

**PUBLIC HEALTH (FOOD) ACT**  
(CHAPTER 182)  
**PUBLIC HEALTH (FOOD)**  
**REGULATIONS**

**S 80/00**

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**SUBSIDIARY LEGISLATION**

**Regulations under section 16**

**PUBLIC HEALTH (FOOD) REGULATIONS**

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- 82. Sausage meat.

- 83. Sausages.
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- 90. Frozen fish.
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[Subsidiary]

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116. Rapeseed oil or toria oil.
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119. Refined, bleached, deodorised palm olein.
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- 214. Instant coffee or soluble coffee.
- 215. Instant coffee and chicory or soluble coffee and chicory.

**[Subsidiary]**

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- 217.** Cocoa beans.
- 218.** Cocoa nibs.
- 219.** Cocoa paste, cocoa mass or cocoa slab.
- 220.** Cocoa, cocoa powder or powdered cocoa.
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**[Subsidiary]**

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- 293.** Black cumin.

- 294. Dill seed.
- 295. Fennel fruit or seeds.
- 296. Fenugreek.
- 297. Ginger.
- 298. Mace (Jaitree).
- 299. Mustard seed.
- 300. Prepared mustard.
- 301. Nutmeg.
- 302. Black pepper or pepper corn.
- 303. White pepper.
- 304. Star anise.
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- 306. Pimento.
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#### **FLAVOURING ESSENCES OR EXTRACTS**

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[Subsidiary]

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**SUBSIDIARY LEGISLATION**

**Regulations under section 16**

**PUBLIC HEALTH (FOOD) REGULATIONS**

*Commencement: 1st January 2001*  
*[S 78/00]*

**PART I**

**PRELIMINARY**

**Citation.**

1. These Regulations may be cited as the Public Health (Food) Regulations.

**Interpretation.**

2. (1) In these Regulations, unless the context otherwise requires —

“animal” includes any quadruped or bird either domesticated or otherwise, fish, reptile or insects whole or part which are used for human consumption;

“bulk container” means a container in which more than one duly labelled package of the same type of food are placed for the purpose of sale;

“container” includes any form of packaging of food for sale as a single item, whether by way of wholly or partly enclosing the food or by way of attaching the food to some other article and in particular includes a wrapper or confining band;

“date marking”, in relation to food requiring date marking, means a date permanently marked or embossed on the package, or on the label on the package signifying the expiry date of that food;

“expiry date”, in relation to food requiring date marking, means the date after which the food, when kept in accordance with any storage conditions set out on the label of such food, may not retain its normal wholesomeness, nature, substance and quality;

“food additive” includes all safe substances —

(a) which are components of food, the intended use of which results or may reasonably be expected to result, directly or indirectly, in their affecting the characteristics of food but does not include any foreign substance mixed with food as a result of contamination, or improper handling of the food during the preparation, processing, packing or storage of the food; and

(b) which are anti-caking agents, anti-oxidants, artificial sweetening substance, chemical preservatives, colouring matters, emulsifiers or anti-stabilisers, flavouring agents, flavour enhancers, humectants, nutrient supplements, sequestrants and other general purpose food additives;

“medical examination” includes physical, microbiological, chemical, serological and radiological examination, and such examination may include the taking of specimen of any body fluid, tissue or waste product for examination or analysis;

“package” includes every means by which food may be cased, enclosed, contained or packed;

“prepacked” means packed or made up in advance ready for retail sale in a wrapper or container, and where any food packed or made up in a wrapper or container is found on any premises where such food is packed, kept or stored for sale, the food shall be deemed to be prepacked unless the contrary is proved, and it shall not be sufficient proof of the contrary to show that the food had not been labelled in accordance with the provisions of these Regulations;

“seal” includes the detention in bulk of any food, a sample of which has been taken for analysis, pending the result of the analysis;

“vegetable substance” means any plant or part of a plant, and includes the stem, root, bark, tuber, rhizome, leaf, stalk, inflorescence, bud, shoot, flowers, fruit and seed, or an extract thereof.

(2) In these Regulations, the symbols specified in the first column of the following table shall have the meanings specified in relation those symbols in the second column of the table —

**First Column  
Symbol**

**Second Column  
Meaning**

C	degrees in Celsius scale of temperature
cm	centimeters
g	grams
i.u.	international units
kcal	kilocalories
kg	kilograms
kJ	kilojoules
mcg	micrograms
mg	milligrams
ml	millilitres
mm	millimetres
ppm	parts per million
%	per cent
v/v	volume by volume
w/v	weight by volume
w/w	weight by weight

**PART II**  
**ADMINISTRATION**

**Fees.**

3. The fees to be paid in respect of any analysis under the Act, prescribed certificates, health certificates, sampling, inspection, licences or certified true copies of official documents shall be as specified in the First Schedule.

**Analyst certificates for perishable foods.**

4. In the case of a certificate of analysis regarding milk, butter or any food liable to decomposition, the analyst shall in his certificate specifically report whether, prior to the analysis, any change had taken place in the constitution of the article which would interfere with the analysis.

**PART III**  
**PROCEDURE FOR TAKING SAMPLES**

**Procedure for taking samples for physical and chemical analysis.**

5. (1) Where an authorised officer has taken or otherwise procured a sample of food in accordance with section 4 of the Act for the purpose of physical or chemical analysis, he shall —

(a) divide the sample into 3 separate parts and mark and seal or fasten up each part in such a manner as its nature will permit;

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

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

(d) retain the other remaining part.

(2) Where a sample consists of any food contained in unopened packages and if the opinion of the authorised officer the division of a sample for analysis into 3 separate parts in accordance with sub-regulation (1) —

(a) is not reasonably practicable; or

(b) might affect the composition or impeded the proper analysis of the content, the provisions of sub-regulation (1) shall be deemed to be complied with if the authorised officer taking or otherwise procuring the sample divides the package into

the requisite number of lots and deals with each lot in the manner provided by this regulation as if it were a part and reference in these Regulations to a part of a sample shall be construed accordingly.

(3) Notwithstanding sub-regulations (1) and (2), where —

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

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

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

#### **Procedure on taking samples for microbiological analysis.**

6. Where a sample of food is required for microbiological analysis, the authorised officer taking or otherwise procuring the samples in accordance with section 4 of the Act shall —

(a) only take one sample and shall not divide such sample into separate parts;

(b) mark and seal the sample in such a manner as its nature will permit; and

(c) deliver such sample personally or through another authorised officer to an analyst with the least practicable delay.

#### **Label for food sample.**

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

(2) Where a food sample is divided into 3 parts, one of such label as specified in sub-regulation (1) shall be pasted on each part of the sample while the remaining label is to be affixed to the request for analysis form.

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

#### **Sample of food.**

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

**PART IV**

**GENERAL PROVISIONS**

**General requirements for labelling.**

9. (1) No person shall import, advertise, manufacture, sell, consign or deliver any prepacked food if the package of any prepacked food does not bear a label containing all the particulars required by these Regulations.

(2) Every package of prepacked food shall, unless otherwise provided in these Regulations, bear a label, marked on or securely attached in a prominent and conspicuous position to the package, containing such particulars, statements, information and words in Malay or English or translation into Malay or translation into English as are required by the Act or these Regulations.

(3) The particulars, statements, information and words referred to in sub-regulation (2) shall appear conspicuously and in a prominent position on the label and shall be clearly legible.

(4) The particulars referred to in sub-regulation (3) shall include —

(a) the common name, or a description (in the case where a suitable common name is not available) sufficient to indicate the true nature of the food;

(b) the appropriate designation of each ingredient in the case of food consisting of 2 or more ingredients and unless the quantity or proportion of each ingredient is specified, the ingredients shall be specified in descending order of the proportions by weight in which they are present. For the purpose of this paragraph —

(i) “appropriate designation” means a name or description, being a specific and not a generic name or description, which shall indicate to a prospective purchaser the true nature of the ingredient, constituent or product to which it is applied except as provided in the Third Schedule;

(ii) it shall not be necessary to state that the food contains water; and

(iii) where a food contains an ingredient which is made from 2 or more constituents, the appropriate designations of those constituents shall be so specified and it shall not be necessary to specify the appropriate designation of that ingredient;

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

“Contains (state whether beef or pork, or its derivatives, or lard, as the case may be)” or in any other words to this effect;

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

“Contains alcohol” or in any other words to this effect;

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

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

“Contains permitted (state the type and the origin from which it is derived of the relevant food additive)”;

(g) the minimum quantity of the food in the wrapper or container expressed in terms of volumetric measure or net weight or any other measure to indicate the quantity of the contents. In the case of weight measure, suitable words like ‘net’ shall be used to describe the manner or measure;

(h) the name and address of the manufacturer, packer or local vendor in the case of a food of local origin; and the name and address of the local importer, distributor or agent and the name of the country of origin of the food in the case of an imported food. For the purpose of this paragraph —

(i) a telegraphic or code address or an address at a post office shall not be sufficient;

(ii) the name appearing on the label shall be presumed to be the name of the manufacturer, packer, local vendor or importer of the food unless proven otherwise. If more than one name appears, the names shall be presumed to be the manufacturer, packer, local vendor or importer of the food, unless proven otherwise; and

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

(5) For the purposes of paragraphs (b) and (f) of sub-regulation (4), where the ingredients of the food or the food additives added to such food, are derived from animal, the common name of such animal shall also be stated on the label of that food.

(6) Nothing in sub-regulation (2) shall prohibit the additional description in any language of the contents of any package or of any particulars desired except that such additions is not contrary to or in modification of any statement required by these Regulations to be printed on the label.

(7) The particulars stated in paragraphs (a), (b), (c), (d), (e), (f) and (g) of sub-regulation (4) shall be in printed letters not less than 1.5 mm in height.



(8) Notwithstanding anything to the contrary in these Regulations, words required to be printed in a prescribed size may be printed in reduced size clearly legible when a package containing food for sale is so small as to prevent the use of wording of the prescribed size.

#### **Exemptions from regulation 9.**

**10.** (1) Regulation 9 shall not apply to —

- (a) food weighed, counter or measured in the presence of the purchaser; and
- (b) food which is loosely packed in the retailer's premises.

(2) Regulation 9, except paragraphs (f) and (h) of sub-regulation (4) shall not apply to sugar confectionery, chocolate and chocolate confectionery.

(3) Regulation 9, except paragraphs (f), (g) and (h) of sub-regulation (4) shall not apply to bread which is loosely packed in the retailer's premises.

#### **Containers to be labelled.**

**11.** Where any article of food is sold other than in a package which is capable of being labelled as required by regulation 9, the person selling such article shall keep conspicuously attached, so as to be clearly visible to the purchaser, to every container in which such article is stored immediately prior to sale, a statement or label containing the particulars specified in paragraphs (a), (b), (g) and (h) of sub-regulation (4) of regulation 9.

#### **Hampers to be labelled.**

**12.** No person shall sell any items of food requiring date marking which form part of a package or container or which are packed in a package or container for sale as a single item unless there appears on a label, marked on or securely attached to the package or container, the name and business address, in Malay or English of the packer of the package or container.

#### **Nutrition information panel.**

**13.** (1) No label shall contain any nutrition claim unless it also includes a nutrition information panel in the form specified in the Fourth Schedule or in such other similar form as may be approved by the Director, specifying the energy value, the amounts of protein, carbohydrates, fat and the amount of any other nutrients for which a nutrition claim is made in respect of the food.

(2) Notwithstanding sub-regulation (1), where any label includes a nutrition claim with respect to salt, sodium or potassium or any 2 or all of them, but does not include any other nutrition claim, reference to energy or nutrients other than sodium and potassium may be omitted from the panel.

[Subsidiary]

(3) For the purpose of these Regulations, “nutrition claim” means a representation that suggests or implies that a food has a nutritive property, whether general or specific and whether expressed affirmatively or negatively, and includes reference to —

- (a) energy;
- (b) salt, sodium or potassium;
- (c) amino acids, carbohydrate, cholesterol, fats, fatty acids, fibre, protein, starch or sugars; or
- (d) any other nutrients,

but does not include a statement of ingredients or a declaration or claim relating to a vitamin or mineral.

(4) Sub-regulation (1) shall apply to any food requiring date marking which has a total surface area of less than 100 square centimetres and which has included in the label —

- (a) a statement of the quantity of each nutrient in respect of which the nutrition claim is made; or
- (b) where there is a claim that the food is free of sugar or where there is a claim as to the energy value of the food, a statement of the energy yield of the food.

#### **Misleading statements.**

**14.** (1) No written, pictorial or other descriptive matter appearing on or attached to, or supplied or displayed with any food shall include any false or misleading statement, word, brand, picture, or mark purporting to indicate the nature, stability, quantity, strength, purity, composition, weight, origin, age, effects, or proportion of the food or any ingredients thereof.

(2) No written, pictorial or other descriptive matter appearing on or attached to, or supplied or displayed with any food shall include the word ‘pure’ or any word of the same significance unless the food is free from other added substances or is of the composition, strength, quality required under these Regulations.

(3) Unless specifically permitted by these Regulations, claims for therapeutic or prophylactic action or words of similar meaning shall not be made on any food.

(4) There shall not appear on any label any words, claims explicit or implicit, designs or devices which could be interpreted as advice of a medical nature from any persons whatsoever.

(5) There shall not appear on any label any word or words implying that a food will prevent, alleviate or cure any disease or condition affecting the human body.

(6) There shall not appear on any label any words implying that health or an improved physical condition may be achieved by consuming any food.

(7) Unless otherwise prescribed in these Regulations, no claims or suggestion shall be made that a food is a source of energy unless —

(a) there is stated on the label the quantity of that food to be consumed in one day;

(b) there is included on the label a nutrition information panel in the form specified in the Fourth Schedule or in such other similar form as may be approved by the Director; and

(c) the amount of the food stated in the label as the quantity to be consumed in one day yields at least 300 kcal.

(8) Unless otherwise prescribed in these Regulations, no claim or suggestion shall be made that a food is a source of protein unless —

(a) there is stated on the label the quantity of that food to be consumed in one day;

(b) there is included on the label a nutrition information panel in the form specified in Fourth Schedule or in such other similar form as may be acceptable to the Director;

(c) at least 20% by weight of the calorie yield of the food is derived from protein;

(d) the amount of food stated on the label as the quantity to be consumed in one day contains at least 10 g of protein.

(9) No label which describes any food shall include any claim on the absence of —

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

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

(10) A recipe involving the use of any food or any suggestion or pictorial illustration on how to serve the food shall not be included on the label unless such recipe, suggestion or pictorial illustration is immediately preceded or followed or otherwise closely accompanied by the expressions “Recipe” or “Serving Suggestion”, as the case may be, in printed letters of a minimum of 1.5 mm in height.

(11) There shall not appear on the label of any pet food any word to indicate, directly or by implication, that the food is also fit or suitable for human consumption.

#### **Date marking.**

**15.** (1) The foods requiring the date making specified in the Fifth Schedule shall bear or have embossed or impressed on the label or elsewhere on the package, a date mark in any of

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the manner specified in sub-regulation (2) or (5) or in such other manner as may be approved by the Director.

(2) Subject to sub-regulation (5), the expiry date in respect of any food requiring date marking shall be shown in one of the following ways —

- (a) “USE BY (here insert the day, month and year)”;
- (b) “SELL BY (here insert the day, month and year)”;
- (c) “EXPIRY DATE (here insert by day, month and year)”;
- (d) “BEST BEFORE (here insert the day, month and year)”.

(3) Where the validity of the date mark of any food requiring date marking to which this regulation applies is dependent on its storage, the storage direction of that food shall also be stated on its label or package.

(4) The date mark shall be shown clearly and the size of the letters shall not be less than 3 millimetres in height.

(5) Where any food requiring date marking as specified in item 6 of the Fifth Schedule is a raw produce, it shall be sufficient for the date mark in respect thereof to state the date of packing in the following manner —

- “PACKING DATE (here insert the day, month and year)”;
- “PACKED ON (here insert the day, month and year)”;
- “PKD (here insert the day, month and year)”;

or in such other manner as may be approved by the Director.

(6) For the purpose of sub-regulation (5), raw produce shall include —

- (i) raw meat;
- (ii) raw minced or chopped meat;
- (iii) raw organs;
- (iv) raw fish;
- (v) raw crustaceans; and
- (vi) raw shellfish,

but shall exclude processed or manufactured food products such as corned, cured, pickled or salted meat, smoked meat, burger meat, sausage meat, smoked fish, fish ball and fish cake.

(7) The date referred to in sub-regulations (2) and (5) shall be expressed in the following manner —

(a) the day of the month shall be expressed in figures, where the figure is a single digit it shall be preceded by zero;

(b) the month of the year shall be expressed in words and may be abbreviated by using the first 3 letters of the alphabet of the month except that where the day is shown first then followed by the month and year, the month may be expressed in figures; and

(c) the year shall be expressed in figures in full or by the last 2 figures of the years.

(8) Notwithstanding anything to the contrary in this regulation, it shall not be necessary to state —

(a) the year in the date mark of items 1 to 9 of the Fifth Schedule; or

(b) the day in the date mark of items 10 to 25 of the Fifth Schedule.

(9) Where it is impractical to put the whole of the date mark in one place on a label, the date may be put elsewhere on the package if the words “USE BY DATE ON”, “SELL BY DATE ON”, “EXPIRY DATE ON”, “BEST BEFORE DATE ON”, “PACKING DATE ON” or such other words to that effect as may be approved by the Director, are followed immediately in each case by a statement of the place on the package where the date is shown.

(10) For the purpose of these Regulations, “BEST BEFORE” has the same meaning as “USE BY”.

(11) Where the products are packed in bulk, it shall be sufficient to state either the date of manufacture or the expiry date.

(12) This regulation shall not apply to dressed birds for which under regulation 76 the date of the slaughtering is required to be stated.

#### **Claims as to the presence of vitamins and minerals.**

**16.** (1) No claim based on the presence of a vitamin or a mineral or implying the presence of a vitamin or a mineral in a food shall be made on the label unless the reference quantity for that food as laid down in Table II contains at least one-sixth of the daily allowance as laid down in Table I for the relevant vitamin or mineral.

(2) No label shall claim that any article of food is enriched, fortified, ennobled, vitaminised or in any way imply that the article is a source of one or more vitamins or minerals unless the reference quantity for that food as laid down in Table II contains not less than one half of the daily allowance as laid down in Table I for the relevant vitamin and mineral.

**TABLE I**  
**VITAMINS AND MINERALS**

<b>Substances</b>	<b>To be calculated as</b>	<b>Recommended Daily Allowance</b>
<b>Oil Soluble Vitamins</b>		
Vitamin A, vitamin A alcohol and esters, carotenes	Micrograms of retinol activity	750 mcg
Vitamin D, vitamin D2, vitamin D3	Micrograms of cholecalciferol	2.5 mcg
Vitamin E	Milligrams of alphanatocopherol	3.5 mg
<b>Water Soluble Vitamins</b>		
Vitamin B1, aneurine, thiamine, thiamine hydrochloride, thiamine mononitrate	Milligrams of thiamine	1 mg
Vitamin B2, riboflavin	Milligrams of riboflavin	1.5 mg
Vitamin B6, pyridoxine, pridoxal, pyridoxamine	Milligrams of pyridoxamine	2.0 mg
Niacine, niacinamide, nicotinic acid, nicotinamide	Milligrams of niacin	16 mg
Vitamin B12, cyanobalamin	Micrograms of cyanobalamin	3 mcg
Vitamin C, ascorbic acid	Milligrams of ascorbic acid	30 mg
Folic acid	Milligrams of folic acid	0.4 mg
Biotin	Micrograms of biotin	200 mcg
Panthothenic acid, pantothenyl alcohol	Milligrams of panthothenic acid	7 mg
<b>Minerals</b>		
Calcium	Milligrams of calcium	500 mg
Iodine	Micrograms of iodine	100 mcg
Iron	Milligrams of iron	10 mg
Phosphorous	Milligrams of phosphorous	800 mg

**TABLE II**

<b>Food</b>	<b>Reference Quantity</b>
Bread	240 g
Breakfast cereals	60 g
Extracts of meat or vegetables or yeast (modified or not)	10 g
Fruit and vegetable juices	200 ml
Fruit juice concentrates (diluted according to directions on the label)	200 ml
Fruit juice cordials (diluted according to directions on the label)	200 ml
Flavoured cordials or syrups (diluted according to directions on the label)	200 ml
Malted milk powder	30 g
Condensed milk	180 g
Milk powder (full cream or skimmed) and food containing not less than 51% of milk powder	60 g
Other concentrated liquid food including powdered beverage not specified above (diluted according to directions on the label)	200 ml
Liquid food not specified above	200 ml
Solid food not specified above	120 g.

(3) Notwithstanding anything to contrary, no label shall contain any statement claiming or implying that the article of food is a source of one or more vitamins or minerals if it contains less than one-half of the recommended daily allowance as laid down in Table I unless the recommended daily intake of the food contains not less than one-half of the daily allowance and unless such recommendation is declared on the label.

(4) When vitamin A or vitamin D or a mineral is added to a food, such addition must not increase the vitamin A content more than 750 mcg of retinol activity per reference quantity for that food as specified in Table II, nor increase the content of vitamin D to more than 10 mcg of cholecalciferol or of any mineral to more than 3 times the daily allowance (as specified in Table I for that mineral) per reference quantity for the food as specified in Table II.

(5) For the purposes of sub-regulations (1), (2) and (3), any claim shall be declared on the label in one of the following manner —

(a) (here state the quantity of the food) of this food contains (here state the quantity of the vitamins/minerals) of (here state the names of vitamins/minerals); or

(b) (i) serving size: (here state the quantity of the food per serving); and

(ii) each serving of this food contains the following —

Name of vitamin/mineral	Percentage of Recommended Daily Allowance
(here state the name of the vitamins/minerals)	(here state the corresponding percentage of the recommended daily allowance of the vitamins/minerals).

(6) Nothing in sub-regulations (1) and (2) shall prohibit the disclosure of nutritional information which states the vitamins and minerals present in the food as a percentage of the respective recommended daily allowance.

(7) Sub-regulations (1), (2), (3) and (4) shall not apply to any food exempted under these Regulations nor to infants' foods nor invalids' foods.

#### **Misleading statements in advertisements.**

**17.** No advertisement for food shall contain any statement that is prohibited by regulation 14.

#### **Food and appliances offered as prizes.**

**18.** (1) Where any food which is intended for human consumption, or any food appliance is offered as a reward in connection with any entertainment to which the public is admitted on payment of a fee or otherwise, these Regulations shall apply in relation to that food or appliance, as if it were or had been exposed for sale by each person concerned in the organisation of the entertainment.

(2) Where any food which is intended for human consumption or any appliance is offered as a prize or reward or given away for the purposes of advertisement, or in the course of any trade or business, these Regulations shall apply in relation to that food or appliance, as if it were or had been, exposed for sale by the person offering it or giving it away.

(3) Where any food which is intended for human consumption or any appliance is exposed or deposited in any premises for the purpose of being offered or given away as indicated in sub-regulations (1) and (2), these Regulations shall apply in relation to the food or appliance, as if it were or had been, exposed for sale by the occupier of the premises.

#### **Prohibition of importation of non-registered food.**

**19.** No person shall import any food requiring date marking that has not been registered with the Director.



**FOOD ADDITIVES**

**Food additives.**

**20.** (1) Subject to sub-regulations (2) and (3), no person shall import or manufacture for sale or sell any article of food which contains any food additive which is not permitted by these Regulations.

(2) Notwithstanding sub-regulation (1), any food may have in it or on it any permitted food additive of the description and in the proportion specified under these Regulations.

(3) Notwithstanding sub-regulation (1), any food containing as an added ingredient any specified food may contain any such permitted food additive of the description for and of an amount appropriate to the quantity of such specified food in accordance with these Regulations.

(4) No person shall import, sell, advertise, manufacture, consign or deliver any permitted food additive unless the purity of that food additive conforms with the specifications as provided in this Part. Where it is not so provided, the purity of the permitted food additive shall conform with the specifications as recommended by the Joint Food and Agriculture Organisation of the United Nations and World Health Organisation (FAO/WHO) Expert Committee on food additives.

**Anti-caking agents.**

**21.** (1) In these Regulations, “anti-caking agent” means any substance, which, when added to powder food prevents caking of the food.

(2) No person shall import, sell, advertise, manufacture, consign or deliver any article of food which contains an anti-caking agent which is not of a description and not in the proportions as specified in sub-regulation (3).

(3) Articles of food may contain the following anti-caking agents at a concentration of not more than 2% on a dry basis —

- (a) aluminium or magnesium silicate;
- (b) calcium or magnesium carbonate;
- (c) calcium hydroxphosphate;
- (d) calcium or magnesium phosphate tribasic;
- (e) magnesium oxide;
- (f) calcium, sodium aluminium, sodium calcium aluminium or calcium aluminium silicates; or
- (g) silicone dioxide.

(4) No person shall sell or advertise for sale, with a view to its use in the preparation of food for human consumption, any anti-caking agent other than a permitted anti-caking agent as specified in sub-regulation (3).

#### **Anti-oxidants.**

**22.** (1) In these Regulations, “anti-oxidant” means any substance which delays, retards or prevents the development in food of rancidity or other flavour deterioration due to oxidation.

(2) Subject to sub-regulation (3), no person shall import, sell, advertise, manufacture, consign or deliver any article of food containing any added anti-oxidant other than ascorbic acid, erythorbic acid, citric acid, phosphoric acid, lecithin and tocopherol.

(3) Sub-regulation (2) shall not apply to —

(a) any food which contains other anti-oxidants of a description and in the proportions specified in the Sixth Schedule;

(b) any mixed food containing one or more of the foods in which specific anti-oxidants are expressly provided as indicated in the Sixth Schedule and which contains an admixture of these anti-oxidants in not greater amount than is specifically allowed in the quantity of food or foods containing the anti-oxidants used in the preparation of the mixed food.

#### **Artificial sweetening substances.**

**23.** (1) In these Regulations, “artificial sweetening substance” means any chemical compound used for the purpose of sweetening food but does not include any sugar or other carbohydrate or polyhydric alcohols.

(2) The permitted artificial sweetening substance specified in the Seventh Schedule that complies with the standard set out in that Schedule may be added to low energy food.

(3) No person shall import, manufacture or advertise for sale or sell any artificial sweetening substance as suitable for use in food other than the permitted artificial sweetening substance specified in the Seventh Schedule.

(4) No person shall use in food, import, sell, advertise, manufacture, consign or deliver aspartame or saccharin or any food containing artificial sweetening substance, aspartame or saccharin or any other artificial sweetening substance, except under a licence issued in the behalf by the Director. Such licence may be issued for such period and be subjected to such conditions as the Director thinks fit.

(5) (a) Where any food containing aspartame or saccharin is sold or intended for sale, the package in which the food is contained shall have appearing thereon or attached thereto a label with the following words or words to the like effect, namely —

“This (here state the name of the food) contains the artificial sweetening substance (here state the name of the artificial sweetening substance)”.

(b) Where any food or artificial sweetening substance contains aspartame, the following warning shall be printed on the label —

“TO PHENYLKETONURICS: CONTAINS PHENYLALANINE”.

### **Glycerol and sorbitol.**

**24.** In addition to the sweetening substances specified in regulations 182 to 199 only glycerol and sorbitol and no others shall be deemed to be a permitted sweetening substance for the purposes of these Regulations.

### **Chemical preservatives.**

**25.** (1) In these Regulations, “chemical preservative” means any substance which is capable of inhibiting, retarding or arresting the process of fermentation, acidification or other deterioration of food caused by micro-organisms.

(2) Chemical preservatives shall be divided into the following classes —

(a) Class I chemical preservatives shall be —

- (i) common salt;
- (ii) sugars;
- (iii) vinegar or acetic acid, lactic acid, ascorbic acid, erythorbic acid, citric acid, malic acid, phosphoric acid or tartaric acid, or the calcium, potassium or sodium salts of any of the acids specified in this sub-regulation; and
- (iv) ethyl alcohol or potable spirits; and

(b) Class II chemical preservatives shall be —

	<b>Substance</b>	<b>Descriptive Name</b>	<b>Descriptive No.</b>
(i)	Sulphur dioxide, sulphurous acid or any of its sodium, potassium or calcium salts	Sulphur dioxide	1
(ii)	Benzoic acid and its sodium and potassium salts	Benzoic acid	2
(iii)	Methyl or propyl para-hydroxy benzoate and their sodium salts	Methyl para-hydroxy benzoate or propyl para-hydroxy benzoate	3

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(iv)	Sorbic acid and its sodium, potassium or calcium salts	Sorbic acid	4
(v)	Propionic acid and its sodium or calcium salts	Propionic acid	5
(vi)	Nitrites of sodium or potassium	Nitrites	6
(vii)	Nitrates of sodium or potassium	Nitrates	7.

(3) (a) The additions of any Class I chemical preservatives in any food in any proportion is not restricted.

(b) No person shall import, sell, advertise, manufacture, consign or deliver any article of food which contains a Class II chemical preservative, except that —

- (i) any specified food may contain one of the Class II chemical preservatives in the proportion specified in the Eighth Schedule except as provided in sub-paragraph (ii);
- (ii) any specified food in relation to which 2 or more Class II chemical preservatives are specified in the Eighth Schedule may contain an admixture of those chemical preservatives if, when the quantity of each such chemical preservative present in that food is expressed as a percentage of the maximum quantity of that chemical preservative appropriate to that food in accordance with that Schedule, the sum of those percentages does not exceed 100.

## Colouring matter.

**26.** (1) In these Regulations, “colouring matter” means any substance that, when added or applied to food, is capable of imparting colour to that food.

(2) No person shall import, sell, advertise, manufacture, consign or deliver —

(a) any article of food intended for human consumption which contains any added colouring matter other than a permitted colouring matter;

(b) any colouring matter for use in food intended for human consumption other than a permitted colouring matter, as listed in the Ninth Schedule; or

(c) any permitted synthetic organic colour, as listed in Part I of the Ninth Schedule which contains alpha naphthylamine, betanaphthylamine, benzidine, paraaminodiphenyl (xenylamine) or their derivatives and the polycyclic aromatic hydrocarbons.

(3) No person shall sell, expose or offer for sale, consign, deliver or import any meat, poultry, fish, fruit or vegetable in the raw or unprocessed state, which have in it or on it (otherwise than for the purpose of marking) any added colouring matter except that the husk of any nut may have on it added permitted colouring matter.

**Emulsifiers and stabilisers.**

27. (1) In these Regulations, the terms “emulsifier” or “stabiliser” means any substance which is capable, in the case of an emulsifier, of aiding the formation of, and in the case of a stabiliser, of maintaining, the uniform dispersion of 2 or more immiscible substances.

(2) Unless as otherwise indicated, no person shall import or manufacture for sale or sell any article of food which contains any emulsifier or any stabiliser which is not a permitted emulsifier or a permitted stabiliser, as specified in the Tenth Schedule.

(3) No person shall sell or advertise for sale, with a view to its use in the preparation of food for human consumption, any emulsifier or any stabiliser other than a permitted emulsifier or a permitted stabiliser.

(4) No person shall sell any permitted emulsifier or permitted stabiliser with a view to its use in the preparation of food for human consumption except in a package bearing a label, on which is printed a true statement of the chemical nature of the emulsifier or stabiliser.

**Flavouring agents.**

28. (1) In these Regulations, “flavouring agent” means any wholesome substance that when added or applied to food is capable of imparting taste or odour, or both, to a food.

(2) No person shall import, sell, advertise, manufacture, consign or deliver any natural or synthetic flavouring essence or extract which is contained in a solvent other than a permitted solvent, namely diethyl ether, ethyl acetate, ethyl alcohol, glycerol, isopropyl alcohol, propylene glycol and water. The permitted solvents other than water shall conform with the British Pharmacopoeia standard. The permitted flavouring compounds may also be carried in an emulsion of a permitted emulsifier as provided under regulation 27 with any of the permitted solvents mentioned in this regulation.

(3) Natural flavouring agents shall include natural flavouring essences, spices and condiments.

(4) natural flavouring essences or extracts shall be preparations in any permitted solvent or any combination of permitted solvents, with or without sweetening substances, permitted colouring matter or chemical preservatives, or sapid or odoriferous principles, or both, derived from a plant after which the flavouring extract or essence is named.

(5) The use of agaric acid, aloin, berberine, beta-azarone, birch tar oil, cade oil, calamus oil, cocaine, coumarin, diethylene glycol, diethylene glycol monoethyl ether, dihydrosafrole, dulcamara, hypericine, male fern, nitrobenzene, oil of tansy, pennyroyal oil, pyrroligenous acid, rue oil, safrole and isosafrole, santalin, sassafras oil, tonka bean, volatile bitter almond oil containing hydrocyanic acid, and any other flavouring agents that is injurious to health as flavouring agents is prohibited.

(6) Articles of food may have in them natural flavouring agents as specified in these Regulations.

(7) Synthetic flavouring essences or extracts shall include any artificial flavour or imitation flavour which may resemble the sapid or odoriferous principles of an aromatic plant, fruit or vegetable or any other food, except that the flavouring principle shall be derived in whole, or in part, from either chemical synthesis or other sources that does not involve extraction or isolation therefrom of the sapid or odoriferous principles present in an aromatic plant, fruit or vegetable or any other food.

(8) No person shall import, sell, advertise, manufacture, expose or offer for sale, consign or deliver with a view to it being used in the preparation of food for human consumption, any synthetic flavouring essence or extract which contains any of the prohibited substances specified in sub-regulation (5).

### **Flavour enhancers.**

**29.** (1) In these Regulation, “flavour enhancer” means any substance which is capable of enhancing or improving the flavour of food, but does not include any sauce, gravy, gravy mix, soup mix, spice, or condiment.

(2) No person shall import, sell, advertise, manufacture, consign or deliver any flavour enhancer for use in food intended for human consumption other than —

- (a) ethyl maltol;
- (b) mono-sodium salt of L-glutamic acid (monosodium L-glutamates, MSG);
- (c) sodium and calcium salts of guanylic and inosinic acids;
- (d) L-cysteine;
- (e) Yeast extract or dried inactive yeast or autolysed yeast or a combination of these.

(3) No person shall import, sell, advertise, manufacture, consign or deliver the flavour enhancer mono-sodium salt of L-glutamic acid unless it conforms with the prescribed standards under the Eleventh Schedule.

(4) No person shall import, sell, advertise, manufacture, consign or deliver any article of food intended for human consumption which contains the sodium or calcium salts of guanylic or inosinic acids and yeast extract or dried inactive yeast or autolysed yeast or a combination these unless it conforms with the prescribed standards under the Eleventh Schedule.

(5) No person shall import, sell, advertise, manufacture, consign or deliver any article of food intended for human consumption containing a flavour enhancer other than a permitted flavour enhancer specified in sub-regulation (2).

### **Humectants.**

**30.** (1) In these Regulations, “humectant” means any substance which, when added to food, absorbs moisture and maintains the water content of food.

(2) No person shall import, sell, advertise, manufacture, consign or deliver any article of food containing glycerin unless its use is expressly permitted in these Regulations.

#### **Nutrient supplements.**

**31.** (1) In these Regulations, “nutrient supplement” means any amino acid, mineral or vitamin which, when added either singly or in combination with food, improves or enriches the nutrient content of food.

(2) The addition of a nutrient supplement other than a permitted nutrient supplement specified in the Twelfth Schedule to any article of food for human consumption is prohibited.

(3) Notwithstanding sub-regulation (2), nutrient supplements, other than a permitted nutrient supplement, may be added to special purpose food provided the provisions of regulations 318 to 324 are complied with.

#### **Sequestrants.**

**32.** (1) In the Regulations, “sequestrant” means any substance which, when added to food, combines with a metal ion in the food and renders the metal ion inactive so as to stabilise certain characteristics associated with the food, including colour, flavour and texture.

(2) No person shall sell or advertise for sale, with a view to its use in the preparation of food for human consumption, any sequestrant other than a permitted sequestrant specified in sub-regulations (3) and (4).

(3) Citric acid, phosphoric acid, tartaric acid or the calcium salts of such acids, as well as glycine, may be added to food to serve as sequestrants.

(4) Calcium disodium ethylenediamine tetraacetate may be used only in —

(a) canned fish, including crustaceans at a level not exceeding 250 ppm; and

(b) mayonnaise, salad dressing, French dressing and margarine at a level not exceeding 75 ppm.

#### **Gaseous packaging agents.**

**33.** (1) In these Regulations, “gaseous packaging agent” means any substance used —

(a) as an aerating agent or propellant in the storage or packaging of any fluid food; or

(b) to displace air in a sealed package or in a place of storage, in the storage or packaging of any food.

(2) No person shall use in the storage or packaging of any food any gaseous packaging agent other than —

- (a) carbon dioxide;
- (b) nitrogen; and
- (c) helium.

**General purpose food additives.**

**34.** (1) In these Regulations, “general purpose food additive” means any substance which serves a useful and specific purpose during either processing or packing of a food.

(2) No person shall use any general purpose food additive other than those specified in the Thirteenth Schedule.

(3) No person shall import, sell, advertise, manufacture, consign or deliver any food containing any permitted general purpose food additive unless the food is sound and fit for human consumption.

**INCIDENTAL CONSTITUENTS IN FOOD****Incidental constituents in food.**

**35.** (1) In these Regulations, “incidental constituent” means any extraneous substance, toxic substance, pesticide, heavy metal, antibiotic, oestrogen or mycotoxin that is introduced into or on a food in any manner whatsoever, but does not include any anti-caking agent, anti-oxidant, artificial sweetening substance, chemical preservative, colouring matter, emulsifier and stabiliser, flavouring agent, flavouring enhancer, humectant, nutrient supplement, sequestrant or gaseous packaging agent.

(2) No person shall import, sell, advertise, manufacture, consign or deliver any food containing an incidental constituent except as otherwise permitted by these Regulations.

**Pesticide residues.**

**36.** (1) In these Regulations, “pesticide” means a substance or compound used or capable of being used or intended for use for agricultural, pastoral, horticultural, domestic or industrial purposes for controlling, destroying or preventing the growth and development of any fungus, bacterium, virus, insect, mite, mollusc, nematode, plant and animal or for any other related purpose.

(2) No person shall import, prepare for sale, sell, advertise, manufacture, consign or deliver any article of food containing any pesticide residue other than those specified in column 1, in relation to those articles specified in column 3 and in the proportion specified in column 2 of the Fourteenth Schedule. Where it is not so provided in these Regulations, the pesticide residue contained in any food shall not exceed the limits as recommended by the Codex Alimentarius Commission.



(3) A manufactured or mixed food containing one or more of the foods in which pesticide residues are permitted shall not contain such residues in greater amount than is permitted for the quantity of the food or foods containing residues used in the preparation of the manufactured or mixed food.

(4) No person shall import, prepare of sale, sell, advertise, manufacture, consign or deliver any article of food containing the residue of 2 or more of the pesticides specified in the Fourteenth Schedule unless the sum of the fractions obtained by dividing the quantity of the pesticide present by the maximum quantity of each pesticide permitted to be present if used alone does not exceed unity.

#### **Metal contaminant.**

**37.** (1) No person shall import, sell, advertise, manufacture, consign or deliver any article of food containing metal contaminant in amounts in excess of those specified in Table I of the Fifteenth Schedule.

(2) No person shall import, sell, advertise, manufacture, consign or deliver any food additive containing metal contaminant in amounts in excess of those specified in Table II of the Fifteenth Schedule.

#### **Antibiotic residues.**

**38.** (1) In these Regulation, “antibiotic” means any chemical substance, produced either by chemical synthesis or by a micro-organisms which in low concentration has the capability to inhibit the growth of or to destroy bacteria and other micro-organisms.

(2) Subject to sub-regulation (3), no person shall import, sell, advertise, manufacture, consign or deliver, any milk, meat and meat products, or any article of food intended for human consumption which contains detectable antibiotic residues or their degradation products.

(3) Notwithstanding sub-regulation (2) —

(a) the use of either chlortetracycline or oxytetracycline as a dip for preserving poultry is permitted, provided that not more than 7 ppm of one of the antibiotics mentioned in this paragraph is present in the uncooked, frozen, dressed poultry;

(b) either chlortetracycline or oxytetracycline may be incorporated in ice used for preserving fresh fish and unpeeled shrimps, provided that the concentration of one of these antibiotics shall not exceed 5 ppm in the product;

(c) nisin may be employed in the preservation of cheese and canned foods which have been sufficiently heat processed to destroy spores of *Clostridium botulinum*.

**Oestrogen residues.**

**39.** No person shall import, sell, advertise, manufacture, consign or deliver, any meat or any food derived from meat which contains residues of the following —

- (a) diethylstilbestrol (3, 4-bis(p-hydroxyphenyl)-3-hexene);
- (b) hexoestrol (3, 4-bis(p-hydroxyphenyl)-n-hexene);
- (c) dienoestrol (3, 4-bis(p-hydroxyphenyl)-2, 4-hexadiene).

**Mycotoxins.**

**40.** No article of food shall contain any detectable amount of aflatoxins or any other mycotoxins.

**Microbiological contamination.**

**41.** (1) No article of food which is ready for consumption shall be contaminated with *Escherichia coli* exceeding 20 per gm or per ml in the case of liquid food or with any pathogenic micro-organism.

(2) Any food specified in column 1 of the Sixteenth Schedule shall comply with the bacteriological standard specified in columns 2 and 3 of the Schedule.

(3) The mould count for processed vegetables and fruit products shall be such that the percentage of positive fields shall not be more than 20% for the juice and 40% for other comminuted vegetables and fruit products, including ketchup, puree, paste, jam and pickle. The percentage of microscopic fields shall be examined in accordance with the method laid down by the Association of Official Agricultural Chemists of the United States.

**MINERAL HYDROCARBONS****Use of mineral hydrocarbons.**

**42.** (1) In these Regulations, “mineral hydrocarbon” means any hydrocarbon product, whether liquid, semi-liquid or solid, derived from petroleum or synthesized from petroleum gases and includes odourless light petroleum hydrocarbons, white mineral oils, halogenated hydrocarbons, petroleum jellies, hard paraffins and micro-crystalline waxes.

(2) Unless exempted under these Regulations, mineral hydrocarbons shall not be in the composition or preparation of any article of food intended for human consumption, and no article of food containing any mineral hydrocarbon shall be sold for human consumption.

(3) Sub-regulation (2) shall not apply in relation to —

- (a) any dried fruit containing not more than 0.5 part by weight of mineral hydrocarbon per 100 parts by weight of dried fruit;

(b) any citrus fruit containing not more than 0.1 part by weight of mineral hydrocarbon per 100 parts by weight of citrus fruit;

(c) Any sugar confectionery containing mineral hydrocarbon by reason of the use of mineral hydrocarbon as a polishing or glazing agent for confectionery if such confectionery contains by reason thereof not more than 0.2 part by weight of mineral hydrocarbon per 100 parts by weight of such confectionery;

(d) any chewing compound which contains no more than 60 parts by weight of solid mineral hydrocarbon per 100 parts by weight of chewing compound and otherwise contains no mineral hydrocarbon;

(e) any whole pressed cheese or part thereof containing mineral hydrocarbon by reason of the use of mineral hydrocarbon on the rind;

(f) any egg, laid by any domestic fowl or domestic duck which contains mineral hydrocarbon by reason of its having been subjected to a process of preservation consisting of being dipped in, sprayed with or otherwise treated with mineral hydrocarbon, and which shall be marked with the word "SEALED" on the shell;

(g) any good containing mineral hydrocarbon —

(i) by reason of the use in the composition of such food of dried fruit, citrus fruit or sugar confectionery, or any one or more of those commodities, containing mineral hydrocarbon not in excess of the relevant quantities permitted in accordance with paragraphs (a), (b) and (c);

(ii) by reason of the use of mineral hydrocarbon as a lubricant or greasing agent on some surface with which such food has necessarily to come into contact during the course of preparation if such food contains by reason thereof not more than 0.2 part by weight of mineral hydrocarbon per 100 parts by weight of the food;

(h) food containing residues of mineral hydrocarbon resulting from its use as a solvent in the manufacture, provided that the tolerance limit for a specified food as indicated hereafter is not exceeded —

Mineral Hydrocarbon	Name of food	Tolerance (ppm)
trichloethylene	decaffeinated ground coffee	25
	decaffeinated soluble (instant) coffee extract	10
	spice oleoresins	30
	edible vegetable oil	10
methylene chloride	decaffeinated ground coffee	10
	decaffeinated soluble (instant) coffee extract	10
	spice oleoresins	30

Mineral Hydrocarbon	Name of food	Tolerance (ppm)
ethylene dichloride	spice oleoresins	30
hexane	spice oleoresins	25
	edible vegetable oil	10

Where the use of more than one chlorinated hydrocarbon is expressly permitted in a specified food, the total residue of chlorinated hydrocarbon in that food shall not exceed 30 ppm.

### CONTAINERS FOR FOOD

#### Containers for food.

**43.** (1) No person shall import, sell, consign or deliver, use or permit to be used in the preparation, packing, storage or delivery of any food for sale —

(a) if any package or container yields, or is likely to yield, to its contents any detectable amount of vinyl chloride;

(b) if any package or container yields, or is likely to yield, to its contents any compounds known to be carcinogenic, mutagenic, teratogenic or any other poisonous or injurious substance.

(2) No person shall import, sell, consign or deliver, use or permit to be used any appliance, container or vessel that is intended for use in the storage, preparation or cooking of food, and is either capable of imparting lead, antimony, arsenic, cadmium or any other toxic substance to any food stored, prepared or cooked in it.

(3) Nothing in sub-regulation (2) shall prohibit the import, sale, consignment, delivery or use of any ceramic food ware where —

(a) the maximum amount of lead in any one of 6 units examined is not more than 3.0 mcg of lead per ml of leaching solution in the case of a flatware with an internal depth of not more than 25 mm;

(b) the maximum amount of lead in any one of 6 units examined is not more than 2.0 mcg of lead per ml of leaching solution in the case of a small hollow-ware with a capacity of less than 1.1 litres, but excluding cups and mugs;

(c) the maximum amount of lead in any one of 6 units examined is not more than 1.0 mcg of lead per ml of leaching solution in the case of a large hollow-ware with a capacity of 1.1 litres or more, but excluding pitchers;

(d) the maximum amount of lead in any one of 6 units examined is not more than 0.5 mcg of lead per ml of leaching solution in the case of cups and mugs; and

(e) the maximum amount of lead in any one of 6 units examined is not more than 0.5 mcg lead per ml of leaching solution in the case of pitchers.

(4) No person shall use any lead piping for the conveyance of beer, cider or other beverages or liquid food.

## IRRADIATED FOOD

### Irradiated food.

**44.** (1) The importation or sale of food which has been exposed to ionizing radiation is prohibited except under licence issued specifically for that consignment of food in such forms as the Director may require and subject to such purpose, conditions or restrictions as the Director may direct, provided that —

(a) such ionizing radiation has been conducted in accordance with the Codex Recommended International Code of Practice for the Operation of Radiation Facilities Used for Treatment of Foods; and

(b) such irradiated food meets the Codex General Standards for Irradiated Foods.

(2) Such licence shall expire when the quantity stated therein has been imported, or 6 months after the date of issue, whichever is earlier.

(3) (a) There shall be written in the labels on or attached to a package containing food that has been processed by ionizing radiation, the following words in English and Malay, printed in letters of not less than 3 mm height —

“TREATED WITH IONIZING IRRADIATION”

or

“IRRADIATED (here insert the name of the food)”;

(b) When an irradiated food is used as an ingredient in another food, this shall be so declared in the statement of ingredients;

(c) When a single ingredient product is prepared from a raw material which has been irradiated, the label of the product shall contain a statement indicating the treatment.

## PART V

STANDARDS AND PARTICULAR LABELLING REQUIREMENTS FOR FOOD  
FLOUR, BAKERY AND CEREAL PRODUCTS**Flour or wheat flour.**

45. (1) Flour or wheat flour shall be fine, clean and sound product obtained in the commercial milling of sound and clean wheat grain and shall —

(a) have a moisture content of not more than 15%;

(b) have not less than 6% protein (total nitrogen x 5.7) calculated on the wet basis of 14% moisture content; and

(c) yield not more than 0.6% of ash calculated on a wet basis of 14% moisture content.

(2) Flour may contain the following —

(a) malted wheat flour;

(b) malted barley flour in an amount not exceeding 0.75% of the weight of the flour;

(c) harmless preparation of enzymes obtained from *Aspergillus oryzae*;

(d) ascorbic acid as bread improver;

(e) potassium bromate in an amount not exceeding 50 ppm (calculated by weight);

(f) ammonium or potassium persulphate in an amount not exceeding 250 ppm (calculated by weight);

(g) ammonium chloride in an amount not exceeding 0.2% (calculated by weight);

(h) acid calcium phosphate (calculated as  $\text{CaH}_4(\text{PO}_4)_2$ ) in an amount not exceeding 0.7%.

(3) Flour shall not be artificially bleached except by oxidising changes brought about by means of an electrical process in which only ozone or oxides of nitrogen are produced, or by chlorine or chlorine dioxide, or by benzoyl peroxide. The residue of chlorine dioxide and benzoyl peroxide in the flour shall not exceed 50 ppm (calculated by weight).

(4) Flour intended for the manufacture of biscuit may contain sulphur dioxide not exceeding 200 ppm (calculated by weight).

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

**Wholemeal, whole wheat or entire wheat flour.**

46. (1) Wholemeal, whole wheat or entire wheat flour shall be the clean and sound, coarse or fine product obtained by grinding clean and sound wheat and it shall contain all the constituents of such wheat. It shall contain —

- (a) not more than 15% moisture;
- (b) not less than 8% protein (total nitrogen x 5.7) calculated on a wet basis of 14% moisture content;
- (c) not less than 2% crude fibre calculated on a wet basis of 14% moisture content.

Mixtures of flour and bran shall not be deemed to be wholemeal flour.

(2) Wholemeal, whole wheat or entire wheat flour shall not contain any added substance other than those permitted in sub-regulation (2) of regulation 45.

**Vital gluten flour.**

47. Vital gluten or gluten wheat flour shall be the product obtained from wheat flour by the removal of a large proportion of starch. It shall contain not more than 10% moisture and calculated on a moisture-free basis not less than 12.7% nitrogen, and shall not contain any added substance.

**Self-raising flour.**

48. Self-raising flour shall be the white wheat flour to which the ingredients of baking powder have been added. It shall liberate not less than 0.5% by weight of carbon dioxide when moistened and heated, and shall contain not more than 0.6% sulphates, calculated as calcium sulphate. It shall not contain any other added substance.

**Protein-increased flour.**

49. Protein-increased flour shall conform in all respects with the general standard for wheat flour, other than that of protein content. It shall contain not less than 2.5% nitrogen, calculated on a moisture-free basis, and may contain added gluten.

**Rice flour.**

50. Rice flour or ground rice shall be the meal obtained by grinding husked rice. It shall not yield more than 1.5% ash and shall not contain any foreign substance other than dextrose or talc derived from polished rice.

[Subsidiary]

**Glutinous rice flour.**

51. Glutinous rice flour shall be the product obtained by grinding sound, cleaned glutinous rice (white or black variety) of *Oryza glutinosa* from which the husk has been removed. It shall not yield more than 1.5% of ash and shall not contain any added substance.

**Corn flour.**

52. Corn flour or corn starch shall be the starch powder derived from any variety of corn. It shall not yield more than 0.8% ash.

**Tapioca flour.**

53. Tapioca flour shall be the starch powder derived from the root the cassava plant (*Manihot utilissima*). It shall not yield more than 0.2% ash. It shall not contain any added substance.

**Sago flour.**

54. Sago flour shall be the product derived from the clean and sound sago which is derived from pith of the sago palm *Metroxylon sago* or *Metroxylon rumphii*. It shall contain not less than 65% starch, shall not contain more than 14% water and shall not yield more than 0.5% ash.

**Custard powder.**

55. Custard powder shall be the powder prepared from tapioca flour or corn flour or sago flour, with or without other food. Custard powder may contain permitted flavouring agent and permitted colouring matter.

**Meal.**

56. Meal shall be the clean and sound product obtained by grinding sound, cleaned cereals; and mixed meal shall be construed accordingly.

**Wheat germ meal or wheat germ.**

57. Wheat germ meal or wheat germ shall be the germ or embryo of the wheat grain, together with the bran and other parts of the grain unavoidably remaining with the germ. Wheat germ meal or wheat germ shall contain not less than 60% of the germ or embryo of the wheat.

**Oatmeal.**

58. Oatmeal shall be the clean and sound product obtained by grinding sound, cleaned oats after the removal of the husk. Oatmeal shall contain not less than 5% oat fat.



**Bakery products.**

**59.** In these Regulations, “bakery product” means any food for which a standard has been prescribed in regulations 60 to 66.

**Bread.**

**60.** Bread shall be made by baking a yeast-leavened dough prepared with flour and water and may contain —

- (a) salt;
- (b) edible vegetable fats;
- (c) milk or milk products;
- (d) eggs;
- (e) sweetening substances;
- (f) malt syrup, malt extract or malt flour;
- (g) vinegar;
- (h) soya bean or other flours;
- (i) permitted emulsifiers and stabilisers;
- (j) permitted Class II chemical preservatives; and
- (k) permitted colouring matters.

**Wholemeal bread.**

**61.** Wholemeal bread shall be bread made from wholemeal flour or a mixture of wholemeal flour and other flours. It shall contain not less than 60% wholemeal wheat flour and water. It shall not contain any colouring molasses and caramel.

**Fruit bread.**

**62.** Fruit bread shall be bread obtained by baking a yeast-leavened dough prepared, with or without spices from —

- (a) flour and water;
- (b) wholemeal flour and water; or
- (c) a mixture of flour and wholemeal flour and water,

[Subsidiary]

and shall contain raisins, currants, sultanas or dried fruit, in proportion of not less than 10 kg, singly or in the aggregate, to every 100 kg of flour or of wholemeal flour or of the mixture, as the case may be.

**Rye bread.**

**63.** Rye bread shall be bread baked from a dough of rye flour to which may be added not more than 70% flour.

**Milk bread.**

**64.** Milk bread shall be bread that contains not less than 4% non-fat milk solids on a moisture free basis.

**Meal bread.**

**65.** Meal bread shall be the bread obtained by baking a yeast-leavened dough prepared from meal of cereal and water, or a mixture of meal of cereal and wheat flour containing not less than 60% meal of cereal and water.

**Wheat-germ bread.**

**66.** Wheat-germ bread shall be the bread obtained by baking a yeast-leavened dough prepared from wheat-germ meal, water and —

- (a) wheat flour;
- (b) wholemeal wheat flour; or
- (c) a mixture of wheat flour and wholemeal wheat flour,

in proportions of not less than 5 kg of wheat-germ meal to 100 kg of wheat flour or of wholemeal wheat flour or of the mixture, as the case may be.

**Prepared cereal flour.**

**67.** (1) In these Regulations, “prepared cereal food” includes breakfast cereals.

(2) Prepared cereal food shall be the product obtained from a combination of any cereals that are uncooked, partially cooked, or cooked with any of the following substances —

- (a) sugar;
- (b) malt;
- (c) honey;
- (d) salt;

(e) any other food.

(3) Prepared cereal food may contain permitted emulsifier or stabiliser.

(4) Every package of prepared cereal food shall be labelled with a direction for its use.

**Labelling of bakery products.**

**68.** (1) No bakery product containing not-wheaten flour shall be labelled as bread unless it is labelled with a statement containing the names of the flour used in their preparation listed in descending order as proportions of the total flour used.

(2) No bakery product shall be labelled as wholemeal bread unless the words “wholemeal bread” is qualified immediately by words indicating the per cent of wholemeal flour used.

**Flour confectionery.**

**69.** (1) Flour confectionery, including pastry, cakes and biscuits, shall be the product, cooked or uncooked, of a mixture of cereals and other foodstuffs, and shall exclude bakery products.

(2) Flour confectionery may contain permitted flavouring agents, permitted colouring matter and permitted preservatives.

(3) The coating of biscuits described as “chocolate” shall contain not less than 12% of water-free and fat-free residue of cocoa paste, or shall comply with the standard for chocolate prescribed in regulation 222.

**Paste and rice noodles.**

**70.** (1) In these Regulations, “pasta” means any product, including noodles of various types, macaroni and spaghetti that is obtained by extruding or moulding units of dough or by steaming of slitted dough with or without drying.

(2) Pasta shall be comprised principally of a cereal meal, and may also contain one or more of the following —

(a) various kinds of starch;

(b) eggs;

(c) common salts;

(d) edible vegetable fats and oils;

(e) permitted flavouring agents and permitted colouring matters; and

(f) any other foods.

[Subsidiary]

(3) No pasta shall be labelled with word “egg” or any word of similar meaning unless that pasta contains not less than 4% of egg solids calculated on a water-free basis.

(4) (a) Rice noodles, of various types, including products which are commonly known as “kuay teow” shall be pasta which contains not less than 50% rice flour;

(b) Rice noodles which contain less than 20% moisture, including the product commonly known as “bee hoon”, shall contain not less than 80% rice flour.

### AERATING INGREDIENTS

#### **Cream of tartar.**

**71.** (1) Cream of tartar shall contain not less than 99% acid tartrates calculated as potassium hydrogen tartrate.

(2) There shall be written in the label on a package containing cream of tartar for use in food —

(a) the words “cream of tartar”; and

(b) a statement giving direction for its use.

#### **Baking powder.**

**72.** (1) Baking powder means a salt or a mixture of salts, with or without a farinaceous diluent substance, which evolves carbon dioxide on being moistened or heated, and which may be used in the preparation of articles of food as a chemical leaven. It shall contain not more than 1.5% sulphates, calculated as calcium sulphates. It shall yield not less than 8% carbon dioxide on heating with water.

(2) Baking powder may contain permitted colouring matter.

(3) Coloured baking powder or golden raising powder shall conform to the standards prescribed for baking powder except that it shall yield not less than 6% carbon dioxide on heating with water.

#### **Acid phosphate.**

**73.** (1) In these Regulations, “acid phosphate” means sodium acid pyrophosphate or monosodium orthophosphate or calcium acid phosphate.

(2) Acid phosphate for use in the food shall not contain more than 1% sulphate calculated as calcium sulphate, and its neutralising value calculated as parts sodium bicarbonate per 100 parts powder shall not be less than 44.

(3) There shall be written in the label on a package containing acid phosphate for use in food —

(a) the chemical name of the acid salt or salts; and

(b) a statement giving direction for its use.

(4) No package of acid phosphate for use in food shall be labelled with the words “cream of tartar” or any contraction of these words, or any word of similar meaning.

## **MEAT AND MEAT PRODUCTS**

### **Meat.**

**74.** (1) Meat means any edible part of the carcass of any animal or bird, healthy at the time of slaughter, which is ordinarily used as food by man, whether fresh, or prepared by freezing, chilling, preserving, salting or by any other process.

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

### **Fresh, raw or chilled meat.**

**75.** Fresh meat or raw meat shall be meat that has been maintained in a wholesome condition without any part having been frozen. Chilled meat shall be meat that has been maintained in a wholesome condition at a temperature between – 1° to 10°C.

### **Dressed birds.**

**76.** (1) No person shall import, sell or advertise for sale any dressed bird as fresh or chilled dressed bird unless it is labelled with the name of the service abattoir, the date of the slaughtering and, in the case of an imported dressed bird, the country of origin.

(2) For the purpose of sub-regulation (1), any dressed bird of sale or advertised for sale which is not frozen shall be deemed to be a fresh dressed bird unless otherwise labelled.

### **Frozen meat.**

**77.** Frozen meat shall be meat which has been subjected to a freezing process specially designed to preserve the wholesomeness and quality of the product which is maintained in a wholesome condition at a temperature of below – 18°C except during frozen storage defrosting cycles or during transfer from the delivery vehicle to the frozen meat store on frozen meat disply unit. The temperature of frozen meat shall at no time exceed – 15°C.

### **Corned, cured, pickled or salted meat.**

**78.** (1) Corned meat, cured meat, pickled meat or salted meat is meat cooked or uncooked, which has been prepared by treatment with salt, sugar, vinegar, or spices, whether signly or in combination.

(2) Corned meat, cured meat, pickled meat or salted meat, may contain soluble inorganic phosphates in proportion not exceeding the equivalent of 0.3% phosphorous pentoxide,  $P_2O_5$ .

(3) Corned meat, cured meat, pickled meat or salted meat may contain sodium nitrite, potassium nitrite, sodium nitrate or potassium nitrate, alone or in combination, provided that the amount of nitrites and nitrates, present in the final product do not exceed the permitted levels specified in the Eighth Schedule.

#### **Smoked meat.**

**79.** (1) Smoked meat is meat cooked or uncooked, which has been maintained in a wholesome condition and treated with salt and subjected to the action of smoke derived from wood that is free from paint or timber preservative or meat treated with natural smoke solutions, extracts and its identical synthetic equivalent.

(2) Smoked meat may contain sugar and may contain formaldehyde incidentally absorbed in the processing in the proportion not exceeding 5 ppm.

(3) Smoked meat may contain potassium or sodium nitrite, potassium or sodium nitrate alone or in combination except that the amount of nitrites and nitrates present in the final product shall not exceed the permitted levels specified in the Eighth Schedule.

#### **Minced or chopped meat.**

**80.** (1) Minced meat or chopped meat shall be meat, whether fresh or chilled, which has been comminuted by mincing, chopping or cutting. It shall not contain any preservative, salt or other added substance.

(2) Minced meat or chopped meat shall not contain meat of different animal origin.

(3) Minced beef shall contain not more than 30% fat and when the product is represented by any means whatsoever as being lean it shall contain not more than 15% fat.

#### **Beefburger and similar products.**

**81.** (1) Beefburger shall be minced meat comprising a minimum of 90% meat, with or without the addition of cereal flavouring agents, salt, spices, herbs, sugar, vinegar, sodium caseinate, or other foodstuffs. Beefburger shall contain not less than 15% protein (total nitrogen x 6.25) combination and not more than 30% fat.

(2) Any prepacked minced meat other than beef which resembles beefburger shall be labelled as follows —

“(here state name of meat) burger”.

It shall comply with the standards laid down for beefburger.

(3) In these Regulations, “beefburger” and other type of “meat burgers” do not include any separable bakery product or other separable food that may enclose or be enclosed with the minced meat product.

#### **Sausage meat.**

**82.** (1) Sausage meat shall be chopped or comminuted meat. It may contain salt, sugar, spices, herbs and wholesome farinaceous substances.

(2) Sausage meat shall contain not more than 6% starch, not less than 65% meat and not more than 40% of the meat content shall be fat.

(3) Sausage meat may contain potassium or sodium nitrite, potassium or sodium nitrate or in combination, provided that the amount of nitrite and nitrate present in the final product does not exceed the permitted levels specified in the Eighth Schedule.

#### **Sausages.**

**83.** (1) Sausage shall include Chinese sausage and shall be sausage meat enclosed in a skin or casing. It may contain harmless *Lactobacillus* cultures and lactic acid starter culture, *Pediococcus cerevisiae*, with or without subsequent dipping in vinegar, smoking or cooking.

(2) Smoked sausage may contain not more than 5 ppm formaldehyde.

#### **Manufactured meat.**

**84.** (1) Manufactured meat sold in casing shall be labelled on a package containing such food, the type of casing used. In the case of casing of animal origin, the name of the animal from which it is prepared shall be declared on the label.

(2) For the purpose of this regulation, manufactured meat shall include meat burger, sausage and corned, cured, pickled or salted meat.

#### **Meat extracts, meat essences and meat juices.**

**85.** (1) Meat extract, meat essence and meat juice are products obtained from meat extraction, whether concentrated or not, and shall contain the protein of flesh. Meat essence shall contain no extract of yeast or other added substances except salt and harmless herbal substances. Meat juice may contain glycerine if the presence and percentage of glycerine is declared on the label.

(2) Meat essence other than chicken essence shall contain not less the 3% (w/v) protein (total nitrogen x 6.25).

#### **Chicken essence and double strength chicken essence.**

**86.** Chicken essence shall be meat essence and shall contain not less than 7% (w/v) protein (total nitrogen x 6.25). Any chicken essence which is claimed to be double strength

shall contain a proportionately larger percentage of protein. Any chicken essence which is claimed to be concentrated shall contain not less than 9% (w/v) protein (total nitrogen x 6.25).

**Meat paste or pate.**

**87.** Meat paste or pate which includes meat spread, shall be a smooth readily spreadable product with a meat content of not less than 70% in the form of finely divided meat, and not less than 60% of the meat content shall be lean meat.

**FISH AND FISH PRODUCTS****Fish.**

**88.** Fish shall be any edible and wholesome part of any marine or brackish water or freshwater animal, other than a mammal, that is ordinarily used for human consumption, and shall include crustaceans and molluscs and other aquatic life.

**Fresh or chilled fish.**

**89.** Fresh or chilled fish shall be fish which has been maintained in a wholesome condition at a temperature between – 1°C to 10°C without any part having been frozen.

**Frozen fish.**

**90.** Frozen fish shall be fish which has been subjected to a freezing process specially designed to preserve the wholesomeness and quality of the product and maintained in a wholesome condition at a temperature of below – 15°C except during frozen storage defrosting cycles or during transfer from the delivery vehicle to the frozen fish store on frozen fish display unit. The temperature of the frozen fish shall at no time exceed – 12°C.

**Smoked fish.**

**91.** Smoked fish shall be fish which is prepared from cured, pickled or salted fish that has been maintained in a wholesome condition and subjected to the action of smoke derived from wood or any other materials that is free from paint or timber preservative or fish treated with natural smoke solutions, extracts and its identical synthetic equivalent. It may contain permitted colouring matter and permitted flavour enhancer and may contain formaldehyde incidentally absorbed in processing in proportion not exceeding 5 ppm.

**Cured, pickled or salted fish.**

**92.** Cured fish, pickled fish or salted fish shall be fish product prepared from cooked or uncooked fish which has been maintained in a wholesome condition and treated with salt, sugar, vinegar or spices. It may be dried and smoked or coloured with annatto. It may



contain permitted flavour enhancer and ascorbic acid, sodium ascorbate, isoascorbic acid or sodium isoascorbate as permitted stabiliser.

**Fish paste.**

93. Fish paste shall be a paste prepared from one or more kinds of fish, with or without other wholesome foodstuffs, condiments, permitted colouring matter and permitted preservatives. It shall contain not less than 70% fish.

**Fish cakes and fish balls.**

94. Fish cake including fish ball shall be prepared from one or more kinds of fish, with or without starch, condiments and permitted colouring matter. It shall contain not less than 50% fish.

**Prepared fish.**

95. Prepared fish shall be fish product prepared from fish or cured, pickled, salted or smoked fish, whether whole or comminuted, cooked or uncooked, with or without the addition of other food, and may be canned. Prepared fish may contain permitted flavour enhancer and permitted stabiliser.

**Canned fish.**

96. Canned fish shall be fish or prepared fish packed in clean containers that are hermetically sealed and processed by heat to ensure preservation. It may contain condiments, potable water, brine, sauce and edible oils. Canned fish shall contain not less than 55% fish. It may contain permitted flavour enhancer and permitted stabiliser including phosphate in such proportion that the total phosphorous content calculated as phosphorous pentoxide does not exceed 0.3% and calcium disodium ethylenediamine tetraacetate in a proportion not exceeding 300 mg/kg.

**Belacan.**

97. *Belacan* shall be the fish product in the form of paste obtained by salt fermentation of fresh shrimp or prawn or both. It shall contain not less than 15% salt and 30% protein. *Belacan* shall not contain more than 40% water and 30% ash. It may contain permitted preservative, permitted colouring matter and permitted flavour enhancer.

**Fish sauce.**

98. Fish sauce shall be the fish product in the form of liquid prepared from fresh fish including shellfish, with salt fermentation and includes *budu*. It shall contain not less than 15% salt and 5% protein. Fish sauce may contain permitted preservative, caramel as a colouring matter and permitted flavour enhancer.

[Subsidiary]

***Cincalok.***

**99.** *Cincalok* shall be the fish product obtained by salt fermentation of fresh shrimp of *Acetes* species with the addition of rice or other fermentation carbohydrates. It shall contain not less than 10% protein and 10% salt. It may contain permitted preservative, permitted colouring matter and permitted flavour enhancer.

**Fish keropok.**

**100.** Fish keropok shall be the fish product prepared from fish and starch, with or without condiments. Fish keropok, in its unfried form, shall contain in the case of fish keropok prepared from fresh fish other than crustacean and mollusc, not less than 15% protein and in the case of fish keropok prepared from crustacean and mollusc, not less than 6.9% protein. Fish keropok may contain permitted colouring matter and permitted flavour enhancer.

**Prawn keropok.**

**101.** (1) Prawn keropok (unfried) shall be the food product made of starch with or without the addition of other flours in which wholesome prawn or extract of prawns or both have been added.

(2) Prawn keropok may contain salt, flavour and permitted colouring matter and shall contain not less than 3.4% protein (total nitrogen x 6.25) on a dry basis.

***Otak udang or petis.***

**102.** *Otak udang* or *petis* shall be the fish product obtained from prawn by extraction and shall be concentrated. It may contain other food. It shall not contain more than 26% water. *Otak udang* or *petis* may contain permitted preservative, caramel as a colouring matter and permitted flavour enhancer.

***Pekasam.***

**103.** *Pekasam* shall be the fish product obtained by the fermentation of fish with the addition of carbohydrates. It may contain condiments and ingredients necessary to achieve the desired flavour and shall contain not less than 10% salt. *Pekasam* may contain permitted preservative, permitted colouring matter and permitted flavour enhancer.

**EDIBLE FATS AND OILS****Edible fats and oils.**

**104.** (1) Edible fats and oils shall mean the fats and oils modified or not and commonly recognised as wholesome foodstuffs. Unless otherwise specified, the peroxide value of edible fats and oils shall not be more than 10 milliequivalents of peroxide oxygen per kg of fat or oil. They may contain permitted anti-oxidants.

- (2) Edible fats and oils shall be free from offensive odour and taste.
- (3) It shall not contain any mineral oil or any non-food grade fat or oil.
- (4) Fat of animal origin must be produced from animal that was healthy at the time of slaughter and is fit for human consumption.
- (5) Edible fat of edible in its single form shall be free from admixtures with other fats and oils.
- (6) In these Regulations, where edible fat and edible oil are stated to be derived from a particular source, they shall have been obtained entirely from that source.

**Labelling of edible fats or oils.**

**105.** No package containing edible fats or oils shall be labelled with the word “polyunsaturated” or any word of similar meaning, unless the proportion of cismethylene interrupted polyunsaturated fatty acids is more than 40% (w/w) of the total fat and the proportion of saturated fatty acids does not exceed 20% (w/w) of the total.

**Coconut oil.**

**106.** Coconut oil shall be oil obtained from the fruit of *Cocos nucifera* and shall have —

- (a) a specific gravity (30°C/20°C) of not less than 0.915 and not more than 0.920;
- (b) a refractive index (40°C) of not less than 1.448 and not more than 1.450;
- (c) an iodine value of not less than 7 and not more than 11;
- (d) a saponification value of not less than 248 and not more than 264;
- (e) a free fatty acid content, calculated as lauric acid, of not more than 0.1% (w/w) if the oil is refined and 3.5% (w/w) if the oil is not refined;
- (f) a Reichert-Meisel value of not less than 6 and not more than 8; and
- (g) a Polenske value of not less than 12 and not more than 18.

**Corn oil.**

**107.** Corn oil (maize oil) shall be oil obtained from the germ of *Zea mays* and shall have —

- (a) a specific gravity (20°C/20°C) of not less than 0.917 and not more than 0.925;
- (b) a refractive index (20°C) of not less than 1.473 and not more than 1.475;
- (c) an iodine value of not less than 103 and not more than 130; and

- (d) a saponification value of not less than 187 and not more than 193.

**Cottonseed oil.**

**108.** Cottonseed oil shall be oil obtained from the seed of cultivated species of *Gossypium* and shall have —

- (a) a specific gravity (20°C/20°C) of not less than 0.915 and not more than 0.928;
- (b) a refractive index (20°C) of not less than 1.472 and not more than 1.474;
- (c) an iodine value of not less than 99 and not more than 119; and
- (d) a saponification value of not less than 189 and not more than 198.

**Groundnut oil.**

**109.** Groundnut oil (peanut oil or arachis oil) shall be oil obtained from the seed of *Arachis hypogaea* and shall have —

- (a) a specific gravity (20°C/20°C) of not less than 0.915 and not more than 0.928;
- (b) a refractive index (20°C) of not less than 1.468 and not more than 1.472;
- (c) an iodine value of not less than 80 and not more than 106;
- (d) a saponification value of not less than 187 and not more than 196; and
- (e) a free fatty acid content, calculated as oleic acid, of not more than 1% (w/w).

**Olive oil.**

**110.** Olive oil shall be oil obtained from the fruit of *Olea europaea* and shall have —

- (a) a specific gravity (20°C/20°C) of not less than 0.910 not more than 0.918;
- (b) a refractive index (20°C) of not less than 1.468 and not more than 1.471;
- (c) an iodine value of not less than 77 and not more than 94;
- (d) a saponification value of not less than 184 and not more than 196; and
- (e) a free fatty acid content, calculated as oleic acid, of not more than 1.5% (w/w).

**Safflower oil.**

**111.** Safflower oil (*Carthamus* oil or kurdee oil) shall be oil obtained from the seed of safflower (*Carthamus tinctorius L*) and shall have —

- (a) a specific gravity (20°C/20°C) of not less than 0.922 and not more than 0.927;
- (b) a refractive index (20°C) of not less than 1.472 and not more than 1.476;
- (c) an iodine value of not less than 135 and not more than 150; and
- (d) a saponification value of not less than 186 and not more than 198.

**Sesame oil or gingerly oil.**

**112.** Sesame oil or gingerly oil shall be obtained from the seed of *Sesamum indicum* and shall have —

- (a) a specific gravity (20°C/20°C) of not less than 0.915 and not more than 0.923;
- (b) a refractive index (20°C) of not less than 1.472 and not more than 1.476;
- (c) an iodine value of not less than 103 and not more than 120;
- (d) a saponification value of not less than 187 and not more than 195; and
- (e) a free fatty acid content, calculated as oleic acid, of not more than 3.5% (w/w).

**Soya bean oil.**

**113.** Soya bean oil shall be oil obtained from the seed of *Soya max* and shall have —

- (a) a specific gravity (20°C/20°C) of not less than 0.919 and not more than 0.925;
- (b) a refractive value (20°C) of not less tahn 1.472 and not more than 1.476;
- (c) an iodine value of not less than 120 and not more than 143;
- (d) a saponification value of not less than 189 and not more than 195; and
- (e) a free fatty acid content, calculated as oleic acid, of not more than 0.1% (w/w).

**Sunflower seed oil.**

**114.** Sunflower seed oil shall be oil obtained from the seed of *Helianthus annuus* and shall have —

- (a) a specific gravity (20°C/20°C) of not less than 0.918 and not more than 0.923;
- (b) a refractive index (20°C) of not less than 1.474 and not more than 1.477;
- (c) an iodine value of not less than 116 and not more than 143; and
- (d) a saponification value of not less than 185 and not more than 195.

**Rice bran oil.**

**115.** Rice bran oil shall be edible oil obtained from the rice bran or *Oryza sativa* and shall have —

- (a) a specific gravity (30°C/30°C) of not less than 0.910 and not more than 0.920;
- (b) a refractive index (40°C) of not less than 1.460 and not more than 1.470;
- (c) a saponification value of not less than 175 and not more than 195; and
- (d) not more than 30 g/kg (w/w) of unsaponifiable matter.

**Rapeseed oil or toria oil.**

**116.** Rapeseed oil or toria oil shall be edible oil obtained from the seeds of *Brassica campestris*, *Brassica napus* or *Brassica tournefortii* and shall have —

- (a) a specific gravity (20°C/20°C) of not less than 0.910 and not more than 0.920;
- (b) a refractive index (40°C) of not less than 1.465 and not more than 1.469;
- (c) a saponification value of not less than 168 and not more than 181;
- (d) an iodine value of not less than 94 and not more than 120; and
- (e) not more than 20 g/kg (w/w) of unsaponifiable matter.

**Refined, bleached, deodorised palm stearin.**

**117.** Refined, bleached, deodorised palm stearin shall be the solid fraction obtained by the fractionation of either crude palm oil, which is subsequently refined, bleached and deodorised or by the fractionation of refined, bleached, deodorised palm oil as specified in regulation 118. Refined, bleached, deodorised palm stearin shall have —

- (a) an iodine value of not less than 21.6 and not more than 49.4;
- (b) a saponification value of not less than 193 and not more than 206;
- (c) less than 0.15% water and impurities; and

- (d) less than 0.20% free fatty acid (as palmitic acid).

**Refined, bleached, deodorised palm oil.**

**118.** Refined, bleached, deodorised palm oil shall be edible oil obtained by a process of expression or solvent extraction or both, from the wholesome mesocarp of the fruit of *Elaeis guineensis* and refined, bleached and deodorised. Refined, bleached, deodorised palm oil shall have —

- (a) a specific gravity (50°C/ water at 25°C) of not less than 0.890 and not more than 0.893;
- (b) a refractive index (50°C) of not less than 1.450 and not more than 1.460;
- (c) a saponification value of not less than 190 and not more than 209; and
- (d) an iodine value of not less than 50 and not more than 55.

**Refined, bleached, deodorised palm olein.**

**119.** Refined, bleached, deodorised palm olein shall be the liquid fraction obtained by the process of fractionation of either crude palm oil which is subsequently refined, bleached and deodorised, or by the fractionation of refined, bleached, deodorised palm oil as specified in regulation 118. Refined, bleached, deodorised palm olein shall have —

- (a) an iodine value of not less than 56; and
- (b) a saponification value of not less than 194 and not more than 202.

**Refined, bleached, deodorised palm kernel oil.**

**120.** Refined, bleached, deodorised palm kernel oil shall be edible oil obtained by the process of expression or solvent extraction or both from the wholesome kernel of the fruit of *Elaeis guineensis* and refined, bleached and deodorised. Refined, bleached, deodorised palm kernel oil shall have —

- (a) a specific gravity (40°C/ water at 20°C) of not less than 0.899 and not more than 0.914;
- (b) a refractive index (40°C) of not less than 1.448 and not more than 1.452; and
- (c) an iodine value of not less than 16.5 and not more than 19.

**Mustardseed oil.**

**121.** Mustardseed oil shall be edible oil obtained from the seeds of the species *Brassica* which includes *Brassica hirta*, *Brassica juncea* and *Brassica nigra* and shall have —

- (a) a specific gravity (20°C/ water at 20°C) of not less than 0.910 and not more than 0.921;
- (b) a refractive index (40°C) of not less than 1.461 and not more than 1.469;
- (c) a saponification value of not less than 170 and not more than 184; and
- (d) an iodine value of not less than 92 and not more than 125.

**Dripping.**

**122.** Dripping (edible tallow) shall be the clean fat rendered from the fat or bones of sheep, ox or buffaloes and shall have —

- (a) a free fatty acid content, calculated as oleic acid, of not more than 2% (w/w);
- (b) not more than 1% (w/w) foreign matter, including salt, unavoidably incorporated in the course of rendering;
- (c) not more than 2% (w/w) water;
- (d) a peroxide value of not more than 16 milliequivalents peroxide oxygen per kg fat; and
- (e) an iodine value of not less than 32 and not more than 50.

**Lard.**

**123.** Lard shall be the clean fat rendered from the meat of swine and shall have —

- (a) a free fatty acid content, calculated as oleic acid, of not more than 2% (w/w);
- (b) not more than 1% (w/w) foreign matter, including salt, unavoidably incorporated in the course of rendering; and
- (c) not more than 1% (w/w) water.

**Margarine.**

**124.** (1) Margarine shall be the food which is an emulsion of edible animal or vegetable fats or oils with water or milk products or both and is capable of being used for the same purposes as butter. Margarine shall contain not less than 80% fat. Margarine shall contain not more than 16% (w/w) moisture and shall conform to the general standard as laid down in this Part for edible fats and oils. It shall contain no other substance except salt, permitted colouring matter, anti-oxidant, emulsifier, flavouring agent and permitted sequestrant as provided in sub-regulation (4) of regulation 32.



(2) Margarine or table margarine shall be margarine that has added vitamins and shall contain in each 1 kg —

- (a) vitamin A of an amount not less than 8.5 mg of retinol activity; and
- (b) vitamin D of an amount not less than 55 mcg of cholecalciferol.

(3) Polyunsaturated margarine is table margarine which has not less than 40% cis-methylene interrupted polyunsaturated fatty acids and not more than 20% saturated fatty acids of the total fat present.

### **Vanaspati.**

**125.** (1) Vanaspati shall be the refined edible vegetable oil whether or not it has been subjected to a process of modification in any form. It shall be prepared from groundnut oil, cotton seed oil, sesame oil or a mixture thereof or other harmless vegetable oil and shall have —

- (a) not less than 97% fat;
- (b) no colouring matter added to the modified oil;
- (c) not more than 2.5% (w/w) moisture;
- (d) not more than 1.25% (w/w) unsaponifiable matter;
- (e) not more than 0.25% (w/w) free fatty acids (calculated as oleic acid); and
- (f) a slip point of not less than 36°C and not more than 41°C.

(2) Vanaspati on melting, shall be clear in appearance and shall be pleasant to taste and smell and shall be free from staleness and rancidity.

(3) There shall be printed on the label attached to every package of food described as “Vanaspati” the words in Malay or English “Mixture of Vegetable Oils” or “Vegetable Cooking Oil”. Such words shall precede or immediately follow the word “Vanaspati” and shall be printed with letters of not less than 3 mm in height. No pictorial illustration or any statement suggesting or likely to suggest that the product is of animal origin shall appear on the label.

## **MILK AND MILK PRODUCTS**

### **Milk.**

**126.** (1) Milk shall be the normal mammary secretion of cows, buffaloes or goats without either addition thereto or extraction therefrom and shall contain —

- (a) not less than 8.5% (w/w) milk solids other than milk fat;
- (b) not less than 3.25% (w/w) milk fat; and

(c) no added water, dried or condensed milk or any fluid reconstituted therefrom or any skimmed milk, colouring matter, trace of antibiotic substance or any other added substance.

(2) Milk may have been cooled but shall not have been subjected to heat, irradiation or any other physical treatment.

#### **Pasteurised milk.**

**127.** (1) Pasteurised milk shall be milk which has been effectively heat-treated once only by —

(a) heating the milk to a temperature of not less than 62.8°C and not more than 65.6°C and holding it at such temperature for not less than 30 minutes, and then immediately and rapidly reducing the temperature to 4.4°C or below; or

(b) heating the milk to a temperature of not less than 72°C and not more than 73.5°C and holding it at such temperature for at least 15 seconds, and then immediately and rapidly reducing the temperature to 4.4°C or below.

(2) Pasteurised milk after having been subjected to processing by heat as described in sub-regulation (1) shall immediately be packed aseptically.

(3) Every package of pasteurised milk shall be date-marked in accordance with regulation 15.

#### **Ultra heat treated milk.**

**128.** (1) Ultra heat treated milk or U.H.T. milk shall be milk which has been subjected to heat treatment by being retained at a temperature of not less than 135°C for a minimum of 2 seconds and immediately aseptically packed in sterile containers.

(2) Every package of U.H.T. milk shall be date-marked in accordance with regulation 15.

#### **Sterilised milk.**

**129.** (1) Sterilised milk shall be milk which has been filtered or clarified, homogenised and thereafter heated to and maintained at a temperature of not less than 100°C for a length of time sufficient to kill all the micro-organisms present and shall be packed in hermetically sealed containers.

(2) Every package of sterilised milk, except canned sterilised milk, shall be date-marked in accordance with regulation 15.

#### **Homogenised milk.**

**130.** (1) Homogenised milk shall be milk which has been treated by heat and has been processed in such a manner as to break up the globules of butterfat and to cause them to

remain uniformly distributed throughout the milk. It shall not contain any added substance other than permitted stabilisers.

(2) Every package of homogenised milk, except canned sterilised homogenised milk, shall be date-marked in accordance with regulation 15.

#### **Reconstituted or recombined milk.**

**131.** (1) Reconstituted or recombined milk shall be the product prepared from milk substances combined with water or milk or both. It shall not contain any added substance other than permitted stabilisers.

(2) Reconstituted or recombined milk shall contain —

(a) not less than 3.25% (w/w) milk fat; and

(b) not less than 8.5% (w/w) milk solids other than milk fat.

(3) Reconstituted or recombined milk shall be labelled as “reconstituted milk” or “recombined milk” and the word “reconstituted” or “recombined” shall be in letters at least as large as the letters of the word “milk”. Nothing in this paragraph shall prohibit the additional declaration “full cream” milk.

(4) Every package of reconstituted or recombined milk, except canned sterilised reconstituted or recombined milk, shall be date-marked in accordance with regulation 15.

#### **Evaporated milk.**

**132.** (1) Evaporated milk or unsweetened condensed milk shall be milk which has been concentrated by the removal of part of its water or milk which is made up of a mixture of milk substances and water or milk or both.

(2) Evaporated milk or unsweetened condensed milk shall contain —

(a) not less than 31% (w/w) total milk solids including milk fat; and

(b) not less than 9% (w/w) milk fat.

It may contain sodium, potassium and calcium salts of hydrochloric acid, citri acid, carbonic acid, othophosphoric acid and phosphoric acid, vitamins and permitted stabilisers and shall not contain any other added substances.

(3) (a) Every tin or other receptacle containing evaporated milk or unsweetened condensed milk shall bear a label on which shall be printed the following —

“CONDENSED FULL CREAM MILK, UNSWEETENED  
(OR EVAPORATED MILK)  
NOT SUITABLE FOR BABIES

This tin/receptacle contains the equivalent of ..... litres of milk”;

(b) The declaration shall be completed by inserting the nearest number of litres in words and figures. The number of litres shall be such as to ensure that the equivalent quantity is accurately expressed in terms of milk containing not less than 3.25% (w/w) milk fat and 8.5% (w/w) non-fat milk solids;

(c) The declaration shall comply with regulation 144.

#### **Sweetened condensed milk.**

**133.** (1) Sweetened condensed milk shall be milk which has been concentrated by the removal of part of its water or milk which is made up of a mixture of milk substances with water or milk or both and to which sugar has been added, and shall contain —

(a) not less than 31% (w/w) total milk solids including milk fat;

(b) not less than 9% (w/w) milk fat; and

(c) no added substances other than sugar or vitamin or both.

(2) (a) Every tin or other receptacle containing sweetened condensed milk shall bear a label on which shall be printed the following —

“CONDENSED FULL CREAM MILK, SWEETENED  
NOT SUITABLE FOR BABIES

This tin/receptacle contains the equivalent of ..... litres of milk”;

(b) The declaration shall be completed by inserting the nearest number of litres in words and figures. The number of litres shall be such as to ensure that the equivalent quantity is accurately expressed in terms of milk containing not less than 3.25% (w/w) milk fat and 8.5% (w/w) non-fat milk solids;

(c) The declaration shall comply with regulation 144.

#### **Dried milk or milk powder or whole milk powder or dried full cream milk or full cream milk powder.**

**134.** (1) Dried milk or milk powder or whole milk powder or dried full cream milk or full cream milk powder shall be the product resulting from the desiccation of milk and shall contain —

(a) not less than 26% (w/w) milk fat;

(b) not more than 5% (w/w) moisture; and

(c) no added substances other than vitamins and one or more permitted emulsifiers.

(2) (a) Every tin or other receptacle containing dried milk or milk powder or dried whole milk or dried full cream milk or full cream milk powder shall bear a label on which shall be printed the following —

“DRIED MILK (OR MILK POWDER OR DRIED WHOLE  
MILK OR DRIED FULL CREAM MILK OR FULL  
CREAM MILK POWDER) NOT SUITABLE FOR  
BABIES BELOW 6 MONTHS OF AGE

This tin/receptacle contains the equivalent of ..... litres of milk”;

(b) The declaration shall be completed by inserting the nearest number of litres in words and figures. The number of litres shall be such as to ensure that the equivalent quantity is accurately expressed in terms of milk containing not less than 3.25% (w/w) milk fat and 8.5% (w/w) non-fat milk solids;

(c) The declaration shall comply with regulation 144.

**Dried half cream milk.**

**135.** (1) Dried half cream milk shall be the product, in powder or solid form, which remains after the removal from milk or cream of water and part of its fat and shall contain —

- (a) not less than 14% (w/w) milk fat;
- (b) not more than 5% (w/w) moisture; and
- (c) no added substances other vitamins.

(2) (a) Every tin or other receptacle containing dried half cream milk shall bear a label on which shall be printed the following —

“DRIED HALF CREAM MILK  
NOT SUITABLE FOR BABIES BELOW  
ONE YEAR OF AGE

This tin/receptacle contains the equivalent of ..... litres of milk”;

(b) the declaration shall be completed by inserting the nearest number of litres in words and figures. The number of litres shall be such as to ensure that the equivalent quantity is accurately expressed in terms of half cream milk containing not less than 1.6% (w/w) milk fat and 8.5% (w/w) non-fat milk solids;

(c) The declaration shall comply with regulation 144;

(d) Every tin or other receptacle containing dried half cream milk shall also be labelled with the words “GUARANTEED 14% BUTTER FAT”. It shall be printed in red in letters not less than 6 mm in height.

**Skimmed or separated milk or defatted milk.**

**136.** (1) Skimmed or separated milk or defatted milk shall be the product remaining after the removal from milk or cream of its fat, whether or not such substance is condensed, evaporated, concentrated, powdered, dried or desiccated and whether or not vitaminised, and includes buttermilk.

[Subsidiary]

(2) Skimmed milk powder shall contain not more than 5% (w/w) moisture. An aqueous preparation of skimmed milk powder, whether or not vitaminised, when prepared according to the directions given on the label shall contain not less than 9% (w/w) non-fat milk solids.

- (3) (a) Every tin or other receptacle containing skimmed milk powder shall bear a label on which shall be printed the following —

“SKIMMED MILK POWDER  
NOT SUITABLE FOR CHILDREN

This tin/receptacle contains the equivalent of ..... litres of skimmed milk”;

- (b) The declaration shall be completed by inserting the nearest number of litres in words and figures. The number of litres shall be such as to ensure that the quantity is accurately expressed in terms of skimmed milk containing not less than 9% (w/w) non-fat milk solids;

- (c) Every tin or other receptacle containing liquid skimmed milk shall bear a label upon which shall be printed the following —

“SKIMMED MILK  
NOT SUITABLE FOR CHILDREN”;

- (d) The declarations in paragraph (a) and (c) shall comply with regulation 144.

(4) Every package of liquid skimmed milk, except canned sterilised skimmed milk, shall be date-marked in accordance with regulation 15.

### **Filled milk.**

**137.** (1) Filled milk shall be any milk, cream or skimmed milk, whether or not condensed, concentrated, powdered, dried or desiccated to which has been added, or which has been blended or compounded with or replaced wholly or partly by an equivalent amount of edible vegetable oil or edible vegetable fat or a combination of these. It shall be subjected to sterilisation or ultra high temperature, so that the resulting product is an imitation or semblance of milk or milk products.

- (2) (a) Every tin or other receptacle containing powdered filled milk shall bear a label on which shall be printed the following —

“DRIED FILLED MILK  
NOT SUITABLE FOR BABIES

This tin/receptacle contains the equivalent of ..... litres of filled milk”;

- (b) The declaration shall be completed by inserting the nearest number of litres in words and figures. The number of litres shall be such as to ensure that the

equivalent quantity is accurately expressed in terms of filled milk containing not less than 3.25% (w/w) fat and 8.5% (w/w) non-fat milk solids;

(c) Every tin or other receptacle containing liquid filled milk shall bear a label on which shall be printed the following —

“FILLED MILK NOT SUITABLE FOR BABIES”;

(d) The declarations in paragraphs (a) and (c) shall comply with regulation 144.

(4) Every package of liquid skimmed milk, except canned sterilised liquid filled milk, shall be date-marked in accordance with regulation 15.

#### **Flavoured milk.**

**138.** (1) Flavoured milk shall be a liquid milk drink made from milk, milk powder, skimmed milk or skimmed milk powder, flavouring agents or sweetening substances. It may contain salt, permitted colouring matters and stabilisers and shall contain not less than 2% (w/w) milk fat.

(2) Flavoured milk shall be labelled with the words “Flavoured Milk” which shall be immediately preceded or followed by the name of the flavour. The word “Flavoured” and the name of the flavour shall be in letters at least as large and of the same colour as the letters of the word “milk”.

(3) Every package of flavoured milk, except canned sterilised flavoured milk, shall be date-marked in accordance with regulation 15.

#### **Lactobacillus milk drink or cultured milk drink.**

**139.** (1) Lactobacillus milk drink or cultured milk drink shall be a fermented product made by inoculating pasteurised milk from which a portion of fat may have been added with cultures of lactic acid producing bacteria. It may contain permitted colouring matters and flavouring agents.

(2) Lactobacillus milk drink or cultured milk drink shall contain not less than 3% (w/w) non-fat milk solids.

(3) Lactobacillus milk drink or cultured milk drink which are labelled as “Lactobacillus milk” or “cultured milk” shall comply with the standards laid down for milk in respect of milk solid and milk fat content.

(4) Every package of Lactobacillus milk drink or cultured milk drink shall be date-marked in accordance with regulation 15.

#### **Milk shake.**

**140.** (1) Milk shake shall be the pasteurised or sterilised or ultra high temperature milk, to which cream, ice-cream, citric acid, tartaric acid or any other food has been added immediately before sale.

- (2) Milk shake shall contain not less than 3% milk fat.
- (3) Milk shake may contain permitted flavouring agent and permitted stabiliser.

**Malted milk powder.**

**141.** Malted milk powder shall be the product made by combining milk with the liquid separated from a mash of ground barley malt and meal, with or without the addition of salt, sodium bicarbonate or potassium bicarbonate in such a manner as to secure the free enzyme action of the malt extract and by removing water and shall contain —

- (a) not less than 7.5% (w/w) milk fat; and
- (b) not more than 3.5% (w/w) moisture.

It may contain permitted flavouring agents.

**Lactose hydrolysed milk.**

**142.** (1) Lactose hydrolysed milk shall be the product made from milk treated with enzyme lactase to give a low lactose milk, containing glucose and galactose.

(2) Lactose hydrolysed milk shall contain not less than 3.25% milk fat and 8.5% non-fat milk solids. It shall not contain more than 1.25% lactose.

(3) Lactose hydrolysed milk may contain permitted flavouring agent and permitted colouring matter.

(4) Where lactose hydrolysed milk is flavoured, it shall contain not less than 2% milk fat and 8% non-fat milk solids. It shall not contain more than 1.25% lactose.

**Whey.**

**143.** Whey shall be the substance remanng after the removal from milk, cream or skimmed milk of the curd in the process of cheese making, whether or not substance is condensed, evaporated, concentrated, powdered, dried or desiccated.

**Labelling of milk.**

**144.** (1) The labellings required under sub-regulation (3) of regulation 132, sub-regulation (2) of regulation 133, sub-regulation (2) regulation 134, sub-regulation (2) of regulation 135, sub-regulation (3) of regulation 136 and sub-regulation (2) of regulation 137 shall be printed in dark block type upon a light coloured background within a surrounding line.

(2) The type to be used for the labellings required under sub-regulation (1) stating the equivalent quantities of various types of milk shall not be less than 3 mm in height (or if the gross weight of the tin or receptacle does not exceed 330 g, 1.5 mm in height).



(3) The type to be used for the labellings required under sub-regulation (1) other than that stating the equivalent quantities of various types of milk shall not be less than 6 mm in height (or if the gross weight of the tin or receptacle does not exceed 330 g, 3 mm in height).

(4) The label shall be securely attached to the tin or other receptacle so as to be clearly visible.

(5) (a) The use of the word “milk” alone in any label shall be reserved exclusively for describing milk complying with the standards laid down for milk;

(b) Any built-up product shall be so labelled as to make it clear to the purchaser or consumer that such product is artificial and is not made solely from milk, and in no case shall the word “milk” be larger than any other word, descriptive of the product, on the label.

#### **Cream.**

**145.** (1) Cream shall be that portion of milk in which the greater part of the milk fat has been concentrated. It shall contain not less than 35% (w/w) milk fat and shall not contain any added substance.

(2) Every package of cream, except sterilised canned cream, shall be date-marked in accordance with regulation 15.

#### **Homogenised cream.**

**146.** (1) Homogenised cream shall be cream which has been treated by heat and has been processed in such a manner as to break up the globules of butterfat and cause them to remain uniformly distributed throughout the milk instead of rising to the surface. It shall not contain any added substances other than permitted emulsifiers and permitted stabilisers.

(2) Every package of homogenised cream, except sterilised homogenised canned cream, shall be date-marked in accordance with regulation 15.

#### **Reconstituted or recombined cream.**

**147.** (1) Reconstituted or recombined cream shall be the product built up of milk substances with either water or milk or both. It shall not contain any added substance other than permitted emulsifiers and permitted stabilisers and it shall comply, as to the content of milk fat, with the standards laid down for cream.

(2) Reconstituted or recombined creams shall be labelled “Reconstituted Cream” or “Recombined Cream” and the words “Reconstituted” and “Recombined” shall be at least as large and of the same colour as the word “Cream”.

(3) Every package of reconstituted or recombined cream, except canned sterilised reconstituted or recombined cream, shall be date-marked in accordance with regulation 15.

**Thickened cream.**

**148.** (1) Thickened cream shall be cream which has been treated by heat, with or without the addition of sugar, permitted emulsifiers and permitted stabilisers, sucrate of lime or rennet and containing edible gelatin.

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

(3) Every package of thickened cream, except sterilised canned thickened cream, shall be date-marked in accordance with regulation 15.

**Reduced cream or pouring cream.**

**149.** (1) Reduced cream or pouring cream shall be the product containing not less than 18% (w/w) milk fat but not more than 35% (w/w) milk fat and shall comply with all other standards laid down for cream.

(2) Every package of reduced cream, except sterilised canned reduced cream, shall be date-marked in accordance with regulation 15.

**Sour cream.**

**150.** (1) Sour cream is any cream which, following pasteurisation, has been intentionally soured by the use of lactic acid producing bacteria.

(2) Every package of sour cream shall be date-marked in accordance with regulation 15.

**Butter.**

**151.** Butter shall be the solid product derived exclusively from milk or cream or both and shall be free from rancidity. It shall contain not less than 80% (w/w) milk fat and not more than 16% (w/w) moisture. It may contain added salt, harmless vegetable colouring matter and permitted anti-oxidants and shall contain no other added substance, except as expressly permitted by these Regulations.

**Recombined butter.**

**152.** Recombined butter shall be the product obtained from anhydrous milk fat, which consists of 99.9% pure milk fat, with potable water and milk solids or it may contain permitted emulsifier. In all other respects, it shall comply with the standard for butter prescribed in regulation 151.

**Cheese.**

**153.** Cheese shall be the solid or semi-solid product obtained by coagulating the casein of milk, skimmed milk, cream or any mixture of these with rennet, pepsin or acid. It may contain ripening ferments, harmless acid-producing bacterial cultures, special mould cultures, seasoning, permitted flavouring agent, permitted colouring matter or permitted chemical preservative. It shall not contain any fat other than milk fat.

**Cheddar cheese.**

**154.** Cheddar cheese shall contain not less than 48% (w/w) milk fat in water-free substance and not more than 39% (w/w) water.

**Unnamed cheese.**

**155.** Cheese sold without any name or classification shall contain not less than 48% (w/w) milk fat in water-free substance and not more than 39% (w/w) water.

**Cream cheese.**

**156.** (1) Cream cheese shall be cheese made from cream or from milk to which cream has been added and shall contain —

- (a) not more than 55% (w/w) moisture;
- (b) not less than 65% (w/w) milk fat on the dry basis; and
- (c) not more than 0.5% permitted emulsifier.

(2) Cream cheese may contain permitted preservative.

**Processed or emulsified cheese.**

**157.** (1) Processed or emulsified cheese shall be cheese which has been comminuted, emulsified and pasteurised. It shall contain —

- (a) not more than 45% (w/w) moisture;
- (b) not less than 45% (w/w) milk fat on the dry basis; and
- (c) not more than 3% (w/w) added anhydrous emulsifying salts.

(2) Processed or emulsified cheese may contain permitted preservative, permitted colouring matter, permitted flavouring agent, permitted flavour enhancer and permitted emulsifier.

[Subsidiary]

**Cheese spread or cheese paste.**

**158.** Cheese spread or cheese paste shall be a pasteurised spreadable cheese and shall conform to the standards prescribed for processed or emulsified cheese, except that the moisture content shall not be more than 60% (w/w).

**Cottage cheese.**

**159.** (1) Cottage cheese shall be cheese made from pasteurised milk from which part of its fat has been removed or by the addition of dried non-fat milk solids.

(2) Cottage cheese shall not contain more than 80% water.

(3) Where cottage cheese is sold as “creamed” or designated as “cream cottage cheese” the product shall comply with the standard prescribed in sub-regulations (1) and (2) and shall contain not less than 20% milk fat on a water-free basis.

(4) Cottage cheese may contain permitted preservative.

**Club cheese or luncheon cheese.**

**160.** (1) Club cheese or luncheon cheese shall be the product obtained by mixing cheese with other food and shall contain —

(a) not less than 95% cheese;

(b) not less than 40% milk fat on a water-free basis; and

(c) not more than 35% water.

(2) Club cheese or luncheon cheese may contain permitted preservative, permitted colouring matter, permitted flavouring agents and permitted emulsifier.

**Dried cheese or powdered cheese.**

**161.** Dried cheese or powdered cheese shall be the product obtained by the drying of cheese. It shall not contain more than 8% water. It may contain permitted preservative and not more than 4% emulsifier.

**Yoghurt.**

**162.** (1) Yoghurt shall be a fermented product made by inoculating pasteurised milk from which a portion of the fat may have been removed before pasteurisation, or to which dried milk or dried non-fat milk solids have been added before pasteurisation with cultures of *Lactobacillus bulgaricus* and one or more of the following bacteria, namely *Streptococcus thermophilus*, *Lactobacillus acidophilus* and *Banterium yohurtii*. *Lactobacillus bulgaricus* and one or more of such other bacteria as aforesaid shall predominate substantially in the product. Yoghurt may contain sugar and permitted

colouring matter and flavouring agent. Yoghurt includes low fat yoghurt, fat reduced yoghurt, non-fat yoghurt and skimmed milk yoghurt.

(2) Yoghurt shall contain not less than 8.5% milk (w/w) solids other than milk fat.

(3) Yoghurt other than low-fat yoghurt, fat reduced yoghurt, skimmed milk yoghurt and non-fat yoghurt shall contain not less than 3.25% (w/w) milk fat.

(4) Low-fat yoghurt or fat-reduced yoghurt shall contain not more than 2% (w/w) milk fat.

(5) Non-fat yoghurt or skimmed milk yoghurt shall contain not more than 0.5% (w/w) milk fat.

(6) Every package of yoghurt shall be date-marked in accordance with regulation 15.

#### **Fruit yoghurt.**

**163.** (1) Fruit yoghurt shall be yoghurt blended together with fruit, fruit pulp, sliced fruit or fruit juice, with or without sugar, permitted preservatives or permitted colouring matter.

(2) Fruit yoghurt shall contain not less than 8.5% (w/w) milk solids other than fat and not less than 1% (w/w) milk fat and not less than 5% (w/w) fruit or fruit juice.

(3) Every package of fruit yoghurt shall be date-marked in accordance with regulation 15.

#### **Ghee or ghi.**

**164.** (1) Ghee or ghi shall be the pure clarified fat obtained by the removal of water and non-fat solids from butter or cream. It shall conform with the following standards —

- (a) not more than 0.3% (w/w) moisture;
- (b) not more than 3% (w/w) free fatty acid calculated as oleic acid;
- (c) a Reichert value of not less than 23.5%;
- (d) a Polenske value between 1.5 – 4.0;
- (e) a butyro number between 42 – 45 (at 40°C); and
- (f) may contain permitted anti-oxidants.

Ghee shall contain no added substances.

(2) The word “ghee” or “ghi” either by itself or in combination with other words shall not be used on any label as a description of any article other than ghee or ghi as defined in sub-regulation (1).

**ICE-CREAM, FROZEN CONFECTION AND RELATED PRODUCTS****Ice-cream.**

**165.** Ice-cream shall be the frozen preparation of milk or cream or milk products in which part or the whole of milk fat may have been replaced by other edible fat or oil, with or without the addition of sugar. It shall contain not less than 5% (w/w) fat and not less than 7.5% (w/w) non-fat milk solids.

**Dairy ice-cream.**

**166.** Dairy ice-cream or full ice-cream or dairy ice-cream shall be frozen preparation of milk or cream or milk products, with or without the addition of sugar. It shall contain not less than 10% (w/w) fat and not less than 7.5% (w/w) non-fat milk solids.

**Milk-ice.**

**167.** Milk-ice shall be the frozen food containing not less than 2.5% (w/w) milk fat and not less than 7% (w/w) non-fat milk solids.

**Frozen confection.**

**168.** (1) Frozen confection shall be the frozen preparation of water and one or more wholesome foods including non-fat milk solids, fruit pulp, fruit juice, nuts or beans, with or without the addition of sugar, permitted flavouring agents, permitted colouring matters and permitted stabilisers.

(2) Frozen confection includes water ices and iced sherbet and ice lollies.

**SAUCE, VINEGAR AND RELISHES****Sauce.**

**169.** Sauce other than those otherwise specified shall be a liquid or semi-liquid savoury product prepared from foodstuffs with or without spices.

**Soya bean sauce.**

**170.** Soya bean sauce shall be a clear, salty, brown liquid made from sound soya beans, with or without other wholesome foodstuffs, by either enzymic reaction or acid hydrolysis or by both methods. It must be palatable and free from any offensive odour or any mould, except harmless strains of *Aspergillus* belonging to the *flavus-oryzae* group. It may contain sugar, caramel and permitted chemical preservative. The total nitrogen content shall not be less than 0.6% (w/v) and not less than 10% salt.

**Oyster sauce.**

**171.** Oyster sauce shall be the product made from oyster extract, salt, edible starch, with or without the addition of vinegar, citric acid, tartaric acid, mono-sodium glutamate, permitted preservatives and colouring matters. It shall contain not less than 2.5% (w/w) protein (N x 6.25).

**Tomato sauce.**

**172.** Tomato sauce, ketchup, catsup and relish shall conform with the following standards —

(a) it shall contain not less than 4% (w/w) tomato solids derived from clean and wholesome tomatoes;

(b) it shall be strained, with or without heating, so as to exclude seeds or other coarse or hard substances;

(c) it shall contain no fruit or vegetable other than tomato except onion, garlic, spices and condiments added for flavouring purposes; and

(d) it may contain salt, sugar and vinegar (0.8% total acidity) and shall not contain any added colouring matter.

**Chilli sauce.**

**173.** Chilli sauce or chilli paste shall be the product made from sound ripe chillies. It shall contain not less than the equivalent of 5% (w/w) chillies. It may contain spices, salt, garlic, edible starch, tomatoes, onion, sugar, vinegar (0.8% total acidity) and shall contain no other substance except permitted chemical preservatives, colouring matters, stabilisers and flavour enhancers.

**Vinegar.**

**174.** (1) Vinegar shall be the liquid produced by either or both alcoholic and acetous fermentation of one or more of the following —

malt, spirit, wine, cider, alcoholic liquors, fruit, honey, dextrose, sugar (including unrefined crystal sugar and refined syrups or molasses).

(2) Every variety of vinegar shall contain —

(a) not less than 4 g acetic acid in 100 ml; and

(b) no mineral acid or any other added substance or colouring matter except caramel.

(3) Every package containing vinegar shall be labelled in accordance with regulation 178.

**Distilled vinegar.**

**175.** (1) Distilled vinegar shall be the liquid produced by the distillation of vinegar.

(2) Distilled vinegar may contain permitted preservative, caramel as a colouring matter and spices as permitted flavouring agents.

(3) Every package containing distilled vinegar shall be labelled in accordance with regulation 178.

**Blended vinegar.**

**176.** (1) Blended vinegar shall be the liquid produced by mixing vinegar with distilled vinegar. It shall contain not less than 50% vinegar.

(2) Distilled vinegar may contain permitted preservative, caramel as a colouring matter and spices as permitted flavouring agents.

(3) Every package containing blended vinegar shall be labelled in accordance with regulation 178.

**Artificial or imitation vinegar.**

**177.** (1) Artificial or imitation vinegar shall be a mixture of water and acetic acid, with or without flavouring essences.

(2) Artificial or imitation vinegar shall contain —

(a) not less than 4 g acetic acid and not more than 12.5 g acetic acid in 100 ml;  
and

(b) no mineral acid or any other substance or colouring matter except caramel and permitted flavouring agents.

(3) Every package containing artificial or imitation vinegar shall be labelled in accordance with regulation 178.

**Labelling of vinegar.**

**178.** (1) There shall be legibly printed in Malay or English on the label on or attached to every package which contains vinegar, the word “Vinegar” accompanied by a statement of the material from which the vinegar was brewed.

(2) There shall be written in Malay or English on the label on or attached to every package containing artificial or imitation vinegar the words “IMITATION VINEGAR” in capital letters so as to be clearly visible to the purchaser. Such capital letters shall not be less than 12 mm in height.



**Salad dressing.**

**179.** (1) Salad dressing shall be a mixture of either vegetable or milk fat with vinegar or citrus fruit juice or both, with or without other foodstuffs, permitted colouring matters, flavouring agents, emulsifiers and sequestrants.

(2) Salad dressing described as mayonnaise shall be a product that contains not less than 30% (w/w) vegetable oil and in which the sole emulsifier is egg yolk or whole egg.

**Pickles.**

**180.** Pickles shall be sound vegetable or fruits or both, preserved in either vinegar or acetic acid, lactic acid, malic acid or tartaric acid, with or without —

- (a) sugar or dextrose;
- (b) salt;
- (c) spices and condiments;
- (d) permitted chemical preservative and colouring matter.

**Chutney.**

**181.** Chutney shall be a preparation made from sound vegetable or fruits or both with spices, salt, onion, garlic, sugar, vinegar or acetic acid and shall contain not less than 50% (w/w) total soluble solids.

**SUGAR AND SUGAR PRODUCTS****Sugar.**

**182.** Sugar shall be the food chemically known as sucrose and if sold as granulated, loaf cut, cube, milled or powdered, shall contain not less than 99.5% (w/w) sucrose. It shall not yield more than 0.03% sulphated ash.

**Refined soft brown sugar.**

**183.** Refined soft brown sugar shall contain not less than 96% (w/w) total sugar (sucrose and reducing sugar) in which the reducing sugar shall not be more than 4% (w/w). It shall not yield more than 3.5% sulphated ash. It shall have passed through a refining process.

**Coloured sugar or rainbow sugar.**

**184.** In these Regulations, sugar sold under the description “coloured sugar” or “rainbow sugar” or any other description indicating a decorative product, excluding soft brown sugar,

may contain permitted colouring matter, but in all other respects shall comply with the standard for sugar prescribed in regulation 182.

**Icing sugar or icing mixture.**

**185.** Icing sugar or icing mixture shall be powdered sugar, with or without added permitted colouring matter and shall contain not more than 5% (w/w) starch. It shall contain not less than 97% sugar.

**Molasses.**

**186.** Molasses shall be —

(a) the mother liquor obtained by evaporating juice or sugarcane until a large proportion of sugar has been separated by crystallisation; or

(b) the syrupy food obtained by evaporation and partial inversion of the juice of sugarcane, which juice may or may not be clarified with or without the addition of sulphurous acid and shall contain not more than 25% (w/w) moisture and 12% (w/w) sulphated ash.

**Table molasses.**

**187.** Table molasses shall be molasses which contains less than 3% (w/w) sulphated ash.

**Dextrose anhydrous.**

**188.** Dextrose anhydrous shall be purified and crystallised D-glucose without water of crystallisation. It shall contain not less than 99.5% (w/w) D-glucose on a dry basis and the total solids content shall not be less than 98% (w/w). It shall not yield more than 0.25% sulphated ash.

**Dextrose monohydrate.**

**189.** Dextrose monohydrate shall be purified and crystallised D-glucose containing one molecule of water of crystallisation. It shall contain not less than 99.5% (w/w) D-glucose on a dry basis and the total solids content shall not be less than 90% on a dry basis. It shall not yield more than 0.25% sulphated ash.

**Glucose.**

**190.** (1) Glucose shall be the solid product obtained by the hydrolysis of wholesome starch.

(2) Glucose —

(a) shall contain not less than 70% reducing sugars calculated as dextrose anhydrous; and

(b) shall not yield more than 1% sulphated ash.

(3) Glucose may contain permitted preservative.

(4) There shall be written in the label on a package containing glucose, a statement of the percentage of reducing sugars present, calculated as dextrose anhydrous.

#### **Glucose syrup.**

**191.** (1) Glucose syrup shall be the product resulting from the controlled hydrolysis of wholesome starch and shall consist of reducing sugars, dextrin and water.

(2) Glucose syrup —

(a) shall contain not less than 25% reducing sugars calculated as dextrose anhydrous;

(b) shall not contain more than 21% water; and

(c) shall not yield more than 0.5% sulphated ash.

(3) Glucose syrup may contain permitted preservative.

(4) There shall be written in the label on a package containing glucose syrup, a statement of the percentage of reducing sugars present, calculated as dextrose anhydrous.

#### **Refiner's syrup.**

**192.** (1) Refiner's syrup shall be the clean, partially refined liquid product prepared from a source of sugar.

(2) Refiner's syrup —

(a) shall contain not less than 25% sugar;

(b) shall not contain more than 20% water; and

(c) shall not yield more than 3% sulphated ash.

#### **Gula melaka.**

**193.** (1) *Gula melaka* shall be the sugar product made from the sap of the unopened spathe of the inflorescence of the coconut palm *Cocos nucifera*.

(2) *Gula melaka* —

(a) shall not contain more than 10% water;

(b) shall contain not less than —

(i) 1% protein;

- (ii) 70% sucrose; and
- (iii) 1% reducing sugars; and
- (c) shall not yield more than 2.5% ash.

***Gula kabong.***

**194.** (1) *Gula kabong* shall be the sugary product made from the sap of the male inflorescence of the palm *Arenga pinnata*.

(2) *Gula kabong* —

- (a) shall not contain more than 10% water;
- (b) shall contain not less than —
  - (i) 0.1% protein;
  - (ii) 70% sucrose; and
  - (iii) 3% reducing sugars; and
- (c) shall not yield more than 2.5% ash.

**Fructose.**

**195.** (1) Fructose shall be the purified and crystallised D-fructose.

(2) Fructose —

- (a) shall contain not less than 95% D-fructose;
  - (b) shall have a specific rotation from  $-89^{\circ}$  to  $93.5^{\circ}$ ; and
  - (c) shall not yield more than 0.1% sulphated ash.
- (3) Fructose may contain permitted preservative.

**High fructose glucose syrup.**

**196.** (1) High fructose glucose syrup shall be the bright, clear, viscous, colourless syrup produced by controlled hydrolysis and isomerisation of starch.

(2) High fructose glucose syrup —

- (a) shall not contain more than 30% water;
- (b) shall contain not less than —
  - (i) 40% fructose;

- (ii) 50% dextrose anhydrous; and
  - (iii) 5 % oligosaccharides; and
  - (c) shall not yield more than 0.1% sulphated ash.
- (3) High fructose glucose syrup may contain permitted preservative.

**Honey.**

**197.** Honey shall derived entirely from nectar of flower and other sweet exudation of plants by the work of bees and shall contain not more than —

- (a) 20% (w/w) moisture;
- (b) 8% (w/w) sucrose; and
- (c) 0.75% (w/w) ash,

and shall contain not less than 60% (w/w) reducing sugars, expressed as invert sugar. It shall not contain any added artificial sweetening substance, colouring matter or any other foreign substance.

**Sugar confectionery.**

**198.** (1) “Sugar confectionery” means any solids or semi-solid product complete in itself and suitable for consumption without further preparation or processing of which the characteristic ingredient is carbohydrate sweetening substance, with or without the addition of edible fat, dairy product, gelatin, edible gums, nuts or preserved fruit, and includes sweetened liquorice and chewing gum, but does not include chocolate confectionery, sugared flour confectionery, any kind of ice-cream, ice lollies, table jellies, table jelly preparations, soft drink crystals, soft drink preparation, slab meringues or pharmaceutical products.

(2) Sugar confectionery shall not contain residues of mineral hydrocarbon exceeding the permitted levels specified in regulation 42.

**Table confection.**

**199.** (1) In these Regulations, “table confection” means any preparation including jelly crystals that is suitable and intended for use as a dessert or for ready conversion into a dessert and for which no other standard is prescribed in these Regulations.

(2) Table confection may contain permitted colouring matter, permitted flavouring agent and permitted stabiliser.

## NUTS AND NUT PRODUCTS

**Nut.**

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

**Coconut milk.**

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

(2) Coconut milk —

(a) shall contain not less than —

(i) 30% fat; and

(ii) 3% protein;

(b) shall not contain more than 55% water; and

(c) shall be free from kernel residue.

(3) Coconut milk may contain permitted emulsifier.

**Coconut cream.**

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

(2) Coconut cream —

(a) shall contain not less than —

(i) 50% fat; and

(ii) 5% protein derived from coconut; and

(b) shall be free from kernel residue.

(3) Coconut cream may contain permitted emulsifier and permitted anti-oxidant.

**Coconut cream powder.**

**203.** (1) Coconut cream powder shall be the soluble white powder made from coconut milk as specified in regulation 201.

- (2) Coconut cream powder —
  - (a) shall not contain more than —
    - (i) 3% water; and
    - (ii) 2.5% ash; and
  - (b) shall contain not less than —
    - (i) 50% fat; and
    - (ii) 5% protein derived from coconut.
- (3) Coconut cream may contain permitted emulsifier and permitted anti-oxidant.

**Desiccated coconut.**

- 204.** (1) Desiccated coconut shall be the dried and shredded kernal of the fruit of *Cocos nucifera*.
- (2) Desiccated coconut shall not contain more than 3% of water.

**Peanut butter.**

- 205.** (1) Peanut butter shall be the product prepared by grinding clean, sound, roasted peanut kernels that have been decorticated.
- (2) Peanut butter —
    - (a) shall contain not less than —
      - (i) 85% peanut; and
      - (ii) 20% protein;
    - (b) shall contain not more than —
      - (i) 55% edible fat and edible oil; and
      - (ii) 3% water; and
    - (c) may contain —
      - (i) sugar or glucose or both; and
      - (ii) not more than —
        - (aa) 2% salt; and
        - (bb) 5% hydrogenated vegetable oil.

(3) Peanut butter may contain permitted emulsifier and permitted anti-oxidant.

(4) Peanut butter shall comply with the microbiological standard prescribed in regulation 41.

## TEA, COFFEE AND COCOA

### Tea.

**206.** (1) “Tea” shall be the leaves and leaf-buds of any of the varieties of *Camellia sinensis* prepared by the usual trade processes.

(2) Tea shall yield not more than 7% (w/w) or less than 4% (w/w) ash, of which at least one-half shall be soluble in water. It shall yield at least 30% (w/w) of water soluble extract. It shall not contain spurious, exhausted, decayed, mouldy leaves or stalks, or any matter for facing, colouring or for any other purpose.

### Tea dust, tea siftings and tea fannings.

**207.** Tea dust, tea siftings and tea fannings shall be respectively the dust, siftings and fannings of tea that conform to the standard prescribed for tea except that they shall yield not more than 5% (w/w) ash insoluble in hydrochloric acid.

### Instant tea.

**208.** (1) Instant tea shall be prepared from wholesome leaves of any of the varieties of *Camellia sinensis* and shall be in the form of free flowing powder.

(2) Instant tea shall contain —

- (a) not more than 15% (w/w) total ash;
- (b) not more than 6% (w/w) moisture;
- (c) not less than 4% (w/w) caffeine;
- (d) not less than 7% (w/w) tannin; and
- (e) no added colouring matter.

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

### Brewed tea.

**209.** Brewed tea is a beverage prepared from tea, tea dust, tea siftings, tea fannings or instant tea, with or without the addition of sugar or milk and shall contain no added colouring matter.



**Scented tea.**

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

**Coffee.**

**211.** “Coffee” shall be the seed or ground seed of one or more of the various species of *Coffea*.

**Coffee and chicory.**

**212.** (1) Coffee and chicory shall be a mixture of ground coffee and ground chicory. It shall contain not less than 50% (w/w) coffee and shall not contain any foreign substance.

(2) There shall be legibly printed in Malay or English on the label on or attached to every package which contains coffee mixed with chicory, a statement in which the words “Coffee and Chicory” are printed in larger letters than any other words on the label, immediately followed by a statement of the percentage proportion in which the ingredients of the mixture are present, printed in type of not less than 3 mm in height, in the following form —

“Containing not less than (here insert the number of parts per cent of coffee) parts per cent of coffee”.

(3) The word “coffee” and expressions which include the word “coffee” shall not be printed on any statement or label printed on or attached to any package which contains a mixture of coffee and chicory unless it is conjoined with the words “and chicory”.

**Coffee mixture.**

**213.** (1) Coffee mixture shall be ground coffee mixed with other ground food substances. Such mixtures shall contain not less than 50% (w/w) coffee and shall not contain any harmful substance.

(2) There shall be legibly printed in Malay or English on the label or attached to every package which contains any mixture of coffee and substances other than chicory, a statement in which the words “Coffee Mixture” are printed in larger letters than any other words on the label, immediately followed by a statement of the ingredients of the mixture and of the proportion in which the ingredients of the mixture are present, printed in type of not less than 3 mm in height in the following form —

“Containing (here insert the number of parts per cent of coffee) parts per cent of coffee mixed with (here insert the number of parts per cent of other ingredients) parts per cent of (here insert the names of such other ingredients)”.

(3) The word “coffee” and expressions which include the word “coffee” shall not be printed on any statement or label printed on or attached to any package which contains a mixture of coffee with substances other than chicory unless it be conjoined with word “mixture”.

(4) Where any coffee mixture is sold otherwise than prepacked, there shall be legibly written or printed in Malay or English on a label conspicuously attached, so as to be clearly visible to the purchaser, to every container or vessel in which such coffee mixture is stored immediately prior to sale, a statement in which the words “Coffee Mixture” are written in larger letters than any other words on the label, immediately followed by a statement of the ingredients of the mixture which complies with the requirements sub-regulations (2) and (3).

#### **Instant coffee or soluble coffee.**

**214.** Instant coffee or soluble coffee shall be the dried soluble solid obtained from a water extraction of coffee and shall be in the form of a free-flowing powder having the colour, taste and flavour characteristic of coffee. It shall be free from impurities and shall not contain chicory or any other added substances. It shall contain not more than 4% (w/w) moisture and not more than 12% (w/w) total ash and not less than 2.8% (w/w) anhydrous caffeine on the moisture-free basis. It shall dissolve in boiling water in 30 seconds with moderate stirring.

#### **Instant coffee and chicory or soluble coffee and chicory.**

**215.** (1) Instant coffee and chicory or soluble coffee and chicory shall be the dried soluble solid obtained from a water extraction of coffee and chicory of which not less than 50% shall be coffee. It shall contain not less than 0.5% (w/w) anhydrous caffeine on a moisture-free basis. It shall comply with the labelling requirements laid down for coffee and chicory in regulation 212.

(2) There shall be legibly printed in Malay or English on the label or attached to every package which contains instant coffee and chicory a statement in which the words “Instant Coffee and Chicory” or “Soluble Coffee and Chicory” are printed in larger letters than any other words on the label.

(3) The words “instant coffee” or “soluble coffee” and expressions which include the words “instant coffee” or “soluble coffee” shall not be printed on any statement or label printed on or attached to any package which contains a mixture of instant coffee and chicory unless the words are conjoined with the words “and chicory”.

#### **Decaffeinated coffee.**

**216.** Decaffeinated coffee shall be coffee which contains not more than 0.1% (w/w) anhydrous caffeine. It shall contain no ingredient other than those normally present in coffee.

**Cocoa beans.**

**217.** Cocoa beans (cacao beans) shall be the seeds of *Theobroma cacao* L, or other closely related species.

**Cocoa nibs.**

**218.** Cocoa nibs (cacao nibs, cracked cocoa) shall be prepared by heating and craking cleaned, dried or cured cacao beans and removing the shell therefrom.

**Cocoa paste, cocoa mass or cocoa slab.**

**219.** Cocoa paste, cocoa mass or cocoa slab shall be the solid or semi-solid mass produced by grinding cocoa nibs. It shall not contain any foreign fat or oil.

**Cocoa, cocoa powder or powdered cocoa.**

**220.** Cocoa, cocoa powder or powdered cocoa shall be the powdered cocoa paste, deprived or not of a portion of its fat. It shall not contain any foreign fat or oil.

**Cocoa essence or soluble cocoa.**

**221.** Cocoa essence or soluble cocoa shall be the product obtained by treating cocoa paste deprived or not of a portion of its fat with alkali or alkaline salt. It shall not contain more than 3% (w/w) added alkali or alkaline salt, estimated as potassium carbonate and shall not contain any foreign fat or oil.

**Chocolate.**

**222.** Chocolate (chocolate paste, confectioners' chocolate, chocolate coating or chocolate powder) shall be a preparation of cocoa paste or cocoa powder or cocoa, with or without the addition of cocoa fat, sugar, spices, milk solids, permitted emulsifier and permitted flavouring agent. It shall not contain any foreign fat or oil other than cocoa butter or milk fat.

**Milk chocolate.**

**223.** (1) Milk chocolate shall be chocolate containing milk solids. It shall contain, calculated on the dry matter, not less than 2% (w/w) milk fat and not less than 10.5% (w/w) fat-free milk solids.

(2) Any milk chocolate described as rich full cream or dairy milk chocolate shall contain, calculated on the dry matter, not less than 4.5% (w/w) milk fat and not less than 10.5% (w/w) fat-free milk solids.

**White chocolate.**

**224.** (1) White chocolate shall be the product prepared from cocoa butter, sugar, with or without milk components and other food.

(2) White chocolate may contain not more than 5% of milk fat or edible vegetable fat other than cocoa butter.

**Chocolate confectionery.**

**225.** (1) "Chocolate confectionery" shall be any solid or semi-solid product complete in itself and suitable for consumption without further preparation or processing of which the characteristic ingredient is chocolate or cocoa, with or without the addition of nuts or fruits, and includes products made by encrusting sugar confectionery and other ingredients in chocolate, but does not include chocolate, chocolate coated, filled or flavoured biscuits, any type of ice-cream or pharmaceutical products.

(2) The chocolate portion of any chocolate confectionery shall comply with the standards laid down for chocolate in these Regulations.

**FRUIT AND FRUIT PRODUCTS****Raw fruit or fresh fruit.**

**226.** (1) Raw fruit or fresh fruit shall be the fruit that is not dried, pulped, dehydrated, frozen, canned, candied or pickled. It shall not be withered, shrivelled or discoloured.

(2) For the purposes of this regulation, edible food grade wax may be used in the cleaning and preparation of raw fruit for sale.

**Dried fruit.**

**227.** (1) Dried fruit shall be the clean, sound raw fruit that has been prepared and dried under natural or artificially induced conditions.

(2) Dried fruit may contain sugar, glucose, glycerol, sorbitol, edible fat and edible oil and not more than 0.3% liquid paraffin.

(3) For the purposes of this regulation, edible food grade wax may be used in the cleaning and preparation of dried fruit for sale.

(4) Dried fruit may contain permitted preservative and permitted colouring matter, and in the case of dried bananas, it may contain calcium disodium ethylenediamine tetraacetate in a proportion not more than 315 ppm, and ascorbic acid as permitted stabiliser.

**Mixed dried fruit.**

**228.** (1) Mixed dried fruit shall be the product prepared by mixing dried fruits.

(2) Mixed dried fruit —

- (a) shall contain not less than 70% dried fruit; and
- (b) may contain not more than 15% citrus peel.

(3) There shall be written in the label on a package containing mixed dried fruit the words “mixed dried fruit” or “dried (state the names of the fruits)”, as the case may be.

**Candied fruit, glazed fruit or crystallised fruit.**

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

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

(3) Candied cherries may contain permitted colouring matter.

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

**Salted fruit.**

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

(2) Salted fruit may contain permitted preservative.

**Dried salted fruit.**

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

**Candied peel.**

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

(2) Candied peel may contain permitted preservative.

**Canned fruit.**

**233.** (1) Canned fruit shall be the sound fruit of one type, packed in clean containers that are hermetically sealed and processed by heat. Canned fruit may contain sugar and potable water.

(2) Canned fruit may contain permitted stabiliser.

- (3) Canned cherries may contain permitted colouring matter.

**Canned fruit cocktail.**

**234.** (1) Canned fruit cocktail shall be a mixture of 2 or more types of sound fruits packed in clean containers that are hermetically sealed and processed by heat. Canned fruit cocktail may contain sugar and potable water.

- (2) Canned fruit cocktail may contain permitted stabiliser.

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

**Fruit juices.**

**235.** (1) Fruit juice shall be the unfermented liquid extracted from sound, ripe, fresh fruit, with or without sugar, dextrose, invert sugar, liquid glucose, permitted colouring matters, chemical preservatives and ascorbic acid.

- (2) The acidity of the finished product calculated as citric acid monohydrate —

- (a) in the case of pure lemon juice or pulp, shall not be less than 4% (w/v);
- (b) in the case of pure lime juice, shall not be less than 5% (w/v); and
- (c) in the case of other juices, shall not be less than 3.5% (w/v).

(3) Fruit juice which is made by the dilution of concentrated fruit juice shall be fruit juice made by the addition of water to concentrated fruit juice by an amount which is equal to the volume of water originally removed from fruit juice in the making of concentrated fruit juice.

(4) Fruit juice which is made by the dilution of concentrated fruit juice shall be so indicated on the label in letters not less than 3 mm in height.

**Concentrated fruit juice.**

**236.** Concentrated fruit juices shall be fruit juice which has been reduced by the removal of water to a volume not exceeding 50% of its original volume, with or without the addition of ascorbic acid and permitted colouring matters.

**Nectar.**

**237.** (1) Nectar shall be the unfermented pulpy fruit product, intended for direct consumption, obtained by blending the total edible part of a sound and ripe fruit whether concentrated or not, with one or more of the following, namely water, sugar, dextrose, invert sugar, liquid glucose, permitted colouring matter, citric acid, malic acid and tartaric acid.

(2) Nectar may contain ascorbic acid either as an anti-oxidant or as a vitamin and shall contain no substance other than those mentioned in this regulation.

(3) The percentage by weight of fruit ingredient in the form of puree, pulp, juice or concentrate in nectar shall —

- (a) in the case of citrus fruit nectar, be not less than 50%;
- (b) in the case of peach and pear nectars, be not less than 40%;
- (c) in the case of apricot nectar, be not less than 35%;
- (d) in other nectars, be not less than 25%.

#### **Fruit juice cordials, squashes or syrups.**

**238.** Fruit juice cordials, squashes or syrups shall be composed of the juices of sound fruits, water and sugar, with or without the addition of ascorbic acid, malic acid, tartaric acid, permitted emulsifier or stabiliser, flavouring agent, colouring matter or chemical preservative. They shall contain not less than 15% fruit juice and less than 25% sugar. They may contain glycerine up to and not exceeding a proportion of 10%. They shall contain no other added substance.

#### **Fruit drinks or fruit crushes.**

**239.** Fruit drink or fruit crush shall be the drink for consumption without dilution and shall contain fruit juices.

### **JAMS**

#### **Jams.**

**240.** (1) Jam, conserve or preserve, shall be the product made by processing fresh, canned or dried fruit or fruit pulp, by boiling to a suitable consistency with water, sugar, dextrose, invert sugar or liquid glucose either singly or in combination, with or without citric acid, malic acid or tartaric acid, permitted chemical preservative or colouring matter, pectin in the form of fruit juice or pulp or powder, the sodium, potassium or calcium salts of citric acid, malic acid and tartaric acid, together with sodium hydroxide and sodium bicarbonate.

(2) Jam, conserve or preserve, shall contain not less than 35% (w/w) of the fruits from which it is purported to be made.

(3) Jam shall contain not less than 35% of fruit except that passion fruit jam and ginger jam may contain not less than 6% and 5% fruit respectively.

#### **Fruit jelly.**

**241.** (1) Fruit jelly shall be jam made from pulped fruit that has been strained.

(2) Fruit jelly may contain permitted preservative, permitted colouring matter, permitted flavouring agent and permitted stabiliser.

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**Marmalade.**

**242.** Marmalade shall be the product made from any combination of peel, pulp and juice of the named citrus fruit by boiling to a suitable consistency with water, sugar, dextrose, invert sugar, liquid glucose either singly or in combination, with or without citric acid, malic acid or tartaric acid, lemon or lime juice, pectin in the form of fruit juice or pulp or powder, permitted chemical preservatives or colouring matters, the sodium, potassium or calcium salts of citric acid, malic acid and tartaric acid together with sodium hydroxide and sodium bicarbonate.

**Kaya or egg jam.**

**243.** Kaya or egg jam shall be the product made from egg, sugar, coconut milk (extract of coconut), flavouring, with or without the addition of permitted emulsifier and colouring matter. It shall contain not less than 3% (w/w) protein ( $N \times 6.25$ ) on a dry basis and shall contain not more than 35% (w/w) moisture. It shall contain no added Class II preservatives.

**Pectin.**

**244.** Pectin shall be the product obtained by the dilute acid extraction of apples, citrus peel or other fruits. It may contain permitted preservative.

**Jam setting compound.**

**245.** Jam setting compound shall be a product of pectin and sugar and either citric acid, malic acid or lactic acid. It may contain permitted preservative.

**NON-ALCOHOLIC DRINKS****Natural mineral water.**

**246.** (1) Natural mineral water shall be underground water obtained directly from underground water bearing strata and characterised by its content of certain mineral salts and their relative proportions and the presence of trace elements or other constituents.

(2) No water shall be advertised, labelled or sold as natural mineral water for the purpose of these Regulations unless documentary evidence to the satisfaction of the Director is furnished from the place of origin that the natural mineral water is genuine.

(3) Natural mineral water shall not be subjected to any treatment other than —

(a) the filtration or decanting, preceded, if necessary, be oxygenation, to remove the unstable constituents so long as such treatment does not alter the composition of the natural mineral water in respect of its stable constituents;

(b) the total or partial elimination of carbon dioxide by exclusively physical methods; and



(c) the addition of carbon dioxide, so long as the package containing the natural mineral water is labelled with the appropriate description.

(4) (a) Notwithstanding anything to the contrary in these Regulations, natural mineral water shall contain not more than —

- (i) 0.05 ppm of arsenic;
- (ii) 1 ppm of barium;
- (iii) 0.01 ppm of cadmium;
- (iv) 0.05 ppm of chromium (VI);
- (v) 0.05 ppm of lead;
- (vi) 2 ppm of manganese;
- (vii) 0.001 ppm of mercury;
- (viii) 0.01 ppm selenium;
- (ix) 30 ppm of borate calculated as  $H_3BO_3$ ;
- (x) 0.01 ppm of cyanide calculated as CN;
- (xi) 2 ppm of fluoride calculated as F;
- (xii) 1 ppm of iodine;
- (xiii) 45 ppm of nitrate calculated as  $NO_3$ ;
- (xiv) 0.005 ppm of nitrite calculated as  $NO_2$ ;
- (xv) 3 ppm organic matter calculated as  $O_2$ ; and
- (xvi) 0.05 ppm of sulphide calculated as  $H_2S$ ,

and shall contain no detectable amount of mineral oil, phenolic compounds, surface active agents, pesticides, polynuclear aromatic hydrocarbons and polychlorinated biphenyls.

(b) Notwithstanding anything to the contrary in these Regulations, natural mineral water shall be —

- (i) free from parasites and pathogenic micro-organisms;
- (ii) free from sporulate sulphite-reducing anaerobes in any 50 ml sample examined; and
- (iii) free from *Escherichia coli*, other *coliforms*, *faecal streptococci* and *Pseudomonas aeruginosa* in any 250 ml sample examined.

(5) Prepacked nature mineral water shall bear a label showing —

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(a) the name of the source of water; and

(b) the amount of sodium, calcium, potassium, magnesium, bicarbonates, chloride and sulphates present.

(6) Where the natural mineral water contains more than 600 ppm of sulphate other than calcium sulphate, package containing the natural mineral water shall bear a statement indicating that the natural mineral water may be laxative.

(7) For the purpose of this regulation, natural mineral water includes spring water.

#### **Flavoured cordials or syrups.**

**247.** (1) Flavoured cordial or syrup shall be composed of water and sugar, with or without the addition of fruit juice, ascorbic acid, permitted emulsifiers and stabilisers, colouring matters, flavouring agents and chemical preservatives. They shall contain not less than 25% (w/v) sugar. They may contain glycerine up to and not exceeding a proportion of 10% (w/v). They may contain caffeine-containing plant extract as permitted flavouring agent in proportion not exceeding 1.000 ppm. They shall contain no other added substance.

(2) Any flavoured cordial or syrup shall be labelled in one of the following manners —

(a) (Name of fruit, vegetable or flower) flavoured syrup;

(b) (Name of fruit, vegetable or flower) flavoured cordial; or

(c) Imitation (Name of fruit, vegetable or flower) cordial.

#### **Soya bean milk.**

**248.** Soya bean milk shall be a liquid food made by extraction from sound soya beans. It may contain sugar and harmless botanical substances and shall contain no other substance except permitted stabilisers, emulsifiers and chemical preservatives. The protein content of soya bean milk (total N x 6.25) shall not be less than 2% (w/v).

#### **Flavoured soya bean milk.**

**249.** Flavoured soya bean milk shall be soya bean milk with added permitted flavouring agents and shall comply with the standards laid down for soya bean milk in respect of protein. It may contain permitted colouring matter.

#### **Soft drink.**

**250.** (1) Soft drink shall be any substance in liquid or solid form intended for sale as drink for human consumption, either with or without or after dilution, and includes —

(a) fruit juice cordial, squash or syrup;

- (b) flavoured cordial, squash or syrup;
- (c) any flavoured drink ready for consumption without dilution;
- (d) soda water, Indian or quinine tonic water, and any carbonated water whether flavoured or unflavoured;
- (e) ginger beer and any beverage made from any harmless herbal or botanical substance;
- (f) soya bean milk and soya bean milk drink; and
- (g) fruit drink or fruit crush.

(2) Soft drink does not include —

- (a) water (except as mentioned in paragraph (d) of sub-regulation 1);
- (b) water from natural springs, whether in its natural state or with added mineral substances;
- (c) tea, coffee, cocoa or chocolate, or any preparation of tea, coffee, cocoa or chocolate;
- (d) any egg product;
- (e) any cereal product, except flavoured barley water and cereal products containing alcohol, which are not intoxicating liquor as defined in these Regulations;
- (f) meat, yeast or vegetable extracts, soup or soup mixtures, or any similar product;
- (g) tomato juice, vegetable juice, or any preparation of any such juice or juices;
- (h) intoxicating liquor as defined in these Regulations;
- (i) any other unsweetened drink except soda water; and
- (j) any drink which is capable of being used as a medicine.

**Botanical beverage.**

**251.** (1) Botanical beverage shall be the soft drink composed of potable water, edible portions or extracts of plants or herbs, with or without sugar, glucose or carbon dioxide and includes herbal tea derived from the plant *Mesona chinensis*, chrysanthemum tea derived from the plant *Chrysanthemum morifolium* and herbal beverage.

(2) Botanical beverage may contain permitted preservative, permitted colouring matter, permitted flavouring agent and permitted emulsifier.

(3) For the purposes of sub-regulation (2), only natural flavouring agent may be added to botanical beverage.

(4) There shall be written in the label on a package containing botanical beverage the words “botanical beverage” or “herbal beverage” immediately followed by the name of the botanical source of the beverage, or “(state the name of the botanical source of the beverage) “beverage” or “herbal tea” or “chrysanthemum tea”, as the case may be.

#### **Labelling of non-alcoholic drinks.**

**252.** (1) The term “non-alcoholic” shall be reserved only for those products which contain not more than 0.5% (v/v) alcohol at 20°C.

(2) Any drink for consumption without dilution which incorporates the name of a fruit, vegetable or flower in its name but does not use the juice of that fruit, vegetable or flower shall be labelled in the following manner —

- (a) (Name of fruit, vegetable or flower) flavoured syrup;
- (b) (Name of fruit, vegetable or flower) flavoured drink;
- (c) Imitation (name of fruit, vegetable or flower) drink.

### **ALCOHOLIC DRINKS**

#### **Intoxicating liquors.**

**253.** (1) Intoxicating liquor shall be a liquor of any description containing more than 0.5% (v/v) alcohol at 20°C and which is fit, intended or can by any means be converted for use as a beverage, and includes “toddy” but does not include denatured spirit.

(2) No liquor for which medicinal properties are claimed shall be advertised, labelled or sold as food.

#### **Ale, beer, lager, porter or stout.**

**254.** Ale, beer, lager, porter or stout shall be a fermented liquid containing not less than 1.0% (v/v) alcohol at 20°C. It shall be brewed from a mash of malted or other grain and sugar or dextrose or both, with hops or other harmless vegetable bitters.

#### **Wine.**

**255.** (1) Wine shall be the product solely of the alcoholic fermentation of the juice or must of grapes, with or without the addition of pure grape spirit fortification.

(2) Dry wine means wine produced by complete fermentation of the sugar contained in the juice or must of the grapes from which it is made.

(3) Sweet wine means wine containing sugar derived only from the juice or must of the grapes from which it is made.

(4) In these Regulations, the common name for wine shall also mean any words indicating the specific type of grapes from which the wine is made or the locality from which the grapes used originated or the locality in which the wine was made.

#### **Malt wine.**

**256.** Malt wine or any wine which purports to contain any malt extract shall be wine conforming to the general standard for wine, to which has been added malt extract so that the resultant wine contains not less than 5% (w/v) malt extract.

#### **Quinine wine.**

**257.** Quinine wine shall be wine containing quinine or compounds of quinine (calculated as quinine hydrochloride) in proportion of not less than 0.5 mg per ml and not more than 2.3 mg per ml.

#### **Aromatic wine, wine cocktail and vermouth.**

**258.** Aromatic wine, wine cocktail and vermouth shall be wine to which has been added harmless botanical bitters, aromatics or other permitted flavouring agents. It may be coloured with caramel and may be sweetened with sugar, dextrose, invert sugar, raisins or other dried grapes. It shall contain not more than 24.0% (v/v) alcohol at 20°C.

#### **Port and sherry.**

**259.** Port and sherry shall be fortified wines and shall contain not less than 17.0% (v/v) alcohol at 20°C.

#### **Meat wine or beef wine.**

**260.** Meat wine or beef wine or any wine which purports to contain any extract of meat or beef shall be wine conforming to the general standard for wine, to which has been added meat extract so that the resultant wine contains not less than 2% protein.

#### **Sparkling wine.**

**261.** Sparkling wine shall be wine that contains no carbon dioxide other than that generated intrinsically from ingredients during its manufacture. The word “champagne” shall not be used in respect of produce which is carbonated in any way other than by the traditional method of fermentation in the bottle.

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[Subsidiary]**Carbonated wine.**

**262.** Carbonated wine shall be wine to which industrial carbon dioxide has been artificially added.

**Fruit wine.**

**263.** (1) Fruit wine shall be the product of the alcoholic fermentation of the juice or of the juice and other portions of fruit other than grapes.

(2) No fruit wine shall be labelled with the word “wine” unless the name of the fruit from which it is made immediately precedes word “wine”. The name of the fruit shall be in letters of the same size and colour as the word “wine”.

**Cider or perry.**

**264.** (1) Cider or perry shall be the product of the alcoholic fermentation of the juice or must of sound apples or pears, respectively.

(2) The word “champagne” or any other words of similar meaning shall not be used in reference to cider and perry.

**Sparkling cider or sparkling perry.**

**265.** Sparkling cider or sparkling perry shall be cider or perry that contains no carbon dioxide other than that generated intrinsically from ingredients during its manufacture.

**Aerated cider or aerated perry.**

**266.** Aerated cider or aerated perry means cider or perry that is impregnated either naturally or artificially with carbon dioxide under pressure.

**Honey wine.**

**267.** Honey wine shall be the product of the alcoholic fermentation of honey, with or without the addition of caramel, harmless natural botanical flavours and honey spirit.

**Cereal grain wine and Chinese wine.**

**268.** (1) Cereal grain wine and Chinese wine or “chiew” (“jiu”) or “samsu” shall be the product of the alcoholic fermentation of any wholesome cereal grain.

(2) No cereal grain “wine” or Chinese wine shall be labelled with the word “wine” unless the name of the cereal from which it is made or the Chinese name of the product is spelt out in Malay or English immediately preceding the word “wine”. The names shall be in letters of the same size and colour as those for the word “wine”.

(3) Every container or receptacle containing cereal grain wine or Chinese wine shall bear a label indicating the alcohol content.

**Toddy.**

**269.** Toddy shall be the product obtained from alcoholic fermentation of the sap of the inflorescence of the coconut tree *Cocos nucifera*. It shall contain not less than 7% (v/v) and not more than 10% (v/v) alcohol.

**Brandy.**

**270.** (1) Brandy shall be the alcoholic distillate of the fermentation juice of fresh grapes without the admixture of any other spirits.

(2) Brandy shall contain not less than 40% (v/v) alcohol at 20°C, provided that the spirit strength for brandy accepted by the Director as a liqueur brandy shall contain not less than 39.0% (v/v) alcohol at 20°C in those cases where he is satisfied that the lower spirit strength is due solely to prolonged storage.

(3) Brandy containing less than 60 g of esters calculated as ethyl acetate, contained in 100 litres of absolute alcohol, shall be deemed to be adulterated unless documentary evidence to the satisfaction of the Director is forthcoming from the place of origin of the brandy that the brandy is genuine.

(4) No person shall import, sell, advertise, consign or deliver any brandy which has not been stored in wood for a period of at least 3 years.

**Marc brandy.**

**271.** Marc brandy shall be the potable spirit distilled from the skin and pulp of grapes after the withdrawal of the juice of wine therefrom.

**Fruit brandy.**

**272.** Fruit brandy shall be the alcoholic distillate obtained by the distillation of —

- (a) fruit wine or a mixture of fruit wines;
- (b) a mixture of wine and fruit wine; or
- (c) a fermented mash of sound ripe fruit or mixture of fruits or mixture of such distillates.

**Whisky.**

**273.** (1) Whisky shall be the alcoholic distillate obtained from mash of cereal grain products, with or without the addition of caramel.

(2) Scotch whisky shall mean whisky which has been distilled in Scotland as whisky for domestic consumption in accordance with the laws of United Kingdom.

(3) Flavoured whisky shall be whisky with the addition of permitted flavouring agent.

(4) Whisky shall contain not less than 40.0% (v/v) alcohol at 20°C.

(5) No person shall import, sell, advertise, consign or deliver any whisky which has not been stored in wood for a period of at least 3 years.

### **Rum.**

**274.** (1) Rum shall be the alcoholic distillate obtained from sugarcane products. It may contain caramel and may be flavoured with fruit or other harmless botanical substances or permitted flavouring agents.

(2) Rum shall contain not less than 40.0% (v/v) alcohol at 20°C.

### **Gin.**

**275.** (1) Gin shall be the product made from neutral spirit or suitably rectified spirit flavoured with the volatile products of juniper berries, with or without other natural flavouring agents and may contain sugar.

(2) Dry gin shall be gin to which no sugar has been added.

(3) Gin or all varieties shall contain not less than 40.0% (v/v) alcohol at 20°C.

### **Vodka.**

**276.** (1) Vodka shall be the potable alcoholic beverage obtained from spirit from carbohydrate and shall be without distinctive character, aroma or taste.

(2) Vodka shall contain not less than 37.0% (v/v) alcohol at 20°C.

### **Liqueurs and alcoholic cordials.**

**277.** (1) Liqueurs and alcoholic cordials shall be obtained by the mixing or distillation of spirits, with or over fruits, flowers, leaves or other harmless botanical substances or their juices, or with extracts derived by infusion, percolation or maceration of such botanical substances, with or without permitted flavouring agent and colouring matter, and to which sucrose or dextrose or both have been added in an amount not less than 2.5% (w/v) of the finished product.

(2) Liqueurs and alcoholic cordials shall contain not less than 23% (v/v) alcohol at 20°C.



**Blended liquor.**

**278.** Blended liquor shall be liquor consisting of a blend of a number of liquors each of which separately entitled to the same generic description.

**Shandy.**

**279.** Shandy shall be the product prepared from beer and lemonade. It shall contain not more than 2% (v/v) alcohol and may contain carbon dioxide.

**SALTS****Salts.**

**280.** Salt, other than crude rock salt, shall be crystalline sodium chloride and shall contain on a dry basis —

- (a) not less than 95% sodium chloride;
- (b) not more than 1.4% calcium sulphate;
- (c) not more than 0.5% calcium and magnesium chlorides; and
- (d) not more than 0.1% other matters insoluble in hot decinormal solution of hydrochloric acid.

Where the label contains a statement that the salt is free running the salt may also contain not more than 2% of a permitted anti-caking agent.

**Iodised salt.**

**281.** Iodised salt shall be salt that contains potassium or sodium iodide or iodate in a proportion equivalent to not less than 25 parts of iodide and not more than 40 parts of iodide in every million parts of salt.

**SPICES AND CONDIMENTS****Spices and condiments.**

**282.** Spices and condiments shall be sound, aromatic vegetable substances used for flavouring of food, from which no portion of any oil or other flavouring substance, naturally contained in them, has been removed. The standard specified for the various spices shall apply to spices whether whole, partly ground or in powder form.

[Subsidiary]

**Aniseed.**

**283.** Aniseed shall be the dried, ripe fruit of *Pimpinella anisum*. It shall be free from sand, earth, dirt and shall not be mixed with substituted seeds. It shall contain —

- (a) not more than 5% foreign seeds or matter;
- (b) not more than 9% total ash;
- (c) not more than 1.5% ash insoluble in hydrochloric acid; and
- (d) not less than 2% volatile oil.

**Caraway seed.**

**284.** Caraway seed shall be the dried fruit of the caraway plant and shall contain —

- (a) not more than 10% water;
- (b) not more than 5% foreign seeds;
- (c) not more than 8% total ash; and
- (d) not more than 1.5% ash insoluble in hydrochloric acid.

**Greater Cardamon or Lesser Cardamon.**

**285.** (1) Cardamon or Greater Cardamon, and Cardamon or Lesser Cardamon shall be the dried, almost ripe fruits of the various species of the genus *Amomum* or *Electtaria cardemomum* respectively and shall contain —

- (a) not more than 14% water;
- (b) not more than 8% total ash; and
- (c) not more than 3% ash insoluble in hydrochloric acid.

(2) Greater Cardamon powder shall contain not less than 1% volatile essential oil.

(3) Lesser Cardamon powder shall contain not more than 5% damaged seed or extraneous matter and not less than 3.5% volatile essential oil.

**Celery seed.**

**286.** Celery seed shall be the dried fruit of the celery plant and shall contain —

- (a) not more than 10% total ash;
- (b) not more than 2% ash insoluble in hydrochloric acid; and
- (c) not less than 2% of volatile essential oil.

**Chilli.**

**287.** Chilli shall be the dried, ripe fruit of the genus *Capsicum* and may contain brownish yellow flat seeds and shall be free from insect infestation and extraneous colouring matter. It shall contain —

- (a) not more than 12% water;
- (b) not more than 3% calyces and pedicles;
- (c) not more than 1% foreign organic matter;
- (d) not more than 8% total ash;
- (e) not more than 1.25% ash insoluble in hydrochloric acid;
- (f) not more than 30% crude fibre; and
- (g) not less than 12% non-volatile ether extract.

**Chilli slurry.**

**288.** Chilli slurry or commonly known as “chilli bo” shall be the slurry obtained by grinding the clean, wholesome, fresh or dried chilli with clean potable water. It shall contain not less than 15% chilli. It may contain salt, vinegar and permitted preservative. It shall not contain any other added substance.

**Cinnamon.**

**289.** Cinnamon shall be the dried bark of cultivated varieties of *Cinnamomum zeylanicum*, *Ness* or *C. cassia L.*, from which the outer layers may not have been removed. It shall contain —

- (a) not more than 12% water;
- (b) not more than 5% total ash;
- (c) not more than 2% ash insoluble in hydrochloric acid; and
- (d) not less than 0.5% volatile essential oil.

**Cloves.**

**290.** Cloves shall be the dried flower-buds of *Eugenia caryophyllata*. It shall not contain any exhausted or partly exhausted cloves or any foreign vegetable or mineral substances. It shall contain —

- (a) not more than 12% water;
- (b) not more than 5% clove stem;

- (c) not more than 7% total ash;
- (d) not more than 0.5% ash insoluble in hydrochloric acid; and
- (e) not less than 15% volatile ether extract.

**Coriander.**

**291.** Coriander shall be the dried fruit of the coriander plant and shall contain —

- (a) not more than 12% water;
- (b) not more than 7% total ash;
- (c) not more than 1.5% ash insoluble in hydrochloric acid; and
- (d) not less than 1% volatile essential oil.

**Cumin seed.**

**292.** Cumin seed shall be the dried fruit of *Cuminum cyminum* and shall contain —

- (a) not more than 12% water;
- (b) not more than 5% foreign seeds;
- (c) not more than 9.5% total ash;
- (d) not more than 1.5% ash insoluble in hydrochloric acid; and
- (e) not less than 2% volatile essential oil.

**Black cumin.**

**293.** Black cumin shall be the dried seeds of *Nigella sativa* Linn and shall contain —

- (a) not more than 12% water;
- (b) not more than 5% foreign organic matter;
- (c) not more than 7% total ash;
- (d) not more than 1.25% ash insoluble in hydrochloric acid; and
- (e) not less than 0.5% volatile oil.

**Dill seed.**

**294.** Dill seed shall be the dried fruit of the *Dill* plant and shall contain —

- (a) not more than 10% total ash;

- (b) not more than 3% ash insoluble in hydrochloric acid; and
- (c) not less than 2.5% volatile essential oil.

**Fennel fruit or seeds.**

**295.** Fennel fruit or seeds shall be the dried, ripe fruit of cultivated plants of *Foeniculum vulgare*. It shall be free from sand, earth or other dirt and shall contain —

- (a) not more than 12% water;
- (b) not more than 4% foreign organic matter, seeds or stalks;
- (c) not more than 9% total ash;
- (d) not more than 2% ash insoluble in hydrochloric acid; and
- (e) not less than 4% volatile oil.

**Fenugreek.**

**296.** Fenugreek shall be the dried rip seed of *Trigonella foenum-graecum* and shall be free from insect infestation and shall contain —

- (a) not more than 10% water;
- (b) not more than 5% damaged extraneous weed seeds;
- (c) not more than 5% foreign organic matter;
- (d) not more than 7% total ash; and
- (e) not less than 30% cold water soluble extract.

**Ginger.**

**297.** Ginger shall be the washed and dried or the decorticated and dried rhizome of *Zingiber officinale* and shall be free from damage by pests. It may contain sulphur dioxide as a preservative and shall contain —

- (a) not more than 13% water;
- (b) not more than 4.5% alcohol (90%) soluble extract;
- (c) not more than 7% total ash;
- (d) not less than 1.7% water soluble extract;
- (e) not less than 10% cold water soluble extract;
- (f) not more than 1% lime as calcium oxide; and

- (g) not less than 1% volatile essential oil.

**Mace (Jaitree).**

**298.** Mace (Jaitree) shall be the dried outer coat or arillus of the fruit *Myristica fragrans* and shall not contain the arillus of any other variety of *Myristica* including *M. malabarica* or *Fatua* (Bombay mace) and *M. argentes* (Wild mace). It shall contain —

- (a) not more than 10% water;
- (b) not more than 5% deteriorated article or extraneous or foreign organic matter;
- (c) not more than 3% total ash; and
- (d) not more than 10% crude fibre,

and the non-volatile ethyl ether extract obtained after extraction of mace with petroleum ether shall not exceed 5% and the sum of the non-volatile extracts with petroleum ether and ethyl ether shall not exceed 33%.

**Mustard seed.**

**299.** Mustard seed shall be the dried, ripe seed of *Brassica nigra*, *Brassica juncea* and other allied cultivated varieties of the species belonging to the natural order *Cruciferae* and to the genus *Sinapis* or *Brassica*. It shall include black or brown mustard (*B. nigra*), brown or serepta mustard (*B. besseriana*), white or yellow mustard (*B. alba*) and Indian mustard (*B. juncea*). It shall contain —

- (a) not more than 7% water;
- (b) not more than 5% foreign organic matter, and deteriorated or other seeds;
- (c) not more than 5% total ash;
- (d) not more than 5% ash insoluble in hydrochloric acid; and
- (e) not less than 0.6% volatile essential oil.

**Prepared mustard.**

**300.** Prepared mustard (compound mustard, mustard condiment) shall be made from mustard seed mixed with flour or starch, with or without spices, except that the proportion of flour or starch and spices (if any) shall not together exceed 20% by weight. It shall yield not less than 0.35% allyl isothiocyanate after maceration with water for 2 hours at 37°C.

**Nutmeg.**

**301.** Nutmeg shall be the dried seed (Kernel) of the fruit of *Myristica fragrans*. It shall be free from insect infestation and shall contain —

- (a) not more than 8% water;
- (b) not more than 5% total ash;
- (c) not more than 0.5% ash insoluble in hydrochloric acid;
- (d) not more than 10% crude fibre; and
- (e) not less than 25% non-volatile ether extract.

**Black pepper or pepper corn.**

**302.** Black pepper or pepper corn shall be the sound fruit of *Piper nigrum* and shall contain —

- (a) not more than 14% water;
- (b) not more than 3% deteriorated fruits or any extraneous matter;
- (c) not more than 5% light berries;
- (d) not more than 8% total ash;
- (e) not more than 1.5% ash insoluble in hydrochloric acid;
- (f) not less than 6.75% non-volatile ether extract; and
- (g) not less than 30% starch.

**White pepper.**

**303.** White pepper shall be the dried, mature berry of *Piper nigrum* L. from which the outer coating or the outer and inner coating are removed and shall contain —

- (a) not more than 12.5% water;
- (b) not more than 5% of crude fibre;
- (c) not more than 3.5% of total ash;
- (d) not more than 0.3% of ash insoluble in hydrochloric acid;
- (e) not less than 7% of non-volatile ether extract; and
- (f) not less than 52% pepper starch.

**Star anise.**

**304.** Star anise shall be the dried, ripe fruit of *Illicium verum* Hooker filius. It shall be free from admixture by *Illicium anisatum* Linn.

[Subsidiary]

**Turmeric.**

**305.** Turmeric shall be the dried rhizome or bulbous root of *Curcuma longa* and shall include turmeric in whatever form. It shall be free from damage by pest. It shall not contain lead chromate or artificial colouring matter and shall not contain more than 2.5 ppm of lead. It shall conform to the following standards —

- (a) the characteristic boric acid test shall be positive;
- (b) the total ash shall not be more than 7%; and
- (c) the ash insoluble in hydrochloric acid shall not exceed 1.5%.

**Pimento.**

**306.** Pimento shall be the dried, ripe fruit of the plant *Pimento officinalis* and shall contain —

- (a) not more than 7% total ash; and
- (b) not less than 2.4% volatile essential oil.

**Saffron.**

**307.** Saffron shall be the dried stigmata or top of style of flower of the plant *Crocus sativus* and shall contain —

- (a) not more than 8% total ash;
- (b) not more than 1.5% of ash insoluble in dilute hydrochloric acid;
- (c) not more than 14% of volatile matter of  $103^{\circ}\text{C} \pm 1^{\circ}\text{C}$ .;
- (d) not less than 55% aqueous extract; and
- (e) not less than 2% total nitrogen.

**Curry powder.**

**308.** Curry powder shall be any combination of spices, aromatic seeds and aromatic herbs. It shall contain not less than 85% of spices, aromatic seed and aromatic herbs and shall contain not more than 15% farinaceous matter and salt. It shall contain not more than 0.5% volatile essential oil.



## FLAVOURING ESSENCES OR EXTRACTS

**Almond essence.**

**309.** Almond essence, almond extract or almond flavour shall contain not less than 1% by volume the hydrochloric acid-free volatile oil obtained from the kernels of the bitter almond, apricot or peach.

**Ginger essence.**

**310.** Ginger essence, ginger extract or ginger flavour shall contain in 100 ml the alcohol-soluble matter from not less than 20 g of ginger.

**Lemon essence.**

**311.** Lemon essence, lemon extract or lemon flavour shall be prepared from natural or terpeneless oil of lemon or from lemon peel and shall contain not less than 0.2% citral derived from oil of lemon.

**Lemon oil.**

**312.** Lemon oil or oil of lemon shall be the volatile oil obtained from the fresh peel of the lemon (*Citrus limonum* L.) and shall have —

- (a) a specific gravity at 15.5°C of not less than 0.854 and not more than 0.862;
- (b) an optical rotation at 20°C of not less than +56 degrees and not more than +65 degrees;
- (c) a refractive index at 25°C of not less than 1.470 and not more than 1.480; and
- (d) not less than 3.5% of aldehydes calculated as citral.

**Orange essence.**

**313.** Orange essence, orange extract or orange flavour shall be prepared from sweet orange peel, oil of sweet orange or terpeneless oil of sweet orange and shall correspond in flavouring strength to an alcoholic solution containing 5% by volume of oil of sweet orange, the volatile oil obtained from the fresh peel of *Citrus aurantium* L. that shall have an opticle rotation, at a temperature of 25°C, of not less than +95 degrees using a tube 100 mm in length.

**Peppermint essence.**

**314.** Peppermint essence, peppermint extract or peppermint flavour shall be prepared from peppermint or oil of peppermint, obtained from the leaves and flowering tops of *Mentha piperita* L. or of *Mentha arvensis* De.C., *Var piperascens* Holmes and shall correspond in

[Subsidiary]

flavouring strength to an alcoholic solution of not less than 3% by volume of oil of peppermint, containing not less than 50% free and combined menthol.

**Rose essence.**

**315.** Rose essence, rose extract or rose flavour shall contain not less than 0.4% by volume attar of rose, the volatile oil obtained from the petals of *Rosa damascena* Mill, *R. centifolia* L., or *R. moschata* Herrm.

**Vanilla extract.**

**316.** Vanilla extract, vanilla essence or vanilla flavour shall be prepared from the vanilla bean, the dried, cured fruit of *Vanilla planifolia*, Andrews. It shall yield a lead number of not less than 0.55 as determined by Wichmann's method and shall contain not less than 0.1% vanillin. It shall not contain any foreign substance except sugar and shall not contain less than 2.1 g total solids other than sugar in 100 ml.

**Flavouring essences.**

**317.** Flavouring essences shall comply with regulation 28.

**SPECIAL PURPOSE FOODS****Special purpose food.**

**318.** (1) In these Regulations, "special purpose food" shall be a food named or described as particularly suitable for consumption by persons belonging to a particular class who require special diet. It shall be composed of food substance modified, prepared or compounded so as to possess nutritive and assimilative properties which render it specially suitable for use as food by these persons requiring special diet.

(2) Special purpose food shall include diabetic food, low sodium food, gluten-free food, low protein food, carbohydrate-modified food, low calorie food, energy food, low protein food, infant formula food and formulated food.

(3) Special purpose food, unless otherwise prohibited under these Regulations, may contain vitamins, minerals, amino acids and other nutrient supplements.

**Labelling requirements for special purpose food.**

**319.** (1) Every package of special purpose food, unless otherwise exempted, shall bear a label containing a nutrition information panel in the form specified in the Fourth Schedule or in such other similar form as may be approved by the Director and adequate information to support any claim made for that food.

(2) No package of a special purpose food that contains carbohydrate shall be labelled with the word "sugarless" or "sugar-free" or any words of similar meaning.

**Low-calorie food.**

**320.** (1) Low-calorie food shall be special purpose food that is particularly suitable for persons adopting a restricted calorie diet.

(2) Low-calorie food of the types specified in the first column of the following table shall not have a total caloric value exceeding those shown in the second column of that table in relation to those types —

First column	Second column
Beverage (ready for consumption) .....	8 kcal/100 ml
Bread spreads including jam substitutes .....	100 kcal/100 g
All other foods .....	50 kcal/100 g

(3) Every package of low-calorie food shall be labelled with a nutrition information panel in the form specified in the Fourth Schedule or in such other similar form as may be approved by the Director.

**Diabetic food.**

**321.** (1) Diabetic food shall be special purpose food that is particularly suitable for diabetics.

(2) Every package of diabetic food shall be labelled with a nutrition information panel in the form specified in the Fourth Schedule or in such other similar form as may be approved by the Director and such nutrition information panel shall include a statement as to the nature of the carbohydrates present in the food.

**Infants' food.**

**322.** (1) Infants' food shall be any food described or sold as suitable for infants and shall include infant formula.

(2) In these Regulations, "infant" means a person not more than 12 months of age.

(3) Infants' food other than infant formula shall not contain more than 2% fibre nor any mineral substance insoluble in decinormal hydrochloric acid and shall be free from rancidity.

(4) Infants' food shall not contain added mono-sodium salt of L-glutamic acid; and neither nitrates nor nitrites, other than those present naturally in foods, shall be used in any preparation of infants' food. Infants food shall not contain any chemical preservative.

(5) Infants' food shall be date-marked in accordance with regulation 15.

**Infant formula.**

**323.** (1) Infant formula shall be any food described or sold as an alternative to human milk for the feeding of infants. It shall be a product prepared from milk of cows or other animals or both or from other edible constituents of animals, including fish or plants and which have been proved suitable for infant feeding.

(2) Infant formula prepared in accordance with the directions on the label shall have an energy value of not less than 640 kcal and not more than 720 kcal per litre of the product ready for consumption.

(3) Infant formula shall contain per 100 kcal of intake the following —

(a) not less than 1.8 g and not more than 4 g protein of nutritional quality equivalent to that of casein or greater quantity of other protein in proportion to its nutritional quality. The quality of the protein shall not be less than 85% of that of casein;

(b) not less than 3.3 g and not more than 6 g fat and not less than 0.3 g linoleic acid in the form of glycerides;

(c) not less than 75 mcg and not more than 150 mcg Vitamin A expressed as retinol;

(d) not less than 1 mcg and not more than 2 mcg of Vitamin D;

(e) not less than 8 mg Vitamin C (ascorbic acid);

(f) not less than 40 mcg Vitamin B1 (thiamine);

(g) not less than 60 mcg Vitamin B2 (riboflavin);

(h) not less than 250 mcg nicotinamide;

(i) not less than 35 mcg Vitamin B6. Formulae with a higher protein content than 1.8 g protein/100 kcal shall contain a minimum of 15 mcg Vitamin B6 per gram protein;

(j) not less than 4 mcg folic acid;

(k) not less than 300 mcg pantothenic acid;

(l) not less than 0.15 mcg Vitamin B12;

(m) not less than 4 mcg Vitamin K1;

(n) not less than 1.5 mcg Vitamin H (Biotin);

(o) not less than 0.7 mg Vitamin E (d-tocopherol compounds) per g linoleic acid (or per g polyunsaturated fatty acids, expressed as linoleic acid) but in no case less than 0.7 mg/100 kcal;

(p) not less than 20 mg and not more than 60 mg sodium (Na);

- (q) not less than 80 mg and not more than 200 mg potassium (K);
- (r) not less than 55 mg and not more than 150 mg chloride (Cl);
- (s) not less than 50 mg calcium (Ca) and the (Ca:P.) ration shall be not less than 1.2 and not more than 2.0;
- (t) not less than 25 mg of phosphorus and the (Ca:P.) ration shall be not less than 1.2 and not more than 1.2 and not more than 2.0;
- (u) not less than 6 mg magnesium (Mg);
- (v) not less than 0.15 mg iron (Fe);
- (w) not less than 5 mcg iodine (I);
- (x) not less than 60 mcg copper (Cu);
- (y) not less than 0.5 mg zinc (Zn); and
- (z) not less than 5 mcg manganese (Mn).

(4) For the purpose of calculating the number of kilocalories supplied by a food referred to in this regulation —

- (a) 1 g of any fat in that food shall be deemed to supply 9 kcal;
- (b) 1 g of any protein in that food shall be deemed to supply 4 kcal;
- (c) 1 g of any carbohydrate in that food shall be deemed to supply 4 kcal.

(5) isolated amino acids may be added to infant formula only to improve its nutritional value. Essential amino acids may be added to improve protein quality only in amounts necessary for that purpose. Only natural L-forms of amino acids shall be used.

#### **Infant milk formula or infant milk preparation.**

**324.** Infant milk formula or infant milk preparation shall be infant formula prepared from cow's milk. It may have part or whole of its butterfat replaced by vegetable oils. It shall comply with the standards laid down for infant formula.

#### **Labelling of infant formula.**

**325.** (1) Every package of infant formula, other than infant milk formula, shall bear a label indicating the sources of protein. Such indication shall be printed immediately after the common name "infant formula" or any appropriate designation.

(2) There shall be printed on the label for infant formula —

- (a) directions as to the method of preparing the food;

(b) the amount of energy and the number of grams of protein, fat and carbohydrate per 100 ml or other equivalents of formula prepared in accordance with the directions on the label;

(c) the total quantity of each vitamin and mineral per 100 ml or other equivalents of formula prepared in accordance with the directions on the label;

(d) a statement suggesting the amount of the prepared food to be given each time and the number of times such amount is to be given per day; such statement shall be given for each month of the infants' age up to 6 months;

(e) directions for storage and information regarding its keeping qualities before and after the container has been opened; and

(f) information that infants over the age of 6 months should start to receive supplemental foods in addition to the formula.

## PART VI

### USE OF WATER, ICE OR STEAM

#### Standard for wholesome water, ice or steam.

**326.** (1) Water shall be clean and free from contamination, objectionable taste and odour and shall comply with the standard as prescribed in the Seventeenth Schedule.

(2) In these Regulations any reference to "potable water" shall be taken to be a reference to "water" as specified in sub-regulation (1).

(3) Ice and steam shall be the product derived from water that complies with the standard prescribed in sub-regulation (1).

(4) No person shall use, cause or permit to be used, any water, ice or steam in the preparation of manufacture of any food for sale, unless that water, ice or steam complies with the standard prescribed in this regulation.

(5) No person shall cause or permit any water, ice or steam to come into contact with a food for sale in the course of its preparation, storage, delivery or exposure for sale, unless that water, ice or steam complies with the standard prescribed in this regulation.

## PART VII

### RICE

#### Rice.

**327.** Rice shall be the clean and sound grain of *Oryza sativa* from which the husk has been removed.

**Milled rice.**

**328.** (1) Milled rice shall be the rice grain from which the husk has been removed and separated and the germ and layers of bran wholly or partly removed and separated from the kernels.

(2) Milled rice shall not contain more than 14% water calculated on wet basis.

**PART VIII****MISCELLANEOUS FOODS****Agar.**

**329.** (1) Agar shall be the dried, purified mucilaginous food obtained by aqueous extraction of seaweeds of different species of *Gelidium* and *Gracilaria*.

(2) Agar shall contain on a dry basis —

(a) not more than 7.1% total ash; and

(b) not more than 1% ash insoluble in hydrochloric acid.

(3) Agar shall yield with water a practically colourless and tasteless solution.

**Edible gelatin.**

**330.** (1) Edible gelatin shall be purified food obtained by extraction of such tissues as skin, ligaments and bones of animals. A 5% solution of edible gelatin in warm water shall be free from objectionable taste and offensive odour.

(2) Edible gelatin shall contain —

(a) not more than 18% moisture;

(b) not more than 3.25% total ash; and

(c) not less than 15% nitrogen on a dry basis.

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

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

## FIRST SCHEDULE

Regulation 3

## FEES FOR ANALYSIS, CERTIFICATES ETC.

- |    |  |  |
|----|--|--|
| 1. | Analysis of any food or appliance under section 8 of the Act (including the fee for the prescribed certificate of the results of the analysis where such certificate is given) ..... | The fees chargeable by the Minister of Health. |
| 2. | Copy of results of analysis under section 8 of the Act .....   | \$10.00 per copy.                              |
| 3. | Certified true copy of official documents .....  | \$5.00 per copy.                               |
| 4. | Artificial sweetening substance licence .....  | \$100 per annum.                               |



## SECOND SCHEDULE

Regulation 7(1)

### LABEL FOR FOOD SAMPLE

(Serial No.)

**PUBLIC HEALTH (FOOD) REGULATIONS**  
(regulation 7)  
**LABEL FOR FOOD SAMPLE**

**Sample Reference No.:**  
**Sample of:**  
**Date:**  
**Date and time of collection**

By whom collected

**Designation** \_\_\_\_\_

**Address** \_\_\_\_\_

### Alleged contents of package

From whom obtained

Name \_\_\_\_\_

**Address**

This sample has been obtained in accordance with the provisions of Public Health (Food) Regulations for the purpose of analysis.

(Serial No.)

## PUBLIC HEALTH (FOOD) REGULATIONS (regulation 7)

(Office Stamp)

Sample Reference No. \_\_\_\_\_

Sample of \_\_\_\_\_

Date \_\_\_\_\_

This sample has been obtained in accordance with the provisions of Public Health (Food) Regulations for the purpose of analysis.

(Serial No.)

**PUBLIC HEALTH (FOOD) REGULATIONS**  
(regulation 7)

(Office Stamp)

Sample Reference No. \_\_\_\_\_

Sample of \_\_\_\_\_

Date \_\_\_\_\_

This sample has been obtained in accordance with the provisions of Public Health (Food) Regulations for the purpose of analysis.

(Serial No.)

**PUBLIC HEALTH (FOOD) REGULATIONS**  
(regulation 7)

(Office Stamp)

Sample Reference No. \_\_\_\_\_

Sample of \_\_\_\_\_

Date \_\_\_\_\_

This sample has been obtained in accordance with the provisions of Public Health (Food) Regulations for the purpose of analysis.

(Serial No.)

**PUBLIC HEALTH (FOOD) REGULATIONS**  
(regulation 7)

(Office Stamp)

Sample Reference No. \_\_\_\_\_

Sample of \_\_\_\_\_

Date \_\_\_\_\_

This sample has been obtained in accordance with the provisions of Public Health (Food) Regulations for the purpose of analysis.

## THIRD SCHEDULE

Regulation 9(4)(b)

PERMITTED USE OF GENERAL TERMS IN THE DECLARATION OF  
INGREDIENTS

The following substances may be designated by generic terms in the list of ingredients —

Substance	Generic Terms
Fish, when forming an ingredient of fish products	Fish
Imitation cream, when forming an ingredient of some other food	Imitation cream
Prepared purified starch, when forming an ingredient of some other food except chemically modified starch	Starch
Any deodorised edible vegetable oil, whether hydrogenated or not, when forming an ingredient of any food other than edible fats and oils	Vegetable oil/fat
Herbs, when forming an ingredient of some other food at a level not exceeding 2% by weight of such food	Herbs
Spices, when forming an ingredient of some other food at a level not exceeding 2% by weight of such food	Spices
Colourings, when forming an ingredient of some other food	Colourings/colouring matter
Emulsifiers and stabilisers, when forming an ingredient of some other food	Emulsifiers/stabilisers or emulsifying/stabilising agents
Flavourings, when forming an ingredient of some other food	Natural/artificial essences
Preservatives when forming an ingredient of some other food	Preservative
The following gums — Acacia, karaya, tragacanth, carob, ghatti, guar and xanthan	Edible gum
Any edible animal fats when forming an ingredient of any food	Animal fats.

**FOURTH SCHEDULE**      Regulations 13(1), 14(7)  
14(8), 319(1), 320(3)  
and 321(2)

**FORM FOR NUTRITION INFORMATION PANEL**

**NUTRITION INFORMATION**

Servings per package (here insert number of servings)\*

Serving size: (here insert the serving size)\*

	Per Serving* or	Per 100 g (or 100 ml)
Energy	Kcal, kJ or both	Kcal, kJ or both
Protein	g	g
Fat	g	g
Carbohydrate	g	g
(here insert the nutrients for which nutrition claims are made or any other nutrients to be declared)**		

\* Applicable only if the nutrients are declared on a per serving basis.

\*\* Amounts of sodium, potassium and cholesterol are to be declared in mg.

**FIFTH SCHEDULE** Regulations 15(1), (5) and (8)

**FOOD REQUIRING DATE MARKING**

1. Cream, reduced cream, light cream, whipped cream and sour cream excluding sterilised canned cream.
2. Milk and milk products excluding hard cheese.
3. Pasteurised fruit juice and pasteurised fruit juice drink.
4. Pasteurised vegetable juice and pasteurised vegetable juice drink.
5. Tofu, “tauhu” or “doufu”, a soya beancurd product made of basically soya beans, water and a coagulant, including “egg tofu”, “taukua” or “dougan”, and the soft soya beancurd dessert known as “tauhu” or douhua”, but excluding the oil fried tofu in the form of a pouch known as “taupok”, and the dried beancurd stick.
6. Food which is stored or required to be stored at a chilling temperature to maintain or prolong its durable life but excluding raw fruits and vegetables.
7. Sauces.
8. *Kaya* or egg jam.
9. Peanut butter.
10. Vitaminised fruit juice and vitaminised fruit juice drink.
11. Vitaminised vegetable juice and vitaminised vegetable juice drink.
12. Flour and flour products (including biscuits, bread and kuih-muih).
13. Eggs product.
14. Raisins and sultanas.
15. Chocolate, milk chocolate and those chocolate confectionery in which the characteristic ingredient is chocolate or cocoa, with or without the addition of fruits and nuts.
16. Breakfast – cereal with or without fruit and nuts except those in cans.
17. Infants’ food.
18. Coconut cream, coconut milk, coconut paste, coconut cream powder and desiccated coconut.
19. Edible fats and edible oils.
20. Food additives with a shelf life of less than 18 months.
21. Low energy form of any food which requires date marking.
22. Margarine in non-hermetically sealed containers.
23. Meat product in non-hermetically sealed containers.
24. Non-carbonated pasteurised soft drink and non-carbonated U.H.T. soft drink.
25. Nutrient supplement or preparation of nutrient supplement sold as food.

## SIXTH SCHEDULE

Regulation 22(3)

## PERMITTED ANTI-OXIDANTS

1. Subject to the provisions of paragraph 2 of this Schedule, the article of food specified in column 1 of the following table may have in them or on them the anti-oxidant specified in relation thereto in column 2 in amounts not exceeding the number of parts per million specified in relation thereto in column 3 —

	Column 1	Column 2	Column 3
	Specified Food	Description of Anti-oxidant	Parts per million (estimated by weight)
(a)	Anhydrous edible oils and fats, whether hardened or not, margarine, coconut cream, coconut cream powder, peanut butter, vitamin oils and concentrates containing not more than 30,000 mcg of Vitamin A per gram	Propyl gallate or octyl gallate or dodecyl gallate or any mixture thereof	100
		or	
		Butylated hydroxyanisole (B.H.A.)	200
		or	
		Butylated hydroxytoluene (B.H.T.)	200
		or	
		Isopropyl citrate mixture (including monoisopropyl citrate)	100
		or	
		Any mixture of B.H.A. and B.H.T.	200
		or	
		Any mixture of gallates with B.H.A. or B.H.T. and/or TBHQ	200
		or	
	Tocopherol	2,000	
	or		
	Ascorbic acid	2,000	

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	Column 1	Column 2	Column 3
	Specified Food	Description of Anti-oxidant	Parts per million (estimated by weight)
(b)	Partial Glycerol Esters	Propyl gallate or octyl gallate or dodecyl gallate or any mixture thereof	100
		or	
		Butylated hydroxyanisole (B.H.A.)	200
		or	
		Butylated hydroxytoluene (B.H.T.)	200
		or	
		Isopropyl citrate mixture (including monoisopropyl citrate)	100
		or	
		Any mixture of B.H.A. and B.H.T.	200
(c)	Butter for manufacturing purposes	Propyl gallate or octyl gallate or dodecyl gallate or any mixture thereof	80
		or	
		Butylated hydroxyanisole (B.H.A.)	160
		or	
		Butylated hydroxytoluene (B.H.T.)	160
		or	
		Any mixture of B.H.A. and B.H.T.	160

**LAWS OF BRUNEI**

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*Public Health (Food)*

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[Subsidiary]

	Column 1	Column 2	Column 3
	Specified Food	Description of Anti-oxidant	Parts per million (estimated by weight)
(d)	Essential oils and isolates from the concentrates of essential oils	Propyl gallate or octyl gallate or dodecyl gallate or any mixture thereof  or  Butylated hydroxyanisole (B.H.A.)  or  Butylated hydroxytoluene (B.H.T.)  or  Isopropyl citrate mixture (including monoisopropyl citrate)  or  Any mixture of B.H.A. and B.H.T.	100    200    200    100    200
(e)	Apples and Pears	Ethoxyquin	3
(f)	Preparations containing more than 30,000 mcg of Vitamin A per gram	Butylated hydroxyanisole (B.H.A.)  or  Butylated hydroxytoluene (B.H.T.)  or  Any mixture of B.H.A. and B.H.T.	10 for each 300 mcg of Vitamin A    10 for each 300 mcg of Vitamin A    10 for each 300 mcg of Vitamin A

**LAWS OF BRUNEI**

**[2001 Ed. p. 126**

*Public Health (Food)*

**CAP. 182, Rg 1]**

**[Subsidiary]**

	<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>
	Specified Food	Description of Anti-oxidant	Parts per million (estimated by weight)
(g)	Vitamin oil and concentrate	Propyl gallate or octyl gallate or dodecyl gallate or any mixture thereof	100
		or	
		Butylated hydroxyanisole (B.H.A.)	200
		or	
		Butylated hydroxytoluene (B.H.T.)	200
		or	
		Any mixture of B.H.A. and B.H.T.	200
		or	
		Any mixture of gallates with B.H.A. or B.H.T. and/or TBHQ	Nil
		or	
		Isopropyl citrate mixture (including monoisopropyl citrate)	100
		or	
		Tocopherol	100
		or	
		Ascorbic acid	Nil

NOTE: In place, where the word “Nil” appears, it means that the substance is prohibited in that food.

2. Butylated hydroxyanisole or butylated hydroxytoluene or mixtures thereof within the limits specified in this Schedule may be used in conjunction with propyl gallate or octyl gallate or dodecyl gallate or mixture thereof within the limits specified in this Schedule, provided the total amount of anti-oxidant shall not exceed, in the case of specified foods in items (a) and (b) 300 parts per million, in the case of specified foods in items (c) 240 parts per million and in the case of specified foods in item (d) 300 parts per million.



<b>SEVENTH SCHEDULE</b>	Regulations 22(3) and (3)
<b>PERMITTED ARTIFICIAL SWEETENING SUBSTANCES</b>	

TABLE I

STANDARDS FOR SACCHARIN AND SODIUM SACCHARIN

- (a) Saccharin (2-Sulphobenzoic Imide)
- Saccharin shall contain not less than 99%
- Saccharin on a water-free basis;
- (b) Sodium saccharin (Sodium salt of 2-Sulphobenzoic Imide)
- Sodium saccharin shall contain not less than 99% and not more than 10% anhydrous sodium saccharin on a water-free basis.

TABLE II

STANDARDS FOR ASPARTAME (Aspartyl phenylamine methyl ester)

Aspartame shall contain not less than 98% and not more than 102% of aspartame on a water-free basis.

SPECIFIED FOOD TO WHICH ASPARTAME MAY BE ADDED AND THE MAXIMUM PERMITTED PROPORTION IN EACH CASE

Food	Maximum permitted proportion in parts per million
Low energy soft drink .....	1,000
Other low energy food .....	5,000

# **EIGHTH SCHEDULE**

Regulations 25(3)(b),  
78(3), 79(3) and 82(3)

## **PERMITTED CHEMICAL PRESERVATIVES IN SELECTED FOODS**

	Maximum amount of Chemical Preservative in Parts Per Million						
Selected Foods	Chemical Preservative No. 1	2	3	4	5	6	7
	Calculated as Sulphur dioxide	Benzoic acid	Methyl or Propyl parahydroxy benzoate	Sorbic acid	Propionic acid	Sodium nitrite	Sodium nitrate
Beef burger and similar product	450						
Beer	25	70	70				
Bread					3000		
<i>Budu</i> and sauce of soya bean, oyster and fish	400	1000					
Cabbage, dehydrated	2500						
Candied peel or cut and drained (syruped) peel	100						
Cheese				1000			
Chilli slurry		750					

**EIGHTH SCHEDULE — (Continued)**

Regulations 25(3)(b),  
78(3), 79(3) and 82(3)

**PERMITTED CHEMICAL PRESERVATIVES IN SELECTED FOODS**

	Maximum amount of Chemical Preservative in Parts Per Million						
	Chemical Preservative No. 1	2	3	4	5	6	7
Selected Foods	Calculated as Sulphur dioxide	Benzoic acid	Methyl or Propyl parahydroxy benzoate	Sorbic acid	Propionic acid	Sodium nitrite	Sodium nitrate
Christmas pudding					1000		
Cider	200						
Coconut, desiccated	50						
Cocktail (alcoholic)	120	400					
Coffee (or coffee mixture or liquid extract)		450	450				
Colouring matter, if in the form of a solution of a permitted colouring matter		2000	2000	1000			
Curry paste		350					
Desserts, fruit based, milk and cream	100				300		

**EIGHTH SCHEDULE — (Continued)**

Regulations 25(3)(b),  
78(3), 79(3) and 82(3)

**PERMITTED CHEMICAL PRESERVATIVES IN SELECTED FOODS**

	Maximum amount of Chemical Preservative in Parts Per Million						
	Chemical Preservative No. 1	2	3	4	5	6	7
Selected Foods	Calculated as Sulphur dioxide	Benzoic acid	Methyl or Propyl parahydroxy benzoate	Sorbic acid	Propionic acid	Sodium nitrite	Sodium nitrate
Dextrose anhydrous and dextrose monohydrate	20						
Drinking chocolate concentrated		700	700				
Fermented soya bean product		1000					
Fillings and toppings for flour confectionery (fruit based)	350	800	800	450	1000		
Fish, smoked and cured						10	
Fish paste, <i>belacan</i> , <i>cincalok</i> , <i>otak udang</i> and <i>pekasam</i>		750					

**EIGHTH SCHEDULE — (Continued)**

Regulations 25(3)(b),  
78(3), 79(3) and 82(3)

**PERMITTED CHEMICAL PRESERVATIVES IN SELECTED FOODS**

	Maximum amount of Chemical Preservative in Parts Per Million						
	Chemical Preservative No. 1	2	3	4	5	6	7
Selected Foods	Calculated as Sulphur dioxide	Benzoic acid	Methyl or Propyl parahydroxy benzoate	Sorbic acid	Propionic acid	Sodium nitrite	Sodium nitrate
Flavouring emulsions or flavouring syrup	350	800	800				
Flour confectionery				1000	1000		
Flour (for biscuit and pasty manufacture)	200						
Fructose	20						
Fruits, crystallised, glazed or drained	100	1000	1000	1000			
Fruit or fruit pulp (other than tomato pulp) intended for manufacturing purposes	350	1000		1000			

**EIGHTH SCHEDULE — (Continued)**

Regulations 25(3)(b),  
78(3), 79(3) and 82(3)

**PERMITTED CHEMICAL PRESERVATIVES IN SELECTED FOODS**

	Maximum amount of Chemical Preservative in Parts Per Million						
	Chemical Preservative No. 1	2	3	4	5	6	7
Selected Foods	Calculated as Sulphur dioxide	Benzoic acid	Methyl or Propyl parahydroxy benzoate	Sorbic acid	Propionic acid	Sodium nitrite	Sodium nitrate
Fruit – dried (including raisins and sultanas)	2000			500			
Fruit – preserved	140	350		350			
Fruit juices	120	350		350			
Fruit juices, concentrated	350	800	800	350			
Gelatin	750						
Ginger, dry root	150						
Glucose (including syrup)	40						
High fructose glucose syrup	40						
Icing sugar	20						

**EIGHTH SCHEDULE — (Continued)**

Regulations 25(3)(b),  
78(3), 79(3) and 82(3)

**PERMITTED CHEMICAL PRESERVATIVES IN SELECTED FOODS**

	Maximum amount of Chemical Preservative in Parts Per Million						
	Chemical Preservative No. 1	2	3	4	5	6	7
Selected Foods	Calculated as Sulphur dioxide	Benzoic acid	Methyl or Propyl parahydroxy benzoate	Sorbic acid	Propionic acid	Sodium nitrite	Sodium nitrate
Jam and marmalade including preserves sold for dietetic purposes	100	450		450			
Margarine		1000		1000			
Marzipan and sweetened nut paste				1000			
Meat, canned, cured, pickled, salted or smoked whether cooked or uncooked						125	500
Pectin and jam setting compound	250						
Perry	200			200			

**EIGHTH SCHEDULE — (Continued)**

Regulations 25(3)(b),  
78(3), 79(3) and 82(3)

**PERMITTED CHEMICAL PRESERVATIVES IN SELECTED FOODS**

	Maximum amount of Chemical Preservative in Parts Per Million						
	Chemical Preservative No. 1	2	3	4	5	6	7
Selected Foods	Calculated as Sulphur dioxide	Benzoic acid	Methyl or Propyl parahydroxy benzoate	Sorbic acid	Propionic acid	Sodium nitrite	Sodium nitrate
Pickles	100	250	250	1000			
Potatoes, raw and peeled	50						
Potatoes, dehydrated	550				1000		
Sauces	300	750	250				
Silicon anti-foam emulsion	1000	2000	2000	1000			
Soft drinks for direct consumption	70	160		300			
Soft drinks for consumption after dilution	350	800		800			
Starches, prepared	100						
Starch, hydrolysed (solid)	70						



**EIGHTH SCHEDULE — (Continued)**

Regulations 25(3)(b),  
78(3), 79(3) and 82(3)

**PERMITTED CHEMICAL PRESERVATIVES IN SELECTED FOODS**

	Maximum amount of Chemical Preservative in Parts Per Million						
	Chemical Preservative No. 1	2	3	4	5	6	7
Selected Foods	Calculated as Sulphur dioxide	Benzoic acid	Methyl or Propyl parahydroxy benzoate	Sorbic acid	Propionic acid	Sodium nitrite	Sodium nitrate
Starch, hydrolysed (syrup) (including glucose syrup)	400						
Sugar or sugar syrup	20						
Tomato pulp, paste and puree	100						
Vegetables – dried, salted, pickled, dried salted, dried pickled	2000	800	800	450	1000		
Vinegar	70						
Wine (including alcoholic cordials)	300			200			
Yoghurt	60	120	120				

## NINTH SCHEDULE

Regulation 26(2)

## PART I — SYNTHETIC ORGANIC COLOURS

1. Red Shade:
 

allura red AC	Colour Index 16035
amaranth	Colour Index 16185
carmoisine	Colour Index 14720
erythrosine	Colour Index 45430
ponceau 4R	Colour Index 16255
2. Yellow Shade:
 

sunset yellow FCF	Colour Index 15985
tartrazine	Colour Index 19140
3. Green shade:
 

fast green FCF	Colour Index 42053
green S	Colour Index 44090
4. Blue shade:
 

brilliant blue FCF	Colour Index 42090
indigo carmine	Colour Index 73015
5. Brown shade:
 

chocolate brown HT	Colour Index 20285
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6. Black shade:
 

brilliant black PN	Colour Index 28440
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## PART II — OTHER COLOURS

1. Caramel and the colour obtained from cochineal.
2. The following colouring matters of vegetable origin —
 

any colouring matter natural to edible fruits and vegetables, any colouring matter from flower, leaves, roots and other plant parts which are customarily used in the preparation of food, including alkannet, annatto, carotene, chlorophyll, flavin, indigo, orchid, osage orange, persian berry, safflower, saffron, sandalwood, turmeric; or their pure colouring principles whether isolated from such natural colours or produced synthetically.

**3.** Bole or iron oxide, carbon black (prepared from vegetable source only), titanium dioxide, ultramarine and solely for the external colouring of dragees and the decoration of sugar-coated flour confectionery, silver or aluminium in leaf or powder form.

**4.** The aluminium or calcium salts (lakes) of any of the scheduled water-soluble colours.

**TENTH SCHEDULE**

Regulation 27(2)

**PERMITTED EMULSIFIERS AND PERMITTED STABILISERS**

Acetylated mono-glycerides; lactated mono-diglycerides; tartaric acid glycerides; diacetyl tartaric acid glycerides; citric acid glycerides;

Agar;

Alginic acid; ammonium alginate; calcium alginate; potassium alginate; sodium alginate;

Ammonium salts of phosphatidic acid;

Calcium, trisodium and tripotassium citrate;

Calcium glyconate;

Calcium lactate;

Calcium sulphate;

Carbonates and bicarbonates of sodium, potassium, calcium and ammonium;

Carrageenan;

Caseinate, calcium, sodium and potassium;

Cellulose, methyl, ethyl, methyl ethyl, hydroxy propyl and hydroxy propyl methyl derivatives of; carboxy methyl cellulose;

Dextrin;

Diethyl sodium sulphosuccinate;

Dimethylpolysiloxane;

Flour and starch;

Furcelleran;

Gums, acacia, carob, ghatti, guar, karaya, tragacanth and xanthan;

Lecithin;

Magnesium hydroxide;

Modified starches;

TENTH SCHEDULE — (*Continued*)

Regulation 27(2)

**PERMITTED EMULSIFIERS AND PERMITTED STABILISERS**

Mono and diglycerides of fatty acids;

Nitrous oxide;

Pectin, calcium pectate; sodium pectate;

Phosphoric acid (orthophosphoric acid) and its sodium, potassium and calcium monobasic, dibasic and tribasic salts;

Polyglycerol esters of fatty acids;

Polyglycerol esters of interesterified ricinolenic acid;

Polyoxyethylene sorbitan fatty acid esters;

Potassium acetate;

Potassium and calcium salts of hydrochloric acid;

Potassium nitrate;

Propylene glycol esters of fatty acids;

Propylene glycol alginate;

Quillaia (only in soft drinks, and exceeding 200 ppm);

Silicon dioxide amorphous;

Starches, bleached (with chlorite, hypochlorite, hydrogen peroxide or peracetic acid) and hypochlorite-oxidised; di-starch phosphate prepared using sodium triphosphate, di-starch phosphate prepared using phosphorus oxychloride; phosphated di-starch phosphate; starch acetates; acetylated di-starch glycerol; acetylated di-starch adipate; starches octenyl succinic anhydride modified;

Sodium aluminium phosphate (basic);

Sodium and potassium pyrophosphates (tetrasodium and tetrapotassium diphosphates), sodium and potassium acid pyrophosphates (disodium and dipotassium dihydrogen diphosphate);

Sodium and potassium tripolyphosphates;

Sorbitan fatty acids esters;

Sorbitol;

Sucroglycerides;

Sucrose esters of fatty acids.

**ELEVENTH SCHEDULE**                      Regulations 29(3)  
and (4)  
**PERMITTED FLAVOUR ENHANCER**

**1.**     Mono-sodium salt of L-glutamate acid salt.

The above mentioned flavour enhancer shall contain not less than 99% of the mono-sodium salt of L-glutamate acid on a dry basis and shall have a specific rotation in 0.5% normality hydrochloric acid at a temperature of 25°C of not less than +24.2 degrees and not more than +25.5 degrees. It shall be derived solely from vegetable sources.

**2.**     Sodium or calcium salts of guanylic acid or inosinic acid or combination of these.

The above mentioned flavour enhancers shall contain not less than 97% and not more the equivalent of 102% of sodium or calcium salt of guanylic or inosinic acid calculated on a water-free basis, and derived solely from vegetable sources.

**3.**     Yeast extract or dried inactive yeast or autolysed yeast or a combination of these.

The above mentioned flavour enhancers shall not contain more than 0.04 mg per gram of total folic acid (approximately 0.008 mg of pteroylglutamic acid/g of yeast) and derived solely from *Saccharomyces cerevisiae* or *Saccharomyces fragilis* or torula yeast (*Candida utilis*) or a combination of these.

**TWELFTH SCHEDULE**                      Regulation 31(2)  
**PERMITTED NUTRIENT SUPPLEMENT**

Ascorbic acid;

Ascorbyl palmitate;

Biotin;

Calcium carbonate;

Calcium citrate;

Calcium glycerophosphate;

Calcium oxide;

Calcium pantothenate;

Calcium phosphate (mono-, di- and tri-basic);

Calcium pyrophosphate;

Calcium sulphate;

**TWELFTH SCHEDULE — (*Continued*)**

Regulation 31(2)

**PERMITTED NUTRIENT SUPPLEMENT**

Beta-carotene;

Choline bitartrate;

Choline chloride;

Electrolytic iron;

Ferric phosphate;

Ferric pyrophosphate;

Ferrous gluconate;

Ferrous lactate;

Ferrous sulphate;

Folic acid;

Inositol;

Isoleucine;

Leucine;

Lysine;

Methionine;

Niacin;

Niacinamide;

Nicotinic acid;

Nicotinamide;

D-pantothenic acid;

D-pantothenyl alcohol;

Phenylalanine;

Potassium iodide;

Pyridoxine;

Pyridoxine hydrochloride;

**TWELFTH SCHEDULE — (*Continued*)                      Regulation 31(2)**  
**PERMITTED NUTRIENT SUPPLEMENT**

Pyridoxal;  
Pyridoxamine;  
Riboflavin;  
Riboflavin-5-phosphate;  
Sodium ascorbate;  
Sodium iodide;  
Sodium panthothenate;  
Sodium phosphate (mono-, and tri-basic);  
Thiamine;  
Thiamine hydrochloride;  
Thiamine mononitrate;  
Threonine;  
Tocopherols;  
Alpha-tocopherol acetate;  
Tryptophan;  
Valine;  
Vitamin A;  
Vitamin A acetate;  
Vitamin A alcohol;  
Vitamin A palmitate;  
Vitamin B12;  
Vitamin D2;  
Vitamin D3.

**THIRTEENTH SCHEDULE**

Regulation 34(2)

**PERMITTED GENERAL PURPOSES FOOD ADDITIVES**

Acetic acid;  
Adipic acid;  
Ammonium bicarbonate;  
Ammonium hydroxide;  
Ammonium phosphate (mono- and di-basic);  
Ammonium sulphate;  
Beeswax;  
Calcium carbonate;  
Calcium chloride;  
Calcium citrate;  
Calcium gluconate;  
Calcium hydroxide;  
Calcium lactate;  
Calcium phosphate (mono-, di- and tri-basic);  
Calcium sulphate;  
Carbon dioxide;  
Carnauba wax;  
Citric acid;  
Fumaric acid;  
Glucono delta-lactone;  
Glycerol esters of citric, lactic and tartaric acids;  
Helium;  
High fructose syrup;  
Hydrochloric acid;  
Hydrogen peroxide;



**THIRTEENTH SCHEDULE — (*Continued*)**      Regulation 34(2)

**PERMITTED GENERAL PURPOSES FOOD ADDITIVES**

Lactic acid;  
Magnesium carbonate;  
Magnesium hydroxide;  
Magnesium oxide;  
Magnesium stearate;  
Malic acid;  
Mannitol;  
Nitrogen;  
Nitrous oxide;  
Papain;  
Peracetic acid;  
Phosphoric acid;  
Potassium acid tartrate;  
Potassium bicarbonate;  
Potassium carbonate;  
Potassium citrate;  
Potassium hydroxide;  
Potassium sulphate;  
Propylene glycol;  
Silica aerogel;  
Sodium acetate;  
Sodium chloride;  
Sodium aluminium phosphate;  
Sodium bicarbonate;  
Sodium carbonate;

**THIRTEENTH SCHEDULE — (Continued)** Regulation 34(2)**PERMITTED GENERAL PURPOSES FOOD ADDITIVES**

Sodium citrate;  
 Sodium hydroxide;  
 Sodium phosphate (mono-, di- and tri-basic);  
 Sodium potassium tartrate;  
 Sodium pyrophosphate;  
 Sodium sesquicarbonate;  
 Sodium tartrate;  
 Sorbitol;  
 Succinic acid;  
 Sucrose esters of fatty acids;  
 Sulphuric acid;  
 Sulphurous acid;  
 Tartaric acid;  
 Xylitol.

**FOURTEENTH SCHEDULE**Regulations 36(2)  
and (4)**FOOD WITH MAXIMUM AMOUNTS OF PESTICIDES**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>
Common Name (Chemical name)	Maximum residue limit (ppm)	Type of food
2,4-D	2.0	fruits
(2, 4-dichlorophenoxy acetic acid)	0.5	cereal grains
	0.05	animal meat
	2.0	edible offal of animals
	0.05	dairy products
	0.05	eggs

**FOURTEENTH SCHEDULE — (Continued)** Regulations 36(2)  
and (4)

**FOOD WITH MAXIMUM AMOUNTS OF PESTICIDES**

Column 1	Column 2	Column 3
Common Name (Chemical name)	Maximum residue limit (ppm)	Type of food
acephate	10.0	leafy vegetables
(O, S-dimethyl	5.0	nonleafy vegetables
acetylphosphoramidothioate)	5.0	fruits
	0.5	tubers, bulbs and rhizomes
	0.2	animal meat
	0.2	edible offal of animals
	0.2	fats and oils
	0.1	dairy products
	0.2	eggs
	1.0	soya beans
alachlor	0.01	leafy vegetables
(2-chloro-2', 6'-diethyl-N-	0.01	nonleafy vegetables
methoxymethyl acetanilide)	0.01	cereal grains
	0.001	dairy products
	0.01	nuts
aluminium phosphide	0.1	cereal grains
(aluminium phosphide)	0.1	nuts, coffee beans
amitraz	0.1	animal meat
(N-methylbis (2,4-xylylimino-	0.1	dairy products
methyl) amine)		
amitrole	0.02	leafy vegetables
(1,2,4-triazole-3-ylamine)	0.02	nonleafy vegetables
	0.02	fruits
	0.02	tubers, bulbs and rizomes
	0.02	cereal grains
atrazine	0.1	fruits
(6-chloro-N2-ethyl-N4-isopropyl-	0.01	tubers, bulbs and rhizomes
1,3,5-triazine-2, 4-diamine)	0.1	sugarcane
azinphos-ethyl	0.05	leafy vegetables
(S-(3,4-dihydro-4-oxobenzo[d]-	0.05	nonleafy vegetables
[1,2,3]-triazin-3-ylmethyl) O,	0.05	fruits
O-diethyl phosphorodithionate)		

**FOURTEENTH SCHEDULE — (Continued)**      Regulations 36(2)  
and (4)

**FOOD WITH MAXIMUM AMOUNTS OF PESTICIDES**

Column 1	Column 2	Column 3
Common Name (Chemical name)	Maximum residue limit (ppm)	Type of food
bendiocarb	0.1	nonleafy vegetables
(2,3-isopropylidenedioxyphenyl methylcarbamate)	0.02	fruits
	0.05	cereal grains
	0.05	animal meat
	0.05	fats and oils
	0.05	eggs
benomyl	2.0	leafy vegetables
(Methyl 1-(butylcarbamoyl) benzimidazol-2-ylcarbamate)	2.0	nonleafy vegetables
	2.0	fruits
	2.0	tubers, bulbs and rhizomes
	0.05	cereal grains
	0.05	animal meat
	0.05	dairy products
	0.01	eggs
	0.1	sugarcane, nuts
bromacil	0.04	nonleafy vegetables
(5-bromo-3-sec-butyl-6- methyluracil)	0.04	fruits
captafol	2.0	nonleafy vegetables
(1,2,3,6-tetrahydro-N- (1,1,2,2,-tetrachloroethylthio))	2.0	fruits
	0.5	tubers, bulbs and rhizomes
	0.2	cereal grains
	5.0	spices
	0.1	animal meat
	0.1	fats and oils
	0.1	dairy products
	0.1	eggs
	0.1	marine produces
	0.1	nuts
captan	5.0	leafy vegetables
(1,2,3,6-tetrahydro-N- (trichloromethylthio) phthalimide)	5.0	nonleafy vegetables
	15.0	fruits
	20.0	tubers, bulbs and rhizomes
	10.0	spices

**FOURTEENTH SCHEDULE — (Continued)**      Regulations 36(2)  
and (4)

**FOOD WITH MAXIMUM AMOUNTS OF PESTICIDES**

Column 1	Column 2	Column 3
Common Name (Chemical name)	Maximum residue limit (ppm)	Type of food
carbaryl	10.0	leafy vegetables
(1-naphthyl	3.0	nonleafy vegetables
methylcarbamate)	5.0	fruits
	2.0	tubers, bulbs and rhizomes
	5.0	spices
	0.2	animal meat
	5.0	fats and oils
	0.1	dairy products
	0.5	eggs
carbendazim	5.0	leafy vegetables
(Methyl benzimidazol-2-	1.0	nonleafy vegetables
ylcarbamate)	2.0	fruits
	3.0	tubers, bulbs and rhizomes
	0.5	cereal grains
	0.1	dairy products
	0.1	eggs
	0.2	chestnuts, soya bean
carbofuran	0.5	leaf vegetables
(2, 3-dihydro-2, 2-	0.1	nonleafy vegetables
dimethylbenzofuran-7-yl	0.5	tubers, bulbs and rhizomes
methylcarbamate)	0.1	cereal grains
	0.05	animal meat
	0.05	dairy products
	0.1	sugarcane, coffee bean, nuts
cartap	2.0	leafy vegetables
(S, S'-2-dimethylamino	1.0	fruits
trimethylene bis	0.1	tubers, bulbs and rhizomes
(thiocarbamate))	0.1	cereal grains
	0.1	spices
chinomethionat	0.3	leafy vegetables
(6-methyl-1, 3-dithiolo[4,5-b]	0.1	nonleafy vegetables
quinoxalin-2-one)	0.3	fruits
	0.3	tubers, bulbs and rhizomes
	0.1	cereal grains
	0.05	animal meat
	0.01	dairy products

**FOURTEENTH SCHEDULE — (Continued)** Regulations 36(2)  
and (4)

**FOOD WITH MAXIMUM AMOUNTS OF PESTICIDES**

Column 1	Column 2	Column 3
Common Name (Chemical name)	Maximum residue limit (ppm)	Type of food
chlorothalonil (Tetrachloroisophthalonitrile)	5.0	leafy vegetables
	5.0	nonleafy vegetables
	3.0	fruits
	0.1	tubers, bulbs and rhizomes
	0.2	cereal grains
	0.2	spices
	0.1	peanuts
chlorpyrifos (O, O- diethyl 0,3,5,6- trichloro-2-pyridyl phosphorothioate)	0.1	leafy vegetables
	0.5	nonleafy vegetables
	0.3	fruits
	0.05	tuber, bulbs and rhizomes
	0.1	cereal grains
	0.5	spices
	0.2	animal meat
	0.2	fats and oil
	0.01	dairy products
	0.05	eggs
cypermethrin ((RS)-alpha-cyano-3 phenoxybenzyl (1RS)-cis, trans-3-(2,2-dichlorovinyl)-2, 2-dimethyl- cyclopropanecarboxylate)	1.0	leafy vegetables
	0.2	nonleafy vegetables
	1.0	fruits
	0.01	tubers, bulbs and rhizomes
	0.2	cereal grains
	0.5	spices
	0.05	animal meat
	0.2	fats and oils
	0.01	dairy products
	0.05	soya beans, coffee beans
deltamethrin ((S)-alpha-cyano-3 phenoxy benzyl (1R)-cis-3-(2, 2- dibromovinyl)-2, 2- dimethylcylo propane carboxylate)	0.2	leafy vegetables
	0.01	nonleafy vegetables
	0.01	fruits
	0.01	tubers, bulbs and rhizomes
	2.0	cereals and grains
	0.05	cocoa beans

**FOURTEENTH SCHEDULE — (Continued)**      Regulations 36(2)  
and (4)

**FOOD WITH MAXIMUM AMOUNTS OF PESTICIDES**

Column 1	Column 2	Column 3
Common Name (Chemical name)	Maximum residue limit (ppm)	Type of food
diazinon	0.5	leafy vegetables
(O,O-diethyl 0-2-isopropyl-6-	0.5	nonleafy vegetables
methylpyrimidin-4-yl	0.5	fruits
phosphorothiate)	0.05	tubers, bulbs and rhizomes
	0.1	cereal grains
	0.7	animal meat
	2.0	fats and oils
	0.02	dairy products
dichlorvos	0.1	leafy vegetables
(2,2-dichlorovinyl dimethyl	0.5	nonleafy vegetables
phosphate)	0.1	fruits
	0.5	tubers, bulbs and rhizomes
	0.5	cereal grains
	0.05	animal meat
	0.02	dairy products
	0.05	eggs
	2.0	soya beans, coffee beans, nuts
dimethoate	1.0	leafy vegetables
(O,O-dimethyl S-	1.0	nonleafy vegetables
(methylcarbamoylmethyl)	1.0	fruits
phosphorodithioate)	0.05	tubers, bulbs and rhizomes
	1.0	spices
edifenphos	1.0	cereal grains
(O-ethyl S, S-diphenyl	0.02	animal meat
phosphorodithioate)	0.01	dairy products
	0.01	eggs
fenamiphos	0.05	leafy vegetables
(Ethyl 4-methylthio-m-tolyl	0.2	nonleafy vegetables
isopropylphosphoramidate)	0.05	fruits
	0.1	tubers, bulbs and rhizomes
	0.05	sugarcane, peanuts

**FOURTEENTH SCHEDULE — (Continued)**      Regulations 36(2)  
and (4)

**FOOD WITH MAXIMUM AMOUNTS OF PESTICIDES**

Column 1	Column 2	Column 3
Common Name (Chemical name)	Maximum residue limit (ppm)	Type of food
fenitrothion (O,O-dimethyl 0-4-nitro-m-tolyl phosphorothioate)	0.1	leafy vegetables
	0.5	nonleafy vegetables
	0.5	fruits
	0.5	tubers, bulbs and rhizomes
	0.5	cereal grains
	0.2	spices
	0.05	animal meat
	0.05	fats and oils
	0.002	dairy products
	0.5	dried teas
fenthion (O,O-dimethyl 0-4- methylthio-m-tolyl phosphorothioate)	2.0	leafy vegetables
	1.0	nonleafy vegetables
	0.5	fruits
	0.1	tubers, bulbs and rhizomes
	0.1	cereal grains
	2.0	fats and oils
	0.05	dairy products olives
fentin acetate (Triphenyl tin acetate)	1.0	olives
	0.05	leafy vegetables
	0.05	nonleafy vegetables
	0.05	fruits
	0.1	tubers, bulbs and rhizomes
ferbam analyse as CS <sub>2</sub> (Iron tris (dimethyldithio) carbamate)	0.1	cereal grains
	2.0	leafy vegetables
	2.0	nonleafy vegetables
	2.0	fruits
folpet (N-(trichloromethylthio) phthalimide)	2.0	leafy vegetables
	5.0	nonleafy vegetables
	2.0	fruits
	5.0	tubers, bulbs and rhizomes
	2.0	cereal grains
	2.0	spices
	2.0	animal meat
	2.0	fats and oils
	2.0	eggs
	2.0	marine produces



**FOURTEENTH SCHEDULE — (Continued)** Regulations 36(2)  
and (4)

**FOOD WITH MAXIMUM AMOUNTS OF PESTICIDES**

<b>Column 1</b>	<b>Column 2</b>	<b>Column 3</b>
Common Name (Chemical name)	Maximum residue limit (ppm)	Type of food
formothion	0.1	leafy vegetables
(S-[formyl-(methyl)	0.1	nonleafy vegetables
carbamoyl methyl] O,	0.1	fruits
O-dimethyl	0.1	tubers, bulbs and rhizomes
phosphorodithioate]	0.1	cereal grains
malathion	0.5	leafy vegetables
(diethyl (dimethoxythiophos	0.5	nonleafy vegetables
phorylthio) succinate)	2.0	fruits
	0.5	tubers, bulbs and rhizomes
	8.0	cereal grains
	0.5	spices
	2.0	green beans
mancozeb analyse as CS <sub>2</sub>	2.0	leafy vegetables
(Manganese ethylene bis	2.0	nonleafy vegetables
(dithiocarbamate)	2.0	fruits
(polymeric) complex with	2.0	tubers, bulbs and rhizomes
zinc salt)		
maneb analyse as CS <sub>2</sub>	2.0	leafy vegetables
(Manganese ethylene bis	2.0	nonleafy vegetables
(dithiocarbamate)	2.0	fruits
(polymeric))	2.0	tubers, bulbs and rhizomes
mercaptodimethur	0.1	leafy vegetables
(4-methylthio-3, 5-xylyl	0.1	nonleafy vegetables
methylcarbamate	0.1	fruits
	0.05	animal meat
	0.05	dairy products
	0.05	eggs
matalaxyl	1.0	leafy vegetables
(Methyl N-(2-methoxyacetyl)-	0.5	nonleafy vegetables
N-(2,6 xylyl)-DL-alaninate)	0.1	fruits
	0.1	tubers, bulbs and rhizomes
	0.05	cereal grains
	0.05	sugarbeets, sunflower seeds

**FOURTEENTH SCHEDULE — (Continued)**      Regulations 36(2)  
and (4)

**FOOD WITH MAXIMUM AMOUNTS OF PESTICIDES**

Column 1	Column 2	Column 3
Common Name (Chemical name)	Maximum residue limit (ppm)	Type of food
methamidophos	1.0	leafy vegetables
(O, S-dimethyl	1.0	nonleafy vegetables
phosphoramidothioate)	0.5	fruits
	0.1	tubers, bulbs and rhizomes
	0.01	animal meat
	0.01	dairy product
	0.05	dried soya beans
methidathion	0.2	leafy vegetables
(S-2, 3-dihydro-5-methoxy-2-	0.1	nonleafy vegetables
oxo-1,3,4-thiadiazol-3-	0.1	fruits
ylmethyl O, O-dimethyl	0.02	tubers, bulbs and rhizomes
phosphorodithioate)	0.1	cereal grains
	0.02	animal meat
	0.02	fats and oils
	0.02	eggs
methomyl	0.2	leafy vegetables
(S-methyl N-	0.5	nonleafy vegetables
(methylcarbamoyloxy)	2.0	fruits
thioacetimidate)	0.1	tubers, bulbs and rhizomes
	0.02	animal meat
	0.02	dairy products
methyl bromide	0.1	leafy vegetables
(bromoethane)	0.1	nonleafy vegetables
	0.1	cereal grains
mevinphos	0.5	leafy vegetables
(2-methoxy carbonyl-1-	1.0	nonleafy vegetables
methyl vinyl dimethyl	0.2	fruits
phosphate)	0.1	tubers, bulbs and rhizomes
	0.1	beans

**FOURTEENTH SCHEDULE — (Continued)** Regulations 36(2)  
and (4)

**FOOD WITH MAXIMUM AMOUNTS OF PESTICIDES**

Column 1	Column 2	Column 3
Common Name (Chemical name)	Maximum residue limit (ppm)	Type of food
paraquat (1, 1'-dimethyl-4,4'- bipyridinium ion)	0.05	leafy vegetables
	0.05	nonleafy vegetables
	0.05	fruits
	0.05	tubers, bulbs and rhizomes
	0.05	cereal grains
	0.05	animal meat
	0.01	dairy products
	0.01	eggs
	0.1	soya beans
permethrin (3-phenoxybenzyl (1RS)-cis- trans-3- (2, 2-dichlorovinyl)- 2,2-dimethylcyclopropane carboxylate)	5.0	leafy vegetables
	2.0	nonleafy vegetables
	1.0	fruits
	0.05	tubers, bulbs and rhizomes
	2.0	cereal grains
	0.1	animal meat
	0.1	fats and oils
	0.05	dairy products
	0.1	eggs
	0.05	coffee beans
phosphamidon (2-chloro-2- diethylcarbamoyl-1- methylvinyl dimethylphosphate)	0.15	leafy vegetables
	0.1	nonleafy vegetables
	0.1	fruits
	0.05	tubers, bulbs and rhizomes
	0.1	cereal grains
	0.2	spices
	0.2	beans
piperonyl butoxide (5-[2-(butoxypethoxy) ethoxy methyl]-6-propyl-1, 3- benzodioxole)	8.0	leafy vegetables
	8.0	fruits
	20.0	cereal grains
	0.1	animal meat
	20.0	marine produces
	8.0	nuts, dried vegetables

**FOURTEENTH SCHEDULE — (Continued)** Regulations 36(2)  
and (4)

**FOOD WITH MAXIMUM AMOUNTS OF PESTICIDES**

Column 1	Column 2	Column 3
Common Name (Chemical name)	Maximum residue limit (ppm)	Type of food
primiphos-methyl	2.0	leafy vegetables
(0,2-diethylamino-6-methyl	2.0	nonleafy vegetables
pyrimidin-4-yl O, O-dimethyl	0.5	fruits
phosphorothioate)	0.05	tubers, bulbs and rhizomes
	1.0	cereal grains
	1.0	spices
	0.05	animal meat
	0.05	dairy products
	0.05	eggs
	0.5	beans, dates
propagite	2.0	leafy vegetables
(2-(4-tert-butylphenoxy)-	3.0	fruits
cyclo hexyl prop-2-ynyl	0.1	tubers, bulbs and rhizomes
sulfite)	0.1	cereal grains
	0.1	animal meat
	0.1	fats and oils
	0.08	dairy products
	0.1	eggs
	0.1	nuts, almonds
propineb analyse as CS <sub>2</sub>	2.0	leafy vegetables
(Zinc propylene	2.0	nonleafy vegetables
bis (dithiocarbamate)	2.0	fruits
(polymeric))		
propoxur	3.0	leafy vegetables
(2-isopropoxyphenyl methyl	3.0	nonleafy vegetables
carbamate)	3.0	fruits
	0.5	tubers, bulbs and rhizomes
	0.5	cereal grains
	0.05	animal meat
	0.05	dairy products

**FOURTEENTH SCHEDULE — (Continued)**      Regulations 36(2)  
and (4)

**FOOD WITH MAXIMUM AMOUNTS OF PESTICIDES**

Column 1	Column 2	Column 3
Common Name (Chemical name)	Maximum residue limit (ppm)	Type of food
pyrethrins	1.0	leafy vegetables
(from pyrethrum	1.0	nonleafy vegetables
cinerafolium)	1.0	fruits
	1.0	tubers, bulbs and rhizomes
	3.0	cereal grains
	1.0	spices
	1.0	fats and oils
	3.0	marine produces
	1.0	nuts, dried vegetables
thiometon	0.5	leafy vegetables
(S-2-ethylthioethyl O,	0.5	nonleafy vegetables
O-dimethyl	0.5	fruits
phosphorodithioate)	0.05	tubers, bulbs and rhizomes
	0.05	cereal grains
	0.5	spices
	0.1	cottonseed
thiophanate-methyl	5.0	leafy vegetables
(Dimethyl 4,4'-(O-phenylene)	5.0	nonleafy vegetables
bis(3-thioallophanate))	1.0	fruits
	0.1	cereal grains
	0.1	animal meat
	0.1	fats and oils
thiram analyse as CS <sub>2</sub>	2.0	leafy vegetables
(tetramethylthiuram	2.0	nonleafy vegetables
disulfide)	2.0	fruits
triadimefon	0.5	fruits
(1-(4-chlorophenoxy)-3, 3-	0.2	cereal grains
dimethyl-1-(1H-1,2,4-triazol-	0.1	animal meat
1-yl) butanone)	0.1	dairy products
	0.1	eggs
	0.1	coffee beans

**FOURTEENTH SCHEDULE — (Continued)** Regulations 36(2)  
and (4)

**FOOD WITH MAXIMUM AMOUNTS OF PESTICIDES**

Column 1	Column 2	Column 3
Common Name (Chemical name)	Maximum residue limit (ppm)	Type of food
trichlorofon	0.2	leafy vegetables
(Dimethyl 2,2,2-trichloro-1-hydroxyethylphosphonate)	0.1	nonleafy vegetables
	0.1	fruits
	0.1	tubers, bulbs and rhizomes
	0.15	cereal grains
	1.0	spices
	0.1	animal meat
	0.1	fats and oils
	0.05	dairy products
	0.1	cottonseed, oil seeds
triforine	0.2	nonleafy vegetables
(N, N'-[piperazine-1] 4-diylbis [(trichloromethyl) (methylene)] diformamide)	0.5	fruits
	0.02	cereal grains
zineb analyse as CS <sub>2</sub>	2.0	leafy vegetables
(Zinc ethylene bis (dithiocarbamate) (polymeric))	2.0	nonleafy vegetables
	2.0	fruits
	2.0	cereal grains
ziram analyse as CS <sub>2</sub>	2.0	leafy vegetables
(Zinc bis(dimethyldithiocarbamate))	2.0	nonleafy vegetables
	2.0	fruits
	2.0	cereal grains

**FIFTEENTH SCHEDULE**      Regulations 37(1)  
and (2)

**MAXIMUM PERMITTED PROPORTION OF METAL  
CONTAMINANT IN SPECIFIED FOOD**

**TABLE I**

(1) Food	METAL CONTAMINANT Maximum permitted proportion in parts per million (ppm)							
	(2) Arsenic (As)	(3) Lead (Pb)	(4) Copper (Cu)	(5) Tin (Sn)	(6) Zinc (Zn)	(7) Mercury (Hg)	(8) Cadmium (Cd)	(9) Antimony (Sb)
Flavouring agent .. .. .	1	2	30	40	40	0.05	1	1
Baking powder, cream of tartar	2	2	30	40	40	0.05	1	1
Milk and milk product .. .. .	0.5	1	20	40	40	0.05	1	1
Sweetening substance:								
(i) Sweetening substance other than glycerol, molasses, saccharin and sorbitol .. .. .	1	0.5	20	40	40	0.05	1	1
(ii) Molasses .. .. .	1	2	30	40	40	0.05	1	1
Honey .. .. .	1	2	30	40	40	0.05	1	1
Meat and meat product other than edible gelatin	1	2	20	40	40	0.05	1	1
Edible gelatin .. .. .	2	2	30	40	100	0.05	1	1
Fish and fish product	1	2	30	40	100	0.05	1	1
Edible fat and edible oil .. .. .	0.1	0.1	0.1	40	40	0.05	1	1
Vegetable product and fruit product other than vegetable juice and fruit juice .. .. .	1	2	30	40	40	0.05	1	1
Vegetable juice and fruit juice ..	0.1	0.5	10	40	5	0.05	1	0.15
Potato-pulp, paste and puree .. ..	2	2	100	40	40	0.05	1	1
Tea, tea dust, tea extract and scented tea .. .. .	1	2	150	40	40	0.05	1	1
Coffee, chicory and related product .. .. .	1	2	30	40	40	0.05	1	1
Cocoa and cocoa product .. .. .	1	2	70	40	40	0.05	1	1
Spice other than curry powder ..	5	2	30	40	40	0.05	1	1
Curry powder .. .. .	1	2	30	40	40	0.05	1	1
Sauce .. .. .	1	2	30	40	40	0.05	1	1
Pickle .. .. .	1	2	30	40	40	0.05	1	1
Alcoholic beverage and vinegar	0.2	0.5	5	40	2	0.05	1	0.15
Soft drink:								
(i) For direct consumption .. ..	0.1	0.2	2	40	5	0.05	1	0.15
(ii) After dilution .. .. .	0.5@	1@	10@	40@	25@	0.05@	1@	0.15

TABLE I



**SIXTEENTH SCHEDULE**

Regulation 41(2)

**MICROBIOLOGICAL STANDARD FOR FOOD**

Column 1	Column 2	Column 3
Name of Food	Total Count at 37°C for 48 hours	Coliform Count
Milk powder (including fullcream, half cream, skimmed milk and infant formula)	not more than 100,000 per gram	not more than 50 per gram
Buttermilk powder	not more than 200,000 per gram	not more than 50 per gram
Pasteurised milk	not more than 100,000 per millilitre	not more than 50 per millilitre
Ice-cream	not more than 50,000 per gram	not more than 10 per gram
Cooked crab meat, prawns and shrimps	not more than 500,000 per gram	
Molluscs, ready for consumption	not more than 500,000 per gram	
Fish and fish product ready for consumption, excluding fish any fish product in hermetically sealed containers	not more than 100,000 per gram	
Pastry	not more than 100,000 per gram	
Meat and meat product ready for consumption, excluding meat and meat product in hermetically sealed containers	not more than 1 x 1,000,000 per gram	
Liquid egg, liquid egg yolk and liquid egg white	not more than 50,000 per millilitre	not more than 50 per millilitre
Dried liquid egg, dried liquid egg yolk and dried liquid egg white	not more than 50,000 per gram	not more than 50 per gram
Any solid food ready for consumption not specified above	not more than 100,000 per gram	
Any liquid food ready for consumption not specified above	not more than 100,000 per millilitre	

## SEVENTEENTH SCHEDULE

Regulation 326(1)

## STANDARD FOR WATER

## 1. Physical standard:

Physical properties	Maximum permitted proportion
Colour (True colour unit) .. .. .	15
Turbidity (Nephelometric turbidity unit) .. .. .	5

## 2. Chemical standard:

(a) pH .. .. .	6.5 to 8.5
(b) Chemicals —	

Chemicals	Maximum permitted proportion in parts per million (ppm)
Aluminium (as Al) .. .. .	0.2
Ammonia (as N) .. .. .	0.5
Anionic Detergent (MBAS) .. .. .	1.0
Arsenic (as As) .. .. .	0.05
Biocides (Total) .. .. .	0.1
Cadmium (as Cd) .. .. .	0.005
Carbon chloroform extract .. .. .	0.5
Chloride (as Cl) .. .. .	250
Chloroform .. .. .	0.03
Chromium (as Cr) .. .. .	0.05
Copper (as Cu) .. .. .	1.0
Cyanide (as CN) .. .. .	0.1
Flouride (as F) .. .. .	1.5
Hardness (as CaCo <sub>3</sub> ) .. .. .	500
Iron (as Fe) .. .. .	0.3
Lead (as Pb) .. .. .	0.05
Manganese (as Mn) .. .. .	0.1
Mercury (as Hg) .. .. .	0.001
Mineral oil .. .. .	0.3
Nitrate (as N) .. .. .	10
Phosphate (PO <sub>4</sub> ) .. .. .	0.2
Residual chlorine (Free) .. .. .	0.1
Selenium (Se) .. .. .	0.1
Silver (as Ag) .. .. .	0.05
Sodium (as Na) .. .. .	200
Sulphate (as So <sub>4</sub> ) .. .. .	400
Zinc (as Zn) .. .. .	5

**SEVENTEENTH SCHEDULE — (Continued)**      Regulation 326(1)

**STANDARD FOR WATER**

(c) Pesticides

Pesticides	Maximum permitted proportion in parts per million (ppm)
Aldrin Dieldrin .. .. .	0.00003
Chlordane .. .. .	0.00003
2, 4-D .. .. .	1.0
DDT .. .. .	0.001
Heptachlor and Heptachlor Epoxide .. .. .	0.00001
Hextachlorobenzene .. .. .	0.001
Lindane .. .. .	0.003
Methoxychlor .. .. .	0.03
Phenol .. .. .	0.002

**3. Bacteriological Standard:**

Bacteria	Method	Count per 100 ml
<i>Coliform</i> organism	1. Multiple tube method (37°C/48 hrs)	(i) shall not exceed 10 (most probable number);  (ii) shall not be detectable in 2 consecutive samples;  (iii) shall not be detectable in 95% of samples throughout a year.
	2. Membrane filter	(i) for samples greater than 20 – shall not exceed 1 colony for average of all monthly samples;  (ii) for samples less than 20 – shall not exceed 4 colonies in more than 1 sample.
<i>Escherichia coli</i> .. ..	Multiple tube method	Nil (most probable number)

**4. Radioactivity**

Gross .. .. .	0.1 Bq/I
Gross .. .. .	1 Bq/I