All you should know before exporting to Singapore
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Introduction

The manufacture, import and sale of food products in Singapore are governed by the Sale of Food Act 2002 and the Food Regulations 2006, administered by its national food safety authority, the Agri Food and Veterinary Authority of Singapore (AVA).

The Sale of Food Act 2002 defines food, prohibits the sale of foods which are contaminated, unsafe or unfit for human consumption, as well as prepacked foods which are not properly labelled or labelled in a misleading manner. It also prohibits use of food appliances which are dangerous or injurious to health. The Act also requires food manufacturers in Singapore to be licensed. In the Act, “food” includes drinks; chewing gum and other products of a like nature and use, and articles and substances used as ingredients in the preparation of food or drink or of such products, but does not include:

- live animals or birds,
- fodder or feeding stuffs for animals, birds or fish, or
- Articles or substances used only as drugs.

The Food Regulations 2006 stipulate food safety and specification standards, permitted additives and their maximum limits; tolerable limits for chemical residues; as well as standards for labelling and advertising. The Regulations are formulated based on recommendations by the Codex Alimentarius Commission (CAC), the international food standards body, and food safety authorities of major developed countries, and are in line with international guidelines. AVA reviews the Regulations regularly to ensure that they continue to be up-to-date, in line with international practice and adequate to safeguard public health.

The Food Regulations

The Food Regulations 2006 can be broadly divided into six major parts covering the following areas:

- Labelling of prepacked food
- Food additives
- Incidental constituents in food
• Food containers
• Irradiated food, and
• Food Commodity Standards.

Labelling of prepacked food

Under the Food Regulations 2006, all prepacked food products for sale in Singapore are required to declare the following information in English on their labels:

- common name
- list of ingredients and additives
- net weight or volume; and
- name and address of manufacturer or packer for locally manufactured food; or country of origin and name and address of the local importer, distributor or agent, for imported food.

Food products with limited shelf-life are to be date-marked with the expiry (use-by) date. They include perishable and short shelf-life products, products whose quality may deteriorate over time, products that are susceptible to contamination, and infant food.

Whenever a nutrition claim is made, the label of the food product shall include a nutrition information panel in the form specified in the Twelfth Schedule of the Food Regulations, specifying the energy value, the amounts of protein, carbohydrate, fat and the amount of any other nutrients for which a nutrition claim is made. Nutrition claims refer to representations which suggest or imply that a food has a nutritive property in terms of energy, salt (sodium or potassium), amino acids, carbohydrates, cholesterol, fats, fatty acids, fibre, protein, starch or sugars, or any other nutrients. Nutrition claims, however, do not refer to claims relating to vitamins or minerals.

Food products with claims made on the presence of vitamins and minerals should contain at least one-sixth of the daily allowance as indicated under Table I for the respective vitamin or mineral, for the reference quantity of the food as indicated in the Regulations. When claims on enrichment or fortification of vitamins and minerals are made, the food products shall contain at least 50% of the daily allowance as indicated under Table I for the respective vitamin or mineral, for the reference quantity of the food.
The Food Regulations do not allow claims of the following nature to be made in both food labels and advertisements:

- claims for therapeutic or prophylactic action;
- claims which could be interpreted as advice of a medical nature from any person;
- claims that a food will prevent, alleviate or cure any disease or condition affecting the human body; and
- claims that health or an improved physical condition may be achieved by consuming any food.

Food additives

In Singapore, food additives are assessed based on their safety as indicated by the acceptable daily intake (ADI) values established by the Joint FAO/WHO Expert Committee on Food Additives (JECFA), acceptance by CAC, as well as their technological justifications. The maximum permitted levels for approved additives are set based on their dietary intake levels by the local population.

The Food Regulations define the following food additives, and stipulate the permitted ones and their respective maximum permissible levels:

- anti-caking agents
- anti-oxidants
- artificial sweetening agents
- chemical preservatives
- colouring matter
- emulsifiers and stabilisers
- flavouring agents
- flavour enhancers
- humectants
- nutrient supplements
- sequestrants
- gaseous packaging agents, and
• general purpose food additives (e.g. calcium carbonate, glycerin, lactic acid and sucrose esters of fatty acids).

Incidental constituents in food

"Incidental constituents in food" or food contaminants refer to 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 of the defined food additives. Contaminants in food can pose serious health hazards, with either long term or short term effects. To safeguard public health, the Food Regulations stipulate the maximum residue limits for pesticides and the maximum permissible levels for heavy metals, and specifies general microbiological standards, for various foods. The presence of antibiotics in food is strictly prohibited. Food contaminated with mycotoxins is also not allowed to be sold.

Irradiated food

The Food Regulations only allow the import and sale of irradiated food products which meet the Codex General Standards for Irradiated Foods, to ensure that the ionising 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. The labels of irradiated food products should clearly indicate that the products have been processed by ionising radiation.

Food containers

The safety of food containers has important implications on public health. Over the years, AVA has been constantly monitoring the safety of various food containers, including ceramic food wares, kitchen utensils made of various materials and disposable food containers. Safety standards for different food containers are also stipulated under the Regulations.
Food Commodity Standards
To protect consumers’ rights and ensure fair practices in the food trade, the Food Regulations stipulates standards for various food products ranging from flour, bakery and cereal products, meat and meat products, fish and fish products, edible fats and oils, milk and milk products, ice cream, frozen confections and related products, sauces, vinegar and relishes, sugar and sugar products, tea, coffee and cocoa, fruit juices and fruit cordials, jams, non-alcoholic drinks, alcoholic drinks, salts, spices and condiments, flavouring essences or extracts, flavour enhancers to special purpose foods.

Other Legislation
In addition to the Sale of Food Act 2002 and the Food Regulations 2006, the Wholesome Meat and Fish Act 2003 is the specific Act to ensure the safety of meat and fish products. Manufacture, import, export, transhipment and transportation of these products are regulated under the regulations made under this Act.

Food Laws
The sale of foods in Singapore is governed by the Sale of Food Act. It is an Act for securing wholesomeness and purity of food and for fixing standards for foods; for preventing the sale or other disposition, or use of articles dangerous or injurious to health; and to provide for the regulation of food establishments. The Subsidiary Legislation of the

Sale of Food Act include:

- Food Regulations
- Sale of Food (Composition of Offences) Regulations
- Sale of Food (Fees) Regulations
- Sale of Food (Food Establishments) Regulations
- Sale of Food (Prohibition of Chewing Gum) Regulations 2003
All food, drinks and edible agricultural products, including food ingredients, whether locally manufactured or imported to Singapore, are required to comply with the prevailing requirements laid down in the Food Regulations.

The Food Regulations lay down specific provisions on the following:

- General requirements for labelling
- Containers to be labelled
- Hampers to be labelled
- Misleading statements
- Date-marking
- Claims as to presence of vitamins and minerals
- Misleading statements in advertisements
- Food and appliances offered as prizes
- Prohibition of importation of non-registered food
- Food additives
- Incidental constituents in food
- Mineral hydrocarbons
- Containers for food
- Irradiated food

The Food Regulations also provide specific product definitions, ingredient content standards and labelling requirements for a wide range of products that fall under the following product categories:

- Flour, bakery and cereal products.
- Aerating ingredients.
- Meat and meat products.
- Fish and fish products.
- Edible fats and oils.
- Milk and milk products.
- Ice cream, frozen confections and related products.
- Sauce, vinegar and relishes.
• Sugar and sugar products.
• Tea, coffee and cocoa.
• Fruit juices and fruit cordials.
• Jams.
• Non-alcoholic drinks.
• Alcoholic drinks.
• Salts.
• Spices and condiments.
• Flavouring essences and extracts.
• Flavour enhancers.
• Special purpose foods.
• Miscellaneous foods.
• Rice.

Special purpose foods include products that are consumed by persons with a special diet. The category includes products such as infant foods and diabetic foods. Miscellaneous foods include products such as agar-agar, custard powder, edible gelatin and fish and prawn crackers.

**Labelling Requirements**

**A. General requirements**

Singapore’s Food Regulations require that all pre-packed food products, including drinks, sold in the Singapore market are properly labelled. The law requires that the following basic labelling information be provided in English:

• Name or description of the product.

The common name of the food or drink or a description which is sufficient to indicate the true nature of the product should be used. If trade marks, brand names or any names not specific to the actual nature of the product appear on the label, they can only be used in conjunction with the proper common name or description of the product.
• List of ingredients.

A complete list of ingredients should be disclosed on each product’s label. If respective quantities are not disclosed they should be listed in descending order of their proportion by weight, i.e. the ingredient listed at the top will be the one that weighed the most. If tartrazine is included in the product, it must be stated in the list of ingredients as “Tartrazine” or Colour (102) or Colour (FD&C Yellow #5) or similar wording.

• Net weight or volume.

The label of all products, except intoxicating liquors and soft drinks, should include an indication of the quantity of the contents. The minimum quantity of the food in the package should be printed on the label, expressed in terms of volumetric measures, (ml, litres) or net weight (g or kg) or any other measure. In the case of a weight measure, suitable words such as “Net” should be used to describe the manner of measurement.

• Wording size for label:

In general, the wording providing consumers with information on product name/description, ingredients, quantity and the disclosure on tartrazine should be printed in letters of not less than 1.5 millimeters in height. However, the letter size varies from product type to product type. For example, the label for milk and milk products must be printed in dark block type on a light colored background or in light block type on a dark background within a surrounding line. The type to be used for stating the equivalent quantities of various types of milk must not be less than 3 mm in height (or if the gross weight of the receptacle does not exceed 330g, 1.5 mm in height. The type to be used for stating other than the equivalent quantities of various types of milk must not be less than 6 mm in height (or if the
gross weight of the receptacle does not exceed 330g, 3 mm in height. U.S. exporters are advised to liaise with their appointed distributors or importers and/or the Food Control Division of the AVA to confirm and clarify the specific requirements for their product labels.

- **Name and address of manufacturer, importer, packer or distributor**

Singapore importers, distributors or agents are required to include their own contact information, e.g. name, street address and phone number, on the package/label for reference by the Singapore authorities and consumers. In some cases, the importer’s details are printed on the label below the foreign manufacturer’s or exporter’s contact details.

Locally manufactured food and drinks are also required to comply with this regulation by including their own contact details on the label.

Telegraphic, facsimile and post office addresses are not acceptable under the Food Regulations.

- **Country of origin of the product**

The labels of imported foods must contain the name of the country of origin. The names of cities, towns or provinces are unacceptable as indications of country of origin under this regulation.

- **Exemptions from labelling requirements**

The labelling requirements do not apply to food weighed, counted or measured in the presence of the purchaser and food which is loosely packed in the retailer’s premises.

The labelling requirements do not apply to sugar confectionery, chocolate and chocolate confectionery except for the requirement covering food which contains synthetic colouring and the name and address of manufacturer, importer, packer or distributor.
The labelling requirements do not apply to bread which is loosely packed in the retailer's premises except for the requirement covering food which contains synthetic colouring, net weight or volume and the name and address of manufacturer, importer, packer or distributor.

- Containers to be labelled

Where food is sold in containers other than in a package, the seller must attach to the containers in which the food is stored a label or statement containing the name or description of the product, list of ingredients, net weight or volume and the name and address of manufacturer, importer, packer or distributor.

Other key points to note about labelling are as follows:

- Declarations about nutritional content and content of vitamins and minerals.

Extensive regulations exist with regard to declarations that are to be made on the labels of products where claims are made about nutritional content and vitamins and minerals.

- If a recipe or pictorial serving suggestion is provided on any label, the label should clearly include the word “Recipe” or phrase “Serving Suggestion” in close proximity to the relevant recipe or picture. These words are to be printed in letters not less than 1.5 millimetres in height.

It should be noted that the Food Control Division of the AVA strictly enforces the labelling laws. The laws also cover certain aspects of advertising of processed food and drinks in Singapore, in particular claims that are made about individual products. Product labels are required to comply with Singapore’s Food Regulations before they are imported into Singapore customs territory. The labelling requirements cover all forms of pre-packed products, including those which are supplied to food service establishments, except for some products which are officially exempt, e.g. foods that are retailed in a loose format.

Currently, many U.S. products can enter with the standard U.S. label although this depends upon whether labels on individual products comply with the regulations covering specific additives, expiry dates and claims about products. For this reason, there may be incidences where specific differences in U.S. and
Singapore laws require a labelling change or additional declaration to be made on a standard U.S. label, e.g. the health claims that are currently permitted by the US FDA that are not yet permitted for use in Singapore. U.S. exporters are advised to liaise with their importers and/or the Food Control Division of the AVA to confirm and clarify the specific requirements for their product labels.

It should be noted that from time to time, new regulations may be introduced which expand on this section of the Food Regulations. U.S. exporters are advised to check with their importers and/or the Food Control Division of the AVA on the latest regulations governing labelling requirements.

B. General requirements relating to raw produce and dressed birds

The Food Regulations also include labelling laws for raw produce and dressed birds. Raw produce is defined as meat, minced or chopped meat, organs, fish, crustaceans and shellfish in a raw, i.e. fresh form. These regulations require that:

• Packages of raw produce must be labelled to disclose 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)”

• Packages containing dressed birds, e.g. chicken, ducks, etc, must be labelled to disclose the date of slaughter.

These regulations are strictly enforced by the AVA.

C. Requirements specific to nutritional labelling

The Food Regulations define "nutrition claim" as a representation that suggests or implies that a food has a nutritive property and includes reference to energy, salt, sodium or potassium, amino acids, carbohydrates,
cholesterol, fats, fatty acids, fiber, protein, starch or sugars or any other nutrient but does not include a statement of ingredients or a declaration or claim relating to a vitamin or mineral.

The Food Regulations require that when nutrition claims are made the product’s label must include a nutrition information panel specified in the regulations (see below) or in other similar form that is acceptable to the Food Control Division of the AVA.

<table>
<thead>
<tr>
<th>Nutrition Information Panel (Specified Form)</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>NUTRITION INFORMATION</strong></td>
</tr>
<tr>
<td>Servings per package <em>(here insert the number of servings per package)</em></td>
</tr>
<tr>
<td>Serving size <em>(here insert the serving size)</em></td>
</tr>
<tr>
<td>Per Serving* or</td>
</tr>
<tr>
<td>Energy</td>
</tr>
<tr>
<td>Protein</td>
</tr>
<tr>
<td>Fat</td>
</tr>
<tr>
<td>Carbohydrate</td>
</tr>
<tr>
<td><em>(here insert the nutrients for which nutrition claims are made or any other nutrients to be declared)</em>**</td>
</tr>
</tbody>
</table>

Notes:
* : Applicable only if the nutrients are declared on a per serving basis.
** : Amounts of sodium, potassium and cholesterol are to be declared in mg.

Source: Food Regulations (Thirteenth Schedule)

Where any label includes a nutrition claim with respect to salt, sodium or potassium but does not include any other nutrition claim, reference to energy or nutrients other than sodium or potassium may be omitted from the label.

This regulation does not apply to any prepacked food which has a total surface area of less than 100 square centimetres and which has included in the label a statement of the quantity of each nutrient in respect of which the nutrient claim is made or 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.
The regulations relating to disclosure about nutrition claims are complex and require consideration on a case by case basis. U.S. exporters are therefore advised to consult their importers and/or the Food Control Division about the contents of their nutrition information panels and compliance with Singapore’s Food Regulations.

D. Health claims and claims about vitamins and minerals

Health claims

The Food Regulations prohibit food product labels from disclosing the following types of claims:

- Claims that a food has therapeutic or prophylactic properties, unless permitted by the authorities.

- Claims that a food will prevent, alleviate or cure any disease or condition affecting the human body. For example, the Food Control Division comment that the phrases “effective in preventing or curing cancer” or “this product lowers the blood pressure” are objectionable claims.

- Claims that a food can improve health or physical condition or performance. For example, the Food Control Division comment that the phrase “a runner can run faster after consuming the food” is objectionable.

Labels cannot include any words, claims (whether explicit or implicit), designs or devices that could be interpreted as advice of a medical nature.

Claims on vitamins and minerals

The Food Regulations contain extensive regulations covering disclosures that are required to be made on the labels of products that claim to contain vitamins and/or minerals or that claim to be rich in vitamins and/or
minerals. For this reason, it is important that U.S. exporters and their Singapore importers review the imported products’ compliance with these regulations on a case by case basis.

In broad terms, the labels of food and drinks that claim to contain or that are claimed to be rich in vitamins and/or minerals are required to include statements to substantiate the claims. Some key points to note are:

• No claim on the presence of vitamins or minerals can be made on the label of any food or drink product unless the manufacturer or supplier can substantiate that the reference quantity of the products set out in Table II of the Food Regulations contains at least one sixth of the daily allowance for specific vitamins or minerals as laid down in Table I of the Food Regulations.

• The wording of these statements is required to make reference to the information in the Table I and Table II to the Food Regulations as well as other regulations regarding special situations regarding vitamin and mineral content.

• Any claim must be declared on the label in one of the following ways:

(a) (here state the quantity of the food) of this food contains (here state the quantity of the 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 Per cent Recommended Daily Allowance

(here state the names of (here state the corresponding per the vitamins/minerals) cent recommended daily allowance of the vitamins/minerals)
Packaging and Container Requirements

Food-packaging materials are regulated in Singapore under the Sale of Food Act and Regulation 37 of the food regulations. According to the Food Control Authority of Singapore, no premarket approval is required for the import and sale of food-packaging materials; thus, the Food Regulations do not contain a positive list of components that are permitted for use in the manufacture of food packaging.

The Food Control Authority has indicated that it has no objection to the use of food-packaging materials when they are designed for packaging food, and there is no likelihood for these materials to impart any harmful substance into the packaged food.

Manufacturers and importers are responsible for conducting their own safety assessments on the materials to ensure that the packaging materials are safe when used as intended. The Food Control Authority recommends relying on international standards, such as those established by the U.S. Food and Drug Administration, when conducting the assessments.

Food Regulation 37, the only regulation that specifically applies to packaging, bans the use of "any appliance, container, or vessel that is intended for use in the storage, preparation or cooking of food, and is ... capable of imparting lead, antimony, arsenic, cadmium, or any other toxic substances to any food stored, prepared, or cooked in it."

Regulation 37 also prohibits the use of food packaging that contains more than 0.5 parts per million vinyl chloride monomer, or any compound known to be carcinogenic, mutagenic, teratogenic, injurious, or otherwise poisonous.

All containers used to pack food and drinks that are capable of being labelled should include a label that complies with the provisions of the Food Regulations.

The Food Regulations include a provision that bans the use of any appliance, container or vessel that is intended for use in storage, preparation or cooking of food if it contains or is capable of imparting lead, antimony, arsenic, cadmium or other toxic substance, including vinyl chloride and products known to be carcinogenic, mutagenic, teratogenic, poisonous or injurious, to any food stored, prepared or cooked in it.
The use of any lead piping for the conveyance of beer, cider or other beverages or liquid food is prohibited.

**Food Additive Regulations**

Foods that contain additives that are not permitted by the Food Regulations are forbidden for sale in Singapore. Trade in food additives, i.e. the import, sale and manufacture of such products, is only allowed only if the additives conform with those listed in the Food Regulations.

If the Food Regulations do not contain reference to a particular additive, the authorities will make reference to the specifications recommended by the Joint Food and Agriculture Organization of the United Nations (FAO) and World Health Organization (WHO) Expert Committee on food additives.

The Food Regulations contain comprehensive regulations relating to food additives and their use in food and drinks manufactured, imported and sold in Singapore. These regulations cover:

- Anti-caking agents, anti-oxidants, anti-foaming agents, artificial sweetening agents (covered elsewhere in this report), chemical preservatives, colouring matter, emulsifiers, stabilisers, flavouring agents, flavour enhancers, humectants, nutrient supplements, sequestrants;

- General purpose additives.

- Gaseous packaging agents.

The regulations provide:

- Official definitions of additives.

- Details of additives that are permitted for use in Singapore, including their permitted uses/proportions of use.

- Specific labelling requirements.

The regulations on food additives are to be read and interpreted with reference to the following detailed schedules to the Food Regulations:
• Fourth Schedule, which covers permitted anti-oxidants, their use and the amounts that are permitted in specific foods, including processed foods, unprocessed foods and some food ingredients.

• Fifth Schedule, which covers a range of specific permitted chemical preservatives, their use and the amounts that are permitted in specific foods, including processed foods, unprocessed foods and some food ingredients. Chemical preservatives are divided into 2 classes:
  o Class I chemical preservatives such as common salt, sugars, vinegars and acids an ethyl alcohol and potable spirits.
  o Class II chemical preservatives are other preservatives which are dealt with in the Fifth Schedule.

• Sixth Schedule, which defines permitted synthetic and other food colors.

• Seventh Schedule, which defines permitted emulsifiers and stabilisers.

• Eight Schedule, which defines permitted nutrient supplements.

• Ninth Schedule, which defines permitted general purpose additives.

• Tenth Schedule, which defines the maximum amount of pesticide content that specific types of food and drinks may contain. Where it is not provided in the Regulations, the pesticide residue contained in any food must not exceed the limits as recommended by the Codex Alimentarius Commission.

• Eleventh Schedule, which defines the maximum amount of arsenic, lead and copper that are permitted in a range of products.

• The Twelfth Schedule, which specifies the bacteriological standards for milk powder, buttermilk powder, pasteurized milk, ice cream, cooked crab meat, prawns and shrimps, molluscs ready for consumption, edible gelatin, fish ready for consumption, pastry, meat ready for consumption, any solid food ready for consumption and any liquid food ready for consumption.

It should be noted that the content of these Schedules will change with time because the authorities periodically update them to take account of new products, new risks and new scientific findings on pesticides and other contaminants in foods. It is therefore recommended that U.S. exporters and their importers review the content of the most up-to-date schedules in liaison (as necessary) with the relevant authorities to ensure that their products fully comply with the Food Regulations.
Pesticide and Other Contaminants

Under the Food Regulations, foods containing incidental constituents are not permitted for import or for sell in Singapore. Incidental constituents are defined as any extraneous substance, toxic substance, pesticide, heavy metal, antibiotic, oestrogen or mycotoxin that may be present in foods.

Foods containing any pesticide residue are not permitted for import or sell, other than those specified and in the proportion as provided in the Tenth Schedule. Where it is not provided in the Tenth Schedule, the pesticide residue contained in any food must not exceed the limits as recommended by the Codex Alimentarius Commission.

Under the regulations, foods containing the following are not permitted for import and sell in Singapore:

- Arsenic, lead and copper in excess of the amounts specified in the Eleventh Schedule.
- Mercury in excess of 0.5 ppm for any fish or fish products and 0.05 ppm for any other food
- Tin in excess of 250 ppm
- Cadmium in excess of 1 ppm for any molluscs and 0.2 ppm for any food
- Antimony in excess of 1 ppm
- Selenium in excess of 1 ppm
- Detectable antibiotic residues or their degradation products in any milk, meat and meat products and in any other food
- Nisin, which have been sufficiently heat processed to destroy spores of Clostridium botulinum, may be used in the preservation of cheese and canned foods.
- Oestrogen residues in any meat or any food
- Detectable amounts of aflatoxins or any other mycotoxins
- Foods that are ready for human consumption must not be contaminated with Escherichia coli exceeding 20 per gm or per ml or with any pathogenic micro-organism.

Other Regulations and Requirements

A. General food control programs
Food control inspections are conducted on manufacturing facilities, warehouses and points of sale. Regular checks are also conducted on Singapore's abattoirs, poultry slaughter houses, meat, fish and food processing establishments and cold stores. Control is supported by food sampling and analysis to ensure compliance with the Sale of Food Act and the food regulations.

B. Food items under intensive checks

Certain food items are subject to intensive inspection upon importation. They include the following items:

<table>
<thead>
<tr>
<th>S/N</th>
<th>Type of Product</th>
<th>Type of Test / Requirements</th>
<th>Submission of Health Certificate / Certificate of Age / Laboratory Test Report To AVA At Point of Import Permit Application</th>
</tr>
</thead>
<tbody>
<tr>
<td>1</td>
<td>Ready-To-Eat Foods</td>
<td>Microbiological Tests:</td>
<td>Either:</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Total colony count</td>
<td>a) Importer to submit laboratory test report; or</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Total coliforms</td>
<td>b) Products may be subjected to inspection and sampling by AVA</td>
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<td></td>
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<td>• Faecal coliforms</td>
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<td>• E. coli 0157</td>
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<td>• Salmonella</td>
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<td>• Staph enterotoxins</td>
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<td>• Bacillus enterotoxins</td>
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<td>• Listeria monocytogenes</td>
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<td>Chemical Tests:</td>
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<td></td>
<td>• Sulphur dioxide</td>
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<td>• Benzoic acid</td>
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<td>• Sorbic acid</td>
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<td>• Boric Acid</td>
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<td>• Synthetic Colours</td>
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<td>Traditional kueh</td>
<td>Microbiological Tests:</td>
<td>Importer must submit microbiological laboratory test report</td>
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</tr>
<tr>
<td></td>
<td></td>
<td>• Total colony count</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td></td>
<td>• Faecal coliforms</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>• E. coli</td>
<td></td>
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<tr>
<td></td>
<td></td>
<td>• Staphylococcus aureus</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Bacillus cereus</td>
<td></td>
</tr>
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</table>

<table>
<thead>
<tr>
<th></th>
<th>Coconut milk, shelled coconut, grated coconut, desiccated coconut</th>
<th>Microbiological Tests:</th>
<th>Importer must submit microbiological laboratory test report. Chemical test report Either:</th>
</tr>
</thead>
<tbody>
<tr>
<td>3</td>
<td></td>
<td>• Total colony count</td>
<td>Either: a) Importer to submit laboratory test report; or b) Products may be subjected to inspection and sampling by AVA</td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Total coliforms</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Faecal coliforms</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>• E. coli</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Salmonella</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Staph enterotoxins</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Sulphur dioxide</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Benzoic acid</td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
<td>• Sorbic acid</td>
<td></td>
</tr>
<tr>
<td>No.</td>
<td>Product Description</td>
<td>Microbiological Tests:</td>
<td>Chemical Tests:</td>
</tr>
<tr>
<td>-----</td>
<td>-------------------------------------------------------------------------------------</td>
<td>----------------------------------------------------------------------------------------</td>
<td>----------------------------------------------------------------------------------</td>
</tr>
<tr>
<td>4</td>
<td>Infant Formula</td>
<td>Total colony count, E. coli, Staph enterotoxins, Salmonella, Bacillus enterotoxins#</td>
<td>Afatoxins M1 &amp; M2, Heavy metals#</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Sterility test for food in hermetically sealed containers</td>
<td>Pesticides residues#, Polychlorinated biphenyls (PCBs)#</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td># Upon request by AVA</td>
</tr>
<tr>
<td>5</td>
<td>Infant cereal</td>
<td>Chemical Tests: Afatoxin B1</td>
<td>Importer must submit chemical laboratory test report</td>
</tr>
<tr>
<td>6</td>
<td>Brandy &amp; Whisky</td>
<td>Certificate of Age (COA)</td>
<td>Importer must submit COA – that the brandy or whisky had been aged in the woods</td>
</tr>
<tr>
<td>7</td>
<td>Minimally processed cut / peeled fruits &amp; vegetables</td>
<td>Microbiological Tests: Total colony count, Faecal coliforms, E. coli, Pesticide Residues Tests: Dithiocarbamates</td>
<td>Ready-to-eat products, Importer must submit microbiological and pesticide residues test reports</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Not ready-to-eat products</td>
</tr>
<tr>
<td>8</td>
<td>Dairy products (pasteurized milk, cheese, butter, ice-cream, yoghurt, milk powder and infant formula only) from Foot-and-Mouth affected countries</td>
<td>Original Health Certificate indicating: Brand name and type of products, Consignment and batch numbers, Product is made from double HTST pasteurised milk OR pH of the finished product is less than 6</td>
<td>Importer must submit original health certificate (or certified true copy) from the Veterinary Authority of the manufacturing country</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>Importer must submit pesticide test report</td>
</tr>
<tr>
<td></td>
<td>Item</td>
<td>Test for</td>
<td>Either:</td>
</tr>
<tr>
<td>---</td>
<td>----------------------------------------------------------------------</td>
<td>-------------------------------</td>
<td>--------------------------------------------------------------------------------------------------</td>
</tr>
<tr>
<td>9</td>
<td>Beancurd sheets, dried beancurd skins, beancurd sticks, beancurd slices, soya protein</td>
<td>Boric acid &amp; sulphur dioxide</td>
<td>a) Importer to submit laboratory test report; or</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>b) Products may be subjected to inspection and sampling by AVA</td>
</tr>
<tr>
<td>10</td>
<td>Porcelain, ceramic food wares</td>
<td>Lead, cadmium</td>
<td>a) Importer to submit laboratory test report; or</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>b) Products may be subjected to inspection and sampling by AVA</td>
</tr>
<tr>
<td>11</td>
<td>Preserved vegetables (pickles)</td>
<td>Sulphur dioxide, sorbic acid, benzoic acid, artificial sweeteners</td>
<td>a) Importer to submit laboratory test report; or</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>b) Products may be subjected to inspection and sampling by AVA</td>
</tr>
<tr>
<td>12</td>
<td>Flour/corn starch</td>
<td>Sulphur dioxide, aflatoxins, benzoic acid, potassium bromate</td>
<td>a) Importer to submit laboratory test report; or</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>b) Products may be subjected to inspection and sampling by AVA</td>
</tr>
<tr>
<td>13</td>
<td>Kernel Nuts, cashew nuts, pistachio</td>
<td>Aflatoxins</td>
<td>a) Importer to submit laboratory test report; or</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>b) Products may be subjected to inspection and sampling by AVA</td>
</tr>
<tr>
<td>14</td>
<td>Maize &amp; corns</td>
<td>Aflatoxins</td>
<td>a) Importer to submit laboratory test report; or</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>b) Products may be subjected to inspection and sampling by AVA</td>
</tr>
</tbody>
</table>
### C. Imports requirements of mineral water/spring water and packaged drinking water

Before any import of mineral water/spring water is permitted, the importer must obtain from the Regulatory Authority (RA) of the country of origin or a competent Conformity Assessment Body (CAB) the following:

(a) An authentication certificate.

(b) A copy of the map showing the location of the source of the natural mineral water/spring water.

A health certificate must accompany each consignment from the RA or CAB giving details of the consignments and certifying that the consignment of the product is safe for human consumption as follows:

(a) Details of the consignment.

(b) Details of results of microbiological analysis.

(c) Details of results of chemical analysis.

(d) The consignment is safe for human consumption.

In the case of packaged drinking water, the importer must obtain form the RA or CAB a statement confirming that the product is produced by an approved manufacturer and stating the name and address of the manufacture. A health certificate must accompany each consignment from the RA or CAB giving details...
of the consignments and certifying that the consignment of the product meets WHO guidelines for Drinking Water Quality and is safe for human consumption.

The importer and competent CAB must ensure that the mineral water/spring water or packaged drinking water manufactured by the approved manufacturer meets the microbiological and chemical standards as laid down by the AVA.

D. Import requirements for irradiated food

The import or sale of food that has been exposed to ionizing radiation is prohibited except under a licence specifically issued by the Food Control Division for each consignment of irradiated food. This law also covers irradiated food ingredients. Every consignment of irradiated food imported to Singapore is required to be certified that:

• The irradiation treatment has been conducted in accordance with the CODEX

Recommended International Code of Practice for the Operation of Radiation Facilities Used for the Treatment of Foods; and

• The irradiated food meets the CODEX General Standards for Irradiated Foods.

Irradiated foods, foods containing irradiated ingredients and irradiated food ingredients are required to clearly disclose on their label that they have been irradiated or contain irradiated products.

E. Import requirements for artificial sweetening agent

A valid licence issued by the Food Control Division is required for:

• The sale, import, usage, advertising, manufacture, consignment or delivery of permitted artificial sweetening agents; and
• The import and sale of food and drinks containing permitted artificial sweetening agents. Currently, the licence is issued on an annual basis, subject to review before renewal and payment of a licence fee. The period of the licence can be varied by the Food Control Division.

Artificial sweetening agents are chemical compounds used for the purpose of sweetening food and drinks. The products that are permitted for sale and use in Singapore are:

• Saccharin.
• Acesulfame-k (Potassium Salt of Acesulfame)
• Sucralose.

Artificial sweetening agents do not include aspartame, any sugar or other carbohydrate or polyhydric alcohols. According to the Food Control Division, polyhydric alcohols include products such as sorbitol, mannitol, isomalt, maltitol, lactitol and xylitol.

Approval of an artificial sweetening agent licence can be obtained if the following conditions are found to be fully satisfied by the Food Control Division:

1. The reason for the use of artificial sweetening agent(s) in food and drink products must be technological justified, e.g. the products are special purpose foods such as low-calorie food or sugar-free food for diabetics.
2. The food containing the artificial sweetening agent(s) must fully comply with the standards as laid down in the Food Regulations.
3. All food containing artificial sweetening agent(s) must be properly labelled.

Labelling provisions for food products containing permitted artificial sweetening agent(s) are to be labelled with the following statement:

"This (here state the name of the food) contains the artificial sweetening agent(s) (here state the name of the artificial sweetening agent(s))".
F. Import requirements for soy sauce and oyster sauce

Soy sauce, oyster sauce and sauces containing soy or oyster sauce as an ingredient must not contain more than 0.02 ppm of 3-monochloropropane-1, 2-diol (3-MCPD). Importers of these products are required to submit analytical reports to the AVA for consideration before importation. The details of the requirements for 3-MCPD laboratory and analytical report may be obtained from the AVA.

G. Import requirements for meat, poultry, fish and their products and fresh fruits and vegetables

The information in the following sections has been taken from the AVA guidance notes on the import of products that fall under its area of jurisdiction.

• Meat & poultry products

The term “Meat products” includes the whole carcass or the parts of any animal or bird. Meat products may be imported in chilled, frozen, processed or canned forms. Meat products are only permitted to be imported into Singapore from approved sources. An up-to-date list of countries approved to export frozen meat to Singapore can be obtained from the AVA website, www.ava.gov.sg.

Every consignment of meat products imported must be accompanied by an export health certificate issued by the relevant federal or state veterinary authorities of the country of origin. Other supporting documents like bills of lading, airway bills and invoices should also be submitted.

Every consignment of meat products imported will be inspected by the AVA before sale is permitted. Traders are required to contact the Meat & Fish Import Inspection Branch to arrange for the inspection. Samples may be taken for laboratory analysis.

Meat products imported into Singapore must be shipped direct. All imports are subject to compliance with prevailing regulations laid down by the AVA. Veterinary requirements governing importation and the lists of establishments approved to export meat to Singapore are available on request from the AVA.
Every carton and basic packaging unit of meat and meat product imported must be labelled with the following particulars:

i. a description of the meat product;
ii. the country from which the meat product originates;
iii. the brand name of the meat product, if any;
iv. the name and designation number of the processing establishment in which, and the date on which, the meat product was processed, if applicable;
v. in the case of a meat product, the name and designation number of the slaughterhouse in which the animals used in the production of such meat product were slaughtered and the date of the slaughter;
vi. the name and designation number of the establishment in which, and the date on which, the meat product was packed;

vii. the batch number and, where the meat product is canned, the canning code; and
viii. the net weight of the meat product as contained in each basic packaging unit and outer carton thereof.

• Fish products

Fish products refer to any of the varieties of marine, brackish water or fresh water fishes, crustacea, aquatic molluscs, turtles, marine sponges, trepang and any other form of aquatic life and their young and eggs but do not include the ornamental varieties. Fish products may be in chilled, frozen, processed or canned forms.

Fish products which are wholesome and fit for human consumption may be imported from any country.

Countries which export mollusc and shellfish to Singapore will have to meet the basic requirements of shellfish sanitation program. Live oysters may only be imported from approved sources. The countries approved for such exports are Australia, Canada, France, Ireland, The Netherlands, New Zealand, United Kingdom and USA. The import of chilled shucked raw oyster, chilled cockle meat, chilled cooked prawn/shrimp and chilled crab meat is prohibited.
An import permit, issued by the AVA, is required for every consignment of fish products imported. For high-risk items like live/frozen oysters, frozen blood cockle meat, frozen cooked prawns and frozen cooked crab meat, a health certificate (original) and invoice issued by the relevant government authorities is required. For other fish products, documents such as invoices and airway bills will need to be submitted, if requested by the AVA.

Imported fish products are subject to inspection. Samples may be taken for laboratory analysis. In the case of frozen oysters, frozen blood cockle meat, frozen cooked prawns and frozen cooked crab meat, every consignment imported will be inspected by the AVA before sale is permitted. Traders are required to contact the Meat & Fish Import Inspection Branch to arrange for the inspection.

Imports of fish products, their parts and derivatives listed in CITES Appendix II will require valid CITES permit from the importing and exporting parties. Details of the CITES listing is available from the AVA.

All imports of fish products shall comply with prevailing regulations laid down by the AVA. Health requirements governing the importation of the above mentioned high risk items are available on request from the AVA.

- **Fresh fruits and vegetables**

Fresh fruits and vegetables refer to unprocessed and raw fruits and vegetables without roots which are intended for human consumption. The import, export or transhipment of processed fruits and vegetables are now under the jurisdiction of the AVA. Fresh fruits and vegetables which are fit for human consumption may be imported from any country. All imported fresh fruits and vegetables are subject to inspection. Samples may be taken for laboratory analysis.

All imports of fresh fruits and vegetables shall comply with prevailing regulations laid down by AVA. The products imported shall not contain prescribed pesticide residues or toxic chemical residues. The following information shall be stated on the containers of the fresh fruits and vegetables at the time of import:
• Name and address of the producer of the products;
• Product description; and
• Date of export/packing.

H. Import requirements of livestock

All imported livestock is put through antemortem and postmortem inspection by the AVA.

Upon admission to the abattoir, every animal is thoroughly checked by AVA’s officers to ensure that only well rested and clinically healthy animals are allowed for slaughter. Every carcass and offal is inspected. All diseased carcasses or offals are condemned as unfit for human consumption. Only meat and offal which pass AVA’s inspection is released into the Singapore market.

I. Imports of product samples

Product samples shipped via express mail or parcel post are subject to Singapore’s import regulations. Bona fide trade samples (excluding liquors and tobacco) of a total value not exceeding S$400 may be imported without payment of duty and/or GST. No Customs or IESGP permit is required for the importation. However, supporting documents e.g. invoice, bill of lading/airway bill are required to be produced to Customs at the entry point for verification.

Goods imported for exhibitions are subject to payment of the Goods and Services Tax (GST) of 5 per cent. However, apart from intoxicating liquors and tobacco, goods could be temporarily imported for display or use at exhibitions without payment of GST by either using ATA Carnets or the Temporary Import Scheme.

Other Specific Standards

A. Expiry date marking

Expiry date information is required to be permanently printed or embossed on the labels of food products, along with the particulars of the importers or manufacturers. The Third Schedule to the Food Regulations provides a list of the products which are required to be labelled with an expiry date. Some key points to note are as follows:
• The Food Control Division defines the expiry date of a food product as “the date after which the food, when kept in accordance with any storage conditions indicated on the label of that food, may not retain its normal nature and quality”.
• The expiry date appearing on a product’s label should be qualified by using words such as “USE BY”, “SELL BY”, “EXPIRY BY”, “BEST BEFORE” or words of similar meaning.
• Where the expiry date is dependent upon a particular method of storage, e.g. perishable products such as liquid milk, directions for storage must also be stated on the label or package. The following example is cited by the Food Control Division:

“BEST BEFORE: 31 Oct 99. Store in a cool dry place.”

• The expiry date for short shelf life products must include the day and the month. The year in the expiry date mark of such products is optional. Short shelf products include pasteurised cream, milk and yoghurt, juices, soybean products and other products that require chilling to maintain or prolong its durable life.
• The expiry date of the other foods covered by this regulation must include the month and the year. The day in the expiry date mark of such products is optional. These products include vitaminised fruit and vegetable juices and juice drinks, liquid milk (UHT and sterilised forms but not canned condensed products), flour, salad dressings, mayonnaise, raisins and sultanas, chocolate products, breakfast cereals (except in cans), infants’ food and edible oils.
• The expiry date is required to be clearly displayed on the package in letters not less than 3 millimetres in height.

In addition, any pre-packed food is required to bear a food label with the following information of the food product in English:

1. Common product name.
2. Ingredient listing.
4. Name and address of the local manufacturer for a food of local origin or the importer and the country of origin in the case of an imported food
B. Genetically modified foods

The Genetic Modification Advisory Committee (GMAC) was established in Singapore in April 1999 to ensure public safety, while allowing for the commercial use of GMOs and GMO derived products by companies and research institutions in Singapore. The main objective of GMAC is to oversee and advise on the research and development, production, use, handling and release of GMOs in Singapore, ensuring that these are done in compliance with international standards.

Genetically modified foods are controlled items in Singapore. They are subject to special declaration, review, inspection and testing procedures that are being implemented by the Food Control Division of the AVA.

Regulation and enforcement of the regulations, policies, procedures and practices covering GMOs is performed with reference to the Singapore Guidelines on the Release of Agriculture-Related Genetically Modified Organisms (Issued 20 August 1999). Under the Guidelines:

- All agriculture-related GMOs brought into Singapore by the importer for release should comply with existing national and international regulations.

- Before the release of any agriculture-related GMOs in Singapore, the importer is required to submit a proposal to the GMAC. The importer should consult GMAC to determine the appropriate approval process for the agriculture-related GMOs and the specific information necessary for an assessment.

U.S. exporters and their importers in Singapore can refer to the GMAC for detailed information about the procedures and regulations that affect their GMO food, drink and agrifood products, including those that include GMO ingredients.
C. Special purpose food

Under the Food Regulations, special purpose food is defined as food described as particularly suitable for consumption by persons belonging to a particular class who require a special diet. Such food include diabetic food, low sodium food, gluten-free food, low protein food, carbohydrate-modified food, low calorie energy food, infant formula and formulated food.

Special purpose food may contain, unless prohibited under the Regulations, vitamins, minerals, amino acids and other nutrient supplements.

Every package of special purpose food must bear a label containing a quantitative statement of the ingredients contained in the food and adequate information supporting any claim made for that food.

No package of a special purpose food that contains carbohydrates shall be labelled with the word "sugarless" or "sugar-free" or any words of similar meaning.

Low-calorie food must be labelled with a statement stating the total caloric value in the package of the total calories in each 100 ml or 100 g of the food. Low-calorie foods must not have a total caloric value exceeding those shown below:

Beverages (ready for consumption) - 8 kcal/100ml
Bread spreads including jam substitutes - 100 kcal/100g
All other foods - 50 kcal/100g

Every package of diabetic food must be labeled with a statement indicating the nature of carbohydrate present and the total weights and separate percentages of carbohydrates, protein and fat in the package or the total caloric value in the package.
Every package of infant formula, other than infant milk formula, must have a label indicating the sources of protein. The label must include:

- Instructions for preparing the food,
- The amount of energy and the number of grams of protein, fat and carbohydrate per 100 ml of formula prepared in accordance with the instructions,
- The total quantity of each vitamin and mineral per 100 ml of formula prepared,
- A statement suggesting the amount of the prepared food to be given each time, the number of times such amount should be given per day, with such statements given for each month of the infant’s age up to 6 months,
- Directions for storage and information regarding its keeping qualities before and after opening the container and information that infants over the age of 6 months should start to receive supplemental foods in addition to the formula.

D. Mineral hydrocarbon usage and content

The Food Regulations include comprehensive regulations on mineral hydrocarbon usage and content in foods.

The overriding rule is that mineral hydrocarbons are not permitted for use in the preparation of foods sold in Singapore, including imported products. Some exceptions to this rule, inclusive of related limits on the content of mineral hydrocarbons, based on measurements in terms of parts per hundred or ppm (parts per million), do exist for the following products:

- Dried fruits containing not more than 0.5 part by weight of mineral hydrocarbon per 100 parts by weight of dried fruits.
- Citrus fruits containing not more than 0.1 part by weight of mineral hydrocarbon per 100 parts by weight of citrus fruits.
- Sugar confectionery contain mineral hydrocarbons as a polishing or glazing agent, containing not more than 0.2 part by weight of mineral hydrocarbon per 100 parts by weight of such confectionery.
• Chewing compounds that contain no more than 60 parts by weight of solid mineral hydrocarbons per 100 parts by weight of chewing compound.
• Whole pressed cheese or portions that contain mineral hydrocarbons on their rind.
• Eggs, i.e. chicken or duck that have been dipped in mineral hydrocarbons as a preservative, which must be marked with the word "SEALED" on the shell.
• Other foods that may have been necessarily exposed to mineral hydrocarbons during the course of their preparation.
• Foods that contain residues of mineral hydrocarbons as a result of the use of a solvent in their manufacturing process, e.g. decaffeinated coffee products, spice oleoresins, edible vegetable oil.

U.S. exporters and their importers that deal in products which may contain mineral hydrocarbons should make specific reference to Regulation 36 titled “Mineral Hydrocarbons” (With necessary reference to the Food Control Division) to ensure that the products being exported to Singapore fully comply with the law on content and usage of these products.

Trademark Laws in Singapore

The basic trademark laws are laid down in the Trade Marks Act (Cap 332, 1999 Edition). The main government agency to contact for trademarks is the Intellectual Property Office of Singapore, Ministry of Law.

Under this law, trademarks broadly include words, letters, names, signatures, numerals, devices, brands, labels, tickets, shapes, colors, sound, smell, shape, logo, picture, aspect of packaging or any combination of these. Any person or corporation, whether local or foreign, who claims to be the proprietor of a trademark used or proposed to be used by him in Singapore, may file an application for the registration of the trade mark at the Trade Mark Registry at the Intellectual Property Office of Singapore (IPOS). A trademark registration is valid for only 10 years. It can be renewed for another 10 years after the end of each 10 year period.
A trademark will not be registered by the Trademark registry if:

1. The trademark is not distinctive and capable of distinguishing the goods and/or services from other similar goods and/or services.
2. Another owner has already registered a trademark similar to the applicant's trademark.

Trademarks that cannot be registered under the trademark law in Singapore are:

- Descriptive marks.
- Marks "common to the trade".
- Marks contrary to public policy or morality.
- Deceptive marks.

Singapore is a member of the Madrid Protocol. This allows Singapore trademark owners to file an international application with the IPOS in Singapore and the trademark is deemed to be registered in the applicable countries under the Madrid Protocol. An international application designating Singapore under the Madrid Protocol is treated in the same manner as Singapore national applications and is therefore granted the same protection under the Trade Marks Act.

It is not compulsory to register a trademark in Singapore. The Intellectual Property Office of Singapore comment that:

- Where a trademark remains unregistered, the owner must rely on the common law action in cases where other persons/corporations use his trademark without permission. Such legal action can involve long and costly litigation.

- Registration of a trademark provides its owner with a statutory monopoly over the trademark. As a result, he can sue for infringement of his registered trademark if someone else uses the same or similar mark on the same or similar goods and/or services in respect of which the mark is registered.

U.S. manufacturers, exporters and their agents should refer to the Trade Mark Act and/or the Intellectual Property Office of Singapore for further information on this matter.
Import Procedures

The Food Control Division (FCD) of the AVA is responsible for the control of food safety, licensing and inspection of food in Singapore and for control of imports. FCD advise that:

• Importers of processed food and drinks to Singapore are required to be registered with the FCD. Upon registration, an AVA Registration Number will be allocated to the registered importer.

• Registration of importers is free and any person/business that is registered under Singapore’s Business Registration Act or Companies Act is eligible to apply.

• The registered importer must declare the Registration Number, the respective HS codes and Product Codes when applying for an import permit. Any company importing processed food that did not declare the Registration Number, HS Codes and Product Codes or declare it wrongly will have their permit applications rejected.

• The FCD’s registration covers one year for each product being imported.

• An import permit from the AVA is required for every import consignment of processed food products. The responsibility is placed on the Singapore importers to ensure that the products imported by them comply with the Sale of Food Act and the Food Regulations.

Food importers are required to maintain documentary evidence that the products they import are produced in an establishment under proper supervision of the competent food authority or which has a quality assurance program acceptable to the AVA.

It should also be noted that:

• The commercial import, sale or advertisement of chewing gum is prohibited in Singapore. However, the import, sale or advertisement of “oral dental gum” products with therapeutic benefits are permitted under
the Sale of Food (Prohibition of Chewing Gum) Regulations 2003 but only for products with a licence granted under the Medicines Act (Cap 176).

• All dutiable goods imported into Singapore are subject to Customs duty and/or Excise duty in accordance with the Schedule to the Singapore Customs Duties Order. All food products with the exception of alcoholic beverages are allowed entry duty free. There are also duties on tobacco and tobacco products. The list of dutiable goods and information on the valuation for duties is available at the Singapore Customs website: www.customs.gov.sg.

• A 5% goods and service tax (GST) is levied on the CIF value of all food, drinks and edible agricultural products destined for the Singapore market. For dutiable goods, the taxable value for GST is calculated based on the CIF (Costs, Insurance and Freight) value plus all duties and other charges. In the case of non-dutiable goods, GST should be based on the CIF value plus any commission and other incidental charges whether or not shown on the invoice. If the goods are dutiable, the GST will be collected simultaneously with the duties. This has to be paid before goods are allowed into Singapore’s customs territory. Special provisions in the GST law exist for products that are to be re-exported from Singapore.
Food Regulations: Preliminary

Citation

These Regulations may be cited as the Food Regulations.

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

"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 a prepacked food, 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 a prepacked food, means the date after which the food, when kept in accordance with any storage conditions set out on the label of that food, may not retain its normal wholesomeness, nature, substance and quality;

"food additive" includes —

(a) all substances, 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) anti-caking agents, anti-foaming agents, anti-oxidants, artificial sweetening agents, chemical preservatives, colouring matters, emulsifiers or stabilizers, flavouring agents, flavour enhancers, humectants, nutrient supplements, sequestrants and other general purpose food additives;

"infant" means a person not more than 12 months of age;
"package" includes every means by which food may be cased, enclosed, contained or packed;

"prepacked" means packed or made up in advance ready for 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;

"premises" means a building or part thereof and any forecourt, yard or place of storage used in connection with a building or part thereof and includes, in relation to dairies and farms, any land other than building.

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

<table>
<thead>
<tr>
<th>Symbol</th>
<th>Meaning</th>
</tr>
</thead>
<tbody>
<tr>
<td>C</td>
<td>degrees in Celsius scale of temperature</td>
</tr>
<tr>
<td>cm</td>
<td>centimetres</td>
</tr>
<tr>
<td>g</td>
<td>grams</td>
</tr>
<tr>
<td>i.u</td>
<td>international units</td>
</tr>
<tr>
<td>kcal</td>
<td>kilocalories</td>
</tr>
<tr>
<td>kg</td>
<td>kilograms</td>
</tr>
<tr>
<td>kJ</td>
<td>kilojoules</td>
</tr>
<tr>
<td>mcg</td>
<td>micrograms</td>
</tr>
<tr>
<td>mg</td>
<td>milligrams</td>
</tr>
<tr>
<td>ml</td>
<td>millilitres</td>
</tr>
<tr>
<td>mm</td>
<td>millimetres</td>
</tr>
<tr>
<td>ppm</td>
<td>parts per million</td>
</tr>
<tr>
<td>%</td>
<td>per cent</td>
</tr>
</tbody>
</table>
Administration

Fees

(3) The fees to be paid in respect of any analysis under the Act and any licence issued under these Regulations shall be as specified in the Sale of Food (Fees) Regulations Analyst’s 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.

General Provisions

General requirements for labelling

(5)

1. No person shall import, advertise, manufacture, sell, consign or deliver any prepacked food if the package of 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 English as are required by the Act and these Regulations.

3. The particulars, statements, information and words referred to in paragraph (2) shall appear conspicuously and in a prominent position on the label and shall be clearly legible.
4. The particulars referred to in paragraph (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 two 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 sub-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 First sq dm square decimetres, w/v weight by volume, w/w weight by weight, v/v volume by volume.

(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 two 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) either one of the following statements in specification of ingredients in the case of a food which contains the synthetic colouring, tartrazine:

(i) tartrazine;

(ii) colour (102);

(iii) colour (FD Yellow #5) or other equivalent terms;
(d) 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 of measure;

(e) 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 sub-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 that of the manufacturer, packer, local vendor or importer of the food unless proven otherwise;

(f) the following words or any other words to the same effect in the case of any food containing aspartame: “PHENYLKETONURICS: CONTAINS PHENYLALANINE.”; and

(g) such other particulars as are required by these Regulations to be given in the case of any particular food.
5. Nothing in paragraph (2) shall prohibit the additional description in any language of the contents of any package or of any particulars desired except that such addition is not contrary to or in modification of any statement required by these Regulations to be printed on the label.

6. The particulars stated in paragraph (4) (a), (b), (c) and (d) shall be in printed letters not less than 1.5 mm in height.

7. 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 a food for sale

6. — (1) Regulation 5 shall not apply to —

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

(2) Regulation 5, except paragraph (4) (c), (d) and (e) shall not apply to bread which is loosely packed in the retailer’s premises.

(3) Regulation 5 (4) (b) shall not apply to intoxicating liquor. Containers to be labelled

7. Where any article of food is sold other than in a package which is capable of being labelled as required by regulation 5, the person selling the article shall keep conspicuously attached, so as to be clearly visible to the purchaser, to every container in which the article is stored immediately prior to sale, a statement or label containing the particulars specified in regulation 5 (4) (a), (b), (d) and (e). Hampers to be labelled.

8. No person shall sell any items of prepacked food 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 English, of the packer of the package or container.

Nutrition information panel
8A. — (1) No label shall contain any nutrition claim unless it also includes a nutrition information panel in the form specified in the Twelfth Schedule or in such other similar form as may be acceptable to the Director-General, specifying the energy value, the amounts of protein, carbohydrate, fat and the amount of any other nutrients for which a nutrition claim is made in respect of the food.

(2) Notwithstanding paragraph (1), where any label includes a nutrition claim with respect to salt, sodium or potassium or any two 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.

(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, carbohydrates, 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) Paragraph (1) shall not apply to any prepacked food 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. False or misleading statements, etc.

9.  (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 and 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 person 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 claim 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 Twelfth Schedule or in such other similar form as may be acceptable to the Director-General; and
(c) the amount of the food stated on 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 or an excellent 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 the
Twelfth Schedule or in such other similar form as may be acceptable to the Director-General;
(c) at least 12% by weight of the calorie yield of the food is derived from protein in the case
of food which is a source of protein, and at least 20% by weight of the calorie yield of the
food is derived from protein in the case of food which is an excellent source of protein; and
(d) the amount of food stated on the label as the quantity to be consumed in one day
contains at least 10g of protein.

(9) 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 the recipe, suggestion or pictorial illustration is
immediately preceded or followed or otherwise closely accompanied by the expression “Recipe” or
“Serving Suggestion”, as the case may be, in printed letters of a minimum of 1.5 mm in height.

(10) 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

10. — (1) The prepacked foods specified in the Second Schedule shall bear or have embossed or
impressed on the label or elsewhere of the package, a date mark in the manner specified in
paragraph (2) or (5) or in such other manner as may be approved by the Director-General.

(2) Subject to paragraph (5), the expiry date in respect of any prepacked food 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 the day, month and year)”; or
   (d) “BEST BEFORE (here insert the day, month and year)".
(3) Where the validity of the date mark of any prepacked food 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 mm in height.

(5) Where any prepacked food as specified in item 8 of the Second 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 similar manner as may be approved by the Director-General.

(6) For the purpose of paragraph (5), raw produce shall include —

(a) raw meat;

(b) raw minced or chopped meat;

(c) raw organs;

(d) raw fish;

(e) raw crustaceans; and

(f) raw shellfish,

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

(7) The date referred to in paragraphs (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 a 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 two figures of the year.

(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 8 of the Second Schedule; or
(b) the day in the date mark of items 9 to 19 of the Second 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-General, 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 60A the date of the
slaughtering is required to be stated. Removal, etc., of date marking prohibited

10A. No person shall —
(a) remove, erase, alter, obscure, superimpose or in any way tamper with any date mark on any prepacked
food;
(b) import, sell, consign or deliver any prepacked food with an expired date mark; or
(c) import, sell, consign or deliver any prepacked food which has been stored in a condition which
contradicts the storage condition specified on the package or the label.

Claims as to presence of vitamins or minerals
11. —(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 50% of the daily allowance as laid down in Table I for the relevant vitamin or mineral.

**TABLE I**

**VITAMINS AND MINERALS**

_Substances To be calculated as Daily Allowance_

<table>
<thead>
<tr>
<th>Substances</th>
<th>To be calculated as</th>
<th>Daily Allowance</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vitamin A, vitamin A alcohol and esters, carotenes</td>
<td>Micrograms of retinol activity</td>
<td>750 mcg</td>
</tr>
<tr>
<td>Vitamin B1, aneurine, thiamine, thiamine hydrochloride, thiamine mononitrate</td>
<td>Milligrams of thiamine</td>
<td>1 mg</td>
</tr>
<tr>
<td>Vitamin B2, riboflavin</td>
<td>Milligrams of riboflavin</td>
<td>1.5 mg</td>
</tr>
<tr>
<td>Vitamin B6, pyridoxine, pyridoxal, pyridoxamine</td>
<td>Milligrams of pyridoxamine</td>
<td>2.0 mg</td>
</tr>
<tr>
<td>Vitamin B12, cobalamin, cyanocobalamin</td>
<td>Micrograms of cyanocobalamin</td>
<td>2.0 mcg</td>
</tr>
<tr>
<td>Folic acid, folate</td>
<td>Micrograms of folic acid</td>
<td>200 mcg</td>
</tr>
<tr>
<td>Niacine, niacinamide, nicotinic acid, nicotinamide</td>
<td>Milligrams of niacin</td>
<td>16 mg</td>
</tr>
<tr>
<td>Vitamin C, ascorbic acid</td>
<td>Milligrams of ascorbic acid</td>
<td>30 mg</td>
</tr>
<tr>
<td>Vitamin D, vitamin D2, vitamin D3</td>
<td>Micrograms of cholecalciferol</td>
<td>2.5 mcg</td>
</tr>
<tr>
<td>Calcium</td>
<td>Milligrams of calcium</td>
<td>500 mg</td>
</tr>
<tr>
<td>Iodine</td>
<td>Micrograms of iodine</td>
<td>100 mcg</td>
</tr>
<tr>
<td>Iron</td>
<td>Milligrams of iron</td>
<td>10 mg</td>
</tr>
<tr>
<td>Phosphorus</td>
<td>Milligrams of phosphorus</td>
<td>800 mg</td>
</tr>
</tbody>
</table>

**TABLE II**
(**Food Reference Quantity**)

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

(3) Notwithstanding anything to the 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 50% of the recommended daily allowance as laid down in Table I unless the recommended daily intake of the food contains not less than 50% of the recommended daily allowance and unless the recommendation is declared on the label.

(4) When vitamin A or vitamin D or a mineral is added to a food, the addition must not increase the vitamin A content to 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 that food as specified in Table II.

(5) For the purposes of paragraphs (1), (2) and (3), any claim shall be declared on the label in one of the following ways:

   (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 the 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:

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

(7) Paragraphs (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**

12. No advertisement for food shall contain any statement that is prohibited by regulation 9.

**Food and appliances offered as prizes**

13. —(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 food 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 food 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 food 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 food appliance is offered as a free gift for charity or any other similar purposes, these Regulations shall apply in relation to that food or food appliance, as if it were, or had been, exposed for sale by the person offering it or giving it away.

(4) Where any food which is intended for human consumption or any food appliance is offered as a free gift for charity or any other similar purposes, these Regulations shall apply in relation to that food or food appliance, as if it were, or had been, exposed for sale by the person offering it or giving it away.

**Imported food to be registered**

14. —(1) No person shall import any food that has not been registered with the Director General.

(2) Imported food is deemed registered in accordance with paragraph (1) if it is imported under a permit to import issued under the Regulation of Imports and Exports Regulations (Cap. 272A, Rg 1) and the following particulars appear on the permit to the satisfaction of the Director-General:

(a) brand name of the product, or the word “unbranded” if the product has no brand name;

(b) importer’s name;

(c) importer’s address;

(d) product description;

(e) country of origin of the product;

(f) quantity and units; and

(g) arrival date.

(3) Paragraph (1) shall not apply to meat and fish, fresh fruits and vegetables imported under permits issued by the Director-General.

**Food additives**

15. —(1) Subject to paragraphs (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 paragraph (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 paragraph (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**

16. —(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 paragraph (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) calcium or magnesium carbonate;
   (b) calcium hydroxyphosphate;
   (c) edible bone phosphate;
   (d) magnesium stearate;
   (e) magnesium trisilicate;
   (f) calcium, sodium aluminium, sodium calcium aluminium or calcium aluminium silicates; or
   (g) silicon dioxide.

(4) Salt may contain the following anti-caking agents in amounts not exceeding 10 ppm, whether alone or used in combination:

   (a) potassium ferrocyanide; or
   (b) sodium ferrocyanide.
(5) 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 paragraphs (3) and (4).

**Anti-foaming agents**

16A. —(1) In these Regulations, “anti-foaming agent” means any substance which, when added to liquid food, prevents or minimises foaming of the food.

(2) Subject to paragraph (3), no person shall —

(a) import, sell, advertise, manufacture, consign or deliver any article of food which contains an anti-foaming agent; or

(b) sell or advertise for sale, with a view to its use in the preparation of food for human consumption any anti-foaming agent.

(3) The following food products may contain the anti-foaming agent known as dimethyl polysiloxane not exceeding 10 ppm in amount:

(a) edible fats and oils;

(b) fruit juices and fruit cordials; and

(c) non-alcoholic drinks.

**Anti-oxidants**

17. —(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 paragraph (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 tocopherols.

(3) Paragraph (2) shall not apply to —

(a) any food which contains other anti-oxidants of a description and in the proportions specified in the Third Schedule; and
(b) any mixed food containing one or more of the foods in which specific anti-oxidants are expressly provided as indicated in the Third 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 agents

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

(2) No person shall import, sell, advertise, manufacture, consign or deliver —
   (a) any saccharin, acesulfame-k or sucralose; or
   (b) any food containing saccharin, acesulfame-k or sucralose, except under a licence issued by the Director-General.

(3) A licence issued under paragraph (2) shall be for such period and be subject to such condition as the Director-General thinks fit.

(4) Except as provided in paragraph (2), no person shall use in food, import, sell, advertise, manufacture, consign or deliver any artificial sweetening agent or any food containing artificial sweetening agent.

(5) Where any food containing saccharin, acesulfame-k or sucralose is sold or intended for sale, the can, bottle or other receptacle 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:
   “This (here state the name of the food) contains the artificial sweetening agent (here state the name of the artificial sweetening agent)”.

(6) The base for artificial sweetener tablets may contain —
   (a) calcium stearate; and
   (b) croscarmellose sodium.

Chemical preservatives

19. — (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-paragraph; and

(iv) ethyl alcohol or potable spirits; and

(b) Class II chemical preservatives shall be —

<table>
<thead>
<tr>
<th>Substance</th>
<th>Descriptive Name</th>
<th>Descriptive No.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sulphur dioxide, sulphurous acid or any of its sodium, potassium or calcium salts</td>
<td>Sulphur dioxide</td>
<td>1</td>
</tr>
<tr>
<td>Benzoic acid and its sodium and potassium salts</td>
<td>Benzoic acid</td>
<td>2</td>
</tr>
<tr>
<td>Methyl or propyl parahydroxy- benzoate and their sodium salts</td>
<td>Methyl para-hydroxy-benzoate or propyl para-hydroxy-benzoate</td>
<td>3</td>
</tr>
<tr>
<td>Sorbic acid and its sodium, potassium or calcium salts</td>
<td>Sorbic acid</td>
<td>4</td>
</tr>
<tr>
<td>Propionic acid and its sodium or calcium salts</td>
<td>Propionic acid</td>
<td>5</td>
</tr>
<tr>
<td>Nitrites of sodium or potassium</td>
<td>Nitrites</td>
<td>6</td>
</tr>
<tr>
<td>Nitrates of sodium or potassium</td>
<td>Nitrates</td>
<td>7</td>
</tr>
<tr>
<td>Dimethyl dicarbonate</td>
<td>Dimethyl dicarbonate</td>
<td>8</td>
</tr>
</tbody>
</table>

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

(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 Fourth Schedule except as provided in sub-paragraph (ii); and
(iii) any specified food in relation to which 2 or more Class II chemical preservatives are specified in the Fourth 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**

20. —(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 as listed in the Fifth Schedule;

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

(c) any permitted synthetic organic colour, as listed in Part I of the Fifth Schedule which contains alpha naphthylamine, beta-naphthylamine, 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 has 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**

21. —(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 Sixth Schedule.

(3) Non-alcoholic drinks may contain —

(a) ester gum in an amount not exceeding 100 ppm; and

(b) sucrose acetate isobutyrate in an amount not exceeding 300 ppm.

(4) 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.

(5) 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

22. —(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, diacetin, diethyl ether, ethyl acetate, ethyl alcohol, glycerol, isopropyl alcohol, propylene glycol, triacetin and water.

(3) The permitted solvents referred to in paragraph (2) other than water shall conform with the British Pharmacopoeia standard.

(4) The permitted flavouring compounds may also be carried in an emulsion of a permitted emulsifier as provided under regulation 21 with any of the permitted solvents mentioned in this regulation.

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

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

(7) The use of coumarin, tonka bean, safrole, sassafras oil, dihydrosafrole, isosafrole, agaric acid, nitrobenzene, dulcamara, pennyroyal oil, oil of tansy, rue oil, birch tar oil, cade oil, volatile bitter almond oil containing hydrocyanic acid and male fern as flavouring agents is prohibited.
(8) Articles of food may have in them natural flavouring agents as specified in these Regulations.

(9) 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 any 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.

(10) 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 paragraph (7).

**Flavour enhancers**

23. —(1) In these Regulations, “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;
   (c) sodium and calcium salts of guanylic and inosinic acids; and
   (d) L-cysteine.

(3) No person shall import, sell, advertise, manufacture, consign or deliver the flavour enhancer monosodium salt of L-glutamic acid unless it conforms with the prescribed standards under regulation 246.

(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 unless the amount of the abovementioned compounds, when used either singly or in combination, does not exceed 500 ppm in the ready-to-eat finished product.

(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 paragraph (2).
Humectants

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

Nutrient supplements

25. —(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 Seventh Schedule to any article of food for human consumption is prohibited.
(3) Notwithstanding paragraph (2), nutrient supplements, other than a permitted nutrient supplement, may be added to special purpose food provided regulations 247 to 254 are complied with.

Sequestrants

26. —(1) In these 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 paragraphs (3) and (4).
(3) Citric acid, phosphoric acid, and tartaric acid or the calcium salts of the abovementioned acids, as well as glycine may be added to food to serve as sequestrants.
(4) Calcium disodium ethylenediaminetetraacetate 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

27. —(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

28. —(1) In these Regulations, “general purpose food additive” means any substance which serves a useful and specific purpose during either the processing or packing of a food and shall include processing aid.

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

(4) No person shall import, sell, advertise, manufacture, consign or deliver any food containing residue of acetone unless—

(a) in the case of flavouring, where acetone is used as a processing aid in the production of the flavouring, the residue of acetone does not exceed 5 mg/kg of the flavouring; or

(b) in the case of any food or any food containing flavouring, where acetone is used as a processing aid in the production of the food or in the production of one or more of its ingredients, the residue of acetone does not exceed 0.1 mg/kg of the food.

(5) Methanol may be used as an extraction solvent in food, provided that the residue of methanol in the food does not exceed 5 ppm.

Incidental constituents in food

29. —(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 agent, 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**

30. —(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 or animal or for any other related purpose.

(2) No person shall import, 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 Ninth Schedule.

(3) 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.

(4) 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.

(5) No person shall import, sell, advertise, manufacture, consign or deliver any article of food containing the residue of 2 or more of the pesticides specified in the Ninth 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.

**Heavy metals, arsenic, lead and copper**

31. —(1) No person shall import, sell, advertise, manufacture, consign or deliver any article of food containing arsenic, lead and copper in amounts in excess of those specified in the Tenth Schedule.

(2) No person shall import, sell, advertise, manufacture, consign or deliver any seaweed containing inorganic arsenic in excess of 2 ppm.

**Mercury**

(3) No person shall import, sell, advertise, manufacture, consign or deliver any fish or fish product containing mercury in excess of 0.5 ppm or any article of food containing mercury in excess of 0.05 ppm.
Tin

(4) No person shall import, sell, advertise, manufacture, consign or deliver any food containing tin in excess of 250 ppm.

Cadmium

(5) No person shall import, sell, advertise, manufacture, consign or deliver any molluscs containing cadmium in excess of 1 ppm or any seaweed containing cadmium in excess of 2 ppm, or any article of food containing cadmium in excess of 0.2 ppm.

Antimony

(6) No person shall import, sell, advertise, manufacture, consign or deliver any food containing antimony in excess of 1 ppm.

Selenium

(7) No person shall import, sell, advertise, manufacture, consign or deliver any food containing selenium in excess of 1 ppm.

Antibiotic residues

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

(2) Subject to paragraph (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 paragraph (2), 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

33. No person shall import, sell, advertise, manufacture, consign or deliver, any meat or any food derived from meat which contains residues of the following compounds:

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

Mycotoxins

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

Microbiological contamination

35. —(1) No article of food which is ready for human consumption shall be contaminated with Escherichia coli exceeding 20 per gm or per ml in the case of liquid food or with any pathogenic microorganism.
(2) Any food specified in column 1 of the Eleventh Schedule shall comply with the microbiological standard specified in columns 2 and 3 of that Schedule.
(3) The mould count for tomato products shall be such that the percentage of positive fields shall not be more than 20% for tomato juice and 40% for other comminuted tomato products, including ketchup, puree and paste.
(4) 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.

Use of mineral hydrocarbons

36. —(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 used 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) Paragraph (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 food containing mineral hydrocarbon —

(i) by reason of the use in the composition of that 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 sub-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 that food has necessarily to come into contact during the course of preparation if that 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:

<table>
<thead>
<tr>
<th>Mineral Hydrocarbon</th>
<th>Name of food</th>
<th>Tolerance limit (ppm)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Trichloroethylene</td>
<td>Decaffeinated ground coffee</td>
<td>25</td>
</tr>
<tr>
<td></td>
<td>Decaffeinated soluble (instant)coffee</td>
<td>10</td>
</tr>
</tbody>
</table>
Where the use of more than one chlorinated hydrocarbon is expressly permitted in a specified

Containers for food

37. —(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 more than 0.05 ppm vinyl chloride monomer; or

(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 paragraph (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 six 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 six 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 six 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 six 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 six units examined is not more than 0.5 mcg of 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**

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

Provided that — food, the total residue of chlorinated hydrocarbon in that food shall not exceed 30 ppm.

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

(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.
Standards And Particular Labelling Requirements For Food

Flour, bakery and cereal products

Flour or wheat flour

39. — (1) Flour or wheat flour shall be the 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 a 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) ammonium or potassium persulphate in an amount not exceeding 250 ppm (calculated by weight);
   (f) ammonium chloride in an amount not exceeding 0.2% (calculated by weight); and
   “TREATED WITH IONIZING IRRADIATION”
   Or “IRRADIATED (here insert the name of the food)”.
   (g) acid calcium phosphate [calculated as CaH4(PO4)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**

40. —(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; and

(c) not less than 1.8% 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 regulation 39 (2).

**Vital gluten flour**

41. Vital gluten or gluten flour shall be the product obtained from white 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**

42. 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% of sulphates, calculated as calcium sulphate. It shall not contain any other added substance.

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

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

Rice flour
45. 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.

Tapioca flour
46. Tapioca flour shall be the starch powder derived from the root of the cassava plant (Manihot utilissima). It shall not yield more than 0.2% ash.

Bakery products
47. In these Regulations, “bakery product” means any food for which a standard has been prescribed in regulations 48 to 52.

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

(a) salt;
(b) edible fats;
(c) milk or milk products;
(d) eggs;
(e) sweetening agents;
(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
49. Wholemeal bread shall be bread made from wholemeal flour or a mixture of wholemeal flour and other flours. It shall contain not less than 0.6% fibre calculated on the dry matter of bread and shall not contain any colouring molasses or caramel.

Fruit bread
50. 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, 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
51. Rye bread shall be bread baked from a dough of rye flour to which may be added not more than 70% of flour.

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

Labelling of bakery products
53. — (1) No bakery product containing non-wheaten flour shall be labelled as bread unless it is labelled with a statement containing the names of the flour used in its 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

54. —(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 168.

Pasta

55. —(1) In these Regulations, “pasta” means any product which is prepared by drying of extruded or moulded units of dough or by steaming of slitted dough with or without drying.
(2) Pasta shall comprise principally a cereal meal and may contain one or more of the following:
   (a) common salt;
   (b) eggs;
   (c) various kinds of starch;
   (d) edible fats and oils;
   (e) permitted flavouring agents and permitted colouring matters; and
   (f) any other foodstuffs.

Noodles

(3) Noodles of various types, including products which are commonly known as “mee” (“mian”) and other “mee” products, except noodles which contain less than 20% moisture, shall be pasta which contains not less than 50% flour.
(4) Noodles which contain less than 20% moisture, including “spaghetti”, “macaroni” and the product commonly known as “mee sua” (“mian xian”) shall contain not less than 70% wheat flour.

Rice noodles

(5) Rice noodles, of various types, including products which are commonly known as “kuay
teow” (“guo tiao”), “bee tai mak” (“mi shai mu”) and “hor fun” (“he fen”), except rice noodles which contain less than 20% moisture, shall be pasta which contains not less than 50% rice flour.

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

Labelling of pasta

56. No pasta shall be labelled with the word “egg”, or any word of similar meaning, unless that pasta contains not less than 4% egg solids calculated on a dry basis.

Aerating Ingredients

Cream of Tartar

57. Cream of Tartar shall contain not less than 99% acid tartrates calculated as potassium hydrogen tartrate.

Baking powder

58. —(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 sulphate. It shall yield not less than 8% carbon dioxide on heating with water.

(2) 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.

Meat And Meat Products

Meat

59. 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.
Fresh, raw or chilled meat

60. Fresh meat, raw meat, or chilled meat shall be meat that has been maintained in a wholesome condition without any part having been frozen.

Dressed Bird

60A. — (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 imported dressed bird, the country of origin.

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

Frozen meat

61. 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 -15°C except during frozen storage defrosting cycles or during transfer from the delivery vehicle to the frozen meat store on frozen meat display unit. The temperature of frozen meat shall at no time exceed -12°C.

Corned, cured, pickled or salted meat

62. — (1) Corned meat, cured meat, pickled meat or salted meat, including ham and bacon, is meat cooked or uncooked, which has been prepared by treatment with salt, sugar, vinegar, or spices, whether singly 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% of phosphorus pentoxide, P2O5.

(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 Fourth Schedule.

Smoked meat

63. — (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 proportion not exceeding 5 ppm.

(3) Smoked meat may contain potassium or sodium nitrite, potassium or sodium 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 Fourth Schedule.

**Minced or chopped meat**

64. —(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 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.

**Hamburgers or beefburgers and similar products**

65. —(1) Hamburgers or beefburgers shall be minced meat comprising a minimum of 90% meat, with or without the addition of cereal, flavouring substances, salt, spices, herbs, sugar, vinegar, sodium caseinate or other foodstuffs. Hamburgers or beefburgers 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 hamburgers or beefburgers shall be labelled as follows:

“([here state name of meat]) burger”.

It shall comply with the standards laid down for hamburgers or beefburgers.

(3) In these Regulations, “hamburgers”, “beefburgers” 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**

66. —(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 and in the case of pork sausage meat and beef sausage meat not less than 65% and 50% meat respectively, 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, alone or in combination, provided that the amount of nitrites and nitrates present in the final product does not exceed the permitted levels specified in the Fourth Schedule.

Sausages
67. —(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.

Meat extracts, meat essences and meat juices
68. —(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 than 3% (w/v) protein (total nitrogen x 6.25).

Chicken essence and double strength chicken essence
69. 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
70. 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
71. Fish shall be any edible and wholesome part of any marine or freshwater animal, other than a mammal, that is ordinarily used for human consumption, and shall include crustaceans and molluscs.

Fresh or chilled fish
72. Fresh or chilled fish shall be fish which has been maintained in a wholesome condition without any part having been frozen.

Frozen fish
73. 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
74. Smoked fish shall be fish 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 fish treated with natural smoke solutions, extracts and its identical synthetic equivalent. It may be coloured with annatto and may contain formaldehyde incidentally absorbed in processing in proportion not exceeding 5 ppm.

Salted fish
75. Salted fish shall be fish which has been maintained in a wholesome condition and treated with salt. It may be dried and smoked or coloured with annatto.

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

**Fish cakes and fish balls**

77. Fish cakes including fish balls shall be prepared from one or more kinds of fish, with or without starch, condiments or permitted colouring matters. They shall contain not less than 40% fish.

**Edible Fats And Oils**

Edible fats and oils

78. —(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 antioxidants and anti-foaming agents.

(2) Edible fats and oils shall be free from offensive odour and taste.

**Labelling of edible fats or oils**

79. No package containing edible fats or oils shall be labelled with the word “polyunsaturated”, or any word of similar meaning, unless the proportion of cis-methylene 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**

80. 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 0.913 and not more than 0.918;
   (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 250 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**

81. 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 0.918 and not more than 0.924;
   (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 128; and
   (d) a saponification value of not less than 187 and not more than 193.

**Cottonseed oil**

82. 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 100 and not more than 116; and
   (d) a saponification value of not less than 190 and not more than 198.

**Groundnut oil**

83. Groundnut oil (peanut 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 0.911 and not more than 0.920;
   (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 84 and not more than 105;
   (d) a saponification value of not less than 188 and not more than 195; and
   (e) a free fatty acid content, calculated as oleic acid, of not more than 1% (w/w).

**Olive oil**

84. 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 and 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 185 and not more than 195; and
   (e) a free fatty acid content, calculated as oleic acid, of not more than 1.5% (w/w).
Safflower oil

85. 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

86. Sesame oil shall be oil obtained from the seed of Sesamum indicum and shall have —
   (a) a specific gravity (20°C/20°C) of not less than 0.916 and not more than 0.921;
   (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 116;
   (d) a saponification value of not less than 188 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

87. Soya bean oil shall be oil obtained from the seed of Soja max and shall have —
   (a) a specific gravity (20°C/20°C) of not less than 0.921 and not more than 0.925;
   (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 120 and not more than 141;
   (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

88. 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 125 and not more than 141; and
   (d) a saponification value of not less than 185 and not more than 195.
Dripping

89. 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; and
   (d) a peroxide value of not more than 16 milliequivalents peroxide oxygen per kg fat.

Lard

90. 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

91. —(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 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, antioxidant, emulsifier, flavouring agent and permitted sequestrant as provided in regulation 26 (4).

   (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.
Fat spread

91A. — (1) Fat spread shall be table spread which is food in the form of a spreadable emulsion, principally of edible animal or vegetable fats or oils with water or milk products or both.

(2) Fat spread may contain permitted colouring matter, anti-oxidant, emulsifier, flavouring agent and permitted sequestrant as provided in regulation 26 (4).

(3) Fat spread with less than 80% total fat may contain permitted preservative.

(4) Fat spread does not include margarine and butter.

Vanaspatri

92. — (1) Vanaspatri 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 or sesame oil or a mixture thereof or other harmless vegetable oil and shall have —

(a) no colouring matter added to the modified oil;

(b) not more than 2.5% (w/w) moisture;

(c) not more than 1.25% (w/w) unsaponifiable matter;

(d) not more than 0.25% (w/w) free fatty acids (calculated as oleic acid); and

(e) a slip point of not less than 36°C and not more than 41°C.

(2) Vanaspatri 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 “Vanaspatri” the words in English “Mixture of Vegetable Oils” or “Vegetable Cooking Oil”. Such words shall precede or immediately follow the word “Vanaspatri” 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

93. 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, or any other added substance.

Pasteurised milk

94. —(1) Pasteurised milk shall be milk which has been effectively heat-treated once only by heating the milk to a temperature of not less than —
   (a) 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) 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 paragraph (1) shall immediately be packed aseptically.

(3) Every package of pasteurised milk shall be date-marked in accordance with regulation 10.

Ultra heat treated milk

95. —(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 two seconds and immediately aseptically packed in sterile containers.

(2) Every package of U.H.T. milk shall be date-marked in accordance with regulation 10.

Sterilised milk

96. —(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 microorganisms 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 10.

**Homogenised milk**

97. —(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 10.

**Reconstituted or recombined milk**

98. —(1) Reconstituted or recombined milk shall be the product prepared from milk substances combined with water or milk or both water and milk. 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 10.

**Evaporated milk**

99. —(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 28% (w/w) total milk solids including milk fat; and
   (b) not less than 8% (w/w) milk fat.
It may contain sodium, potassium and calcium salts of hydrochloric acid, citric acid, carbonic acid, orthophosphoric acid and phosphoric acid, vitamins and permitted stabilisers and shall not contain any other added substances.

**Sweetened condensed milk**

100. 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 and water or milk or both, and to which sugar has been added, and shall contain —

(a) not less than 28% (w/w) total milk solids including milk fat;

(b) not less than 8% (w/w) milk fat; and

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

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

101. — (1) Dried milk or milk powder or dried 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:

(b) The labelling 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 labelling shall comply with regulation 109.

**Dried half cream milk**

102. — (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 than 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 MILK (OR MILK POWDER OR
DRIED WHOLE MILK OR DRIED FULL CREAM MILK
OR FULL CREAM MILK POWDER)

This tin/receptacle contains the equivalent of

............... litres of milk

DRIED HALF CREAM MILK

This tin/receptacle contains the equivalent of

............... litres of half cream milk

(b) The labelling 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 labelling shall comply with regulation 109.

(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

103. —(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.

(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:

(b) The labelling 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 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:

(d) The labelling in sub-paragraphs (a) and (c) shall comply with regulation 109.

(4) Every package of liquid skimmed milk, except canned sterilised skimmed milk, shall be date-marked in accordance with regulation 10.

**Filled milk**

104. —(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 any fat or oil other than milk fat, so that the resulting product is an imitation or semblance of milk or milk products. It shall comply with the standards laid down with the exception of the origin of fat, for milk or the respective milk powder it resembles or imitates.

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

SKIMMED MILK POWDER

UNFIT (or UNSUITABLE) FOR BABIES (or INFANTS)

This tin/receptacle contains the equivalent of

.......... litres of skimmed milk

SKIMMED MILK

UNFIT (or UNSUITABLE) FOR BABIES (or INFANTS)

DRIED FILLED MILK

(b) The labelling 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 filled liquid milk shall bear a label on which shall be printed the following:

(d) The labelling in sub-paragraphs (a) and (c) shall comply with regulation 109.

(3) Every package of liquid filled milk, except canned sterilised liquid filled milk, shall be date-marked in accordance with regulation 10.
Flavoured milk
105. —(1) Flavoured milk shall be a liquid milk drink made from milk, milk powder, skimmed milk or skimmed milk powder, flavouring substances, or sweetening agents. 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 10.

Lactobacillus milk drink or cultured milk drink
106. —(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 removed and water 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 is 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 10.

Malted milk powder
107. 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.

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

**Labelling of milk**

109. —(1) The labelling required under regulations 101 (2), 102 (2), 103 (3) and 104 (2) shall be printed in dark block type upon a light coloured background or in light block type upon a dark background.

(2) The type to be used for the labelling required under paragraph (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 labelling required under paragraph (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 other 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 the 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**

110. —(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) of 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 10.

**Homogenised cream**

111. —(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 substance 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 10.

**Reconstituted or recombined cream**

112. —(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 cream 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 10.

**Thickened cream**

113. —(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 gelatine.

(2) Every package of thickened cream, except sterilised canned thickened cream, shall be date-marked in accordance with regulation 10.
Reduced cream

114. —(1) Reduced cream shall be the product containing not less than 18% (w/w) milk fat but less 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 10.

Sour cream

115. —(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 10.

Butter

116. 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) of milk fat and not more than 16% (w/w) moisture. It may contain added salt and harmless vegetable colouring matter and shall contain no other added substance except as expressly permitted by these Regulations.

Cheese

117. —(1) 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, lysozyme, permitted flavouring agent, colouring matter or chemical preservative. It shall not contain any fat other than milk fat.

(2) Natamycin may be applied to the rind of a cheese by dipping or by spraying such that the proportion of natamycin in a sample taken from the surface to a depth of less than 5 mm, is not greater than 1 mg/sq dm.
(3) Natamycin should not be detected at a depth of 5 mm or more and should not be used together with sorbic acid.

**Cheddar cheese**

118. 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**

119. 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**

120. 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; and

   (b) not less than 65% (w/w) milk fat on the dry basis.

**Processed or emulsified cheese**

121. 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.

**Cheese spread or cheese paste**

122. 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).

**Yoghurt**
123. —(1) Yoghurt shall be a fermented product made by innoculating 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 Bacterium yoghurtii.

(2) Lactobacillus bulgaricus and one or more of such other bacteria referred to in paragraph (1) shall predominate substantially in the product.

(3) 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.

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

(5) 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.

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

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

(8) Every package of yoghurt shall be date-marked in accordance with regulation 10.

Fruit yoghurt

124. —(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 10.
Ghee or ghi

125. — (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; and
   (e) a butyro number between 42-45 (at 40°C).

(2) Ghee shall contain no added substances.

(3) 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 paragraph (1).

Ice-Cream, Frozen Confections And Related Products

Ice-cream

126. 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

127. Dairy ice-cream or full cream-ice or dairy cream-ice shall be the 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) milk fat and not less than 7.5% (w/w) non-fat milk solids.

Milk-ice

128. 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 confections**

129. —(1) Frozen confections 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 confections include water ices, iced sherbet and ice lollies.

**Sauce, Vinegar And Relishes**

**Sauce**

130. 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**

131. —(1) 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.

(2) Soya bean sauce must be palatable and free from any offensive odour or any mould, except harmless strains of Aspergillus belonging to the flavus-oryzae group.

(3) Soya bean sauce may contain sugar, caramel and permitted chemical preservative. The total nitrogen content shall not be less than 0.6% (w/v).

**Oyster sauce**

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

**Tomato sauce**

133. 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 and shall not contain any added colouring matter.

**Chilli sauce**

134. Chilli sauce or chilli paste shall be the product made from sound ripe chillies. It may contain spices, salt, garlic, edible starch, tomatoes, onion, sugar, vinegar or acetic acid and shall contain no other substance except permitted chemical preservatives, colouring matters, stabilisers and flavour enhancers.

**Vinegar**

135. —(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 and sugar (including unrefined crystal sugar and refined syrups or molasses).

(2) Every variety of vinegar shall contain —

(a) not less than 4 g of 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 139.

**Distilled vinegar**

136. —(1) Distilled vinegar shall be the liquid produced by the distillation of vinegar.

(2) Every package containing distilled vinegar shall be labelled in accordance with regulation 139.

**Blended vinegar**

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

(2) Every package containing blended vinegar shall be labelled in accordance with regulation 139.
Artificial or imitation vinegar

138. —(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 139.

Labelling of vinegar

139. —(1) There shall be legibly printed in 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 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

140. —(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) of vegetable oil, and in which the sole emulsifier is egg yolk or whole egg.

Pickles

141. Pickles shall be sound vegetables or fruits or both, preserved in salt, vinegar or acetic acid, lactic acid, malic acid or tartaric acid, or admixture of any one of those substances, with or without the addition of —

(a) sugar or dextrose;
(b) spices and condiments; and
(c) permitted chemical preservatives and colouring matter.

Chutney
142. Chutney shall be a preparation made from sound fruits or vegetables, 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
143. 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.

Refined soft brown sugar
144. 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 have passed through a refining process.

Icing sugar or icing mixture
145. 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.

Molasses
146. Molasses shall be —
(a) the mother liquor obtained by evaporating juice of sugar-cane until a large proportion of sugar has been separated by crystallisation; or
(b) the syrpy food obtained by evaporation and partial inversion of the juice of sugar-cane 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
147. Table molasses shall be molasses which contain less than 3% (w/w) sulphated ash.

Dextrose anhydrous
148. 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).

Dextrose monohydrate
149. 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.

Glucose syrup
150. Glucose syrup shall be the thick, syrupy, nearly colourless food made by incomplete hydrolysis of starch or of a starch containing substance, and shall not contain —
   (a) more than 25% (w/w) moisture;
   (b) more than 1% (w/w) ash; and
   (c) less than 35% (w/w) reducing sugars, calculated as dextrose on a moisture-free basis, and may contain sulphur dioxide as provided under regulation 19.

Honey
151. Honey shall be derived entirely from the nectar of flowers 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 agent, colouring matter or any other foreign substance.

Royal jelly
151A. —(1) Royal jelly shall be the milky white viscous secretion from the salivary glands of honey bees and shall contain not less than 10 g of 10-hydroxy-decenoic acid per kg of royal jelly.

(2) Every label on or attached to a package or other receptacle containing royal jelly, or a food containing royal jelly, shall include, immediately after the common name, the following words or any other words to the same effect:

“WARNING — THIS PRODUCT MAY NOT BE SUITABLE FOR ASTHMA AND ALLERGY SUFFERERS.”.

**Sugar confectionery**

152. —(1) “Sugar confectionery” means any solid or semi-solid product complete in itself, and suitable for direct consumption without further preparation or processing, of which the characteristic ingredient is carbohydrate sweetening matter 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 preparations, slab meringues or pharmaceutical products.

(2) Sugar confectionery shall not contain residues of mineral hydrocarbon exceeding the permitted levels specified in regulation 36.

**Tea, Coffee And Cocoa**

**Tea**

153. —(1) “Tea” shall be the leaves and leaf-buds of any of the varieties of Camellia sinesis, 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

154. 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

155. —(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

156. 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.

Coffee

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

Coffee and chicory

158. —(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 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 be conjoined with the words “and chicory”.

Coffee mixture

159. —(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 English on the label on 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 the word “mixture”.

(4) Where any coffee mixture is sold otherwise than prepacked, there shall be legibly written or printed in English on a label, conspicuously attached, so as to be clearly visible to the purchaser, to every container or vessel in which the 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 of paragraphs (2) and (3).

**Instant coffee or soluble coffee**

160. —(1) 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.

(2) Instant coffee or soluble coffee shall be free from impurities and shall not contain chicory or any other added substances.

(3) Instant coffee or soluble coffee shall contain not more than 5% (w/w) moisture and not more than 12% (w/w) total ash, and not less than 2.25% (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**

161. —(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 158.

(2) There shall be legibly printed in English on the label on or attached to every package which contains instant coffee and chicory or soluble 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 or soluble coffee and chicory unless the words are conjoined with the words “and chicory”.

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Decaffeinated coffee

162. —(1) 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.

(2) Decaffeinated instant coffee or decaffeinated soluble coffee shall be instant coffee or soluble coffee that contains not more than 0.3% (w/w) anhydrous caffeine based on the moisture-free basis.

Cocoa beans

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

Cocoa nibs

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

Cocoa paste, cocoa mass or cocoa slab

165. 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

166. 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

167. —(1) 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.

(2) Cocoa essence or soluble cocoa 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

168. —(1) Chocolate (chocolate paste, confectioner’s chocolate, chocolate coating or chocolate powder) shall be a preparation of cocoa paste, cocoa powder or cocoa, with or without the addition of —

(a) cocoa fat;
(b) sugar;
(c) spices;
(d) milk solids;
(e) permitted emulsifier;
(f) permitted flavouring agent;
(g) polyglycerol polyricinoleate in an amount not exceeding 4,000 ppm; and
(h) up to 5% of vegetable fat (excluding cocoa fat).

(2) No person shall sell any chocolate containing vegetable fat (excluding cocoa fat) unless the package bears a label on which is printed a statement indicating the presence of such vegetable fat.

Milk chocolate

169. —(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.

Chocolate confectionery

170. —(1) Chocolate confectionery shall be any solid or semi-solid product complete in itself and suitable for direct 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 Juices And Fruit Cordials**

**Fruit juices**

171. —(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 matter, chemical preservatives and ascorbic acid.

(2) 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.

(3) 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**

172. Concentrated fruit juice 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 matter.

**Nectar**

173. —(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 be not less than —

   (a) 50% in the case of citrus fruit nectar;
   (b) 40% in the case of peach and pear nectars;
   (c) 35% in the case of apricot nectar;
   (d) 25% in other nectars.

**Fruit juice cordials, squashes or syrups**

174. 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, citric acid, tartaric acid, permitted emulsifier or stabiliser, flavouring agent, colouring matter or chemical preservative. They shall contain not less than 15% fruit juice and not 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**

175. Fruit drink or fruit crush shall be the drink for consumption without dilution and shall contain fruit juice.

**Jams**

176. —(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, malic 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, malic and tartaric acids, 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.

**Fruit jelly**

177. Fruit jelly shall be jam made from pulped fruit that has been strained.
Marmalade
178. 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 or liquid glucose either singly or in combination, with or without citric, malic 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, malic and tartaric acids, together with sodium hydroxide and sodium bicarbonate.

Kaya or egg jam
179. 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 (total nitrogen x 6.25) on a dry basis and shall contain not more than 38% (w/w) moisture. It shall contain no added Class II preservatives.

Non-Alcoholic Drinks

Flavoured cordials or syrups
180. —(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 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
181. —(1) Soya bean milk shall be a liquid food made by extraction from sound soya beans.
(2) Soya bean milk may contain sugar and harmless botanical substances and shall contain no other substance except permitted stabilisers, emulsifiers and chemical preservatives.

(3) The protein content of soya bean milk (total nitrogen x 6.25) shall not be less than 2% (w/v).

**Flavoured soya bean milk**

182. 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 drinks**

183. —(1) Soft drink shall be any substance in liquid or solid form intended for sale as drink for human consumption, either 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 aforesaid);
   (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;
(i) intoxicating liquor as defined in these Regulations;
(j) any other unsweetened drink except soda water; and
(k) any drink which is capable of being used as a medicine.

Natural mineral water

183A. — (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 of other constituents.

(2) No water shall be advertised, labelled or sold as natural mineral water for the purposes of these Regulations unless documentary evidence to the satisfaction of the Director-General 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, by 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 chromium (VI);
   (v) 0.05 ppm lead;
   (vi) 2 ppm of manganese;
   (vii) 0.001 ppm of mercury;
   (viii) 0.01 ppm of selenium;
(ix) 30 ppm of borate calculated as $\text{H}_3\text{BO}_3$;  
(x) 0.01 ppm of cyanide calculated as $\text{CN}$;  
(xi) 2 ppm of fluoride calculated as $\text{F}$;  
(xii) 1 ppm of iodine;  
(xiii) 45 ppm of nitrate calculated as $\text{NO}_3$;  
(xiv) 0.005 ppm of nitrite calculated as $\text{NO}_2$;  
(xv) 3 ppm organic matter calculated as $\text{O}_2$; and  
(xvi) 0.05 ppm of sulphide calculated as $\text{H}_2\text{S}$,

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

Notwithstanding anything to the contrary in these Regulations, natural mineral water shall be  
- free from parasites and pathogenic micro-organisms;  
- free from sporulate sulphite-reducing anaerobes in any 50 ml sample examined; and  
- free from Escherichia coli, other coliforms, faecal streptococci and Pseudomonas aeruginosa in any 250 ml sample examined.

(5) Prepacked natural mineral water shall bear a label showing —  
(a) the name of the source of water; and  
(b) the amounts 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, the package containing the natural mineral water shall bear a statement indicating that the natural mineral water may be laxative.

(7) For the purposes of this regulation, natural mineral water includes spring water.

**Labelling of non-alcoholic drinks**

184. —(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 human 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) — ade;
(b) (Name of fruit, vegetable or flower) flavoured drink; and
(c) Imitation (name of fruit, vegetable or flower) drink.

Alcoholic Drinks

Intoxicating liquors

185. — (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, or 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

186. 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

187. — (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**

188. 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**

189. Quinine wine shall be wine containing quinine or compounds of quinine (calculated as quinine hydrochloride) in proportion of not less than 0.5 and not more than 2.3 mg per ml.

**Aromatic wine, wine cocktail and vermouth**

190. 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**

191. 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**

192. 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 or beef extract, so that the resultant wine contains not less than 2% protein.

**Sparkling wine**

193. —(1) Sparkling wine shall be wine that contains no carbon dioxide other than that generated intrinsically from ingredients during its manufacture.

(2) 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.

**Carbonated wine**

194. Carbonated wine shall be wine to which industrial carbon dioxide has been artificially added.

**Fruit wine**

195. —(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 the word “wine”. The name of the fruit shall be in letters of the same size and colour as the word “wine”.

**Cider or perry**

196. —(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**

197. 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**

198. Aerated cider or aerated perry means cider or perry that is impregnated either naturally or artificially with carbon dioxide under pressure.

**Honey wine**

199. 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

200. —(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 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.

Brandy

201. —(1) Brandy shall be the alcoholic distillate of the fermented juice of fresh grapes matured by storage in wood to develop its characteristics, without the admixture of any other spirits.

(2) Brandy shall contain not less than 37.0% (v/v) alcohol at 20°C.

Marc brandy

202. 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

203. 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 a mixture of such distillates.

Whisky

204. —(1) Whisky shall be the alcoholic distillate obtained from a mash of cereal grain or cereal grain
products matured by storage in wood to develop its characteristics, 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 the United Kingdom.

(3) Flavoured whisky shall be whisky with the addition of permitted flavouring agent.

(4) Whisky shall contain not less than 37.0% (v/v) alcohol at 20°C.

**Rum**

205. — (1) Rum shall be the alcoholic distillate obtained from sugar-cane 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 37.0% (v/v) alcohol at 20°C.

**Gin**

206. — (1) Gin, including Holland, Geneva and Genever 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 substances, and may contain sugar.

(2) Dry Gin shall be gin to which no sugar has been added.

(3) Gin of all varieties shall contain not less than 37.0% (v/v) alcohol at 20°C.

**Vodka**

207. — (1) Vodka shall be the potable alcoholic beverage obtained from spirit and 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
208. 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.

Blended liquor
209. Blended liquor shall be liquor consisting of a blend of a number of liquors each of which is separately entitled to the same generic description.

Compounded liquor
210. —(1) Compounded liquor shall be liquor consisting of a number of different liquors not separately entitled to the same generic description. A compounded liquor shall not include in its nomenclature any geographic denomination of origin unless each of the different liquors comprising the compound is separately entitled to that geographic denomination.

(2) No compounded liquor shall be labelled as liquor unless the name of the liquor is preceded by the word “compounded” which shall be in letters of the same size and colour as those for the name of the liquor. The label of such liquor shall, in addition to the normal requirement for liquor, include the words “Compounded in . . .” and in such blank space shall be specified the name of the country where the compounding was effected.

Salts

Salt
211. Salt, other than crude rock salt, shall be crystalline sodium chloride and shall contain on a dry basis not more than —

(a) 1.4% calcium sulphate;
(b) 0.5% calcium and magnesium chlorides; and
(c) 0.1% other matters insoluble in hot deci-normal 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

212. Iodised salt shall be salt that contains potassium or sodium iodide or iodate in a proportion equivalent to not less than 25 and not more than 40 parts of iodide in every million parts of salt.

Spices And Condiments

Spices and condiments

213. 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.

Aniseed (Jintan manis)

214. Aniseed (Jintan Manis) 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 (Jintan)

215. Caraway seed (Jintan) shall be the dried fruit of the caraway plant and shall contain not more than

(a) 5% foreign seeds;
(b) 8% total ash; and
(c) 1.5% ash insoluble in hydrochloric acid.

Greater Cardamon (Kepulaga Besar) or Lesser Cardamon (Kepulaga Kecil)

216. — (1) Cardamon or Greater Cardamon (Kepulaga Besar), and Cardamon or Lesser Cardamon
(Kepulaga Kecil) shall be the dried, nearly ripe fruits of the various species of the genus Amomum or Electtaria cardemomum respectively, and shall contain not more than —

(a) 8% total ash; and
(b) 3% ash insoluble in hydrochloric acid.

(2) Greater Cardamon shall contain not less than 1% volatile essential oil.

(3) Lesser Cardamon shall contain not more than 5% damaged seed or extraneous matter and not less than 3.5% volatile essential oil.

**Celery seed (Biji Seladeri)**  
217. Celery seed (Biji Seladeri) shall be the dried fruit of the celery plant and shall contain not more than —

(a) 10% total ash; and
(b) 2% ash insoluble in hydrochloric acid.

**Chilli**  
218. 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 3% calyces and pedicles;
(b) not more than 1% foreign organic matter;
(c) not more than 8% total ash;
(d) not more than 1.25% ash insoluble in hydrochloric acid;
(e) not more than 30% crude fibre; and
(f) not less than 12% non-volatile ether extract.

**Cinnamon (Kayu Manis)**  
219. Cinnamon (Kayu Manis) shall be the dried bark of cultivated varieties of Cinnamomum zeylanicum, Nees, or C. cassia L., from which the outer layers may not have been removed. It shall contain —

(a) not more than 5% total ash;
(b) not more than 2% ash insoluble in hydrochloric acid; and
(c) not less than 0.5% volatile essential oil.

**Cloves (Bunga Cengkhih)**

220. Cloves (Bunga Cengkhih) 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 5% clove stem;
(b) not more than 7% total ash;
(c) not more than 0.5% ash insoluble in hydrochloric acid; and
(d) not less than 15% volatile ether extract.

**Coriander (Ketumbar)**

221. Coriander (Ketumbar) shall be the dried fruit of the coriander plant and shall contain not more than —

(a) 7% total ash; and
(b) 1.5% ash insoluble in hydrochloric acid.

**Cumin seed (Jintan Putih)**

222. Cumin seed (Jintan Putih) shall be the dried fruit of Cuminum cyminum and shall contain not more than —

(a) 5% foreign seeds;
(b) 9.5% total ash; and
(c) 1.5% ash insoluble in hydrochloric acid.

**Black Cumin (Jintan Hitam)**

223. Black Cumin (Jintan Hitam) shall be the dried seeds of Nigella sativa Linn and shall contain —

(a) not more than 5% foreign organic matter;
(b) not more than 7% total ash;
(c) not more than 1.25% ash insoluble in hydrochloric acid; and
(d) not less than 0.5% volatile oil.

**Dill seed (Adas Manis)**

224. Dill seed (Adas Manis) shall be the dried fruit of the dill plant and shall contain not more than —
(a) 10% total ash; and  
(b) 3% ash insoluble in hydrochloric acid.

**Fennel fruit or seeds (Adas Pedas)**

225. Fennel fruit or seeds (Adas Pedas) 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 4% foreign organic matter, seeds or stalks;  
(b) not more than 9% total ash;  
(c) not more than 2% ash insoluble in hydrochloric acid; and  
(d) not less than 4% volatile oil.

**Fenugreek (Halba)**

226. Fenugreek (Halba) shall be the dried ripe seeds of Trigonella foenum-graecum and shall be free from insect infestation and shall contain not more than —  
(a) 5% damaged extraneous weed seeds;  
(b) 5% foreign organic matter; and  
(c) 7% total ash.

**Ginger**

227. 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 less than 4.5% alcohol (90%) soluble extract;  
(b) not more than 7% total ash;  
(c) not less than 1.7% water soluble ash;  
(d) not less than 10% cold water soluble extract; and  
(e) not more than 1% lime as calcium oxide.

**Mace (Jaitree) (Bunga Pala)**

228. —(1) Mace (Jaitree) (Bunga Pala) 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).

(2) Mace (Jaitree) (Bunga Pala) shall contain not more than —
   (a) 5% deteriorated article or extraneous or foreign organic matter;
   (b) 3% total ash; and
   (c) 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 (Biji Sawi)**

229. —(1) Mustard seed (Biji Sawi) 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.

(2) Mustard seed (Biji Sawi) 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).

(3) Mustard seed (Biji Sawi) shall contain —
   (a) not more than 5% foreign organic matter, and deteriorated or other seeds;
   (b) not more than 5% total ash;
   (c) not more than 1.5% ash insoluble in hydrochloric acid; and
   (d) not less than 0.6% volatile essential oil.

**Prepared mustard**

230. Prepared mustard (compound mustard, mustard condiment) shall be made from mustard seed mixed with flour or starch, with or without spices, except that the proportions 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 two hours at 37°C.
Nutmeg (Buah Pala)

231. Nutmeg (Buah Pala) 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 5% total ash;
(b) not more than 0.5% ash insoluble in hydrochloric acid;
(c) not more than 10% crude fibre; and
(d) not less than 25% non-volatile ether extract.

Black pepper or pepper corn

232. Black pepper or pepper corn shall be the sound fruit of Piper nigrum and shall contain —

(a) not more than 3% deteriorated fruits or any extraneous matter;
(b) not more than 5% light berries;
(c) not more than 8% total ash;
(d) not more than 1.5% ash insoluble in hydrochloric acid;
(e) not less than 6.75% non-volatile ether extract; and
(f) not less than 30% starch.

White pepper

233. White pepper shall be the dried, mature berry of Piper nigrum L. from which the outer coating or the outer and inner coatings are removed and shall contain —

(a) not more than 5% of crude fibre;
(b) not more than 3.5% of total ash;
(c) not more than 0.3% of ash insoluble in hydrochloric acid;
(d) not less than 7% of non-volatile ether extract; and
(e) not less than 52% of pepper starch.

Star anise (Bunga Pekak)

234. Star anise (Bunga Pekak) shall be the dried, ripe fruit of Illicium verum Hooker filius. It shall be free from admixture by Illicium anisatum Linn.

Tumeric (Kunyit)
235. Turmeric (Kunyit) 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%.

**Curry powder**

236. Curry powder shall be any combination of spices, aromatic seeds and aromatic herbs. It shall contain not less than 85% of spices, aromatic seeds and aromatic herbs, and shall contain not more than 15% farinaceous matter and salt.

**Flavouring Essences Or Extracts**

**Almond essence**

237. Almond essence, almond extract or almond flavour shall contain not less than 1% by volume the hydrocyanic acid-free volatile oil obtained from the kernels of the bitter almond, apricot or peach.

**Ginger essence**

238. Ginger essence, ginger extract or ginger flavour shall contain in 100 ml the alcohol-soluble matter from not less than 20g of ginger.

**Lemon essence**

239. 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**

240. 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
241. 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 optical rotation, at a temperature of 25°C, of not less than +95 degrees using a tube 100 mm in length.

Peppermint essence
242. 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 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
243. 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
244. 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
245. Flavouring essences shall comply with regulation 22.
Flavour Enhancers

Monosodium glutamate

246. Monosodium glutamate or the mono-sodium salt of L-glutamic acid shall contain not less than 98% of the mono-sodium salt of glutamic 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.

Special Purpose Foods

Special purpose foods

247. —(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 a 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 the 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, infant formula food and formulated food.

(3) Special purpose food may contain, unless otherwise prohibited under these Regulations, vitamins, minerals, amino acids and other nutrient supplements.

Labelling requirements for special purpose foods

248. —(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 Twelfth Schedule or in such other similar form as may be acceptable to the Director-General 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

249. —(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:

<table>
<thead>
<tr>
<th>First Column</th>
<th>Second Column</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beverages (ready for consumption)</td>
<td>8 kcal/100 ml</td>
</tr>
<tr>
<td>Bread spreads including jam substitutes</td>
<td>100 kcal/100 g</td>
</tr>
<tr>
<td>All other foods</td>
<td>50 kcal/100 g.</td>
</tr>
</tbody>
</table>

(3) Every package of low-calorie food shall be labelled with a nutrition information panel in the form specified in the Twelfth Schedule or in such other similar form as may be acceptable to the Director-General.

Diabetic food

250. —(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 Twelfth Schedule or in such other similar form as may be acceptable to the Director-General, and such nutrition information panel shall include a statement as to the nature of the carbohydrates present in the food.

Infants’ food —(1) Infants’ food shall be any food described or sold as suitable for infants and shall include infant formula.

(2) 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.
(3) 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.

(4) Infants’ food shall not contain any chemical preservative.

(5) Infants’ food shall be date-marked in accordance with regulation 10.

**Infant formula**

252. —(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 40 and not more than 80 I.U. 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 I.U. 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 I.U. / 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 Calcium: Phosphorus (Ca:P.) ratio shall be not less than 1.2 and not more than 2.0;
(t) not less than 25 mg of phosphorus (P) and the Calcium: Phosphorus (Ca:P.) ratio shall be not less 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.
(6) The following nucleotides may be added to infant formula in the proportions as follows:

(a) Cytidine 5’-Monophosphate in an amount not exceeding 2.50 mg per 100 kcal;
(b) Uridine 5’-Monophosphate in an amount not exceeding 1.75 mg per 100 kcal;
(c) Adenosine 5’-Monophosphate in an amount not exceeding 1.50 mg per 100 kcal;
(d) Guanosine 5’-Monophosphate in an amount not exceeding 0.50 mg per 100 kcal; and
(e) Inosine 5’-Monophosphate in an amount not exceeding 1.00 mg per 100 kcal.

(7) The total concentration of such nucleotides as referred to in paragraph (6) in any infant formula shall not exceed 5 mg per 100 kcal.

(8) Selenium may be added to infant formula in an amount not exceeding 3 μg/mg per 100 kcal.

(9) Long chain (20 and 22 carbon atoms) polyunsaturated fatty acids (LCP) may be added to infant formula but their content shall not exceed —

(a) 1% of the total fat content for n-3 LCP; and
(b) 2% of the total fat content for n-6 LCP (1% of the total fat content for arachidonic acid),

and the eicosapentaenoic acid (20:5 n-3) content shall not exceed that of docosahexaenoic (22:6 n-3) acid content.

Infant milk formula or infant milk preparation

253. Infant milk formula or infant milk preparation shall be infant formulae 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

254. — (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.

Miscellaneous Foods

Agar

255. —(1) Agar (agar-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 not more than —

(a) 7.1% total ash; and
(b) 1% ash insoluble in hydrochloric acid.

(3) Agar shall yield with water a practically colourless and tasteless solution.

Custard powder

256. Custard powder shall be a powder prepared from starch with or without other food substances, permitted colouring matter or permitted flavouring agents.

Edible gelatin

257. —(1) Edible gelatin shall be the 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.

**Fish crackers**

258. —(1) Fish crackers (unfried) shall be the food product made of starch with or without the addition of other flours in which wholesome fish has been added.

(2) Fish crackers may contain salt, flavour and permitted colouring matter and shall contain not less than 8% protein (total nitrogen x 6.25) on a dry basis.

**Prawn crackers**

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

(2) Prawn crackers 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.

**Rice**

260. —(1) Every package of rice shall bear a label on which shall be indicated the following particulars:

(a) the type of rice, namely, white rice, glutinous rice, cargo or brown rice, or boiled or parboiled rice;
(b) the grain composition of rice in the package, described, wherever possible, in the terms laid down in column 1 of the Table in paragraph (3) or, otherwise, by stating the percentages by weight of wholegrain, head rice, big brokens and broken kernels contained in the package;
(c) the minimum quantity of rice in the package expressed in kilograms;
(d) the brand, if any; and
(e) the name and address in Singapore of the local importer, packer, distributor or agent.

(2) For the purposes of paragraph (1) (a) —

(a) white rice shall be rice which has been husked and milled white by removing its bran layers;
(b) cargo or brown rice shall be rice of which only the husk has been removed; and
(c) boiled or parboiled rice shall be rice which has been milled after undergoing process of soaking, steaming and drying.

(3) The terms in column 1 of the Table shall not be used on any label on any package of rice unless the grain composition of rice in the package is in accordance with the corresponding description of grain composition in column 2 of the Table.

<table>
<thead>
<tr>
<th>Column 1</th>
<th>Column 2</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Wholegrain (Not less than)</td>
</tr>
<tr>
<td>100% Wholegrain</td>
<td>60</td>
</tr>
<tr>
<td>5% Broken</td>
<td>60</td>
</tr>
<tr>
<td>10% Broken</td>
<td>55</td>
</tr>
<tr>
<td>15% Broken</td>
<td>55</td>
</tr>
<tr>
<td>20% Broken</td>
<td>50</td>
</tr>
<tr>
<td>25% Broken</td>
<td>40</td>
</tr>
<tr>
<td>35% Broken</td>
<td>32</td>
</tr>
<tr>
<td>45% Broken</td>
<td>28</td>
</tr>
<tr>
<td>Broken Rice</td>
<td>Not more than 5</td>
</tr>
</tbody>
</table>

* Including big brokens.

(4) For the purpose of paragraphs (1) (b) and (3) —

(a) wholegrain shall be a full rice kernel without any broken part;
(b) head rice shall be a rice kernel which has been broken leaving its length at least four-fifths the average length of the unbroken rice kernel;
(c) big broken shall be a rice kernel which has been broken leaving its length at least half but less than four-fifths the average length of the unbroken rice kernel; and
(d) broken kernel shall be a rice kernel which has been broken leaving its length less than half the average length of the unbroken rice kernel.
(5) Notwithstanding regulation 5 (4) (e), no country shall be named on any label on any package of rice implying that the rice originated from that country unless all the rice contained in the package originated from that country.

Penalty

261. Any person who contravenes any of the provisions of these Regulations shall be guilty of an offence and shall be liable on conviction to a fine not exceeding $1,000 and in the case of a second or subsequent conviction to a fine not exceeding $2,000.
Appendix

First Schedule: Permitted Use Of General Terms In The Declaration Of Ingredients

Regulation 5 (4) (b)

The following substances may be designated by generic terms in the list of ingredients:

<table>
<thead>
<tr>
<th>Substance</th>
<th>Generic Terms</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fish when forming an ingredient of fish products</td>
<td>Fish.</td>
</tr>
<tr>
<td>Imitation cream when forming an ingredient of some other food</td>
<td>Imitation cream.</td>
</tr>
<tr>
<td>Prepared purified starch when forming an ingredient of some other food,</td>
<td>Starch.</td>
</tr>
<tr>
<td>except chemically modified starch</td>
<td></td>
</tr>
<tr>
<td>Any deodorised edible vegetable oil, whether hydrogenated or not, when</td>
<td>Vegetable oil/fat.</td>
</tr>
<tr>
<td>forming an ingredient of any food other than edible fats and oils</td>
<td></td>
</tr>
<tr>
<td>Herbs when forming an ingredient of some other food at a level not</td>
<td>Herbs.</td>
</tr>
<tr>
<td>exceeding 2% by weight of such food</td>
<td></td>
</tr>
<tr>
<td>Spices, when forming an ingredient of some other food at a level not</td>
<td>Spices.</td>
</tr>
<tr>
<td>exceeding 2% by weight of such food</td>
<td></td>
</tr>
<tr>
<td>Colourings, when forming an ingredient of some other food</td>
<td>Colourings/colouring matter.</td>
</tr>
<tr>
<td>Emulsifiers and stabilisers, when forming an ingredient of some other</td>
<td>Emulsifiers/stabilisers or emulsifying/stabilising agents.</td>
</tr>
<tr>
<td>food</td>
<td></td>
</tr>
<tr>
<td>Flavourings, when forming an ingredient of some other food</td>
<td>Flavouring.</td>
</tr>
<tr>
<td>Preservatives when forming an ingredient of some other food</td>
<td>Preservative.</td>
</tr>
</tbody>
</table>
Second Schedule: Date-Marking Of Prepacked Food

Regulation 10

1. Cream, reduced cream, light cream, whipped cream and sour cream excluding sterilised canned cream.
2. Cultured milk and cultured milk drink.
3. Pasteurised milk and pasteurised milk drink.
4. Yoghurt, low-fat yoghurt, fat-reduced yoghurt, non-fat yoghurt and yoghurt products.
5. Pasteurised fruit juice and pasteurised fruit juice drink.
6. Pasteurised vegetable juice and pasteurised vegetable juice drink.
7. 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 desert known as “tauhui”, “tofa” or “douhua”, but excluding the oil fried tofu in the form of a pouch known as “taupok”, and the dried beancurd stick.
8. 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.
9. Vitaminised fruit juice and vitaminised fruit juice drink.
10. Vitaminised vegetable juice and vitaminised vegetable juice drink.
11. Liquid milk and liquid milk products excluding condensed milk, sweetened condensed milk, evaporated milk and canned sterilised milk and milk products.
12. Flour.
13. Salad dressing.
15. Raisins and sultanas.
16. Chocolate, milk chocolate and chocolate confectionery in which the characteristic ingredient is
chocolate or cocoa, with or without the addition of fruits and nuts.

17. Breakfast-cereal with or without fruits and nuts except cereal in cans.
18. Infants’ food.

### Third Schedule: Permitted Anti-Oxidants

Regulation 17 (3)

1. Subject to paragraph 2, the articles 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:

<table>
<thead>
<tr>
<th>Specified Food</th>
<th>Description of Anti-oxidant</th>
<th>(estimated by weight)</th>
</tr>
</thead>
<tbody>
<tr>
<td>(a) Anhydrous edible oils and fats, whether hardened or not, margarine, vitamin oils and concentrates containing not more than 100,000 I.U. of Vitamin A per gram</td>
<td>Propyl gallate or Octyl gallate or Dodecyl gallate or any mixture thereof</td>
<td>100</td>
</tr>
<tr>
<td></td>
<td>or Butylated hydroxyanisole (B.H.A.)</td>
<td>200</td>
</tr>
<tr>
<td></td>
<td>or Butylated hydroxytoluene (B.H.T.)</td>
<td>200</td>
</tr>
<tr>
<td></td>
<td>or Tertiary butylhydroquinone (TBHQ)</td>
<td>200</td>
</tr>
<tr>
<td></td>
<td>or Ascorbyl palmitate</td>
<td>200</td>
</tr>
<tr>
<td></td>
<td>or Isopropyl citrate mixture (including monoisopropyl citrate)</td>
<td>100</td>
</tr>
</tbody>
</table>
or

Any mixture of B.H.A. and B.H.T.

(b) Partial Glycerol Esters

Propyl gallate or Octyl gallate or Dodecyl gallate or any mixture thereof

or

Butylated hydroxyanisole (B.H.A.)

200

or

Butylated hydroxytoluene (B.H.T.)

200

or

Tertiary butylhydroquinone (TBHQ)

200

or
<table>
<thead>
<tr>
<th>Subsection</th>
<th>Description</th>
<th>Amount</th>
</tr>
</thead>
<tbody>
<tr>
<td>(c)</td>
<td><strong>Butter for manufacturing purposes</strong></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Ascorbyl palmitate</td>
<td>500</td>
</tr>
<tr>
<td></td>
<td>or</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Any mixture of B.H.A. and B.H.T.</td>
<td>200</td>
</tr>
<tr>
<td></td>
<td>Propyl gallate or Octyl gallate</td>
<td>80</td>
</tr>
<tr>
<td></td>
<td>or</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Dodecyl gallate or any mixture thereof</td>
<td></td>
</tr>
<tr>
<td></td>
<td>or</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Tertiary butylhydroquinone (TBHQ)</td>
<td>160</td>
</tr>
<tr>
<td></td>
<td>or</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Butylated hydroxyanisole (B.H.A.)</td>
<td>160</td>
</tr>
<tr>
<td></td>
<td>or</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Butylated hydroxytoluene (B.H.T.)</td>
<td>160</td>
</tr>
<tr>
<td></td>
<td>or</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Ascorbyl palmitate</td>
<td>500</td>
</tr>
<tr>
<td></td>
<td>or</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Any mixture of B.H.A. and B.H.T.</td>
<td>160</td>
</tr>
<tr>
<td>(d)</td>
<td><strong>Essential oils and isolates from the concentrates of essential oils</strong></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Propyl gallate or Octyl gallate</td>
<td>100</td>
</tr>
<tr>
<td></td>
<td>or</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Dodecyl gallate or any mixture thereof</td>
<td></td>
</tr>
<tr>
<td></td>
<td>or</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Butylated hydroxyanisole (B.H.A.)</td>
<td>200</td>
</tr>
<tr>
<td></td>
<td>or</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Butylated hydroxytoluene (B.H.T.)</td>
<td>200</td>
</tr>
<tr>
<td></td>
<td>or</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Tertiary butylhydroquinone (TBHQ)</td>
<td>200</td>
</tr>
<tr>
<td></td>
<td>or</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Ascorbyl palmitate</td>
<td>500</td>
</tr>
<tr>
<td></td>
<td>or</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Any mixture of B.H.A. and B.H.T.</td>
<td>200</td>
</tr>
</tbody>
</table>
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 mixtures thereof within the limits specified in this Schedule, provided that 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 item (c) 240 parts per million and in the case of specified foods in item (d) 300 parts per million.

<table>
<thead>
<tr>
<th>(e) Apples and pears</th>
<th>B.H.T.</th>
<th>Ethoxyquin</th>
</tr>
</thead>
<tbody>
<tr>
<td>(f) Preparations containing more than 100,000 I.U. of Vitamin A per gram</td>
<td>Butylated hydroxyanisole (B.H.A.)</td>
<td>10 for each 1,000 I.U. of Vitamin A</td>
</tr>
<tr>
<td></td>
<td>Butylated hydroxytoluene (B.H.T.)</td>
<td>10 for each 1,000 I.U. of Vitamin A</td>
</tr>
<tr>
<td></td>
<td>Any mixture of B.H.A. and B.H.T.</td>
<td>10 for each 1,000 I.U. of Vitamin A</td>
</tr>
</tbody>
</table>
## Fourth Schedule: Permitted Chemical Preservatives In Selected Foods

<table>
<thead>
<tr>
<th>Selected Food</th>
<th>Chemical Preservative No. 1</th>
<th>2</th>
<th>3</th>
<th>4</th>
<th>5</th>
<th>6</th>
<th>7</th>
<th>8</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Calculated as Sulphur</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Beer</td>
<td>25</td>
<td>70</td>
<td>70</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Bread (calculated on weight of flour)</td>
<td></td>
<td>3000</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cabbage, dehydrated</td>
<td></td>
<td>2,500</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Candied peel or cut</td>
<td></td>
<td>100</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>and drained (syruped)</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Peel</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cheese</td>
<td></td>
<td>1,000</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Christmas pudding</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cider</td>
<td></td>
<td>200</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Coconut, dessicated</td>
<td></td>
<td>50</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cocktail (alcoholic)</td>
<td></td>
<td>120</td>
<td>00</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Coffee (or coffee mixture or liquid extract)</td>
<td></td>
<td>50</td>
<td>50</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Colouring matter, if in the form of a solution of a</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Maximum amount of Chemical Preservative in Parts per Million.

Regulations 19 (3) (b), 62 (3), 63 (3), 66 (3)
| permitted colouring matter | Desserts, fruit based, milk and cream | Drinking chocolate concentrate | Fat spread with fat content less than 80% | Fillings and toppings for flour confectionery (fruit based) | Fish, smoked and cured | Flavouring emulsions or flavouring syrup | Flour confectionery | Flour intended for use in the manufacture of Biscuits | Fruits, crystallised, glace or drained | Fruits, dried (apples, apricots, figs, nectarines, peaches, pears, prunes, raisins) | Fruit or fruit pulp (other than tomato pulp) intended for Manufacturing purposes | Fruit (other than fresh fruit or |}
|---------------------------|--------------------------------------|---------------------------------|-------------------------------------------|---------------------------------------------------------------|------------------------|----------------------------------------|-------------------|---------------------------------------------------------------|--------------------------------|-----------------------------------------------------------------|-----------------------------------------------------------------|----------------------------------------------------------------|
|                           | 100                                  |                                 |                                           |                                                               |                        |                                        |                   |                                                | 100                             |                                                |                                                |                                                |}
|                           |                                      |                                 |                                           |                                                               |                        |                                        |                   |                                                | 2,000                           |                                                |                                                |                                                |}
|                           |                                      |                                 |                                           |                                                               |                        |                                        |                   |                                                | 3,000                           |                                                |                                                |                                                |}
|                           |                                      |                                 |                                           |                                                               |                        |                                        |                   |                                                | 350                             |                                                |                                                |                                                |}
|                           |                                      |                                 |                                           |                                                               |                        |                                        |                   |                                                | 350                             |                                                |                                                |                                                |}
|                           |                                      |                                 |                                           |                                                               |                        |                                        |                   |                                                | 350                             |                                                |                                                |                                                |}
|                           |                                      |                                 |                                           |                                                               |                        |                                        |                   |                                                | 350                             |                                                |                                                |                                                |}
|                           |                                      |                                 |                                           |                                                               |                        |                                        |                   |                                                | 350                             |                                                |                                                |                                                |}
|                           |                                      |                                 |                                           |                                                               |                        |                                        |                   |                                                | 350                             |                                                |                                                |                                                |}


<table>
<thead>
<tr>
<th>Item</th>
<th>Code 1</th>
<th>Code 2</th>
<th>Code 3</th>
<th>Code 4</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruit pulp not otherwise specified in this Table)</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fruit drink or fruit Crush</td>
<td>120</td>
<td>00</td>
<td>00</td>
<td>00</td>
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<tr>
<td>Fruit juices</td>
<td>120</td>
<td>00</td>
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<td>00</td>
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<tr>
<td>Fruit juices, concentrate</td>
<td>350</td>
<td>00</td>
<td>00</td>
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<tr>
<td>Gelatin</td>
<td>750</td>
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<tr>
<td>Ginger, dry root</td>
<td>150</td>
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<tr>
<td>Glucose drink</td>
<td>120</td>
<td>400</td>
<td>400</td>
<td>400</td>
</tr>
<tr>
<td>containing solid contents not less than 23.5% (w/v) of glucose</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Hamburgers and similar products</td>
<td>450</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Jam, including preserves sold for dietetic purposes</td>
<td>100</td>
<td>500</td>
<td>500</td>
<td>1,000</td>
</tr>
<tr>
<td>Marzipan and sweetened nut paste</td>
<td></td>
<td></td>
<td></td>
<td>1,000</td>
</tr>
<tr>
<td>Meat, canned, cured, pickled, salted or smoked whether cooked or uncooked</td>
<td></td>
<td></td>
<td></td>
<td>125</td>
</tr>
<tr>
<td>Non-alcoholic drinks</td>
<td></td>
<td></td>
<td></td>
<td>250</td>
</tr>
<tr>
<td>Pectin, liquid</td>
<td>250</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Perry</td>
<td>200</td>
<td></td>
<td>200</td>
<td></td>
</tr>
<tr>
<td>Pickles other than pickled vegetables that require washing before consumption</td>
<td>100</td>
<td>250</td>
<td>250</td>
<td>1,000</td>
</tr>
<tr>
<td>Pickled vegetables that require washing before</td>
<td>100</td>
<td>1,000</td>
<td>1,000</td>
<td>1,000</td>
</tr>
<tr>
<td>Pickled vegetables that require washing before</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Consumption</td>
<td>50</td>
<td>125</td>
<td>500</td>
<td></td>
</tr>
<tr>
<td>-----------------------------</td>
<td>-----</td>
<td>-----</td>
<td>-----</td>
<td></td>
</tr>
<tr>
<td>Potatoes, raw, peeled</td>
<td>50</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Potatoes, dehydrated</td>
<td>550</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sauces</td>
<td>300</td>
<td>750</td>
<td>250</td>
<td></td>
</tr>
<tr>
<td>Sausages, or sausage</td>
<td>450</td>
<td></td>
<td>1,000</td>
<td></td>
</tr>
<tr>
<td>Meat</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Silicon anti-foam emulsion</td>
<td>1,000</td>
<td>2,000</td>
<td>2,000</td>
<td></td>
</tr>
<tr>
<td>Soft drinks for consumption before dilution</td>
<td>350</td>
<td>800</td>
<td>800</td>
<td></td>
</tr>
<tr>
<td>Soft drinks for consumption without dilution (other than fruit drink or fruit crush)</td>
<td>70</td>
<td>160</td>
<td>160</td>
<td></td>
</tr>
<tr>
<td>Starches, prepared</td>
<td>100</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Starch, hydrolysed (solid)</td>
<td>70</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Starch, hydrolysed (syrup) (including glucose syrup)</td>
<td>400</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Sugar or sugar syrups, other than sugar or sugar syrups for Manufacturing purposes</td>
<td>20</td>
<td></td>
<td></td>
<td></td>
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<tr>
<td>Sugar or sugar syrups for manufacturing purposes</td>
<td>70</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tomato pulp, paste or Puree</td>
<td>350</td>
<td>800</td>
<td>800</td>
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</tr>
<tr>
<td>Vegetables, dehydrated (other than cabbage or potato)</td>
<td>2,000</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Vinegar</td>
<td>200</td>
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<tr>
<td>Vinegar, imitation,</td>
<td>70</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Artificial</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Wine (including alcoholic cordials)</td>
<td>300</td>
<td>200</td>
<td></td>
<td></td>
</tr>
<tr>
<td>------------------------------------</td>
<td>------</td>
<td>------</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Yoghurt, fruits</td>
<td>60</td>
<td>120</td>
<td>120</td>
<td>300</td>
</tr>
</tbody>
</table>
### PART I

**SYNTHETIC ORGANIC COLOURS**

<table>
<thead>
<tr>
<th>Shade</th>
<th>Colour Index</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>1. Red Shade:</strong></td>
<td></td>
</tr>
<tr>
<td>allura red AC</td>
<td>16035</td>
</tr>
<tr>
<td>Amaranth</td>
<td>16185</td>
</tr>
<tr>
<td>Carmoisine</td>
<td>14720</td>
</tr>
<tr>
<td>Erythrosine</td>
<td>45430</td>
</tr>
<tr>
<td>ponceau 4R</td>
<td>16255</td>
</tr>
<tr>
<td><strong>2. Yellow shade:</strong></td>
<td></td>
</tr>
<tr>
<td>quinoline yellow</td>
<td>47005</td>
</tr>
<tr>
<td>sunset yellow FCF</td>
<td>15985</td>
</tr>
<tr>
<td>Tartrazine</td>
<td>19140</td>
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<tr>
<td><strong>3. Green shade:</strong></td>
<td></td>
</tr>
<tr>
<td>chlorophyll-copper complex and sodium and potassium salts of chlorophyllin copper complex</td>
<td>75810</td>
</tr>
<tr>
<td>fast green FCF</td>
<td>42053</td>
</tr>
<tr>
<td>green S</td>
<td>44090</td>
</tr>
<tr>
<td><strong>4. Blue Shade:</strong></td>
<td></td>
</tr>
<tr>
<td>brilliant blue FCF</td>
<td>42090</td>
</tr>
<tr>
<td>indigo carmine</td>
<td>73015</td>
</tr>
<tr>
<td><strong>5. Brown shade:</strong></td>
<td></td>
</tr>
</tbody>
</table>
chocolate brown HT  | Colour Index 20285
---|---
6. Black shade:  |  
brilliant black PN  | Colour Index 28440

PART II
OTHER COLOURS

1. Caramel and the colour obtained from cochineal.

2. The following colouring matter of vegetable origin:

   any colouring matter natural to edible fruits and vegetables, any colouring matter from flowers, leaves, roots and other plant parts which are customarily used in the preparation of food, including alkannet, annatto, carotene, chlorophyll, curcumin, flavine, 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 sources 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.
Sixth Schedule: Permitted Emulsifiers And Permitted Stabilisers

Regulation 21 (2)

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;

Carrageenan;

Caseinate, sodium and calcium;

Cellulose, methyl, ethyl, methyl ethyl, hydroxy propyl and hydroxy propyl methyl derivatives of; carboxy methyl cellulose; croscarmellose sodium;

Dioctyl sodium sulphosuccinate;

Furcelleran;

Gums, acacia, carob, gellan, ghatti, guar, karaya, tragacanth, and xanthan;

Konjac flour;

Lecithin;
Mono and diglycerides of fatty acids;

Pectin, calcium pectate; sodium pectate;

Polyglycerol esters of fatty acids;

Polyoxyethylene (20) sorbitan monolaurate (polysorbate 20);

Polyoxyethylene (20) sorbitan mono-palmitate (polysorbate 40);

Polyoxyethylene (20) sorbitan monostearate (polysorbate 60);

Polyoxyethylene (20) sorbitan mono-oleate (polysorbate 80);
Polyoxyethylene (20) sorbitan tristearate (polysorbate 65);

Propylene glycol esters of fatty acids; propylene glycol alginate;

Quillaaia (only in soft drinks, not exceeding 200 parts per million);

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; acetylated di-starch phosphate, starches octenyl succinic anhydride modified; hydroxypropyl distarch phosphate;

Stearoyl-2-lactylic acid and its sodium and calcium salts; Stearyl tartrate;

Sorbitan monostearate; sorbitan tristearate; sorbitan mono-palmitate; sorbitan monolaurate; sorbitan mono-oleate.
Seventh Schedule: Permitted Nutrient Supplement

Regulation 25 (2)

Ascorbic acid;

Biotin;

Calcium carbonate;

Calcium citrate;

Calcium glycerophosphate;

Calcium oxide;

Calcium pantothenate;

Calcium phosphate (mono-, di- and tri-basic);

Calcium pyrophosphate;

Calcium sulphate;

Beta-carotene;
Choline bitartrate;

Choline chloride;

Ferric ammonium citrate;

Ferric phosphate;

Ferric pyrophosphate;

Ferrous gluconate;

Ferrous lactate;

Inositol;

Iron citrate;

Isoleucine;

Leucine;

Lysine;

Methionine;

Niacin;

Niacinamide;
Nicotinic acid;
Nicotinamide;
D-pantothenic acid;
D-pantothenyl alcohol;
Phenylalanine;
Potassium iodide;
Pyridoxine;
Pyridoxine hydrochloride;
Pyridoxal;
Pyridoxamine;
Riboflavin;
Riboflavin-5-phosphate;
Sodium pantothenate;
Sodium phosphate (mono-, di- 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;

Zinc gluconate;

Zinc sulphate.
Eighth Schedule: Permitted General Purpose Food Additives

Regulation 28 (2)

Acetic acid;
Acetone;
Adipic acid;
Alpha-acetolactate decarboxylase (from a genetically modified strain of *Bacillus subtilis*);
Alpha-amylase (endo-amylase from a genetically modified strain of *Bacillus licheniformis*);
Ammonium bicarbonate;
Ammonium hydroxide;
Ammonium phosphate (mono- and di-basic);
Ammonium sulphate;
Aspartame;
Beeswax;
Beta-glucanase (endo-glucanase from *Bacillus subtilis*); Beta-glucanase (endo-glucanase from *Hunicola insolens*); Calcium carbonate;
Calcium chloride
Calcium citrate;
Calcium gluconate;
Calcium hydroxide;
Calcium lactate;
Calcium phosphate (mono-, di-and tri-basic);
Calcium sulphate;
Candelilla wax;
Carbon dioxide;
Carnauba wax;
Chymosin (produced by *Escherichia coli*);
Citric acid;
Endo-protease (metallo protease from *Bacillus amyloliquefaciens*);
Erythritol;
Fumaric acid;
Glucano delta-lactone;
Glycerin or Glycerol;
Glycerol esters of citric, lactic and tartaric acids;
Helium;
High fructose syrup;
Hydrochloric acid;
Hydrogen peroxide;
Hydrogenated glucose syrup (maltitol and maltitol-based products);
Isomalt;
Lactic acid;
Lactitol;
Magnesium carbonate;
Magnesium chloride;
Magnesium oxide;
Magnesium hydroxide;
Magnesium stearate;
Magnesium sulphate;
Malic acid;
Maltogenic amylase (amylase from a genetically modified strain of *Bacillus subtilis*);
Mannitol;
Nitrogen;
Nitrous oxide;
Oligofructose (from chicory root);
Papain;
Pentosanase (xylanase or hemicellulase from a genetically modified strain of \textit{Aspergillus oryzae});
Peracetic acid;
Phosphoric acid;
Polydextrose;
Potassium acid tartrate;
Potassium bicarbonate;
Potassium carbonate;
Potassium chloride;
Potassium citrate;
Potassium hydroxide;
Potassium sulphate;
Propylene glycol;
Shellac;
Silica aerogel;
Sodium acetate;
Sodium chloride;
Sodium aluminium phosphate;
Sodium bicarbonate;
Sodium carbonate;
Sodium citrate;
Sodium hydroxide;
Sodium phosphate (mono-, di- and tri-basic);
Sodium potassium tartrate;
Sodium pyrophosphate;
Sodium sesquicarbonate;
Sodium sulphate;
Sodium tartrate;
Sorbitol;
Succinic acid;
Sucrose esters of fatty acids;
Sulphuric acid;
Sulphurous acid;
Tartaric acid;
Thaumatin;
Transglutaminase (transferase prepared from Streptoverticillium mobaraense variant);
Trehalose;
Xylitol.

**Ninth Schedule: Food With Maximum Amounts Of Pesticides**

Regulation 30 (2) and (5)

<table>
<thead>
<tr>
<th>Substance</th>
<th>Maximum residue limit (ppm)</th>
<th>Type of food</th>
</tr>
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<tbody>
<tr>
<td>Acephate</td>
<td>10</td>
<td>Lettuce</td>
</tr>
<tr>
<td></td>
<td>5</td>
<td>tomatoes, cottonseeds, broccoli, cabbages, cauliflowers, kale, Brussels sprouts, citrus</td>
</tr>
<tr>
<td></td>
<td>1</td>
<td>Fruits</td>
</tr>
<tr>
<td></td>
<td>0.5</td>
<td>soya beans</td>
</tr>
<tr>
<td></td>
<td>0.2</td>
<td>Potatoes</td>
</tr>
<tr>
<td></td>
<td>0.1</td>
<td>eggs, edible offal, fat of meat, meat</td>
</tr>
<tr>
<td>Acifluorfen</td>
<td>0.1</td>
<td>seed and pod vegetables, rice grain</td>
</tr>
<tr>
<td></td>
<td>0.5</td>
<td>nuts</td>
</tr>
<tr>
<td></td>
<td>0.02</td>
<td>milk, meat, eggs</td>
</tr>
<tr>
<td>Alachlor</td>
<td>0.01</td>
<td>wheat, barley, maize, seed and pod</td>
</tr>
<tr>
<td></td>
<td>0.001</td>
<td>vegetables, cabbages, cauliflowers, nuts</td>
</tr>
<tr>
<td>Aldicarb</td>
<td>0.5</td>
<td>potatoes</td>
</tr>
<tr>
<td></td>
<td>0.2</td>
<td>strawberries, citrus fruits</td>
</tr>
<tr>
<td>Residue</td>
<td>Limit</td>
<td>Commodity</td>
</tr>
<tr>
<td>---------</td>
<td>-------</td>
<td>----------------------------------------------</td>
</tr>
<tr>
<td>0.1 coffee beans</td>
<td></td>
<td>0.05 cottonseed, maize, onions, nuts</td>
</tr>
<tr>
<td>0.02 sugar-cane, cereal grain, soya beans</td>
<td></td>
<td>0.01 meat</td>
</tr>
<tr>
<td>Aldrin</td>
<td>0.2</td>
<td>fat of meat, fish (edible portions), milk and milk products (fat basis)</td>
</tr>
<tr>
<td></td>
<td>0.1</td>
<td>asparagus, broccoli, Brussels sprouts, kale, cabbages, cauliflowers, carrots, cucumbers, eggs (shell-free basis), egg-plants, lettuce, onions, parsnips, peppers, pimentos, potatoes, radishes, horseradish, radish tops</td>
</tr>
<tr>
<td></td>
<td>0.05</td>
<td>citrus fruits</td>
</tr>
<tr>
<td></td>
<td>0.02</td>
<td>cereal grain</td>
</tr>
<tr>
<td>Aluminium phosphide</td>
<td>0.1</td>
<td>cereal grain, nuts, coffee beans</td>
</tr>
<tr>
<td>Amitraz</td>
<td>0.1</td>
<td>meat, milk and milk products</td>
</tr>
<tr>
<td>Asulam</td>
<td>0.4</td>
<td>potatoes</td>
</tr>
<tr>
<td></td>
<td>0.1</td>
<td>sugar-cane, hops, meat, milk</td>
</tr>
<tr>
<td>Atrazine</td>
<td>0.1</td>
<td>citrus fruits, grapes, maize, pineapples, sorghum, sugar-cane, sweet corn</td>
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<tr>
<td></td>
<td>0.01</td>
<td>potatoes</td>
</tr>
<tr>
<td>Azinphos-methyl</td>
<td>4</td>
<td>kiwi fruit (whole fruit), grapes, peaches</td>
</tr>
<tr>
<td></td>
<td>2</td>
<td>apricot, citrus fruits, celery</td>
</tr>
<tr>
<td></td>
<td>1</td>
<td>fruits (except as otherwise listed), broccoli,</td>
</tr>
<tr>
<td></td>
<td>0.5</td>
<td>vegetables (except as otherwise listed)</td>
</tr>
<tr>
<td></td>
<td>0.4</td>
<td>kiwi fruits (in edible part)</td>
</tr>
<tr>
<td></td>
<td>0.2</td>
<td>cereal grains, cottonseeds, potatoes, sunflower seed, soya beans (dry)</td>
</tr>
<tr>
<td>Azocyclotin (the total residue arising from the use of azocyclotin and/or cyhexatin)</td>
<td>2</td>
<td>peaches, grapes, apples, strawberries</td>
</tr>
<tr>
<td></td>
<td>0.2</td>
<td>beans</td>
</tr>
<tr>
<td></td>
<td>0.1</td>
<td>egg-plants</td>
</tr>
<tr>
<td>Bendiocarb</td>
<td>0.1</td>
<td>mushrooms</td>
</tr>
<tr>
<td></td>
<td>0.5</td>
<td>meat and meat products, wheat, eggs, fat of meat, maize, oats, sugar, beef</td>
</tr>
<tr>
<td></td>
<td>0.02</td>
<td>pome fruit</td>
</tr>
<tr>
<td>Benomyl (determined as the sum of benomyl, carbendazim, and 2-aminobenzimidazone and expressed as carbendazim)</td>
<td>10</td>
<td>citrus fruits, cherries, apricots</td>
</tr>
<tr>
<td></td>
<td>5</td>
<td>peppers, barley, berry fruits, pome and stone fruits, mangoes, carrots, lettuce</td>
</tr>
<tr>
<td>Chemical</td>
<td>Item Description</td>
<td></td>
</tr>
<tr>
<td>---------------</td>
<td>----------------------------------------------------------------------------------</td>
<td></td>
</tr>
<tr>
<td><strong>Bromophos</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>3 avocados, vegetables, potatoes</td>
<td></td>
</tr>
<tr>
<td></td>
<td>2 grapes, mangoes (pulp), rockmelons, beans, celery, plums, gherkins</td>
<td></td>
</tr>
<tr>
<td></td>
<td>1 bananas (whole), mushrooms</td>
<td></td>
</tr>
<tr>
<td></td>
<td>0.5 Brussels sprouts</td>
<td></td>
</tr>
<tr>
<td></td>
<td>0.2 peanuts, water</td>
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</tr>
<tr>
<td></td>
<td>0.1 sugar-cane, nuts, eggs (on shell-free basis), onions, asparagus</td>
<td></td>
</tr>
<tr>
<td></td>
<td>0.05 cereal grains, meat, milk and milk products</td>
<td></td>
</tr>
<tr>
<td><strong>Bromacil</strong></td>
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<td></td>
</tr>
<tr>
<td></td>
<td>10 plums</td>
<td></td>
</tr>
<tr>
<td></td>
<td>5 carrots, lettuce, radishes, spinach, leeks, white flour, wholemeal bread</td>
<td></td>
</tr>
<tr>
<td></td>
<td>1 peaches, currants, cabbages, celery, beans, pears</td>
<td></td>
</tr>
<tr>
<td></td>
<td>0.5 berry fruits, onions, tomatoes, Brussels sprouts</td>
<td></td>
</tr>
<tr>
<td></td>
<td>0.1 peas, cucumbers, cauliflowers, cabbages, broccoli, broad beans (without pod)</td>
<td></td>
</tr>
<tr>
<td><strong>Captafol</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>15 citrus fruits, asparagus, pineapples</td>
<td></td>
</tr>
<tr>
<td></td>
<td>10 apricots, peaches</td>
<td></td>
</tr>
<tr>
<td></td>
<td>8 cherries (sour), pineapples, plums</td>
<td></td>
</tr>
<tr>
<td></td>
<td>5 apples, egg-plants, pears, tomatoes</td>
<td></td>
</tr>
<tr>
<td></td>
<td>2 cherries (sweet), melons, cucumbers, pumpkin</td>
<td></td>
</tr>
<tr>
<td></td>
<td>0.5 carrots, onion bulb, potatoes</td>
<td></td>
</tr>
<tr>
<td></td>
<td>0.2 wheats</td>
<td></td>
</tr>
<tr>
<td></td>
<td>0.1 meat, milk, nuts</td>
<td></td>
</tr>
<tr>
<td><strong>Captan</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>50 cherries</td>
<td></td>
</tr>
<tr>
<td></td>
<td>25 pears, apples</td>
<td></td>
</tr>
<tr>
<td></td>
<td>20 black and red currants, potatoes, soya beans, apricots, spinach, strawberries</td>
<td></td>
</tr>
<tr>
<td></td>
<td>15 citrus fruits, plums, tomatoes, peaches</td>
<td></td>
</tr>
<tr>
<td></td>
<td>10 cranberries, cucumbers, lettuce, green beans, peppers, raspberries</td>
<td></td>
</tr>
<tr>
<td></td>
<td>5 raisins</td>
<td></td>
</tr>
<tr>
<td><strong>Carbaryl</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>100 clover</td>
<td></td>
</tr>
<tr>
<td></td>
<td>20 wheat bran</td>
<td></td>
</tr>
<tr>
<td></td>
<td>10 apricots, asparagus, avocados, leafy vegetables, blackberries, boysenberries, cherries, nectarines, okra, raw olives, peaches, raspberries, nuts (whole in sorghum (grain)</td>
<td></td>
</tr>
<tr>
<td>Allowance</td>
<td>Foods</td>
<td></td>
</tr>
<tr>
<td>-----------</td>
<td>----------------------------------------------------------------------</td>
<td></td>
</tr>
<tr>
<td>7</td>
<td>blueberries, citrus fruits, strawberries, cranberries</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>rambutans, guava, passion fruits, apples, barley, beans, egg-plants, grapes, oats, pears, peas in the pod, pepper, poultry skin, rice in husk, tomatoes, wheat</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>pumpkins, cucumbers, melons</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>beetroots, carrots, peanuts (whole in shell), radishes, wholemeal flour</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>cottonseed, sweet corn (kernels), nuts (shelled), olives (processed), cowpeas (processed), sunflowers, kiwi fruits (edible portion)</td>
<td></td>
</tr>
<tr>
<td>0.5</td>
<td>poultry (total edible portion), eggs (on shell-free basis)</td>
<td></td>
</tr>
<tr>
<td>0.2</td>
<td>potatoes, meat of cattle, goats, sheep and pigs, flour, sugar beets, wheat flour (white)</td>
<td></td>
</tr>
<tr>
<td>0.1</td>
<td>milk, milk product</td>
<td></td>
</tr>
<tr>
<td>Carbendazim</td>
<td></td>
<td></td>
</tr>
<tr>
<td>10</td>
<td>citrus fruits, apricots, cherries, peaches</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>tomatoes, berry fruits, blackcurrant, carrots, lettuce, peppers</td>
<td></td>
</tr>
<tr>
<td>3</td>
<td>potatoes</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>apples, pears, celery, dried beans, prunes, gherkins, lima beans, mangoes, plums, nectarines, melon</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>whole bananas, mushroom, sweet potatoes</td>
<td></td>
</tr>
<tr>
<td>0.5</td>
<td>cucurbits, avocados, banana pulp, barley, Brussels sprouts, cucumbers, egg-plants, oats, rice, rye, wheat</td>
<td></td>
</tr>
<tr>
<td>0.2</td>
<td>chestnuts, soya bean</td>
<td></td>
</tr>
<tr>
<td>0.1</td>
<td>milk, onion, almonds, nuts, asparagus, raw coffee beans, egg (shell-free basis)</td>
<td></td>
</tr>
<tr>
<td>Carbofuran and 3-hydroxy carbofuran expressed as carbofuran</td>
<td>2 Brussels sprouts</td>
<td></td>
</tr>
<tr>
<td>0.5</td>
<td>cabbages, carrot, potatoes</td>
<td></td>
</tr>
<tr>
<td>0.2</td>
<td>cauliflowers, rice (hulled), soya beans</td>
<td></td>
</tr>
<tr>
<td>0.1</td>
<td>oats, oil seeds, onions, peaches, nuts, pears, wheat, bananas, barley, mustard seeds, raw coffee beans, egg-plants, lettuce, maize, strawberries, sugar-cane, sweet corn, tomatoes</td>
<td></td>
</tr>
<tr>
<td>0.05</td>
<td>meat and meat products, fat of meat, milk</td>
<td></td>
</tr>
<tr>
<td>Carbophenothion</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>citrus fruits, spinach</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>bananas, apples, apricots, grapes, fat of meat, nectarines, peaches, pears, plums</td>
<td></td>
</tr>
<tr>
<td>0.5</td>
<td>broccoli, Brussels sprouts, cauliflowers</td>
<td></td>
</tr>
<tr>
<td>0.2</td>
<td>olive oil</td>
<td></td>
</tr>
<tr>
<td>0.02</td>
<td>potatoes, pecans, oilseeds</td>
<td></td>
</tr>
<tr>
<td>0.004</td>
<td>milk and milk products</td>
<td></td>
</tr>
<tr>
<td>Chemical</td>
<td>Maximum Limits</td>
<td>Permitted Uses</td>
</tr>
<tr>
<td>----------</td>
<td>----------------</td>
<td>----------------</td>
</tr>
<tr>
<td>Chlordane (sum of cis and trans chlordane and oxychlordane)</td>
<td>0.5</td>
<td>fat of meat, fish, crude linseed oil, crude cottonseed oil, crude soya bean oil</td>
</tr>
<tr>
<td></td>
<td>0.2</td>
<td>vegetables, eggs, fruits, edible cottonseed oil, edible soya bean oil, pineapples, cereal grain</td>
</tr>
<tr>
<td></td>
<td>0.002</td>
<td>milk and milk products</td>
</tr>
<tr>
<td>Chlordimeform and its metabolites determined as 4-chloro-o-toluidine and expressed as chlordimeform</td>
<td>2</td>
<td>cottonseeds</td>
</tr>
<tr>
<td></td>
<td>0.5</td>
<td>edible cottonseed oil, fat of meat, milk and milk products (fat basis)</td>
</tr>
<tr>
<td>Chlorfenvinphos</td>
<td>0.4</td>
<td>carrots, celery</td>
</tr>
<tr>
<td></td>
<td>0.2</td>
<td>fat of meat</td>
</tr>
<tr>
<td></td>
<td>0.1</td>
<td>cauliflower, radishes, horseradish, tomatoes</td>
</tr>
<tr>
<td></td>
<td>0.5</td>
<td>Brussels sprouts, cabbages, broccoli, turnips, sweet potatoes, onions, leeks, egg-plants, mushrooms, nuts (shell-free basis), maize, wheat, cottonseeds, rice, potatoes</td>
</tr>
<tr>
<td></td>
<td>0.008</td>
<td>milk and milk products</td>
</tr>
<tr>
<td>Chlormequat</td>
<td>5</td>
<td>wheat, rye, oats</td>
</tr>
<tr>
<td></td>
<td>3</td>
<td>pears</td>
</tr>
<tr>
<td></td>
<td>1</td>
<td>raisin and other dried vine fruit, grapes</td>
</tr>
<tr>
<td></td>
<td>0.1</td>
<td>milk and milk products</td>
</tr>
<tr>
<td>Chlorothalonil</td>
<td>25</td>
<td>peaches, currants</td>
</tr>
<tr>
<td></td>
<td>10</td>
<td>celery, cherries, berry fruits, kale, lettuce head, peppers</td>
</tr>
<tr>
<td></td>
<td>7</td>
<td>vegetables (except celery and potatoes), apricots, plums, beans (in pods), citrus fruits, cucumbers, grapes, melons, onion, pumpkin, tomatoes</td>
</tr>
<tr>
<td></td>
<td>1</td>
<td>carrot, sweet corn</td>
</tr>
<tr>
<td></td>
<td>0.5</td>
<td>lima beans</td>
</tr>
<tr>
<td></td>
<td>0.2</td>
<td>peanuts (whole), bananas (whole), cereal grains</td>
</tr>
<tr>
<td></td>
<td>0.1</td>
<td>potatoes, peanuts (kernel)</td>
</tr>
<tr>
<td>Chlorpropham</td>
<td>50</td>
<td>Potatoes</td>
</tr>
<tr>
<td>Chlorpyrifos</td>
<td>2</td>
<td>fat of meat, dried fruit, kiwi fruits</td>
</tr>
<tr>
<td></td>
<td>1</td>
<td>apples, cabbage, grapes, kale</td>
</tr>
<tr>
<td></td>
<td>0.5</td>
<td>carrots, peppers, tomatoes, pears</td>
</tr>
<tr>
<td></td>
<td>0.3</td>
<td>citrus fruits</td>
</tr>
<tr>
<td></td>
<td>0.2</td>
<td>beans, egg-plants, berry fruits, fat of meat (other than poultry)</td>
</tr>
<tr>
<td></td>
<td>0.1</td>
<td>lettuce, fat of poultry, rice in the husk</td>
</tr>
<tr>
<td>Chemical</td>
<td>Concentration</td>
<td>Commodity</td>
</tr>
<tr>
<td>----------</td>
<td>---------------</td>
<td>---------------------------------------------------------------------------</td>
</tr>
<tr>
<td>Chlorpyrifosmethyl</td>
<td>0.05</td>
<td>Oil seeds, crude cottonseed oil, cauliflowers, celery, eggs (shell-free basis), mushrooms, onions, potatoes, cabbages</td>
</tr>
<tr>
<td></td>
<td>0.01</td>
<td>Milk and milk products (on a fat basis)</td>
</tr>
<tr>
<td></td>
<td>0.05</td>
<td>Fat of meat, eggs, meat and meat products</td>
</tr>
<tr>
<td>Coumaphos</td>
<td>0.01</td>
<td>Milk and milk products</td>
</tr>
<tr>
<td></td>
<td>0.05</td>
<td>Eggs</td>
</tr>
<tr>
<td></td>
<td>0.02</td>
<td>Milk and milk products</td>
</tr>
<tr>
<td></td>
<td>0.05</td>
<td>Milk</td>
</tr>
<tr>
<td>Cyhexatin (defined as the sum of cyhexatin and dicyclohexyltin oxide, expressed as cyhexatin)</td>
<td>5</td>
<td>Kiwi fruits, peaches</td>
</tr>
<tr>
<td></td>
<td>2</td>
<td>Apples, pears, citrus fruits, bananas, berry fruit, vegetables, plums, tea (dry manufactured)</td>
</tr>
<tr>
<td></td>
<td>1</td>
<td>Beans, gherkins, cucumbers, melons meat</td>
</tr>
<tr>
<td></td>
<td>0.5</td>
<td>Cucumbers, melons</td>
</tr>
<tr>
<td></td>
<td>0.2</td>
<td>Meat</td>
</tr>
<tr>
<td></td>
<td>0.05</td>
<td>Milk and milk products</td>
</tr>
<tr>
<td></td>
<td>0.02</td>
<td>Peanuts</td>
</tr>
<tr>
<td></td>
<td>0.01</td>
<td>Milk, potatoes</td>
</tr>
<tr>
<td>2,4-D</td>
<td>2</td>
<td>Edible offal of cattle, pigs, sheep and goats</td>
</tr>
<tr>
<td>Ingredient</td>
<td>Percentage</td>
<td></td>
</tr>
<tr>
<td>------------------------------------------------</td>
<td>------------</td>
<td></td>
</tr>
<tr>
<td>0.5 barley, rye, wheat</td>
<td></td>
<td></td>
</tr>
<tr>
<td>0.2 other cereal grains, potatoes</td>
<td></td>
<td></td>
</tr>
<tr>
<td>0.1 blackberries, raspberries and other berries</td>
<td></td>
<td></td>
</tr>
<tr>
<td>0.05 eggs, meat, milk and milk products</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>DDT (including DDD and DDE)</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5 fat of meat</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 margarine, vegetables, fruits</td>
<td></td>
<td></td>
</tr>
<tr>
<td>0.5 eggs</td>
<td></td>
<td></td>
</tr>
<tr>
<td>0.1 cereal grains</td>
<td></td>
<td></td>
</tr>
<tr>
<td>0.05 milk</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Deltamethrin</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>10 Tea</td>
<td></td>
<td></td>
</tr>
<tr>
<td>5 wheat bran (unprocessed)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 cereal grains (whole grain), wheat flour (wholemeal), coffee beans</td>
<td></td>
<td></td>
</tr>
<tr>
<td>0.2 white wheat flour leafy vegetables</td>
<td></td>
<td></td>
</tr>
<tr>
<td>0.1 oil seeds, pome fruits, legumes and bulb</td>
<td></td>
<td></td>
</tr>
<tr>
<td>0.5 brassica leaves, vegetables, edible peel, bananas, cocoa beans, grapes, kiwi fruits, stone fruits, oranges, strawberries</td>
<td></td>
<td></td>
</tr>
<tr>
<td>0.1 melons, mushrooms, pineapples, root and tuber vegetables</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Demeton (including demeton-O, demeton-S, demeton-O-methyl, demeton-S-methyl and oxydemoton-S methyl)</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 apricots, grapes, peaches</td>
<td></td>
<td></td>
</tr>
<tr>
<td>0.5 apples, citrus fruits, pears, cereal grains, tomatoes, lettuce, celery, egg-plants, cabbages, cauliflowers</td>
<td></td>
<td></td>
</tr>
<tr>
<td>0.2 plums</td>
<td></td>
<td></td>
</tr>
<tr>
<td>0.1 melons, strawberries</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Diazinon</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 olives (unprocessed), olive oil</td>
<td></td>
<td></td>
</tr>
<tr>
<td>0.7 peaches, citrus fruits, leafy vegetables, fat of meat, sweet corn</td>
<td></td>
<td></td>
</tr>
<tr>
<td>0.5 all other fruits, kiwi fruits, other vegetables</td>
<td></td>
<td></td>
</tr>
<tr>
<td>0.1 almonds, barley, cottonseed, nuts, polished rice, safflower seeds, raw cereals, sunflower seeds</td>
<td></td>
<td></td>
</tr>
<tr>
<td>0.02 milk</td>
<td></td>
<td></td>
</tr>
<tr>
<td><strong>Dichlorvos</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>5 cocoa beans</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 raw cereals, coffee beans (green), soya beans, peanuts, lentils, nuts</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 lettuce</td>
<td></td>
<td></td>
</tr>
<tr>
<td>0.5 milled cereal products, mushrooms, tomatoes, vegetables (except lettuce)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>0.1 fruit and miscellaneous food items not otherwise specified (e.g bread, cakes, cooked meats, etc.)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Insecticide</td>
<td>Quantity</td>
<td>Remarks</td>
</tr>
<tr>
<td>-------------</td>
<td>----------</td>
<td>---------</td>
</tr>
<tr>
<td>0.05</td>
<td>eggs (shell-free basis), meat, poultry</td>
<td></td>
</tr>
<tr>
<td>0.02</td>
<td>milk</td>
<td></td>
</tr>
<tr>
<td>Dicofol</td>
<td>5</td>
<td>almonds, fruits (except strawberries), vegetables (except cucumbers, gherkins, tomatoes), hops (dried), tea (dry manufactured)</td>
</tr>
<tr>
<td>2</td>
<td>cucumbers, gherkins</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>strawberries, tomatoes</td>
<td></td>
</tr>
<tr>
<td>0.1</td>
<td>cottonseeds</td>
<td></td>
</tr>
<tr>
<td>Dieldrin</td>
<td>0.2</td>
<td>fat of meat</td>
</tr>
<tr>
<td>0.15</td>
<td>milk and milk products (fat basis), goat milk (fat basis)</td>
<td></td>
</tr>
<tr>
<td>0.1</td>
<td>eggs (shell-free basis), asparagus, carrots, broccoli, cauliflowers, Brussels sprouts, cabbages, cucumbers, egg-plants, horseradish, lettuce, onions, potatoes, radishes and radish topspeppers,</td>
<td></td>
</tr>
<tr>
<td>0.05</td>
<td>fruits</td>
<td></td>
</tr>
<tr>
<td>0.02</td>
<td>raw cereals</td>
<td></td>
</tr>
<tr>
<td>0.006</td>
<td>milk</td>
<td></td>
</tr>
<tr>
<td>Dimethoate (including its oxygen analogues)</td>
<td>2</td>
<td>vegetables (except as otherwise listed), apples, apricots, cherries, citrus fruits, blackcurrants, grapes, peaches, pears, plums, olives</td>
</tr>
<tr>
<td>1</td>
<td>tomatoes, peppers, strawberries</td>
<td></td>
</tr>
<tr>
<td>0.05</td>
<td>potatoes</td>
<td></td>
</tr>
<tr>
<td>Dinocap</td>
<td>0.1</td>
<td>grapes, pome and stone fruits, strawberries, cucumbers</td>
</tr>
<tr>
<td>Dioxathion</td>
<td>5</td>
<td>apples, pears</td>
</tr>
<tr>
<td>3</td>
<td>citrus fruits</td>
<td></td>
</tr>
<tr>
<td>2</td>
<td>grapes</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>fat of meat</td>
<td></td>
</tr>
<tr>
<td>0.1</td>
<td>apricots, peaches, plums</td>
<td></td>
</tr>
<tr>
<td>0.008</td>
<td>milk</td>
<td></td>
</tr>
<tr>
<td>Diphenyl</td>
<td>110</td>
<td>citrus fruits</td>
</tr>
<tr>
<td>Diphenylamine</td>
<td>5</td>
<td>apples, pears</td>
</tr>
<tr>
<td>Diquat</td>
<td>5</td>
<td>barley, rice (in husk), wheat bran</td>
</tr>
<tr>
<td>2</td>
<td>rapeseeds, sorghum grains, wheat, wholemeal wheat flour</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>cottonseeds</td>
<td></td>
</tr>
<tr>
<td>0.5</td>
<td>beans, sunflower seeds</td>
<td></td>
</tr>
<tr>
<td>0.2</td>
<td>potatoes, white wheat flour, rice (husked or polished)</td>
<td></td>
</tr>
<tr>
<td>0.1</td>
<td>onions, maize, sugarbeet, peas, cottonseed oil, rapeseed oil, sesame seed oil, sunflower seed oil</td>
<td></td>
</tr>
<tr>
<td>0.05</td>
<td>vegetables, meat and meat products</td>
<td></td>
</tr>
<tr>
<td>Chemical &amp; Activity</td>
<td>Tolerance</td>
<td>Commodity</td>
</tr>
<tr>
<td>---------------------</td>
<td>-----------</td>
<td>-----------</td>
</tr>
<tr>
<td>0.01 milk</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Disulfoton (as demeton)</td>
<td>0.5</td>
<td>maize, vegetables, rice (in husk), potatoes</td>
</tr>
<tr>
<td></td>
<td>0.2</td>
<td>cereal grains</td>
</tr>
<tr>
<td>Dithiocarbamates (expressed as CS2 and referred separately to the residues arising from any or each of the following groups of dithiocarbamates):</td>
<td>5</td>
<td>grapes, celery, currants, bulbs</td>
</tr>
<tr>
<td></td>
<td>3</td>
<td>apples, peaches, pears, strawberries, tomatoes</td>
</tr>
<tr>
<td></td>
<td>2</td>
<td>brassicas and other leafy vegetables, beans</td>
</tr>
<tr>
<td></td>
<td>1</td>
<td>bananas, cherries, plums, lettuce</td>
</tr>
<tr>
<td>(a) Dimethyl, dithiocarbamates resulting from the use of ferbam, thiram or ziram</td>
<td>0.5</td>
<td>cereal grain, carrots, beans, cucumber</td>
</tr>
<tr>
<td>(b) Ethylenebisdithiocarbamates (resulting from the use of mancozeb, maneb or zinb) and excluding propineb</td>
<td>0.1</td>
<td>potatoes</td>
</tr>
<tr>
<td></td>
<td>2</td>
<td>asparagus</td>
</tr>
<tr>
<td>Dodine</td>
<td>5</td>
<td>apples, peaches, grapes, pears, strawberries</td>
</tr>
<tr>
<td></td>
<td>2</td>
<td>Cherries</td>
</tr>
<tr>
<td>EDB (ethylene dibromide) Ethylene oxide</td>
<td>0.1</td>
<td>fruits, vegetables</td>
</tr>
<tr>
<td></td>
<td>50</td>
<td>whole spices</td>
</tr>
<tr>
<td>Endosulfan (including endosulfan sulphate)</td>
<td>30</td>
<td>tea (dry manufactured)</td>
</tr>
<tr>
<td></td>
<td>2</td>
<td>vegetables (except carrots, potatoes, sweet potatoes, onions), fruits</td>
</tr>
<tr>
<td></td>
<td>1</td>
<td>cottonseed</td>
</tr>
<tr>
<td></td>
<td>0.5</td>
<td>cottonseed oil (crude)</td>
</tr>
<tr>
<td></td>
<td>0.2</td>
<td>fat of meat, carrots, potatoes, sweet potatoes, onions (bulb)</td>
</tr>
<tr>
<td></td>
<td>0.1</td>
<td>rice (in husk)</td>
</tr>
<tr>
<td></td>
<td>0.02</td>
<td>milk and milk products</td>
</tr>
<tr>
<td>Endrin</td>
<td>0.1</td>
<td>cottonseed, cottonseed oil (crude), fat of meat</td>
</tr>
<tr>
<td></td>
<td>0.2</td>
<td>apples, cottonseed oil (edible), raw grains, sweet corn</td>
</tr>
<tr>
<td></td>
<td>0.0008</td>
<td>milk</td>
</tr>
<tr>
<td>Ethion</td>
<td>5</td>
<td>tea (dry manufactured)</td>
</tr>
<tr>
<td></td>
<td>2.5</td>
<td>fat of meat of cattle</td>
</tr>
<tr>
<td></td>
<td>2</td>
<td>grapes, apples, beans, citrus fruits, pears, strawberries, plums, tomatoes</td>
</tr>
</tbody>
</table>
|                     | 1         | egg-plants, garlic, nectarines, onions, peaches,
<table>
<thead>
<tr>
<th>Chemical</th>
<th>Maximum Limits</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ethoxyquin</td>
<td>3 apples, pears</td>
</tr>
<tr>
<td>Etrimfos</td>
<td>0.5 apples, Brussels sprouts, grapes, lettuce heads</td>
</tr>
<tr>
<td></td>
<td>0.2 apricots, cauliflowers, beans, peas, plums (including prunes), tomatoes</td>
</tr>
<tr>
<td></td>
<td>0.1 cabbages, kale, cucumbers, leeks, onion bulbs, peaches, potatoes, radishes, rice</td>
</tr>
<tr>
<td></td>
<td>0.02 poultry, meat</td>
</tr>
<tr>
<td></td>
<td>0.01 cherries, eggs</td>
</tr>
<tr>
<td>Fenamiphos</td>
<td>0.5 oranges (whole)</td>
</tr>
<tr>
<td></td>
<td>0.2 carrots, lettuce</td>
</tr>
<tr>
<td></td>
<td>0.1 sweet potatoes, potatoes, roasted coffee beans, orange flesh</td>
</tr>
<tr>
<td></td>
<td>0.05 sugar-cane, peanuts, tomatoes, leafy vegetables (except lettuce), pineapples, grapes, bananas, celery, onions, other citrus fruits</td>
</tr>
<tr>
<td>Fenbutatin-oxide</td>
<td>5 citrus fruits, bananas, cherries, apples, grapes, pears</td>
</tr>
<tr>
<td></td>
<td>3 pome fruits, peaches, strawberries, plums</td>
</tr>
<tr>
<td></td>
<td>1 cucumber, egg-plant, gherkin, melons, tomatoes</td>
</tr>
<tr>
<td></td>
<td>0.02 milk</td>
</tr>
<tr>
<td>Fenchlorphos</td>
<td>10 fat of meat of cattle, goats, sheep</td>
</tr>
<tr>
<td></td>
<td>2 fat of meat of pigs</td>
</tr>
<tr>
<td></td>
<td>0.05 eggs</td>
</tr>
<tr>
<td></td>
<td>0.01 fat of meat of poultry</td>
</tr>
<tr>
<td>Fenitrothion</td>
<td>20 raw wheat bran, raw rice bran cereal grains</td>
</tr>
<tr>
<td></td>
<td>10 cereal grains</td>
</tr>
<tr>
<td></td>
<td>1 peaches, polished rice, white wheat flour</td>
</tr>
<tr>
<td></td>
<td>2 processed wheat bran, citrus fruits, apples, cherries, grapes, lettuce</td>
</tr>
<tr>
<td></td>
<td>0.5 cabbages, pears, peas, tomatoes, dried green tea, strawberries</td>
</tr>
<tr>
<td></td>
<td>0.2 white bread, leeks, radishes</td>
</tr>
<tr>
<td></td>
<td>0.1 cocoa beans, nuts, other fruits and vegetables, peppers, dried soya beans</td>
</tr>
<tr>
<td>Insecticide</td>
<td>Maximum Residue Level</td>
</tr>
<tr>
<td>-----------------------</td>
<td>-----------------------</td>
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<tr>
<td><strong>Fensulphothion</strong></td>
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<td></td>
<td>0.002</td>
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<td></td>
<td>0.1</td>
</tr>
<tr>
<td></td>
<td>0.05</td>
</tr>
<tr>
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<td>0.02</td>
</tr>
<tr>
<td><strong>Fenthion</strong></td>
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</tr>
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<td>1</td>
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<tr>
<td></td>
<td>0.5</td>
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<tr>
<td></td>
<td>0.2</td>
</tr>
<tr>
<td></td>
<td>0.1</td>
</tr>
<tr>
<td></td>
<td>0.05</td>
</tr>
<tr>
<td><strong>Fentin</strong></td>
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<tr>
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<tr>
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</tr>
<tr>
<td></td>
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</tr>
<tr>
<td><strong>Fenvalerate</strong></td>
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<tr>
<td></td>
<td>0.05</td>
</tr>
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<td>0.01</td>
</tr>
<tr>
<td><strong>Folpet</strong></td>
<td>30</td>
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<tr>
<td></td>
<td>25</td>
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<tr>
<td></td>
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<td>10</td>
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<tr>
<td></td>
<td>5</td>
</tr>
<tr>
<td></td>
<td>2</td>
</tr>
<tr>
<td><strong>Formothion</strong></td>
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</tr>
<tr>
<td><strong>Heptachlor (including its epoxide)</strong></td>
<td>0.5</td>
</tr>
<tr>
<td></td>
<td>0.2</td>
</tr>
<tr>
<td></td>
<td>0.05</td>
</tr>
<tr>
<td></td>
<td>0.02</td>
</tr>
<tr>
<td>Chemical</td>
<td>Maximum Level</td>
</tr>
<tr>
<td>---------------------------</td>
<td>---------------</td>
</tr>
<tr>
<td>beans, edible soya bean oil</td>
<td>0.01</td>
</tr>
<tr>
<td>Hydrogen cyanide</td>
<td>0.006</td>
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<td>Imazalil</td>
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<tr>
<td>Inorganic bromide (total bromide ion from all sources)</td>
<td>400</td>
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<tr>
<td>Iprodione</td>
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<tr>
<td>Isofenphos</td>
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<tr>
<td>Lindane</td>
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</tr>
<tr>
<td>Malathion</td>
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</tr>
<tr>
<td>Milk</td>
<td>0.01</td>
</tr>
<tr>
<td>Potatoes</td>
<td>0.02</td>
</tr>
<tr>
<td>Rapeseeds, chicory</td>
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</tr>
<tr>
<td>Rice (husked and unpolished)</td>
<td>0.7</td>
</tr>
<tr>
<td>Cabbages, lettuce, dried dates, raisins, avocados, tomatoes</td>
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</tr>
<tr>
<td>Spinach, tomatoes</td>
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</tr>
<tr>
<td>Fish, beans (dry), cocoa beans, cocoa mass, radishes</td>
<td>0.1</td>
</tr>
<tr>
<td>Carrots</td>
<td>0.05</td>
</tr>
<tr>
<td>Eggs, peas, sugarbeets</td>
<td>0.01</td>
</tr>
<tr>
<td>Beans (dried), blackberries, cabbages, cereal grains, fruits (dried), grapes, lentils, lettuce, nuts (whole in</td>
<td></td>
</tr>
<tr>
<td>Herbicide</td>
<td>CAS No.</td>
</tr>
<tr>
<td>-----------------------------------</td>
<td>---------</td>
</tr>
<tr>
<td>Maleic hydrazide</td>
<td></td>
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<td></td>
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</tr>
<tr>
<td>Maleic hydrazide</td>
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<td></td>
</tr>
<tr>
<td>Mancozeb (see dithiocarbamates)</td>
<td></td>
</tr>
<tr>
<td>Maneb (see dithiocarbamates)</td>
<td></td>
</tr>
<tr>
<td>Metalaxyl</td>
<td></td>
</tr>
<tr>
<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Methamidophos</td>
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</tr>
<tr>
<td>Methidathion</td>
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<td></td>
</tr>
<tr>
<td>Methiocarb</td>
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</tr>
<tr>
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<td></td>
</tr>
<tr>
<td>Methomyl</td>
<td></td>
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<td></td>
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<td></td>
<td></td>
</tr>
<tr>
<td>Insecticide</td>
<td>Percentile</td>
</tr>
<tr>
<td>---------------------</td>
<td>------------</td>
</tr>
<tr>
<td>Mevinphos</td>
<td>0.2</td>
</tr>
<tr>
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<td>0.1</td>
</tr>
<tr>
<td></td>
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</tr>
<tr>
<td></td>
<td>0.2</td>
</tr>
<tr>
<td>Monocrotophos</td>
<td>0.1</td>
</tr>
<tr>
<td></td>
<td>0.5</td>
</tr>
<tr>
<td></td>
<td>0.2</td>
</tr>
<tr>
<td></td>
<td>0.1</td>
</tr>
<tr>
<td></td>
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</tr>
<tr>
<td></td>
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<tr>
<td>Oxamyl</td>
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</tr>
<tr>
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</tr>
<tr>
<td></td>
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</tr>
<tr>
<td></td>
<td>0.1</td>
</tr>
<tr>
<td></td>
<td>0.2</td>
</tr>
<tr>
<td></td>
<td>0.1</td>
</tr>
<tr>
<td></td>
<td>0.05</td>
</tr>
<tr>
<td>Paraquat</td>
<td>0.1</td>
</tr>
<tr>
<td></td>
<td>0.2</td>
</tr>
<tr>
<td></td>
<td>0.1</td>
</tr>
<tr>
<td></td>
<td>0.5</td>
</tr>
<tr>
<td></td>
<td>0.2</td>
</tr>
<tr>
<td></td>
<td>0.1</td>
</tr>
<tr>
<td></td>
<td>0.05</td>
</tr>
<tr>
<td></td>
<td>0.01</td>
</tr>
<tr>
<td>Parathion</td>
<td>0.01</td>
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<tr>
<td></td>
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</tr>
<tr>
<td></td>
<td>0.5</td>
</tr>
<tr>
<td>Permethrin (total isomers)</td>
<td>0.01</td>
</tr>
<tr>
<td></td>
<td>0.5</td>
</tr>
<tr>
<td></td>
<td>0.2</td>
</tr>
<tr>
<td></td>
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</tr>
<tr>
<td>Insecticide</td>
<td>Concentration</td>
</tr>
<tr>
<td>-------------</td>
<td>---------------</td>
</tr>
<tr>
<td>Phosphomidon</td>
<td>0.5</td>
</tr>
<tr>
<td>Phorate</td>
<td>0.4</td>
</tr>
<tr>
<td>Phosalone</td>
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</tr>
<tr>
<td>Picloram</td>
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<tr>
<td>Piperonyl butoxide</td>
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<tr>
<td>Primicarb</td>
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</tr>
<tr>
<td>Product</td>
<td>Limitation</td>
</tr>
<tr>
<td>----------------------------------------</td>
<td>------------</td>
</tr>
<tr>
<td>Parsley, pome fruits, spinach, tomatoes, watercress</td>
<td>0.5</td>
</tr>
<tr>
<td>currants, leeks, onion, oranges, peaches, plums, berry fruits</td>
<td>0.2</td>
</tr>
<tr>
<td>rapeseed</td>
<td>0.05</td>
</tr>
<tr>
<td>barley, beet roots, citrus fruits, cottonseeds, eggs (shell-free basis), meat, milk, oats, pecans, potatoes, radishes, sugarbeets, sweet corn, turnips, wheat</td>
<td>0.2</td>
</tr>
<tr>
<td><strong>Pirimiphos-methyl 20 10 5</strong></td>
<td>20</td>
</tr>
<tr>
<td>bran</td>
<td>10</td>
</tr>
<tr>
<td>cereal grains, peanut oil</td>
<td>5</td>
</tr>
<tr>
<td>wholemeal flour (wheat or rye), peanut kernels, mushrooms, olives</td>
<td>2</td>
</tr>
<tr>
<td>apples, Brussels sprouts, rice (hulled), wheat flour (white), kiwi fruits, cabbages, cauliflowers, cherries, pears, plums</td>
<td>1</td>
</tr>
<tr>
<td>wholemeal bread, rice (polished), carrots, cucumbers, currants, berry fruits, spring onions, peppers, tomatoes</td>
<td>0.5</td>
</tr>
<tr>
<td>bread, beans in pods, whole citrus fruits, dates</td>
<td>0.05</td>
</tr>
<tr>
<td>meat, poultry, milk, eggs, peas, potatoes</td>
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</tr>
<tr>
<td><strong>Prochloraz (determined as 2,4,6-trichlorophenol)</strong></td>
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</tr>
<tr>
<td>avocados, bananas, citrus fruits</td>
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<tr>
<td>mushrooms, mangoes</td>
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<tr>
<td>papayas, stone fruits</td>
<td>0.5</td>
</tr>
<tr>
<td>rapeseed</td>
<td>0.05</td>
</tr>
<tr>
<td>oats, barleys, wheat, rye</td>
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<tr>
<td><strong>Propargite</strong></td>
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</tr>
<tr>
<td>grapes, cranberries, raisins</td>
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<tr>
<td>apricots, peaches, nectarines, plums,strawberries</td>
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<tr>
<td>citrus fruits</td>
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<td>apples, bananas, pears, stone fruits, passion fruits</td>
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</tr>
<tr>
<td>corn grains, eggs, cottonseeds, almonds, meat, meat fat, nuts</td>
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<tr>
<td>milk</td>
<td>3</td>
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<tr>
<td><strong>Pyrethrins</strong></td>
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<tr>
<td>cereal grains, fish (dried)</td>
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<tr>
<td>fruits, vegetables, nuts, oil seeds, dried</td>
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<tr>
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</tr>
<tr>
<td>bananas (whole)</td>
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<tr>
<td>lettuce, peanuts, celery</td>
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</tr>
<tr>
<td>navy beans, potatoes, onions</td>
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<tr>
<td>tomatoes</td>
<td>0.03</td>
</tr>
<tr>
<td>cottonseeds</td>
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<tr>
<td>broccoli, cabbages</td>
<td>0.01</td>
</tr>
<tr>
<td>beans, peppers, bananas (pulp)</td>
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<tr>
<td><strong>Thiabendazole</strong></td>
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<tr>
<td>apples, pears, citrus fruits</td>
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<tr>
<td>Chemical</td>
<td>Quotient</td>
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<tr>
<td>-------------------</td>
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<tr>
<td><strong>Thiophanate-methyl</strong></td>
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<tr>
<td></td>
<td>0.5</td>
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<td>0.1</td>
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<tr>
<td><strong>Thiram</strong></td>
<td>7</td>
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<tr>
<td><strong>Triadimeforn</strong></td>
<td>1</td>
</tr>
<tr>
<td></td>
<td>0.5</td>
</tr>
<tr>
<td><strong>Trichlorfon</strong></td>
<td>0.2</td>
</tr>
<tr>
<td></td>
<td>0.1</td>
</tr>
<tr>
<td></td>
<td>0.2</td>
</tr>
<tr>
<td></td>
<td>0.1</td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Amount</td>
</tr>
<tr>
<td>----------------</td>
<td>--------</td>
</tr>
<tr>
<td>0.05</td>
<td>milk, sugar-cane, carrots, egg-plants, sugarbeets, parsley</td>
</tr>
<tr>
<td>5</td>
<td>Triforine</td>
</tr>
<tr>
<td>2</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td></td>
</tr>
<tr>
<td>0.5</td>
<td></td>
</tr>
<tr>
<td>0.2</td>
<td></td>
</tr>
<tr>
<td>0.1</td>
<td></td>
</tr>
<tr>
<td>1</td>
<td>Vamidothion</td>
</tr>
<tr>
<td>0.5</td>
<td></td>
</tr>
<tr>
<td>0.02</td>
<td>Zeranol</td>
</tr>
<tr>
<td>7</td>
<td>Zineb (see dithiocarbamates)</td>
</tr>
<tr>
<td></td>
<td>Ziram</td>
</tr>
</tbody>
</table>

### Tenth Schedule: Maximum Amounts Of Arsenic, Lead And Copper Permitted In Food

Regulation 31 (1)
No article of food specified in the first column of the following table shall contain more than the amounts of the substances specified, in parts per million, in the second, third and fourth columns respectively:

<table>
<thead>
<tr>
<th>Type of Food</th>
<th>Arsenic Food (As)</th>
<th>Lead (Pb)</th>
<th>Copper (Cu)</th>
</tr>
</thead>
<tbody>
<tr>
<td>(a) Beverages —</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>(1) Ale, beer, cider, perry, porter, stout</td>
<td>0.2</td>
<td>0.2</td>
<td>7</td>
</tr>
<tr>
<td>(2) Brandy, gin, rum, whisky and other alcoholic liquor and Chinese wine exceeding 40.0% v/v alcohol at 20°C</td>
<td>0.2</td>
<td>0.2</td>
<td>5</td>
</tr>
<tr>
<td>(3) Wine, Chinese wine, liqueur, alcoholic cordial or cocktail</td>
<td>0.2</td>
<td>0.2</td>
<td>7</td>
</tr>
<tr>
<td>(4) Alcoholic liquor not otherwise Specified</td>
<td>0.2</td>
<td>0.2</td>
<td>5</td>
</tr>
<tr>
<td>(5) Concentrated soft drinks intended for consumption after dilution</td>
<td>0.5</td>
<td>1</td>
<td>7</td>
</tr>
<tr>
<td>(6) Concentrates used in the manufacture of soft drinks</td>
<td>0.5</td>
<td>2</td>
<td>20</td>
</tr>
<tr>
<td>(7) Fruit and vegetable juice, not including lime and lemon juice</td>
<td>0.2</td>
<td>0.3</td>
<td>2</td>
</tr>
<tr>
<td>(8) Lime and lemon juice</td>
<td>0.2</td>
<td>1</td>
<td>2</td>
</tr>
<tr>
<td>(9) Beverages not specified above</td>
<td>0.1</td>
<td>0.2</td>
<td>2</td>
</tr>
<tr>
<td>(b) Other Food —</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>(1) Baking powder, Cream of Tartar</td>
<td>2</td>
<td>2</td>
<td>30</td>
</tr>
<tr>
<td>(2) Canned fish and meat, meat extract and hydrolysed protein</td>
<td>1</td>
<td>2</td>
<td>20</td>
</tr>
<tr>
<td>(3) Caramel</td>
<td>5</td>
<td>5</td>
<td>30</td>
</tr>
<tr>
<td>(4) Chemicals used as ingredients or in the processing or preparation of food —</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

(a) For which the B.P. or B.P.C. specifies a limit

<table>
<thead>
<tr>
<th></th>
<th>Current B.P. or B.P.C. Limit</th>
</tr>
</thead>
<tbody>
<tr>
<td>(b) Other chemicals</td>
<td>2</td>
</tr>
<tr>
<td>(5) Chicory, dried or roasted</td>
<td>1</td>
</tr>
<tr>
<td>(6) Cocoa powder (calculated on dry, fat-free substance)</td>
<td>1</td>
</tr>
<tr>
<td>(7) Coffee beans</td>
<td>1</td>
</tr>
<tr>
<td>(8) Colouring matter —</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Part I — Synthetic Organic Colours</td>
</tr>
<tr>
<td>---</td>
<td>-----------------------------------</td>
</tr>
<tr>
<td></td>
<td>Part II — Other Colours (on dry matter) except caramel</td>
</tr>
<tr>
<td>(9)</td>
<td>Curry powder</td>
</tr>
<tr>
<td>(10)</td>
<td>Dried herbs and spices (including mustard)</td>
</tr>
<tr>
<td>(11)</td>
<td>Dried or dehydrated vegetables</td>
</tr>
<tr>
<td>(12)</td>
<td>Edible gelatin</td>
</tr>
<tr>
<td>(13)</td>
<td>Edible oils and fats</td>
</tr>
<tr>
<td>(14)</td>
<td>Eggs, preserved or salted</td>
</tr>
<tr>
<td>(15)</td>
<td>Fish, crustaceans and molluscs</td>
</tr>
<tr>
<td></td>
<td>Flavourings</td>
</tr>
<tr>
<td>---</td>
<td>--------------------------------------</td>
</tr>
<tr>
<td>17</td>
<td>Fresh fruits and vegetables</td>
</tr>
<tr>
<td>18</td>
<td>Fruits, fruit products and vegetables in tins</td>
</tr>
<tr>
<td>19</td>
<td>Ice-cream, ice lollies and similar frozen confections</td>
</tr>
<tr>
<td>20</td>
<td>Infant formula and baby food</td>
</tr>
<tr>
<td>21</td>
<td>Milk and milk products in tins</td>
</tr>
<tr>
<td>22</td>
<td>Pickles</td>
</tr>
<tr>
<td>23</td>
<td>Sugar —</td>
</tr>
<tr>
<td></td>
<td>(a) Refined white sugar (sulphated ash not more than 0.03%) and anhydrous dextrose and dextrose monohydrate</td>
</tr>
<tr>
<td></td>
<td>(b) Others (including sugar syrups)</td>
</tr>
<tr>
<td>24</td>
<td>Tea</td>
</tr>
<tr>
<td>25</td>
<td>Tomato ketchup and other sauces</td>
</tr>
<tr>
<td>26</td>
<td>Tomato puree, paste or powder</td>
</tr>
<tr>
<td></td>
<td>containing 25% or more total solids</td>
</tr>
<tr>
<td>27</td>
<td>Other food not specified above</td>
</tr>
<tr>
<td>Column 1</td>
<td>Column 2</td>
</tr>
<tr>
<td>----------</td>
<td>----------</td>
</tr>
<tr>
<td><strong>Type of Food</strong></td>
<td><strong>Total Count at 37°C for 48 hours</strong></td>
</tr>
<tr>
<td>Milk powder (including full-cream, half cream, skimmed milk and infant formula)</td>
<td>not more than 100,000 per gram</td>
</tr>
<tr>
<td>Buttermilk powder</td>
<td>not more than 200,000 per gram</td>
</tr>
<tr>
<td>Pasteurised milk</td>
<td>100,000 per millilitre</td>
</tr>
<tr>
<td>Ice-cream</td>
<td>50,000 per Gram</td>
</tr>
<tr>
<td>Cooked crab meat, prawns and shrimps</td>
<td>500,000 per gram</td>
</tr>
<tr>
<td>Molluscs, ready for consumption</td>
<td>500,000 per gram</td>
</tr>
<tr>
<td>Edible gelatin</td>
<td>100,000 per gram</td>
</tr>
<tr>
<td>Fish, ready for consumption</td>
<td>100,000 per gram</td>
</tr>
<tr>
<td>Pastry</td>
<td>not more than 100,000 per gram</td>
</tr>
<tr>
<td>Meat, ready for consumption</td>
<td>not more than 1 x 1 million per gram</td>
</tr>
<tr>
<td>Any solid food ready for consumption not specified above</td>
<td>not more than 100,000 per gram</td>
</tr>
<tr>
<td>Any liquid food ready for consumption not specified above</td>
<td>not more than 100,000 per millilitre</td>
</tr>
</tbody>
</table>