

## **Food Regulations 1985**

In exercise of the powers conferred by section 34 of the Food Act 1983, the Minister makes the following regulations;

### **Arrangement of Regulations**

PART I - Preliminary

PART II - Warranty

PART III - Prosedure For Taking Samples

PART IV - Labelling

PART V - Food Additive and Nutrient Supplement

PART VI - Packages for Food

PART VII - Incidental Constituent

PART VIII - Standards and Particular Labelling Requirements for Food Cereal, Cereal Product, Starch and Bread Malt and Malt Extract, Food Aerating Substance, Milk and milk Product, Sweetening Substance, Confection, Meat and Meat Product, Fish and Fish Product, Egg and Egg Product, Edible Fat and Edible Oil, Vegetable and Vegetable Product, Soup and Soup Stock , Fruit and Fruit Product, Jam, Fruit Jelly, Marmalade and Seri Kaya, Nut and Nut Product, Tea, Coffee, Chicory and Related Product, Cocoa and Cocoa Product, Milk Shake, Salt and Spice, Vinegar, Sauce, Chutney and Pickle, Soft Drink, Alcoholic Beverage, Shandy, Special Purpose Food

PART IX - Use of Water, Ice or Steam

PART X - Miscellaneous

### **Lists of Schedules**

First Schedule (Regulation 3) - Food Requiring Written Warranty

Second Schedule (Regulation 6) - Label For Food Sample

Third Schedule (Regulation 7 [1] ) - Request For Analysis of Food Sample

Fourth Schedule (Regulation 7 [2] ) - Analyst's Certificate

Fifth Schedule (Regulation 15) - Food Requiring Date Marking

Sixth Schedule (Regulation 20) - Permitted Preservative

Seventh Schedule (Regulation 21) - Permitted Colouring Substance Table I, Table II, Table III

Eighth Schedule (Regulation 22)                      Table I - Prohibited Flavouring Substance, Table II - Permitted Flavouring Substance

Ninth Schedule (Regulation 23) - Permitted Flavour Enhancer

Tenth Schedule (Regulation 24) - Permitted Antioxidant That May Be Added

Eleventh Schedule (Regulation 25) - Permitted Food Conditioner (Table I & Table II)

Twelfth Schedule (Regulation 26) - Permitted Nutrient Supplement (Table I, Table II & Table III)

Thirteenth Schedule (Regulation 28) - Test for Packages

Fourteenth Schedule (Regulation 38) - Maximum Permitted Proportion of Metal Contaminant in Specified Food (Table I & Table II)

Fifteenth Schedule (Regulation 39) - Microorganisms and Their Toxins (Table I & Table II)

Fifteenth A Schedule (Regulation 40) - Drug Residue (Table I & Table II)

Sixteenth Schedule (Regulation 41) - Pesticide Residue

Sixteenth A Schedule (Subregulation 41 [4] ) - Group Names of Food

Sixteenth B Schedule (Subregulation 132A [3] ) - Substances Which May Be Used in Bases of Artificial Sweetening Substance

Seventeenth Schedule (Regulation 133 [2] ) - Permitted Non-Nutritive Sweetening Substances (Table I & Table II)

Eighteenth Schedule (Regulation 133 [6] ) - Licence (Form B, B1, B2, B3, B4)

Nineteenth Schedule (Regulation 133 [7] ) - Application for Licence (Form C)

Twentieth Schedule (Regulation 133 [8] ) - Record (Form D, D1, D2, D3, D4, D5)

Twentieth Schedule A (Regulation 134 [3] ) - Aspartame (Table I, Table II)

Twenty-First Schedule (Regulation 389 [3], 389 [5] ) - Nutrient Levels & Permitted Food Additive in Infant Formula (Table I, Table II)

Twenty-Second Schedule (Regulation 390 [6], 390 [7], 391 [6] ) - Nutrient Levels & Permitted

Food Additive in Canned Food For Infant & Children (Table I, Table II)

Twenty-Third Schedule (Regulation 391 [7] ) - Permitted Food Additive in Cereal-Based Food For Infants and Children

Twenty-Fourth Schedule (Regulation 392 [3] ) - Maximum Total Energy Value of Low Energy Food

Twenty-Fifth Schedule (Regulation 394 [1], 360B [3] ) - Standard For Water and Packaged Drinking Water

Twenty-Sixth Schedule [Regulation 360A (7)] -- Standard For Natural Mineral Water

Twenty-Seventh Schedule (Regulation 360A [2] ) - Licence To Take Natural Mineral Water From Any Source For The Purpose of Trade or Business

**PART I  
PRELIMINARY**

1. Citation, commencement and application
2. Interpretation

**PART II  
WARRANTY**

3. Food which requires a written warranty from manufacturer, etc.

**PART III  
PROCEDURE FOR TAKING SAMPLES**

4. Procedure on taking samples for physical and chemical analysis
5. Procedure on taking samples for microbiological analysis
6. Label for food sample
7. Request for analysis of food sample and certificate of analyst
8. Sample of food

**PART IV  
LABELLING**

9. General requirements for labelling of food
10. Language to be used
11. Particulars in labelling
12. Form and manner of labelling
13. Size and colour of letters
14. Date marking
15. Statement of strength of ingredient
16. Packaging on retail premises
17. Exemption from regulations 11, 14 and 16
18. Matter forbidden on any label

**PART V  
FOOD ADDITIVE AND NUTRIENT SUPPLEMENT**

19. Food additive
20. Preservative
21. Colouring substance
22. Flavouring substance
23. Flavour enhancer
24. Antioxidant
25. Food conditioner
26. Nutrient supplement

**PART VI  
PACKAGES FOR FOOD**

27. Use of harmful packages prohibited
28. Safety of packages for food
29. Use of polyvinyl chloride package containing excess vinyl chloride monomer prohibited
30. Food packaged in polyvinyl chloride container shall not contain excess vinyl chloride monomer
31. Use of packages for non-food product prohibited
32. Recycling of packages prohibited
33. Packages that may be recycled for similar product
- 33A. Packages of another food that may be recycled for alcoholic beverage, shandy, vegetable and fruit
34. Presumption as to the use of any package
35. Use of damaged package prohibited
36. Toys, coins, etc. not to be placed in food
- 36A. Reduced iron powder

**PART VII  
INCIDENTAL CONSTITUENT**

- 37. Incidental constituent
- 38. Metal contaminant
- 39. Microorganisms and their toxins
- 40. Drug residue
- 41. Pesticide residue

## PART VIII

### STANDARDS AND PARTICULAR LABELLING REQUIREMENTS FOR FOOD

#### Cereal, Cereal Product, Starch and Bread

- 42. Flour
- 43. Wheat flour
- 44. Chlorinated wheat flour
- 45. Gluten wheat flour
- 46. Protein-increased wheat flour
- 47. Self-raising wheat flour
- 48. Wholemeal wheat flour
- 49. Rice
- 50. Milled rice
- 51. Rice flour or ground rice
- 52. Glutinous rice
- 53. Glutinous rice flour
- 54. Tapioca or cassava
- 55. Tapioca flour or tapioca starch
- 56. Sago
- 57. Sago flour
- 58. Corn flour or corn starch
- 59. Custard powder
- 60. Meal
- 61. Wheat germ meal or wheat germ
- 62. Oatmeal
- 63. Pasta
- 64. Prepared cereal food
- 65. Bread
- 66. White bread
- 67. [Deleted by P.U.(A) 162/88]
- 68. Fruit bread
- 69. Milk bread
- 70. Meal bread
- 71. [Deleted by P.U.(A) 162/88]
- 72. Rye bread
- 73. Wheat-germ bread
- 74. Wholemeal bread
- 75. Enriched bread

#### Malt and Malt Extract

- 76. Malt
- 77. Malt extract
- 78. Bakers' malt extract, commercial malt extract or bakers' maltose Food Aerating Substance
- 79. Cream of tartar
- 80. Acid phosphate
- 81. Baking powder

#### Milk and Milk Product

- 82. Milk, raw milk or fresh milk
- 83. Milk product

84. Skimmed milk, skim milk, non-fat milk or separated milk
85. Pasteurized milk
86. Sterilized milk
87. Ultra high temperature milk or U.H.T. milk
88. Reference to milk as food
89. Flavoured milk
90. Full cream milk powder or dried full cream milk
91. Skimmed milk powder, skim milk powder, dried non-fat milk solids or separated milk powder
92. Recombined milk
93. Reconstituted milk
94. Evaporated milk or unsweetened condensed milk
95. Condensed milk or sweetened condensed milk
96. Lactose hydrolysed milk
97. Filled milk
98. Evaporated filled milk or unsweetened condensed filled milk
99. Condensed filled milk or sweetened condensed filled milk
100. Cream or raw cream
101. Pasteurized cream
102. Reduced cream or pouring cream
103. Butter
104. Recombined butter
105. Ghee
106. Cheese
107. Cottage cheese
108. Cream cheese
109. Processed cheese
110. Cheese paste, cheese spread or cheese mixture
111. Club cheese or lucheon cheese
112. Dried cheese or powdered cheese
113. Cultured milk or fermented milk
114. [Deleted by P.U.(A) 162/88]
115. [Deleted by P.U.(A) 162/88]
116. Ice cream
117. Particular labelling requirement of milk and milk product

#### Sweetening Substance

118. Sugar
119. Soft brown sugar
120. Coloured sugar or rainbow sugar
121. Dextrose anhydrous
122. Dextrose monohydrates
123. Refiner's syrup
124. Glucose
125. Glucose syrup
126. Gula melaka
127. Gula kabung
128. Fructose
129. High fructose glucose syrup
130. Honey
131. Icing sugar
132. Molasses
- 132A. Artificial sweetening substance
133. Non-nutritive sweetening substance
134. Aspartame, glycerol and sorbitol

#### Confection

135. Flour confection

- 136. Sugar confection
- 137. Frozen confection
- 138. Ice confection
- 139. Table confection
- 140. Particular labelling requirement of confection Meat and Meat Product
- 141. Meat or fresh meat
- 142. Chilled meat
- 143. Frozen meat
- 144. Minced meat or ground meat
- 145. Meat product
- 146. Meat paste
- 147. Manufactured meat
- 148. Smoked meat
- 149. Canned meat
- 150. [Deleted by P.U.(A) 162/88]
- 151. Canned meat with other food
- 152. Meat extract or meat essence
- 153. Edible gelatin
- 154. Meat or meat product shall not contain oestrogen residue
- 155. Particular labelling requirement of meat and meat product

#### Fish and Fish Product

- 156. Fish
- 157. Fish product
- 158. Cured, pickled or salted fish
- 159. Smoked fish
- 160. Prepared fish
- 161. Canned fish
- 162. Fish paste
- 163. Belacan
- 164. Fish sauce
- 165. [Deleted by P.U.(A) 162/88]
- 166. Cincalok
- 167. Fish ball or fish cake
- 168. Fish keropok
- 169. Otak udang, petis or heko
- 170. Pekasam

#### Egg and Egg Product

- 171. Egg
- 172. Liquid egg
- 173. Liquid egg yolk
- 174. Liquid egg white
- 175. Dried egg, dried egg yolk and dried egg white
- 176. Reference to egg as food or as ingredient in food
- 177. Preserved egg
- 178. Particular labelling requirement of egg

#### Edible Fat and Edible oil

- 179. General standard for edible fat and edible oil
- 180. Dripping
- 181. Suet
- 182. Lard
- 183. Refined, bleached, deodorized palm stearin
- 184. Neutralized, bleached, deodorized palm stearin
- 185. Margarine
- 186. Fat spread

- 187. Vanaspati
- 188. General standard for edible oil
- 189. Cooking oil
- 190. Refined coconut oil
- 191. Unrefined coconut oil
- 192. Corn oil
- 193. Cottonseed oil
- 194. Groundnut oil, peanut oil or arachis oil
- 195. Mustardseed oil
- 196. Refined, bleached, deodorized palm oil
- 197. Neutralized, bleached, deodorized palm oil
- 198. Refined, bleached, deodorized palm olein
- 199. Neutralized, bleached, deodorized palm olein
- 200. Refined, bleached, deodorized palm kernel oil
- 201. Olive oil
- 202. Rice bran oil
- 203. Rapeseed oil or toria oil
- 204. Safflower seed oil
- 205. Sesameseed oil or gingelly oil
- 206. Soya bean oil
- 207. Sunflower seed oil
- 208. Particular labelling requirement of edible fat and edible oil

#### Vegetable and Vegetable Product

- 209. Vegetable
- 210. Fresh vegetable
- 211. Dried or dehydrated vegetable
- 212. Frozen vegetable
- 213. Vegetable product
- 214. Salted vegetable
- 215. Dried salted vegetable
- 216. Tomato paste
- 217. Tomato pulp
- 218. Tomato puree
- 219. Vegetable juice
- 220. Canned vegetable
- 221. Fermented soya bean product
- 222. Hydrolysed vegetable protein or hydrolysed plant protein

#### Soup and Soup Stock

- 223. Soup
- 224. Soup stock

#### Fruit and Fruit Product

- 225. Raw fruit or fresh fruit
- 226. Dried fruit
- 227. Mixed dried fruit
- 228. Fruit product
- 229. Candied fruit or glazed fruit or crystallized fruit
- 230. Salted fruit
- 231. Dried salted fruit
- 232. Candied peel
- 233. Canned fruit
- 234. Canned fruit cocktail
- 235. Fruit juice
- 236. Apple juice
- 237. Grapefruit juice

- 238. Lemon juice
- 239. Lime juice
- 240. Orange juice
- 241. Passion fruit juice
- 242. Pineapple juice
- 243. Particular labelling requirement of fruit juice
- 244. Fruit pulp
- 245. Fruit puree or fruit paste

#### Jam, Fruit Jelly, Marmalade and Seri Kaya

- 246. Jam
- 247. Fruit jelly
- 248. Marmalade
- 249. Seri kaya
- 250. Pectin
- 251. Jam setting compound

#### Nut and Nut Product

- 252. Nut
- 253. Coconut milk
- 254. Coconut cream
- 255. Coconut cream powder
- 256. Desiccated coconut
- 257. [Deleted by P.U.(A) 162/88]
- 258. Coconut paste
- 259. Peanut butter

#### Tea, Coffee, Chicory and Related Product

- 260. Tea
- 261. Tea dust, tea fanning or tea sifting
- 262. Tea extract, instant tea or soluble tea
- 263. Scented tea
- 263A. Tea mix
- 264. Particular labelling requirement of tea
- 265. Coffee bean
- 266. Coffee or ground coffee or coffee powder
- 267. Instant coffee or soluble coffee
- 268. Coffee essence or liquid coffee extract
- 269. Coffee mixture
- 270. Chicory
- 271. Coffee and chicory
- 272. Instant coffee and chicory or soluble coffee and chicory extract
- 273. Coffee and chicory essence or liquid coffee and chicory extract

#### Cocoa and Cocoa Product

- 274. Cocoa bean
- 275. Cocoa nib or cracked cocoa
- 276. Cocoa paste, cocoa mass, cocoa slab or cocoa liquor
- 277. Cocoa butter
- 278. Cocoa or cocoa powder or soluble cocoa
- 279. Chocolate
- 280. White chocolate
- 281. Milk chocolate

#### Milk Shake

- 282. Milk shake



#### Salt and Spice

- 283. Salt
- 284. Table salt
- 285. Iodised table salt or iodised salt
- 286. Spice
- 287. Aniseed
- 287A. Aniseed powder
- 288. Caraway seed
- 289. Caraway powder
- 290. Cardamom
- 291. Cardamom seed
- 292. Cardamom powder
- 293. Cardamom amomum
- 294. Cardamom amomum seed
- 295. Cardamom amomum powder
- 296. Celery seed
- 297. Chilli
- 298. Chilli powder
- 299. Chilli slurry
- 300. Cinnamon
- 301. Cinamon powder
- 302. Cloves
- 303. Cloves powder
- 304. Coriander
- 305. Coriander powder
- 306. Cumin
- 307. Cumin powder
- 308. Cumin black
- 309. Cumin black powder
- 310. Dill seed
- 311. Fennel
- 312. Fennel powder
- 313. Fenugreek
- 314. Fenugreek powder
- 315. Ginger
- 316. Ginger powder
- 317. Mace
- 318. Mace powder
- 319. Mustard
- 320. Mustard powder
- 321. Nutmeg
- 322. Nutmeg powder
- 323. Black pepper
- 324. Black pepper powder
- 325. White pepper
- 326. White pepper powder
- 327. Mixed pepper powder
- 328. Pimento
- 329. Saffron
- 330. Star anise
- 331. Tumeric
- 332. Tumeric powder
- 333. Mixed spice
- 333A. Curry powder

#### Vinegar, Sauce, Chutney and Pickle

- 334. Vinegar

- 335. Distilled vinegar
- 336. Blended vinegar
- 337. Artificial vinegar or synthetic vinegar
- 338. Particular requirement of vinegar
- 339. Sauce
- 340. Soya sauce or soya bean or kicap
- 341. Hydrolysed vegetable protein sauce or hydrolysed plant protein sauce
- 341A. Blended hydrolysed vegetable protein sauce or blended hydrolysed plant protein
- 342. Chilli sauce
- 343. Tomato sauce or tomato ketchup or tomato catsup
- 344. Salad dressing
- 345. Mayonnaise
- 346. Chutney
- 347. Pickle

#### Soft Drink

- 348. General standard for soft drink
- 349. Syrup
- 350. Fruit syrup, fruit cordial or fruit squash
- 351. Flavoured syrup or flavoured cordial
- 352. Fruit juice drink
- 353. Fruit drink
- 354. Flavoured drink
- 355. Soft drink base or soft drink premix
- 356. Botanical beverage
- 357. Soya bean milk
- 358. Soya bean drink
- 359. (Deleted by P.U.(A) 162/88)
- 360. Particular labelling requirement of soft drink
- 360A. Natural mineral water
- 360B. Packaged drinking water

#### Alcoholic Beverage

- 361. General standard for alcoholic beverage
- 362. Wine
- 363. Wine cocktail, vermouth or wine aperitif
- 364. Aerated wine
- 365. Dry wine
- 366. Sweet wine
- 367. Fruit wine
- 368. Apple wine
- 369. Cider
- 370. Pear wine
- 371. Perry
- 372. Vegetable wine
- 373. Honey wine or mead
- 374. Beer, lager, ale or stout
- 375. Rice wine
- 376. Toddy
- 377. Spirit
- 378. Brandy
- 379. Fruit brandy
- 380. Rum
- 381. Whisky
- 382. Vodka
- 383. Gin
- 384. Samsu

- 385. Particular labelling requirement of spirit
- 386. Liqueur

Shandy

- 387. Shandy

Special Purpose Food

- 388. Special purpose food
- 389. Infant formula
- 390. Canned food for infants and children
- 391. Cereal-based food for infants and children
- 392. Low energy food
- 393. Formula dietary food

**PART IX**  
**USE OF WATER, ICE OR STEAM**

- 394. Standard for wholesome water, ice or steam

**PART X**  
**MISCELLANEOUS**

- 395. Food not elsewhere standardized
- 396. Food irradiation
- 397. Penalty
- 398. Transitional provision
- 399. Revocation

## 1 - Citation, Commencement and Application

- (1) These Regulations may be cited as the Food Regulations 1985.
- (2) These Regulations shall come into force on such date as the minister may appoint by notification in the Gazette.
- (3) These Regulations shall not apply to any food prepared, produced or packaged for export outside Malaysia.

## 2 - Interpretation

- (1) In these Regulations, unless the context otherwise requires--

"Act" means the Food Act 1983;

"alcohol" means ethyl alcohol;

"appropriate designation" means a name or description, being a specific and not a generic name or description, which shall indicate to the prospective purchaser the true nature of the food to which it is applied;

"bulk container" includes--

- (a) any wagon, crate, silo, tanker and other similar container; and
- (b) any box, carton and other similar container in which more than one duly labelled package and its content are placed and in which the packages and their contents are not intended to be retained when the packages or the contents are sold by way of retail;

"commercially sterile" means any condition which is free of viable microorganisms including spores of public health significance and microorganisms capable of reproducing in the food under normal conditions of storage and distribution;

"extra wrapper" means an interior or exterior wrapper used only to facilitate packing and it not intended or adequate to serve as a sole container of the content of the package;

"outer package" means any container in which more than one duly labelled package of the same type of food are placed for the purpose of sale by retail;

"parts per cent (ppc)", "parts per million (ppm)" and "parts per billion (ppb)" means parts per centum, parts per million and parts per billion by weight respectively.

- (2) Any reference in these Regulations to parts per million and parts per billion shall be deemed to be equivalent to milligram per kilogram (mg/kg) and microgram per kilogram ( $\mu\text{g/kg}$ ) respectively.

- (3) Any reference in these Regulations to any specified article shall be construed as including a reference to any other article which is substantially identical with, and may be used for the same purpose as, the articles specifically referred to.

- (4) Any reference in these Regulations to the composition, strength, potency, purity, quality, weight, quantity, shelf life or other property of any food or any ingredient or component thereof shall be the prescribed standard with respect to that food or ingredient or component.

- (5) Where in these Regulations a standard is prescribed for any food without any expressed stipulation forbidding any added matter or substance, there shall be implied therein the stipulation that the

food for which such standard is prescribed shall not contain any added matter or substance, other than potable water, except as may be specifically permitted by these Regulations.

## PART II WARRANTY

3. Food which requires a written warranty from manufacturer, etc.

The food in respect of which the manufacturer, distributor or dealer is required to give a written warranty or other written statement under section 30 of the Act, when selling such food to any vendor, shall be as specified in the First Schedule.

## PART III PROCEDURE FOR TAKING SAMPLES

4. Procedure on taking samples for physical and chemical analysis

(1) Where an authorized officer has taken or otherwise procured a sample of food in accordance with section 5 of the Act for the purpose of physical or chemical analysis, he shall--

(a) divide the sample into three separate parts and mark and seal or fasten up each part in such a manner as its nature will permit;

(b) offer one part to the seller, importer or manufacturer or his agent or the person having charge of the food;

(c) deliver either personally or through another authorized officer or by A.R. (Acknowledgement or Receipt) registered mail one of the remaining parts to an analyst; and

(d) retain the other remaining part.

(2) Where a sample consists of any food contained in unopened packages and if the opinion of authorized officer the division of a sample for analysis into three separate parts in accordance with subregulation (1)--

(a) is not reasonably practicable; or

(b) might affect the composition or impede the proper analysis of the content,

the provisions of subregulation (1) shall be deemed to be complied with if the authorized officer taking or otherwise procuring the sample divides the package into the requisite number of lots and deals with each lot in the manner provided by this regulation as if it were a part and any reference in three Regulations to a part of a sample shall be construed accordingly.

(3) Notwithstanding subregulation (1) and (2), where--

(a) a particular package of food has or appears to have in it or upon it any foreign substance or any substance which is suspected of being poisonous, harmful or injurious to health; or

(b) it is not practicable to divide the sample into the requisite number of parts or lots,

the authorized officer shall only take one sample without dividing it into separate parts and shall subsequently deliver the sample so taken either personally or through another authorized officer or by A.R. (Acknowledgement of Receipt) registered mail to an analyst.

5. Procedure on taking samples for microbiological analysis

Where a sample of food is required for microbiological analysis, the authorized officer taking or otherwise procuring the sample in accordance with section 5 of the Act shall--

- (a) only take one sample and shall not divide such sample into separate parts;
- (b) mark and seal the sample in such a manner as its nature will permit; and
- (c) deliver such sample personally or through another authorized officer to an analyst with the least practicable delay.

6. Label for food sample

(1) The label for food sample shall be in quadruplicate with a common counterfoil in the form as prescribed in the Second Schedule.

(2) Where a food sample is divided into three parts one of such label as specified in subregulation (1) shall be pasted on each part of the sample while the remaining label is to be affixed to the request for analysis form.

(3) In cases where only one food sample is taken only one pf the label shall be pasted on such sample while another label is to be affixed to the request for analysis form.

7. Request for analysis of food sample and certificate of analyst

(1) The request for analysis of food sample shall be made in Form A as set out in the Third Schedule.

(2) A certificate of the result of an analysis given by an analyst shall be in the form as set out in the Fourth Schedule.

8. Sample of food

For the purposes of this Part a sample of food may consist of one or more parts or units of the same type of food.

## **PART IV LABELLING**

9. General requirements for labelling of food

No person shall prepare or advertise for sale or sell any food contained in a package, if the package-

- (a) does not bear on it label containing all the particulars required by these Regulations to be contained on a label relating to such package;
- (b) bears on it a label containing anything that is prohibited by these Regulations from appearing on a label relating to such package; or
- (c) bears on it a label containing any particulars that are not in the position or manner required by these Regulations in respect of a label relating to such package.

10. Language to be used

Except as otherwise provided in these Regulations, any word, statement, information or direction that is required by these Regulations to appear on the label of any package of food shall -

- (a) in the case of food produced, prepared or packaged in Malaysia, be in Bahasa Malaysia; or
- (b) in the case of imported food, be in Bahasa Malaysia or English, and in either case may include translation thereof in any other language.

11. Particulars in labelling

(1) Every package containing food for sale shall, unless otherwise provided in these Regulations, bear on it a label containing the following particulars, namely--

- (a) the appropriate designation of the food or a description of the food containing the common name of its principal ingredients;
- (b) in the case of mixed or blended food, words which indicate that the contents are mixed or blended, as the case may be, and such word shall be conjoined with the appropriate designation of the food, in the following form:

"mixed" (here insert the appropriate designation of the food); or "blended" (here insert the appropriate designation of the food):

Provided that the word "mixed" or "blended" shall not be conjoined with the appropriate designation of any mixed or blended food which does not comply with the standard prescribed by these Regulations;

- (c) where the food contains beef or pork, or its derivatives, or lard, a statement as to the presence in that food of such beef or pork, or its derivatives, or lard, in the form--

"CONTAINS (state whether beef or pork, or its derivatives, or lard, as the case may be)"

or in any other words to this effect;

- (d) where the food contains added alcohol, a statement as to the presence in the food of such alcohol, in capital bold-faced lettering of a non-serif character not smaller than 6 point, in the form--

"CONTAINS ALCOHOL"

or in any other words to this effect;

- (e) where the food consists of two or more ingredients, other than water, food additives and nutrient supplement, the appropriate designation of each of those ingredients in descending order of proportion by weight and, wherever required by these Regulations, a declaration of the proportion of such ingredient;

- (f) where the food contains edible fat or edible oil or both, a statement as to the presence in that food of such edible fat or edible oil or both, together with the common name of the animal or vegetable, as the case may be, from which such fat or oil is derived;

- (g) where the food contains food additive, a statement as to the presence in that food of such food additive, in the form--

"contains permitted (state the type of the relevant food additive)";

(h) where the claim is made as to the presence in that food of any vitamin, mineral, essential amino acids or essential fatty acid, a statement setting out--

(i) in the case of vitamin, the quantity of each of such vitamin, in international Units milligrams or micrograms;

(ii) in the case of mineral water, the quantity of each of such mineral in part per cent or milligrams;

(iii) in the case of essential amino acid, the quantity of each of such essential amino acid, in milligrams; or

(iv) in the case of essential fatty acid the quantity of each of such essential fatty acid, in energy per cent or grams;

present in a stated quantity of the food;

(i) a statement of the minimum net weight or volume or number of the content of the package;

(ia) in the case of food packed in liquid, a statement of the minimum drained weight of the food;

(j) in the case food locally manufactured or packed, the name and business address of the manufacturer or packer, or the owner of the rights of manufacture or packing or the agent any of them; and in the case of imported food, the name and business address of the manufacturer or packer, or the owner of the rights of manufacture or packing or the agent any of them, and the name and business address of the importer in Malaysia and the name of the country of origin of the food;

(k) such other particulars as are required by these Regulations to be given in the case of any particular food.

(2) The statements required by paragraphs (c) and (d) of subregulation (1), shall appear immediately below the appropriate designation of the food.

(3) For the purposes of paragraphs (e) and (g) of subregulation (1), where the ingredients of the food or the food additives added to such food, are derived from the animal, the common name of such animal shall also be stated on the label of that food:

Provided that shall not be necessary to indicate the name of the animal from which the ingredient or food additive is derived if it can be inferred from the appropriate designation of such ingredient of food additive.

(4) For the purpose of the paragraphs (j) of subregulation (1)--

(a) a telegraphic or code address or an address at a Post Office; or

(b) the name of the company or the trade name of the manufacturer, packer, importer or seller appearing on any disc or cap or other device used for sealing any package of food, shall not be sufficient.

## 12. Form and manner of labelling

(1) The particulars that are required by regulation 11, or by any other regulation, to appear on the label, shall appear conspicuously and prominently in the label.

(2) Except as otherwise provided in these Regulations, the lettering for the particulars that are required by paragraph (a) of subregulation (1) of regulation (11) to appear on the label shall be so prominent



in height, visual emphasis, and position as to be conspicuous by comparison with any other matter appearing on the label.

(2A) Subregulation (2) shall not apply to a trade mark.

(3) Except as otherwise provided in these Regulations, all particulars that are required by these Regulations to appear on a label shall be written in no smaller than 10 point lettering, and with equal prominence with any other matter appearing on or attached to the package.

(4) Notwithstanding subregulation (3), the statement of ingredients as required by paragraph (e), (f), (g) and (h), and the particulars that are required by paragraphs (j) and (k), of subregulation (1) of regulation (11) may be written in not smaller than 4 point lettering unless otherwise provided in these Regulations.

(5) Every label required by these Regulations to be borne on a package shall be legibly and durably marked either on the material of the package or on material firmly or permanently attached to the package.

(6) Notwithstanding subregulation (5), a label may be firmly placed inside a package if--

(a) the package is made of clear transparent material; and

(b) the food contained in the package--

(i) is not ready for direct consumption; or

(ii) in the case of food ready for direct consumption, is completely enclosed in its natural shell or pod or interior wrapper such that it has no direct contact or is not likely to come into contact with the label.

(7) No label shall appear on the extra wrapper of any food.

### 13. Size and colour of letters

(1) Where the size of letters to be used in labels is prescribed in these Regulations by reference to minimum number of points, the reference shall be deemed to be reference to height of the lower case letter of the type face or if the wording is all in capital letters, the height of the capital letters in type face irrespective of the height of type body.

(2) Except as otherwise provided in these Regulations and for internationally accepted unit symbols of weights and measures, the lettering of every word or statement required by these Regulations to appear on labels shall be--

(a) all capital letters; or

(b) all lower case letters; or

(c) lower case letters with an initial capital letter.

(3) In every case to which paragraph (a) or paragraph (b) of subregulation (2) applies, the height of the lettering shall be uniform in every word or statement that is separately required.

(4) In every case to which paragraph (c) of subregulation (2) applies, the height of the lower case lettering shall be uniform in every word or statement that is separately required.

(5) Notwithstanding anything contained in these Regulations, where words are required by these Regulations to appear on labels in letters of specified size and the package to be labelled is so small as to prevent the use of letters of that size, letters of smaller size may be used if they are of the largest size practicable in the circumstances and are in any event no smaller than 2 point.

(6) The requirement in these Regulations as to the height of letters shall be sufficiently complied with if the letters used are of a greater height than the height prescribed.

(7) All lettering shall appear in a colour that contrasts strongly with its background.

#### 14. Date marking

(1) In these Regulations, "date marking", in relation to a package of food, means a date permanently marked or embossed on the package, or in the label on the package, of any food signifying the expiry date or the date of minimum durability of that food, as the case may be.

(2) For the purposes of subregulation (1), the expression--

(a) "expiry date", in relation to a package of food, means the date after which the food, when kept in accordance with any storage conditions set out in the label of such food, may not retain the quality attributes normally expected by a consumer; and

(b) "date of minimum durability", in relation to a package of food, means the date until which the food, when kept in accordance with any storage conditions set out in the label of such food, will retain any specific qualities for which tacit or express claim has been made.

(3) For the purposes of these Regulations, only marking in clear unmistakable date which can be correctly interpreted by the consumer shall constitute date marking. The marking of date in code form for lot identification does not constitute date marking.

(4) The food specified in the Fifth Schedule, when in a package intended for sale, shall bear or have embossed, on the label or elsewhere on the package, a date marking in accordance with any of the alternatives as specified in subregulation (5).

(5) For the purposes of subregulation (4)--

(a) the expiry date in respect of any food shall be shown in one of the following form;

(i) "EXPIRY DATE or EXP DATE (here insert the date, expressed in day, month and year or in month and year)";

(ii) "USE BY (here insert the date, expressed in day, month and year or in month and year)"; or

(iii) "CONSUME BY or CONS BY (here insert the date, expressed in day, month and year or in month and year)";

(b) the date of minimum durability in respect of any food shall be shown in the following form:

"BEST BEFORE or BEST BEF (here insert the date, expressed in day, month and year or in month and year)";

Provided that where only a month of particular year is stated, it shall be presumed that the expiry date or date of minimum durability, as the case may be, shall be by the end of that month.

(6) Where the validity of the date marking of a food to which this regulation applies is dependent on its storage, the storage direction of that food shall also be required to be borne on its label.

(7) No person shall prepare or advertise for sale or sell any food specified in the Fifth Schedule unless the package containing such food bear a date marking as required by subregulation (4) and in any of the forms as specified in subregulation (5).

(8) The date marking required by this regulation shall be in capital bold-faced lettering of non-serif character not smaller than 6 point.

#### 15. Statement of strength of ingredient

Where the standards of strength, weight or quantity, as the case may be, of any ingredient or component part of any food are mentioned on the label, unless otherwise provided in these Regulations, "per cent" shall mean per cent by weight, "part per million" shall mean parts per million by weight, and "part per billion" shall mean parts per billion by weight.

#### 16. Packaging on retail premises

(1) Except as otherwise provided in these Regulations, where any food is packaged on retail premises and is offered, exposed or kept for sale in such package at the said premises in such a manner that customer may himself select the package then--

(a) every such package of food has to be sealed; and

(b) where the package is of a transparent flexible material, the label required by these Regulations for such package of food may, subject to the requirement of subregulation (6) of regulation 12, be inserted inside the package.

(2) Nothing in paragraph (e), (f), (g), (h) and (j) of subregulation (1) of regulation 11 shall apply to any package of food mentioned in subregulation (1).

(3) For the purposes of paragraph (a) of subregulation (1), a package shall be deemed to have been sealed if--

(a) in the case of plastic package, it has been completely sealed by heat or other effective means; and

(b) in the case of paper package, the open end of such package has been folded over and such fold is secured in position by an adhesive tape or other effective means.

#### 17. Exemption from regulations 11, 14 and 16

(1) Regulations 11 and 14 shall not apply to any container referred to in paragraph (a) of the definition of "bulk container" in subregulation (1) of regulation 2.

(2) Paragraphs (c), (d), (e), (f), (g) and (h) of subregulation (1) of regulation 11 shall not apply to outer package and any container referred to in paragraph (b) of the definition of "bulk container" in subregulation (1) of regulation 2.

(3) Regulation 11, 14 and 16 shall not apply to--

(a) any package of food if the food is of the nature, quality, quantity, origin or brand requested by the purchaser and is weighed, counted or measured in the presence of the purchaser; or

(b) any perishable cooked food ready for direct consumption which is packaged on retail premises in response to demand by a purchaser for a specified quantity of such food.

18. Matter forbidden on any label

(1) No descriptive matter appearing on or attached to or supplied with any package of food shall include any comment on, reference to or explanation of, any statement or label required by these Regulations to be borne on any package of food if such comment, reference, or explanation either directly or by implication, contradicts, qualifies or modifies the statement or the content of that label.

(1A) Words to indicate grading, quality or superiority or any other words of similar meaning shall not appear on the label of any package of food unless such description of quality grading conform to those established by the relevant authorities responsible for such grading; and where such words appear on the label it shall be presumed that the food is compliance with the requirements established by the relevant authorities in respect of that quality grading.

(2) No label which describes any food shall include the word "pure" or any other words of the same significance unless--

(a) the food is of the strength, purity, or quality prescribed by these Regulations and is free from any other added substance apart from those essential in the processing of such food; and

(b) there is no expressed stipulation in these Regulations prohibiting the inclusion of such word in the label in respect of that food.

(3) Except as otherwise provided in these Regulations, no label which describes any food shall include the word "compounded", "medicated", "tonic" or "health" or any other words of the same significance.

(4) No label which describes any food shall include any claim in the absence of:

(a) beef or pork or its derivatives, or lard or added alcohol if the food does not contain such ingredients; or

(b) any additives or nutrient supplement the addition of which is prohibited in these Regulations.

(5) Except as otherwise provided in these Regulations, pictorial representation or design may be included in the label for the purpose of illustrating recipes involving the use of the food or suggestions on how to serve the food, where such inclusion is not misleading or deceptive and the representation or design immediately preceded or followed or otherwise closely accompanied, in not less than 6 point lettering, with the words "RECIPE" or "SERVING SUGGESTION" or other words of similar meaning, as the case may be.

(6) Any descriptive matter appearing on or attached to or supplied with any package of food shall not include any information on the promotion or advertisement of another product.

## **PART V**

### **FOOD ADDITIVE AND NUTRIENT SUPPLEMENT**

19. Food additive

(1) In these Regulations, "food additive" means any safe substance that is intentionally introduced into or on a food in small quantities in order to affect the food's keeping quality, texture, consistency, appearance, odour, taste, alkalinity, or acidity, or to serve any other technological function in

the manufacture, processing, preparation, treatment, packing, packaging transport, or storage of the food, and that results or may be reasonably expected to result directly or indirectly in the substance or any of its by-products becoming a component of, or otherwise affecting the characteristic of, the food, and includes any preservative, colouring substance, flavouring substance, flavour enhancer, antioxidant and food conditioner, but shall not include nutrient supplement, incidental constituent or salt.

(2) No person shall import, manufacture, advertise for sale or sell or introduce into or on any food--

(a) any food additive other than a permitted food additive; or

(b) any permitted food additive which does not comply with the standard prescribed in these Regulations, where such standard is so prescribed.

(3) Notwithstanding subregulation (2), the addition of food additive to food is prohibited except as otherwise permitted by these Regulations. A reference in these Regulations to addition or use of "other food" in the composition of food for which a standard is prescribed in these Regulations shall not be construed as permission for the use of food additives.

(4) No person shall introduce into or on a food any food additive in such a manner as to conceal any damage to, or any inferiority in the quality of that food.

(5) Notwithstanding anything in these Regulations, except subregulations (5) of regulation 389, a food additive may be present in any food where--

(a) the additive is permitted by these Regulations to be in any ingredient used in the manufacture of the food; and

(b) the proportion of the additive in any such ingredient does not exceed the maximum proportion if any, permitted by these Regulations for that ingredient; and

(c) the total proportion of the additive in the final product does not exceed the maximum proportion, if any, permitted by these Regulations for that product; and

(d) the food into which the additive is carried over does not contain the additive in a greater quantity than would be the case if the food were made under proper technological conditions and in accordance with sound manufacturing practice; and

(e) the additive carried over is present in the food at a level that is significantly less than that normally required for the additive to achieve an efficient technological function in its own right.

(6) There shall be written in label on a package containing food additive imported, manufactured, advertised for sale or sold--

(a) the words "(state the chemical name of the food additive) as permitted (state the type of food additive)"; provided that in the case of colouring substance or flavouring substance it shall be sufficient to state the common name or appropriate designation of the food additive in place of the chemical name; and

(b) a statement giving direction for its use.

## 20. Preservative

(1) In these Regulations, "preservative" means any substance that, when added to food, is capable of inhibiting, retarding or arresting the process of decomposition, fermentation, or acidification of such food but shall not include herb, spice, vinegar or wood smoke.

(2) The substances specified in the headings to columns (2) to (4) of Table I, and the substances specified in column (2) of Table II, to the Sixth Schedule shall be permitted preservatives within the meaning and for the purposes of these Regulations.

(3) Notwithstanding subregulation (2), the addition of preservative to food is prohibited except as otherwise permitted by these Regulations.

(4) Where otherwise permitted by these Regulations -

a. the preservatives set out the headings to columns (2) to (4) of Table I to the Sixth Schedule may be added to the foods specified in column (1) thereof in proportions not greater than the maximum permitted proportions specified opposite those foods in the columns thereof applicable to the preservatives;

b. the preservatives specified in column (2) of Table II to the Sixth Schedule may be added to the foods specified opposite thereto in column (1) of the said Table:

Provided that where the use of more than one of such preservatives is permitted by these Regulations, the amount of each shall be such that when expressed as a percentage of the amount permitted singly, the sum of the several percentages does not exceed one hundred.

(5) Where a food preparation contains as an ingredient, any of the food specified in the Sixth Schedule, the amount of preservative permitted in such food preparation shall be such that when expressed as a percentage of the amount permitted for that ingredient as specified in Sixth Schedule, this percentage shall not exceed the percentage of that ingredient present in the food preparation.

## 21. Colouring substance

(1) In these regulations, "colouring substance" means any substance that, when added to food, is capable of imparting colour to that food and includes colouring preparation.

(2) The substances specified in Table I and Table II to the Seventh Schedule shall be the permitted colouring substances within the meaning and for the purposes of these Regulations.

(3) Notwithstanding subregulation (2), the addition of colouring substance to food is prohibited except as otherwise permitted by these Regulations.

(3A) For the purposes of these regulation--

(a) "colouring preparation" means a product prepared by admixing one or more permitted colouring substances with permitted diluents; and

(b) "diluent" means any component of colouring preparation that is not itself a colouring substance and has been intentionally mixed therein to facilitate the use of the mixture in colouring foods.

(3B) Colouring preparation shall contain not less than 4 per cent of permitted colouring substance. Liquid form of colouring preparation may contain benzoic acid as permitted preservative in proportion not exceeding 400 mg/kg and acidity regulator as permitted food conditioner.

(3C) Only the substances specified in Table III to the Seventh Schedule shall be the permitted diluent.

(4) Every package containing colouring substance imported, manufactured or advertised for sale, or sold or intended to be used for colouring food shall, in addition to the requirements of regulation 19, be labelled with--

(a) in the case of synthetic dye or colouring preparation containing synthetic dye, the colour index number specified in relation to the colouring substance in column (3) of Table I to the Seventh Schedule; and

(b) in the case of colouring preparation, the common name, and the total percentage proportion, of the colouring substance present in the preparation.

(5) Nothing in this regulation shall prohibit the sale of fish, meat, cheese, egg, vegetable, fruit, or nut that bear markings which have been applied for the purpose of identification or grading to the food in its raw or original form, or on a portion of the food normally eaten, if such markings--

(a) are composed of permitted colouring substance, with or without other permitted food additives or harmless diluents;

(b) contrast strongly with their background;

(c) do not cover a substantial area of the original surface to which they were applied; and

(d) have not penetrated the underlying part of the food to any noticeable degree.

## 22. Flavouring substance

(1) In these Regulations, "flavouring substance" means any substance that when added to food, is capable of imparting flavour to that food and includes the spices specified in regulations 286 to 333.

(2) For the purposes of these Regulations--

(a) "natural flavouring substance" means any flavouring substance obtained exclusively by physical processes from vegetable or animal, either in their natural state or processed, for human consumption;

(b) "nature-identical flavouring substance" means any flavouring substance chemically isolated from aromatic raw materials or obtained synthetically, and are chemically identical to substances present in natural products intended for human consumption, either processed or not.

(3) For the purposes of these Regulations, all flavouring substances, other than the flavouring substances specified in Table I to the Eighth Schedule and those imported without the written approval of the director under subregulation (4), shall be permitted flavouring substances.

(4) No person shall import any flavouring substance for use in food unless such flavouring substance has been certified safe and suitable for use in food by the relevant authority in the country of its origin or manufacture, and its importation has been approved by the Director.

(5) Notwithstanding subregulation (3), the addition of flavouring substance to food is prohibited except as otherwise permitted by these Regulations.

(6) Where the addition of flavouring substance to food is permitted by these Regulations, the flavouring substance that may be added to such food shall not include the substance specified in column (1) of Table II to the Eighth Schedule except as otherwise provided in subregulation (7).

(7) The flavouring substances specified in column (1) of the Table II to the Eighth Schedule may be added to the food specified in relation thereto in column (2) of the said Table in the proportion not greater than the maximum permitted proportion specified in relation thereto in column (3) thereof:

Provided that where the use of more than one of such flavouring substances is permitted by these Regulations, the amount of each shall be such that, when expressed as a percentage of the amount permitted singly, the sum of the several percentage does not exceed one hundred.

23. Flavour enhancer

(1) In these Regulations, "flavour enhancer" means any substance that, when added to food, is capable of enhancing or improving the flavour of that food.

(2) The substances specified in the Ninth Schedule shall be the permitted flavour enhancers within the meaning and for the purposes of these Regulations.

(3) Notwithstanding subregulation (2), the addition of flavour enhancer to food is prohibited except as otherwise permitted by these Regulations.

(4) Notwithstanding paragraph (g) of subregulation (1) of regulation 11, where a permitted flavour enhancer has been added to any food there shall be written in the label on a package containing such food the words "contains (state the chemical name of the flavour enhancer) as permitted flavour enhancer".

24. Antioxidant

(1) In these Regulations, "antioxidant" means any substance that when added to food, is capable of delaying or retarding the development in food of rancidity or other deterioration due to oxidation.

(2) The substances specified in the headings to columns (2) to (11) of the Tenth Schedule shall be the permitted antioxidants within the meaning and for the purposes of these Regulations.

(3) Notwithstanding subregulation (2), the addition of antioxidant to food is prohibited except as otherwise permitted by these Regulations.

(4) Where otherwise permitted by these Regulations, the antioxidants set out in the headings to columns (2) to (11) of the Table to the Tenth Schedule may be added to the food specified in column (1) thereof in proportions not greater than the maximum permitted proportion specified opposite those food in columns thereof applicable to the antioxidants:

Provided that the use of more than one such antioxidant is permitted by these Regulations, the amount of each shall be such that, when expressed as a percentage of the amount permitted singly, the sum of the several percentage does not exceed one hundred.

(5) Where a food preparation contains as an ingredient, any of the food specified in the Tenth Schedule, the amount of antioxidant permitted in such food preparation shall be such that when expressed as percentage of the amount permitted for that ingredient as specified in the Tenth Schedule, this percentage shall not exceed the percentage of that ingredient present in the food preparation.

25. Food conditioner

(1) In these Regulations, "food conditioner" means any substance that is added to food for a technological purpose to obtain the desired food and includes emulsifiers, antifoaming agents, stabilisers, thickeners, modified starches, gelling agents, acidity regulators, enzymes, solvents and anticaking agents, but shall not include preservative, colouring substance, flavouring substance, flavour enhancer and antioxidant.

(2) The substances specified in Table I and in column (2) of Table II, to the Eleventh Schedule shall be the permitted food conditioners within the meaning and for the purpose of the Regulations.



(3) Notwithstanding subregulation (2) the addition of food conditioner to food is prohibited except as otherwise permitted by these Regulations.

(4) Notwithstanding subregulation (3), where the addition of food conditioner to food is permitted by these Regulations, only the food conditioner specified in Table I to the Eleventh Schedule may be added to such food:

Provided that the food conditioner specified in column (2) of Table II to the Eleventh Schedule may also be added to the food specified opposite thereto in column (1) of the said Table.

(5) Where any food is added with polydextrose there shall be written in the label on a package containing such food the words "Sensitive individuals may experience a laxative effect from the excessive consumption of food containing polydextrose".

## 26. Nutrient supplement

(1) In these Regulations, 'nutrient supplement' includes any mineral, vitamin, essential amino acid or essential fatty acid which, when added either singly or in combination to food, improves or enriches the nutrient content of food.

(2) The mineral, vitamins, essential amino acids and essential fatty acid specified in table I to the Twelfth Schedule shall be the permitted nutrient supplements within the meaning and for the purposes of the these Regulations.

(3) Except as otherwise provided in these Regulations, permitted nutrient supplement may be added to any food.

(4) No person shall sell any food to which nutrient supplement other than a permitted nutrient supplement has been added.

(5) No person shall import, manufacture or advertise for sale or sell, as suitable for use in food, any nutrient supplement other than a permitted nutrient supplement.

(6) Every package containing food to which an essential amino acid or essential fatty acid or both has been added shall be labelled with--

(a) the name of the essential amino acid or essential fatty acid or both, as the case may be, added to the food; and

(b) the amount of the added essential amino acid or essential fatty acid or both, as the case may be, that is contained in specified quantity of the food.

(7) No label on a package containing any food shall bear a claim that such food is enriched, fortified, vitaminised, supplemented or strengthened, or shall contain any statement that may or is likely to convey the same meaning, or that the food is a source of one or more vitamins or minerals or both, unless a reference quantity of the food as specified in column (1) of Table II to the Twelfth Schedule provides not less than the amount of the vitamin or mineral, as the case may be, specified in relation thereto in column (2) to (17) of the said Table, that is derived from the source of nutrient supplement specified in Table I to the said Schedule.

(8) Notwithstanding subregulation (7), the label on a package of food to which an essential amino acid or essential fatty acid or both has been added may bear a claim that the food is enriched or supplemented with essential amino acid or essential fatty acid or both. Where such claim is made it shall be expressed on the label in the following form:

"This is (state the quality claimed as aforesaid) with (state the amount in milligram) of (state whether essential amino acid, essential fatty acid or both).

(9) Where the food is claimed to possess the quality as specified in subregulation (7) there shall be written in the label on a package containing such food the words "This food is (state the quality claimed as in subregulation (7)) with (state the vitamins or minerals or both and their amounts in units as expressed in Table II to the Twelfth Schedule)"

(10) Every package of nutrient supplement imported, manufactured, advertised for sale or sold or intended for sale as food shall be labelled with the maximum strength of the vitamin or mineral contained therein in stated measurement.

(11) No preparation in the form of any vitamin or mineral shall be labelled and sold as food if the largest recommended daily dosage of the preparation as stated on its label furnishes an amount of vitamin or mineral which exceeds the amount specified in Table III to the Twelfth Schedule.

## **PART VI PACKAGES FOR FOOD**

### **27. Use of harmful packages prohibited**

Except as otherwise provided in these Regulations, no person shall import, manufacture, advertise for sale or sell, or use or cause or permit to be used in the preparation, packaging, storage, delivery or exposure of food for sale, any package, appliance, container or vessel which yields or could yield to its contents, any toxic, injurious or tainting substance, or which contributes to the deterioration of the food.

### **28. Safety of packages for food**

No person shall import, manufacture, advertise for sale or sell any package, appliance, container or vessel made of enamel or glazed earthenware that is intended for use in the preparation, packaging, storage, delivery or exposure of food for sale and is either capable of imparting lead, antimony, arsenic, cadmium or any other toxic substance to any food prepared, packed, stored, delivered or exposed in it, or is not resistant to acid unless the package, appliance, container or vessel satisfies the test described in the Thirteenth Schedule.

### **29. Use of polyvinyl chloride package containing excess vinyl chloride monomer prohibited**

No person shall import, manufacture or advertise for sale or sell or use in the preparation, packaging, storage, delivery or exposure of food for sale, any rigid or semi-rigid package, appliance, container or vessel, made of polyvinyl chloride which contains more than 1 mg/kg of vinyl chloride monomer.

### **30. Food packaged in polyvinyl chloride container shall not contain excess vinyl chloride monomer**

No person shall import, prepare or advertise for sale or sell any food in any rigid or semi-rigid package, appliance, container or vessel made of polyvinyl chloride if the food contains more than 0.05 mg/kg of vinyl chloride monomer.

### **31. Use of packages for non-food product prohibited**

No person shall use, or cause or permit to be used, in the preparation, packaging, storage, delivery or exposure for sale of any food, any package, appliance, container or vessel that had been used or intended to be used for any non-food product.

32. Recycling of packages prohibited

(1) No person shall use, or cause or permit to be used, in the preparation, packaging, storage, delivery or exposure for sale--

(a) of any sugar, flour or meal, any sack that has previously been used for any purpose;

(b) of any edible fat or edible oil, any bottle or metal container, other than silos and tankers for edible fat and edible oil, that has previously been used for any purposes;

(c) of any food of non-swine origin, any package, appliance; container or vessel that is intended for use or has been used for any product of swine origin (sus scrofa);

(d) of any food, other than that packaged in an extra wrapper, any plastic bottle that has previously been used for any purpose;

(e) of any food, other than alcoholic beverage and shandy, any bottle that has previously been used for alcoholic beverage or shandy.

(2) Polycarbonate containers of not less than 20 litre in size that has previously been used for natural mineral water may be used for the same purpose.

33. Packages that may be recycled for similar product

Except as otherwise provided in regulation 33A, no person shall use, or cause or permit to be used, in the preparation, packaging, storage, delivery or exposure for sale--

(a) of any milk, soft drink, alcoholic beverage or shandy, any glass bottle that has previously been used for another food;

(b) of any vegetable, fish or fruit, any box or crate that has previously been used for another food;

(c) of any polished rice, any gunny sack that has previously been used for another food.

33A. Packages of another food that may be recycled for alcoholic beverage, shandy, vegetable and fruit

(1) Any glass bottle that has previously been used for alcoholic beverage may be used for shandy and vice-versa.

(2) Any box or crate that has previously been used for vegetable may be used in the preparation, packaging and storage of fruit and vice-versa.

34. Presumption as to the use of any package

For the purposes of regulations 32 and 33, where a package, appliance, container or vessel containing food bears any mark or label belonging to another food it shall be presumed that such package, appliance, container or vessel has been used for that particular food as shown by such mark or label.

35. Use of damaged package prohibited

(1) No person shall import, prepare or advertise for sale or sell any food container in any damaged package or container.

(2) For the purposes of subregulation (1), the term "damaged" includes--

(a) chipping or distortion that affect the integrity of the package or container, or the wholesomeness of the product or both; or

(b) perforation, corrosion or leakage, or a combination of these.

36. Toys, coins, etc. not to be placed in food

(1) There shall not be placed in food for sale or in packages of such food, any toy, coin or other article.

(2) Nothing in subregulation (1) shall prohibit the placing in food or in packages of such food--

(a) any article for measuring the recommended quantity of food to be consumed, provided that such article is sterile;

(b) the label referred to in subregulation (6) of regulation 12; or

(c) any sachet or reduced iron powder for the purpose of absorbing oxygen.

36A. Reduced iron powder

(1) The reduced iron powder specified in paragraph (c) of subregulation (2) of regulation 36 shall be enclosed in a sachet in such a manner that the oxygen absorber will not contaminate, taint or migrate into the food.

(2) Where the sachet or reduced iron powder is in direct contact with the food, the sachet itself and its label shall compose of material that will not contaminate, taint or migrate into the food.

(3) The sachet of reduced iron powder may contain one or more of the following:

(i) calcium chloride;

(ii) calcium hydroxide;

(iii) carbon, activated;

(iv) gypsum;

(v) iron oxide;

(vi) magnesium hydroxide;

(vii) magnesium stearate;

(viii) salt;

(x) talc;

(xi) water;

(xii) zeolite.

(4) The sachet of reduced iron powder shall be labelled with the words 'OXYGEN ABSORBER' or any word or words having the same or similar effect and shall be followed by the words 'DO NOT EAT CONTENTS' and 'CONTAINS IRON POWDER'.

## **PART VII INCIDENTAL CONSTITUENT**

### **37. Incidental constituent**

(1) In these Regulations, "incidental constituent" means any foreign, extraneous, toxic, noxious or harmful substances that is contained or present in or on any food and includes metal contaminant, microorganisms and their toxins, drug residue and pesticide residue but does not include preservative, colouring substance, flavouring substance, flavour enhancer, antioxidant, food conditioner, non-nutritive sweetening substance or nutrient supplement or any other substance permitted to be added to food by these Regulations.

(2) No person shall keep, carry, spread or use, or cause or permit to be kept, carried, spread or used, any toxic, noxious or harmful substance so as to expose a food intended for sale to the risk of contamination by that substance at any time in the course of the preparation, manufacture, storage, packaging, carriage, delivery, or exposure for sale, of the food.

(3) No person shall import, prepare or advertise for sale or sell any food containing any incidental constituent, except as otherwise specified in regulations 38, 39, 40 and 41.

### **38. Metal contaminant**

(1) No person shall import, prepare or advertise for sale or sell any food, specified in column (1) of Table I to the Fourteenth Schedule which contains the substances set out in the headings to columns (2) to (9) of the said Table in a proportion greater than the maximum permitted proportion specified opposite that food in the columns thereof applicable to the substances.

(2) No person shall import, prepare or advertise for sale or sell the food additive specified in column (I) of Table II to the Fourteenth Schedule which contains the substances set out in the headings to columns (2) to (8) of the said Table in a proportion greater than the maximum permitted proportion specified opposite that food additive in the column thereof applicable to the substances.

### **39. Microorganisms and their toxins**

(1) In these Regulations, "microorganisms and their toxins" includes bacteria, fungi and their toxins.

(2) No person shall import, prepare or advertise for sale or sell any food ready for consumption that is contaminated with pathogenic microorganisms.

(3) No person shall import, prepare or advertise for sale or sell any food, excluding water, specified in column (1) of Table I to the Fifteenth Schedule which contain bacteria in numbers greater than the numbers specified opposite that food in columns (2), (3) and (4) of the said Table for total plate, coliform and *Escherichia coli*, count respectively.

(4) No person shall import, prepare or advertise for sale or sell any food which contains the mycological contaminant specified in column (1) of Table II to the Fifteenth Schedule in proportion greater than the proportion specified opposite thereto in column (2) of the said Table.

40. Drug residue

(1) In these Regulations, "drug" means any substance or mixtures used internally or externally for therapeutic, prophylactic or growth promotion purposes or for modification of physiological function or behaviour in animals.

(2) "Drug residue" means the parent compounds of the drug and/or their metabolites in any edible portion of the animal product, and include residues of associated impurities of the drug concerned.

(3) No person shall import, sell, expose or offer for sale or delivery, any food intended for human consumption which contains drug residues greater than the amount as set out in Table I, to the Fifteenth A Schedule.

(4) Notwithstanding subregulation (3), either chlortetracycline or oxytetracycline may be incorporated in ice used for preserving fresh fish, and unpeeled shrimps, provided that the concentration of one of these drug shall not exceed 5 parts per million in the product.

(5) Notwithstanding subregulations (3) and (4), no person shall import, sell, expose or offer for sale or delivery, any food intended for human consumption which contains the drugs as set out in Table II to the Fifteenth A Schedule.

41. Pesticide residue

(1) For the purposes of these Regulations, the term "pesticide" includes--

(a) any preparation used, or capable or purporting to be capable of being used, for preventing the attack of, or for destroying--

(i) fungi or other parasitic plants or bacteria that affect or attack plants, fruits, grains, animals or property;

(ii) insects or other pests that affect or attack plants, fruits, animals, or property;

(iii) noxious animals or noxious birds; or

(iv) weeds or other noxious plants; and

(b) any substance purporting to be pesticide.

(2) No person shall expose, cause or permit to be exposed, any food, excluding water, in the course of its preparation, storage, packaging, delivery, importation or exposure for sale, to any pesticide, where such exposure will result in a residue on or in food that is greater than the amount as set out in the Sixteenth Schedule.

(3) No person shall import, prepare for sale or sell any food containing pesticide residue in a proportion greater than the proportion specified for that food in relation to that pesticide residue as set out in the Sixteenth Schedule.

(4) For the purpose of these Regulations, the group names of food are as set out in the Sixteenth A Schedule.

**PART VIII**  
**STANDARDS AND PARTICULAR LABELLING REQUIREMENTS FOR FOOD**

## Cereal, Cereal Product, Starch and Bread

### 42. Flour

(1) Flour shall be the fine, clean and sound product obtained in the milling or grinding of sound, cleaned cereal, tubers and piths of plants and includes the food for the food for which a standard is prescribed in regulations 43 to 48 and regulations 51, 53, 55, 57, 58 and 59.

(2) Flour may contain ascorbic acid, sulphur dioxide or sulphites and not more than 50 mg/kg of benzoyl peroxide as permitted food conditioner.

### 43. Wheat flour

(1) Wheat flour shall be the fine, clean and sound product obtained in the milling of sound, cleaned wheat. It shall not yield more than 1 per cent of ash.

(2) Wheat flour for bread may contain azodicarbonamide not exceeding 45 mg/kg and calcium peroxide not exceeding 100 mg/kg as permitted food conditioner.

### 44. Chlorinated wheat flour

### 45. Gluten wheat flour

### 46. Protein-increased wheat flour

### 47. Self-raising wheat flour

### 48. Wholemeal wheat flour

### 49. Rice

### 50. Milled rice

### 51. Rice flour or ground rice

### 52. Glutinous rice

### 53. Glutinous rice flour

### 54. Tapioca or cassava

### 55. Tapioca flour or tapioca starch

### 56. Sago

### 57. Sago flour

### 58. Corn flour or corn starch

### 59. Custard powder

### 60. Meal

### 61. Wheat germ meal or wheat germ

- 62. Oatmeal
- 63. Pasta
- 64. Prepared cereal food
- 65. Bread
- 66. White bread
- 67. [Deleted by P.U.(A) 162/88]
- 68. Fruit bread
- 69. Milk bread
- 70. Meal bread
- 71. [Deleted by P.U.(A) 162/88]
- 72. Rye bread
- 73. Wheat-germ bread
- 74. Wholemeal bread
- 75. Enriched bread

#### Malt and Malt Extract

- 76. Malt

In these Regulations, "malt" means the grain of barley, or of any other cereal that has germinated and has been subsequently dried.

- 77. Malt extract

(1) Malt extract shall be the substance obtained by evaporating an aqueous extract of malt at a temperature not exceeding 55 C.

(2) Malt extract shall contain not less than 70 per cent of total solids derived wholly from malt.

(3) The diastatic power of malt extract shall be such as to ensure that 10 gm of the extract shall, in 30 minutes at a temperature of 40 C, convert 25 g of pure anhydrous potato starch into an equivalent amount of maltose.

- 78. Bakers' malt extract, commercial malt extract or bakers' maltose

(1) Bakers' malt extract, commercial malt extract or bakers' maltose shall contain not less than 70 per cent of solids derived wholly from malt. It shall possess the diastatic power prescribed for malt.

(2) There shall be written in the label on a package containing bakers' malt extract that is devoid of enzymic activity the word "non-diastatic".



## Food Aerating Substance

79. Cream of tartar

80 Acid phosphate

81 Baking powder

## Milk and Milk Product

82 Milk, raw milk or fresh milk

83 Milk product

Milk product shall be any product prepared from milk and includes the food for which a standard is prescribed in regulations 84 to 87 and regulations 89 to 116.

84 Skimmed milk, skim milk, non-fat milk or separated milk

(1) Pasteurized milk shall be milk that has been efficiently heat-treated by the following Holding Method or by the High Temperature Short Time Method respectively:

(a) by the Holding Method, the temperature of the milk is raised to not less than 63 C and not more than 65 C for at least 30 minutes and then immediately and rapidly reduced to 4 C or less and maintained at that temperature with protection from contamination until the milk is removed from the premises for delivery;

(b) by the High Temperature Short Time Method, the temperature of the milk is raised to not less than 73 C and retained at that temperature for at least 15 seconds or its equivalent of time and temperature relationship and then immediately and rapidly reduced to 4 C or less and maintained at that temperature with protection from contamination until the milk is removed from the premises for delivery.

(2) Pasteurized milk shall conform to the following tests:

(a) when subjected to the Reductase Test the sample shall not completely decolourize the methylene blue solution in less than 5 hours;

(b) (Deleted by P.U.(A) 162/88).

(c) when subjected to the Phosphatase Test, it shall give a reading not exceeding 10 µg p-nitrophenol per ml of milk;

(d) when pasteurized milk is homogenized, it shall comply with the Homogenization Test.

(3) There shall be written in the label on a package containing pasteurized milk the words "pasteurized milk".

85 Pasteurized milk

86. Sterilized milk

(1) Sterilized milk shall be milk which has been filtered, homogenized and thereafter heated to and maintained at a temperature of not less than 100 C for a length of time sufficient to render it commercially sterile and shall be packed in hermetically sealed containers.

(2) (Deleted by P.U. (A) 162/88).

(3) There shall be written in the label on a package containing sterilized milk the words "sterilized milk".

87 Ultra high temperature milk or U.H.T. milk

(1) Ultra high temperature milk or U.H.T. milk shall be milk which has been subjected treatment by being retained at a temperature of not less than 135 C for at least two seconds to render it commercially sterile and immediately aseptically packed in sterile containers.

(2) There shall be written in the label on a package containing ultra high temperature milk or U.H.T. milk the words "ultra high temperature milk" or "U.H.T. milk", as the case may be.

88 Reference to milk as food

Any reference in these Regulations to "milk" as food or as ingredient that shall or may be included in any food shall be deemed to be reference to "pasteurized milk", "sterilized milk", "ultra high temperature milk" or "U.H.T. milk", but shall not include milk, raw milk or fresh milk as specified in regulation 82.

89 Flavoured milk

90 Full cream milk powder or dried full cream milk

91 Skimmed milk powder, skim milk powder, dried non-fat milk solids or separated milk powder

92 Recombined milk

(1) Recombined milk shall be the product prepared from the constituents of milk combined with water or milk or both and shall be subjected to pasteurization, sterilization or ultra high temperature. It may contain salt and permitted food conditioner. In all other respects, it shall comply with the standard for pasteurized milk, sterilized milk or ultra high temperature milk, as the case may be, prescribed in regulations 85, 86 and 87.

(2) There shall be written in the label on a package containing recombined milk the words "recombined milk" and the words shall be conjoined in uniform lettering with the type of heat treatment applied.

93 Reconstituted milk

(1) Reconstituted milk shall be the liquid product prepared by the addition of water to full cream milk powder and shall be subjected to pasteurization, sterilization or ultra high temperature. It may contain salt and permitted food conditioner. In all other respects, it shall comply with the standard for pasteurized

milk, sterilized milk or ultra high temperature milk, as the case may be, prescribed in regulations 85, 86 and 87.

(2) There shall be written in the label on a package containing reconstituted milk the words "reconstituted milk" and the words shall be conjoined in uniform lettering with the type of heat treatment applied.

94 Evaporated milk or unsweetened condensed milk

95 Condensed milk or sweetened condensed milk

(1) Condensed milk or sweetened condensed milk shall be the product obtained by evaporating from milk, a portion of its water or by recombining milk constituents and adding sugar to remainder.

(2) Condensed milk or sweetened condensed milk shall contain not less than--

(a) 8 per cent of milk fat;

(b) 28 per cent of total milk solids; and

(c) 670 International Units of vitamin A per 100 g.

(3) There shall be written in the label on a package containing condensed milk or sweetened condensed milk--

(a) the words, "condensed milk" or 'sweetened condensed milk", as the case may be, immediately followed by the words "NOT SUITABLE FOR INFANTS". The words shall from the first line or lines of the label and no other words shall appear in the same line or lines; and

(b) the words "to prepare a liquid milk which shall contain not less than 3.25 per cent of milk fat and not less than 8.5 per cent of non-fat milk solids add (state the number) parts of water by volume to 1 part of this sweetened condensed milk by volume".

96 Lactose hydrolysed milk

97 Filled milk

98 Evaporated filled milk or unsweetened condensed filled milk

99 Condensed filled milk or sweetened condensed filled milk

100 Cream or raw cream

101 Pasteurized cream

102 Reduced cream or pouring cream

- 103 Butter
- 104 Recombined butter
- 105 Ghee
- 106 Cheese
- 107 Cottage cheese
- 108 Cream cheese
- 109 Processed cheese
- 110 Cheese paste, cheese spread or cheese mixture
- 111 Club cheese or lucheon cheese
- 112 Dried cheese or powdered cheese
- 113 Cultured milk or fermented milk
- 114 [Deleted by P.U.(A) 162/88]
- 115 [Deleted by P.U.(A) 162/88]
- 116 Ice cream
- 117 Particular labelling requirement of milk and milk product

#### Sweetening Substance

- 118 Sugar

(1) Sugar shall be the food chemically known as sucrose and includes granulated sugar, loaf sugar, custor sugar and powdered sugar.

(2) Sugar--

(a) shall contain not less than 99.5 per cent of sucrose; and

(b) shall not yield more than 0.03 per cent of sulphated ash.

- (3) Sugar may contain permitted preservative.

119 Soft brown sugar

(1) Soft brown sugar shall be the clean, partially refined, granulated product prepared from a source of sugar.

(2) Soft brown sugar--

(a) shall contain not less than 90 per cent of sugar and invert sugar;

(b) shall not contain more than 4.5 per cent of water; and

(c) shall not yield more than 3.5 per cent of sulphated ash.

(3) Soft brown sugar may contain caramel as a colouring substance.

120 Coloured sugar or rainbow sugar

In these Regulations, sugar sold under the description "coloured sugar" or 'rainbow sugar', or any other designation indicating a decorative product, excluding soft brown sugar, may contain permitted colouring substance, but in all other respects shall comply with the standard for sugar prescribed in regulation 118.

121 Dextrose anhydrous

122 Dextrose monohydrates

123 Refiner's syrup

124 Glucose

125 Glucose syrup

126 Gula melaka

127 Gula kabung

128 Fructose

129 High fructose glucose syrup

130 Honey

131 Icing sugar

132 Molasses

132A Artificial sweetening substance

133 Non-nutritive sweetening substance

134 Aspartame, glycerol and sorbitol

#### Confection

135 Flour confection

136 Sugar confection

137 Frozen confection

138 Ice confection

139 Table confection

140 Particular labelling requirement of confection

#### Meat and Meat Product

141 Meat or fresh meat

(1) Meat or fresh meat shall be the edible part of the skeletal muscle of an animal, other than fish, that is normally used for human consumption and that was healthy at the time of slaughter. It may contain accompanying and overlying fat together with portions of bone, skin, sinew, nerve and blood vessels that normally accompany the muscle tissue and are not separated from it in the process of dressing. It may be accompanied by edible organs.

(2) For the purposes of these Regulations, lean meat shall be meat from which the overlying fat has been removed. It shall not contain more than 15 per cent of total fat.

(3) Meat may contain permitted colouring substance used in grading or identifying meat as specified in subregulation (5) of regulation 21

142 Chilled meat

Chilled meat shall be meat that has been maintained in a wholesome condition at a temperature between minus 1°C to 10°C and includes frozen meat that has been thawed at a temperature of not more than 10°C.

143 Frozen meat

Frozen meat shall be meat that for one continuous period from the time of preparation for sale has been maintained at a temperature below minus 18°C and shall not have been thawed before sale.

144 Minced meat or ground meat

(1) Minced meat or ground meat shall be fresh, chilled, or frozen meat that has been disintegrated by mincing or chopping.

(2) Minced meat or ground meat shall not contain-

(a) meat of different animal origin;

(b) more than 30 per cent of fat.

(3) For the purposes of these Regulations, minced meat or ground meat that is described as "lean" shall not contain more than 15 per cent of total fat.

145 Meat product

(1) Meat product shall be the product prepared from meat and includes any food for which a standard is prescribed in regulations 146 to 153.

(2) For the purposes of these Regulations, meat product of pork origin, *Sus scrota*, shall include ham and bacon.

146 Meat paste

(1) Meat paste shall be the meat product in the form of paste prepared from meat, cooked or uncooked, with or without other food and shall contain not less than 75 per cent of meat.

(2) Meat paste may contain permitted flavour enhancer and permitted food conditioner including ascorbic acid, sodium ascorbate, isoascorbic acid and sodium isoascorbate.

147 Manufactured meat

(1) Manufactured meat shall be the meat product prepared from meat, whether cut, chopped, minced or comminuted, cooked or uncooked, with or without the addition of salt, sugar, vinegar, sorbitol, spice, edible fat or edible oil and other food, and is sold as cuts in packages or shaped in casings or packages.

(2) For the purposes of these Regulations, manufactured meat shall include meat burger, sausage and corned, cured, pickled or salted meat.

(3) Manufactured meat shall, whether in cuts or in the form of sausages, with or without skins, or in the form of meat loaves, or in any other form, contain not less than 65 per cent of meat. It shall contain not less than 1.7 per cent of nitrogen in organic combination and shall not contain more than 30 per cent of fat.

(4) The provisions of subregulation (3) relating to the proportion of fat that may be contained in manufactured meat shall not apply to manufactured meat sold in casing and described as salami or salami-type sausage, lup cheong and sausages from edible organs.

(5) For the purposes of these Regulations, meat burger does not include any separable bread or other separable food that may enclose, or be enclosed with the meat product.

(6) Where manufactured meat is sold in casing that is edible, the casing shall, for the purpose of computing any of the preparation specified in this regulation, be deemed to be an integral portion of the said meat.

(7) Manufactured meat may contain -

(a) where such meat or part of such meat is corned, cured, pickled or salted, sodium nitrite, potassium nitrite, sodium nitrate or potassium nitrate, alone or in combination, as permitted preservative, provided that the final product does not contain more than 200 ppm of total nitrate and nitrite calculated together as sodium nitrite;

(b) in its uncooked form other than meat burger, permitted preservative;

(ba) permitted colouring substance;

(c) permitted flavouring substance;

(d) permitted flavour enhancer; and

(e) the following permitted food conditioner:

(i) any phosphate in such a proportion that the total phosphorus content calculated as phosphorus pentoxide does not exceed 0.3 per cent;

(ii) ascorbic acid, sodium ascorbate, isoascorbic acid and sodium isoascorbate.

(8) For the purposes of these Regulations, casing may contain permitted colouring substance.

(8A) Canned manufactured meat shall contain not less than 90 per cent of manufactured meat.

(9) There shall be written in the label on a package containing meat burger, the common name of the meat from which it is prepared conjoined with the word "burger".

(10) Where manufactured meat is sold in casing, there shall be written in the label on a package containing such food, the type of casing used. In the case of casing of animal origin, the name of the animal from which it is prepared shall be declared on the label.

(11) There shall be written in uniform lettering in the label on a package containing canned manufactured meat the words "manufactured meat" or any other word or words having the same or a similar effect.

(12) The word "meat" shall not appear in the label on a package containing canned manufactured meat unless it is conjoined with the word "manufactured".

#### 148 Smoked meat

(1) Smoked meat shall be the meat product obtained by subjecting meat or manufactured meat to the action of smoke derived from wood that is free from paint or timber preservatives. It may contain formaldehyde incidentally absorbed in the processing in a proportion not exceeding 5 mg/kg.

(2) Smoked meat may contain permitted flavour enhancer.



149 Canned meat

(1) Canned meat shall be meat or smoked meat packed in clean containers that are hermetically sealed and processed by heat to ensure preservation. It may contain salt, potable water and brine.

(2) Canned meat shall contain not less than 90 per cent of meat.

(3) Canned meat may contain -

(a) sodium nitrate, potassium nitrate, sodium nitrite, or potassium nitrite, alone or in combination, as permitted preservative, provided that the final product does not contain more than 200 ppm of total nitrate and nitrite calculated together as sodium nitrite;

(b) permitted flavouring substance;

(c) permitted flavour enhancer; and

(d) any phosphate as permitted food conditioner in such a proportion that the total phosphorus content calculated as phosphorus pentoxide does not exceed 0.3 per cent.

150 [Deleted by P.U.(A) 162/88]

151 Canned meat with other food

(1) Canned meat with other food shall be the meat product prepared from meat, manufactured meat or smoked with other food, packed in clean containers that are hermetically sealed and processed by heat to ensure preservation. Where the meat is named first in the description or name on the container, the product shall contain not less than 45 per cent of meat of the kind so named.

(2) Canned meat with other food may contain -

(a) sodium nitrate, potassium nitrate, sodium nitrite or potassium nitrite, alone or in combination, as permitted preservative, provided that the final product does not contain more than 200 ppm of total nitrate and nitrite calculated together as sodium nitrite;

(b) permitted flavouring substance;

(c) permitted flavour enhancer; and

(d) permitted food conditioner, including any phosphate, in such a proportion that the total phosphorus content calculated as phosphorus pentoxide, does not exceed 0.3 per cent.

(3) There shall be written in the label on a package containing canned meat with other food the words "meat with (state the name of the other food)" or any other word or words having the same or a similar effect

152 Meat extract or meat essence

(1) Meat extract or meat essence shall be the meat product obtained solely from meat by extraction, or expression or both and may be concentrated. It shall contain not less than 80 per cent of meat extract. It may contain salt and spices.

(2) Meat extract or meat essence may contain caramel as a colouring, substance, permitted flavouring substance, permitted flavour enhancer and permitted food conditioner.

153 Edible gelatin

(1) Edible gelatin shall be the clean, wholesome product obtained by processing the skin, bones or other collagenous materials of animals ordinarily used for human consumption. It shall not contain more than 16 per cent of water and shall not yield more than 3 per cent of ash. A 5 per cent aqueous solution of edible gelatin maintained at 18.5°C for 2 hours shall form a jelly. A 5 per cent solution prepared by soaking the edible gelatin for 1 hour in cold water shall, on warming to 60°C with stirring, be clear and light in colour and free from offensive taste and odour.

(2) Edible gelatin may contain permitted preservative.

(3) No label on any package containing gelatin shall claim that the food is edible gelatin unless the common name of the animal from which the edible gelatin is obtained is stated on such label.

(4) Where edible gelatin has been added to any food, there shall be written in the label on a package containing such food, in not less than 10 point lettering, the words "contains edible gelatin from (state the common name of the animal from which the edible gelatin is obtained).

(5) Every package containing edible gelatin shall be labelled with a direction for its use.

154 Meat or meat product shall not contain oestrogen residue

(I) For the purposes of these Regulations, no meat or meat product shall contain residue of the following compounds:

(a) diethylstilbestrol [3, 4-bis (p-hydroxyphenyl)-3-hexene];

(b) hexoestrol [3, 4-bis (p-hydroxyphenyl)-n-hexane];

(c) dienestrol [3, 4-bis (p-hydroxyphenyl)-2, 4-hexadiene].

155 Particular labelling requirement of meat and meat product

(I) There shall be written in the label on a package containing meat and meat product, in not less than 10 point lettering-

(a) the common name of the kinds of meat from which its content has been prepared; and

(b) where its content consists of two or more kinds of meat, the common name of the kind of meat present, in descending order of the proportion present.

Fish and Fish Product

156 Fish

(I) Fish includes any of marine, brackish water or fresh water fish, crustacean, mollusc and other aquatic life that is edible by human being. It also includes fish roe.

(2) For the purposes of these Regulations, fish that are cultivated or bred for human consumption shall have been procured from clean location.

(3) Chilled fish shall be fish which has been maintained in a wholesome condition at a temperature between minus 1°C to 10°C and includes frozen fish that has been thawed at a temperature of not more than 10°C.

(4) Frozen fish shall be the fish that for one continuous period has been maintained in a wholesome condition at a temperature below minus 18°C and that has not been thawed before use. (5) Fish may contain permitted colouring substance used in grading of fish as specified in subregulation ( 5) of regulation 21.

#### 157 Fish product

Fish product shall be any product prepared from fish and includes the food for which a standard is prescribed in regulations 158 to 170.

#### 158 Cured, pickled or salted fish

(1) Cured fish, pickled fish, or salted fish shall be fish product prepared from cooked or uncooked fish, that has been treated with salt, sugar, vinegar or spices.

(2) Cured fish, pickled fish or salted fish may contain permitted flavour enhancer and ascorbic acid, sodium ascorbate, isoascorbic acid or sodium isoascorbate as permitted food conditioner.

#### 159 Smoked fish

(1) Smoked fish shall be fish product that is prepared from cured, pickled or salted fish that has been maintained in a wholesome condition, with or without the addition of salt, and subjected to the action of smoke derived from wood that is free from paint or timber preservative.

(2) Smoked fish may contain -

- (a) formaldehyde incidentally absorbed in the processing in a proportion not exceeding 5 mg/kg; and
- (b) permitted flavour enhancer.

#### 160 Prepared fish

(1) Prepared fish shall be fish product prepared from fish or cured, pickled, salted or smoked fish, whether whole or comminuted, cooked or uncooked, with or without the addition of other food, and may be canned. Prepared fish also includes dried prepared fish.

(2) Prepared fish may contain permitted flavour enhancer and permitted food conditioner.

(3) Dried prepared fish shall be fish product prepared by drying fish that has been treated with sugar, saccharin, sodium saccharin and other food. It shall be dried under artificially induced conditions.

#### 161 Canned fish

(1) Canned fish shall be fish or prepared fish packed in clean containers that are hermetically sealed and processed by heat to ensure preservation. It may contain condiments, potable water, brine, sauce and edible oils.

(2) Canned fish shall contain not less than 55 per cent of fish.

- (3) Canned fish may contain permitted flavour enhancer and permitted food conditioner including-
- (a) phosphate in such proportion that the total phosphorus content calculated as phosphorus pentoxide does not exceed 0.3 per cent; and
  - (b) calcium disodium ethylenediamine tetra-acetate in a proportion not exceeding 300 mg/kg.

162 Fish paste

(1) Fish paste shall be the fish product in the form of paste obtained by salt fermentation of fish but shall not include belacan.

(2) Fish paste -

(a) shall contain not less than -

(i) 15 per cent of salt; and

(ii) 30 per cent of protein;

(b) shall not contain more than -

(i) 40 per cent of water; and

(ii) 25 per cent of ash; and

(c) shall be clean and wholesome and shall not contain other extraneous matter.

(3) Fish paste may contain permitted preservative, permitted colouring substance and permitted flavour enhancer.

163 Belacan

(1) Belacan shall be the fish product in the form of paste obtained by salt fermentation of fresh shrimp or prawn or both.

(2) Belacan -

(a) shall contain not less than -

(i) 15 per cent of salt; and

(ii) 30 per cent of protein;

(b) shall not contain more than-

(i) 40 per cent of water; and

(ii) 30 per cent of ash; and

(c) shall be clean and wholesome and shall not contain any extraneous matter.

(3) Belacan may contain permitted preservative, permitted colouring substance and permitted flavour enhancer.

164 Fish sauce

(1) Fish sauce shall be the fish product in the form of liquid prepared from fresh fish, other than shell-fish, with salt fermentation and includes budu.

(IA) For the purpose of these Regulations, budu shall be the fish product obtained by salt fermentation of anchovies of *Stolephorus* species or mixture of anchovies with other small fish.

(2) Fish sauce -

(a) shall contain not less than -

(i) 15 per cent of salt; and

(ii) 5 per cent of protein;

(b) may contain other food; and

(c) shall be clean and wholesome and shall not contain other extraneous matter.

(3) Fish sauce may contain permitted preservative, caramel as a colouring substance and permitted flavour enhancer.

165 [Deleted by P.U.(A) 162/88]

166 Cincalok

(1) Cincalok shall be the fish product obtained by salt fermentation of fresh shrimp of *Acetes* species with the addition of rice or other fermentable carbohydrates.

(2) Cincalok -

(a) shall contain not less than-

(i) 10 per cent of protein; and

(ii) 10 per cent of salt;

(b) shall contain not more than 15 per cent of ash;

(c) may contain other food; and

(d) shall be clean and wholesome and shall not contain other extraneous matter.

(3) Cincalok may contain permitted preservative, permitted colouring substance and permitted flavour enhancer.

167 Fish ball or fish cake

(1) Fish ball or fish cake shall be the fish product prepared from a mixture of fish with starch, with or without condiments and vegetables and the mixture formed into balls or cakes. Each ball or cake shall contain not less than 50 per cent of fish.

(2) Fish ball or fish cake may contain permitted flavour enhancer and permitted food conditioner.

168 Fish keropok

(1) Fish keropok shall be the fish product prepared from fish and starch with or without condiments.

(2) Fish keropok, in its unfried form, shall contain-

(a) in the case of fish keropok prepared from fresh fish other than crustacean and mollusc, not less than 15 per cent of protein; and

(b) in the case of fish keropok prepared from crustacean and mollusc, not less than 6.9 per cent of protein.

(3) Fish keropok may contain permitted colouring substance and permitted flavour enhancer

(4) There shall be written in the label on a package containing fish keropok. the word "fish", "prawn", "cuttle fish" or the name of other type offish, as the case may be. or the common name of the fish, immediately followed in uniform lettering of not less than 10 point with the word "keropok".

#### 169 Otak udang, petis or heko

(1) Otak udang. petis or heko shall be the fish product obtained from prawn by extraction and shall be concentrated. It may contain other food It shall not contain more than 26 per cent of water.

(2) Otak udang. petis or heko may contain permitted preservative. caramel as a colouring substance and permitted flavour enhancer.

#### 170 Pekasam

(1) Pekasam shall be the fish product obtained by the fermentation of fish with the addition of carbohydrates. It may contain condiments and ingredients necessary to achieve the desired flavour and shall not less than 10 per cent of salt.

(2) Pekasam may contain permitted preservative. permitted colouring substance and permitted flavour enhancer.

#### Egg and Egg Product

##### 171 Egg

(1) Egg shall be bird. including poultry, or turtle egg. in which no putrefaction and no development of the embryo has begun, and which has not been incubated and whose shell is free from extraneous matter and unbroken.

(2) The term "fresh egg" means egg which has not been subjected to any process of cooking or preservation.

##### 172 Liquid egg

(1) Liquid egg shall be the whole egg removed from the shell and may be frozen or chilled but does not include reconstituted dried egg.

(2) Liquid egg or a mixture of liquid egg yolk and liquid egg white shall be prepared from eggs of poultry of the same order.

(3) Liquid egg or a mixture of liquid egg yolk and liquid egg white may contain permitted food conditioner.

(4) Liquid egg shall not be sold or used in the manufacture of food unless it has been pasteurized by being retained at a temperature not lower than 64°C for at least 2.5 minutes and immediately rapidly cooled to a temperature not higher than 7°C.

(5) Notwithstanding subregulation (4), liquid egg freshly produced on premises may be used immediately thereafter

173 Liquid egg yolk

(1) Liquid egg yolk shall be the yolk of fresh egg separated as completely as is practicable from the white thereof

(2) Liquid egg yolk shall be prepared from eggs of poultry of the same order.

(3) Liquid egg yolk may contain permitted food conditioner.

(4) Liquid egg yolk shall not be sold or used in the manufacture of food unless it has been pasteurized by being retained at a temperature not lower than 60°C for at least 3.5 minutes and immediately rapidly cooled to a temperature not higher than 7°C.

(5) Notwithstanding subregulation (4), liquid egg yolk freshly produced on premises may be used immediately thereafter

174 Liquid egg white

(1) Liquid egg white shall be the white of fresh egg separated as completely as is practicable from the yolk thereof.

(2) Liquid egg white shall be prepared from eggs of poultry of the same order.

(3) Liquid egg white may contain permitted food conditioner.

(4) Liquid egg white shall not be sold or used in the manufacture of food unless it has been pasteurized by being retained at a temperature not lower than 55°C for at least 9.5 minutes and immediately rapidly cooled to a temperature not higher than 7°C

(5) Notwithstanding subregulation (4), liquid egg white freshly produced on premises may be used immediately thereafter.

175 Dried egg, dried egg yolk and dried egg white

(1) Dried egg, dried egg yolk or dried egg white shall be the product obtained by suitably drying liquid egg or liquid egg white or liquid egg yolk, as the case may be, and shall contain not more than 5 per cent of water.

(2) Dried egg, dried egg yolk and dried egg white may contain permitted food conditioner.

176 Reference to egg as food or as ingredient in food

Any reference in these Regulations to "egg" as food or as an ingredient that shall or may be included in any food shall be deemed to be also a reference to "liquid egg", "liquid egg yolk", "liquid egg white", "dried egg", "dried egg yolk" and "dried egg white", as the case may be.

177 Preserved egg

178 Particular labelling requirement of egg

(1) Preserved egg shall be fresh poultry egg that has been preserved by the application of salt or any substance.

(2) Preserved egg may contain permitted food conditioner.

Edible Fat and Edible oil

179 General standard for edible fat and edible oil

(1) For the purposes of these Regulations, "edible fat" and "edible oil" means any food composed of triglycerides of fatty acids of vegetable or animal origin but does not include cream, pasteurized cream, reduced cream, butter and recombined butter as specified in regulations 100, 101, 102, 103 and 104 respectively.

(2) Fat of animal origin must be produced from animal that was healthy at the time of slaughter and is fit for human consumption.

(3) Edible fat and edible oil shall be free from adulterants, rancidity, offensive odour and taste and, unless otherwise provided in these Regulations, shall not contain more than 10 milliequivalents of peroxide oxygen per kilogram of edible fat or edible oil. It shall not contain any mineral oil or any non-food grade fat or oil.

(4) Edible fat or edible oil in its single form shall be free from admixtures with other fats or oils.

(5) Edible fat and edible oil may contain permitted food conditioner and permitted antioxidant in addition to any other food additive that is permitted in the particular edible fat and edible oil as specified in these Regulations.

(6) Polyunsaturated fat and oil are edible fat and edible oil in which the total fatty acids present contain not less than 40 per cent of cis-methylene interrupted polyunsaturated fatty acids.

(7) In these Regulations, where edible fat and edible oil are stated to be derived from a particular source, they shall have been obtained entirely from that source.

180 Dripping

(1) Dripping shall be edible fat rendered from fresh, clean, sound fatty tissues of bovine, ovine or caprine animal or a combination of these, that was healthy at the time of slaughter and fit for human consumption.

(2) Dripping -

(a) shall have-

(i) a specific gravity (40°C/water at 20°C) of from 0.893 to 0.904;



- (ii) a refractive index (40°C) of from 1.448 to 1.460;
  - (iii) a saponification value of from 190 to 202 milligrams potassium hydroxide per gram;
  - (iv) an iodine value of from 32 to 50;
  - (v) an acid value of not more than 2.5 milligrams potassium hydroxide per gram; and
  - (vi) a peroxide value of not more than 20 milliequivalents peroxide oxygen per kilogram; and
- (b) shall not contain more than 12 g/kg of unsaponifiable matter.

181 Suet

(1) Suet shall be edible fat rendered from fresh, clean, sound fatty tissues from the region of the kidney or loin or caul of bovine, ovine or caprine animal or a combination of these that was healthy at the time of slaughter and fit for human consumption.

(2) Suet -

(a) shall have:

- (i) a specific gravity (40°C/water at 20°C) of from 0.893 to 0.898;
  - (ii) a refractive index (40°C) of from 1.448 to 1.460;
  - (iii) a saponification value of from 190 to 200 milligrams potassium hydroxide per gram;
  - (iv) an iodine value of from 32 to 47;
  - (v) an acid value of not more than 2 milligrams of potassium hydroxide per gram; and
  - (vi) a peroxide value of not more than 20 milliequivalents peroxide oxygen per kilogram; and
- (b) shall not contain more than 10 g/kg of unsaponifiable matter.

182 Lard

(1) Lard shall be edible fat rendered from fresh, clean, sound fatty tissues of swine (*Sus scrofa*) that was healthy at the time of slaughter and fit for human consumption.

(2) Lard -

(a) shall have:

- (i) a specific gravity (40°C/water at 20°C) of from 0.896 to 0.903;
  - (ii) a refractive index (40°C) of from 1,448 to 1,460;
  - (iii) a saponification value of from 192 to 203 milligrams potassium hydroxide per gram;
  - (iv) an iodine value of from 45 to 70; and
  - (v) an acid value of not more than 1.3 milligrams potassium hydroxide per gram; and
- (b) shall not contain more than 10 g/kg of unsaponifiable matter.

183 Refined, bleached, deodorized palm stearin

(1) Refined, bleached, deodorized palm stearin shall be the solid fraction obtained by the fractionation of either crude palm oil, which is subsequently refined, bleached and deodorized or by the fractionation of refined, bleached, deodorized palm oil as specified in regulation 196.

(2) Refined, bleached, deodorized palm stearin-  
(a) shall have:

- (i) an iodine value of from 21.6 to 49.4;
  - (ii) a saponification value of from 193 to 206 milligrams of potassium hydroxide per gram; and
  - (iii) a melting point of not less than 44 °C; and
- (b) shall not contain more than:

- (i) 0.15 per cent of water and impurities; and
- (ii) 0.20 per cent of free fatty acid (as palmitic acid).

#### 184 Neutralized, bleached, deodorized palm stearin

(1) Neutralized, bleached, deodorized palm stearin shall be the solid fraction obtained by the fractionation of either crude palm oil, which is subsequently neutralized, bleached and deodorized or by the fractionation of neutralized, bleached, deodorized palm oil as specified in regulation 197.

(2) Neutralized, bleached, deodorized palm stearin shall comply with the standard for refined, bleached, deodorized palm stearin as specified in subregulation (2) of regulation 183.

#### 185 Margarine

(1) Margarine shall be the plastic or fluid emulsion of edible fat or edible oil and is capable of being used for the same purpose as butter. It may contain milk and milk sugars.

- (2) Margarine -
- (a) shall contain not less than 80 per cent of fat; and
- (b) shall not contain more than:
- (i) 16 per cent of water; and
  - (ii) 4 per cent of salt;

- (3) Margarine described as table margarine shall contain-
- (a) in each 100 grams, not less than 2,500 and not more than 3,500 International Units of Vitamins A, calculated as the sum of the Vitamin A present as such or as its esters and includes betacarotene on the basis that 0.75 /kg of betacarotene shall be regarded as equivalent to 1 International Unit of Vitamin A;
- (b) in each 100 grams, shall contain not less than 250 International Units and not more than 350 International Units of Vitamin D.

(4) Margarine may contain permitted preservative, permitted colouring substance and permitted flavouring substance.

(5) In addition to the requirements as specified in subregulations (1), (2), (3) and (4), polyunsaturated margarine shall also comply with the general standard prescribed for polyunsaturated fat and oil in subregulation (6) of regulation 179, and the particular labelling requirement as specified in subregulation (4) of regulation 208.

#### 186 Fat spread

(1) Fat spread shall be food in the form of a spreadable emulsion of edible fat or edible oil or both, and is capable of being used for the same purpose as butter or margarine.

(2) Fat spread shall contain not less than 20 per cent of fat.

#### 187 Vanaspati

(1) Vanaspati shall be the semi-solid product which is produced from refined edible vegetable oil or edible vegetable fat or both. It shall contain not less than 97 per cent of fat derived solely from vegetable and shall not contain any edible animal fat or edible animal oil.

(2) Vanaspati -

(a) shall have a melting point of from 37°C to 44°C; and (b) shall not contain more than:

(i) 0.25 per cent of water;

(ii) 12.5 g/kg of unsaponifiable matter; and

(iii) 0.25 per cent of free fatty acid (as oleic acid).

(3) Vanaspati may contain permitted colouring substance and permitted flavouring substance.

#### 188 General standard for edible oil

In addition to the general standard specified in regulation 179 and the specific standard prescribed for the respective edible oil in regulations 190 to 207, every edible oil –

(a) in the case of wholly refined oil, shall not contain more than -

(i) 0.15 per cent of water; and

(ii) 0.2 per cent of free fatty acid (expressed as the main constituent fatty acid);

(b) in the case of wholly unrefined oil, shall not contain more than -

(i) 3 per cent of water; and

(ii) 5 per cent of free fatty acid (expressed as the main constituent fatty acid);

(c) in the case of refined oil blended with unrefined oil, shall not contain more than-

(i) 0.2 per cent of water; and

(ii) 1 per cent of free fatty acid (expressed as the main constituent fatty acid)

#### 189 Cooking oil

(1) Cooking oil shall be edible oil used for purposes of cooking and includes the edible oil for which a standard is prescribed in regulations 190 to 207, either in its single form without blending or obtained by blending two or more edible oils.

(2) Where cooking oil is in its single form without blending, in addition to the standard prescribed in regulation 188, it shall also comply with the standard for each particular type of edible oil prescribed in regulations 190 to 207, as the case may be.

(3) In the case of blended cooking oil, in addition to the standard prescribed in regulation 188, it shall not contain more than 30 g/kg of unsaponifiable matter and may contain permitted colouring substance and permitted flavouring substance.

#### 190 Refined coconut oil

(1) Refined coconut oil shall be edible oil obtained from the kernel of the fruit of *Cocos nucifera*, refined.

(2) Refined coconut oil -

(a) shall have -

(i) a specific gravity (30°C/water at 30°C) of from 0.915 to 0.920;

(ii) a refractive index (40°C) of from 1.448 to 1.449;

(iii) a saponification value of from 248 to 264 milligrams potassium hydroxide per gram;

(iv) an iodine value of from 7.5 to 10.5; and

(v) a Polenske value of not less than 13; and

(b) shall not contain more than 5 g/kg of unsaponifiable matter.

#### 191 Unrefined coconut oil

(1) Unrefined coconut oil shall be edible oil obtained from the kernel of the fruit of *Cocos nucifera*, unrefined.

(2) Unrefined coconut oil-

(a) shall have-

(i) a specific gravity (30°C/water at 30°C) of from 0.915 to 0.920;

(ii) a refractive index (40°C) of from 1.448 to 1.449;

(iii) a saponification value of from 248 to 264 milligrams potassium hydroxide per gram;

(iv) an iodine value of from 7.5 to 10.5; and

(v) a Polenske value of not less than 13; and

(b) shall not contain more than 8 g/kg of unsaponifiable matter.

#### 192 Corn oil

(1) Corn oil shall be edible oil obtained from the germ of *Zea mays*.

(2) Corn oil-

(a) shall have-

(i) a specific gravity (20°C/water at 20°C) of from 0.917 to 0.925;

(ii) a refractive index (40°C) of from 1.465 to 1.480;

(iii) a saponification value of from 187 to 195 milligrams potassium hydroxide per gram; and

(iv) an iodine value of from 103 to 130; and

(b) shall not contain more than 28 g/kg of unsaponifiable matter.

193 Cottonseed oil

(1) Cottonseed oil shall be edible oil from the seed of cultivated species of *Gossypium*.

(2) Cottonseed oil-

(a) shall have-

(i) a specific gravity (20°C/water at 20°C) of from 0.915 to 0.928;

(ii) a refractive index (40°C) of from 1.458 to 1.474;

(iii) a saponification value of from 189 to 198 milligrams potassium hydroxide per gram; and

(iv) an iodine value of from 99 to 119; and

(b) shall not contain more than 15 g/kg of unsaponifiable matter.

194 Groundnut oil, peanut oil or arachis oil

(1) Groundnut oil, peanut oil or arachis oil shall be edible oil obtained from the nut of *Arachis hypogaea*.

(2) Groundnut oil, peanut oil or arachis oil-

(a) shall have-

(i) a specific gravity (20°C/water at 20°C) of from 0.914 to 0.917;

(ii) a refractive index (40°C) of from 1.460 to 1.465;

(iii) a saponification value of from 187 to 196 milligrams potassium hydroxide per gram; and

(iv) an iodine value of from 80 to 106;

(b) shall not contain more than 10 g/kg of unsaponifiable matter; and

(c) shall contain not less than 30 g/kg of arachidic and higher fatty acids.

195 Mustardseed oil

(1) Mustardseed oil shall be edible oil obtained from the seeds of the species *Brassica* which includes *Brassica hirta*, *Brassica juncea* and *Brassica nigra*.

(2) Mustardseed oil-

(a) shall have-

(i) a specific gravity (20°C/water at 20°C) of from 0.910 to 0.921;

(ii) a refractive index (40°C) of from 1.461 to 1.469;

(iii) a saponification value of from 170 to 184 milligrams potassium hydroxide per gram; and

(iv) an iodine value of from 92 to 125; and

(b) shall not contain more than 15 g/kg of unsaponifiable matter.

196 Refined, bleached, deodorized palm oil

(1) Refined, bleached, deodorized palm oil shall be edible oil obtained by a process of expression or solvent extraction or both, from the wholesome mesocarp of the fruit of *Elaeis guineensis* and refined, bleached and deodorized.

(2) Refined, bleached, deodorized palm oil-

(a) shall have-

(i) a specific gravity (50°C/water at 25°C) of from 0.8900 to 0.8932;

(ii) a refractive index (50°C) of from 1.450 to 1.460;

(iii) a saponification value of from 190 to 209 milligrams potassium hydroxide per gram;

(iv) an iodine value of from 50 to 55; and

(v) a melting point of from 30.8° to 37.6°; and

(b) shall not contain more than 10 g/kg of unsaponifiable matter.

197 Neutralized, bleached, deodorized palm oil

(1) Neutralized, bleached, deodorized palm oil shall be edible oil obtained by the process of expression or solvent extraction or both, from the wholesome mesocarp of the fruit of *Elaeis guineensis* and neutralized, bleached and deodorized.

(2) Neutralized, bleached, deodorized palm oil shall comply with the standard for refined, bleached, deodorized palm oil as specified in regulation 196.

198 Refined, bleached, deodorized palm olein

(1) Refined, bleached, deodorized palm olein shall be the liquid fraction obtained by the process of fractionation of either crude palm oil which is subsequently refined, bleached and deodorized, or by the fractionation of refined, bleached, deodorized palm oil as specified in regulation 196.

(2) Refined, bleached, deodorized palm olein shall have-

(a) an iodine value of not less than 56;

- (b) a saponification value of from 194 to 202 milligrams potassium hydroxide per gram; and
- (c) a melting point of not more than 24°C.

199 Neutralized, bleached, deodorized palm olein

(1) Neutralized, bleached, deodorized palm olein shall be the liquid fraction obtained by the fractionation of either crude palm oil which is subsequently neutralized, bleached and deodorized or by the fractionation of neutralized, bleached, deodorized palm oil as specified in regulation 197.

(2) Neutralized, bleached and deodorized palm olein shall comply with the standards for refined, bleached, deodorized palm olein as specified in regulation 198.

200 Refined, bleached, deodorized palm kernel oil

(1) Refined, bleached, deodorized palm kernel oil shall be edible oil obtained by the process of expression or solvent extraction or both from the wholesome kernel of the fruit of *Elaeis guineensis* and refined, bleached and deodorized.

(2) Refined, bleached, deodorized palm kernel oil-  
(a) shall have-

- (i) a specific gravity (40°C/water at 20°C) of from 0.899 to 0.914;
  - (ii) a refractive index (40°C) of from 1.448 to 1.452;
  - (iii) a saponification value of from 240 to 250 milligrams potassium hydroxide per gram; and
  - (iv) an iodine value of from 16.5 to 19; and
- (b) shall not contain more than 10 g/kg of unsaponifiable matter.

201 Olive oil

(1) Olive oil shall be edible oil obtained from the fruit of *Olea europaea*.

(2) Olive oil-  
(a) shall have-

- (i) a specific gravity (20°C/water at 20°C) of from 0.910 to 0.916;
  - (ii) a refractive index (40°C) of from 1.4677 to 1.4705;
  - (iii) a saponification value of from 184 to 196 milligrams potassium hydroxide per gram; and
  - (iv) an iodine value of from 75 to 94; and
- (b) shall not contain more than 15 g/kg of unsaponifiable matter.

202 Rice bran oil

(1) Rice bran oil shall be edible oil obtained from the rice bran of *Oryza sativa*.

(2) Rice bran oil-

(a) shall have-

- (i) a specific gravity (30°C/water at 30°C) of from 0.910 to 0.920;
  - (ii) a refractive index (40°C) of from 1.4600 to 1.4700;
  - (iii) a saponification value of from 175 to 195 milligrams potassium hydroxide per gram; and
  - (iv) an iodine value of from 90 to 105; and
- (b) shall not contain more than 30 g/kg of unsaponifiable matter.

203 Rapeseed oil or toria oil

(1) Rapeseed oil or toria oil shall be edible oil obtained from the seeds of *Brassica campestris*, *Brassica napus* or *Brassica tournefortii*.

(2) Rapeseed oil or toria oil-

(a) shall have-

- (i) a specific gravity (20°C/water at 20°C) of from 0.910 to 0.920;
  - (ii) a refractive index (40°C) of from 1.465 to 1.469;
  - (iii) a saponification value of from 168 to 181 milligrams potassium hydroxide per gram; and
  - (iv) an iodine value of from 94 to 120; and
- (b) shall not contain more than 20 g/kg of unsaponifiable matter.

204 Safflower seed oil

(1) Safflowerseed oil shall be edible oil obtained from the seeds of *Carthamus tinctorius* .

(2) Safflowerseed oil-

(a) shall have-

- (i) a specific gravity (20°C/water at 20°C) of from 0.922 to 0.927 ;
  - (ii) a refractive index (40°C) of from 1.467 to 1.470;
  - (iii) a saponification value of from 186 to 198 milligrams potassium hydroxide per gram; and
  - (iv) an iodine value of from 135 to 150; and
- (b) shall not contain more than 15 g/kg of unsaponifiable matter.

205 Sesameseed oil or gingelly oil

(1) Sesameseed oil or gingelly oil shall be oil obtained from the seeds of *Sesamum indicum*.

(2) Sesameseed oil or gingelly oil-

(a) shall have-



- (i) a specific gravity (20°C/water at 20°C) of from 0.915 to 0.923;
  - (ii) a refractive index (40°C) of from 1.465 to 1.469;
  - (iii) a saponification value of from 187 to 195 milligrams potassium hydroxide per gram; and
  - (iv) an iodine value of from 104 to 120; and
- (b) shall not contain more than 20 g/kg of unsaponifiable matter.

206      Soya bean oil

- (1)      Soya bean oil shall be edible oil obtained from the seeds of *Glycine max*.
  - (2)      Soya bean oil-
- (a) shall have-
- (i) a specific gravity (20°C/water at 20°C) of from 0.919 to 0.925;
  - (ii) a refractive index (40°C) of from 1.466 to 1.470;
  - (iii) a saponification value of from 189 to 195 milligrams potassium hydroxide per gram; and
  - (iv) an iodine value of from 120 to 143; and
- (b) shall not contain more than 15 g/kg of unsaponifiable matter.

207      Sunflower seed oil

- (1)      Sunflower seed oil shall be edible oil obtained from the seeds of *Helianthus annuus*.
  - (2)      Sunflower seed oil-
- (a) shall have-
- (i) a specific gravity (20°C/water at 20°C) of from 0.918 to 0.923;
  - (ii) a refractive index (40°C) of from 1.467 to 1.469;
  - (iii) a saponification value of from 188 to 194 milligrams potassium hydroxide per gram; and
  - (iv) an iodine value of from 110 to 143; and
- (b) shall not contain more than 15 g/kg of unsaponifiable matter.

208      Particular labelling requirement of edible fat and edible oil

- (1)      There shall be written in the label on a package containing edible fat or edible oil in its single form, in not less than 10 point lettering, the common name of the animal or vegetable from which the edible fat or edible oil is derived.
  - (2)      There shall be written in the label on a package containing a mixture of edible fats or edible oils or a mixture or blend of both-
- (a) in not less than 10 point lettering the words "blended edible (state whether animal or vegetable, or animal and vegetable) fat" or "blended edible (state whether animal or vegetable, or animal and vegetable) oil", as the case may be; and

(b) the common name of the animal or vegetable from which the edible fats or edible oils or both are derived, in descending order of the proportion present, and no reference to any other fat or oil shall appear in the label.

(3) Except as otherwise provided in these Regulations, no package of any edible fat or edible oil other than ghee, whether singly or mixed with any other food, shall be labelled with the word "ghee" or any word of similar meaning.

(4) Where the word "polyunsaturated" is written in the label on a package containing polyunsaturated edible fat or edible oil as specified in subregulation (6) of regulation 179, there shall be written in such label the proportion, in percentages, of polyunsaturated and saturated fatty acids present.

(5) There shall be written in the label on a package containing edible oil intended for the purpose of cooking, either in its single form without blending or obtained by blending two or more edible oils, in not less than 10 point lettering the words "cooking oil" or "blended cooking oil", as the case may be. These words shall be of equal prominence and shall be in a position equally prominent with that of any other matter marked on or attached to the package.

(6) No package containing blended cooking oil shall be labelled with the words "cooking oil" unless the words are conjoined in not less than 10 point lettering with the word "blended".

(7) Where cooking oil is in its single form without blending, it may be labelled with the name of individual edible oil in no larger than the words "cooking oil" referred to in subregulation (5).

(8) Where cooking oil is obtained by blending two or more edible oils, it may be labelled with the name of the individual edible oil contained therein in no larger than the words "cooking oil" referred to in subregulation (5).

(9) No edible fat or edible oil or both shall be labelled with the word "refined" or any word of similar meaning unless the product is refined or, in the case of mixed or blended edible fat or edible oil or both, the constituent fats or oils are refined.

(10) The word "pure" or any word or words having the same or a similar effect shall not be used in the label on a package containing blended cooking oil or unrefined coconut oil.

## Vegetable and Vegetable Product

### 209 Vegetable

Vegetable shall be the clean, sound, edible part of plant commonly used for food and includes the food for which a standard is prescribed in regulations 210 to 212.

### 210 Fresh vegetable

Fresh vegetable shall be vegetable that is not dehydrated, dried, canned or frozen and shall not be withered, shrivelled or discoloured.

### 211 Dried or dehydrated vegetable

(1) Dried vegetable or dehydrated vegetable shall be the raw edible part of vegetable, with or without sugar, saccharin or sodium saccharin, mint leaves or mint oil, and dehydrated under natural or artificially induced condition. It shall not contain more than 8 per cent of water.

(2) Dried vegetable or dehydrated vegetable may contain permitted preservative and permitted colouring substance.

#### 212 Frozen vegetable

Frozen vegetable shall be the fresh vegetable that is maintained in a frozen wholesome condition for one continuous period at a temperature below minus 18 C and has not been thawed before sale. It may contain mint leaves or mint oil.

#### 213 Vegetable product

In these Regulations, "vegetable product" means any food prepared from vegetable and includes the food for which a standard is prescribed in regulations 214 to 222 but does not include edible vegetable fat and edible vegetable oil.

#### 214 Salted vegetable

- (1) Salted vegetable shall be edible part of vegetable, prepared by treatment with salt.
- (2) Salted vegetable may contain permitted preservative and permitted flavour enhancer.

#### 215 Dried salted vegetable

- (1) Dried salted vegetable shall be the edible part of vegetable treated with salt, and dried under natural or artificially induced conditions. It shall not contain more than 8 per cent of water.
- (2) Dried salted vegetable may contain permitted preservative, permitted food conditioner and permitted flavour enhancer.

#### 216 Tomato paste

- (1) Tomato paste shall be the product made by evaporating a portion of the water from clean, sound, ripe tomatoes or sound tomato trimmings. It shall be packed in hermetically sealed packages and processed by heat to prevent spoilage. Tomato paste shall be free from seeds, skin and other coarse or hard substances. It shall contain not less than 25 per cent tomato solids.
- (2) The Howard Mould Count shall not exceed 50 per cent of the total field examined.
- (3) Tomato paste may contain permitted preservative and permitted colouring substance.

#### 217 Tomato pulp

- (1) Tomato pulp shall be the heat processed product from whole, ripe tomatoes or sound tomato trimmings concentrated to yield a product with a specific gravity of not less than 1.050 (20 C/20 C)
- (2) The Howard Mould Count shall not exceed 50 per cent of the total field examined.
- (3) Tomato pulp may contain permitted preservative.

#### 218 Tomato puree

(1) Tomato puree shall be the heat processed product made from whole, sound, ripe tomatoes, with the skin and seeds removed, concentrated to yield a product with a specific gravity of not less than 1.050 (20°C/120°C). It shall be packed in hermetically sealed packages and processed by heat to prevent spoilage. It shall contain not less than 8 per cent of soluble salt-free solids.

(2) The Howard Mould Count shall not exceed 50 per cent of the total field examined.

(3) Tomato puree may contain permitted preservative

#### 219 Vegetable juice

(1) Vegetable juice shall be the liquid product of one or more kinds of vegetables but shall not include fruit juices as specified in regulations 235 to 242 or botanical beverages as specified in regulation 356.

(2) (a) Tomato juice shall be the juice of clean, sound, mature tomatoes. It shall contain not less than 5 per cent of soluble solids in 100 ml juice measured at 20°C. It shall be free from seeds, skin and other coarse or hard substance.

(b) The Howard Mould Count shall not exceed 25 per cent of the total field examined.

(3) Where vegetable juice contains sugar or salt, there shall be written in the label on a package containing such food, in not less than 4 point lettering, the words "contains (state the percentage) % added sugar" or "contains (state the percentage) % added salt", as the case may be.

(4) Every package of concentrated vegetable juice or vegetable juice concentrate shall be labelled with a direction for its use.

(5) The word "concentrate" or "concentrated" shall not appear on a package containing concentrated vegetable juice unless it is conjoined in uniform lettering of not less than 10 point with the words "vegetable juice".

#### 220 Canned vegetable

(1) Canned vegetable shall be the vegetable product prepared by packing vegetable in clean containers that are hermetically sealed and processed by heat. It may contain other food.

(2) Where vegetable product is canned, it shall also comply with the standard prescribed for a particular type of vegetable product.

(3) Canned vegetable may contain permitted colouring substance, permitted flavouring substance, permitted flavour enhancer and permitted food conditioner including calcium chloride in such a proportion that the calcium does not exceed 500 mg/kg.

(4) Where canned vegetable contains at least 50 per cent of vegetable mixed with other food, there shall be written in the label on a package containing such food the words "vegetable with (state the name of the other food)" or "(state the name of the vegetable) with (state the name of the other food)".

(5) Where canned vegetable contains two or more kinds of vegetable, there shall be written in the label on a package containing such food, in not less than 10 point lettering, the words "mixed vegetable", immediately followed, in not less than 4 point lettering, by the names of vegetables, or the word "mixed (state the names of the vegetables)", as the case may be.

221 Fermented soya bean product

(1) Fermented soya bean product shall be the soya bean, whole or ground, that have been fermented with harmless microorganism. It may contain other wholesome food. The product shall not be a sauce and includes tauju or sufu, and tauceong or taucu.

(2) For the purposes of these Regulations-

(a) tauju or sufu shall be the product obtained by fermenting soya bean curd with cultures of *Actinomucor elegans* or other harmless organism; and

(b) tauceong or taucu shall be the product, whole or ground, obtained by fermenting soya beans with *Aspergillus* species followed by brine fermentation.

(3) Fermented soya bean product may contain permitted preservative, permitted colouring substance and permitted flavour enhancer.

222 Hydrolysed vegetable protein or hydrolysed plant protein.

(1) Hydrolysed vegetable protein or hydrolysed plant protein shall be the product obtained by heating suitable proteins or protein-rich substances derived from plant with acids in the presence of water, followed by neutralization and filtration. It may be concentrated, dried or decolourized.

(2) Hydrolysed vegetable protein or hydrolysed plant protein-

(a) shall contain not less than-

(i) 2.75 per cent of total nitrogen; and

(ii) 2 per cent of alpha-amino-nitrogen; and

(b) shall not contain more than 60 per cent of chloride .calculated as sodium chloride.

(3) Hydrolysed vegetable protein or hydrolysed plant protein may contain caramel as a colouring substance, permitted flavouring substance, permitted flavour enhancer and permitted food conditioner.

(4) There shall be written in the label on a package containing hydrolysed vegetable protein or hydrolysed plant protein-

(a) the words "hydrolysed vegetable protein", or "hydrolysed plant protein", as the case may be; and

(b) a statement giving direction for its use.

Soup and Soup Stock

223 Soup

(1) Soup shall be the liquid product composed of meat, fish, vegetable, cereal or any combination of these and may contain salt or any other food.

(2) Soup may contain permitted colouring substance, permitted flavouring substance, permitted flavour enhancer and permitted food conditioner.

224 Soup stock

- (1) Soup stock shall be composed of any of the ingredients of soup in liquid, dry or compacted form.
- (2) Soup stock may contain caramel and permitted colouring substances, permitted flavouring substance, permitted flavour enhancer and permitted food conditioner.
- (3) Every package containing soup stock shall be labelled with a direction for its use.

#### Fruit and Fruit Product

##### 225 Raw fruit or fresh fruit

- (1) Raw fruit or fresh fruit shall be the fruit that is not dried, pulped, dehydrated, frozen, canned, candied or pickled. It shall not be withered, shrivelled or discoloured.
- (2) Raw fruit or fresh fruit may contain permitted colouring substances used in grading or identifying raw fruit as specified in subregulation (5) of regulation 21.
- (3) For the purposes of this regulation, edible food grade wax may be used in the cleaning and preparation of raw fruit for sale.

##### 226 Dried fruit

- (1) Dried fruit shall be the clean, sound raw fruit that has been prepared and dried under natural or artificially induced conditions.
- (2) Dried fruit may contain sugar, glucose, glycerol, sorbitol, saccharin, sodium saccharin, edible fat and edible oil and not more than 0.3 per cent of liquid paraffin.
- (3) For the purposes of this regulation, edible food grade wax may be used in the cleaning and preparation of dried fruit for sale.
- (4) Dried fruit may contain permitted preservative and permitted colouring substance, and in the case of dried bananas, it may contain calcium disodium ethylenediamine tetra-acetate in a proportion not more than 315 mg/kg, and ascorbic acid as permitted food conditioner.

##### 227 Mixed dried fruit

- (1) Mixed dried fruit shall be the product prepared by mixing dried fruits.
- (2) Mixed dried fruit-
  - (a) shall contain not less than 70 per cent of dried fruit; and,
  - (b) may contain not more than 15 per cent of citrus peel.
- (3) There shall be written in the label on a package containing mixed dried fruit the words "mixed dried fruit" or "dried (state the names of the fruit)", as the case may be.

##### 228 Fruit product

In these Regulations, "fruit product" means any food prepared includes the food for which a standard is prescribed in regulations 229 to 242 and regulations 244 and 245.

229 Candied fruit or glazed fruit or crystallized fruit

(1) Candied fruit or glazed fruit or crystallized fruit shall be the product obtained by treating the edible parts of raw fruit or mixture of raw fruits with sugar, glycerol or sorbitol.

(2) Candied fruit or glazed fruit or crystallized fruit may contain permitted preservative.

(3) Candied cherries may contain permitted colouring substance.

(4) There shall be written in the label on a package containing candied fruit or glazed fruit or crystallized fruit the words "candied fruit" or "glazed fruit" or "crystallized fruit", or "candied" or "glazed" or "crystallized", as the case may be, immediately followed by the name or names of the fruit from which the content has been prepared.

230 Salted fruit

(1) Salted fruit shall be the product obtained by treating fruit with salt.

(2) Salted fruit may contain permitted preservative.

231 Dried salted fruit

(1) Dried salted fruit shall be the product obtained by treating fruit with salt, with or without sugar, and dried under natural or artificially induced condition.

232 Candied peel

(1) Candied peel shall be the product obtained by treating the peel of fruit with sugar, glycerol or sorbitol.

(2) Candied peel may contain permitted preservative.

233 Canned fruit

(1) Canned fruit shall be the sound fruit of one type, packed in clean containers that are hermetically sealed and processed by heat. Canned fruit may contain sugar and potable water. The fruit so contained shall be of similar varietal characteristics and of reasonably uniform size.

(2) Canned fruit may contain permitted food conditioner.

(3) Canned cherries may contain permitted colouring substance.

234 Canned fruit cocktail

(1) Canned fruit cocktail shall be a mixture of two or more types of sound fruits packed in clean containers that are hermetically sealed and processed by heat. Canned fruit cocktail may contain sugar and potable water.

(2) Canned fruit cocktail may contain permitted food conditioner.

(3) Cherries in canned fruit cocktail may contain permitted colouring substance

235 Fruit juice

(1) Fruit juice shall be the expressed juice, or the reconstituted product of concentrated juice and potable water, of one or more species of fruits and includes the food for which a standard is prescribed in regulations 236 to 242. It may contain sugar.

(2) The acidity of fruit juice, calculated as anhydrous citric acid, unless otherwise prescribed for a particular type of fruit juice, shall not exceed 3.5 per cent *w/v*.

(3) The total soluble solids of fruit juice, unless otherwise prescribed for a particular type of fruit, shall not be less than 8 g in 100 ml measured at 20°C.

(4) Concentrated fruit juice or fruit juice concentrate shall be the expressed juice of one or more species of fruit, concentrated to the extent that the product has a soluble solid content of not less than double the content of the original juice and may be filtered or unfiltered. (5) Fruit juice may contain permitted preservative, permitted flavouring substance and ascorbic acid as permitted food conditioner.

(6) For the purposes of subregulation (5), the flavouring substance that may be added to fruit juice shall be the flavouring substance that have been obtained by pressing, distillation or extraction from fruit of the kind used in the fruit juice which may be dispersed in any solvent specified in these Regulations, or in pectin and then whether or not so dispersed, restored to the fruit juice.

236 Apple juice

(1) Apple juice shall be the fruit juice of mature apple of the species *Pyrus malus*.

(2) Apple juice shall contain, in 100 ml measured at 20°C -

(a) not less than 11.5 g of soluble solids; and

(b) not less than 0.3 g and not more than 0.8 g of acid calculated as malic acid.

237 Grapefruit juice

(1) Grapefruit juice shall be the fruit juice of mature grapefruit of the species *Citrus paradisi*, or of hybrids of that species, or of hybrids of the species *Citrus grandis*.

(2) Grapefruit juice, in 100 ml measured at 20°C -

(a) shall contain-

(i) not less than 9.5 g of soluble solids;

(ii) not less than 1 g and not more than 2 g of acid calculated as anhydrous citric acid; and

(iii) not less than 7 g of soluble solids to each gram of acid calculated as anhydrous citric acid; and

(b) shall not contain more than 0.03 ml of essential oil.

238 Lemon juice

(1) Lemon juice shall be the fruit juice of mature lemon of the species *Citrus limon* or of hybrids of that species.



(2) Lemon juice, in 100 ml measured at 20°C -

(a) shall contain-

(i) not less than 8 g of soluble solids; and

(ii) not less than 4.5 g of acid calculated as anhydrous citric acid; and

(b) shall not contain more than 0.05 ml of essential oil.

#### 239 Lime juice

(1) Lime juice shall be the fruit juice of mature lime of the species *Citrus aurantifolia* or of hybrids of that species.

(2) Lime juice shall contain, in 100 ml measured at 20°C -

(a) not less than 8 g of soluble solids; and

(b) not less than 9 g of acid calculated as anhydrous citric acid.

#### 240 Orange juice

(1) Orange juice shall be the fruit juice of mature orange of the species *Citrus sinensis* or *Citrus reticulata* or of hybrids of these species.

(2) Orange juice, in 100 ml measured at 20°C -

(a) shall contain-

(i) not less than 10.5 g of soluble solids;

(ii) not less than 0.65 g and not more than 1.5 g of acid calculated as anhydrous citric acid; and

(iii) not less than 10 g of soluble solids to each gram of acid calculated as anhydrous citric acid; and

(b) shall not contain more than 0.03 ml of essential oil.

#### 241 Passion fruit juice

(1) Passion fruit juice shall be the fruit juice of mature passion fruit of the *Passiflora* species.

(2) Passion fruit juice shall contain, in 100 ml measured at 20°C -

(a) not less than 12 g of soluble solids; and

(b) not less than 1.5 g and not more than 4.5 g of acid calculated as anhydrous citric acid

#### 242 Pineapple juice

Pineapple juice shall be the fruit juice of mature pineapple of the species *Ananas comosus*. It shall contain not less than 8 g of soluble solids in 100 ml measured at 20°C.

#### 243 Particular labelling requirement of fruit juice

(1) There shall be written in the label on a package containing fruit juice or concentrated fruit juice-

(a) the name of the fruit from which the juice has been prepared; and

(b) where the product is composed of the juice of more than one type of fruit, the words "mixed fruit juice" and the name of the fruit juice present in descending order of the proportion present.

(2) Where sugar has been added to fruit juice or concentrated fruit juice, there shall be written in the label on a package containing such juice, the words "contains added sugar" or any other word or words having the same or similar effect.

(3) There shall be written in the label on a package containing concentrated fruit juice a statement giving direction for dilution to produce a juice of approximately the same standard as prescribed for fruit juice in these Regulations.

(4) The word "concentrate" or "concentrated" shall not appear on a package containing concentrated fruit juice unless it is conjoined in uniform lettering of not less than 10 point with the words "fruit juice".

#### 244 Fruit pulp

(1) Fruit pulp shall be the pulped parts of raw fruit from which no juice has been extracted.

(2) Fruit pulp may contain permitted preservative and ascorbic acid as permitted food conditioner

#### 245 Fruit puree or fruit paste

(1) Fruit puree or fruit paste shall be the concentrated fruit juice containing not less than 25 per cent w/w of total solids.

(2) Fruit puree may contain permitted colouring substance.

#### Jam, Fruit Jelly, Marmalade and Seri Kaya

##### 246 Jam

(1) Jam shall be the product prepared by boiling one or more types of sound fruits, whether raw, processed or semi-processed, with permitted sweetening substance, with or without added pectin.

(IA) For the purposes of these Regulations, ginger shall be deemed to be fruit.

(2) Jam shall contain not less than-

(a) 35 per cent of fruit except that passion fruit jam and ginger jam may contain not less than 6 per cent and 5 per cent of fruit respectively; and

(b) 65 per cent of soluble solids determined by refractometry at 20°C that is uncorrected for insoluble solids.

(3) Jam may contain permitted preservative, permitted colouring substance, permitted flavouring substance and permitted food conditioner.

(4) There shall be written in the label on a package containing jam made up of more than one type of fruit the words "mixed fruit jam".

247 Fruit jelly

(1) Fruit jelly shall be the gelatinous product prepared by boiling the juice of one or more types of fruits, whether raw, processed or semi-processed, and permitted sweetening substance with or without added pectin. It shall be free from seeds and skin.

(2) Fruit jelly shall contain -

(a) not less than -

(i) 35 per cent of fruit juice extract; and

(ii) 65 per cent of soluble solids determined by refractometry at 20°C that is uncorrected for insoluble solids.

(3) Fruit jelly may contain permitted preservative permitted colouring substance, permitted flavouring substance and permitted food conditioner.

248 Marmalade

Marmalade shall be fruit jelly in which are suspended pieces of fruit or peel. In all other respects, it shall comply with the standard for jam prescribed in regulation 247.

249 Seri kaya

(1) Seri kaya shall be the product prepared by processing egg, sugar, coconut milk and may contain edible starch.

(2) Seri kaya shall contain not less than-

(a) 45 per cent w/w of total solids; and

(b) 2 per cent w/w of protein.

(3) Seri kaya may contain permitted colouring substance, permitted flavouring substance and permitted food conditioner.

250 Pectin

(1) Pectin shall be the product obtained by the dilute acid extraction of apples, citrus peel or other fruits.

(2) Pectin may contain permitted preservative.

251 Jam setting compound.

(1) Jam setting compound shall be a product of pectin and sugar, and either citric acid, malic acid or lactic acid.

(2) Jam setting compound may contain permitted preservative.

(3) There shall be written in the label on a package containing jam setting compound a statement of -

( a) the proportion of pectin present; and

(b) the proportion of sugar that a stated quantity of the jam setting compound will set in jam.

## Nut and Nut Product

### 252 Nut

Nut shall be the clean, sound, edible seeds, kernels and other similar parts of plants that are not classified as cereals, vegetables, fruits or spices and shall include Coconut. Nut may have their outer integument. Nut may contain added salt, edible fat or edible oil and may be roasted. It shall be free from moulds and insect infestation.

### 253 Coconut milk

(1) Coconut milk shall be the emulsion extracted from fresh, sound, ripe kernel of the fruit of *Cocos nucifera*.

(2) Coconut milk -

(a) shall contain not less than-

(i) 30 per cent of fat; and

(ii) 3 per cent of protein;

(b) shall not contain more than 55 per cent of water; and

(c) shall be free from kernel residue.

(3) Coconut milk may contain permitted food conditioner.

### 254 Coconut cream

(1) Coconut cream shall be the viscous emulsion recovered by centrifuging coconut milk or the upper creamy layer obtained after allowing fresh coconut milk to stand for several hours. It may be canned or frozen.

(2) Coconut cream -

(a) shall contain not less than-

(i) 50 per cent of fat; and

(ii) 5 per cent of protein derived from coconut; and

(b) shall be free from kernel residue.

(3) Coconut cream may contain permitted food conditioner and permitted antioxidant.

### 255 Coconut cream powder

(1) Coconut cream powder shall be the soluble white powder made from coconut milk as specified in regulation 253.

(2) Coconut cream powder -

(a) shall not contain more than-

- (i) 3 per cent of water; and
- (ii) 2.5 per cent ash; and
- (b) shall contain not less than-
- (i) 50 per cent of fat; and
- (ii) 5 per cent of protein derived from coconut.

(3) Coconut cream may contain permitted food conditioner and permitted antioxidant.

256 Desiccated coconut

- (1) Desiccated coconut shall be the dried and shredded kernel of the fruit of *Cocos nucifera*.
- (2) Desiccated coconut shall not contain more than 3 per cent of water.
- (a) shall contain not less than 50 per cent of coconut oil; and
- (b) shall not contain more than 3 per cent of water.

257 [Deleted by P.U.(A) 162/88]

258 Coconut paste

- (1) Coconut paste shall be the viscous paste formed after passing desiccated coconut through the colloid mill.
- (2) Coconut paste-
- (a) shall contain not less than 50 per cent of coconut oil; and
- (b) shall not contain more than 3 per cent of water.

259 Peanut butter.

- (1) Peanut butter shall be the product prepared by grinding clean, sound, roasted peanut kernels that have been decorticated.
- (2) Peanut butter-
- (a) shall contain not less than-
- (i) 85 per cent of peanut; and
- (ii) 20 per cent of protein;
- (b) shall contain not more than-
- (i) 55 per cent of edible fat and edible oil; and
- (ii) 3 per cent of water; and
- (c) may contain-
- (i) sugar or glucose or both;
- (ii) not more than-
- (aa) 2 per cent of salt; and

(bb) 5 per cent of hydrogenated vegetable oil.

(3) Peanut butter may contain permitted food conditioner and permitted antioxidant.

(4) Peanut butter shall comply with the microbiological standard prescribed in regulation 39.

#### Tea, Coffee, Chicory and Related Product

##### 260 Tea

(1) Tea shall be the product of steaming, drying or firing or any combination of these, of fermented, semi-fermented or non-fermented leaves, buds and tender stems of one or more varieties of *Camellia*.

(2) Tea -

(a) shall not yield more than 7 per cent of total ash of which at least one half shall be soluble in boiling water; (b) shall yield not less than 30 per cent of water soluble extract; and

(c) shall not contain spurious, exhausted, decayed or mouldy leaves or stalks and any foreign matter.

##### 261 Tea dust, tea fanning or tea sifting

Tea dust, tea fanning or tea sifting shall be the dust, fanning or sifting of tea as specified in regulation 260. It shall not yield more than 5 per cent of ash insoluble in boiling water. For all other purposes, it shall comply with the standard for tea prescribed in regulation 260.

##### 262 Tea extract, instant tea or soluble tea

(1) Tea extract, instant tea or soluble tea is a dried product made exclusively by the aqueous extraction of tea.

(2) Tea extract, instant tea or soluble tea-

(a) shall not contain more than-

(i) 20 per cent of total ash; and

(ii) 6 per cent of water;

(b) shall contain not less than-

(i) 4 per cent of caffeine; and

(ii) 7 per cent of tannin; and

(c) shall dissolve in boiling water in 30 seconds with moderate stirring and the infusion shall have the colour, taste, and flavour of freshly brewed tea.

##### 263 Scented tea

Scented tea shall be tea to which has been added harmless, natural, aromatic substance such as jasmine flowers, rose petals, essence of bergamot, mint or lemon, and spices. It shall not contain other foreign substance.

#### 263A Tea mix

- (1) Tea mix shall be a preparation made from tea, tea extract or scented tea as specified in regulations 260, 262 and 263 respectively, with or without sugar.
- (2) Tea mix may contain permitted food conditioner.
- (3) Every package containing tea mix shall be labelled with a direction for its use.
- (4) Where tea mix is in a ready-to-drink form it shall be construed to be tea drink.

#### 264 Particular labelling requirement of tea

- (1) Where tea, tea dust, tea extract or scented tea is derived exclusively from one location, the name of that location may appear in the label on a package containing such tea, tea dust, tea extract or scented tea, as the case may be.
- (2) Except as otherwise provided by these Regulations, the word "tea", whether alone or used in connection or association with any other words, shall not appear in the label on a package containing tea unless the contents of that package and the label thereof comply with the requirements of these Regulations.
- (3) There shall be written in the label on a package containing tea extract, instant tea or soluble tea, in larger letters than any other words on the label other than the brand name, the words "tea extract", "instant tea" or "soluble tea", as the case may be.
- (4) There shall be written in the label on a package containing scented tea the words "scented tea" immediately followed, in not less than 4 point lettering, by the name of the scenting substance, or the name of the scenting substance to be conjoined in uniform lettering with the word "tea" as the case may be.

#### 265 Coffee bean

Coffee bean shall be the seed of any species of *Coffea*, either raw or roasted

#### 266 Coffee or ground coffee or coffee powder

- (1) Coffee or ground coffee or coffee powder shall be the pure roasted coffee bean that is ground or otherwise prepared so as to be suitable for making an infusion or decoction. It shall be free from husk and any other substance.
- (2) Coffee or ground coffee or coffee powder-
  - (a) shall not contain more than 7 per cent of water;
  - (b) shall contain -
    - (i) not more than 5 per cent and not less than 3 per cent of ash;
    - (ii) not more than 2.5 per cent and not less than 0.9 per cent of anhydrous caffeine; and
    - (iii) not more than 33 per cent and not less than 22 per cent of " water-soluble extract; and
  - (c) shall contain not less than 8.5 per cent of fat.
- (3) Where coffee is derived exclusively from one location, the name of that location may appear in the label on that package of coffee.

267 Instant coffee or soluble coffee

(1) Instant coffee or soluble coffee shall be the dried soluble solids obtained from water-extraction of freshly roasted, pure coffee beans. It shall be in the form of free flowing powder or granule having the colour, taste and flavour characteristic of coffee.

(2) Instant coffee or soluble coffee-

(a) shall contain not less than 2.25 per cent of anhydrous caffeine derived from coffee;

(b) shall not contain added substance; and

(c) shall dissolve in boiling water in 30 seconds with moderate stirring.

(3) There shall be written in the label on a package containing soluble coffee or instant coffee the words "soluble coffee" or "instant coffee", as the case may be.

(4) The word "pure" or the words "pure coffee" or any word or words having the same or a similar effect shall not be used on the label on a package containing instant coffee or soluble coffee unless that word or those words are written in uniform lettering not larger than the letters used for the name of the food as specified in subregulation (3) and are immediately followed by the word "extract".

268 Coffee essence or liquid coffee extract

(1) Coffee essence or liquid coffee extract shall be the essence or liquid extract from coffee, with or without the addition of glycerol or sugar or a combination of these. It shall not contain any other added substance. It shall contain not less than 0.5 per cent of anhydrous caffeine derived from coffee.

(2) There shall be written in the label on a package containing coffee essence or liquid coffee extract-

(a) in larger letters than those of any other words on the label, the words "coffee essence" or "liquid coffee extract", as the case may be; and

(b) a statement of the percentage of caffeine in the coffee.

(3) The word "pure" or any word or words having the same or a similar effect shall not be used in the label on a package containing coffee essence or liquid coffee extract.

269 Coffee mixture

(1) Coffee mixture shall be coffee ground with wheat, maize, barley or sesame seed, or a combination of these, with or without margarine or sugar.

(2) Coffee mixture shall contain not less than 50 per cent of coffee.

(3) There shall be written in the label on a package containing coffee mixture-

(a) in larger letters than those of any other words on the label, the words "coffee mixture"; and

(b) a statement of the percentage of coffee in the mixture.

(4) Except for the purpose of expressing the percentage of coffee as required in paragraph (b) of subregulation (3), the word "coffee" shall not appear in the label on a package containing coffee mixture unless it is conjoined with the word "mixture".



(5) The word "pure" or any word or words having the same or similar effect shall not be used in the label on a package containing coffee mixture.

#### 270 Chicory

(1) Chicory shall be the powder obtained by roasting and grinding the cleaned and dried root of *Cichorium intybus*, with or without the addition of edible fat, edible oil or sugar, in a proportion not exceeding 2 per cent.

(2) Chicory-

(a) shall not contain more than 10 per cent and not less than 3.5 per cent of ash;

(b) shall not contain more than 2.5 per cent of ash insoluble in dilute hydrochloric acid; and

(c) shall contain not less than 50 per cent of water soluble extract.

#### 271 Coffee and chicory

(1) Coffee and chicory shall be a mixture of coffee and chicory. It shall not contain any added substance.

(2) Coffee and chicory shall contain not less than 50 per cent of coffee.

(3) There shall be written in the label on a package containing coffee and chicory-

(a) in larger letters than those of any other words on the label, the words "coffee and chicory"; and

(b) a statement of the percentage of coffee in the mixture.

(4) Except for the purpose of expressing the percentage of coffee as required in paragraph (b) of subregulation (3), the word "coffee" shall not appear in the label on a package containing coffee and chicory unless it is conjoined with the words "and chicory".

(5) The word "pure" or any word or words having the same or a similar effect shall not be used in the label on a package containing coffee and chicory.

#### 272 Instant coffee and chicory or soluble coffee and chicory extract

(1) Instant coffee and chicory or soluble coffee and chicory extract shall be the dried soluble solids prepared from water extraction of coffee and chicory as specified in regulation 271.

(2) Instant coffee and chicory or soluble coffee and chicory extract-

(a) shall contain not less than 50 per cent of coffee.

(b) may contain sugar; and

(c) shall dissolve in boiling water in 30 seconds with moderate stirring.

(3) There shall be written in the label on a package containing instant coffee and chicory or soluble coffee and chicory extract-

(a) in larger letters than those of any other words on the label, the words "instant coffee and chicory" or "soluble coffee and chicory extract", as the case may be;

(b) a statement of the percentage of coffee in the mixture.

(4) Except for the purpose of expressing the percentage of coffee as required in paragraph (b) of subregulation (3), the words "instant coffee" or "soluble coffee" shall not appear in the label on a package containing instant coffee and chicory or soluble coffee and chicory extract unless those words are conjoined with the words "and chicory" or "and chicory extract", as the case may be.

(5) The word "pure" or any word or words having the same or a similar effect shall not be used in the label on a package containing instant coffee and chicory or soluble coffee and chicory extract.

#### 273 Coffee and chicory essence or liquid coffee and chicory extract

(1) Coffee and chicory essence or liquid coffee and chicory extract shall be the essence or liquid extract from coffee and chicory as specified in regulation 271, with or without the addition of glycerol or sugar or glucose or any combination of these. It shall contain not less than 0.25 per cent anhydrous caffeine derived from coffee.

(2) There shall be written in the label on a package containing coffee and chicory essence or liquid coffee and chicory extract-

(a) in larger letters than those of any other words on the label, the words "coffee and chicory essence" or "liquid coffee and chicory extract", as the case may be; and

(b) a statement of the percentage of coffee in the mixture.

(3) The word "coffee" shall not appear in the label on a package containing coffee and chicory essence or liquid coffee and chicory extract unless it is preceded by the word "liquid" in the case of liquid coffee and chicory extract and conjoined with the words "and chicory essence" or "and chicory extract", as the case may be.

(4) The word "pure" or any word or words having the same or a similar effect shall not be used in the label on a package containing coffee and chicory essence or liquid coffee and chicory extract.

#### Cocoa and Cocoa Product

##### 274 Cocoa bean

Cocoa bean shall be the properly fermented, dried whole seed of the cocoa tree *Theobroma cacao*.

##### 275 Cocoa nib or cracked cocoa

Cocoa nib or cracked cocoa shall be the roasted cocoa bean freed from its shell or husk, with or without the germ.

##### 276 Cocoa paste, cocoa mass, cocoa slab or cocoa liquor

(1) Cocoa paste, cocoa mass, cocoa slab or cocoa liquor shall be the solid or semi-solid mass produced by grinding cocoa nibs. It shall contain not less than 48 per cent of cocoa fat.

(2) Cocoa paste, cocoa mass, cocoa slab or cocoa liquor shall not contain, on water-free and fat-free basis, more than -

(a) 19 per cent of starch naturally present;

(b) 7 per cent of crude fibre;

(c) 8 per cent of total ash ;

(d) 5.5 per cent of ash insoluble in water; and

(e) 0.4 per cent of ferric oxide.

277 Cocoa butter

(1) Cocoa butter shall be the fat produced from cocoa beans, cocoa nibs or cocoa paste by a mechanical or chemical process. It shall be free from other fats and oils including mineral oil, and other substance.

(2) Cocoa butter-

(a) shall have-

(i) a saponification value of from 185 to 200 milligrams potassium hydroxide per gram~

(ii) an iodine value of from 32 to 42;

{iii) a melting point of not less than 29°C; and

(iv) a refractive index (40°C) of from 1.456 to 1.459; and

(b) shall not contain more than 1.75 per cent *w/w* of free fatty acid (as oleic acid).

(3) Cocoa butter may contain permitted antioxidant.

278 Cocoa or cocoa powder or soluble cocoa

(1) Cocoa or cocoa powder or soluble cocoa shall be the powdered product prepared from cocoa paste. It shall be deprived of a portion of its fat and may be treated with alkali or alkaline salts.

(2) Cocoa or cocoa powder or soluble cocoa-

(a) shall comply in its water-free, fat free and alkali-free content, with subregulation (2) of regulation 276; and

(b) shall not contain in its water-free and fat-free content, more than-

(i) 10.5 per cent of total alkalinity calculated as potassium carbonate; and

(ii) 12.5 per cent of ash.

(3) Cocoa or cocoa powder or soluble cocoa may contain permitted flavouring substance and permitted food conditioner.

279 Chocolate

(1) Chocolate shall be the product prepared from cocoa paste or cocoa with sugar, with or without milk components, cocoa butter and other food.

(2) Chocolate-

(a) may contain not more than 5 per cent of milk fat or edible vegetable fat other than cocoa butter;

(b) shall contain not less than 14 per cent of cocoa paste on water-free and fat-free basis; and

(c) shall comply, in its water-free, fat-free and alkali-free content, with subregulation (2) of regulation 276.

(3) Chocolate may contain permitted flavouring substance and permitted food conditioner including-

(a) lecithin in a proportion not exceeding 0.8 per cent;

(b) monoglycerides and diglycerides, in a proportion not exceeding 0.5 per cent; and

(c) polyglycerol polyricinoleate, in a proportion not exceeding 0.5 per cent if the total emulsifier content of the chocolate does not exceed 1.5 per cent.

(4) Notwithstanding paragraph (a) of subregulation (2), dark chocolate shall not contain more than 3 per cent milk fat.

(5) Notwithstanding paragraph (b) of subregulation (2), chocolate for coating biscuits or confectionery or similar products shall contain not less than 12 per cent of cocoa paste on water-free and fat-free basis.

#### 280 White chocolate

(1) White chocolate shall be the product prepared from cocoa butter, sugar, with or without milk components, and other food.

(2) White chocolate-

(a) may contain not more than 5 per cent of milk fat or edible vegetable fat other than cocoa butter; and

(b) shall comply, in its water-free, fat-free and alkali-free content, with subregulation (2) of regulation 276.

(3) White chocolate may contain permitted flavouring substance and permitted food conditioner including-

(a) lecithin in a proportion not exceeding 0.8 per cent.

(b) monoglycerides and diglycerides in a proportion not exceeding 0.5 per cent; and

(c) polyglycerol polyricinoleate, in a proportion not exceeding 0.5 per cent if the total emulsifier content of the chocolate does not exceed 1.5 per cent.

#### 281 Milk chocolate.

(1) Milk chocolate shall be the product prepared by mixing cocoa paste or cocoa with sugar, milk solids, cocoa butter, with or without the addition of other food.

(2) Milk chocolate shall contain not less than-

(a) 2 per cent of milk fat;

(b) 10.5 per cent of milk solids on a fat-free basis; and

(c) 3 per cent of cocoa paste on water-free and fat-free basis.

(3) Milk chocolate that is described as "rich full cream milk chocolate" or "dairy milk chocolate" shall contain not less than-

(a) 4.5 per cent of milk fat;

(b) 10.5 per cent of milk solids on a fat-free basis; and

(c) 3 per cent of cocoa paste on water-free and fat-free basis.

- (4) Milk chocolate may contain permitted flavouring substance and permitted food conditioner.

## Milk Shake

### 282 Milk shake.

(1) Milk shake shall be the pasteurized or sterilized or ultra high temperature milk, to which cream, ice-cream, citric acid, tartaric acid or any other food, has been added immediately before sale.

- (2) Milk shake shall contain not less than 3 per cent of milk fat.

(3) Milk shake shall conform to the test described in paragraph (b) of subregulation (2) of regulation 85.

- (4) Milk shake may contain permitted flavouring substance and permitted food conditioner.

## Salt and Spice

### 283 Salt

- (1) Salt, other than crude rock salt, shall be crystalline sodium chloride.

- (2) On a water-free basis, salt-

(a) shall contain not less than 95 per cent of sodium chloride;

(b) may contain not more than-

(i) 1.4 per cent of sulphates, calculated as calcium sulphate ( $\text{CaSO}_4$ );

(ii) 0.5 per cent of calcium and magnesium chloride ( $\text{CaCl}_2$  and  $\text{MgCl}_2$ ); and

(iii) 0.1 per cent of substances other than calcium sulphate, insoluble in cold water; and

(c) shall not contain metal contaminant in a proportion greater than that specified in the Fourteenth Schedule.

(3) Salt may contain not more than 10 mg/kg of potassium ferrocyanide, sodium ferrocyanide or ferric ammonium citrate or any combination of these as permitted food conditioner.

(4) Any reference in these Regulations to salt as an ingredient in food shall be deemed to be also a reference to table salt and to iodised table salt.

### 284 Table salt

(1) Table salt shall be refined salt. It shall contain not less than 97 per cent of sodium chloride on a water-free basis and shall not lose more than 1 per cent of its weight on drying at  $130^\circ\text{C}$ .

- (2) Table salt may contain not more than-

(a) 0.5 per cent of sulphates, calculated as calcium sulphate ( $\text{CaSO}_4$ );

(b) a total of 0.25 per cent of calcium and magnesium chlorides ( $\text{CaCl}_2$  and  $\text{MgCl}_2$ );

- (c) 2 per cent of anticaking agent as permitted food conditioner;
- (d) 0.1 per cent of substances, other than calcium sulphate or permitted anticaking agent, that are insoluble in cold water; and
- (e) 10 per cent of permitted flavour enhancer.

(3) There shall be written in the label on a package containing table salt with permitted flavour enhancer, in uniform lettering of not less than 10 point, the words "table salt with (state the name of the flavour enhancer)". These words shall form the first line of the label and shall be in a position equally prominent with that of any other matter marked on or attached to the package. No other words shall appear in the same line.

#### 285 Iodised table salt or iodised salt

(1) Iodised table salt or iodised salt shall be table salt to which has been added potassium iodide or sodium iodide. It shall comply with the standard for table salt prescribed in regulation 284 and shall contain not less than 25 mg/kg and not more than 40 mg/kg of iodide calculated as potassium iodide.

(2) Iodised table salt or iodised salt may contain sodium thiosulphate ( $\text{Na}_2\text{S}_2\text{O}_3$ ) and sodium carbonate ( $\text{Na}_2\text{CO}_3$ ), each in a proportion not exceeding 1,000 mg/kg as permitted food conditioner.

(3) The Director or any officer authorized by him in writing may, by notification in the *Gazette*, direct that in certain areas as designated by the Director or such authorized officer, no person shall manufacture for sale, sell, expose or offer for sale, consign or deliver salt for household use and human consumption unless there has been added to it potassium iodide or sodium iodide in an amount of not less than 25 mg/kg and not more than 40 mg/kg calculated as potassium iodide.

#### 286 Spice

(1) Spice shall be the sound leaves, flowers, buds, fruits, seeds, barks or rhizomes of plants, that are suitable for use as condiments for imparting any flavour or aroma to food and from which the oil or other flavouring constituent naturally present has not been removed and includes the food for which a standard is prescribed in regulations 287 to 333. Spice may be dried or ground or both.

(2) Ground spice may contain anticaking agent as permitted food conditioner.

#### 287 Aniseed

(1) Aniseed shall be the dried, ripe fruit of the plant *Pimpinella anisum*.

(2) Aniseed-

(a) shall not contain more than-

(i) 9 per cent of total ash; and

(ii) 1.5 per cent of ash insoluble in dilute hydrochloric acid; and

(b) shall contain not less than 1 per cent v/w of volatile essential oil.

#### 287A Aniseed powder

Aniseed powder shall be the powder obtained from the clean, dried fruit of *Pimpinella anisum* and shall contain not less than 0.7 per cent v/w of volatile essential oil.

288 Caraway seed

Caraway seed shall be the dried seed of the plant *Carum carvi*. It shall contain not less than 3 per cent v/w of volatile essential oil.

289 Caraway powder

(1) Caraway powder shall be the powder obtained from the clean, dried seed of *Carum carvi*.

(2) Caraway powder-

(a) shall not contain more than-

(i) 10 per cent of water;

(ii) 8 per cent of total ash; and

(iii) 1.5 per cent of ash insoluble in dilute hydrochloric acid; and

(b) shall contain not less than 3 per cent v/w of volatile essential oil.

290 Cardamom

Cardomom shall be the dried, almost ripe fruit of the plant *Elettaria cardamomum*. It shall contain not less than 3 per cent v/w of volatile essential oil.

291 Cardamom seed

Cardamom seed shall be the dried seed obtained by separating the seed from the capsule of the plant *Elettaria cardamomum*. It shall contain not less than 3 per cent v/w of volatile essential oil.

292 Cardamom powder

(1) Cardamom powder shall be the powder obtained from the clean, dried seed separated from the capsule of *Elettaria cardamomum*.

(2) Cardamom powder-

(a) shall not contain more than-

(i) 14 per cent of water;

(ii) 8 per cent of total ash; and

(iii) 3 per cent of ash insoluble in dilute hydrochloric acid; and

(b) shall contain not less than 3 per cent v/w of volatile essential oil.

293 Cardamom amomum

Cardamom amomum shall be the dried, almost ripe fruit of the plant *Amomum subulatum* in the form of capsule. It shall contain not less than 1 per cent v/w of volatile essential oil.

294 Cardamom amomum seed

Cardamom amomum seed shall be the dried seed obtained by separating the seed from the capsules of the plant *Amomum subulatum*. It shall contain not less than 1 per cent v/w of volatile essential oil

295 Cardamom amomum powder

(1) Cardamom amomum powder shall be the powder obtained from the clean, dried seed separated from the capsules of *Amomum subulatum*.

(2) Cardamom amomum powder-

(a) shall not contain more than-

(i) 14 per cent of water;

(ii) 8 per cent of total ash; and

(iii) 3 per cent of ash insoluble in dilute hydrochloric acid; and

(b) shall contain not less than 1 per cent v/w of volatile essential oil.

296 Celery seed

(1) Celery seed shall be the dried seed of the plant *Apium graveolens*.

(2) Celery seed-

(a) shall not contain more than-

(i) 10 per cent of total ash; and

(ii) 2 per cent of ash insoluble in dilute hydrochloric acid; and

(b) shall contain not less than 2 per cent v/w of volatile essential oil.

297 Chilli

Chilli shall be the fruit or pod of the plant *Capsicum annum* and *Capsicum frutescens* .

298 Chilli powder

(1) Chilli powder shall be the powder obtained by grinding the clean, dried chilli fruit of *Capsicum annum* or *Capsicum frutescens* .

(2) Chilli powder-

(a) shall not contain more than-

(i) 12 per cent of water;

(ii) 8 per cent of total ash;



- (iii) 1.3 per cent of ash insoluble in dilute hydrochloric acid; and
- (iv) 30 per cent of crude fibre; and
- (b) shall contain not less than 12 per cent v/w of non-volatile ether extract

299     Chilli slurry

(1)     Chilli slurry or commonly known as "chilli bo" shall be the slurry obtained by grinding the clean, wholesome, fresh or dried chilli with clean potable water. It shall contain not less than 15 per cent chilli. It may contain salt and vinegar. It shall not contain any other added substance.

(2)     Chilli slurry may contain permitted preservative.

300     Cinnamon

Cinnamon shall be the dried piece of the inner bark of the plant *Cinnamomum zeylanicum* or *Cinnamomum cassia*. It shall contain not less than 0.5 per cent v/w of volatile essential oil.

301     Cinnamon powder

(1)     Cinnamon powder shall be the powder obtained by grinding the clean, dried, inner bark of *Cinnamomum zeylanicum* or *Cinnamomum cassia*.

(2)     Cinnamon powder-

(a) shall not contain more than-

- (i) 12 per cent of water;
- (ii) 8 per cent of total ash; and
- (iii) 2 per cent of ash insoluble in dilute hydrochloric acid; and

(b) shall contain not less than 0.5 per cent v/w of volatile essential oil.

302     Cloves

Cloves shall be the dried flower bud of the plant *Eugenia aromatica*. It shall contain not less than 15 per cent v/w of volatile essential oil.

303     Cloves powder

(1)     Cloves powder shall be the powder obtained by grinding the clean, dried flower bud of *Eugenia aromatica*.

(2)     Cloves powder-

(a) shall not contain more than-

- (i) 12 per cent of water;
- (ii) 7 per cent of total ash; and

- (iii) 0.5 per cent of ash insoluble in dilute hydrochloric acid; and
- (b) shall contain not less than 15 per cent v/w of volatile essential oil.

304 Coriander

Coriander shall be the dried, mature fruit of the plant *Coriandrum sativum*. It shall contain not less than 1 per cent v/w of volatile essential oil.

305 Coriander powder

(1) Coriander powder shall be the powder obtained by grinding the clean, dried fruit of *Coriandrum sativum*.

(2) Coriander powder-  
(a) shall not contain more than-

- (i) 12 per cent of water;
- (ii) 7 per cent of total ash; and
- (iii) 1.5 per cent of ash insoluble in dilute hydrochloric acid; and
- (b) shall contain not less than 0.25 per cent v/w of volatile essential oil.

306 Cumin

Cumin shall be dried fruit of the plant *Cuminum cyminum*. It shall contain not less than 1.5 per cent v/w of volatile essential oil.

307 Cumin powder

(1) Cumin powder shall be the powder obtained by grinding the dried fruit of *Cuminum cyminum*.

(2) Cumin powder-  
(a) shall not contain more than-

- (i) 12 per cent of water;
- (ii) 9.5 per cent of total ash; and
- (iii) 1.5 per cent of ash insoluble in dilute hydrochloric acid; and
- (b) shall contain not less than 1.2 per cent v/w of volatile essential oil.

308 Cumin black

Cumin black shall be the dried seed of the plant *Nigella sativa*. It shall contain not less than 0.5 per cent v/w of volatile essential oil.

309 Cumin black powder

(1) Cumin black powder shall be the powder obtained by grinding the clean, dried seed of *Nigella sativa*.

(2) Cumin black powder-

(a) shall not contain more than-

(i) 12 per cent of water;

(ii) 7 per cent of total ash; and

(iii) 1.5 per cent of ash insoluble in dilute hydrochloric acid; and

(b) shall contain not less than 0.5 per cent v/w of volatile essential oil.

310 Dill seed

(1) Dill seed shall be the dried fruit of the plant *Anethum graveolens*.

(2) Dill seed-

(a) shall not contain more than-

(i) 10 per cent of total ash; and

(ii) 3 per cent of ash insoluble in dilute hydrochloric acid; and

(b) shall contain not less than 2.5 per cent v/w of volatile essential oil.

311 Fennel

Fennel shall be the dried, ripe fruit of the plant *Foeniculum vulgare* or *Foeniculum officinale*. It shall contain not less than 4 per cent v/w of volatile essential oil.

312 Fennel powder

(1) Fennel powder shall be the powder obtained by grinding the clean, dried, ripe fruits of *Foeniculum vulgare*.

(2) Fennel powder-

(a) shall not contain more than-

(i) 12 per cent of water;

(ii) 9 per cent of total ash; and

(iii) 2 per cent of ash insoluble in dilute hydrochloric acid; and

(b) shall contain not less than 4 per cent v/w of volatile essential oil.

313 Fenugreek

Fenugreek shall be the dried, ripe seed of the plant *Trigonella foenumgraecum*.

314 Fenugreek powder

(1) Fenugreek powder shall be the powder obtained by grinding the dried, ripe seed or *Trigonella foenum-graecum*.

(2) Fenugreek powder-

(a) shall not contain more than-

(i) 10 per cent of water;

(ii) 7 per cent of total ash; and

(iii) 2 per cent of ash insoluble in dilute hydrochloric acid; and

(b) shall contain not less than 30 per cent of cold water soluble extract.

315 Ginger

(1) Ginger shall be the rhizome of the plant *Zingiber officinale*.

(2) Ginger-

(a) shall contain not less than 1 per cent *v/w* of volatile essential oil; and

(b) shall not contain more than 4 per cent of calcium oxide (if limed).

(3) Dry ginger may contain permitted preservative.

316 Ginger powder

(1) Ginger powder shall be the powder obtained by grinding the clean, dried rhizome of *Zingiber officinale*.

(2) Ginger powder-

(a) shall not contain more than-

(i) 13 per cent of water;

(ii) 8 per cent of total ash;

(iii) 1 per cent of ash insoluble in dilute hydrochloric acid; and

(iv) 4 per cent of calcium oxide (as CaO); and

(b) shall contain not less than-

(i) 1.7 per cent of water soluble ash;

(ii) 10 per cent of cold water soluble extract;

(iii) 4.5 per cent of water soluble extract (in 90 per cent alcohol); and

(iv) 1 per cent *v/w* of volatile essential oil.

317 Mace

Mace shall be the dried coat or arillus of the seed of the plant *Myristica fragrans*

318 Mace powder

(1) Mace powder shall be the powder obtained by grinding the dried coat or arillus of the seed of *Myristica fragrans*.

(2) Mace powder-

(a) shall not contain more than-

(i) 10 per cent of water;

(ii) 3 per cent of total ash;

(iii) 1 per cent of ash insoluble in dilute hydrochloric acid; and (iv) 10 per cent of crude fibre;

(b) shall contain not less than 7 per cent v/w of volatile essential oils; and

(c) shall contain not less than 20 per cent and not more than 30 per cent of non-volatile ether extract.

319 Mustard

Mustard shall be the dried seeds of various species of the plant *Brassica*. It shall contain not less than 2.5 per cent v/w of volatile essential oil and shall be free from the seeds of *Argemone mexicana*.

320 Mustard powder

(1) Mustard powder shall be the powder obtained by grinding the dried seeds of various species of *Brassica*.

(2) Mustard powder-

(a) shall not contain more than-

(i) 7 per cent of water;

(ii) 8 per cent of total ash;

(iii) 2 per cent of ash insoluble in dilute hydrochloric acid;

(iv) 8 per cent of crude fibre; and

(v) 15 per cent of starch; and

(b) shall contain not less than-

(i) 2.5 per cent v/w of volatile essential oil; and

(ii) 22 per cent of non-volatile ether extract.

(3) The test for Argemone oil shall be negative.

321 Nutmeg

Nutmeg shall be the dried seed of the plant *Myristica fragrans*. It shall contain not less than 7 per cent v/w of volatile essential oil.

322 Nutmeg powder

(1) Nutmeg powder shall be the powder obtained by grinding the dried seed of *Myristica fragrans*.

(2) Nutmeg powder-

(a) shall not contain more than-

(i) 8 per cent of water;

(ii) 5 per cent of total ash;

(iii) 0.5 per cent of ash insoluble in dilute hydrochloric acid; and

(iv) 10 per cent of crude fibre; and

(b) shall contain not less than-

(i) 7 per cent v/w of volatile essential oil; and (ii) 25 per cent of non-volatile ether extract.

323 Black pepper

Black pepper shall be the dried mature fruit of the plant *Piper nigrum*.

324 Black pepper powder

(1) Black pepper powder shall be the powder obtained by grinding the dried, mature fruit of *Piper nigrum*.

(2) Black pepper powder-

(a) shall not contain more than-

(i) 14 per cent of water;

(ii) 8 per cent of total ash;

(iii) 1.2 per cent of ash insoluble in dilute hydrochloric acid; and

(iv) 18 per cent of crude fibre; and

(b) shall contain not less than-

(i) 5.5 per cent of non-volatile ether extract; and (ii) 1.5 per cent v/w of volatile essential oil.

325 White pepper

White pepper shall be the dried, mature ripe fruit of the plant *Piper nigrum*, from which the outer coating of the fruit has been removed.

326 White pepper powder

(1) White pepper powder shall be the powder obtained by grinding the dried, mature ripe fruit of *Piper nigrum* from which the outer coating of the fruit has been removed.

(2) White pepper powder-

(a) shall not contain more than-

(i) 12.5 per cent of water;

(ii) 3.5 per cent of total ash;

(iii) 0.3 per cent of ash insoluble in dilute hydrochloric acid; and (iv) 5 per cent of crude fibre; and

(b) shall contain not less than-

(i) 7 per cent of non-volatile ether extract;

(ii) (*deleted by P.U.(A) 162/88*).

(iii) 0.7 per cent v/w of volatile essential oil.

327 Mixed pepper powder

(1) Mixed pepper powder shall be the powder obtained by mixing black pepper powder with white pepper powder.

(2) Mixed pepper powder-

(a) shall not contain more than-

(i) 14 per cent of water;

(ii) 8 per cent of total ash;

(iii) 1.2 per cent of ash insoluble in dilute hydrochloric acid; and

(iv) 18 per cent of crude fibre; and

(b) shall contain not less than-

(i) 5.5 per cent of non-volatile ether extract; and

(ii) 0.7 per cent v/w of volatile essential oil; and

(c) may contain not more than 10 per cent of permitted flavour enhancer.

(3) There shall be written in the label on a package containing mixed pepper powder with permitted flavour enhancer, in uniform lettering of not less than 10 point, the words "mixed pepper powder with (state the name of the flavour enhancer)", These words shall form the first line of the label and shall be in a position equally prominent with that of any other matter marked on or attached to the package. No other words shall appear in the same line.

328 Pimento

(1) Pimento shall be the dried, ripe fruit of the plant *Pimento officinalis*.

(2) Pimento-

(a) shall not contain more than 7 per cent of total ash; and (b) shall contain not less than 2.4 per cent v/w of volatile essential oil.

329 Saffron

(1) Saffron shall be the dried stigmata or top of style of flower of the plant *Crocus sativus* .

(2) saffron-

(a) shall not contain more than-

(i) 8 per cent of total ash;

(ii) 1.5 per cent of ash insoluble in dilute hydrochloric acid; and

(iii) 14 per cent of volatile matter at  $103^{\circ}\text{C} \pm 1^{\circ}\text{C}$ ; and

(b) shall contain not less than-

(i) 55 per cent of aqueous extract; and (ii) 2 per cent of total nitrogen.

330 Star anise

Star anise shall be the dried, ripe fruit of the plant *Illicium verum*. It shall have the characteristic appearance and shall be free from admixture by *Illicium anisatum*

331 Tumeric

Tumeric shall be the rhizome or root of the plant *Curcuma longa* or *Curcuma domestica*. It shall contain not less than 3 per cent v/w of volatile essential oil.

332 Tumeric powder

(1) Tumeric powder shall be the powder obtained by grinding the dried rhizome or root of *Curcuma longa* or *Curcuma domestica*.

(2) Tumeric powder-

(a) shall not contain more than-

(i) 13 per cent of water;

(ii) 9 per cent of total ash; (ii) 1.5 per cent of ash insoluble in dilute hydrochloric acid; and

(iii) 60 per cent of total starch; and

(b) shall contain not less than 2 per cent v/w of volatile essential oil.

333 Mixed spice

(1) Mixed spice shall be the mixture of two or more types of spices, whether whole or ground and includes curry powder and curry paste. It shall contain not less than 0.5 per cent v/w of volatile essential oil.



- (2) Curry paste may contain permitted preservative.

333A Curry powder

- (1) Curry powder shall be a mixture of ground spice and other food.
- (2) Curry powder shall contain not less than 85 per cent of spices and not less than 0.25 per cent v/w of volatile essential oil.

Vinegar, Sauce, Chutney and Pickle

334 Vinegar

- (1) Vinegar shall be a liquid product prepared from the alcoholic fermentation and subsequent acetous fermentation of any suitable food.
- (2) Vinegar-
- (a) shall contain not less than 4 per cent w/v of acetic acid; and
- (b) shall not contain any mineral acid.
- (3) Vinegar may contain permitted preservative, caramel as a colouring substance and spices as permitted flavouring substance.

335 Distilled vinegar

- (1) Distilled vinegar shall be the product prepared by the distillation of vinegar as specified in regulation 334.
- (2) Distilled vinegar may contain permitted preservative, caramel as a colouring substance and spices as permitted flavouring substance.

336 Blended vinegar

- (1) Blended vinegar shall be the product obtained by mixing vinegar with distilled vinegar.
- (2) Blended vinegar-
- (a) shall contain not less than-
- (i) 50 per cent v/v of vinegar; and
- (ii) 4 per cent w/v of acetic acid; and
- (b) shall not contain any artificial vinegar.
- (3) Blended vinegar may contain permitted preservative, caramel as a colouring substance and spice as permitted flavouring substance.
- (4) No package of blended vinegar shall be labelled with the word "vinegar" unless the word is conjoined in uniform lettering with the word "blended".

337 Artificial vinegar or synthetic vinegar

(1) Artificial vinegar or synthetic vinegar shall be a mixture of food grade acetic acid and potable water.

(2) Artificial vinegar or synthetic vinegar-  
(a) shall contain not less than 4 per cent w/v and not more than 12.5 per cent w/v of acetic acid; and  
(b) shall not contain mineral acid or any other substance;

(3) Artificial vinegar or synthetic vinegar may contain permitted preservative, caramel as a colouring substance and spices as permitted flavouring substance.

(4) No package containing artificial vinegar or synthetic vinegar shall be labelled with the word "vinegar" unless the word is conjoined in uniform lettering with the word "artificial" or "synthetic".

338 Particular requirement of vinegar

(1) There shall be written in the label on a package containing vinegar, distilled vinegar or blended vinegar the name or names of the sources from which it is derived.

(2) Where the description of any vinegar or distilled vinegar indicates or suggest that it is from one particular source, it shall have been derived solely from that source.

(3) Every package containing vinegar, distilled vinegar or blended vinegar shall not include a pictorial representation or design in the label depicting the substance from which the vinegar may be prepared unless at least 60 per cent of the vinegar contained therein has been prepared from the substance represented.

(4) The word "vinegar" shall not be conjoined with any other word unless otherwise provided in these Regulations.

339 Sauce

(1) Sauce or commonly known as "ketchup" or "catsup" shall be a liquid or semi-liquid savoury preparation of food with or without spices and intended to be eaten with food as a relish and includes the food for which a standard is prescribed in regulations 340 to 345.

(2) For the purposes of these Regulations, sauce also includes fish sauce, budu and cinalok as specified in regulations 164, 165 and 166 respectively.

340 Soya sauce or soya bean or kicap

(1) Soya sauce or soya bean sauce or commonly known as "kicap" shall be clear, salty, brown liquid prepared from the fermentation of the bean of the plant *Glycine max* and cereal or flour.

(2) Soya sauce, soya bean sauce or kicap-  
(a) may contain sugar, glucose syrup or molasses or a combination of these; and  
(b) shall contain not less than-  
(i) 0.6 per cent w/v of total nitrogen; and  
(ii) 10 per cent salt.

(3) Soya sauce, soya bean sauce or kicap may contain permitted preservative, caramel as a colouring substance and permitted flavour enhancer.

341 Hydrolysed vegetable protein sauce or hydrolysed plant protein sauce

(1) Hydrolysed vegetable protein sauce or hydrolysed plant protein sauce shall be sauce where the protein is derived from hydrolysed vegetable protein or hydrolysed plant protein, as the case may be.

(IA) Hydrolysed vegetable protein sauce or hydrolysed plant protein sauce shall contain not less than-

(a) 2.5 per cent *w/v* of total nitrogen; and

(b) 10 per cent of salt.

(2) Hydrolysed vegetable protein sauce or "HVP sauce" or hydrolysed plant protein sauce may contain permitted preservative, caramel as a colouring substance, permitted flavour enhancer and permitted food conditioner.

(3) There shall be written in the label on a package containing hydrolysed vegetable protein sauce or hydrolysed plant protein sauce the words "hydrolysed vegetable protein sauce" or "HVP sauce" or "hydrolysed plant protein sauce" or "HPP sauce", as the case may be.

(4) The word "soya sauce" or "fermentation" or other words of similar meaning shall not appear in the label on a package containing hydrolysed vegetable protein sauce or hydrolysed plant protein sauce.

341A Blended hydrolysed vegetable protein sauce or blended hydrolysed plant protein

(1) Blended hydrolysed vegetable protein sauce or blended hydrolysed plant protein sauce shall be the product obtained by blending hydrolysed vegetable protein sauce or hydrolysed plant protein sauce, as the case may be, with the clear liquid prepared from the fermentation of the bean of the plant *Glycine max* and cereal or flour.

(2) Blended hydrolysed vegetable protein sauce or blended hydrolysed plant protein sauce shall contain not less than-

(a) 0.3 per cent *w/v* of total nitrogen; and

(b) 10 per cent of salt.

(3) Blended hydrolysed vegetable protein sauce or blended hydrolysed plant protein sauce may contain permitted preservative, caramel as a colouring substance, permitted flavour enhancer and permitted food conditioner.

(4) There shall be written in the label on a package containing blended hydrolysed vegetable protein sauce or blended hydrolysed plant protein sauce in uniform lettering the words "blended hydrolysed vegetable protein sauce" or "blended HVP sauce", or "blended hydrolysed plant protein sauce" or "blended HPP sauce", as the case may be.

(5) No package of blended hydrolysed vegetable protein sauce or blended hydrolysed plant protein sauce shall be labelled with the words "hydrolysed vegetable protein sauce" or "HVP sauce" or "hydrolysed plant protein sauce" or "HPP sauce" unless the words are conjoined in uniform lettering with the word "blended".

(6) The words "soya sauce" or "fermentation" or other words of similar meaning shall not appear in the label on a package containing blended hydrolysed vegetable protein sauce or blended hydrolysed plant protein sauce.

342 Chilli sauce

(1) Chilli sauce shall be sauce prepared from sound, ripe chillies as specified in regulation 297 or chilli powder with salt, sugar, vinegar, with or without other food. It shall contain not less than the equivalent of 5 per cent *w/w* of chillies.

(2) Chilli sauce shall contain not less than-

(a) 25 per cent of total soluble solids; and

(b) 0.8 per cent total acidity expressed as acetic acid.

(3) Chilli sauce may contain permitted preservative, permitted colouring substance, permitted flavouring substance and permitted food conditioner.

(4) Chilli sauce shall show no sign of fermentation when incubated at 37°C for 15 days. The Howard Mould Count shall not exceed 50 per cent of the total field examined.

343 Tomato sauce or tomato ketchup or tomato catsup

(1) Tomato sauce or tomato ketchup or tomato catsup shall be sauce prepared from tomato puree or tomato paste or tomato solids derived from sound, ripe tomatoes with salt, sugar and vinegar, with or without other food.

(2) Tomato sauce or tomato ketchup or tomato catsup shall contain not less than-

(a) 25 per cent of total soluble solids;

(b) 4 per cent of tomato soluble solids; and

(c) 0.8 per cent total acidity expressed as acetic acid.

(3) Tomato sauce or tomato ketchup or tomato catsup may contain permitted preservative, permitted colouring substance, permitted flavouring substance and permitted food conditioner.

(4) Tomato sauce or tomato ketchup or tomato catsup shall show no sign of fermentation when incubated at 37°C for 15 days. The Howard Mould Count shall not exceed 50 per cent of the total field examined.

344 Salad dressing

(1) Salad dressing shall be a mixture of edible vegetable oil or milk fat with vinegar or citrus fruit juice or both, with or without other food. It includes tartar sauce.

(2) Salad dressing may contain permitted preservative permitted flavouring substance, calcium disodium ethylenediamine tetra-acetate not exceeding 75 mg/kg and other permitted food conditioner.

345 Mayonnaise

(1) Mayonnaise shall be a mixture of edible vegetable oil, liquid egg or liquid egg yolk with vinegar or citrus fruit juice or both, with or without other food. It shall contain not less than 65 per cent of edible vegetable oil.

(2) Mayonnaise may contain permitted preservative, permitted flavouring substance and calcium disodium ethylenediamine tetra-acetate not exceeding 75 fig/kg and other permitted food conditioner.

#### 346 Chutney

(1) Chutney shall be a preparation made from clean, sound fruit or clean, sound vegetable, or a combination of these with spice, salt, sugar, onion, garlic and vinegar, with or without nuts. It shall contain not less than 50 per cent of fruit or vegetable or both.

(2) Chutney may contain caramel as a colouring substance and permitted food conditioner.

(3) There shall be written in the label on a package containing chutney the word "chutney" and this word may be preceded in uniform lettering with the name of the fruit or vegetable, provided that the fruit or vegetable so named is present in the chutney in a proportion of not less than 50 per cent of the total fruit or vegetable so present.

#### 347 Pickle

(1) Pickle shall be the clean, sound vegetable or clean, sound fruit or a combination of these, preserved in salt, vinegar, citric acid, fumaric acid, lactic acid, malic acid~ tartaric acid or any combination of these, with or without nut, sugar and spice. It may be dried.

(2) Pickle may contain permitted preservative, permitted colouring substance, permitted flavouring substance and permitted food conditioner.

(3) There shall be written in the label on a package containing pickle the word "pickle" and this word may be preceded in uniform lettering with the name of the fruit or vegetable, provided that the fruit or vegetable so named is present in the pickle in a proportion of not less than 50 per cent of the total fruit or vegetable so present.

#### Soft Drink

##### 348 General standard for soft drink

Soft drink shall be a beverage intended for use as a drink for human consumption either with or without dilution and includes the food for which a standard is prescribed in regulations 349 to 359 but does not include milk and milk shake, vegetable juice, fruit juice, tea, coffee, chicory, cocoa and their related products as specified in these regulations. It shall not contain any added alcohol.

##### 349 Syrup

Syrup shall be the liquid preparation composed of potable water and not less than 35 per cent of sugar, glucose or high fructose glucose syrup or a combination of these and includes the food specified in regulations 350 and 351 but shall not include the food specified in regulations 123, 125 and 129.

##### 350 Fruit syrup, fruit cordial or fruit squash

(1) Fruit syrup, fruit cordial or fruit squash shall be the soft drink composed of syrup and the juice, with or without other edible portions, of one or more types of fruit. It shall contain not less than 25 per cent w/v of the juice and other portions of one or more types of fruit.

(2) Fruit syrup, fruit cordial or fruit squash may contain permitted preservative, permitted colouring substance, permitted flavouring substance and permitted food conditioner.

(3) For the purposes of subregulation (2), the permitted flavouring substance that may be added to fruit syrup, fruit cordial or fruit squash shall be-

(a) natural flavouring substance; and

(b) nature-identical flavouring substance-

(4) On reconstitution of fruit syrup, fruit cordial or fruit squash to the ready-to-drink product based on the recommended dilution ratio the resulting drink shall comply with the standard for fruit drink prescribed in regulation 353.

(5) There shall be written in the label on a package containing fruit syrup, fruit cordial or fruit squash-

(a) the words "fruit syrup" or "fruit cordial" or "fruit squash", as the case may be;

(b) where the product is composed of the juice and other edible portions of only one type of fruit, the name of the fruit from which it has been prepared;

(c) where the product is composed of the juice and other edible portions of more than one type of fruit, the words "mixed fruit syrup" or "mixed fruit cordial" or "mixed fruit squash", as the case may be; and

(d) the recommended dilution ratio expressed in terms of number of parts of water that must be mixed with one part of syrup, cordial or squash.

#### 351 Flavoured syrup or flavoured cordial

(1) Flavoured syrup or flavoured cordial shall be the soft drink composed of syrup and permitted flavouring substance with or without edible portions or extracts of one or more types of fruit or other plant substance. It may contain caffeine- containing plant extract as permitted flavouring substance in a proportion not exceeding 1,000 mg/kg.

(2) Flavoured syrup or flavoured cordial may contain permitted preservative, permitted colouring substance and permitted food conditioner.

(3) There shall be written in the label on a package containing flavoured syrup or flavoured cordial the recommended dilution ratio expressed in terms of number of parts of water that must be mixed with one part of syrup or cordial.

#### 352 Fruit juice drink

(1) Fruit juice drink shall be the soft drink composed of potable water, unfermented fruit juice or an unfermented mixture of the juice and other edible portions of one or more types of fruits, with or without sugar, glucose or high fructose glucose syrup and shall contain not less than 35 per cent w/v of fruit juice. It may contain carbon dioxide.

(2) Fruit juice drink may contain permitted preservative, permitted colouring substance, permitted flavouring substance and permitted food conditioner.

(3) For the purposes of subregulation (2), the permitted flavouring substance that may be added to fruit juice drink shall be-

(a) natural flavouring substance; and

(b) nature-identical flavouring substance.

(4) There shall be written in the label on a package containing fruit juice drink -

(a) where the product is composed of the juice and other edible portions of only one type of fruit, the name of the fruit from which it has been prepared; and

(b) where the product is composed of the juice and other edible portion of more than one type of fruit, the words "mixed fruit juice drink".

### 353 Fruit drink

(1) Fruit drink shall be the soft drink containing not less than 5 per cent w/v of fruit juice.

(IA) Fruit drink may contain permitted preservative, permitted colouring substance, permitted flavouring substance and permitted food conditioner.

(IB) For the purposes of subregulation (IA), the permitted flavouring substances that may be added to fruit drink shall be-

(a) natural flavouring substance; and

(b) nature-identical flavouring substance.

(2) There shall be written in the label on a package containing fruit drink-

(a) where the product is composed of the juice and other edible portions of only one type of fruit, the name of the fruit from which it has been prepared; and

(b) where the product is composed of the juice and other edible portions or more than one type of fruit, the words "mixed fruit drink".

### 354 Flavoured drink

(1) Flavoured drink shall be the soft drink composed of potable water and permitted flavouring substance, with or without sugar, glucose, high fructose glucose syrup or edible portions or extracts of fruit or other plant substance. It may contain carbon dioxide.

(2) Flavoured drink may contain permitted preservative, permitted colouring substance and permitted food conditioner. (3) Flavoured drink may contain caffeine-containing plant extract as permitted flavouring substance in a proportion not exceeding 200 mg/l.

### 355 Soft drink base or soft drink premix

(1) Soft drink base or soft drink premix shall be a preparation in liquid form or solid form that, when diluted and made up in accordance with the directions stated in the label will produce fruit juice drink, fruit drink or flavoured drink, as the case may be, complying with the standard prescribed in regulations 352, 353 and 354 respectively.

(2) Soft drink base or soft drink premix may contain permitted colouring substance, permitted flavouring substance and permitted food conditioner.

(3) There shall be written in the label on a package containing soft drink base-

(a) the words "fruit juice drink base" or "fruit drink base" or "flavoured drink base", or "fruit juice drink premix" or "fruit drink premix" or "flavoured drink premix", as the case may be; and

(b) a statement giving directions for the preparation of a fruit juice drink or fruit drink or flavoured drink, as the case may be.

356 Botanical beverage

Text not available

357 Soya bean milk

(1) Soya bean milk shall be the soft drink made by extraction from sound bean of the plant *Glycine max* or from soy flour, soy concentrate or soy isolate of the said bean or a combination of these. It may contain salt and sugar. It shall contain not less than 2 per cent w/v of protein.

(2) Soya bean milk may contain permitted food conditioner, permitted flavouring substance and permitted preservative.

358 Soya bean drink

Text not available

359 (Deleted by P.U.(A) 162/88)

360 Particular labelling requirement of soft drink

(1) For the purposes of these Regulations, the word "beer", "lager", "champagne" or "wine" or other words suggesting that the product is an alcoholic beverage shall not appear on the label of any soft drink other than ginger beer, ginger ale and root beer.

(2) In the case of soft drink in bottles with applied ceramic labelling, the requirements of regulations 11 and 14 may be printed in a reduced size of not smaller than 2 point lettering on the cap or crown of such bottle.

(3) There shall be written in the label on a package containing flavoured syrup or flavoured cordial or flavoured drink the words "flavoured syrup" or "flavoured cordial" or "flavoured drink", or the name of such flavour in uniform lettering of not less than 10 point conjoined with the words "flavoured syrup" or "flavoured cordial" or "flavoured drink", as the case may be.

(4) The label on a package of a flavoured syrup or flavoured drink shall not include-

(a) any expression, pictorial representation or design that suggests or implies that the syrup or drink consists wholly or partly of fruit Juice; or (b) a pictorial representation or design of fruit or a floral design that suggests or implies the presence of fruit in the syrup or drink.

(5) There shall be written in the label on a package containing flavoured syrup or flavoured drink to which caffeine has been added a statement as to the presence of caffeine in that beverage.



(6) Flavoured syrup and flavoured drink to which a permitted fruit flavouring substance has been added shall be labelled in uniform lettering of not less than 10 point with the name of such fruit or fruits, immediately followed by the word "flavour" or "flavoured".

(7) Where fruit juice drink, fruit drink or flavoured drink is carbonated, there shall be written in the label on a package containing such drink-

(a) the words "carbonated fruit juice drink" or "carbonated fruit drink" or "carbonated flavoured drink" as the case may be; or

(b) the words "carbonated (state the name of the fruit) juice drink" or "carbonated (state the name of the fruit) drink" or "carbonated (state the name of the flavour) flavoured drink", as the case may be.

(8) Where flavoured drink or botanical beverage contains quinine in a proportion exceeding 40 mg/litre-

(a) the proportion of quinine added in mg/litre shall be stated on the label; and

(b) such product may be labelled as "tonic water".

### 360A Natural mineral water

(1) Natural mineral water shall be ground water which is obtained for human consumption from subterranean water-bearing strata through a spring, well, bore or other exit, with or without the addition of carbon dioxide.

(2) No person shall take any natural mineral water from any source for the purpose of trade or business unless a licence as set out in the Twenty-seventh Schedule has been granted by the Director.

(3) An application for a licence under subregulation (2) shall be made to the Director in such form and manner and be accompanied with such information and particulars, as the Director may specify, together with a processing fee of one hundred and thirty ringgit which is not refundable.

(3A) In approving any application under subregulation (2) the Director may impose any conditions as he thinks fit relating to the source, extraction and collection, preparation, processing and packaging of natural mineral water and the subsequent monitoring thereof.

(3B) The Director may at any time and without assigning any reason suspend or revoke any licence granted or may amend the conditions to which such licence is subject.

(3C) The fee for a licence issued under subregulation (2) shall be six thousand ringgit.

(4) Natural mineral water shall be-

(a) obtained directly from the point of natural emergence or artificial abstraction of the water and collected under conditions which guarantee its original bacteriological purity; and

(b) packaged as close as may be practicable to the point of emergence of the source in accordance with good hygienic practice.

(5) No person shall transport any natural mineral water in bulk for the purpose of processing or packaging.

(6) Natural mineral water may only be subjected to one or more of the following treatments;

(a) separation from unstable constituents by decantation or filtration or by both decantation and filtration;

(b) chlorination followed by dechlorination ;

- (c) aeration;
- (d) deaeration;
- ( e) carbonation;
- (j) decarbonation;
- (g) ultraviolet sterilization;
- (h) ozone treatment;
- (i) pasteurization;

Provided that the treatments specified in this subregulation may only be carried out if the mineral content of the water is not modified in its essential constituents.

(7) Natural mineral water in its packaged state shall comply with the standard as prescribed in the Twenty-sixth Schedule.

(8) Natural mineral water shall not contain any of the following contaminants;

- (a) phenolic compounds;
- (b) surface active agents;
- (c) pesticides and polychlorinated biphenyls;
- (d) mineral oil;
- ( e) polynuclear aromatic hydrocarbons.

(9) No natural mineral water shall be fortified or enriched.

(10) Natural mineral water shall be packed in hermetically sealed containers which are suitable for preventing the possible adulteration or contamination of the water.

(11) There shall be written in the label on a package containing natural mineral water-

- (a) the words "natural mineral water" or, where the product contains added carbon dioxide, the words "carbonated natural mineral water" in uniform lettering of not less than 12 point ;
- (b) the amount of total dissolved solids present in mg/l;
- (c) the name of the mineral contents present and the amount in mg/l in which each is present;
- (d) the pH value of the natural mineral water; and
- (e) the location of the source and the nature of source.

### 360B Packaged drinking water

(1) Packaged drinking water shall be potable water or treated potable water, other than natural mineral water, that is hermetically sealed in bottles or other packages and is intended for human consumption.

(1A) No person shall take any drinking water from any source for the purpose of trade or business unless a licence as set out in the Twenty-eighth Schedule has been granted by the Director.

(1B) An application for a licence under subregulation (1A) shall be made to the Director in such form and manner and be accompanied with such information and particulars, as the Director may specify, together with a processing fee of one hundred and thirty ringgit which is not refundable.

(1C) In approving any application under subregulation (1A) the Director may impose any conditions as he thinks fit relating to the source, collection, preparation, processing and packaging of drinking water and the subsequent monitoring thereof.

(1D) Any person who has been issued with a licence or licences under subregulation (1A) and who contravenes any of the terms and conditions imposed by the Director, may have his licence suspended or revoked, and the Director may amend at any time the conditions to which the licence is subject.

(1E) The fee for a licence granted under subregulation (1A) shall be six thousand ringgit.

(2) Packaged drinking water may contain added chlorides, bicarbonates and sulphate salts of calcium, magnesium, potassium and sodium, and carbon dioxide.

(3) Packaged drinking water shall comply with the standard as prescribed in the Twenty-fifth Schedule.

(4) There shall be written in the label on a package containing drinking water--

(a) the words "drinking water" or, where the product contain added carbon dioxide, the words "carbonated drinking water" in uniform lettering of not less than 12 point ;

(b) where the product contains added chlorides, bicarbonates and sulphate salts of calcium, magnesium, potassium or sodium, the name of the mineral constituent present and the amount in mg/l in which each present; and

(c) the nature of source.

## Alcoholic Beverage

### 361 General standard for alcoholic beverage

(1) Packaged drinking water shall be potable water or treated potable water, other than natural mineral water, that is hermetically sealed in bottles or other packages and is intended for human consumption.

(2) Packaged drinking water may contain added chlorides, bicarbonates and sulphate salts of calcium, magnesium, potassium and sodium, and carbon dioxide.

(3) Packaged drinking water shall comply with the standard as prescribed in the Twenty-fifth Schedule.

(4) There shall be written in the label on a package containing drinking water--

(a) the words "drinking water"; and

(b) where the product contains added chlorides, bicarbonates and sulphate salts of calcium, magnesium, potassium or sodium, the name of the mineral constituent present and the amount in mg/l in which each present.

### 362 Wine

(1) Wine shall be the product of the partial or complete alcoholic fermentation of grape juice or grape juice and other portions of grapes or the reconstituted product of concentrated grape juice and potable water or a combination of these. It shall contain not less than 7 per cent v/v and not more than 15 per v/v of alcohol.

(2) Wine may contain--

(a) urea and yeast;

(b) fructose, glucose, glucose syrup, sugar;

(c) carbon dioxide, nitrogen, oxygen;

(d) volatile acidity calculated as acetic acid, not including preservative acids, in a proportion not exceeding 1.2g per litre; and

(e) potable water.

(3) Wine may contain permitted preservative and permitted food conditioner, including polyvinylpyrrolidone in a proportion not exceeding 60 mg per litre.

(4) The word "wine" shall not appear in the label of any package containing food unless the food complies with the standard for wine as prescribed in this regulation.

(5) The word "sparkling" shall not appear in the label of any package containing wine unless the wine contains no carbon dioxide other than that generated during fermentation.

(6) The word "champagne" shall not appear in the label of any package containing sparkling wine unless it has been produced by the traditional method of fermentation in the bottle.

### 363 Wine cocktail, vermouth or wine aperitif

(1) Wine cocktail, vermouth or wine aperitif shall be wine to which has been added bitter, aromatic or other botanical substance or permitted flavouring substance.

(2) Wine cocktail, vermouth or wine aperitif--

(a) shall not contain more than 20 per cent v/v of absolute alcohol; and

(b) may contain added ethyl alcohol containing not less than 60 per cent v/v of ethyl alcohol.

(3) Wine cocktail, vermouth or wine aperitif may contain permitted preservative, permitted colouring substance and permitted food conditioner.

### 364 Aerated wine

Aerated wine shall be wine to which carbon dioxide is artificially added after bottling. It shall comply with the standard for wine prescribed in regulation 362.

### 365 Dry wine

Dry wine shall be the product of the complete alcoholic fermentation of grape juice or grape juice and other portion of grapes or the reconstituted product of concentrated grape juice and potable water or a combination of these. It shall comply with the standard for wine prescribed in regulation 362 except that it shall not contain added sugar or fructose or glucose or glucose syrup.

366 Sweet wine

Sweet wine shall be the product of partial alcoholic fermentation of grape juice or grape juice and other portions of grapes or the reconstituted product of concentrated grape juice and potable water or a combination of these. It shall comply with the standard for wine as prescribed in regulation 362.

367 Fruit wine

(1) Fruit wine shall be the product of the partial or complete alcoholic fermentation of the juice, or of the juice and other portions of any fruit other than grapes and includes the food for which a standard is prescribed in regulation 368 to 371. It shall not contain more than 15 per cent v/v of alcohol.

(2) Fruit wine--

(a) may contain--

(i) urea and yeast;

(ii) fructose, glucose, glucose syrup, sugar;

(iii) carbon dioxide, nitrogen, oxygen; and

(iv) volatile acidity calculated as acetic acid, not including preservative acids, in a proportion not exceeding 1.2 g per litre; and

(b) shall not contain potable water.

(3) Fruit wine may contain permitted preservative and permitted food conditioner, including polyvinylpyrrolidone in a proportion not exceeding 60 mg per litre.

(4) No package of fruit wine shall be labelled with the word "wine" unless the name of the fruit from which the wine is made is conjoined in uniform lettering of not less than 10 point with the word "wine".

368 Apple wine

Apple wine shall be the product of the alcoholic fermentation of apple juice. It shall contain more than 8.5 per cent v/v of alcohol. It shall comply with the standard for fruit wine prescribed in regulation 367.

369 Cider

Cider shall be fruit wine prepared from apples. It shall not contain more than 8.5 per cent v/v of alcohol. It shall comply with the standard for fruit wine prescribed in regulation 367.

370 Pear wine

Pear wine shall be the product of the alcoholic fermentation of pear juices. It shall contain more than 8.5 per cent v/v of alcohol. It shall comply with the standard for fruit wine prescribed in regulation 367.

371 Perry

Perry shall be fruit wine prepared from pears or from a combination of pears and apples in which the proportion of apple juice does not exceed 25 per cent v/v of the aggregate amount of fruit juice. It shall not

contain more than 8.5 per cent v/v of alcohol. It shall comply with the standard for fruit wine prescribed in regulation 367.

### 372 Vegetable wine

(1) Vegetable wine shall be the product of the alcoholic fermentation of the juice, or of the juice and other portions, of any vegetable. It shall not contain more than 15 per cent v/v of alcohol.

(2) Vegetable wine may contain--

(i) urea and yeast;

(ii) fructose, glucose, glucose syrup, sugar;

(iii) carbon dioxide, nitrogen, oxygen; and

(iv) volatile acidity calculated as acetic acid, not including preservative acids, in a proportion not exceeding 1.2 g per litre.

(3) Vegetable wine may contain permitted preservative and permitted food conditioner including polyvinylpyrrolidone in a proportion not exceeding 60 mg per litre.

(4) No package of vegetable wine shall be labelled with the word "wine" unless the name of the vegetable from which the wine is derived is conjoined in uniform lettering of not less than 10 point with the word "wine".

### 373 Honey wine or mead

(1) Honey wine or mead shall be the product of alcoholic fermentation of honey mixed with water or fruit juice or both, with or without the addition of herb or spice. It shall not contain more than 15 per cent v/v of alcohol.

(2) Honey wine or mead may contain--

(i) urea and yeast;

(ii) fructose, glucose, glucose syrup, sugar;

(iii) carbon dioxide, nitrogen, oxygen; and

(iv) volatile acidity calculated as acetic acid, not including preservative acids, in a proportion not exceeding 1.2 g per litre.

(3) Honey wine or mead may contain permitted preservative and permitted food conditioner, including polyvinylpyrrolidone in a proportion not exceeding 60 mg per litre.

### 374 Beer, lager, ale or stout

(1) Beer, lager, ale or stout shall be the product of the alcoholic fermentation of liquid derived from a mash of malted grain with hops or other harmless vegetable bitter.

(2) Beer, lager, ale or stout--

(a) shall contain more than 2 per cent v/v of alcohol; and

(b) may contain unmalted cereal or cereal meal, sugar, yeast nutrient or carbon dioxide.

(3) Beer, lager, ale or stout may contain permitted preservative, caramel as a colouring substance and permitted food conditioner.

(4) Except as otherwise provided in subregulation (1) of regulation 360, the word "beer", "lager", "ale" or "stout" shall not appear in the label of any package containing food unless the food complies with the standard for beer prescribed in this regulation.

#### 375 Rice wine

(1) Rice wine shall be the product of the alcoholic fermentation of rice and other grain. It shall contain not less than 12 per cent v/v and not more than 15 per cent v/v of alcohol.

(2) Rice wine may contain permitted preservative.

(3) No package of rice wine shall be labelled with the word "wine" unless the word "rice" is conjoined in uniform lettering of not less than 10 point with the word "wine"

#### 376 Toddy

(1) Toddy shall be the product obtained from alcoholic fermentation of the sap of the inflorescence of the coconut tree *Cocos nucifera*. It shall contain not less than 7 per cent v/v and not more than 10 per cent v/v of alcohol.

(2) Toddy may contain permitted preservative.

#### 377 Spirit

(1) Spirit shall be the alcoholic distillate produced by the distillation of liquor and includes the food for which a standard is prescribed in regulations 378 to 384.

(2) Spirit shall contain not less than 32.5 per cent v/v of alcohol.

#### 378 Brandy

(1) Brandy shall be the spirit prepared by the distillation of wine.

(2) Brandy--

(a) shall contain not less than--

(i) 35 per cent v/v of alcohol; and

(ii) 60 grammes of ester calculated as ethyl acetate in 100 litres of absolute alcohol; and

(b) may contain sugar, glucose, glucose syrup or fructose.

(3) Brandy may contain permitted flavouring substance and caramel as a colouring substance.

#### 379 Fruit brandy

Fruit brandy shall be the spirit prepared by the distillation of fruit wine. It shall comply with the standard for brandy prescribed in regulation 378.

380 Rum

(1) Rum shall be the spirit produced by the distillation of sugar-cane product which has undergone alcoholic fermentation. It shall contain not less than 37.5 per cent v/v of alcohol.

(2) Rum may contain caramel as a colouring substance and permitted flavouring substance.

381 Whisky

(1) Whisky shall be the spirit produced by the distillation of cereal or cereal product which has undergone alcoholic fermentation. It shall contain not less than 37.5 per cent v/v of alcohol.

(2) Whisky may contain caramel as a colouring substance and permitted flavouring substance.

382 Vodka

Vodka shall be the product obtained by the distillation of grain that has undergone alcoholic fermentation. It shall be treated with charcoal or activated carbon so as to render it without distinctive character, aroma or taste. It shall contain not less than 32.5 per cent v/v of alcohol.

383 Gin

(1) Gin shall be the spirit flavoured with juniper berries, with or without other harmless botanical substance.

(2) Gin--

(a) shall contain not less than 35 per cent v/v of alcohol; and

(b) may contain added sugar.

384 Samsu

Samsu shall be the spirit produced by the distillation of a fermented mash of rice, sorghum or molasses. It shall contain not less than 35 per cent v/v of alcohol.

385 Particular labelling requirement of spirit

(1) The word or words "brandy", "fruit brandy", "rum", "samsu", "whisky", "vodka" and "gin" shall not be conjoined with any other word except those words which denote the source of the product, place of manufacture or brand.

(2) There shall be written in the label on a package containing fruit brandy the name of the fruit from which the product is prepared.

(3) No package of fruit brandy shall be labelled with the word "brandy" unless the name of the fruit from which the fruit brandy is made is conjoined in uniform lettering of not less than 10 point with the word "brandy".

386 Liqueur



(1) Liqueur shall be the product prepared by mixing or distilling spirit with or over fruits, flowers, leaves or other harmless vegetable substance or their juices or with extracts derived by infusion, percolation or maceration of such harmless vegetable substances. It may contain added sugar, dextrose, glucose or a combination of these.

(2) Liqueur may contain permitted colouring substance and permitted flavouring substance.

#### Shandy

387 Shandy.

(1) Shandy shall be the product prepared from beer and lemonade. It shall contain not more than 2 per cent v/v of alcohol and may contain carbon dioxide.

(2) Shandy may contain permitted preservative, permitted colouring substance, permitted flavouring substance and permitted conditioner.

(3) There shall be in the label on a package containing shandy--

(a) the word "shandy"; and

(b) a statement of the percentage of alcohol in the beverage.

(4) The words "soft drink" or other words of similar shall not appear in the label on a package containing shandy.

#### Special Purpose Food

388 Special purpose food

(1) In these Regulations, "special purpose food" means a food named or described as particularly suitable for consumption by person requiring special nutritional needs and includes the food for which a standard is prescribed in regulations 389 to 393.

(2) For the purposes of these regulations, the term "carbohydrate" includes alcohol, glycerol, sorbitol or sugar alcohol, and any carbohydrate substance that is capable of being metabolised.

(3) No person shall import, manufacture or advertise for sale or sell any food, other than those specified in regulations 389 to 393, as special purpose food without the prior written approval of the Director.

(4) No label of any food shall claim that a food is a special purpose food unless adequate information to support special suitability or nutritional qualities is stated in such label.

(5) Where a special purpose food contains any carbohydrate it shall not be labelled with the word or words "sugarless" or "sugar free", or any word of similar meaning.

(5A) Where the ingredient, other than food additives, added to special purpose food is derived from plant, the common name of the that plant shall be stated on the label of that food:

Provided that is shall not be necessary to indicate the name of the plant from which the ingredients is derived if it can be inferred from the appropriate designation of such ingredient.

(6) Notwithstanding paragraph (b) of regulation 10, all particulars required to appear on the label on the package of special purpose foods specified in regulations 389 to 393 shall be in Bahasa Malaysia and may include translation thereof in any other language.

(7) For the purposes of this regulation, "infant" means any person up to 12 months of age and "children" means any person from the age of more than 12 months up to the age of 3 years.

#### 389 Infant formula

(1) Infant formula shall be any food described or sold as an alternative for human milk for the feeding of infants. It is a product prepared from milk of cow or other animal or other edible constituent of animal or both, including fish, or from plant suitable for infant feeding.

(2) Infant formula which is specially processed or formulated to satisfy well recognized and particular dietary requirements known to exist as a result of a physical or physiological conditions or specific disease or disorder or both, may be modified to suit that particular condition but in all other respects shall comply with the standard provided hereinafter in this regulation.

(3) Infant formula shall contain the nutrient specified in column (1) of Table I to the Twenty-first Schedule in amounts of not less than the amounts specified in column (2) and not more than the amounts, where prescribed, specified in column (3) of that Table opposite and in relation to that food.

(4) Infant formula may contain the food additives specified in column (1) of Table II to the Twenty-first Schedule in proportions not greater than the maximum permitted proportions specified opposite thereto in column (2) of the said Table.

(5) No food additive, other than those specified in column (1) of Table II to the Twenty-first Schedule, shall be present in infant formula as a result of carry over from raw materials or other ingredients.

(6) Infant formula or the ingredient used in making the formula shall not have been treated by ionizing radiation.

(7) There shall be written in a prominent position in the label of a package containing infant formula, in not less than 10 point lettering, the words "BREAST MILK IS THE BEST FOOD FOR INFANTS".

(8) No label of an infant formula shall display any picture of infants or babies or parts of infants or babies except that for the purposes of identification and positioning of the product, the label may have graphic.

(9) No label of an infant formula shall display any claim of superiority of the product to breast milk.

(10) There shall be written in the label on a package containing infant formula, in not less than 4 point lettering-

(a) *(Deleted by P.U.(A) 162/88).*

(b) the specific types of carbohydrate present;

(c) *(Deleted by P.U.(A) 162/88).*

(d) *(Deleted by P.U.(A) 162/88).* (e) the amount of energy, expressed in kilocalorie (kcal) or kilojoule (kJ) or both, and the amount of protein, carbohydrate, fat, vitamin and mineral contents per 100 gram of the food as sold and as per specified quantity of the food as suggested for consumption.

(11) Where an infant formula is intended for infants with special nutritional requirements, there shall be written in the label of such food the specific requirement for which the formula is to be used and the dietary property or properties on which this is based.

(12) The words "infant formula with iron" shall not appear in the label of any infant formula unless the product contains not less than 1 mg iron (Fe) per 100 available calories.

(13) Notwithstanding subregulation (7) of regulation 26, no label of an infant formula shall claim that such infant formula is enriched or vitaminised.

(14) There shall be written in the label of every package containing infant formula-

(a) the method of preparing the food which shall include a statement of the quantity or the amount of food directed to be used in the preparation to be given to the infant;

(b) a statement suggesting the amount of the prepared food to be given at one time, and the number of times such amount is to be given per day; such statement to be provided for each month of age up to six months; and

(c) direction for storage and information regarding its keeping before and after the package has been opened.

(15) There shall also be written in the label on a package containing infant formula, in not less than 4 point lettering, the words "INFANT FORMULA IS NOT THE ONLY FOOD FOR INFANTS OVER 6 MONTHS OF AGE".

#### 390 Canned food for infants and children

(1) Canned food for infants and children shall be any wholesome food or mixtures of wholesome food that is sold as suitable for feeding to infants or specifically suitable for feeding to children.

(2) For the purposes of these Regulations, canned food for infants and children does not include cereal-based food for infants and children or infant formula.

(3) Canned food for infants and children in ready-to-eat form-

(a) shall be processed by heat before or after being packed in a hermetically sealed can; jar or other container, so as to prevent spoilage;

(b) shall be homogenous or comminuted in the following forms:

(i) strained food of a fairly uniform, small particle size which does not require chewing before being swallowed; or

(ii) non-strained food that ordinarily contain particles of a size to encourage chewing by infants and children; and

(c) may contain sodium and the total sodium content of the product shall not exceed 1 g/kg calculated on the ready-to-eat basis in accordance with the direction for use.

(4) Canned food for infants and children in dry or concentrated form-

(a) shall be processed by physical means and packed in a hermetically sealed can, jar or other container so as to prevent spoilage;

(b) shall, after preparation in accordance with the direction on the label, have the consistency of strained or non-strained food as specified in paragraph (b) of subregulation (3); and

(c) may contain sodium and the total sodium content of the product shall not exceed 1 g/kg calculated on the ready-to-eat basis in accordance with the direction for use.

(5) Notwithstanding paragraph (c) of subregulation (3) and paragraph (c) of subregulation (4), the addition of salt to fruit product and dessert product based on fruit shall be prohibited.

(6) Canned food for infants and children shall contain the nutrient specified in column (1) of Table I to the Twenty-second Schedule in amounts of not less than the amount specified in column (2) and not more than the amount, where prescribed, specified in column (3) of that Table opposite and in relation to that food.

(7) Canned food for infants and children may contain the food additives specified in column (1) of Table II to the Twenty-second Schedule in proportions not greater than the maximum permitted proportion specified opposite thereto in column (2) of the said Table.

(8) Canned food for infants and children or the ingredients used in making the product shall not have been treated by ionizing radiation. (9) Where canned food is claimed to be canned food for infants and children, there shall be written in the label on a package of such food, in not less than 10 point lettering, the word "STRAINED" or "NON-STRAINED", as the case may be, immediately followed by the name of the food. No other word or words shall appear on the same line.

(10) There shall be written in the label on a package containing canned food for infants and children-

(a) in not less than 10 point lettering, the words "NOT TO BE GIVEN TO INFANTS BELOW 4 MONTHS OF AGE";

(b) in not less than 4 point lettering-

(i) *(Deleted by P.U.(A) 162/88).*

(ii) *( Deleted by P. U.( A) 162/88).*

(iii) the amount of energy, expressed in kilocalorie (kcal), or kilojoule (kJ) or both, and the amount of protein, carbohydrate, fat, vitamin and mineral content per 100 gram of the food as sold and as per specified quantity of the food as suggested for consumption;

(iv) *(Deleted by P.U.(A) 162/88).*

(c) the direction for the preparation and use of the food and instruction on its storage before and after the package has been opened; and

(d) a statement that canned food for infants and children shall not be fed through bottle or any other word of similar meaning.

(11) The particulars that are required by paragraph (c) of subregulation (10) may be written in the accompanying leaflet.

### 391 Cereal-based food for infants and children

(1) Cereal-based food for infants and children shall be food based on cereal, nut or legume or combination of these, with or without other wholesome food that is sold as suitable for feeding to infants or children and includes-

(a) dry cereal, nut or legume or combination of these and flour derived from them, cooked or uncooked, which may be enzyme treated and so fragmented as to permit dilution with water, milk or other suitable liquid;

(b) pasta, which is food prepared from milled cereal, nut or legume product or their combination and which are used after cooking in boiling water or other suitable liquid;

(c) rusk and biscuit prepared from cereal, nut or legume or combination of these, produced by baking process. They may be consumed either directly or, after pulverisation, with the addition of water, milk or other suitable liquid; and

(d) milk biscuit which is based on cereal, nut or legume or combination of these and milk.

(2) For the purposes of these Regulations, cereal-based food for infants and children does not include food sold as infant formula or canned food for infants and children.

(3) The total sodium content of cereal-based food for infants and children shall not exceed 1 g/kg on ready-to-eat basis.

(4) The minimum content of protein in cereal-based food for infants and children other than cereal-based food for infants and children to be taken with milk, shall not be less than 15 per cent on a water-free basis and the quality of the protein shall not be less than 70 per cent of that of casein.

(4A) Where cereal-based food for infants and children is to be taken with milk, it shall contain not less than 6 per cent of protein on ready-to-eat basis and the quality of the protein shall not be less than 70 per cent of that of casein.

(5) Milk biscuit shall contain not less than 10 per cent of milk protein on a water-free basis.

(6) Cereal-based food for infants and children shall contain the nutrient specified in column (1) of Table I to the Twenty-second Schedule in an amount of not less than the amount specified in column (2) and not more than the amount, where prescribed, specified in column (3) of that Table opposite and in relation to that food.

(7) Cereal-based food for infants and children may contain the food additives specified in column (1) of the Twenty-third Schedule in proportions not exceeding the proportions specified opposite thereto in column (2) of the said Schedule.

(8) Cereal-based food for infants and children or the ingredient in making such food shall not have been treated by ionizing radiation.

(9) Where any food is claimed to be cereal-based food for infants and children, there shall be written in the label on a package containing such food the words "cereal-based food for infants and children".

(10) There shall be written in the label on a package containing cereal-based food for infants and children-

(a) in not less than 10 point lettering, the words "NOT TO BE GIVEN TO INFANTS BELOW 4 MONTHS OF AGE";

(b) in not less than 4 point lettering-

(i) the form of cereal-based food for infants and children such as "cereal for infants and children" or "pasta for infants and children" or "rusk for infants and children" or "biscuit for infants and children" or "milk biscuit for infants and children," as the case may be;

(ii) the common name of the cereal;

(iii) *(Deleted by P. U.(A) 162/88).*

(iv) *(Deleted by P.U.(A) 162/88).*

(v) the amount of energy, expressed in kilocalorie (kcal) or kilojoule (kJ) or both and the amount of protein; carbohydrate, fat, vitamin and mineral content per 100 gram of the food as sold and as per specific quantity of the food as suggested for consumption.

(c) direction on the method of preparing the food and instruction on its storage before and after the package has been opened, and

(d) a statement that cereal-based food for infants and children shall not be fed through bottle or any other words of similar meaning.

(11) The particulars that are required by paragraph (c) of subregulation (10) may be written in the accompanying leaflet.

### 392 Low energy food

(1) Low energy food shall be special purpose food that is particularly suitable for persons adopting a restricted energy diet.

(2) Where any specified food is prepared in the form of low energy food, the low energy food so prepared shall comply with the standard for that specified food as prescribed in these Regulations, except that such low energy food shall not have a total energy value exceeding those prescribed in the Twenty-fourth Schedule and may contain permitted non-nutritive sweetening substance and aspartame.

(3) The low energy food of the type specified in column (I) of the Twenty-fourth Schedule shall not have a total energy value exceeding those specified in relation thereto in column (2) of the said Schedule.

(4) There shall be written in the label of a package containing low energy food-

(a) in not less than 10 point lettering, the words "low energy food; and

(b) in not less than 4 point lettering-

(i) the total weights and the separate percentages of carbohydrate, protein and fat in the package;

(ii) the total energy value in the package or the total energy in each 100 ml or 100 gram, as the case may be.

(5) On the label of any food to which this regulation applies, there shall be an indication that a diet of low energy food requires the supervision of a physician.

### 393 Formula dietary food

(1) Formula dietary food shall be food that is described in the label on a package containing that food as being suitable as a complete diet when consumed in accordance with the directions contained in the label. It shall contain, in the quantity stated on the label as the quantity to be consumed in one day, not more than the amount of nutrient supplements specified in Table III of the Twelfth Schedule.

(2) Formula dietary food may contain permitted nutrient supplement and permitted food conditioner.

(3) There shall be written in the label on a package containing formula dietary food-

(a) in not less than 10 point lettering, the words "formula dietary food; and

(b) in not less than 4 point lettering-

(i) a statement of the quantity of the food to be consumed in one day;

(ii) a statement of the energy yield, expressed in kilocalorie (kcal) or kilojoule (kJ) or both of that quantity of the food; and

(iii) the proportion of protein, fat and carbohydrate in the food.

## PART IX

## **USE OF WATER, ICE OR STEAM**

### **394. Standard for wholesome water, ice or steam**

(1) Water shall be clean and free from contamination, objectionable taste and odour, and shall comply with the standard as prescribed in the Twenty-fifth Schedule.

(2) In these Regulations any reference to "potable water" shall be taken to be a reference to "water" as prescribed in subregulation (1).

(3) Ice and steam shall be the product derived from water that complies with the standard prescribed in subregulation (1).

(4) No person shall use, cause or permit to be used, any water, ice or steam in the preparation or manufacture of any food for sale, unless that water, ice or steam complies with the standard prescribed in this regulation.

(5) No person shall cause or permit any water, ice or steam to come into contact with a food for sale, in the course of its preparation, storage, delivery or exposure for sale, unless that water, ice or steam complies with the standard prescribed in this regulation.

## **PART X MISCELLANEOUS**

### **395. Food not elsewhere standardized**

(1) Food not elsewhere standardized shall be food for which a standard has not been otherwise expressly prescribed by these Regulations.

(2) Food not elsewhere standardized may contain permitted nutrient supplement, permitted food conditioner, permitted flavouring substance, permitted colouring substance and permitted flavouring enhancer.

(3) Food not elsewhere standardized shall not contain permitted non-nutritive sweetening substance.

(4) There shall not be written in the label on a package containing food not elsewhere standardized or in an advertisement relating to that food any word or expression that compares a nutritional property or the ingredients of a food not elsewhere standardized with those of another food.

(5) Food not elsewhere standardized shall not be described or presented in such manner or by such name or pictorial or other representation or device as is suggestive of another article of food of which it is intended to be an imitation or substitute or which it resembles.

(6) The word "food not elsewhere standardized" shall not appear on the label of any package containing food not elsewhere standardized.

### **396. Food irradiation**

(1) For the purposes of these Regulations, "ionizing radiation" means all radiations capable of producing ions directly or indirectly in their passage through matter.

(2) No person shall import, prepare or advertise for sale or sell any food --

(a) that has been intentionally exposed to ionizing radiation without the approval of the Director-General to such radiation first having been obtained; or

(b) that has been accidentally exposed to ionizing radiation.

(3) Notwithstanding paragraph (a) of subregulation (2), no food shall be treated with ionizing radiation if such treatment is expressly prohibited by these Regulations.

#### 397. Penalty

(1) Any person who contravenes or fails to comply with any provisions of these Regulations commits an offence.

(2) Any person who commits an offence against these Regulations for which no penalty is provided by the Act shall, on conviction, be liable to a fine not exceeding five thousand ringgit or imprisonment for a term not exceeding two years.

#### 398. Transitional provision

Notwithstanding anything contained in these Regulations, it shall be lawful for any person at any time within twelve months after the coming into force of these Regulations to prepare, sell or import any food the preparation, sale or importation of which is otherwise lawful under --

(a) the Sale of Food and drugs Ordinance 1952;

(b) the Public Health Ordinance of Sabah; or

(c) the Public Health Ordinance of Sarawak,

or under any subsidiary legislation made thereunder.

#### 399. Revocation

The following Regulations are revoked to the extent specified herein:

(a) Part I to Part V and Part VII of the Sale of Food and Drugs Regulations 1952;

(b) Part I to Part IV of the Public Health (Food and Drugs) Regulations 1960; and

(c) Part I to Part IV of the Public Health (Food and Drugs) Regulations 1962.



**First Schedule (Regulation 3)**  
**FOOD REQUIRING WRITTEN WARRANTY**

- ☐ Canned food for infants and children
- ☐ Cereal-based food for infants and children
- ☐ Colouring substance
- ☐ Flavouring substance
- ☐ Full cream milk powder
- ☐ Infants formula
- ☐ Skimmed milk powder
- ☐ Tea, tea dust, tea extract and scented tea.

Second Schedule (Regulation 6) - Label For Food Sample – not available

Third Schedule (Regulation 7 [1] ) - Request For Analysis of Food Sample – not available

Fourth Schedule (Regulation 7 [2] ) - Analyst's Certificate – not available

**Fifth Schedule (Regulation 14)**  
**FOOD REQUIRING DATE MARKING**

- Biscuit, bread
- Canned food for infants and children
- Cereal-based food for infant and children
- Chocolate, white chocolate and milk chocolate
- Coconut cream, coconut milk, coconut paste, coconut cream powder and desiccated coconut
- Edible fat and edible oil other than margarine in hermetically sealed containers
- Food additives with a shelf life of less than 18 months
- Infant formula
- Liquid eggs, liquid egg yolk, liquid egg white, dried egg, dried egg yolk and dried white
- Low energy form of any food which requires date marking
- Meat product in non-hermetically seal containers
- Milk and milk product other than hard cheese
- Non-carbonated pasteurized soft drink and non-carbonated U.H.T soft drink
- Nutrient supplement or preparation of nutrient supplement sold as food
- Pasteurized fruit juice
- Pasteurized vegetable juice
- Peanut butter
- Sauce
- Seri Kaya

**Sixth Schedule (Regulation 20)**  
**PERMITTED PRESERVATIVE THAT MAY BE ADDED TO SPECIFIED**  
**FOOD AND THE MAXIMUM PERMITTED PROPORTION IN EACH CASE**

**Table I**

(1) Food	<b>PRESERVATIVE</b> [Maximum permitted proportion in miligram per kilogram (mg/kg)]		
	(2) <b>Sulphur dioxide (or sulphites calculated as sulphur dioxide)</b>	(3) <b>Benzoic acid (or sodium benzoate calculated as benzoic acid)</b>	(4) <b>Sorbic acid (or its sodium, calcium or potassium salts calculated as sorbic acid)</b>
Cheese, processed cheese, cheese paste and dried cheese	Nil	Nil	1000
Chilli slurry	Nil	1000	Nil
Cider	200	Nil	Nil
Curry paste	Nil	350	Nil
Dextrose anhydrous and dextrose monohydrates	20	Nil	Nil
Edible gelatin	1000	Nil	Nil
Essence and flavouring emulsion	800	800	800
Fermented soya bean product	Nil	1000	Nil
Fish paste, belacan, cincalok, otak udang and pekasam	Nil	750	Nil
Flavouring drink concentrate requiring more than 50 times dilution and the addition of sugar	Nil	2000*	Nil
Fructose	20	Nil	Nil
Fruit -- candied; dried; dried candied including kundur, peel and sugar coated nutmeg	2000	350	500
Fruit juice -- concentrated	350	800	800
Fruit juice -- for direct consumption	140	350	350
Fruit pickle (including drained form)	550	750	750
Fruit (preserved) not otherwise specified in this Schedule	550	750	750
Fruit pulp	350	1000	1000
Fruit pulp for manufacturing	1000	1000	1000
Ginger (dry)	150	Nil	Nil
Glucose	40	Nil	Nil
Glucose syrup	300	Nil	Nil
High fructose glucose syrup	40	Nil	Nil
Icing sugar	20	Nil	Nil
Jam, fruit jelly and marmalade	100	450	450
Jam, fruit jelly and marmalade as low energy food	100	450	450
Margarine	Nil	1000	1000
Meat -- uncooked manufactured other than meatburger	150	Nil	400
Pectin and jam setting compound	250	Nil	Nil

Perry	200	Nil	Nil
Pickle other than fruit pickle and vegetables pickle	140	350	350
Sauce not otherwise specified in this Schedule	300	750	Nil
Soft drink for direct consumption excluding mineral water	140	350	350
Soft drink requiring dilution	350*	800*	800*
Soya sauce, hydrolysed vegetable protein sauce, hydrolysed plant protein sauce, blended hydrolysed vegetable protein sauce, blended hydrolysed plant protein sauce, oyster sauce and fish sauce	400	1000	Nil
Sugar	20	Nil	Nil
Tomato -- pulp, paste and puree	100	Nil	Nil
Topping	230	800	800
Vegetable -- dried; salted; pickled; dried salted; dried pickled	2000	750	500
Vinegar -- distilled, blended and artificial	70	Nil	Nil
Wine, wine cocktail, aerated wine, dry wine, sweet wine, fruit wine excluding cider and perry, vegetable wine, honey wine, rice wine and toddy	450	Nil	200

Notes :

1. In places where the word "Nil" appears, it means that the substance is prohibited in the food.
2. "\*" indicates level before dilution.

**Table II**

(1) <b>Food</b>	(2) <b>Preservative</b>
Bread	Propionic acid and its sodium, potassium and calcium salts
Canned meat, canned manufactured meat	Sodium nitrate, sodium nitrite, potassium nitrate, potassium nitrite
Canned meat with other food	Sodium nitrate, sodium nitrite, potassium nitrate, potassium nitrite
Corned, cured pickled or salted meat	Sodium nitrate, sodium nitrite, potassium nitrate, potassium nitrite
Colouring preparation (liquid form)	Benzoic acid
Flour confection	Sorbic acid and its sodium, potassium and calcium salts Propionic acid and its sodium, potassium and calcium salts

**Seventh Schedule (Regulation 21) - Permitted Colouring Substance**

Table I, Table II, Table III - not available

### **Eighth Schedule (Regulation 2)**

**Table I**  
**PROHIBITED FLAVOURING SUBSTANCE**

The following flavouring substances are prohibited to be used in food ;

- Aloin
- Beberine
- Beta-Azarone
- Cade oil
- Calamus oil
- Cocaine
- Coumarin
- Diethylene glycol
- Diethylene glycol monoethyl ether
- Hypericine
- Nitrobenzene
- Pyroligenous acid
- Safrole and isosafrole
- Santonin
- Sasafras oil

Any other flavouring substance that is injurious or likely to be injurious to health

**Table II**  
**PERMITTED FLAVOURING SUBSTANCE THAT MAY BE ADDED TO**  
**SPECIFIED FOOD AND THE MAXIMUM PERMITTED**  
**PROPORTION IN EACH CASE**

<b>1) Flavouring substance</b>	<b>(2) Food</b>	<b>(3) Maximum permitted proportions in milligram per kilogram (mg/kg)</b>
Agaric acid	Beverage other than alcoholic beverage and shandy	20
	Alcoholic beverage, shandy, food containing mushroom	100
	Other processed foods	20
Total hydrocyanic acid (free and combined)	Beverage other than alcoholic beverages and shandy	1
	Confection other than marzipan	25
	Marzipan	50
	Stone fruit juice	5
	Other processed foods	1
Pulegone	Beverage other than alcoholic beverages, shandy, peppermint or mint flavoured beverages	100
	Peppermint or mint flavoured beverages	250
	Mint confectionery	350
	Other processed foods	25
Quassin	Beverages other than alcoholic beverages and shandy	5
	Pastilles	10
	Alcoholic beverages, shandy	50
	Other processed foods	5
Quinine	Beverages other than alcoholic beverages and shandy	85
	Alcoholic beverages, shandy	300
	Other processed foods	0.1
Thujones	Beverages other than alcoholic beverages and shandy	0.5
	Alcoholic beverages containing more than 25 per cent v/v of alcohol	10
	Alcoholic beverages containing less than 25 per cent v/v of alcohol	5
	Other processed foods	0.5

**Ninth Schedule** (Regulation 23) - Permitted Flavour Enhancer – not available

**Tenth Schedule** (Regulation 24) - Permitted Antioxidant That May Be Added – not available

**Eleventh Schedule (Regulation 25)**  
**PERMITTED FOOD CONDITIONER**

**Table 1**

The following food conditioners listed under their class names are permitted in food:

**1. Emulsifiers and Anti-foaming agents**

- Acetylated monoglycerides
- Dimethypolysiloxane
- Gyceryl monostrarate
- Lecithins
- Monoglycerides and diglycerides and their lactic, tartaric, diacetyl tartaric and citric acid esters
- Phosporic acid (orthophosphoric acid) and its sodium, potassium and calcium monobasic, dibasic, and tribasic salt
- Polyglycerol esters of fatty acid
- Polyglycerol esters of intereserified ricinoleic acid
- Polyoxyethylene sorbitan fatty acid esters
- Propylene glycol alginate
- Propylene glycol monoesters and diesters
- Silicon dioxide amorphous
- Sodium aluminium phosphate (basic)
- Sodium and potassium (tetrasodium and tetrapotassium diphosphate) and sodium and potassium acid pyrophosphates (disodium and dipotassium dihydrogen diphosphate)
- Sodium and potassium salts of fatty acid which are derived from edible vegetable oil and edible vegetable fat
- Sodium and potassium tripolyphosphates
- Sodium, potassium and calcium polyphosphates
- Sorbitan fatty acid esters
- Stearoyl lactic acid and its sodium and calcium salt
- Sucrose esters of fatty acid

**2. Stabilisers, thickeners, modified starches and gelling agents**

- Acacia (gum arabic)
- Agar
- Alginic acid and its sodium, potassium, calcium and ammonium salts, and propylene glycol alginate
- Ammonium salts of phosphatidic acid
- Calcium disodium ethylenediamine tetra-acetate
- Calcium, trisodium and tripotassium citrate
- Calcium lactate
- Calcium sulphate
- Carbonate and bicarbonates of sodium, potassium, calcium and ammonium
- Carob bean gum (locust bean gum)
- Carrageenan
- Casein and its sodium, calcium and potassium compounds
- Powdered cellulose, methyl cellulose, methyl ethyl cellulose, sodium carboxymethylcellulose, microcrystalline cellulose, hydroxypropyl cellulose, and hydroxypropyl methylcellulose
- Dextrin
- Dioctyl sodium sulfosuccinate
- Flour and starch
- Furcelleran
- Gelatin
- Guar gum

- Karaya gum
- Magnesium hydroxide
- Modified starches
- Nitrous oxide
- Pectin
- Penta potassium and penta sodium triphosphate (potassium and sodium tripolyphosphate)
- Phosphoric acid (orthophosphoric acid) and its sodium, potassium and calcium monobasic, dibasic, and tribasic salts
- Potassium acetate
- Potassium and calcium salts of hydrochloric acid
- Potassium nitrate
- Propylene glycol
- Sodium and potassium pyrophosphate (tetrasodium and tetrapotassium diphosphate)
- Sodium and potassium dihydrogen citrate
- Sodium, potassium and calcium polyphosphate
- Sorbitol
- Tragacanth gum
- Xanthan gum

### 3. *Acidity Regulators*

- Acetic acid, citric acid, fumaric acid, lactic acid, malic acid, tartaric acid and the sodium, potassium and calcium salts of the acid set forth in this group
- Adipic acid
- Carbonates and bicarbonates of sodium, potassium, calcium, ammonium and magnesium
- Glucono delta-lactone
- Hydroxides of sodium, potassium, calcium and ammonium
- Phosphoric acid (orthophosphoric acid) and its sodium, potassium and calcium monobasic, dibasic and tribasic salts
- Sodium aluminium phosphate
- Vinegar

### 4. *Enzymes*

- Amylase
- Amyloglucosidase
- Bromelain
- Catalase
- Cellulase
- Dextranase
- Ficin
- Glucanase
- Glucose isomerase
- Glucose oxidase
- Invertase
- Malt carbohydrases
- Papain
- Pectinase
- Pepsin
- Protease
- Proteinase
- Pullulanase
- Rennet and protein coagulating enzymes
- Lactase
- Lipase

### 5. *Solvents*

- Ethyl acetate
- Ethyl alcohol
- Glycerol, glyceryl monoacetate, glyceryl diacetate, and triacetin
- Isopropyl alcohol
- Propylene glycol

6. *Anticaking agent*

- Aluminium silicate
- Calcium aluminium silicate
- Calcium phosphate tribasic
- Calcium silicate
- Magnesium oxide
- Magnesium phosphate tribasic
- Magnesium silicate
- Salts of myristic, palmitic and stearic acids with bases (sodium, potassium, calcium, aluminium, magnesium and ammonium)
- Silicon dioxide amorphous
- Sodium aluminosilicate

**Table II**  
FOOD CONDITIONER THAT MAY BE ADDED TO SPECIFIED FOOD

(1) <i>Food</i>	(2) <i>Food Conditioner</i>
Artificial sweetening substance	ethyl maltol, magnesium stearate, maltol, microcrystalline cellulose, polyethylene glycol 9in tablet form only), polyvinylpyrrolidone, silicon dioxide, stearic acid, tricalcium phosphate (in granular and powdered form only)
Beer	fining agents
Bread	ammonium chloride, calcium and sodium salt of fatty acid lactylates and fumarates
Chocolate, white chocolate	polyglycerol polyricinoleate
Colouring, preparation (liquid form)	acidity regulators
Cured, pickled or salted fish	ascorbic acid, sodium ascorbate, isoascorbate
Dried banana	ascorbic acid
Evaporated milk and evaporated filled milk	sodium salts of hydrochloric acid
Flavoured syrup	ascorbic acid
Flour	ascorbic acid, benzoyl peroxide, sulphur dioxide or sulphites
Flour confection	ammonium chloride, calcium and sodium salts of fatty acid lactylates and fumarates
Fruit drink	ascorbic acid
Fruit juice and fruit pulp	ascorbic acid
Fruit juice drink	ascorbic acid
Iodised table salt	sodium thiosulphate
Meat paste and manufactured meat	ascorbic acid, sodium ascorbate, isoascorbate
Pasta	sodium silicate
Salt	potassium ferrocyanide, sodium ferrocyanide, ferric ammonium citrate
Wheat flour and protein increased wheat flour for bread	azodicarboxamide, calcium peroxide, L-cysteine
Wine, aerated wine, dry wine, sweet wine, fruit wine, vegetable wine and honey wine	fining agents, polyvinylpyrrolidone

**Twelfth Schedule** (Regulation 26) - Permitted Nutrient Supplement (Table I, Table II & Table III) – not available



### Thirteenth Schedule (Regulation 28)

#### TEST FOR PACKAGES

##### A. TEST FOR PACKAGES, APPLIANCES, CONTAINERS AND VESSELS USED FOR STORAGE OF FOOD

3. *Preparation:*

The surface of the ware to be tested shall be washed in water containing detergent and rinsed with clean water. The surface to be tested shall not be handled thereafter.

All remnants of water shall be removed from the washed ware by rinsing it with leaching solution that comprises 4 per cent of acetic acid in water v/v.

2. *Test:*

The ware shall then be filled with the leaching solution at room temperature to the maximum capacity of the ware.

The ware shall be covered to minimise contamination and shall be left at room temperature for 24 hours.

After the period of 24 hours, the leaching solution shall be thoroughly stirred and a portion shall be removed for analysis.

The leachate shall not contain antimony, arsenic, cadmium or lead above the following limits, expressed in ppm:

Sb/0.2 As/0.2 Cd/0.2 Pb/2.0

##### B. TEST FOR PACKAGES, APPLIANCES, CONTAINERS AND VESSELS USED FOR COOKING

1. *Preparation:*

As in A above.

2. *Test:*

The ware shall be heated to 120°C and filled to two-thirds of its effective volume with boiling leaching solution (4 per cent of acetic acid in water v/v). The vessels shall be covered, by its own lid, if any, and the leaching solution shall be kept boiling gently for 2 hours. Leaching solution shall be added periodically to ensure that the area of contact is not diminished. The vessel shall then be left at room temperature for 22 hours.

After 22 hours, the volume of the leaching solution shall be restored to two-third of the effective volume of the vessel. After thorough stirring, a portion of the leaching solution shall be removed for analysis.

The leachate shall not contain antimony, arsenic, cadmium, or lead above the following limits, expressed in ppm:

Sb/0.7 As/0.7 Cd/0.7 Pb/7

**Fourteenth Schedule** (Regulation 38) - Maximum Permitted Proportion of Metal Contaminant in Specified Food (Table I & Table II) – not available

**Fifteenth Schedule** (Regulation 39) - Microorganisms And Their Toxins (Table I & Table II) – not available

**Fifteenth A Schedule** (Regulation 40) - Drug Residue (Table I & Table II) – not available

**Sixteenth Schedule** (Regulation 41) - Pesticide Residue – not available

**Sixteenth A Schedule** (Subregulation 41 [4] ) - Group Names of Food – not available

**Sixteenth B Schedule** (Subregulation 132A [3] ) - Substances Which May Be Used in Bases of Artificial Sweetening Substance – not available

**Seventeenth Schedule** (Regulation 133 [2] ) - Permitted Non-Nutritive Sweetening Substances (Table I & Table II) – not available

**Eighteenth Schedule** (Regulation 133 [6] ) - Licence (Form B, B1, B2, B3, B4) – not available

**Nineteenth Schedule** (Regulation 133 [7] ) - Application for Licence (Form C) – not available

**Twentieth Schedule** (Regulation 133 [8] ) - Record (Form D, D1, D2, D3, D4, D5) – not available

**Twentieth Schedule A** (Regulation 134 [3] ) - Aspartame (Table I, Table II) – not available

**Twenty-First Schedule** (Regulation 389 [3], 389 [5] ) - Nutrient Levels & Permitted Food Additive in Infant Formula (Table I, Table II) – not available

**Twenty-Second Schedule** (Regulation 390 [6], 390 [7], 391 [6] ) - Nutrient Levels & Permitted Food Additive in Canned Food For Infant & Children (Table I, Table II) – not available

**Twenty-Third Schedule [Regulation 39 (7)]**

**PERMITTED FOOD ADDITIVE IN CEREAL-BASED FOOD FOR INFANTS AND CHILDREN**

(1) Food Additive	(2) Maximum Level in 100g of product on a water-free basis
<b>1. EMULSIFIERS</b>	
Lecithin	1.5 g
Mono and diglycerides of edible fat and edible oil	1.5 g
<b>2. ACIDULANTS, ALKALIS AND BUFFERS</b>	
Sodium hydrogen carbonate	Limited by good manufacturing practice and within the limits for Na as specified in subregulation 3 of regulation 391
Potassium hydrogen carbonate	Limited by good manufacturing practice
Calcium carbonate	
Lactic acid	1.5 g
Citric acid	2.5 g
<b>3. ANTIOXIDANTS</b>	
Tocopherol	0.003 g/100 g fat, singly or in combination
L-Ascorbyl palmitate	0.02 g/100 g fat
L-Ascorbic acid and its Na and K salts	50 mg, expressed as ascorbic acid and within the limits for Na as specified in subregulation 3 of regulation 391
<b>4. FLAVOURING SUBSTANCES</b>	
Vanillin extract	Limited by good manufacturing practise
Ethyl vanillin	7 mg
Vanillin	7 mg

**Twenty-Fourth Schedule** (Regulation 392 [3] ) - Maximum Total Energy Value of Low Energy Food – not available

**Twenty-Fifth Schedule** (Regulation 394 [1], 360B [3] ) - Standard For Water And Packaged Drinking Water – not available

**Twenty-Sixth Schedule [Regulation 360A (7)]  
STANDARD FOR NATURAL MINERAL WATER**

**1. Chemical Standard**

Chemicals	Maximum permitted proportion in miligram per litre (mg/l)
Arsenic	0.05
Barium	1
Borate (calculated as H <sub>3</sub> BO <sub>3</sub> )	30
Cadmium	0.01
Copper	1
Chromium (IV)	0.05
Cyanide (calculated as CN <sup>-</sup> )	0.01
Fluoride (calculated as F <sup>-</sup> )	2
Lead	0.05
Manganese	2
Mercury	0.001
Nitrate (calculated as NO <sub>3</sub> <sup>-</sup> )	45
Nitrites (calculated as NO <sub>2</sub> <sup>-</sup> )	0.005
Organic matter (calculated as O <sub>2</sub> )	3
Selenium	0.01
Sulphide (calculated as H <sub>2</sub> S)	0.05
Zinc	5

**2. Bacteriological Standard**

Bacteria	Method	Count per 100 ml
Coliform organism	1. Multiple tube method (37 °C/48 hrs)	i. shall not exceed 10 (Most Probable Number). ii. shall not be detectable in 2 consecutive samples. iii. shall not be detectable in 95 percent of samples throughout a year.
	2. Membrane filter	i. arithmetic mean of all monthly samples is 1 colony/100 ml. ii. not more than 4 colonies/100 ml in 2 consecutive samples.
Escherichia coli	Multiple tube method	Nil (Most Probable Number)

**3. Radioactivity**

	Maximum permitted amount in Bq/l
Gross α	0.1
Gross β	1

**Twenty-Seventh Schedule** (Regulation 360A [2] ) - Licence To Take Natural Mineral Water From Any Source For The Purpose of Trade or Business – not available.