

A.L. 216 ta' l-2004

**ATT DWAR IS-SIGURTÀ FL-IKEL
(KAP. 449)**

**Regolamenti ta' l-2004 li jemendaw ir-Regolamenti dwar Kuluri
ghall-Użu fi Hwejjeġ ta' l-Ikel**

BIS-SAHHA tas-setghat moghtija bl-artikolu 10 ta' l-Att dwar is-Sigurtà fl-Ikel, il-Ministru tas-Sahha, l-Anzjani u Kura fil-Komunità ghamel ir-regolamenti li ġejjin:-

- 1.** It-titolu ta' dawn ir-regolamenti hu Regolamenti ta' l-2004 li jemendaw ir-Regolamenti dwar Kuluri għall-Użu fi Hwejjeġ ta' l-Ikel, u għandhom jinqraw u jinftiehm bħala waħda mar-Regolamenti ta' l-1995 dwar Kuluri għall-Użu fi Hwejjeġ ta' l-Ikel, hawn iktar il quddiem imsejhin "ir-regolamenti prinċipali".

Titolu.
A.L. 107 ta' l-1995.
- 2.** F'Parti B tas-Sitt Skeda, il-kapitolu li jirrigwarda E 160a (i) Karoteni Mhallta għandu jinbidel bit-test tal-Iskeda ta' dawn ir-regolamenti.

Jemenda is-Sitt
Skeda tar-
regolamenti
prinċipali.

SKEDA

‘ E 160a (i) karoteni mħallta

1. KAROTENI MILL-PJANTI

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|----------------------------|--|
| Sinonimi | CI Food Orange 5 |
| Definizzjoni | <p>Karoteni mħallta mehudin permezz ta' estrazzjoni b'solventi ta' varjetajiet naturali ta' pjanti li jittieklu, karrotti, żjut veġetali, ħaxix, alfalfa (<i>lucerne</i>) u ħurrieq.</p> <p>Il-prinċipju ewlieni li jagħti l-kulur jikkonsisti f'karotenojdi li minnhom il-β-karotene tikkonstitwixi l-akbar parti. α, γ-karotene u kuluri oħra jistgħu jkunu preżenti. Minbarra l-kuluri, din is-sustanza jista' jkollha fiha żjut, xaħmijiet u xemgħat li jinstabu b'mod naturali fil-materjal originali.</p> <p>Dawn is-solventi li ġejjin biss jistgħu jintużaw fl-estraxxjoni: aċeton, <i>methyl ethyl ketone</i>, metanol, etanol, propan-2-ol, ħexan, dikolorometan u diossidu tal-karbonju.</p> |
| Klassi | Karotenojdi |
| Numru tal-Indiċi tal-Kulur | 75130 |
| EINECS | 230-636-6 |
| Formula kimika | β -karotene: $C_{40}H_{56}$ |
| Piż molekulari | β -karotene: 536.88 |
| Eżami | <p>Kontenut ta' karoteni (ikkalkulat bħala β-karotene) mhux anqas minn 5 %. Għal prodotti mehuda permezz ta' estraxxjoni minn żjut veġetali: mhux anqas minn 0.2 % fi żjut li jittieklu</p> <p>$E_{1cm}^{1\%}$ 2500 fi ca 440 nm – 457 nm fi ċikloħexan</p> |
| Identifikazzjoni | |
| Spektrometrija | Massimu fiċ-ċikloħexan fi 440 nm – 457 nm u 470 nm – 486 nm |
| Purità | |
| Reżidwi ta' solventi | <p>Aċeton</p> <p><i>Methyl ethyl ketone</i></p> <p>Metanol</p> |

| | | |
|-------------------------|--------------------------|---|
| | Propan-2-ol | Mhux aktar minn 50 mg/kg, waħedhom jew flimkien |
| | Hexan | |
| | Etanol | |
| | Diklorometan | Mhux aktar minn 10 mg/kg |
| Arseniku | Mhux aktar minn 3 mg/kg | |
| Ċomb | Mhux aktar minn 10 mg/kg | |
| Merkurju | Mhux aktar minn 1 mg/kg | |
| Kadmju | Mhux aktar minn 1 mg/kg | |
| Metalli tqal (bħala Pb) | Mhux aktar minn 40 mg/kg | |

2. KAROTENI MILL-ALGA

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|----------------------------|---|
| Definizzjoni | <p>Karoteni mħallta jistgħu wkoll jittieħdu mill-alga Dunaliella salina, mkabbra ġewwa għadajjar kbar tal-ilma mielaħ li jinsabu ġewwa Whyalla, fl-Awstralja tan-Nofsinhar. Il-Beta-karotene tiġi estratta permezz ta' żejt essenzjali. Il-preparat huwa sospensjoni ta' 20 – 30 % fiż-żejt tas-soja li fih tokoferol naturali (sa 0.3 %). Il-proporzjon ta' iżomeri trans-cis huwa bejn 50/50 sa 71/29.</p> <p>Il-prinċipju attiv li jagħti l-kulur jikkonsisti f'karotenojdi li minnhom il-beta-karotene tikkostitwixxi l-akbar parti. Jistgħu wkoll ikunu preżenti l-alfa-karotene, il-luteina, żeaksantina u beta-kriptoksantina. Minbarra sustanzi li jagħtu l-kulur, din is-sustanza jista' jkollha żjut, xahmijiet u xemgħat li jinstabu naturalment fil-materjal originali.</p> |
| Klassi | Karotenojdi |
| Numru ta' Indici tal-Kulur | 75130 |
| Eżami | Kontenut ta' karoteni (ikkalkulat bħala β -karotene) mhux inqas minn 20 %. |
| Identifikazzjoni | |
| A. Spektrometrija | Massimu fiċ-ċikloħexan fi 448 nm – 457 nm u 474 nm – 486 nm |
| Purità | |
| Arseniku | Mhux anqas minn 3 mg/kg |
| Ċomb | Mhux anqas minn 10 mg/kg |
| Merkurju | Mhux anqas minn 1 mg/kg |
| Kadmju | Mhux anqas minn 1 mg/kg |
| Metalli tqal (bħala Pb) | Mhux anqas minn 40 mg/kg |

L.N. 216 of 2004

**FOOD SAFETY ACT
(CAP. 449)**

Colours (Use in Foodstuffs) (Amendment) Regulations, 2004

IN exercise of the powers conferred by article 10 of the Food Safety Act, the Minister of Health, the Elderly and Community Care has made the following regulations:

Citation.

L.N. 107 of 1995.

1. The title of these regulations is the Colours (Use in Foodstuffs) (Amendment) Regulations, 2004, and they shall be read and construed as one with the Colours (Use in Foodstuffs) Regulations, 1995, hereinafter referred to as “the principal regulations”.

Amends the Sixth Schedule to the principal regulations.

2. In part B of the Sixth Schedule, the chapter concerning E 160a (i) Mixed Carotenes is replaced by the text of the Schedule to these regulations.

SCHEDULE

‘ E 160a (i) mixed carotenes

1. PLANT CAROTENES

| | | | | | | | | | | |
|-----------------------|--|---------|--|---------------------|----------|-------------|--------|---------|------------------------|-----------------|
| Synonyms | CI Food Orange 5 | | | | | | | | | |
| Definition | <p>Mixed carotenes are obtained by solvent extraction of natural strains of edible plants, carrots, vegetable oils, grass, alfalfa (lucerne) and nettle.</p> <p>The main colouring principle consists of carotenoids of which beta-carotene accounts for the major part. α, γ-carotene and other pigments may be present. Besides the colour pigments, this substance may contain oils, fats and waxes naturally occurring in the source material.</p> <p>Only the following solvents may be used in the extraction: acetone, methyl ethyl ketone, methanol, ethanol, propan-2-ol, hexane, dichloromethane and carbon dioxide.</p> | | | | | | | | | |
| Class | Carotenoid | | | | | | | | | |
| Colour Index No | 75130 | | | | | | | | | |
| EINECS | 230-636-6 | | | | | | | | | |
| Chemical formula | β -Carotene: $C_{40}H_{56}$ | | | | | | | | | |
| Molecular weight | β -Carotene: 536.88 | | | | | | | | | |
| Assay | <p>Content of carotenes (calculated as β-carotene) is not less than 5 %.</p> <p>For products obtained by extraction of vegetable oils: not less than 0.2 % in edible fats</p> <p>$E_{1cm}^{1\%}$ 2500 at ca 440 nm – 457 nm in cyclohexane</p> | | | | | | | | | |
| Identification | | | | | | | | | | |
| A. Spectrometry | Maximum in cyclohexane at 440 nm – 457 nm and 470 nm – 486 nm | | | | | | | | | |
| Purity | | | | | | | | | | |
| Solvent residues | <table border="1"> <tr> <td>Acetone</td> <td rowspan="5">Not more than 50 mg/kg, singly or in combination</td> </tr> <tr> <td>Methyl ethyl ketone</td> </tr> <tr> <td>Methanol</td> </tr> <tr> <td>Propan-2-ol</td> </tr> <tr> <td>Hexane</td> </tr> <tr> <td>Ethanol</td> <td rowspan="2">Not more than 10 mg/kg</td> </tr> <tr> <td>Dichloromethane</td> </tr> </table> | Acetone | Not more than 50 mg/kg, singly or in combination | Methyl ethyl ketone | Methanol | Propan-2-ol | Hexane | Ethanol | Not more than 10 mg/kg | Dichloromethane |
| Acetone | Not more than 50 mg/kg, singly or in combination | | | | | | | | | |
| Methyl ethyl ketone | | | | | | | | | | |
| Methanol | | | | | | | | | | |
| Propan-2-ol | | | | | | | | | | |
| Hexane | | | | | | | | | | |
| Ethanol | Not more than 10 mg/kg | | | | | | | | | |
| Dichloromethane | | | | | | | | | | |

| | |
|----------------------|------------------------|
| Arsenic | Not more than 3 mg/kg |
| Lead | Not more than 10 mg/kg |
| Mercury | Not more than 1 mg/kg |
| Cadmium | Not more than 1 mg/kg |
| Heavy metals (as Pb) | Not more than 40 mg/kg |

2. ALGAL CAROTENES

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| Definition | Mixed carotenes may also be produced from the algae <i>Dunaliella salina</i> , grown in large saline lakes located in Whyalla, South Australia. Beta-carotene is extracted using an essential oil. The preparation is 20-30 % suspension in soya bean oil containing natural tocopherols (up to 0,3 %). The ratio of trans-cis isomers is in the range of 50/50 – 71/29. The main colouring principle consists of carotenoids of which beta-carotene accounts for the major part. Alpha-carotene, lutein, zeaxanthin and beta-cryptoxanthin may be present. Besides the colour pigments, this substance may contain oils, fats and waxes naturally occurring in the source material. |
| Class | Carotenoid |
| Colour Index No | 75130 |
| Assay | Content of carotenes (calculated as β -carotene) is not less than 20 %. |
| Identification | |
| A. Spectrometry | Maximum in cyclohexane at 448 nm – 457 nm and 474 nm – 486 nm |
| Purity | |
| Arsenic | Not more than 3 mg/kg |
| Lead | Not more than 10 mg/kg |
| Mercury | Not more than 1 mg/kg |
| Cadmium | Not more than 1 mg/kg |
| Heavy metals (as Pb) | Not more than 40 mg/kg |