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HEALTH ACT 1911

HEALTH (FOOD STANDARDS)
(GENERAL) REGULATIONS
1986

WESTERN AUSTRALIA

HEALTH ACT 1911

HEALTH (FOOD STANDARDS) (GENERAL)
REGULATIONS 1986

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WESTERN AUSTRALIA

HEALTH ACT 1911

HEALTH (FOOD STANDARDS) (GENERAL) REGULATIONS 1986

MADE by His Excellency the Governor in Executive Council on the advice of the Food Advisory Committee.

PRELIMINARY PROVISIONS

Citation

1. These regulations may be cited as the *Health (Food Standards) (General) Regulations 1986*.

Commencement

2. These regulations shall come into operation on the expiry of a period of 6 months after the publication of these regulations in the *Gazette*.

Interpretation

3. (1) Whenever in these regulations a reference is made to a unit of measurement by way of a symbol set out in any Schedule to the regulations for the time being in force under the *Weights and Measures (National Standards) Act 1960* of the Commonwealth to which a meaning is assigned, then for the purposes of these regulations that symbol shall have the meaning so assigned to it.

(2) A reference in these regulations to the composition, strength, mass, quantity, purity or quality of any food or other article or ingredient or component thereof shall be the prescribed standard with respect to that food or other article.

(3) In these regulations, a name of a food declared to be a prescribed name means—

- (a) a name prescribed for the purposes of section 2460 (3) of the Act; and
- (b) a name prescribed to be used in relation to that food for the purposes of section 246U (1) (a) of the Act.

(4) Unless the contrary intention appears and subject to subregulation (5), every name by which a food is defined, described or referred to in a regulation (but not in a heading to a Part, regulation or subregulation), other than a regulation contained in Part A, is declared to be a prescribed name.

(5) The word “canned” is declared not to be part of the prescribed name of a canned food.

(6) Whenever 2 or more names are prescribed names for a food, each of those names shall be taken to be alternatives and nothing in these regulations shall be construed so as to require more than one prescribed name to be set out in a label for the purposes of section 246U (1) (a) of the Act.

(7) In these regulations, unless the contrary intention appears—

- (a) “standard type” means writing consisting of bold-faced sans serif capital letters and, if the context so requires, numerals and other characters of the same fount having a face depth of not less than—
 - (i) the measurement expressed; or
 - (ii) if no measurement is expressed, 1.5 mm;
- (b) a reference to the size in which letters, words or figures are to be written shall be expressed in millimetres and be read as a reference to the size of a capital letter so written and the full depth of any such capital letter shall be measured without regard to the size of the type body from which that capital letter may be printed or the size of any beard or shoulder on the type body;
- (c) if a lower case letter is required or permitted to be used, the “x” height of the lower case letter shall be not less than—
 - (i) one-half of the full depth of the capital letter with which it is associated; or
 - (ii) 1.5 mm,
 whichever is the greater; and
- (d) a reference to type size shall be a reference to minimum type size and shall not preclude the use of larger type.

(8) In these regulations, unless the contrary intention appears—

“A.O.A.C.” means publication entitled “Official Methods of Analysis of the Association of Official Analytical Chemists” or “Official Methods of Analysis of the Association of Official Agricultural Chemists” published by the Association of Official Analytical Chemists or the Association of Official Agricultural Chemists, as the case requires, Washington D.C., United States of America;

“approved” means approved in writing by the Executive Director, Public Health, or the local authority concerned;

“AS” means Australian Standard published by the Standards Association of Australia;

“component” means substance, including food additive, used in the preparation of an ingredient and present in the final product in a primary or modified form;

“permitted” means permitted by the Act or these regulations;

“trade name”, used in relation to food, means distinctive arbitrary or fancy name that clearly distinguishes one food from any other food;

“water” means potable water.

(9) An expression to which a meaning is assigned by Part VIII of the Act has, unless the contrary intention appears, the same meaning when used in these regulations.

Service of notices

4. (1) A health surveyor may give to a person who in his opinion has contravened any provision of Part VIII of the Act or of these regulations notice in writing requiring him within a time specified in that notice to do such acts and things as the health surveyor considers necessary to rectify the act or omission constituting that contravention.

(2) A person who contravenes a notice given under subregulation (1), or who does not comply therewith within the time specified therein, commits an offence under these regulations.

Offences and penalties

5. (1) A person who contravenes any provision of these regulations commits an offence under these regulations.

(2) A person who commits an offence under these regulations is liable, if a penalty is not expressly provided for that offence, to a penalty not exceeding \$2 000.

PART A—GENERAL REGULATIONS

A1—Labelling and advertising

A2—Date marking of packed food

A3—Food additives

A4—Preservatives

A5—Colourings

A6—Flavourings

A7—Antioxidants

A8—Artificial sweetening substances

A9—Vitamins and minerals

A10—Modifying agents

A11—Specifications for identity and purity of food additives

A12—Metals and contaminants in food

A13—Foreign objects in food or packages of food

A14—Residues in food

A15—Prevention of contamination of food

A1—LABELLING AND ADVERTISING

(1) A trade name shall not—

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

(2) Except when these regulations otherwise expressly prescribe, each word, statement, expression or design prescribed to be contained, written or set out in a label of a food shall, wherever occurring, be so contained, written or set out—

- (a) in the English language;
- (b) distinctly, legibly and indelibly;
- (c) so as to be conspicuously visible to a prospective purchaser;
- (d) in standard type;
- (e) in characters of uniform size, style and colour; and
- (f) in such colour as to afford a distinct contrast to its background.

(3) Notwithstanding subregulation (2)—

- (a) the name and address of the vendor, manufacturer, packer or importer of a food may appear in a label in type other than standard type and initial letters of that name and address may appear in letters of a different height from that of the remaining letters thereof;
- (b) if the prescribed name or appropriate designation of a food appears in a label in letters with a letter height of 6 mm or twice the prescribed minimum letter height, whichever is the greater, that name or designation may appear in the label in type other than standard type;
- (c) if the name of the vendor, manufacturer, packer or importer set out in the label of a food contains the name of a food different from the food in the package to which the label relates, the prescribed name or appropriate designation of the food in that package shall be written in that label in letters at least twice the letter height of the name of the vendor, manufacturer, packer or importer so set out; and
- (d) if any word, statement or expression is prescribed to be written on or attached to a package containing a food in letters with a letter height of more than 1.5 mm and that package is so small as to prevent the use of letters of the prescribed size and no matter other than the prescribed word, statement or expression appears in the relevant label, that word, statement or expression may be written in letters of proportionately reduced size, but in no case shall a letter have a letter height of less than 1.5 mm.

(4) The business address of the vendor, manufacturer, packer or importer required to be written or set out in the label on or attached to a package of food shall consist of a description of the location of the premises where the business in question is being carried on sufficient for the purpose of ready identification of those premises, including, with reference to that location—

- (a) the road or street number, if any, officially assigned to those premises;
- (b) the name of—
 - (i) the road or street;
 - (ii) the suburb, if any;
 - (iii) the city, town or other locality; and

- (iv) the State, Territory or country, thereof, or any abbreviation of that name in general use; and
- (c) the post code or like postal delivery code, if any, allocated thereto by the appropriate authority.

(5) Unless otherwise expressly prescribed by these regulations, a label on or attached to a package containing food shall be permanently marked in such a manner as to identify the premises where the food was prepared and the production lot involved, but that marking need not be in colour contrast.

(6) The label in respect of a food shall include a statement of the name of the country in which the food was made or produced, in the form—

- (a) “PRODUCT OF (name of country)”;
- (b) “PRODUCE OF (name of country)”;
- (c) “MADE IN (name of country)”;

but —

- (d) unless these regulations otherwise expressly prescribe, a food that is not wholly made or produced in a single country shall be deemed to have been made or produced in the country where it last underwent preparation that changed its nature; and
- (e) if the name and address of the manufacturer are set out in that label and that address contains the name of the country in which the food was made or produced, that name and address shall satisfy the requirements of this subregulation.

(7) The label on or attached to a package containing food shall contain a statement of the ingredients and components of the food contained in the package in the manner prescribed by this regulation.

(8) All the ingredients of a packed food and, as required by this regulation, the components of a packed food shall be declared in a statement in the relevant label by use of the prescribed name or appropriate designation arranged in descending order of the proportion by mass of the ingredient or component contained in the packed food except that—

- (a) If an ingredient of a food is in the dehydrated or concentrated form, the position of the declaration of that ingredient in the statement of ingredients shall be determined by its reconstituted mass as present in that food;
- (b) for any packed dehydrated food or packed concentrated food that is intended to be reconstituted in accordance with directions stated in that label, the ingredients and components thereof may be stated in descending order or proportion by mass in the food so reconstituted if that statement is headed by the words —
“ INGREDIENTS WHEN RECONSTITUTED ”;
- (c) if the prescribed name or appropriate designation of that food is the same as its statement of ingredients, that name or designation shall satisfy the requirements of this regulation for ingredient labelling;
- (d) the following foods are exempt from the ingredient labelling requirements of this regulation subject always to any specific regulation in respect of those foods—
 - (i) alcoholic beverages;
 - (ii) cheese other than processed cheese, cheese spread and club cheese;
 - (iii) essences insofar as flavour components are concerned;

(iv) soft drinks in glass bottles when no label other than a crown seal is required; and

(v) food in a package that has a total surface area of less than 100 cm²,

but, if those foods contain added preservatives, colourings, flavourings or antioxidants, they shall be labelled in accordance with the labelling requirements of the regulations for preservatives (A4), colourings (A5), flavourings (A6) or antioxidants (A7), as appropriate.

(9) If the prescribed name or appropriate designation of any ingredient or component adequately describes that ingredient or component, that name or designation satisfies the requirement of this regulation for ingredient labelling.

(10) If an ingredient of a food has more than one component, the statement of ingredients in the relevant label shall include the prescribed names or appropriate designations of those components and the names or designations of those components shall appear in that statement of ingredients in the order of the proportions by mass of the components present in the food, but, when the ingredient of a food is a standardized food, the components of that ingredient need not be stated unless that food is of a kind made in conformity with regulation S1.

(11) The following names may be used in a label on or attached to a package containing food in the stead of any prescribed name or appropriate designation to identify ingredients or components—

- (a) animal fats (provided that lard and pork fat are declared separately);
- (b) animal oils;
- (c) broth;
- (d) fruit;
- (e) herbs;
- (f) meat (provided that when meat contains pork, only the name “meat including pork” shall be used and when meat is pork only the name “pork” shall be used);
- (g) milk fat;
- (h) mixed dried fruit;
- (i) pectin;
- (j) spices;
- (k) starches (except modified starches);
- (l) skim milk solids;
- (m) vegetables;
- (n) vegetable fats;
- (o) vegetable oils,

and each of those names may be preceded by a suitable word to specify further the ingredient or component concerned.

(12) In the case of a food which contains food additives, the following class names shall be used to identify its food additives—

- (a) anti-caking agents;
- (b) antioxidants;
- (c) artificial sweetening substances;

- (d) bleaching agents;
- (e) colours;
- (f) emulsifiers;
- (g) enzymes;
- (h) flavour enhancers;
- (i) flavours;
- (j) flour treatment agents as specified in subregulation (2) (a) (i) to (ix) of the regulation for cereals, flours, meals and breads (B1);
- (k) food acids;
- (l) humectants;
- (m) minerals;
- (n) mineral salts;
- (o) preservatives;
- (p) propellants;
- (q) thickeners;
- (r) vegetable gums;
- (s) vitamins.

(13) Except in the case of flavours, a class name referred to in subregulation (12) shall be qualified by placing in brackets after the class name the code number of each food additive present as specified in Schedules I and II to this regulation or its prescribed name or appropriate designation.

(14) A food additive not belonging to one or more of the classes identified by the class names specified in subregulation (12) shall be declared in the statement of ingredients in the relevant label by the use of its prescribed name, appropriate designation or code number.

(15) The presence of added water as an ingredient or component of a food shall be declared in the statement of ingredients required by subregulations (7) and (8), except—

- (a) that if that presence is declared by the words “water added”, it may be declared last, irrespective of the proportion added; and
- (b) when the added water forms part of broth and the statement of ingredients contains the word “broth”.

(16) It shall not be stated or implied in any statement, label or advertisement in relation to food that the food is a food for specific dietary use unless the food is labelled and sold in accordance with the requirements of the regulation for foods for specific dietary uses (R1).

(17) Unless otherwise expressly prescribed by these regulations, the term “low in carbohydrates”, “starch reduced” or any similar term shall not be used in any label on or attached to a package containing or in any advertisement for food.

(18) Except in the case of low joule foods as defined in the regulation for low joule foods (R2), there shall not be written in any label on or attached to a package containing, or in any advertisement for, food, the term “low joule”, “low in joules”, “lower joule”, “low in energy”, “low calorie” or any similar term.

(19) A label on or attached to a package containing, or an advertisement for, food shall not contain a claim or statement that the food is a slimming food or has intrinsic weight-reducing properties.

(20) Unless otherwise expressly prescribed by these regulations, the term “no added sugar” or “unsweetened” or any similar term shall not be used in a label on or attached to a package containing, or an advertisement for, food, unless that food contains no added sugar or is unsweetened, as the case requires.

(21) When a term specified in subregulation (20) is used in the relevant label or advertisement, there shall immediately follow a statement giving the energy value per 100 g or 100 mL of the food concerned in letters of the same size, style and colour of type as those used for the term “no added sugar” or “unsweetened” or any similar term, as the case requires.

(22) The term “sugarless”, “sugar free” or “sugar restricted” or any similar term shall not be used in a label on or attached to a package containing, or an advertisement for, food.

(23) Food shall not be described by the term or labelled under the description, “polyunsaturated” or “poly” or any term that is suggestive of that word unless that description or label is expressly permitted by these regulations.

(24) Except when otherwise expressly prescribed by these regulations, a claim for a food based overtly or by implication on energy yield shall not be made in a label on or attached to a package containing or an advertisement for the food unless—

- (a) there is stated in that label the quantity of the food to be consumed in one day;
- (b) that label bears the statement: “(here state the mass of the food) GRAMS OF THIS FOOD YIELD (here state the amount) KILOJOULES”; and
- (c) the amount of the food stated in that label as the quantity to be consumed in one day yields at least 1 300 kJ.

(25) Except when otherwise expressly prescribed by these regulations, a claim for a food suggesting either overtly or by implication that it is a source of protein shall not be made in a label on or attached to a package containing or an advertisement for food unless—

- (a) there is stated in that label the quantity of the food to be consumed in one day;
- (b) that label bears the statement—“(here state the mass of the food) GRAMS OF THIS FOOD CONTAIN (here state the amount) GRAMS PROTEIN”; and
- (c) at least one-fifth of the energy value of the food is derived from protein; and
- (d) the amount of the food stated on that label as the quantity to be consumed in one day contains at least 10 g of protein.

(26) A label or advertisement shall not include information contained in a certificate of analysis or part thereof or in a report of an analyst or other person or in a statement purporting to be such a certificate, part or report.

(27) Unless otherwise expressly prescribed by these regulations, a pictorial representation or design may be included in a label for the purpose of illustrating recipes involving the use of the food to which the label relates or suggestions on how to serve that food, if that inclusion is not misleading or deceptive and that representation or design is immediately preceded or followed or otherwise closely accompanied in standard type by the expression “RECIPE” or “SERVING SUGGESTION”, as the case requires.

(28) A label or advertisement relating to food shall not include a comment on, reference to or explanation of any statement required by the Act or these regulations that directly or by implication contradicts, qualifies or modifies that statement.

(29) A label or advertisement relating to an article shall not contain the word "imitation" or any word or words implying that the article is a substitute for a food, unless the use of that word or words is permitted.

(30) Unless otherwise expressly prescribed by these regulations, a label on or attached to a package containing, or any advertisement for, food shall not include a claim for therapeutic or prophylactic action or a claim described by words of similar import.

(31) A label on or attached to a package containing, or an advertisement for, a food shall not include the word "health" or any word or words or similar import as a part of or in conjunction with the name of the food.

(32) Unless otherwise expressly prescribed by these regulations, a label on or attached to a package containing, or any advertisement for, food shall not contain any word, statement, or claim (whether express or implied) or design that directly or by implication could be interpreted as advice of a medical nature from any person.

(33) A label on or attached to a package containing, or any advertisement for, food shall not contain the name of or a reference to any disease or physiological condition.

(34) A label on or attached to a package containing, or any advertisement for, food shall not include a statement relating to a poisonous substance (not being a statement in compliance with any other enactment) except in the manner and to the extent required by these regulations.

(35) A label shall not be attached by means of an adhesive substance to the surface of a portion of food that is ordinarily used for consumption by man.

(36) An advertisement for a food of a particular class or description shall not contain any word, statement, expression, pictorial representation, design or abbreviation that is prohibited, either generally or in relation to food of that class or description, by the Act or these regulations from being included in a label in respect of that food.

(37) A person shall not in a label alter, remove, erase, obliterate or obscure any matter that is required by the Act or these regulations to be set out in the label.

(38) Unless otherwise expressly prescribed by these regulations, the term "no added sodium", "no added salt" or "unsalted" or any similar term shall not be used in a label on or attached to a package containing, or in an advertisement for, food unless that food and the ingredients of that food contain no added sodium compounds, no added salt or are unsalted, as the case requires.

(39) Except when otherwise expressly prescribed by these regulations, there shall not be set out in the label on or attached to a package containing a beverage any claim relating to the alcohol content of the beverage or the words "low alcohol", "reduced alcohol" or "non-intoxicating" or any words having the same or a similar effect, unless there is written in that label a statement of the percentage by volume of alcohol in the beverage in the following form—

“ CONTAINS NOT MORE THAN (here state the percentage) %ALC/VOL ”

or words having the same or a similar effect, together with a statement of the maximum proportion of ethanol that may be present in the beverage at 20°C.

(40) The word "pure" shall not be used in a label on or attached to a package containing food, unless the food contains—

- (a) a single ingredient only; and
- (b) no additives.

Schedule I
FOOD ADDITIVE CODE NUMBERS
(Alphabetical order)

Prescribed name	Code number
Acacia.....	414
Acetic acid.....	260
Adipic acid.....	355
Agar.....	406
Alginic acid.....	400
Amaranth.....	123
Ammonium alginate.....	403
Ammonium carbonates.....	503
Ammonium phosphatides.....	442
Annatto (bixin, norbixin).....	160(b)
Anthocyanins.....	163
Ascorbic acid.....	300
Beeswaxes.....	901
Beetroot red, betanin.....	162
Bentonite.....	558
Benzoic acid.....	210
Beta-apo-8' carotenal.....	160(e)
Brilliant black BN.....	151
Brilliant blue FCF.....	133
Brilliant scarlet 4R.....	124
Butylated hydroxyanisole (BHA).....	320
Butylated hydroxytoluene (BHT).....	321
Calcium acetate.....	263
Calcium alginate.....	404
Calcium benzoate.....	213
Calcium carbonate.....	170
Calcium chloride.....	509
Calcium citrates.....	333
Calcium lactate.....	327
Calcium malates.....	352
Calcium orthophosphates.....	341
Calcium oxide.....	529
Calcium propionate.....	282
Calcium sorbate.....	203
Calcium stearoyl-2-lactylate.....	482
Calcium tartrate.....	354
Canthaxanthine.....	161(g)
Caramel.....	150
Carbo medicinalis vegetalis (charcoal).....	153
Carbon dioxide.....	290
Carboxymethylcellulose.....	466
Carmoisine.....	122
Carnauba wax.....	903
Carotene, alpha-, beta-gamma-.....	160(a)
Carotenoids.....	160
Carrageenan.....	407
Chlorine.....	925
Chlorine dioxide.....	926
Chlorophylls.....	140
Chocolate brown HT.....	155
Citric acid.....	330
Cochineal, carminic acid.....	120
Curcumin.....	100

Prescribed name	Code number
Dimethylpolysiloxane.....	900
Dodecyl gallate.....	312
Erythrosine.....	127
Ethyl maltol.....	637
Ethyl ester of beta-apo-8' carotenoic acid.....	160(f)
Ethylmethylcellulose.....	465
Fumaric acid.....	297
Glucono-delta-lactone.....	575
Glycerol.....	422
Green S.....	142
Guar gum.....	412
Hydroxypropylmethylcellulose.....	464
Indigo carmine.....	132
Iron oxides and hydroxides.....	172
Kaolins.....	559
Karaya gum.....	416
L-Cysteine and its hydrochlorides.....	920
Lactic acid.....	270
Lecithins.....	322
Locust bean gum.....	410
Magnesium carbonate.....	504
Magnesium stearate.....	572
Malic acid.....	296
Mannitol.....	421
Metatartaric acid.....	353
Methylcellulose.....	461
Microcrystalline cellulose, powdered cellulose.....	460
Mono- and di-glycerides of fatty acids.....	471
Mono and diacetyltartaric acid esters of mono—and di-glycerides of fatty acids.....	472(e)
Monosodium glutamate.....	621
Nisin.....	234
Octyl gallate.....	311
Paraffins.....	905
Pectin.....	440(a)
Polyglycerol esters of fatty acids.....	475
Polyglycerol polyricinoleate.....	476
Polyoxyethylene (20) sorbitan mono-oleate.....	433
Polyoxyethylene (20) sorbitan monostearate.....	435
Polyoxyethylene (20) sorbitan tristearate.....	436
Potassium acetate.....	261
Potassium alginate.....	402
Potassium benzoate.....	212
Potassium bromate.....	924
Potassium carbonates.....	501
Potassium chloride.....	508
Potassium citrates.....	332
Potassium ferrocyanide.....	536
Potassium lactate.....	326
Potassium malates.....	351
Potassium metabisulphite.....	224
Potassium nitrate.....	252
Potassium nitrite.....	249
Potassium orthophosphates.....	340
Potassium propionate.....	283
Potassium sorbate.....	202
Potassium tartrates.....	336

Prescribed name	Code number
Propionic acid	280
Propyl gallate.....	310
Propylene glycol alginate	405
Riboflavin	101
Shellac.....	904
Silicon dioxide.....	551
Sodium acetates	262
Sodium alginate	401
Sodium aluminium phosphate.....	541
Sodium aluminium silicate	554
Sodium and potassium polyphosphates	450
Sodium ascorbate.....	301
Sodium benzoate.....	211
Sodium bisulphite.....	222
Sodium carbonates	500
Sodium citrates	331
Sodium guanylate	627
Sodium inosinate	631
Sodium lactate.....	325
Sodium malates.....	350
Sodium metabisulphite	223
Sodium nitrate	251
Sodium nitrite	250
Sodium orthophosphates	339
Sodium potassium tartrate	337
Sodium propionate	281
Sodium sorbate	201
Sodium stearyl-2-lactylate	481
Sodium sulphite	221
Sodium tartrates	335
Sorbic acid	200
Sorbitan monostearate.....	491
Sorbitol	420
Stearic acid.....	570
Succinic acid.....	363
Sucrose esters of fatty acids.....	473
Sulphur dioxide.....	220
Sunset yellow FCF	110
Synthetic alpha-tocopherol.....	307
Synthetic delta-tocopherol.....	309
Synthetic gamma-tocopherol.....	308
Talc.....	553 (b)
Tartaric acid.....	334
Tartrazine.....	102
Titanium dioxide	171
Tocopherol-rich extracts of natural origin	306
Tragacanth	413
Tri-ammonium citrate	380
Xanthan gum.....	415
Xanthophylls.....	161
Yellow 2G.....	107

Schedule II
FOOD ADDITIVE CODE NUMBERS
(Numerical Order)

Code number	Prescribed name
100	Curcumin
101	Riboflavin
102	Tartrazine
107	Yellow 2G
110	Sunset yellow FCF
120	Cochineal, carminic acid
122	Carmoisine
123	Amaranth
124	Brilliant scarlet 4R
127	Erythrosine
132	Indigo carmine
133	Brilliant blue FCF
140	Chlorophylls
142	Green S
150	Caramel
151	Brilliant black BN
153	Carbo medicinalis vegetalis (charcoal)
155	Chocolate brown HT
160	Carotenoids
160 (a)	Carotene, alpha-, beta-, gamma-
160(b)	Annatto (bixin, norbixin)
160(e)	Beta-apo-8' carotenal
160(f)	Ethyl ester of beta-apo-8' carotenoic acid
161	Xanthophylls
161(g)	Canthaxanthine
162	Beetroot red, betanin
163	Anthocyanins
170	Calcium carbonate
171	Titanium dioxide
172	Iron oxides and hydroxides
200	Sorbic acid
201	Sodium sorbate
202	Potassium sorbate
203	Calcium sorbate
210	Benzoic acid
211	Sodium benzoate
212	Potassium benzoate
213	Calcium benzoate
220	Sulphur dioxide
221	Sodium sulphite
222	Sodium bisulphite
223	Sodium metabisulphite
224	Potassium metabisulphite
234	Nisin
249	Potassium nitrite
250	Sodium nitrite
251	Sodium nitrate
252	Potassium nitrate
260	Acetic acid
261	Potassium acetate
262	Sodium acetates
263	Calcium acetate

Code number	Prescribed name
270	Lactic acid
280	Propionic acid
281	Sodium propionate
282	Calcium propionate
283	Potassium propionate
290	Carbon dioxide
296	Malic acid
297	Fumaric acid
300	Ascorbic acid
301	Sodium ascorbate
306	Tocopherol-rich extracts of natural origin
307	Synthetic alpha-tocopherol
308	Synthetic gamma-tocopherol
309	Synthetic delta-tocopherol
310	Propyl gallate
311	Octyl gallate
312	Dodecyl gallate
320	Butylated hydroxyanisole (BHA)
321	Butylated hydroxytoluene (BHT)
322	Lecithins
325	Sodium lactate
326	Potassium lactate
327	Calcium lactate
330	Citric acid
331	Sodium citrates
332	Potassium citrates
333	Calcium citrates
334	Tartaric acid
335	Sodium tartrates
336	Potassium tartrates
337	Sodium potassium tartrates
339	Sodium orthophosphates
340	Potassium orthophosphates
341	Calcium orthophosphates
350	Sodium malates
351	Potassium malates
352	Calcium malates
353	Metatartaric acid
354	Calcium tartrate
355	Adipic acid
363	Succinic acid
380	Tri-ammonium citrate
400	Alginic acid
401	Sodium alginate
402	Potassium alginate
403	Ammonium alginate
404	Calcium alginate
405	Propylene glycol alginate
406	Agar
407	Carrageenan
410	Locust bean gum
412	Guar gum
413	Tragacanth
414	Acacia
415	Xanthan gum
416	Karaya gum

Code number	Prescribed name
420	Sorbitol
421	Mannitol
422	Glycerol
433	Polyoxyethylene (20) sorbitan mono-oleate
435	Polyoxyethylene (20) sorbitan monostearate
436	Polyoxyethylene (20) sorbitan tristearate
440(a)	Pectin
442	Ammonium phosphatides
450	Sodium and potassium polyphosphates
460	Microcrystalline cellulose, powdered cellulose
461	Methylcellulose
464	Hydroxypropylmethylcellulose
465	Ethylmethylcellulose
466	Carboxymethylcellulose
471	Mono- and di-glycerides of fatty acids
472(e)	Mono and diacetyltartaric acid esters of mono- and di-glycerides of fatty acids
473	Sucrose esters of fatty acids
475	Polyglycerol esters of fatty acids
476	Polyglycerol polyricinoleate
481	Sodium stearyl-2-lactylate
482	Calcium stearyl-2-lactylate
491	Sorbitan monostearate
500	Sodium carbonates
501	Potassium carbonates
503	Ammonium carbonates
504	Magnesium carbonate
508	Potassium chloride
509	Calcium chloride
529	Calcium oxide
536	Potassium ferrocyanide
541	Sodium aluminium phosphate
551	Silicon dioxide
553(b)	Talc
554	Sodium aluminium silicate
558	Bentonite
559	Kaolins
570	Stearic acid
572	Magnesium stearate
575	Glucono-delta-lactone
621	Monosodium glutamate
627	Sodium guanylate
631	Sodium inosinate
637	Ethyl maltol
900	Dimethylpolysiloxane
901	Beeswaxes
903	Carnauba wax
904	Shellac
905	Paraffins
920	L-Cysteine and its hydrochlorides
924	Potassium bromate
925	Chlorine
926	Chlorine dioxide

A2—DATE MARKING OF PACKED FOOD

(1) In this regulation, unless the contrary intention appears—

“date of packing”, in relation to a package of food, means the date on which that food was packed in that package;

“longer life food” means food with a minimum durable life of 90 days or longer, but less than 2 years;

“minimum durable life”, in relation to a package of food, means the period beginning on the date of packing during which the packed food that is stored in accordance with any conditions of storage set out in the label on or attached to that package can reasonably be expected to retain, without any appreciable deterioration, its normal wholesomeness, nature, substance and quality;

“short life food” means food with a minimum durable life of less than 90 days;

“use-by date”, in relation to a package of food, means the date signifying the end of the minimum durable life of the food contained in that package.

(2) Unless otherwise expressly prescribed by these regulations, the label on or attached to a package containing food intended for sale shall set out a date marking in respect of that food in the manner prescribed by this regulation.

(3) Unless otherwise expressly prescribed by this regulation, the label on or attached to every package containing short life food shall include one or both of the following—

- (a) date of packing;
- (b) use-by date.

(4) The date marking requirements of those short life foods listed in column 1 of the Schedule to this subregulation shall be modified by the insertion of the date statement set out opposite in column 2 of that Schedule using the form of expression of the date set out opposite in column 3 of that Schedule.

(5) The date to be included in the label on or attached to every package containing short life food provided for in subregulation (3) shall be indicated in accordance with the following system—

- (a) the day of the month shall be shown first and shall be expressed by a number with the first 9 days of the month being preceded by a zero;
- (b) the month shall be shown after the day in alphabetical form by the first 3 letters of the month; and
- (c) if the year in which the date occurs is shown, the year shall be shown last and shall be expressed by at least the last 2 numerals of the year,

but if the full date is shown in the form day, month and year, in that order, the month may be expressed in numerical form.

(6) If the baking of bread commences before midnight on a continuous baking shift, the date shown on the package of bread shall be the date on which that shift is completed.

(7) If the date of packing is the sole date applied to a short life food, that date shall be accompanied by a statement of the minimum durable life of the short life food in the form—

“ MINIMUM DURABLE LIFE (here insert the number of days, weeks or months) ”.

(8) The label on or attached to a package containing short life food shall include a statement of the conditions of storage required to ensure that the packed food will have the minimum durable life stated or indicated, as the case requires, by the use-by date in that label, unless no specific storage conditions are required for that purpose.

(9) Unless otherwise prescribed by this regulation, the label on or attached to a package containing longer life food shall include one or both of the following—

- (a) date of packing;
- (b) use-by date.

(10) The date to be included in the label on or attached to a package containing longer life food provided for in subregulation (9) shall be indicated in accordance with the following system—

- (a) the month of the year shall be shown and shall be expressed in alphabetical form by the first 3 letters of the month;
- (b) the year shall be shown after the month and shall be expressed by at least the last 2 numerals of the year; and
- (c) if the day of the month is shown, the day shall be shown first and shall be expressed by a number with the first 9 days of the month being preceded by a zero,

but if the full date is shown in the form day, month and year, in that order, the month may be expressed in numerical form.

(11) If the date of packing is the sole date applied to a longer life food, that date may be accompanied by a statement of the minimum durable life of the longer life food in the form—

“ MINIMUM DURABLE LIFE (here insert the number of days, weeks, months or years) ”.

(12) If the date of packing is shown on the label on or attached to the package concerned, it shall be shown in one of the following forms—

- (a) “ PACKING DATE (here insert the date) ”;
- (b) “ PACKED ON (here insert the date) ”; or
- (c) “ PKD (here insert the date) ”.

(13) If the use-by date is shown on the label on or attached to the package concerned, it shall be shown in the following form—

“ USE BY (here insert the date) ”.

(14) Statements in the label on or attached to the package concerned in compliance with this regulation shall be in distinct colour contrast to the background and in standard type of 3 mm, but statements in such a label that are embossed or impressed otherwise than in distinct colour contrast shall be in standard type of 4.5 mm.

(15) A person shall not use any date marking system in the label on or attached to a package containing food or in advertising a package containing food other than the date marking system prescribed by this regulation, but the provisions of this subregulation do not preclude the addition of a manufacturer's code or packer's code.

(16) A person who sells food labelled as prescribed by subregulation (8)-shall store that food in compliance with the conditions of storage set out in the label concerned.

(17) The following foods are exempt from the provisions of this regulation requiring the label of every package of food to set out a date marking—

- (a) meat products in unprinted edible casings, not further packed;
- (b) alcoholic beverages, other than wine in plastic packages;
- (c) fresh fruit or vegetables in packages that do not obscure the nature and quality of those fruits or vegetables;
- (d) packed sandwiches and filled bread rolls for sale on the day of preparation;
- (e) food in packages in which the sum of the maximum dimension and the maximum circumference or perimeter that is perpendicular to that maximum dimension does not exceed 250 mm;
- (f) ice cream and ice confections less than 200 ml in volume;
- (g) carbonated soft drinks with a pressure in excess of 70 kPa at 20°C; and
- (h) food having a minimum durable life of 2 years or longer.

(Regulation A2 (4))

Schedule

MODIFIED DATE MARKING REQUIREMENTS FOR SPECIFIED PACKAGED SHORT LIFE FOODS

Column 1	Column 2	Column 3
<i>Packaged short life food</i>	<i>Date statement</i>	<i>Expression of date</i>
1. Bread	Baked on; or date of baking or BKD	As in subregulation (5)
2. Cake and pastry, excluding biscuits	Baked on; or date of baking; or the use-by date	As in subregulation (5)
3. Milk and cream in foil capped glass bottles		The use by-date expressed as in subregulation (5) but without the expression "use-by" being required.

A3—FOOD ADDITIVES

(1) Food additives shall comply with the regulation for specifications for identity and purity of food additives (All).

(2) Unless expressly permitted, the addition of a food additive including any colouring, flavouring, preservative, antioxidant, artificial sweetener, vitamin, mineral, modifying agent or other substance to food is prohibited, and a reference in these regulations to the addition or use of "other foods" in the composition of a food for which a standard is prescribed shall not be construed as permission for the use of a food additive.

(3) Foods specified in column 1 of the Schedule to this subregulation may contain the substances specified in column 2 thereof opposite and in relation to each of those foods, and, if so expressed, in proportions not exceeding those specified, or subject to those conditions specified.

Schedule

PERMITTED FOOD ADDITIVES

Column 1	Column 2
Frozen avocado pulp, frozen avocado spread or frozen avocado puree	Sulphur dioxide in proportions not exceeding 300 mg/kg
Baking tin grease emulsion	Polyglycerol esters of interesterified ricinoleic acid in proportions not exceeding 100 g/kg of vegetable oil
Canned soups	Nisin, provided that the canned soup concerned is submitted to heat treatment sufficient to inactivate the spores of <i>Clostridium botulinum</i>
Desserts, whether or not in pressurized containers	Nitrous oxide
Dips containing more than 70% dairy products	Sorbic acid in proportions not exceeding 500 mg/kg
Food packed in pressurized containers	Octafluorocyclobutane, propane, carbon dioxide, nitrogen, butane, isobutane
Mayonnaise and salad dressing containing oil	Polyglycerol esters of fatty acids in proportions not exceeding 20 g/kg
Meringue toppings for use on frozen foods	Sodium carboxymethylcellulose in proportions not exceeding 2.5 g/kg
Mixtures consisting mainly of skim milk powder for use in the preparation of liquid foods	Sodium carboxymethylcellulose in proportions not exceeding 3 g/kg
Sauces, whether or not in pressurized containers	Nitrous oxide
Scrambled egg mix consisting of pasteurized milk and pasteurized whole egg	Sodium carboxymethylcellulose in proportions not exceeding 500 mg/kg
Scrambled egg mix—frozen	Modifying agents specified in Group I, II, and III set out in the regulation for modifying agents (A10) as follows— Group I, in total proportions not exceeding 5 g/kg; Group II, in total proportions not exceeding 4 g/kg; and Group III, in total proportions not exceeding 5 g/kg.
Toppings, whether or not in pressurized containers	Nitrous oxide

A4—PRESERVATIVES

(1) Preservatives are food additives and shall comply with the regulation for specifications for identity and purity of food additives (A11).

(2) For the purposes of these regulations—

(a) “preservative” includes—

- (i) benzoic acid and its salts;
- (ii) sulphur dioxide and, sulphites, including bisulphites and metabisulphites;
- (iii) nisin;
- (iv) sorbic acid and its salts; and
- (v) propionic acid and its salts,

but does not include—

- (vi) permitted antioxidants;
- (vii) salt;
- (viii) saltpetre (sodium or potassium nitrate);
- (ix) nitrites;
- (x) sugars;
- (xi) acetic acid or its sodium salt;
- (xii) vinegar;
- (xiii) alcohol or potable spirits;
- (xiv) glycerol;
- (xv) herbs;
- (xvi) hop extract;
- (xvii) spices or essential oils used for flavouring; or
- (xviii) a substance added to food by a process of smoking;
- (b) benzoic acid and its salts shall be calculated as benzoic acid;
- (c) sulphur dioxide and sulphites, including bisulphites and metabisulphites, shall be calculated as sulphur dioxide;
- (d) sorbic acid and its salts shall be calculated as sorbic acid; and
- (e) propionic acid and its salts shall be calculated as propionic acid.

(3) Unless otherwise expressly permitted, the addition of a preservative to food is prohibited.

(4) When—

- (a) a choice of preservatives is permitted by these regulations, 2 or more of those preservatives may be used in combination; and
- (b) more than one preservative is added to a food, the sum of the fractions obtained by dividing the quantity of each preservative used by the maximum quantity of that preservative permitted to be present if used alone shall not exceed unity.

(5) Unless otherwise expressly prescribed by these regulations, articles of food prepared in part from food in which preservatives are permitted shall not contain preservatives in greater proportions than those which result from the addition of the food or foods containing preservatives in permitted proportions.

(6) If a preservative is permitted to be added to a food that may naturally contain the substance of that preservative, the total amount of that substance contained in the food shall not exceed the proportions permitted by these regulations.

(7) Unless otherwise expressly prescribed, there shall be written in the label on or attached to a package containing food to which a preservative has been added—

- (a) in the case of a package intended for sale other than retail sale, in standard type of 3 mm the words—

“ CONTAINS NOT MORE THAN (here insert the proportion) OF THE PRESERVATIVE (here insert the chemical name of the preservative) ”;

or

(b) in the case of a package intended for retail sale, in standard type, the words—

- (i) “ PRESERVATIVE (here insert code number/s of food additive/s as detailed in the Schedule to the regulation for labelling and advertising (A1)) ADDED ”; or
- (ii) “ PRESERVATIVE (here insert prescribed name/s or appropriate designation/s of food additive/s) ADDED ”.

(8) Subregulation (7) does not apply to food that has the word “preservative” included in a statement of ingredients in accordance with the regulation for labelling and advertising (A1).

(9) There shall be written in the label on or attached to a package containing a substance intended for use as a food preservative a statement showing the chemical name of the substance for which preservative action is claimed and the proportion present, in the form—

“ THIS PACKAGE CONTAINS (here insert the name and the proportion of active preservative present) ”.

(10) When a food contains sulphur dioxide in excess of 25 mg/kg due to the presence of sulphur dioxide in an ingredient, there shall be written in the label on or attached to a package containing the food, in standard type, the words—

- (a) “ CONTAINS PRESERVATIVE (Sulphur Dioxide) ”; or
- (b) “ CONTAINS PRESERVATIVE (220, 221, 222, 223 or 224, as the case requires) ”.

(11) Subregulation (10) does not apply to food that has the word “preservative” included in a statement of ingredients in accordance with the regulation for labelling and advertising (A1).

A5—COLOURINGS

(1) Food colourings are food additives and shall comply with the regulation for specifications for identity and purity of food additives (All).

(2) The permitted colourings are—

- (a) the natural colouring substances alkanet, alkannin, annatto, anthocyanin, beet red, β -apo-8'-carotenal, β -apo-8'-carotenoic acid, methyl or ethyl ester, betanin, bixin, canthaxanthin, carotenes, carminic acid, chlorophyll, cochineal, crocetin, crocin, curcumin, norbixin, riboflavin, saffron, turmeric and xanthophylls;
- (b) the synthetic colouring substances which are chemically the same as natural colouring substances specified in paragraph (a);
- (c) caramel;
- (d) carbon black prepared from vegetable sources (not being coal tar or petroleum products) only and complying with the requirements of the method of analysis (testing for the absence of polycyclic hydrocarbons in carbon black) prescribed by subregulation (13);
- (e) the synthetic colouring substances, including their aluminium and calcium lakes (salts)—
 - (i) in red shades—
 - (A) CI 16035 allura red AC;
 - (B) CI 16185 amaranth;
 - (C) CI 16255 brilliant scarlet 4R;

- (D) CI 14720 carmoisine; and
- (E) CI 45430 erythrosine;
- (ii) in yellow shades—
 - (A) CI 15985 sunset yellow FCF;
 - (B) CI 19140 tartrazine; and
 - (C) CI 18965 yellow 2G;
- (iii) in a green shade, CI 44090 green S;
- (iv) in blue shades—
 - (A) CI 42090 brilliant blue FCF (disodium salt); and
 - (B) CI 73015 indigo carmine;
- (v) in a brown shade, CI 20285 chocolate brown HT; and
- (vi) in a black shade, CI 28440 brilliant black BN.

(3) The expressions quoted in subregulation (2)(e) are those given in the publication entitled “Society of Dyers and Colourists Colour Index, Third Edition, 1971”.

(4) Unless otherwise expressly permitted, the addition of colouring to food is prohibited.

(5) A colouring other than a colouring specified in this regulation shall not be added to food.

(6) When the addition to food of a synthetic colouring substance is permitted, the proportion of synthetic colouring substance present shall not exceed—

- (a) 70 mg/L in beverages or other liquid foods as consumed;
- (b) 130 mg/L in cordials; and
- (c) 290 mg/kg in any solid food if that food—
 - (i) is sold ready for consumption; or
 - (ii) is prepared for consumption,

in accordance with the direction in the label on or attached to a package containing that food.

(7) Unless otherwise expressly prescribed by these regulations, there shall be written in the label on or attached to a package containing food to which a colouring has been added, in standard type, the words—

- (a) “ COLOUR (here insert code number/s of food additive/s as detailed in the Schedule to the regulation for labelling and advertising (AI)) ADDED ”; or
- (b) “ COLOUR (here insert prescribed name/s or appropriate designation/s of food additive/s) ADDED ”.

(8) Subregulation (7) does not apply to food that has the word “colour” included in a statement of ingredients in the label concerned in accordance with the regulation for labelling and advertising (AI).

(9) When a permitted colouring admixed with diluent is sold for use as a permitted colouring in foods, the diluted preparation shall comply with this regulation and every package containing the diluted preparation shall have on or attached to it a label in which shall be written, in standard type, the proportion of the total permitted colouring present in the diluted preparation.

(10) There may be used as diluents for colours—

(a) in powdered form—

(i) anhydrous sodium sulphate;

(ii) sodium chloride;

(iii) sucrose;

(iv) dextrose;

(v) cornflour;

or

(b) in liquid form—

(i) water;

(ii) ethyl alcohol;

(iii) edible oils.

(11) Colours in aqueous solution may contain not more than 400 mg/kg of benzoic acid.

(12) There shall be written in the label on or attached to a package containing one or more synthetic colouring substances that are sold for the purpose of colouring food the name and number under which the colour of each of those substances is indexed in the publication entitled "Society of Dyers and Colourists Colour Index, Third Edition, 1971".

(13) The method specified in the Table in this subregulation is the prescribed method of analysis for testing for the absence of polycyclic hydrocarbons in carbon black.

Table

1. Extract 1 g of carbon black with 10 g of pure cyclohexane for 2 hours.
2. The extract, when examined in silica cells, shall—
 - (a) be colourless; and
 - (b) exhibit no more fluorescence in ultraviolet light than would a solution of 0.1 mg of quinine sulphate in 1 L of 0.05 molar sulphuric acid.

A6—FLAVOURINGS

(1) Unless otherwise expressly permitted, the addition of flavouring to food is prohibited.

(2) Monosodium glutamate may be used as a condiment or flavour enhancer in food, other than infants' food, whenever the addition of a condiment or flavouring is permitted.

(3) Disodium 5'-guanylate and disodium 5'-inosinate may be used as flavour enhancers in food, other than infants' food, whenever the addition of flavouring is permitted.

(4) Ethyl maltol may be used as a component of flavourings.

(5) Thaumatin may be used as a flavour enhancer in food, other than infants' food, whenever the addition of flavouring is permitted.

(6) Unless otherwise expressly prescribed by these regulations, there shall be written in the label on or attached to a package containing food to which a flavouring has been added, in standard type, the words—

“ FLAVOUR ADDED ”.

(7) Subregulation (6) does not apply to food that has the word “flavour” included in a statement of ingredients in the label concerned in accordance with the regulation for labelling and advertising (A1).

A7—ANTIOXIDANTS

(1) Antioxidants are food additives and shall comply with the regulation for specifications for identity and purity of food additives (A11).

(2) The permitted antioxidants are—

- (a) propyl, octyl and dodecyl gallate or a mixture thereof;
- (b) butylated hydroxyanisole;
- (c) butylated hydroxytoluene;
- (d) phospholipids (including lecithin) from natural sources;
- (e) ascorbic acid and its sodium salt, erythorbic acid and its sodium salt;
- (f) tocopherols with or without citric acid, malic acid, tartaric acid or lactic acid, singly or in combination; and
- (g) tertiary butylhydroquinone (TBHQ).

(3) Unless otherwise expressly permitted, the addition of an antioxidant to food is prohibited.

(4) Whenever a choice of antioxidants is permitted by these regulations, 2 or more of those antioxidants may be used in combination.

(5) If more than one antioxidant is added to a food, the sum of the fractions obtained by dividing the quantity of each antioxidant added by the maximum quantity of that antioxidant permitted to be present, if used alone, shall not exceed unity.

(6) Unless otherwise expressly prescribed by these regulations, foods prepared in part from food in which antioxidants are permitted shall not contain antioxidants in greater proportions than those which result from the addition of the food or foods containing antioxidants in permitted proportions.

(7) Whenever an antioxidant is permitted to be added to a food that may naturally contain the substance of that antioxidant, the total amount of that substance contained in that food when prepared shall not exceed the proportion permitted.

(8) Antioxidants specified in column 1 of the table below, in proportions not exceeding the proportions specified in column 3 thereof, may be added to the foods specified in column 2 thereof.

(Regulation A7(8)).

TABLE

Column 1 <i>Antioxidant</i>	Column 2 <i>Food in which it is permitted</i>	Column 3 <i>Maximum proportion permitted</i>
Propyl, octyl or dodecyl gallate or mixtures thereof	Edible fats and oils, margarine, dairy blend, salad oils, lard and dripping	100 mg/kg
	Essential oils.....	1 g/kg
Butylated hydroxyanisole	Edible fats and oils, margarine, dairy blend, salad oils, lard and dripping	200 mg/kg
	Essential oils.....	1 g/kg
	Masticatory confectionery.	200 mg/kg
	Dried instant mashed potato	100 mg/kg
	Vitamin A.....	17 mg/g
	Vitamin D.....	200 mg/g
Butylated hydroxytoluene	Walnut kernels and pecan nut kernels	70 mg/kg
	Vitamin A.....	17 mg/g
	Vitamin D.....	200 mg/g
Tocopherols	Walnut kernels and pecan nut kernels	70 mg/kg
	Edible fats and oils, margarine, dairy blend, salad oils, lard and dripping	No limit imposed
	Essential oils.....	No limit imposed
	Vitamin A.....	No limit imposed
Tertiary butylhydroquinone	Vitamin D.....	No limit imposed
	Edible fats and oils, margarine, dairy blend, salad oils, lard and dripping	200 mg/kg
	Essential oils.....	1 g/kg
Phospholipids (including lecithin) from natural sources	Edible fats and oils, margarine, dairy blend, salad oils, lard and dripping	No limit imposed
	Essential oils.....	No limit imposed
Ascorbic acid, erythorbic acid, their sodium salts or a mixture of these	Corned, cured, pickled or or salted meat, and cooked manufactured meat	No limit imposed
	Frozen fish.....	400 mg/kg
	Frozen cooked prawns and frozen cooked shrimps	400 mg/kg

(9) Unless otherwise expressly prescribed by these regulations, there shall be written in the label on or attached to a package containing food to which an antioxidant has been added—

(a) in the case of a package intended for sale other than retail sale, in standard type of 3 mm, the words—

“ CONTAINS NOT MORE THAN (here insert the proportion) OF THE ANTIOXIDANT (here insert the chemical name of the antioxidant) ”; or

(b) in the case of a package intended for retail sale, in standard type, the words—

(i) “ ANTIOXIDANT (here insert code number/s of food additive/s as detailed in the Schedules to the regulation for labelling and advertising (A1)) ADDED ”; or

(ii) “ ANTIOXIDANT (here insert prescribe name/s or appropriate designation/s of food additive/s) ADDED ”.

(10) Subregulation (9) does not apply to a food that has the word “antioxidant” included in the statement of ingredients in the label concerned in accordance with the regulation for labelling and advertising (A1).

(11) The use of butylated hydroxyanisole and butylated hydroxytoluene in the manufacture of polyethylene film for wrapping food is permitted, but the amount of antioxidant migrating from that film to the food concerned shall not exceed 2 mg/kg of that food.

A8—ARTIFICIAL SWEETENING SUBSTANCES

(1) Artificial sweetening substances are food additives and shall comply with the regulation for specifications for identity and purity of food additives (A11).

(2) The permitted artificial sweetening substances are—

- (a) saccharin;
- (b) cyclamate (cyclohexylsulphamic acid or its sodium or calcium salt);
- (c) aspartame;
- (d) acesulphame K; and
- (e) thaumatin.

(3) For the purpose of subregulations (4), (5), (6), (7) and (12), an artificial sweetener in tablet, granular, powder or liquid form is the product of any permitted artificial sweetening substance or substances in a base.

(4) Bases for artificial sweeteners may contain—

- (a) citric acid;
- (b) dextrans;
- (c) dextrose;
- (d) ethyl alcohol;
- (e) glucono-delta-lactone;
- (f) glycerol;
- (g) lactose;

- (h) L-leucine;
- (i) mannitol;
- (j) modifying agents specified in Group I of Table 1 in the regulation for modifying agents (A10);
- (k) mono-, di- and polysaccharides;
- (l) potassium acid tartrate;
- (m) propylene glycol;
- (n) sodium bicarbonate;
- (o) sodium carboxymethylcellulose;
- (p) sodium citrate;
- (q) sodium phosphate;
- (r) sorbitol;
- (s) tartaric acid; or
- (t) water.

(5) Artificial sweeteners may contain—

- (a) benzoic acid (in liquid preparations only);
- (b) flavouring;
- (c) magnesium stearate or stearic acid;
- (d) polyethylene glycol 8000 (not more than 10 g/kg in tablets only);
- (e) polyvinylpyrrolidone;
- (f) maltol and ethyl maltol;
- (g) microcrystalline cellulose;
- (h) silicon dioxide; or
- (i) tri-calcium phosphate (in granular and powdered products only).

(6) An artificial sweetener in granular or powder form shall be packed in such a manner as to ensure that discrete quantities thereof each having sweetness equivalent to 1 level metric teaspoon (5 g), or 2 level metric teaspoons (10 g), of sugar are separately contained in sealed sachets or like packages each consisting of a single serving.

(7) Subregulation (6) does not apply to an artificial sweetener in granular or powder form sold or supplied to a person who intends to re-pack it in a manner specified in that subregulation.

(8) Except in the manner and to the extent prescribed by this regulation, artificial sweetening substances shall not be added to food.

(9) A permitted artificial sweetening substance specified in column 1 of the Table in this subregulation may be added to a food specified in the heading of column 2, 3 or 4, as the case requires, of that Table, but only in a proportion not exceeding the proportion specified—

- (a) opposite to that permitted artificial sweetening substance; and
- (b) under the heading in which that food is specified.

TABLE.

Column 1	Column 2	Column 3	Column 4
<i>Artificial sweetening substances</i>	<i>Low joule chewing gum</i>	<i>Low joule food other than low joule chewing gum</i>	<i>Brewed soft drinks</i>
Saccharin	1.5 g/kg	1.5 g/kg	50 mg/kg
Cyclamate (calculated as cyclohexylsulphamic acid)	20 g/kg	20 g/kg	600 mg/kg
Aspartame.....	10 g/kg	5 g/kg	1 g/kg
Acesulphame K.....	2 g/kg	3 g/kg	1 g/kg
Thaumatococin	Not limited	Not limited	Not limited

(10) If a food specified in the heading of column 2, 3 or 4, as the case requires, of the Table in subregulation (9) is intended to be prepared for consumption in accordance with directions in the label on or attached to the package containing that food, the maximum proportion specified—

- (a) opposite the relevant permitted artificial sweetening substance; and
- (b) under the heading in which that food is specified,

applies to that food as so prepared.

(11) For the purposes of the Table in subregulation (9), when a combination of artificial sweetening substances is used, the sum of the fractions obtained by dividing the quantity of each artificial sweetening substance used by the maximum quantity of that substance permitted to be present if used alone shall not exceed unity.

(12) There shall be written in the label on or attached to a package containing food to which an artificial sweetening substance has been added, in standard type—

- (a) the words “ARTIFICIALLY SWEETENED WITH (here insert the name or names of the artificial sweetening substance or substances used)”;
- (b) if that food also contains added sucrose or any other saccharide substance, the words “SUGAR ADDED”; and
- (c) if the artificial sweetening substance added is aspartame, the following statement—

“ PHENYLKETONURICS: CONTAINS PHENYLALANINE ”.

(13) There shall be written in the label on or attached to a package containing an artificial sweetener—

- (a) in standard type of 3 mm, the words—
 - “ ARTIFICIAL SWEETENER ”;
- (b) in standard type—
 - (i) the prescribed name or appropriate designation of the permitted artificial sweetening substance or substances present, together with a statement of their concentrations expressed—
 - (A) for tablets, as milligrams per tablet;
 - (B) for liquids, as percentage mass in volume; and
 - (C) for granules or powder, as milligrams per serving contained in each sachet or like package;

- (ii) a statement indicating the equivalence of the artificial sweetener to sugar both in sweetness and energy value, e.g. for tablets in the form—

“ 1 TABLET (here state the number of kilojoules) kJ IS EQUIVALENT IN SWEETNESS TO 1 LEVEL METRIC TEASPOON OF SUGAR (70 kJ) ”; and

- (iii) if the artificial sweetener contains aspartame, in addition, a statement in the form—

“ PHENYLKETONURICS: CONTAINS PHENYLALANINE ”

followed immediately by the words—

“ NOT SUITABLE FOR USE IN COOKING ”

(14) Tablets or sachets of artificial sweetening substances shall not yield more than 5 per centum of the energy value of the amount of sugar of equivalent sweetness.

A9—VITAMINS AND MINERALS

(1) Except in the manner and to the extent permitted, a vitamin or mineral shall not be added to food.

(2) Foods prepared in part from food in which vitamins are naturally present or to which vitamins are permitted to be added (in this subregulation called “the vitamin food”) shall not contain more vitamins than result from the addition of the vitamin food.

(3) Claims regarding the presence of vitamins in food shall not be made in respect of food other than food specified in column 1 of Table 1 in this regulation (in this regulation referred to as “Table 1”).

(4) A claim based on the presence of a vitamin or mineral or implying the presence of a vitamin or mineral in any food, shall not be made in any label on or attached to a package containing or advertisement for that food except by the use of one or more of the names specified in column 1 of Table 2 in this regulation (in this regulation referred to as “Table 2”) and unless the reference quantity specified in column 3 of Table 1 contains at least one-sixth of the daily allowance specified in column 3 of Table 2.

(5) If a claim for a vitamin or mineral is based on the presence in the reference quantity specified in column 3 of Table 1 of not less than one-sixth but less than one-half of the daily allowance specified in column 3 of Table 2, that claim shall be restricted to a statement of the proportion of the vitamin or mineral present in the terms set out in subregulation (11).

(6) A claim stating or implying that a food is a good source of a vitamin or mineral shall not be made unless the reference quantity specified in column 3 of Table 1 contains not less than one-half of the daily allowance specified in column 3 of Table 2.

(7) A claim stating or implying that a food is of value for the prevention or cure of disease due to lack of a vitamin or mineral shall not be made unless the reference quantity specified in column 3 of Table 1 contains not less than the daily allowance specified in column 3 of Table 2.

(8) Subregulations (4), (5), (6) and (7) do not apply to foods—

- (a) in their natural state; or
- (b) as standardized by these regulations,

to which vitamins and minerals have not been added, with regard to vitamins and minerals naturally present in those foods if any claims made are restricted to statements to the effect or suggesting that those foods are a source of a vitamin or mineral.

(9) A claim referred to in subregulation (8) shall not be made unless the food concerned contributes in a reasonable daily intake, as ordinarily consumed or prepared as directed in the label concerned, not less of the vitamin or mineral in respect of which the claim is made than one-sixth of the daily allowance specified in column 3 of Table 2.

(10) Claims based on the presence of more than one vitamin or mineral shall not be made unless the content of each vitamin or mineral present complies with the relevant standard specified in subregulation (4), (5), (6) or (7).

(11) There shall be written in the label on or attached to a package containing food in which claims specified in subregulation (4), (5), (6) or (7) are made a statement of the reference quantity of the food specified in column 3 of Table 1 and the content of each vitamin or mineral contained in the reference quantity, in the form—

“ (here state the amount of the reference quantity) OF THIS FOOD CONTAINS (here state the quantity expressed in the units specified in column 2 of Table 2) WHICH IS (here insert the proportion) OF THE DAILY ALLOWANCE OF (here insert the name of the vitamin or mineral) ”.

(12) A claim such as “vitamin enriched” or “vitamin fortified” implying that the food in respect of which the claim is made contains added vitamins shall not be made.

(13) Statements in any label on or attached to a package containing or an advertisement for food comparing the vitamin or mineral content of the food with that of any other food shall not be made.

(14) Whenever these regulations permit the addition of a vitamin or mineral to food, that addition shall be such as not to increase the vitamin A content to more than $750\ \mu\text{g}$ of retinol activity per reference quantity specified in column 3 of Table 1, nor to increase the content of vitamin D to more than $10\ \mu\text{g}$ or of minerals to more than 3 times the daily allowance specified in column 3 of Table 2 per reference quantity specified in column 3 of Table 1.

(15) Subregulations (1) to (11) do not apply to infants' foods or to any other food expressly exempted by these regulations.

(16) The addition of the vitamins and minerals specified in column 2 of Table 1 to the foods specified in column 1 of Table 1 is permitted.

(17) The daily allowances of vitamins for the purpose of this regulation are the quantities specified in column 3 of Part 1 of Table 2 in respect of the vitamins and other substances specified in column 1 thereof calculated as specified in column 2 thereof.

(18) The daily allowances of minerals for the purpose of this regulation are the quantities specified in column 3 of Part 2 of Table 2 in respect of the minerals and other substances specified in column 1 thereof calculated as specified in column 2 thereof.

(19) The quantities specified in column 3 of Table 1 are the reference quantities for the purposes of this regulation of the foods specified in column 1 thereof.

Table 1
 ADDED VITAMINS AND MINERALS

Column 1 <i>Foods</i>	Column 2 <i>Vitamins and minerals that may be added</i>	Column 3 <i>Reference quantity</i>
Biscuits containing not more than 200 g/kg fat nor more than 50 g/kg sugar	All listed in Table 2 except vitamin B ₁₂	120 g
Biscuits containing not less than 200 g/kg protein (gN/kg x 6.25) nor less than 200 g/kg fat.	All listed in Table 2 except vitamin B ₁₂	45 g
Bread.....	All listed in Table 2 except vitamin B ₁₂	240 g
Breakfast cereals (as purchased).....	All listed in Table 2 except vitamin B ₁₂	60 g
Butter, dairy blend or margarine	Vitamins A and D	60 g
Extracts of meat or vegetables or yeast (modified or not) and substances containing not less than 900 g/kg of extract of meat or vegetables or yeast (modified or not)	All listed in Table 2 except vitamin B ₁₂	5 g
Flour (wheaten) and food containing not less than 510 g/kg of flour (wheaten)	All listed in Table 2 except vitamin B ₁₂	120 g
Foods described as invalids' foods....	All listed in Table 2 except vitamin B ₁₂	60 g in the case of solid foods or 200 mL in the case of liquid foods
Fruit and vegetable juices and food containing not less than 900 g/kg of fruit and vegetable juices	All listed in Table 2 except vitamin B ₁₂	200 mL
Fruit juice concentrate (when diluted according to label)	All listed in Table 2 except vitamin B ₁₂	200 mL
Fruit juice cordials (when diluted according to label)	Vitamin C	200 mL
Fruit juice drinks	Vitamin C	200 mL
Malted milk powder.....	All listed in Table 2 except vitamin B ₁₂	30 g
Milk powder (full cream or skim) and food containing not less than 510 g/kg of milk powder	All listed in Table 2 except vitamin B ₁₂	60 g
Milk substitutes of vegetable origin (diluted according to label)	All listed in Table 2	600 mL
Formula dietary foods	All listed in Table 2	Quantity stated on the label to be consumed in one day

Table 2
PART 1—VITAMINS

Column 1 <i>Substances</i>	Column 2 <i>To be calculated as</i>	Column 3 <i>Daily allowances</i>
Vitamin A, vitamin A alcohol and esters, carotenes	Micrograms of retinol activity.....	750 µg
Vitamin B ₁ , aneurin, thiamine, thiamine hydrochloride, thiamine mononitrate	Milligrams of thiamine.	1.1 mg
Vitamin B ₂ , riboflavin	Milligrams of riboflavin	1.6 mg
Vitamin B ₁₂ , cyanocobalamin.....	Micrograms of cyanocobalamin.....	2 µg
Niacin, niacinamide nicotinic acid nicotinamide	Milligrams of niacin.....	11 mg
Vitamin C, ascorbic acid	Milligrams of ascorbic acid.....	30 mg
Vitamin D, vitamin D ₂ , vitamin D ₃ ..	Micrograms of cholecalciferol.....	10 µg

PART 2—MINERALS

Column 1 <i>Substances</i>	Column 2 <i>To be calculated as</i>	Column 3 <i>Daily allowances</i>
Calcium.....	Milligrams of calcium ...	700 mg
Iodine	Micrograms of iodine....	100 µg
Iron.....	Milligrams of iron	10 mg
Phosphorus.....	Milligrams of phosphorus.....	1 000 mg

A10—MODIFYING AGENTS

(1) Modifying agents are food additives and shall comply with the requirements of the regulation for specifications for identity and purity of food additives (A11).

(2) The substances specified in Groups I to VI of Table 1 below are permitted modifying agents.

(3) Unless otherwise expressly permitted by these regulations, the addition of a modifying agent to food is prohibited.

(4) Unless otherwise expressly prescribed by these regulations, articles of food prepared in part from food in which modifying agents are permitted shall not contain modifying agents in greater proportion than that which results from the addition of the food or foods containing modifying agents in permitted proportions.

(5) The foods specified in column 1 of Table 2 below may contain the permitted modifying agents of the Groups of Table 1 specified in column 2 thereof opposite and in relation to each type of food specified in column 1 thereof.

Table 1

(Regulation A10 (2))

GROUP I—VEGETABLE GUMS

Agar agar

Alginic acid and its sodium, potassium and ammonium salts (with or without modifying agents specified in Groups II and III set out in this Table, calcium sulphate, calcium gluconate, glucono-delta-lactone), calcium alginate and propylene glycol alginate

Arabinogalactan (larch gum)

Carrageenan

Gum acacia

Gum guar

Gum karaya

Gum locust bean

Gum tragacanth

Hydroxy propyl methylcellulose

Methylcellulose

Pectin

Sodium carboxy methyl cellulose

Starch sodium octenyl succinate

Xanthan gum.

GROUP II—MINERAL SALTS

Ammonium, sodium and potassium carbonates

Calcium and magnesium carbonates

Calcium chloride and oxide

Potassium hydrogen tartrate

Sodium, potassium and calcium salts of orthophosphoric acid

Sodium and potassium metaphosphates

Sodium and potassium polyphosphates

Sodium and potassium pyrophosphates.

GROUP III—FOOD ACIDS

Acetic acid

Citric acid

Fumaric acid

Lactic acid

Malic acid

Tartaric acid

The ammonium, calcium, potassium and sodium salts of an acid set forth in this group.

GROUP IV—EMULSIFIERS

Ammonium salts of phosphatidic acids
Diacetyl tartaric acid ester of mono- and di-glycerides
Glyceryl lactostearate
Mono- and di-glycerides of fat forming fatty acids
Phospholipids derived from natural sources (including lecithin)
Polyoxyethylene (20) sorbitan monostearate (polysorbate 60)
Polyoxyethylene (20) sorbitan tristearate (polysorbate 65)
Polyoxyethylene (20) sorbitan monooleate (polysorbate 80)
Sorbitan monostearate
Sucrose esters of fatty acids.

GROUP V—HUMECTANTS

Glycerol, Polydextrose, Sorbitol—when used as humectants.

GROUP VI—THICKENERS

Acetylated distarch adipate
Acetylated distarch phosphate
Bleached starches
Gelatine
Hydroxypropyl starch
Hydroxypropyl starch phosphate
Mono- and di-starch phosphate
Natural starches
Oxidized starches
Phosphated distarch phosphate
Pregelatinized starches and dextrinized starches obtained by chemical, enzymatic or physical processing that does not introduce a substituent group into the starch molecule or molecules produced
Starch acetate.

Table 2

(Regulation A10 (5))

PERMITTED MODIFYING AGENTS

Column 1	Column 2
<i>Food</i>	<i>Permitted modifying agents</i>
Frozen food glazes	Alginic acid and alginates of Group I
Mayonnaise, salad dressing	Groups I-IV and VI
Mixtures consisting mainly of skim milk powder for use in the preparation of liquid foods	Groups I and IV
Soups (including canned and dried soups)	Groups I-IV and VI
Spreads not specifically standardized	All groups

A11—SPECIFICATIONS FOR IDENTITY AND PURITY OF FOOD ADDITIVES

(1) In this regulation—

- (a) "FCC" means the Third Edition (unless otherwise specified) of the Food Chemicals Codex, (National Academy of Press, Washington, D.C. 1981);
- (b) "BP" means the 1980 edition of the British Pharmacopoeia;
- (c) "BPC" means the 1980 edition of the British Pharmaceutical Codex;
- (d) "FAO (1)" means "Specification for identity and purity of food additives. Vol II. Food Colours, FAO (1963)";
- (e) "FAO (2)" means "Specifications for identity and purity and toxicological evaluation of food colours (FAO/WHO), FAO Nutrition Meetings Report Series No. 38B/1968";
- (f) "FAO (3)" means "Specifications for identity and purity of some antibiotics (FAO/WHO), FAO Nutrition Meetings Report Series No. 45A (1969)";
- (g) "FAO (4)" means "Specifications for the identity and purity of some food colours, emulsifiers, stabilizers, anti-caking agents and certain other substances (FAO/WHO), FAO Nutrition Meetings Report Series No. 46B/1970";
- (h) "FAO (5)" means "Specifications for the identity and purity of some food additives including antioxidants, food colours, thickeners and others, FAO Nutrition Meetings Report Series No. 57 (1977)";
- (i) "FNP (1)" means "Specifications for identity and purity—thickening agents, anti-caking agents, antimicrobials, antioxidants, emulsifiers, FAO Food and Nutrition Paper No. 4 (1978)";
- (j) "FNP (2)" means "Specifications for identity and purity—food colours, enzyme preparations and other food additives, FAO Food and Nutrition Paper No. 7 (1978)";
- (k) "FNP (3)" means "Specification for identity and purity—food colours, flavouring agents and other food additives, FAO, Food and Nutrition Paper No. 12 (1979)";

- (l) "FNP (4)" means "Specifications for identity and purity—carrier solvents, emulsifiers and stabilizers, enzyme preparations, flavouring agents, food colours, sweetening agents and other food additives, FAO Food and Nutrition Paper No. 19 (1981)";
- (m) "FNP (5)" means "Specifications for identity and purity—buffering agents, salts, emulsifiers, thickening agents, stabilisers, flavouring agents, food colours, sweetening agents and miscellaneous food additives, FAO Food and Nutrition Paper No. 25 (1982)";
- (n) "WHO (1)" means "Specifications for the identity and purity of some food colours, flavour enhancers, thickening agents and certain other food additives, WHO Food Additives Series No. 7 (1976)";
- (o) "COI" means the Australian edition of the Codex Oenologique International "Specifications for Wine Making Materials" published by the Australian Wine and Brandy Corporation 1982;
- (p) "FNP (6)" means "Specifications for identity and purity—buffering agents, salts, emulsifiers, stabilizers, thickening agents, extraction solvents, flavouring agents, sweetening agents and miscellaneous food additives, FAO Food and Nutrition Paper No. 28 (1983)".
- (2) When a food additive is not included in any of the publications specified in subregulation (1) the food additive on a dry weight basis shall contain—
- (i) not more than—
- (A) 10 mg/kg of lead;
- (B) 1.1 mg/kg of arsenic;
- (C) 100 mg/kg of heavy metals other than lead, calculated as the respective metals;
- and
- (ii) no toxic substances or toxic intermediates.

(3) Additives for use in food shall comply with these regulations and shall be labelled, in standard type of 4.5 mm, with the name of the relevant additive specified in this regulation followed by the words—

" FOOD GRADE "

(4) The food additives specified in column 1 of the Schedule to this regulation shall comply with the specifications contained in the document, publication or writing specified in column 2 of that Schedule.

Schedule

(Regulation A11 (4))

Column 1 <i>Food additive</i>	Column 2 <i>Reference to standard of purity</i>
Acacia gum	FCC p.7
Acesulphame K	FNP (6) p.3
Acetates, Calcium salt, Potassium salt, Sodium salt.....	FCC p.44 WHO (1) p.197 FCC p.272, 273
Acetic acid	FCC p.8

Column 1	Column 2
<i>Food additive</i>	<i>Reference to standard of purity</i>
Acetylated distarch phosphate	FNP (5) p.121
Acetylated distarch adipate	FNP (5) p.121
Adipic acid	FCC p.11
Agar agar.....	FCC p.11
Alginates, Ammonium salt, Calcium salt, Potassium salt, Sodium salt	FCC p.18 FCC p.45 FCC p.239 FCC p.274
Alkanet, Alkannin.....	FAO (1) p.35
Allura red AC.....	FNP (4) p.6
Amaranth.....	FNP (5) p.5
Ammonium bicarbonate.....	FCC p.19
Ammonium carbonate.....	FCC p.19
Ammonium chloride.....	FCC p.20
Ammonium citrate.....	FNP (6) p.139
Ammonium glutamate.....	FNP (6) p.66
Ammonium phosphate, dibasic salt.....	FCC p.21
Ammonium phosphate, monobasic salt.....	FCC p.21
Amylases.....	FCC p.107
Annatto.....	FNP (5) p.15
Anthocyanins	FAO (1) p.38 FAO (5) p.14
β -apo-8'-carotenal	FNP (4) p.62
β -apo-8'-carotenoic acid (methyl or ethyl ester).....	FNP (4) p.68
Ascorbic acid	FCC p.27
Aspartame	FCC p.28
Beeswax, white.....	FCC p.34
Beeswax, yellow.....	FCC p.34
Beet red.....	FNP (5) p.49
Bentonite	BP p.48
Benzoic acid.....	FCC p.35
Benzoyl peroxide.....	FCC p.35
Betanin	FNP (5) p.49
Bixin.....	FNP (5) p.15
Bleached starches	FNP (5) p.121
Bone phosphate	FNP (5) p.53
Brilliant black BN.....	FNP (4) p.43
Brilliant blue FCF.....	FAO (2) p.27
Brilliant scarlet 4R	FNP (4) p.175
Bromelain	FCC p.107
Butylated hydroxyanisole	FCC p.37
Butylated hydroxytoluene.....	FCC p.38
Cade oil	BPC p. 118
Caffeine.....	FCC p.44
Calcium carbonate	FCC p.46
Calcium chloride	FCC p.47
Calcium cyclohexyl sulphamate	FCC p.111 1st Ed.
Calcium orthophosphate.....	FCC p.131 1st Ed.
Calcium oxide.....	FCC p.55
Calcium glutamate.....	WHO (1) p.79
Calcium phosphate, monobasic salt, dibasic salt, tribasic salt....	FCC p.59 FCC p.58 FCC p.60
Calcium propionate	FCC p.60
Calcium silicate.....	FCC p.63

Column 1	Column 2
<i>Food additive</i>	<i>Reference to standard of purity</i>
Calcium sorbate	FNP (1) p.121
Calcium stearate	FCC p.64
Calcium stearoyl lactylate	FCC p.65
Calcium sulphate	FCC p.66
Canthaxanthine	FCC p.67
Caramel.....	FCC p.68
Carbon, Activated.....	FAO (5) p.4
Carbon black	FAO (1) p.17
Carbon dioxide.....	FAO (5) p.16
Carminic acid	FNP (4) p.58
Carmoisine.....	FNP (4) p.35
Carnauba wax.....	FCC p.73
Carotenes.....	FNP (4) p.65
Carrageenan	FCC p.74
Cellulose, microcrystalline.....	FCC p.79
Chocolate brown HT	FNP p.45
Choline bitartrate	FCC p.83
Choline chloride.....	FCC p.84
Chlorine	FCC p.82
Chlorophyll.....	FAO (4) p.7
Citrates, Calcium salt, Potassium salt, Sodium salt.....	FCC p.49
	FCC p.242
	FCC p.283
Citric acid	FCC p.86
Cochineal	FNP (4) p.58
Crocetin, crocin.....	FAO (4) p.102
Curcumin	FNP (5) p.68
Cyclamic acid	FCC p.214 1st Ed.
L-Cysteine monohydrochloride.....	FCC p.92
Dextrinised starch	FCC p.96
Diacetyl tartaric acid ester of mono- and di-glyceride	FCC p.98
Diammonium hydrogen orthophosphate	FCC p.21
Diatomaceous earth.....	FCC p.99
Diglycerides of fat forming fatty acids.....	FCC p.201
Dimethylpolysiloxane.....	FCC p.102
Diocetyl sodium sulphosuccinate	FCC p.102
Disodium 5'-guanylate	FCC p.105
Disodium 5'-inosinate	FCC p.106
Distarch phosphate.....	FNP (5) p.121
Dodecyl gallate	FNP (1) p.201
Erythorbic acid	FCC p.110
Erythrosine.....	FNP (4) p.86
Ethyl alcohol	FCC p.112
Ethyl maltol.....	FCC p.114
Ficin	FCC p.107
Food green S.....	FAO (5) p.73
Fumaric acid.....	FCC p.131
Galactosidase, Beta.....	FCC p.107
Gentian	BP p.209
Glucono delta-lactone.....	FCC p.134
Glucose oxidase.....	FCC p.110
Glutamic acid	FCC p.135
Glycerol.....	FCC p.136
Glyceryl monostearate.....	BP p.212
Green S	FAO (5) p.73
Guar gum	FCC p.141

Column 1	Column 2
<i>Food additive</i>	<i>Reference to standard of purity</i>
Hydrogen peroxide	FCC p.146
Hydroxypropyl methylcellulose.....	FCC p.149
Hydroxy propyl starch	FCC p.126
Hydroxy propyl starch phosphate.....	FCC p.126
Indigo carmine (indigotine)	FNP (4) p.115
Iron oxide.....	FNP (3) p.51-3
Kaolin, heavy.....	BP p.248
Kaolin, light.....	BP p.249
Karaya gum	FCC p.157
Lactase (beta-galactosidase).....	FCC p.107
Lactates, Calcium salt, Potassium salt, Sodium salt.....	FCC p.53
	WHO (1) p.201
	WHO (1) p.209
Lactic acid	FCC p.159
Lecithin.....	FCC p.166
L-Leucine.....	FCC p.171
Locust bean gum	FCC p.174
Magnesium carbonate	FCC p.177
Magnesium chloride	FCC p.177
Magnesium glutamate	FNP (4) p.132
Magnesium lactate.....	FNP (6) p.72
Magnesium stearate.....	FCC p.182
Malates, Calcium salt, Potassium salt, Sodium salt.....	FNP (2) p.25
	FNP (3) p.97
	FNP (3) p.109
Malic acid	FCC p.183
Mannitol	FCC p.188
Metabisulphites, potassium salt, sodium salt	FCC p.247
	FCC p.289
Meta Tartaric acid.....	COI p.47
Methylcellulose	FCC p.195
Methyl ethyl cellulose.....	FCC p.197
Monoglycerides of fat forming fatty acids.....	FCC p.201
Monosodium glutamate	FCC p.203
Monostarch phosphate.....	FNP (5) p.121
Natamycin	FNP (1) p.137
Niacin.....	FCC p.205
Nisin.....	FAO (3) p.53
Nitrogen.....	FNP (5) p.137
Nitrous oxide.....	BP p.307
Norbixin.....	FNP (5) p.15
Octafluorocyclobutane NH&MRC 67th Session.....	Report p.16
Octyl gallate.....	FNP (1) p.220
Oxidized starches	FNP (5) p.121
Oxygen	BP p.320
Papain.....	FCC p.107
Paraffin, liquid.....	FCC p.199
Paraffin, white soft.....	FCC p.221
Pectin.....	FCC p.215
Phosphatidic acid, NH ₄ salt.....	FNP (1) p.245
Phosphated distarch phosphate.....	FNP (5) p.121
Phosphoric acid.....	FCC p.25
Polydextrose.....	FCC (3rd edition 1st supplement)
Polyethylene glycol 8 000	FCC p.229
Polyglycerol esters of fatty acids.....	FCC p.232

Column 1	Column 2
<i>Food additive</i>	<i>Reference to standard of purity</i>
Polyglycerol esters of interesterified ricinoleic acid	FNP (1) p.272
Polyoxyethylene (20) sorbitan monostearate (polysorbate 60)...	FCC p.235
Polyoxyethylene (20) sorbitan tristearate (polysorbate 65)	FCC p.235
Polyoxyethylene (20) sorbitan monooleate (polysorbate 80)	FCC p.236
Polyvinyl polypyrrolidone.....	FCC p.258
Polyvinyl-pyrrolidone.....	FCC p.237
Potassium bicarbonate.....	FCC p.239
Potassium bitartrate.....	FCC p.238
Potassium bromate.....	FCC p.240
Potassium carbonate.....	FCC p.240
Potassium chloride.....	FCC p.241
Potassium ferrocyanide.....	FNP (1) p.77
Potassium glutamate.....	FCC p.202
Potassium iodate.....	FCC p.245
Potassium iodide.....	FCC p.246
Potassium metaphosphate.....	FCC p.250
Potassium nitrate.....	FCC p.247
Potassium nitrite.....	FCC p.248
Potassium phosphate, monobasic salt, dibasic salt.....	FCC p.249
	FCC p.248
Potassium polyphosphate.....	FCC p.250
Potassium pyrophosphate.....	FCC p.251
Potassium sorbate.....	FCC p.252
Potassium sulphate.....	FCC p.252
Potassium tartrate.....	FCC p.238
Potassium tripolyphosphate.....	FCC p.253
Propionic acid.....	FCC p.254
Propylene glycol.....	FCC p.255
Propylene glycol alginate.....	FCC p.256
Propylene glycol stearate.....	FCC p.257
Propyl gallate.....	FCC p.257
Proteases.....	FCC p.107
Protein coagulating enzymes.....	FCC p.107
Quinine hydrochloride.....	FCC p.260
Rennin.....	FCC p.107
Riboflavin.....	FCC p.262
Saccharin.....	FCC p.266
Saffron.....	FAO (5) p.102
Shellac.....	FCC p.270, 271
Silicon dioxide.....	FCC p.271
Sodium acetate.....	FCC p.272, 273
Sodium acid pyrophosphate.....	FCC p.273
Sodium alginate.....	FCC p.274
Sodium aluminium phosphate.....	FCC p.277
Sodium alumino silicate.....	FCC p.274
Sodium ascorbate.....	FCC p.277
Sodium bicarbonate.....	FCC p.278
Sodium carbonate.....	FCC p.280
Sodium carboxymethylcellulose.....	FCC p.280
Sodium chloride.....	FCC p.282
Sodium cyclamate.....	FCC p.615 1st Ed.
Sodium diacetate.....	FCC p.284
Sodium dihydrogen phosphate.....	FCC p.294
Sodium erythorbate.....	FCC p.285
Sodium hexametaphosphate.....	FCC p.295
Sodium iodide.....	BP p.413

Column 1 <i>Food additive</i>	Column 2 <i>Reference to standard of purity</i>
Sodium metaphosphate.....	FCC p.290
Sodium nitrate	FCC p.292
Sodium nitrite	FCC p.293
Sodium phosphate, monobasic salt, dibasic salt, tribasic salt.....	FCC p.294
	FCC p.293
	FCC p.294
Sodium polyphosphate.....	FCC p.295
Sodium propionate	FCC p.296
Sodium pyrophosphate	FCC p.297
Sodium stearoyl lactylate	FCC p.300
Sodium sulphite	FCC p.303
Sodium tartrate.....	FCC p.303
Sodium tripolyphosphate.....	FCC p.305
Sorbic acid	FCC p.306
Sorbitan monostearate.....	FCC p.307
Sorbitol	FCC p.308
Starch.....	BP p.425
Starch acetate.....	FNP (5) p.121
Starch sodium octenyl succinate.....	FCC p.126
Stearic acid	FCC p.313
Sucrose acetate isobutyrate	FNP (5) p.194
Sucrose esters of fatty acids.....	FNP (1) p.303
Sulphites, potassium salt, sodium salt.....	FCC p.253
	FCC p.303
	FCC p.316
Sulphur dioxide.....	FCC p.316
Sunset yellow FCF	FNP (5) p.197
Talc.....	FCC p.318
Tannic acid	FCC p.319
Tartaric acid.....	FCC p.320
Tartrazine.....	FAO (2) p.88
Tertiary butylhydroquinone	FCC p.321
Thaumatococin.....	FNP (6) p.134
Titanium dioxide	FCC p.327
Tocopherols with or without citric acid or tartaric acid	FCC p.331
Tragacanth gum.....	FCC p.337
Triacetin	FCC p.60
Triethylcitrate.....	FCC p.339
Turmeric	FNP (5) p.202
Urea.....	BP p.470
Vitamin A	FCC p.342
Vitamin B1	FCC p.325
Vitamin B2	FCC p.262
Vitamin B12	FCC p.343
Vitamin C	FCC p.27
Vitamin D	FCC p.344
Vitamin D2.....	FCC p.344
Vitamin D3.....	FCC p.345
Xanthan gum.....	FCC p.347
Xanthophylls	FAO (1) p.55
Xylitol	FCC p.348
Yellow 2G.....	FNP (3) p.117

A12—METALS AND CONTAMINANTS IN FOOD

(1) For the purposes of this regulation—

- (a) “metal” includes compounds of metal;
- (b) when food contains a metal and any compound or compounds of the metal, the metal and compound or compounds shall be expressed as the metal;
- (c) antimony, arsenic and selenium are deemed to be metals;
- (d) maximum permitted concentration shall be determined on the edible content of the food that is ordinarily consumed and, in the case of food in a dried, dehydrated or concentrated form, shall be calculated with respect to the mass of the food after dilution or reconstitution; and
- (e) “beverages and other liquid foods” includes fruit juices and beverages with a fruit juice content, milk, alcoholic beverages and frozen liquid foods, but does not include thick gels or other semi-solid foods.

(2) Food specified in column 2 of the Table in this regulation shall not contain a metal specified in column 1 thereof in a concentration greater than the maximum permitted concentration specified opposite that food in column 3 thereof.

Table		(Regulation A12 (2))
Column 1	Column 2	Column 3
<i>Metal</i>	<i>Food</i>	<i>Maximum permitted concentration in food (mg/kg) calculated as the metal</i>
Antimony	Beverages and other liquid foods	0.15
	All other foods	1.5
Arsenic	Beverages and other liquid foods	0.1
	Galline (chicken) livers	2.0
	Fish, crustaceans and molluscs (inorganic arsenic only)	1.0
Cadmium	All other foods	1.0
	Beverages and other liquid foods	0.05
	Bran	0.2
	Crustaceans and crustacean content of products containing crustaceans	0.2
	Fish and fish content of products containing fish	0.2
	Edible offal other than liver	2.5
	Liver	1.25
	Meat muscle	0.2
	Molluscs and mollusc content of products containing molluscs	2.0
	Wheat germ	0.2
	All other foods	0.05
Copper	Beverages and other liquid foods	5.0
	Cocoa and chocolate	50.0
	Edible offal other than ovine livers	100.0
	Ovine livers	200.0
	Molluscs and mollusc content of products containing molluscs	70.0
	All other foods	10.0

Column 1 <i>Metal</i>	Column 2 <i>Food</i>	Column 3 <i>Maximum permitted concentration in food (mg/kg) calculated as the metal</i>
Lead.....	Beverages and other liquid foods	0.2
	Bran.....	2.5
	Fish in tinfoil containers	2.5
	Fruit juices and fruit juice drinks.....	0.5
	Infants' foods in containers other than tinfoil	0.3
	Infants' foods in tinfoil containers	A mean level of 0.3 in 10 sample units. No sample unit shall exceed 0.8
	Meat in tinfoil containers.....	2.5
	Milk, condensed milks and liquid milk products in tinfoil containers.....	0.3
	Molluscs	2.5
	Tomato products, as specified in regulation F2, in tinfoil containers	2.5
	Vegetables.....	2.0
	Wheat germ	2.5
	All other foods	1.5
	Mercury.....	Fish, crustaceans, molluscs and the fish content of products containing fish
All other foods.....		0.03
Selenium	Beverages and other liquid foods	0.2
	Edible offal	2.0
Tin.....	All other foods.....	1.0
	Canned—Asparagus	250.0
	Fruits	250.0
	Fruit juices	250.0
	Green beans	250.0
	Tomato products, as specified in regulation F2.....	250.0
	Canned—Foods packed in a tomato containing medium	200.0
	All other food packed in tinfoil or tinfoil containers	150.0
	Foods not packed in tinfoil or tinfoil containers	50.0
	Zinc.....	Beverages and other liquid foods
	Oysters	1 000.0
	All other foods.....	150.0

*The mean level of mercury in fish, crustaceans, molluscs and the fish content of products containing fish in the prescribed number of sample units, as determined by the methods prescribed by subregulations (8) to (12).

(3) The proportion of—

- (a) vinyl chloride monomer in any food shall not be greater than 0.05 mg/kg;
- (b) acrylonitrile monomer in any food shall not be greater than 0.02 mg/kg; and
- (c) vinylidene chloride monomer in any food shall not be greater than 0.01 mg/kg.

- (4) The proportion of aflatoxins in food shall not be greater than—
- (a) in peanut butter or peanut paste, nuts and the nut portion of products containing nuts, 15 µg/kg;
 - (b) in all other foods, 5 µg/kg.
- (5) Ergot shall not be detectable in a 2.25 litre sample of cereal grain.
- (6) The proportion of polychlorinated biphenyls in the fat of meat, the fat of meat of poultry and in milk and milk products (fat basis) and eggs shall not be greater than 0.2 mg/kg.
- (7) The methods specified in subregulations (8) to (12) are the prescribed methods for the sampling for analysis of mercury in fish and fish products.
- (8) For the purposes of the sampling referred to in subregulation (7), a sample shall consist of the number of sample units prescribed by subregulation (10), and a sample unit shall consist of a quantity, taken from the edible portions of fish, including sharks, rays and scale fish, crustaceans or molluscs, sufficient for the purposes of analysis and, if—
- (a) the lot under investigation is fish (other than crustaceans or molluscs) that are not packaged, the number of random sample units of the same species shall be as detailed in subregulation (10) (a) and each sample unit shall be homogenised separately;
 - (b) the lot under investigation is crustaceans or molluscs that are not packaged, the number of random sample units of the same species shall be as detailed in subregulation (10) (b) and each sample unit shall be homogenised separately; or
 - (c) the lot under investigation is fish, including sharks, rays and scale fish, fish products (for example fillets, deep frozen products, fish preserves), crustaceans and molluscs, that are packaged, the number of random sample units to be taken at the factories or establishments of production, or at the time of importation, or at the point of sale, shall be in proportion to the mass of the lot as prescribed in subregulation (10) (a) or (10) (b).
- (9) In the case of samplings at the retail level when the number of sample units prescribed by subregulation (10) cannot be taken, 5 sample units shall be taken.
- (10) The number of random sample units to be taken for the purposes of analysis is—
- (a) in the case of fish, including packaged fish, in lots—
 - (i) up to and including 5 tonnes, sample units from 10 fish, or 10 packages;
 - (ii) over 5 tonnes and up to and including 10 tonnes, sample units from 15 fish, or 15 packages;
 - (iii) over 10 tonnes and up to and including 30 tonnes, sample units from 20 fish, or 20 packages;
 - (iv) over 30 tonnes and up to and including 100 tonnes, sample units from 25 fish, or 25 packages;
 - (v) over 100 tonnes and up to and including 200 tonnes, sample units from 30 fish, or 30 packages; and
 - (vi) over 200 tonnes, sample units from 40 fish, or 40 packages;
 - (b) in the case of crustaceans and molluscs, including packaged crustaceans and molluscs, in lots—
 - (i) up to an including 1 tonne, 10 sample units, or 10 packages;
 - (ii) over 1 tonne and up to and including 5 tonnes, 15 sample units, or 15 packages;
 - (iii) over 5 tonnes and up to and including 30 tonnes, 20 sample units, or 20 packages;

- (iv) over 30 tonnes and up to and including 100 tonnes, 25 sample units, or 25 packages; and
- (v) over 100 tonnes, 30 sample units, or 30 packages.

(11) In the case of samples with 10 or more sample units—

- (a) each sample shall be randomly sorted into sub-groups, each of 5 sample units;
- (b) relative to each sub-group referred to in paragraph (a), a composite homogenate shall be prepared by thoroughly mixing equal portions, weighed to the nearest 0.01 g, of each of the sample unit homogenates, reserving the remainder of each sample unit homogenate for later analysis, if required;
- (c) each composite homogenate prepared under this subregulation shall be analysed for mercury;
- (d) if the concentration of mercury in each composite homogenate prepared under this subregulation is less than or equal to 0.5 mg/kg, the lot concerned shall be reported as complying with the maximum permitted concentration specified in this regulation;
- (e) if the concentration of mercury in any of the composite homogenates prepared under this subregulation is greater than 0.5 mg/kg, the overall mean of those homogenates shall be examined and, if—
 - (i) that overall mean is greater than 0.5 mg/kg, the lot concerned shall be reported as not complying with the maximum permitted concentration specified in this regulation; or
 - (ii) that overall mean is less than or equal to 0.5 mg/kg, then the sample unit homogenates reserved under this subregulation shall be submitted for individual mercury analysis;
- (f) if the concentration of mercury in none of the sample unit homogenates submitted under paragraph (e) exceeds 1.5 mg/kg, the lot concerned shall be reported as complying with the maximum permitted concentration specified in this regulation; and
- (g) if the concentration of mercury in one or more of the sample unit homogenates submitted under paragraph (e) exceeds 1.5 mg/kg, the lot concerned shall be reported as not complying with the maximum permitted concentration specified in this regulation.

(12) In the case of samples with 5 sample units—

- (a) a composite homogenate shall be prepared by thoroughly mixing equal portions, weighed to the nearest 0.01 g, of each of the sample unit homogenates;
- (b) the composite homogenate referred to in paragraph (a) shall be analysed for mercury;
- (c) if the concentration of mercury in the composite homogenate referred to in paragraph (a) is—
 - (i) less than or equal to 0.5 mg/kg, the lot concerned shall be reported as complying; or
 - (ii) greater than 0.5 mg/kg, the lot concerned shall be reported as not complying,

with the maximum permitted concentration specified in this regulation.

Dried or partially dried fish

(13) The mercury content of dried or partially dried fish shall be calculated on an 80 per cent moisture basis.

A13—FOREIGN OBJECTS IN FOOD OR PACKAGES OF FOOD

(1) Subject to this regulation, a person shall not pack for sale or sell food in a package so that it is in contact with—

- (a) writing or other graphic matter, whether upon the material or the package or otherwise; or
- (b) any extraneous object or thing.

(2) It shall not be an offence under subregulation (1) (a) if the relevant writing or other graphic matter—

- (a) is effectively coated with protective material that will not contaminate or migrate into the food concerned; and
- (b) includes or is accompanied by a statement in the form—
 - “ THIS (here insert “PACKAGE”, “WRAPPER”, “CARD”, “PRINTED MATTER” or other term describing the material containing that writing or other matter) HAS A PROTECTIVE COATING ”.

(3) It shall not be an offence under subregulation (1) (b) if the relevant object or thing—

- (a) is composed of materials that will not contaminate or migrate into the food concerned;
- (b) is enclosed in a sealed impervious package that is composed of materials that will not contaminate or migrate into the food concerned and has after heat sealing at least one face with a surface area of not less than 16 square centimetres; and
- (c) if taken into the mouth—
 - (i) is not capable of being swallowed or of obstructing any alimentary or respiratory passage; and
 - (ii) is not likely otherwise to cause bodily harm, distress or discomfort.

(4) Notwithstanding subregulation (1), the insertion in the flesh of meat for sale of a cooking temperature gauge made of material that will not contaminate that meat and that contains no ingredient that may be absorbed by or is likely to migrate into that meat shall not be an offence under this regulation.

(5) When a cooking temperature gauge referred to in subregulation (4) has been inserted in the flesh of meat for sale, there shall be written in the label on or attached to the package containing that meat, in standard type of 4.5 mm, the statement—

“ COOKING GAUGE INSERTED. REMOVE BEFORE SERVING ”.

(6) Packages of food may contain sachets of mould inhibitor consisting of 60% ethyl alcohol and 40% silicon dioxide if those sachets do not come into direct contact with the food.

(7) A mould inhibitor referred to in subregulation (6) may contain flavouring.

(8) There shall be written in the label on or attached to a sachet of mould inhibitor referred to in subregulation (6), in standard type, the words “MOULD INHIBITOR”, immediately followed by the statements—

- (a) “ DO NOT EAT CONTENTS ”; and
- (b) “ CONTENTS: (here state the contents in descending order of proportion). ”.

A14—RESIDUES IN FOOD

(1) A person shall not sell food in or on which there is a substance specified in column 1 of Schedule 1 to this regulation, or a residue derived therefrom, unless—

- (a) that substance has a maximum residue limit specified in column 2 of that Schedule in relation to that food; and
- (b) the proportion of that substance present in or on that food does not exceed the maximum residue limit specified in column 2 of that Schedule for that food.

(2) Notwithstanding subregulation (1), if—

- (a) a food consists of or contains one or more of the foods specified in column 3 of Schedule 1 to this regulation, the residue or residues present shall not be greater than the proportionate quantities of the respective maximum residue limits applicable to the constituents; and
- (b) residues of 2 or more of the substances listed in any one group of those specified in Schedule 2 to this regulation are present in a food, the sum of the fractions obtained by dividing the proportion of each substance present by the maximum proportion permitted to be present, if it alone were present, shall not exceed unity.

(3) For the purpose of determining the residue or residues present in food, the food examined shall consist of the whole food and the results of the analysis shall be expressed in milligrams of the residue per kilogram (mg/kg) of the whole food except that, in the case of—

- (a) bananas, the crown tissue and stalk shall be removed and discarded;
- (b) nuts, the shells shall be removed and discarded;
- (c) strawberries, the caps (hulls) shall be removed and discarded;
- (d) melons, the stems shall be removed and discarded;
- (e) maize, the stems and outer sheaths (husks) shall be removed from the ears and discarded, and only the corn kernels shall be examined;
- (f) pineapples, the crowns (leaves at the top of the fruit) shall be removed and discarded;
- (g) passionfruit, the skin shall be removed and discarded;
- (h) eggs, the shells shall be removed and discarded;
- (i) stone fruits, the stones shall be removed and discarded; and
- (j) root vegetables, if a maximum residue limit is established on a root vegetable including tops or with tops and the tops and the roots are marketed together, they shall be analysed separately and neither the residues in the roots nor the residues in the tops shall exceed the maximum residue limit.

(4) In this regulation and in Schedule 1 thereto, a reference to a category of food by a name specified in Schedule 3 to this regulation is a reference to the foods specified under that name in that Schedule.

Schedule 1

Column 1	Column 2	Column 3
<i>Substance</i>	<i>Maximum residue limit (mg/kg)</i>	<i>Food</i>
Acephate	10	lettuce
	5	cole crops, tomatoes
	2.5	cottonseed
	1	soya beans
	0.5	potatoes
	0.2	eggs, edible offal, fat of meat, meat
	0.1	milk, macadamia nuts
	0.06	water
Acifluorfen	0.1	edible offal, seed and pod vegetables
	0.05	peanuts
	0.01	milk, meat, eggs
Acinitrazole.....	0.1	meat of poultry and pigs
Aklomide.....	0.1	meat of poultry
Alachlor.....	0.1	wheat, barley, maize, seed and pod vegetables, cabbages, cauliflowers, peanuts
	0.01	water
Albendazole.....	0.1	meat of sheep, goats and cattle
	0.005	milk
	0.2	potatoes, strawberries
Aldicarb	0.02	sugar-cane, cereal grain
	0.01	citrus fruits
Aldrin	0.2	fat of meat
	0.15	milk and milk products (fat basis), goat milk (fat basis)
	0.1	asparagus, cole crops, carrots, cucumber, eggs (shell free), eggplant, horse radish, lettuce, onions, parsnips, peppers, pimentos, potatoes, radishes, radish tops.
	0.05	citrus fruits
	0.02	raw cereals
Aliphatic alcohol	0.001	water
	1	milk
	0.1	meat of cattle
ethoxylates (based on 1 mole lauryl alcohol and 23 moles ethylene oxide)		
Allidochlor	0.1	vegetables, raw cereals
Alloxydim-sodium.....	0.3	poppy seeds
	0.2	carrots, tomatoes
	0.1	beet, potatoes, strawberries, alliums, seed and pod vegetables, leafy vegetables, meat, milk, eggs, cucurbits
Aluminium phosphide ..	0.1 (as PH ₃)	cereal grain
	0.01 (as PH ₃)	flour and other milled cereal products, breakfast cereals, dried fruit, dried vegetables, all other dried foods, spices, nuts, peanuts, cocoa beans
Ametryn	0.1	pome fruits
	0.05	sugar-cane, pineapples
	0.05	cottonseed
Aminocarb	4	apples, pears
	1	cottonseed, fruits (except apples and pears), vegetables

Column 1	Column 2	Column 3
<i>Substance</i>	<i>Maximum residue limit (mg/kg)</i>	<i>Food</i>
Amiton	0.002	all foods
Amitraz	0.1	meat, milk and milk products
	0.05	pome and stone fruits
Amitrole	0.05	potatoes
	0.02	stone fruits
	0.01	citrus fruits, grapes, pome fruits, sugar-cane, bananas, pawpaws, pineapples, raw cereals, avocados, passionfruit, pecans
	0.001	water
Amprolium.....	8	egg yolk
	4	whole eggs
	1	liver and kidney of poultry
	0.5	meat of poultry
Arsenic (in compounds containing arsenic)	1.0 (as As)	fruits, raw cereals, vegetables, vegetable oils, meat of cattle, sheep, pigs, goats and poultry
	0.5 (as As)	eggs
Asulam.....	0.3	water
	0.1	sugar-cane, hops, meat, milk, poppy seed
Atrazine.....	0.1	citrus fruits, maize, sorghum, grapes, sugar-cane, pineapples, sweetcorn
	0.01	potatoes
Avoparcin.....	0.2	meat and offal of pigs and poultry
Azamethiphos.....	0.5	wheat bran
	0.2	wheat pollard
	0.1	raw cereals
	0.05	flour, bread and other cooked cereal products, meat of poultry, eggs
Azaperone	0.2	meat of pigs
Azinphos-ethyl	2	pome and citrus fruits
	1	vegetables
	0.2	raw cereals
	0.05	oil seeds
Azinphos-methyl.....	2	pome, stone and citrus fruits, grapes, kiwi fruit (whole fruit)
	0.05	kiwi fruit (edible portion), oil seeds, meat, milk
	0.01	water
Aziprotryn.....	0.5	vegetables
Azocyclotin	1	peaches, pome fruits, strawberries, cucurbits, beans, berry vegetables
Bacitracin.....	0.5	meat, fat, skin and offal of chicken, eggs, milk
Barban.....	0.3	water
	0.02	raw cereals
Bendiocarb.....	0.1	milk and milk products, meat, edible offal
	0.05	meat of poultry, eggs
Benfluralin	0.05	lettuce
	0.01	meat, milk
Benomyl.....	10	ginger, mushrooms, citrus fruits, litchis
	5	berry fruit, pome and stone fruits, mangoes
	3	avocados, vegetables
	2	grapes, mangoes (pulp), rockmelons
	1	bananas

Column 1	Column 2	Column 3
<i>Substance</i>	<i>Maximum residue limit (mg/kg)</i>	<i>Food</i>
Benomyl— <i>continued</i>	0.2	peanuts, water
	0.1	sugar-cane
	0.05	cereal grains, meat, edible offal
	0.01	milk and milk products
Bensulide.....	0.1	cucurbits
Bentazone	0.4	water
	0.1	soya beans, beans, peanuts, sweet corn
6-Benzyladenine	0.2	apples
Benzyl G penicillin	0.06	meat, offal
	0.018	eggs
	0.0015	milk
BHC (other than the gamma isomer)	0.3	fat of meat
	0.1	raw cereals, eggs, milk and milk products (fat basis)
Binapacryl.....	1	peaches
	0.5	apples, cherries, grapes, pears
	0.3	nectarines, plums
Bioresmethrin.....	5	raw cereals and milled products from grain
	0.06	water
	0.05	cooked cereal products including bread
1,2-Bis (dimethyl-dithiocarbamoyl-dithio (thiocarbonyl) amino) ethylene	7	fruits, raw cereals, vegetables
	1	apples
Bitertanol.....	0.2	peanuts
	0.6	water
Bromacil.....	0.04	citrus fruits, asparagus, pineapples
	3	fat of meat of cattle, goats and sheep
Bromophos-ethyl	1	milk and milk products (fat basis)
	0.02	water
Bromopropylate	5	pome and stone fruits
Bromoxynil (octanoate salt)	0.2	raw cereals
	0.02	meat, milk, eggs
Bromsalans	0.03	water
	0.2	liver and kidney of cattle and sheep
	0.1	meat of cattle and sheep
	0.05	milk
Brotianide	1	liver and kidney of sheep and goats
	0.1	meat of sheep and goats
Bupirimate.....	1	apples
Buquinolate	0.4	liver, kidney and skin with fat of poultry
	0.1	meat of poultry, eggs
Butacarb.....	1	meat of sheep and goats
Butachlor	0.05	rice
	0.03	water
Cambendazole	2	liver of cattle and sheep
	0.1	meat of cattle and sheep
Camptochlor	3	carrots, maize, cottonseed, tomatoes

Column 1	Column 2	Column 3
<i>Substance</i>	<i>Maximum residue limit (mg/kg)</i>	<i>Food</i>
Captafol.....	15	apricots, nectarines, peaches
	10	cherries (sour)
	5	fruits (except apricots, cherries, melons, nectarines and peaches), vegetables (except cucumbers)
	2	cherries (sweet), melons, cucumbers
	0.1	meat of cattle, goats and sheep, milk, peanuts
Captan.....	50	celery
	20	berry fruits (except raspberries and cranberries), cottonseed, cucurbits (except cucumbers), pome and stone fruits (except plums), potatoes, soya beans
	15	bananas, citrus fruits, plums, rhubarb, tomatoes, table grapes
	10	cranberries, cucumbers, lettuce, green beans, peppers, raspberries
	5	dried vine fruit
Carbadox.....	0.1	meat of pigs
Carbaryl.....	20	wheat bran
	10	apricots, asparagus, avocados, leafy vegetables, blackberries, boysenberries, nectarines, okra, raw olives, peaches, raspberries, nuts (whole in shell), kiwi fruit (whole fruit)
	7	blueberries, citrus fruits, strawberries
	5	grapes, pome fruits, vegetables (except leafy vegetables and cucurbits), bananas (pulp), poultry skin, plums, cherries, mangoes, raw cereals, brazilian cherry, carambola, custard apples, elephant apple, feijoa, guava, granadilla, jackfruit, jaboticaba, jambu, litchi, longan, mammy sapote, passionfruit, pawpaw, rambutan, sapodilla, sapote
	3	cucurbits
	2	wholemeal
	1	cottonseed, sweet corn, nuts, olives (processed), sunflowers, kiwi fruit (edible portion)
	0.5	poultry (total edible portion)
	0.2	eggs, potatoes, meat of cattle, goats, sheep and pigs, flour
	0.06	water
Carbendazim.....	10	citrus fruits
	5	stone fruits, strawberries
	3	grapes
	2	apples, pears
	1	bananas
	0.5	cucurbits
	0.2	water
Carbetamide.....	0.1	peanut kernels
	0.1	meat, milk

Column 1	Column 2	Column 3
<i>Substance</i>	<i>Maximum residue limit (mg/kg)</i>	<i>Food</i>
Carbofuran.....	0.1	sugar cane, bananas
	0.2	rice, wheat
	0.05	meat, meat of poultry, edible offal, eggs, milk
Carbon disulphide	10	raw cereals
	2	milled cereal products that will be subject to baking or cooking
Carbophenothion	0.5	bread and other cooked cereal products
	1	citrus fruits, bananas, grapes, pome and stone fruits, vegetables, fat of meat of sheep, goats and cattle
	0.1	milk and milk products (fat basis)
	0.001	water
Carboxin.....	0.1	raw cereals
Chlorbenside.....	3	pome fruits
Chlordane.....	0.5	crude linseed oil, crude soya bean oil
	0.3	sugar beet
	0.1	pineapples, cucurbits, crude cottonseed oil
	0.05	raw cereals, milk and milk products (fat basis), meat
	0.02	vegetables, (except cucurbits), eggs, citrus, pome and stone fruits, edible cottonseed oil, edible soya bean oil
	0.006	water
Chlordecone.....	0.01	bananas
Chlordimeform and its metabolites determined as 4-chloro-o-toluidine and expressed as chlordimeform	2	cottonseed
	0.05	edible cottonseed oil, fat of meat, edible offal of cattle, milk and milk products (fat basis)
	0.02	water
Chlorfenson	3	pome fruits
Chlorfenvinphos.....	0.4	carrots, celery
	0.2	fat of meat of cattle, goats and sheep, milk and milk products (fat basis)
	0.1	cauliflower, radish, horseradish, tomatoes
	0.05	brussel sprouts, cabbage, broccoli, swede turnips, turnips, sweet potatoes, onions, leeks, eggplant, mushrooms, peanuts, maize, wheat, cottonseed, rice, potatoes
	0.03	water
Chlohexidine.....	0.05	milk
Chlorinated terpene isomers	3	fruit, raw cereals, vegetables
Chlormequat.....	5	wheat
	0.75	dried vine fruit, grapes
	0.1	milk and milk products
Chlornidine.....	0.05	cottonseed, french beans, soya beans, peanuts
Chlorobenzilate	2	pears
	1	citrus fruits, melons
	0.2	almonds, walnuts

Column 1	Column 2	Column 3
<i>Substance</i>	<i>Maximum residue limit (mg/kg)</i>	<i>Food</i>
Chloromethiuron.....	1	milk and milk products (fat basis), edible offal and fat of meat of cattle
	0.2	meat of cattle
Chloropicrin.....	0.1	raw cereals
Chloropropylate	5	pome and stone fruits
Chlorothalonil	30	peaches
	10	celery, grapes, cherries
	7	vegetables (except celery and potatoes), apricots, plums
	3	bananas
	0.2	peanuts
	0.1	potatoes, almonds
Chloroxuron.....	0.5	strawberries, vegetables
	0.03	water
Chlorpropham	50	potatoes
	0.05	berry fruits, vegetables (other than potatoes)
Chlorpyrifos.....	5	kiwi fruit
	3	grain sorghum
	2	fat of meat of cattle, dried fruit
	1	stone fruit
	0.5	asparagus, tomatoes, cole crops, citrus fruits, pineapples
	0.2	pome fruits, milk and milk products (fat basis)
	0.1	fat of meat of pigs, sheep and poultry; raw cereals (other than grain sorghum), sugar-cane, bananas
	0.05	oil seeds and cottonseed oil
	0.01	eggs, vegetables (except cole crops, tomatoes and asparagus), grapes, ginger
	0.002	water
Chlorpyrifos-methyl	20	bran
	10	raw cereals (except rice), lupins
	2	flour, bread (wholemeal)
	0.05	fat of meat and poultry, edible offal, eggs, milk (fat basis)
Chlorsulphuron	0.05	meat, milk, cereal grain
Chlortetracycline.....	0.05	meat, offal, eggs
	0.02	milk
Chlorthal dimethyl.....	5	vegetables
	0.05	milk, eggs, meat, meat of poultry
Chlorthiophos.....	0.7	pome fruits
Clenpyrin	2	fat of meat of cattle
Closantel	5	offal
	2	meat of sheep
Copper containing compounds	30 (as Cu)	fruit, vegetables
Coumaphos	1	fat of cattle and poultry
	0.5	fat of sheep, pigs and goats
	0.1	milk and milk products (fat basis)
	0.05	eggs
4-CPA.....	0.02	stone fruits
Crotoxyphos	0.05	meat
	0.01	milk

Column 1	Column 2	Column 3
<i>Substance</i>	<i>Maximum residue limit (mg/kg)</i>	<i>Food</i>
Crufomate	1	meat
	0.05	milk
Cyanazine	0.02	peas, potatoes, alliums
	0.2	meat of sheep and goats
2-Cyclopropylamino-4,6-diamino-1,3,5-triazine		
Cyfluthrin	5	bran
	2	cereal grain, wholemeal
Cyhalothrin.....	0.5	white flour
	0.5	fat of meat of cattle, milk (fat basis)
	0.1	fat of meat of sheep and goats
	0.02	meat of poultry, cattle, sheep, goats and pigs, eggs
Cyhexatin.....	5	kiwi fruit
	3	stone fruits, strawberries, blackcurrants, hops
	2	apples, pears, citrus fruits, bananas, tomatoes
	0.5	beans, capsicums, cucurbits, cottonseed, cottonseed oil
Cymiazole.....	0.2	water
	0.5	fat of meat of cattle, milk and milk products (fat basis)
Cyometrinil.....	0.1	meat of cattle
	0.05	sorghum
Cypermethrin	5	sorghum, cereal grain
	2	lettuce
	1	pome and stone fruits (except cherries), brassicas
	0.5	fat of meat of sheep, cattle and goats, linseed, tomatoes
	0.2	cottonseed
	0.1	milk and milk products (fat basis), soya bean oil, sunflower seeds and oil
	0.05	soya beans, mung beans, navy beans, sweetcorn, maize
	0.02	cottonseed oil
	0.01	potatoes, lupins
	5	citrus fruits, sugar-cane
Cyromazine (2,4-D).....	2	edible offal of cattle, pigs, sheep and goats
	0.2	cereal grains, meat
	0.1	water, potatoes
	0.05	milk and milk products, poultry, eggs
Daminozide.....	30	pome fruits, peaches
	20	peanuts
	0.2	meat, eggs
	0.05	milk
2,4-DB	0.02	raw cereals
DDT (including DDD and DDE)	7	fat of meat of cattle, sheep, pigs, goats and poultry, leafy vegetables
	3	fruits (other than citrus)
	1.25	milk and milk products (fat basis), goat milk (fat basis)
	1	edible oils, fish, seed and pod vegetables, margarine, root vegetables, tomatoes

Column 1	Column 2	Column 3
<i>Substance</i>	<i>Maximum residue limit (mg/kg)</i>	<i>Food</i>
	0.5	all other vegetables, eggs
	0.2	citrus fruits
	0.1	cereal grain
	0.003	water
Decoquate	6	meat of poultry
Deltamethrin	15	wheat bran
	10	wheat pollard (shorts)
	5	raw cereals (whole grain), wholemeal, wholemeal bread
	0.5	flour, bread
	0.2	milk (fat basis)
	0.1	oil seeds, fat of meat of sheep, goats and cattle, seed and pod vegetables, sweet corn, berry vegetables
	0.05	cole crops
Demeton (including demeton-O, demeton-S demeton-O-methyl, demeton-S-methyl and oxydemeton-S-methyl)	0.5	hops, oil seeds, pome fruits, raw cereals, stone fruits, vegetables, strawberries, herbs
	0.05	macadamia nuts
	0.03	water
Desmetryn.....	0.05	cole crops
Diazinon.....	2	olives (unprocessed), olive oil
	0.7	peaches, citrus fruits, vegetables, fat of meat of cattle, sheep, goats and pigs, sweet corn
	0.5	all other fruits, milk and milk products (fat basis), sugar-cane
	0.3	kiwi fruit (whole fruit)
	0.1	raw cereals, vegetable oil (except olive oil), nuts
	0.03	kiwi fruit (edible portion)
	0.01	water
Dicamba	0.3	water
	0.1	milk and milk products
	0.05	raw cereals, meat
Dichlobenil.....	0.1	vine, pome, stone and citrus fruits, tomatoes
	0.02	water
Dichlone	15	strawberries
	3	fruits (other than strawberries), vegetables
1,1-Dichloro-2,2-bis-(4-ethylphenyl) ethane	5	fruits, raw cereals, vegetables
3,6-Dichloropicolinic acid	5	kidney
	2	cereal grains
	1	water
	0.5	edible offal (except kidney)
	0.1	meat
	0.05	milk

Column 1	Column 2	Column 3
<i>Substance</i>	<i>Maximum residue limit (mg/kg)</i>	<i>Food</i>
Dichlorvos	5	cocoa beans
	2	raw cereals, coffee beans (green), soya beans, peanuts, lentils, nuts
	1	lettuce
	0.5	milled cereal products, mushrooms, tomatoes, vegetables (except lettuce)
	0.1	fruit and miscellaneous food items not otherwise specified (e.g. bread, cakes, cooked meats etc.)
	0.05	eggs, meat, poultry
	0.02	milk, water
Diclofop-methyl	0.1	linseed, lupins, peas, raw cereals, oil seeds, poppyseed
	0.003	water
Dicloran	20	beans, onions, lettuce, tomatoes, sweet potatoes, berry fruits
	15	stone fruits, carrots
	10	grapes
Dicofol	5	almonds, fruit, vegetables
	0.1	cottonseed, water
Dieldrin	0.2	fat of meat
	0.15	milk and milk products (fat basis), goat milk (fat basis)
	0.1	eggs (shell free), asparagus, carrots, cole crops, cucumber, eggplant, horseradish, lettuce, onions, parsnips, peppers, pimentos, potatoes, radishes and radish tops
	0.05	citrus fruits, bananas
	0.02	raw cereals
Difenzoquat	0.001	water
	0.2	water
	0.1	wheat
	0.05	barley
2,3-Dihydro-5,6-dimethyl-1,4-dithiin-1,1,4,4-tetraoxide	0.5	cottonseed
Dimethirimol	1	cucurbits
Dimethoate (including its oxygen analogue).....	2	vegetables (except tomatoes and peppers), fruit
	1	tomatoes, peppers
	0.1	oil seeds, water
	0.05	peanuts, eggs, meat, raw cereals
Dimetridazole	0.1	meat of pigs
	0.05	meat of poultry
Dinitramine	0.6	water
	0.05	oil seeds, peanuts, soya beans, meat, milk
3,5-Dinitro-O-toluamide	6	liver and kidney of poultry
	3	meat of poultry
	2	fat of poultry
Dinocap	7	cucurbits, grapes, pome and stone fruits, strawberries
Dinoseb	0.06	peanuts, peas, pome and stone fruits

Column 1	Column 2	Column 3
<i>Substance</i>	<i>Maximum residue limit (mg/kg)</i>	<i>Food</i>
Dioxathion	5	pome fruits
	3	citrus fruits
	2	grapes
	1	fat of meat
	0.3	milk and milk products (fat basis)
Diphenamid	0.1	tomatoes
Diphenyl.....	110	citrus fruits
Diphenylamine	10	apples
	7	pears
Diquat.....	5	barley, poppyseed, rice (in husk), oats
	2	rapeseed, grain sorghum, wheat, rye, triticale
	1	cottonseed, beans, sunflower seed, rice (polished), soya beans
	0.5	lupin seed
	0.2	potatoes, flour
	0.1	onions, maize, sugarbeet, peas, cottonseed oil, rapeseed oil, sesameseed oil, sunflowerseed oil
	0.05	other vegetables, meat and meat products, water, sugar-cane, meat of poultry
	0.01	milk, eggs
Disulfoton (as demeton)	0.5	cottonseed, vegetables, potatoes, hops
	0.02	meat
	0.01	milk
	0.006	water
Dithianon	2	fruit
Dithiocarbamates (as CS ₂)	5	grapes, celery
	3	pome and stone fruits, figs, tomatoes, lettuce, swiss chard
	2	brassiccas, beans
	1	bananas, carrots, cucurbits
	0.5	cereal grain
	0.2	peanuts, onions
	0.01	potatoes
Diuron	2	asparagus
	0.5	cottonseed oil, fruit, oil seeds
	0.2	sugar-cane
	0.1	raw cereals
	0.04	water
DNOC.....	0.02	onions, pome and stone fruits
Dodine.....	5	pome and stone fruits
2,2-DPA.....	15	red and black currants
	3	grapes
	1	stone fruits
	0.5	water
	0.2	meat
	0.1	citrus fruits, raw cereals, pome fruits, sugar-cane, bananas, vegetables, pawpaw, pineapples, cottonseed, sunflower seed, milk and milk products, avocados, pecans

Column 1	Column 2	Column 3
<i>Substance</i>	<i>Maximum residue limit (mg/kg)</i>	<i>Food</i>
EDB (ethylene dibromide)	0.5	citrus fruits
Endosulfan (including endosulfan sulphate)	0.1	fruit (except citrus), vegetables
	30	tea (dry manufactured)
	2	vegetables, (except carrots, potatoes, sweet potatoes, onions), fruit
	1	oil seeds, peanuts, soya beans, mung beans, navy beans, lupins
	0.5	milk and milk products (fat basis), goat milk (fat basis), cottonseed oil (crude)
	0.2	fat of meat of cattle, goats and sheep, grain sorghum, sweet corn, nuts, carrots, potatoes, sweet potatoes, onions, cereal grain
	0.1	rice (in husk)
Endothal.....	0.04	water
	0.6	water
Endrin	0.1	cottonseed, potatoes
	0.1	vegetables, cottonseed, cottonseed oil (crude)
EPTC	0.02	fruit, cottonseed oil (edible), raw grain, milk and milk products (fat basis), sweet corn
	0.001	water
	0.1	oil seeds
	0.06	water
Erythromycin	0.04	raw cereals, vegetables
	0.3	meat, offal, eggs
Etaconazole.....	0.04	milk
	1	pome fruits
Ethephon	15	cherries
	10	grapes
	2	pineapples, mandarins, oranges, tomatoes
	1	blackcurrants, apples, cottonseed
	0.5	peaches
Ethion.....	0.1	macadamia nuts, cottonseed oil
	5	tea (dry manufactured)
	2.5	fat of meat of cattle
	2	grapes
	1	citrus, pome and stone fruits
Ethofumesate	0.5	milk and milk products (fat basis)
	0.006	water
	1	beet (tops)
	0.5	fat of meat, edible offal
Ethopabate	0.2	milk
	0.1	beet (roots)
	15	liver and kidney of poultry
Ethoprophos	5	meat of poultry
	0.1	sugar-cane
Ethoxyquin	0.05	bananas
	0.01	tomatoes
	0.001	water
Ethyl formate	3	apples, pears
	1	dried fruit

Column 1	Column 2	Column 3
<i>Substance</i>	<i>Maximum residue limit (mg/kg)</i>	<i>Food</i>
Ethylene dichloride	50	raw cereals
	10	milled cereal products that will be subject to baking or cooking
Etridiazole.....	0.1	bread and other cooked cereal products
	0.2	vegetables (except beetroot)
	0.02	beetroot, cottonseed, peanuts
Etrimfos	20	wheat bran
	10	wholemeal
	2	flour
	0.1	meat, milk
Famphur.....	0.05	meat of cattle
Febantel.....	4	milk and milk products (fat basis)
	0.5	edible offal of sheep, goats and cattle, milk
Fenaminoisulf.....	0.1	meat of sheep, goats and cattle
	0.05	citrus, pome and stone fruits
	0.2	carrots, beetroot, strawberries, lettuce
	0.1	sweet potatoes, potatoes, mushrooms
Fenamiphos	0.1	sugar-cane, peanuts, meat, tomatoes, leafy vegetables (except lettuce), cucurbits, pineapples, grapes, bananas, ginger, celery, onions, citrus fruits
	0.05	milk
	0.005	milk
	0.2	cucurbits, pome fruits
	0.1	grapes
Fenazaflor	2	apples, pears
Fenbendazole	0.5	meat of sheep and goats
	0.1	meat of cattle, milk, milk of goats
Fenbutatin-oxide.....	5	citrus fruit
	3	pome fruits, peaches, strawberries
	1	capsicums, tomatoes, cucurbits, beans
Fenchlorphos	7	fat of meat of cattle, goats, sheep, pigs and poultry
	0.06	water
	0.05	eggs
Fenfuram.....	0.05	raw cereals
Fenitrothion.....	20	wheat bran
	10	raw cereals
	5	wholemeal
	3	flour
	0.5	apples, cherries, grapes, lettuce, cabbage, tomatoes, dried green tea
	0.3	soya beans
	0.1	cocoa beans, rice (polished), nuts, other fruits and vegetables
	0.06	water
0.05	milk and milk products (fat basis), meat, fat of meat	
Fenoprop	0.02	sugar-cane
Fenoprop	0.02	sugar-cane, water, apples
Fenson.....	3	fruit, raw cereals, vegetables
Fensulphothion	0.6	water
	0.02	bananas
	0.01	sugar-cane

Column 1	Column 2	Column 3
<i>Substance</i>	<i>Maximum residue limit (mg/kg)</i>	<i>Food</i>
Fenthion.....	2	citrus fruits, berry vegetables, pome and stone fruits, figs, grapes, persimmons, passionfruit, guavas
	1	meat of cattle
	0.5	meat of pigs
	0.2	milk and milk products (fat basis), meat of sheep
Fentin	1	celery
	0.5	beetroot
	0.2	sugar beet, carrots
	0.1	potatoes, celeriac
	0.05	peanuts
Fenvalerate	10	wheat bran
	5	raw cereal (whole grain), wheat pollard
	2	wholemeal, wholemeal bread, celery
	1	cole crops, pome and stone fruits, strawberries
	0.5	oil seeds, seed and pod vegetables, fat of meat of sheep and goats
	0.2	milk and milk products (fat basis), fat of meat of cattle, flour, bread, tomatoes, wheat
	0.05	cottonseed, maize, sweet corn
	0.04	water
Ferbam	7(as zineb)	fruit, raw cereals, vegetables
Flamprop-methyl	0.05	wheat, safflower seed, triticale, lupins
	0.01	meat, milk and milk products
	0.006	water
Flavophospholipol.....	0.02	eggs
Fluazifop-butyl	1	cole crops
	0.5	soyabeans
	0.2	blackcurrants
	0.1	carrots, strawberries, tomatoes, lupins, milk
	0.05	cucurbits, eggs, grapes, meat, onions, peas, potatoes, stone fruits, lettuce, hops, oilseeds
	0.01	apples, pears, watermelon
Fluchloralin.....	0.1	cottonseed
Flucythrinate	0.1	cottonseed, cottonseed oil
	0.05	meat, meat of poultry, milk, eggs
Fluometuron	0.5	citrus fruits
	0.1	cottonseed, raw cereals, pineapples, water
Fluorine (inorganic salts of)	7(as F)	fruit, raw cereals, vegetables
Formetanate	1	apples, pears, peaches, plums (for prune manufacture only), strawberries
Formothion (as diamethoate)	2	vegetables (except tomatoes, peppers), fruit
	1	tomatoes, peppers
	0.1	oil seeds, water
	0.05	eggs, meat, cereal grain, peanuts
Fosamine (ammonium salt)	3	water
Fosetyl aluminium	5	avocados, pineapples

Column 1	Column 2	Column 3
<i>Substance</i>	<i>Maximum residue limit (mg/kg)</i>	<i>Food</i>
Furazoladone	0.1	meat, offal
Gentamicin	0.05	meat and offal of cattle, pigs and poultry
	0.01	milk
Gentian violet	0.2	meat of poultry, eggs
Gibberellic acid	2	grapes
	0.2	apples
Glyphosate	0.5	edible offal, citrus fruits
	0.2	bananas, stone fruits, nuts, litchi, water
	0.1	meat, poultry, milk, raw cereals, oil seeds, leafy vegetables, stalk vegetables, root vegetables, seed and pod vegetables, peanuts, olives, alliums, cucurbits, berry vegetables, eggs
	0.05	grapes, sugar-cane, pome fruits, avocados, pawpaw, guava, mango, kiwi fruit, berry fruits, custard apples, figs, monstera, persimmons
Griseofulvin	0.1	meat, milk
Guazatine	5	citrus fruits, rockmelons
Halofuginone	1	offal of poultry
	0.05	meat of poultry
Halquinol	0.1	meat of poultry and pigs, eggs
HCB	1	fat of meat and poultry, eggs
	0.5	milk and milk products (fat basis)
	0.05	raw cereals
	0.01	flour and similar milled cereal products
Heptachlor (including its epoxide)	0.5	crude soya bean oil
	0.2	fat of meat, carrots
	0.15	milk and milk products (fat basis)
	0.05	vegetables (except carrots, tomatoes), eggs
	0.02	raw cereals, tomatoes, cottonseed, soya beans, edible soya bean oil
	0.01	pineapples, citrus fruits
Hexaflurate	0.003	water
	1	meat
	0.2	milk
	0.06	water
Hexazinone	1	pineapples
	0.6	water
	0.1	sugar-cane, meat
	0.05	milk and milk products
Hydrocyanic acid and its salts	75 (as HCN)	raw cereals
	25 (as HCN)	fruit, vegetables
	6 (as HCN)	flour
<i>beta</i> -Hydroxyethyl-hydrazine	0.04	pineapples
Imazalil	5	citrus fruits, pome fruits
Imidocarb (dipropionate salt)	5	edible offal of cattle
	1	meat of cattle
	0.2	milk

Column 1	Column 2	Column 3
<i>Substance</i>	<i>Maximum residue limit (mg/kg)</i>	<i>Food</i>
Inorganic bromide.....	400	spices, herbs
	250	dried figs
	100	dried dates, dried vine fruit
	75	avocados
	50	raw cereals, dried peaches, wholemeal, capsicums
	30	strawberries, citrus fruits, all other dried fruit (except figs, dates, vine fruits, prunes and peaches)
Iodofenphos	20	dried prunes, all other fruit, vegetables (except capsicums)
	0.2	milk and milk products (fat basis)
Iprodione (formerly glycophene)	0.1	fat of meat of cattle
	20	grapes
	12	berry fruits
	10	stone fruits, kiwi fruit
	5	lettuce
	3	pome fruits
	2	tomatoes, celery
	0.2	beans
	0.1	lupin seed, meat, milk and milk products
	0.05	potatoes
Isocarbophos.....	0.05	cottonseed
Isofenphos.....	0.01	sugar-cane
Kitasamycin.....	0.2	meat of pigs and poultry, eggs
Lasalocid	0.05	eggs, meat, meat of poultry, edible offal
Lead arsenate	4 (as Pb)	grapes, pome and stone fruits, vegetables
Lenacil.....	0.04	strawberries
Levamisole	1	eggs, offal of cattle
	0.3	milk and milk products
	0.1	goat milk, meat of cattle, shéep, goats, poultry and pigs
	3	cherries, cranberries, grapes, plums, strawberries
	2	fat of meat of cattle, goats, sheep and pigs, all other fruit, vegetables
Lindane	1	fish
	0.7	poultry (fat basis)
	0.5	raw cereals
	0.2	milk and milk products (fat basis), goat milk (fat basis)
	0.1	eggs, egg pulp, water
	0.05	oil seeds
	0.1	meat and offal of pigs
Lincomycin.....	0.1	meat and offal of pigs
Linuron	0.05	raw cereals, vegetables
Magnesium phosphide..	0.1 (as PH ₃)	cereal grain
	0.01(as PH ₃)	flour and other milled cereal products, breakfast cereals, dried fruit, dried vegetables, all other dried foods, spices, nuts
		peanuts, cocoa beans

Column 1	Column 2	Column 3
<i>Substance</i>	<i>Maximum residue limit (mg/kg)</i>	<i>Food</i>
Maldison	20	wheat bran
	8	raw cereals, dried fruit, nuts, grapes, dried beans, lentils, peanuts
	4	citrus fruits
	3	tomatoes, kale
	2	all other fruits and vegetables (not elsewhere specified under maldison), wholemeal and flour from rye and wheat
	1	fat of meat and poultry, eggs, milk and milk products (fat basis), strawberries
	0.5	pears, blueberries, peas, cauliflower, collard, peppers, eggplant, kohlrabi, root vegetables, Swiss chard
	0.1	water
Maleic hydrazide	50	potatoes
	15	onions
Mancozeb (see dithiocarbamates)		
Maneb (see dithiocarbamates)		
MCPA	0.02	raw cereals
MCPB	0.02	raw cereals, seed and pod vegetables
Mebendazole	0.02	meat, milk and milk products
Mecoprop	0.05	meat, milk, cereal grain
Menazon.....	1	citrus, pome and stone fruits, vegetables
Mepiquat.....	2	cottonseed
	0.2	cottonseed oil
	0.1	meat
	0.05	eggs, milk
Mercury containing compounds	0.03 (as Hg)	apples, pears
Metalaxyl	1	grapes, macadamia nuts
	0.3	leafy vegetables
	0.2	cucurbits, pome and stonefruit
	0.1	pineapples, vegetables (other than leafy vegetables and cucurbits), alliums
	0.05	avocados
Metaldehyde	1	vegetables, fruit
Methabenzthiazuron.....	0.05	raw cereals, onions
Methacrifos.....	20	unprocessed bran
	10	cereal grain, raw cocoa, beans, peanuts
	5	dried beans, dried peas
	2	white flour
	0.01	meat of poultry, eggs, milk
Metham.....	0.1	berry fruits, vegetables
Methamidophos	2	tomatoes
	1	cabbage, cauliflower
	0.25	peaches, capsicums
	0.05	potatoes
Methazole.....	0.1	onions

Column 1	Column 2	Column 3
<i>Substance</i>	<i>Maximum residue limit (mg/kg)</i>	<i>Food</i>
Methidathion.....	5	mandarins
	2	citrus fruits (excluding mandarins), mangoes
	1	oil seeds
	0.5	fat of meat of cattle, milk and milk products (fat basis), grapes
	0.2	apples, pears, custard apples, passionfruit
	0.1	cole crops, tomatoes, seed and pod vegetables, edible vegetable oil
	0.06	water
Methiocarb.....	0.01	root vegetables, raw cereals, onions, macadamia nuts, garlic, stone fruits
	30	berry fruits
	25	grapes
	15	stone fruits
	5	oranges
Methomyl.....	0.1	vegetables
	2	cherries, grapes
	1	peaches, nectarines, apples, leafy vegetables, potatoes, berry vegetables, seed and pod vegetables, citrus fruits, lupins, cabbage
	0.5	strawberries, rapeseed, mint, hops
	0.1	cereals, linseed, sweetcorn, sesame seed
	0.06	water
	0.05	milk and milk products, meat of cattle, peanuts, dried vine fruits, poppy seed
Methoxychlor	0.02	meat of poultry, eggs
Methyl benzoquate.....	3	fat of meat of cattle
Methyl bromide.....	0.1	meat of poultry
	50	raw cereals
	10	milled cereal products that will be subject to baking or cooking
	0.5	bread and other cooked cereal products, dried fruit, fruit, herbs, spices
Metichlorpindol.....	15	liver and kidney of poultry
Metiram	5	meat of poultry
	6	apples, grapes, pears, celery, cucumbers, tomatoes
Metobromuron	1	vegetables (other than celery, cucumbers, tomatoes)
	0.06	potatoes
	0.8	water
Metolachlor.....	0.5	edible offal
	0.1	maize, sweet corn
	0.05	grain sorghum, soya beans, sunflower seed, safflower seed, peanuts, rapeseed and cucurbits, milk and milk products, meat, cottonseed
	0.2	carrots
Metoxuron	0.1	wheat
Metribuzin	0.1	tomatoes
	0.05	soya beans, potatoes, peas, raw cereals, meat, milk
	0.005	water

Column 1	Column 2	Column 3
<i>Substance</i>	<i>Maximum residue limit (mg/kg)</i>	<i>Food</i>
Mevinphos	0.25	pome and stone fruits, vegetables
	0.1	cottonseed
	0.006	water
Molinate.....	0.05	rice
Monensin	0.5	meat of cattle, fat of poultry
Monocrotophos	0.5	apples, pears, grain sorghum, maize, millet, panicum, tomatoes, soya beans, wheat, bananas
	0.2	beans
	0.1	cottonseed, potatoes
	0.05	edible vegetable oil
	0.02	meat, milk products, eggs
	0.01	sweet corn
	0.002	milk, water
Monuron	5	asparagus, pineapples
	0.03	cottonseed, sugar-cane
Morantel.....	5	liver and kidney of pigs
	2	liver and kidney of sheep, goats and cattle
	0.3	meat of sheep, pigs, goats and cattle
	0.1	milk and milk products
Nabam	0.03	water
Naled	2	citrus, pome and stone fruits, vegetables
	0.5	cottonseed
<i>alpha</i> -Naphthalene	1	pineapples, apples, pears
acetic acid		
Naphthalophos.....	0.1	meat of sheep and goats
<i>beta</i> -Naphthoxy acetic acid	1	tomatoes
Napropamide.....	0.1	stone and berry fruits, grapes, almonds, tomatoes
Naptalam	0.1	cucurbits
Neomycin	0.5	meat, edible offal
	0.02	fat of meat, milk (fat basis)
Nicarbazim.....	20	offal of poultry
	5	meat of poultry
Nicotine and its salts	2 (as Nicotine)	fruit, vegetables
Nifursol	0.5	liver of poultry
	0.1	meat of poultry
Nimidane	1	fat of meat of cattle, milk and milk products (fat basis)
Nitralin.....	1.4	water
	0.03	cucurbits, peanuts, cottonseed, seed and pod vegetables
Nitrothal-isopropyl.....	1	apples
Nitrovin.....	0.5	meat of pigs
	0.2	meat of poultry
Nitroxynil.....	1	meat of cattle, goats and sheep
Norflurazon.....	0.2	nuts, pome and stone fruits
Noruron.....	0.02	cottonseed, vegetables
ODB.....	0.01	fat of meat of sheep
Ofurace	3	grapes
Olaquinox.....	0.3	meat of pigs and poultry
Oleandomycin.....	0.1	meat, offal

Column 1	Column 2	Column 3
<i>Substance</i>	<i>Maximum residue limit (mg/kg)</i>	<i>Food</i>
Omethoate	2	vegetables (except peppers and tomatoes), fruit
	1	tomatoes, peppers
	0.05	raw cereals, oil seeds
	0.0004	water
Oryzalin.....	0.1	fruit, nuts
	0.06	water
	0.01	raw cereals
Oxamyl	0.02	meat, milk, raw cereals
Oxfendazole	3	edible offal of cattle, goats, sheep and pigs
	0.1	meat of cattle, goats, sheep and pigs, milk, milk of sheep
Oxycarboxin.....	5	green beans
Oxyclozanide.....	2	edible offal of cattle, goats and sheep
	0.5	meat of cattle, goats and sheep
	0.05	milk
Oxyfluorfen	0.05	stone and pome fruits, nuts, grapes
Oxytetracycline	0.3	eggs
	0.25	meat, offal
	0.1	milk
Oxythioquinox.....	0.5	pome and stone fruits, cucurbits
Paraquat.....	10	rice (in husk)
	1	olives (fresh)
	0.5	rice (polished), sorghum, edible offal
	0.2	cottonseed, potatoes, dried hops
	0.1	maize, soya beans
	0.05	cottonseed oil (refined), other vegetables, fruit, sugar-cane, nuts, raw cereals (other than rice and maize), meat
	0.04	water
Parathion	0.01	milk, eggs
	1	peaches, apricots, cottonseed
	0.7	vegetables (except carrots)
	0.5	all other fruits, raw cereals, carrots, cottonseed oil
Parathion-methyl.....	0.03	water
	1	cottonseed, fruit, vegetables
	0.05	cottonseed oil
Parbendazole	0.006	water
	0.1	milk, meat
PCP (and its Na salt)....	0.01	citrus fruits, grapes, potatoes, pineapples
Pebulate	0.1	berry vegetables
Pendimethalin	2	water
	0.05	sweet corn, wheat, peanuts, soya beans, barley, navy beans, oil seed, rice, maize
Perfluidone	0.02	water
	0.01	cottonseed
Permethrin (total isomers)	10	wheat bran
	5	lettuce, raw cereals, wheat pollard (shorts), celery
	2	brussel sprouts, wholemeal, wholemeal bread, kiwi fruit (whole fruit), mushrooms

Column 1	Column 2	Column 3
<i>Substance</i>	<i>Maximum residue limit (mg/kg)</i>	<i>Food</i>
Permethrin (total isomers)— <i>continued</i>	1	cole crops (except brussel sprouts)
	0.5	flour, bread, green beans, field peas
	0.4	tomatoes
	0.3	water
	0.2	cottonseed, sunflower seed, rapeseed
	0.1	fat of meat of cattle, pigs, poultry, goats and sheep; eggs, linseed, soya beans, mung beans, navy beans, lupins
	0.05	sweet corn, milk and milk products (fat basis), potatoes
Phenisopham	0.05	cottonseed
	0.002	water
Phenkapton	1	fruit, vegetables
Phenmedipham	0.1	beetroot
Phenoxymethyl V penicillin	0.06	meat, offal
	0.018	eggs
2-Phenylphenol	0.0015	milk
	25	pears
	20	carrots, peaches
	15	plums, prunes, sweet potatoes
	10	cantaloupes, citrus fruits, cucumbers, pineapples, tomatoes, peppers
	3	cherries, nectarines
Phorate	0.5	cottonseed, vegetables
Phosalone	3	peaches
	2.5	apples, pears
Phosmet	1	fat of meat of sheep and goats
	15	kiwi fruit (whole fruit)
	1.5	kiwi fruit (edible portion)
	1	fat of meat of cattle, pome and stone fruits
Phosphamidon	0.2	milk and milk products (fat basis)
	0.05	cereal grain
	1	stone fruits, vegetables (other than those elsewhere specified under Phosphamidon), oil seeds
	0.5	pome fruits
	0.4	citrus fruits
	0.2	cole crops, strawberries
	0.1	watermelons, tomatoes, lettuce, cucumbers, raw cereals
Phosphine	0.05	root vegetables
	0.02	milk and milk products, meat
	0.1	raw cereals
	0.01	flour and other milled cereal products, breakfast cereals, dried fruit, dried vegetables, all other dried foods, spices, nuts, peanuts, cocoa beans
Phoxim	0.05	potatoes
Picloram	5	edible offal
	0.2	raw cereals, meat
	0.1	milk and milk products
	0.05	water

Column 1	Column 2	Column 3
<i>Substance</i>	<i>Maximum residue limit (mg/kg)</i>	<i>Food</i>
Piperonyl butoxide.....	20	cereal grain and milled cereal products
	8	fruit, vegetables, nuts, oil seeds, dried fruit, dried vegetables
Pirimicarb	0.2	water
	0.1	meat, edible offal
	1	vegetables
	0.5	fruit, hops
	0.2	rapeseed
Pirimiphos-ethyl	0.1	milk and milk products, meat, water
	0.1	mushrooms
	0.02	bananas
Pirimiphos-methyl.....	0.001	water
	20	bran
	10	wheat, rye, rice (in husk), sorghum, millet
Poloxalene.....	7	barley, maize, oats
	5	wholemeal, whole ryemeal
	2	rice (hulled), flour, kiwi fruit (whole fruit)
	1	wholemeal bread, rice (polished)
	0.5	bread
	0.06	water
	0.05	meat, poultry, milk, eggs
	2	meat
Prochloraz.....	0.5	milk
	5	avocados, bananas, pawpaws, mangoes
Procymidone.....	10	stone fruits
	2	lettuce, beans, tomatoes, grapes
Profenofos.....	1	cottonseed
	0.3	edible cottonseed oil
	0.02	sweet corn
	0.005	water
Promacyl	4	milk and milk products (fat basis), milk of goats (fat basis)
	2	fat of meat of cattle, sheep and goats
	0.5	meat of cattle
Procaine penicillin	0.1	meat, offal
	0.03	eggs
	0.0025	milk
Promecarb.....	1	citrus fruits
	0.5	stone fruits, beans, onions, cucurbits
	0.2	grapes
	0.06	water
Prometryn.....	0.1	cottonseed, raw cereals, vegetables
Propachlor	2.5	onions
	0.6	cole crops
	0.05	beetroot, raw cereals
Propanil.....	3	offal of poultry
	2	rice
	0.1	meat of poultry, cattle and sheep, eggs
Propargite	0.01	milk
	3	apples, bananas, cottonseed, hops, pears, stone fruits, vegetables, passionfruit
Propazine	1	water
	0.1	vegetables, lupins
Propham	50	potatoes

Column 1	Column 2	Column 3
<i>Substance</i>	<i>Maximum residue limit (mg/kg)</i>	<i>Food</i>
Propiconazole	2	stone fruits
	1	edible offal, grapes
	0.2	bananas
	0.1	meat and meat of poultry
	0.05	cereal grain, peanuts
	0.02	sugar cane
Propineb.....	0.01	milk
	0.2	citrus fruits
Propoxur	10	potatoes
	1	water
Propyzamide.....	1	lettuce
	0.2	edible offal of cattle
	0.05	meat of cattle and poultry, eggs
	0.01	milk
Prothiophos	2	grapes
	0.2	cole crops
	0.05	pome fruits
	0.01	bananas
	0.1	onions
Prynachlor	0.1	beetroot
Pyrazon	0.05	cucurbits
Pyrazophos	0.2	water
	0.006	raw cereals
Pyrethrins	3	fruit, vegetables, nuts, oil seeds, dried fruit, dried vegetables
	1	mushrooms
Quintozene	10	bananas (whole)
	1	lettuce, peanuts, celery
	0.3	navy beans, potatoes, onions
	0.2	tomatoes
	0.1	water
	0.04	cottonseed
	0.03	cole crops, other vegetables (except those elsewhere specified under quintozene)
	0.02	beans, peppers, bananas (pulp)
	0.01	liver, kidney and fat of sheep, goats and cattle
	0.2	meat of sheep, goats and cattle
Rafoxanide.....	0.1	meat of poultry
	2	liver of poultry
Robenidene	0.5	meat of poultry, meat and offal of pigs
	0.1	eggs
Salinomycin	0.02	fruit, raw cereals, vegetables
	0.1	citrus fruits
Schradan	30	onions
<i>sec</i> -butylamine.....	0.3	cucurbits, spinach, rapeseed, cole crops, tomatoes, potatoes, root vegetables, lettuce, strawberries, green beans
	0.1	celery, meat, edible offal, milk, eggs
Sethoxydim.....	0.05	leeks, fennel
	0.01	asparagus, fruit, nuts
Simazine.....	Nil	all foods
Sodium fluoroacetate....	Nil	meat of poultry
Spectinomycin.....	0.7	offal of pigs and poultry
Spiramycin.....	1.0	meat of pigs and poultry
	0.1	meat of poultry

Column 1	Column 2	Column 3
<i>Substance</i>	<i>Maximum residue limit (mg/kg)</i>	<i>Food</i>
Streptomycin and dihydrostreptomycin	0.3	meat, offal
	0.2	eggs, milk
Sulphadimidine	0.1	meat
Sulphanitran	0.1	meat and offal of poultry, eggs
Sulprofos	1	tomatoes
	0.2	capsicums, cottonseed
	0.02	water
2,4,5-T	0.002	water
Tartar emetic	1.5 (as Sb)	fruit, tomatoes
Temephos	2	fat of meat of cattle
	0.3	water
	0.1	rice
Tepp	0.002	all foods
Terbacil	0.5	almonds
	0.04	pome and stone fruits
Terbufos	0.005	cereal grain
Terbutryn	0.1	wheat, barley, peas, potatoes, beans
2-(4- <i>tert</i> -butoxyphenoxy)-isopropyl-2-chloroethyl sulphite	0.01	all foods
Tetrachlorvinphos	2	leafy vegetables
	0.05	meat (fat basis), milk (fat basis)
Tetracycline	0.1	milk
Tetradifon	5	cottonseed, hops, fruit, vegetables
Tetrapion	0.1	fat of meat, edible offal
Thiabendazole	10	apples, pears, citrus fruits
	5	potatoes (washed before analysis)
	3	bananas (whole fruit)
	0.5	mushrooms
	0.4	bananas (pulp)
	0.2	meat
	0.05	milk
Thidiazuron	0.5	cottonseed
	0.05	meat
	0.01	milk
Thiobencarb	0.04	water
	0.05	rice
Thiobucarb	0.5	water
Thiodicarb	0.1	cottonseed oil, cottonseed
	0.2	eggs
	0.5	meat, milk
Thiometon	1	fruit, raw cereals, vegetables
	0.5	lupins
	0.05	oil seeds
	0.02	water
Thiophanate	0.4	water
	0.2	meat of cattle, goats and sheep
	0.1	milk, goat milk
Thiophanate-methyl	10	stone fruits, citrus fruits, rockmelons
	5	pome fruits
	2	berry vegetables
Thiram	7	fruit, vegetables
	0.03	water
Tiamulin	0.1	meat of poultry and pigs

Column 1	Column 2	Column 3
<i>Substance</i>	<i>Maximum residue limit (mg/kg)</i>	<i>Food</i>
Tiocarbazil	0.5	water
Triadimefon	1	apples, grapes
	0.5	raw cereals
	0.25	fat of meat
	0.2	cucurbits, berry vegetables
	0.1	eggs, milk
Tri-allate	0.05	edible offal, meat, sugar-cane
	0.05	raw cereals, oilseeds, seed and pod vegetables
Tributyl phosphotrithioate	0.1	cottonseed
Trichloroethylene	0.1	raw cereals
Trichlorfon	2	dried fruits
	0.2	grain legumes, bananas, peaches, brussel sprouts, cauliflowers, kale, sweet corn, celery, beetroot
	0.1	oil seeds, meat, fat and offal of cattle and pigs, nuts, soya beans, peanuts, raw cereals, fruit (except bananas, peaches and dried fruits), vegetables (except brussel sprouts, cauliflowers, kale, sweet corn, celery, beetroot)
	0.05	milk, sugar-cane, sugarbeet
Triclabendazole	0.03	water
	0.5	offal of sheep and cattle
	0.2	meat of sheep and cattle
Triclopyr	5	offal of cattle, goats and sheep
	0.2	fat of meat of cattle, goats and sheep
	0.1	milk
	0.02	water
Tridemorph	0.1	barley
Trifluralin	0.5	carrots, water
	0.05	all other vegetables, raw cereals, oil seeds, sugar-cane, peanuts, mung beans, adzuki beans, faba beans, chick peas, cow peas, lablab
Triforine	10	stone fruits
	1	pome fruits
Tylosin	0.2	meat and offal of pigs and poultry, eggs
	0.1	fat of pigs and poultry
	0.05	milk
Vamidothion	1	apples, peaches, pears
	0.5	cole crops, potatoes
Vernolate	0.1	soya beans, peanuts
Vincllozolin	10	stone fruits, kiwi fruit
	5	tomatoes, grapes, strawberries, carrots, cabbage
	2	lettuce, pome fruits, cauliflower
	1	beans
	0.1	potatoes
Virginiamycin	0.2	fat and offal of cattle, pigs and poultry
	0.1	meat of cattle, pigs and poultry, eggs
Zeranol	0.02	meat of cattle and sheep
Zineb (see dithiocarbamates)		
Ziram	7	fruit, vegetables

Schedule 2

GROUP A

Aldrin	Endosulfan
Chlordane	Endrin
Chlordecone	Heptachlor
Dieldrin	Isobenzan

GROUP B

BHC and its isomers	Fenarimol
DDT (including DDD & DDE)	Lindane
1,1-Dichloro-2,2-bis(4-ethyl-phenyl) ethane	Methoxychlor
Dicofol	Quintozene

GROUP C

Camphechlor	Chlorinated terpene isomers
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GROUP D

Azamethiphos	Leptophos
Azinphos-ethyl	Maldison
Azinphos-methyl	Menazon
Bromophos-ethyl	Methamidophos
Carbophenothion	Methidathion
Chlorfenvinphos	Mevinphos
Chlorpyrifos	Monocrotophos
Chlorpyrifos-methyl	Naled
Chlorthiophos	Naphthalophos
Coumaphos	Omethoate
Crotoxyphos	Parathion
Demeton	Parathion-methyl
Diazinon	Phenkapton
Dichlorvos	Phorate
Dimethoate	Phosalone
Dioxathion	Phosmet
Disulfoton	Phosphamidon
Dithianon	Pirimiphos-ethyl
Ethion	Pirimiphos-methyl
Ethoprophos	Prothiophos
Famphur	Pyrazophos
Fenamiphos	Schradan
Fenchlorphos	Sulprofos
Fenitrothion	Temephos
Fensulfothion	Tetrachlorvinphos
Fenthion	Thiometon
Formetanate	Tributylphosphorotrithioate
Formothion	Trichlorfon
Isocarbophos	Vamidothion

GROUP E

1,2-bis(dimethyldithiocarbamoyl- dithio (thiocarbonyl) amino) ethylene	Metiram
Ferbam	Propineb
Mancozeb	Thiram
Maneb	Zineb
	Ziram

GROUP F

4-CPA
2,4-D
Diclofop-methyl
MCPA

MCPB
Picloram
2,4,5-T

GROUP G

Aldicarb
Aminocarb
Bendiocarb
Butacarb
Carbaryl
Iprodione
Methomyl
Oxamyl

Phenisopham
Promacyl
Promecarb
Propham
Propoxur
Thiobencarb
Thiobucarb

GROUP H

Chloroxuron
Diuron
Fluometuron
Linuron
Methambenzthiazuron

Metobromuron
Metoxuron
Monuron
Noruron
Thidiazuron

GROUP I

Cambendazole
Parbendazole

Thiabendazole

GROUP J

Benomyl
Carbendazim

Thiophanate
Thiophanate-methyl

GROUP K

Dinoseb

DNOC

GROUP L

Ametryn
Atrazine
Aziprotryne
Cyanazine
Cycloparafate
Desmetryn

Metribuzin
Prometryn
Propazine
Simazine
Terbutylazine
Terbutryn

GROUP M

Alachlor
Butachlor
Fluchloralin

Metolachlor
Propachlor
Prynachlor

GROUP N

Chlormequat
Diquat

Paraquat

GROUP O

Captafol

Captan

GROUP P

Carbon tetrachloride
Ethylene dibromide (EDB)
Ethylene dichloride

Methyl bromide
Trichloroethylene

Azocyclotin
Cyhexatin

Fenfuram

Bioresmethrin
Cypermethrin
Deltamethrin

Etridazole
Triadimefon

Crustaceans
Freshwater fish

Avocados
Bananas
Berry fruits
Citrus fruits
Custard apples
Figs
Grapes
Guavas

Blackberries
Boysenberries
Currants
Elderberries
Gooseberries
Loganberries

Citrons
Cumquats
Grapefruits
Lemons
Limes

Apples
Crabapples
Loquats
Medlars

Apricots
Cherries
Nectarines

GROUP Q

Fenbutatin-oxide

GROUP R

Methfuroxam

GROUP S

Fenvalerate
Permethrin
Pyrethrins

GROUP T

Triazbutil

Schedule 3

(Regulation A14 (4))

FISH

Sea-fish
Shellfish

FRUIT

Mangoes
Monstera
Passionfruit
Pawpaws
Persimmons
Pineapples
Pome fruits
Stone fruits

Berry fruits

Mulberries
Raspberries
Rosehips
Strawberries
Vaccinium berries

Citrus fruits

Mandarins
Oranges
Pomeloes
Tangeloes
Tangors

Pome fruits

Pears
Pomegranates
Quinces

Stone fruits

Peaches
Plums

MEAT

Buffaloes
Cattle
Goats

Pigs
Sheep

NUTS

Almond
Brazil
Cashew
Chestnuts
Hazel

Litchi
Macadamia
Pecan
Pistachio
Walnuts

OIL SEEDS

Cottonseed
Linseed
Rapeseed

Safflower seed
Sunflower seed

POULTRY

Domestic fowls
Ducks
Geese
Guinea fowls

Pheasants
Pigeons
Quail
Turkeys

RAW CEREALS

Barley
Maize
Millet
Oats
Rice

Rye
Sorghum
Triticale
Wheat

VEGETABLES

Alliums
Berry vegetables
Cucurbits
Leafy vegetables

Root vegetables
Seed and pod vegetables
Stalk vegetables

Alliums

Chives
Garlic
Leeks

Onions
Shallots

Berry vegetables

Cape gooseberry
Capsicums
Eggplant

Okra
Tomatoes

Cucurbits

Chokos
Cucumbers
Marrows

Melons
Pumpkins
Squash

Leafy vegetables

Chinese cabbage
Cole crops—
 Broccoli
 Brussel sprouts
 Cabbages
 Cauliflowers
 Kale
 Kohlrabi

Cress
Endive
Lettuce
Spinach
Swiss chard
Turnip tops

Root vegetables

Artichokes	Potatoes
Beetroot	Radishes
Carrots	Salsify
Celeriac	Scorzoneria
Chicory root	Swede turnips
Horseradish	Sweet potatoes
Parsnips	Turnips

Seed and pod vegetables

Broad beans	Lentils
Dried bean seeds	Mung beans
Dried pea seeds	Soya beans
Garden peas	Sugar peas
Green beans	

Stalk vegetables

Asparagus	Fennel
Bamboo shoots	Rhubarb
Celery	

A15—PREVENTION OF CONTAMINATION OF FOOD

(1) A package, container, or appliance shall not impart to its food contents any poisonous, injurious or objectionable substance.

(2) A package, container, or appliance used for manufacturing, keeping, conveying, drawing, or holding a moist food substance shall not have in contact with that substance a surface containing lead or zinc, except as provided for in subregulation (3).

(3) A person shall not pack, keep, manufacture or prepare any food in such a manner that it becomes or is liable to become contaminated with lead, zinc, or other poisonous metal, except that liquid glucose, honey and similar saccharine substances may be held in galvanised iron drums of not less than 45 litres capacity without contravention of this regulation if the zinc content of those substances does not exceed 41 mg/kg of zinc (calculated as Zn).

(4) A person shall not manufacture, sell or offer for sale any toy, wall paper or paper serviettes or paper for use in packing or enclosing food, in or on which there is any quantity of paint, colour, facing, dressing, size, varnish, or other substance containing any lead, arsenic, antimony, or other poisonous substance.

(5) If a package, container or appliance intended to contain, or containing, food is made of tin plate it shall, if soldered, be outside soldered, and, if any component section of the package, container or appliance is lacquered, the lacquer shall completely cover the inner surface of that component section.

(6) A person shall not sell or expose for sale any refrigerator or other vessel or receptacle intended or adaptable for use as a container or place for storing any food, if in that refrigerator, vessel or receptacle cadmium plating, or any other substance which may be harmful or injurious to health, is used in any portion of its interior.

(7) A person shall not use, or cause or suffer to be used, in any boiler for producing steam which is brought into contact with food in the process of manufacture for sale, any boiler preservative containing any arsenic or antimony, or any compound thereof.

(8) A person shall not cause, suffer, or permit the water of any boiler which, by priming or otherwise, may come into contact with food for sale to contain any harmful substance in any larger proportion than that which is allowed by these regulations to be present in food.

(9) A person shall not use or permit to be used any cork or seal of absorbent or porous material, or any article which has a cork or absorbent lining or filling, as a cork or seal for any food container used for the distribution, sale or exposure for sale of food, if that cork, seal or article has been previously used for any purpose whatsoever.

(10) A person shall not use or permit to be used any bottle or container intended to contain food for containing kerosene, turpentine, linseed oil, paint, methylated spirit, petrol, mineral oil, or any disinfectant, poisonous, odorous, filthy, offensive or other contaminating matter.

(11) Subject to subregulation (12), a person shall not—

- (a) use or permit to be used any mineral oil in the composition or preparation of any article of food intended for human consumption; or
- (b) sell or have in his possession for sale for human consumption any article of food containing any mineral oil.

(12) Subregulation (11) does not apply if the mineral oil contained in an article of food—

- (i) does not exceed 0.2 per centum of the article of food; and
- (ii) is so contained not as an ingredient in the article of food but as a lubricant or greasing agent removed from some surface with which the article of food has necessarily to come into contact in the course of its preparation.

(13) A person shall not use or permit to be used in the composition or preparation of any food intended for human consumption any glycol or glycol derivative, except as specifically permitted by these regulations.

PART B—CEREALS AND CEREAL PRODUCTS

- B1 Cereals, flours, meals and breads
- B2 Baking compounds and baking powder
- B3 Biscuits, cake, pastry and other flour products excluding bread
- B4 Custard mix, dessert mix and custard powder
- B5 Malt and malt extract

B1—CEREALS, FLOURS, MEALS AND BREADS

Flour

(1) Flour—

- (a) is the fine, clean and sound product obtained by the milling of sound, cleaned wheat;
- (b) may be artificially bleached by—
 - (i) oxidizing changes brought about by means of an electrical process in which ozone or oxides of nitrogen or both are produced; or
 - (ii) chlorine, chlorine dioxide or benzoyl peroxide;
- (c) may contain—
 - (i) not more than 40 mg/kg of benzoic acid calculated on a water-free basis and derived from benzoyl peroxide;
 - (ii) vitamins and minerals specified in the regulation for vitamins and minerals (A9);

and

- (d) shall not contain more than 150 g/kg of water.

Flour specifically sold or used for making—

(a) bread may contain—

- (i) not more than 7 g/kg of acid calcium phosphate, calculated as $\text{Ca}(\text{H}_2\text{PO}_4)_2$;
- (ii) not more than 600 mg/kg of ammonium chloride, calculated as NH_4Cl ;
- (iii) not more than 30 mg/kg of bromates, calculated as KBrO_3 ;
- (iv) 4 g/kg in total of sodium and calcium oleyl-lactylates or 4 g/kg in total of sodium and calcium stearoyl-lactylates calculated on a water free basis and as the sodium salt;
- (v) not more than 800 mg/kg of calcium sulphate (calculated as CaSO_4);
- (vi) not more than 60 mg/kg of sodium metabisulphite;
- (vii) not more than 75 mg/kg of L-cysteine (which may be added in the form of the hydrochloride salt, including hydrates thereof);
- (viii) ascorbic acid; and
- (ix) not more than 100 g/kg of lupin flour provided that the alkaloid content of the lupin flour does not exceed 200 mg/kg;

or

(b) biscuits, cake, pastry and other flour products excluding bread may contain not more than 300 mg/kg of sodium metabisulphite.

Wholemeal

(3) Wholemeal—

- (a) is the clean and sound product obtained by the milling or sound, cleaned wheat;
- (b) shall contain—
 - (i) all the constituents of the wheat from which it is milled; and
 - (ii) not less than 22 g/kg crude fibre calculated on a water-free basis and determined by the method prescribed by subregulation (51);
- (c) may contain vitamins and minerals specified in the regulation for vitamins and minerals (A9); and
- (d) shall not contain more than 150 g/kg of water.

(4) Wholemeal for making bread may contain those additives permitted in flour for making bread.

(5) Mixtures of flour and bran shall be deemed not to be wholemeal.

(6) 90 per centum wholemeal—

- (a) is the product obtained by mixing not less than 90 parts by mass of wholemeal with not more than 10 parts by mass of flour; and
- (b) shall contain not less than 20 g/kg of crude fibre calculated on a water-free basis and determined by the method prescribed by subregulation (51).

(7) 50 per centum wholemeal—

- (a) is the product obtained by mixing not less than 50 parts by mass of wholemeal with not more than 50 parts by mass of flour; and
- (b) shall contain not less than 11 g/kg of crude fibre calculated on a water-free basis and determined by the method prescribed by subregulation (51).

(8) Mixtures of flour and wholemeal for making bread may contain any of the additives permitted in flour for making bread.

(9) There shall be written in the label on or attached to a package containing a mixture of wholemeal and flour, in standard type of 4.5 mm, a statement of the percentage of wholemeal in that mixture.

(10) For the purposes of these regulations, the terms "wholewheat" and "wheatmeal" are synonymous with wholemeal and either of those terms may be used in the stead of wholemeal in any label or advertisement.

Protein increased flour

(11) Protein increased flour—

- (a) is flour containing not less than 25 g/kg of nitrogen calculated on a water-free basis; and
- (b) may contain added gluten.

(12) The word or words "protein", "maximum protein" or "high protein" or any word or words having the same or a similar effect shall not be written in a label on or attached to a package containing flour unless that flour complies with the standard prescribed by subregulation (11) (a).

Starch reduced flour

(13) Starch reduced flour is flour that contains not more than 500 g/kg of carbohydrate in the form of starch or water-soluble carbohydrates, or both starch and water-soluble carbohydrates, calculated on a water-free basis, and the proportion of protein therein shall be calculated by multiplying the proportion of nitrogen present by 5.7.

(14) There shall be written in the label on or attached to a package containing flour described as starch reduced flour, in standard type of 3 mm, a statement in the form—

“ THIS FLOUR CONTAINS NOT LESS THAN (here insert the proportion) PROTEIN AND NOT MORE THAN (here insert the proportion) CARBOHYDRATE ”.

Self-raising flour

(15) Self-raising flour—

- (a) is flour or meal or any mixture of flour and meal to which baking powder has been added; and
- (b) shall liberate not less than 6.5 g/kg of carbon dioxide.

(16) Wholemeal self-raising flour is the product containing not less than 900 g/kg of wholemeal and shall comply in all other respects with the standard for self-raising flour prescribed by subregulation (15).

(17) There shall be written in the label on or attached to a package containing a self-raising mixture of wholemeal and flour, other than wholemeal self-raising flour complying with the standard prescribed by subregulation (16), in standard type of 3 mm, a statement of the proportions of wholemeal and flour present.

Rye flour and rye meal

(18) Rye flour and rye meal—

- (a) are the clean and sound products that are obtained from, or separated during, the milling of clean and sound rye grain *Secale cereale*; and
- (b) when sold or used for the making of bread may contain any of the additives permitted by subregulation (2) in flour sold or used for making bread.

Oatmeal

(19) Oatmeal—

- (a) is the clean and sound product obtained from the grinding of clean and sound oats *Avena sativa* after removal of the husks; and
- (b) shall contain not less than 50 g/kg of matter extractable with ether.

(20) Pre-cooked oatmeal may contain modifying agents specified in Groups I and IV set out in Table 1 in the regulation for modifying agents (A10).

Maize meal

(21) Maize meal—

- (a) is the clean and sound product obtained from the grinding of clean and sound maize *Zea mays*; and
- (b) shall—
 - (i) contain not less than 11 g/kg of nitrogen; and
 - (ii) not contain more than 16 g/kg of ash calculated on a water-free basis.

Cornflour

(22) Cornflour—

- (a) is the starch powder obtained from any variety of clean and sound cereal grain; and
- (b) shall not contain more than 7 g/kg of ash calculated on a water-free basis.

(23) There shall be written in the label on or attached to a package containing cornflour immediately preceding or following the name of the food, in standard type of 3 mm, a statement of the name or names of the central grain or grains from which it has been prepared.

Rice(24) Rice is the clean and sound grain of rice *Oryza sativa* from which the husks have been removed.

(25) Polished rice—

- (a) is rice polished with or without talc; and
- (b) may contain not more than 5 g/kg of talc.

(26) Rice flour or ground rice—

- (a) is the product obtained by grinding rice or polished rice; and
- (b) shall not contain more than 15 g/kg of ash calculated on a water-free basis.

(27) Pre-cooked rice may contain not more than 3 g/kg of glyceryl monostearate.

Mixed meals of mixed flours or mixtures of both meals and flours

(28) There shall be written in the label on or attached to a package containing a mixture of meals or flours or meals and flours—

- (a) in standard type of 4.5 mm, the words—
 - “ MIXED MEALS ” or “ MIXED FLOURS ” or, as the case requires, “ MIXED MEALS AND FLOURS ”; and
- (b) in standard type of 3 mm, a statement of the kind of the meals or flours or the meals and flours of which the mixture is composed in the form—
 - “ THIS PACKAGE CONTAINS (here insert the names of the several meals and flours present in the mixture) ”.

Bread and white bread

(29) Bread or white bread—

- (a) is the product obtained by baking a yeast-leavened dough prepared from flour as defined in subregulation (1) of (2) (a), and water;
- (b) may contain any substance specified in column 1 of the Schedule to this regulation in proportion not exceeding that specified in column 2 of that Schedule with respect to that substance; and
- (c) shall not contain more than—
 - (i) 450 g/kg of water in any portion weighing 5 g or more taken from any part of a loaf;
 - (ii) 45 g/kg of ash calculated on a water-free basis;
 - (iii) 3 g/kg of ash insoluble in decimolar hydrochloric acid calculated on a water-free basis.

(30) A finished loaf of bread or white bread shall—

- (a) be reasonably symmetrical and of good volume;
- (b) have a good texture and colour;
- (c) have a reasonably fine and even crumb texture; and
- (d) be properly fermented, properly baked and palatable.

Wholemeal bread

(31) Wholemeal, wholewheat or wheatmeal bread is the product obtained by baking a yeast-leavened dough prepared from wholemeal or 90 per centum wholemeal within the meaning of subregulations (3) to (10), and water.

(32) Wholemeal bread—

- (a) shall contain not less than 18 g/kg of crude fibre calculated on a water-free basis and determined by the method prescribed by subregulation (51);
- (b) may contain any substance specified in column 1 of the Schedule to this regulation in proportion not exceeding that specified in column 2 of that Schedule with respect to that substance; and
- (c) shall not contain more than—
 - (i) 480 g/kg of water in any portion weighing 5 g or more taken from any part of a loaf;
 - (ii) 55 g/kg of ash calculated on a water-free basis; or
 - (iii) 5 g/kg of ash insoluble in decimolar hydrochloric acid, calculated on a water-free basis.

(33) A finished loaf of wholemeal bread shall comply with the standards set out in subregulation (30).

Brown bread

(34) Brown bread—

- (a) is the product obtained by baking a yeast-leavened dough prepared from 50 per centum wholemeal within the meaning of subregulations (3) to (10), and water;
- (b) shall contain not less than 10 g/kg of crude fibre calculated on a water-free basis and determined by the method prescribed by subregulation (51);

- (c) may contain any substance specified in column 1 of the Schedule to this regulation in proportion not exceeding that specified in column 2 of that Schedule with respect to that substance;
- (d) shall not contain more than—
 - (i) 480 g/kg of water in any portion weighing 5 g or more taken from any part of a loaf;
 - (ii) 50 g/kg of ash calculated on a water-free basis; or
 - (iii) 5 g/kg of ash insoluble in decimolar hydrochloric acid, calculated on a water-free basis.

(35) A finished loaf of brown bread shall comply with the standards set out in subregulation (30).

Rye bread

(36) Rye bread—

- (a) is the product obtained by baking a leavened dough prepared from rye flour or meal, and water; and
- (b) may contain any substance specified in column 1 of the Schedule to this regulation in proportion not exceeding that specified in column 2 of that Schedule with respect to that substance.

(37) Notwithstanding anything in subregulation (36) (a), not more than 700 g/kg of rye flour may be replaced by flour within the meaning of subregulation (1).

Protein increased bread

(38) Protein increased bread—

- (a) is a variety of bread defined in subregulation (29), (30), (31), (32), (33), (34), (35), (36) or (37) that is described by the use of the word or words “protein”, “maximum protein” or “high protein” or any word or words having the same or a similar effect;
- (b) shall contain not less than 25 g/kg of nitrogen calculated on a water-free basis; and
- (c) when it is described by the use also of the words “fibre increased”, “high fibre” or any word or words having the same or a similar effect, shall comply with the standard prescribed by subregulation (39), but otherwise it shall comply in all respects with the standard prescribed for the variety of bread by subregulation (29), (30), (31), (32), (33), (34), (35), (36) or (37) as the case requires.

Fibre increased bread

(39) Fibre increased bread—

- (a) is a variety of bread defined in subregulation (29), (30), (31), (32), (33), (34), (35), (36) or (37) to which has been added an ingredient containing fibre derived from edible cereals or other foods; and
- (b) includes bread described by the use of the words “high fibre” or any word or words having the same or a similar effect or otherwise represented to have increased or high fibre content.

(40) Fibre increased bread or white bread, fibre increased protein increased bread or white bread and fibre increased milk bread or white milk bread shall—

- (a) contain not less than 18 g/kg of crude fibre calculated on a water-free basis and determined by the method prescribed by subregulation (51);

- (b) not contain more than—
 - (i) 480 g/kg of water in any portion weighing 5 g or more taken from any part of a loaf;
 - (ii) 55 g/kg of ash, calculated on a water-free basis; or
 - (iii) 5 g/kg of ash insoluble in decimolar hydrochloric acid, calculated on a water-free basis;

and

- (c) comply in all other respects with the standard prescribed by subregulations (29) and (30).

(41) Breads other than those specified in subregulation (40) that are labelled with the words “fibre increased”, “high fibre” or any word or words having the same or a similar effect or otherwise represented to have increased or high fibre content shall—

- (a) contain not less than 27 g/kg of crude fibre calculated on a water-free basis and determined by the method prescribed by subregulation (51);
- (b) not contain more than—
 - (i) 65 g/kg of ash, calculated on a water-free basis; or
 - (ii) 7 g/kg of ash insoluble in decimolar hydrochloric acid, calculated on a water-free basis;

and

- (c) comply in all other respects with the standard prescribed by subregulation (31), (32), (33), (34), (35), (36) or (37), as the case requires.

Milk bread

(42) Milk bread—

- (a) is a variety of bread defined in subregulation (29), (30), (31), (32), (33), (34), (35), (36) or (37), as the case requires, that has been prepared by the addition of milk or milk products or both;
- (b) includes bread described by the use of any word or words having the same effect as, or a similar effect to that of, the word “milk” or otherwise represented to contain milk or milk products save in a statement of ingredients in accordance with regulation A1 (7) to (15); and
- (c) shall—
 - (i) contain not less than 40 g/kg of total milk solids non-fat, calculated on a water-free basis; and
 - (ii) when it is described by the use also of the words “fibre increased”, “high fibre” or any word or words having the same or a similar effect, shall comply with the standard prescribed by subregulations (39) to (41), but otherwise it shall comply in all respects with the standard prescribed for the variety of bread by subregulation (29), (30), (31), (32), (33), (34), (35), (36) or (37), as the case requires.

(43) A bread which is labelled with the words “reduced salt” or “reduced sodium” or with any word or words having the same or a similar effect or is otherwise represented to have a decreased salt or sodium content shall—

- (a) contain not more than 5.8 g/kg on a water-free basis; and
- (b) comply in all other respects with the standard prescribed by subregulation (29), (30), (31), (32), (33), (34), (35), (36) or (37), as the case requires.

(44) A bread prepared, whether or not in fancy form, in accordance with the standard specified in subregulation (29), (30), (31), (32), (33), (34), (35), (36), (37), (38), (39), (40), (41), (42) or (43), but with the addition of other foods not already provided for in that standard shall comply with the respective standard prescribed for the bread defined in the subregulation in question.

Gluten

(45) Gluten or dry gluten—

- (a) is the product obtained by the removal of a large proportion of the starch from flour; and
- (b) shall contain not less than 127 g/kg of nitrogen calculated on a water-free basis.

(46) Wet gluten—

- (a) for the making of bread is the wet product obtained by the removal from flour of a large proportion of the starch contained therein; and
- (b) shall—
 - (i) contain not less than 38 g/kg of nitrogen; and
 - (ii) not contain more than 700 g/kg of water.

Labelling

(47) A name or description—

- (a) by which a variety of bread is defined in subregulation (29), (30), (31), (32), (33), (34), (35), (36) or (37) is declared to be a prescribed name for the purposes of Part VIII of the Act with respect only to the variety of bread to which that subregulation refers;
- (b) with respect to a bread defined in subregulation (38), (39), (40), (41), (42) or (43) is declared not to be a prescribed name for the purposes of Part VIII of the Act.

(48) There shall be written in the label on or attached to a package containing—

- (a) bread or white bread, wholemeal bread, brown bread or rye bread, in standard type of 3 mm, the words—
 - (i) “ BREAD ” or “ WHITE BREAD ”;
 - (ii) “ WHOLEMEAL BREAD ”, “ WHOLEWHEAT BREAD ” or “ WHEATMEAL BREAD ”;
 - (iii) “ BROWN BREAD ”; or
 - (iv) “ RYE BREAD ”,

as the case requires;

- (b) a bread defined in subregulation (38), (39), (40), (41), (42) or (43) in standard type of 3 mm, an appropriate designation that shall include—
 - (i) the words—
 - (A) “ PROTEIN INCREASED ”,
 - (B) “ FIBRE INCREASED ”;
 - (C) “ MILK ”; or
 - (D) “ REDUCED SALT ”,

as the case requires, but if any 2 or 3 or all 4 of those descriptions are applicable, that designation shall include such of those descriptions as apply in the particular case; and

- (ii) the name or description of the variety of bread defined in subregulation (29), (30), (31), (32), (33), (34), (35), (36) or (37).

(49) There shall be written in the label on or attached to a package containing a bread defined in subregulation (44), in standard type of 3 mm, an appropriate designation that shall include such of the words specified in subregulation (48) as are applicable to the bread in question.

(50) There shall be written in the label on or attached to a package containing a bread defined in subregulation (43) a statement of the maximum sodium and potassium content of the bread, expressed as mg of sodium and mg of potassium, respectively, per 100 g of bread.

(51) The method specified in the Table to this subregulation is the prescribed method of analysis for the determination of crude fibre in bread, flour and meal.

Table

1. The prepared test material is digested first with dilute sulphuric acid solution and then with dilute sodium hydroxide solution, the residue being then dried and ignited and the loss on ignition being reported as crude fibre.
2. The reagents used are—
 - (a) sulphuric acid 0.128 molar, containing 12.5 g/L of sulphuric acid;
 - (b) sodium hydroxide 0.313 molar, containing 12.5 g/L of sodium hydroxide; and
 - (c) hydrochloric acid, containing 10 mL/L of concentrated hydrochloric acid.
3. The apparatus used is—
 - (a) a sieve with 1 mm aperture size; and
 - (b) a digestion vessel provided with a reflux condenser to prevent loss of steam during boiling and with a mark at the 200 mL level, which digestion vessel may consist of—
 - (i) a wide mouthed conical flask with a capacity of 750 mL or 1L; or
 - (ii) a tall form lipless beaker with a capacity of 800 mL,
 and a suitable reflux condenser for use with beakers can be made from a round bottom bolt head flask with a capacity of 500 mL and closed with a rubber stopper through which 2 tubes (one of which must reach almost to the bottom of that flask) extend.
4. (1) A bread sample is prepared by being sliced and sufficient slices being taken to yield a representative sample, the crusts being removed from those slices and the remaining bread being dried until crisp.

(2) The remaining bread is crushed is crushed lightly and sieved with the sieve referred to in item 3 (a) and the oversize portions of that bread are recrushed lightly and resieved until all that bread has passed through that sieve, the purpose of the light crushing and recrushing being to avoid a high proportion of very fine substance which would result in a lower yield of crude fibre.
5. A flour or meal sample is usually sufficiently fine to be analysed for the determination of crude fibre, but, if it is too coarse, is crushed and recrushed in the same way as a bread sample under item 4.
6. Material sieved under item 4 or a sampled portion thereof is dried in an air oven at a temperature of not more than 105° C and cooled.
7. About 2 g of the material dried and cooled under item 6 is accurately weighed and transferred to the digestion vessel referred to in item 3 (b).

8. The material transferred under item 7 to a digestion vessel is extracted therefrom 3 times by shaking with ether, settling and decanting, the residual ether being removed by heating on a steam bath.
9.
 - (1) In acid digestion, the boiling sulphuric acid solution referred to in item 2 (a) is added to the digestion vessel to the 200 mL mark and that vessel is rotated gently during that addition to prevent caking.
 - (2) The digestion vessel referred to in subitem (1) is immediately heated to bring its contents rapidly to boiling, whereupon those contents are boiled gently and openly for one minute and then boiled at a moderate rate under reflux for 30 minutes.
 - (3) Foaming can be overcome by directing a jet of air into the digestion vessel referred to in subitem (1), but the use of antifoam agents is not recommended as it may cause high and erroneous results.
 - (4) The digestion vessel referred to in subitem (1) is rotated periodically while its contents are boiling so as to wash down particles from the inner surfaces of that vessel.
 - (5) At the end of the period of boiling referred to in subitem (2), the contents of the digestion vessel concerned are filtered—
 - (a) by a filtration method using suction but preventing the loss of fibre; or
 - (b) by filtration through a previously prepared pleated 18.5 cm Whatman No. 541 filter paper at a rate sufficiently rapid to allow the bulk of the 200 mL to filter in 10 minutes.
 - (6) Filtration under subitem (5) (b) may be assisted by prior wetting of the filter paper, by allowing the solids to settle and decanting the clear liquid and by pouring continuously to keep the filter paper as full as practicable, but it is not necessary to transfer all of the residue to the filter paper.
 - (7) After filtration under subitem (5) (b), the digestion vessel concerned is rinsed once with hot water into the filter paper and the filter paper is drained and rinsed with hot water.
10.
 - (1) In alkali digestion, the digestion vessel is placed under the filter funnel, the paper in the filter funnel is opened and the residue from the acid digestion referred to in item 9 is washed into the digestion vessel by means of a hot jet of the hot sodium hydroxide solution referred to in item 2 (b), a boiling quantity of that solution being added to fill the digestion vessel to the 800 mL mark.
 - (2) The solution referred to in subitem (1) is rapidly brought to the boil, boiled openly for one minute and then under reflux at a moderate rate for 30 minutes.
 - (3) At the end of the period of boiling referred to in subitem (2), the contents of the digestion vessel are filtered through an unpleated 11 cm Whatman No. 541 filter paper and all the residue is transferred to that filter paper by using a jet of hot water.
 - (4) After the filtering and transfer referred to in subitem (3), the filter paper concerned and its contents are washed once with hot water, once with the hydrochloric acid solution referred to in item 2 (c) and then with hot water until that filter paper and its contents are free from acid.
 - (5) The residue from the filter paper washed under subitem (4) is washed into a platinum, porcelain or silica ashing dish—
 - (a) directly; or
 - (b) by receiving that residue and water in a 100 mL beaker and transferring the same to that ashing dish as evaporation proceeds.
11.
 - (1) To ascertain the mass of crude fibre in the test material analysed, the water remaining from alkali digestion under item 10 is removed by evaporation on a steam bath and the ashing dish and residue concerned are dried in an air oven at 100°C.

(2) After the drying of an ashing dish and residue under subitem (1), the ashing dish is cooled and weighed, the contents of the ashing dish are incinerated at dull red heat and the ashing dish is then cooled and re-weighed.

(3) The difference between the masses obtained under subitem (2) is the mass of crude fibre in the portion of dry test material analysed and the crude fibre content of that portion is reported as the proportion of crude fibre calculated on a water-free basis.

Schedule

(Regulation B1(32) (b),
(34) (c) and (36) (b))

Column 1

Column 2

Acetic acid.....	Not limited
Additives specified in subregulation (2) (a).....	In amounts not exceeding those specified therein in proportion to the amount of flour used
Barley malt flour.....	Not limited
Calcium propionate, potassium propionate, sodium propionate.....	In total 2.4 g/kg on water-free basis calculated as calcium propionate
Diacetyl tartaric acid esters of mono- and di-glycerides of fat forming fatty acids; mono- and di-glycerides of fat forming fatty acids; sorbitans and polysorbates specified in Table 1 of the regulation for modifying agents (A10).....	In total 3.5 g/kg on a water-free basis
Diastatic malt extract.....	Not limited
Edible fats.....	Not limited
Eggs.....	Not limited
Enzymically active soya bean preparations.....	Not limited
Fungal preparations of amylases and proteases.....	25 g/kg on a water free basis
Glucose.....	Not limited
Gluten.....	Not limited
Invert sugar.....	Not limited
Milk and milk products.....	Not limited
Non-diastatic malt extract.....	Not limited
Potassium chloride.....	Not limited
Salt.....	Not limited
Sodium diacetate.....	3.6 g/kg on a water-free basis
Sorbic acid and its salts.....	In total 1.2 g/kg on water-free basis calculated as sorbic acid
Sugar.....	Not limited
Vinegar.....	Not limited
Vitamins and minerals.....	As specified in the regulation for vitamins and minerals (A9)
Wheat malt flour.....	Not limited.

B2—BAKING COMPOUNDS AND BAKING POWDER
BAKING COMPOUNDS

Cream of tartar

(1) Cream of tartar shall contain not less than 990 g/kg of acid tartrates calculated as potassium acid tartrate ($\text{KHC}_4\text{H}_4\text{O}_6$).

Acid phosphate powder or phosphate aerator

(2) Acid phosphate powder or phosphate aerator—

(a) is any acid phosphate specified in Group II of Table 1 of the regulation for modifying agents (A10), including sodium aluminium phosphate, which, with or without starch or any other farinaceous substance, can be used in the preparation of a chemical leaven for baking purposes, and its neutralizing value, calculated as parts NaHCO_3 per 100 parts powder, shall be not less than 44 when determined by the method of the A.O.A.C., 13th Edition, 1980, paragraph 8.010; and

(b) shall not contain more than—

(i) 20 g/kg of sulphates calculated as calcium sulphate (CaSO_4); or

(ii) 20 mg/kg of fluorine compounds calculated as fluorine.

(3) A mixture of cream of tartar and acid phosphate may be sold as a baking compound, and, when cream of tartar or acid phosphate is present in a baking compound, the proportion thereof shall be declared in a label on or attached to a package containing the baking compound.

Baking powder

(4) Baking powder—

(a) is a salt or a mixture of salts, with or without a farinaceous substance, that evolves carbon dioxide on being moistened and heated and that may be used as a chemical leaven in the preparation of food;

(b) shall yield not less than 100 g/kg of carbon dioxide; and

(c) shall not contain more than—

(i) 15 g/kg of sulphates calculated as calcium sulphate (CaSO_4); or

(ii) 10 mg/kg of fluorine compounds calculated as fluorine.

(5) When cream of tartar or acid phosphate is present in baking powder, the proportion thereof shall be declared in a label on or attached to a package containing the baking powder.

(6) The word “egg” or any word or words having the same or a similar effect, or any expression, pictorial representation or design that suggests the presence of egg or the equivalent of egg therein, shall not be included in a label on or attached to a package that contains baking powder.

B3—BISCUITS, CAKE, PASTRY AND OTHER FLOUR
PRODUCTS EXCLUDING BREAD

(1) Biscuits, cakes, pastry and other flour products excluding bread—

(a) are the products of one or more than one kind of flour or starch, or of flour and starch, with other foods;

- (b) may contain—
- (i) yeast;
 - (ii) baking powder;
 - (iii) glucono-delta-lactone;
 - (iv) modifying agents specified in the regulation for modifying agents (A10);
 - (v) not more than—
 - (A) 1 g/kg of sorbic acid (or its salts) calculated as sorbic acid;
 - (B) 2 g/kg of propionic acid (or its salts) calculated as propionic acid;
 - (C) 3.3 g/kg of sodium or potassium diacetate;
 - (D) 100 mg/kg of ascorbic acid;
 - (E) 300 mg/kg of sodium metabisulphite; or
 - (F) 4 g/kg in total of sodium and calcium oleyl-lactylates or 4 g/kg in total of sodium and calcium stearoyl lactylates in the total proportion of the flour used;
 - (vi) flavourings and colourings; and
 - (vii) lupin flour not exceeding 100 g/kg of the flour used if the alkaloid content of the lupin flour does not exceed 200 mg/kg;
- and
- (c) when prepared with yeast, may contain the additives specified in subregulation (2) of the regulation for cereals, flours, meals and bread (B1).
- (2) Cake may contain not more than 15 g/kg of polyglycerol esters of fatty acids.

Biscuit mix, cake mix or pastry mix

(3) Biscuit mix, cake mix or pastry mix shall comprise so many or all of the ingredients of biscuits, cake or pastry respectively, as, when prepared according to directions contained in the label on or attached to the package concerned, will produce a product complying with subregulations (1) and (2).

Labelling

(4) There shall be written in the label on or attached to a package containing biscuit mix cake mix or pastry mix directions for preparing biscuit, cake or pastry, as the case requires, that comply with subregulations (1) and (2).

(5) There shall not appear in a label on or attached to a package containing biscuits, cake, pastry or other flour products excluding bread, or in an advertisement for any of those products, a statement or implication that the food in that package is starch-reduced unless it contains less than 500 g/kg of carbohydrate on a water-free basis.

(6) When a food is labelled “starch-reduced” in accordance with subregulation (5), there shall not appear in that label or in an advertisement either expressly or by implication a claim that the food has weight-reducing properties.

(7) The names by which foods are defined, described or referred to in this regulation are declared not to be prescribed names for the purposes of Part VIII of the Act.

(8) An appropriate designation of biscuits, biscuit mix, cake, cake mix, pastry or pastry mix shall include the expression “BISCUITS”, “BISCUIT MIX”, “CAKE”, “CAKE MIX”, “PASTRY” or “PASTRY MIX”, as the case requires.

B4—CUSTARD MIX, DESSERT MIX, CUSTARD POWDER**Custard mix and dessert mix**

(1) Custard mix and dessert mix—

- (a) are products obtained by mixing foods used for the preparation of custards or desserts; and
- (b) may contain—
 - (i) modifying agents specified in Groups I, II, III, IV and VI set out in Table 1 in the regulation for modifying agents (A10); and
 - (ii) flavouring and colouring.

Custard powder and blanc mange powder

(2) Custard powder and blanc mange powder—

- (a) are products prepared from starch; and
- (b) may contain—
 - (i) other foods; and
 - (ii) flavouring and colouring.

Labelling

(3) The word “egg”, “cream” or “creamy” or a similar word, or expressions, pictorial representations or designs that imply or suggest the presence of egg or cream or the equivalent of egg or cream on a package that contains custard mix, dessert mix, custard powder or blanc mange powder shall not be written or shown on the label on or attached to such a package.

(4) Notwithstanding subregulation (3), the word “egg” or a similar word, or expressions, pictorial representations or designs that imply or suggest the presence of egg may be written or shown on the label on or attached to the package concerned if the custard mix, dessert mix, custard powder or blanc mange powder contained in that package contains not less than 100 g/kg of dried egg yolk solids or not less than 150 g/kg of dried whole egg solids.

B5—MALT AND MALT EXTRACT**Malt**

(1) Malt is the seed of barley or other cereal that has been caused to germinate and is subsequently dried.

Malt extract

(2) Malt extract—

- (a) is the substance obtained by evaporating an aqueous extract of malt at a temperature not exceeding 55°C; and
- (b) shall contain not less than 700 g/kg of total solids derived wholly from malt.

(3) The diastatic power of malt extract shall be such as to ensure that 10 g of that extract shall in 30 minutes, at a temperature of 40°C, convert 25 g of pure anhydrous potato starch into an equivalent amount of maltose.

Bakers' malt extract, commercial malt extract and bakers' maltose

(4) Bakers' malt extract, commercial malt extract or bakers' maltose shall—

- (a) contain not less than 700 g/kg of solids wholly derived from malt; and
- (b) possess the diastatic power prescribed by subregulation (3) for malt extract.

Liquid malt extract

(5) Liquid malt extract shall—

- (a) contain not less than 500 g/kg of solids derived wholly from malt; and
- (b) possess diastatic power proportionate to that prescribed by subregulation (3) for malt extract.

PART C—MEAT AND MEAT PRODUCTS

C1 Meat

C2 Canned meat and canned meat products

CI—MEAT AND MEAT PRODUCTS**Meat, meat flesh, edible offal**

(1) In this regulation, unless the contrary intention appears—

“edible offal” means edible part of the carcass of any animal referred to in the definition of “meat” in this subregulation, other than the meat flesh of that carcass, and includes liver, kidneys, heart, tongue, brains, pancreas, thymus and spleen of that carcass;

“meat” means whole or part of the carcass, including the edible offal thereof, ordinarily consumed as food by man, of any cattle, buffalo, sheep, pig, goat, deer, rabbit, hare or poultry, but does not include carcass or part of the carcass of any unborn such animal;

“meat flesh” means skeletal muscle of any animal referred to in the definition of “meat” in this subregulation, with or without the accompanying and overlying fat, together with the sinew, nerve and blood vessels that ordinarily accompany the muscle tissue and that are not separated from it in the process of dressing, but does not include head meat;

“poultry” means fowls, ducks, geese, turkeys, pigeons, pheasants, quails, guinea fowls and other avian species ordinarily consumed as food by man.

(2) Meat shall—

(a) be derived only from animals that are—

- (i) referred to in the definition of “meat” in subregulation (1); and
- (ii) in good health and condition at the time of killing;

and

(b) when it bears a name descriptive of its kind, composition or origin, correspond thereto.

Fresh meat and chilled meat

(3) Fresh meat or chilled meat is meat that has been maintained at a temperature that has not been reduced below -1.5°C .

(4) Frozen meat is meat the temperature of which has been reduced below -1.5°C .

Enzyme treatment of meat

(5) Uncooked meat may be treated with the enzyme papain if the meat so treated is maintained at a temperature not greater than 10°C prior to retail sale.

(6) There shall be written in the label on or attached to a package containing enzyme treated meat referred to in subregulation (5), in standard type of 6 mm, the words—

“ TREATED WITH PAPAIN
KEEP REFRIGERATED ”.

(7) A person who exposes for sale enzyme treated meat referred to in subregulation (5) otherwise than in a package shall display or cause to be displayed thereon or in connection therewith a label bearing thereon, in standard type of 9 mm, the words—

“ TREATED WITH PAPAIN
KEEP REFRIGERATED ”.

Chopped meat, minced meat and mince

(8) Chopped meat, minced meat or mince—

- (a) is meat flesh that has been minced, chopped or comminuted and includes all chopped meat flesh or minced meat flesh described by a specific name;
- (b) shall not contain any added substance;
- (c) that is described in any label or advertisement or represented by any other means—

(i) in such manner as to indicate that it is—

(A) lean or low fat, whether by the use of the word “lean” or the words “low fat” or any word or words having the same or a similar effect, shall not contain more than 100 g/kg of fat;

(B) the meat of animals of a particular species shall consist only of the meat flesh of animals of that species; or

(C) a mixture of the meats of animals of 2 or more species of animals, shall consist only of the meat flesh of animals of those species and the first-named meat flesh shall be present in the mixture in the greatest proportion by mass, the second-named meat flesh shall be present therein in the next greatest proportion by mass and so on in like manner to the last-named meat flesh which shall be present therein in the smallest proportion by mass;

or

(ii) by the use of the word—

(A) “topside” or words including the word “topside”, shall consist only of the topside cut; or

(B) “steak” or words including the word “steak”, shall consist only, of the meat flesh of cattle.

Labelling

(9) There shall be written in the label on or attached to a package containing chopped meat, minced meat or mince, in standard type of 3 mm, the words—

- (a) “ CHOPPED MEAT ”;
- (b) “ MINCED MEAT ”;
- (c) “ CHOPPED (here insert name of meat or cut thereof) ”;
- (d) “ MINCED (here insert name of meat or cut thereof) ”;

(e) “ MINCE ”; or

(f) “ (here insert name of meat or cut thereof) MINCE ”,

but a word or words indicating the intended culinary use of the chopped meat, minced meat or mince may be written in that label in stead of the name of the meat or cut thereof and any word or words having the same or a similar effect may be written in stead of the words “CHOPPED” or “MINCED”.

Sausage meat

(10) Sausage meat is meat flesh that has been minced or comminuted and mixed with a meal or flour derived from cereals, bread crumbs, potatoes, soya beans or edible starch with or without gluten, the protein content of which meal or flour does not exceed 280 g/kg.

(11) A sausage is sausage meat enclosed in a casing or formed by other means into a cylindrical or other like shape.

(12) A sausage meat rissole—

(a) is the product prepared in the form of a ball or cake from sausage meat; and

(b) may be cooked or uncooked.

(13) Sausage meat, sausage meat rissoles or sausages that is or are described in any label or advertisement or represented by other means in such manner as to indicate that it is or they are prepared from—

(a) the meat of a particular species of animal, shall be prepared only from the meat flesh of that species; or

(b) a mixture of the meats of animals of 2 or more species shall be prepared only from the meat flesh of animals of those species and the first-named meat flesh shall be present in the mixture in the greatest proportion by mass, the second-named meat flesh shall be present therein in the next greatest proportion by mass and so on to the last-named meat flesh which shall be present therein in the smallest proportion by mass.

(14) Sausage meat—

(a) shall contain not less than—

(i) 750 g/kg of meat flesh; and

(ii) 500 g/kg of meat flesh calculated on a fat-free basis;

(b) may contain—

(i) herbs;

(ii) salt, potassium chloride or a mixture of both;

(iii) spices, spice oils or oleoresins;

(iv) water;

(v) other wholesome foods, except edible offal;

(vi) not more than 1.3 g/kg of phosphates specified in Group II set out in Table 1 of the regulation for modifying agents (A10), calculated as phosphorus; and

(vii) smoke flavour;

and

(c) shall not contain more than—

(i) 250 g/kg of fat; and

(ii) 60 g/kg of starch.

(15) Sausage meat, sausage meat rissoles or sausages may be subjected to the action of smoke derived from untreated wood.

(16) Sausage meat—

- (a) when in the form of sausages, may contain sulphur dioxide in proportion not exceeding 500 mg/kg; or
- (b) when not in the form of sausages—
 - (i) may contain sulphur dioxide in proportion not exceeding 500 mg/kg; and
 - (ii) shall not have a total meat flesh content exceeding 850 g/kg, calculated on a fat-free basis plus fat.

Labelling

(17) There shall be written in the label on or attached to a package containing sausage meat, sausage meat rissoles, or sausages, in standard type of 3 mm—

(a) the words—

- (i) “ SAUSAGE MEAT ”;
- (ii) “ SAUSAGE MEAT RISSOLES ”; or
- (iii) “ SAUSAGES ”,

as the case requires; and

(b) if the contents of that package are smoked or contain smoke flavour, the word “SMOKED” or the words “WITH ADDED SMOKE FLAVOUR”, as the case requires, immediately preceding or following the appropriate word or words specified in paragraph (a).

(18) A person who exposes for sale sausage meat, sausage meat rissoles or sausages otherwise than in a package shall display or cause to be displayed thereon or in connection therewith a label bearing, in standard type of 9 mm—

- (a) the appropriate word or words specified in subregulation (17) (a); and
- (b) when applicable, the appropriate word or words specified in subregulation (17) (b).

Sausage meat premix

(19) A premix for use in making sausage meat is the product prepared from some or all of those ingredients and food additives other than meat flesh that are required or permitted to be used in the preparation of sausage meat in such proportions as to ensure that, when it is mixed with meat flesh in accordance with the direction referred to in subregulation (21), the sausage meat prepared shall comply with the standard for sausage meat prescribed by subregulations (10) to (16).

(20) The protein content of the portion of a premix for use in making sausage meat that consists of meal or flour shall not exceed 280 g/kg.

(21) There shall be written in the label on or attached to a package containing a premix for use in making sausage meat directions for using that premix in the preparation of sausage meat and the quantities of meat flesh, premix and other ingredients intended to be used in connection therewith.

Edible casings

(22) Edible casings for use in the preparation of sausages or manufactured meats shall be—

- (a) casings derived from the alimentary tracts or bladders of cattle, pigs or sheep; or
- (b) fabricated collagen casings.

(23) Fabricated collagen casings made from fibrous collagen may contain not more than—

- (a) 220 g/kg of cellulose;
- (b) 200 g/kg of glycerol;
- (c) 20 g/kg of sodium carboxymethylcellulose;
- (d) 50 g/kg of mineral oil; and
- (e) 2.5 mg/kg of glutaraldehyde.

(24) Edible casings of animal origin for use in the preparation of sausages and manufactured meats may contain polyoxyethylene (20) sorbitan monooleate (polysorbate 80) in proportion not exceeding 500 mg/kg.

(25) Edible casings for use in the preparation of sausages or cooked manufactured meats may contain sulphur dioxide.

(26) A person who uses in the preparation of sausages or cooked manufactured meats edible casings referred to in subregulation (25) shall before that use rinse those casings in water in such a manner to ensure that the casings contain—

- (a) in the case of sausages, not more than 500 mg/kg of sulphur dioxide; or
- (b) in the case of cooked manufactured meat, not more than 260 mg/kg of sulphur dioxide.

(27) There shall be written in the label on or attached to a package containing edible casings for use in the preparation of sausages or cooked manufactured meats referred to in subregulation (25) directions for rinsing those casings so as to ensure that after rinsing they do not contain sulphur dioxide in a proportion greater than the proportion permitted to be present in sausages or cooked manufactured meats, as the case requires.

Corned, cured, pickled or salted meat

(28) Corned, cured, pickled or salted meat—

- (a) is meat (other than meat that has been reformed after being cut, chopped, minced, diced, flaked or comminuted) that has been prepared by treatment with—
 - (i) salt, potassium chloride or a mixture of both;
 - (ii) nitrites;
 - (iii) sugars; or
 - (iv) spices;
- (b) may contain—
 - (i) phosphates specified in Group II set out in Table 1 in the regulation for modifying agents (A10) in proportion not exceeding 1.3 g/kg, calculated as phosphorus;
 - (ii) ascorbic or erythorbic (iso-ascorbic) acid or its sodium salt;
 - (iii) potassium nitrite or sodium nitrite in proportion not exceeding 125 mg/kg expressed as sodium nitrite;
 - (iv) flavourings;
 - (v) smoke flavour; and

(vi) in the case of slow dry cured meat of the prosciutto ham type only, not more than 500 mg/kg of potassium nitrate or sodium nitrate, expressed as sodium nitrate;

and

(c) may be subjected to the action of smoke derived from untreated wood.

(29) Ham or leg ham is cured meat derived wholly from the hind leg of a pig.

(30) Shoulder ham is cured meat derived wholly from the shoulder of a pig.

(31) Bacon is salted, cured and smoked meat derived from a side of pork.

(32) A rasher is a thin slice cut from a side of bacon.

Microbiological standard

(33) Cooked corned, cured, pickled or salted meat, including cooked ham and cooked shoulder ham, when analysed by the method prescribed by item 5 of the Table in subregulation (66), shall have a coagulase-positive staphylococci count not exceeding 100 coagulase-positive staphylococci per gram.

Labelling

(34) There shall be written in standard type of 3 mm, in the label on or attached to a package containing—

- (a) ham, leg ham, shoulder ham or bacon, the respective prescribed name;
- (b) any other corned, cured, pickled or salted meat, an appropriate designation that shall include the word “CORNED”, “CURED”, “PICKLED” or “SALTED”, as the case requires, and the name of the meat or the cut thereof;
- (c) any corned, cured, pickled or salted meat that has been smoked or contains smoke flavour, the word “SMOKED” or the words “WITH ADDED SMOKE FLAVOUR”, as the case requires, immediately preceding or following the prescribed name or appropriate designation specified in paragraph (a) or (b).

(35) A person who exposes for sale corned, cured, pickled or salted meat otherwise than in a package shall display or cause to be displayed thereon or in connection therewith a label bearing, in standard type of 9 mm—

- (a) the prescribed name or appropriate designation specified in subregulation (34) (a) or (b); and
- (b) when applicable, the appropriate word or words specified in subregulation (34) (c).

(36) Except in a statement of ingredients, reference shall not be made in the label on or attached to a package containing, or displayed on or in connection with, or in an advertisement for, corned, cured, pickled or salted meat to the presence therein or the addition thereto of ascorbic acid or erythorbic (iso-ascorbic) acid or its sodium salt.

Pressed corned, pressed cured, pressed pickled or pressed salted meat

(39) Pressed corned, pressed cured, pressed pickled or pressed salted meat—

- (a) is meat that has been re-formed and pressed after being cut into large distinct pieces (but not chopped, minced, diced, flaked or comminuted) and that has been prepared by treatment, before or after that cutting, with salt or potassium chloride or a mixture of both, with or without nitrites, carbohydrate sweetening substances or spices;
- (b) that is described in any label or advertisement or represented by any other means in such manner as to indicate that it is prepared from—
 - (i) the meat of a particular species of animal or cut thereof, shall be prepared only from the meat of that species or cut thereof, as the case requires; or

- (ii) a mixture of the meats of animals of 2 or more species or cuts thereof, shall be prepared only from the meat of animals of those species or cuts thereof, as the case requires, and the first-named meat or cut shall be present in the mixture in the greatest proportion by mass, the second-named meat or cut shall be present therein in the next greatest proportion by mass and so on in like manner to the last-named meat or cut which shall be present therein in the smallest proportion by mass;
- (c) may contain—
- (i) not more than 1.3 g/kg of phosphates specified in Group II set out in Table 1 in the regulation for modifying agents (A10), calculated as phosphorus;
 - (ii) ascorbic acid or erythorbic (iso-ascorbic) acid or its sodium salt;
 - (iii) not more than 125 mg/kg of potassium or sodium nitrite, expressed as sodium nitrite;
 - (iv) flavourings; and
 - (v) smoke flavour;
- and
- (d) may be subjected to the action of smoke derived from untreated wood.

(38) Pressed ham or pressed leg ham is pressed cured meat derived wholly from the hind leg of a pig.

(39) Pressed shoulder ham is pressed cured meat derived wholly from the shoulder of a pig.

Microbiological standard

(40) Coagulase positive staphylococci shall not be detected in 0.01 g of cooked pressed corned, pressed cured, pressed pickled or pressed salted meat, including cooked pressed ham and cooked pressed shoulder ham, when examined by the method prescribed by item 5 of the Table in subregulation (66).

Labelling

(41) There shall be written, in standard type of 3 mm, in the label on or attached to a package containing—

- (a) pressed ham, pressed leg ham or pressed shoulder ham, the respective prescribed name;
- (b) any other pressed corned, pressed cured, pressed pickled or pressed salted meat, an appropriate designation that shall include the words “PRESSED CORNED”, “PRESSED CURED”, “PRESSED PICKLED” or “PRESSED SALTED”, as the case requires, and the name of the meat or meats or the cut or cuts thereof;
- (c) any pressed corned, pressed cured, pressed pickled or pressed salted meat that has been smoked or contains smoke flavour, the word “SMOKED” or the words “WITH ADDED SMOKE FLAVOUR”, as the case requires, immediately preceding or following the prescribed name or appropriate designation specified in paragraph (a) or (b).

(42) A person who exposes for sale pressed corned, pressed cured, pressed pickled or pressed salted meat otherwise than in a package shall display or cause to be displayed thereon or in connection therewith a label bearing, in standard type of 9 mm—

- (a) the prescribed name or appropriate designation specified in subregulation (41) (a) or (b); and
- (b) when applicable, the appropriate word or words specified in subregulation (41) (c).

(43) Except in a statement of ingredients, reference shall not be made in the label on or attached to a package containing, or displayed on or in connection with, or in an advertisement for, pressed corned, pressed cured, pressed pickled or pressed salted meat to the presence therein or the addition thereto of ascorbic acid or erythorbic (iso-ascorbic) acid or its sodium salt.

Manufactured meat

(44) Manufactured meat—

- (a) not otherwise standardized by these regulations is the product prepared from meat that may be minced, chopped, cut, diced, flaked or comminuted;
- (b) may be cooked or uncooked;
- (c) includes products described as frankfurters, saveloys, devon, strasburg, salami, brawn, meat loaf, meat paste or spread (including pate or the product described as “pate”) or meat patties or by any other word or words having the same or a similar effect;
- (d) that is described in any label or advertisement or represented by any other means in such manner as to indicate that it is prepared from—
 - (i) the meat of a particular species of animal or cut thereof shall be prepared only from the meat of that species or cut thereof, as the case requires; or
 - (ii) a mixture of the meats of animals of 2 or more species or cuts thereof, shall be prepared only from the meat of animals of those species or cuts thereof, as the case requires, and the first-named meat or cut shall be present in that mixture in the greatest proportion by mass, the second-named meat or cut shall be present therein in the next greatest proportion by mass and so on in like manner to the last-named meat or cut which shall be present therein in the smallest proportion by mass;
- (e) shall contain not less than 660 g/kg of meat;
- (f) may contain—
 - (i) herbs;
 - (ii) spices;
 - (iii) salt or potassium chloride or a mixture of both;
 - (iv) sugars;
 - (v) vinegar;
 - (vi) edible fats and oils;
 - (vii) subject to subregulation (53), blood and blood products;
 - (viii) other wholesome foods;
 - (ix) flavourings, including smoke flavour;
 - (x) permitted colourings, but only in casings enclosing the manufactured meat or on the external surfaces thereof;
 - (xi) agar agar, gelatine;
 - (xii) starter cultures, including *Lactobacillus* sp.;
 - (xiii) not more than—
 - (A) 125 mg/kg of potassium or sodium nitrite, expressed as sodium nitrite;
 - (B) in the case of uncooked fermented manufactured meat, 500 mg/kg of potassium or sodium nitrate, expressed as sodium nitrate;

- (C) 1.3 g/kg of phosphates specified in Group II set out in Table 1 in the regulation for modifying agents (A10), calculated as phosphorus;
 - (D) 10 g/kg of glucono-delta-lactone;
 - (E) in the case of uncooked fermented manufactured meat, 6 mg/kg of natamycin when applied to the surface and calculated on the total mass of the uncooked fermented manufactured meat; or
 - (F) in the case of uncooked fermented manufactured meat, 10 g/kg in total of citric and lactic acids encapsulated with palm oil or malto dextrin;
- (g) shall not contain mucous membranes, organs or portions of the genital systems, udders, lungs, ears, snouts, scalps, lips, cheek papillae or other portions of animals that are not ordinarily consumed as food by man; and
 - (h) may be subjected to the action of smoke derived from untreated wood.

(45) A product in which food or a mixture of foods other than meat is present in proportion not less than 510 g/kg, that food or mixture being first-named in the label on or attached to a package containing that product, shall be deemed not to be manufactured meat within the meaning of subregulation (44).

(46) Manufactured ham is manufactured meat prepared from cured meat derived from the hind leg or shoulder of a pig.

(47) Cooked manufactured meat may contain—

- (a) sulphur dioxide in proportion not exceeding 260 mg/kg; and
- (b) ascorbic acid or erythorbic (iso-ascorbic) acid or its sodium salt.

Microbiological standards

(48) Uncooked fermented manufactured meat when examined by the methods prescribed by items 3 (3) and 5 of the Table in subregulation (66) shall—

- (a) be free of *Salmonella* in 25 g of the food; and
- (b) have a coagulase-positive staphylococci count not exceeding 1 000 coagulase-positive staphylococci per gram.

(49) Meat paste or spread (including pate or the product described as “pate”), when examined by the methods prescribed by items 3 (3) and 4 of the Table in subregulation (66) shall—

- (a) be free from *Salmonella* in 25 g of the food; and
- (b) have a standard plate count not exceeding 1 000 000 micro-organisms per gram.

Labelling

(50) There shall be written in the label on or attached to a package containing manufactured meat, in standard type of 3 mm—

- (a) the words “MANUFACTURED MEAT” or “MANUFACTURED HAM”, as the case requires; and
- (b) when the product has been smoked or contains smoke flavour, the word “SMOKED” or the words “WITH ADDED SMOKE FLAVOUR”, as the case requires, immediately preceding or following the words specified in paragraph (a).

(51) A person who exposes for sale manufactured meat otherwise than in a package shall display or cause to be displayed thereon or in connection therewith a label bearing thereon, in standard type of 9 mm—

- (a) the appropriate words specified in subregulation (50) (a); and
- (b) when applicable, the appropriate word or words specified in subregulation (50) (b).

(52) Except in a statement of ingredients, reference shall not be made in the label on or attached to a package containing, or displayed in connection with, or in an advertisement for, manufactured meat to the presence therein or the addition thereto of ascorbic acid or erythorbic (iso-ascorbic) acid or its sodium salt.

(53) For the purposes of subregulation (44) (f) (vii)—

- (a) blood that may be contained in manufactured meat shall be the blood of pigs or cattle and blood products that may be so contained shall be those products prepared by the physical or chemical separation of that blood; and
- (b) blood or blood products referred to in paragraph (a) may contain not more than 10 g/kg in total of citric acid, sodium citrate or sodium salts of orthophosphoric acid or a mixture of any 2 or all of them.

Rissoles

(54) A rissole—

- (a) other than a sausage meat rissole is the product prepared in the form of a ball or cake from a mixture of chopped meat or minced meat and cereals or cereal products;
- (b) may be cooked or uncooked;
- (c) shall not contain mucous membranes (except those enclosing edible offal), any organ or portions of the genital system, udders, lungs, ears, snouts, scalps, lips, cheek papillae or any portion of animals that are or is not ordinarily used as food by man;
- (d) that is described in any label or advertisement or represented by any other means in such manner as to indicate that it is prepared from—
 - (i) the meat of a particular species of animal or cut thereof shall be prepared only from the meat of that species or cut thereof, as the case requires; or
 - (ii) a mixture of the meats of animals of 2 or more species or cuts thereof, shall be prepared only from the meat of animals of those species or cuts thereof, as the case requires, and the first-named meat or cut shall be present in the mixture in the greatest proportion by mass, the second-named meat or cut shall be present therein in the next greatest proportion by mass and so on in like manner to the last-named meat or cut which shall be present therein in the smallest proportion by mass;
- (e) other than a sausage meat rissole shall contain—
 - (i) not less than 400 g/kg of meat, calculated on a fat-free basis; and
 - (ii) not less than 510 g/kg of meat, calculated on a fat-free basis plus fat and on the uncooked product;
- (f) may contain—
 - (i) herbs;
 - (ii) spices;
 - (iii) salt or potassium chloride or a mixture of both;

- (iv) other wholesome foods save edible offal; and
 - (v) smoke flavour;
- and
- (g) may be subjected to the action of smoke derived from untreated wood.

Labelling

(55) There shall be written in the label on or attached to a package containing rissoles, in standard type of 3 mm—

- (a) the word “RISSOLES”; AND
- (b) when the product has been smoked or contains smoke flavour, the word “SMOKED” or the words “WITH ADDED SMOKE FLAVOUR”, as the case requires.

(56) A person who exposes for sale rissoles otherwise than in a package shall display or cause to be displayed thereon or in connection therewith a label bearing thereon, in standard type of 9 mm—

- (a) the word “RISSOLES”; and
- (b) when applicable, the appropriate word or words specified in subregulation (55) (b).

Tripe

(57) Tripe—

- (a) sold for consumption by man may be bleached;
 - (b) referred to in paragraph (a) may be bleached by using sodium peroxide or hydrogen peroxide and then washing that tripe with an aqueous solution of any or all of the following acids—
 - (i) acetic;
 - (ii) carbonic;
 - (iii) phosphoric;
- and
- (c) may contain salt.

(58) The pH value of bleached tripe, when determined by the method prescribed by item 1 of the Table in subregulation (66) shall not be less than 6.5 and not exceed 8.5.

Poultry

(59) Poultry, whether fresh, chilled or frozen—

- (a) may contain—
 - (i) propylene glycol, unavoidably included in the course of preparation, in proportion not exceeding 35 mg/kg;
 - (ii) edible oil in proportion not exceeding 60 g/kg with or without herbs, spices, spice oils or oleoresins singly or in combination; and
 - (iii) smoke flavour;
- (b) may be subjected to the action of smoke derived from untreated wood; and
- (c) in the form of a whole carcass, may include the neck, gizzard, heart or liver or any 2 or more of them.

(60) Frozen poultry, whether in the form of a whole carcass or cuts or portions thereof, shall not yield more than 80 g/kg of fluid when determined by the method prescribed by item 2 of the Table in subregulation (66).

(61) Eviscerated poultry carcasses may be cooled in water containing 200 mg/L of chlorine provided that poultry so treated shall not contain any free chlorine at the time of sale.

Labelling

(62) There shall be written in the label on or attached to a package containing poultry, in standard type of 3 mm—

(a) the word or words, as the case requires—

- (i) “ CHICKEN ”;
- (ii) “ BOILING FOWL ”;
- (iii) “ DUCK ”;
- (iv) “ GOOSE ”;
- (v) “ TURKEY ”;
- (vi) “ PIGEON ”;
- (vii) “ PHEASANT ”;
- (viii) “ QUAIL ”; or
- (ix) “ GUINEA FOWL ”,

or, if the poultry is not one of those species listed, and appropriate designation that shall include any word or words describing or sufficient to identify the species thereof;

(b) if the poultry consists of a whole carcass that includes a neck, gizzard, heart or liver, the words—

- (i) “ WITH NECK ”;
- (ii) “ WITH GIBLET(S) ”; or
- (iii) “ WITH NECK AND GIBLET(S) ”,

as the case requires; and

(c) if the poultry has been smoked or contains smoke flavour, the word “SMOKED” or the words “WITH ADDED SMOKE FLAVOUR”, as the case requires, immediately preceding or following the words specified in paragraph (a).

(63) A person who exposes for sale poultry otherwise than in a package shall display or cause to be displayed thereon or in connection therewith a label bearing thereon, in standard type of 9 mm—

- (a) the appropriate designation specified in subregulation (62) (a); and
- (b) when applicable, the appropriate word or words specified in subregulation (62) (b) or (c).

Meat pie

(64) Meat pie—

- (a) is cooked meat, with or without cereal, condiments, seasoning and water enclosed wholly or substantially in a case of pastry; and
- (b) shall contain not less than 250 g/kg of meat and that meat shall not contain more than 333 g/kg of fat.

(65) Dried meat flesh having a water activity not exceeding 0.85 may contain not more than 1 500 mg/kg of sorbic acid.

(66) The methods specified in the Table in this subregulation are the prescribed methods of analysis for meat and meat products specified in this regulation.

Table

1. *Determination of pH of tripe*

Mince a representative portion of the sample (excluding the seam), place that portion in a stoppered bottle with twice its mass in water, shake that bottle at 5 minute intervals for 30 minutes and determine electrometrically at 20°C the pH value of the liquid it contains.

2. *Determination of fluid in a package of frozen carcass of poultry*

(1) Place the frozen carcass still in its wrapping in a double plastic bag of suitable size (approximately 700 mm by 300 mm) previously weighed to the nearest gram.

(2) Without taking the frozen carcass from the double plastic bag, remove its wrapping and any included label.

(3) Retain in the double plastic bag any ice found on the inside of the carcass wrapping or on any included label.

(4) Discard the carcass wrapping and any included label removed under subitem (2).

(5) Weigh the frozen carcass and double plastic bag to the nearest half gram.

(6) Suitably suspend the frozen carcass within the double plastic bag and securely close the neck of the bag around the suspending device. (Sharpened 230 mm hooks made from 3 mm diameter wire are convenient).

(7) Suspend the frozen carcass and enclosing double plastic bag in an air-space maintained at a temperature of $20 \pm 1^\circ\text{C}$ for a period of 14 to 18 hours.

(8) Open the double plastic bag and, without removing the thawed carcass or allowing any fluid to escape, remove and retain any device securing the legs of that carcass and extract any giblet contained in that carcass.

(9) Drain excess liquid from the giblet package into the double plastic bag, remove the giblets and suspend them from a wing of the carcass by means of a suitable small wire hook.

(10) Retain the empty giblet package.

(11) Ensure that all parts of the carcass can drain freely and securely reclose the neck of the double plastic bag.

(12) Weigh the combined empty giblet package and any leg securing device referred to in subitem (8) to the nearest gram.

(13) Drain for a period of 2 to 4 hours (being a period additional to that referred to in subregulation (7) and, at the end of that period, remove the carcass, after shaking to remove any fluid that may be trapped within it.

(14) Weigh the double plastic bag and the contained fluid to the nearest gram.

(15) To calculate the proportion of fluid, use the following formula—

Proportion of fluid expressed as g/kg=

$$\frac{D-A}{B-(A+C)} \times \frac{1000}{1}$$

in which—

- A is the mass of the double plastic bag ascertained under subitem (1);
- B is the combined mass of the frozen carcass and double plastic bag ascertained under subitem (5);
- C is the combined mass of the empty giblet package and any leg securing device ascertained under subitem (12); and
- D is the combined mass of the double plastic bag and contained fluid ascertained under subitem (14).

3. *Examination for Salmonella*

(1) In the case of uncooked chopped meat, minced meat or mince, proceed in accordance with the method set out in current Australian Standard AS1766 entitled "Methods for the Microbiological Examination of Food", except that, for the purpose of that method, when 5 sample units each consisting of 100 g at least of uncooked chopped or minced meat are examined in accordance with that method the result shall be reported as "*Salmonella* not detected in 25 g of the food" only when no *Salmonella* has been detected in at least 4 of the 5 sample units.

(2) For the purposes of the method referred to in subitem (1), the sample units may be examined individually or pooled.

(3) In the case of meat paste or spread or pate or uncooked fermented manufactured meat, proceed in accordance with the method set out in current Australian Standard AS1766 entitled "Methods for the Microbiological Examination of Food", except that, for the purpose of that method, when 5 sample units each consisting of at least 100 g of meat paste or spread or pate or uncooked fermented manufactured meat are examined in accordance with that method the result shall be reported as "*Salmonella* not detected in 25 g of the food" only when no *Salmonella* has been detected in 25 g of each of the 5 sample units examined.

(4) For the purposes of the method referred to in subregulation (3), the sample units may be examined individually or pooled.

4. *Standard plate count*

Proceed in accordance with the method set out in current Australian Standard AS1766 entitled "Methods for the Microbiological Analysis of Food", except that, for the purpose of that method, when 5 sample units each of at least 100 g of meat paste or spread (including pate or the product described as "pate") are examined in accordance with that method, the result shall be reported as "not exceeding 1 000 000 micro-organisms per gram" only when at least 4 out of the 5 sample units have a standard plate count of 1 000 000 micro-organisms per gram and any remaining sample unit has a standard plate count not exceeding 10 000 000 micro-organisms per gram.

5. *Coagulase-positive staphylococci*

Proceed in accordance with the method set out in current Australian Standard AS1766 entitled "Methods for the Microbiological Analysis of Food", except that, for the purpose of that method, when 5 sample units each consisting of at least 100 g of

cooked corned, cured pickled or salted meat, cooked pressed corned, pressed cured, pressed pickled or pressed salted meat or uncooked fermented manufactured meat are examined in accordance with that method, the result shall be reported—

- (a) in the case of cooked corned, cured, pickled or salted meat or cooked pressed corned, pressed cured, pressed pickled or pressed salted meat, as “not exceeding 100 coagulase-positive staphylococci per gram of the food” when at least 4 of the 5 sample units have a coagulase-positive staphylococci count not exceeding 100 coagulase-positive staphylococci per gram and any remaining sample unit has a coagulase-positive staphylococci count not exceeding 1 000 coagulase-positive staphylococci per gram; and
- (b) in the case of uncooked fermented manufactured meat, as “not exceeding 1 000 coagulase-positive staphylococci per gram of the food” when at least 4 of the 5 sample units have a coagulase-positive staphylococci count not exceeding 1 000 coagulase-positive staphylococci per gram and any remaining sample unit has a coagulase-positive staphylococci count not exceeding 10 000 coagulase-positive staphylococci per gram.

C2—CANNED MEAT AND CANNED MEAT PRODUCTS

(1) Canned meat products—

- (a) are the products prepared from meat or meats, properly trimmed and fit for consumption by man, with or without other foods, sugar, salt, potassium chloride, nitrites, phosphates specified in Group II set out in Table 1 in the regulation for modifying agents (A10) in proportion not exceeding 1.3 g/kg (calculated as phosphorus), seasoning and water, packed in hermetically sealed packages and processed by heat to prevent spoilage;
- (b) do not include canned products containing meat or meats in which food or a mixture of foods other than meat is present in a proportion of not less than 510 g/kg when that food or mixture is first named in the labels attached to those canned products; and
- (c) except when otherwise expressly prescribed by this regulation, shall, if meats are or a variety of meat is first named in the label attached thereto, contain not less than 510 g/kg of meat as determined by the method prescribed by subregulation (21).

(2) Any package of canned meat or meat products discovered to be leaking or faulty after sterilisation shall not be reprocessed unless—

- (a) that reprocessing takes place within 6 hours of the original processing; or
- (b) if that leak or fault is discovered between 12 noon and midnight, that package is held in a room the temperature of which does not exceed 4.5 degrees Celsius and that reprocessing is done between midnight and 12 noon next following.

(3) Any package of canned meat or meat products not reprocessed in accordance with subregulation (2) shall be destroyed.

(4) The fat content of—

- (a) canned corned brisket, canned sausages, canned ham loaf and canned meat products of which pork is the main constituent shall not exceed 300 g/kg of the total meat content thereof, but the fat content of canned bacon shall not exceed 500 g/kg of that total meat content; and
- (b) any canned meat product other than a canned meat product referred to in paragraph (a) shall not exceed 200 g/kg of the total meat content thereof.

(5) Nitrate shall not be added to canned meat products.

(6) Nitrite expressed as sodium nitrite specified in relation thereto may be contained in—

- (a) perishable canned cured meat in proportion not exceeding 125 mg/kg; or
- (b) commercially sterile canned cured meat in proportion not exceeding 50 mg/kg.

(7) The addition of modifying agents specified in Group VI set out in Table 1 in the regulation for modifying agents (A10) to sauces and gravies contained in canned meat products is permitted if the total proportion of modifying agents so added does not exceed 60 g/kg of the total contents of those meat products.

Canned meat (solid pack)

(8) Canned meat (solid pack)—

- (a) is a canned meat product consisting of meat with or without seasoning and with no jelly other than that produced from the meat during processing; and
- (b) shall contain—
 - (i) in the case of canned tongues, canned trotters and canned galantine meats, not less than 800 g/kg of meat; and
 - (ii) in the case of canned meat (solid pack) other than that referred to in subparagraph (i), not less than 950 g/kg of meat,

when determined by the method prescribed by subregulation (21).

(9) The addition of gelatine or agar agar to canned tongues, canned trotters or canned galantine meats is permitted.

(10) Canned meat balls, canned hamburger or canned meat rissoles are canned meat products consisting of meat mixed with cereal, with or without condiments or vegetables, formed into balls or pats containing not less than 510 g/kg of meat of the kind or kinds designated in the label on or attached to packages containing those canned meat products.

(11) When canned meat balls, canned hamburger or canned meat rissoles are first named in the label on or attached to a package containing the canned meat product concerned, that package shall contain at least 660 g/kg of balls or pats thereof.

Canned meat with cereal

(12) Canned meat with cereal and condiments only—

- (a) is a canned meat product; and
- (b) shall contain not less than—
 - (i) 800 g/kg of meat when determined by the method prescribed by subregulation (21), and not more than 60 g/kg of starch; or
 - (ii) if the appropriate designation in the label on or attached to a package containing it includes the word “pie”, 510 g/kg of meat of the kind or kinds named in the label when determined by the method prescribed by subregulation (21), and not more than 70 g/kg of starch.

Canned meat with vegetables

(13) Canned meat with vegetables, when meats are, or a variety of meat is, first named in the label on or attached to the package containing it—

- (a) is a canned meat product; and
- (b) shall contain not less than 510 g/kg of meat of the kind or kinds designated in the label when determined by the method prescribed by subregulation (21).

Canned meat with pastry

(14) Canned meat with pastry, when meats are, or a variety of meat is, first named in the label on or attached to the package containing it—

- (a) is a canned meat product; and
- (b) shall contain not less than—
 - (i) 510 g/kg of meat of the kind or kinds designated in that label when determined by the method prescribed by subregulation (21); or
 - (ii) if the meats or meat are or is substantially enclosed by pastry so as to form a pie, the pie shall contain not less than 400 g/kg of meat of the kind of kinds named in that label when determined by the method prescribed by subregulation (21).

Canned sausages

(15) Canned sausages—

- (a) are canned meat products; and
- (b) shall contain not less than 750 g/kg of meat of the kind or kinds designated in the label on or attached to the package containing them when determined by the method prescribed by subregulation (21), and not more than 60 g/kg of starch (including soluble starch and dextrins).

Canned sausages with vegetables

(16) Canned sausages with vegetables when sausages are, or a variety of sausage is, first named in the label on or attached to the package containing them—

- (a) are canned meat products; and
- (b) shall contain not less than 510 g/kg of sausages when determined by the method prescribed by subregulation (21).

Canned sausages with tomato sauce

(17) Canned sausages with tomato sauce, curry or other similar substance, when sausages are, or a variety of sausage is, first named in the label on or attached to the package containing them—

- (a) are canned meat products; and
- (b) shall contain not less than 750 g/kg of sausages when determined by the method prescribed by subregulation (21).

Labelling

(18) There shall be written in the label on or attached to a package containing a canned meat product—

- (a) in standard type—
 - (i) a statement that the meat contents—
 - (A) have been cooked before canning or partially cooked before canning; or
 - (B) have been cooked in the package with retention of the natural meat juices—
 in the form—
 - (C) “MEAT COOKED BEFORE CANNING”;

- (D) "MEAT PARTIALLY COOKED BEFORE CANNING"; or
- (E) "MEAT COOKED IN CAN WITH RETENTION OF MEAT JUICE",

or as the case requires; or

(ii) when the meat contents—

- (A) have been cooked before canning, the letter "C";
- (B) have been partially cooked before canning, the letter "P";
- (C) have been cooked in the package with retention of the natural meat juices, the letter "N",

in any case immediately following the trade name or description in that label;

(b) in standard type of 4.5 mm, a statement giving an appropriate designation of the contents of that package in the form—

- (i) "CORNERED BEEF"; or
- (ii) "VEAL AND PORK",

and, when the canned meat product is prepared from 2 or more kinds of meat, the first named meat in that label shall be the meat that is present in greater proportion than any other;

(c) in standard type, a statement of the proportion of each kind of meat present in that package in the form—

" CONTAINS 80% VEAL AND 20% PORK ";

(d) consisting of a mixture of meat with cereal, vegetables, vegetable products, pastry or other foods—

(i) in standard type of 4.5 mm, an appropriate designation of the contents of the package in the form—

- (A) " CORNERED BEEF WITH CEREAL ";
- (B) " VEAL AND PORK WITH VEGETABLES "; or
- (C) " BEEF STEAK AND KIDNEY PUDDING ",

as the case requires; and

(ii) in standard type, a statement of the proportion of each ingredient present in the form—

- (A) " CONTAINS 80% CORNERED BEEF AND 10% CEREAL ";
- (B) " CONTAINS 60% BEEF, 6% KIDNEY, 30% PASTRY "; or
- (C) " CONTAINS 50% VEAL, 16% PORK, CARROTS, POTATOES, PEAS " (stating the 3 main vegetables in descending order of the proportions by mass in which they are present);

and

(e) including canned ham, that requires storage under refrigeration, in standard type of 4.5 mm, the words—

" KEEP UNDER REFRIGERATION BELOW 4°C ",

or words having the same or a similar effect, which words shall appear on the one line and no other words shall appear on that line.

Canned meat paste or spread

(19) Canned meat paste or spread—

- (a) is a paste or spread prepared from meat;
- (b) shall contain not less than 700 g/kg of meat;
- and
- (c) may contain condiments, flavouring and other foods.

(20) There shall be written in the label on or attached to a package containing canned meat paste or spread, in standard type, the following—

- (a) if that paste or spread contains only one variety of meat, the words “MEAT (or the name of the kind of meat) PASTE (or SPREAD)”;
- (b) if that paste or spread contains 2 or more varieties of meat, the words “MEAT (or the names of the kinds of meat) PASTE (or SPREAD)”, and when the kinds of meat are named, they shall be stated in descending order of the proportion by mass in which they are present; or
- (c) if that paste or spread contains 2 or more varieties of meat, one of which is liver present in excess of 510 g/kg of the meat content, the words “LIVER PASTE (or SPREAD)”.

(21) The methods specified in the Table in this subregulation are the prescribed methods of analysis for canned meats and canned meat products specified in this regulation.

Table

Determination of meat in canned meats and canned meat products and determination of sausages in canned sausage products.

Preparation of sample1. *Canned sausages*

In the case of sausages—

- (a) separate the sausage meat as completely as possible from the casings;
- (b) weigh the whole sample of sausage meat and mix in a Waring blender (or similar apparatus) with a measured quantity of water to produce a homogeneous, semi-fluid mass; and
- (c) make allowance for the dilution with water referred to in paragraph (b) in all subsequent calculations.

2. *Canned meat with cereal*

Treat the whole sample as prescribed by item 1.

3. *Canned meat with vegetables (or pastry)*

Using the whole sample—

- (a) separate the meat as completely as possible from the vegetables (or pastry), weighing the original sample and the separated meat; and
- (b) treat meat separated under this item as prescribed by item 1.

4. *Canned sausages with vegetables (or tomato sauce, and the like)*

Using the whole sample—

- (a) separate the sausages as completely as possible from the vegetables (or tomato sauce and the like), weighing the original sample and the separated sausages; and
- (b) treat the sausages separated under this item as prescribed by item 1.

Chemical determinations5. *Total solids*

- (1) Place about 5 g of ignited sand and a stirring rod in a flat-bottomed dish, dry thoroughly, cool in a desiccator and weigh.
- (2) Add prepared diluted sample (equivalent to from 3 to 5 g of undiluted material), weigh accurately, mix with sand, and heat to apparent dryness on a water bath, stirring at intervals.
- (3) Complete drying at 100°-102°C, weighing at hourly intervals until there is no significant loss of mass.
- (4) Calculate proportion of total solids in undiluted sample.

6. *Fats*

- (1) Weigh accurately a quantity of the prepared diluted sample (equivalent to from 3 to 5 g of undiluted material) into a Soxhlet thimble, stand thimble on a piece of cotton wool in a small beaker and dry overnight in oven at about 100°C.
- (2) Place the cotton wool in top of thimble and transfer thimble to Soxhlet apparatus.
- (3) Wash beaker several times with anhydrous ether, transferring ether to Soxhlet apparatus.
- (4) Extract with anhydrous ether for 16 hours, evaporate bulk of ether from Soxhlet flask and remove remainder on a water bath.
- (5) Dry extracted fat at temperature of boiling water for 30 minutes, cool in desiccator and weigh.
- (6) Repeat this alternate drying and weighing until mass is constant.
- (7) Remove fat from flask with petroleum ether, dry, cool, and weigh.
- (8) Obtain mass of fat by difference.
- (9) Calculate proportion of fat in undiluted sample.

7. *Nitrogen*

- (1) Weigh accurately a quantity of the prepared, diluted sample (equivalent to about 2 g of the undiluted material) and determine the proportion of nitrogen by the Kjeldahl-Gunning-Arnold method.
- (2) Calculate the proportion of nitrogen in the undiluted sample.

8. *Total protein*

Proportion protein = proportion nitrogen x 6.25.

9. *Ash*

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

10. *Starch*

The determination of starch in canned meat products shall be substantially as set out in A.O.A.C. 10th Edition paragraph 23.030.

Calculation of proportion of meat protein in undiluted samples

11. From the chemical determinations referred to in items 5 to 10, make the following calculations—
- (a) non-fatty solids = total solids—fat;
 - (b) carbohydrate + crude cellulose = non-fatty solids—protein—ash;
 - (c) cereal filler = 2 x (carbohydrate + crude cellulose);
 - (d) nitrogen due to cereal filler = 1/100 x cereal filler;
 - (e) nitrogen due to meat = nitrogen as determined—nitrogen due to cereal filler;
 - (f) meat protein = nitrogen due to meat x 6.25.

Calculation of meat content12. *Canned meat and cereal*

The proportion of meat is the proportion of meat protein x —

- (a) 4.8 if cooked in the can;
- (b) 4.2 if partially cooked before canning; or
- (c) 3.5 if cooked before canning,

plus the proportion of fat.

13. *Canned meat with vegetables (or pastry)*

The proportion of meat shall be calculated as prescribed by item 12 and expressed as a proportion of the whole sample.

14. *Canned sausages*

The proportion of meat is the proportion of meat protein x 4.8 plus the proportion of fat.

15. *Sausage content in canned sausages with vegetables (or tomato sauce, etc.)*

The proportion of meat shall be calculated as prescribed by item 14, and the proportion of sausage is the proportion of meat x 1.33 expressed as a proportion of the whole sample.

PART D—FISH AND FISH PRODUCTS

D1 Fish

D2 Canned fish, canned fish products

D1—FISH

Fish

(1) Fish is a fish or part of a fish (including a crustacean or mollusc) ordinarily used for consumption by man.

Fresh or chilled fish

(2) Fresh fish or chilled fish is fish the temperature of which has not been reduced below -1° C.

Frozen fish

(3) Frozen fish—

- (a) is fish that has been maintained at a temperature below -1°C ; and
- (b) may contain—
 - (i) not more than 1.3 g/kg of phosphates specified in Group II set out in Table 1 in the regulation for modifying agents (A10), calculated as phosphorus; and
 - (ii) not more than 400 mg/kg in total of ascorbic or erythorbic (iso-ascorbic) acid or its sodium salt,

and a label on or attached to a package containing, or an advertisement relating to, frozen fish shall not include therein a reference to ascorbic or erythorbic acid except in a statement of ingredients.

Smoked fish

(4) Smoked fish—

- (a) is fish that has been treated with salt and subjected to the action of smoke derived from wood; and
- (b) may—
 - (i) be coloured with annatto; and
 - (ii) contain not more than 50 mg/kg of formaldehyde incidentally absorbed in the process of smoking.

Lumpfish roe

(5) Lumpfish roe may contain colouring.

Salted fish

(6) Salted fish—

- (a) is fish that has been treated with salt; and
- (b) may be—
 - (i) dried; and
 - (ii) whether or not dried, coloured with annatto.

Oysters and other shellfish

(7) A person shall not pack or sell oysters or other shellfish which come from an area from which the taking of oysters or shellfish is prohibited under—

- (a) any Act of the Commonwealth or regulations made thereunder; or
- (b) any written law.

(8) Every consignment of fresh oysters (frozen or otherwise) imported into the State from any other part of the Commonwealth or overseas shall be subjected to inspection and examination on arrival in the State.

(9) Subject to subregulation (10), a person shall not remove any portion of a consignment referred to in subregulation (8) from the place at which it is unloaded on arrival in the State until that consignment has been examined by a health surveyor and passed by him as wholesome and fit for human consumption.

(10) With the approval of a health surveyor all or any portion of a consignment referred to in subregulation (8) may be removed to a place of cold storage until examined and passed by a health surveyor.

Labelling

(11) In addition to complying with the general labelling requirements contained in the regulation for labelling and advertising (A.1), every package in a consignment referred to in subregulation (8) shall display, in standard type of 3 mm, the following particulars—

- (a) the name and address of the grower of the oysters;
- (b) the place where the oysters were grown;
- (c) the date of placement of the oysters in the growing area;
- (d) the date on which the oysters were harvested; and
- (e) the name of the processor of the oysters and the date on which, and the place at which, they were processed.

(12) If oysters from a consignment referred to in subregulation (8) are repacked or reprocessed into packages in the State, in addition to the particulars required by subregulation (11), the name and address of the vendor shall be displayed on each package into which they are placed, in standard type of 3 mm.

(13) If on examination any consignment referred to in subregulation (8), or portion thereof, is found to be damaged, deteriorated, impoverished, contaminated or perished so as to be unfit for human consumption, the consignment shall be destroyed or otherwise dealt with as the Executive Director, Public Health, may direct and a certificate of condemnation, under the name of the health surveyor concerned, given to the person having custody of that consignment.

Microbiological standard

(14) Fresh or frozen oysters, when examined by the method prescribed by subregulation (28) shall—

- (a) have a standard plate count not exceeding 100 000 micro-organisms per gram of that food;
- (b) in the case of oysters which have been exempted from depuration, have an *Escherichia coli* count not exceeding 2.5 per gram of that food; and
- (c) in the case of oysters collected within 24 hours of the completion of depuration, have an *Escherichia coli* count not exceeding 0.5 per gram of that food.

Fish marinades or fish semipreserves

(15) Fish marinades or fish semipreserves—

- (a) are fish products—
 - (i) which have not been processed by heat to ensure preservation; but
 - (ii) in which the fish has been marinated with acetic acid or vinegar;
 and
- (b) may contain—
 - (i) salt, spices or other foods; and
 - (ii) not more than 1 g/kg in total of benzoic or sorbic acid.

Labelling

(16) There shall be written in the label on or attached to a package containing fish marinade, in standard type of 3 mm, the following—

- (a) immediately preceding or following the name of the product in letters of the same size, style and colour of type as the letters used in the name of that product, the word "MARINATED" or "MARINADE"; and

(b) the words—

“ KEEP UNDER REFRIGERATION BETWEEN -1°C and 4°C ”

or words having the same or a similar effect, in such a manner as to ensure that those words appear on the one line and no other words appear on the same line.

Fish balls, fish rissoles, fish cakes and fish fingers

(17) Fish balls, fish rissoles, fish cakes and fish fingers—

- (a) are the products prepared by mixing fish with cereal;
- (b) shall contain not less than 510 g/kg of fish calculated as raw fish; and
- (c) may contain condiments or spices.

(18) There shall be written in the label on or attached to a package containing fish balls, fish rissoles, fish cakes or fish fingers, in standard type, a statement of the kind or kinds of fish present therein, and, when 2 or more kinds of fish are named in that statement, they shall be named in descending order of the proportion by mass present.

Prawns or shrimps

(19) Prawns or shrimps are crustaceans of the families Penaeidae, Palaemonidae and Synalpheidae.

(20) The shells of prawns commonly known as “Coral Prawns” may be externally coloured during the process of cooking by the addition of colouring matter as prescribed in the regulation for colourings (A.5).

(21) Frozen cooked prawns or frozen cooked shrimps may contain ascorbic acid or erythorbic (iso-ascorbic) acid or its sodium salt in total proportion not exceeding 400 mg/kg.

(22) Uncooked prawns or shrimps may contain sodium sulphite, sodium bisulphite or sodium metabisulphite in total proportion not exceeding 30 mg/kg of sulphur dioxide.

(23) There shall be taken—

- (a) in the case of a consignment of packaged prawns or shrimps not exceeding 10 000 kg in mass—
 - (i) in which the mass of each individual pack of prawns or shrimps does not exceed 1 kg, 5 such packs; or
 - (ii) in which the mass of each individual pack of prawns or shrimps exceeds 1 kg, 5 samples each having a mass of 100 g selected from that consignment,

as samples representative of that consignment;

- (b) in the case of a consignment of packaged prawns or shrimps exceeding 10 000 kg in mass, samples according to pack size in accordance with subparagraph (i) or (ii) of paragraph (a) and the number of samples referred to in that subparagraph shall be taken for each complete unit of 10 000 kg in that consignment, as samples representative of that consignment; and
- (c) in the case of a consignment consisting of more than one type of prawn or shrimp or more than one size of prawn or shrimp (count grade), samples in accordance with paragraph (a) (i) or (ii) or (b) in respect of each such type or size.

(24) A label on or attached to a package containing frozen cooked prawns or frozen cooked shrimps or an advertisement relating to frozen cooked prawns or frozen cooked shrimps shall not include a reference to ascorbic acid or erythorbic acid except in a statement of ingredients.

(25) Frozen pre-cooked prawns or shrimps shall comply with the microbiological standard prescribed for frozen pre-cooked foods by regulation S2.

Microbiological standard

(26) Cooked prawns or shrimps other than frozen pre-cooked prawns when examined by the methods prescribed by subregulation (28) shall—

- (a) have a standard plate count not exceeding 1 000 000 micro-organisms per gram of the food;
- (b) have an *Escherichia coli* count not exceeding 10 *Escherichia coli* per gram of the food;
- (c) have a coagulase-positive staphylococci count not exceeding 500 coagulase-positive staphylococci per gram; and
- (d) be free of *Salmonella* in 25 g of the food.

Colourings in coatings of fish and fish products

(27) The material used to coat fish and fish products may contain colouring matter as prescribed in the regulation for colourings (A5).

Methods of microbiological analysis

(28) The methods specified in the Table in this subregulation are the prescribed methods for the microbiological examination of the types of fish set out in that Table.

Table

1. *Oysters***Standard plate count**

- (1) Proceed in accordance with the current Australian Standard method in AS1766 entitled “Methods for the Microbiological Examination of Food”, except that for the purpose of that method, when 5 sample units each consisting of 10 oysters are examined in accordance with that method, the result shall be reported as “not exceeding 100 000 micro-organisms per gram of the food” when at least 4 of the 5 sample units have a standard plate count not exceeding 100 000 micro-organisms per gram and any remaining unit has a standard plate count not exceeding 500 000 micro-organisms per gram.

Escherichia coli

- (2) Proceed in accordance with the current Australian Standard method in AS1766 entitled “Methods for the Microbiological Examination of Food”, except that for the purpose of that method, when 5 sample units each consisting of 10 oysters, which have been exempted from depuration, are examined in accordance with that method, the result shall be reported as “not exceeding 2.5 *Escherichia coli* per gram of the food” when at least 4 of the 5 sample units have an *Escherichia coli* count not exceeding 2.5 *Escherichia coli* per gram and the remaining sample unit has a count not exceeding 7 *Escherichia coli* per gram.
- (3) In the case of oysters collected within the period of 24 hours immediately preceding the completion of depuration, when 5 sample units each consisting of 10 oysters are examined in accordance with the method referred to in this item, the result shall be reported as “not exceeding 0.5 *Escherichia coli* per gram of the food” when 4 out of 5 sample units have an *Escherichia coli* count not exceeding 0.5 *Escherichia coli* per gram and the remaining sample unit has a count not exceeding 3 *Escherichia coli* per gram.

2. *Chilled pre-cooked prawns or shrimps***Standard plate count**

- (1) Proceed in accordance with the current Australian Standard method in AS1766 entitled "Methods for the Microbiological Analysis of Food", except that for the purpose of that method, when 5 sample units each consisting of at least 100 g of chilled pre-cooked prawns or shrimps are examined in accordance with that method, the result shall be reported as "not exceeding 1 000 000 micro-organisms per gram of the food" when at least 3 of the 5 sample units have a standard plate count not exceeding 1 000 000 micro-organisms per gram and any remaining sample units have a standard plate count not exceeding 10 000 000 micro-organisms per gram.

Escherichia coli

- (2) Proceed in accordance with the current Australian Standard method in AS1766 entitled "Methods for the Microbiological Analysis of Food", except that for the purpose of that method, when 5 sample units each consisting of at least 100 g of chilled pre-cooked prawns or shrimps are examined in accordance with that method, the result shall be reported as "not exceeding 10 *Escherichia coli* per gram of the food" when at least 4 of the 5 sample units have an *Escherichia coli* count not exceeding 10 *Escherichia coli* per gram and any remaining sample unit has an *Escherichia coli* plate count not exceeding 100 *Escherichia coli* per gram.

Coagulase-positive staphylococci

- (3) Proceed in accordance with the current Australian Standard method in AS1766 entitled "Methods for the Microbiological Analysis of Food", except that for the purpose of that method, when 5 sample units each consisting of at least 100 g of chilled pre-cooked prawns or shrimps are examined in accordance with that method, the result shall be reported as "not exceeding 500 coagulase-positive staphylococci per gram of the food" when at least 4 of the 5 sample units have a coagulase-positive staphylococci count not exceeding 500 coagulase-positive staphylococci per gram and any remaining sample unit has a coagulase-positive staphylococci count not exceeding 5 000 coagulase-positive staphylococci per gram.

Salmonella

- (4) Proceed in accordance with the current Australian Standard method in AS1766 entitled "Methods for the Microbiological Analysis of Food", except that for the purpose of that method, when 5 sample units each consisting of at least 100 g of chilled pre-cooked prawns or shrimps are examined in accordance with that method, the result shall be reported as "*Salmonella* not detected in 25 g" only when no *Salmonella* has been detected in 25 g of each of the 5 units.

Inspection and examination of fish

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

(30) A person shall not remove from the place at which the same was unloaded on arrival in this State the whole or any portion of a consignment referred to in subregulation (29), unless and until that consignment has been examined by a health surveyor and passed by him as wholesome and fit for human consumption, but the health surveyor may permit all or any portion of that consignment to be removed into a place of cold storage approved by him, from where it shall not be removed until he has examined it and consents to its removal.

(31) The fee to be paid for the examination under subregulation (30) shall be at the rate of one cent for 3 kilograms or portion thereof of frozen, smoked, salted, cured or otherwise preserved fish or portions of fish, and that fee shall be paid by the consignee or other person having the custody of the consignment concerned on demand by the Executive Director, Public Health, or by a health surveyor.

(32) Whenever on examination any consignment referred to in subregulation (29) or portion thereof is found to be damaged, deteriorated, impoverished, contaminated or perished so as to be unfit for human consumption, that consignment shall be destroyed or otherwise dealt with as the Executive Director, Public Health, may direct, and for that purpose a certificate of condemnation given under the hand of the health surveyor concerned shall be sufficient.

D2—CANNED FISH, CANNED FISH PRODUCTS

(1) Canned fish products—

- (a) are the products prepared from fish or smoked fish or smoke flavoured fish;
- (b) shall be packed in hermetically sealed packages and processed by heat to prevent spoilage; and
- (c) other than fish paste or fish spread—
 - (i) shall contain not less than 510 g/kg of fish;
 - (ii) may contain—
 - (A) other foods, acetic acid, citric acid and water;
 - (B) not more than 2.2 g/kg of phosphates specified in Group II set out in Table 1 in the regulation for modifying agents (A10), calculated as phosphorus; and
 - (C) annatto;
 - (iii) shall not contain more than—
 - (A) 60 g/kg of starch;
 - (B) 250 g/kg of total fat and oil unless the label on or attached to the package containing the product includes, immediately following the name of the fish, the words “in oil”.

Labelling

(2) There shall be written in the label on or attached to a package containing a canned fish product, in standard type of 3 mm, a statement setting out the description of the fish contents of the package in the form—

- (a) “ BARRACOUTA ”; or
- (b) “ TUNA ”.

(3) If canned fish or a canned fish product is prepared from 2 kinds of fish—

- (a) the label on or attached to the package containing the canned fish or canned fish product shall be so designed as to ensure that the fish first mentioned therein is the fish present in the canned fish or canned fish product in greater proportion than the other; and
- (b) there shall be written in the label on or attached to the package containing the canned fish or canned fish product, in standard type, a statement of the proportion of each kind of fish present in the form—
 - “ CONTAINS 80% BARRACOUTA AND 20% SALMON ”.

(4) If canned fish or a canned fish product is prepared from more than 2 kinds of fish there shall be written in the label on or attached to the package containing the canned fish or canned fish product—

(a) in standard type of 4.5 mm, the words—

“ MIXED FISH ”; and

(b) in standard type, a statement of the proportion of each fish present in the form—

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

(5) If a particular kind of fish is present in the canned fish or canned fish product concerned in proportion not less than 750 g/kg of the fish contained in the relevant package, the statement in the label on or attached to that package of the appropriate proportion of each of the fish present therein may, notwithstanding anything in this regulation, be made in the form—

“ CONTAINS 75% BARRACOUTA AND 25% OTHER FISH WHICH MAY INCLUDE (here insert the names of any other kinds of fish which may be present) ”.

(6) There shall be written in the label on or attached to a package containing a canned fish product consisting of a mixture of fish with cereal, water, starch or other foods except—

(a) edible oil; or

(b) tomato sauce, if the tomato sauce does not exceed 100 g/kg of the contents,

in standard type—

(c) of 3 mm, a description of the contents of that package in the form—

(i) “ SALMON WITH CEREAL ”; or

(ii) “ BARRACOUTA WITH TOMATO SAUCE AND CEREAL ”;

and

(d) a statement of the proportion of each ingredient in the form—

“ CONTAINS 60% SALMON AND 10% CEREAL ”.

(7) A pictorial representation or design of fish shall not be included in the label on or attached to a package containing fish or fish products unless—

(a) the contents of the package are fish, with or without the addition of salt, sugar, acetic acid or vinegar, seasonings, edible oil or tomato sauce; and

(b) that pictorial representation or design is characteristic of the variety of the fish present in greatest proportion in that package.

Canned fish balls or canned fish rissoles

(8) Canned fish balls or canned fish rissoles—

(a) are the products prepared by mixing fish with cereal;

(b) shall be packed in hermetically sealed packages and processed by heat to prevent spoilage;

(c) shall each contain not less than 510 g/kg of fish of the kind or kinds designated in the label on or attached to the package containing that fish ball or fish rissole;

(d) may contain condiments and vegetables.

(9) When fish balls or fish rissoles are first named in the label on or attached to a package containing them, the contents of that package shall contain not less than 660 g/kg of fish balls or fish rissoles.

Fish paste or fish spread

(10) Fish paste or fish spread—

- (a) is a paste or spread prepared from fish;
- (b) shall be packed in a hermetically sealed package and processed by heat to prevent spoilage;
- (c) shall contain not less than 700 g/kg of fish;
- and
- (d) may contain—
 - (i) other foods;
 - (ii) colouring; and
 - (iii) not more than 500 mg/kg of calcined iron oxide.

Labelling

(11) There shall be written in the label on or attached to a package containing fish paste or fish spread, in standard type—

(a) the words—

“ FISH (or here insert the variety or varieties of fish) PASTE (or SPREAD) ”;

(b) if the varieties of fish present in the fish paste or fish spread are specified in that label, those varieties shall be stated in descending order of the proportion by mass present in the fish paste or fish spread;

(c) if the fish paste or fish spread contains 2 or more varieties of fish, one or more than one of which imparts flavour to the fish paste or fish spread, the words—

“ FISH PASTE (or SPREAD) ”

followed by the words—

“ (name of flavouring fish or fishes) FLAVOUR ”; or

(d) if the fish paste or fish spread contains and derives its flavour from one or more than one variety of fish and a vegetable, the words—

“ FISH PASTE (or SPREAD) ”

followed by the words—

“ (name of flavouring fish or fishes and name of vegetable) FLAVOUR ”.

PART E—EGGS AND EGG PRODUCTS

E1 Eggs, liquid eggs and liquid egg products

E1—EGGS, LIQUID EGGS AND LIQUID EGG PRODUCTS

Interpretation

(1) In these regulations, unless the contrary intention appears—

“egg” means egg of a domestic hen or duck;

“egg white mix” means liquid white to which has been added modifying agents specified in Groups I, II, III and VI set out in Table 1 in the regulation for modifying agents (A10) and the mixture frozen;

“Liquid egg” means whole egg removed from the shell and includes whole egg that is frozen or chilled but does not include reconstituted dried egg;

“liquid white” means white of egg separated as efficiently as is practicable from the yolk thereof;

“liquid yolk” means yolk of egg separated as efficiently as is practicable from the white thereof.

(2) For the purposes of this regulation, liquid white and dried liquid white may contain triethyl citrate in proportion not exceeding 1.25 g/kg.

Egg white mix

(3) Egg white mix may contain—

- (a) not more than 5 g/kg in total of the modifying agents specified in Group I;
- (b) not more than 20 g/kg in total of the modifying agents specified in Group II;
- (c) not more than 10 g/kg in total of the modifying agents specified in Group III; and
- (d) modifying agents specified in Group VI,

set out in Table 1 in the regulation for modifying agents (A10).

(4) There shall be written in the label on or attached to a package containing egg white mix, in standard type of 3 mm, the words—

“ EGG WHITE MIX ”.

Liquid egg

(5) Liquid egg or a mixture of liquid yolk and liquid white shall not be sold or used in the manufacture of food unless it has been pasteurised by being retained at a temperature not lower than 64°C for at least 2.5 minutes and immediately thereafter rapidly cooled to a temperature not greater than 7°C.

Liquid Yolk

(6) Liquid yolk shall not be sold or used in the manufacture of food unless it has been pasteurised by being retained at a temperature not lower than 60°C for at least 3.5 minutes and immediately thereafter rapidly cooled to a temperature not greater than 7°C.

Liquid white

(7) Liquid white shall not be sold or used in the manufacture of food unless it has been pasteurised by being retained at a temperature not lower than 55°C for at least 9.5 minutes and immediately thereafter rapidly cooled to a temperature not greater than 7°C.

General

(8) Subregulations (5), (6) and (7) do not apply to liquid egg, liquid yolk or liquid white which is used on any food premises immediately after its production on those food premises.

(9) Pasteurised liquid egg or a mixture of liquid yolk and liquid white shall satisfy the alpha-amylase test described in the Schedule to this regulation.

Microbiological standard

(10) Liquid egg, liquid yolk, liquid white and mixtures of liquid yolk and liquid white when examined by the methods prescribed by subregulation (11) shall—

- (a) have a standard plate count not exceeding 10 000 micro-organisms per gram of the food; and
- (b) be free from *Salmonella* in 25 g of the food.

Methods of microbiological analysis

(11) The methods set out in the Table in this subregulation are the prescribed methods of analysis with respect to the microbiological examination of eggs and egg products.

Table

Standard plate count

1. Proceed in accordance with the current Australian Standard method in AS1142 entitled "Methods for the Microbiological Examination of Eggs and Egg Products", except that for the purpose of that method, when 5 sample units each consisting of at least 100 g of liquid egg, liquid yolk or liquid white are examined in accordance with that method, the result shall be reported as "not exceeding 10 000 micro-organisms per gram of the food" when at least 4 of the 5 sample units have a standard plate count not exceeding 10 000 micro-organisms per gram and the remaining sample unit has a standard plate count not exceeding 50 000 micro-organisms per gram.

Salmonella

2. Proceed in accordance with the current Australian Standard method in AS1142 entitled "Methods for the Microbiological Examination of Eggs and Egg Products", except that for the purpose of that method, when 5 sample units each consisting of at least 100 g of liquid egg, liquid yolk or liquid white or mixtures of liquid yolk and liquid white are examined, whether individually or pooled, in accordance with that method, the result shall be reported as "*Salmonella* not detected in 25 g of the food" only when no *Salmonella* has been detected in 25 g of each of the 5 sample units.

Schedule

(Regulation E1 (9))

THE ALPHA-AMYLASE TEST**Examination of sample**

1. (1) The sample of liquid egg shall be tested as soon as possible after receipt at the testing laboratory but shall be allowed to come to room temperature immediately before the test.
- (2) A sample which shows evidence of having deteriorated shall not be tested.

Precautions

2. The following precautions shall be taken—
 - (a) distilled or de-ionised water shall be used in the preparation of reagents or in the dilution of reactants;
 - (b) contamination of liquid egg or reagents with saliva shall be avoided;
 - (c) all glassware shall be clean and dry before use; and
 - (d) in the event of a sample failing to pass the test, any glassware which has come into contact with the liquid egg shall immediately be sterilized.

Reagents

3. The following reagents shall be used—
 - (a) *starch solution* prepared in accordance with the following instructions:
Weigh an amount of soluble starch, of analytical reagent quality and of known moisture content, equivalent to 0.70 g of dry starch. Mix this quantity of starch to a thin cream with cold water. Transfer the whole quantity of this cream to

about 50ml of boiling water, boil for one minute and cool by immersion in cold water. Add three drops of toluene and dilute with water to 100ml in a volumetric flask.

This solution shall not be used if more than a fortnight old;

- (b) *solution of iodine*, approximately millinormal, as specified in the British Pharmacopoeia, 1963, Appendix IIA. This solution shall be freshly prepared before use, but may be made by dilution from a stronger solution with appropriate adjustment of potassium iodide concentration; and
- (c) *solution of trichloroacetic acid*: 15 per cent weight in volume aqueous solution of trichloroacetic acid of analytical reagent quality.

Method of carrying out the test

4. Weigh out 15.0 g of the sample of liquid egg into a small flask. Add 2.0 ml of the starch solution and mix thoroughly. Place this mixture for 30 minutes in a water bath maintained at $40^{\circ}\text{C} \pm 0.5^{\circ}\text{C}$. Remove the mixture and allow to cool. Add 5.0 ml of the mixture to 5.0 ml of the solution of trichloroacetic acid and shake thoroughly. Add 15 ml of water and shake again. Remove the suspended matter by filtration or centrifugation. Add 10 ml of the clear filtrate after rejecting the first runnings, or of the supernatant liquor, as the case may be, to 2 ml of the solution of iodine contained in a test-tube.

Interpretation

5. The sample shall be deemed to have passed the alpha-amylase test if the filtrate or liquor in the solution of iodine immediately turns a blue-violet colour. For this purpose colours more blue-violet than 3 of a standard Lovibond Comparator Disc 4/26, or of a comparable spectrophotometric standard, shall be taken as satisfactory.

PART F — VEGETABLES, TOMATO PRODUCTS AND CANNED VEGETABLES

- F1 Vegetables
- F2 Tomato products
- F3 Canned vegetables

F1—VEGETABLES

(1) Vegetables are the succulent, clean and sound edible parts of herbaceous plants commonly used as food.

(2) Vegetables that have been chemically pared may contain diammonium hydrogen orthophosphate and not more than 0.7 mg/kg in total of one or both of the surface active agents 2-ethylhexyl sodium sulphate and sodium dodecyl benzene sulphonate.

Potatoes

(3) Raw peeled potatoes whether whole or sliced may contain not more than 50 mg/kg of sulphur dioxide.

Dehydrated vegetables

(4) Dehydrated or dried vegetables are the clean, sound products obtained by the dehydration of properly matured and prepared vegetables under conditions such that no harmful substance is absorbed by or mixed with them.

(5) The dehydrated vegetables set out below may contain not more than the proportion of sulphur dioxide indicated in respect of and opposite to each of them—

Cabbage.....	1.5 g/kg
Carrots	1 g/kg
French beans	750 mg/kg
Peas	1 g/kg
Potatoes	500 mg/kg
Silver beet	1.5 g/kg.

(6) Dried instant mashed potato may contain—

- (a) not more than 100 mg/kg of butylated hydroxyanisole; and
- (b) not more than 5 g/kg of the modifying agents specified in Group IV set out in Table 1 in the regulation for modifying agents (A10),

calculated on a water-free basis.

F2—TOMATO PRODUCTS

Canned tomatoes

(1) Canned tomatoes—

- (a) are the product prepared from clean, sound, ripe tomatoes;
- (b) shall be packed in hermetically sealed packages and processed by heat to prevent spoilage; and
- (c) may contain—
 - (i) sugar, salt, tomato juice or tomato puree;
 - (ii) nisin, when the pH of the canned tomatoes is less than 4.5; and
 - (iii) not more than 350 mg/kg in total of calcium chloride, calcium sulphate and calcium citrate.

(2) There shall be written in the label on or attached to a package containing unpeeled tomatoes, immediately preceding the descriptive name and in letters of the same size, style and colour of type, the word—

“ UNPEELED ”.

(3) Moulds shall not be present in more than 25 per cent of the microscopic fields examined in accordance with the method of analysis prescribed by subregulation (18).

Tomato juice

(4) Tomato juice—

- (a) is the liquid and suspended fine material expressed from clean, sound, ripe tomatoes;
- (b) shall—
 - (i) be free from seeds, skin and other coarse or hard substances; and
 - (ii) contain not less than 180 mg/L of vitamin C (ascorbic acid);
 and
- (c) may contain—
 - (i) salt, sugar, spices; and
 - (ii) vitamins and minerals specified in the regulations for vitamins and minerals (A9).

(5) Canned tomato juice is tomato juice packed in hermetically sealed packages and processed by heat to prevent spoilage.

(6) Tomato juice having a pH of less than 4.5 and not canned may contain not more than 115 mg/kg of sulphur dioxide or 400 mg/kg in total of benzoic acid or sorbic acid or a mixture of both.

(7) Moulds shall not be present in tomato juice in more than 25 per cent of the microscopic fields examined in accordance with the method of analysis prescribed by subregulation (18).

Concentrated tomato juice

(8) Concentrated tomato juice is tomato juice that has been reduced in volume to a volume not exceeding one-half of its original volume.

(9) Concentrated tomato juice having a pH of less than 4.5 and not canned may contain not more than—

- (a) 400 mg/kg of sulphur dioxide; or
- (b) 1.4 g/kg in total of benzoic acid or sorbic acid or of a mixture of both,

if the label on or attached to the package containing the product includes directions for dilution to the standard prescribed for tomato juice and the product, when so diluted, does not contain a greater proportion of sulphur dioxide, benzoic acid or sorbic acid or of a mixture of any 2 or all 3 than that permitted in tomato juice that is not canned.

Tomato puree

(10) Tomato puree—

- (a) is the product resulting from the concentration of the screened or strained fleshy and liquid portions of clean, sound, ripe tomatoes;
- (b) shall be packed in hermetically sealed packages and processed by heat to prevent spoilage;
- (c) shall contain not less than 80 g/kg of soluble salt-free solids; and
- (d) may contain—
 - (i) salt; and
 - (ii) when the pH value of the tomato puree is less than 4.5, nisin.

(11) Moulds shall not be present in more than 50 per cent of the microscopic fields examined in accordance with the method of analysis prescribed by subregulation (18).

Tomato paste

(12) Tomato paste—

- (a) is the product resulting from the concentration of the screened or strained fleshy and liquid portions of clean, sound, ripe tomatoes;
- (b) shall be packed in hermetically sealed packages and processed by heat to prevent spoilage;
- (c) shall be free from seeds, skin and other coarse or hard substances;
- (d) shall contain not less than 210 g/kg of soluble salt-free solids; and
- (e) when the pH value of the tomato paste is less than 4.5, may contain nisin.

(13) Moulds shall not be present in more than 50 per cent of the microscopic fields examined in accordance with the method of analysis prescribed by subregulation (18).

Tomato sauce, tomato ketchup, tomato catsup, tomato relish

(14) Tomato sauce, tomato ketchup, tomato catsup or tomato relish or any other product the label of which indicates or implies that the product is tomato sauce is the product prepared from clean, sound, ripe tomatoes.

(15) Tomato sauce may contain sugar, salt, vinegar, acetic acid, onions, garlic, shallots, spices and condiments.

(16) The word "tomato" or a pictorial representation or design indicating or suggesting the presence of tomato in a package containing sauce, ketchup, catsup or relish shall not be included in the label thereon or attached thereto, otherwise than in a statement of ingredients, unless the contents of that package comply with the standard prescribed by subregulations (14), (15) and (17).

(17) Moulds shall not be present in more than 50 per cent of the microscopic fields examined in accordance with the method of analysis prescribed by subregulation (18).

Method of analysis

(18) The method specified in the Table in this subregulation is the prescribed method of analysis for the determination of mould counts in tomato products.

Table

Procedure

Proceed as indicated in A.O.A.C. Tenth Edition paragraph 36.069 using microscope and illuminator as described in paragraphs 36.001 (k) (1), 36.001 (i) (3) and 36.003 (h) as modified—

- (a) in 36.003 (h) (7), by adding the words "Koehler type illumination should be used" after the word "condenser" in the fourth line;
- (b) in 36.003 (h) (10), by inserting, after the first sentence, the following sentence—
 - " Remove one of the oculars and adjust the substage diaphragm so that on looking down the microscope the effective area of the top lens of the objective is reduced by not more than one-third of its diameter. ";
- (c) in 36.069—
 - (i) by inserting after the first paragraph the following paragraph—
 - " In making mould counts of tomato juice and tomato pulp, take 4 parts of the well-mixed sample and 1 part of stabiliser solution (25 g/L solution of sodium carboxymethylcellulose prepared as in 36.002 (aa)), heat gently whilst stirring until homogeneous mixture is obtained. All samples should be intimately mixed with freshly prepared carbol fuchsin stain, made by dissolving 1 g of basic fuchsin in 10 mL absolute alcohol and adding to 100 mL of a 5 per cent solution of phenol in water, in the proportion of 1 part of stain to 50 parts of sample. ";
 - (ii) by inserting after the second paragraph the following paragraph—
 - " A slide in which more than 1 mm width of material has been displaced in to the moat shall be discarded. ";
 - (iii) by inserting after the second sentence of the last paragraph the following paragraphs—
 - " The length of a piece of mould shall be interpreted as being stretched out in a straight line with all its branches added to it. Fields, in which it is impossible to decide whether a particular structure is

mould or not, fields largely obscured by a mass of opaque material and fields containing air bubbles, the diameters of which exceed in aggregate one-sixth of the diameter of the fields, shall be discarded and not counted as positive or negative. If a greater difference than 3 positive fields out of 25 is obtained between 2 slides, at least 4 slides shall be examined. ”.

F3—CANNED VEGETABLES

Canned vegetables

(1) Canned vegetables—

- (a) are properly matured and prepared vegetables;
- (b) shall be packed in hermetically sealed packages and processed by heat to prevent spoilage; and
- (c) may contain salt, sugar and water.

(2) The name “canned vegetables” is declared not to be a prescribed name.

Canned peas

(3) Canned peas, canned green peas or canned garden peas may contain mint or mint flavouring, sugar, salt, colouring and water.

(4) If canned peas, canned green peas or canned garden peas contain added liquid, that liquid shall be reasonably clear and the alcohol-insoluble solids therein shall not exceed 200 g/kg.

(5) Canned dried peas, canned processed dried peas or canned soaked dried peas—

- (a) are peas that have been dried and then soaked or otherwise treated prior to canning, packed in hermetically sealed packages and processed by heat to prevent spoilage; and
- (b) may contain mint or mint flavouring, sugar, salt, colouring and water.

(6) Canned peas and canned dried peas shall contain not less than 800 g/kg of unbroken peas.

Labelling

(7) There shall be written in the label on or attached to a package containing canned dried peas, canned processed dried peas or canned soaked dried peas, in standard type of 4.5 mm, the words—

- (a) “ DRIED PEAS ”;
- (b) “ PROCESSED DRIED PEAS ”; or
- (c) “ SOAKED DRIED PEAS ”,

as the case requires.

(8) The word “peas” shall not appear in the label referred to in subregulation (7) unless that word is immediately preceded by the term “dried”, “processed dried” or “soaked dried”, as the case requires, in letters of the same size, style and colour of type.

(9) A pictorial representation or design of peas other than that of pea seeds shall not be included in the label on or attached to a package containing canned dried peas, canned processed dried peas or canned soaked dried peas.

(10) Canned rhubarb may contain colouring.

PART G—EDIBLE FATS AND OILS AND RELATED PRODUCTS

- G1 Edible fats and edible oils
- G2 Margarine
- G3 Imitation cream
- G4 Beverage whitener

G1—EDIBLE FATS AND EDIBLE OILS

General standard

- (1) Edible fats and edible oils—
 - (a) shall, unless otherwise expressly prescribed by these regulations, have an acid value of not more than 2;
 - (b) shall not contain mineral oil or more than 50 g/kg of erucic acid in the total fatty acids present therein;
 - (c) may contain antioxidants as specified in the regulation for antioxidants (A7);
and
 - (d) for use as frying oils may contain—
 - (i) sorbitans or polysorbates or both of them specified in Group IV set out in Table 1 in the regulation for modifying agents (A10); and
 - (ii) not more than 10 mg/kg of dimethylpolysiloxane.
- (2) “Edible fats” and “edible oils” are declared not to be prescribed names.
- (3) Vegetable fats and oils packed and sold for use as shortenings may contain—
 - (a) propylene glycol stearate or sorbitans or polysorbates or a mixture of any 2 or more of them specified in Group IV set out in Table 1 in the regulation for modifying agents (A10); and
 - (b) not more than 20 g/kg of polyglycerol esters of fatty acids.

Labelling

(4) There shall be written in the label on or attached to a package containing a mixture of edible fats or edible oils or a mixture or blend of both of them, in standard type of 4.5 mm immediately following the brand name wherever appearing in that label, the words—

- (a) “BLENDED EDIBLE (here state whether animal, vegetable or animal and vegetable) FAT”; or
- (b) “BLENDED EDIBLE (here state whether animal, vegetable or animal and vegetable) OIL”,

as the case requires.

(5) If the name of any fat or oil in the blend appears in a label referred to in subregulation (4), the names of all the fats and oils in the blend shall be declared in descending order of the proportions by mass present, in letters of the same size, style and colour of type.

(6) A reference to any fat or oil other than a fat or oil referred to in subregulation (5) shall not appear in the label concerned.

(7) If a foreign language is used as part of a label referred to in subregulation (4), the requirements of subregulations (4), (5) and (6) shall be stated in that language in addition to English and in the same size and type of lettering.

Specific standards

Olive oil

(8) Olive oil—

- (a) is the oil obtained by expression from the sound mature fruit of the cultivated olive tree *Olea europaea* L.;
- (b) shall have—
 - (i) a saponification value of from 190 to 195;
 - (ii) an iodine value (Wijs) of from 79 to 88;
 - (iii) an acid value of not more than 2.0;
 - (iv) a refractive index of from 1.468 to 1.471 at 20°C; and
 - (v) a density of from 0.910 to 0.913 g/mL at 20°C;
- (c) shall be free from suspended impurities; and
- (d) shall comply with the general standard prescribed by subregulations (1), (2) and (3) for edible fats and edible oils.

Lucca oil, sublime salad oil or virgin oil

(9) Lucca oil, sublime salad oil or virgin oil is oil that complies with the standard prescribed by subregulation (8) for olive oil.

(10) The word “olive”, “lucca” or “virgin” or the words “sublime salad” or any word or words having the same or a similar effect or any statement, expression, pictorial representation or design that resembles that word or those words or any of them or suggests the presence of olive oil therein shall not appear in the label on or attached to a package containing oil that does not comply with the standard prescribed by subregulation (8) for olive oil.

(11) Subregulation (10) does not apply to a statement in a label in accordance with subregulations (5) and (6) when olive oil is contained in a blended oil.

Dripping or edible tallow

(12) Dripping or edible tallow—

- (a) is the product prepared by rendering the fatty tissues, muscles and bones of bovine animals, or sheep or bovine animals and sheep, fit for consumption by man;
- (b) may be refined;
- (c) shall have an acid value of not more than 4;
- (d) shall not contain more than—
 - (i) 10 g/kg of foreign matter including salt unavoidably incorporated in the course of rendering; or
 - (ii) 20 g/kg of water;
 and
- (e) shall correspond with any name it bears descriptive of its origin.

Lard

(13) Lard—

- (a) is the clean fat rendered from the meat of swine;
- (b) shall have an acid value of not more than 4; and

- (c) shall not contain more than—
 - (i) 10 g/kg of foreign matter including salt unavoidably incorporated in the course of rendering; or
 - (ii) 10 g/kg of water.

Rapeseed oil

- (14) Rapeseed oil—
 - (a) is the oil derived from the seeds of *Brassica campestris* or *Brassica napus*;
 - (b) shall have—
 - (i) a saponification value of from 188 to 193;
 - (ii) an iodine value (Wijs) of from 110 to 126;
 - (iii) an acid value of not more than 0.4; and
 - (iv) a peroxide value of not more than 10 mmol/kg of oxygen;
 - (c) shall be free from suspended impurities;
 - (d) shall comply with the general standard prescribed by subregulations (1), (2) and (3) for edible fats and edible oils; and
 - (e) shall not contain more than—
 - (i) 3 g/kg of water; or
 - (ii) 50 g/kg of erucic acid in the total fatty acids present therein.

Sunflower oil

- (15) Sunflower oil—
 - (a) is the oil derived from the seeds of *Helianthus annuus*;
 - (b) shall have—
 - (i) a saponification value of from 190 to 196;
 - (ii) an iodine value (Wijs) of from 120 to 135;
 - (iii) an acid value of not more than 0.4; and
 - (iv) a peroxide value of not more than 10 mmol/kg of oxygen;
 - (c) shall be free from suspended impurities;
 - (d) shall comply with the general standard prescribed by subregulations (1), (2) and (3) for edible fats and edible oils; and
 - (e) shall not contain more than 3 g/kg of water.

Safflower oil

- (16) Safflower oil—
 - (a) is the oil derived from the seeds of *Carthamus tinctorius*;
 - (b) shall have—
 - (i) a saponification value of from 190 to 196;
 - (ii) an iodine value (Wijs) of from 138 to 150;
 - (iii) and acid value of not more than 0.4; and
 - (iv) a peroxide value of not more than 10 mmol/kg of oxygen;

- (c) shall be free from suspended impurities;
- (d) shall comply with the general standard prescribed by subregulations (1), (2) and (3) for edible fats and edible oils; and
- (e) shall not contain more than 3 g/kg of water.

Soyabean oil

(17) Soyabean oil—

- (a) is the oil derived from the seeds of *Glycine max* or *Glycine hispida*;
- (b) shall have—
 - (i) a saponification value of from 190 to 196;
 - (ii) an iodine value (Wijs) of from 127 to 140; and
 - (iii) a peroxide value of not more than 10 mmol/kg of oxygen;
- (c) shall be free from suspended impurities;
- (d) shall comply with the general standard prescribed by subregulations (1), (2) and (3) for edible fats and edible oils; and
- (e) shall not contain more than 3 g/kg of water.

Arachis oil, peanut oil, ground nut oil or nut oil

(18) Arachis oil, peanut oil, ground-nut oil or nut oil—

- (a) is the oil derived from the seeds of *Arachis hypogaea*;
- (b) shall have—
 - (i) a saponification value of from 188 to 196;
 - (ii) an iodine value (Wijs) of from 85 to 105;
 - (iii) an acid value of not more than 0.5;
 - (iv) a density of from 0.911 to 0.915 g/mL at 20° C; and
 - (v) a refractive index of from 1.468 to 1.472 at 20° C;
- (c) shall be free from suspended impurities; and
- (d) shall comply with the general standard prescribed by subregulations (1), (2) and (3) for edible fats and edible oils.

Maize oil or corn oil

(19) Maize oil or corn oil—

- (a) is the oil derived from the embryos of *Zea mays* L.;
- (b) shall have—
 - (i) a saponification value of from 188 to 195;
 - (ii) an iodine value (Wijs) of from 110 to 128;
 - (iii) an acid value of not more than 1.0;
 - (iv) a refractive index of from 1.472 to 1.475 at 20°C; and
 - (v) a density of from 0.915 to 0.923 g/mL at 20°C;
- (c) shall not contain more than 25 g/kg of unsaponifiable matter;

- (d) shall be free from suspended impurities; and
- (e) shall comply with the general standard prescribed by subregulations (1), (2) and (3) for edible fats and edible oils.

Cottonseed oil

(20) Cottonseed oil—

- (a) is the oil derived from the seeds of various cultivated species of *Gossypium*;
- (b) shall have—
 - (i) a saponification value of from 190 to 198;
 - (ii) an iodine value (Wijs) of from 103 to 113;
 - (iii) an acid value of not more than 0.5;
 - (iv) a refractive index of from 1.472 to 1.474 at 20°C; and
 - (v) a density of from 0.915 to 0.920 g/mL at 20°C;
- (c) shall be free from suspended impurities; and
- (d) shall comply with the general standard prescribed by subregulations (1), (2) and (3) for edible fats and edible oils.

Polyunsaturated fats and oils

(21) Polyunsaturated fats and oils are edible fats and edible oils in which the total fatty acids present contain not less than 400 g/kg of cis-methylene interrupted polyunsaturated fatty acids and not more than 200 g/kg of saturated fatty acids.

(22) There may be written in the label on or attached to a package containing polyunsaturated edible fat or edible oil, immediately preceding or following the descriptive name of that fat or oil in letters of the same size, style and colour of type, the word "POLYUNSATURATED".

(23) If the word "polyunsaturated" is written in the label concerned in accordance with subregulation (22), there shall also be written in that label, in standard type, a statement in the form—

- (a) " CONTAINS LESS THAN 5 mg OF CHOLESTEROL PER 100 GRAMS ";
or
- (b) " CONTAINS A MAXIMUM OF (here insert the amount in mg) CHOLESTEROL PER 100 GRAMS ".

Fish oils

(24) Fish oils—

- (a) are oils derived from fish; and
- (b) shall not contain more than 50 g/kg of C22 monoenoic fatty acids in the total fatty acids present therein.

Labelling

(25) There shall not be written in the label on or attached to a package containing edible fat or edible oil a statement relating to the fatty acid content of the edible fat or edible oil or a general or specific claim based on that content unless—

- (a) the edible fat or edible oil complies with the standard for polyunsaturated fats and oils contained in subregulation (21); and

(b) the statement or claim is written in the form—

“ SATURATED FATTY ACIDS (here insert the percentage of saturated fatty acids present on a total fatty acid basis) POLYUNSATURATED FATTY ACIDS (here insert the percentage of cis-methylene interrupted polyunsaturated fatty acids present on a total fatty acid basis) ”.

(26) A person shall not publish an advertisement relating to polyunsaturated edible fat or edible oil unless it contains a statement in one of the forms specified in subregulation (23).

(27) If the word “POLYUNSATURATED” is used in any label or advertisement relating to polyunsaturated edible fat or edible oil, it shall not be qualified by any other word or expression.

G2—MARGARINE

(1) Margarine—

- (a) is a mixture of edible fats or edible oils and water prepared in the form of a solid or semi-solid emulsion;
- (b) does not include dairy blend as defined in regulation H7, but includes all other preparations made in a semblance of butter, the fat content of which is not wholly derived from milk;
- (c) shall contain not less than 800 g/kg of fat; and
- (d) may contain—
 - (i) not more than 160 g/kg of water;
 - (ii) not more than 40 g/kg in total of salt or potassium chloride or a mixture of both;
 - (iii) skim milk;
 - (iv) permitted antioxidants specified in the regulation for antioxidants (A7);
 - (v) one or more of the emulsifiers specified in Group IV set out in Table 1 in the regulation for modifying agents (A10);
 - (vi) flavouring;
 - (vii) permitted natural colouring;
 - (viii) vitamins A and D; and
 - (ix) not more than 5 g/kg of polyglycerol esters of fatty acids.

(2) The fat content of margarine shall comply with the general standard prescribed by the regulation for edible fats and oils (G1) and in addition shall have a Kirschner value not greater than the value calculated by applying the formula—

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

(3) Margarine described as “table margarine” shall contain—

- (a) vitamin A equivalent to not less than 8.5 mg/kg of retinol activity; and
- (b) vitamin D equivalent to not less than 55 µg/kg of cholecalciferol.

If vitamin A or D is added to margarine not described as “table margarine”, that margarine shall contain vitamins A and D in proportions not less than those respectively prescribed by subregulation (3).

(5) The prescribed name "MARGARINE"—

- (a) shall be set out in the label on or attached to a package containing margarine in standard type of 4.5 mm; and
- (b) may be qualified by the word "TABLE" or the word "COOKING" in the same size, style and colour of type.

Polyunsaturated margarine

(6) Polyunsaturated margarine is margarine in which the total fatty acids present contain not less than 400 g/kg of cis-methylene interrupted polyunsaturated fatty acids and not more than 200 g/kg of saturated fatty acids.

Labelling

(7) There may be written in the label on or attached to a package containing polyunsaturated margarine, immediately preceding or following the descriptive name of that margarine in letters of the same size, style and colour of type, the word "POLYUNSATURATED".

(8) If the word "polyunsaturated" is written in the label concerned in accordance with subregulation (7), there shall also be written in that label, in standard type, a statement in the form—

- (a) " CONTAINS LESS THAN 5 mg OF CHOLESTEROL PER 100 GRAMS ";
or
- (b) " CONTAINS A MAXIMUM OF (here insert the amount in mg) CHOLESTEROL PER 100 GRAMS ".

(9) There shall not be written in the label on or attached to a package containing margarine a statement relating to the fatty acid content of the margarine or a general or specific claim based on that content unless—

- (a) the margarine complies with the standard for polyunsaturated margarine prescribed by subregulation (6); and
- (b) the statement or claim is written in the form—

" SATURATED FATTY ACIDS (here insert the percentage of saturated fatty acids present calculated on a total fatty acid basis)
POLYUNSATURATED FATTY ACIDS (here insert the percentage of cis-methylene interrupted polyunsaturated fatty acid present calculated on a total fatty acid basis) ".

(10) A person shall not publish an advertisement relating to polyunsaturated margarine unless it contains a statement in one of the forms specified in subregulation (8).

(11) If the word "POLYUNSATURATED" is used in any label or advertisement relating to polyunsaturated margarine, it shall not be qualified by any other word or expression.

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

G3—IMITATION CREAM

(1) Imitation cream—

- (a) is an emulsion of edible fat or fats with or without other foods prepared in imitation of cream; and
- (b) may contain—
 - (i) flavouring;

- (ii) modifying agents specified in Groups I, II, IV and VI set out in Table 1 in the regulation for modifying agents (A10);
- (iii) not more than 9 g/kg of methylethylcellulose; and
- (iv) not more than 5 g/kg of polyglycerol esters of fat-forming fatty acids.

Labelling

- (2) The prescribed name "IMITATION CREAM" shall—
 - (a) be set out, in standard type of 6 mm, in the label on or attached to a package containing imitation cream; and
 - (b) be immediately preceded or followed by a statement, in standard type, in the form—
 - " CONTAINS (here insert the proportion of fat contained in the product) FAT ".
- (3) The label referred to in subregulation (2) (a) shall not—
 - (a) describe the imitation cream to which it relates in any terms other than those referred to in that subregulation, nor shall there appear in any statement written on the package that contains imitation cream or that label the word "CREAM" unless it appears in conjunction with the word "IMITATION" in the same size, style and colour of type; or
 - (b) bear a pictorial representation or design suggesting or indicating that the imitation cream to which it relates is cream derived from the cow.

G4—BEVERAGE WHITENER

- (1) Beverage whitener—
 - (a) is a preparation in powder form of reducing sugars and hydrogenated vegetable fat;
 - (b) shall contain not less than 350 g/kg of fat; and
 - (c) may contain—
 - (i) not more than 15 g/kg in total of the modifying agents specified in Group IV set out in Table 1 in the regulation for modifying agents (A10);
 - (ii) not more than 60 g/kg of sodium caseinate;
 - (iii) not more than 20 g/kg of potassium phosphates specified in Group II set out in Table 1 in the regulation for modifying agents (A10);
 - (iv) not more than 3 g/kg of sodium aluminosilicate or 3 g/kg of amorphous silicon dioxide having a maximum particle size of 10 μm ; and
 - (v) flavouring or colouring or both.

Labelling

- (2) There shall be written in the label on or attached to a package containing beverage whitener, in standard type of 3 mm, the words—
 - (a) "BEVERAGE WHITENER"; or
 - (b) "(here insert the name of the beverage) WHITENER".
- (3) If a trade name or brand is used in a label referred to in subregulation (2), those words shall immediately follow the trade name or brand.

PART H—MILK AND OTHER DAIRY PRODUCTS

- H1 Milk and milk products
- H2 Cream and cream products
- H3 Condensed milks
- H4 Dried milk, dried skim milk and malted milk powder
- H5 Goat milk
- H6 Butter and butter products
- H7 Dairy blend
- H8 Yoghurt and yoghurt products
- H9 Cheese and cheese products

H1—MILK AND MILK PRODUCTS

(1) Milk—

- (a) is the lacteal secretion obtained from the cow during a period other than the period commencing 15 days before expected parturition and ending 5 days after parturition;
- (b) shall be cooled and may be filtered and clarified;
- (c) shall contain—
 - (i) not less than 32 g/kg of fat; and
 - (ii) not less than 117.5 g/kg of total solids;
- (d) shall not contain—
 - (i) antibiotics in excess of 0.002 international units per millilitre calculated as penicillin G; or
 - (ii) iodine in excess of 500 $\mu\text{g/L}$.

(2) The freezing point of milk when determined by one of the methods described in—

- (a) AS 2300.2.4 entitled “Determination of the freezing point of milk—modified Hortvet method”; or
- (b) AS 2300.2.5 entitled “Determination of the freezing point of milk—thermistor method”;

shall not be higher than -0.517°C .

Pasteurised milk

(3) Pasteurised milk—

- (a) is milk that has been effectively pasteurised once only by—
 - (i) heating all of the milk to a temperature of not less than 61°C and not more than 65°C and holding it at that temperature for not less than 30 minutes and immediately afterwards shock cooling it to a temperature below 4.5°C ; or
 - (ii) heating all of the milk to a temperature of not less than 72°C and not more than 73.5°C and retaining it at that temperature for at least 15 seconds, by means of an apparatus provided with a device that automatically diverts the flow of any milk that has not been retained at a temperature of not less than 72°C for at least 15 seconds, and immediately afterwards shock cooling it to a temperature below 4.5°C ;

- (b) after having been subjected to processing by heat as indicated in paragraph (a), shall be packed in a sealed package; and
- (c) shall give a reading not greater than 10 $\mu\text{g}/\text{mL}$ of p—nitrophenol when tested by the Aschaffenburg and Mullen phosphatase test.

(4) Homogenised pasteurised milk—

- (a) is pasteurised milk that, before or during pasteurisation in accordance with subregulation (2) (a), has been treated in such a manner as to reduce the size of the fat globules; and
- (b) shall have an index of homogenisation not exceeding 10.

(5) Ultra heat treated milk or U.H.T. milk is milk that has been subjected to a temperature of not less than 133°C and aseptically packed in hermetically sealed packages.

(6) Sterilized milk is milk that has been subjected to a sterilizing process by heat in hermetically sealed packages.

(7) The prescribed name of a food defined in subregulations (1) to (6) shall be set out, in standard type of 3 mm, in the label on or attached to a package containing that food.

(8) There shall be included in the label on or attached to a package containing ultra heat treated milk or sterilized milk (not being a package of a capacity less than 15 mL) in standard type of 3 mm, the statement—

“ STORE IN A REFRIGERATOR AFTER OPENING ”.

(9) When examined by the methods prescribed by subregulation (20)—

- (a) milk shall have—
 - (i) a standard plate count not exceeding 150 000 micro-organisms per millilitre; and
 - (ii) a coliform count not exceeding 100 coliforms per millilitre;
 - (b) pasteurised milk shall have—
 - (i) a standard plate count not exceeding 50 000 micro-organisms per millilitre; and
 - (ii) a coliform count not exceeding 1 coliform per millilitre;
- and
- (c) ultra heat treated milk and sterilized milk shall show no microbial growth.

(10) Skim milk or separated milk—

- (a) is the product remaining after milk fat has been removed from milk by skimming or mechanical separation;
 - (b) shall—
 - (i) contain not less than 88 g/kg of milk solids non-fat; and
 - (ii) not contain more than 1.5 g/kg of milk fat;
- and
- (c) when examined by the method prescribed by subregulation (20) shall have—
 - (i) a standard plate count not exceeding 150 000 micro-organisms per millilitre; and
 - (ii) a coliform count not exceeding 10 coliform per millilitre.

- (11) Pasteurised skim milk or pasteurised separated milk—
- (a) is skim milk or separated milk that has been pasteurised in accordance with either of the methods set out in this regulation;
 - (b) when examined by the methods prescribed by subregulation (20) shall have—
 - (i) a standard plate count not exceeding 50 000 micro-organisms per millilitre; and
 - (ii) a coliform count not exceeding 1 coliform per millilitre;
 and
 - (c) shall not be sold in quantities of less than 5 L otherwise than in sealed packages.
- (12) Skim milk or separated milk sold in packages of—
- (a) less than 5 L capacity shall bear a label on or attached to each such package, in the main panel of which shall be written the words—
 - (i) “PASTEURISED” or “UNPASTEURISED”, as the case requires, immediately preceding or following the words “SKIM MILK”; and
 - (ii) “UNSUITABLE FOR INFANTS EXCEPT ON MEDICAL ADVICE”,
 the words “SKIM MILK” being in standard type of 6 mm and the other words being in standard type of 3 mm;
 - or
 - (b) 5L capacity or more shall bear a label on or attached to each such package, in the main panel of which shall be written, in standard type of 18 mm, the words—
 - (i) “ PASTEURISED ”; or
 - (ii) “ UNPASTEURISED ”,
 as the case requires, immediately preceding or following the words “SKIM MILK”.
- (13) Subregulations (9), (10) (c) and (11) (b)—
- (a) apply to milk or skim milk taken at the processing factory and at the wholesale level;
 - but
 - (b) do not apply to retail samples.
- (14) Flavoured milk—
- (a) is pasteurised milk to which has been added flavouring;
 - (b) shall contain not less than—
 - (i) 30 g/kg of milk fat; and
 - (ii) 80 g/kg of milk solids non-fat;
 and
 - (c) may contain—
 - (i) sugar, gelatine and colouring;
 - (ii) modifying agents specified in Group IV set out in Table 1 in the regulation for modifying agents (A10); and
 - (iii) alginic acid and its sodium, potassium, calcium and ammonium salts and propylene glycol alginate.

(15) There shall be written in the label on or attached to a package containing flavoured milk, in standard type of 3 mm, the words—

“ FLAVOURED MILK ”

immediately preceded or followed by the name of the flavour concerned.

(16) If any flavoured milk is pasteurised milk which has been flavoured with any imitation fruit or any vegetable essence, extract or infusion, the label concerned shall also contain, in standard type of 3 mm, immediately following the words “FLAVOURED MILK”, the statement—

“ IMITATION (here insert kind of flavour) ”.

(17) Flavoured skim milk—

(a) is pasteurised skim milk to which has been added flavouring;

(b) shall—

(i) contain not less than 80 g/kg of milk solids non-fat; and

(ii) not contain more than 1.5 g/kg of milk fat;

and

(c) may contain—

(i) sugar, gelatine and colouring;

(ii) modifying agents specified in Group IV set out in Table 1 in the regulation for modifying agents (A10); and

(iii) alginic acid and its sodium, potassium, calcium and ammonium salts and propylene glycol alginate.

(18) There shall be written in the label on or attached to a package containing flavoured skim milk, in standard type of 3 mm, the words—

“ FLAVOURED SKIM MILK ”

immediately preceded or followed by the name of the flavour concerned.

(19) If any pasteurised skim milk has been flavoured with any imitation fruit or any vegetable essence, extract or infusion, the label concerned shall contain, in addition to the words and name referred to in subregulation (18) and in standard type of 3 mm, immediately following the words “FLAVOURED SKIM MILK”, the statement—

“ IMITATION (here insert kind of flavour) ”.

Methods of microbiological analysis

(20) The methods set out in the Table in this subregulation are the prescribed methods for the microbiological examination of milk and milk products.

Table

Standard plate count

1. Proceed in accordance with the current Australian Standard method in AS1095 entitled “Microbiological Methods for the Dairy Industry”, except that for the purpose of that method, when 5 sample units each consisting of at least 100 mL of—

(a) milk, skim milk or separated milk are examined in accordance with that method, the result shall be reported as “not exceeding 150 000 micro-organisms per millilitre of the food” if at least 4 of the 5 sample units have a standard plate count not exceeding 150 000 micro-organisms per millilitre and any remaining sample unit has a standard plate count not exceeding 250 000 micro-organisms per millilitre; or

- (b) pasteurised milk, pasteurised skim milk or pasteurised separated milk are examined in accordance with that method, the result shall be reported as “not exceeding 50 000 micro-organisms per millilitre of the food” if at least 4 of the 5 sample units have a standard plate count not exceeding 50 000 micro-organisms per millilitre and any remaining sample unit has a standard plate count not exceeding 100 000 micro-organisms per millilitre.

Coliforms

2. Proceed in accordance with the current Australian Standard method in AS1095 entitled “Microbiological Methods for the Dairy Industry”, except that for the purpose of that method, when 5 sample units each consisting of at least 100 mL of—
 - (a) milk, skim milk or separated milk are examined in accordance with that method using an incubation temperature of 30° C, the result shall be reported as “not exceeding 10 coliforms per millilitre of the food” if at least 4 of the 5 sample units have a coliform count not exceeding 10 coliforms per millilitre and any remaining sample unit has a coliform count not exceeding 100 coliforms per millilitre; or
 - (b) pasteurised milk, pasteurised skim milk or pasteurised separated milk are examined in accordance with that method using an incubation temperature of 30° C, the result shall be reported as “not exceeding 1 coliform per millilitre of the food” if at least 4 of the 5 sample units have a coliform count not exceeding 1 coliform per millilitre and any remaining sample unit has a coliform count not exceeding 10 coliforms per millilitre.

Absence of the microbial growth

3. Proceed in accordance with the Current Australian Standard method in AS1095 entitled “Microbiological Methods for the Dairy Industry”, except that for the purpose of that method, when 15 sample units of ultra heat treated milk or sterilized milk are examined in accordance with that method, the result shall be reported as “microbial growth not detected” if no microbial growth is detected in—
 - (a) 5 out of 5 sample units examined without incubation;
 - (b) 5 out of 5 sample units examined after 7 days incubation at $30 \pm 1^\circ \text{C}$; and
 - (c) 5 out of 5 sample units examined after 7 days incubation at $55 \pm 2^\circ \text{C}$.

H2—CREAM AND CREAM PRODUCTS

Cream

(1) Cream—

- (a) is that portion of milk—
 - (i) which rises to the surface when milk is at rest; or
 - (ii) in which the greater part of the milk fat has been concentrated by mechanical separation;
- (b) shall contain not less than 350 g/kg of milk fat; and
- (c) shall have—
 - (i) a standard plate count not exceeding 500 000 micro-organisms per millilitre; and
 - (ii) a coliform count not exceeding 100 coliforms per millilitre,
 when examined by the methods prescribed by subregulation (31).

Rich cream

- (2) Rich cream shall—
- (a) contain not less than 480 g/kg of milk fat; and
 - (b) comply with the standard for cream prescribed by subregulation (1) (c).

Whipping cream

- (3) Whipping cream shall—
- (a) contain not less than 400 g/kg of milk fat; and
 - (b) comply with the standard for cream prescribed by subregulation (1) (c).

Light cream

- (4) Light cream shall—
- (a) contain not less than 180 g/kg of milk fat; and
 - (b) comply with the standard for cream prescribed by subregulation (1) (c).

Extra light cream

- (5) Extra light cream shall—
- (a) contain not less than 120 g/kg of milk fat; and
 - (b) comply with the standard for cream prescribed by subregulation (1) (c).
- (6) Ultra heat treated extra light cream may contain not more than—
- (a) 2 g/kg of modifying agents specified in Group II; or
 - (b) 3 g/kg of modifying agents specified in Group IV,

set out in Table 1 in the regulation for modifying agents (A10).

Reduced cream

- (7) Reduced cream shall—
- (a) contain not less than 250 g/kg of milk fat; and
 - (b) comply with the standard for cream prescribed by subregulation (1) (c).

Pasteurised creams

- (8) Pasteurised cream, pasteurised rich cream, pasteurised whipping cream, pasteurised light cream, pasteurised extra light cream or pasteurised reduced cream—
- (a) is the product prepared by heat-treatment of cream, rich cream, whipping cream, light cream, extra light cream or reduced cream, as the case requires;
 - (b) shall have—
 - (i) a standard plate count not exceeding 50 000 micro-organisms per millilitre; and
 - (ii) a coliform count not exceeding 10 coliforms per millilitre, when examined by the methods prescribed by subregulation (31);
 - (c) shall give a reading not greater than 10 µg/mL of *p*-nitrophenol when tested by the Aschaffenburg and Mullen phosphatase test; and
 - (d) shall in all other respects comply with the standard for cream, rich cream, whipping cream, light cream, extra light cream or reduced cream, as the case requires, prescribed respectively by subregulations (1) to (7).

Labelling

(9) There shall be written in the label on or attached to a package containing cream, pasteurised cream, rich cream, pasteurised rich cream, whipping cream, pasteurised whipping cream, light cream, extra light cream, pasteurised light cream, reduced cream or pasteurised reduced cream, in standard type of 3 mm, the words—

“CREAM”, “PASTEURISED CREAM”, “RICH CREAM”, “PASTEURISED RICH CREAM”, “WHIPPING CREAM”, “PASTEURISED WHIPPING CREAM”, “LIGHT CREAM”, “EXTRA LIGHT CREAM”, “PASTEURISED LIGHT CREAM”, “PASTEURISED EXTRA LIGHT CREAM”, “REDUCED CREAM” or “PASTEURISED REDUCED CREAM”.

as the case requires, immediately followed, in standard type, by the statement—

“ CONTAINS (here state the proportion) MILK FAT ”.

(10) The word “rich” or a word having the same or a similar effect shall not be included in the label on or attached to a package containing any variety of cream other than rich cream or pasteurised rich cream.

(11) A person shall not sell any unpasteurised cream or unpasteurised cream product for human consumption unless that unpasteurised cream or unpasteurised cream product—

- (a) is exempted in relation to this subregulation by the Executive Director, Public Health; or
- (b) is sold for manufacturing purposes and the manufacturing process concerned includes pasteurisation.

Sour or cultured cream

(12) Sour or cultured cream, sour or cultured rich cream, sour or cultured whipping cream, sour or cultured light cream, sour or cultured extra light cream or sour or cultured reduced cream—

- (a) is a cream product prepared from pasteurised cream, pasteurised rich cream, pasteurised whipping cream, pasteurised light cream, pasteurised extra light cream or pasteurised reduced cream, as the case requires, that has been intentionally soured by the use of lactic acid producing bacteria;
- (b) shall comply in respect of fat content with the standard for cream, rich cream, whipping cream, light cream, extra light cream or reduced cream, as the case requires, by subregulation (1), (2), (3), (4), (5) or (7).

Labelling

(13) There shall be written in the label on or attached to a package containing sour cream or cultured cream, in standard type of 3mm, the words—

“ SOUR (or CULTURED) (here insert the appropriate type name) CREAM ”,

immediately followed, in standard type, by the statement—

“ CONTAINS (here state the proportion) MILK FAT ”.

Cream mixture or thickened cream

(14) Cream mixture or thickened cream—

- (a) is the cream product prepared from pasteurised cream containing not more than 10 g/kg in total of one or more of the following—
 - (i) gelatine;
 - (ii) modifying agents specified in Group I set out in Table 1 in the regulation for modifying agents (A10);

- (iii) succrate of lime;
- (iv) rennet;
- (b) shall contain not less than 350 g/kg of milk fat; and
- (c) may contain sugar.

Labelling

(15) There shall be written in the label on or attached to a package containing cream mixture or thickened cream, in standard type of 3 mm, the words—

- (a) “ CREAM MIXTURE ”; or
- (b) “ THICKENED CREAM ”,

immediately followed by the statement—

“ CONTAINS 35% MILK FAT ”.

(16) Ultra heat treated cream mixture or thickened cream may contain not more than 3 g/kg of the modifying agents specified in Group IV set out in Table 1 in the regulation for modifying agents (A10).

Scalded cream and devonshire cream

(17) Scalded cream—

- (a) is the cream product prepared by subjecting milk or cream to a temperature of not less than 83°C for at least 30 minutes, cooling it to 4°C or less and retaining it at this temperature; and
- (b) shall contain not less than 480 g/kg of milk fat.

(18) Devonshire cream or clotted cream is scalded cream prepared by the scalding, cooling and skimming of milk or cream.

Labelling

(19) There shall be written in the label on or attached to a package containing scalded cream, devonshire cream or clotted cream, in standard type of 3 mm, the words—

- (a) “SCALDED CREAM”;
- (b) “DEVONSHIRE CREAM”; or
- (c) “CLOTTED CREAM”,

as the case requires, immediately followed, in standard type, by the statement—

“ CONTAINS (here state the proportion) MILK FAT ”.

Whipped cream

(20) Whipped cream, whipped rich cream, whipped light cream, whipped extra light cream or whipped reduced cream—

- (a) is the cream product prepared from pasteurised cream, pasteurised rich cream, pasteurised light cream, pasteurised extra light cream or pasteurised reduced cream, as the case requires, that has been whipped with or without the use of nitrous oxide gas; and
- (b) shall comply in its fat content with that prescribed for the type of cream from which it is prepared.

(21) The use of nitrous oxide in the preparation of whipped cream is permitted.

Labelling

(22) There shall be written in the label on or attached to a package containing any type of whipped cream, in standard type of 3 mm, the words—

“WHIPPED (here insert the appropriate type name) CREAM”,

immediately followed, in standard type, by the statement—

“CONTAINS (here insert the proportion) MILK FAT”.

Whipped thickened reduced cream

(23) Whipped thickened reduced cream—

- (a) is the cream product prepared by thickening and whipping pasteurised reduced cream;
- (b) shall contain not less than 250 g/kg of milk fat;
- (c) may contain—
 - (i) modifying agents specified in Groups I and IV set out in Table 1 in the regulation for modifying agents (A10), gelatine, sodium citrate and calcium phosphate, in total proportion of not more than 6 g/kg
 - (ii) not more than 5 g/kg of polyglycerol esters of fatty acids;
 - (iii) not more than 2.5 g/kg of sodium and calcium caseinate;
 - (iv) added total milk solids non-fat;
 - (v) sucrose, glucose or dextrose or any 2 or all of them;
 - (vi) nitrous oxide; and
 - (vii) vanilla essence;

and

- (d) shall be sold only in pressurized containers.

Labelling

(24) There shall be written in the label on or attached to a package containing whipped thickened reduced cream, in standard type of 3 mm, the words—

“WHIPPED THICKENED REDUCED CREAM”,

followed, in standard type, by the statement—

“CONTAINS (here state the proportion) MILK FAT”.

Ultra heat treated creams

(25) Ultra heat treated cream, ultra heat treated rich cream, ultra heat treated whipping cream, ultra heat treated light cream, ultra heat treated extra light cream, ultra heat treated reduced cream, ultra heat treated cream mixture or thickened cream or ultra heat treated whipped thickened reduced cream—

- (a) is the product prepared from cream, rich cream, whipping cream, light cream, extra light cream, reduced cream, cream mixture or thickened cream or whipped thickened reduced cream, as the case requires, that has been treated at a temperature of not less than 133°C by direct heating with steam or indirect heating to ensure preservation and immediately thereafter aseptically packed in hermetically sealed packages;

- (b) shall—
- (i) show no microbial growth when examined by the methods prescribed by subregulation (31);
 - (ii) comply in all other respects with the standard for cream, rich cream, light cream, extra light cream, reduced cream, cream mixture or thickened cream or whipped thickened reduced cream, as the case requires, prescribed by subregulation (1), (2), (4), (5), (14), (15), (16), (23) or (24).

Labelling

(26) There shall be written in the label on or attached to a package containing any of the products specified in subregulation (25)—

- (a) in standard type of 3 mm, the statement—“ULTRA HEAT TREATED (or U.H.T.) (here insert the name of the type) CREAM”, immediately followed, in standard type, by the statement—
 - “CONTAINS (here insert the proportion) MILK FAT”;
 - and
- (b) in standard type, the statement—
 - “STORE IN REFRIGERATOR AFTER OPENING”.

Dried thickened cream or thickened cream powder

(27) Dried thickened cream or thickened cream powder—

- (a) is the cream product prepared by pasteurising, homogenising and spray drying a mixture of cream and total milk solids non-fat;
- (b) shall contain—
 - (i) not less than 300 g/kg of milk solids non-fat;
 - (ii) milk fat in such proportion as to ensure that, when mixed with water in accordance with the directions set out in the label on or attached to a package containing it, the reconstituted product shall contain not less than 350 g/kg of milk fat;
- (c) may contain—
 - (i) not more than 5 g/kg of modifying agents specified in Group I set out in Table 1 in the regulation for modifying agents (A10);
 - (ii) not more than 20 g/kg of modifying agents specified in Group IV set out in Table 1 in the regulation for modifying agents (A10);
 - (iii) sucrose, glucose or dextrose, and
 - (iv) vanilla essence;
- and
- (d) shall not contain more than 25 g/kg of water.

Labelling

(28) There shall be written in the label on or attached to a package containing dried thickened cream or thickened cream powder—

- (a) in standard type of 3 mm, the words—
 - (i) “DRIED THICKENED CREAM”; or
 - (ii) “THICKENED CREAM POWDER”,
 as the case requires; and

- (b) in standard type, directions for mixing the product with water to give a reconstituted product containing not less than 350 g/kg of milk fat.

Unpasteurised cream or cream product

(29) There shall be written in the label on or attached to a package containing cream or a cream product that has not been pasteurised, immediately preceding the descriptive name of the cream or cream product, in letters of the same size, style and colour of type, the word "UNPASTEURISED".

pH value of cream or cream product varieties

(30) The pH value of any type of cream or cream product shall not be greater than 7.0 and the titratable acidity, calculated as lactic acid, of any type of cream or cream product, other than any type of sour cream or cultured cream, shall not exceed 1 500 mg/kg.

Methods of microbiological analysis

(31) The methods set out in the Table in this subregulation are the prescribed methods for the microbiological examination of cream and cream products.

Table

Standard plate count

1. Proceed in accordance with the current Australian Standard method in AS 1095 entitled "Microbiological Methods for the Dairy Industry", except that for the purpose of that method, when 5 sample units each consisting of at least 100 mL of cream, pasteurised cream, pasteurised rich cream, pasteurised light cream, pasteurised extra light cream or pasteurised reduced cream are examined in accordance with that method, the result shall be reported as—
 - (a) in the case of cream, "not exceeding 500 000 micro-organisms per millilitre of the food" only when none of those sample units has a standard plate count exceeding 500 000 micro-organisms per millilitre; or
 - (b) in the case of pasteurised cream, pasteurised rich cream, pasteurised light cream, pasteurised extra light cream and pasteurised reduced cream, "not exceeding 50 000 micro-organisms per millilitre of the food" only when 4 of those 5 sample units have a standard plate count not exceeding 50 000 micro-organisms per millilitre and any remaining sample unit has a standard plate count not exceeding 100 000 micro-organisms per millilitre.

Coliforms

2. Proceed in accordance with the current Australian Standard method in AS 1095 entitled "Microbiological Methods for the Dairy Industry", except that for the purpose of that method, when 5 sample units each consisting of at least 100 mL of cream, pasteurised cream, pasteurised rich cream, pasteurised light cream, pasteurised extra light cream or pasteurised reduced cream are examined in accordance with that method using an incubation temperature of 30°C, the result shall be reported as—
 - (a) in the case of cream, "not exceeding 100 coliforms per millilitre of the food" only when none of those sample units has a coliform count exceeding 100 coliforms per millilitre; or
 - (b) in the case of pasteurised cream, pasteurised rich cream, pasteurised light cream, pasteurised extra light cream and pasteurised reduced cream, "not exceeding 10 coliforms per millilitre of the food" when at least 4 of those 5 sample units have a coliform count not exceeding 10 coliforms per millilitre and any remaining sample unit has a coliform count not exceeding 100 coliforms per millilitre.

Absence of microbial growth

3. Proceed in accordance with the current Australian Standard method in AS 1095 entitled "Microbiological Methods for the Dairy Industry", except that for the purpose of that method, when 15 sample units of ultra heat treated cream, ultra heat treated rich cream, ultra heat treated light cream, ultra heat treated extra light cream or ultra heat treated reduced cream are examined in accordance with that method, the result shall be reported as "microbial growth not detected" when no microbial growth is detected in—
 - (a) 5 out of 5 of those sample units examined without incubation;
 - (b) 5 out of 5 of those sample units examined after 7 days incubation at $30 \pm 1^\circ\text{C}$; and
 - (c) 5 out of 5 of those sample units examined after 7 days incubation at $55 \pm 2^\circ\text{C}$.

H3—CONDENSED MILKS**Unsweetened condensed milk**

- (1) Unsweetened condensed milk or evaporated milk—
 - (a) is milk that has been condensed by the evaporation of a portion of its water content and sterilized by heat;
 - (b) shall contain not less than 280 g/kg of total milk solids; and
 - (c) may contain not more than 100 mg/kg of carrageenan.
- (2) Reduced fat unsweetened condensed milk—
 - (a) is milk—
 - (i) from which a portion of its fat content has been removed; and
 - (ii) which has been condensed by the evaporation of a portion of its water content and sterilized by heat;

and
 - (b) shall contain—
 - (i) not less than 200 g/kg of milk solids non-fat; and
 - (ii) not less than 20 g/kg and not more than 40 g/kg of milk fat.—

Sweetened condensed milk

- (3) Sweetened condensed milk—
 - (a) is milk—
 - (i) which has been condensed by the evaporation of a portion of its water content; and
 - (ii) to which sugar has been added;

and
 - (b) shall contain not less than—
 - (i) 310 g/kg of total milk solids; and
 - (ii) 90 g/kg of milk fat.

(4) There shall be written in the label on or attached to a package containing sweetened condensed milk, in standard type of 3 mm, the words—

“ UNSUITABLE FOR INFANTS EXCEPT ON MEDICAL ADVICE ”,

which words in that label, and no other word or words shall be written in the same line or lines.

Unsweetened condensed skim or separated milk

(5) Unsweetened condensed skim milk or unsweetened condensed separated milk—

(a) is skim milk or separated milk that has been condensed by the evaporation of a portion of its water content and sterilized by heat; and

(b) shall contain—

(i) not less than 200 g/kg of milk solids non-fat; and

(ii) not more than 5 g/kg of milk fat.

Sweetened condensed skim or separated milk

(6) Sweetened condensed skim milk or sweetened condensed separated milk—

(a) is skim milk or separated milk—

(i) which has been condensed by the evaporation of a portion of its water content; and

(ii) to which sugar has been added;

and

(b) shall contain—

(i) not less than 240 g/kg of milk solids non-fat; and

(ii) not more than 5 g/kg of milk fat.

Labelling

(7) There shall be written in the label on or attached to a package containing unsweetened or sweetened condensed skim milk or unsweetened or sweetened condensed separated milk or reduced fat unsweetened condensed milk, in standard type of 3 mm, the words—

“UNSUITABLE FOR INFANTS EXCEPT ON MEDICAL ADVICE”.

(8) The words set out in subregulation (7) shall be the first words in the label concerned and no other words shall be written in the same line or lines.

(9) There shall be written, in standard type of 12 mm, across the face of the whole of the label referred to in subregulation (7)—

(a) in the case of unsweetened or sweetened condensed skim milk or unsweetened or sweetened condensed separated milk, the words—

“SKIM MILK”; or

(b) in the case of reduced fat unsweetened condensed milk, the words—

“REDUCED FAT MILK”.

Normal milk

(10) For the purposes of subregulation (11), “normal milk” means milk containing not less than—

(a) 35 g/kg of milk fat; and

(b) 85 g/kg of milk solids non-fat.

Labelling

(11) There shall be written in the label on or attached to a package containing unsweetened condensed milk or evaporated milk, in standard type, directions for making with its contents a fluid of a composition at least equal to that of normal milk in the form—

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

(12) The label on or attached to a package containing sweetened condensed milk or sweetened condensed skim milk shall not include instructions for modifying that product for infant feeding.

H4—DRIED MILK, DRIED SKIM MILK AND MALTED MILK POWDER**Dried milks**

(1) For the purposes of this regulation, the terms “milk powder”, “whole milk powder”, “dried full cream milk”, “full cream milk powder” and “dry whole milk” are synonymous with the term “dried milk” and any of those terms may be used in any label on or attached to a package containing or any advertisement relating to any of those products instead of the term “dried milk”.

(2) Dried milk—

- (a) is the product resulting from the desiccation of milk;
- (b) shall—
 - (i) not contain less than 260 g/kg of milk fat;
 - (ii) not contain more than 50 g/kg of water;
 - (iii) have a peroxide value of not more than 0.25 mmol/kg of oxygen; and
 - (iv) be free from rancidity;
- (c) may contain—
 - (i) vitamins or minerals specified in the regulation for vitamins and minerals (A9); and
 - (ii) not more than 5 g/kg of phospholipids derived from natural sources;
 and
- (d) in the case of dried milk used in hot drink dispensing machines, may contain not more than—
 - (i) 4 g/kg of sodium aluminosilicate or calcium sodium aluminosilicate if, in either case, 1 g/kg of edible bone phosphate is also present; or
 - (ii) 4 g/kg of amorphous silicon dioxide having a maximum particle size of 10 µm.

Labelling

(3) There shall be written in the label on or attached to a package containing dried milk—

- (a) in standard type of 6 mm, one of the prescribed names set out in subregulation (1); and
- (b) in the case of dried milk intended for retail sale, directions for reconstituting, from its contents, with water, a fluid that shall comply with the standard for normal milk specified in the regulation for condensed milks (H3).

(4) Reference shall not be made in—

- (a) the label on or attached to a package containing dried milk, other than in a statement of ingredients; or
- (b) an advertisement relating to dried milk,

to the presence of phospholipids derived from natural sources.

(5) Dried milk for retail sale shall be packed and sold in airtight packages—

- (a) securely closed by its manufacturer or wholesale packer; and
- (b) so constructed as to protect the contents from contamination by extraneous solids, liquids and vapours, from loss of volatile constituents and from changes due to efflorescence, deliquescence and evaporation under ordinary conditions of handling, storage or transport.

Dried skim milk or skim milk powder

(6) Dried skim milk or skim milk powder—

- (a) is the product resulting from the desiccation of skim milk;
- (b) shall not contain more than—
 - (i) 15 g/kg of milk fat;
 - (ii) 50 g/kg of water;
 and
- (c) may contain vitamins and minerals specified in the regulation for vitamins and minerals (A9).

Labelling

(7) There shall be written in the label on or attached to a package containing dried skim milk or skim milk powder—

- (a) in standard type of 6 mm, the words—
 - (i) “DRIED SKIM MILK”; or
 - (ii) “SKIM MILK POWDER”,
 so that all words are displayed together with equal prominence;
- (b) in standard type of 3 mm, the words—

“UNSUITABLE FOR INFANTS EXCEPT ON MEDICAL ADVICE”; and
- (c) in the case of dried skim milk or skim milk powder intended for retail sale, directions for reconstituting, from its contents, with water, a fluid that complies with the standard for skim milk specified in the regulation for milk and milk products (H1).

Malted milk powder

(8) Malted milk powder—

- (a) is the dried product made from milk or dried milk or milk and dried milk and the soluble solids of malt;
- (b) shall contain not less than 75 g/kg of milk fat;
- (c) shall be free from rancidity;

- (d) may contain—
- (i) soluble solids produced from wheat or other cereals by the enzymic action of malt;
 - (ii) sodium bicarbonate or potassium bicarbonate or both;
 - (iii) not more than 10 g/kg of salt;
 - (iv) not more than 8 g/kg of soybean lecithin; and
 - (v) vitamins and minerals specified in the regulation for vitamins and minerals (A9);
- (e) shall not contain more than 50 g/kg of water; and
- (f) in the case of malted milk powder intended for retail sale, shall be packed in airtight packages.

Microbiological standard

(9) When examined by the methods prescribed by subregulation (10), dried milk, dried skim milk, skim milk powder and malted milk powder shall—

- (a) have a standard plate count not exceeding 50 000 micro-organisms per gram;
- (b) be free from coliform organisms in 0.1 g;
- (c) be free from coagulase positive staphylococci in 0.1 g; and
- (d) be free from *Salmonella* in 25 g.

Methods of microbiological analysis

(10) The methods set out in the Table in this subregulation are the prescribed methods for the microbiological analysis of dried milks.

Table

Standard plate count

1. Proceed in accordance with the current Australian Standard method in AS 1095 entitled "Microbiological Methods for the Dairy Industry", except that for the purpose of that method, when 5 sample units each consisting of at least 100 g of dried milk, dried skim milk or malted milk powder are examined in accordance with that method, the result shall be reported as "not exceeding 50 000 micro-organisms per gram of the food" when at least 3 of the 5 sample units have a standard plate count not exceeding 50 000 micro-organisms per gram and any remaining sample units have a standard plate count not exceeding 200 000 micro-organisms per gram.

Coliforms

2. Proceed in accordance with the current Australian Standard method in AS 1095 entitled "Microbiological Methods for the Dairy Industry", except that for the purpose of that method, when 5 sample units each consisting of at least 100 g of dried milk, dried skim milk or malted milk powder are examined in accordance with that method, using an incubation temperature of 30°C, the result shall be reported as "coliforms not detected in 0.1 g of the food" when at least 3 of the 5 sample units are free from coliforms in 0.1 g and any remaining sample units are free from coliforms in 0.01 g.

Coagulase positive staphylococci

3. Proceed in accordance with the current Australian Standard method in AS 1095 entitled "Microbiological Methods for the Dairy Industry", except that for the purpose of that method, when 5 sample units each consisting of at least 100 g of dried milk, dried skim milk or malted milk powder are examined in accordance with that method, the result shall be reported as "coagulase positive staphylococci not detected in 0.1 g of the food" when at least 3 of the 5 sample units are free from coagulase positive staphylococci in 0.1 g and any remaining sample units are free from coagulase positive staphylococci in 0.01 g.

Salmonella

4. Proceed in accordance with the current Australian Standard method in AS 1095 entitled "Microbiological Methods for the Dairy Industry", except that for the purpose of that method, when 10 sample units each consisting of at least 100 g of dried milk, dried skim milk or malted milk powder are examined in accordance with that method, either individually or together, the result shall be reported as "*Salmonella* not detected in 25 g of the food" only when no *Salmonella* has been detected in 25 g of each of the 10 sample units.

H5—GOAT MILK

(1) Regulation H1 shall be construed so as not to prohibit the sale of goat milk if the word "milk" is not used in the label on or attached to a package containing, or in any advertisement relating to, the goat milk, unless that word is immediately preceded by the word "goat" in the same size, style and colour of type.

(2) Goat milk—

- (a) is the lacteal secretion obtained from the goat *Capra hircus* during a period other than the period commencing 15 days before expected parturition and ending 10 days after parturition; and
- (b) shall—
 - (i) have a standard plate count not exceeding 150 000 micro-organisms per millilitre;
 - (ii) be free from coliform organisms in 0.1 mL; and
 - (iii) not contain any foreign substance.

(3) Pasteurised goat milk—

- (a) is goat milk that has been effectively pasteurised once only by heating all of that milk to—
 - (i) a temperature of not less than 61°C and not more than 65°C and holding it at that temperature for not less than 30 minutes and immediately afterwards shock cooling it to a temperature below 4.5°C; or
 - (ii) a temperature of not less than 72°C and not more than 73.5°C and retaining it at that temperature for at least 15 seconds by means of an apparatus provided with a device that automatically diverts the flow of any milk that has not been retained at a temperature of not less than 72°C for at least 15 seconds and immediately afterwards shock cooling it to a temperature below 4.5°C;

and

(b) shall—

- (i) have a standard plate count not exceeding 50 000 micro-organisms per millilitre;
- (ii) be free from coliform organisms in 1.0 mL; and
- (iii) give a reading not greater than 10 µg/mL of p-nitrophenol when tested by the Aschaffenburg and Mullen phosphatase test.

(4) There shall be written in the label on or attached to a package of unpasteurised goat milk or pasteurised goat milk, in standard type of 4.5 mm, the words—

- (a) “UNPASTEURISED GOAT MILK”; or
- (b) “PASTEURISED GOAT MILK”,

as the case requires.

H6—BUTTER AND BUTTER PRODUCTS

Butter

(1) Butter—

- (a) is the product prepared from pasteurised cream (which may be fresh or ripened and may be neutralized) by churning or an equivalent process;
- (b) shall contain not less than 800 g/kg of milk fat;
- (c) shall be free from rancidity;
- (d) may contain vitamins specified in the regulation for vitamins and minerals (A9); and
- (e) shall not contain more than—
 - (i) 160 g/kg of water;
 - (ii) 30 g/kg in total of salt or potassium chloride or a mixture of both; or
 - (iii) 20 g/kg of milk solids non-fat.

Farm butter

(2) Farm butter—

- (a) is the product prepared from unpasteurised cream by churning or an equivalent process;
- (b) shall—
 - (i) contain not more than 500 000 colonies of micro-organisms per gram when grown on a tryptone-glucose extract milk agar or yeastrel milk agar medium and incubated for 48 hours at a temperature of 37°C;
 - (ii) not contain pathogenic micro-organisms; and
 - (iii) in all other respects, comply with the standard for butter prescribed by subregulation (1).

Labelling of farm butter

(3) There shall be written in the label on or attached to a package containing farm butter, in standard type of 6 mm, the words—

“FARM BUTTER PRODUCED FROM UNPASTEURISED CREAM”.

Milk fat or butter fat

(4) Milk fat or butter fat—

- (a) is the fat of milk;
- (b) shall have—
 - (i) a Reichert-Meissel number of not less than 24.0;
 - (ii) a Polenske number of not more than 3.5; and
 - (iii) a specific gravity of not less than 0.905 at 40°C.

Ghee, clarified butter, butter oil or anhydrous milk fat

(5) Ghee, clarified butter, butter oil or anhydrous milk fat—

- (a) is the clarified fatty portion of milk, cream or butter prepared by removing non-fat constituents; and
- (b) shall—
 - (i) contain not less than 997 g/kg of milk fat;
 - (ii) be free from rancidity; and
 - (iii) not contain more than—
 - (A) 2 g/kg of water; or
 - (B) 500 mg/kg of milk solids non-fat.

H7—DAIRY BLEND

(1) Dairy blend—

- (a) is the product prepared from milk fat, edible vegetable oil or oils and water in the form of a solid or semi-solid emulsion;
- (b) shall contain—
 - (i) not less than 800 g/kg of total fat and oil;
 - (ii) not less than 150 g/kg and not more than 250 g/kg of vegetable oil in the total fat and oil;
 - (iii) vitamin A in proportion equivalent to not less than 8.5 mg/kg of retinol activity; and
 - (iv) vitamin D in proportion equivalent to not less than 55 µg/kg of cholecalciferol;
- (c) may contain—
 - (i) skim milk;
 - (ii) antioxidants specified in the regulation for antioxidants (A7);
 - (iii) modifying agents specified in Group IV set out in Table 1 in the regulation for modifying agents (A10); and
 - (iv) natural colouring substances specified in the regulation for colourings (A5);

and
- (d) shall not contain more than—
 - (i) 160 g/kg of water;
 - (ii) 40 g/kg of salt.

Labelling

(2) There shall be written in the label on or attached to a package containing dairy blend—

- (a) in standard type of 4.5 mm, the name “DAIRY BLEND”; and
- (b) a statement of the proportion of vegetable oil or oils in the total fats and oils expressed as percentage mass in mass.

(3) The word “butter” or any word or words having the same or a similar effect or any expression, pictorial representation or design that includes, resembles or suggests the word “butter” shall not appear in the label on or attached to a package containing dairy blend, except in a statement of ingredients set out therein.

H8—YOGHURT AND YOGHURT PRODUCTS

(1) In this regulation—

- (a) the term—
 - (i) “fruit” includes fruit pulp, fruit juice and dried fruit; and
 - (ii) “vegetables” includes vegetable pulp, vegetable juice and dried vegetables;
- (b) the terms “yogurt” and “yoghourt” are synonymous with the term “yoghurt”, and either of those 2 first mentioned terms may be used instead of the term “yoghurt” in any label or advertisement; and
- (c) the term “low fat yoghurt” is synonymous with the term “skim milk yoghurt” and may be used instead of the term “skim milk yoghurt” in any label or advertisement.

Yoghurt, reduced fat yoghurt and skim milk yoghurt

(2) Yoghurt, reduced fat yoghurt or skim milk yoghurt—

- (a) is the coagulated product prepared by the lactic acid fermentation of pasteurised preparations of milk or milk products through the action of *Streptococcus thermophilus*, *Lactobacillus bulgaricus* or other suitable lactic acid bacteria in such a manner as to ensure that the culture micro-organisms used in that fermentation are present in a viable form in that product;
- (b) shall contain—
 - (i) in the case of yoghurt, not less than 30 g/kg of milk fat;
 - (ii) in the case of reduced fat yoghurt, not more than 20 g/kg nor less than 10 g/kg of milk fat;
 - (iii) in the case of skim milk yoghurt, not more than 2 g/kg of milk fat; and
 - (iv) not less than 85 g/kg of milk solids non-fat;
- (c) shall have a pH value not greater than 4.5;
- (d) may contain—
 - (i) sugars; and
 - (ii) modifying agents specified in Groups I and VI set out in Table 1 in the regulation for modifying agents (A10) in total proportion of not more than 10 g/kg;

and
- (e) when examined by the methods prescribed by subregulation (16), shall comply with the following microbiological standard—
 - (i) coliform count shall not exceed 10 coliforms per gram;
 - (ii) yeast count shall not exceed 100 per gram; and
 - (iii) mould count shall not exceed 100 per gram.

Fruit yoghurt, vegetable yoghurt and nut yoghurt

(3) Fruit yoghurt, vegetable yoghurt or nut yoghurt—

- (a) is a product prepared from yoghurt to which has been added fruit, vegetables or nuts, as the case requires;
- (b) shall contain not less than—
 - (i) in the case of fruit yoghurt (except passionfruit yoghurt or vegetable yoghurt, 50 g/kg of fruit or vegetables, as the case requires;
 - (ii) in the case of passionfruit yoghurt, 35 g/kg of passionfruit;
 - (iii) in the case of nut yoghurt, 25 g/kg of nuts;
 - (iv) 85 g/kg of milk solids non-fat;
 - (v) 20 g/kg of milk fat; and
 - (vi) modifying agents specified in Group IV set out in Table 1 in the regulation for modifying agents (A10) if the total proportion of modifying agents specified in Groups I, IV and VI so set out is not more than 10 g/kg;
- (c) shall have a pH value not greater than 4.5;
- (d) may contain—
 - (i) flavourings derived from fruit and vegetables;
 - (ii) colouring;
 - (iii) spices;
 - (iv) other foods; and
 - (v) not more than 50 mg/kg sorbic acid;
 and
- (e) when examined by the methods prescribed by subregulation (16) shall comply with the following microbiological standard—
 - (i) coliform count shall not exceed 10 coliforms per gram;
 - (ii) yeast count shall not exceed 100 per gram; and
 - (iii) mould count shall not exceed 100 per gram.

(4) The microbiological standard referred to in subregulation (3) (e)—

- (a) applies to yoghurt, reduced fat yoghurt, skim milk yoghurt, fruit yoghurt, vegetable yoghurt and nut yoghurt taken at the processing factory and at the wholesale level; but
- (b) does not apply to retail samples.

Fruit reduced fat yoghurt, vegetable reduced fat yoghurt and nut reduced fat yoghurt

(5) Fruit reduced fat yoghurt, vegetable reduced fat yoghurt or nut reduced fat yoghurt—

- (a) is a product prepared from reduced fat yoghurt to which has been added fruit, vegetables or nuts, as the case requires;
- (b) shall contain not more than 13 g/kg nor less than 7 g/kg of milk fat;

- (c) shall, in all other respects, comply with the standard prescribed by subregulations (3) and (4) with respect to fruit yoghurt, vegetable yoghurt or nut yoghurt, as the case requires; and
- (d) may contain modifying agents specified in Group IV set out in Table 1 in the regulation for modifying agents (A10) if the total proportion of modifying agents specified in Groups I, IV and VI so set out is not more than 10 g/kg.

Fruit skim milk yoghurt, vegetable skim milk yoghurt and nut skim milk yoghurt

- (6) Fruit skim milk yoghurt, vegetable skim milk yoghurt or nut skim milk yoghurt—
 - (a) is a product prepared from skim milk yoghurt to which has been added fruit, vegetables or nuts, as the case requires;
 - (b) shall contain not more than 2 g/kg of milk fat and shall, in all other respects, comply with the standard prescribed by subregulations (3) and (4) with respect to fruit yoghurt, vegetable yoghurt or nut yoghurt, as the case requires; and
 - (c) may contain modifying agents specified in Group IV set out in Table 1 in the regulation for modifying agents (A10) if the total proportion of modifying agents specified in Groups I, IV and VI so set out is not more than 10 g/kg.

Mixed food yoghurt, mixed food reduced fat yoghurt and mixed food skim milk yoghurt

- (7) Mixed food yoghurt, mixed food reduced fat yoghurt or mixed food skim milk yoghurt—
 - (b) is a product prepared in accordance with subregulation (3), (5) or (6), as the case requires, to which has been added a mixture of fruit, vegetables or nuts or any 2 of them;
 - (b) shall contain not less than 50 g/kg in total of fruit, vegetables or nuts or any 2 of them; and
 - (c) shall, in all other respects, comply with the standard prescribed by subregulation (3), (5) or (6), as the case requires, with respect to each product.
- (8) “Mixed food yoghurt”, “mixed food reduced fat yoghurt” and “mixed food skim milk yoghurt” are declared not to be prescribed names.

Flavoured yoghurt, flavoured reduced fat yoghurt and flavoured skim milk yoghurt

- (9) Flavoured yoghurt, flavoured reduced fat yoghurt or flavoured skim milk yoghurt—
 - (a) is yoghurt, reduced fat yoghurt or skim milk yoghurt, as the case requires, to which has been added flavour, fruit extract or infusion, vegetable extract or infusion or nut extract or infusion or a mixture of any 2 or more thereof;
 - (b) may contain—
 - (i) colouring; and
 - (ii) other foods;
 and
 - (c) shall, in all other respects, comply with the standard for yoghurt, reduced fat yoghurt or skim milk yoghurt prescribed by subregulation (2).

(10) A product specified in this regulation that has been—

- (a) heat treated after fermentation shall comply with the requirements of subregulations (2), (3), (5), (6), (7) or (9), as the case requires, except that it need not contain culture organisms in a viable form; or
- (b) prepared by freezing and is intended for sale in a frozen state may contain modifying agents specified in Group IV set out in Table 1 in the regulation for modifying agents (A10).

Labelling

(11) With respect to a food specified in subregulation (3), (5) or (6), a name formed by omitting the word “fruit”, “vegetable” or “nut”, as the case requires, and inserting in its stead the name of the fruit, vegetable or nut that has been added is declared to be a prescribed name for that food.

(12) There shall be written in the label on or attached to a package containing a food specified in this regulation, in standard type of 3 mm—

- (a) in the case of a food specified in subregulation (2), the prescribed name of that food;
- (b) in the case of a food specified in subregulation (3), (5), (6) or (7), the prescribed name or appropriate designation of that food, which shall include or be immediately preceded or followed by the name or names of the fruit, vegetable or nut or any 2 or all 3 of them that has or have been added;
- (c) in the case of a food specified in subregulation (9)—
 - (i) the prescribed name of the food immediately preceded or followed by the name of the flavour; and
 - (ii) when any flavour added is an imitation fruit, vegetable or nut essence, extract or infusion, immediately preceding and in letters of the same size, style and colour of type as the prescribed name, the word “IMITATION”;
- (d) in the case of a food specified in this regulation that has been heat treated, the words “HEAT TREATED” immediately preceding, and in letters of the same size, style and colour of type as the words required to be written in that label by paragraph (a), (b) or (c), as the case requires; and
- (e) in the case of a food specified in this regulation that has been prepared by freezing and is intended for sale in a frozen state, the word—

“FROZEN”

immediately preceding and in letters of the same size, style and colour of type as the words specified in paragraphs (a), (b) (c) or (d).

(13) The label on or attached to a package containing yoghurt or a yoghurt product or an advertisement relating to that food shall not contain a pictorial representation or design denoting fruit, vegetable or nut or a mixture of any 2 or all 3 of them or any expression that suggests or implies that that food contains fruit, vegetable or nut or a mixture of any 2 or all 3 of them unless that food complies with the appropriate standard prescribed in this regulation and in fact contains the fruit, vegetable or nut or the mixture thereof so denoted.

(14) The label on or attached to a package containing any type of yoghurt or yoghurt product (other than yoghurt, reduced fat yoghurt or skim milk yoghurt that—

- (a) complies with the standard prescribed by subregulation (2) (a), (b), (c) and (d); and
- (b) does not contain any food additive or any additional ingredient),

shall not contain the word “natural” or any word or words having the same or a similar effect.

(15) There shall be written in the label on or attached to a package containing heat treated yoghurt, in standard type, the statement—

“HEAT TREATED AFTER FERMENTATION”.

Methods of microbiological analysis

(16) The methods set out in the Table in this subregulation are the prescribed methods for the microbiological examination of yoghurt and yoghurt products, using samples of the packaged product taken at the processing factory or at the wholesale level, but not at the retail level.

Table

Coliforms

1. Proceed in accordance with the current Australian Standard method in AS1095 entitled “Microbiological Methods for the Dairy Industry”, except that for the purpose of that method, when 5 sample units each consisting of at least 100g of yoghurt, reduced fat yoghurt, skim milk yoghurt or other yoghurt products as specified in this regulation are examined in accordance with that method, using an incubation temperature of 30°C, the result shall be reported as “not exceeding 10 coliforms per gram of the food” when at least 3 of the 5 sample units have a coliform count not exceeding 10 coliforms per gram and any remaining sample units have a coliform count not exceeding 100 coliforms per gram.

Yeasts and moulds

2. Proceed in accordance with the current Australian Standard method in AS1095 entitled “Microbiological Methods for the Dairy Industry”, except that for the purpose of that method, when 5 sample units each consisting of at least 100 g of yoghurt, reduced fat yoghurt, skim milk yoghurt or other yoghurt products as specified in this regulation are examined in accordance with that method, the result shall be reported as—
 - (a) “not exceeding 100 yeasts per gram of the food” when at least 4 of the 5 sample units have a yeast count not exceeding 100 yeasts per gram and any remaining sample unit has a yeast count not exceeding 200 yeasts per gram; and
 - (b) “not exceeding 100 moulds per gram of the food” when at least 4 of the 5 sample units have a mould count not exceeding 100 moulds per gram and any remaining sample unit has a mould count not exceeding 200 moulds per gram.

H9—CHEESE AND CHEESE PRODUCTS

Cheese—general provisions

- (1) Cheese—
 - (a) unless otherwise provided in this regulation, is the solid or semi-solid product obtained—
 - (i) by coagulating milk, skim milk, partly skim milk, cream, whey or butter-milk or a mixture of these materials through the action of protein coagulating enzymes, heat or acid or any 2 or all 3 of them; or
 - (ii) by processing techniques involving coagulation of milk or materials obtained from milk that give an end-product that has the same essential physical, chemical and organoleptic characteristics as the product referred to in subparagraph (i);
 - (b) may be prepared in whole or in part from milk other than that of the cow when the variety of cheese in question requires the use of milk of other animals;

- (c) may contain—
- (i) salt or potassium chloride or a mixture of both;
 - (ii) calcium chloride;
 - (iii) acid calcium phosphate;
 - (iv) modifying agents specified in Group III set out in Table 1 in the regulation for modifying agents (A10);
 - (v) phosphoric acid;
 - (vi) glucono-delta-lactone; or
 - (vii) nisin;
- and
- (d) in the case of cheese of a particular variety, may contain such of the following substances as are necessary to impart to the cheese in question the varietal characteristics of that cheese—
- (i) herbs, spices, edible seeds or other seasonings;
 - (ii) flavourings;
 - (iii) natural colourings;
 - (iv) starter cultures; and
 - (v) enzymes.
- (2) Milk and milk products used for cheese production shall—
- (a) be heat treated by being held at a temperature of not less than 72°C for a period of not less than 15 seconds, or at a temperature and for a period equivalent to that temperature and that period in phosphatase destruction; or
 - (b) be subjected to a minimum heat treatment at a temperature of 62°C for a period of not less than 15 seconds.
- (3) Milk and milk products used for cheese production shall be taken to have been adequately heat treated in accordance with subregulation (2) (a) if they give a reading of not greater than 10 µg/mL of p-nitrophenol when tested by the current Australian Standard method in AS1095 entitled “Microbiological Methods for the Dairy Industry”.
- (4) Cheese prepared from milk and milk products subjected to a minimum heat treatment in accordance with subregulation (2) (b) shall—
- (a) subject to subregulation (5), be labelled, in standard type of 3 mm, with the date of manufacture; and
 - (b) not be sold unless it has been stored at a temperature of not more than 10°C, and not less than 2°C, for a period of 90 days from the date of manufacture of that cheese.
- (5) Subregulation (4) (a) does not apply to packages of cheese obtained from cheese that has been stored in accordance with subregulation (4) (b).
- (6) Protein coagulating enzyme preparations used in the manufacture of cheese may contain benzoic acid in proportion not exceeding 7.5 g/kg.

Microbiological standard

- (7) Cheddar cheese or gouda cheese when examined by the method prescribed by subregulation (51) shall be free from—
- (a) *Escherichia coli* in 0.01 g of that cheese; and
 - (b) coagulase positive staphylococci in 0.1 g of that cheese.

Named cheese

(8) Cheese designated as being of a named variety shall correspond, in respect of composition and character, with accepted characteristics of that variety.

Scheduled cheese

(9) Subject to subregulations (13) and (14), cheese designated in the label on or attached to a package containing the cheese or displayed on or in connection with the cheese itself by the name of a variety specified in column 1 of the Schedule to this regulation or by any word or words implying or suggesting such a name shall comply with the standards set forth in columns 2 and 3 of that Schedule opposite and in relation to that name.

Unscheduled cheese

(10) Except when there is set out in the label on or attached to a package containing cheese or displayed on or in connection with the cheese itself a statement of the maximum moisture content and the minimum fat content of the cheese, cheese not designated in such a label by the name of any variety at all shall—

- (a) contain not less than 500 g/kg of milk fat, calculated on a dry mass basis; and
- (b) not contain more than 380 g/kg of moisture.

Labelling

(11) There shall be written in the label on or attached to a package containing cheese or displayed on or in connection with the cheese itself—

- (a) in standard type of 4.5 mm, the words—
 - (i) “(here insert the name of the variety) CHEESE”; or
 - (ii) “CHEESE”,
 as the case requires; and
- (b) in the case of cheese—
 - (i) that is designated by the name of a variety other than one specified in column 1 of the Schedule to this regulation; or
 - (ii) that is not designated by the name of a variety at all and that does not comply with the standard prescribed by subregulation (10),

immediately following the word or words specified in paragraph (a), in standard type of 3 mm, the words—

- (iii) “MOISTURE MAXIMUM (here insert the maximum percentage of moisture expressed to the nearest whole number)”; and
- (iv) “FAT MINIMUM (here insert the minimum percentage of fat calculated on a wet mass basis expressed to the nearest whole number)”.

(12) There shall be written in the label on or attached to a package containing cheese that has been prepared in whole or in part from milk other than that of the cow or displayed on or in connection with that cheese itself, immediately preceding or following the prescribed name or appropriate designation of that cheese, in standard type of 3 mm, the words—

“MADE FROM (here insert the name of the animal from which the milk was obtained or, as the case requires, the names of the animals from which the milk was obtained in descending order of the proportion by mass of the milk equivalent of each of those animals used in the manufacture of the cheese) MILK”.

Reduced fat cheese

(13) Reduced fat cheese—

- (a) is cheese of and designated by the name of a variety specified in column 1 of the Schedule to this regulation in which the fat content is reduced;
- (b) shall contain on a dry mass basis not less than 75 and not more than 85 per centum of the proportion of milk fat specified in column 3 of the Schedule to this regulation opposite and in relation to the name of the variety in question; and
- (c) shall not contain moisture in the fat-free substance in a proportion greater than that specified in column 4 of the Schedule to this regulation opposite and in relation to the name of the variety in question.

Labelling

(14) There shall be written in the label on or attached to a package containing reduced fat cheese or displayed on or in connection with that cheese itself, in standard type of 4.5 mm, the words—

“REDUCED FAT (here insert the name of the variety) CHEESE”

immediately followed by, in standard type of 3 mm, the words—

“MOISTURE MAXIMUM (here insert the maximum percentage of moisture expressed to the nearest whole number) CONTAINS NOT MORE THAN (here insert the maximum percentage of fat calculated on a wet mass basis expressed to the nearest whole number) FAT”.

Low fat cheese

(15) Cheese that contains more than 150 g/kg of milk fat on a dry mass basis shall not be described by the use of the words “low fat” in a label on or attached to a package containing that cheese or displayed on or in connection with that cheese itself, or in an advertisement for that cheese.

(16) When the words “low fat” are written in a label on or attached to a package containing cheese or displayed on or in connection with the cheese itself—

- (a) those words shall be written in the same size, style and colour of type as the prescribed name or appropriate designation of the cheese; and
- (b) there shall be written in that label, in standard type of 3 mm, the words—
“CONTAINS NOT MORE THAN (here insert the maximum percentage of fat calculated on a wet mass basis expressed to the nearest whole number) FAT”.

Use of the terms “full milk” or “whole milk”

(17) Cheese that contains less than 500 g/kg of milk fat on a dry mass basis shall not be described by the use of the words “full milk” or “whole milk” or words having the same or a similar effect in a label on or attached to a package containing that cheese or displayed on or in connection with that cheese itself, or in an advertisement for that cheese.

Cheese made from recombined or reconstituted milk

(18) There shall be written in the label on or attached to a package containing cheese that has been prepared substantially from recombined or reconstituted milk, skim milk, partly skim milk or cream, or displayed on or in connection with that cheese itself, immediately preceding or following the prescribed name or appropriate designation of that cheese, in standard type of 3 mm, the words—

“MADE FROM RECOMBINED (or RECONSTITUTED, as the case requires) (here insert MILK, SKIM MILK, PARTLY SKIM MILK or CREAM as the case requires)”.

Waxed cheese

(19) Cheese may be coated with beeswax, paraffin wax or microcrystalline wax or a mixture of any 2 or all 3 thereof, with or without precoating using a polyvinyl acetate emulsion, and colourings used in any such waxes or mixtures shall be those specified in the regulation for colourings (A5) and no others.

Use of sorbic acid in cheese

(20) When wrapped in flexible packing material, cheese, other than processed cheese, may contain not more than 3 g/kg of sorbic acid.

Use of natamycin in cheese

(21) Natamycin may be applied to the rind of cheese in such a way that the proportion of natamycin in a sample taken from a depth below the surface of the cheese of not less than 3 mm and not more than 5 mm shall not be greater than 2 mg/dm².

Use of lysozyme in manufacture of cheese

(22) Lysozyme may be used in the manufacture of Swiss, Gouda and Edam type cheeses.

Cheese products—cottage cheese

(23) For the purposes of subregulations (24) to (26), the terms “bakers cheese”, “quarg” and “quark” are synonymous with the term “cottage cheese” and any of those terms may be used instead of the term “cottage cheese” in any label or advertisement in relation to cottage cheese.

(24) Cottage cheese—

- (a) is cheese prepared by coagulating skim milk, concentrated skim milk or dried skim milk or a mixture of 2 or more thereof through the action of starter cultures, protein coagulating enzymes, heat or acid or any 2 or more of them;
- (b) may contain—
 - (i) salt or potassium chloride or a mixture of both;
 - (ii) modifying agents specified in Group III set out in Table 1 in the regulation for modifying agents (A10);
 - (iii) phosphoric acid;
 - (iv) hydrochloric acid;
 - (v) glucono-delta-lactone;
 - (vi) flavourings;
 - (vii) natural colourings;
 - (viii) calcium chloride;
 - (ix) other foods; and
 - (x) not more than 500 mg/kg sorbic acid;
 and
- (c) shall not contain more than 800 g/kg of moisture.

Labelling

(25) There shall be written in the label on or attached to a package containing cottage cheese or displayed on or in connection with that cheese itself, in standard type of 3 mm, the words—

- (a) “COTTAGE CHEESE”; or
- (b) “COTTAGE CHEESE WITH (here insert the names(s) of the other food(s) and, if more than one, in descending order of the proportion thereof present)”,

as the case requires.

(26) The requirement in this regulation that the moisture content and fat content of a cheese be declared in a label does not apply in the case of a label with respect to cottage cheese.

Creamed cottage cheese

(27) Creamed cottage cheese—

- (a) is cottage cheese to which has been added a creaming mixture;
- (b) shall contain not less than 200 g/kg of milk fat on a dry mass basis;
- (c) may contain not more than 5 g/kg in total of modifying agents specified in Groups I and III set out in Table 1 in the regulation for modifying agents (A10); and
- (d) shall not contain more than 800 g/kg of moisture.

(28) Creaming mixture for use in the preparation of creamed cottage cheese—

- (a) may contain milk, cream, skim milk, condensed milk, non-fat dry milk or dry milk protein; and
- (b) shall be heat treated in accordance with this regulation.

Labelling

(29) There shall be written in the label on or attached to a package containing creamed cottage cheese or displayed on or in connection with that cheese itself, in standard type of 3 mm, the words—

- (a) “CREAMED COTTAGE CHEESE”; or
- (b) “CREAMED COTTAGE CHEESE WITH (here insert the name(s) of the other food(s) and, if more than one, in descending order of the proportion thereof present)”,

as the case requires.

(30) The requirement in this regulation that the moisture content and fat content of a cheese be declared in a label does not apply in the case of a label with respect to creamed cottage cheese.

Cream cheese and neufchatel cheese

(31) Cream cheese and neufchatel cheese are products prepared by coagulating a mixture of cream and milk or skim milk through the action of protein coagulating enzymes, heat or acid, or any 2 or all 3 of them.

(32) Cream cheese—

- (a) shall contain not less than 650 g/kg of milk fat calculated on a dry mass basis; but
- (b) shall not contain more than 550 g/kg of moisture.

(33) Neufchatel cheese—

- (a) shall contain not less than 450 g/kg of milk fat calculated on a dry mass basis; but
- (b) shall not contain more than 600 g/kg of moisture.

(34) Cream cheese and neufchatel cheese may contain—

- (a) salt or potassium chloride or a mixture of both;
- (b) modifying agents specified in Group III set out in Table 1 in the regulation for modifying agents (A10);
- (c) phosphoric acid;
- (d) hydrochloric acid;
- (e) glucono-delta-lactone;
- (f) not more than 5 g/kg of modifying agents specified in Group I set out in Table 1 in the regulation for modifying agents (A10); and
- (g) starter cultures.

Labelling

(35) There shall be written in the label on or attached to a package containing cream cheese or neufchatel cheese or displayed on or in connection with that cheese itself, in standard type of 3 mm, the words—

- (a) “CREAM CHEESE”; or
- (b) “NEUFCHATEL CHEESE”,

as the case requires.

(36) The requirement in this regulation that the moisture content and fat content of a cheese be declared in a label does not apply in the case of a label with respect to cream cheese or neufchatel cheese.

Whey cheese

(37) Whey cheese—

- (a) is the product prepared by the concentration of cheese whey and the subsequent moulding of cheese whey so concentrated;
- and
- (b) may contain—
 - (i) milk, milk fat or cream or a mixture of any 2 or all 3 of them;
 - (ii) salt or potassium chloride or a mixture of both; and
 - (iii) calcium chloride.

Labelling

(38) There shall be written in the label on or attached to a package containing whey cheese or displayed on or in connection with that cheese itself, in standard type of 3 mm, the words—

- (a) “WHEY CHEESE”; and
- (b) “MOISTURE MAXIMUM (here insert the maximum percentage of moisture expressed to the nearest whole number) FAT MINIMUM (here insert the minimum percentage of fat calculated on a wet mass basis expressed to the nearest whole number)”.

Processed cheese

(39) Processed cheese—

- (a) is the product prepared from cheese that has been comminuted, emulsified and then heat treated;
- (b) may contain—
 - (i) salt or potassium chloride or a mixture of both;
 - (ii) nisin;
 - (iii) flavourings;
 - (iv) natural colourings;
 - (v) modifying agents specified in Group III set out in Table 1 in the regulation for modifying agents (A10);
 - (vi) not more than 30 g/kg in total of phosphates specified in Group II set out in the regulation for modifying agents (A10), expressed as anhydrous disodium hydrogen phosphate, sodium citrate, sodium alginate or a mixture of any 2 or more of them, but the proportion of sodium alginate, if any, in that cheese shall not exceed 10 g/kg; and
 - (vii) in the case of processed cheese in sliced form, not more than 2 g/kg in total of sorbic acid and its sodium and potassium salts, calculated as sorbic acid;

and

- (c) shall not contain more than 10 g/kg of lactose when determined by the current Australian Standard method in AS2300 entitled “Methods of Chemical and Physical Testing for the Dairying Industry”.

(40) Unless there is set out in the label on or attached to a package containing processed cheese or displayed on or in connection with that cheese itself a statement of the maximum moisture content and the minimum fat content of the cheese, that cheese—

- (a) designated in that label by the name of a variety, whether or not the variety is one set forth in column 1 of the Schedule to this regulation; or
 - (b) not designated in that label by the name of a variety,
- shall—
- (c) contain not less than 450 g/kg of milk fat calculated on a dry mass basis; but
 - (d) not contain more than 450 g/kg of moisture.

(41) Processed cheese shall not be described by the name of a variety of cheese unless not less than 750 g/kg of the cheese from which the processed cheese is prepared is of the variety in question and other cheese, if any, used is of a similar variety.

Labelling

(42) There shall be written in the label on or attached to a package containing processed cheese, or displayed on or in connection with that cheese itself, designated by the name of a variety, whether or not the variety is one specified in column 1 of the Schedule to this regulation, or whether or not it is one designated by the name of a variety—

- (a) in standard type of 4.5 mm, the words—
 - (i) “PROCESSED (here insert the name of the variety of cheese) CHEESE”;
 - or
 - (ii) “PROCESSED CHEESE”;
- as the case requires; and

- (b) in the case of processed cheese that does not comply with the standard prescribed by subregulation (40), immediately following the words specified in paragraph (a), in standard type of 3 mm, the words—

“MOISTURE MAXIMUM (here insert the maximum percentage of moisture expressed to the nearest whole number) FAT MINIMUM (here insert the minimum percentage of fat calculated on a wet mass basis expressed to the nearest whole number)”.

Reduced fat processed cheese

- (43) Reduced fat processed cheese—

- (a) is the product prepared from cheese that has been comminuted, emulsified and then heat treated and in which the fat content is reduced;
- (b) shall contain not less than 200 g/kg and not more than 250 g/kg of milk fat on a dry mass basis;
- (c) may contain—
- (i) salt or potassium chloride or a mixture of both;
 - (ii) nisin;
 - (iii) flavourings;
 - (iv) natural colourings;
 - (v) not more than 30 g/kg in total of phosphates specified in Group II set out in Table 1 in the regulation for modifying agents (A10), expressed as anhydrous di-sodium hydrogen phosphate, sodium citrate, sodium alginate or a mixture of any 2 or more of them, but the proportion of sodium alginate in that cheese shall not exceed 10 g/kg;
 - (vi) in the case of reduced fat processed cheese in sliced form, not more than 3 g/kg in total of sorbic acid and its sodium and potassium salts, calculated as sorbic acid; and
 - (vii) whey solids;
- and
- (d) shall not contain more than—
- (i) 550 g/kg of moisture; and
 - (ii) 50 g/kg of lactose when determined by the current Australian Standard method in AS 2300 entitled “Methods of Chemical and Physical Testing for the Dairying Industry”.

Labelling

- (44) There shall be written in the label on or attached to a package containing reduced fat processed cheese or displayed on or in connection with that cheese itself—

- (a) in standard type of 3 mm, the words—
- (i) “REDUCED FAT PROCESSED (here insert the name of the variety of cheese) CHEESE”; or
 - (ii) “REDUCED FAT PROCESSED CHEESE”;
- and
- (b) in standard type, the words—“CONTAINS NOT MORE THAN (here insert the maximum percentage of fat calculated on a wet mass basis expressed to the nearest whole number) FAT”.

Cheese spread

(45) Cheese spread—

- (a) is the product in the form of a paste or spread prepared from cheese with other foods or condiments or both by the application of a heating process during manufacture; and
- (b) may contain—
 - (i) salt or potassium chloride or a mixture of both;
 - (ii) nisin;
 - (iii) flavourings;
 - (iv) natural colourings;
 - (v) not more than 30 g/kg in total of phosphates specified in Group II set out in Table 1 in the regulation for modifying agents (A10), expressed as anhydrous di-sodium hydrogen phosphate, sodium citrate, sodium alginate or a mixture of any 2 or more of them, but the proportion of sodium alginate in the cheese spread shall not exceed 10 g/kg; and
 - (vi) not more than 3 g/kg in total of sorbic acid and its sodium and potassium salts, calculated as sorbic acid.

(46) Unless there is set out in the label on or attached to a package containing cheese spread or displayed on or in connection with the cheese spread itself a statement of the maximum moisture content and the minimum fat content of the cheese spread, the cheese spread—

- (a) designated in that label by the name of a variety, whether or not the variety is one specified in column 1 of the Schedule to this regulation; or
- (b) not designated in that label by the name of a variety,

shall—

- (c) contain not less than 420 g/kg of milk fat calculated on a dry mass basis; but
- (d) not contain more than 480 g/kg of moisture.

(47) Cheese spread shall not be described by the name of a variety of cheese unless not less than 750 g/kg of the cheese from which the cheese spread is prepared is of the variety in question and other cheese, if any, used is of a similar variety.

Labelling

(48) There shall be written in the label on or attached to a package containing cheese spread, or displayed on or in connection with the cheese spread itself, designated by the name of a variety, whether or not the variety is one specified in column 1 of the Schedule to this regulation, or not designated by the name of a variety, in standard type of 3 mm—

- (a) the words—
 - (i) “(here insert the name of the variety of cheese) CHEESE SPREAD”;
 - (ii) “(here insert the name of the variety of cheese) CHEESE SPREAD WITH (here insert the name(s) of the other food(s) and, if more than one, in descending order of the proportion thereof present)”;
 - (iii) “CHEESE SPREAD”; or
 - (iv) “CHEESE SPREAD WITH (here insert the name(s) of the other food(s) and, if more than one, in descending order of the proportion thereof present)”;

as the case requires; and

- (b) in the case of cheese spread that does not comply with the standard prescribed by subregulation (46), immediately following the words specified in paragraph (a), the words—
- (i) “MOISTURE MAXIMUM (here insert the maximum percentage of moisture expressed to the nearest whole number)”; and
 - (ii) “FAT MINIMUM (here insert the minimum percentage of fat calculated on a wet mass basis expressed to the nearest whole number)”.

Reduced fat cheese spread

(49) Reduced fat cheese spread—

- (a) is the product in the form of a paste or spread prepared from cheese with other foods or condiments or both by the application of a heating process during manufacture and in which the fat content is reduced;
- (b) shall contain not less than 200 g/kg and not more than 250 g/kg of milk fat calculated on a dry mass basis;
- (c) may contain—
 - (i) salt or potassium chloride or a mixture of both;
 - (ii) nisin;
 - (iii) flavourings;
 - (iv) natural colourings;
 - (v) not more than 30 g/kg in total of phosphates specified in Group II set out in Table 1 in the regulation for modifying agents (A10), expressed as anhydrous di-sodium hydrogen phosphate, sodium citrate, sodium alginate or a mixture of any 2 or more of them, but the proportion of sodium alginate in the reduced fat cheese spread shall not exceed 10 g/kg; and
 - (vi) not more than 3 g/kg in total of sorbic acid and its sodium and potassium salts, calculated as sorbic acid;
 and
- (d) shall not contain more than—
 - (i) 600 g/kg of moisture; or
 - (ii) 50 g/kg of lactose when determined by the current Australian Standard method in AS2300 entitled “Methods of Chemical and Physical Testing for the Dairying Industry”.

Labelling

(50) There shall be written in the label on or attached to a package containing reduced fat cheese spread or displayed on or in connection with the reduced fat cheese spread itself—

- (a) in standard type of 3 mm, the words—
 - (i) “REDUCED FAT CHEESE SPREAD”; or
 - (ii) “REDUCED FAT CHEESE SPREAD with (here insert the name(s) of other food(s) and if, more than one, in descending order of the proportion thereof present)”;
 and
- (b) in standard type, the words—

“CONTAINS NOT MORE THAN (here insert the maximum percentage of fat calculated on a wet mass basis expressed to the nearest whole number) FAT”.

Methods of microbiological analysis

(51) The methods set out in the Table in this subregulation are the prescribed methods for the microbiological analysis of cheddar cheese and gouda cheese.

Table

Escherichia coli

1. Proceed in accordance with the current Australian Standard method in AS1095 entitled "Microbiological Methods for the Dairy Industry", except that for the purpose of that method, when 5 sample units of at least 50 g of cheddar cheese or gouda cheese are examined in accordance with that method, the result shall be reported as "no *Escherichia coli* detected in 0.01 g" only when no *Escherichia coli* has been detected in 0.01 g in at least 4 of the 5 sample units.

Coagulase positive staphylococci

2. Proceed in accordance with the current Australian Standard method in AS1095 entitled "Microbiological Methods for the Dairy Industry", except that for the purpose of that method, when 5 sample units of at least 50 g of cheddar cheese or gouda cheese are examined in accordance with that method, the result shall be reported as "no coagulase positive staphylococci detected in 0.1 g" only when no coagulase positive staphylococci have been detected in 0.1 g in at least 4 of the 5 sample units.

Schedule

(Regulation H9(9), (11), (13),
(40), (42), (46) and (48))

Column 1 Variety	Column 2 Maximum moisture content g/kg	Column 3 Minimum milk fat on a dry mass basis g/kg	Column 4 Moisture in the fat free substance g/kg
Blue.....	470	500	660
Brie.....	600	400	740
Camembert.....	600	400	740
Cheddar.....	380	500	570
Cheedar.....	460	430	620
Cheshire.....	440	480	620
Colby.....	400	500	590
Edam.....	470	400	620
Emmenthal.....	410	430	570
Feta.....	550	420	700
Gouda.....	450	480	630
Gruyere.....	390	450	560
Havarti.....	500	450	670
Monterey.....	440	500	630
Mozzarella.....	500	400	650
Parmesan.....	320	320	430
Provolone.....	450	450	620
Ricotta.....	800	—	—
Romano.....	350	380	490
Swiss.....	410	430	570
Tilsit.....	500	450	670

PART I—GELATINE AND JELLY PRODUCTS

- I1 Gelatine
 I2 Jelly crystals, jelly tablets, jelly cubes and jelly mix.

I1 GELATINE

(1) Gelatine—

- (a) is the product prepared from skin, bone or other collagenous material of an animal referred to in the definition of “meat” in regulation C1(1);
 (b) may contain not more than 750 mg/kg of sulphur dioxide or sulphites calculated as sulphur dioxide; and
 (c) shall not contain more than 30 g/kg of ash.

(2) An aqueous solution, containing 50 g/kg of gelatine prepared by soaking the gelatine for one hour in cold water and then dispersing at 60°C with frequent stirring, shall—

- (a) be clear, light in colour and practically tasteless; and
 (b) if maintained at 18.5°C for 2 hours, form a satisfactory jelly.

Labelling

(3) There shall be written in the label on or attached to a package containing gelatine, in standard type, the words—

“ EDIBLE GELATINE ”.

(4) Concentrated gelatine solutions may contain urea in an amount not exceeding 1.5 times the mass of the gelatine present.

I2—JELLY CRYSTALS, JELLY TABLETS, JELLY CUBES AND JELLY MIX

Jelly crystals and jelly tablets

(1) Jelly crystals and jelly tablets—

- (a) are the products prepared from—
 (i) gelatine;
 (ii) sugar or glucose or both; and
 (iii) modifying agents specified in Group III set out in Table 1 in the regulation for modifying agents (A10);
 and
 (b) may contain flavouring and colouring.

Jelly cubes

(2) Jelly cubes—

- (a) are products prepared from—
 (i) gelatine;
 (ii) water;
 (iii) sugar or glucose or both; and
 (iv) modifying agents specified in Group III set out in Table 1 in the regulation for modifying agents (A10);
 and
 (b) may contain flavouring and colouring.

Jelly mix

(3) Jelly mix—

- (a) is a product containing any or all of the modifying agents specified in Groups I and III set out in Table 1 in the regulation for modifying agents (A10) and sugar; and
- (b) may contain—
 - (i) gelatine;
 - (ii) glucose;
 - (iii) tri-potassium citrate;
 - (iv) calcium sulphate;
 - (v) colouring; and
 - (vi) flavouring.

Labelling

(4) There shall be written in the label on or attached to a package containing—

(a) jelly crystals, jelly tablets, jelly cubes or jelly mix—

(i) in standard type of 3 mm, the words—

“JELLY CRYSTALS”, “JELLY TABLETS”, “JELLY CUBES” or
“JELLY MIX”,

as the case requires; and

(ii) a statement declaring the amount (in litres or millilitres) of water to be added to the contents of that package to prepare the jelly or the amount (in litres or millilitres) of jelly that the contents of that package will make;

and

(b) jelly mix, in standard type of 3 mm, the statement “CONTAINS A VEGETABLE GELLING SUBSTANCE” or “CONTAINS A VEGETABLE GELLING SUBSTANCE AND GELATINE”.

(5) The word “fruit” or any word or words having the same or a similar effect or a pictorial representation or design suggesting the presence of fruit in the package concerned shall not be included in a label on or attached to a package containing jelly crystals, jelly tablets, jelly cubes or jelly mix.

PART J—SPICES, CONDIMENTS, SAUCES, VINEGAR AND PICKLES

- J1 Spices
- J2 Salt and salt products
- J3 Sauces, chutneys and pickles
- J3 Vinegar and vinegar products

J1—SPICES**Spices**

(1) Spices are aromatic, vegetable substances commonly used as condiments, without reduction or extraction of their natural oils.

Mixed spice

(2) Mixed spice is the product prepared by mixing 2 or more ground spices.

Cinnamon

- (3) Cinnamon is the dried inner bark of *Cinnamomum zeylanicum*.
- (4) Powdered cinnamon shall not contain—
- (a) cassia; or
 - (b) more than—
 - (i) 80 g/kg of total ash; or
 - (ii) 20 g/kg of ash insoluble in hydrochloric acid.

Cassia and cassia buds

(5) Cassia and cassia buds are respectively the dried bark and dried immature fruit of *Cinnamomum cassia*.

Cloves

- (6) Cloves are—
- (a) the dried flower buds of *Eugenia caryophyllata*; and
 - (b) shall not contain—
 - (i) exhausted or partly exhausted cloves; or
 - (ii) more than 50 g/kg of clove stems.

Ginger

- (7) Ginger—
- (a) is the washed and dried, or the decorticated and dried, rhizome of *Zingiber officinale*;
 - (b) shall contain not less than 120 g/kg of cold water extract; and
 - (c) shall not contain—
 - (i) exhausted or partly exhausted ginger; or
 - (ii) more than—
 - (A) 10 g/kg of lime calculated as CaO;
 - (B) 70 g/kg of total ash; or
 - (C) 50 g/kg of ash insoluble in cold water.

Limed ginger or bleached ginger

- (8) Limed ginger or bleached ginger—
- (a) is whole ginger coated with calcium carbonate;
 - (b) shall not contain more than—
 - (i) 40 g/kg of calcium carbonate; or
 - (ii) 100 g/kg of ash;
 and
 - (c) shall comply in all other respects with the standard set out in subregulation (7) for ginger.

Ground ginger

(9) Ground ginger—

- (a) is the product prepared from ginger or limed ginger; and
- (b) shall comply with the standard set out in subregulation (8) for limed ginger.

Mace

(10) Mace—

- (a) is the dried arillus of *Myristica fragrans*; and
- (b) shall not contain the arillus of any other variety of *Myristica* (including *Myristica malabarica* (Bombay mace), *Myristica fatua* (Bombay mace) and *Myristica argentea* (wild mace)).

Nutmeg

(11) Nutmeg is the dried seed of *Myristica fragrans* deprived of its testa.

Black pepper

(12) Black pepper—

- (a) is the dried immature berry of *Piper nigrum*. L; and
- (b) when ground—
 - (i) shall contain not less than—
 - (A) 60 g/kg of extractable matter soluble in ether; and
 - (B) 80 g/kg of extractable matter soluble in absolute alcohol;and
 - (ii) shall not contain more than 70 g/kg of ash.

White pepper

(13) White pepper—

- (a) is the dried mature berry of *Piper nigrum*, L. from which the outer coating has been removed; and
- (b) when ground—
 - (i) shall contain not less than—
 - (A) 60 g/kg of extractable matter soluble in ether; and
 - (B) 70 g/kg of extractable matter soluble in absolute alcohol;and
 - (ii) shall not contain more than—
 - (A) 50 g/kg of crude fibre; or
 - (B) 35 g/kg of ash.

Ground mixed pepper

(14) Ground mixed pepper—

- (a) is the product prepared by mixing ground white pepper and ground black pepper; and
- (b) shall not contain more than 500 g/kg of ground black pepper.

Cayenne pepper

(15) Cayenne pepper or cayenne—

- (a) is the dried fruit of species of capsicum, powdered or ground;
- (b) shall contain not less than 150 g/kg of extractable matter soluble in ether; and
- (c) shall not contain more than 60 g/kg of ash.

Mustard

(16) Mustard—

- (a) is the ground seed of *Sinapis alba*, *Brassica juncea* or *Brassica nigra*; and
- (b) shall not contain more than—
 - (i) 80 g/kg of ash; or
 - (ii) 25 g/kg of starch.

Compound mustard

(17) Compound mustard—

- (a) is the product prepared by mixing mustard with flour or starch;
- (b) may contain not more than 3.75 g/kg of turmeric; and
- (c) shall not contain more than 120 g/kg of starch.

(18) There shall be written in the label on or attached to a package containing compound mustard—

- (a) in standard type, the word “MUSTARD” and, immediately before or after the word “MUSTARD”, in letters of the same size, style and colour of type as those comprising the word “MUSTARD”, the word “COMPOUND”; and
- (b) in standard type, the statement—

“ CONTAINS NOT MORE THAN 12% OF ADDED STARCH ”.

Mustard paste or prepared mustard

(19) Mustard paste or prepared mustard is the product prepared from mustard or mustard seed or both, mixed with water, salt, verjuice, wine, vinegar, tartaric acid, citric acid, malic acid, sugar, glycerine, turmeric, spice and spice oil singly or in combination.

J2—SALT AND SALT PRODUCTS**Salt**

(1) Salt—

- (a) is sodium chloride;
- (b) other than table salt, may contain not more than 50 mg/kg of potassium ferrocyanide; and
- (c) on a water-free basis, shall not contain more than—
 - (i) 10 g/kg of sulphates calculated as CaSO_4 ;
 - (ii) 1 g/kg of matter insoluble in hot 0.1 molar hydrochloric acid; or
 - (iii) 5 g/kg in total of calcium and magnesium chlorides calculated as CaCl_2 and MgCl_2 respectively.

Table salt

- (2) Table salt—
- (a) is fine-grained refined salt with the substances specified in paragraph (b) added in the proportions specified in that paragraph to secure free running properties;
 - (b) may contain not more than—
 - (i) 10 g/kg of sterile diatomaceous earth having such a screen analysis as will ensure that not more than 10 g/kg is retained on a 53 µm aperture size screen; and
 - (ii) 20 g/kg in total of calcium silicate, calcium sodium aluminosilicate, sodium aluminosilicate, magnesium carbonate, tricalcium phosphate, calcium hydroxy-phosphate or amorphous silicon dioxide having a maximum particle size of 10 µm or any 2 or more thereof;
 and
 - (c) shall not contain in its water-free substance more than—
 - (i) 6 g/kg of sulphates calculated as CaSO₄; or
 - (ii) 2.5 g/kg in total of calcium and magnesium chlorides calculated as CaCl₂ and MgCl₂, respectively.
- (3) There shall be written in the label on or attached to a package containing table salt, in standard type of 3 mm, the words—
- “ TABLE SALT ”.

Iodised salt

- (4) Iodised salt—
- (a) is the product prepared by mixing table salt with potassium iodide or iodate, or sodium iodide or iodate; and
 - (b) shall contain potassium iodide or iodate, or sodium iodide or iodate, equivalent to—
 - (i) not less than 25 mg/kg of iodine; and
 - (ii) not more than 40 mg/kg of iodine.
- (5) There shall be written in the label on or attached to a package containing iodised salt immediately preceding or following the word “salt”, in standard type of 3 mm, and at least equal in size to the letters comprising the word “salt”, the word—
- “ IODISED ”.

J3—SAUCES, CHUTNEYS AND PICKLES**Sauces**

- (1) For the purposes of this regulation, the terms “catsup”, “ketchup” and “relish” are synonymous with the term “sauce” and any of those terms may be used in any label on or attached to a package containing or in any advertisement relating to those products instead of the term “sauce”.
- (2) Sauce, except when it is otherwise expressly prescribed by these regulations—
- (a) is a liquid or semi-liquid preparation of foods; and

- (b) may contain—
 - (i) spices and condiments;
 - (ii) modifying agents specified in Groups I and III set out in Table 1 in the regulation for modifying agents (A10);
 - (iii) flavouring and colouring; and
 - (iv) not more than 50 g/kg of modified starches specified in Group VI set out in Table 1 in the regulation for modifying agents (A10).

Labelling

(3) There shall be written in the label on or attached to a package containing sauce, in standard type of 3 mm, the word “SAUCE” and, when this word is qualified by a descriptive name, the sauce shall correspond thereto.

(4) Unless that word is used in a statement of ingredients in a label on or attached to a package containing sauce, the word “tomato” or any word or words having the same or a similar effect or a pictorial representation or design indicating or suggesting the presence of tomato in the sauce shall not be included in the label on or attached to a package containing sauce, unless the contents of that package comply with the standard for tomato sauce prescribed by the regulation for tomato products (F2).

Chutney

- (5) Chutney—
 - (a) is the product prepared from fruit or vegetables or both;
 - (b) shall contain not less than 500 g/kg of fruit or vegetables or both; and
 - (c) may contain—
 - (i) sugar, glucose and vinegar;
 - (ii) modifying agents specified in Groups I and III set out in Table 1 in the regulation for modifying agents (A10);
 - (iii) spices and condiments; and
 - (iv) caramel.

Labelling

(6) There shall be written in the label on or attached to a package containing chutney, in standard type of 3 mm, the word “CHUTNEY”, which may be preceded, in standard type of the same size or less, by the word “TOMATO”, “FRUIT” or “MANGO” or other word or words descriptive of the contents if the fruit or vegetable so named is present in the chutney in the proportion of not less than 500 g/kg of the total fruit or vegetables so present.

(7) The word “SAUCE” shall not be included in the label on or attached to a package containing chutney.

Pickles

- (8) Pickles—
 - (a) are the products prepared from sound vegetables or sound fruit or both, preserved in salt, vinegar or acids specified in Group III set out in Table 1 in the regulation for modifying agents (A10); and
 - (b) may contain—
 - (i) spices and condiments;
 - (ii) sugars and farinaceous substances;

- (iii) modifying agents specified in Groups I and VI set out in Table 1 in the regulation for modifying agents (A10);
 - (iv) colouring and flavouring; and
 - (v) not more than 2 g/kg of calcium chloride;
- and
- (c) that have been made with bleached vegetables shall not contain more than 750 mg/kg of sulphur dioxide or sulphites calculated as sulphur dioxide and derived from the bleaching process.

Olives

(9) Olives preserved in salt may contain not more than 500 mg/kg of sorbic acid or potassium sorbate or both.

J4—VINEGAR AND VINEGAR PRODUCTS

Vinegar

(1) Vinegar—

- (a) is the liquid product prepared by acetous fermentation, with or without alcoholic fermentation, of malt, spirit, wine, cider, alcoholic liquors, fruit, honey, glucose, sugar (including unrefined crystal sugar and refinery syrups), molasses or water or any 2 or more of them;
 - (b) shall contain not less than 40 g/kg of acetic acid;
 - (c) may contain—
 - (i) caramel;
 - (ii) natural flavouring substances; and
 - (iii) not more than 10 mg/kg of dimethylpolysiloxane;
- and
- (d) shall not contain more than 25 mg/kg of sulphur dioxide, except in the case of wine vinegar which shall not contain more than 100 mg/kg of sulphur dioxide.

Labelling

(2) There shall be written in the label on or attached to a package containing vinegar, in standard type of 3 mm, the word—

“ VINEGAR ”,

and, if vinegar is produced from one substance or one substance and water, the word “vinegar” appearing in that label may be preceded by the name of that substance in letters of the same size, style and colour of type.

Distilled vinegar

(3) Distilled vinegar—

- (a) is the liquid product prepared by the distillation of vinegar;
- (b) shall contain not less than 40 g/kg of acetic acid; and
- (c) may contain—
 - (i) caramel;
 - (ii) natural flavouring substances; and
 - (iii) not more than 10 mg/kg of dimethylpolysiloxane.

Labelling

(4) There shall be written in the label on or attached to a package containing distilled vinegar, in standard type of 3 mm, the words—

“ DISTILLED FROM (here insert the source of the vinegar) ”.

Blended vinegar—

(5) Blended vinegar—

- (a) is the liquid product prepared by mixing vinegar with distilled vinegar;
- (b) shall contain not less than—
 - (i) 500 g/kg of vinegar; and
 - (ii) 40 g/kg of acetic acid;
 and
- (c) may contain not more than 10 mg/kg of dimethylpolysiloxane.

Labelling

(6) There shall be written in the label on or attached to a package containing blended vinegar, in standard type of 3 mm, the words—

“ BLENDED VINEGAR ”.

(7) A label on or attached to a package containing vinegar, distilled vinegar or blended vinegar shall not include a pictorial representation or design depicting malt, wine or other substance from which vinegar may be prepared unless at least 600 mL/L of the vinegar contained therein has been prepared from the substance depicted.

Imitation vinegar

(8) Imitation vinegar—

- (a) is the product prepared by mixing water and acetic acid;
- (b) shall contain not less than 40 g/kg of acetic acid; and
- (c) may contain vinegar, caramel and natural flavouring substances.

Labelling

(9) There shall be written in the label on or attached to a package containing imitation vinegar, in standard type of 3 mm, the words—

“ IMITATION VINEGAR ”,

and, wherever the word “vinegar” appears in that label, except in a statement of ingredients, it shall be preceded by the word “imitation” in letters of the same size, style and colour of type.

Sweetened spiced vinegar

(10) Sweetened spiced vinegar—

- (a) is the liquid product prepared by the addition of sugar and spices to any type of vinegar specified in this regulation;
- (b) shall contain not less than 40 g/kg of acetic acid; and
- (c) may contain not more than 10 mg/kg of dimethylpolysiloxane.

Labelling

(11) There shall be written in the label on or attached to a package containing sweetened spiced vinegar, in standard type of 3 mm, the words—

“ SWEETENED SPICED (here insert the type of vinegar) VINEGAR ”.

Flavoured vinegar

(12) Flavoured vinegar—

- (a) is the liquid product prepared by the addition of flavouring to any type of vinegar specified in this regulation;
- (b) shall contain not less than 40 g/kg of acetic acid; and
- (c) may contain not more than 10 mg/kg of dimethylpolysiloxane.

Labelling

(13) There shall be written in the label on or attached to a package containing flavoured vinegar, in standard type of 3 mm, the words—

“ FLAVOURED (here insert the type of vinegar) VINEGAR ”.

Essence of imitation vinegar

(14) Essence of imitation vinegar—

- (a) is the product prepared by mixing acetic acid and water;
- (b) may contain caramel and natural flavouring substances; and
- (c) shall not contain—
 - (i) more than 280 g/kg of acetic acid; or
 - (ii) mineral acid.

(15) When essence of imitation vinegar is diluted with water in accordance with the directions contained in the label on or attached to the package containing the essence of imitation vinegar, the resultant liquid shall contain not less than 40 g/kg of acetic acid.

Labelling

(16) There shall be written in the label on or attached to a package containing essence of imitation vinegar—

- (a) in standard type of 3 mm, the words “ESSENCE OF IMITATION VINEGAR”;
- and
- (b) in standard type, directions for dilution with water so that the resultant liquid shall contain not less than 40 g/kg of acetic acid.

PART K—SUGARS AND RELATED PRODUCTS,
HONEY AND CONFECTIONERY

- K1 Sugars and related products
- K2 Honey
- K3 Confectionery

K1—SUGARS AND RELATED PRODUCTS**Definition**

(1) In this regulation, unless the contrary intention appears, “sugars and related products” means dextrose, fructose, sucrose, lactose, starch hydrolysate, products such as glucose syrups and maltodextrin, and sugar refinery products such as brown sugar and molasses, irrespective of the source from which they may be derived, but does not include polyol sweeteners such as glycerol or sorbitol, or the artificial sweeteners such as saccharin, cyclamates or aspartame.

White refined sugar or white sugar

- (2) White refined sugar or white sugar—
- (a) is purified and crystallised sucrose; and
 - (b) shall have a polarisation of not less than 99.7°S.

Labelling

- (3) There shall be written in the label on or attached to a package containing white refined sugar or white sugar, in standard type of 3 mm, the words—
- (a) “ WHITE REFINED SUGAR ”; or
 - (b) “ WHITE SUGAR ”.

Caster sugar or castor sugar

- (4) Caster sugar or castor sugar is white refined sugar in the form of granules so fine that not less than 950 g/kg will pass through a sieve having a mesh aperture size of 0.599 mm.
- (5) There shall be written in the label on or attached to a package containing caster sugar or castor sugar, in standard type of 3 mm, the words—
- (a) “ CASTER SUGAR ” or
 - (b) “ CASTOR SUGAR ”.

Loaf sugar and cube sugar

- (6) Loaf sugar, cube sugar, or any other shaped sugar—
- (a) is white refined sugar which has been shaped, moulded, or produced in a definite shape or form; and
 - (b) shall, when dried at 105°C for 3 hours, have a polarisation of not less than 99.7°S.

Labelling

- (7) There shall be written in the label on or attached to a package containing loaf sugar, cube sugar or any other specialty shaped sugar, in standard type of 3 mm, the words—
- (a) “ LOAF SUGAR ”;
 - (b) “ CUBE SUGAR ”;
 - (c) “ SUGAR CUBES ”; or
 - (d) “ (here insert the shape) SUGAR ”,

as the case requires.

Icing sugar

- (8) Icing sugar is white refined sugar which has been finely pulverised.

Labelling

- (9) There shall be written in the label on or attached to a package containing icing sugar, in standard type of 3 mm, the words—
- “ ICING SUGAR ”.

Icing mixture

(10) Icing mixture—

- (a) is white refined sugar which has been finely pulverised and to which starch has been added in a proportion not exceeding 50 g/kg of the total product; and
- (b) may contain—
 - (i) flavouring;
 - (ii) colouring; and
 - (iii) not more than 4.4 g/kg of tricalcium phosphate calculated as phosphorus.

Labelling

(11) There shall be written in the label on or attached to a package containing icing mixture, in standard type of 3 mm, the words—

“ ICING MIXTURE ”.

Soft brown sugar or brown sugar

(12) Soft brown sugar or brown sugar—

- (a) is fine-grained, brown crystals of sucrose and reducing sugars produced from sugar refinery syrups; and
- (b) shall—
 - (i) contain not less than 920 g/kg combined sucrose and reducing sugars, expressed as sucrose;
 - (ii) contain not less than 5 g/kg, and not more than 50 g/kg, reducing sugars;
 - (iii) contain not more than 35 g/kg sulphated ash; and
 - (iv) when dried at 105°C for 3 hours give a mass loss of not more than 45 g/kg.

Labelling

(13) There shall be written in the label on or attached to a package containing soft brown sugar or brown sugar, in standard type of 3 mm, the words—

- (a) “ SOFT BROWN SUGAR ”; or
- (b) “ BROWN SUGAR ”.

Molasses sugar, black sugar or dark brown sugar

(14) Molasses sugar, black sugar or dark brown sugar—

- (a) is fine-grained, dark brown crystals of sucrose and reducing sugars produced from sugar refinery syrups; and
- (b) shall—
 - (i) contain not less than 820 g/kg combined sucrose and reducing sugars, expressed as sucrose;
 - (ii) contain not less than 15 g/kg, and not more than 150 g/kg, reducing sugars;
 - (iii) contain not more than 45 g/kg sulphated ash; and
 - (iv) when dried at 105°C for 3 hours give a mass loss of not more than 45 g/kg.

Labelling

(15) There shall be written in the label on or attached to a package containing molasses sugar, black sugar or dark brown sugar, in standard type of 3 mm, the words—

- (a) “ MOLASSES SUGAR ”;
- (b) “ BLACK SUGAR ”; or
- (c) “ DARK BROWN SUGAR ”.

Coffee sugar crystals or coffee sugar

(16) Coffee sugar crystals or coffee sugar—

- (a) are or is amber-brown, free-flowing, coarse grained crystals produced from sugar refinery syrups; and
- (b) shall—
 - (i) have a polarisation of not less than 98.0°S;
 - (ii) contain not more than 10 g/kg reducing sugars;
 - (iii) contain not more than 10 g/kg sulphated ash; and
 - (iv) when dried at 105°C for 3 hours give a mass loss of not more than 10 g/kg.

Labelling

(17) There shall be written in the label on or attached to a package containing coffee sugar crystals or coffee sugar, in standard type of 3 mm, the words—

- (a) “ COFFEE SUGAR CRYSTALS ”; or
- (b) “ COFFEE SUGAR ”.

Raw sugar

(18) Raw sugar—

- (a) is free-flowing crystals of sucrose produced from partially refined sucrose syrups; and
- (b) shall—
 - (i) have a polarisation of not less than 98.5°S, and not more than 99.7°S;
 - (ii) contain not more than 8 g/kg sulphated ash; and
 - (iii) when dried at 105°C for 3 hours give a mass loss of not more than 8 g/kg.

Labelling

(19) There shall be written in the label on or attached to a package containing raw sugar, in standard type of 3 mm, the words—

“ RAW SUGAR ”.

Golden syrup and treacle

(20) Golden syrup and treacle—

- (a) are concentrated syrups of sucrose and reducing sugars produced from sugar refinery syrups; and
- (b) shall—
 - (i) contain not less than 750 g/kg total solids;

- (ii) contain not less than 750 g/kg combined sucrose and reducing sugars expressed as sucrose on a dry basis; and
- (iii) contain not more than 80 g/kg sulphated ash on a dry basis.

Labelling

(21) There shall be written in the label on or attached to a package containing golden syrup or treacle, in standard type of 3 mm, the words—

- (a) “ GOLDEN SYRUP ”; or
- (b) “ TREACLE ”,

as the case requires.

Molasses

(22) Molasses—

- (a) is the syrup remaining after all commercially crystallisable sucrose has been recovered from any sugar syrup; and
- (b) shall—
 - (i) contain not less than 680 g/kg total solids;
 - (ii) contain not less than 460 g/kg sucrose on a dry basis; and
 - (iii) contain not more than 150 g/kg sulphated ash on a dry basis.

Labelling

(23) There shall be written in the label on or attached to a package containing molasses, in standard type of 3 mm, the word—

- “ MOLASSES ”.

Lactose or milk sugar

(24) Lactose or milk sugar—

- (a) is the principal carbohydrate normally obtained from whey;
- (b) may be anhydrous, or, when crystallized, contain one molecule of water, or be a mixture of both forms; and
- (c) shall—
 - (i) contain not less than 990 g/kg anhydrous lactose on a dry basis;
 - (ii) have a pH value of not less than 4.5 and not more than 7.0 for a 100 g/kg aqueous solution;
 - (iii) contain not more than 3 g/kg sulphated ash; and
 - (iv) when dried at 120°C for 16 hours give a mass loss of not more than 60 g/kg.

Labelling

(25) There shall be written in the label on or attached to a package containing lactose or milk sugar, in standard type of 3 mm, the words—

- (a) “ LACTOSE ”; or
- (b) “ MILK SUGAR ”.

Fructose

(26) Fructose—

- (a) is purified and crystallised D-fructose; and
- (b) shall—
 - (i) contain not less than 990 g/kg D-fructose;
 - (ii) have a pH value of not less than 4.5 and not more than 7.0 for a 100 g/kg aqueous solution;
 - (iii) contain not more than 1 g/kg sulphated ash;
 - (iv) have a colour of not more than 30 ICUMSA Colour Units as determined in accordance with the methods described in the publication entitled “sugar analysis—official and tentative methods recommended by the International Commission for Uniform Methods of Sugar Analysis (ICUMSA)” published by the International Commission for Uniform Methods of Sugar Analysis, Peterborough, England, 1979; and
 - (v) when dried at 70°C for 5 hours give a mass loss of not more than 5 g/kg.

Labelling

(27) There shall be written in the label on or attached to a package containing fructose, in standard type of 3 mm, the word—

“ FRUCTOSE ”.

Dextrose or D-glucose

(28) Dextrose or D-glucose—

- (a) is purified and crystallised D-glucose;
- (b) may be anhydrous, or, when crystallized, contain one molecule of water, or be a mixture of both; and
- (c) shall—
 - (i) contain not less than 990 g/kg anhydrous dextrose on a dry basis; and
 - (ii) contain not more than 2.5 g/kg sulphated ash.

(29) Dextrose anhydrous shall comply in all respects with the standard for dextrose except that dextrose anhydrous shall, when dried at 105°C for 3 hours, give a mass loss of not more than 20 g/kg.

(30) Dextrose monohydrate shall comply in all respects with the standard for dextrose except that, when dried at 105°C for 3 hours, dextrose monohydrate shall give a mass loss of not more than 100 g/kg.

(31) Dextrose, other than dextrose anhydrous or dextrose monohydrate, shall, when dried at 105°C for 3 hours, give a mass loss of not more than 80 g/kg.

Labelling

(32) There shall be written in the label on or attached to a package containing dextrose or D-glucose, in standard type of 3 mm, the words—

- (a) “ DEXTROSE ” or “ D-GLUCOSE ”; or
- (b) “ DEXTROSE MONOHYDRATE ” or “ D-GLUCOSE MONOHYDRATE ”.

Glucose syrup

(33) Glucose syrup—

- (a) is the viscous product resulting from the partial hydrolysis of starch, and consists of a mixture of dextrin, reducing sugars and water;
- (b) shall contain not less than 200 g/kg reducing sugars expressed as dextrose on a dry basis;
- (c) may contain not more than 300 mg/kg of sulphur dioxide; and
- (d) shall, if sold in containers of 2 kg net mass or less, comply in all respects with the standard for glucose syrup, except that it shall—
 - (i) contain not more than 10 g/kg sulphated ash; and
 - (ii) when dried at 105°C for 3 hours, give a mass loss of not more than 210 g/kg.

Labelling

(34) There shall be written in the label on or attached to a package containing glucose syrup, in standard type of 3 mm, the words—

“ GLUCOSE SYRUP ”.

Dried glucose syrup

(35) Dried glucose syrup—

- (a) is glucose syrup from which the water has been substantially removed; and
- (b) shall comply in all respects with the standard for glucose syrup, except that it shall contain not less than 930 g/kg total solids and not more than 40 mg/kg sulphur dioxide.

Labelling

(36) There shall be written in the label on or attached to a package containing dried glucose syrup, in standard type of 3 mm, the words—

“ DRIED GLUCOSE SYRUP ”.

Maltodextrin

(37) Maltodextrin—

- (a) is a dried mixture of dextrans, oligosaccharides and reducing sugars obtained from the partial hydrolysis of starch; and
- (b) shall—
 - (i) contain not less than 930 g/kg total solids;
 - (ii) contain not less than 30 g/kg reducing sugars, and not more than 200 g/kg reducing sugars, expressed as dextrose on a dry basis; and
 - (iii) contain not more than 10 g/kg sulphated ash.

Labelling

(38) There shall be written in the label on or attached to a package containing maltodextrin, in standard type of 3mm, the word—

“ MALTODEXTRIN ”.

Sugar syrups not elsewhere standardized

(39) Sugar syrups not elsewhere standardized—

- (a) are aqueous solutions of sugars that are derived from sugarcane, fruits, cereals, or other sources;
- (b) include liquid sucrose, invert syrup, deionised fruit juice concentrate and high fructose syrups; and
- (c) shall—
 - (i) contain not less than 550 g/kg combined sucrose and reducing sugars, expressed as sucrose on a dry basis; and
 - (ii) contain not more than 50 g/kg sulphated ash on a dry basis.

Labelling

(40) There shall be written in the label on or attached to a package containing sugar syrups not elsewhere standardized—

- (a) in standard type of 3 mm, the words—
 - “ (here insert the description) SYRUP ”;
- and

(b) in standard type a statement of the total solids content by mass.

(41) The words referred to in subregulation (40)(a) shall be immediately followed by a statement of the source or sources from which the syrup concerned was derived in standard type.

K2-HONEY AND ASSOCIATED PRODUCTS**Honey**

(1) Honey—

- (a) is the nectar and saccharine exudations of plants gathered, modified and stored by the honey bee;
- (b) shall contain not less than 600 g/kg of reducing sugars expressed as invert sugar; and
- (c) shall not contain more than—
 - (i) 200 g/kg of water; or
 - (ii) 7.5 g/kg of ash.

Pollen

(2) Pollen is the fine powdery substance discharged from the anthers of flowers.

Labelling

(3) There shall be written in the label on or attached to a package containing a pollen product, immediately following the prescribed name or appropriate designation of the pollen product, in standard type of 3 mm, the statement—

“ THIS PRODUCT MAY CAUSE SEVERE ALLERGIC REACTIONS ”.

K3—CONFECTIONERY

(1) Confectionery—

- (a) is the product prepared from sugar, glucose syrup or other carbohydrate sweetening substances or a mixture of any 2 or more of them; and

- (b) may contain—
- (i) flavouring;
 - (ii) colouring;
 - (iii) modifying agents specified in the various groups set out in Table 1 in the regulation for modifying agents (A10);
 - (iv) not more than 10 g/kg of ethyl alcohol, except as specifically provided for in subregulations (6), (7), (8) and (9);
 - (v) other foods;
 - (vi) carbon dioxide; and
 - (vii) any or all of the following incidental food additives when unavoidably included in the course of normal manufacture, namely—
 - (A) diacetin, not exceeding 100 mg/kg;
 - (B) liquid paraffin or white soft paraffin or both, in total proportion not exceeding 2 g/kg;
 - (C) wax, being carnauba wax (prime yellow) with or without beeswax (yellow or white or both), in total proportion not exceeding 500 mg/kg;
 - (D) shellac, in total proportion together with any additive specified in subparagraph (iii), not exceeding 1 g/kg;
 - (E) dimethylpolysiloxane or methyl phenyl polysiloxane or both, in total proportion not exceeding 10 mg/kg;
 and
 - (F) talc, in proportion not exceeding 2 g/kg.

Hard tablet, hard pellet and hard roll type confectionery

(2) Hard tablet, hard pellet and hard roll type confectionery may contain not more than—

- (a) 5 g/kg in total of stearic acid, magnesium stearate or calcium stearate;
 - (b) 1 g/kg in total of ascorbic acid, erythorbic (iso-ascorbic) acid or their sodium salts;
- and
- (c) 5 g/kg of silicon dioxide.

(3) If confectionery specified in subregulation (2) contains ascorbic acid, erythorbic (iso-ascorbic) acid or its sodium salts reference shall not be made in any label on or attached to a package containing or in any advertisement relating to that confectionery to the presence of that substance by name, but it shall be declared as an antioxidant in the ingredient statement in the label as and when required by subregulations (8) to (15) of the regulation for labelling and advertising (A1).

Masticatory confections

(4) Chewing gum, bubble gum and other masticatory confectionery—

- (a) are the products prepared from a non-nutritive base, sugar and flavouring;
- (b) may contain—
 - (i) other foods;
 - (ii) colouring;

- (iii) incidental food additives when unavoidably included in the course of normal manufacture as specified in subregulation (1)(a)(vii); and
- (iv) not more than 25 g/kg of sorbitol.

(5) Butylated hydroxyanisole may be added to the gum base for masticatory confectionery referred to in subregulation (4) in such proportion as to ensure that that confectionery, when finished, contains not more than 200 mg/kg thereof.

Confectionery containing spirits, liqueurs and alcoholic cordials

(6) Confectionery containing spirits, liqueurs or alcoholic cordials shall contain not less than 20 g/kg of ethyl alcohol.

(7) There shall be written in the label on or attached to a package containing confectionery specified in subregulation (6), in standard type of 3 mm—

(a) words that clearly indicate the nature of the product such as—

(i) “ LIQUEUR CONFECTIONERY ”; or

(ii) “ LIQUEUR CHOCOLATE ”;

and

(b) a statement of the proportion of ethyl alcohol present, in the form—

“ ALCOHOL (here insert the percentage) % w/w MINIMUM ”.

(8) The appropriate designation of confectionery specified in subregulation (7) may include the name of a particular type of spirit, liqueur or alcoholic cordial if that name is a true description of the spirit, liqueur or alcoholic cordial contained in that confectionery.

(9) The label on or attached to a package containing confectionery that contains imitation alcoholic flavourings—

(b) may include the names of spirits specified in the regulation for spirits and liqueurs (P3), if it is clear that those names describe the flavour only and that that confectionery does not contain spirits within the meaning of that regulation, in a statement in the form—

(i) “ IMITATION RUM FLAVOURED CONFECTIONERY ”;

(ii) “ IMITATION BRANDY FLAVOURED CHOCOLATE ”; or

(iii) “ CHOCOLATE WITH IMITATION BRANDY FLAVOURED CENTRE ”,

as the case requires; and

(b) shall not include the word “liqueur” or the name of any liqueur.

(10) If the ethyl alcohol content of confectionery that contains alcoholic flavourings exceeds 20 g/kg of ethyl alcohol, the package containing that confectionery shall bear a label in which shall be written, in standard type of 3 mm, a statement of the proportion of ethyl alcohol present, in the form—

“ ALCOHOL (here insert the percentage) % w/w MINIMUM ”.

Liquorice

(11) Liquorice and the liquorice content of confectionery containing liquorice may contain not more than 1 g/kg of sorbic acid and its salts.

Pan sugar coated confectionery

(12) Pan sugar coated confectionery may contain not more than 5 g/kg of titanium dioxide in that coating.

PART L—ICE CREAM AND RELATED PRODUCTS

L1 Ice cream, foods containing ice cream and ice confection

L1—ICE CREAM, FOODS CONTAINING ICE CREAM AND ICE CONFECTION

Ice cream

(1) Ice cream—

(a) is the frozen product prepared from milk or cream or milk products;

(b) shall contain not less than—

(i) 100 g/kg of milk fat; or

(ii) 168 g/L of food solids;

and

(c) may contain—

(i) sugar, glucose and other foods;

(ii) flavouring and colouring;

(iii) gelatine;

(iv) modifying agents specified in Groups I, III and IV set out in Table 1 in the regulation for modifying agents (A10); and

(v) not more than 3/kg of sodium carboxymethylcellulose,

but the total proportion of sodium carboxymethylcellulose, modifying agents and gelatine contained therein shall not exceed 14 g/kg.

Microbiological standard

(2) When examined by the methods prescribed by subregulation (30), ice cream shall—

(a) have a standard plate count not exceeding 50 000 micro-organisms per gram; and

(b) have a coliform count not exceeding 100 micro-organisms per gram.

Labelling

(3) There shall be written in the label on or attached to a package containing ice cream, in standard type of 3 mm, the words—

“ ICE CREAM ”.

Labelling of foods containing ice cream

(4) When other foods are combined with ice cream and the ice cream can be separated from the other foods by physical methods—

(a) the ice cream portion of the combined food shall comply with the standard for ice cream contained in subregulations (1) and (2); and

(b) there shall be written in the label on or attached to a package containing the combined food, in standard type of 3 mm, if the proportion by volume of the other foods—

(i) is less than that of the ice cream, the words “ICE CREAM WITH (here state the name or names of the other food or foods)”; or

(ii) is greater than that of the ice cream, the words “(here state the name or names of the other food or foods) WITH ICE CREAM”.

(5) If other foods are combined with ice cream and the ice cream cannot be separated from the other foods by physical methods, the proportion of the other foods present shall be declared in the label on or attached to a package containing the combined food in the form—

“ CONTAINS (here state the proportion and the name or names of the other food or foods) ”.

Frozen confection

(6) Frozen confection—

- (a) is a frozen product prepared from edible fats and milk or milk products;
- (b) shall contain not less than—
 - (i) 80 g/kg of fat; and
 - (ii) 150 g/L of food solids;
 and
- (c) may contain—
 - (i) sugar, glucose syrups and other foods;
 - (ii) flavouring and colouring;
 - (iii) gelatine;
 - (iv) modifying agents specified in Groups I, III and IV set out in Table 1 in the regulation for modifying agents (A10); and
 - (v) not more than 3 g/kg of sodium carboxymethylcellulose, but the total proportion of gelatine, modifying agents specified in Groups I and IV referred to in subparagraph (iv) and sodium carboxymethylcellulose so contained shall not exceed 14 g/kg.

Microbiological standard

(7) When examined by the methods prescribed by subregulation (30), frozen confection shall—

- (a) have a standard plate count not exceeding 50 000 micro-organisms per gram; and
- (b) have a coliform count not exceeding 100 micro-organisms per gram.

Labelling

(8) There shall be written in the label on or attached to a package containing frozen confection, in standard type of 3 mm, the words—

“ FROZEN CONFECTION ”.

(9) There shall be on or attached or adjacent to an appliance for the dispensing of frozen confection a label—

- (a) which shall be displayed conspicuously; and
- (b) in which shall be written, in standard type of 12 mm, the words—

“ FROZEN CONFECTION ”

immediately preceding or following the trade name of the frozen confection contained in that appliance.

(10) When other foods are combined with frozen confection and the frozen confection—

- (a) can be separated from the other foods by physical methods—
 - (i) the frozen confection portion of the combined food shall comply with the standard for frozen confection specified in subregulations (6) and (7); and
 - (ii) there shall be written in the label on or attached to a package containing the combined food, in standard type of 3 mm—
 - (A) if the proportion by volume of the other foods is less than that of the frozen confection, the words—
 - “ FROZEN CONFECTION WITH (here state the names of the other foods) ”; or
 - (B) if the proportion by volume of the other foods is equal to or greater than that of the frozen confection, the words—
 - “ (here state the name or names of the other food or foods) WITH FROZEN CONFECTION ”;

or

- (b) cannot be separated from the other foods by physical methods, the proportion of the other foods present shall be declared in the label on or attached to a package containing the combined food in the form—
 - “ CONTAINS (here state the proportion and the names of the other foods) ”.

Ice confection

(11) Ice confection—

- (a) is the frozen product prepared from water or foods or water and foods;
- (b) may contain—
 - (i) flavouring and colouring;
 - (ii) gelatine;
 - (iii) not more than 3 g/kg of sodium carboxymethylcellulose; and
 - (iv) modifying agents specified in Groups I, III and IV set out in Table 1 in the regulation for modifying agents (A10),
 but the total proportion of sodium carboxymethylcellulose, modifying agents and gelatine contained therein shall not exceed 14 g/kg.

Microbiological standard

(12) When examined by the methods prescribed by subregulation (23), ice confection shall—

- (a) have a standard plate count not exceeding 50 000 micro-organisms per gram; and
- (b) have a coliform count not exceeding 100 micro-organisms per gram.

Labelling

(13) There shall be written in the label on or attached to a package containing ice confection, in standard type of 3 mm, the words—

“ ICE CONFECTION ”.

(14) The word “milk” shall not be used in the label on or attached to a package containing ice confection, except in a statement of ingredients, unless the ice confection contains not less than 80 g/kg of whole milk solids.

(15) There shall be on or attached or adjacent to an appliance for the dispensing of an ice confection a label that shall be displayed conspicuously and in which shall be written, in standard type of 12 mm, the words—

“ ICE CONFECTION ”,

immediately preceding or following the trade name of the ice confection contained in the appliance.

Pasteurisation of liquid preparations

(16) Liquid preparations containing milk or milk products to be used for the manufacture of ice cream, frozen confection, ice confection, ice cream mix, frozen confection mix, ice confection mix or dairy ice mix shall be pasteurised before freezing, but other foods may be added after pasteurisation or freezing.

Ice cream mix

(17) Ice cream mix is the product intended for use in preparing ice cream.

(18) When prepared in accordance with the directions contained in the label on or attached to a package containing ice cream mix, the food so separated shall comply with the standard prescribed by subregulations (1) and (2) for ice cream.

Frozen confection mix

(19) Frozen confection mix—

- (a) is the product intended for use in preparing frozen confection; and
- (b) when prepared in accordance with the directions contained in the label on or attached to a package containing frozen confection mix, shall comply with the standard contained in subregulations (6) and (7) for frozen confection.

Ice confection mix

(20) Ice confection mix is the product intended for use in preparing ice confection.

(21) When prepared in accordance with the directions contained in the label on or attached to a package containing ice confection mix, the food so prepared shall, subject to subregulation (22), comply with the standard prescribed by subregulations (11) and (12) for ice confection.

(22) Water based ice confection mix sold in liquid form may contain not more than—

- (a) 400 mg/kg of benzoic acid or sorbic acid; and
- (b) 25 mg/kg of sulphur dioxide.

Dairy ice mix

(23) Dairy ice mix—

- (a) is a mixture of foods intended for the preparation of a frozen product, the fat content of which consists only of milk fat;
 - and
- (b) may contain—
 - (i) flavouring and colouring;
 - (ii) gelatine;

- (iii) not more than 3 g/kg of sodium carboxymethylcellulose; and
- (iv) modifying agents specified in Groups I, III and IV set out in Table 1 in the regulation for modifying agents (A10),

but the total proportion of sodium carboxymethylcellulose, modifying agents and gelatine contained therein shall not exceed 14 g/kg.

(24) When prepared in accordance with the directions specified in the label on or attached to a package containing dairy ice mix, the food so prepared shall—

- (a) contain not less than 50 g/kg of milk fat; and
- (b) when examined by the methods prescribed by subregulation (30)—
 - (i) have a standard plate count not exceeding 50 000 micro-organisms per gram; and
 - (ii) have a coliform count not exceeding 100 micro-organisms per gram.

Labelling

(25) There shall be written in the label on or attached to a package containing ice cream mix, frozen confection mix, ice confection mix or dairy ice mix—

- (a) in standard type of 3 mm, the words “ICE CREAM MIX”, “FROZEN CONFECTION MIX”, “ICE CONFECTION MIX” or “DAIRY ICE MIX”, as the case requires; and
- (b) directions for the preparation of a food that will comply with the standard for ice cream, frozen confection or ice confection, as the case requires, or, if the food concerned is described as dairy ice mix, for the preparation of a product containing not less than 50 g/kg of milk fat.

(26) The label on or attached to a package containing—

- (a) ice cream, frozen confection or ice confection shall not include any word, statement or expression relating to fruit or fruit juice or any pictorial or other representation or design of fruit or fruit juice unless the product contains not less than 50 g/kg of the fruit or fruit juice referred to or depicted, except in the case of a product containing passionfruit, when the product shall contain not less than 35 g/kg; or
- (b) ice cream mix, frozen confection mix, ice confection mix or dairy ice mix shall not include any word, statement or expression relating to fruit or fruit juice or any pictorial or other representation or design of fruit or fruit juice unless the food produced in accordance with the directions contained in that label contains not less than 50 g/kg of the fruit or fruit juice referred to or depicted and those directions do not require the addition of fruit or fruit juice.

(27) Except in a statement of ingredients therein, the word “cream” shall not be written in the label on or attached to a package containing ice confection or dairy ice mix.

(28) A label on or attached to a package containing or an advertisement relating to food shall not include a statement or claim that the food may be used for the preparation of ice cream unless there are directions for preparing ice cream and unless, when prepared in accordance with those directions, the food yields a product complying with the standard for ice cream specified in subregulations (1) and (2).

(29) If a food specified in this regulation contains less than 50 g/kg of fruit or fruit juice, there may be included in a label on or attached to a package containing that food written matter or any pictorial representation or design relating to fruit suggesting or illustrating a manner of serving that food, but—

- (a) the fruit or fruit juice described or depicted shall not be that named in that label in describing the product or its flavour; and

- (b) that pictorial representation or design shall be immediately preceded or followed or otherwise closely accompanied by, in standard type, the words "SERVING SUGGESTION".

Methods of microbiological analysis

(30) The methods set out in the Table in this subregulation are the prescribed methods for the microbiological analysis of ice cream and related products.

Table

Standard plate count

1. Proceed in accordance with the current Australian Standard method in AS1095 entitled "Microbiological Methods for the Dairy Industry", except that for the purpose of that method, when, 5 sample units each consisting of at least 100 g of ice cream, frozen confection, ice confection or a product prepared from dairy ice mix is examined in accordance with that method, the result shall be reported as "not exceeding 50 000 micro-organisms per gram" of the food when at least 3 of those 5 sample units have a standard plate count not exceeding 50 000 micro-organisms per gram and any remaining sample units have a standard plate count not exceeding 250 000 micro-organisms per gram.

Coliforms

2. Proceed in accordance with the current Australian Standard method in AS1095 entitled "Microbiological Methods for the Dairy Industry", except that for the purpose of that method, when 5 sample units each consisting of at least 100 g of ice cream, frozen confection, ice confection or a product prepared from dairy ice mix is examined in accordance with that method, using an incubation temperature of 30°C, the result shall be reported as "not exceeding 100 coliforms per gram of the food" when at least 3 of those 5 sample units have a coliform count not exceeding 100 coliforms per gram and any remaining sample units have a coliform count not exceeding 1 000 coliforms per gram.

PART M—NUTS AND NUT PRODUCTS

M1 Coconut and coconut products

M2 Peanut butter or peanut paste

M3 Marzipan and related products

M1—COCONUT AND COCONUT PRODUCTS

Desiccated coconut

(1) Desiccated coconut—

- (a) is the dried and shredded kernel of the coconut *Cocos nucifera* L;
- (b) shall contain not less than 600 g/kg of coconut oil;
- (c) may contain—
 - (i) colouring; and
 - (ii) not more than 50 mg/kg of sulphur dioxide;

- (d) shall not contain more than 50 g/kg of water; and
- (e) shall be free from *Salmonella* in 25 g of the food when examined by the method prescribed by subregulation (4).

(2) Sweetened coconut—

- (a) is the product prepared by mixing desiccated coconut, sugar and water;
- (b) shall contain not less than 400 g/kg of coconut oil; and
- (c) may contain—
 - (i) citric acid, malic acid;
 - (ii) salt;
 - (iii) colouring, flavouring; and
 - (iv) not more than 60 g/kg of the modifying agents specified in Group V set out in the Table in the regulation for modifying agents (A10) or 22.5 g/kg of propylene glycol.

Labelling

(3) There shall be written in the label on or attached to a package containing desiccated coconut or sweetened coconut, in standard type of 3 mm, the words—

- (a) “ DESICCATED COCONUT ”;or
- (b) “ SWEETENED COCONUT ”,

as the case requires.

Method of microbiological analysis

(4) The method set out in the Table in this subregulation is the prescribed method for the microbiological analysis of coconut and coconut products.

Table

Examination for *Salmonella*

1. Proceed in accordance with the current Australian Standard method in AS1766 entitled “Methods for the Microbiological Examination of Food”, except that for the purpose of that method, when 10 sample units each consisting of at least 100 g of desiccated coconuts are examined in accordance with that method, the result shall be reported as “*Salmonella*” not detected in 25 g of the food” only when no *Salmonella* has been detected in 25 g of each of the 10 sample units examined.
2. For the purposes of the method referred to in item 1, the sample units may be examined individually or pooled.

M2—PEANUT BUTTER OR PEANUT PASTE**Peanut butter or peanut paste**

(1) Peanut butter or peanut paste—

- (a) is the product prepared by comminuting roasted peanut kernels;

- (b) shall contain not less than—
 - (i) 850 g/kg of peanuts; and
 - (ii) 200 g/kg of protein calculated by multiplying the nitrogen content by a factor of 5.46;
 - (c) may contain—
 - (i) peanut oil; and
 - (ii) not more than—
 - (A) 20 g/kg of salt;
 - (B) 60 g/kg in total of sugar, glucose and dextrose;
 - (C) 30 g/kg of the modifying agents specified in Table 1 in Group IV set out in the regulation for modifying agents (A10); or
 - (D) 25 g/kg of hydrogenated vegetable oil;
- and
- (d) shall not contain more than—
 - (i) 550 g/kg of fat and oil; or
 - (ii) 30 g/kg of water.

Flavoured peanut butter or flavoured peanut paste

(2) Flavoured peanut butter or flavoured peanut paste is peanut butter or peanut paste to which has been added flavouring.

Labelling

- (3) There shall be written in the label on or attached to a package containing—
 - (a) peanut butter or peanut paste, in standard type of 3 mm, the words—
 - (i) “ PEANUT BUTTER ”; or
 - (ii) “ PEANUT PASTE ”,
 as the case requires; or
 - (b) flavoured peanut butter or flavoured peanut paste, in standard type of 3 mm, the words—
 - (i) “ FLAVOURED PEANUT BUTTER ”; or
 - (ii) “ FLAVOURED PEANUT PASTE ”,
 as the case requires, immediately preceded or followed by the name of the relevant flavour.

M3—MARZIPAN AND RELATED PRODUCTS

Ground almonds

(1) Ground almonds or almond meal are or is the meal obtained by cleaning, blanching and removing the skins of, and then grinding, the seed kernels, of the sweet almond or the bitter almond, but without removing the oils.

Ground kernels

(2) Ground kernels or kernel meal are or is the product prepared by grinding the seed kernels of the peach, nectarine or apricot or other edible nut kernels or any 2 of more of them, with or without ground almonds.

Marzipan, almond paste and almond icing

(3) Marzipan, almond paste and almond icing—

- (a) are products prepared from ground almonds and sugar or glucose or both;
- (b) shall contain not less than 200 g/kg of ground almonds;
- (c) may contain—
 - (i) egg;
 - (ii) flavouring;
 - (iii) colouring;
 - (iv) water; and
 - (v) modifying agents specified in Groups I, III and V set out in Table 1 in the regulation for modifying agents (A10);

and

- (d) shall not contain more than 5 mg/kg of hydrocyanic acid (calculated as HCN) either free or combined in cyanogenetic glycosides.

Labelling

(4) There shall be written in the label on or attached to a package containing marzipan, almond paste or almond icing, in standard type of 3 mm, the words—

- (a) “ MARZIPAN ”;
- (b) “ ALMOND PASTE ”; or
- (c) “ ALMOND ICING ”;

as the case requires.

Kernel paste, imitation almond paste or imitation marzipan

(5) Kernel paste, imitation almond paste and imitation marzipan—

- (a) are the products prepared from ground kernels and sugar or glucose or both;
- (b) shall contain not less than 200 g/kg of ground kernels;
- (c) may contain—
 - (i) egg;
 - (ii) flavouring;
 - (iii) colouring;
 - (iv) water; and
 - (v) modifying agents specified in Groups I, III and V set out in Table 1 in the regulation for modifying agents (A10);

and

- (d) shall not contain more than 5 mg/kg of hydrocyanic acid (calculated as HCN) either free or combined in cyanogenetic glycosides.

Labelling

(6) There shall be written in the label on or attached to a package containing kernel paste, imitation almond paste or imitation marzipan, in standard type of 3 mm, the words—

- (a) “ KERNEL PASTE ”;

- (b) “ IMITATION ALMOND PASTE ”; or
- (c) “ IMITATION MARZIPAN ”,

as the case requires.

Prohibition

(7) Except in a statement of ingredients, the word “almond” or any word or words having the same or a similar effect shall not be included in a label on or attached to a package containing ground kernels, kernel paste, imitation almond paste or imitation marzipan, unless it appears or they appear in letters of the same size, style and colour of type in conjunction with the word “IMITATION”, and a pictorial representation or design suggesting the presence of almonds or ground almonds therein shall not be included in that label.

Hydrocyanic acid content

(8) Almonds and other fruit kernels and edible nut kernels shall not contain more than 5 mg/kg of hydrocyanic acid (calculated as HCN) either free or combined as cyanogenetic glycosides.

PART N—FRUITS AND FRUIT PRODUCTS

- N1 Fruits generally
- N2 Jam and jam products
- N3 Fruit butters, fruit flavoured spreads and fruit flavoured fillings

N1—FRUITS GENERALLY

Fruits

- (1) Fruits—
 - (a) are the edible, fleshy fructification of plants, distinguished by their sweet, acid and ethereal flavours; and
 - (b) that have been chemically pared may contain—
 - (i) diammonium hydrogen orthophosphate; and
 - (ii) not more than 0.7 mg/kg in total of the surface active agents 2-ethylhexyl sodium sulphate and sodium dodecyl benzene sulphate.

Preserved fruit

- (2) Preserved fruit—
 - (a) is fruit preserved by a preserving process, including drying or dehydration; and
 - (b) may contain—
 - (i) sugar or glucose or both;
 - (ii) in raspberries, strawberries, cherries and crystallised fruit, colouring;
 - (iii) fruit juice or colouring derived from fruit;
 - (iv) in dried fruits and crystallised pineapple, glycerol;
 - (v) in dried vine fruit, triethanolamine;
 - (vi) in dried fruit, not more than 3 g/kg of sulphur dioxide;
 - (vii) in crystallised pineapple, not more than 280 mg/kg of sulphur dioxide;
 - (viii) in preserved cherries known as maraschino or cocktail cherries, not more than 300 mg/kg of sulphur dioxide;

- (ix) in figs having a moisture content of more than 240 g/kg, not more than 500 mg/kg of sorbic acid;
- (x) in high moisture dried tree fruits of moisture content greater than 200 g/kg other than figs, not more than 1 g/kg of sorbic acid;
- (xi) in preserved cherries known as maraschino or cocktail cherries, not more than 1 g/kg in total of benzoic acid or sorbic acid; and
- (xii) in dried fruit, not more than 2.8 g/kg of paraffin.

Mixed dried fruit

- (3) Mixed dried fruit—
 - (a) is the product prepared by mixing dried fruits;
 - (b) shall contain not less than 700 g/kg of dried fruit; and
 - (c) may contain—
 - (i) not more than 150 g/kg of citrus peel;
 - (ii) glace fruits;
 - (iii) glucose;
 - (iv) glycerol;
 - (v) sorbitol;
 - (vi) not more than 3 g/kg of liquid paraffin;
 - (vii) not more than 3 g/kg of sulphur dioxide; and
 - (viii) edible fats and edible oils.

Labelling

(4) There shall be written in the label on or attached to a package containing mixed dried fruit, in standard type of 3 mm, the words—

- (a) “ MIXED DRIED FRUIT ”; or
- (b) “ DRIED (here state names of the fruits) ”.

Imitation fruit

- (5) Imitation fruit—
 - (a) is the product prepared from vegetable food substances and the modifying agents specified in Group I set out in Table 1 in the regulation for modifying agents (A10); and
 - (b) may contain—
 - (i) sugar;
 - (ii) glucose;
 - (iii) modifying agents specified in Groups II and III set out in Table 1 in the regulation for modifying agents (A10);
 - (iv) colouring;
 - (v) flavouring;
 - (vi) not more than 3 g/kg of sulphur dioxide, 400 mg/kg of sorbic acid or 400 mg/kg of benzoic acid; and
 - (vii) water.

Labelling

(6) There shall be written in the label on or attached to a package containing imitation fruit, in standard type of 3 mm, the words—

- (a) “ IMITATION FRUIT ”; or
- (b) “ IMITATION (here insert the name of the fruit imitated) ”,

as the case requires.

Mixed dried fruit with imitation fruit

(7) Mixed dried fruit with imitation fruit—

- (a) is the product prepared by mixing dried fruit with imitation fruit; and
- (b) shall contain not less than 700 g/kg of dried fruit; and
- (c) may contain—
 - (i) not more than 150 g/kg of citrus peel;
 - (ii) glace fruits;
 - (iii) glucose;
 - (iv) glycerol;
 - (v) sorbitol;
 - (vi) not more than 3 g/kg of liquid paraffin;
 - (vii) not more than 3 g/kg of sulphur dioxide; and
 - (viii) edible fats and edible oils.

Labelling

(8) There shall be written in the label on or attached to a package containing mixed dried fruit with imitation fruit, in standard type of 3 mm, the words—

- (a) “ MIXED DRIED FRUIT WITH IMITATION FRUIT ”; or
- (b) “ MIXED DRIED FRUIT WITH IMITATION (here state the name of the fruit imitated) ”,

as the case requires.

(9) The ingredient list in the label referred to in subregulation (8) shall include a declaration of the percentage proportion of imitation fruit in the mixture concerned.

Fruit salad

(10) Fruit salad—

- (a) is a mixture of 2 or more kinds of fruit;
- (b) may contain—
 - (i) sugar; and
 - (ii) fruit juices;
 and
- (c) other than fruit salad that is canned, frozen or heat processed, may contain not more than 375 mg/kg of sorbic acid.

N2 — JAM AND JAM PRODUCTS

Jam or conserve

(1) Jam or conserve—

- (a) is the product prepared by the processing together one kind of sound fruit and sugar;
- (b) shall contain not less than—
 - (i) 400 g/kg of fruit of the variety named in the relevant label, except in the case of gooseberry jam or conserve or quince jam or conserve, which shall contain not less than 350 g/kg of the variety of fruit so named; and
 - (ii) 660 g/kg of water-soluble solids, when determined by the method prescribed by subregulation (9);
- (c) may contain—
 - (i) not more than 100 g of added cell-free fruit juices (or water extracts of fruit) from fruit not included in the descriptive name in the relevant label per kilogram of its fruit content;
 - (ii) spices or essential oils;
 - (iii) not more than 5 g/kg of pectin;
 - (iv) modifying agents specified in Group III set out in Table 1 in the regulation for modifying agents (A10);
 - (v) sodium bicarbonate; and
 - (vi) not more than 150 g/kg of glucose syrup;
- (d) shall not contain added colouring, except in the case of raspberry, strawberry, loganberry, cherry or plum jam; and
- (e) which is prepared from fruit, crushed fruit, comminuted fruit or fruit pulp containing a permitted preservative, shall not contain more than 10 mg/kg of that preservative.

Mixed jam

(2) Mixed jam—

- (a) is the product prepared by processing together a mixture of 2 or more kinds of sound fruit and sugar;
- (b) shall contain not less than—
 - (i) 660 g/kg of water-soluble solids when determined by the method prescribed by subregulation (9);
 - (ii) 400 g/kg of fruit; and
 - (iii) 100 g/kg of each individual fruit named in the relevant label, except that if—
 - (A) melon is the major constituent; or
 - (B) pineapple or passionfruit is a minor constituent, of the mixed jam, the mixed jam shall contain not less than 50 g/kg of each minor constituent named;
- (c) may contain—
 - (i) not more than 100 g of added cell-free fruit juices (or water extracts of fruit) from fruit not included in the descriptive name in the relevant label per kilogram of its fruit content;

- (ii) spices or essential oils;
 - (iii) not more than 5 g/kg of pectin;
 - (iv) modifying agents specified in Group III set out in Table 1 in the regulation for modifying agents (A10);
 - (v) sodium bicarbonate;
 - (vi) not more than 150 g/kg of glucose syrup;
- (d) shall not contain added colouring, except in the case of mixed jams prepared from raspberries, strawberries, loganberries, cherries or plums by combining any 2 or more of those fruits; and
- (e) which is prepared from fruit, crushed fruit, comminuted fruit or fruit pulp containing a permitted preservative, shall not contain more than 10 mg/kg of the permitted preservative.

Fruit jelly

- (3) Fruit jelly—
- (a) is the product prepared by processing together the juice of a fruit or fruits and sugar;
 - (b) shall contain not less than—
 - (i) 350 g/kg of fruit juice;
 - (ii) 660 g/kg of water-soluble solids, when determined by the method prescribed by subregulation (9);
 and
 - (c) may contain—
 - (i) not more than 100 g of added cell-free fruit juices (or water extracts of fruit) from fruit not included in the descriptive name in the relevant label per kilogram of its fruit content;
 - (ii) spices or essential oils;
 - (iii) not more than 5 g/kg of pectin;
 - (iv) modifying agents specified in Group III set out in Table 1 in the regulation for modifying agents (A10);
 - (v) sodium bicarbonate; and
 - (vi) not more than 150 g/kg of glucose syrup.

Marmalade

- (4) Marmalade, other than ginger marmalade—
- (a) is the product prepared from citrus fruit, citrus fruit juices or water extracts of such fruit or fruits or a combination of any of them, and sugar;
 - (b) shall contain not less than 660 g/kg of water-soluble solids, when determined by the method prescribed by subregulation (9); and
 - (c) may contain—
 - (i) slices of peel;
 - (ii) not more than 150 g/kg of glucose syrup; and
 - (iii) not more than 5 g/kg of pectin.

Ginger marmalade

(5) Ginger marmalade—

- (a) is the product prepared from stem ginger or preserved ginger, sugar, modifying agents specified in Group III set out in Table 1 in the regulation for modifying agents (A10) and pectin;
- (b) shall contain not less than—
 - (i) 100 g/kg of ginger; and
 - (ii) 660 g/kg of water-soluble solids, when determined by the method prescribed by subregulation (9);
 and
- (c) may contain—
 - (i) water extracts of fruits;
 - (ii) not more than 150 g/kg of glucose syrup; and
 - (iii) not more than 5 g/kg of pectin.

Pastrycooks' or bakers' filling

(6) Pastrycooks' filling or bakers' filling—

- (a) is the product prepared by processing together fruit or portions of fruit and sugar; and
- (b) may contain—
 - (i) not more than 100 g of added cell-free fruit juices (or water extracts of fruit) from fruit not included in the descriptive name in the relevant label per kilogram of its fruit content;
 - (ii) spices or essential oils;
 - (iii) not more than 5 g/kg of pectin;
 - (iv) modifying agents specified in Group III set out in Table 1 in the regulation for modifying agents (A10);
 - (v) sodium bicarbonate;
 - (vi) flavouring;
 - (vii) colouring; and
 - (viii) not more than 150 g/kg of glucose syrup.

(7) A person shall not sell pastrycooks' filling or bakers' filling in containers of less than 3 kg net capacity.

Labelling

(8) There shall be written in the label on or attached to a package containing—

- (a) jam or conserve, mixed jam, fruit jelly or marmalade, in standard type of 3 mm, the word—
 - (i) “ JAM ”;
 - (ii) “ CONSERVE ”;
 - (iii) “ JELLY ”; or
 - (iv) “ MARMALADE ”,

as the case requires, immediately preceded or followed by the name of the fruit or variety of fruits from which the contents have been prepared, and, in the case of mixed jam or mixed fruit jelly, the fruits shall be declared in descending order of the proportion by mass present, but, in the case of packs of 50 g or less, the type size of declarations may be proportionately reduced; or

(b) pastrycooks' filling or bakers' filling, in standard type of 9 mm, the words—

(i) “ PASTRYCOOKS' FILLING ”; or

(ii) “ BAKERS' FILLING ”,

as the case requires, and the name of the fruit or fruits from which that filling has been prepared, and, if that filling has been prepared from 2 or more fruits, the fruits shall be declared in descending order of the proportion by mass present.

Method of analysis

(9) The method specified in the Table in this subregulation is the prescribed method of analysis for the determination of soluble solids in jam and jam products specified in this regulation.

Table

Proceed substantially as set out in A.O.A.C. Thirteenth Edition paragraphs 22.024 and 31.011, but no correction is to be made for insoluble solids.

N3—FRUIT BUTTERS, FRUIT FLAVOURED SPREADS AND FRUIT FLAVOURED FILLINGS

Fruit butters

(1) Fruit butters—

- (a) are the products prepared from butter, eggs, sugars, water and flavouring substances derived solely from the fruit named in the appropriate designation;
- (b) shall contain not less than 40 g/kg of butter fat and 15 g/kg of egg solids; and
- (c) may contain colouring, citric acid and malic acid.

Labelling

There shall be written in the label on or attached to a package containing fruit butter, in standard type of 3 mm, the words—

“ (here insert the name of the fruit) BUTTER ”.

Fruit flavoured spreads and fillings

(3) Fruit flavoured spreads and fruit flavoured fillings—

- (a) are preparations of sugars, water and flavouring substances derived from fruit; and
- (b) may contain—
 - (i) edible fats and oils;
 - (ii) egg solids;
 - (iii) fruit;
 - (iv) colouring;

- (v) not more than 30 g/kg in total of modifying agents, excluding natural starch, specified in the various groups set out in Table 1 in the regulation for modifying agents (A10);
- (vi) cornflour; and
- (vii) salt.

Labelling

(4) There shall be written in the label on or attached to a package containing fruit flavoured spread or fruit flavoured filling, in standard type of 3 mm, the words—

“ (here insert the name of the fruit from which the flavour was derived) FLAVOURED SPREAD (or FILLING) ”.

Prohibition

(5) The word “butter”, “cheese” or “curd” or a pictorial representation or design of butter or eggs shall not be included in a label on or attached to a package containing fruit flavoured spread or fruit flavoured filling except in the statement of ingredients in that label.

PART O—CORDIALS, SYRUPS, FRUIT DRINKS,
SOFT DRINKS AND ESSENCES

- 01 Cordials, syrups and toppings
- 02 Fruit juices and fruit juice products
- 03 Mineral waters and carbonated waters
- 04 Soft drinks and soft drink products
- 05 Brewed soft drinks
- 06 Essences

01—CORDIALS, SYRUPS AND TOPPINGS

Fruit juice cordial, syrup and topping

- (1) Fruit juice cordial, fruit juice syrup and fruit juice topping—
 - (a) are the products prepared from—
 - (i) fruit juice or comminuted fruits or both;
 - (ii) water; and
 - (iii) sugar;
 - (b) shall contain not less than—
 - (i) 250 mL/L of the fruit juice or juices after which the product is named, except in the case of lime, strawberry and passionfruit which shall contain not less than 150 mL/L of the fruit juice after which the product is named; and
 - (ii) 250 g/kg of soluble solids;
 - (c) may contain—
 - (i) glucose syrup and solid glucose;
 - (ii) vitamin C (ascorbic acid) specified in the regulation for vitamins and minerals (A9);

- (iii) not more than 5 g/kg in total of modifying agents specified in Group I set out in Table 1 in the regulation for modifying agents (A10);
- (iv) modifying agents specified in Group III set out in Table 1 in the regulation for modifying agents (A10);
- (v) not more than 30 g/kg in total of modifying agents specified in Group VI set out in Table 1 in the regulation for modifying agents (A10);
- (vi) colouring;
- (vii) not more than 230 mg/kg of sulphur dioxide, 800 mg/kg of sorbic acid or 800 mg/kg of benzoic acid;
- (viii) flavour emulsions specified in the regulation for essences (O6);
- (ix) not more than 1 g/kg of sucrose acetate iso-butyrate;
- (x) not more than 50 mg/kg of dioctyl sodium sulphosuccinate;
- (xi) not more than 10 mg/kg of dimethylpolysiloxane;

and

- (d) shall not contain a flavouring substance other than one derived from fruit.

Labelling

(2) There shall be written in the label on or attached to a package containing fruit juice cordial, fruit juice syrup or fruit juice topping, in standard type of 4.5 mm, the words—

- (a) “ FRUIT JUICE CORDIAL ”;
- (b) “ FRUIT JUICE SYRUP ”; or
- (c) “ FRUIT JUICE TOPPING ”,

as the case requires, immediately preceded or followed by the name or names of the principal fruit or fruits from which the contents have been prepared, but—

- (d) the word “fruit” or the words “fruit juice” may be replaced by the name or names of that principal fruit or those principal fruits; and
- (e) the word “vinegar” may replace the word “cordial” or “syrup” in the label on or attached to a package containing raspberry fruit juice cordial containing acetic acid.

Fruit juice cordial base

(3) A fruit juice cordial base is a preparation that, when diluted and made up in accordance with the directions stated in the label, will produce fruit juice cordial complying with the requirements of subregulation (1).

Labelling

(4) There shall be written in the label on or attached to a package containing fruit juice cordial base—

- (a) in standard type of 4.5 mm, the words “FRUIT JUICE CORDIAL BASE” together with the name or names of the principal fruit or fruits from which the contents have been prepared, but the word “fruit” or the words “fruit juice” may be replaced by the name or names of that principal fruit or those principal fruits; and
- (b) in standard type, directions for the preparation of a fruit juice cordial complying with the requirements of subregulation (1).

Flavoured cordial, syrup and topping

(5) Flavoured cordial, flavoured syrup and flavoured topping—

- (a) are the products prepared from—
 - (i) fruit or vegetable or spice essences, extracts or infusions;
 - (ii) water; and
 - (iii) sugar;
- (b) shall contain not less than 250 g/kg of soluble solids; and
- (c) may contain—
 - (i) glucose syrup and solid glucose;
 - (ii) fruit juice, caramel, chocolate;
 - (iii) not more than 230 mg/kg of sulphur dioxide, 800 mg/kg of sorbic acid or 800 mg/kg of benzoic acid;
 - (iv) not more than 5 g/kg in total of modifying agents specified in Group I set out in Table 1 in the regulation for modifying agents (A10);
 - (v) modifying agents specified in Group III set out in Table 1 in the regulation for modifying agents (A10);
 - (vi) not more than 30 g/kg in total of modifying agents specified in Group VI set out in Table 1 in the regulation for modifying agents (A10);
 - (vii) colouring;
 - (viii) flavour emulsions as specified in the regulation for essences (O6);
 - (ix) not more than 1 g/kg of sucrose acetate iso-butyrate;
 - (x) not more than 50 mg/kg of dioctyl sodium sulphosuccinate; and
 - (xi) not more than 10 mg/kg of dimethylpolysiloxane.

Labelling

(6) There shall be written in the label on or attached to a package containing flavoured cordial, flavoured syrup or flavoured topping, in standard type of 4.5 mm, the words—

- (a) “ FLAVOURED CORDIAL ”;
- (b) “ FLAVOURED SYRUP ”; or
- (c) “ FLAVOURED TOPPING ”,

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

Flavoured cordial base

(7) Flavoured cordial base is a preparation that, when diluted and made up in accordance with the directions stated in the relevant label, will produce flavoured cordial complying with the requirements of subregulation (3).

Labelling

(8) There shall be written in the label on or attached to a package containing flavoured cordial base—

- (a) in standard type of 4.5 mm, the words “FLAVOURED CORDIAL BASE” immediately preceded or followed by the name of the flavour; and
- (b) in standard type, directions for the preparation of a flavoured cordial complying with the requirements of subregulation (3).

Prohibition

(9) A pictorial representation or design indicating or suggesting the presence of fruit shall not be included in a label on or attached to a package containing flavoured cordial, flavoured syrup, flavoured topping or flavoured cordial base.

Imitation cordial, syrup and topping

- (10) Imitation cordial, imitation syrup and imitation topping—
- (a) are the products prepared from flavouring substances, water and sugar;
 - (b) shall contain not less than 250 g/kg of soluble solids; and
 - (c) may contain—
 - (i) glucose syrup and solid glucose;
 - (ii) not more than 5 g/kg in total of modifying agents specified in Group I set out in Table 1 in the regulation for modifying agents (A10);
 - (iii) modifying agents specified in Group III set out in Table 1 in the regulation for modifying agents (A10);
 - (iv) not more than 30 g/kg in total of modifying agents specified in Group VI set out in Table 1 in the regulation for modifying agents (A10);
 - (v) colouring;
 - (vi) not more than 230 mg/kg of sulphur dioxide, 800 mg/kg of sorbic acid or 800 mg/kg of benzoic acid;
 - (vii) flavour emulsions as specified in the regulation for essences (O6);
 - (viii) not more than 1 g/kg of sucrose acetate iso-butyrate;
 - (ix) not more than 50 mg/kg of dioctyl sodium sulphosuccinate; and
 - (x) not more than 10 mg/kg of dimethylpolysiloxane.

Labelling

(11) There shall be written in the label on or attached to a package containing imitation cordial, imitation syrup or imitation topping, in standard type of 4.5 mm, the words—

- (a) “ IMITATION CORDIAL ”;
- (b) “ IMITATION SYRUP ”; or
- (c) “ IMITATION TOPPING ”;

as the case requires, immediately preceded or followed by the name of the flavour, but the word “vinegar” may replace the word “cordial” or “syrup” in the label on or attached to a package containing an imitation raspberry cordial containing acetic acid.

Imitation cordial base

(12) Imitation cordial base is a preparation that, when diluted and made up in accordance with the directions stated in the relevant label, will produce imitation cordial complying with the requirements of subregulation (8).

Labelling

(13) There shall be written in the label on or attached to a package containing imitation cordial base—

- (a) in standard type of 4.5 mm, the words “IMITATION CORDIAL BASE” immediately preceded or followed by the name of the flavour; and
- (b) in standard type, directions for the preparation of an imitation cordial complying with the requirements of subregulation (8).

Prohibition

(14) A pictorial representation or design indicating or suggesting the presence of fruit shall not be included in a label on or attached to a package containing imitation cordial, imitation syrup, imitation topping or imitation cordial base.

O2—FRUIT JUICES AND FRUIT JUICE PRODUCTS**General standard for fruit juices**

- (1) Fruit juice—
- (a) not otherwise standardized in these regulations is the liquid portion, with or without pulp, of sound fruit;
 - (b) shall not contain added water; and
 - (c) may contain—
 - (i) vitamins and minerals specified in the regulation for vitamins and minerals (A9);
 - (ii) not more than 40 g/kg of added sugar; and
 - (iii) not more than 115 mg/kg of sulphur dioxide, 400 mg/kg of sorbic acid or 400 mg/kg of benzoic acid.
- (2) The fruit juices specified in the second column of the Table in this subregulation (other than fruit juice, sweetened fruit juice or concentrated fruit juice referred to in subregulation (7)) shall contain vitamin C (ascorbic acid) in the proportion set out opposite and in relation to each of them in the third column thereof.

Table

Item	Fruit juice	Proportion
1	orange juice.....	not less than 400 mg/L
2	lemon juice.....	not less than 350 mg/L
3	grapefruit juice.....	not less than 300 mg/L
4	blackcurrant juice.....	not less than 700 mg/L
5	pineapple juice.....	not less than 100 mg/L
6	guava juice.....	not less than 1 000 mg/L
7	pawpaw juice.....	not less than 400 mg/L
8	mango juice.....	not less than 250 mg/L.

Concentrated fruit juice—

- (3) Concentrated fruit juice—
- (a) is fruit juice that has been reduced to a volume not exceeding one-half of its original volume;
 - (b) may contain added vitamins, minerals, sugar, sulphur dioxide, sorbic acid or benzoic acid or any 2 or more of them; and
 - (c) when diluted according to the directions stated in the label on or attached to a package containing it, shall produce a product complying with the standard prescribed for fruit juice by subregulations (1) and (2).

Sweetened fruit juice

(4) Sweetened fruit juice is fruit juice to which more than 40 g/kg of sugar have been added.

Labelling

(5) There shall be written in the label on or attached to a package containing fruit juice, concentrated fruit juice or sweetened fruit juice—

(a) consisting of one such juice, in standard type of 4.5 mm, the words—

- (i) “ (name of fruit) JUICE ”;
- (ii) “ CONCENTRATED (name of fruit) JUICE ”; or
- (iii) “SWEETENED (name of fruit) JUICE ”,

as the case requires; or

(b) consisting of 2 or more such juices, in standard type of 4.5 mm—

(i) the words—

- (A) (name of the fruit from which each juice is derived in descending order of proportion) JUICE”;
- (B) “CONCENTRATED (name of the fruit from which each juice is derived in descending order of proportion) JUICE”;
- (C) “SWEETENED (name of the fruit from which each juice is derived in descending order of proportion) JUICE”,

as the case requires, immediately followed by a statement of the percentage of each fruit juice present; or

(ii) the words—

- (A) “FRUIT JUICE”;
- (B) “CONCENTRATED FRUIT JUICE”;
- (C) “SWEETENED FRUIT JUICE”,

as the case requires, immediately followed by a statement, in standard type of 3 mm, of the percentage of each fruit juice present in descending order of proportion.

(6) There shall be written in the label on or attached to a package containing concentrated fruit juice directions for dilution to the standard prescribed for fruit juice by subregulations (1) and (2).

(7) Fruit juice, sweetened fruit juice and concentrated fruit juice intended for sale for further processing may contain preservative in excess of the proportions prescribed by subregulation (1) (c) (iii) if—

- (a) the product is labelled as “FRUIT JUICE FOR MANUFACTURING PURPOSES”; and
- (b) there is a statement in the relevant label declaring the name and proportion of the preservative present.

(8) If fruit juice for manufacturing purposes is used in the preparation of a food for which a maximum proportion of preservative is not prescribed, the fruit juice so used shall contain not more than—

- (a) 600 mg/kg of sulphur dioxide;
- (b) 2.1 g/kg of sorbic acid; or
- (c) 2.1 g/kg of benzoic acid.

Fresh fruit drink

(9) Fresh fruit drink—

- (a) is the product prepared for immediate consumption, composed of freshly expressed fruit juice and water;
- (b) shall contain not less than 500 mL/L of the fruit juice after which it is named, except in the case of fresh lemon drink which shall contain not less than 100 mL/L of lemon juice; and
- (c) may contain sugar and carbon dioxide.

Fruit juice drink

(10) Fruit juice drink—

- (a) (other than fresh fruit drink) is the product prepared from fruit juice and water, whether or not carbonated;
- (b) shall contain not less than 350 mL/L of the juice of the fruit or fruits after which it is named, except in the case of—
 - (i) lemon fruit juice drink, blackcurrant fruit juice drink or guava fruit juice drink, when the proportion of lemon juice, blackcurrant juice or guava juice present shall be not less than 250 mL/L; and
 - (ii) pineapple fruit juice drink, pear fruit juice drink or apple fruit juice drink, or mixtures of these, when the proportion of pineapple juice, pear juice or apple juice or a mixture of these, as the case requires, present shall be not less than 500 mL/L;

and

- (c) may contain—
 - (i) sugar, glucose;
 - (ii) colouring;
 - (iii) flavourings derived from the fruit named in the label on or attached to a package containing the product;
 - (iv) citric acid, malic acid, tartaric acid or lactic acid;
 - (v) not more than—
 - (A) 1 g/kg in total of modifying agents specified in Group I set out in Table 1 in the regulation for modifying agents (A10);
 - (B) 115 mg/kg of sulphur dioxide, 400 mg/kg of sorbic acid or 400 mg/kg of benzoic acid;
 - (C) 200 mg/kg of sucrose acetate iso-butyrate; or
 - (D) 10 mg/kg of dioctyl sodium sulphosuccinate;
 and
 - (vi) vitamin C (ascorbic acid) specified in the regulation for vitamins and minerals (A9).

Labelling

(11) There shall be written in the label on or attached to a package containing fruit juice drink in letters of the same size, style and colour of type as, and immediately following, the name or names of the fruit or fruits the words—

“ FRUIT JUICE DRINK ”,

immediately followed by a statement, in standard type of 3 mm, of the total proportion in the drink of the fruit or fruits named in that label.

O3—MINERAL WATERS AND CARBONATED WATERS

General standard

- (1) Mineral waters and carbonated waters—
- (a) are products prepared from water impregnated with carbon dioxide under pressure; and
 - (b) may contain added salts of sodium, potassium, magnesium and calcium specified in subregulations (2) and (3).

Soda water

- (2) Soda water—
- (a) is a mineral water; and
 - (b) may contain added sodium carbonate or potassium carbonate.
- (3) Seltzer water—
- (a) is a mineral water; and
 - (b) shall contain not less than—
 - (i) 1.7 g/L of sodium chloride;
 - (ii) 230 mg/L of sodium bicarbonate;
 - (iii) 450 mg/L of magnesium chloride; and
 - (iv) 450 mg/L of calcium chloride.

Labelling

(4) There shall be written in the label on or attached to a package containing mineral water or carbonated water containing any salt or salts, in standard type, the name or names of that salt or those salts and the proportion in which it or each is present, but it shall not be necessary to include in that label the name and proportion or names and proportions of the salt or salts present in soda water or seltzer water within the meaning of subregulation (2) or (3), as the case requires.

O4—SOFT DRINKS AND SOFT DRINK PRODUCTS

Fruit drink

- (1) Fruit drink—
- (a) is the product (other than fresh fruit drink or fruit juice drink) prepared from fruit juice and water;
 - (b) shall contain not less than 50 mL/L of the juice of the fruit or fruits after which it is named, except in the case of passionfruit drink, which shall contain not less than 35 mL/L of passionfruit juice; and
 - (c) may contain—
 - (i) sugar or glucose;
 - (ii) flavouring derived from the fruit named in the relevant label;
 - (iii) citric acid, malic acid, tartaric acid or lactic acid;
 - (iv) colouring;
 - (v) not more than 1 g/kg in total of modifying agents specified in Group I set out in Table 1 in the regulation for modifying agents (A10);

(vi) not more than—

- (A) 115 mg/kg of sulphur dioxide, 400 mg/kg of sorbic acid or 400 mg/kg of benzoic acid;
- (B) 200 mg/kg of sucrose acetate iso-butyrate;
- (C) 10 mg/kg of dioctyl sodium sulphosuccinate; or
- (D) 0.2 mg/kg glucose oxidase/catalase;

and

(vii) carbon dioxide.

Labelling

(2) There shall be written in the label on or attached to a package containing fruit drink, other than fruit drink that has been carbonated in excess of 70 kPa gauge pressure at a temperature of 20°C, the name or names of the fruit or fruits from which it has been prepared, followed immediately by—

- (a) the word “DRINK” or the words “FRUIT DRINK” in letters of the same size, style and colour of type; and
- (b) in standard type of 3 mm, a statement of the total proportion in that fruit drink of the juice or the fruit or fruits named in that label.

(3) If the name of a fruit from which it has been prepared is included in the label on or attached to a package containing fruit drink that has been carbonated in excess of 70 kPa gauge pressure at a temperature of 20°C, the name of that fruit shall be followed immediately by the word “DRINK” or the words “SODA SQUASH” in letters of the same size, style and colour of type, but the word “DRINK” may be omitted if the name of that fruit drink is preceded or followed by any qualifying word or words that does or do not suggest or imply fruit juice.

Fruit flavoured drink

(4) Fruit flavoured drink—

- (a) is the product prepared from flavouring substances, essences or flavour emulsions derived from fruit and water; and
 - (b) may contain—
 - (i) sugar or glucose;
 - (ii) citric acid, malic acid, tartaric acid or lactic acid;
 - (iii) colouring;
 - (iv) not more than—
 - (A) 1 g/kg of sodium carboxymethylcellulose;
 - (B) 115 mg/kg of sulphur dioxide, 400 mg/kg of benzoic acid or 400 mg/kg of sorbic acid;
 - (C) 200 mg/kg of sucrose acetate iso-butyrate;
 - (D) 10 mg/kg of dioctyl sodium sulphosuccinate;
 - (E) 15 mg/kg of ethyl maltol derived from flavouring substances, essences or flavour emulsions used in its preparation; or
 - (F) 0.2 mg/kg glucose oxidase/catalase;
- and
- (v) carbon dioxide.

Labelling

(5) If the name of any fruit or fruits is included in the label on or attached to a package containing a fruit flavoured drink—

(a) other than a fruit flavoured drink referred to in paragraph (b), the name of that fruit or fruits shall be immediately followed by the word—

(i) “FLAVOUR”; or

(ii) “FLAVOURED”,

in standard type of 6 mm or of the same size as the name of the fruit or fruits included in that label, whichever is the larger; or

(b) sold or described as “lemonade”, that label shall contain the word “LEMONADE” in standard type of 6 mm instead of the statement required by paragraph (a).

(6) The label on or attached to a package containing, or an advertisement relating to, a fruit flavoured drink, shall not include—

(a) any expression, pictorial representation or design that suggests or implies that the fruit flavoured drink consists wholly or partly of fruit juice; or

(b) a pictorial representation or design of fruit or a floral design that suggests or implies the presence in the fruit flavoured drink of fruit.

Soft drinks

(7) Soft drinks not elsewhere standardized in these regulations—

(a) are the products prepared from water and flavourings;

(b) may contain—

(i) sugar or glucose;

(ii) citric acid, malic acid, tartaric acid or lactic acid;

(iii) colouring;

(iv) not more than—

(A) 1 g/kg of sodium carboxymethylcellulose;

(B) 115 mg/kg of sulphur dioxide, 400 mg/kg of sorbic acid or 400 mg/kg of benzoic acid;

(C) 200 mg/kg of sucrose acetate iso-butyrate;

(D) 10 mg/kg of dioctyl sodium sulphosuccinate;

(E) 10 mg/kg of dimethylpolysiloxane;

(F) 15 mg/kg of ethyl maltol derived from flavourings used in their preparation; or

(G) 0.2 mg/kg glucose oxidase/catalase;

and

(v) carbon dioxide;

(c) shall not contain fruit pulp in excess of that imparted to the drink by the proportion of any fruit juice present; and

(d) of the kola type may contain not more than 145 mg/kg of caffeine and 570 mg/kg of phosphoric acid.

Labelling

(8) The name of a fruit shall not be included in the label on or attached to a package containing a soft drink to which subregulation (7) applies, except—

- (a) in a statement of ingredients; or
- (b) in the name or description of the drink, in which case that name or description shall be set out, in standard type of 6 mm, in the form—

“ IMITATION (here insert the name of the fruit) ”.

(9) If the name of a fruit is not included in the label on or attached to a package containing a soft drink to which subregulation (7) applies, the name employed for that soft drink may be used without qualification and shall be in standard type of 6 mm.

(10) The name or description applied to a soft drink to which subregulation (7) applies prepared wholly or partly from any artificial or synthetic essence or extract shall not be one that suggests or implies the presence of fruit juice or fruit (whether or not that soft drink does in fact contain fruit juice) unless there is written in the relevant label the word “IMITATION” in letters of the same size, style and colour of type as the name or description.

(11) The label on or attached to a package containing a soft drink to which subregulation (7) applies or an advertisement relating to that soft drink shall not include—

- (a) any expression, pictorial representation or design that suggests or implies that that soft drink consists wholly or partly of fruit juice; or
- (b) a pictorial representation or design of fruit or a floral design that suggests or implies the presence in that soft drink of fruit.

Bitter drinks, tonic drinks and quinine drinks

(12) Bitter drinks, tonic drinks and quinine drinks shall comply with the standard for fruit drinks, fruit flavoured drinks or soft drinks not elsewhere standardized, as the case requires, except that they may contain quinine or gentian or both.

(13) A drink sold under a name or description that includes the word “quinine” shall contain quinine in a proportion exceeding 40 mg/L.

Labelling

(14) Bitter drinks, tonic drinks or quinine drinks shall comply with the labelling requirements of these regulations for fruit drinks, fruit flavoured drinks or soft drinks not elsewhere standardized, as the case requires, and in addition the name, appropriate designation or trade description thereof shall include, in standard type of 6 mm, the word or words—

- (a) “BITTER”;
- (b) “TONIC”;
- (c) “QUININE”; or
- (d) “QUININE TONIC”,

as the case requires.

(15) In the case of drink containing quinine, there shall also be written in the label on or attached to a package containing that drink, in standard type of 3 mm, unless the word “QUININE” appears therein, the statement—

“ CONTAINS QUININE ”.

Soft drink bases in powder or solid form

(16) Soft drink bases are preparations in powder form or solid form that, when diluted according to the directions stated in the relevant label, produce a soft drink complying with the appropriate standard.

Labelling

(17) There shall be written in the label on or attached to a package containing a soft drink base—

- (a) in standard type of 6 mm, the words—
 - (i) “(here insert the name of the flavour) FLAVOURED DRINK BASE”; or
 - (ii) “IMITATION (here insert the name of the flavour) DRINK BASE”,
 as the case requires; and
- (b) directions for preparing the soft drink specified in the descriptive name referred to in paragraph (a).

(18) There shall not be written in the label on or attached to a package containing a soft drink base, or in an advertisement relating to the soft drink base—

- (a) any expression, pictorial representation or design that suggests or implies that the drink prepared from the soft drink base consists wholly or partly of fruit juice; or
- (b) a pictorial representation or design of fruit or a floral design that suggests or implies the presence of fruit in the drink prepared from the soft drink base.

Crown seals

(19) The use of the tops of crown seals or other closures of packages containing fruit drinks, fruit flavoured drinks, soft drinks of the kola type and soft drinks to which subregulation (7) applies, as the principal label of those packages, is permitted if all declarations required by these regulations are visibly and legibly shown thereon.

Prohibition

(20) Except for the descriptions “ginger beer”, “ginger ale”, “hop beer”, “horehound beer”, “kola beer” and “root beer”, there shall not be included in the label on or attached to a package containing a soft drink the word “beer”, “lager”, “ale”, “champagne”, “wine” or any other word or words indicating or suggesting that the contents consist of an alcoholic drink or any word or words having the same or a similar effect.

(21) The names by which foods are defined, described or referred to in this regulation are declared not to be prescribed names.

O5—BREWED SOFT DRINKS

(1) Brewed soft drinks—

- (a) are the products prepared by a fermentation process from water with vegetable extractives or infusions, and sugar;
- (b) shall contain not more than 11.5 mL/L of ethyl alcohol at 20°C;
- (c) may contain—
 - (i) glucose;
 - (ii) vegetable flavouring substances;
 - (iii) colouring;
 - (iv) modifying agents specified in Group III set out in Table 1 in the regulation for modifying agents (A10);

- (v) artificial sweetening substances specified in the regulation for artificial sweetening substances (A8); and
- (vi) not more than 115 mg/kg of sulphur dioxide, 400 mg/kg of benzoic acid or 400 mg/kg of sorbic acid.

Labelling

(2) There shall be written in the label on or attached to a package containing brewed soft drink, immediately preceding or following the name of that drink, in standard type of 3 mm, the words—

“ BREWED SOFT DRINK ”.

(3) Except for the descriptions “ginger beer”, “ginger ale”, “hop beer”, “horehound beer”, “kola beer” and “root beer”, there shall not be included in the label on or attached to a package containing brewed soft drink the word “beer”, “lager”, “ale”, “champagne”, “wine” or any other word or words indicating or suggesting that the contents consist of an alcoholic drink or any word or words having the same or a similar effect.

O6—ESSENCES

Essences

(1) Essences—

- (a) include extracts and flavours and are preparations of flavouring substances in a permitted base; and
- (b) may contain—
 - (i) modifying agents specified in Groups I, III, IV and VI set out in Table 1 in the regulation for modifying agents (A10);
 - (ii) colouring; and
 - (iii) ethyl maltol.

(2) Liquid essences may contain not more than 230 mg/L of sulphur dioxide, 800 mg/L of benzoic acid or 800 mg/L of sorbic acid.

(3) The permitted bases for essences are—

- (a) dextrin;
- (b) diacetin;
- (c) ethyl alcohol;
- (d) ethyl maltol;
- (e) glycerol;
- (f) mannitol;
- (g) modifying agents specified in Groups I and VI set out in Table 1 in the regulation for modifying agents (A10);
- (h) propylene glycol;
- (i) salt;
- (j) sorbitol;
- (k) sugar;
- (l) mono-saccharides and di-saccharides;
- (m) triacetin;
- (n) vegetable oil; and
- (o) water.

Oil of lemon

(4) Oil of lemon—

- (a) is the volatile oil obtained from the fresh peel of the lemon *Citrus limon* L;
- (b) shall have—
 - (i) a specific gravity at 15.5°C of not less than 0.854 and not more than 0.862;
 - (ii) an optical rotation at 20°C of not less than +56° and not more than +65°; and
 - (iii) a refractive index at 25°C of not less than 1.470 and not more than 1.480;
 and
- (c) shall contain not less than 35 g/kg of aldehydes calculated as citral.

Terpeneless or soluble citrus essence

(5) Terpeneless or soluble citrus essence is an essence prepared from citrus oils—

- (a) from which the greater part or all of the terpenes have been removed; and
- (b) which complies in other respects with subregulations (1), (2) and (3).

(6) There shall be written in the label on or attached to a package containing terpeneless or soluble citrus essence, in standard type, in size equal to or larger than the size in which other descriptive matter is written, the words “TERPENELESS or SOLUBLE (here insert the name of the substance) ESSENCE, but the word “extract” or the word “flavour” may be substituted for the word “essence”.

Vanilla beans, vanilla oleoresin and vanilla essence

(7) Vanilla beans are the properly cured and dried fruit pods of *Vanilla planifolia* Andres or of *Vanilla tahitensis* Moore.

(8) Vanilla oleoresin—

- (a) is a concentrate obtained from vanilla beans;
- (b) shall contain the soluble substances in their natural proportions that are extractable from vanilla beans by an aqueous alcoholic solution in which the content of ethyl alcohol is not less than 500 mL/L nor more than 550 mL/L; and
- (c) shall not contain added vanillin or ethyl vanillin.

(9) There shall be written in the label on or attached to a package containing vanilla oleoresin—

- (a) in standard type of 6 mm, the words—
 - “ VANILLA OLEORESIN ”; and
- (b) a statement of the mass of oleoresin that will make 45 L of vanilla essence.

(10) Vanilla essence or essence of vanilla—

- (a) is the product obtained by extracting vanilla from vanilla beans with aqueous ethyl alcohol or by diluting vanilla oleoresin;
- (b) shall contain—
 - (i) in 100 mL, at least the quantity of soluble substances in their natural proportions that are extractable from vanilla beans containing not less than 5 g of water-free solids by an aqueous alcoholic solution in which the content of ethyl alcohol is not less than 500 mL/L and not more than 550 mL/L;

- (ii) not less than 500 mL/L of ethyl alcohol;
- (iii) not less than 1 g/L of vanillin naturally present in vanilla beans; and
- (iv) not less than 21 g/L of total solids other than sugar;
- (c) shall have a lead number of not less than 0.55 as determined by Wichmann's method A.O.A.C., 13th Edition, paragraphs 19.025-19.028;
- (d) may contain added sugar; and
- (e) shall not contain added vanillin or ethyl vanillin.

Essence of lemon

(11) Essence of lemon—

- (a) is a liquid flavouring prepared from oil of lemon or from lemon peel or both; and
- (b) shall—
 - (i) contain not less than 100 mL/L of oil of lemon; and
 - (ii) comply with subregulations (1), (2) and (3).

Flavour emulsions

(12) Flavour emulsions for use in the manufacture of beverages and cordials—

- (a) may contain sucrose acetate iso-butyrate or dioctyl sodium sulphosuccinate when their presence is permitted in those products by these regulations; and
- (b) shall comply in all other respects with subregulations (1), (2) and (3).

(13) There shall be written in the label on or attached to a package containing flavour emulsion referred to in subregulation (12) to which sucrose acetate iso-butyrate or dioctyl sodium sulphosuccinate has been added the statement—

- (a) "CONTAINS (here insert the quantity) mg/kg of SUCROSE ACETATE ISO-BUTYRATE" or
- (b) "CONTAINS (here insert the quantity) mg/kg of DIOCTYL SODIUM SULPHOSUCCINATE",

as the case requires.

Smoke flavour

(14) Smoke flavour—

- (a) is the product prepared by the controlled burning of hardwood and the absorption of the smoke in water, ethyl citrate or edible oils or by other processes of smoke condensation; and
- (b) shall not contain polycyclic hydrocarbons.

(15) Imitation smoke essence is an essence prepared from oil of cade.

(16) Except as is otherwise expressly prescribed by these regulations, the word "smoke" shall not be included in the label on or attached to food flavoured with smoke flavour unless that word is followed immediately by the word "flavour" or "flavoured" in letters of the same size, style and colour of type.

(17) The word "smoked" or the words "smoke flavoured" or other words indicating that the relevant food is smoked or smoke flavoured shall not be included in the label on or attached to a package of food flavoured with imitation smoke essence.

Imitation essences

(18) Imitation essences—

- (a) are preparations made wholly or partly from artificial flavouring substances in imitation of a natural flavour; and
- (b) shall comply with subregulations (1), (2) and (3).

Labelling

(19) There shall be written in the label on or attached to a package containing imitation essence, in standard type in size equal to or larger than that in which any other matter is written, the words “IMITATION (here insert the flavour) ESSENCE”, but the word “extract” or the word “flavour” may be substituted for the word “essence” and the word “essence”, “extract” or “flavour” shall not be written elsewhere in that label unless it is preceded by the word “imitation”.

Prohibition

(20) The label on or attached to a package containing imitation essence shall not include a description, pictorial representation or design that indicates or suggests that the contents consist wholly or partly of a natural substance.

PART P—ALCOHOLIC BEVERAGES

- P1 Beer and beer products
- P2 Cider and perry
- P3 Spirits and liqueurs
- P4 Wine and wine products

P1—BEER AND BEER PRODUCTS

(1) For the purposes of this regulation, the terms “ale”, “lager”, “pilsener”, “porter” and “stout” are synonymous with the term “beer” and may be used instead of the term “beer”.

(2) In this regulation, unless the contrary intention appears—

“licensee” and “licensed premises” shall bear the same respective meanings as in section 7 of the *Liquor Act 1970*;

“waste beer” includes beer which is—

- (a) derived from the spill, drip or overflow from any tap, vessel or other receptacle;
- (b) derived from any quantity supplied to and left unconsumed 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 referred to in paragraphs (a), (b) and (c).

(3) Beer—

- (a) is the product prepared by the yeast fermentation of—
 - (i) an aqueous extract of malted or unmalted cereals or both;
 - (ii) cereal products or other sources of carbohydrates; and
 - (iii) hops or preparations from hops;
- (b) shall contain not less than 11.5 mL/L of ethanol at 20°C; and

(c) may contain not more than—

- (i) 100 mg/L of propylene glycol alginate;
- (ii) 40 mg/L in total of ascorbic acid or erythorbic acid or both or their salts (calculated as ascorbic acid or erythorbic acid);
- (iii) 25 mg/L of sulphur dioxide in the free or combined states;
- (iv) 20 mg/L in total of papain, bromelain and ficin;
- (v) 12 mg/L of tannic acid; and
- (vi) 1 g/L of caramel.

(4) Low alcohol beer—

(a) is the product prepared by—

- (i) substantially removing ethanol from beer; or
- (ii) substantially restricting the production of ethanol during the fermentation of an aqueous extract referred to in subregulation (3) (a) (i); or
- (iii) blending any 2 or more of the products referred to in subparagraphs (i) and (ii) and beer;

(b) shall contain more than 5 mL/L and less than 11.5 mL/L of ethanol at 20°C; and

(c) shall comply in all other respects with the standard for beer.

(5) There shall be written in the label on or attached to a package containing beer or low alcohol beer, in standard type, a statement of the percentage by volume of alcohol in the beer at 20°C in the form—

(a) “ X% BY VOLUME ALCOHOL ”; or

(b) “ X% ALC/VOL ”,

the percentage of alcohol being expressed to the first decimal place.

(6) The label on or attached to a package containing beer or low alcohol beer—

(a) shall be deemed to comply with subregulation (5) if the proportion of alcohol stated to be present does not differ from the proportion actually present by more than 3 mL/L; and

(b) shall not include any reference to the addition of ascorbic acid, otherwise than in a statement of ingredients.

(7) The words “reduced alcohol” or any word or words having the same or a similar effect shall not be written in a label on or attached to a package containing or in an advertisement relating to a product to which this regulation applies other than beer that contains—

(a) more than 11.5 mL/L; and

(b) not more than 35 mL/L,

of ethanol at 20°C.

(8) The word “light” or “lite” or any word or words having the same or a similar effect shall not be written in a label on or attached to a package containing or in an advertisement relating to beer that contains more than 35 mL/L of ethanol at 20°C.

(9) When the word “light” or “lite” or any word or words having the same or a similar effect is or are written in a label on or attached to a package containing or in an advertisement relating to—

(a) beer that contains—

(i) not less than 11.5 mL/L; and

(ii) not more than 35 mL/L,

of ethanol at 20°C, that word or those words shall not be qualified by the word “extra” or “ultra” or “special” or a word or words having the same or a similar effect; or

(b) low alcohol beer, that word or those words shall be qualified by the word “extra”, “ultra” or “special” or a word or words having the same or a similar effect written in letters of the same size, style and colour of type as the firstmentioned word or words.

(10) The words “low alcohol” or any word or words having the same or a similar effect shall not be written in a label on or attached to a package containing or in an advertisement relating to a product to which this regulation applies other than low alcohol beer.

(11) 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 known as methyl violet or washing blue or any other violet or blue colouring matter approved by the Executive Director, Public Health, in sufficient quantity to impart at all times to the waste beer received therein a distinct violet or blue colour; and

(b) not place or permit to be placed in any drip tray on those licensed premises any receptacle capable of holding beer.

(12) A person shall not return any beer that has been decanted from the bulk container originally received from the supplier of that beer back into that bulk container.

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

(14) A person shall not add water or any other adulterant material to beer.

P2—CIDER AND PERRY

Cider

(1) Cider is the product prepared by the alcoholic fermentation of the juice or must of sound apples.

(2) During the course of manufacture of cider—

(a) apple juice or concentrated apple juice or both may be used at any stage;

(b) pear juice may be used if the maximum proportion of pear juice used does not exceed 250 g/kg of the total juice; and

(c) water, sucrose or glucose or any 2 or all of them may be added if the sucrose or glucose added before fermentation is not more than is necessary to allow the attainment of 86 mL/L at 20°C of ethanol in the cider immediately after fermentation.

Perry

(3) Perry is the product prepared by the alcoholic fermentation of the juice or must of sound pears.

(4) During the course of manufacture of perry—

- (a) pear juice or concentrated pear juice or both may be used at any stage;
- (b) apple juice may be used if the maximum proportion of apple juice used does not exceed 250 g/kg of the total juice; and
- (c) water, sucrose or glucose or any 2 or all of them may be added if the sucrose or glucose added before fermentation is not more than is necessary to allow the attainment of 86 mL/L at 20°C of ethanol in the perry immediately after fermentation.

(5) Cider or perry—

- (a) shall contain—
 - (i) not less than 13 g/L of sugar-free total solids;
 - (ii) not less than 11.5 mL/L at 20°C of ethanol; and
 - (iii) not more than 120 g/L in total of sucrose and glucose;
 - (b) may contain not more than—
 - (i) 200 mg/L of sulphur dioxide, 400 mg/L of benzoic acid or 400 mg/L of sorbic acid;
 - (ii) 3 g/L of the modifying agents specified in Group III set out in Table 1 in the regulation for modifying agents (A10), calculated as citric acid;
 - (iii) 1 g/L of caramel; or
 - (iv) 250 mg/L in total of ascorbic acid or iso-ascorbic acid (erythorbic acid);
- and
- (c) may contain carbon dioxide.

Labelling

(6) There shall be written in the label on or attached to a package containing cider or perry, in standard type of 4.5 mm, the word—

- (a) “CIDER” or “CYDER”; or
- (b) “PERRY”,

as the case requires.

(7) When pear juice is used in the production of cider, there shall be written in the label on or attached to a package containing that cider, in standard type, a statement declaring the maximum proportion of pear juice so used.

(8) When apple juice is used in the production of perry, there shall be written in the label on or attached to a package containing that perry, in standard type, a statement declaring the maximum proportion of apple juice so used.

(9) A label on or attached to a package containing or an advertisement relating to cider or perry shall not include any reference to the addition of ascorbic acid other than in a statement of ingredients.

(10) There shall be written in the label on or attached to a package containing cider or perry, in standard type, a statement of the percentage by volume at 20°C of ethanol in the cider or perry in the form—

- (a) “X% ALCOHOL BY VOLUME”; or
- (b) “X% ALC/VOL”,

or a passage having the same or a similar effect, the percentage of ethanol being expressed to the nearest whole number.

P3—SPIRITS AND LIQUEURS

Spirits—general standard

(1) Spirits—

- (a) are any potable alcoholic distillates produced by distillation of fermented liquor derived from food sources;
- (b) shall contain not less than 370 mL/L of ethanol at 20°C;
- (c) not elsewhere standardised in this regulation may contain—
 - (i) water;
 - (ii) sugars;
 - (iii) flavourings; and
 - (iv) colourings;

and

- (d) unless otherwise specified in this regulation, shall not contain methanol in an amount exceeding 8 g/L at 20°C of the ethanol content.

(2) Products consisting of imported spirit, to which only water or caramel or both has or have been added in Australia, shall be considered as wholly produced in the country of origin of that imported spirit.

(3) Synthetic alcohols, including ethanol or isopropanol, produced from non-food sources shall not be used in the preparation of spirits.

(4) Spirits, including spirits not elsewhere standardised in this regulation, shall comply with the requirements of subregulations (37) to (40).

(5) There shall be written in the label on or attached to every package of spirits not elsewhere standardised in this regulation, in standard type of 3 mm, the word or words—

“ (here insert the name of the spirits) ”

if those spirits are of the nature described by that label.

Grape spirit

(6) Grape spirit is a spirit obtained from the distillation of wine, the by-products of wine making or the fermented liquor of a mash of dried grapes or any 2 or all of them.

Brandy

(7) Brandy—

- (a) is a spirit obtained by the distillation of wine in such a manner that the spirit possesses the taste, aroma and characteristics generally attributed to brandy;
- (b) shall—
 - (i) have been matured in wooden containers for not less than 2 years;

- (ii) contain not less than 25 per centum by volume of the spirit distilled at a strength of not more than 830 mL/L at 20°C of the ethanol content; and
- (iii) not contain methanol in an amount exceeding 3 g/L at 20°C of the ethanol content;

and

- (c) may contain—
 - (i) water;
 - (ii) caramel;
 - (iii) sugars;
 - (iv) grape juice and grape juice concentrate;
 - (v) wine;
 - (vi) prune juice;
 - (vii) honey; and
 - (viii) flavourings.

Labelling

(8) Subject to subregulation (9), there shall be written in the label on or attached to every package of brandy, in standard type of 3 mm, the word—

- (a) “BRANDY”;
- (b) “COGNAC”; or
- (c) “ARMAGNAC”;

as the case requires.

(9) Except as required by subregulation (37)(c), there shall not be written in the label on or attached to any package of brandy the word “Cognac” or “Armagnac” or any word or words having the same or similar effect unless the contents of that package were produced wholly—

- (a) in the district of Cognac; or
- (b) in the district of Armagnac,

as the case requires, as delineated by the Institut Nationale des Appellations d’Origine des Vins et d’Eaux de Vie de France.

Fruit brandy

- (10) Fruit brandy—
 - (a) is a spirit obtained by the distillation of a fermented liquor derived from fruit other than grapes;
 - (b) shall possess the taste, aroma and characteristics generally attributable to fruit brandy according to the type of fruit from which it is made; and
 - (c) may contain—
 - (i) water;
 - (ii) caramel;
 - (iii) honey;
 - (iv) sugars; and
 - (v) flavourings.

Labelling

(11) There shall be written in the label on or attached to every package of fruit brandy, in standard type of 3 mm, the words—

- (a) “FRUIT BRANDY”; or
- (b) “(name of the fruit or fruits) BRANDY”,

as the case requires.

(12) Notwithstanding the requirements of subregulation (11), the name “Fruit Brandy” or “(the name of the fruit) Brandy”, as the case requires, may be replaced with “SLIVOVITZ”, “MIRABELLA”, “QUETSCH”, “KIRSCHWASSER”, “KIRSCH”, “FRAISE”, “FRAMBOISE” or “CALVADOS”, if the fruit brandy concerned is of the nature described by the relevant label.

Whisky or whiskey

(13) Whisky or whiskey—

- (a) is a spirit obtained by the distillation of the fermented liquor of a mash of cereal grain saccharified by the diastase of malt contained therein with or without other enzymes, fermented by the action of yeast and produced in such a manner that the spirit possesses the taste, aroma and characteristics generally attributable to whisky;
- (b) shall be matured in wooden containers for not less than 2 years;
- (c) may contain—
 - (i) water;
 - (ii) caramel; and
 - (iii) flavourings;
 and
- (d) shall not contain methanol in an amount exceeding 0.4 g/L at 20°C of the ethanol content.

(14) Rye whisky is the whisky obtained from a mash of which not less than 51 per centum of the grain therein is rye grain.

(15) Corn whisky or maize whisky is the whisky obtained from a mash of which not less than 51 per centum of the grain therein is maize grain.

(16) Malt whisky is the whisky obtained from a mash consisting entirely of malted barley.

Labelling

(17) There shall be written in the label on or attached to every package of whisky, rye whisky, corn whisky or malt whisky, in standard type of 3 mm, the word—

- (a) “WHISKY”; or
- (b) “WHISKEY”,

which word may be preceded by the word “RYE”, “CORN”, “MAIZE” or “MALT”, as the case requires.

(18) Except as required by subregulation (37) (c), there shall not be written in the label on or attached to any package of—

- (a) corn whisky the word “bourbon” or any word or words having the same or similar effect unless the contents of that package were produced wholly in the United States of America; and

- (b) whisky the word “Scotch”, “Scottish”, “Scots”, “Irish” or “Canadian” or any word or words having the same or similar effect unless the contents of that package were produced wholly in the country so specified.

Rum

(19) Rum—

- (a) is a spirit obtained by the distillation of a fermented liquor derived from sugar cane products;
- (b) shall possess the taste, aroma and characteristics generally attributed to rum;
- (c) shall be matured in wooden containers for not less than 2 years;
- (d) may contain—
- (i) water;
 - (ii) caramel;
 - (iii) sugars and sugar cane products; and
 - (iv) flavourings;
- and
- (e) shall not contain methanol in an amount exceeding 0.4g/L at 20°C of the ethanol content.

(20) Overproof rum or O.P. rum is rum which contains not less than 571 mL/L of ethanol at 20°C.

Labelling

(21) There shall be written in the label on or attached to every package of rum, in standard type of 3 mm, the word—

- (a) “ RUM ”;
- (b) “ OVERPROOF RUM ”; or
- (c) “ O.P. RUM ”,

as the case requires.

(22) Except as required by subregulation (37) (c), there shall not be written in the label on or attached to any package of rum the word “Jamaica” or any word or words having the same or similar effect unless the contents of that package were produced wholly in Jamaica.

Gin

(23) Gin—

- (a) is a spirit flavoured with juniper;
- (b) may contain—
- (i) water;
 - (ii) sugars;
 - (iii) honey; and
 - (iv) flavourings;
- and
- (c) shall not contain methanol in an amount exceeding 0.4 g/L at 20°C of the ethanol content.

Labelling

(24) There shall be written in the label on or attached to every package of gin—

- (a) in standard type of 3 mm, the word—
“ GIN ”; or
- (b) the dominant flavour of which is other than juniper, immediately preceding the word “gin”, the word or words—
“ (here insert the name of the flavour) GIN ”,
in standard type of at least the same letter height as the letters in the word “gin”.

Vodka

(25) Vodka—

- (a) is a spirit so distilled, or so treated with charcoal or other materials after distillation, as to be without distinctive character, aroma, taste or colour; and
- (b) may contain—
 - (i) water;
 - (ii) sugars;
 - (iii) honey;
 - (iv) glycerol;
 - (v) flavourings;
 - (vi) colourings;
 and
- (c) shall not contain methanol in an amount exceeding 0.4 g/L at 20°C of the ethanol content.

Labelling

(26) There shall be written in the label on or attached to every package of—

- (a) vodka, in standard type of 3 mm, the word—
“ VODKA ”; or
- (b) flavoured vodka, immediately preceding the word “vodka”, the word or words—
“ (here insert the name of the flavour) VODKA ”,
in standard type of at least the same letter height as the letters in the word “vodka”.

Tequila

(27) Tequila—

- (a) is a spirit obtained by the distillation of the fermented mash of the plant *Agave tequilana* Weber (blue variety); and
- (b) may contain—
 - (i) water; and
 - (ii) colouring;
 and
- (c) shall not contain methanol in an amount exceeding 3 g/L at 20°C of the ethanol content.

Labelling

(28) There shall be written in the label on or attached to every package of tequila, in standard type of 3 mm, the word—

“ TEQUILA ”.

Grappa

(29) Grappa—

- (a) is a spirit obtained by the distillation of fermented liquor contained in the marc of grapes in such a manner that the marc itself is included in the distillation; and
- (b) may contain—
 - (i) water;
 - (ii) sugars;
 - (iii) flavourings; and
 - (iv) colourings.

Labelling

(30) There shall be written in the label on or attached to every package of grappa, in standard type of 3 mm, the word—

“ GRAPPA ”.

Liqueur

(31) Liqueur—

- (a) is the product obtained by mixing or distilling spirit with or over fruits, flowers, leaves or other vegetable substances or their juices either singly or in combination or with extracts derived by distillation, infusion, percolation or maceration of those vegetable substances or juices;
- (b) shall contain not less than—
 - (i) 170 mL/L of ethanol at 20°C; and
 - (ii) 25 g/L of sugars;
- (c) may contain—
 - (i) flavourings;
 - (ii) colourings;
 - (iii) honey;
 - (iv) glycerol; and
 - (v) water,
 and
- (d) shall not contain absinthe or wormwood
Artemisia absinthium or the oil obtained therefrom.

(32) Cream liqueur—

- (a) is a liqueur to which has been added cream, whole milk or milk concentrate;
- (b) shall contain not less than 20 g/L of milk fat at 20°C; and
- (c) may contain vegetable oils.

(33) Advocaat or Advokaat is a liqueur to which has or have been added egg or egg products or both.

Labelling

(34) There shall be written in the label on or attached to a package of liqueur, in standard type of 3 mm, the word—

“ LIQUEUR ”.

(35) Notwithstanding subregulation (33), the word “liqueur” may be replaced with “CREAM LIQUEUR”, “ADVOCAAT” or “ADVOKAAT”, if the liqueur concerned is of the nature described by the relevant label.

(36) The word “cream” shall not be included in the label on or attached to a package containing cream liqueur unless the cream liqueur contains not less than 20 g/L of milk fat at 20°C.

General labelling requirements

(37) There shall be written in the label on or attached to a package containing—

(a) spirits or liqueurs, in standard type, a statement of the percentage by volume at 20°C of ethanol in the spirits or liqueurs in the following form—

(i) “ X% ALCOHOL BY VOLUME ”; or

(ii) “ X% ALC/VOL ”,

or a passage having the same or a similar affect, the percentage of ethanol being expressed to the nearest first decimal place, and that label shall be deemed to comply with this paragraph if the proportion of alcohol stated to be present does not differ from the proportion actually present by more than 5 mL/L at 20°C of ethanol;

(b) spirits, bottled in Australia from imported bulk spirits, in standard type, the words—

“ BOTTLED IN AUSTRALIA ”; and

(c) a blend of spirits produced in more than one country, the name of every country concerned in descending order of proportion, and the proportion of that blend from each of the countries concerned with a deviation from the stated proportion of not more than 1 per centum by volume of that blend in standard type.

(38) Subject to subregulation (37)(b) and (c), the word “Australia” or “Australian” shall not be used in the label on or attached to a package containing spirits or liqueurs and describing its contents unless those contents are made or produced wholly in Australia.

(39) There shall not be included in a label on or attached to a package containing spirits words which describe the spirits as—

(a) “matured” unless the spirits have been matured by storage in wood for a period of not less than 2 years;

(b) “old” unless the spirits have been matured by storage in wood for a period of not less than 5 years; or

(c) “very old” unless the spirits have been matured by storage in wood for a period of not less than 10 years.

(40) The label on or attached to a package containing spirits or liqueurs need not include a statement declaring the presence of added colourings, flavourings or antioxidants.

P4—WINE AND WINE PRODUCTS

Wine

(1) Wine—

- (a) is an alcoholic beverage produced by the complete or partial fermentation of grapes or products derived solely from grapes or both;
- (b) shall contain—
 - (i) not more than 1 g/L of soluble chlorides expressed as sodium chloride at 20°C;
 - (ii) not more than 2 g/L of soluble sulphates expressed as potassium sulphate at 20°C, except fortified wine which shall contain not more than 4 g/L of soluble sulphates expressed as potassium sulphate at 20°C;
 - (iii) not more than 400 mg/L of soluble phosphates expressed as phosphorus at 20°C;
 - (iv) not more than 1.5 g/L of volatile acidity at 20°C, excluding sulphur dioxide expressed as acetic acid;
 - (v) not more than 0.1 mg/L of cyanides and complex cyanides expressed as hydrocyanic acid at 20°C; or
 - (vi) not less than 80 mL/L of ethanol at 20°C,

and

(c) may contain—

- (i) not more than 300 mg/L of sulphur dioxide or preparations of sulphur dioxide in the free and combined states, expressed as sulphur dioxide, at 20°C;
- (ii) not more than 1 mg/L of hydrogen peroxide;
- (iii) not more than 200 mg/L of sorbic acid or sorbates expressed as sorbic acid; and
- (iv) not more than 100 mg/L of polyvinyl polypyrrolidone.

(2) In the process of manufacture of wine there may be added—

- (a) ammonium phosphate, ascorbic acid, caramel, calcium carbonate, calcium phosphate, calcium sulphate, citric acid, erythorbic acid, grape spirit and brandy as defined in the regulation for spirits and liqueurs (P3), lactic acid, malic acid, metatartaric acid, potassium bicarbonate, potassium bitartrate, potassium carbonate, potassium tartrate, sodium bicarbonate, sodium carbonate, sulphur dioxide, tannin or tartaric acid;
- (b) oxygen, nitrogen, hydrogen peroxide or carbon dioxide;
- (c) sorbic acid or sorbates;
- (d) isinglass, gelatine, white of egg, casein, albumen, milk, evaporated milk, enzymes, agar, bentonite, kaolin, diatomaceous earth, activated carbon, potassium ferrocyanide, ion exchange resins, phytates, insoluble polyvinyl polypyrrolidone, copper sulphate, silicon dioxide or prepared cultures of micro-organisms to which may be added thiamin, niacin, pyridoxin, pantothenic acid, biotin or inositol; and
- (e) water for the incorporation of any of the above substances if the total amount of water used for this purpose does not exceed 30 mL/L of the finished wine.

Reduced alcohol wine

(3) Reduced alcohol wine is wine the ethanol content of which has been reduced by a means other than dilution by the addition of water, so that it contains—

- (a) not more than 65 mL/L; and
- (b) not less than 11.5 mL/L,

of ethanol at 20°C.

Labelling

(4) There shall be written in the label on or attached to every package of reduced alcohol wine, in standard type of 3 mm, the words—

- (a) “ REDUCED ALCOHOL WINE ”; or
- (b) “ REDUCED ALCOHOL (here insert the name of the beverage) ”.

(5) There shall not be written in the label on or attached to a package of reduced alcohol wine any generic name commonly applied to fortified wine such as “SHERRY”, “PORT”, “MADEIRA”, “MARSALA”, “MUSCAT”, “TOKAY”, “FRONTIGNAC”, “ANGELICA”, “MALAGA”, “MALVASIA” or “MALMSEY” or any other word or words have the same or a similar effect.

Non-intoxicating wine or dealcoholised wine

(6) Non-intoxicating wine or dealcoholised wine is wine the ethanol content of which has been reduced, by means other than dilution by the addition of water, to an amount not exceeding 11.5 mL/L at 20°C of ethanol.

Labelling

(7) There shall be written in the label on or attached to every package of non-intoxicating wine or dealcoholised wine, in standard type of 3 mm, the words—

- (a) “ NON-INTOXICATING WINE ”; or
- (b) “ DEALCOHOLISED WINE ”.

(8) There shall not be written in the label on or attached to a package of non-intoxicating wine or dealcoholised wine any generic name commonly applied to fortified wine such as “SHERRY”, “PORT”, “MADEIRA”, “MARSALA”, “MUSCAT”, “TOKAY”, “FRONTIGNAC”, “ANGELICA”, “MALAGA”, “MALVASIA” or “MALMSEY” or any word or words having the same or a similar effect.

Sparkling wine

(9) Sparkling wine—

- (a) is wine which by complete or partial fermentation of contained sugars has become saturated with carbon dioxide; and
- (b) shall contain not less than 5 g/L of carbon dioxide at 20°C.

(10) In the process of manufacture of sparkling wine there may be added—

- (a) dry sugars; and
- (b) sucrose syrup of not less than 870 g/L sucrose at 20°C.

Labelling

(11) There shall be written in the label on or attached to every package of sparkling wine, other than champagne, in standard type of 3 mm, the words—

- (a) “ SPARKLING WINE ”;
 - (b) “ SPARKLING (here insert name of the wine) ”;
- or
- (c) “ SPUMANTE ”.

Champagne

(12) Champagne is a sparkling wine produced by fermentation in a bottle not exceeding 5 litres in capacity and aged on its lees for not less than 6 months.

Prohibition

(13) The use of the word “champagne” in the label on or attached to a package of sparkling wine is prohibited when the sparkling wine is not—

- (a) produced by fermentation in a bottle not exceeding 5 litres in capacity; and
- (b) aged on its lees for not less than 6 months.

Carbonated wine

(14) Carbonated wine -

- (a) is wine to which carbon dioxide has been added from a source other than the natural fermentation of contained sugars; and
- (b) shall contain not less than 3 g/L of carbon dioxide at 20°C.

Labelling

(15) There shall be written in the label on or attached to every package of carbonated wine, in standard type of 3 mm, the words—

- (a) “ CARBONATED WINE ”; or
- (b) “ CARBONATED (here insert the name of the wine) ”.

Fortified wine

(16) Fortified wine—

- (a) is wine—
 - (i) to which has been added grape spirit or brandy or both as specified in the regulation for spirits and liqueurs (P3); and
 - (ii) which is a type of sherry, port, madeira, marsala, muscat, tokay, frontignac, angelica, malaga, malvasia or malmsey;

and

- (b) shall contain—
 - (i) not less than 170 mL/L; and
 - (ii) not more than 230 mL/L,
 at 20°C of ethanol.

(17) The grape spirit used for the fortification of wine shall be of a strength not less than 740 mL/L of ethanol at 20°C or, in the case of matured brandy, of a strength not less than 571 mL/L of ethanol at 20°C.

Labelling

(18) There shall be written in the label on or attached to a package of fortified wine, in standard type of 3 mm, the words—

“ FORTIFIED WINE ”.

(19) Notwithstanding subregulation (18), the name “FORTIFIED WINE” may be replaced with “SHERRY”, “PORT”, “MADEIRA”, “MARSALA”, “MUSCAT”, “TOKAY”, “FRONTIGNAC”, “ANGELICA”, “MALAGA”, “MALVASIA” or “MALMSEY” if the fortified wine concerned is of the nature described by the relevant label.

Wine cocktail, vermouth, flavoured wine and wine aperitif

(20) Wine cocktail, vermouth, flavoured wine or wine aperitif—

- (a) is wine or fortified wine to which have or has been added either singly or in combination vegetable bitters, aromatics, fruits, fruit juices, fruit flavourings or dried herbs or grasses, or flavourings derived from fruits or dried herbs or grasses;
- (b) shall contain not less than—
 - (i) 700 mL/L of wine or fortified wine; and
 - (ii) 80 mL/L of ethanol at 20°C and not more than 230 mL/L of ethanol at 20°C;
 and
- (c) shall not contain absinthe or wormwood *Artemisia absinthium* or the oil obtained therefrom.

(21) In the production of wine cocktail, vermouth, flavoured wine or wine aperitif, there may be added—

- (a) sugars;
- (b) egg and egg products;
- (c) colourings;
- (d) spirits and water for the preparation of extracts of dried herbs and grasses; and
- (e) water.

Labelling

(22) There shall be written in the label on or attached to every package of wine cocktail, vermouth, flavoured wine or wine aperitif, in standard type of 3 mm, the words—

- (a) “ WINE COCKTAIL ”;
- (b) “ VERMOUTH ”;
- (c) “ FLAVOURED WINE ”;
- (d) “ WINE APERITIF ”; or
- (e) “ (here insert the name of the flavour or flavours added) FLAVOURED WINE ”,

as the case requires.

(23) Notwithstanding subregulation (22), the name “FLAVOURED WINE” may be replaced with “ALL’UOVO” if the flavoured wine concerned is of the nature described by the relevant label.

(24) The use of names such as “flavoured champagne”, “flavoured sherry” and other generic flavoured wine types is prohibited in the relevant label.

Quinine tonic wine

(25) Quinine tonic wine is wine containing quinine or a compound of quinine (expressed as quinine hydrochloride) in proportion not less than 600 mg/L and not more than 2.5 g/L.

Labelling

(26) There shall be written in the label on or attached to every package of quinine tonic wine—

(a) in standard type of 3 mm, the words—

“ QUININE TONIC WINE ”; and

(b) a statement, in standard type, of the proportion of quinine contained therein in the following form—

“ THIS QUININE WINE CONTAINS (here insert the number of milligrams) MILLIGRAMS OF QUININE PER LITRE ”.

Meat wine or beef wine

(27) Meat wine or beef wine, or any wine which purports to contain any extract of meat or beef, is wine conforming to the general standard for wine to which meat extract has been added, so that the resultant wine contains not less than 20 g/L of protein.

Labelling

(28) There shall be written in the label on or attached to every package of meat wine or beef wine, or any wine which purports to contain any extract of meat or beef, in standard type of 3 mm, the words—

(a) “ MEAT WINE ”; or

(b) “ BEEF WINE ”,

as the case requires.

Malt wine

(29) Malt wine, or any wine which purports to contain malt extract, is wine to which malt extract has been added, so that the resultant wine contains not less than 50 g/L malt extract.

Labelling

(30) There shall be written in the label on or attached to every package of malt wine, or any wine which purports to contain malt extract, in standard type of 3 mm, the words—

“ MALT WINE ”.

General labelling requirements

(31) Subject to subregulation (32), when wine is named or described in terms which imply or suggest that it is a distinctive type of wine which has originated in a particular country or locality and the wine is not the produce of that country or locality, that name or description shall be immediately preceded by an adjective indicating the true country or locality of origin printed in letters of at least the same letter height as those used in that name or description.

(32) Subregulation (31) does not apply to wine described as riesling, moselle, sauterne, hock, chablis, claret, burgundy, graves, champagne, sherry, port, madeira, marsala, muscat, tokay, frontignac, angelica, malaga, malvasia or malmsey or described by any other established generic description.

(33) There shall be written in the label on or attached to every package containing a blend of wines produced in more than one country the name of every country of production and the proportion of that blend from each of those countries, and the name of the country in which the largest portion of that blend was produced shall be mentioned first, in standard type.

(34) Subject to subregulations (35) and (36), if the name or description of any wine, non-intoxicating wine or dealcoholised wine or reduced alcohol wine includes any reference to—

- (a) a variety of grapes from which the product or part of the product was made;
- (b) a locality in a particular country from which the grapes from which the product or part of the product was made originated; or
- (c) the vintage of the product,

the name or description of the product shall include, in descending order of proportion, the name of all the varieties of the grapes, all the localities referred to in paragraph (b) and all the vintages referred to in paragraph (c), as the case requires.

(35) Subregulation (34) does not prevent a product from being designated as being—

- (a) of a specific variety or from a specific locality if 80 per centum or more of that product by volume is of that variety or from that locality; or
- (b) of a specific vintage if 95 per centum or more of that product by volume is of that vintage.

(36) Subregulation (35) does not apply in the case of fortified wine to include any added grape spirit or brandy.

(37) In subregulations (36) and (37)—

“vintage”, in relation to the product concerned, means year in which the grapes from which that product or part thereof was made were harvested.

(38) There shall be written in the label on or attached to a package containing wine, reduced alcohol wine or fortified wine, in standard type, a statement of the percentage by volume at 20°C of ethanol in the wine, in the following form—

- (a) “ X% ALCOHOL BY VOLUME ”; or
- (b) “ X% ALC/VOL ”,

or words having the same or a similar effect, and, in the case of—

- (c) wine, that label statement shall be deemed to comply with this subregulation if the proportion of alcohol stated to be present does not differ from the proportion thereof actually present by more than 15 mL/L at 20°C of ethanol; and
- (d) reduced alcohol wine or fortified wine, that label statement shall be deemed to comply with this subregulation if the proportion of alcohol stated to be present does not differ from the proportion thereof actually present by more than 5 mL/L at 20°C of ethanol.

(39) There shall be written in the label on or attached to a package containing non-intoxicating wine or dealcoholised wine, in standard type, a statement of the maximum percentage by volume at 20°C of ethanol that may be in that wine in the following form—

“ CONTAINS NOT MORE THAN X% ALC/VOL ”

or words having the same or a similar effect, the percentage of ethanol being expressed to the nearest decimal place.

(40) Subject to regulation A4(10), the label on or attached to a package containing wine need not include a statement declaring the presence of hydrogen peroxide, sulphur dioxide or sorbic acid.

(41) The word—

- (a) “reduced” or “light” or a similar term shall not be used to describe the ethanol content of any wine unless it contains not more than 65 mL/L of ethanol at 20°C; and
- (b) “light” may be used to describe the characteristics of wine (other than alcohol) if it is used contiguously with the characteristic to which it refers.

(42) The words “low alcohol” or any similar terms shall not be written in the label on or attached to a package containing any wine.

PART Q—TEA, COFFEE, CHICORY, COCOA AND RELATED PRODUCTS

Q1 Tea and tea products

Q2 Coffee, chicory and related products

Q3 Cocoa and cocoa products

Q1—TEA AND TEA PRODUCTS

Tea

(1) Tea—

- (a) is the product prepared by the fermenting and drying or firing of the leaves and leaf-buds of species of *Thea*;
- (b) shall contain not less than—
 - (i) 300 g/kg of water-soluble extract; and
 - (ii) 30 g/kg of water-soluble ash;
- (c) may contain flavourings; and
- (d) shall not contain—
 - (i) more than 80 g/kg of total ash;
 - (ii) exhausted or partly exhausted leaves; or
 - (iii) foreign matter.

Tea dust, tea siftings and tea fannings

(2) Tea dust, tea siftings and tea fannings—

- (a) are respectively the dust, siftings and fannings of tea;
- (b) shall comply with the requirements for tea specified in subregulation (1); and
- (c) shall not contain more than 50 g/kg of ash insoluble in water calculated on a water-free basis.

Labelling

(3) The prescribed name “TEA” shall be written, in standard type of 3 mm, in the label on or attached to a package containing tea.

(4) When tea is a mixture of teas from more than one country, it may be designated “blended tea”.

Q2—COFFEE, CHICORY AND RELATED PRODUCTS

Coffee

- (1) Coffee bean is the seed of one or more than one species of *Coffea*.
- (2) Coffee is the product prepared by the roasting or grinding or both of coffee beans.
- (3) Coffee shall not contain—
 - (a) fat other than that natural to coffee;
 - (b) more than 10 g/kg of sugar, calculated as invert sugar; or
 - (c) more than 60 g/kg of ash of which not less than 75 per centum is soluble in water.
- (4) Unless otherwise expressly prescribed by these regulations and subject to subregulation (5), the inclusion of the name of any location in the label on or attached to a package containing coffee, or on a sign, ticket or placard relating to coffee, is prohibited.

Labelling

- (5) In the label on or attached to a package containing coffee—
 - (a) if the coffee is derived exclusively from one location, the name of that location may appear;
 - (b) if the coffee is derived from 2 or more locations, the names of both or all of those locations may appear in descending order of the proportion of the coffee derived from each location, but the names of locations contributing minor proportions thereof up to a combined total of 35 per centum of the coffee may be replaced by the word “blend”;
 - (c) the names of locations where coffee is not cultivated, immediately followed by the word “style” in letters of the same size, style and colour of type, may appear; and
 - (d) when coffee is derived exclusively from Arabia, the Yemen or Ethiopia or is coffee derived from any 2 or all of those countries, the word “mocha” may appear unqualified by the word “style”.

Chicory

- (6) Chicory is the dried root of *Cichorium intybus*, roasted and ground.

Coffee and chicory

- (7) Coffee and chicory—
 - (a) is a mixture of coffee and chicory; and
 - (b) shall contain not less than 500 g/kg of coffee.

Labelling

- (8) There shall be written in the label on or attached to a package containing coffee and chicory the words “COFFEE AND CHICORY” in larger letters than those of any other word in that label, immediately followed by a statement of the proportion of coffee in the coffee and chicory, in standard type of 3 mm, in the form—

“ CONTAINS NOT LESS THAN (here insert the proportion) COFFEE ”.

- (9) Subject to subregulation (8), the word “coffee” or an expression that includes the word “coffee” shall not appear in a statement or label on or attached to a package containing coffee and chicory, unless it appears in conjunction with the words “and chicory” uniformly written in the same size, style and colour of type.

Soluble coffee or instant coffee

(10) Soluble coffee or instant coffee—

- (a) is the product consisting of the dried solids prepared from a water extract of coffee;
- (b) shall contain not less than 30 g/kg of anhydrous caffeine derived from the coffee;
- (c) may contain not more than 10 mg/kg of dimethyl-polysiloxane; and
- (d) shall not contain more than 3 g/kg of residue insoluble in boiling water when determined by the method prescribed by subregulation (33).

Labelling

(11) There shall be written in the label on or attached to a package containing soluble coffee or instant coffee, in standard type of 3 mm, the words—

- (a) “ SOLUBLE COFFEE ”; or
- (b) “ INSTANT COFFEE ”,

as the case requires.

(12) The word “pure” or the words “pure coffee” or any word or words having the same or a similar effect shall not be used in the label on or attached to a package containing soluble coffee or instant coffee unless that word or those words is or are immediately followed by the word “extract” in the same size, style and colour of type.

Soluble coffee and chicory extract

(13) Soluble coffee and chicory extract—

- (a) is the product consisting of the dried solids prepared from a water extract or water extracts of coffee and chicory, in which product the proportion of coffee used shall be not less than that of the chicory;
- (b) shall contain not less than 5 g/kg of anhydrous caffeine derived from the coffee;
- (c) may contain—
 - (i) sugar;
 - (ii) dextrans; and
 - (iii) mono-saccharides and di-saccharides;
 and
- (d) shall not contain more than 3 g/kg of residue insoluble in boiling water when determined by the method prescribed by subregulation (33).

Labelling

(14) There shall be written in the label on or attached to a package containing soluble coffee and chicory extract, in standard type of 3 mm, the words and symbol—

- “ SOLUBLE COFFEE & CHICORY EXTRACT ”.

(15) Except in a statement of ingredients, the word “coffee” or an expression that includes the word “coffee” shall not appear in a label on or attached to a package containing soluble coffee and chicory extract unless it appears in conjunction with the words “and chicory” uniformly written in the same size, style and colour of type.

Liquid coffee essence or liquid coffee extract

(16) Liquid coffee essence or liquid coffee extract—

- (a) is a product prepared from coffee;
- (b) shall contain not less than 5 g/kg of anhydrous caffeine derived from the coffee; and
- (c) may contain sugar, glucose or glycerol.

Labelling

(17) There shall be written in the label on or attached to a package containing liquid coffee essence or liquid coffee extract, in standard type of 3 mm, the words—

- (a) “ LIQUID COFFEE ESSENCE ”; or
- (b) “ LIQUID COFFEE EXTRACT ”,

as the case requires.

Liquid coffee and chicory essence or liquid coffee and chicory extract

(18) Liquid coffee and chicory essence or liquid coffee and chicory extract—

- (a) is the product prepared from a mixture of coffee and chicory of which not less than 500 g/kg shall be coffee;
- (b) shall contain not less than 2.5 g/kg of anhydrous caffeine derived from the coffee; and
- (c) may contain sugar, glucose or glycerol.

Labelling

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

- (a) “ COFFEE & CHICORY ESSENCE ”; or
- (b) “ COFFEE & CHICORY EXTRACT ”,

as the case requires.

(20) Except in a statement of ingredients, the word “coffee” or an expression that includes the word “coffee” shall not appear in a label or on attached to a package containing liquid coffee and chicory essence or liquid coffee and chicory extract unless it appears in conjunction with the words “and chicory” uniformly written in the same size, style and colour of type.

Coffee and milk

(21) Coffee and milk—

- (a) is the product prepared from milk or milk products, sugar and liquid coffee essence;
- (b) shall contain not less than—
 - (i) 1.2 g/kg of anhydrous caffeine derived from the coffee; and
 - (ii) 90 g/kg of milk fat;
 and
- (c) may contain not more than 6 g/kg of caramel.

Labelling

(22) There shall be written in the label on or attached to a package containing coffee and milk, in standard type of 3 mm, the words—

“ COFFEE AND MILK ”.

Decaffeinated coffee

(23) Decaffeinated coffee—

- (a) is the product prepared by the roasting or grinding or both of decaffeinated coffee beans; and
- (b) shall not contain—
 - (i) fat other than that natural to coffee; or
 - (ii) more than—
 - (A) 10 g/kg of sugar, calculated as invert sugar;
 - (B) 60 g/kg of ash of which not less than 75 per centum is soluble in water;
 - (C) 1 g/kg of anhydrous caffeine on a dry basis; or
 - (D) 10 mg/kg of methylene chloride.

Labelling

(24) The prohibition set forth in subregulation (4), and the labelling requirements set forth in subregulation (5), with respect to a package containing coffee apply with respect to the label on or attached to a package containing decaffeinated coffee.

(25) There shall be written in the label on or attached to a package containing decaffeinated coffee, in standard type of 3 mm—

- (a) the words “DECAFFEINATED COFFEE”; and
- (b) a statement of the proportion of caffeine present in the form—
 - “ CONTAINS NOT MORE THAN (here state the proportion in g/kg) CAFFEINE ”.

(26) There may be written in the label referred to in subregulation (25) a statement of the percentage of caffeine removed from the decaffeinated coffee concerned in the form—

“ (here state percentage) CAFFEINE REMOVED ”.

Prohibition

(27) The use, in a label on or attached to a package containing or in an advertisement relating to decaffeinated coffee, of the words “CAFFEINE FREE” or any word or words having the same or a similar effect is prohibited.

Decaffeinated soluble coffee or decaffeinated instant coffee

(28) Decaffeinated soluble coffee or decaffeinated instant coffee—

- (a) is the product consisting of the dried solids prepared from a water extract of decaffeinated coffee;
- (b) may contain not more than 10 mg/kg of dimethylpolysiloxane; and
- (c) shall not contain more than—
 - (i) 3 g/kg of anhydrous caffeine on a dry basis; or
 - (ii) 3 g/kg of residue insoluble in boiling water when determined by the method prescribed by subregulation (33).

Labelling

(29) The prohibition set forth in subregulation (4), and the labelling requirements set forth in subregulation (5), with respect to a package containing coffee apply with respect to the label on or attached to a package containing decaffeinated soluble coffee or decaffeinated instant coffee.

(30) There shall be written in the label on or attached to a package containing decaffeinated soluble coffee or decaffeinated instant coffee, in standard type of 3 mm—

(a) the words—

(i) “ DECAFFEINATED SOLUBLE COFFEE ”; or

(ii) “ DECAFFEINATED INSTANT COFFEE ”;

and

(b) a statement of the proportion of caffeine present in the form—

“ CONTAINS NOT MORE THAN (here state the proportion in g/kg) CAFFEINE ”.

(31) There may be written in the label referred to in subregulation (30) a statement of the percentage of caffeine removed from the decaffeinated soluble coffee or decaffeinated instant coffee concerned in the form—

“ (here state percentage) CAFFEINE REMOVED ”.

Prohibition

(32) The use, in a label on or attached to a package containing or in an advertisement relating to decaffeinated soluble coffee or decaffeinated instant coffee, of the words “CAFFEINE FREE” or any word or words having the same or a similar effect is prohibited.

Method of analysis

(33) The method set out in the Table in this subregulation is the prescribed method of analysis for the determination of insoluble residue in soluble coffee or instant coffee, soluble coffee and chicory extract and decaffeinated soluble coffee or decaffeinated instant coffee.

Table

1. Pour 200 mL of boiling distilled water onto 2.5 g of sample in a beaker.
2. Stir for approximately 2 minutes, then filter through a number 3 porosity sintered glass filter.
3. Dry and weigh the insoluble residue.

Q3 COCOA AND COCOA PRODUCTS**Cocoa bean**

(1) Cocoa bean is the fermented and dried whole seed of the cocoa tree *Theobroma cacao* L.

Cocoa nibs or cracked cocoa

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

Cocoa paste

(3) For the purposes of these regulations, the terms “cocoa mass”, “cocoa slab”, “cocoa neat work” and “cocoa liquor” are synonymous with the term “cocoa paste” and any of those terms may be used in any label on or attached to a package containing or in any advertisement relating to those products instead of the term “cocoa paste”.

(4) Cocoa paste—

- (a) is the product prepared by grinding cocoa nibs; and
- (b) shall contain not less than 480 g/kg of cocoa butter.

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

- (a) 190 g/kg of starch naturally present;
- (b) 70 g/kg of crude fibre when determined by the method prescribed by subregulation (22);
- (c) 80 g/kg of ash;
- (d) 55 g/kg of ash insoluble in water; or
- (e) 4 g/kg of ferric oxide.

Cocoa, cocoa powder or soluble cocoa

(6) Cocoa, cocoa powder or soluble cocoa—

- (a) is the powdered product prepared from cocoa paste, whether or not deprived of a portion of its fat and whether or not treated with alkali or alkaline salt;
- (b) may contain flavouring, lecithin or ammonium salts of phosphatidic acid;
- (c) shall comply in its water-free and fat-free content with subregulation (5); and
- (d) shall not contain in its water-free and fat-free content more than—
 - (i) 105 g/kg of total alkalinity calculated as potassium carbonate; or
 - (ii) 125 g/kg of ash.

Prepared cocoa, compounded cocoa or sweetened cocoa

(7) Prepared cocoa, compounded cocoa or sweetened cocoa—

- (a) is the product prepared by mixing cocoa, cocoa powder or soluble cocoa with other foods;
- (b) shall contain not less than 200 g/kg of water-free and fat-free cocoa paste; and
- (c) shall comply in its water-free and fat-free content with subregulation (5).

Labelling

(8) There shall be written in the label on or attached to a package containing prepared cocoa, compounded cocoa or sweetened cocoa, in standard type, a statement in the form—

“ CONTAINS NOT LESS THAN (here insert the proportion) OF DRY FAT-FREE COCOA PASTE ”.

Chocolate

(9) Chocolate, chocolate paste, drinking chocolate, confectioners' chocolate, chocolate coating or chocolate powder—

- (a) is the product prepared by mixing cocoa paste or soluble cocoa with sugar with or without the addition or subtraction of cocoa fat;
- (b) shall contain not less than 150 g/kg of water-free and fat-free cocoa paste;
- (c) may contain—
 - (i) spices and flavourings;
 - (ii) lecithin and ammonium salts of phosphatidic acid;
 - (iii) sorbitans and polysorbates specified in Group IV set out in Table 1 in the regulation for modifying agents (A10);
 - (iv) not more than 2 g/kg of purified talc unavoidably included in the course of normal manufacture; and
 - (v) not more than 4 g/kg of polyglycerol esters of interesterified ricinoleic acid;
- and
- (d) shall comply in its water-free and fat-free content with subregulation (5).

Milk chocolate

(10) Milk chocolate—

- (a) is the product prepared by mixing cocoa paste or soluble cocoa with sugar, milk solids and cocoa fat;
- (b) shall contain not less than—
 - (i) 45 g/kg of milk fat;
 - (ii) 105 g/kg of milk solids non-fat; and
 - (iii) 30 g/kg of water-free and fat-free cocoa paste;
- and
- (c) may contain—
 - (i) spices and flavourings;
 - (ii) lecithin and ammonium salts of phosphatidic acid;
 - (iii) sorbitans and polysorbates specified in Group IV set out in Table 1 in the regulation for modifying agents (A10)
 - (iv) not more than 2 g/kg of purified talc unavoidably included in the course of normal manufacture; and
 - (v) not more than 4 g/kg of polyglycerol esters of interesterified ricinoleic acid.

(11) When milk chocolate is in the form of easter eggs, seasonal novelties or other hollow moulded preparations, milk fat may be replaced, wholly or partly, by cocoa fat if the proportion of total milk solids is not less than 150 g/kg.

(12) The word or words “rich”, “full cream” or “dairy” shall not appear in the label on or attached to a package containing milk chocolate unless the milk chocolate complies with the standard specified in subregulation 10 (b).

Cocoa and milk and chocolate and milk

(13) Cocoa and milk or chocolate and milk—

- (a) is the product prepared by mixing milk or condensed milk, sugar and cocoa;
- (b) shall contain not less than 80 g/kg of water-free and fat-free cocoa paste; and
- (c) may contain—
 - (i) spices and flavourings;
 - (ii) lecithin and ammonium salts of phosphatidic acid; and
 - (iii) not more than—
 - (A) 5 g/kg in total of one or more of the modifying agents specified in Group IV set out in Table 1 in the regulation for modifying agents (A10);
 - (B) 7.5 g/kg of sodium alginate; or
 - (C) 1.3 g/kg of phosphates specified in Group II set out in Table 1 in the regulation for modifying agents (A10), calculated as phosphorus.

Compounded chocolate

(14) Compounded chocolate—

- (a) is the product prepared by mixing chocolate within the meaning of subregulation (9) with other foods, including edible fats;
- (b) shall contain not less than 30 g/kg of water-free and fat-free cocoa paste; and
- (c) may contain sorbitans and polysorbates specified in Group IV set out in Table 1 in the regulation for modifying agents (A10).

Labelling

(15) There shall be written in the label on or attached to a package containing compounded chocolate, in standard type of 3 mm, the words—

“ COMPOUNDED CHOCOLATE ”.

(16) A product of cocoa beans shall not contain—

- (a) foreign fat, except where otherwise expressly permitted by these regulations;
- (b) cocoa husks; or
- (c) paraffin.

(17) Chocolate confections may contain—

- (a) spirits, liqueurs or alcohol cordials; and
- (b) alcoholic flavourings,

as prescribed by the regulation for confectionery (K3).

White Chocolate

(18) White chocolate—

(a) is the product prepared by mixing cocoa butter, milk solids and sugar;

(b) shall contain (on a moisture free basis)—

(i) not less than 200 g/kg of cocoa butter;

(ii) not less than 35 g/kg of milk fat;

(iii) not less than 105 g/kg of total milk solids non-fat; and

(iv) not more than 550 g/kg of sugar;

and

(c) may contain—

(i) spices;

(ii) flavours;

(iii) lecithin and the ammonium salt of phosphatidic acid;

(iv) sorbitans and polysorbates specified in Group IV set out in Table 1 in the regulation for modifying agents (A10); and

(v) not more than 4 g/kg of polyglycerol esters of interesterified ricinoleic acid.

(19) When white chocolate is in the form of easter eggs, seasonal novelties or other hollow moulded preparations, milk fat may be replaced, wholly or partly, by cocoa butter if the proportion of total milk solids is not less than 150 g/kg.

(20) The words “rich”, “full cream”, or “dairy” shall not appear in the label on or attached to a package containing white chocolate unless the white chocolate contains not less than 45 g/kg of milk fat.

(21) There shall be written in the label on or attached to a package containing white chocolate, in standard type of 3 mm, the words—

“ WHITE CHOCOLATE ”.

Methods of analysis

(22) The methods specified in the Table in this subregulation are the prescribed methods of analysis for the determination of crude fibre in cocoa paste, cocoa and chocolate, the determination of cocoa paste in chocolate and other cocoa products and the determination of starch in cocoa.

Table

Determination of crude fibre in cocoa paste and cocoa1. *Reagents*

(1) Sulphuric acid solution—0.125 molar (12.5 g of concentrated sulphuric acid per litre).

(2) Sodium hydroxide solution—0.31 molar (12.5 g of sodium hydroxide per litre free, or nearly so, from sodium carbonate).

- (3) The concentration of these solutions must be checked by titration.
- (4) Asbestos, Gooch grade, medium fibre, acid-washed, and ignited, is usually satisfactory but should be tested for chemical stability and filtering speed before use.
- (5) Digest on steam bath, or at equivalent temperature, for at least 8 hours with 5% sodium hydroxide solution and wash thoroughly with hot water, then digest in similar manner for 8 hours with dilute hydrochloric acid (1 + 3) and again wash thoroughly with hot water.
- (6) Dry and ignite at bright red heat.

Apparatus

- (1) Condenser—Use condenser that maintains constant volume of solution throughout digestion.
- (2) Digestion vessels—Use digestion vessels of such size and shape as to ensure that solution is not less than 26 mm nor greater than 38 mm in depth, with 700-750 mL Erlenmeyer flasks being suitable.
- (3) Filtering cloth—Use filtering cloth of such character as to ensure that no solid matter passes through when filtering is rapid.
- (4) Gooch crucible.

Determination

- (1) Dry sufficient quantity of sample and extract with ether.
- (2) Weigh 2 g of residue, transfer, together with about 0.5 g of asbestos, to digestion vessel and add 3 drops of diluted (1 + 3) silicone anti-foaming agent. Add 200 mL of boiling sulphuric acid solutions; immediately connect digestion vessel with condenser, and heat under reflux. (Contents of vessel must come to boiling within 1 minute and brisk boiling must continue for exactly 30 minutes).
- (3) Rotate vessel frequently until sample is thoroughly wet. Take care to prevent material remaining on sides of vessel out of contact with solution. Blast of air conducted into vessel serves to reduce frothing of liquid. After 30 minutes remove vessel from reflux condenser, immediately filter sample through filtering cloth and wash with boiling water until washings are no longer acid. Wash charge and asbestos back into vessel with 200 mL of boiling sodium hydroxide solution using wash bottle marked to deliver 200 mL. Connect vessel with reflux condenser and boil exactly 30 minutes.
- (4) After 30 minutes, remove vessel and immediately filter as before. For materials difficult to filter in this procedure, use vacuum and wash with hot 10 per cent potassium sulphate solution. This solution may be added during filtering whenever filtration becomes difficult.
- (5) Transfer residue to Gooch crucible prepared with thin but close layer of ignited asbestos, thoroughly washing all adhering material from cloth with hot water. Thoroughly wash contents of Gooch crucible with boiling water, then with 15 mL alcohol. Dry Gooch crucible and contents at 110°C to constant mass, cool in desiccator and ascertain mass.
- (6) Ignite contents of crucible in electric muffle furnace at dull red heat until carbonaceous matter is consumed (approximately 20 minutes). Cool in desiccator and ascertain mass, reporting loss in mass as crude fibre calculated as g/kg of water-free and fat-free residue.

Determination of crude fibre in chocolate

2. (1) Treat 50 g of chocolate in centrifuge bottle with 2 or 3 100 mL portions of ether, centrifuging and decanting supernatant liquid after each addition.
- (2) Dry residue in oven at approximately 100°C and then pulverize it in bottle with flat-ended glass rod. If milk chocolate, shake with 100 mL of 1 per cent sodium oxalate solution, let stand 30 minutes, centrifuge and decant supernatant liquid.
- (3) Wash residue in bottle with 3 100 mL portions of water at room temperature, shaking well each time to remove particles adhering to sides.
- (4) Centrifuge for 10-15 minutes after each washing, and decant aqueous layer.
- (5) Wash residue in same manner with 2 100 mL portions of alcohol and one 100 mL portion of ether. Transfer residue to suitable dish, dry to constant mass, and grind in mortar.
- (6) Weigh 2 g of dried material and proceed as for crude fibre in cocoa paste commencing at subitem (2) under *Determination*.
- (7) Calculate proportion of crude fibre in water-free, fat-free and sugar-free chocolate by taking proportion of crude fibre as determined and multiplying by 0.7 (as in A.O.A.C., 10th Edition, paragraph 12.014).

Determination of cocoa paste in chocolate and other cocoa products

3. Proceed substantially as in A.O.A.C., 10th Edition, paragraph 12.021.

Determination of starch in cocoa

4. Proceed substantially as in A.O.A.C., 10th Edition, paragraph 12.043.

PART R—SPECIAL PURPOSE FOODS

- R1 Foods for specific dietary uses
- R2 Low joule foods
- R3 Carbohydrate modified foods
- R4 Formula dietary foods

R1—FOODS FOR SPECIFIC DIETARY USES

(1) For the purposes of these regulations, a “food for a specific dietary use” is a food specified in this regulation that is specially prepared or formulated to satisfy well recognized and particular dietary requirements known to exist as a result of a physical or physiological condition or a specific disease or disorder.

(2) The composition of foods to which this regulation applies must differ significantly from the composition of the normal counterparts of those foods when they exist.

(3) When a standard is prescribed by these regulations in respect of a food, a food for a specific dietary use that is derived from or analogous to the food, shall not, unless this regulation otherwise expressly provides, contain any added preservative, colour, flavour antioxidant, artificial sweetening substance, vitamin, mineral, modifying agent or other food additive that is not permitted in the food as standardized or in any greater quantity than permitted in the food as standardized.

Salt substitutes

(4) A salt substitute is a food made as a substitute for salt.

(5) Salt substitutes may contain the substances set out in column 1 of the Table below to the limits specified opposite in column 2 of that Table and in relation to each substance so set out.

Table

Column 1	Column 2
1. Potassium sulphate; potassium, calcium or ammonium salts of adipic, glutamic, carbonic, succinic, lactic, tartaric, citric, acetic, hydrochloric or orthophosphoric acids	Not limited, except that phosphates calculated as phosphorus shall not exceed 40 g/kg, and NH_4^+ shall not exceed 30 g/kg, of the salt substitute
2. Magnesium salts of adipic, glutamic, carbonic, citric, succinic, acetic, tartaric, lactic, hydrochloric or orthophosphoric acids mixed with other magnesium-free salt substitutes as listed in item 1, 3 or 4	Mg^{++} shall not exceed one-fifth by mass of the total of the cations K^+ , Ca^{++} and NH_4^+ present in the salt substitute, and phosphates calculated as phosphorus shall not exceed 40 g/kg of the salt substitute
3. Choline salts of acetic, carbonic, lactic, tartaric, citric or hydrochloric acids, mixed with other choline-free salt substitutes as listed in item 1, 2 or 4	The choline content shall not exceed 30 g/kg of the salt substitute
4. Free adipic, glutamic, citric, lactic or malic acids	Not limited
Fumaric acid.....	Not exceeding 5 g/kg
5. Colloidal silica or calcium silicate	These substances singly or in combination shall not exceed 10 g/kg of the salt substitute
6. Other foods.....	Not limited.

(6) A salt substitute shall not contain more than 1.2 g/kg of sodium.

Labelling

(7) There shall be written in the label on or attached to a package containing a salt substitute—

(a) in standard type of 4.5 mm, the statement—

“ LOW SODIUM SALT SUBSTITUTE ”, immediately followed, in standard type of 3 mm, by the statement—

“ FOOD FOR SPECIFIC DIETARY USE ”;

(b) in standard type of 3 mm, the statement—

“ NOT SUITABLE FOR DIETS REQUIRING LOW OR RESTRICTED POTASSIUM INTAKE OR FOR USE WITH CERTAIN DIURETICS ”; and (c) in standard type, a statement of the content of ammonium, calcium, magnesium, potassium, sodium and choline, and glutamic acid and its salts, per 100 g of salt substitute.

Low sodium content food for specific dietary use

(8) A low sodium content food for specific dietary use—

(a) is a food that is prepared in compliance with this regulation, without the direct addition of sodium salts or the reduction of sodium ion content or both;

(b) shall have a sodium content not exceeding—

(i) 1.2 g/kg; or

(ii) half that of the normal counterpart of the food as standardized,

whichever is the less; and

(c) may contain salt substitutes as standardized by subregulations (4) to (7).

Labelling

(9) There shall be written in the label on or attached to a package containing a low sodium content food for specific dietary use—

- (a) in standard type of 4.5 mm, the statement—
 - “ LOW SODIUM (here insert the name of the food) ”,
 immediately followed, in standard type of 3 mm, by the statement—
 - “ FOOD FOR SPECIFIC DIETARY USE ”; and
- (b) in standard type, a statement of—
 - (i) the content of sodium, potassium, carbohydrate, fat and protein per 100 g of the food; and
 - (ii) the energy yield expressed as kJ/100 g.

Gluten-free foods

(10) For the purposes of this regulation—

“gluten” means those proteins commonly found in wheat, triticale, rye barley or oats;

“gluten-free food” means a food so described—

- (a) consisting of, or containing as ingredients, such cereals as wheat, triticale, rye, barley or oats or their constituents, that have been rendered gluten-free; or
- (b) in which ingredients not containing gluten have been substituted for ingredients ordinarily present containing gluten.

(11) A gluten-free food for specific dietary use—

- (a) may contain glucono-delta-lactone in proportion not exceeding 70 g/kg of the total starch content of the food; and
- (b) shall not contain more than 3 g/kg of protein derived from those cereals specified in subregulation (10).

(12) Gluten-free bread for specific dietary use may contain sodium carboxymethylcellulose in proportion not exceeding 20 g/kg of the total starch content of the product.

Labelling

(13) There shall be written in the label on or attached to a package containing a gluten-free food for specific dietary use—

- (a) in standard type of 4.5 mm, the statement—
 - “ GLUTEN-FREE (here insert the name of the food) ”,
 immediately followed, in standard type of 3 mm, by the statement—
 - “ FOOD FOR SPECIFIC DIETARY USE ”; and
- (b) in standard type, a statement of—
 - (i) the content of carbohydrate, fat and protein per 100 g of the food; and
 - (ii) the energy yield of the food expressed as kJ/100 g.

Low amino acid foods for specific dietary use

(14) A food with a low content of specified amino acids for specific dietary use is a food, the special dietary value of which results from the restriction of the use of ingredients containing one or more than one specified amino acid or the reduction of the content of one or more than one specified amino acid in one or more of the ingredients.

Labelling

(15) There shall be written in the label on or attached to a package containing a food with a low content of specified amino acids for specific dietary use—

(a) in standard type of 4.5 mm, the statement—

“ LOW (here insert the name of the amino acid followed by the name of the food) ”,

immediately followed, in standard type of 3 mm, by the statement—

“ FOOD FOR SPECIFIC DIETARY USE ”;

(b) in standard type, a statement of—

(i) the content of carbohydrate, fat and protein per 100 g of the food; and

(ii) the energy yield of the food expressed as kJ/100 g;

and

(c) in standard type of 3 mm, a statement of the content of amino acids and the percentage reduction of specified amino acids from the normal counterpart of the food in the form—

“ THIS FOOD CONTAINS (here insert number of mg) mg OF (here specify amino acid) PER 100 g WHICH IS (here insert percentage reduction) REDUCTION FROM NORMAL (here insert the name of the normal food) ”.

Low and reduced lactose foods for specific dietary use

(16) A low lactose content food for specific dietary use and a reduced lactose content food for specific dietary use are foods the special dietary value of which results from the restriction of ingredients containing lactose, the removal of lactose from or the decomposition of lactose in one or more of the ingredients or in the food itself, or a combination of those methods.

(17) Low lactose content food for specific dietary use shall not contain more than one-twentieth of the proportion of lactose contained in the normal counterpart of that food.

(18) Reduced lactose content food for specific dietary use shall not contain more than one-fifth of the proportion of lactose contained in the normal counterpart of that food.

(19) There may be used in the preparation of low lactose milk beta-galactosidase but only in such proportion as is necessary to hydrolyse the lactose in the milk.

Labelling

(20) There shall be written in the label on or attached to a package containing—

(a) a low lactose content food for specific dietary use, in standard type of 4.5 mm, the statement—

“ LOW LACTOSE (here insert the name of the food) LACTOSE REDUCTION AT LEAST 95% ”,

immediately followed, in standard type of 3 mm, by the statement—

“ FOOD FOR SPECIFIC DIETARY USE ”;

- (b) a reduced lactose content food for specific dietary use, in standard type of 4.5 mm, the statement—

“ REDUCED LACTOSE (here insert the name of the food) LACTOSE REDUCTION AT LEAST 80% ”,

immediately followed, in standard type of 3 mm, by the statement—

“ FOOD FOR SPECIFIC DIETARY USE ”; and

- (c) a low lactose content food for specific dietary use or a reduced lactose content food for specific dietary use, in standard type, a statement of—

(i) the content of carbohydrate, fat and protein per 100 g of the food;

(ii) the energy yield of the food expressed as kJ/100 g; and

(iii) the content of lactose and of galactose per 100 g of the food in the form—

“ THIS FOOD CONTAINS (here insert number of mg) mg OF LACTOSE PER 100 g AND (here insert number of mg) mg OF GALACTOSE PER 100 g ”.

R2—LOW JOULE FOODS

- (1) For the purposes of this regulation—

“energy value” means the energy expressed in kilojoules set out in column 1 of the Table in this subregulation opposite to the dietary sources by which that energy is yielded set out in column 2 of that Table.

Table

Column 1	Column 2
37 kJ	1 g of fat
17 kJ	1 g of protein
16 kJ	1 g of carbohydrate
29 kJ	1 g of alcohol
18 kJ	1 g of glycerol
16 kJ	1 g of mannitol
16 kJ	1 g of sorbitol
11 kJ	1 g of citric acid
10 kJ	1 g of malic acid
0 kJ	1 g of tartaric acid
5 kJ	1 g of caramel
4 kJ	1 g of polydextrose.

- (2) Low joule food—

- (a) is food specified in column 1 of the Schedule to this regulation and described or sold as low joule food or as food suitable for persons on reduced energy diets;
- (b) shall yield not more than 70 kJ in the reference quantity specified in column 2 of the Schedule to this regulation opposite and in relation to each type of low joule food specified in column 1 of that Schedule;

(c) may contain—

- (i) permitted artificial sweetening substances specified in the regulation for artificial sweetening substances (A8).
- (ii) gelatine;
- (iii) sorbitol;
- (iv) mannitol;
- (v) glycerol;
- (vi) purified microcrystalline cellulose;
- (vii) modifying agents specified in Groups I and III set out in Table 1 in the regulation for modifying agents (A10);
- (viii) any preservative, colouring, flavouring, antioxidant, vitamin, mineral or other modifying agent or other food additive that is permitted in the normal counterpart of the low joule food in the same proportion as is permitted in the low joule food with respect to that substance; and
- (ix) polydextrose.

Low joule jam may contain not more than—

- (a) 285 mg/kg of sulphur dioxide;
- (b) 1 g/kg of benzoic acid; or
- (c) 1 g/kg of sorbic acid.

Labelling

(4) There shall be written in the label on or attached to a package containing low joule food—

(a) in standard type of 4.5 mm, the words—

“ LOW JOULE (here insert the name of the food) ”; and

(b) in standard type, the statement—

(i) “ 100 g (or 100 ML) YIELDS (here insert the energy yield of 100 g (or 100mL) of the food contained in the package) kJ IN CONTROLLED DIETS THE ENERGY VALUE OF THIS FOOD MUST BE TAKEN INTO ACCOUNT ”; or

(ii) in the case of food intended to be prepared as directed—

“ WHEN PREPARED AS DIRECTED 100 g (or 100 mL) OF THE PREPARED FOOD YIELDS (here insert the energy yield of 100 g (or 100 mL) of the prepared food) kJ IN CONTROLLED DIETS THE ENERGY VALUE OF THIS FOOD MUST BE TAKEN INTO ACCOUNT ”,

but if the energy yield of 100 g or 100 mL of the food or the food when prepared as directed, as the case requires, is less than 5 kJ, the energy yield in a statement required by this paragraph may be expressed as “LESS THAN 5 KJ”.

Schedule

(Subregulation R2(1))

REFERENCE QUANTITIES FOR FOOD SOLD AS LOW JOULE FOOD

Column 1	Food	Column 2 Reference quantity
	Chutneys	30 g
	Confectionery	15 g
	Cordials (made up as directed in the label)	200 mL
	Fruit juice drinks, fruit drinks and vegetable juices	200 mL
	Ice block mix in powder or solid form (made up as directed in the label)	200 mL
	Jam	15 g
	Jelly crystals, tablets, cubes and mix (made up as directed in the label)	120 g
	Pickles	30 g
	Prepared gravy powder mix (made up as directed in the label)	100 mL
	Sauces and salad dressings	30 g
	Soft drinks	200 mL
	Soft drink bases in powder or solid form (made up as directed in the label)	200 mL
	Soup bases in powder, solid, liquid or paste form (made up as directed in the label)	200 mL

R3- CARBOHYDRATE MODIFIED FOODS

Definition

(1) Carbohydrate modified foods are those foods in the preparation of which the carbohydrate sweetening substances have been replaced under subregulation (3), (4), (5) or (6).

(2) Carbohydrate modified food shall not be used as an ingredient in any other food.

Carbohydrate modified chocolate

(3) Carbohydrate modified chocolate and carbohydrate modified milk chocolate—

(a) are chocolate and milk chocolate, respectively, within the meaning of the regulation for cocoa and cocoa products (Q3), except that the sugar has been wholly replaced by glycerol, mannitol, polydextrose, sorbitol or xylitol or a mixture of 2, 3 or all of them; and

(b) may contain nuts.

Carbohydrate modified confectionery

(4) Carbohydrate modified confectionery is confectionery within the meaning of the regulation for confectionery (K3), except that the sugar, glucose syrup or other carbohydrate sweetening substance has been wholly replaced by glycerol, mannitol, polydextrose, sorbitol or xylitol or a mixture of 2, 3 or all of them.

Carbohydrate modified jam, conserve or marmalade

(5) Carbohydrate modified jam, conserve or marmalade—

(a) is jam, conserve or marmalade within the meaning of the regulation for jam and jam products (N2), except that the sugar and glucose syrup have been wholly replaced by glycerol, mannitol, polydextrose, sorbitol or xylitol or a mixture of 2, 3 or all of them; and

(b) shall have a water soluble solids content of not less than 600 g/kg.

Carbohydrate modified ice cream or ice confection

(6) Carbohydrate modified ice cream or carbohydrate modified ice confection is ice cream or ice confection, as the case requires, within the meaning of the regulation for ice cream, foods containing ice cream and ice confection (L1), except that the sugar and glucose have been wholly replaced by glycerol, mannitol, polydextrose, sorbitol or xylitol or a mixture of 2, 3 or all of them.

Labelling

(7) There shall be written in the label on or attached to a package containing carbohydrate modified food—

- (a) in standard type of 4.5 mm, the statement—
 - “ CARBOHYDRATE MODIFIED (here insert the name of the food) ”; and
- (b) in standard type of 3 mm, the statements—
 - (i) “ CONTAINS (here state number of parts) % SORBITOL
 (here state number of parts) % MANNITOL
 (here state number of parts) % GLYCEROL
 (here state number of parts) % XYLITOL
 (here state number of parts) % CARBOHYDRATE
 (here state number of parts) % POLYDEXTROSE ”;
 - (ii) “ 100 g YIELDS (here insert the energy value of 100 g of the food contained in the package) kJ ”; and
 - (iii) “ Excess consumption may have a laxative effect ”.

(8) For the purposes of this regulation, energy value shall be calculated as prescribed by the regulation for low joule foods (R2).

R4—FORMULA DIETARY FOODS

(1) A formula dietary food—

- (a) is a food that is described in the label on or attached to a package containing that food as being suitable as a meal replacement when consumed in accordance with the directions contained in that label;
- (b) shall contain, in the quantity stated in the label referred to in paragraph (a) as the quantity to be consumed in one day, not less than the daily allowance of each vitamin and mineral specified in Table II in the regulation for vitamins and minerals (A9); and
- (c) may contain—
 - (i) any of the modifying agents specified in Table 1 in the regulation for modifying agents (A10); and
 - (ii) added vitamins and minerals.

Labelling

(2) There shall be written in the label on or attached to a package containing formula dietary food—

- (a) in standard type of 4.5 mm, the words—
 - “ FORMULA DIETARY FOOD ”
 immediately followed by the statement—
 - “ NOT TO BE USED AS THE PRINCIPAL OR ONLY SOURCE OF DIET EXCEPT UNDER MEDICAL DIRECTION ”; and
- (b) in standard type of 3 mm—
 - (i) a statement of the quantity of that food to be consumed in one day;
 - (ii) a statement of the energy yield, expressed in kilojoules, of that quantity of that food; and
 - (iii) the proportions of protein, fat and carbohydrate in that food.

PART S—MISCELLANEOUS

- S1 Foods not elsewhere standardized
- S2 Frozen pre-cooked foods
- S3 Potable water and ice

S1—FOODS NOT ELSEWHERE STANDARDIZED

- (1) A food not elsewhere standardized—
 - (a) is a food—
 - (i) for which a standard has not been otherwise expressly prescribed by these regulations; and
 - (ii) which is prepared wholly or partly from 2 or more foods in their natural state or as standardized by these regulations;
 - (b) may contain—
 - (i) colouring;
 - (ii) flavouring; and
 - (iii) modifying agents as specified in Table 1 in the regulation for modifying agents (A10);
 and
 - (c) shall not be described or presented in such manner or by such name or pictorial or other representation or device as is suggestive of another article of food of or for which it is intended to be an imitation or substitute or which it resembles.
- (2) Notwithstanding this regulation, foods containing an artificial sweetening substance shall not be used in the preparation of a food not elsewhere standardized.
- (3) There shall not be written in the label on or attached to a package containing a food not elsewhere standardized or in an advertisement relating to that food any word or expression that compares a nutritional property or the ingredients of a food not elsewhere standardized with that or those of another food.
- (4) “Food not elsewhere standardized” is declared not to be a prescribed name.

S2—FROZEN PRE-COOKED FOODS

(1) A frozen pre-cooked food is a food cooked before freezing and represented to be suitable for consumption by man without further cooking, although it may be intended to be heated for serving.

Microbiological standard

(2) Frozen pre-cooked food when examined by methods prescribed by subregulation (3) shall—

- (a) be free from *Salmonella* in 25 g of that food;
- (b) have a standard plate count not exceeding 100 000 micro-organisms per gram of that food;
- (c) have an *Escherichia coli* count not exceeding 9 *Escherichia coli* per gram of that food; and
- (d) have a coagulase-positive staphylococci count not exceeding 100 coagulase-positive staphylococci per gram of that food, except that frozen pre-cooked prawns shall have a coagulase-positive staphylococci count not exceeding 500 coagulase-positive staphylococci per gram of that food.

Methods of microbiological analysis

(3) The methods set out in the Table in this subregulation are the prescribed methods for the microbiological examination of frozen pre-cooked foods.

Table

Salmonella

1. Proceed in accordance with the current Australian Standard method in AS1766 entitled "Methods for the Microbiological Analysis of Food", except that for the purpose of that method, when 5 sample units each consisting of at least 100 g of frozen pre-cooked food are examined in accordance with that method, the result shall be reported as *Salmonella* not detected in 25 g" only when no *Salmonella* has been detected in 25 g of each of those 5 sample units.

Standard plate count

2. Proceed in accordance with the current Australian Standard method in AS1766 entitled "Methods for the Microbiological Analysis of Food", except that for the purpose of that method, when 5 sample units each consisting of at least 100 g of frozen pre-cooked food are examined in accordance with that method, the result shall be reported as "not exceeding 100 000 micro-organisms per gram of the food" when at least 3 of those 5 sample units have a standard plate count not exceeding 100 000 micro-organisms per gram and any remaining sample units have a standard plate count not exceeding 1 000 000 micro-organisms per gram.

Escherichia coli

3. Proceed in accordance with the current Australian Standard method in AS1766 entitled "Methods for the Microbiological Analysis of Food", except that for the purpose of that method, when 5 sample units each consisting of at least 100 g of frozen pre-cooked food are examined in accordance with that method, the result shall be reported as "not exceeding 9 (MPN) *Escherichia coli* per gram of the food" when at least 4 of those 5 sample units have an *Escherichia coli* count not exceeding 9 (MPN) *Escherichia coli* per gram and any remaining sample unit has an *Escherichia coli* count not exceeding 70 (MPN) *Escherichia coli* per gram.

Coagulase positive-staphylococci

4. Proceed in accordance with the current Australian Standard method in AS1766 entitled "Methods for the Microbiological Analysis of Food", except that for the purpose of that method, when 5 sample units each consisting of at least 100 g of frozen pre-cooked food are examined in accordance with that method, the result shall be reported—
- (a) in the case of frozen pre-cooked foods other than frozen pre-cooked prawns, as "not exceeding 100 coagulase-positive staphylococci per gram of the food" when at least 4 of those 5 sample units have a coagulase-positive staphylococci count not exceeding 100 coagulase-positive staphylococci per gram and any remaining sample unit has a coagulase-positive staphylococci count not exceeding 1 000 coagulase-positive staphylococci per gram; and
 - (b) in the case of frozen pre-cooked prawns, as "not exceeding 500 coagulase-positive staphylococci per gram of the food" when at least 4 of those 5 sample units have a coagulase-positive staphylococci count not exceeding 500 coagulase-positive staphylococci per gram and any remaining sample unit has a coagulase-positive staphylococci count not exceeding 5 000 coagulase-positive staphylococci per gram.
- (4) "Frozen pre-cooked food" is declared not to be a prescribed name.

S3 POTABLE WATER, ICE

- (1) Potable water—
- (a) is water which—
 - (i) has been obtained from a source approved in writing for the purpose by the Executive Director, Public Health; or
 - (ii) has been distilled, boiled or otherwise treated by a process which has been approved for the purpose by the Executive Director, Public Health,
 or both;
 - (b) shall contain not more than 100 micro-organisms in one millilitre (when determined by the plate count method);
 - (c) shall not contain pathogenic micro-organisms, poisonous chemical constituents or sediment;
 - (d) is colourless; and
 - (e) shall be so kept between its collection or sterilisation and its sale or use in manufacture as to preserve it from contamination.
- (2) A person shall not use, in or in connection with the preparation of any food for sale, any water other than potable water.
- (3) Ice—
- (a) is the product obtained by freezing potable water; and
 - (b) shall be made, stored, handled, and delivered under such conditions as to prevent its contamination.

By His Excellency's Command,
G. PEARCE,
Clerk of the Council.