Skim or Separated Milk is milk from which the milk fat has been removed by skimming or mechanical separation. It shall contain not less than 8.8 per centum of non-fatty milk solids. It shall not contain any added water or other substances.

It shall conform with the bacterial standard for milk.

**H.06.002.**

Pasteurised skimmed, skim or separated milk is skim milk which has been efficiently heat treated by one of the methods prescribed in sub-regulation H.02.001 of these regulations. It shall conform with the bacterial standards prescribed for pasteurised milk.

**H.06.003.****Labelling.**

(a) There shall be written in the label on or attached to every package containing skim milk or pasteurised skim milk the words "Skim Milk" or "Pasteurised Skim Milk" (as the case requires)—

**UNSUITABLE FOR BABIES EXCEPT ON MEDICAL ADVICE**

in letters of not less than 12 points measurement.

(b) There shall be written in the label on or attached to every package in excess of one gallon capacity the words—

**SKIM MILK**

in letters of not less than 72 points measurement.

**H.07.****CONDENSED MILK, CONCENTRATED MILK.****H.07.001.****Unsweetened Condensed Milk.**

Unsweetened condensed milk is milk which has been condensed by the evaporation of a portion of its water content and sterilised by heat. It shall contain not less than 28 per centum of total milk solids, and not less than 8 per centum of milk fat. It shall be free from odours and colours foreign to the fresh preparation. It shall not contain any foreign substance.

**H.07.002.****Sweetened Condensed Milk.**

Sweetened condensed milk is milk which has been condensed by the evaporation of a portion of its water content, and to which cane sugar has been added. It shall contain not less than 31 per centum of total milk solids, and not less than 9 per centum of milk fat. It shall be free from odours and colours foreign to the fresh preparation. It shall not contain any foreign substance except cane sugar.

**H.07.003. Unsweetened Condensed Skim or Separated Milk.**

Unsweetened condensed skim or separated milk is skimmed or separated milk which has been condensed by the evaporation of a portion of its water content, and sterilised by heat. It shall contain not less than 26.5 per centum of milk solids not fat. It shall be free from odours and colours foreign to the fresh preparation.

**H.07.004. Sweetened Condensed Skim or Separated Milk.**

Sweetened condensed skim or separated milk is skimmed or separated milk which has been condensed by the evaporation of a portion of its water content, and to which cane sugar has been added. It shall contain not less than 26.5 per centum of milk solids not fat. It shall be free from odours and colours foreign to the fresh preparation. It shall not contain any foreign substance except cane sugar.

**H.07.005. Concentrated Milk.**

Concentrated milk is milk which has been concentrated by the evaporation of portion of its water content. It shall contain not less than 37 per centum of total milk solids, and not less than 10 per centum shall be milk fat. It shall not contain any foreign substance except boron compounds calculated as boric acid in proportion not exceeding 0.3 per centum.

When offered for sale it shall be packed in hermetically sealed packages, the total capacity of which shall not exceed two gallons.

**H.07.006. Labelling.**

(a) There shall be written in the label on or attached to every package containing any sweetened or unsweetened condensed skim or separated milk the words, "Unsuitable for Babies except on Medical Advice," in letters of not less than 12 points measurement, which words shall occupy one line wholly. Additionally, there shall be written across the face of the whole of the label the words—

**SKIM MILK**

in letters of not less than 48 points measurement.

(b) There shall be written in the label on or attached to every package containing concentrated milk, in letters of not less than 12 points measurement, a statement in the following form :—

CONCENTRATED MILK, PRESERVATISED, CONTAINING NOT MORE THAN 0.3 PER CENT. BORIC ACID.

UNFIT FOR INFANTS AND INVALIDS.

(c) There shall be written in the label on or attached to every package containing condensed or concentrated milk, in letters of not less than 8 points measurement, directions for making, with its contents, milk of a composition at least equal to that of normal milk as follows :—

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

(d) Diluted concentrated milk and diluted condensed milk may be sold under their respective names provided the diluted product complies with the standard for "Normal Milk."

**H.07.007. Normal Milk.**

For the purpose of this regulation, "Normal Milk" is milk containing not less than 3.5 per centum of milk-fat and 8.5 per centum of milk solids not fat.

**H.08. DRIED MILK.****H.08.001.**

Dried milk is milk which, after the greater part of its water content has been removed, has been reduced to a powder. It shall be free from rancidity. It shall not contain any foreign substance. Dried milk for retail sale shall be packed in air-tight packages.

**H.08.002**

There shall be written in the label on or attached to every package containing dried milk directions for making with its contents, by dilution with water, a fluid which shall conform to the standard for "Normal Milk" as prescribed in sub-regulation H.07.007 of these regulations.

**H.08.003. Dried Skim Milk or Dried Separated Milk.**

Dried skim milk or dried separated milk is skim milk or separated milk, which, after the removal of the greater part of its water content, has been reduced to a powder. It shall not contain any foreign substance. Dried skim and dried separated milk for retail shall be packed in airtight packages. When it is dissolved in or treated with water in the proportion set out in the label on or attached to the package containing it, the resulting liquid shall conform to the standard for skim milk.

**H.08.004. Labelling.**

There shall be written in the label on or attached to every package containing any dried skim milk or dried separated milk the words, "Unsuitable for Babies Except on Medical Advice," in letters of not less than 12 points measurement. They shall occupy one line wholly. Additionally, there shall be written across the face of the whole of the label the words—

**SKIM MILK**

in letters of not less than 48 points measurement.

**PART J.—BUTTER AND CHEESE.****J.01. BUTTER.****J.01.001. Milk Fat or Butter Fat.**

Milk-fat or butter-fat is the fat of milk. It shall have a Reichert-Meisel number not less than 24 as determined by the Reichert-Meisel-Leffman-Beam method with the Polenske apparatus and a specific gravity not less than 0.905  $\frac{(40^{\circ}\text{C.})}{(40^{\circ}\text{C.})}$  and a Polenske number not more than 3.5.

**J.01.002. Butter.**

Butter is the clean, non-rancid, fatty substance obtained by churning milk or cream. It shall contain not less than 80 per centum of milk-fat, not more than 16 per centum of water, not more than 4 per centum of salt, and not more than 2 per centum of casein : It shall not be mixed with any foreign fat or oil, and it shall not contain any foreign substance except salt (sodium chloride) and permitted colouring substances.

**J.01.003. Renovated, Milled, or Process Butter.**

Renovated, milled, or process butter is the product obtained by re-working butter without the addition of any substance except milk, cream, water or salt. It shall conform with the standard for butter.

**J.01.004. Labelling.**

There shall be written in the label on or attached to every package containing renovated, milled, or process butter, in letters of not less than 36 points measurement, the words—

**RENOVATED BUTTER.****J.02. CHEESE.****J.02.001.**

- (a) For the purposes of this regulation J.02 milk is the milk of any domestic animal.
- (b) Cheese is the solid or semi-solid product obtained by coagulating milk, cream, or skim milk with rennet or acid. It may contain ripening ferments, seasonings, salt (sodium chloride), and permitted colouring substances. It shall not contain any foreign fat.

**J.02.002. Cream Cheese.**

Cream cheese shall contain not more than 55 per centum of water. The milk fat content shall be not less than 70 per centum of its water-free substance.

**J.02.003. Full or Whole Milk Cheese.**

Full or whole milk cheese shall contain not less than 50 per centum of milk fat in its water-free substance.

**J.02.004. Skim Milk Cheese.**

(a) Skim-milk cheese is cheese which contains less than 30 per centum of milk fat in its water-free substance.

(b) There shall be written in the label on or attached to every package containing skim-milk cheese, in letters of not less than 18 point measurement, the words :—

**SKIM-MILK CHEESE.****J.02.005. Cheese (Not Described as Cream Cheese, Full or Whole Milk Cheese, or Skim-Milk Cheese).**

Cheese which is not described as cream cheese, full or whole milk cheese, or skim-milk cheese, shall contain not less than 36 per centum of milk fat in its water-free substance.

**J.02.006. Cheese Paste.**

Cheese paste is a paste prepared from cheese, with or without wholesome foodstuffs and condiments.

**J.02.007. Preservative.**

The addition to cheese paste of sulphur dioxide, (or sulphites calculated as sulphur dioxide) in proportion not exceeding 2 grains to the pound is hereby permitted.

**J.02.008. Rennet.**

Rennet shall not contain any preservative other than salt or glycerine.

**PART K.—TEA, COFFEE, CHICORY, COCOA, CHOCOLATE.****K.01. TEA.****K.01.001.**

Tea is the leaves and leaf-buds of species of *Thea* prepared by fermenting and drying or firing. It shall not contain any exhausted or partly exhausted leaves, or any foreign matter, and it shall not be inferior in composition or in quality to the standard prescribed under the provisions of the Commonwealth Customs Act, for the time being in force.

**K.01.002. Tea Dust.**

Tea dust, tea siftings and tea fannings are respectively the dust and the siftings and the fannings of tea which conforms with the general standard for tea. The proportion of ash insoluble in water shall not exceed 5 per centum of the tea dust.

**K.01.003. Labelling.**

(a) Where tea is described in the label on or attached to any package containing it as being the product of a particular country or district, such tea shall be the product of the country or district indicated.

(b) Notwithstanding any thing to the contrary in general labelling provisions for blended or mixed food in these regulations, where teas from more than one country are blended, it shall be sufficient to label the package containing those blended teas, "Blended Tea" or "Tea", together with the name and address of the packer.

**K.02. COFFEE.****K.02.001.**

Coffee bean is the seed of one or more of the species of *Coffea*.

**K.02.002. Coffee.**

Coffee is the coffee bean roasted and ground.

**K.02.003.**

Coffee shall—

- (a) not contain any fat other than that natural to coffee ;
- (b) not contain more than 1 per centum of sugar calculated as invert sugar ;
- (c) not yield more than 6 per centum of ash of which not less than 75 per centum shall be soluble in water ;
- (d) not contain any foreign substance.



**K.02.004.****Chicory.**

Chicory is the dried root of *Chicorium intybus*, roasted and ground.

**K.02.005.****Coffee and Chicory.**

Coffee and Chicory is a mixture of coffee and chicory. It shall contain not less than 50 per centum of coffee. It shall not contain any foreign substance.

**K.02.006.****Labelling.**

(a) There shall be written in the label on or attached to every package containing coffee mixed with chicory the words, "Coffee and Chicory," in larger letters than those of any other word in the label, immediately followed by a statement of the percentage proportion in which the ingredients of the mixture are present, in letters of not less than 8 points measurement, in the following form :—

CONTAINING NOT LESS THAN (here insert the number of parts per centum) PARTS PER CENT. OF COFFEE.

(b) The word "coffee" and expressions which include the word "coffee" shall not be written in the label on or attached to any package containing a mixture of coffee and chicory, unless conjoined with the words "AND CHICORY" uniformly written in the same size type.

**K.02.007.****Soluble Coffee.**

Soluble coffee is a preparation consisting of dried soluble solids obtained from a water extract of coffee. It shall contain not less than 3 per centum of anhydrous caffeine ( $C_8H_{10}N_4O_2$ ) derived from the coffee. It shall not contain any foreign substance.

It shall not contain more than 0.3 per centum of residue insoluble in boiling water when determined by the prescribed method.

**K.02.008.****Soluble Coffee and Chicory Extract.**

Soluble coffee and chicory extract is a preparation consisting of dried soluble solids obtained from a water extract or extracts of coffee and chicory, where the proportion of coffee used is not less than that of the chicory admixed with sugar, dextrins, mono- and di- saccharides. It shall contain not less than 0.5 per centum of anhydrous caffeine ( $C_8H_{10}N_4O_2$ ) derived from the coffee.

It shall not contain more than 0.3 per centum of residue insoluble in boiling water when determined by the prescribed method.

**K.02.009.****Liquid Coffee Essence or Extract.**

Liquid coffee essence or extract shall be prepared from coffee with or without the addition of sugar or glycerine or glucose, or any one or more of them. It shall contain not less than 0.5 per centum of anhydrous caffeine ( $C_8H_{10}N_4O_2$ ) derived from the coffee.

**K.02.010.****Liquid Coffee and Chicory Essence or Extract.**

Liquid coffee and chicory essence or extract shall be prepared from a mixture of coffee and chicory of which not less than 50 per centum shall be coffee, with or without the addition of sugar or glycerine or glucose, or any one or more of them. It shall contain not less than 0.25 per centum of anhydrous caffeine ( $C_8H_{10}N_4O_2$ ) derived from the coffee.

**K.02.011.****Labelling.**

(a) There shall be written in the label on or attached to every package containing liquid coffee and chicory essence or extract in larger letters than those of any other word on the label the words :—

COFFEE AND CHICORY ESSENCE

or

COFFEE AND CHICORY EXTRACT,

as the case requires.

(b) The word "coffee" and expressions which include the word "coffee" shall not be written in the label on or attached to any package containing Coffee and Chicory Extract, unless conjoined with the words "AND CHICORY" uniformly written in the same size type.

**K.02.012.****Coffee and Milk.**

Coffee and milk shall be prepared from milk or milk products, sugar and coffee extract. It shall contain not less than 0.12 per centum of anhydrous caffeine ( $C_8H_{10}N_4O_2$ ) derived from the coffee and not less than 9 per centum of milk fat.

**K.03.****COCOA.****K.03.001.****Cocoa Beans.**

Cocoa beans are the seeds of *Theobroma cacao* L.

**K.03.002.****Cocoa Nibs or Cracked Cocoa.**

Cocoa nibs or cracked cocoa, is the roasted cocoa bean freed from its shell or husk with or without the germ.

**K.03.003.****Cocoa Paste, Cocoa Mass, Cocoa Slab, Cocoa Neat Work, and Cocoa Liquor.**

(a) Cocoa paste, cocoa mass, cocoa slab, cocoa neat work and cocoa liquor is each the solid or semi-solid mass produced by grinding cocoa nibs. It shall contain not less than 48 per centum of cocoa fat.

(b) The water-free and fat-free residue of cocoa paste shall contain not more than—

(i) 19 per centum of starch naturally present in cocoa nibs or cracked cocoa (as determined by the prescribed method);

(ii) 7 per centum of crude fibre (as determined by the prescribed method);

(iii) 8 per centum of total ash;

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

(v) 0.4 per centum of ferric oxide.

**K.03.004.****Cocoa, Cocoa Powder and Soluble Cocoa.**

Cocoa, Cocoa Powder and Soluble Cocoa is each powdered cocoa paste deprived or not of a portion of its fat and treated or not with alkali or alkaline salt. Its water-free fat-free cocoa content shall comply with the requirements of paragraph (b) of sub-regulation K.03.003 of this regulation, and it shall not contain more than 10.5 per centum of total alkalinity calculated as potassium carbonate and not more than 12.5 per centum of total ash.

**K.03.005.****Prepared, Compounded or Sweetened Cocoa.**

Prepared, compounded or sweetened cocoa is cocoa, cocoa powder or soluble cocoa mixed with other wholesome foodstuffs. It shall contain not less than 20 per centum of water-free and fat-free, cocoa paste, and its water-free and fat-free cocoa content shall conform with the general standard contained in paragraph (b) of sub-regulation K.03.003 of this regulation.

**K.03.006.****Labelling.**

There shall be written in the label on or attached to every package containing prepared, compounded or sweetened cocoa, in letters of not less than 8 points measurement, a statement in the following from :—

CONTAINING NOT LESS THAN (here insert the number of parts per centum) PARTS PER CENTUM OF DRY FAT-FREE COCOA PASTE.

**K.04.****CHOCOLATE.****K.04.001.****Chocolate.**

Chocolate, chocolate paste, drinking chocolate, confectioners' chocolate, chocolate coatings and chocolate powder are each cocoa paste or soluble cocoa mixed with sugar, with or without addition or subtraction of cocoa fat and with or without spices or flavourings. Each shall contain not less than 15 per centum of water-free and fat-free cocoa paste, and the water-free and fat-free cocoa content shall conform with the general standard contained in paragraph (b) of sub-regulation K.03.003 of this regulation.

**K.04.002.****Milk Chocolate.**

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

**K.04.003.****Cocoa and Milk and Chocolate and Milk.**

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

The addition of either or both, sodium alginate in amounts not exceeding 0.75 per centum, or mono- or di-glycerides of fat forming fatty acids not exceeding 0.5 per centum, with or without not more than 0.3 per centum added soluble inorganic phosphate calculated as  $P_2O_5$ , is hereby permitted.

**K.04.004.                      Compounded Chocolate.**

Compounded chocolate is chocolate as specified in sub-regulation K.04.001 of this regulation, with the addition of other wholesome foodstuffs including edible fats. It shall contain not less than 3 per centum of water-free and fat-free cocoa paste.

**K.04.005.                      Labelling.**

There shall be on or attached to every package containing compounded chocolate a label in which shall be written the words, "Compounded Chocolate," in letters of not less than 18 points measurement, and in a prominent position the name or names of the ingredients added to the chocolate, in letters of not less than 8 points measurement.

**K.04.006.                      Prohibition.**

No person shall add any foreign fat, except where such fat is specifically permitted, or add cocoa husks to any product of cocoa beans.

**K.04.007.                      Permitted Addition.**

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

**K.04.008.                      Diabetic Chocolate.**

Diabetic chocolate is a foodstuff prepared especially for consumption by persons suffering from diabetes. It shall consist of cocoa paste as specified in sub-regulation K.03.003 of these regulations mixed with d-sorbitol, with or without the addition of cocoa fat, and with or without spices and other flavouring substances harmless to diabetics. It shall contain not less than 10 per centum of fat-free cocoa. It shall contain not more than 5 per centum of combined starch, sucrose, glucose and glucose-producing substances, and not more than 3 grains of saccharin per pound.

**PART L.—SPICES, CONDIMENTS, SAUCES, VINEGAR, PICKLES.****L.01.                      SPICES, MIXED SPICES, AND CONDIMENTS.****L.01.001.**

Spices are the sound, aromatic, vegetable substances commonly used as condiments, in their natural condition, without any reduction of or extraction of their natural oils. They shall not contain any foreign substance.

**L.01.002.                      Mixed Spice.**

Mixed spice is a mixture of two or more spices ground and mixed.

**L.01.003.                      Cinnamon.**

Cinnamon is the dried inner bark of *Cinnamomum zeylanicum*.

**L.01.004.                      Powdered Cinnamon.**

Powdered cinnamon shall not contain any cassia nor any other foreign vegetable substance. It shall contain not more than 8 per centum of total ash and not more than 2 per centum of ash insoluble in hydrochloric acid.

**L.01.005.                      Cassia and Cassia Buds.**

Cassia and Cassia Buds are respectively the dried bark and the dried immature fruit of *Cinnamomum cassia*.

**L.01.006.                      Cloves.**

Cloves are the dried flower-buds of *Eugenia caryophyllata*. They shall not contain any exhausted or partly-exhausted cloves, and shall contain not more than 5 per centum of clove stems.

**L.01.007.                      Ginger.**

Ginger is the washed and dried, or the decorticated and dried, rhizome of *Zingiber officinale*. It shall not contain—

- (a) any exhausted or partly-exhausted ginger ;
- (b) more than 7 per centum of total ash, of which not less than two-sevenths shall be soluble in cold water ;
- (c) more than 1 per centum of calcium salts calculated as CaO ;
- (d) less than 12 per centum of cold water extract.

**L.01.008.                      Limed Ginger or Bleached Ginger.**

Limed ginger or bleached ginger is whole ginger coated with calcium carbonate. It shall not contain more than 10 per centum of ash and not more than 4 per centum of calcium carbonate. It shall conform in other respects with the standard for ginger.

**L.01.009. Ground Ginger.**

Ground ginger shall be prepared either from ginger or limed ginger. It shall conform to the standard for limed ginger.

**L.01.010. Mace and Nutmeg.**

(a) Mace is 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).

(b) Nutmeg is the dried seed of *M. fragrans* deprived of its testa.

**L.01.011. Black Pepper.**

Black pepper is the dried immature berry of *Piper nigrum* L. When ground it shall contain not less than 6 per centum of extract soluble in ether, not more than 7 per centum of total ash and not less than 8 per centum of extractive matter soluble in absolute alcohol.

**L.01.012. White Pepper.**

White Pepper is the dried mature berry of *Piper nigrum* L. from which the outer coating has been removed. When ground it shall contain not less than 6 per centum of extract soluble in ether, not more than 3.5 per centum of ash, not more than 5 per centum of crude fibre, and not less than 7 per centum of extractive material soluble in absolute alcohol.

**L.01.003. Ground Mixed Pepper.**

Ground mixed pepper is a mixture of ground white and ground black pepper. The proportion of ground black pepper shall not exceed 50 per centum of the whole.

**L.01.014. Cayenne Pepper.**

Cayenne pepper or cayenne is the dried fruit of species of *Capsicum* powdered or ground. It shall contain not less than 15 per centum of ether extractives, and shall yield not more than 6 per centum of ash.

**L.01.015. Mustard.**

Mustard is the ground seed of *Sinapis alba*, *Brassica juncea*, or *Brassica nigra*. It shall contain not more than 8 per centum of total ash and not more than 2.5 per centum of starch.

**L.01.016. Compound Mustard.**

Compound mustard is mustard mixed with flour or starch with or without turmeric. It shall contain not more than 12 per centum of starch and not more than 0.375 per centum of turmeric.

**L.01.017. Labelling.**

There shall be written in the label on or attached to every package containing Compound Mustard—

(a) the word "Compound" either immediately before or immediately after the word "Mustard," in letters of the same size as those comprising the word, "Mustard"; and

(b) the statement, "Contains not more than 12 per centum of added starch," in letters of not less than 8 points measurement.

**L.01.018. Mustard Paste and Prepared Mustard.**

Mustard paste or prepared mustard is mustard or mustard seed, or both of them, mixed with water, salt, verjuice, wine, vinegar, tartaric acid, citric acid, sugar, glycerine, turmeric, spices and spice oils, singly or in combination.

**L.01.019. Salt and Table Salt.**

(a) Salt is sodium chloride which is free from dirt.

Salt on a water-free basis shall contain not more than 1 per centum of sulphates, and not more than 0.1 per centum of matters insoluble in hot decinormal solution of hydrochloric acid, and the total amount of calcium and magnesium chlorides shall not exceed 0.5 per centum. Salt other than table salt may contain potassium ferrocyanide in proportion not exceeding 50 parts per million.

(b) Table salt is fine grained refined crystalline salt with the addition of harmless agents to secure free running properties. It may contain sodium silico aluminate or sodium calcium silico aluminate not exceeding 2 per centum.

(c) Table salt on a water free basis shall contain not more than 0.6 per centum of sulphates, and not more than 0.6 per centum of matters (other than insoluble sulphates) insoluble in cold water, and the total amount of calcium and magnesium chlorides shall not exceed 0.25 per centum.

(d) For the purpose of this sub-regulation, sulphates shall be calculated as  $\text{CaSO}_4$ , calcium chloride as  $\text{CaCl}_2$ , and Magnesium chloride as  $\text{MgCl}_2$ .

**L.01.020. Labelling.**

There shall be written in the label on or attached to every package containing table salt, in letters of not less than 18 points measurement, the words:—

**TABLE SALT.**

**L.01.021. Iodized Salt.**

Iodized salt is salt or table salt containing potassium or sodium iodide or iodate in proportion equivalent to not less than 25 and not more than 40 parts of iodine (I) in every million parts of salt.

**L.01.022. Labelling.**

There shall be written in the label on or attached to every package containing iodised salt, either immediately before or immediately after the word "salt," the word "iodised," in letters of not less than 18 points measurement, and at least equal in size to the letters comprising the word "salt."

**L.02. SAUCES.**

**L.02.001. General Standard for Sauces.**

Sauces are liquid or semi-liquid mixtures of wholesome foodstuffs and condiments, with or without permitted colouring and harmless flavouring substances.

**L.02.002. Tomato Sauce.**

Tomato sauce is sauce prepared from sound and ripe tomatoes. It shall conform with the general standard for sauces, and shall not contain any foreign vegetable substance, except any one or more of onions, garlic, spices and condiments.

**L.02.003. Tomato Chutney.**

Tomato chutney is prepared from sound and ripe tomatoes and apples. The proportion of apple in the tomato chutney shall not exceed 40 per centum. Tomato Chutney shall conform with the general standard for sauces, and shall contain no foreign vegetable substance except any one or more of onions, garlic, spices, and condiments.

**L.02.004. Preservatives.**

There may be added to tomato sauce and tomato chutney, benzoic acid (or benzoates calculated as benzoic acid) in the proportion of 0.1 per centum.

**L.03. VINEGAR.**

**L.03.001. General Standard for Vinegar.**

(a) Vinegar is the liquid produced by either or both alcoholic and acetous fermentations of one or more of the following:—

Malt, spirit, wine, cider, alcoholic liquors, fruit, honey, glucose, sugar (including refined crystal sugar and refinery syrups or molasses).

(b) Every variety of vinegar shall contain not less than four grammes of acetic acid in 100 millilitres.

(c) Any permitted flavouring substance may be used in any variety of vinegar, provided its nature is declared in the label of the container.

(d) No vinegar shall contain any mineral acid.

**L.03.002. Labelling.**

There shall be written in the label on or attached to every container containing vinegar the words, VINEGAR MADE FROM (here insert the name or names of the substance or substances from which the vinegar was produced), in letters of not less than 18 points measurement.

**L.03.003. Distilled Vinegar.**

Distilled vinegar is the liquid produced by the distillation of vinegar.

**L.03.004. Labelling.**

There shall be written in the label on or attached to every container containing distilled vinegar the words :—

**DISTILLED VINEGAR**

DISTILLED FROM (here insert the source of the vinegar).  
in letters of not less than 18 points measurement.

**L.03.005. Blended Vinegar.**

Blended vinegar is the liquid produced by mixing vinegar with distilled vinegar. It shall contain not less than 50 per centum of vinegar as defined in sub-regulation L.03.001 of this regulation.

**L.03.006. Labelling.**

There shall be written in the label on or attached to every container containing blended vinegar the words :—

**BLENDED VINEGAR,**

in letters of not less than 18 points measurement.

**L.03.007. Imitation Vinegar.**

Imitation vinegar is a mixture of water and acetic acid. It shall conform with the requirements of clauses (a), (b) and (c) of sub-regulation L.03.001 of this regulation.

**L.03.008. Labelling.**

There shall be written in the label on or attached to every container containing imitation vinegar the words :—

**IMITATION VINEGAR,**

in letters of not less than 18 points measurement.

**L.03.009. Essence of Imitation Vinegar.**

Mixtures sold for the purpose of making imitation vinegar by dilution with water shall be mixtures of acetic acid with water and permitted flavouring substances and coloured or not with caramel. They shall not contain any mineral acid.

**L.03.010. Labelling.**

There shall be written in the label on or attached to every package containing mixture sold for the purpose of making imitation vinegar the words :—

**ESSENCE OF IMITATION VINEGAR,**

in letters of not less than 18 points measurement and such label shall bear directions for dilution with water so that the resultant fluid shall contain not less than four grams of acetic acid in 100 millilitres.

**L.04. PICKLES.****L.04.001.**

Pickles are 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 permitted colouring or harmless flavouring substances. They shall not contain any foreign mineral substances except salt (sodium chloride), nor more than 14 grains of saltpetre (potassium or sodium nitrate calculated as  $\text{KNO}_3$ ) to the pound.

**L.04.002.**

Pickles which have been made with bleached vegetables shall contain not more than 2 grains of sulphur dioxide (or sulphites calculated as sulphur dioxide) derived from the bleaching process, to the pound.

**PART M.—SUGAR AND SUGAR PRODUCTS.****M.01. SUGAR.****M.01.001.**

Sugar is the substance which is known chemically as sucrose.

**M.01.002.**

Crystal, granulated, loaf, cut, milled, icing and powdered sugar shall contain at least 99.5 per centum of sucrose.

M.01.003.                      Icing Mixture.

Icing mixture is a mixture of icing sugar with or without permitted flavouring and colouring substances, with or without farinaceous substances not exceeding 5 per centum and with or without tri-calcium phosphate or basic calcium phosphate or both not exceeding one per centum calculated as  $P_2O_5$ . It shall contain no other added substance and not less than 95.0 per centum of sucrose.

## M.02. GLUCOSE.

**M.02.001.**                      **Glucose Syrup.**

Glucose syrup is the viscous product resulting from the partial hydrolysis of wholesome starch, and consists of a mixture of dextrin, reducing sugars and water. Glucose syrup may contain sulphur dioxide not exceeding 2 grains to the pound. Its reaction value shall be between pH 4.5 and pH 7.0. If sold in containers of 4 lb. net weight or less it shall contain not more than 21 per centum of water as determined by the prescribed method, and it shall yield not more than 1.0 per centum of ash.

## M.02.002. Labelling.

There shall be written in the label on or attached to every container containing Glucose Syrup, in letters of not less than 18 points measurement, the words :—

### GLUCOSE SYRUP.

followed by a statement of the water content of such syrup.

## M.02.003. Solid Glucose (Starch Sugar).

Solid glucose is the solid product obtained from the hydrolysis of wholesome starch. It shall contain not less than 70 parts per centum of reducing sugars calculated as dextrose. It may contain sulphur dioxide not exceeding 2 grains to the pound. It shall yield not more than 1.0 per centum of ash.

M.02.004. Labelling.

There shall be written in the label on or attached to every package containing solid glucose, in letters of not less than 18 points measurement the words :—

## SOLID GLUCOSE.

followed by a statement of the percentage proportion of reducing sugars calculated as dextrose contained therein.

M.03. HONEY.

M.03.001.

Honey is the nectar and saccharine exudations of plants, gathered, modified, and stored by the honey bee. It shall contain not more than 20 per centum of water, and not less than 60 per centum of reducing sugars, expressed as invert sugar, and it shall not yield more than 0.75 per centum of ash. It shall not contain any added sugar or glucose, artificial sweetening substance, added colouring matter, or other foreign substance.

## M.04. CONFECTIONERY.

**M.04.001.**

Confectionery is the product made from sugar, glucose, or other saccharine substances, with or without the addition of permitted colouring and harmless flavouring substances, and with or without other food substances, such as butter, wholesome edible fats, fresh eggs, milk, chocolate, nuts, and fruits. It shall not contain any paraffin, resin or foreign mineral substance, or any drug against which there is a restrictive law or regulation in force. It shall not contain more than 0.5 per centum of alcohol, nor shall it contain any whole or crushed uncooked grain.

Provided that nothing in this sub-regulation shall 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 but not to any other person.

**M.04.002.**

No package which is made wholly or in part of wood, paper, cardboard, or any other absorbent material shall be used as a package for confectionery if it has previously been used for any purpose whatsoever.

M.04.003. Labelling.

There shall be written in the label on or attached to every package containing confectionery medicated by the addition of any drug named or included in regulation R.03, of these regulations the word :—

MEDICATED,

in letters of not less than 18 points measurement.

## PART N.—ICE CREAM AND RELATED PRODUCTS.

## N.01. ICE CREAM.

## N.01.001.

Ice cream is the frozen preparation of milk products with or without other food-stuffs, flavouring substances and permitted colouring substances. It shall contain not less than 10.0 per centum of milk fat and not less than 1 pound and 11 ounces of food solids per gallon. It shall not contain any farinaceous matter, but may contain gelatine, sodium alginate, edible gum, pre-gelatinised starch and the mono-glycerides and di-glycerides of fat forming fatty acids, either singly or in combination, in total proportion not exceeding 1.4 per centum. It shall not contain any pathogenic micro-organisms.

## N.01.002. Heat Processing.

During manufacture ice cream shall be heat processed before being frozen. After such processing the product shall contain no *E. coli* (Type I) in one millilitre and not more than 50,000 micro-organisms in one millilitre when determined by the plate count method.

## N.01.003. Labelling.

There shall be written in the label on or attached to every package containing ice cream, in letters of not less than 18 points measurement the words, "Ice Cream."

## N.01.004. Prohibition.

The word "cream" shall not be written in the label on or attached to any product governed by this Part except when conjoined in the expression "Ice Cream" to describe a product conforming to the requirements of this regulation N.01.

## N.02. FLAVOURED ICE.

## N.02.001.

Flavoured ice is the frozen preparation of edible fats and other wholesome food-stuffs with or without flavouring substances and permitted colouring substances. It shall contain not less than 50 per centum of edible fats and may contain gelatine, sodium alginate, edible gum, pre-gelatinised starch and the mono-glycerides and di-glycerides of fat forming fatty acids, either singly or in combination, in total proportion not exceeding 1.4 per centum. It shall not contain any pathogenic micro-organisms.

## N.02.002. Heat Processing.

During manufacture, flavoured ice shall be heat processed before being frozen. After such processing the product shall contain no *E. coli* (Type I) in one millilitre and not more than 50,000 micro-organisms in one millilitre when determined by the plate count method.

## N.02.003. Labelling.

There shall be written in the label on or attached to every package containing flavoured ice, in letters of not less than 18 points measurement, the words "Flavoured Ice," either preceded or followed by a description of the type of flavoured ice in letters of smaller size. The word "milk" shall not appear in the label unless the fat present is wholly milk fat.

## N.02.004. Sale from Machine.

Every person who sells any flavoured ice from a machine or appliance containing such product in bulk shall conspicuously display a notice on or adjacent to such machine or appliance on which shall be printed in letters of not less than 60 points measurement the words "Flavoured Ice," immediately preceding or immediately following the trade name of the product.

## N.03. ICES AND ICE BLOCKS.

## N.03.001.

Ices or ice blocks are frozen preparations of wholesome foodstuffs with or without flavouring substances and permitted colouring substances. They may contain gelatine, sodium alginate, edible gum, pre-gelatinised starch and the mono-glycerides and di-glycerides of fat forming fatty acids, either singly or in combination, in total proportion not exceeding 1.4 per centum. They shall not contain any pathogenic micro-organisms.

## N.03.002. Milk Ices or Milk Ice Blocks.

Milk ices or milk ice blocks are frozen preparations of milk, or milk and water, with or without sugar, glucose and fruit juice. They shall contain not less than 8 per centum of wholemilk solids.



**N.03.003. Fruit Ices or Fruit Ice Blocks.**

Fruit ices or fruit ice blocks are frozen preparations of fruit squash, fruit juice, fruit juice cordial or raspberry vinegar, with or without sugar, glucose and water. They shall contain not less than 5 per centum of fruit or fruit juice.

**N.03.004. Water Ices or Water Ice Blocks.**

Water ices or water ice blocks are frozen preparations of water and sugar with or without glucose.

**N.03.005. Ice Confections.**

Ice confections are ices or ice blocks not standardised elsewhere in this regulation.

**N.03.006. Heat Processing.**

During manufacture, ices or ice blocks containing any milk or milk products shall be heat processed before being frozen. After such processing the product shall contain no *E. coli* (Type I) in one millilitre and not more than 50,000 micro-organisms in one millilitre when determined by the plate count method.

**N.03.007. Labelling.**

There shall be written in the label on or attached to every package containing milk ice or milk ice block, fruit ice or fruit ice block, water ice or water ice block, or ice confection, in letters of not less than 18 points measurement, the words "Milk Ice," or "Milk Ice Block," "Fruit Ice" or "Fruit Ice Block," "Water Ice" or "Water Ice Block," or "Ice Confection," as the case requires.

**N.04. MIXES.****N.04.001.**

An ice cream mix is a mixture of foodstuffs intended for use in making ice cream. A flavoured ice mix is a mixture of foodstuffs intended for use in making flavoured ices. A milk ice block mix is a mixture of foodstuffs intended for use in making milk ices or milk ice blocks. A fruit ice block mix is a mixture of foodstuffs intended for use in making fruit ices or fruit ice blocks. A water ice block mix is a mixture of foodstuffs intended for use in making water ices or water ice blocks. An ice confection mix is a mixture of foodstuffs intended for use in making ice confections.

**N.04.002.**

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

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

**N.04.003. Labelling.**

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

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

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

**PART O.—FRUIT AND FRUIT PRODUCTS.****O.01. GENERAL.****O.01.001.**

Fruits are the clean, sound edible fleshy fructifications of plants distinguished by their sweet, acid, and ethereal flavours, or any of them.

**O.01.002.**

Preserved fruit is fruit preserved by any preserving process including drying. It shall not contain any foreign substance except sugar and, in respect of dried fruits only, sulphur dioxide and glycerine: Provided that permitted colouring substances may be added to raspberries and strawberries.

**O.01.003.**

(a) Dried fruits may be treated with a dilute solution of glycerine and, for the purpose of bleaching, with sulphur dioxide gas.

(b) The presence of not more than 21 grains of sulphur dioxide (or sulphites calculated as sulphur dioxide) per pound in dried fruits, unavoidably remaining from the process of bleaching, shall not be deemed to constitute a contravention of this regulation.

**0.02. JAM, CONSERVE AND MARMALADE.****0.02.001.**

Jam or conserve is the product obtained by boiling some one kind of sound fruit with sugar or glucose or both of them. It shall not contain any added gelatine, starch, apple pulp (except in the case of apple jam), or any other added substance except spices : Provided that the addition of permitted colouring substances to raspberry jam, strawberry jam, or plum jam shall not be deemed to be a contravention of this sub-regulation.

**0.02.002. Marmalade.**

Marmalade is the product obtained by boiling sound citrus fruit or fruits with sugar or glucose, or both of them. It shall not contain any added substance.

**0.02.003. Labelling.**

(a) There shall be written in the label on or attached to every container containing jam, conserve, or marmalade, in letters of not less than 18 points measurement, such of the words :

JAM, CONSERVE, or MARMALADE,  
as the case requires.

(b) There shall be also written in the said label, in letters of not less than 18 points measurement, the name of the fruit from which the contents of the package have been prepared.

**0.02.004. Mixed Jams.**

Mixed jams are the product obtained by boiling two or more varieties of sound fruits with sugar or glucose, or both of them. Mixed jam shall not contain any vegetable substances other than that derived from fruits of the varieties designated in the label, except spices. It shall contain not less than 50 per centum of the variety of fruit named first in the label. It shall not contain any added gelatine, starch, or other foreign substance.

**0.02.005. Labelling.**

There shall be written in the label on or attached to every container containing mixed jam, in letters of not less than 18 points measurement, the names of the fruits from which the mixture has been prepared.

**0.03. FRUIT JELLY.****0.03.001.**

Fruit jelly is the product prepared from the juice of sound fruit and sugar or glucose, or both of them. It shall not contain any vegetable substance other than that derived from sound fruit of the variety or varieties designated in the label, or any added gelatine, starch, or other foreign substance.

**0.03.002. Labelling.**

(a) There shall be written in the label on or attached to every container containing any fruit jelly, in letters of not less than 18 points measurement, the words :—

**FRUIT JELLY.**

(b) There shall also be written in the label, in letters of not less than 18 points 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 named first shall be present in larger proportion than the product of any other fruit.

**0.04. PERMITTED ADDITIVES.****0.04.001.**

(a) To jam or conserve, mixed jam or fruit jelly there may be added fruit acid in proportion not exceeding 0.5 per centum, and either fruit pectin (calculated as calcium pectate) in proportion not exceeding 0.3 per centum, or apple juice free from pulp cells in proportion not exceeding 5 per centum.

(b) Glucose syrup and solid glucose may be added in an aggregate amount not exceeding 15 per centum.

**0.05. LEMON CHEESE, LEMON BUTTER AND LEMON FILLING.****0.05.001.**

Lemon cheese, lemon butter and lemon filling are products prepared from butter, eggs, sugar or glucose or both of them and lemon flavouring substances.

**0.05.002. Prohibition.**

The addition to any of the preparations referred to in sub-regulation 0.05.001 of this regulation of foreign fat, starch, gelatine, preservative or colouring substance is hereby prohibited.

## O.06.

## NUT PASTES.

## O.06.001.

(a) Nut paste is any paste or food substance prepared wholly or in part from peanuts or other nuts. Every such preparation shall have on or attached to the package containing it a label in which is written the word "Paste," with or without the name or names of the nut or nuts from which the paste is derived.

(b) The word "Butter" shall not be written in the label on or attached to any package containing nut paste.

## PART P.—ESSENCES, AERATED WATERS, CORDIALS.

## P.01.

## ESSENCES.

## P.01.001.

Essences are preparations of wholesome flavouring substances in ethyl alcohol or glycerine or water, or any one or more of them. Essences may contain permitted colouring substances.

## P.01.002.

## Oil of Lemon.

Oil of lemon is the volatile oil obtained from the fresh peel of the lemon (*Citrus limonum*, L.).

It shall have a specific gravity at 15.5 degrees Centigrade of not less than 0.850 and not more than 0.862, an optical rotation at 20 degrees Centigrade of not less than plus 56 degrees or more than plus 69 degrees, and a refractive index at 25 degrees Centigrade of not less than 1.470 or more than 1.480. It shall contain not less than 3.5 per centum of aldehydes calculated as Citral ( $C_{10}H_{16}O$ ).

## P.01.003.

## Essence of Lemon.

Essence of lemon is the flavouring extract prepared from oil of lemon, or from lemon peel, or from both. It shall contain not less than 10 per centum by volume of oil of lemon, and shall conform with the general standard for essences.

## P.01.004.

## Terpeneless or Soluble Citrus Essences.

Terpeneless or soluble citrus essences are flavouring extracts or essences prepared from citrus oils from which all or nearly all the terpenes have been removed and which conform in other respects with the general standard for essences, provided that terpeneless or soluble essence of lemon shall contain not less than 0.4 per centum of citral derived from oil of lemon.

## P.01.005.

## Labelling.

There shall be written in the label on or attached to every package containing terpeneless or soluble citrus essence, in letters equal to or larger than any other descriptive matter in the label, a statement in the following form:—

TERPENELESS (or SOLUBLE) ESSENCE of (here insert the name of the fruit from which the essence was prepared).

## P.01.006.

## Imitation Essence of Lemon.

Imitation Essence of Lemon is any substance prepared as or in imitation of essence of lemon or of terpeneless or soluble essence of lemon. It shall contain not less than 0.4 per centum of citral and shall conform with the general standard for essences.

## P.01.007.

## Vanilla.

Vanilla is the dried fruit of *Vanilla planifolia*.

## P.01.008.

## Vanilla Essence.

Vanilla essence is an alcoholic extract of vanilla. It shall contain not less than 50 per centum by volume of ethyl alcohol and not less than 0.1 per centum of vanillin. It shall not contain any foreign substance except sugar. It shall contain not less than 2.1 grams of total solids other than sugar in 100 millilitres. It shall have a lead number of not less than 0.55 as determined by Wichmann's method.

## P.01.009.

## Imitation Vanilla Essence.

Imitation Vanilla Essence is any substance prepared as or in imitation of vanilla essence.

## P.01.010.

## Imitation Flavours, Imitation Essences and Imitation Extracts.

Imitation Flavours, Imitation Essences and Imitation Extracts are preparations intended for flavouring purposes prepared from wholesome foodstuffs and containing a substance which is, or is intended to be, a substitute for the substance or substances designated or implied by the name under which the preparation is sold or described in the label. They shall conform with the general standard for essences.

**P.01.011.** Labelling.

There shall be written in the label on or attached to every package containing imitation flavour, essence or extract, including imitation essence of lemon and imitation vanilla essence, in letters equal to or larger than any other descriptive matter, a statement in the following form :—

IMITATION (here insert the name of the substance imitated) FLAVOUR, ESSENCE or EXTRACT.

**P.01.012.** Prohibition.

Any description, design or device which indicates or suggests that the contents of any package which contains an imitation flavour, imitation essence or imitation extract consists wholly or in part of any substance designated in the name under which the article is sold shall not be written in any statement or label on or attached to that package. The words "Concentrated," "Highly Concentrated," or words of a similar nature, shall not be written in the label to describe an imitation flavour, imitation essence or imitation extract.

**P.01.013.** Preservative.

To essences, extracts and flavours and imitation essences, extracts and flavours where the vehicle is wholly water, or water and glycerine, there may be added sulphur dioxide (or sulphites calculated as sulphur dioxide) or benzoic acid (or benzoates calculated as benzoic acid) in proportion—in the case of sulphur dioxide 2 grains to the pint, or in the case of benzoic acid 7 grains to the pint.

**P.01.014.** Warning on Label.

No person shall sell any package of essence, where the essence contains more than 50 per centum by volume of ethyl alcohol, unless there is on or attached to that package a label in which is written the words :—

KEEP AWAY FROM NAKED FLAME

in letters of not less than 8 points measurement.

**P.02.** AERATED WATERS.**P.02.001.** General Standard for Aerated Waters.

Aerated waters are potable water impregnated with carbon dioxide, or with oxygen, or with both, under pressure, with or without the admixture of soda, potash, lithia, or the like salts. Aerated waters shall not contain any foreign substance.

**P.02.002.** Soda Water.

Soda Water is potable water impregnated with carbon dioxide, or with oxygen, or with both. It shall conform with the general standard for aerated waters.

**P.02.003.** Lithia, Potash, and Seltzer Waters.

Lithia, potash, and seltzer waters are each waters which conform with the general standard for aerated waters. Lithia water and potash water shall contain respectively not less than 5 grains of lithium carbonate, and not less than 15 grains of potassium bicarbonate, to the pint. Seltzer water shall contain not less than 15 grains of sodium chloride, not less than 2 grains of sodium bicarbonate, not less than 4 grains of magnesium chloride, and not less than 4 grains of calcium chloride, to the pint.

**P.02.004.** Labelling.

There shall be written in the label on or attached to every container containing an aerated water mixed with a salt, or with salts, in letters of not less than 8 points measurement, the name of the salt or salts, and the minimum concentration in which each is present.

Provided that it shall not be necessary to write the names of the salt or salts in the label on or attached to any container containing lithia, potash, or seltzer waters composed as prescribed in this regulation.

**P.03.** RASPBERRY VINEGAR.**P.03.001.**

Raspberry vinegar shall contain not less than 20 per centum of raspberry juice, not less than 25 per centum of sugar, not more than 10 per centum of glycerine, and not more than 2 per centum of acetic acid. It may contain permitted colouring substances.

**P.03.002.** Preservative.

To raspberry vinegar which does not contain any glycerine there may be added sulphur dioxide (or sulphites calculated as sulphur dioxide) or benzoic acid (or benzoates calculated as benzoic acid) in proportion not exceeding, in the case of sulphur dioxide, 2 grains to the pint, or in the case of benzoic acid, 7 grains to the pint.

**P.04. FRUIT JUICES OR FRUIT EXTRACTS.****P.04.001.**

Fruit juices or fruit extracts are the clean unfermented juices obtained from fresh ripe fruits. They shall contain all of the constituents naturally present in the juices of the fruits from which they have been prepared. They shall not contain any foreign substance except preservative and permitted colouring substances.

**P.04.002.**

Concentrated fruit juices, or concentrated fruit extracts shall consist of fruit juices from which at least 50 per centum by volume of the water naturally present has been evaporated. They shall not contain any foreign substance except preservative and permitted colouring substances.

**P.04.003.****Lime Juice.**

Lime juice is the expressed juice of the sound fruit of *Citrus medica*, variety *acida*.

**P.04.004.****Lemon Juice.**

Lemon juice is the expressed juice of the sound fruit of *Citrus medica*, variety *limonum*.

**P.04.005.****Preservative.**

To fruit juices or fruit extracts and to concentrated fruit juices or concentrated fruit extracts, there may be added sulphur dioxide (or sulphites calculated as sulphur dioxide) or benzoic acid (or benzoates calculated as benzoic acid) in proportion not exceeding, in the case of sulphur dioxide, 2 grains to the pint, or in the case of benzoic acid, 7 grains to the pint.

**P.05.****FRUIT SQUASH, FRUIT SQUASH DRINKS.****P.05.001.**

Fruit squash is the expressed juice and associated pulp of the sound fruit. It shall not contain any added pulp or other substance, except sugar, preservatives and permitted colouring substances.

**P.05.002.****Prohibition.**

The word "Squash" or "Crush," or any word which implies or suggests that the article is a squash as defined by sub-regulation P.05.001 of this regulation, shall not be written in the statement or label on or attached to a package containing a substance which does not comply with that definition.

**P.05.003.****Preservative.**

To fruit squash there may be added sulphur dioxide (or sulphites calculated as sulphur dioxide) or benzoic acid (or benzoates calculated as benzoic acid) in proportion not exceeding, in the case of sulphur dioxide, 2 grains to the pint, or in the case of benzoic acid, 7 grains to the pint.

**P.05.004.****Fruit Squash Drinks.**

Fruit squash drinks sold, or intended to be sold, for consumption on the premises of the vendor shall be composed of the expressed juice and associated pulp of the sound fruit. Such drinks shall not contain any added pulp or other substance except sugar and potable water. The added water content shall not exceed 75 per centum by volume of the whole drink in the case of orange squash or crush, or 90 per centum by volume in the case of lemon squash or crush.

**P.05.005.**

The word "Squash" or "Crush," or any word which implies or suggests that the article is a fruit squash drink as defined by sub-regulation P.05.004 of this regulation, shall not be used in connection with any drink which does not comply with that definition.

**P.06.****FRUIT JUICE CORDIALS AND SYRUPS.****P.06.001.**

Fruit juice cordials and syrups shall be composed of the juices of sound fruit or fruits, potable water and sugar, with or without the addition of citric acid or tartaric acid or lactic acid and permitted colouring substances. They shall contain not less than 20 per centum of fruit juice, and not less than 25 per centum of sugar. They shall not contain any flavouring substance other than that naturally present in the fruit or fruits from which they are prepared. They shall not contain any other substance, except glycerine, which may be present in proportion not exceeding 10 per centum, and except permitted preservative.

**P.06.002.****Lime Juice Cordial or Syrup.**

Lime juice cordial or syrup shall be composed of lime juice, sugar, and potable water. It shall not contain any added substance, except glycerine in proportion not exceeding 10 per centum, and except caramel.

**P.06.003. Lemon Juice Cordial or Syrup.**

Lemon juice cordial or syrup shall be composed of lemon juice, sugar, and potable water. It may contain glycerine in proportion not exceeding 10 per centum.

**P.06.004. Labelling.**

There shall be written in the label on or attached to every container containing fruit juice cordial or syrup, in letters of not less than 18 points measurement, the words :—

FRUIT JUICE CORDIAL

or

FRUIT JUICE SYRUP,

as the case may require, together with the name or names of the fruit or fruits from which the fruit juice cordial or syrup has been prepared.

**P.06.005. Preservative.**

To fruit juice cordials and syrups which do not contain any glycerine there may be added sulphur dioxide (or sulphites calculated as sulphur dioxide) or benzoic acid (or benzoates calculated as benzoic acid) in proportion not exceeding, in the case of sulphur dioxide, 2 grains to the pint, or in the case of benzoic acid, 7 grains to the pint.

**P.07. FRUIT JUICE CORDIAL EXTRACTS OR CONCENTRATES.****P.07.001.**

Fruit juice cordial extract or concentrate shall be composed of fruit juices with or without potable water, sugar, citric acid, tartaric acid or lactic acid, permitted colouring substances and preservatives.

**P.07.002.****Labelling.**

There shall be written in the label on or attached to every container containing fruit juice cordial extract or concentrate—

(i) the words, FRUIT JUICE CORDIAL CONCENTRATE or FRUIT JUICE CORDIAL EXTRACT, or words of similar meaning as the case requires, in letters of not less than 18 points measurement ;

(ii) directions for the preparation of fruit juice cordial or syrup in which directions quantities shall be expressed in pints or ounces, as the case requires.

**P.07.003. Diluted Concentrate or Extract.**

When fruit juice cordial extract or concentrate is diluted and prepared according to the directions on the label, the product so obtained shall conform to the standard for fruit juice cordials or syrups.

**P.08. FLAVOURED CORDIALS AND SYRUPS.****P.08.001.**

Flavoured cordials and syrups shall be composed of potable water, sound fruit or vegetable essences, extracts or infusions, and sugar, with or without the addition of citric or tartaric acid, or lactic acid, and with or without the addition of permitted colouring substances. They shall contain not less than 25 per centum of sugar. They shall not contain any flavouring substance other than that naturally present in the fruit or vegetable essences, extracts or infusions from which they have been prepared. They may contain glycerine in proportion not exceeding 10 per centum.

**P.08.002. Labelling.**

(a) There shall be written in the label on or attached to every container containing flavoured cordial or syrup, the words :—

FLAVOURED CORDIAL

or

FLAVOURED SYRUP,

as the case requires, in letters of not less than 18 points measurement, followed by the name or names of the fruit or vegetable extract or extracts from which the flavoured cordial or syrup has been prepared.

(b) No pictorial representation or design suggesting the presence of fruit and no floral design shall be written in any label on or attached to any container containing flavoured cordial or syrup.

**P.08.003. Preservatives.**

To flavoured cordials and syrups which do not contain any glycerine there may be added sulphur dioxide (or sulphites calculated as sulphur dioxide) or benzoic acid (or benzoates calculated as benzoic acid) in proportion not exceeding, in the case of sulphur dioxide, 2 grains to the pint, or in the case of benzoic acid, 7 grains to the pint.

**P.09. FLAVOURED CORDIAL EXTRACTS OR CONCENTRATES.****P.09.001.**

Flavoured cordial extract or concentrate shall be composed of fruit or vegetable essences, extracts or infusions with or without potable water, sugar, citric acid, tartaric acid, or lactic acid, permitted colouring substances and preservative.

**P.09.002.****Labelling.**

(a) There shall be written in the label on or attached to every package containing flavoured cordial extract or concentrate—

(i) the words **FLAVOURED CORDIAL CONCENTRATE** or **FLAVOURED CORDIAL EXTRACT**, or words of similar meaning, as the case requires, in letters of not less than 18 points measurement ;

(ii) directions for the preparation of flavoured cordial or syrup in which directions quantities shall be expressed in pints or ounces as the case requires.

(b) No pictorial representation or design suggesting the presence of fruit and no floral design shall be written in any label on or attached to any package containing flavoured cordial extract or concentrate.

**P.09.003.****Diluted Concentrate or Extract.**

When flavoured cordial concentrate or extract is diluted and prepared according to the directions on the label the product so obtained shall conform to the standard for flavoured cordials or syrups.

**P.10.****IMITATION CORDIALS AND SYRUPS.****P.10.001.**

Imitation cordials and syrups shall be composed of potable water, with harmless flavouring substances containing synthetic or other artificial compounds, and sugar, with or without citric acid, tartaric acid, lactic acid, acetic acid, vinegar, permitted colouring matter, and glycerine. They shall contain not less than 25 per centum of sugar, or not more than 10 per centum of glycerine, or both of those substances in such quantities.

**P.10.002.****Labelling.**

There shall be written in the label on or attached to every container containing imitation cordial or syrup, in letters of not less than 18 points measurement, the words—

**IMITATION CORDIAL**

or

**IMITATION SYRUP,**

as the case requires, and the names of the flavouring, in the appropriate following form—**IMITATION CORDIAL** or **IMITATION SYRUP** (here insert the name of the flavour) **FLAVOUR.**

Such words shall be the first words of the label, and no other words shall appear on the same line or lines.

**P.10.003.****Prohibition.**

Expressions, designs, or devices which indicate, imply or suggest that the contents of any container containing imitation cordial or syrup consist wholly or in part of any natural fruit juices shall not be written in any statement or label on or attached to any such container, and no floral design shall be on any such container.

**P.10.004.****Preservative.**

To imitation cordials and syrups which do not contain any glycerine there may be added sulphur dioxide (or sulphites calculated as sulphur dioxide) or benzoic acid (or benzoates calculated as benzoic acid) in proportion not exceeding, in the case of sulphur dioxide, 2 grains to the pint, or in the case of benzoic acid, 7 grains to the pint.

**P.11.****IMITATION CORDIAL EXTRACTS OR CONCENTRATES.****P.11.001.**

Imitation cordial extracts or concentrates are preparations which contain flavouring substances containing synthetic or other artificial compounds and potable water, with or without sugar, citric acid, tartaric acid, lactic acid, vinegar, acetic acid, permitted colouring substances, and preservative or glycerine.

**P.11.002.** Labelling.

(a) There shall be written in the label on or attached to every package containing Imitation Cordial extract or concentrate—

(i) the words, IMITATION CORDIAL EXTRACT or IMITATION CORDIAL CONCENTRATE, or words of similar meaning, as the case requires, in letters of not less than 18 points measurement ;

(ii) directions for the preparation of imitation cordial or syrup, in which directions quantities shall be expressed in pints or ounces, as the case requires.

(b) No pictorial representation or design implying or suggesting the presence of fruit and no floral design shall be on or written in the label on or attached to any package containing imitation cordial extract or concentrate.

**P.11.003.** Diluted Concentrate or Extract.

When imitation cordial concentrate or extract is diluted and prepared according to the directions in the label the product so obtained shall conform to the standard for imitation cordials or syrups.

**P.12.** IMITATION FRUIT FLAVOURS OR IMITATION FRUIT ESSENCES OR IMITATION FRUIT EXTRACTS.**P.12.001.**

Imitation fruit flavour, essence, and extract is each a preparation which does not owe its flavour entirely to fruits.

**P.12.002.** Labelling.

There shall be written in the label on or attached to every package containing imitation fruit flavour or imitation fruit essence or imitation fruit extract, in letters of not less than 18 points measurement, the words—

IMITATION FRUIT FLAVOUR

IMITATION FRUIT ESSENCE

or

IMITATION FRUIT EXTRACT,

as the case requires.

**P.12.003.** Prohibition.

Any expression, design, or device which indicates, implies or suggests that the contents of any package containing an imitation fruit flavour, an imitation fruit essence or an imitation fruit extract consist wholly or in part of any natural fruit juice shall not be written in any statement or label on or attached to that package, and no floral design shall be on any such package.

**P.13.** NON-EXCISABLE FERMENTED DRINKS.**P.13.001.**

(a) Non-excisable fermented drinks shall be composed of potable water with vegetable extractives or infusions and sugar, with or without the addition of harmless vegetable flavouring substances, citric acid, tartaric acid, or lactic acid and permitted colouring substances. They shall contain not more than 2 per centum by volume of proof spirit.

(b) The addition of saccharin to non-excisable fermented drinks, in proportion not exceeding 3 grains to the gallon, is hereby permitted.

**P.14.** SUMMER OR TEMPERANCE DRINKS.**P.14.001.**

Summer or temperance drinks not otherwise standardised in these regulations shall be composed of potable water, with or without sugar and harmless flavouring substances, or fruit and vegetable extractives or infusions, impregnated or not with carbon dioxide, and with or without permitted colouring substances.

**P.14.002.** Labelling.

There shall be written in the label on or attached to every container of a summer or temperance drink containing any synthetic essence or extract the word "Imitation" on the first line in type of a size larger than that of any other word in the label.

**P.14.003.** Prohibition.

No summer or temperance drink prepared wholly or in part from any synthetic essence or extract shall be sold under any name or description which suggests or implies the presence of any fruit, nor shall any fruit or floral design be on the label of the container containing that drink.



**P.14.004.** Preservative.

The preservative substance, benzoic acid, in proportion not exceeding 3.5 grains per pint, or sulphur dioxide in the proportion not exceeding 0.5 grains per pint, may be added to summer or temperance drinks.

**P.15.** MEDICINAL BEVERAGES.**P.15.001.**

A medicinal beverage is a preparation sold for use as a beverage, and which is claimed to have medicinal properties. The constituent from which the preparation is named shall be present in sufficient proportion to have medicinal value, and shall be the principal medicinal constituent in the beverage.

**P.15.002.** Quinine Tonic Waters.

Any drink or beverage sold under a name or trade description which includes the word "Quinine" shall contain quinine or a compound of quinine (calculated as quinine hydrochloride) in proportion of not less than one-third of one grain to the pint.

**P.15.003.** Labelling.

There shall be written in the label on or attached to every container containing a medicinal beverage (including quinine tonic water) a statement, in letters of not less than 10 points measurement, of the proportion or proportions of the ingredients present for which medicinal value is claimed.

## PART Q.—ALCOHOLIC BEVERAGES.

**Q.01.** WINE.**Q.01.001.**

Wine is the product solely of the alcoholic fermentation of the juice or must of grapes.

**Q.01.002.** Dry Wine.

Dry wine is the wine produced by complete fermentation of the sugar contained in the juice or must of the grapes from which it is made.

**Q.01.003.** Sweet Wine.

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

**Q.01.004.** Sparkling Wine.

(a) Sparkling wine is the wine which by fermentation of portion of the sugar content has become surcharged with carbon dioxide, and to which sugar and pure wine spirit may or may not have been added, but shall not include any wine artificially carbonated.

(b) The word "champagne" shall not be used in respect of produce which is carbonated and not produced by the traditional method of fermentation in the bottle.

**Q.01.005.**

Pure wine spirit is the rectified distillate resulting from the distillation solely of wine.

**Q.01.006.** Allowed Additions.

(a) To the grape juice or must—

- (i) Yeast.
- (ii) Calcium sulphate, also sulphur dioxide, as a result of the sulphuring of casks by means of the combustion of arsenic-free sulphur, also sulphites.
- (iii) Tartaric and citric acid.
- (iv) Extractives (ampelosides) of grape vine leaves or flowers.
- (v) Calcium and ammonium phosphates.
- (vi) Tannin.

(b) To wine—

- (i) Isinglass, gelatine, eggs, casein, albumen (not including blood or milk as such), Spanish clay, kaolin, tannin.
- (ii) Sulphur dioxide and preparations of sulphur dioxide.

(c) To wine or partly fermented grape juice or must—

Pure wine spirit (as approved by the Customs) for the purpose of increasing the alcoholic strength to the degree allowed under the appropriate Commonwealth legislation.

**Q.01.007. Prohibitions.**

Wines shall not contain—

- (a) Soluble chlorides in quantity exceeding 1 gram per litre (or 70 grains per gallon) calculated as sodium chloride; or
- (b) soluble sulphates calculated as potassium sulphate in quantity exceeding 2 grams per litre (or 140 grains per gallon), except in the case of fortified wines, in which case the quantity shall not exceed 4 grams per litre (or 280 grains per gallon); or
- (c) sulphur dioxide, and preparations of sulphur dioxide, in quantity exceeding 70 milligrams per litre (or 4.9 grains per gallon) in the free state, or 350 milligrams per litre (or 24.5 grains per gallon) in the combined state, in each case calculated as sulphur dioxide.

**Q.01.008. Prohibited Additions.**

Water, sugar (all kinds), 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 substances, mineral acids and organic acids (except tartaric and citric acid as provided), are hereby prohibited: Provided that the addition of sugar to sparkling wine shall not be deemed to be a contravention of this sub-regulation.

**Q.01.009. Labelling of Wine Bottled from Bulk.**

All wine sold in bottles under the label or name of any manufacturer, packer, or agent, and which has been bottled from bulk, shall have written in the label describing such wine on or attached to each bottle a declaration in the following form:—

BOTTLED BY (here insert the name and address of bottler).

**Q.01.010. Wine Cocktail.**

A wine cocktail (which shall include vermouth) is wine to which has been added botanical bitters, aromatics, or other flavouring substances. It may be coloured with caramel and may be sweetened with sugar, raisins or other dried grapes. It shall not contain absinthe, wormwood (*Artemisia absinthium*) or oil obtained therefrom. It shall not contain more than 35 per centum by volume of proof spirit.

**Q.01.011. Carbonated Wine.**

Labelling.—There shall be written in the label on or attached to every container containing wine to which any carbon dioxide has been added, the word—CARBONATED, in letters of not less than 18 points measurement. Such word shall be the first word of the label, and no other word shall be written on the same line.

**Q.01.012. Labelling of Carbonated Wine Bottled From Bulk.**

Carbonated wine sold in bottles under the label or name of any manufacturer, packer, or agent, and which has been bottled from bulk, shall have written in the label describing such carbonated wine on or attached to each bottle a declaration in the following form:—

BOTTLED BY (here insert the name and address of bottler).

**Q.02. MEDICATED WINE.****Q.02.001. General Standard.**

Unless otherwise standardised in these regulations, medicated wine is wine to which any drug included in the British Pharmacopoeia or the British Pharmaceutical Codex has been added, and the drug shall be present in such proportion that each fluid ounce of wine shall contain not less than the minimum dose of such drug stated in that Pharmacopoeia or Codex.

**Q.02.002. Mixed Medicated Wines.**

Any medicated wine containing more than one substance for which medicinal value is indicated or claimed shall conform to the prescribed standard for each substance.

**Q.02.003. Meat Wine.**

Meat wine or beef wine, or any wine which purports to contain any extract of meat or beef, is wine conforming to the general standard for wine, to which has been added meat extract, so that the resultant wine contains not less than 2 per centum of protein.

**Q.02.004. Malt Wine.**

Malt wine, or any wine which purports to contain any malt extract, is wine conforming to the general standard for wine, to which has been added malt extract, so that the resultant wine contains not less than 5 per centum of malt extract.

Q.02.005.

Labelling.

There shall be written in the label on or attached to every container containing medicated wine, mixed medicated wine, meat wine, or malt wine, as defined in this regulation—

- (a) the words, MEDICATED WINE in letters of not less than 18 points measurement ;
- (b) the name in English of the wine and the proportion of the drug or substance with which such wine is medicated ;
- (c) the quantity of the wine to be taken for a dose ;
- (d) the percentage of proof spirit present in the wine ; and
- (e) the statement THIS PREPARATION IS TO BE USED AS A MEDICINE ONLY, in letters of not less than 12 points measurement.

Q.02.006.

Quinine Tonic Wine.

Quinine tonic wine is wine containing quinine or a compound of quinine (calculated as quinine hydrochloride) in proportion of not less than 5 and not more than 20 grains per pint.

Q.02.007.

Labelling.

There shall be written in the label on or attached to every container containing quinine tonic wine a statement, in letters of not less than 10 points measurement, of the proportion of quinine contained therein, in the following form :—

THIS QUININE WINE CONTAINS (here insert the number of grains)  
GRAINS OF QUININE PER PINT. IT DOES NOT CONFORM WITH  
THE STANDARD FIXED BY THE BRITISH PHARMACOPOEIA :

Provided that quinine tonic wine which contains not less than 20 grains of quinine (calculated as quinine hydrochloride) per pint need not bear the statement, "It does not conform with the standard fixed by the British Pharmacopoeia."

Q.03.

CIDER AND PERRY.

Q.03.001.

Cider and perry are the products of the alcoholic fermentation of the juice or must of sound apples and pears respectively. They may contain sulphur dioxide (or sulphites calculated as sulphur dioxide), in proportion not exceeding 2 grains to the gallon ; but shall not contain any foreign essence or foreign flavouring substance, or salicylic acid or other preservative.

Q.04.

ALE, BEER AND STOUT.

Q.04.001.

Malt ale or malt beer is a fermented liquid, containing not less than 2 per centum by volume of proof spirit, brewed from barley, malt, and hops exclusively.

Q.04.002.

Ale, beer, porter, or stout, is a fermented liquid, containing not less than 2 per centum by volume of proof spirit. It shall be brewed from a mash of malted or other grain and sugar or glucose, or both of them, with hops or other harmless vegetable bitters, or with both.

Q.04.003.

Malt ale or malt beer, ale, beer, porter or stout shall contain not more than 2 grains of free sulphur dioxide, or not more than 5 grains of total sulphur dioxide per gallon, or not more than 7 grains of benzoic acid per gallon.

Q.04.004.

In this regulation, unless inconsistent with the context or subject matter—

"Licensee" and "licensed premises" shall bear the same respective meanings as defined in section 5 of the Licensing Act, 1911, as amended ;

"Waste beer" includes any beer, ale or stout which is—

- (a) derived from the spill, drip or overflow from any tap, vessel or other receptacle ; or
- (b) derived from any unconsumed portion supplied to and left by a customer in any glass or other receptacle ; or
- (c) contained in any drip tray ; or
- (d) contained in any receptacle the contents of which are derived from any of the sources mentioned in the paragraphs (a), (b), and (c) of this sub-regulation.

Q.04.005.

The licensee of any licensed premises shall—

- (a) cause every container, receptacle and appliance used or intended to be used for the reception of waste beer, to contain the colouring matter methyl violet or washing blue to be present in sufficient quantity to impart to that waste beer at all times a distinct violet or blue colour ; and
- (b) not place or permit to be placed in any drip tray on any such premises any receptacle capable of holding beer.

Q.05.

#### SPIRITS.

Q.05.001.

The standard for spirits shall be the standard fixed by the Minister for Trade and Customs under the provisions of the Commonwealth Spirits Act for the time being in force.

Q.05.002.

#### Labelling of Spirits Bottled from Bulk.

All spirits sold in bottles under the label or name of any manufacturer, packer, or agent, and which have been bottled from bulk, shall contain in the label describing such spirits a statement in the following form :—

BOTTLED BY (here insert the name and address of bottler).

Q.05.003.

#### General Labelling.

There shall be written in the label on or attached to every container containing spirits, in letters of not less than 12 points measurement, the name of the country in which the spirits were produced, and if such spirits are a blend of spirits produced in more than one country the name of every such country and, in letters of not less than 8 points measurement, the proportion of such spirits produced in each of the countries. The name of the country producing the larger proportion of such spirits shall be the first mentioned.

Q.05.004.

#### Prohibition.

(a) Except for the purpose of describing the place or country of origin no person shall use—

- (i) the word "LONDON" in any label on or attached to any container containing gin not wholly produced in London ;
- (ii) the word "GENEVA" and "HOLLANDS" in any label on or attached to any container containing gin not wholly produced in Holland ;
- (iii) the word "SCOTCH" in any label on or attached to any container containing whisky not wholly produced in Scotland ;
- (iv) the word "IRISH" in any label on or attached to any container containing whisky not wholly produced in Ireland ;
- (v) the word "JAMAICA" in any label on or attached to any container containing rum not wholly produced in Jamaica.

(b) No person shall use the words "OLD" or "VERY OLD" in the label of any container containing spirits unless—

- (i) in the case of the word "OLD", the spirits so described are not less than 5 years' maturity ;
- (ii) in the case of the use of the words "VERY OLD," the spirits so described are not less than 10 years' maturity.

(c) No person shall sell any container containing brandy in the label on or attached to which is written the word "COGNAC" unless the brandy was wholly produced in the district of Cognac.

(d) Except as otherwise provided in this regulation, no person shall sell any container containing spirits in the label on or attached to which is written the name of any country, town or place unless the spirits were produced in that country, town or place.

Q.05.005.

#### Standard of Strength for Spirits.

The standard of strength for spirits shall be as follows :—

- Brandy, not more than 25 degrees under proof.
- Whisky, not more than 25 degrees under proof.
- Rum, not more than 25 degrees under proof.
- Gin, not more than 35 degrees under proof.

## PART R.—DRUGS.

## R.01. STANDARDS AND PERMITTED VARIATIONS.

## R.01.001.

Drugs shall conform in all things with the standards (if any) appointed by these regulations.

## R.01.002.

If no standard is appointed by these regulations in respect of a drug, the standard as defined in the latest edition with amendments of The British Pharmacopoeia, shall be the standard.

## R.01.003.

If no such standard is appointed by these regulations or by the British Pharmacopoeia in respect of a drug, the standard as defined in the latest edition with amendments of the British Pharmaceutical Codex, shall be the standard.

## R.01.004.

Notwithstanding any standard to the contrary, no drug shall be deemed to be a preparation of chloroform if it contains less than 0.25 per centum of chloroform.

## R.01.005.

The following variations from standards are permitted :—

- (a) Unless otherwise specifically prescribed, if a standard in pursuance of sub-regulation R.01.002 or sub-regulation R.01.003 applies, cotton seed oil or maize oil may be used in substitution for olive oil or for arachis oil in preparations intended solely for external use.
- (b) If a standard in pursuance of sub-regulation R.01.002 or sub-regulation R.01.003 of this regulation applies, a preparation, in which wine is specified to be used, shall not be deemed to be adulterated insofar as the preparation is compounded with wine, if wine, as defined in these regulations, of Australian origin, and containing not less than 28 per centum by volume of proof spirit, is used.
- (c) The following drugs, namely :—

Linimentum Aconiti  
Linimentum Belladonnae  
Linimentum Camphorae Ammoniatum  
Linimentum Crotonis  
Linimentum Opii  
Linimentum Saponis  
Linimentum Sinapis  
Linimentum Aconiti Compositum  
Linimentum Capsici  
Tinctura Iodi Fortis

and Liniments prepared specially for the eradication of Pediculi, and labelled accordingly, and such other drugs as, at the time being, are governed, in regard to compounding with alcohol, by regulations made by the appropriate Commonwealth Minister for State under the Commonwealth Spirits Act or any Act amending or passed in substitution for that Act—

- (i) are exempted from such of the provisions of these regulations as require them to be compounded with alcohol; and
- (ii) shall not be deemed to be adulterated if they are compounded with an equivalent proportion of a methylated spirit, free from pyridine, in substitution for alcohol.

## R.02. LABELLING AND TRADE DESCRIPTIONS.

## R.02.001.

Regulation R.02 of these regulations shall not apply to advertising in medical journals or in *bona fide* trade journals or in price lists made available by manufacturers to members of the retail trade only.

## R.02.002.

No label and no trade description or other advertisement of a drug or of a medicine or of a purported medicine or of any other preparation containing or not containing a drug shall contain—

- (a) a fictitious testimonial; or
- (b) the name of a fictitious person.

**R.02.003.**

No label and no trade description or other advertisement of a drug or of a medicine or of a purported medicine or of any other preparation containing or not containing a drug or of any other substance whatsoever shall contain a name, a description or a statement which directly or by implication, claims, indicates or suggests that the drug, medicine, preparation, or substance—

- (a) is an abortifacient ; or
- (b) will remedy or cure or alleviate Bright's disease, cancer, consumption, cerebro-spinal meningitis, diabetes, dropsy, drunkenness, epilepsy, fits, infantile paralysis, plague, locomotor ataxia, lupus, paralysis, rupture, scrofula, or venereal disease ; or
- (c) is a universal panacea, infallible cure for baldness, cure for drunkenness, or the liquor habit ; or
- (d) will develop the bust, raise the height, or eradicate wrinkles ; or
- (e) is recommended or suggested for any disease arising from sexual intercourse, sexual weakness, or impotence.

**R.02.004.**

No label and no trade description or other advertisement of a proprietary drug or medicinal preparation or of a patent medicine shall be prepared in such a form or prepared in such a way that, or contain any name, description or statement whereby, the proprietary character of the drug, preparation or medicine may be concealed or a purchaser or a user may be led to believe or understand that it is a simple chemical or vegetable drug ordinarily available in small quantities instead of its being a proprietary substance or mixture of substances.

**R.03.****DECLARATION OF CERTAIN DRUGS.****R.03.001.**

For the purposes of regulation R.03 of these regulations, a preparation is a mixture of substances in any form, or a solution of any substance or substances, prepared for internal or external use by man, and which contains as one of its constituents any substance named, described or identified in sub-regulation R.03.002 of this regulation saving the exceptions specified.

**R.03.002.**

Except that regulation R.03 of these regulations shall not apply to a drug dispensed and supplied on prescription or order signed by a legally qualified medical practitioner, or to a mixture supplied by a registered pharmacist and prepared, extemporaneously, for a specific and individual case, that regulation shall apply to the substances named hereunder.

Acetanilide,	Gamboge,
Aconite,	Hydrocyanic Acid,
Adrenalin, or its substitutes,	Hydroquinone,
Alphacaine (A. Eucaïne or Eucaïne A)	Hyoscyamus,
Amyl nitrite,	Iodine,
Anilides,	Isopral,
Antimony,	Lead,
Arsenic,	Lobelia,
Barbitone (Veronal),	Mercury,
Barium,	Nitroglycerin,
Belladonna,	Nux Vomica,
Benzamine (Betacaine, B.Eucaïne, or	Oil of Parsley,
Eucaïne B.)	Oil of Pennyroyal,
Bromine,	Oil of Rue,
Cannabis indica,	Oil of Savin,
Cantharides,	Oil of Tansy,
Carbolic Acid,	Opium,
Chlorbutol (Acetone Chloroform or	Paraldehyde,
Chloretone)	Paraphenylenediamine, or other irritant
Chloral,	organic bases,
Chloroform	Phenacetin,
Coca,	Phenazone,
Copper,	Phenetidines,
Cotton Root,	Phosphorus,
Creosote,	Propional,
Cresols (Cresylic Acid)	Pyrazolones,
Digitalis,	Pyrogallie Acid,
Ergot,	Stramonium,
Ether,	Strophanthus,
Gelsemium,	Sulphonal,
	Trional.

and any natural or synthetic, hypnotic, or analgesic or antipyretic substances, and all reputed emmenagogue or reputed abortifacient substances and all other drugs being or containing a poisonous chemical derivative, alkaloid, glucoside or similar potent principal or any derivative thereof, and all preparations of thyroid gland, pituitary gland, or any animal product being or containing a potent principal.

**R.03.003.**

(a) In addition to all other labelling requirements, there shall be written in the label of every package of a preparation in which there is present any substance named, described or identified in sub-regulation R.03.002 of this regulation and of every package of preparations, alkaloids, glucosides or poisonous chemical derivatives thereof, a statement of the name of each substance and the name of each preparation, alkaloid, glucoside and poisonous chemical derivative contained in each such substance, and of the quantity or of the proportion of each present, in a form appropriately adapted from the following :—

THIS MIXTURE INCLUDES (or alternatively) THE CONTENTS OF THIS PACKAGE INCLUDE (here insert the name of the drugs required to be declared, and the quantity or proportion of each contained in the mixture or package), or EACH OF THESE TABLETS (pastilles, cachets, or capsules) CONTAINS (here insert the name of each substance required to be declared, and the quantity or proportion of each contained in each tablet, pastille, cachet, capsule, or other unit).

(b) In such labelling, a substance to which regulation R.03 of these regulations is applicable but which is not specifically named in sub-regulation R.03.002 of this regulation shall be described (and its description shall likewise be interpreted) by the name most commonly applied to the substance in the English language in the Pharmacopoeia of Great Britain and the United States of America, or in the British Pharmaceutical Codex.

**R.04. METHYLATED SPIRIT.**

**R.04.001.**

Methylated spirit is spirit methylated in accordance with any regulation under the Commonwealth Spirits Act. It shall have a strength of not less than 65 degrees over proof.

**R.04.002. Labelling.**

There shall be written in the label attached to every package containing any drug for external use mixed or prepared with methylated spirit, in letters of not less than 8 points measurement, a statement as to 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 by volume) PARTS PER CENTUM OF ALCOHOL IN THE FORM OF METHYLATED SPIRIT.

**R.04.003. Prohibition.**

No drug for internal use shall contain any methylated spirit.

**R.05. ALCOHOL IN MEDICINES.**

**R.05.001.**

There shall be written in the label on or attached to every package containing a medicine (including a patent or proprietary medicine) sold for internal use by man, which is compounded with ethyl alcohol in greater proportion than 17.5 per centum of proof spirit, in letters of not less than 8 points measurement, the percentage of proof spirit in the following form :—

ALCOHOL.

THIS MIXTURE CONTAINS NOT MORE THAN (here insert the number of parts per centum of proof spirit) PARTS PER CENTUM OF PROOF SPIRIT.

**R.05.002.**

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 sub-regulation R.05.001 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.

**R.05.003.**

Sub-regulations R.05.001 and R.05.002 of this regulation shall not apply to any medicine dispensed and supplied on prescription or order signed by a medical practitioner.

**R 06. CASTOR OIL.****R.06.001. Labelling.**

There shall be written in letters of not less than 10 points measurement in the label on or attached to every package containing castor oil which is sold for internal use by man, the words :—

FOR INTERNAL USE.

**R.07. EUCALYPTUS OIL.****R.07.001.**

Eucalyptus oil prepared for internal use or inhalation by man is the essential oil distilled from the leaves of one or more species of *Eucalyptus*. It shall conform to the standard set out in the British Pharmacopoeia : Provided that it shall not contain more than a trace of aldehydes having a boiling point below 120 degrees Centigrade.

**R.07.002. Eucalyptus Oil for External Use Only.**

Eucalyptus oil which does not comply with the British Pharmacopoeia standard may be sold for external use only, provided that—

- (a) there shall be written in the label on or attached to every package, in letters of not less than 10 points measurement, the words—

FOR EXTERNAL USE ONLY :

which words shall be the first words in the label, and no other word shall appear on the same line or lines, or be so prominent ;

- (b) the whole of the oil sold is the product of one or more species of *Eucalyptus* ; and

- (c) the botanical name of the predominating species from which the oil has been distilled is stated in the label.

**R.08. BIOLOGICAL PRODUCTS.****R.08.001.**

In respect of all biological products manufactured or sold in Australia the trade description shall be directly attached to the package or container, and shall include a statement in the English language setting out—

- (a) In the case of anti-toxin, serum, or other biological preparations, intended for medicinal, prophylactic or therapeutic purposes, or for use as, or in the preparation of, articles of food or drink for man—

- (i) the name of the institution, corporation, firm, or person by which or by whom the preparation was manufactured ;
- (ii) the exact name of the preparation ;
- (iii) the exact volume or weight of the content ;
- (iv) the date of manufacture ;
- (v) the date from which the preparation should no longer be used ; and
- (vi) if any antiseptic has been added, the nature and percentage of such antiseptic.

- (b) In the case of diphtheria and tetanus antitoxin sera—

- (i) the number of immunising units contained in any stated volume expressed in terms of the units adopted by the Hygienic Laboratory of Washington, U.S.A. ; and
- (ii) a statement as to whether the serum has been concentrated.

- (c) In the case of bacterial vaccines—

- (i) the identity and number of organisms per millilitre ;
- (ii) the maximal doses for administration ;
- (iii) whether or not the content is free from organisms other than those peculiar to the preparation ; and
- (iv) in the case of antitoxin, whether or not the content is sterile or contains any free toxin.

**R.09. SOAP.****R.09.001. General Standard for Soap.**

Soap is a product derived from the action of a solution of alkali on fats, oils or resins. It shall contain not less than 59 per centum of fatty acids, of which not more than one-third may be resin acids. It shall contain not more than 0.1 per centum of free caustic alkali and not more than 3 per centum of carbonate of soda. It shall not contain any other substance except water, perfume, and permitted colouring substances.

Provided that the declaration of the admixture of a permitted colouring substance with soap shall not be required.



**R.09.002.****Soap Mixture.**

Soap mixture is soap which conforms with the general standard for soap mixed with mineral or vegetable substances; drugs and disinfectants excepted. The total amount of mineral or of vegetable substance, or of both together, that is to say, including the proportion of mineral matter permitted by sub-regulation R.09.001 of this regulation shall not exceed 10 per centum of any soap mixture.

**R.09.003.****Labelling.**

There shall be written in the label on or attached to every package containing soap mixture, in letters of not less than 48 points measurement, the words "soap mixture," immediately followed by the words, in letters of not less than 10 points measurement, "soap mixed with," and the name or names of the admixed substance or substances, in the following form :—

**SOAP MIXTURE**

SOAP MIXED WITH (here insert the name or names of the admixed substance or substances), and the word "mixture" shall be in letters of the same size as those used for the word "soap."

Provided that soap mixtures sold in bars shall be exempted from so much of the provisions of any regulation requiring that a statement or label shall be on or attached to a package containing it, stating that it is a mixture, and the names of the ingredients, if the words prescribed above are impressed in letters of the prescribed size on each bar of soap mixture.

**R.09.004.****Abrasive Soap Mixture.**

Soap mixtures which are sold for abrasive purposes, and which are not suitable for general toilet use, may contain any proportion of an abrasive mineral substance.

**R.09.005.****Labelling.**

There shall be written in the label on or attached to every package containing an abrasive soap mixture, or, if sold unwrapped, there shall be plainly and legibly stamped, embossed, or impressed on every bar or cake, a statement in the following form :—

**ABRASIVE SOAP MIXTURE. UNFIT FOR TOILET USE,**

which words shall be the first words of the label or cake, and no other words shall appear upon the same line or lines.

**R.09.006.****Medicated Soap.**

Medicated soap is soap which conforms with the general standard for soap, mixed with a drug of recognised therapeutic properties, or with a disinfectant.

**R.09.007.****Labelling.**

There shall be written in the label on or attached to every package containing a medicated soap, in letters of not less than 18 points measurement, the word—

MEDICINAL, MEDICATED or MEDICAL and such word may be followed by the word "Soap," but by no other word or words.

**R.09.008.****Borax Soap.**

Borax soap is soap which conforms with the general standard for soap mixed with not less than 2 per centum of borax.

**R.09.009.****Castile Soap.**

Castile soap is soap prepared by the action of sodium hydroxide on olive oil. It shall conform to the general standard for soap.

**R.09.010.****Prohibition.**

The word "Castile," or any word which resembles or suggests Castile, shall not be used upon any cake or bar, wrapper, band, or box enclosing, encircling or containing any soap other than soap which conforms with the prescribed standard for Castile Soap.

**R.09.011.****Carbolic Soap.**

Carbolic soap shall conform with the general standard for soap, and shall contain 3 per centum of carbolic acid or its homologues.

**R.09.012.****Soft Soap.**

Soft soap is a product derived from the action of a solution of caustic potash, with or without caustic soda, on fats, oils or resins. It shall contain not less than 40 per centum of fatty acids, of which not more than one-third may be resin acids. It may contain not more than 3 per centum of potassium silicate.

**R.09.013.****Toilet Soap and Shaving soap.**

All toilet soaps, shaving sticks, shaving cakes, or other solids purporting to be suitable for toilet or shaving, shall conform with the general standard for soap.

**R.09.014.** Labelling.

All unwrapped cakes or sticks of toilet or shaving soap shall be stamped, impressed, or embossed with the name of the article and the name and address of the manufacturer or vendor, and when sold wrapped or by the box, the general labelling provisions shall apply.

**R.09.015.** Soap Powder or Extract.

The provisions of the preceding sub-regulations for soap shall not apply to mixtures of dried and powdered soap with soda commonly called soap powder, or extract of soap.

**S.01.** SUBSTANCES FOR USE AS DISINFECTANTS, GERMICIDES, ANTISEPTICS, DEODORANTS, AND THE LIKE.**S.01.001.** Interpretation.

For the purposes of this regulation—

“Disinfectant” and “Germicide” each means any substance or compound which, in any label or statement accompanying it, is said to be capable of killing the germs of disease;

“Antiseptic” means any substance or compound which, in any label or statement accompanying it, is said to be capable of preventing the development of germs and the decomposition of animal or vegetable substances;

“Deodorant” means any substance or compound which, in any label or statement accompanying it, is said to be capable of preventing, neutralising, or destroying offensive odours.

**S.01.002.** Labelling of Disinfectants and Germicides.

(a) There shall be written in the label on or attached to every package containing a disinfectant or germicide, in letters of not less than 18 points measurement, the word DISINFECTANT, or the word GERMICIDE, or both such words. Such word or words shall be the first word or words on the label, and no other words shall appear on the same line.

(b) There shall also be written in the label on or attached to every package containing a disinfectant or germicide, explicit information and directions as to the strength or proportion of the substance or compound, and the manner in which, and the time during which, the same must be used or allowed to act in order that it may be effective as a disinfectant or germicide.

(c) No person shall sell any package on which the word DISINFECTANT, or the word GERMICIDE, is written in any label accompanying it which does not contain a substance or compound which, when used in the strength or proportion and for the time set forth in the label, is effective for the purpose of killing the germs of disease.

**S.01.003.** Labelling of Antiseptics.

(a) There shall be written in the label on or attached to every package containing an antiseptic, in letters of not less than 18 points measurement, the word ANTISEPTIC, which word shall be the first word on the label, and no other word shall appear on the same line.

(b) There shall also be written in the label on or attached to every package containing an antiseptic, explicit information and, in legible type, directions as to strength or proportion of the substance or compound, and the manner in which the same must be used or allowed to act in order that it may be effective as an antiseptic.

(c) No person shall sell any package on which the word “Antiseptic,” is written in any label accompanying it which does not contain a substance or compound which when used in the strength or proportion set forth in the label is effective for the purpose of preventing the development of germs and the decomposition of animal or vegetable substances.

**S.01.004.** Labelling of Deodorants.

(a) There shall be written in the label on or attached to every package containing a deodorant, in letters of not less than 18 points measurement, the word DEODORANT, which word shall be immediately followed by the words—

THIS SUBSTANCE IS NOT A DISINFECTANT OR GERMICIDE

written in letters of not less than 12 points measurement.

(b) There shall also be written in the label on or attached to every package containing a deodorant explicit information and directions as to the strength or proportion of the substance or compound, and the manner in which and the time during which the same must be used or allowed to act in order that it may be effective as a deodorant.

**S.01.005.**

No person shall pack a disinfectant or poisonous substance of any description in a package or container which bears upon it any brand, mark, or statement indicating the presence in that package or container of food, or which may be capable of misleading a purchaser into the belief that the contents of that package or container are for the purposes of human consumption.

**Z.01****OFFENCES.****Z.01.001.**

(a) Where in relation to any food or drug a standard is appointed by any provision contained in these regulations, a person shall not have in his possession for sale or shall not, in the course of or for the purposes of sale, consign to any other person any quantity of such food or drug which does not in all respects conform with the standard appointed by these regulations in relation to such quantity of food or drug.

(b) No person shall sell or offer or expose for sale any food, drug, disinfectant, antiseptic, or deodorant which is not labelled as prescribed by these Regulations.

(c) No person shall use or shall attach or cause to be attached to any food, drug, disinfectant, antiseptic or deodorant or to any package or container containing any food, drug, disinfectant, antiseptic or deodorant any label which by reason of any matter contained therein or omitted therefrom contravenes, or is not in conformity with any provision of the Regulations.

(d) Provided that this regulation shall not apply so as to prohibit the offering for sale of any quantity of food or drug which does not in all respects conform with the standard appointed in relation thereto by these regulations when the Commissioner expressly sanctions the sale of such quantity of food or drug upon and subject to any conditions which the Commissioner may think fit to impose, and such quantity of food or drug is offered for sale strictly in compliance with such conditions.