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THE FOOD AND DRUGS (MISCELLANEOUS ADDITIVES IN FOOD) ORDER, 1976

Made ... 27th May, 1976..

Laid before the States ...

Coming into operation ... 27th May, 1976

ARRANGEMENT OF SECTIONS

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THE FOOD AND DRUGS (MISCELLANEOUS ADDITIVES IN FOOD) ORDER, 1976

THE STATES BOARD OF HEALTH, in exercise of the powers conferred upon it by sections four, seven and forty-seven of the Food and Drugs (Guernsey) Law, 1970 (a), as amended (b), and of all other powers enabling it in that behalf, hereby orders:-

1. Citation and Commencement

This Order may be cited as the Miscellaneous Additives in Food Order, 1976, and shall come into operation on the twenty-seventh day of May, nineteen hundred and seventy six.

Interpretation

2. (1) In this Order, unless the context otherwise requires -

"acid" means -

- (a) any substance which is capable, and generally used for the purpose, of increasing the acidity of a food,
- (b) nicotinic acid,

and in each case includes the ammonium, sodium, potassium and calcium salts of such substance;

"anti-caking agent" means any substance which is capable of reducing the tendency of individual particles of food to adhere to one another or of improving their flow characteristics;

"anti-foaming agent" means any substance which is capable of preventing or dispersing a foam;

"appropriate designation" means, as respects any permitted miscellaneous additive, a name or description or a name and description sufficiently specific, in each case, to indicate to an intending purchaser the true nature of the permitted miscellaneous additive to which it is applied;

"base" means any substance which is capable, and generally used for the purpose, of increasing the alkalinity of a food;

"bleaching agent" means any substance capable of removing colour from ground bolted wheat;

"the Board" means the States of Guernsey Board of Health;

"bread" has the meaning assigned to it by the Colouring Matter in Food Order, 1976 (c);

"buffer" means any substance which is capable, and generally used for the purpose, of altering and controlling the acidity or alkalinity of a food;

"cheese" and "cheese spread" have the meanings assigned to them respectively by the Colouring Matter in Food Order, 1976;

(a) Ordres en Conseil Vol XXII, p.412

(b) Ordre en Conseil No. XIV of 1975

(c) SI 1976 No. 34

"chocolate confectionery" means any solid or semi-solid product complete in itself and suitable for consumption without further preparation or processing, of which the characteristic ingredient is chocolate or cocoa, with or without the addition of nuts or fruit; and includes any kind of chocolate or products made by enrobing, coating or embedding sugar confectionery or other ingredients in chocolate, but does not include chocolate-coated, chocolate-filled or chocolate-flavoured biscuits, flour confectionery, any kind of ice-cream including chocolate ice-cream, or pharmaceutical products;

"container" includes any form of packaging of food for sale as a single item, whether by way of wholly or partly enclosing the food or by way of attaching the food to some other article, and in particular includes a wrapper or confining band;

"European Pharmacopoeia Volume 1, 1969" and "European Pharmacopoeia Volume 11, 1971" mean respectively Volume 1 of the European Pharmacopoeia published in 1969 and Volume 11 of the European Pharmacopoeia published in 1971, in each case by Maisonneuve SA, 57-Sainte-Ruffine, France under the direction of the Council of Europe;

"firming agent" means any substance which is capable of making or keeping tissues of fruit or vegetables firm or crisp;

"flour" has the meaning assigned to it by the Colouring Matter in Food Order, 1976;

"food" means food intended for sale for human consumption and includes drink, chewing gum or other products of a like nature and use, and articles and substances used as ingredients in the preparation of food or drink or of such products, but does not include -

- (a) water, live animals or birds,
- (b) fodder or feeding stuffs for animals, birds or fish,
- (c) articles or substances used only as drugs;

"Food Chemicals Codex 1972" means the edition of the Food Chemicals Codex published in 1972 by the National Academy of Sciences - National Research Council, Washington DC United States of America;

"glazing agent" means any substance, other than a mineral hydrocarbon which, when applied to the external surfaces of food, is capable of imparting a shiny appearance or of providing a protective coating;

"hard cheese" has the meaning assigned to it by the Colouring Matter in Food Order, 1976;

"human consumption" includes use in the preparation of food for human consumption;

"humectant" means any substance which is capable of off-setting wholly or partially the effect on a food of humidity in the atmosphere to which the food is exposed;

"improving agent" means any substance simulating the effects produced by the natural ageing of flour and includes sulphur dioxide;

"the Island" includes the Islands of Guernsey, Alderney, Herm and Jethou;

"the Law" means the Food and Drugs (Guernsey) Law, 1970;

"liquid freezant" means any liquid or any liquefiable gas other than air, which is capable of converting food into a frozen state;

"mineral hydrocarbon" means any hydrocarbon product, whether liquid, semi-liquid or solid, derived from any substance of mineral origin and includes liquid paraffin, white oil, petroleum jelly, hard paraffin and microcrystalline wax;

"miscellaneous additive" means any acid, anti-caking agent, anti-foaming agent, base, buffer, firming agent, glazing agent, humectant, liquid freezant packaging gas, propellant, release agent or sequestrant, but does not include -

- (a) any natural food substance,
- (b) any permitted antioxidant,
- (c) any permitted artificial sweetner,
- (d) any permitted bleaching agent,
- (e) any permitted colouring matter,
- (f) any permitted emulsifier,
- (g) any permitted improving agent,
- (h) any permitted preservative,
- (j) any permitted solvent,
- (k) any permitted stabiliser,
- (l) starches, whether modified or not,
- (m) caseinates,
- (n) proteins, protein concentrates and protein hydrolysates,
- (o) common salt (sodium chloride),
- (p) normal straight chain fatty acids derived from food fats;

"natural food substance" means any substance, suitable for use as food and commonly used as food, which is wholly a natural product, whether or not that substance has been subjected to any process or treatment and includes malt extract and glucose syrup;

"packaging gas" means any gas other than air, introduced into a container before, during or after the placing of food in that container;

"permitted antioxidant" means any antioxidant in so far as its use is permitted by the (Antioxidant in Food) Order, 1976(d);

"permitted artificial sweetner" means saccharin, saccharin calcium or saccharin sodium;

"permitted bleaching agent" means, in relation to a food of a kind set out in column 1 of Schedule 4 to this Order, a bleaching agent set out in column 2 thereof in relation to such food, if the food contains the bleaching agent in a proportion not exceeding the proportion, if any, set out in relation to such bleaching agent in column 3 of the said Schedule;

"permitted colouring matter" means any colouring matter in so far as its use is permitted by the Colouring Matter in Food Order, 1976;

"permitted emulsifier" means any emulsifier in so far as its use is permitted by The Emulsifiers and Stabilisers in Food Order, 1976(e);

"permitted improving agent" means, in relation to a food of a kind set out in column 1 of Schedule 4 to this Order, an improving agent set out in column 2 thereof in relation to such food, if the food contains the improving agent in a proportion not exceeding the proportion, if any, set out in relation to such improving agent in column 3 of the said Schedule;

"permitted miscellaneous additive" means any miscellaneous additive specified in Part 1 of Schedule 1 to this Order which satisfies the specific purity criteria in relation to that additive specified or referred to in Part 11 of that Schedule and, so far as is not otherwise provided by any such specific purity criteria, satisfies the general purity criteria specified in Part 111 of that Schedule, or any combination of two or more such additives;

"permitted preservative" means any preservative in so far as its use is permitted by the Preservatives in Food Order, 1976(f)

"permitted solvent" means any solvent set out in the first column of Schedule 5 to this Order which complies with the specification set out in relation thereto in the second column of that Schedule, and includes any such solvent when it has been subsequently diluted with water;

"permitted stabiliser" means any stabiliser in so far as its use is permitted by the Emulsifiers and Stabilisers in Food Order, 1976;

"processed cheese" has the meaning assigned to it by the Colouring matter in Food Order, 1976;

"propellant" means any liquid or any gas, other than air, which is capable of expelling food from a container;

"release agent" means any substance, other than a mineral hydrocarbon, which facilitates the ready separation of food from surfaces with which it may come in contact during the manufacture or conveyance but does not include any substance or material which forms an integral part of machinery or conveyor belts or food containers, or silicone resins baked on to baking tins;

"saccharin" means the substance conforming to the description, specifications and requirements for saccharin contained in the British Pharmacopocia 1968;

"saccharin calcium" means the substance conforming to the description, specifications and requirements for saccharin calcium contained in Schedule 1 to these regulations;

"saccharin sodium" means the substance conforming to the description, specifications and requirements for saccharin sodium contained in the British Pharmacopocia 1968;

"sell" includes offer or expose for sale or have in possession for sale, and "sale" and "sold" shall be construed accordingly;

"sequestrant" means any substance which is capable of complexing with metallic ions;

"soft cheese" has the meaning assigned to it by the Colouring Matter in Food Order, 1976;

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- (d) SI 1976 No. 35
 - (e) SI 1976 No. 37
 - (f) SI 1976 No. 33

"specified food" means any food of a description specified in column 1 of Schedule 2 to this Order;

"sugar confectionery" means any solid or semi-solid product complete in itself and suitable for consumption without further preparation or processing of which the characteristic ingredient is carbohydrate sweetening matter with or without the addition of any edible fat, dairy product, gelatine, edible gums, nuts or preserved fruit; and includes sweetened liquorice and chewing gum but does not include sugar, chocolate-confectionery, sugared flour confectionery, any kind of ice-cream, ice-llies, table jellies, table jelly preparations, soft drink crystals, soft drink preparations, slab marzipan, meringues or pharmaceutical products;

"whey cheese" has the meaning assigned to it by the Colouring Matter in Food Order, 1976;

and other expressions have the same meaning as in the Law.

- (2) The Interpretation (Guernsey) Law, 1948(g) shall apply to the interpretation of this Order as it applies to the interpretation of a Guernsey enactment.
- (3) Unless a contrary intention is expressed, all proportions mentioned in this Order are proportions calculated by weight of the product as sold.
- (4) Any reference in this Order to a label borne on a container shall be construed as including a reference to any legible marking on the container however effected.
- (5) For the purposes of this Order the supply of food, otherwise than by sale, at, in or from any place where food is supplied in the course of a business shall be deemed to be a sale of that food.
- (6) Except in so far as the context otherwise requires, any reference in this Order to any enactment or order shall be construed as a reference to that enactment or order as amended, repealed and replaced, extended or applied by or under any other enactment or order including this Order.

Exemptions

3. The provisions of this Order shall not apply to food having any miscellaneous additive in it or on it, or to any miscellaneous additive, intended at the time of sale, consignment, delivery or importation, as the case may be, for exportation to any place outside the Bailiwick of Guernsey.

Sale, etc of food containing miscellaneous additives

- 4.--(1) Subject to subsection (2) of this section, no food sold, consigned, delivered or imported into the Island shall have in it or on it any added miscellaneous additive other than a permitted miscellaneous additive;
- (2) Save as hereinafter provided, no food sold, consigned, delivered or imported into the Island shall have in it or on it any added permitted miscellaneous additive specified in column 2 of Schedule 2 to this Order;

Provided that -

- (a) any specified food may have in it or on it any such permitted miscellaneous additive of the description and in the proportion specified in relation thereto in columns 2 and 3 respectively of Schedule 2 to this Order;

- (b) any food containing as an added ingredient any specified food may contain any such permitted miscellaneous additive of the description specified for, and in the amount appropriate to the quantity of, such specified food in accordance with the preceding subparagraph of this proviso.
- (3) No persons shall sell, consign or deliver, or import into the Island any food which does not comply with this Order.

Sale, advertisement and labelling of miscellaneous additives

- 5.-(1) No person shall sell, consign, deliver or import into the Island or advertise for sale any miscellaneous additive (including any miscellaneous additive with which any other substance has been mixed) for use as an ingredient in the preparation of food unless such miscellaneous additive is a permitted miscellaneous additive.
- (2) No person shall sell, consign or deliver any permitted miscellaneous additive (including any permitted miscellaneous additive with which any other substance has been mixed) for use as an ingredient in the preparation of food except in a container bearing a label in accordance with the requirements of Schedule 3 to this Order.

Condemnation of food

6. Where any food is certified by the States Analyst as being food which it is an offence against section 4 of this Order to sell, consign, deliver or import into the Island, that food may be treated for the purposes of section 9 of the Law (under which food may be seized and destroyed on the order of the Magistrate's Court) as being unfit for human consumption.

Penalties

7. If any person contravenes or fails to comply with any of the foregoing provisions of this Order he shall be guilty of an offence and shall be liable to a fine not exceeding one hundred pounds or to imprisonment for a term not exceeding three months, or to both, and, in the case of a continuing offence, to a further fine not exceeding five pounds for each day during which the offence continues after conviction.

Defences

- 8.-(1) In any proceedings for an offence against this Order in relation to the publication of an advertisement, it shall be a defence for the defendant to prove that, being a person whose business it is to publish or arrange for the publication of advertisements, he received the advertisement for publication in the ordinary course of business.
- (2) In any proceedings against the manufacturer or importer of any miscellaneous additive for use as an ingredient in the preparation of food, or of any food having any miscellaneous additive in it or on it, for an offence against this Order in relation to the publication of an advertisement, it shall rest on the defendant to prove that he did not publish, and was not a party to the publication of, the advertisement.

Application of various sections under the Law

9. Subsections (2) and (3) of section thirty-seven (which relate to prosecutions), section thirty-eight (which relates to evidence of analysis), section forty (which relates to a contravention due to some person other than the person charged) subsection (2) of section forty-one (which relates to the conditions under which a warranty may be pleaded as a defence)

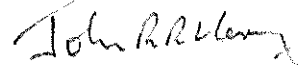
9. Cont ...

and section forty-two (which relates to offences in relation to warranties and certificates of analysis) of the Law shall apply for the purposes of this Order as if references therein to proceedings, or a prosecution, under or taken or brought under the Law included references to proceedings, or a prosecution as the case may be, taken or brought for an offence under this Order.

Extent

10. This Order shall have effect in the Islands of Guernsey, Alderney, Herm and Jethou.

Dated this Twenty seventh day of May, nineteen hundred and seventy-six.



President of the States Board
of Health
for and on behalf of the Board

SCHEDULE 1
PART I
Permitted Miscellaneous Additives

Column 1	Column 2
Name of Miscellaneous Additive	Serial number
Acetic acid	E 260
Sodium acetate, anhydrous	—
Sodium acetate	—
Sodium hydrogen diacetate	E 262
Potassium acetate	E 261
Calcium acetate	E 263
Adipic acid	—
Beeswax, white	—
Beeswax, yellow	—
Calcium phytate	—
Carbon dioxide	E 290
Ammonium carbonate	—
Ammonium hydrogen carbonate	—
Sodium carbonate	—
Sodium hydrogen carbonate	—
Sodium sesquicarbonate	—
Magnesium carbonate, heavy	—
Magnesium carbonate, light	—
Potassium carbonate	—
Potassium hydrogen carbonate	—
Calcium carbonate	E 170
Carnauba wax	—
Citric acid	E 330
<i>tri</i> Ammonium citrate	—
Sodium dihydrogen citrate	E 331
<i>tri</i> Sodium citrate	E 331
Potassium dihydrogen citrate	E 332
<i>tri</i> Potassium citrate	E 332
Calcium citrate	E 333
Ammonium ferric citrate	—
Ammonium ferric citrate, green	—
Dichlorodifluoromethane	—
Dimethylpolysiloxane	—
<i>di</i> Sodium dihydrogen ethylenediamine— NNN ^N tetra-acetate	—
Calcium disodium ethylenediamine— NNN ^N tetra-acetate	—
Sodium ferrocyanide	—
Potassium ferrocyanide	—

Column 1	Column 2
Name of Miscellaneous Additive	Serial number
Fumaric acid	—
D-Glucono-1,5-lactone	—
Sodium gluconate	—
Potassium gluconate	—
Calcium gluconate	—
Glycine	—
1, 4-Heptonolactone	—
Sodium heptonate	—
Calcium heptonate	—
Hydrochloric acid	—
Ammonium chloride	—
Potassium chloride	—
Calcium chloride, anhydrous	—
Calcium chloride	—
Hydrogen	—
Ammonium hydroxide	—
Sodium hydroxide	—
Magnesium hydroxide	—
Magnesium oxide, heavy	—
Magnesium oxide, light	—
Potassium hydroxide	—
Calcium hydroxide	—
Calcium oxide	—
Lactic acid	E 270
Sodium lactate	E 325
Potassium lactate	E 326
Calcium lactate	E 327
DL-Malic acid	—
L-Malic acid	—
Sodium hydrogen malate	—
Sodium malate	—
Potassium malate	—
Calcium malate	—
Mannitol	E 421
Metatartaric acid	—
Nicotinic acid	—
Nitrogen	—
Nitrous oxide	—
Octadecylammonium acetate	—
Oxygen	—
Oxystearin	—
Orthophosphoric acid	E 338

Column 1	Column 2
Name of Miscellaneous Additive	Serial number
Ammonium dihydrogen orthophosphate ...	—
<i>di</i> Ammonium hydrogen orthophosphate ...	—
Sodium dihydrogen orthophosphate ...	E 339(a)
<i>di</i> Sodium hydrogen orthophosphate ...	E 339(b)
<i>tri</i> Sodium orthophosphate ...	E 339(c)
Potassium dihydrogen orthophosphate ...	E 340(a)
<i>di</i> Potassium hydrogen orthophosphate ...	E 340(b)
<i>tri</i> Potassium orthophosphate ...	E 340(c)
Calcium tetrahydrogen diorthophosphate ...	E 341(a)
Calcium hydrogen orthophosphate ...	E 341(b)
<i>tri</i> Calcium diorthophosphate ...	E 341(c)
Calcium hydroxyphosphate ...	—
Sodium aluminium phosphate, acidic ...	—
Sodium aluminium phosphate, basic ...	—
<i>di</i> Sodium dihydrogen diphosphate ...	E 450(a)
<i>tetra</i> Sodium di-phosphate ...	E 450(a)
<i>tetra</i> Potassium diphosphate ...	E 450(a)
<i>di</i> Calcium diphosphate ...	—
<i>penta</i> Sodium triphosphate ...	E 450(b)
<i>penta</i> Potassium triphosphate ...	E 450(b)
Ammonium, sodium, potassium and calcium polyphosphates including sodium and potassium polyphosphates	E450(c)
Edible bone phosphate ...	—
Shellac ...	—
Silicon dioxide ...	—
Bentonite ...	—
Kaolin, heavy ...	—
Kaolin, light ...	—
Aluminium sodium silicate ...	—
Aluminium calcium silicate ...	—
Calcium silicate ...	—
Magnesium silicate, synthetic ...	—
Magnesium trisilicate ...	—
Talc ...	—
Sorbitol ...	E 420
Spermaceti ...	—
Sperm oil ...	—
Magnesium stearate ...	—
Calcium stearate ...	—
Butyl stearate ...	—
Succinic acid ...	—
Sulphuric acid ...	—

Column 1	Column 2
Name of Miscellaneous Additive	Serial number
Ammonium sulphate	—
Sodium sulphate	—
Magnesium sulphate	—
Potassium sulphate	—
Aluminium potassium sulphate	—
Calcium sulphate	—
Tannic acid	—
Tartaric acid	E 334
Sodium tartrate	E 335
Potassium tartrate	E 336
Potassium hydrogen tartrate	E 336
Potassium sodium tartrate	E 337

PART II

*Specific Purity Criteria Applicable to
Permitted Miscellaneous Additives*

E 260 Acetic acid

The specific purity criteria for acetic acid contained in Directive 65/66/EEC of the Council(a).

Sodium acetate, anhydrous

The criteria in the monograph for sodium acetate, anhydrous contained in the Food Chemicals Codex 1972 at page 718.

Sodium acetate

The criteria in the monograph for sodium acetate contained in the Food Chemicals Codex 1972 at page 717 except that the alkalinity shall be not more than 0.1 per centum (as sodium carbonate, Na₂CO₃).

E262 Sodium hydrogen diacetate

Synonym Sodium diacetate.

The specific purity criteria for sodium diacetate contained in Directive 65/66/EEC of the Council.

E261 Potassium acetate

The specific purity criteria for potassium acetate contained in Directive 65/66/EEC of the Council.

E263 Calcium acetate

The specific purity criteria for calcium acetate contained in Directive 65/66/EEC of the Council.

Adipic acid

The criteria in the monograph for adipic acid contained in the Food Chemicals Codex 1972 at page 21.

Beeswax, white

The criteria in the monograph for beeswax, white contained in the Food Chemicals Codex 1972 at page 75, except that the ester value shall be not less than 70 and not more than 80.

Beeswax, yellow

The criteria in the monograph for beeswax, yellow contained in the Food Chemicals Codex 1972 at page 77, except that the ester value shall be not less than 70 and not more than 80.

Calcium phytate

Synonym	Calcium mesoinositolhexaphosphate.
Description	White powder with an acid taste.
Solubility	Commercially the product exists as the trihydrate. Slightly soluble in water.
Volatile matter	Soluble in acids. Not more than 12 per centum (determined by drying at 100°C. to constant weight).
Ash	Not less than 60 per centum and not more than 72 per centum (determined by ignition at about 550°C.).

Matter insoluble in acids	Not more than 2 per centum in hydrochloric acid and not more than 2 per centum in orthophosphoric acid, determined as follows: Treat 1g. of calcium phytate with 7ml. N hydrochloric acid and 93ml. of distilled water. Treat another 1g. sample of calcium phytate with 50ml. distilled water and 1.5ml. orthophosphoric acid (50 per centum H ₃ PO ₄ ; density 1.34). Stir and filter each solution and collect, wash, dry (at 100°C.) and weigh the residue in each case.
Protein nitrogen	Not more than 0.38 per centum.
Total phosphorus	Not less than 16 per centum on a volatile matter-free basis.
Mineral phosphate (expressed as phosphorus) ...	Not more than 0.5 per centum.
Iron	Not more than 100mg. per kg.
Arsenic	Not more than 5mg. per kg.

F 290 Carbon dioxide

The specific purity criteria for carbon dioxide contained in Directive 65/66/EEC of the Council. Solid or liquid carbon dioxide shall be of equivalent purity to the gas.

Ammonium carbonate

The criteria in the monograph for ammonium carbonate contained in the Food Chemicals Codex 1972 at page 45.

Ammonium hydrogen carbonate

Synonym Ammonium bicarbonate.

The criteria in the monograph for ammonium bicarbonate contained in the Food Chemicals Codex 1972 at page 44.

Sodium carbonate

Description Colourless crystals or white granular or crystalline powder. The anhydrous salt is hygroscopic and the decahydrate is efflorescent.

Content Not less than 98 per centum of Na₂CO₃ on a volatile matter-free basis.

Volatile matter Not more than:
2 per centum for the non-hydrated substance;
15 per centum for the monohydrate;
65 per centum for the decahydrate;
(determined by the method for loss on drying in the monograph for sodium carbonate in the Food Chemicals Codex 1972 at page 731).

Content	Not less than 97 per centum of CaCO ₃ on a volatile matter-free basis.
Volatile matter	Not more than 1 per centum (determined by drying at 105°C. to constant weight).
Matter insoluble in hydrochloric acid	Shall comply with the requirement for aluminium, iron, phosphate and matter insoluble in hydrochloric acid in the monograph for chalk in the British Pharmacopoeia 1973 at page 93.
Arsenic	Not more than 5 mg. per kg.
Lead	Not more than 20 mg. per kg.
Other inorganic impurities	Not more than 100 mg. per kg. of any of the following substances, namely antimony, copper, chromium, zinc or barium sulphate, or more than 200 mg. per kg. of any combination of those substances.

Carnauba wax

The criteria in the monograph for carnauba wax contained in the Food Chemicals Codex 1972 at page 170.

E 330 Citric acid

Description	Colourless or translucent crystalline solid, or white crystalline powder.
Content	Not less than 99.5 per centum of C ₆ H ₈ O ₇ on a volatile matter-free basis.
Volatile matter	Not more than: 0.5 per centum for the non-hydrated substance; 0.8 per centum for the monohydrate (determined by drying at 105°C. to constant weight).
Oxalates (expressed as oxalic acid)	Not more than 0.05 per centum on a volatile matter-free basis.
Sulphated ash	Not more than 0.05 per centum on a volatile matter-free basis.
Sulphuric acid test (readily carbonisable substances)	Shall comply with the requirement for readily carbonisable substances in the monograph for citric acid contained in the British Pharmacopoeia 1973 at page 113.

triAmmonium citrate

Synonym Ammonium citrate.

The criteria in the monograph for ammonium citrate contained in the British Pharmaceutical Codex 1973 at page 830.

E 331 Sodium dihydrogen citrate

Description	White crystalline powder.
Content	Not less than 99 per centum of C ₆ H ₇ O ₇ Na on a volatile matter-free basis.
Volatile matter	Not more than 0.4 per centum (determined by drying at 105°C. to constant weight).

Matter insoluble in dilute ammonia solution	Not more than 0.12 per centum on a volatile matter-free basis, determined by the following method: Boil 5g. of hydrated sodium carbonate, or 2.5g. of anhydrous sodium carbonate, with 50ml. of water and 10ml. of dilute ammonia solution (about 10 per centum NH ₃). Filter and wash the residue with water, then ignite to constant weight.
Sulphate	Not more than 0.4 per centum on a volatile matter-free basis.
Chloride	Not more than 0.4 per centum on a volatile matter-free basis.
Iron	Not more than 40mg. per kg. on a volatile matter-free basis.

Sodium hydrogen carbonate

Synonym Sodium bicarbonate.

The criteria in the monograph for sodium bicarbonate contained in the Food Chemicals Codex 1972 at page 727.

Sodium sesquicarbonate

The criteria in the monograph for sodium sesquicarbonate contained in the Food Chemicals Codex 1972 at page 765.

Magnesium carbonate, heavy

The criteria in the monograph for heavy magnesium carbonate contained in the European Pharmacopoeia Vol. I, 1969 at page 322.

Magnesium carbonate, light

The criteria in the monograph for light magnesium carbonate contained in the European Pharmacopoeia, Vol. I, 1969 at page 321.

Potassium carbonate

Description The anhydrous form is a white granular powder.

The hydrated form consists of small white translucent crystals or granules.

Content Not less than 98 per centum of K₂CO₃ on a volatile matter-free basis.

Volatile matter Not more than:
2 per centum for the non-hydrated substance;
18 per centum for the hydrated substance;
(determined by drying at 180°C. for 4 hours).

Potassium hydrogen carbonate

Synonym Potassium bicarbonate.

The criteria in the monograph for potassium bicarbonate contained in the Food Chemicals Codex 1972 at page 642.

E 170 Calcium carbonate

Description Fine white microcrystalline or amorphous powder.

Oxalates (expressed as oxalic acid)	as	Not more than 0.02 per centum on a volatile matter-free basis.
<i>E 331 triSodium citrate</i>		
Synonym	Sodium citrate.
Description	White crystalline powder or colourless crystals.
Content	Not less than 99 per centum of $C_6H_5O_7Na_3$ on a volatile matter-free basis.
Volatile matter	Not more than: 1 per centum for the non-hydrated substance; 13 per centum for the dihydrate; 30 per centum for the pentahydrate; (determined by drying at 180°C. to constant weight).
Oxalates (expressed as oxalic acid)	as	Not more than 0.05 per centum on a volatile matter-free basis.
<i>E 332 Potassium dihydrogen citrate</i>		
Description	White granules or crystals.
Content	Not less than 98 per centum of $C_6H_7O_7K$ on a volatile matter-free basis.
Volatile matter	Not more than 0.4 per centum (determined by drying at 105°C. to constant weight).
Oxalates (expressed as oxalic acid)	as	Not more than 0.05 per centum on a volatile matter-free basis.
<i>E 332 triPotassium citrate</i>		
Synonym	Potassium citrate.
Description	White granular hygroscopic powder or transparent crystals. Commercially the product occurs as the monohydrate.
Content	Not less than 99 per centum of $C_6H_5O_7K_3$ on a volatile matter-free basis.
Volatile matter	Not more than 6 per centum (determined by drying at 180°C. for 4 hours).
Oxalates (expressed as oxalic acid)	as	Not more than 0.05 per centum on a volatile matter-free basis.
<i>E 333 Calcium citrate</i>		
Description	Fine white powder. Commercially the product occurs as the tetrahydrate.
Content	Not less than 97.5 per centum of $(C_6H_7O_7)_2Ca$ on a volatile matter-free basis.
Volatile matter	Not more than 13 per centum (determined by drying at 180°C. to constant weight).
Carbonates	When 1g. of calcium citrate is dissolved in 10ml. of dilute hydrochloric acid (approximately 2N) only a few isolated bubbles should be released.

Oxalates (expressed as oxalic acid)	as	Not more than 0.05 per centum on a volatile matter-free basis.
Fluoride	Not more than 30mg. per kg. on a volatile matter-free basis.

Ammonium ferric citrate

Synonym Ferric ammonium citrate.

The criteria in the monograph for ferric ammonium citrate contained in the British Pharmacopoeia 1973 at page 201.

Ammonium ferric citrate, green

Synonym Green ferric ammonium citrate.

The criteria in the monograph for green ferric ammonium citrate contained in the British Pharmaceutical Codex 1954 at page 303.

Dichlorodifluoromethane

Description.....	Clear, colourless liquefied gas.
Content.....	Not less than 99.97 per centum CCl ₂ F ₂ .
Trichlorofluoromethane CCl ₃ F	} Not more than 290 mg. per kg. singly or in combination.
Dichlorofluoromethane CHCl ₂ F	
Chlorodifluoromethane CHClF ₂	
Chlorotrifluoromethane CClF ₃	
Other organic compounds.....	Not more than 10 mg. per kg.
Non volatile matter (after evaporation at 0°C.)	Not more than 0.01 per centum.

Dimethylpolysiloxane

Synonym	Dimethyl silicone.
Appearance	Clear colourless odourless liquid free from extraneous matter.
Solubility	Insoluble in water. Soluble in most aliphatic and aromatic hydrocarbon solvents.
Volatile matter	Not more than 2 per centum (determined by drying at 200°C. for 4 hours).
Identification	Shall comply with the identification tests in the monograph for dimethicone in the British Pharmaceutical Codex 1973 at page 168.
Acidity	Shall comply with the requirement for acidity in the monograph for dimethicone in the British Pharmaceutical Codex 1973 at page 168.
Total silicon	Not less than 37.3 and not more than 38.5 per centum.
Refractive index n _D ^{25°C.}	Not less than 1.400 and not more than 1.405.
Viscosity (25°C)	Not less than 300 and not more than 1050 centistokes.
Relative density d ₄ ^{20°C.}	Not less than 0.960 and not more than 0.980.

Disodium dihydrogen ethylenediamine-NNN'-tetraacetate

Synonym Disodium edetate.

The criteria in the monograph for disodium edetate contained in the British Pharmacopoeia 1973 at page 176.

Calcium disodium ethylenediamine-NNN'-tetraacetate

Synonym Sodium calciumedetate.

The criteria in the monograph for sodium calciumedetate contained in the British Pharmacopoeia 1973 at page 425.

Sodium ferrocyanide

The criteria in the monograph for sodium ferrocyanide contained in the Food Chemicals Codex 1972 at page 741.

Potassium ferrocyanide

Description	Odourless lemon yellow crystals.
Solubility	Soluble in water and in acetone. Insoluble in ethanol, in ether and in hydrocarbons.
Content	Not less than 98 per centum of $K_4Fe(CN)_6 \cdot 3H_2O$.
Free moisture	Not more than 1 per centum (determined by the method for free moisture in the monograph for sodium ferrocyanide in the Food Chemicals Codex 1972 at page 741).
Chloride	Not more than 0.1 per centum.
Sulphate	Not more than 0.1 per centum.

Fumaric acid

The criteria in the monograph for fumaric acid contained in the Food Chemicals Codex 1972 at page 331.

D-Glucono-1,5-lactone

Synonym Glucono *delta*-lactone.

The criteria in the monograph for glucono *delta*-lactone contained in the Food Chemicals Codex 1972 at page 346.

Sodium gluconate

The criteria in the monograph for sodium gluconate contained in the Food Chemicals Codex 1972 at page 742.

Potassium gluconate

Description	White free-flowing powder.
Solubility	Freely soluble in water. Practically insoluble in ethanol and in ether.
Content	Not less than 97 per centum of $C_6H_{11}O_7K$ on a volatile matter-free basis.
Volatile matter	Not more than 3 per centum (determined by drying in a vacuum at 105°C. for 4 hours).
Reducing substances (expressed as glucose)	Not more than 0.5 per centum.

Calcium gluconate

The criteria in the monograph for calcium gluconate contained in the Food Chemicals Codex 1972 at page 129.

Glycine

The criteria in the monograph for glycine contained in the Food Chemicals Codex 1972 at page 359.

1,4-Heptonolactone

Synonym	Heptonolactone.
Description	Colourless crystals.
Solubility	Freely soluble in water. Slightly soluble in ethanol. Insoluble in ether.
Content	Not less than 99.5 per centum of $C_7H_{12}O_6$.
Melting point	148°C.
Specific rotation [α] _D ^{20°C}	Not less than -54.0° and not more than -53.0° (using a 25 per centum weight/ volume aqueous solution).
Sulphated ash	Not more than 0.1 per centum.

Sodium heptonate

Description	White to tan crystalline powder.
Solubility	Sparingly soluble in ethanol. Very soluble in water.
Content	Not less than 98 per centum of $C_7H_{11}O_6Na \cdot 2H_2O$.
Reducing substances (expressed as glucose)	Not more than 0.5 per centum.
Sulphate	Not more than 0.1 per centum.
Chloride	Not more than 0.01 per centum.

Calcium heptonate

Description	White crystalline powder.
Solubility	Soluble in water. Insoluble in ethanol.
Content	Not less than 99 per centum of $(C_7H_{11}O_6)_2Ca \cdot 2H_2O$.
Reducing substances (expressed as glucose)	Not more than 0.5 per centum.
Sulphate	Not more than 0.12 per centum.
Chloride	Not more than 0.07 per centum.

Hydrochloric acid

The criteria in the monograph for concentrated hydrochloric acid contained in the European Pharmacopoeia Vol. II, 1971 at page 145.

Ammonium chloride

The criteria in the monograph for ammonium chloride contained in the Food Chemicals Codex 1972 at page 47.

Potassium chloride

The criteria in the monograph for potassium chloride contained in the Food Chemicals Codex 1972 at page 646.

Calcium chloride, anhydrous

The criteria in the monograph for calcium chloride, anhydrous contained in the Food Chemicals Codex 1972 at page 124.

Calcium chloride

Description	The dihydrate consists of deliquescent white odourless fragments or granules. The hexahydrate consists of deliquescent colourless and odourless crystals.
Content	Not less than: 98 per centum of $\text{CaCl}_2 \cdot 2\text{H}_2\text{O}$ for the dihydrate; 97 per centum of $\text{CaCl}_2 \cdot 6\text{H}_2\text{O}$ for the hexahydrate.
Magnesium and alkali salts			Not more than 2 per centum, determined by the method in the monograph for calcium chloride contained in the Food Chemicals Codex 1972 at page 123 except that the weight of the residue shall not exceed 10mg.
Fluoride	Not more than 40mg. per kg. on an anhydrous basis.

Hydrogen

Description	Colourless odourless gas.
Content	Not less than 99.9 per centum volume/volume of hydrogen.
Moisture	Not more than 10 ppm. volume/volume.
Oxygen	Not more than 3 ppm. volume/volume.
Carbon monoxide, carbon dioxide and hydrocarbons	Not more than 10 ppm. volume/volume in total.
Nitrogen	Not more than 100 ppm. volume/volume.
Mercury	Not more than 2mg. per kg.

Ammonium hydroxide

The criteria in the monograph for ammonium hydroxide contained in the Food Chemicals Codex 1972 at page 48.

Sodium hydroxide

The criteria in the monograph for sodium hydroxide contained in the Food Chemicals Codex 1972 at page 743.

Magnesium hydroxide

The criteria in the monograph for magnesium hydroxide contained in the British Pharmaceutical Codex 1973 at page 277.

Magnesium oxide, heavy

Description	White fine odourless powder.
Solubility	Practically insoluble in water. Soluble in dilute acids with, at most, slight effervescence.
Apparent volume	20g. of heavy magnesium oxide occupies a volume of about 50ml.
Content	Not less than 98 per centum of MgO calculated with reference to the ignited substance and determined by the assay method contained in the monograph for light magnesium oxide in the European Pharmacopoeia Vol I, 1969 at page 319.
Loss on ignition	Not more than 5 per centum (determined by ignition at 900°C. to 950°C. to constant weight).
Matter soluble in water ...	Not more than 2 per centum, determined by the method for soluble substances contained in the monograph for light magnesium oxide in the European Pharmacopoeia Vol I, 1969 at page 319.
Matter insoluble in acetic acid.	Not more than 0.1 per centum when determined by the following method: Dissolve 5g. heavy magnesium oxide in a mixture of 70ml. acetic acid (see note 1) and 30ml. water. Heat to boiling for 2 minutes, cool and dilute to 100ml. with dilute acetic acid (see note 2). Filter through a sintered glass filter. Any residue, after washing with water, drying and ignition at 600°C., shall weigh not more than 5mg.
Sulphate	Not more than 0.75 per centum.
Chloride	Not more than 0.07 per centum.
Calcium	Not more than 2 per centum.
Iron	Not more than 0.1 per centum.
Arsenic	Not more than 4mg. per kg.
Heavy metals	Not more than 40mg. per kg.

Note 1: Acetic acid: contains not less than 29 per centum weight/volume and not more than 31 per centum weight/volume of $C_2H_3O_2$. Dilute 30g. glacial acetic acid (98 per centum weight/volume $C_2H_3O_2$) to 100 ml. with water.

Note 2: Dilute acetic acid: contains not less than 11.5 per centum weight/volume and not more than 12.5 per centum weight/volume of $C_2H_3O_2$. Dilute 12g. or 11.7ml. glacial acetic acid (98 per centum weight/volume $C_2H_3O_2$) to 100ml. with water and, if necessary, adjust the concentration of the solution.

Magnesium oxide, light

The criteria in the monograph for light magnesium oxide contained in the European Pharmacopoeia Vol. I, 1969, at page 319. ...

Potassium hydroxide

The criteria in the monograph for potassium hydroxide contained in the Food Chemicals Codex 1972 at page 652.

Calcium hydroxide

Description	Soft white powder.
Solubility	1g. dissolves in 630ml. of water at 25°C. and in 1300ml. of boiling water. Soluble in glycerol and in a saturated solution of sucrose. Insoluble in ethanol.
Content	Not less than 92 per centum of Ca(OH) ₂ .
Matter insoluble in dilute hydrochloric acid (about 10 per centum weight/volume HCl).			Not more than 0.5 per centum.
Magnesium and alkali salts			Not more than 6 per centum, determined by the method in the monograph for calcium hydroxide contained in the Food Chemicals Codex 1972 at page 131 except that the weight of the residue shall not exceed 15mg.
Carbonate	When 2g. of calcium hydroxide is mixed with 50ml. of water and an excess of dilute hydrochloric acid (approximately 2N) is added, no more than a slight effervescence is produced.
Sulphate	Not more than 0.35 per centum.
Fluoride	Not more than 50mg. per kg.

Calcium oxide

The criteria in the monograph for calcium oxide contained in the Food Chemicals Codex 1972 at page 138.

E 270 Lactic acid

The specific purity criteria for lactic acid contained in Directive 65/66/EEC of the Council(a).

E 325 Sodium lactate

Description	White hygroscopic mass which by absorption of water changes into an almost colourless odourless liquid.
Content	Not less than 98 per centum of C ₃ H ₅ O ₂ Na (after drying at 105°C. to constant weight).
Acidity	Neutralisation of 1g. of the sample shall require not more than 0.5ml. of 0.1N sodium hydroxide solution using phenolphthalein as indicator.
Reducing substances	Sodium lactate shall not cause any reduction of Fehling's solution.

(a) O.J. No. 22, 9.2.65, p. 373/65 (O.J./S.E. 1965-1966, p. 25).

E 326 Potassium lactate

Description	Slightly syrupy almost odourless clear aqueous solution.
Content	Not less than 57 per centum and not more than 63 per centum of $C_3H_5O_2K$.
Acidity	Neutralisation of 1g. of the solution shall require not more than 0.22ml. of 0.1N sodium hydroxide using phenolphthalein as indicator (see note).
Reducing substances	Potassium lactate shall not cause any reduction of Fehling's solution.

Note: The acidity of concentrated aqueous solutions containing more than 63 per centum of $C_3H_5O_2K$ may be proportionately greater.

E 327 Calcium lactate

Description	Almost odourless crystalline powder or white granules.
Content	Not less than 98 per centum of $(C_3H_5O_2)_2Ca$ on a volatile matter-free basis.
Acidity	Neutralisation of 1g of the sample shall require not more than 0.5ml. of 0.1N sodium hydroxide solution using phenolphthalein as indicator.
Volatile matter	Not more than: 3 per centum for the non-hydrated substance; 8 per centum for the monohydrate; 20 per centum for the trihydrate; 30 per centum for the pentahydrate; (determined by drying at 120°C. for 4 hours).
Reducing substances	Calcium lactate shall not cause any reduction of Fehling's solution.
Fluoride	Not more than 30 mg. per kg. calculated on a volatile matter-free basis.

DL-Malic acid

The criteria in the monograph for malic acid contained in the Food Chemicals Codex 1972 at page 484.

L-Malic acid

Description	White or nearly white crystalline powder or granules.
Content	Not less than 99 per centum of $C_4H_6O_5$.
Melting range	99°C to 101°C.
Specific rotation $[\alpha]_D^{20}$	Not less than -2.4° and not more than -2.2° (using a solution containing 8.5g. L-malic acid in 100ml. water).

Maleic acid	} Shall comply with the limits given in the monograph for malic acid in the Food Chemicals Codex 1972 at page 484.
Fumaric acid	
Residue on ignition	
Water insoluble matter	

Sodium hydrogen malate

Description	White odourless powder. Sodium hydrogen malate may be derived from either DL-malic acid or L-malic acid.
Content	Not less than 99 per centum of $C_4H_5O_6Na$ on a volatile matter-free basis.
Volatile matter	Not more than 2 per centum (determined by drying at $110^\circ C.$ for 3 hours).
Maleic acid	Not more than 0.05 per centum.

Sodium malate

Description	Colourless or almost colourless aqueous solution. Sodium malate may be derived from either DL-malic acid or L-malic acid.
Content	Not less than 59.5 per centum of $C_4H_5O_6Na$.
Maleic acid	Not more than 0.05 per centum calculated on the $C_4H_5O_6Na$ content.

Potassium malate

Description	Colourless or almost colourless aqueous solution. Potassium malate may be derived from either DL-malic acid or L-malic acid.
Content	Not less than 59.5 per centum of $C_4H_5O_6K$.
Maleic acid	Not more than 0.05 per centum calculated on the $C_4H_5O_6K$ content.

Calcium malate

Description	White odourless powder. Calcium malate may be derived from either DL-malic acid or L-malic acid.
Content	Not less than 97.5 per centum of $C_4H_5O_6Ca$ on a volatile matter-free basis.
Volatile matter	Not more than 2 per centum (determined by drying at $110^\circ C.$ for 3 hours).
Maleic acid	Not more than 0.05 per centum.
Fluoride	Not more than 30mg. per kg. on a volatile matter-free basis.

E 421 Mannitol

The criteria in the monograph for mannitol contained in the Food Chemicals Codex 1972 at page 496.

<i>Metatartaric acid</i>		
Description	...	White or yellow powder which consists chiefly of a mixture of polyesters obtained by the controlled dehydration of L(+)-tartaric acid, together with unchanged L(+)-tartaric acid.
Specific absorption E	1 per centum 1 cm	Not more than 1.5×10^{-2} at 430nm. (determined using a filtered aqueous solution).
Identification	...	Place 5 to 10mg. of sample in a test tube. Add 2ml. sulphuric acid (about 94 per centum H_2SO_4) plus two drops of resorcinol reagent (2g. resorcinol dissolved in 100 ml. water plus 0.5 ml. sulphuric acid) and heat to $150^\circ C$. An intense violet colour is produced.
Content	...	Not less than the equivalent of 105 per centum of tartaric acid ($C_4H_6O_6$). The esterified tartaric acid content shall be not less than 27 per centum and not more than 38 per centum of the tartaric acid equivalent when determined by the following method: Add three drops of bromothymol blue indicator (0.04 per centum weight/volume solution of bromothymol blue in 95 per centum volume/volume ethanol) to 50 ml. of freshly prepared 2 per centum weight/volume cold aqueous solution of metatartaric acid. Titrate with N aqueous sodium hydroxide solution to a blue-green colour (T_1 ml.). Add a further 20 ml. of N aqueous sodium hydroxide solution and leave for 2 hours at room temperature. Titrate with N aqueous sulphuric acid solution (T_2 ml.). Calculations: Tartaric acid equivalent = $7.5 (T_1 + 20 - T_2)$ per centum. Esterified tartaric acid = $\frac{100 (20 - T_2)}{T_1 + 20 - T_2}$ per centum.
Specific rotation $[\alpha]_D^{20}$	20°C.	Not less than $+12.5^\circ$ and not more than $+13.5^\circ$ (using a filtered 10 per centum weight/volume aqueous solution).
Matter insoluble in water (at about $20^\circ C$)	...	Not more than 2.5 per centum (insoluble matter weighed after drying for 3 hours at $70^\circ C$. in a vacuum oven).
Pyruvic acid	...	Not more than 0.5 per centum.

Nicotinic acid

The criteria in the monograph for nicotinic acid contained in the British Pharmacopoeia 1973 at page 318.

Nitrogen

The standard for nitrogen type 2 contained in British Standard 4366: 1968.

Nitrous oxide

The criteria in the monograph for nitrous oxide contained in the European Pharmacopoeia Vol. II, 1971 at page 316.

Octadecylammonium acetate

Synonym	Octadecylamine acetate.
Description	White waxy solid which consists essentially of the acetic acid salts of a mixture of mainly stearyl and palmityl primary aliphatic amines.
Solubility	Soluble in water (above 70°C.) and in mineral and vegetable oils.
Total aliphatic amine acetate	Not less than 98 per centum.
Primary aliphatic amine acetate	Not less than 93 per centum.
Melting range	80°C. to 85°C.
Moisture	Not more than 1 per centum (Karl Fischer).
Iodine value	Not more than 5 (Wijs).

Oxygen

The criteria in the monograph for oxygen contained in the European Pharmacopoeia Vol. II, 1971 at page 328.

Oxystearin

The criteria in the monograph for oxystearin contained in the Food Chemicals Codex 1972 at page 569 with the additional requirements that the maximum temperature of oxidation during manufacture of the oxystearin shall not exceed 260°C.; the urea non-adduct content of the total fatty acid methyl esters shall not be more than 40 per centum and the epoxide content shall not be more than 50 mg. per kg.

E 338 Orthophosphoric acid

Description	Colourless viscous clear liquid.
Content	Not less than 85 per centum of H ₃ PO ₄ and not more than 15 per centum of water.
Volatile acids (expressed as acetic acid)	Not more than 0.001 per centum on an anhydrous basis.
Nitrate (expressed as NaNO ₃)	Not more than 0.0005 per centum on an anhydrous basis.
Sulphate (expressed as CaSO ₄)	Not more than 0.15 per centum on an anhydrous basis.
Chloride	Not more than 0.02 per centum on an anhydrous basis.
Fluoride	Not more than 10mg. per kg. on an anhydrous basis.

note: Values for solutions of different concentrations shall be calculated according to their H₃PO₄ content.

Ammonium dihydrogen orthophosphate

Synonym Ammonium phosphate, monobasic.

The criteria in the monograph for ammonium phosphate, monobasic contained in the Food Chemicals Codex 1972 at page 50.

diAmmonium hydrogen orthophosphate

Synonym Ammonium phosphate, dibasic.

The criteria in the monograph for ammonium phosphate, dibasic contained in the Food Chemicals Codex 1972 at page 49.

E 339(a) Sodium dihydrogen orthophosphate

Synonym Sodium phosphate, monobasic.

Description Slightly deliquescent white powder, crystals or granules.

Content Not less than 97 per centum and not more than 103 per centum of NaH_2PO_4 on a volatile matter-free basis.

Volatile matter Not more than:
2 per centum for the non-hydrated substance;
15 per centum for the monohydrate;
25 per centum for the dihydrate;
(determined by drying at 60°C. for 1 hour and then at 105°C. for 4 hours).

Matter insoluble in water Not more than 0.2 per centum on a volatile matter-free basis.

Fluoride Not more than 10 mg. per kg. on a volatile matter-free basis.

E 339(b) di-Sodium hydrogen orthophosphate

Synonym Sodium phosphate, dibasic.

Description The anhydrous form is a white hygroscopic powder; the dihydrate is a white crystalline solid; the heptahydrate is a granular powder or white efflorescent crystals; the dodecahydrate is a white powder or white efflorescent crystals.

Content Not less than 98 per centum of Na_2HPO_4 on a volatile matter-free basis.

Volatile matter Not more than:
5 per centum for the non-hydrated substance;
21 per centum for the dihydrate;
50 per centum for the heptahydrate;
61 per centum for the dodecahydrate;
(determined by drying at 60°C. for 1 hour and then at 105°C. for 4 hours).

Matter insoluble in water Not more than 0.2 per centum on a volatile matter-free basis.

Fluoride Not more than 10 mg. per kg. on a volatile matter-free basis.

E 339(c) triSodium orthophosphate

Synonym Sodium phosphate, tribasic.
Description White powder, crystals or granules. Commercially the substance exists in the anhydrous form and as the monohydrate and the dodecahydrate.
Content Not less than 97 per centum of Na_3PO_4 on a volatile matter-free basis.
Volatile matter Not more than:
2 per centum for the non-hydrated substance;
9 per centum for the monohydrate;
55 per centum for the dodecahydrate;
(determined by ignition at 800°C . for 30 minutes).
Matter insoluble in water... Not more than 0.2 per centum on a volatile matter-free basis.
Fluoride Not more than 10 mg. per kg. on a volatile matter-free basis.

E 340 (a) Potassium dihydrogen orthophosphate

Synonym Potassium phosphate, monobasic.
Description Colourless crystals or white granular or crystalline powder.
Content Not less than 98 per centum of KH_2PO_4 on a volatile matter-free basis.
Volatile matter Not more than 2 per centum (determined by drying at 105°C . for 4 hours).
Matter insoluble in water Not more than 0.2 per centum on a volatile matter-free basis.
Fluoride Not more than 10 mg. per kg. on a volatile matter-free basis.

E 340 (b) diPotassium hydrogen orthophosphate

Synonym Potassium phosphate, dibasic.
Description Deliquescent, colourless or white granules.
Content¹ Not less than 98 per centum of K_2HPO_4 on a volatile matter-free basis.
Volatile matter Not more than 2 per centum (determined by drying at 105°C . for 4 hours).
Matter insoluble in water Not more than 0.2 per centum on a volatile matter-free basis.
Fluoride Not more than 10 mg. per kg. on a volatile matter-free basis.

E 340 (c) triPotassium orthophosphate

Synonym	Potassium phosphate, tribasic.
Description	White hygroscopic crystals or granules. Commercially the substance exists in the anhydrous form and as the hygroscopic hydrate.
Content	Not less than 97 per centum of K_3PO_4 on a volatile matter-free basis.
Volatile matter	Not more than: 3 per centum for the non-hydrated substance; 20 per centum for the hydrated substance; (determined by ignition at 800°C. for 30 minutes).
Matter insoluble in water	Not more than 0.2 per centum on a volatile matter-free basis.
Fluoride	Not more than 10 mg. per kg. on a volatile matter-free basis.

E 341 (a) Calcium tetrahydrogen diorthophosphate

Synonyms	Calcium phosphate, monobasic. Acid calcium phosphate.
Description	Deliquescent white granules, granular powder or crystals.
Content (expressed as CaO)	Not less than 23.0 per centum and not more than 25.0 per centum for the non-hydrated substance. Not less than 22.2 per centum and not more than 24.7 per centum for the monohydrate.
Volatile matter	Not less than 14.0 per centum and not more than 15.5 per centum for the non-hydrated substance (determined by ignition at 800°C. for 30 minutes). Not more than 0.6 per centum for the monohydrate (determined by drying at 60°C. for 3 hours).
Fluoride	Not more than 30 mg. per kg. on an anhydrous basis.

E 341 (b) Calcium hydrogen orthophosphate

Synonym	Calcium phosphate, dibasic.
Description	Impalpable white powder.
Content (expressed as CaO)	Not less than 39.0 per centum and not more than 42.0 per centum for the non-hydrated substance. Not less than 31.9 per centum and not more than 33.5 per centum for the dihydrate.

Volatile matter	Not less than 7.0 per centum and not more than 8.5 per centum for the non-hydrated substance.
		Not less than 24.5 per centum and not more than 26.5 per centum for the dihydrate. (determined by ignition at 800°C. to 825°C. to constant weight).

Fluoride	Not more than 50 mg. per kg. on an anhydrous basis.
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E 341(c) tri-Calcium diorthophosphate

Synonym	Calcium phosphate, tribasic.
Description	Impalpable white powder.
Content	Not less than 90 per centum of $\text{Ca}_3(\text{PO}_4)_2$ on a volatile matter-free basis.
Volatile matter	Not more than 10 per centum (determined by ignition at 800°C. to 825°C. to constant weight).
Fluoride	Not more than 50 mg. per kg. on a volatile matter-free basis.

Calcium hydroxyphosphate

Synonym	Hydroxy-apatite.
Description	Impalpable white powder.
Content	Not less than 90 per centum of $3\text{Ca}_3(\text{PO}_4)_2 \cdot \text{Ca}(\text{OH})_2$ on a volatile matter-free basis.
Volatile matter	Not more than 10 per centum (determined by ignition at 800°C. to 825°C. to constant weight).
Fluoride	Not more than 50 mg. per kg. on a volatile matter-free basis.

Sodium aluminium phosphate, acidic

The criteria in the monograph for sodium aluminium phosphate, acidic contained in the Food Chemicals Codex 1972 at page 722

Sodium aluminium phosphate, basic

The criteria in the monograph for sodium aluminium phosphate, basic contained in the Food chemicals Codex 1972 at page 724.

E 450(a) diSodium dihydrogen diphosphate

Synonyms	<i>di</i> Sodium dihydrogen pyrophosphate Sodium acid pyrophosphate Acid sodium pyrophosphate.
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The criteria in the monograph for sodium acid pyrophosphate contained in the Food Chemicals Codex 1972 at page 719.

E 450(a) tetraSodium diphosphate

Synonyms	<i>tetra</i> Sodium pyrophosphate Sodium pyrophosphate.
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The criteria in the monograph for sodium pyrophosphate contained in the Food Chemicals Codex 1972 at page 762 with the additional requirement that the fluoride content shall not be greater than 10 mg. per kg.

E450(a) tetraPotassium diphosphate

Synonyms *tetraPotassium pyrophosphate*
Potassium pyrophosphate.

The criteria in the monograph for potassium pyrophosphate contained in the Food Chemicals Codex 1972 at page 667.

diCalcium diphosphate

Synonyms *diCalcium pyrophosphate*
Calcium pyrophosphate.

The criteria in the monograph for calcium pyrophosphate contained in the Food Chemicals Codex 1972 at page 153.

E 450(b) pentaSodium triphosphate

Synonyms *Sodium tripolyphosphate*
Sodium triphosphate.

The criteria in the monograph for sodium tripolyphosphate contained in the Food Chemicals Codex 1972 at page 780 with the additional requirement that the fluoride content shall not be greater than 10 mg. per kg.

E 450(b) pentaPotassium triphosphate

Synonyms *Potassium tripolyphosphate*
Potassium triphosphate.

Description *Fine white powder.*

Solubility *Gives a slightly cloudy solution in water.*

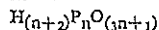
Content
(expressed as P_2O_5) ... *Not less than 47 per centum.*
(expressed as K_2O) ... *Not less than 51 per centum.*

pH (1 per centum aqueous solution) *Not less than 9.6 and not more than 10.2.*

Fluoride *Not more than 10 mg. per kg.*

Ammonium, sodium, potassium and calcium polyphosphates including E450(c) sodium and potassium polyphosphates

Description *Ammonium, sodium, potassium and calcium polyphosphates exist as fine white powders or crystals or colourless glassy platelets. They are reproducible heterogenous mixtures of ammonium or sodium or potassium or calcium salts, or mixtures thereof, of condensed polyphosphoric acids of general formula:*



where n shall be not less than 2.

Content (expressed as P_2O_5) *Not less than 50 per centum and not more than 71 per centum on an anhydrous basis.*

pH (1 per centum aqueous solution). *For water soluble phosphates only: not less than 4.0 and not more than 9.0.*

Cyclic phosphate *Not more than 8 per centum calculated on the P_2O_5 content.*

Fluoride *Not more than 15 mg. per kg. calculated on the P_2O_5 content.*

Edible bone phosphate

Description	Edible bone phosphate is a pale cream-coloured powder, prepared from selected animal bones which are crushed, degreased and then subjected to a high pressure steam extraction. The main constituent is hydroxy-apatite with some carbonate-apatite and a trace of fluoro-apatite.
Content (expressed as CaO) (expressed as P ₂ O ₅)	Not less than 45 per centum. Not less than 34 per centum.
Fluoride	Total: Not more than 700 mg. per kg. Water soluble: Not more than 2 mg. per kg.
Copper	Not more than 25 mg. per kg.
Zinc	Not more than 150 mg. per kg.

Shellac

The standard for machine-made shellac contained in British Standard 3722: 1964.

Silicon dioxide

Synonym	Silica, chemically prepared.
Description	Silica aerogel is a white fluffy powdered or granular microcellular silica. Hydrated silica is a precipitated hydrated silicon dioxide occurring as a fine white amorphous powder or as beads or granules.
Content	Silica aerogel: Not less than 90 per centum of SiO ₂ . Hydrated silica: Not less than 91 per centum of SiO ₂ , on a volatile matter-free basis.
Volatile matter	Hydrated silica: Not more than 7 per centum (determined by drying at 105°C. for 2 hours).
Loss on ignition	Not more than 13 per centum (determined by ignition at 1000°C. to constant weight).
Soluble ionisable salts (expressed as Na ₂ SO ₄)	Not more than 5 per centum.

Bentonite

The criteria in the monograph for bentonite contained in the British Pharmacopoeia 1973 at page 47.

Kaolin, heavy

The criteria in the monograph for heavy kaolin contained in the British Pharmacopoeia 1968 at page 538 as amended by the 1969 Addendum at page 54.

Kaolin, light

The criteria in the monograph for light kaolin contained in the British Pharmacopoeia 1968 at page 539 as amended by the 1969 Addendum at page 54.

Aluminium sodium silicate

Synonyms	Sodium aluminium silicate. Sodium aluminosilicate. Sodium silicoaluminatc.
Description	Fine white amorphous powder or beads.
Content (expressed as SiO ₂)	Not less than 70 per centum and not more than 80 per centum on a volatile matter-free basis.
(expressed as Al ₂ O ₃)	Not less than 8 per centum and not more than 11 per centum on a volatile matter-free basis.
(expressed as Na ₂ O)	Not less than 5 per centum and not more than 10 per centum on a volatile matter-free basis.
Volatile matter	Not more than 8 per centum (determined by drying at 105°C. for 2 hours).
Loss on ignition	Not less than 10 per centum and not more than 14 per centum (determined by ignition at 1000°C. to constant weight).

Aluminium calcium silicate

Synonyms	Calcium aluminium silicate. Calcium aluminosilicate. Calcium silicoaluminatc.
Description	Fine white free-flowing powder.
Content (expressed as SiO ₂)	Not less than 44 per centum and not more than 50 per centum on a volatile matter-free basis.
(expressed as Al ₂ O ₃)	Not less than 3 per centum and not more than 5 per centum on a volatile matter-free basis.
(expressed as CaO)	Not less than 32 per centum and not more than 38 per centum on a volatile matter-free basis.
(expressed as Na ₂ O)	Not less than 0.5 per centum and not more than 4 per centum on a volatile matter-free basis.
Volatile matter	Not more than 10 per centum (determined by drying at 105°C. for 2 hours).
Loss on ignition	Not less than 14 per centum and not more than 18 per centum (determined by ignition at 1000°C. to constant weight).

Calcium silicate

Description	White to off-white free-flowing powder.
Solubility	Insoluble in water. Forms a gel with mineral acids.

Content (expressed as SiO ₂)	Not less than 72 per centum and not more than 78 per centum on a volatile matter-free basis.
(expressed as CaO)	Not less than 16 per centum and not more than 21 per centum on a volatile matter-free basis.
(expressed as Na ₂ O)	Not less than 2 per centum and not more than 4 per centum on a volatile matter-free basis.
Volatile matter	Not more than 6 per centum (determined by drying at 105°C. for 2 hours).
Loss on ignition	Not less than 7 per centum and not more than 14 per centum (determined by ignition at 1000°C. to constant weight).

Magnesium silicate, synthetic

The criteria in the monograph for magnesium silicate contained in the Food Chemicals Codex 1972 at page 479.

Magnesium trisilicate

The criteria in the monograph for magnesium trisilicate contained in the British Pharmacopoeia 1973 at page 276.

Talc

Description	Talc is a native hydrous magnesium silicate sometimes containing a small proportion of aluminium silicate.
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It shall comply with the requirements for appearance, characteristics and limits of impurities in the monograph for magnesium silicate contained in the Nutrition Meetings Report Series 46B 1970 of the Food and Agriculture Organisation of the United Nations at page 114. The amount of material soluble in dilute hydrochloric acid shall be not more than 2 per centum and the amount of water soluble substances shall be not more than 0.2 per centum.

E 420 Sorbitol

Descriptions	(a) Sorbitol is a sweet-tasting white hygroscopic crystalline powder. (b) Sorbitol solution and (c) non-crystallising sorbitol solution are sweet-tasting clear colourless liquids.
Contents	(a) Sorbitol contains not less than 98 per centum of glycitols (see note 1) and related higher polyols derived from sugars (see note 2), and not less than 91 per centum of D-sorbitol, on a volatile matter-free basis in each case. (b) Sorbitol solution is an aqueous solution of sorbitol which complies with the description at (a), containing not less than 69 per centum of total solids. (c) Non-crystallising sorbitol solution is an aqueous solution containing not less than 69 per centum total solids and not less than 60 per centum of D-sorbitol, the remaining solids being glycitols other than D-sorbitol, related higher polyols derived from sugars, and sugars.

Volatile matter	For (a) only: Not more than 1.5 per centum determined by drying in a vacuum at 80°C. for 6 hours.
Sulphated ash	Not more than 0.1 per centum on a dry-matter basis, for (a), (b) and (c).
Chloride	Not more than 0.005 per centum on a dry-matter basis, for (a), (b) and (c).
Reducing sugars (expressed as glucose)	Not more than 0.3 per centum on a dry-matter basis, for (a) and (b).
Total sugars (expressed as glucose)	Not more than 0.7 per centum on a dry-matter basis, for (a) and (b).

note 1: "Glycitol" are compounds with the structural formula $CH_2OH(CH_2OH)_nCH_2OH$ where n is an integer.

note 2: "Sugars" means any soluble carbohydrate sweetening matter.

Spermacet

The criteria in the monograph for spermacet contained in the British Pharmaceutical Codex 1968 at page 773.

Sperm Oil

The standard for filtered sperm oil contained in Part 2 of British Standard 997: 1963.

Magnesium stearate

The criteria in the monograph for magnesium stearate contained in the British Pharmacopoeia 1973 at page 275.

Calcium stearate

The criteria in the monograph for calcium stearate contained in the Food Chemicals Codex 1972 at page 158 except that for the final sentence of the description (requirement to conform to the regulations of the federal Food and Drug Administration pertaining to specifications for salts of fatty acids and fatty acids from edible fat sources) there shall be substituted the requirement that calcium stearate shall be prepared using commercial food-grade stearic acid.

Butyl stearate

Description	White solid with a slightly yellow tinge; melts at about room temperature to a clear liquid and consists chiefly of the butan-1-ol ester of commercial food-grade stearic acid.
Solidification point	Between 14°C. and 26°C.
Saponification value	Not less than 160 and not more than 180.
Iodine value	Not more than 7 (Wijs).
Acid value	Not more than 2.5 mg. KOH per g.

Succinic acid

The criteria in the monograph for succinic acid contained in the Food Chemicals Codex 1972 at page 800.

Sulphuric acid

The criteria in the monograph for sulphuric acid contained in the Food Chemicals Codex 1972 at page 802.

Ammonium sulphate

The criteria in the monograph for ammonium sulphate contained in the Food Chemicals Codex 1972 at page 52.

Sodium sulphate

The criteria in the monograph for sodium sulphate contained in the Food Chemicals Codex 1972 at page 775.

Magnesium sulphate

The criteria in the monograph for magnesium sulphate contained in the European Pharmacopoeia Vol I, 1969 at page 324.

Potassium sulphate

The criteria in the monograph for potassium sulphate contained in the Food Chemicals Codex 1972 at page 670.

Aluminium potassium sulphate

Synonyms Potassium aluminium sulphate.
Potash alum.

The criteria in the monograph for alum contained in the European Pharmacopoeia Vol. I, 1969 at page 243.

Calcium sulphate

The criteria in the monograph for calcium sulphate contained in the Food Chemicals Codex 1972 at page 163.

Tannic acid

Synonym Tannin.

The criteria in the monograph for tannins contained in the Nutrition Meetings Report Series 48B 1971 of the Food and Agriculture Organisation of the United Nations at page 41.

E 334 Tartaric acid

Description	Tartaric acid, which may be either the L(+) form or the DL form, occurs as a white crystalline powder or as colourless or translucent crystals.
Content	Not less than 99.5 per centum of C ₄ H ₆ O ₆ on a volatile matter-free basis.
Volatile matter	Not more than 0.5 per centum (determined by drying at 105°C. to constant weight).
Sulphated ash	Not more than 0.1 per centum on a volatile matter-free basis.
Oxalates (expressed as oxalic acid)	Not more than 0.05 per centum on a volatile matter-free basis.

E 335 Sodium tartrate

Description	Colourless transparent crystals. Sodium tartrate may be derived from either DL-tartaric acid or L(+)-tartaric acid.
Content	Not less than 99 per centum of $C_4H_4O_6Na_2$ on a volatile matter-free basis.
Volatile matter	Not less than 14 per centum and not more than 17 per centum for the dihydrate (determined by drying at 150°C. for 3 hours).
Oxalates (expressed as oxalic acid)	Not more than 0.05 per centum on a volatile matter-free basis.

E 336 Potassium tartrate

Description	White crystalline or granular powder. Potassium tartrate may be derived from either DL-tartaric acid or L(+)-tartaric acid.
Content	Not less than 99 per centum of $C_4H_4O_6K_2$ on a volatile matter-free basis.
Volatile matter	Not more than 4 per centum (determined by drying at 160°C. to constant weight).
Oxalates (expressed as oxalic acid)	Not more than 0.05 per centum on a volatile matter-free basis.

E 336 Potassium hydrogen tartrate

Synonyms	Potassium acid tartrate. Cream of Tartar.
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The criteria in the monograph for potassium acid tartrate contained in the Food Chemicals Codex 1972 at page 639, except that potassium acid tartrate may be derived from either DL-tartaric acid or L(+)-tartaric acid.

E 337 Potassium sodium tartrate

Synonym	Sodium potassium tartrate.
Description	Colourless crystals or a white crystalline powder. Potassium sodium tartrate may be derived from either DL-tartaric acid or L(+)-tartaric acid. Commercially the product occurs as the tetrahydrate.
Content	Not less than 99 per centum of $C_4H_4O_6KNa$ on a volatile matter-free basis.
Volatile matter	Not more than 26 per centum for the tetrahydrate (determined by drying at 150°C. for 3 hours).
Oxalates (expressed as oxalic acid)	Not more than 0.05 per centum on a volatile matter-free basis.

PART III

General purity criteria applicable to permitted miscellaneous additives except where otherwise provided by specific purity criteria

Each miscellaneous additive shall not contain—

- (a) more than 3 milligrams per kilogram of arsenic;
- (b) more than 10 milligrams per kilogram of lead;
- (c) more than 50 milligrams per kilogram of copper, or 25 milligrams per kilogram of zinc, or 50 milligrams per kilogram of any combination of copper and zinc.

SCHEDULE 2

Section 4

Miscellaneous Additives Permitted only in Certain Foods

Column 1	Column 2	Column 3
Specified Food	Permitted Miscellaneous Additive	Except where otherwise stated, milligrams per kilogram not exceeding -
Ammonium chloride	Octadecylammonium acetate	500
Brandy	disodium dihydrogen ethylenediamine- NNN'N'-tetra-acetate	25 milligrams per litre
Canned fish	Calcium disodium ethylenediamine- NNN'N'-tetra-acetate	In accordance with good manufacturing practice.
Canned shellfish	Calcium disodium ethylenediamine- NNN'N'-tetra-acetate	In accordance with good manufacturing practice.
Chocolate confectionery	Carnauba wax	200
Frozen food	Dichlorodifluoromethane	100 (determined when the food is fully thawed at and to 20°C)
Glacé cherries	Calcium disodium ethylenediamine- NNN'N'-tetra-acetate	In accordance with good manufacturing practice
	Aluminium potassium sulphate	10,000 (on a dry matter basis)
Sugar confectionery	Carnauba wax	200
Wine	Metatartaric acid	100 milligrams per litre
Hard cheese, soft cheese, whey cheese, hard sage cheese	Calcium chloride anhydrous, calcium chloride, calcium hydroxide	In accordance with good manufacturing practice
Processed cheese, cheese spread	Calcium chloride anhydrous, calcium chloride, calcium hydroxide	In accordance with good manufacturing practice

Labelling of Permitted Miscellaneous Additives

1. Each container to which section 5(2) of this Order applies shall bear a label on which is printed a true statement, -
 - (a) in respect of each permitted miscellaneous additive present, of the serial number, if any, as specified in relation thereto in column 2 of Part 1 of Schedule 1 to this Order and of the common or usual name or an appropriate designation of that permitted miscellaneous additive;
 - (b) where any other substance or substances is or are present, of the common or usual name or an appropriate designation of each such substance; and
 - (c) if two or more such substances are present, of the proportion of each permitted miscellaneous additive and each other substance present save that the label shall only have printed on it a statement of the proportion of any such other substance present if any Order (other than this Order or any amendment to this Order) made under the Law contains a requirement to that effect.
2. Any statement required by the preceding paragraph -
 - (a) shall be clear and legible;
 - (b) shall be in a conspicuous position on the label which shall be marked on, or securely attached to, the container in such a manner that it will be readily discernible and easily read by an intending purchaser under normal conditions of purchase;
 - (c) shall not be in any way hidden or obscured or reduced in conspicuousness by any other matter, whether pictorial or not, appearing on the label.
3. The figures and letters in every word in any statement to which the preceding paragraph applies -
 - (a) shall be in characters of uniform colour and size (being not less than 1.5 millimetres in height for a label on a container of which the greatest dimension does not exceed 12 centimetres, and not less than 3 millimetres in height for a label on a container of which the greatest dimension exceeds 12 centimetres), but so that the initial letter of any word may be taller than any other letter in the word;
 - (b) shall appear on a contrasting ground, so however that where there is no ground other than such as is provided by a transparent container and the contents of that container are visible behind the letters, those contents shall be taken to be the ground for the purposes of this paragraph;
 - (c) shall be within a surrounding line and no other written or pictorial matter shall appear within that line.
4. For the purposes of this Schedule -
 - (a) the height of any lower case letter shall be taken to be the x-height thereof, disregarding any ascender or descender thereof;
 - (b) any requirement that figures or letters shall be of uniform height, colour or size, shall be construed as being subject to the saving that any inconsiderable variations in height, colour or size, as the case may be, may be disregarded.

PERMITTED BLEACHING OR IMPROVING AGENTS

Column 1	Column 2	Column 3
<u>Specified food</u>	<u>Permitted bleaching or improving agent</u>	<u>Parts per million - not exceeding</u>
Bread and all flour, other than wholemeal.	Ammonium persulphate	
	Ascorbic acid	
	Azodicarbonamide	45 (calculated by weight)
	Benzoyl peroxide	50 (calculated by weight)
	Chlorine dioxide containing not more than 20 per centum of chlorine (calculated by volume)	
	L-cysteine hydrochloride or L-cysteine hydrochloride monohydrate or both	75 (calculated by weight as L-cysteine hydrochloride)
	Monocalcium phosphate	
	Potassium bromate	
	Potassium persulphate	
	Flour, other than wholemeal, intended for use in the making of cakes.	Chlorine
Sulphur Dioxide		200
Flour, other than wholemeal, intended for use in the manufacture of biscuits.		

PERMITTED SOLVENTS

Name	Specification
Ethyl Alcohol (Ethanol)	As set out in the British Pharmacopoeia 1963 at page 28.
Ethyl Acetate	British Standard 553: 1965.
Diethyl Ether (Solvent Ether)	As set out in the British Pharmacopoeia 1963 at page 308.
Glycerol	British Standard 2625: 1964.
Glycerol mono-acetate ... (Monoacetin)	It shall have a boiling point of 158°C. at 165 mm. Hg. and shall be of a standard of purity consistent with good manufacturing practice.
Glycerol di-acetate (Diacetin)	Relative Density: 1.180—1.195 g/ml. at 20°C. Ash: 0.02% W/W max. Acidity: 0.3% W/W max. Ester Content: 85-95% W/W calculated as C ₃ H ₅ (OH)(COOCH ₃) ₂ . Sulphates: 0.05% W/W max. calculated as SO ₄ . Chlorides: 0.05% W/W max. calculated as Cl. Ash, acidity, ester content, sulphates and chlorides shall be determined by the methods set out in British Standard 1594: 1950.
Glycerol tri-acetate (Triacetin)	Relative Density: 1.156-1.166 g/ml. at 20°C. Refractive Index: 1.430-1.434 at 20°C. for sodium D line. Water: 0.2% W/W max. Ash: 0.02% W/W max. Total Acidity: 0.05% W/W max. calculated as CH ₃ COOH. Ester Content: 98.0-100% calculated as (CH ₃ COO) ₃ C ₃ H ₅ . Colour: 15 Hazen Units. Water, ash, total acidity and ester content shall be determined by the methods set out in British Standard 1997: 1962. Colour shall be determined by the method set out in British Standard 4117: 1967.
iso-Propyl Alcohol	As set out in the British Pharmacopoeia 1963 at page 431.
Propylene Glycol	As set out in the British Pharmacopoeia 1963 at page 681.

EXPLANATORY NOTE
(This Note is not part of the Order)

The Order -

- (a) specifies permitted miscellaneous additives and prescribes purity criteria for those miscellaneous additives (section 2(1) and Schedule 1);
- (b) prohibits the sale or importation of food having in it or on it any added miscellaneous additive other than a permitted miscellaneous additive and limits the use of certain particular miscellaneous additives to specified foods subject to prescribed limits (section 4(1), 4(2) proviso (a) 4(3) and Schedule 2);
- (c) permits food containing as an added ingredient any specified food described in Schedule 2 to contain miscellaneous additives of a description, and to an amount, specified in that Schedule for that ingredient (section 4(2) proviso (b));
- (d) prohibits the importation, sale or advertising for sale, for use as an ingredient in the preparation of food, of any miscellaneous additive other than a permitted miscellaneous additive (section 5(1));
- (e) prescribes labelling requirements for permitted miscellaneous additives when sold as such (section 5(2) and Schedule 3);

The Order does not apply to any miscellaneous additive or to any food having a miscellaneous additive in it or on it which is sold, consigned, delivered or imported for export (section 3).