

INDEPENDENT STATE OF PAPUA NEW GUINEA.

CHAPTER NO. 233.

Pure Food Standards.

MADE under Section 6 of the *Pure Food Act*.

PART I.—PRELIMINARY.

1. Interpretation.

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

“anti-oxidant” means a substance that is capable of retarding or preventing the development of oxidative rancidity in food;

“artificial sweetening substance” means a substance (other than a saccharide) that is added to food for the purpose of sweetening, and includes—

- (a) saccharin; and
- (b) cyclohexylsulphamic acid; and
- (c) cyclamate (the sodium salt or calcium salt, or both, of cyclohexylsulphamic acid); and
- (d) sorbital; and
- (e) mannitol;

“invalids’ food” means any food described or sold as an article of food for invalids, and includes any food (other than bread or flour referred to in Section 24) sold or described as suitable for persons suffering from *Diabetes mellitus*;

“normal milk” means milk containing not less than—

- (a) 3.5% of milk fat; and
- (b) 8.5% of milk solids other than fat;

“permitted anti-oxidant” means, subject to Section 80—

- (a) propyl, octyl and dodecyl gallate, or a mixture of any of them; or
- (b) butylated hydroxyanisole; or
- (c) phospholipids derived from natural resources, ascorbic acid and tocopherole, with or without citric or tartaric acid;

“preservative” means any substance that is capable of inhibiting, retarding, masking or arresting the process of fermentation, putrefaction, acidification or other decomposition of food, and includes—

- (a) boric acid; and
- (b) borax; and
- (c) benzoic acid; and
- (d) sulphites; and
- (e) meta-bisulphites; and
- (f) formaldehyde; and
- (g) nisin; and
- (h) sorbic acid and its salts; and

- (i) propionic acid and its salts; and
 - (j) any peroxide,
- but does not include—
- (k) any prescribed anti-oxidant; or
 - (l) nitrites; or
 - (m) sugars; or
 - (n) acetic acid or its sodium salts; or
 - (o) vinegar; or
 - (p) alcohol; or
 - (q) potable spirits; or
 - (r) herbs; or
 - (s) hop extract; or
 - (t) spices or essential oils used for flavouring purposes; or
 - (u) any substance added to food by the process of curing known as smoking.

(2) In this notice, unless the contrary intention appears—

- (a) a reference to a percentage is a reference to a percentage by weight (weight in weight); and
- (b) a reference to a number of parts per million is a reference to parts per million by weight (weight in weight)¹.

(3) Where in this notice a number is quoted, by way of identification, in relation to a colour, the reference is to the Society of Dyers and Colourists' Colour Index, Second Edition, 1956.

PART II.—GENERAL MATTERS.

2. Labels.

(1) Except in the case of a package of food that is exempted by this notice from all or any of the requirements of this subsection, there shall be legibly and durably written in or attached to a package of food packed or enclosed for sale a label containing, in addition to any information required by the Act, the following particulars :—

- (a) the name of the substance or product; and
- (b) in the case of compounded, mixed or blended foods, words that indicate that the contents are compounded, mixed or blended, together with the word "compound" or "blend", or other descriptive words, as the case requires; and
- (c) the name and business address of the manufacturer, importer, vendor or packer.

(2) The particulars required by the Act to be contained in a label shall be printed in the English language, and shall appear in a portion of the label that is directly attached to the package, and in a position equally prominent with that of the name of the substance or product and the name of the manufacturer.

(3) Words other than the actual words required by the Act shall not appear in the portion of the label referred to in Subsection (2).

¹ Although included in the original notice, it is doubtful how much attention was given to this provision, since there are numerous references throughout the notice to percentages or parts per million specifically by weight.

(4) Where a provision of this notice specifies a minimum size and description of writing for the designation of any food, that designation shall be written in the label in the same size, description and colour, whether the writing is in the minimum size permitted under the provision or in a larger size.

(5) Except where otherwise specifically provided in this notice—

- (a) the statements required by the Act to be contained in a label shall appear together, in boldface sans serif capital letters of not less than 1.5mm¹ face depth, printed in such colours as to afford a distinct colour contrast to the ground; and
- (b) the name of the vendor, maker, agent or owner may be written in the label in letters other than boldface sans serif letters so that each letter, other than the initial letter of each word, is of uniform size being not less than 1.5mm¹ face depth and all letters are of uniform colour.

(6) Notwithstanding anything to the contrary in this notice, words required to be written in a label in letters of not less than 1.5mm¹ face depth may be written in letters of proportionately reduced size when the package is so small as to prevent the use of letters of the prescribed size.

(7) A label shall not include any comment on, reference to, or explanation of any statement required by the Act that, directly or by implication, contradicts, qualifies or modifies the statement on the label.

(8) There shall not be written in the statement or label attached to a package containing any food the word "imitation" or any word or words implying that the article is a substitute for any food, unless the use of the word or words is specifically required or permitted by this notice.

(9) The statement or label attached to a package containing an article of food shall not—

- (a) claim any therapeutic effect or prophylactic action in respect of an ingredient of the food, or any words implying such an effect or action, unless the words are specifically permitted by this notice; or
- (b) include the word "health" or "pure", or any other words of similar import; or
- (c) contain any words that are, or purport to be, advice of a medical nature, or any word, device or design that associates the food with the medical profession; or
- (d) include any certificate of analysis or any statement that purports to be a certificate of analysis.

(10) Unless specifically required by this notice, the labelling requirements of this notice (other than the labelling requirements relating to flavourings, colourings, preservatives, anti-oxidants, artificial sweeteners or medications, or directions for preparation) do not apply to any package of—

- (a) food weighed, counted or measured in the presence of the purchaser; or
- (b) bread other than pre-packed bread; or
- (c) meat and meat products, except when packed in closed or sealed packages.

¹ Metricated editorially. The original measurement was 0.06 in.

(11) Except as permitted by this notice, the expression "sugarless", "sugar free" or "sugar restricted", or any similar expression, shall not be used in a statement on a package of food or in a label attached to any such package.

(12) Except as permitted by this notice, the expression "no sugar added" or "unsweetened", or any similar expression, shall not be used in a statement on a package of food, or in a label attached to any such package, unless the food contains no added sugar or is unsweetened, as the case may be, but where any of those expressions appear on a package or label in accordance with this notice there shall follow, in boldface sans serif capital letters of not less than 1.5mm¹ face depth, a statement of the calories supplied by 28.35g or 28.4ml² of the food.

3. Packages, containers and appliances.

A person engaged in the manufacture, preparation, packaging, storage, preservation or delivery of an article of food for sale shall observe the following rules :—

- (a) a package, container or appliance shall not be used in connexion with moist food, if it has a surface composed of lead or zinc in contact with the food (except that glucose packed in containers of not less than 18.18 l³ capacity are not subject to this restriction); and
- (b) a package, container or appliance shall not be used if it yields any poisonous or injurious substance to food coming in contact with it; and
- (c) a package, container or appliance made of tinplate shall not be used for holding food—
 - (i) if it is soldered inside; or
 - (ii) if it is lacquered, or if any component section is lacquered, unless the lacquer completely covers the inner surface of the package, container or appliance, or the component section, as the case may be; and
- (d) packages or wraps used for wrapping fruit may be impregnated with inorganic compounds of copper if the copper content of the fruit so packaged or wrapped does not exceed the amount prescribed by Section 10.

4. Permitted colouring matters.

(1) Subject to Subsection (2), the following substances are permitted colouring matters for the purposes of this notice :—

- (a) annatto; and
- (b) caramel; and
- (c) cochineal; and
- (d) saffron; and
- (e) carbon black prepared from vegetable sources and free from any polycyclic hydrocarbon, but not from coal tar or petroleum products; and
- (f) chlorophyll and other vegetable colourings, including a synthetic vegetable colouring that is chemically the same as a natural vegetable colouring; and

¹ Metricated editorially. The original measurement was 0.06 in.

² Metricated editorially. The original amounts were 1 oz and 1 fl oz, respectively.

³ Metricated editorially. The original measurement was 4 gal.

(g) synthetic colouring substances, including their aluminium and calcium lakes, as follows :—

(i) red shades—

16185 Amaranth
16255 Brilliant Scarlet 4R
14720 Carmoisine
14780 Chlorazol Pink Y
45430 Erythrosine
16045 Fast Red E
45435 Rose Bengale
14815 Scarlet GN; and

(ii) orange shades—

15980 Orange 6GN; and

(iii) yellow shades—

13015 Acid Yellow G (Kond)
15985 Sunset Yellow FCF
19140 Tartrazine
13011 Yellow RFS
18965 Yellow 2G
14330 Yellow RY; and

(iv) green shades—

44090 Green S; and

(v) blue shades—

42090 Brilliant Blue FCF (disodium salt)
73015 Indigo Carmine; and

(vi) violet shades—

Violet BNP (sodium salt of 4 : 4' di-(dimethylamino)-4'' di-(p-sulphobenzylamino) triphenylmethanol anhydride); and

(vii) brown shades—

Brown FK (a mixture consisting essentially of the di-sodium salt of 1 : 3-diamino-4 : 6-di-(p-sulphophenylazo) benzene and the sodium salt of 2 : 4-diamino-5-(p-sulphophenylazo) (tolueno)¹

Chocolate Brown FB (the product of coupling diazotized naphthionic acid (1-naphthylamine-4-sulphonic acid) with a mixture of morin and maclurin (pentahydroxy benzophenone))

20285 Chocolate Brown HT; and

(viii) black shades—

28440 Brilliant Black BN.

(2) Gamboge and other harmful vegetable colourings are not permitted colouring matters.

¹ *Sic.* Apparently "(toluene)" was intended.

- (3) Each permitted colouring matter shall contain, relative to 100% dry active dye—
- (a) no toxic intermediates; and
 - (b) not more than 10 parts per million of lead; and
 - (c) not more than 1.5 parts per million of arsenic, calculated as As_2O_3 ; and
 - (d) not more than a total of 100 parts per million of heavy metals other than lead, calculated as the respective metals.
- (4) Where a dyestuff is sold mixed with a diluent for use as a colouring matter in food, the diluted preparation shall—
- (a) conform with the requirements of Subsection (3); and
 - (b) have in the label of the package containing the diluted preparation a statement, in boldface sans serif capital letters of not less than 1.5mm¹ face depth, the proportion of total dyestuff contained in the package.
- (5) Where the addition to a food of a coal tar dye is permitted by this notice, the proportion of 100% dry active dye so added shall not exceed—
- (a) 1 part in 15 000, calculated as weight per volume (w/v), in drinks consumed²; and
 - (b) 1 part in 7 500, calculated as weight per volume (w/v), in cordials; and
 - (c) 1 part in 3 500, calculated as weight per volume (w/v), in any solid food when sold ready for consumption or when prepared for consumption in accordance with the directions on the label.
- (6) Coal tar dyes that are sold for the purpose of colouring foods—
- (a) shall have in the label of the package containing the colour the number under which the colour is indexed in the Society of Dyers and Colourists' Colour Index, Second Edition, 1956; and
 - (b) where more than one colour is contained in the package—shall have the index number of each colour in the mixture in the label of the package,
- and where a colour has no index number the name of the dye, as specified in Subsection (1), shall be placed in the label of the package.

5. Preservatives.

- (1) The addition of a preservative to any article of food, except as specifically permitted by this notice, is prohibited.
- (2) Two kinds of preservative may be added to any article of food in cases where this notice specifically allows the separate addition of those kinds of preservative to the article, if the quantity of preservative added does not exceed the total of the proportionate amounts of each preservative permitted.
- (3) Unless otherwise allowed by this notice, articles of food prepared in part from food in which preservatives are permitted shall not contain more preservatives than results from the addition of the food or foods containing preservatives in permitted amounts.
- (4) Except where specifically exempted by this notice, there shall be written in the label attached to a package containing any food mixed with a preservative a statement, in

¹ Metricated editorially. The original measurement was 0.06 in.

² *Sic.*

boldface sans serif capital letters of not less than 1.5mm¹ face depth, in the following form :—

"Preservative Added".

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

"This package contains mg per gram (% by weight) of ".

(6) Where by this notice a preservative is permitted to be added to any food that may naturally contain that preservative, the total amount of preservative contained in the prepared food shall not exceed the proportion permitted by this notice.

6. Anti-oxidants.

(1) The addition of an anti-oxidant to an article of food, except as specifically permitted by this notice, is prohibited.

(2) Essential oils may contain permitted anti-oxidants, and where any of the under-mentioned anti-oxidants are present in essential oils they shall not exceed—

(a) propyl, octyl or dodecyl gallate—0.1%; or

(b) butylated hydroxyanisole—0.1%; or

(c) mixtures of anti-oxidants specified in Paragraphs (a) and (b)—0.1%.

(3) A mixed food containing one or more of the foods in which anti-oxidants are permitted may contain an anti-oxidant in no greater amount than is specifically allowed in the quantity of food or foods containing the anti-oxidants used in the preparation of the mixed food.

(4) There shall be written in the label attached to a package containing food to which an anti-oxidant has been added—

(a) in the case of sales (other than retail sales) from one manufacturer to another—in boldface sans serif capital letters of not less than 4.3mm² face depth, the words—

"Contains not more than % of the anti-oxidant (*insert the chemical name of the anti-oxidant*)"; and

(b) in the case of all other sales, in boldface sans serif capital letters of not less than 1.5mm¹ face depth, the words "Contains anti-oxidant",

but this requirement does not apply to mixed foods containing anti-oxidants necessarily introduced in the compounding of the food from one or more of the foods in which anti-oxidants are permitted.

7. Flavourings and colourings.

(1) The addition of a flavouring or of a colouring to any article of food, except as specifically permitted by this notice, is prohibited.

(2) Subject to this section, where a colouring or flavouring has been added to any article of food there shall be written in the label attached to any package of food so

¹ Metricated editorially. The original measurement was 0.06 in.

² Metricated editorially. The original measurement was 0.17 in.

coloured or so flavoured, in boldface sans serif capital letters of not less than 1.5mm¹ face depth, a statement in one of the following forms :—

- (a) in the case of added colouring—"Artificially coloured"; and
 - (b) in the case of added flavouring—"Artificially flavoured"; and
 - (c) in the case of both added colouring and added flavouring—"Artificially coloured and flavoured".
- (3) Subsection (1) does not apply—
- (a) to—
 - (i) cheese; or
 - (ii) confectionery; or
 - (iii) pastry; or
 - (b) to the colouring of—
 - (i) casings enclosing manufactured meat; or
 - (ii) salted fish and smoked fish; or
 - (iii) macaroni and macaroni products; or
 - (c) to the colouring with caramel only of—
 - (i) spirits; or
 - (ii) vinegar; or
 - (iii) sauces; or
 - (iv) non-excisable fermented drinks; or
 - (v) summer or "temperance" drinks; or
 - (vi) mineral waters, carbonated waters and cordials; or
 - (vii) imitation fruit flavour, imitation fruit essence or imitation fruit extract; or
 - (d) to the flavouring of—
 - (i) cocoa; or
 - (ii) chocolate; or
 - (iii) preparations of cocoa and chocolate.

8. Vitamins and minerals.

(1) The addition of a vitamin to any article of food, except as specifically permitted by this notice, is prohibited.

(2) The addition of the vitamins and minerals specified in Part 1 of Schedule 1 to the foods specified in Part 2 of that Schedule is permitted.

(3) Claims in an advertisement or written statement or label regarding the presence of vitamins in a food shall not be made unless the food is listed in Part 2 of Schedule 1.

(4) Articles of food prepared in part from food in which vitamins are naturally present or to which vitamins are permitted to be added shall not contain more vitamins than result from the addition of the food containing or permitted to contain vitamins.

¹ Metricated editorially. The original measurement was 0.06 in.

(5) A claim based on the presence of a vitamin or mineral, or implying the presence of a vitamin or mineral, in a food shall not be made in an advertisement or in a written statement or label—

(a) except by the use of one or more of the names specified in the first column of Part 1 of Schedule 1; and

(b) unless the reference quantity for the food as laid down in Part 2 of that Schedule contains at least one-sixth of the daily allowance as laid down in that Schedule for the relevant vitamin or mineral.

(6) Where a claim in an advertisement or written statement or label for a vitamin or mineral is based on the presence in the reference quantity of a food as laid down in Part 2 of Schedule 1 of more than one-sixth and less than half of the daily allowance for the relevant vitamin or mineral specified in the third column of Part 1 of that Schedule, the claim shall be restricted to a statement in accordance with Subsection (10).

(7) A claim stating or implying that a food is a good source of a vitamin or mineral shall not be made in an advertisement or in a written statement or label unless the reference quantity for the food as laid down in Part 2 of Schedule 1 contains not less than half of the daily allowance as laid down in Part 1 of that Schedule for the relevant vitamin or mineral.

(8) A claim stating or implying that a food is of value for the prevention or cure of disease caused by lack of a vitamin or mineral shall not be made in an advertisement or in a written statement or label unless the reference quantity for the food as laid down in Part 2 of Schedule 1 contains not less than the daily allowance as laid down in Part 1 of that Schedule for the relevant vitamin or mineral.

(9) Claims based on the presence of more than one vitamin or mineral in a food shall not be made in an advertisement or in a written statement or label unless this section is complied with in respect of each such vitamin or mineral.

(10) There shall be written in the label attached to any food in which a claim referred to in this section is made, a statement of—

(a) the reference quantity specified in Part 2 of Schedule 1 for the food; and

(b) the content of each vitamin or mineral contained in the reference quantity,

in the following form :—

"(state the amount of the reference quantity for food) of this food contains (state the quantity of the vitamin or mineral measured in the units prescribed in Part 1 of Schedule 1 and the proportion of the average daily allowance for the vitamin or mineral represented by that quantity) of the average daily allowance of (state the relevant vitamin or mineral)".

(11) Claims in an advertisement or in a written statement or label, such as "vitamin enriched" or "vitamin fortified", stating or implying that a food contains added vitamins are prohibited.

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

(13) Where this notice permits the addition of a vitamin or mineral to a food, the addition shall not increase—

(a) the Vitamin A content to more than 2 500 International Units; or

(b) the Vitamin D content to more than 400 International Units; or

(c) the content of any mineral to more than three times the daily allowance (as specified in Part 1 of Schedule 1 for that mineral),

per reference quantity for the food as specified in Part 2 of Schedule 1.

(14) Subsections (1)–(10) do not apply to—

- (a) any food that is specifically exempted under this notice; or
- (b) infants' foods.

(15) This section does not apply to food in its natural state, or as standardized by this notice, to which vitamins or minerals have not been added and, subject to Subsection (16), where vitamins or minerals are naturally present in the food the claims made with respect to vitamins or minerals in any advertisement or written statement or label on or attached to the package of the food shall be limited to statements that the food is a source of vitamins or minerals.

(16) A statement under Subsection (15) shall not be made unless the food contributes—

- (a) in a reasonable daily intake, as ordinarily consumed; or
- (b) when prepared as directed in the advertisement or written statement or label, not less of the vitamin or mineral in respect of which the claim is made than one-sixth of the amount specified in the third column of Part 1 of Schedule 1 for the relevant vitamin or mineral.

9. Modifying agents.

(1) A person shall not add any emulsifier, stabilizer, modifying agent or other additive to any food, or sell any food containing such a substance, unless the addition or presence of it is specifically permitted by this notice, but this section does not preclude the addition of wholesome food in its natural state, or as standardized by this notice, to produce a food not specifically standardized by this notice.

(2) Prescribed modifying agents listed in Part 1 of Schedule 2 may be added to foods where permitted by this notice and as set out in Part 2 of Schedule 2, except that—

- (a) sorbitol and glycerol may be used as artificial sweetening substances where permitted by this notice; and
- (b) where a specific provision of this notice limits the maximum proportion of a particular prescribed modifying agent, the proportion of the modifying agent shall not exceed that maximum.

10. Poisonous metals.

(1) Subject to Subsection (2), food shall not—

- (a) be in contact with antimony, arsenic or lead; or
- (b) contain antimony, arsenic, lead, tin or any other poisonous metal, or a compound of any of them.

(2) A food specified in Schedule 3 may contain not more than the quantities of the metals or their compounds specified in that Schedule where they are unavoidably present in it.

11. Irradiation of food.

(1) In this section, "ionizing radiation" means radiation capable of producing ions directly or indirectly in their passage through matter, including, but not limited to, electro-magnetic radiation, such as X-rays and gamma rays, and particular radiation, such as alpha particles, beta particles, electrons, protons and neutrons.

(2) Unless the Departmental Head certifies that the irradiation of the food does not make the food unfit for human consumption, a person shall not manufacture, produce, pack

or deliver for sale, or give away, for human consumption food that has been intentionally exposed to ionizing radiation.

(3) A person shall not manufacture, produce, pack or deliver for sale, or give away, for human consumption food that has been accidentally exposed to ionizing radiation.

12. Boiler preservatives.

A person shall not use, or cause or permit to be used, in a boiler for producing steam that is brought into contact with food in the process of manufacture for sale, any boiler preservative containing arsenic or antimony or a compound of arsenic or antimony.

13. Insecticides and vermin exterminators.

A person shall not keep, spread or use, or permit to be kept, spread or used, any preparation containing arsenic, strychnine or other poison so as to expose any food for sale to risk of contamination.

14. Artificial sweetening substances.

(1) The addition of an artificial sweetening substance to any article of food, except as specifically permitted by this notice, is prohibited.

(2) Where this notice specifically permits the addition to an article of food of an artificial sweetening substance, a combination of artificial sweetening substances may be added to the food if the sum of the fractions obtained by dividing the quantity of each artificial sweetening substance by the maximum quantity of that substance permitted to be present when used alone does not exceed unity.

PART III.—SPECIFIC STANDARDS.

Division 1.—Flour, Bread, Meals, etc.

15. Wheat.

(1) Wheat is the grain of *Triticum aestivum* L. or *Triticum durum* Desf.

(2) Malathion may be used in the treatment of wheat if the residue of malathion does not exceed 8 parts per million.

16. Flour.

(1) Flour is the fine, clean and sound product obtained in the commercial milling of clean and sound wheat, and—

(a) shall not contain more than 15% of water; and

(b) shall contain not less than 1.2% of nitrogen; and

(c) shall not yield more than 0.6% of ash; and

(d) shall not be bleached except by—

(i) oxidizing changes brought about by means of an electric process in which only ozone or oxides of nitrogen, or both, are produced; or

(ii) chlorine or chlorine dioxide; or

(iii) benzoyl peroxide; and

(e) shall not contain more than 40 parts per million of benzoic acid derived from benzoyl peroxide, on a water-free basis.

(2) Flour may contain—

- (a) vitamins and minerals specified in Section 8; and
- (b) when specifically sold or used for the making of bread—
 - (i) acid calcium phosphate (calculated as $\text{CaH}_4(\text{PO}_4)_2$), not exceeding 0.7%; and
 - (ii) ammonium chloride (calculated as NH_4Cl), not exceeding 0.06%; and
 - (iii) bromates (calculated as KBrO_2), not exceeding 0.003% fungal preparations of amylases and proteases; and
 - (iv) calcium sulphate (calculated as CaSO_4), not exceeding 0.08%; and
 - (v) potassium iodate, not exceeding 20 parts per million; and
 - (vi) sodium diacetate, not exceeding 0.3%; and
 - (vii) propionic acid (or its salts calculated as propionic acid), not exceeding 0.2%; and
 - (viii) sorbic acid (or its salts calculated as sorbic acid), not exceeding 0.1%.

17. Self-raising flour.

Self-raising flour is flour, with or without the addition of not more than 10% of wholesome foodstuffs, to which the ingredients of baking powder have been added, and shall—

- (a) liberate not less than 64.28mg of carbon dioxide per kg¹ when moistened and heated; and
- (b) contain not more than 14.25mg of sulphates (calculated as CaSO_4) per kg².

18. Gluten.

(1) Gluten, or gluten flour, is the product obtained from flour by the removal of a large proportion of the starch, and—

- (a) subject to Subsection (2), shall contain—
 - (i) not more than 10% of water; and
 - (ii) not less than 12.7% of nitrogen, calculated on the water-free substance; and
- (b) shall not contain any added substance.

(2) When classified as wet gluten, gluten may contain not more than 70% of water.

19. Rye flour.

Rye flour is the fine, clean and sound product obtained in the commercial milling of clean and sound rye grain, and—

- (a) shall not contain more than 15% of water; and
- (b) shall contain not less than 1.2% of nitrogen; and
- (c) shall not yield more than 1.3% of ash; and
- (d) shall not contain any foreign matter other than foreign matter permitted by Section 16(2) in the case of flour.

¹ Metricated editorially. The original measurement was 45gr per lb.

² Metricated editorially. The original provision read "the grains . . . per pound", but the equivalent provision (Section 15(3)) of the *Pure Food (Labelling, Packaging and Standards) Regulations 1953*, which the original of this notice replaced, read "ten grains . . . per pound".

20. Wholemeal.

(1) Wholemeal is the clean and sound product obtained by grinding clean and sound wheat, and—

- (a) shall contain all the constituents of the wheat; and
- (b) shall not contain more than 15% of water; and
- (c) shall contain not less than 1.5% of nitrogen; and
- (d) shall contain not less than 2.2% of crude fibre, calculated on the water-free substance, as determined by the specified method¹; and
- (e) shall not contain any foreign matter other than foreign matter permitted by Section 16(2) in the case of flour.

(2) A mixture of flour and bran is not wholemeal flour.

(3) 90% wholemeal and 50% wholemeal are the products respectively obtained by mixing—

- (a) nine parts of wholemeal with one part of flour; or
- (b) one part of wholemeal with one part of flour.

21. Starch-reduced and protein-enriched flour.

Starch-reduced or protein-enriched flour is flour that conforms to the standards prescribed for flour, except that it shall contain not less than 2.7% of nitrogen, calculated on the water-free substance.

22. Labelling of packages containing flour.

(1) There shall be attached to a package of flour containing any of the additives permitted by Section 16(2) a label in which is written, in boldface sans serif capital letters of not less than 2.8mm² face depth, the words "This flour contains improver".

(2) A package of flour containing cream of tartar or acid phosphate, or a mixture of them, shall have a label in which is written, in boldface sans serif capital letters of not less than 1.5mm³ face depth, immediately following the name of the food, the words "Cream of tartar", "Acid phosphate" or "Prepared with cream of tartar and acid phosphate", as the case may be.

(3) Where a mixture of cream of tartar and acid phosphate is used—

- (a) the percentage of each of those substances present in the mixture shall appear in the label; and
- (b) the reference to the substance that is greater, in proportion, by weight shall appear first in the label.

(4) The expression "Protein", "Maximum protein" or "High protein", or any expression that resembles any such expression, shall not be written in a label on or attached to any flour unless the flour complies with the standard laid down by Section 16.

(5) A package containing wholemeal, 90% wholemeal or 50% wholemeal shall bear a label containing in boldface sans serif capital letters of not less than 4.3mm⁴ face depth, the expression "Wholemeal", "90% wholemeal" or "50% wholemeal", as the case may be.

¹ No method was specified for wholemeal as such. See, however, Section 23(7).

² Metricated editorially. The original measurement was 0.11 in.

³ Metricated editorially. The original measurement was 0.06 in.

⁴ Metricated editorially. The original measurement was 0.17 in.

23. Bread.

(1) Bread is the product obtained by baking a yeast-leavened dough, prepared with flour and water, with or without—

(a) all or any of the following substances, not exceeding in total 0.3% of the flour used:—

- (i) salt; and
- (ii) edible fats; and
- (iii) milk and milk products; and
- (iv) gluten; and
- (v) eggs; and
- (vi) sugar; and
- (vii) invert sugar; and
- (viii) glucose; and
- (ix) non-diastatic malt extract; and
- (x) diastatic malt extract; and
- (xi) malted barley flour; and
- (xii) mono-glycerides and di-glycerides of fat-forming fatty acids and their diacetyl tartaric esters; and

(b) sodium stearyl fumarate, not exceeding 0.3% of the flour used¹; and

(c) sodium stearyl fumarate, not exceeding 6 000 parts per million, on a water-free basis¹; and

(d) vinegar; and

(e) acetic acid.

(2) Bread—

(a) may contain all or any of the additives permitted for flour by Section 16(2), in amounts not exceeding those respectively specified in that subsection; and

(b) may contain vitamins and minerals as prescribed by Section 8; and

(c) shall not contain more than 45% of water in any sample of not less than 5 g taken from any part of the loaf; and

(d) shall not yield more than—

(i) 0.2% of total ash; or

(ii) 0.2% of ash insoluble in a decinormal solution of hydrochloric acid,

and, in addition, 10 g of the crumb taken from the centre of the loaf shall not contain more acid, when determined in accordance with Schedule 4, than is required for the neutralization of 2 ml of a decinormal solution of sodium hydroxide.

(3) The finished loaf shall—

(a) be reasonably symmetrical and of good volume; and

(b) have a good texture and colour; and

(c) have a reasonably fine and even crumb structure; and

(d) be properly fermented and baked; and

¹ *Sic.* Both provisions appeared in the original notice.

(e) be palatable.

(4) Wholemeal bread—

- (a) shall be made by properly baking a yeast leavened dough prepared with 90% wholemeal, water and salt; and
- (b) shall contain not more than 45% of water in not less than 5 g taken from any part of the loaf; and
- (c) shall yield not more than—
 - (i) 2.5% of total ash; or
 - (ii) 0.3% of ash insoluble in a decinormal solution of hydrochloric acid; and
- (d) shall contain not less than 1.8% of crude fibre calculated on the water-free substance as determined by the method specified in Subsection (7); and
- (e) may contain the edible enriching agents, yeast nutrients and improvers permitted for flour by Section 16(2),

and, in addition, when tested 10 g of the crumb taken from the centre of the loaf shall not contain more acid, when determined in accordance with Schedule 4, than is required for the neutralization of 2.5 ml of a decinormal solution of sodium hydroxide.

(5) The finished wholemeal loaf shall conform to the standards laid down by Subsection (3).

(6) Brown bread—

- (a) shall be made by properly baking a yeast-leavened dough prepared with 50% wholemeal, water and salt; and
- (b) shall contain not less than 1% of crude fibre, calculated on the water-free substance as determined by the method specified in Subsection (7),

and shall otherwise conform to Subsection (3) and to Subsection (4)(excluding Paragraphs (a) and (e)).

(7) For the determination of crude fibre in bread, tests shall be made in accordance with the *Official Methods of Analysis of the Association of Official Agricultural Chemists*, 7th Edition, 1950 (Paragraphs 22.29, 22.30 and 22.31, at pages 346 and 347).

(8) Rye bread—

- (a) shall be made by properly baking a yeast-leavened dough of rye flour or meal, salt and water to which may be added not more than 70% of flour; and
- (b) may contain the edible enriching agents and yeast nutrients permitted for flour by Section 16(2).

(9) Barley bread, soya bread and other varieties of bread made from grain other than wheat grain and for which no standards are specified by this notice—

- (a) shall be made by properly baking a yeast-leavened dough of the meal obtained from the grain after which the bread is named; and
- (b) may contain flour and the edible enriching agents and yeast nutrients permitted for flour by Section 16(2).

(10) Starch-reduced or protein-enriched bread—

- (a) shall conform in all respects to the general standard for bread; and

- (b) shall contain not less than 2.7% of nitrogen calculated on the water-free substance,

and the expression "Protein", "Maximum protein" or "High protein", or any expression that resembles any of those expressions, shall not be written in any label on or attached to any bread unless the bread conforms to the standard prescribed by this subsection.

(11) Milk bread—

- (a) shall conform to the general standard for bread; and
(b) shall contain not less than 4% of non-fat milk solids, calculated on the water-free substance.

24. Bread and flour for diabetics.

Bread or flour that is sold or described as being suitable for persons suffering from diabetes shall be labelled, and in the label there shall be written, in boldface sans serif capital letters of not less than 2.3mm¹ face depth a statement in the following form:—

"This (insert the name of the article) contains (insert the number of parts per centum) % of protein and not more than (insert the number of parts per centum) % of carbohydrates present in the form of starch and/or water soluble carbohydrates."

25. Corn flour.

Corn flour is the starch powder derived from any variety of corn or grain and shall yield not more than 0.7% of ash, and a package containing corn flour shall have in the label, in boldface sans serif capital letters of not less than 1.5 mm² face depth, a statement in the following form:—

"This corn flour is manufactured from the grain of (insert the name or names of the cereal or cereals from which the corn flour is made)".

26. Other meals.

(1) Oatmeal is the meal produced by grinding oats (*Avena sativa*) after the removal of the husk, and shall contain—

- (a) not less than 5% of fat or of ethereal extract; and
(b) not more than 2.5% of meal derived from grain other than oats.

(2) Rice is the husked grain of *Oryza sativa*, and shall not be sold where the vitamin or mineral content, or both, is less than—

- (a) 0.5 mg of thiamin per 1 000 non-fat calories as determined by the thiochrome method; and
(b) 6 mg of niacin per 100 g; and
(c) 3 mg of iron per 100 g.

(3) Polished rice is rice polished with or without talc, and—

- (a) may contain glucose; and
(b) shall not contain more than 0.5% of talc and not more than a trace of permitted colouring matter; and
(c) shall contain vitamins and minerals in no lesser amounts than are specified in Subsection (2).

¹ Metricated editorially. The original measurement was 0.09 in.

² Metricated editorially. The original measurement was 0.06 in.

- (4) Rice flour or ground rice is the meal obtained by grinding husked rice, and shall—
- (a) yield not more than 1.5% of ash; and
 - (b) contain vitamins and minerals in no lesser amounts than are specified in Subsection (2).

- (5) Maize meal is the meal obtained by grinding maize, and shall—

- (a) contain not less than 1.1% of nitrogen; and
- (b) yield not more than 1.6% of ash.

- (6) Where a package contains a mixture of meals of diverse origin—

- (a) there shall be attached to the package a label in which is written the words "Mixed meals", in boldface sans serif capital letters of not less than 4.3 mm¹ face depth, in colours that are in distinct colour contrast to the ground; and
- (b) the words shall constitute the first line of the label, and other words shall not appear on the same line,

and there shall also be written in the label, in boldface sans serif capital letters of not less than 2.3 mm² face depth, a statement of the kind and approximate proportion of the meals of which the mixture is composed in the following form:—

"This package contains (insert the names of the meals, and a statement of the approximate proportion of each of them contained in the mixture)".

Division 2.—Baking Powder, etc.

27. Baking powder.

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

- (2) Baking powder shall—

- (a) yield not less than 10% by weight of carbon dioxide; and
- (b) contain not more than—
 - (i) 1.5% of sulphates calculated as calcium sulphate (CaSO₄); and
 - (ii) 10 parts per million of fluorine.

(3) The word "egg", or expressions or devices that imply or suggest the presence of egg or the equivalent of egg, shall not appear on or be attached to any package that contains baking powder.

28. Cream of tartar.

(1) Cream of tartar shall contain not less than 99% of acid tartrates, calculated as potassium acid tartrate (KHC₄H₄O₆).

(2) A package of cream of tartar shall have in the label, in boldface sans serif capital letters of not less than 4.3mm¹ face depth, the words "Cream of tartar".

¹ Metricated editorially. The original measurement was 0.17 in.

² Metricated editorially. The original measurement was 0.09 in.

29. Acid phosphate powder or phosphate aerator.

(1) Acid phosphate powder or phosphate aerator is any suitable acid phosphate that, with or without starch or other wholesome farinaceous substances, can be used in the preparation of a chemical leaven for baking purposes.

(2) The neutralizing value of acid phosphate powder or phosphate aerator, calculated as parts of NaHCO_3 per 100 parts of powder, shall be not less than 44 when determined by the method specified in the *Official Methods of Analysis of the Association of Official Agricultural Chemists*, 1955 Edition (Paragraphs 7, 8).

(3) Acid phosphate powder or phosphate aerator shall not contain more than—

(a) 2% of sulphates, calculated as calcium sulphate (CaSO_4); and

(b) 20 parts per million of fluorine.

(4) A package of acid phosphate powder or phosphate aerator shall have in the label, in boldface sans serif capital letters of not less than 4.3mm^1 face depth, the words "Acid phosphate powder" or "Phosphate aerator".

30. Mixtures of cream of tartar and acid phosphate powder, etc.

(1) A package of a mixture of cream of tartar and acid phosphate powder or phosphate aerator shall have in the label, in boldface sans serif capital letters of not less than 4.3mm^1 face depth—

(a) where the cream of tartar in the mixture is greater by weight than the acid phosphate powder or phosphate aerator—the words "Cream of tartar and acid phosphate powder"; and

(b) where the acid phosphate powder or phosphate aerator in the mixture is greater by weight than the cream of tartar—the words "Acid phosphate powder and cream of tartar".

(2) For the purposes of Subsection (1), the words "phosphate aerator" may be used instead of the words "acid phosphate powder" in any label.

(3) A package referred to in Subsection (1) shall have in the label, in boldface sans serif capital letters of not less than 1.5mm^2 face depth, a statement of the percentage of cream of tartar and acid phosphate powder or phosphate aerator in the mixture.

Division 3.—Infants' Food, Invalids' Food, etc.

31. Infants' food.

(1) Infants' food is any food described or sold as suitable for infants.

(2) Infants' food shall not contain—

(a) more than 0.3% of fibre; or

(b) any mineral substance insoluble in decinormal hydrochloric acid; or

(c) any preservative,

and shall be free from rancidity.

¹ Metricated editorially. The original measurement was 0.17 in.

² Metricated editorially. The original measurement was 0.06 in.

(3) Infants' food sold as suitable for infants under the age of six months shall contain, when prepared for use in accordance with the directions for an infant aged one month, not less than—

- (a) 2.1% of fat; and
- (b) 4% of lactose.

(4) There shall be legibly and prominently written in the label attached to a package of infants' food packed or enclosed for sale—

- (a) the date on which the food was packed; and
- (b) a statement of the source or sources of the proteins and fats present; and
- (c) subject to Subsections (6) and (7), a statement showing the percentage composition of the food when prepared, in accordance with the accompanying instructions, for an infant aged one month; and
- (d) subject to Subsections (5), (6) and (7), a statement showing the average percentage composition of human milk in accordance with the percentages specified in Subsection (6); and
- (e) subject to Subsections (5), (6) and (7), a statement showing—
 - (i) the food value, expressed as calories, contained in the quantity of prepared food recommended to be given per day at the age of one month; and
 - (ii) the average number of calories required per day by an infant aged one month.

(5) For the purposes of Subsection (4)(d)—

- (a) the average number of calories required per day by an infant aged one month shall be deemed to be 400; and
- (b) the average percentage composition of human milk shall be deemed to be—
 - (i) proteins—1.5%; and
 - (ii) fat—3.5%; and
 - (iii) lactose—6.5%; and
 - (iv) ash—0.2%.

(6) For the purposes of Subsection (4)(c), (d) and (e), the percentage composition and the number of calories required are as specified in the following table¹:—

TABLE.

Composition of food for an infant aged one month.	
Proteins	1.5%
Fat	3.5%
Lactose	6.5%
Other carbohydrates	Nil
Ash	0.2%
Food value, expressed as calories in one day's food	400 (approx.).

¹ *Sic.* It is not clear whether the intention is to prescribe the standards or to prescribe the form of the statements: compare Section 20(4)(f) of the pre-Independence *Pure Food (Labelling, Packaging and Standards) Regulations 1955* (repealed), from which this provision seems to have been adapted and which clearly lays down only the form.

(7) The statements required by Subsection (4)(c), (d) and (e) to be written in a label attached to a package of infants' food may be omitted if the label contains the words—

"Unsuitable for infants under the age of 6 months" in boldface sans serif capital letters of not less than 1.5mm¹ face depth.

32. Fruit juices and fruit drinks for infants.

(1) Fruit juices for infants shall be the clean, unfermented juices, with or without the soft tissue of the juice cells, obtained from sound ripe fruit, with or without the addition of Vitamin C (1-ascorbic acid) or sugar, and shall contain—

(a) Vitamin C (1-ascorbic acid) in proportion of not less than 528mg per l²; and

(b) not more than 20% by weight of soluble solids as determined by the refractometer; and

(c) not less than 12% of soluble solids to 1% by weight of anhydrous citric acid, and shall pass through a sieve, the openings of which are not greater than 0.69mm³ in diameter.

(2) Fruit juice drinks for infants shall be composed of fruit juices, with or without the soft tissue of the juice cells, admixed with water, sugar, citric acid or Vitamin C (1-ascorbic acid), or any of them, and shall contain—

(a) not less than 50% by weight of fruit juice, with or without its pulp, of the kind after which the drink is named; and

(b) Vitamin C (1-ascorbic acid) in proportion of not less than 528mg per l², and shall pass through a sieve, the openings of which are not greater than 0.69mm³ in diameter.

(3) A package containing a fruit juice for infants or a fruit juice drink for infants shall bear a label, in which is written in boldface sans serif capital letters—

(a) of not less than 2.8mm⁴ face depth, the words "juice for infants" or "drink for infants", as the case may be, preceded by the name of the fruit from which its contents have been prepared; and

(b) of not less than 2.3mm⁵ face depth, in the following form :—

"Contains not less than 528mg of Vitamin C per l². The daily minimum requirement of Vitamin C is 30mg".

(4) A reference to the presence of vitamins other than the references specified in this section shall not be made.

33. Invalids' food.

(1) Invalids' food shall be composed of food substances modified, prepared or compounded so as to possess special nutritive and assimilative properties that make it specially suitable for use as food by invalids.

(2) Invalids' food shall not contain any preservative or other foreign substance.

(3) Glycerine, saccharin, cyclohexylsulphamic acid, cyclamate (the sodium salt or calcium salt, or both, of cyclohexylsulphamic acid) and sorbitol, or any of them, may be

¹ Metricated editorially. The original measurement was 0.06 in.

² Metricated editorially. The original proportion was 15mg per fl oz.

³ Metricated editorially. The original measurement was 0.027 in.

⁴ Metricated editorially. The original measurement was 0.11 in.

⁵ Metricated editorially. The original measurement was 0.09 in.

used in any invalids' food that is sold or described as suitable for the use of persons suffering from *Diabetes mellitus*.

(4) There shall be written in the label attached to a package containing any food described as or purporting to be invalids' food a statement of the ingredients contained in it on which the claim of special suitability for invalids is based.

(5) In the case of any invalids' food sold or described as suitable for persons suffering from *Diabetes mellitus* (other than bread or flour referred to in Section 24), the label shall include—

- (a) the percentage proportions and the nature of the carbohydrates, fats and proteins; and
- (b) the calorific value per gram of the food; and
- (c) where glycerine, saccharin, cyclohexylsulphamic acid, cyclamate (the sodium salt or calcium salt, or both, of cyclohexylsulphamic acid) or sorbitol is present, a declaration of that fact.

34. Low calorie food.

(1) In this section, "calorie" means the amount of heat required to raise the temperature of 1kg of water at 15° C by 1° C, and for the purpose of calculating the number of calories supplied by a food referred to in this section—

- (a) 1g of any fat contained in the food shall be deemed to supply 9.0 calories; and
- (b) 1g of any protein contained in the food shall be deemed to supply 4.1 calories; and
- (c) 1g of any carbohydrate contained in the food shall be deemed to supply 4.0 calories; and
- (d) 1g of any alcohol contained in the food shall be deemed to supply 7.0 calories; and
- (e) 1g of glycerol contained in the food shall be deemed to supply 0.3 calories; and
- (f) 1g of mannitol contained in the food shall be deemed to supply 4.0 calories; and
- (g) 1g of sorbitol contained in the food shall be deemed to supply 4.0 calories.

(2) Low calorie food is a food specified in Schedule 5—

- (a) that complies with the standards specified in that Schedule; and
- (b) the reference quantity of which, as specified in that Schedule, does not supply more than 15 calories.

(3) Low calorie food may contain—

- (a) permitted artificial sweetening substances, gelatine, sorbitol, mannitol, glycerol and carboxyl methyl cellulose and the modifying agents listed in Groups I. and III. in Schedule 2; and
- (b) preservatives, colourings, flavourings, vitamins, minerals and other food additives and modifying agents specified in this notice (other than those listed in Groups I.—III. in Schedule 2) where—
 - (i) the specified standard for the food permits it; and

- (ii) the amount of preservatives, colourings, flavourings, vitamins, minerals and other specified food additives so added are not greater than the amounts specified in respect of the food.

(4) Subject to Subsection (7), there shall be included in the label on or attached to a package containing low calorie food, in boldface sans serif capital letters—

- (a) of not less than 4.3mm¹ face depth, the words "Low Calorie (*insert the name of the food*)"; and

- (b) of not less than 1.5mm² face depth, the words—

- (i) in the case of a made-up food—

"28.35g (or 28.4ml)³ contains (*insert the number of calories supplied by the prepared food*) calories, and in controlled diets the calories in this food must be counted."; or

- (ii) in other cases—

"28.35g (or 28.4ml)³ contains (*insert the number of calories supplied*) calories.";

and

- (c) of not less than 1.5mm² face depth, where the food is artificially sweetened, the words—

"Artificially sweetened with (*insert the name of the kind of artificial sweetening substance used*)".

(5) Foods other than the following shall not be labelled as being suitable for diabetics⁴—

- (a) low calorie food, being soft drinks, where 28.4ml⁵ of the food does not supply more than one calorie; and
- (b) low calorie food, being cordials, such that, when made up as directed, 28.4ml⁵ of the made-up product does not supply more than one calorie; and
- (c) low calorie food, being jelly crystals, tablets, cubes and mixes, such that, when made up as directed, 28.35g⁶ of the made-up product does not supply more than three calories; and
- (d) low calorie food, being soft drink bases in powder or solid form, such that, when made up as directed, 28.35g⁶ of the made-up product does not supply more than one calorie.

(6) The expression "Low calorie food", "Dietary food", "Dietetic food", "Diabetic food" or "Weight control food", or any other expression of similar import, shall not be written on a package of food, or in the label attached to a package of food, unless the food is a food specified in Subsection (5) or in Schedule 5.

(7) The statement required by Subsection (4)(c) is not required to be written in a label for foods specified in Subsection (5).

(8) The expression "Slimming food", or any other expression of similar import, or an expression denoting that a food has weight-reducing properties, shall not be written on a package of food or in the label attached to a package of food.

¹ Metricated editorially. The original measurement was 0.17 in.

² Metricated editorially. The original measurement was 0.06 in.

³ Metricated editorially. The original units were 1 oz and 1 fl oz, respectively.

⁴ But see Sections 24 and 138.

⁵ Metricated editorially. The original amount was 1 fl oz.

⁶ Metricated editorially. The original amount was 1 oz.

Division 4.—Meats and Meat Products.

Subdivision A.—General.

35. Meat.

Meat is any edible part of any cattle (including buffalo), sheep, pig, rabbit, goat or bird (other than a game bird) that is ordinarily used as food by man, whether fresh, chilled or frozen.

36. Flesh.

Flesh is the skeletal muscle of an animal or bird referred to in Section 35, with or without the accompanying and overlaying fat, together with the sinew, nerve and blood vessels that normally accompany the muscle tissue and are not separated from it in the process of dressing, but does not include the muscle found in the lips, snout, scalp or ear.

37. Fresh or chilled meat.

Fresh or chilled meat is meat that has been maintained in a wholesome condition, the temperature of which has not been reduced below -1.1°C^1 .

38. Frozen meat.

Frozen meat is meat that has been maintained in a wholesome condition at a temperature below -1.1°C^1 .

39. Chopped or minced meat.

Chopped or minced meat is meat flesh that has been disintegrated by mincing, chopping, cutting or comminuting, and includes rissole steak, hamburger steak, pie meat and other chopped meats sold under specific names.

40. Sausage meat.

(1) Sausage meat is meat flesh that has been minced or comminuted and mixed with farinaceous substances, with or without herbs, salt, sugar, spices, saltpetre and water.

(2) A sausage is sausage meat enclosed in a casing or formed by other means.

41. Corned, etc., meat.

Corned, cured, pickled or salted meat is meat, cooked or uncooked, that has been prepared by treatment with salt, saltpetre, nitrites, vinegar, sugar and spices, or any of them.

42. Smoked meat.

Smoked meat is the product obtained by subjecting fresh or chilled, frozen, corned, cured, pickled or salted meat to the action of smoke derived from wood.

43. Meat pie.

Meat pie is cooked meat with or without cereal, condiments, seasoning and water, enclosed in a case of pastry.

44. Meat extract, etc.

Meat extract, meat essence or meat juice is the product obtained from meat by extraction, expression or concentration.

¹ Metricated editorially. The original temperature was 30°F .

45. Meat paste.

Meat paste is a paste prepared from one or more varieties of meat with or without other wholesome foods, condiments and flavouring.

46. Manufactured meat.

Manufactured meat is a preparation, for which a standard is not specifically prescribed in this notice, of one or more kinds of meat (other than lungs)—

- (a) cooked or uncooked; and
- (b) with or without the addition of salt, saltpetre, nitrites, sugar, vinegar, spices, herbs, edible fats or oils, flavouring and other wholesome food substances, or any of them; and
- (c) treated or not treated with smoke.

Subdivision B.—Standards of Meats.

47. Meat generally.

Meat generally—

- (a) shall be derived only from animals or birds referred to in Section 35 that were in good health and condition at the time of killing; and
- (b) if it bears a name descriptive of its kind, composition or origin—shall correspond to that description.

48. Chopped or minced meat.

Chopped or minced meat shall not contain—

- (a) any preservative; or
- (b) salt; or
- (c) any other foreign substance.

49. Sausage meat.

Sausage meat shall contain—

- (a) not less than 75% of meat flesh; and
- (b) not more than 27% of fat; and
- (c) not less than 3% and not more than 6% of starch.

50. Tripe.

Tripe sold for human consumption shall not—

- (a) be prepared so as to impair its nutritive qualities; or
- (b) contain any added substance except salt,

and its reaction value determined on the liquid obtained by exudation and pressure shall not be less than pH 6.5 nor greater than pH 7.5.

51. Meat pie.

Meat pie shall contain not less than 25% of meat, and the meat shall not contain more than 33½% of fat.

52. Meat extract, etc.

Meat extract, meat essence or meat juice shall contain the protein of flesh, but no extract of yeast or other foreign substance except—

- (a) salt; and
- (b) condiments; and
- (c) in the case of meat juice, glycerine (if the presence and the amount per centum of glycerine are declared on the label).

53. Meat paste.

Meat paste—

- (a) may contain added soluble inorganic phosphates in proportion not exceeding the equivalent of 0.3% of phosphorous pentoxide; and
- (b) shall contain not less than 70% of meat.

54. Manufactured meat.

(1) Whether or not it is enclosed in a casing, manufactured meat shall contain not less than 66% of meat.

(2) If manufactured meat is enclosed in a casing, the casing may be coloured with permitted colouring without declaration in the statement or label on or attached to a package of the meat.

(3) If other wholesome food substances (except farinaceous substances) are added to manufactured meat, the names of those substances shall be written in the statement or label on or attached to any package of the manufactured meat, in boldface sans serif capital letters of not less than 1.5mm¹ face depth.

55. Additives, etc., generally.

(1) The addition to—

- (a) uncooked sausage meat—of sulphur dioxide in proportion not exceeding 500mg per kg²; or
- (b) cooked manufactured meat—of sulphur dioxide in proportion not exceeding 257.14mg per kg³; or
- (c) corned, pickled, cured or salted meat, and cooked manufactured meat—of ascorbic acid or erythorbic (iso-ascorbic) acid, or their sodium salts,

is permitted.

(2) In a case to which Subsection (1)(c) applies, reference shall not be made, in any label written on or attached to any package of the meat or in an advertisement, to the addition of any substance referred to in that paragraph.

(3) Sausages, sausage meat, corned, pickled, cured or salted meat and manufactured meat may contain soluble inorganic phosphates in proportion not exceeding 0.3%, calculated as phosphorus pentoxide.

(4) Frozen poultry meat may contain alkali metal polyphosphates in proportion not exceeding 0.3%, calculated as phosphorus pentoxide.

¹ Metricated editorially. The original measurement was 0.06 in.

² Metricated editorially. The original proportion was 3.5gr per lb.

³ Metricated editorially. The original proportion was 1.8gr per lb.

(5) The proportion of potassium or sodium nitrite present in sausages, sausage meat or corned, cured, pickled or salted meat, or in manufactured meat, shall not exceed 143mg, calculated as KNO_2 , per kg¹ and the proportion of total nitrates and nitrites present shall not exceed 2 000mg, calculated at KNO_3 , per kg².

Subdivision C. —Canned Meat Products.

56. Calculation of meat contents of cans.

For the purposes of this Subdivision, the meat content of a can shall be calculated as follows:—

- (a) if the meat is cooked in the can—by multiplying the percentage of meat protein by 4.8 and adding the percentage of meat fat; and
- (b) if the meat is parboiled—by multiplying the percentage of meat protein by 4.2 and adding the percentage of meat fat; and
- (c) if the meat is cooked before canning—by multiplying the percentage of meat protein by 3.5 and adding the percentage of meat fat.

57. Canned meat products generally.

(1) Canned meat products are the products, prepared in accordance with good commercial practice, from meat or meats properly trimmed and fit for human consumption with or without other wholesome foodstuffs, sugar, salt, saltpetre (potassium or sodium nitrate), potassium or sodium nitrite, soluble inorganic phosphates, seasoning and water.

(2) Canned meat products—

- (a) shall not contain jelly other than jelly produced from meat during processing, except as provided for by Section 58; and
- (b) shall not contain more than 3% of salt (sodium chloride) or more than 2 000mg of saltpetre (potassium or sodium nitrate), calculated as potassium nitrate, per kg², and where potassium nitrite or sodium nitrite is used alone or in conjunction with saltpetre it shall not be present in greater proportion than 143mg per kg¹, calculated in either case as potassium nitrite; and
- (c) may contain added soluble inorganic phosphates in proportion not exceeding the equivalent of 0.3% of phosphorus pentoxide; and
- (d) shall be packed in clean packages, hermetically sealed and processed by heat to ensure preservation.

(3) The fat content of—

- (a) canned corned brisket, canned sausages, canned ham and canned meat products of which pork is the main constituent—shall not exceed 30%; and
- (b) canned bacon—shall not exceed 50%; and
- (c) any other canned meat product—shall not exceed 20%,

of the total meat content.

¹ Mettricated editorially. The original proportion was 1gr per lb.

² Mettricated editorially. The original proportion was 14gr per lb.

58. Canned meat (solid pack).

(1) Subject to Subsection (2), canned meat (solid pack) shall—

(a) consist of meat, with or without seasoning, and with no jelly other than that produced from meat during processing; and

(b) contain not less than 95% of meat.

(2) Canned tongues, canned trotters and canned galantine meats may contain added gelatine or agar agar, or both, but shall not contain less than 80% of meat.

59. Canned meat with cereal and condiments.

Canned meat with cereal and condiment only shall contain—

(a) subject to Paragraph (b)—

(i) not less than 80% of meat of the kind or kinds designated in the label; and

(ii) not more than 6% of starch; and

(b) where the designation in the label attached to the package includes the word "pie"—

(i) not less than 51% of meat of the kind or kinds designated in the label; and

(ii) not more than 7% of starch.

60. Canned meat with vegetables.

(1) Where meats are, or a variety of meat is, first named in the label attached to a package of canned meat with vegetables, the package shall contain not less than 51% of meat of the kind or kinds designated in the label.

(2) For the purposes of analysis—

(a) the meat shall be separated from the vegetables as completely as possible; and

(b) after an analysis has been made the percentage of meat shall be calculated as a percentage of the whole of the contents of the can.

61. Canned meat with pastry.

(1) Subject to Subsection (2), where meats are, or a variety of meat is, first named in the label attached to a package of canned meat with pastry, the package shall contain not less than 51% of meat of the kind or kinds designated in the label.

(2) Where in the case of a canned meat pie—

(a) the meat is substantially enclosed by pastry; and

(b) meat, or a variety of meat, is first named in the label attached to the package, it shall contain not less than 40% of meat of the kind or kinds designated in the label.

(3) For the purposes of analysis—

(a) the meat shall be separated from the pastry as completely as possible; and

(b) after an analysis has been made the percentage of meat shall be calculated as a percentage of the whole of the contents of the can.

62. Canned sausages.

(1) Canned sausages shall not contain—

(a) less than 75% of meat, of the kind or kinds designated in the label attached to the package; or

(b) more than 6% of starch (including soluble starch and dextrins),

and the percentage of meat shall be calculated by—

(c) multiplying the percentage of meat protein by 4.8; and

(d) adding the percentage of meat fat.

(2) Where sausages are, or a variety of sausage is, first named in the label attached to a package of canned sausages with vegetables—

(a) the package shall contain not less than 51% of sausage; and

(b) for the purposes of analysis—

(i) the sausage shall be separated from the vegetables as completely as possible; and

(ii) after analysis has been made the percentage of meat shall be corrected to sausage content by—

(A) multiplying by 1.3; and

(B) calculating as a percentage of the whole of the contents of the can.

(3) Where sausages are, or a variety of sausage is, first named in the label attached to a package of canned sausages with tomato sauce, curry or any other similar substance, the package shall contain not less than 75% of sausage, calculated by—

(a) multiplying the percentage of meat protein by 4.8 and adding the percentage of meat fat; and

(b) correcting the percentage of meat to the percentage of sausage content by multiplying by 1.3; and

(c) calculating the percentage of sausage as a percentage of the whole of the contents of the can.

63. Canned meat balls, hamburger, etc.

Canned meat balls, canned hamburger or canned rissoles are meat mixed with cereal, with or without condiments or vegetables, or both, the mixture being formed into balls or pats, and—

(a) each ball or pat shall contain not less than 51% of meat of the kind or kinds designated in the label; and

(b) where meat balls, hamburger or rissoles are first named in the label the contents of the package shall contain not less than 66% of the balls or pats.

64. Canned meat products, N.E.I.

Where meat, or a variety of meat, is first named in the label attached to a package of a canned meat product not specifically provided for in this Subdivision, the package shall contain not less than 51% of meat.

Subdivision D.—Special Labelling Provisions.

65. Poultry.

Poultry (other than poultry offered or sold by retail from premises on which the poultry was killed and dressed), whether or not in a package, shall have attached a label in which is written, in boldface sans serif capital letters of not less than 2.8mm¹ face depth, the following particulars :—

- (a) the name of the poulterer and the address of the premises on which the poultry was killed and dressed; and
- (b) a description of the kind of poultry.

66. Meat extract, etc.

In the label attached to a package that contains meat extract, meat essence or meat juice, there shall be written, in boldface sans serif capital letters of not less than 1.5mm² face depth, the name or names of the kind or kinds of meat from which its contents have been prepared.

67. Meat paste.

(1) There shall be written in the label on or attached to a package of meat paste, in boldface sans serif capital letters of not less than 1.5mm² face depth—

- (a) where the paste contains only one variety of meat—the words “Meat paste”, or the name of the variety of meat followed by the word “paste”; and
- (b) subject to Paragraph (c) where the paste contains two or more varieties of meat—the words “Meat paste”, or the names of the varieties of meat followed by the word “paste”, and
- (c) where the paste contains two or more varieties of meat one of which is liver, and the liver is more than 51% of the meat content—the words “Liver paste”.

(2) In a case to which Subsection (1)(b) applies, if the varieties of meat are named the variety that is present in the paste in the greater or greatest proportion shall be named first in the label.

68. Canned meat products generally.

(1) There shall be written in the label on or attached to a package of canned sausages or canned meat products, in boldface sans serif capital letters of not less than 4.3mm³ face depth, a statement giving a true description of the contents of the package, and where the article is prepared from two or more kinds of meat—

- (a) the meat that is present in the greater or greatest proportion shall be named first in the label; and
- (b) the label shall contain, in boldface sans serif capital letters of not less than 1.5mm² face depth, a statement of the approximate proportion, expressed as a percentage, of each kind of meat present.

(2) There shall be written in the label on or attached to each package of canned meat products, in boldface sans serif capital letters of not less than 1.5mm² face depth, a statement that the meat contents have been—

- (a) cooked before canning; or

¹ Metricated editorially. The original measurement was 0.11 in.

² Metricated editorially. The original measurement was 0.06 in.

³ Metricated editorially. The original measurement was 0.17 in.

- (b) partially cooked before canning; or
- (c) cooked in the package with the retention of the natural meat juices.

(3) It is a sufficient compliance with Subsection (2)—

- (a) in the case of meat cooked before canning—if that fact is indicated—
 - (i) in the form "Meat cooked before canning"; or
 - (ii) by the use of the letter "C"; and
- (b) in the case of meat partially cooked before canning—if that fact is indicated—
 - (i) in the form "Meat partially cooked before canning"; or
 - (ii) by the use of the letter "P"; and
- (c) in the case of meat cooked in the package with retention of the natural meat juices—if that fact is indicated—
 - (i) in the form—"Meat cooked in can with retention of meat juices"; or
 - (ii) by the use of the letter "N".

(4) The letters referred to in Subsection (3)(a)(ii), (b)(ii) and (c)(ii) shall be in boldface sans serif capital letters of not less than 1.5mm¹ face depth immediately following the trade name or description in the label.

69. Canned mixtures of meat and cereals, etc.

(1) Subject to Subsection (2), on or attached to a package that contains a mixture of canned meat, sausages or meat products with cereal, vegetables, vegetable products, pastry or similar commodities, there shall be written, in boldface sans serif capital letters—

- (a) of not less than 4.3mm² face depth—a true description of the contents of the package; and
- (b) of not less than 1.5mm¹ face depth—a statement of the approximate proportion, expressed as a percentage of the whole contents, of the principal ingredients present, the three main vegetables being stated in descending order of the proportions present.

(2) With the exception of packages conforming to Section 59, the declaration of cereals or starch is not required where the starch content does not exceed 3%.

70. Semi-serve canned meat products.

There shall be written in the label on or attached to a package of canned ham or other semi-serve form of canned meat product, in boldface sans serif capital letters of not less than 2.3mm³ face depth, the words "Keep under refrigeration below 4.4° C⁴".

Division 5.—Fish and Fish Products.

Subdivision A.—Fish Generally.

71. Fish.

Fish means any wholesome fish, or the wholesome part of any fish, ordinarily used for human consumption, including crustaceans and molluscs.

¹ Metricated editorially. The original measurement was 0.06 in.

² Metricated editorially. The original measurement was 0.17 in.

³ Metricated editorially. The original measurement was 0.09 in.

⁴ Metricated editorially. The original temperature was 40° F.

72. Fresh or chilled fish.

Fresh or chilled fish is fish—

- (a) that has been maintained in a wholesome condition; and
- (b) the temperature of which has not been reduced below -1.1°C^1 .

73. Frozen fish.

(1) Frozen fish is fish that has been maintained in a wholesome condition at a temperature below -1.1°C^1 .

(2) Frozen fish fillets may contain—

- (a) alkali metal polyphosphates in proportion not exceeding 0.3% (calculated as phosphorus pentoxide); and
- (b) subject to Section 80, ascorbic acid or erythorbic acid (iso-ascorbic acid), or their sodium salts, as an anti-oxidant in proportion not exceeding 400 parts per million.

74. Smoked fish.

Smoked fish is fish that has been—

- (a) maintained in a wholesome condition; and
- (b) treated with salt; and
- (c) subjected to the action of smoke derived from wood,

and—

- (d) may be coloured with annatto; and
- (e) may contain formaldehyde incidentally absorbed in the processing in proportion not exceeding 47.6mg per kg ².

75. Salted fish.

Salted fish is fish that has been—

- (a) maintained in a wholesome condition; and
- (b) treated with salt,

and may be dried or coloured with annatto, or both.

76. Prawns and shrimps.

(1) Prawns or shrimps are crustacea of the families *Penaeidae* or *Palimonidae*.

(2) Prawns or shrimps that have been cooked shall, on laboratory examination, comply with the following bacteriological standard :—

- (a) the total plate count at 37°C shall not exceed 500 000 per gram; and
- (b) the count of *E. coli* (faecal type) shall not exceed 20 per gram; and
- (c) the count of coagulase-positive staphylococci shall not exceed 100 per gram; and
- (d) salmonella and other pathogenic organisms shall not be present.

¹ Metricated editorially. The original temperature was 30°F .

² Metricated editorially. The original proportion was 1gr per lb.

(3) Subject to Section 80, frozen cooked prawns or frozen cooked shrimps may contain ascorbic acid or erythorbic acid (iso-ascorbic acid), or their sodium salts, as an anti-oxidant in proportion not exceeding 400 parts per million.

77. Fish marinades, etc.

(1) Fish marinades or fish semi-preserves are fish products, not processed by heat to ensure preservation, in which the fish has been marinated with acetic acid or vinegar, with or without salt, spices and other wholesome foodstuffs.

(2) Fish marinades or fish semi-preserves may contain benzoic acid or sorbic acid, or both, in total proportion not exceeding 1 000 parts per million.

78. Fish paste.

(1) Fish paste is a paste prepared from one or more kinds of fish, with or without other wholesome foods, condiments and permitted colouring, and shall contain—

- (a) not less than 70% of fish; and
- (b) not more than 0.05% of calcined iron oxide.

(2) A person shall not sell fish paste unless there is written in the statement or label on or attached to the package of the paste, in boldface sans serif capital letters of not less than 1.5mm¹ face depth—

- (a) where the paste contains only one variety of fish—the words “Fish paste”, with or without the name of the fish contained in the paste; and
- (b) subject to Paragraph (c), where the paste contains two or more varieties of fish—the words “Fish paste”, with or without the names of the varieties of fish; and
- (c) where the paste contains two or more varieties of fish, one or more of which imparts a flavour to the paste, the words “Fish paste” followed or preceded by the words “(name or names of flavouring fish or fishes) flavour”; and
- (d) where the paste contains, and derives its flavour from, one or more varieties of fish and a vegetable, the words “Fish paste” followed by the words “(name or names of flavouring fish or fishes and name of vegetable) flavour”.

(3) In a case to which Subsection (2)(b) applies, if the varieties of fish are named the variety that is present in the paste in the greater or greatest proportion shall be named first in the statement or label.

79. Shell fish.

(1) A person shall not pack or sell oysters or other shell fish that have been procured from an area from which the taking of oysters is prohibited under any law in force in the country or elsewhere.

(2) Subject to Subsection (3), there shall be written in the statement or label attached to a package of oysters or other shell fish, in boldface sans serif capital letters of not less than 1.5mm¹ face depth, the following particulars :—

- (a) the name and address of the vendor; and
- (b) the trade description of the contents; and
- (c) the date of packing or bottling; and

¹ Metricated editorially. The original measurement was 0.06 in.

- (d) particulars of the source of supply, and from whom and where the oysters or shell fish were obtained.
- (3) Subsection (2) does not apply to oysters—
 - (a) sold in the shell; or
 - (b) served for a meal; or
 - (c) processed and packed in hermetically sealed containers; or
 - (d) frozen in bulk as raw material for further processing.

80. Additives.

Where ascorbic acid or erythorbic acid (iso-ascorbic acid), or their sodium salts, is added to frozen fish fillets, frozen cooked prawns or frozen cooked shrimps as permitted by Section 73(2) or 76(3)—

- (a) those substances shall be deemed to be anti-oxidants; and
- (b) the label on or attached to the package containing the food shall comply with Section 6,

but a statement shall not be written on the package of the food, or on any label on or attached to such a package, that the ascorbic acid or erythorbic acid (iso-ascorbic acid), or their sodium salts, has been added as vitamins.

Subdivision B.—Canned Fish Products.

81. Canned fish products generally.

(1) Canned fish products are the products prepared, in accordance with good commercial practice, from fish properly prepared and fit for human consumption, with or without sugar, salt, acetic acid or vinegar, saltpetre (potassium or sodium nitrate), potassium or sodium nitrite, seasoning, water, any substance added by the process of smoking or other wholesome foodstuffs.

(2) Canned fish products—

- (a) shall be packed in clean packages, hermetically sealed and processed by heat to ensure preservation; and
- (b) shall not contain more than 143mg of nitrite, calculated as potassium nitrite, per kg¹ of canned product,

and the proportion of total nitrates and nitrites, calculated as potassium nitrate, shall not exceed 2 000mg per kg² of the canned product.

(3) Canned fish products may be coloured with annatto.

(4) Except where the label on or attached to the package contains the words "in oil" immediately following the name of the fish, the total fat and oil content of canned fish products shall not exceed 25% of the net weight of the package.

(5) The addition without declaration of sodium hexametaphosphate, not exceeding 0.5%, to canned fish products is not a contravention of this section.

(6) Canned fish (other than fish paste) with starch, cereal, water or other foodstuff shall not contain more than 6% of starch or less than 51% of fish.

¹ Metricated editorially. The original proportion was 1gr per lb.

² Metricated editorially. The original proportion was 14gr per lb.

82. Canned fish balls.

Canned fish balls or canned fish rissoles are fish mixed with cereal, with or without condiments or vegetables, or both, the mixture being formed into balls or pats, and—

- (a) each ball or pat shall contain not less than 51% of fish of the kind or kinds designated in the label; and
- (b) where fish balls or fish rissoles are first named in the label, the contents of the package shall contain not less than 66% of the balls or pats.

Subdivision C.—Special Labelling Provisions.

83. Fish generally.

(1) All fish, smoked fish and fish products sold under a name descriptive of kind, composition or origin shall correspond to the description.

(2) Where a fish product is prepared from two or more kinds of fish and the kinds of fish are named in the statement or label on or attached to a package of the product, the kind that is present in the product in the greater or greatest proportion shall be named first.

84. Canned fish products.

(1) There shall be written in the label on or attached to a package of canned fish products, in boldface sans serif capital letters of not less than 2.8mm¹ face depth, a statement giving a true description of the fish contents of the package.

(2) Where a fish product is prepared from two or more kinds of fish—

(a) the fish that is present in the greater or greatest proportion shall be first named in the label on or attached to the package; and

(b) the label shall contain, in boldface sans serif capital letters—

(i) of not less than 1.5mm² face depth—a statement of the approximate proportion, expressed as a percentage, of each kind of fish present; and

(ii) of not less than 4.3mm³ face depth—the words “Mixed fish”; and

(c) where a particular kind of fish is present in a proportion of not less than 75% of the fish contained in the package, the statement under Paragraph (b) of the approximate proportion of each kind of fish present may be made in the following form:—

“Contains (insert the name of the particular kind of fish present in a proportion of not less than 75% and the proportion, expressed as a percentage, in which that fish is present) and other fish (insert the proportion, expressed as a percentage, in which the other fish are present), which may include (insert the names of any fish, other than the name of the fish present in a proportion of not less than 75%, that may be present)”.

(3) There shall be written in the label on or attached to a package that contains a mixture of canned fish with cereal, water, starch or other foodstuff (other than tomato sauce not exceeding 10% of the contents, or edible oil), in boldface sans serif capital letters—

(a) of not less than 2.8mm¹ face depth—a true description of the contents of the package; and

¹ Metricated editorially. The original measurement was 0.11 in.

² Metricated editorially. The original measurement was 0.06 in.

³ Metricated editorially. The original measurement was 0.17 in.

- (b) of not less than 1.5mm¹ face depth—a statement of the approximate proportion, expressed as a percentage of the total contents, of the principal ingredients present.

85. Fish marinades, etc.

There shall be written in the statement or label on or attached to a package of fish marinades or fish semi-preserves—

- (a) the word "Marinated" or "Marinade" before or after the name of the product, in letters of the same size as the name of the product; and
- (b) in a line by themselves the words "Keep under refrigeration between -1.1° C and 4.4° C"², or words of similar import, in boldface sans serif capital letters of not less than 2.8mm³ face depth.

86. Pictorial representations.

(1) A pictorial design of fish shall not appear on the label on or attached to a package of fish products, except where the contents are fish with or without the addition of salt, sugar, saltpetre, acetic acid or vinegar, seasonings, edible oil or tomato sauce.

(2) A pictorial design permitted by Subsection (1) shall be characteristic of the variety of fish present in the greater or greatest proportion in the package of fish products.

Division 6.—Vegetables.

87. Vegetables.

Vegetables are the succulent, clean and sound edible parts of herbaceous plants commonly used for food.

88. Dried and dehydrated vegetables.

(1) Dried or dehydrated vegetables are the clean, sound product obtained by dehydrating properly matured and prepared vegetables.

(2) The following dehydrated vegetables may contain sulphur dioxide in the amounts shown :—

- (a) carrots—not exceeding 1 000mg per kg; and
- (b) cabbage—not exceeding 1 500mg per kg; and
- (c) potatoes—not exceeding 500mg per kg; and
- (d) peas—not exceeding 500mg per kg; and
- (e) silver beet—not exceeding 1 500mg per kg⁴.

89. Canned vegetables.

Canned or tinned vegetables are properly matured and prepared fresh vegetables, with or without salt, sterilized by heat and packed in hermetically sealed containers.

90. Canned rhubarb.

Permitted colouring matter may be added to canned rhubarb.

¹ Metricated editorially. The original measurement was 0.06 in.

² Metricated editorially. The original temperatures were 30° F and 40° F respectively.

³ Metricated editorially. The original measurement was 0.11 in.

⁴ Metricated editorially. The original proportions were 7gr, 10½gr, 3½gr, 3½gr, and 10½gr, respectively, per lb.

91. Canned tomatoes, etc.

(1) The addition to canned tomatoes of calcium chloride is permitted, if the total calcium content, inclusive of that naturally present, does not exceed 643mg per kg¹ (calculated as Ca).

(2) The addition of the preservative substance nisin in canned tomato pulp, canned tomato juice and canned tomato paste is permitted if the pH of the product is below 4.5.

92. Canned peas.

(1) Canned peas, canned green peas or canned garden peas are the normally flavoured and normally coloured canned food consisting of the unbroken seed of the common or garden pea (*Pisum sativum*) with or without—

- (a) seasoning (mint or mint flavour, sugar and salt); and
- (b) permitted colouring; and
- (c) added potable water,

and—

- (d) the product shall be free from foreign material; and
- (e) if the product contains added liquid, the liquor must be reasonably clear; and
- (f) the alcohol-insoluble solids, determined in accordance with Schedule 6, shall not exceed 20%.

(2) Canned dried peas, canned processed dried peas or canned soaked dried peas are the normally flavoured and normally coloured canned food consisting of the thoroughly-cooked, mature, unbroken seed of the common or garden pea (*Pisum sativum*), with or without seasoning (mint or mint flavour, sugar and salt) and with added potable water.

(3) For the purpose of Subsections (1) and (2)—

- (a) "normally coloured" means coloured with a naturally-developed effect of green; and
- (b) "thoroughly-cooked" means that 90% or more of the seeds, by count, are sufficiently soft that either cotyledon is crushed by a weight of less than 907.2g (2lb) by the method specified in Schedule 7; and
- (c) the seed of the common or garden pea shall be deemed to be unbroken if 80% or more of the seeds, by count, are in such a condition that the two cotyledons are still held together by the skin.

(4) Canned peas of any description—

- (a) shall contain in each 450g can not less than 295g of peas (drained weight)²; or
- (b) if packed in a package greater or smaller than 450g capacity, the drained weight of peas in the package shall bear the same proportion to 295g as the weight of the package bears to 450g³.

(5) There shall be written in the label on or attached to a package of canned peas, canned green peas or canned garden peas, in boldface sans serif capital letters of not less than 4.3mm⁴ face depth, a statement giving a true description of the contents of the package.

¹ Metricated editorially. The original proportion was 4.5gr per lb.

² Metricated editorially. The original weights were 16 oz and 10½ oz respectively.

³ Metricated editorially. The original weights were 16 oz, 10½ and 16 oz respectively.

⁴ Metricated editorially. The original measurement was 0.17 in.

(6) There shall be written in the label on or attached to a package of canned dried peas, canned processed dried peas or canned soaked dried peas, in boldface sans serif capital letters of not less than 4.3mm¹ face depth, a statement giving a true description of the contents of the package, and—

- (a) where the word "Peas" appears on the label it shall be directly accompanied by the expression "Dried", "Processed dried" or "Soaked dried"; and
- (b) the words describing the product shall not be separated by intervening printed or pictorial matter; and
- (c) the printing shall be so centred in the label that the words "Dried", "Processed dried" or "Soaked dried" are as clearly seen as the word "Peas".

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

Division 7.—Edible Fats and Oils, etc.

93. Edible fats and oils generally.

(1) Edible fats and edible oils are the fats and oils, whether modified or not, commonly recognized as wholesome foodstuffs, and—

- (a) shall be free from rancidity, decomposition and offensive odour and taste; and
- (b) unless otherwise specified in this notice, shall have an acid value not greater than two; and
- (c) may contain permitted anti-oxidants; and
- (d) shall not contain mineral oil.

(2) Where vegetable fats and oils are packed and sold for use as shortenings, they may contain propyleneglycol stearate.

(3) There shall be written in the label on or attached to a package that contains any edible fat or edible oil that is not a mixture of two or more edible fats or oils, in boldface sans serif capital letters of not less than 1.5mm² face depth, the true descriptive name of the fat or oil.

(4) Notwithstanding anything to the contrary in the general labelling provisions for blended or mixed food in this notice, there shall be written in the label on or attached to a package containing a mixture of edible fats or edible oils, or both, in boldface sans serif capital letters of not less than 4.3mm¹ face depth, the words "Blended edible (*state whether animal, vegetable or animal and vegetable*) fat" or "Blended edible (*state whether animal, vegetable or animal and vegetable*) oil", as the case may be, immediately following the brand name wherever it appears in the label.

(5) A label required by this section shall not specify the name of any oil used in the blend unless—

- (a) it specifies the names of all oils used in the blend; and
- (b) if olive oil is included in the names, its proportion as a percentage of the contents shall be shown in the label; and
- (c) all names shall be in the same size, colour and description of type; and

¹ Metricated editorially. The original measurement was 0.17 in.

² Metricated editorially. The original measurement was 0.06 in.

(d) a reference to an oil, other than an oil used in the blend, shall not appear in the label.

(6) Where a foreign language is used as part of the label, the matters required by Subsections (4) and (5) to be stated shall be stated—

- (a) in that language as well as in English; and
- (b) in the same size and type of lettering.

94. Olive oil, etc.

(1) Olive oil is the oil obtained by expression from the sound mature fruit of the cultivated olive tree (*Olea europea* L.), and shall conform to the requirements of the British Pharmacopoeia (1963 Edition) and Addendum.

(2) Lucca oil, sublime salad oil or virgin oil shall conform to the standard for olive oil.

(3) Subject to Subsection (4), the expressions "olive", "lucca", "sublime salad" or "virgin", or any expression, device or representation that resembles any such expression or suggests the presence of olive oil, shall not appear in the label on or attached to a package of oil that does not conform to the standard for olive oil.

(4) Subsection (3) does not apply to a statement setting out the proportion of all oils, including olive oil, contained in a blended oil.

95. Dripping.

Dripping is clean fat rendered from meat other than that of swine, and shall not have—

- (a) an acid value greater than four; or
- (b) more than 1% of foreign matter (including salt) unavoidably incorporated in the course of rendering; or
- (c) more than 2% of water,

and if it bears a name descriptive of its origin it shall correspond to that origin.

96. Lard.

Lard is the clean fat rendered from the meat of swine, and shall not have—

- (a) an acid value greater than four; or
- (b) more than 1% of foreign matter (including salt) unavoidably incorporated in the course of rendering; or
- (c) more than 1% of water.

97. Rapeseed oil.

Rapeseed oil is the oil derived from the seeds of *Brassica campestris*, *Brassica rapus* or *Brassica tournefortii*, or any of them, and shall—

- (a) have a saponification value of from 170 to 183; and
- (b) have an iodine value (Wijs) of from 97 to 108; and
- (c) contain not more than 0.3% of water, or more than 20 milli-equivalents of peroxide per kg; and
- (d) have an acid value of not more than 0.4; and
- (e) be free of suspended impurities; and
- (f) conform to the general standard for edible fats and oils; and
- (g) not contain any other oil.

98. Margarine.**(1) Margarine includes—**

- (a) all substances made from edible animal or vegetable fats or oils in imitation or semblance of butter; and
- (b) all preparations resembling butter,

the fatty contents of which are not derived exclusively from milk.

(2) Margarine—

- (a) shall conform to the general standard for edible fats and oil; and
- (b) may contain permitted anti-oxidants; and
- (c) shall not contain more than 16% of water; and
- (d) shall not contain any other substance except salt (sodium chloride) and skimmed milk solids; and
- (e) may contain vitamins and minerals as specified in Section 8; and
- (f) may contain not less than 0.1% of potato starch or Queensland Arrowroot (*Canna edulis*).

(3) The fat contained in margarine shall have a Kirschner value not greater than the figure obtained by using the formula—

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

(4) There shall be written in the label on or attached to a package that contains margarine, in boldface sans serif capital letters of not less than 8.6mm¹ face depth, the word "Margarine".

(5) There shall be conspicuously attached to each vessel used to hold margarine for consumption on the premises by customers in any place where food is sold the word "Margarine", written in black boldface sans serif capital letters of not less than 4.3mm² face depth.

(6) There shall not be written in the label on or attached to a package that contains margarine, or on a vessel used to hold margarine, the expression "Butter" or "Butterine", or any expression that includes or resembles either of those expressions.

99. Anti-oxidants in edible fats and oils, etc.

Where any of the anti-oxidants specified in this section are present in any edible fat or edible oil (including margarine), it shall not be present in proportion exceeding—

- (a) propyl, octyl or dodecyl gallate, or a mixture of any of them—0.01%; or
- (b) butylated hydroxyanisole—0.02%.

100. Non-dairy coffee whitener.

(1) Non-dairy coffee whitener is a preparation in powder form of reducing sugars and hydrogenated edible vegetable fat, and—

- (a) shall contain not less than 35% of fat; and

¹ Metricated editorially. The original measurement was 0.34 in.

² Metricated editorially. The original measurement was 0.17 in.

(b) may contain—

- (i) lecithin, or mono-glycerides and di-glycerides of fat-forming fatty acids, in proportion not exceeding 1.5%; and
- (ii) sodium caseinate in proportion not exceeding 6%; and
- (iii) potassium phosphates in proportion not exceeding 2%; and
- (iv) sodium aluminosilicate in proportion not exceeding 0.3%; and

(c) may contain flavouring.

(2) There shall be written in the label on or attached to a package that contains non-dairy coffee whitener the words "Non-dairy coffee whitener", in boldface sans serif capital letters of not less than 2.8mm¹ face depth, immediately following the trade name or description of the product.

Division 8.—Milk and Other Dairy Products.

Subdivision A.—Milk, Cream, etc.

101. Milk generally.

(1) Milk is the lacteal secretion of the cow (other than the lacteal secretion obtained from the cow during the period of 15 days immediately before and 10 days immediately following parturition), and—

- (a) shall be clean and fresh; and
- (b) shall be obtained by completely emptying the udder of a cow that is healthy and properly fed and kept; and
- (c) shall contain not less than 8.5% of milk solids other than fat, and 3.2% of milk fat; and
- (d) shall not contain any antibiotic or other substance².

(2) To meet the standard for milk, the freezing point of a liquid shall not lie between 0° C and -0.535° C, as determined in a Horvot or Fiske type cryoscope.

(3) For the purposes of Subsection (2)—

- (a) if 10cm³ of the liquid requires more than 1.6cm³ of decinormal sodium hydrate solution for its neutralization, using phenolphthalein as indicator, 0.003° C shall be added to the observed figure for each 0.1cm³ of decinormal sodium hydrate required in excess of 1.6cm³ (bringing the corrected freezing point closer to zero); and
- (b) the freezing point of the liquid shall not be determined when 10cm³ of it requires more than 4cm³ of decinormal sodium hydrate for its neutralization.

102. Raw milk.

(1) Raw milk is milk that—

- (a) has not been subjected to any process or treatment other than cleansing and cooling; and
- (b) is obtained from a dairy herd certified free from tuberculosis by the Department of Agriculture, Stock and Fisheries, or by a veterinary surgeon.

¹ Metricated editorially. The original measurement was 0.11 in.

² *Sic.*

approved by the Director of Agriculture, Stock and Fisheries, into which herd no animal is admitted before being certified to be free from tuberculosis; and

- (c) unless it is raw milk supplied to a dairy factory in accordance with Subsection (2)—conforms to the following standards :—

- (i) the standard plate count ascertained in accordance with Schedule 8 shall be not more than 150 000 per ml; and
- (ii) the coliform count ascertained in accordance with Schedule 9 shall be not more than 10 per ml; and
- (iii) the dye reduction time ascertained in accordance with Schedule 10 shall be not less than 30 minutes; and
- (iv) the thermoduric bacteria count ascertained in accordance with Schedule 11 shall be not more than 30 000 per ml.

(2) Raw milk supplied to a dairy factory for pasteurization purposes or for conversion into other dairy products shall conform to the following standards :—

- (a) the standard plate count ascertained in accordance with Schedule 8 shall be not more than 150 000 per ml; and
- (b) the coliform count ascertained in accordance with Schedule 9 shall be not more than 100 per ml; and
- (c) the dye reduction time ascertained in accordance with Schedule 12 shall be not less than 5½ hours; and
- (d) the thermoduric bacteria count ascertained in accordance with Schedule 11 shall be not more than 30 000 per ml.

103. Pasteurized milk.

Pasteurized milk is milk that—

- (a) has been effectively pasteurized once only by—
 - (i) heating all the milk to a temperature of not less than 62.8° C and not more than 65.6° C, holding it at that temperature for not less than 30 minutes and immediately afterwards reducing it to a temperature below 4.4° C¹; or
 - (ii) by heating all the milk to a temperature of not less than 72.2° C, retaining it at that temperature for at least 15 seconds and immediately afterwards reducing it to a temperature below 4.4° C²; and
- (b) conforms to the following standards:—
 - (i) the standard plate count ascertained in accordance with Schedule 8 shall be not more than 50 000 per ml; and
 - (ii) the coliform count ascertained in accordance with Schedule 9 shall be not more than 5 per ml; and
 - (iii) the dye reduction time ascertained in accordance with Schedule 10 shall be not less than 2 hours; and
 - (iv) the phosphatase test ascertained in accordance with Schedule 13 shall give a reading of not more than 10 micrograms of p-nitrophenol.

¹ Metricated editorially. The original temperatures were 145° F, 150° F and 40° F, respectively.

² Metricated editorially. The original temperatures were 162° F and 40° F, respectively.

104. Homogenized milk.

Homogenized milk is milk that has been pasteurized and treated in such a manner as to ensure the break-up of the fat globules to such an extent that the index of homogenization as determined in accordance with Schedule 14 is not greater than 10.

105. Cream and cream products.

(1) Cream is the portion of milk in which, either through rest or through mechanical separation, the greater part of the milk fat has become concentrated, and—

(a) shall not contain any foreign substance; and

(b) shall be sold as—

(i) "cream"—that is, cream containing not less than 35% of milk fat; or

(ii) "reduced cream"—that is cream containing not less than 25% of milk fat; or

(iii) "light cream"—that is, cream containing not less than 18% of milk fat.

(2) The pH value of any variety of cream referred to in Subsection (1) shall not be greater than 7.

(3) Cream and cream products shall be deemed to have been pasteurized if they do not give a reading of more than 10 micrograms of p-nitrophenol when tested in accordance with Schedule 13.

(4) The label on or attached to any cream or cream product that is not pasteurized within the meaning of Subsection (3) shall contain the words "Unpasteurized Cream (*or as the case may be*)", conspicuously displayed on the side, shoulder or neck of the can, vessel, measure or container in or from which it is sold, in boldface sans serif capital letters of not less than 17.3mm¹ face depth.

(5) Sour or cultured cream is cream that, following pasteurization, has been intentionally soured by the used of lactic acid-producing bacteria.

(6) Whipped cream is cream that has been whipped, whether with or without the use of nitrous oxide gas.

(7) Cream mixture or thickened cream is cream with or without—

(a) the addition of sugar; and

(b) modifying agents listed in Group I. in Schedule 2; and

(c) sucrate of lime; and

(d) any preparation of rennin,

and shall contain—

(e) not more than 1% of gelatine; and

(f) not less than 35% of milk fat.

(8) Whipped reduced cream mixture or whipped thickened reduced cream—

(a) is reduced cream containing not less than 30% of milk fat with the addition of a modifying agent listed in Group I. in Schedule 2 with or without—

(i) gelatine; and

(ii) mono-glycerides and di-glycerides of fat-forming fatty acids; and

¹ Metricated editorially. The original measurement was 0.68 in.

- (iii) sodium citrate or calcium orthophosphate, or both, not exceeding a total proportion of 0.6%; and
 - (b) shall be sold only in pressurized containers under a pressure of not less than 344.7kPa absolute¹, pressurized with nitrous oxide or a mixture of carbon dioxide and nitrous oxide in which the nitrous oxide is not less than 85% of the total gas mixture.
- (9) Scalded cream—
- (a) is cream that has been obtained by—
 - (i) subjecting milk or cream to a temperature of not less than 82.2° C² for at least 30 minutes; and
 - (ii) rapidly reducing it in temperature to 4.4° C³ or less; and
 - (iii) keeping it at the latter temperature; and
 - (b) shall contain not less than 48% of milk fat.
- (10) Devonshire or clotted cream is scalded cream that has been obtained by the scalding, cooking and skimming of milk or cream.
- (11) The bacterial standard of—
- (a) cream or cream products, other than sour cream or unpasteurized cream—is not more than—
 - (i) 50 000 micro-organisms per ml; and
 - (ii) 10 coliform micro-organisms per ml when determined in accordance with Schedule 9; and
 - (b) sour cream—is not more than 10 coliform micro-organisms per ml when determined in accordance with Schedule 9; and
 - (c) unpasteurized cream or unpasteurized cream products, other than sour cream—is not more than 500 000 micro-organisms per ml when determined in accordance with Schedule 9⁴.
- (12) There shall be written in the label on or attached to a package that contains—
- (a) cream (other than cream supplied for manufacturing purposes)—
 - (i) the designation "Rich cream", "Cream", "Reduced cream" or "Light cream", as the case may be, in boldface sans serif capital letters of not less than 5.8mm⁵ face depth; and
 - (ii) the minimum fat content, expressed in parts per centum, in boldface sans serif capital letters of not less than 1.5mm⁶ face depth; and
 - (b) sour or cultured or whipped cream—the word "Sour", "Cultured" or "Whipped", as the case may be, preceding the appropriate designation, and written in the same size, description and colour as the designation, as specified in Paragraph (a); and
 - (c) cream mixture or thickened cream—the words "Cream mixture" or "Thickened cream", in boldface sans serif capital letters of not less than 5.8mm⁵ face depth, immediately followed by the words "(insert the names of the

¹ Metricated editorially. The original pressure was 50 lb. per sq. in. absolute.

² Metricated editorially. The original temperature was 180° F.

³ Metricated editorially. The original temperature was 40° F.

⁴ *Sic*. Quære, whether a line relating to the number of coliform micro-organisms has been omitted.

⁵ Metricated editorially. The original measurement was 0.23 in.

⁶ Metricated editorially. The original measurement was 0.06 in.

modifying agents used) added", followed by the words "35% Milk fat", in boldface sans serif capital letters of not less than 1.5mm¹ face depth; and

- (d) whipped reduced cream mixture or whipped thickened reduced cream—the words "Whipped reduced cream mixture" or "Whipped thickened reduced cream", in boldface sans serif capital letters of not less than 5.8mm² face depth, immediately followed by the words "*(insert the name or names of the modifying agents used)* added", followed by the words "30% Milk fat" in boldface sans serif capital letters of not less than 1.5mm¹ face depth.

(13) Where whipped cream is prepared by whipping with nitrous oxide gas, the label on or attached to the package shall include the words "Prepared with nitrous oxide", in boldface sans serif capital letters of not less than 1.5mm¹ face depth.

(14) Except as provided in Subsection (12), the word "cream" shall not appear in any label on or attached to a package that contains cream mixture, unless it is joined with the word "mixture".

106. Skim milk or separated milk.

- (1) Skim milk or separated milk is milk—

(a) from which milk fat has been removed by skimming or mechanical separation; and

(b) that contains—

(i) not less than 8.8% of milk solids other than fat; and

(ii) not more than 0.15% of milk fat.

- (2) Raw skim milk and raw separated milk is milk that—

(a) has been obtained from raw milk obtained from a dairy herd certified free from tuberculosis by the Department of Agriculture, Stock and Fisheries or the Department of Public Health, or by a veterinary surgeon approved by either of those Departments, into which herd no animal is admitted before being certified free from tuberculosis; and

(b) conforms to the following standards:—

(i) the standard plate count ascertained in accordance with Schedule 8 shall be not more than 150 000 per ml; and

(ii) the coliform count ascertained in accordance with Schedule 9 shall be not more than 10 per ml; and

(iii) the dye reduction time ascertained in accordance with Schedule 10 shall be not less than 30 minutes; and

(iv) the thermoduric bacteria count ascertained in accordance with Schedule 11 shall be not more than 30 000 per ml.

- (3) Pasteurized skim milk and pasteurized separated milk is skim milk or separated milk that—

(a) has been pasteurized in accordance with Section 103(a); and

(b) conforms to the following standards:—

(i) the standard plate count ascertained in accordance with Schedule 8 shall be not more than 50 000 per ml; and

¹ Metricated editorially. The original measurement was 0.06 in.

² Metricated editorially. The original measurement was 0.23 in.

- (ii) the coliform count ascertained in accordance with Schedule 9 shall be not more than 5 per ml; and
- (iii) the dye reduction time ascertained in accordance with Schedule 10 shall be not less than two hours.

(4) A person shall not sell pasteurized, skim or separated milk in quantities of less than 4.5 l¹, except in containers sealed in a manner approved by the Department Head.

(5) Skim milk or separated milk sold in containers of less than 4.5 l¹ shall bear the words:—

"Pasteurized (*or* Unpasteurized, *as the case may be*) Skim Milk, unsuitable for infants except under medical advice.",

in such a way that—

- (a) the words "skim milk" appear on the label in boldface sans serif capital letters of not less than 5.8mm² face depth; and
- (b) the words "pasteurized" and "unsuitable for infants except under medical advice" appear on the label in boldface sans serif capital letters of not less than 2.8mm³ face depth.

(6) Skim milk or separated milk sold in bulk shall bear the following words on the outside of the container;—

"Pasteurized (*or* Unpasteurized, *as the case may be*) Skim Milk", conspicuously displayed on the side, shoulder or neck of the can, vessel or measure in or from which it is sold, in boldface sans serif capital letters of not less than 17.2mm⁴ face depth.

107. Condensed milk or evaporated milk.

(1) Unsweetened condensed milk or evaporated milk is milk that has been—

- (a) condensed by the evaporation of a portion of its water content; and
- (b) sterilized by heat,

and shall—

- (c) contain not less than—
 - (i) 28% of total milk solids; and
 - (ii) 8% of milk fat; and
- (d) be free from foreign substances.

(2) There shall be written in the label on or attached to a package that contains unsweetened condensed milk or evaporated milk, in boldface sans serif capital letters of not less than 1.5mm⁵ face depth, directions for making with its contents milk of a composition at least equal to that of normal milk, in the following form:—

"To make a fluid not below the composition of normal milk add (*insert the number of parts*) parts of water by volume to one part by volume of this milk."

(3) Sweetened condensed milk is milk—

- (a) that has been condensed by the evaporation of a portion of its water content; and

¹ Metricated editorially. The original quantity was 1 gal.

² Metricated editorially. The original measurement was 0.23 in.

³ Metricated editorially. The original measurement was 0.11 in.

⁴ Metricated editorially. The original measurement was 0.68 in.

⁵ Metricated editorially. The original measurement was 0.06 in.

(b) to which cane sugar has been added,
and shall—

(c) contain not less than—

(i) 31% of total milk solids; and

(ii) 9% of milk fat; and

(d) be free from foreign substances, other than cane sugar.

(4) Unsweetened condensed skim milk or separated milk is skim milk or separated milk that has been—

(a) condensed by the evaporation of a portion of its water content; and

(b) sterilized by heat,

and shall—

(c) contain not less than 26.5% of milk solids other than fat; and

(d) be free from foreign substances.

(5) Sweetened condensed skim milk or separated milk is skim milk or separated milk—

(a) that has been condensed by the evaporation of a portion of its water content;
and

(b) to which cane sugar has been added,

and shall—

(c) contain not less than 26.5% of milk solids other than fat; and

(d) be free from foreign substances, other than cane sugar.

(6) There shall be written in the label on or attached to a package that contains any unsweetened or sweetened condensed skim milk or separated milk—

(a) the words "Unsuitable for infants except on medical advice.", in boldface sans serif capital letters of not less than 2.8mm¹ face depth; and

(b) across the face of the whole of the label the words "Skim milk", in boldface sans serif capital letters of not less than 11.7mm² face depth.

(7) The words referred to in Subsection (6)(a) shall be the first words on the label, and other words shall not be written in the same line or lines.

108. Yoghurt.

(1) Yoghurt is the clotted product made from a pasteurized preparation of milk products by the agency of organisms of the types *Lactobacillus bulgaricus* or *Lactobacillus acidophilus*, and *Streptococcus thermophilus*, and—

(a) may contain added sugar, flavouring or permitted colouring matters; and

(b) shall contain not less than—

(i) 3.2% of milk fat; and

(ii) 8.5% of solids (other than sucrose and milk fat); and

(c) shall contain not more than 10 coliform organisms per ml.

(2) Non-fat (skim milk) yoghurt shall not contain more than 0.2% of milk fat, and shall otherwise conform to Subsection (1).

¹ Metricated editorially. The original measurement was 0.11 in.

² Metricated editorially. The original measurement was 0.46 in.

(3) There shall be written in the label on or attached to a package that contains yoghurt or non-fat (skim milk) yoghurt, or yoghurt or non-fat (skim milk) yoghurt to which flavouring has been added, in boldface sans serif capital letters of not less than 2.8mm¹ face depth, the words "Yoghurt", "Non-fat (skim milk) yoghurt", "Flavoured yoghurt" or "Flavoured non-fat (skim milk) yoghurt", as the case may be.

109. Reconstituted milk.

(1) Reconstituted milk is the product resulting from the mixing of the constituents of milk with water, and—

- (a) shall not contain any substance other than the constituents of milk, with water; and
- (b) shall conform to a standard of strength equal to that for milk; and
- (c) shall not contain any pathogenic micro-organisms.

(2) There shall be written in the label on or attached to a package or container in which reconstituted milk is sold or delivered for sale, in boldface sans serif capital letters of not less than 11.7mm² face depth, the words "Reconstituted milk".

110. Blended milk.

(1) Blended milk is liquid milk made by mixing varying proportions of reconstituted milk with fresh or frozen milk, and—

- (a) shall not contain any substance other than the constituents of milk, with water; and
- (b) shall conform to a standard of strength equal to that for milk; and
- (c) shall not contain any pathogenic micro-organisms.

(2) There shall be written in the label on or attached to a package or container in which blended milk is sold or delivered for sale—

- (a) in boldface sans serif capital letters of not less than 11.7mm² face depth, the words "Blended milk"; and
- (b) in boldface sans serif capital letters of not less than 1.5mm³ face depth, the words "This blended milk contains not less than % fresh milk", the percentage being inserted by the producer for each blend.

111. Flavoured milk.

(1) Flavoured milk is milk to which has been added harmless flavouring substances with or without—

- (a) sugar; and
- (b) permitted colouring matter; and
- (c) mono-glycerides and di-glycerides of fat-forming fatty acids; and
- (d) alginates; and
- (e) gelatine,

or any of them, and shall contain not less than—

- (f) 3% of milk fat; and
- (g) 8% of milk solids other than fat.

¹ Metricated editorially. The original measurement was 0.11 in.

² Metricated editorially. The original measurement was 0.46 in.

³ Metricated editorially. The original measurement was 0.06 in.

(2) Each package of flavoured milk shall have attached a label in which is written, in boldface sans serif capital letters of not less than 2.8mm¹ face depth, the words "Flavoured milk"—

- (a) immediately before or after the name of the flavour; and
- (b) where the milk has been flavoured with an imitation fruit or vegetable essence, extract or infusion—immediately followed by the words "Imitation (*insert kind of flavour*) flavour".

(3) Flavoured skim milk is skim milk to which has been added harmless flavouring substances, with or without—

- (a) sugar; and
- (b) permitted colouring matter; and
- (c) mono-glycerides or di-glycerides of fat-forming fatty acids; and
- (d) alginates; and
- (e) gelatine,

and shall contain not less than 8% of milk solids other than fat.

(4) A package of flavoured skim milk shall have attached a label on which is written, in boldface sans serif capital letters of not less than 2.8mm¹ face depth, the words "Flavoured skim milk"—

- (a) immediately before or after the name of the flavour; and
- (b) where the milk has been flavoured with an imitation fruit or vegetable essence, extract or infusion—immediately followed by the words "Imitation (*insert the kind of flavour*) flavour".

(5) Flavoured reconstituted milk shall be composed of reconstituted milk and sound fruit or vegetable essences, extracts or infusions and sugar, with or without the addition of permitted colouring matter and gelatine or other harmless stabilizing substance in proportion not exceeding 1%, and—

- (a) shall contain not less than 3% of milk fat by weight; and
- (b) shall not contain any foreign substance.

(6) A package that contains flavoured reconstituted milk shall bear a label in which is written—

- (a) in boldface sans serif capital letters of not less than 2.3mm² face depth the words "Flavoured reconstituted milk", preceded by the name of the fruit or vegetable essence, extract or infusion with which the reconstituted milk has been flavoured; and
- (b) where the milk has been flavoured with an imitation fruit or vegetable essence, extract or infusion, in boldface sans serif capital letters of not less than 1.5mm³ face depth, immediately following the designation "Flavoured reconstituted milk", the words "Imitation (*insert the kind of flavour*) flavour".

(7) Flavoured milk, flavoured reconstituted milk or flavoured skim milk sold or intended for sale for consumption at the place of business of the vendor shall conform to the standard for flavoured milk, flavoured reconstituted milk or flavoured skim milk, as the case may be.

¹ Metricated editorially. The original measurement was 0.11 in.

² Metricated editorially. The original measurement was 0.09 in.

³ Metricated editorially. The original measurement was 0.06 in.

112. Dried milk.

(1) Dried milk, milk powder, whole milk powder, dried full cream milk, full cream milk powder or dried whole milk is the product resulting from the desiccation of milk, and—

(a) shall contain—

- (i) not less than 26% of milk fat; and
- (ii) not more than 5% of moisture; and

(b) shall be free from rancidity,

and may contain added vitamins and minerals as specified in Section 8.

(2) Dried milk, milk powder, whole milk powder, dried full cream milk, full cream milk powder or dried whole milk used in hot drink dispensing machines shall contain not more than 0.4% of sodium aluminosilicate or calcium sodium aluminosilicate, if one part of edible bone phosphate is added for every four parts of aluminosilicate used.

(3) Dried milk, milk powder, whole milk powder, dried full cream milk, full cream milk powder or dried whole milk for retail sale shall be sold in airtight packages securely closed by the manufacturer and so constructed as to protect the contents from—

- (a) contamination with extraneous solids, liquids and vapours; and
- (b) loss of volatile constituents; and
- (c) changes due to efflorescence, deliquescence and evaporation under ordinary conditions of handling, storage and transport.

(4) There shall be written in the label on or attached to a package containing dried milk, milk powder, whole milk powder, dried full cream milk, full cream milk powder or dried whole milk—

- (a) the description of the product as "Dried milk", "Milk powder", "Whole milk powder", "Dried full cream milk", "Full cream milk powder" or "Dried whole milk", as the case may be, in boldface sans serif capital letters of not less than 5.8mm¹ face depth, all letters being in the same size, colour and type so that all words are displayed together with equal prominence; and
- (b) where the package is for retail sale—directions for reconstituting with water a liquid from its contents that conforms to the definition "normal milk" in Section 1(1).

(5) A reference shall not be made on the label attached to a package containing dried milk, milk powder, whole milk powder, dried full cream milk, full cream milk powder or dried whole milk, or in an advertisement relating to any such milk, to the presence in dried milk of phospholipids derived from natural sources.

113. Malted milk powder.

(1) Malted milk powder is the dried product, free from rancidity, made from whole milk or dried whole milk, or both, and the soluble solids of malt, with or without—

- (a) the soluble solids produced from wheat or other cereals by the enzymic action of malt; and
- (b) the addition of sodium bicarbonate or potassium bicarbonate, or both.

(2) Malted milk powder shall contain—

- (a) not less than 7.5% of milk fat; and

¹ Metricated editorially. The original measurement was 0.23 in.

(b) not more than 5% of water,
and may contain salt (sodium chloride) not exceeding 1%.

(3) Malted milk powder for retail sale shall be packed in airtight packages.

114. Dried skim milk, etc.

(1) Dried skim milk, skim milk powder, non-fat skim milk powder or non-fat dried skim milk is the product resulting from the desiccation of skim milk, and shall contain not more than—

(a) 1.5% of milk fat; and

(b) 5% of moisture,

and added vitamins and minerals as specified in Section 8.

(2) Dried skim milk, skim milk powder, non-fat skim milk powder or non-fat dried skim milk used in hot drink dispensing machines shall contain not more than 0.4% of sodium alumino-silicate or of calcium sodium alumino-silicate, if one part of edible bone phosphate is added for each four parts of alumino-silicate used.

(3) There shall be written in the label on or attached to a package containing dried skim milk, skim milk powder, non-fat skim milk powder or non-fat dried skim milk—

(a) in boldface sans serif capital letters of equal size and description and in size not less than any other letter on the label, and in no case with a face depth of less than 5.8mm¹—the words "Dried skim milk", "Skim milk powder", "Non-fat (skim) milk powder" or "Non-fat dried (skim) milk", as the case may be, so that all words are displayed together with equal prominence; and

(b) directions for mixing the contents with water to give a product conforming to the standard for skim milk specified in Section 106(1); and

(c) in boldface sans serif capital letters of not less than 5.8mm¹ face depth—the words "Unsuitable for babies except under medical advice".

115. Milk fat or butter fat.

Milk fat or butter fat is the fat of milk, and shall have—

(a) a Reichert-Meissl number of not less than 24; and

(b) a Polenske number of not more than 3.5; and

(c) a specific gravity of not less than 0.905 (40° C).

Subdivision B.—Butter and Butter Products.

116. Butter and butter products.

(1) Butter is the product obtained from pasteurized cream by churning or an equivalent process.

(2) The cream may be fresh, ripened or neutralized.

(3) Butter—

(a) may include such of the non-fatty milk solids of the cream as are incorporated in the process of manufacture; and

(b) shall contain—

(i) not less than 80% of milk fat; and

¹ Metricated editorially. The original measurement was 0.23 in.

- (ii) not more than 16% of water; and
 - (iii) not more than 3% of salt; and
 - (iv) not more than 2% of milk solids other than fat; and
 - (c) shall not contain—
 - (i) any fat or oil other than milk fat; or
 - (ii) any added anti-oxidant; and
 - (d) shall be free from rancidity; and
 - (e) may contain vitamins and minerals as specified in Section 8.
- (4) Farm butter is the product obtained from unpasteurized cream by churning or an equivalent process, which in other respects conforms to the standard for butter and which does not contain—
- (a) any pathogenic organisms; or
 - (b) more than 500 000 micro-organisms per gram.
- (5) A package that contains farm butter shall bear a label in which is written, in boldface sans serif capital letters of not less than 5.8mm¹ face depth, the words "Farm butter—produced from unpasteurized cream".

117. Ghee.

Ghee (also known as "butter oil", "clarified butter" or "anhydrous milk fat") is the clarified fatty portion of milk, cream or butter obtained by removing non-fatty constituents, and—

- (a) shall contain—
 - (i) not less than 99.7% of milk fat; and
 - (ii) not more than—
 - (A) 0.2% of moisture; and
 - (B) 0.05% of milk solids not fat; and
 - (C) 0.15 parts per million of copper; and
- (b) shall be free from rancidity; and
- (c) shall not contain any substance foreign to milk.

Subdivision C.—Cheese.

118. Interpretation of Subdivision C.

For the purposes of this Subdivision, "milk" is the lacteal secretion of any domestic animal.

119. Cheese generally.

(1) Cheese is the solid or semi-solid product obtained by coagulating milk, skim milk, cream, buttermilk or whey, or any of them, with protein-coagulating enzymes, acid or heat, or any of them, and may contain—

- (a) harmless ripening agents; and
- (b) seasonings; and
- (c) salt; and

¹ Metricated editorially. The original measurement was 0.23 in.

- (d) calcium chloride; and
- (e) acid calcium phosphates; and
- (f) harmless flavourings; and
- (g) permitted colouring; and
- (h) nisin,

or any of them.

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

(3) Milk and milk products used for cheese production shall be effectively pasteurized by being held—

- (a) at a temperature of not less than 61.7°C^1 for a period of not less than 30 minutes; or
- (b) at a temperature and for a period that are equivalent in phosphatase destruction.

(4) Where a cheese is sold under a descriptive name, it shall correspond to that name in respect of composition and character, and where a cheese is designated by a name in a label on the package—

- (a) if the name is included in Schedule 15, it shall conform to the relevant standards set out in that Schedule; or
- (b) if the name is not included in that Schedule, the name shall be followed immediately by a statement of the type of cheese, using only an appropriate type name from that Schedule, and the cheese shall conform to the relevant standard shown in that Schedule for that type.

(5) Cheese sold without a name or classification—

- (a) shall be deemed to be Cheddar cheese; and
- (b) shall conform to the standard specified in this notice for Cheddar cheese.

(6) Cheese shall not be sold or described as "full cheese" or "whole milk cheese" unless it contains not less than 50% of fat in its water-free substance.

120. Low fat or skim milk cheese.

(1) Low fat cheese or skim milk cheese is cheese that contains less than 30% of fat in its water-free substance.

(2) There shall be written in the label on or attached to a package containing low fat cheese or skim milk cheese (or on the cheese itself when it is not in package form), in boldface sans serif capital letters of not less than 4.3mm^2 face depth, in such colours as to afford a distinct colour contrast to the ground, the words "Low fat cheese" or "Skim milk cheese".

121. Processed cheese.

(1) Processed cheese is cheese that has been comminuted, emulsified and pasteurized, and—

- (a) shall contain—
 - (i) not less than 45% of milk fat in its water-free substance; and
 - (ii) not more than 45% of water; and

¹ Metricated editorially. The original temperature was 143°F .

² Metricated editorially. The original measurement was 0.17 in.

- (b) may contain not more than 3% of emulsifying agents (sodium phosphates, expressed as anhydrous di-sodium hydrogen phosphate, or sodium citrate, or both).

(2) If processed cheese is sliced, it may be packed in a wrapper coated or impregnated with sorbic acid if—

- (a) the wrapping material does not contain more than 3.88g of sorbic acid per 5 000cm²; and
- (b) the cheese so wrapped does not contain more than 0.1% of sorbic acid, incidentally absorbed.

122. Cheese spreads.

(1) Cheese spread is a paste, mixture or spread prepared from cheese by the application of a heating process during manufacture, and—

- (a) may contain other wholesome foodstuffs or condiments, or both; and
- (b) shall contain—
 - (i) not less than 45% of milk fat in its water-free substance; and
 - (ii) not more than 55% of water; and
- (c) may contain not more than 3% of emulsifying agents (sodium phosphates, expressed as anhydrous di-sodium hydrogen phosphate, or sodium citrate, or both).

(2) Cream cheese spread is a paste mixture or spread prepared from cream cheese by the application of a heating process during manufacture, and—

- (a) may contain other wholesome foodstuffs or condiments, or both; and
- (b) shall contain—
 - (i) not less than 60% of milk fat in its water-free substance; and
 - (ii) not more than 50% of water; and
- (c) may contain not more than 3% of emulsifying agents (sodium phosphates, expressed as anhydrous di-sodium hydrogen phosphate, or sodium citrate or both).

123. Club cheese, cheese paste, etc.

Club cheese, potted cheese, luncheon cheese, cheese paste or cheese mixture is a paste or mixture prepared from cheese without the application of heat during manufacture, and—

- (a) may contain other wholesome foodstuffs or condiments, or both; and
- (b) shall contain—
 - (i) not less than 48% of milk fat in its water-free substance; and
 - (ii) not more than 35% of water; and
- (c) may contain sulphur dioxide in proportion not exceeding 300 parts per million.

124. Labelling of certain cheese.

There shall be written in the label on or attached to a package containing processed cheese, cheese spread, cream cheese spread, club cheese, potted cheese, luncheon cheese, cheese paste or cheese mixture, so as to form part of the descriptive name of the product

¹ Metricated editorially. The original amount was 5g per 1 000 sq in.

wherever the name appears in the label, the expression "Processed", "Cheese spread", "Cream cheese spread", "Club cheese", "Potted cheese", "Luncheon cheese", "Cheese paste" or "Cheese mixture", as the case may be, in boldface sans serif capital letters of not less than 2.8mm¹ face depth, in such colours as to form a distinct colour contrast to the ground.

Division 9.—Rennet, Junket and Custard.

125. Rennet.

Rennet shall not contain any preservative other than glycerine, but when used only for cheese-making may contain not more than 4% of boric acid.

126. Junket.

(1) Junket tablets shall not contain any preservative other than boron compounds, if the amount of boron compounds, calculated as boric acid, does not exceed 714mg per kg².

(2) Junket essence shall not contain any preservative other than—

(a) boron compounds, if the amount of boron compounds, calculated as boric acid, does not exceed 228mg per l³, and

(b) glycerine.

(3) Subject to declaration in the label, permitted colouring matter and flavouring substances may be added to junket tablets and junket essence, but where the flavouring substance is not derived from fruit the name of the flavour shall be immediately preceded by the word "imitation".

127. Custard powder.

(1) Custard powder or blanc mange powder is a powder prepared from starch with or without other food substances, with or without permitted colouring or flavouring matter, or both.

(2) The word "egg" or "cream", or an expression or device that implies or suggests the presence of the equivalent of egg or cream, shall not be written on or attached to a package that contains custard powder.

Division 10.—Tea, Coffee and Cocoa (including Chocolate).

Subdivision A.—Tea.

128. Tea.

(1) Tea is the leaves and leaf-buds of species of *Thea*, prepared by fermenting and drying or firing, and shall not contain any exhausted or partly exhausted leaves or any foreign matter.

(2) Tea dust, tea siftings and tea fannings are respectively the dust, siftings and fannings of tea that conforms to the general standard for tea.

(3) In the case of tea dust, the percentage of ash insoluble in water shall not exceed 5% by weight.

(4) Where tea is described in the label as being the product of a particular country or district, it shall be the product of the country or district indicated, but, notwithstanding

¹ Metricated editorially. The original measurement was 0.11 in.

² Metricated editorially. The original proportion was 5gr per lb.

³ Metricated editorially. The original proportion was 2gr per pt.

anything to the contrary in the general labelling provisions of this notice in respect of blended or mixed food, where teas from more than one country are blended it is sufficient to label the package "Blended tea" or "Tea", together with the name and address of the packer.

Subdivision B.—Coffee, etc.

129. Coffee, chicory and coffee and chicory.

(1) Coffee bean is the seed of one or more of the species of coffee, and coffee is the coffee bean roasted and ground.

(2) Coffee shall not—

- (a) contain any fat other than fat natural to coffee; or
- (b) contain more than 1% of sugar calculated as invert sugar; or
- (c) yield more than 6% of ash of which not less than 75% is soluble in water; or
- (d) contain any foreign substance.

(3) Chicory is the dried root of *Cichorium intybus*, roasted and ground.

(4) Coffee and chicory is a mixture of coffee and chicory, and—

- (a) shall contain not less than 50% by weight of coffee; and
- (b) shall not contain any foreign substance.

(5) There shall be written in the label on or attached to a package that contains coffee mixed with chicory the words "coffee and chicory" in larger letters than those of any other word in the label, immediately followed by a statement of the percentage proportions in which the ingredients of the mixture are present, written in boldface sans serif capital letters of not less than 2.8mm¹ face depth in the following form :

"Containing not less than (insert the number of parts per centum) % of coffee".

(6) The word "coffee", or an expression that includes the word "coffee", shall not appear, otherwise than as required by Subsection (5), in a label on or attached to a package that contains a mixture of coffee and chicory unless the word or expression is combined with the words "and chicory" uniformly written in the same size of type as the word "coffee" with which they are combined.

130. Soluble coffee.

(1) Soluble coffee or instant coffee is a preparation consisting of dried soluble solids obtained from a water extract of coffee, and—

- (a) shall contain not less than 3% of anhydrous caffeine (C₈H₁₀N₄O₂) derived from the coffee; and
- (b) shall not contain any foreign substance; and
- (c) shall contain not more than 0.3% of residue insoluble in boiling water.

(2) There shall be attached to a package of soluble coffee or instant coffee a label in which is written the words "Soluble coffee" or "Instant coffee", in boldface sans serif capital letters of not less than 2.3mm² face depth.

¹ Metricated editorially. The original measurement was 0.11 in.

² Metricated editorially. The original measurement was 0.09 in.

131. Coffee essences and coffee extracts.

(1) Soluble coffee and chicory extract is a preparation consisting of a mixture of—

- (a) dried soluble solids obtained from a water extract or extracts of coffee and chicory, the proportion of coffee used being not less than that of the chicory; and
- (b) sugar, dextrins, mono saccharides and di-saccharides,

and shall contain—

- (c) not less than 0.5% by weight of anhydrous caffeine ($C_8H_{10}N_4O_2$) derived from the coffee; and
- (d) not more than 0.3% of residue insoluble in boiling water.

(2) Liquid coffee essence or liquid coffee extract—

- (a) shall be prepared from coffee with or without the addition of sugar, glycerine and glucose, or any of them; and
- (b) shall contain not less than 0.5% by weight of anhydrous caffeine ($C_8H_{10}N_4O_2$) derived from the coffee.

(3) Liquid coffee and chicory essence or liquid coffee and chicory extract—

- (a) shall be prepared from a mixture of coffee and chicory of which not less than 50% by weight is coffee, with or without the addition of sugar, glycerine and glucose, or any of them; and
- (b) shall contain not less than 0.25% by weight of anhydrous caffeine ($C_8H_{10}N_4O_2$) derived from the coffee.

(4) There shall be written in the label on or attached to a package that contains liquid coffee and chicory essence or liquid coffee and chicory extract, in larger letters than those of any other word on the label, the words "Coffee and chicory essence" or "Coffee and chicory extract".

(5) The word "coffee", or an expression that includes the word "coffee", shall not appear in a label on or attached to a package that contains liquid coffee and chicory essence, or liquid coffee and chicory extract, unless the word or expression is combined with the words "and chicory" uniformly written in the same size of type as the word "coffee" with which they are combined.

132. Coffee and milk.

Coffee and milk—

- (a) shall be prepared from milk or milk products, sugar and coffee extract; and
- (b) shall contain not less than—
 - (i) 0.12% of anhydrous caffeine ($C_8H_{10}N_4O_2$) derived from the coffee; and
 - (ii) 9% of milk fat.

Subdivision C.—Cocoa and Chocolate.

133. Cocoa.

(1) Cocoa beans are the fermented and dried seeds of *Theobroma cacao* L.

(2) Cocoa nibs or cracked cocoa is the roasted cocoa bean freed from its shell or husk, with or without the germ.

(3) Cocoa paste, cocoa mass, cocoa slab, cocoa neat work or cocoa liquor is the solid or semi-solid mass produced by grinding cocoa nibs prepared so that—

- (a) it contains not less than 48% of cocoa fat; and
- (b) the water-free and fat-free residue of cocoa paste contains—
 - (i) not more than 19% of starch naturally present in cocoa nibs or cracked cocoa; and
 - (ii) not more than 7% of crude fibre as determined in accordance with Schedule 16; and
 - (iii) not more than 8% of total ash, as determined in accordance with Schedule 17; and
 - (iv) not more than 5.5% of ash insoluble in water; and
 - (v) not more than 0.4% of ferric oxide.

(4) Cocoa, cocoa powder or soluble cocoa is powdered cocoa paste, whether or not—

- (a) deprived of a portion of its fat; or
- (b) treated with alkali or alkaline salt,

so that—

- (c) the water-free, fat-free, alkali-free content conforms to the standard for water-free and fat-free residue set out in Subsection (3); and
- (d) the water-free, fat-free cocoa content does not contain—
 - (i) more than 10.5% of total alkalinity (calculated as potassium carbonate) as determined in accordance with Schedule 17; or
 - (ii) more than 12.5% of total ash, as determined in accordance with that Schedule.

(5) Prepared, compounded or sweetened cocoa is cocoa, cocoa powder or soluble cocoa mixed with other wholesome foodstuffs, and—

- (a) it shall contain not less than 20% of water-free, fat-free cocoa paste; and
- (b) its water-free, fat-free, alkali-free cocoa content shall conform to the standard for water-free and fat-free residue set out in Subsection (3).

(6) There shall be written in the label on or attached to a package of prepared compounded or sweetened cocoa, in boldface sans serif capital letters of not less than 2.3mm¹ face depth, a statement in the following form :—

"Containing not less than (*insert the number of parts per centum*) % of dry fat-free cocoa paste".

134. Chocolate.

(1) Chocolate, chocolate paste, drinking chocolate, confectioners' chocolate, chocolate coatings and chocolate powder are cocoa paste or soluble cocoa mixed with sugar, with or without the addition or subtraction of cocoa fat, and with or without spices or flavourings, and—

- (a) it shall contain not less than 15% of water-free, fat-free cocoa paste; and
- (b) subject to Subsection (2), the water-free, fat-free and alkali-free cocoa content shall conform to the standard for water-free and fat-free residue set out in Section 133(3)(b); and

¹ Metricated editorially. The original measurement was 0.09 in.

- (c) purified talc may be present in chocolate as an incidental additive unavoidably included in the course of normal manufacture in proportion not exceeding 0.2%, weight for weight.

(2) In the application, for the purposes of Subsection (1)(b), of Section 133(3)(b), the reference in Section 133(3)(b)(ii) to Schedule 16 shall be read as a reference to Schedule 18.

135. Milk chocolate.

(1) Milk chocolate is cocoa paste or soluble cocoa mixed with sugar, milk solids and cocoa fat, with or without spices or flavourings, and shall, subject to Subsection (2), contain—

- (a) not less than 4.5% of milk fat; and
- (b) not less than 10.5% of non-fat milk solids; and
- (c) not less than 3% of water-free, fat-free cocoa paste.

(2) Where milk chocolate is in the form of Easter eggs, seasonal novelties and other hollow goods milk fat may be replaced either wholly or in part by cocoa fat, if the total proportion of total milk solids is not less than 15%.

(3) The expression "rich", "full cream" or "dairy" shall not appear in the label on or attached to a package containing any milk chocolate unless it conforms to the standards set out in this section.

136. Cocoa and milk and chocolate and milk.

(1) Cocoa and milk and chocolate and milk shall be prepared from milk or condensed milk, sugar and cocoa, and shall contain not less than 8% of water-free and fat-free cocoa paste.

(2) The addition to cocoa and milk, or chocolate and milk, of—

- (a) sodium alginate in amounts not exceeding 0.75%; or
- (b) mono-glycerides or di-glycerides of fat-forming fatty acids in amounts not exceeding 0.5%,

with or without not more than 0.3% of soluble inorganic phosphate calculated as P_2O_5 , is permitted.

137. Compounded chocolate.

(1) Compounded chocolate is chocolate with the addition of other wholesome foodstuff, including edible fats, and shall contain not less than 3% of water-free, fat-free cocoa paste.

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

- (a) the words "compounded chocolate", in boldface sans serif capital letters of not less than 4.3mm¹ face depth; and
- (b) in a prominent position, the name or names of the ingredients added to the chocolate, in boldface sans serif capital letters of not less than 1.5mm² face depth.

¹ Metricated editorially. The original measurement was 0.17 in.

² Metricated editorially. The original measurement was 0.06 in.

138. Diabetic chocolate.

(1) Diabetic chocolate is cocoa paste or soluble cocoa mixed with di-sorbitol, with or without the addition or subtraction of cocoa fat, and with or without spices or harmless flavourings, and—

- (a) it shall contain not less than 15% of water-free, fat-free cocoa paste; and
- (b) subject to Subsection (2), the water-free, fat-free and alkali-free cocoa content shall conform to the standard for water-free and fat-free residue set out in Section 133(3)(b); and
- (c) it may contain saccharin cyclohexylsulphamic acid or cyclamate (the sodium salt or calcium salt, or both, of cyclohexylsulphamic acid); and
- (d) it shall be labelled in accordance with Section 33(5).

(2) In the application, for the purposes of Subsection (1)(b), of Section 133(3)(b), the reference in Section 133(3)(b)(ii) to Schedule 16 shall be read as a reference to Schedule 18.

139. Additives in cocoa and chocolate.

(1) A person shall not add any foreign fat (except where that fat is specifically permitted), cocoa husks or paraffin to any product of cocoa beans.

(2) The addition of flavourings and of phospholipids derived from natural sources or ammonium salt of phosphatidic acid to cocoa, chocolate and preparations of cocoa and chocolate is permitted.

*Division 11.—Spices, Condiments, Sauces, etc.***140. Spices and condiments.**

(1) Spices are the sound, aromatic, vegetable substances commonly used as condiments, in their natural condition, without any reduction or extraction of their natural oils.

(2) Mixed spice—

- (a) is a mixture of two or more spices, ground and mixed; and
- (b) shall not contain any added substance.

(3) Cinnamon is the dried inner bark of *Cinnamomum zeylanicum*.

(4) Powdered cinnamon shall not contain—

- (a) any cassia or other foreign vegetable substance; or
- (b) more than 8% of total ash; or
- (c) more than 2% of ash insoluble in hydrochloric acid.

(5) Cassia and cassia buds are the dried bark and the dried immature fruit, respectively, of *Cinnamomum cassia*.

(6) Cloves are the dried flower-buds of *Eugenia caryophyllata*, and shall not contain—

- (a) any exhausted or partly exhausted cloves; or
- (b) any foreign vegetable or mineral substance; or
- (c) more than 5% by weight of clove stems.

(7) Ginger is the washed and dried, or the decorticated and dried, rhizome of *Zingiber officinale*, and shall not contain—

- (a) any exhausted or partly exhausted ginger; or
- (b) any foreign vegetable or mineral matter; or

(c) more than 7% of total ash, of which not less than 2% is soluble in cold water; or

(d) more than 1% of lime calculated as CaO; or

(e) less than 12% of cold water extract.

(8) Limed ginger or bleached ginger is whole ginger coated with carbonate of lime, and shall contain not more than—

(a) 10% of ash; and

(b) 4% of carbonate of lime,

and shall conform in other respects to the standard for ginger.

(9) Ground ginger—

(a) shall be prepared from ginger or limed ginger; and

(b) shall conform to the standard for limed ginger.

(10) Mace is the dried arillus of *Myristica fragrans*, and shall not contain the arillus of any other variety of *Myristica* (including *M. malabarica* or *fatua* (Bombay mace) and *M. argentea* (wild mace)).

(11) Nutmeg is the dried seed of *Myristica fragrans* deprived of its testa.

(12) Ground nutmeg shall not contain any foreign substance.

(13) Black pepper is the dried immature berry of *Piper nigrum* L., and when ground shall contain—

(a) not less than 6% of extract soluble in ether; and

(b) not more than 7% of total ash; and

(c) not less than 8% of extractive matter soluble in absolute alcohol.

(14) White pepper is the dried mature berry of *Piper nigrum* L. from which the outer coating has been removed, and shall contain—

(a) not less than 6% of extract soluble in ether; and

(b) not more than 3.5% of ash; and

(c) not less than 7% of extractive matter soluble in absolute alcohol.

(15) Ground mixed pepper is ground white and black pepper, and—

(a) the proportion of ground black pepper shall not exceed 50%, by weight, of the whole; and

(b) the product shall not contain any foreign substance.

(16) Cayenne pepper or cayenne is the dried fruit of species of *Capsicum*, powdered or ground, and—

(a) shall contain not less than 15% of ether extractives; and

(b) shall yield not more than 6% of total ash; and

(c) shall not contain any foreign substance.

(17) The addition of starch or colouring matter, or any other foreign substance, to black pepper, white pepper, cayenne pepper or cayenne is prohibited.

(18) Mustard is the ground seed of *Sinapis alba*, *Brassica juncea* or *Brassica nigra* prepared so that—

(a) 100 parts yields not more than eight parts of total ash; and

(b) it does not contain—

- (i) more than 2.5% of starch; or
- (ii) any other foreign substance.

(19) Mustard pastes and prepared mustards are mustard mixed with water, salt (sodium chloride), verjuice, white wine, vinegar, tartaric or citric acid, sugar, turmeric and spices, or any of them, prepared so that they do not contain any other substance.

(20) Compound mustard is mustard mixed with flour or starch, with or without turmeric, prepared so that it does not contain more than 12% of starch or 0.375% of turmeric, and a package of compound mustard shall have in the label on or attached to it—

- (a) the word "compound" immediately before or after the word "mustard", wherever it occurs in the label, in letters of the same size of type as those comprising the word "mustard" immediately before or after which the word "compound" is written; and
- (b) the statement "Contains not more than 12% of added starch", in boldface sans serif capital letters of not less than 1.5mm¹ face depth.

141. Sauces.

(1) Sauce, ketchup or relish not elsewhere specified in this notice is a liquid or semi-liquid preparation of wholesome foodstuffs with—

- (a) spices; and
- (b) condiments; and
- (c) one or more of the modifying agents specified in Groups II. and III. in Schedule 2; and
- (d) permitted colouring and flavouring,

or any of them.

(2) Tomato sauce, tomato ketchup, tomato relish or any preparation in relation to which a term is used conveying to the public that the product is a form of tomato sauce—

- (a) shall be prepared from sound and ripe tomatoes with or without the addition of sugar, salt, vinegar, onions, garlic, eschalots, spices or condiments; and
- (b) shall not contain any other foreign vegetable substance; and
- (c) shall otherwise conform to the general standard for sauces; and
- (d) shall contain not less than 4% of tomato solids exclusive of sugars, determined in accordance with Schedule 19.

(3) The addition to a sauce, ketchup or relish referred to in Subsection (2) of tamarinds, glucose, gelatine, gum tragacanth, agar agar, pectin, starch, saccharin or artificial colouring matter is prohibited.

(4) Chutney is a preparation made from sound fruit or vegetables, or a mixture of sound fruit and vegetables, with sugar, and—

- (a) may contain—
 - (i) glucose; and
 - (ii) vinegar; and

¹ Metricated editorially. The original reference was 0.06 in.

- (iii) one or more of the modifying agents specified in Groups I. and III. in Schedule 2, with or without spices and condiments,

or any of them; and

(b) shall not contain—

(i) any colouring matter except caramel; or

(ii) less than 50% of sound fruit or vegetables, or sound fruit and vegetables.

(5) Tomato puree is the product resulting from the concentration of the screened or strained fleshy and liquid portions of sound, ripe tomatoes with or without the addition of salt, and—

(a) may contain the preservative nisin in any case where the pH of the tomato puree is below 4.5; and

(b) if sold by retail, shall contain not less than 8% of tomato solids.

(6) The label on or attached to a package containing a sauce, ketchup or relish not elsewhere specified in this notice shall bear, in boldface sans serif capital letters with a face depth of not less than 2.8mm¹, the appropriate word, namely, "sauce", "ketchup" or "relish", which may be preceded in the label by a word or words, in boldface sans serif capital letters with a face depth equal to or less than that of the word "sauce", "ketchup" or "relish", as the case may be, descriptive of the contents of the package.

(7) The label on or attached to a package containing chutney—

(a) shall bear, in boldface sans serif capital letters with a face depth of not less than 2.8mm¹, the word "chutney", which may be preceded in the label by a word or words, in boldface sans serif capital letters with a face depth equal to or less than that of the word "chutney", descriptive of—

(i) the fruit or vegetable content of the package; or

(ii) any fruit or vegetable content of the package that is not less than 50% of the total fruit or vegetable content; and

(b) shall not bear—

(i) the word "sauce"; or

(ii) subject to Subsection (8), the word "tomato", or any pictorial design or device suggesting tomato, unless the preparation conforms to the standard for tomato sauce.

(8) Subsection (7)(b)(ii) is not contravened by a statement—

"Prepared from (*the name of the fruits or vegetables*) and tomatoes",

in boldface sans serif capital letters not exceeding 2.3mm² face depth, immediately below the word "chutney".

(9) Moulds shall not be present in tomato sauce or tomato puree in more than 50% of the microscopic fields examined in accordance with the method laid down by the Association of Official Agricultural Chemists for the Microanalysis of Tomato Pulp, Puree, Sauce, Paste (1930 Edition, p. 400).

¹ Metricated editorially. The original measurement was 0.11 in.

² Metricated editorially. The original measurement was 0.09 in.

142. Vinegar.

(1) Vinegar is the liquid produced by the alcoholic or acetous (or both) fermentation of—

- (a) malt; or
- (b) spirit; or
- (c) wine; or
- (d) cider; or
- (e) alcoholic liquors; or
- (f) fruit; or
- (g) honey; or
- (h) glucose; or
- (i) sugar (including unrefined crystal sugar and refinery syrups); or
- (j) molasses,

or any of them.

(2) There shall be written in the label on or attached to a package containing vinegar the words "Vinegar made from (*insert the name or names of the substance or substances from which the vinegar was produced*)".

(3) Distilled vinegar is the liquid produced by the distillation of vinegar, and there shall be written in the following form in the label on or attached to a package containing distilled vinegar the words:—

"Distilled vinegar distilled from (*insert the source of the vinegar*)".

(4) Blended vinegar is the liquid produced by mixing vinegar with distilled vinegar, and—

- (a) it shall contain not less than 50% of vinegar; and
- (b) there shall be written in the label on or attached to a package containing blended vinegar the words "Blended vinegar".

(5) The general standard for vinegar is as follows:—

- (a) it shall contain not less than 40g of acetic acid per l; and
- (b) caramel may be used as a colouring in any variety of vinegar without declaration in the label; and
- (c) flavouring may be used in any variety of vinegar if its nature is declared in the label; and
- (d) vinegar shall not contain mineral acid; and
- (e) the presence of not more than 57mg of copper per l¹ is permitted.

(6) The particulars specifically required to be included in a label by this section shall appear in boldface sans serif capital letters of not less than 4.3mm² face depth.

143. Imitation vinegar.

(1) Imitation vinegar is a mixture of water and acetic acid, and—

- (a) shall not contain lead or copper; and

¹ Metricated editorially. The original proportion was ½gr per pt.

² Metricated editorially. The original measurement was 0.17 in.

(b) shall otherwise conform to the standard for vinegar set out in Section 142(5) and with Section 142(6).

(2) There shall be written in the label on or attached to a package containing imitation vinegar the words "Imitation vinegar", in boldface sans serif capital letters of not less than 4.3mm¹ face depth.

(3) Mixtures sold for the purpose of making imitation vinegar by dilution with water—

(a) shall be mixtures of acetic acid with water and harmless flavouring substances; and

(b) may be coloured with caramel; and

(c) shall not contain mineral acid, lead or copper.

(4) There shall be written in the label on or attached to a package that contains a mixture sold for the purpose of making imitation vinegar the words "Essence of imitation vinegar", in boldface sans serif capital letters of not less than 4.3mm¹ face depth.

(5) The label referred to in Subsection (4) shall bear directions for the dilution of the mixture with water so that the resultant fluid contains not less than 40g of acetic acid per l.

144. Pickles.

(1) Pickles are sound vegetables or sound fruits preserved in salt, vinegar or acids specified in Group III. of Schedule 2, with or without—

(a) spices; and

(b) condiments; and

(c) sugars; and

(d) a modifying agent specified in Group I. or VI. of Schedule 2; and

(e) permitted colouring matter; and

(f) harmless flavouring substances; and

(g) farinaceous substances,

and may contain calcium chloride not exceeding 0.2%.

(2) Pickles that have been made with bleached vegetables shall not contain more than 714mg per kg² of sulphur dioxide (or sulphites calculated as sulphur dioxide) derived from the bleaching process.

Division 12.—Salt, Sugar, Honey, etc.

145. Salt.

(1) Salt—

(a) is sodium chloride, free from dirt; and

(b) shall contain, on a water-free basis—

(i) not more than 1% of sulphates; and

(ii) not more than 0.1% of matter insoluble in a hot decinormal solution of hydrochloric acid; and

(iii) not more, in total, of 0.5% of calcium and magnesium chlorides.

¹ Metricated editorially. The original measurement was 0.17 in.

² Metricated editorially. The original proportion was 5gr per lb.

- (2) Salt other than table salt—
- (a) may contain potassium ferrocyanide in a proportion not exceeding 50 parts per million; and
 - (b) shall contain potassium or sodium iodide or iodate in a proportion of not less than 50 and not more than 70 parts per million.
- (3) Table salt is fine grained, refined, crystalline salt with the addition of harmless agents to secure free running, in a total amount not exceeding 2%, and—
- (a) it shall contain, on a water-free basis, not more than 0.6% of sulphates; and
 - (b) the total amount of calcium and magnesium chlorides shall not exceed 0.25%; and
 - (c) it may contain potassium or sodium iodide or iodate in a proportion of not less than 70 parts per million.
- (4) For the purposes of Subsection (3)—
- (a) sulphates shall be calculated as CaSO_4 , calcium chloride as CaCl_2 and magnesium chloride as MgCl_2 ; and
 - (b) the permissible harmless agents to secure free running properties include—
 - (i) sterile diatomaceous earth, in a proportion not exceeding 1%, that has a screen analysis such that not more than 1% is retained on a 300-mesh British Standards Institute screen; and
 - (ii) calcium silicate, sodium alumino-silicate, magnesium carlumate¹, tricalcium phosphate and calcium hydroxyphosphate.
- (5) There shall be written in the label on or attached to a package of—
- (a) table salt—in boldface sans serif capital letters of not less than 4.3mm² face depth, the words "Table salt"; or
 - (b) iodized table salt—immediately before or after the word "salt" (wherever occurring) the word "iodized", in boldface sans serif capital letters of not less than 4.3mm² face depth, and at least equal in size to the letters comprising the word "salt" immediately before or after which the word "iodized" is written.

146. Sugar.

- (1) Sugar is the substance that is chemically known as sucrose.
- (2) Crystal, granulated, loaf, cut, milled, icing and powdered sugar shall contain at least 99.5% of sucrose.
- (3) Icing mixture is a mixture of icing sugar—
 - (a) with or without—
 - (i) permitted flavouring and colouring matter; or
 - (ii) farinaceous substances not exceeding 5%; or
 - (iii) tricalcium phosphate or basic calcium phosphate, or both, not exceeding 1%, calculated as P_2O_5 ; and

¹ *Sic.* Possibly "magnesium carbonate" was intended.

² *Merricated* editorially. The original measurement was 0.17 in.

(b) shall not contain—

- (i) less than 95% of sucrose; or
- (ii) any other added substance.

147. Glucose.

(1) Glucose syrup is the viscous product resulting from the partial hydrolysis of wholesome starch, and consists of a mixture of dextrin, reducing sugars and water, and—

- (a) may contain sulphur dioxide not exceeding 285.7mg per kg¹; and
- (b) shall have a reaction value between pH 4.5 and pH 7.0; and
- (c) if sold in containers of 1.8kg ² net weight or less—shall contain not more than 21% of water as determined by the specified method³; and
- (d) shall not yield more than 1% of ash.

(2) Solid glucose is the solid product obtained from the hydrolysis of wholesome starch, and—

- (a) shall contain not less than 70% of reducing sugar, calculated as dextrose; and
- (b) may contain sulphur dioxide not exceeding 285.7mg per kg¹; and
- (c) shall not yield more than 1% of ash.

(3) A package of glucose syrup shall bear a label in which is written, in boldface sans serif capital letters of not less than 2.8mm ⁴ face depth, the words "Glucose syrup", followed by a statement of the water content of the syrup.

(4) A package of solid glucose shall bear a label in which is written, in boldface sans serif capital letters of not less than 2.8mm ⁴ face depth, the words "Solid glucose", followed by a statement of the percentage proportion of reducing sugars, calculated as dextrose, contained in the package.

148. Honey.

Honey is the nectar and saccharine exudations of plants, gathered, modified and stored by the honey bee, and—

(a) shall contain—

- (i) not more than 20% of water; and
 - (ii) not more than 5% of sugar (sucrose) naturally present; and
 - (iii) not less than 60% of reducing sugars, expressed as invert sugar; and
- (b) shall not yield more than 0.75% of ash; and

(c) shall not contain—

- (i) added sugar or glucose; or
- (ii) artificial sweetening substances; or
- (iii) added colouring matter; or
- (iv) any other foreign substance.

¹ Metricated editorially. The original proportion was 2gr per lb.

² Metricated editorially. The original weight was 4 lbs.

³ No method appears to have been prescribed.

⁴ Metricated editorially. The original measurement was 0.11 in.

Division 13.—Confectionery, etc.

149. Confectionery generally.

(1) Confectionery is the product made from—

- (a) sugar, glucose, syrup or other carbohydrate sweetening substances; and
- (b) harmless flavouring substances; and
- (c) permitted colouring; and
- (d) wholesome foodstuffs; and
- (e) the modifying agents prescribed in Schedule 2; and
- (f) any of the following incidental food additives unavoidably included in the course of normal manufacture :—
 - (i) discetin, in proportion not exceeding 0.01%; and
 - (ii) liquid paraffin B.P., with or without white soft paraffin B.P. in proportion not exceeding 0.2%; and
 - (iii) wax, being carnauba wax (prime yellow), with or without beeswax B.P. (yellow or white, or both), in proportion not exceeding 0.05%; and
 - (iv) shellac B.P.C. in proportion, together with any additive referred to in Subparagraph (iii), not exceeding 0.1%; and
 - (v) dimethyl polysiloxanes, with or without methyl phenyl polysiloxanes, in proportion not exceeding 10 parts per million; and
 - (vi) purified talc B.P.C., in proportion not exceeding 0.2%.

(2) Subject to Subsections (3) and (4), confectionery shall not contain any drug against which a restrictive law is in force, or more than 1% by weight of alcohol.

(3) This section does not prohibit the manufacture, for wholesale supply to the order of a pharmacist or a wholesale druggist, of lozenges and the like that contain a drug concerning which a restrictive law is in force.

(4) Tablet-type confectionery may contain stearic acid B.P.C., magnesium stearate and calcium stearate, or any of them, in total proportion not exceeding 0.5%.

(5) Chewing gum, bubble gum and other masticatory confections are the products made from a harmless non-nutritive base, sugar and flavouring with or without the addition of—

- (a) permitted colouring matter; and
- (b) wholesome foodstuff; and
- (c) when unavoidably included in the course of normal manufacture, incidental food additives listed in Subsection (1).

(6) A person shall not—

- (a) refill with confectionery for sale a once-used package that is made wholly or in part of wood, paper, cardboard or the like absorbent material; or
- (b) sell any package containing confectionery in respect of which any of the provisions of this section have not been complied with.

150. Desiccated coconut.

(1) Desiccated coconut is the dried and shredded kernel of the coconut (*Cocos nucifera* L.), with or without permitted colouring matter, and—

(a) shall not contain any pathogenic organisms; and

(b) shall contain—

(i) not less than 60% of coconut oil; and

(ii) not more than 5% of moisture.

(2) Sweetened coconut—

(a) is desiccated coconut to which has been added sugar and water, with or without citric acid, salt, permitted colouring matter, flavouring and a modifying agent specified in Group V. of Schedule 2 in proportion not exceeding 6%, or propylene glycol in proportion not exceeding 2.25%; and

(b) shall contain not less than 40% of coconut oil.

(3) There shall be written in the statement or label on or attached to a package that contains desiccated coconut or sweetened coconut the words "Desiccated coconut" or "Sweetened coconut", as the case may be, in boldface sans serif capital letters of not less than 2.8mm¹ face depth.

151. Marzipan and related products.

(1) Ground almonds or almond meal is the meal obtained by grinding the seed kernels, after cleaning, blanching and the removal of skins, of the sweet almond or the bitter almond, or both, without the removal of any oils.

(2) Ground kernels or kernel meal is the meal obtained by grinding the seed kernels of the peach, nectarine or apricot, with or without ground almonds.

(3) Marzipan, almond paste and almond icing are preparations of ground almonds—

(a) with sugar or glucose, or both; and

(b) with or without egg, water, acetic acid, citric acid, tartaric acid, lactic acid, flavouring substances wholly derived from almonds, permitted colouring matter and permitted modifying agents of Groups I. and V. of Schedule 2,

and

(c) shall contain not less than 20% of ground almonds; and

(d) shall not contain any foreign meal or other foreign substance.

(4) Kernel paste, imitation almond paste and imitation marzipan are preparations of ground kernels—

(a) with sugar or glucose, or both; and

(b) with or without egg, water, acetic acid, citric acid, tartaric acid, lactic acid, flavouring, permitted colouring and permitted modifying agents of Groups I. and V. of Schedule 2,

and shall contain not less than 20% of ground kernels.

(5) Marzipan, almond paste, almond icing, kernel paste, imitation almond paste and imitation marzipan shall not contain more than 50 parts per million of hydrocyanic acid (calculated as HCN) either free or combined in cyanogenetic glucosides.

¹ Metricated editorially. The original measurement was 0.11 in.

(6) A package of marzipan, almond paste, almond icing, kernel paste, imitation almond paste or imitation marzipan shall bear a label in which is written the expression "Marzipan", "Almond paste", "Almond icing", "Kernel paste", "Imitation almond paste" or "Imitation marzipan", as the case requires, in boldface sans serif capital letters of not less than 2.8mm¹ face depth.

(7) The word "almond", or any expression suggesting the presence of almond or ground almonds, shall not appear in the label attached to a package containing ground kernels, kernel paste, imitation almond paste or imitation marzipan, unless it is combined with the word "imitation" in the same size, colour and description of writing, and a design or device suggesting the presence of almonds or ground almonds shall not appear in the label.

152. Pastry, cakes and biscuits.

(1) In this section, "pastry" includes cakes and biscuits.

(2) Pastry is a product of the mixture of all or any of the following substances, selected, combined and cooked as desired :—

- (a) various kinds of flour or starch; and
- (b) water; and
- (c) fresh, condensed, concentrated, skim or separated milk; and
- (d) cream; and
- (e) fresh eggs; and
- (f) butter; and
- (g) edible fats or oils; and
- (h) sugar; and
- (i) honey or molasses; and
- (j) nuts; and
- (k) almonds; and
- (l) oleaginous or other seeds; and
- (m) sound fruits or preparations of sound fruits; and
- (n) other wholesome food substances, harmless flavourings or permitted colouring matter.

(3) Pastry may contain—

- (a) sodium diacetate in amount not exceeding 0.3%; or
- (b) propionic acid, or its salts calculated as propionic acid, in amount not exceeding 0.2%; or
- (c) sorbic acid, or its salts calculated as sorbic acid, in amount not exceeding 0.1%.

(4) Pastry shall not contain in the ingredients used—

- (a) any preservative substance (except those specifically permitted); or
- (b) any artificial sweetening substance; or
- (c) mineral oil or mineral fat; or

¹ Metricated editorially. The original measurement was 0.11 in.

- (d) alum; or
- (e) sulphate of copper.

153. Ice cream and ices.

(1) Ice cream is a frozen preparation of milk, cream or milk products, and other wholesome foodstuffs, with or without flavouring or permitted colouring matter, and—

- (a) shall contain—
 - (i) not less than 10% of milk fat; and
 - (ii) not less than 168g of food solids per l¹; and
- (b) shall not contain any fat other than milk fat,

and the use in its preparation of farinaceous matter, except as allowed by Subsection (6), is prohibited.

(2) Flavoured ice is a frozen preparation of edible fats and other wholesome foodstuffs, with or without flavouring or permitted colouring matter, and shall contain not less than 5% of edible fats.

(3) Ices or ice blocks are frozen preparations of wholesome foodstuffs, with or without flavouring or permitted colouring matter, and may take any of the following forms :—

- (a) milk ices or milk ice blocks—which are frozen preparations of milk or milk and water, with or without—
 - (i) sugar; or
 - (ii) glucose; or
 - (iii) fruit juice; or
 - (iv) permitted colouring matter,and shall contain not less than 8% of whole milk solids; and
- (b) fruit ices or fruit ice blocks—which are frozen preparations of fruit squash, fruit juice, fruit juice cordial or raspberry vinegar, with or without—
 - (i) sugar; or
 - (ii) glucose; or
 - (iii) water; or
 - (iv) permitted colouring matter,and shall contain not less than 5% of fruit or fruit juice; and
- (c) water ices or water ice blocks—which are frozen preparations of—
 - (i) water; and
 - (ii) sugar or glucose, or both; and
 - (iii) flavouring,with or without permitted colouring matter; and
- (d) ice confections—which are ices or ice blocks not standardized elsewhere in this notice.

(4) The addition to ice cream, flavoured ices, ices or ice blocks of—

- (a) gelatine; and
- (b) sodium alginate; and

¹ Metricated editorially. The original proportion was 1lb 11oz. per gal.

- (c) edible gum; and
 - (d) pregelatinized starch; and
 - (e) the mono-glycerides and di-glycerides of fat-forming acids,
- or any of them, in total proportion not exceeding 1.4%, is permitted.
- (5) Before freezing, ice cream, flavoured ices, ices or ice blocks containing milk or milk products shall be—
- (a) heat processed by boiling; or
 - (b) pasteurized by being kept—
 - (i) at a temperature of not less than 69° C¹ for 20 minutes; or
 - (ii) at a temperature of not less than 74° C² for 10 minutes,
- and then frozen.

(6) A person who sells a package containing ice cream, milk ice, milk ice block, fruit ice, fruit ice block, water ice, water ice block or an ice confection shall attach to the package a label in which is written, in boldface sans serif capital letters of not less than 2.8mm³ face depth, the words "Ice cream", "Milk ice", "Milk ice block", "Fruit ice", "Fruit ice block", "Water ice", "Water ice block" or "Ice confection", as the case may be.

(7) A person who sells a package containing a flavoured ice shall attach to the package a label in which is written, in boldface sans serif capital letters of not less than 2.8mm³ face depth, the words "Flavoured ice" preceded with or followed by a description of the type of flavoured ice in letters of smaller size, and the word "milk" shall not appear in the label unless the fat present is wholly milk fat.

(8) A person who sells flavoured ice from a machine or appliance containing the product in bulk shall conspicuously display a notice adjacent to the machine or appliance on which is written, in boldface sans serif capital letters of not less than 11.7mm⁴ face depth, the words "Flavoured ice" immediately before or after the trade name of the product.

(9) The word "cream" shall not appear in a label referred to in this section other than a label attached to a package containing ice cream.

154. Ice cream mixes and ice mixes.

(1) An ice cream mix is a mixture of foodstuffs intended for use in making ice cream, and may take any of the following forms :—

- (a) flavoured ice mix—which is a mixture of foodstuffs intended for use in making flavoured ices; and
- (b) milk ice block mix—which is a mixture of foodstuffs intended for use in making milk ices or milk ice blocks; and
- (c) fruit ice block mix—which is a mixture of foodstuffs intended for use in making fruit ices or fruit ice blocks; and
- (d) water ice block mix—which is a mixture of foodstuffs intended for use in making water ices or water ice blocks; and
- (e) ice confection mix—which is a mixture of foodstuffs intended for use in making ice confections; and

¹ Metricated editorially. The original temperature was 156° F.

² Metricated editorially. The original temperature was 165° F.

³ Metricated editorially. The original measurement was 0.11 in.

⁴ Metricated editorially. The original measurement was 0.46 in.

(f) dairy ice mix—which is a mixture of foodstuffs intended for preparation in the home of a frozen preparation, the fat content of which consists only of milk fat, and which—

(i) may contain the stabilizers specified in Section 153(4); and

(ii) shall not contain any farinaceous matter except those allowed in that subsection.

(2) When prepared according to directions written in the label of a package of a preparation referred to in Subsection (1), the product—

(a) may contain flavouring and permitted colouring matter; and

(b) shall contain—

(i) not less than 5% milk fat; and

(ii) not more than 1.4% of the stabilizers specified in Section 153(4); and

(c) shall conform to the standard set out in this notice for ice cream, dairy ice mix, flavoured ice, milk ice, milk ice block, fruit ice, fruit ice block, water ice, water ice block or ice confection, as the case may be.

(3) A person who sells a package containing ice cream mix, flavoured ice mix, milk ice block mix, fruit ice block mix, water ice block mix, ice confection mix or dairy ice mix shall attach to the package a label in which is written—

(a) in boldface sans serif capital letters of not less than 2.8mm¹ face depth, the words "Ice cream mix", "Flavoured ice mix", "Milk ice block mix", "Fruit ice block mix", "Water ice block mix", "Ice confection mix" or "Dairy ice mix", as the case may be; and

(b) subject to Subsection (4), instructions for the preparation of a product that will conform to the appropriate standard prescribed in Subsection (2)(c).

(4) In the case of dairy ice mix, there shall be written in the label referred to in Subsection (3) instructions for the preparation of a product containing not less than 5% of milk fat.

155. Advertisements, labels, etc., relating to ice cream, ice cream mixes, etc.

(1) A person shall not make any claim or statement in the label on or attached to, or in any advertisement relating to, any milk product that the product may be used for the production of ice cream unless it will yield, when prepared according to the instructions in the label or advertisement, a product that conforms to the standard for ice cream.

(2) A person shall not include—

(a) any expression denoting fruit; or

(b) any pictorial design of fruit,

in a label on or attached to any preparation referred to in Section 153 or 154 that contains an artificial flavour, or in an advertisement for such a preparation, unless the preparation contains not less than 5% by volume of the kind of fruit, or the juice of the kind of fruit, that is denoted or depicted in the label or advertisement.

¹ Metticated editorially. The original measurement was 0.11 in.

Division 14.— Fruit, Jams and Related Products.

156. Fruits generally.

Fruits are the clean, sound, edible, fleshy fructifications of plants distinguished by their sweet, acid and ethereal flavours.

157. Apples and pears.

Apples and pears may be treated—

- (a) with ethoxyquin—if the amount of ethoxyquin remaining in the fruit does not exceed 3 parts per million; or
- (b) with diphenylamine—if—
 - (i) the amount of diphenylamine remaining in or on the fruit does not exceed 7 parts per million; and
 - (ii) the diphenylamine does not contain impurities in excess of—
 - (A) 10 parts per million of primary amines as aniline; and
 - (B) 0.01% of sulphated ash; and
 - (C) 0.05% of volatiles; and
 - (D) 20 parts per million of heavy metals as Pb.

158. Preserved fruit.

(1) Preserved fruit is fruit preserved by any preserving process, including drying, and shall not contain any foreign substance except—

- (a) sugar; and
- (b) in the case of dried fruits—sulphur dioxide, glycerine or liquid paraffin, or any of them; and
- (c) in the case of raspberries, strawberries, cherries and crystallized fruits—added permitted colouring matter; and
- (d) in the case of cherries known as maraschino or cocktail cherries—
 - (i) added sulphur dioxide (or sulphites calculated as sulphur dioxide), in proportion not exceeding 286mg per kg ¹; or
 - (ii) added benzoic acid (or benzoates calculated as benzoic acid), or sorbic acid (or its salts calculated as sorbic acid), in proportion not exceeding 1 000mg per kg ².

(2) Dried fruit may be treated with glycerine or an emulsion or solution containing not more than 10% of liquid paraffin (*Paraffinum liquidum* B.P.), or both, and, for the purpose of bleaching, with sulphur dioxide gas.

(3) The presence in or on dried fruit of not more than—

- (a) 2 857mg of liquid paraffin per kg ³; or

¹ Metricated editorially. The original proportion was 2gr per lb.

² Metricated editorially. The original proportion was 7gr per lb.

³ Metricated editorially. The original proportion was 20gr per lb.

(b) 3 000mg of sulphur dioxide per kg¹,

unavoidably remaining from the process of bleaching, shall not be deemed to constitute a contravention of this section, and a declaration of the presence of sulphur dioxide in dried fruit is not required.

159. Jams.

(1) Jam or conserve is the product prepared by processing together one kind of sound fruit and sugar, with or without the ingredients set out in Section 161, and shall—

(a) subject to Subsection (2), contain not less than 40% by weight of fruit of the variety from which it purports to be made; and

(b) have a water-soluble solids content of not less than 66%.

(2) Jam or conserve made from gooseberries or quinces shall contain not less than 35% by weight of the fruit.

(3) Mixed jam is the product prepared by processing together a mixture of two or more kinds of sound fruit and sugar, with or without the ingredients set out in Section 161, and shall—

(a) contain not less than—

(i) 40% by weight of fruit; and

(ii) subject to Subsection (4), 10% by weight of each individual fruit from which it purports to be made; and

(b) have a water-soluble solids content of not less than 66%.

(4) Where melon is the main constituent, or where pineapple is a minor constituent, of any mixed jam, it may be in proportion of less than 10%.

(5) Permitted colouring matter may be added to—

(a) raspberry jam, strawberry jam, loganberry jam, cherry jam or plum jam; or

(b) mixed jams prepared from raspberries, strawberries, loganberries, cherries or plums, or any of them.

(6) Fruit jelly is the product prepared by processing together the juice of a fruit or fruits and sugar, with or without the ingredients set out in Section 161, and shall—

(a) contain not less than 35% by weight of fruit juice of the kind of fruit jelly it purports to represent; and

(b) have a water-soluble solids content of not less than 66%.

(7) Marmalade, other than ginger marmalade, is the product prepared from citrus fruit or fruits, citrus fruit juices and sugar to which water extracts of that fruit or those fruits, or slices of peel, or both, may be added, and shall have a water-soluble solids content of not less than 66%.

(8) Ginger marmalade is the product prepared from stem or preserved ginger, with or without water extracts of fruits, together with sugar, acid and pectin, and shall—

(a) contain not less than 10% by weight of ginger; and

(b) have a water-soluble solids content of not less than 66%.

¹ Metricated editorially. The original proportion was 21gr per lb.

160. Pastry-cooks' or bakers' filling.

Pastrycooks' or bakers' filling is the product prepared by processing together fruit, or parts of fruit, and sugar, and—

(a) may contain—

- (i) flavouring; and
- (ii) permitted colouring matter; and
- (iii) the ingredients listed in Section 161,
or any of them; and

(b) shall not be sold in containers of less than 3.18kg¹ net capacity.

161. Additives in jams, fillings, etc.

The addition—

(a) to any jam, conserve, mixed jam, fruit jelly or pastrycooks' or bakers' filling, of not more than 15% of glucose syrup or solid glucose; or

(b) to any jam, conserve, mixed jam, fruit jelly, marmalade or pastrycooks' or bakers' filling—of—

- (i) cell-free fruit juices (or water extracts of fruit) from fruit not included in the descriptive name, not exceeding 10% by weight of the fruit content of the jam, conserve, mixed jam, fruit jelly, marmalade or pastrycooks' or bakers' filling; and
- (ii) spices and essential oils; and
- (iii) acids (or their sodium salts) of Group III. of Schedule 2 and pectin, not exceeding 0.3%; and
- (iv) sodium bicarbonate,

is permitted.

162. Labelling of jams, fillings, etc.

(1) Subject to Subsection (3), a package that contains jam, conserve, fruit jelly, marmalade or mixed jam shall bear a label in which is written, in boldface sans serif capital letters of not less than 4.3mm² face depth, the word "Jam", "Conserve", "Jelly" or "Marmalade", as the case may be, together with the name of the fruit or fruits from which the contents have been prepared.

(2) In the case of mixed jam or mixed fruit jelly, for the purposes of Subsection (1) the fruits shall be named in descending order of the proportion of the fruits present.

(3) In the case of packages of 56.7g³ capacity or less the type size prescribed by Subsection (1) may be proportionately reduced.

(4) A package of pastrycooks' or bakers' filling shall bear a label in which is written, in boldface sans serif capital letters of not less than 8.6mm⁴ face depth—

(a) the expression "Pastrycooks' filling" or "Bakers' filling"; and

(b) the name of the fruit or fruits from which the filling has been prepared, in such a way that the fruit named first in the label is in the greatest proportion.

¹ Metricated editorially. The original capacity was 7 lb.

² Metricated editorially. The original measurement was 0.17 in.

³ Metricated editorially. The original capacity was 2oz.

⁴ Metricated editorially. The original measurement was 0.34 in.

163. Lemon butter, fruit spreads, etc.

(1) Lemon butter is a preparation of butter, egg, sugar, citric acid, water and flavouring substances derived solely from lemons, with or without glucose, and—

(a) shall contain not less than—

(i) 4% of butter fat; and

(ii) 1.5% of egg solids; and

(b) may contain permitted colouring matter; and

(c) shall not contain any other substance.

(2) Fruit flavoured spread and fruit flavoured filling are preparations of—

(a) sugar; and

(b) edible oils and fats; and

(c) flavouring wholly derived from lemons, passionfruit or bananas,

and—

(d) may contain starch, or permitted yellow colouring matter including starch; and

(e) shall not contain more than 2% of other modifying agents specified in Schedule 2.

(3) There shall be written in the label on or attached to a package that contains fruit flavoured spread or fruit flavoured filling, in boldface sans serif capital letters of not less than 1.5mm¹ face depth, the words "Flavoured spread" or "Flavoured filling", as the case may be, preceded by the name of the flavour.

(4) The word "butter", "cheese" or "curd", or a pictorial representation of butter, fruit or eggs, shall not appear on the label attached to a package containing fruit flavoured spread or fruit flavoured filling.

164. Canned fruit.

(1) Canned fruit is sound fruit, preserved by an efficient method of processing by immersion in fruit juice, water or syrup, and packed in a sealed container, and—

(a) shall not contain any added substance except sugar; and

(b) in the case of raspberries, strawberries and cherries—may have permitted colouring matter added; and

(c) may have the preservative nisin added in any case where the pH of the canned fruit is below 4.5.

(2) The weight of fruit in each container of 852.39ml² capacity shall not be less than 482g³, with the exception of whole containers of whole apricots, nectarines, peaches or plums where the weight shall not be less than 453.6g⁴.

(3) When canned fruit is packed in a smaller or larger container than one of 852.39ml² capacity, the weight of fruit in the container shall bear the same proportion to 482g³ or 453.6g⁴, as the case may be, as the size of the container bears to 852.39ml².

¹ Metricated editorially. The original measurement was 0.06 in.

² Metricated editorially. The original capacity was 30 fl oz.

³ Metricated editorially. The original weight was 17 oz.

⁴ Metricated editorially. The original weight was 16 oz.

(4) There shall be written in the label on or attached to—

- (a) a container of canned fruit of 852.39ml¹ capacity—in boldface sans serif capital letters of not less than 8.6mm² face depth, the name of the fruit or fruits contained in the package; and
- (b) a container of canned fruit packed in smaller or larger containers than 852.39ml¹ capacity—the name of the fruit or fruits contained in the package, in boldface sans serif capital letters, the face depth bearing such proportion to 8.6mm² as the number of grams in the container bears to 852.39ml¹.

(5) In the case of canned fruit packed in water, the word “unsweetened” shall be included in the trade name or description.

165. Jelly crystals, tablets, cubes and mix.

(1) Jelly crystals and jelly tablets are preparations of gelatine, sugar, citric acid and flavouring, with or without permitted colouring matter.

(2) Jelly cubes are preparations of gelatine, water, sugar, citric acid and flavouring, with or without permitted colouring matter.

(3) Jelly mix is a mixture of vegetable gelling substance (alginate, pectin, agar agar or edible gum), sugar, citric acid and flavouring, with or without gelatine, tri-potassium citrate, calcium sulphate or permitted colouring matter.

(4) Part or all of the sugar in jelly crystals, jelly tablets, jelly cubes or jelly mix may be replaced by glucose and part or all of the citric acid by tartaric acid or lactic acid.

(5) There shall be written in the label on or attached to a package containing jelly crystals, jelly tablets, jelly cubes or jelly mix—

- (a) in boldface sans serif capital letters of not less than 1.5mm³ face depth—
 - (i) the words “Jelly crystals”, “Jelly tablets”, “Jelly cubes” or “Jelly mix”, as the case may be; and
 - (ii) in the case of jelly mix—the statement “Contains a vegetable gelling substance” or “Contains a vegetable gelling substance and gelatine”, as the case may be; and
- (b) a statement declaring—
 - (i) the volume of water to be added to the contents of the package to prepare the jelly; or
 - (ii) the volume of jelly that the contents of the package will make.

(6) The word “fruit”, or a design or device suggesting the presence of fruit, shall not appear on a label on or attached to a package containing jelly crystals, jelly tablets, jelly cubes or jelly mix.

166. Essences.

(1) Essences are preparations of wholesome flavouring substances in ethylic alcohol or glycerine, or both, with or without—

- (a) water; and
- (b) some other vehicle that is a harmless foodstuff; and

¹ Metricated editorially. The original capacity was 30 fl oz.

² Metricated editorially. The original measurement was 0.34 in.

³ Metricated editorially. The original measurement was 0.06 in.

(c) permitted colouring matter,

(2) Oil of lemon is the volatile oil obtained from the fresh peel of the lemon (*Citrus limonum* L.), and shall—

(a) have a specific gravity at 15.5° C of not less than 0.854 and not more than 0.862; and

(b) have an optical rotation at 20° C of not less than +56° and not more than +65°; and

(c) have a refractive index at 25° C of not less than 1.470 and not more than 1.480; and

(d) contain not less than 3.5% of aldehydes calculated as citral ($C_{10}H_{16}O$).

(3) Culinary essence of lemon is the flavouring extract prepared from oil of lemon, or from lemon peel, or both, and shall—

(a) contain not less than 10% by volume of oil of lemon; and

(b) conform to the general standard for essences.

(4) Imitation essence of lemon is any flavouring essence prepared as a substitute for essence of lemon, and shall—

(a) contain not less than 0.4% by weight of citral; and

(b) conform in other respects to the general standard for essences.

(5) There shall be written on or attached to a package that contains imitation essence of lemon a label in which there appears, in boldface sans serif capital letters of not less than 1.5mm¹ face depth, the words "Imitation essence of lemon".

(6) Vanilla beans are the properly cured and dried fruit pods of *Vanilla planifolia* Andrews or of *Vanilla tachitensis* Moore.

(7) Vanilla essence is a solution in aqueous alcohol prepared from vanilla beans, and—

(a) shall not contain any added vanillin, ethyl vanillin or other substance except sugar; and

(b) shall contain not less than—

(i) 50% (v/v) of ethyl alcohol; and

(ii) 0.1% (w/v) of vanillin naturally present in the beans, as determined by the paper chromatographic method outlined in the Journal of the Association of Official Analytical Chemists (Volume 49, 1966, p.p. 569—570); and

(iii) 2.1% (w/v) of total solids other than sugar; and

(c) shall have a lead number of not less than 0.55 as determined by Wichmann's method.

(8) 100ml of vanilla essence shall contain, in their natural proportions, at least the quantities of soluble substances that are extractable by an aqueous alcoholic solution (in which the content of ethyl alcohol by volume is not less than 50% and not more than 55%) from vanilla beans containing not less than 5g of moisture-free solids.

(9) Oleoresin of vanilla is a concentrate obtained from vanilla beans, and—

(a) shall contain, in their natural proportions, the soluble substances that are extractable by an aqueous alcoholic solution (in which the content of ethyl

¹ Metricated editorially. The original measurement was 0.06 in.

alcohol by volume is not less than 50% and not more than 55%) from vanilla beans; and

(b) shall not contain any added vanillin, ethyl vanillin or other substance.

(10) There shall be written in the label on or attached to a package that contains oleoresin of vanilla—

(a) the words "Oleoresin of vanilla", in boldface sans serif capital letters of not less than 5.7mm¹ face depth; and

(b) a statement of the weight to the nearest 28g² of oleoresin that will make 45 l³ of vanilla essence.

(11) There shall be written in the label on or attached to a package containing a substance that consists wholly or in part of a substitute for vanilla essence, in boldface sans serif capital letters of larger size than any other printed matter on the label, the words "Imitation vanilla" or "Imitation vanilla essence", as the case may be.

(12) The expression "Vanilla", "Vanilla essence", or a similar word or expression implying that the preparation is vanilla essence, shall not be written in the statement or label on or attached to a package containing a substance that consists wholly or in part of a substitute for vanilla essence, unless it is combined with the word "Imitation" in the form "Imitation vanilla" or "Imitation vanilla essence", as the case may be.

(13) Imitation fruit flavours, essences or extracts are preparations intended for flavouring purposes that do not owe their composition to the fruit or fruits named in the label.

(14) There shall be written in the label on or attached to a package containing imitation fruit flavour, imitation fruit essence or imitation fruit extract, in boldface sans serif capital letters of not less than 4.3mm⁴ face depth, the words "Imitation fruit flavour", "Imitation fruit essence" or "Imitation fruit extract", as the case may be.

(15) There may be added to imitation fruit flavours, imitation fruit essences or imitation fruit extracts—

(a) sulphur dioxide (or sulphites calculated as sulphur dioxide), in proportion not exceeding 228mg per l⁵; or

(b) benzoic acid (or benzoates calculated as benzoic acid), or sorbic acid (or its salts calculated as sorbic acid), in proportion not exceeding 798mg per l⁶.

(16) A description, design or device that indicates or suggests that the contents of a package that contains an imitation fruit flavour, imitation fruit essence or imitation fruit extract consists wholly or in part of any natural fruit juice shall not be written in a label on or attached to the package, and a floral design shall not appear on any such package.

Division 15.—Water and Non-alcoholic Drinks, etc.

167. Potable water.

(1) Subject to Subsection (2), potable water is water that—

(a) has been obtained from a source approved in writing by the Departmental Head; or

¹ Metricated editorially. The original measurement was 0.23 in.

² Metricated editorially. The original reference was to the nearest ounce.

³ Metricated editorially. The original volume was 10 gal.

⁴ Metricated editorially. The original measurement was 0.17 in.

⁵ Metricated editorially. The original proportion was 2gr per pt.

⁶ Metricated editorially. The original proportion was 7gr per pt.

(b) has been distilled, boiled or otherwise treated by a process approved by the Departmental Head.

(2) Potable water—

- (a) shall not contain more than 100 micro-organisms in 1cm^3 ; and
- (b) shall not contain any pathogenic micro-organisms, poisonous chemical constituent or sediment; and
- (c) shall be colourless; and
- (d) shall have been so kept between its collection or sterilization and its sale or use in manufacture, in such a way as to preserve it from contamination.

(3) A person shall not use, or cause or permit to be used, in the preparation of any food or drug for sale any water other than potable water.

168. Ice.

Ice is the article obtained by freezing potable water.

169. Mineral waters and carbonated waters.

(1) Mineral waters and carbonated waters are potable water impregnated with carbon dioxide under pressure, and may contain only salts of sodium, potassium, lithium, magnesium and calcium, or any of them.

(2) Lithia water is a mineral water containing not less than 570 parts per million (w/v) of lithium carbonate.

(3) Seltzer water is a mineral water containing not less than—

- (a) 1 700 parts per million (w/v) of sodium chloride; and
- (b) 230 parts per million (w/v) of sodium bicarbonate; and
- (c) 450 parts per million (w/v) of magnesium chloride; and
- (d) 450 parts per million (w/v) of calcium chloride.

(4) A person shall not sell a package of a mineral or carbonated water that—

- (a) contains a salt; and
- (b) is not described as soda, lithia, seltzer, mineral or carbonated water,

unless there is written in the label attached to the package, in boldface sans serif capital letters of not less than 1.5mm^1 face depth—

- (a) the name of the salt; and
- (b) the proportion, expressed as a percentage of the total contents of the package, in which it is present.

170. Fruit squash.

(1) Fruit squash is the expressed juice of the sound fruit with or without its pulp, and shall not contain any added substance other than—

- (a) sugar; and
- (b) glucose; and
- (c) glycerine, in proportion not exceeding 10%; and
- (d) permitted preservative, and vitamins and minerals as specified in Section 8; and

¹ Metricated editorially. The original measurement was 0.06 in.

- (e) permitted colouring matter.
- (2) The juice content of—
 - (a) lemon squash—shall not contain more than 1% of insoluble solids; and
 - (b) orange squash—shall not contain more than 1.5% of insoluble solids.
- (3) Fruit squash, other than lemon squash, may have added lemon juice not exceeding 25% of the total juice content.
- (4) The insoluble solids in fruit squash shall be determined in each case after drying at 100° C.
- (5) There may be added to fruit squash that does not contain any glycerine—
 - (a) sulphur dioxide (or sulphites calculated as sulphur dioxide), in proportion not exceeding 228mg per l¹; or
 - (b) benzoic acid (or benzoates calculated as benzoic acid), or sorbic acid (or its salts calculated as sorbic acid), in proportion not exceeding 798mg per l².
- (6) The word "Squash", "Crush", "Crunch" or "Squeeze", or any word of similar significance, shall not be applied to a beverage unless the beverage conforms to the standard set out in Subsections (1), (2) and (3).
- (7) A package that contains fruit squash shall bear a label in which is written, in boldface sans serif capital letters of not less than 4.3mm face depth³, a statement in the following form :—

"(insert the name of the fruit) Squash sweetened (or unsweetened, as the case may be)".

171. Fruit juices.

- (1) Fruit juices are the clean unfermented juices, with or without the soft tissue of the juice cells, obtained from sound, ripe fruit, and—
 - (a) shall contain all the constituents naturally present in the juices of the fruits from which they have been prepared; and
 - (b) shall not contain any foreign substance except permitted preservative, and vitamins and minerals as specified in Section 8; and
 - (c) may contain permitted colouring matter.
- (2) Concentrated fruit juices—
 - (a) shall consist of fruit juices, with or without the soft tissue of the juice cells, from which at least 50% of the water naturally present has been evaporated; and
 - (b) shall not contain any foreign substance except permitted preservative, and vitamins and minerals as specified in Section 8; and
 - (c) may contain permitted colouring matter.
- (3) Lime juice is the expressed juice of the sound fruit of *Citrus medica*, variety *acida*, with or without the soft tissue of the juice cells, and shall contain not less than 6.5% of citric acid naturally present in the fruit.
- (4) Lemon juice is the expressed juice of the sound fruit of *Citrus medica*, variety *limonum*, with or without the soft tissue of the juice cells, and shall contain not less than 5.5% of citric acid naturally present in the fruit.

¹ Metricated editorially. The original proportion was 2gr per pt.

² Metricated editorially. The original proportion was 7gr per pt.

³ Metricated editorially. The original measurement was 0.17 in.

(5) There may be added to fruit juices—

- (a) sulphur dioxide (sulphites calculated as sulphur dioxide), in proportion not exceeding 228mg per l¹; or
- (b) benzoic acid (or benzoates calculated as benzoic acid) or sorbic acid (or its salts calculated as sorbic acid), in proportion not exceeding 798mg per l².

(6) A package that contains fruit juice shall bear a label in which is written, in boldface sans serif capital letters of not less than 4.3mm³ face depth, the words "Fruit juice", "Concentrated fruit juice", "Lime juice" or "Lemon juice", as the case requires, together with, in the case of fruit juice other than lime juice, lemon juice or concentrated fruit juice, the name or names of the fruit from which its contents have been prepared.

172. Fruit juice cordials and syrups.

(1) Fruit juice cordials and syrups—

(a) shall be composed of—

- (i) the juice, with or without its pulp, of sound fruit; and
- (ii) potable water; and
- (iii) sugar,

with or without the addition of—

- (iv) glucose; or
- (v) citric acid; or
- (vi) tartaric acid or lactic acid; or
- (vii) lemon juice; or
- (viii) vitamins and minerals as specified in Section 8; or
- (ix) permitted colouring matter; and

(b) shall contain—

- (i) not less than 20% by weight; or
- (ii) in the case of pineapple, strawberry and passionfruit—not less than 12.5% by weight,

of fruit juice, with or without its pulp, of the kind of fruits after which they are named; and

(c) shall contain not less than 25% by weight of cane sugar; and

(d) shall not contain—

- (i) any flavouring substance other than that naturally present in the fruit from which they have been prepared; or
- (ii) any other substance other than—
 - (A) glycerine, in proportion not exceeding 10% by weight; or
 - (B) permitted preservative.

(2) Lime juice cordial or syrup—

(a) shall be composed of—

- (i) lime juice; and

¹ Metricated editorially. The original proportion was 2gr per pt.

² Metricated editorially. The original proportion was 7gr per pt.

³ Metricated editorially. The original measurement was 0.17 in.

- (ii) sugar; and
- (iii) glucose; and
- (iv) potable water; and
- (b) shall contain not less than 1.3% of citric acid naturally present in the fruit; and
- (c) shall not contain any added substance other than—
 - (i) glycerine, in proportion not exceeding 10% by weight; or
 - (ii) caramel; or
 - (iii) permitted preservative.
- (3) Lemon juice cordial or syrup—
 - (a) shall be composed of—
 - (i) lemon juice; and
 - (ii) sugar; and
 - (iii) glucose; and
 - (iv) potable water; and
 - (b) shall contain not less than 1.1% of citric acid naturally present in the fruit; and
 - (c) shall not contain any added substance other than—
 - (i) glycerine, in proportion not exceeding 10% by weight; or
 - (ii) permitted preservative.
- (4) A package that contains a fruit juice cordial or syrup shall bear a label in which is written, in boldface sans serif capital letters of not less than 4.3mm¹ face depth, the words "Fruit juice cordial" or "Fruit juice syrup", as the case may be, and the name of the principal fruit from which its contents have been prepared.
- (5) There may be added to fruit juice cordials or syrups that do not contain glycerine—
 - (a) sulphur dioxide (or sulphites calculated as sulphur dioxide), in proportion not exceeding 228mg per l²; or
 - (b) benzoic acid (or benzoates calculated as benzoic acid), or sorbic acid (or its salts calculated as sorbic acid), in proportion not exceeding 798mg per l³.

173. Concentrated fruit juice cordials and extracts.

(1) Concentrated fruit juice cordials or concentrated fruit juice extracts are concentrated fruit juices, such that when they are diluted and made up in accordance with the directions required to be stated in the label the diluted cordials conform to the standard for fruit juice cordials set out in Section 172.

(2) A package that contains a concentrated fruit juice cordial or concentrated fruit juice extract shall bear a label that includes—

- (a) in boldface sans serif capital letters of not less than 2.3mm⁴ face depth, the words "Concentrated fruit juice cordial" or "Concentrated fruit juice extract", as the case may be, and the name of the fruit from which its contents have been prepared; and

¹ Metricated editorially. The original measurement was 0.17 in.

² Metricated editorially. The original proportion was 2gr per pt.

³ Metricated editorially. The original proportion was 7gr per pt.

⁴ Metricated editorially. The original measurement was 0.09 in.

(b) directions for the preparation of fruit juice cordials conforming to the standard for fruit juice cordials set out in Section 172.

(3) The word "concentrate" or "extract", or words of similar significance, and pictorial representations or designs of fruit, shall not appear in a label on or attached to a package containing a product of a nature to which this section applies, unless the product conforms to the requirements of Subsection (1).

(4) There may be added to concentrated fruit juice cordials or concentrated fruit juice extracts sulphur dioxide, benzoic acid or sorbic acid in such proportions that, when the cordial is diluted to the standard prescribed for fruit juice cordials, the diluted cordial does not contain a greater proportion of preservative than that permitted in fruit juice cordials.

174. Raspberry vinegar.

(1) Raspberry vinegar—

(a) shall contain—

- (i) not less than 20% by weight of raspberry juice; and
- (ii) not less than 25% by weight of sugar; and
- (iii) not more than 10% by weight of glycerine; and
- (iv) not more than 2% by weight of acetic acid; and

(b) may contain permitted colouring matter.

(2) There may be added to raspberry vinegar that does not contain any glycerine—

(a) sulphur dioxide (or sulphites calculated as sulphur dioxide), in proportion not exceeding 228mg per l¹; or

(b) benzoic acid (or benzoates calculated as benzoic acid) or sorbic acid (or its salts calculated as sorbic acid), in proportion not exceeding 798mg per l².

175. Flavoured cordials, syrups and bases.

(1) Flavoured cordials and syrups—

(a) shall be composed of—

- (i) potable water; and
- (ii) sound fruit or vegetable essences, extracts or infusions; and
- (iii) sugar,

with or without the addition of—

- (iv) glucose; or
- (v) citric acid, tartaric acid or lactic acid; or
- (vi) permitted colouring matter; and

(b) shall contain not less than 25% by weight of sugar; and

(c) shall not contain any flavouring substance other than that naturally present in the fruit or vegetable essences, extracts or infusions from which they have been prepared; and

(d) may contain—

- (i) glycerine, in proportion not exceeding 10% by weight; or
- (ii) permitted preservative.

¹ Metricated editorially. The original proportion was 2gr per pt.

² Metricated editorially. The original proportion was 7gr per pt.

(2) Flavoured cordial bases or flavoured syrup bases are preparations that, when made up in accordance with the directions required to be stated in the label, make cordials or drinks that conform to the standards set out in Subsection (1) or in Section 178.

(3) There may be added—

(a) to flavoured cordials and syrups that do not contain glycerine—

(i) sulphur dioxide (or sulphites calculated as sulphur dioxide), in proportion not exceeding 228mg per l¹; or

(ii) benzoic acid (or benzoates calculated as benzoic acid), or sorbic acid (or its salts calculated as sorbic acid), in proportion not exceeding 798mg per l²; or

(b) to flavoured cordial bases or flavoured syrup bases—sulphur dioxide, benzoic acid or sorbic acid, in such proportions that when made up in accordance with the directions required to be stated in the label the made-up cordial or drink does not contain a greater proportion of preservative than is permitted in flavoured cordials, flavoured syrups or flavoured summer or temperance drinks, as the case may be.

(4) A package containing flavoured cordial or syrup shall bear a label on which is written the words "Flavoured cordial" or "Flavoured syrup", as the case may be, in boldface sans serif capital letters of not less than 4.3mm³ face depth, preceded by the name of the fruit or vegetable extract from which its contents have been prepared.

(5) A package containing flavoured cordial bases or flavoured syrup bases shall bear a label that includes—

(a) in boldface sans serif capital letters of not less than 2.8mm⁴ face depth, the words "Flavoured cordial base" or "Flavoured syrup base", preceded by the name of the flavour; and

(b) directions for the preparation of flavoured cordials, flavoured syrups or flavoured drinks conforming to the respective standards specified in this notice.

(6) A pictorial representation or design suggesting the presence of fruit shall not appear in a label on or attached to a package containing flavoured cordial or syrup, flavoured cordial base or flavoured syrup base.

176. Imitation cordials, syrups and bases.

(1) Imitation cordials and syrups shall be composed of—

(a) potable water, with harmless flavouring substances containing synthetic or other artificial compounds; and

(b) sugar,

with or without the addition of glucose, citric acid, tartaric acid, lactic acid, acetic acid, vinegar, glycerine and permitted colouring matter, or preservatives, and shall contain—

(c) not less than 25% by weight of sugar; and

(d) not more than 10% by weight of glycerine.

¹ Metricated editorially. The original proportion was 2gr per pt.

² Metricated editorially. The original proportion was 7gr per pt.

³ Metricated editorially. The original measurement was 0.17 in.

⁴ Metricated editorially. The original measurement was 0.11 in.

(2) Imitation cordial bases and imitation syrup bases are preparations of potable water and imitation fruit or vegetable essences or extracts, with or without sugar, glucose, citric acid, tartaric acid, lactic acid, acetic acid, vinegar and permitted colouring matter.

(3) There may be added—

(a) to imitation cordials and syrups that do not contain glycerine—

(i) sulphur dioxide (or sulphites calculated as sulphur dioxide), in proportion not exceeding 228mg per l¹; or

(ii) benzoates (calculated as benzoic acid), or sorbic acid (or its salts calculated as sorbic acid), in proportion not exceeding 798mg per l²; or

(b) to imitation cordial bases and imitation syrup bases—sulphur dioxide, benzoic acid or sorbic acid, in such proportions that when the bases are diluted to the standard prescribed for imitation cordials and syrups the diluted products do not contain a greater proportion of preservative than that permitted in imitation cordials and syrups,

and when made up in accordance with the directions required to be stated in the label the made-up product shall not contain a greater proportion of preservative than that specified in this notice for imitation cordials or syrups or summer or temperance drinks, as the case may be.

(4) A package containing imitation cordials or syrups shall bear a label in which is written, in boldface sans serif capital letters of not less than 5.7mm³ face depth, the words "Imitation cordial" or "Imitation syrup", as the case may be, followed immediately by the name of the flavour.

(5) A package containing imitation cordial bases or imitation syrup bases shall bear a label that includes—

(a) in boldface sans serif capital letters of not less than 4.3mm⁴ face depth, the words "Imitation cordial base" or "Imitation syrup base", or other words of a like meaning, followed immediately by the name of the flavour; and

(b) directions for the preparation of imitation cordials and syrups or of beverages conforming to the standard for summer or temperance drinks set out in Section 178.

(6) Expressions, devices or floral or other designs that indicate or suggest that the contents of a package that contains imitation cordial or syrup, imitation cordial bases or imitation syrup bases consists wholly or in part of any natural fruit juice shall not be written in a label on or attached to any such package, and a floral or fruit design shall not appear on any other part of the package or wrapper.

177. Brewed soft drinks.

(1) Brewed soft drinks are beverages—

(a) prepared by a fermentation process; and

(b) composed of—

(i) potable water; and

(ii) vegetable extractives or infusions; and

¹ Metricated editorially. The original proportion was 2gr per pt.

² Metricated editorially. The original proportion was 7gr per pt.

³ Metricated editorially. The original measurement was 0.23 in.

⁴ Metricated editorially. The original measurement was 0.17 in.

(iii) sugar,

with or without the addition of glucose, vegetable flavouring substances, the modifying agents listed in Group III. of Schedule 2, permitted colouring matter and preservative; and

(c) shall not contain more than 1.15% (v/v) alcohol at 15.5° C.

(2) There may be added to brewed soft drinks—

(a) the artificial sweetening substance saccharin, in proportion not exceeding 0.005%; or

(b) cyclohexylsulphamic acid, in proportion not exceeding 0.06%; or

(c) cyclamate (the sodium salt or calcium salt, or both, of cyclohexylsulphamic acid), in proportion not exceeding 0.06%, calculated as cyclohexylsulphamic acid.

(3) Brewed soft drinks may contain—

(a) sulphur dioxide in proportion not exceeding 115 parts per million; or

(b) benzoic acid or sorbic acid, or both, in total proportion not exceeding 400 parts per million.

(4) Diethyl pyrocarbonate may be used in the production of brewed soft drinks in proportion not exceeding 200 parts per million.

(5) A package containing brewed soft drink shall have in the label attached to the package the words "Brewed soft drink", in boldface sans serif capital letters of not less than 2.8mm¹ face depth, immediately before or after the name of the drink.

(6) The word "beer", "lager", "champagne" or "wine", or other words that suggest or imply that the product is an alcoholic drink, shall not be written in the label attached to a package that contains brewed soft drink, except that—

(a) the word "beer" may be used to describe ginger beer, kola beer, root beer, hop beer or horehound beer; and

(b) the word "ale" may be used to describe ginger ale.

178. Fruit drinks.

(1) Fresh fruit drink is any drink—

(a) prepared for immediate consumption; and

(b) composed of freshly expressed fruit juice, with or without sugar, and potable water (whether or not carbonated); and

(c) shall contain not less than 50% by volume of the fruit juice (except in the case of lemon juice drink which may contain not less than 10% by volume of lemon juice); and

(d) shall not contain any added flavouring, colouring or preservative.

(2) Fruit squash drink is any drink (other than fresh fruit drink)—

(a) prepared for immediate consumption from fruit juice or fruit juice concentrate; and

¹ Metricated editorially. The original measurement was 0.11 in.

- (b) composed of fruit juice or fruit juice concentrate, with or without sugar, and potable water (whether or not carbonated),

and—

- (c) shall contain not less than 50% by volume of the fruit juice (except in the case of lemon squash drink which may contain not less than 10% by volume of lemon juice); and

- (d) shall not contain any added flavouring, colouring or preservative.

(3) Fruit drink—

- (a) is any drink (other than fresh fruit drink or fruit squash drink) prepared from fruit juice and potable water (whether or not carbonated), with or without sugar, glucose, flavouring substances or essences derived from the fruit named on the label, citric acid, tartaric acid, lactic acid, permitted preservative and permitted colouring matter; and

- (b) shall contain not less than 5% by volume of the juice of the fruit after which it is named (except in the case of passionfruit drink which shall contain not less than 3.5% by volume of passionfruit juice).

(4) There may be added to fruit drink (other than fresh fruit drink)—

- (a) sulphur dioxide, in proportion not exceeding 115 parts per million (w/v); or
- (b) benzoic acid or sorbic acid, or both, in total proportion not exceeding 400 parts per million (w/v).

(5) Subject to Subsection (6), where the name of a fruit from which it has been prepared appears in the statement or label written on or attached to a package that contains a fruit drink the name of the fruit shall be followed immediately by the expression "drink" or "soda squash" in the same size, colour and description of type.

(6) If the name of a fruit drink is followed or preceded by a qualifying expression that does not suggest or imply fruit juice, the word "drink" may be omitted from the statement or label referred to in Subsection (5).

(7) Fruit-flavoured drink is any drink that is prepared from flavouring substances or essences derived from fruit and potable water (whether or not carbonated), with or without sugar, glucose, citric acid, tartaric acid, lactic acid, preservative and permitted colouring matter.

(8) There may be added to fruit flavoured drinks—

- (a) sulphur dioxide, in proportion not exceeding 115 parts per million (w/v); or
- (b) benzoic acid or sorbic acid, or both, in total proportion not exceeding 400 parts per million (w/v).

(9) Where—

- (a) the name of any fruit appears in the statement or label written on or attached to a package containing any fruit-flavoured drink (other than lemonade)—the name of the fruit shall be immediately followed by the word "flavour" or "flavoured"; or

- (b) a fruit-flavoured drink is sold or described as "lemonade"—the statement or label shall contain the name "Lemonade",

in boldface sans serif capital letters of not less than 4.3mm¹ face depth, and in the same size of type as the name of the fruit specified in the statement or label.

¹ Metricated editorially. The original measurement was 0.17 in.

(10) A statement written on, or in the label attached to a package that contains any fruit-flavoured drink, or in an advertisement relating to any such drink, shall not contain—

- (a) an expression, design or device that suggests or implies that the drink consists, wholly or in part, of natural fruit juices; or
- (b) a representation of fruit or floral design that suggests or implies the presence of fruit in the drink.

179. Bitter drinks¹.

- (1) Bitter drinks are fruit drinks, fruit-flavoured drinks or soft drinks—
 - (a) the standards of which are specified by this notice; and
 - (b) that contain quinine, naringin and gentian, or any of them.
 - (2) A bitter drink that contains quinine and is sold under a name or trade description that includes—
 - (a) the word "Bitter" or the word "Tonic"—shall not contain more than 40mg of quinine per litre of drink; or
 - (b) the word "Quinine"—shall contain more than 40mg of quinine per litre of drink.
 - (3) A bitter drink shall—
 - (a) comply with the labelling requirements of this notice in relation to fruit drinks, fruit flavoured drinks or soft drinks, as the case may be; and
 - (b) include in the label on or attached to the package the expression "Bitter", "Tonic", "Quinine" or "Quinine tonic", as the case requires, in boldface sans serif capital letters of not less than 4.3mm² face depth, and also—
 - (i) in the case of a bitter drink to which Subsection (2)(a) applies—the words "contains quinine"; or
 - (ii) in the case of a bitter drink to which Subsection (2)(b) applies—the words "contains (*insert the amount of quinine in the package*)",
- in boldface sans serif capital letters of not less than 1.5mm³ face depth.

180. Soft drinks, N.E.I.

- (1) Soft drinks not elsewhere standardized in this notice shall be composed of potable water (whether or not carbonated) and flavouring substances or essences, or extractives or infusions, with or without sugar or glucose, and—
 - (a) may contain citric acid, tartaric acid, lactic acid, preservative and permitted colouring matter; and
 - (b) shall not contain fruit pulp in excess of that imparted to the drink by the proportion of any fruit juice present.
- (2) Soft drinks of the kola type not elsewhere standardized in this notice may contain—
 - (a) caffeine (C₈H₁₀O₂N₄) in proportion not exceeding 145 parts per million (w/v); and
 - (b) phosphoric acid, in proportion not exceeding 570 parts per million (w/v).

¹ See, also, Section 184.

² Metricated editorially. The original measurement was 0.17 in.

³ Metricated editorially. The original measurement was 0.06 in.

(3) There may be added to a soft drink referred to in Subsection (1)—

- (a) sulphur dioxide, in proportion not exceeding 115 parts per million (w/v); or
- (b) benzoic acid or sorbic acid, or both, in total proportion not exceeding 400 parts per million (w/v).

(4) Where the name of a fruit is written in the label on or attached to a package containing a soft drink referred to in Subsection (1)—

- (a) the name shall appear only in the description of the drink; and
- (b) the description shall be printed, in boldface sans serif capital letters of a uniform type of not less than 4.3mm¹ face depth, in the following form :—

"Imitation (*insert the name of the fruit*)".

(5) Where the name of a fruit does not appear in the label on or attached to a package containing a soft drink referred to in Subsection (1), the name employed for the drink may be used without qualification, and shall be in boldface sans serif capital letters of not less than 4.3mm¹ face depth.

(6) A soft drink referred to in Subsection (1) that contains in its designation the word "imitation" is exempt from any provision of this notice requiring the declaration of artificial flavouring.

(7) A soft drink referred to in Subsection (1) that is prepared wholly or in part from an artificial or synthetic essence or extract shall not be sold under a name or description that suggests or implies the presence of any fruit juice or fruit unless it bears on the label the word "imitation" in letters of the same size, colour and description as the name or description, whether or not the drink does in fact contain fruit juice or fruit.

(8) There shall not be in the label on or attached to a package containing a soft drink referred to in Subsection (1), or in an advertisement relating to any such drink—

- (a) an expression, design or device that suggests or implies that the drink consists, wholly or in part, of any natural fruit juices; or
- (b) a representation of fruit or floral design that suggests or implies the presence of fruit in the drink; or
- (c) the word "beer", "lager", "champagne" or "wine", or any other words that suggest or imply that the product is an alcoholic drink, except that—
 - (i) the word "beer" may be used to describe ginger beer, kola beer, root beer, hop beer or horehound beer; and
 - (ii) the word "ale" may be used to describe ginger ale.

181. Use of crown seals as labels.

The crown seal of a package of fruit drinks, fruit-flavoured drinks, soft drinks of the kola type and soft drinks referred to in Section 180 may be used as the principal label of the package if all the required particulars are visibly and legibly shown on the top of the package in the specified size of type.

182. Soft drink bases.

(1) Soft drink bases may be prepared for sale in powder or solid form, so that when the preparation is diluted in accordance with directions referred to in Subsection (2)(b) the product will conform to the appropriate standard for the soft drink so prepared.

¹ Metricated editorially. The original measurement was 0.17 in.

(2) There shall be written in the label on or attached to a package of soft drink base offered for sale—

(a) in boldface sans serif capital letters of not less than 4.3mm¹ face depth, the words "*(insert the name of the flavour)* drink base" or "Imitation *(insert the name of the flavour)* drink base", as the case may be; and

(b) directions for preparing the drink mentioned in the descriptive name.

(3) There shall not be in the label on or attached to a package of soft drink base offered for sale, or in an advertisement relating to a soft drink base offered for sale—

(a) an expression, design or device that suggests or implies that the drink consists, wholly or in part, of any natural fruit juices; or

(b) a representation of fruit or floral design that suggests or implies the presence of fruit in the drink prepared from the base; or

(c) the word "beer", "lager", "champagne" or "wine", or any other words that suggest or imply that the product is an alcoholic drink, except that—

(i) the word "beer" may be used to describe ginger beer, kola beer, root beer, hop beer or horehound beer; and

(ii) the word "ale" may be used to describe ginger ale.

183. Compound cordials.

(1) Compound cordials are cordials not otherwise standardized in this notice, such as orange bitters, sarsaparilla, ginger, non-alcoholic bitters, peppermint, cloves, tonic bitters and the like preparations, and shall consist of—

(a) potable water, with vegetable extracts, infusions or tinctures, or any combination of vegetable extracts, infusions or tinctures; and

(b) sugar,

with or without glucose, citric acid, tartaric acid or lactic acid, harmless vegetable flavouring substances, permitted colouring matter and glycerine (not exceeding 40% by weight) or permitted preservative.

(2) There may be added to compound cordials that do not contain glycerine—

(a) sulphur dioxide (or sulphites calculated as sulphur dioxide), in proportion not exceeding 228mg per l²; or

(b) benzoic acid (or benzoates calculated as benzoic acid), or sorbic acid (or its salts calculated as sorbic acid), in proportion not exceeding 798mg per l³.

(3) There shall be written in the label on or attached to a package of compound cordials, in boldface sans serif capital letters of not less than 4.3mm¹ face depth, the words "Compound cordial", as the first words on the label, and no other word shall appear on the same line.

Division 16.—Medicinal Beverages.

184. Medicinal beverages.⁴

(1) Medicinal beverages are preparations sold for use as beverages and for which medicinal properties are claimed, and shall, subject to Subsection (2), have the constituent

¹ Metricated editorially. The original measurement was 0.17 in.

² Metricated editorially. The original proportion was 2gr per pt.

³ Metricated editorially. The original proportion was 7gr per pt.

⁴ See, also, Section 179.

from which the preparation is named present in sufficient proportion to have medicinal value.

(2) The constituent referred to in Subsection (1) shall be the principal medicinal constituent in the preparation.

(3) A drink sold under a name or trade description that includes the word "Quinine" shall contain quinine or a compound of quinine (calculated as quinine hydrochloride), in proportion of not less than 38mg per l¹.

(4) There shall be written in the label on or attached to a package that contains a medicinal beverage (including quinine tonic water) a statement, in boldface sans serif capital letters of not less than 2.3mm² face depth, of the proportion or proportions of the ingredient or ingredients present for which medicinal value is claimed.

Division 17.—Alcoholic Drinks.

185. Wines.

(1) Wine is the product of the alcoholic fermentation of the juice or must of fresh grapes, to which during the course of manufacture there may be added—

- (a) yeast; or
- (b) calcium sulphate, calcium carbonate, potassium carbonate, potassium bicarbonate, calcium and ammonium phosphate, tartaric acid, citric acid, potassium bitartrate, neutral potassium tartrate or ascorbic acid; or
- (c) isinglass, gelatine, white of egg, casein, albumen, pasteurized milk (whole or skim), pectic enzymes, agar agar, Spanish clay, bentonite, kaolin, diatomaceous earth, tannin, activated carbon or common salt; or
- (d) caramel; or
- (e) wine spirit; or
- (f) preparations of sulphur dioxide,

or any of them.

(2) Fortified wine is wine to which wine spirit has been added, and—

- (a) fortified dry wine (including dry sherry) shall contain not less than 30% of proof spirit; and
- (b) all other fortified wines (including port, madeira, muscat and sweet sherry) shall contain not less than 32% of proof spirit.

(3) Sparkling wine is wine that, by fermentation of portion of the natural sugar content, has become charged with carbon dioxide, to which cane or beet sugar and wine spirit may be added.

(4) There shall be written in the label on or attached to a package containing wine that has been charged with carbon dioxide otherwise than by the fermentation of the wine, the word "Carbonated", in boldface sans serif capital letters of not less than 4.3mm³ face depth, immediately after, and of the same size and equally as prominent in the label as, the name or description of the wine.

(5) Wine spirit is the distillate resulting from—

- (a) the distillation of wine; or

¹ Metricated editorially. The original proportion was 4gr per pt.

² Metricated editorially. The original measurement was 0.09 in.

³ Metricated editorially. The original measurement was 0.17 in.

- (b) the by-products of wine-making; or
 - (c) the alcoholic fermentation of dried vine fruits in accordance with the standards in force in or in relation to Papua New Guinea.
- (6) Wines shall not contain—
- (a) soluble chlorides in total quantity exceeding 0.1% (w/v), calculated as sodium chloride; or
 - (b) soluble sulphate in quantity exceeding 0.2% (w/v), calculated as potassium sulphate, except in the case of fortified wines in which case the quantity shall not exceed 0.4% (w/v); or
 - (c) more than 0.125% (w/v) of volatile acidity, calculated as acetic acid.
- (7) Wines that—
- (a) contain less than 25% of proof spirit; and
 - (b) have a specific gravity of not less than 1.0 at 15.5° C,
- may contain sulphur dioxide (or sulphites calculated as sulphur dioxide), in proportion not exceeding 450 parts per million, and other wines may contain sulphur dioxide (or sulphites calculated as sulphur dioxide), in proportion not exceeding 200 parts per million.

186. Medicated wine.

(1) Unless otherwise standardized in this notice, medicated wine is wine to which any drug included in the British Pharmacopoeia or British Pharmaceutical Codex has been added, and the drug shall be present in such proportion that each 1 fl oz¹ of wine contains not less than the minimum dose of the drug as stated in the Pharmacopoeia or Codex.

(2) Meat wine, beef wine or wine that purports to contain any extract of meat or beef is wine to which has been added meat extract, so that the resultant wine contains not less than 2.5% of meat extract.

(3) For the purposes of this section, meat extract shall be deemed to contain 8% of nitrogen derived from meat.

(4) Malt wine or wine that purports to contain any malt extract is wine to which has been added malt extract, so that the resultant wine contains not less than 3% of malt extract.

(5) Medicated wine containing more than one substance for which medicinal value is indicated or claimed shall conform to the specified standard for each substance.

(6) There shall be written in the label on or attached to a package containing medicated wine, meat wine, malt wine or mixed medicated wine—

- (a) the words "Medicated wine", in boldface sans serif capital letters of not less than 4.3mm² face depth; and
- (b) the name, in English, of the drug or substance with which the wine is medicated; and
- (c) the quantity of the wine to be taken for a dose; and
- (d) the percentage of alcohol by volume present in the wine; and
- (e) the words "this preparation is to be used as a medicine only", in boldface sans serif capital letters of not less than 2.8mm³ face depth.

¹ Because of the nature of the reference, this has not been metricated editorially.

² Metricated editorially. The original measurement was 0.17 in.

³ Metricated editorially. The original measurement was 0.11 in.

(7) A person (other than a pharmacist, licensed victualler or licensed wine-seller) shall not sell medicated wine—

- (a) as a beverage; or
- (b) by the glass; or
- (c) otherwise than in the unbroken original immediate container in which he received it; or
- (d) unless it is labelled in strict conformity with the requirements of this notice.

187. Quinine tonic wine.

(1) Quinine tonic wine is wine containing quinine or a compound of quinine (calculated as quinine hydrochloride), in proportion of not less than 570mg and not more than 2 280mg per l¹.

(2) Subject to Subsection (3), there shall be written in the label on or attached to a package of quinine tonic wine a statement, in boldface sans serif capital letters of not less than 2.3mm² face depth, of the proportion of quinine contained in the package, in the following form :—

"This quinine wine contains (*insert the number of milligrams*) mg of quinine per litre. It does not conform with the standard fixed by the British Pharmacopoeia."

(3) Quinine tonic wine that contains not less than 2 280mg of quinine per litre² (calculated as quinine hydrochloride) need not bear the statement "It does not conform with standard fixed by the British Pharmacopoeia."

188. Aperitifs.

An aperitif is an alcoholic beverage obtained by the blending of herbs or other natural aromatic substances, or both, with wine or spirit, and processed so that the product possesses the taste, aroma and characteristics generally attributed to an article of its class.

189. Cider and perry.

Cider and perry are the products of the alcoholic fermentation of the juice or must of sound apples and pears respectively, and—

- (a) may contain sulphur dioxide (or sulphites calculated as sulphur dioxide), in proportion not exceeding 200mg per l³; and
- (b) shall not contain—
 - (i) any foreign essence; or
 - (ii) any foreign flavouring substance; or
 - (iii) salicylic acid or any other preservative.

190. Ale, beer and stout.

(1) Malt ale or malt beer is a fermented liquid, brewed from barley malt and hops exclusively, and containing not less than 7.3% of proof spirit.

¹ Metricated editorially. The original proportion was not less than 5 and not more than 20gr per pt.

² Metricated editorially. The original measurement was 0.09 in.

³ Metricated editorially. The original proportion was 20gr per pt.

⁴ Metricated editorially. The original proportion was 14gr per gal.

(2) Ale, beer, porter or stout is a fermented liquid prepared from grain and containing not less than 7.3% of proof spirit, and—

(a) shall be brewed from a mash of—

(i) malted or other grain; and

(ii) sugar or glucose, or both; and

(iii) hops or other harmless vegetable matter, or both; and

(b) may contain sulphur dioxide (or sulphites calculated as sulphur dioxide), in proportion not exceeding 14.25mg per l¹, with declaration.

(3) Malt ale or malt beer, ale, beer, porter or stout in bulk shall not contain more than—

(a) 28.5mg of free sulphur dioxide per litre²; or

(b) 71.27mg of total sulphur dioxide per litre³; or

(c) 99.8mg of benzoic acid per litre⁴.

191. Spirits.

(1) Spirits shall conform to the provisions of the *Spirits Act* 1906 of Australia, as in force from time to time, so far as they are applicable.

(2) The strength of brandy, whisky, rum and gin shall be not less than 35° under proof.

(3) There shall be written in the label on or attached to a package that contains spirits—

(a) the name of the country in which the spirits were produced; and

(b) if the spirits are a blend of spirits produced in more than one country—the name of each such country, in such a way that the country producing the larger proportion of the spirits is the first mentioned,

in boldface sans serif capital letters of not less than 2.8mm⁵ face depth, and—

(c) in a case to which Paragraph (b) applies, the proportion of the spirits produced in each country; and

(d) where spirits that have been bottled from imported bulk are sold in bottles under the name of a manufacturer, packer or agent, a declaration in the following form :—

“Bottled by (*insert the name and address of bottler*)”,

in boldface sans serif capital letters of not less than 1.5mm⁶ face depth.

(4) Except for the purpose of describing the place or country of origin, a person shall not use—

(a) the word “London” in a label attached to a package containing gin not wholly produced in London; or

(b) the word “Geneva” or “Holland” in a label attached to a package containing gin not wholly produced in Holland; or

¹ Metricated editorially. The original proportion was 1gr per gal.

² Metricated editorially. The original proportion was 2gr per gal.

³ Metricated editorially. The original proportion was 5gr per gal.

⁴ Metricated editorially. The original proportion was 7gr per gal.

⁵ Metricated editorially. The original measurement was 0.11 in.

⁶ Metricated editorially. The original measurement was 0.06 in.

- (c) the word "Scotch" in a label attached to a package containing whisky not wholly produced in Scotland; or
- (d) the word "Irish" in a label attached to a package containing whisky not wholly produced in Ireland; or
- (e) the word "Cognac" in a label attached to a package containing brandy not wholly produced in Cognac, France.

Division 18.—Miscellaneous.

192. Malt, etc.

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

(2) Malt extract is the substance obtained by evaporating an aqueous extract of malt at a temperature not exceeding 55° C, and shall—

- (a) contain not less than 70% of the total solids wholly derived from malt; and
- (b) have such diastasic power that 6.48g¹ of the extract will, in 30 minutes at a temperature of 40° C, convert 16.2g² of pure anhydrous potato starch into an equivalent amount of maltose, as estimated by the Harrison-Gair method.

(3) Bakers' or "commercial" malt extract, or bakers' maltose, shall contain not less than 70% of solids wholly derived from malt.

(4) Liquid malt extract shall—

- (a) contain not less than 50% of solids wholly derived from malt; and
- (b) possess diastasic power corresponding to that of malt extract.

(5) Malt extract and cod-liver oil is an emulsion composed of malt extract and cod-liver oil such that the porportion of cod-liver oil present is not less than 15% by weight.

(6) The proportions of the ingredients present in malt extract and cod-liver oil shall be declared in the label in boldface sans serif letters of not less than 1.5mm³ face depth, in the following form :—

"Containing not less than (*insert the number of parts per centum*)% by weight of cod-liver oil."

193. Gelatine.

(1) In this section, "gelatine" means gelatine sold or to be sold for consumption by man.

(2) Gelatine is the clean, wholesome product obtained from skin, bone or other collagenous material that complies with this section.

(3) Gelatine shall yield not more than 3% of ash.

(4) An aqueous solution containing 5% of gelatine, prepared by soaking gelatine for one hour in cold water and then dispersing at 60° C with frequent stirring—

- (a) shall be clear, light in colour and practically tasteless; and
- (b) when maintained at 18.5° C for two hours, shall form a satisfactory jelly.

¹ Metricated editorially. The original amount was 100gr.

² Metricated editorially. The original amount was 250gr.

³ Metricated editorially. The original measurement was 0.06 in.

(5) Gelatine may contain sulphur dioxide (or sulphites calculated as sulphur dioxide), in proportion not exceeding 1 000mg of sulphur dioxide per kg¹.

(6) A declaration in a label on or attached to a package containing gelatine, of the presence of sulphur dioxide or of sulphites is not required unless the proportion contained in the package exceeds 71.4mg of sulphur dioxide (or sulphites calculated as sulphur dioxide) per kg².

(7) There shall be written on the label attached to each package that contains gelatine, in boldface sans serif capital letters of not less than 2.3mm³ face depth, the words "Edible gelatine".

194. Citric, etc., acids.

(1) Citric and tartaric acids shall not contain more than—

- (a) 1.4 parts per million of arsenic (calculated as arsenious oxide); and
- (b) 20 parts per million of lead.

(2) Lactic acid shall not contain more than—

- (a) 5 parts per million of arsenic (calculated as arsenious oxide); and
- (b) 20 parts per million of lead; and
- (c) 10 parts per million of tin.

(3) Citric, tartaric and lactic acids shall conform in other respects to the description and tests specified for them respectively in the British Pharmacopoeia.

SCHEDULES.

SCHEDULE 1.

Notice, Sec. 8.

PERMITTED LEVELS OF VITAMINS AND MINERALS.

PART 1.—VITAMINS AND MINERALS.

A.—Vitamins.

Substance.	To be calculated as—	Daily allowance.
Vitamin A, Vitamin A alcohol and esters, carotenes	International Units of Vitamin A	2 500 International Units
Vitamin B, aneurin, thiamine, thiamine hydrochloride, mononitrate	Milligrams of thiamine	1.1mg
Vitamin B ₂ riboflavin	Milligrams of riboflavin	1.6mg
Niacin, niacinamide, nicotinic acid, nicotinamide	Milligrams of niacin	11mg

¹ Metricated editorially. The original proportion was 7gr per lb.

² Metricated editorially. The original proportion was 0.5gr per lb.

³ Metricated editorially. The original measurement was 0.09 in.

*Pure Food**A.—Vitamins—continued.*

Substance.	To be calculated as—	Daily allowance.
Vitamin C, ascorbic acid	Milligrams of ascorbic acid	30mg
Vitamin D, Vitamin D ₂ , Vitamin D ₃	International Units of Vitamin D	400 International Units.

B.—Minerals.

Substance.	To be calculated as—	Daily allowance.
Calcium	Milligrams of calcium	700mg
Iodine	Micrograms of iodine	100 micrograms
Iron	Milligrams of iron	10mg
Phosphorus	Milligrams of phosphorus	1 000mg.

PART 2.—REFERENCE QUANTITIES OF FOODS.

Food.	Reference quantity ¹ .
Dried milk and food that contains not less than 51% of dried milk	56.7g
Dried skim milk and food that contains not less than 51% of dried skim milk	56.7g
Butter	56.7g
Margarine	56.7g
Bread	226.8g
Breakfast cereals (as purchased)	56.7g
Extracts of meat, vegetables or yeast (modified or not), and food that contains not less than 90% of extracts of meat, vegetables or yeast (modified or not)	5.67g
Flour, wheaten, and food that contains not less than 51% of wheaten flour	113.4g
Fruit cordials (diluted according to label)	189.42ml
Fruit juice concentrates (diluted according to label)	189.42ml
Fruit juices and food that contains not less than 90% of fruit juice	189.42ml
Vegetable juices and food that contains not less than 90% of vegetable juices	189.42ml.

¹ Metricated editorially. The original quantities in this column were 2oz; 2oz; 2oz; 2oz; 8oz; 2oz; 1/5oz; 4oz; 1pt; 1pt; 1pt; 1pt.

SCHEDULE 2.

Notice, Sec. 9.

PERMITTED USE OF MODIFYING AGENTS.

PART 1.—PRESCRIBED MODIFYING AGENTS.

Group I.	Group II.
Gum acacia	Sodium and calcium orthophosphates
Gum benzoin	Sodium pyrophosphates
Gum tragacanth	Sodium and potassium polyphosphates
Gum karaya	Sodium polymeraphosphate
Gum guar	Potassium hydrogen tartrate
Gum locust bean	Ammonium, sodium and potassium
Agar agar	carbonates and bicarbonates
Irish moss	Calcium and magnesium carbonate
Pectin	Calcium chloride and oxide
Alginates	
Group III.	Group IV.
Citric acid	Mono-glycerides and di-glycerides of fat-
Lactic acid	forming fatty acids
Tartaric acid	Phospholipids derived from natural
Acetic acid	sources
Malic acid	Ammonium salt of phosphatidic acid
Group V.	Group VI.
Sorbitol } when used as	Gelatine
Glycerol } humectants	Dextranized or pregelatinized
	starches
	Starch

PART 2.—FOODS TO WHICH PRESCRIBED MODIFYING AGENTS MAY BE ADDED.

Extracts, mayonnaise, salad dressings—all except Group V.

Dessert mixtures—all except Groups IV., V.

Soups, including canned and dried soups—all except Group V.

SCHEDULE 3.

Notice, Sec. 10(2).

POISONOUS METALS IN FOOD.

NOTE. The proportions specified in this Schedule refer to the total contents of the package, and for the purposes of analysis the whole of the sample shall be taken.

PART 1.—PERMISSIBLE AMOUNTS OF LEAD AND ARSENIC.

Food.	Parts per million.	
	Arsenic calculated as arsenious oxide.	Lead calculated as metal.
Phosphates for use in food	1.5	10.0
Ales and beer	0.15	0.2
Baking powder	1.5	10.0
Cheese and other foods wrapped in tinfoil	1.5	4.0
Cream of tartar	1.5	20.0
Fruit and fruit products other than dried fruit	1.5	5.5
Dried fruit	4.0	15.0
Gelatine	4.0	10.0
Glucose	1.5	10.0
Lactic acid	5.0	10.0
Meat in tinplate containers	1.5	5.5
Milk	0.15	0.2
Milk and milk products in tinplate containers	1.5	2.0
Non-excisable fermented drinks	0.15	0.2
Sauces	1.0	10.0
Summer drinks, mineral waters and carbonated waters	0.15	0.2
Vegetables	1.5	4.0
Vinegar	1.0	10.0
Fish in tinplate containers	1.5	5.5
Prescribed colouring matters (relative to 100% dry active dye)	1.5	10.0
All other foods	1.5	2.0

PART 2.—PERMISSIBLE AMOUNTS OF OTHER METALS.

Antimony in beverages—0.15 parts per million, calculated as the metal.

Antimony in other foods—1.5 parts per million, calculated as the metal.

Copper in beverages—5 parts per million, calculated as the metal.

Copper in other foods—30 parts per million, calculated as the metal.

Heavy metals other than lead in prescribed colouring matter—100 parts per million, calculated as the metal relative to 100% dry active dye.

Selenium in any food—2 parts per million, calculated as the metal.

Tin in any food packed in tinfoil or tinplate containers—250 parts per million, calculated as the metal.

Tin in other foods—40 parts per million, calculated as the metal.

Zinc in beverages—5 parts per million, calculated as the metal.

Zinc in gelatine—100 parts per million, calculated as the metal.

Zinc in other foods—40 parts per million, calculated as the metal.

Any metal other than aluminium, arsenic, antimony, calcium, copper, iron, lead, lithium, magnesium, manganese, potassium, selenium, sodium, tin or zinc—5.5 parts per million in solid foods and 0.15 parts per million in beverages, calculated as the metal in both cases.

SCHEDULE 4.

Notice, Sec. 23(2).

METHOD OF DETERMINING ACIDITY IN BREAD.

To determine the acidity in bread, 20g of bread crumb shall be placed in a suitable mixer with 200ml of distilled water and the mixer shall be used, avoiding splashing, until the bread is disintegrated into a fine pulp (2-3 minutes), when the bread shall be permitted to settle and 100ml of the supernatant liquid shall be transferred to a flask and immediately titrated with a decinormal solution of sodium hydroxide, using phenolphthalein as indicator.

SCHEDULE 5.

Notice, Sec. 34(2).

LOW CALORIE FOODS AND REFERENCE QUANTITIES.

Food.	Reference quantity. ¹
Biscuits, bread substitutes	28.35g
Confectionery	14.17g
Cordials	284ml made up as directed
Fruit and vegetable juices	284ml
Jam	14.17g
Jelly crystals, tablets, cubes and mixes	113.4g made up as directed
Sauces	28.35g
Soft drink bases in powder or solid form	284ml made up as directed
Soft drinks	284ml.

SCHEDULE 6.

Notice, Sec. 92(1)(f).

METHOD OF DETERMINATION OF ALCOHOL-INSOLUBLE SOLIDS IN PEAS.

Pour the sample on an 8-mesh screen, using a 203.2mm² diameter screen for packages of less than 1.36kg³ net weight, and a 304.6mm⁴ diameter screen for larger packages. Spread the peas evenly and allow to drain. Reserve liquor, if any, for test for reasonable clarity (Section 92(1)(e)). Transfer peas to a white pan and remove any foreign material for tests. Add a volume of water equal to double the volume of the original sample. Pour back on the screen, spreading the peas and drain for two minutes. With a cloth wipe surplus moisture from lower surface of screen, grind the drained peas in a food chopper, stir until homogeneous and weigh 20g of the ground material into a 600cm³ beaker. Add 300cm³ of 80% alcohol (by volume), stir, cover beaker and bring to a boil. Simmer slowly for 30

¹ Metricated editorially. The original quantities were 1oz, 0.5oz, 1pt, 1pt, 0.5oz, 4oz, 1oz, 1pt and 1pt, respectively.

² Metricated editorially. The original measurement was 8in.

³ Metricated editorially. The original weight was 3lb.

⁴ Metricated editorially. The original measurement was 12in.

minutes. Fit into a Buchner funnel a filter paper, previously prepared as follows: place a paper of appropriate size in a flat bottomed, uncovered dish, capable of being provided with a tight fitting cover: dry for two hours at the temperature of boiling water, cover dish, cool in a desiccator and weigh at once. Transfer contents of beaker to Buchner funnel, filter with suction, and wash material on filter with 80% alcohol until washings are clear and colourless. Transfer filter paper and alcohol-insoluble solids to the dish used in the preparation of the filter paper, dry uncovered for two hours at the temperature of boiling water, place cover on dish, cool in a desiccator, and weigh at once. From this weight deduct weight of dish, cover and paper to determine the weight of alcohol-insoluble solids. Calculate percentage.

SCHEDULE 7.

Notice, Sec. 92(3)(b).

METHOD OF DETERMINING WHETHER CANNED PEAS THOROUGHLY COOKED.

Remove the skin of the pea and place one cotyledon on its flat surface on a horizontal, smooth plate. By means of a second horizontal, smooth plate apply vertically an initial load of 100g and increase the load at a uniform, continuous rate of 12g per second until the cotyledon is compressed to 25% of its original thickness.

SCHEDULE 8.

Notice, Sec. 102(1)(c)(i), 103(b)(i), 106(2)(b)(i), 106(3)(b)(i).

METHOD OF DETERMINING STANDARD PLATE COUNT (S.P.C.) IN MILK.

1. *Preparation of Dilutions:* Shake the sample bottle (which should not be more than 75% full) 25 times, each shake being an up and down movement with an excursion of about 30cm¹, the whole shaking to last 12 seconds. If the sample bottle is filled to the neck, invert it 25 times by a rapid rotary movement of the wrists and pour off 25% of the contents under sterile conditions before shaking. A sterile standard 1ml delivery pipette plugged with cotton wool is inserted in the sample bottle not more than 25mm² below the surface of the milk, and the milk is sucked up and down five times. The milk in the pipette is then completely discharged, and a fresh 1ml quantity measured out. The pipette is withdrawn, touching the tip against the side of the bottle to remove excess milk, and introduced into the dilution bottle containing 99ml of 25% strength sterile Ringer's Solution. With the tip of the pipette 13-25mm³ above the level of the diluent, the milk is blown out and 3 seconds allowed for drainage with the tip touching the lower part of the neck of the dilution bottle. The last drop is blown out and the pipette discarded. The stopper is re-inserted and the bottle shaken up and down 25 times as previously described. A fresh, sterile pipette is introduced into the 1/100 dilution, the liquid sucked up and down five times and then completely discharged, and a fresh 1ml quantity measured out. As the pipette is withdrawn, its tip is touched against the interior of the neck of the bottle to remove excess fluid. It is then introduced into a dilution tube containing 9ml of 25% strength sterile Ringer's Solution and the fluid is blown out with the tip of the pipette touching the side of the tube 13-25mm³ above the level of the diluent. Three seconds are allowed for drainage, and the final drop blown out. Using the same pipette two sterile petri dishes are inoculated, each with 1ml of the 1/100 dilution⁴ (see *Inoculation of Plates*, below). The pipette is then discarded. The 1/1000 dilution is sealed with a sterile stopper and the tube shaken up and down 25 times.

A fresh pipette is introduced into the 1/1000 dilution and the liquid is sucked up and down five times and if required the next dilution is inoculated. Using the same pipette 1ml quantities of the

¹ Metricated editorially. The original distance was 1ft.

² Metricated editorially. The original depth was 1in.

³ Metricated editorially. The original distance was 4in-1in.

⁴ *Sic.* Possibly 1/1000 dilution was intended.

1/1000 dilution are transferred to each of the two sterile petri dishes. The procedure is repeated until the dilution of choice is obtained. The choice of dilutions for plating will depend on circumstances, the aim being to obtain a count of between 30 and 300 colonies per plate on one set of plates.

2. *Inoculation of Plates:* When inoculating plates, the pipette containing 1ml of dilution is withdrawn from the dilution bottle or tube, the tip being touched against the interior of the neck of the bottle or against the inside of the tube about 25mm¹ below the rim so as to remove excess liquid adhering to the outside. The contents of the pipette are gently blown out into the centre of the plate, the tip of the pipette being held about 13-25mm² above the surface of the plate. Three seconds are allowed to elapse, the pipette touched against the dish at a point some distance from the fluid already delivered, and the last drop blown out. Two petri dishes are inoculated from each dilution.

3. *Pouring the Plates:* Tryptone glucose yeast extract agar prepared in accordance with the formula and method specified below is melted, cooled and held at $48 \pm 1^\circ \text{C}$ in a water bath. A 10ml portion of the medium is delivered aseptically into each inoculated petri dish, and mixed with the inoculum by five rapid to-and-fro movements, five circular clockwise movements, five to-and-fro movements at right angles to the first, and finally, five circular anti-clockwise movements. The plates are poured within 20 minutes after making the dilutions.

4. *Incubation of Plates:* After pouring, the plates are allowed to stand until the agar has set and then transferred to a $30 \pm 0.5^\circ \text{C}$ incubator where they are incubated in an inverted position for 72 hours.

5. *Counting the Plates:* Plates with 30-300 colonies are counted and the others discarded, unless those of the lowest dilution contain less than 30 or those of the highest more than 300, when they must be counted. A colony illuminator using darkground illumination is used in conjunction with a hand lens of approximately 101.6mm³ focal length, held approximately 63.5mm⁴ from the plate and 254mm⁵ from the eye. The count is made with a tally counter. This count is then calculated back to the number present in 1ml of sample, which is the standard plate count.

6. *Reporting Results:* Results are reported as follows:—

With counts up to 10 000 per ml, report to nearest 100.

With counts from 10 000 to 100 000 per ml, report to nearest 1 000.

With counts from 100 000 to 1 000 000 per ml, report to nearest 10 000.

With counts of 1 000 000 or more per ml, report to nearest 100 000.

When the only available plates are too numerous to count, report results as—

“TNTC at (insert dilution) dilution.

Medium for Standard Plate Count: Tryptone Glucose Yeast Extract Agar.”

7. *Formula for Tryptone Glucose Yeast Extract Agar:*

Yeast extract	2.5g
Tryptone	5.0g
Glucose	1.0g
Agar	15.0g
Water	1 000ml
pH 7.0 ± 0.1	

8. *Preparation of Tryptone Glucose Yeast Extract Agar:*

Dissolve ingredients by autoclaving for 15 minutes. If necessary adjust pH to 7.0 ± 0.1 . Tube in 10ml lots and sterilize by autoclaving for 15 minutes at 103.4kPa⁶.

NOTES:

(1) Media giving equivalent results to the above agar may be used.

(2) One ml of sterile skim milk must be added to each plate before pouring agar.

¹ Metricated editorially. The original measurement was 1in.

² Metricated editorially. The original measurement was $\frac{1}{2}$ in-1in.

³ Metricated editorially. The original focal length was 4in.

⁴ Metricated editorially. The original distance was 2 $\frac{1}{2}$ in.

⁵ Metricated editorially. The original distance was 10in.

⁶ Metricated editorially. The original pressure was 15lb (semble, per sq in).

SCHEDULE 9.

Notice, Secs. 102(1)(c)(ii), 103(b)(ii), 105(11), 106(2)(b)(ii), 106(3)(b)(ii).

METHOD OF DETERMINING COLIFORM COUNT IN MILK.

1. *Procedure:* The preparation of dilutions and inoculation of plates is identical with the procedure as described in Schedule 8 for the Standard Plate Count Method.

When examining pasteurized milk, 1ml portions of selected samples are transferred in duplicate to sterile petri dishes: in the case of raw milk, it is advisable to make one or more dilutions of the milk. The plates are then poured using 10ml tubes of Reifson's¹ desoxycholate agar prepared in accordance with the formula and method described below, that has been melted and held in a water bath at $48 \pm 1^\circ \text{C}$. After the inoculum and medium have been mixed as described in Schedule 8 the agar is allowed to set. A further 5ml of medium is then added and spread uniformly over the surface by carefully tilting the dish: this ensures that most of the colonies develop beneath the surface of the agar. These subsurface coliform colonies are typically deep red, lenticular and easy to count. After the agar has set the plates are inverted and incubated at $37 \pm 0.5^\circ \text{C}$ for 24 hours.

The plates are counted with the aid of a hand lens. Only acid-producing colonies (red) over 0.5mm in diameter are counted. This count is then calculated back to the number present in 1ml of sample, which is the coliform count.

When the only available plates are too numerous to count, report result as—

"TNTC at (*insert dilution*) dilution. Medium for Coliform Count: Leifson's Desoxycholate Agar."

2. *Formula for Leifson's Desoxycholate Agar.*

Agar	15.0g
Peptone	10.0g
Sodium chloride	5.0g
Lactose	10.0g
Ferric ammonium citrate	
(green scales)	2.0g
Di-potassium hydrogen phosphate	2.0g
Sodium desoxycholate	1.0g
Neutral red	0.033g
Distilled water	1 000ml.

3. *Preparation of Leifson's Desoxycholate Agar:* Dissolve peptone and agar in 500ml distilled water by autoclaving for 15 minutes at 103.4kPa². Adjust pH to 7.3-7.5 with sodium hydroxide solution. Dissolve the salts and lactose in the remainder of the water at near boiling temperature and add to the agar and peptone solution. Adjust pH to 7.3-7.5 if necessary. Add neutral red. Filter whilst hot, tube in 10ml lots and sterilize in flowing steam for 30 minutes.

¹ *Sic.* Compare spelling in rest of Schedule.

² Metricated editorially. The original pressure was 15lb (*semble*, per sq in.)

SCHEDULE 10.

Notice, Sec. 102(1)(c)(iii), 103(b)(iii), 106(2)(b)(iii), 106(3)(b)(iii).

METHOD OF DETERMINING METHYLENE BLUE-KEEPING QUALITY OF MILK.

Method: 10ml of thoroughly mixed sample is placed in a sterile test tube (approximately 150mm x 16mm¹ with an internal diameter of 13.5±0.5mm) fitted with a suitable stopper. The tube is transferred to an incubator or water bath maintained at 18±0.5° C for 18 hours. At the end of this period 1ml of methylene blue solution (one B.D.H. Standard Methylene Blue Milk-testing Tablet or its equivalent dissolved in 200ml of sterile glass-distilled water and made up to a volume of 800ml) is added to the tube using a sterile pipette.

Immediately the dye is added the tube is inverted gently three or four times to incorporate the cream and dye in the bulk of the milk, and placed in a water bath maintained at 37±0.5° C, the bath being fitted with a cover to exclude light.

The tube is examined every 30 minutes, inverting it once except when dye reduction has commenced.

The dye reduction time is the time taken for the dye to be decolourized completely or to within 5ml of the surface.

SCHEDULE 11.

Notice, Sec. 102(1)(c)(iv), 102(2)(d), 106(2)(b)(iv).

METHOD OF DETERMINING THERMODURIC BACTERIA COUNT IN MILK.

Procedure: 10ml of thoroughly mixed sample is placed in a sterile test tube (approximately 150mm x 16mm¹ with an internal diameter of 13.5±0.5mm) which is covered with an aluminium cap and placed in a water bath operating at 62.9±0.1° C so that the water level is well above the level of the milk in the tube. It is held in this bath for 35 minutes, and then removed and cooled rapidly by immersion in cold water. The plate count is carried out as described in Schedule 8. The count obtained is calculated back to the number present in 1ml of sample, which is the thermoduric bacteria count.

SCHEDULE 12.

Notice, Sec. 102(2)(c).

MODIFIED METHYLENE BLUE TEST FOR MILK.

Procedure: 10ml of thoroughly mixed sample is placed in a sterile test tube (approximately 150mm x 16mm¹ with an internal diameter of 13.5±0.5mm) fitted with a suitable stopper. 1ml of methylene blue solution (one B.D.H. Standard Methylene Blue Milk-testing Tablet or its equivalent dissolved in approximately 200ml of sterile glass-distilled water and made up to a volume of 800ml) is added to the tube using a sterile pipette.

Immediately the dye is added, the tube is inverted gently three or four times to incorporate the cream and dye in the bulk of the milk, and placed in a water bath maintained at 37±0.5° C, the bath being fitted with a cover to exclude light.

The tube is examined every 30 minutes, inverting it once except when dye reduction has commenced.

The dye reduction time is the time taken for the dye to be decolourized completely or to within 5ml of the surface.

¹ Metricated editorially. The original size was 6in x 1/2in.

SCHEDULE 13.

Notice, Secs. 103(b)(iv), 105(3).

PHOSPHATASE TEST FOR MILK OR CREAM.

1. *Examination of Sample:* The sample of milk or cream shall be examined as soon as possible after arrival at the testing laboratory. If it is not examined immediately on arrival at the testing laboratory, it shall be kept at a temperature of between 3 and 5° C until examined. The sample shall be raised to room temperature immediately before being tested.

2. *Reagents:*

- (a) Buffer solution: 3.5g of anhydrous sodium carbonate and 1.5g of sodium bicarbonate shall be dissolved in distilled water, and made up to 1 litre.
- (b) Substrate: Di-sodium p-nitrophenyl phosphate. The solid substrate shall be kept in a refrigerator.
- (c) Buffer-substrate solution: 0.15g of the substrate shall be placed in a 100ml measuring cylinder, and made up to 100ml with the buffer solution. The solution shall be stored in a refrigerator and protected from light. It shall give a reading of less than the standard marked 10 on the comparator disc A.P.T.W. 7 when viewed in transmitted light through a 25mm cell in the Special-Purposes Lovibond Comparator, distilled water being used for comparison. The solution shall not be used for more than one week.

3. *Apparatus:*

- (a) Special-Purposes Lovibond Comparator complete with stand for work in reflected light.
- (b) A Lovibond Comparator disc A.P.T.W. 7.
- (c) Two fused glass cells, 25mm in depth.
- (d) A water bath or incubator capable of being maintained at $37.5 \pm 0.5^{\circ} \text{C}$.

4. *Method:* 5ml of the buffer-substrate solution shall be transferred to a test tube (approximately 150mm x 16mm with an internal diameter of $13.5 \pm 0.5 \text{mm}$) and the test tube shall be stoppered with a rubber stopper and brought to a temperature of $37.5 \pm 0.5^{\circ} \text{C}$. 1ml of the milk or cream to be tested is added, the stopper replaced and the contents well mixed by shaking. The test tube and contents are then incubated for 2 hours in a water bath kept at $37.5 \pm 0.5^{\circ} \text{C}$. A blank tube prepared from 1ml of the same milk or cream after boiling and 5ml of buffer substrate is incubated at the same time as the milk or cream under test. After incubation the test tubes are removed from the water bath and the contents of each tube well mixed. The sample tube and blank tube are then compared in the comparator. Readings are taken in reflected light by looking down on to the two apertures with the comparator facing a good source of daylight, avoiding direct sunlight. If artificial light is needed, a "daylight" type of illumination must be used.

SCHEDULE 14.

Notice, Sec. 104.

METHOD OF DETERMINING INDEX OF HOMOGENIZATION OF MILK.

Method: Mix the sample thoroughly. Take a measured quantity of milk 50-100ml in volume and place in a graduated cylinder. After 48 hours of quiescent storage at 1.7-4.4° C¹ the top 10% of the milk is removed by means of an adjustable syphon similar to that illustrated in Fig. 1. Determine the percentage of fat in this top 10% of the milk and in the remainder of the milk. The index of homogenization is given by the formula—

$$\frac{a - b}{a} \times \frac{100}{1}$$

where—

"a" is the percentage of fat in the top 10% of the milk;

"b" is the percentage of fat in the remainder of the milk.

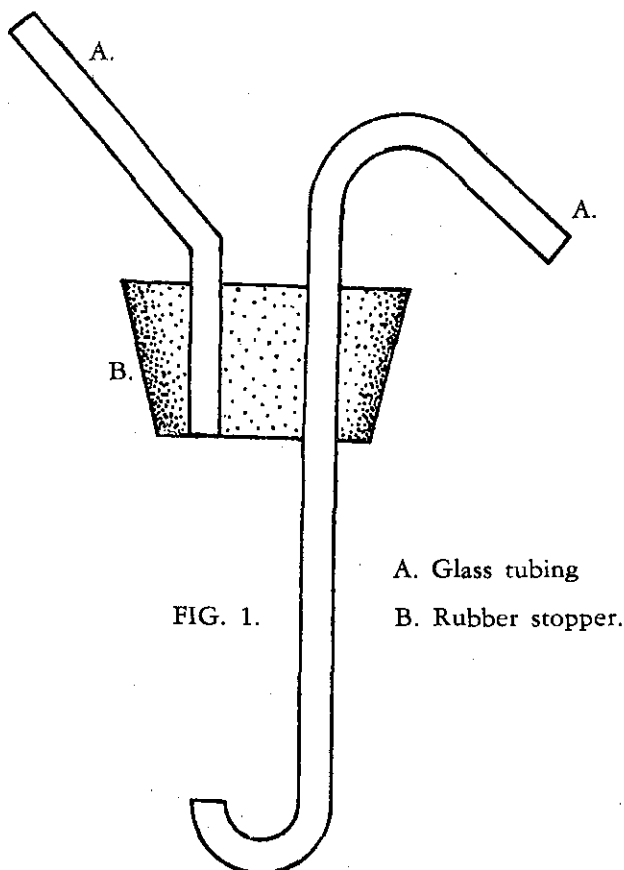


FIG. 1.

A. Glass tubing

B. Rubber stopper.

¹ Metricated editorially. The original temperature was 35-40° F.

Ch. No. 233

Pure Food

SCHEDULE 15.

Notice, Sec. 119(4).

STANDARD TYPES OF CHEESES.

Type.	Water— maximum percentage.	Fat, dry weight— minimum percentage.
Bel Paese	47	50
Blue, Bleu	47	50
Blue Stilton	42	48
Bondon	55	50
Brick	44	50
Brie	50	50
Burrino	45	42
Caciocavallo	40	42
Caerphilly	46	48
Camembert	55	50
Cantal	45	50
Carre	55	60
Chantelle	50	50
Cheddar	38	50
Cheedam	46	43
Cheshire	44	48
Colby	40	50
Cottage (Bakers)	80	—
Cream	55	65
Creamed Cottage	80	20
Derby	42	48
Double Gloucester	44	48
Dunlop	44	48
Edam	48	40
Ementhal	41	43
Ementhaler	41	43
Fata-Skim	55	25
Feta, Fetta	55	42
Fresian	42	40
Gaemlost	52	—
Gloucester	44	48
Gorgonzola	42	50
Gouda	45	48
Grana	32	32
Gruerkase	40	10
Gruyere	39	45
Kaskaval	50	28
Kasseri	40	40

Standard Types of Cheeses.—*continued.*

Type.	Water— maximum percentage.	Fat, dry weight— minimum percentage.
Kimmenost	45	25
Kopanisti	50	42
Kuminost	45	25
Lancashire	48	48
Leicester	42	48
Leyden	45	25
Liederkrantz	55	50
Limburger	50	50
Meunster	46	50
Monterey	44	50
Mozzarella	45	45
Munster	46	50
Mysost	20	20
Neufchatel	60	45
Noekkelost	45	25
Parmesan	32	32
Parmigiano	32	32
Pecorino	35	38
Pecorino Pepato	35	38
Pecorino Romano	35	38
Pineapple	34	50
Port du Salut	46	45
Port Salut	46	45
Primost	18	30
Provature	57	28
Provole	57	28
Provoletti	45	45
Provolone	45	45
Reggiano	32	32
Ricotta	70	—
Romadur	55	47
Roman	35	38
Romanella	35	38
Romano	35	38
Roquefort	45	50
Salame	45	45
Samsoe	45	45
Sapsego	40	10
Scamorze	45	45
Skim Fetta	55	25
St Paulin	46	45
Steppe	50	45
Stilton	36	50
Strachino	48	50
Swiss	41	43
Taffel	46	43
Taleggio	47	50
Tambo	46	43
Tilsit	50	45
Tilsiter	50	45
Wensleydale	46	48
Whey	70	—

Standard Types of Cheeses.—*continued.*

Type.	Water— maximum percentage.	Fat, dry weight— minimum percentage.
White Stilton	46	48
Yoghurt	55	50
Ziger	70	—

SCHEDULE 16.

Notice, Sec. 133(3)(b)(ii).

METHOD OF DETERMINING AMOUNT OF CRUDE FIBRE IN COCOA PASTE AND COCOA.

1. *Preparation:*

- (a) Sulphuric acid solution—0.25 normal. 1.25g of concentrated sulphuric acid per 100ml. The concentration of this solution must be checked by titration.
- (b) Sodium hydroxide solution—0.31 normal. 1.25g of sodium hydroxide per 100ml, free, or nearly free, from sodium carbonate. The concentration of this solution must be checked by titration.
- (c) Asbestos—Gooch grade, medium fibre, acid-washed and ignited is usually satisfactory, but it should be tested for chemical stability and filtering speed before use. Digest on a steam bath, or at equivalent temperature, at least eight hours with a 5% sodium hydroxide solution, and wash thoroughly with hot water, then digest in a similar manner eight hours with dilute hydrochloric acid (1 + 3) and again wash thoroughly with hot water. Dry and ignite at bright red heat.

2. *Apparatus:*

- (a) Condenser—use a condenser that maintains a constant volume of solution throughout digestion.
- (b) Digestion vessels—use digestion vessels of such size and shape that solution is not less than 25mm nor greater than 38mm¹ in depth (a 700-750mm Erlenmeyer flask or an 800ml tall-form lipless beaker is suitable).

¹ Metricated editorially. The original measurements were 1in and 1.5in, respectively.

- (c) Filtering cloth—use a filtering cloth of such a character that no solid matter passes through when filtering is rapid.

3. *Method of determination:*

- (a) Dry a sufficient quantity of the sample and extract with ether.
- (b) Weigh 2g of the residue and transfer, together with about 0.5g of asbestos, to the digestion vessel. If the material is difficult to wet, add three drops of a diluted (1 + 3) silicone anti-foaming agent. Add 200ml of the boiling sulphuric acid solution, immediately connect the digestion vessel with the condenser, and heat under reflux: the contents of the vessel must come to boiling within one minute and brisk boiling must continue for exactly 30 minutes. Rotate the vessel frequently until the sample is thoroughly wet: take care to prevent material remaining on the sides of the vessel out of contact with the solution. A blast of air conducted into the vessel serves to reduce frothing of the liquid. After 30 minutes remove the vessel, immediately filter through the filtering cloth and wash with boiling water until the washings are no longer acid. Wash the charge and asbestos back into the vessel with 200ml of the boiling sodium hydroxide solution, using a wash bottle marked to deliver 200ml. Connect the vessel with the reflux condenser and boil for exactly 30 minutes. Remove the vessel and immediately filter as before. For materials difficult to filter with this procedure, use a vacuum and wash with hot 10% potassium sulphate solution. This solution may be added during filtering whenever filtration becomes difficult.
- (c) Transfer the residue to the Gooch crucible prepared with a thin but close layer of ignited asbestos, thoroughly washing all adhered material from the cloth with hot water. Thoroughly wash the contents of the Gooch crucible with boiling water, then with 15ml alcohol. Dry the Gooch crucible and contents at 110° C to constant weight, cool in a desiccator, and weigh.
- (d) Ignite the contents of the crucible in an electric muffle furnace at dull red heat until carbonaceous matter is consumed (approximately 20 minutes). Cool in a desiccator, and weigh.

The number of parts per centum of crude fibre in the water-free and fat-free residue of cocoa paste or cocoa is equal to the loss in weight multiplied by 50.

SCHEDULE 17.

Notice, Sec. 133(3)(b)(iii), 133(4)(d)(i).

METHOD OF DETERMINING AMOUNT OF ASH AND BOLD ALKALI IN COCOA.

Method: To estimate the amount of ash and bold alkali, weigh about 2g of substance into a platinum dish and burn at a low heat not exceeding dull redness until free from carbon. If a carbon-free ash cannot be obtained in this manner, exhaust the charred mass with hot distilled water, collect the insoluble residue on an ashless filter, and burn the filter and contents to a white or nearly white ash. Add the filtrate, evaporate to dryness, and heat at dull redness until the ash is white or nearly white. Cool in a desiccator and weigh. Calculate percentage of ash. Add an excess of 0.1 normal hydrochloric acid, heat to incipient boiling, cool, and titrate the excess of hydrochloric acid with 0.1 normal caustic soda solution using methyl orange as indicator. Express the alkalinity in terms of percentage of potassium carbonate: 1ml of 0.1 normal hydrochloric acid = 0.0069g of potassium carbonate. If ammonia or ammonium carbonate is present, the amount is determined in a separate portion, calculated as potassium carbonate, and added to the alkalinity of the ash.

SCHEDULE 18.

Notice, Sec. 134(2).

METHOD OF DETERMINING AMOUNT OF CRUDE FIBRE IN CHOCOLATE.

Method :

- (a) Treat 50g of the chocolate in a centrifuge bottle with two or three 100ml portions of ether, centrifuging and decanting the supernatant liquid after each addition.
- (b) Dry the residue in an oven at approximately 100° C and then pulverize it in the bottle with a flat-end glass rod. In the case of milk chocolate, shake with 100ml of 1% sodium oxalate solution, let stand 30 minutes, centrifuge and decant the supernatant liquid.
- (c) Wash the residue in the bottle with three 100ml portions of water at room temperature, shaking well each time to remove particles adhering to the sides.
- (d) Centrifuge for 10-15 minutes after each washing, and decant the aqueous layer.
- (e) Wash the residue in the same manner with two 100ml portions of alcohol and one 100ml portion of ether. Transfer the residue to a suitable dish, dry to constant weight, and grind in a mortar.
- (f) Weigh 2g of the dried material and proceed as for crude fibre in cocoa paste, in accordance with Schedule 16.
- (g) Calculate the percentage of crude fibre in the water-free, fat-free and alkali-free cocoa content of chocolate by taking the percentage of crude fibre as determined and multiplying by 0.7.

SCHEDULE 19.

Notice, Sec. 141(2)(d).

METHOD OF DETERMINING NON-SUGAR ORGANIC TOMATO SOLIDS IN TOMATO SAUCE.

1. *Preparation of Sample:* Proceed as directed in Method No. 12, Association of Official Agricultural Chemists Methods of Analysis (1930 Edition, p. 398).

2. *Total Solids:* Weigh about 5g of the sample prepared as above into a flat-bottomed glass dish having a diameter of approximately 70mm and a depth of 30mm. Distribute it evenly in a thin layer over the bottom of the dish. If the sample is very thick it is advisable to add 1cm³ of distilled water to aid the even distribution. Evaporate on a steam bath for 30 minutes, and dry in a steam oven for four hours at a temperature of 98-100° C. Cool in a dessicator and weigh.

3. *Ash:* Evaporate 5-10g of the sample to dryness in a platinum dish on a steam bath. Char thoroughly, being careful to avoid loss of salt. Exhaust the char with 25cm³ of hot distilled water, breaking the material with a glass rod if necessary. Collect the insoluble residue on a 90mm ashless

filter paper. Wash the dish and filter paper with successive portions of 15cm³ and 10cm³ of hot distilled water. Place the filter paper and contents back in the dish, dry, and ignite at a temperature not exceeding dull redness until free from carbon. Add the filtrate in the dish, evaporate on a steam bath, dry to constant weight in an air oven at a temperature of 100-105° C. Cool in a desiccator and weigh.

4. *Reducing Sugars before Inversion:*

- (a) In the case of products containing 1-20% of invert sugar: Weigh 10g of the sample. Dilute with about 100cm³ of distilled water and transfer to a 500cm³ graduated flask. Clarify using a slight excess of neutral lead acetate solution, dilute to mark, and filter. Remove the excess lead with dry potassium oxalate, filter and determine the reducing sugar by Method No. 38, Association of Official Agricultural Chemists Methods of Analysis (1930 Edition, p. 379), using 50cm³ of filtrate.
- (b) In the case of products containing less than 10% or more than 20% invert sugar: vary the amount of sample weighed so that the 50cm³ of filtrate gives a reduction of about 0.5% of the Fehling's Solution used (50cm³).
- (c) Express the results obtained as a percentage of invert sugar before inversion.

5. *Reducing Sugars after Inversion:* Proceed as directed in Method No. 21, Association of Official Agricultural Chemists Methods of Analysis (1930 Edition, p. 399), using 50 cm³ of the final filtrate obtained in the determination of the reducing sugars before inversion. Express the results obtained as a percentage of invert sugar after inversion.

6. *Sucrose:* The difference between the percentages of invert sugar before and after inversion, multiplied by 0.95, gives the percentage of sucrose (cane sugar).

7. *Total Sugars:* Total sugars are the sum of invert sugar before inversion and sucrose (cane sugar).

8. *Non-sugar Organic Tomato Solids:* The percentage of non-sugar organic tomato solids is obtained by subtracting the sum of the percentages of total sugars and ash from the percentage of total solids.