

---

**EMULSIFIERS AND STABILISERS IN FOOD REGULATIONS,  
1990**

Regulations made under section 6, 8 and 58.

**Subsidiary  
1990/065**

**EMULSIFIERS AND STABILISERS IN FOOD  
REGULATIONS, 1990**

**(LN. 1990/065)**

**1.7.1990**

Amending  
enactments

Relevant current  
provisions

Commencement  
Date

**EU Legislation/International Agreements involved:**

Directive 78/663/EEC

Directive 82/504/EEC

---

**ARRANGEMENT OF REGULATIONS.**

Regulation

1. Title, commencement and revocation.
2. Interpretation.
3. Exemptions.
4. Sale etc of food containing emulsifiers or stabilisers.
5. Sale, advertisement and labelling of emulsifiers and stabilisers.
6. No person shall.
7. Condemnation of food.
8. Penalties.
9. Defences.
10. application of various section of the Act.

SCHEDULE 1

SCHEDULE 2

SCHEDULE 3

**1964-07**

**Food and Drugs**

**Subsidiary  
1990/065**

---

**EMULSIFIERS AND STABILISERS IN FOOD REGULATIONS,  
1990**

---

**EMULSIFIERS AND STABILISERS IN FOOD REGULATIONS,  
1990**

**Subsidiary  
1990/065**

**Title, commencement and revocation.**

1.(1) These regulations may be cited as the Emulsifiers and Stabilisers in Food Regulations 1990.

(2) These regulations shall come into operation on the 1st day of July, 1990.

(3) The Emulsifiers and Stabilisers in Food Regulations 1987 are revoked with effect from 1st day of July, 1990.

**Interpretation.**

2. (1) In these regulations, unless the context otherwise requires-

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

‘bread’ has the meaning assigned to it by the Bread and Flour Regulations 1987;

‘cheese spread’, ‘processed cheese’, ‘soft cheese’ and ‘whey cheese’ have the meanings respectively assigned to them by the Cheese Regulations 1987;

‘chocolate product’ and ‘cocoa product’ have the meanings respectively assigned to them by the Cocoa and Chocolate Products Regulations 1987;

‘emulsifier’ and ‘stabiliser’ mean respectively any substance which is capable -

- (a) in the case of an emulsifier, of aiding the formation of, and
- (b) in the case of a stabiliser, of maintaining, the uniform dispersion of two or more immiscible substances, but do not in either case include-
  - (i) any natural food substance,
  - (ii) any permitted antioxidant,
  - (iii) any permitted colouring matter,

---

**EMULSIFIERS AND STABILISERS IN FOOD REGULATIONS,  
1990**

---

- (iv) any permitted miscellaneous additive,
- (v) any permitted preservative,
- (vi) any permitted solvent,
- (vii) any permitted sweetener,
- (viii) caseins and caseinates,
- (ix) proteins, protein concentrates and protein hydrolysates,
- (x) starches, whether modified or not,
- (xi) normal straight chain fatty acids derived from food fats;

‘flour’ has the meaning assigned to it by the Bread and Flour Regulations, 1987;

‘food’ has the same meaning as in the Act, except that it is limited to food intended for sale for human consumption;

‘Food Chemicals Codex 1981’ means the third edition of the Food Chemicals Codex, published in 1981 by the National Academy of Sciences, Washington DC, United States of America;

‘natural food substances’ means any substances, suitable for use as food and commonly used as food, which are wholly a natural product, whether or not that substance has been subjected to any process or treatment, and includes malt extract and glucose syrup but does not include edible gums;

‘the Act’ means the Food and Drugs Act;

‘permitted antioxidant’ means any antioxidant in so far as its use is permitted by the Antioxidants in Food Regulations 1987;

‘permitted colouring matter’ means any colouring matter in so far as its use is permitted by the Colouring Matter in Food Regulations 1980;

‘permitted emulsifier’ and ‘permitted stabiliser’ mean respectively any emulsifier and any stabiliser specified in Part I of Schedule I, which complies with the specific purity criteria in relation to that emulsifier or stabiliser specified or referred to in Part II of that Schedule and, so far as is not otherwise provided in any such specific purity criteria, with the general purity criteria in Part III of

---

**EMULSIFIERS AND STABILISERS IN FOOD REGULATIONS,  
1990**

**Subsidiary  
1990/065**

that Schedule, or any mixture of two or more such emulsifiers or stabilisers or emulsifiers and stabilisers;

‘permitted miscellaneous additive’ means any miscellaneous additive in so far as its use is permitted by the Miscellaneous Additive in Food Regulations 1987;

‘permitted preservative’ means any preservative in so far as its use is permitted by the Preservatives in Food Regulations 1987;

‘permitted solvent’ means any solvent in so far as its use is permitted by the Solvents in Food Regulations 1987;

‘permitted sweetener’ means any sweetener in so far as its use is permitted by the Sweeteners in Food Regulations 1987;

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

‘soft drink’ has the meaning assigned to it by the Soft Drinks Regulations;

‘specified food’ means any food of a description specified in column 2 of Part II or column 1 or Part III of Schedule 2;

‘specified sugar product’ has the meaning assigned to it by the Specified Sugar Products Regulations 1987.

(2) Unless a contrary intention is expressed, all proportions mentioned in these Regulations are proportions calculated by weight of the product as sold.

(3) Any reference in these Regulations to a label borne on a container shall be construed as including a reference to any legible marking on the container however effected.

(4) For the purposes of these Regulations, the supply of food, otherwise than by sale, at, in or from any place where food is supplied in the course of a business shall be deemed to be a sale of that food.

(5) Any reference in these Regulations to a numbered regulation or schedule shall, unless the reference is to a regulation of, or schedule to, specified Regulations, be construed as a reference to the regulation or schedule bearing that number in these Regulations.

**Exemptions.**

---

**EMULSIFIERS AND STABILISERS IN FOOD REGULATIONS,  
1990**

---

**Subsidiary  
1990/065**

3. The provisions of these Regulations shall not apply to food having any emulsifier or stabiliser in it or on it or to any emulsifier or stabiliser which, in each case is intended at the time of sale or Importation, as the case may be, for exportation to any place outside Gibraltar, and is so exported.

**Sale etc of food containing emulsifiers or stabilisers,**

4. (1) Subject to the provisions of this regulation, no food sold or imported into Gibraltar shall have in it or on it any added emulsifier or added stabiliser other than a permitted emulsifier or permitted stabiliser.

(2) No food sold or imported into Gibraltar shall have in it or on it any added permitted emulsifier or added permitted stabiliser specified in Part I of Schedule 2 or any combination of those substances in a proportion exceeding 150,000 milligrams per kilogram.

(3) No food sold or imported into Gibraltar shall have in it or on it any added permitted emulsifier or added permitted stabiliser specified in column 1 of Part II of Schedule 2 unless the food is a specified food prescribed in relation to that emulsifier or stabiliser in column 2 of that Part of that Schedule and the proportion of that emulsifier or stabiliser in or on the food does not exceed the proportion prescribed in column 3 of that Part of that Schedule.

(4) No specified food prescribed in column I of Part III of Schedule 2, sold or imported into Gibraltar shall have in it or on it any added permitted emulsifier or added permitted stabiliser unless the emulsifier or stabiliser is prescribed in relation to that specified food in column 2 of that Part of that Schedule and the proportion of the emulsifier or stabiliser in or on the food does not exceed the proportion prescribed in column 3 of that Part of that Schedule.

(5) Nothing in the two preceding paragraphs shall prohibit the presence in or on any food, which has in it or on it any specified food, of any permitted emulsifier or permitted stabiliser of the description prescribed for, and in the amount appropriate to the quantity of, that specified food in accordance with the two preceding paragraphs:

Provided that where, by reason of the use of a tin-greasing emulsion it' its preparation, any food has present in it or on it-

- (a) the permitted emulsifier oxidatively polymerised soya bean oil, that permitted emulsifier shall be present in a proportion not exceeding 50 milligrams per kilogram;
- (b) the permitted emulsifier polyglycerol esters of dimerised fatty acids of soya bean oil, that permitted emulsifier shall be

---

**EMULSIFIERS AND STABILISERS IN FOOD REGULATIONS,  
1990**

**Subsidiary  
1990/065**

present in a proportion not exceeding 20 milligrams per kilogram.

(6) Nothing in paragraph (4) of this regulation shall prohibit the presence in or on any bread, by reason of the use of a tin-greasing emulsion in its preparation, of any permitted emulsifier or permitted stabiliser not specified in the proviso to the preceding paragraph or in column 2 of item (a) of Part III of Schedule 2 in a proportion not exceeding 50 milligrams per kilogram.

(7) No flour, intended for sale as such, shall contain any emulsifier or stabiliser.

(8) No person shall sell or import into Gibraltar any food which does not comply with this regulation.

**Sale, advertisement and labelling of emulsifiers and stabilisers.**

5. (1) No person shall sell, import into Gibraltar or advertise for sale any emulsifier or stabiliser (including any emulsifier or stabiliser with which any other substance has been mixed) for use as an ingredient in the preparation of food unless such emulsifier or stabiliser is a permitted emulsifier or permitted stabiliser.

(2) No person shall sell any permitted emulsifier or any permitted stabiliser (including such permitted emulsifier or permitted stabiliser with which any other substances has been mixed) for use as an ingredient in the preparation of food except in a container bearing a label which complies with the requirements of Schedule 3.

6. No person shall-

- (a) give with any permitted emulsifier or permitted stabiliser sold by him for use as an ingredient in the preparation of food any label, whether attached to or borne on the container or not, or display with any permitted emulsifier or permitted stabiliser offered or exposed by him for sale for such use any ticket or notice, or
- (b) publish, or be a party to the publication of, any advertisement of any permitted emulsifier or permitted stabiliser for sale for use as an ingredient in the preparation of food,

which bears or includes any words, device or description calculated to indicate either directly or indirectly that that emulsifier or stabiliser is a substitute for fat or eggs.

---

**EMULSIFIERS AND STABILISERS IN FOOD REGULATIONS,  
1990**

---

**Subsidiary  
1990/065****Condemnation of food.**

7. Where any food is certified by a public analyst as being food which it is an offence against regulation 4 to sell or import, that food may be treated for the purposes of section 10 of the Act (under which food may be seized and destroyed on the order of a justice of the peace) as being unfit for human consumption.

**Penalties.**

8. If any person contravenes or fails to comply with any of the foregoing provisions of these regulations he shall be guilty of an offence and shall be liable on summary conviction to a fine not exceeding £1,000.

**Defence.**

9. In any proceedings for an offence against these Regulations in relation to the publication of an advertisement, it shall be a defence for the defendant to prove that, being a person whose business it is to publish or arrange for the publication of advertisements, he received the advertisement for publication in the ordinary course of business.

**Application of various section of the Act.**

10.(1) Subject to paragraph (2) of this regulation, the following provisions of the Act shall apply for the purposes of these Regulations as if references therein to proceedings, or a prosecution, under or taken or brought under the Act included references to proceedings, or a prosecution, as the case may be, taken or brought for an offence under these Regulations -

- (a) section 46 subsections (2) and (3) which relate to prosecutions;
- (b) section 47 subsections (1) and (2) which relate to evidence of analysis;
- (c) section 49 which relates to the power of a court to require analysis by the Government Chemist in the United Kingdom;
- (d) section 50 which relates to a contravention due to some person other than the person charged;
- (e) section 51(2) which relates to the conditions under which a warranty may be pleaded as a defence; and
- (f) section 52 which relates to offences in relation to warranties and certificates of analysis.



---

**EMULSIFIERS AND STABILISERS IN FOOD REGULATIONS,  
1990**

---

**Subsidiary  
1990/065**

(2) Section 49 shall apply for the purposes of these Regulations as if the reference therein to section 46(3) of the Act included a reference to that subsection as applied by paragraph (1) of this regulation.

E322	Lecithins
E400	Alginic acid
E401	Sodium alginate
E402	Potassium alginate
E403	Ammonium alginate
E404	Calcium alginate
F405	Propane-1,2-diol alginate
E406	Agar
E407	Carrageenan
E410	Locust bean gum
E412	Guar gum
F413	Tragacanth
E414	Acacia
E415	Xanthan gum
416	Karaya gum
432	Polyoxyethylene (20) sorbitan monolaurate
433	Polyoxyethylene (20) sorbitan mono-oleate
434	Polyoxyethylene (20) sorbitan monopalmitate
435	Polyoxyethylene (20) sorbitan monostearate
436	Polyoxyethylene (20) sorbitan tristearate
E440	(i) Pectin
E440	(ii) Amidated pectin
442	Ammonium phosphatides
E460	(i) Microcrystalline cellulose
E461	Methylcellulose
F463	Hydroxypropylcellulose
E464	Hydroxypropylmethylcellulose
F465	Ethylmethylcellulose
E466	Carboxymethylcellulose
E470	Sodium, potassium and calcium salts of fatty acids
E471	Mono- and di-glycerides of fatty acids
E472(a)	Acetic acid esters of mono- and di-glycerides of fatty acids
E472(b)	Lactic acid esters of mono- and di-glycerides of fatty acids
E472(c)	Citric acid esters of mono- and di-glycerides of fatty acids
E472(d)	Tartaric acid esters of mono- and di-glycerides of fatty acids
E472(e)	Mono- and diacetyltartaric acid esters of mono- and di-glycerides of fatty acids
E472(f)	Mixed acetic and tartaric acid esters of mono- and di-glycerides of fatty acids
E473	Sucrose esters of fatty acids
E474	Sucroglycerides
E475	Polyglycerol esters of fatty acids

---

**EMULSIFIERS AND STABILISERS IN FOOD REGULATIONS,  
1990**


---

**Subsidiary  
1990/065**

476	Polyglycerol esters of polycondensed fatty acids of caster, oil
E477	Propane- 1,2-diol esters of fatty acids
E481	Sodium stearoyl -2-lactate
E482	Calcium stearoyl -2-lactate
E483	Stearyl tartrate
491	Sorbitan monostearate
492	Sorbitan tristearate
493	Sorbitan monolaurate
494	Sorbitan mono-oleate
495	Sorbitan monopalmitate
	Extract of Quillaia
	Polyglycerol esters of dimerised fatty acids of soya bean oil
	Oxidatively polymerised soya bean oil
	Pectin extract

Part II: Specific purity criteria for permitted emulsifiers and permitted stabilisers

**E322 Lecithins**

The specific purity criteria for lecithins contained in Council Directive 78/661 EEC as amended by Article 1.2 of Council Directive 82/712,EEC.

**E400 alginic acid**

The specific purity criteria for alginic acid contained in Council Directive 78/663/EEC as amended by Article 1.2(a) of Council Directive 82/504/EEC.

**E401 Sodium alginate**

The specific purity criteria for sodium alginate contained in Council Directive 78/663/EEC amended by Article 1.2(a) of Council Directive 82/504/EEC.

**E402 Potassium alginate**

The specific purity criteria for potassium alginate contained in Council Directive 78/663/EEC as amended by Article 1.2(a) of Council Directive 82/504/EEC.

**E403 Ammonium alginate**

The specific purity criteria for ammonium alginate contained in Council Directive 78/663/EEC as amended by Article 1.2(a) of Council Directive 82/504/EEC.

**E404 Calcium alginate**

---

**EMULSIFIERS AND STABILISERS IN FOOD REGULATIONS,  
1990**

**Subsidiary  
1990/065**

The specific purity criteria for calcium alginate contained in Council Directive 78/663/EEC as amended by Article 1.2(a) of Council Directive 81/504/EEC.

E405 Propane-1, 2-diol alginate

Synonym Propylene glycol alginate.

The specific purity criteria for propane-1, 2-diol alginate contained in Council Directive 78/663/EEC as amended by Article 1.2(a) of Council Directive 82/504/EEC.

E406 Agar

The specific purity criteria for agar contained in Council Directive 78/663/EEC.

E407 Carrageenan

The specific purity criteria for carrageenan contained in Council Directive 78/663/EEC.

E410 Locust bean gum

Synonym Carob gum

The specific purity criteria for locust bean gum contained in Council Directive 78/663/EEC.

E412 Guar gum

The specific purity criteria for guar gum contained in Council Directive 78/663/EEC.

E413 Tragacanth

The specific purity criteria for tragacanth contained in Council Directive 78/663/EEC.

E414 Acacia

Synonym Gum arabic

The specific purity criteria for acacia contained in Council Directive 78/663/EEC.

E415 Xanthan gum

The specific purity criteria for xanthan gum contained in Council Directive 78/663/EEC as amended by Article 1.2(b) of Council Directive 82/504/EEC.

E416 Karaya gum

Synonym Sterculia gum

The criteria in the monograph for karaya gum contained in the Food Chemicals Codex 1981 at page 157.

432 Poloxyethylene (20) sorbitan monolaurate

---

**EMULSIFIERS AND STABILISERS IN FOOD REGULATIONS,  
1990**

---

**Subsidiary  
1990/065**

Synonym Polysorbate 20

The criteria in the monograph for polysorbate 20 contained in the Food Chemicals Codex 1981 at page 234.

433 Polyoxyethylene (20) sorbitan mono-oleate

Synonym Polysorbate 80

The criteria in the monograph for polysorbate 80 contained in the Food Chemicals Codex 1981 at page 236 except that the final sentence of the description (requirement to conform to the regulations of the federal Food and Drug Administration pertaining to specifications for fats or fatty acids derived from edible sources) shall be deleted.

434 Polyoxyethylene (20) sorbitan monopalmitate

Synonym Polysorbate 40

The criteria in the monograph for polyoxyethylene (20) sorbitan monopalmitate contained in the Food and Nutrition Paper No 4 (1978) of the United Nations' Food and Agriculture Organisation at page 278.

435 Polyoxyethylene (20) sorbitan monostearate

Synonym Polysorbate 60

The criteria in the monograph for polysorbate 60 contained in the Food Chemicals Codex 1981 at page 235 except that the final sentence of the description (requirement to conform to the regulations of the federal Food and Drug Administration pertaining to specifications for fats or fatty acids derived from edible sources) shall be deleted.

436 Polyoxyethylene (20) sorbitan tristearate

Synonym Polysorbate 65

The criteria in the monograph for polysorbate 65 contained in the Food Chemicals Codex 1981 at page 235 except that the final sentence of the description (requirement to conform to the regulations of the federal Food and Drug Administration pertaining to specifications for fats or fatty acids derived from edible sources) shall be deleted.

E440(i) Pectin

The specific purity criteria for pectin contained in council directive 78/663/EEC.

E440 (ii) Amidated pectin

The specific purity criteria for amidated pectin contained in Council Directive 78/663/EEC.

442 Api nionium phosphatides

Description

Ammonium phosphatides exist as an unctuous semi solid (at 25°C). They consist essentially of a mixture of the ammonium salts of phosphatidic acids derived

---

**EMULSIFIERS AND STABILISERS IN FOOD REGULATIONS,  
1990**

---

**Subsidiary  
1990/065**

from partially hardened rapeseed oil together with unreacted partially hardened rapeseed oil.

Matter insoluble in petroleum ether      Total: Not more than 2.5 per centum.  
Inorganic matter: Not more than 0.2 per centum. (40°C- 60°C)

pH of an aqueous extract ammonium phosphatides      Not less than 6.0 and not more than 8.0. of melted

Phosphorus      Not less than 3.0 per centum and not more than 3.4 per centum.

Ammonium nitrogen 1.5 per centum      Not less than 1.2 per centum and not more than

Arsenic      Not more than 5 mg per.kg.

**E460 (i) Microcrystalline cellulose**

The specific purity criteria for microcrystalline cellulose contained in Council Directive 78/663/EEC, as amended by Article 1.2(c) of Council Directive 82/504 /EEC.

**E461 Methylcellulose**

The specific purity criteria for methylcellulose contained in Council Directive 78/663/EEC.

**E463 Hydroxypropylcellulose**

The specific purity criteria for hydroxypropylcellulose contained in Council Directive 78/663/EEC.

**E464 Hydroxypropylmethylcellulose**

The specific purity criteria for hydroxypropylmethylcellulose contained in Council Directive 78/663/EEC.

**E465 Ethylmethylcellulose**

Synonym Methylethylcellulose

The specific purity criteria for ethylmethylcellulose contained in Council Directive 78/ 663/ EEC.

**E466 Carboxymethylcellulose**

Synonym Sodium carboxymethylcellulose

The specific purity criteria for carboxymethylcellulose contained in Council Directive 78/663/EEC.

**E470 Sodium, potassium and calcium salts of fatty acids**

The specific purity criteria for sodium, potassium and calcium salts of fatty acids contained in Council Directive 78/663/EEC.

---

**EMULSIFIERS AND STABILISERS IN FOOD REGULATIONS,  
1990****Subsidiary  
1990/065****E471 Mono- and di- glycerides of fatty acids**

The specific purity criteria for mono- and di-glycerides of fatty acids contained in Council Directive 78/663/EEC.

**E472 (a) Acetic acid esters of mono- and di-glycerides of fatty acids****Synonym Acetylated mono- and di-glycerides**

The specific purity criteria for acetic acid esters of mono- and di glycerides of fatty acids contained in Council Directive 78/663/EEC.

**E472 (b) Lactic acid esters of mono- and di-glycerides of fatty acids****Synonym Lactylated mono- and di-glycerides****Lactoglycerides**

The specific purity criteria for lactic acid esters of mono- and di-glycerides of fatty acids contained in Council Directive 78/663/EEC.

**E472 (c) Citric acid esters of mono- and di- glycerides of fatty acids****Synonym Citroglycerides**

The specific purity criteria for citric acid esters of mono- and di-glycerides of fatty acids contained in Council Directive 78/663/EEC.

**E472 (d) Tartaric acid esters of mono- and di- glycerides of fatty acids**

The specific purity criteria for tartaric acid esters of mono- and di-glycerides of fatty acids contained in Council Directive 78/663/EEC.

**E472 (e) Mono- and diacetyltartaric acid esters of mono- and di- glycerides of fatty acids****Synonym Mono- and diacetyltartaric acid esters of mono- and di-glycerides**

The specific purity criteria for mono- and diacetyltartaric acid esters of mono- and di-glycerides of fatty acids contained in Council Directive 78/663/EEC.

**E472(f) Mixed acetic and tartaric acid ester of mono- and di- glycerides of fatty acids**

The specific purity criteria for mixed acetic and tartaric acid esters of mono- and di-glycerides of fatty acids contained in Council Directive 78/663/EEC.

**E473 Sucrose esters of fatty acids**

The specific purity criteria for sucrose esters of fatty acids contained in Council Directive 78/663/EEC.

**E474 Sucroglycerides**

The specific purity criteria for sucroglycerides contained in Council Directive 78/663/EEC as amended by Article 1.2(e) of Council Directive 82/504/EEC.

**E475 Polyglycerol esters of fatty acids**

---

**EMULSIFIERS AND STABILISERS IN FOOD REGULATIONS,  
1990**

---

**Subsidiary  
1990/065**

The specific purity criteria for polyglycerol esters of non-polymerised fatty acids contained in Council Directive 78/663/EEC.

476 Polyglycerol esters of polycondensed fatty acids of castor oil

Synonym Polyglycerol polyricinoleate

Description The polyglycerol esters of polycondensed fatty acids of castor oil exist as a highly viscous liquid (at 25°C). They are essentially a complex mixture of the partial esters and ethers of polyglycerol with linearly interesterified (polycondensed) fatty acids derived from castor oil. The polycondensed castor oil fatty acids are prepared by condensation in the absence of oxygen and have an average of about 5 fatty acid residues per molecule. The polyglycerole moiety is predominantly di-tri and tetra-glycerol and contains not more than 10 per centum of polyglycerols equal to or higher than heptaglycerol.

Refractive index, Not less than 1.4630 and not more than 1.4665.  $n_D^{65}$

Hydroxyl value Not less than 80 and not more than 100.

Iodine value Not less than 72 and not more than 103 (Wijs).

Acid value Not more than 6 mg KOH per g.

E477 Propane-1, 2-diol esters of fatty acids

Synonym Propylene glycol esters of fatty acids

The specific purity criteria for propane-1 2-diol esters of fatty acids contained in Council Directive 78/663/EEC as amended by Article 1.2(f) of Council Directive 82/504/EEC.

E481 Sodium stearoyl-2-lactylate

The specific purity criteria for sodium stearoyl-2-lactylate contained in Council Directive 78/663/EEC.

L482 Calcium stearoyl-2-lactylate

The specific purity criteria for calcium stearoyl-2-lactylate contained in Council Directive 78/663/EEC.

E483 Stearyl tartrate

The specific purity criteria for stearyl tartrate contained in Council Directive 78/663/EEC.

491 Sorbitan monostearate

The criteria in the monograph for sorbitan monostearate contained in the Food Chemicals Codex 1981 at page 307 except that the final sentence of the description (requirement to conform to the regulations of the federal

---

**EMULSIFIERS AND STABILISERS IN FOOD REGULATIONS,  
1990**


---

**Subsidiary  
1990/065**

Food and Drug Administration pertaining to specifications for fats or fatty acids derived from edible sources) shall be deleted.

492 Sorbitan tristearate

The criteria in the monograph for sorbitan tristearate contained in the Food and Nutrition Paper No 4 (1978) of the United Nations Food and Agriculture Organisation at page 297.

491 Sorbitan monolaurate

The criteria in the monograph for sorbitan monolaurate contained in the British Pharmaceutical Codex 1973 at page 465.

494 Sorbitati mono-oleate

The criteria in the monograph for sorbitan mono-oleate contained in the British Pharmaceutical Codex 1973 at page 466.

495 Sorbitan monopalmitate

The criteria in the monograph for sorbitan monopalmitate contained in the Food and Nutrition Paper No 4 (1978) of the United Nations' Food and Agriculture organisation at page 293.

Extract of Quillaia

The aqueous extract of the product complying with the monograph for Quillaia or for powdered Quillaia, in each case, contained in the British Pharmacopoeia 1980, at page 382.

Polyglycerol esters of dimerised fatty acids of soya bean oil

Description Polyglycerol esters of dimerised fatty acids of soya bean oil exist as a viscous oil obtained by the interesterification of polyglycerol with refined soya bean oil thermally polymerised in vacuo.

The polyglycerol moiety is predominantly di- tri- and tetraglycerol and contains not more than 10 per centum of polyglycerols equal to or higher than heptaglycerol.

Urea non-adduct Not more than 65 per centum. content of total fatty acid methyl esters

Saponification value Not less than 158 and not more than 175.

Iodine value Not less than 78 and not more than 82 (Wijs).

Hydroxyl value Not less than 60 and not more than 70.

Acid value Not more than 6 mg KOH per g.

Oxidatively polymerised soya bean oil

Description Oxidatively polymerised soya bean oil is a highly viscous liquid (at 25°C). It is obtained by blowing air into edible soya bean oil at a temperature not exceeding 250 C.



---

**EMULSIFIERS AND STABILISERS IN FOOD REGULATIONS,  
1990**

---

**Subsidiary  
1990/065**

Combined oxidised Not more than 30 per centum. fatty acids

Urea non-adduct Not more than 42 per centum. content of total fatty acid methyl esters

Refractive index,	Not less than 1.475 and not more than 1.485. 40
Saponification value	Not more than 220.
Iodine value	Not less than 75 and not more than 85 (Wijs).
Hydroxyl value	Not less than 30 and not more than 70.
Acid value	Not more than b mg KOH per g.

Pectin extract

**Descriptiol** Pectin extract is obtained by extraction of dried apple pomace/citrus peel, or a mixture of both, with dilute acid followed by partial neutralisation with sodium or potassium salts and concentration by evaporation. It may be in the form of a buff to brownish viscous solution (liquid pectin) or in the form of dry brown flakes or powder.

**Content** Not more than 20 per centum of total solids and not less than 1.3 per centum of galacturonic acid for the liquid form; not less than 6.5 per centum of galacturonic acid for the dry form.

**Reducing sugars** Not more than 12 per centum for the liquid form and not more than 75 per centum for the dry form.

**sulphate** Not more than 3 per centum for the liquid form and not more than 30 per centum for the dry form, in both cases expressed as Na<sub>2</sub>SO<sub>4</sub>

**Acid-insoluble ash** Not more than 1 per centum.

Part III: General purity criteria applicable to permitted emulsifiers and permitted stabilisers except where otherwise provided by specific criteria

Each emulsifier and stabiliser shall not contain-

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

SCHEDULE 2.

---

**EMULSIFIERS AND STABILISERS IN FOOD REGULATIONS,  
1990**


---

**Subsidiary  
1990/065**

*Part II: and stabilisers permitted in food only to a maximum limit.*

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>
Permitted emulsifier or permitted stabiliser	Specified food	Milligrams per kilogram not exceeding
(a) Extract of Quillaia	Soft drinks	200(of the dry matter content of the extract)
(b) Sodium, potassium and calcium salts of fatty acids		
(i) all such salts	Dutch type rusks	15,000 (calculated as sodium oleate, C <sub>18</sub> H <sub>33</sub> N and on the weight of the flour)
	The permitted emulsifiers or permitted stabilisers– mono-and di-glycerides of fatty acids; lactic acid esters of mono-and di-glycerides of fatty acids; sucrose esters of fatty acids; sucroglycerides; poly-glycerol esters of fatty acids; propane 1,2-diol esters of fatty acids	60,000 (calculated as sodium oleate, C <sub>18</sub> H <sub>33</sub> O <sub>2</sub> na)
	Malted barley	
(ii) Sodium octanoate	Tin-greasing emulsions	In accordance with good manufacturing practice
(c) Oxidatively polymerised soya bean oil Polyglycerol esters of dimerised fatty acids of soya bean oil		In accordance with good manufacturing practice

*Part III: Food in which only certain emulsifiers and stabilisers are permitted.*

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>
Specified food	Permitted emulsifier or permitted stabiliser	Milligrams per kilogram not exceeding–
(a) Bread	As prescribed by the	As prescribed by the

## Food and Drugs

**1964-07**

---

### EMULSIFIERS AND STABILISERS IN FOOD REGULATIONS, 1990

**Subsidiary  
1990/065**

	Bread and Flour Regulations 1987.	Bread and Flour Regulations 1987.
(b) Soft cheese, whey cheese, processed cheese spread	As prescribed by the Cheese Regulations 1987	As prescribed by the Cheese Regulations 1987.
(c) Cocoa products chocolate products	As prescribed by the Cocoa and Chocolate Products Regulations 1987	As prescribed by the Cocoa and Chocolate Products Regulations 1987

---

**EMULSIFIERS AND STABILISERS IN FOOD REGULATIONS,  
1990**

---

**SCHEDULE 3****LABELLING OF PERMITTED EMULSIFIERS AND PERMITTED STABILISERS**

1.(1) Each container to which regulation 5(2) relates shall bear a label on which is printed a statement, specifying—

- (a) in respect of each permitted emulsifier or permitted stabiliser present, the serial number, if any, as specified in relation thereto in column 1 of Part I of Schedule 1, and the common or usual name or an appropriate designation of that permitted emulsifier or permitted stabiliser;
- (b) in respect of each permitted emulsifier or permitted stabiliser present to which any specified sugar product has been added for the purpose of standardisation, the declaration ‘standardised with sugar’ or ‘standardised with sugars’ as the case may be; and
- (c) where any other substance or substances is or are present,—
  - (i) the common or usual name or an appropriate designation of each such substance, and
  - (ii) The proportion of each such substance in respect of which any Regulations, other than these Regulations, made under the Act contain a requirement to that effect.

(2) The said statement shall be headed or preceded by the words ‘for food-stuffs (restricted use);

2. Any statement required by the preceding paragraph—

- (a) shall be clear and legible;
- (b) shall be in a conspicuous position on the label which shall be marked on, or securely attached to, the container in such a manner that it will be readily discernible and easily read by an intending purchaser under normal conditions of purchase;
- (c) shall not be in any way hidden or obscured or reduced in conspicuousness by any other matter, whether pictorial or not, appearing on the label.

---

**EMULSIFIERS AND STABILISERS IN FOOD REGULATIONS,  
1990**

**Subsidiary  
1990/065**

3. The figures and letters in every word in any statement to which the preceding paragraph applies—

- (a) shall be in characters of uniform colour and size (being not less than 1.5 millimetres in height for a label on a container of which the greatest dimension does not exceed 12 centimetres and not less than 3 millimetres in height for a label on a container of which the greatest dimension exceeds 12 centimetres), but so that the initial letter of any word may be taller than any other letter in the word;
- (b) shall appear on a contrasting ground, so however that where there is no ground other than such as is provided by a transparent container and the contents of that container are visible behind the letters, those contents shall be taken to be the ground for the purposes of this paragraph;
- (c) shall be within a surrounding line and no other written or pictorial matter shall appear within that line.

4. For the purpose of this Schedule—

- (a) the height of any lower case shall be taken to the x height thereof, disregarding any ascender or descender thereof;
- (b) any requirement that figures or letters shall be of uniform height, colour or size, shall be construed as being subject to the saving that any inconsiderable variation in height, colour or size, as the case may be, may be disregarded.