

SI 103 of 1990

## **Food and Food Standards (Poultry, Poultry Meat and Poultry Products) Regulations, 1990**

Statutory Instrument 103 of 1990

IT is hereby notified that the Minister of Health has, in terms of section 27 of the Food and Food Standards Act [Chapter 15:04], made the following regulations:-

Title

1. These regulations may be cited as the Food and Food Standards (Poultry, Poultry Meat and Poultry Products) Regulations, 1990.

Application

2. (1) These regulations shall apply to all poultry, poultry meat and poultry products which are sold or manufactured for sale in Zimbabwe.

(2) No person shall sell, import for sale or manufacture for sale any poultry, poultry meat or poultry products other than in terms of these regulations.

Interpretation

3. In these regulations-

“poultry” means any bird that is commonly used as food;

“poultry meat” means the clean, dressed flesh, exclusive of giblets, of eviscerated poultry;

“poultry meat product” means the clean parts of poultry, other than poultry meat, commonly used as food and includes the giblets and skin.

Poultry, poultry meat and poultry products

4. (1) Prepared poultry meat or prepared poultry meat products shall be the product obtained from poultry, whether comminuted or not, that has been preserved, canned or cooked.

(2) Prepared poultry or prepared poultry meat products shall contain not more than-

(a) that amount of filler or other ingredients that is represented by four per centum reducing sugars, calculated as dextrose; or

(b) sixty per centum moisture where such prepared poultry or prepared poultry meat product contains filler.

(3) Poultry meat, poultry meat products or preparations thereof shall be adulterated if any of the following substances is present therein or has been added thereto-

(a) any organ or portion of poultry that is not commonly used as food;

(b) any preservative other than those permitted in terms of the Food and Food Standards (Preservatives, Additives and Prohibited Substances) Regulations, 1972; or

(c) any food colour other than caramel.

(4) Canned poultry-

(a) shall be prepared from poultry meat and may contain-

(i) the bones or parts of bones attached to the portion of poultry meat that is being canned;

(ii) broth;

(iii) salt;

(iv) gelling agents as permitted by the Food and Food Standards (Preservatives, Additives and Prohibited Substances) Regulations, 1972; and

(v) not more than five per centum fat;

(b) which contains a gelling agent shall state on the label the presence of the gelling agent or the word “jellied”.

(5) The broth used in canned poultry shall be the liquid in which the poultry meat has been cooked.

(6) Canned boneless poultry shall be the product obtained from poultry meat and from which the bones and skin have been removed, containing not less than fifty per centum of the named

poultry meat, and may contain broth having a specific gravity of not less than one thousand at a temperature of fifty degrees Celcius.

(7) Preserved poultry meat or poultry meat products shall be the uncooked poultry meat or poultry meat product that is cured or smoked and may contain dextrose, glucose, spices, sugar, vinegar and preservatives as permitted by the Food and Food Standards (Preservatives, Additives and Prohibited Substances) Regulations, 1972.

(8) Giblets including the feet, shall be the neck, the properly trimmed and washed liver from which the gall bladder has been removed, the heart with or without the pericardial sac, and the gizzard from which the lining and contents have been removed.

(9) No poultry meat or poultry meat products shall be sold for consumption as food-

- (a) to which has been administered any preparation having oestrogenic activity;
- or
- (b) which contain any residues of exogenous oestrogenic substances.

#### Eggs

5. Liquid, dried or frozen whole egg, egg-yolk, egg-white, egg-albumen or a mixture of these shall be the egg products obtained by removing the shell from wholesome fresh eggs or wholesome stored eggs and processing them, and may contain-

- (a) stabilising agent as permitted by the Food and Food Standards (Preservatives, Additives and Prohibited Substances) Regulations, 1972; and
- (b) in case of dried whole egg, egg-yolk, egg-white and egg-albumen, two per centum anticaking agent as permitted by the Food and Food Standards (Preservatives, Additives and Prohibited Substances) Regulations, 1972.

#### Labelling

6. Every product to which these regulations apply shall bear a label stating-

- (a) the requirements of the Food and Food Standards (Food Labelling) Regulations, 1990;
- (b) where the food consists wholly or in part of poultry meat products, the words "Poultry Meat Products" or the name of the specific parts contained in the product;
- (c) in the case of canned poultry or boneless poultry, the name of the type of poultry.