P.U.(A) 437/85
FOOD REGULATIONS 1985
Incorporating latest amendment - P.U. (A) 208/2020

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**Enforce on 30th January 2021*

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P.U.(A) 437/85
FOOD REGULATIONS 1985

IN exercise of the powers conferred by section 34 of the Food Act 1983 *[Act 281]*, the Minister makes the following regulations:

PART I
PRELIMINARY

Regulation 1. Citation, commencement and application.

(1) These Regulations may be cited as the **Food Regulations 1985.**

(2) These Regulations shall come into force on such date as the Minister may appoint by notification in the *Gazette.*

(3) These Regulations shall not apply to any food prepared, produced or packaged for export outside Malaysia.

Regulation 2. Interpretation.

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

"Act" means the Food Act 1983 *[Act 281].*

"alcohol" means ethyl alcohol;

"appropriate designation" means a name or description, being a specific and not a generic name or description, which shall indicate to the prospective purchaser the true nature of the food to which it is applied;

"bulk container" includes-

(a) any wagon, crate, silo, tanker and other similar container; and

(b) any box, carton and other similar container in which more than one duly labelled package and its content are placed and in which the packages and their contents are not intended to be retained when the packages or the contents are sold by way of retail;

“Codex Alimentarius” means the international food standards adopted by the Codex Alimentarius Commission;’ *[Ins. P.U. (A) 227/2016]*

"commercially sterile" means any condition which is free of viable microorganisms including spores of public health significance and microorganisms capable of reproducing in the food under normal conditions of storage and distribution;

"extra wrapper" means an interior or exterior wrapper used only to facilitate packing and is not intended or adequate to serve as a sole container of the content of the package;

“genetically modified organisms” means an organism in which the genetic material has been changed through modern biotechnology in a way that it does not occur naturally by multiplication or natural recombination or both;

["geneticallymodified' Ins.P.U.(A) 229/2010]

“health professional” means a hospital administrator, medical doctor, nutritionist, food technologist, dietician, pharmacist, health education officer, medical social worker and matron working in the health care system;

["health professional" Ins.P.U.(A) 313/2012]

“infant” means a new born person up to twelve months of age;

["infant" Ins.P.U.(A) 313/2012]

“modern biotechnology” has the same meaning assigned to it under the Biosafety Act 2007 [*Act 678*].

["modern biotechnology" Ins.P.U.(A) 229/2010]

"outer package" means any container in which more than one duly labelled package of the same type of food are placed for the purpose of sale retail;

"parts per cent (ppc)", " parts per million (ppm)" and "parts per billion (ppb)" means parts per centum, parts per million and parts per billion by weight respectively.

“young children” means a person from the age of more than twelve months up to the age of three years.

["young children" Ins.P.U.(A) 313/2012]

(2) Any reference in these Regulations to parts per million and parts per billion shall be deemed to be equivalent to miligram per kilogram (mg/kg) and microgram per kilogram (micg/kg)respectively.

(3) Any reference in these Regulations to any specific article shall be construed as including a reference to any other article which is substantially identical with, and may be used for the same purpose as, the article specifically referred to.

(4) Any reference in these Regulations to the composition, strength, potency, purity, quality, weight, quantity, shelflife or other property of any food or any ingredient or component thereof shall be the prescribed standard with respect to that food or ingredient orcomponent.

(5) Where in these Regulations a standard is prescribed for any food without any expressed stipulation forbidding any added matter or substance, there shall be implied therein the stipulation that the food for which such standard is prescribed shall not contain any added matter or substance, other than potable water, except as may be specifically permitted by these Regulations.
[*Am. P.U.(A) 162/88.*

PART II
WARRANTY

Regulation 3. Food which requires a written warranty from manufacturer, etc.

The food in respect of which the manufacturer, distributor or dealer is required to give a written warranty or other written statement under section 30 of the Act, when selling such food to any vendor, shall be as specified in the First Schedule.

PART II A- APPROVAL FOR SALE OF FOOD OBTAINED THROUGH MODERN BIOTECHNOLOGY

Regulation 3A. Approval for sale of food obtained through modern biotechnology.

No person shall import, prepare or advertise for sale or sell any food and food ingredients obtained through modern biotechnology without the prior written approval of the Director.

[Ins.P.U.(A) 229/2010]

PART III
PROCEDURE FOR TAKING SAMPLES

Regulation 4. Procedure on taking samples for physical and chemical analysis.

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

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

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

(c) deliver either personally or through another authorized officer or by A.R. (Acknowledgement of Receipt) registered mail or by courier services with acknowledgment of receipt one of the remaining parts to an analyst; and[*Am. P.U(A) 256/17*.]

(d) retain the other remaining part.

(2) Where a sample consists of any food contained in unopened packages and if in the opinion of the authorized officer the division of a sample for analysis into three separate parts in accordance with subregulation (1)-

(a) is not reasonably practicable; or [*Am. P.U.(A) 183/86.*]

(b) might affect the composition or impede the proper analysis of the content,

the provisions of subregulation (1) shall be deemed to be complied with if the authorised officer taking or otherwise procuring the sample divides the package into the requisite number of lots and deals with each lot in the manner provided by this regulation as if it were a part and any reference in these Regulations to a part of a sample shall be construed accordingly.

(3) Notwithstanding subregulations (1) and (2), where-

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

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

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

[*Am. P.U.(A) 183/86*.]

Regulation 5. Procedure on taking samples for microbiological analysis.

Where a sample of food is required for microbiological analysis, the authorised officer taking or otherwise procuring the sample in accordance with section 5 of the Act shall –

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

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

(c) deliver such sample personally or through another authorised officer by A.R. (Acknowledgement of Receipt) registered mail or by courier services with acknowledgment of receipt to an analyst with the least practicable delay. [*Am. P.U(A) 256/17*.]

Regulation 6. Label for food sample.

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

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

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

Regulation 7. Request for analysis of food sample and certificate of analyst.

(1) The request for analysis of food sample shall be made in Form A as set out in the Third Schedule.

(2) A certificate of the result of an analysis given by an analyst shall be in the form as set out in the Fourth Schedule.

Regulation 8. Sample of food.

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

PART IV
LABELLING

Regulation 9. General requirements for labelling of food.

No person shall prepare or advertise for sale or sell any food contained in a package, if the package –

(a) does not bear on it a label containing all the particulars required by these Regulations to be contained on a label relating to such package;

(b) bears on it label containing anything that is prohibited by these Regulations from appearing on a label relating to such package; or

(c) bears on it a label containing any particulars that are not in the position or manner required by these Regulations in respect of a label relating to such package.

Regulation 10. Language to be used.

Except as otherwise provided in these Regulations, any word, statement, information or direction that is required by these Regulations to appear on the label of any package of food shall –

(a) in the case of food produced, prepared or packaged in Malaysia, be in Bahasa Malaysia; or

(b) in the case of imported food, be in Bahasa Malaysia or English,

and in either case may include translation thereof in any other language.

Regulation 11. Particulars in labelling.

(1) Every package containing food for sale shall, unless otherwise provided in these Regulations, bear on it a label containing the following particulars, namely -

(a) the appropriate designation of the food or a description of the food containing the common name of its principal ingredients;

(b) in the case of mixed or blended food, words which indicate that the contents are mixed or blended, as the case may be, and such word shall be conjoined with the appropriate designation of the food, in the following form:

"mixed" (here insert the appropriate designation of the food); or "blended" (here insert the appropriate designation of the food):

Provided that the word "mixed" or "blended" shall not be conjoined with the appropriate designation of any mixed or blended food which does not comply with the standard prescribed by these Regulations;

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

"CONTAINS (state whether beef or pork, or its derivatives, or lard, as the case may be)"

or in other words to this effect;

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

"CONTAINS ALCOHOL"

or in any other words to this effect;

(e) where the food consists of two or more ingredients, other than water, food additives and added nutrient, the appropriate designation of each of those ingredients in descending order of proportion by weight and, wherever required by these Regulations, a declaration of the proportion of such ingredient;

[Am. P.U.(A) 306/2009:2]

(ea) in addition to the requirements specified in paragraph (1) (e),if the food contains ingredients known to cause hypersensitivity, the ingredients shall be declared on the label.

[(ea) Subs. P.U.(A) 313/2012]

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

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

"contains permitted (state the type of the relevant food additive)";

(h)[Deleted by P.U.(A) 88/2003]

(i) a statement of the minimum net weight or volume or number of the content of the package;

[*Am. P.U.(A) 162/88.*]

(ia) in the case of food packed in liquid, a statement of the minimum drained weight of the food;

[*Am. P.U.(A) 162/88.*]

(j) in the case of food locally manufactured or packed, the name and business address of the manufacturer or packer, or the owner of the rights of manufacture or packing or the agent of any of them; and in the case of imported food, the name and business address of manufacture, or the agent of any of them, and the name and business address of the importer in Malaysia and the name of the country of origin of the food;

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

(2) The statements required by paragraphs (1)*(c)* and *(d)*, shall appear immediately below the appropriate designation of the food.

(3) For the purpose of paragraphs (1)*(e)* and *(g)*, where the ingredients of the food, or the food additives added to such food, are derived from animal, the common name of such animal shall also be stated on the label of that food:

[*Am. P.U.(A) 162/88.*]

Provided that it shall not be necessary to indicate the name of the animal from which the ingredient or food additive is derived if it can be inferred from the appropriate designation of such ingredient or food additive.

(3A) For the purpose of subregulation (3), the origin of food and food ingredients obtained through modern biotechnology shall be stated as follows:

"gene derived from (common name of such animal)";

[(3A) Ins.*P.U.(A) 229/2010.*]

(4) For the purpose of paragraph (1)*(j)* --

[*Am. P.U.(A) 162/88.*]

(a) a telegraphic or code address or an address at a Post Office; or

(b) the name of the company or the trade name of the manufacturer, packer, importer or seller appearing on any disc or cap or other device used for sealing any package of food,

shall not be sufficient.

[*Am. P.U.(A) 162/88, 131/02*.]

(5) For the purpose of paragraph *(ea)* of subregulation (1), the specific food or ingredients known to cause hypersensitivity are as follows:

(a) cereal containing gluten including wheat, rye, barley and oat;

(b) nut and nut product including peanut and soybean;

(c) fish and fish product;

(d) milk and milk product (including lactose); and

(e) egg and egg product.

[(5) Ins.P.U.(A) 306/2009:3]

(6) For the purpose of paragraph (*ea*) of subregulations (1) and (5), the origin of food and food ingredients obtained through modern biotechnology shall be stated as follows:

"gene derived from (origin)".

(7) Food and food ingredients obtained through modern biotechnology shall be labelled as follows:

(a) in the case of food and food ingredients are composed of or contains genetically modified organisms, the words "genetically modified (name of the ingredient)" shall appear on the label;

(b) in the case of food and food ingredients are produced from, but does not contain genetically modified organisms, the words "produced from genetically modified (name of the ingredient)" shall appear on the label;

(c) for the purpose of paragraphs *(a)* and *(b)*, in the case of single ingredient foods, the information shall appear on the principal display panel in close proximity with the name of the food and shall be in not less than 10 point lettering;

(d) for the purpose of paragraphs *(a)* and *(b)*, in the case multi–ingredient foods, the information shall appear in the list of ingredients immediately following the ingredients; and

(e) for the purpose of paragraph *(d)*, the statement "contains genetically modified ingredient" shall be stated on the principal display panel in close proximity with the name of the food and shall be in not less than 10 point lettering;

[(6) & (7) Ins. P.U.(A) 229/2010]

Regulation 12. Form and manner of labelling.

(1) The particulars that are required by regulation 11, or by any other regulation, to appear on a label, shall appear conspicuously and prominently in the label.

[*Am. P.U.(A) 162/88.*]

(2) Except as otherwise provided in these Regulations, the lettering for the particulars that are required by paragraph 11(1)*(a)* to appear on a label shall be so prominent in height, visual emphasis, and position as to be conspicuous by comparison with any other matter appearing on the label.

[*Am. P.U.(A) 162/88.*]

(2A) Subregulation (2) shall not apply to a trade mark.

[*Am. P.U.(A) 162/88.*]

(3) Except as otherwise provided in these Regulations, all particulars that are required by these Regulations to appear on a label shall be written in no smaller than 10 point lettering, and with equal prominence with any other matter appearing on or attached to the package.

[*Am. P.U.(A) 162/88.*]

(4) Notwithstanding subregulation (3), the statement of ingredients as required by paragraphs *(e)*, *(f)*, and *(g)*, and the particulars that are required by regulation 11(1)*(j)*and *(k*), and regulation 18B, may be written in no smaller than 4 point lettering unless otherwise provided in these Regulations.

[*Am. P.U.(A) 162/88;Am. P.U.(A) 306/2009:4.*]

(5) Every label required by these Regulations to be borne on a package shall be legibly and durably marked either on the material of the package or on material firmly or permanently attached to the package.

(6) Notwithstanding subregulation (5), a label may be firmly placed inside a package if –

(a) the package is made of clear transparent material; and

(b) the food contained in the package-

(i) is not ready for direct consumption; or
(ii) in the case of food ready for direct consumption, is completely enclosed in its natural shell or pod or interior wrapper such that it has no direct contact or is not likely to come into contact with the label.

(7) No label shall appear on the extra wrapper of any food.

[*Am. P.U.(A) 162/88, 123/95*.]

Regulation 13. Size and colour of letters.

(1) Where the size of letters to be used in labels is prescribed in these Regulations by reference to a minimum number of points, the reference shall be deemed to be a reference to height of the lower case letter of the type face or if the wording is all in capital letters, the height of the capital letters in type face irrespective of the height of type body.

(2) Except as otherwise provided in these Regulations and for internationally accepted unit symbols of weight and measures, the lettering of every word or statement required by these Regulations to appear on labels shall be –

(a) all capital letters; or

(b) all lower case letters; or

(c) lower case letters with an initial capital letter.

(3) In every case to which paragraph (2)*(a)* or paragraph *(b*) applies, the height of the lettering shall be uniform in every word or statement that is separately required.

(4) In every case to which paragraph *(2)(c)* applies, the height of the lower case lettering shall be uniform in every word or statement that is separately required.

(5) Notwithstanding anything contained in these Regulations, where words are required by these Regulations to appear on labels in letters of a specified size and the package to be labelled is so small as to prevent the use of letters of that size, letters of smaller size may be used if they are of the largest size practicable in the circumstances and are in any event no smaller than 2 point.

(6) The requirement in these Regulations as to the height of letters shall be sufficiently complied with if the letters used are of a greater height than the height prescribed.

(7) All lettering shall appear in a colour that contrasts strongly with its background.

Regulation 14. Date marking.

(1) In these Regulations, "date marking", in relation to a package of food, means a date permanently marked or embossed on the package, or in the label on the package, of any food signifying the expiry date or the date of minimum durability of that food, as the case may be.

(2) For the purposes of subregulation (1), the expression -

(a) "expiry date", in relation to a package of food, means the date after which the food, when kept in accordance with any storage conditions set out in the label of such food, may not retain the quality attributes normally expected by a consumer; and

(b) "date of minimum durability", in relation to a package of food, means the date until which the food, when kept in accordance with any storage conditions set out in the label of such food, will retain any specific qualities for which tacit or express claim has been made.

(3) For the purposes of these Regulations, only marking in clear unmistakable date which can be correctly interpreted by the consumer shall constitute date marking. The marking of date in code form for lot identification does not constitute date marking.

[*Am. P.U.(A) 162/88.*]

(4) The foods specified in the Fifth Schedule, when in a package intended for sale, shall bear or have embossed, on the label or elsewhere on the package, a date marking in accordance with any of the alternatives as specified in subregulation (5).

(5) For the purposes of subregulation (4) –

(a) the expiry date in respect of any food shall be shown in one of the following forms:

(i) "EXPIRY DATE or EXP DATE (here insert the date, expressed in day, month and year or in month or year)";

(ii) "USE BY (here insert the date, expressed in day, month and year or in month or year)"; or

(iii) CONSUME BY or CONS BY (here insert the date, expressed in day, month and year or in month or year)";

(b) the date of minimum durability in respect of any food, shall be shown in the following form:

"BEST BEFORE or BEST BEF (here insert the date, expressed in day, month and year or in month or year)":

Provided that where only a month of particular year is stated, it shall be presumed that the expiry date or date of minimum durability, as the case may be, shall be by the end of that month.

[*Am. P.U.(A) 162/88.*]

(6) Where the validity of the date marking of a food to which this regulation applies is dependent on its storage, the storage direction of that food shall also be required to be borne on its label.

(7) No person shall prepare or advertise for sale or sell any food specified in the Fifth Schedule unless the package containing such food bear a date marking as required by subregulation (4) and in any of the forms as specified in subregulation (5).

(8) The date marking required by this regulation shall be in capital bold-faced lettering of a non-serif character not smaller than 6 point.

(9) No person shall—

(a) remove, erase, alter, obscure, superimpose or in any way tamper with any date marking on any package of food;

(b) import, prepare for sale or sell any package of food which had expired; or

(c) import, prepare for sale or sell any package of food which has been kept in a condition which contradicts with any storage conditions set out in the label of such food.

[Ins. P.U.(A) 405/2009]

Regulation 15. Statement of strength of ingredient.

Where the standards of strength, weight or quantity, as the case may be, of any ingredient or component part of any food are mentioned on the label, unless otherwise provided in these Regulations, "per cent" shall mean per cent by weight, "parts per million" shall means parts per million by weight, and "parts per billion" shall mean part per billion by weight.

Regulation 16. Packing on retail premises.

(1) Except as otherwise provided in these Regulations, where any food is packaged on retail premises and is offered, exposed or kept for sale in such package at the said premises in such a manner that the customer may himself select the package then-

(a) every such package of food has to be sealed; and

(b) where the package is of a transparent flexible material, the label required by these Regulations for such package of food may, subject to the requirement of subregulation 12(6), be inserted inside the package. [*Am. P.U.(A) 162/88*.]

(2) Nothing in paragraph 11(1)(e*), (f), (g), and (j)* shall apply to any package of food mentioned in regulation (11), and regulation 18B. [*Am. P.U.(A) 162/88.;Am. P.U.(A) 306/2009:5.*]

(3) For the purposes of paragraph (1)*(a),* a package shall be deemed to have been sealed if –

(a) in the case of plastic package, it has been completely sealed by heat or other effective means; and

(b) in the case of paper package, the open end of such package has been folded over and such fold is secured in position by an adhesive tape or other effective means.

[*Am. P.U.(A) 162/88.*]

Regulation 17. Exemption from regulations 11, 14,16 and 18B.

(1) Regulation 11 and 14 shall not apply to any container referred to in paragraph (a) of the definition of "bulk container" in subregulation 2(1 Am. P.U.(A) 162/88.].

(2) Paragraphs 11(1)(c), (d), (e), (f) and (g) shall not apply to outer package and any container referred to in paragraphs (b) of the definition of " bulk container" in subregulation 2(1).

[Am. P.U.(A) 162/88; Am. P.U.(A) 306/2009:6]

(3) Regulations 11, 14 and 16 shall not apply to-

(a) any package of food if the food is of the nature, quality, quantity, origin or brand requested by the purchaser and is weighed, counted or measured in the presence of the purchaser; or

(b) any perishable cooked food ready for direct consumption which is packaged on retail premises in response to demand by a purchaser for a specified quantity of such food.

(3A) Notwithstanding subregulation 17(3), where food and food ingredients obtained through modern biotechnology are displayed for retail sale other than in a package, any information required in subregulations 11(3A), (6) and (7) shall be displayed on or in connection with the display of the food. [(3A) Ins. P.U.(A) 229/2010]

(4) [Repealed by P.U.(A) 162/88.]

(5) Regulation 18B shall not apply to any packages that have a total surface area of less than 100 cm2 and returnable glass bottles, provided that no nutrition claim is made.

[(5) Ins.P.U.(A) 306/2009:6]

Regulation 18. Matter forbidden on any label.

(1) No descriptive matter appearing on or attached to or supplied with any package of food shall include any comment on, reference to or explanation of, any statement or label required by these Regulations to be borne on any package of food if such comment, reference, or explanation either directly or by implication, contradicts, qualifies or modifies the statement or the content of that label.

[*Am. P.U.(A) 162/88.*]

(1A) Words to indicate grading, quality or superiority or any other words of similar meaning shall not appear on the label of any package of food unless such description of quality grading conform to those established by the relevent authorities responsible for such grading; and where such words appear on the label it shall be presumed that the food is in compliance with the requirements established by the relevent authorities in respect of that quality grading.

(2) No label which describes any food shall include the word "pure" or any other words of the same significance unless-

(a) the food is of the strength, purity, or quality prescribed by these Regulations and is free from any other added substance apart from those essential in the processing of such food; and

(b) there is no expressed stipulation in these Regulations prohibiting the inclusion of such word in the label in respect of that food.

(3) Except as otherwise provided in these Regulations, no label which describes any food shall include the word "compounded", "medicated", "tonic" or "health" or any other words of the same significance.

[*Am. P.U.(A) 162/88.*]

(4) No label which describes any food shall include any claim on the absence of –

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

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

(5) Except as otherwise provided in these Regulations, pictorial representation or design may be included in the label for the purpose of illustrating receipes involving the use of the food or suggestions on how to serve the food, where such inclusion is not misleading or deceptive and the representation or design is immediately preceded or followed or otherwise closely accompanied, in not less than 6 point lettering, with the words " RECIPE " or " SERVING SUGGESTION " or other words of similar meaning, as the case may be.

(6) No label which describes any food shall include any claim—

(a) stating that any given food will provide an adequate source of all essential nutrients, except as otherwise permitted in these Regulations;

(b) implying that consuming a balanced diet or combination of variety of foods cannot supply adequate amounts of all nutrients;

(c) which cannot be substantiated;

(d) as to the suitability of a food for use in the prevention, alleviation, treatment or cure of a disease, disorder or particular physiological condition, except as otherwise permitted in these Regulations; or

(e) which could give rise to doubt about the safety of a similar food or arouse or exploit fear in the consumer.

[Subs. P.U.(A) 88/2003]

(7) No label which describes any food shall include the word "organic", "biological", "ecological", "biodynamic" or any other words of the same significance unless the food conforms to the requirements specified in the Malaysian Standards MS 1529: The Production, Processing, Labelling and Marketing of Plant- Based Organically Produced Foods.

[(7) Am. P.U.(A) 313/2012]

(8) No label which describes any food shall include the word "nutritious" or any other words of the same significance unless—

(a) the food contains a range of nutrients including carbohydrate, fat, protein, vitamin and mineral;

(b) the food contains a substantial amount of energy of more than 40 kcal per 100 g or 20 kcal per 100 ml;

(c) the food contains source of protein not less than 5 g per 100 g or 2.5 g per 100 ml;

(d) the food contains at least four vitamins of an amount that meets the criteria for claim as source and two minerals (excluding sodium) of an amount that meets the criteria for claim as source; and

(e) the amount of the nutrients mentioned in paragraphs *(a)* and *(d)* is declared.

[(7) & (8) Ins.*P.U.(A) 306/2009:7.*]

Regulation 18A. Claims on the label.

(1) Notwithstanding subregulation 18(4), claims which highlight the absence or non-addition of a particular substance in or to food may be included in the label provided that the claims are not misleading and the substance—

(a) is not subject to specific requirements in this regulation;

(b) is one which consumers would normally expect to find in the food;

(c) has not been substituted by another substance giving the food equivalent characteristics unless the nature of the substitution is clearly stated with equal prominence; and

(d) the presence or addition is permitted in the food.

(2) Claims which highlight the absence or non-addition of one or more nutrients in or to food shall be regarded as nutrition claims and regulation 18B shall apply to those claims.

(3) Nutrition claims in this regulation includes the following claims:

(a) nutrient content claim;

(b) nutrient comparative claim;

(c) nutrient function claim; and

(d) claim for enrichment, fortification or other words of similar meaning as specified in subregulation (7) of regulation 26. *[Ins. P.U.(A) 88/2003]*

Regulation 18B. Nutrition labelling.

(1) In these Regulations, "nutrition labelling", in relation to a package of food, means a description intended to inform the consumer of the nutrient content of a food.

(2) Except as otherwise provided in these Regulations, the nutrient content relating to food shall be provided for all products as specified in regulations 64 to 75, 84 to 87, 89 to 99, 113, 135, 149, 151, 161, 220, 233 to 242, 344, 345 and 348 to 358, 360D and 360E of these Regulations.

[Ins. P.U.(A)104/2019]

(3) There shall be written on the label of the food specified in subregulation (2)—

(a) the amount of energy, expressed in kilocalorie (kcal) or kilojoule (KJ) or both per 100 g or 100 ml or per package if the package contains only a single portion and per serving as quantified on the label; and

(b) the amount of protein, available carbohydrate (that is carbohydrate excluding dietary fibre) and fat, expressed in g per 100 g or per 100 ml or per package if the package contains only a single portion and per serving as quantified on the label.

(4) Notwithstanding subregulation (3), there shall be written on the label on a package of ready-to-drink beverage, the amount of total sugars in the following form:

"Carbohydrates .....g

Total sugars .....g"

(4A) For the purposes of this regulation, a reference to "sugars" shall be a reference to all monosaccharides and disaccharides contained in food either naturally occurring or added;

[(4A) Ins. P.U.(A) 306/2009:s.8; Subs. P.U.(A) 313/2012]

(5) Where a claim is made regarding the amount or type of fatty acids, the amounts of saturated, monounsaturated, polyunsaturated and trans fatty acid shall be declared in the following form, as the case may be:

Fat	…… g
compromising of	
monounsaturated fatty acid	…… g
polyunsaturated fatty acid	…… g
saturated fatty acid	..... g
trans fatty acid	..... g

[(5) Subs.P.U.(A) 306/2009:s.8]

(6) The amount of energy to be listed should be calculated by using the following conversion factors:

(a) Carbohydrates	4 kcal/g	(17 kJ);
(b) Protein	4 kcal/g	(17 kJ);
(c)Fat	9 kcal/g	(37 kJ);
(d) Alcohol (Ethanol)	7 kcal/g	(29 kJ);
*(e)*Organic acid	3 kcal/g	(13 kJ); or
(f) Dietary fibre	2 kcal/g	(8.5 kJ).

(7) The amount of protein to be listed shall be calculated using the following formula:

Protein = Total Kjeldahl Nitrogen x Conversion factor for specific food.

(8) The conversion factors for specific food specified in subregulation (7) shall be as follows:

Foods	*Conversion factor*
Cereals	
Wheat, hard, medium or soft	
Wholemeal or flour or bulgur	5.83
Flour, medium or on low extraction	5.70
Macaroni, spaghetti, wheat pastes	5.70
Bran	6.31
Rice	5.95
Rye, barley, oats	5.83
Pulses, nuts and seeds	
Groundnuts	5.46
Soya bean, seeds, flour or products	6.25
Treenuts	
Almond	5.18
Brazil nut	5.71
Coconuts, chestnuts, treenuts	5.30
Seeds	
Sesame, safflower, sunflower	5.30
Milk and milk Products	6.38
Edible fats and Edible Oil	6.38
Margarine, Butter	6.38
Other foods	6.25

(9) Except as otherwise provided in these Regulations, there may be written on the label of food the amount of vitamins and minerals in accordance with the following criteria:

(a) only vitamins and minerals which are listed in the Nutrient Reference Values (NRV); or

(aa) where the vitamins and minerals are not included under paragraph *(a)*, it shall be present in not less than the amount in the reference quantity of the food as specified in Table II of the Twelfth Schedule; or

[(9)(aa) Ins.P.U.(A) 306/2009:s.8]

(b) where the vitamins and minerals are not included under paragraph *(a)* or (aa) with the written approval of the Director; and

[(9)(b) Am.P.U.(A) 306/2009:s.8]

*(c)*only those vitamins and minerals which are present in not less than 5 per cent of the Nutrient Reference Value (NRV), supplied by a serving as quantified on the label.

(10) The numerical information on vitamins and minerals shall be expressed in metric units per 100g or per 100ml or per package if the package contains only a single portion and per serving as quantified on the label; in addition, this information may be expressed as a percentage of the Nutrient Reference Value (NRV) per 100 g or per 100 ml or per package if the package contains only a single portion and per serving as quantified on the label.

(11) Where the numerical information on vitamins and minerals has been expressed as a percentage of Nutrient Reference Values (NRV), the following Nutrient Reference Values (NRV) shall be used for labelling purposes:

Nutrient Reference Values (NRV)

Vitamin A	(mg)	800
Vitamin D	(mg)	5
Vitamin C	(mg)	60
Vitamin E	(mg)	10
Thiamin	(mg)	1.4
Riboflavin	(mg)	1.6
Niacin	(mg)	18
Vitamin B6	(mg)	2
Folic acid	(mg)	200
Vitamin B12	(mg)	1
Calcium	(mg)	800
Magnesium	(mg)	300
Iron	(mg)	14
Zinc	(mg)	15
Iodine	(mg)	150
Choline	(mg)	550

[Choline Ins. P.U.(A) 313/2012]

(12) There may be written on a label of a package of food the amount of cholesterol and sodium, or dietary fibre in the following manner:

(a) the amount of cholesterol and sodium shall be expressed in mg per 100 g or per 100 ml or per package if the package contains only a single portion and per serving as quantified on the label; and

(b) the amount of dietary fibre shall be expressed in g per 100 g or per 100 ml or per package if the package contains only a single portion and per serving as quantified on the label.

[(12) Subs.P.U.(A) 306/2009:s.8]

(13) Where a food other than food specified in subregulation (2) contains a nutrition labelling, subregulation (3) shall apply to the labelling.

(14) Where a food makes a nutrition claim, it is also mandatory to include a nutrition labelling as specified in subregulation (3) and the amount of any other nutrient for which a nutrition claim is made in respect of the food.

[Ins. P.U.(A) 88/2003]

Regulation 18C. Nutrient content claim.

(1) In these Regulations, "nutrient content claim" means a nutrition claim that describes the level of a nutrient contained in a food.

(2) When a nutrient content claim or a synonymous claim, that is listed in Table I and Table II to the Fifth A Schedule is made, the conditions specified in the Tables for that claim shall apply.

(3) Where a food is by its nature low in or free of the nutrient that is the subject of the claim, the term describing the level of the nutrient shall not immediately precede the name of the food but shall be in the following form, that is, "a low (naming the nutrient) food" or "a (naming the nutrient)-free food." .

[Ins. P.U.(A) 88/2003]

Regulation 18D. Nutrient comparative claims.

(1) In these Regulations, "nutrient comparative claim" means a claim that compares the nutrient levels or energy value of two or more foods.

(2) There may be written on a label of a package of food a statement that compares the level of a

nutrient in the food with the level of a nutrient in a reference food in the following words or any other words of the same significance, that are, "reduced", "less than" "fewer", "increased", "more than", "light" or "extra".

(3) For the purpose of subregulation (2), nutrient comparative claims may only be used on the label based on the food as sold, taking into account further preparation required for consumption if relevant, according to the instructions for use on the label and subject to the following conditions:

(a) the food being compared shall be different versions of the same or similar food and the foods being compared should be clearly identified;

(b) a statement of the amount of difference in the energy value or nutrient content shall be given and the following information shall appear in close proximity to the nutrient comparative claim:

(i) the amount of difference related to the same quantity, expressed as a percentage, fraction or an absolute amount and full details of the comparison shall be given; and

(ii) the identity of the food to which the food is being compared and the food shall be described in such a manner that it can be readily identified by consumers; and

(c) the comparison should be based on a relative difference of at least 25 per cent in the energy value or nutrient content, except for micronutrients where a 10 per cent difference in the Nutrient Reference Values (NRV) would be acceptable, between the compared foods and a minimum absolute difference in the energy value or nutrient content equal to or more than the value required for claim as "low" or a "source" in Table I and II to the Fifth A Schedule.

[Subs. P.U.(A) 306/2009:9] [Ins. P.U.(A) 88/2003]

Regulation 18E. Nutrient function claim.

(1) In these Regulations, "nutrient function claim" means a nutrition claim that describes the physiological role of the nutrient in the growth, development and normal functions of the body.

(2) A nutrient function claim shall not imply or include any statement to the effect that the nutrient would afford a cure or treatment for or protection from a disease.

(3) No label which describes any food shall include any claims relating to the function of a nutrient in the body unless the food for which the nutrient function claim is made shall contain at least the amount of nutrient in the level to be considered as a source of that nutrient per reference amount as specified in Table II to the Fifth A Schedule.

(4) Except as otherwise provided in these Regulations, only the following nutrient function claims or any other words of similar meaning shall be permitted:

(a) Folic acid:
(i) Folic acid is essential for growth and division of cells;
(ii) Folate plays a role in the formation of red blood cells;
(iii) Folate helps to maintain the growth and development of the foetus;

(b) Sialic acid:
Sialic acid is an important component of the brain tissue;

(c) Iron:
(i) Iron is a factor in red blood cell formation;
(ii) Iron is a component of ermitted in red blood cell which carries oxygen to all parts of the body;

(d) Inulin and oligofructose (fructo-oligosaccharide):

(i) Inulin helps increase intestinal bifidobacteria and helps maintain a good intestinal environment;

(ii) Oligofructose (fructo-oligosaccharide) helps increase intestinal bifidobacteria and helps maintain a good intestinal environment;

(iii) Inulin is bifidogenic;

(iv) Oligofructose (fructo-oligosaccharide) is bifidogenic;

(e) Iodine:

Iodine is essential for the formation of thyroid hormone;

(f) Calcium:

Calcium aids in the development of strong bones and teeth;

(g) Magnesium:

Magnesium promotes calcium absorption and retention;

(h) Niacin:

Niacin is needed for the release of energy from proteins, fats and carbohydrates;

(i) Protein:

(i) Protein helps build and repair body tissues;

(ii) Protein is essential for growth and development;

(iii) Protein provides amino acids necessary for protein synthesis;

(j) Oat Soluble fibre (b-glucan)

Oat solube fibre (b-glucan) helps lower or reduce cholesterol;

(k) Plant sterol or plant stanol:

Plant sterol or plant stanol helps lower or reduce cholesterol;

(l) Vitamin A:

(i) Vitamin A aids in maintaining the health of the skin and mucous membrane;

(ii) Vitamin A is essential for the functioning of the eye;

(m) Vitamin B1/Thiamine:

Vitamin B1/Thiamine is needed for the release of energy from carbohydrate;

(n) Vitamin B2/Riboflavin:

Vitamin B2/Riboflavin is needed for release of energy from proteins, fats and carbohydrates;

(o) Vitamin B12/Cyanocobalamin:

Vitamin B12/Cyanocobalamin is needed for red blood cell production;

(p) Vitamin C:

(i) Vitamin C enhances absorption of iron from nonmeat sources;

(ii) Vitamin C contributes to the absorption of iron from food;

(q) Vitamin D:

(i) Vitamin D helps the body utilise calcium and phosphorus;

(ii) Vitamin D is necessary for the absorption and utilization of calcium and phosphorus;

(r) Vitamin E:

Vitamin E protects the fat in body tissues from oxidation; and

(s) Zinc:
Zinc is essential for growth;

[(4) Subs.P.U.(A) 306/2009:10]

(4A) For the purpose of paragraph 4(b), the claim may only be made in infant formula and follow-up formula as prescribed in regulations 389 and 389A respectively.

(4B) For the purpose of paragraph 4(k)—

(a) there shall be written on the label of food making such nutrient claim the following statements:

(i) "Not recommended for pregnant and lactating women, and children under the age of five years";

(ii) "Persons on cholesterol-lowering medication must seek medical advice before consuming this product";

(iii) a statement to the effect that the product is consumed as part of a balanced and varied diet and shall include regular consumption of fruits and vegetables to help maintain the carotenoid level; and

(iv) "With added plant sterols" or "With added plant stanols" in not less than ten point lettering;

(b) the total amount of plant sterol or plant stanol contained in the product shall be expressed in metric units per 100 g or per 100 ml or per package if the packagecontains only a single portion and per serving as quantified on the label;

(c) only the terms "plant sterols" or "plant stanols" shall be used in declaring the presence of such components; and

(d) the claim may only be made for milk, milk product, soya bean milk and soya bean drink as prescribed in regulations 82, 83, 357 and 358 respectively.

[(4A & 4B) Ins.P.U.(A) 306/2009:10]

(5) No label on a package containing any food shall bear a nutrient function claim except those permitted in this regulation or with prior written approval of the Director.

[Ins. P.U.(A) 88/2003]

PART V
FOOD ADDITIVE AND ADDED NUTRIENT

Regulation 19. Food additive.

(1) In these Regulations, "food additive" means any substance that is intentionally introduced into or on a food in small quantities in order to affect the food's keeping quality, texture, consistency, appearance, odour, taste, alkalinity, or acidity, or to serve any other technological function in the manufacture, processing, preparation, treatment, packing, packaging, transport, or storage of the food, and that results or may be reasonably expected to result directly or indirectly in the substance or any of its by-products becoming a component of, or otherwise affecting the characteristics of, the food, and includes any preservative, colouring substance, flavouring substance, flavour enhancer, antioxidant

and food conditioner, but shall not include nutrient supplement, incidental constituent or salt.

(2) No person shall import, manufacture, advertise for sale or sell or introduce into or on any food-

(a) any food additive other than a permitted food additive;

(b) any permitted food additive which does not comply with—
(i) the standard prescribed in these Regulations;
(ii) the Codex Alimentarius; or

[Subs. P.U. (A) 227/2016]

(c) any food additive other than food additive which has been approved by the Director in writing.

[Ins. P.U. (A) 227/2016]

(3) Notwithstanding subregulation (2), the addition of food additive to food is prohibited except as otherwise permitted by these Regulations, permitted under the Codex Alimentarius or with prior written approval of the Director. A reference in these Regulations to the addition or use of "other food" in the composition of food for which a standard is prescribed in these Regulations shall not be construed as permission for the use of food additives.

[Am. P.U. (A) 227/2016]

(4) No person shall introduce into or on a food any food additive in such a manner as to conceal any damage to, or any inferiority in the quality of that food.

(5) Notwithstanding anything in these Regulations, except subregulation 389(5), a food additive may be present in any food where-

[*Am. P.U.(A) 162/88.*]

(a) the additive is permitted by these Regulations to be in any ingredient used in the manufacture of the food; and

(b) the proportion of the additive in any such ingredient does not exceed the maximum proportion if any, permitted by these Regulations for that ingredient; and

(c) the total proportion of the additive in the final product does not exceed the maximum proportion, if any, permitted by these Regulations for that products; and

(d) the food into which the additive is carried over does not contain the additive in a greater quantity than would be the case if the food were made under proper technological conditions and in accordance with sound manufacturing practice; and

(e) the additive carried over is present in the food at a level that is significantly less than that normally required for the additive to achieve an efficient technological function in its own right.

(6) There shall be written in the label on a package containing food additive imported, manufactured, advertised for sale or sold-

(a) the words "(state the chemical name of the food additive) as permitted (state the type of food additive); provided that in the case of colouring substances or flavouring substances it shall be sufficient to state the common name or the appropriate designation of that food additive in place of the chemical name."; and *[Am. P.U.(A) 162/88]*

(b) a statement giving direction for its use. *[Am. P.U.(A) 162/88*

Regulation 19A. Processing Aids Substance

19A. (1) In these Regulations, "processing aids" means any substance that is used in the processing of raw materials, foods or ingredients, to fulfil a technological purpose relating to treatment or processing, but does not perform a technological function in the final food product and may result in an unavoidable presence of residues in the final food product.

(2) Substances used as processing aids shall conform to the Guidelines on Substances used as Processing Aids, (CAC/GL 75)". [Ins. P.U(A)169 /2019]

Regulation 20. Preservative.

(1) In these Regulations, "preservative" means any substance that, when added to food, is capable of inhibiting, retarding or arresting the process of decomposition, fermentation, or acidification of such food or of masking any of the evidence of purefaction but shall not include herb, spice, vinegar or wood smoke.

(2) The substances specified in the headings to columns (2) to (4) of Table I, and the substances specified in column (2) of Table II, to the Sixth Schedule shall be the permitted preservatives within the meaning and for the purposes of these Regulations.

(3) Notwithstanding subregulation (2), the addition of preservative to food is prohibited except as otherwise permitted by these Regulations.

(4) Where otherwise permitted by these Regulations –

(a) the preservatives set out in the headings to columns (2) to (4) of Table I to the Sixth Schedule may be added to the foods specified in column (1) thereof in proportions not greater than the maximum permitted proportions specified opposite those foods in the columns thereof applicable to the preservatives;

(b) the preservatives specified in column (2) of the Table II to the Sixth Schedule may be added to the foods specified opposite thereto in column (1) of the said Table:

Provided that where the use of more than one of such preservative is permitted by these Regulations, the amount of each shall be such that when expressed as a percentage of the amount permitted singly, the sum of the several percentages does not exceed one hundred.

(5) Where a food preparation contains as an ingredient, any of the food specified in the Sixth Schedule, the amount of the preservative permitted in such food preparation shall be such that when expressed as a percentage of the amount permitted for that ingredients as specified in the Sixth Schedule, this percentage shall not exceed the percentage of that ingredient present in the food preparation. *[Am. P.U.(A) 162/88]*

*(*6) Notwithstanding paragraph 11(1)(g) , where sulphite or sulphur dioxide has been added and the amount of sulphite or sulphur dioxide as a permitted preservative is more than 10 mg/kg, there shall be written on the label the words "contains sulphur dioxide.

[Ins. P.U.(A) 306/2009:11]

Regulation 20A. Antimicrobial Agent.

(1) In these Regulations, "antimicrobial agent" means any substance used to preserve food by preventing the growth of microorganisms and subsequent spoilage, including fungistats, mould and rope inhibitors, or to sterilize polymeric food-contact surfaces.

(2) The substances specified in the heading to column (2) of Table 1 to the Sixth (A) Schedule shall be the permitted antimicrobial agent within the meaning and for the purposes of these Regulations.

(3) Notwithstanding subregulation (2) , the addition of antimicrobial agent to food is prohibited except as otherwise permitted by these Regulations.

(4) Where otherwise permitted by these Regulations, the antimicrobial agent set out in the heading to column (2) of Table 1 to the Sixth (A) Schedule may be added to thefoods specified in column (1) thereof in proportions not greater than the maximum permitted proportions specified opposite those foods in the column thereof applicable to the antimicrobial agent.

[*Ins. P.U.(A) 421/00.*]

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

[Ins. P.U.(A) 88/2003]

Regulation 21. Colouring substance.

(1) In these Regulations, "colouring substances" means any substance that, when added to food, is capable of imparting colour to that food and includes colouring preparation.

[Am. P.U.(A) 162/88]

(2) The substances specified in Table I and Table II to the Seventh Schedule shall be the permitted colouring substances within the meaning and for the purposes of these Regulations.

(3) Notwithstanding subregulation (2), the addition of colouring substance to food is prohibited except as otherwise permitted by these Regulations.

(3A) For the purposes of this regulation—

*(a)"*colouring preparation" means a product prepared by admixing one or more permitted colouring substances with permitted diluents; and

(b) "diluent " means any component of colouring preparation that is not itself a colouring substance and has been intentional mixed therein to facilitate the use of the mixture in colouring foods.

(3B) colouring preparations shall contain not less then 4 per cent of permitted colouring substance. Liquid form of colouring preparation may contain benzoic acid as permitted preservatives in a proportion not exceeding 400 mg/kg and acidity regulators as permitted food conditioner.

(3C) Only the substances specified in Table III to the Seven Schedule shall be the permitted diluent.

[Am. P.U.(A) 162/88]

(4) Every package containing colouring substance imported, manufactured or advertised for sale, or sold or intended to be used for colouring food shall in addition to the requirements of subregulations 19(6) be labelled with –

(5) in the case of synthetic dye or colouring preparation containing synthetic dye, the colour index number specified in relation to the colouring substance in column 3 of Table I to the Seventh Schedule; and

(b) in the case of colouring preparation, the common name, and the total percentage proportion, of the colouring substance present in the preparation.

[Am. P.U.(A) 162/88]

(5) Nothing in this regulation shall prohibit the sale of fish, meat, cheese, egg, vegetable, fruit, or nut that bear markings which have been applied for the purpose of identification or grading to the food in its raw or original form, or on a portion of the food normally eaten, if such marking-

(a) are composed of permitted colouring substance, with or without other permitted food additives or harmless diluents;

(b) contrast strongly with their background;

(c) do not cover a substantial area of the original surface to which they were applied; and

(d) have not penetrated the underlying part of the food to any noticeable degree.

Regulation 22. Flavouring substance.

(1) In these Regulations, "flavouring substance" means any chemically-defined substance with flavouring properties either formed by chemical synthesis or obtained from materials of plant or animal origin.

(2) For the purposes of these Regulations, "natural flavouring substance" means any flavouring substance obtained by physical processes that may result in unavoidable but unintentional changes in the chemical structure of the components of the flavouring, or by enzymatic or microbiological processes from material of plant or animal origin, and is not synthetic flavouring substance or any flavouring substance formed by chemical synthesis.

(3) Permitted flavouring substances are as follows –

(a) Substances which are listed in at least one of the following publications:

(i) Generally Recognised As Safe (GRAS) Flavoring Substances published by the Flavor and Extract Manufacturers' Association of the United States (FEMA) contained in the Food Technology, a publication of the Institute of Food Technologists; or

(ii) Flavourings, List of Codex Specifications for Food Additives (CAC/MISC 6); or

(b) Natural flavouring substance either in its raw state or after processing by traditional preparation process including drying, roasting, and fermentation.

(4) Notwithstanding subregulation (3), the addition of flavouring substance into food is prohibited except as otherwise permitted by these Regulations.

(5) Notwithstanding subregulation (3), the addition of flavouring substance specified in Table I of Eighth Schedule into food is prohibited.

(6) The maximum permitted proportion of certain natural toxicants resulted from the addition of natural flavouring substances into food is specified in Table II of Eighth Schedule:

Provided that where more than one of such natural toxicants are present, the amount of each shall be, such that when expressed as a percentage of the amount permitted singly, the sum of the several percentages which does not exceed one hundred.

(7) Preparation of permitted flavouring substance may contain permitted preservative, permitted antioxidant and permitted food conditioner.

Sub. P.U.(A) 318/12, Sub. P.U.(A) 162/88, Am. P.U.(A) 306/09]

Regulation 23. Flavour enhancer.

(1) In these Regulations, "flavour enhancer" means any substance that, when added to food, is capable of enhancing or improving flavour of that food.

(2) The substances specified in the Ninth Schedule shall be the permitted flavour enhancers within the meaning and for the purposes of these Regulations.

(3) Notwithstanding subregulation (2), the addition of flavour enhancer to food is prohibited except as otherwise permitted by these Regulations.

(4) Notwithstanding paragraph 11(1)(g), where a permitted flavour enhancer has been added to any food there shall be written in the label on a package containing such food the words "contains (state the chemical name of the flavour enhancer) as permitted flavour enhancer".

Regulation 24. Antioxidant.

(1) In these Regulations, "antioxidant" means any substance that when added to food, is capable of delaying or retarding the development in food of rancidity or other deterioration due to oxidation.

(2) The substances specified in the headings to columns (2) to (11) of the Tenth Schedule shall be permitted antioxidants within the meaning and for the purposes of these Regulations.

(3) Notwithstanding subregulation (2), the addition of antioxidant to food is prohibited except as otherwise permitted by these Regulations.

(4) Where otherwise permitted by these Regulations, the antioxidants set out in the headings to columns (2) to (11) of the Table to the Tenth Schedule may be added to the foods specified in column (1) thereof in proportions not greater than the maximum permitted proportions specified opposite those foods in columns thereof applicable to the antioxidants:

Provided that where the use of more than one such antioxidant is permitted by these Regulations, the amount of each shall be such that, when expressed as a percentage of the amount permitted singly, the sum of the several percentages does not exceed one hundred.

(5) Where a food preparation contains as an ingredient, any of the food specified in the Tenth Schedule, the amount of antioxidant permitted in such food preparation shall be such that when expressed as a percentage of the amount permitted for that ingredient as specified in the Tenth Schedule, this percentage shall not exceed the percentage of that ingredient present in the food preparation.

Regulation 25. Food conditioner.

(1) In these Regulations, "food conditioner" means any substance that is added to food for a technological purpose to obtain the desired food and includes emulsifiers, antifoaming, agents, stabilisers, thickeners, modified starches, gelling agents, acidity regulators, enzymes, solvents, glazing agents and anticaking agents, but shall not include preservative, colouring substance, flavouring substance, flavour enhancer and antioxidant.

[Am.P.U.(A) 306/2009:13]

(2) The substances specified in Table I and in column (2) of Table II, to the Eleventh Schedule shall be the permitted food conditioners within the meaning and for the purposes of these Regulations.

(3) Notwithstanding subregulation (2) the addition of food conditioner to food is prohibited except as otherwise permitted by these Regulations.

(4) Notwithstanding subregulation (3), where the addition of food conditioner to food is permitted by these Regulations, only the food conditioner specified in Table I to the Eleventh Schedule may be added to such food:

Provided that the food conditioner specified in column (2) of Table II to the Eleventh Schedule may also be added to the food specified opposite thereto in column (1) of the said Table.

(5) Where any food is added with polydextrose there shall be witten in the label on a package containing such food the words "Sensitive individuals may experience a laxative effect from the excessive consumption of food containing polydextrose. [Ins. P.U.(A) 90/99.]

(6) Notwithstanding paragraph 11(1)(g) , where a permitted food conditioner has been added to any food, there shall be written in the label on a package containing such food the words "contains (state the class name of the food conditioner) as permitted food conditioner". [(6) Ins.P.U.(A) 306/2009:13.

Regulation 26. Added Nutrient

(1) In these Regulations, "added nutrient" includes any mineral, vitamin, amino acid, fatty acid, nucleotide or other food components which, when added singly or in combination to food, improves the nutritional value of the food.

(2) The added nutrients specified in Table I to the Twelfth Schedule or with prior written approval of the Director shall be the permitted added nutrient within the meaning of and for the purposes of these Regulations. [Am. P.U. (A) 91/2017]

(3) Except as otherwise provided in these Regulations, permitted added nutrient may be added to any food.

(3A) There shall be written in the label on a package of food containing *Epigallocatechin gallate* (EGCG), the words "NOT RECOMMENDED FOR PREGNANT AND LACTATING MOTHER". [Ins. P.U. (A) 91/2017]

(4) No person shall sell any food to which added nutrient other than a permitted added nutrient has been added.

(5) No person shall import, manufacture or advertise for sale or sell, as suitable for use in food, any added nutrient other than a permitted added nutrient.

(6) Every package containing food to which an amino acid, fatty acid, nucleotide or other food components has been added shall be labelled with—

*(a)*the name of the amino, fatty acid, nucleotide or other food components, as the case may be, added to the food; and

*(b)*the amount of the added amino acid, fatty acid, nucleotide or other food components, as the case may be, that is contained in a specified quantity of the food.

(7) No label on a package containing any food shall bear a claim that such food is enriched, fortified, vitaminised, supplemented or strengthened, or shall contain any statement that may or is likely to convey the same meaning, unless a reference to the quantity of the food as specified in column (1) of Table II to the Twelfth Schedule provided not less than the amount of vitamin or mineral, as the case may be, specified in relation thereto in columns (2) to (17) of the said Table, that is derived from the source of added nutrient specified in Table I to the Schedule.

(8) Notwithstanding subregulation (7), the label on a package of food to which amino acid or fatty acid or both has been added may bear a claim that the food is enriched or supplemented with amino acid or fatty acid or both, and where such claim is made it shall be expressed on the label in the following form or other words of similar meaning:

"This food is (state the quality as aforesaid) with (state the amount in miligram) of (state whether amino acid, fatty acid or both).".

(9) Where any food is claimed to posses the quality as specified in subregulation (7) there shall be written in the label on a package containing such food, the words "This food is (state the quality claimed as in subregulation (7)) with (state the vitamins or minerals or both and their amounts in units as expressed in Table II to the Twelfth Schedule)" or other words of similar meaning.

(10) No food shall contain vitamin and mineral in an amount which exceeds the amount specified in Table III to the Twelfth Schedule.

[26. Subs. P.U.(A) 306/2009:14]

(11) There shall be written in the label on a package of food other than infant formula, follow-up formula and formulated milk powder for children containing vitamin K, the words "CONTAINS VITAMIN K, PERSONS TAKING WARFARIN SHALL SEEK MEDICAL ADVICE BEFORE CONSUMING THIS PRODUCT".

[Ins. P.U. (A) 91/2017]

Regulation 26A. Probiotic culture.

(1) For the purposes of this regulation, "probiotic culture" means live microorganisms which when administered in adequate numbers confer health benefits on the host.

(2) The cultures specified in the Twelfth A Schedule or with prior written approval of the Director shall be probiotic cultures within the meaning and for the purposes of these Regulations.

(3) Except as otherwise provided in these Regulations, permitted probiotic cultures may be added to food.

(4) The probiotic cultures added shall remain viable and the viable probiotic count shall not be less than 10^6 cfu/ml or cfu/g during the shelf life of such food.

(5) The probiotic cultures shall not contain transmissible antibiotic-resistant genes.

(6) There shall be written in the label on a package of food to which probiotic cultures have been added, the following item:

(a) the words "CONTAINS (state quantity) OF PROBIOTIC CULTURES";
(b) the specification of genus, species and strain of the probiotic cultures; and
(c) the direction for storage before and after package is opened.

(7) For the purposes of subregulation (6), where the media used for propagation and maintenance of the probiotic cultures are derived from animal, the common name of such animal shall be stated on the label of that food by using the words "MEDIA USED FOR PROPAGATION OF PROBIOTIC CULTURES DERIVED FROM (the common name of such animal)".

(8) There may be written in the label on a package of food to which probiotic cultures have been added, the words "Probiotic cultures help in improving intestinal or gut function" or any other words of similar meaning.

[Subs. P.U. (A) 104/2017]

PART VI
PACKAGES FOR FOOD

Regulation 27. Use of harmful packages prohibited.

Except as otherwise provided in these Regulations, no person shall import, manufacture, advertise for sale or sell, or use or cause or permit to be used in the preparation, packaging, storage, delivery or exposure of food for sale, any package, appliance, container or vessel which yields or could yield to its contents, any toxic, injurious or tainting substance, or which contributes to the deterioration of the food.

Regulation 27A. Prohibited feeding bottles.

(1) No person shall import, manufacture or advertise for sale or sell any feeding bottles containing Bisphenol A (BPA).

(2) The words "BPA free" may be labelled on the feeding bottles or on the packages of the feeding bottles which do not contain Bisphenol A (BPA).

[Ins. P.U.(A) 35/2012]

Regulation 28. Ceramic ware

(1) In these Regulations, "ceramic ware" means any appliance or package of ceramic article which is used as food-ware, made of bone china, porcelain, vitrified china, earthenware including iron stoneware and stoneware that are used or intended to be used in the preparation, packaging, storage, delivery or exposure of food, for human consumption.

(2) For the purposes of these Regulations—

(a) "porcelain" or commonly known as "equivalent bone china" means any ceramic whiteware other than stoneware having a fired white body with water absorption of not more than 0.4 per cent and is translucent in thickness of several milimeters;

(b) "bone china" means any chinaware or porcelain where the body of which contains 25 per cent or more of calcined natural bone ash or tricalcium phosphate and has a water absorption of not more than 0.4 per cent;

(c) "vitrified china" or commonly known as "vitreous china" or "fine china" means any white, opaque or translucent vitrified ceramic whiteware body and has a water absorption of not more than 0.4 per cent;

(d) "earthenware" means any glazed or unglazed or decorated nonvitreous, porous and opaque ceramic whiteware which contains clay as an essential ingredient and can be of variable colour, and has water absorption of not less than 3.0 per cent and not more than 7.0 per cent by weight;

(e) "stoneware" means any glazed or unglazed or decorated vitreous or semi-vitreous ceramic whiteware which contains clay as an essential ingredient and can be of variable colour, and has a water absorption of not more than 3.0 per cent, and is naturally opaque except in very thin pieces;

(f) "flatware" means any ceramic ware having an internal depth not exceeding 25 millimeters, measured from the lowest point to the horizontal plane passing through the point of overflow; and

(g) "hollow-ware" means any ceramic ware having an internal depth greater than 25 millimeters, measured from the lowest point to the horizontal plane passing through the point of overflow. Hollow-ware may be termed large or small according to its

capacity as follows:

(i) Large hollow-ware: hollow-ware with a capacity of 1.1 litres or more.

(ii) Small hollow-ware: hollow-ware with a capacity of less than 1.1 litres.

(3) For the purpose of subregulation (1), ceramic ware is classified into the following categories:

(a) Category A: porcelain, bone china, fine china, vitrified china or other classification of ceramic ware with water absorption of not more than 0.4 per cent.

(b) Category B: earthenware and stoneware.

(4) No person shall import, manufacture, advertise for sale or sell any ceramic ware that is intended for the use in the preparation, packaging, storage, delivery or exposure of food unless when the ceramic ware is tested in accordance with Malaysian Standard MS ISO 6486-1, Ceramic ware, glass ceramic ware and glass dinnerware in contact with food –

Release of lead and cadmium – Part 1: Test method, and the amount of lead and cadmium released from the ceramic ware does not exceed the maximum permitted proportion as specified in Table I of the Thirteenth Schedule.

(5) Ceramic ware shall also conform to the specification specified in Table II of the Thirteenth Schedule.

(6) Any person who imports, manufactures, advertises for sale or sell ceramic ware shall ensure that each of the ceramic ware is clearly and permanently labelled with the following information:

(a) Name, trademark or any other means of identifying the manufacturer or supplier;

(b) Name of the country of origin of the product;

(c) Any of the following classification:

(i) Bone china;

(ii) Porcelain;

(iii) Vitrified china;

(iv) Earthenware;

(v) Stoneware; or

(vi) Any other classification of ceramic ware including terracotta; and

(d) The words 'FOR FOOD CONTACT', or the symbol as specified in Table III of the Thirteenth Schedule.

(7) For the purpose of subregulation (6), the information shall appear conspicuously and prominently, and—

(a) in the case of ceramic ware prepared, manufactured or packaged in Malaysia, be in Malay language; or

(b) in the case of imported ceramic ware, be in Malay or English language,

and in either case may include translation thereof in any other language.

[Subs. P.U.(A) 318/2012.]

Regulation 29. Use of polyvinyl chloride package containing excess vinyl chloride monomer prohibited.

No person shall import, manufacture, advertise for sale or sell or use in the preparation, packaging, storage, delivery or exposure of food for sale, any rigid or semi-rigid package, appliance, container or vessel, made of polyvinyl chloride which contains more than 1 mg/kg of vinyl chloride monomer.

Regulation 30. Food packaged in polyvinyl chloride container shall not contain excess vinyl chloride monomer.

No person shall import, prepare or advertise for sale or sell any food in any rigid or semi-rigid package, appliance, container or vessel made of polyvinyl chloride if the food contains more than 0.05 mg/kg of vinyl chloride monomer.

Regulation 31. Use of packages for non – food product prohibited.

No person shall use, or cause or permit to be used, in the preparation, packaging, storage, delivery or exposure for sale of any food, any package, appliance, container or vessel that had been used or intended to be used for any non-food product.

Regulation 32. Recycling of packages prohibited.

(1) Subject to subregulation (2), no person shall use, or cause or permit to be used, in the preparation, packaging, storage, delivery or exposure for sale –

(a) of any sugar, flour or meal, any sack that has previously been used for any purpose;

(b) of any edible fat or edible oil, any bottle or metal container, other than silos and tankers for edible fat and edible oil, that has previously been used for any purpose;

(c) of any food of non-swine origin, any package, appliance, container or vessel that is intended for use or has been used for any product of swine origin (sus scrofa);

(d) (of any food, other than that packaged in an extra wrapper, any plastic bottle that has previously been used for any purpose;

(e) of any food, other than alcoholic beverage and shandy, any bottle that has previously been used for alcoholic beverage or shandy.

(2) Polycarbonate containers of not less than 20 litre in size that has previously been used for natural mineral water may be used for the same purpose.

[Sub. 162/88; Am. 190/91.]

Regulation 33. Packages that may be recycled for similar products.

Except as otherwise provided in regulations 33A, no person shall use, or cause or permit to be used, in the preparation, packaging, storage, delivery or exposure for sale –

(a) of any milk, soft drink, alcoholic beverage or shandy, any glass bottle that has previously been used for another food;

(b) of any vegetable, fish or fruit, any box or crate that has previously been used for another food;

(c) of any polished rice, any gunny sack that has previously been used for another food.

[Sub. P.U.(A) 162/88.]

Regulation 33A. Packages of another food that may be recycled for alcoholic beverage, shandy, vegetable and fruit.

(1) Any glass bottle that has previously been used for alcoholic beverage may be used for shandy and vice-versa.

(2) Any box or crate that has previously been used for vegetable may be used in the preparation, packaging and storage of fruit and vice-versa.

[Ins. P.U.(A) 162/88.]

Regulation 34. Presumption as to the use of any packages.

For the purposes of regulation 32 and 33, where a package, appliance, container or vessel containing food bears any mark or label belonging to another food it shall be presumed that such package, appliance, container or vessel has been used for that particular food as shown by such mark or label.

Regulation 35. Use of damaged package prohibited.

(1) No person shall import, prepare or advertise for sale or sell any food contained in any damaged package or container.

(2) For the purposes of subregulation (1), the term "damaged" includes –

(a) chipping or distortion that affects the integrity of the package or container, or the wholesomeness of the product or both; or

(b) perforation, corrosion or leakage, or a combination of these.

Regulation 36. Toys, coins, etc. not to be placed in food.

(1) There shall not be placed in food for sale or in packages of such food, any toy, coin or other article.

(2) Nothing in subregulation (1) shall prohibit the placing in food or in packages of such food –

*(a)*any article for measuring the recommended quantity of food to be consumed, provided that such article is sterile;

(b) the label referred to in subregulation 12(6); or

(c) any sachet of reduced iron powder for the purpose of absorbing oxygen.

[Am. P.U.(A) 123/95.]

Regulation 36A. Reduced iron powder.

(1) The reduced iron powder specified in paragraph 36(2)(c) shall be enclosed in a sachet in such a manner that the oxygen absorber will not contaminate, taint or migrate into the food.

(2) Where the sachet of reduced iron powder is in direct contact with the food, the sachet itself and its label shall compose of material that will not contaminate, taint or migrate into the food.

(3) The sachet of reduce iron powder may contain one or more of the following:

(i)calcium chloride;

(ii) calcium hydroxide;

(iii) carbon, activated;

(iv) gypsum;

(v) iron oxide;

(vi) magnesium hydroxide;

(vii) magnesium stearate;

(viii) perlite;

(ix) salt;

(x) talc;

(xi) water;

(xii) zeolite.

(4) The sachet of reduced iron powder shall be labelled with the words 'OXYGEN ABSORBER' or any word or words having the same or similar effect and shall be followed by the words 'DO NOT EAT CONTENTS' and 'CONTAINS IRON POWDER'.

[Ins. P.U.(A) 123/95.]

PART VII
INCIDENTAL CONSTITUENT

Regulation 37. Incidental constituent.

(1) In these Regulations, "incidental constituent" means any foreign, extraneous, toxic, noxious or harmful substances that is contained or present in or on any food and includes metal contaminant, microorganisms and their toxins, drug residue, pesticide residue and other contaminant but does not include food additive substance or nutrient supplement or any other substance permitted to be added to food by these Regulations.

[Am. P.U. (A) 104/2017];[Am. P.U.(A) 24/98.]

(2) No person shall keep, carry, spread or use, or cause or permit to be kept, carried, spread or used, any toxic, noxious or harmful substance so as to expose a food intended for sale to the risk of contamination by that substance at any time in the course of the preparation, manufacture, storage, packaging, carriage, delivery, or exposure for sale, of the food.

(3) Except for pesticide residue, no person shall import, prepare or advertise for sale or sell any food containing any incidental constituent, except as otherwise specified in these Regulations or in the Codex Alimentarius.

[Subs. P.U. (A) 104/2017];[Am.P.U.(A) 125/2002]

Regulation 38. Metal contaminant.

(1) No person shall import, prepare or advertise for sale or sell any food, specified in column (1) of Table I to the Fourteenth Schedule which contains the substances set out in the headings to columns (2) to (9) of the said Table in a proportion greater than the maximum permitted proportion specified opposite that food in the columns thereof applicable to the subtances.

[Am.P.U.(A) 162/88]

(1A) No person shall import, prepare or advertise for sale or sell any food, specified in column (1) of Tables IA, IB, IC, 1D and IE to the Fourteenth Schedule which contains the substances set out in the headings of the said Tables in a proportion greater than the maximum permitted proportion specified opposite that food in the column (2) of the Tables.

[Am. PU.(A) 435/2010: s.2]

(2) No person shall import, prepare or advertise for sale or sell the food additive specified in column (1) of the Table II to the Fourteenth Schedule which contains the substances set out in the headings to columns (2) to (8) of the said Table in a proportion greater than the maximum permitted proportion specified opposite that food additive in the columns thereof applicable to the subtances

.

Regulation 38A. 3-monochloropropane-1, 2-diol (3-MCPD)

No person shall import, prepare or advertise for sale or sell any food specified in column (1) of the Fourteenth A Schedule which contains 3-monochloropropane-1,2-diol (3-MCPD) in a proportion greater than the maximum permitted proportion specified opposite that food in column (2) of the Schedule.

[Ins. P.U.(A) 125/02.]

Regulation 39. Microorganism and their toxins.

(1) In these Regulations, "microorganisms and their toxins" includes bacteria, fungi and their toxins.

(2) No person shall import, prepare or advertise for sale or sell any food ready for consumption that is contaminated with pathogenic microorganisms.

(3) No person shall import, prepare or advertise for sale or sell any food, excluding water, specified in column (1) fo Table I to the Fifteenth Schedule which contains bacteria in numbers greater than the numbers specified opposite that food in columns (2), (3) and (4) of the said Table for the total plate, coliform and *Escherichia coli* count respectively.

(4) No person shall import, prepare or advertise for sale or sell any food which contains the mycological contaminant specified in column (2) of Table II to the Fifteenth Schedule in proportion greater than the proportion ermitted opposite thereto in column (3) of the said Table.

[Am.P.U.(A) 162/88; (4) Am. PU.(A) 435/2010: s.3;]

Regulation 40. Drug residue.

(1) In these Regulations, "drug" means any chemical substance or mixtures used internally or externally for therapeutic, prophylactic or growth promotion purposes or for modification of physiological function or behaviour in animals.

(2) "Drug residue" means the parent compounds of the drug and/or their metabolites in any edible portion of the animal product, and include residues of associated impurities of the drug concerned.

(3) No person shall import, sell, expose or offer for sale or delivery, any food intended for human consumption which contains drug residues greater than the amount as set out in Table I, to the Fifteenth A Schedule.

(4) Notwithstanding subregulation (3), either chlortetracycline or oxytetracycline may be incorporated in ice used for preserving fresh fish, and unpeeled shrimps, provided that the concentration of one of these drug shall not exceed 5 parts per million in the product.

(5) Notwithstanding subregulation (3) and (4), no person shall import, sell, expose or offer for sale or delivery, any food intended for human consumption which contains the drugs as set out in Table II of the Fifteenth A Schedule.

[Sub. P.U.(A) 24/98]

Regulation 41. Pesticide residue.

(1) For the purposes of these Regulations, the term "pesticide" includes –

(a) any preparation used, or capable or purporting to be capable of being used, for preventing the attack of, or for destroying –

(i) fungi or other parasitic plants or bacteria that affect or attack plants, fruits, grains, animals or property;

(ii) insects or other pests that affect or attack plants, fruits, animals, or property;

(iii) noxious animals or noxious birds; or

(iv) weeds or other noxious plants; and

(b) any substance purporting to be pesticide.

(2) No person shall expose, cause or permit to be exposed, any food, excluding water, in the course of its preparation, storage, packaging, delivery, importation or exposure for sale, to any pesticide, where such exposure will result in a residue on or in food that is greater than the amount as set out in the Sixteenth Schedule. [Am. P.U.(A) 123/95.]

(3) No person shall import, prepare for sale or sell any food—

(a) containing pesticide residue in a proportion greater than the proportion specified for that food in relation to that pesticide residue as set out in the Sixteenth Schedule;

(b) containing pesticide residue in a proportion greater than the proportion specified for that food in relation to that pesticide residue as recommended in the Codex Alimentarius, where the pesticide is not specified in the Sixteenth Schedule; or

(c) containing 0.01 milligram or more per kilogram of any pesticide residue, where the pesticide is not specified for that food in the Sixteenth Schedule or Codex Alimentarius.

[Am P.U.(A) 208/2020.;Subs. P.U.(A) 160/2004.]

(3A) Notwithstanding paragraph (3)*(c)*, food may contain 0.01 milligram or more per kilogram any pesticide residue with prior written approval of the Director.

[Subs. P.U.(A) 208/2020]

(4) [Deleted by P.U.(A) 160/2004.]

PART VIII

STANDARDS AND PARTICULAR LABELLING REQUIREMENTS FOR FOOD CEREAL, CEREAL PRODUCT, STARCH AND BREAD

Regulation 42. Flour.

(1) Flour shall be the fine, clean and sound product obtained in the milling or grinding of sound, cleaned cereal, tubers and piths of plants and includes the food for which a standard is prescribed in regulations 43 to 48 and regulations 51, 53, 55, 57, 58, and 59.

(2) Flour may contain ascorbic acid, sulphur dioxide, sulphites or asparaginase and not more than 50 mg/kg of benzoyl peroxide as permitted food conditioner.

[Am. P.U. (A) 200/2017 ; [Am. P.U.(A) 162 / 1988]

(3) Flour may contain not more than 50 mg/kg of benzoic acid derived from benzoyl peroxide calculated on a water-free basis.

[Ins. P.U.(A) 88/2003]

Regulation 43. Wheat flour.

(1) Wheat flour shall consist of—

(a) common wheat (*Triticum aestivum L.*);

(b) club wheat (*Triticum compactum Host*); or

(c) a mixture of common wheat (*Triticum aestivum L.*) and club wheat (*Triticum compactum Host*).

(2) Wheat flour shall be the fine, clean and sound product obtained in the grinding or milling process of sound and cleaned wheat.

(3) Wheat flour may—

(a) contain asparaginase, amylase, amyloglucosidase, ermitted, glucose oxidase, protease and lipase as permitted food conditioners; and

(b) be added with not more than 0.75 per cent of malted wheat or barley.

(4) Except as otherwise provided in these Regulations, wheat flour—

(a) shall not contain more than—

(i) 14 per cent moisture; and

(ii) 1 per cent ash calculated on 14 per cent moisture basis; and

(b) shall contain not less than 7 per cent of protein calculated on 14 per cent moisture basis.

(5) The particle size of wheat flour shall be not less than 98 per cent that can pass through a 0.20 mm sieve.

(6) Notwithstanding subregulation 26(7), a label which describes wheat flour shall not contain the words “enriched flour” or any other words of the same significance unless the following nutrients contained in 100 gm wheat flour on 14 per cent moisture basis are not less than—

(a) 0.42 mg thiamine;

(b) 0.48 mg riboflavin; and

(c) 5.4 mg niacin.

[Subs. P.U. (A) 200/2017]

Regulation 44. Chlorinated bleached wheat flour

(1) Chlorinated bleached wheat flour shall be wheat flour that has been treated with chlorine.

(2) The amount of chlorine added into the chlorinated bleached wheat flour shall not exceed 1,500 milligram per kilogram (mg/kg).

(3) Chlorinated bleached wheat flour shall not contain more than 0.6 per cent ash calculated on 14 per cent moisture basis.

[Subs. P.U. (A) 200/2017]

Regulation 45. Gluten wheat flour.

(1) Gluten wheat flour shall be the product obtained from wheat flour by the removal of a large amount of the starch.

(2) Gluten wheat flour –

(a) shall not contain more than –

(i) 10 per cent of moisture; and *[Am. P.U. (A) 200/2017]*

(ii) 39 per cent of starch calculated on 10 per cent moisture basis;
[Subs. P.U. (A) 200/2017]

(b) shall contain not less than 61 per cent of protein calculated on 10 per cent moisture basis; and
[Am. P.U. (A) 200/2017]

*(c)*shall not contain any added substance.

Regulation 46. Protein – increased wheat flour.

Protein-increased wheat flour shall be the wheat flour that contains not less than 13.2 per cent of protein calculated on 14 per cent moisture basis. In all respects, it shall comply with the standard for wheat flour prescribed in regulation 43.
[Am. P.U. (A) 200/2017]

Regulation 47. Self – raising wheat flour.

(1) Self-raising wheat flour shall be made from wheat flour or chlorinated wheat flour or both, with baking powder or any of the ingredients of baking powder or their combination. When moistened and heated, it shall liberate not less than 0.58 per cent of carbon dioxide calculated on a dry weight basis.
[Am. P.U. (A) 200/2017]

(2) Self-raising wheat flour –

(a) shall not contain more than 0.6 per cent of sulphates calculated as calcium sulphate;

(b) shall not contain any other added substance; and

(c) shall not contain more than 2.75 per cent ash calculated on 14 per cent moisture basis.
[ins. P.U. (A) 200/2017]

Regulation 48. Wholemeal wheat flour.

(1) Wholemeal wheat flour shall be the clean and sound product obtained by grinding sound, cleaned wheat, and shall contain all the constituent of such wheat.

(2) Wholemeal wheat flour—

(a) shall contain—

(i)not less than 1.72 per cent of crude fibre calculated on 15 per cent moisture basis; and
(ii) not less than 10 per cent of protein calculated on 15 per cent moisture basis;

(b) shall not contain more than 15 per cent of moisture; and

(c) shall not yield more than 2 per cent of ash calculated on 15 per cent moisture basis.
[Subs. P.U. (A) 200/2017]

(3) Mixtures of wheat flour and bran shall not be deemed to be wholemeal wheat flour.

[Am.P.U.(A) 183/86]

(4) The particle size of wholemeal flour shall be not less than 50 per cent that can pass through a 0.85 mm sieve.

[Am. P.U. (A) 200/2017]

Regulation 48A. Bread flour

(1) Bread flour shall be the product obtained from wheat flour that shall contain—

(a) not more than 0.7 per cent ash calculated on 14 per cent moisture basis; and

(b) not less than 12 per cent of protein calculated on 14 per cent moisture basis.

(2) Bread flour may contain not more than 100 milligram per kilogram (mg/kg) calcium peroxide as a permitted food conditioner.

[Ins. P.U. (A) 200/2017

Regulation 48B. Atta flour

(1) Atta flour shall be the product obtained from wheat flour with an extraction rate of at least 90 per cent of wheat.

(2) Atta flour—

(a) shall not contain—

(i) more than 2 per cent ash calculated on 14 per cent moisture basis; and
(ii) malted wheat or barley; and

(b) shall contain not less than—

(i)9 per cent protein calculated on 14 per cent moisture basis; and
(ii) 1.72 per cent crude fiber calculated on 14 per cent moisture basis.

(3) The particle size of atta flour shall be such that can pass through a 0.50 mm sieve.

[Ins. P.U. (A) 200/2017

Regulation 49. Rice.

Rice shall be the clean and sound grain of Oryza sativa from which the husk has been removed.

Regulation 50. Milled rice.

(1) Milled rice shall be the rice grain from which the husk has been removed and separated, and the germ and layers of bran wholly or partly removed and separated from the kernels.

(2) Milled rice shall not contain more than 14 percent of water calculated on wet basis.

Regulation 51. Rice flour or ground rice.

(1) Rice flour or ground rice shall be the product obtained by grinding sound, cleaned rice, or milled rice.

(2) Rice flour or ground rice –

*(a)*shall not yield more than 1.5 percent of ash; and

(b) shall not contain any foreign substance.

Regulation 52. Glutinous rice.

Glutinous rice (white or black variety) shall be the clean and sound grain of *Oryza glutinosa* from which the husk has been removed.

Regulation 53. Glutinous rice flour.

(1) Glutinous rice flour shall be the product obtained by grinding sound, cleaned glutinous rice (white or black variety).

(2) Glutinous rice flour –

(a) shall not yield more than 1.5 percent of ash; and

(b) shall not contain any added substance.

Regulation 54. Tapioca or cassava.

Tapioca or cassava shall be the clean and sound tubers of *Manihot esculenta*. [Sub. P.U(A)169 /2019]

Regulation 55. Tapioca flour or tapioca starch.

(1) Tapioca flour or tapioca starch shall be the product derived from clean and sound tapioca.

(2) Tapioca flour or tapioca starch –

*(a)*shall not yield more than 1.5 percent of ash; and

(b) shall not contain any added substance.

Regulation 56. Sago.

Sago shall be the product derived from the pith of the sago palm *Metroxylon sago* or *Metroxylon rumphii.*

Regulation 57. Sago flour.

(1) Sago flour shall be the product derived from the clean and sound sago.

(2) Sago flour –

*(a)*shall contain not less than 65 per cent of starch;

(b) shall not contain more than 14 percent of water; and

(c) shall not yield more than 0.5 per cent of ash.

Regulation 58. Corn flour.

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

Regulation 59. Custard powder.

(1) Custard powder shall be the powder prepared from tapioca flour or corn flour or sago flour, with or without other food.

(2) Custard powder may contain permitted flavouring substance and permitted colouring substance.

Regulation 60. Meal.

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

Regulation 61. Wheat germ meal or wheat germ.

(1) Wheat germ meal or wheat germ shall be the germ or embryo of the wheat grain, together with the bran and other parts of the grain unavoidably remaining with the germ.

(2) Wheat germ meal or wheat germ shall contain not less than 60 per cent of the germ or embryo of the wheat.

Regulation 62. Oatmeal.

(1) Oatmeal shall be the clean and sound product obtained by grinding sound, cleaned oats after the removal of the husk.

(2) Oatmeal shall contain not less than 5 per cent of oat fat.

Regulation 63. Pasta.

(1) In these Regulations, "pasta" means any product, including noodles, beehon, laksa, macaroni and spaghetti that is obtained by extruding or moulding units of dough.

(2) Pasta shall be comprised principally of a cereal meal, and may also contain –

(a) carbohydrate foods;

(b) egg solids;

(c) salt; and

(d) any other food,

(3) Pasta may contain permitted colouring substance and transglutaminase, sulphur dioxide or sulphites as a permitted food conditioner not exceeding 200 mg/kg.

[(3) Am.P.U.(A) 113/2009.]

(4) No pasta shall be labelled with the word "egg" or any word of similar meaning unless that pasta contains not less than 4 per cent of egg solids calculated on a water-free basis.

[Am.P.U.(A) 421/2000.]

Regulation 64. Prepared cereal food.

(1) In these Regulations, "prepared cereal food" includes breakfast cereals.

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

*(a)*sugar;

(b) malt;

(c) honey;

(d) salt;

(c) any other food.

(3) Prepared cereal food may contain permitted colouring substance, permitted flavouring substance and permitted food conditioner. [Am. P.U.(A) 90/1999.]

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

Regulation 65. Bread.

(1) In these Regulations, "bread" means the product obtained by baking a yeast-leavened dough prepared from flour or meal, or a combination of these with water and yeast and may contain any other food, and includes the food for which a standard is prescribed in regulations 66 to 75.

(2) Bread may contain –

(a) propionic acid and its sodium, potassium or calcium salts, not exceeding 2,000 mg/kg of bread as permitted preservative; and

(b) permitted food conditioner including—

(i) ammonium chloride, not exceeding 2,500 mg/kg of wheat flour or meal used;

(ii) calcium and sodium salt of fatty acid lactylates and fumarates; and

(iii)transglutaminase.

[(2)(b) Subs.P.U.(A) 113/2009.]

*(c)*permitted colouring substances.

(3) Bread shall not contain more than 45 per cent of water in any part of the loaf.
[Am. P.U.(A) 162/1988.]

Regulation 66. White bread.

White bread shall be the bread obtained by baking a yeast-leavened dough prepared from wheat flour and water.

Regulation 67. [Repealed]
[Repealed by P.U.(A) 162/88]

Regulation 68. Fruit bread.

Fruit bread shall be the bread obtained by baking a yeast-leavened dough prepared, with or without spices, from –

*(a)*wheat flour and water;

(b) wholemeal wheat flour and water; or

(c) a mixture of wheat flour and wholemeal wheat flour and water,

and containing raisins, currants, sultanas or dried fruits, or any other suitable fruit in a proportion of not less than 10 kg singly or in the aggregate to every 100 kg of wheat flour or of wholemeal wheat flour or of the mixture, as the case may be.

Regulation 69. Milk bread.

Milk bread shall be the bread obtained by baking a yeast – leavened dough prepared from –

*(a)*wheat flour and water;

(b) wholemeal wheat flour and water; or

(c) a mixture of wheat flour and wholemeal wheat flour and water,

and containing not less than 4 kg of non – fat milk solids to 100 kg of wheat flour or of wholemeal wheat flour or of the mixture, as the case may be.

Regulation 70. Meal bread.

Meal bread shall be the bread obtained by baking a yeast-leavened dough prepared from-

(a) meal of cereal and water; or

(b) a mixture of meal of cereal and wheat flour containing not less than 60 per cent of meal of cereal and water, and includes the food for which a standard is prescribed in regulations 72 to 74. The term "mixed meal bread" shall be construed accordingly.

[Sub. P.U.(A) 162/88.

Regulation 71. [Repealed]
[Repealed by P.U.(A) 162/88].

Regulation 72. Rye bread.

Rye bread shall be the bread obtained by baking a yeast – leavened dough prepared from rye flour to which may be added not more than 70 per cent of wheat flour.

Regulation 73. Wheat-germ bread.

Wheat – germ bread shall be the bread obtained by baking a yeast – leavened dough prepared from wheat – germ meal, water, and –

(a) wheat flour;

(b) wholemeal wheat flour; or

(c) a mixture of wheat flour and wholemeal wheat flour, in proportions of not less than 5 kg of wheat – germ meal to 100 kg of wheat flour or of wholemeal wheat flour or of the mixture, as the case may be.

Regulation 74. Wholemeal bread.

(1) Wholemeal bread shall be the bread obtained by baking a yeast – leavened dough prepared from –

(a) wholemeal wheat flour and water; or

(b) a mixture of wholemeal wheat flour and wheat flour containing not less than 60 per cent of wholemeal wheat flour, and water.

(2) There shall be written in the label on a package containing wholemeal bread a statement of the percentage of wholemeal wheat flour in the bread.

Regulation 75. Enriched bread.

(1) Where any bread is claimed to be enriched, fortified or vitaminised or any word of the same effect, the amount of added minerals or vitamins or both shall comply with regulation 26.

(2) No bread shall be labelled with the word "fortified", "enriched" or any word of the same effect unless it complies with the standard for enriched bread prescribed in subregulation (1).

MALT AND MALT EXTRACT

Regulation 76. Malt.

In these Regulations, "malt" means the grain of barley, or of any other cereal that has germinated and has been subsequently dried.

Regulation 77. Malt extract.

(1) Malt extract shall be the substance obtained by evaporating an aqueous extract of malt at a temperature not exceeding 55o C.

(2) Malt extract shall contain not less than 70 per cent of total solids derived wholly from malt.

(3) The diastatic power of malt extract shall be such as to ensure that 10 gm of the extract shall, in 30 minutes at a temperature of 40o C, convert 25 g of pure anhydrous potato starch into an equivalent amount of maltose.

Regulation 78. Baker's malt extract, commercial malt extract or bakers' maltose.

(1) Bakers' malt extract, commercial malt extract or bakers' maltose shall contain not less than 70 per cent of solids derived wholly from malt. It shall possess the diastatic power prescribed for malt.

(2) There shall be written in the label on a package containing bakers' malt extract that is devoid of enzymic the word "non – diastatic".

FOOD AERATING SUBSTANCE

Regulation 79. Cream or tartar.

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

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

(a) the words "cream of tartar"; and

(b) a statement giving direction for its use.

Regulation 80. Acid phosphate.

(1) In these Regulations, "acid phosphate" means sodium acid pyrophosphate or monosodium orthophosphate or calcium acid phosphate.

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

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

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

(b) a statement giving direction for its use.

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

Regulation 81. Baking powder.

(1) Baking powder shall be a mixture of sodium bicarbonate with cream of tartar, tartaric acid, acid phosphate or sodium aluminium phosphate or any combination of these,with or without a farinaceous substance.

(2) Baking powder –

*(a)*shall yield not less than 10 percent of carbon dioxide on heating with water; and

(b) may contain permitted colouring substance.

(3) There shall be written in the label on a package containing baking powder, the chemical names and proportions of the ingredients. Where two or more names are available for any acid material, the name most commonly used shall be given.

(4) Every package of baking powder for use in food shall be labelled with a direction for its use.

MILK AND MILK PRODUCT

Regulation 82. Milk, raw milk or fresh milk.

(1) In these Regulations, "milk", "raw milk" or "fresh milk" means the normal, clean, fresh mammary secretion of healthy cow, buffalo, goat or sheep that is properly fed and kept, excluding that obtained during the four days immediately following calving.

(2) Milk –

(a) shall contain not less than –

(i) 3.25 per cent of milk fat; and

(ii) 8.5 per cent of non – fat milk solids; and

(b) shall not contain any –

(i) added water;

(ii) permitted food additive;

(iii) other added substance; or

(iv) trace of antibiotic substance.

(3) (*Repealed by P.U.(A) 162/88*).

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

[the word "heat" *Del. P.U. (A) 145/2016*]

(5) Milk, when subjected to the Reductase Test, shall not completely decolourize any methylene blue solution in less than 4 hours.

(6) The standards prescribed for milk and milk product in these Regulations are those of cow's milk.

Regulation 83. Milk product.

Milk product shall be any product prepared from milk and includes the food for which a standard is prescribed in regulations 84 to 87 and regulations 89 to 116.

Regulation 84. Skimmed milk, skim milk, non – fat milk or separated milk.

(1) Skimmed milk, skim milk, non – fat milk or separated milk shall be milk from which milk fat has been removed.

(2) Skimmed milk, skim milk, non – fat milk or separated milk –

(a) shall not contain more then 0.5 per cent of milk fat; and
(b) shall contain not less than 8.5 percent of non fat – milk solids.

(3) Skimmed milk shall conform to the tests specified in subregulation 85(2).

(4) There shall be written in the label on a package containing skimmed milk, skim milk, non – fat milk or separated milk the words "skimmed milk" or "skim milk" or "non – fat milk" or "separated milk" as the case may be, immediately followed by the words "NOT SUITABLE FOR INFANTS EXCEPT ON MEDICAL ADVICE". The words shall form the first line or lines of the label and no other words shall appear in the same line or lines.

[Am.P.U.(A) 183/86.]

Regulation 85. Pasteurized milk.

(1) Pasteurized milk shall be milk that has been efficiently heat – treated by the following Holding Method or by the High Temperature Short Time Method respectively:

(a) by the Holding Method, the temperature of the milk is raised to not less than 63°C and not more than 65°C and retained at not less than 63°C and not more than 65o for at least 30 minutes and then immediately and rapidly reduced to 4°C or less and maintained at that temperature with protection from contamination until the milk is removed from the premises for delivery;

(b) by the High Temperature Short Time Method, the temperature of the milk is raised to not less than 73°C and retained at the temperature for at least 15 seconds or its equivalent of time and temperature relationship and then immediately and rapidly reduced to 4°C or less and maintained at the temperature with protection from contamination until the milk is removed from the premises for delivery.

(2) Pasteurized milk shall conform to the following tests:

*(a)*when subjected to the Reductase Test the sample shall not completely decolourize the methylene blue solution in less than 5 hours;

(b) (repealed by P.U.(A) 162/88).

(c) when subjected to the Phosphatase Test, it shall give a reading not exceeding 10µg p – nitrophenol per ml of milk;

(d) when pasteurized milk is homogenized, it shall comply with the Homogenization Test.

(3) There shall be written in the label on a package containing pasteurized milk the words "pasteurized milk".

Regulation 86. Sterilized milk.

(1) Sterilized milk shall be milk which has been filtered, homogenized and thereafter heated to and maintained at a temperature of not less than 100°C for a length of time sufficient to render it commercially sterile and shall be packed in hermetically sealed containers.

(2) (Repealed by P.U.(A) 162/88).

(3) There shall be written in the label on a package containing sterilized milk the words "sterilized milk".

Regulation 87. Ultra high temperature milk or U.H.T milk.

(1) Ultra high temperature 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 at least two seconds to render it commercially sterile and immediately aseptically packed in sterile containers.

(2) There shall be written in the label on a package containing ultra high temperature milk or U.H.T. milk the words "ultra high temperature milk" or "U.H.T. milk", as the case may be.

[Am. P.U.(A) 162/88.]

Regulation 88. Reference to milk as food.

Any reference in these Regulations to "milk" as food or as an ingredient that shall or may be included in any food shall be deemed to be a reference to "pasteurized milk", "sterilized milk", "ultra high temperature milk" or "U.H.T. milk", but shall not include milk, raw milk or fresh milk as specified in regulation 82.

Regulation 89. Flavoured milk.

(1) Flavoured milk shall be milk or recombined milk to which permitted flavouring substance has been added and may contain sugar or salt or both. It shall have been efficiently heat – treated by one of the methods specified in paragraph 85(1)*(a)* or *(b),* subregulation 86(1) or subregulation 87(1).

(2) Flavoured milk shall contain not less than –

(a) 2 per cent of milk fat; and

(b) 8.5 per cent of non-fat milk solids.

(3) Flavoured milk may contain sucralose as permitted sweetening substance not exceeding 300 mg per kg. *[(3) Am P.U.(A) 313/2012]*

(4) Flavoured milk shall be homogenized and shall comply with the Homogenization Test.

[Am. P.U.(A) 183/86.]

(5) *(Repealed by P.U.(A) 162/88)*.

(6) In the case of flavoured milk prepared from pasteurized milk, no ingredient shall be added to such milk after pasteurizing, except that permitted colouring substance and permitted flavouring substance may be added to such milk after pasteurizing, provided that permitted colouring substance and permitted flavouring substance are sterilized and the addition is made immediately before the flavoured milk is packed into final containers.

(7) There shall be written in the label on a package containing flavoured milk, the words "flavoured milk" or the name of the flavour conjoined with the words "flavoured milk". These words shall form the first line of the label and no other words shall appear in the same line.

Regulation 90. Full cream milk powder or dried full cream milk.

1) Full cream milk powder or dried full cream milk shall be milk or recombined milk from which the water has been removed.

[Am. P.U.(A) 131 / 2002.]

2) Full cream milk powder or dried full cream milk –

*(a)*shall not contain more than 5 per cent of water; and

(b) shall contain not less than 26 per cent of milk fat.

(3) Full cream milk powder or dried full cream milk may contain permitted food conditioner.

(4) There shall be written in the label on a package containing full cream milk powder or dried full cream milk –

(a) the words "full cream milk powder" or "dried full cream milk", as the case may be, immediately followed by the words "NOT SUITABLE FOR INFANTS BELOW SIX MONTHS OF AGE". The words shall form the first line or lines of the label and no other words shall appear in the same line or lines; and

(b) the words "to prepare a liquid milk which shall contain not less than 3.25 per cent of milk fat and not less than 8.5 per cent of non – fat milk solids, add (state the number) parts of water by volume to 1 part of this milk powder by volume".

(5) The words "specially suitable for children" or any word having the same or a similar effect shall not be used in the label on a package containing full cream milk powder or dried full cream milk.

[Ins. P.U.(A) 88/2003]

Regulation 91. Skimmed milk powder, skim milk powder, dried non – fat milk solids or separated milk powder.

(1) Skimmed milk powder, skim milk powder, dried non – fat milk solids or separated milk powder shall be the product obtained by removing the water from skimmed milk.

(2) Skimmed milk powder, skim milk powder, dried non – fat milk solids or separated milk powder shall not contain more than –

(a) 5 per cent of water; and

(b) 1.5 per cent of milk fat.

(3) Skimmed milk powder, skim milk powder, dried non – fat milk solids or separated milk powder may contain permitted food conditioner.

(4) There shall be written in the label on a package containing skimmed milk powder, skim milk powder, dried non – fat milk solids or separated milk powder, the words "skimmed milk powder" or

"skim milk powder" or "dried non – fat milk solids" or "separated milk powder", as the case may be, immediately followed by the words "NOT SUITABLE FOR INFANTS EXCEPTS ON MEDICAL ADVICE". The words shall form the first line or lines of the label and no other words shall appear in the same line or lines.

(5) Every package of skimmed milk powder, skim milk powder, dried non – fat milk solids or separated milk shall be labelled with a direction for its use.

[Am. P.U.(A) 162/88.]

Regulation 91A. Malted milk powder.

(1) Malted milk powder shall be the dried product prepared from milk or dried milk or a combination of both, with or without edible vegetable fat or edible vegetable oil and the soluble solids of malt; and shall be free from rancidity.

(2) Malted milk powder –

(a) shall contain the following:

(i)not less than 7.5 per cent of milk fat or edible vegetable fat or edible vegetable oil or a combination of both; and

(ii) soluble solids produced from wheat or other cereals by the enzymatic action of malt;

*(b)*may contain not more than 0.8 per cent of soya bean lecithin; and

(c) shall not contain more than 5 per cent of water.

(3) Malted milk powder may contain permitted flavouring substance and permitted food conditioner.

[*Ins. P.U.(A) 90/99.*]

Regulation 91B. Formulated milk powder for children.

(1) Formulated milk powder for children shall be prepared from milk of cows or of other animals, with or without the addition of other constituents of animal or plant origin, which have been proven suitable for children, with or without other ingredients necessary to achieve the essential composition of the product as set out in subregulation (4).

(2) For the purposes of this regulation, "children" means a person from the age of twelve months to nine years.

(3) Formulated milk powder for children—

(a) shall contain—

(i) nutrients as specified in column (1) of Table I to the Sixteenth AA Schedule, in amount not less than that specified in column (2) of the Table;

(ii) not less than 11.2 g per 100 g of fat and not more than 25 g per 100 g of fat; and

(iii)not less than 7g per 100 g of protein from milk; and

(b) may contain other suitable food substances including cocoa, honey, corn, soya, cereals and fruits;

(c) may contain L(+) lactic acid producing cultures;

(d) may contain sucrose, glucose, fructose, glucose syrup and dextrose as permitted sweetening substances. The total sucrose content in formulated milk powder for children shall not exceed 12 g per 100 g. For flavoured variants of formulated milk powder for children, the total sucrose content shall not exceed 20 g per 100 g;

(e) may contain optional ingredients as specified in column (1) of Table II to the Sixteenth AA Schedule in an amount of not more than the maximum permitted proportion as specified against it in column (2) of the Table; and

(f) may contain—

(i) permitted food conditioner;

(ii) permitted flavouring substance;

(iii) permitted colouring substance; and

(iv) the following permitted antioxidants:

(a) mixed tocopherols concentrate or a–tocopherol, singly or in combination, not exceeding 20 mg per 100 g of milk powder; and

(b) L-ascorbyl palmitate or L-ascorbic acid and its sodium or calcium salts, singly or in combination, not exceeding 33 mg per 100 g of milk powder, expressed as ascorbic acid.

(4) Nutrients specified in Table I to the Twelfth Schedule may be added into formulated milk powder for children.

(5) There shall be written in the label on a package containing formulated milk powder for children—

(a) in not less than 12 point lettering, except for packages below 250 g—

(i) the words "Formulated milk powder for children"; and

(ii) the recommended age group;

(b) in not less than 10 point lettering and in bold the following statements:

(i) "NOT SUITABLE FOR INFANTS BELOW TWELVE (12) MONTHS OF AGE";

(ii) "BREASTS MILK IS THE BEST FOOD FOR INFANTS"; and

(iii) "THIS PRODUCT IS NOT THE ONLY FOOD FOR CHILDREN";

(c) the amount of energy expressed in kilocalorie (kcal) per 100 g or per package, or expressed in kilojoule (kJ) per 100 g or per package if the package contains only a single portion and per serving as quantified on the label;

(d) the amount of protein, fat and carbohydrate expressed in gram per 100 g or per package if the package contains only a single portion and per serving as quantified on the label;

(e) the amount of nutrients specified in column (1) of Table I to the Sixteenth AA Schedule expressed in per 100 g or per package if the package contains only a single portion and per serving as quantified on the label;

(f) the method of preparing the food which shall include a statement of the quantity or the amount of food directed to be used in the preparation to be given to the children;

(g) a statement suggesting the amount of the prepared food to be given at one time, and the number of times such amount is to be given per day; and

(h) direction for storage and information regarding its keeping before and after the package has been opened.

(6) Formulated milk powder for children or ingredients used in making the product shall not contain partially hydrogenated oils and fats, and shall not have been treated by ionizing radiation.

[Ins. P.U.(A) 313/2012]

Regulation 92. Recombined milk.

(1) Recombined milk shall be the product prepared from the constituents of milk combined with water or milk or both and shall be subjected to pasteurization, sterilization or ultra high temperature. It may contain salt and permitted food conditioner. In all other respects, it shall comply with the standard for pasteurized milk, sterilized milk or ultra high temperature milk, as the case may be, prescribed in regulation 85, 86 and 87.

(2) There shall be written in the label on a package containing recombined milk the words "recombined milk" and the words shall be conjoined in uniform lettering with the type of heat treatment applied.

Regulation 93. Reconstituted milk.

(1) Reconstituted milk shall be the liquid product prepared by the addition of water to full cream milk powder and shall be subjected to pasteurization, sterilization or ultra high temperature. It may contain salt and permitted food conditioner. In all other respects, it shall comply with the standard for pasteurized milk, sterilized milk or ultra high temperature milk, as the case may be, prescribed in regulations 85, 86 and 87.

(2) There shall be written in the label on a package containing reconstituted milk the words "reconstituted milk" and the words shall be conjoined in uniform lettering with the type of heat treatment applied.

[Am. P.U.(A) 162/88.]

Regulation 94. Evaporated milk or unsweetened condensed milk.

(1) Evaporated milk or unsweetened condensed milk shall be the product obtained by evaporating from milk, a portion of its water or by recombining of milk constituents and part evaporation.

(2) Evaporated milk or unsweetened condensed milk shall contain not less than –

(a) 8 per cent of milk fat;

(b) 28 per cent of total milk solids; and

(c) 670 International Units of Vitamin A per 100 g.

(3) Evaporated milk or unsweetened condensed milk may contain the following permitted food conditioner:

(a) sodium, potassium and calcium salts of hydrochloric acid, citric acid, carbonic acid, orthophosphoric acid, and polyphosporic acid, either singly in a proportion not exceeding 0.2 per cent or in combination, in a proportion not exceeding 0.3 per cent calculated on a water – free basis;

(b) carrageenan in a proportion not exceeding 0.015 per cent;

(c) lecithin in a proportion not exceeding 0.2 per cent;

(4) There shall be written in the label on a package containing evaporated milk or unsweetened condensed milk –

(a) the words "evaporated milk" or "unsweetened condensed milk", as the case may be, immediately followed by the words "NOT SUITABLE FOR INFANTS". The words shall form the first line or lines of the label and no other words shall appear in the same line or lines; and

(b) the words "to prepare a liquid milk shall contain not less than 3.25 per cent of milk fat and not less than 8.5 per cent of non – fat milk solids, add (state the number) parts of water by volume to 1 part of this unsweetened condensed milk by volume".

[Am. P.U.(A) 162/88, 521/92.]

Regulation 95. Condensed milk or sweetened condensed milk.

(1) Condensed milk or sweetened condensed milk shall be the product obtained by evaporating from milk, a portion of its water or by recombining milk constituents and adding sugar to the remainder.

(2) Condensed milk or sweetened condensed milk shall contain not less than –

(a) 8 per cent of milk fat;

(b) 28 per cent of total milk solids; and

(c) 670 International Units of Vitamin A per 100 g.

(3) There shall be written in the label on a package containing condensed milk or sweetened condensed milk –

(a) the words "condensed milk" or "sweetened condensed milk", as the case may be, immediately followed by the words "NOT SUITABLE FOR INFANTS". The words shall form the first line or lines of the label and no other words shall appear in the same line or lines; and

(b) the words "to prepare a liquid milk which shall contain not less than 3.25 per cent of milk fat and not less than 8.5 per cent of non – fat milk solids add (state the number) parts of water by volume to 1 part of this sweetened condensed milk by volume".

[Am. P.U.(A) 162/88, 521/92

Regulation 96. Lactose hydrolysed milk.

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

(2) Lactose hydrolysed milk –

(a) shall contain not less than –

(i) 3.25 per cent of milk fat; and

(ii) 8.5 per cent of non – fat milk solids; and

(b) shall not contain more than 1.25 per cent of lactose.

(3) Lactose hydrolysed milk may contain permitted flavouring substance and permitted

colouring substance.

(4) Where lactose hydrolysed milk is flavoured, it –

*(a)*shall contain not less than –

(i) 2 per cent of milk fat; and

(ii) 8 per cent of non – fat milk solids; and

*(b)*shall not contain more than 1.25 per cent of lactose.

(5) There shall be written in the label on a package containing lactose hydrolysed milk the words "lactose hydrolysed milk", and in the case of flavoured lactose hydrolysed milk, the words "flavoured lactose hydrolysed milk" or the name of the flavour conjoined with the words "flavoured lactose hydrolysed milk". The words shall form the first line of the label and no other words shall appear in the same line.

[Am. P.U.(A) 162/88.]

Regulation 97. Filled milk.

(1) Filled milk shall be a product which in general composition, appearance, characteristic and intended use is similar to milk specified in regulation 82 and in which the milk fat has been replaced wholly or partly by an equivalent amount of edible vegetable oil or edible vegetable fat or a combination of these. It shall be subjected to sterilization or ultra high temperature.

(2) Filled milk shall contain not less than –

(a) 3.25 per cent of fat;

(b) 9 per cent of non – fat milk solids; and

(c) 670 International Units of Vitamin A per 100 g.

(3) Filled milk may contain permitted food conditioner.

(4) There shall be written in the label on a package containing filled milk –

(a) the words "filled milk" to be conjoined with the type of heat treatment applied, immediately followed with the words "NOT SUITABLE FOR INFANTS". The words shall form the first line or lines of the label and no other words shall appear in the same line or lines; and

(b) a statement as to the type of edible vegetable fat or edible vegetable oil present as an ingredient.

Regulation 97A. Filled milk powder.

(1) Filled milk powder shall be a product which in general composition, appearance, characteristic and intended use is similar to full cream milk powder or dried full cream milk as specified in regulation 90, and in which the milk fat has been replaced wholly or partly by an equivalent amount of edible vegetable oil or edible vegetable fat or a combination of both.

(2) Filled milk powder shall contain not less than 670 International Units of Vitamin A per 100g.

(3) Filled milk powder may contain permitted food conditioner.

(4) There shall be written in the label on a package containing filled milk powder –

(a) the words "Filled milk powder " immediately followed by the words "NOT SUITABLE FOR INFANTS "and other word or words shall not appear in the same line or lines ; and

(b) the words "to prepare liquid filled milk powder which shall contain not less than 3.25 per cent of milk fat and not less than 8.5 per cent non-fat milk solids, add (state the number) parts of water by volume to 1 part of this liquid filled milk powder by volume.

[*Ins. P.U.(A) 90/99.*]

Regulation 98. Evaporated filled milk or unsweetened condensed filled milk.

(1) Evaporated filled milk or unsweetened condensed filled milk shall in all respects comply with the standard for evaporated milk except that the milk fat content is replaced by edible vegetable oil or edible vegetable fat.

(2) There shall be written in the label on a package containing evaporated filled milk or unsweetened condensed filled milk –

(a) the words "evaporated filled milk" or "unsweetened condensed filled milk", as the case may be, immediately followed by the words "NOT SUITABLE FOR INFANTS". The words shall form the first line or lines of the label and no other words shall appear in the same line or lines;

(b) the words "contains vegetable fat" or "contains vegetable oil", as the case may be; and

(c) the words "to prepare a liquid milk which shall contain not less than 8.5 per cent of non – fat milk solids, add (state the number) parts of water by volume to 1 part of this unsweetened condensed filled milk by volume".

Regulation 99. Condensed filled milk or sweetened condensed filled milk.

(1) Condensed filled milk or sweetened condensed filled milk shall in all respects comply with the standard for sweetened condensed milk except that the milk fat content is replaced by edible vegetable oil or edible vegetable fat.

(2) There shall be written in the label on a package containing condensed filled milk or sweetened condensed filled milk –

(a) the words "condensed filled milk" or "sweetened condensed filled milk" as the case may be, immediately followed by the words "NOT SUITABLE FOR INFANTS". The words shall form the first line or lines of the label and no other shall appear in the same line or lines;

(b) the words "contains vegetable fat" or "contains vegetable oil", as the case may be; and

(c) the words "to prepare a liquid milk which shall contain not less than 8.5 per cent of non – fat milk solids, add (state the number) parts of water by volume to 1 part of this sweetened condensed filled milk by volume".

Regulation 100. Cream or raw cream.

(1) Cream or raw cream shall be the fatty liquid prepared from milk by separating the milk constituents, through a separation process in such a manner so as to extract the milk fat content.

(2) Cream or raw cream –

(a) shall contain not less than 35 per cent of milk fat; and

(b) shall not contain any added substance.

(3) Cream or raw cream when subjected to the Reductase Test shall not completely decolourize the methylene blue in less than 4 hours.

(4) Cream or raw cream may contain permitted food conditioner.

Regulation 101. Pasteurized cream.

(1) Pasteurized cream shall be cream which has been efficiently heat – treated either by the Holding Method or by the High Temperature Short Time Method.

(2) Pasteurized cream shall conform to the following tests:

(a) when subjected to the Reductase Test for cream the sample shall not completely decolourize the methylene blue in less than 5 hours;

(b) (Repealed by P.U.(A) 162/88).

(c) when subjected to the Phosphatase Test, it shall give a reading not exceeding 10 μg of p – nitrophenol per ml of cream.

(3) Pasteurized cream may contain permitted food conditioner. [Am.P.U.(A) 183/86.]

(4) There shall be written in the label or embossed elsewhere on the package of pasteurized cream the words "pasteurized cream". Alternatively, the disc, cap or device used for sealing the package may be labelled or embossed, in not less than 4 point lettering, with these words.

(5) Any reference in these Regulations to "cream" as food or as an ingredient that shall or may be included in food shall be deemed to be a reference to "pasteurized cream" but shall not include the cream specified in regulation 100.

[Am. P.U.(A) 162/88.]

Regulation 102. Reduced cream or pouring cream.

(1) Reduced cream or pouring cream shall be the product containing not less than 18 per cent and not more than 34 per cent of milk fat. In all other respects it shall comply with the standard for pasteurized cream prescribed in regulation 101.

(2) There shall be written in the label on a package containing reduced cream or pouring cream the words "reduced cream" or "pouring cream", as the case may be.

Regulation 103. Butter.

(1) In these Regulations, "butter" means the solid product derived exclusively from milk or cream, or both, and shall be free from rancidity.

(2) Butter –

(a) shall contain not less than 80 per cent of milk fat;

(b) shall not contain more than 16 per cent of water; and

(c) may contain salt.

(3) Butter may contain permitted colouring substance of vegetable origin and permitted antioxidant.

Regulation 104. Recombined butter.

(1) Recombined butter shall be the product obtained from anhydrous milk fat, which consists of 99.9 per cent of pure milk fat, with potable water and milk solids or skimmed milk. It may contain permitted food conditioner. In all other respects, it shall comply with the standard for butter prescribed in regulation 103.

(2) There shall be written in the label on a package containing recombined butter the words "recombined butter".

[Am. P.U.(A) 162/88.]

Regulation 105. Ghee.

(1) Ghee shall be the pure clarified milk fat obtained by removal of water and non-fat milk solids from milk, butter or cream.

(2) Ghee –

(*a*) shall not contain more than –
(i) 0.3 per cent of water; and
(ii) 3 per cent of free fatty acid (as oleic acid); and

(*b*) shall have –
(i) a Reichert value of not less than 23.5;
(ii) a Polenske value of from 1.5 to 4; and
(iii) butyro number of from 42 to 45 at 40oC.

(2) Ghee may contain permitted antioxidant.

Regulation 106. Cheese.

(1) Cheese shall be the fresh or matured solid or semi – solid product obtained by coagulating milk, cream, skimmed or partly skimmed milk or any components of milk, or a mixture of any such substance with rennet or any other protein coagulating enzymes and includes the food for which a standard is prescribed in regulations 107 and 108.

(2) Cheese may contain ripening ferments, harmless acid – producing bacterial cultures, special mould cultures and may be coated with harmless wax or plastic.

(3) Except as otherwise provided in these Regulations, cheese –

(a) shall contain not less than 40 per cent of milk fat on a water – free basis;

[Am. P.U.(A) 113/2009.]

(b) may contain permitted preservative, permitted colouring substance of vegetable origin and permitted flavouring substance; and

[Am. P.U.(A) 113/2009.

(c) may contain transglutaminase as a permitted food conditioner.

[Ins. P.U.(A) 113/2009.]

(4)Hard cheese shall be containing not more than 39 per cent of water.

Regulation 107. Cottage cheese.

(1) Cottage cheese shall be cheese made from pasteurized milk from which part of its fat has been removed, or by the addition of dried non – fat milk solids.

(2) Cottage cheese shall not contain more than 80 per cent of water.

(3) Where cottage cheese is sold as "creamed" or designated as "creamed cottage cheese" the product shall comply with the standard prescribed in subregulation (1) and (2), and shall contain not less than 20 per cent of milk fat on a water – free basis.

(4) Cottage cheese may contain permitted preservative.

(5) There shall be written in the label on a package containing cottage cheese the words "cottage cheese".

Regulation 108. Cream cheese.

(1) Cream cheese shall be cheese made from cream or from milk to which cream has been added.

(2) Cream cheese –

(a) shall contain not more than –

(i) 55 per cent of water; and

(ii) 0.5 per cent of stabiliser or emulsifier as permitted food conditioner; and

*(b)*shall contain not less than 65 per cent of milk fat on a water – free basis.

(3) Cream cheese may contain permitted preservative.

(4) There shall be written in the label on a package containing cream cheese the words "cream cheese".

Regulation 109. Processed cheese.

(1) Processed cheese shall be the product obtained by grinding, mixing, melting and emulsifying one or more varieties of cheese and may contain –

(a) cultures of harmless bacteria;

(b) cream, butter and other milk products;

(c) salt;

(d) sugar;

(e) vinegar; and

(f) any other food.

(2) Processed cheese shall contain not less than 51 per cent of the dry matter derived from cheese.

(3) Processed cheese may contain permitted preservative, permitted colouring substance, permitted flavouring substance, permitted flavour enhancer and permitted food conditioner.

Regulation 110. Cheese paste, cheese spread or cheese mixture.

(1) Cheese paste, cheese spread or cheese mixture shall be the product obtained by mixing cheese with condiments and other cheese food.

(2) Cheese paste, cheese spread or cheese mixture –

(a) shall contain not less than 75 per cent of cheese; and

(b) shall not contain more than –

(i) 3 per cent of permitted emulsifier; and

(ii) 50 per cent of water.

(3) Cheese paste, cheese spread or cheese mixture may contain permitted preservative, permitted colouring substance of vegetable origin, permitted flavouring substance and permitted food conditioner.

(4) There shall be written in the label on a package containing cheese paste, cheese spread or cheese mixture the words "cheese paste" or "cheese spread" or "cheese mixture", as the case may be.

Regulation 111. Club cheese or luncheon cheese.

(1) Club cheese or luncheon cheese shall be the ermitt obtained by mixing cheese with other food.

(2) Club cheese or luncheon cheese –

(a) shall contain not less than –

(i) 95 per cent of cheese; and

(ii) 40 per cent of milk fat on a water – free basis; and

(b) shall not contain more than 35 per cent of water.

(3) Club cheese or luncheon cheese may contain permitted preservative, permitted colouring substance of vegetable origin, permitted flavouring substance and permitted food conditioner.

(4) There shall be written in the label on a package containing club cheese or luncheon cheese the words "club cheese" or "luncheon cheese", as the case may be.

Regulation 112. Dried cheese or powdered cheese.

(1) Dried cheese or powdered cheese shall be the product obtained by the drying of cheese. It shall not contain more than 8 per cent of water.

(2) Dried cheese or powdered cheese may contain –

(a) permitted preservative; and

(b) not more than 4 per cent of emulsifier as permitted food conditioner.

(3) There shall be written in the label on a package containing dried cheese or powdered cheese the words "dried cheese" or "powdered cheese", as the case may be.

Regulation 113. Cultured milk or fermented milk.

(1) Cultured milk or fermented milk shall be the product prepared by culturing pasteurized milk, sterilized milk, skimmed milk, recombined milk, pasteurized cream or reduced cream with suitable lactic acid bacteria. It shall include yoghurt, cultured cream or sour cream.

(2) Cultured milk or fermented –

(a) may contain living culture of any of the organisms mentioned in subregulation (1);

(b) may contain added milk solids, permitted sweetening substance, salt and fruit; and

(c) shall have an acidity of not less than 0.5 per cent calculated as lactic acid.

(3)Cultured milk or fermented milk may contain permitted colouring substance, permitted flavouring substance and permitted food conditioner.

(4)There shall be written in the label on a package containing fermented milk the words "fermented milk".

[*Am. P.U.(A) 162/88*.]

Regulation 114. [Repealed]
[Repealed by P.U.(A) 162/88.]
Regulation 115. [Repealed]
[Repealed by P.U.(A) 162/88.]

Regulation 116. Ice cream.

(1) Ice cream shall be made from milk or milk product with milk fat, vegetable fat, cream, butter or a combination of these and sugar, and may contain other wholesome food.

(2) Ice cream shall –

(a) contain not less than 10 per cent of milk fat or vegetable fat or a combination of these; and

(b) comply with the microbiological standard prescribed in regulation 39.

(3) Ice cream may contain permitted colouring substance, permitted flavouring substance and permitted food conditioner.

(4) Ice cream ingredients shall be efficiently heat – treated either by being kept at temperature of not less than 69°C for at least 20 minutes, or not less than 74°C for at least 10 minutes, or not less than 80°C for at least 15 seconds or not less than 86°C for at least 10 seconds or other equivalent time-temperature relationship and then frozen.

(5) The volume of air incorporated in ice cream shall be such that the weight per unit volume of the ice cream in its frozen condition shall be not less than 0.43 calculated as gram per mililitre.

(6) Where fruit, chocolate or other food is added to ice cream, or ice cream is externally coated, the fruit, chocolate or other food, or coating, if it is capable of being readily separated for the purpose of analysis, shall be deemed to be not part of the ice cream for the purpose of determining the content of fat or the weight per unit volume.

(7) No person shall import, prepare or advertise for sale or sell any ice cream, the flavour of which is indicated by the name of a fruit, unless the ice cream contains not less than 5 per cent of that fruit or the juice of that fruit, or the word "flavour" is conjoined in uniform lettering, with the name of the fruit.

(8) No package of ice cream shall be labelled with the word "dairy" or any word of similar meaning unless its fat content is derived solely from milk.

(9) No picture of any fruit, or expression or device (other than the name of the fruit conjoined with the word "flavour") that indicates, suggests or implies the presence of a fruit or fruit juice in any ice cream shall appear in the label on any package of ice cream that does not contain at least 5 per cent of that fruit or fruit juice, as the case may be.

[*Am. P.U.(A) 162/88.*]

Regulation 117. Particular labelling requirements of milk and milk product.

(1) The term "fresh" may be used on the label or any package of pasteurized milk, UHT milk, sterilized milk and flavoured milk; provided that in the case of flavoured milk, the term "fresh" shall not be conjoined with the words "flavoured milk" except only to denote the milk from which it is prepared as specified in subregulation 89(1).

(1A) There shall be written in the label on a package containing milk or milk products, other than cow's milk and the product prepared from cow's milk, in not less than 10 point lettering, the common name of the animal which is its source.

(2) The term "full cream" may only be used for milk product that complies with the standard for full cream milk powder prescribed in regulation 90, before or after dilution.

(3) Subject to subregulation (1) and (2), no word other than the word or words "fresh" and "full cream" shall be conjoined with the word "milk" unless the product complies with the standard prescribed for such product in these Regulations.

(4) Except as otherwise provided in these Regulations, the word "butter" or "cream" shall not appear on the label of any package of food other than creamer, cream cracker, cream soda, cream soup, cream biscuit and confectionery cream.

(5) A picture of an infant or parts of an infant shall not be displayed in the label on a package containing milk or milk product.

(6) There shall be written in the label on a package containing milk or milk product or on the accompanying leaflet a detailed instruction or direction for its preparation and storage before and after the package has been opened.

(7) Notwithstanding paragraph 10(b), all particulars required to appear on the label on a package of the milk products specified in regulations 84, 90, 91, 94, 95, 97, 98 and 99 shall be in Bahasa Malaysia and may include translation thereof in any other language.

[Am. P.U.(A) 162/88]

SWEETENING SUBSTANCE

Regulation 118. Sugar.

(1) Sugar shall be the food chemically known as sucrose and includes granulated sugar, loaf sugar, castor sugar, powdered sugar and rock sugar.

[Am. P.U.(A) 90/1999.]

(2) Sugar –

(a) shall contain not less than 99.5 per cent of sucrose; and

(b) shall not yield more than 0.03 per cent of sulphated ash.

(3) Sugar may contain permitted preservative.

Regulation 118A. Stevia extract.

(1) Stevia extract shall be a substance composed mainly of steviol glycosides obtained by extraction from the leaves of Stevia rebaudiana Bertoni, a plant of chrysanthemum family in the form of a white to light yellow powder, odourless and has a sweet taste.

(2) Stevia extract shall–

(a) contain not less than 80 per cent steviol compounds on a dry weight basis;

(b) have a melting point of from 198°C to 202°C; and

(c) yield not more than:

(i) 1 per cent ash; and

(ii) 6 per cent water on drying at 105°C for 2 hours.

(2) Stevia extract may be added to food and the maximum permitted proportion in food shall be governed by good manufacturing practice.

[Ins. P.U.(A) 160/2004.]

Regulation 118B. Enzymatically modified stevia.

(1) Enzymatically modified stevia shall be a substance obtained by using enzymatic process on stevia extract in the form of a white or yellowish powder, odourless and has a sweet taste.

(2) Enzymatically modified stevia shall–

(a) contain not less than 60 per cent of steviol compounds and not more than 15 per cent of non-reacting steviol compounds on a dry weight basis;

(b) have a melting point of from 196°C to 198°C; and

(c) yield not more than:

(i) 1 per cent ash; and

(ii) 6 per cent water on drying at 105°C for 2 hours.

(3) Enzymatically modified stevia may be added to food and the maximum permitted proportion in food shall be governed by good manufacturing practice.

[Ins. P.U.(A) 160/2004.]

Regulation 119. Soft brown sugar.

(1) Soft brown sugar shall be the clean, partially refined, granulated product prepared from a source of sugar.

(2) Soft brown sugar –
(a) shall contain not less than 90 per cent of sugar and invert sugar;

(b) shall not contain more than 4.5 per cent of water; and

(c) shall not yield more than 3.5 per cent of sulphated ash.

(3) Soft brown sugar may contain caramel as a colouring substance.

Regulation 120. Coloured sugar or rainbow sugar.

In these Regulations, sugar sold under the description "coloured sugar" or "rainbow sugar", or any other designation indicating a decorative product, excluding soft brown sugar, may contain permitted colouring substance, but in all other respects shall comply with the standard for sugar prescribed in regulation 118.

Regulation 121. Dextrose anhydrous.

(1) Dextrose anyhydrous shall be the purified and crystallized D – glucose without water of crystallization.

(2) Dextrose anhydrous –

(a) shall contain not less than 99.5 per cent of D – glucose on a water – free basis;

(b) shall have a total solids content of not less than 98 per cent; and

(c) shall not yield more than 0.25 per cent of sulphated ash on a water – free basis.

Regulation 122. Dextrose monohydrates.

(1) Dextrose monohydrates shall be the purified and crystallized D – glucose containing one molecule of water of crystallization.

(2) Dextrose monohydrates –

*(a)*shall contain not less than 99.5 per cent of D – glucose on a water – free basis;

(b) shall have a total solids contents of not less than 90 per cent on a water – free basis; and

(c) shall not yield more than 0.25 per cent of sulphated ash on a water – free basis.

(3) Dextrose monohydrates may contain permitted preservative.

Regulation 123. Refiner's syrup.

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

(2) Refiner's syrup –

*(a)*shall contain not less than 25 per cent of sugar;

(b) shall not contain more than 20 per cent of water; and

(c) shall not yield more than 3 per cent of sulphated ash on a water – free basis.

Regulation 124. Glucose.

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

(2) Glucose –

*(a)*shall contain not less than 70 per cent of reducing sugars calculated as dextrose anhydrous;

and

(b) shall not yield more than 1 per cent of sulphated ash.

(3) Glucose may contain permitted preservative.

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

Regulation 125. Glucose syrup.

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

(2) Glucose syrup –

*(a)*shall contain not less than 25 per cent of reducing sugars calculated as dextrose anhydrous;

(b) shall not contain more than 21 per cent of water; and

(c) shall not yield more than 0.5 per cent of sulphated ash.

(3) Glucose syrup may contain permitted preservative

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

Regulation 125A. Trehalose dihydrate.

(1) Trehalose dihydrate shall be a product of white or almost white crystals and is a non-reducing disaccharide made from liquified starch by a multistep enzymatic process.

(2) Trehalose dihydrate shall—

(a) be not less than 98 per cent on a dry basis;

(b) have a melting point of 97ºC; and

(c) yield not more than—

(i)0.05 per cent ash; and

(ii)1.5 per cent water on drying at 60ºC for 5 hours.

(3) Trehalose dihydrate may be added to food and the maximum permitted proportion in food shall be governed by good manufacturing practise.

[Ins.P.U.(A) 306/2009:15]

Regulation 126. Gula melaka.

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

(2) Gula melaka –

*(a)*shall not contain more than 10 per cent of water;

(b) shall contain not less than –

(i)1 per cent of protein;

(ii) 70 per cent of sucrose; and

(iii) 1 per cent of reducing sugars; and

*(c)*shall not yield more than 2.5 per cent of ash.

Regulation 127. Gula kabong.

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

(2) Gula kabong –

*(a)*shall not contain more than 10 per cent of water;

(b) shall contain not less than –

(i)0.1 per cent of protein;

(ii) 70 per cent of sucrose; and

(iii) 3 per cent of reducing sugars; and

(c)shall not yield more than 2.5 per cent of ash. [*Am. P.U.(A) 183/86*.]

Regulation 128. Fructose.

(1) Fructose shall be the purified and crystallized D – fructose.

(2) Fructose –

(a) shall contain not less than 95 per cent of D – fructose;

(b) shall have a specific rotation of from -89^{o} to -93.5^{o};

(c) shall not yield more than 0.1 per cent of sulphated ash; and

(d) shall have a colour of not more than 30 International Commission for Uniform Methods of Sugar Analysis (ICUMSA) units; and

(e) (repealed by P.U.(A) 162/88).

(2A) The pH of a 10 per cent solution of fructose shall not be less than 4.5 and not more than 7.

(3) Fructose may contain permitted preservative.

[*Am. P.U.(A) 162/88.*]

Regulation 129. High fructose glucose syrup.

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

(2) High fructose glucose syrup –

(a) shall not contain more than 30 per cent of water;

(b) shall contain not less than –

(i) 40 per cent of fructose;

(ii) 50 per cent of dextrose anhydrous; and

(iii) 5 per cent of oligosaccharides; and

(c) shall not yield more than 0.1 per cent of sulphated ash.

(d) High fructose glucose syrup may contain permitted preservative.

[Am. P.U.(A) 162/88.]

Regulation 130. Honey.

(1) Honey shall be the sugary product obtained from the comb of the honey bee.

(2) Honey –

(a) shall contain not less than 60 per cent of reducing sugars calculated as fructose and glucose;

(b) shall not contain more than –

(i) 20 per cent of water;

(ii) 1 per cent of ash; and

(iii) 80 mg/kg of hydroxymethylfurfural [Sub. P.U(A)169 /2019]

(c) shall have an apparent sucrose content of not more than 10 per cent; and

(d) shall have an acidity of not more than 40 miliequivalents acid per 1000 g.

(3) (Repealed by P.U.(A) 162/88).

[Am. P.U.(A) 162/88.]

Regulation 131. Icing sugar.

(1) Icing sugar –

(a) shall contain not less than 97 per cent of sugar;

(b) shall not contain more than –

(i) 1 per cent of anticaking agent as permitted food conditioner; and

(ii) 2 per cent of starch; and

*(c)*may contain permitted preservative and permitted colouring substance.

Regulation 132. Molasses

(1) Molasses shall be the mother liquor left over after the recovery of sugar in the crystallization process. It shall be a dark coloured, viscous, syrupy liquid having a characteristic odour.

(2) Molasses shall contain not less than 45 per cent w/w of total sugars as invert sugars and shall

have a density or total soluble solids of not less than 85o Brix at 20°C.

Regulation 132A. Artificial sweetening substance.

(1) An artificial sweetening substance means a substance that, when added to food, is capable of imparting a sweet taste to the food and which is not a saccharide, polyhydric alcohol or honey.

(2) For the purposes of these Regulations, only a non – nutritive sweetening substance specified in regulation 133 and aspartame specified in regulation 134 shall be deemed to be a permitted artificial sweetening substance.

(3) For the purposes of these Regulations, an artificial sweetening substance preparation in a tablet, granular, powder or liquid form shall be the product of the artificial sweetening substance in a base which may contain any of the substances specified in the Sixteenth B Schedule.

(4) A liquid preparation of the artificial sweetening substance may contain sulphur dioxide, benzoic acid or sorbic acid in a proportion not exceeding a total of 2000ppm whether present singly or in any combination as permitted preservative.

(5) An artificial sweetening substance preparation may contain polyethylene glycol in a proportion not exceeding 1 per cent and other food conditioners as specified in Table II of the Eleventh Schedule.

(6) There shall be written in the label of a package containing an artificial sweetening substance preparation-

(a) in not less than 10 points lettering, the words " ARTIFICIAL SWEETENING SUBSTANCE " to be followed immediately by the name of the artificial sweetening substance;

(b) a statement of concentration-

(i) in the case of tablets, as milligrams per tablet;

(ii) in the case of liquids, as percentage weight in volume; and

(iii) in the case of granules or powder, as milligram per serving contained in a sachet or similar package;

(c) a statement indicating the equivalence of the artificial sweetening substance both in sweetness and energy;

(d) the words " NOT RECOMMENDED FOR CHILDREN EXCEPT ON MEDICAL ADVISE " except where the artificial sweetening substance preparation contains aspartame as the only artificial sweetening substance; and

(e) a statement in the form " NOT RECOMMENDED FOR PHENYLKETONURICS " or "UNSUITABLE FOR PHENYLKETONURICS " where the artificial sweetening substance preparation contains aspartame."

[Ins. P.U.(A)123/95.]

Regulation 133. Non-nutritive sweetening substance.

(1) In these Regulations, "non – nutritive sweetening substance" means any substance that, when added to food, is capable of imparting a sweet taste to that food but does not have nutritive properties.

(2) The permitted non – nutritive sweetening substance specified in Table I of the Seventeenth Schedule that complies with the standard set out in that Table may be added to low energy food.

(2A) Acesulfame potassium that complies with the standard set out in Table I of the Seventeenth Schedule may be added to the food specified in column (1) of Table II of the said Schedule in a proportion not greater than the maximum permitted proportion specified in column (2) thereof.

(2B) Saccharin and sodium saccharin that complies with the standard set out in Table I of the Seventeenth Schedule may be added to dried fruit, dried prepared fish and dried vegetable.

(2C) Neotame may be added to the food specified in column (1) of Table III of the Seventeenth Schedule in a proportion not greater than the maximum permitted proportion specified in column (2) thereof. [(2C) Ins.P.U.(A) 318/2012.]

(3) No person shall import, prepare or advertise for sale or sell any food, to which non – nutritive sweetening substance has been added except as otherwise permitted by this regulation.

(4) No person shall import, manufacture or advertise for sale or sell any non – nutritive sweetening substance as suitable for use in food other than a permitted non – nutritive sweetening substance as specified in Table I of the Seventeenth Schedule.

(5), (6), (7), (8), (9) (10) and (11) – [Deleted P.U.(A) 318/2012.]

(12) Where a permitted non – nutritive sweetening substance has been added to any food, there shall be written in the label on a package containing such food, the words "contains (state the appropriate designation of the non – nutritive sweetening substance) as permitted non – nutritive sweetening substance".

(13) On every package of non – nutritive sweetening substance imported, manufactured, advertised for sale or sold, there shall be an indication that it should be taken only on the advice of a physician. [Am. P.U.(A) 521/92, 55/93.]

(14) The words "UNSUITABLE FOR PHENYLKETONURICS" shall be written in the label on a package containing food to which neotame has been added, in not less than 10 point lettering.
[(14) Ins.P.U.(A) 318/2012.]

Regulation 134. Aspartame, glycerol and sorbitol.

(1) In addition to the sweetening substances specified in regulations 118 to 133 only aspartame, glycerol, isomalt, maltitol,maltitol syrup, mannitol, sorbitol, sucralose, erythritol and xylitol shall be deemed to be a permitted sweetening substance for the purposes of these Regulations.
[Am. P.U.(A) 291/2000; Am.P.U.(A) 131/02; Am. P.U.(A) 306/2009:16]

(2) [Deleted by P.U.(A) 291/00].

(3) Aspartame that complies with the standard set out in Table 1 of the Twentieth Schedule A may be added to food. The maximum permitted proportion of aspartame in food shall be governed by Good Manufacturing Practice.
[Subs. P.U.(A) 291/00.]

(3A) Erythritol that complies with the standard set out in Table II of the Twentieth A Schedule may be added to low energy food and the maximum permitted proportion of erythritol shall be governed by good manufacturing practice.
[Ins.P.U.(A) 306/2009:16]

(4) There shall be written in the label on a package containing food to which aspartame has been added, in not less than 10 point lettering, the words "UNSUITABLE FOR PHENYLKETONURICS".

(5) There shall be written in the label on a package containing food to which the sweetening substances in subregulation (1) have been added the words "Excessive use can have laxative effect ". [Ins. P.U.(A) 291/00.]

(6) Notwithstanding subregulation (5), food containing aspartame and sucralose are exempted from this labelling requirement.

[Ins. P.U.(A) 291/00.

Regulation 134A. Beverage whitener.

(1) Beverage whitener shall be any product in liquid or powder form that is capable of whitening and sweetening beverages if sucrose or other sweetening substance is present.

(2) Beverage whitener includes the food for which a standard is prescribed in regulations 134B and 134C.

[Ins. P.U.(A) 88/2003]

Regulation 134B.Sweetened creamer.

(1) Sweetened creamer shall be the product obtained by combining vegetable fat or oil with sugar or any other sweetening substance, milk constituents or other food for sweetening and whitening of beverages.

(2) Sweetened creamer may contain permitted colouring substance, permitted flavouring, substance and permitted food conditioner.

(3) Sweetened creamer in liquid form shall contain—

*(a)*not less than 10 per cent fat; and

(b) not less than 24 per cent non sugar solids.

(4) Sweetened creamer in powder form shall contain—

*(a)*not less than 12 per cent fat;

(b) not less than 30 per cent non sugar solids; and

(c) not more than 5 per cent moisture.

[Ins. P.U.(A) 88/2003]

Regulation 134C. Non dairy creamer.

(1) Non dairy creamer shall be the product prepared from vegetable fat and suitable carbohydrates and may contain other food.

(2) Non dairy creamer may contain permitted colouring substance, permitted flavouring substance and permitted food conditioner.

(3) Non dairy creamer in liquid form shall—

*(a)*contain not less than 6 per cent fat;

(b) contain not more than 35 per cent total solids; and

(c) be adequately sterilized or aseptically packaged.

(4) Non dairy creamer in powder form shall contain—

*(a)*not less than 30 per cent fat; and

(b) not more than 5 per cent moisture.

[Ins. P.U.(A) 88/2003]

CONFECTION

Regulation 135. Flour confection.

(1) Flour confection including pastry, cake and biscuit shall be the product prepared from a mixture of flour or meal and other food. It may be cooked or uncooked.

(2) Flour confection may contain –

(a) sorbic acid and its sodium, potassium or calcium salts not exceeding 2000 mg/kg and propionic acid and its sodium, potassium or calcium salts not exceeding 2000 mg/kg as permitted preservative;

(b) permitted colouring substance;

(c) permitted flavouring substance; or

(d) ammonium chloride as a permitted food conditioner not exceeding 2500 mg/kg of flour or meal used and other permitted food conditioners.

(3) The coating of biscuit described as "chocolate" shall comply with the standard for chocolate prescribed in regulation 279.

Regulation 136. Sugar confection.

(1) Sugar confection shall be any product made principally from sugar, glucose, sorbitol or any other sweetening substances, other than non nutritive sweetening substance, with or without other food, and shall include chewing gum, bubble gum and other masticatory confection and cake decoration but shall not include frozen confection.

(2) Sugar confection may contain permitted colouring substance, permitted flavouring substance, permitted food conditioner and acesulfame potassium not exceeding 3,500 mg/kg as permitted non-nutritive sweetening substance.

[(2) Subs. P.U.(A) 306/2009:17]

(3) Chewing gum and bubble gum may contain carnauba wax not exceeding 1,200 mg/kg as a glazing agent and B –cyclodextrin not exceeding 20,000 mg/ kg as permitted food conditioner.

[(3) Ins. P.U.(A) 160/2004.

Regulation 137. Frozen confection.

(1) Frozen confection shall be a product of milk or skimmed milk with milk fat or edible vegetable fat or a combination of these, or cream or butter or a combination of these, with sugar and other food. It shall in all other respects comply with the standard for ice cream prescribed in regulation 116.

(2) Frozen confection that are sold as "milk blocks" or under any other description in which the word "milk" or "diary" or any word of similar meaning is used shall contain not less than 3.25 per cent of milk fat.

Regulation 138. Ice confection.

(1) Ice confection shall be a frozen preparation of water with other food. It shall include cream ices, water ices, ice sherbets and ice lollipops.

(2) Ice confection may contain permitted colouring substance, permitted flavouring substance and permitted food conditioner.

Regulation 139. Table confection.

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

(2) Table confection may contain permitted colouring substance, permitted flavouring substance and permitted food conditioner.

Regulation 139A. Controlled jelly confection

(1) Controlled jelly confection shall be any table confection for which a standard is prescribed in regulation 139 and is ready-to-eat, of the size and shape of less than or equal to 45 millimetres in diameter of a cross section of a spherical or non-spherical product. Controlled jelly confection includes mini cups jelly and other similar products.

(2) No person shall import, manufacture, advertise for sale or sell any controlled jelly confection that contain conjac or also referred to as glucomannan, konnyaku, konjonac, taro powder or yam flour.

(3) **There shall be written in the principal display panel in the label of a package containing controlled jelly confection the words " **CAUTION: MAY POSE CHOCKING RISK"** and the words "**NOT SUITABLE FOR CHILDREN BELOW 3 YEARS**" in capital bold-faced lettering of a non-serif character and shall not be smaller than 12 point.

***Enforce on 1st November 2020* [Ins. P.U(A)299/2019;Ins. P.U.(A) 405/2009]

Regulation 140. Particular labelling requirement of confection.

(1) No package of flour confection, sugar confection, frozen confection, ice confection or table confection shall be labelled with the word "fruit", "egg" or "milk" or any word of similar meaning, unless it contains a substantial quantity of fruit, egg or milk, as the case may be.

(2) No package of any confection to which has been added a permitted flavouring substance shall be labelled with the name of any fruit or other natural substance imitated in flavour unless the name is conjoined in uniform lettering with the word "flavour".

[Am. P.U.(A) 183/86.]

(3) No picture of a fruit, or expression or device (other than the name of a fruit conjoined with the word "flavour") that indicates, suggests or implies the presence of a fruit or fruit juice shall appear in the label on a package of frozen confection, ice confection or table confection unless such confection contain at least 5 per cent of that fruit or fruit juice, as the case may be.

[Am. P.U.(A) 162/88.]

MEAT AND MEAT PRODUCT

Regulation 141. Meat or fresh meat.

(1) Meat or fresh meat shall be the edible part of the skeletal muscle of an animal, other than fish, that is normally used for human consumption and that was healthy at the time of slaughter. It may contain accompanying and overlying fat together with portions of bone, skin, sinew, nerve and blood vessels that normally accompany the muscle tissue and are not separated from it in the process of dressing. It may be accompanied by edible organs.

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

(3) Meat may contain permitted colouring substance used in grading or identifying meat as specified in subregulation 21(5).

Regulation 142. Chilled meat.

Chilled meat shall be meat that has been maintained in a wholesome condition at a temperature between minus 1oC to 10oC and includes frozen meat that has been thawed at a temperature of not more than 10oC.

[Am. P.U.(A) 162/88.]

Regulation 143. Frozen meat.

Frozen meat shall be meat that for one continuous period from the time of preparation for sale has been maintained at a temperature below minus 18oC and shall not have been thawed before sale.

Regulation 144. Minced meat or ground meat.

(1) Minced meat or ground meat shall be fresh, chilled, or frozen meat that has been disintegrated by mincing of chopping.

(2) Minced meat or ground meat shall not contain –

*(a)*meat of different animal origin;

(b) more than 30 per cent of fat.

(3) For the purposes of these Regulations, minced meat or ground meat that is described as "lean" shall not contain more than 15 per cent of total fat.

Regulation 145. Meat product.

(1) Meat product shall be the product prepared from meat and includes any food for which a standard is prescribed in regulations 146 to 153.

(2) For the purposes of these Regulations, meat product of pork origin, Sus scrofa, shall include ham and bacon.

Regulation 146. Meat paste.

(1) Meat paste shall be the meat product in the form of paste prepared from meat, cooked or uncooked, with or without other food and shall contain not less than 75 per cent of meat.

(2) Meat paste may contain permitted flavour enhancer and permitted food conditioner including ascorbic acid, sodium ascorbate, isoascorbic acid, sodium isoascorbate and transglutaminase.

[(2) Am.P.U.(A) 113/2009.]

Regulation 147. Manufactured meat.

(1) Manufactured meat shall be the meat product prepared from meat, whether cut, chopped, minced or comminuted, cooked or uncooked, with or without the addition of salt, sugar, vinegar, sorbitol, spice, edible fat or edible oil and other food, and is sold as cuts in packages or shaped in casings or packages.

(2) For the purposes of these Regulations, manufactured meat shall include meatburger, sausage and corned, cured, pickled or salted meat.

(3) Manufactured meat shall, whether in cuts or in the form of sausages, with or without skins, or in the form of meat loaves or in any other form contain not less than 65 percent of meat. It shall contain not less than 1.7 per cent of nitrogen in organic combination and shall not contain more than 30 per cent of fat.

(4) The provisions of subregulating (3) relating to the proportion of fat that may be contained in manufactured meat shall not apply to manufactured meat sold in casing and described as salami or salami – type sausage, lup cheong, and sausages from edible organs.

[Am.P.U.(A) 162/1988.]

(5) For the purposes of these Regulations, meatburger does not include any separable bread or other separable food that may enclose, or be enclosed with the meat product.

(6) Where manufactured meat is sold in casing that is edible, the casing shall, for the purpose of computing any of the preparation specified in this regulation, be deemed to be an integral portion of the said meat.

(7) Manufactured meat may contain –

*(a)*where such meat or part of such meat is corned, cured, pickled or salted, sodium nitrite, potassium nitrite, sodium nitrate or potassium nitrate, alone or in combination, as permitted preservative, provided that the final product does not contain more than 200 ppm of total nitrate and nitrite calculated together as sodium nitrite;

(b) in its uncooked from other than meatburger, permitted preservative;

(ba) permitted colouring substance;

[Ins.P.U.(A) 162/1988.]

*(c)*permitted flavouring substance;

(d) permitted flavour enhancer; and

*(e)*the following permitted food conditioner:

(i) any phosphate in such a proportion that the total phosphorus content calculated as phosphorus pentoxide does not exceed 0.3 per cent;

(ii) ascorbic acid, sodium ascorbate, isoascorbic acid and sodium isoascorbate;

(iii) natural lactic acid; [Ins.P.U.(A) 131/2002./Am. P.U.(A) 113/2009]

(iv) transglutaminase. Ins.P.U.(A) 131/2009;]

(8) For the purposes of these Regulations, casing may contain permitted colouring substance.

(8A) Canned manufactured meat shall contain not less than 90 per cent of manufactured meat.

[Ins.P.U.(A) 162/1988.]

(9) There shall be written in the label on a package containing meatburger, the common name of the meat from which it is prepared conjoined with the word "burger".

(10) Where manufactured meat is sold in casing, there shall be written in the label on a package containing such food, the type of casing used. In the case of casing of animal origin, the name of the animal from which it is prepared shall be declared on the label.

(11) There shall be written in uniform lettering in the label on a package containing canned manufactured meat the words "manufactured meat " or any other word or words having the same or a similar effect. [Ins.P.U.(A) 162/1988.]

(12) The word "meat " shall not appear in the label on a package containing canned manufactured meat unless it is conjoined with the word " manufactured ".

[Ins.P.U.(A) 162/1988.

Regulation 148. Smoked meat.

(1) Smoked meat shall be the meat product obtained by subjecting meat or manufactured meat to the action of smoke derived from wood that is free from paint or timber preservatives. It may contain formaldehyde incidentally absorbed in the processing in a proportion not exceeding 5 mg/kg.

(2) Smoked meat may contain permitted flavour enhancer.

Regulation 149. Canned meat.

(1) Canned meat shall be meat or smoked meat packed in clean containers that are hermetically sealed and processed by heat to ensure preservation. It may contain salt, potable water and brine.

(2) Canned meat shall contain not less than 90 per cent of meat.

(3) Canned meat may contain –

(a) sodium nitrate, potassium nitrate, sodium nitrite, or potassium nitrite, alone or in combination, as permitted preservative, provided that the final product does not contain more than 200 ppm of total nitrate and nitrite calculated together as sodium nitrite;

(b) permitted flavouring substance;

(c) permitted flavour enhancer; and

(d) any phosphate as permitted food conditioner in such a proportion that the total phosphorus content calculated as phosphorus pentoxide does not exceed 0.3 per cent.

[Am. P.U.(A) 162/88.]

Regulation 150. [Repealed]
(Repealed by P.U.(A) 162/88).

Regulation 151. Canned meat with other food.

(1) Canned meat with other food shall be the meat product prepared from meat, manufactured meat or smoked with other food, packed in clean containers that are hermetically sealed and processed by heat to ensure preservation. Where the meat is named first in the description or name on the container, the product shall contain not less than 45 per cent of meat of the kind so named.

(2) Canned meat with other food may contain –

(a) sodium nitrate, potassium nitrate, sodium nitrite or potassium nitrite, alone or in combination, as permitted preservative, provided that the final product does not contain more than 200ppm of total nitrate and nitrite calculated together as sodium nitirite;

(b) permitted flavouring substance;

(c) permitted flavour enhancer; and

(d) permitted food conditioner, including any phosphate, in such a proportion that the total phosphorus content calculated as phosphorus pentoxide, does not exceed 0.3 per cent.

(3) There shall be written in the label on a package containing canned meat with other food the words “meat with (state the name of the other food)” or any other word or words having the same or similar effect”.

[Am. P.U.(A) 162/88.]

Regulation 152. Meat extract or meat essence.

(1) Meat extract or meat essence shall be the meat product obtained solely from meat by extraction, or expression or both and may be concentrated. It shall contain not less than 80 per cent of meat extract. It may contain salt and spices.

(2) Meat extract or meat essence may contain caramel as a colouring substance, permitted flavouring substance, permitted flavour enhancer and permitted food conditioner.

[Am. P.U.(A) 162/88.]

Regulation 153. Edible gelatin.

(1) Edible gelatin shall be the clean, wholesome product obtained by processing the skin, bones or other collagenous materials of animals ordinarily used for human consumption. It shall not contain more than 16 per cent of water and shall not yield more than 3 per cent of ash. A 5 per cent aqueous solution of edible gelatin maintained at 18.5oC for 2 hours shall form a jelly. A 5 per cent solution prepared by soaking the edible gelatin for 1 hour in cold water shall, on warming to 60oC with stirring, be clear and light in colour and free from offensive taste and odour.

(2) Edible gelatin may contain permitted preservative.

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

(4) Where edible gelatin has been added to any food, there shall be written in the label on a package containing such food, in not less than 10 point lettering, the words "contains edible gelatin from (state the common name of the animal from which the edible gelatin is obtained)".

(5) Every package containing edible gelatin shall be labelled with a direction for its use.

Regulation 154. Meat or meat product shall not contain oestrogen residue.

For the purposes of these Regulations, no meat or meat product shall contain residue of the following compounds:

(a) diethylstilbestrol [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].

Regulation 155. Particular labelling requirement of meat and meat product.

There shall be written in the label on a package containing meat and meat product, in not less than 10 point lettering –

(a) the common name of the kinds of meat from which its content has been prepared; and

(b) where its content consists of two or more kinds of meat, the common name of the kind of meat present, in descending order of the proportion present.

FISH AND FISH PRODUCT

Regulation 156. Fish.

(1) Fish includes any marine, brackish water or fresh water fish, crustacean, mollusc and other aquatic life that is edible by human being. It also includes fish roe.

(2) For the purposes of these Regulations, fish that are cultivated or bred for human consumption shall have been procured from clean location.

(3) Chilled fish shall be fish which has been maintained in a wholesome condition at a temperature between minus 1°C to 10°C and includes frozen fish that has been thawed at a temperature of not more than 10°C.

(4) Frozen fish shall be the fish that for one continuous period has been maintained in a wholesome condition at a temperature below minus 18°C and that has not been thawed before use.

(5) Fish may contain permitted colouring substance used in grading of fish as specified in subregulation 21(5).

Regulation 157. Fish product.

Fish product shall be any product prepared from fish and includes the food for which a standard is prescribed in regulations 158 to 170.

Regulation 158. Cured, pickled or salted fish.

(1) Cured fish, pickled fish, or salted fish shall be fish product prepared from cooked or uncooked fish, that has been treated with salt, sugar, vinegar or spices.

(2) Cured fish, pickled fish or salted fish may contain permitted flavour enhancer and ascorbic acid, sodium ascorbate, isoascorbic acid or sodium isoascorbate as permitted food conditioner.

Regulation 159. Smoked fish.

(1) Smoked fish shall be fish product that is prepared from cured, pickled or salted fish that has been maintained in a wholesome condition, with or without the addition of salt, and subjected to the action of smoke derived from wood that is free from paint or timber preservative.

(2) Smoked fish may contain –

(a) formaldehyde incidentally absorbed in the processing in a proportion not exceeding 5 mg/kg; and

(b) permitted flavour enhancer.

Regulation 160. Prepared fish.

(1) Prepared fish shall be fish product prepared from fish or cured, pickled, salted or smoked fish, whether whole or comminuted, cooked or uncooked, with or without the addition of other food, and may be canned. Prepared fish also includes dried prepared fish.

(2) Prepared fish may contain permitted flavour enhancer and permitted food conditioner.

(3) Dried prepared fish shall be fish product prepared by drying fish that has been treated with sugar, saccharin, sodium saccharin and other food. It shall be dried under artificially induced conditions.

Regulation 161. Canned fish.

1) Canned fish shall be fish or prepared fish packed in clean containers that are hermetically sealed and processed by heat to ensure preservation. It may contain condiments, potable water, brine, sauce and edible oils.

[Am. P.U.(A) 162/88.]

(2) Canned fish shall contain not less than 55 per cent of fish.

(2A) Notwithstanding subregulation (2), canned fish in *sambal tumis* shall contain not less than 35 per cent fish. [Ins. P.U(A)169 /2019]

(3) Canned fish may contain permitted flavour enhancer and permitted food conditioner including—

(a) phosphate in such proportion that the total phosphorus content calculated as phosphorus pentoxide—

(i) in the case of canned fish with bones, is governed by Good Manufacturing Practice; and

(ii) in the case of canned fish without bones, does not exceed 0.5 per cent; and

(b) calcium disodium ethylenediamine tetra-acetate in proportion not exceeding 300 mg/kg.

[Subs. P.U.(A) 88/2003]

Regulation 162. Fish paste.

(1) Fish paste shall be the fish product in the form of paste obtained by salt fermentation of fish but shall not include belacan.

(2) Fish paste –

(a) shall contain not less than –

(i) 15 per cent of salt; and
(ii) 30 per cent of protein;

(b) shall not contain more than –

(i)40 per cent of water; and
(ii) 25 per cent of ash; and

(c) shall be clean and wholesome and shall not contain other extraneous matter.

(3) Fish paste may contain permitted preservative, permitted colouring substance and permitted flavour enhancer.

Regulation 163. Belacan.

(1) Belacan shall be the fish product in the form of paste obtained by salt fermentation of fresh shrimp or prawn or both.

(2) Belacan –

(a) shall contain not less than –

(i)15 per cent of salt; and

(ii) 25 per cent of protein;

(b) shall not contain more than –

(i)40 per cent of water; and

(ii) 35 per cent of ash; and

[Am. P.U.(A) 90/99.]

(c) shall be clean and wholesome and shall not contain any extraneous matter.

(3) Belacan may contain permitted preservative, permitted colouring substance and permitted flavour enhancer.

Regulation 164. Fish sauce.

(1) Fish sauce shall be the fish product in the form of liquid prepared from fresh fish, other than shell fish, with salt fermentation and includes budu.

(1A) For the purpose of these Regulations, budu shall be the fish product obtained by salt fermentation of anchovies of Stolephorus species or mixture of anchovies with other small fish.

(2) Fish sauce –

(a) shall contain not less than –

(i) 15 per cent of salt; and

(ii) 5 per cent of protein;

(b) may contain other food; and

(c) shall be clean and wholesome and shall not contain other extraneous matter.

(3) Fish sauce may contain permitted preservative, permitted colouring substance and permitted flavour enhancer.

[Am. P.U.(A) 162/88, 291/00.

Regulation 165. [Repealed]
(Repealed by P.U.(A) 162/88).

Regulation 166. Cincalok.

(1) Cincalok shall be the fish product obtained by salt fermentation of fresh shrimp of *Acetes* species with the addition of rice or other fermentable carbohydrates.

(2) Cincalok –

(a) shall contain not less than –

(i) 10 per cent of protein; and

(ii) 10 per cent of salt;

(b) shall contain not more than 15 per cent of ash;

(c) may contain other food; and

(d) shall be clean and wholesome and shall not contain other extraneous matter.

(3) Cincalok may contain permitted preservative, permitted colouring substance and permitted flavour enhancer

Regulation 166A. Oyster sauce.

(1) Oyster sauce shall be the product made from natural oyster extract or paste and may contain salt, edible starch or vinegar.

(2) Oyster sauce shall contain not less than 2.5 per cent w/w of protein.

(3) Oyster sauce shall have a water activity (aw) greater than 0.85 at a temperature of 25◦C, or pH more than 4.5 and shall be commercially sterile.

(4) Oyster sauce may contain permitted preservative, permitted colouring substance, permitted flavour enhancer and permitted food conditioner.

(5) There shall be written on the label on a package containing oyster sauce the words "oyster sauce".

[Ins. P.U.(A) 88/2003

Regulation 166B. Oyster flavoured sauce.

(1) Oyster flavoured sauce shall be the product prepared using oyster flavour with or without natural oyster extract or paste and may contain salt, edible starch, sugar, vinegar and hydrolysed vegetable protein.

(2) Oyster flavoured sauce shall contain not less than 1.8 per cent w/w of protein.

(3) Oyster flavoured sauce shall have a water activity (aw) greater than 0.85 at a temperature of 25oC, pH more than 4.5 shall be commercially sterile.

(4) Oyster flavoured sauce may contain permitted preservative, permitted colouring substance, permitted flavour enhancer and permitted food conditioner.

(5) There shall be written on the label on a package containing oyster flavoured sauce the words "oyster flavoured sauce".

[Ins. P.U.(A) 88/2003

Regulation 167. Fish ball or fish cake.

(1) Fish ball or fish cake shall be the fish product prepared from a mixture of fish with starch, with or without condiments and vegetables and the mixture formed into balls or cakes. Each ball or cake shall contain not less than 50 per cent of fish.

(2) Fish ball or fish cake may contain permitted preservative, permitted flavour enhancer and permitted food conditioner including transglutaminase.

[(2) Subs. P.U.(A) 318/2012]

(3) Fish ball or fish cake shall be kept at a temperature below 5°C for the purpose of storage, carriage and sale of the fish ball or fish cake.

(4) The words "keep chilled below 5°C" shall be written in the label containing fish ball or fish cake.

[(3)& (4) Ins.P.U.(A) 318/2012]

Regulation 168. Fish keropok.

(1) Fish keropok shall be the fish product prepared from fish and starch, with or without condiments .

(2) Fish keropok, in its unfried form, shall contain –

*(a)*in the case of fish keropok prepared from fresh fish other than crustacean and mollusc, not less than 12 per cent of protein; and

(b) in the case of fish keropok prepared from crustacean and mollusc, not less than 6.9 per cent of protein.

[Am. P.U.(A)162/88, 131/02.]

(3) Fish keropok may contain permitted colouring substance and permitted flavour enhancer.

(4) There shall be written in the label on a package containing fish keropok, the word "fish", "prawn", "cuttle fish" or the name of other type of fish, as the case may be, or the common name of the fish, immediately followed in uniform lettering of not less than 10 point with the word "keropok".

[Am. P.U.(A)162/88.]

Regulation 169. Otak udang, petis or heko.

(1) Otak udang, petis or heko shall be the fish product obtained from prawn by extraction and shall be concentrated. It may contain other food. It shall not contain more than 26 per cent of water.

(2) Otak udang, petis or heko may contain permitted preservative, caramel as a colouring substance and permitted flavour enhancer.

[Am. P.U.(A) 162/88.]

Regulation 170. Pekasam.

(1) Pekasam shall be the fish product obtained by the fermentation of fish with the addition of carbohydrates. It may contain condiments and ingredients necessary to achieve the desired flavour and shall not less than 10 per cent of salt.

(2) Pekasam may contain permitted preservative, permitted colouring substance and permitted flavour enhancer.

EGG AND EGG PRODUCT

Regulation 171. Egg.

(1) Egg shall be bird, including poultry, or turtle egg, in which no putrefaction and no development of the embryo has begun, and which has not been incubated and whose shell is free from extraneous matter and unbroken.

(2) The term "fresh egg" means egg which has not been subjected to any process of cooking or preservation.

Regulation 172. Liquid egg.

(1) Liquid egg shall be the whole egg removed from the shell and may be frozen or chilled but does not include reconstituted dried egg.

(2) Liquid egg or a mixture of liquid egg yolk and liquid egg white shall be prepared from eggs of poultry of the same order.

(3) Liquid egg or a mixture of liquid egg yolk and liquid egg white may contain permitted food conditioner.

(4) Liquid egg shall not be sold or used in the manufacture of food unless it has been pasteurized by being retained at a temperature not lower than 64°C for at least 2.5 minutes and immediately rapidly cooled to a temperature not higher than 7°C.

(5) Notwithstanding subregulation (4), liquid egg freshly produced on premises may be used

immediately thereafter.

Regulation 173. Liquid egg yolk.

(1) Liquid egg yolk shall be the yolk of fresh egg separated as completely as is practicable from the white thereof.

(2) Liquid egg yolk shall be prepared from eggs of poultry of the same order.

(3) Liquid egg yolk may contain permitted food conditioner.

(4) Liquid egg yolk shall not be sold or used in the manufacture of food unless it has been pasteurized by being retained at a temperature not lower than 60°C for at least 3.5 minutes and immediately rapidly cooled to a temperature not higher than 7°C.

(5) Notwithstanding subregulation (4), liquid egg yolk freshly produced on premises may be used immediately thereafter.

Regulation 174. Liquid egg white.

(1) Liquid egg white shall be the white of fresh egg separated as completely as is practicable from the yolk thereof.

(2) Liquid egg white shall be prepared from eggs of poultry of the same order.

(3) Liquid egg white may contain permitted food conditioner.

(4) Liquid egg white shall not be sold or used in the manufacture of food unless it has been pasteurized by being retained at a temperature not lower than 55°C for at least 9.5 minutes and immediately rapidly cooled to a temperature not higher than 7°C.

(5) Notwithstanding subregulation (4), liquid egg white freshly produced on premises may be used immediately thereafter.

Regulation 175. Dried egg, dried egg yolk and dried egg white.

(1) Dried egg, dried egg yolk or dried egg white shall be the product obtained by suitably drying liquid egg or liquid egg white or liquid egg yolk, as the case may be, and shall contain not more than 5 per cent of water.

(2) Dried egg, dried egg yolk and dried egg white may contain permitted food conditioner.

Regulation 176. Reference to egg food or as ingredient in food.

Any reference to these Regulations to “egg” as food or as an ingredient that shall or may be included in any food shall be deemed to be also a reference to “liquid egg”, “liquid egg yolk”, “liquid egg white”, “dried egg”, “dried egg yolk” and “dried egg white”, as the case may be.

Regulation 177. Preserved egg.

(1) Preserved egg shall be fresh poultry egg that has been preserved by the application of salt or any substance.

(2) Preserved egg may contain permitted food conditioner.

Regulation 178. Particular labelling requirement of egg.

(1) There shall be written in the label on a package containing egg of bird or turtle the common name of the species of the bird or turtle from which the egg is derived.

(2) There shall be written in the label on a package containing egg product derived from poultry the common name of the species of the poultry from which the product is obtained.

Regulation 178A. Raw-clean edible birds nest.

178A. (1) For the purpose of these Regulations, raw-clean edible birdnest—

(a) is the secretion from the salivary glands of Swiftlet genus Aerodramus and genus Collocalia; and

(b) shall undergo cleaning processes including sorting, soaking, removal of feathers and impurities, with or without drying.

(2) For the purpose of paragraph (1)*(b*), amylase, lipase and protease may be used as permitted enzyme during cleaning process, singly or in combination, and the maximum permitted proportion shall be governed by good manufacturing practice.

(3) Raw-clean edible birdnest shall not contain more than 30 milligram per kilogram (mg/kg) of nitrite which is naturally present.

[Subs. P.U.(A)169/2019]

EDIBLE FAT AND EDIBLE OIL

Regulation 179. General standard for edible fat and edible oil.

(1) For the purposes of these Regulations, "edible fat" and "edible oil" means any food composed of triglycerides of fatty acids of vegetable or animal origin but does not include cream, pasteurized cream, reduced cream, butter and recombined butter as specified in regulations 100, 101, 102, 103 and 104 respectively.

(2) Fat of animal origin must be produced from animal that was healthy at the time of slaughter and is fit for human consumption.

(3) Edible fat and edible oil shall be free adulterants, rancidity, offensive odour and taste and, unless otherwise provided in these Regulations, shall not contain more than 10 miliequivalents of peroxide oxygen per kilogram of edible fat or edible oil. It shall not contain any mineral oil or any non food – grade oil.

(4) Edible fat or edible oil in its single form shall be free from admixtures with other fats or oils.

(5) Edible fat and edible oil may contain permitted food conditioner and permitted antioxidant in addition to any other food additive that is permitted in the particular edible fat and edible oil as specified in these Regulations.

(6) Polyunsaturated fat and oil are edible fat and edible oil in which the total fatty acids present contain not less than 40 per cent of cismethylene interrupted polyunsaturated fatty acids.

(7) In these Regulations, where edible fat and edible oil are stated to be derived from a particular source, they shall have been obtained entirely from that source.

Regulation 180. Dripping.

(1) Dripping shall be edible fat rendered from fresh, clean, sound fatty tissues of bovine, ovine or caprine animal or a combination of these, that was healthy at the time of slaughter and fit for human consumption.

(2) Dripping –

(a) shall have –

(i) a specific gravity (40°C / water at 20°C) of from 0.893 to 0.904;

(ii) a refractive index (40°C) of from 1.448 to 1.460;

(iii) a saponification value of from 190 to 202 miligrams potassium hydroxide per gram;

(iv) an iodine value of from 32 to 50;

(v) an acid value of not more than 2.5 miligrams potassium hydroxide per gram: and

(vi) a peroxide value of not more than 20 miliequivalents peroxide oxygen per kilogram; and

(b) shall not contain more than 12 g/kg of unsaponifiable matter.

Regulation 181. Suet.

(1) Suet shall be edible fat rendered from fresh, clean, sound fatty tissues from the region of the kidney or loin or caul of bovine, ovine or caprine animal or a combination of these, that was healthy at the time of slaughter and fit for human consumption.

(2) Suet –

(a) shall have –

(i) a specific gravity (40°C / water at 20°C) of from 0.893 to 0.898;

(ii) a refractive index (40°C) of from 1.448 to 1.460;

(iii) a saponification value of from 190 to 200 miligrams potassium hydroxide per gram;

(iv) an iodine value of from 32 to 47; and

(v) an acid value of not more than 2 miligrams of potassium hydroxide per gram; and

(vi) a peroxide value of not more than 20 miliequivalents peroxide oxygen per kilogram; and

(b) shall not contain more than 10 g/kg of unsaponifiable matter.

Regulation 182. Lard.

(1) Lard shall be edible fat rendered from fresh, clean, sound fatty tissues of swine *(Sus Scrofa)* that was healthy at the time of slaughter and fit for human consumption.

(2) Lard –

(a) shall have –

(i) a specific gravity (40°C / water at 20°C) of from 0.896 to 0.903;

(ii) a refractive index (40°C) of from 1.448 to 1.460;

(iii) a saponification value of from 192 to 203 miligrams potassium hydroxide per gram;

(iv) a iodine value of from 45 to 70; and

(v) a acid value of not more than 1.3 miligrams potassium hydroxide per gram; and

(b) shall not contain more than 10 g/kg of unsaponifiable matter.

Regulation 183. Refined, bleached, deodorized palm stearin.

(1) Refined, bleached, deodorized palm stearin shall be the solid fraction obtained by the fractionation of either crude palm oil, which is subsequently refined, bleached and deodorized or by the fractionation of refined, bleached, deodorized palm oil as specified in regulation 196.

(2) Refined, bleached, deodorized palm stearin –

(a) shall have –

(i) an iodine value of from 21.6 to 49.4;

(ii) a saponification value of from 193 to 206 miligrams of potassium hydroxide per gram; and

(iii) a melting point of not less than 44oC; and

(b) shall not contain more than –

(i) 0.15 per cent of water and impurities; and

(ii) 0.20 per cent of free fatty acid (as palmitic acid).

Regulation 184. Neutralized, bleached, deodorized palm stearin

(1) Neutralized, bleached, deodorized palm stearin shall be the solid fraction obtained by the fractionation of either crude palm oil, which is subsequently neutralized, bleached and deodorized or by the fractionation of neutralized, bleached, deodorized palm oil as specified in regulation 197.

(2) Neutralized, bleached, deodorized palm stearin shall comply with the standard for refined, bleached, deodorized palm stearin as specified in subregulation 183(2).

Regulation 185. Margarine.

(1) Margarine shall be the plastic or fluid emulsion of edible fat or edible oil and is capable of being used for the same purpose as butter. It may contain milk and milk sugars.

(2) Margarine –

(a) shall contain not less than 80 per cent of fat; and

(b) shall not contain more than:
(i) 16 per cent of water; and

(ii) 4 per cent of salt;

(3) Margarine described as table margarine shall contain –

*(a)*in each 100 grams, not less than 2,500 and not more than 3,500 International Units of Vitamin A, calculated as the sum of the Vitamin A present as such or as its esters and includes beta carotene on the basis that 0.6µg of beta carotene shall be regarded as equivalent to 1 International Unit of Vitamin A;

[Am. P.U.(A) 131/02.]

(b) in each 100 grams, shall contain not less than 250 International Units and not more than 350 International Units of Vitamin D.

(4) Margarine may contain permitted preservative, permitted colouring substance and permitted flavouring substance;

(5) In addition to the requirements as specified in subregulations (1), (2), (3) and (4), polyunsaturated margarine shall also comply with the general standard prescribed for polyunsaturated fat and oil in subregulation 179(6), and the particular labelling requirement as specified in subregulation 208 (4).

[Am. P.U.(A) 183/86, 162/88.

Regulation 186. Fat spread.

(1) Fat spread shall be food in the form of a spreadable emulsion of edible fat or edible oil or both, and is capable of being used for the same purpose as butter or margarine.

(2) Fat spread shall contain not less than 20 per cent of fat.

Regulation 187. Vanaspati.

(1) Vanaspati shall be the semi-solid product which is produced from refined edible vegetable oil or edible vegetable fat or both. It shall contain not less than 97 per cent of fat derived solely from vegetable and shall not contain any edible animal fat or edible animal oil.

(2) Vanaspati –

(a) shall have a melting point of from 37oC to 44oC; and

(b) shall not contain more than –
(i) 0.25 per cent of water;

(ii) 12.5 g/kg of unsaponifiable matter; and

(iii) 0.25 per cent of free fatty acid (as oleic acid).

(3) Vanaspati may contain permitted colouring substance and permitted flavouring substance.

Regulation 188. General standard for edible oil.

In addition to the general standard specified in regulation 179 and the specific standard prescribed for the respective edible oil in regulations 190 to 207, every edible oil –

(a) in the case of wholly refined oil, shall not contain more than –

(i) 0.15 per cent of water; and

(ii) 0.2 per cent of free fatty acid (expressed as the main constituent fatty acid);

(b) in the case of wholly unrefined oil, shall not contain more than –

(i) 3 per cent of water; and

(ii) 5 per cent of free fatty acid (expressed as the main constituent fatty acid);

(c) in the case of refined oil blended with unrefined oil, shall not contain more than –

(i) 0.2 per cent of water; and

(ii) 1 per cent of free fatty acid (expressed as the main constituent fatty acid).

[Am. P.U.(A) 162/88.]

Regulation 189. Cooking oil.

(1) Cooking oil shall be edible oil used for purposes of cooking and includes the edible oil for which a standard is prescribed in regulations 190 to 207, either in its single form without blending or obtained by blending two or more edible oils.

(2) Where cooking oil is in its single form without blending, in addition to the standard prescribed in regulation 188, it shall also comply with the standard for each particular type of edible oil prescribed in regulations 190 to 207, as the case may be.

(3) In the case of blended cooking oil, in addition to the standard prescribed in regulation 188, it shall not contain more than 30 g/kg of unsaponifiable matter and may contain permitted colouring substance and permitted flavouring substance.

Regulation 190. Refined coconut oil.

(1) Refined coconut oil shall be edible oil obtained from the kernel of the fruit of *Cocos nucifera*, refined.

(2) Refined coconut oil –

(a) shall have –

(i) a specific gravity (30^{o}C / water at 30^{o}C) of from 0.915 to 0.920;

(ii) a refractive index (40^{o}C) of from 1.448 to 1.449;

(iii) a saponification value of from 248 to 264 miligrams potassium hydroxide per gram;

(iv) an iodine value of from 7.5 to 10.5; and

(v) a Polenske value of not less than 13; and

(b) shall not contain more than 5 g/kg of unsaponifiable matter.

Regulation 191. Unrefined coconut oil.

(1) Unrefined coconut oil shall be edible oil obtained from the kernel of the fruit of *Cocos nucifera*, unrefined.

(2) Unrefined coconut oil –

(a) shall have –

(i) a specific gravity (30°C / water at 30°C) of from 0.915 to 0.920;

(ii) a refractive index (40°C) from 1.448 to 1.449;

(iii) a saponification value of from 248 to 264 miligrams potassium hydroxide per gram;

(iv) an iodine value of from 7.5 to 10.5; and

(v) a Polenske value of not less than 13; and

(b) shall not contain more than 8 g/kg of unsaponifiable matter.

Regulation 192. Corn oil.

(1) Corn oil shall be edible oil obtained from the germ of *Zea mays*.

(2) Corn oil –

(a) shall have –

(i)a specific gravity (20°C/water at 20°C) of from 0.917 to 0.925;

(ii) a refractive index (40°C) of from 1.465 to 1.480;

(iii) a saponification value of from 187 to 195 miligrams potassium hydroxide per gram; and

(iv) an iodine value of from 103 to 128; and

(b) shall not contain more than 28 g/kg of unsaponifiable matter.

[Am. P.U.(A) 162/88

Regulation 193. Cottonseed oil.

(1) Cottonseed oil shall be edible oil from the seed of cultivated species of *Gossypium*.

(2) Cottonseed oil –

(a) shall have –

(i) a specific gravity (20°C/water at 20°C) of from 0.915 to 0.928;

(ii) a refractive index (40°C) of from 1.458 to 1.474;

(iii) a saponification value of from 189 to 198 miligrams potassium hydroxide per gram; and

(iv) an iodine value of from 99 to 119; and

(b) shall not contain more than 15 g/kg of unsaponifiable matter.

Regulation 194. Groundnut oil, peanut oil or arachis oil.

(1) Groundnut oil, peanut oil or arachis oil shall be edible oil obtained from the nut of Arachis hypogaea.

(2) Groundnut oil, peanut oil or arachis oil –

(a) shall have –

(i)a specific gravity (20°C/water at 20°C) of from 0.914 to 0.917;

(ii) a refractive index (40°C) of from 1.460 to 1.465;

(iii) a saponification value of from 187 to 196 miligrams potassium hydroxide per gram; and

(iv) an iodine value of from 80 to 106;

(b) shall not contain more than 10 g/kg of unsaponifiable matter; and

(c) shall contain not less than 30 g/kg of arachidic and higher fatty acids.

Regulation 195. Mustardseed oil.

(1) Mustardseed oil shall be edible oil obtained from the seeds of the species Brassica which includes *Brassica hirta, Brassica juncea* and *Brassica nigra*.

(2) Mustardseed oil –

(a) shall have –
(i) a specific gravity (20°C/water at 20°C) from 0.910 to 0.921;

(ii) a refractive index (40°C) of from 1.461 to 1.469;

(iii) a saponification value of from 170 to 184 miligrams potassium hydroxide per gram; and

(iv) an iodine value of from 92 to 125; and

(b) shall not contain more than 15 g/kg of unsaponifiable matter.

Regulation 196. Refined, bleached, deodorized palm oil.

(1) Refined, bleached, deodorized palm oil shall be edible oil obtained by a process of expression or solvent extraction or both, from the wholesome mesocarp of the fruit of *Elaeis guineensis* and refined, bleached and deodorized.

(2) Refined, bleached, deodorized palm oil –

*(a)*shall have –

(i)a specific gravity (50°C/ water) of from 0.8900 to 0.8932;

[Am. P.U.(A) 183/86.]

(ii) a refractive index (50°C) of from 1.450 to 1.460;

(iii) a saponification value of from 190 to 209 miligrams potassium hydroxide per gram;

(iv) an iodine value of from 50 to 55; and

(v)a melting point of from 30.8o to 37.6o; and

(b) shall not contain more than 10 g/kg of unsaponifiable matter.

Regulation 197. Neutralized, bleached, deodorized palm oil.

(1) Neutralized, bleached, deodorized palm oil shall be edible oil obtained by the process of expression or solvent extraction or both, from the wholesome mesocarp of the fruit of *Elaeis guineensis* and neutralized, bleached and deodorized.

(2) Neutralized, bleached, deodorized palm oil shall comply with the standard for refined, bleached, deodorized palm oil as specified in regulation 196.

Regulation 198. Refined, bleached, deodorized palm olein.

(1) Refined, bleached, deodorized palm oil shall be the liquid fraction obtained by the process of fractionation of either crude palm oil which is subsequently refined, bleached and deodorized, or by the fractionation of refined, bleached, deodorized palm oil as specified in regulation 196.

(2) Refined, bleached, deodorized palm olein shall have – [Am. P.U.(A) 162/88]

(a) an iodine value of not less than 56;

*(b)*a saponification value of from 194 to 202 miligrams potassium hydroxide per gram; and

(c) melting point of not more than 24^{o}C.

Regulation 199. Neutralized, bleached, deodorized palm olein.

(1) Neutralized, bleached, deodorized palm olein shall be the liquid fraction obtained by the fractionation of either crude palm oil which is subsequently neutralized, bleached and deodorized or by the fractionation of neutralized, bleached, deodorized palm oil as specified in regulation 197.

(2) Neutralized, bleached and deodorized palm olien shall comply with the standards for refined, bleached, deodorized palm olien as specified in regulation 198.

Regulation 200. Refined, bleached, deodorized palm kernel oil.

(1) Refined, bleached, deodorized palm kernel oil shall be edible oil obtained by the process of expression or solvent extraction or both from the wholesome kernel of the fruit of the *Elaeis guineensis* and refined, bleached and deodorized.

(2) Refined, bleached, deodorized palm kernel oil –

*(a)*shall have –

(i)a specific gravity (40oC/water at 20oC) of from 0.899 to 0.914;

(ii) a refractive index (40oC) of from 1.448 to 1.452;

(iii) a saponification value of from 240 to 250 miligrams potassium hydroxide per gram; and

(iv) an iodine value of from 16.5 to 19; and

(v) (repealed by P.U.(A) 162/88).

(*c*)shall not contain more than 10 g/kg of unsaponifiable matter.

[Am. P.U.(A) 162/88.

Regulation 201. Olive oil.

(1) Olive oil shall be edible oil obtained from the fruit of Olea europaea.

(2) Olive oil –

(a) shall have –

(i)a specific gravity (20oC/water at 20oC) of from 0.910 to 0.916;

(ii) a refractive index (40oC) of from 1.4677 to 1.4705;

(iii) a saponification value of from 184 to 196 miligrams potassium hydroxide per gram; and

(iv) an iodine value of from 75 to 94; and

(b) shall not contain more than 15 g/kg of unsaponifiable matter.

Regulation 202. Rice bran oil.

(1) Rice bran oil shall be edible oil obtained from the rice bran of Oryza sativa.

(2) Rice bran oil –

(a) shall have –

(i) a specific gravity (30oC/water at 30oC) of from 0.910 to 0.920;

(ii) a refractive index (40oC) of from 1.4600 to 1.4700;

(iii) a saponification value of from 175 to 195 miligrams potassium hydroxide per gram; and

(iv) an iodine value of from 90 to 105; and

(v) (repealed by P.U.(A) 162/88).

(b) shall not contain more than 30 g/kg of unsaponifiable matter.

[Am. P.U.(A) 162/88

Regulation 203. Rapeseed oil or toria oil.

(1) Rapeseed oil or toria oil shall be edible oil obtained from the seeds of Brassica campestris, Brassica napus or Brassica tournefortii.

(2) Rapeseed oil or toria oil –

(a) shall have –

(i)a specific gravity (20oC/ water at 20oC) of from 0.910 to 0.920;

[Am. P.U.(A) 183/86.]

(ii)a refractive index (40oC) of from 1.465 to 1.469;

(iii) a saponification value of from 168 to 181 miligrams potassium hydroxide per gram; and

(iv) an iodine value of from 94 to 120; and

(v) (repealed by P.U.(A) 162/88).

(b) shall not contain more than 20 g/kg of unsaponifiable matter.

[Am. P.U.(A) 183/86, 162/88

Regulation 204. Safflowerseed oil.

(1) Safflowerseed oil shall be edible oil obtained from the seeds of Carthamus tinctorius.

(2) Safflowerseed oil –

*(a)*shall have –

(i)a specific gravity (20oC/water at 20oC) of from 0.922 to 0.927;

(ii) a refractive index (40oC) of from 1.467 to 1.470;

(iii) a saponification value of from 186 to 198 miligrams potassium hydroxide per gram; and

(iv) an iodine value of from 135 to 150; and

*(b)*shall not contain more than 15 g/kg of unsaponifiable matter.

Regulation 205. Sesameseed oil or gingelly oil.

(1) Sesameseed oil or gingelly oil shall be oil obtained from the seeds of Sesamum indicum.

(2) Sesameseed oil or ermitte oil –

(a)shall have –

(i)a specific gravity (20oC/water at 20oC) of from 0.915 to 0.923;

(ii) a refractive index (40oC) of from 1.465 to 1.469;

(iii) a saponification value of from 187 to 195 miligrams potassium hydroxide per gram;

(iv) an iodine value of from 104 to 120; and

(v) (repealed by P.U.(A) 162/88).

(b)shall not contain more than 20 g/kg of unsaponifiable matter.

[Am. P.U.(A) 162/88

Regulation 206. Soya bean oil.

(1) Soya bean oil shall be edible oil obtained from the seeds of Glycine max.

(2) Soya bean oil –

(a) shall have –

(i)a specific gravity (20oC / water at 20oC) of from 0.919 to 0.925;

(ii) a refractive index (40oC) of from 1.466 to 1.470;

(iii) a saponification value of from 189 to 195 miligrams potassium hydroxide per gram; and

(iv) an iodine value of from 120 to 143; and

(v) (repealed by P.U.(A) 162/88).

(b)shall not contain more than 15 g/kg of unsaponifiable matter.

[Am. P.U.(A) 162/88

Regulation 207. Sunflower seed oil.

(1) Sunflower seed oil shall be edible oil obtained from the seeds of Helianthus annuus.

(2) Sunflower seed oil –

(a) shall have –

(i)a specific gravity (20oC/water at 20oC) of from 0.918 to 0.923;

(ii) a refractive index (40oC) of from 1.467 to 1.469;

(iii) a saponification value of from 188 to 194 miligrams potassium hydroxide per gram; and

(iv) an iodine value of from 110 to 143; and

(v) (repealed by P.U.(A) 162/88).

(b)shall not contain more than 15 g/kg of unsaponifiable matter.

[Am. P.U.(A) 162/88

Regulation 208. Particular labelling requirement of edible fat and edible oil.

(1) There shall be written in the label on a package containing edible fat or edible oil in its single form, in not less than 10 point lettering, the common name of the animal or vegetabale from which the edible fat or edible oil is derived.

(2) There shall be written in the label on a package containing a mixture of edible fats or edible oils or a mixture or blend of both –

(a) in not less than 10 point lettering the words “blended edible (state whether animal or vegetable, or animal and vegetable) fat” or “blended edible (state whether animal or vegetable, or animal and vegetable) oil”, as the case may be; and

(b) the common name of the animal or vegetable from which the edible fats or edible oils or both are derived, in descending order of the proportion present, and no reference to any other fat or oil shall appear in the label.

(3) Except as otherwise provided in these Regulations, no package of any edible fat or edible oil other than ghee, whether singly or mixed with any other food, shall be labelled with the word “ghee”

or any word of similar meaning.

(4) Where the word "polyunsaturated" is written in the label on a package containing polyunsaturated edible fat or edible oil as specified in subregulation 179(6), there shall be written in such label the proportion, in percentages, of polyunsaturated and saturated fatty acids present.

(5) There shall be written in the label on a package containing edible oil intended for the purpose of cooking, either in its single form without blending or obtained by blending two or more edible oils, in not less than 10 point lettering, the words "cooking oil" or "blended cooking oil", as the case may be. These words shall be of equal prominence and shall be in a position equally prominent with that of any other matter marked on or attached to the package.

(6) No package containing blended cooking oil shall be labelled with the words "cooking oil" unless the words are conjoined in not less than 10 point lettering with the word "blended".

(7) Where cooking oil is in its single form without blending, it may be labelled with the name of the individual edible oil.

[Am. P.U.(A) 90/99.]

(8) Where cooking oil is obtained by blending two or more edible oils, it may be labelled with the name of the individual edible oil contained therein.

[Am. P.U.(A) 90/99.]

(9) No edible fat or edible oil or both shall be labelled with the word "refined" or any word of similar meaning unless the product is refined or, in the case of mixed or blended edible fat or edible oil or both, the constituent fats or oils are refined.

(10) The word "pure" or any word or words having the same or a similar effect shall not be used in the label on a package containing blended cooking oil or unrefined coconut oil.

[Am. P.U.(A) 162/88

VEGETABLE AND VEGETABLE PRODUCT

Regulation 209. Vegetable.

Vegetable shall be the clean, sound, edible part of plant commonly used for food and includes the food for which a standard is prescribed in regulations 210 to 212.

Regulation 210. Fresh vegetable.

Fresh vegetable shall be vegetable that is not dehydrated, dried, canned or frozen and shall not be withered, shrivelled or discoloured.

Regulation 211. Dried or dehydrated vegetable

(1) Dried vegetable or dehydrated vegetable shall be the raw edible part of vegetable, with or without sugar, saccharin or sodium saccharin, mint leaves or mint oil, and dehydrated under natural or artificially induced condition. It shall not contain more than 8 per cent of water.

(2) Dried vegetable or dehydrated vegetable may contain permitted preservative and permitted colouring substance.

[Am. P.U.(A) 55/93

Regulation 212. Frozen vegetable.

Frozen vegetable shall be the fresh vegetable that is maintained in a frozen wholesome condition for one continuous period at a temperature below minus 18°C and has not been thawed before sale. It may contain mint leaves or mint oil.

Regulation 213. Vegetable product.

In these Regulations, "vegetable product" means any food prepared from vegetable and includes the food for which a standard is prescribed in regulations 214 to 222 but does not include edible vegetable fat and vegetable oil.

Regulation 214. Salted vegetable.

(1) Salted vegetable shall be edible part of vegetable, prepared by treatment with salt.

(2) Salted vegetable may contain permitted preservative and permitted flavour enhancer.

Regulation 215. Dried salted vegetable.

(1) Dried salted vegetable shall be the edible part of vegetable treated with salt, and dried under natural or artificially induced conditions. It shall not contain more than 8 per cent of water.

(2) Dried salted vegetable may contain permitted preservative, permitted food conditioner and permitted flavour enhancer.

Regulation 216. Tomato paste.

(1) Tomato paste shall be the product made by evaporating a portion of the water from clean, sound, ripe tomatoes or sound tomato trimmings. It shall be packed in hermetically sealed packages and processed by heat to prevent spoilage. Tomato paste shall be free from seeds, skin and other coarse or hard substances. It shall contain not less than 25 per cent tomato solids.

(2) The Howard Moud Count shall not exceed 50 per cent of the total field examined.

(3) Tomato paste may contain permitted preservative and permitted colouring substance.

[Am. P.U.(A) 183/86

Regulation 217. Tomato pulp.

(1) Tomato pulp shall be the heat processed product from whole, ripe tomatoes or sound tomato trimmings concentrated to yield a product with a specific gravity of not less than 1.050 ($20^{o}C/20^{o}C$).

(2) The Howard Mould Count shall not exceed 50 per cent of the total field examined.

(3) Tomato pulp may contain permitted preservative.

Regulation 218. Tomato puree.

(1) Tomato puree shall be the heat processed product made from whole, sound, ripe tomatoes, with the skin and seeds removed, concentrated to yield a product with a specific gravity of not less than 1.050 ($20^{o}C/20^{o}C$). It shall be packed in hermetically sealed packages and processed by heat to prevent spoilage. It shall contain not less than 8 per cent of soluble salt-free solids.

(2) The Howard Mould Count shall not exceed 50 per cent of the total field examined.

(3) Tomato puree may contain permitted preservative.

Regulation 219. Vegetable juice.

(1) Vegetable juice shall be the liquid product of one or more kinds of vegetables but shall not include fruit juices as specified in regulations 235 to 242 or botanical beverages as specified in regulation 356.

(2) *(a)* Tomato juice shall be the juice of clean, sound, mature tomatoes. It shall contain not less than 5 per cent of soluble solids in 100 ml juice measured at 20°C. It shall be free from seeds, skin and other coarse or hard substance.

(b)The Howard Mould Count shall not exceed 25 per cent of the total field examined.

(3) Where sugar or salt has been added to vegetable juice or concentrated vegetable juice, there shall be written in the label on a package containing such food the words "contains added sugar" or "contains added salt" or any other words having the same or similar effect, as the case may be.

(4) Every package of concentrated vegetable juice or vegetable juice concentrate shall be labelled with a direction for its use.

(5) The words "concentrate" or "concentrated" shall not appear on a package containing concentrated vegetable juice unless it is conjoined in uniform lettering of not less than 10 point with the words "vegetable juice".

[*Am. P.U.(A) 162/88, 90/99*

Regulation 220. Canned vegetable.

(1) Canned vegetable shall be the vegetable product prepared by packing vegetable in clean containers that are hermetically sealed and processed by heat. It may contain other food.

(2) Where vegetable product is canned, it shall also comply with the standard prescribed for a particular type of vegetable product.

(3) Canned vegetable may contain permitted colouring substance, permitted flavouring substance, permitted flavour enhancer and permitted food conditioner including calcium chloride in such a proportion that the calcium does not exceed 500 mg/kg.

(4) Where canned vegetable contains at least 50 per cent of vegetable mixed with other food, there shall be written in the label on a package containing such food the words "vegetable with (state the name of the other food)" or "(state the name of the vegetable) with (state the name of the other food)".

(5) Where canned vegetable contains two or more kinds of vegetable, there shall be written in the label on a package containing such food, in not less than 10 point lettering, the words "mixed vegetable" , immediately followed, in not less than 4 point lettering, by the names of vegetables, or the word "mixed (state the names of the vegetables)" as the case may be.

Regulation 221. Fermented soya bean product.

(1) Fermented soya bean product shall be the soya bean, whole or ground, that have been fermented with harmless microorganism. It may contain other wholesome food. The product shall not be a sauce and includes tauju or sufu, and tauceong or taucu.

(2) For the purposes of these Regulations –

(a) tauju or sufu shall be the product obtained by fermenting soya bean curd with cultures of *Actinomucor elegans* or other harmless organism; and

(b) tauceong or taucu shall be product, whole or ground, obtained by fermenting soya beans with *Aspergillus s*pecies followed by brine fermentation.

(3) Fermented soya bean product may contain permitted preservative, permitted colouring substance and permitted flavour enchancer.

Regulation 222. Hydrolysed vegetable protein or hydrolysed plant protein.

(1) Hydrolysed vegetable protein or hydrolysed plant protein shall be the product obtained by heating suitable proteins or protein-rich substances derived from plant with acids in the presence of water, followed by neutralization and filtration. It may be concentrated, dried or decolourized.

(2) Hydrolysed vegetable protein or hydrolysed plant protein –

(a) shall contain not less than –

(i)2.75 per cent of total nitrogen; and

(ii) 2 per cent of alpha – amino – nitrogen; and

(b) shall not contain more than 60 per cent of chloride calculated as sodium chloride.

(3) Hydrolysed vegetable protein or hydrolysed plant protein may contain caramel as a colouring substance, permitted flavouring substance, permitted flavour enhancer and permitted food conditioner.

(4) There shall be written in the label on a package containing hydrolysed vegetable protein or hydrolysed plant protein –

(a) the words "hydrolysed vegetable protein", or "hydrolysed plant protein", as the case may be; and

[Am. P.U.(A) 183/86.]

(b)statement giving direction for its use.

SOUP AND SOUP STOCK

Regulation 223. Soup.

(1) Soup shall be the liquid product composed of meat, fish, vegetable, cereal or any combination of these and may contain salt or any other food.

(2) Soup may contain permitted colouring substance, permitted flavouring substance, permitted flavour enhancer and permitted food conditioner including succinic acid in a proportion not exceeding 5 g/kg.

[Am. P.U.(A) 62/88.]; *(2) Am. P.U.(A) 306/2009*:1

Regulation 224. Soup stock.

(1) Soup stock shall be composed of any of the ingredients of soup in liquid, dry or compacted form.

(2) Soup stock may contain—

(i) spices, spice oil, mint and vinegar; and
(ii)caramel and permitted colouring substance, permitted flavouring substance, permitted flavour enhancer and permitted food conditioner, including succinic acid provided that the final product after dilution does not contain more than 5 g/kg of succinic acid.

[(2) Subs.P.U.(A)306/2009:19; Am. P.U.(A) 313/2012]

(3) Every package containing soup stock shall be labelled with a direction for its use.

[Am. P.U.(A) 162/88]

FRUIT AND FRUIT PRODUCT

Regulation 225. Raw fruit or fresh fruit.

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

(2) Raw fruit or fresh fruit may contain permitted colouring substances used in grading or identifying raw fruit as specified in subregulation 21(5).

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

Regulation 226. Dried fruit.

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

(2) Dried fruit may contain sugar, glucose, glycerol, sorbitol, saccharin, sodium saccharin, edible fat and edible oil and not more than 0.3 per cent of liquid paraffin.

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

(4) Dried fruit may contain permitted preservative and permitted colouring substance, and in the case of dried bananas, it may contain calcium disodium ethylenediamine tetra-acetate in a proportion not more than 315 mg/kg, and ascorbic acid as permitted food conditioner.

Regulation 227. Mixed dried fruit.

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

(2) Mixed dried fruit –

(a)shall contain not less than 70 per cent of dried fruit; and

(b) may contain not more than 15 per cent of citrus peel.

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

Regulation 228. Fruit product.

In these Regulations, “fruit product” means any food prepared from fruit and includes the food for which a standard is prescribed in regulations 229 to 242 and regulations 244 to 245.

Regulation 229. Candied fruit or glaced fruit or crystallized fruit.

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

(2) Candied fruit or glaced fruit or crystallized fruit may contain permitted preservative.

(3) Candied cherries may contain permitted colouring substance.

(4) There shall be written in the label on a package containing candied fruit or glaced fruit or crystallized fruit the words “candied fruit” or “glaced fruit” or “crystallized fruit”, or “candied” or

"glaced" or "crystallized", as the case may be, immediately followed by the name or names of the fruit from which the content has been prepared.

Regulation 230. Salted fruit.

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

(2) Salted fruit may contain permitted preservative.

Regulation 231. Dried salted fruit.

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

Regulation 232. Candied peel.

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

(2) Candied peel may contain permitted preservative.

Regulation 233. Canned fruit.

(1) Canned fruit shall be the sound fruit of one type, packed in clean containers that are hermetically sealed processed by heat. Canned fruit may contain sugar, invert sugar, refiner's syrup, glucose or dried glucose syrup and potable water. The fruit so contained shall be of similar varietal characteristics and of reasonably uniform size.

[(1) Am. P.U.(A) 306/2009:20]

(2) Canned fruit may contain permitted food conditioner.

(3) Canned cherries may contain permitted colouring substance.

Regulation 234. Canned fruit cocktail.

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

(2) Canned fruit cocktail may contain permitted food conditioner.

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

Regulation 235. Fruit juice.

(1) Fruit juice shall be the expressed juice, or the reconstituted product of concentrated juice and potable water, of one or more species of fruits and includes the food for which a standard is prescribed in regulations 236 to 242. It may contain sugar.

(2) The acidity of fruit juice, calculated as anhydrous citric acid, unless otherwise prescribed for a particular type of fruit juice, shall not exceed 3.5 per cent w/v.

(3) The total soluble solids of fruit juice, unless otherwise prescribed for a particular type of fruit, shall not be less than 8 g in 100 ml measured at 20°C.

(4) Concentrated fruit juice or fruit juice concentrate shall be the expressed juice of one of more species of fruit, concentrated to the extent that the product has a soluble solid content of not less than double the content of the original juice and may be filtered or unfiltered.

(5) Fruit juice may contain permitted preservative, permitted flavouring substance and ascorbic acid as permitted food conditioner.

(6) For the purposes of subregulation (5), the flavouring substance that may be added to fruit juice shall be the flavouring substance that have been obtained by pressing, distillation or extraction from fruit of the kind used in the fruit juice which may be dispersed in any solvent specified in these Regulations, or in pectin and then whether or not so dispersed, restored to the fruit juice.

[Am. P.U.(A) 162/88.

Regulation 236. Apple juice.

(1) Apple juice shall be the fruit juice of mature apple of the species *Phyrus malus.*

(2) Apple juice shall contain, in 100 ml measured at 20°C –

(a)not less than 11.5 g of soluble solids; and

(b) not less than 0.3 g and not more than 0.8 g of acid calculated as malic acid.

Regulation 237. Grapefruit juice.

(1) Grapefruit shall be the fruit juice of mature grapefruit of the species *Citrus paradisi,* or of hybrids of that species, or of hybrids of the species *Citrus grandis.*

(2) Grapefruit juice, in 100 ml measured at 20°C –

(a) shall contain –

(i) not less than 9.5 g of soluble solids;

(ii) not less than 1 g and not more than 2 g of acid calculated as anhydrous citric acid; and

(iii) not less than 7 g of soluble solids to each gram of acid calculated as anhydrous citric acid; and

(b) shall not contain more than 0.03 ml of essential oil.

Regulation 238. Lemon juice.

(1) Lemon juice shall be the fruit juice of mature lemon of the species *Citrus limon* or of hybrids of that species.

(2) Lemon juice, in 100 ml measured at 20°C –

(a) shall contain –

(i) not less than 8 g of soluble solids; and

(ii) not less than 4.5 g of acid calculated as anhydrous citric acid; and

(b) shall not contain more than 0.05 ml of essential oil.

Regulation 239. Lime juice.

(1) Lime juice shall be the fruit juice of mature lime of the species *Citrus aurantifolia* or of hybrids of that species.

(2) Lime juice shall contain, in 100 ml measured at 20°C –

(a) not less than 8 g of soluble solids; and

(b) not less than 6 g of acid calculated as anhydrous citric acid.

Regulation 240. Orange juice.

(1) Orange juice shall be the fruit juice of mature orange of the species *Citrus sinensis* or *Citrus reticulata* or of hybrids of these species.

(2) Orange juice, in 100 ml measured at 20°C –

(a) shall contain –

[Am. P.U.(A) 183/86.]

(i)not less than 10.5 g of soluble solids;

(ii) not less than 0.65 g and not more than 1.5 g of acid calculated as anhydrous citric acid; and

(iii) not less than 10 g of soluble solids to each gram of acid calculated as anhydrous citric acid; and

*(b)*shall not contain more than 0.03 ml of essential oil.

Regulation 241. Passion fruit juice.

(1) Passion fruit juice shall be the fruit juice of mature passion fruit of the Passiflora species.

(2) Passion fruit juice shall contain, in 100 ml measured at 20°C –

(a) not less than 12 g of soluble solids; and

(b) not less than 1.5 g and not more than 4.5 of acid calculated as anhydrous citric acid.

Regulation 242. Pineapple juice.

Pineapple juice shall be the fruit juice of mature pineapple of the species *Ananas comosus.* It shall contain not less than 8 g of soluble solids in 100 ml measured at 20°C.

Regulation 243. Particular labelling requirement of fruit juice.

(1) There shall be written in the label on a package containing fruit juice or concentrated fruit juice –

(a) the name of the fruit from which the juice has been prepared; and

(b) where the product is composed of the juice of more than one type of fruit, the words "mixed fruit juice" and the name of the fruit juice present in descending order of the proportion present.

(2) Where sugar has been added to fruit juice or concentrated fruit juice, there shall be written in the label on a package containing such juice, the words "contains added sugar" or any other word or words having the same or similar effect.

(3) There shall be written in the label on a package containing concentrated fruit juice a statement giving direction for dilution to produce a juice of approximately the same standard as prescribed for fruit juice in these Regulations.

(4) The word "concentrate" or "concentrated" shall not appear on a package containing concentrated fruit juice unless it is conjoined in uniform lettering of not less than 10 point with the words "fruit juice".

Regulation 243A. Fruit nectar.

(1) Fruit nectar shall be the unfermented pulpy or non-pulpy product obtained by blending the fruit juice or total edible part of sound ripe fruits of one or more types, concentrated or unconcentrated, with water and permitted sweetening substance.

(2) The minimum content of fruit ingredient in a fruit nectar shall be as follows:

(a)50% of citrus (other than lime and lemon);

(b) 40% of apple;

(c) 40% of peach;

(d) 40% of pear;

(c)35% of apricot;

(f) 30% of mango, papaya, passion fruit, pineapple;

(g) 25% of guava;

(h) 30% of other fruit.

(3) Where the fruit nectar consists of a combination of the products of two or more fruits in subregulation (2), the amount of each fruit in the fruit nectar shall be such that, when it is expressed as a percentage of the amount required singly, the total amount of the percentages is at least 100.

(4) The total soluble solid content of fruit nectar shall be not less than 12%.

(5) Fruit nectar may contain permitted preservative, permitted flavouring substance, citric acid or malic acid as permitted food conditioner and permitted antioxidant.

(6) For the purposes of subregulation (5), the permitted flavouring substance that may be added to fruit nectar shall be natural flavouring substance.

(7) Notwithstanding subregulation (6), permitted nature – identical flavouring substance may only be added in mango nectar.

(8) There shall be written in the label on a package containing fruit nectar the words “fruit nectar” or the name of such fruit in uniform lettering of not less than 10 point conjoined with the word “nectar” or “mixed fruit nectar” and the names of the type of fruit nectar present in descending order of proportion, as the case may be.

(9) There shall be written in the label on a package containing concentrated fruit nectar a statement giving direction for dilution to produce a nectar or approximately the same standard as prescribed for fruit nectar in these Regulations.

(10) For the purposes of this regulation, “fruit ingredient” means fruit pulp which is free from seeds and skin.

[*Ins. P.U.(A) 131/02.*

Regulation 244. Fruit pulp.

(1) Fruit pulp shall be the pulped parts of raw fruit from which no juice has been extracted.

(2) Fruit pulp may contain permitted preservative and ascorbic acid as permitted food conditioner.

Regulation 245. Fruit puree or fruit paste.

(1) Fruit puree or fruit paste shall be the concentrated fruit juice containing not less than 25 per cent w/w of total solids.

(2) Fruit puree may contain permitted colouring substance.

JAM. FRUIT JELLY, MARMALADE AND SERI KAYA

Regulation 246. Jam.

(1) Jam shall be the product prepared by boiling one or more types of sound fruits, whether raw, processed or semi-processed, with permitted sweetening substance, with or without added pectin.

(1A) For the purposes of these Regulations, ginger shall be deemed to the fruit.

(2) Jam shall contain not less than –

(a)35 per cent of fruit except that passion fruit jam and ginger jam may contain not less than 6 per cent and 5 per cent of fruit respectively; and

(b) 65 per cent of soluble solids determined by refractometry at 20°C that is uncorrected for insoluble solids:

(3) Jam may contain permitted preservative, permitted colouring substance, permitted flavouring substance and permitted food conditioner.

(4) There shall be written in the label on a package containing jam made up of more than one type of fruit the words "mixed fruit jam".

[Am. P.U.(A) 162/88.

Regulation 247. Fruit jelly.

(1) Fruit jelly shall be the gelatinous product prepared by boiling the juice of one or more types of fruits, whether raw, processed or semi-processed, and permitted sweetening substance, with or without added pectin. It shall be free from seeds and skin.

(2) Fruit jelly shall contain –

(a)not less than –

(i) 35 per cent of fruit juice extract; and

(ii) 65 per cent of soluble solids determined by refractometry at 20oC that is uncorrected for insoluble solids.

(3) Fruit jelly may contain permitted preservative, permitted colouring substance, permitted flavouring substance and permitted food conditioner.

[Am. P.U.(A) 162/88]

Regulation 248. Marmalade.

Marmalade shall be fruit jelly in which are suspended pieces of fruit or peel. In all other respects, it shall comply with the standard for jam prescribed in regulation 247.

Regulation 249. Seri kaya.

(1) Seri kaya shall be the product prepared by processing egg, sugar, coconut milk and may contain edible starch.

(2) Seri kaya shall contain not less than –

(a)45 per cent w/w of total solids; and

(b) 2 per cent w/w of protein.

(3) Seri kaya may contain permitted colouring substance, permitted flavouring substance and permitted food conditioner.

Regulation 250. Pectin.

(1) Pectin shall be the product obtained by the dilute acid extraction of apples, citrus peel or other fruits.

(2) Pectin may contain permitted preservative.

Regulation 251. Jam setting compound.

(1) Jam setting compound shall be a product of pectin and sugar, and either citric acid, malic acid or lactic acid.

(2) Jam setting compound may contain permitted preservative.

(3) There shall be written in the label on a package containing jam setting compound a statement of –

(a) the proportion of pectin present; and

(b) the proportion of sugar that a stated quantity of the jam setting compound will set in jam.

NUT AND NUT PRODUCT

Regulation 252. Nut.

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

Regulation 253. Coconut milk.

(1) Coconut milk shall be the dilute emulsion extracted from the matured kernel of the fruit of *Cocos nucifera.*

(2) Coconut milk shall—

(a) contain not less than—

(i) 12.7 per cent and not more than 25.3 per cent of total solid;
(ii) 2.7 per cent of non-fat solid; and
(iii) 10 per cent of fat; and

(b) have a pH of not less than 5.9; and

(c) be free from kernel residue.

(3) Coconut milk may contain the following food conditioner:

(a) sucrose esters of fatty acid in a proportion not exceeding 1,500 mg/kg;
(b) any polyoxyethylene sorbitan fatty acid esters in a proportion exceeding 1,000 mg/kg;
(c) monoglycerides and diglycerides; and
(d) guar gum, xanthan gum, sodium carboxymethyl cellulose and gellan gum.

[Subs. P.U.(A) 306/2009:21]

(4) Coconut milk may contain permitted preservative.

(5) Nothing in subregulation (4) shall apply to any coconut milk which is of the nature, quality, quantity, origin or brand requested by the purchaser and is weighed, counted or measured in the presence of the purchaser.

[(4)& (5) Ins.P.U.(A) 318/2012]

Regulation 254. Coconut cream.

(1) Coconut cream shall be the emulsion extracted from the matured kernel of the fruit of *Cocos nucifera.*

(2)Coconut cream shall—

(a) contain not less than—

(i) 25.4 per cent and not more than 37.3 per cent of total solid;
(ii) 5.4 per cent of non-fat solid; and
(iii)20 per cent of fat;

(b) have a pH of not less than 5.9; and

(c) be free from kernel residue.

(3)Coconut cream may contain the following food conditioner:

(a) sucrose esters of fatty acid in a proportion not exceeding 1,500 mg/kg;

(b) any polyoxyethylene sorbitan fatty acid esters in a proportion not exceeding 1,000 mg/kg;

(c) monoglycerides and diglycerides; and

(d) guar gum, xanthan gum, sodium carboxymethyl cellulose and gellan gum.

[Subs. P.U.(A) 306/2009:22]

Regulation 254A. Coconut Cream Concentrate

(1) Coconut cream concentrate shall be the product obtained by removal of water from the emulsion extracted from the matured kernel of the fruits of Cocos nucifera.
(2) Coconut cream concentrate shall—

*(a)*contain not less than—

(i) 37.4 per cent of total solid;
(ii) 8.4 per cent of non-fat solid; and
(iii)29 per cent of fat;

(b) have a pH of not less than 5.9; and

(c) be free from kernel residue.

(3) Coconut cream concentrate may contain the following food conditioner:

(a) sucrose esters of fatty acid in a proportion not exceeding 1,500 mg/kg;

(b) any polyoxyethylene sorbitan fatty acid esters in a proportion not exceeding 1,000mg/kg;

(c) monoglycerides and diglycerides; and

(d) guar gum, xanthan gum, sodium carboxymethyl cellulose and gellan gum.

[Ins. P.U.(A) 306/2009:23]

Regulation 255. Coconut cream powder.

(1) Coconut cream powder shall be the soluble white powder made from coconut cream as specified in regulation 254. (1) Subs. P.U.(A) 306/2009:24]

(2) Coconut cream powder –

(a) shall not contain more than –

(i) 3 per cent of water; and
(ii) 2.5 per cent ash; and

(b) shall contain not less than –

(i) 50 per cent of fat; and
(ii) 5 per cent of protein derived from coconut.
(iii) Coconut cream powder may contain permitted food conditioner and permitted antioxidant.

[Am. P.U.(A) 162/88]

Regulation 256. Dessicated coconut.

(1) Dessicated coconut shall be the dried and shredded kernel of the fruit of *Cocos nucifera.*

(2) Dessicated coconut shall not contain more than 3 per cent of water.

Regulation 257. [Repealed]
[Repealed by P.U.(A) 162/88

Regulation 258. Coconut paste.

(1) Coconut paste shall be the viscous paste formed after passing dessicated coconut through the colloid mill.

(2) Coconut paste –

(a) shall contain not less than 50 per cent of coconut oil; and

(b) shall not contain more than 3 per cent of water.

Regulation 259. Peanut butter.

(1) Peanut butter shall be the product prepared by grinding clean, sound, roasted peanut kernels that have been decorticated.

(2) Peanut butter –

(a) shall contain not less than –
(i) 85 per cent of peanut; and

(ii) 20 per cent of protein;

(b) shall contain not more than –
(i) 55 per cent of edible fat and edible oil; and

(ii) 3 per cent of water; and

(c) may contain –
(i) sugar or glucose or both;

(ii) not more than –
(aa) 2 per cent of salt; and

(bb) 5 per cent of hydrogenated vegetable oil.

(3) Peanut butter may contain permitted food conditioner and permitted antioxidant.

(4) Peanut butter shall comply with the microbiological standard prescribed in regulation 39.

Regulation 260. Tea.

(1) Tea shall be the product of steaming, drying or firing or any combination of these, of fermented, semi fermented or non-fermented leaves, buds and tender stems of one or more varieties of *Camellia.*

(2) Tea –
(a) shall not yield more than 7 per cent of total ash of which at least one half shall be soluble in boiling water;

(b) shall yield not less than 30 per cent of water soluble extract; and

(c) shall not contain spurious, exhausted, decayed or mouldy leaves or stalks and any foreign matter.

(3) Tea shall not contain any colouring substance, whether permitted or not under these Regulations.

[Ins. P.U.(A) 88/2003]

Regulation 261. Tea dust, tea fanning or tea sifting.

Tea dust, tea fanning or tea sifting shall be the dust, fanning or sifting of tea as specified in regulation 260. It shall not yield more than 5 per cent of ash insoluble in boiling water. For all other purposes, it shall comply with the standard for tea prescribed in regulation 260. Tea dust shall pass through holes of 0.707 mm size (707Um).

[Am. P.U.(A) 88/2003]

Regulation 262. Tea extract, instant tea or soluble tea.

(1) Tea extract, instant tea or soluble tea is a dried product made exclusively by the aqueous extraction of tea.

(2) Tea extract, instant tea or soluble tea –

(a) shall not contain more than –

(i) 20 per cent of total ash; and

(ii) 6 per cent of water;

(b) shall contain not less than –

(i) 4 per cent of caffeine; and

(ii) 7 per cent of tannin; and

(c) 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.

[Am. P.U.(A) 162/88.]

Regulation 263. Scented tea.

Scented tea, tea dust, tea fanning, tea sifting, tea extract, instant tea or soluble tea as specified in regulations 260, 261 and 262 respectively, shall be tea to which has been added harmless, natural, aromatic substance such as jasmine flowers, rose petals, essence of bergamot, mint or lemon, and spices. It shall not contain other foreign substance.

[Am. P.U.(A) 90/99.]

Regulation 263A. Tea mix.

(1) Tea mix shall be tea, tea dust, tea fanning, tea sifting, tea extract, instant tea or soluble tea as specified in regulations 260, 261, and 262 respectively, with or without sugar. It may contain added harmless, natural or aromatic substance such as jasmine flowers, rose petals, essence of bergamot, mint or lemon, and spices.

[Am. P.U.(A) 90/99.]

(2) Tea mix may contain permitted food conditioner.

(3) Every package containing tea mix shall be labelled with a direction for its use.

(4) Where tea mix is in a ready-to drink form it shall be construed to be tea drink.

[Ins. P.U.(A) 162/88.]

Regulation 264. Particular labelling requirement of tea.

(1) Where tea, tea dust, tea extract or scented tea is derived exclusively from one location, the name of that location may appear in the label on a package containing such tea, tea dust, tea extract or scented tea, as the case may be.

(2) Except as otherwise provided by these Regulations, the word "tea", whether alone or used in connection or association with any other words, shall not appear in the label on a package containing tea unless the contents of that package and the label thereof comply with the requirements of these Regulations.

(3) There shall be written in the label on a package containing tea extract, instant tea or soluble tea, in larger letters than any other words on the label other than the brand name, the words "tea extract", "instant tea" or "soluble tea", as the case may be.

(4) There shall be written in the label on a package containing scented tea the words "scented tea" immediately followed, in not less than 4 point lettering, by the name of the scenting substance, or the name of the scenting substance to be conjoined in uniform lettering with the word "tea" as the case may be.

Regulation 265. Coffee bean.

Coffee bean shall be the seed of any species of *Coffea*, either raw or roasted.

Regulation 266. Coffee or ground coffee or coffee powder.

(1) Coffee or ground coffee or coffee powder shall be the pure roasted coffee bean that is ground or otherwise prepared so as to be suitable for making an infusion or decoction. It shall be free from husk and any other substance.

(2) Coffee or ground coffee or coffee powder –

(a) shall not contain more than 7 per cent of water;

(b) shall contain –

(i) not more than 5 per cent and not less than 3 per cent of ash;

(ii) not more than 2.5 per cent and not less than 0.9 per cent of anhydrous caffeine; and

[Am. P.U.(A) 162/88, Am. P.U.(A) 88/2003]

(iii) not more than 33 per cent and not less than 22 per cent of water – soluble extract; and

(c) shall contain not less than 8.5 per cent of fat.

(3) Where coffee is derived exclusively from one location, the name of that location may appear in the label on that package of coffee.

Regulation 267. Instant coffee or soluble coffee.

(1) Instant coffee or soluble coffee shall be the dried soluble solids obtained from water – extraction of freshly roasted, pure coffee beans. It shall be in the form of free flowing powder or granule having the colour, taste and flavour characteristic of coffee.

(2) Instant coffee or soluble coffee –

(a) shall contain not less than 2.25 per cent of anhydrous caffeine derived from coffee;

(b) shall not contain added substance; and

(c) shall dissolve in boiling water in 30 seconds with moderate stirring.

(3) There shall be written in the label on a package containing soluble coffee or instant coffee the words "soluble coffee" or "instant coffee", as the case may be.

(4) The word "pure" or the words "pure coffee" or any word or words having the same or a similar effect shall not be used on the label on a package containing instant coffee or soluble coffee unless that word or those words are written in uniform lettering not larger than the letters used for the name of the food as specified in subregulation (3) and are immediately followed by the word "extract".

[Am. P.U.(A) 162/88.]

Regulation 267A. Decaffeinated coffee.

(1) Decaffeinated coffee shall be the dried soluble solids obtained from water-extraction of freshly roasted coffee beans where caffeine has been removed.

(2) Decaffeinated coffee—

(a) shall contain not more than 3 g/kg (w/w) of anhydrous caffeine; and

(b) shall not contain added substance.".

[Ins. P.U.(A) 88/2003]

Regulation 268. Coffee essence or liquid coffee extract.

(1) Coffee essence or liquid coffee extract shall be the essence or liquid extract from coffee, with or without the addition of glycerol or sugar or a combination of these. It shall not contain any other added substance. It shall contain not less than 0.5 per cent of anhydrous caffeine derived from coffee.

(2) There shall be written in the label on a package containing coffee essence or liquid coffee extract –

(a) in larger letters than those of any other words on the label, the words "coffee essence" or "liquid coffee extract", as the case may be; and

(b) a statement of the percentage of caffeine in the coffee.

(3) The word "pure" or any word and words having the same or a similar effect shall not be used in the label on a package containing coffee essence or liquid coffee extract.

Regulation 269. Coffee mixture.

(1) Coffee mixture shall be coffee ground with other food substances.

(2) Coffee mixture shall contain not less than 50 per cent of coffee.

(3) There shall be written in the label on a package containing coffee mixture –

(a) in larger letters than those of any other words on the label, the words "coffee mixture"; and

(b) a statement of the percentage of coffee in the mixture

(4) Except for the purpose of expressing the percentage of coffee as required in paragraph (3)(b), the word "coffee" shall not appear in the label on a package containing coffee mixture unless it is conjoined with the word "mixture".

[Am.P.U.(A) 183/86, 162/88, 131/02.]

(5) The word "pure" or any word or words having the same or similar effect shall not be used in the label on a package containing coffee mixture.

Regulation 269A. Premix coffee.

(1) Premix coffee shall be a preparation made from coffee, instant coffee or coffee essence or liquid coffee extract or coffee mixture as specified in regulations 266 to 269 respectively, with or without sugar, dextrose, glucose or honey. [Ins. P.U(A)169 /2019]

(2) Premix coffee may contain milk, creamer and other food and permitted flavouring substance. [Subs. P.U(A)169/2019]

(3) Every package containing premix coffee shall be labelled with a direction for its use.

(4) Where premix coffee is in a ready-to-drink form, it shall be construed to be a coffee drink.

[Ins. P.U.(A) 88/2003]

Regulation 270. Chicory.

(1) Chicory shall be the powder obtained by roasting and grinding the cleaned and dried root of Cichorium intybus, with or without the addition of edible fat, edible oil or sugar, in a proportion not exceeding 2 per cent.

(2) Chicory –

(a) shall not contain more than 10 per cent and not less than 3.5 per cent of ash;

(b) shall not contain more than 2.5 per cent of ash insoluble in dilute hydrochloric acid; and
[Am. P.U.(A) 183/86.]

(c) shall contain not less than 50 per cent of water soluble extract.

Regulation 271. Coffee and chicory.

(1) Coffee and chicory shall be a mixture of coffee and chicory. It shall not contain any added substance.

(2) Coffee and chicory shall contain not less than 50 per cent of coffee.
[Am. P.U.(A) 162/88.]

(3) There shall be written in the label on a package containing coffee and chicory –

(a) in larger letters than those of any other words on the label, the words "coffee and chicory"; and

(b) a statement of the percentage of coffee in the mixture.

(4) Except for the purpose of expressing the percentage of coffee as required in paragraph (3)(b), the word "coffee" shall not appear in the label on a package containing coffee and chicory unless it is conjoined with the words "and chicory".

(5) The word "pure" or any word or words having the same or a similar effect shall not be used in the label on a package containing coffee and chicory.

Regulation 272. Instant coffee and chicory or soluble coffee and chicory extract.

(1) Instant coffee and chicory or soluble coffee and chicory extract shall be the dried soluble solids prepared from water extraction of coffee and chicory as specified in regulation 271.

(2) Instant coffee and chicory or soluble coffee and chicory extract –

(a) shall contain not less than 50 per cent of coffee;

(b) may contain sugar; and

(c) shall dissolve in boiling water in 30 seconds with moderate stirring.

(3) There shall be written in the label on a package containing instant coffee and chicory or soluble coffee and chicory extract –

(a) in larger letters than those of any other words on the label, the words "instant coffee and chicory" or "soluble coffee and chicory extract", as the case may be;

(b) a statement of the percentage of coffee in the mixture.

(4) Except for the purpose of expressing the percentage of coffee as required in paragraph (3)(b), the words "instant coffee" or "soluble coffee" shall not appear in the label on a package containing instant coffee and chicory or soluble coffee and chicory extract unless those words are conjoined with the words "and chicory" or "and chicory extract", as the case may be.

(5) The word "pure" or any word or words having the same or a similar effect not be used in the label on a package containing instant coffee and chicory or soluble coffee and chicory extract.

[Am. P.U.(A) 162/88.]

Regulation 273. Coffee and chicory essence or liquid coffee and chicory extract.

(1) Coffee and chicory essence or liquid coffee and chicory extract shall be the essence or liquid extract from coffee and chicory as specified in regulation 271, with or without the addition of glycerol or sugar or glucose or any combination of these. It shall contain not less than 0.25 per cent anhydrous caffeine derived from coffee.

(2) There shall be written in the label on a package containing coffee and chicory essence or liquid coffee and chicory extract –

(a) in larger letters than those of any other words on the label, the words "coffee and chicory essence" or "liquid coffee and chicory extract", as the case may be; and

(b) a statement of the percentage of coffee in the mixture.

(3) The word "coffee" shall not appear in the label on a package containing coffee and chicory essence or liquid coffee and chicory extract unless it is proceeded by the word "liquid" in the case of liquid coffee and chicory extract and conjoined with the words "and chicory essence" or "and chicory extract", as the case may be.

(4) The word "pure" or any word or words having the same or a similar effect shall not be used in the label on a package containing coffee and chicory essence or liquid coffee and chicory extract.

COCOA AND COCOA PRODUCT

Regulation 274. Cocoa bean.

Cocoa bean shall be the properly fermented, dried whole seed of the cocoa tree *Theobroma cacao.*

Regulation 275. Cocoa nib or cracked cocoa.

Cocoa nib or cracked cocoa shall be the roasted cocoa bean freed from its shell or husk, with or without the germ.

Regulation 276. Cocoa paste, cocoa mass, cocoa slab or cocoa liquor.

(1) Cocoa paste, cocoa mass, cocoa slab or cocoa liquor shall be the solid or semi – solid mass produced by grinding cocoa nibs. It shall contain not less than 48 per cent of cocoa fat.

(2) Cocoa paste, cocoa mass, cocoa slab or cocoa liquor shall not contain, on water – free basis, more than –

(a) 19 per cent of starch naturally present;

(b) 7 per cent of crude fibre;

(c) 8 per cent of total ash;

(d) 5.5 per cent of ash insoluble in water; and

(e) 0.4 per cent of ferric oxide.

Regulation 277. Cocoa butter.

(1) Cocoa butter shall be the fat produced from cocoa beans, cocoa nibs or cocoa paste by a mechanical or chemical process. It shall be free from other fats and oils including ermitt oil, and other substance.

(2) Cocoa butter –

(a) shall have –

(i) a saponification value of from 185 to 200 miligrams potassium hydroxide per gram;

(ii) an iodine value of from 32 to 42;

(iii) a melting point of not less than 29^{o}C; and

(iv) a refractive index (40^{o}C) of from 1.456 to 1.459; and

(b) shall not contain more than 1.75 per cent w/w of free fatty acid (as oleic) acid.

(3) Cocoa butter may contain permitted antioxidant.

Regulation 278. Cocoa or cocoa powder or soluble cocoa.

(1) Cocoa or cocoa powder or soluble cocoa shall be the powdered product prepared from cocoa paste. It shall be deprived of a portion of its fat and may be treated with alkali or alkaline salts.

(2) Cocoa or cocoa powder or soluble cocoa –

(a) shall comply in its water – free, fat free and alkali – free content, with subregulation 276(2); and

(b) shall not contain in its water – free and fat – free content, more than –

(i) 10.5 per cent of total alkalinity calculated as potassium carbonate; and

(ii) 12.5 per cent of ash.

(3) Cocoa or cocoa powder or soluble cocoa may contain permitted flavouring substance and permitted food conditioner.

Regulation 279. Chocolate.

(1) Chocolate shall be the product prepared from cocoa paste or cocoa with sugar, with or without milk components, cocoa butter and other food.

(2) Chocolate –

(a) may contain not more than 5 per cent of milk fat or edible vegetable fat other than cocoa butter;

(b) shall contain not less than 14 per cent of cocoa paste on water – free and fat –free basis; and

(c) shall comply, in its water – free, fat – free and alkali – free content, with subregulation 276(2).

(3) Chocolate may contain permitted flavouring substance and permitted food conditioner including –

(a) lecithin in a proportion not exceeding 0.8 per cent;

(b) monoglycerides and diglycerides, in a portion not exceeding 0.5 per cent;

[(b) Am.P.U.(A) 306/2009:26]

(c) polyglycerol polyricinoleate, in a proportion not exceeding 0.5 per cent if the total emulsifier content of the chocolate does not exceed 1.5 per cent; and

[© Am. P.U.(A) 306/2009:26]

(d) beeswax, candelilla wax, shellac or carnauba wax as permitted glazing agent in a proportion not exceeding 500 mg/kg.

[(d) Ins.P.U.(A) 306/2009:26]

(4) Notwithstanding paragraph (2)*(a)*, dark chocolate shall not contain more than 3 per cent milk fat.

(5) Notwithstanding paragraph (2)*(b)*, chocolate for coating biscuits or confectionery or similar products shall contain not less than 12 per cent of cocoa paste on water – free and fat – free basis.

Regulation 280. White chocolate.

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

(2) White chocolate –

(a) may contain not more than 5 per cent of milk fat or edible vegetable fat other than cocoa butter; and

(b) shall comply, in its water – free, fat – free and alkali – free content, with subregulation 276(2).

(3) White chocolate may contain permitted flavouring substance and permitted food conditioner including –

(a) lecithin in a proportion not exceeding 0.8 per cent;

(b) monoglycerides and diglycerides in a proportion not exceeding 0.5 per cent;

[Am. P.U.(A) 306/2009:27]

(c) polyglycerol polyricinoleate, in a proportion not exceeding 0.5 per cent if the total emulsifier content of the chocolate does not exceed 1.5 per cent; and

[Am. P.U.(A) 306/2009:27]

(d) beeswax, candelilla wax, shellac or carnauba wax as permitted glazing agent in a proportion not exceeding 500 mg/kg.

[Ins.P.U.(A) 306/2009:27]

Regulation 281. Milk chocolate.

(1) Milk chocolate shall be the product prepared by mixing cocoa paste or cocoa with sugar, milk solids, cocoa butter, with or without the addition of other food.

(2) Milk chocolate shall contain not less than –

(a) 2 per cent of milk fat;

(b) 10.5 per cent of milk solids on a fat – free basis; and

(c) 3 per cent of cocoa paste on water – free and fat – free basis.

(3) Milk chocolate that is described as "rich full cream milk chocolate" or "dairy milk chocolate" shall contain not less than –

(a) 4.5 per cent of milk fat;

(b) 10.5 per cent of milk solids on a fat – free basis; and

(c) 3 per cent of cocoa paste on water – free and fat – free basis.

(4) Milk chocolate may contain permitted flavouring substance and permitted food conditioner including beeswax, candelilla wax, shellac or carnauba wax as permitted glazing agent in a proportion not exceeding 500 mg/kg.

[(4) Am. P.U.(A) 306/2009:28]

MILK SHAKE

Regulation 282. Milk shake.

(1) Milk shake shall be the pasteurized or sterilized or ultra high temperature milk, to which cream, ice – cream, citric acid, tartaric acid or any other food, has been added immediately before sale.

(2) Milk shake shall contain not less than 3 per cent of milk fat.

(3) *[Repealed by P.U. (A) 90/99].*

(4) Milk shake may contain permitted flavouring substance and permitted food conditioner.

SALT AND SPICE

Regulation 283. Salt.

(1) Salt, other than crude rock salt, shall be crystalline sodium chloride.

(2) On a water – free basis, salt –

(a) shall contain not less than 95 per cent of sodium chloride, food additive excluded;
[Am.P.U.(A) 90/99.]

(b) may contain not more than –

(i) 1.4 per cent of sulphates, calculated as calcium sulphate ($CaSo_4$);
(ii) 0.5 per cent of calcium and magnesium chloride ($CaCI_2$ and $MgCI_2$); and
(iii) 0.1 per cent of substances other than calcium sulphate, insoluble in cold water; and

(c) shall not contain metal contaminant in a proportion greater than that specified in the Fourteenth Schedule.

(3) Salt may contain not more than 10 mg/kg of potassium ferrocyanide, sodium ferrocyanide or ferric ammonium citrate or any combination of these as permitted food conditioner.

(4) Any reference in these Regulations to salt as an ingredient in food shall be deemed to be also a reference to table salt and to iodised table salt.

Regulation 284. Table salt.

(1) Table salt shall be refined salt. It shall contain not less than 97 per cent of sodium chloride on a water-free basis, food additive excluded and shall not lose more than 1 per cent of its weight on drying at 130oC.

[Am. P.U.(A) 90/99.]

(2) Table salt may contain not more than –

(a) 0.5 per cent of sulphates, calculated as calcium sulphate (CaSo4);

(b) a total of 0.25 per cent of calcium and magnesium chlorides (CaCI2 and MgCI2);

(i) 2 per cent of anticaking agent as permitted food conditioner;

(ii) 0.1 per cent of substances, other than calcium sulphate or permitted anticaking agent, that are insoluble in cold water; and

(c) 10 per cent of permitted flavour enhancer.

(3) There shall be written in the label on a packabe containing table salt with permitted flavour enhancer, in uniform lettering of not less than 10 points, the words "table salt with (state the name of the flavour enhancer)". These words shall form the first line of the label and shall be in a position equally prominent with that of any other matter marked on or attached to the package. No other words shall appear in the same line.

[Am. P.U.(A) 162/88, 90/99.

Regulation 285. Iodised table salt or iodised salt.

(1) Iodised table salt or iodised salt shall be table salt or salt to which has been added potassium iodine or iodate, or sodium iodine or iodate.

(1A) Iodised table salt or iodised salt shall contain potassium iodide or iodate, or sodium iodide or iodate equivalent to not less than 20 mg/kg and not more than 40mg/kg of iodine.

[(1A) *Am. PU.(A) 435/2010: s.4*]

(2) *** No person shall manufacture for sale, sell, expose or offer for sale, consign or deliver table salt or salt weighing 20 kg or less unless the table salt or salt is iodised table salt or salt referred to in subregulation (1A) and the table salt or salt shall be labelled with the words "iodised Table Salt" or "Iodised Salt" as the case maybe, on each of its package"; and .

(3) *** The Minister may, by notification in the Gazette, direct that in certain areas as designated by the Director or any authorised officer, no person shall manufacture for sale, sell, expose or offer for sale, consign or deliver table salt or salt weighing more than 20 kg for household use and human consumption unless it is iodised table salt or iodised salt.

*** *Enforce on 30th Sep 2020* [*Sub. (2)&(3) P.U(A) 291/2018) ;Am. P.U.(A) 162/88; P.U.(A) 90/99, P.U.(A) 481/99*.]

Regulation 286. Spice.

(1) Spice shall be the sound leaves, flowers, buds, fruits, seeds, barks or rhizomes of plants, that are suitable for use as condiments for imparting any flavour or aroma to food and from which the oil or other flavouring constituent naturally present has not been removed and includes the food for which a standard is prescribed in regulations 287 to 333. Spice may be dried or ground or both.

(2) Ground spice may contain anticaking agent as permitted food conditioner.

Regulation 287. Aniseed.

(1) Aniseed shall be the dried, ripe fruit of the plant *Pimpinella anisum.*

(2) Aniseed –

(a) shall not contain more than –

(i) 9 per cent of total ash; and

(ii) 1.5 per cent of ash insoluble in dilute hydrochloric acid; and

(b) shall contain not less than 1 per cent v/w of volatile essential oil.

Regulation 287A. Aniseed powder.

Aniseed powder shall be the powder obtained from the clean, dried fruit of *Pimpinella anisum* and shall contain not less than 0.7 per cent v/w of volatile essential oil.

[Ins. P.U.(A) 123/95.]

Regulation 288. Caraway seed.

Caraway seed shall be the dried seed of the plant Carum carvi. It shall contain not less than 3 per cent v/w of volatile essential oil.

Regulation 289. Caraway powder.

(1) Caraway powder shall be the powder obtained from the clean, dried seed of Carum carvi.

(2) Caraway powder –

(a) shall not contain more than –

(i) 10 per cent of water;

(ii) 8 per cent of total ash; and

(iii) 1.5 per cent of ash insoluble in dilute hydrochloric acid; and

(b) shall contain not less than 3 per cent v/w of volatile essential oil.

Regulation 290. Cardamom.

Cardamom shall be the dried, almost ripe fruit of the plant Elettaria cardamomum. It shall contain not less than 3 per cent v/w of volatile essential oil.

Regulation 291. Cardamom seed.

Cardamom seed shall be the dried seed obtained by separating the seed from the capsule of the plant Elettaria cardamomum. It shall contain not less than 3 per cent v/w of volatile essential oil.

Regulation 292. Cardamom powder.

(1) Cardamom powder shall be the powder obtained from the clean, dried seed separated from the capsule of Elettaria cardamomum.

(2) Cardamom powder –

(a) shall not contain more than –

(i) 14 per cent of water;

(ii) 8 per cent of total ash; and
(iii) 3 per cent of ash insoluble in dilute hydrochloric acid; and

(b) shall not contain not less than 3 per cent v/w of volatile essential oil.

Regulation 293. Cardamom amomum.

Cardamom amomum shall be the dried, almost ripe fruit of the plant Amomum subulatum in the form of capsule. It shall contain not less than 1 per cent v/w of volatile essential oil.

Regulation 294. Cardamom amomum seed.

Cardamom amomum seed shall be the dried seed obtained by separating the seed from the capsules of the plant Amomum subulatum. It shall contain not less than 1 per cent v/w of volatile essential oil.

Regulation 295. Cardamom amomum powder.

(1) Cardamom amomum powder shall be the powder obtained from the clean, dried seed separated from the capsules of *Amomum subulatum*.

(2) Cardamom amomum powder –

(a) shall not contain more than –
(i) 14 per cent of water;

(ii) 8 per cent of total ash; and

(iii) 3 per cent of ash insoluble in dilute hydrochloric acid; and

(b) shall contain not less than 1 per cent v/w of volatile essential oil.

Regulation 296. Celery seed.

(1) Celery seed shall be the dried seed of the plant *Apium graveolens*

(2) Celery seed –

(i) shall not contain more than –

(ii) 10 per cent of total ash; and

(ii) 2 per cent of ash insoluble in dilute hydrochloric acid; and

(iii) shall contain not less than 2 per cent v/w of volatile essential oil.

Regulation 297. Chilli.

Chilli shall be the fruit or pod of the plant *Capsicum annum* and *Capsicum frutescens*.

Regulation 298. Chilli powder.

(1) Chilli powder shall be the powder obtained by grinding the clean, dried chilli fruit of *Capsicum annum* or *Capsicum frutescens*.

(2) Chilli powder –

(a) shall not contain more than –

(i) 12 per cent of water;

(ii) 8 per cent of total ash;

(iii) 1.3 per cent of ash insoluble in dilute hydrochloric acid; and

(iv) 30 per cent of crude fibre; and

*(b)*shall contain not less than 12 per cent w/w of non – volatile ether extract.

[Am. P.U.(A) 162/88.]

Regulation 299. Chilli slurry.

(1) Chilli slurry or commonly known as "chilli bo" shall be the slurry obtained by grinding the clean, wholesome, fresh or dried chilli with clean potable water. It shall contain not less than 15 per cent chilli. It may contain salt and vinegar. It shall not contain any other added substance.

(2) Chilli slurry may contain permitted preservative.

Regulation 300. Cinnamon.

Cinnamon shall be the dried piece of the inner bark of the plant *Cinnamomum zeylanicum* or *Cinnamomum cassia*. It shall contain not less than 0.5 per cent v/w of volatile essential oil.

Regulation 301. Cinnamon powder.

(1) Cinnamon powder shall be the powder obtained by grinding the clean, dried, inner bark of *Cinnamomum zeylanicum* or *Cinnamomum cassia*.

(2) Cinnamon powder –

(a) shall not contain more than –––
(i) 12 per cent of water; and

(ii) 8 per cent of total ash; and

(iii) 2 per cent of ash insoluble in dilute hydrochloric acid; and

*(b)*shall contain not less than 0.5 per cent v/w of volatile essential oil.

Regulation 302. Cloves.

Cloves shall be the dried flower bud of the plant *Eugenia aromatica*. It shall contain not less than 15 per cent v/w of volatile essential oil.

Regulation 303. Cloves powder.

(1) Cloves powder shall be the powder obtained by grinding the clean, dried flower bud of *Eugenia aromatica*.

(2) Cloves powder –

(a) shall not contain more than –

(i) 12 per cent of water;

(ii) 7 per cent of total ash; and

(iii) 0.5 per cent of ash insoluble in dilute hydrochloric acid; and

(iv) shall contain not less than 15 per cent v/w of volatile essential oil.

Regulation 304. Coriander.

Coriander shall be the dried, mature fruit of the plant *Coriandrum sativum*. It shall contain not less than 1 per cent v/w of volatile essential oil.

Regulation 305. Coriander powder.

(1) Coriander powder shall be the powder obtained by grinding the clean, dried fruit of *Coriandrum sativum*.

(2) Coriander powder –

(a) shall not contain more than –

(i) 12 per cent of water;

(ii) 7 per cent of total ash; and

(iii) 1.5 per cent of ash insoluble in dilute hydrochloric acid;and

(b) shall contain not less than 0.25 per cent v/w of volatile essential oil.

[Am. P.U.(A) 162/88, 123/95.]

Regulation 306. Cumin.

Cumin shall be dried fruit of the plant *Cuminum cyminum*. It shall contain not less than 1.5 per cent v/w of volatile essential oil.

[Am. P.U.(A) 123/95.]

Regulation 307. Cumin powder.

(1) Cumin powder shall be the powder obtained by grinding the dried fruit of *Cuminum cyminum*.

(2) Cumin powder –

(a) shall not contain more than –

(i) 12 per cent of water;

(ii) 9.5 per cent of total ash; and

(iii) 1.5 per cent of ash insoluble in dilute hydrochloric acid; and

(b) shall contain not less than 1.2 per cent v/w of volatile essential oil.

[Am. P.U.(A) 123/95.

Regulation 308. Cumin black.

Cumin black shall be the dried seed of the plant Nigella sativa. It shall contain not less than 0.5 per cent v/w of volatile essential oil.

Regulation 309. Cumin black powder.

(1) Cumin black powder shall be the powder obtained by grinding the clean, dried seed of Nigella sativa.

(2) Cumin black powder –

*(a)*shall not contain more than –

(i)12 per cent of water;

(ii) 7 per cent of total ash; and

(iii) 1.5 per cent of ash insoluble in dilute hydrochloric acid; and

*(b)*shall contain not less than 0.5 per cent v/w of volatile essential oil.

Regulation 310. Dill seed.

(1) Dill seed shall be the dried fruit of the plant Anethum graveolens.

(2) Dill seed –

(a) shall not contain more than –

(i) 10 per cent of total ash; and

(ii) 3 per cent of ash insoluble in dilute hydrochloric acid; and

(*b)*shall contain not less than 2.5 per cent v/w of volatile essential oil.

Regulation 311. Fennel.

Fennel shall be the dried, ripe fruit of the plant Foeniculum vulgare or Foeniculum officinale. It shall contain not less than 4 per cent v/w of volatile essential oil.

Regulation 312. Fennel powder.

(1) Fennel powder shall be the powder obtained by grinding the clean. Dried, ripe fruits of Foeniculum vulgare.

(2) Fennel powder –

(a) shall not contain more than –

(i)12 per cent of water;

(ii) 9 per cent of total ash; and

(iii) 2 per cent of ash insoluble in dilute hydrochloric acid; and

*(b)*shall contain not less than 4 per cent v/w of volatile essential oil.

Regulation 313. Fenugreek.

Fenugreek shall be the dried, ripe seed of the plant Trigonella foenum – graecum.

Regulation 314. Fenugreek powder.

(1) Fenugreek powder shall be the powder obtained by grinding the dried, ripe seed of Trigonella foenum – graecum.

(2) Fenugreek powder –

(a)shall not contain more than –

(i)10 per cent of water;

(ii) 7 per cent of total ash; and

(iii) 2 per cent of ash insoluble in dilute hydrochloric acid; and

(b)shall contain not less than 30 per cent of cold water soluble extract.

Regulation 315. Ginger.

(1) Ginger shall be the rhizome of the plant Zingiber officinale.

(2) Ginger –

*(a)*shall contain not less than 1 per cent v/w of volatile essential oil; and

(b) shall not contain more than 4 per cent of calcium oxide (if limed).

*(c)*Dry ginger may contain permitted preservative.

Regulation 316. Ginger powder.

(1) Ginger powder shall be the powder obtained by grinding the clean, dried rhizome of Zingiber officinale.

(2) Ginger powder –

*(a)*shall not contain more than –

(i)13 per cent of water;

(ii) 8 per cent of total ash;

(iii) 1 per cent of ash insoluble in dilute hydrochloric acid; and

(iv) 4 per cent of calcium oxide (as CaO); and

(b) shall contain not less than –

(i) 1.7 per cent of water soluble ash;

(ii) 10 per cent of cold water soluble extract;

(iii) 4.5 per cent of water soluble extract (in 90 per cent alcohol); and

(iv) 1 per cent of v/w of volatile essential oil.

Regulation 317. Mace.

Mace shall be the dried coat or arillus of the seed of the plant Myristica fragrans.

Regulation 318. Mace powder.

(1) Mace powder shall be the powder obtained by grinding the dried coat or arillus of the seed of Myristica fragrans.

(2) Mace powder –

(a) shall not contain more than –

(i) 10 per cent of water;

(ii) 3 per cent of total ash;

(iii) 1 per cent of ash insoluble in dilute hydrochloric acid; and

(iv) 10 per cent of crude fibre;

(b) shall contain not less than 7 per cent v/w of volatile essential oils; and

(c) shall contain not less than 20 per cent and not more than 30 per cent of non – volatile ether extract.

Regulation 319. Mustard.

Mustard shall be the dried seeds of various species of the plant Brassica. It shall contain not less than 2.5 per cent v/w of volatile essential oil and shall be free from the seeds of Argemone moxicana.

Regulation 320. Mustard powder.

(1) Mustard powder shall be the powder obtained by the grinding the dried seeds of various species of Brassica.

(2) Mustard powder –

(a) shall not contain more than –

(i) 7 per cent of water;

(ii) 8 per cent of total ash;

(iii) 2 per cent of ash insoluble in dilute hydrochloric acid;

(iv) 8 per cent of crude fibre; and

(v) 15 per cent of starch; and

(b) shall contain not less than –

(i) 0.25 per cent v/w of volatile essential oil; and

[Am. P.U.(A) 90/99.]

(ii) 22 per cent of non – volatile ether extract.

(c) The test for Argemone oil shall be negative.

Regulation 321. Nutmeg.

Nutmeg shall be the dried seed of the plant Myristica fragrans. It shall contain not less than 7 per cent v/w of volatile essential oil.

Regulation 322. Nutmeg powder.

(1) Nutmeg powder shall be the powder obtained by grinding the dried seed of Myristica fragrans.

(2) Nutmeg powder –

(a) shall not contain more than –

(i) 8 per cent of water;

(ii) 5 per cent of total ash;

(iii) 0.5 per cent of ash insoluble in dilute hydrochloric acid; and

(iv) 10 per cent of crude fibre; and

(*b*) shall contain not less than –

(i)7 per cent v/w of volatile essential oil, and

(ii) 25 per cent of non – volatile ether extract.

Regulation 323. Black pepper.

Black pepper shall be the dried mature fruit of the plant Piper nigrum.

Regulation 324. Black pepper powder.

(1) Black pepper powder shall be the powder obtained by grinding the dried, mature fruit of Piper nigrum.

(2) Black pepper powder—

(a) shall not contain more than—

(i) 14 per cent water;

(ii) 8 per cent of total ash;

(iii) 1.2 per cent of ash insoluble in dilute hydrochloric acid; and

(iv) 18 per cent of crude fibre; and

(b) shall contain not less than—

(i) 5.5 per cent of non-volatile ether extract;

(ii) 1.5 per cent v/w of volatile essential oil; and

(iii) 4.0 per cent piperine.

[Subs. P.U.(A) 88/2003]

Regulation 325. White pepper.

White pepper shall be the dried, mature ripe fruit of the plant *Piper nigrum,* from which the outer coating of the fruit has been removed.

Regulation 326. White pepper powder.

(1) White pepper powder shall be the powder obtained by grinding the dried, mature ripe fruit of *Piper nigrum* from which the outer coating of the fruit has been removed.

(2) White pepper powder –

(a) shall not contain more than –

(i) 12.5 per cent of water;

(ii) 3.5 per cent of total ash; and

(iii) 0.3 per cent of ash insoluble in dilute hydrochloric acid.

(iv) 5 per cent of crude fibre; and

(b) shall contain not less than –

(i) 7 per cent of non-volatile ether extract;

(ii) *(repealed by P.U.(A) 162/88);*

(iii) 0.7 per cent v/w of volatile essential oil.

Regulation 327. Mixed pepper powder.

(1) Mixed pepper powder shall be the powder obtained by mixing black pepper powder with the white pepper powder and may contain other food including not more than 10 per cent of permitted flavour enhancer.

[Am. P.U.(A) 88/2003]

(2) Mixed pepper powder—

(a) shall not contain more than 12 per cent moisture; and

(b) shall contain not less than—

(i) 3.0 per cent of non-volatile ether extract;

(ii) 0.5 per cent v/w of volatile essential oil;

(iii) 2.0 per cent of piperine; and

(iv) 50 per cent of pepper powder.

[Subs.P.U.(A) 88/2003]

(2A) There shall be written on the label on a package containing mixed pepper powder a statement of the percentage of pepper powder.

[Ins.P.U.(A) 88/2003]

(3) There shall be written in the label on a package containing mixed pepper powder with permitted flavour enchancer, in uniform lettering of not less than 10 point, the words "mixed pepper powder with (state the name of the flavour enhancer)". These words shall form the first line of the label and shall be in a position equally prominent with that of any other matter marked on or attached to the package. No other words shall appear in the same line.

[Am. P.U.(A) 162/ 88.]

Regulation 328. Pimento.

(1) Pimento shall be the dried, ripe fruit of the plant Pimento officinalis.

(2) Pimento –
(a) shall not contain more than 7 per cent of total ash;and

(b) shall contain not less than 2.4 per cent v/w of volatile essential oil.

Regulation 329. Saffron.

(1) Saffron shall be the dried stigmata or top of style of flower of the plant Crocus sativus.

(2) Saffron –
(a) shall not contain more than –
(i) 8 per cent of total ash;

(ii) 1.5 per cent of ash insoluble in dilute hydrochloric acid; and

(iii) 14 per cent of volatile matter at 103oC ± 1 oC; and
(b) shall contain not less than –
(i) 55 per cent of aqueous extract; and

(ii) 2 per cent of total nitrogen

Regulation 330. Star anise.

Star anise shall be the dried, ripe fruit of the plant Illicium verum. It shall have the characteristic appearance and shall be free from admixture by Illicium anisatum

Regulation 331. Tumeric.

Tumeric shall be the rhizome or root of the plant Curcuma longa or Curcuma domestica. It shall contain not less than 3 per cent v/w of volatile essential oil.

[Am. P.U.(A) 123/95.]

Regulation 332. Tumeric powder.

(1) Tumeric powder shall be the powder obtained by grinding the dried rhizome or root of Curcuma longa or Curcuma domestica.

(2) Tumeric powder –
(a) shall not contain more than –
(i) 13 per cent of water;

(ii) 9 per cent of total ash;

(iii) 1.5 per cent of ash insoluble in dilute hydrochloric acid; and

(iv) 60 per cent of total starch; and
(b) shall contain not less than 2 per cent v/w of volatile essential oil.

[Am. P.U.(A) 123/95.]

Regulation 332A. Blended turmeric powder.

(1) Blended turmeric powder shall be the powder obtained by grinding the dried rhizome or root of Curcuma longa or Curcuma domestica with the addition of rice flour.

(2) Blended turmeric powder shall contain not less than 50 per cent of turmeric.

(3) Blended turmeric powder—

(a) shall contain not more than—

(i) 13 per cent of water;

(ii) 9 per cent of total ash;

(iii) 1.5 per cent of ash insoluble in dilute hydrochloric acid; and

(iv) 60 per cent of total starch; and

(b) shall contain not less than 1.5 per cent v/w of volatile oil.

(4) There shall be written on the label on package containing blended turmeric powder—

(a) in larger letters than those of any other words on the label, the words "blended turmeric powder"or " mixed turmeric powder"; and

[(4a) Am. P.U.(A) 306/2009:29]

(b) a statement of the percentage of turmeric powder.

*(c)*The word "pure" or any word or words having the same or a similar effect shall not be used in the label on a package containing blended turmeric powder.

[Ins. P.U.(A) 88/2003]

Regulation 333. Mixed spice.

(1) Mixed spice shall be the mixture of two or more types of spices, whether whole or ground and includes curry powder and curry paste. It shall contain not less than 0.5 per cent v/w of volatile essential oil.

(2) Curry paste may contain permitted preservative.

Regulation 333A. Curry powder.

(1) Curry powder shall be a mixture of ground spice and other food.

(2) Curry powder shall contain not less than 85 per cent of spices and not less than 0.25 per cent v/w volatile essential oil.

[Ins. P.U.(A) 123/95]

VINEGAR, SAUCE, CHUTNEY AND PICKLE

Regulation 334. Vinegar.

(1) Vinegar shall be a liquid product prepared from the alcoholic fermentation and subsequent acetous fermentation of any suitable food.

(2) Vinegar –

(a) shall contain not less than 4 per cent v/w of acetic acid; and

(b) shall not contain any mineral acid.

(c) Vinegar may contain permitted preservative, caramel as a colouring substance and spices as permitted flavouring substance.

[Am. P.U.(A) 162/88.

Regulation 335. Distilled vinegar.

(1) Distilled vinegar shall be the product prepared by the distillation of vinegar as specified in regulation 334.

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

Regulation 336. Blended vinegar.

(1) Blended vinegar shall be the product obtained by mixing vinegar with distilled vinegar.

(2) Blended vinegar –
(a) shall contain not less than –
(i) 50 per cent v/v of vinegar; and

(ii) 4 per cent w/v of acetic acid; and
(b) shall not contain any artificial vinegar.

(3) Blended vinegar may contain permitted preservative, caramel as a colouring substance and spice as permitted flavouring substance.

(4) No package of blended vinegar shall be labelled with the word "vinegar" unless the word is conjoined in uniform lettering with the word "blended".

[Am. P.U.(A) 162/88.]

Regulation 337. Artificial vinegar or synthetic vinegar.

(1) Artificial vinegar or synthetic vinegar shall be a mixture of food grade acetic acid and potable water.

(2) Artificial vinegar or synthetic vinegar –
(a) shall contain not less than 4 percent w/v and not more than 12.5 per cent w/v of acetic acid; and

(b) shall not contain mineral acid or any other substance;

(3) Artificial vinegar or syhthetic vinegar may contain permitted preservative, caramel as a colouring substance and spices as permitted flavouring substance.

(4) No package containing artificial vinegar or synthetic vinegar shall be labelled with the word "vinegar" unless the word is conjoined in uniform lettering with the word "artificial" or "synthetic".

[Am. P.U.(A) 162/88.]

Regulation 338. Particular labelling requirement of vinegar.

(1) There shall be written in the label on a package containing vinegar, distilled vinegar or blended vinegar the name or names of the source from which it is derived.

(2) Where the description of any vinegar or distilled vinegar indicates or suggest that it is from one particular source, it shall have been derived solely from that source.

(3) Every package containing vinegar, distilled vinegar or blended vinegar shall not include a pictorial representation or design in the label depicting the substance from which the vinegar may be prepared unless at least 60 per cent of the vinegar contain therein has been prepared from the substance represented.

(4) The word "vinegar" shall not be conjoined with any other word unless otherwise provided in these Regulations.

Regulation 339. Sauce.

(1) Sauce shall be a liquid or semi – liquid savoury preparation of food with or without spices and intended to be eaten with food as a relish and includes the food for which a standard is prescribed in regulations 340 to 345.

[(1) Am. P.U.(A) 306/2009:30]

(2) For the purposes of these Regulations, sauce also includes fish sauce, budu and cincalok as specified in regulations 164, 165 and 166 respectively.

Regulation 340. Soya sauce or soya bean sauce or kicap.

(1) Soya sauce or soya bean sauce or commonly known as "kicap" shall be clear, salty, brown liquid prepared from the fermentation of the bean of the plant Glycine max and cereal or flour.

(2) Soya sauce, soya bean sauce or kicap –

*(a)*may contain sugar, glucose syrup or molasses or a combination of these; and

(b) shall contain not less than –

(i) 0.6 per cent w/v of total – nitrogen; and

(ii) 7 per cent salt. [Sub. P.U(A)169 /2019]

(2A) Soya sauce, soya bean sauce or kicap shall be commercially sterile with water activity (a_w) lower than 0.85 at a temperature of 25°C or pH less than 4.5. [Ins. P.U(A)169 /2019]

(3) Soya sauce, soya bean sauce or kicap may contain permitted preservative, caramel as a colouring substance and permitted flavour enhancer.

[Am. P.U.(A) 162/88.]

Regulation 341. Hydrolysed vegetable protein sauce or hydrolysed plant protein sauce.

(1) Hydrolysed vegetable protein sauce or hydrolysed plant protein sauce shall be sauce where the protein is derived from hydrolysed vegetable protein or hydrolysed plant protein, as the case may be.

(1A) Hydrolysed vegetable protein sauce or hydrolysed plant protein sauce shall contain not less than –

(a) 2.5 per cent w/v of total nitrogen; and

(b) 10 per cent of salt.

(2) Hydrolysed vegetable protein sauce or hydrolysed plant protein sauce may contain permitted preservative, caramel as a colouring substance, permitted flavour enhancer and permitted food conditioner.

(3) There shall be written in the label on a package containing hydrolysed vegetable protein sauce or hydrolysed plant protein sauce the words "hydrolysed vegetable protein sauce" or "HVP sauce" or "hydrolysed plant protein sauce" or "HPP sauce", as the case may be.

(4) The word "soya sauce" or "fermentation" or other words of similar meaning shall not appear in the label on a package containing hydrolysed vegetable protein sauce or hydrolysed plant protein sauce.

[Am. P.U.(A) 162/88.]

Regulation 341A. Blended hydrolysed vegetable protein sauce or blended hydrolysed plant protein sauce.

(1) Blended hydrolysed vegetable protein sauce or blended hydrolysed plant protein sauce shall be the product obtained by blending hydrolysed vegetable protein sauce or hydrolysed plant protein sauce , as the case may be with the clear liquid prepared from the fermentation of the bean of the plant Glycine max and cereal or flour.

(2) Blended hydrolysed vegetable protein sauce or blended hydrolysed plant protein sauce shall contain not less than –

(a) 0.3 per cent w/v of total nitrogen ; and

(b) 10 per cent of salt.

(3) Blended hydrolysed vegetable protein sauce or blended hydrolysed plant protein sauce may contain permitted preservative, caramel as a colouring substance, permitted flavour enhancer and permitted food conditioner.

(4) There shall be written in the label on a package containing blended hydrolysed vegetable protein sauce or blended hydrolysed plant protein sauce in uniform lettering the words " blended hydrolysed vegetable protein sauce" or blended "HVP sauce ", or " blended hydrolysed plant protein sauce " or " blended HPP sauce", as the case may be.

(5) No package of blended hydrolysed vegetable protein sauce or blended hydrolysed plant protein sauce shall be labelled with the words " hydrolysed vegetable protein sauce" or " HVP sauce " or " hydrolysed plant protein sauce " or " HPP sauce", unless the words are conjoined in uniform lettering with the words "blended "

(6) The word "soya sauce" or "fermentation" or other words of similar meaning shall not appear in the label on a package containing blended hydrolysed vegetable protein sauce or blended hydrolysed plant protein sauce.

[Ins P.U.(A) 162/88]

Regulation 342. Chilli sauce.

(1) Chilli sauce shall be sauce prepared from sound, ripe chillies as specified in regulation 297 or chilli powder, with salt, sugar, vinegar, with or without other food. It shall contain not less than the equivalent of 5 per cent w/w of chillies.

(2) Chilli sauce shall contain not less than –

*(a)*25 per cent of total soluble solids; and

(b) 0.8 per cent total acidity expressed as acetic acid.

(3) Chilli sauce may contain permitted preservative, permitted colouring substance, permitted flavouring substance and permitted food conditioner.

(4) Chilli sauce shall show no sign of fermentation when incubated at 37oC for 15 days. The Howard Mould Count shall not exceed 50 per cent of the total field examined.

[Am. P.U.(A) 162/88.]

Regulation 343. Tomato sauce or tomato ketchup or tomato catsup.

(1) Tomato sauce or tomato ketchup or tomato catsup shall be sauce prepared from tomato puree or tomato paste or tomato solids derived from sound, ripe tomatoes with salt, sugar and vinegar, with

or without other food.

(2) Tomato sauce or tomato ketchup or tomato catsup shall contain not less than –

*(a)*25 per cent of total soluble solids;

(b) 4 per cent of tomato soluble solids; and

(c) 0.8 per cent total acidity expressed as acetic acid.

(3) Tomato sauce or tomato ketchup or tomato catsup may contain permitted preservative, permitted colouring substance, permitted flavouring substance and permitted food conditioner.

(4) Tomato sauce or tomato ketchup or tomato catsup shall show no sign of fermentation when incubated at 37°C for 15 days. The Howard Mould Count shall not exceed 50 per cent of the total field examined.

Regulation 344. Salad dressing.

(1) Salad dressing shall be a mixture of edible vegetable oil or milk fat with vinegar or citrus fruit juice or both, with or without other food. It includes tartar sauce.

(2) Salad dressing may contain permitted preservative, permitted flavoured substance, calcium disodium ethylenediamine tetra-acetate not exceeding 75 mg/kg and other permitted food conditioner.

[Am. P.U.(A) 162/88.]

Regulation 345. Mayonnaise.

(1) Mayonnaise shall be a mixture of edible vegetable oil, liquid egg or liquid egg yolk with vinegar or citrus fruit juice or both, with or without other food. It shall contain not less than 65 per cent of edible vegetable oil.

(2) Mayonnaise may contain permitted preservative, permitted flavouring substance and, calcium disodium ethylenediamine tetra-acetate not exceeding 75 mg/kg and other permitted food conditioner.

[Am. P.U.(A) 162/88.]

Regulation 346. Chutney.

(1) Chutney shall be a preparation made from clean, sound fruit or clean, sound vegetable, or a combination of these with spice, salt, sugar, onion, garlic and vinegar with or without nuts. It shall contain not less than 50 per cent of fruit or vegetable or both.

(2) Chutney may contain caramel as a colouring substance and permitted food conditioner.

(3) There shall be written in the label on a package containing chutney the word “chutney” and this word may be preceded in uniform lettering with the name of the fruit or vegetable, provided that the fruit or vegetable so named is present in the chutney in a proportion of not less than 50 per cent of the total fruit or vegetable so present.

Regulation 347. Pickle.

(1) Pickle shall be the clean, sound vegetable or clean, sound fruit or a combination of these, preserved in salt, vinegar, citric acid, fumaric acid, lactic acid, malic acid, tartaric acid or any combination of these, with or without nut, sugar and spice. It may be dried.

(2) Pickle may contain permitted preservative, permitted colouring substance, permitted flavouring substance and permitted food conditioner.

(3) There shall be written in the label on a package containing pickle the word "pickle" and this word may be preceded in uniform lettering with the name of the fruit or vegetable, provided that the fruit or vegetable so named is present in the pickle in a proportion of not less than 50 per cent of the total fruit or vegetable so present.

SOFT DRINK

Regulation 348. General standard for soft drink.

Soft drink shall be a beverage intended for use as a drink for human consumption either with or without dilution and includes the food for which a standard is prescribed in regulations 349 to 359 but does not include milk and milk shake, vegetable juice, fruit juice, tea, coffee, chicory, cocoa and their related products as specified in these Regulations. It shall not contain any added alcohol.

[Am. P.U.(A) 162/88.]

Regulation 349. Syrup.

Syrup shall be the liquid preparation composed of potable water and not less than 35 per cent of sugar, glucose or high fructose glucose syrup or a combination of these and includes the food specified in regulations 350 and 351 but shall not include the food specified in regulations 123, 125 and 129.

[Am. P.U.(A) 162/88.]

Regulation 350. Fruit syrup, fruit cordial or fruit squash.

(1) Fruit syrup, fruit cordial or fruit squash shall be the soft drink composed of syrup and the juice, with or without other edible portions, of one or more types of fruit. It shall contain not less than 25 per cent w/v of the juice and other portions of one or more types of fruit.

(2) Fruit syrup, fruit cordial or fruit squash may contain permitted preservative, permitted colouring substance, permitted flavouring substance and permitted food conditioner.

(3) For the purposes of subregulation (2), the permitted flavouring substance that may be added to fruit syrup, fruit cordial or fruit squash shall be –

*(a)*natural flavouring substance; and

(b) nature-identical flavouring substance.

(4) On reconstitution of fruit syrup, fruit cordial or fruit squash to the ready – to – drink product based on the recommended dilution ratio the resulting drink shall comply with the standard for fruit drink prescribed in regulation 353.

(5) There shall be written in the label on a package containing fruit syrup, fruit cordial or fruit squash –

*(a)*the words "fruit syrup" or "fruit cordial" or "fruit squash", as the case may be;

(b) where the product is composed of the juice and other edible portions of only one type of fruit, the name of the fruit from which it has been prepared;

(c) where the product is composed of the juice and other edible portions of more than one type of fruit, the words "mixed fruit syrup" or "mixed fruit cordial" or "mixed fruit squash", as the case may be; and

[Am. P.U.(A) 183/86.]

(d) the recommended dilution ratio expressed in terms of number of parts of water that must be mixed with one part of syrup, cordial or squash.

[Am. P.U.(A) 162/88.]

Regulation 351. Flavoured syrup or flavoured cordial.

(1) Flavoured syrup or flavoured cordial shall be the soft drink composed of syrup and permitted flavouring substance with or without edible portions or extracts of one or more types of fruit or other plant substance. It may contain caffeine – containing plant extract as permitted flavouring substance in a proportion not exceeding 1,000 mg/kg.

(2) Flavoured syrup or flavoured cordial may contain permitted preservative, permitted colouring substance and permitted food conditioner.

(3) There shall be written in the label on a package containing flavoured syrup or flavoured cordial the recommended dilution ratio expressed in terms of number of part of water that must be mixed with one part of syrup or cordial.

[Am. P.U.(A) 162/88.

Regulation 352. Fruit juice drink.

(1) Fruit juice drink shall be the soft drink composed of potable water, unfermented fruit juice or an unfermented mixture of the juice and other edible portions of one or more types of fruits, with or without sugar, glucose or high fructose glucose syrup and shall contain not less than 35 per cent w/v of fruit juice. It may contain carbon dioxide.

[Am. P.U.(A) 183/86.]

(2) Fruit juice drink may contain permitted preservative, permitted colouring substance, permitted flavouring substance and permitted food conditioner.

(3) For the purposes of subregulation (2), the permitted flavouring substance that may be added to fruit juice drink shall be –

*(a)*natural flavouring substance; and

(b) natural-identical flavouring substance.

(4) There shall be written in the label on a package containing fruit juice drink –

*(a)*where the product is composed of the juice and other edible portions of only one type of fruit, the name of the fruit from which it has been prepared; and

(b) where the product is composed of the juice and other edible portion of more than one type of fruit, the words “mixed fruit juice drink”.

[Am. P.U.(A) 183/86, 162/88.]

Regulation 353. Fruit drink.

(1) Fruit drink shall be the soft drink containing not less than 5 per cent w/v of fruit juice

(1A) Fruit juice may contain permitted preservative, permitted colouring substance, permitted flavouring substance and permitted food conditioner.

(1B) For the purpose of subregulation (1A), the permitted flavouring substance that may be added to fruit drink shall be –

*(a)*natural flavouring substance; and

(b) nature-identical flavouring substance.

(2)There shall be written in the label on a package containing fruit drink –

*(a)*where the product is composed of the juice and other edible portions of only one type of fruit, the name of the fruit from which it has been prepared; and

*(b)*where the product is composed of the juice and other edible portions or more than one type of fruit, the words "mixed fruit drink".

[Am. P.U.(A) 183/86, 162/88.

Regulation 354. Flavoured drink.

(1) Flavoured drink shall be the soft drink composed of potable water and permitted flavouring substance, with or without sugar, glucose, high fructose glucose syrup or edible portions or extracts of fruit or other plant substance. It may contain carbon dioxide.

(2) Flavoured drink may contain permitted preservative, permitted colouring substance and permitted food conditioner including ester gum not exceeding 150 mg/l and b-cyclodextrin not exceeding 500mg/l.

[Subs. P.U.(A) 160/2004.]

(3) Flavoured drink may contain caffeine – containing plant extract as permitted flavouring substance in a proportion not exceeding 200 mg/litre.

[Am. P.U.(A) 183/86, 162/88].

(2) Flavoured drink may contain permitted preservative, permitted colouring substance and permitted food conditioner.

Regulation 355. Soft drink base or soft drink premix.

(1) Soft drink base or soft drink premix shall be a preparation in liquid form or solid form that, when diluted and made up in accordance with the directions stated in the label will produce fruit juice drink, fruit drink or flavoured drink, as the case may be, complying with the standard prescribed in regulations 352, 353 and 354 respectively.

(2) Soft drink base or soft drink premix may contain permitted colouring substance, permitted flavouring substance and permitted food conditioner.

(3) There shall be written in the label on a package containing soft drink base or soft drink premix –

(a) the words "fruit juice drink base" or "fruit drink base" or "flavoured drink base" or "fruit juice drink premix" or "fruit drink premix" or "Flavoured drink premix", as the case may be; and

(b) a statement giving directions for the preparation of a fruit juice drink or fruit drink or flavoured drink, as the case may be.

[Am. P.U.(A) 162/88.]

Regulation 356. Botanical beverage mix.

(1) Botanical beverage mix shall be a preparation made from the edible portions or extract of plants or herbs, with or without sweetening substance and other food, and includes herbal beverage mix.

(2) Botanical beverage mix may contain permitted preservative, permitted colouring substance, permitted natural flavouring substance and permitted food conditioner.

(3) When botanical beverage mix is in ready-to-drink form, it shall be construed to be a botanical beverage.

(4) For the purposes of subregulation (3), botanical beverage shall include herbal tea derived from the planet *Mesona chinensis*, chrysanthemum tea derived from the plant *Chrysanthemum*

morifolium, and herbal beverage.

(5) There shall be written in the label on a package containing botanical beverage mix the words "botanical beverage mix" or "herbal beverage mix" immediately followed by the name of the botanical source or herbal source, of that mix beverage.

(6) There shall be written in the label on a package containing botanical beverage the words "botanical beverage" or "herbal beverage" immediately followed by the name of the botanical source or the herbal source, of that beverage.

[Sub. P.U.(A) 90/99.

Regulation 357. Soya bean milk.

(1) Soya bean milk shall be the soft drink made by extraction from sound bean of the plant Glycine max or from soy flour, soy concentrate or soy isolate of the said bean or a combination of these. It may contain salt, sugar and harmless plant substances. It shall contain not less than 2 per cent w/v of protein.

[(1) Am. P.U.(A) 306/2009:31]

(2) Soya bean milk may contain permitted food conditioner, permitted flavouring substance and permitted preservative.

[Am. P.U.(A) 162/88.]

Regulation 358. Soya bean drink.

(1) Soya bean drink shall be the soft drink made by extraction from sound bean of the plant Glycine max or from soy flour, soy concentrate or soy isolate of the said bean or a combination of these. It may contain salt, sugar, and harmless plant substances. It shall contain not less than 1.5 per cent w/v of protein.

[(1) Am. P.U.(A) 306/2009:32]

(2) Soya bean drink may contain permitted preservative, permitted flavouring substance and permitted food conditioner.

[Am. P.U.(A) 162/88.]

Regulation 359. [Repealed].

[Repealed by P.U.(A) 162/88].

Regulation 360. Particular labelling requirement of soft drink.

(1) For the purposes of these Regulations, the word "beer", "lager", "champagne" or "Wine" or other words suggesting that the product is an alcoholic beverage shall not appear on the label of any soft drink other than ginger beer, ginger ale and root beer.

(2) In the case of soft drink in bottles with applied ceramic labelling, the requirements of regulation 11 and 14 may be printed in a reduced size of not smaller than 2 point lettering on the cap or crown of such bottle.

(3) There shall be written in the label on a package containing flavoured syrup or flavoured cordial or flavoured drink the words "flavoured syrup" or "flavoured cordial" or "flavoured drink" or the name of such flavour in uniform lettering of not less than 10 point conjoined with the words "flavoured syrup" or "flavoured cordial" or "flavoured drink", as the case may be.

(4) The label on a package of a flavoured syrup or flavoured drink shall not include –

*(a)*any expression, pictorial representation or design that suggests or implies that the syrup or drink consists wholly or partly fruit juice; or

(b) a pictorial representation or design of a plant or part of a plant or a floral design that suggests or implies the presence of a plant in the syrup or drink.

(5) There shall be written in the label on a package containing flavoured syrup or flavoured drink to which caffeine has been added a statement as to the presence of caffeine in that beverage.

(6) Flavoured syrup and flavoured drink to which a permitted fruit flavouring substance has been added shall be labelled in uniform lettering of not less than 10 point with the name of such fruit or fruits, immediately followed by the word "flavour" or "flavoured".

(7) Where fruit juice drink, fruit drink or flavoured drink is carbonated, there shall be written in the label on a package containing such drink –

*(a)*the words "carbonated fruit juice drink" or "carbonated fruit drink" or "carbonated flavoured drink" as the case may be; or

(b) the words "carbonated (state the name of the fruit) juice drink " or "carbonated (state the name of the fruit) drink" or "carbonated (state the name of the flavour) flavoured drink", as the case may be.

(8) Where flavoured drink or botanical beverage contains quinine in a proportion exceeding 40 mg/litre –

*(a)*the proportion of quinine added in mg/litre shall be stated on the label; and

(b) such product may be labelled as "tonic water".

[Am. P.U.(A) 162/88, 131/02.]

NATURAL MINERAL WATER

Regulation 360A. Natural mineral water.

(1) Natural mineral water shall be ground water which is obtained for human consumption from subterranean water-bearing strata through a spring, well, bore or other exit, with or without the addition of carbon dioxide.

(2) No person shall take any natural mineral water from any source for the purpose of trade or business unless a licence as set out in the Twenty –seven Schedule has been granted by the director.

(3) An application for a licence under subregulation (2) shall be made to the Director in such form and manner and be accompanied with such information and particulars, as the Director may specify, together with a processing fee of one hundred and thirty ringgit which is not refundable.

(3A) In approving any application under subregulation (2) the Director may impose any conditions as he think fit relating to the source, extraction and collection, preparation, processing and packaging of natural mineral water and the subsequent monitoring thereof.

(3B) The Director may at any time and without assigning any reason suspend or revoke any licence granted or may amend any conditions to which such licence is subject.

(3C) The fee for a licence issued under subregulation (2) shall be six thousand ringgit.

*(a)*natural mineral water shall be –

*(b)*obtained directly from the point of natural emergence or artificial abstraction of the water and collected under conditions which guarantee its orginal bacteriological purity; and

(c) packaged as close as may be practicable to the point of emergence of the source in accordance with good hygienic practice.

(5) No person shall transport any natural mineral water in bulk for the purpose or processing or packaging.

(6) Natural mineral water may only be subjected to one or more of the following treatments:

*(a)*separation from unstable constituents by decantation or filtration or by both decantation and filtration;

(b) chlorination followed by dechlorination;

(c) aeration;

(d) deaeration;

*(e)*carbonation;

(f) decarbonation;

(g) ultraviolet sterilization;

(h) ozone treatment;

(i) pasteurization;

Provided that the treatment specified in this subregulation may only be carried out if the mineral content of the water is not modified in its essential constituents.

(7) Natural mineral water in its packaged state shall comply with the standard as prescribed in the Twenty-sixth Schedule.

(8) Natural mineral water shall not contain any of the following contaminants:

*(a)*phenolic compounds;

(b) surface active agents;

(c) pesticides and polychlorinated biphenyls;

(d) mineral oil;

*(e)*polynuclear aromatic hydrocarbons.

(9) No natural mineral water shall be fortified or enriched.

(10) Natural mineral water shall be packed in hermetically sealed containers which are suitable for preventing the possible adulteration or contamination of the water.

(11) There shall be written in the label on a package containing natural mineral water –

(a) the words " natural mineral water " or, where the product contains added carbon dioxide, the words " carbonated natural mineral water " in uniform lettering of not less than 12 point ;

[Am.P.U.(A) 384/00];

(b) the amount of total dissolved solids present in mg/l;

(c) the name of the mineral contents present and the amount in mg/l in which each is present;

(d) the pH value of the natural mineral water; and

(e) the location of the source and the nature of the source.

[Ins.P.U.(A) 190/91; 110/93;123/95];

PACKAGED DRINKING WATER

Regulation 360B. Packaged drinking water.

(1) Packaged drinking water shall be potable water or treated potable water, other than natural mineral water, that is hermetically sealed in bottles or other packages and is intended for human consumption.

(1A) No person shall take any drinking water from any source for the purpose of trade or business unless a licence as set out in the Twenty-eighth Schedule has been granted by the Director.

(1B) An application for a licence under subregulation (1A) shall be made to the Director in such form and manner and be accompanied with such information and particulars as the Director may specify, together with a processing fee of one hundred and thirty ringgit which is not refundable.

(1C) In approving an application under subregulation (1A) , the Director may impose such conditions as he thinks fit relating to the source, collection, preparation, processing and packaging of drinking water and the subsequent monitoring thereof.

(1D) A person who has been issued with a licence under subregulation (1A) and who contravenes any of the terms and conditions imposed by the Director may have his licence suspended or revoked, and the Director may amend at any time the conditions to which the licence is subject.

(1E) The fee for a licence granted under subregulation (1A) shall be six thousand ringgit.

[Ins.P.U.(A) 384/00];

(2) Packaged drinking water may contain added chlorides, bicarbonates and sulphur salts of calcium, magnesium, potassium and sodium, and carbon dioxide.

(3) Packaged drinking water shall comply with the standard as prescribed in the the Twenty – fifth Schedule.

(4) There shall be written in the label on a package containing drinking water –

*(a)*the words " drinking water " or, where the product contains added carbon dioxide, the words " carbonated drinking water " in uniform lettering of not less than 12 point ;

[Am.P.U.(A) 384/00];

(b) where the product contains added chlorides, bicarbonates and sulphur salts of calcium, magnesium, potassium or sodium, the name of the mineral constituent present and the amount in mg/l in which each is present; and

(c) the nature of its source. [Ins.P.U.(A) 384/00]

Regulation 360C. Vended Water.

(1) For the purpose of this regulation—

"water-vending machine" means any self-service machine that upon insertion of a coin, token or by any other means automatically dispenses unit volume of water for drinking or other purposes

involving a likelihood of the water being consumed by human; and

"machine-vended water" means any water that is dispensed by a water-vending machine, which is not placed by a bottler in sealed containers for human consumption.

(2) Prior to vending, the machine-vended water shall goes through the process of—

(a) filtration;

(b) one or more of the following treatments:

(i) Reverse osmosis;

(ii) Distillation;

(iii) Ionization; or

(iv) Any equivalent process; and

(c) disinfection.

(3) Machine-vended water shall comply with the standards as prescribed in the Twenty-Fifth Schedule.

(4) No person shall operate a water-vending machine for the purpose of trade or business unless a licence as set out in the Thirtieth Schedule has been granted by the Director.

(5) An application for a licence under subregulation (4) shall be made to the Director in such form and manner and be accompanied with such information and particulars as the Director may specify, together with a processing fee of one hundred and thirty ringgit which is not refundable.

(6) In approving an application under subregulation (4), the Director may impose such conditions as he thinks fit relating to the processing of the water and the subsequent monitoring thereof.

(7) The licence to operate a water-vending machine shall be valid for a period of two years from the date of issuance and may be renewed by the Director upon application made by the licensee together with the renewal fee of one hundred and fifty ringgit.

(8) A person who has been issued with a licence under subregulation (4) and who contravenes any of the terms and condition imposed by the Director may have his licence suspended or revoked, and the Director may amend at any time the conditions to which the licence is subject.

(9) The fee for a licence granted under subregulation (4) shall be one hundred and fifty ringgit.

[Ins. P.U.(A) 313/2012]

***Regulation 360D. Isotonic electrolyte drink –**

(1) Isotonic electrolyte drink is a beverage that is formulated and expressed as suitable for the rapid replacement of fluid, carbohydrates, electrolytes and minerals.

(2) Isotonic electrolyte drink shall meet an osmolarity of 250 to 340 miliosmol/L.

(3) Isotonic electrolyte drink shall contains –

(a) not less than 230 mg/L or 10 mmol/L and not more than 920 mg/L or 40mmol/L of sodium; and

(b) not less than 30 g/L and not more than 100g/L in total of the glucose, fructose, sucrose, dextrose or maltodextrin but the fructose not more than 50g/L.

(4) Isotonic electrolyte drink may contains carbon dioxide and permitted flavouring substance.

(5) There shall be written on the label of a package of isotonic electrolyte drink –

(a) the osmolarity of the isotonic electrolyte drink as measured in miliosmol/L; and

(b) the amount of sodium in mg per 100 ml or per package if the package contains only a single portion and per serving as quantified on the label in the nutrition information panel.

(6) There shall be written in the principal display panel in the label of a package of isotonic electrolyte drink –

(a) The words **"** ISOTONIC ELECTROLYTE DRINK" or the words " CARBONATED ISOTONIC ELECTROLYTE DRINK" if the isotonic electrolyte drink is carbonated and the size of the lettering shall not be less than 12 point lettering; and

(b) the words "to replace electrolyte lost resulting from sweating after active physical activity" and the size of the lettering shall not be less than 10 point lettering.

**Enforce on 30th January 2021 [Ins. P.U.(A) 104/2019]*

***Regulation 360E. Isotonic electrolyte drink base**

(1) Isotonic electrolyte drink base is a preparation in solid or liquid form when diluted and made in accordance with the directions stated on the label will produce an isotonic electrolyte drink that shall comply with the standard for isotonic electrolyte drink prescribed in subregulations 360D(1), (2), (3) and (4).

(2) There shall be written on the label of a package of an isotonic electrolyte drink base—

(a) The statement giving directions for the preparations of an isotonic electrolyte drink:

(b) The osmolarity of the product as ready for consumption as measured in milliosmol/L; and

(c) The amount of sodium of the product as ready for consumption expressed in mg per 100 ml or per package if the package contains only a single portion and per serving as quantified on the label in the nutrition information panel.

(3) There shall be written in the principal display panel on the label of a package of isotonic electrolyte drink base –

(a) The words " ISOTONIC ELECTROLYTE DRINK BASE" or the words " CARBONATED ISOTONIC ELECTROLYTE DRINK BASE" if the isotonic electrolyte drink base is carbonated and the size of the lettering shall not be less than 12 point lettering; and

(b) the words "to replace electrolyte lost resulting from sweating after active physical activity" and the size of the lettering shall not be less than 10 point lettering.

**Enforce on 30th January 2021 [Ins. P.U.(A) 104/2019]*

ALCOHOLIC BEVERAGE

Regulation 361. General standard for alcoholic beverage.

(1) Alcoholic beverage shall be a liquor containing more than 2 per cent v/v of alcohol and includes the food for which a standard is prescribed in regulations 362 to 384, 386 and 386A but does

not include denatured spirit or any liquor or any preparation containing more than 2 per cent v/v of alcohol for which medicinal properties are claimed. [*Sub. P.U. (A) 145/2016*]

(2) Notwithstanding paragraph 10(b), there shall be written in the principal display panel in the label of package containing alcoholic beverage, in capital bold-faced lettering of a non-serif character not less than 12 point size lettering, the words "ARAK MENGANDUNGI - % ALKOHOL ; "
[*Subs. P.U.(A) 90/99*.]

(2A) There shall also be written in the label on a package of a non-serif character not less than 12 point size lettering, the words "MEMINUM ARAK BOLEH MEMBAHAYAKAN KESIHATAN".
[*(2A) Ins. P.U.A) 145/2016*]

(3) Alcoholic beverage shall be packed in glass bottles, aluminium cans, plastic bottles or porcelain bottles.

(4) A person shall not sell any alcoholic beverage to any person under the age of twenty-one years. [*Sub. P.U. (A) 145/2016*]

(5) A person shall not display for sale an alcoholic beverage together with other food.

(5) Any alcoholic beverage which is displayed for sale in any retail outlet or sales counter shall be displayed in a separate display cabinet or shelf used for food.

(5A) Any person who sells alcoholic beverage shall –

(a) place a notice in capital bold-faced black lettering of a non-serif character, not less than 48 point size lettering in a red background containing the words "MEMINUM ARAK BOLEH MEMBAHAYAKAN KESIHATAN" as specified in the Twentieth B Schedule in front of the location where the alcoholic beverage is offered for sale; and

(b) display conspicuously a sign on the prohibition of sale of alcoholic beverages to any person under the age of twenty one years as specified in the Twentieth C Schedule at the counter where the alcoholic beverage is offered for sale.
[*(5A) Ins. P.U. (A) 145/2016*]

(6) Alcoholic beverage for which a standard has not been otherwise expressly prescribed by these Regulations shall not be categorized under regulation 395 as food not elsewhere standardized and shall be prohibited for sale.

(7) For the purposes of this regulation, "display cabinet" means any compartment, enclosure or container with or without refrigeration.

(8) Any person who fails to comply with subregulations (2), (2A), (3), (4), (5) and (5A) commits an offence and shall, on conviction, be liable to a fine not exceeding ten thousand ringgit or imprisonment for a term not exceeding two years.
[*(7)(8) Ins. P.U. (A) 145/2016*]

Regulation 362. Wine.

(1) Wine shall be the product of the partial or complete alcoholic fermentation of grape juice or grape juice and other portions of grapes or the reconstituted product of concentrated grape fruit juice and potable water or a combination of these. It shall contain not less than 7 per cent v/v and not more than 15 per cent v/v of alcohol.

(2) Wine may contain –

(a) urea and yeast;

(b) fructose, glucose, glucose syrup, sugar;

(c) carbon dioxide, nitrogen, oxygen;

(d) volatile acidity calculated as acetic acid, not including preservative acids, in a proportion not exceeding 1.2 g per liter; and

(e) potable water.

(3) Wine may contain permitted preservative and permitted food conditioner, including polyvinylpyrrolidone in a proportion not exceeding 60 mg per litre.

(4) The word "wine" shall not appear in the label of any package containing food unless the food complies with the standard for wine as prescribed in this regulation.

(5) The word "sparkling" shall not appear in the label of any package containing wine unless the wine contains no carbon dioxide other than that generated during fermentation.

(6) The word "champagne" shall not appear in the label of any package containing sparkling wine unless it has been produced by the traditional method of fermentation in the bottle.

[Am. P.U.(A) 162/88.

Regulation 363. Wine cocktail, vermouth or wine aperitif.

(1) Wine cocktail, vermouth or wine aperitif shall be wine to which has been added bitter, aromatic or other botanical substance or permitted flavouring substance.

(2) Wine cocktail, vermouth or wine aperitif -

(a) shall not contain more than 20 per cent v/v of absolute alcohol; and

(b) may contain added ethyl alcohol containing not less than 60 per cent v/v of ethyl alcohol.

(3) Wine cocktail, vermouth or wine aperitif may contain permitted preservative, permitted colouring substance and permitted food conditioner.

Regulation 364. Aerated wine.

Aerated wine shall be wine to which carbon dioxide is artificially added after bottling. It shall comply with the standard for wine prescribed in regulation 362.

Regulation 365. Dry wine.

Dry wine shall be the product of the complete alcoholic fermentation of grape juice or grape juice and other portion of grapes or the reconstituted product of concentrated grape juice and potable water or a combination of these. It shall comply with the standard for wine prescribed in regulation 362 except that it shall not contain added sugar or fructose or glucose or glucose syrup.

Regulation 366. Sweet wine.

Sweet mine shall be the product of partial alcoholic fermentation of grape juice or grape juice and other portions of grapes or the reconstituted product of concentrated grape juice and potable water or a combination of these. It shall comply with the standard for wine as prescribed in regulation 362.

[Am. P.U.(A) 162/88.]

Regulation 367. Fruit wine.

(1) Fruit wine shall be the product of the partial or complete alcoholic fermentation of the juice, or of the juice and other portions of any fruit other than grapes and includes the food for which a

standard is prescribed in regulation 368 to 371. It shall not contain more than 15 per cent v/v alcohol.

(2) Fruit wine -
(a) may contain –

(i) urea and yeast;

(ii) fructose, glucose, glucose syrup, sugar;

(iii) carbon dioxide, nitrogen, oxygen; and

(iv) volatile acidity calculated as acetic acid, not including preservative acids, in a proportion not exceeding 1.2 per litre; and

(b) shall not contain potable water.

(3) Fruit wine may contain permitted preservative and permitted food conditioner, including polyvinylpyrrolidone in a proportion not exceeding 60 mg per litre.

(4) No package of fruit shall be labelled with the word "wine" unless the name of the fruit from which the wine is made is conjoined in uniform lettering of not less than 10 point with the word "wine".

Regulation 368. Apple wine.

Apple wine shall be the product of the alcoholic fermentation of apple juice. It shall contain more than 8.5 per cent v/v of alcohol. It shall comply with the standard for fruit wine prescribed in regulation 367.

Regulation 369. Cider.

Cider shall be fruit wine prepared from apples. It shall not contain more than 8.5 per cent v/v of alcohol. It shall comply with the standard for fruit wine prescribed in regulation 367.

Regulation 370. Peer wine

Pear wine shall be the product of the alcoholic fermentation of pear juice. It shall contain more than 8.5 per cent v/v of alcohol. It shall comply with the standard for fruit wine prescribed in regulation 367.

Regulation 371. Perry.

Perry shall be fruit wine prepared from pears or from a combination of pears and apples in which the proportion of apple juice does not exceed 25 per cent v/v of the aggregate amount of fruit juice. It shall not contain more than 8.5 per cent v/v of alcohol. It shall comply with the standard for fruit wine prescribed in regulation 367.

Regulation 372. Vegetable wine.

(1) Vegetable wine shall be the product of the alcoholic fermentation of the juice, or of the juice and other portions, of any vegetable. It shall not contain more than 15 per cent v/v of alcohol.

(2) Vegetable wine shall may contain –

(i) urea and yeast;

(ii) fructose, glucose, glucose syrup, sugar;

(iii) carbon dioxide, nitrogen, oxygen; and [Am. P.U.(A) 183/86.]

(iv) volatile acidity calculated as acetic acid, not including preservative acids, in a proportion not exceeding 1.2 g per litre.

(3) Vegetable wine may contain permitted preservative and permitted food conditioner including polyvinylpyrrolidone in a proportion not exceeding 60 mg per litre.

(4) No package of vegetable wine shall be labelled with the word "wine" unless the name of the vegetable from which the wine is derived is conjoined in uniform lettering of not less than 10 point with the word "wine".

[Am. P.U.(A) 183/86.]

Regulation 373. Honey wine or mead.

(1) Honey wine or mead shall be the product of alcoholic fermentation of honey mixed with water or fruit juice or both, with or without the addition of herb or spice. It shall not contain more than 15 per cent v/v of alcohol.

(2) Honey wine or mead may contain –
(i) urea and yeast;

(ii) fructose, glucose, glucose syrup, sugar;

(iii) carbon dioxide, nitrogen, oxygen; and

(iv) volatile acidity calculated as acetic acid, not including preservative acids, in a proportion not exceeding 1.2 g per litre.

(3) Honey wine or mead may contain permitted preservative and permitted food conditioner, including polyvinylpyrrolidone in a proportion not exceeding 60 mg per litre.

Regulation 374. Beer, larger, ale or stout.

(1) Beer, lager, ale or stout shall be the product of the alcoholic fermentation of liquid derived from a mash of malted grain with hops or other harmless vegetable bitter.

(2) Beer, lager, ale or stout -
(a) shall contain more than 2 per cent v/v of alcohol; and

(b) may contain unmalted cereal or cereal meal, sugar, yeast nutrient or carbon dioxide.

(3) Beer, lager, ale or stout may contain caramel as a colouring substance, ascorbic acid and not more than 25mg/kg of sulphur dioxide or sulphite as permitted food conditioner.

[Am. P.U.(A) 90/99.]

(4) Except as otherwise provided in subregulation 360(1), the word "beer", "lager", "ale" or "stout" shall not appear in the label of any package containing food unless the food complies with the standard for beer prescribed in this regulation.

Regulation 375. Rice wine.

(1) Rice wine shall be the product of the alcoholic fermentation of rice and other grain and shall include sake. It shall contain not less than 12 per cent v/v and not more than 20 per cent v/v of alcohol. [Ins. P.U(A)16 /2019]

(2) Rice wine may contain permitted preservative.

(3) No package of rice wine shall be labelled with the word "wine" unless the word "rice" is conjoined in uniform lettering of not less than 10 point with the word "wine"

Regulation 376. Toddy.

(1) Toddy shall be the product obtained from alcoholic fermentation of the sap of the inflorescence of the coconut tree Cocos nucifera. It shall contain not less than 7 per cent v/v and not more than 10 per cent v/v of alcohol.

(2) Toddy may contain permitted preservative.

Regulation 377. Spirit.

(1) Spirit shall be the alcoholic distillate produced by the distillation of liquor and includes the food for which a standard is prescribed in regulations 378 to 384.

(2) Spirit shall contain not less than 32.5 per cent v/v of alcohol.

Regulation 378. Brandy.

(1) Brandy shall be the spirit prepared by the distillation of wine.

(2) Brandy –

(a) shall contain not less than –

(i) 35 per cent v/v of alcohol; and

(ii) 60 grammes of ester calculated as ethyl acetate in 100 litres of absolute alcohol; and

(b) may contain sugar, glucose, glucose syrup or fructose.

(3) Brandy may contain permitted flavouring substance and caramel as a colouring substance.

Regulation 379. Fruit brandy.

Fruit brandy shall be the spirit produced by the spirit prepared by the distillation of fruit wine. It shall comply with the standard for brandy prescribed in regulation 378.

Regulation 380. Rum.

(1) Rum shall be the spirit prepared by the distillation of sugar - cane product which has undergone alcoholic fermentation. It shall not contain not less than 37.5 per cent v/v of alcohol.

(2) Rum may contain caramel as a colouring substance and permitted flavouring substance.

Regulation 381. Whisky.

(1) Whisky shall be the spirit produced by the distillation of cereal or cereal product which has undergone alcoholic fermentation. It shall contain not less than 37.5 per cent v/v of alcohol.

(2) Whisky may contain caramel as a colouring substance and permitted flavouring substance.

Regulation 382. Vodka.

Vodka shall be the product obtained by the distillation of grain that has undergone alcoholic fermentation. It shall be treated with charcoal or activated carbon so as to render it without distinctive

character, aroma or taste. It shall contain not less than 32.5 per cent v/v of alcohol.

Regulation 383. Gin.

(1) Gin shall be the spirit flavoured with juniper berries, with or without other harmless botanical substance.

(2) Gin –

(a) shall contain not less than 35 per cent v/v of alcohol; and

(b) may contain added sugar.

Regulation 384. Samsu.

Samsu shall be the spirit produced by the distillation of a fermented mash of rice, sorghum or molasses. It shall contain not less than 35 per cent v/v of alcohol. Sam Cheng and Sochu shall contain not less than 16 per cent v/v of alcohol.

[Ins. P.U(A)169/2019;Am. P.U.(A) 88/2003; Am. P.U.(A) 358/2005]

Regulation 385. Particular labelling requirement of spirit.

(1) The word or words "brandy", "fruit brandy", "rum", "samsu", "whisky", "vodka" and "gin" shall not be conjoined with any other word except those words which denote the source of the product, place of manufacture or brand.

(2) There shall be written in the label on a package containing fruit brandy the name of the fruit from which the product is prepared.

(3) No package of fruit brandy shall be labelled with the word "brandy" unless the name of the fruit from which the fruit brandy is made is conjoined in uniform lettering of not less than 10 point with the word "brandy".

Regulation 386. Liqueur.

(1) Liquer shall be the product prepared by mixing or distilling spirit with or over fruits, flowers, leaves or other harmless vegetable substance or their juices or with extracts derived by infusion, percolation or masceration of such harmless vegetable substances. It may contain other food. It shall contain not less than 17 percent v/v of alcohol.

[Am.P.U.(A) 90/99]

(2) Liquer may contain permitted colouring substance and permitted flavouring substance.

Regulations 386A. Compounded hard liquor

(1) Compounded hard liquor-

(a) shall contain ethyl alcohol from distillates of agricultural origin;

[Subs. P.U(A) 100/2020; P.U(A) 11/2019]

(b) may contain spirit as prescribed in regulation 377 or ethyl alcohol from fermentation of agricultural origin or both; [Subs. P.U(A) 100/2020]

(c) shall contain equal to or greater than 32.5 per cent volume of alcohol; and

(d) shall not be an alcoholic beverage as prescribed in regulations 377 to 384 and regulations 386.

(1A) Compounded hard liquor may contain permitted sweetening substance and permitted flavouring substance. [Ins. P.U(A) 100/2020]

(2) Unless provided in these Regulations, compounded hard liquor shall be packed in a glass bottle and the minimum volume shall not be less than 350 ml.

(3) There shall be written in the principal display panel in the label on a package containing compounded hard liquor, the words "compounded hard liquor" in accordance with subregulation 12(2).

(4) Notwithstanding subregulation (3), the word "compounded" shall not be conjoined together with the name of any other alcoholic beverages under these Regulations.

(5) (Deleted) Ins. P.U(A) 100/2020; Subs. P.U.(A) 270/2016]

Regulations 386B. Dealcoholised alcoholic beverage

(1) Dealcoholised alcoholic beverage is a product from an alcoholic beverage where its standard is prescribed in regulations 362 to 386A, its alcohol content has been removed and contains not more than 0.5 per cent volume per volume of alcohol.

(2) Dealcoholised alcoholic beverage may contain permitted sweetening substance and permitted flavouring substance.

(3) General standard for alcoholic beverage specified in subregulations 361(2), (2A), (3), (4), (5), (5A), (7) and (8) shall apply to dealcoholised alcoholic beverage.

(4) There shall be written in the principal display panel in the label on a package containing dealcoholised alcoholic beverage, the words "dealcoholised" in uniform lettering conjoined together with the name of the alcoholic beverage.

(5) There shall not appear on the label of dealcoholised alcoholic beverage the words –

(a) "zero alcohol", "0 alcohol", "alcohol free", "no alcohol", "non-alcoholic" or other words or expression of similar meaning; and

(b) "soft drink", "juices" or any word or expression that indicates, suggests or implies that the dealcoholised alcoholic beverage is a soft drink or juices.".

[Ins. P.U(A) 171/2020]

Regulation 387. Shandy.

(1) Shandy shall be the product prepared from beer and lemonade. It shall contain not more than 2 per cent v/v of alcohol and may contain carbon dioxide.

(2) Shandy may contain permitted preservative, permitted colouring substance, permitted flavouring substance and permitted food conditioner.

(3) There shall be written in the label on a package containing shandy -

(a) the word "shandy"; and

(b) a statement of the percentage of alcohol in the beverage.

(4) The words "soft drink" or other words of similar meaning shall not appear in the label on a package containing shandy.

SPECIAL PURPOSE FOOD

Regulation 388. Special purpose food.

(1) In these Regulations, "special purpose food" means a food named or described as particulary suitable for consumption by persons requiring special nutritional needs and includes the food for which a standard is prescribed in regulations 389 to 393.

(2) For the purposes of this regulation, the term "carbohydrate" includes alcohol, glycerol, sorbitol or sugar alcohol, and any carbohydrates substance that is capable of being metabolised.

(3) No person shall import, manufacture or advertise for sale or sell, any food other than those prescribed in regulations 389 to 393, as special purpose food without the prior written approval of the Director.

[Am.P.U.(A) 162/88]

(4) No label of any food shall claim that a food is a special purpose food unless adequate information to support special suitability or nutritional qualities is stated in such label.

(5) Where a special purpose food contains any carbohydrate it shall not be labelled with the word or words 'sugarless" or "sugar free", or any word of similar meaning.

(5A) Where the ingredient, other than the food additives, added to special purpose food is derived from plant, the commom name of the plant shall be stated on the label of that food:

Provided it shall not be necessary to indicate the name of the plant from which the ingredient is derived if it can be inferred from the appropriate designation of such ingredient.

[Ins. P.U.(A) 162/88]

(6) Notwithstanding paragraph 10 (b), all particulars required to appear on the label on the package of special purpose foods shall be in Bahasa Malaysia and may include translation thereof in any other language.

[Am.P.U.(A) 162/88; 90/99]

(7) For the purposes of this regulation "infant" means any person up to 12 months of age and "children" means any person from the age of more than 12 months up to the age of 3 years.

Regulation 389. Infant formula.

(1) Infant formula shall be any food described or solds as an alternative for human milk for the feeding of infants. It is a product prepared from milk of cow or other animal or other edible constituent of animal or both, including fish, or from plant suitable for infant feeding.

(2) Infant formula which is specially processed or formulated to satisfy well recognised and particular dietary requirements known to exist as a result of a physical or physiological conditions or specific disease or disorder or both, may be modified to suit that particular condition but in all other respects shall comply with the standard provided hereinafter in this regulation.

(3) Infant formula shall contain the nutrient supplement specified in column (1) of Table I to the Twenty -First Schedule in amounts of not less than the amounts specified in column (2) and not more than the amounts, where specified, in column (3) of the said Table opposite and in relation to that food. *[Am. P.U.(A) 162/88]*

(3A) Infant formula may contain optional ingredient as specified in column (1) of Table 1A to the Twenty-First Schedule in amount of not more than the maximum permitted proportions as specified

against it in column (2) of the Table.

(3B) The total concentration of nucleotides in any infant formula shall not exceed 5mg per 100 kcal.

[Ins.P.U.(A) 303/2000]

(3C) Infant formula may contain—

(a) trans fatty acid not exceeding 1% of the total fat content;

(b) erucic acid not exceeding 1% of the total fat content; and

(c) long-chain (20 and 22 carbon atoms) polyunsaturated fatty acids (LC-PUFA) not exceeding—

(i) 1% of the total fat content for n-3 LC-PUFA; and

(ii) 2% of the total fat content for n-6 LC-PUFA (1% of the total fat content for arachidonic acid).

(3D) The eicosapentaenoic acid (EPA) (20:5 n-3) content in paragraph (c) of subregulation (3C) shall not exceed that of docosahexaenoic acid (DHA) (22:6 n-3) content.

[Ins.P.U.(A) 131/2002]

(4) Infant formula may contain the food additives specified in column (1) of Table II to the Twenty - First Schedule in proportions not greater than the maximum permitted proportions specified opposite thereto in column (2) of the said Table.

(5) No food additive, other than those specified in column (1) of Table II to the Twenty - First Schedule, shall be present in infant formula as a result of carry over from raw materials or other ingredients.

(6) Infant formula or the ingredient used in making the formula shall not have been treated by ionizing radiation.

(7) There shall be written in the principal display panel in the label of a package containing infant formula, the words "BREAST MILK IS THE BEST FOOD FOR INFANTS". These words shall be in not less than 10 point size lettering for 500gm cans and the size of the lettering shall increase proportionately with the size of the can.

[Subs.P.U.(A) 90/99]

(8) The label of an infant formula shall not display any picture or graphic of infants or babies or parts of infants or babies, mothers feeding bottles or teats. But for the purposes of illustrating the method of preparation of an infant formula, graphic may be used.

[Subs.P.U.(A) 90/99]

(9) No label of an infant formula shall display any claim of superiority of the product to breast milk.

(10) There shall be written in the label on a package containing infant fromula, in not less than 4 point lettering -

(a) [Deleted by P.U.(A) 162/1988]

(b) the specific types of carbohydrate present;

(c) [Deleted by P.U.(A) 162/1988];

(d) [Deleted by P.U.(A) 162/1988] ;

(e) the amount of energy, expressed in kilocalorie (kcal) or kilojoule (kJ) or both, and the amount of protein, carbohydrate, fat, vitamin and mineral contents per 100 gram of the food as sold and as per specified quantity of the food as suggested for consumption ;

(f) the words "INFANT FORMULA". The size of the lettering of these words shall be not less than half the height of the lettering for the brand name of the infant formula; and

[Ins.P.U.(A) 90/99]

(g) The name of the animal or plant from which the ingredients are derieved. The name of the animal or plant shall be written in bold.

[Ins.P.U.(A) 90/99]

(11) Where an infant formula is intended for infants with special nutritional requirements, there shall be written in the label of such food the specific requirement for which the formula is to be used and the dietary property or properties on which this is based.

(12) The words "infant formula with iron" shall not appear in the label of any infant formula unless the product contains not less than 1 mg iron (Fe) per 100 available calories.

(13) Notwithstanding subregulation 26(7), no label of an infant formula shall claim that such infant formula is enriched or vitaminised.

(13A) The word “humanised” or “maternalised” shall not appear in the label of any infant formula.

[(13A) Ins. P.U.(A) 306/2009:33]

(14) There shall be written in the label of every package containing infant formula –

(a) the method of preparing the food which shall include a statement of the quantity or the amount of food directed to be used in the preparation to be given to the infant;

(b) a statement suggesting the amount of the prepared food to be given at one time, and the number of times such amount is to be given per day; such statement to be provided for each month of age up to six months; and

(c) direction for storage and information regarding its keeping before and after the package has been opened.

(15) There shall also be written in the principal display panel in the label on a package containing infant formula, in not less than 4 point lettering and in bold, the words:

"INFANT FORMULA IS NOT THE ONLY FOOD FOR INFANTS OVER 6 MONTHS OF AGE"

[Am.P.U.(A) 90/99]

(16) Any descriptive matter appearing on or attached to or supplied with any package of infant formula shall not include any information on the promotion or advertisement of another product.

[Ins. P.U.(A) 88/2003]

Regulation 389A. Follow-up formula.

(1) Follow-up formula shall be food intended for use as a liquid part of the weaning diet for an infant from the sixth months on and for children. It is a product prepared from the milk of cows or other animals or other constituents of animal or plant origin, which have been proved to be suitable for infants from the sixth months on and for children.

(2) Follow-up formula shall be nutritionally adequate to contribute to normal growth and

development when used in accordance with its direction for use.

(3) Follow-up formula which is specially processed or formulated to satisfy well recognised and particular dietary requirements known to exist as a result of a physical or physiological condition or specific disease or disorder or both, may be modified to suit that particular condition but in all other respects shall comply with the standard provided in this regulation.

(4) Follow-up formula shall contain the nutrient specified in column (1) of Table 1 to the Twenty-First A Schedule in amounts of not less than the amounts specified in column (2) and not more than the amounts, where prescribed, specified in column (3) of that Table opposite and in relation to that food.

(5) When prepared in accordance with the instructions for use, 100 ml of the ready-for-consumption product shall provide not less than 60 kcal and not more than 85 kcal of energy.

(6) Follow-up formula shall contain nutritionally available carbohydrates suitable for the feeding of infant of six months and children in such quantities as to adjust the product to the energy density in accordance with the requirements set out in subregulation (4).

(7) Follow-up formula may contain the food additives specified in column (1) of the Table II to the Twenty-First A Schedule in proportions not greater than the maximum permitted proportions specified opposite thereto in column (2) of the said Table.

(8) No food additive, other than those specified in column (1) of Table II to the Twenty-First A Schedule, shall be present in follow-up formula as a result of carry over from raw materials or other ingredients.

(9) Follow-up formula or the ingredient used in making the formula shall not have been treated by ionizing radiation.

(10) There shall be written on the label on a package containing follow-up formula in not less than 4 point lettering—

(a) the words "FOLLOW-UP FORMULA" and the size of lettering for these words shall not be less than half the height of the lettering for the brand name of the follow-up formula;

(b) the name of the animal or plant from which the ingredients are derived which shall be written in bold;

(c) the amount of energy, expressed in kilocalories or kilojoules or both, per 100 g of the food as sold as well as per specified
quantity of the food as suggested for consumption;

(d) the amount of protein, carbohydrate and fat per 100 g of the food as sold as well as per specified quantity of the food as suggested for consumption. In addition, the statement per 100 kilocalories (or per 100 kilojoules) is permitted; and

(e) the total quantity of each vitamin, mineral and any optional ingredient, per 100 g of the food as sold as well as per specified quantity of the food as suggested for consumption and the declaration per 100 kilocalories or per 100 kilojoules is permitted.

(11) There shall be written on the label on a package containing follow-up formula—

(a) the instructions for correct preparation and a warning against the health hazards of incorrect preparation;

(b) a statement suggesting the amount of the prepared food to be given at one time, and the

number of times such amount is to be given per day;

(c) direction for storage and information regarding its keeping before and after the package has been opened; and

(d) a statement "Before deciding to use this product seek the advice of a health professional.
(12) The following details shall be written in the principal display panel in the label of a package containing follow-up formula:
(a) the words "BREAST MILK IS THE BEST FOOD FOR INFANT" and these words shall be in not less than 10 point size lettering for 500 g cans and the size of lettering shall increase proportionately with the size of the can;

(b) in not less than 4 point lettering, the words "NOT TO BE GIVEN TO INFANTS BELOW 6 MONTHS OF AGE"; and

(c) in not less than 4 point lettering and in bold, the words "FOLLOW-UP FORMULA IS NOT THE ONLY FOOD FOR INFANTS OVER SIX MONTHS OF AGE".

(13) No label of a follow-up formula shall display any picture or graphics of infants or babies or parts of infants or babies, mothers, feeding bottles or teats. For the purposes of illustrating methods of preparation of the follow-up formula, graphics may be used.

(14) No label of a follow-up formula shall display any claim of superiority of the product to breast milk.

(15) No label of a follow-up formula shall use the term "humanised" or "materialised" or similar terms.

(16) Where a follow-up formula is intended for infants with special nutritional requirements, there shall be written on the label of such food the specific requirement for which the formula is to be used and the dietary property on which this is based.

(17) Notwithstanding subregulation 26(7), no label of a follow-up formula shall claim that such follow-up formula is enriched or vitaminised.

(18) Follow-up formula may contain optional ingredient as specified in column (1) of Table III to the Twenty-First A Schedule in an amount of not more than the maximum permitted proportions as specified against it in column (2) of the Table.

(19) The total concentration of nucleotides in any follow-up formula shall not exceed 5mg per 100 kcal.

(20) Any descriptive matter appearing on or attached to or supplied with any package of follow-up formula shall not include any information on the promotion or advertisement of another product.

[(20). Am. P.U.(A) 306/2009:34]
[Ins. P.U.(A) 88/2003]

Regulation 390. Canned food for infants and children.

(1) Canned food for infants and children shall be any wholesome food or mixtures of wholesome food that is sold as suitable for feeding to infants or specifically suitable for feeding to children.

(2) For the purposes of these Regulations, canned food for infants and children does not include cereal - based food for infants and children or infant formula.

(3) Canned food for infants and children in ready - to - eat form –

(a) shall be processed by heat before or after being packed in a hermatically sealed can; jar or other container, so as to prevent spoilage;

(b) shall be homogenous or comminuted in the following forms:

(i) strained food of a fairly uniform, small particle size which does not require chewing before being swallowed; or

(ii) non - strained food that ordinarily contain particles of a size to encourage chewing by infants and children; and

(c) may contain sodium and the total sodium content of the product shall not exceed 1 g/kg calculated on the ready - to - eat basis in accordance with the direction for use.

(4) Canned food for infants and children in dry or concentrated form –

(a) shall be processed by physical means and packed in a hermatically sealed can, jar or other container so as to prevent spoilage;

(b) shall, after preparation in accordance with the direction on the label, have the consistensy of strained or non - strained food as specified in paragraph *(3)(b)* ; and

(c) may contain sodium and the total sodium content of the product shall not exceed 1 g/kg calculated on the ready - to - eat basis in accordance with the direction for use.

(5) Notwithstanding paragraph (3)*(c)* and paragraph (4) *(c)* , the addition of salt to fruit product and dessert product based on fruit shall be prohibited.

(6) Canned food for infants and children shall contain the nutrient specified in column (1) of Table I to the Twenty - second Schedule in amounts of not less than the amount specified in column (2) and not more than the amount, where prescribed, specified in column (3) of that Table opposite and in relation to that food.

[Am. P.U.(A) 162/88]

(7) Canned food for infants and children may contain the food additives specified in column (1) of Table II to the Twenty - second Schedule in proportions not greater than the maximum permited proportion specified opposite thereto in column (2) of the said Schedule.

[Am. P.U.(A) 162/88]

(8) Canned food for infants and children or the ingredients used in making the product shall not have been treated by ionizing radiation.

(9) Where canned food is claimed to be canned food for infants and children, there shall be written in the label on a package of such food, in not less than 10 point lettering, the word "STRAINED" or "NON - STRAINED", as the case may be, immediately followed by the name of the food. No other word or words shall appear on the same line.

(10) There shall be written in the label on a package containing canned food for infants and children -

(a) in not less than 10 point lettering, the words "NOT TO BE GIVEN TO INFANTS UNDER SIX (6) MONTHS OF AGE UNLESS ADVISED BY A HEALTH PROFESSIONAL";

[(a) Am. P.U.(A) 313/2012]

(b) in not less than 4 point lettering –

(i) *[Deleted by P.U.(A) 162/88];*

(ii) *[Deleted by P.U.(A) 162/88];*

(iii) the amount of energy, expressed in kilocalorie (kcal), or kilojoule (kJ) or both, and the amount of protein, carbohydrate, fat, vitamin and mineral content per 100 gram of the food as sold and as per specified quantity of the food as suggested for consumption;
[Am. P.U.(A) 162/88]

(iv) [Deleted by P.U.(A) 162/88];

(c) the direction for the preparation and use of the food and instruction on its storage before and after the package has been opened; and

(d) a statement that canned food for infants and children shall not be fed through bottle or any other word of similar meaning.

(11) The particulars that are required by paragraph (10)*(c)* may be written in the accompanying leaflet.

[Am. P.U.(A) 162/88]

Regulation 391. Cereal-based food for infants and children.

(1) Processed cereal-based foods for infants and young children—

(a) are intended for feeding infants as a complementary food generally from the age of six months onwards, taking into account infants' individual nutritional requirements, and for feeding young children as part of a progressively diversified diet;

(b) shall be foods prepared primarily from one or more milled cereals, such as wheat, rice, barley, oats, rye, maize, millet, sorghum and buckwheat which shall constitute at least twenty-five per cent (25%) of the final mixture on a dry weight basis. They may also contain legumes or pulses, starchy roots such as arrow root, yam or cassava or starchy stems or oil seeds in smaller proportions. Other ingredients suitable for infants who are more than six months of age and for young children can be used;

(c) shall include the following:

(i) Products consisting of cereals which are or have to be prepared for consumption with milk or other suitable nutritious liquids;

(ii) Cereals with an added high protein food which are or have to be prepared for consumption with water or other suitable protein-free liquid;

(iii) Pasta which are to be consumed after cooking in boiling water or other suitable liquids; and

(iv) Rusks and biscuits which are to be used either directly or, after pulverization, with the addition of water, milk or other suitable liquids.

(d) only L (+) lactic acid producing culture may be used; and

(e) if contains honey or maple syrup, it shall be processed in such a way as to destroy spores of Clostridium botulinum, if present.

(2) For the purposes of this regulation, processed cereal-based foods for infants and young children do not include foods sold as infant formula, follow-up formula, formulated milk powder for children, or canned food for infants and young children.

(3) The requirements of essential composition concerning energy and nutrients refer to the processed cereal based food ready for consumption as marketed or prepared according to the instructions of the manufacturer.

(4) The energy density of the processed cereal based food shall not be less than 0.8 kcal per g equivalent to 3.3 kJ per g.

(5) The chemical index of the added protein in the processed cereal based food shall be equal to at least eighty per cent (80%) of the reference protein casein, or the Protein Efficiency Ratio (PER) of the protein in the mixture shall be equal to at least seventy per cent (70%) of the reference protein casein.

(6) The natural forms of L-amino acids can be added to the processed cereal based food for the purpose of improving the nutritional value of the protein mixture, and only in the proportions necessary for that purpose.

(7) The protein content of the processed cereal-based foods for infants and young children shall be as follows:

(a) For products mentioned in subparagraphs (1)(c)(ii) and (1)(c)(iv), the protein content shall not exceed 5.5 g per 100 kcal or 1.3 g per 100 kJ; or

(b) For products mentioned in subparagraph (1)(c)(ii), the added protein content shall not be less than 2 g per 100 kcal or 0.48 g per 100 kJ; or

(c) For products mentioned in subparagraph (1)(c)(iv) which is made with the addition of a high protein food, and presented as such, the added protein shall not be less than 1.5 g per 100 kcal or 0.36 g per 100 kJ.

(8) The carbohydrate content of the processed cereal-based foods for infants and young children shall be as follows:

(a) If sucrose, fructose, glucose, glucose syrup or honey are added to products mentioned in subparagraphs (1)(c)(i) and (1)(c)(iv)—

(i) the amount of added carbohydrates from these sources shall not exceed 7.5 g per 100 kcal or 1.8 g per 100 kJ; and

(ii) the amount of added fructose shall not exceed 3.75 g per 100 kcal or 0.9 g per 100 kJ.

(b) If sucrose, fructose, glucose, glucose syrup or honey are added to products mentioned in subparagraph (1)(c)(ii)—

(i) the amount of added carbohydrates from these sources shall not exceed 5 g per 100 kcal or 1.2 g per 100 kJ; and

(ii) the amount of added fructose shall not exceed 2.5 g per 100 kcal or 0.6 g per 100 kJ.

(9) The lipid content of the processed cereal-based foods for infants and young children shall be as follows:

(a) For products mentioned in subparagraph (1)(c)(ii), the lipid content shall not exceed 4.5 g per 100 kcal or 1.1 g per 100 kJ.

(b) If the lipid content exceeds 3.3 g per 100 kcal or 0.8 g per 100 kJ—

(i) the amount of linoleic acid shall not be less than 300 mg per 100 kcal or 70 mg per 100 kJ and shall not exceed 1200 mg per 100 kcal or 285 mg per 100 kJ;

(ii) the amount of lauric acid shall not exceed fifteen per cent (15%) of the total lipid content; and

(iii) the amount of myristic acid shall not exceed fifteen per cent (15%) of the total lipid content.

(c) For products mentioned in subparagraphs (1)(c)(i) and (1)(c)(iv), the lipid content shall not exceed 3.3 g per 100 kcal or 0.8 g per 100 kJ.

(10) The sodium content for the processed cereal-based foods for infants and young children shall not exceed 100 mg per 100 kcal or 24 mg per 100 kJ for ready-to-eat products.

(11) The calcium content of the processed cereal-based foods for infants and young children shall be as follows:

(a) The calcium content shall not be less than 80 mg per 100 kcal or 20 mg per 100 kJ for products mentioned in subparagraph (1)(c)(ii); or

(b) The calcium content shall not be less than 50 mg per 100 kcal or 12 mg per 100 kJ for products mentioned in subparagraph (1)(c)(iv) manufactured with the addition of milk and presented as such.

(12) The content of vitamin B1 (thiamin) of the processed cereal-based foods for infants and young children shall not be less than 50 µg per 100 kcal or 12.5 µg per 100 kJ.

(13) For products mentioned in subparagraph (1)(c)(ii)—

(a) the amount of vitamin A (µg retinol equivalents) shall be not less than 60 µg per 100 kcal or 14 µg per 100 kJ and not more than 180 µg per 100 kcal or 43 µg per 100 kJ. These limits are also applicable to other processed cereal-based foods when vitamin A is added; and

(b) the amount of vitamin D shall be not less than 1 µg per 100 kcal or 0.25 µg per 100 kJ and not more than 3 µg per 100 kcal or 0.75 µg per 100 kJ. These limits are also applicable to other processed cereal-based foods when vitamin D is added.

(14) Processed cereal-based foods for infants and young children which is ready for consumption and prepared according to manufacturer's instructions may contain the food additives as specified—

(a) in Table I, column (1) of the Twenty-third Schedule in proportions not exceeding the proportions specified opposite thereto in column (2) of the said Schedule; and

(b) in Table II of the Twenty-third Schedule and the maximum permitted proportion shall be governed by Good Manufacturing Practice.

(15) Notwithstanding subregulation (14), other food conditioner listed in the Table I to the Eleventh Schedule may be present in processed cereal-based foods for infants and young children as a result of carry-over from a raw material.

(16) Processed cereal-based foods for infants and young children or ingredients used in making the product shall not contain partially hydrogenated oils and fats, and shall not have been treated by ionizing radiation.

(17) There shall be written in the label on a package containing processed cereal-based foods for infants and young children—

(a) in not less than 10 point lettering—

(i) the words "NOT TO BE GIVEN TO INFANTS BELOW SIX (6) MONTHS OF AGE UNLESS ADVISED BY HEALTH PROFESSIONAL";

(ii) the form of processed cereal-based foods for infants and young children such as "Dry Cereal for Infants (and/ or Young Children)", "Rusks for Infants (and/or Young Children)" or "Biscuits or Milk Biscuits for Infants (and/or Young Children)" or "Pasta for Infants (and/or Young Children)" as the case may be the common name of the cereal; and

(iii) the words "FOR OPTIMAL INFANT HEALTH, BREASTFEEDING SHOULD CONTINUE UP TO TWO (2) YEARS OF AGE ALONG WITH COMPLEMENTARY FEEDING"; and

(b) in not less than 4 point lettering—

(i) the amount of energy, expressed in kilocalorie (kcal) and kilojoule (kJ), and the amount of protein, carbohydrate, fat, vitamin and mineral content per 100 gram of the food as sold and per serving as quantified on the label;

(ii) direction on the method of preparing the food and its storage before and after the package has been opened;

(iii) a statement that processed cereal-based foods for infants and young children shall not be fed through bottle or any other words of similar meaning; and

(iv) for products mentioned in subparagraphs (1)(c)(i), directions on the label shall state "Only milk shall be used for dilution or mixing" or an equivalent statement.

(18) The particulars required by paragraph 17(b)(ii) may be written on the accompanying leaflet.

(19) No labels of processed cereal-based foods for infants and young children shall display any picture, graphic or text which idealises the use of the product.

(20) No picture and graphics of infant less than six months shall be displayed on any label of processed cereal-based foods for infants and young children.

(21) The processed cereal-based foods for infants and young children shall be free from residues of hormones, antibiotics and pesticides, and shall comply with requirement of metal contaminant specified in Table I, IA, IB, IC, ID and IE to the Fourteenth Schedule.

[Subs. P.U.(A) 313/2012]

Regulation 392. Low energy food.

(1) Low energy food shall be special purpose food that is particularly suitable for persons adopting a restricted energy diet.

(2) Where any specified food is prepared in the form of low energy food, the low energy food so prepared shall comply with the standard for that specified food as prescribed in these Regulations, except that such low energy food shall not have a total energy value exceeding those prescribed in the Twenty - Fourth Schedule and may contain permitted non - nutritive sweetening substance, aspartame and erythritol.

[(2) Am. P.U.(A) 306/2009:35]

(3) The low energy food of the type specified in column (1) of the Twenty - fourth Schedule shall not have a total energy value exceeding those specified in relation thereto in column (2) of the said Schedule.

(4) There shall be written in the label of a package containing low energy food –

(a) in not less than 10 point lettering, the words "low energy food";

(b) in not less than 4 point lettering -

(i) the total weights and the separate percentages of carbohydrate, protein and fat in the package;

(ii) the total energy value in the package or the total energy in each 100 ml.or 100 gram, as the case may be.
[Am. P.U.(A) 162/88]

(iii) [Deleted by P.U.(A) 162/88]

(iv) [Deleted by P.U.(A) 162/88]

(5) On the label of any food to which this regulation applies, there shall be an indication that a diet of low energy food requires the supervision of a physician.

Regulation 393. Formula dietary food.

(1) Formula dietary food shall be food that is described in the label on a package containing that food as being suitable as a complete diet when consumed in accordance with the directions contained in the label. It shall contain, in the quantity stated on the label as the quantity to be consumed in one day, not more than the amount of nutrient supplements specified in Table III of the Twelfth Schedule.

(2) Formula dietary food may contain permitted nutrient supplement and permitted food conditioner.

(3) There shall be written in the label on a package containing formula dietary food -
(a) in not less than 10 point lettering, the words "formula dietary food";

(b) in not less than 4 point lettering –

(i) a statement of the quantity of the food to be consumed in one day;

(ii) a statement of the energy yield, expressed in kilocalorie(kcal) or kilojoule (kj) or both, of that quantity of the food; and
[Am.P.U.(A) 162/88]

(iii) the proportion of protein, fat and carbohydrate in the food;

(iv) [Deleted by P.U.(A) 162/88]

Regulation 393A. Special dietary foods with low sodium content including salt substitute.

(1) Special dietary foods with low sodium content shall be foods with special dietary value as the result from the reduction, restriction or removal of sodium and include salt substitutes with low sodium content.

(2) A special dietary food with "low sodium" content other than salt substitutes shall be food which has been processed without the addition of sodium salts, and the sodium content of which shall be—
(a) not more than half of that of the normal product consumed; and

(b) not more than 120mg/100g of the final product as normally consumed.

(3) A special dietary food with "very low sodium" content shall be food which has been processed without the addition of sodium salts, and the sodium content of which shall be—

(a) not more than half of that of the comparable normal product as consumed; and

(b) not more than 40mg/100g of the final product as normally consumed.

(4) Salt substitutes shall contain the ingredients specified in column (1) of the Twenty-fourth A Schedule in accordance with the requirements specified in column (2).

(5) Salt substitutes may contain:

(a) colloidal silica or calcium silicate in not more that 1% w/w of the salt substitute mixture, individually or in combination; or

(b) safe and suitable normally consumed foods (including sugar and cereal flour) as diluents.

(6) The sodium content of salt substitute shall be not more than 120mg/100g of the salt substitute mixture.

(7) The addition of iodine - containing compounds to salt substitutes shall be in accordance with regulation 285 of these Regulations.

(8) A special dietary food with low sodium content may contain salt substitutes which complies with subregulations (4) and (5) and the amount shall be limited in accordance with Good Manufacturing Practice.

(9) The following details shall be written in the label on a package of low sodium food or very low sodium food excluding salt substitutes:

(a) the words "low sodium" or "very low sodium", as the case may be;

(b) the sodium content to the nearest multiple of 5mg/100g and, in addition, per as specified serving of the food as normally consumed;

(c) the average carbohydrate, protein and fat content in 100g of the product as normally consumed, as well as the kilocalorie or kilojoule value;

(d) a statement on the addition of the salt substitutes;

(e) when a salt substitute, composed entirely or partially of a potassium salt, has been added, the total amount of potassium salt expressed as mg cation/100g of the food as normally consumed; and

(f) direction for storage and information regarding its keeping before and after the package has been opened.

(10) The following details shall be written in the label on a package of salt substitutes:

(a) the words "low sodium salt substitute" or "low sodium dietetic salt";

(b) the amount of the cations sodium, potassium, calcium, magnesium, ammonium and choline per 100g w/w contained therein; and

(c) the words "take only on medical advice" on the principal display panel.

[Ins.P.U.(A) 131/02

PART IX - USE OF WATER, ICE OR STEAM

Regulation 394. Standard for wholesome water or steam.

(1) Water shall be clean and free from contamination, objectionable taste and odour, and shall comply with the standard as prescribed in the Twenty- fifth A Schedule.

(1) Am. P.U.(A) 313/2012]

(2) In these Regulations any reference to "potable water" shall be taken to be a reference to "water" as specified in subregulation (1).

(3) Steam shall be the product derived from water that complies with the standard prescribed in subregulation (1).

[(3) Am. P.U.(A) 113/2009]

(4) No person shall use, cause or permit, to be used, any water or steam in the preparation or manufacture of any food for sale, unless that water or steam complies with the standard prescribed in this regulation.

(5) No person shall cause or permit any water or steam to come into contract with a food for sale, in the course of its preparation, storage, delivery or exposure for sale, unless that water or steam complies with the standard prescribed in this regulation.

[(4) & (5) Am. P.U.(A) 113/2009]

Regulation 394A. Standard for wholesome ice.

(1) Ice shall be the product derived from water that complies with the standard specified in regulation 394.

(2) No person shall use, cause or allow to be used, any ice in the preparation or manufacture of any food for sale, unless that ice complies with the condition specified in this regulation.

(3) No person shall cause or permit any ice to come into contact with food for sale, in the course of its preparation, storage, delivery or exposure for sale, unless that ice complies with the condition specified in this regulation.

(4) No person shall prepare ice from any source for the purpose of trade or business unless a licence as set out in the Twenty-Ninth Schedule has been granted by the Director.

(5) An application for a licence under subregulation (4) shall be made to the Director in such form and manner and be accompanied with such information and particulars, as the Director may specify, together with a processing fee of thirty ringgit which is not refundable.

(6) In approving any application under subregulation (4), the Director may impose any condition as he thinks fit relating to the source, extraction and collection, preparation, processing, packaging, handling and transportation of ice and the subsequent monitoring thereof.

(7) The fee for a licence issued under subregulation (4) shall be fifty ringgit and shall be renewed annually.

(8) The Director may at any time and without assigning any reason suspend or revoke any licence issued or may amend the conditions to which such license is subject.

[Ins. P.U.(A) 113/2009]

PART X – MISCELLANEOUS

Regulation 395. Food not elsewhere standardized.

(1) Food not elsewhere standardized shall be food for which a standard has not been otherwise expressly prescribed by these Regulations.

(2) Food not elsewhere standardized may contain permitted nutrient supplement, permitted food conditioner, permitted flavouring substance, permitted colouring substance and permitted flavour enhancer.

(3) Food not elsewhere standardized shall not contain permitted non-nutritive sweetening substance except for acesulfame potassium, with the prior written approval of the Director.

[(3) Am. P.U.(A) 306/2009:36]

(3A) No person shall use permitted preservative in food not elsewhere standardized without the prior approval of the Director.

[Ins.P.U.(A) 131/02]

(4) Except as otherwise provided in these Regulation, there shall not be written in the label on a package containing food elsewhere standardized or in an advertisement relating to that food any word or expression that compares a nutritional property or the ingredients of a food not elsewhere standardized with those of another food. [Ins. P.U(A) 169/2019]

(5) Food not elsewhere standardized shall not be described or presented in such manner or be such name or pictorial or other representation or device as is suggestive of another article of food of which it is intended to be an imitation or substitute or which it resembles.

(6) The word "food not elsewhere standardized" shall not appear on the label of any package containing food not elsewhere standardized.

Regulation 396. [Deleted by P.U.(A) 290/2013].
[Deleted P.U.(A) 290/2013]

Regulation 397. Penalty.

(1) Any person who contravenes or fails to comply with any provisions of these Regulations commits an offence.

(2) Any person who commits an offence against these Regulations for which no penalty is provided by the Act shall, on conviction, be liable to a fine not exceeding ten thousand ringgit or imprisonment for a term not exceeding two years.

[*Am. P.U(A) 256/17*.]

Regulation 398. Transitional provision.

Notwithstanding anything contained in these Regulations, it shall be lawful for any person at any time within twelve months after the coming into force of these Regulations to prepare, sell or import any food the preparation, sale or importation of which is otherwise lawful under –

(a) * the Sale of Food and Drugs Ordinance 1952 [Ord.28 of 1952];

(b) * the Public Health Ordinance of Sabah [Sabah Ord.7 of 1960]; or

(c) * the Public Health Ordinance of Sarawak [Sarawak Ord.24 of 1962],

or under any subsidiary legislation made thereunder.

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* Note: The Sale of Food and Drugs Ordinance 1952 [Ord. 28 of 1952] has since been repealed by the Food Act 1983 [Act 281] -- see s.35 of Act 281

Regulation 399. Revocation.

The following Regulations are revoked to the extent specified therein:

(a) Part I to Part V and Part VII of the Sale of Food and Drugs Regulations 1952 *[F.L.N. 537/52]* ;

(b) Part I to Part IV of the Public Health (Food and Drugs) Regulations 1960 *[Sabah No. S 162/60]* ; and

(c) Part I to Part IV of the Public Health (Food and Drugs) Regulations 1962 *[Ninth Sch.to Sarawak Ord. 24/62]*.

[Am.P.U.(A) 162/88]