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

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PART I—PRELIMINARY

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

2. In these Regulations, unless the context otherwise requires— Interpretation.

“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

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symbolised as p.p.m.;

“percent” means per centum by weight and may be symbolised 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 no

PART II—LABELLING, SPECIAL DIETARY FOODS AND POLICY

Sale of unlabelled
food prohibited.

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

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.

6. 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.

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.

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.

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.

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

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.

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 —

(a) non-excisable fermented beverages;

(b) sauces;

(c) spirituous liquors;

(d) vinegar, except spirit vinegar or blends containing spirit vinegar;

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Manner of displaying
common names
claration of net
contents.
Supra.

Position or size of
declaration of net
contents on labels
of certain glass
containers.

Label declarations
to appear clearly on
both the inner and
outer label.

Restriction on
reference to the Act
on the label or in
advertisement.

Food sold in bulk
exempted from
requirements of label
declarations.

Acceptable common
names for certain
foods.

Label declaration
not required to
indicate the presence
of caramel as food
colour in certain
foods.

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(e) wine; and

(f) soft drinks.

Exemptions of
label declaration
from indicating
the presence of
sulphurous acid in
certain foods.

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—

(a) glucose;

(b) glucose solids;

(c) 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 implying
special dietary use.

15. Where a statement or claim implying a special dietary use is made on the label of, or in any 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 percent 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 percent 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.

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20. Special dietary foods recommended for calorie reduced diets shall be foods that contain not more than 50 percent of the total calories normally present in foods of the same class. Standard for calorie reduced special dietary foods.
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— Conditions for describing food as low calorie.
- (a) 15 calories per average serving; and
- (b) 30 calories in a reasonable daily intake.
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. Mode of declaring calorie content in 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. Standard for sodium reduced special dietary food.
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— Conditions for describing food as low sodium and mode of declaration.
- (a) 10 mg. sodium in an average serving; and
- (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.
25. No person shall sell a food containing a non-nutritive sweetening agent unless— Restriction on the sale of food 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.
26. (1) Where a standard for a food is prescribed in these Regulations— Composition of standardised 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

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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 “good 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 manufacturing 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.
Cap. 496.

28. (1) A food additive shall, where specifications are set out in any part of these Regulations for that additive, meet those specifications.

(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 Organisation of the United Nations and the World Health Organisation, 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 Organisation of the United Nations and the World Health Organisation, 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 food additives.

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.

(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.

- 31.(1) The country of origin of a food shall be declared on the label. [Subsidiary]
Country of origin of food to 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.
32. Food which has been treated with ionising radiation shall be so designated on the label. Label declaration for irradiated food.
33. Grade designations used on the label shall be readily understood and not misleading or deceptive. Misleading grade designations prohibited.
- 33A. (1) For the purposes of these Regulations the last day, month and year required to be marked on food produces pursuant to regulation 14 (e) of Food, Drugs and Chemical Substances (Food Hygiene) Regulations shall be marked on the label. Expiry date to be on label and prohibition on sale of expired goods.
- (2) No person shall sell any food whose date marking has expired after that date.

PART III—FOOD ADDITIVES

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. Limit for food additives prescribed for soft drinks.
35. No person shall sell any substance for use as a food additive unless the label— Labelling of substances 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.
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. Conditions for a request to add to or change food additives.
- (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

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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 substance 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 proposed 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.

Exempted foods.

39. Notwithstanding the provisions of these Regulations, subparagraph (c) of paragraph (1) and 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—

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“colour index numbers” means the numbers allocated to different colours in the colour index published by the Society for Dyers and Colourists 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, co-precipitation 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 percent 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.

42. No person shall sell for use in or upon food any colour other than —

Colours permitted
for 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 β -apo-8'-carotenoates, orchil, paprika, riboflavin, saffron, sandalwood, sodium and potassium 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

(c) synthetic colours, that is brilliant blue FCF (colour index number 42090, 1971), carmoisine (colour index number 14720, 1971), erythrosine (colour index number 45430, 1971), indigotine (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), green S (colour index number 44090, 1971) and aluminium or calcium lakes of these colours.

43. No person shall sell a food to which has been added any colour other than the colours specified in regulation 42.

Prohibited sales of
food.

44. The food colours listed in regulation 42 (c) shall be of the standard set out in the table contained in the Third Schedule.

Standard for food
colours.

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Prohibition against
selling food
containing food
colours exceeding
prescribed limits.

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;
- (b) 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
contaminants in food
colours.

46. No person shall sell a food colour for use in or upon food that contains more than —

- (a) 3 parts per million of arsenic calculated as arsenic, as determined 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
colours.

49. No person shall sell a mixture or preparation of colours for use in or upon food, unless the label carries —

- (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

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preparation.

PART V—POISONOUS 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—

Limits for poisonous or harmful substances in food.

(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 VI—FLAVOURING PREPARATIONS

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 flavour 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 artificial or imitation extract or essence.

53. A named flavour—

Standard for 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

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(v) edible vegetable oil.

Standard for artificial
or imitation flavour.

54. A named artificial or imitation flavour shall be a flavour except that the flavouring principles may be derived wholly or partly from sources other than the aromatic plant after which it is named, 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
extract or essence
naturally fortified.

55. Notwithstanding regulations 51 and 53 a named fruit extract, essence or flavour, naturally fortified, shall be an extract, essence or flavour derived from the named fruit to which other natural extractives have been added and 51 percent of the flavouring strength shall be derived from the named plant.

Labelling of or
advertisement for
artificial flavouring
preparations.

56. The label of or any advertisement for an artificial or imitation flavouring preparation shall have the word “artificial” or “imitation” as an integral part of the name of such flavouring preparation and in identical type and identically displayed with such name.

Standard for almond
essence, extract or
flavour.

57. Almond essence, almond extract or almond flavour shall be the essence, extract or flavour derived from the kernels of the bitter almond, apricot or peach and shall contain not less than 1 percent by volume of hydrocyanic acid-free volatile oil obtained therefrom.

Standard for anise
essence, extract or
flavour.

58. Anise essence, anise extract or anise flavour shall be the essence, extract or flavour derived from the natural or terpeneless oil of anise and shall correspond in flavouring strength to an alcoholic solution containing not less than 3 per cent by volume of oil of anise, the volatile oil obtained from the fruit of *Pimpinella anisum* L., or *illicium verum* Hook.

Standard for celery
seed essence, extract
or flavour.

59. Celery seed essence, celery seed extract or celery seed flavour shall be the essence, extract or flavour derived from celery seed or the terpeneless oil of celery seed and shall correspond in flavouring strength to an alcoholic solution containing not less than 0.3 per cent by volume of volatile oil of celery seed.

Standard for cassia
essence, extract or
flavour or cassia
cinnamon extract,
essence or flavour.

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 the natural or terpeneless oil obtained from the leaves and twigs of *cinnamomum cassia* L. and containing not less than 80 percent cinnamic aldehyde, and shall correspond in flavouring strength to an alcoholic solution containing not less than 2 per cent by volume of volatile oil of cassia cinnamon.

Standard for Ceylon
cinnamon essence,
extract or flavour.

61. Ceylon cinnamon essence, Ceylon cinnamon extract or Ceylon cinnamon flavour shall be the essence, extract or flavour derived from volatile oil obtained from the bark of *cinnamomum Zeylanicum* Nees, and shall contain—

(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.

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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 percent by volume of oil of clove. Standard for clove 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 ginger 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 lemon essence, extract or flavour.
65. Nutmeg essence, nutmeg extract or nutmeg flavour shall be the essence, extract or flavour prepared from the natural 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 nutmeg 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 percent by volume of oil of sweet orange, the volatile oil obtained from the fresh peel of *Citrus aurantium* L., that shall have an optical rotation, at a temperature of 25°C., of not less than +95°, using a tube 100 millimetres in length. Standard for orange 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 *Mentha piperita* L., or of *Mentha arvensis* De. C., var. *piperascens* Holmes, and shall correspond in flavouring strength to an alcoholic solution of not less than 3 percent by volume of oil of peppermint, containing not less than 50 percent free and combined menthol. Standard for peppermint 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 damascena* Mill. or *R. moschata* Herrm and shall contain not less than 0.4 per cent by volume of attar of rose. Standard for rose essence, extract or flavour.
69. Savoury essence, savoury extract or savoury flavour shall be the essence, extract or flavour prepared from savoury or oil of savoury and shall contain not less than 0.35 percent by volume of savoury. Standard for savoury 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 *Mentha spicata* L. and *Mentha cardiaca* and shall contain not less than 3 per cent by volume of oil of spearmint. Standard for spearmint 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 *Ocimum basilicum* L. and shall contain not less than 0.1 per cent by volume of oil of sweet basil. Standard for sweet basil essence, extract or flavour.

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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 marjoram or from oil of marjoram and shall contain not less than 1 percent 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, extract or flavour.

74. Vanilla essence, vanilla extract or vanilla flavour—

- (a) shall be the essence, extract or flavour prepared from the vanilla bean, the dried, cured fruit of *vanilla planifolia* Andrews or *vanilla tahitensis* 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 *Gaultheria procumbens* L. or from *Betula lenta* L. and shall contain not less than 3 per cent by volume of wintergreen.

PART VII—SWEETENING AGENTS

Standard for sugar.

76. Sugar shall be the food chemically known as sucrose and shall conform to the following composition—

- (a) polarisation, not less than 99.7° S;
- (b) invert sugar, not more than 0.1 per cent;
- (c) ash, not more than 0.1 percent;
- (d) moisture, not more than 0.1 percent;
- (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.

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78. Invert sugar shall be the food obtained by the partial or complete hydrolysis of sucrose. Standard for invert sugar.
79. Liquid invert sugar shall be the food consisting of a solution of invert sugar in water. Standard for 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. Restriction of sale of liquid sugar or liquid invert 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 icing sugar.
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 percent sugar and invert sugar and not more than—
- (i) 4.5 per cent moisture; and
- (ii) 3.5 per cent sulphated ash.
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 hydrolysed; and
- (b) shall contain not more than—
- (i) 35 per cent moisture; and
- (ii) 2.5 per cent sulphated ash.
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 percent; and
- (c) shall contain not more than—
- (i) 10 per cent moisture; and
- (ii) 0.25 per cent ash.
85. Liquid glucose or glucose syrup—
- (a) shall be the thick, syrupy nearly colourless food made by
- Standard for liquid glucose.

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the incomplete hydrolysis of starch or of starch containing substance;

(b) shall contain not less than 20 percent reducing sugar calculated as dextrose on moisture-free basis;

(c) may contain sulphurous acid or its salts as prescribed in the Second Schedule; and

(d) shall contain not more than—

(i) 25 per cent moisture; and

(ii) 1 per cent ash.

Standard for glucose
solids.

86. Glucose solids—

(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—

(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;

88. Honey — Standard for honey

(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 percent moisture;

(ii) 8 percent sucrose; and

(iii) 1 per cent ash.

PART VIII—MEAT, ITS PREPARATION AND PRODUCTS

89. For the purposes of this Part — Interpretation of Part.

“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.

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. Standard for meat.

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. Meaning of “meat products”.

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. Addition of certain preservatives and colours to meat and meat products prohibited.

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 — Standard for prepared meat or prepared meat products.

(i) in case of hams, shoulders, butts, picnics and backs, gelatine and agar; and

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(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 products.

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, etc., used for curing preserved meat or preserved meat products.

95. Pumping pickle, cover pickle and dry cure used in the curing of preserved meat or preserved meat products may contain—

- (a) preservatives as prescribed in the Second Schedule;
- (b) citric acid, sodium citrate or vinegar;
- (c) dextrose, glucose or sugar;
- (d) salt, spices and seasonings;
- (e) sodium carbonate or sodium hydroxide;
- (f) in the case of pumping pickle for cured pork and beef cuts, disodium phosphate, monosodium phosphate, sodium hexametaphosphate, sodium tripolyphosphate, tetrasodium pyrophosphate and sodium acid pyrophosphate, as shall result in the finished product containing not more than 0.5 percent 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 animals, etc., as food.

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.

(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 micro-organisms 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

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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
- (d) 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.

98. Minced or ground beef, sold under any name whatsoever, shall be comminuted beef meat containing not more than 30 percent 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.

Standard for minced or ground beef.

99. No person shall sell meat or prepared meat products except blood pudding, black pudding and white pudding that contain more than —

Limits for filler, binder, etc., in prepared meat or meat products.

- (a) that amount of filler meat binder or other ingredients, that is represented by 4 percent reducing sugars, calculated as dextrose, as determined by the official method; or
- (b) 60 percent moisture where such prepared meat or prepared meat product contains filler.

100. Preserved meat or preserved meat products other than refrigerated or frozen meat or meat products shall be the cooked or uncooked meat or meat products which are salted, pickled, canned, cured or smoked, may be glazed and contain —

Standard for preserved meat or preserved meat 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

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Added” or “Artificial Smoked Flavouring Added”, whichever term is applicable.

Standard for sausage
or sausage meat.

101. (1) Sausages or sausage meat shall be the fresh or preserved comminuted meat to which has been added salt and spices which may be enclosed in a casing, dipped in vinegar, smoked or cooked and may contain—

- (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, *Pediococcus cerevisiae*;
- (i) meat binder;
- (j) 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;
- (l) 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 percent; 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 percent meat for pork and 50 percent meat for beef as determined by the official method.

Standard for potted
meat, meat paste or
meat spread.

102. Potted meat, meat paste or meat spread shall be the comminuted and cooked fresh or preserved meat and may contain a meat binder, salt, sugar, dextrose, glucose, spices, other seasonings and a gelling agent and shall contain not less than 65 per cent of meat as determined by the official method.

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| 103. Potted meat products, meat product paste or meat product spread shall be the food consisting wholly or in part of meat products and shall otherwise conform to the standard for potted meat. | Standard for potted meat products, meat product paste or meat product spread. |
| 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 for meat loaf, meat roll, etc. |
| 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 product loaf or meat and meat product loaf |
| 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. | Standard for meat pies |
| 107. The label of a prepared meat or prepared meat product to 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. | Label declaration for prepared meat or prepared meat product to which a gelling agent has been added. |
| 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 authorised officer, and shall contain— | Standard for edible bone meal. |
| <p>(a) not less than 85 per cent ash;</p> <p>(b) not more than 10,000 micro-organisms per gram; and</p> <p>(c) no Escherichia Coli per gram.</p> | |
| 109. Gelatin or edible gelatine— | Standard for gelatin. |
| <p>(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;</p> <p>(b) shall contain—</p> <p>(i) not less than 85 per cent ash-free solids when tested by the of-</p> | |

[Subsidiary]

ificial 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 percent 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 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 poultry meat. 112. Poultry meat shall be the clean, dressed flesh, exclusive of giblets, of eviscerated poultry that 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 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.

Addition of certain substances to poultry meat, poultry meat products or preparations prohibited. 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—

(a) any organ or portion of poultry that is not commonly used as food;

(b) any preservative other than those specified for this product in the Second Schedule;

(c) any food colour other than caramel.

[Subsidiary]

- | | |
|---|--|
| <p>117. A food that consists wholly or in part of poultry meat products shall carry on the label—</p> <p>(a) the words “Poultry Meat Products”; or</p> <p>(b) specify the name of the parts contained in the poultry meat products.</p> | <p>Labelling of food consisting of poultry meat products.</p> |
| <p>118. No person shall sell for consumption as food—</p> <p>(a) poultry to which has been administered any preparation having oestrogenic activity; or</p> <p>(b) poultry meat or poultry meat products that contain any residues or exogenous oestrogenic substances.</p> | <p>Sale of certain poultry and poultry meat products prohibited.</p> |
| <p>119. No person shall sell prepared poultry meat or prepared poultry meat products that contain more than—</p> <p>(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</p> <p>(b) 60 per cent moisture where such prepared poultry or prepared meat product contains filler.</p> | <p>Limit for filler, etc., in poultry meat and prepared poultry meat products.</p> |
| <p>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.</p> | <p>Standard for preserved poultry meat and preserved poultry meat products.</p> |
| <p>121. (1) Canned poultry of a given name shall be prepared from poultry meat and may contain—</p> <p>(a) those bones or pieces of bones attached to the portion of poultry meat that is being canned;</p> <p>(b) broth;</p> <p>(c) salt;</p> <p>(d) gelling agents; and</p> <p>(e) not more than 5 per cent fat.</p> <p>(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.</p> | <p>Standard for canned poultry.</p> |

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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;
- (c) 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 to be free
from salmonella.

125. No person shall sell egg products or liquid eggs for use as food unless it is free from the salmonella bacteria as determined by the official method.

PART X—MARINE AND FRESH WATER ANIMAL PRODUCTS

Interpretation of Part.

126. For the purposes of this 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.

[Subsidiary]

128. For the purposes of this Part fish meat shall be the clean, dressed flesh of crustaceans, molluscs, other marine invertebrates, 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.

Standard for fish meat.

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—

Addition of certain substances to fish and fish meat products prohibited.

(a) any preservatives, other than those prescribed in the Second Schedule, except—

(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.

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

Standard for prepared fish or 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;

[Subsidiary]

- (h) a gelling agent if the label carries the word “jellied” as an integral part of the name;
- (i) salt; and
- (j) in case of cooked canned clams, calcium disodium ethylenediaminetetraacetate (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.

Conditions for sale of filler or fish binder.

132. No person shall sell 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.

Limits for filler and moisture in prepared fish or fish meat.

133. (1) No person shall sell prepared fish or prepared fish meat that contains more than—

- (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 fish meat.

134. Preserved fish or preserved fish meat, other than frozen fish or frozen fish meat, shall be cooked or uncooked fish or fish meat 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 in sealed container.

135. No person shall sell smoked fish or a smoked fish product packed in a container that has been sealed to exclude air unless—

- (a) it has been heat processed after sealing at a temperature and for a time sufficient to destroy all spores of clostridium botulinum; or
- (b) it contains not less than 9 per cent salt as determined by the official method.

136. Fish paste shall be the paste comprising not less than 70 per cent of one or more kinds of fish that are fresh, cured or smoked and may contain filler, fish binder, or monoglyceride as prescribed in the Second Schedule.	[Subsidiary] Standard for fish paste.
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.	Standard for oysters and other shellfish.
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.	Condition for sale of shucked oyster.

PART XI—MILK PRODUCTS

139. Except as provided in these Regulations, a milk product that contains a fat other than milk fat shall be adulterated.	Milk product adulterated if containing other fats.
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— <div>(a) contain no added water or preservatives or any other substances; and</div> <div>(b) conform to the following composition— <div>(i) not less than 3.25 per cent milk fat; and</div> <div>(ii) not less than 8.5 per cent non-fat milk solids.</div> </div>	Standard for milk. Standard for prepared fish or prepared fish meat.
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. <div>(2) “Pasteurized” milk shall conform to the following standards— <div>(a) the standard plate count as determined by the official method shall not be more than 100,000 per millilitre;</div> <div>(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;</div> <div>(c) the resasurin test as determined by the official method;</div> <div>(d) the phosphatase test as determined by the official method shall give a reading of not more than 10 micrograms of p-nitro phenol</div> </div>	Standard for pasteurized milk or milk products.

[Subsidiary]

for one litre of milk.

Standard for ultra
high temperature heat
treated milk.

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—

(a) passes the keeping of quality tests prescribed by the official method;

(b) gives turbidity when subjected to the official method.

Standard for 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 for
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 for
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.

Standard for
evaporated skimmed
milk.

146. Evaporated skimmed milk (evaporated skim milk, unsweetened 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 for
sweetened condensed
milk.

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—

(a) may contain stabilizers as prescribed in the Second Schedule;

(b) shall have not less than 9 percent milk fat and 22 per cent non-fat milk solids.

[Subsidiary]

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—

Standard for skimmed sweetened 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.

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—

Standard for milk powder.

(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.

150. (1) Skimmed milk powder (skim milk powder, skimmed milk powder, dry skim milk, powdered skim milk, non-fat dry milk, dried skim milk) shall be the product obtained by the removal of water from skimmed milk.

Standard for skimmed milk powder.
L.N. 37/1999.

(2) Dried skimmed milk powder with non-milk fat, skimmed milk powder shall be the product obtained by the removal of milk fat and water from milk and replacing it with (Naming the appropriate designation of each fat or oil) vegetable fat or oil, retaining the appearance of skimmed milk powder.

(3) Each of the types of milk powder specified above—

(a) may contain stabilizers as prescribed in the Second Schedule;

(b) shall have not less than 26 per cent vegetable fat or oil and not more than 5 per cent water;

(c) shall be enriched with Vitamins A and D; and

(d) shall include the following warning in the label:

“NOT FIT FOR INFANTS”.

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.

Designation of milk or milk products.

152. Flavoured milk shall be labelled with the name of the flavour and shall be the pasteurised or sterilised liquid product made from milk, milk powder, milk fat, skim milk or skim milk powder, a flavouring preparation and a sweetening agent, and—

Labelling and standard for flavoured milk.

[Subsidiary]

(a) may contain a food colour, a stabilising 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 stabilising 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 pasteurised or sterilised 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, stabilising 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.

Standard for cheddar
cheese.

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 for 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—

(a) may contain not more than 0.5 per cent stabilising agent as prescribed in the Second Schedule; and

[Subsidiary]

- (b) shall contain not more than 55 per cent moisture and not less than 65 per cent milk fat on a dry basis.

160. (1) Process cheese, processed cheese, emulsified cheese, process cheese spread, processed cheese spread and, when made from a cream 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—

Standard for process cheese, etc.

- (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.

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—

Standard for skim milk process cheese.

- (a) not more than 55 per cent water; and

- (b) not more than 15 per cent milk fat on the dry basis.

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—

Standard for cottage cheese.

- (a) may contain milk, cream, milk powder, rennet, salt, calcium chloride, added lactose, pH adjusting agent, stabilising agents as prescribed in the Second Schedule, relishes, fruit or vegetables;

- (b) shall contain not more than 80 per cent moisture.

[Subsidiary]

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 percent moisture.

Dairy products to
be made from a
pasteurised source.

164. (1) All dairy products used in the preparation of cottage cheese shall be from a 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, neutralising salts for pH adjustment prescribed in the Second Schedule and harmless lactic acid producing bacterial cultures and shall contain—

(a) 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;

[Subsidiary]

(iii) not more than 0.3 per cent fatty acids expressed as oleic acids; and

(iv) no coliform bacteria or colouring matter.

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—

Standard for cream.

(a) not less than 35 percent 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.

170. Ice-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—

Standard for ice-cream.

(a) no preservatives or more than 1 percent 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;

(f) not more than 10 coliform count per gram, and the faecal coliform count shall be nil per gram as determined by the official method.

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—

Standard for dairy whip.

(a) not less than 10 percent non-fat milk solids;

(b) not more than 100,000 standard plate count per gram as determined by the official method;

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(c) 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.

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 percent milk fat;
- (d) 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;
- (b) 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 pasteurised prior to fermentation through the action of *Lactobacillus bulgaricus* and *Streptococcus thermophilus*, 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.

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;

[Subsidiary]

“specified non-nutritive sweetener” means saccharin and its sodium, calcium, and ammonium compounds and aspartame.

176. No person shall sell any food to which a non-nutritive sweetener has been added except as prescribed by these Regulations.

Containing non-nutritive sweeteners prohibited.

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.

Restriction on sale of non-nutritive sweeteners.

178. Every food containing a non-nutritive sweetener shall be labelled in type size not smaller than 2 mm. lettering with the words “CONTAINS NON-NUTRITIVE SWEETENER” or “CONTAINS (state the non-nutritive sweetener)”.

Labelling of food containing non-nutritive sweeteners.

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.

Labelling of packages containing non-nutritive sweeteners.

PART XIII—FRUITS, VEGETABLES AND THEIR PRODUCTS

180. For the purposes of this Part—

Interpretation of Part.

“acid ingredient” means acetic, citric, fumaric, malic, tartaric 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.

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—

Standard for canned vegetables.

- (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.

[Subsidiary]

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;
- (c) a firming agent prescribed in the Second Schedule;
- (d) citric acid;
- (e) spice or other seasoning.

Label declaration for
canned tomatoes.

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.

Standard for tomato
juice.

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
tomato juice.

186. The label of tomato juice shall carry a declaration of added salt.

Standard for tomato
paste.

187. Tomato paste 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
concentrated tomato
paste.

188. Concentrated tomato paste shall be tomato paste containing not less than 28 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.

190. The label of tomato paste, tomato pulp, tomato puree or concentrated tomato paste shall carry a declaration of added salt.	[Subsidiary] Label declaration for tomato paste, etc.
<p>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—</p> <p>(a) vinegar;</p> <p>(b) salt;</p> <p>(c) seasoning;</p> <p>(d) sugar, invert sugar, glucose or dextrose, in dry or liquid form; and</p> <p>(e) any thickening agent prescribed in the Second Schedule.</p>	Standard for tomato catsup.
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.	Limit for mould in tomato products.
<p>193. Pickles and relishes shall be the product prepared from vegetables or fruit with salt and vinegar, and may contain—</p> <p>(a) spices;</p> <p>(b) seasonings;</p> <p>(c) sugar, invert sugar, dextrose or glucose, in dry or liquid form;</p> <p>(d) any prescribed food colour;</p> <p>(e) a prescribed class II preservative;</p> <p>(f) a prescribed firming agent;</p> <p>(g) polyoxyethylene (20) sorbitan monooleate in an amount not exceeding 0.05 per cent;</p> <p>(h) lactic acid;</p> <p>(i) vegetable oils; and</p> <p>(j) in the case of relishes and mustard pickles, a prescribed thickening agent.</p>	Standard for pickles and relishes.
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,	Standard for olives.

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seasoning, lactic acid, and in the case of ripe olives, ferrous gluconate.

Standard for canned
fruit.

195. Canned fruit of a given name shall be the product prepared by heat processing the named fresh fruit after it has been properly prepared, shall be packed 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 —

<i>Name of Canned</i>	<i>Permitted Food</i>	<i>Maximum Limits</i>
<i>Fruit</i>	<i>Colour</i>	
canned plum (in red or purple plums only).	4R erythrosine/ ponceau	100 mg./kg. singly or in combination.
canned raspberries.	erythrosine/ ponceau 4R.	100 mg./kg. singly or in combination.
canned fruit cocktail	Erythrosine (to colour cherries only when artificially coloured cherries are used).	100 mg./kg.
canned tropical fruit salad.	erythrosine (to colour cherries only when artificially coloured cherries are used).	100 mg./kg
canned strawberries.	erythrosine/ ponceau 4R.	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;

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- (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.

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—

Label declaration for
canned fruit packed
in syrup.

<i>Concentration of Syrup</i>	<i>Brix Measurement</i>
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°.

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 packed in sugar,
etc.

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 frozen
fruit containing
added ascorbic acid.

200. The label of canned or frozen fruits shall carry a declaration of any food additives including food colours.

Labelling of canned
or frozen fruit
containing food
additives.

201. Fruit juice of a given name shall be the juice obtained from the named fruit and may contain—

Standard for fruit
juice.

- (a) sugar, invert sugar or dextrose, in dry form; and
- (b) a class II preservative as prescribed in the Second Schedule.

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.

Fruit juice to
conform to standard.

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 apple
juice.

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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 percent 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 for
grapefruit juice.

205. Grapefruit juice shall be the fruit juice obtained from grapefruit 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 for lemon
juice.

206. Lemon juice shall be the fruit juice obtained from lemons, and shall contain not less than 6 per cent soluble lemon solids as determined by refractometer at 20°C. and read as degrees Brix on the international sucrose scales, and the total titrable acidity of the lemon juice shall not be less than 4.5 per cent expressed as anhydrous citric acid.

Standard for 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;
- (c) 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 pineapple, 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.

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. [Subsidiary] Standard for concentrated fruit juice.

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— Standard for jam.

- (a) such amount of added pectin or acid ingredients as reasonably 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.

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— Standard for fruit jelly.

- (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.

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. Standard for mincemeat.

PART XIV—ALCOHOLIC BEVERAGES

215. For the purpose of this Part—

Interpretation of 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;

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“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 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 respect to age of whisky.

218. No person shall make any claim with respect to the age of whisky other than for the period 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 whiskey.

220. Irish whiskey shall be whisky distilled in Northern Ireland or in the Republic of Ireland as Irish whiskey for domestic consumption in accordance with the laws of Northern Ireland or the Republic of 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.

Standard 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

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rectified grain or molasses spirit with or over juniper berries and may contain other aromatic botanical substances, sugar or flavouring.

224. Dry gin shall be gin to which no sugar has been added.

Standard for dry gin.

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 brandy.

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 cognac brandy or cognac.

227. Armagnac brandy or armagnac shall be brandy manufactured in the Armagnac district of France in accordance with the Laws of France for consumption in that country.

Standard for armagnac brandy or Armagnac.

228. Imported brandy shall be a potable alcoholic distillate obtained by the distillation of wine and manufactured in accordance with the Laws of the country of origin for domestic consumption and the label shall clearly indicate such country of origin.

Standard for imported 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 fruit brandy.

230. Liqueurs and alcoholic cordials—

Standard for liqueurs and 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, or with 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.

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 vodka.

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

Standard for wine.

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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 per cent absolute alcohol by volume.

Standard for cider.

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 fermentation 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

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.

Standard for, and
labelling of, soft
drinks.

(2) The optional ingredients that may be used in soft drinks shall be

(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 VI;

(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;

(f) in the case of canned 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 Schedule;

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

(h) caffeine, in an amount not exceeding 0.02 per cent by weight of the finished beverage;

(i) sodium chloride, in an 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.

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(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 ingredients 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.

(10) Water-based flavoured drinks shall be drinks such as “sport, energy or electrolyte” drinks and particulated drinks and shall include carbonated and non-carbonated varieties and concentrates, products based on fruit and vegetables juices, coffee, tea and herbal based drinks and shall conform to the following—

- (a) any presentation by use of pictorials including fruit pictorials or words such as “contains fruit juice” on the label of a water-based flavoured drink shall contain not less than 5 per cent but not more than 10 per cent of the fruit juice;
- (b) no water-based flavoured drink shall contain a declaration such as “Health Drink”.

PART XVI—TEA

Standard for tea.

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 percent water soluble ash as per centage of

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total ash;

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

(f) a maximum of 16.5 per cent of crude fibre.

PART XVII—COFFEE

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 green coffee.

243. Roasted coffee or coffee shall be roasted green coffee and shall have—

Standard for roasted coffee.

(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.

244. Instant or soluble coffee shall be the free flowing soluble coffee 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 per cent caffeine content.

Standard for instant or soluble coffee.

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 normally present in coffee.

Restriction on sale of decaffeinated coffee.

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 in the Second Schedule and shall yield not less than 10.0 per cent of carbon dioxide as determined by the official method.

Standard for baking powder.

(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.

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PART XIX—GRAIN AND BAKERY PRODUCTS

Standard for flour
and 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, malted 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 paragraph (1), conform to natural ash content and sieving specification for the types specified below —

Type	Natural ash content	Sieving specification
Patent flour Mark one atta..... .	0.42 per cent maximum Not less than 0.70 per cent and not more than 1 per cent	— Not more than 0.5 per cent tails on No. 32 standard wire cloth sieve.
Wholemeal atta or whole meal flour	Not less than 1.50 per cent and not more than 2.0 per cent	—
Straight run flour (including bakers' flour and household flour)	Not less than 0.48 per cent and not more than 0.60 per cent	Not more than 0.5 per cent tails on No. 8 nylon cloth sieve.

(3) Self-raising flour shall be a thorough mixture of straight run flour and one or more of the acid reacting substances monocalcium 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 for every 90 kilograms of the wheat products.

Standard for sooji or
semolina.

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 per cent, and may have the sieving specifications which are in accordance with good manufacturing practices and customer demands.

249. Enriched flour shall be flour to which has been added thiamine,

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riboflavin, niacin and iron in a harmless carrier and in such amounts that one kilogram of enriched flour shall contain—

Standard for enriched flour.

- (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 milligrams of niacin or niacinamide; and
- (d) not less than 28.5 and not more than 36.5 milligrams of iron.

250. Crushed wheat or cracked wheat shall be the product prepared by grinding cleaned milling grade wheat without removal of any part of the wheatgrain, with granularity according to good manufacturing practices and customer requirements, and shall have—

Standard for crushed wheat or cracked wheat.

- (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.

251. Corn starch shall be starch made from maize (*Zea mays* L.) and shall contain—

Standard for corn starch.

- (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.

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 rice.

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.

Standard for maizemeal.

(2) Maizemeal shall, in addition to the requirements of paragraph (1), conform to the requirements of fibre, oil and sieving specification for the types specified bel

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Type of Maizemeal	Fibre	Oil	Sieving specification
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Maizemeal (posho)	Not less than 1 per cent and not more than 3 per cent.	—	—
Fibrous maizemeal	Minimum of 3 per cent on moisture-free basis	—	—
Grade I sifted maizemeal.	Not more than 0.7 per cent on moisture-free basis.	Not more than 3.5 per cent on moisture-free basis.	98 per cent shall pass through a screen having aperture width of 1,000 microns
Grade II sifted maizemeal.	Not less than 0.7 per cent and not more than 1.0 per cent on moisture-free basis.	Not more than 4.0 per cent on moisture-free basis.	98 per cent shall pass through a screen having aperture width of 1,000 microns.
Grade III granulated maizemeal.	Not more than 2.5 per cent on moisture-free basis.	—	95 per cent shall pass through a screen having aperture width of 1,000 microns.
Grade IV maizemeal	Not more than 3 per cent on moisture-free basis.	—	90 per cent shall pass through a screen having aperture width of 1,000 microns
Grade V fibrous meal	Minimum of 3 per cent on moisture-free basis	—	90 per cent shall pass through a screen having aperture width of 1,000 microns

Minimum amount
of egg yolk solid
specified in egg
macaroni, etc.Standard for white
bread.

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.

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—

[Subsidiary]

(a) edible common salt;

(b) edible oils and fats;

(c) milk or milk products;

Standard for brown
bread.

(d) sugars;

(e) enzymes and preparations containing enzymes;

Standard for
speciality bread.(f) 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;(j) 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;(l) 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.

256. Brown bread shall conform to all the requirements of white bread
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.

General standard for
vegetable fats and
oils.

257. (1) Enriched bread shall be bread containing not less than 3 per cent
of added edible fat or alternatively not less than 2 per cent 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.

[Subsidiary]

(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. Standard for animal fats and 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. Standard for olive oil.

(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

258. Vegetable fats and oils shall be fats and oils obtained 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 crystallisation inhibitor as prescribed in the Second Schedule, colours as prescribed in the Second Schedule for the purpose of standardising colour, flavours for the purpose of restoring natural flavour lost in processing or for the purpose of standardising flavour, so long as the added colour or flavour does not deceive or mislead the consumer by concealing damage or inferiority or by making the product appear to be of greater than actual value. Standard for cotton seed oil.

259. Animal fats and oils shall be fats and oils obtained entirely from animals healthy at the time of slaughter and fit for human 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.

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
- Standard for maize oil.

[Subsidiary]

196;

(e) an acid value of not more than 7 mg. KOH/g.; and

(f) unsaponifiable matter of not more than 15 g./kg.

261. Cotton seed oil shall be the oil derived from the seeds of various cultivated species of cotton (*Gossypium*), and shall have—

Standard for
groundnut oil.

(a) a specific gravity (20°C./20°C.) of not less than 0.918 and not more than 0.926;

(b) 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

(f) unsaponifiable matter of not more than 15 g./kg.

262. Maize oil or corn oil shall be the oil derived from maize germ (the embryos of *Zea mays* L.), and shall have—

Standard for soya
bean oil.

(a) a specific gravity (20°C./20°C.) of not less than 0.917 and not more than 0.925;

(b) a refractive index (40°C.) of not less than 1.465 and not more than 1.468;

(c) a saponification value of not less than 187 and not more than 195;

(d) 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.

263. Groundnut oil, peanut oil or arachis oil shall be the oil derived from groundnuts (the seeds of *arachis hypogaea* L.), and shall have—

Standard for
sunflower seed oil.

(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 than 196;
- (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.

264. Soya bean oil or soy bean oil shall be the oil derived from soya beans (the seeds of *Glycine max* (L) Merr.), and shall have—

- (a) a specific gravity (20°C./20° C.) of not less than 0.919 and not 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;
- (d) 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
- (f) unsaponifiable matter of not more than 15 g./kg.

Standard for coconut oil.

265. Sunflower seed oil or sunflower oil shall be the oil derived from sunflower seeds (*Helianthus annus* L.), and shall have—

- (a) a specific gravity (20°C./20°C.) of not less than 0.918 and not more than 0.923;
- (b) a refractive index (40°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;
- (d) 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
- (f) unsaponifiable matter of not more than 16 g./kg.

Standard for sesame seed oil.

266. Coconut oil shall be the oil derived from the coconut (*Cocoa*

[Subsidiary]

nucifera), and shall have—

Standard for refined
vegetable oil.

(a) a specific gravity (20°C./20°C.) of not less than 0.917 and not more than 0.919;

(b) 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;

Standard for
shortening.

(d) 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 lard.

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./20°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;

(d) 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.

268. Refined vegetable oil shall have—

Standard for
margarine.

(a) an acid value of not more than 0.6 milligrams KOH/g.; and

(b) a peroxide value of not more than 10 milliequivalents peroxide oxygen per gram.

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 limits of which shall be as prescribed in the Second Schedule.

Standard for
dripping.

270. Lard shall be the rendered fat from fresh, clean, sound fatty tissues

[Subsidiary]

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;
- (d) a saponification value (milligram KOH 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;
- (f) an acid value of not more than 1.3 mg. KOH/g.; and
- (g) unsaponifiable matter of not more than 10 g./kg.

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—

Standard for cloves.

- (a) not less than 80 per cent fat; and
- (b) not more than 16 per cent water.

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—

Standard for ginger.

- (a) a relative density (40°C./water at 20°C.) of not less than 0.893 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 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
- (f) acid value of not more than 2.5 mg. KOH/g.

[Subsidiary]

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.

274. Ginger, whole or ground, shall be the washed and dried or decorticated and dried rhizome of the ginger plant, *Zingiber officinale* 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.

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.

Standard for mustard.

Standard for all spice
or pimento.Standard for
cinnamon.Standard for Ceylon
cinnamon.

Standard for mace.

[Subsidiary]

276. Allspice or pimento, whole or ground, shall be the dried, nearly ripe fruit of the pimento tree, *Pimenta dioica* L., Merrill, and shall contain not more than—

(a) 27.5 per cent crude fibre;

Standard for nutmeg.

(b) 4.5 per cent total ash; and

(c) 0.4 per cent ash insoluble in hydrochloric acid.

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 removed, and shall contain not more than—

Standard for black pepper.

(a) 5.0 per cent ash; and

(b) 2.0 per cent ash insoluble in hydrochloric acid.

278. Ceylon cinnamon shall be whole cinnamon obtained exclusively from *Cinnamomum zeylanicum* Nees.

Standard for white pepper.

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 fibre;

(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 ether extract, obtained after extraction of mace with petroleum ether; and

Standard for cayenne pepper.

(e) 33 per cent non-volatile extracts with petroleum ether and ethyl ether.

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 turmeric.

281. Black pepper, whole or ground, shall be the dried, whole berry of *Piper nigrum* L., and shall contain not more than—

Standard for sage.

a) 8.0 per cent total ash; and

[Subsidiary]

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

[Subsidiary]

Standard for
marjoram.

(b) 3.0 per cent ash insoluble in hydrochloric acid.

289. Celery seed shall be the dried fruit of *Apium graveolens* L., and shall contain not more than —

(a) 10.0 per cent total ash; and

(b) 2.0 per cent ash insoluble in hydrochloric acid.

290. Coriander seed shall be the dried fruit of *Coriandrum sativum* L., and shall contain not more than —

Standard for curry
powder.

(a) 7.0 per cent total ash; and

(b) 1.5 per cent ash insoluble in hydrochloric acid.

Standard for
mayonnaise.

291. Dill seed shall be the dried fruit of *Anethum graveolens* L., and shall contain not more than —

(a) 10.0 per cent total ash; and

(b) 3.0 per cent ash insoluble in hydrochloric acid.

292. Mustard seed shall be the seed of *Brassica bois*, *B. hirta* Moench, *B. nigra* (L.) Koch, *B. juncea* (L.) Czern, or seed of species closely related to *B. nigra* and *B. juncea*, 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 French
dressing.

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.

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.

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;

[Subsidiary]

Standard for salad
dressing.

- (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.

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—

- (a) water;
- (b) salt;
- (c) a sweetening agent;
- (d) spice, tomato or other seasoning;

Standard for salt.

- (e) an emulsifying agent as prescribed in the Second Schedule;

- (f) whole egg or egg yolk, in liquid, frozen or dried form;

Standard for table
salt or salt for general
household use.
L.N. 154/2009.

- (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 vinegar.

297. Salad dressing shall be a combination of edible vegetable oil, whole egg or egg yolk, in liquid, 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;

Mode of reference
to the strength of
vinegar.

Standard for wine
vinegar.

- (c) a sweetening agent;

- (d) spice or other seasoning;

Standard for spirit
vinegar, etc.

- (e) an emulsifying agent as prescribed in the Second Schedule;

Standard for malt
vinegar.

- (f) citric, tartaric or lactic acid as prescribed in the Second Schedule;
and

(g) a sequestering agent as prescribed in the Second Schedule.

[Subsidiary]

Standard for cider
vinegar or apple
vinegar.

PART XXII—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.

299. Table salt or salt for general household use shall contain a minimum of 50 mg. and a maximum of 84 mg. per kilogram of potassium iodate, the presence of which shall be declared on the label, and may contain harmless anti-caking agents to secure free running properties as prescribed in the Second Schedule.

Standard for
imitation vinegar or
vinegar substitute.

300. Revoked by L.N. 189/1988.

Labelling of imitation
vinegar or vinegar
substitute.

PART XXIII—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.

Standard for cacao
beans.

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.

303. Wine vinegar shall be vinegar made from wine and may contain caramel.

Standard for cacao
nibs..

304. Spirit vinegar, alcohol vinegar, white vinegar, or grain vinegar shall be vinegar made from diluted distilled alcohol.

Standard for
chocolate.

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 —

Ingredients for
processing cacao
products.

(a) 1.8 grams of solids; and

(b) 0.2 gram of ash.

Restriction on
the sale of cocoa
products processed
with hydroxides
or carbonates of
magnesium.

306. Cider vinegar or apple vinegar shall be vinegar made from the liquid expressed from apples and may contain caramel.

307. Imitation vinegar or vinegar substitute means the product prepared by diluting acetic acid, conforming to the British Pharmacopoeia, with water, shall contain not less than 4 grams of acetic acid per 100 millilitres measured at 20°C., and may contain caramel.

Limits for ash for
cocoa products
processed with alkali.

308. Imitation vinegar or vinegar substitute shall be distinctly labelled “IMITATION VINEGAR—PREPARED FROM ACETIC ACID” or

[Subsidiary]

Standard for sweet
chocolate.

“VINEGAR SUBSTITUTE—PREPARED FROM ACETIC ACID”, all letters being of the same size.

PART XXIV—COCOA PRODUCTS

309. Cacao beans or cocoa beans shall be the seeds of the cacao tree, *Theobroma cacao* L., or a closely related species.

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

Limits for ash for
cocoa products
processed with alkali.

(b) not more than 0.3 per cent ash insoluble in hydrochloric acid calculated on the fat-free dry matter.

Standard for sweet
chocolate

311. Chocolate, bitter chocolate or chocolate liquor shall be the product obtained by grinding cacao nibs, shall contain not less than 50 percent 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.

312. Cacao products may be processed with hydroxides, carbonates, or bicarbonates of ammonium, sodium or potassium or hydroxides or carbonates of magnesium.

Standard for milk
chocolate.

313. No person shall sell a cocoa product that is processed with hydroxides or carbonates of magnesium unless—

(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

Standard for cocoa.

(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 neutralising value, calculated from the respective combining weights of such processing agents, than the neutralising value of three parts by weight of anhydrous potassium carbonate.

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.

315. Sweet chocolate or sweet chocolate coating shall be chocolate

[Subsidiary]

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.

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—

Standard for cocoa
butter.

(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.

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;

Offences and
Penalties.

(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;

(c) if it contains 22 per cent or more cacao butter, may be designated breakfast cocoa; and

(d) if it contains less than 8 per cent cacao butter, shall be designated low fat cocoa.

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 than 1.459;

(b) a saponification value of not less than 188 and not more than 198;

(c) an iodine value (Wijs) of not less than 33 and not more than

[Subsidiary]

42; and

(d) maximum free fatty acids (expressed as percentage oleic acid)
1.75.

PART XXV—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 exceeding three months or to both such fine and imprisonment; and

L.N. 37/1999.

(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—Common Names

[Subsidiary]

<i>Column 1</i> <i>Item No.</i>	<i>Column 2</i> <i>Name</i>
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.

[Subsidiary]

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| 14 | Nutmeg essence, nutmeg extract, nutmeg flavour.
Orange essence, orange extract, orange flavour. |
| 15 | Peppermint essence, peppermint extract, peppermint flavour. |
| 16 | Rose essence, rose extract, rose flavour. |
| 17 | Savoury essence, savoury extract, savoury flavour. |
| 18 | Spearmint essence, spearmint extract or spearmint flavour. |
| 19 | Sweet basil essence, sweet basil extract or sweet basil flavour. |
| 20 | Sweet marjoram essence, sweet marjoram extract, sweet marjoram flavour, marjoram essence, marjoram extract or marjoram flavour. |
| 21 | Thyme essence, thyme extract, thyme flavour.
Vanilla essence, vanilla extract, vanilla flavour.
Wintergreen essence, wintergreen extract, wintergreen 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 | Icing sugar, powdered sugar. |
| 30 | Brown sugar, yellow sugar or golden sugar. |
| 31 | Refined sugar syrup, refiner's syrup or golden syrup. |

Rev. 2009]	<i>Food, Drugs and Chemical Substances</i>	Cap. 254	119
32	Dextrose, dextrose monohydrate.		[Subsidiary]
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	Gelatine, edible gelatine.		
50	Poultry.		
51	Poultry meat.		
52	Poultry meat products.		
53	Giblets.		
54	Prepared poultry meat.		

[Subsidiary]

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| 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.
Evaporated skimmed milk, evaporated skim milk, |
| 72 | unsweetened condensed skimmed milk. |
| 73 | Sweetened condensed milk, condensed milk. |
| 74 | Skimmed sweetened condensed milk, skim sweetened condensed milk. |

Rev. 2009]	<i>Food, Drugs and Chemical Substances</i>	Cap. 254	121
			[Subsidiary]
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, skimmilk powder, dry skim milk, dry skimmilk, powdered skim milk, powdered skimmilk, 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.		
84	Process cheese, processed cheese, emulsified cheese, process cheese spread, 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, heavy cream, medium cream, light cream.		
91	Ice-cream.		
92	Dairy whip.		
93	Milk ice.		

[Subsidiary]

- 94 Ice confection.
- 95 Yoghurt.
- 96 Canned vegetables of a given name.
- 97 Frozen vegetables of a given name.
- 98 Canned tomatoes.
- 99 Tomato juice.
- 100 Tomato paste.
- 101 Concentrated tomato paste.
- 102 Tomato 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 sparkling 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.

Rev. 2009]	<i>Food, Drugs and Chemical Substances</i>	Cap. 254	123
<i>117</i>	Canadian whisky, Canadian rye whisky, rye whisky.		[Subsidiary]
<i>118</i>	Rum.		
<i>119</i>	Gin.		
<i>120</i>	Dry gin.		
<i>121</i>	Brandy.		
<i>122</i>	Cognac brandy, cognac.		
<i>123</i>	Armagnac brandy, armagnac.		
<i>124</i>	Imported brandy.		
<i>125</i>	Fruit brandy, brandy of a named fruit.		
<i>126</i>	Liqueurs or alcoholic cordials.		
<i>127</i>	Vodka.		
<i>128</i>	Wine.		
<i>129</i>	Fruit wine, wine of a named fruit.		
<i>130</i>	Vermouth, wine of a named flavour.		
<i>131</i>	Cider.		
<i>132</i>	Beer, ale, stout, porter, lager beer, black beer.		
<i>133</i>	Opaque beer.		
<i>134</i>	Black tea, tea.		
<i>135</i>	Green coffee, raw coffee, unroasted coffee.		
<i>136</i>	Roasted coffee, coffee.		
<i>137</i>	Instant coffee, soluble coffee.		
<i>138</i>	Decaffeinated coffee.		

[Subsidiary]

- 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 Sooji 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.

Rev. 2009]	<i>Food, Drugs and Chemical Substances</i>	Cap. 254	125
			[Subsidiary]
162	Enriched bread.		
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.		

[Subsidiary]

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| 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 | Cacao beans, 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. |

<i>Part II</i>			[Subsidiary]
<i>Column 1 Item No.</i>	<i>Column 2 Foods</i>	<i>Column 3 Common Name</i>	
1	Vegetable gum.	One or more of acacia gum, agar, algin, carob bean gum, carageenan, guar gum, karaya gum, locust bean gum, cat gum, pectin, propylene glycol alignate, traga-canth gum.	
2	Animal fat or oil.	One or more animal fats or oils.	
3	Vegetable oil or vegetable fat.	One or more vegetable oils or fats.	
4	Marine oil.	One or more marine oils	
5	Bleaching, maturing or dough conditioning agent.	One or more of the food additives listed in Table II in the Second Schedule.	
6	Yeast food.	One or more of the food additives listed in Table XIV in the Second Schedule	
7	Glazing or polishing 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.	
10	Flavour.	One or more of the natural flavours.	

[Subsidiary]

10	Artificial flavour.	One or more of the artificial flavours.
11	Spices or seasoning.	One or more of the spices or seasonings.
12	Leavening agent.	One or more of the leavening agents.
13	Herb.	One or more of the herbs.
14	Starch.	One or more of the starches except modified starches.
15	Anti-caking agent.	One or more of the food additives listed in Table I in the Second Schedule.
16	Antioxidant.	One or more of the permitted antioxidants.
17	Emulsifier.	One or more of the food additives listed in Table IV in the Second Schedule.
18	Stabilizer.	One or more of the additives listed in Table IV in the Second Schedule
19	Thickening agents (including modified starches).s	One or more of the food additives listed in Table IV in the Second Schedule
20	Firming agent.	One or more of the food additives listed in Table VI in the Second Schedule.
21	Sequestering agent.	One or more of the food additives listed in Table XII in the Second Schedule.

[Subsidiary]

<i>Table No</i>	<i>SECOND SCHEDULE Title</i>
I	Food additives that may be used as anticaking agents.
II	Food additives that may be used as bleaching, maturing and dough conditioning agents.
III	Food additives that may be used as colouring agents.
IV	Food additives that may be used as emulsifying, gelling, stabilizing and thickening agents.
V	Food additives that may be used as food enzymes.
VI	Food additives that may be used as firming agents.
VII	Food additives that may be used as glazing and polishing agents.
VIII	Miscellaneous food additives.
IX	Food additives that may be used as non-nutritive sweetening agents.
X	Food additives that may be used as pH adjusting agents, acid-reacting materials and water-correcting agents.
XI	I Food additives that may be used as class I preservative.
	II Food additives that may be used as class II preservative.
	III Food additives that may be used as class III preservative.
	IV Food additives that may be used as class IV preservative.
XII	Food additives that may be used as sequestering agents.
XIII	Food additives that may be used as starch modifying agents.
XIV	Food additives that may be used as yeast foods.

[Subsidiary]

SECOND SCHEDULE

(REG. 26)

TABLE I

FOOD PRESERVATIVES THAT MAY BE USED AS ANTICAKING AGENTS

ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>
C.1	Calcium aluminium silicate	(1) Salt (free-running) (2) Flour salt; garlic salt; onion salt (3) Unstandardized dry mixes	(1) 1.0%. (2) 2.0%. (3) Good manufacturing practice.
C.2	Calcium phosphate, tribasic	(1) Salt (free-running) (2) Flour salt; garlic salt; onion salt (3) Dry cure (4) Unstandardized dry mixes (5) Oil soluble annatto (6) Icing sugar	(1) 1.0%. (2) 2.0%. (3) Good manufacturing practice. (4) Good manufacturing practice. (5) Good manufacturing practice. (6) 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 1.5%.
C.3	Calcium silicate	(1) Salt (free-running) (2) Flour salt; garlic salt; onion salt (3) Baking powder (4) Dry cure (5) Unstandardized dry mixes (6) Icing sugar	(1) 1.0%. (2) 2.0%. (3) 5.0%. (4) Good manufacturing practice. (5) Good manufacturing practice. (6) If used either singly or in combination with calcium phosphate tribasic, magnesium carbonate, magnesium silicate, magnesium stearate, silicon dioxide or sodium aluminium silicate the total shall not exceed 1.5%.

[Subsidiary]

SECOND SCHEDULE TABLE I FOOD PRESERVATIVES THAT MAY BE USED AS ANTICAKING AGENTS			
ITEM Number	COLUMN I Additive	COLUMN II Permitted in or upon	COLUMN III Maximum Level of Use
C.4	Calcium stearate	(1) Salt (free-running) (2) Flour salt; garlic salt; onion salt (3) Unstandardized dry mixes	(1) 1.0%. (2) 2.0%. (3) Good manufacturing practice.
M.1	Magnesium carbonate	(1) Salt (free-running) except when used in preparations of meat and meat products (2) Flour salt; garlic salt; onion salt (except when used in preparations of meat and meat products) (3) Unstandardized dry mixes (except when used in preparations of meat and meat products) (4) Icing sugar	(1) 1.0%. (2) 2.0%. (3) Good manufacturing practice. (4) If used either singly or in combination with calcium phosphate tribasic, calcium silicate, magnesium silicate, magnesium stearate, silicon dioxide or sodium aluminium silicate the total shall not exceed 1.5%.
M.2	Magnesium oxide	Unstandardized dry mixes (except when used in preparations of meat and meat products).	Good manufacturing practice.

SECOND SCHEDULE (CONTD) TABLE I FOOD PRESERVATIVES THAT MAY BE USED AS ANTICAKING AGENTS					Subsidiary
ITEM Number	COLUMN I Additive	COLUMN II Permitted in or upon	COLUMN III Maximum Level of Use		
M.3	Magnesium silicate	(1) Salt (free-running) (2) Flour salt; garlic salt; onion salt (3) Unstandardized dry mixes (4) Icing sugar	(1)1.0%. (2)2.0%. (3)Good manufacturing practice. (4)If used either singly or in combination with calcium phosphate tribasic, calcium silicate, magnesium carbonate, magnesium stearate, silicon dioxide or sodium aluminium silicate the total shall not exceed 1.5%.		
M.4	Magnesium stearate	(1) Salt (free-running) (2) Flour salt; garlic salt; onion salt (3) Unstandardized dry mixes (4) Icing sugar	(1)1.0%. (2)2.0%. (3)Good manufacturing practice. (4)If used either singly or in combination with calcium phosphate tribasic, calcium silicate, magnesium carbonate, magnesium silicate, silicon dioxide or sodium aluminium silicate the total shall exceed 1.5%.		
P.1	Propylene glycol	Salt (free-running)	0.035%.		
S.1	Silicon dioxide	(1)Garlic salt; onion salt (2) Celery salt; celery pepper (3) Unstandardized dry mixes (4) Icing sugar	(1) 1.0%. (2)0.5%. (3)Good manufacturing practice. (4)If used either singly or in combination with calcium phosphate tribasic, calcium silicate, magnesium carbonate, magnesium silicate, silicon dioxide or sodium aluminium silicate the total shall not exceed 1.5%.		

SECOND SCHEDULE (CONTD) TABLE I FOOD PRESERVATIVES THAT MAY BE USED AS ANTICAKING AGENTS				
S.2	Sodium aluminium silicate	(1)Salt (free-running) (2)Icing sugar (3)Dried egg products; flour salt; garlic salt; onion salt (4)Unstandardized dry mixes	(1) 1.0% (2) If used either singly or in combination with calcium phosphate tribasic, calcium silicate, magnesium carbonate, magnesium silicate, magnesium stearate, silicon dioxide the total shall not exceed 1.5%. (3) 2.0%. (4) Good manufacturing practice.	
S.3	Sodium ferrocyanide decahydrate..	Salt (free-running)	(5) p.p.m. calculated as anhydrous sodium ferrocyanide.	

SECOND SCHEDULE — (CONT'D)				Subsidiary
TABLE II				
FOOD ADDITIVES THAT MAY BE USED AS BLEACHING, MATURING AND DOUGH CONDITIONING AGENT				
ITEM	Column I	Column II	Column III	
<i>Number</i>	<i>Additives</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>	
A.1	Acetone peroxide	(1) Bread; flour; whole wheat flour (2) Unstandardized bakery foods	(1) Good manufacturing practice. (2) Good manufacturing practice.	
A.2	Alpha amylase bacillus subtilis enzyme	(1) Bread (2) Unstandardized bakery foods	(1) Good manufacturing practice. (2) Good manufacturing practice.	
A.3	Ammonium persulphate	(1) Flour; whole wheat flour (2) Bread (3) Unstandardized bakery foods	(1) 250 p.p.m. (2) 100 p.p.m. of flour. (3) Good manufacturing practice.	
A.4	Ascorbic acid	(1) Bread; flour; whole wheat flour (2) Unstandardized bakery foods	(1) 200 p.p.m. of flour. (2) 200 p.p.m. of flour.	
A.5	Aspergillus flavus oryzae enzyme	(1) Bread; flour; whole wheat flour (2) Unstandardized bakery foods	(1) Good manufacturing practice. (2) Good manufacturing practice.	
A.6	Aspergillus niger enzyme	(1) Bread (2) Unstandardized bakery foods	(1) Good manufacturing practice. (2) Good manufacturing practice.	
A.7	Azodicarbonamide	Bread; flour; whole wheat flour	45 p.p.m. of flour.	
B.1	Benzoyl peroxide	Flour; whole wheat flour	150 p.p.m.	
C.1	Calcium peroxide	(1) Bread (2) Unstandardized bakery foods	(1) 100 p.p.m. of flour. (2) Good manufacturing practice.	

SECOND SCHEDULE —(CONTD)
TABLE II
FOOD ADDITIVES THAT MAY BE USED AS BLEACHING, MATURING AND DOUGH CONDITIONING AGENT

ITEM	Column I	Column II	Column III
<i>Number</i>	<i>Additives</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>
C.2	Calcium stearoyl-2-lactylate	1) Bread (2) Unstandardized bakery foods	((1) 5,000 p.p.m. of flour. (2) 5,000 p.p.m. of flour.
C.3	Chlorine	Flour; whole wheat flour	Good manufacturing practice.
C.4	Chlorine dioxide	Flour; whole wheat flour	Good manufacturing practice.
C.5	L-Cysteine (hydrochloride)	(1) Bread; flour; whole wheat flour (2) Unstandardized bakery foods	(1) 90 p.p.m. (2) Good manufacturing practice
P.1	Potassium bromate	(1) Flour; whole wheat flour (2) Bread (3) Unstandardized bakery foods	(1) 50 p.p.m. (2) 100 p.p.m. of flour. (3) Good manufacturing practice.
P.2	Potassium persulphate	(1) Bread (2) Unstandardized bakery foods	(1) 100 p.p.m. of flour. (2) Good manufacturing practice.
S.1	Sodium stearoyl-2-lactylate	(1) Bread (2) Unstandardized bakery foods; pancakes and	(1) 5,000 p.p.m. of flour. (2) Good manufacturing practice.

[Subsidiary]

SECOND SCHEDULE — CONTD) TABLE II FOOD ADDITIVES THAT MAY BE USED AS BLEACHING, MATURING AND DOUGH CONDITIONING AGENT			
ITEM	Column I	Column II	Column III
Number	Additives	Permitted in or upon	Maximum Level of Use
S.2	Sodium stearoyl fumarate	(1) Bread (2) Unstandardized bakery foods	(1) 5,000 p.p.m. of flour. (2) 5,000 p.p.m. of flour.
S.3	Sodium sulphate	Biscuit dough	500 p.p.m. calculated as sulphur dioxide.

SECOND SCHEDULE —(CONTD)					
TABLE III					
FOOD ADDITIVES THAT MAY BE USED AS BLEACHING, MATURING AND DOUGH CONDITIONING AGENT					
ITEM	Column I		Column II		Column III
<i>Number</i>	<i>Additives</i>		<i>Permitted in or upon</i>		<i>Maximum Level of Use</i>
1	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, xanthophyll; or their colouring principles whether isolated from natural sources or produced synthetically		(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. (2) Unstandardized foods		(1) Good manufacturing practice.
2	β-apo-8'-carotenal, ethyl and methyl β-apo-8'-carotenoate		(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) 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 (2) Unstandardized foods		(2) Good manufacturing practice. (1) 35 p.p.m.
					(2) 35 p.p.m.

SECOND SCHEDULE —(CONT'D)			
TABLE III			
FOOD ADDITIVES THAT MAY BE USED AS BLEACHING, MATURING AND DOUGH CONDITIONING AGENT			
ITEM Number	Column I Additives	Column II <i>Permitted in or upon</i>	Column III <i>Maximum Level of Use</i>
3	Caramel	(1) Ale; apple (or rhubarb) and (naming the fruit) jam; beer; brandy; bread; brown bread; butter; cheese; chocolate drink; cider 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; tomato catsup; whisky; wine; wine vinegar; honey wine	(1) Good manufacturing practice.
4	Carmoisine, indigotine, sunset yellow FCF, tartrazine, and aluminium and calcium lakes of these colours.	(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) 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	(1) 300 p.p.m. singly or in combination in accordance with regulation 45.
		(2) Unstandardized foods	(2) Good manufacturing practice.
		(2) Unstandardized foods	(2) 300 p.p.m. singly or in combination in accordance with regulation 45.

[Subsidiary]

SECOND SCHEDULE — (CONT'D)
TABLE III
FOOD ADDITIVES THAT MAY BE USED AS BLEACHING, MATURING AND DOUGH CONDITIONING AGENT

Item	Column I <i>Additives</i>	Column II <i>Permitted in or upon</i>	Column III <i>Maximum Level of Use</i>
5	Brilliant blue FCF, erythrosine, ponceau 4R, green S, aluminium and calcium lakes of these colours	<p>(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; canned fruit products as permitted in Part XII; ice-cream 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</p> <p>(2) Unstandardized foods</p>	<p>(1) 100 p.p.m. singly or in combination in accordance with regulation 45.</p> <p>(2) 100 p.p.m. singly or in combination in accordance with regulation 45.</p>

[Subsidiary]

SECOND SCHEDULE —(CONT'D) TABLE IV FOOD ADDITIVES THAT MAY BE USED AS EMULSIFYING, GELLING, STABILIZING AND THICKENING AGENTS			
ITEM	Column I	Column II	Column III
Number	Additives	Permitted in or upon	Maximum Level of Use
A.1	Acacia gum	(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 other cheese, fruit, vegetable or relish); ice-cream; ice-cream mix; ice milk; ice milk mix (3) Sherbet (4) Unstandardized foods	(1) Good manufacturing practice. (2) 0.5%. (3) 0.75%. (4) Good manufacturing practice.
A.2	Acetylated mono-glycerides	(1) Margarine (2) Unstandardized foods	(1) 1%. (2) Good manufacturing practice.
A.3	Acetylated tartaric acid esters of mono and di-glycerides	(1) Margarine (2) Unstandardized foods	(1) 1%. (2) Good manufacturing practice.

[Subsidiary]

SECOND SCHEDULE — (CONT'D)			
TABLE IV (CONT'D)			
FOOD ADDITIVES THAT MAY BE USED AS EMULSIFYING, GELLING, STABILIZING AND THICKENING AGENTS			
ITEM	Column I <i>Additives</i>	Column II <i>Permitted in or upon</i>	Column III <i>Maximum Level of Use</i>
A.4	Agar	<p>(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; process cream cheese; relishes; (naming the flavour) skim milk; skim process cheese</p> <p>(2) Cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); ice-cream; ice-cream mix; ice milk; ice milk mix</p> <p>(3) Sherbet</p> <p>(4) Unstandardized foods</p>	<p>(1) Good manufacturing practice.</p> <p>(2) 0.5%.</p> <p>(3) 0.75%.</p> <p>(4) Good manufacturing practice.</p>
A.5	Algin	<p>(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</p> <p>(2) Cottage cheese; cream 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</p> <p>(3) Sherbet</p> <p>(4) Unstandardized foods</p>	<p>(1) Good manufacturing practice</p> <p>(2) 0.5%.</p> <p>(3) 0.75%.</p> <p>(4) Good manufacturing practice.</p>

[Subsidiary]

SECOND SCHEDULE — (CONTD) TABLE IV (CONTD) FOOD ADDITIVES THAT MAY BE USED AS EMULSIFYING, GELLING, STABILIZING AND THICKENING AGENTS				
ITEM	Column I	Column II	Column III	
<i>Number</i>	<i>Additives</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>	
A.6	Alginic acid	Same foods as listed for algin	Same levels as prescribed for algin.	
A.7	Ammonium alginate	Same foods as listed for algin	Same levels as prescribed for algin.	
A.8	Ammonium carrageenan	Same foods as listed for carrageenan	Same levels as prescribed for carrageenan.	
A.9	Ammonium furcelleran	Same foods as listed for furcelleran	Same levels as prescribed for furcelleran.	
A.10	Ammonium salt of phosphorylated glyceride	(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 chocolate; sweet chocolate (3) Ice-cream; ice-cream mix; ice milk; ice milk mix (4) Sherbet (5) Unstandardized foods	(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. (4) 0.75%. (5) Good manufacturing practice.	

SECOND SCHEDULE —(CONTD)
TABLE IV (CONTD)
FOOD ADDITIVES THAT MAY BE USED AS EMULSIFYING, GELLING, STABILIZING AND THICKENING AGENTS

ITEM	Column I <i>Additive</i>	Column II Same foods as listed for algin	Column III <i>Maximum Level of Use</i>
A.11	Arabinogalactan	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 algin	Same levels as prescribed for algin.
C.2	Calcium carbonate	Unstandardized foods	Good manufacturing practice.
C.3	Calcium carrageenan	Same foods as listed for carrageenan	Same levels as prescribed for carrageenan.
C.4	Calcium citrate	(1) Process cheese; process cream cheese; skim milk process cheese (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
C.5	Calcium furcelleran	Same foods as listed for furcelleran	Same levels as prescribed for furcelleran.
C.6	Calcium gluconate	Unstandardized foods	Good manufacturing practice.
C.7	Calcium glycero-phosphate	Unstandardized dessert mixes	Good manufacturing practice.
C.8	Calcium hypophosphate	Unstandardized dessert mixes	Good manufacturing practice.

[Subsidiary]

[Subsidiary]

SECOND SCHEDULE — (CONT'D) TABLE IV (CONT'D) FOOD ADDITIVES THAT MAY BE USED AS EMULSIFYING, GELLING, STABILIZING AND THICKENING AGENTS			
ITEM	Column I <i>Additive</i>	Column II <i>permitted in or upon</i>	Column III <i>Maximum Level of Use</i>
C.9	Calcium phosphate, dibasic	(1) Process cheese; process cream cheese; skim milk process cheese. (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
C.10	Calcium phosphate, tribasic	Unstandardized foods	Good manufacturing practice.
C.11	Calcium sulphate	(1) Ice-cream; ice-cream mix; ice milk; ice milk mix. (2) Sherbet (3) Unstandardized foods	(1) 0.5%. (2) 0.75%. (3) Good manufacturing practice.
C.12	Calcium tartrate	Unstandardized foods	Good manufacturing practice.
C.13	Carboxymethyl cellulose	Carboxymethyl cellulose	Same levels as prescribed for sodium carboxymethyl cellulose.

SECOND SCHEDULE — (CONTD)
TABLE IV (CONTD)
FOOD ADDITIVES THAT MAY BE USED AS EMULSIFYING, GELLING, STABILIZING AND THICKENING AGENTS

ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>permitted in or upon</i>	<i>Maximum Level of Use</i>
C.14	Carob bean gum	<p>(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 processcheese; soft drinks</p> <p>(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</p> <p>(3) Sherbet</p> <p>(4) Unstandardized foods</p>	<p>(1) Good manufacturing practice.</p> <p>(2) 0.5%.</p> <p>(3) 0.75%.</p> <p>(4) Good manufacturing practice.</p>
C.15	Carraageenan	<p>(1) Ale; beer; brawn; canned (naming the poultry); chocolate drink; cream; (naming the flavour) dairy drink; french dressing; headcheese; (naming the fruit) jelly with pectin; light beer; malt liquors; meat binder (when sold for use in prepared meat products in which a gelling agent is a permitted ingredient); meat product loaf; meat loaf; (naming the flavour) milk; mustard pickles; potted meat; potted meat product; porter; prepared fish or prepared meat; process cheese; process cream cheese; relishes; salad dressing; (naming the flavour) skim milk; skim milk process cheese; stout; soft drinks</p>	(1) Good manufacturing practice.

[Subsidiary]

SECOND SCHEDULE — CONTD) TABLE IV (CONTD) FOOD ADDITIVES THAT MAY BE USED AS EMULSIFYING, GELLING, STABILIZING AND THICKENING AGENTS			
ITEM	COLUMN I	COLUMN II	COLUMN III
Number	Additive	permitted in or upon	Maximum Level of Use
		(2) Cottage cheese; cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish); cream cottage cheese; ice-cream; ice milk mix (3) Evaporated milk (4) Sherbet (5) Unstandardized foods	(2) 0.5%. (3) 0.015%. (4) 0.75%. (5) Good manufacturing practice.

[Subsidiary]

SECOND SCHEDULE —(CONTD) TABLE IV (CONTD) FOOD ADDITIVES THAT MAY BE USED AS EMULSIFYING, GELLING, STABILIZING AND THICKENING AGENTS			
ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>permitted in or upon</i>	<i>Maximum Level of Use</i>
C.16	Cellulose gum	Same foods as listed for sodium carboxymethyl cellulose.	Same level as prescribed for sodium carboxymethyl cellulose.
C.17	Cholic acid	Dried egg whites	0.1%.
D.1	Desoxycholic acid	Dried egg whites	0.1%.
F.1	Furcelleran	(1) Ale; beer; light beer; malt liquor; porter; stout. (2) Unstandardized foods.	(1) Good manufacturing practice. (2) Good manufacturing practice.

SECOND SCHEDULE — CONTD) TABLE IV (CONTD) FOOD ADDITIVES THAT MAY BE USED AS EMULSIFYING, GELLING, STABILIZING AND THICKENING AGENTS			
ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>permitted in or upon</i>	<i>Maximum Level of Use</i>
G.2	Glycocholic acid	Dried egg whites	0.1%.
G.3	Guar gum	(1) Chocolate drink; cream; (naming the flavour) dairy drink; French dressing; (naming the flavour) milk; mincemeat; 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; 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 (4) Unstandardized foods	(1) Good manufacturing practice. (2) 0.5%. (3) 0.75%. (4) Good manufacturing practice.

[Subsidiary]

SECOND SCHEDULE — (CONT'D) TABLE IV (CONT'D) FOOD ADDITIVES THAT MAY BE USED AS EMULSIFYING, GELLING, STABILIZING AND THICKENING AGENTS				
ITEM	COLUMN I	COLUMN II	COLUMN III	
<i>Number</i>	<i>Additive</i>	<i>permitted in or upon</i>	<i>Maximum Level of Use</i>	
G.4	Gum arabic	Same foods as listed for acacia gum	Same level as prescribed for acacia	
H.1	Hydroxylated lecithin	(1) Cocoa; milk chocolate; sweet chocolate. (2) Shortening (3) Soft drinks (4) Unstandardized foods	(1)	A total of 1.5% of emulsifying agents in accordance with the relevant standards prescribed for these products.
H.2	Hydroxypropyl cellulose	Unstandardized foods	(2)	Good manufacturing practice.
H.3	Hydroxypropyl methyl cellulose	(1) Chocolate drink; (naming the flavour) dairy drink; French dressing; (naming the flavour) milk; mustard pickles; relishes; (naming the flavour) skim milk; salad dressing (2) Unstandardized foods		Good manufacturing practice.
I..1	Irish moss gelose	Same foods as listed for carrageenan	(1)	Good manufacturing practice.
K.1	Karaya gum	(1) Chocolate drink; (naming the flavour) dairy drink; French dressing; (naming the flavour) milk; mustard pickles; process cream cheese; relishes; (naming the flavour) skim milk; salad dressing; skim milk process cheese (2) Cottage cheese; cream 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 (4) Unstandardized foods	(2)	Good manufacturing practice.
			(3)	0.5%.
			(4)	0.75%.
				Good manufacturing practice.

[Subsidiary]

SECOND SCHEDULE — (CONT'D) TABLE IV (CONT'D) FOOD ADDITIVES THAT MAY BE USED AS EMULSIFYING, GELLING, STABILIZING AND THICKENING AGENTS			
ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>permitted in or upon</i>	<i>Maximum Level of Use</i>
L.1	Lactylated mono and di-glycerides	(1) Margarine (2) Shortening (3) Unstandardized foods	(1) 1%. (2) 8.0% (except that the total combined mono and di-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 practice.
L.3	Lecithin	(1) Bread; chocolate drink; cream; (naming the flavour) milk; mustard pickles; process cheese; process cream cheese; relishes; (naming the flavour) skim milk; skim milk process cheese; soft drinks (2) Cocoa; milk chocolate; sweet chocolate (3) Ice-cream; ice-cream mix; ice milk; ice milk mix. (4) Sherbet (5) Margarine (6) Shortening (7) Unstandardized foods	Good manufacturing practice. (2) A total of 0.5% of emulsifying agents in accordance with relevant standards prescribed for these products (3) A total of 0.5% of emulsifying agents. (4) 0.75%. (5) Good manufacturing practice. (6) Good manufacturing practice. (7) Good manufacturing practice.
L.4	Locust bean gum	Same foods as listed for carob bean gum	Same levels as prescribed for carob bean gum.

SECOND SCHEDULE —(CONTD)
TABLE IV (CONTD)
FOOD ADDITIVES THAT MAY BE USED AS EMULSIFYING, GELLING, STABILIZING AND THICKENING AGENTS

ITEM	COLUMN III	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>permitted in or upon</i>	<i>Maximum Level of Use</i>
M.1	Methylcellulose	(1) Ale beer; French dressing; light beer; porter; malt liquor; process cheese; process cream cheese; salad dressing; skim milk process cheese; soft drinks; stout (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
M.2	Methyl ethyl cellulose	Unstandardized foods	Good manufacturing practice
M.3	Mono-glycerides	(1) Bread; cream; margarine; process cheese; process cream cheese; skim milk process cheese; fish paste; shortening (2) Cocoa; milk chocolate; sweet chocolate (3) Ice-cream; ice-cream mix; ice milk; ice milk mix (4) Sherbet (5) Unstandardized foods	(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. (4) 0.75%. (5) Good manufacturing practice.

[Subsidiary]

[Subsidiary]

SECOND SCHEDULE —(CONT'D) TABLE IV (CONT'D) FOOD ADDITIVES THAT MAY BE USED AS EMULSIFYING, GELLING, STABILIZING AND THICKENING AGENTS			
ITEM	COLUMN I <i>Additive</i>	COLUMN II <i>permitted in or upon</i>	COLUMN III <i>Maximum Level of Use</i>
M.4	Mono and di-glycerides	(1) Bread; cream; margarine process cheese; process cream cheese; skim milk process cheese; soft drinks; shortening	(1) Good manufacturing practice.
		(2) Cocoa; milk chocolate; sweet chocolate	(2) A total of 1.5% of emulsifying agents in accordance with the relevant 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.
O.1	Oat gum	(1) Process cheese; process cream cheese; skim milk process cheese.	(1) Good manufacturing practice.
		(2) Cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish)	(2) 0.5%.
		(3) Unstandardized foods	(3) Good manufacturing practice
O.2	Ox bile extract	Dried egg whites	0.1%.

SECOND SCHEDULE —(CONTD)
TABLE IV (CONTD)
FOOD ADDITIVES THAT MAY BE USED AS EMULSIFYING, GELLING, STABILIZING AND THICKENING AGENTS

ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>permitted in or upon</i>	<i>Maximum Level of Use</i>
P.1	Pectin	<p>(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 with pectin; (naming the fruit) jelly; (naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade with pectin; (naming the flavour) milk; mincemeat; mustard pickles; pineapple marmalade; pineapple marmalade with pectin; relishes; salad dressing; (naming the flavour) skim milk; soft drinks; sour cream</p> <p>(2) Ice-cream; ice-cream mix; ice milk; ice milk mix; cream cheese; cream cheese with (naming the other cheese, fruit, vegetable or relish)</p> <p>(3) Sherbet</p> <p>(4) Unstandardized foods</p>	<p>(1) Good manufacturing practice.</p> <p>(2) 0.5%.</p> <p>(3) 0.75%.</p> <p>(4) Good manufacturing practice.</p>
P.2	Polyglycerol esters of fatty acids	<p>(1) Soft drinks</p> <p>(2) Margarine</p> <p>(3) Unstandardized foods</p>	<p>(1) Good manufacturing practice.</p> <p>(2) 0.5%.</p> <p>(3) Good manufacturing practice</p>
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.

[Subsidiary]

[Subsidiary]

SECOND SCHEDULE — (CONT'D) TABLE IV (CONT'D) FOOD ADDITIVES THAT MAY BE USED AS EMULSIFYING, GELLING, STABILIZING AND THICKENING AGENTS			
ITEM	COLUMN I <i>Additive</i>	COLUMN II <i>permitted in or upon</i>	COLUMN III <i>Maximum Level of Use</i>
P.4	Polyoxyethylene (20) sorbitan monooleate; polysorbate 80	(1) Ice-cream; ice-cream mix; ice milk; ice milk mix; sherbet (2) Unstandardized frozen desserts (3) Pickles and relishes (4) Soft drinks (5) Imitation dry cream mix (6) Whipped vegetable oil topping and shortening (7) Cake icing; cake icing mix (8) Salt (9) Whipped cream	(1) 0.1%. If polyoxyethylene (20) sorbitan tristearate is also used, the total shall not exceed 0.1%. (2) 0.1%. (3) 0.05%. (4) 0.05% of the beverage. If sorbitan monostearate is also used the total shall not exceed 0.05% of the beverage. (5) 0.1%. If polyoxyethylene (20) sorbitan monostearate, polyoxyethylene (2) sorbitan tristearate or sorbitan monostearate, either singly or in combination is also used, total shall not exceed 0.4%. (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. (9) 0.1%.

[Subsidiary]

SECOND SCHEDULE — (CONT'D)
TABLE IV (CONT'D)
FOOD ADDITIVES THAT MAY BE USED AS EMULSIFYING, GELLING, STABILIZING AND THICKENING AGENTS

ITEM	COLUMN I <i>Additive</i>	COLUMN II <i>permitted in or upon</i>	COLUMN III <i>Maximum Level of Use</i>
P.5	Polyoxyethylene (20) sorbitan monostearate; polysorbate 60	<p>(1) Imitation dry cream mix; vegetable oil creaming agent; whipped vegetable oil topping; vegetable oil topping mix and shortening</p> <p>(2) Cakes</p> <p>3) Cakes; cake mixes</p> <p>(4) Unstandardized confectionery coatings</p> <p>(5) Cake icing; cake icing mix</p> <p>(6) Pudding; pipe filling</p> <p>(7) Soft drinks</p> <p>(8) Sour cream substitute</p> <p>(9) Unstandardized dressings</p> <p>(10) Fat base formulation for self-basting of poultry by injection</p>	<p>(1) 0.1%. If polyoxyethylene (20) sorbitan tristearate, sorbitan monostearate or polyoxyethylene (20) sorbitan mono-oleate either singly or in combination is also used, the total shall not exceed 0.4%, except that in the case of whipped vegetable oil topping a combination of polysorbate 60 and sorbitan monostearate may be used in excess of 0.4%, if the amount of the polysorbate 60 does not exceed 0.77% and the amount of sorbitan monostearate does not exceed 0.27% of the whipped vegetable oil topping.</p> <p>(2) 0.5% on a dry weight basis. If polyoxyethylene (20) sorbitan tristearate is also used, the total shall not exceed 0.5% on a dry weight basis.</p> <p>(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.</p> <p>(4) 0.5%. If sorbitan monostearate is also used, the total shall not exceed 1.0%.</p> <p>(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 cakeicing.</p> <p>(6) 0.5% on a dry weight.</p> <p>(7) 0.05% of the beverage. If sorbitan monostearate is also used the total shall not exceed 0.05% of the beverage.</p> <p>(8) 0.1%.</p> <p>(9) 0.3%.</p> <p>(10) 0.25%.</p>

SECOND SCHEDULE — (CONT'D) TABLE IV (CONT'D) FOOD ADDITIVES THAT MAY BE USED AS EMULSIFYING, GELLING, STABILIZING AND THICKENING AGENTS				Subsidiary
ITEM	COLUMN I <i>Additive</i>	COLUMN II <i>permitted in or upon</i>	COLUMN III <i>Maximum Level of Use</i>	
P.6	Polyoxyethylene (20) sorbitan tristearate	(1) Chocolate drink; (naming the flavour) dairy drink; (naming the flavour) milk; (naming the flavour) skim milk (2) Ice-cream; ice-cream mix; ice milk; ice milk mix; sherbet (3) Unstandardized frozen desserts (4) Cakes (5) Unstandardized confectionery coatings (6) Soft drinks (7) Imitation dry cream mix; vegetable oil creaming agent; whipped vegetable oil topping; vegetable oil topping mix and shortening .	(1) 0.5%. (2) 0.1%. If polyoxyethylene (20) sorbitan monooleate is also used, the total shall not exceed 0.1%. (3) 0.1%. (4) 0.3% on a dry weight basis. If polyoxyethylene (20) sorbitan monostearate is also used, the total shall not exceed 0.5% on a dry weight basis. (5) 0.5%. If sorbitan monostearate is also used the total shall not exceed 1.0%. (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%.	
P.7	Polyoxyethylene (8) stearate	(1) Shortening (2) Unstandardized bakery foods	(1) 0.4%. (2) 0.4%.	
P.8	Potassium alginate	Same foods as listed for algin	Same levels as prescribed for algin.	
P.9	Potassium carrageenan	Same foods as listed for carrageenan	Same levels as prescribed for carrageenan.	
P.10	Potassium chloride	Unstandardized foods	Good manufacturing practice.	
P.11	Potassium citrate	Process cheese; process cream cheese; skim ilk process cheese	Good manufacturing practice.	

SECOND SCHEDULE — (CONTD)
TABLE IV (CONTD)
FOOD ADDITIVES THAT MAY BE USED AS EMULSIFYING, GELLING, STABILIZING AND THICKENING AGENTS

ITEM	COLUMN III	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>permitted in or upon</i>	<i>Maximum Level of Use</i>
P.12	Potassium furcelleran	Same foods as listed for furcelleran	Same levels as prescribed for furcelleran.
P.13	Potassium phosphate, dibasic	Process cheese; process cream cheese; skim milk process cheese	Good manufacturing practice.
P.14	Propylene glycol alginate	(1) Ale; beer; French dressing; light beer; malt liquor; mustard pickles; porter; process cheese; process cream cheese; relishes; salad dressing; skim milk process cheese; soft drinks; stout (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) (3) Sherbet (4) Unstandardized foods	(1) Good manufacturing practice. (2) 0.5%. (3) 0.75%. (4) Good manufacturing practice.
P.15	Propylene glycol ether of methylcellulose	Same foods as listed for hydroxypropyl methylcellulose.	Same levels as prescribed for hydroxypropyl methylcellulose.
P.16	Propylene glycol monofatty acid esters	(1) Margarine (2) Unstandardized foods	(1) 2%. (2) Good manufacturing practice.
S.1	Sodium acid pyrophosphate	Process cheese; process cream cheese; skim milk process cheese	Good manufacturing practice.

[Subsidiary]

[Subsidiary]

SECOND SCHEDULE — (CONTD) TABLE IV (CONTD) FOOD ADDITIVES THAT MAY BE USED AS EMULSIFYING, GELLING, STABILIZING AND THICKENING AGENTS			
ITEM	COLUMN <i>Additive</i>	COLUMN II <i>permitted in or upon</i>	COLUMN III <i>Maximum Level of Use</i>
S.2	Sodium alginate	(1) Same foods as listed for algin (2) Coarse crystal salt	(1) Same levels as prescribed for algin. (2) 15 p.p.m.
S.3	Sodium aluminium phosphate	Process cheese; process cream cheese; skim milk process cheese	Good manufacturing practice.
S.4	Sodium carboxymethyl cellulose	(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; shortening; soft drinks (2) Cottage cheese; cream cottage cheese; ice-cream; ice-cream mix; ice milk; ice milk mix. (3) Sherbet (4) Unstandardized foods	(1) Good manufacturing practice. (2) 0.5%. (3) 0.75%. (4) Good manufacturing practice.
S.5	Sodium carrageenan	Same foods as listed for carrageenan. Same foods as listed for carrageenan.	Same levels as prescribed for carrageenan.
S.6	Sodium cellulose glycolate	Same foods as listed for sodium carboxymethyl cellulose.	Same levels as prescribed for sodium carboxymethyl cellulose.

SECOND SCHEDULE — (CONT'D)
TABLE IV (CONT'D)
FOOD ADDITIVES THAT MAY BE USED AS EMULSIFYING, GELLING, STABILIZING AND THICKENING AGENTS

ITEM	COLUMN III	COLUMN II	COLUMN III
	<i>Additive</i>	<i>permitted in or upon</i>	<i>Maximum Level of Use</i>
S.7	Sodium citrate	(1) Process cheese; process cream cheese; skim milk process cheese. (2) Evaporated milk (3) Ice-cream; ice-cream mix, ice milk; ice milk mix. (4) Sherbet (5) Soft drinks	(1) Good manufacturing practice. (2) 0.1% of total stabilizer in finished product. (3) 0.5%. (4) 0.75%. (5) 300 p.p.m.
S.8	Sodium furcelleran	Same foods as listed for furcelleran	Same levels as prescribed for furcelleran.
S.9	Sodium gluconate	Process cheese; process cream cheese; skim milk process cheese	Good manufacturing practice.
S.10	Sodium hexametaphosphate	(1) Mustard pickles; process cheese; process cream cheese; relishes; skim milk process cheese; soft drinks (2) Ice-cream; ice-cream mix; ice milk; ice milk mix (3) Sherbet (4) Unstandardized foods	(1) Good manufacturing practice. (2) 0.5%. (3) 0.75%. (4) Good manufacturing practice.

[Subsidiary]

SECOND SCHEDULE — (CONTD) TABLE IV (CONTD) FOOD ADDITIVES THAT MAY BE USED AS EMULSIFYING, GELLING, STABILIZING AND THICKENING AGENTS			
ITEM	COLUMN III <i>Additive</i>	COLUMN II <i>permitted in or upon</i>	COLUMN I <i>Maximum Level of Use</i>
S.11	Sodium lauryl sulphate	(1) Egg white solids (2) Frozen egg whites; liquid egg whites.	(1) 0.1%. (2) 0.0125%.
S.12	Sodium phosphate, dibasic	(1) Chocolate drink; (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) Cottage cheese; cream cottage cheese (3) Evaporated milk (4) Unstandardized foods.	(1) Good manufacturing practice. (2) 0.5%. (3) 0.1% of total stabilizer in finished product. (4) Good manufacturing practice.
S.13	Sodium phosphate, monobasic	(1) Process cheese; process cream cheese; skim milk process cheese (2) Unstandardized foods	(1) Good manufacturing practice (2) Good manufacturing practice
S.14	Sodium phosphate, tribasic	(1) Process cheese; process cream cheese; skim milk process cheese (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.

[Subsidiary]

SECOND SCHEDULE — (CONT'D) TABLE IV (CONT'D) FOOD ADDITIVES THAT MAY BE USED AS EMULSIFYING, GELLING, STABILIZING AND THICKENING AGENTS			
ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>permitted in or upon</i>	<i>Maximum Level of Use</i>
S.15	Sodium potassium tartrate	(1) Process cheese; process cream cheese; skim milk process cheese (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
S.16	Sodium pyrophosphate, tetra-basic	(1) Process cheese; process cream cheese; skim milk process cheese (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
(S.17)	Sodium tartrate	Process cheese; process cream cheese; skim milk process cheese	Good manufacturing practice.
S.18	Sodium taurocholate	Dried egg whites	0.1%.
S.19	Sorbitan monopalmitate	Margarine	1%.
S.20	Sorbitan monostearate	(1) Imitation dry cream mix; margarine; shortening; vegetable oil creaming agent; whipped vegetable oil topping; vegetable oil topping mix	(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.

[Subsidiary]

SECOND SCHEDULE — (CONTD) TABLE IV (CONTD) FOOD ADDITIVES THAT MAY BE USED AS EMULSIFYING, GELLING, STABILIZING AND THICKENING AGENTS			
ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>permitted in or upon</i>	<i>Maximum Level of Use</i>
		(2) Cake; cake mix (3) Unstandardized confectionery coatings (4) Cake icing, cake icing mix (5) Beverage base or mix	(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%. If polyoxyethylene (20) sorbitan tristearate 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 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.

SECOND SCHEDULE — (CONTD)
TABLE IV (CONTD)
FOOD ADDITIVES THAT MAY BE USED AS EMULSIFYING, GELLING, STABILIZING AND THICKENING AGENTS

ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>permitted in or upon</i>	<i>Maximum Level of Use</i>
S.21	Stearyl monoglyceridyl citrate	Shortening	Good manufacturing practice.
S.22	Sorbitan tristearate	Margarine	1%.
S.23	Sucrose esters of fatty acids (including sucroglycerides)	Margarine	1%.
T.1	Taurocholic acid	Dried egg white	0.1%.
T.2	Tannic acid	Honey wine; wine	200 p.p.m.
T.3	Tragacanth gum	(1) French dressing; mustard pickles; process cheese; process cream cheese; salad dressing; relishes; skim milk process cheese; soft drinks (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 (4) Unstandardized foods	(1) Good manufacturing practice. (2) 0.5%. (3) 0.75%. (4) Good manufacturing practice.
T.4	Triethyl citrate	Egg whites	0.25%.
X.1	Xanthan gum	Unstandardized foods	Good manufacturing practice.

[Subsidiary]

SECOND SCHEDULE —(CONT'D) TABLE V FOOD ADDITIVES THAT MAY BE USED AS FOOD ENZYMES				Subsidiary]
ITEM	COLUMN I	COLUMN II	COLUMN III	
<i>Number</i>	<i>Additive</i>	<i>permitted in or upon</i>	<i>Maximum Level of Use</i>	
B.1	Bromelain	(1) Ale; beer; light beer; malt liquor; porter; stout (2) Frozen meat cuts; meat tenderizers; pumping pickle employed in the curing of beef cuts; sugar wafers; waffles; pancakes	(1) Good manufacturing practice. (2) Good manufacturing practice.	
C.1	Carbohydrase; (1) from <i>Aspergillus niger</i> group (2) from <i>Aspergillus flavus</i> oryzae group (3) from <i>Bacillus subtilis</i> group	(1) (a) Ale, beer, light beer, bread; malt liquor; porter; stout (b) Production of dextrose; high conversion syrup from starch (c) Unstandardized bakery foods (2) (a) Ale; beer; light beer; porter; stout; malt liquor; bread; flour; whole wheat flour (b) High conversion syrups from starch; chocolate syrups (3) (a) Ale; beer; light beer; porter; malt liquor; stout (b) Cooked cereals; chocolate syrups; high conversion syrups from starch	(1) (a) Good manufacturing practice. (b) Good manufacturing practice. (c) Good manufacturing practice. (2) (a) Good manufacturing practice. (b) Good manufacturing practice. (3) (a) Good manufacturing practice. (b) Good manufacturing practice.	
C.2	Catalase from <i>Aspergillus</i>	Cheddar, colby, granular, Swiss, and washed curd cheese	20 p.p.m.	
C.3	Cellulase from <i>Aspergillus niger</i> group	Liquid coffee concentrate	Good manufacturing practice.	
F.1	Ficin	(1) Ale; beer; light beer; porter; stout (2) Frozen meat cuts; meat tenderizers	(1) Good manufacturing practice. (2) Good manufacturing practice.	
G.1	Glucose oxidase-catalase	Egg whites; soft drinks	Good manufacturing practice.	

[Subsidiary]

SECOND SCHEDULE — (CONTD) TABLE V (CONTD) FOOD ADDITIVES THAT MAY BE USED AS FOOD ENZYMES			
ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>permitted in or upon</i>	<i>Maximum Level of Use</i>
I.1	Invertase	(1) Confectionery (2) Unstandardized bakery foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
P.1	Pancreatin	Cooked cereals; dried egg whites; sugar syrups	Good manufacturing practice.
P.2	Papain	(1) Ale; beer; light beer; malt liquor; porter; stout (2) Malt beverages; meat cuts; meat tenderisers; pumping pickle employed in the curing of beef cuts.	(1) Good manufacturing practice. (2) Good manufacturing practice.
P.3	Pectinase	Wine	Good manufacturing practice.
P.4	Pepsin	(1) Cheese; cottage cheese (2) Instant cereals (3) Ale; beer; light beer; malt liquor; porter; stout (4) Defatted soya flour	(1) Good manufacturing practice. (2) Good manufacturing practice. (3) Good manufacturing practice. (4) Good manufacturing practice.
P.5	Protease: (1) from <i>Aspergillus niger</i> group (2) from <i>Aspergillus flavus oryzae</i> group (3) from <i>Bacillus subtilis</i> group	(1) (a) Bread (b) Unstandardized bakery foods (2) (a) Ale beer; beer; frozen meat cuts; light beer; malt liquor; meat tenderizers; porter; stout (b) Unstandardized bakery foods (3) (a) Ale; beer; light beer; malt liquor; porter; stout (b) Unstandardized bakery foods	(1) (a) Good manufacturing practice. (b) Good manufacturing practice. (2) (a) Good manufacturing practice. (b) Good manufacturing practice. (3) (a) Good manufacturing practice. (b) Good manufacturing practice.

SECOND SCHEDULE — (CONTD) TABLE V (CONTD) FOOD ADDITIVES THAT MAY BE USED AS FOOD ENZYMES				Subsidiary
ITEM	COLUMN I	COLUMN II	COLUMN III	
<i>Number</i>	<i>Additive</i>	<i>permitted in or upon</i>	<i>Maximum Level of Use</i>	
R.1	Rennet	(1) Cheese; cottage cheese (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.	
TABLE VI FOODS ADDITIVES THAT MAY BE USED AS FIRMING AGENTS				
A.1	Aluminium sulphate	(1) Canned crabmeat; lobster; salmon; shrimp and tuna; pickles and relishes (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.	
A.2	Ammonium aluminium sulphate.	(1) Pickles and relishes (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.	
C.1	Calcium chloride	(1) Tomatoes; canned apples; canned vegetables; frozen apples (2) Cheese; cottage cheese	(1) 0.026% calculated as calcium. (2) Good manufacturing practice.	
C.2	Calcium citrate	(1) Tomatoes; canned apples; canned vegetables; frozen apples; frozen sliced apples (2) Unstandardized foods	(1) 0.026% calculated as calcium. (2) Good manufacturing practice.	
C.3	Calcium gluconate	Unstandardized foods	Good manufacturing practice.	
C.4	Calcium phosphate, dibasic	Unstandardized foods	Good manufacturing practice.	

[Subsidiary]

SECOND SCHEDULE — (CONTD) TABLE VI FOODS ADDITIVES THAT MAY BE USED AS FIRMING AGENTS			
ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>permitted in or upon</i>	<i>Maximum Level of Use</i>
C.5	Calcium phosphate, monobasic	(1) Tomatoes; canned apples; canned vegetables; frozen apples (2) Unstandardized foods	(1) 0.026% calculated as calcium. (2) Good manufacturing practice.
C.6	Calcium sulphate	Tomatoes; canned apples; canned vegetables; frozen apples.	0.026% calculated as calcium.
P.1	Potassium aluminium sulphate	(1) Pickles and relishes (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
S.1	Sodium aluminium sulphate	(1) Pickles and relishes (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.

SECOND SCHEDULE — (CONTD) TABLE VII FOODS ADDITIVES THAT MAY BE USED AS GLAZING AND POLISHING AGENTS				Subsidiary
ITEM	COLUMN I	COLUMN II	COLUMN III	
<i>Number</i>	<i>Additive</i>	<i>permitted in or upon</i>	<i>Maximum Level of Use</i>	
A.1	Acetylated monoglycerides	(1) Confectionery (2) Frozen fish.	(1) 0.4%. (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%.	

[Subsidiary]

SECOND SCHEDULE — (CONT'D)
TABLE VIII
MISCELLANEOUS FOOD ADDITIVES

ITEM	COLUMN I	COLUMN II	COLUMN III	COLUMN IV
<i>Number</i>	<i>Additive</i>	<i>permitted in or upon</i>	<i>Purpose of use</i>	<i>Maximum Level of Use</i>
A.1	Acetylated monoglycerides	Unstandardized foods	Coating release agent	Good manufacturing practice.
B.1	Beard 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 characterise the product	200 p.p.m. in the finished product.
C.2	Caffeine citrate	Cola type soft drinks	To characterise the product	200 p.p.m. calculated as caffeine, in the finished product.
C.3	Calcium carbonate	(1) Flour, whole wheat flour... (2) Flour, whole wheat flour... (3) Confectionery (4) Chewing gum (5) Unstandardized foods	(1) Carrier of benzoyl peroxide (2) Carrier of potassium bromate (3) Creaming and fixing agent (4) Filler (5) Carrier and dusting agent	(1) 900 p.p.m. (2) 150 p.p.m. (3) Good manufacturing practice. (4) Good manufacturing practice. (5) Good manufacturing practice.

[Subsidiary]

SECOND SCHEDULE — (CONTD) TABLE VIII — (CONTD) MISCELLANEOUS FOOD ADDITIVES				
ITEM	COLUMN I	COLUMN II	COLUMN III	COLUMN IV
<i>Number</i>	<i>Additive</i>	<i>permitted in or upon</i>	<i>Purpose of use</i>	<i>Maximum Level of Use</i>
C.4	Calcium phosphate dibasic	(1) Flour; whole wheat flour... (2) Flour; whole wheat flour...	(1) Carrier of benzoyl Peroxide (2) Carrier of potassium bromate	(1) 900 p.p.m. (2) 150 p.p.m.
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 practice.
C.8	Calcium stearoyl-1-2-lactylate	(1) Liquid and frozen egg whites (2) Dried egg whites (3) Vegetable fat toppings (4) Dehydrated potatoes	(1) Whipping agent (2) Whipping agent (3) Whipping agent (4) Conditioning agent	(1) 0.05%. (2) 0.5%. (3) 0.3%. (4) 0.5%.
C.9	Calcium sulphate	(1) Flour; whole wheat flour (2) Baking powder	(1) Carrier of benzoyl peroxide (2) Neutral filler	(1) 900 p.p.m. (2) Good manufacturing practice.
C.10	Carbon dioxide	(1) Ale; beer; carbonate (naming the fruit) juice; light beer; malt liquor; porter; soft drinks; stout; wine (2) Unstandardized foods	(1) Carbonation (2) Carbonation and pressure dispensing	(1) Good manufacturing practice. (2) Good manufacturing practice

[Subsidiary]

SECOND SCHEDULE — (CONTD)
TABLE VIII — (CONTD)
MISCELLANEOUS FOOD ADDITIVES

ITEM	COLUMN I	COLUMN II	COLUMN III	COLUMN IV
<i>Number</i>	<i>Additive</i>	<i>permitted in or upon</i>	<i>Purpose of use</i>	<i>Maximum Level of Use</i>
C.11	Castor oil	Confectionery	Release agent	Good manufacturing practice.
C.12	Cellulose, microcrystalline.	(1) Ice milk (2) Sherbet (3) Carbohydrate or calorie reduced dietetic foods (4) Whipped vegetable oil topping (5) Unstandardized frozen desserts	(1) Bodying and texturising agent (2) Bodying and texturising agent (3) Filler. (4) Bodying and texturising agent (5) Bodying and texturising agent	(1) 1.5%. (2) 0.5%. (3) Good manufacturing practice. (4) 1.5%. (5) 0.5%.
C.13	Chloro I.P.C. [Isopropyl N-(3-chlorophenyl) carbamate (99% pure)]	Potatoes	Anti-sprouting agent	50 p.p.m.
C.14	Chloropentafluoroethane.	Unstandardized foods	Pressure dispensing and aerating agent	Good manufacturing practice.

SECOND SCHEDULE —(CONTD) TABLE VIII — (CONTD) MISCELLANEOUS FOOD ADDITIVES					Subsidiary
ITEM	COLUMN I	COLUMN II	COLUMN III	COLUMN IV	
Number	Additive	permitted in or upon	Purpose of use	Maximum Level of Use	
C.15	4-chlorophenoxy acetic acid	Mung beans	Sprout activator	2 p.p.m. in the harvested bean sprout.	
C.16	Citric acid	(1) Beef blood (2) Unstandardized foods	(1) Anticoagulant (2) Culture nutrient	(1) Good manufacturing practice. (2) Good manufacturing practice.	
D.1	Dimethyl poly-silo-xane formulations	(1) Apple (or rhubarb) and (naming the fruit) jam; fats and oils; fig 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 citrus fruit) marmalade with pectin; pineapple marmalade; pineapple marmalade with pectin; shortening; skim milk powder soft drinks; wine.. (2) Unstandardized foods	(1) Antifoaming agent (2) Antifoaming agent	(1) 10 p.p.m. of dimethyl polysiloxane (2) 10 p.p.m. of dimethyl polysiloxane.	
D.2	Diethyl sodium sulfosuccinate.	Wetting agent	Wetting agent	10 p.p.m. in the finished drink	
E.1	Ethylene oxide	Fumigation	Fumigation	Good manufacturing practice. (Residues of ethylene chlorophy- drin not to exceed 1,500 p.p.m.).	

[Subsidiary]

SECOND SCHEDULE — (CONTD)
TABLE VIII — (CONTD)
MISCELLANEOUS FOOD ADDITIVES

ITEM	COLUMN I	COLUMN II	COLUMN III	COLUMN IV
<i>Number</i>	<i>Additive</i>	<i>permitted in or upon</i>	<i>Purpose of use</i>	<i>Maximum Level of Use</i>
F.1	Ferrous gluconate	Ripe olives	Colour retention.	Good manufacturing practice.
G.1	Gamma radiation from cobalt 60 sources	(1) Potatoes; onions (2) Wheat; flour; whole wheat flour.	(1) Antisprouting agent (2) For disinfestations	(1) 15,000 rads. (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; meatloaf. (2) Dry sausage	(1) To accelerate colour fixing (2) To assist in curing	(1) 0.5%. (2) Good manufacturing practice.
G.4	Glycerol	(1) Meat curing compounds; sausage casings (2) Preserved meats (3) Unstandardized foods (4) Soft drinks	(1) Humectant (2) Glaze for preserved meats (3) Humectant plasticiser (4) Humectant	(1) Good manufacturing practice. (2) Good manufacturing practice. (3) Good manufacturing practice. (4) Good manufacturing practice
H.1	Hexane	Hop extract for use in malt liquors	Solvent	2.2%.
I.1	Isopropyl alcohol	Fish protein	To extract moisture, fat and other soluble components from fish	Good manufacturing practice.

SECOND SCHEDULE — (CONT'D) TABLE VIII — (CONT'D) MISCELLANEOUS FOOD ADDITIVES					Subsidiary
ITEM	COLUMN I	COLUMN II	COLUMN III	COLUMN IV	
Number	Additive	permitted in or upon	Purpose of use	Maximum Level of Use	
L.1	Lactylic esters of fatty acids	Unstandardized foods	Plasticizing agent	Good manufacturing practice.	
L.2	Lanolin	Chewing gum	Plasticizing agent	Good manufacturing practice.	
M.1	Magnesium aluminium silicate	Chewing gum	Dusting agent	Good manufacturing practice.	
M.2	Magnesium carbonate	(1) Flour; whole wheat flour... (2) Flour; whole wheat flour... (3) Confectionery	(1) Carrier of benzoyl peroxide (2) Carrier of potassium bromated (3) Release agent	(1) 900 p.p.m. (2) 150 p.p.m. (3) Good manufacturing practice.	
M.3	Magnesium silicate	(1) Confectionery (2) Chewing gum (3) Rice	(1) Release agent (2) Dusting agent (3) Coating	(1) Good manufacturing practice. (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-3, 6-dione)	(1) Onions (2) Beets; carrots; rutabagas (3) Potatoes	(1) Anti-sprouting agent (2) Anti-sprouting agent (3) Anti-sprouting agent	(1) 15 p.p.m. (2) 30 p.p.m. (3) 50 p.p.m.	
M.6	Mannitol	(1) Dietetic foods (2) Confectionery	(1) To modify texture (2) Release agent	(1) Good manufacturing practice. (2) Good manufacturing practice.	

[Subsidiary]

SECOND SCHEDULE — (CONTD) TABLE VIII — (CONTD) MISCELLANEOUS FOOD ADDITIVES				
ITEM	COLUMN I	COLUMN II	COLUMN III	COLUMN IV
<i>Number</i>	<i>Additive</i>	<i>permitted in or upon</i>	<i>Purpose of use</i>	<i>Maximum Level of</i>
M.7	Methyl ester of a-naphthalene acetic acid	Potatoes	Anti-sprouting agent	9 p.p.m.
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	Methanol	Hop extract	Solvent	2.2%.
M.11	Microcrystalline cellulose	Same foods as listed for cellulose microcrystalline	Filler	Same levels as prescribed for cellulose microcrystalline.
M.12	Mineral oil	(1) Bakery products; confectionery; seeded raising (2) Fresh fruits and vegetables	(1) Release agent (2) Coating	(1) 0.3%. (2) 0.3%.
M.13	Monoacetin	Unstandardized bakery foods	Plasticizer	Good manufacturing practice.
M.14	Mono and di-glycerides	(1) Apple (or rhubarb) and (naming the fruit) jam; fats and oils; fig 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 citrus fruit) marmalade with pectin; pineapple marmalade; pineapple marmalade with pectin; soft drinks (2) Unstandardized foods	(1) Antifoaming agent (2) Antifoaming agent; humectant; release agent	(1) Good manufacturing practice. (2) Good manufacturing practice.

SECOND SCHEDULE — (CONTD) TABLE VIII — (CONTD) MISCELLANEOUS FOOD ADDITIVES					Subsidiary
ITEM	COLUMN I	COLUMN II	COLUMN III	COLUMN IV	
<i>Number</i>	<i>Additive</i>	<i>permitted in or upon</i>	<i>Purpose of use</i>	<i>Maximum Level of Use</i>	
M.15	Monoglycerides	(1) Oil soluble annatto (2) Unstandardized foods	(1) Solvent (2) Antifoaming agent; humectant; release agent	(1) Good manufacturing practice. (2) Good manufacturing practice.	
N.1	Nitrogen	Unstandardized foods	Pressure dispensing agent	Good manufacturing practice.	
N.2	Nitrous oxide	Unstandardized foods	Pressure dispensing agent	Good manufacturing practice.	
N.3	Nonyl alcohol	Potatoes	Anti-sprouting agent	Good manufacturing practice.	
O.1	Octafluoro-cyclobutane	Unstandardized foods	Pressure dispensing and aerating agent	Good manufacturing practice.	
O.2	Oxystearin	Cotton seed oil; peanut oil; soya 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 fruit and vegetables (2) Cheese and turnips	(1) Coating (2) Coating	(1) 0.3%. (2) Good manufacturing practice.	

[Subsidiary]

SECOND SCHEDULE — (CONTD) TABLE VIII — (CONTD) MISCELLANEOUS FOOD ADDITIVES				
ITEM	COLUMN I	COLUMN II	COLUMN III	COLUMN IV
<i>Number</i>	<i>Additive</i>	<i>permitted in or upon</i>	<i>Purpose of use</i>	<i>Maximum Level of Use</i>
P.3	Petrolatum	Fresh fruit 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	Plasticising agent	Good manufacturing practice.
P.8	Propane	Unstandardized foods	Pressure dispensing and aerating agents	Good manufacturing practice.
P.9	Propylene glycol	(1) Oil soluble amatto (2) Soft drinks (3) Unstandardized foods	(1) Solvent (2) Solvent (3) Humectant	(1) Good manufacturing practice. (2) Good manufacturing practice. (3) Good manufacturing practice.

[Subsidiary]

SECOND SCHEDULE — (CONT'D) TABLE VIII — (CONT'D) MISCELLANEOUS FOOD ADDITIVES				
ITEM	COLUMN I	COLUMN II	COLUMN III	COLUMN IV
<i>Number</i>	<i>Additive</i>	<i>permitted in or upon</i>	<i>Purpose of use</i>	<i>Maximum Level of Use</i>
Q.1	Quillaia	Beverage bases; beverage mixes; soft drinks	Foaming agent	Good manufacturing practice.
S.1	Saponin	Soft drinks	Foaming agent	Good manufacturing practice.
S.2	Sodium aluminium sulphate	Flour; whole wheat flour	Carrier of benzoyl peroxide	900 p.p.m.
S.3	Sodium bicarbonate	(1) Confectionery (2) Salt	(1) Aerating agent (2) To stabilize potassium iodate in salt	(1) Good manufacturing practice. (2) Good manufacturing practice.
S.4	Sodium carbonate	In combination with sodium hexametaphosphate for use on frozen fish fillets, frozen lobster, frozen crabs, frozen clams and frozen shrimp	To reduce thaw drip	15% of the combination of sodium carbonate and sodium hexametaphosphate.
S.5	Sodium citrate	Beef blood	Anticoagulant	0.2%.
S.6	Sodium ferrocyanide decahydrate	Dendritic salt	As an adjuvant in the production of dendritic salt crystals	13 p.p.m. calculated as anhydrous sodium ferrocyanide.

[Subsidiary]

SECOND SCHEDULE — (CONTD) TABLE VIII — (CONTD) MISCELLANEOUS FOOD ADDITIVES				
ITEM	COLUMN I	COLUMN II	COLUMN III	COLUMN IV
<i>Number</i>	<i>Additive</i>	<i>permitted in or upon</i>	<i>Purpose of use</i>	<i>Maximum Level of Use</i>
S.7	Sodium hexametaphosphate	(1) Beef blood (2) Frozen fish fillets; frozen lobsters; frozen crab; frozen clams and frozen shrimp	(1) Anti-coagulant (2) To reduce thaw drip	(1) 0.2%. (2) 0.5% total added phosphate.
S.8	Sodium phosphate, dibasic	(1) Frozen fish (2) Frozen mushrooms	(1) To prevent cracking of glaze (2) To prevent discolouration	(1) Good manufacturing practice. (2) Good manufacturing practice.
S.9	Sodium silicate	Canned drinking water	Corrosion inhibitor	Good manufacturing practice.
S.10	Sodium stearate	Chewing gum	Plasticizing agent	Good manufacturing practice.
S.11	Sodium stearoyl-2-lactylate	(1) Liquid and frozen egg whites (2) Dried egg whites (3) Oil toppings or topping mixes	(1) Whipping agent (2) Whipping agent (3) Whipping agent	(1) 0.05%. (2) 0.5%. (3) 0.3%.
S.12	Sodium sulphate	Frozen mushrooms	To prevent discolouration	Good manufacturing practice.
S.13	Sodium sulphite	Canned flaked tuna	To prevent discolouration	300 p.p.m.
S.14	Sodium thiosulphate	Salt	To stabilise potassium iodate in salt	Good manufacturing practice.
S.15	Sodium tripolyphosphate	Frozen fish fillets; frozen lobster; frozen crab; frozen clams and frozen shrimp	To reduce thaw drip	0.5% total added phosphate.

[Subsidiary]

SECOND SCHEDULE — (CONTD) TABLE VIII — (CONTD) MISCELLANEOUS FOOD ADDITIVES				
ITEM	COLUMN I	COLUMN II	COLUMN III	COLUMN IV
<i>Number</i>	<i>Additive</i>	<i>permitted in or upon</i>	<i>Purpose of use</i>	<i>Maximum Level of Use</i>
S.16	Sorbitol	(1) Confectionery (2) Marshmallows, shredded coconut (3) To modify texture	(1) Release agent (2) Humectant (3) Unstandardized foods.	(1) Good manufacturing practice. (2) Good manufacturing practice. (3) Good manufacturing practice.
S.17	Stannous chloride	(1) Asparagus packed in glass containers; concentrated fruit juice; lemon juice; lime juice (2) Soft drinks	(1) Flavour and colour stabilizer (2) Flavour and colour stabilizer	(1) Good manufacturing practice. (2) Good manufacturing practice.
S.18	Stearic acid	(1) Confectionery (2) Chewing gum	(1) Release agent (2) Plasticizing agent	(1) Good manufacturing practice. (2) Good manufacturing practice.
S.19	Sodium methyl sulphate	Pectin	A processing aid, the result of methylation of pectin by sulphuric acid and methyl alcohol and neutralised by sodium bicarbonate	0.1% of pectin.
S.20	Sucrose acetate isobutyrate.	Soft drinks	Density adjusting agent	300 p.p.m. in the beverage as consumed.
T.1	Tannic acid	Chewing gum	To reduce adhesion	Good manufacturing practice.
T.2	Triacetin	Cake mixes	Wetting agent	Good manufacturing practice.

[Subsidiary]

SECOND SCHEDULE — CONTD TABLE IX FOOD ASSITIVES THAT MAY BE USED AS NON-NUTRITIVE SWEETENING AGENTS			
ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>
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.

[Subsidiary]

SECOND SCHEDULE — CONTD TABLE X FOOD ADDITIVES THAT MAY BE USED AS PH ADJUSTING AGENTS, ACID - REACTING MATERIALS AND WATER CORRECTING AGENTS			
ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>
A.1	Acetic acid	(1) Soft drinks (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
A.2	Adipic acid	(1) Soft drinks (2) Unstandardized foods	(1) Good manufacturing 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 (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
A.5	Ammonium carbonate	(1) Chocolate; cocoa; milk chocolate; sweet chocolate (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
A.6	Ammonium citrate, dibasic	Unstandardized foods	Good manufacturing practice.

[Subsidiary]

SECOND SCHEDULE — CONTD TABLE X FOOD ADDITIVES THAT MAY BE USED AS PH ADJUSTING AGENTS, ACID - REACTING MATERIALS AND WATER CORRECTING AGENTS			
ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>
A.7	Ammonium citrate, monobasic	Unstandardized foods	Good manufacturing practice.
A.8	Ammonium hydroxide	(1) Chocolate; cocoa; milk chocolate; sweet chocolate (2) Unstandardized foods	(1) Good manufacturing (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) Ale; 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; malt liquor; porter; soft drinks; stout (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.

[Subsidiary]

SECOND SCHEDULE — CONTD TABLE X FOOD ADDITIVES THAT MAY BE USED AS PH ADJUSTING AGENTS, ACID - REACTING MATERIALS AND WATER CORRECTING AGENTS			
ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>
C.2	Calcium bicarbonate	Soft drinks	Good manufacturing practice.
C.3	Calcium carbonate	(1) Chocolate drink; ice-cream mix; ice milk mix; soft drinks (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
C.4	Calcium chloride	(1) Ale; beer; light beer; malt liquor; porter; soft drinks; stout (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
C.5	Calcium citrate	(1) Soft drinks (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
C.6	Calcium fumarate	Unstandardized foods	Good manufacturing practice.
C.7	Calcium gluconate	(1) Soft drinks (2) Unstandardized foods	1) Good manufacturing practice. (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 practices (2) 0.01%. (3) Good manufacturing practice.

[Subsidiary]

SECOND SCHEDULE — CONTD
TABLE X
FOOD ADDITIVES THAT MAY BE USED AS PH ADJUSTING AGENTS, ACID - REACTING MATERIALS AND WATER CORRECTING AGENTS

ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>
C.9	Calcium lactate	(1) Baking powder; soft drinks (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
C.10	Calcium oxide	(1) Ale; beer; chocolate drink; ice-cream mix; ice milk; light beer; malt liquor; porter; stout (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
C.11	Calcium phosphate, dibasic	Unstandardized foods	Good manufacturing practice.
C.12	Calcium phosphate, monobasic	(1) Baking powder; malt liquors (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
C.13	Calcium phosphate, tribasic	Unstandardized foods	Good manufacturing practice.
C.14	Calcium sulphate	Ale; beer; light beer; malt liquor; porter; soft drinks; stout; wine	Good manufacturing practice.

[Subsidiary]

[illegible]

SECOND SCHEDULE — CONTD
TABLE X
FOOD ADDITIVES THAT MAY BE USED AS PH ADJUSTING AGENTS, ACID - REACTING MATERIALS AND WATER CORRECTING AGENTS

ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>
C.16	Cream of tartar	Same foods as listed for potassium acid tartrate	Same levels as prescribed for potassium acid tartrate.
F.1	Fumaric acid	(1) Soft drinks; fruit and vegetables products (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
G.1	Gluconic acid	(1) Soft drinks (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
G.2	Glucono delta lactone	Unstandardized foods	Good manufacturing practice.
H.1	Hydrochloric acid	Ale; beer; light beer; malt liquor; porter; stout	Good manufacturing practice.
L.1	Lactic acid	(1) Ale; baking powder; beer; bread; cottage cheese; cream cottage cheese; French dressing; ice-cream mix; ice milk mix; light beer; malt liquor; margarine; mayonnaise; olives; pickles and relishes; porter process cheese; process cream cheese; salad dressing; sherbet; skim milk process; soft drinks; stout (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.

[Subsidiary]

SECOND SCHEDULE — CONTD TABLE X FOOD ADDITIVES THAT MAY BE USED AS PH ADJUSTING AGENTS, ACID - REACTING MATERIALS AND WATER CORRECTING AGENTS				Subsidiary
ITEM	COLUMN I	COLUMN II	COLUMN III	
Number	Additive	Permitted in or upon	Maximum Level of Use	
M.2	Magnesium carbonate	(1) Chocolate; chocolate drink; cocoa; ice-cream mix; ice milk mix; milk chocolate; soft drinks; sweet chocolate (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.	
M.3	Magnesium citrate	Soft drinks	Good manufacturing practice.	
M.4	Magnesium fumarate	Unstandardized foods	Good manufacturing practice.	
M.5	Magnesium hydroxide	(1) Chocolate; cocoa; ice-cream mix; ice milk mix; milk chocolate; sweet chocolate (2) Canned peas	(1) Good manufacturing practice. (2) 0.05%	
M.6	Magnesium oxide	Chocolate drink; ice-cream mix; ice milk mix	Good manufacturing practice.	

[Subsidiary]

SECOND SCHEDULE — CONTD
TABLE X
FOOD ADDITIVES THAT MAY BE USED AS PH ADJUSTING AGENTS, ACID - REACTING MATERIALS AND WATER CORRECTING AGENTS

ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>
M.7	Magnesium sulphate	Malt liquor; ale; beer; light beer; porter; soft drinks; stout	Good manufacturing practice.
M.8	Malic acid	(1) Apple (or rhubarb) and (naming the fruit) jam; fig marmalade with pectin; (naming the fruit) jam with pectin; (naming the fruit) jelly with pectin; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; pineapple marmalade; pineapple marmalade with pectin; soft drinks (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
P.1	Phosphoric acid	(1) Ale; beer; chocolate cocoa; cottage cheese; cream cottage cheese; malt liquor; light beer; milk chocolate; mono and diglycerides; soft drinks; porter; stout; sweet chocolate (2) Unstandardized foods (3) Fish protein	(1) Good manufacturing practice. (2) Good manufacturing practice. (3) Good manufacturing practice.
P.2	Potassium acid tartrate	(1) Baking powder (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.

[Subsidiary]

SECOND SCHEDULE — CONTD TABLE X FOOD ADDITIVES THAT MAY BE USED AS PH ADJUSTING AGENTS, ACID - REACTING MATERIALS AND WATER CORRECTING AGENTS			
ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>
P.3	Potassium aluminium sulphate	(1) Ale; baking powder; beer; light beer; malt liquor; oil soluble annatto; porter; stout (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
P.4	Potassium bicarbonate	(1) Baking powder; chocolate; cocoa; malted milk; malted milk powder; milk (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
P.5	Potassium carbonate	(1) Chocolate; cocoa; milk chocolate; soft drinks; sweet chocolate (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
P.6	Potassium chloride	Ale; beer; light beer; malt liquor; porter; soft drinks; stout	Good manufacturing practice.
P.7	Potassium citrate	(1) Soft drinks (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
P.8	Potassium fumarate	<i>Understandardized foods</i>	Good manufacturing practice.

[Subsidiary]

SECOND SCHEDULE —CONT'D TABLE X FOOD ADDITIVES THAT MAY BE USED AS PH ADJUSTING AGENTS, ACID - REACTING MATERIALS AND WATER CORRECTING AGENTS			
ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>
P.9	Potassium hydroxide	(1) Oil soluble annatto (2) Chocolate; cocoa; milk chocolate; sweet chocolate	(1) 1.0%. (2) Good manufacturing practice.
P.10	Potassium phosphate, dibasic	Unstandardized foods	Good manufacturing practice.
P.11	Potassium sulphate	Ale; beer; light beer; malt liquor; porter; soft drinks; stout	Good manufacturing practice.
S.1	Sodium acetate	(1) Soft drinks (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
S.2	Sodium acid pyrophosphate	(1) Baking powder (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
S.3	Sodium acid tartrate	Baking powder	Good manufacturing practice.
S.4	Sodium aluminium phosphate	Unstandardized foods	Good manufacturing practice.
S.5	Sodium aluminium sulphate	(1) Baking powder (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.

[Subsidiary]

[illegible]

[Subsidiary]

SECOND SCHEDULE — CONT'D TABLE X FOOD ADDITIVES THAT MAY BE USED AS PH ADJUSTING AGENTS, ACID - REACTING MATERIALS AND WATER CORRECTING AGENTS			
ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>
S.8	Sodium carbonate	(1) Apple (or rhubarb) and (naming the fruit) jam; chocolate; chocolate drink; cocoa; 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; (naming the citrus fruit) marmalade; (naming the citrus fruit) marmalade with pectin; meat binder for preserved meat product; margarine (2) Soft drinks (3) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice. (3) Good manufacturing practice.
S.9	Sodium citrate, dibasic	(1) Cottage cheese, cream; cream cottage cheese; ice-cream mix; ice milk mix; sherbet (2) Soft drinks (3) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice. (3) Good manufacturing practice.

SECOND SCHEDULE — CONTD			
TABLE X			
FOOD ADDITIVES THAT MAY BE USED AS PH ADJUSTING AGENTS, ACID - REACTING MATERIALS AND WATER CORRECTING AGENTS			
ITEM	COLUMN I	COLUMN II	COLUMN III
	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>
S.10.	Sodium citrate, monobasic	(1) Cottage cheese, cream; cream cottage cheese; ice-cream mix; ice milk mix; sherbe (2) Soft drinks (3) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice. (3) Good manufacturing practice.
S.11	Sodium citrate, tribasic	(1) Apple (or rhubarb) and (naming the fruit) jam; cottage cheese; cream; cream cottage cheese; 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; (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; sherbet (2) Soft drinks (3) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice. (3) Good manufacturing practice.
S.12	Sodium fumarate	Unstandardized foods	Good manufacturing practice.
S.13	Sodium gluconate	(1) Soft drinks (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.

[Subsidiary]

SECOND SCHEDULE — CONTD TABLE X FOOD ADDITIVES THAT MAY BE USED AS PH ADJUSTING AGENTS, ACID - REACTING MATERIALS AND WATER CORRECTING AGENTS			
ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>
S.14	Sodium hexametaphosphate	Unstandardized foods	Good manufacturing practice.
S.15	Sodium hydroxide	(1) Chocolate; chocolate 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 (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
S.16	Sodium lactate	(1) Soft drinks (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
S.17	Sodium phosphate, dibasic	(1) Ale; bacterial culture; beer; cream; light beer; malt liquors; porter; stout. (2) Soft drinks (3) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice. (3) Good manufacturing practice.
S.18	Sodium phosphate, monobasic	(1) Ale; beer; light beer; malt liquors; porter; stout (2) Soft drinks (3) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice. (3) Good manufacturing practice.

[Subsidiary]

SECOND SCHEDULE — CONTD TABLE X FOOD ADDITIVES THAT MAY BE USED AS PH ADJUSTING AGENTS, ACID - REACTING MATERIALS AND WATER-CORRECTING AGENTS			
ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>
S.19	Sodium phosphate, tribasic	(1) Ale; beer; light beer; malt liquors; porter; stout (2) Soft drinks (3) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice. (3) Good manufacturing practice.
S.20	Sodium potassium tartrate	(1) Apple (or rhubarb) and (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 citrus fruit) marmalade with pectin; pineapple marmalade or fig marmalade; pineapple marmalade with pectin or fig marmalade with pectin (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
S.21	Sodium pyrophosphate, tetra-basic	Unstandardized foods	Good manufacturing practice.
S.22	Sodium tripolyphosphate	Unstandardized foods	Good manufacturing practice.
S.23	Sulphuric acid	Ale; beer; light beer; malt liquor; porter; stout	Good manufacturing practice.

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

[illegible]

[Subsidiary]

SECOND SCHEDULE — CONTD TABLE XI PART I FOOD ADDITIVES THAT MAY BE USED AS CLASS I PRESERVATIVE				
ITEM	COLUMN I	COLUMN II	COLUMN III	
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>	
A.1	Acetic acid	(1) 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. (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.	
A.2	Ascorbic acid	(1) Ale; beer; canned mushrooms; canned tuna; frozen fruit; glaze of frozen 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; soft drinks; stout; wine (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.	
C.1	Calcium ascorbate	Same foods as listed for ascorbic acid	Same levels as prescribed for ascorbic acid.	

[Subsidiary]

SECOND SCHEDULE — CONTD TABLE XI FOOD ADDITIVES THAT MAY BE USED AS CLASS I PRESERVATIVE			
ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>
E.1	Erythorbic acid	(1) Ale; beer; frozen fruit; 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 prepared meat product; soft drinks; stout; wine (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
I.1	Iso-ascorbic acid	Same foods as listed for erythorbic acid	Same levels as prescribed for erythorbic acid.
P.1	Potassium 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.1	Sodium ascorbate	Same foods as listed for ascorbic acid	Same levels as prescribed for ascorbic acid.

[Subsidiary]

SECOND SCHEDULE — CONTD TABLE XI FOOD ADDITIVES THAT MAY BE USED AS CLASS I PRESERVATIVE			
ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>
S.2	Sodium erythorbate	Same foods as listed for erythorbic acid	Same levels as prescribed for erythorbic acid.
S.3	Sodium isoascorbate	Same foods as listed for erythorbic acid	Same levels as prescribed for erythorbic 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 preserved meat product	Alone or in any combination of nitrate and nitrite 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, extracts and flavouring	Good manufacturing practice. 0.00004% 0.05%.
W.1	Wood smoke	(1) Preserved fish; preserved meat; preserved meat product; preserved poultry meat; preserved poultry meat product; sausage (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.

[Subsidiary]

SECOND SCHEDULE — CONTD TABLE XI PART II FOOD ADDITIVES THAT MAY BE USED AS CLASS I PRESERVATIVE			
ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>
B.1	Benzoic acid	<p>(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</p> <p>(2) Tomato catsup; tomato paste; tomato pulp; tomato puree</p> <p>(3) Margarine</p> <p>(4) Unstandardized foods (except unstandardized preparations of — (a) meat and meat product; (b) fish; and (c) poultry meat and poultry meat product)</p>	<p>(1) 1,000 p.p.m.</p> <p>(2) 750 p.p.m.</p> <p>(3) 100 p.p.m. singly or in combination with sorbic acid.</p> <p>(4) 1,000 p.p.m.</p>
C.1	Calcium sorbate	Same foods as listed for sorbic acid	1,000 p.p.m., calculated as sorbic acid.

[Subsidiary]

SECOND SCHEDULE — CONT'D TABLE XI FOOD ADDITIVES THAT MAY BE USED AS CLASS I PRESERVATIVE				
ITEM	COLUMN I	COLUMN II	COLUMN III	
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>	
M.1	Methyl-p-hydroxy benzoate	<p>(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</p> <p>(2) Tomato catsup; tomato paste; tomato pulp; tomato puree</p> <p>(3) Unstandardized foods (except Unstandardized preparations of — <i>(a)</i> meat and meat product; <i>(b)</i> fish; and <i>(c)</i> poultry meat and poultry meat product)</p>	<p>(1) 1,000 p.p.m.</p> <p>(2) 750 p.p.m.</p> <p>(3) 1,000 p.p.m.</p>	
M.2	Methyl paraben	Same foods as listed for methyl-p-hydroxy benzoate	Same levels as prescribed for methyl-p-hydroxy benzoate.	
P.1	Potassium bisulphite	Same foods as listed for sulphurous acid	Same levels as prescribed for sulphurous acid.	

[Subsidiary]

SECOND SCHEDULE — CONTD
TABLE XI
FOOD ADDITIVES THAT MAY BE USED AS CLASS I PRESERVATIVE

ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>
P.3	Potassium sorbate	Same foods as listed for sorbic acid	1,000 p.p.m. calculated as sorbic acid.
P.4	Propyl-p-hydroxy benzoate	<p>(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</p> <p>(2) Tomato catsup; tomato paste; tomato pulp; tomato puree</p> <p>(3) Unstandardized foods (except unstandardized preparations of —</p> <p>(a) meat and meat product; (b) fish; and (c) poultry meat and poultry meat product)</p>	<p>(1) 1,000 p.p.m. (2) 750 p.p.m. (3) 1,000 p.p.m.</p>
P.5	Propyl paraben	Same food as listed for propyl-p-hydroxy benzoate	Same levels as prescribed for propyl-p-hydroxy benzoate.

SECOND SCHEDULE — CONT'D TABLE X1 FOOD ADDITIVES THAT MAY BE USED AS CLASS I PRESERVATIVE				Subsidiary
ITEM	COLUMN I	COLUMN II	COLUMN III	
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>	
S.1	Sodium benzoate	Same foods as listed for benzoic acid	1,000 p.p.m. calculated as benzoic acid.	
S.2	Sodium bisulphite	Same foods as listed for sulphurous acid	Same levels as prescribed for sulphurous acid.	
S.3	Sodium meta-bisulphite	Same foods as listed for sulphurous acid	Same levels as prescribed for sulphurous acid.	
S.4	Sodium salt of methyl-phydroxy benzoic acid	Same foods as listed for methyl-p-hydroxy benzoate	1,000 p.p.m. calculated as methyl-p-hydroxy benzoate.	
S.5	Sodium salt of propyl-p-hydroxy benzoic acid	Same foods as listed for propyl-p-hydroxy benzoate	1,000 p.p.m. calculated as propyl-p-hydroxy benzoate.	
S.6	Sodium sorbate	Same foods as listed for sorbic acid	1,000 p.p.m. calculated as sorbic acid.	
S.7	Sodium sulphite	Same foods as listed for sulphurous acid	Same levels as prescribed for sulphurous acid.	
S.8	Sodium dithionite	Same foods as listed for sulphurous acid	Same levels as prescribed for sulphurous acid.	

SECOND SCHEDULE — CONTD
TABLE XI
FOOD ADDITIVES THAT MAY BE USED AS CLASS II PRESERVATIVE

ITEM	COLUMN I <i>Additive</i>	COLUMN II <i>Permitted in or upon</i>	COLUMN III <i>Maximum Level of Use</i>
S.9	Sorbic acid	<p>(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; (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</p> <p>(2) Margarine</p> <p>(3) Unstandardized foods (except unstandardized preparations of — (a) meat and meat product; (b) fish; and (c) poultry meat and poultry meat product)</p>	<p>(1) 1,000 p.p.m.</p> <p>(2) 1,000 p.p.m. singly or in combination with benzoic acid. (3) 1,000 p.p.m.</p>
S.10	Sulphurous acid	<p>(1) Honey wine; wine</p> <p>(2) Ale; beer; light beer; malt liquor; porter; stout; corn starch</p> <p>(3) Apple (or rhubarb) and (naming the fruit) jam; fancy molasses; fig marmalade with pectin; frozen sliced apple; fruit juices; gelatine; glucose solids; (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; (naming the source of the glucose) syrup; refiners' molasses; table molasses; tomato catsup; tomato paste; tomato pulp; tomato puree</p> <p>(4) Soft drinks</p> <p>(5) Dried fruit and vegetables</p> <p>(6) Unstandardized foods (except in food recognised 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)</p> <p>(7) Frozen mushrooms</p>	<p>(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.</p> <p>(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.</p> <p>(7) 90 p.p.m. calculated as sulphur dioxide.</p>

[Subsidiary]

[Subsidiary]

SECOND SCHEDULE — CONTD TABLE XI PART III FOOD ADDITIVES THAT MAY BE USED AS CLASS II PRESERVATIVE			
ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>
C.1	Calcium propionate	Same foods as listed for propionic acid	2,000 p.p.m. calculated as propionic acid.
C.2	Calcium sorbate	Same foods as listed for sorbic acid	Same maximum levels of use as listed for sorbic acid.
P.1	Potassium sorbate	Same foods as listed for sorbic acid	Same maximum levels of use as listed for sorbic acid.
P.2	Propionic acid	(1) Bread; cheese (2) Unstandardized foods (except unstandardized preparations of — (a) meat and meat product (b) fish; and (c) poultry meat and poultry meat product)	(1) 2,000 p.p.m. (2) 2,000 p.p.m.
S.1	Sodium diacetate	(1) Bread; cheese (2) Unstandardized foods (except unstandardized preparations of — (a) meat and meat product (b) fish; and (c) poultry meat and poultry meat product)	(1) 3,000 p.p.m. (2) 3,000 p.p.m.

SECOND SCHEDULE — CONTD TABLE XI PART III FOOD ADDITIVES THAT MAY BE USED AS CLASS III PRESERVATIVE			
ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>
S.2	Sodium propionate	Same foods as listed for propionic acid	2,000 p.p.m. calculated as propionic acid.
S.3	Sodium sorbate	Same foods as listed for sorbic acid	Same maximum levels of use as listed for sorbic acid.
S.4	Sorbic acid	(1) Bread (2) Cheese (3) Unstandardized foods (except unstandardized preparations of— (a) meat and meat product (b) fish; and (c) poultry meat and poultry meat product) (4) Wine	(1) 1,000 p.p.m. (2) 3,000 p.p.m. (3) 1,000 p.p.m. (4) 200 p.p.m.

[Subsidiary]

SECOND SCHEDULE — CONTD TABLE XI PART IV FOOD ADDITIVES THAT MAY BE USED AS CLASS IV PRESERVATIVE				
ITEM	COLUMN I	COLUMN II	COLUMN III	
Number	Additive	Permitted in or upon	Maximum Level of Use	
A.1	Ascorbic acid	(1) Fats and oils; lard; margarine; monoglycerides and diglycerides; shortening (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.	
A.2	Ascorbyl palmitate	(1) Fats and oils; lard; margarine; monoglycerides and diglycerides; shortening (2) Unstandardized foods (except unstandardized preparations of — (a) meat and meat product; (b) fish; and (c) poultry meat and poultry meat product)	(1) Good manufacturing practice. (2) Good manufacturing practice.	
A.3	Ascorbyl stearate	Margarine	Good manufacturing practice.	

[Subsidiary]

SECOND SCHEDULE — CONT'D TABLE XI PART IV FOOD ADDITIVES THAT MAY BE USED AS CLASS IV PRESERVATIVE			
ITEM	COLUMN I	COLUMN II	COLUMN III
	Additive	Permitted in or upon	Maximum Level of Use
B.1	Butylated hydroxyanisole (a mixture of 2-tertiary butyl-4-hydroxyanisole and 3-tertiary butyl-4-hydroxyanisole)	<p>(1) Fats and oils; lard; monoglycerides and di-glycerides; shortening</p> <p>(2) Dried breakfast cereals; dehydrated potato products</p> <p>(3) Chewing gum</p> <p>(4) Essential oils; citrus oil flavours; dry flavours</p> <p>(5) Citrus oils</p> <p>(6) Partially defatted pork fatty tissues; partially defatted beef fatty tissue</p> <p>(7) Vitamin A liquids for addition to food.</p> <p>(8) Dry beverage mixes; dry dessert and confection mixes</p> <p>(9) Active dry yeast</p> <p>(10) Soft drinks</p> <p>(11) Other unstandardized foods (except unstandardized preparations of —</p> <p>(a) meat and meat product;</p> <p>(b) fish; and</p> <p>(c) poultry meat and poultry meat product)</p>	<p>(1) 0.01%. If butylated hydroxytoluene or propyl, octyl or dodecyl gallate is also used the total shall not exceed 0.01%.</p> <p>(2) 0.005%. If butylated hydroxytoluene or propyl gallate is also used the total shall not exceed 0.005%.</p> <p>(3) 0.02%. If butylated hydroxytoluene or propyl gallate is also used the total shall not exceed 0.02%.</p> <p>(4) 0.125%. If butylated hydroxytoluene or propyl gallate is also used the total shall not exceed 0.125%.</p> <p>(5) 0.5%. If butylated hydroxytoluene or propyl gallate is also used the total shall not exceed 0.5%.</p> <p>(6) 0.0065%. If butylated hydroxytoluene is also used the total shall not exceed 0.0065%.</p> <p>(7) 5 mg/1,000,000 units.</p> <p>(8) 0.009%.</p> <p>(9) 0.1%.</p> <p>(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.</p> <p>(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.</p>

[Subsidiary]

SECOND SCHEDULE — CONTD TABLE XI PART IV FOOD ADDITIVES THAT MAY BE USED AS CLASS IV PRESERVATIVE			
ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>
B.2	Butylated hydroxytoluene (3,5-di-tertiary butyl-4-hydroxytoluene).	<p>(1) Fats and oils; lard; margarine monoglycerides and diglycerides; shortening</p> <p>(2) Dried breakfast cereals; dehydrated potato products</p> <p>(3) Chewing gum</p> <p>(4) Essential oils; citrus oil flavours; dry flavours</p> <p>(5) Citrus oils</p> <p>(6) Partially defatted pork fatty tissues; partially defatted beef fatty tissue</p> <p>(7) Vitamin A liquids for addition to food</p> <p>(8) Parboiled rice</p> <p>(9) Soft drinks</p> <p>(10) Other unstandardized foods (except unstandardized preparations of— (a) meat and meat product; (b) fish; and (c) poultry meat and poultry meat product)</p>	<p>(1) 0.01%. If butylated hydroxyanisole or propyl, octyl or dodecyl gallate is also used the total shall not exceed 0.01%.</p> <p>(2) 0.005%. If butylated hydroxyanisole or propyl gallate is also used the total shall not exceed 0.005%.</p> <p>(3) 0.02%. If butylated hydroxyanisole or propyl gallate is also used the total shall not exceed 0.02%.</p> <p>(4) 0.125%. If butylated hydroxyanisole or propyl gallate is also used the total shall not exceed 0.125%.</p> <p>(5) 0.5%. If butylated hydroxyanisole or propyl gallate is also used the total shall not exceed 0.5%.</p> <p>(6) 0.0065%. If butylated hydroxyanisole is also used the total shall not exceed 0.0065%.</p> <p>(7) 5 mg/1,000,000 units.</p> <p>(8) 0.0035%.</p> <p>(9) 0.02% of the fat or the oil content of the food. If butylated hydroxyanisole or propyl gallate is also used the total shall not exceed 0.02% of the fat or the oil content of the food.</p> <p>(10) 0.02% of the fat or the oil content of the food. If butylated hydroxyanisole or propyl gallate is also used the total shall not exceed 0.02% of the fat or the oil content of the food.</p>

[Subsidiary]

SECOND SCHEDULE — CONTD TABLE XI PRT IV FOOD ADDITIVES THAT MAY BE USED AS CLASS IV PRESERVATIVE			
ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>
C.1	Citric acid	(1) Fats and oils; lard; margarine; monoglycerides and di-glycerides; shortening (2) Unstandardized foods (except unstandardized preparations of— (a) meat and meat product; (b) fish; and (c) poultry meat and poultry meat product)	(1) Good manufacturing practice. (2) Good manufacturing practice.
G.1	Gallates, dodecyl, octyl, propyl	(1) Edible fats and oils, shortening (2) Butter fat not intended for direct consumption or for use in recombined milk or recombined milk products (3) Margarine	(1) 0.01% singly or in combination. (2) 0.01% singly or in combination. (3) 0.01% singly or in combination with butylated hydroxyanisole or butylated hydroxytoluene.
G.2	Gallate, propyl	(1) Dried breakfast cereals; dehydrated potato products (2) Chewing gum (3) Essential oils; dry flavours (4) Citrus oils	(1) 0.005%. If butylated hydroxyanisole or butylated hydroxytoluene is also used the total shall not exceed 0.005%. (2) 0.01%. If butylated hydroxyanisole or butylated hydroxytoluene is also used the total shall not exceed 0.01%. (3) 0.125%. If butylated hydroxyanisole or butylated hydroxytoluene is also used the total shall not exceed 0.125%. (4) 0.5%. If butylated hydroxyanisole or butylated hydroxytoluene is also used the total shall not exceed 0.5%.

SECOND SCHEDULE — CONTD TABLE XI PART IV FOOD ADDITIVES THAT MAY BE USED AS CLASS IV PRESERVATIVE				Subsidiary
ITEM	COLUMN I <i>Additive</i>	COLUMN II <i>Permitted in or upon</i>	COLUMN III <i>Maximum Level of Use</i>	
		(5) Soft drinks (6) Other unstandardized foods (except unstandardized preparations of— (a) meat and meat product; (b) fish; and (c) poultry meat and poultry meat product)	(5) 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 (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.	
G.3	Gum guaiac	(1) Fats and oils; lard; monoglycerides and di-glycerides; shortening (2) Unstandardized foods (except unstandardized preparations of— (a) Meat and meat product; (b) fish; and (c) poultry meat and poultry meat products	(1) Good manufacturing practice. (2) Good manufacturing practice.	

[Subsidiary]

SECOND SCHEDULE — CONTD TABLE XI PART IV FOOD ADDITIVES THAT MAY BE USED AS CLASS IV PRESERVATIVE			
ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>
L.1	Lecithin	(1) Fats and oils; lard; monoglycerides and di-glycerides; shortening (2) Unstandardized foods (except unstandardized preparations of— (a) meat and meat product; (b) fish; and (c) poultry meat and poultry meat product)	(1) Good manufacturing practice. (2) Good manufacturing practice.
L.2	Lecithin citrate	Same foods as listed for lecithin	Same maximum levels of use as listed for lecithin.
M.1	monoglyceride citrate	(1) Fats and oils; lard; margarine; monoglycerides and di-glycerides; shortening (2) Unstandardized foods (except unstandardized preparations of— (a) meat and meat product; (b) fish; and (c) poultry meat and poultry meat product)	(1) Good manufacturing practice. (2) Good manufacturing practice.

[Subsidiary]

SECOND SCHEDULE — CONT'D TABLE XI PART IV FOOD ADDITIVES THAT MAY BE USED AS CLASS IV PRESERVATIVE			
ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>
M.2	Monoisopropyl citrate	(1) Fats and oils; lard; margarine; monoglycerides and di-glycerides; shortening (2) Unstandardized foods (except unstandardized preparations of — (a) meat and meat product; (b) fish; and (c) poultry meat and poultry meat product)	(1) Good manufacturing practice. (2) Good manufacturing practice.
T.1	Tartaric acid	(1) Fats and oils; lard; monoglycerides and diglycerides; shortening (2) Unstandardized foods (except unstandardized preparations of — (a) meat and meat product; (b) fish; and (c) poultry meat and poultry meat product)	(1) Good manufacturing practice. (2) Good manufacturing practice.
V.1	Vegetable oils containing tocopherols	(1) Fats and oils; lard; monoglycerides and diglycerides; margarine; shortening (2) Unstandardized foods (except unstandardized preparations of — (a) meat and meat product; (b) fish; and (c) poultry meat and poultry meat product)	(1) Good manufacturing practice. (2) Good manufacturing practice

[Subsidiary]

SECOND SCHEDULE —CONTD TABLE XII PART IV FOOD ADDITIVES THAT MAY BE USED AS SEQUESTERING AGENTS			
ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>
A.1	Ammonium citrate, dibasic	Unstandardized foods	Good manufacturing practice.
A.2	Ammonium citrate, monobasic	Unstandardized foods	Good manufacturing practice.
C.1	Calcium citrate	Unstandardized foods	Good manufacturing practice.
C.2	Calcium disodium ethylenediaminetetraacetate	(1) Ale; beer; light beer; malt liquor; porter; soft drinks; stout (2) French dressing; mayonnaise; salad dressing; unstandardized dressings and sauces (3) Potato salad; sandwich spread (4) Canned shrimp and tuna (5) Canned crabmeat, lobster and salmon (6) Margarine and shortening (7) Cooked, canned clams	(1) 25 p.p.m. (2) 75 p.p.m. (3) 100 p.p.m. (4) 250 p.p.m. (5) 275 p.p.m. (6) 75 p.p.m. (7) 340 p.p.m.

[Subsidiary]

SECOND SCHEDULE — CONTD TABLE XIII PART IV FOOD ADDITIVES THAT MAY BE USED AS SEQUESTERING AGENTS			
ITEM	COLUMN I <i>Additive</i>	COLUMN II <i>Permitted in or upon</i>	COLUMN III <i>Maximum Level of Use</i>
C.3	Calcium disodium EDTA	Same foods as listed for calcium disodium ethylene diaminetetraacetate	Same levels as prescribed for calcium disodium ethylenediaminetetraacetate.
C.4	Calcium phosphate, monobasic	(1) Ice-cream mix; ice milk mix; sherbet (2) Unstandardized dairy products	(1) Good manufacturing practice. (2) Good manufacturing practice.
C.5	Calcium phosphate, tribasic	Ice-cream mix; ice milk mix	Good manufacturing practice.
C.6	Calcium phytate	Glazed fruit	Good manufacturing practice.
C.7	Citric acid	(1) Pumping pickle, cover pickle and dry cure employed in the curing of preserved meat or preserved meat product. (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice
D.1	Disodium enediaminetetraacetate	(1) Dressing and sauces (2) Sandwich spread (3) Canned red kidney beans (4) Dried banana products	(1) 75 p.p.m. calculated as anhydrous calcium disodium ethylenediaminetetraacetate. (2) 100 p.p.m. calculated as anhydrous calcium disodium ethylenediaminetetraacetate. (3) 165 p.p.m. calculated as anhydrous calcium disodium ethylenediaminetetraacetate. (4) 295 p.p.m. calculated as anhydrous calcium disodium ethylenediaminetetraacetate.

[Subsidiary]

SECOND SCHEDULE —CONTD TABLE XII PART IV FOOD ADDITIVES THAT MAY BE USED AS SEQUESTERING AGENTS			
ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>
G.1	Glycine	(1) Mono and di-glycerides (2) Shortening	(1) 0.02%. (2) 0.02%.
P.1	Phosphoric acid	Mono and di-glycerides	0.02%.
P.2	Potassium phosphate, monobasic	(1) Ice-cream mix; ice milk mix; sherbet (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
P.3	Potassium pyrophosphate, tetrabasic	Meat tenderisers	Good manufacturing practice.
S.1	Sodium acid pyrophosphate	(1) Canned sea foods; preserved beef and pork; preserved beef and pork products. (2) Ice-cream mix; ice milk mix; pumping pickle for the curing of pork and beef cuts (3) Unstandardized foods	(1) 0.5% total added phosphate calculated as sodium phosphate, dibasic. (2) Good manufacturing practice. (3) Good manufacturing practice.
S.2	Sodium citrate	(1) Ice-cream mix; ice milk mix; sherbet; pumping pickle and dry cure employed in the curing of preserved meat or preserved meat product (2) Unstandardized foods	(1) Good manufacturing practice. (2) Good manufacturing practice.

[Subsidiary]

SECOND SCHEDULE — CONTD TABLE XIII PART IV FOOD ADDITIVES THAT MAY BE USED AS SEQUESTERING AGENTS			
ITEM	COLUMN I <i>Additive</i>	COLUMN II <i>Permitted in or upon</i>	COLUMN III <i>Maximum Level of Use</i>
S.3	Sodium hexametaphosphate	(1) Preserved beef and pork; preserved beef and pork products (2) Canned sea foods (3) Ice-cream mix; ice milk mix; pumping pickle for the curing of pork and beef cuts (4) Unstandardized foods	(1) 0.5% total added phosphate calculated as sodium phosphate, dibasic. (2) 0.1%. (3) Good manufacturing practice. (4) Good manufacturing practice.
S.4	Sodium phosphate, dibasic	(1) Preserved beef and pork; preserved beef and pork products (2) Ice-cream mix; ice milk mix; pumping pickle for the curing of pork and beef cuts; sherbet (3) Unstandardized foods	(1) 0.5% total added phosphate calculated as sodium phosphate, dibasic. (2) Good manufacturing practice. (3) Good manufacturing practice.
S.5	Sodium phosphate, monobasic	(1) Preserved beef and pork; preserved beef and pork products (2) Ice-cream mix; ice milk mix; pumping pickle for the curing of pork and beef cuts; sherbet (3) Unstandardized foods	(1) 0.5% total added phosphate calculated as sodium phosphate, dibasic. (2) Good manufacturing practice. (3) Good manufacturing practice.
S.6	Sodium pyrophosphate, tetrabasic	(1) Preserved beef and pork; preserved beef and pork products (2) Ice-cream mix; ice milk mix; meat tenderisers; pumping pickle for the curing of pork and beef cuts; sherbet (3) Unstandardized foods	(1) 0.5% total added phosphate calculated as sodium phosphate, dibasic. (2) Good manufacturing practice. (3) Good manufacturing practice.

[Subsidiary]

SECOND SCHEDULE —CONTD TABLE XII PART IV FOOD ADDITIVES THAT MAY BE USED AS SEQUESTERING AGENTS			
ITEM	COLUMN I <i>Additive</i>	COLUMN II <i>Permitted in or upon</i>	COLUMN III <i>Maximum Level of Use</i>
S.7	Sodium tripolyphosphate	(1) Preserved beef and pork; preserved beef and pork products (2) Pumping pickle for the curing of pork and beef cuts (3) Unstandardized foods	(1) 0.5% total added sodium phosphate calculated as sodium phosphate, dibasic. (2) Good manufacturing practice. (3) Good manufacturing practice.
S.8	Stearyl citrate	Margarine	0.15%.
TABLE XIII FOOD ADDITIVES THAT MAY BE USED AS STARCH MODIFYING AGENTS			
A.1	Acetic anhydride	Starch	Good manufacturing practice.
A.2	Adipic acid	Starch	Good manufacturing practice.
A.3	Aluminium sulphate	Starch	Good manufacturing practice.
E.1	Epichlorhydrin	Starch	Good manufacturing practice.
H.1	Hydrochloric acid	Starch	Good manufacturing practice.
H.2	Hydrogen peroxide	Starch	Good manufacturing practice.
M.1	Magnesium sulphate	Starch	0.4%.

[Subsidiary]

SECOND SCHEDULE — CONT'D TABLE XIII — CONT'D FOOD ADDITIVES THAT MAY BE USED AS STARCH MODIFYING AGENTS			
ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>
N.1	Nitric acid	Starch	Good manufacturing practice.
O.1	Octenyl succinic anhydride	Starch	Good manufacturing practice.
P.1	Peracetic acid	Starch	Good manufacturing practice.
P.2	Phosphorous oxychloride	Starch	Good manufacturing practice.
P.3	Potassium permanganate	Starch	50 p.p.m. of manganese sulphate calculated as manganese.
P.4	Propylene oxide	Starch	25%.
S.1	Sodium acetate	Starch	Good manufacturing practice.
S.2	Sodium bicarbonate	Starch	Good manufacturing practice.
S.3	Sodium carbonate	Starch	Good manufacturing practice.
S.4	Sodium chlorite	Starch	Good manufacturing practice.
S.5	Sodium hydroxide	Starch	Good manufacturing practice.
S.6	Sodium hypochlorite	Starch	Good manufacturing practice.

SECOND SCHEDULE — CONTD TABLE XIII — CONTD FOOD ADDITIVES THAT MAY BE USED AS STARCH MODIFYING AGENTS			
ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>
S.7	Sodium trimetaphosphate	Starch	400 p.p.m. calculated as phosphorous.
S.8	Succinic anhydride	Starch	Good manufacturing practice.
S.9	Sulphuric acid	Starch	Good manufacturing practice.
SECOND SCHEDULE — CONTD TABLE XIV — CONTD FOOD ADDITIVES THAT MAY BE USED AS YEAST FOODS			
A.1	Ammonium chloride	(1) Flour; whole wheat flour (2) Bread (3) Unstandardized foods	(1) 2,000 p.p.m. of the flour. (2) 2,500 p.p.m. of the flour. (3) Good manufacturing practice.
A.2	Ammonium phosphate, dibasic	(1) Bread (2) Honey wine; wine (3) Unstandardized bakery foods	(1) 2,500 p.p.m. of the flour. (2) Good manufacturing practice. (3) Good manufacturing practice.
A.3	Ammonium phosphate, monobasic	(1) Bread (2) Ale; beer; light beer; malt liquor; porter; stout; wine (3) Unstandardized bakery foods	(1) 2,500 p.p.m. of the flour. (2) Good manufacturing practice. (3) Good manufacturing practice.

[Subsidiary]

SECOND SCHEDULE — CONTD TABLE XIV — CONTD FOOD ADDITIVES THAT MAY BE USED AS YEAST FOODS				Subsidiary
ITEM	COLUMN I	COLUMN II	COLUMN III	
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>	
A.4	Ammonium sulphate	(1) Bread (2) Honey wine; wine (3) Unstandardized bakery foods	(1) 2,500 p.p.m. of the flour. (2) Good manufacturing practice. (3) Good manufacturing practice.	
C.1	Calcium carbonate	(1) Bread (2) Unstandardized bakery foods	(1) 2,500 p.p.m. of the flour. (2) Good manufacturing practice.	
C.2	Calcium chloride	Unstandardized bakery foods	Good manufacturing practice.	
C.3	Calcium citrate	Unstandardized bakery foods	Good manufacturing practice.	
C.4	Calcium lactate	(1) Bread (2) Unstandardized bakery foods	(1) 2,500 p.p.m. of the flour. (2) Good manufacturing practice.	
C.5	Calcium phosphate, dibasic	(1) Bread (2) Unstandardized bakery foods	(1) 2,500 p.p.m. of the flour. (2) Good manufacturing practice.	
C.6	Calcium phosphate, monobasic	(1) Bread (2) Flour (3) Unstandardized bakery foods	(1) 7,500 p.p.m. of the flour. (2) 7,500 p.p.m. of the flour. (3) Good manufacturing practice.	
C.7	Calcium phosphate, tribasic	Unstandardized bakery foods	Good manufacturing practice.	
C.8	Calcium sulphate	(1) Bread (2) Unstandardized bakery foods	(1) 5,000 p.p.m. of the flour. (2) Good manufacturing practice.	
M.1	Manganese sulphate	Ale; beer; light beer; malt liquor; porter; stout	Good manufacturing practice.	

SECOND SCHEDULE — CONTD
TABLE XIV — CONTD
FOOD ADDITIVES THAT MAY BE USED AS YEAST FOODS

ITEM	COLUMN I	COLUMN II	COLUMN III
<i>Number</i>	<i>Additive</i>	<i>Permitted in or upon</i>	<i>Maximum Level of Use</i>
P.1	Phosphoric acid	Ale; beer; light beer; malt liquor; porter; stout	Good manufacturing practice.
P.2	Potassium chloride	(1) Ale; beer; light beer; malt liquor; porter; stout (2) Unstandardized bakery foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
P.3	Potassium phosphate, dibasic	(1) Ale; beer; light beer; honey wine; wine; malt liquor; porter; stout (2) Unstandardized bakery foods	(1) Good manufacturing practice. (2) Good manufacturing practice.
P.4	Potassium phosphate, monobasic	Ale; beer; malt liquor; honey wine; light beer; wine; porter; stout	Good manufacturing practice.
S.1	Sodium sulphate	Unstandardized bakery foods	Good manufacturing practice.
U.1	Urea	Honey wine; wine	Good manufacturing practice.
Z.1	Zinc sulphate	Ale; beer; light beer; malt liquor; porter; stout	Good manufacturing practice.

[Subsidiary]

THIRD SCHEDULE STANDARDS FOR SPECIFIED FOOD COLOURS						
(REG. 44)						
Subsidiary						
Name	Chemical Name	Pure Dye	Water Insoluble Matter	Subsidiary Dye	Ether Extractable Matter	Intermediate
		<i>Minimum Percentage</i>	<i>Maximum Percentage</i>	<i>Maximum Percentage</i>	<i>Maximum Percentage</i>	<i>Maximum Percentage</i>
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 tetraiodofluorescein	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

[Subsidiary]

FOURTH SCHEDULE

(REG. 50)

EXEMPTION LIMITS FOR POISONOUS OR HARMFUL SUBSTANCES IN FOOD

PART I

Food	SUBSTANCES IN PARTS PER MILLION					
	Arsenic	Lead	Copper	Zinc	Fluorine	Mercury
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	—	—	—
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	2	—
Phosphoric acid	4	5	30	50	10	—
Calcium phosphate	4	5	30	30	20	—
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	—
Gelatine	2	7	30	100	60	—
Gelling agents, except gelatine..... ..	2	20	50	200	2	—

[Subsidiary]

Dried herbs, curry powder and spices	5					
Beverages as consumed and bottled water excluding mineral water	0.1					
Tea	1					
Edible bone meal	1					
Fish protein	3.5					
Foods not specified	—					

FOUTH SCHEDULE (CONTD)

PART II

<i>Common or trade name</i>	<i>Chemical name</i>	<i>Tolerance P.P.M.</i>	<i>Foods</i>
Aldicarb	2-methyl-2- (methylthio) propionaldehyde 0- (methyl carbomoyl) oxime	0.1	Cottonseed
Aldrin	1, 2, 3, 4, 10, 10-hexachloro-1,4,4a, 5, 8, 8a-hexahydro-exo-1, 4- endo-5, 8-dimethano-naphtalene.	0.2	Beets, carrots, parsnips, potatoes, turnips.
		0.1	Maize grain, marrows, sorghum grain, spinach, sweet corn.
		Dieldrin residue to be included in the analysis	
Aluminium phosphide (Phostoxin)	Aluminium phosphide	0.1	Raw cereals.
		0.01	Flour and other milled products, breakfast cereals, dried vegetables, spices.
		Calculated as hydrogen phosphide	
Anilazine (Dyrene)	2, 4, dichloro-6-(2-chloroanilino)-1, 3,5-triazine	20	Strawberries.
		10	Blueberries, 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.
		0.25	Maize grain, sorghum grain, sugar cane, wheat grain.
Atrazine	2-chloro-4-ethylamino-6-isopropylamino-1, 3, 5, triazine	0.02	Eggs, milk, meat, fat and meat products of cattle, goats, hogs, horses, poultry and sheep.
Azinphosmethyl (Guthion)	S-(3, 4-dihydro-4-oxobenzo (d)-(1, 2, 3)-triazin-3-ylmethyl) dimethyl phorothiolothionate	4.0	Apricots, grapes.
		1.0	Other fruits.
		0.5	Vegetables.

[Subsidiary]

FOURTH SCHEDULE (CONTD)

PART II- (CONTD)

<i>Common or trade name</i>	<i>Chemical name</i>	<i>Tolerance P.P.M.</i>	<i>Foods</i>
Binapacryl (Benlate)	Methyl-N-(1-butylcarbomoyl)-2-benzimidazole carbamate	15	Apricots, cherries, nectarines, peaches, plums (including fresh prunes). Snap beans (succulent). Cucumbers, melons, summer squash, winter squash.
		2.0	
		1.0	
Binapacryl (morocide)	2-(1-methyl-n-propyl) 4, 6- dinitrophenyl 2-methylcrotonate	0.2	Banana pulp, peanuts, sugar beetroots. Peaches, cherries. Apples, pears, grapes. Plums. Nectarine
		1.0	
		0.5	
		0.3	
Bonaid	Ethyl 4-hydroxy-6, 7-di-isobutoxy-3- quionoline carboxylate	0.2	Poultry meat and products, kidney and liver of poultry, poultry skin and underlying fat.
		0.4	
Bromophos	4-bromo-2,5-dichlorophenyl dimethyl phosphorothionate	0.1	Muscle of poultry. Apples.
		0.5	
Calcium cyanide	Calcium cyanide	25	Barley, maize, rice, rye, oats, sorghum, wheat.
		Calculated as hydrogen cyanide	
Captafol (Diflotan)	N - (1 , 1 , 2 , 2-tetrachloroethylthio)-3 a , 4 , 7 , 7 a - tetrahydrophthalimide.	15	Peaches. Cherries (sour). Cherries (sweet). Tomatoes. Melons (whole). Cucumbers (whole) Apricots. Plums. Apples, cherries Pears. Apricots. Citrus fruits, peaches, plums, rhubarbs, tomatoes.
		10	
		2.0	
		5	
		2.0	
		1.0	
		0.5	
		0.2	
		40	
		30	
		20	
		15	
Captan	N - (t r i c h l o r o - methylthio) 3a, 4, 7, 7a-tetrahydrophthalimide.	10	Strawberries, raspberries, cranberries, cucumbers, greenbeans, lettuce, marrows, peppers. Raisins.
		5	

FOURTH SCHEDULE (CONT'D) PART II- (CONT'D)				[Subsidiary]
Common or trade name	Chemical name	Tolerance P.P.M.	Foods	
Carbaryl (Sevin)	1-naphthyl methylcarbamate	5	Raspberries, blackberries, boysenberries, peaches, nectarines, leafy vegetables (except brassica), nuts (whole), olives (fresh), sunflower seed (entire), avocados.	
		10		
		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-dimethyl benzofuran-7-yl methylcarbamate	0.5	Turnips.	
		0.2	Rice.	
		0.1	Maize grain, sugar-cane.	
Carbophenothion	S - (4 - c h l o r o - phenylthiomethyl) diethyl hosporoethiolothionate	2.0	Grapefruit, lemons, limes, oranges, sorghum grain, tangerines.	

FOURTH SCHEDULE (CONTD) PART II- (CONTD)			
Common or trade name	Chemical name	Tolerance P.P.M.	Foods
Chinomethionat (Morestan)	6-methyl-2-oxo-1,3-dithiolo (4, 5-b)-quinoxaline	0.8	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.
		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-3a, 4, 7, 7a-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.

FOURTH SCHEDULE (CONTD) PART II- (CONTD)				[Subsidiary]
Common or trade name	Chemical name	Tolerance P.P.M.	Foods	
Chlorfenson (Ovex, Ovotran)	4-chlorophenyl 4-Chlorobenzene- sulphonate	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, watermelons.	
		0.1	Almonds, bananas, figs, guavas, filberts, mangoes, olives, passion fruit, papayas, pecans; pomegranates, pineapples, strawberries, walnuts.	
		0.02	Citrus, pome and stone 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).	
		5.0	Citrus fruits.	
		3.0	Apples, peaches, pears, plums, prunes.	
Chlorfenvinphos	2 - c h l o r o - 1 - (2 , 4-dichlorophenyl) vinyl diethyl phosphate	0.4	Carrots, celery.	
		0.2	Meat (fat basis).	
		0.2	Milk and milk products.	
		0.1	Cauliflower, relish, horse radish, tomatoes.	
		0.05	Brussels sprouts, cabbage, broccoli, swedes, turnips, potatoes, sweet potatoes, onions, leeks, mushroom, aubergines, peanuts (shelled), maize, wheat grain, cottonseed, rice (raw and polished).	

[Subsidiary]

FOUTH SCHEDULE (CONTD) PART II- (CONTD)			
Common or trade name	Chemical name	Tolerance P.P.M.	Foods
ClopidoI (Coyden 25)	3,5-dichloro-2,6-dimethyl-4-pyridinol...	25 10	Uncooked liver and kidney of poultry. Uncooked tissue of poultry.
Chlorobenzilate	E t h y l - 4 , 4 ' -lorodiphenylglycollate or ethyl 4, 4'-dichlorobenzilate	5.0 1.0 0.2 1.0	Apples, pears (whole fruit). Citrus fruit (whole). Almonds, walnuts (without shells). Melons, cantaloupes.
Chlorphenamidine	N N - d i m e t h y l - N ' (2-methyl-4-chlorophenyl) formamidine	5.0 4.0 3.0 5.0	Pears. Peaches. Apples. Pears.
Chlorphenamidine hydrochloride	N N - d i m e t h y l - N ' (2-methyl-4-chlorophenyl) f o r m a m i d i n e hydrochloride.	4.0 3.0 2.0 0.5 Calculated as chlorophenamidine base equivalent	Peaches, plums, prunes. Apples, brussels sprouts, cauliflower. Broccoli. Cabbages.
Chloropropham (CIPC)..	I s o p r o p y l N - (3 - c h l o r o p h e n y l) carbamate	50 3.0 1.0 5	Potatoes. Apples, pears, citrus fruit (whole). Tomatoes, cantaloupes. Mustard greens, turnip green.
Chloropropylate	I s o p r o p y l 4 , 4 -dichlorobenzilate	2.0	Beans, black-eyed peas, collards, kale, lettuce, peppers, pimentos, potatoes, soyabeans, strawberries, sweet potatoes, turnips, yams.

FOUTH SCHEDULE (CONTD) PART II- (CONTD)				[Subsidiary]
Common or trade name	Chemical name	Tolerance P.P.M.	Foods	
Chlorthal methyl (Dacthal)	Dimethyl ester of 2, 3, 5, 6-tetrachloroterephthalic acid	1.0	Broccoli, brussels sprouts, cabbage cantaloupes, garlic, honeydew melons, onions, summer squash, tomatoes, watermelons, winter squash.	
		0.05	Maize grain, popcorn, sweetcorn (kernels plus cob with husk removed).	
Coumaphos (Co-Ral)	3-chloro-4-methyl-7-coumarinyl diethyl phosphorothionate	0.05	Eggs (shell free).	
		0.5	Meat (including poultry) on fat basis.	
Cruformate (Ruelene)	4-tertiary butyl-2-chlorophenyl methyl-N-Methylphosphoro-amidate	0.05	Whole milk.	
		1.0	Meat (fat basis).	
Dalapon-Na (Dawpon Radapon)	Sodium 2, 2 dichloropropionate	35	Peaches, plums.	
		30	Asparagus.	
		15	Peas.	
		10	Maize grain, dried earcorn (kernels and cobs), potatoes, cranberries, citrus fruits.	
		5	Bananas, grapefruit, sugar beets (roots and tops), tangerines, fresh corn (including sweet corn kernels plus cobs with husk removed).	
		3.0	Apples, grapes, pears, pineapples.	
		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).	

[Subsidiary]

FOURTH SCHEDULE (CONTD) PART II- (CONTD)			
Common or trade name	Chemical name	Tolerance P.P.M.	Foods
Dehydroacetic acid (sodium salt)	3-acetyl-6-methyl-2, 4-pyranedione, sodium salt	1.0	Maize, millets, sorghum, wheat grain, sunflower seed (entire), nuts (shelled), strawberries, root vegetables.
		3.5	Cherries, plums, citrus and tropical fruit.
Demeton (systox)	A mixture of diethyl-2 (ethylthio) ethyl phosphorothionate and diethyl-2-(ethylthio) ethyl phosphorothionate	0.5	Whole milk.
		1.25	Milk products (fat basis).
		0.5	Eggs (shell free).
		65	Strawberries.
		Calculated as dehydroacetic acid.	
		10	
		1.25	Bananas (edible pulp). Grapes, hops.
		0.75	Almonds, apples, apricots, barley grain, 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.
		0.5	Sugarbeets.
		0.2	Sorghum grain.
		0.7	Peaches, citrus fruits, cherries.
		0.5	Other fruits.

[Subsidiary]

FOUTH SCHEDULE (CONTD) PART II- (CONTD)			
Common or trade name	Chemical name	Tolerance P.P.M.	Foods
Diazinon (Basudin)	Diethyl 2-isopropyl-6-methyl-4-Pyrimidinyl phosphorothionate	0.7	Leafy vegetables.
		0.5	Other vegetables.
		0.1	Wheat, barley, rice (polished).
		0.5	Almonds, walnuts, filberts, pecans, peanuts (shelled).
		0.5	Cottonseed, safflower seed, sunflower seed.
		0.7	Sweet corn (kernels and cobs with husks removed).
		2.0	Olives and olive oil.
Dibromochloropropane (Fumazone, Nemagon, Fumagon)	1, 2, dibromo-3-chloropropane	0.7	Fat of meat of cattle, sheep and hogs.
		130	Endive, lettuce.
		125	Bananas (in pulp).
		75	Beans, carrots, celery, figs, okra, parsnips, radishes, turnips.
		50	Broccoli, brussels sprouts, cabbage, cantaloupes, cauliflower, eggplants, honeydew melons, muskmelons, peppers, pineapples, tomatoes.
		25	Blackberries, cucumbers, boysenberries, dewberries, grapes, loganberries, raspberries, summer squash.
		20	Citrus fruits.
Dichlone	2, 3-dichloro-1, 4-naphthoquinone	10	Strawberries, walnuts.
		5	Apricots, nectarines, peaches
		15	Strawberries.
Dichlorvos DDVP (DDVS, Nogos Vapona)	2,2,dichloro-vinyl dimethyl phosphate	3.0	Apples, beans, celery, cherries, peaches, plums (fresh prunes), tomatoes.
		5.0	Cocoa beans.
		2.0	Raw grain (wheat, rice, rye, oats, barley, maize, sorghum, etc.).

[Subsidiary]

FOURTH SCHEDULE (CONTD) PART II- (CONTD)			
Common or trade name	Chemical name	Tolerance P.P.M.	Foods
Dicloran (Botran, allisan)	2, 6-dichloro-4-nitroaniline.	0.5	Milled products from raw grain.
		2.0	Coffee beans, soyabeans, lentils, peanuts.
		0.5	Mushrooms.
		0.5	Fresh vegetables (except lettuce).
		1.0	Lettuce.
		0.5	Tomatoes.
		0.1	Fresh fruit (apples, pears, peaches, strawberries, etc.).
		0.05	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.
		20	Apricots, nectarines, peaches, sweet cherries, snap beans.
		15	B l a c k b e r r i e s , boysenberries, celery, raspberries, strawberries.
		5	Cucumbers, garlic, onions, tomatoes.
Dicofol (Kelthane)	2, 2, 2-trichloro-1, 1-di (4-chlorophenyl) ethanol	1.0 0.25 5	Plums (fresh prunes). Potatoes.
Dieldrin	1,2,3,4,10,10-hexachloro-6, 7-epoxy-1, 4, 4a, 5, 6, 7, 8, 8a-octahydroexo-1, 4 - e n d o - e x o - 5 , 8 methanonaphthalene...	0.1	Fruit, hops, vegetables, tea (dry, manufactured). Asparagus, beans, broccoli, brussels sprouts, cabbage, cauliflower,

FOUTH SCHEDULE (CONTD) PART II- (CONTD)			
Common or trade name	Chemical name	Tolerance P.P.M.	Foods
Diquat (cation).	9, 10 dihydro-8a, 10a-diazoniaphenanthrene ion	5	Rice (in husk).
		2.0	Rape seed, sorghum.
		0.1	Peas, beans, sunflower seed.
		0.1	
		0.1	Onions, potatoes, maize, rice (polished).
		0.1	Edible oils (sesame seed, sunflower seed, rape seed, cottonseed).
Disul-sodium	Sodium, 4, dichloro-penoxo ethyl sulphate.	2.0	Asparagus, strawberries.
		6	Potatoes, peanuts.
Disulfoton (Disyston)	Diethyl S (2-(ethylthio) ethyl) phosphoro-thiolothionate	0.75	Barley grain, beans, broccoli, brussels sprouts, cabbage, cauliflower, cottonseed, lettuce, oat grain, peanuts, peas, pecans, pine-apples, potatoes, rice, sorghum grain, spinach, tomatoes.
		0.5	Hops, sugar beets.
		0.3	Coffee, maize grain, sugar-cane, wheat grain.
		0.1	Peppers, soyabeans.
Diuron	3-(3,4-dichlorophenyl)-1, 1, dimethylurea	7	Asparagus.
		1.0	Apples, artichokes, barley grain, blackberries, blueberries, boysenberries, citrus fruits, maize in grain or ear form (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.

[Subsidiary]

FOURTH SCHEDULE (CONTD) PART II- (CONTD)			
Common or trade name	Chemical name	Tolerance P.P.M.	Foods
Dodine (Cyprex, Melprex)	Dodecylguanidine acetate	5	Apples, cherries, peaches, pears.
		10	Strawberries.
		2.0	Peanuts, peas, potatoes, soyabeans.
		0.3	Black walnuts and pecans.
		0.2	Maize, millets, sorghum, wheat.
Endosulfan (Thiodan, thionex)	6,7,8,9,10,10-hexachloro-1,5,5a,6,9,9a-hexahydro-6,9-methano-2,4,3-benzo (e) dioxathiopin-3-oxide	30	Tea (dry manufactured).
		2.0	
		0.5	Fruit, vegetables.
		0.2	Cottonseed.
		1.0	Cottonseed oil (crude).
Endrin	1, 2, 3, 4, 10, 10-hexachloro-6-, 7-epoxy-1,4, 4a, 5, 6, 7, 8, 8a-octahydro-exo-1, 4-exo-5, 8-dimethanonaphthalene	0.1	Rice, unpolished.
		0.2	Cottonseed, cottonseed oil (crude).
		0.2	Edible cotton seed and maize oil.
		0.02	Apples, wheat, barley, sorghum, rice (husked or polished).
		0.02	Milk and milk products (fat basis).
EPN	Ethyl 4-nitrophenyl enylphosphorothionate	1.0	Fat of poultry.
		0.2	Eggs (shell free).
		3.0	Apples, apricots, beans, beets, blackberries, boysenberries, cherries, citrus fruits, maize, dewberries, grapes, lettuce, loganberries, nectarines, olives,
			peaches, pears, pineapples, plums (fresh prunes), quinces, raspberries, rutabagas, spinach, strawberries, sugar beets (not tops), tomatoes, turnips, youngberries.

[Subsidiary]

FOUTH SCHEDULE (CONTD) PART II- (CONTD)			
Common or trade name	Chemical name	Tolerance P.P.M.	Foods
Ethion	Tetraethyl SS'-methylene bis phosphorothiolothionate)...	0.5	Almonds, cottonseed, pecans, walnuts.
		0.05	Soya beans.
		2.0	Grapes.
		1.0	Other fruit.
		0.5	Vegetables.
		7	Tea.
		2.5	Meat (fat basis).
		3.0	Apples, pears.
		75	Broccoli, carrots, melons, parsnips, potatoes.
		50	Eggplant, okra, summer squash, sweet corn, sweet potatoes, tomatoes, barley, maize, sorghum and wheat.
Etoxyquin	1, 2 dihydro-6-ethoxy-2, 2, 4-trimethyl-quinoline.	3.0	Apples, pears.
Ethylene dibromide EDB	1, 2-dibromoethane	75	Broccoli, carrots, melons, parsnips, potatoes.
Fenchlorphos	Dimethyl 2, 4, 5-trichlorophenyl phosphorothionate	40	Pineapples.
		30	Cucumbers, lettuce, peppers.
		25	Cottonseed, peanuts.
		10	Asparagus, cauliflower.
		5	Lima beans, strawberries.
		Calculated as inorganic bromide	
		7.5	Meat (fat basis).
		0.05	Egg yolk.
		0.04	Whole milk.

[Subsidiary]

FOURTH SCHEDULE (CONTD) PART II- (CONTD)			
Common or trade name	Chemical name	Tolerance P.P.M.	Foods
Fenitrothion (Sumithion, Folithion Danathion)	Dimethyl 3-methyl-4 nitrophenyl phosphorothionate	2.0	Maize and sorghum.
		0.5	Apples, cherries, grapes, lettuce.
		0.3	Red cabbage, tea (green at harvest).
		0.2	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 Fentin hydroxide (Brestan, Du-ter)	Triphenyl tin acetate Triphenyl tin hydroxide	1.0	Celery.
		0.2	Sugarbeet, carrots.
		0.1	Potatoes, celeriac.
		0.05	Peanuts (shelled).
Fensulfothion	Diethyl 4-(methylsulphonyl) phenyl phosphorothionate	0.1	Maize grain, onions, (dry), potatoes, tomatoes.
		0.05	Peanuts, pine-apples, 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 phosphorothionate	2.0	Apples, peaches, cherries.
		1.0	Fat of meat.
		1.0	Cabbage, cauliflower, olives, olive oil.
		0.5	Grapes, oranges, peas, meat.
		0.2	Squash.

[Subsidiary]

FOUTH SCHEDULE (CONTD) PART II- (CONTD)			
Common or trade name	Chemical name	Tolerance P.P.M.	Foods
F e n a z a f l o r (Lovoza)	Phenyl 5,6-dichloro-2-trifluoromethylbenzimidazole-1-carboxylate	2.0	Apples.
Ferbam	Ferric dimethyldithiocarbamate	7 Calculated as zinc ethylene bis dithiocarbamate	Apples, apricots, asparagus, beans, beets, black-berries, black-eyed peas, blueberries, broccoli, brussels sprouts, 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.
Folpet (Phaltan)	N-(trichloromethylthio) phthalimide	0.1 30 25 15 10 5 2.0	Almonds. Currants (fresh). Grapes, blueberries. Cherries, raspberries. Apples, citrus fruit. Tomatoes, strawberries. Cucumbers, cantaloupes (whole); water melons (whole) onions.

FOOTH SCHEDULE (CONTD) PART II- (CONTD)			
Common or trade name	Chemical name	Tolerance P.P.M.	Foods
Fonofos	Oethylphenylethyl phosphoro-thiolothionate	0.1	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.
Formothion	S-(N-formyl-N-methylthylcarbamoymethyl) dimethylphosphorothiolothionate	0.3 2.0	Strawberries. B l a c k currants.
Glyodin	2-heptadecyl-2-imidazoline acetate	5	Apples, cherries, peaches, pears.
Heptachlor	1, 4, 5, 6, 7, 8, 8-heptachloro-3a, 4, 7, 7a-tetrahydro-4, 7-methanoindene	0.15	Milk and milk products (fat basis).
		0.2	Fat or meat and poultry.
		0.02	Raw cereals, tomatoes, cottonseed, soyabeans, edible soyabean oil.
		0.05	Vegetables (except where otherwise specified), eggs (shell free).
		0.2	Carrots.
		0.5	Crude soyabean oil.
HHC (BHC)	Mixed isomers of 1, 2, 3, 4, 5, 6-hexachlorocyclohexane	0.01	Citrus fruit.
		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, summer squash, swiss chard, tomatoes.

FOURTH SCHEDULE (CONTD) PART II- (CONTD)			[Subsidiary]
Common or trade name	Chemical name	Tolerance P.P.M.	Foods
Hydrogen cyanide	Hydrogen cyanide	25 6	Raw cereals, cashew nuts. Flour.
Lindane	Gamma isomer of benzene hexachloride..	0.5 3.0 3.0	Raw cereals. Vegetables. Cranberries, cherries, grapes, plums, strawberries.
		2.0	Fat of meat (cattle, pigs, sheep).
		1.0	Maize and sorghum, beans (dried).
		0.2	Eggs (yolk).
		0.1	Milk and milk products (fat basis).
		0.7	Poultry (fat basis).
Linuron	3-(3,4-dichlorophenyl)- 1-methoxy-1 methylurea	1.0	Carrots, potatoes, soya beans, meat, fat and meat by-products of cattle, goats, hogs, horses and sheep.
		0.25	Maize in grain or ear form, sweet corn and popcorn, cottonseed, barley, oats, rye, sorghum and wheat.
Malathion (Maladrex)	S-(1,2-di (ethoxycarbonyl) ethyl) dimethyl	8 2.0 4.0 8	Raw cereals, nuts, dried fruit. Whole meal and flour from rye and wheat. Citrus fruit. Blackberries, raspberries, lettuce, endive, cabbage, chinese cabbage, marrow, soyabean, spinach, maize, sorghum.
		6	Avocado, cherries, guava, mango, mulberry, peaches, plums, pomegranates.
		5	Broccoli.
		3.0	Tomatoes, kale, turnips.
		2.0	Beans (green), apples.
		1.0	Strawberries, celery.

FOURTH SCHEDULE (CONTD) PART II- (CONTD)			
Common or trade name	Chemical name	Tolerance P.P.M.	Foods
Maleic hydrazide (MH)..	6-hydroxy-3-(2H)-pyridazinone	0.5	Pears, blueberries, peas (in pod), cauliflower, peppers, eggplants, kohlrabi, roots (except turnips), swiss chard, collards.
		50	Potatoes.
		30	Beets, carrots, rutabagas.
Mancozeb (Dithane M-45)	A complex of zinc and maneb containing 20% manganese and 2.5% zinc	15	Onions.
		2.0	Marrows and pumpkins.
Maneb (Dithan M-22)	Manganese ethylene-1, 2-bisdithiocarbamate..	1.0	Potatoes.
		Sum of the dithiocarbamates present	
		2.0	Bananas (edible pulp).
		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 squash.
Mercaptoben- sothiazole	Mercaptoben- sothiazole..	0.1	Almonds, potatoes.
		Calculated as Zineb	
		0.1	Apples.

FOURTH SCHEDULE (CONTD) PART II- (CONTD)				[Subsidiary]
Common or trade name	Chemical name	Tolerance P.P.M.	Foods	
Methomyl (Lannate)	1-(methylthio) ethylideneamino N-methylcarbamate	5	Cabbage.	
		0.2	Fruiting vegetables and leafy vegetables (except cabbage).	
Methoxychlor	1, 1, 1-trichloro-2, 2-di (4- methoxyphenyl) ethane	0.1	Maize grain (including popcorn), fresh corn including sweet corn (kernels plus cob with husks removed).	
		14	Apples, apricots, asparagus, beans, beets, blackberries, blueberries, boysenberries, broccoli, brussels sprouts, cabbage, cauliflower, 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.	
		7	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.	
		1.0	Potatoes.	

FOOTH SCHEDULE (CONTD) PART II- (CONTD)			
Common or trade name	Chemical name	Tolerance P.P.M.	Foods
Methyl bromide (Dowfume)	Bromomethane	100	Nuts, peanuts. Raw cereals, cocoa beans. Dried fruits.
		50	
		20	
		10	
		0.5 Calculated as inorganic bromide	
Methyl ester of α -naphthalene acetic acid	Methylester of α -naphthalene acetic acid	9	Potatoes
Methyl formate	Methyl formate	250 Calculated as formic acid	Currants, dates.
Mevinphos (Phosdrin)...	2-methoxy-carbonyl-1- methylvinyl dimethyl phosphate	0.25	Apples, asparagus, broccoli, brussels sprouts, cabbage, cauliflower, celery, collards, kale, lettuce, mustard greens, onions (green), pears, peaches, plums, raspberries, spinach, strawberries, tomatoes, turnip tops.
Monuron	3-(4-chlorophenyl)-1, 1-dimethylurea	7	Asparagus.
		1.0	Avocados, citrus fruits, grapes, grapefruit, cottonseed, kumquats, lemons, limes, oranges, pineapples, spinach, sugar- cane, tangerines.

FOURTH SCHEDULE (CONTD) PART II- (CONTD)				[Subsidiary]
Common or trade name	Chemical name	Tolerance P.P.M.	Foods	
Nabam	Disodium ethylene-1, 2-bisdithiocarbamate	7	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.	
Naled (Dibrom)	1, 2-dibromo-2, 2-dichloroethyl dimethyl phosphate)	Calculated as Zineb		
		0.5	Beans (dry and succulent forms), cucumbers, eggplants, melons (cantaloupes, honeydew melons, musk melons, watermelons, and others), peas (dry and succulent forms), peppers, pumpkins, rice, soyabeans (dry and succulent forms), summer squash, tomatoes, winter squash.	
		1.0	Broccoli, brussels sprouts, cabbage, cauliflower, lettuce, strawberries.	
		3.0	Chard, grapefruit, lemons, oranges, spinach, tangerines, turnip tops.	

FOURTH SCHEDULE (CONTD) PART II- (CONTD)			
Common or trade name	Chemical name	Tolerance P.P.M.	Foods
Nicotine	1 - 3 - (1 - m e t h y l - 2 - pyrrolidyl) pyridine...	2.0	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, snap beans, spinach, strawberries, summer squash, swiss chard, tangerines, tomatoes, turnips, watermelons, winter squash, youngberries
Omethoate	Dimethyl S-(N-methylcarbamoyl-methyl) phosphoro-thioate	2.0	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.

FOURTH SCHEDULE (CONTD) PART II- (CONTD)				[Subsidiary]
Common or trade name	Chemical name	Tolerance P.P.M.	Foods	
Omite	2-(P-T-butylphenoxy) cyclohexyl propargyl sulphite	3.0	Apples, citrus, pears, plums, prunes.	
		4.0	Nectarines.	
		7	Apricots, peaches, grapes, strawberries.	
		30	Hops (dried).	
Paraquat (Gramoxone)	1, 1'-dimethyl-4, 4'-bipyridylium ion	0.2	Cottonseed.	
		0.1	Potatoes	
		0.05	Cottonseed meal, cottonseed oil (edible), sugar cane juice.	
		0.7	Vegetables (except carrots).	
		1.0	Peaches, apricots, citrus fruit.	
		0.5	Other fresh fruit.	
		0.7	Vegetables (except carrots).	
		1.0	Peaches, apricots, citrus fruit.	
Parathion (Folidol)	Diethyl 4-nitrophenyl phosphorothionate	0.5	Other fresh fruit.	
Parathion-methyl	Dimethyl 4-nitrophenyl phosphorothionate	0.2	Fruit, cole crops, curcubits.	
		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.	

[Subsidiary]

FOURTH SCHEDULE (CONTD) PART II- (CONTD)			
Common or trade name	Chemical name	Tolerance P.P.M.	Foods
2-phenyl phenol (and sodium salts)	2-hydroxydiphenyl	120	Cantaloupes (whole).
		25	Pears.
		20	Carrots, peaches.
		15	Sweet potatoes, apples, plums (including fresh prunes).
Phorate	Diethyl S-(ethylthiomethyl) phosphorothiolothionate	10	Citrus fruit, cucumbers, peppers, cantaloupes (edible portions), pineapples, tomatoes.
		0.3	Cherries, nectarines.
		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 phosphorothiolothionate..	4.0	Peaches.
		6	Cherries.
		10	Apples, pears.
Phosmet (Imidan)	0 0 - d i m e t h y l p h t h a l i m i d o m e t h y l phosphorothiolothionate	5	Plums.
		7	Cherries.
		10	Apples, grapes, peaches, pears.

FOURTH SCHEDULE (CONTD) PART II- (CONTD)				[Subsidiary]
Common or trade name	Chemical name	Tolerance P.P.M.	Foods	
Phosphamidon	2-chloro-2 diethylcarbamoyl-1- methylvinyl dimethyl phosphate.	1.0	Raw cereals.	
		0.5	Apples, pears.	
		0.4	Citrus fruits.	
		0.2	Other fruit, cole crops.	
		0.1	Tomatoes, lettuce, cucumbers, watermelons	
Piperonyl butoxide	5-(2- (2-butoxyethoxy) ethoxymethyl)-6-propyl-1, 3-benzodioxole	0.2	Other vegetables (except root vegetables for which a tolerance is not required).	
		20	Raw cereals.	
		8	Fresh fruit and vegetables, dried fruit and vegetables, oil seeds, treenut.	
Pyrethrin	4 - h y d r o x y - 3 - m e t h y l 2 - (2 , 4 - p e n t a d i e n y l) - 2 - c y c l o p e n t e n - 1 - o n e - 2 , 2 - d i m e t h y l - 3 (2 - m e t h y l p r o p e n y l) c y c l o p r o p a n e - c a r b o x y l a t e a n d 4 - h y d r o x y - 3 - m e t h y l - 2 - (2 , 4 - p e n t a d i e n y l) - 2 - c y c l o p e n t e n - 1 - o n e 1 - m e t h y l 3 - c a r b o x y - a , 2 , 2 - t r i m e t h y l c y c l o p r o p a n e a c r y l a t e e s t e r	1.0	Dried codfish.	
		3.0	Raw cereals.	
		1.0	Fresh fruit and vegetables, dried fruit and vegetables, treenuts.	
		0.1	Dried cod fish.	
Quinomethionate (Morestan)	6-methyl-2-oxo-1, 3-dithiolo (4, 5-b)- quinoxaline	6	Strawberries.	
		4.0	Apricots, peaches.	
		3.0	Cherries.	
		1.5	Apples, honeydew melons, musk melons, cantaloupes, pears, summer squash.	
		1.0	Plums (fresh prunes).	
		0.75	Cucumbers, watermelons, winter squash.	

[Subsidiary]

FOURTH SCHEDULE (CONTD) PART II- (CONTD)			
Common or trade name	Chemical name	Tolerance P.P.M.	Foods
Quintozene	Pentachloronitrobenzene..	10	Mushrooms.
		5	Peanuts (whole).
		1.0	Bananas (whole).
		0.3	Lettuce, peanuts (kernels)
		0.2	Beans (navy), potatoes.
		0.1	Tomatoes.
		0.03	Cottonseed.
		0.02	Bananas (pulp), brussels sprouts, broccoli, cabbage, chinese cabbage, cauliflower, kale, kohlrabi, turnips.
		0.01	Beans (other than navy), peppers (bell).
Schradan	bis-N N N'N'-tetramethyl-phosphorodiamidic anhydride	0.75	English walnuts.
Simazine	2-chloro-4, 6-bis (ethylamino)-1, 3, 5-triazine..	10	Asparagus.
		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, strawberries, walnuts.
		0.02	Eggs, milk, meat, fat and meat products of cattle, goats, hogs, horses, poultry and sheep.
Sodium orthophenyl phenate	O-phenyl phenol, sodium salt	25	Cantaloupes.
		25	Apples, pears.
		20	Carrots, peaches, plums.
		15	Sweet potatoes.
		10	Citrus fruits, cucumbers, peppers (bell), pineapples, tomatoes.

[Subsidiary]

FOUTH SCHEDULE (CONTD) PART II- (CONTD)			
Common or trade name	Chemical name	Tolerance P.P.M.	Foods
Sutan	S-ethyl-NN-di-iso butyl thiocarbamate	5 0.1	Cherries, nectarines. Maize.
Tecnazene (Fusarex)	1, 2, 4, 5-tetrachloro-3-nitrobenzene		
Tetrachlor- v i n p h o s (Gardona)	Cisisomer of 2-chloro-1- (2, 4, 5-trichlorophenyl) vinyl dimethyl phosphate	25 10 8 0.75 0.1	Potatoes. Apples, sweet corn (kernels plus cob with husks removed), maize grain. Sorghum. Fat of meat of poultry. Eggs, meat and meat byproducts of poultry.
T e t r a d i f o n (Fedion)	2, 4, 4', 5-tetrachlorodiphenyl sulphone	100 30 30 5 2.0 1.0	Peppermint, spearmint. Fresh hops. Figs. Apples, apricots, crabapples, cherries, grapes, nectarine, peaches, pears, plums, prunes, quinces, strawberries. Citrus fruits. Cucumbers, melon, pumpkins, tomatoes, winter squash.
TDE	1, 1-dichloro-2,2-di-(4 chlorophenyl) ethane..	7 3.5	Apples, apricots, beans, blueberries, cucumbers, eggplants, grapes, melons, nectarines, peaches, pears, peppers, pumpkins, quinces, squash, summer squash, tomatoes. Blackberries, boysenberries, cherries, citrus fruits, dewberries, loganberries, plums (fresh prunes), raspberries, strawberries, sweet corn (kernels plus cob with husks removed).
Tetrasul	4-chlorophenyl 2,4,5-trichlorophenyl sulphide	1.0 0.1	Broccoli, brussels sprouts, cabbage, carrots, cauliflower, kohlrabi, lettuce, peas, rutabagas, spinach, turnips. Apples.

Subsidiary FOURTH SCHEDULE (CONTD) PART II- (CONTD)			
Common or trade name	Chemical name	Tolerance P.P.M.	Foods
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	Bananas (edible pulp).
		0.5	Onions (dry bulb).
Toxaphene	Chlorinated camphene having a chlorine content of 67-69%	7	Apples, apricots, beans, blackberries, broccoli, 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, hickory nuts, 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.
Tricyclohexyltin hydroxide	Tricyclohexyltin hydroxide	5	Barley, oats, rice, rye, sorghum grain, wheat.
		2.0	Soyabeans (dry).
		2.0	Apples, pears.
Trifluralin (Treflan)	2, 6-dinitro-NN-dipropyl-4-trifluoromethylaniline	1.0	carrots.
		0.5	Citrus fruits, cottonseed, cucurbits, fruiting vegetables, grapes, hops, leafy vegetables, nuts, peanuts, root crop vegetables (except carrots), safflower seed, seed and pod vegetables, stone fruits, sugar cane, sunflower seed, wheat grain.

[Subsidiary]

FOOTH SCHEDULE (CONTD) PART II- (CONTD)			
Common or trade name	Chemical name	Tolerance P.P.M.	Foods
Trizone	Methylbromide with added chloropierin and propargyl bromide	25	Broccoli, cauliflower, peppers, pineapples, strawberries.
		40	Muskmelons, tomatoes.
		60 Calculated as inorganic bromide	Eggplants.
Zineb	Zinc ethylene-1, 2-bisdithiocarbamate	60	Hops.
		25	Chinese cabbage, collards, endive, kale, lettuce, mustard greens, spinach, swiss chard.
		7	Apples, apricots, beans, beets, blackberries, boysenberries, broccoli, brussels sprouts, cabbage, carrots, cauliflower, celery, cherries, citrus fruits, maize, cranberries, cucumbers, currants, dew-berries, eggplants, goose-berries, grapes, guavas, kohlrabi, loganberries, melons, mushrooms, nectarines, onions, parsley, peaches, peanuts, pears, peas, peppers, plums (fresh prunes), pumpkins, quinces, radishes, raspberries, rutabagas, salsify, squash, straw-berries, summer squash, tomatoes, turnips, youngberries.

FOOTH SCHEDULE (CONTD) PART II- (CONTD)			
Common or trade name	Chemical name	Tolerance P.P.M.	Foods
Ziram	Zinx dimethyldithio-carbamate	1.0	Wheat.
		7	Apples, apricots, beans, beets, blackberries, blueberries, boysenberries, broccoli, brussels sprouts, cabbage, carrots, cauliflower, celery, cherries, collard, cranberries, cucumbers, dewberries, eggplants, gooseberries, grapes, kale, kohlrabi, lettuce, loganberries, melons, nectarines, onions, peaches, peanuts, pears, peas, peppers, pumpkins, quinces, radishes, raspberries, rutabagas, spinach, squash, straw-berries, summer squash, tomatoes, turnips, youngberries.
2,4-D	(2, 4-dichlorophenoxy) acetic acid	0.1	Almonds.
		0.2	Barley, oats, rye, wheat.