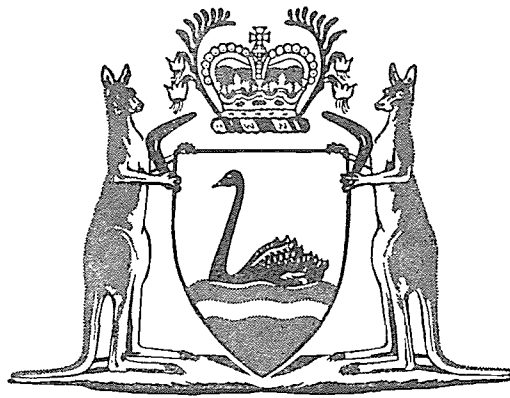


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HEALTH ACT, 1911-1976

AMENDMENTS TO FOOD AND DRUG REGULATIONS, 1961

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HEALTH ACT, 1911-1976

Department of Public Health,
Perth, Wednesday, 19th April, 1978.

HIS Excellency the Governor in Executive Council, acting pursuant to section 240 of the Health Act, 1911-1976 and on the advice of the Advisory Committee constituted under section 216 of that Act has been pleased to make the regulations set forth in the Schedule hereunder.

Commissioner for Public Health.

Schedule

REGULATIONS

1. In these regulations the Food and Drug Regulations, 1961 published in the *Government Gazette* on the 4th January, 1962 and amended from time to time thereafter by notices so published, are referred to as the principal regulations. Principal regulations.

2. The principal regulations are amended by substituting for regulation A.01 the following regulation— Regulation A.01 substituted.

A.01. INTERPRETATION AND LABELS

A.01.001. Interpretation

In these regulations unless the context requires otherwise—

“common name” means a name or description which indicates the true nature of the food, drug, ingredient or the constituent, as the case may be, to which it is applied, but does not include any word claiming or implying superior quality or purity and which is, where appropriate, a specific and not a generic name or description.

Where a regulation lays down a compositional standard and specifies the name of the product to which such standard applies, that name shall be deemed to be its common name. But nothing in this regulation shall prevent the use of a more specific name as a common name except where a precise designation is required by these regulations;

“Celsius, (°C)” means a measure of temperature;

“grams per kilogram (g/kg)” means grams per kilogram by mass (mass in mass—m/m);

“joule (j)” means a metric measurement of energy and is the one-thousandth part of a kilojoule;

“kilojoule (kj)” means a metric measurement of energy;

“label” includes every tag, brand, mark, pictorial or other descriptive matter written, printed, stencilled, marked, embossed or impressed on or attached to any food or drug;

“litre (l)” means a metric measurement of volume;

“micrograms per kilogram (ug/kg)” means micrograms per kilogram by mass (mass in mass—m/m);

“milligrams per kilogram (mg/kg)” means milligrams per kilogram by mass (mass in mass—m/m);

“millilitre (ml)” means a metric measurement of volume and is the one thousandth part of a litre;

“millimetre (mm)” means a metric measurement of length and is the one thousandth part of a metre (m);

“package” or “container” includes any form of enclosing or encasing a food or drug as a single item, whether by completely or partially enclosing the food or drug and includes wrappers, confining bands, jars, cans and boxes;

“parts per million (p.p.m.)” means parts per million by mass (mass in mass—m/m) unless otherwise indicated;

“per centum” means percent by mass (mass in mass—m/m) unless otherwise indicated;

“the Act” means the Health Act, 1911 (as amended); and

“trade name” in relation to a food or drug is a distinctive arbitrary, or fancy name which clearly distinguishes such food or drug from any other food or drug but shall not—

- (a) represent any single constituent of the food or drug;
- (b) misrepresent the composition or any property or quality of a food or drug; or
- (c) give false indication of origin, character or place of manufacture.

A.01.002.

Labelling

(a) Unless exempted by these regulations, every package in which any food or drug is enclosed for sale shall bear a label on or attached to it containing such information, in the English language as is required by the Act or by these regulations and such information shall appear conspicuously in a prominent position in the label and shall be clearly discernible to the purchaser under the customary conditions of purchase and use.

(b) The contents of the label shall include—

- (i) the common name of the product;
- (ii) the name of the manufacturer, packer, importer or vendor and his address, not being a post office, cable, telegraphic or code address, but where a manufacturer, packer, importer or vendor is a company incorporated in accordance with the appropriate law of any State or Territory of the Commonwealth, or is a firm registered under the Business Names Act of any State or Territory, the inclusion in the label of the registered name of the company or firm and the city or town in which its registered office or address is situated shall be deemed to comply with this requirement.

Where only the name of the vendor and his address is used on the label there shall be also shown thereon an identifying mark whereby the name of the manufacturer or packer can be established;

- (iii) any statement of ingredients required to be declared by these regulations and where any label contains a statement of the ingredients present in a compound or mixture, whether such a statement is contained in the label in accordance with these regulations or not, the ingredients shall be declared in descending order of their relative proportion, and unless otherwise prescribed by these regulations no statement regarding the presence of an ingredient shall be made without also stating the proportion in which it is present; and
- (iv) the place of manufacture of the contents of the package or the country of origin, if required to be declared by these regulations.

A.01.003.

Type, Size and Description

(a) 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 boldface sans serif capital letters of at least the prescribed size, but the name of the manufacturer, importer, vendor or packer may appear in letters other than sans serif capital letters;
- (iii) be in such colour or colours as to afford a distinct colour contrast to the ground;
- (iv) unless otherwise prescribed be of 1.5 mm face depth measurement, but when the package or container is of a size that prevents the use of the prescribed size, a proportionately reduced size consistent with legibility, may be used; and
- (v) be in letters of uniform size, description and colour.

(b) Where the name of the manufacturer, importer, vendor or packer contains a common name of a food different from that of the food in the package, the registered name of the company shall be written in letters not greater than half the face depth of the letters used in the common name of the food.

(c) Where in these regulations a reference is made to a size of type to be used that size shall be in accordance with the measurement made in millimetres (mm) in conformity with metrication requirements, but where the point system of type size is used in these regulations the following conversion schedule to the metric measurement system shall apply.

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Conversion Schedule

Point Size	Millimetres (mm) Size
6	1.5
8	2.0
10	2.5
12	3.0
18	4.5
24	6.0
36	9.0
48	12.0
60	15.0
72	18.0

(d) The size of type to be used shall be in accordance with the following scale—

1.5 millimetre—

ABCDEFGHIJKLMN**OP**QRSTUVWXYZ

2.0 millimetre—

ABCDEFGHIJKLMN**OPQR**STUVWXYZ

2.5 millimetre—

ABCDEFGHIJKLMN**OPQRST**UVWXYZ

3.0 millimetre—

ABCDEFGHIJKLMN**OPQRSTU**VWXYZ

4.5 millimetre—

ABCDEFGHIJKLMN**OPQRSTU**VW

6.0 millimetre—

ABCDEFGHIJKLMN**OP**

9.0 millimetre—

ABCDEFGHIJKLM**NO**

12.0 millimetre—

ABCDEFGHI**JKLM**

15.0 millimetre—

ABCDEF**GH**

18·0 millimetre—

A B C D E

A.01.004.

Prohibitions

- (a) The label on or attached to any package of a food or drug shall not contain—
- (i) any statement, claim explicit or implicit, design, device, fancy name or abbreviation which either directly or by implication is false or misleading in any particular concerning the ingredients, or the quality, or the physiological or therapeutic action, or the food value, or the place of origin of the food or drug;
 - (ii) any comment on, reference to, or explanation of any statement required by the Act or these regulations which directly or by implication, contradicts, qualifies or modifies such statement;
 - (iii) the word “pure” or the word “health” or any word of similar import used in conjunction with the common name or trade mark of the food or drug; and
 - (iv) the word “imitation” or any word implying that the article is a substitute for any food or drug unless the use of the word is specifically permitted by these regulations.
- (b) The label on or attached to any package of a food shall not contain—
- (i) any words, claim, design or device which directly or by implication could be interpreted as advice of a medical nature from any person whatsoever;
 - (ii) any claims for therapeutic or prophylactic action or words of similar import, unless specifically provided for otherwise in these regulations;
 - (iii) any certificate of analysis or part thereof, or report, or any statement purporting to be a certificate of analysis or report of any chemist or analyst, or other person;
 - (iv) any statement or advertisement relating to any poisonous substance except where such statement or advertisement is specifically required by these regulations;
 - (v) the term “no added sugar” or “unsweetened” or any similar statement or advertisement, unless such food contains no added sugar or is unsweetened as the case may be, and whenever such term is so used there shall immediately follow in boldface sans serif capital letters of not less than a face depth of 1·5 mm, a statement giving the energy value per 100 g of such food;
 - (vi) the terms “sugarless”, “sugar free”, “sugar restricted” or any similar terms except as permitted in these regulations;
 - (vii) any claims, based overtly or by implication, whether in general or specific terms, of energy yield, unless otherwise prescribed in the regulations, except under the following conditions—
 - (I) there is stated in the label the quantity of food to be consumed in one day;
 - (II) the statement—“(here state the weight of the food) GRAMS OF THIS FOOD YIELDS (here state the amount) KILOJOULES”;
 - and
 - (III) the amount of the food stated in the label shall provide at least 1 300 kilojoules when consumed in one day;
 - (viii) any claims, based overtly or by implication, suggesting that a food is a source of protein, unless otherwise prescribed in the regulations, except under the following conditions—
 - (I) there is stated in the label the quantity of food to be consumed in one day;
 - (II) the statement—“(here state the weight of food) GRAM OF THIS FOOD CONTAINS (here state the amount) GRAM OF PROTEIN”;

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- (III) that at least twenty parts per centum of the energy value of the food is derived from protein; and
- (IV) the amount of the food stated in the label shall provide at least ten gram of protein when consumed in one day;
- (ix) any statement or advertisement that implies, suggests or states that the article can be used as a food, unless the article complies with these regulations, but this prohibition does not apply to a list of ingredients; and
- (x) the words "polyunsaturated", "poly" or any word or words which is or are suggestive of these words, unless such description is specifically permitted in these regulations.

A.01.005.

A label shall not be attached by means of any adhesive substance to the surface of any portion of food which is normally used for human consumption.

A.01.006.

Unless otherwise provided for in these regulations, pictorial designs or devices may be included in recipes involving the use of the food or suggestions on how to serve the food, where such inclusion is not misleading and is immediately preceded or followed or otherwise closely accompanied by the word or words "RECIPE" or "SERVING SUGGESTION", as the case may be, in letters with a face depth of not less than 1.5 mm.

A.01.007.

Exemptions

(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 impractical to amend the label.

(b) Packages or containers of:—

- (i) food substances weighed, counted, or measured in the presence of the purchaser;
- (ii) bread, excepting pre-packed bread;
- (iii) meat and meat products except when pre-packed for sale in closed or sealed packages; and
- (iv) food substances, not being mixtures, put up in packages on retail traders premises ready for sale over the counter,

shall be exempt from the labelling provisions of the Act and these regulations except for those labelling requirements prescribed by regulations A.02, A.03, A.04, A.05, A.10, and R.03.

3. The principal regulations are amended by substituting for regulation B.01 the following regulation—

Regulation
B. 01
substituted.

B.01.

FLOUR, BREAD AND MEALS

B.01.001.

(a) Flour is the fine, clean and sound product which is derived from, or separated during the milling of cleaned wheat. It shall contain not more than 15 per centum of moisture. It shall not be artificially bleached except by oxidising changes brought about by means of an electrical process in which only ozone or oxides of nitrogen or both of them, are produced, or by chlorine or chlorine dioxide or by benzoyl peroxide. It shall not contain more than 40 mg/kg of benzoic acid on a moisture free basis. It may contain vitamins and minerals as prescribed in regulation A.10.

(b) Flour specifically sold or used for the making of bread may contain—

- (i) acid calcium phosphate, calculated as $\text{Ca}(\text{H}_2\text{PO}_4)_2$ in an amount not exceeding 0.7 per centum;
- (ii) ammonium chloride, calculated as NH_4Cl , in an amount not exceeding 600 mg/kg;
- (iii) bromates, calculated as KBrO_3 in an amount not exceeding 30 mg/kg;
- (iv) iodates, calculated as KIO_3 , in an amount not exceeding 5 mg/kg;

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- (v) sodium and calcium stearoyl—lactylates in an amount not exceeding 0·4 per centum of the flour used on a moisture free basis (calculated as the sodium salt); and
- (vii) calcium sulphate calculated as CaSO_4 , in an amount not exceeding 800 mg/kg.

(c) Flour specifically sold or used for the making of bread may contain sodium metabisulphite in an amount not exceeding 60 mg/kg without a declaration on the label in compliance with subregulation A.02.005(b).

(d) Flour specifically sold or used for the making of cake, pastry, biscuits and other flour products may contain sodium metabisulphite in an amount not exceeding 300 mg/kg without a declaration on the label in compliance with subregulation A.02.005(b).

(e) A person shall not sell any package of flour containing any of the additives permitted by paragraph (b) of this subregulation unless there is attached thereto a label in which shall be written in boldface sans serif capital letters with a face depth of not less than 3 mm the words—“THIS FLOUR CONTAINS IMPROVER”.

B.01.002.**Wholemeal**

(For the purposes of this regulation the terms wholewheat and wheatmeal are synonymous with wholemeal).

(a) Wholemeal is the clean and sound product obtained by milling cleaned and sound wheat and it shall contain all the constituents of such wheat. Mixtures of flour and bran shall not be deemed to be wholemeal. Wholemeal shall contain not more than 15 per centum of moisture, nor less than 2·2 per centum of crude fibre calculated on a moisture free basis, as determined by the prescribed method in subregulation B.01.026. When sold or used for the making of bread it may contain the additives as permitted in subregulation B.01.001(b). It may contain vitamins and minerals as prescribed in regulation A.10.

(b) A person shall not sell any package of wholemeal containing any of the additives permitted by subregulation B.01.001(b) unless there is attached thereto a label which shall be written in boldface sans serif capital letters with a face depth of not less than 3 mm the words “THIS WHOLEMEAL CONTAINS IMPROVER”.

(c) Ninety per centum wholemeal is the product obtained by mixing not less than ninety parts by mass of wholemeal with not more than ten parts by mass of flour. The wholemeal and the flour used for this mixture shall be in accordance with the Standards prescribed for wholemeal and flour respectively. It shall contain not less than 2·0 per centum of crude fibre, calculated, on a moisture free basis, as determined by the prescribed method in subregulation B.01.026.

(d) Fifty per centum wholemeal is the product obtained by mixing not less than fifty parts by mass of wholemeal with not more than fifty parts by mass of flour. The wholemeal and the flour used for this mixture shall be in accordance with the Standards prescribed for wholemeal and flour respectively. It shall contain not less than 1·1 per centum crude fibre as determined by the prescribed method in subregulation B.01.026.

Prohibition

(e) Wholemeal and mixtures of wholemeal and flour as prescribed in paragraphs (a), (c) and (d) of this subregulation shall not contain any foreign substances or additives except as prescribed in subregulation B.01.001(b).

Labelling

(f) 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 sans serif capital letters of not less than 4·5 mm face measurement, the words—

“WHOLEMEAL”;

or

“90% WHOLEMEAL”;

or

“50% WHOLEMEAL”,

as the case requires.

B.01.003.**Protein Increased Flour**

(a) Protein increased flour is flour containing not less than 2·5 per centum of nitrogen, calculated on a moisture free basis, and may contain added gluten.

(b) The words “PROTEIN” or “MAXIMUM PROTEIN” or “HIGH PROTEIN” or any expression of similar import shall not be written in any label on or attached to any flour unless such flour complies with subregulation B.01.003(a).

B.01.004. Starch Reduced Flour

(a) Starch reduced flour is flour which contains not more than 50 per centum of carbohydrates in the form of starch or water soluble carbohydrates, or both, on a moisture free basis.

(b) There shall be written in the label attached to every package which contains flour sold or described as starch reduced flour in boldface sans serif capital letters with a face depth of not less than 2.5 mm a statement in the following form—

“THIS FLOUR CONTAINS NOT LESS THAN (here insert the number of parts per centum) PARTS PER CENTUM OF PROTEIN AND NOT MORE THAN (here insert the number of parts per centum) PARTS PER CENTUM OF CARBOHYDRATES”.

(c) The percentage of protein referred to in paragraph (b) of this subregulation shall be calculated by multiplying the nitrogen content of the flour by 5.7.

B.01.005. Rye Flour and Rye Meal

(a) Rye flour and rye meal are the clean and sound products which are derived from or separated during the milling of clean and sound rye grain (*Secale cereale*). When sold or used for the making of bread they may contain the additives permitted by subregulation B.0.001(b).

(b) A person shall not sell any package of rye flour or rye meal containing any of the additives permitted by subregulation B.01.001(b) unless there is attached thereto a label in which shall be written in boldface sans serif capital letters with a face depth of not less than 3 mm the words—“THIS (here insert rye flour or rye meal) CONTAINS IMPROVER”.

B.01.006. Oatmeal

Oatmeal is the meal produced by grinding oats (*Avena sativa*) after removal of the husk. It shall contain not less than 5.0 per centum of ether extract.

B.01.007. Maize Meal

Maize meal is the meal obtained by grinding maize (*Zea mays*). It shall contain not less than 1.1 per centum of nitrogen and shall yield not more than 1.6 per centum of ash on a moisture free basis.

B.01.008. Corn Flour

(a) Corn flour is the starch powder derived from any variety of cereal grain. It shall yield not more than 0.7 per centum of ash on a moisture free basis.

(b) Every package containing corn flour shall have in the label immediately preceding or following the name of the food a statement in boldface sans serif capital letters with a face depth of not less than 2.5 mm of the name or names of the type of cereal grains from which it has been prepared.

B.01.009. Mixed Meals or Mixed Flours or Mixtures of both Meals and Flours

There shall be written in the label attached to every package which contains a mixture of meals or flours or of both of diverse origin the words “MIXED MEALS” or “MIXED FLOURS” or “MIXED MEALS AND FLOURS” as the case may be in boldface sans serif capital letters with a face depth of not less than 4.5 mm in such colours as to afford a distinct colour contrast to the ground. The said words shall constitute the first line of the label, and no other words shall appear on the same line. There shall also be written in the label in boldface sans serif capital letters with a face depth of not less than 2.5 mm a statement of the kinds and proportions of the meals or flours or mixtures of both of which the mixture is composed in the following form:—

“THIS PACKAGE CONTAINS (here insert the names of the several meals or flours or mixtures of both, as the case may be, and a statement of the approximate proportion of each of them contained in the mixture)”.

B.01.010. Rice

Rice is the husked grain of *Oryza sativa*.

B.01.011. Polished Rice

Polished rice is rice polished with or without talc. It shall contain not more than 0.5 per centum of talc. It shall not contain any other foreign material.

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B.01.012. Rice Flour or Ground Rice

Rice flour or ground rice is the product obtained by grinding rice or polished rice. It shall yield not more than 1.5 per centum of ash on a moisture free basis.

B.01.013. Pre-cooked Rice

Pre-cooked rice may contain not more than 0.3 per centum of glyceryl mono-stearate.

B.01.014. Self Raising Flour

(a) Self raising flour is flour or meal as referred to in subregulation B.01.009 to which baking compound ingredients have been added as prescribed in regulation B.02. It shall liberate not less than 0.65 per centum of carbon dioxide.

(b) There shall be written in the label on or attached to every package which contains a mixture of flours or meals or a mixture of both, in boldface sans serif capital letters of not less than 3 mm, the approximate proportions of the flours and meals present. A self-raising flour prepared from a mixture of wholemeal containing not more than 10 per centum of flour may be described in the label as "WHOLEMEAL SELF RAISING FLOUR".

(c) Every package containing self-raising flour to which has been added an approved aerator shall bear a label in which shall be written in boldface sans serif capital letters with a face depth of not less than 1.5 mm the words "PREPARED WITH (here insert the name of the aerator or aerators)". Where a mixture of approved aerators is used, the aerator which is present in the greatest proportion by weight shall appear first in the statement in the label.

B.01.015. Bread

(a) Bread is the product obtained by baking a yeast leavened dough prepared with flour and water, with or without the permitted additives set out in Column One of the Schedule in subregulation B.01.025.

(b) Bread shall not contain any permitted additive included in Column One of the Schedule in subregulation B.01.025 in excess of the proportion specified in relation thereto in Column Two of that Schedule.

(c) Bread may contain vitamins and minerals as prescribed in regulation A.10.

(d) No portion of bread weighing five grams or more taken from any portion of the loaf shall contain more than 45 per centum of water. Bread shall yield on a moisture free basis not more than 3.5 per centum of total ash and not more than 0.3 per centum of ash insoluble in a decimolar solution of hydrochloric acid.

(e) 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 texture; and
- (iv) be properly fermented, baked and palatable.

B.01.016. Wholemeal Bread

(a) Wholemeal bread shall be made by baking a yeast-leavened dough prepared with wholemeal or with 90 per centum wholemeal as prescribed in subregulation B.01.002 paragraphs (a) and (b), with water and with or without the permitted additives included in Column One of the Schedule in subregulation B.01.025.

(b) Wholemeal bread shall not contain any permitted additive included in Column One of the Schedule in subregulation B.01.025 in excess of the proportion specified in relation thereto in Column Two of that Schedule.

(c) No portion of wholemeal bread weighing five grams or more taken from any part of the loaf shall contain more than 48 per centum of water. Wholemeal bread shall yield on a moisture free basis not more than 4 per centum of total ash and not more than 0.5 per centum of ash insoluble in decimolar solution of hydrochloric acid. It shall contain not less than 1.8 per centum crude fibre calculated on a moisture free basis as determined by the prescribed method in subregulation B.01.026.

(d) The finished loaf shall conform with the Standards laid down under subregulation B.01.015(e).

- B.01.017.** **Brown Bread**
- (a) Brown bread shall be made by baking a yeast leavened dough prepared with 50 per centum wholemeal as prescribed in subregulation B.01.002(d) with water and with or without the permitted additives included in Column One of the Schedule in subregulation B.01.025.
- (b) Brown bread shall not contain any permitted additive included in Column One of the Schedule in subregulation B.01.025 in excess of the proportions specified in relation thereto in Column Two of that Schedule.
- (c) Brown Bread shall contain not less than 1.0 per centum of crude fibre on a moisture free basis as determined by the prescribed method in subregulation B.01.026. It shall otherwise conform with the requirements of subregulation B.01.016(c).
- (d) The finished loaf shall conform with the Standards laid down under subregulation B.01.015(e).
- B.01.018.** **Rye Bread**
- (a) Rye bread shall be made by baking a leavened dough prepared with rye flour or meal and water provided that not more than 70 per centum of rye flour may be replaced by flour as defined in subregulation B.01.001 paragraphs (b), (c), (d) and (e).
- (b) It may contain additives as permitted in Column One of the Schedule in subregulation B.01.025.
- (c) Rye bread shall not contain any permitted additive included in Column One of the Schedule in subregulation B.01.025 in excess of the proportion specified in relation thereto in Column Two of that Schedule.
- B.01.019.** **Protein Increased Bread**
- (a) Protein increased bread shall conform in all respects with the general standard for bread; it shall contain not less than 2.5 per centum nitrogen calculated on a moisture free basis.
- (b) The words "PROTEIN" or "MAXIMUM PROTEIN" or "HIGH PROTEIN" or any expression which resembles the said words shall not be written in any label on or attached to any bread unless such bread complies with paragraph (a) of this subregulation.
- B.01.020.** **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 a moisture free basis.
- B.01.021.** **Wheat**
- Wheat is the grain of *Triticum aestivum* L. or *Triticum durum* Desf.
- B.01.022.** **Gluten and Wet Gluten**
- (a) Wet gluten for use in the making of bread shall be the wet product obtained from flour by the removal of a large proportion of the starch. It shall contain not more than 70 per centum of water and not less than 3.8 per centum of nitrogen.
- (b) Gluten or dry gluten is the product obtained from flour by the removal of a large proportion of the starch. It shall contain not less than 12.7 per centum nitrogen on a moisture free basis.
- B.01.023.** **Additions to Bread**
- (a) Bread products prepared, in fancy form or not, as prescribed in subregulation B.01.015(a), B.01.016(a), B.01.017(a), B.01.018(a), B.01.019 or B.01.020 of these regulations, but with the addition of other wholesome foodstuffs, shall comply with the standard for bread, wholemeal bread, brown bread, rye bread, protein increased bread or milk bread as the case may be.
- (b) The addition of other wholesome foodstuffs to bread shall not be deemed to provide an exemption from complying with the provisions of this regulation.
- B.01.024.** **Labelling**
- (a) A label attached to a package containing any type of bread for which a Standard is provided in this regulation shall bear the descriptive name of that bread as set out in this regulation.
- (b) The presence of the preservative substances permitted to be used in the making of bread in subregulations B.01.001(c) and B.01.025 do not require declaration in the label.

B.01.025.

SCHEDULE

Permitted Additives and Maximum Proportions
for use Where Indicated

Column 1	Column 2
Acetic Acid.	
Barley Malt Flour.	
Diastatic Malt Extract.	
Edible Fats.	
Eggs.	
Enzymatically-Active Soya Bean Preparations.	
Bean Preparations	
Glucose.	
Gluten.	
Invert Sugar.	
Milk and Milk Products.	
Non Diastatic Malt Extract.	
Salt.	
Sugar.	
Vinegar.	
Wheat Malt Flour.	
Additives as specified in subregulation B.01.001(b).	In amounts not exceeding those specified in proportion to the amount of flour used.
Emulsifiers as specified in Group 4 regulation A.11: Mono-and di-glycerides of fat forming fatty acids.	In total amount of 0.35 per centum on a moisture free basis.
Sorbitans or polysorbates or mixtures of both.	
Diacetyl tartaric acid esters of mono-and di-glycerides of fat forming fatty acids.	
Sodium Stearoyl-lactylate.	In total amount not exceeding 0.4 per centum of the flour used on a moisture free basis.
Calcium Stearoyl-lactylate.	
Preservatives as specified in regulation A.02:	
Sorbic Acid.	In total amount 0.12 per centum on a moisture free basis, calculated as sorbic acid.
Salts of Sorbic Acid.	
Calcium propionate	In total amount 0.24 per centum on a moisture free basis calculated as calcium propionate.
Potassium propionate.	
Sodium propionate.	0.36 per centum, on a moisture free basis.
Sodium diacetate.	
Fungal preparations of amylases and proteases.	2.5 per centum on a moisture free basis.

B.01.026. Prescribed Method of Analysis for the Determination of Crude
Fibre in Flours, Meals and Bread

In this method the prepared test material is digested first with dilute sulphuric acid solution and then with dilute sodium hydroxide solution, the residue is dried and ignited and the loss on ignition is reported as crude fibre.

Reagents:

- (i) Sulphuric acid solution, 0.128 molar containing 12.5 g sulphuric acid per litre.
- (ii) Sodium hydroxide solution, 0.313 molar containing 12.5 g sodium hydroxide per litre.
- (iii) Hydrochloric acid solution containing 10 ml concentrated hydrochloric acid per litre.

Apparatus:

- (i) Sieve with 1 mm aperture size.
- (ii) A digestion vessel provided with a reflux condenser to prevent loss of steam during boiling and with a mark at the 200 ml level. A wide mouthed conical flask, capacity 750 ml or 1 litre, may be used or an 800 ml tall form lipless beaker may be preferred. A suitable condenser

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for use with beakers can be made from 500 ml round bottom bolt head flask closed with a rubber stopper through which two tubes extend. One tube must reach almost to the bottom of the flask.

Preparation of Sample:

Slice bread samples and take sufficient slices to yield a representative sample. Remove the crust from these slices and dry the remaining bread until crisp. Crush lightly and sieve using a sieve with 1 mm aperture size. Re-crush and re-sieve the oversize portion until all the bread has passed through the sieve. The purpose of the light crushing is to avoid a high proportion of very fine substance which would result in a lower yield of crude fibre.

Flour samples are usually sufficiently fine but, if coarse, grind as for bread.

Dry the sieved material (or a sampled portion) in an air oven at a temperature of not greater than 105°C and cool.

Accurately weigh about 2 g of the dry material and transfer it to the digestion vessel.

Extract the sample three times by shaking with ether, settling and decanting. Remove the residual ether by heating on a steam bath.

Acid Digestion:

Add boiling sulphuric acid solution to the vessel to the 200 ml mark. Rotate the vessel gently during the addition to prevent caking.

Immediately heat the vessel to bring the contents rapidly to boiling. Boil gently and openly for one minute and then boil to a moderate rate under reflux for 30 minutes.

Foaming may be overcome by use of a jet of air into the vessel. Antifoam agents are not advised as they may cause high results.

Rotate the vessel periodically during the boiling, to wash down particles from the surface of the vessel.

At the end of the 30 minute boiling period, filter the contents of the vessel through a previously prepared pleated 18.5 cm Whatman No. 541 filter paper. The filtration rate should be sufficiently rapid to allow the bulk of the 200 ml to filter in 10 minutes. Filtration may be assisted by prior wetting of the paper, by allowing the solids to settle and decanting the clear liquid and by pouring continuously to keep the filter as full as practicable. It is not necessary to transfer all of the residue to the filter.

Rinse the vessel once with hot water into the filter. After draining rinse the filter with hot water.

Alternatively, a filtration method using suction may be used, provided that loss to fill the vessel of fibre is prevented.

Alkali Digestion:

Place the digestion vessel under the filter funnel, open the paper in the filter funnel and wash the residue from the acid digestion into the digestion vessel by means of a hot jet of the hot sodium hydroxide solution. Add boiling sodium hydroxide solution to the 200 ml mark.

Rapidly bring to the boil, boil openly for one minute and then under reflux at a moderate rate for 30 minutes.

At the end of the boiling period filter the contents of the flask through an 11 cm Whatman No. 541 filter paper (not pleated). Transfer all the residue to the filter using a jet of hot water.

Wash the filter and contents once with hot water, once with the 1% hydrochloric acid solution and then with hot water until free from acid.

Wash the residue from the paper into an ashing dish (platinum, porcelain or silica may be used). If preferred the residue and water may be received in a 100 ml beaker in the first instance and transferred to the dish in stages as evaporation proceeds.

Weighing:

Remove the water by evaporation on a steam bath and dry the dish and residue in an air oven at 100°C. Cool the dish and weigh. Incinerate the contents of the dish at dull red heat, cool the dish and re-weigh.

The difference in the weights so obtained is the weight of crude fibre in the portion of dry substance taken for analysis. Report the crude fibre content as percentage of crude fibre calculated on a moisture free basis.

Regulation
B. 03
substituted.

4. The principal regulations are amended by substituting for regulation B.03 the following regulation—

B.03. CAKE, PASTRY, BISCUITS AND OTHER FLOUR PRODUCTS EXCLUDING BREAD

B.03.001.

(a) Cake, pastry, biscuits and other flour products excluding bread are the products of one or more kinds of flour or starch or both with other wholesome foods.

(b) Permitted Additions—

(i) Cake, pastry, biscuits and other flour products excluding bread may contain:—

- (I) yeast;
- (II) baking powder with or without glucono delta lactone;
- (III) prescribed modifying agents;
- (IV) sorbic acid (or its salts) in an amount not exceeding 1 g/kg;
- (V) propionic acid (or its salts) in an amount not exceeding 2 g/kg;
- (VI) sodium or potassium diacetate in an amount not exceeding 3.3 g/kg;
- (VII) permitted flavouring and colouring;
- (VIII) ascorbic acid in an amount not exceeding 100 mg/kg;
- (IX) sodium metabisulphite in an amount not exceeding 300 mg/kg; and
- (X) sodium stearoyl-lactylate and calcium stearoyl-lactylate in an amount not exceeding 0.4 per centum of the weight of the flour or starch or a combination of both, as used in the product.

(ii) When the product is prepared with yeast, the flour may contain the additives as prescribed in subregulations B.01.001(b) and B.01.001(d); and

(iii) Cake may contain polyglycerol esters of fatty acids in an amount not exceeding 15 g/kg.

B.03.002. Cake Mix, Biscuit Mix or Pastry Mix

Cake mix, biscuit mix, or pastry mix shall comprise some or all of the ingredients of a cake, biscuit or pastry, respectively, which, when prepared according to directions on the label, produce a product conforming to subregulation B.03.001 of this regulation.

B.03.003. Labelling

(a) Every package of cake mix, biscuit mix, or pastry mix shall bear a label in which shall be written directions for preparing a cake, biscuit or pastry, as the case may be, that conforms to the requirements of subregulations B.03.001 and B.03.002 of this regulation.

(b) The label of any cake, biscuits, pastry or other flour products excluding bread, may state or imply that the product is starch reduced where—

- (i) the product contains less than fifty per centum of carbohydrates calculated on a dry basis; and
- (ii) the label does not state or imply that the food has weight reducing properties,

but not otherwise.

(c) The presence of the preservative substances permitted in subregulation B.03.001(b) when used in cake mix, biscuit mix, pastry mix or other flour products excluding bread, does not require a statement in the label complying with subregulation A.02.005(a).

Regulation
D.01
substituted.

5. The principal regulations are amended by substituting for regulation D.01 the following regulation—

D.01. DEFINITIONS AND GENERAL

D.01.001. Fish

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

D.01.002. Fresh or Chilled Fish

Fresh or chilled fish is fish that has been maintained in a wholesome condition at a temperature that has not been reduced below 0°Celsius.

- D.01.003.** Frozen Fish
- (a) Frozen fish is fish that has been maintained in a wholesome condition at a temperature below 0°Celsius.
- (b) Frozen fish fillets may contain alkali metal polyphosphates in amount not exceeding 0.3 per centum (calculated as P_2O_5).
- (c) Frozen fish and frozen prawns may contain ascorbic acid or erythorbic acid (iso-ascorbic acid) or their sodium salts as an antioxidant in an amount not exceeding 400 parts per million (400 mg/kg) calculated as ascorbic acid or erythorbic acid. No reference shall be made on the label or in any advertisement to the presence of such addition.
- D.01.004.** Smoked Fish
- Smoked fish is fish that has been maintained in a wholesome condition and treated with salt and subjected to the action of wood smoke. It may be coloured with annatto and may contain formaldehyde incidentally absorbed in the processing in proportion not exceeding 50 parts per million (50 mg/kg).
- D.01.005.** Salted Fish
- Salted fish is fish that has been maintained in a wholesome condition and treated with salt. Salted fish may be dried and coloured with annatto.
- D.01.006.** Labelling
- All fish, smoked fish and fish products if sold under a name descriptive of kind, composition or origin, shall correspond thereto, but where a fish product is made from two or more kinds of fish and the kinds of fish are named on the label, the kind first named shall be in greater proportion than any other.
- D.01.007.** Fish Marinades or Fish Semipreserves
- (a) Fish marinades or fish semipreserves are fish products, not processed by heat to ensure preservation, in which the fish has been marinated with acetic acid or vinegar, or both, with or without salt, spices or other wholesome foodstuffs.
- (b) Fish marinades and fish semipreserves may contain benzoic or sorbic acid or their sodium or potassium salts, calculated as benzoic or sorbic acid in amount not exceeding 1 000 parts per million (1 g/kg).
- D.01.008.** Labelling
- Fish marinades when sold in a package, shall bear a label on which the word "MARINATED" or "MARINADE" shall precede or follow the name of the product in letters of the same size. There shall also appear in the label the words "STORE AT A TEMPERATURE OF BETWEEN 0°C and 5°C" or words of similar meaning in letters of not less than 12 points measurement, and no other words shall appear in the same line.
- D.01.009.** Breaded, Crumbed, Battered Fish or Fish Products
Enclosed in Any Other Type of Coating
- The material used to coat fish and fish products may contain colouring matter as prescribed in regulation A.04.
- D.01.010.** Prawns or Shrimps
- Prawns or shrimps are crustacea of the families Penaeidae or Palimonidae.
- D.01.011.** Prawns or shrimps which have been cooked shall, on laboratory examination, comply with the following bacteriological standard when sampled according to the sampling procedure as prescribed in subregulation D.01.012 and examined according to the method as prescribed in subregulation D.01.013—
- (a) be free from Salmonella in 50 grams of the sample;
- (b) have an aerobic plate count not exceeding 1 000 000 micro organisms per gram of sample at 37°C;
- (c) have an Escherichia coli count not exceeding 10 Escherichia coli per gram of sample; and
- (d) be free from coagulase Staphylococci in 0.001 gram of sample.

D.01.012. Sampling Procedure

The samples of prawns shall be taken as prescribed hereunder—

- (a) where the size of each individual pack of prawns does not exceed one kilogram, then five packs shall be taken as samples representative of the consignment which shall not exceed ten thousand kilograms;
- (b) where the size of each individual pack of prawns is two kilograms or more in weight, then five one hundred gram samples selected from the consignment which shall not exceed ten thousand kilograms, shall be deemed to be representative of the consignment;
- (c) where a consignment of packaged prawns is in excess of ten thousand kilograms, then samples according to pack size shall be taken in conformity with paragraphs (a) and (b) of this subregulation and the prescribed number of samples shall be taken for each unit of ten thousand kilograms; and
- (d) where a consignment consists of more than one type of prawn, or one size (count/grade) samples shall be selected as prescribed in paragraphs (a), (b) and (c) of this subregulation for each type and size.

D.01.013. Prescribed Method of Microbiological Analysis

(a) *Salmonella*: Proceed as in the Standards Association of Australia, Australian Standard 1766 "Methods for the Microbiological Examination of Food" (Parts 1 and 2, 1976), Section 1.5 Part 2, except that for the purposes of this prescribed method, when five separate portions of 100 grams or more of the precooked prawns are examined, the result shall be reported as—"No *Salmonella* detected in 50 grams" when no *Salmonella* has been detected in 50 grams of each of the five portions.

(b) *Aerobic Plate Count*: Proceed as in Standards Association of Australia, Australian Standard 1766 (1976)—"Methods for the Microbiological Examination of Food" except that for the purpose of this prescribed method, when five separate portions of 100 grams or more of pre-cooked prawns are examined, the result shall be recorded as—"Not exceeding 1 000 000 micro-organisms per gram", when four out of five of the portions have an aerobic plate count not exceeding 1 000 000 micro-organisms per gram and the remaining sample has an aerobic plate count not exceeding 5 000 000 micro-organisms per gram.

(c) *Escherichia coli (E. coli)*: Proceed as in Standards Association of Australia, Australian Standard 1766 (1976)—"Methods for the Microbiological Examination of Food", except that for the purposes of this prescribed method, when five separate portions of at least 100 grams of pre-cooked frozen prawns are examined the result shall be reported as "Not exceeding 10 (M.P.N.) *E. coli* per gram", when four out of five portions have an *E. coli* count not exceeding 10 (M.P.N.) *E. coli* per gram and the remaining portion has a count not exceeding 100 (M.P.N.) *E. coli* per gram.

Regulation
G. 06
substituted.

6. The principal regulations are amended by substituting for regulation G.06 the following regulation—

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

Imitation cream is an emulsion of edible fat or fats with or without other wholesome foods prepared in imitation of cream.

G.06.002.

Permitted Additions

Imitation cream may contain—

- (a) flavouring substances as prescribed by regulation A.04;
- (b) prescribed modifying agents of Groups 1, 2, 4 and 6 as prescribed by subregulation A.11.001;
- (c) methyl ethyl cellulose in proportion not exceeding 0.9 per centum; and
- (d) polyglycerol esters of fatty acids in proportion not exceeding 0.5 per centum.

G.06.003.

Labelling

(a) There shall be written in the label on or attached to every package containing imitation cream, the words "IMITATION CREAM" in boldface capital sans serif letters of not less than 6 mm face depth and the product shall not be described by any other term and the word "CREAM" shall not be used in the label unless it is conjoined with the word "IMITATION" in the same colour, size and description of type.

The label shall not bear any pictorial or other device or any statement suggesting that the product is cream derived from milk from the cow.

(b) There shall be written in the label on or attached to every package containing imitation cream a statement of the total fat content expressed in parts per centum in boldface sans serif capital letters of not less than 1.5 mm face depth.

7. The principal regulations are amended by substituting for regulation H.05 the following regulation—

Regulation
H. 05
substituted.

H.05. CREAM AND CREAM PRODUCTS

H.05.001. 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 substances except as permitted under subregulations H.05.005 and H.05.006. Cream, other than that supplied for manufacturing purposes shall be sold under one or other of the following designations—

- (i) Rich Cream: Rich cream shall contain not less than 48 per centum of milk fat.
- (ii) Whipping Cream: Whipping cream shall contain not less than 40 per centum of milk fat.
- (iii) Cream: Cream shall contain not less than 35 per centum of milk fat.
- (iv) Reduced Cream: Reduced cream shall contain not less than 25 per centum of milk fat.
- (v) Light Cream: Light cream shall contain not less than 18 per centum of milk fat.

(b) Pasteurised cream and cream products shall give a reading of not greater than 10 micrograms of paranitrophenol when tested by the phosphatase test prescribed in subregulation H.05.012.

H.05.002. Ultra Heat Treated Cream

Ultra heat treated cream is cream which has been treated at a temperature of not less than 133°C by a process to ensure preservation, using either direct heating with steam or indirect heating. A process using direct heating with steam shall be so designed as not to alter the proportion of the milk fat in the cream.

Ultra heat treated cream shall be aseptically packaged in hermetically sealed containers.

H.05.003. Sour or Cultured Cream

Sour or cultured cream is cream which following pasteurisation has been intentionally soured by the use of lactic acid producing bacteria.

H.05.004. Whipped Cream

Whipped cream is cream which has been whipped with or without the use of nitrous oxide gas.

H.05.005. Cream Mixture or Thickened Cream

Cream mixture or thickened cream is cream with or without the addition of sugar and not more than 1 per centum of gelatine, modifying agents as listed in Group 1 of regulation A.11, with or without sucrate of lime, and with or without any preparation of rennin. It shall contain not less than 35 per centum of milk fat.

H.05.006. Whipped Thickened Reduced Cream

Whipped thickened reduced cream is reduced cream containing not less than 30 per centum of milk fat with the addition of a prescribed modifying agent as listed in Group 1 of regulation A.11, gelatine, one or more of the emulsifiers of Group 4 modifying agents of regulation A.11, sodium citrate, calcium phosphate, singly or in combination not exceeding a total proportion of 0.6 per centum and polyglycerol esters of fatty acids not exceeding 0.5 per centum. It shall be sold only in pressurised containers under a pressure of not less than 345 kilopascal absolute, pressurised with nitrous oxide in which the nitrous oxide content is not less than 85 per centum of the total gas mixture.

H.05.007. Scalded, Devonshire or Clotted Cream

(a) Scalded cream is cream which has been obtained by subjecting milk or cream to a temperature of not less than 83°C for at least thirty minutes and cooled to 40°C or less and retaining it at this temperature. Scalded cream shall contain not less than 48 per centum of milk fat.

(b) Devonshire or clotted cream is scalded cream which has been obtained by the scalding, cooling and skimming of milk or cream. It shall contain not less than 48 per centum of milk fat.

H.05.008. pH Value of Cream Varieties

The pH value of any variety of cream shall not be greater than 7. The proportion of free and uncombined lactic acid in any variety of cream other than sour or cultured cream as prescribed in subregulation H.05.003, shall not be greater than 50 milligram per kilogram.

H.05.009. Bacterial Standard

(a) Cream or cream products other than ultra heat treated cream, sour or cultured cream, or unpasteurised cream, shall contain not more than 50 000 micro-organisms per millilitre and not more than 10 coliform organisms per millilitre when determined by the method as prescribed in subregulation H.05.013.

(b) Ultra heat treated cream when examined by the prescribed method as in subregulation H.05.013 shall show no microbial growth.

(c) Unpasteurised cream or unpasteurised cream products, other than sour or cultured cream, shall contain not more than 500 000 micro-organisms per millilitre and not more than 100 coliform micro-organisms per millilitre when determined by the prescribed method as in subregulation H.05.013.

(d) Sour or cultured cream shall contain not more than 10 coliform micro-organisms when determined by the prescribed method as in subregulation H.05.013.

H.05.010. Labelling

(a) There shall be written in the label attached to every package which contains cream other than that supplied for manufacturing purposes in boldface sans serif capital letters of not less than 3 mm face depth the designation "RICH CREAM", "WHIPPING CREAM", "CREAM", "REDUCED CREAM" or "LIGHT CREAM" as the case may be together with the milk fat content expressed in parts per centum in boldface sans serif capital letters of not less than 1.5 mm face depth. In the case of ultra heat treated or sour or cultured or whipped cream the words "ULTRA HEAT TREATED", "U.H.T.", "SOUR", "CULTURED" or "WHIPPED" as the case may be shall precede the appropriate designation and be written in the same size, description and colour as the designation.

(b) There shall be written in the label attached to every package which contains cream mixture or thickened cream in boldface sans serif capital letters of not less than 3 mm face depth the words "CREAM MIXTURE" or "THICKENED CREAM" immediately followed by the words "THICKENERS ADDED" followed by the figures, symbol and words "35% MILK FAT" in boldface sans serif capital letters of not less than 1.5 mm face depth.

(c) There shall be written in the label attached to every package which contains whipped thickened reduced cream in boldface sans serif capital letters of not less than 3 mm face depth the words "WHIPPED THICKENED REDUCED CREAM" immediately followed by the words "THICKENERS ADDED" followed by the figures, symbol and words "30% MILK FAT" in boldface sans serif capital letters of not less than 1.5 mm face depth.

(d) In the case of whipped cream prepared by whipping with nitrous oxide gas the label shall include the words "PREPARED WITH NITROUS OXIDE" in boldface sans serif capital letters of not less than 1.5 mm face depth.

(e) There shall be written in the label attached to every package which contains devonshire or clotted or scalded cream in boldface sans serif capital letters of not less than 3 mm face depth the words "DEVONSHIRE CREAM" or "CLOTTED CREAM" or "SCALDED CREAM", followed by the figures, symbol and words "48% MILK FAT" in boldface sans serif capital letters of not less than 1.5 mm face depth.

(f) The word "RICH" or any similar word shall not be conjoined with the word "CREAM" or be used otherwise on the label of any package of cream or cream product unless the cream or cream product contains not less than forty eight parts per centum of milk fat.

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(g) There shall be written in the label attached to every package of unpasteurised cream or cream product the word "UNPASTEURISED" in letters of the same size, colour and description of writing immediately preceding the descriptive name of the type of cream or cream product which has not been pasteurised.

(h) Where cream or a cream product of any description is sold or delivered from bulk the person so selling or delivering shall give to the person receiving same a written or printed notice containing the words required to be written in the label attached to every package of cream or cream product of a corresponding description.

(i) In the case of ultra heat treated cream the label shall include the words "STORE IN REFRIGERATOR AFTER OPENING" in boldface sans serif capital letters of not less than 1.5 mm face depth.

H.05.011. Prohibition

The addition of any stabilising or modifying agent to any cream or cream preparation is prohibited except in the case of thickened cream, cream mixture, and whipped thickened reduced cream as prescribed in subregulations H.05.005 and H.05.006.

H.05.012. Prescribed Method for the Determination of Phosphatase in Cream and Cream Products

Proceed as in Standards Association of Australia, Australian Standard 1095, Part 1 (1971) Section 3.2.6.

H.05.013. Prescribed Method of Microbiological Analysis for Cream and Cream Products

Proceed as in Standards Association of Australia, Australian Standard AS 1095, Part 2.7 (1971) except that, for the purpose of this prescribed method when three sets of five containers of ultra heat treated cream are examined as detailed in the method¹ the result shall be reported as showing no microbial growth when no microbial growth is detected in each of the following—

- (a) five out of five samples examined without incubation;
- (b) five out of five samples examined after seven days incubation at 30° ± 1°C; and
- (c) five out of five samples examined after seven days incubation at 55° ± 2°C.

8. The principal regulations are amended by substituting for regulation H.11 the following regulation—

Regulation
H. 11
substituted.

H.11. YOGHURT

H.11.001. Yoghurt, Reduced Fat Yoghurt and Non-fat (Skim Milk) Yoghurt

(a) Yoghurt, reduced-fat yoghurt and non-fat (skim milk) yoghurt are the clotted products made from pasteurised preparations of milk products by the agency of organisms of the types *Lactobacillus bulgaricus* or *Lactobacillus acidophilus* and *Streptococcus thermophilus*. They may contain added sugar and permitted flavouring and colouring. They shall contain not less than 8.5 per centum of milk solids other than fat. They shall contain no *Escherichia coli* (type 1) in ten millilitres when determined by the prescribed method in subregulation H.11.007.

(b) Yoghurt shall have a pH not greater than 4.5.

(c) Yoghurt shall contain not less than 3.2 per centum of milk fat.

(d) Reduced fat yoghurt shall contain not less than 1.0 per centum but not more than 1.5 per centum of milk fat.

(e) Non-fat (skim milk) yoghurt shall contain not more than 0.2 per centum of milk fat.

H.11.002. Fruit Yoghurt

(a) Fruit yoghurt is a clotted product, made from pasteurised preparations of milk products by the agency of organisms of the types *Lactobacillus bulgaricus* or *Lactobacillus acidophilus* and *Streptococcus thermophilus*, blended together with fruit, fruit pulp, sliced fruit or fruit juice with or without permitted colouring, sugar, and not more than a total of 1.0 per centum of gelatine and modifying agents listed in Groups 1 and 4 of regulation A.11.

(b) Fruit Yoghurt shall contain not less than 8.5 per centum of milk solids other than fat, not less than 1.0 per centum of milk fat and not less than 5.0 per centum of fruit or fruit juice. It shall contain no *Escherichia coli* in 10 grams when determined by the prescribed method in subregulation H.11.007.

H.11.003.

Labelling

There shall be written in the label of every package of yoghurt, reduced fat yoghurt, non-fat (skim milk) yoghurt or fruit yoghurt in boldface sans serif capital letters of not less than 3 mm the words:

“YOGHURT”; or
 “NON-FAT (SKIM MILK) YOGHURT”; or
 “REDUCED FAT YOGHURT”; or
 “FRUIT (here insert name of fruit) YOGHURT”; as the case may be.

H.11.004.

Flavoured Yoghurt

Flavoured yoghurt is yoghurt, reduced fat yoghurt or non-fat (skim milk) yoghurt to which has been added sound fruit or vegetable essences, extracts and infusions, with or without added sugar.

It shall in other respects conform with the requirements of subregulation H.11.001.

H.11.005.

Labelling

(a) Every package of flavoured yoghurt, or flavoured non-fat (skim milk) yoghurt or flavoured reduced fat yoghurt shall have attached thereto a label in which shall be written in boldface sans serif capital letters of not less than 3 mm face depth the words:—

“FLAVOURED YOGHURT”; or
 “FLAVOURED NON-FAT (SKIM MILK) YOGHURT”; or
 “FLAVOURED REDUCED FAT YOGHURT”;

as the case may be, immediately preceded or followed by the name of the flavour.

(b) Where the article has been flavoured with any imitation fruit or vegetable essence extract or infusion, the label shall also contain in letters with a face depth of not less than 3 mm immediately preceding the word “FLAVOURED” referred to in paragraph (a) of this subregulation, the word “IMITATION”.

H.11.006.

Prohibition

No expression denoting fruit or pictorial representation of fruit shall appear on the label of yoghurt, or reduced fat yoghurt or non-fat (skim milk) yoghurt other than fruit yoghurt as described in subregulation H.11.002.

H.11.007.Prescribed Method for Determining the Presence of
Escherichia coli (Type 1)

The prescribed method for determining the presence of Escherichia coli (type 1) for the purposes of subregulations H.11.001(a) and H.11.002(b) shall be the method set out in Standard Methods for the Examination of Dairy Products, 12 Edition, at page 95, published by the United States Public Health Association.

Regulation
J. 02
substituted.

9. The principal regulations are amended by substituting for regulation J.02 the following regulation—

J.02.

CHEESE

J.02.001.

(a) Cheese is the solid or semi-solid product obtained by coagulating milk, skim milk, cream, buttermilk, whey or any mixture of these with protein coagulating enzymes, acid or heat, singly, or in combination. It may contain harmless ripening agents, seasonings, salt, calcium chloride, acid calcium phosphates, flavourings and permitted colouring and nisin.

(b) For the purpose of this regulation, milk shall be deemed to be the milk of the cow unless the type of cheese requires the use of milk of other animals.

(c) Cheese shall not contain any fat other than milk fat.

(d) Milk and milk products used for cheese production shall be pasteurised in accordance with paragraph (e) of this subregulation or alternatively subjected to a minimum heat treatment of 66°C for fifteen seconds.

(e) For the purpose of this regulation milk and milk products used for cheese production shall be deemed to be pasteurised if they have been held at a temperature of not less than 73°C for a period of not less than fifteen seconds, or for a time and temperature equivalent thereto in phosphatase destruction.

(f) Notwithstanding paragraphs (d) and (e) of this subregulation, milk and milk products shall be deemed not to have been pasteurised if by the Aschaffenburg-Mullen method they liberate more than ten micrograms of paranitrophenol when tested by this method as described in the Standards Association of Australia, Australian Standard 1095 Part 1 Section 3.2.6 (1971).

(g) If the milk and milk products used for cheese production have not been pasteurised but heat treated in accordance with paragraph (d) of this subregulation, the cheese made therefrom shall be stored for a period of not less than ninety days at a temperature of not less than 2°C.

(h) Every cheese made from milk which has not been pasteurised but has been heat treated in accordance with paragraph (d) of this subregulation shall be labelled on the cheese or on the package, in boldface sans serif capital letters with a face depth of not less than 2.5 mm the date of manufacture. The provisions of this paragraph do not apply to cheese packaged in small amounts ready for purchase by a consumer which has been obtained from cheese stored for ninety days in accordance with paragraph (g) of this subregulation.

(i) Cheese made from milk which has not been pasteurised but has been heat treated in accordance with paragraph (d) of this subregulation shall not be sold unless it has been stored for ninety days in accordance with paragraph (g) of this subregulation from the date indicated in accordance with paragraph (h) of this subregulation.

J.02.002. Microbiological Standard

(a) Cheddar and gouda cheese when examined by the prescribed method in sub-regulation J.02.012 shall be free from *Escherichia coli* in 0.01 gram of the cheese.

(b) Cheddar and gouda cheese when examined by the prescribed method in sub-regulation J.02.012 shall be free from coagulase positive *Staphylococci* in 0.1 gram of the cheese.

J.02.003. Low Fat or Skim Milk Cheese

(a) Low fat cheese or skim milk cheese is cheese which contains less than 30 per centum of fat in its waterfree substance.

(b) There shall be written in the statement or label written on or attached to every package which contains skim milk cheese or low fat cheese or on the cheese itself when not in package form in boldface sans serif capital letters of not less than 4.5 mm face depth in such colours as to afford a distinct colour contrast to the ground, the words: "SKIM MILK CHEESE"; or the words "LOW FAT CHEESE".

J.02.004. Named Cheese

(a) Where a cheese is sold under a descriptive name it shall correspond thereto in respect of composition and character.

(b) Where a cheese is designated by a name in the written statement or label, and that name is included in the Schedule to this subregulation the cheese shall comply with the relevant standards shown in that Schedule.

(c) Where a cheese is designated by a name in the written statement or label and that name is not included in the Schedule to this subregulation the name shall be followed immediately by a statement of the type of cheese, using only an appropriate type name from the list in the Schedule and the cheese shall conform to the relevant standard shown in the Schedule to this subregulation for that type.

(d) Cream cheese, when heat treated in accordance with subregulation J.02.001(d) may contain permitted antioxidants as prescribed in regulation A.03.

Schedule

Type	Water Maximum Per Centum	Fat Dry Weight Minimum Per Centum
Bel Paese	47	50
Blue, Bleu	47	50
Bondon	55	50
Brick	44	50
Brie	50	50
Burrino	45	42
Caciocavallo	40	42
Caerphilly	46	48
Camembert	60	40
Cantal	45	50
Carre	55	60

Type	Water Maximum Per Centum	Fat Dry Weight Minimum Per Centum
Chantelle	50	50
Cheddar	38	50
Cheedam	46	43
Cheshire	44	48
Colby	40	50
Cottage (Bakers)	80	—
Cream	55	65
Creamed Cottage	80	20
Danablu	47	50
Danbo	46	45
Derby....	42	48
Double Gloucester	44	48
Dunlop	44	48
Edam	48	40
Elbo	48	40
Ementhal	41	43
Emanthaler	41	43
Esrom	50	45
Feta—Skim	55	25
Feta, Fetta	55	42
Friesian	42	40
Fynbo	46	45
Gammelost	52	—
Gloucester	44	48
Gorgonzola	42	50
Gouda	45	48
Grana	32	32
Gruenerkase	40	10
Gruyere	39	45
Haloumi	40	45
Halvarti	50	45
Jarlsberg	41	45
Kaskaval	50	28
Kasseri	40	40
Kommenost	45	25
Kopanisti	50	42
Kuminost	45	25
Lancashire	48	48
Leicester	42	48
Leyden	45	25
Lieder-Kranz	55	50
Maribo	—	—
Monterey	44	50
Mozzarella	50	40
Muenster	46	50
Munster	46	50
Mycella	47	50
Mysost	20	20
Neufchatel	60	45
Noekkelost	45	25
Norbo	42	45
Parmesan	32	32
Parmigiano	32	32
Pecorino	35	38
Pecorino Pepato	35	38
Pecorino Romano	35	38
Pineapple	34	50
Port du Salut	46	45
Port Salut	46	45
Primost	18	30
Provature	57	28
Provole	57	28
Provoletti	45	45
Provolone	45	45

Type	Water Maximum Per Centum	Fat Dry Weight Minimum Per Centum
Reggiano	32	32
Ricotta	80	—
Romadur	55	47
Roman	35	38
Romanella	35	38
Romano	35	38
Roquefort	45	50
Salame	45	45
Samsøe	45	45
Sapsago	40	10
Scamorze	45	45
Skim Fetta	55	25
St Paulin	46	45
Steppe (Steppen)	50	45
Stilton (Blue)	42	48
Stilton (White)	46	48
Strachino	48	50
Swiss	41	43
Taffel (Table)	46	43
Taleggio	47	50
Tambo	46	43
Tilsit	50	45
Tilsiter	50	45
Tybo	48	40
Wensleydale	46	48
Whey	70	—
Yoghurt	55	50
Ziger	70	—

J.02.005. Unnamed Cheese

Cheese sold without any name or classification shall be deemed to be Cheddar cheese and shall comply with the standard prescribed for Cheddar cheese.

J.02.006. Full or Whole Milk Cheese

Cheese shall not be sold or described as Full or Whole Milk Cheese unless it contains not less than fifty per centum of fat in its water-free substance.

J.02.007. Permitted Addition to Unprocessed Cheese

Unprocessed cheese wrapped in a flexible packaging material may contain sorbic acid in an amount not exceeding three grams per kilogram.

J.02.008. Processed Cheese

(a) Processed cheese is cheese which has been comminuted, emulsified and pasteurised. It shall contain not less than forty-five per centum of milk fat in its water-free substance and not more than forty-five per centum of water and not more than 0.1 per centum of lactose. It may contain not more than 3.0 per centum of emulsifying agents, sodium phosphates (expressed as anhydrous di-sodium hydrogen phosphate) or sodium citrate or a combination of both, and with or without sodium alginate, provided that the proportion of the sodium alginate in the cheese does not exceed one per centum.

(b) Sliced processed cheese may be packed in a wrapper coated or impregnated with sorbic acid provided that;

(i) the wrapping material does not contain more than 7.5 grams of sorbic acid per square metre; and

(ii) the cheese so wrapped does not contain more than one gram per kilogram of sorbic acid incidentally absorbed.

(c) Labelling: There shall be written in the statement or label written on or attached to every package containing processed cheese, so as to form part of the descriptive name of the product, wherever such name appears on the label, the word "PROCESSED" in boldface sans serif capital letters with a face depth of not less than 3 mm in such colour as to form a distinct colour contrast to the ground.

J.02.009. Cheese Spread

(a) Cheese spread is a paste or mixture or spread prepared from cheese by the application of a heating process during manufacture. It may contain other wholesome foodstuffs or condiments or both. It shall contain not less than forty-five per centum of milk fat in its water-free substance and not more than fifty-five per centum of water. It may contain not more than three per centum of emulsifying agents, sodium phosphates (expressed as anhydrous di-sodium hydrogen phosphate), or sodium citrate or a combination of both and with or without sodium alginate, provided that the proportion of the sodium alginate in the cheese does not exceed one per centum. It may contain sorbic acid in an amount not exceeding three grams per kilogram.

(b) Labelling: There shall be written in the statement or label written on or attached to every package containing cheese spread, so as to form part of the descriptive name of the product, wherever such name appears on the label, the words "CHEESE SPREAD" in boldface sans serif capital letters with a face depth of not less than 3 mm in such colour as to form a distinct colour contrast to the ground.

J.02.010. Cream Cheese Spread

(a) Cream cheese spread is a paste or mixture or spread prepared from cream cheese by the application of a heating process during manufacture. It may contain other wholesome foodstuffs or condiments or both. It shall contain not less than sixty per centum of milk fat in its water-free substance and not more than fifty per centum of water. It may contain not more than three per centum of emulsifying agents, sodium phosphates (expressed as anhydrous di-sodium hydrogen phosphate) or sodium citrate or a combination of both and with or without sodium alginate, provided the proportion of sodium alginate in the cheese does not exceed one per centum.

(b) Labelling: There shall be written in the statement or label written on or attached to every package containing cream cheese spread, so as to form part of the descriptive name of the product, wherever such name appears on the label, the words "CREAM CHEESE SPREAD" in boldface sans serif capital letters with a face depth of not less than 3 mm in such colour as to form a distinct colour contrast to the ground.

J.02.011. Club Cheese, Potted Cheese, Luncheon Cheese, Cheese Paste or Cheese Mixture

(a) Club cheese, potted cheese, luncheon cheese, cheese paste or cheese mixture is a paste or mixture prepared from cheese without the application of heat during manufacture. It may contain other wholesome foodstuffs or condiments or both. It shall contain not less than forty eight per centum of milk fat in its water-free substance and not more than thirty five per centum of water.

(b) Preservative: Club cheese, potted cheese, luncheon cheese, cheese paste or cheese mixture may contain sulphur dioxide in proportion not exceeding 300 mg/kg. Club cheese may contain sorbic acid in an amount not exceeding 2 g/kg. If sorbic acid and sulphur dioxide are used in combination the sum of the fractions obtained by dividing the quantity of each preservative used by the maximum quantity of such preservative permitted to be present if used alone, shall not exceed unity.

(c) Labelling: There shall be written in the statement or label written on or attached to every package containing club cheese, potted cheese, luncheon cheese, cheese paste or cheese mixture so as to form part of the descriptive name of the product, wherever such name appears on the label the words "CLUB CHEESE", "POTTED CHEESE", "LUNCHEON CHEESE", "CHEESE PASTE" or "CHEESE MIXTURE" as the case may be, in boldface sans serif capital letters with a face depth of not less than 6 mm in such colour as to form a distinct colour contrast to the ground.

J.02.012. Prescribed Methods of Microbiological Analysis for Cheddar and Gouda Cheese

(a) *Escherichia coli*: Proceed as in Standards Association of Australia, Australian Standard A.S. 1095, Part 2.4 (1971) except that for the purpose of this prescribed method when five separate 0.01 gram portions of gouda or cheddar cheese are examined as detailed, the result shall be reported as—

"no *Escherichia coli* detected in 0.01 g":—only when no *Escherichia coli* has been detected in at least four of the five 0.01 g portions.

(b) Coagulase positive *Staphylococci*: Proceed as in Standards Association of Australia, Australian Standard A.S. 1095, Part 2.4 (1971) except that for the purpose of this prescribed method when five 0.1 g separate portions of gouda or cheddar cheese are examined as detailed, the result shall be reported as—

“no coagulase positive Staphylococci has been detected in 0.1 g”:-
only when no coagulase positive Staphylococci has been detected in at least four of the five 0.1 g portions.

- J.02.013.** Prescribed Method of Analysis and Sampling Regulation
Q. 04
substituted.
The methods of analysis and sampling shall be in accordance with Australian Standard A.S. N75-1970,—“The Sampling and Analysis of Cheese”.

10. The principal Regulations are amended by substituting for regulation Q.04 the following regulation—

Q.04. ALE, BEER AND STOUT

- Q.04.001.** Beer is a beverage prepared by the yeast fermentation of an aqueous extract, using potable water for the extraction of hops or preparations from hops, malted or unmalted cereals or a combination of both, together with or without cereal products or other carbohydrates.
- Q.04.002.** Beer may contain the additives listed in subregulation Q.04.005.
- Q.04.003.** Beer includes ale, lager, pilsener, porter, stout and other products which are generically beer.
- Q.04.004.** Beer shall contain not less than 42 ml/litre of alcohol at 20°C.
- Q.04.005.** In the production of beer the following additives may be used without declaration—
(a) Propylene glycol alginate in proportion not exceeding 100 mg/litre.
(b) Ascorbic acid or erythorbic acid or their salts in proportion not exceeding 40 mg/litre, calculated as the acids.
No reference shall be made in any advertisement or label to the presence of such addition.
(c) Sulphur dioxide, in the free and combined states, in proportion not exceeding 25 mg/litre.
(d) The following proteases may be used; papain, bromelain and ficin in a total proportion not exceeding 60 mg/litre.
(e) Tannic acid, in proportion not exceeding 60 mg/litre.
(f) Caramel.
- Q.04.006.** 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 7 of the Liquor Act, 1970;
“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;
(b) derived from any unconsumed portion supplied to and left by a customer in any glass or other receptacle;
(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 paragraphs (a), (b) and (c) of this subregulation.
- Q.04.007.** 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 or other violet or blue colouring matters approved by the Commissioner, 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.04.008.

A person shall not return any beer, ale or stout that has been decanted from the bulk container originally received from the supplier back into that bulk container.

Q.04.009.

A person shall not remove from any licensed premises any bulk beer, ale or stout, intended for consumption away from licensed premises, unless it is removed in the original sealed container in which it was received from the supplier.

Q.04.010.

A person shall not add water or any other adulterant material to beer, ale or stout intended for sale.

HEALTH ACT, 1911-1976

Department of Public Health,
Perth, 8th March, 1978.

PHD. 615/77, Ex.Co. 0673

HIS Excellency the Governor in Executive Council, acting pursuant to section 240 of the Health Act, 1911-1976 and on the advice of the Advisory Committee constituted under section 216 of that Act has been pleased to make the regulations set forth in the Schedule hereunder.

J. C. McNULTY,

Commissioner for Public Health and Medical Services.

SCHEDULE

REGULATIONS

Principal
regulations.

1. In these regulations the Food and Drug Regulations, 1961 published in the *Government Gazette* on 4th January, 1962 and amended from time to time thereafter by notices so published are referred to as the principal regulations.

Reg. 3
amended.

2. Regulation 3 of the principal regulations is amended by substituting for the items "G.02. OLIVE OIL" and "G.03. DRIPPING" under the heading "PART G—EDIBLE FATS AND OILS:" the items "G.02. OLIVE OIL AND EDIBLE OILS" and "G.03. DRIPPING AND EDIBLE TALLOW".

Regs. A.10
and A.11
substituted.

3. The principal regulations are amended by substituting for regulations A.10 and A.11, the following regulations—

A.10.

VITAMINS AND MINERALS

A.10.001.

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

(b) Articles of food prepared in part from food in which vitamins are naturally present or to which vitamins are permitted to be added shall not contain more vitamins than result from the addition of such food containing or permitted to contain vitamins. Claims regarding the presence of vitamins in a food shall not be made unless the food is listed in Table 2, subregulation A.10.010. of this regulation.

A.10.002.

(a) No claim based upon the presence of a vitamin or mineral or implying the presence of a vitamin or mineral in a food, shall be made in any advertisement or printed label except by the use of one or more of the names specified in Column 1 of Table 1, subregulation A.10.009 of this regulation, and unless the reference quantity as laid down in Table 2 of subregulation A.10.010 of this regulation contains at least one-sixth of the daily allowance as laid down in Table 1, subregulation A.10.009 of this regulation for the relevant vitamin or mineral.

(b) When a claim in any advertisement or written statement or label for a vitamin or mineral is based upon the presence in the reference quantity of a food as laid down in Table 2, subregulation A.10.010 of this regulation, of more than one-sixth and less than one-half of the daily allowance for the relevant vitamin or mineral specified in Column 3 of Table 1, subregulation A.10.009 of this regulation, such claim shall be restricted to a statement in terms as set out in subregulation A.10.004 of this regulation.

(c) No claim stating or implying that any food is a good source of a vitamin or mineral shall be made in any advertisement or written statement or label unless the reference quantity for that food as laid down in Table 2 subregulation A.10.010 of this regulation contains not less than one-half of the daily allowance as laid down in Table 1, subregulation A.10.009 of this regulation for the relevant vitamin or mineral.

(d) No claim stating or implying that any food is of value for the prevention or cure of disease caused by lack of a vitamin or mineral shall be made in any advertisement or written statement or label unless the reference quantity as laid down in Table 2 subregulation A.10.010 of this regulation contains not less than the daily allowance as laid down in Table 1 subregulation A.10.009 of this regulation for the relevant vitamin or mineral.

(e) This regulation shall not apply to food in its natural state or as standardised elsewhere in these regulations to which vitamins and minerals have not been added, in as much as the vitamins and minerals are naturally present in such foods, where the claims are restricted to statements suggesting that the foods are a source of a vitamin or mineral, but no such claims shall be made unless the daily intake of the food, as ordinarily consumed, contains at least one-sixth of the daily allowance of the relevant vitamin or mineral as specified in column 3 of Table 1 subregulation A.10.009 of this regulation.

A.10.003.

Claims based on the presence of more than one vitamin or mineral in a food shall not be made in any advertisement or written statement or label unless the content of each vitamin or mineral present complies with the provisions of this regulation in respect of each such vitamin or mineral.

A.10.004.**Labelling**

There shall be written in the label on or attached to every package of food in respect of which claims regarding vitamins or minerals referred to in this regulation are made, a statement of the reference quantity specified in Table 2, subregulation A.10.010 of this regulation for that food and the content of each vitamin or mineral contained in such reference quantity, in the following form: "(here state the amount of the reference quantity for the food) of this food contains (here state the quantity of the vitamin or mineral measured in the units prescribed in Table 1 subregulation A.10.009 of this regulation and the proportion of the average daily allowance for the vitamin or mineral represented by such quantity) of the average daily allowance (here state the relevant vitamin or mineral or both)".

A.10.005.**Prohibitions**

(a) Any claims in any advertisement or written statement or label such as "vitamin enriched" or "vitamin fortified" stating or implying that the food contains added vitamins are prohibited.

(b) Statements in any advertisement or written statement or label comparing the vitamin content of a food with that of any other food are prohibited.

A.10.006.

Where the regulations permit the addition of a vitamin or mineral to a food, such addition must not increase the vitamin A content to more than 750 micrograms of retinol activity per reference quantity as specified in Table 2 subregulation A.10.010 of this regulation, or increase the vitamin D content to more than 10 micrograms, or of any minerals to not more than three times the daily allowance (as specified in Table 1 subregulation A.10.009 of this regulation for that mineral) per reference quantity for that food as specified in Table 2 subregulation A.10.010 of this regulation.

A.10.007.

Subregulations A.10.001, A.10.002, A.10.003 and A.10.004 of this regulation shall not apply to infants' foods or any food when such exemption is specifically prescribed in these regulations.

A.10.008.

The addition of vitamins and minerals to foods as specified in Table 2 subregulation A.10.010 is hereby permitted.

A.10.009. Daily Allowances of Vitamins and Minerals
Table 1

(a) Part 1: Vitamins

Column 1 Substances	Column 2 To be Calculated as	Column 3 Daily Allowances
Vitamin A, vitamin A alcohol and esters, carotenes	Micrograms of retinol activity	750 micrograms
Vitamin B ₁ , aneurin, thiamine, thiamine hydrochloride, thiamine mononitrate	Milligrams of thiamine	1.1 milligrams
Vitamin B ₂ , riboflavin	Milligrams of riboflavin	1.6 milligrams
*Vitamin B ₁₂ cyanocobalamin	Micrograms of cyanocobalamin	2 micrograms
Niacin, niacinamide nicotinic acid, nicotinamide	Milligrams of niacin	11 milligrams
Vitamin C, ascorbic acid	Milligrams of ascorbic acid	30 milligrams
Vitamin D, vitamin D ₂ , vitamin D ₃	Micrograms of cholecalciferol	10 micrograms

* Limited to milk substitutes of vegetable origin.

(b) Part 2: Minerals

Column 1 Substances	Column 2 To be Calculated as	Column 3 Daily Allowances
Calcium	Milligrams of calcium	700 milligrams
Iodine	Micrograms of iodine	100 micrograms
Iron	Milligrams of iron	10 milligrams
Phosphorus	Milligrams of phosphorus	1 000 milligrams

A.10.010. Reference Quantities of Foods and Permitted Additions of Vitamins and Minerals
Table 2

Foods	Vitamins and Minerals that may be added	Reference Quantity
Biscuits containing not more than 20% fat nor more than 5% sugar	All listed in Table 1 except vitamin B ₁₂	120 g
Biscuits containing not less than 20% protein (%Nx6.25) nor less than 20% fat	All listed in Table 1 except vitamin B ₁₂	45 g
Bread	All listed in Table 1 except vitamin B ₁₂	240 g
Breakfast Cereals (as purchased)	All listed in Table 1 except vitamin B ₁₂	60 g
Butter or Margarine	All listed in Table 1 except vitamin B ₁₂	60 g
Extracts of Meat or Vegetables or Yeast (modified or not) and substances containing not less than 90% of extract of meat or vegetables or yeast (modified or not)	All listed in Table 1 except vitamin B ₁₂	5 g
Flour (Wheaten) and food containing not less than 51% of flour (Wheaten)	All listed in Table 1 except vitamin B ₁₂	120 g

Foods	Vitamins and Minerals that may be added	Reference Quantity
Foods described as invalids' foods	All listed in Table 1 except vitamin B ₁₂	60 g in the case of solid foods or 200 ml in the case of liquid food
Fruit and Vegetable Juices and food containing not less than 90% of fruit and vegetable juices	All listed in Table 1 except vitamin B ₁₂	200 ml
Fruit juice concentrate (diluted according to label)	All listed in Table 1 except vitamin B ₁₂	200 ml
Fruit juice cordials (diluted according to label)	Vitamin C	200 ml
Fruit juice drinks	Vitamin C	200 ml
Malted milk powder	All listed in Table 1 except vitamin B ₁₂	30 g
Milk powder (full cream or skim) and food containing not less than 51% of milk powder	All listed in Table 1 except vitamin B ₁₂	60 g
Milk substitutes of vegetable origin (diluted according to label)	All listed in Table 1	600 ml
Special dietary formula foods	All listed in Table 1	Quantity stated on the label to be consumed in one day

A.11. MODIFYING AGENTS

A.11.001.

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

Group 1 (Vegetable Gums)

Agar Agar.
Alginates.
Arabinogalactan (Larch gum).
Gum acacia.
Gum guar.
Gum karaya.
Gum locust bean.
Gum tragacanth.
Prescribed carrageenan.
Pectin.
Gum Xanthan.

Group 2 (Mineral Salts)

Ammonium, sodium and potassium carbonates and bicarbonates.
Calcium and magnesium carbonates.
Calcium chloride and oxide.
Potassium hydrogen tartrate.
Sodium and calcium orthophosphates.
Sodium and potassium metaphosphates.
Sodium and potassium polyphosphates.
Sodium pyrophosphates.

Group 3 (Food Acids)

Acetic acid.
Citric acid.
Fumaric acid.
Lactic acid.
Malic acid.
Tartaric acid.

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Group 4 (Emulsifiers)

Ammonium salt of phosphatidic acid.
 Mono- and di-glycerides of fat—forming fatty acids.
 Phospholipids derived from natural sources.
 Glyceryl lactostearate.
 Diacetyl tartaric acid ester of mono- and di-glycerides (D.T.E.M.).
 Sorbitan monostearate.
 Polyoxyethylene (20) sorbitan monostearate (polysorbate 60).
 Polyoxyethylene (20) sorbitan tri-stearate (polysorbate 65).
 Polyoxyethylene (20) sorbitan mono-oleate (polysorbate 80).
 Sodium and Calcium stearoyl lactylates.
 Polyglycerol esters of interesterified ricinoleic acid.

Group 5 (Humectants)

Glycerol and sorbitol when used as humectants.

Group 6

Gelatine.

Natural starches.

Pregelatinised starches and dextrinised starches obtained by chemical, enzymatic or physical processing that does not introduce a substituent group into the starch molecule or molecules produced.

The chemically modified starches:—

- (i) bleached starches;
- (ii) oxidised starches;
- (iii) mono- and di-starch phosphate;
- (iv) acetyl di-starch phosphate.

Prescribed modifying agents may be added to foods where permitted in these regulations and to the foods listed in subregulation A.13.005 of regulation A.13 of these regulations, but where a specific regulation limits the maximum proportion of particular prescribed modifying agents, such modifying agents shall not exceed that maximum proportion.

A.11.002. Prohibition

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

4. The principal regulations are amended by substituting for regulations G.01, G.02, G.03, G.04, and G.05 the following regulations—

Regs. G.01,
G.02, G.03,
G.04 and
G.05
substituted.

PART G. EDIBLE FATS AND OILS**G.01.** GENERAL STANDARDS

(a) Edible fats and edible oils are the fats and oils, modified or not, commonly recognised as wholesome foods. They shall be free from rancidity and from decomposition and from offensive odour and taste and unless otherwise permitted in these regulations, shall have an acid value not greater than 2. They shall not contain any mineral oil but may contain permitted anti-oxidants in accordance with the provisions of subregulation A.03.003 of these regulations.

(b) Vegetable fats and oils packed and sold for use as shortenings may contain singly or in combination, propylene glycol stearate, polyglycerol esters of fatty acids and the Group four modifying agents, sorbitans and polysorbates in an amount not exceeding 2.0 per centum.

(c) Edible fats and oils packed and sold for use as frying oils or for protective coatings for fruit may contain the Group four modifying agents sorbitans and polysorbates.

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 boldface sans serif capital letters with a face depth not less than 1.5 mm, 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 boldface sans serif capital letters of not less than

4.5 mm face depth, 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, immediately following the brand name wherever appearing in the label.

(c) A label referred to in this subregulation shall not specify the name or names of any oil used in a blend unless it specifies the names of all oils used in that blend and if olive oil is included in these names its proportion as a percentage of the contents shall be shown in the label. All such names are to be in the same size, colour and description of type. No reference to any oil other than an oil used in the blend shall appear in the label.

(d) Where a foreign language is used as part of the label the provisions of paragraphs (b) and (c) of this subregulation shall be complied with in that language as well as in English and in the same size of type and lettering.

G.02. OLIVE OIL AND EDIBLE OILS

G.02.001. Olive Oil

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 and virgin oil is an oil which conforms with the standard for olive oil.

G.02.003. Labelling

(a) The word "olive", or the word "lucca", or the words "sublime salad", 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 package of oil which does not conform with the standard for olive oil.

(b) The provisions of paragraph (a) of this subregulation shall not apply to a statement setting out the proportions of all oils, including olive oil contained in a blended oil as prescribed in paragraphs (b) and (c) of subregulation G.01.002.

G.02.004. Rapeseed Oil

Rapeseed oil is the oil derived from the seeds of *Brassica campestris*, *Brassica napus* or *Brassica tournefortii*. It shall have a saponification value of from 170 to 183 and an iodine value (Wijs) of from 97 to 108. It shall contain not more than 0.30 per centum of water, nor have a peroxide value in excess of 10 millimoles of oxygen per kilogram. It shall have an acid value of not more than 0.4. It shall be free of suspended impurities and shall conform to the general standard for edible fats and oils. It shall not contain any other oil.

G.02.005. Sunflower Oil

Sunflower oil is the oil derived from the seeds of *Helianthus annuus*. It shall have a saponification value of from 190 to 196 and an iodine value (Wijs) of from 120 to 135. It shall contain not more than 0.30 per centum of water, nor have a peroxide value in excess of 10 millimoles of oxygen per kilogram. It shall have an acid value of not more than 0.4. It shall be free of suspended impurities and shall conform to the general standard for edible fats and oils. It shall not contain any other oil.

G.02.006. Safflower Oil

Safflower oil is the oil derived from the seeds of *Carthamus tinctorius*. It shall have a saponification value of from 190 to 196 and an iodine value (Wijs) of from 138 to 150. It shall contain not more than 0.30 per centum of water, nor have a peroxide value in excess of 10 millimoles of oxygen per kilogram. It shall have an acid value of not more than 0.4. It shall be free of suspended impurities and shall conform to the general standard for edible fats and oils. It shall not contain any other oil.

G.02.007. Soyabean Oil

Soyabean oil is the oil derived from the seeds of *Glycine max* or *Glycine hispida*. It shall have a saponification value of from 190 to 196, and an iodine value (Wijs) of from 127 to 140. It shall contain not more than 0.30 per centum of water nor have a peroxide value in excess of 10 millimoles of oxygen per kilogram. It shall have an acid value of not more than 0.4. It shall be free of suspended impurities and shall conform to the general standard for edible fats and oils. It shall not contain any other oil.

- G.02.008.** **Arachis Oil**
Arachis oil, peanut oil, ground-nut oil or nut oil is the oil derived from the seeds of *Arachis hypogoea*. It shall conform with the requirements of the British Pharmacopoeia. It shall not contain any other oil.
- G.02.009.** **Maize Oil**
Maize oil or corn oil is the oil derived from the embryos of maize, *Zea mays*. It shall conform with the requirements of the British Pharmaceutical Codex. It shall not contain any other oil.
- G.02.010.** **Cottonseed Oil**
Cottonseed oil is the oil derived from the seeds of various cultivated species of *Gossypium*. It shall conform with the requirements of the British Pharmacopoeia. It shall not contain any other oil.
- G.02.011.** **Labelling of Polyunsaturated Fats and Oils**
(a) No statement regarding the fatty acid content of an edible fat or oil or the use of the word "polyunsaturated" or any specific or general claim based on the fatty acid content shall be made in the label on or attached to any package of food containing an edible fat or oil, or any advertisement relating thereto, except as prescribed in paragraphs (b) and (c) of this subregulation.
(b) Where—
(i) the proportion of cis-methylene interrupted polyunsaturated fatty acids contained in the total fatty acids present in the edible fat or oil or in the edible fat or oil content of a food containing edible fats or oils, is at least 40 per centum;
(ii) the proportion of saturated fatty acids does not exceed 20 per centum of the total fatty acids; and
(iii) the ratio of the polyunsaturated to saturated fatty acids is at least 2:1, the following statements shall be made, grouped together and printed with equal prominence in boldface sans serif capital letters with a face depth of not less than 1.5 mm in the label or in any advertisement—
(iv) a statement setting out the percentage of saturated fatty acids on a total fatty acid basis;
(v) a statement setting out the percentage of polyunsaturated fatty acids (calculated as cis-methylene interrupted polyunsaturated fatty acids) on a total fatty acid basis;
(vi) the statement, "CONTAINS LESS THAN 5 MILLIGRAMS OF CHOLESTEROL PER 100 GRAMS" or the statement "CONTAINS A MAXIMUM (here insert the amount in mg) MILLIGRAMS OF CHOLESTEROL PER 100 GRAMS", as the case requires,
but the statements required to be set out in subparagraphs (iv) and (v) of this paragraph shall not be required where the word "polyunsaturated" is used in the label on or attached to the package of food, or in an advertisement for the food.
(c) Where the provisions of paragraph (b) apply and the total fat content of a food is less than 70 per centum, there shall also be printed with the statements referred to in paragraph (b) a statement setting out the total fat content expressed as a percentage of the food.
- G.03.** **DRIPPING AND EDIBLE TALLOW**
Dripping or edible tallow is the product obtained by rendering the fresh, clean, sound fatty tissues (including trimming and cutting fats), attendant muscles and bones of bovine animals (*Bos taurus*) or sheep (*Ovis aries*) in good health at the time of slaughter and fit for human consumption. The product may be refined. It shall have an acid value not greater than four, not more than one part per cent of foreign matter, including salt, unavoidably incorporated in the course of rendering, nor more than two parts per cent of water. If it bears a name descriptive of its origin it shall correspond thereto.
- G.04.** **LARD**
Lard is the clean fat rendered from the meat of swine. It shall have an acid value not greater than four, nor more than one part per centum of foreign matter, including salt unavoidably incorporated in the course of rendering, it shall not have more than one part per centum of water.

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

(a) Margarine is a mixture of edible fats and 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.

(b) Margarine may contain salt, skim milk, permitted antioxidants, one or more of the emulsifiers of Group four modifying agents, flavouring, permitted vegetable colouring, added vitamins A and D, and polyglycerol esters of fatty acids in an amount not exceeding 0.5 per centum.

G.05.002.

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—

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

G.05.003.

Margarine shall contain not less than 80 per centum of fat, not more than 16 per centum of water and not more than 4 per centum of salt.

G.05.004.

Margarine sold as table margarine, shall contain vitamin A in an amount equivalent to not less than 510 micrograms of retinol activity per 60 gram and vitamin D in an amount equivalent to not less than 3.3 micrograms of cholecalciferol per 60 gram. 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.05.005.

Polyunsaturated margarine is table margarine in which the total fatty acids present contain not less than 40 per centum cis-methylene interrupted polyunsaturated fatty acids and not more than 20 per centum saturated fatty acids.

G.05.006.**Labelling**

(a) There shall be written in the label on or attached to every package containing margarine in boldface sans serif capital letters with a face depth of not less than 4.5 mm, the words—

TABLE MARGARINE
or
COOKING MARGARINE

as the case requires.

(b) (i) When the composition of table margarine is in conformity with that as prescribed in subregulation G.05.005 of this regulation, there shall be written in the label on or attached to every package containing such margarine the words—

POLYUNSATURATED TABLE MARGARINE
in boldface sans serif capital letters with a face depth of not less than 4.5 mm. The word "Polyunsaturated" shall be in the same size, colour, style, and size of type as the words "Table Margarine".

(ii) When the word "Polyunsaturated" appears in the label on or attached to a package of table margarine, one of the following statements shall be made in the label in boldface sans serif capital letters with a face depth of not less than 1.5 mm—

CONTAINS LESS THAN 5 MILLIGRAMS OF CHOLESTEROL
per 100 GRAM;

or
CONTAINS A MAXIMUM of (here insert the amount in milli-
grams) MILLIGRAMS OF CHOLESTEROL per 100 GRAM.

(c) The word "BUTTER" or any expression or device which includes, resembles, or suggests butter shall not be written in the statement or label written on or attached to any package which contains margarine.

(d) There shall be written in the label on or attached to every package sold as table margarine, or containing any other margarine to which vitamins A and D have been added, in boldface sans serif capital letters with a face depth of not less than 1.5 mm, the following statement—

60 GRAM OF THIS FOOD CONTAINS (here state the quantity of units prescribed in conformity with subregulation G.05.004 of this regulation and the proportion of the average daily allowance of VITAMINS A and D as prescribed in regulation A.10.)

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

(f) No statement or claim written in the label on or attached to a package of table margarine shall be made regarding the fatty acids or fatty acids content of the table margarine unless it is made in the following form in boldface sans serif capital letters with a face depth not less than 1.5 mm:—

(i) SATURATED FATTY ACID (here insert the percentage of saturated fatty acids present expressed as a percentage of the total fatty acids present); and

(ii) POLYUNSATURATED FATTY ACID (here insert the percentage of cis-methylene interrupted polyunsaturated fatty acid present expressed as a percentage of the total fatty acids present).

(g) Any advertisement relating to polyunsaturated margarine shall contain the statement prescribed in subparagraph (ii) of paragraph (b) of this subregulation.

G.05.007. Prohibitions

(a) No advertisement, or statement or claim, written in the label on or attached to a package of margarine regarding the fatty acid content shall be made, unless such margarine is polyunsaturated as defined in subregulation G.05.005 of this regulation.

(b) No qualifying word or words shall precede or follow the word "POLYUNSATURATED" where such word is written in an advertisement, or is written in the label on or attached to a package of polyunsaturated margarine.

G.05.008. Prescribed Method of Analysis

Determination of Polenske, Kirschner Values for Margarine.

The method of analysis shall be in accordance with Australian Standard A.S. 1739-1975.

Reg. P.06 substituted.

5. The principal regulations are amended by substituting for regulation P.06, the following regulation—

P.06. FRUIT JUICE CORDIALS

P.06.001.

Fruit juice cordials shall be composed of the juices of sound fruit or fruits or comminuted fruit or fruits or a combination of both, potable water and sugar.

P.06.002. Juice Content

Fruit juice cordials shall contain not less than 25 per cent v/v of fruit juice or juices after which the cordial is named except in the case of passionfruit cordial which shall contain not less than 12 per cent v/v of passionfruit juice.

P.06.003. Soluble Solids

Fruit juice cordials shall contain not less than 25 per cent m/m soluble solids.

P.06.004. Permitted Additions

Fruit juice cordials as defined in subregulations P.06.001, P.06.002 and P.06.003 of this regulation may contain—

- (a) glucose syrup or solid glucose;
- (b) flavouring substances solely derived from fruit;
- (c) sucrose acetate iso-butyrate and dioctyl sodium sulpho-succinate in flavouring essences and emulsions in amounts not exceeding 1 g/kg and 50 mg/kg respectively in the finished cordial. Flavouring substances used in such essences and emulsions shall be solely derived from fruit;
- (d) vitamin C (ascorbic acid) in conformity with regulation A.10 of these regulations;
- (e) permitted colouring substances as prescribed in regulation A.04 of these regulations.

- (f) sulphur dioxide in proportion not exceeding 230 mg/kg or benzoic acid in proportion not exceeding 800 mg/kg or sorbic acid not exceeding 800 mg/kg or mixtures of benzoic and sorbic acid in total proportion not exceeding 800 mg/kg;
- (g) modifying agents of Group 1 as prescribed in regulation A.11 of these regulations;
- (h) carboxymethylcellulose in total proportion not exceeding 0.3 per cent m/m;
- (i) modifying agents of Group 3 as prescribed in regulation A.11 of these regulations.

P.06.005. Low Calorie Fruit Juice Cordials

Low calorie fruit juice cordials shall be composed of the juices of sound fruit or fruits, comminuted fruit or fruits or a combination of both, potable water and artificial sweetening substances as prescribed in regulation A.05 of these regulations.

P.06.006.

Low calorie fruit juice cordials are exempted from the provisions of subregulation P.06.003 of this regulation.

P.06.007.

Permitted Additions

Low calorie fruit juice cordials as defined in subregulation P.06.005 of this regulation may contain all the additives prescribed in subregulation P.06.004 of this regulation with the exception of paragraph (a).

P.06.008.

Labelling

Low calorie fruit juice cordials shall be labelled as prescribed in regulation B.06 of these regulations.

Approved by His Excellency the Governor in Executive Council this 1st day of March, 1978.

R. D. DAVIES,
Clerk of the Council.
Executive Council No. 673.