THE FOOD, DRUGS AND CHEMICAL SUBSTANCES (FOOD LABELLING, ADDITIVES AND STANDARDS) REGULATIONS

PART I-PRELIMINARY

1. These Regulations may be cited as the Food, Drugs and Chemical Substances (Food Labelling, Additives and Standards) Regulations.

L.N.107/1978. L.N.228/1978. L.N.55/1979, L.N.296/1979, L.N.121/1980, L.N.206/1985, L.N.63/1986, L.N.516/1988, L.N.189/1988.

Citation.

Interpretation.

2. In these Regulations, unless the context otherwise requires-

"close proximity" means, with reference to the common name, immediately adjacent to the common name without any intervening printed or written graphic matter;

"common name" means, with reference to food, any name set out in column 2 of Part I of the First Schedule or if the name is not so set out, any name in English by which any food is generally known;

"components" means any substances which form part of an ingredient;

"flavouring preparation" includes any food for which a standard is prescribed in Part VI;

"food additive" means any substance including any source of radiation, the use of which results, or may reasonably be expected to result, in it or its products becoming part of or affecting the characteristics of a food, but does not include-

(a) any nutritive material that is recognized or commonly sold as an article or ingredient of food;

(b) vitamins, mineral nutrients and amino acids;

(c) spices, seasonings, flavouring preparations, essential oils, oleoresins and natural extractives;

(d) pesticides;

(e) food packaging materials and components thereof; and

(f) drugs, recommended for administration to animals that may be consumed as food;

"food colour" means those colours prescribed for use in or upon food under Part IV;

"gelling agent" means gelatin, agar, or carrageenan and their salts;

"ingredient" means any substance, including a food additive used in the manufacture or preparation of a food and present in the final product;

"parts per million" means parts per million by weight and may be symbolized as p.p.m.;

"per cent" means per centum by weight and may be symbolized as %;

"sweetening agent" includes any food for which a standard is prescribed under Part VII;

"unstandardized food" means any food for which a standard is not prescribed in any part of these Regulations.

PART II-LABELLING, SPECIAL DIETARY FOODS AND POLICY

3. No person shall sell a manufactured, processed or prepacked food, unless a label has been affixed or applied to that food.

Sale of unlabelled food prohibited.	
Declarations to be included on food labels.	4. The label applied to a food shall carry-
	(a) on the main panel—
	(i) the brand or trade name of that food (if any);
	(ii) the common name of the food;
	(iii) in close proximity to the common name, a correct declaration of the net contents in terms of weight volume or number in accordance with the usual practice in describing the food;
	(b) grouped together on any panel—
	(i) a declaration by name of any preservatives used in the food;
	(ii) a declaration of permitted food colour added to the food;
	(iii) a declaration of any artificial or imitation flavouring preparation added to the food;
	(iv) in the case of a food consisting of more than one ingredient, a complete list of their acceptable common names in descending order of their proportions, unless the quantity of each ingredient is stated in terms of percentages or proportionate compositions, and
	(v) any other statement required under the provisions of these Regulations to be declared on the label;
	(c) on any panel, the name and address of the manufacturer, packer or distributor of the food.
Labelling information not to appear at bottom of container.	5. Notwithstanding regulation 4, the information required to appear on the label shall not be placed at the bottom of any food container.
Manner of displaying common names and declaration of net contents. <i>Supra</i> .	For the purposes of regulation 7 of the Food Drugs and Chemical Substances (General) Regulations and regulation 4 (a) of these Regulations—
	(a) a common name consisting of more than one word shall be deemed to be clearly and prominently displayed on the main panel of the label if each word, other than articles, conjunctions or prepositions, is in identical type and identically displayed; and
	(b) a declaration of net contents including each numeral in any indicated fraction on a package of food shall be deemed to be clearly and prominently displayed thereon if it is in bold face type.
Position or size of declaration of net contents on labels of certain glass	7. Regulation 7 of the food, Drugs and Chemical substances (General) Regulations and regulation 4 (a) (iii) of these Regulations shall not apply to the position or size of the declaration of net contents on the label of a food packed in glass containers on which the declaration appears twice on the shoulder or upper part of the container in block lettering or to the containers of alcoholic beverages and soft drinks.

Label declarations to appear clearly on both the inner and outer label.	8. Where both the inner and the outer labels are used on a package of food, the label declarations required by these Regulations to appear thereon shall appear on both the inner and outer labels.
Restriction on reference to the Act on the label or in advertisement.	9. No direct or indirect references to the Act or to these Regulations shall be made upon any label of, or in any advertisement for, a food unless the reference is a specific requirement of the Act or these Regulations.
Food sold in bulk exempted from requirements of label declarations.	10. Regulations 3 and 4 shall not apply to food sold in bulk or packaged from bulk at the place where the food is retailed.
Acceptable common names for certain foods.	11. For the purposes of regulation 4 (b) (iv), a name set out in column 2 of Part II of the First Schedule is the acceptable common name for the food set out in column 3 thereof in relation to the same item.
Label declaration not required	12. Notwithstanding the provisions of regulation 4 (b) (ii), it shall not be necessary to indicate the presence of caramel as a food colour on the label in-
to indicate the presence of	(a) non-excisable fermented beverages;
caramel as food colour in	(b) sauces;
certain loous.	(c) spirituous liquors;
	(d) vinegar, except spirit vinegar or blends containing spirit vinegar;
	(e) wine; and
	(f) soft drinks.
Exemptions of label declaration	13. Notwithstanding the provisions of regulation 4 (b) (i), it shall not be necessary to indicate the presence of sulphurous acids including salts thereof in or upon the label of—
from indicating the presence of	(a) glucose;
sulphurous acid in certain foods.	(b) glucose solids;
	(<i>c</i>) syrup;
	(d) confectionery;
	(e) malt liquor;
	(f) wine; and
	(g) soft drinks.
Exemption of label declaration from indicating the presence of artificial flavourings in certain foods.	14. Notwithstanding the provisions of regulation 4 (b) (iii), it shall not be necessary to indicate the presence of added artificial or imitation flavouring preparations on the label of liqueurs and alcoholic beverages.
Statement	15. Where a statement or claim implying a special dietary use is made on the label of, or in any

implying special dietary use.	advertisement for, any food the label shall carry a statement of the type of diet for which the food is recommended.
Label declaration of food containing an artificial sweetener.	16. A food containing saccharin or its salts shall carry on the label a statement to the effect that it contains (naming the synthetic sweetener) a non-nutritive artificial sweetener.
Standard for carbohydrate or sugar reduced foods.	17. Special dietary foods recommended for carbohydrate or sugar reduced diets shall be food that contains not more than 50 per cent of the glycogenic carbohydrate normally present in foods of the same class.
Condition for describing food as sugarless, etc.	18. For the purposes of these Regulations a food may be described as sugarless, sugar free, low in carbohydrates or by any other synonymous terms if it contains not more than 0.25 per cent glycogenic carbohydrates.
Mode of declaration of carbohydrate content in food.	19. Where a statement or claim relating to the carbohydrate, sugar or starch content is made on the label of, or in any advertisement for, a food the label shall carry a statement of the carbohydrate content in grams per 100 grams or on a percentage basis.
Standard for calorie reduced special dietary foods.	20. Special dietary foods recommended for calorie reduced diets shall be foods that contain not more than 50 per cent of the total calories normally present in foods of the same class.
Conditions for describing food as low calorie.	21. For the purposes of these Regulations a food may be described as low calorie or by any synonymous term if it contains not more than—
	(a) 15 calories per average serving; and
	(b) 30 calories in a reasonable daily intake.
Mode of declaring calorie content in food.	22. Where a statement or claim relating to the calorie content is made on the label of, or in any advertisement for, a food the label shall carry a statement of the calorie content in calories per 100 grams.
Standard for sodium reduced special dietary food.	23. The number of milligrams of sodium contributed by a reasonable daily intake of a special dietary food recommended for a sodium reduced diet shall not exceed one-sixth the number of milligrams of sodium contained in a reasonable daily intake of the same food.
Conditions for describing food as low	24. (1) For the purposes of these Regulations a food may be described as low sodium or by any synonymous term if it contains not more than-
sodium and mode of	(a) 10 mg. sodium in an average serving; and
declaration.	(b) 20 mg. in a reasonable daily intake.
	(2) Where a statement or claim relating to the sodium content is made on the label of, or in any advertisement for, a food the label shall carry a declaration of the sodium content in milligrams per 100 grams.
Restriction on the sale of food	25. No person shall sell a food containing a non-nutritive sweetening agent unless-
containing non-nutritive sweetening agents.	(a) that food meets the requirements for special dietary foods as prescribed in regulation 17 or 20;
	(b) the label carries a statement indicating a special dietary use.
Composition of standardized	26. (1) Where a standard for a food is prescribed in these Regulations—
food.	(a) that food shall contain only the ingredients included in the standard for that food;
	(b) each ingredient shall be incorporated in the food in the quantity within the limits prescribed for that ingredient; and

	(c) if the standard includes an ingredient to be used as a food additive for a specified purpose, that ingredient shall be a food additive set out in any of the tables contained in the Second Schedule for use as an additive to that food for that purpose.
	(2) Where a standard for a food is not prescribed in these Regulations
	(a) the food shall not contain any food additive except the food additives set out in any of the tables contained in the Second Schedule for use as additives to that food for the purpose set out in those tables; and
	(b) that food additive shall be incorporated in the food in a quantity within the limits prescribed for that food and food additive in those tables.
Limits of food additives stated to be "goods manufacturing practice".	27. Where the limit prescribed for a food additive in any of the tables in the Second Schedule is stated to be "good manufacturing practice", the amount of the food additive added to a food in manu facturing and processing shall not exceed the amount required to accomplish the purpose for which that additive is required to be added to that food.
Food additives to meet specifications.	28. (1) A food additive shall, where specifications are set out in any part of these Regulations for that additive, meet those specifications.
Cap.496.	(2) Where no specifications are set out in any part of these Regulations for a food additive but specifications have been established for that additive under the Standards Act or by the Joint Expert Committee on Food Additives of the Food and Agricultural Organization of the United Nations and the World Health Organization, that additive shall meet those specifications.
	(3) Where no specifications for a food additive are set out in any part of these Regulations or established under the Standards Act or by the Joint Expert Committee on Food Additives of the Food and Agricultural Organization of the United Nations and the World Health Organization, but specifications are set out for that additive in publication number 1406 for "Food Chemical Codex"— second edition (published by the National Academy of the United States of America), that food additive shall meet those specifications.
Restriction on sale of baby food containing	29. (1) No person shall sell a food that is represented for use for babies if the food contains food additives unless permission for such use has been granted by the Minister.
food additives.	(2) The provisions of paragraph (1) shall not apply to
	(a) ascorbic acid used in dry cereals containing banana; or
	(b) soya bean lecithin in rice cereals represented as being for use as baby food.
Components of food ingredients.	30. Where an ingredient of a food has more than one component, the name of all the components shall be included in the list of ingredients, except where such an ingredient is a food for which a standard has been established and such standard does not require a complete list of the ingredients.
Country of origin of food to	31. (1) The country of origin of a food shall be declared on the label.
be declared on the label.	(2) Where a food undergoes processing in a second country and such processing changes its nature, the country in which the processing was done shall, for the purpose of paragraph (1), be considered to be the country of origin.
Label declaration for irradiated food.	32. Food which has been treated with ionizing radiation shall be so designated on the label.
Misleading grade designations prohibited.	33. Grade designations used on the label shall be readily understood and not misleading or deceptive.
Expiry date to be on label and prohibition on sale of expired	33A. (1) For the purposes of these Regulations the last day, month and year required to be marked on food products pursuant to regulation 14 (e) of Food, Drugs and Chemical Substances (Food Hygiene) Regulations shall be marked on the label.
goods.	(2) No person shall sell any food whose date marking has expired after that date.

	PART III—FOOD ADDITIVES
Limit for food additives prescribed for soft drinks.	34. For the purpose of this Part, unless the context otherwise requires, where a limit for a food additive has been prescribed or exemptions from label declaration in regard to food additives have been permitted under these Regulations for soft drinks it shall include that for a beverage base, beverage mix and beverage concentrate, and the maximum level prescribed for the food additive shall be for the finished drink.
Labelling of	35. No person shall sell any substance for use as a food additive unless the label
used as food additives.	(a) carries a statement of the amount of each additive present; or
	(b) carries a complete list of the food additives present in descending order of their proportion as well as directions for their use which, if followed, shall produce a food not containing such additives in excess of the maximum levels of use prescribed by these Regulations.
Conditions for a request to add to or change food additives.	36.(1) Any person who wishes to request for a food additive to be added to or a change to be made in any of the tables set out in the Second Schedule shall submit his request to the Minister in a form, manner and content satisfactory to the Minister.
	(2) The request made in accordance with paragraph (1) shall include
	(a) a description of the food additive, including its chemical name and the name under which it is to be sold, the method of its manufacture, chemical and physical properties, composition and specification, and where that information is not available a detailed explanation;
	(b) a statement of the amount of the food additive proposed for use and the purpose of which it is proposed to be used together with directions, recommendations and suggestions for use;
	(c) where necessary in the opinion of the Minister, an acceptable method of analysis suitable for regulatory purposes that shall determine the amount of the food additive and of any sub stance resulting from the use of the food additive in the finished food;
	(d) data establishing the fact that the food additive shall have the intended physical or other technical effect;
	(e) detailed reports of tests made to establish the safety of the food additive under the recommended conditions for use;
	(f) data to indicate the residue that may remain in or upon the finished food product when the food additive is used with good manufacturing practice;
	(g) a proposed maximum limit for residues of the food additive in or upon the finished food;
	(h) specimens of the labelling proposed for the food additive; and
	(i) a sample of the food additive in the form in which it is pro posed to be used in food, a sample of the active ingredients and, on request by the Minister, a sample of the food containing the food additive.
	(3) The Minister's decision on a request made under paragraph (1) shall be final and he shall inform in writing the person filing the request of his decision.
Conditions for using more than one class II preservative.	37. The use of more than one class II preservative shall be allowed provided the sum of the ratios of the quantities of each preservative present in the product to the quantities permitted under these Regulations shall not exceed one.
Sale of only listed food additives.	38. No person shall sell any substance as a food additive unless the substance is listed in one or more of the tables set out in the second Schedule.
	PART IV—FOOD COLOURS
Exempted	39. Notwithstanding the provisions of these Regulations, sub paragraph (c) of paragraph (1) and

PART III—FOOD ADDITIVES

foods.	subparagraph (a) of paragraph (2) of regulation 26 shall not apply to spices, seasonings, flavouring preparations, essential oils, oleoresins and natural extractives.
Conditions for sale of food containing food additives.	40. No person shall sell a food containing a food additive except as prescribed in regulations 26 and 27.
	PART IV—FOOD COLOURS
Interpretation of Part.	41. For the purposes of this Part—
	"colour index numbers" means the numbers allocated to different colours in the colour index published by the Society for Dyers and Colounsts of the United Kingdom and the Association of Textile Chemists and Colourists of the United States of America;
	"diluent" means any substance suitable for human consumption other than a synthetic colour present in a colour mixture or preparation;
	"dye" means the principal dye and associated subsidiary and isomeric dyes contained in synthetic colour;
	"lake" means a straight colour extended on a substraction by adsorption, coprecipitation or chemical combination that does not include any combination of the ingredients made by a simple mixing process;
	"mixture" means a mixture of two or more synthetic colours or a mixture of one or more synthetic colours with one or more diluents;
	"preparation" means a preparation of one or more synthetic colours containing less than three per cent dye and sold for household use;
	"synthetic colour" means any organic colour, other than caramel, that is produced by chemical synthesis and has no counterpart in nature.
Colours permitted for	42. No person shall sell for use in or upon food any colour other than-
sale for use in or upon foods.	(a) natural colours, that is alkanet, anatto β -apo-8'-carotenal, β -carotene, beet red, chlorophyll, chlorophyll copper complex, cochineal, ethyl and methyl /3-apo-8'-carotenoates, orchil, paprika, riboflavin, saffron, sandalwood, sodium and potas sium chlorophyllin copper, turmeric, xanthophyll or their colouring principles whether isolated from natural sources or produced synthetically, and caramel;
	(b) inorganic colours, that is charcoal, carbon black, iron oxide, titanium dioxide, metallic aluminium and metallic silver; and
	(<i>c</i>) synthetic colours, that is brilliant blue FCF (colour index number 42090, 1971), carmoisine (colour index number 14720, 1971), erythrosine (colour index number 45430, 1971), indigo tine (colour index number 73015, 1971), ponceau 4R (colour index number 16255, 1971), sunset yellow FCF (colour index number 15985, 1971), tartrazine (colour index number 19140, 1971), and aluminium or calcium lakes of these colours.
Prohibited sales of food.	43. No person shall sell a food to which has been added any colour other than the colours specified in regulation 42.
Standard for food colours.	44. The food colours listed in regulation 42 (c) shall be of the Standard for standard set out in the table contained in the Third Schedule.
Prohibition against selling food containing food colours exceeding prescribed limite	45. No person shall sell a food, other than a synthetic colour or flavouring mixture preparation, that contains when prepared for consumption according to label direction, more than-
	(a) 300 parts per million of carmoisine (colour index number 14720, 1971), indigotine (colour index number 73015, 1971), sunset yellow FCF (colour index number 15985, 1971), tartrazine (colour index number 19140, 1971) or any combination of these colours;
	(<i>b</i>) 100 parts per million of brilliant blue FCF (colour index number 42090, 1971), erythrosine (colour index number 45430, 1971), ponceau 4R (colour index number 16255, 1971); or

	(c) 300 parts per million of any combination of the synthetic colours specified in paragraphs (a) and(b) and within the limits set by those paragraphs.
Limits for metallic	46. No person shall sell a food colour for use in or upon food that contains more than
contaminants in food colours.	(a) 3 parts per million of arsenic calculated as arsenic, as deter mined by the official method;
	(b) 10 parts per million of lead, calculated as lead as determined by the official method; or
	(c) except in case of iron oxide and lakes, a total of 100 parts per million of iron and copper, calculated as iron and copper, and if other heavy metals are present the colour shall be deemed to be adulterated.
Limit for carotenal in food.	47. No person shall sell food to which has been added more than 35 parts per million of β -apo-8'- carotenal or ethyl β -apo-8'-carotenal or methyl β -apo-8'-carotenoate.
Labelling of synthetic colours.	48. No person shall sell a synthetic colour for use in or upon food unless the label carries-
	(a) the common name of the synthetic colour;
	(b) the lot number of the manufacture of synthetic colour; and
	(c) the words "Food Grade Colour".
Labelling of mixture or preparation of	49. No person shall sell a mixture or preparation of colours for use in or upon food, unless the label carries—
colours.	(a) the lot number of the mixture or preparation;
	(b) the words "Food Grade Colour"; and
	(c) the common names of the individual colours in the mixture or preparation.
	PART V—POISONOUS SUBSTANCES IN FOOD
Limits for poisonous or	PART V—POISONOUS SUBSTANCES IN FOOD
harmful substances in food.	50. Except as provided in these Regulations, a food specified in Part I or Part II of the Fourth Schedule which contains—
	(a) any or all of the poisonous or harmful substances listed in Part I or Part II in amounts not exceeding the quantities stated therein in parts per million (p.p.m.) for that food; and
	(b) no other poisonous or harmful substances, shall be exempted from the provisions of paragraph (a) of section 3 of the Act.
	PART VIFLAVOURING PREPARATIONS
Standard for flavour extract or	PART VI—FLAVOURING PREPARATIONS
essence.	51. Extract or essence of a named flavour shall be a solution in ethyl alcohol, glycerol, propylene glycol or any combination of these, of sapid or odorous extract principles or both, derived from the plant after which the flavouring extract or essence is named, and may contain water, a sweetening agent, food colour and a class II or class IV preservative as prescribed in the Second Schedule.
Standard for artificial or imitation extract or essence.	52. Artificial extract, artificial essence, imitation extract and imitation essence of a named flavour shall be a flavouring extract or essence except that the flavouring principles shall be derived in whole or in part from sources other than the aromatic plant after which it is named, and if such extract or essence is defined in these Regulations the flavouring strength of the artificial or imitation extract or essence shall be not less than that of the extract or essence.
Standard for flavour.	53. A named flavour—
	(a) shall be a preparation, other than a flavouring preparation prescribed in regulation 51 of sapid or odorous principles or both, derived from the aromatic plant after which the flavour is named;
	(b) may contain a sweetening agent, food colour, a class II preservative, a class IV preservative or

an emulsifying agent as prescribed in the Second Schedule; and (c) may have added to it the following liquids only-(i) water; (ii) ethyl alcohol: (iii) glycerol; (iv) propylene glycol; and (v) edible vegetable oil. Standard for 54. A named artificial or imitation flavour shall be a flavour except that the flavouring principles artificial or may be derived wholly or partly from sources other than the aromatic plant after which it is named, imitation flavour. and if such flavour is defined in these Regulations the flavouring strength of the artificial or imitation flavour shall be not less than that of the flavour. Standard for fruit 55. Notwithstanding regulations 51 and 53 a named fruit extract, essence or flavour, naturally extract or fortified, shall be an extract, essence or flavour derived from the named fruit to which other natural extractives have been added and 51 per cent of the flavouring strength shall be derived from the essence naturally named plant. fortified. Labelling of or 56. The label of or any advertisement for an artificial or imitation flavouring preparation shall have advertisement the word "artificial" or "imitation" as an integral part of the name of such flavouring preparation and for artificial in identical type and identically displayed with such name. flavouring preparations. 60. Cassia essence, cassia extract or cassia flavour or cassia cinnamon essence, cassia Standard for cassia essence. cinnamon extract or cassia cinnamon flavour shall be the essence, extract or flavour derived from extract or flavour the natural or terpeneless oil obtained from the leaves and twigs of cinnamomum cassia L. and containing not less than 80 per cent cinnamic aldehyde, and shall correspond in flavouring or cassia cinnamon strength to an alcoholic solution containing not less than 2 per cent by volume of volatile oil of extract, essence cassia cinnamon. or flavour. Standard for 57. Almond essence, almond extract or almond flavour shall be the essence, extract or flavour almond essence. derived from the kernels of the bitter almond, apricot or peach and shall contain not less than 1 extract or per cent by volume of hydrocyanic acid-free volatile oil obtained therefrom. flavour. 58. Anise essence, anise extract or anise flavour shall be the essence, extract or flavour derived Standard for from the natural or terpeneless oil of anise and shall correspond in flavouring strength to an anise essence. alcoholic solution containing not less than 3 per cent by volume of oil of anise, the volatile oil extract or flavour. obtained from the fruit of Pimpinella anisumL., orillicium verumHook. Standard for 59. Celery seed essence, celery seed extract or celery seed flavour shall be the essence, extract celery seed or flavour derived from celery seed or the terpeneless oil of celery seed and shall correspond in essence, extract flavouring strength to an alcoholic solution containing not less than 0.3 per cent by volume of or flavour. volatile oil of celery seed. Standard for 60. Cassia essence, cassia extract or cassia flavour or cassia cinnamon essence, cassia cinnamon extract or cassia cinnamon flavour shall be the essence, extract or flavour derived from cassia essence, the natural or terpeneless oil obtained from the leaves and twigs of cinnamomum cassia L. and extract or flavour containing not less than 80 per cent cinnamic aldehyde, and shall correspond in flavouring or strength to an alcoholic solution containing not less than 2 per cent by volume of volatile oil of cassia cinnamon extract, essence cassia cinnamon. or flavour. 61. Ceylon cinnamon essence, Ceylon cinnamon extract or Ceylon cinnamon flavour shall be the Standard for Cevion cinnamon essence, extract or flavour derived from volatile oil obtained from the bark of cinnamomum essence extract ZeylanicumNees and shall containor flavour. (a) not less than 2 per cent by volume of oil of Ceylon cinnamon;

(b) not less than 65 per cent cinnamic aldehyde; and

(c) not more than 10 per cent of eugenol.

Standard for clove essence, extract or flavour.	62. Clove essence, clove extract or clove flavour shall be the essence, extract or flavour derived from the volatile oil obtained from clove buds and shall contain not less than 2 per cent by volume of oil of clove.
Standard for ginger essence, extract or flavour.	63. Ginger essence, ginger extract or ginger flavour shall be the essence, extract or flavour derived from ginger and shall contain, in 100 millilitres, the alcohol soluble matter from not less than 20 grams of ginger.
Standard for peppermint essence, extract or flavour.	67. Peppermint essence, peppermint extract or peppermint flavour shall be the essence, extract or flavour prepared from peppermint or oil of peppermint, obtained from the leaves and flowering tops of <i>Mentha piperita</i> L., or of <i>Mentha arvensis</i> De. C., var. <i>piperascens</i> Holmes, and shall correspond in flavouring strength to an alcoholic solution of not less than 3 per cent by volume of oil of peppermint containing not less than 50 per cent free and combined menthol.
Standard for lemon essence, extract or flavour.	64. Lemon essence, lemon extract or lemon flavour shall be the essence, extract or flavour prepared from the natural or terpeneless oil of lemon or from lemon peel and shall contain not less than 0.2 per cent citral derived from oil of lemon.
Standard for nutmeg essence, extract or flavour.	65. Nutmeg essence, nutmeg extract or nutmeg flavour shall be the essence, extract or flavour prepared from the natura1 or terpeneless oil of nutmeg and shall correspond in flavouring strength to an alcoholic solution containing not less than 2 per cent by volume of oil of nutmeg.
Standard for orange essence, extract or flavour.	66. Orange essence, orange extract or orange flavour shall be the essence, extract or flavour prepared from sweet orange peel, oil of sweet orange or terpeneless oil of sweet orange, and shall correspond in flavouring strength to an alcoholic solution containing 5 per cent by volume of oil of sweet orange, the volatile oil obtained from the fresh peel of <i>Citrus aurantium</i> L., that shall have an optical rotation, at a temperature of 25° C., of not less than +95°, using a tube 100 millilitres in length.
Standard for peppermint essence, extract or flavour.	67. Peppermint essence, peppermint extract or peppermint flavour shall be the essence, extract or flavour prepared from peppermint or oil of peppermint, obtained from the leaves and flowering tops of <i>Mentha piperita</i> L., or of <i>Mentha arvensis</i> De. C., var. <i>piperascens</i> Holmes, and shall correspond in flavouring strength to an alcoholic solution of not less than 3 per cent by volume of oil of peppermint containing not less than 50 per cent free and combined menthol.
Standard for rose essence, extract or flavour.	68. Rose essence, rose extract or rose flavour shall be the essence, extract or flavour obtained from the petals of Rosa <i>damascena</i> Mill. or R. <i>moschata</i> Herrm and shall contain not less than 0.4 per cent by volume of attar of rose.
Standard for savory essence, extract or flavour.	69. Savory essence, savory extract or savory flavour shall be the essence, extract or flavour prepared from savory or oil of savory and shall contain not less than 0.35 per cent by volume of savory.
Standard for spearmint essence, extract or flavour.	70. Spearmint essence, spearmint extract or spearmint flavour shall be the essence, extract or flavour prepared from oil of spearmint obtained from the leaves and flowering tops of <i>Mentha spicataL</i> , and <i>Mentha cardiaca</i> and shall contain not less than 3 per cent by volume of oil of spearmint.
Standard for sweet basil essence, extract or flavour.	71. Sweet basil essence, sweet basil extract or sweet basil flavour shall be the essence, extract or flavour prepared from sweet basil or oil of sweet basil obtained from the leaves and tops of <i>Ocymum basilcum</i> L. and shall contain not less than 0.1 per cent by volume of oil of sweet basil.
Standard for sweet marjoram essence, extract or flavour.	72. Sweet marjoram essence, sweet marjoram extract or sweet marjoram flavour or marjoram essence, marjoram extract or marjoram flavour shall be the essence, extract or flavour prepared from mar joram or from oil of marjoram and shall contain not less than 1 per cent by volume of oil of marjoram.
Standard for thyme essence, extract or flavour.	73. Thyme essence, thyme extract or thyme flavour shall be the essence, extract or flavour prepared from oil of thyme and shall contain not less than 0.2 per cent by volume of oil of thyme.
Standard for vanilla essence	74. Vanilla essence, vanilla extract or vanilla flavour-
extract or flavour.	(<i>a</i>) shall be the essence, extract or flavour prepared from the vanilla bean, the dried, cured fruit of <i>vanilla planifolia</i> Andrews or <i>vanilla tahitensis</i> J. W. Moore; and

(b) shall contain in 100 millilitres, regardless of the method of extraction, at least the quantity of soluble substances in the natural proportions that are extractable by the official method from—

	(i) not less than 10 grams of vanilla beans, where such beans contain 25 per cent or less moisture; and
	(ii) not less than 7.5 grams of vanilla beans on the moisture- free basis, where such beans contain not more than 25 per cent moisture; and
	(c) notwithstanding regulations 51 and 53, shall not contain added colour.
Standard for wintergreen essence, extract or flavour.	75. Wintergreen essence, wintergreen extract or wintergreen flavour shall be the essence, extract or flavour prepared from oil of wintergreen, the volatile oil distilled from the leaves of <i>Gaultheria</i> procumbensL. or from <i>Betula lentaL</i> , and shall contain not less than 3 per cent by volume of wintergreen.
	PART VII—SWEETENING AGENTS
Standard for sugar.	PART VII—SWEETENING AGENTS
Ŭ	76. Sugar shall be the food chemically known as sucrose and shall conform to the following composition—
	(a) polarization, not less than 99.7° S;
	(b) invert sugar, not more than 0.1 per cent;
	(c) ash, not more than 0.1 per cent;
	(d) moisture, not more than 0.1 per cent;
	(e) colour, not more than 500 ICUMSA units.
Standard for liquid sugar.	77. Liquid sugar shall be the food obtained by dissolving sugar in water.
Standard for invert sugar.	78. Invert sugar shall be the food obtained by the partial or complete hydrolysis of sucrose.
Standard for liquid invert sugar.	79. Liquid invert sugar shall be the food consisting of a solution of invert sugar in water.
Restriction of sale of liquid sugar or liquid invert sugar.	80. No person shall sell liquid sugar or liquid invert sugar unless the label carries a statement of the percentage of liquid sugar or liquid invert sugar contained therein.
Standard for icing sugar.	81. Icing or powdered sugar shall be powdered sugar which may contain either not more than 5 per cent starch or an anti-caking agent in quantities prescribed in the Second Schedule.
Standard for	82. Brown sugar, yellow sugar or golden sugar-
	(a) shall be the food obtained from the syrups originating from the sugar refining process; and
	(b) shall contain not less than 90 per cent sugar and invert sugar and not more than—
	(i) 4.5 per cent moisture; and
	(ii) 3.5 per cent sulphated ash.
Standard for refined sugar syrup.	83. Refined sugar syrup, refiner's syrup or golden syrup—
	(a) shall be the food made from syrup or originating from sugar refining process which may be hydrolized; and
	(b) shall contain not more than
	(i) 35 per cent moisture; and

	(iii)2.5 per cent sulphated ash.
Standard for dextrose or dextrose monohydrate.	84. Dextrose or dextrose monohydrate—
	(a) shall be the food chemically known as dextrose;
	(b) shall contain total solids content of not less than 90 per cent; and
	(c) shall contain not more than
	(i) 10 per cent moisture; and
	(ii) 0.25 per cent ash.
Standard for	85. Liquid glucose or glucose syrup—
nquia giacoso.	(a) shall be the thick, syrupy nearly colourless food made by the incomplete hydrolysis of starch or of starch containing substance;
	(b) shall contain not less than 20 per cent reducing sugar calcu lated as dextrose on moisture-free basis;
	(c) may contain sulphurous acid or its salts as prescribed in the Second Schedule; and
	(<i>d</i>) shall contain not more than—
	(i) 25 per cent moisture; and
	(ii) 1 per cent ash.
Standard for glucose solids.	86. Glucose solids—
gidocod conder	(a) shall be the nearly colourless food made by the incomplete hydrolysis of starch or of starch containing substances, and if the glucose is derived from corn may be called "corn syrup solids";
	(b) may contain sulphurous acid or its salts as prescribed in the Second Schedule;
	(c) shall contain not more than-
	(i) 6 per cent moisture; and
	(ii) 1.25 per cent ash; and
	(d) shall not contain less than 15 per cent reducing sugar calculated as dextrose on a moisture- free basis.
Standard for glucose syrup.	87. Glucose syrup of a named source—
gladeed by ap.	(a) shall be glucose;
	(b) may contain—
	(i) a sweetening agent;
	(ii) a flavouring preparation;
	(iii) sorbic acid; and
	(iv) sulphurous acid or its salts as prescribed in the Second Schedule; and
	(c) shall contain not more than—

	(i) 35 per cent moisture; and
	(ii) 3 per cent ash.
Standard for	88. Honey—
noney.	(a) shall be the food derived solely from the nectar of flowers and other sweet exudation of plants by bees;
	(b) shall contain not less than 60 per cent invest sugar; and
	(c) shall contain not more than
	(i) 20 per cent moisture;
	(ii) 8 per cent sucrose; and
	(iii) 1 per cent ash.
	PART VIII—MEAT, ITS PREPARATION AND PRODUCTS
	PART VIII-MEAT, ITS PREPARATION AND PRODUCTS
Interpretation	89. For the purposes of this Part—
ог Рап.	"animal" means any animal used as food, but does not include marine and fresh water animals;
	"filler" means—
	(a) flour or meat prepared from grain or potato or soya bean;
	(b) bread, biscuit, or bakery products; and
	(c) milk powder, skim milk powder, butter milk or whey powder.
Standard for meat.	90. Meat shall be the clean dressed flesh of a slaughtered animal that has been inspected by an authorized officer and found fit for human consumption.
Meaning of "meat products".	91. "Meat products" means the products obtained from meat and includes those parts of the carcass not usually included in meat, with or without other ingredients.
Addition of certain preservatives and colours to meat and meat products prohibited.	92. Meat, meat products or preparations thereof shall be adulterated if preservatives or colours other than those prescribed in the Second Schedule are present therein or have been added thereto.
Standard for prepared meat or prepared meat products.	93. Prepared meat or prepared meat products shall be meat or meat products respectively, whether comminuted or not, to which has been added any other ingredient prescribed by these Regulations or which have been preserved, canned, cooked or otherwise processed and may contain—
	(i) in case of hams, shoulders, butts, picnics and backs, gelatin and agar; and
	(ii) in case of partially defatted pork fatty tissue and partially defatted beef fatty tissue, a class IV preservative as prescribed in the Second Schedule.
Labelling of food consisting of meat products or prepared meat.	94. A food that consists wholly or in part of a meat product or a prepared meat product shall be labelled with the words "meat product" or with the name of the meat product.
Composition of pumping pickle,	95. Pumping pickle, cover pickle and dry cure used in the curing of preserved meat or preserved meat products may contain—

etc., used for curing of preserved meat or preserved meat products.	(a) preservatives as prescribed in the Second Schedule;
	(b) citric acid, sodium citrate or vinegar;
	(c) dextrose, glucose or sugar;
	(<i>d</i>) salt, spices and seasonings;
	(e) sodium carbonate or sodium hydroxide;
	(<i>f</i>) in the case of pumping pickle for cured pork and beef cuts, disodium phosphate, monosodium phosphate, sodium hexametaphosphate, sodium tripolyphosphate, tetrasodium pyro phosphate and sodium acid pyrophosphate, as shall result in the finished product containing not more than 0.5 per cent added phosphate;
	(g) in the case of pumping pickle for cured beef cuts, enzymes; and
	(h) in the case of dry cure, a prescribed anti-caking agent or a humectant.
Prohibition against the selling of dead	96. (1) No person shall sell as food a dead animal or part thereof, or meat products, preparations containing meat or meat products obtained, prepared or manufactured from a dead animal.
animals, etc., as food.	(2) For the purposes of paragraph (1) "dead animal" means a dead animal that was not killed for the purpose of food in accordance with commonly accepted practice of killing animals for the purpose of food.
Conditions for sale of meat in hermetically sealed containers.	97. (1) No person shall sell meat, meat products or preparations thereof, packed in a hermetically sealed container unless such meat has been heat processed after or at the time of sealing at a temperature and for a time sufficient to prevent the survival of any pathogenic organisms or microorganisms capable of producing toxins.
	(2) Notwithstanding the provisions of paragraph (1), meat, meat products or preparations thereof packed in a hermetically sealed container that has been processed as required thereunder may be sold if—
	(a) it has been stored continuously under refrigeration at a temperature below 4° C. and the label on the container carries a statement on the main panel to the effect that the product is perishable and must be refrigerated; or
	(b) it has been maintained continuously in the frozen state and the label carries a statement on the main panel to the effect that the product is perishable and must be kept frozen; or
	(c) it contains a prescribed class I preservative or an appropriate mixture thereof prepared in accordance with good manufacturing practice and has been heat processed after or at the time of sealing at a temperature for a time sufficient to prevent the formation of any bacterial toxins; or
	(<i>d</i>) it has been subjected to a dehydration process in accordance with good manufacturing practice; or
	(e) it has a pH of 4.4 or less.
Standard for minced or ground beef.	98. Minced or ground beef, sold under any name whatsoever shall be comminuted beef meat containing not more than 30 per cent standard for fat comprised of the fat normally adherent to the beef used, and where the product is represented by any means whatsoever as lean, it shall contain not more than 15 per cent fat.
Limits for filler, binder, etc., in prepared meat or meat products.	99. No person shall sell meat or prepared meat products except blood pudding, black pudding and white pudding that contain more than
	(a) that amount of filler, meat binder or other ingredients, that is represented by 4 per cent reducing sugars, calculated as dextrose, as determined by the official method; or

(b) 60 per cent moisture where such prepared meat or prepared meat product contains filler.

Standard for 100. Preserved meat or preserved meat products other than refrigerated or frozen meat or meat preserved meat products shall be the cooked or uncooked meat or meat products which are salted, pickled, or preserved canned, cured or smoked, may be glazed and containmeat products. (a) a prescribed class I preservative; (b) dextrose, glucose or sugar; (c) spices and seasonings; (d) vinegar; and (e) smoke flavouring or artificial smoke flavouring, in which case the main panel of the label shall carry, immediately preceding or following the common name, the statement "Smoked Flavouring Added" or "Artificial Smoked Flavouring Added", whichever term is applicable. Standard for 101. (1) Sausages or sausage meat shall be the fresh or preserved comminuted meat to which sausage or has been added salt and spices which may be enclosed in a casing, dipped in vinegar, smoked or cooked and may containsausage meat. (a) animal fat; (b) filler; (c) beef tripe; (d) liver; (e) fresh blood from a healthy animal; (f) sugar, dextrose or glucose; (g) harmless lactobacilli culture; (h) lactic acid starter culture, Pediococus cerevisiae; (i) meat binder; (i) blood plasma; (k) in case of preserved comminuted meat, smoke flavouring or artificial smoke flavouring if the main label carries, immediately preceding or following the common name, the statement "Smoke Flavouring Added" or "Artificial Smoke Flavouring Added", whichever term is applicable; (1) if cooked, glucono delta lactone partially defatted fatty tissue and added skim milk product, obtained from skim milk by the reduction of its calcium content and a corresponding increase in its sodium content, in an amount not exceeding 3 per cent; and (m) in the case of a product sold as dry sausage or sausage meat, glucono delta lactone. (2) A product sold as sausage or sausage meat shall contain not less than 65 per cent meat for pork and 50 per cent meat for beef as determined by the official method. Standard for 102. Potted meat, meat paste or meat spread shall be the comminuted and cooked fresh or potted meat. preserved meat and may contain a meat binder, salt, sugar, dextrose, glucose, spices, other meat paste or seasonings and a gelling agent and shall contain not less than 65 per cent of meat as determined meat spread. by the official method. Standard for 103. Potted meat products, meat product paste or meat product spread shall be the food Potted meat, consisting wholly or in part of meat products and shall otherwise conform to the standard for meat paste or potted meat. meat product spread

Meat loaf, meat roll, etc.	104. Meat loaf, meat roll, meat lunch or luncheon meat shall be comminuted and cooked, fresh or preserved meat, pressed into shape and may contain a dried milk product obtained from skim milk by the reduction of its calcium content and a corresponding increase in its sodium content, in an amount not exceeding 3 per cent of the finished food, filler, meat binder, salt, sugar, dextrose, glucono delta lactone, glucose, spices, other seasonings, milk, eggs, a gelling agent and partially defatted beef fatty tissue and a partially defatted pork fatty tissue and shall contain not less than 65 per cent meat as determined by the official method.
Standard fro meat product loaf or meat product loaf.	105. Meat product loaf or meat and meat product loaf shall be the food consisting wholly or in part of meat product and shall otherwise conform to the standard prescribed for meat loaf.
Standard for meat pies.	106. Meat pies such as "beef pie", "veal pie" and "pork pie" shall contain only the species identified on the label and not less than 25 per cent of all the ingredients including the crust and shall be computed on the basis of the fresh uncooked meat contained therein.
Label of declaration for prepared meat product to which a gelling agent has been added.	107. The label of a prepared meat or prepared meat product to Label which a gelling agent has been added as prescribed by these Regulations shall carry a declaration of the presence of the gelling agent, or the word "jellied", as an integral part of the name of the food.
Standard for edible bone meal.	108. Edible bone meal or edible bone flour shall be the food prepared by grinding dry, defatted bones obtained from slaughtered animals that have been inspected and found fit for human consumption by an authorized officer, and shall contain—
	(a) not less than 85 per cent ash;
	(b) not more than 10,000 micro-organisms per gram; and
	(c) no Escherichia Coli per gram.
Standard for gelatin.	109. Gelatin or edible gelatin—
-	(a) shall be the purified food obtained by the processing of skin, ligaments or bones of a slaughtered animal that has been inspected and found fit for human consumption by an authorized officer;
	(b) shall contain—
	(i) not less than 85 per cent ash-free solids when tested by the official method;
	(ii) not more than 10,000 micro-organisms per gram;
	(iii) no Escherichia Coli per gram; and
	(c) may contain—
	(i) not more than 2.6 per cent ash on a dry basis; and
	(ii) 500 parts per million of sulphurous acid including its salts, calculated as sulphur dioxide.
	PART IX—POULTRY, POULTRY MEAT, THEIR PREPARATION AND PRODUCTS
	PART IXPOULTRY, POULTRY MEAT, THEIR PREPARATIONS AND PRODUCTS
Interpretation of Part.	110. For the purposes of this Part the term "filler" has the meaning assigned to it under Part VIII.
Meaning of "poultry".	111. "Poultry" means any bird that is commonly used as food.
Standard for	112. Poultry meat shall be the clean, dressed flesh, exclusive of giblets, of eviscerated poultry that

poultry meat.	has been inspected by an authorized officer and found fit for human consumption.
Meaning of "poultry meat products".	113. "Poultry meat products" means the clean parts of poultry, other than poultry meat, commonly used as food and includes the giblets and the skin.
Standard for Giblets	114. Giblets shall be the properly trimmed and washed liver from which the gall bladder has been removed, the heart, with or without giblets. the pericardial sac, and the gizzard from which the lining and contents have been removed.
Standard for prepared poultry meat or Prepared poultry meat products.	115.Prepared poultry meat or Prepared poultry meat products shall be poultry or poultry meat products, whether comminuted or not, which have been preserved, canned or cooked. product that is cured or smoked and may contain dextrose, glucose EdSur68" and class I preservatives as Prescribed in the
Additional of certain substance to Poultry meat.	116. Poultry meat, poultry meat products or preparations thereof shall be adulterated if any of the following substances or any substance in the following classes is present therein or has been added thereto—
poultry meat products or	(a) any organ or portion of poultry that is not commonly used as food;
preparations prohibited	(b) any preservative other than those specified for this product in the Second Schedule;
	(c) any food colour other than caramel.
Labelling of food	117.food that consists wholly or in part of Poultry meat products shall carry on the label-
Poultry meat products	(a) the words "Poultry Meat Products"; or
	(b) specify the name of the parts contained in the poultry meat products.
Sale of certain	118. No person shall sell for consumption as food—
products prohibited.	(a) poultry to which has been administered any preparation having oestrogenic activity; or
	(b) poultry meat or poultry meat products that contain any residues or exogenous oestrogenic substances.
Limit for filler,etc,in	119. No person shall sell prepared poultry meat or prepared poultry meat products that contain more than—
poullry meat and prepared poultry meat products.	(a) that amount of filler or other ingredients that is represented by 4 per cent reducing sugars, calculated as dextrose as determined by the official method; or
	(b) 60 per cent moisture where such prepared poultry or prepared meat product contains filler.
Standard for preserved poultry and preserved poultry meat products.	120 Preserved poultry meat or preserved poultry meat products shall be the cooked or uncooked poultry meat or poultry meat product that is cured or smoked and may contain dextrose, glucose, spices, sugar, vinegar and class I preservatives as Prescribed in the second schedule.
Standard for	121. (1) Canned poultry of a given name shall be prepared from poultry meat and may contain-
ouniou pouniy.	(a) those bones or pieces of bones attached to the portion of poultry meat that is being canned;
	(b) broth;
	(<i>c</i>) salt;
	(d) gelling agents; and
	(e) not more than 5 per cent fat.
	(2) The "broth" that is used in canned poultry of a given name shall be the liquid in which the

	poultry meat has been cooked.
Label declaration of canned poultry containing a gelling agent.	122.Canned poultry of a given name containing a gelling agent shall carry on the label a declaration indicating the presence of the gelling agent or the word "jellied" as an integral part of the name of the food.
Standard for boneless poultry.	123. Boneless poultry of a given name shall be the canned poultry meat from which the bones and skin have been removed containing not less than 50 per cent of the named poultry meat, as determined by the official method, and may contain broth having a specific gravity of not less than 1,000 at a temperature of 50°C.
Standard for liquid, dried or frozen whole egg, etc.	124.Liquid, dried or frozen whole egg, egg-yolk, egg-white, egg-albumen or a mixture of these shall be the egg products obtained by removing the shell of wholesome fresh eggs or wholesome stored eggs and processing them, and may contain—
	(a) salt and sugar;
	(b) stabilizing agent as prescribed in the Second Schedule;
	(<i>c</i>) in case of dried whole egg, egg-yolk, egg-white and egg- albumen, 2 per cent anti-caking agent as prescribed in the Second Schedule; and
	(d) in the case of liquid, dried or frozen egg-white a whipping agent as prescribed in the Second Schedule.
Egg products or liquid egg be free from salmonella.	125. No person shall sell egg products or liquid eggs for use as Egg products or food unless it is free from the salmonella bacteria as determined by liquid egg to the official method.
	PART X—MARINE AND FRESH WATER ANIMAL PRODUCTS
	PART X-MARINE AND FRESH WATER ANIMAL PRODUCTS
Interpretation	126. For the purposes of this Part-
of Part.	"filler" has the meaning assigned to it by Part VIII;
	"marine and fresh water animal" includes-
	(a) fish;
	(b) crustaceans, molluscs, other marine invertebrates; and
	(c) marine mammals.
Standard for fish.	127. Fish shall be the clean, whole or dressed edible and wholesome part of fish that is ordinarily used for human consumption, with or without salt or seasoning, and may contain food additives as prescribed in the Second Schedule.
Standard for fish meat	128. For the purposes of this Part fish meat shall be the clean. Standard for dressed flesh of crustaceans, molluscs, other marine invertebrates, fish meat. marine mammals and marine reptiles, whether comminuted or not, with or without salt and seasoning, and may contain food additive as prescribed in the Second Schedule.
Addition of certain	129.Fish and fish meat products shall be adulterated if any of the following substances or any substance in any one of the following classes is present therein or has been added thereto—
fish and fish meat products	(a) any preservatives, other than those prescribed in the Second Schedule, except-
prohibited.	 (i) sorbic acid or its salts in dried fish that has been smoked or salted and in cold processed, smoked and salted fish paste;
	 (ii) benzoic acid or its salts, methyl-p-hydroxy benzoate in marinated or similar cold processed, packaged fish and meat products; and

(b) food colour other than those prescribed in the Second Schedule.

Standard for 130. Prepared fish or prepared fish meat shall be the whole or comminuted food prepared from prepared fish or fresh or preserved fish or fish meat respectively, may be canned or cooked, and may contain—prepared fish meat.

(a) in case of lobster paste and fish (caviar), food colour as prescribed in the Second Schedule;

(b) in case of canned shellfish, canned spring mackerel and frozen cooked prawn (shrimp), citric acid or lemon juice;

(c) in case of canned salmon, tuna, lobster, crabmeat and prawn (shrimp), calcium disodium ethylenediaminetetraacetate (calcium disodium EDTA) and sulphate as prescribed in the Second Schedule if such addition is declared on the label;

(d) in the case of canned tuna, ascorbic acid;

 (e) in case of canned sea food, sodium hexametaphosphate and sodium acid pyrophosphate as prescribed in the Second Schedule;

(*f*) in case of canned cod livers, canned sardines and canned kipper snacks, liquid smoke flavour if such addition is declared on the main panel of the label;

(g) edible oil, vegetable broth and tomato puree if such addition is declared by name on the label;

(*h*) a gelling agent if the label carries the word "jellied" as an integral part of the name;

(i) salt; and

fish meat.

(*j*) in case of cooked canned clams, calcium disodium ethylenedi-aminetetraacetate (calcium disodium EDTA) as prescribed in the Second Schedule, if such addition is declared on the label.

Standard for
fish binders.131.Fish binder for use in or upon prepared fish or prepared fish meat shall be filler with any
combination of salt, sugar, dextrose, glucose, spices and other seasonings.

Condition for sale of filler or a fish binder represented for use in fish products either by label or in any advertisement without the label or advertisement carrying adequate directions for use. fish binder.

Limits for filler 133. (1) No person shall sell prepared fish or prepared fish meat that contains more than and moisture in prepared fish or (a) that amount of filler, fish binder or other ingredients that is represented by 4 per cent reduci

(a) that amount of filler, fish binder or other ingredients that is represented by 4 per cent reducing sugars, calculated as dextrose, as determined by the official method; and

(b) 70 per cent moisture where such prepared fish contains filler.

(2) Notwithstanding paragraph (1), lobster paste shall not contain more than 2 per cent filler or fish binder.

Standard for preserved fish or preserved fish meat, other than frozen fish Standard for or frozen fish meat, shall be cooked or uncooked fish or fish meat preserved fish that is dried, salted, pickled, cured or smoked and may contain dextrose, glucose, spices, sugar, vinegar and class I preservatives as prescribed in the Second Schedule, and—

(a) dried fish that has been smoked or salted and cold processed, smoked and salted fish paste may contain sorbic acid or its salts;

(b) smoked fish may contain a prescribed food colour;

(c) packaged fish and fish meat products that are marinated or otherwise cold processed may contain sandalwood, benzoic acid or its salts, methyl-p-hydroxy benzoate and propyl-p- hydroxy

	benzoate.
Conditions for sale of smoked fish or fish product sealed container.	135.No person shall sell smoked fish or a smoked fish product Conditions for packed in a container that has been sealed to exclude air unless—
	(a) it has been heat processed after sealing at a temperature and product in for a time sufficient to destroy all spores of <i>clostridium botulinum</i> ; or
	(b) it contains not less than 9 per cent salt as determined by the official method.
Standard for fish paste.	136.Fish paste shall be the paste comprising not less than 70 per Standard for cent of one or more kinds of fish that are fresh, cured or smoked fish and may contain filler, fish binder, or monoglyceride as prescribed in the Second Schedule.
Standard for oysters and other shellfish.	137.Oysters and other shellfish shall be maintained in a wholesome condition and shall have been harvested from a location that has been approved by a competent authority as free from contamination.
Condition for sale of shucked oyster.	138.No person shall sell a shucked oyster that contains by volume more than 10 per cent fluid separable by draining for five minutes through a 1680 micron sieve.
	PART XI—MILK PRODUCTS
	PART XI—MILK PRODUCTS
Milk product adulterated if containing other fats.	139.Except as provided in these Regulations, a milk product that contains a fat other than milk fat shall be adulterated.
Standard for milk.	140.Milk or whole milk shall be the normal mammary secretion free from colostrum, obtained from the mammary glands of a healthy cow and shall—
	(a) contain no added water or preservatives or any other sub- stances; and
	(b) conform to the following composition
	(i) not less than 3.25 per cent milk fat; and
	(ii) not less than 8.5 per cent non-fat milk solids.
Standard for pasteurized milk or milk products.	141.(1) The term "pasteurized" when used in connection with milk or milk products shall be taken to refer to the process of heating all milk to a temperature of not less than 63° C. and not more than 65° C. and holding it at such temperature for not less than 30 minutes or for a time and at a temperature that is equivalent thereto in phosphatase destruction as determined by the official method, and immediately thereafter reducing the temperature of the milk to below 4°C.
	(2) "Pasteurized" milk shall conform to the following standards
	(a) the standard plate count as determined by the official method shall not be more than 100,000 per millilitre;
	(b) the coliform count as determined by the official method shall be not more than 10 per millilitre and the faecal coliform count shall be nil per millilitre;
	(c) the resasurin test as determined by the official method;
	(<i>d</i>) the pliosphatase test as determined by the official method shall give a reading of not more than 10 micrograms of p-nitro phenol for one litre of milk.
Standard for ultra high temperature	142. Ultra high temperature heat treated milk or U.H.T. Milk shall be milk which has been subjected to a continuous flow heating process at a high temperature for a short time and which afterwards has been aseptically packaged and the heat treatment shall be such that the milk—
milk.	(a) passes the keeping of quality tests prescribed by the official method;

	(b) gives turbidity when subjected to the official method.
Standard reduced fat milk	143.Reduced fat milk shall be milk from which part of the milk fat has been removed and shall-
	(a) contain not less than 2.25 per cent milk fat and not more than 3.25 per cent milk fat; and
	(b) not less than 8.5 per cent non-fat milk solids.
Standard Skimmed milk	144.Skimmed or skim milk shall be milk from which part of milk fat has been removed and which contains not more than 0. 5 per cent milk fat and not less than 8.5 per cent milk solids.
Standard evaporated milk.	145. Evaporated milk (unsweetened condensed milk) shall be the product obtained by the partial removal of water from whole milk and—
	(a) may contain stabilizers as prescribed in the Second Schedule;
	(b) shall have not less than 7.5 per cent fat and 17.5 per cent non-fat milk solids.
Evaporated skimmed milk.	146. Evaporated skimmed milk (evaporated skim milk un- sweetened condensed skimmed milk) shall be the product obtained by the partial removal of water from skimmed milk; and
	(a) may contain stabilizers as prescribed in the Second Schedule;
	(b) shall have not less than 20 per cent milk solids including fat.
Standard sweetened condensed	147.Sweetened condensed milk (condensed milk) shall be the product obtained by the partial removal of water only from milk with the addition of sugars, and—
milk.	(a) may contain stabilizers as prescribed in the Second Schedule;
	(b) shall have not less than 9 per cent milk fat and 22 per cent non-fat milk solids.
Standard for skimmed sweetened	148.Skimmed sweetened condensed milk (skim sweetened condensed milk) shall be the product obtained by the partial removal of water only from skimmed milk with the addition of sugars, and—
condensed milk.	(a) may contain stabilizers as prescribed in the Second Schedule;
	(b) shall have not less than 26 per cent milk solids including fat.
Standard for milk powder.	149.Whole milk powder (dried full cream milk, full cream milk powder, dry whole milk, powdered milk or powdered whole milk) shall be the product obtained by the removal of water only from milk and the adjusting of fat and milk solids, if necessary, and—
	(a) may contain stabilizers and emulsifiers as prescribed in the Second Schedule; and
	(b) shall have not less than 26 per cent milk fat and not more than 5 per cent water.
Standard for skimmed milk powder.	150.Skimmed milk powder (skim milk powder, skimmed milk powder, dry skim milk, dry skimmilk, powdered skim milk, powdered skimmed milk, non-fat dry milk, dried skim milk) shall be the product obtained by the removal of water from skimmed milk, and—
	(a) may contain stabilizers as prescribed in the Second Schedule; and
	(b) shall have not more than 1.5 per cent milk fat and 5 per cent water.
Designation of milk or milk products.	151.For the purpose of regulations 140 to 150, when milk from any source other than a cow is used for the manufacture of any of the products specified therein, such products shall be designated according to the origin of the milk, and where the milk is from two origins, the one in larger proportion shall be indicated first.
Labelling and standard for flavoured milk.	152.Flavoured milk shall be labelled with the name of the flavour and shall be the pasteurized or sterilized liquid product made from milk, milk powder, milk fat, skim milk or skim milk powder, a flavouring preparation and a sweetening agent, and—

	(a) may contain a food colour, a stabilizing agent as prescribed in the Second Schedule, and salt; and
	(b) shall contain not less than 3.25 per cent milk fat.
Labelling and standard for flavoured skim milk.	153.Flavoured skim milk shall be labelled as skim milk of a named flavour and shall be the product made from skim milk or skim milk powder, a flavouring preparation and a sweetening agent, and—
	(a) may contain a food colour, a stabilizing agent as prescribed in the Second Schedule, and salt; and
	(b) shall contain not more than 0.5 per cent milk fat and not less than 8.5 per cent non-fat milk solids.
Standard for chocolate drink.	154.Chocolate drink shall be the pasteurized or sterilized liquid product made from milk powder, skim milk, skim milk powder or milk fat, cocoa or chocolate and a sweetening agent, and
	(a) may contain added lactose, food colour, stabilizing agent as prescribed in the Second Schedule, or salt; and
	(b) shall contain not less than 2 per cent milk fat.
Standard for cheese.	155.Cheese shall be the fresh or matured non-liquid product obtained by draining whey, after coagulation of milk, cream, skimmed or partially skimmed milk, butter milk or a combination of some or all of these products and may contain salt, seasoning, special flavouring materials, food colour, firming agent and class III preservatives as prescribed in the Second Schedule.
Cheddar cheeses.	156.Cheddar cheese shall be the cheese made from matted or milled curd of milk by the "cheddar" process or from milk by any other procedure that produces a finished cheese product having the same physical and chemical properties as cheese produced by the cheddar process and shall contain, on the dry basis, not less than 50 per cent milk fat.
Fat content for varieties of cheese.	157. The varieties or types of cheese listed in the first column of the Fifth Schedule shall contain, on a dry basis, not less than the percentage of milk fat specified in relation to those varieties or types of cheese in the second column of that Schedule.
Standard skim milk cheese.	158.Skim milk cheese shall be cheese, other than cottage cheese that contains, on a dry basis, not more than 15 per cent milk fat.
Standard for cream cheese	159. Cream cheese shall be cheese made from cream or from milk to which cream has been added, with or without further processing, and—
	(<u>a</u>) may contain not more than 0.5 per cent stabilizing agent as prescribed in the Second Schedule; and
	(b) shall contain not more than 55 per cent moisture and not less than 65 per cent milk fat on a dry basis.
Standard for Process cheese.etc,	160.(1) Process cheese, processed cheese, emulsified cheese, process cheese spread, processed cheese spread and, when made from a ream cheese base, process cream cheese, processed cream cheese process cream cheese spread or processed cream cheese, shall be the food produced by comminuting or mixing one or more lots of cheese into a homogeneous mass with the aid of emulsifying agents as prescribed in the Second Schedule, and a sufficient degree of heat to bring about pasteurization, and
	(a) may contain water, solids derived from milk, food colour, seasoning, fruit, vegetable, relish, condiments, pH adjusting agent and a class III preservative prescribed in the Second Schedule;
	(b) the finished product shall contain
	 (i) in the case of a product manufactured from a cream cheese base with or without seasoning or condiment, not more than 55 per cent moisture, and, on the dry basis. not less than 65 per cent milk fat;
	(ii) in the case of a product manufactured from any variety or type of cheese specified in Part I of the Fifth Schedule, not more than 43 per cent moisture and on the dry basis, not less than 48 per

cent milk fat;

	(iii) in the case of a product manufactured from any other cheese base, not more than 43 per cent moisture and on the dry basis, not less than 45 per cent milk fat.
	(2) For the purposes of paragraph (1), "relish" means olives, dates, horse relish, pickles, pimentos, and pineapple or any combination thereof.
Standard for skim milk process cheese.	161.Skim milk process cheese or skim milk processed cheese shall conform to the standard for the process cheese specified in regulation 160 (1) except that it shall contain—
	(a) not more than 55 per cent water; and
	(b) not more than 15 per cent milk fat on the dry basis.
Standard for cottage cheese.	162.Cottage cheese shall be the product, in the form of discrete curd particles, prepared from skim milk, evaporated skim milk or milk powder and harmless acid producing bacterial cultures, and
	 (a) may contain milk, cream, milk powder, rennet, salt, calcium chloride, added lactose, pH adjusting agent, stabilizing agents as prescribed in the Second Schedule, relishes, fruit or vegetables;
	(b) shall contain not more than 80 per cent moisture.
Standard for cream cottage cheese.	163.Cream cottage cheese shall be cottage cheese containing cream or a mixture of cream with milk or skim milk or both in such quantity that the final product shall contain—
	(a) not less than 4 per cent milk fat; and
	(b) not more than 80 per cent moisture.
Dairy products to be made from a	164.(1) All dairy products used in the preparation of cottage cheese shall be from a pasteurized source.
pasteurized source.	(2) For the purposes of this regulation, "pasteurized source" means milk, skim milk, cream, reconstituted milk powder or reconstituted skim milk powder, butter milk or a mixture thereof that has been pasteurized by being heated at a temperature of not less than 63° C. and not more than 65° C. for a period of not less than 30 minutes, or for a time and temperature that is equivalent thereto in phosphatase destruction as determined by the official method, and immediately thereafter reducing the temperature to below 4° C.
Restriction on sale of cottage cheese.	165.No person shall sell cottage cheese or cream cottage cheese which contains more than 10 coliforms per gram as determined by the official method.
Label declaration for cheese.	166.No person shall sell any cheese unless the label carries a statement indicating the variety or type of cheese.
Standard for butter.	167.Butter shall be the fatty product exclusively derived from milk and may contain any of the food colours, neutralizing salts for pH adjustment prescribed in the Second Schedule and harmless lactic acid producing bacterial cultures and shall contain— (<i>a</i>)not less than 80 per cent milk fat;
	(b) not more than 2 per cent non-fat milk solids;
	(c) not more than 3 per cent salt; and
	(d)not more than 16 per cent water.
Standard for ghee.	168.Ghee (butter oil) shall be the product exclusively obtained from butter or cream and resulting from the removal of practically the entire water and solids-non-fat content, and—
	(a) may contain antioxidants and preservatives as prescribed in

	the Second Schedule;
	(b) shall contain
	(i) not less than 99 per cent milk fat;
	(ii) not more than 1 per cent water;
	(iii) not more than 0.3 per cent fatty acids expressed as oleic
	acids; and
	(iv) no coliform bacteria or colouring matter.
Standard for cream.	169.Cream shall be the pasteurized fatty liquid prepared from milk by separating milk constituents in such manner as to increase the milk fat content and shall contain—
	(a) not less than 35 per cent milk fat for heavy cream, between 20 and 35 per cent milk fat for medium cream and between 10 and 20 per cent milk fat for light cream;
	(b) not more than 100,000 standard plate count per gram as determined by the official method;
	(c) not more than 10 coliform count per gram; and
	(d) the faecal coliform count shall be nil per gram as determined by the official method.
Standard for Ice-cream.	170.lce-cream shall be the pasteurized frozen food made from ice-cream mix by freezing, .may contain cocoa or chocolate syrup, fruit, nuts or confections and shall contain—
	(a) no preservatives or more than 1 per cent by weight of the finished product of stabilizer and emulsifier as prescribed in the Second Schedule;
	(b) not less than 36 per cent solids;
	(c) not less than 10 per cent milk fat;
	(d) not less than 171 grams of solids per litre;
	(e) not more than 100,000 standard plate count per gram as determined by the official method;
	(<i>f</i>) not more than 10 coliform count per gram, and the faecal coliform count shall be nil per gram as determined by the official method.
Standard for Dairy whip.	171.Dairy whip shall be the pasteurized frozen preparation of milk products and other food ingredients which may contain a food colour, pH adjusting agent, stabilizing agent and sequestering agent as prescribed in the Second Schedule and shall contain—
	(a) not less than 10 per cent non-fat milk solids;
	(b) not more than 100,000 standard plate count per gram as determined by the official method;
	(<i>c</i>) not more than 10 coliform count per gram and the faecal coliform count shall be nil per gram as determined by the official method.
Standard for milk ice.	172.Milk ice shall be the pasteurized frozen preparation of milk products and other food ingredients which may contain food colour, pH adjusting agent, stabilizing agent and sequestering agent as prescribed in the Second Schedule, and shall contain—
	(a) no preservatives;
	(b) not more than 0.5 per cent by weight of the finished product

	of a stabilizer and an emulsifier as prescribed in the Second Schedule;
	(c) not less than 8 per cent milk solids and not less than 3 per cent milk fat;
	(<i>d</i>) not more than 100,000 standard plate count per gram as determined by the official method;
	(e) not more than 10 coliform count per gram and the faecal coliform count shall be nil per gram as determined by the official method.
Standard for ice confection.	173.Ice confection shall be the pasteurized frozen preparation which may contain milk products or other food ingredients and food colour, pH adjusting agents, a stabilizing agent and sequestering agent as prescribed in the Second Schedule, and shall contain—
	(a) not more than 100,000 standard plate count per gram;
	(<i>b</i>) not more than 10 coliform count per gram and the faecal coliform count shall be nil per gram as determined by the official method.
Standard for yoghurt.	174.Yoghurt shall be the coagulated milk product which has been pasteurized prior to fermentation through the action of <i>Lacto-</i> <i>bacillusbulgaricus</i> and <i>Streptococcus thermophilus</i> , from cream, concentrated or unconcentrated milk, partly skimmed milk, with or without the addition of wholly skimmed milk, skimmed milk powder, concentrated whey, whey powder, cream and sugars which may contain flavours, colours, stabilizers and pH adjusting agents as prescribed in the Second Schedule, and shall contain
	(a) not less than 2.25 per cent milk fat; and
	(b) not less than 8.5 per cent non-fat milk solids.
	PART XII—NON-NUTRITIVE SWEETENERS
Interpretation of Part.	PART XIINON-NUTRITIVE SWEETENERS
	175.For the purposes of this Part-
	"non-nutritive sweetener" means any substance that does not have nutritive properties and that, when added to food, is capable of imparting sweetness to that food;
	"specified non-nutritive sweetener" means saccharin and its sodium, calcium, and ammonium compounds and aspartame.
Containing non-nutritive sweeteners prohibited.	176.No person shall sell any food to which a non-nutritive sweetener has been added except as prescribed by these Regulations.
Restriction on sale of non- nutritive sweetener	177. No person shall sell as suitable for the purpose of sweetening a food any non-nutritive sweetener other than a specified non-nutritive sweetener.
Labeled food containing a non-nutritive sweetener.	178.Every food containing a non-nutritive sweetener shall be labeled in type size not smaller than 2 mm. lettering with the words "CONTAINS NON-NUTRITIVE SWEETENER" or "CONTAINS (<i>State the of the non- nutritive sweetener</i>)".
Labeling package containing a non-nutritive sweetener.	179.Every package containing a non-nutritive sweetener sold or intended for sweetening food shall be labelled with the words "NON-NUTRITIVE SWEETENER" or "ARTIFICIAL SWEETENER" in addition to the name of the sweetener.
	PART XIII—FRUITS, VEGETABLES AND THEIR PRODUCTS
	PART XIII—FRUITS, VEGETABLES AND THEIR PRODUCTS

180.For the purposes of this-

Part	"acid ingredient" means acetic, citric, fumaric, malic, artaric or lactic acid, lemon or lime juice, or vinegar;
	"sweetening ingredient" means sugar, invert sugar, dextrose, glucose or glucose solids in dry or liquid form or any combination thereof;
	"fruit juice" means the unfermented liquid expressed from sound ripe fresh fruit ,and includes any such liquid that is heat treated and chilled.
Standard for Canned vegetables.	181. Canned vegetables of a given name shall be the products obtained by heat processing the named fresh vegetables after they have been properly prepared, shall be packed in hermetically sealed containers, and may contain—
	(a) sugar, invert sugar or dextrose, in dry or liquid form;
	(b) salt;
	(c) a firming agent if so declared by name on the label;
	(d) other suitable ingredients other than food additives; and
	(e) food additives, but not food colour, in which case their use shall be as prescribed in the Second Schedule.
Standard for frozen vegetables.	182.Frozen vegetables of a given name shall be the products obtained by freezing the named fresh vegetables after they have been properly prepared and subjected to a blanching treatment and may contain added sugar, suitable flavourings and salt, if such addition is declared on the label.
Standard for canned tomatoes.	183.Canned tomatoes shall be the canned products made by heat processing properly prepared fresh ripe tomatoes, which shall contain not less than 50 per cent drained tomato as determined by official method, and may contain
	(a) sugar, invert sugar or dextrose, in dry form;
	(b) salt;
	(<i>b</i>) salt;(<i>c</i>) a firming agent prescribed in the Second Schedule;
	 (<i>b</i>) salt; (<i>c</i>) a firming agent prescribed in the Second Schedule; (d) citric acid;
	 (b) salt; (c) a firming agent prescribed in the Second Schedule; (d) citric acid; (e) spice or other seasoning.
Label declaration for canned tomatoes.	 (b) salt; (c) a firming agent prescribed in the Second Schedule; (d) citric acid; (e) spice or other seasoning. 184. The label of canned tomatoes shall carry a declaration of added salt and firming agent, and the name of added citric acid, sugar, invert sugar and dextrose.
Label declaration for canned tomatoes. Standard for tomato juice.	 (b) salt; (c) a firming agent prescribed in the Second Schedule; (d) citric acid; (e) spice or other seasoning. 184. The label of canned tomatoes shall carry a declaration of added salt and firming agent, and the name of added citric acid, sugar, invert sugar and dextrose. 185.Tomato juice shall be the pasteurized liquid containing a substantial portion of fine tomato pulp, extracted from sound, ripe, whole tomatoes from which all stems and skins, seeds or other coarse or hard portions have been removed and may contain salt, malic, citric or ascorbic acid and shall contain soluble tomato solid content, exclusive of added salt, not less than 5 per cent when determined by refractometer at 20° C., uncorrected for acidity and read as degree Brix on the international sucrose scales.
Label declaration for canned tomatoes. Standard for tomato juice. Label declaration for tomato juice.	 (b) salt; (c) a firming agent prescribed in the Second Schedule; (d) citric acid; (e) spice or other seasoning. 184. The label of canned tomatoes shall carry a declaration of added salt and firming agent, and the name of added citric acid, sugar, invert sugar and dextrose. 185.Tomato juice shall be the pasteurized liquid containing a substantial portion of fine tomato pulp, extracted from sound, ripe, whole tomatoes from which all stems and skins, seeds or other coarse or hard portions have been removed and may contain salt, malic, citric or ascorbic acid and shall contain soluble tomato solid content, exclusive of added salt, not less than 5 per cent when determined by refractometer at 20° C., uncorrected for acidity and read as degree Brix on the international sucrose scales. 186. The label of tomato juice shall carry a declaration of added salt.
Label declaration for canned tomatoes. Standard for tomato juice. Label declaration for tomato juice. Standard for tomato paste.	 (b) salt; (c) a firming agent prescribed in the Second Schedule; (d) citric acid; (e) spice or other seasoning. 184. The label of canned tomatoes shall carry a declaration of added salt and firming agent, and the name of added citric acid, sugar, invert sugar and dextrose. 185.Tomato juice shall be the pasteurized liquid containing a substantial portion of fine tomato pulp, extracted from sound, ripe, whole tomatoes from which all stems and skins, seeds or other coarse or hard portions have been removed and may contain salt, malic, citric or ascorbic acid and shall contain soluble tomato solid content, exclusive of added salt, not less than 5 per cent when determined by refractometer at 20° C., uncorrected for acidity and read as degree Brix on the international sucrose scales. 186. The label of tomato juice shall be the product made by evaporating a portion of the water from tomato juice obtained from tomatoes or sound tomato trimmings, may contain salt and benzoic acid not exceeding 750 p.p.m. and shall contain not less than 25 per cent soluble tomato solids as determined by the official method.

Standard for tomato pulp, etc. 189.Tomato pulp and tomato puree shall be the heat processed products made from concentrated tomato juice from whole, ripe tomato or sound tomato trimmings and may contain salt, and benzoic acid not exceeding 750 p.p.m., and shall contain not less than 8.5 per cent and not more than 25 per cent of soluble tomato solids as determined by the official method.

Label declaration for tomato paste, etc.	190. The label of tomato paste, tomato pulp, tomato puree or concentrated tomato paste shall carry a declaration of added salt
Standard for tomato catsup.	191. Tomato catsup, catsup, ketchup or products whose common names are variants of the word catsup, shall be the heat processed product made from the juice of red-ripe tomatoes or sound tomato trimmings from which skins and seeds have been removed, may contain benzoic acid not exceeding 750 p.p.m., and shall contain—
	(a) vinegar;
	(b) salt;
	(c) seasoning;
	(d) sugar, invert sugar, glucose or dextrose, in dry or liquid form; and
	(e) any thickening agent prescribed in the Second Schedule.
Limit for mould in tomato.	192.No person shall sell canned tomato, tomato juice or other tomato products which contain mould filaments in excess of 40 per cent of microscopic fields when examined by the official method
Standard for pickles and relishes.	193.Pickles and relishes shall be the product prepared from vegetables or fruit with salt and vinegar, and may contain
	(a) spices;
	(b) seasonings;
	(c) sugar, invert sugar, dextrose or glucose, in dry or liquid form;
	(d) any prescribed food colour;
	(e) a prescribed class II preservative;
	(f) a prescribed firming agent
	(g) polyoxyethylene (20) sorbitan monooleate in an amount not exceeding 0.05 per cent;
	(<i>h</i>) lactic acid;
	(i) vegetable oils; and
	(j) in the case of relishes and mustard pickles, a prescribed

thickening agent.

Standard for 194.Olives shall be the plain or stuffed fruit of the olive tree, and may contain vinegar, salt, sugar, invert sugar or dextrose, in dry or liquid form, spices, seasonings, lactic acid and in the case of ripe olives, ferrous gluconate.

Standard 195. Canned fruit of a given name shall be the product prepared by heat processing the named fruit. fresh fruit after it has been properly prepared, shall be in hermetically sealed containers, and may contain

(a) sugar, invert sugar, dextrose or glucose in dry or liquid form;

 (b) food additives whose use and limits shall conform to those specified in the Second Schedule; and

(c) food colours whose use and limits shall extend only to the following products-

Name of Canned Fruit canned plum (in

red or purple

plums only).

Permitted Food

Colour

4R. erythrosine / ponceau

canned raspber- erythrosine / ponceau

ries. 4R.

canned fruit

cocktail.

canned tropical

fruit salad.

canned

berries.

straw-

erythrosine (to colour

cherries only when

artificially coloured

cherries are used). erythrosine (to colour

cherries only when

artificially coloured

	cherries are used). erythrosine / ponceau
	4R.
	Maximum Límits 100 mg./kg. singly
	or in combina-
	tion. 100 mg./kg. singly
	or in combina-
	tion. 100 mg./kg.
	100 mg./Kg.
	100 mg./kg. singly
	or in combination
Standard for frozen fruit.	196.Frozen fruit of a given name shall be the product obtained by freezing the named fresh fruit after it has been properly prepared and may contain—
	(a) sugar, invert sugar, dextrose or glucose, in dry or liquid form;
	(b) ascorbic acid or erythorbic acid to prevent discoloration; and
	(c) in the case of frozen sliced apples, a firming agent, and sulphurous acid within the limits prescribed in the Second Schedule.
Label declaration for canned fruit	197. The label of canned or frozen fruit packed in syrup shall carry a declaration of the concentration of syrup if only sugar is used as light syrup, medium syrup and heavy syrup as measured on the Brix hydrometer within the following range—
syrup.	Concentration of Syrup Brix Measurement light syrup 14° or more but less than 18°; medium syrup 18° or more but less than 22°; heavy syrup 22° or more but not more than 35°.
Labelling of frozen fruit packed in sugar, etc.	198.The label of frozen fruit packed in sugar, invert sugar, dextrose or glucose, in dry form, shall carry a declaration of each sweetening ingredient added.
Labelling of frozen fruit containing added ascorbic acid.	199. The label of frozen fruit containing added ascorbic acid or erythorbic acid shall carry the statement "Contains ascorbic acid to prevent discoloration", or "Contains erythorbic acid to prevent discoloration".
Labelling of canned or frozen fruit containing food additives.	200. The label of canned or frozen fruits shall carry a declaration of any food additives including food colours.
Standard for fruit juice.	201.Fruit juice of a given name shall be the juice obtained from the named fruit and may contain—

	(a) sugar, invert sugar or dextrose, in dry form; and
	(b) a class II preservative as prescribed in the Second Schedule.
Fruit juice to conform to standard.	202.Notwithstanding regulation 201 the fruit juice prepared from any fruit named in any of the regulations 203 to 209 shall conform to the standard prescribed for that fruit juice in those regulations.
Standard for apple juice.	203. Apple juice shall be the fruit juice, obtained from apples, which may contain a class II preservative and ascorbic acid, and shall have soluble solids of not less than 10 per cent at 20° C. by refractometer method and read as degrees Brix on the international sucrose scales and shall not have titrable acidity expressed as acetic acid of more than 0.4 g./kg.
Standard for grape juice.	204.Grape juice shall be the fruit juice obtained from grapes and may contain citric acid, sugar, invert sugar or dextrose, in dry form, a class II preservative, and ascorbic acid, shall have soluble solids of not less than 15 per cent at 20° C. by refractometer method and read as degrees Brix on the international sucrose scales, and shall not have volatile acid exceeding 0.4 g./kg. expressed as acetic acid
Standard grapefruit juice.	205.Grapefruit juice shall be the fruit juice obtained from grape fruit and may contain sugar, invert sugar or dextrose, in dry form, and a class II preservative, and shall contain, exclusive of added sweetening agents, not less than 9 per cent of soluble solids as determined by the refractometer at 20° C. on the international sucrose scales.
Standard Lime juice.	207.Lime juice or lime fruit juice shall be the fruit juice obtained from limes and may contain sugar, invert sugar or dextrose, in dry form, and a class II preservative, and shall contain, exclusive of added sweetening agents, soluble solid contents of not less than 6.0 per cent as determined by refractometer at 20° C. and read as degrees Brix on the international sucrose scales, and the total titrable acidity of the lime juice shall not be less than 4.5 per cent expressed as anhydrous citric acid.
Standard for Orange juice.	208.Orange juice shall be the fruit juice obtained from oranges and—
	(a) shall contain, exclusive of added sweetening agent, not less than 10 per cent of soluble solids as determined by the refractometer at 20° C. on the international sucrose scales;
	(b) may contain sugar, invert sugar or dextrose, in dry form, and a class I preservative as prescribed in the Second Schedule;
	(<i>c</i>) may have the pulp and natural orange oil content adjusted in accordance with good manufacturing practice; and
	(d) may have added the natural orange juice flavour lost during processing.
Standard for Pineapple juice.	209.Pineapple juice shall be the fruit juice obtained from pine- apple, and may contain sugar, invert sugar or dextrose in dry form, a class II preservative and ascorbic acid, and shall contain, exclusive of sweetening agents, a minimum of 10 per cent of soluble solids as determined by the refractometer at 20° C. on the international sucrose scales.
Standard for Carbonated fruit juice.	210.Carbonated or sparkling fruit juice of a given name shall be the named fruit juice infused with carbon dioxide under pressure.
Standard for Concentrated fruit juice.	211.Concentrated fruit juice of a given name shall be fruit juice that has been concentrated to at least one-half of its original volume by the removal of water and may contain ascorbic acid, sugar, invert sugar or dextrose, in dry form, and a class II preservative.
Standard for jam.	212. Jam of a named fruit shall be the product obtained by processing fruit, fruit pulp or canned fruit by boiling to a suitable consistency with water and sweetening ingredient, shall contain not less than 35 per cent of the named fruit and 65 per cent water soluble solids as estimated by the refractometer, and may contain—
	(a) such amount of added pectin or acid ingredients as reasonbly compensates for any deficiency in the natural acidity of the named fruit;

	(b) a pH adjusting agent as prescribed in the Second Schedule;
	(c) an antifoaming agent as prescribed in the Second Schedule; and
	(d) food colours as prescribed in the Second Schedule.
Standard for fruit jelly.	213.Jelly of a named fruit shall be the gelatinous food, free of seeds and pulp, made from the named fruit, the juice of the named fruit or a concentrate of the juice of the named fruit, which has been boiled with water and a sweetening ingredient, shall contain not less than 65 per cent water soluble solids as estimated by the refractometer, and may contain—
	(a) such amount of added pectin or acid ingredients as reasonably compensates for any deficiency of the natural pectin content or acidity of the named fruit;
	(b) a pH adjusting agent as prescribed in the Second Schedule;
	(c) an antifoaming agent as prescribed in the Second Schedule; and
	(d) food colours as prescribed in the Second Schedule.
Standard for mincemeat.	214. Mincemeat shall be the product manufactured by mixing together without heating pineapples or apples, or both pineapples and apples, dried fruits, mixed sugar, suet, acetic acid and flavouring preparations and salt, and which contains not less than 65 per cent soluble solids.
	PART XIV—ALCOHOLIC BEVERAGES
	PART XIV—ALCOHOLIC BEVERAGES
Interpretation of Part.	215. For the purpose of this Part-
	"absolute alcohol" means alcohol of 100 per cent strength;
	"age" means the period during which an alcoholic beverage is kept under such conditions of storage as may be necessary to render it potable or to develop its characteristic flavour or bouquet;
	"alcohol" means ethyl alcohol;
	"flavouring" means other domestic or imported spirits or wine;
	"grain spirit" means an alcoholic distillate, obtained from a mash of cereal grain or cereal grain products saccharified by the diastase of malt or by other enzyme and fermented by the action of yeast, and from which all or nearly all of the naturally occurring substances other than alcohol and water have been removed;
	"molasses spirit" means an alcoholic distillate, obtained from sugar-cane by-products fermented by the action of yeast, from which all or nearly all of the naturally occurring substances other than alcohol and water have been removed;
	"small wood" means wood casks or barrels of not greater than 750 litres capacity.
Restriction on sale of distilled alcoholic beverage, liqueur or alcoholic cordial	216.No person shall sell a distilled alcoholic beverage, liqueur or alcoholic cordial that contains less than 37.0 per cent by volume of absolute alcohol unless the main panel of the label carries a declaration of the actual percentage by volume of absolute alcohol contained therein.
Standard for Whisky.	217. Whisky shall be a potable alcoholic distillate obtained from a mash of cereal grain or cereal grain products saccharified by the diastase of malt or other enzyme and fermented by the action of yeast and aged for a period of not less than three years in small wood and may contain a flavouring or caramel.
Claim with	218. No person shall make any claim with respect to the age of whisky other than for the period

respect to the age of whisky.	during which the whisky has been stored in small wood except where whisky has been aged in small wood for at least three years; but any period not exceeding six months during which that whisky was held in other containers may be claimed as age.
Standard for Scotch whisky.	219.Scotch whisky shall be whisky distilled in Scotland as Scotch whisky for domestic consumption in accordance with the laws of the United Kingdom.
Standard for Irish whisky.	220.Irish whiskey shall be whisky distilled in Northern Ireland or in the Republic of Ireland as Irish whisky for domestic consumption in accordance with the laws of Northern Ireland or the Republicof Ireland.
Standard for Canadian whisky, etc.	221.Canadian whisky, Canadian rye whisky, or rye whisky shall be whisky distilled in Canada as Canadian whisky for domestic consumption in accordance with the laws of Canada.
Standad for Rum.	222.Rum shall be a potable alcoholic distillate obtained from sugar-cane products fermented by the action of yeast or a mixture of yeast and other organisms, or a mixture of such distillates, which has been aged and held for a period of not less than two years in small wood, may contain caramel, and may be flavoured with fruit or other botanical substances or flavourings.
Standard for gin.	223. Gin shall be the product obtained by the redistillation of suitably rectified grain or molasses spirit with or over juniper berries and may contain other aromatic botanical substances, sugar or flavouring.
Standard for dry gin.	224.Dry gin shall be gin to which no sugar has been added.
Standard for Brandy.	225.Brandy shall be a potable alcoholic distillate obtained by the distillation of wine in the manufacture of which no additional sugar has been used or a mixture of such distillates which has been aged and held for a period of not less than two years in small wood, may contain caramel and may be flavoured with fruit or other botanical substances or flavouring.
Standard for cognac brandy or cognac.	226.Cognac brandy or cognac shall be brandy manufactured in the Cognac district of France in accordance with the laws of France for consumption in that country.
Standard for armagnac brandy or armagnac.	227. Armagnac brandy or armagnac shall be brandy manu actured in the Armagnac district of France in accordance with the laws of France for consumption in that country.
Standard for imported brandy.	228.Imported brandy shall be a potable alcoholic distillate obtained by the distillation of wine and manufactured in ccordance with the laws of the country of origin for domestic consumptionand the label shall clearly indicate such country of origin.
Standard for fruit brandy.	229.Fruit brandy or brandy of a named fruit shall be a potable distillate obtained by the distillation of fruit wine, a mixture of fruit wines, a mixture of wine and fruit wine, or a mixture of such distillates.
Standard for liqueurs and	230.Liqueurs and alcoholic cordials
alcoholic cordials.	(a) shall be the products obtained by the mixing or distillation of grain spirit, brandy or other distilled spirits with or over fruit flavours, leaves or other botanical substances or their juices, orwith extracts derived by infusion, percolation or maceration of such other botanical substances;
	(b) shall have added to them during the course of manufacture sucrose or dextrose or both in an amount that is not less than 2.5 per cent of the finished product;
	(c) shall contain not less than 23 per cent of absolute alcohol by volume; and
	(d) may contain natural or artificial flavouring preparations, and colour as prescribed in the Second Schedule.
Standard for vodka.	231.Vodka shall be the potable alcoholic beverage obtained by the treatment of grain, potato spirit or molasses spirit with charcoal so as to render the product without distinctive character, aroma or taste.
Standard for wine.	232. Wine shall be the product of alcoholic fermentation of the juice of grape, may have added to it yeast, concentrated grape juice, sugar, dextrose or invert sugar, or aqueous solutions of any of these, yeast food, brandy or fruit spirit, carbon dioxide, oxygen, tartaric or citric acid, pectinase, caramel, may be treated prior to filtration with a strongly acid cation exchange resin in the sodium

	ion form or weak basic ion exchange resin in the hydroxyl form,and any food additives or food colours used in the course of manufacturing shall conform to the prescribed use and limits.
Limit for volatile acid in wine.	233. No person shall sell wine that contains more than 0.35 per cent weight by volume of volatile acid calculated as acetic acid as determined by the official method.
Standard for fruit wine.	234. Fruit wine or wine of a named fruit shall be the product of alcoholic fermentation of the juice of sound ripe fruit or juice of grape together with the juice of sound ripe fruit, and in all other respects shall meet the requirements of the standard for wine as prescribed by regulation 232.
Standard for vermouth or flavoured wine.	235. Vermouth or wine of a named flavour shall be wine to which has been added bitters, aromatics or other botanical substances or a flavouring preparation, and shall contain not more than 20 percent absolute alcohol by volume.
Limit for volatile acid in cider. Standard for beer, etc.	236. Cider shall be the product of the alcoholic fermentation of apple juice or a mixture of the juice of apples and pears with or without the addition of potable water, sugar or concentrated apple or pear juice (but not more than 25 per cent of the juice shall be pear juice), shall contain not less than 2.5 per cent and not more than 13 per cent absolute alcohol by volume, and 100 millilitres of cider, measured at a temperature of 20° C., shall contain—
	(a) not less than 2 grams and not more than 12 grams of total solids;
	(b) not more than 8 grams of sugar calculated as reducing sugars; and
	(c)a sugar-free extract of not less than 1.3 grams.
Limit for volatile acid in cider.	237. No person shall sell cider that has more than 0.2 per cent weight by volume of volatile acid calculated as acetic acid as determined by the official method.
Standard for beer, etc.	238. Beer, ale, stout, porter, lager beer and black beer shall be the products produced as a result of the alcoholic fermentation of an extract derived from barley malt or cereal grain or starch or saccharine matter and hops or hop derivatives in potable water with other suitable ingredients in such a manner as to possess the aroma, taste and character commonly attributed to each, may contain food additives, the use and limits of which shall conform to those prescribed in the Second Schedule and shall contain not less than 3.4 per cent absolute alcohol by volume.
Standard for opaque beer.	239. Opaque beer shall be the potable liquid derived from the rmentation of a mash of cereal grain or vegetables or grain or vegetable products with or without addition of sucrose or honey and containing the mash or the residue of the mash from which it is derived in such a manner as to possess the aroma, taste and character attributed to it, and shall contain not less than 2.5 per cent of absolute alcohol by volume.
	PART XV—SOFT DRINKS
Standard for,	PART XV—SOFT DRINKS
of, soft drinks.	240. (1) Soft drinks shall be the class of beverages made by absorbing carbon dioxide in potable water, the carbon dioxide being not less than that which will be absorbed by the beverage at a pressure of one atmosphere and at a temperature of 15.6° C., may contain optional ingredients and shall contain no ethyl alcohol or only such ethyl alcohol, not in excess of 0.5 per cent of the finished beverage, as is contributed by a flavouring ingredient used. be
	(2) The optional ingredients that may be used in soft drinks shall
	(a) nutritive sweeteners consisting of the dry or liquid form of sugar, invert sugar, dextrose, fructose, lactose, mannitol, honey, glucose syrup, sorbitol, or any combination of two or more of these;
	(b) flavouring preparations as prescribed in Part I;
	(c)food colours as prescribed for soft drinks in the Second Schedule;
	d) one or more of the food additives prescribed for soft drinks in Tables IV, VIII, X and XI set out in

the Second Schedule;

(e) quinine in an amount not exceeding 83 parts per million by weight of the finished soft drinks;

(/)in the case of anned soft drinks, stannous chloride in a quantity not exceeding 11 parts per million calculated as tin (Sn), with or without one or more of the other chemical preservatives prescribed in Table XI set out in the Second chedule;

(g) when one or more of the food dditives prescribed for soft drinks in Table IV in the Second Schedule is used, dioctyl sodium sulfosuccinate as prescribed in that Schedule; and

(/») caffeine, in an amount not exceeding 0.02 per cent by weight of the finished beverage.

sodium cfarolide, in a'n amount not exceeding 300 parts per million in the finished beverage.

(3) The name of the soft drink which is neither flavoured nor sweetened shall be "soda water", "club soda" or "soda".

(4) The name of each soft drink containing flavouring ingredients as specified in paragraph 2 (b) shall be "...... soda" or "...... soda water" or "...... carbonated beverage" or "...... soft drink", the blank being filled in with the word or words, such as "grape soda", that designate the characterizing flavour of the soft drink.

(5) If the soft drink is one generally designated by a particular common name, such as "ginger ale" or "root beer", that name may be used in lieu of the name prescribed under paragraph (3) or (4).

(6) For the purpose of paragraph (5), a proprietary name that is commonly used by the public as the designation of a particular kind of soft drink may likewise be used in lieu of the name prescribed under paragraph (3) or (4).

(7) A soft drink containing such optional ingredient as caffeine, artificial flavouring, artificial colouring or any combination of these shall be labelled to show that fact by the label statement "with" or "with added", the blank to be filled in with the word or words "caffeine", "artificial flavouring", "artificial colouring" or a combination of these words as appropriate.

(8) If the soft drink contains one or more of the optional in- gredients set forth in Table XI in the Second Schedule it shall be labelled to show that fact by one of the following statements, "...... added as a preservative" or "preserved with", the blank being filled in with the common name of the preservative as prescribed in the Second Schedule.

(9) If the soft drink contains quinine salts the label shall bear a prominent declaration either by use of the word "quinine" in the name of the soft drink or by a separate declaration.

PART XVI-TEA

Standard for tea PART XVI-TBA

241. Black tea (generally known as tea) shall be the dried leaves, leaf buds and tender stems of camellia genus, suitable for making tea as a beverage for human consumption, produced by an acceptable process and shall conform to the following standard—

(a) a minimum of 32 per cent of water extract;

(b) between 4 and 8 per cent total ash;

(c) a maximum of 1.0 per cent of acid insoluble ash;

(d) a minimum of 45 per cent water soluble ash as percentage of total ash;

(e) between 1 and 3 per cent of alkalinity of water-soluble ash

(as KOH); and

	(/) a maximum of 16.5 per cent of crude fibre.
	PART XVII—COFFEE
Standard for Green coffee	PART XVIICOFFEE
	242. Green coffee, raw coffee, or unroasted coffee shall be the seed of one or more of the various species of coffea freed from most of its spermoderm.
Standard for Roasted coffee	243. Roasted coffee or coffee shall be roasted green coffee and shall have
	(a) not more than 6 per cent total ash; and
	(b) not less than 25 and not more than 32 per cent of aqueous extract by the prescribed method.
Standard for Instant soluble coffee	244. Instant or soluble coffee shall be the free flowing soluble offee powder derived by dehydration or aqueous extract of freshly roasted and ground coffee having the colour, taste and flavour characteristic of coffee, shall dissolve readily in boiling water with moderate stirring, and shall contain not more than 3.5 per cent moisture and 15.0 per cent total ash, and not less than 2.8 percent caffeine content.
decaffeinated	245. No person shall sell decaffeinated coffee unless the percentage of the caffeine content removed is stated on the label and the finished product contains no ingredient other than those normallypresent in coffee.
	PART XVIII—BAKING POWDER
Standard for Baking powder	PART XVIII—BAKING POWDER
	246. (1) Baking powder shall be a combination of sodium or potassium bicarbonate, an acid-reacting material, may contain starch or other neutral material, an anti-caking agent as prescribed on the Second Schedule and shall yield not less than 10.0 per cent of carbon dioxide as determined by the official method.
	(2) For the purpose of paragraph (1), "acid-reacting material" means one or any combination of the following_
	(a) lactic acid or its salts;
	(b) tartaric acid or its salts;
	(c) acid salts of phosphoric acid; and
	(d) acid compounds of aluminium.
	PART XIXGRAIN AND BAKERY PRODUCTS
Standard for	PART XIX-GRAIN AND BAKERY PRODUCTS
wholemeal atta.	247. (1) Flour shall be the product prepared by grinding of cleaned milling grade wheat from which part of the outer layers of the grain has been removed, may contain malted wheat flour, mailed barley flour in an amount not exceeding 1.0 per cent, moisture not exceeding 15 per cent and food additives the use and limits of which shall be as prescribed for this product in the Second Schedule.
	(2) The flour shall, in addition to the requirements of para- graph (1), conform to natural ash content and sieving specification for the types specified below—
	(3) Self-raising flour shall be a thorough mixture of straight run flour and one or more of the acid reacting substances mono- calcium phosphate, sodium acid phosphate and sodium aluminium phosphate, may contain common salt and shall evolve not less than 0.4 per cent carbon dioxide when tested by the prescribed method.
	(4) The wheat products named in paragraphs (1) and (2) may be fortified with creta preparata conforming to standards stipulated for it in the British Pharmacopoeia in an amount not exceeding 280 grams or every 90 kilograms of the wheat products.
Standard for sooji or	248. Sooji or semolina shall be the product prepared from cleaned wheat by the process of grinding and bolting, shall have a natural ash content of not less than 0.48 per cent and not more than 0.80

semolina.	per cent, and may have the sieving specifications which are in accordance with good manufacturing practices and customer demands.
Standard for enriched flour.	249. Enriched flour shall be flour to which has been added hiamine, riboflavin, niacin and iron in a harmless carrier and in such amounts that one kilogram of enriched flour shall contain—
	(a) not less than 4.5 milligrams and not more than 5.5 milligrams of thiamine;
	(b) not less than 2.7 milligrams and not more than 44.4 milligrams of riboflavin;
	(c) not less than 35.5 milligrams and not more than 44.4 milli- grams of niacin or niacinamide; and
	(d) not less than 28.5 and not more than 36.5 milligrams of iron.
Standard for Crushed wheat or cracked wheat	250. Crushed wheat or cracked wheat shall be the product pre pared by grinding cleaned milling grade wheat without removal of ny part of the wheatgrain, with granularity according to good manufacturing practices and customer requirements, and shall have—
	(a) not more than 15.5 per cent moisture; and
	(b) not less than 1.6 and not more than 2.4 per cent natural ash content on moisture-free basis.
Standard for Corn stareh	251. Corn stareh shall be starch made from maize (Zea mays L.) and shall contain—
	(a) not less than 84 per cent starch;
	(b) not more than 1 per cent total protein on dry basis;
	(c) not more than 15 per cent moisture; and
	(d) sulphurous acid as prescribed in the Second Schedule.
Standamd for rice	252. Rice shall be the dehulled or dehulled and polished seed of the rice plant, and may be coated with magnesium silicate and glucose.
Standard for Maizemeal	253. (1) Maizemeal shall be the product prepared by grinding and bolting cleaned milling grades of maize and shall contain not more than 15 per cent moisture.
	(2) Maizemeal shall, in addition to the requirements of para- graph (1), conform to the requirements of fibre, oil and sieving specification for the types specified below
Minimum amount of egg yolk solid specified in egg macaroni, etc.	254. No person shall sell macaroni, spaghetti, noodles or similar alimentary pastes as egg macaroni, egg spaghetti, egg noodles or egg alimentary pastes respectively unless they contain not less than 4 per cent egg yolk solids derived from whole egg, dried egg, frozen egg or frozen egg yolk respectively.
Standard for white bread.	255. White bread shall be the product made by baking fermented dough obtained from patent flour or bakers' flour and yeast, shall contain not more than 0.3 per cent of fibre calculated on moisture-free basis and may contain the following ingredients—
	(a) edible common salt;
	(b) edible oils and fats;
	(c)milk or milk products;
	(d) sugars;
	(e) enzymes and preparations containing enzymes;
(/) soya bean flour, as an improver, not exceeding two parts by weight for every hundred parts by weight of flour; (g) poppy seeds, not exceeding two parts by weight for every hundred parts by weight of flour; (h) caraway seeds, not exceeding two parts by weight for every hundred parts by weight of flour; (i) cracked wheat, not exceeding two parts by weight for every hundred parts by weight of flour; (!) oatmeal or oat grain, not exceeding two parts by weight for every hundred parts by weight of flour; (k) yeast stimulating preparation containing ammonium chloride and calcium sulphate and dicalcium phosphate such that inorganic additives shall individually or severally not exceed 0.25 per cent part for every hundred parts of weight of flour; (I) propionic acid and calcium or sodium propionate not exceeding 0.3 part for every hundred parts of flour used: m) vinegar or acetic acid; and (n) other food additives as prescribed in the Second Schedule for bread. Standard for brown bread. 256. Brown bread shall conform to all the requirements of whitebread except that it shall have not less than 0.6 per cent of fibre on moisture-free basis and in regard to the types of flour for use in the making of the dough. Standard for 257, (1) Enriched bread shall be bread containing not less than speciality 3 per cent of added edible fat or alternatively not less than 2 per cent bread. of added edible fat together with one-half per cent of glycerol monostearate calculated in each case on the weight of the flour. (2) Milk bread shall be bread containing not.less than 3.6 per cent by weight of whole milk solids or skimmed milk solids calculated on the weight of the loaf. (3) Wheat germ bread shall be bread containing not less than 10 per cent by weight of added processed wheat germ calculated on the dry basis of the bread; and "wheat -germ" for the purpose of this paragraph means a product of wheat milling containing not less than 23 per cent protein and not less than 6.5 per cent oil. (4) Gluten bread shall be bread containing added gluten such that it shall have not less than 16 per cent and not more than 22 per cent of protein calculated on the dry weight of bread. (5) High protein bread shall be bread containing 22 per cent or more of protein calculated on the dry weight of the bread. (6) Fruit bread shall be bread made from dough which contains

not less than 6 per cent of added fruit in the form of sultanas, currants, fruit peel, or any combination of these ingredients, calculated on the weight of the flour used. (7) Malt bread shall be bread made from dough which contains not less than 6 per cent of added malt products calculated on the weight of the flour used. PART XX-FATS AND OILS General PART XX-FATS AND OILS standard for Vegetable fats 258. Vegetable fats and oils shall be fats and oils obtained and oils entirely from the botanical source after which they are named, shall be free from foreign and rancid odour and taste, may contain class IV preservatives, antioxidants, antifoaming agents, a crystallizationinhibitor as prescribed in the Second Schedule colours as prescribed in the Second Schedule for the purpose of standardizing colour, flavours for the purpose of restoring natural flavour lost in processing or for the purpose of standardizing flavour, so long as the added colour or flavour does not deceive or mislead the consumer by con- cealing damage or inferiority or by making the product appear to be of greater than actual value. Standard for 259. Animal fats and oils shall be fats and oils obtained entirely Animal fats and from animals healthy at the time of slaughter and fit for human oils consumption, shall be free from foreign and rancid odour and taste, and may contain class IV preservatives and antioxidants as prescribed in the Second Schedule. Standard for olive 260. Olive oil shall be the oil derived from the fruit of the olive tree (Olea europaea L.) and shall have-(a) a specific gravity (20° C./20° C.) of not less than 0.910 and not more than 0.916; (b) a refractive index (20° C.) of not less than 1.468 and not more than 1.471; (c) an iodine value (Wijs) of not less than 75 and not more than 94; (d) a saponification value of not less than 184 and not more than 196; (e)an acid value of not more than 7 mg. KOH/g.; and (/) unsaponifiable matter of not more than 15 g./kg. Standard for 261. Cotton seed oil shall be the oil derived from the seeds of cotton seed oil various cultivated species of cotton (Gossypium), and shall have---(a) a specific gravity (20° C./20° C.) of not less than 0.918 and not more man 0.926; (ft) a refractive index (40° C.) of not less than 1.458 and not more than 1.466; (c) an iodine value (Wijs) of not less than 99 and not more than 119; (d) a saponification value of not less than 189 and not more than 198; (e) an acid value of not more than 0.6 mg. KOH/g.; and (/) unsaponifiable matter of not more than 15 g./kg. Standard for 262. Maize oil or corn oil shall be the oil derived from maize Standard for germ (the embryos of Zea Maize oil mays L.), and shall have- maize oil. (a) a specific gravity (20° C./20° C.) of not less than 0.917 and not more than 0.925;

	(&)a refractive index (40° C.) of not less than 1.465 and not ore than 1.468;
	(c)a saponification value of not less than 187 and not more than 195;
	(if) an iodine value (Wijs) of not less than 103 and not more than 128;
	(e) an acid value of not more than 4 mg. KOH/g.; and
	(f) unsaponifiable matter of not more than 28 g./kg.
Standard for Groundnut oil,	263. Groundnut oil, peanut oil or arachis oil shall be the oil Standard for derived from groundnuts (the seeds of arachis ypogaea L.), and shall groundnut oil. have—
	(a) a specific gravity (20° C./20° C.) of not less than 0.914 and not more than 0.917;
	(b) a refractive index (40° C.) of not less than 1.460 and not more than 1.465;
	(c)a saponification value of not less than 187 and not more than196;
	(d) an iodine value (Wijs) of not less than 80 and not more than 106;
	(e) an acid value of not more than 4 mg. KOH/g.; and
	(f) unsaponifiable matter of not more than 10 g./kg.
.Standard for Soya bean oil	264. Soya bean oil or soy bean oil shall be the oil derived from Standard for soya beans (the seeds of Glycine max (L) Merr.), and shall have— "^ bean oiL
	(a) a specific gravity (20° C./20° C.) of not less than 0.919 and ot more than 0.925;
	(b) a refractive index (40° C.) of not less than 1.466 and not more than 1.470;
	(c) a saponification value of not less than 189 and not more than 195;
	(a) an iodine value (Wijs) of not less than 120 and not more than 143;
	(e) an acid value of not more than 0.6 mg. KOH/g.; and
	(/) unsaponifiable matter of not more than 15 g./k
standard Sunflower seed oil	265. Sunflower seed oil or sunflower oil shall be the oil derived from sunflower seeds (Helianthus annus L.), and shall have—
UII	(a) a specific gravity (20° C./200 C.) of not less than 0.918 and not more than 0.923;
	(b) a refractive index (40 $^{\circ}$ C.) of not less than 1.467 and not more than 1.469;
	(c) a saponification value of not less than 188 and not more than 194;
	(a) an iodine value (Wijs) of not less than 110 and not more than 143;
	(e)an acid value of not more than 4 mg. KOH/g.; and
Standard for Coconut oil	(/) unsaponifiable matter of not more than 16 g./kg.
	266. Coconut oil shall be the oil derived from the coconut (Cocoa nucifera), and shall have—
	(a) a specific gravity (20° C./200 C.) of not less than 0.917 and not more than 0.919;
	(A) a refractive index (40° C.) of not less than 1.448 and not more than 1.449;

	(c) a saponification value of not less than 248 and not more than 264;
	(a) an iodine value (Wijs) of not less than 7 and not more than 11;
	(e) an acid value of not more than 14.1 mg. KOH/g.; and
	(f) unsaponifiable matter of not more than 8 g./kg.
Standard for Sesame seed oil,	267. Sesame seed oil, sesame oil, gingelly oil, benne oil, bene oil, till oil, or tillie oil shall be the oil derived from sesame seeds (Sesamum indicum L.), and shall have—
	(a) a specific gravity (20° C./200 C.) of not less than 0.915 and not more than 0.923;
	(b) a refractive index (40° C.) of not less than 1.465 and not more than 1.469;
	(c) a saponification value of not less than 187 and not more than 195;
	(a) an iodine value (Wijs) of not less than 104 and not more than 120;
	(e) an acid value of not more than 4 mg. KOH/g.; and
	(f) unsaponifiable matter of not more than 20 g./kg.
Standard for	268. Refined vegetable oil shall have—
vegetable oil	(a) an acid value of not more than 0.6 milligrams KOH/g.; and
	(A) a peroxide value of not more than 10 milliequivalents peroxide oxygen per gram.
Standad for Shortening,	269. Shortening, other than butter or lard, shall be the semi-solid food prepared from fats, oils, or a combination of fats and oils, may be processed by hydrogenation and may contain food colour, class IV preservatives, an anti-foaming agent, stearyl monoglyceridyl citrate and other emulsifying agents, the use and imits of which shaU be as orescribed in the Second Schedule.
Standard for lard.	270. Lard shall be the rendered fat from fresh, clean, sound fatty tissues from swine (Sus scrofa) in good health at the time of slaughter and fit for human consumption, may contain refined lard, lard stearine and hydrogenated lard, a class IV preservative and antioxidants, the use and limits of which shall be as prescribed in the Second Schedule, and shall have—
	(a) a relative density (40° C./water at 20° C.) of not less than 0.896 and not more than 0.904;
	(b) a refractive index at 40° C. of not less than 1.448 and not more than 1.460;
	(c) a titre (°C.) of not less than 32 and not more than 45;
	(a) a saponification value (milligram K.OH per gram) of not less than 192 and not more than 203;
	(e) an iodine value (Wijs) of not less than 45 and not more than 70;
	(/) an acid value of not more than 1.3 mg. KOH/g.; and
	(g) unsaponifiable matter of not more than 10 g./kg.
Standard for margarine.	271. Margarine shall be a food in the form of a plastic or fluid emulsion of edible oils and fats, with water or skimmed milk or other substances, with or without the addition of colouring matter, may contain preservatives, antioxidants, emulsifying agents, the use

	and limits of which shall be as prescribed in the Second Schedule, vitamin
	A and D, and shall contain—
	(a) not less than 80 per cent fat; and
	(b) not more than 16 per cent water.
Standard for Dripping	272. Dripping or edible tallow shall be the product obtained by rendering the clean, sound, fatty tissues (including trimming and cutting fats), attendant muscles and bones of bovine cattle (Bos taurus), and sheep (Ovis aries), in good health at the time of slaughter and fit for human consumption, may contain refined drippings, a class IV preservative and antioxidants, the use and limits of which shall be as prescribed in the Second Schedule, and shall have—
	(a) a relative density (40° C./water at 20° C.) of not less than 0.893 and not more than 0.904;
	(fr)a refractive index at 40° C. of not less than 1.448 and not more than 1.460;
	(c) a titre (°C.) of not less than 40 and not more than 49;
	(d) an iodine value (Wijs) of not less than 32 and not more than 50;
	(e) unsaponifiable matter of not more than 12 g./kg.; and
	(/) acid value of not more than 2.5 mg. KOH/g.
	PART XXI—SPICES, DRESSINGS AND SEASONINGS
Standard for cloves.	PART XXI—SPICES, DRESSINGS AND SEASONINGS
	273. Cloves, whole or ground, shall be the dried flavour buds of the clove plant, Eugenia caryophyllata Thumb, and shall contain—
	(a) not more than—
	(i) 5 per cent clove stems;
	(ii) 8 per cent total ash;
	(iii) 0.5 per cent ash insoluble in hydrochloric acid;
	(iv) 10 per cent crude fibre; and
	(b) not less than 15 per cent volatile ether extract.
Standard for ginger.	274. Ginger, whole or ground, shall be the washed and dried or decorticated and dried rhizome of the ginger plant, Zingiber officianale Roscoe, and shall contain-
	(a) not more than 12 per cent moisture;
	(b) on the dry basis, not less than-
	(i) 11.4 per cent cold water extractive as determined by the official method; and
	(ii) 1.9 per cent ash soluble in water; and
	(c) may contain not more than-
	(i) 9 per cent crude fibre;
	(ii) 1.1 per cent calcium, calculated as calcium oxide;

	(iii) 8.0 per cent total ash; and
	(iv) 2.3 per cent ash insoluble in hydrochloric acid.
Standard for mustard	275. Mustard, mustard powder or ground mustard shall be the powder made from mustard seed with the hulls largely removed, from which a portion of the fixed oil may be removed, and shall contain
	(a) not more than 1.5 per cent starch;
	(b) not more than 8.0 per cent ash, on the oil free basis; and
	(c) shall yield not less than 0.4 per cent volatile mustard oil as determined by the official method.
Standards for allspice or pimento.	276. Allspice or pimento, whole or ground, shall be the dried nearly ripe fruit of the pimento tree, Pimenta dioica L., Merril, and shall contain not more than-
	(a) 27.5 per cent crude fibre;
	(b) 4.5 per cent total ash; and
	(c) 0.4 per cent ash insoluble in hydrochloric acid.
Standard for cinnamon.	277. Cinnamon or cassia, whole or ground, shall be the dried bark of cultivated varieties of Cinnamomum zeylanicum Nees, or C. cassia L., from which the outer layers may have been remove, and shall contain not more than-
	(a) 27.5 per cent crude fibre;
	(b) 4.5 per cent total ash; and
	(c) 0.4 per cent ash insoluble in hydrochloric acid.
Standard for Ceylon cinnamon.	278. Ceylon cinnamon shall be whole cinnamon obtained exclusively from Cinnamomum zeylanicum Nees.
Standard for mace.	279. Mace, whole or ground, shall be the dried arillus of Myristica fragrans Houttyn, and shall contain not more than-
	(a) 7.0 per cent crude firbre;
	(b) 3.0 per cent total ash;
	(c) 0.5 per cent ash insoluble in hydrochloric acid;
	(d) 5.0 per cent non-volatile ethyl ethe extract, obtained after extraction of mace with petroleum ether; and
	(e) 33 per cent non-volatile extracts with petroleum ether and ethyl ether.
Standard for nutmeg.	280. Nutmeg, whole or ground, shall be the dried seed of Myristica fragrans Houttyn, may have a thin coating of lime, shall contain not less than 25.0 per cent non-volatile ether extract and shall contain not more than—
	(a) 5.0 per cent total ash; and
	(b) 0.5 per cent ash insoluble in hydrochloric acid.
Standard for black pepper.	281. Black pepper, whole or ground, shall be the dried, whole berry of Piper nigrum L., and shall contain not more than-
	(a) 8.0 per cent total ash; and

	(b) 1.4 per cent ash insoluble in hydrochloric acid.
Standard for white pepper	282. White pepper, whole or ground, shall be the dried mature berry of Piper nigrum L., from which the outer coating of pericarp has been removed, and shall contain not more than—
	(a) 6.0 per cent crude fibre;
	(b) 4.0 per cent total ash; and
	(c) 0.2 per cent ash insoluble in hydrochloric acid.
Standard for cayenne pepper.	283. Cayenne pepper or cayenne or chillies, whole or ground, shall be the dried, ripe fruit of Capsicum frutescens L., Capsicum baccatum L., or other small-fruited species of Capsicum, and shall contain—
	(a) not more than—
	(i) 28 per cent crude fibre;
	(ii) 8.0 per cent total ash;
	(iii) 1.25 per cent ash insoluble in hydrochloric acid; and
	(b) not less than 15.0 per cent non-volatile ether extract.
Standard for turmeric.	284. Turmeric, whole or ground, shall be the dried rhizome of Curcuma longa L.
Standard for turmeric.	285. Sage, whole or ground, shall be the dried leaves of Slavia officinalis L., and shall contain not more than 12.0 per cent stems (excluding petioles) and other foreign material.
Standard for thyme.	286. Thyme, whole or ground, shall be the dried leaves and flowering tops of Thyme vulgaris L., and shall contain not more than—
	(a) 12.0 per cent total ash;
	(b) 4.0 per cent ash insoluble in hydrochloric acid.
Standard for caraway seed.	287. Caraway seed shall be the dried fruit of Carum carvi L., and shall contain not more than-
	(a) 8.0 per cent total ash; and
	(b) 1.5 per cent ash insoluble in hydrochloric acid.
Standard for cardamom.	288. Cardamom shall be the dried seed of <i>Eletfaria cardamomum</i> L., and shall contain not more than—
	(a) 8.0 per cent total ash; and
	(b) 3.0 per cent ash insoluble in hydrochloric acid.
Standard for celery seed.	289. Celery seed shall be the dried fruit of Apium graveolensL., and shall contain not more than-
	(a) 10.0 per cent total ash; and
	(b) 2.0 per cent ash insoluble in hydrochloric add.
Standard for coriander seed.	290. Coriander seed shall be the dried fruit of <i>Conundrum sativum</i> L., and shall contain not more than—
	(a) 7.0 per cent total ash; and
	(b) 1.5 per cent ash insoluble in hydrochloric acid.

Standard for dill seed.	291. Dill seed shall be the dried fruit of Anethum graveolensL; and shall contain not more than-		
	(a) 10.0 per cent total ash; and		
	(b) 3.0 per cent ash insoluble in hydrochloric acid.		
Standard for mustard seed.	292. Mustard seed shall be the seed of <i>Brassica bois</i> , <i>B. hirta</i> Moench, <i>B. nigra</i> (L.) Koch, B. <i>juncea</i> (L.) Czern, or seed of species closely related to <i>B. nigra</i> and <i>B. juncea</i> , and shall contain—		
	(a) not more than 1.5 per cent ash insoluble in hydrochloric acid; and		
	(b) not more than 8.0 per cent total ash, on the oil-free basis.		
Standard for marjoram.	293. Marjoram, whole or ground, shall be the dried leaves of Majorana hortensis Moench, may contain a small proportion of the flowering tops of the marjoram plant, and shall contain not more than		
	(a) 10.0 per cent stems and foreign material;		
	(b) 16.0 per cent total ash; and		
	(c) 4.5 per cent ash insoluble in hydrochloric acid.		
Standard for curry powder.	294. Curry powder shall be any combination of turmeric with spices and seasoning and shall contain not more than 5.0 per cent salt and may contain starch and farinaceous matter up to 15.0 per cent.		
Standard for mayonnaise.	295. Mayonnaise, mayonnaise dressing or mayonnaise salad dressing shall be a combination of edible vegetable oil, whole egg or egg yolk, in liquid, frozen or dried form, and vinegar or lemon juice, which shall contain not less than 65.0 per cent edible vegetable oil and may contain—		
	(a) water;		
	(b) salt;		
	(c) a sweetening agent;		
	(d) spice or other seasoning except turmeric or saffron;		
	(e) citric, tartaric or lactic acid as prescribed in the Second Schedule; and		
	(f) a sequestering agent as prescribed in the Second Schedule.		
Standard for French dressing	296. French dressing shall be a combination of edible vegetable oil, and vinegar or lemon juice, which shall contain not less than 35.0 per cent vegetable oil, and may contain-		
5	(a) water;		
	(b) salt;		
	(c) a sweetening agent;		
	(d) spice, tomato or other seasoning;		
	(e) an emulsifying agent as prescribed in the Second Schedule;		
	(f) whole egg or egg yolk, in liquid, frozen or dried form;		
	(g) citric, tartaric, or lactic acid as prescribed in the Second Schedule; and		
	(h) a sequestering agent as prescribed in the Second Schedule.		
Standard for	297. Salad dressing shall be a combination of edible vegetable oil, whole egg or egg yolk, in liquid,		

salad dressing.	frozen or dried form, vinegar or lemon juice, and cereal, and shall contain not less than 35 per cent edible vegetable oil, and may contain		
	(a) water;		
	(b) salt;		
	(c) a sweetening agent;		
	(d) spice or other seasoning;		
	(e) an emulsifying agent as prescribed in the Second Schedule;		
	(f) citric, tartaric or lactic acid as prescribed in the Second Schedule; and		
	(g) a sequestering agent as prescribed in the Second Schedule.		
	PART XXII—SALT		
	PART XXII—SALT		
Standard for salt.	298. Salt shall be crystalline sodium chloride and shall contain not less than 97.0 per cent of sodium chloride on moisture-free basis and not more than 0.2 per cent of matter insoluble in water.		
Standard for table salt or salt for general household use.	299. Table salt or salt for general household use shall contain 168.5mg. per kilogram of potassium iodaite, the presence of which shall be declared on the label, and may contain harmless anticaking agents to secure free running properties as prescribed in the Second Schedule.		
L.N.189/1988.	300. Revoked.		
	PART XXIII—VINEGAR		
	PART XXIII—VINEGAR		
Standard for vinegar.	301. Vinegar shall be the liquid obtained by the acetous fermentation of an alcoholic liquid and shall contain not less than 4.0 per cent or more than 12.3 per cent acetic acid.		
Mode of reference to the strength of vinegar.	302. If any reference is made by any statement, mark or device to the strength of a vinegar, the label shall carry a statement of the strength of the vinegar declared in per cent acetic acid.		
Standard for wine vinegar.	303. Wine vinegar shall be vinegar made from wine and may contain caramel.		
Standard for spirit vinegar, etc.	304. Spirit vinegar, alcohol vinegar, white vinegar, or grain vinegar shall be vinegar made from diluted distilled alcohol.		
Standard for malt vinegar.	305. Malt vinegar shall be vinegar from an infusion of malt, undistilled prior to acetous fermentation, which may contain other cereals or caramel, and shall contain, in 100 millilitres measured at a temperature of 20° C., not less than—		
	(a) 1.8 grams of solids; and		
	(b) 0.2 gram of ash.		
Standard for cider vinegar or apple vinegar.	306. Cider vinegar or apple vinegar shall be vinegar made from the liquid expressed from apples and may contain caramel.		
Labelling of imitation vinegar or vinegar sustitute.	308. Imitation vinegar or vinegar substitute shall be distinctly labelled "IMITATION VINEGAR— PREPARED FROM ACETIC ACID" or "VINEGAR SUBSTITUTE—PREPARED FROM ACETIC ACID", all letters being of the same size.		
	PART XXIV—COCOA PRODUCTS		

Standard for cocoa beans.	PART XXIV—COCOA PRODUCTS		
	309. Cacao beans or cocoa beans shall be the seeds of the cacao tree, <i>Theobroma cacao</i> L., or a closely related species.		
Standard for cacao nibs.	310. Cacao nibs, cocoa nibs or cracked cocoa shall be the product prepared by heating and cracking cleaned, dried or cured cacao beans and removing the shell therefrom, and shall contain—		
	(a) not more than 4.0 per cent cacao shell calculated on the fat-free dry matter; and		
	(b) not more than 0.3 per cent ash insoluble in hydrochloric acid calculated on the fat-free dry matter.		
Standard for chocolate.	311. Chocolate, bitter chocolate or chocolate liquor shall be the product obtained by grinding cacao nibs, shall contain not less than 50 per cent cacao butter and on the dry and fat-free basis shall contain not more than-		
	(a) 7 per cent crude fibre;		
	(b) 8 per cent total ash; and		
	(c) 0.4 per cent ash insoluble in hydrochloric acid.		
Ingredients for processing cacao products.	312. Cacao products may be processed with hydroxides, carbonates, or bicarbonates of ammonium, sodium or potassium or hydroxides or carbonates of magnesium.		
Restriction on the sale of cocoa	313. No person shall sell a cocoa product that is processed with hydroxides or carbonates of magnesium unless		
products processed with hydroxides or carbonates of magnesium.	(a) the main panel of the label carries, immediately preceding or following the name of the cocoa product, and without intervening written, printed or graphic matter, one of the following phrases: "Processed with Alkali", "Processed with (a named alkali)" or "Alkali Treated"; and		
	(b) the total weight of such processing agents used with each one hundred parts by weight of cocoa nibs used in the preparation of such cocoa products is not greater in neutralizing value, calculated from the respective combining weights of such processing agents, than the neutralizing value of three parts by weight of anhydrous potassium carbonate.		
Limits for ash for cocoa products processed with alkali. Standard for sweet chocolate.	314. The ash limits provided for cocoa products in this Part may be increased for cacao products processed with alkali as provided in regulations 310 and 311 by the amount of ash from the processing agent used.		
Standard for sweet chocolate.	315. Sweet chocolate or sweet chocolate coating shall be chocolate mixed with sugar or with a combination of not less than 75 per cent sugar and not more than 25 per cent dextrose and—		
	(a) may contain cacao butter, spices, other flavouring material, and not more than a total of 0.5 per cent of emulsifying agents prescribed for this food in the Second Schedule in the finished product; and		
	(b) shall contain on the dry, sugar-free and fat-free basis, no greater proportion of crude fibre, total ash or ash insoluble in hydrochloric acid respectively than does chocolate on the dry, fat-free basis.		
Standard for milk chocolate.	316. Milk chocolate, sweet milk chocolate, milk chocolate coating or sweet milk chocolate coating shall be the cacao product obtained from chocolate by grinding with sugar or with a combination of not less than 75 per cent sugar and not more than 25 per cent dextrose and—		
	(a) may contain cacao butter, spices, other flavouring material and not more than a total of 0.5 per cent of emulsifying agents prescribed for these foods in the Second Schedule in the finished product; and		

	(b) shall contain in the finished product not less than 12 per cent milk solids which shall be in the proportions that are normal to whole milk.
Standard for cocoa.	317. Cocoa or powdered cocoa shall be chocolate from which part of the cacao butter has been removed and
	(a) may contain spices, flavouring materials, and not more than a total of 0.5 per cent of emulsifying agents prescribed for this food in the Second Schedule in the finished product;
	(b) shall contain, on the dry, fat-free basis, no greater proportion of crude fibre, total ash or ash insoluble in hydrochloric acid respectively than does chocolate on the dry, fat-free basis;
Standard for cocoa butter.	 318. Cocoa butter or cacao butter shall be fat from sound cacao beans, obtained either before or after roasting, shall be free from foreign odour and taste and shall have—a) a refractive index (40° C.) of not less than 1.456 and not more than1.459; (b) a saponification value of not less than 188 and not more than 198;
	(c) an iodine value (<i>Wijs</i>) of not less than 33 and not more than 42; and
	(d) maximum free fatty acids (expressed as percentage oleic acid) 1.75.
	PART XXV—OFFENCES AND PENALTIES
Offences and Penalties.	319.—Any person who contravenes the provisions of these Regulations shall be guilty of an offence and liable—
	(a) in the case of a first offence, to a fine not exceeding two thousand shillings or to imprisonment for a term not ex ceeding three months or to both such fine and imprisonment; and

(b) in the case of a second or subsequent offence, to a fine not exceeding four thousand shillings or to imprisonment for a term not exceeding six months, or to both such fine and imprisonment.

FIRST SCHEDULE (regs. 2 and 11)

COMMON NAMES AND ACCEPTABLE COMMON NAMES OF CERTAIN FOODS FOR PURPOSE OF REGULATION 4 (b) (iv)

Part I—Comn	non Names	
Column 1	Column 2	
ltem No.	Name	
1	Extract or essence of a named flavour.	
2	Artificial extract, artificial essence, imitation extract or imitation essence of a named flavour.	
3	A named flavour.	
4	A named artificial flavour.	
5	A named fruit extract naturally fortified, a named fruit essence naturally fortified, a named fruit flavour naturally fortified.	
6	Almond essence, almond extract, almond flavour.	
7	Anise essence, anise extract, anise flavour.	
8	Celery seed essence, celery seed extract, celery seed flavour.	
9	Cassia essence, cassia extract, cassia cinnamon essence, cassia cinnamon extract, cassia flavour, cassia cinnamon flavour.	
10	Ceylon cinnamon essence, Ceylon cinnamon extract- Ceylon cinnamon flavour.	
11	Clove essence, clove extract, clove flavour.	
12	Ginger essence, ginger extract, ginger flavour.	
13	Lemon essence, lemon extract, lemon flavour.	
14	Nutmeg essence, nutmeg extract, nutmeg flavour.	
15	Orange essence, orange extract, orange flavour.	
16	Peppermint essence, peppermint extract, peppermint flavour.	
17	Rose essence, rose extract, rose flavour.	
18	Savory essence, savory extract, savory flavour.	
19	Spearmint essence, spearmint extract or spearmint flavour.	

20	Sweet basil essence, sweet basil extract or sweet basil flavour.
21	Sweet marjoram essence, sweet marjoram extract, sweet marjoram flavour, marjoram essence, marjoram extract or marjoram flavour.
22	Thyme essence, thyme extract, thyme flavour.
23	Vanilla essence, vanilla extract, vanilla flavour.
24	Wintergreen essence, wintergreen extract, wintergreen flavour.
25	Sugar.
26	Liquid sugar.
27	Invert sugar.
28	Liquid invert sugar.
29	loing sugar, powdered sugar.
30	Brown sugar, yellow sugar or golden sugar.
31	Refined sugar syrup, refiner's syrup or golden syrup.
32	Dextrose, dextrose monohydrate.
33	Liquid glucose, glucose syrup.
34	Glucose solids.
35	Syrup of a named source of glucose.
36	Honey.
37	Meat.
38	Meat products.
39	Prepared meat, prepared meat products.
40	Minced beef, ground beef.
41	Preserved meat, preserved meat products.
42	Sausage or sausage meat.
43	Potted meat, meat paste, meat spread.
44	Potted meat product, meat product paste, meat product spread.
45	Meat loaf, meat roll, meat lunch, luncheon meat.
46	Meat product loaf, meat and meat product loaf.
47	Meat pie.
48	Edible bonemeal.
49	Gelatin, edible gelatin.
50	Poultry.
51	Poultry meat.
52	Poultry meat products.
53	Giblets.
54	Prepared poultry meat.
55	Preserved poultry meat, preserved poultry meat products.
56	Canned poultry of a given name.
57	Boneless poultry of a given name.
58	Liquid, dried or frozen whole egg, egg-yolk, egg-white egg-albumen.
59	Fish.
60	Fish meat.
61	Prepared fish meat.
62	Fish binder.
63	Preserved fish or preserved fish meat.
64	Shellfish.
65	Shucked oyster.
66	Milk, whole milk.
67	Pasteurized milk.
68	Ultra high temperature heat treated milk, U.H.T. milk.
69	Reduced fat milk.
70	Skimmed milk, skim milk.
71	Evaporated milk, sweetened condensed milk.
72	Evaporated skimmed milk, evaporated skim milk unsweetened condensed
16	skimmed milk.
73	Sweetened condensed milk, condensed milk.
74	Skimmed sweetened condensed milk, skim sweetened condensed milk.
75	Whole milk powder, dried full cream milk, full cream milk powder, dry whole milk, powdered milk, powdered whole milk.
76	Skimmed milk powder, skim milk powder, skim milk powder, dry skim milk, dry skim milk, powdered skim milk, powdered skim milk, skimmed milk powder, non- fat dry milk, dried skim milk.

77	Flavoured milk.
78	Flavoured skim milk.
79	Chocolate drink.
80	Cheese.
81	Cheddar cheese.
82	Skim milk cheese.
83	Cream cheese
••	Process cheese, processed cheese, emulsified cheese, process cheese spread
84	processed cheese spread.
85	Skim milk process cheese, skim milk processed cheese,
86	Cottage cheese.
87	Cream cottage cheese.
88	Butter
89	Ghee butter oil
90	Cream beavy cream medium cream light cream
Q1	loa-croam
00 00	Dairy whin
92 03	Milk ice
55	In contration
94 05	Vorburt
90	Conned verstebles of a siven neme
90	Frazen vegetables of a given norma
97	Prozen vegetables of a given name.
98	Canneo tomatoes.
99	l'omato juice.
100	Tomato paste.
101	Concentrated tomato paste.
102	l omato pulp, tomato juice.
103	Tomato catsup, catsup, ketchup, tomato sauce.
104	Pickles, relishes.
105	Olives.
106	Canned fruit of a given name.
107	Frozen fruit of a given name.
108	Fruit juice of a named fruit.
109	Carbonated or sparking juice of a named fruit.
110	Concentrated juice of a named fruit.
111	Jam of a named fruit.
112	Jelly of a named fruit.
113	Mincemeat.
114	Whisky.
115	Scotch whisky.
116	Irish whiskey.
117	Canadian whisky, Canadian rye whisky, rye whisky.
118	Rum.
119	Gin.
120	Dry gin.
121	Brandy.
122	Coonac brandy, coonac,
123	Armagnac brandy, armagnac.
124	Imported brandy.
125	Fruit brandy, brandy of a named fruit.
126	Liqueurs or alcoholic cordials
127	Vodka
128	Wine
129	Fruit wine, wine of a named fruit
130	Vermouth wine of a named flevour
131	Cider
100	Boar ale stout parter lager boar black boar
192	Onagua boar
100	Diack too
104	Diaux lea, lea. Groop poffee, row coffee, upresented coffee
100	Creen correct raw correct unrodsted correct.
130	noasieu collee, collee.
137	Instant conee, soluble conee.

138	Decaffeinated coffee.
139	Baking powder.
140	Flour.
141	Patent flour.
142	Mark one atta.
143	Wholemeal atta, whole flour.
144	Straight run flour.
145	Bakers' flour.
146	Household flour.
147	Self-raising flour.
148	<i>Sooji</i> or semolina.
149	Enriched flour.
150	Crushed wheat or cracked wheat.
151	Corn starch.
152	Rice.
153	Maizemeal (posho).
154	Fibrous maizemeal.
155	Grade I sifted maizemeal.
156	Grade II sifted maizemeal.
157	Grade III granulated maizemeal.
158	Grade IV maizemeal.
159	Grade V fibrous meal.
160	White bread.
161	Brown bread.
162	Enriched brear.
163	Wheat germ bread.
164	Milk bread.
165	Gluten.
166	High protein bread.
167	Fruit bread.
168	Malt bread.
169	Olive oil.
170	Cotton seed oil.
171	Maize oil, corn oil.
172	Groundnut oil, peanut oil, arachis oil.
173	Soya bean oil, soy bean oil.
174	Sunflower seed oil, sunflower oil.
175	Coconut oil.
176	Refined oil of a named vegetable.
177	Sesame seed oil, sesame oil, gingelly oil, benne oil, bene oil, till oil, tillie oil.
178	Shortening.
179	Lard.
180	Margarine.
181	Dripping, edible tallow.
182	Cloves.
183	Ginger.
184	Mustard, mustard powder, ground mustard.
185	Marjoram.
186	Curry powder.
187	Mayonnaise, mayonnaise dressing, mayonnaise salad dressing.
188	French dressing.
189	Salad dressing.
190	Salt.
191	Table salt.
192	Vinegar.
193	Wine vinegar.
194	Spirit vinegar, alcohol vinegar, white vinegar, grain vinegar.
195	Malt vinegar.
196	Cider vinegar, apple vinegar.
197	Imitation vinegar, vinegar substitute.
198	Uacao peans, cocoa beans.

199	Cacao nibs, cocoa nibs, cracked cocoa.
200	Chocolate, bitter chocolate, chocolate liquor.
201	Sweet chocolate, sweet chocolate coating.
202	Milk chocolate, sweet milk chocolate, milk chocolate coating, sweet milk chocolate coating.
203	Cocoa, powdered cocoa, cacao, powdered cacao.
204	Cocoa butter, cacao butter.

Part II Column 1 Column 2 Column 3 Item No. Common Name Foods Vegetable gum. One or more of acacia gum, agar, algin, carob bean 1 gum, carageenan, guar gum, karaya gum, locust bean gum, cat gum, pectin, propylene glycol alignate, tragacanth gum. 2 Animal fat or oil. One or more animal fats or oils. Vegetable oil or vegetable One or more vegetable oils or fats. 3 fat. 4 Marine oil. One or more marine oils. One or more of the food additives listed in Table II 5 Bleaching, maturing or in the Second Schedule. dough condi tioning agent. One or more of the food additives listed in Table Yeast food. 6 XIV in the Second Schedule. 7 Glazing or polish ing agent. One or more of the food additives listed in Table VII in the Second Schedule. 8 Colour. One or more of the colours listed in Table III in the Second Schedule. One or more of the natural flavours. 9 Flavour. One or more of the artificial flavours. 10 Artificial flavour. One or more of the spices or seasonings. 11 Spices or seasoning. 12 Leavening agent. One or more of the leavening agents. 13 Herb. One or more of the herbs. One or more of the starches except modified 14 Starch. starches. 15 Anti-caking agent. One or more of the food additives listed in Table I in the Second Schedule. One or more of the permitted antioxidants. 16 Antioxidant. One or more of the food additives listed in Table IV 17 Emulsifier. in the Second Schedule. One or more of the food additives listed in Table IV Stabilizer. 18 in the Second Schedule. One or more of the food additives listed in Table IV 19 Thickening agents in the Second Schedule. One or more of the food additives listed in Table VI 20 Firming agent. in the Second Schedule. 21 Sequestering agent. One or more of the food additives listed in Table XII in the Second Schedule.

SECOND SCHEDULE

TABLE I

	FOOD ADDITIVES T	HAT MAY BE USED AS A	NTICAKING AGENTS
ITEM	COLUMN I	COLUMN II	COLUMN III
Number	Additive	Permitted in or upon	Maximum Level of Use
C.1	Calcium aluminium silicate	(1) Salt (free-running)	(1) 1.0%
		(2) Elour calt: darlie calt:	(2) 2 0%

(2) Flour salt; garlic salt; (2) 2.0% onion salt

		(3) Unstandardized dry mixes	(3) Good manufacturing practice.
C.2	Calcium phosphate, tribasic	(1) Salt (free-running)	(1) 1.0%
	•••	(2) Flour salt; garlic salt; onion salt	(2) 2.0%
		(3) Dry cure	(3) Good manufacturing practice
		(4) Unstandardized dry	(4) Good manufacturing practice
		mixes	(5) Good manufacturing practice
		(5) Oil soluble annatto	(6) If used either singly or in combination with calcium silicate,
		(6) Icing sugar	magnesium carbonate, magnesium silicate, magnesium stearate, silicon dioxide or sodium aluminium silicate the total shall not exceed
C.3	Calcium silicate	(1) Salt (free-running)	1.5% (1) 1.0%
		(2) Flour salt; garlic salt; onion salt	(2) 2.0%
		(3) Baking powder	(3) 5.0%
		(4) Dry cure	(4) Good manufacturing practice
		(5) Unstandardized dry mixes	(5) Good manufacturing practice
		(6) Icing sugar	combination with calcium silicate, magnesium carbonate, magnesium silicate, magnesium stearate, silicon dioxide or sodium aluminium silicate the total shall not exceed
C.4	Calcium stearate	(1) Salt (free-running)	(1) 1.0%
		(2) Flour salt; garlic salt; onion salt	(2) 2.0%
		(3) Unstandardized dry	(3) Good manufacturing practice
M.1	Magnesium carbonate	mixes (1) Salt (free-running) except when used in	(1) 1.0%
		preparations of meat and meat products	(2) 2.0%
		(2) Flour salt; garlic salt; onion salt (except when used in preparations of	(3) Good manufacturing practice(4) If used either singly or in
		meat and meat products)	combination with calcium silicate, magnesium carbonate, magnesium
		(3) Unstandardized dry mixes (except when used in preparations of meat and meat products)	silicon dioxide or sodium aluminium silicate the total shall not exceed 1.5%
M.2	Magnesium oxide	(4) Icing sugar Unstandardized dry mixes (except when used in preparations of meat and meat products)	Good manufacturing practice

M.3	Magnesium silicate	(1) Salt (free-running)	(1) 1.0%
		(2) Flour salt; garlic salt; onion salt	(2) 2.0%
		(3) Unstandardized dry	(3) Good manufacturing practice
		mixes (4) Icing sugar	(4) If used either singly or in combination with calcium silicate, magnesium carbonate, magnesium silicate, magnesium stearate, silicon dioxide or sodium aluminium silicate the total shall not exceed
M.4	Magnesium stearate	(1) Salt (free-running)	1.5% (1) 1.0%
	olourato	(2) Flour salt; garlic salt; onion salt	(2) 2.0%
		(3) Unstandardized dry	(3) Good manufacturing practice
		mixes	(4) If used either singly or in combination with calcium silicate,
		(4) Icing sugar	magnesium carbonate, magnesium silicate, magnesium stearate, silicon dioxide or sodium aluminium silicate the total shall not exceed
P.1 S.1	Propylene glycol Silicon dioxide	Salt (free-running) (1) Garlic salt; onion salt	0.035% (1) 1.0%
		(2) Celery salt; celery pepper	(2) 0.5%
		(3) Unstandardized dry	(3) Good manufacturing practice
		mixes (4) Icing sugar	(4) If used either singly or in combination with calcium silicate, magnesium carbonate, magnesium silicate, magnesium stearate, silicon dioxide or sodium aluminium silicate the total shall not exceed
S.2	Sodium aluminium	(1) Salt (free-running)	1.5% (1) 1.0%
	Silvate	(2) Icing sugar	(2) If used either singly or in combination with calcium silicate,
		(3) Dried egg products; flour salt; garlic salt; onion salt	magnesium carbonate, magnesium silicate, magnesium stearate, silicon dioxide or sodium aluminium silicate the total shall not exceed
		(4) Unstandardized dry mixes	(3) 2.0%
S.3	Sodium ferrocyanide decahydrate	Salt (free-running)	(4) Good manufacturing practice 5 p.p.m. calculated as anhydrous sodium ferrocyanide
	-	SECOND SCHEDULE	
		TABLE II	

FOOD ADDITIVES THAT MAY BE USED AS BLEACHING, MATURING AND DOUGH CONDITIONING AGENTS ITEM COLUMN I COLUMN II COLUMN III Number Additive Permitted in or upon Maximum Level of Use

A.1	Acetone peroxide	(1) Bread; flour; whole wheat flour	(1) Good manufacturing practice
		(2) Unstandardized bakery	(2) Good manufacturing practice
A.2	Alpha amylase bacillus	foods (1) Bread; flour; whole wheat flour	(1) Good manufacturing practice
	<i>subtilis</i> enzyme	(2) Unstandardized baken	(2) Good manufacturing practice
A.3	Ammonium persulphate	foods (1) Flour; whole wheat flour	(1) 250 p.p.m.
	h L	(2) Bread	(2) 100 p.p.m. of flour
		(3) Unstandardized baken	(3) Good manufacturing practice
A.4	Ascorbic acid	foods (1) Bread; flour; whole	(1) 200 p.p.m. of flour
		wheat flour	(2) 200 p.p.m. of flour
A F	1	(2) Unstandardized bakery foods	(1) O 1
A.5	<i>Aspergilius flavus</i> <i>oryzae</i> enzyme	(1) Bread; flour; whole wheat flour	(1) Good manufacturing practice
		(2) Unstandardized bakery	(2) Good manufacturing practice
A.6	<i>Aspergillus niger</i> enzyme	(1) Bread; flour; whole wheat flour	(1) Good manufacturing practice
	•	(2) Unstandardized bakery	(2) Good manufacturing practice
A.7	Azodicarbonamide	foods Bread; flour; whole wheat	45 p.p.m. of flour
B.1 C.1	Benzoyl peroxide Calcium peroxide	flour Flouri; whole wheat flour (1) Bread; flour; whole	150 p.p.m. (1) 100 p.p.m. of flour
		wheat hour	(2) Good manufacturing practice
0.0	Oslaine staans I.O.	(2) Unstandardized bakery foods	
0.2	lactylate	wheat flour	(1) 5,000 p.p.m. of flour
		(2) Unstandardized bakery	(2) 5,000 p.p.m. of flour
C.3 C.4 C.5	Chlorine Chlorine dioxide 1-Cysteine (hydrochloride)	Flour; whole wheat flour Flour; whole wheat flour (1) Bread; flour; whole wheat flour	Good manufacturing practice Good manufacturing practice (1) 90 p.p.m.
		(2) Unstandardized bakery	(2) Good manufacturing practice
P.1	Potassium bromate	foods (1) Bread; flour; whole wheat flour	(1) 50 p.p.m.
		(2) Bread	(2) 100 p.p.m. of flour
		(3) Unstandardized bakerv	(3) Good manufacturing practice
P.2	Potassium persulphate	foods (1) Bread	(1) 100 p.p.m. of flour
		(2) Unstandardized bakery	(2) Good manufacturing practice
S.1	Sodium stearoyl-2- lactylate	(1) Bread	(1) 5,000 p.p.m. of flour

S .2	Sodium stearoyl fumarate	(2) Unstandardized bakery foods; pancakes and pancake mixes; waffles and waffle mixes (1) Bread	y (2) Good manufacturing practice (1) 5,000 p.p.m. of flour
		(2) Unstandardized bakery foods	y(2) 5,000 p.p.m. of flour
S.3	Sodium sulphate	Biscuit dough	500 p.p.m. calculated as sulphur dioxide

SECOND SCHEDULE

TABLE III

ITEM Number	
1	

2

3

EM Imber	FOOD ADDITIVES THAT COLUMN I Additive Alkanet, annatto, beet red, carbon black, β-carotene, charcoal, chlorophyll, chlorophyll copper complex, cochineal, iron oxide, metallic aluminium, metallic silver, orchil, paprika, riboflavin, saffron, sandalwood, sodium and potassium chlorophyllin copper, titanium dioxide, turmeric, xanthopyll; or their colouring principles whether isolated from natural sources or produced synthetically	MAY BE USED AS COLOUR COLUMN II Permitted in or upon (1) Apple (or rhubarb) and (naming the fruit) jam; bread; butter; cheese; chocolate drink; concentrated fruit juice; (naming the flavour) dairy drink; liquid, dried or frozen whole egg and egg-yolk; fig marmalade with pectin; ice- cream mix; ice milk mix; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; liqueurs and alcoholic cordials; margarine; (naming the flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; shortening; smoked fish; lobster paste and fish roe (caviar); tomato catsup; marinated or similar cold processed, packaged fish and meat	ING AGENTS COLUMN III <i>Maximum Level of Use</i> (1) Good manufacturing practice (2) Good manufacturing practice
	β-apo-δ ' carotenal, ethyl and methyl β-apo-δ '-carotenoate	(2) Unstandardized foods (1) Apple (or rhubarb) and (naming the fruit) jam; bread; butter; cheese; chocolate drink; concentrated fruit juice; (naming the flavour) dairy drink; fig marmalade with pectin; ice-cream mix; ice milk mix; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; liqueurs and alcoholic cordials; margarine; (naming the flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; shortening; smoked fish; lobster paste and fish roe (caviar); tomato catsup; soft drinks	(1) 35 p.p.m. (2) 35 p.p.m.
	Caramel	 (2) Unstandardized foods (1) Ale; apple (or rhubarb) and (naming the fruit) jam; beer; brandy; bread; brown 	(1) Good manufacturing practice

bread; butter; cheese; (2) Good manufacturing chocolate drink; cider practice vinegar; concentrated fruit juice; (naming the flavour) dairy drink; fig marmalade with pectin; Holland's gin; ice-cream mix; ice milk mix; (naming the fruit) jam with pectin; light beer; liqueur and alcoholic cordials; malt vinegar; (naming the flavour) milk; mincemeat; pickles and relishes; pineapple marmalade with pectin; porter; gum; sherbet; smoked fish; soft drinks; lobster paste and fish roe (caviar); stout;l tomato catsup; whisky; wine; wine vinegar; honey wine 4 Carmoisine, indigotine, (1) Apple (or rhubarb) and (1) 300 p.p.m. singly or in sunset yellow FCF, (naming the fruit) jam; combination in accordance tartrazine, and aluminium andbread; butter; cheese; with regulation 45 calcium lakes of these chocolate drink: colours concentrated fruit juice; (2) 300 p.p.m. singly or in (naming the flavour) dairy combination in accordance drink; fig marmalade with with regulation 45 pectin; ice-cream mix; ice milk mix; (naming the fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming the flavour milk); pickles and relishes; pineapple marmalade with pectin; sherbet; smoked fish, lobster paste and fish roe (caviar); tomato catsup; shortening; soft drinks (2) Unstandardized foods 5 (1) 100 p.p.m. singly or in Brilliant blue FCF, (1) Apple (or rhubarb) and erythrosine, ponceau 4R (naming the fruit) jam; combination in accordance aluminium and aluminium bread; butter; cheese; with regulation 45 and calcium lakes of these chocolate drink; colours concentrated fruit juice; (2) 100 p.p.m. singly or in (naming the flavour) dairy combination in accordance pectin; canned fruit products with regulation 45 drink; fig marmalade with as permitted in Part XII; icecream mix; ice milk mix; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; liqueurs and alcoholic cordials; (naming the flavour) milk; pickles and relishes; pineapple marmalade with pectin; sherbet; smoked fish; lobster paste and fish roe (caviar); tomato catsup; soft drinks (2) Unstandardized foods SECOND SCHEDULE TABLE IV

ITEM <i>Number</i> A.1	T⊢ COLUMN I <i>Additive</i> Acacia gum	 IICKENING AGENTS COLUMN II Permitted in or upon (1) Ale; beer; chocolate drink; cream; (naming the flavour) dairy drink; french dressing; light beer; malt liquor; (naming the flavour) milk; mustard pickles; porter process cheese; process cream cheese; relishes; salad dressing; (naming the flavour) skim milk; skim milk process cheese; soft drinks; stout (2) Cream cheese; cream cheese with (naming the 	COLUMN III Maximum Level of Use (1) Good manufacturing practice (2) 0.5% (3) 0.75% (4) Good manufacturing practice
		cheese, fruit, vegetable or relish); ice-cream; ice-crean mix; ice milk; ice milk mix (3) Sherbet	1
A.2	Acetylated mono-glycerides	(4) Unstandardized foods (1) Margarine	(1) 1%
A.3	Acetylated tartaric acid ester	(2) Unstandardized foods s(1) Margarine	(2) Good manufacturing practice (1) 1%
	or mono and di-giycendes	(2) Unstandardized foods	(2) Good manufacturing
A.4	Agar	 (1) Brawn; canned (naming the poultry); chocolate drink cream; (naming the flavour) dairy drink; headcheese; (naming the fruit) jelly with pectin; meat binder (when sold for use in prepared meat or meat products in which a gelling agent is a permitted ingredient); meat product loaf; meat loaf; (naming the flavour) milk; mustard pickles; potted meat product; prepared fish or prepared meat; process cream cheese; relishes; (naming the flavour) skim milk; skim process cheese (2) Cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); ice-cream; ice-cream mix; ice milk; ice milk mix 	 (1) Good manufacturing (2) 0.5% (3) 0.75% (4) Good manufacturing practice
		(3) Sherbet	
A.5	Algin	(4) Unstandardized foods (1) Ale; beer; chocolate drink; cream; (naming the flavour) dairy drink; french dressing; light beer; malt	(1) Good manufacturing practice(2) 0.5%

liquor; (naming the flavour) (3) 0.75% milk; mustard pickles; porter; process cheese; process cream cheese; relishes; salad dressing; (naming the flavour) skim milk; skim milk process cheese; soft drinks; stout

(2) Cottage cheese; cream cheese with (naming the cheese, fruit, vegetable or relish); ice-cream; ice-cream mix; ice milk; ice milk mix

(3) Sherbet

A.6 A.7 A.8 A.9 A.10	Alginic acid Ammonium alginate Ammonium carrageenan Ammonium furcelleran Ammonium salt of phosphorylated glyceride	 (4) Unstandardized foods Same foods as listed for algin Same foods as listed for algin Same foods as listed for carrageenan Same foods as listed for furcelleran (1) Bread; chocolate drink; cream; (naming the flavour) dairy drink; (naming the flavour) milk; mustard pickles; process cheese; process cream cheese; relishes; (naming the flavour) skim milk; skim milk process cheese (2) Cocoa; milk chocolate4; 	Same levels as prescribed for algin Same levels as prescribed for algin Same levels as prescribed for carrageenan Same levels as prescribed for furcelleran (1) Good manufacturing practice (2) A total of 1.5% of emulsifying agents in accordance with the relevant standards prescribed for these products (3) A total of 0.5% of emulsifying agents
		sweet chocolate (3) Ice-cream mix; ice milk; ice milk mix]	(4) 0.75%(5) Good manufacturing practice
A.11	Arabinogalactan	 (4) Sherber (5) Unstandardized foods Essential oils; non-nutritive sweeteners; unstandardized dressings; pudding mixes; beverage base or mix; soft drinks and pie filling mix 	Good manufacturing practice
C.1	Calcium alginate	Same foods as listed in algir	Same levels as prescribed
C.2	Calcium carbonate	Unstandardized foods	Good manufacturing
C.3	Calcium carrageenan	Same foods as listed for	Same levels as prescribed
C.4	Calcium citrate	(1) Process cheese; process cream cheese; skim milk process cheese	(1) Good manufacturing practice
C.5	Calcium furcelleran	(2) Unstandardized foods Same foods as listed for furcelleran	(2) Good manufacturing practice Same levels as prescribed for furcelleran
C.6	Calcium gluconate	Unstandardized foods	Good manufacturing
C.7	Calcium glycero-phosphate	Unstandardized desert mixes	Good manufacturing practice

C.8	Calcium hypophosphate	Unstandardized desert	Good manufacturing
C.9	Calcium phosphate, dibasic	(1) Process cheese; process cream cheese; skim milk process cheese	practice s(1) Good manufacturing practice
C.10 C.11	Calcium phosphate, tribasic Calcium sulphate	(2) Unstandardized foodsUnstandardized foods(1) Ice-cream; ice-cream	(2) Good manufacturing practice Good manufacturing practice (1) 0.5%
		mix; ice milk; ice milk mix	(2) 0.75%
		(2) Sherbet	(3) Good manufacturing
C.12	Calcium tartrate	(3) Unstandardized foods Unstandardized foods	practice Good manufacturing practice
C.13	Carboxymethyl cellulose	Same foods listed for sodium carboxymethyl	Same levels as prescribed for sodium carboxymethyl
C.14	Carob bean gum	cellulose (1) Chocolate drink; cream; (naming the flavour) dairy drink: Eroneh drossing;	cellulose (1) Good manufacturing practice
		(naming the flavour) milk; mustard pickles; process	(2) 0.5%
		cheese; process cream cheese; relishes; salad dressing; (naming the	(3) 0.75%
		flavour) skim milk; skim milk process cheese; soft drinks	(4) Good manufacturing practice
		(2) Cottage cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); cream cottage cheese; ice-cream; ice-cream mix; ice milk; ice	
		(3) Sherbet	
		(4) Unstandardized foods	
C.15	Carrageenan	 (1) Ale; beer; brawn; canned (naming the poultry); 	l (1) Good manufacturing practice
		(naming the flavour) dairy drink; french dressing;	(2) 0.5%
		fruit) jelly with pectin; light beer; malt liquors; meat	(3) 0.015%
		binder (when sold for use in prepared meat products in which a celling agent is a	(4) 0.75%
		permitted ingredient); meat product loaf; meat loaf; (naming the flavour) milk; musted nighted	(5) Good manufacturing practice
		meat; potted meat product; porter; prepared fish or prepared meat; process	
		cheese; process cream cheese; relishes; salad dressing; (paming the	
		flavour) skim milk; skim milk process cheese; stout; soft drinks	
		(2) Cottage cheese; cream	

cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); cream cottage cheese; icecream; ice milk mix

(3) Evaporated milk

(4) Sherbet

C.16 C.17 D.1 F.1	Cellulose gum Cholic acid Desoxycholic acid Furcelleran	(5) Unstandardized foods Same foods as listed for sodium carboxymethyl cellulose Dried egg whites Dried egg whites (1) Ale; beer; light beer; mal liquor; porter; stout	Same level as prescribed for sodium carboxymethyl cellulose 0.1% 0.1% t(1) Good manufacturing practice
G.1	Gelatin	(2) Unstandardized foods (1) Brawn; canned (naming the poultry); chocolate drink cream; (naming the flavour) dairy drink; headcheese; (naming the fruit) jelly with pectin; meat binder (when sold for use in prepared meat or meat products in which a gelling agent is a permitted ingredient); meat product loaf; meat loaf; (naming the flavour) milk; mustard pickles; potted meat product; prepared fish or prepared meat; process cheese; relishes; (naming the flavour) skim milk; skim process cheese	 (2) Good manufacturing practice (1) Good manufacturing practice (2) 0.5% (3) 0.75% (4) Good manufacturing practice
G.2 G.3	Glycocholic acid Guar gum	 (2) Cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); ice-cream; ice-cream mix; ice milk; ice milk mix (3) Sherbet (4) Unstandardized foods Dried egg whites (1) Chocolate drink; cream; (naming the flavour) dairy drink; French dressing; (naming the flavour) milk; mustard pickles; process cheese; process cream cheese; relishes; salad dressing; (naming the flavour) skim milk; skim milk process cheese; soft drinks (2) Cottage cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); cream 	0.1% (1) Good manufacturing practice (2) 0.5% (3) 0.75% (4) Good manufacturing practice

cottage cheese; ice-cream; ice-cream mix; ice milk; ice milk mix

(3) Sherbet

G.4	Gum arabic	(4) Unstandardized foods Same foods as listed for acacia gum	Same level as prescribed for acacia gum
H.1	Hydroxylated lecithin	(1) Cocoa; milk chocolate; sweet chocolate	(1) A total of 1.5% of emulsifying agents in accordance with the relevant
		(2) Shortening	standards prescribed for these products
		(3) Soft drinks	(2) Good manufacturing
		(4) Unstandardized foods	pruomoo
			(3) Good manufacturing practice
			(4) Good manufacturing
H.2	Hydroxypropyl cellulose	Unstandardized foods	Good manufacturing practice
H.3	Hydroxypropyl methyl- cellulose	(1) Chocolate drink; (naming the flavour) dairy drink; Erench dressing; (naming	(1) Good manufacturing practice
		the flavour) milk; mustard pickles; relishes; (naming the flavour) skim milk; salad dressing	(2) Good manufacturing practice
l.1	Irish moss gelose	Same foods as listed for	Same levels as prescribed
K.1	Karaya gum	(1) Chocolate drink; cream; (naming the flavour) dairy drink; French dressing;	(1) Good manufacturing practice
		mustard pickles; process cheese; process cream	(2) 0.5%
		cheese; relishes; salad dressing; (naming the	(3) 0.75%
		flavour) skim milk; skim milk process cheese; soft drinks	(4) Good manufacturing practice
		(2) Cottage cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); cream cottage cheese; ice-cream; ice-cream mix; ice milk; ice milk mix	
		(3) Sherbet	
L.1	Lactylated mono and di- glycerides	(4) Unstandardized foods (1) Margarine	(1) 1%
		(2) Shortening	(2) 8.0% (except that the total combined mono and di-
		(3) Unstandardized foods	glycerides and lactylated mono and di-glycerides shall not exceed 20.0% of the shortening)

(3) 8.0% of the fat content

L.2	Lactylic esters of fatty acids	Unstandardized foods	Good manufacturing
L.3	Lecithin	(1) Bread; chocolate drink; cream; (naming the flavour) milk; mustard pickles;	Good manufacturing practice
		process cheese; process cream cheese; relishes; (naming the flavour) skim milk; skim milk process cheese; soft drinks	(2) A total of 0.5% of emulsifying agents in accordance with relevant standards prescribed for these products
		(2) Cocoa; milk chocolate; sweet chocolate	(3) A total of 0.5% of emulsifying agents
		(3) lce-cream; ice-cream mix; ice milk; ice milk mix	(4) 0.75%
		(4) Sherbet	(5) Good manufacturing practice
		(5) Margarine	(6) Good manufacturing practice
		(6) Shortening	
L.4	Locust bean gum	(7) Unstandardized foods Same foods as listed for carob bean gum	(7) Good manufacturing practice Same levels as prescribed for carob bean gum
M.1	Methylcellulose	(1) Ale beer; French dressing; light beer; porter; malt liguor: process cheese:	(1) Good manufacturing practice
		process cream cheese; salad dressing; skim milk process cheese; soft drinks; stout	(2) Good manufacturing practice
M.2	Methyl ethyl cellulose	(2) Unstandardized foods Unstandardized foods	Good manufacturing
М.З	Mono-glycerides	(1) Bread; cream; margarine; process cheese; process cream cheese; skim	(1) Good manufacturing practice
		milk process cheese; fish paste; shortening	(2) A total of 1.5% of emulsifying agents in accordance with the relevant
		(2) Cocoa; milk chocolate; sweet chocolate	standards prescribed for these products
		(3) Ice-cream; ice-cream mix; ice milk; ice milk mix	(3) A total of 0.5% of emulsifying agents
		(4) Sherbet	(4) 0.75%
		(5) Unstandardized foods	(5) Good manufacturing practice
WI.4	Mono and di-glycerides	margarine; process cheese; process cream cheese; skim	practice
		milk process cheese; fish paste; shortening	(2) A total of 1.5% of emulsifying agents in accordance with the relevant
		(2) Cocoa; milk chocolate; sweet chocolate	standards prescribed for these products
		(3) Ice-cream; ice-cream mix; ice milk; ice milk mix	(3) A total of 0.5% of emulsifying agents

		(4) Sherbet	(4) 0.75%
		(5) Unstandardized foods	(5) Good manufacturing practice
0.1	Oat gum	(1) Process cheese; process cream cheese; skim milk process cheese	(1) Good manufacturing practice
		, 	(2) 0.5%
		(2) Cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish)	(3) Good manufacturing practice
0.2 P.1	Ox bile extract Pectin	 (3) Unstandardized foods Dried egg whites (1) Apple (or rhubarb) and (naming the fruit) jam; chocolate drink; cream; (naming the flavour) dairy drink; fig marmalade; fig marmalade with pectin; French dressing; (naming the fruit) jam; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly; 	0.1% (1) Good manufacturing practice (2) 0.5% (3) 0.75% (4) Good manufacturing practice
		(naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade with pectin; (naming the flavour) milk; mincemeat; mustard pickles; pinapple marmalade; pineapple marmalade with pectin; relishes; salad dressing; (naming the flavour) skim milk; soft drinks; sour cream	
		(2) Ice-cream; ice-cream mix; ice milk; ice milk mix; cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish)	
		(3) Sherbet	
P.2	Polyglycerol esters of fatty acids	(4) Unstandardized foods(1) Soft drinks	(1) Good manufacturing practice
		(2) Margarine	(2) 0.5%
		(3) Unstandardized foods	(3) Good manufacturing
P.3	Polyglycerol esters of interesterified castor oil fatty acids	Milk chocolate; sweet chocolate	A total of 1.5% of emulsifying agents in accordance with the relevant standards prescribed for these products
P.4	Polyoxyethylene (20) sorbitar monooleate; polysorbate 80	n(1) lce-cream; ice-cream mix; ice milk; ice milk mix; sherbet	(1) 0.1%. If polyoxyethylene (20) sorbitan tristearate is also used, the total shall not exceed 0.1%
		(2) Unstandardized frozen desserts	(2) 0.1%

		(3) Pickles and relishes	(3) 0.05%
		(4) Soft drinks	(4) 0.05% of the beverage. If sorbitan monostearate is
		(5) Imitation dry cream mix	also used the total shall not exceed 0.05% of the beverage
		(6) Whipped vegetable oil topping and shortening	
		(7) Cake icing; cake icing mix	 (5) 0.1%. If polyoxyethylene (20) sorbitan monostearate, polyoxyethylene (2) sorbitan tristearate or sorbitan
		(8) Salt	monostearate, either singly or in combination is also used, total shall not exceed 0.4%
		(9) Whipped cream	
			(6) 0.05%. If polyoxyethylene (20) sorbitan monostearate, polyoxyethylene, either singly or in combination is also used, the total shall not exceed 0.4%
			(7) 0.5% of the finished cake icing. If polyoxyethylene (20) sorbitan monostearate, or sorbitan monostearate, either singly or in combination is also used, the total shall not exceed 0.5% of the finished cake icing
			(8) 10 p.p.m.
P.5	Polyoxyethylene (20) sorbitar monostearate; polysorbate 60	n(1) Imitation dry cream mix; vegetable oil creaming agent; whipped vegetable oil topping; vegetable oil topping mix and shortening	 (9) 0.1% (1) 0.1%. If polyoxyethylene (20) sorbitan tristearate, sorbitan monostearate or polyoxyethylene (20) sorbitan mono-oleate either singly or in combination is
		(2) Cakes	also used, the total shall not exceed 0.4%, except that in
		(3) Cakes; cake mixes	the case of whipped vegetable oil topping a combination of polysorbate
		(4) Unstandardized confectionery coatings	60 and sorbitan monostearate may be used in excess of 0.4%, if the
		(5) Cake icing; cake icing mix	amount of the polysorbate 60 does not exceed 0.77% and the amount of sorbitan monostearate does not
		(6) Pudding; pipe filling	exceed 0.27% of the whipped vegetable oil topping
		(7) Soft drinks	торрија
		(8) Sour cream substitute	(2) 0.5% on a dry weight basis. If polyoxyethylene (20) sorbitan tristearate is
		(9) Unstandardized dressings	also used, the total shall not exceed 0.5% on a dry weight basis
		(10) Fat base formulation for	

		self-basting of poultry by injection	 (3) 0.5% on a dry weight basis. If sorbitan monostearate is also used, the total shall not exceed 0.7% on a dry weight basis (4) 0.5% If a bitan
			(4) 0.5%. If sorbitan monostearate is also used, the total shall not exceed 1.0%
			(5) 0.5% of the finished cake icing. If sorbitan monostearate or polyoxyethylene (20) sorbitan monooleate either singly or in combination is also used the total shall not exceed 0.5% of the finished cake icing
			(6) 0.5% on a dry weight
			(7) 0.05% of the beverage. If sorbitan monostearate is also used the total shall not exceed 0.05% of the beverage
			(8) 0.1%
			(9) 0.3%
P.6	Polyoxyethylene (20) sorbitar tristearate	n(1) Chocolate drink; (naming the flavour) dairy drink:	(10) 0.25% (1) 0.5%
		(naming the flavour) milk; (naming the flavour) skim milk	(2) 0.1%. If polyoxyethylene (20) sorbitan monooleate is also used, the total shall not exceed 0.1%
		(2) Ice-cream; ice-creammix; ice milk; ice milk mix;sherbet	(3) 0.1%
		(3) Unstandardized frozen desserts	(4) 0.3% on a dry weight basis. If polyoxyethylene (20) sorbitan monostearate is also used, the total shall
		(4) Cakes	not exceed 0.5% on a dry weigh basis
		(5) Unstandardized confectionery coatings	(5) 0.5%. If sorbitan monostearate is also used
		(6) Soft drinks	the total shall not exceed 1.0%
		(7) Imitation dry cream mix; vegetable oil creaming agent; whipped vegetable oil topping; vegetable oil topping mix and shortening	(6) 0.05% of the beverage. If sorbitan monostearate is also used, the total shall not exceed 0.05% of the beverage
			(7) 0.4%. If polyoxyethylene (20) sorbitan monostearate, sorbitan monostearate or polyoxyethylene (20)

sorbitan monooleate, either singly or in combination is also used, the total shall not exceed 0.4% (1) 0.4%

P.7	Polyoxyethylene (8) stearate	(1) Shortening	(1) 0.4%
		(2) Unstandardized bakery foods	(2) 0.4%
P.8	Potassium alginate	Same foods as listed for	Same levels as prescribed for algin
P.9	Potassium carrageenan	Same foods as listed for	Same levels as prescribed
P.10	Potassium chloride	Unstandardized foods	Good manufacturing
P.11	Potassium citrate	Process cheese; process cream cheese; skim milk	Good manufacturing practice
P.12	Potassium furcelleran	Same foods as listed for	Same levels as prescribed
P.13	Potassium phosphate, dibasic	Process cheese; process cream cheese; skim milk	Good manufacturing practice
P.14	Propylene glycol alginate	(1) Ale; beer; French dressing; light beer; malt liquor; mustard pickles; porter; process cheese;	(1) Good manufacturing practice
		process cream cheese; relishes; salad dressing; skim milk process cheese:	(2) 0.5%
		soft drinks; stout	(1) Opendimental factoria
		(2) Cottage cheese; cream cottage cheese; ice-cream; ice-cream mix; ice milk; ice milk mix; cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish)	(4) Good manufacturing practice
		(3) Sherbet	
P.15	Propylene glycol ether of methylcellulose	(4) Unstandardized foods Same foods as listed for hydroxypropyl mathylaollulaea	Same levels as prescribed for hydroxypropyl
P.16	Propylene glycol monofatty acid esters	(1) Margarine	(1) 2%
		(2) Unstandardized foods	(2) Good manufacturing practice
S.1	Sodium acid pyrophosphate	Process cheese; process cream cheese; skim milk process cheese	Good manufacturing practice
S.2	Sodium alginate	(1) Same foods as listed for algin	(1) Same levels as prescribed for algin
S.3	Sodium aluminium phosphate	(2) Coarse crystal salt Process cheese; process cream cheese; skim milk	(2) 15 p.p.m. Good manufacturing practice
S.4	Sodium carboxymethyl cellulose	(1) Chocolate drink; cream (naming the flavour) dairy drink; French dressing;	(1) Good manufacturing practice
		(naming the flavour) milk; mustard pickles; process cheese: process cream	(2) 0.5%
		cheese; relishes; salad dressing; (naming the	(3) 0.75%
		flavour) skim milk; skim milk	(4) Good manufacturing

process cheese; shortening; practice soft drinks

(2) Cottage cheese; cream cottage cheese; ice-cream; ice-cream mix; ice milk; ice milk mix

(3) Sherbet

S .5	Sodium carrageenan	(4) Unstandardized foods Same foods as listed for	Same levels as prescribed
S.6	Sodium cellulose glycolate	carrageenan Same foods as listed for sodium carboxymethyl	for carrageenan Same levels as prescribed for sodium carboxymethyl
S.7	Sodium citrate	cellulose (1) Process cheese; process cream cheese; skim milk process cheese	cellulose (1) Good manufacturing practice
		(2) Evaporated milk	(2) 0.1% of total stabilizer in finished product
		(3) Ice-cream; ice-cream mix, ice milk; ice milk mix	(3) 0.5%
		(4) Sherbet	(4) 0.75%
			(5) 300 p.p.m.
S.8	Sodium furcelleran	(5) Soft drinks Same foods as listed for furcelleran	Same levels as prescribed for furcelleran
S.9	Sodium gluconate	Process cheese; process cream cheese; skim milk	Good manufacturing practice
S.10	Sodium hexametaphosphate	process cheese (1) Mustard pickles; process cheese; process cream cheese: relishes: skim milk	(1) Good manufacturing practice
		process cheese; soft drinks	(2) 0.5%
		(2) lce-cream; ice-cream mix; ice milk; ice milk mix	(3) 0.75%
		(3) Sherbet	(4) Good manufacturing practice
S.11	Sodium lauryl sulphate	(4) Unstandardized foods(1) Egg white solids	(1) 0.1%
		(2) Frozen egg whites; liquid	(2) 0.0125%
S.12	Sodium phosphate, dibasic	(1) Chocolate drink; (naming the flavour) dairy drink; (naming the flavour) milk:	(1) Good manufacturing practice
		mustard pickles; process cheese; process cream	(2) 0.5%
		the flavour) skim milk; skim milk process cheese	(3) 0.1% of total stabilizer in finished product
		(2) Cottage cheese; cream cottage cheese	(4) Good manufacturing practice
		(3) Evaporated milk	
S.13	Sodium phosphate, monobasic	(4) Unstandardized foods(1) Process cheese; process cream cheese; skim milk	(1) Good manufacturing practice

		process cheese	(2) Good manufacturing practice
S.14	Sodium phosphate, tribasic	 (2) Unstandardized foods (1) Process cheese; process cream cheese; skim milk process cheese 	s (1) Good manufacturing practice
S.15	Sodium potassium tartrate	(2) Unstandardized foods (1) Process cheese; process cream cheese; skim milk process cheese	 (2) Good manufacturing practice (1) Good manufacturing practice
S.16	Sodium pyrophosphate, tetrabasic	(2) Unstandardized foods (1) Process cheese; process cream cheese; skim milk process cheese	(2) Good manufacturing practice s(1) Good manufacturing practice
S.17	Sodium tartrate	(2) Unstandardized foods Process cheese; process cream cheese; skim milk	(2) Good manufacturing practice Good manufacturing practice
S.18 S.19 S.20	Sodium taurocholate Sorbitan monopalmitate Sorbitan monostearate	process cheese Dried egg white Margarine (1) Imitation dry cream mix; margarine; shortening; vegetable oil creaming agent; whipped vegetable oil topping; vegetable oil topping mix (2) Cake; cake mix (3) Unstandardized confectionery coatings (4) Cake icing, cake icing mix (5) Beverage base or mix	 0.1% 1% (1) 0.4%. If polyoxyethylene (20) sorbitan tristearate, polysorbate 60 or polyoxyethylene (20) sorbitan monooleate, either singly or combination is also used, the total shall not exceed 0.4%, except that in the case of whipped vegetable oil topping a combination of sorbitan monostearate and polysorbate 60 may be used in excess of 0.4%, if the amount of sorbitan monostearate does not exceed 0.27 % and the amount of polysorbate 60 does not exceed 0.77% of the weight of the whipped vegetable oil topping (2) 0.6% on a dry weight basis. If polyethylene (20) sorbitan monostearate is also used, the total shall not exceed 0.7% on dry weight basis (3) 1.0%. If polyoxyethylene (20) sorbitan monostearate is also used, the total shall not exceed 1.0% (4) 0.5% of the finished cake icing. If polyoxyethylene (20) sorbitan monooleate or polyoxyethylene (20) sorbitan monoleate or polyoxyethylene (20) sorbitan tristearate or polyoxyethylene (20) sorbitan monostearate or polyoxyethylene (20) sorbitan monoleate or polyoxyethylene or polyoxyethylen
			sorbitan monostearate, either singly or in combination is also used,

			the total shall not exceed 0.5% of the finished cake icing
			(5) 0.05% of the beverage. If polyoxyethylene (20) sorbitan monooleate is also used, the total shall not exceed 0.05% of the beverage. If polyoxyethylene (20) sorbitan monostearate is also used, the total shall not exceed 0.05% of the beverage. If polyoxyethylene (20) sorbitan tristearate is also used, the total shall not exceed 0.05% of the beverage
S.21	Stearyl monoglyceridyl citrate	Shortening	Good manufacturing practice
S.22 S.23	Sorbitan tristearate Sucrose esters of fatty acids (including sucroglycarides)	Margarine Margarine	1% 1%
T.1 T.2 T.3	Taurocholic acid Tannic acid Tragacanth gum	Dried egg white Honey wine; wine (1) French dressing; mustard pickles; process cheese; process cream cheese; salad dressing;	0.1% 200 p.p.m. (1) Good manufacturing practice
		relishes; skim milk process cheese; soft drinks	(2) 0.5%
		(2) Cottage cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); cream cottage cheese; ice cream; ice-cream mix; ice milk; ice milk mix	(3) 0.75%(4) Good manufacturing practice
		(3) Sherbet	
Т.4 Х.1	Triethyl citrate Xanthan gum	(4) Unstandardized foods Egg whites Unstandardized foods	0.25% Good manufacturing practice
	SE	COND SCHEDULE	
		TABLE V	
ITEM <i>Number</i> B.1	FOOD ADDITIVES THA COLUMN 1 <i>Additive</i> Bromelain	AT MAY BE USED AS FOOD COLUMN II <i>Permitted in or upon</i> (1) Ale; beer; light beer; malt liquor; porter; stout	ENZYMES COLUMN III <i>Maximum Level of Use</i> (1) Good manufacturing practice
		(2) Frozen meat cuts; meat tenderizers; pumping pickle employed in the curing of beef cuts; sugar wafers; waffles; pancakes	(2) Good manufacturing practice
C.1	Carbohydrase; (1) from <i>Aspergillus niger</i> group	(1) (a) Ale, beer, light beer, bread; malt liquor; porter; stout	(1) (a) Good manufacturing practice
	(2) from <i>Aspergillus flavus</i> <i>oryzae</i> group	(b) Production of dextrose; high conversion syrup from	(b) Good manufacturing practice

	(3) from Bacillussubtilis group	starch	(2) (a) Good manufacturing practice
		(2) (a) Ale; beer; light beer; porter; stout; malt liquor; bread; flour; whole wheat flour	(b) Good manufacturing practice
		(b) High conversion syrups from starch; chocolate	(3) (a) Good manufacturing practice
		syrups	(b) Good manufacturing practice
		(3) (a) Ale; beer; light beer; porter; malt liquor; stout	
		(b) Cooked cereals; chocolate syrups; high conversion syrups from starch	
C.2	Catalase from Aspergillus	Cheddar, colby, granular, Swiss, and washed curd	20 p.p.m.
C.3	Cellulase from <i>Aspergillus</i> <i>niger</i> group	Liquid coffee concentrate	Good manufacturing
F.1	Ficin	 Ale; beer; light beer; porter; stout 	(1) Good manufacturing practice
G.1	Glucose oxidase-catalase	(2) Frozen meat cuts; meal tenderizers Egg whites; soft drinks	(2) Good manufacturing practice Good manufacturing
l.1	Invertase	(1) Confectionery	practice (1) Good manufacturing practice
		(2) Unstandardized bakery foods	(2) Good manufacturing
P.1	Pancreatin	Cooked cereals; dried egg	practice Good manufacturing
P.2	Papain	(1) Ale; beer; light beer; malt liquor; porter; stout	practice (1) Good manufacturing practice
		(2) Malt beverages; meat cuts; meat tenderizers; pumping pickle employed in the curing of beef cuts	(2) Good manufacturing practice
P.3	Pectinase	Wine	Good manufacturing practice
P.4	Pepsin	(1) Cheese; cottage cheese	(1) Good manufacturing practice
		(2) Instant cereals(2) Also been light been melt	(2) Good manufacturing practice
		liquor; porter; stout	(3) Good manufacturing
		(4) Defatted soya flour	practice
P.5	Protease:	(1) (a) Bread	(4) Good manufacturing practice (1) (a) Good manufacturing practice
	(1) from <i>Aspergillus</i> <i>niger</i> group	(b) Unstandardized bakery foods	(b) Good manufacturing practice
	(2) from <i>Aspergillus flavus</i> <i>oryzae</i> group	(2) (a) Ale beer; beer; frozen meat cuts; light beer; malt liquor; meat tenderizers; porter; stout	(2) (a) Good manufacturing practice

	(3) from <i>Bacillus subtilis</i> group	(b) Unstandardized bakery foods	(b) Good manufacturing practice
		(3) (a) Ale; beer; light beer; malt liquor; porter; stout	(3) (a) Good manufacturing practice
		(b) Unstandardized bakery foods	(b) Good manufacturing practice
R.1	Rennet	(1) Cheese; cottage cheese	(1) Good manufacturing practice
		(2) Unstandardized foods	(2) Good manufacturing practice

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TABLE VI

FOOD ADDITIVES THAT MAY BE USED AS FIRMING AGENTS								
ITEM	COLUMN I	COLUMN II Parmittad in ar upon	COLUMN III Maximum Laval of Lisa					
A 1	Aluminium sulphate	(1) Canned crabmeat	(1) Good manufacturing					
,	/ withinitian subjects	lobster: salmon: shrimp and	practice					
		tuna; pickles and relishes	1					
			(2) Good manufacturing					
		(2) Unstandardized foods	practice					
A.2	Ammonium aluminium	Pickles and relishes	(1) Good manufacturing					
	sulphate		practice					
		(2) Unstandardized foods						
			(2) Good manufacturing					
C.1	Calcium chloride	(1) Tomatoes: canned	(1) 0.026% calculated as					
		apples; canned vegetables;	calcium					
		frozen apples						
			(2) Good manufacturing					
		(2) Cheese; cottage cheese	practice					
C.2	Calcium nitrate	(1) I omatoes; canned	(1) 0.026% calculated as					
		frozen apples; frozen sliced	Calcium					
		apples	(2) Good manufacturing					
			practice					
		(2) Unstandardized foods	•					
C.3	Calcium gluconate	Unstandardized foods	Good manufacturing					
C 4	Calcium phosphata, dibasia	Unstandardized foods	practice Good manufacturing					
0.4	Calcium prospitate, dibasic	Unstandardized 10003	practice					
C.5	Calcium phosphate,	(1) Tomatoes; canned	(1) 0.026% calculated as					
	monobasic	apples; canned vegetables;	calcium					
		frozen apples						
			(2) Good manufacturing					
0.6	Calcium aulphoto	(2) Unstandardized foods	practice					
0.0	Galcium supriate	canned vegetables: frozen	calcium					
		apples						
P.1	Potassium aluminium	(1) Pickles and relishes	(1) Good manufacturing					
	sulphate		practice					
		(2) Unstandardized foods						
			(2) Good manufacturing					
S.1	Sodium aluminium sulphate	(1) Pickles and relishes	(1) Good manufacturing					
- / •	· · · · · · · · · · · · · · · · · · ·	、,	practice					
		(2) Unstandardized foods						
			(2) Good manufacturing					
			practice					

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TABLE VII

FOOD ADDITIVES THAT MAY BE USED AS GLAZING AND POLISHING AGENT						
ITEM	COLUMN I	COLUMN II	COLUMN III			
Number	Additive	Permitted in or upon	Maximum Level of Use			
A.1	Acetylated monoglycerides	(1) Confectionery	(1) 0.4%			
		(2) Frozen fish	(2) Good manufacturing practice			
B.1	Beeswax	Confectionery	0.4%			
C.1	Carnauba wax	Confectionery	0.4%			
C.2	Candelilla wax	Confectionery	0.4%			
G.1	Gum arabic	Confectionery	0.4%			
G.2	Gum benzoin	Confectionery	0.4%			
M.1	Magnesium silicate	Confectionery	0.4%			
M.2	Mineral oil	Confectionery	0.15%			
P.1	Petrolatum	Confectionery	0.15%			
S.1	Shellac	Cake decorations confectionery	0.4%			
S.2	Spermaceti wax	Confectionery	0.4%			
Z.1	Zein	Confectionery	1.0%			

SECOND SCHEDULE

TABLE VIII

	M	ISCELLANEOUS FOOD	ADDITIVES	
ITEM	COLUMN I	COLUMN II	COLUMN III	COLUMN IV
Number	Additive	Permitted in or upon	Purpose of Use	Maximum Level of Use
A.1	Acetylated monoglycerides	Unstandardized foods	Coating release agent	Good manufacturing practice
B.1	Bead oil	Wine	Antifoaming agent	5 p.p.m.
B.2	Beeswax	Unstandardized foods	Antisticking agent	0.4%
C.1	Caffeine	Cola type soft drinks	To characterize the	200 p.p.m. in the
			product	finished product
C.2	Caffeine citrate	Cola type soft drinks	To characterize the product	200 p.p.m. calculated as caffeine, in the finished product
C.3	Calcium carbonate	(1) Flour, whole wheat flour	(1) Carrier of benzoyl peroxide	(1) 900 p.p.m.
				(2) 150 p.p.m.
		(2) Flour, whole wheat	(2) Carrier of	
		flour	potassium bromate	(3) Good
				manufacturing
		(3) Confectionery	(3) Creaming and fixing agent	practice
		(4) Chewina aum		(4) Good
		()	(4) Filler	manufacturing
		(5) Unstandardized	()	practice
		foods	(5) Carrier and	
		10003	dusting agent	(5) Good
			aacang agoin	manufacturing
				practice
C.4	Calcium phosphate dibasic	(1) Flour, whole wheat flour	(1) Carrier of benzoyl peroxide	(1) 900 p.p.m.
				(2) 150 p.p.m.
		(2) Flour, whole wheat flour	(2) Carrier of potassium bromate	., .,
C.5	Calcium phosphate, tribasic	Flour, whole wheat flour	Carrier or benzoyl peroxide	900 p.p.m.
C.6	Calcium silicate	Oil-soluble annatto	Carrier	Good manufacturing practice
C.7	Calcium stearate	Confectionery	Release agent	Good manufacturing
C.8	Calcium stearoyl-2- lactylate	(1) Liquid and frozen egg whites	(1) Whipping agent	practice (1) 0.05%
------	--	--	--	--
		(2) Dried egg whites	(2) Whipping agent	(2) 0.5%
		(3) Vegetable fat	(3) Whipping agent	(3) 0.3%
		toppings	(4) Conditioning agent	(4) 0.5%
C.9	Calcium sulphate	(4) Dehydrated potatoes(1) Flour; whole wheatflour	(1) Carrier of benzoyl peroxide	(1) 900 p.p.m.
		(2) Baking powder	(2) Neutral filler	(2) Good manufacturing
C.10	Carbon dioxide	(1) Ale; beer; carbonate (naming the fruit) juice;	(1) Carbonation	(1) Good manufacturing
		light beer; malt liquor; porter; soft drinks; stout;	(2) Carbonation and pressure dispensing	practice
		(2) Unotonderdized		(2) Good manufacturing
		(2) Onstanuaruizeu		practice
C.11	Castor oil	Confectionery	Release agent	Good manufacturing practice
C.12	Cellulose, microcrystalline	(1) Ice milk	 Bodying an texturizing agent 	(1) 1.5%
		(2) Sherbet	(2) Bodying an	(2) 0.5%
		(3) Carbohydrate or calorie reduced dietetic foods	(3) Bodying an texturizing agent	(3) Good manufacturing practice
		(4) Whipped vegetable oil topping	(4) Bodying an	(4) 1.5%
		(5) Unstandardized	(5) Bodving an	(5) 0.5%
C.13	Chloro I.P.C. [Isopropy]	Potatoes	texturizing agent Anti-sprouting agent	50 p.p.m.
C.14	carbamate (99% pure)] Chloropentafluoro	Unstandardized foods	Pressure dispensing	Good manufacturing
C.15	ethane 4-chlorophenoxy acetic	Mung beans	and aerating agent Sprout activator	practice 2 p.p.m. in the
C.16	Citric acid	(1) Beef blood	(1) Anticoagulant	sprout (1) Good
		(2) Unstandardized	(2) Culture nutrient	manufacturing practice
		foods		(2) Good
				manufacturing
D.1	Dimethylpoly-silo-xane formulations	(1) Apple (or rhubarb) and (naming the fruit) jam; fats and oils; fig	(1) Antifoaming agent	(1) 10 p.p.m. of dimethyl polysiloxane
		marmalade; fig marmalade with pectin; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly; (naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade: (naming the	(2) Antifoaming agent	(2) 10 p.p.m. of dimethyl polysiloxane
		marmalade; (naming the)	

citrus fruit) marmalade with pectin; pineapple marmalade; pineapple marmalade with pectin; shortening; skim milk powder soft drinks; wine

		(2) Unstandardized		
D.2	Dioctyl sodium	Wetting agent	Wetting agent	10 p.p.m. in the
E.1	Ethylene oxide	Fumigation	Fumigation	Good manufacturing practice. (Residues of ethylene chlorophydrin not to exceed 1,500
F.1	Ferrous gluconate	Ripe olives	Colour retention	p.p.m.) Good manufacturing practice
G.1	Gamma radiation from cobalt 60 sources	(1) Potatoes; onions	(1) Antisprouting agent	(1) 15,000 rads
		(2) Wheat; flour; whole	(2) For disinfostation	(2) 75,000 rads
G.2	Gibberellic acid	Ale; beer; light beer; malt liquor: porter: stout	Sprout activator	0.5 p.p.m. in finished beverage
G.3	Glucono delta lactone	(1) Cooked sausage; meat loaf	(1) To accelerate colour fixing	(1) 0.5%
		(2) Dry sausage	(2) To assist in curing	(2) Good manufacturing practice
G.4	Glycerol	(1) Meat curing compounds; sausage	(1) Humectant	(1) Good manufacturing
		casings	(2) Glaze for preserved meats	practice
		(2) Preserved meats	(2) Humastant	(2) Good manufacturing
		(3) Unstandardized foods	plasticizer	practice
		(4) Soft drinks	(4) Humectant	(3) Good manufacturing practice
Н 1	Нехале	Hop extract for use in	Solvent	(4) Good manufacturing practice 2.2%
	Пехане	malt liquors		2.2/0
1.1	Isopropyl alcohol	Fish protein	To extract moisture, fat and other soluble components from fish	Good manufacturing practice
L .1	Lactylic esters of fatty acids	Unstandardized foods	Plasticizing agent	Good manufacturing
L.2	Lanolin	Chewing gum	Plasticizing agent	Good manufacturing practice
M.1	Magnesium aluminium silicate	Chewing gum	Dusting agent	Good manufacturing
M.2	Magnesium carbonate	(1) Flour; whole wheat flour	(1) Carrier of benzoyl peroxide	(1) 900 p.p.m.
		(2) Flour; whole wheat flour	(2) Carrier of potassium bromate	(2) 150 p.p.m. (3) Good
М.З	Magnesium silicate	(3) Confectionery (1) Confectionery	(3) Release agent (1) Release agent	manufacturing practice (1) Good manufacturing
		(2) Chewing gum	(2) Dusting agent	practice

		(3) rice	(3) Coating	(2) Good manufacturing practice
				(3) Good manufacturing practice
M.4	Magnesium stearate	Confectionery	Release agent	Good manufacturing practice
M.5	Maleic hydrazide (MH) (1,2-dihydro pyridazine	(1) Onions -	(1) Anti-sprouting agent	(1) 15 p.p.m.
	3, 6-dione)	(2) Beets; carrots; rutabagas	(2) Anti-sprouting	(2) 30 p.p.m.
		(3) Potatoes	wg+th	(3) 50 p.p.m.
		(0) / 0.2000	(3) Anti-sprouting agent	
M.6	Mannitol	(1) Dietetic foods	(1) To modify texture	(1) Good manufacturing
		(2) Confectionery		practice
			(2) Release agent	(2) Good manufacturing practice
M.7	Methyl ester ofa-	Potatoes	Anti-sprouting agen	t 9 p.p.m.
	naphthalene acetic			
M.8	Methyl ethyl cellulose	Unstandardized foods	Aerating agent	Good manufacturing practice
M.9	Methylene chloride	Hop extract for use in malt liquors	Solvent	2.2%
M.10 M.11	Methanol Microcrystalline cellulose	Hop extract Same foods as listed for cellulose microcrystalline	Solvent Filler	2.2% Same levels as prescribed for cellulose microconstalline
M.12	Mineral oil	(1) Bakery products; confectionery; seeded	(1) Release agent	(1) 0.3%
		raising	(2) Coating	(2) 0.3%
		(2) Fresh fruits and		
M.13	Monoacetin	vegetables Unstandardized bakery	Plasticizer	Good manufacturing
M.14	Mono and di-glycerides	and (naming the fruit) and (naming the fruit) jam; fats and oils; fig	(1) Antifoaming agent	practice (1) Good manufacturing practice
		marmalade; fig marmalade with pectin; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly; (naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade: (naming the	(2) Antifoaming agent; humectant; release agent	(2) Good manufacturing practice
		citrus fruit) marmalade with pectin; pineapple marmalade; pineapple marmalade with pectin; soft drinks		
		(2) Unstandardized		
M.15	Monoglycerides	toods (1) Oil soluble annatto	(1) Solvent	(1) Good manufacturing
		(2) Unstandardized	(2) Antifoaming	practice

		foods	agent; humectant; release agent	(2) Good manufacturing practice
N.1	Nitrogen	Unstandardized foods	Pressure dispensing	Good manufacturing
N.2	Nitrous oxide	Unstandardized foods	Pressure dispensing	Good manufacturing practice
N.3	Nonyl alcohol	Potatoes	Anti-sprouting agent	Good manufacturing
O.1	Octafluoro-cyclobutane	Unstandardized foods	Pressure dispensing agent	Good manufacturing
0.2	Oxystearin	Cotton seed oil; peanut oil: sova bean oil	To inhibit crystal formation	0.125%
P.1	Pancreas extract	Acid producing bacterial cultures	To control bacteriophages	Good manufacturing practice
P.2	Paraffin wax	(1) Fresh fruits and vegetables	(1) Coating	(1) 0.3%
		(2) Cheese and turnips	(2) Coating	(2) Good manufacturing practice
P.3	Petrolatum	Fresh fruits and vegetables	Coating	0.3%
P.4	Polyglycerol ester of wood resin (ester gum)	Soft drinks	Density adjusting agent	100 p.p.m.
P.5	Polyvinyl-pyrrolidene	Ale; beer; light beer; malt liquor; porter; stout; wine	Clarifying agent	2 p.p.m. in the finished product
P.6	Potassium aluminium sulphate	Flour; whole wheat flour	Carrier or benzoyl peroxide	900 p.p.m.
P.7	Potassium stearate	Chewing gum	Plasticizing agent	Good manufacturing agent
P.8	Propane	Unstandardized foods	Pressure dispensing and aerating agents	Good manufacturing practice
P.9	Propylene glycol	(1) Oil soluble annatto	(1) Solvent	(1) Good manufacturing
		(2) Soft drinks	(2) Solvent	practice
		(3) Unstandardized foods	(3) Humectant	(2) Good manufacturing practice
				(3) Good manufacturing practice
Q.1	Quillaia	Beverage bases; beverage mixes; soft drinks	Foaming agent	Good manufacturing practice
\$.1	Saponin	Soft drinks	Foaming agent	Good manufacturing practice
S.2	Sodium aluminium sulphate	Flour; whole wheat flour	Carrier of benzoyl peroxide	Good manufacturing practice
S.3	Sodium bicarbonate	(1) Confectionery	(1) Aerating agent	(1) Good manufacturing
		(2) Salt	(2) To stabilize potassium iodate in	practice
			Sall	manufacturing
S.4	Sodium carbonate	In combination with sodium hexametaphosphate for use on frozen fish fillets, frozen lobster, frozen	To reduce thaw drip	15% of the combination of sodium carbonate and sodium hexametaphosphate
<u> с</u> с	Sodium citrate	frozen shrimp Reef blood	Antionagulant	0.2%
S.6	Sodium ferrocyanide decahydrate	Dendritic salt	As an adjuvant in the production of dendritic salt	13 p.p.m. calculated as anhydrous sodium ferrocyanide

S.7	Sodium	(1) Beef blood	crystals (1) Anticoagulant	(1) 0.2%
	hexametaphosphate			
		(2) Frozen fish fillets; frozen lobsters; frozen crab; frozen clams and frozen shrimp	(2) To reduce thaw drip	(2) 0.5% total added phosphate
S.8	Sodium phosphate, dibasic	(1) Frozen fish	(1) To prevent cracking of glaze	(1) Good manufacturing practice
		(2) Frozen mushrooms	(2) To prevent discolouration	, (2) Good manufacturing
S.9	Sodium silicate	Canned drinking water	Corrosion inhibitor	Good manufacturing
S.10	Sodium stearate	Chewing gum	Plasticizing agent	Good manufacturing
S.11	Sodium stearoyl-2- lactylate	(1) Liquid and frozen egg whites	(1) Whipping agent	(1) 0.05%
		(2) Dried egg whites	(2) Whipping agent	(2) 0.5%
		(3) Oil toppings or	(3) Whipping agent	(3) 0.3%
S.12	Sodium sulphate	Frozen mushrooms	To prevent	Good manufacturing
S.13	Sodium sulphite	Canned flaked tuna	discolouration To prevent	practice 300 p.p.m.
S.14	Sodium thiosulphate	Salt	discolouration To stabilize potassium iodate in	Good manufacturing practice
S.15	Sodium tripolyphosphate	Frozen fish fillets; frozer lobster; frozen crab; frozen clams and frozen	To reduce thaw drip	0.5% total added phosphate
S.16	Sorbitol	shrimp (1) Confectionery	(1) Release agent	(1) Good manufacturing
		(2) Marshmallows, shredded coconut	(2) Humectant	practice
		(3) Unstandardized foods	(3) To modify texture	(2) Good manufacturing practice
S.17	Stannous chloride	(1) Asparagus packed ir glass containers; concentrated fruit juice;	n(1) Flavour and colour stabilizer	(3) Good manufacturing practice (1) Good manufacturing practice
		lemon juice; lime juice	(2) Flavour and colour stabilizer	(2) Good
		(2) Soft drinks		manufacturing practice
S.18	Stearic acid	(1) Confectionery	(1) Release agent	(1) Good manufacturing
		(2) Chewing gum	(2) Plasticizing	practice
S.19	Sodium methyl sulphate	Pectin	A processing, the result of methylation of pectin by sulphuric acid and methyl alcohol and neutralized by	(2) Good manufacturing practice 0.1% of pectin

S.20	Sucrose acetate isobutyrate	Soft drinks	sodium bicarbonate Density adjusting agent	300 p.p.m. in the beverage as
T.1	Tannic acid	Chewing gum	To reduce adhesion	Good manufacturing
T.2	Triacetin	Cake mixes	Wetting agent	Good manufacturing practice

SECOND SCHEDULE

TABLE IX

FOOD	ADDITIVES THAT MAY BE	JSED AS NON-NUTRITIVE S	SWEETENING AGENTS
ITEM	COLUMN I	COLUMN II	COLUMN III
Number	Additive	Permitted in or upon	Maximum Level of Use
A.1	Ammonium saccharin	Carbohydrate or calorie reduced dietetic foods	Good manufacturing practice
A.2	Aspartame	Carbohydrate or calorie reduced dietetic foods	Good manufacturing practice
C.1	Calcium saccharin	Carbohydrate or calorie reduced dietetic foods	Good manufacturing practice
S.1	Saccharin	Carbohydrate or calorie reduced dietetic foods	Good manufacturing practice
S.2	Sodium saccharin	Carbohydrate or calorie reduced dietetic foods	Good manufacturing practice

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TABLE X

FOOD ADDITIVES THAT MAY BE USED AS pH ADJUSTING AGENTS, ACID-REACTING MATERIALS AND WATER CORRECTING AGENTS

ITEM	COLUMNI	COLUMN II	COLUMN III
Number	Additive	Permitted in or upon	Maximum Level of Use
A.1	Acetic acid	(1) Soft drinks (2) Unstandardized foods	(1) Good manufacturing practice(2) Good manufacturing
A.2	Adipíc acid	(1) Soft drinks	(1) Good manufacturing
		(2) Unstandardized foods	practice (2) Good manufacturing practice
A.3	Ammonium aluminium sulphate	(1) Baking powder (2) Unstandardized foods	 (1) Good manufacturing practice (2) Good manufacturing practice
A.4	Ammonium bicarbonate	(1) Chocolate; cocoa; milk chocolate; sweet chocolate	(1) Good manufacturing practice

(2) Unstandardized foods (2) Good manufacturing practice

A.5	Ammonium carbonate	(1) Chocolate; cocoa; milk chocolate; sweet chocolate	(1) Good manufacturing practice
		(2) Unstandardized foods	(2) Good manufacturing practice
A.6	Ammonium citrate, dibasic	Unstandardized foods	Good manufacturing practice
A.7	Ammonium citrate, monobasic	Unstandardized foods	Good manufacturing practice
A.8	Ammonium hydroxide	(1) Chocolate; cocoa; milk chocolate; sweet chocolate	(1) Good manufacturing practice
		(2) Unstandardized foods	(2) Good manufacturing practice
A.9	Ammonium phosphate, dibasic	 (1) Ale; bacterial cultures; baking powder; beer; light beer; malt; liquor; porter; stout (2) Unstandardized bakery foods 	 (1) Good manufacturing practice (2) Good manufacturing practice
A.10	Ammonium phosphate, monobasic	 (1) Aie; bacterial cultures; baking powder; beer; light beer; malt; liquor; porter; stout (2) Unstandardized bakery foods 	 (1) Good manufacturing practice (2) Good manufacturing practice
C.1	Calcium acetate	 (1) Ale; beer; light beer; mall liquor; porter; soft drinks; stout (2) Unstandardized foods 	: (1) Good manufacturing practice (2) Good manufacturing practice
C.2	Calcium bicarbonate	Soft drinks	Good manufacturing practice
C.3	Calcium carbonate	(1) Chocolate; ice-cream	(1) Good manufacturing

mix; ice milk mix; soft drinks practice

(2) Unstandardized foods	(2) Good manufacturing practice

C.4	Calcium chloride	 (1) Ale; beer; light beer; mailiquor; porter; soft drinks; stout (2) Unstandardized foods 	It (1) Good manufacturing practice (2) Good manufacturing practice
C.5	Calcium citrate	(1) Soft drinks (2) Unstandardized foods	 Good manufacturing practice Good manufacturing practice
C.6	Calcium fumarate	Unstandardized foods	Good manufacturing practice
C.7	Calcium gluconate	(1) Soft drinks	(1) Good manufacturing practice
		(2) Unstandardized foods	(2) Good manufacturing practice
C.8	Calcium hydroxide	 (1) Ale; beer; ice-cream mix. light beer; malt liquor; porter stout (2) Canned peas (3) Unstandardized foods 	; (1) Good manufacturing ;practice (2) 0.01% (3) Good manufacturing practice
C.9	Calcium lactate	(1) Baking powder (2) Unstandardized foods	 Good manufacturing practice Good manufacturing practice
C.10	Calcium oxide	 Ale; beer; chocolate drink; ice-cream mix; ice milk; light beer; malt liquor; porter; stout 	(1) Good manufacturing practice(2) Good manufacturing practice

C.11	Calcium phosphate, dibasic	(2) Unstandardized foods Unstandaridized foods	Good manufacturing
C.12	Calcium phosphate, monobasic	(1) Baking powder; malt liquors	practice (1) Good manufacturing practice
		(2) Unstandardized foods	(2) Good manufacturing
C.13	Calcium phosphate, tribasic	Unstandardized foods	Good manufacturing
C.14	Calcium sulphate	Ale; beer; malt liquor; porter	Good manufacturing
C.15	Citric acid	(1) Ale; apple (or rhubarb) and (naming the fruit) jam; beer; canned artichokes; canned asparacus; canned	(1) Good manufacturing practice
		bean sprouts; canned onions; canned pears; canned shellfish; canned spring mackerel; cottage cheese; fig marmalade; fig marmalade with pectin; French dressing; frozen cooked shrimp; grape juice; honey wine; ice-cream mix; ice milk mix; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly; (naming the fruit) jelly with pectin; light beer; malt liquor; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; mayonnaise; mincemeat; pineapple marmalade with pectin; porter; process cheese; slad dressing; sherbet; skim milk process cheese; stout; tomatoes; wine; soft drinks	practice
C.16	Cream of tartar	(2) Unstandardized foods Same foods as listed for notassium acid tartrate	Same levels as prescribed
F.1	Fumaric acid	(1) Soft drinks; fruits and vegetables products	(1) Good manufacturing practice
		(2) Unstandardized foods	(2) Good manufacturing practice
G.1	Gluconic acid	(1) Soft drinks	(1) Good manufacturing practice
		(2) Unstandardized foods	(2) Good manufacturing
G.2	Glucono delta lactone	Unstandardized foods	practice Good manufacturing practice
H.1	Hydrochloric acid	Ale; beer; light beer; malt liquor: porter: stout	Good manufacturing
L.1	Lactic acid	(1) Ale; baking powder; beer; bread; cottage cheese cream cottage cheese; French dressing: ice-cream	(1) Good manufacturing practice
		mix; ice milk mix; light beer; malt liquor; margarine mayonnaise; olives; pickles and relishes; porter process	(2) Good manufacturing practice

		cheese; process cream cheese; salad dressing; sherbet; skim milk process; soft drinks; stout	
M.2	Magnesium carbonate	(2) Unstandardized foods (1) Chocolate; chocolate drink; cocoa; ice-cream mix; ice milk mix; milk chocolate;	(1) Good manufacturing practice
		soft drinks; sweet chocolate	(2) Good manufacturing practice
M.3	Magnesium citrate	(2) Unstandardized 100ds Soft drinks	Good manufacturing
M.4	Magnesium fumarate	Unstandardized foods	Good manufacturing
M.5	Magnesium hydroxide	(1) Chocolate; cocoa; ice- cream mix; ice milk mix; mill- chocolate; sweet chocolate	(1) Good manufacturing practice
		(2) Canned peas	(2) Good manufacturing practice
M.6	Magnesium oxide	Chocolate drink; ice-cream mix: ice milk mix	Good manufacturing practice
M.7	Magnesium sulphate	Malt liquor; ale; beer; light beer; porter; soft drinks;	Good manufacturing practice
M.8	Malic acid	(1) Apple (or rhubarb) and (naming the fruit) jam; fig	(1) Good manufacturing practice
		(naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; (naming the	(2) Good manufacturing practice
		citrus fruit) marmalade; (naming the citrus fruit)	
		marmalade with pectin; pineapple marmalade; pineapple marmalade with pectin; soft drinks	
P.1	Phosphoric acid	(2) Unstandardized foods (1) Ale; beer; chocolate	(1) Good manufacturing
		cream cottage cheese; malt	practice
		chocolate; mono and di- glycerides; soft drinks;	(2) Good manufacturing practice
		porter; stout; sweet chocolate	(3) Good manufacturing practice
		(2) Unstandardized foods	
P.2	Potassium acid tartrate	(3) Fish protein (1) Baking powder	(1) Good manufacturing practice
		(2) Unstandardized foods	(2) Good manufacturing
P.3	Potassium aluminium sulphate	(1) Ale; baking powder; beer; light beer; malt liquor; oil soluble annatto; porter;	(1) Good manufacturing practice
		stout	(2) Good manufacturing practice
P.4	Potassium bicarbonate	 (2) Unstandardized foods (1) Baking powder; chocolate; cocoa; malted milk; malted milk powder; 	(1) Good manufacturing practice
		milk	(2) Good manufacturing

		(2) Unstandardized foods	practice
P.5	Potassium carbonate	(1) Chocolate; cocoa; milk chocolate; soft drinks; sweet chocolate	(1) Good manufacturing practice
			(2) Good manufacturing
P.6	Potassium chloride	Ale; beer; light beer; malt liquor; porter; soft drinks; stout	practice Good manufacturing practice
P.7	Potassium citrate	(1) Soft drinks	(1) Good manufacturing practice
		(2) Unstandardized foods	(2) Good manufacturing
P.8	Potassium fumarate	Unstandardized foods	practice Good manufacturing practice
P.9	Potassium hydroxide	(1) Oil soluble annatto;	(1) 1.0%
P.10	Potassium phosphate, dibasic	(2) Chocolate; cocoa; milk chocolate; sweet chocolate Unstandardized foods	(2) Good manufacturing practice Good manufacturing practice
P.11	Potassium sulphate	Ale; beer; light beer; malt liquor; porter; soft drinks;	Good manufacturing practice
S .1	Sodium acetate	(1) Soft drinks	(1) Good manufacturing practice
		(2) Unstandardized foods	
			(2) Good manufacturing practice
S.2	Sodium acid pyrophosphate	(1) Baking powder	(1) Good manufacturing practice
		(2) Unstandardized foods	(2) Good manufacturing
S.3	Sodium acid tartrate	Baking powder	practice Good manufacturing
S.4	Sodium aluminium phosphate	Unstandardized foods	Good manufacturing
S .5	Sodium aluminium sulphate	(1) Baking powder	practice (1) Good manufacturing practice
		(2) Unstandardized foods	
			(2) Good manufacturing practice
S.6	Sodium bicarbonate	(1) Apple (or rhubarb) and (naming the fruit) jam; baking powder: chocolate:	(1) Good manufacturing practice
		crocolate drink; cocoa; ice- cream mix; ice milk mix; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; malted milk powder; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; milk chocolate; oil soluble annatto; pineapple marmalade or fig marmalade; pineapple marmalade with pectin or fig marmalade with pectin; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat or preserved meat product; soft drinks; sweet chocolate	(2) Good manufacturing practice

		(2) Unstandardized foods	
S.7 S.8	Sodium bisulphate Sodium carbonate	Ale; beer; light beer; malt liquor porter; stout (1) Apple (or rhubarb) and (naming the fruit) jam;	Good manufacturing practice (1) Good manufacturing practice
		chocolate; chocolate drink; cocoa; ice-cream mix; ice milk mix; (naming the fruit) jam; (naming the fruit) jam	(2) Good manufacturing practice
		with pectin; (naming the fruit) jelly; (naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; meat binder for preserved meat product; margarine	(3) Good manufacturing practice
S.9	Sodium citrate, dibasic	 (2) Unstandardized foods (1) Cottage cheese, cream; cream cottage cheese; ice-cream mix; ice milk mix; 	(1) Good manufacturing practice
		sherbet (2) Soft drinks	(2) Good manufacturing practice
			(3) Good manufacturing
S.10	Sodium citrate, monobasic	 (3) Unstandardized foods (1) Cottage cheese, cream; cream cottage cheese; ice- cream mix; ice milk mix; 	practice (1) Good manufacturing practice
		sherbet (2) Soft drinks	(2) Good manufacturing practice
S.11	Sodium citrate, tribasic	(3) Unstandardized foods (1) Apple (or rhubarb) and	(3) Good manufacturing practice(1) Good manufacturing
		(naming the truit) jam; cottage cheese; cream; cream cottage cheese; ice-	(2) Good manufacturing
		(naming the fruit) jam;	practice
		(naming the fruit) jam with pectin; (naming the fruit) jelly; (naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; pineapple marmalade or fig marmalade; pineapple marmalade with pectin or fig	(3) Good manufacturing practice
		marmalade with pectin; sherbet	
		(2) Soft drinks	
S.12	Sodium fumarate	(3) Unstandardized foods Unstandardized foods	Good manufacturing
S.13	Sodium gluconate	(1) Soft drinks	(1) Good manufacturing practice
		(2) Unstandardized foods	(2) Good manufacturing
S.14	Sodium hexametaphosphate	Unstandardized foods	Good manufacturing practice
S.15	Sodium hydroxide	(1) Chocolate; chocolate	(1) Good manufacturing

		drink; cocoa; ice-cream mix; ice milk mix; chocolate; sweet chocolate; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat products	practice (2) Good manufacturing practice
S.16	Sodium lactate	(2) Unstandardized foods (1) Soft drinks	(1) Good manufacturing practice
		(2) Unstandardized foods	(2) Good manufacturing
S.17	Sodium phosphate, dibasic	(1) Ale; bacterial culture; beer; cream; light beer; malt liquors; porter; stout	practice (1) Good manufacturing practice
		(2) Soft drinks	(2) Good manufacturing practice
		(3) Unstandardized foods	(3) Good manufacturing
S.18	Sodium phosphate, monobasic	 Ale; bacterial culture; beer; cream; light beer; malt liquors; porter; stout 	(1) Good manufacturing practice
		(2) Soft drinks	(2) Good manufacturing practice
		(3) Unstandardized foods	(3) Good manufacturing
S.19	Sodium phosphate, tribasic	(1) Ale; bacterial culture; beer; cream; light beer; malt liquors; porter; stout	practice (1) Good manufacturing practice
		(2) Soft drinks	(2) Good manufacturing practice
		(3) Unstandardized foods	(3) Good manufacturing
S.20	Sodium potassium tartrate	(1) Apple (or rhubarb) and (naming the fruit) jam; (naming the fruit) jam with	practice (1) Good manufacturing practice
		pectin; (naming the fruit) jelly; (naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; pineapple marmalade or fig marmalade; pineapple marmalade with pectin or fig marmalade with pectin	(2) Good manufacturing practice
S.21	Sodium pyrophosphate,	(2) Unstandardized foods Unstandardized foods	Good manufacturing
S.22	Sodium tripolyphosphate	Unstandardized foods	Good manufacturing
S.23	Sulphuric acid	Ale; beer; light beer; malt liquor; porter; stout	Good manufacturing practice
T.1	Tartaric acid	(1) Ale; apple (or rhubarb) and (naming the fruit) jam; baking powder; beer; fig marmalade; fig marmalade with pectin; french dressing; honey wine; ice-cream mix; ice milk mix; (naming the	(1) Good manufacturing practice(2) Good manufacturing practice
		jam with pectin; (naming the	

fruit) jelly; (naming the fruit) jelly with pectin; light beer; malt liquors; (naming the citrus fruit) marmalade with pectin; mayonnaise; pineapple marmalade; pineapple marmalade with pectin; porter; salad dressing; sherbet; wine; soft drinks; stout

(2) Unstandardized foods

XI----TABLE XI

SECOND SCHEDULE

TABLE XI

PART I

	FOOD ADDITIVES THAT N	MAY BE USED AS CLASS I F	PRESERVATIVE
ITEM		COLUMN II Resmitted in as upon	COLUMN III Maximum Laual of Llag
Number	Addilive	Permitied in or upon	waximum Level of Use
A.1	Acetic acid	(1) Preserved fish; preserved meat; preserved meat product; preserved poultry most; preserved	(1) Good manufacturing practice
		poultry meat, preserved poultry meat product; pumping pickles; cover pickle and dry cure employed in the curing of preserved meat or preserved meat product	(2) Good manufacturing practice
A.2	Ascorbic acid	(2) Unstandardized foods (1) Ale; beer; canned mushrooms; canned tuna; frozen fruit: glaze of frozen	(1) Good manufacturing practice
		fish light beer; malt liquor; meat binder for preserved meat and preserved meat product; porter; preserved fish; preserved meat; preserved meat product; preserved poultry meat; preserved poultry meat product; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat or preserved meat product; sof drinks; stout; wine	(2) Good manufacturing practice
C.1	Calcium ascorbate	(2) Unstandardized foods Same foods as listed for	Same levels as prescribed
E.1	Erythorbic acid	ascorbic acid (1) Ale; beer; frozen fruit; light beer; malt liquor; meat binder for preserved meat	for ascorbic acid (1) Good manufacturing practice
		and preserved meat product; porter; preserved fish; preserved meat; preserved meat product; preserved poultry meat; preserved poultry meat product; pumping pickle;	(2) Good manufacturing practice

cover pickle and dry cure employed in the curing of preserved meat or prepared meat product; soft drinks; stout; wine

1.1	Iso-ascorbic acid	(2) Unstandardized foods Same foods as listed for	Same levels as prescribed
P1	Potassium nitrate	erythorbic acid Meat binder for preserved	for erythorbic acid Alone or in any combination
	1 otassian mitate	meat and preserved meat product; preserved meat; preserved meat product; preserved poultry meat; preserved poultry meat product; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat or preserved meat product	of nitrite and nitrate such that the final product shall not contain more than 200 p.p.m. of nitrite, calculated as sodium nitrite
P.2	Potassium nitríte	Meat binder for preserved meat and preserved meat product; preserved meat; preserved meat product; preserved poultry meat; preserved poultry meat product; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat or preserved meat product	Alone or in any combination of nitrite and nitrate such that the final product shall not contain more than 200 p.p.m. of nitrite, calculated as sodium nitrite
S.1	Sodium ascorbate	Same foods as listed for ascorbic acid	Same levels as prescribed for ascorbic acid
S.2	Sodium erythorbate	Same foods as listed for erythorbic acid	Same levels as prescribed for erythorbic
S.3	Sodium isoascorbate	Same foods as listed for ervthorbic acid	Same levels as prescribed for ervthorbic acid
S.4	Sodium nitrate	Meat binder for preserved meat and preserved meat product; preserved meat; preserved meat product; preserved poultry meat; preserved poultry meat product; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat or preserved meat product	Alone or in any combination of nitrite and nitrate such that the final product shall not contain more than 200 p.p.m. of nitrite, calculated as sodium nitrite
S.5	Sodium nitrite	Meat binder for preserved meat and preserved meat product; preserved meat; preserved meat product; preserved poultry meat; preserved poultry meat product; pumping pickle; cover pickle and dry cure employed in the curing of preserved meat or	Alone or in any combination of nitrite and nitrate such that the final product shall not contain more than 200 p.p.m. of nitrite, calculated as sodium nitrite
T.2	Tocopherols	Essential oils, soft drinks,	Good manufacturing
W.1	Wood smoke	(1) Preserved fish; preserved meat; preserved meat product; preserved	(1) Good manufacturing practice
		poulty meat, preserved poultry meat product; sausage	(2) Good manufacturing practice

(2) Unstandardized foods

SECOND SCHEDULE

TABLE XI

PART II

ITEM Number	FOOD ADDITIVES THAT N COLUMN I Additive	MAY BE USED AS CLASS II F COLUMN II Permitted in or upon	PRESERVATIVE COLUMN III Maximum Level of Use
B.1	Benzoic acid	(1) Apple (or rhubarb) and (naming the fruit) jam; fig marmalade with pectin; fruit juices; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; marinated or similar cold- processed, packaged fish and meat; (naming the citrus fruit) marmalade with pectin; mincemeat; pickles and relishes; pineapple marmalade with pectin; soft drinks	 (1) 1,000 p.p.m. (2) 750 p.p.m. (3) 100 p.p.m., singly or in combination with sorbic acid (4) 1,000 p.p.m.
		(2) Tomato catsup; tomato paste; tomato pulp; tomato puree	
		(3) Margarine	
		(4) Unstandardized foods (except unstandardized preparations of:-	
		(a) meat and meat product	
		(b) fish; and	
C.1 M.1	Calcium sorbate Methyl-p-hydroxy benzoate	(c) poultry meat and poultry meat product) Same foods as listed for sorbic acid (1) Apple (or rhubarb) and (naming the fruit) jam; fig marmalade with pectin; fruit juice; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; marinated or similar cold-processed, packaged fish and meat (naming the citrus fruit) marmalade with pectin; mincemeat; pickles and relishes; pineapple marmalade with pectin; soft drinks	1,000 p.p.m., calculated as sorbic acid (1) 1,000 p.p.m. (2) 750 p.p.m. (3) 1,000 p.p.m.
		(2) I omato catsup; tomato paste; tomato pulp; tomato puree	
		(3) Unstandardized foods	

(except unstandardized preparations of:-

(a) meat and meat product

(b) fish; and

		(c) poultry meat and poultry	
		meat product)	
M.2	Methyl paraben	Same foods as listed for	Same levels as prescribed
		methyl-p-nydroxy benzoate	for methyl-p-nydroxy
D 1	Potaesium bigulobita	Same foods as listed for	Same lovels as prescribed
с.1	Fotassium bisulphite	subhurous acid	for sulphurous acid
P 3	Potassium sorbate	Same foods as listed for	1.000 p.p.m. calculated as
1.0	- olabolalli obloato	sorbic acid	sorbic acid
P.4	Propyl-p-hydroxy benzoate	(1) Apple (or rhubarb) and	(1) 1,000 p.p.m.
		(naming the fruit) jam; fig	
		marmalade with pectin; fruit	(2) 750 p p m
		juice; (naming the fruit) jam;	(2) 750 p.p.m.
		(naming the fruit) jam with	(0) 1 000
		pectin; (naming the fruit)	(3) 1,000 p.p.m.
		jelly with pectin; marinated	
		or similar cold-processed,	
		(naming the sitrue fruit)	
		marmalade with pectin:	
		mincemeat: nickles and	
		relishes: pineapple	
		marmalade with pectin; soft	
		drinks	
		(2) Tomato catsup; tomato	
		paste; tomato pulp; tomato	
		puree	
		(3) Unstandardized foods	
		except unstandardized	
		preparations of:-	
		(a) meat and meat product	
		(b) fish: and	
		(c) poultry meat and poultry	
		meat product)	
P.5	Propyl paraben	Same food as listed for	Same levels as prescribed
		propyl-p-hydroxy benzoate	for propyl-p-hydroxy
			benzoate
S.1	Sodium benzoate	Same foods as listed for	1,000 p.p.m. calculated as
	A H H H H H	benzoic acid	benzoic acid
S.2	Sodium bisulphite	Same foods as listed for	Same levels as prescribed
0.0	Radium mata biaulahita	Sulphurous acid	for suprivide as preseribed
3.5	Sodium meta-bisulphite	sulphurous acid	for subburous acid
S.4	Sodium salt of methyl-n-	Same foods as listed for	1.000 p.p.m. calculated as
4 1.	hvdroxy benzoic acid	methyl-p-hydroxy benzoate	methyl-p-hydroxy benzoate
S.5	Sodium salt of propyl-p-	Same foods as listed for	1,000 p.p.m. calculated as
	hydroxy benzoic acid	propyl-p-hydroxy benzoate	propyl-p-hydroxy benzoate
S.6	Sodium sorbate	Same foods as listed for	1,000 p.p.m. calculated as
07		sorbic acid	sorbic acid
8.7	Sodium sulphite	Same foods as listed for	Same levels as prescribed
C 0	Podium dithionito	suphurous acid	for supplurous acid
0.0	Sourium diamonite	Game roous as listed tor	for subburgue acid
S.9	Sorbic acid	(1) Apple (or rhubarb) and	(1) 1.000 p.p.m
2.0	22.210 4010	(naming the fruit) iam: fig	7.1. Head Piblini

		marmalade with pectin; fruit juices; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade with pectin; mincemeat; pickles and relishes; pineapple marmalade with pectin; smoked or salted dried fish; smoked or salted fish paste; soft drinks; (naming the source of the glucose) syrup; tomato catsup; tomato paste; tomato pulp; tomato puree (2) Margarine (3) Unstandardized foods (except unstandardized preparations of:- (a) meat and meat product (b) fish; and	(2) 1,000 p.p.m. singly or in combination with benzoic acid(3) 1,000 p.p.m.
		(b) lish; and	
S.10	Sulphurous acid	 (c) poultry meat and poultry meat product) (1) Honey wine; wine (2) Ale; beer; light beer; malt liquor; porter; stout; corn starch (3) Apple (or rhubarb) and (naming the fruit) jam; fancy molasses; fig marmalade with pectin; frozen sliced apple; fruit juices; gelatine; glucose; glucose solids; (naming the fruit) jam; (naming the fruit) jam with pectin; (naming the fruit) jam with pectin; mincemeat; pickles and relishes; pineapple marmalade with pectin; (naming the source of the glucose) syrup; refiners' molasses; table molasses; tomato catsup; tomato puree (4) Soft drinks 	 (1) 70 p.p.m. in the free state or 350 p.p.m. in the combined state calculated as sulphur dioxide (2) 40 p.p.m. calculated as sulphur dioxide (3) 500 p.p.m. calculated as sulphur dioxide (4) 100 p.p.m. calculated as sulphur dioxide (5) 2,500 p.p.m. calculated as sulphur dioxide (6) 500 p.p.m. calculated as sulphur dioxide (7) 90 p.p.m. calculated as sulphur dioxide
		(5) Dried fruite and	
		vegetables	
		(6) Unstandardized foods (except in food recognized as a source of thiamine and except unstandardized	

preparations of-

(a) meat and meat product;

(b) fish; and

(c) poultry meat and poultry meat product)

(7) Frozen mushrooms

SECOND SCHEDULE

TABLE XI

PART III

ITEM <i>Number</i>	COLUMN I Additive	COLUMN II Permitted in or upon	COLUMN III Maximum Level of Use
C.1	Calcium propionate	Same foods as listed for	2,000 p.p.m. calculated as
C.2	Calcium sorbate	Same foods as listed for	Same maximum levels of
P.1	Potassium sorbate	Same foods as listed for	Same maximum levels of
P.2	Propionic acid	(1) Bread; Cheese	(1) 2,000 p.p.m.
		(2) Unstandardized foods (except unstandardized preparations of-	(2) 2,000 p.p.m.
		(a) meat and meat product	
		(b) fish; and	
S.1	Sodium diacetate	(c) poultry meat and poultry meat product)(1) Bread; Cheese	(1) 3,000 p.p.m.
		(2) Unstandardized foods (except unstandardized preparations of-	(2) 3,000 p.p.m.
		(a) meat and meat product	
		(b) fish; and	
S.2	Sodium propionate	(c) poultry meat and poultry meat product) Same foods as listed for	2,000 p.p.m. calculated as
S.3	Sodium sorbate	propionic acid Same foods as listed for	propionic acid Same maximum level of use
S.4	Sorbic acid	sorbic acid (1) Bread	as listed for sorbic acid (1) 1,000 p.p.m.
		(2) Cheese	(2) 3,000 p.p.m.
		(3) Unstandardized foods (except unstandardized	(3) 1,000 p.p.m.
		preparations of-	(4) 200 p.p.m.

(a) meat and meat product

(b) fish; and

(c) poultry meat and poultry meat product)

(4) Wine

SECOND SCHEDULE

TABLE XI

PART IV

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	(8) Dry beverage mixes; dry dessert and confection mixes	hydroxytoluene or propyl gallate is also used the total shall not exceed 0.5%
	(9) Active dry yeast	(6) 0.0065%. If butylated hydroxytoluene is also used
	(10) Soft drinks	the total shall not exceed 0.0065%
	(11) Other unstandardized foods (except	(7) 5 mg/1,000,000 units
	of-	(8) 0.009%
	(a) meat and meat product;	(9) 0.1%
	(b) fish; and	(10) 0.02% of the fat or the oil content of the food. If
	(c) poultry meat and poultry meat product	butylated hydroxytoluene or propyl gallate is also used the total shall not exceed 0.02% of the fat or the oil content of the food
		(11) 0.02% of the fat or the oil content of the food. If butylated hydroxytoluene or propyl gallate is also used the total shall not exceed 0.02% of the fat or the oil content of the food
Butylated hydroxytoluene (3, 5-di-tertiary butyl-4- hydroxytoluene)	 (1) Fats and oils; lard; monoglycerides and di- glycerides; shortening (2) Dried breakfast corrects; 	(1) 0.01%. If butylated hydroxytoluene or propyl, octyl or dodecyl gallate is also used the total shall not exceed 0.01%
	dehydrated potato products	(2) 0.005%. If butylated
	(3) Chewing gum	hydroxytoluene or propyl gallate is also used the total shall not exceed 0.005%
	(4) Essential oils; citrus oil flavours; dry flavours	(3) 0.02%. If butylated
	(5) Citrus oils	hydroxytoluene or propyl gallate is also used the total shall not exceed 0.02%
	(6) Partially defatted pork fatty tissues; partially defatted beef fatty tissue	(4) 0.125% If butylated hydroxytoluene or propyl gallate is also used the total
	(7) Vitamin A liquids for addition to food	shall not exceed 0.125%
	(8) Parboiled rice	(5) 0.5%. If butylated hydroxytoluene or propyl gallate is also used the total
	(9) Soft drinks	shall hot exceed 0.5%
	(10) Other unstandardized foods (except unstandardized preparations of-	(6) 0.0065%. If butylated hydroxytoluene is also used the total shall not exceed 0.0065%
	(a) meat and meat product;	(7) 5 mg/1,000,000 units
	(b) fish; and	(8) 0.0035%

B.2

		(c) poultry meat and poultry meat product	(9) 0.02% of the fat or the oil content of the food. If butylated hydroxytoluene or propyl gallate is also used the total shall not exceed 0.02% of the fat or the oil content of the food
0.1		(4) Este and aller levels	(10) 0.02% of the fat or the oil content of the food. If butylated hydroxytoluene or propyl gallate is also used the total shall not exceed 0.02% of the fat or the oil content of the food
0.1		(1) Fats and oils, lard; margarine; monoglycerides and di-glycerides; shortening	(1) Good manufacturing(2) Good manufacturing
		(2) Unstandardized foods	practice
		(except unstandardized locus (except unstandardized preparations of-	
		(a) meat and meat product;	
		(b) fish; and	
		(c) poultry meat and poultry	
G.1	Gallates, dodecyl, octyl, propyl	meat product) (1) Edible fats and oils, shortening	(1) 0.01% singly or in combination
		(2) Butter fat not intended for direct consumption or for use in recombined milk or	(2) 0.01% singly or in combination
		recombined milk products	(3) 0.01% singly or in combination with butylated
		(3) Margarine	hydroxyanisole or butylated hydroxytoluene
G.2	Gallate, propyl	 Dried breakfast cereals; dehydrated potato products 	(1) 0.005%. If butylated hydroxyanisole or butylated hydroxytoluene is also used
		(2) Chewing gum	the total shall not exceed 0.005%
		(3) Essential oils; dry	(2) 0.01%. If butylated
			hydroxyanisole or butylated hydroxytoluene is also used
		(4) Olitus bils	the total shall not exceed 0.01%
		(5) Sott drinks	(3) 0.125% If butvlated
		(6) Other unstandardized foods (except unstandardized preparations of-	hydroxyanisole or butylated hydroxytoluene is also used sthe total shall not exceed 0.125%
		(a) meat and meat product;	(4) 0.5%. If butylated hydroxyanisole or butylated
		(b) fish; and	hydroxytoluene is also used the total shall not exceed 0.5%
		(c) poultry meat and poultry	*
		meat product	(5) 0.01%. If butylated hydroxyanisole or butylated

			hydroxytoluene is also used the total shall not exceed 0.01%
G.3	Gum guaia	(1) Fats and oils; lard; margarine; monoglycerides	(6) 0.01% of the fat or the oil content of the food. If butylated hydroxyanisole or butylated hydroxytoluene is also used the total shall not exceed 0.01% of the fat or the oil content of the food. (1) Good manufacturing practice
		and di-glycerides; shortening	(2) Good manufacturing
		(2) Unstandardized foods (except unstandardized preparations of-	practice
		(a) meat and meat product;	
		(b) fish; and	
L.1	Lecithin	(c) poultry meat and poultry meat product) (1) Fats and oils; lard; margarine; monoglycerides and di-glycerides; shortening	 Good manufacturing practice Good manufacturing
		(2) Unstandardized foods (except unstandardized preparations of-	practice
		(a) meat and meat product;	
		(b) fish; and	
L.2 M.1	Lecithin citrate Monoglyceride citrate	 (c) poultry meat and poultry meat product) Same foods as listed for lecithin (1) Fats and oils; lard; margarine; monoglycerides and di-glycerides; shortening (2) Unstandardized foods (except unstandardized 	Same maximum levels of use as listed for lecithin (1) Good manufacturing practice (2) Good manufacturing practice
		preparations of-	
		(a) meat and meat product;	
		(b) fish; and	
M.2	Monoisopropyl citrate	(c) poultry meat and poultry meat product) (1) Fats and oils; lard; margarine; monoglycerides and di-glycerides; shortening	(1) Good manufacturing practice(2) Good manufacturing practice
		(2) Unstandardized foods (except unstandardized	

		preparations of-	
		(a) meat and meat product;	
		(b) fish; and	
T.1	Tartaric acid	(c) poultry meat and poultry meat product) (1) Fats and oils; lard; margarine; monoglycerides and di-glycerides; shortening	 (1) Good manufacturing practice (2) Good manufacturing practice
		(2) Unstandardized foods (except unstandardized preparations of-	provide
		(a) meat and meat product;	
		(b) fish; and	
V.1	Vegetable oils containing tocopherols	(c) poultry meat and poultry meat product) (1) Fats and oils; lard; margarine; monoglycerides and di-glycerides; shortening	(1) Good manufacturing practice(2) Good manufacturing
		(2) Unstandardized foods (except unstandardized preparations of-	practice
		(a) meat and meat product;	
		(b) fish; and	
		(c) poultry meat and poultry meat product)	
		SECOND SCHEDULE	
		TABLE XII	
ITEM Number	FOOD ADDITIVES THA COLUMN I Additive	T MAY BE USED AS SEQUEST COLUMN II Permitted in or upon	ERING AGENTS COLUMN III Maximum Level of Use
A.1	Ammonium citrate,	Unstandardized foods	Good manufacturing
A.2	Ammonium citrate,	Unstandardized foods	Good manufacturing
C.1	Calcium citrate	Unstandardized foods	Good manufacturing
C.2	Calcium disodium ethylene	(1) Ale; beer; light beer; malt liquor; porter; soft drinks; stout	(1) 25 p.p.m.
	diaminetetraacetate	(2) French dressina:	(2) 75 p.p.m.
		mayonnaise; salad dressing; unstandardized dressings and sauces	(3) 100 p.p.m.
			(4) 250 p.p.m.
		(3) Potato salad; sandwich spread	(5) 275 p.p.m.

		(4) Canned shrimp and tuna	(6) 75 p.p.m.
		(5) Canned crabmeat, lobster and salmon	(7) 340 p.p.m.
		(6) Margarine and shortening	
		(7) Cooked, canned clams	
C.3	Calcium disodium EDTA	Same foods as listed for calcium disodium ethylene diaminetetraacetate	Same levels as prescribed for calcium disodium ethylene
C.4	Calcium phosphate, monobasic	(1) Ice-cream mix; ice milk mix; sherbet	(1) Good manufacturing practice
		(2) Unstandardized dairy	(2) Good manufacturing
C.5	Calcium phosphate,	products lce-cream mix; ice milk mix	practice Good manufacturing
C.6	tribasic Calcium phytate	Glazed fruit	practicee3 Good manufacturing
0.7	Citrio acid	(1) Dumping pickle, cover pickle	practice (1) Good monufacturing
0.7		and dry cure employed in the curing of preserved meat or	practice
		preserved meat product	(2) Good manufacturing
		(2) Unstandardized foods	
D.1	Disodium ethylene diaminetetraacetate	(1) Dressing and sauces	(1) 75 p.p.m. calculated as anhydrous calcium disodium ethylene
		(2) Sandwich spread	diaminetetraacetate
		(3) Canned red kidney beans	(2) 100 p.p.m. calculated as
		(4) Dried banana products	anhydrous calcium disodium ethylene diaminetetraacetate
			(3) 165 p.p.m. calculated as anhydrous calcium disodium ethylene diaminetetraacetate
			(4) 295 p.p.m. calculated as anhydrous calcium disodium ethylene diaminetetraacetate
G.1	Glycine	(1) Mono and di-glycerides	(1) 0.02%
		(2) Shortening	(2) 0.02%
P.1 P.2	Phosphoric acid Potassium phosphate, monobasic	Mono and di-glycerides (1) Ice-cream mix; ice milk mix; sherbet	0.02% (1) Good manufacturing practice
		(2) Unstandardized foods	(2) Good manufacturing
P.3	Potassium pyrophosphate,	Meat tenderizers	practice Good manufacturing practice
S.1	tetrabasic Sodium acid	(1) Canned sea foods:	(1) 0.5% total added
0.11	pyrophosphate	preserved beef and pork; preserved beef and pork products	phosphate calculated as sodium phosphate, dibasic
		(2) Ice-cream mix; ice milk mix; pumping pickle for the curing of pork and beef cuts	(2) Good manufacturing practice

		(3) Unstandardized foods	(3) Good manufacturing nractice
S.2	Sodium citrate	(1) lce-cream mix; ice milk mix; sherbet; pumping pickle and dry cure employed in the curing of	(1) Good manufacturing practice
		preserved meat or preserved meat product	(2) Good manufacturing practice
S.3	Sodium hexametaphosphate	(2) Unstandardized foods(1) Preserved beef and pork;preserved beef and pork product	(1) 0.5% total added tphosphate calculated as sodium phosphate, dibasic
		(2) Canned sea foods	(2) 0.1%
		(3) Ice-cream mix; ice milk mix; pumping pickle for the curing of pork and beef cuts	(3) Good manufacturing practice
		(4) Unstandardized foods	(4) Good manufacturing practice
S.4	Sodium phosphate, dibasic	(1) Preserved beef and pork; preserved beef and pork product	(1) 0.5% total added tphosphate calculated as sodium phosphate, dibasic
		(2) Ice-cream mix; ice milk mix; pumping pickle for the curing of pork and beef cuts	(2) Good manufacturing practice
		(3) Unstandardized foods	(3) Good manufacturing practice
S.5	Sodium phosphate, monobasic	(1) Preserved beef and pork; preserved beef and pork product	(1) 0.5% total added phosphate calculated as sodium phosphate, dibasic
		(2) Ice-cream mix; ice milk mix; pumping pickle for the curing of pork and beef cuts	(2) Good manufacturing practice
		(3) Unstandardized foods	(3) Good manufacturing practice
S.6	Sodium pyrophosphate, tetrabasic	(1) Preserved beef and pork; preserved beef and pork product	(1) 0.5% total added phosphate calculated as sodium phosphate, dibasic
		(2) Ice-cream mix; ice milk mix; pumping pickle for the curing of pork and beef cuts	(2) Good manufacturing practice
		(3) Unstandardized foods	(3) Good manufacturing practice
S .7	Sodium tripolyphosphate	(1) Preserved beef and pork; preserved beef and pork product	(1) 0.5% total added phosphate calculated as sodium phosphate, dibasic
		(2) Pumping pickle for the curing of pork and beef cuts	(2) Good manufacturing practice
		(3) Unstandardized foods	(3) Good manufacturing
S.8	Stearyl citrate	Margarine	practice 0.15%
		SECOND SCHEDULE	
		TABLE XIII	

	FOOD ADDITIVE	S THAT MAY BE USED AS STARC	CH MODIFYING AGENTS
ITEM	COLUMN I	COLUMN II	COLUMN III
Number	Additive	Permitted in or upon	Maximum Level of Use

A.1	Acetic anhydride	Starch	Good manufacturing
A.2	Adipic acid	Starch	Good manufacturing
A.3	Aluminium sulphate	Starch	practice Good manufacturing
E.1	Epichlorhydrin	Starch	practice Good manufacturing
H.1	Hydrochloric acid	Starch	practice Good manufacturing
H.2	Hydrogen peroxide	Starch	practice Good manufacturing
M.1 N.1	Magnesium sulphate Nitric acid	Starch Starch	0.4% Good manufacturing
0.1	Octenyl succinic	Starch	Good manufacturing
P.1	Peracetic acid	Starch	Good manufacturing
P.2	Phosphorous oxychloride	Starch	Good manufacturing
P.3	Potassium permanganate	Starch	50 p.p.m. of manganese sulphate calculated as
P.4 S 1	Propylene oxide Sodium acetate	Starch Starch	25% Good manufacturing
0.1 0.0		Objects	practice
5.2	Sodium dicarbonabate	Starch	practice
S.3	Sodium carbonate	Starch	Good manufacturing
S.4	Sodium chlorite	Starch	Good manufacturing
S.5	Sodium hydroxide	Starch	Good manufacturing
S.6	Sodium hypochlorite	Starch	practice Good manufacturing
S.7	Sodium trimetaphosphate	Starch	practice 400 p.p.m. calculated as
S.8	Succinic anhydride	Starch	phosphorous Good manufacturing
S.9	Sulphuric acid	Starch	practice Good manufacturing practice

SECOND SCHEDULE

TABLE XIV

	FOOD ADDITIVE	S THAT MAY BE USED AS YEAS	ST FOODS
ITEM			
Number	Additive	Permittea in or upon	Waximum Level of Use
A.1	Ammonium chloride	(1) Flour; whole wheat flour	(1) 2,000 p.p.m. of the flour
		(2) Bread	(2) 2,500 p.p.m. of the flour
		(3) Unstandardized foods	(3) Good manufacturing practice
A.2	Ammonium phosphate, dibasic	(1) Bread	(1) 2,500 p.p.m. of the flour
		(2) Honey wine; wine	(2) Good manufacturing practice
		(3) Unstandardized bakery foods	5
			(3) Good manufacturing practice
A.3	Ammonium phosphate,	(1) Bread	(1) 2,500 p.p.m. of the flour

	monobasic	(2) Ale; beer; light beer; malt liquor; porter; stout; wine	(2) Good manufacturing practice
		(3) Unstandardized bakery foods	s(3) Good manufacturing practice
A.4	Ammonium sulphate	(1) Bread	(1) 2,500 p.p.m. of the flour
		(2) Ale; beer; light beer; malt liquor; porter; stout; wine	(2) Good manufacturing practice
		(3) Unstandardized bakery foods	s(3) Good manufacturing
C.1	Calcium carbonate	(1) Bread	(1) 2,500 p.p.m. of the flour
		(2) Unstandardized bakery foods	s(2) Good manufacturing
C.2	Calcium chloride	Unstandardized bakery foods	Good manufacturing
C.3	Calcium citrate	Unstandardized bakery foods	Good manufacturing
C.4	Calcium lactate	(1) Bread	(1) 2,500 p.p.m. of the flour
		(2) Unstandardized bakery foods	s(2) Good manufacturing
C.5	Calcium phosphate,	(1) Bread	(1) 2,500 p.p.m. of the flour
		(2) Unstandardized bakery foods	s(2) Good manufacturing
C.6	Calcium phosphate,	(1) Bread	(1) 7,500 p.p.m. of the flour
	monobusic	(2) Flour	(2) 7,500 p.p.m. of the flour
		(3) Unstandardized bakery foods	s(3) Good manufacturing
C.7	Calcium phosphate, tribasic	Unstandardized bakery foods	Good manufacturing
C.8	Calcium sulphate	(1) Bread	(1) 5,000 p.p.m. of the flour
		(2) Unstandardized bakery foods	s(2) Good manufacturing
M.1	Manganese sulphate	Ale; beer; light beer; malt liquor;	Good manufacturing
P.1	Phosphoric acid	Ale; beer; light beer; malt liquor;	Good manufacturing
P.2	Potassium chloride	(1) Ale; beer; light beer; malt liquor; porter; stout	(1) Good manufacturing practice
		(2) Unstandardized bakery foods	s(2) Good manufacturing
P.3	Potassium phosphate, dibasic	(1) Ale; beer; light beer; malt liquor; porter; stout	practice (1) Good manufacturing practice
		(2) Unstandardized bakery foods	(2) Good manufacturing
P.4	Potassium phosphate,	Ale; beer; light beer; malt liquor;	Good manufacturing
S.1	Sodium sulphate	Unstandardized bakery foods	Good manufacturing
U.1	Urea	Honey wine; wine	Good manufacturing
Z.1	Zine sulphate	Ale; beer; light beer; malt liquor; porter; stout	Good manufacturing practice

THIRD SCHEDULE

	SI	FANDARDS FC	R SPECIFIED	FOOD COLOUR	S	
Name	Chemical Name	Pure Dye	Water Insoluble Matter	Subsidiary Dye	Ether Extractable Matter	Intermediate
		Minimum Percentage	Maximum Percentage	Maximum Percentage	Maximum Percentage	Maximum Percentage
Carmoisine	Disodium salt of 2- (4-sulpho -1- naphthylazo) 1- naphthol -4- sulphonic acid	85	0.2	2	0.2	0.5
Ponceau 4R	Trisodium salt of 1- (4-sulpho -1- naphthylazo) 2- naphthol -6, 8- disulphonic acid	82	0.1	1	0.2	0.5
Erythrosine	Disodium salt or dipotassium salt of 2,4,5,7 tetra iodofluoroscein	85	0.2	3	0.2 (from alkaline solution)	0.5
Tartrazine	Trisodium salt of 5- hydroxy -1-p- sulphophenyl -4- (p- sulphophenylazo) pyrazole-3- carboxylic acid	85	0.2	1	0.2	0.5
Sunset yellow FCF	Sodium salt of 1- (4- sulphophenylazo) -2- naphthol-6- sulphonic acid	85	0.1	3	0.2	0.5
Brilliant blue FCF	Disodium bis (p- (N- ethyl-N-p- sulphonatobenzyl) aminophenyl) -(2- sulphonatophenyl) methane	85))	0.2	3	0.2	0.5
Indigotine	Disodium salt of indigotin-5, 5'- disulphonic acid	85	0.2	1	0.2	0.5

FOURTH SCHEDULE

EXEMPTION LIMITS FOR POISONOUS OR HARMFUL SUBSTANCES IN FOOD

		PART I				
FOODS	SUBSTANCES IN PARTS PER MILLION					
Apple juice	-	3.5	5.0	5.0	-	-
Apricot nectar	0.2	0.3	-	5.0	-	-
Grapefruit juice	-	0.3	5.0	5.0	-	-
Grape juice	-	0.3	5.0	5.0	-	-
Lemon juice	-	1.0	5.0	5.0	-	-
Orange juice	-	0.3	5.0	5.0	-	-
Peach nectar	0.2	0.3	5.0	5.0	-	-
Pear nectar	-	0.3	5.0	5.0	-	-
Tomato juice	-	0.3	5.0	5.0	-	-
Dextrose anhydrous	1.0	2.0	2.0	-	-	-

Dextrose monohydrate	1.0	2.0	2.0	-	-	-
Glucose syrup	1.0	2.0	5.0	-	-	-
Dried glucose syrup	1.0	2.0	5.0	-	-	-
Soft sugars	1.0	2.0	10.0	-	-	-
White sugar	1.0	2.0	2.0	-	-	-
Powder sugar	1.0	2.0	2.0	-	-	-
Lactose	1.0	2.0	2.0	-	-	-
Cocoa butter	0.5	0.5	0.4	-	-	-
Refined oils and fats	0.1	0.1	0.1	-	-	-
Virgin oils	0.1	0.1	0.4	-	-	-
Canned fruits and vegetables	-	0.5	-	-	-	-
Citric acid	1	10	50	50	2	-
Tartaric acid	1	10	50	50	2	-
Cream of tartar	2	20	50	50	2	-
Sodium bicarbonate	2	5	50	50	2	-
Baking powder	2	10	50	50	10	-
Phosphoric acid	4	5	30	30	20	-
Calcium phosphate	4	5	30	30	30	-
Sodium potassium and ammonium phosphates	4	5	30	30	20	-
Sodium and potassium nitrates	1	10	50	50	2	-
Sodium nitrite	1	20	50	50	2	-
Aluminium compounds	3	10	50	50	2	-
Marine and fresh water animal products	5	10	100	100	25	0.5
Liver	1	2	150	100	2	-
Fresh fruits	2	7	50	50	2	-
Fresh vegetables	1	2	50	50	2	-
Gelatin	2	7	30	100	60	-
Gelling agents, except gelatin	2	20	50	200	2	-
Dried herbs, curry powder and spices	5	10	50	50	20	-
Beverages as consumed and bottled water excluding mineral water	0.1	0.2	2	5	2	-
Теа	1	10	150	50	100	-
Edible bone meal	1	10	20	150	650	-
Fish protein	3.5	0.5	-	-	150	-
Foods not specified	-	0.5	-	-	-	-

FOURTH SCHEDULE

EXEMPTION LIMITS FOR POISONOUS OR HARMFUL SUBSTANCES IN FOOD

	PART II		
Common or trade name Chemical name	Tolerance P.P.M.	Foods	

Aldicarb

2-methyl-2- (methylthio) 0.1

Cotton seed

	propionaldehyde 0- (methyl carbomoyl) oxim	e	
Aldrín	1,2,3,4,10, 10- hexachloro-1, 4-, 4 <i>a</i> , 5, 8	0.2 3,	Beets, carrots, parsnips, potatoes, turnips
	8 <i>a</i> -hexahydro-exo-1, 4- endo-5, 8-dimethano- naphtalene	0.1 Dialdrin rasidua ta ba	Maize grain, marrows, sorghum grain, spinach, sweet corn
		included in the analysis	
Aluminium phosphide (Phostoxin)	Aluminium phosphide	0.1	Raw cereals
		0.01	Flour and other milled products, breakfast cereals, dried
		Calculated as hydrogen phosphide	vegetables, spices
Anilazine (Dyrene)	2,4, dichloro-6- (2- chloroanilino)-1, 3, 5- triazine	20	Strawberries
		10	Blueberrries, celery, cranberries, currants, garlic, gooseberries, huckleberries, leeks, onions, shallots, tomatoes
		5	Blackberries, cantaloupes, cucumbers, dewberries, honeydewmelons, loganberries, muskberries, squash, pumpkins, raspberries, watermelons
		1.0	Potatoes
		0.20	waize grain, sorgnum grain, sugar cane, wheat grain
Atrazine	2-chloro-4-ethylamino-6 - isopropylamino-1, 3,5,	- 0.02	Eggs, milk, meat, fat and meat products of

	triazine		cattle, goats, hogs, horses, poultry and sheep
Azinphosmethyl (Guthion)	S-(3, 4-dihydro-4- oxobenzo (<i>d</i>) -(1,2,3)- triazin-3-yimethyl) dimethyl phosphorothiolothionate	4.0	Apricots, grapes
		1.0	Other fruits
		0.5	Other vegetables
Benomyl (Benlate)	Methyl-N- (1- butylcarbomoyl) -2- benzimidazole) carbamate	15	Apricots, cherries, nectarines, peaches, plums (including fresh prunes)
		2.0	Snap beans (succulent)
		1.0	Cucumbers, melons, summer squash, winter squash
		0.2	Banana pulp, peanuts, sugarbeet roots
Binapacryl (morocide)	2-(1-methyl-n-propyl) 4, 6-dinitrophenyl 2- methylcrotonate	1.0	Peaches, cherries
		0.5	Apples, pears, grapes
		0.3	Plums
		0.2	Nectarines
Bonaid	Ethyl 4-hydroxy-6, 7-di- isobutoxy-3- quionoline carboxylate	0.4	Poultry meat and products, kidney and liver of poultry, poultry skin and underlying fat
		0.1	Muscle of poultry
Bromophos	4-bromo-2, 5- dichlorophenyl dimethyl phosporothionate	1.5	Apples
Calcium cyanide	Calcium cyanide	25	Barley, maize, rice, rye, oats, sorghum, wheat
		Calculated as hydrogen cyanide	I

Captafol (Diflotan)	N- (1,1,2, 2- tetrachloroethylthio)-3 <i>a</i> , 4, 7, 7 <i>a</i> - tetrahydrophthalimide	15	Peaches
		10	Cherries (sour)
		2.0	Cherries (sweet)
		5	Tomatoes
		2.0	Melons (whole)
		1.0	Cucumbers (whole)
			,
		0.5	Apricots
		0.2	Plums
Captan	N-(trichloro-methylthio) 3a, 4, 7, 7a	40	Apples, cherries
		30	Pears
		20	Apricots
		15	Citrus fruits, peaches, plums, rhubarbs, tomatoes
		10	Strawberries, raspberries, cranberries, cucumbers, greenbeans, lettuce, marrows, peppers
		5	Raisins
Carbaryl (Sevin)	1-naphtyl methylcarbamate	10	Raspberries, blackberries, boysenberries, peaches, nectarines, leafy vegetables (except <i>brassica</i>), nuts (whole), olives (fresh), sunflower seed entire, avocados
		7	Citrus fruits, figs, guavas, mangoes, mulberries, strawberries, blueberries, pomegranates
		5	Apples, bananas (pulp), grapes, beans, peas

(including pod),*brassica*, tomatoes, peppers, eggplant, poultry (skin)

0.5	Poultry (total) (edible portions)
3.0	Cucurbits (including melons)
2.5	Rice
1.0	Cottonseed (whole), sweetcorn (kernels), nuts, maize, millets (shelled), olive (processed), meat of cattle, goats and sheep, sorghum

		0.5	Onions
		0.2	Potatoes
Carbofuran (Furadan)	2, 3-dihydro-2, 2-dimethy benzofuran-7-yl methylcarbamate	/10.5	Turnips
		0.2	Rice
		0.1	Maize grain, sugar-cane
Carbophenothion	S- (4- chlorophenylthiomethyl) diethyl phosporothiolothionate	2.0	Grapefruit, lemons, limes, oranges, sorghum grain, tangerines
		0.8	Apples, apricots, beans

Apples, apricots, beans snap (succulent form) beans, lime (succulent from), beetroots, cantaloupes, cherries, crabapples, cucumbers, egg-plants, figs, grapes, nectarines, olives, onions (dry bulb), onions (green), peaches, pears, peas (succulent form), peppers, pimentos, plums (fresh prunes), quinces, soya beans (succulent form), spinach, strawberries, summer squash, tomatoes, watermelons

		0.2	Maize (kernels plus cob with husk removed)
		0.1	Fat of cattle, goats, hogs and sheep
Chinomethionat (Morestan)	6-methyl-2-oxo-1, 3- dithiolo (4, 5- <i>b</i>)- quinoxaline	6.0	Strawberries
		4.0	Apricots, peaches
		3.0	Cherries
		1.5	Apples, honeydew melons, muskmelons (cantaloupes), pears, summer squash
		1.0	Plums (fresh prunes)
		0.75	Cucumbers, water melons, winter squash
Chlorobenside (mitox, Elimite)	4-chlorobenzyl 4- chlorophenyl sulphide	3.0	Apples, apricots, crabapples, eggplants, grapes, nectarines, peaches, plums, quinces, strawberries, tomatoes
Chlordane	1,2,4,5,6,7,8, 8- octachloro-3 <i>a</i> , 4, 7, 7 <i>a</i> - tetrahydro-4, 7, methyleneindane	0.3	Potatoes, sweet potatoes, rutabagas, turnips, parsnips, sugarbeet, radishes

0.2	Asparagus, broccoli, brussels sprouts, cabbage, celery, cauliflowers, mustard greens, spinach		
0.2	Swiss chard, lettuce		
0.02	Beans, peas, eggplant, tomatoes, collards, wheat, rye, oats, rice (polished), maize, popcorn		
0.05	Sorghum		
0.1	Cantaloupes, cucumbers, pumpkin, squash, water melons		
0.1	Almonds, bananas, figs, guavas, filberts, mangoes, olives, passion fruit, papayas, pecans; pomegranates, pineapples, strawberries, walnuts		
0.02	Citrus, pome and stone		
0.01	fruits		
0.5	Crude soyabean and linseed oil		
0.1	Crude cottonseed oil		
0.02	Edible cottonseed oil		
0.02	Edible soyabean oil		
0.05	Milk and milk products (fat basis)		
0.05	Fat of meat and poultry		
0.02	Eggs (shell free)		
Chlorfenson (Ovex, Ovotran) Chlorfenvinphos	4-chlorophenyl 4- chlorobenzenesulphonate 2-chloro-1- (2, 4- dichlorophenyl) vinyl	5.0 3.0 ∍ 0.4	Citrus fruits Apples, peaches, pears, plums, prunes Carrots, celery
---	--	---	--
	diethyl phosphate	0.2	Most (fat hasis)
		0.2	Milk and milk products
		0.1	Cauliflower relish
		0.05	horse radish, tomatoes Brussels sprouts, cabbage, broccoli, swedes, turnips, potatoes, sweet potatoes, onions, leeks, mushroom aubergines, peanuts (shelled), maize, wheat grain, cottonseed, rice (raw
Clopidol (Coyden 25)	3, 5-dichloro-2, 6-	25	and polished) Uncooked liver and
	dimethyl-4-pyridinol	10	kidney of poultry Uncooked tissue of
Chlorobenzilate	Ethyl-4, 4'- dichlorodiphenylglycollate or ethyl 4, 4'-	5.0	Apples, pears (whole fruit)
	dichlorobenzilate	1.0	Citrus fruit (whole)
		0.2	Almonds, walnuts
		1.0	Melons, cantaloupes
Chlorphenamidine	NN-dimethyl-N' (2- methyl-4-chlorophenyl) formamidine	5.0	Pears
	ionnamano.	4.0	Peaches
		3.0	Apples
Chlorphenamidine hydrochloride	NN-dimethyl-N' (2- methyl-4-chlorophenyl) formamidine hydrochloride	5.0	Pears
	.,	4.0	Peaches, plums, prunes
		3.0	Apples, brussels
		2.0	Broccoli
		0.5	Cabbages
		Calculated as chlorophenamidine base equivalent	Belever
Chioropropham (CIPC)	chlorophenyl) carbamate	50	Potatoes
		3.0	Apples, pears, citrus fruit (whole)
Chloropropylate	Isopropyl 4, 4- dichlorobenzilate	1.0	Tomatoes, cantaloupes
		5	Mustard greens, turnip
Chlorthal methyl (Dacthal)	Dimethyl ester of 2, 3, 5, 6-tetrachloroterephthalic acid	2.0	Beans, black-eyed peas, collards, kale, lettuce, peppers, pimentos, potatoes, soyabeans, strawberries, sweet

			sprouts, cabbage cantaloupes, garlic, honeydew melons, onions, summer squash, tomatoes, watermelons, winter
		0.05	squasn Maize grain, popcorn, sweetcorn (kernels plus cob with busk removed)
Coumaphos (Co-Ral)	3-chloro-4-methyl-7- coumarinyl diethyl phosphorothionate	0.05	Eggs (shell free)
		0.5	Meat (including poultry)
Cruformate (Ruelene)	4-tertiary butyl-2- chlorophenyl methyl-N- methylphosphoroamidate	0.05	Whole milk
	methypholpholoannaate	1.0	Meat (fat basis)
Dalapon-Na (Dawpon Badapon)	Sodium 2, 2 dichloropropionate	35	Peaches, plums
nadapony	donoropropionate	30	Asparagus
		15	Peas
		10	Maize grain, dried earcorn (kernels and cobs), potatoes,
		5	cranberries, citrus fruits Bananas, grapefruit, sugar beets (roots and tops), tangerines, fresh corn (including sweet earn kormela plus appa
		3.0	with husk remove) Apples, grapes, pears, nineapples
		2.0	Coffee
		1.0	Apricots
DDT	1,1, 1-trichloro-2, 2-di (4- chlorophenyl) ethane	7	Apples, pears, peaches, apricots, small fruit (except strawberries), vegetables (except root), meat or poultry (on fat basis)
		1.0	Maize, millets, sorghum, wheat grain, sunflower seed (entire), nuts (shelled), strawberries, root vegetables
		3.5	Cherries, plums, citrus
		0.5	Whole milk
		1.25	Milk products (fat basis)
		0.5	Eggs (shell free)
Dehydroacetic acid (sodium salt)	3-acety-6-methyl-2, 4- pyrandione, sodium salt	65	Strawberries
Demeton (systox)	A mixture of diethyl-2 (ethylthio) ethyl phosphorothionate and diethyl-2-(ethylthio) ethyl phosphorothionate	Calculated as dehydroacetic acid 10	Bananas (edible pulp)
	1	1.25	Grapes, hops
		0.75	Almonds, apples, apricots, barley grain,

		0.5	broccoli, brussels sprouts, cabbage, cauliflower, celery, filberts, grapefruit, lemon, lettuce, muskmelons, nectarines, oat grain, oranges, peaches, pears, peas, pecans, peppers, plums, potatoes, strawberries, tomatoes, walnuts, wheat grain Sugarbeets
		0.2	Sorohum grain
Diazinon (Basudin)	Diethyl 2-isopropyl-6 - methyl-4-Pyrimidinyl	0.7	Peaches, citrus fruits, cherries
	phosphormonate	0.5	Other fruits
		0.7	Leafy vegetables
		0.5	Other vegetables
		0.1	Wheat, barley, rice
		0.5	(polished) Almonds, walnuts, filberts, pecans, peanuts
		0.5	(shelled) Cottonseed, safflower
		0.7	Sweet corn (kernels and cobs with husks
		2.0	Olives and olive oil
		0.7	Fat of meat of cattle, sheep and hogs
Dibromo chloropropane (Fumazone, Nemagon, Fumagon)	1, 2, dibromo-3- chloropropane	130	Endive, lettuce
1 uniagon,		125	Bananas (in pulp)
		75	Beans, carrots, celery, figs, okra, parsnips,
		50	Broccoli, brussels sprouts, cabbage, cantaloupes, cauliflower, eggplants, honeydew melons, muskmelons, peppers,
		25	pineapples, tomatoes Blackberries, cucumbers, boysenberries, dewberries, grapes, loganberries, raspberries, summer squash
		20	Citrus fruits
		10	Strawberries, walnuts
		5	Apricots, nectarines,
Dichlone	2, 3-dichloro-1, 4-	15	peaches Strawberries
	партитоципоне	3.0	Apples, beans, celery, cherries, peaches, plums (fresh prunes),
Duchlorvos DDVP	2,2, dichloro-vinyl	5.0	tomatoes Cocoa beans

(DDVS, Nogos Vapona)	dimethyl phosphate
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Dicloran (Botran, allisan)

Dicofol (Kelthane)

Dieldrin

Dimethoate

1 Almothy/Lohoenhato		
r dimetriyi priospriate	2.0	Raw grain (wheat, rice, rye, oats, barley, maize,
	0.5	sorghum, etc) Milled products from
	2.0	Coffee beans, soyabeans, lentils, peanuts
	0.5	Mushrooms
	0.5	Fresh vegetables (except lettuce) Lettuce
	0.5	Tomatoes
	0.1	Fresh fruit (apples, pears, peaches,
	0.05	strawberries, etc) Meat of cattle, sheep, goats, pigs and poultry
	0.05	Eggs (shell free)
	0.02	Milk (whole)
	0.1	Miscellaneous food items not otherwise specified
2, 6-dichloro-4- nitroaniline	20	Apricots, nectarines, peaches, sweetcherries, snap beans
	15	Blackberries, boysenberries, celery, raspberries, strawberries
	5	Cucumbers, garlic,
	10	onions, tomatoes Plums (fresh prupes)
2.2.2 triphloro 1.1 di (4.	0.05	Pototoco
chlorophenyl) ethanol	5	Fruit hone vegetables
	5	tea (dry manufactured)
1,2,3,4,10, 10- hexachloro-6, 7-epoxy-1, 4, 4 <i>a</i> , 5, 6, 7, 8, 8 <i>a</i> - octahydroexo-1, 4-endo- exo-5, 8 dimethanonaphthalene	0.1	Asparagus, beans, broccoli, brussels sprouts, cabbage, cauliflower, chinese cabbage, cowpeas, cucumber, eggplant, horse radish, kale, kohlrabi, onions, parsnips, peanuts, peppers, pimentos, radishes, radish tops,
	0.1	soyabeans, turnips Fruit (other than citrus),
	0.05	maize grain Citrus fruit, sugar
	0.02	Rice (rough)
	0.2	Potatoes
	0.2	Carrots, lettuce, fat of
	0.15	Milk and milk products
	0.02	Raw cereals (other than rice)
	0.1	Eggs (shell free)
Dimethyl S- (N- methyl- carbamoylmethyl) phosphorothiolothionate	2.0	Tree fruit (including citrus)

		1.0
		2.0
Dioxathion (Delnav)	1, 4-dioxan-2, 3-ylidene bis (00-diethyl	5.0
	phosphorothiolothionate	2.0
		3.0
		1.0
Diphenyl	Biphenyl or phenyl	110
Diphenamid	NN-dimethyl-2, 2-	1.0
	ophenylacelamide	0.1
Diphenylamine	Diphenylamine	10.0
Diquat (cation)	9, 10 dihydro-8 <i>a</i> , 10 <i>a-</i> diazoniaphenanthrene ion	5
		2.0
		0.1
		0.1
		0.1
Disul-sodium	Sodium, 4, dichloropenoxy ethyl	2.0
	suphate	6
Disulfoton	Diethyl S(2-(ethylthio) ethyl)	0.75
	phosphorothiolothionate	
		0.5
		0.3
Diuron	2 (2 4 disblorophonyl) 1	0.1 7
Daron	1, dimethylurea	
		1.0
Dodine (Cyprex,	Dodecylguanidine	5

Maize, millets and sorghum, tomatoes and peppers Other vegetables
Pome fruit
Grapes
Citrus fruit
Meat, excluding poultry
Citrus fruit
Potatoes, strawberries
Eggplants, peppers, pimentos, tomatoes Apples
Rice (in husk)
Rape seed, sorghum
Peas, beans, sunflower
Onions, potatoes,
maize, rice (polished)
seed, sunflower seed.
rape seed, cottonseed)
Asparagus, strawberries
Potatoes, peanuts
Barley grain, beans, broccoli, brussels sprouts, cabbage, cauliflower, cottonseed, lettuce, oat grain, peanuts, peas, pecans, pineapples, potatoes, rice, sorghum grain, spinach, tomatoes Hops, sugar beets
Coffee, maize grain.
sugar-cane, wheat grain Peppers, soyabeans
Asparagus
Apples, artichokes, barley grain, blackberries, blue berries, boysenberries, citrus fruits, maize grain or ear from (including sweet corn, field corn, popcorn), cotton seed, currants, dewberries, gooseberries, grapes, huckleberries, logan berries, oat grain, olives, pears, peas, pineapple, potatoes, raspberries, rye grain, sorghum grain, sugar cane, vetch (seed), wheat grain

Name in a second second

Melprex)	acetate	
		10
		2.0
		0.3
		0.2
Endosulfan (Thiodan, thionex)	6,7,8,9,10, 10- hexachloro-1,5, 5 <i>a</i> , 6, 9, 9 <i>a</i> -hexahydro-6, 9- methano-2, 4, 3-benzo(e) doxathiopin-3-oxide	30
		2.0
		0.5
		0.2
		1.0
Endrin	1, 2, 3, ,4, 10, 10- hexachloro-6-, 7-epoxy-1 4, 4 <i>a</i> , 5, 6, 7, 8, 8 <i>a</i> -	0.1
	8-dimethanonaphthalene	,
		0.2
		0.02
		0.02
		1.0
		0.2
EPN	Ethyl 4-nitrophenyl phenylphosphorothionate	3.0
		0.5
		0.05
Ethion	Tetraethyl SS'-methylene	2.0
	(phosphorothiolothionate)) 1.0
		0.5
		7
		2.5
Etoxyquin	1, 2 dihydro-6-ethoxy-2,	3.0
Ethylene dibromide EDB	2, 4-trimetnyiquinoline 1, 2-dibromoethane	75
		50

peaches, pears Strawberries Peanuts, peas, potatoes, soyabeans Black walnuts and pecans Maize, millets, sorghum, wheat Tea (dry manufactured) Fruit, vegetables Cottonseed Cottonseed oil (crude) Rice, unpolished Cottonseed, cottonseed oil (crude) Edible cotton seed and maize oil Apples, wheat, barley, sorghum, rice (husked or polished) Milk and milk products (fat basis) Fat of poultry Eggs (shell free) Apples, apricots, beans, beets, blackberries, boysenberries, cherries, citrus fruits, maize, dew berries, grapes, lettuce, loganberries, nectarines, olives, peaches, pears, pineapples, plums (fresh prunes), quinces, raspberries, rutabagas, spinach, strawberries, sugar beets (not tops), tomatoes, turnips, youngberries Almonds, cottonseed, pecans, walnuts Soyabeans Grapes Other fruit Vegetables Tea Meat (fat basis) Apples, pears Broccoli, carrots, melons, parsnips, potatoes Eggplant, okra, summer squash, sweet corn,

sweet potatoes,

		40	tomatoes, barley, maize, sorghum and wheat Pineapples	
		30	Cucumbers, lettuce,	
		25	peppers Cottonseed, peanuts	
		10	Asparagus, cauliflower	
		5	Lima beans, strawberries	
Fenchlorphos	Dimethyl 2, 4, 5- trichlorophenyl phosphorothionate	Calculated as inorganic bromide 7.5	Meat (fat basis)	
		0.05	Egg yolk	
		0.04	Whole milk	
Fenitrothion (Sumithion Folithion Danathion)	, Dimethyl 3-methyl-4 nitrophenyl	2.0	Maize and sorghum	
	phosphorothionate	0.5	Apples, cherries, grapes, lettuce	
		0.3	Red cabbage, tea	
		0.2	(green at harvest) Tomatoes	
		0.1	Cocoa, coffee beans	
		0.05	Milk products (fat basis)	
		0.03	Meat or fat of meat	
		0.02	Milk (whole)	
Fentin acetate	Triphenyl tin acetate	1.0	Celery	
Fentin hydroxide (Brestan, Du-ter)	Triphenyl tin hydroxide	0.2	Sugarbeet, carrots	
		0.1	Potatoes, celeriac	
		0.05	Peanuts (shelled)	
Fensulfothion	Diethyl4-(methylsulphiny phenyl phosphorothionate))0.1	Maize grain, onions, (dry), potatoes, tomatoes	
	,,	0.05	Peanuts, pineapples, sugar beets	
		0.02	Bananas, sugar-cane	
		0.02	Meat, fat and meat products of cattle, goats and sheep	
Fenthion (Lebaycid)	Dimethyl 3-methyl-4 methylthiophenyl	2.0	Apples, peaches, cherries	
	phosphoromonate	1.0	Fat of meat	
		1.0	Cabbage, cauliflower,	
		0.5	olives, olive oil Grapes, oranges, peas,	
		0.2	Squash	
Fenazaflor (Lovozal)	Phenyl 5, 6-dichloro-2- trifluoromethylbenzi	2.0	Apples	
Ferbam	midazole-1-carboxylate Ferric dimethyldithiocarbamate	7	Apples, apricots, asparagus, beans.	
		Calculated as zinc ethylene bis dithiocarbamate	beets, blackberries, black-eyed peas, blueberries, Broccoli, brussels sprouts,	

		0.1	
Folpet (Phaltan)	N-(trichloromethylthio)	30	
	printainingo	25	
		15	
		10	
		5	
		2.0	
Fonofos	O-ethylphenylethyl phosphorothiolothionate	0.1	
	[]		
Formothion	S-(N-formyl-N- methylcarbamoylmethyl) dimethyl	0.3	
	prosphorothiolothionate		
Glyodin	2-heptadecyl-2-	5	
Heptachlor	imidazoline acetate 1,4,5,6,7,8, 8- heptachloro-3 <i>a</i> , 4, 7, 7 <i>a</i> - tetrabydro-4, 7-	0.15	
	methanoindene		
		0.2	
		0.02	
		0.05	
		0.2	
		0.5	
		0.01	

cabbage, carrots, cauliflower, celery, cherries, collards, maize cranberries, cucumbers, currants, dates, eggplant, gooseberries, grapes, guavas, huckleberries, kale, kohlrabi, lettuce, loganberries, mangoes, melons, mustard greens, nectarines, onions, papayas, peaches, peanuts, pears, peas, peppers, plums (fresh prunes), pumpkins, quinces, radishes, raspberries, rutabagas, spinach, squash, strawberries, summer squash, tomatoes, turnips Almonds Currants (fresh) Grapes, blueberries Cherries, raspberries Apples, citrus fruit Tomatoes, strawberries Cucumbers, cantaloupes (whole); water melons (whole) onions Asparagus, maize grain, peanuts, beets, carrots, chicory, garlic, green onions, horseradish, Jerusalem artichokes, leeks, onions, parsnips, potatoes, radishes, rutabagas, salsify; shallots, spring onions, sugar beets, sweet potatoes, turnips, yams Strawberries Black currants Apples, cherries, peaches, pears Milk and milk products (fat basis) Fat or meat and poultry Raw cereals, tomatoes, cottonseed, soyabeans, edible soyabean oil Vegetables (except where otherwise specified), eggs (shell free) Carrots Crude soyabean oil Citrus fruit

HHC (BHC)	Mixed isomers of 1,2,3,4,5, 6- hexacchlorocyclohexane	1.0	Apples, apricots, asparagus, avocados, broccoli, brussels sprouts, cabbage, cauliflower, celery, cherries, collards, cucumbers, eggplants, grapes, kale, kohlrabi, lettuce, melons, nectarines, okra, onions (dry bulb only), peaches, pears, peppers, plums (fresh prunes) pumpkins, spinach, strawberries, squash, swiss chard, tamatage
Hydrogen cyanide	Hydrogen cyanide	25	Raw cereals, cashew nuts
		6	Flour
Lindane	Gamma isomer of benzene hexachloride	0.5	Raw cereals
		3.0	Vegetables
		3.0	Cranberries, cherries, grapes, plums, strawberries
		2.0	Fat of meat (cattle, pigs,
		1.0	Maize and sorghum, beans (dried) Eggs (yolk)
		0.2	
		0.1	Milk and milk products (fat basis)
		0.7	Poultry (fat basis)
Linuron	3-(3, 4-dichlorophenyl)- 1-methoxy-1 methylurea	1.0 0.25	Carrots, potatoes, soya beans, meat, fat and meat by-products of cattle, goats, hogs, horses and sheep Maize in grain or ear form, sweet corn and popcorn, cottonseed,
Malathion (Maladrex)	S-(1, 2-di (ethoxycarbonyl) ethyl) dimethyl	8	sorghum and wheat Raw cereals, nuts, dried fruit
	phosphorothiolothionate)	2.0	Whole meal and flour
		4.0	rrom rye and wheat Citrus fruit
		8	Blackberries.
			raspberries, lettuce, endive, cabbage, chinese cabbage, marrow, soyabean, spinach, maize, sorghum
		6 F	Avocado, cherries, guava, mango, mulberry, peaches, plums, pomegranates
		0	
		3.0	lomatoes, kale, turnips
		2.0	Beans (green), apples

		1.0	Strawberries, celery
		0.5	Pears, blueberries, peas (in pod), cauliflower, peppers, eggplants, kohlrabi, roots (except turnips), swiss chard, collards
Maleic hydrazide (MH)	6-hydroxy-3-(2H)-	50	Potatoes
	pynuazinone	30	Beets, carrots, rutabagas Opions
Mancozeb (Dithane M- 45)	A complex of zinc and maneb containing 20% manganese and 2.5% zinc	2.0	Marrows and pumpkins
		1.0	Potatoes
Maneb (Dithan M-22)	Manganese ethylene-1,	Sum of the dithiocarbamates present 2.0	Bananas (edible pulp)
	2-bisdithiocarbamate		A
		10	Apricots, beans (succulent), broccoli, brussels sprouts, cabbage, cauliflower, celery, chinese cabbage, collards, endive (oscarale), kale, kohlrabi, lettuce, mustard greens, nectarines, papayas, peaches, rhubarb, spinach, turnip tops
		7	Apples, beans (dry), carrots, cranberries, cucumbers, eggplants, figs, grapes, melons, onions, peppers, pumpkins, summer squash, sweet corn (kernels plus cob with husks removed), tomatoes, turnip roots, winter equeeb
		0.1	Almonds, potatoes
Mercapto bensothiazole	Mercaptobensothiazole	Calculated as Zineb 0.1	Apples
Methomyl (Lannate)	1-(methylthio) ethylideneamino N- methylcarbamate	5	Cabbage
		0.2	Fruiting vegetables and leafy vegetables (except cabbage)
		0.1	Maize grain (including popcorn), fresh corn including sweet corn (kernels plus cob with husks removed)
Methoxyclor	1, 1, 1-trichloro-2, 2-di (4 methoxyphenyl) ethane	- 14	Apples, apricots, asparagus, beans, beets, blackberries, blueberries, boysenberries, broccoli, brussels sprouts, cabbage, cauliflower,

		7	cherries, collards, maize (in husk), cranberries, cucumbers, currants, dewberries, eggplants gooseberries, grape, kale, kohlrabi, lettuce, loganberries, melons, mushrooms, nectarines, peaches, peanuts, pears, peas, peppers, pineapple, plums (fresh prunes), pumpkins, quinces, radishes, raspberries, rutabagas, spinach, squash, strawberries, summer squash, tomatoes, turnips, youngberries Sweet potatoes, yams
		3.0	Fat of meat from cattle, goats, hogs, horses or sheep
		2.0	Barley, maize, grains of oats, rice, rye, sorghum, wheat
Methyl bromide	Bromomothano	100	Nute popule
(Dowfume)	bromomentane	50	Raw cereals, cocoa
		20	beans Dried fruits
		10	Milled cereal products
		0.5	Bread, other cooked
		Calculated as inorganic	cereal products, dried fruits and nuts, peanuts
Methyl ester of α-	Methyl ester of a-	9	Potatoes
naphthalene acetic acid Methyl formate	I naphthalene acetic acid Methyl formate	250	Currants, dates
		Calculated as formic	
Mevinphos (Phosdrin)	2-methoxy-carbonyl-1- methylvinyl dimethyl phosphate	acid 0.25	Apples, asparagus, broccoli, brussels sprouts, cabbage, cauliflower, celery, collards, kale, lettuce, mustard greens, onions (green), pears, peaches, plums, raspberries, spinach, strawberries, tomatoes, turnin tops
Monuron	3-(4-chlorophenyl)-1, 1- dimethylurea	7	Asparagus
		1.0	Avocados, citrus fruits,
Nabam	Disodium ethylene-1, 2- bisdithiocarbamate	7 Calculated as Zineb	grapes, grapefruit, cottonseed, kumquats, lemons, limes, oranges, pineapples, spinach, sugar-cane tangerines Apples, apricots, beans, beets, blackberries, black-eyed peas, broccoli, brussels sprouts, cabbage, celery, carrots,
			cauliflower, cherries,



citrus fruits, maize, cranberries, cucumbers, currants, eggplants, endive, gooseberries, grapes, guavas, kohlrabi, loganberries, melons, mushrooms, nectarines, onions, parsley, peaches, peanuts, pears, peas, peppers, plums, pumpkins, quinces, radishes, raspberries, rutabagas, salsify, squash, strawberries, summer squash, swiss chard, tomatoes, turnips Beans (dry and succulent forms), cucumbers, eggplants, melons (cantaloupes, honeydew melons, musk melons, water melons, and others), peas (dry and succulent forms), peppers, pumpkins, rice, soyabeans (dry and succulent forms), summer squash, tomatoes, winter squash Broccoli, brussels sprouts, cabbage, cauliflower, lettuce, strawberries Chard, grapefruit, lemons, oranges, spinach, tangerines, turnip tops Apples, apricots, artichokes, asparagus, beans, beets, beet tops., blackberries, black-eyed peas, boysenberries, broccoli, brussels sprouts, cabbage, cantaloupes, cauliflower, celery, cherries, collards, maize, cucumbers, eggplants, grapefruits, green beans, green onions, kale, kohlrabi, lemons, lettuce, lima beans, limes, mushrooms, musk melons, mustard greens, nectarines, okra, onions, oranges, parsley, parsnips, peaches, pears, peas, peppers, pimentos, plums, prunes. pumpkins, quinces, radishes, rutabagas, snapbeans, spinach, strawberries, summer squash, swiss chard, tangerines, tomatoes, turnips, watermelons, winter squash,

Omethoate	Dimethyl S-(N- methylcarbamoyl- methy phosphorothioate	2.0 I)	youngberries Apples, beans, broccoli, cabbage, cauliflower, collards, endive (escarole), kale, lemons lettuce, oranges, pears, peas, peppers, spinach, swiss chard, tomatoes, turnips
		1.0	Melons
		0.2	Potatoes
		0.1	Pecans
		0.04	Wheat grain
		0.02	Meat, fat and meat by- products of cattle, goats, hogs, horses and sheep
Omite	2-(P-T-butylphenoxy) cyclohexyl propargyl	3.0	Apples, citrus, pears, plums, prunes
	balpritto	4.0	Nectarines
		7	Apricots, peaches,
		30	grapes, strawberries Hops (dried)
Paraquat (Gramoxone)	1, 1'-dimethl-4, 4'-	0.2	Cottonseed
	bipyndynamion	0.1	Potatoes
		0.05	Cottonseed meal, cottonseed oil (edible),
		0.7	Vegetables (except carrots)
		1.0	Peaches, apricots, citrus fruit
		0.5	Other fresh fruit
Parathion (Folidol)	Diethyl 4-nitrophenyl phosphorothionate	0.7	Vegetables (except carrots)
		1.0	citrus fruit
		0.5	Other fresh fruit
Parathion-methyl	Dimethyl 4-nitrophenyl phosphorothionate	0.2	Fruit, cole crops,
		1.0	Other vegetables
		0.05	Cottonseed oil
Perthane	1, 1-dichloro-2, 2-bis (4- ethylphenyl) ethane	15	Apples, broccoli, brussels sprouts, cabbage, cauliflower, cherries, chinese cabbage, endive, kale, kohlrabi, lettuce, mustard greens, parsley, pears, spinach
2-phenyl phenol (and sodium salts)	2-hydroxydiphenyl	120	Cantaloupes (whole)
		25	rears
		20	Carrois, peaches
		10	oweet potatoes, apples, plums (including fresh prunes)
		10	Citrus fruit, cucumbers, peppers, cantaloupes (edible portions), pineapples, tomatoes

Phorate	Diethyl S- (ethylthiomethyl) phosphorothiolothiopate	0.3	Cherries, nectarines
	prosphorotinolotinonate	0.5	Hops, potatoes
		0.3	Sugar beet roots
		0.1	Barley grain, beans, maize grain, sweet corn (kernels plus cob with husk removed), lettuce, peanuts, rice, sorghum grain, sugar cane and tomatoes
Phosalone	S-(6-chloro- 2- oxobenzoxazolin-3-yl) methyl diethyl phosphorothiolothiopato	4.0	Peaches
	phosphorothiolothionate	6	Cherries
		10	Apples, pears
Phosmet (Imidan)	00-dimethvl	5	Plums
, , , , , , , , , , , , , , , , , , ,	phthalimidomethyl phosphorothiolothionate	-	
		7	Cherries
		10	Apples, grapes, peaches, pears
Phosphamidon	2-chloro-2 diethylcarbamoyl-1- methylvinyl dimethyl phosphate	1.0	Raw cereals
	phosphate	0.5	Apples, pears
		0.4	Citrus fruits
		0.2	Other fruit, cole crops
		0.1	Tomatoes, lettuce, cucumbers,
		0.2	watermeions Other vegetables (except roots vegetables for which a tolerance is not required)
Piperonyl butoxide	5-(2- (2-butoxyethoxy) ethoxymethyl)-6-propyl-1 3-benzodioxole	20 ,	Raw cereals
		8	Fresh fruit and vegetables, dried fruit and vegetables, oil seeds, treenut
		1.0	Dried codfish
Pyrethrin	4-hydroxy-3-methyl 2-(2, 4-pentadienyl) -2- cyclopenten-1-one-2, 2- dimethyl-3 (2- methylpropenyl) cyclopropane-carboxylat and 4-hydroxy-3-methyl- 2- (2, 4-pentadienyl)-2- cyclopenten-1-one 1- methyl 3-carboxy-a, 2, 2- trimethylcyclopropane	3.0 e	Raw cereals
	acrylate ester	1.0	Eroob fruit and
		1.0	Fresh truit and vegetables, dried fruit and vegetables, treenuts
		0.1	Dried cod fish
Quinomethionate	6-methyl-2-oxo-1, 3-	6	Strawberries

(Morestan)	dithiolo (4, 5-b)-		
	quinoxaline	4.0	Apricots, peaches
		3.0	Cherries
		1.5	Apples, honeydew melons, musk melons, cantaloupes, pears, summer squash
		1.0	Plums (fresh prunes)
Quintozene	Pontachloronitrohonzono	0.75	Cucumbers, watermelons, winter squash Musbrooms
Guintozene	T emachioronarobenzene	5	Peanute (whole)
		10	Bananas (whole)
		0.3	Lettuce negnute
		0.2	(kernels) Beans (navy) potatoes
		0.1	Tomatoes
		0.03	Cottonseed
		0.03	Bananas (nuln)
		0.02	brussels sprouts, broccoli, cabbage, chinese cabbage, cauliflower, kale, kohlrabi, turnins
		0.01	Beans (other than
Schradan	bis-N N N'N-tetramethyl- phosphorodiamidic	0.75	navy), peppers (bell) English walnuts
Simazine	annyonde 2-chloro-4, 6-bis (ethylamino)-1, 3, 5- triazine	10	Asparagus
	mazine	0.5	Artichokes
		0.25	Almonds, apples, avocados, cherries, fresh corn including sweet corn (kernels plus cobs with husks removed), maize grain, cranberries, currants, dewberries, filberts, grapefruit, grapes, lemon, loganberries, macadamia nuts, olives, oranges, peaches, pears, plums, raspberries, salnuts Eggs, milk, meat, fat and meat products of cattle, goats, hogs,
Sodium orthophenyl	O-phenyl phenol, sodium	125	horses, poultry and sheep Cantaloupes
phenate	salt	25	Apples, pears
		20	Carrots, peaches, plums
		15	Sweet potatoes
		10	Citrus fruits, cucumbers, peppers (bell), pineapples, tomatoes

Sutan	S-ethyl-NN-di-iso butyl thiocarbamate	5	Cherries, nectarines
		0.1	Maize
Tecnazene (Fusarex)	1, 2, 4, 5-tetrachloro-3- nitrobenzene Cisisomer of 2-chloro-1- (2, 4, 5-trichlorophenyl) vinyl dimethyl phosphate	25	Potatoes
Tetrachlorvinphos (Gardona)		10	Apples, sweet corn (kernels plus cob with husks removed), maize orain
		8	Sorghum
		0.75	Fat of meat of poultry
		0.1	Eggs, meat and meat
Tetradifon (Fedion)	2, 4, 4', 5- tetrachlorodiphenyl sulphone	100	Peppermint, spearmint
	ourpriono.	30	Fresh hops
		30	Figs
		5	Apples, apricots, crabapples, cherries, grapes, nectarine, peaches, pears, plums, prunes, quinces, strawbarries
		2.0	Citrus fruits
		1.0	Cucumbers, melon, pumpkins, tomatoes,
TDE	1, 1-dichloro-2, 2-di-(4 chlorophenyl) ethane	7	winter squash Apples, apricots, beans, blueberries, cucumbers, eggplants, grapes, melons, nectarines, peaches, pears, peppers, pumpkins, quinces, squash, summer squash,
		3.5	tomatoes Blackberries, boysenberries, cherries, citrus fruits, dewberries, loganberries, plums (fresh prunes), raspberries, strawberries, sweet corn
		1.0	(kernels plus cob with husks removed) Broccoli, brussels sprouts, cabbage, carrots, cauliflower, kohlrabi, lettuce, peas, rutabagas, spinach, turnins
Tetrasul	4-chlorophenyl 2, 4, 5-	0.1	Apples
Thiabendazole (Tector)	2-4 (4'-thiazolyl) benzimidazole	6	Citrus fruit
		3.0	Bananas
		0.4	Bananas (pulp)
Thiram	Bis (dimethylthiocarbamoyl) disulphide	7	Apples, celery, peaches, strawberries, tomatoes
		1.0	romatoes (equiple pulp)
T au Ia	Oblastant- to the	0.5	Unions (ary bulb)
Ioxaphene	Uniorinated camphene having a chlorine content	/	Apples, apricots, beans, blackberries, broccoli,

	of 67-69%	5 2.0	brussels sprouts, cabbage, carrots, cauliflowers, celery, citrus fruit, collards, maize, cranberries, cucumbers, dewberries, eggplants, fat of meat from cattle, goats, hogs, horses and sheep, hazelnuts, hickerynuts, horseradish, kale, kohlrabi, lettuce, loganberries, nectarines, okra, onions, parsnips, peaches, peanuts, pears, peas, pecans, peppers, pimentos, quinces, radishes, raspberries, rutabagas, spinach, strawberries, tomatoes, walnuts, youngberries Barley, oats, rice, rye, sorghum grain, wheat Soyabeans (dry)
Tricyclohexyltin hydroxide	Tricyclohexyltin hydroxide2.0		Apples, pears
Trifluralin (Treflan)	2, 6-dinitro-NN-dipropyl -	- 1.0	Carrots
	4-unuorometryiamme	0.5	Citrus fruits, cottonseed, curcubits, fruiting vegetables, grapes, hops, leafy vegetables, nuts, peanuts, root crop vegetables (except carrots), safflower seed, seed and pod vegetables, stonefruits, sugar cane, sunflower seed, wheat grain
Trizone	Methylbromide with added chloropierin and propargyl bromide	25	Broccoli, cauliflower, peppers, pineapples, strawberries Muskmelons, tomatoes
		40	
		60	Eggplants
Zineb	Zinc ethylene-1, 2- bisdithiocarbamate	Calculated as inorganic bromide 60	Hops
		25	Chinese cabbage, collards, endive, kale, lettuce, mustard greens,
		7	spinach, swiss chard Apples, apricots, beans, beets, blackberries, boysenberries, broccoli, brussels sprouts, cabbage, carrots, cauliflower, celery, cherries, citrus fruits, maize, cranberries, cucumbers, currants, dewberries, eggplants, gooseberries, grapes, guavas, kohlrabi, loganberries, melons, mushrooms, nectarines,



PART VI Part skim pizza, part skim mozzarella, part skim scamorza

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