

CONSOLIDATED TO 30 JUNE 2012

LAWS OF SEYCHELLES

CHAPTER 83

Act 14 of 1987

FOOD ACT

[1st May, 1990]

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PART I – PRELIMINARY

1. This Act may be cited as the Food Act.

2. In this Act-

“advertisement” means any notice, circular, label, wrapper, public announcement, display and representation, by whatever means, for the purpose of promoting directly or indirectly the sale of food;

“animal” does not include poultry or fish;

“article” includes-

- (a) any food or any labeling or advertising material in respect thereof; or
- (b) anything used for the preservation, preparation, packing or storing of any food;
- (c)

“authorized officer” means an officer authorized under section 13;

“drink” does not include water but includes aerated water;

“food” includes drink, chewing gum and any product prepared, sold, represented or intended for use as food or drink for human consumption and nay ingredients used in the preparation of food, but does not include-

- (a) water, live animals, live birds or live fish (excluding shellfish); and
- (b) materials used only for drugs;

“label” includes any tag, brand, mark, pictorial or other descriptive matter written, printed stenciled, marked, embossed or impressed on or attached to or included in, belonging to or accompanying any food;

“meat” means the flesh of animals and includes fat, offal and uncooked meat products;

“official laboratory” means a laboratory designated by the Minister under section 17 to be an official laboratory for the purpose of this Act;

“premises” includes any building, tent or other structure permanent or otherwise together with the land on which the same is situated and any vehicle or conveyance, vessel or aircraft;

“public health analyst” means a person appointed by the Minister under section 17 to act as an analyst;

“sell” includes transmit, convey or deliver in pursuance of a sale, exchange, raffler or other disposal;

“slaughterhouse” means a place for slaughtering animals or poultry, the flesh of which is intended for sale for human consumption and includes a place used in connection therewith for the confinement of animals or poultry while awaiting slaughter or for keeping, or subjecting to any treatment or process, products of the slaughtering of animals or poultry.

3. This Act binds the Republic.

PART II – GENERAL PROVISIONS

4. Any person who adds any substance to food, uses any substance as an ingredient in the preparation of food, abstracts any constituent from food or subjects food to any process or treatment, so as to render the food injurious to health with intent that the food shall be sold in that state is guilty of an offence.

5. Any person who sells food which-

- (a) contains any substance which is poisonous, harmful or otherwise injurious to health;
- (b) consists in whole or in part of any filthy, putrid, rotten, decomposed or diseased substance or foreign matter; or
- (c) is otherwise unfit for human consumption,

is guilty of an offence.

6. Any person who labels, packages or advertises or is a party to the publication of an advertisement of any food in contravention of this Act, or in a manner that is false, misleading or deceptive as regards its character, nature, substance, quality, composition, merit or safety, is guilty of an offence.

7. (1) Any person who sells to the prejudice of a purchaser any food which is not of the nature, substance or quality of the food demanded by the purchaser is guilty of an offence.

(2) In proceedings under this section it shall not be a defence to allege that the purchaser bought for analyses or examination and therefore was not prejudiced.

8. Any person who sells, prepares, packages, stores or displays for sale any food under insanitary conditions, whereby the food may be contaminated with filth or may be rendered unfit for human consumption, is guilty of an offence.

9. (1) The Minister may, by notice in the Gazette, designate any premises as a slaughterhouse for the slaughter of animals or poultry.

(2) Any person who slaughters any animal or poultry or causes or permits any animal or poultry to be slaughtered with intent to sell the meat of that animal or poultry for human consumption, except in a slaughterhouse designated under subsection (1) and in accordance with this Act, is guilty of an offence.

(3) No person shall sell the meat of any animal or poultry for human consumption other than that of any animal or poultry slaughtered in a slaughterhouse designated under subsection (1):

Provided that the preceding provisions of this subsection shall not apply to any meat or poultry imported into Seychelles and approved by the Chief veterinary Officer.

(4) Any person who contravenes subsection (3) is guilty of an offence.

PART III - IMPORTATION

10. (1) Subject to section 11, the importation of any food which does not comply with this Act is hereby prohibited.

(2) Any person who imports any food in contravention of subsection (1) is guilty of an offence.

11. (1) where any food sought to be imported into Seychelles, if sold in Seychelles, contravenes this Act, the food may, with the approval of the Minister, be imported into Seychelles for the purpose of relabelling or reconditioning it so as to comply with this Act.

(2) Where relabelling or reconditioning of food imported under subsection (1) is not carried out in compliance with this Act within a period of 90 days commencing from the date of importation, the food shall be exported or destroyed by the importer, in a manner approved by the Minister or any authorized officer, within a period of 30 days thereafter or such period as the Minister or the authorized officer may determine.

- (3) Any person who does not-
- (a) relabel or recondition; or
 - (b) export or destroy,

in compliance with subsection (2) any food imported by him under subsection (1) is guilty of an offence.

PART IV – ADMINISTRATION AND ENFORCEMENT

12. (1) There is hereby established a Board to be known as the Food Control Board, hereafter to as the “Board”.

(2) The Board shall consider and advise the Minister on matters necessary for the administration of this Act including the making of regulations under this Act.

- (3) The Board shall consist of-
- (a) a Chairman to be appointed by the Minister; and
 - (b) such other members appointed by the Minister as appearing to him to represent-
 - (i) the Ministry responsible for Community Development;
 - (ii) other Government ministries, departments and public bodies responsible for matters dealing with food;
 - (iii) food manufacturers, processors, retailers and consumers.

- (4) The members appointed under subsection (3)(b)-
- (a) shall hold office for a period of 3 years and be eligible for reappointment;
 - (b) may at any time resign by instrument in writing addressed to the Chairman.

(5) Appointments made under subsection (3) shall be notified in the Gazette.

(6) The quorum of the Board shall be such number of members as the Minister may at the time of appointment determine.

(7) The Board shall meet at such time as the Chairman may determine.

(8) The Board may invite any person to attend any meeting of the Board for the purpose of assisting or advising the Board but such person shall not have any right to vote at such meeting.

(9) Subject to this Act and to any general or special directions in writing by the Minister, the Board shall regulate its own proceedings.

13. (1) The Minister may authorize any public officer to act as an authorized officer under this Act, and such authority may relate to a specific matter or to all matters under this Act.

(2) The Minister shall issue to every person authorized to act as an authorized officer a certificate of his authority so to act.

14. (1) An authorized officer may-

- (a) at any reasonable hour or whenever work is in progress in any premises dealing in food, enter any premises where he believes that any article is prepared, packaged or stored, examine the article, take samples thereof and examine anything which he believes is used or capable of being used for the preparation, packaging or storing of any article;
- (b) stop, search or detain any vehicle or vessel in which he believes that any article to which this Act applies is conveyed, examine the article and take samples thereof;
- (c) open and examine any receptacle or package which, he believes, contains any article to which this Act applies, examine the article and take samples thereof;
- (d) call for any books, documents or other records which, he believes, contains any information relevant to the enforcement of this Act with respect to any article, make copies thereof, and take extracts therefrom;
- (e) require any occupier of any premises or employee of any business where food is processed, kept, or sold, to undergo a medical examination if there is a reasonable suspicion that the occupier or employee may be a carrier of a communicable disease or suffering from such a disease;
- (f) seize and detain, for such time as may be necessary, any article by means of, or in relation to, which, he believes, this Act has been contravened;
- (g) exercise any other functions assigned to him by the Minister.

(2) An authorized officer shall release any article seized by him under subsection (1) where he is satisfied that the provisions of this Act in relation to the article have been complied with.

(3) An authorized officer shall in the exercise of his powers under subsection (1), if requested by any person affected thereby, produce the certificate of authority issued to him under section 13(2).

(4) Where any authorized officer has seized an article under this Act and the owner thereof or the person in whose possession it was at the time of the seizure consents in writing to its destruction, the article shall be destroyed or otherwise disposed of as the authorized officer may direct.

(5) Where an authorized officer is unable to obtain the consent required under subsection (4) for the destruction of the article referred to in that subsection, he may, with notice to the owner or the person in whose possession the article was at the time of seizure, apply to the magistrate's court for the destruction or disposal of the article and the owner or such person may oppose the application.

(6) If it appears to the magistrate's court that the article seized is unfit for human consumption, the court may make an order for its destruction or disposal so as to prevent it being used for human consumption.

(7) Any owner, occupier or person in charge of any premises entered into by an authorized officer pursuant to subsection (1) or any employer found therein or any person who, when requested to give information or any assistance to an authorized officer-

- (a) fails to give the information or assistance reasonably requested or;
- (b) knowingly makes any mis-statement in respect to any information requested;

is guilty of an offence

(8) A person who willfully obstructs an authorized officer in the execution of his functions under this Act is guilty of an offence.

(9) Any person who without the permission of an authorized officer removes, alters or interferes in any way with any article seized under this Act is guilty of an offence.

15. Notwithstanding Section 14, where an authorized officer is of the opinion that an animal or poultry received into a slaughterhouse for the purpose of slaughter for food, or the carcass of an animal, poultry or fish is diseased or unfit for human consumption, he may seize it and cause it to be destroyed or disposed of in such manner as he may direct without seeking any consent or permission and no compensation shall be payable to any person in respect to the destruction or disposal.

16. (1) An authorized officer may, by order in writing, require any person who carries on a business which includes the preparation, importation or use of substances of any kind specified in the order to furnish to the authorized officer named in the order such particulars as may be so specified of the composition and use of the substances sold in the course of that business for use in the preparation of food.

(2) Without prejudice to the generality of subsection (1), an order made under that subsection may require the following particulars to be furnished in respect to any substance, namely-

- (a) particulars of the composition and the chemical nature of the substance;
- (b) particulars of the manner in which the substance I used or proposed to be used in the preparation of food;
- (c) particulars of any investigation carried out by or to the knowledge of the person carrying on the business concerned, for the purposes of determining whether and to what extent the substance used in the preparation of food is injurious to, or in any way affects, health;
- (d) particulars of any investigation carried out by or to the knowledge of the person carrying on the business concerned for the purpose of determining the cumulative effect on the health of a person consuming the food in ordinary quantities.

(3) A person who fails to comply with the requirements of an order made under subsection (1) or furnished in particulars which to his knowledge are false or misleading in respect of those requirements is guilty of an offence.

(4) Save for the purposes of any proceedings for an offence against this Act, no particulars furnished in accordance with an order made under subsection (1) and no information

relating to any individual business obtained by means of those particulars, shall, without the previous consent of the person carrying on the business concerned, be disclosed to anyone.

(5) A person who discloses any particulars of information contrary to subsection (4) is guilty of an offence.

17. (1) The Minister may by notice published in the Gazette designate a laboratory to be an official laboratory for the purposes of this Act.

(2) The Minister may appoint any person as a public health analyst who shall perform official analyses or examinations for the purposes of this Act or, if requested by the Minister to do so, for the purposes of any other Act.

18. (1) An authorized officer who takes a sample of any article pursuant to his powers under section 14 shall divide the sample into 3 parts (provided that division of the procured quantity of the sample would not interfere with analysis or examination), each part to be marked and sealed or fastened in such manner as its nature permits and shall-

- (a) give one part to the person appearing to him to be the owner or the person in possession of the article of which the sample is taken;
- (b) submit the second part to an official laboratory for analysis; and
- (c) keep the third part in the custody of the official laboratory for future comparison.

(2) The person in charge of the official laboratory shall cause the sample submitted for analysis under subsection (1)(b) to be analyzed as soon as practicable and shall give to the authorized officer who requested the analysis a report specifying the result of the analysis.

19. (1) The Minister may make regulations generally for carrying any of the purposes and provisions of this Act into effect, which may include regulations for all or any of the following purposes-

- (a) requiring, prohibiting or regulating the addition or abstraction of any specified class to or from food or the use of any substance as an ingredient in the preparation of food;
- (b) prohibiting, restricting or regulating the preparation or the sale, consignment or delivering of food or any ingredients thereof;
- (c) prohibiting or restricting the importation or the use of any specified materials or of apparatus or utensils designed for use in the preparation of food and the sale or importation for sale of apparatus or utensils designed for such use and containing any specified materials or of any specified class;
- (d) imposing requirements as to the labeling, marking or advertising of food and the descriptions which may be applied to food;
- (e) securing the observance of sanitary conditions and practices and wholesome methods in connection with the preparation, transport, storage, packing, marking, sale, service, or delivery of food;
- (f) imposing requirements as to the conditions, layout, drainages, equipment, maintenance, cleanliness, ventilation and extraction of fumes or heat, lighting, water supply and use of premises in, at, or from which food is sold or prepared

for sale (including any parts of the premises in which apparatus and utensils are cleansed or in which refuse is disposed of or stored);

- (g) prohibiting or regulating the sale for human consumption or the possession, distribution or collection for sale for human consumption of shellfish;
- (h) regulating the importation and exportation of food in order to ensure compliance with this Act;
- (i) regulating or controlling the slaughtering of animals or poultry for food;
- (j) imposing requirements as to the maintenance and cleanliness of slaughterhouses, the methods of slaughtering to be applied, the examination and inspection of animals and poultry intended for slaughter, and of carcasses of animals and poultry slaughtered;
- (k) prescribing fees and charges for any matter done under this Act;
- (l) exempting any food from all or any of the provisions of this Act and prescribing the conditions of such exemption.

(2) Any person who contravenes any regulation made under this Act or any provision therein is guilty of an offence.

(3) Where any regulations made under this Act prohibit or restrict the addition of any preservative or other ingredient or material to any food, the addition of such preservative, ingredient or material, if made in contravention of the regulations, shall, for the purpose of this Act, be deemed to render the food injurious to health, and section 4 applies.

(4) Where any regulations made under this Act prescribe the composition of any article of food intended for sale, the purchasers of such article shall be deemed to have demanded an article complying with the regulations as regards the presence or amount of any constituent, ingredient or material specified in the regulations, and section 7 applies.

20. (1) Subject to subsection (2), a person found guilty of an offence under this Act shall be liable on conviction-

- (a) in the case of a first offence to a fine R.10,000 and to imprisonment for 3 months;
- (b) in the case of a subsequent offence to a fine of R.25,000 and to imprisonment for 6 months.

(2) Where a court is satisfied that a person committed an offence under section 14(8) or section 14(9) with intent to prevent discovery of some other offence under this Act, that person shall be liable on conviction for any offence under section 14(8) or section 14(9) to imprisonment for 12 months.

21. Where a person is convicted of an offence under this Act, the court may in addition to any other penalty, order that any article, by means of which or in relation to which the offence was committed, be forfeited and upon such order being made the article may be disposed of as the court may direct.

22. (1) In any proceedings under this Act-

- (a) a report of analysis signed or purporting to be signed by a public health analyst shall be prima facie evidence of the facts stated therein provided that-
 - (i) the party against whom it is produced may require the attendance before court of the public health analyst for the purposes of cross-examination; and
 - (ii) no such report shall be received in evidence unless the party intending to produce it at the trial has, before the trial given to the party against whom it is intended to be produced reasonable notice of such intention together with a copy of the report.
- (b) contents of any package appearing to be intact and in the original state of packing by its manufacturer and bearing the name, address or registered mark of the manufacturer shall be presumed, unless the contrary is proved, to be the contents described in the package or any label printed on, attached to or accompanying the package and manufactured by the person described as the manufacturer on the package or label;
- (c) any article commonly used for human consumption, if sold or kept for sale shall be presumed until the contrary is proved, to have been sold or kept for sale for human consumption;
- (d) any article commonly used for human consumption which is found on premises used for the sale, preparation or storage of products for human consumption shall be presumed, until the contrary is proved, to be intended for sale, or for manufacturing products for sale, for human consumption;
- (e) any article capable of being used in the composition or preparation of any food which is found on premises on which that food is prepared shall, until the contrary is proved, be presumed to be intended for such use.

23. (1) Subject to this section, in nay proceedings under this Act for an offence consisting of the sale of any food it shall be a defence-

- (a) that the food was purchased by the person charged for that offence as food that could be lawfully sold and with a written warranty to that effect;
 - (b) that he has no reason at the time of the commission of the offence that the food was otherwise; and
 - (c) that the food was at the time of the commission of the offence in the same state as when he purchased it.
- (2) A warranty shall only be a defence under subsection (1) if the person charged-
- (a) has not later than 3 days before the date of the hearing sent to the prosecutor a copy of the warranty with a notice that he intends to rely on it and specifying the name and address of the person from whom he received it; and
 - (b) establishes to the satisfaction of the court that he has sent a similar notice of his intention to the person from whom he received the warranty.

(3) When the person charged for an offence described in subsection (1) is a servant or employee of the person whom purchased the food under a warranty, he shall be entitled to rely on the provisions of this section in the same way as his employer would have been entitled to do if the employer had been charged.

24. The provisions of this Act shall be in addition to and not in derogation of the provision of any other written law.

LAWS OF SEYCHELLES

FOOD ACT

CHAPTER 107

SUBSIDIARY LEGISLATION

SECTION 19

Food Act (General Labelling) Regulations

S.I. 30 of 1992.

[1st March,, 19927]

1. These Regulations may be cited as the Food Act (General Labelling) Regulations.
2. In these Regulations-
 - “bulk” means any food which is sold in a raw state and is readily identifiable by the purchaser and includes a packaged food which is in a container and which is not normally purchased by a consumer because of its large size.
 - “inner label” means the label on or affixed to an immediate container of any food;
 - “label” means any tag, brand, mark or pictorial or descriptive matter which accompanies or is written, printed, stenciled, marked, embossed or impressed on, attached to or included in any food;
 - “outer label” means a label affixed to the outside of the package of any food;
 - “pull date” means the period from the date of manufacture or packing of any food within which the food may be sold or consumed.
3. A person shall not sell or expose for sale a manufactured, processed or repacked food unless a label has been affixed or applied to the food.
4. Any information required under any written law or otherwise to appear on the label of any food or appearing on a label of any food shall be-
 - (a) clearly and prominently displayed on the label;
 - (b) readily discernible to the purchaser or consumer under the customary conditions or purchase and use.
5. (1) A label applied to a food shall carry-
 - (a) on the main panel-

- (i) the brand or trade mark, if any, of the food;
 - (ii) the common name of the food;
 - (iii) in close proximity to the common name, a correct declaration of the net contents in terms of weight or, if applicable, drained weight volume or number in accordance with the usual practice in describing the food;
- (b) grouped together on any panel-
- (i) a declaration by name of any preservative used in the food;
 - (ii) a declaration of permitted colour added to the food;
 - (iii) except in the case of liquors and alcoholic beverages, a declaration of any artificial or imitation flavouring preparation added to the food;
 - (iv) in the case of food consisting of more than one ingredient, a complete list of acceptable common names of the ingredients in descending order of their proportions, unless the quantity of each ingredient is stated in terms of percentage or proportionate composition;
 - (v) any other statement required under these Regulations or any other written law which is required to be declared on a label;
- (c) on any panel-
- (i) the name and address of the manufacturer, packer or distributor of the food, as the case may be;
 - (ii) any necessary direction for handling and storing the food;
 - (iii) the country of origin of the food;
 - (iv) where the food has been treated with ionizing radiation, a statement to this effect.

(2) For the purposes of subregulation 1(c)(iii), where any food has undergone processing in a second country and such processing has changed the original nature of the food, the country in which the processing was done shall be considered the country of origin of the food.

6. Regulation 5 shall not apply to food sold in bulk, or packages from bulk, at the place where the food is retailed.

7. A statement, information or declaration that is required by these Regulations or any other written law to appear on the label of any food shall be in a national language of Seychelles in addition to any other language which may appear thereon.

8. Where both the inner and outer labels are used on a package of food, the declaration, statement and information required by these Regulations or any other written law to appear in respect of the food shall appear on both the inner and outer labels.

9. No direct or indirect reference to any written law shall be made on any label of, or in any advertisement for, a food unless the reference is a specific requirement of the written law.

10. Where any food has more than one name, whether common or proper, a reference to that food by any of its names shall be deemed to be a reference to it by all its names.

11. Where a pull date is placed on a packaged food by a manufacturer, processor or packer or is fixed under any regulations under the Act, the date shall be considered as the shelf life of the food and the food shall not offered or displayed for sale after that date.

12. A manufacturer, processor or packer of food who uses a code number, letter or mark to signify the date of manufacture, processing or packaging on a label shall, upon request of an authorized officer, divulge the date signified by the code number, letter or mark.

13. The Minister may, by notice in writing, exempt any food from compliance with any provisions of these Regulations.

Food Act (Special Dietary Uses) Regulations

S.I. 31 of 1992

[1st March, 1992]

1. These Regulations may be cited as the Food Act (Special Dietary Uses) Regulations.
2. In these Regulations-
“special dietary food” includes-
 - (a) any food intended-
 - (i) for supplying a particular dietary need, however arising, of a person; or
 - (ii) for fortifying the ordinary diet of a person with any vitamin, mineral or other dietary property;
 - (b) an artificial sweetener intended to regulate the intake of calories and available carbohydrates or for use in diets of diabetics.
3. (1) A person shall not sell any food containing a non-nutritive sweetening agent unless the food-
 - (a) meets the requirements for special dietary food under these Regulations;
 - (b) carries a label containing a statement indicating the special dietary use of the food.

(2) A person shall not sell any food intended for babies which contains a non-nutritive sweetening agent.

4. (1) A special dietary food recommended for or as a carbohydrate or sugar reduced diet shall contain not more than 50% of glycogenic carbohydrate normally present in any food of the same class.

(2) For the purposes of subregulation (1), any food may be described as sugarless, sugar free, low in carbohydrates or by any other synonymous expression if it contains not more than 0.25% glycogenic carbohydrates.

5. (1) A special dietary food recommended for or as a calorie reduced diet shall contain not more than 50% of the total calories normally present in any food of the same class.

(2) For the purposes of subregulation (1), any food may be described as low calorie or by any other synonymous expression if it contains not more than-

- (a) 15 calories per average serving; and
- (b) 30 calories in a reasonable daily intake.

6. (1) A special dietary food recommended for or as a sodium reduced diet shall contain not more than 1/6 the number of milligrams of sodium contained in a reasonable daily intake of the same food.

(2) For the purposes of subregulation (1), any food may be described as low sodium or by any other synonymous expression if it contains not more than-

- (a) 10 milligrams sodium in an average serving; and
- (b) 20 milligrams in a reasonable daily intake.

7. (1) Where a statement or claim implying a special dietary use is made on the label, or in any advertisement in respect, of any food, the label or advertisement shall carry a statement of the type of diet for which the food is recommended.

(2) Where a statement or claim relating to the carbohydrate, sugar or starch content is made on the label, or in any advertisement in respect, of any food, the label or advertisement shall carry a statement of the carbohydrate content in grammes, on a percentage basis or on a per average serving basis.

(3) Where a statement or claim relating to the calorie content is made on the label, or in any advertisement in respect, of any food, the label or advertisement shall carry a statement of the calorie content in calories per 100 grammes or average serving basis.

(4) Where a statement or claim relating to the sodium content is made on the label, or in any advertisement in respect, of any food, the label or advertisement shall carry a declaration of the sodium content in milligrams per 100 grammes or per average serving basis.

(5) Food containing such synthetic sweetener as aspartame, saccharin or any of its salts shall carry a label stating-

- (a) the name of the synthetic sweetener;
- (b) the fact that the sweetener is a non-nutritive artificial sweetener.

Food Act (Breast-milk Substitute) Regulations

S.I. 32 of 1992

[1st March, 1992]

1. These Regulations may be cited as the Food Act (breast-Milk Substitute) Regulations.

2. In these Regulations-

“advertising” includes a point-of-sale advertising or the giving of samples, discounts, coupons or premiums or tie-in sales or any other promotion device intended to or which may induce sale;

“breast-milk substitute” means any food which is marketed or otherwise represented as a partial or total replacement for breast-milk;

“complementary food”, “weaning food” or “breast-milk supplement” means any food suitable as a complement to breast-milk or infant formula when breast-milk or infant formula, as the case may be, becomes insufficient to satisfy the nutritional requirement of an infant;

“infant formula” means a breast-milk substitute formulated industrially in accordance with the applicable Codex Alimentarius standards established from time to time by the World Health Organisation to satisfy the normal nutritional requirement of infant up to between four and six months old and adapted to their physiological characteristics.

3. (1) Subject to these Regulations, a person shall not advertise or otherwise promote by any means whatsoever the use of infant formula or similar products.

(2) Notwithstanding subregulation (1), a person may donate or sell at concessionary prices to a governmental institution or any other institution approved by the Ministry responsible for Health supplies of infant formula or other similar products for use in the institution or distribution to the public.

(3) Any distribution of infant formula or other similar products by an institution referred to in subregulation (2) of supplies of infant formula or other similar products acquired in terms of subregulation (2) does not constitute an advertisement or promotion under subregulation (1).

(4) A person who has donated or sold at concessionary prices under subregulation (2) supplies of infant formula or similar products shall not use this fact for advertisement or as sale inducement.

4. (1) A label used in respect of infant formula or similar product shall-

(a) be designed so as to provide the necessary information in a national language about the appropriate use of the product and so as not to discourage breast-feeding;

(b) contain in clear and easily readable print the word “Important Notice” followed by-

- (i) a statement of the superiority of breast-feeding;
 - (ii) a statement that the product shall be used only on the advice of a health worker regarding its use and proper method of use;
 - (iii) instruction for appropriate preparation;
 - (iv) a warning against the health hazards of inappropriate preparation;
 - (c) not have pictures of infants or other pictures or text which may idealize the use of infant formula;
 - (d) not contain such words as “humanized”, “materialized” or other similar expression when describing the qualities of infant formula;
 - (e) not discourage breast-feeding;
 - (f) state-
 - (i) the ingredients used in the infant formula;
 - (ii) the composition or analysis of the product;
 - (iii) the batch number;
 - (iv) the date before which the product is to be consumed, taking into account the local climatic and storage conditions.
- (2) The wrapper or the container of infant formula shall comply with subregulation (1)(c), (d), and (e).

Food Act (General Hygiene) Regulations

(1st March, 1992)

1. These Regulations may be cited as the Food Act (General Hygiene) Regulations.
2. In these Regulations-
 - “certificate of fitness” means a certificate issued by a medical practitioner indicating that a person is not a carrier of a communicable disease;
 - “Director-General” means the person performing the functions of Director General of Primary Health care in the Ministry responsible for Health;
 - “food handler” includes a person involved in the slaughtering of animals or poultry or the transportation, packing, storing or preparation of meat or other food for sale;
 - “food plant” means a building or any part thereof used for or in connection with the preparation, packing, storing or sale of food.
3. (1) A person who owns, operates or is in charge of a food plant shall ensure that a person working in direct contact with food-
 - (a) wears clean cuter garments and conforms to hygienic practices while on duty;

- (b) washes his hands thoroughly, remove all jewellery from his hands before handling any food and take all other necessary precautions to prevent contamination of food with microorganisms or other foreign substances;
- (c) refrains from using tobacco in areas where food is prepared, handled, stored or sold;
- (d) where it is necessary to prevent contamination of food, wears effective head-dress such as hair net, headband or cap when preparing, handling or storing food;
- (e) refrains from storing his clothing or other personal belongings or eating or drinking in any area where food is prepared, handled, stored or otherwise exposed or where equipment or utensils are cleaned or stored;

(2) A person who owns, operates or is in charge of a food plant shall ensure that the supervisory personnel of the food plant are properly trained in the production of clean and safe food and are knowledgeable in identifying food contamination and failure in sanitary or hygienic procedures which are aimed at preventing food contamination at the plant.

(3) The supervisory personnel of a food plant shall ensure that food handlers are made cognizant of all proper techniques and procedures relating to the protection of food against contamination at the plant and of the consequences of failing to comply with the techniques and procedures.

4. (1) A person who owns, operates or is in charge of a food plant shall not employ a person to work as a food handler at the food plant unless that person holds a certificate of fitness.

(2) A certificate of fitness referred to in subregulation (1) shall be valid for a maximum period of 12 months from the date of its issue.

5. (1) A person who is a carrier of a communicable disease or is affected with any disease in a communicable form shall not work or be employed to work in a food plant.

(2) A person who is employed at a food plant or to transport meat, poultry or other food shall, immediately on becoming aware that he is suffering from any infection or disease, or has any symptom of any infection or disease, which is known to cause food poisoning or contaminate food, advise his employer or person in charge of the food plant or the operation in respect of which he is employed of this fact.

(3) Where an employer or person in charge referred to in subregulation (2) is informed as provided in that subregulation, the employer or person in charge shall immediately inform the Director-General.

6. Where a person licensed to provide medical services under the Licences Act, a registered nurse or any officer of the Ministry of Health becomes aware or suspects that a person under his care or supervision is suffering from food poisoning, he shall immediately notify the Director-General of this fact specifying-

- (a) the name, age, sex and address of the person;
- (b) the nature of the food which it is suspected cause the food poisoning;
- (c) the particulars of the food poisoning from which the person is or is suspected to be suffering.

7. (1) Where the Director-General is informed or reasonably suspects that any food of which a sample has been procured under the Act is likely to cause food poisoning, the Director General shall, by notice in writing to the person in charge of the food, or the owner or person in charge of the food plant or operation where the food is being handled, stored or sold, advise the owner or person in charge that the food shall not be used for human consumption nor removed from any place specified in the notice except to a place specified in the notice.

(2) Where after investigation the Director General is satisfied that the food referred to in subregulation (1) is likely to cause food poisoning, the Director General shall immediately direct an authorized officer to seize the food, but shall withdraw the notice issued under subregulation (1) where he is satisfied that the food is fit for human consumption.

Food Act (Sanitation) Regulations

S.I. 34 of 1992

[1st March, 1992]

1. These Regulations may be cited as the Food Act (Sanitation) Regulations.

2. In these Regulations-

“adequate” means that which is needed to accomplish the intended purpose in keeping with good public health practice;

“clean” includes the adequate treatment of surfaces by a process that is effective in destroying vegetative cells of pathogenic bacteria and in substantially reducing other micro-organisms, without adversely affecting the quality or safety of any food;

“contamination” means the occurrence of any objectionable matter in a product;

“disinfect” means the reduction, by means of hygienically satisfactory chemical agents or physical methods of the number of micro-organisms to a level that will not lead to harmful contamination of food without adversely affecting the food;

“food contact surface” means a surface which comes into contact with food during its preparation, packaging, storing or sale;

“food hygiene” means the measures necessary to ensure the safety, soundness and wholesomeness of food at all stages from its growth, harvesting, production, manufacture and until its final consumption;

“food plant” means the building or any part thereof used for or in connection with the preparation, packaging, storing or sale of food;

“pests” means any animal or insect capable of directly or indirectly contaminating food.

3. A person who owns, operates or is in charge of the growing or harvesting operation of food or raw material for use in the preparation of food shall ensure that the operation is of a clean and sanitary nature and, without prejudice to the generality of the forgoing, shall ensure that-

- (a) the food or raw material is not grown or harvested where the presence of potentially harmful substances might lead to unacceptable level of the substances in the food or raw material;
- (b) the food or raw material is protected from contamination by human, animal, domestic, industrial or agricultural waste which may be present at levels likely to be a hazard to health;
- (c) food or raw material which is unfit is removed during harvesting and disposed of in such a manner and at such a place that it cannot contaminate other food or raw material, water supply to a food plant or any other crop;
- (d) the handling of or the manner of conveying, food or raw material is such as to-
 - (i) prevent spoilage and contamination of; and
 - (ii) minimize damage to,

food or raw material and where, having regard to such factor as time or distance, the nature of the food or raw material requires special equipment or refrigeration in connection with the storage or transport of the food or raw material, such special equipment or refrigeration is so used;
- (e) where ice is used in contact with food or raw material, the ice is made from potable water.

4. (1) A person who owns, operates or is in charge of a food plant shall keep the ground surrounding the food plant free from any condition which may give rise to contamination of food prepared, packed, stored or sold at the plant and, without prejudice to the generality of the foregoing, shall ensure in particular that the ground is kept free from-

- (a) improperly stored equipment and waste which may attract or constitute breeding places for pests and other animals or insects;
- (b) inadequately drained areas that may contribute to the contamination of food prepared, packed, stored or sold at the plant through seepage or foot-borne filth or provide breeding places for pests and other animals or insects.

(2) Where the grounds adjacent to a food plant are not under the control of the owner, the operator or person in charge of the food plant, the owner, operator or person in charge shall exercise care in the plant so as to exclude pests, dirt and other organisms or matter that may be a source of contamination to food prepared, packed, stored or sold at the plant.

5. (1) A food plant shall be of suitable design, layout, and construction to facilitate easy maintenance and sanitary production of food.

- (2) A food plant shall comply with the following requirements-
 - (a) the floors, walls and ceilings of the plant shall be so constructed that the plant can be adequately cleaned and maintained in a clean and good state of repair;
 - (b) the aisles or working spaces between equipment and walls in the plant shall be unobstructed and of sufficient width (at least 9 m² per employee) to permit an employee to perform his duties without contaminating the food and food contact surfaces with his clothing and personal contact;

- (c) it shall have separate areas, either by partition, location or other effective means, for those operations which may cause the contamination of food or food contact surface with undesirable microorganisms, chemical, filth and other extraneous material;
- (d) the fixtures, ducts and pipes of the plant shall not be suspended over areas where drips and condensate may contaminate food, raw material or food contact surfaces;
- (e) light bulbs, fixtures, skylights and other glass of the plant which are suspended over exposed food in any stage of preparation shall be of the safety-type or otherwise protected to prevent the contamination of food in case of breakage;
- (f) it shall have adequate lighting to handwashing areas, dressing and locker rooms and toilets and areas where food or food ingredients are examined, processed or stored and where equipment and utensils are cleaned shall have a minimum of power of 300 Lux;
- (g) it shall have adequate ventilation or control equipment to minimize odour and noxious fumes or vapours particularly in areas where such odour, noxious fumes or vapour may contaminate food;
- (h) it shall have, where necessary, effective screening or other protection against pests and other animals or insects.

6. Notwithstanding any other provision of these Regulations, a person who owns, operates or is in charge of a food plant shall ensure that-

- (a) the building, fixtures and other facilities of the plant are kept in a state of good repair and maintained in a hygienic condition;
- (b) cleaning operations at the plant are conducted in such a manner as to minimize the danger of contamination of food and food contact surfaces;
- (c) any materials used in cleaning operations at the plant are free from microbiological contamination and are safe and effective for their intended use;
- (d) only such toxic materials as are required to maintain sanitary conditions or for use in laboratory testing procedures, plant and equipment maintenance or the preparation of food are used or stored at the plant;
- (e) no animals are allowed in the plant except, in the case of a slaughterhouse, animals intended for slaughter;
- (f) effective measures are taken to exclude pests and other animals or insects from food areas and to protect the contamination of food in or on the premises by dirt, micro-organisms or pests or other animals or insects; and
- (g) the use of pesticides at the plant or grounds around the plant is done under such precautions and restrictions as to prevent the contamination of food, packaging material, utensils or equipment at the plant.

7. (1) A person shall not use any premises as a food plant unless-

- (a) sanitary facilities are provided at the premises for use by employees and every premises where food is prepared and served are provided with adequate separate sanitary conveniences for public use;

- (b) the water supply to the premises is derived from an adequate source, sufficient for the intended operations and is potable.
- (c) where ice is used with food products, it is made from potable water and handled and stored so as to protect it from contamination;
- (d) hot and cold running water is provided in all areas of the premises where the processing of food and the cleaning of equipment, utensils and containers is carried on;
- (e) the drainage of effluent from the premises is made through an adequate sewerage system or disposed of through other adequate and approved means;
- (f) the plumbing at the premises is of adequate size and design and so installed and maintained as to provide adequate supply of water to the premises, properly convey the sewage and waste from the premises and provide adequate floor drainage resulting from cleaning operations;
- (g) refuse and offal are stored, conveyed and disposed of so as to minimize noxious odour, prevent waste which might attract or provide a breeding place for micro-organisms or pests or other animals or insects and prevent contamination of food, food contact surfaces, ground surface and water supplies.

8. (1) A person who owns, operates or is in charge of a food plant shall ensure that-

- (a) utensils and equipment used in the food plant are-
 - (i) suitable for their intended purpose
 - (ii) so designed and of such material and workmanship that they can be adequately cleaned and they do not contaminate food by lubricants, fuel, metal fragments, contaminated water and other contaminants;
 - (iii) cleaned and disinfected prior to use to prevent contamination of food products by microorganisms; except that where such utensils and equipment are used in a continuous operation, the contact surfaces of the utensils and equipment shall be cleaned and disinfected on a predetermined schedule using adequate methods;
- (b) a food contact surface is-
 - (i) smooth and free from pits, crevices and loose scale;
 - (ii) non-toxic;
 - (iii) capable of withstanding repeated cleaning and disinfecting; and
 - (iv) non-absorbent, unless the nature of a particular and otherwise acceptable process renders the use of an absorbent surface, such as wood, necessary;
- (c) cleaned and disinfected equipment and utensils with food contact surfaces are stored in such area and manner that the food contact surfaces are protected from splash, dust and other contaminants;
- (d) adequate and convenient facilities for hand washing, and, where applicable, hand cleaning are provided at each place where good hygiene

practice requires employees to wash or clean and dry their hands, by hygienic towel service or suitable drying devices;

- (e) cleaning and disinfecting agents used in the plant are effective and safe;
- (f) no procedure, machine or device is used for cleaning and disinfecting equipment or utensils at the plant unless an authorized officer is satisfied that the procedure, machine or device provides adequate cleaning and disinfecting treatment.

9. A person who owns, operates or is in charge of a food plant shall comply with the following requirements as regards the overall control of the operations carried at the plant-

- (a) all operations relating to the reception, inspection, handling, segregation, preparation, processing, storing and transport of raw material or food are conducted in a hygienic manner;
- (b) raw material and other ingredients used at the plant are cleaned, inspected and segregated to ensure that they are clean, wholesome and fit for processing as food;
- (c) containers and carriers of raw material or other ingredients used at the plant are inspected at the time such raw material or ingredients are delivered to the food plant;
- (d) overall sanitation of the plant is done under the supervision of a person or persons specially assigned to supervise the sanitation processes in the plant;
- (e) reasonable precautions are taken to ensure that production procedures do not contribute to the contamination of food by filth, harmful chemicals, undesirable micro-organisms or any other contaminants;
- (f) food processing areas and equipment used in processing food are not used to process feed or inedible products unless there is no possibility of contaminating food for human consumption;
- (g) packaging processes and materials are such as not to transmit contaminants to the food or other products produced or manufactured at the plant and provide adequate protection from contamination;
- (h) storage and transport of food and other products are done under such conditions as to prevent contamination or deterioration of the food;
- (i) chemical, microbiological or extraneous material testing procedures are used, where necessary, to identify sanitation failures or food contamination, and all food, raw material or other ingredients that have been contaminated are rejected or, where this can be properly done, adequately treated or processed to eliminate the contamination.

10. (1) Where a food plant, by reason of its situation, construction or disrepair, is in such a condition that any food in the premises may be exposed to contamination or deterioration or become dirty, an authorized officer may serve a notice in writing on the person who owns, operates or is in charge of the food plant requiring him-

- (a) to clean, reconstruct or repair the premises in the manner and period specified in the notice; and

(b) not to use the plant until the conditions stated in the notice have been fulfilled.

(2) A person, on whom a notice is served under subregulation (1) may, within fourteen days from the date he receives the notice, appeal to the Minister who shall make such order thereon as he thinks fit and whose decision shall be final.

(3) Where a person has appealed to the Minister under subregulation (2), the notice served under this regulation shall remain effective unless the Minister, on the appeal, decides otherwise.

(4) It shall be sufficient compliance with a notice served under this regulation if the person on whom the notice is served ceases to use the premises as a food plant.

Food Act (Food Additive) Regulations

S.I. 35 of 1992

(1st March, 1992)

1. These Regulations may be cited as the Food Act (Food Additive) Regulations.

2. In these Regulations-

“Board” means the Food Control Board established under section 12 of the Act;

“Bureau of Standard” means the Seychelles Bureau of Standards established under section 3 of the Seychelles Bureau of Standards Act;

“food additive” means a substance or any source of radiation, the use of which results, or may reasonably be expected to result, in its or its products, becoming part of or affecting the characteristics of food, but does not include-

- (a) vitamins, mineral nutrients or amino acids;
- (b) spices, seasonings, natural flavouring preparations, essential oils, oleoresins or natural extractives;
- (c) pesticides residues;
- (d) food packaging material or any components thereof;
- (e) residues of drugs administered to animals which may be consumed as foods from these animals.

3. (1) The Schedule shall apply for the purpose of identifying food or colour additives, and specifying the maximum level of such food or colour additives, that may be present in certain food sold in Seychelles.

(2) In the Schedule column 1 specified the name of the food, column 2 specified the food or colour additives which may be present in the food specified in the correspondent entry in column 1 and column 3 specifies the maximum level of the food or colour additives specified in the corresponding entry in column 2 which may be present in the food specified in the corresponding entry in column 1.

(3) In the Schedule, where the limit prescribed for the any food or colour additive is stated to be “Good Manufacturing Practise,” referred to in the Schedule as “G.M.P.,” the amount of the food or colour additive added to a food when manufacturing or processing the food shall not exceed the amount required to accomplish the intended effect for that additive;

(4) Where a specification is set out in the Schedule for food or colour additives, the food or colour additives shall be in accordance with the specification.

(5) Where the Schedule does not provide any specification for a food or colour additive but a specification has been established by the Standard Bureau, the specification as established by the Standard Bureau shall apply to the food or colour additive;

(6) Where the Schedule does not provide any specification, or the Standard Bureau has not established a specification, for a food or colour additive, but a specification has been established by the Joint Expert Committee on Food Additives of the food and Agricultural Organisation and the World Health Organisation of the United Nations, the specification established by the Joint Expert Committee shall apply to the food or colour additive.

(7) Where the Schedule does not provide any specification, or the Standard Bureau or the Joint Expert Committee referred to in subregulation (6) has not established any specification, for a food or colour additive, the Minister may use any specification established by any other body to determine the specification for additive permissible in food sold in Seychelles.

4. (1) A person may apply in writing to the Minister requesting that a food or colour additive be added to or deleted from the Schedule and the Minister may accept or reject the application.

(2) The Minister shall inform the applicant in writing of his decision.

(3) The decision of the Minister under subregulation (1) is final.

(4) A person making an application under subregulation (1) shall submit with his application sufficient information to enable the Minister to make an informed decision on the application and the Minister may require the applicant to submit such additional information as the Minister thinks fit before making his decision.

5. A person shall not sell a substance containing any food or colour additive unless the substance is labeled and the label carries-

(a) a statement of the amount of the additive present, or

(b) carries a list of the food or colour additives present in descending order of their proportions together with directions for their use which, if followed, would produce a food containing additives not in excess of the maximum levels permitted under these Regulations.

SCHEDULE

(reg.3)

Part I – FRUIT PRODUCTS

FOOD	ADDITIVE OR COLIUR	MAXIMUM LEVEL OR COLOUR
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1. Apple (Canned)	Antioxidants:	
	Isoascorbic Acid	150 mg/kg. single or in combination with Ascorbic Acid.
	Colours:	
	Indigotine	200 mg/kg. singly or in combination with other colours.
	Sunset Yellow FCF	
	Flavour:	
2. Fruit Cocktail (Canned)	Natural Flavour	Limited by GMP
	Antioxidants:	
	Ascorbic Acid	500 mg/kg
	Colour:	
	Erythrosine	Limited By GMP (Cherries only)
	Flavour:	
3. Mandarin Oranges (Canned)	Bitter Almond Oil	40 mg/kg total product to flavour artificially coloured cherries only
	Cherry Laurel Oil	10 mg/kg total product to flavour artificially coloured cherries only
	Natural Flavour	Limited by GMP
	Natural Fruit Essence	
	Acidity Regulators:	
	Citric Acid	Limited by GMP
4. Pineapple (Canned)	Thickener Gelling Agents:	
	Methyl Cellulose	10 mg/kg
	Acidity Regulators:	
Citric Acid	Limited by GMP	
Anti Foaming Agents:		
Dimethyl Polysiloxane	10 mg/k	
Flavours:		
Mint Flavour	Limited by GMP	

	Natural Fruit Essence	
5. Peaches (Canned)	Antioxidant:	
	Ascorbic Acid	550 mg/kg
	Flavours:	
	Natural Flavour	
	Natural Fruit Essence	Limited by GMP
6. Pears (Canned)	Acidity Regulators:	
	Citric Acid	Limited GMP
	Lactic Acid	
	Malic Acid	
	Tartaric Acid (L(+)-)	
	Colours:	
	Amaranth	200 mg/kg, singly
	Erythrosine	or in combination
	Fast Green FCF	with other colours
	Ponceau 4R	in speciality packs
	Tartrazine	only
	Flavour:	
	Natural Flavours	Limited by GMP
7. Strawberries (Canned)	Acidity Regulators:	
	Citric Acid	Limited GMP
	Lactic Acid	
	Malic Acid	
	Tartaric Acid (L(+)-)	
	Colours:	
	Erythrosine	300 mg/kg, singly
	Ponceau 4R	or in combination
	Stabilizers:	
	Calcium Gluconate	350 mg/kg, singly
	Calcium Lactate	or in combination
		with other firming
		agents,
		calculated as Cal-
		cium
8. Tropical Fruit	Acidity Regulator:	
	Citric Acid	Limited by GMP

	Antioxidant:	
	Ascorbic Acid	100 mg/kg
	Colour:	
	Erythrosine (Cherries only)	Limited by GMP
	Flavours:	
	Bitter Almond Oil	40 mg/kg total product, to flavour artificially coloured cherries only
	Cherry Laurel Oil	10 mg/kg total product, to flavour artificially coloured cherries only
	Natural Flavour	Limited by GMP
	Stabilizers:	
	Calcium Chlorine	350 mg/kg, singly
	Calcium Gluconate	or in combination
	Calcium Lactate	with other firming agents, calculated as Calcium
9. Pineapple Juice (Concentrated)	Preservatives:	
	Benzoic Acid	1,000 mg/kg, singly
	Calcium Benzoate	or in combination
	Potassium Benzoate	with Scorbic Acid, their salts Sodium Benzoate and sulphites, but sulphites not to exceed 500 mg/kg (for manufacturing only)
	Calcium Sorbate	1,000 mg/kg, singly
	Potassium Sorbate	or in combination

Sodium Sorbate Sorbic Acid	with the acid, Benzoic Acid, their Salts and sulphites, But sulphites not exceeding 500 mg/kg (for manufacturing only)
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Potassium Bisulphite Potassium Sulphite Sodium Hydrogen Sulphite Sulphur Dioxide	500 mg/kg singly or in combination with sulphites, Benzoic Acid Sorbic Acid and their salts Calculated as SO ₂ (for manufacturing only)
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Acidity Regulators:

Citric Acid Malic Acid	Limited By GMP (for manufacturing Only)
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Anti-Foaming Agent:

Dimethyl Polysiloxane	10 mg/kg (in the reconstituted juice and for manufacturing only)
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Antioxidant:

Ascorbic Acid	Limited by the GMP (for manufacturing only)
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10. Jams (Fruit Preserves and Jellies)

Preservatives:

Calcium Hydrogen Sulphite	200 mg/kg, singly or in combination with other firming agents, expressed as Calcium
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Ethyl P-Hydroxy Benzoate Methyl P-Hydroxy	1,000 mg/kg, singly or in combination of
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Benzoate	benzoate, Sorbic Acid
Propyl P-Hydroxy Benzoate	and Potassium Sorbate
Sodium Benzoate	
Sorbic Acid	
Sulphur Dioxide	100 mg/kg, resulting From carrying over
Acidity Regulators:	
Calcium Citrate	to maintain the ph at
Calcium Malate	a level between 2.8
Citric Acid	and 3.5
Lactic Acid	
Malic Acid	
Potassium Carbonate	
Potassium Dihydrogen Citrate	
Potassium Hydrogen Malate	
Potassium Hydrogen Carbonate	
Potassium Lactate	
Potassium Malate (DL-)	
Sodium Carbonate	
Sodium Dihydrogen Citrate	
Sodium Hydrogen Carbonate	
Sodium Hydrogen Malate (DL-)	
Sodium Lactate	
Tri Potassium Citrate	
Tri Sodium Citrate	
Calcium Lactate	to maintain the pH between 2.8 and 3.5; 200 mg/kg, singly or in combination with other firming agents, expressed as Calcium
Calcium Fumarate	3 g/kg, singly or in combination with the
Fumaric Acid	acid, tartaric acid and
Potassium Fumarate	their salts, expressed
Sodium Fumarate	

	as acid, to maintain the pH between 2.8 and 3.5
Calcium Tartarate	3 g/kg, singly or in combination with the Potassium L(+) Tartarate
Potassium L(+) Tartarate	and their salts, expressed as Acid, to maintain the pH between 2.8 and 3.5
Potassium Sodium Tartarate	
Acid Fumaric Acid	
Sodium L (+) Tartarate	
Tartaric Acid	

Anti-Foaming Agent:

Dimethylpolysiloxane	10 mg/kg
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Antioxidant:

Ascorbic Acid	500 mg/kg
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Colours:

Amaranth

Beta-Apo-8-Cardtenic

Acid and Methyl	200 mg/kg, singly
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And Ethyl Esters	or in combination
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Brilliant Blue FCF	with other colours
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Canthaxanthin

Caramel Colour

Chlorophyll

Erythrosine

Fast Green FCF

Indigotine

Ponceau 4R

Sunset Yellow FCF

Tartrazine

Emulsifier:	Not more than necessary to prevent foaming (anti-foaming agent)
Mono and Diglycerides	

Flavours:

Cinnamon Flavour	Limited by GMP
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Mint Flavour	
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Natural Fruit Essence

Vanilla extract

Vanillin

Stabilisers:

Calcium Chloride	200mg/kg, singly
Calcium Carbonate	or in combination
Calcium Gluconate	with other firming agents, calculated as Calcium

Thickeners – Gelling Agents:

Pectin (Amidated)	5 g/kg
Pectin (Non-Amidated)	Limited by GMP

11. Citrus Marmalade

Preservatives:

Potassium Sorbate	500 mg/kg, singly or
Sorbic Acid	in combination
Sulphur Dioxide	100 mg/kg, resulting From carrying over

Acidity Regulators:

Calcium Citrate

Calcium Malate

Citric Acid

Lactic Acid

Malic Acid

Potassium Carbonate To maintain the pH

Potassium Dihydrogen Citrate at a level between 2.8 and 3.5

Potassium Hydrogen Malate

Potassium Hydrogen Carbonate

Potassium Lactate

Potassium Malate (DL-)

Sodium Carbonate

Sodium Dihydrogen Citrate

Sodium Hydrogen Carbonate

Sodium Hydrogen Malate (DL-)

Sodium Lactate

Sodium Malate	
Tri Potassium Citrate	
Tri Sodium Citrate	
Calcium Fumarate	3 g/kg, singly or in
Fumaric Acid	combination with the
Potassium Fumarate	acid, tartaric acid
Sodium Fumarate	and their salts,
	expressed as acid, to
	maintain the pH
	between 2.8 and 3.5
Potassium L(+)	3 g/kg, singly or in
Tartarate	combination with the
Potassium Sodium	Acid, Fumaric Acid
Tartarate	and their salts,
Sodium L (+) Tartarate	expressed as Acid,
Tartaric Acid	to maintain the pH
	Between 2.8 and 3.5
Calcium Lactate	To maintain the pH at
	A level between 2.8 and
	3.5; 200 mg/kg, singly
	or in combination with
	other firming agents
	expressed as calcium
Anti-Foaming Agent:	
Dimethylpolysiloxane	10 mg/kg
Antioxidants:	
Ascorbic Acid	500 mg/kg
Colours:	
Caramel Colours (Ammoniated Sulphite Process)	1.5 g/kg
Caramel Colour (Plain)	Limited by GMP
Fast Green FCF	
Tartrazine	100 mg/kg, singly or
	In combination in
	Lime marmalade only
Sunset Yellow FCF	200 mg/kg

	Emulsifier:	
	Mono and Dilycerides	Not more than necessary to prevent foaming (anti foaming agent)
	Flavour:	
	Natural Citrus Fruit Essence	Limited by GMP
	Thickeners – Gelling Agents:	
	Pectin (Amidated)	5 g/kg
	Pectin (Non-Amidated)	Limited by GMP
12. Apricot (Dried)	Preservations:	
	Potasium Sorbate	500 mg/kg, singly or
	Sodium Sorbate	in combination with
	Sorbic Acid	Sorbic Acid and Potassium Sorbate, Expressed as Sorbic Acid
	Sulphur Dioxide	2,000 mg/kg
13. Raisins	Preservatives:	
	Mineral Oil	5 g/kg
	Sulphur Dioxide	1,500 mg/kg for Bleached raisins only
14. Olives (Table)	Preservatives:	
	Benzoic Acid	1,000 mg/kg, singly
	Potassium Benzoate	or in combination
	Sodium Benzoate	the acid, expressed As Sorbic Acid
	Acidity Regulators:	
	Citric Acid	15 g/kg
	Lactic Acid	
	Sodium Hydroxide	Limited by GMP, For use in Alkaline Lye
	Antioxidant:	

Ascorbic Acid	200 mg/kg
Colour Stabiliser:	
Ferrous Gluconate	150 mg/kg, as total Fe in the fruit, solely to stabilise colour of treated olives darkened by oxidation.

Part II – VEGETABLE PRODUCTS

1. Beans (Green and

Colour:	
Tartrazine	100 mg/kg
Flavour Enhancer:	
Mono Sodium L-Glutamate	Limited by GMP
Modified Starches:	
Acetylated Distarch	
Adipate	10 g/kg singly, or in combination with
Acid Treated Starch	
Alkaline Treated Starch	thickeners, when the commodity contains
Bleached Starch	
Distarch Phosphate	butter or other fats
Hydroxy Propyl	or oils
Distarch Glycerol	
Hydroxy Propyl Starch	
Mono Starch Phosphate	
Oxidized Starch	
Phosphated Distarch	
Phosphate	
Starch Acetate	
Thickeners – Gelling Agents:	
Ammonium Alginate	10 g/kg, singly or in combination with
Calcium Alginate	
Carrageenan	other thickeners,
Furcellaren	when the commodity contains butter or
Guar Gun	

Gum Arabic	other fats or oils
Potassium Alginate	
Propylene Glycol Alginate	
Sodium Alginate	

2. Peas (Green Canned)

Colours:

Beta-Carotene	100 mg/kg, singly or
Brilliant Blue FCF	in combination with
Tartrazine	other colours

Flavour Enhancer:

Mono Sodium L-Glutamate	Limited by GMP, When the commodity Contains butter or Other fats or oils
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Flavour:

Mint Flavour	Limited By GMP
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Modified Starches:

Acetylated Distarch

Adipate	10 g/kg, singly or in
Acetylated Distarch	combination with
Glycerol	other thickeners,
Acetylated Distarch	when the product
Phosphate	contains butter
Acid Treated Starch	or other fats or oils

Alkaline Treated Starch

Bleached Starch

Distarch Glycerol

Distarch Phosphate

Hydroxy Propyl

Distarch Glycerol

Hydroxy Propyl Starch

Mono Starch Phosphate

Oxidized Starch

Phosphated Distarch Phosphate

Starch Acetate

Stabilisers:

Calcium Chloride 350 mg/kg singly or
 Calcium Gluconate in combination with
 Calcium Lactate other firming agents,
 Calculated as
 Calcium

Thickener – Gelling Agents:

Ammonium Alginate 10 g/kg singly or in
 Calcium Alginate combination with
 Carrageenan other thickeners
 Furcellaren when the com-
 Guar Gum modity contains
 Gum Arabic butter or other fats
 Pectin (Amidated) or oils
 Pectin (Non-Amidated)

Potassium Alginate

Propylene Glycol Alginate

Sodium Alginate

3. Peas (Mature Processed
 Canned)

Colours:

Brilliant Blue CFC 200 mg/kg singly or
 Fast Green FCF in combination with
 Tartrazine other colours

Flavour:

Natural Flavour Limited by GMP

Stabilisers:

Calcium Chloride 350 mg/kg singly or
 Calcium Gluconate in combination with
 Calcium Lactate other firming agents,
 calculated as Cal-
 cium (firming agents
 and softening agents
 may not to be used
 in the same product)

Sodium Hydrogen

Carbonate 150 mg/kg singly or

	Trisodium Citrate	in combination, Expressed as sodium (firming agents and softening agents may not to be used in the same product)
4. Tomatoes (Canned)	Acidity Regulators:	
	Acetic Acid	Limited by GMP
	Citric Acid	
	Lactic Acid	
	Malic Acid	
	Tartaric Acid (L (+)-)	
	Stabilisers:	
	Calcium Chloride	800 mg/kg singly or
	Calcium Citrate	in combination with
	Calcium Gluconate	other firming agents,
	Calcium Lactate	calculated as Cal-
	Calcium Sulphate	cium, styles in the
	Mono Calcium	“diced”, “sliced” and
	Phosphate,	“wedges”, 450 mg/
	Mono Basic	kg singly or in
		combination with
		other firming agents,
		calculated as Cal-
		cium, in the styles
		“whole”, “whole and
		pieces” and “pieces”
5. Tomato (Processed Concentrated)	Acidity Regulators:	
	Citric Acid	To maintain the pH
	Lactic Acid	at a level not above
	Malic Acid	4.3
	Sodium Hydrogen Carbonate	
	Tartaric Acid (L (=)-)	
6. Mushrooms (Canned)	Acidity Regulator:	
	Citric Acid	Limited By GMP

Antioxidant:

Ascorbic Acid Limited By GMP

Colour:

Caramel Colour Limited by GMP,
For use in sauces
Only

Flavour Enhancer:

Mono Sodium 2-Glutamate Limited by GMP

Modified Starches:

Acetylated Distarch

Adipate 10 g/kg singly or in

Acetylated Distarch combination with

Glycerol other thickeners

Acetylated Distarch when the

Phosphate commodity contains

Acid Treated Starch butter or other fats

Alkaline Treated Starch or oils

Bleached Starch

Distarch Glycerol

Distarch Phosphate

Hydroxy Propyl Distarch Glycerol

Hydroxy Propyl Starch

Mono Starch Phosphate

Oxidized Starch

Phosphated Distarch Phosphate

Starch Acetate

Stabilisers:

Ammonium Alginate 10g/kg singly or in

Calcium Alginate combination with

Carrageenan other thickeners when

Furcellaren the commodity con-

Guar Gum tains butter or other

Gum Arabic fats or oils

Pectin (Amidated)

Pectin (Non-Amidated)

Potassium Alginate

	Propylene Glycol Alginate	
	Sodium Alginate	
	Sequestrants:	
	Calcium Disodium Ethylene Diamine Tetra Acetate	200 mg/kg
7. Carrots (Quick Frozen)	Acidity Regulators:	
	Citric Acid	Limited by GMP
	Sodium Hydroxide	
8. Cauliflower (Quick Forzen)	Acidity Regulators:	
	Citric Acid	Limited By GMP,
	Malic Acid	as processing aid in the balancing or cooling water
9. Potatoes (Quick Frozen French Fried)	Preservatives:	
	Potassium Bisulphite	50 mg/kg, singly or in combination with sulphites, expressed as
	Potassium Sulphite	
	Sodium Hydrogen Sulphite	
	Sodium Meta Bisulphite	SO2
	Sodium Sulphite	
	Potassium Meta Bisulphite	50 mg/kg, singly or in combination with other sulphites, expressed as P2 05
	Acidity Regulators:	
	Citric Acid	Limited by GMP
	Malic Acid	
	Potassium Hydroxide	
	Sodium Hydroxide	
	Anti-Foaming Agent:	
	Dimethylpolysiloxiane	10 mg/kg, on fat basis

Anti-Oxidant:

Ascorbic Acid	100 mg/kg, singly or In combination with Other sequestrants (phosphates expressed P2 05)
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Phosphate:

Disodium Pyrophosphate	100 mg/kg, singly or in combination with other sequestrants, phosphates expressed as anhydrous substances
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Stabiliser:

Disodium Pyrophosphate	100 mg/kg, singly or
Terasodium Pyrophosphate	in combination with Other sequestrants, Phosphates expressed As anhydrous substances

Sequestrants:

Calcium Disodium Ethylene Diamine Tetra acetate	100 mg/kg, singly or in combination with Other sequestrants, phosphates expressed as P2 05
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10. Cucumbers
(Pickled)

Preservatives:

Benzoic Acid	
Potassium Benzoate	
Potassium Sorbate	1,000 mg/kg,
Sodium Benzoate	singly or in

	Combination
Sulphur Dioxide	50 mg/kg, as a carry Over from raw Product
Acidity Regulators:	
Acetic Acid	Limited by GMP
Citric Acid	
Lactic Acid	
Malic Acid	
Colours:	
Annatto Extracts	300 mg/kg, singly
Beta-Carotene	or in combination
Brilliant Blue FCF	with, other
Caramel Colour	colours
Chlorophyll Copper Complex	
Fast Green FCF	
Ribo Flavin	
Sunset Yellow FCF	
Tartrazine	
Tumeric	
Emulsifier:	
Polyoxyethylene (ZO)	500 mg/kg, singly
Sorbitan	or in combination
Monooleate	with other solubi- lizing and dispers- ing agents
Flavours:	
Natural Flavour	Limited By GMP
Paprika Oleoresins	300 mg/kg, singly or in combination with other colours
Stabilisers:	

Calcium Chloride	250 mg/kg, singly or
Calcium Gluconate	in combination with
Calcium Lactate	other firming agents
Thickeners – Gelling Agents:	
Aluminium Alginate	500 mg/kg, singly
Calcium Alginate	or in combination
Carrageenan	with other solubi-
Furcellaren	lising and disper-
Gum Arabic	sing agents
Potassium Alginate	
Propylene Glycol Alginate	
Sodium Alginate	
Xanthan Gum	
Carob Bean Gum	Limited by GMP
Guar Gum	(in mustard type Only)

PART III – DIARY PRODUCTS

1. Cream Powder	Anti-Caking Agents:	
	Calcium Phosphate	5 g/kg singly or in
	Tribasic	combination with
		Other stabilizers,
		Expressed as
		Anhydrous
		Substances
	Calcium Silicate	1,000 mg/kg
	Magnesium Carbonate	singly or combi-
	Magnesium Oxide	nation with other
	Magnesium Phosphate	anti-caking
	Tribasic	agents, for
	Magnesium Silicate	vending machines
	Silicone Dioxide Amorphus	only
	Sodium Alumino Silicate	
	Emulsifiers:	
	Lecithin	5 g/kg, in instant

	Powders only
Mono and Diglycerides	2.5 g/kg in instant
	Powders only
Stabilisers:	
Calcium Chloride	5 g/kg singly or in
Calcium Citrate	combination with
Calcium Carbonate	other
Calcium Hydrogen	stabilizers
Carbonate	expressed as
Calcium hydrogen	anhydrous
Phosphate	substances
Calcium Polyphosphate	
Dipotassium Hydrogen	
Phosphate	
Disodium Hydrogen	
Phosphate	
Mono Calcium Phosphate,	
Mono Basic	
Mono Potassium	
Mono Phosphate	
Mono Sodium Mono	
Phosphate	
Penta Tripotassium	
Triphosphate	
Penta Sodium Triphosphate	
Potassium Carbonate	
Potassium Chloride	
Potassium Dihydrogen Citrate	
Potassium Hydrogen Carbonate	
Potassium phostate	
Potassium Polyphosphate	
Sodium carbonate	
Sodium Dihydrogen Citrate	
Sodium Hydrogen Carbonate	
Sodium Phosphate	
Sodium Polyphosphate	

	Tripotassium Citrate	
	Trisodium Citrate	
2. Milk Powder:	Anti Caking Agents:	
	Calcium Phosphate Tribasic	5 g/kg singly or in combination with Other stabilizers, Expressed as Anhydrous Substances
	Calcium Silicate	10 g/kg singly or
	Magnesium Carbonate	in combination
	Magnesium Oxide	with other anti-
	Magnesium Phosphate Tribasic	caking agents, for vending machines
	Magnesium Silicate	only
	Silicone Dioxide Amorphus	
	Sodium Alumino Silicate	
	Emulsifiers;	
	Lecthins	5 g/kg, in instant Milk powders only
	Mono and Diglycerides	2.5 g/kg in instant Milk powders only
	Stabilisers:	
	Calcium Chloride	5 g/kg singly or in
	Calcium Citrate	combination with
	Calcium Carbonate	other stabilisers
	Calcium Hydrogen Carbonate	expressed as anhydrous
	Calcium Hydrogen Phosphate	substances
	Calcium Polyphosphate	
	Dipotassium Hydrogen Phosphate	
	Disodium Hydrogen Phosphate	
	Mono Calcium Phosphate,	

Mono Basic

Mono Potassium Mono Phosphate

Mono Sodium Mono Phosphate

Penta Tripotassium Triphosphate

Penta Sodium Triphosphate

Potassium Carbonate

Potassium Chloride

Potassium Dihydrogen Citrate

Potassium Hydrogen Carbonate

Potassium Phosphate

Potassium Polyphosphate

Sodium Carbonate

Sodium Dihydrogen Citrate

Sodium Hydrogen Carbonate

Sodium Phosphate

Sodium Polyphosphate

Tripotassium Citrate

Trisodium Citrate

3. Butter and

Whey Butter

Acidity Regulations:

Calcium Hydroxide	2 g/kg, singly or
Sodium Carbonate	in combination
Sodium Hydrogen	with other
Carbonate	neutralizing
Sodium Hydroxide	agents, for pH
Sodium Phosphate	adjustment only
	expressed as
	anhydrous
	substances

Colours:

Annatto Extracts	Limited by GMP
Beta Carotene	
Curcumin	

4. Cream

Preservative:

Carbon Dioxide	Limited by GMP
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Emulsifiers:

Lecthins Mono and Diglycerides	5 g/kg singly or in combination with other thickening and modifying agents, only for whipped pasteu- rized cream or UHT cream and Cream for Whipping
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Flavours:

Ethyl Vanillin Vanillin Extract Vanillin	Limited by GMP
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Stabilisers:

Calcium Citrate Calcium Carbonate Calcium Hydrogen Carbonate Calcium Hydrogen Phosphate Calcium Phosphate Tri-Basic Calcium Polyphosphate Dipotassium Hydrogen Phosphate Mono Calcium Phosphate, Mono Basic Mono Potassium Mono Phosphate Mono Sodium Phosphate Nitrous Oxide Penta Potassium Triphosphate Penta Sodium Triphosphate Potassium Carbonate Potassium Chloride	2 g/kg singly or in combination with other stabilizers expressed as anhydrous substances
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Potassium Dihydrogen Citrate
 Potassium Dihydrogen Carbonate
 Potassium Phosphate
 Potassium Polyphosphate
 Sodium Carbonate
 Sodium Dihydrogen Citrate
 Sodium Hydrogen Carbonate
 Sodium Phosphate
 Sodium Polyphosphate
 Tripotassium Citrate
 Trisodium Citrate

Thickeners – Gelling Agents:

Agar	5 g/kg singly or in
Calcium Alginate	combination with
Carob Bean Gum	other thickening
Carrageenan	and modifying
Cellulose Micro	agents, only for
Crystalline	whipped
Edible Gelatin	pasteurized cream
Guar Gum	or UHT
Gum Arabic	cream and cream
Pectin (Amidated)	for whipping
Pectin (Non-Amidated)	
Potassium Carboxy	
Sodium Carboxy	
Methyl Cellulose	
Sodium Alginate	
Xanthan Gum	

5. Milks (Evaporated and Sweetened Condensed)

Stabilisers:

Calcium Chloride	2 g/kg singly, 3
Calcium Citrate	g/kg in combina-
Calcium Carbonate	tion with other
Calcium Hydrogen	stabilizers
Carbonate	expressed as
Calcium Hydrogen	anhydrous

Phosphate substances

Calcium Phosphate

Tri-Basic

Calcium Polyphosphate

Dipotassium Hydrogen

Phosphate

Mono Calcium Phosphate,

Mono Basic

Mono Potassium Mono

Phosphate

Mono Sodium Mono

Phosphate

Penta Tripotassium

Triphosphate

Penta Sodium Triphosphate

Potassium Carbonate

Potassium Chloride

Potassium Dihydrogen Citrate

Potassium Hydrogen

Carbonate

Potassium Phosphate

Potassium Polyphosphate

Sodium Carbonate

Sodium Dihydrogen Citrate

Sodium Hydrogen Carbonate

Sodium Phosphate

Sodium Polyphosphate

Tripotassium Citrate

Trisodium Citrate

Thickeners – Gelling Agent:

Carrageenan 150 mg/kg

6. Yoghurt (Flavoured
and Products Heat-
Treated after
Fermentation)

Colour:

Azorubine 57 mg/kg (from

	Flavouring sub- Stances as a result Of carry-over)
Brilliant Black PN unset yellow FCF	12 mg/kg (from flavouring sub- stances as a result of carry-over)
Caramel Colour	150 mg/kg (from flavouring sub- stances as a result of carry-over)
Cochineal and Carminic Acid	20 mg/kg (from flavouring sub- stances as a result of carry-over)
Erythrosine	27 mg/kg (from flavouring sub- stances as a result of carry-over)
Indigotine	6 mg/kg (from flavouring sub- stances as a result of carry-over)
Ponceau 4R	48 mg/kg (from flavouring sub- stances as a result of carry-over)
Red 2G	30 mg/kg (from flavouring sub- stances as a result of carry-over)
Tartrazine	18 mg/kg (from flavouring sub- stances as a result of carry-over)

Flavours:

Artificial Flavouring

Substances Limited by GMP

Natural Flavours

Modified Starch:

Acetylated Distarch

Adipate 10 mg/kg singly

Acetylated Distarch or in combination

Phosphate with other

Acid Treated Starch starches

Alkaline Treated Starch

Bleached Starch

Dextrins, Roasted

Starch, White and Yellow

Distarch Phosphate

Hydroxy Propyl

Distarch Phosphate

Hydroxy Propyl Starch

Mono Starch Phosphate

Oxidized Starch

Phosphated Distarch

Phosphate

Starch Acetate

Thickening – Gelling Agents:

Agar 5,000 mg/kg

Ammonium Alginate singly or in

Calcium Alginate combination with

Garob Bean Gum other stablizers

Carrageenan

Furcellaran

Guar Gum

Gum Arabic

Karaya Gum

Potassium Alginate

Propylene Glycol Alginate

Sodium Alginate

	Sodium Carboxy Methyl	
	Cellulose	
	Xanthan Gum	
	Edible Gelatin	10 g/kg
	Pectin (Amidated)	10 g/kg singly or
	Pectin (Non-Amidated)	in combination
7. Cheddar Cheese	Preservatives:	
	Potassium Sorbate	1,000 mg/kg
	Sodium Sorbate	singly or in
	Sorbic Acid	combination with
		The acid
	Colour:	
	Beta Carotene	600 mg/kg singly, or
		In combination with
		Annatto
	Enzyme:	
	Rennet	Limited by GMP
	Stabilizer:	
	Calcium Chloride	200 mg/kg of the milk
		Used
8. Processed Cheeses (Processed Cheeses Preparations)	Preservatives:	
	Calcium Propionate	3,000 mg/kg or in
	Potassium Propionate	combination with
	Propionic Acid	Sorbic Acid
	Sodium Propionate	and their salts
	Potassium Sorbate	3,000 mg/kg or in
	Sodium Sorbate	combination with
	Sorbic Acid	acid, Proionic Acid
		And their salts
	Nison	12.5 mg/kg
	Acid Regulators:	
	Acetic Acid	40 mg/kg singly or
	Citric Acid	in combination
	Lactic Acid	with other

	Acidifiers and Emulsifiers, cal- Culated as anhy- Drous substances
Phosphoric Acid	9 g/kg total Phosphorous Compounds added, Calculated as Phos- Phorus
Colours:	
Annatto Extracts	Limited by GMP
Beta Carotene	
Chlorophyll	
Chlorophyll Copper Complex Curcumin Riboflavin	
Emulsifying Salts:	
Calcium Hydrogen Carbonate	9 g/kg total
Calcium Hydrogen Phosphate	phosphates calculated as
Calcium Phosphate TriBasic	phosphorus
Calcium Polyphosphate	
Dipotassium Diphosphate	
Dipotassium Hydrogen Phosphate	
Disodium Hydrogen Phosphate	
Disodium Pyrophosphate	
Mono Calcium Phosphate, Mono Basic	
Mono Potassium Mono Phosphate	
Mono Sodium Mon Phosphate	

Penta Potassium Triphosphate

Penta Sodium Triphosphate

Potassium Phosphate

Potassium Polyphosphate

Sodium Aluminium

Phosphate (Basic)

Sodium Phosphate

Sodium Polyphosphate

Tetra Potassium Pyrophosphate

Tetra Sodium Pyrophosphate

Flavour:

Paprika Oleoresing Limited by GMP

Flavour Enhancer:

Mono Sodium L –Glutamate Limited by GMP

Stabilizers:

Calcium Citrate 40 g/kg, singly or

Calcium Carbonate in combination

Disodium Hydrogen with other

Phosphate emulsifiers and

Potassium Dihydrogen acidi-

 Citrate ficers calculated as

Sodium Dihydrogen anhydrous

 Citrate substances

Thickening – Gelling Agents:

Agar 8 g/kg singly or in

Ammonium Alginate combination with

Calcium Alginate other thickeners in

Garob Bean Gum processed cheese

Carrageenan preparations

Gelatin, Edible

Guar Gum

Gum Arabic

Karaya Gum

Pentin (Amidated)

Pectin (Non-Amidated)

Potassium Alginate

Propylene Glycol Alginate

Sodium Carboxy Methyl

Cellulose

Sodium Alginate

PART IV – INFANT FOOD

1. Baby Food (Canned)

Preservative:

Potassium Ascorbate 500 mg/kg,
expressed as
ascorbic Acid

Acidity Regulators:

Acetic Acid Limited by GMP

Calcium Carbonate

Sodium Hydroxide

Citric Acid 15 g/kg

Lactic Acid 2 g/kg

Antioxidants:

Alpha-Tocopherol 300 mg/kg fat,

Mixed Tocopherol singly or

Concentrate in combination

Ascorbyl Palmitate 200 mg/kg fat

Ascorbic Acid 500 mg/kg,

Sodium Ascorbate expressed as
Ascorbic Acid

Emulsifiers:

Lecithin 5 g/kg

Mono and Diglycerides 1.5 g/kg

Flavours:

Ethyl Vanillin 70 mg/kg of the

Vanillin ready-to-cat
Product

Vanilling Extract Limited by GMP

Modified Starches:

Acetylated Distarch

Adipate 60 g/kg singly or in

Acetylated Distarch combination with

Glycerol other starches

	Acetylated Distarch	
	Phosphate	
	Distarch Glycerol	
	Distarch Phosphate	
	Hydroxy Propyl Starch	
	Phosphated Distarch	
	Phosphate	
	Stabilizers:	Limited by GMP
	Potassium Hydroge	
	Carbonate	
	Sodium Carbonate	
	Trisodium Citrate	
	Thickner – Gelling	
	Agents:	2 g/kg of the
	Carob Bean Gum	ready-to-eat product
	Pectin (Non-Amidated)	10 g/kg in canned
		Food-based products
		Only in the ready-to-
		Eat product
2. Infant Formula	Acidity Regulators	Limited by GMP
	Calcium Hydroxide	
	Citric Acid	
	Lactic Acid	
	Potassium Citrate	
	Antioxidants:	10 mg/1,000 ml of
	Ascorbyl	the ready-to-drink
		Product all types
		Of infant formulae
	Mixed Tocopherol	10 ml/1,000 ml of
	Concentrates	the ready-to-drink
		Product
	Emulsifiers:	
	Lecithin	5 g/kg
	Mono and Diglycerides	4g/kg
	Modified Starches:	
	Acetylated Distarch	5 g/kg, singly or

Phosphate	in combination
Distarch Phosphate	with other starches
Hydroxy Propyl Starch	in soy based types; 25 g/kg
Phosphated Distarch Phosphate	singly or in a combination with Other starches, in products based on aminoacids and for hydrolysed proteins
Stabilizers:	Limited by GMP
Potassium Carbonate	
Potassium Hydrogen Carbonate	
Sodium Carbonate	
Sodium Hydrogen Carbonate	
Tripotassium Citrate	
Trisodium Citrate	
Thickeners – Gelling Agents:	
Agar	1 g/kg
Guar Gum	1 g/kg
Carrageenan	300 mg/kg in regular, milk and soy-Based types only, 1 g/kg in hydrolysed protein and amino-based products

3. Processed Cereal-Based Foods For Infants and Children

Preservatives:	
Potassium Ascorbate	500 mg/kg expressed as the acid
Acidity Regulators:	

Calcium Carbonate Limited by GMP

Citric Acid 25 g/kg, on a dry
Weight basis

Lactic Acid 15 g/kg, on a dry
Weight basis

Antioxidants:

Alpha Tocopherol 300 mg/kg fat,

Mixed Tocopherol singly or in com-
Concentrates bination

Ascorbic Acid 500 mg/kg, expres-

Sodium Ascorbate sed as the Acid

Ascorbyl Palmitate 200 mg/kg fat

Emulsifiers:

Lecithin 15 g/kg on a dry
Mono and Diglycerides weight basis

Ezymes:

Malt Carbohydrases Limited by GMP

Flavours:

Ethyl Vanillin 70 mg/kg of the
Vanillin ready-to-eat
Product

Vanillin Limited by GMP

Stabilizers: Limited by GMP

Potassium Hydrogen
Carbonate

Sodium Hydrogen Carbonate

PART V – FATS AND OILS

1. Edible Fats
and Oils

Acidity Regulator: 100 mg/kg, singly
Phosphoric Acid or in combination
with Isoprophyl
Citrate mixture
And Monoglyce-
Ride Citrate

Anti-foaming Agent:

Dimethylpolysi- 10 mg/kg, single
Loxiane or in combination

With Silicon
Dioxide

Antioxidents:

Alpha Tocopherol	Limited by GMP
Mixed Tocopherol Concentrate	
Dilauryl + Hiodiro- Pionate	200 mg/kg
Silicon Dioxide Amor- Phus	10 mg/kg, singly or in combination With dimethyl- Polysiloxane
Isopropyl Citrate Mixture	100 mg/kg, singly or in combination
Monoglyceride Citrate	with Isoprophyl Citrate mixture And Phosphoric Acid
Ascorbyl Palmitate	200 mg/kg, singly
Ascorbyl Stearate	or in combination
Butylated Hydroxy Anisole	200 mg/kg, singly or in combination
Butylated Hydroxy Toluene	with galla tes, but not to exceed 100 mg/kg
Tertiary Butylhydro Quinone	
Dodecyl Gallate	100 mg/kg, singly
Octyl Gallate	or in combination
Prophyl Gallate	with other gallates

Colours:

Annato Extracts	Limited by GMP,
Beta-Apo-8' – Caro- Tenoic Acid and	to restore colour lost in processing
Methyl and Ethyl Esters	
Beta Carotene	

Canthaxanthin

Curcumin

Flavours:

Natural Flavours Limited by GMP,
To restore flavour
Lost in processing

Antioxidant Synergisis:

Citric Acid Limited by GMP

Trisodium Citrate

Crystallization Inhibitors 1,250 mg/kg

Oxystearin

2. Margarine

Preservatives:

Benzoic Acid 1,000 mg/kg singly

Potassium Benzoate or in combination

Sodium Benzoate with the acid,
Sorbic Acid and
Their salts, expressed as the acid

Calcium Sorbate 1,000 mg/kg, singly

Potassium Sorbate or in combination

Sodium Sorbate with the acid,

Sorbic Acid Benzoic Acid and
Their salts expressed as acid

Acid Regulators:

Citric Acid Limited by GMP

Lactic Acid

Potassium l(+) Tartarate

Potassium Lactate

Potassium Sodium L(+)

Tartarate

Sodium Hydroxide

Sodium L(+) Tartarate

Sodium Lactate

Tartaric Acid

Antioxidants:

Alpha- Tocopherol	Limited by GMP
Mixed Tocopherol	
Concentrate	
Ascorbyl Palmitate	200 mg/kg, singly
Ascorbyl Stearate	or in combination
Isopropyl Citrate Mixture	100 mg/kg
Antioxidants:	100 mg/kg, singly
Butylated Hydroxy	or in combination
Anisole	
Butylated Hydroxy Toluene	
Dodecyl Gallate	
Octyle Gallate	
Propyl Gallate	
Colours:	
Annatto Extracts	Limited by GMP
Beta-Apo-8' Carotenic	
Acid and Methyl and	
Ethyl Esters	
Beta-Apo-Carotenol	
Beta Carotene	
Canthaxanthin	
Curcumin	
Emulsifiers:	
Citric and Fatty Acid	10 g/kg, singly or
Esthers of Glycerol	in combination
Diacetyl Tartaric and	with other emulsi-
Fatty	fier
Acid Esters of Glycerol	
Lactic and Fatty Acid	
Esters of Glycerol	
Mixed tartaric Acetic	10 g/kg, singly or
And Fatty	in combination
Acid Esters of Glycerol	with other thick-
	ners
Lecthin	Limited by GMP
Mono and Diglycerides	Limited by GMP,

	Singly or in com- Bination with other Emulsifiers
Polyclycerol Esters Of Fatty Acids	5 g/kg
Polyoxyethylene (20) Sorbitan	10 g/kg
Monopalmitate Polyoxyethylene (20) Sorbitan	10 g/kg
Tristearate	
Emulsifiers:	
Propylene Glycol Esters of Fatty Acids	20 g/kg
Sucrose Esters of Fatty Acids	10 g/kg
Sucroglycerides	10 g/kg
Flavour:	
Natural Flavours	Limited by GMP, To restore colour Lost in processing
Stabilisers:	
Potassium Dihydrogen Citrate	Limited by GMP
Sodium Carbonate	
Sodium Dihydrogen Citrate	
Sodium Hydrogen Carbonate	
Tripotassium Citrate	
Antioxidant Synergist:	
Trisodium Citrate	Limited by GMP

PART VI – COCOA AND CHOCOLATE

3. Cocoa Powders and Dry Cocoa- Sugar Mixtures

Acidity Regulators:	
Ammonium Hydroxide	50 g/kg, singly or in combination
Potassium Hydroxide	

Sodium Hydroxide	with carbonates Hydrogen carbonates and hydroxides, expressed as Anhydrous K ₂ CO ₃ On a fat-free cocoa Fraction
Citric Acid	50 g/kg, singly or in Combination with L-Tartaric Acid on the Cocoa fraction (in Alternative with Phosphoric Acid)
Tartaric Acid (L(+)-)	5 g/kg, singly or in Combination with Citric Acid, on the Cocoa fraction (in Alternative with Phosphoric Acid)
Phosphoric Acid	2.5 g/kg on the Cocoa Fraction, expressed as P ₂ O ₅ (in alternative With Citric and L-Tartaric Acid)
Anticaking Agents:	
Magnesium Carbonate	50 g/kg, singly or in Combination with Hydroxides carbonates And hydrogen carbonates, expressed as Anhydrous K ₂ CO ₃ on The fat-free cocoa Fraction
Calcium Phosphate Tribasic	10 g/kg, singly or in combination

Silicone Dioxide	with other anti-
Amorphus	caking agents, in
Sodium Alumino	cocoa-sugar mix-
Silicate	tures for vending
	Machines only
Emulsifiers	
Lecithins	10 g/kg, of the ace-
	Tone insoluble com-
	Ponent of lecithin (15
	g/kg total emulsifiers)
Mono and Diglycerides	15 g/kg, singly or in
	Combination with other
	Emulsifiers, on the
	Finished product
Sucrose esters of	10 g/kg, singly or
Fatty Acids	in combination with
	Other emulfiere, on
	The finished product
	(15 g/kg total)
Flavours:	
Ethyl Vanillin	In small amounts to
Vanillin	balance the flavour
Natural Flavour	Limited by GMP,
	Other than those which
	Would imitate natural
	Chocolate or milk
	Flavours
Stabilisers:	
Ammonium Carbonate	50 g/kg singly or
Ammonium Hydrogen	in combination
Carbonate	with hydroxides,
Calcium Carbonate	hydrogen carbona-
Magnesium Carbonate	tes and carbona-
Potassium Carbonate	tes, expressed as
Potassium Hydrogen	anhydrous K ₂ CO ₃
Carbonate	on the fat-free

	Sodium Carbonate	cocoa fraction
	Sodium Hydrogen Carbonate	
	Ammonium Salts of Phosphatidic Acid	7 g/kg on the finished product (total emulsifiers 15 g/kg) product
2. Chocolate	Acidity regulator: Phosphoric Acid	As a Carry-Over from The raw materials (2.5 g/kg expressed as P2 05 on the Cocoa fraction
	Anti-Caking Agent: Magnesium Carbonate	Proportion of 50 g/kg Carried over by the use Of cocoa beans, rib, Mass, press cake and Dust
	Emulsifiers: Lecithin	5-10 g/kg of the Acetone insoluble Component of lecithin Depending on the type Of chocolate (15 g/kg Total emulsifiers)
	Mono and Diglycerides	15 g/kg, singly or in Combination with other Emulsifiers
	Polyglycerol Esters Of Inter-Sterified Ricinoleic Acid	5 g/kg, singly or in combination with other emulsifiers (15 g/kg total emulsifiers)
	Poloxyethylene (20)	10 g/kg, singly or

Sorbitan	in combination
Mono Stearate	with other emulsi-
Poloxethylene (20)	fiers (15 g/kg total
Sorbitan	emulsifiers)
Tristearate	

Flavours:

Ethyl and Vanillin	In small amounts
Vanillin	to balance the
	Flavours
Natural Flavours	In small quantities to
	Balance the flavour,
	Except those which
	Would imitate natural
	Chocolate or milk
	Flavours

Stabilisers:

Ammonium Carbonate	Proportion of 50g/
Calcium Carbonate	kg carried over by
Potassium Carbonate	the use of cocoa
Sodium Carbonate	beans, rib, mass,
	Press cake and dust
Ammonium Salts	7 g/kg (total emul-
of Phosphatic	sifiers 15 g/kg)
Acid	

PART VII – MEAT PRODUCTS

1. Chopped Meat
(Cooked Cured)

Acidity Regulators:

Glucono Delta-Lactone	3 g/kg
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Antioxidants:

Ascorbic Acid	500 mg/kg singly
Isoascorbic Acid	or in combination
Sodium Ascorbate	with Iso-Ascorbic
Sodium Erythorbate	Acid and their
	Sodium salts ex-
	Pressed as Ascor-
	Bic Acid

Flavour:

Natural Flavours Limited by GMP

Flavour Enhancers:

Disodium 5' Guanylate 500 mg/kg, expres-
Disodium 5' Inosinate sed as the acid
Mono Sodium Gluta- 5 g/kg expressed
Mate as glutamic acid

Phosphates:

Dipotassium Diphos- 3 g/kg, singly or
Phate in combination

Dipotassium Hydrogen with other phos-
Phosphate phates expressed

Disodium Hydrogen as P2 05

Phosphate

Disodium Pyrophosphate

Mono Potassium

Mono Phosphate

Mono Sodium Mono

Phosphate

Penta Potassium Tri-

Phosphate

Penta Sodium Triphosphate

Potassium Phosphate

Potassium Polyphosphate

Sodium Phosphate

Sodium Polyphosphate

Tetra Potassium Pyro-

Phosphate

Tetra Sodium Pyrophos-

Phate

Stabilisers:

Potassium Nitrite 25 mg/kg singly or in
Combination with
Sodium Nitrite, ex-
Pressed as Sodium
Nitrite

	Trisodium Citrate	Limited by GMP
2. Corned Beef (Canned)	Preservatives:	
	Sodium Nitratel	25 mg/kg expressed as Sodium Nitrite, singly Or in combination with Potassium Nitirte
	Antioxidants	
	Ascorbic Acid	500 mg/kg expres-
	Sodium Ascorbate	sed as the acid
	Stabiliser:	
	Potassium Nitrite	500 mg/kg expressed As Sodium Nitrite, singly or in combination with Potassium Nitirte
3. Ham (Cooked Cured)	Preservatives:	
	Sodium Nitrate	500 mg/kg, expres- Sed as Sodium Nit- Rate, singly or in com- bination with Potassium Nitrate
	Sodium Nitrite	125 mg/kg total Nitrite, expressed as Sodium Nitrite, singly Or in combination with Potassium Nitrite
	Antioxidants:	500 mg/kg singly or in combination
	Ascorbic Acid	
	Isoascrobic Acid	
	Sodium Ascorbate	
	Sodium Erythorbate	
	Flavours:	
	Natural Flavours	Limited by GMP
	Smoke Flavour	
	Flavour Enhancers:	
	Disodium 5' Guanylate	500 mg/kg, expres-

Disodium 5' Inosinate	Expressed as the acid
Mono Sodium Glutamate	2 g/kg, expressed
Phosphates:	
Dipotassium Diphosphate	3 g/kg, singly or in combination
Dipotassium Hydrogen Phosphate	with other phosphates expressed
Disodium Hydrogen Phosphate	as P ₂ O ₅
Disodium Pyrophosphate	
Mono Potassium Mono Phosphate	
Mono Sodium Mono Phosphate	
Penta Potassium Triphosphate	
Penta Sodium Triphosphate	
Potassium Phosphate	
Potassium Polyphosphate	
Sodium Phosphate	
Sodium Polyphosphate	
Tetra Potassium Pyrophosphate	
Tetra Sodium Pyrophosphate	
Stabilisers:	
Potassium Nitrate	500 mg/kg, expressed as Sodium Nitrate, singly or in combination with Sodium Nitrate
Potassium Nitrite 1	25 mg/kg total nitrite, expressed as Sodium Nitrite, singly

Or in combination with
Sodium Nitrite

Thickeners – Getting Agents:

Agar Limited by GMP

Carrageenan

Gelatin, Edible

Potassium Alginate

Sodium Alginate

4. Luncheon Meat

Preservative:

Sodium Nitrate 50 mg/kg, expressed
as Sodium Nitrite,
singly or in combina-
tion with Potassium
Nitrite

Acidity Regulator:

Glucono Delta-Lactone 5 g/kg

Antioxidants:

Ascorbic Acid 500 mg/kg singly
Isoascorbic Acid or in combination
Sodium Ascorbate with Ascorbic Acid
Sodium Erythorbate and its salts, ex-
Pressed as Ascor-
Bic Acid

Colour:

Erythrosine 15 mg/kg (to replace
loss of colour for the
product with binder
only

Flavour:

Natural Flavour Limited by GMP

Flavour Enhancers:

Disodium 5' Guanylate 500 mg/kg, expres-
Disodium 5' Inosinate sed as acid
Mono Sodium Glutamate 5 g/kg expressed
As the acid

Phosphate:

Dipotassium Diphosphate 3 g/kg, singly or
In combination

Dipotassium Hydrogen Phosphate with other phosphates expressed

Disodium Hydrogen Phosphate as P2 O5

Disodium Pyrophosphate

Mono Potassium

Mono Phosphate

Mono Sodium Mono Phosphate

Penta Potassium Tri-Phosphate

Penta Sodium Triphosphate

Potassium Phosphate

Potassium Polyphosphate

Sodium Phosphate

Sodium Polyphosphate

Tetra Potassium Pyro-Phosphate

Tetra Sodium Pyrophosphate

Stabilisers:

Potassium Nitrate 125 mg/kg, expressed as Sodium Nitrate, singly or in combination with Sodium Nitrate

Trisodium Citrate Limited by GMP

PART VIII – MISCELLANEOUS

1. Bouillon and

Consommes

Preservations:

Calcium Ascorbate 1,000 mg/kg, singly

Potassium Ascorbate or in combination

With Ascorbic Acid

And other ascorbates

(Calculated as Ascorbic Acid) on a ready-to-eat basis

Acidity Regulators:

Acetic Acid	Limited by GMP
Citric Acid	
Lactic Acid	
Potassium Lactate	
Sodium Acetate	
Sodium Lactate	
Potassium L(+) Tartarate	
Potassium Sodium L(+) Tartarate	250 mg/kg, on a ready-to-eat basis
Sodium L(+) Tartarate	
Tartaric Acid L(+)-	

Anticaking Agents:

Calcium Phosphate Tribasic 15 g/kg on dry
Silicon Dioxide Amorphus matter, singly or in
Salts of Myristic, Palmitic combination (dehydrates)
And Steric Acids products only)

Anti Foaming Agent:

Dimethylpolsiloxane	Limited by GMP
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Antioxidants:

Ascorbic Acid	1,000 mg/kg, singly
Sodium Ascorbate	or in combination Ascorbic Acid and Other ascorbates (calculated as Ascorbic Acid) on a ready-to-eat basis)
Alpha Tocopherol	50 mg/kg, singly or
Mixed Tocopherol Concentrate	in combination, on a ready-to-eat basis

Colour:

Annatto Extracts	150 mg/kg, on a Ready-to-eat basis
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Beta-Apo-8 Carotenic Acid 200 mg/kg, singly
And Methyl and Ethyl Esters in combination,
Beta-Apo-Carotene on a ready-to-eat basis
Beta Carotene

Canthaxanthin 30 mg/kg on a
Ready-to-eat basis

Caramel Colour (ammoniated 3,000 mg/kg, on a
Sulphite Process ready-to-eat basis

Caramel Colour (Plain) Limited by GMP

Chlorophyll Copper Complex 400 mg/kg, on
Ready-to-eat basis

Curcumin 50 mg/kg, on a
Ready-to-eat basis

Riboflavin 200 mg/kg, on a
Ready-to-eat basis

Emulsifiers:
Lecithin Limited by GMP
Mono and Diglycerides

Flavours:
Artificial Flavouring Limited by GMP
Substance

Natural Flavour

Flavour Enhancers:
Calcium Glutamate 10 g/kg, singly or in
Glutamate Acid L(+) combination with
Mono Sodium Glutamate a glutamic acid and
Its salts, on a ready-
To-eat basis

Disodium 5' Guanylate Limited by GMP

Disodium 5' Inosinate

Guanylic Acid

Inosinic Acid

Potassium Guanylate

Potassium Inosinate

Modified Starches: Limited by GMP
Acetylated Distarch Adipate

Acetylated Distarch
 Phosphate
 Acid Treated Starch
 Bleached Starch
 Dextrins, Roasted Starch
 White and Yellow
 Distarch Phosphate
 Hydroxy Propyl Starch
 Mono Starch Phosphate
 Oxidized Starch
 Phosphate Distarch
 Phosphate
 Starch Acetate
 Starches, Enzyme Treated
 Phosphates:
 Dipotassium Diphosphate 1,000 mg/kg (sum: of
 Dipotassium Hydrogen phosphates, expressed
 Diphosphate as P2 O5 on a ready-
 Disodium Hydrogen to-eat)
 Phosphate
 Disodium Pyrophosphate
 Mono Potassium
 Mono Phosphate
 Mono Sodium Mono
 Phosphate
 Penta Potassium Tri-
 Phosphate
 Penta Sodium Triphosphate
 Potassium Phosphate
 Potassium Polyphosphate
 Sodium Phosphate
 Sodium Polyphosphate
 Tetra Potassium Pyro-
 Phosphate
 Tetra Sodium Pyrosphos-
 Phate Limited by GMP

Potassium Acetate
 Potassium Dihydrogen Citrate
 Sodium Dihydrogen Citrate
 Tripotassium Citrate
 Trisodium Citrate

Thickener – Gelling Agents:

Agar	Limited by GMP
Carob Bean Gum	
Guar Gum	
Pectin (Non-Amidated)	
Carrageenan	5,000 mg/kg, singly
Furcellaren	or in combination
Potassium Alginate	3,000 mg/kg, singly
Sodium Alginate	or in combination on A ready-to-eat basis
Sodium Carboxyl Methyl Cellulose	4,000 mg/kg, on a ready to-eat basis
Xanthan Gum	3000 mg/kg, on a Ready-to-eat basis

2. Sugar (Powdered)

Preservative:

Sulphure Dioxide	20 mg/kg, resulting From carrying over
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Anticaking Agents:

Calcium Aluminium Silicate	15 g/kg, singly or in Calcium Phosphate Tribasic combination with Calcium Silicate
Magnesium Carbonate	other anticaking agents, provided
Silicone Dioxide Amorphous	present
Salts of Mystric, Palmitic, And Stearic Acids	

Food Act (Control of Slaughtering) Regulations

S.I. 36 of 1992

(1st March, 1992)

1. These Regulations may be cited as the Food Act (control of Slaughtering) Regulations.

2. In these Regulations-

“carcass” means the body of a slaughtered animal after bleeding and dressing and, in relation to poultry, the whole body of a bird after bleeding, plucking and eviscerating;

“dressing” means-

- (a) in relation to the slaughtering of pigs, the removal of hair and bristles, claws, eyelids, viscera, genital organs and urinary bladder;
- (b) in relation to the slaughtering of an animal other than pigs, the removal of the head, hide or skin, viscera, genital organs, urinary bladder, udders, in the case of a lactating animal, and feet up to the carpal and tarsal joints; or
- (c) in relation to the plucking and eviscerating of poultry, the removal of legs at the tarsus or the head is optional;

“edible offal” means such offals as have been passed as fit for human consumption;

“giblets” means the liver from which the bile sac has been removed, the heart with or without the pericardial sac and the gizzard from which the lining and contents have been removed and any other edible material;

“fit for human consumption” means meat, poultry or giblets which have been passed as such by an authorized officer and in which no changes due to disease, decomposition or contamination have subsequently been found;

“pest” means any animal or insects capable directly or indirectly of contaminating food;

“poultry” means any domesticated bird and the flesh thereof;

“poultry processing plant” means any premises designated under section 9 of the Act as a slaughterhouse for the slaughter of poultry.

3. A person shall not deliver to a slaughterhouse or poultry processing plant any animal or poultry which, as a result of an accident or by reason of any defect or disease or by the administration of any drug or chemical, might not be suitable for human consumption.

4. Where pest or disease control measures are undertaken in respect of animals or poultry intended for human consumption, the measures shall be in accordance with the direction of an authorized officer to ensure that no toxic residues are present in the animal or poultry.

5. A vehicle for the conveyance of animals to a slaughter-house shall be so constructed as to-

- (a) facilitate loading and unloading;
- (b) minimize soiling by excreta deposited on the floor of the vehicle, and

- (c) enable easy cleaning and disinfecting when necessary.

6. Vehicles and crates used for the conveyance of poultry to a poultry processing plant shall be suitable and be of such design and construction as to permit thorough cleaning and disinfecting.

7. Animals or poultry shall, prior to slaughter-

- (a) be identified by appropriate means to ensure the ability to trace the location from which the animals or poultry originated;
- (b) be adequately rested and supplied with drinking troughs with potable water;
- (c) undergo examination unless delay would cause undue suffering to animals or poultry requiring emergency slaughter.

8. A slaughterhouse or poultry processing plant shall be of suitable design, layout and construction to facilitate easy maintenance and sanitary slaughtering and dressing operations and, without prejudice to the generality of the foregoing, a slaughterhouse or poultry processing plant shall comply with the following requirements-

- (i) its floors shall be of durable, impervious material and adequately sloped to permit unimpeded flow of waste water from processing rooms to a hygienic wastewater system;
- (ii) its walls shall be constructed of non-absorbent permanent materials and finished in a light coloured washable surface;
- (iii) its ceiling shall be so constructed and finished as to minimize condensation, mold development or accumulation of dirt;
- (iv) its slaughtering facility shall be of sufficient size for the intended purpose without crowding of equipment or personnel;
- (v) its facilities, in the case of a slaughterhouse, for scalding and dehairing pigs, or, in the case of a poultry processing plant, for plucking poultry shall be situated in an area separated from other operations;
- (vi) it shall have separate areas for the handling and inedible material;
- (vii) it shall have appropriate layout to facilitate proper supervision of sanitation, including performance of meat inspection;
- (viii) it shall have an efficient effluent system which is in good working order and repair and which is sufficiently large to accommodate peak loads;
- (ix) it shall have separate slaughter and dressing areas which are sufficiently isolated from each other to enable work to be performed in a manner so as to preclude contamination of the finished product;
- (x) in the case of a slaughterhouse, it shall have a separate room for storing hides, horns, hooves and inedible animal fats unless these are removed daily;
- (xi) it shall have a separate room or part of a room which is capable of being controlled or locked for storage of suspect carcasses, offal or giblets;
- (xii) it shall have a separate room or part of a room which can be used for the secure holding of condemned meat or poultry, as the case may be, unless other arrangements for disposal exist;

- (xiii) it shall have facilities of sufficient size for holding chilled or refrigerated meat or poultry, as the case may be;
- (xiv) in the case of a slaughterhouse, it shall be equipped with an overhead rail for transporting meat in order to reduce the likelihood of contamination through contact with floors, walls or other fixed structures;
- (xv) it shall have adequate ventilation and lighting;
- (xvi) shall be so constructed as to prevent entrance and harbouring of pests or other animals or insects or micro-organisms.

9. (1) A slaughterhouse or poultry processing plant shall have-

- (a) sanitary facilities which shall be equipped with hot and cold water and have adequate lighting and ventilation, which shall not be opened directly to any work areas, for all persons working at the slaughterhouse or poultry processing plant;
- (b) an ample supply of potable water, at sufficient pressure for its intended purpose;
- (c) an adequate supply of hot potable water at not less than 82°C during working hours.
- (d) adequate ventilation and any ventilation opening shall be secured;
- (e) doors which are sufficiently wide and, in the case of doors which give access to areas where edible material is handled, self-closing or snug fitting and double action;
- (f) adequate facilities for washing hands in the rooms used for slaughtering and processing;
- (g) solution for cleaning and disinfecting implements such as knives, steels and other implements in the rooms used for slaughtering and processing.

(2) The equipment and utensils used in a slaughterhouse or poultry processing plant shall-

- (a) in the case of equipment and utensils which come in contact with meat or poultry, have an impervious surface, and be resistant to corrosion, non-toxic and capable of withstanding repeated exposure to cleaning and disinfecting;
- (b) in the case of equipment and utensils used for slaughtering and dressing, not be used otherwise than for slaughtering and dressing;
- (c) in the case of equipment and utensils used for inedible or condemned material, be properly identified and not used for edible products.

10. A person who owns, operates or is in charge of a slaughterhouse or poultry processing plant shall-

- (a) ensure that a person employed at the slaughterhouse or poultry processing plant who handles at any stage of any process or come into contact with animals or poultry or meat or any edible part of any animal or poultry at the slaughterhouse or poultry processing plant holds a

medical certificate of fitness in accordance with the Food Act (General Hygiene) Regulations;

- (b) arrange for adequate and continuing training of persons employed at the slaughterhouse or poultry processing plant in hygienic handling of meat or poultry, as the case may be, and in sanitary principles in order to provide additional precautions against the contamination of meat or poultry;
- (c) draw the attention of each person employed at the slaughterhouse or poultry processing plant to the Food Act (General Hygiene) Regulations and discuss with such persons the contents of, and provide each one of them with a copy of, those Regulations.
- (d) ensure that-
 - (i) equipment and utensils at the slaughterhouse or poultry processing plant are
 - A. cleaned at frequent intervals during the day;
 - B. thoroughly cleaned and disinfected whenever they have been in contact with diseased material or become contaminated;
 - C. cleaned and disinfected at the conclusion of each working day;
 - (ii) carcasses are not contaminated during any of the processes at the slaughterhouse or poultry processing plant;
 - (iii) detergents and disinfectants used at the slaughterhouse or poultry processing plant are safe and effective for their intended purpose;
 - (iv) no cleaning preparation or any paint which is likely to contaminate meat or poultry or any edible part of animal or poultry is used in the slaughterhouse or poultry processing plant;
 - (v) an effective and continuous programme for the control of pests or other animals or insects or micro-organisms within the slaughterhouse or poultry processing plant is carried out and maintained;
 - (vi) pesticides and toxic substances are secured and handled only by authorized and properly trained persons;
- (e) ensure that-
 - (i) animals or poultry slaughtered at the slaughterhouse or poultry processing plant undergo ante and post-mortem inspection;
 - (ii) animals or poultry which are in an unreasonably dirty condition are cleaned before they are allowed to enter the killing floor;
 - (iii) subject to these Regulations, animals or poultry brought into facilities for slaughtering are slaughtered without delay;
 - (iv) the bleeding of animals or poultry are as complete as possible and blood intended to be used in food preparation is collected and handled hygienically;

- (v) stunning, sticking, or bleeding of any animals or poultry does not proceed at a rate faster than that at which the carcasses can be properly dressed;
 - (vi) the sticking, bleeding and dressing of animals and poultry are carried out with care so as to ensure the production of clean carcasses, edible offals and giblets;
 - (vii) evisceration is effected without delay;
 - (viii) offals intended for human consumption are removed from the carcasses in a manner that will prevent contamination of the organ removed;
 - (ix) meat, poultry or giblets passed as fit for human consumption are removed without undue delay from the dressing area;
 - (x) meat, poultry or giblets passed as fit for human consumption are handled, stored, or transported in a manner that will protect the meat, poultry or giblets from contamination or deterioration;
 - (xi) where carcasses or edible offals are placed in a room for chilling, a reliable method of monitoring chilling temperatures is established;
 - (xii) no person removes any carcasses, organs, viscera or fat that have been condemned by an authorized officer, except under the officer's direction and supervision;
- (f) designate a person who shall be responsible for the cleanliness and sanitary condition of the slaughterhouse or poultry processing plant.

11. Where it is not practical or efficient to build a slaughterhouse or poultry processing plant in accordance with these Regulations in any place, the Minister may, after consultation with the Director of Veterinary Services, exempt any building designated as a slaughterhouse from any or all the provisions of these Regulations.

Food Act (Low-Acid Canned Food) Regulations

S.I. 37 of 1992

(1st March, 1992)

1. These Regulations may be cited as the Food Act (Low-Acid Canned Food) Regulations,

2. In these Regulations-

“commercial process” means the operation of a commercial processor to which these Regulations apply;

“commercial processor” includes a person engaged in the processing of food for the purpose of trade or for any institution;

“commercial sterility”, in relation to thermally processed food, means the condition achieved-

- (a) by the application of heat which renders food free of-
 - (i) micro-organisms capable of reproducing in food under non-refrigerated condition of storage and distribution; and
 - (ii) viable micro-organisms, including spores, of public health significance;
or
- (b) by the control of water activity and application of heat, which renders the food free of micro-organisms capable of reproducing in the food under normal non-refrigerated condition of storage and distribution;

“critical factor” means any property, characteristic, condition, aspect or other parameter, variation of which may affect the scheduled process and the attainment of commercial sterility;

“hermetically sealed container” means a container that is designed and intended to be secure against the entry of micro-organisms and thereby maintain the commercial sterility of its contents after processing;

“incubation” means the holding of a sample at a specified temperature for a specified period of time for the purpose of permitting or stimulating the growth of micro-organisms;

“institution” includes a school, hospital, prison or working place;

“low-acid food” means any food, other than alcoholic beverages or tomatoes or tomato products having finished equilibrium pH less than 4.7, with a finished equilibrium pH greater than 4.6 and a water activity greater than 0.85;

“minimum thermal process” means the application of heat to food, either before or after sealing in a hermetically sealed container, for a period of time and at a temperature scientifically determined to be adequate to ensure destruction of micro-organisms of public health significance;

“retort” means the process selected by the processor of food as adequate under the conditions of manufacture for a given product to achieve commercial sterility;

“water activity” means a measure of the free moisture in a product obtained by dividing the water vapour pressure of the substance by the vapour pressure of pure water at the same temperature.

3. These Regulation apply to a commercial processor of thermally processed low-acid food which is packaged in hermetically sealed container.

4. The operation of a commercial processor to which these Regulations apply, shall be under the supervision of a person who is knowledgeable in food preservation technology.

5. (1) A commercial processor and a person in charge of the operations of a commercial processor shall ensure that the raw materials used in a scheduled process are suitable for the purpose for which they are intended prior to processing the materials.

(2) A commercial processor and person in charge of the operations of a commercial processor shall ensure that there is established by a person who has the required expertise in thermal processing requirements for low-acid food in hermetically sealed containers a scheduled process for each product produced by a commercial process.

- (3) A scheduled process established under subregulation (2)-
 - (a) shall be no less than the minimum thermal process necessary to achieve commercial sterility for the product; and
 - (b) shall specify the critical factors which may affect the process.
- (4) A commercial processor and person in charge of the operations of a commercial processor shall ensure that-

- (a) production in respect of a commercial process is organized and conducted in such a manner as to ensure that food produced by the commercial process is processed in accordance with the scheduled process;
- (b) water used for cooling processed low-acid food is chlorinated or otherwise treated so as to avoid product contamination;
- (c) necessary checks are made of critical factors and a written record of these checks are kept;
- (d) whenever a process is found to be less than the scheduled process, the food processed by the scheduled process is reprocessed or set aside for further evaluation and a record is kept of the evaluation;
- (e) furnished products of the commercial process are tested, where necessary, to ensure that the products have achieved commercial sterility.

6. A commercial operator shall ensure that-

- (a) retorts used in a commercial process are-
 - (i) equipped with easily readable thermometers, pressure gauges and steam controllers to maintain retort temperature;
 - (ii) fitted with steam inlet of sufficient size for proper operation and other additional plumbing such as steam spreaders, venting and air or water cooling necessary for the intended use of the retorts;
- (b) thermometers used with retorts are tested against known standard, and retested at least once a year thereafter, to ensure their accuracy and that records of the test specifying the date of the test, standard used and name of the person performing the test are kept;
- (c) there are accurate timing devices in close proximity to the retorts.

7. (1) A commercial operator and person in charge of the operation of a commercial process shall ensure-

- (a) that regular checks of containers for closure defects are made by a qualified closure inspector and that such checks shall include visual examinations as well as teardown examination to ensure can seam integrity;
- (b) that each hermetically sealed container of a low-acid food produced by the commercial process is marked with-

- (i) identifying code that is traceable to the commercial process where the container is packed;
 - (ii) the day and year when the container is packed.
-