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HEALTH ACTS.

REGULATIONS

RELATING TO

FOODS, DRUGS, SUBSTANCES, AND
METHODS OF ANALYSIS.

DEPARTMENT OF PUBLIC HEALTH.

VICTORIA.

*Health Acts.***REGULATIONS RELATING TO FOODS,
DRUGS, SUBSTANCES, AND METHODS
OF ANALYSIS.**

At the Executive Council Chamber, Melbourne, the 27th day of May, 1935.

PRESENT:

His Excellency the Governor of Victoria.	
Brigadier Bouchier.	Dr. Harris.
Mr. Lind.	Mr. Bailey.
Mr. Bussau.	

UNDER the powers conferred by the Health Acts and all other powers enabling him in that behalf, His Excellency the Governor of the State of Victoria, with the advice of the Executive Council of the said State, and on the recommendation of the Food Standards Committee, doth hereby make the Regulations following (that is to say):—

1. SHORT TITLE AND COMMENCEMENT.

These Regulations may be cited as the Food and Drug Standards Regulations 1935, and except where specifically provided otherwise shall come into operation one month after the date of publication thereof in the *Government Gazette*:

Provided that in the case of sealed packages of drugs and non-perishable foods such of the labelling requirements of these Regulations as are not included in the repealed Regulations shall come into operation six months after such date.

2. APPLICATION OF REGULATIONS.

These Regulations shall apply to foods, drugs, and substances sold for or for sale for or kept for sale for human consumption or use, and to the constitution, condition, manufacture, preparation, storing, preservation, packing, labelling, conducting, delivery, and treatment of the same; and shall have operation throughout the whole State of Victoria.

3. REPEAL.

All Regulations heretofore made relating to matters herein are hereby repealed.

4. DIVISION INTO PARTS.

These Regulations are divided into Parts as follows:—

Part I.—Introductory and General, rr. 5–17.

Part II.—Food, rr. 18–74.

Part III.—Drugs, rr. 75–82.

Part IV.—Miscellaneous substances, rr. 83–84.

Part V.—Methods of Analysis, rr. 85–98.

VI.—Supplementary, rr. 99–100.

PART I.—INTRODUCTORY AND GENERAL.

5. INTERPRETATION.

In these Regulations unless inconsistent with the context or subject matter—

“Approved” means approved by the Food Standards Committee.

“Benzoic acid” includes sodium benzoate, which shall be calculated as benzoic acid (C_6H_5COOH).

“Colouring” includes the colouring substances prescribed in Regulation 10 and “coloured” means coloured with a prescribed colouring.

“Declared” means—

(a) written in the label attached to or accompanying the food, drug, or substance in respect of which such declaration is required in letters of the prescribed size, and where no size has been prescribed then in letters of not less than six points; or

(b) where such food, drug, or substance is not required to be labelled, brought to the notice of the purchaser at the time of the sale by a notice in writing in letters of the prescribed size, or where no size has been prescribed then in letters of not less than six points; and

“Declaration” shall have a corresponding interpretation.

“Drug” means any substance used as medicine or in the composition or preparation of medicines, whether for external or internal use.

“Flavouring” includes any harmless substance used for flavouring food and “flavoured” means flavoured with harmless flavouring.

“Food” means any substance used or intended to be used for food or drink by man (other than drugs or water) and includes any article of food and any substance entering into or used in or intended to enter into or to be used in the preparation or composition of food; and also includes confectionery and flavouring and colouring matters and spices and condiments.

“Imported” means imported from any country outside the Commonwealth of Australia.

“Label” includes any tag brand mark pictorial or other descriptive matter written, printed, stencilled, marked, embossed, or impressed on or attached to or used in connexion with any food, drug, or substance, or with any package containing any food, drug, or substance.

“Package” includes every means by which goods for carriage or for storage or for sale may be cased, covered, enclosed, contained or packed; and “to pack” has a corresponding interpretation.

“Per centum” means per centum by weight (weight in weight) except in the case of alcohol in liquids where it means by volume (volume in volume).

"Salt" means salt as defined by Regulation 43 (17).

"Saltpetre" includes nitrate of sodium and nitrate of potassium. Nitrates shall be calculated as nitrate of potassium (KNO_3).

"Sell" includes sell (whether by wholesale or retail) and barter or exchange; and also agreeing to sell or offering or exposing for sale or keeping or having in possession for sale or sending, forwarding, delivering, or receiving for or on sale or authorizing, directing, causing, suffering, permitting, or attempting any of such acts or things; and refers only to sale for human consumption or use or for analysis; and

"Sale" has a corresponding interpretation.

"Substance" includes food, drugs, compounds, products and any article or appliance used in relation to food or drugs.

"Sulphur dioxide" includes sodium sulphite and potassium sulphite. Sulphites shall be calculated as sulphur dioxide (SO_2).

"The Acts" includes the *Health Act* 1928 (No. 3697) and the *Health Act* 1931 (No. 4010) and the *Health (Margarine) Act* 1934 (No. 4277).

"Writing" includes printing, stencilling, impressing, embossing, branding, or marking, and "write" has a corresponding interpretation.

6. LABELS.

General Labelling Provisions.

(1) Every package containing any food, drug, or substance for sale shall bear a label in which shall be written such particulars, directions, statements, information or words as are required by the Acts or Regulations.

(2) Unless exempted by the Regulations every label shall include—

- (a) the name, trade name or description of the food, drug, or substance contained in the package;
- (b) the name of the manufacturer or packer or importer or vendor and his business or registered address, not being a post office, cable, telegraphic or code address;
- (c) the net weight or number or measure or volume as the case may require;
- (d) where any preservative is present the kind and the quantity or proportion of the preservative;
- (e) where any colouring and/or flavouring is present the declaration of such colouring and/or flavouring in accordance with the requirements of Regulation 10.

(3) Where specifically required by the Regulations the label shall include—

- (a) the place of manufacture and/or country of origin;
- (b) the word **COMPOUND** or **IMITATION** or **MIXTURE** or **BLEND** as the case may be.

(4) The word **IMITATION** or the word **SUBSTITUTE** or any word or words implying that the contents of the package are an imitation or a substitute for any food, drug, or substance shall not be included in the label unless the use of any such word or words is specifically required or permitted by the Regulations.

(5) All the particulars required by the Acts or Regulations to be declared shall appear together in a portion of the label, which shall be directly attached to the package, and shall be in a position equally prominent with that of the name of the food, drug, or substance and the name of the manufacturer, packer, importer, or vendor, and no other words than the actual words required by the Acts or Regulations shall be included in the said portion.

(6) The label shall not contain any statement, claim, design, device, fancy name, or abbreviation which is false or misleading in any particular concerning the food, drug, or substance contained in the package or concerning the quality or the physiological action or the therapeutic or nutritive value or in relation to the place of origin of the said food, drug, or substance.

(7) The label shall not include any comment on, reference to, or explanation of any statement required by the Acts or Regulations to be included in the label which, directly or by implication, contradicts, qualifies, or modifies such statement.

(8) "Trade name" is a distinctive arbitrary or fancy name adopted by any person or firm to distinguish his or its products from the products of any other person or firm.

(9) No trade name shall be applied which—

- (a) represents any single constituent of a compound product; or
- (b) misrepresents the composition or any property or quality of the product; or
- (c) gives any false or misleading indication of origin or place of manufacture.

7. EXEMPTIONS FROM CERTAIN LABELLING REQUIREMENTS.

(1) Packages of food named or indicated hereunder shall, unless otherwise specifically provided for herein, be exempt from all the requirements of the Regulations relating to labelling except such requirements as relate to quality, flavouring, colouring, preservation, or medication—

- (a) Food substances, weighed, counted, or measured in the presence of the purchaser.
- (b) Bread (all varieties).
- (c) Food substances (not being mixtures) put up in unsealed paper packages on retail traders' premises for ready sale over the counter.
- (d) Meat and meat products included in Regulation 26 except when packed in closed or sealed packages.
- (e) Food substances in bulk except such as are required by or under any Act to be specifically labelled.

(2) In the case of a package of any food or drug manufactured or packed outside Victoria, the provisions of Section 240 (2) (a) (iii) of the *Health Act* 1928 in so far as they relate to the inclusion in the label of the name and address of the principal agent in Victoria for the manufacturer or packer shall not apply.

(3) All packages of food or drugs, except such as are required by these Regulations to include in the label a declaration of the place of manufacture or country of origin, shall be exempt from the provisions of Section 240 (2) (a) (iv) of the *Health Act* 1928.

8. PRESCRIBED SIZE OF LETTERS.

(1) Where by the Acts or these Regulations any particulars, directions, statements, letters, or words are required to be written in the label, such particulars, directions, statements, letters, or words shall be in durable characters, and in bold-faced sans-serif capital letters of the prescribed size, and so written in such colour or colours as to afford a distinct contrast to the ground.

(2) Wherever in these Regulations it is provided that any writing shall be in letters of a specified number of points, such provision shall be deemed to require that such letters shall be of the character and dimensions (or face measurement) of the letters corresponding to and set out opposite the number of points so specified as shown in the Schedule hereunder.

(3) Notwithstanding anything to the contrary in these Regulations contained, words required to be written in letters of not less than six points may be written in letters of proportionately reduced size where the package containing a food, drug or substance, is so small as to preclude the use of letters of the prescribed size.

(4) SCHEDULE.

Prescribed Size of Letters.

Dimensions or Face Measurement.	Example.
6 points	ABCDEFGHIJKLMNOPQRSTUVWXYZ
8 points	ABCDEFGHIJKLMNOPQRSTUVWXYZ
10 points	ABCDEFGHIJKLMNOPQRSTUVWXYZ
12 points	ABCDEFGHIJKLMNOPQRSTUVWXYZ
18 points	ABCDEFGHIJKL
24 points	ABCDEFGHI
30 points	ABCDEFG
48 points	ABCDEF
72 points	ABCDE

9. PRESERVATIVES.

(1) "Preservative" is any substance which is capable of inhibiting retarding, masking or arresting the process of fermentation, acidification or other decomposition of food or of masking any of the evidences of putrefaction, and means for the purposes of these Regulations boric acid, borax, benzoic acid, sodium benzoate, sulphur dioxide, sodium sulphite and potassium sulphite; but does not mean salt, saltpetre, sugars, acetic acid or vinegar, alcohol, glycerine, or potable spirits, herbs, hop extract, spices and essential oils used for flavouring purposes, or any substance absorbed by food during the process of curing known as "smoking."

(2) No food shall contain more than one kind of preservative except in the case of a mixed food prepared from two or more foods in which different preservatives are permitted, and mixed food so prepared shall not contain a greater amount of any one preservative than is specifically allowed in the quantity of that food containing the preservative used in the preparation of the mixed food.

(3) Food containing any preservative shall bear a label in which shall be written in letters of not less than six points a statement in the following form:—

THIS FOOD CONTAINS NOT MORE THAN *[here insert the number]*
GRAINS OF *[here insert the chemical name of the preservative]* **TO THE**
[here insert the word "pound" in the case of solid food, or the word "pint" in the case of liquid food.]

(4) Declaration of the presence of preservative is not required in the case of—

- (a) dried fruit or wine;
- (b) confectionery, pastry, or ice-cream, flavoured ices and ice blocks prepared in part from food in which a preservative is specifically permitted; or
- (c) beverages served in open containers for immediate consumption.

(5) Every package containing any preservative intended for use in food shall bear a label in which shall be written the chemical name of the preservative, and the proportion present, in the following form:—

This package contains.....per cent of.....

10. COLOURINGS AND FLAVOURINGS.

(1) Where any colouring and/or any flavouring has been added to any food every package of food so coloured and/or so flavoured shall bear a label in which shall be written in letters of not less than six points the words:—**ARTIFICIALLY COLOURED** or **ARTIFICIALLY FLAVOURED** or **ARTIFICIALLY COLOURED AND FLAVOURED** *(as the case may require)*.

Provided that—

(a) the following may be coloured and flavoured without declaration:—

Cheese (all types),
Confectionery,
Pastry,
Ice cream, flavoured ices,
Custard powder or Blanc Mange powder,
Fruit jelly crystals;

(b) the following may be coloured without declaration :—

Butter,
Sausage skins,
Soft cured fish (with anatto only),
Preserved fruit, raspberry jam, strawberry jam, plum jam,
and raspberry vinegar, where coloured with natural
fruit juice or colouring derived from fruit ;

(c) the following may be coloured with caramel without declaration :—

Sauces, vinegar (all varieties), fruit juices and extracts,
concentrated fruit juices and extracts, fruit juice cordials
and syrups, flavoured cordials and syrups, imitation fruit
and vegetable essences and extracts, imitation cordials
and syrups, non-excisable fermented drinks, summer or
temperance drinks, wine cocktail, spirits and any other
food substance in which caramel is permitted.

(d) the following may be flavoured without declaration :—

Cocoa, chocolate and preparations of cocoa or chocolate,
Meat products and fish paste.

(2) The presence of caramel in any food in which such colouring is produced during the preparation, manufacture, or cooking thereof shall not be deemed to be a contravention of this regulation.

Prescribed Colourings.

(3) Subject to the provisions of section 207, *Health Act* 1928, and Regulation 11 (1) hereof food may be coloured with any of the colourings prescribed hereunder :—

(a) Suitable preparations of—

- (i) anatto, caramel, chlorophyll, saffron or other harmless colouring substance derived from vegetables ;
- (ii) fruit juice or colouring substance derived from fruit, but such juice or colouring substance shall be free from pulp ;
- (iii) cochineal or other harmless colouring substance derived from an animal ; and

(b) the following coal tar dyes :—

Red Shades—

31 Azogermanine, Kiton Red G, Acetyl Rose 2GL.
57 Lissamine Red 6B, Amidonaphthol Red 6B, Kiton Red 6B, Acetyl Rose 6BL.
79 Ponceau 2R.
80 Ponceau 3R.
85 Benzyl Bordeaux B.
179 Carmoisine, Cardinal 3B.
184 Amaranth, Brilliant Bordeaux B.
185 Brilliant Scarlet 4R, Brilliant Ponceau 5R.
225 Chlorazol Pink Y, Rosophenine 10B, Rosophenine Pink, Azomine Fast Pink B.
280 Croceine Scarlet 5R.
677 Roseine, Magenta.
749 Rhodamine B.
771 Eosine BS, Eosine Scarlet.
773 Erythrosine.
777 Rose Bengale.

Orange Shades—

150 Orange I.

Yellow Shades—

10 Naphthol Yellow, Naphthol Yellow S.

22 Yellow A.B.

61 Yellow O.B.

640 Tartar Yellow, Acid Yellow 79210, Tartrazol Yellow.

655 Auramine O.

Green Shades—

662 Brilliant Green Crystals Y.

666 Acid Green G, Guinea Green B.

670 Light Green SF, Yellowish.

— Fast Green FCF.

Blue Shades—

289 Coomassie Navy Blue, Cyanine Navy Blue.

518 Chlorazol Sky Blue FF, Paramine Sky Blue FF.

661 Turquoise Blue G.

707 Soluble Blue.

1180 Indigo Carmine, Indigo di-sulpho-acid.

Violet Shade—

680 Methyl Violet.

Black Shades—

861 Induline.

865 Nigrosine.

(4) The numbers in the margin opposite the names of the coal tar dyes in sub-clause (3) hereof refer to the numbers allotted in Rowe's Colour Index.

(5) Rowe's Colour Index means the Colour Index edited by F. M. Rowe and published in 1924 by the Society of Dyers and Colourists, England.

Labelling.

(6) Every package containing any colouring or colourings sold or intended for colouring food shall bear a label in which shall be written legibly and prominently—

(a) the name or names of the colouring or colourings; and

(b) where any coal tar dye is present the number under which the dye is indexed in Rowe's Colour Index.

11. PROHIBITIONS.

(1) No person shall add any colouring, flavouring or preservative to any food or sell any food containing any such substance unless the addition or presence of any such substance is specifically permitted by the Regulations.

(2) No person shall add any saccharin, saxon, dulcin, glucin or other synthetic sweetening or any mineral oil or mineral fat or mineral salt (except sodium chloride), or paraffin or resin to any food or sell any food containing any such substance unless the addition or presence of any such substance is specifically permitted by the Regulations.

(3) No person shall add to meat or use in the preparation of meat or any meat product any substance other than those specifically permitted to be added or used; nor shall any person sell any meat or meat product containing any prohibited substance.

(4) No expression pictorial design or device indicating or implying the presence of fruit shall appear in the label or wrapper of the package of any product containing artificial flavouring.

(5) No person shall sell meat or meat products, fish or fish products, or other foodstuffs in blown tins.

12. PACKAGES, CONTAINERS, AND APPLIANCES LIABLE TO YIELD POISONS.

(1) No package, container, or appliance used for manufacturing, keeping, conveying, drawing, or holding a moist food, shall have in contact with the food a surface containing lead or zinc.

(2) No package, container, or appliance shall be used which may yield to its food contents any poisonous or injurious substance.

(3) If the package or container or appliance be made of tin plate, it shall, if soldered, be soldered externally; and if the tin plate be lacquered internally the lacquer shall completely cover the inner surface of the package or container or appliance.

(4) No person shall pack or keep or manufacture or prepare any food in such a manner that it becomes or is liable to become contaminated with lead, zinc, or other poisonous metal.

13. POISON IN OR ON FOOD.

(1) No food shall be in contact with any antimony, arsenic, or lead, nor shall it contain or have on its surface any antimony, arsenic, lead, tin, or other poisonous metal, or compound of any of them or any other poison whatsoever: Provided that it shall not be a contravention of this Regulation if the food specified in the Schedule hereunder contains not more than the quantities of the metals or their compounds specified in each case and that such metals or compounds are unavoidably present in or on the food.

SCHEDULE.

Regulation.	Food Substance.	Arsenic, calculated as Grains of Arsenious Oxide, As_2O_3 .	Lead, calculated as Grains of the Metal.	Tin, calculated as Grains of the Metal.
19	Cream of Tartar	1-100th per lb.	1-7th per lb.	Nil
20	Acid Phosphate	1-100th per lb.	1-7th per lb.	Nil
21	Baking Powder	1-100th per lb.	1-7th per lb.	Nil
22	Custard Powder	1-100th per lb.	1-7th per lb.	Nil
25	Malt and Malt Preparations	1-100th per lb.	1-7th per lb.	Nil
26	Meat and other moist foods in tins	Nil	Nil	2 per lb.
27	Fish in tins	Nil	Nil	2 per lb.
29	Vegetables (in tins) ..	Nil	Nil	2 per lb.
30	Gelatine	1-100th per lb.	1-7th per lb.	Nil
33	Milk and Milk Products (in airtight tins)	Nil	Nil	2 per lb.
44	Sauces	1-100th per pint	1-7th per pint	2 per pint
45	Vinegar	1-100th per pint	1-7th per pint	2 per pint
46	Pickles	1-100th per lb.	1-7th per lb.	2 per lb.
47	Glucose	1-100th per lb.	1-7th per lb.	Nil
48	Honey	Nil	1-7th per lb.	2 per lb.
55	Citric and Tartaric Acids ..	1-100th per lb.	1-7th per lb.	Nil
56	Fruit and Fruit Products contained in tins	Nil	Nil	2 per lb.
63	Non-excisable Fermented Drinks	Nil	1-100th per gal.	Nil
64	Summer or Temperance Drinks	Nil	1-100th per gal.	Nil
73	Ale and Beer	1-100th per gal.	Nil	Nil
..	Fresh Fruit and Vegetables..	1-100th per lb.	1-7th per lb.	Nil

(2) Any substance which is used in the preparation of food shall, if standardized in the British Pharmacopœia or British Pharmaceutical Codex, comply with such standard also in regard to poisonous metallic content.

14. STATEMENT OF WEIGHT OR MEASURE.

(1) The statement of the weight or measure of the contents required by the Acts or the Regulations to be written in the label of the package of any food or drug shall be expressed in the following way, namely :—

- (a) In the case of every package of solid food or of any drug which contains a less quantity than fourteen pounds weight, in pounds, ounces, drachms, and grains ;
- (b) In the case of every package of liquid food or of any drug which contains a less quantity than one gallon, in quarts, pints, fluid ounces, fluid drachms, and minims.
- (c) In the case of every imported package of food or of any drug the metric system of expressing weight and measure shall be accepted, provided the food or drug is sold in the container in which it was imported.

(2) All foods drugs and substances sold by weight shall be sold by Avoirdupois, and all food drugs and substances sold by fluid measure shall be sold by Imperial standard measures of capacity : Provided that drugs when sold by retail may be sold by Apothecaries' weight or the metric system.

15. PERMITTED VARIATION FROM STATED WEIGHT OR MEASURE.

Except where otherwise provided it shall not be a contravention of these Regulations in respect of any package of food or of any drug if—

- (a) the net weight or measure exceeds or is not more than five parts per centum below that stated in the label; or
- (b) in the case of bottles of three ounces or less in capacity the net weight or measure exceeds or is not more than seven and one-half parts per centum below that stated in the label :

Provided that the net weight or measure of six packages of the same description and brand of food or of any drug is at least six times the weight or measure stated in the label.

16. EXEMPTIONS FROM STATEMENT OF WEIGHT, MEASURE, OR NUMBER.

(1) Packages of food or substances named hereunder shall be exempt from declaration in the label of weight, measure, or number of the contents thereof :—

- Aerated waters.
- Alcoholic liquors liable to Customs or Excise duty.
- Anchovies.
- Australian wines.
- Beverage powders.
- Calves' feet jelly in tins or bottles.
- Candied peels marked with a statement of weight, followed by the words " when packed ".
- Capers in bottles.
- Cheeses marked with a statement of weight, followed by the words " when packed ".
- Chutney in bottles.
- Confectionery in packages of two pounds' weight or under.

Crystallized fruits marked with a statement of weight, followed by the words "when packed".
Curry powder in bottles.
Dehydrated or dried vegetables.
Dried culinary herbs.
Dried codfish in blocks.
Dried figs.
Dried or dehydrated fruits in packages of two pounds' weight or under.
Fish in tins or glass containers.
Flavoured cordials and syrups.
Flour in bags of twenty-five pounds' weight and over.
Food substances sold with directions to dilute with water to a definite amount or to taste; condensed and concentrated milks excepted.
Fruits in bottles.
Fruit juices or fruit extracts.
Fruit juice cordials and syrups.
Fruit squash.
Fruit squash cordials and drinks.
Ginger in jars or in fancy packages.
Gingerbeer powders and other beverage powders.
Hams marked with a statement of weight, followed by the words "when packed".
Honey in comb.
Hops in packages of one pound weight or under.
Ice-cream, flavoured ices and ice blocks.
Imitation cordials and syrups.
Mineral waters.
Non-excisable fermented drinks.
Nuts in packages of four ounces or under.
Ox tongues.
Oysters in bottles or tins.
Pickles in bottles.
Popcorn.
Potted meat and pastes.
Prepared puddings marked with a statement of weight, followed by the words "when packed".
Preserved ginger marked with a statement of weight, followed by the words "when packed".
Raspberry vinegar.
Rennet and other preparations of rennin.
Salt in tins or bottles.
Salt substitutes in tins or bottles.
Sauces.
Soap.
Soup in packets.
Soup sausages.
Summer drinks.
Temperance drinks.
Vegetables preserved in tins.
Food substances supplied in bulk for resale.

(2) Exemption from declaration of weight, measure, or number in respect of any of the above-named foods or substances shall not apply where they are packed in a different manner from that specified.

17. SPECIFIED WEIGHT, MEASURE, OR NUMBER.

(1) The net weight of the contents of packages of food named hereunder shall, when packed in metal receptacles, be one half-pound, one pound, one pound and a half, or any simple multiple of one pound :—

Jam and conserve.
Marmalade,
Mixed jam,
Jelly.

(2) (a) The net measure of milk, when sold in bottles, shall be five, eight, ten, twenty, or forty ounces.

(b) "Bottles" for the purpose of this sub-clause includes all other closed containers.

PART II.—FOOD.**18. FLOUR, BREAD, AND MEALS.****FLOUR (wheat).**

(1) (a) Flour is the fine, clean, and sound product obtained by bolting wheat meal. It shall contain not more than thirteen and five-tenths parts per centum of moisture, not less than one and two-tenths parts per centum of nitrogen, not more than five-tenths of one part per centum of fibre, and shall yield not more than three-fourths of one part per centum of ash. It shall not contain any foreign matter.

(b) Flour specifically sold or used for the making of bread may contain (calculated on a dry basis) acid phosphates of alkalies or alkaline earths (calculated as $\text{CaH}_4(\text{PO}_4)_2$) in amount not exceeding three-tenths of one part per centum; ammonium chloride (calculated as NH_4Cl) in amount not exceeding three-fiftieths of one part per centum; bromates (as KBrO_3) in amount not exceeding two one-thousandths of one part per centum; calcium sulphate (as CaSO_4) in amount not exceeding two twenty-fifths of one part per centum. The presence of persulphate in any form is prohibited.

BREAD (wheaten).

(2) Bread is the porous substance obtained by the moistening, kneading, panification, and baking of flour, with provision for aeration of the dough by air or carbon dioxide. It shall contain not more than forty-five parts per centum of water in any part of the loaf; it shall yield not more than two parts per centum of total ash, nor more than two-tenths of one part per centum of ash insoluble in decinormal hydrochloric acid. It shall not contain any foreign mineral substance except salt; and ten grammes of the crumb taken from the interior of the loaf shall not contain more acid than is required for the neutralization of three cubic centimetres of decinormal solution of sodium hydroxide: Provided that the presence of the chemical substances prescribed by sub-clause (1) (b) of this Regulation in amounts not exceeding those specified (calculated on the dry basis) shall not be deemed to be a contravention of these Regulations.

WHEAT MEAL.

(3) Wheat meal is the product obtained by grinding wheat. It shall be clean and sound and obtained from well-cleaned, sound milling wheat, and it shall contain all the constituents of such wheat. It shall not contain more than fourteen parts per centum of moisture nor any added substance.

SELF-RAISING FLOUR AND SELF-RAISING MEAL.

(4) (a) Self-raising flour or meal means flour or meal manufactured from any cereal in which baking powder has been incorporated in such quantity as to liberate not less than 45 grains weight of carbon dioxide per pound when determined in accordance with the prescribed method, and such flour or meal shall not contain more than 10 grains weight of sulphates calculated as calcium sulphate (CaSO_4) per pound. Malt may be added.

(b) Any mixture of self-raising flours or meals or of flours and meals may be packed for sale and every such mixture shall comply with the standard as prescribed in the immediately preceding paragraph.

Labelling.

(c) Every package of self-raising flour or meal or of any mixture of same shall bear a label in which shall be written the name of the flour or meal or the names of the flours and/or meals in letters of not less than eighteen points and in the case of a mixture the approximate proportions of the flours and/or meals in letters of not less than ten points.

(d) The label of every package containing any self-raising flour or self-raising meal or any mixture of same to which has been added an acid phosphate shall include the words **PREPARED WITH ACID PHOSPHATE BAKING POWDER** in letters of not less than six points.

WHEAT MEAL BREAD.

(5) Wheat meal bread is the porous substance obtained by baking dough made from wheat meal or from wheat meal containing not more than ten parts per centum of added flour with provision for aeration by air or carbon dioxide and with or without the addition of salt and milk or dried milk.

OTHER BREADS (RYE BARLEY, ETC.).

(6) (a) Other breads include breads (not elsewhere standardized in these Regulations) made from the flour or meal of barley, rye, or other edible grain or mixtures of such grains with or without the addition of salt, malt extract and/or other wholesome foodstuffs.

(b) Such breads shall be made by moistening, kneading, panification and baking, with provision for aeration of the dough by air or carbon dioxide.

(c) If any such bread bears a name descriptive of its kind, composition, or origin, it shall correspond thereto.

CORN FLOUR.

(7) Corn flour means the starch powder derived from any variety of corn or grain. It shall yield not more than seven-tenths of one part per centum of ash.

OATMEAL.

(8) Oatmeal is the meal produced by grinding oats (*Avena sativa*) after removal of the husk. It shall contain not less than five parts per centum of fat or of ethereal extract, and not more than two and five-tenths parts per centum of meal derived from grain other than oats.

MAIZE MEAL.

(9) Maize meal is the meal obtained by grinding maize. It shall contain not less than one and one-tenth parts per centum of nitrogen, and shall yield not more than one and six-tenths parts per centum of ash.

MIXED MEALS AND MIXED FLOURS.

(10) Every package which contains a mixture of meals or flours or of meal and flour of edible grains shall bear a label in which shall be written—

(a) the words **MIXED MEALS** or **MIXED FLOURS** or **MIXED MEAL AND FLOUR** in letters of not less than eighteen points, and the said words shall constitute the first line of the label, and no other word shall appear on the same line; and

- (b) a statement in letters of not less than ten points of the kinds and approximate proportions of the meals or flours or meal and flour of which the mixture is composed in the following form :—

THIS PACKAGE CONTAINS [*here insert the names of the several meals or flours or meal and flour and a statement of the approximate proportion of each of them contained in the mixture.*]

RICE.

- (11) (a) Rice is the husked grain of *Oryza sativa*.

POLISHED RICE.

- (b) Polished rice is rice polished with or without talc. It may contain glucose and not more than five-tenths of one part per centum of talc. It shall not contain any other foreign substance.

GROUND RICE.

- (c) Ground rice is the product obtained by grinding rice or polished rice. It shall yield not more than one and five-tenths parts per centum of ash. It shall not contain any foreign substance other than glucose and talc derived from polished rice.

19. CREAM OF TARTAR.

Cream of tartar shall contain not less than ninety-nine parts per centum of acid tartrates, calculated as potassium acid tartrate ($\text{KHC}_4\text{H}_4\text{O}_6$).

20. ACID PHOSPHATE POWDER.

- (1) Acid phosphate powder is any suitable acid phosphate which with or without starch or other wholesome farinaceous substance can be used to replace cream of tartar in the preparation of a chemical leaven for baking purposes.

- (2) Its available acidity shall be such that if 1.98 grammes of the powder be shaken with twenty cubic centimetres of distilled water and twenty cubic centimetres of glycerine the mixture shall have an acid reaction to phenolphthalein after the addition of ten cubic centimetres of a normal solution of sodium hydroxide. It shall not contain more than two parts per centum of sulphates, calculated as calcium sulphate (CaSO_4), nor more than three-tenths of one part per centum of compounds of aluminium, calculated as alumina (Al_2O_3).

Labelling.

- (3) The words cream of tartar, or any contraction of them, or any words which resemble or suggest cream of tartar or tartaric acid, shall not appear in any label on a package containing an acid phosphate powder. Every package containing an acid phosphate for use in food, or containing any baking powder to which has been added an acid phosphate, shall have as the first words in the label the words **ACID PHOSPHATE** in letters of not less than twelve points.

21. BAKING POWDER.

- (1) Baking powder is a salt, or a mixture of salts, with or without a farinaceous diluent substance which evolves carbon dioxide on being moistened and heated, and which may be used in the preparation of food

as a chemical leaven. It shall contain not more than one and five-tenths parts per centum of sulphates, calculated as calcium sulphate (CaSO_4); and shall yield not less than ten parts per centum by weight of carbon dioxide. It shall not contain more than one-tenth of one part per centum of aluminium compounds, calculated as alumina (Al_2O_3).

Labelling.

(2) The word egg, and expressions or devices which imply or suggest the presence of egg or the equivalent of egg, shall not be written in the label of any package which contains baking powder.

22. CUSTARD POWDER OR BLANC MANGE POWDER.

(1) Custard powder or blanc mange powder is a powder prepared from starch with or without other food substances, with or without prescribed colouring and/or flavouring matter.

Labelling.

(2) The word egg, or the word cream, and expressions or devices which imply or suggest the presence or the equivalent of egg or cream, shall not be written in the label of any package which contains custard powder or blanc mange powder. Declaration of the presence of colouring and/or flavouring is not required.

23. INFANTS' FOOD.

(1) Infants' food is any food described or sold as suitable for infants.

(2) It shall not contain more than three-tenths of one part per centum of fibre, nor any mineral substance insoluble in decinormal hydrochloric acid, nor any preservative, and shall be free from rancidity.

(3) Any infants' food advertised, described, or sold as suitable for infants under the age of six months, when prepared for use in accordance with the directions for an infant aged one month, shall contain not less than two and one-tenth parts per centum of fat, and not less than four parts per centum of lactose.

(4) No person shall advertise, describe, or sell any food as suitable for infants unless there is written in the label, legibly and prominently—

- (a) The date when the food was packed.
- (b) A statement of the source or sources of the proteins and fats, and of the nature of the carbohydrates present.
- (c) A statement showing the percentage composition of the food when prepared in accordance with the accompanying instructions for an infant aged one month.
- (d) A statement showing the average percentage composition of human milk which for the purposes of this Regulation, shall be deemed to be—

Proteins	1.5	per cent.
Fat	3.5	..
Lactose	6.5	..
Ash	0.2	..

- (e) A statement showing the food value, expressed as Calories, contained in the quantity of prepared food recommended to be given per day at the age of one month; and a statement of the average number of Calories required per day by an infant aged one month, which for the purposes of this Regulation shall be taken as 400 Calories.

The statements of percentage composition and of the number of Calories required in the three immediately preceding paragraphs shall appear in the following form:—

Composition of food for an infant aged one month—

	Human Milk.	Prepared Food.
Proteins	1.5 per cent.	..
Fat	3.5
Lactose	6.0
Other carbohydrates	Nil	..
Ash	0.2
Food value, expressed as Calories, in one day's food	400 (approx.)	..

- (f) Exact directions as to the method of preparing the food, such directions to include a statement of the weight corresponding to the measure of the amount of food directed to be used in the preparation.
- (g) A statement of the average amount of prepared food to be given to an infant at one time, and the number of times such amount is to be given per day; such statement to be given for each month of age up to six months.

Provided that the statements referred to in paragraphs (c), (d), (e), and (g) of this Regulation need not appear if the label contains the words, **UNSUITABLE FOR INFANTS UNDER THE AGE OF SIX MONTHS EXCEPT UNDER MEDICAL DIRECTION**, in letters of not less than six points.

24. INVALIDS' FOOD.

- (1) Invalids' food is any food described or sold as suitable for invalids.
- (2) "Invalid," for the purposes of these Regulations, includes any person suffering from any chronic illness, including diabetes, or convalescing from any acute illness.
- (3) Invalids' food shall be composed of food substances modified, prepared, or compounded so as to possess special nutritive and assimilative properties which render it specially suitable for invalids.
- (4) Glycerine or saccharine may be used in any food specially prepared for the use of persons suffering from diabetes.

Prohibition.

- (5) Invalids' food shall not contain any preservative, or any substance incapable of being assimilated by an invalid.

Labelling.

- (6) Every person who manufactures or packs or sells any food described as invalids' food, or purporting to be invalids' food, shall attach thereto, or to the package enclosing the same, a label, in which shall be written legibly and durably a statement of the ingredients of which the food is composed, and also of the claim on which special suitability for invalids is based.

(7) In the case of any food sold or described as suitable for persons suffering from diabetes, the label shall include the percentage proportions and the nature of the carbohydrates, fats, and proteins, and the calorie value per gramme of such food, and also the declaration of the presence of glycerine or saccharine where present.

25. MALT, AND MALT EXTRACT.

MALT.

(1) Malt is the seed of barley or of some other cereal, which has been caused to germinate, and which has been subsequently dried.

MALT EXTRACT.

(2) Malt extract is the substance obtained by evaporating an aqueous extract of malt at a temperature not exceeding 55° C. It shall contain not less than seventy parts per centum of solids derived wholly from malt. Its diastasic power shall be such that one hundred grains of the extract will in thirty minutes, at a temperature of 40° C., convert two hundred and fifty grains of pure anhydrous potato starch into an equivalent amount of maltose, as estimated by the method prescribed in Regulation 89.

BAKERS' OR "COMMERCIAL" MALT EXTRACT, OR BAKERS' MALTOSE.

(3) Bakers' or "commercial" malt extract, or bakers' maltose, shall contain not less than seventy parts per centum of solids wholly derived from malt. Its diastasic power shall comply with the requirements as prescribed for malt extract by sub-clause (2) of this Regulation.

26. MEAT, AND MEAT PRODUCTS.

MEAT.

(1) "Meat" means the raw wholesome edible properly dressed parts of any member of the animal kingdom ordinarily used for human consumption, and includes chilled and frozen meat.

CHILLED MEAT.

(2) Chilled meat is meat which is or has been artificially reduced in temperature to just above its freezing point.

FROZEN MEAT.

(3) (a) Frozen meat is meat which is or has been artificially reduced in temperature to or below its freezing point.

Labelling.

(b) Every person who exposes for sale any frozen meat shall—

(i) affix and keep affixed thereto a label bearing the word **FROZEN** in letters of not less than eighteen points; or

(ii) exhibit and keep exhibited in a prominent position in relation to such meat a placard bearing the word **FROZEN** in letters of not less than seventy-two points.

(c) Every person who sells any frozen meat shall attach thereto or to the package containing the same a label bearing the word **FROZEN** in letters of not less than eighteen points.

IMPORTED MEAT.

(4) (a) Every person who exposes for sale imported meat of any description shall affix and keep affixed thereto a label bearing the word **IMPORTED** in letters of not less than eighteen points; or exhibit and keep exhibited in a prominent position in relation to such meat a placard bearing the word **IMPORTED** in letters of not less than seventy-two points.

(b) Every person who sells any imported meat shall attach thereto, or to the package containing the same, the word **IMPORTED** in letters of not less than eighteen points.

(c) For the purposes of this Regulation "Imported" means imported from any place outside the State of Victoria.

CORNEO PICKLED OR SALTED MEAT.

(5) Corneo pickled or salted meat is uncooked meat prepared with salt, saltpetre, sugar, vinegar, or spices, either singly or in combination.

SMOKED MEAT.

(6) Smoked meat is corneo pickled or salted uncooked meat treated with smoke.

MANUFACTURED MEATS.

(7) (a) "Manufactured meat" means a preparation of one or more kinds of meat (whole, minced, chopped, or comminuted) cooked or uncooked with or without the addition of salt, saltpetre, sugar, vinegar, spices, herbs, edible oils, meat fat, flavouring or wholesome food substances, treated or not with smoke, and includes sausages and other manufactured meat not elsewhere standardized herein.

Labelling.

(b) Every package of manufactured meat shall bear a label in which shall be written a statement of the name or names of the contained meat or meats in letters of not less than six points, and the meat first named shall be in greater proportion than any other.

CHOPPED OR COMMUNITED MEAT.

(8) Chopped or comminuted meat is meat disintegrated by chopping or mincing, without the addition of any foodstuff or preservative or any other foreign matter.

SAUSAGE MEAT (FRESH) AND SAUSAGES.

(9) (a) Sausage meat is minced meat mixed with one or more of the following:—Herbs, seasoning, salt, sugar, spices, saltpetre, wholesome farinaceous substances. One hundred parts shall contain not less than seventy-five parts of meat and not more than six parts of starch.

(b) A sausage is sausage meat enclosed in a casing, and if the casing is of animal origin such casing shall be deemed to be an integral part of the said meat.

(c) Sausages sold under any name descriptive of their composition or origin shall correspond thereto.

PRESERVATIVE IN MANUFACTURED MEATS AND SAUSAGE MEAT.

(10) (a) The addition to uncooked manufactured meats and sausage meat of sulphur dioxide in proportion not exceeding three and five-tenths grains to the pound is hereby permitted.

(b) Cooked manufactured meat or cooked sausage meat shall not contain more than one grain and eight tenths of a grain of sulphur dioxide to the pound.

TRIPE.

(11) Tripe as sold for human consumption shall not be prepared so as to impair its nutritive properties, shall not contain any added foreign matter except salt, and its reaction value (determined on the liquid obtained by exudation and pressure) shall not be greater than pH 7.5.

Limitation of Nitrates and Nitrites.

(12) Saltpetre and potassium nitrite and/or sodium nitrite may be added to corned pickled or salted meat, sausage meat, and manufactured meat: Provided that the proportion of nitrites present calculated as potassium nitrite (KNO_2) shall not exceed one grain per pound of meat and that the proportion of total nitrates and nitrites present calculated as potassium nitrate (KNO_3) shall not exceed fourteen grains per pound of meat.

MEAT EXTRACT, MEAT ESSENCE, OR MEAT JUICE.

(13) (a) Meat extract, meat essence, or meat juice, is the product obtained from meat by extraction, expression, or concentration. It shall contain the protein of flesh, but no extract of yeast or other foreign substance, except salt and condiments, and, in the case of meat juice, glycerine, provided that the presence and amount per centum of glycerine be declared.

Labelling.

(b) Every package which contains meat extract, meat essence, or meat juice, shall bear a label in which shall be written in letters of not less than six points the name or names of the kind or kinds of meat from which its contents have been prepared.

MEAT PASTE.

(14) (a) Meat paste is a paste prepared with one or more kinds of meat with or without other wholesome foodstuffs and flavouring substances.

Labelling.

(b) Every package of meat paste shall bear a label in which shall be written in letters of not less than six points a statement in following form:—

THIS PASTE CONTAINS [*here insert the kind or kinds of meat*].

(c) Where the paste is made from two or more kinds of meat the kind of meat first named in the label shall be in greater proportion than any other.

DRIPPING.

(15) Dripping is clean fat rendered from meat. It shall be free from rancidity. It shall not contain more than two parts per centum of free fatty acid calculated as oleic acid, nor more than one part per centum of foreign matter unavoidably incorporated in course of rendering, nor more than two parts per centum of water. It may contain salt. If it bears a name descriptive of its origin it shall correspond thereto.

LARD.

(16) Lard is the clean fat rendered from the meat of swine. It shall be free from rancidity; it shall not contain more than two parts per centum of free fatty acid calculated as oleic acid, nor more than one part per centum of foreign matter unavoidably incorporated in course of rendering, and not more than one part per centum of water. It may contain salt.

MEAT IN TINNED RECEPTACLES.

(17) Meat or meat products packed in tinned receptacles shall not contain more than two grains of tin (including tin salts calculated as metallic tin) to the pound.

27. FISH AND FISH PRODUCTS.

(1)(a) "Fish" means the wholesome edible properly dressed parts of any fish ordinarily used for human consumption, and includes crustaceans and molluscs.

(b) Fish sold under any name descriptive of its kind, composition, or origin shall correspond thereto.

FISH PASTE.

(2) (a) Fish paste is a paste prepared with one or more kinds of fish with or without wholesome foodstuffs and flavouring.

Labelling.

(b) Every package of fish paste shall bear a label in which shall be written in letters of not less than six points a statement in the following form :—

THIS PASTE CONTAINS *[here insert the kind or kinds of fish]*.

(c) Where the paste is made from two or more kinds of fish the kind of fish first named in the label shall be in greater proportion than any other.

ANCHOVY FISH PASTE.

(3) The colouring of anchovy fish paste is hereby permitted subject to declaration.

SOFT CURED FISH.

(4) The colouring of soft cured fish with annatto is hereby permitted without declaration.

FISH IN TINNED RECEPTACLES.

(5) Fish or fish products packed in tinned receptacles shall not contain more than two grains of tin (including tin salts calculated as metallic tin) to the pound.

28. EGGS.

(1) For the purposes of this Regulation unless inconsistent with the context or subject-matter—

"Chilled eggs" means eggs which have been stored in any cold storage premises.

"Cold storage premises" includes any premises or part of any premises where eggs are chilled.

"Egg" means the egg of the domestic hen or duck.

"Inspector" includes any person authorized by the Commission or the Council for the purpose of enforcing this regulation.

"Preserved eggs" means eggs that have been subjected to any preservative treatment other than chilling.

"Proprietor" includes the owner the occupier the lessee or person in charge of any premises or part of any premises where eggs are sold stored chilled or preserved.

(2) No person shall sell any egg unless—

(a) it is sound and wholesome ; and

(b) on candling the white is translucent and the yolk translucent or but faintly visible.

(3) No person shall—

(a) sell any chilled egg or preserved egg if the air cell exceeds three-eighths of one inch in depth ;

(b) sell any chilled egg unless the shell is marked in legible and durable characters with the word **CHILLED** ;

(c) retail any preserved egg unless the shell is marked in legible and durable characters with the word **PRESERVED**.

(4) No proprietor of any cold storage premises shall store or hold in storage any eggs or allow or permit any eggs to be stored or held in storage in such premises unless the shells of the eggs are marked in legible and durable characters with the word **CHILLED** : Provided that such proprietor may store eggs which are not for sale without being so marked where authorized in writing so to do by the inspector.

(5) No person except with the approval of the inspector shall remove eggs from any cold storage premises unless the shells are marked with the word **CHILLED** and no proprietor of such premises shall cause allow permit or suffer any eggs to be removed therefrom unless the shells are so marked.

(6) No person shall retail eggs—

(a) not being chilled or preserved, if the air cell exceeds one quarter of one inch in depth ;

(b) unless the shell is clean and free from cracks and stain ; and

(c) unless they are graded in accordance with their weight as prescribed hereunder—

Grade.				Weight of each egg (in ounces).
Special	Not less than 2½
Standard	Not less than 2
Medium	Not less than 1½
Small	Less than 1½

(7) The proprietor of every shop stand stall vehicle or other place where eggs are retailed shall—

(a) keep or cause to be kept the different grades of eggs in separate receptacles ;

- (b) affix or cause to be affixed to each receptacle a placard on which shall be printed or written the grade of the eggs and in addition in the case of chilled or preserved eggs the word **CHILLED** or **PRESERVED** as the case may be ;
- (c) in the case of duck eggs include or cause to be included on the placard the word **DUCK** ;
- (d) print or write or cause to be printed or written on the placard all the prescribed words in plain and legible characters ; and
- (e) display or cause to be displayed each placard in such a position that the words thereon are plainly visible to customers.

(8) It shall not be deemed to be a contravention of this Regulation if any egg sold or described as being of a particular grade weighs not more than five parts per centum below the weight prescribed for such grade ; provided that any twelve eggs supplied to any purchaser shall weigh not less than twelve times the minimum weight of the grade asked for or described by placard.

Egg PULP.

(9) Egg pulp shall be prepared and packed in accordance with the requirements of the Commerce (Export Dairy Produce) Regulations prescribed under the Customs Act and the Commerce (Trade Descriptions) Act of the Commonwealth of Australia for the time being in force.

DATE OF OPERATION.

(10) This Regulation shall come into operation on publication in the *Government Gazette*.

29. VEGETABLES.

(1) Vegetables are the succulent, clean, and sound edible parts of herbaceous plants commonly used for food.

(2) Dried or dehydrated vegetables are the clean, sound products obtained by the desiccation of properly matured and prepared vegetables under such conditions that no harmful substance is absorbed by or mixed with them.

(3) Canned or tinned vegetables are properly matured and prepared fresh vegetables, with or without salt, sterilized by heat, and packed in airtight containers.

30. GELATINE.

(1) Gelatine sold or intended for consumption by man is the clean, wholesome product prepared by appropriate hygienic processes from skin, membranes, bones, and other collagenous material. It shall yield not more than three parts per centum of ash. A five per centum aqueous solution shall form a jelly when kept at a temperature of 65° F. for two hours. A five per centum aqueous solution prepared with sterilized water at a temperature not exceeding 90° F. shall not become alkaline, or emit any offensive odour after standing for forty-eight hours in a Petri dish at a temperature of 80° F. It shall not contain more than thirty parts per million of copper, nor more than one hundred parts per million of zinc.

Preservative.

(2) Gelatine may contain sulphur dioxide in proportion not exceeding seven grains to the pound of dry, commercial gelatine. Declaration of the presence of sulphur dioxide in gelatine sold for consumption by man is not required unless the proportion contained in it exceeds five-tenths of one grain to the pound.

31. EDIBLE FATS AND OILS, AND SALAD OILS.

General Standard.

(1) (a) Edible fats, edible oils, and salad oils are the fats and oils commonly recognized as wholesome foodstuffs. They shall be free from rancidity and decomposition, and from offensive odour and taste, and shall contain not more than one part per centum of free fatty acids calculated as oleic acid. They shall not contain any mineral oil.

Labelling.

(b) Every package which contains any edible fat, or any edible oil, or salad oil, or a mixture of such fats or oils of diverse origin, shall bear a label in which shall be written a statement, in letters of not less than six points, of the kind of fat or oil, or in the case of a mixture, of the kinds and the proportions of fats and oils which the package contains.

OLIVE OIL.

(2) Olive oil is the oil obtained by expression from the sound mature fruit of the cultivated olive tree (*Olea europea* L.). It shall comply with the requirements of the British Pharmacopœia.

LUCCA OIL, SUBLIME SALAD OIL, AND VIRGIN OIL.

(3) Lucca oil, sublime salad oil, or virgin oil is an oil which conforms with the standard for olive oil and with the general standard for edible fats and oils.

Labelling.

(4) (a) The word olive, or the word lucca, or the words sublime salad, or the word virgin, or any expression or device or representation which resembles the said words or any of them or suggests the presence of olive oil, shall not appear in the label of any package of oil which does not conform with the standard for olive oil and the general standard for edible fats and oils.

(b) In the case of olive oil the country or countries of origin shall be stated in the label.

32. MARGARINE.

(1) (a) There shall be mixed with margarine not less than one part of potato-starch or Queensland arrowroot (*Canna edulis*) per one thousand parts of margarine; or, alternatively, not less than five parts per centum by weight of sesame oil.

(b) Such sesame oil shall give the following chemical reaction:—

A mixture of one part by volume of sesame oil and ninety-nine parts of cotton-seed oil or of earth-nut oil, with one hundred parts of fuming hydrochloric acid of a specific gravity of 1.19 and a few drops of a two per centum alcoholic solution of recently distilled and nearly odourless furfural, well shaken, shall, after allowing to separate, show a distinct red colouration in the acid layer.

(2) Margarine shall—

- (a) conform with the general standard for edible fats and oils;
- (b) not contain more than sixteen parts per centum of water;
- (c) where the weight is less than two pounds be made up in cube form;
- (d) not contain any foreign substance except the non-fatty solids of milk, salt and starch.

(3) No person shall sell any margarine the fatty portion of which has a Kirschner value greater than that obtained by using the formula—

$$\frac{\text{Polenske Value}}{8} + 0.5$$

(4) Margarine shall be sold in a package and every such package shall bear a label in which shall be written—

- (a) the word **MARGARINE** in letters of not less than thirty points; and
- (b) the name or names of the kind or kinds of fat and/or oil used in the preparation of the margarine in letters of not less than six points.

(5) No person shall exhibit or use any letter, word, placard, expression, design, or device in relation to margarine which indicates, suggests, or implies that it is butter.

(6) Where margarine is supplied at any premises, where food is sold, for consumption on such premises by customers there shall be attached to every vessel containing the same the word **MARGARINE** in letters of not less than eighteen points.

DATE OF OPERATION.

(7) This Regulation shall come into operation on publication in the *Government Gazette*.

33. MILK.

(1) (a) Milk is the normal clean and fresh secretion obtained by completely emptying the udder of the healthy cow, properly fed and kept, excluding that got during the seven days immediately following on parturition.

Standard.

(b) Milk shall contain not less than twelve parts per centum of total solids, not less than eight and five-tenths parts per centum of solids not fat, not less than three and five-tenths parts per centum of fatty solids (milk fats), and not more than nine-tenths of one part per centum of ash.

(c) The freezing point of milk as determined by the prescribed method shall not be higher than 0.54 degrees below zero Centigrade.

(d) Where the percentage of fats as determined by the Babcock or Gerber test is above the prescribed standard and the percentages of total solids and ash respectively comply with the prescribed standards it shall not be necessary to determine the proportion of fats by the Adams or Rose-Gottlieb method nor to determine the freezing point.

(e) Subject to the provisions of paragraph (d) milk (fresh) shall be analysed in accordance with the methods prescribed by Regulation 89; the freezing point shall be determined in accordance with the method prescribed by Regulation 92; and sour milk shall be analysed in accordance with the method prescribed by Regulation 90.

CAPACITY OF MILK BOTTLES.

(2) Where bottles are used for the packing of milk they shall contain such net measures as are prescribed by Regulation 17 (2).

STERILIZED MILK.

(3) (a) Sterilized milk is milk which has been subjected to any effective sterilizing process and thereafter has been protected from contamination until delivery to the consumer.

Labelling.

(b) A label bearing the words **STERILIZED MILK** in letters of not less than twelve points, followed immediately by the words **THIS MILK SHOULD NOT BE USED AS THE EXCLUSIVE FOOD OF INFANTS UNDER THE AGE OF SIX MONTHS EXCEPT UNDER MEDICAL DIRECTION**, shall be attached to every receptacle containing sterilized milk; and in every case where sterilized milk is delivered other than in a receptacle to which such label is attached, the person so delivering shall at the same time deliver the prescribed label to the person receiving the milk.

PASTEURIZED MILK.

(4) (a) Pasteurized milk is milk which has been subjected to heat to such a degree and for such time as to destroy all harmful organisms (including colon bacilli), but not so as to destroy natural enzymes nor coagulate albumen, and which is immediately cooled to a temperature below 50° F. (10° C.), and protected from contamination until delivery to the consumer.

Labelling.

(b) Every package containing pasteurized milk shall bear a label in which shall be written the words **PASTEURIZED MILK** in letters of not less than twelve points.

SKIM OR SEPARATED MILK.

(5) (a) Skim or separated milk is milk from which the milk fats have been removed by skimming or mechanical separation. It shall contain not less than eight and eight-tenths parts of milk solids not fat.

Labelling of Vessels containing Skim or Separated Milk.

(b) No person shall carry, deliver, keep, or store for sale any skim or separated milk unless the receptacle containing such milk is durably and conspicuously marked with the words **SKIM MILK** in letters of not less than seventy-two points.

(c) Every person who sells skim or separated milk shall, with every quantity delivered, at the same time give to the person receiving it a notice in which shall be written in letters of not less than twenty-four points—**SKIM MILK (and the words) UNFIT FOR INFANTS.**

RECONSTITUTED MILK.

(6) (a) Reconstituted milk is the fluid produced by emulsifying by appropriate means a mixture of butter, and skim, or separated milk, or dried skim or separated milk and water. It shall comply with the standards of composition as prescribed for milk.

Labelling.

(b) A label bearing the words **RECONSTITUTED MILK** in letters of not less than eighteen points shall be attached to every receptacle containing reconstituted milk; and in every case where such milk is delivered other than in a labelled receptacle the person so delivering shall supply at the same time a label having inscribed therein the prescribed words.

34. CREAM AND CREAM PREPARATIONS.

CREAM.

(1) Cream is the fatty portion of milk which rises to the surface when the milk is at rest or which is removed by mechanical separation.

RECONSTITUTED CREAM.

(2) Reconstituted cream is the fatty part of reconstituted milk separated by mechanical action or the product obtained by emulsifying by appropriate mechanical means a mixture of butter and milk.

THICKENED CREAM.

(3) Thickened cream is cream thickened by the addition of sucrose of lime or gelatine or any preparation of rennin.

PREPARED CREAM.

(4) Prepared cream is cream prepared in some special way, and includes Devonshire cream, clotted cream, scalded cream, whipped cream, and any other form of prepared cream.

PERCENTAGE OF MILK FAT IN CREAM AND CREAM PREPARATIONS.

(5) Cream, reconstituted cream, thickened cream and prepared cream shall contain not less than thirty-five parts per centum of milk fat: provided that any variety of cream may be sold containing not less than twenty-five parts per centum of milk fat if it is labelled in accordance with the provisions of sub-clause (8) of this Regulation.

REACTION VALUE.

(6) The reaction value of any variety of cream shall not be greater than pH 7.0.

Labelling.

(7) (a) Every package of cream, reconstituted cream, thickened cream, or prepared cream shall be labelled with its descriptive name and the words **CONTAINING NOT LESS THAN** (*here insert the number of parts per centum*) **PARTS PER CENT. OF MILK FAT.**

(b) In the case of thickened cream the label shall include the name of the substance used as a thickener in the following form—**THICKENED WITH** (*here insert the name of the thickener used*).

(8) The label of every package of cream or any variety of cream containing not less than twenty-five parts per centum nor more than thirty-five parts of milk fat shall include the word **REDUCED** immediately before the descriptive name.

(9) All words required to appear in the label shall be written in letters of not less than twelve points.

(10) Where cream of any description is sold or delivered from bulk the person so selling or delivering shall give to the person receiving same a written or printed notice containing the words required to be in the label attached to every package of cream of a corresponding description.

35. CONDENSED AND CONCENTRATED MILK.

CONDENSED MILK.

(1) Condensed milk is milk condensed by the evaporation of a portion of its water content.

UNSWEETENED CONDENSED MILK.

(2) Unsweetened condensed milk is condensed milk heated to a temperature of not less than 230° F. It shall contain not less than twenty-eight parts per centum of total milk solids, of which parts not less than eight shall be milk fat.

SWEETENED CONDENSED MILK.

(3) Sweetened condensed milk is condensed milk to which cane sugar has been added. It shall contain not less than thirty-one parts per centum of total milk solids, of which parts not less than nine shall be milk fat.

SWEETENED CONDENSED SKIM OR SEPARATED MILK.

(4) Sweetened condensed skim or separated milk is skim or separated milk condensed by the evaporation of a portion of its water content, and to which cane sugar has been added. It shall contain not less than twenty-six and five-tenths parts per centum of non-fatty milk solids.

UNSWEETENED CONDENSED SKIM OR SEPARATED MILK.

(5) Unsweetened condensed skim or separated milk is skim or separated milk condensed by the evaporation of a portion of its water content, and heated to a temperature of not less than 230° F. It shall contain not less than twenty-six and five-tenths parts per centum of non-fatty milk solids.

CONCENTRATED MILK.

(6) (a) Concentrated milk is milk concentrated by the evaporation of a portion of its water content. It shall contain not less than thirty-seven parts per centum of total milk solids, of which parts not less than ten shall be milk fat.

Preservative.

(b) To concentrated milk, whether sold in bulk or in air-tight packages, there may be added boric acid or borax calculated as boric acid, in proportion not exceeding three-tenths of one part per centum.

Labelling.

(7) (a) Every package containing any sweetened or unsweetened condensed skim or separated milk shall bear a label in which shall be written the words **UNFIT FOR INFANTS** in letters of not less than twelve points. The said words shall be the first words in the label, and no other words shall be written in the same line or lines. There shall also be written diagonally across the face of the whole label in such colours as to afford a distinct colour contrast to the ground the words **SKIM MILK** in letters of not less than forty-eight points.

(b) To every package containing concentrated milk to which boric acid or borax has been added there shall be attached a label in which shall be written in letters of not less than ten points the words **CONCENTRATED MILK PRESERVED WITH NOT MORE THAN 0.3 PER CENTUM BORIC ACID, UNFIT FOR INFANTS AND INVALIDS.**

(c) Where concentrated milk is sold or delivered from bulk the person so selling or delivering shall give to the person receiving same a written or printed notice containing the words required to be in the label attached to every package of concentrated milk.

NORMAL MILK.

(8) (a) For the purpose of this Regulation, Normal Milk is milk containing not less than three and five-tenths parts per centum of milk fat and not less than eight and five-tenths parts per centum of non-fatty solids.

Labelling.

(b) Every package containing condensed or concentrated milk shall bear a label in which shall be written directions for making, with its contents, milk of a composition at least equal to that of normal milk, as follows:—
TO MAKE A FLUID NOT BELOW THE COMPOSITION OF "NORMAL MILK" ADD [here insert the number of parts] PARTS OF WATER BY VOLUME TO ONE PART BY VOLUME OF THIS MILK.

36. DRIED MILK AND DRIED SKIM OR SEPARATED MILK.

DRIED MILK.

(1) Dried milk is evaporated milk reduced to a powder. It shall be free from rancidity and shall not contain any foreign substance.

DRIED SKIM OR SEPARATED MILK.

(2) Dried skim milk or dried separated milk is evaporated skim milk or separated milk reduced to a powder. It shall not contain more than ten per centum of water nor any foreign substance.

PACKING OF DRIED MILK AND DRIED SKIM OR SEPARATED MILK.

(3) Dried milk and dried skim or separated milk for retail sale shall be packed in air-tight packages.

Labelling.

(4) There shall be written in the label attached to every package containing dried milk directions for making, with its contents, by dilution with water, a fluid which shall conform to the standard for Normal Milk as prescribed by Regulation 35 (8) (a).

(5) (a) Every package which contains any dried skim milk or dried separated milk shall bear a label in which shall be written the words **UNFIT FOR INFANTS** in letters of not less than twelve points. They shall occupy one line wholly. Additionally, there shall be written across the face of the label, in a diagonal line, the words **SKIM MILK** in letters of not less than forty-eight points.

(b) Where the label includes directions for making a liquid conforming to the standard prescribed for skim or separated milk by mixing the dried skim or separated milk with water, such directions shall state the exact weight or measure of dried milk to be mixed with a pint or quart of water, as the case may be.

37. BUTTER.

(1) "Butter" means the product obtained by the churning of fresh or ripened milk or cream, and includes such non-fatty milk solids as are unavoidably incorporated in the process of manufacture.

(2) Butter shall—

- (a) contain not less than eighty parts per centum of milk fat;
- (b) not contain any foreign fat or oil nor any preservative or other foreign substance except such as is specifically permitted;
- (c) be free from rancidity;
- (d) not contain more than sixteen parts per centum of water.

(3) To butter there may be added salt not exceeding four parts per centum and colouring without declaration.

(4) Milk fat shall have a Reichert-Meissl number of not less than twenty-four (24.0), a Polenske number not more than three and one half (3.5), and a specific gravity not less than 0.905 $\left(\frac{40^{\circ}\text{C.}}{40^{\circ}\text{C.}}\right)$

RENOVATED, MILLED, OR PROCESS BUTTER.

(5) (a) Renovated, milled, or process butter is the product obtained by reworking butter without the addition of any substance except milk, cream, water, and salt. It shall conform with the standards for butter.

Labelling.

(b) Every package which contains renovated, milled, or process butter shall bear a label in which shall be written in letters of not less than thirty points the words **RENOVATED BUTTER**.

38. CHEESE.**CHEESE.**

(1) (a) Cheese is the solid or semi-solid product obtained by coagulating milk, cream, or skim milk with rennet or acid. It may contain ripening ferments, seasonings, salt, flavouring and prescribed colouring. It shall not contain any fat other than milk fat.

(b) Declaration of flavouring or colouring is not required.

(c) For the purposes of this Regulation "milk" shall be deemed to be milk of any domestic animal.

CREAM CHEESE.

(2) Cream cheese shall contain not less than seventy parts per centum of milk fat in its water-free substance and not more than fifty parts per centum of moisture.

FULL OR WHOLE MILK CHEESE.

(3) Full or whole milk cheese shall contain not less than fifty parts per centum of milk fat in its water-free substance and not more than thirty-seven parts per centum of moisture.

SKIM MILK CHEESE.

(4) Skim milk cheese is cheese which contains less than thirty parts per centum of milk fat in its water-free substance.

NAMED CHEESES.

(5) Cheese sold under the name of Edam, Gruyere, Gouda, Gorgonzola, Stilton, Parmesan or under any other descriptive name shall correspond thereto in respect of composition, character, and method of manufacture.

UNNAMED CHEESE.

(6) Cheese sold without any name or qualification shall be deemed to be full milk cheese and shall comply with the standard prescribed therefor: Provided that it shall not be deemed to be a contravention of this sub-clause if cheese containing less than fifty parts per centum of milk fat in its water-free substance is sold as skim milk cheese.

PROCESSED CHEESE.

(7) (a) Processed cheese shall contain not less than forty-five parts per centum of milk fat in its water-free substance and not more than forty-two parts per centum of moisture.

Labelling.

(b) Every package of processed cheese shall bear a label in which shall be written the word **PROCESSED** in letters of not less than twelve points.

CHEESE PASTE OR CHEESE MIXTURE.

(8) Cheese paste or cheese mixture is a paste or mixture prepared from cheese with or without wholesome foodstuffs and/or condiments and it shall contain—

- (a) not less than eighty parts per centum of cheese;
- (b) not more than twenty parts per centum of foodstuffs and condiments;
- (c) not less than twenty parts per centum of milk fat in its water-free substance; and
- (d) not more than fifty parts per centum of moisture.

Labelling.

(9) Every person who sells any cheese whatsoever containing less than thirty parts per centum of milk fat in its water-free substance shall attach thereto or to the package containing the same a label bearing the words **SKIM MILK CHEESE** in letters of not less than eighteen points.

39. TEA.

(1) Tea is the leaves and leaf-buds of species of *Thea* prepared by fermenting and drying or firing. It shall not contain any exhausted or partly exhausted leaves, nor any foreign matter, and it shall not be inferior in composition or in quality to the standard prescribed under the Commonwealth Customs Act for the time being in force.

TEA DUST.

(2) Tea dust and tea siftings and fannings are respectively the dust and the siftings and fannings of tea which conform with the general standard for tea. They shall yield not more than five parts per centum of ash insoluble in water.

Labelling.

(3) Where tea is described in the label as being the product of a particular country or district, such tea shall be the product of the country or district indicated.

40. COFFEE AND CHICORY.

- (1) Coffee is the seed of one or more of the species of *Coffea*.

GROUND COFFEE.

- (2) Ground coffee is coffee roasted and ground or otherwise prepared in a form suitable for making an infusion or decoction.

- (3) Ground coffee shall—

- (a) contain the fat naturally present in the seed;
- (b) not contain more than one part per centum of sugar;
- (c) not yield more than six parts per centum of ash of which not less than seventy-five parts per centum shall be soluble in water;
- (d) not contain any foreign substance.

CHICORY.

- (4) Chicory is the dried and roasted root of *Cichorium intybus*.

COFFEE AND CHICORY MIXTURE.

- (5) (a) Coffee and chicory is a mixture of ground coffee and ground chicory. It shall contain not less than fifty parts per centum of coffee. It shall not contain any foreign substance.

Labelling.

- (b) Every package which contains coffee mixed with chicory shall bear a label in which shall be written the words **COFFEE AND CHICORY** in larger letters than those of any other word in the label, immediately followed by a statement of the percentage proportion in which the ingredients of the mixture are present, written in letters of not less than twelve points, in the following form:—

CONTAINING NOT LESS THAN [here insert the number of parts per centum] PARTS PER CENT. OF COFFEE.

- (6) The word coffee and expressions which include the word coffee shall not appear in any label attached to any package which contains a mixture of coffee and chicory, unless it be conjoined with the words "and chicory," or unless the whole phrase "coffee and chicory" be uniformly written in the manner prescribed by sub-clause (4) (b) of this Regulation.

41. COFFEE ESSENCE OR EXTRACT, AND COFFEE AND CHICORY ESSENCE OR EXTRACT.

COFFEE ESSENCE OR EXTRACT.

- (1) Coffee essence or extract shall be prepared from coffee with or without the addition of sugar and/or glycerine, and shall contain not less than five-tenths of one part per centum of caffeine.

COFFEE AND CHICORY ESSENCE OR EXTRACT.

- (2) (a) Coffee and chicory essence or extract shall be prepared from a mixture of coffee and chicory of which not less than fifty parts per centum shall be coffee with or without the addition of sugar and/or glycerine. It shall contain not less than one-fourth of one part per centum of caffeine.

Labelling.

- (b) The word coffee and expressions which include the word coffee shall not be written in any label attached to any package which contains coffee and chicory essence or extract, unless it be conjoined with the words "and chicory," nor unless the whole phrase "coffee and chicory" be uniformly written in letters of not less than twelve points.

COFFEE AND MILK.

(3) Coffee and milk shall be prepared from condensed milk, sugar, and coffee essence or extract. It shall contain not less than twelve one-hundredths of one part per centum of caffeine.

42. COCOA.

COCOA BEANS.

(1) Cocoa beans are the seeds of *Theobroma cacao*, L.

COCOA NIBS OR CRACKED COCOA.

(2) Cocoa nibs, or cracked cocoa, is the roasted, broken cocoa bean freed from its shell or husk, with or without the germ.

COCOA PASTE, COCOA MASS, OR COCOA SLAB.

(3) Cocoa paste, cocoa mass, or cocoa slab is the solid or semi-solid mass produced by grinding cocoa nibs. It shall contain not less than forty-eight parts per centum of cocoa fat. The water-free and fat-free residue of cocoa paste shall contain not more than nineteen parts per centum of starch naturally present in cocoa nibs or cracked cocoa (as determined by an approved diastase method), not more than seven parts per centum of crude fibre, not more than eight parts per centum of total ash, not more than five and five-tenths parts per centum of ash insoluble in water, and not more than four-tenths of one part per centum of ferric oxide.

COCOA POWDER.

(4) Cocoa powder is powdered cocoa paste, deprived or not of a portion of its fat. Its water-free and fat-free residue shall conform with the general standard prescribed by sub-clause (3) of this Regulation.

COCOA, SOLUBLE COCOA OR COCOA ESSENCE.

(5) Cocoa, soluble cocoa or cocoa essence is the product obtained by treating cocoa paste, deprived or not of a portion of its fat, with alkali or alkaline salt. Its water-free and fat-free cocoa content shall contain not more than nineteen parts per centum of starch naturally present in cocoa nibs (as determined by an approved diastase method); not more than twelve and one-half parts per centum of total ash; not more than five and one-half parts per centum of ash insoluble in water; not more than four-tenths of one part per centum of ferric oxide; not more than seven parts per centum of crude fibre and not more than nine parts per centum of total alkalinity calculated as K_2CO_3 .

PREPARED COMPOUNDED OR HOMŒOPATHIC COCOA.

(6) (a) Prepared, compounded, or homœopathic cocoa is cocoa powder, cocoa, or soluble cocoa or cocoa essence mixed with other wholesome food-stuffs. It shall contain not less than twenty parts per centum of dry fat-free cocoa.

Labelling.

(b) Every package which contains prepared, compounded, or homœopathic cocoa shall bear a label in which shall be written in letters of not less than eight points a statement in the following form:—

CONTAINING NOT LESS THAN [here insert the number of parts per centum] **PARTS PER CENT. OF FAT-FREE COCOA.**

CHOCOLATE.

(7) Chocolate (chocolate paste, confectioners' chocolate, chocolate coatings, or chocolate powder) is a preparation of cocoa paste or cocoa powder or cocoa, with or without addition of cocoa fat, sugar, spices, or harmless flavourings. It shall contain not less than fifteen parts per centum of fat-free cocoa.

PREPARED OR COMPOUNDED CHOCOLATE.

(8) Prepared or compounded chocolate is chocolate as defined by sub-clause (7) of this Regulation prepared with the addition of other wholesome foodstuffs including edible fats. It shall contain not less than eight parts per centum of fat-free cocoa.

Labelling.

(9) Every package of prepared or compounded chocolate shall bear a label in which shall be written in legible letters in a prominent position the name or names of the ingredients added to the chocolate.

Permitted Addition.

(10) The addition of harmless flavourings to cocoa paste, or any preparation of cocoa paste, is hereby permitted without declaration.

Prohibition.

(11) The addition to cocoa paste or to any preparation of cocoa paste of cocoa husks, any weighting substance, paraffin, or foreign fat, except where such fat is specifically allowed, is hereby prohibited.

COCOA AND MILK AND CHOCOLATE AND MILK.

(12) Cocoa and milk, and chocolate and milk shall be prepared from condensed milk, sugar, and cocoa or chocolate. It shall contain not less than eight parts per centum of cocoa, calculated as fat-free cocoa.

MEANING OF "COCOA."

(13) "Cocoa" in this Regulation means cocoa, soluble cocoa or cocoa essence as standardized in sub-clause (5) except where the context otherwise requires.

43. SPICES, MIXED SPICES, AND CONDIMENTS.**SPICES.**

(1) Spices are the sound, aromatic, vegetable substances commonly used as condiments, in their natural condition, without any reduction or extraction of their natural oils.

MIXED SPICE.

(2) Mixed spice is a mixture of two or more ground spices. It shall not contain any added substance.

CINNAMON.

(3) (a) Cinnamon is the dried inner bark of *Cinnamomum zeylanicum*.

(b) Powdered cinnamon shall not contain any cassia nor any other foreign vegetable or mineral substance. It shall contain not more than eight parts per centum of total ash and not more than two parts per centum of ash insoluble in hydrochloric acid.

CASSIA AND CASSIA BUDS.

(4) Cassia and Cassia buds are respectively the dried bark and the dried immature fruit of *Cinnamomum cassia*.

CLOVES.

(5) Cloves are the dried flower-buds of *Eugenia caryophyllata*. They shall not contain any exhausted or partly-exhausted cloves, nor any foreign vegetable or mineral substance, nor more than five parts per centum by weight of clove stems.

GINGER.

(6) Ginger is the washed and dried, or the decorticated and dried, rhizome of *Zingiber officinale*. It shall not contain :—

- (a) any exhausted or partly exhausted ginger ;
- (b) any foreign vegetable or mineral substance ;
- (c) more than seven parts per centum of total ash, of which not less than two parts shall be soluble in cold water ;
- (d) more than one part per centum of lime calculated as CaO ; nor
- (e) less than twelve parts per centum of cold water extract.

LIMED GINGER OR BLEACHED GINGER.

(7) Limed ginger or bleached ginger is whole ginger coated with carbonate of lime. It shall not contain more than ten parts per centum of ash, and not more than four parts per centum of carbonate of lime. It shall conform in other respects with the standard for ginger.

GROUND GINGER.

(8) Ground ginger shall be prepared either from ginger or limed ginger. It shall conform with the standard for limed ginger.

MACE AND NUTMEG.

(9) (a) Mace is the dried arillus of *Myristica fragrans*. It shall not contain the arillus of any other variety of *Myristica*, including *M. malabarica* or *fatua* (Bombay mace), and *M. argentea* (wild mace).

- (b) Nutmeg is the dried seed of *M. fragrans* deprived of its testa.
- (c) No foreign substance shall be present in mace or ground nutmeg.

BLACK PEPPER.

(10) Black pepper is the ground dried immature berry of *Piper nigrum* L. It shall contain not less than six parts per centum of extract soluble in ether, not more than seven parts per centum of total ash, and not less than eight parts per centum of extractive matter soluble in absolute alcohol.

WHITE PEPPER.

(11) White pepper is the ground dried mature berry of *Piper nigrum* L., from which the outer coating has been removed. It shall contain not less than six parts per centum of extract soluble in ether, not more than three and five-tenths parts per centum of ash, not more than five parts per centum of crude fibre, and not less than seven parts per centum of extractive matter soluble in absolute alcohol.

GROUND MIXED PEPPER.

(12) Ground mixed pepper is a mixture of ground white and ground black pepper. The proportion of ground black pepper shall not exceed fifty parts per centum, by weight, of the whole. It shall not contain any foreign substance.

CAYENNE PEPPER.

(13) Cayenne pepper or cayenne is the dried fruit of species of *Capsicum*, powdered or ground. It shall contain not less than fifteen parts per centum of ether extractives, and shall yield not more than six parts per centum of total ash. It shall not contain any foreign substance.

Prohibition.

(14) The addition of starch or colouring matter, or any other foreign substance, to black pepper or white pepper or mixed pepper or cayenne pepper or cayenne is hereby prohibited.

MUSTARD.

(15) Mustard is the ground seed of *Sinapis alba*, *Brassica juncea*, or *Brassica nigra*. One hundred parts shall yield not more than eight parts of total ash. It shall not contain more than two and five-tenths parts per centum of starch, nor any other foreign substance.

MUSTARD PASTES.

(16) Mustard pastes are mustard mixed with water, salt, verjuice, white wine, vinegar, tartaric or citric acid, sugar, turmeric, and spices, singly or in combination. They shall not contain any substance or substances other than those specified.

SALT AND TABLE SALT.

(17) (a) Salt is sodium chloride, free from dirt, and containing no extraneous mineral substances, except such as may be unavoidably mixed with it in the processes of collection and preparation.

(b) Salt on a water free basis shall contain not more than one part per centum of sulphates, not more than one-tenth of one part per centum of matters (other than insoluble sulphates) insoluble in cold water, and the total amount of calcium and magnesium chlorides shall not exceed one-half of one part per centum.

(c) Table salt is fine grained refined crystalline salt with or without the addition of harmless agents to secure free running properties.

(d) Table salt on a water free basis shall contain not more than six-tenths of one part per centum of sulphates, not more than three-tenths of one part per centum of matters (other than insoluble sulphates) insoluble in cold water, and the total amount of calcium and magnesium chlorides shall not exceed one-quarter of one part per centum.

(e) For the purposes of this sub-clause sulphates shall be calculated as CaSO_4 , calcium chloride as CaCl_2 , and magnesium chloride as MgCl_2 .

44. SAUCES AND CHUTNEYS.

(1) Sauces are liquid or semi-liquid mixtures of wholesome foodstuffs with condiments and/or spices, and with or without flavouring and prescribed colouring.

(2) Tomato sauce, tomato relish, tomato catsup, catchup or ketchup, or any other expression conveying the meaning that the product so designated is a form of tomato sauce is a preparation of sound and ripe tomatoes with or without the addition of sugar, salt, vinegar, onions, garlic, shallots, spices or condiments. It shall not contain any other vegetable substance and shall otherwise conform with the general standard for sauces.

(3) Chutney is a preparation made from sound fruits and/or vegetables with or without flavouring, spices, or condiments. It shall not contain any added colouring except caramel.

(4) (a) There shall be included in the label of every package of chutney the word **CHUTNEY** in letters of 24 points immediately preceded or followed by the name or names of the fruit and/or vegetable contained in the preparation.

(b) Where a chutney contains two or more fruits and/or vegetables the substance first named shall be present in greater proportion than any other.

(5) The word "Tomato" or any pictorial design or device suggesting tomato shall not appear in the label of any package containing sauce or chutney unless the preparation conforms with the standard; nor shall the word "Sauce" appear in the label of any package containing chutney.

(6) There may be added to tomato sauce or chutney benzoic acid in the proportion of one-tenth of one part per centum.

45. VINEGAR.

General Standard for Vinegar.

(1) (a) Vinegar is the liquid produced by alcoholic and/or acetous fermentations of one or more of the following: malt, spirit, wine, cider, alcoholic liquors, fruit, honey, glucose, sugar (including unrefined crystal sugar and refinery syrups), or molasses.

Labelling.

(b) Every package containing vinegar shall bear a label in which shall be written the words **VINEGAR MADE FROM** [here insert the name or names of the substance or substances from which the vinegar was produced].

DISTILLED VINEGAR.

(2) (a) Distilled vinegar is the liquid produced by the distillation of vinegar.

Labelling.

(b) Every package containing distilled vinegar shall bear a label in which shall be written in the following form the words—

DISTILLED VINEGAR.

DISTILLED FROM [here insert the source of the vinegar].

BLENDED VINEGAR.

(3) (a) Blended vinegar is the liquid produced by mixing vinegar with distilled vinegar. It shall contain not less than fifty parts per centum of vinegar as defined by sub-clause (1) (a) of this Regulation.

Labelling.

(b) Every package containing blended vinegar shall bear a label in which shall be written the words **BLENDED VINEGAR.**

IMITATION VINEGAR.

(4) (a) Imitation vinegar is a mixture of water and acetic acid. It shall conform with the standards for vinegar prescribed by sub-clause (6) of this Regulation.

Labelling.

(b) Every package containing imitation vinegar shall bear a label in which shall be written the words **IMITATION VINEGAR.**

ESSENCE OF IMITATION VINEGAR.

(5) (a) Any mixture sold for the purpose of making imitation vinegar by dilution with water shall be a mixture of acetic acid with water and flavouring substances and coloured or not with caramel.

Labelling.

(b) Every package which contains a mixture sold for the purpose of making imitation vinegar shall bear a label in which shall be written the words **ESSENCE OF IMITATION VINEGAR** in letters of not less than twelve points. The label shall include directions for dilution with water so that the resultant fluid shall contain not less than four grainmes of acetic acid in one hundred cubic centimetres.

General.

(6) (a) Every variety of vinegar shall contain not less than four grammes of acetic acid in one hundred cubic centimetres.

(b) Caramel may be used as a colouring in any variety of vinegar without declaration.

(c) Flavouring may be used in any variety of vinegar, provided its nature is declared.

(d) No vinegar shall contain any mineral acid.

(e) The presence of not more than one-seventh of one grain of lead or not more than one-half of one grain of copper per pint shall not be deemed to be a contravention of the Acts or these Regulations.

(f) Particulars specifically required to be included in any label by this Regulation shall appear in letters of not less than twelve points.

46. PICKLES.

(1) Pickles are sound vegetables or sound fruits preserved in salt, saltpetre, vinegar, acetic acid, or lactic acid, with or without spices, condiments, or sugar, and with or without prescribed colouring or flavouring substances.

(2) Pickles which have been made with bleached vegetables may contain not more than five grains of sulphur dioxide to the pound, derived solely from the bleaching process.

(3) Pickles shall not contain any added mineral substance except salt and not more than fourteen grains of saltpetre to the pound.

47. SUGAR AND GLUCOSE.*SUGAR.*

(1) Sugar is the product chemically known as sucrose.

(2) Granulated, loaf, cut, milled, and powdered sugar shall contain at least ninety-nine and five-tenths parts per centum of sucrose.

ICING SUGAR.

(3) Icing sugar is sugar in a fine state of subdivision and shall comply with the standard prescribed for sugar.

ICING SUGAR MIXTURE.

(4) Icing sugar mixture is a mixture of icing sugar and farinaceous substance with or without flavouring and prescribed colouring. It shall not contain more than five parts per centum of farinaceous substance.

SOLID GLUCOSE (STARCH SUGAR).

(5) (a) Solid glucose is the solid product obtained by hydrolyzing whole some starch until there is present not less than seventy parts per centum of reducing sugars calculated as dextrose.

The ash present in solid glucose shall not exceed one part per centum

Labelling.

(b) Every package of solid glucose shall bear a label in which shall be written in letters of not less than twelve points the words **SOLID GLUCOSE** followed by a statement of the percentage proportion of reducing sugars present calculated as dextrose.

LIQUID GLUCOSE OR GLUCOSE SYRUP.

(6) (a) Liquid glucose or glucose syrup is the clear, viscous product resulting from the partial hydrolysis of wholesome starch, and consists of a mixture of dextrin dextrose and maltose. It shall have a specific gravity of from 1.398 to 1.455 (41° to 45° Beaume) at a temperature of 37.5° C.

At a specific gravity of 1.398 it shall not contain more than twenty-one parts per centum of water, and at 1.455 not more than fourteen parts per centum of water, and corresponding amounts between these gravities.

It shall not contain more than one part per centum of ash, calculated on the basis of a specific gravity of 1.398.

Labelling.

(b) Every package of liquid glucose or glucose syrup shall bear a label in which shall be written in letters of not less than twelve points the words **LIQUID GLUCOSE or GLUCOSE SYRUP**, followed by a statement of the specific gravity of such glucose or syrup, and the percentage proportion of water contained therein.

48. HONEY.

Honey is the nectar and saccharine exudations of plants, gathered, modified, and stored by the honey bee. It shall contain not more than twenty parts per centum of water, not less than sixty parts per centum of reducing sugars, and it shall not yield more than three-fourths of one part per centum of ash. It shall not contain any added sugar or glucose, artificial sweetening substance, added colouring matter, or other foreign substance.

49. CONFECTIONERY.**General Standard for Confectionery.**

(1) Confectionery (sweets, sweetmeats, candies, lollies, and similar preparations) is the product made from sugar, glucose, or other saccharin substances, with or without the addition of prescribed colouring and flavouring substances, and with or without other food substances including butter, wholesome edible fats, eggs, milk, chocolate, nuts, and fruits. It shall not contain any paraffin, resin, foreign mineral substances, nor any drug included in Regulation 76 nor shall it contain more than one part per centum of alcohol by weight, nor any whole or crushed uncooked grain.

(2) Nothing in this Regulation contained shall be taken to prohibit the manufacture by confectioners of lozenges and the like which contain a drug concerning which any restrictive law or regulation is in force, for wholesale supply to the order of a registered pharmacist.

Labelling.

(3) (a) Every package which contains confectionery medicated by the addition of any drug named or included in Regulation 76, shall bear a label in which shall be written the word **MEDICATED** in letters of not less than twelve points.

(b) Declaration of colouring or flavouring in confectionery is not required.

50. PASTRY.

(1) (a) Pastry is a product of the mixture of two or more of the following substances, selected, combined, and cooked as may be desired:—Various kinds of flour or starch, fresh, condensed, concentrated, skim, separated, or dried milk, cream (any variety), chocolate, eggs, butter, edible fats or oils, sugar, honey, or molasses, nuts, almonds, oleaginous or other seeds, sound fruits or preparations of sound fruits, other wholesome food-substances, flavourings, or prescribed colourings.

(b) Pastry shall not contain any artificial sweetening substance, mineral oil, or mineral fat, alum, or any salt of copper.

(c) Declaration of colouring or flavouring is not required.

51. ICE-CREAM, FLAVOURED ICES, AND ICE-BLOCKS.**ICE-CREAM.**

(1) Ice-cream is a preparation of milk or cream or milk products and sugar with or without eggs juice or pulp of fruit nuts candied fruits liqueurs spirits wine flavouring essence or prescribed colouring, and subsequently frozen, and shall contain not less than ten parts per centum of milk fat.

FLAVOURED ICES.

(2) Flavoured ices are preparations of wholesome foodstuffs with or without addition of fruit or vegetable substances flavouring or prescribed colouring, and subsequently frozen.

FRUIT ICE-BLOCKS.

(3) Fruit ice-blocks are preparations of fruit squash or fruit juice or fruit juice cordial or raspberry vinegar with or without sugar and/or glucose and water frozen in any shape.

MILK ICE-BLOCKS.

(4) (a) Milk ice-blocks are preparations of milk and water with or without sugar, glucose and fruit juice frozen in any shape.

(b) Milk ice-blocks shall contain not less than fifty parts per centum of milk.

HEATING OF MILK AND CREAM.

(5) Where milk or cream or milk products are used in the preparation of ice-cream, flavoured ices, or ice-blocks, such milk, cream, or milk products, shall be pasteurized or boiled.

ICE-BLOCK THICKENERS.

(6) (a) Agar, gelatine, gum, fruit pectin, or starch may be used as a thickener in the preparation of ice-blocks.

(b) Agar, gelatine, gum, fruit pectin, or starch may be added to fruit squash cordial, fruit juice cordial, raspberry vinegar, and flavoured cordials for the purpose of producing a preparation suitable for the making of ice-blocks.

(c) There shall be included in the label of cordials and raspberry vinegar containing a thickener and specially prepared for the making of ice-blocks in prominent and legible characters the words—

CONTAINS [here insert the name of the thickener] SPECIALLY PREPARED FOR THE MAKING OF ICE-BLOCKS.

PERMITTED ADDITIONS TO ICE-CREAM, FLAVOURED ICES,
AND FLAVOURED ICE-BLOCKS.

(7) (a) Colouring and/or flavouring may be added to ice-cream, flavoured ices, and flavoured ice-blocks, without declaration.

(b) Ice-cream and flavoured ices may contain gelatine in proportion not exceeding one part per centum.

PROHIBITION.

(8) Expressions pictorial or other designs or devices which indicate or imply the presence of fruit shall not appear in any label or placard used in relation to any product included in this Regulation which contains any artificial flavouring.

52. FRUIT JELLY CRYSTALS AND JELLY CRYSTALS.

FRUIT JELLY CRYSTALS.

(1) (a) Fruit jelly crystals are preparations of gelatine, sugar, citric acid or tartaric acid, and flavourings wholly derived from sound fruits, or from sound vegetable substances, and with or without prescribed colouring. The addition of colouring and flavouring to fruit jelly crystals without declaration is hereby permitted.

Labelling.

(b) Every package containing fruit jelly crystals shall bear a label in which shall be written in letters of not less than eight points the words **FRUIT JELLY CRYSTALS** followed by the name of the fruit or the names of the fruits from which the contents of the package have been prepared.

JELLY CRYSTALS.

(2) (a) Jelly crystals are preparations of gelatine, sugar, and citric or tartaric acid, prescribed colouring and flavouring.

Labelling.

(b) Every package containing jelly crystals shall bear a label in which shall be written the words **JELLY CRYSTALS** in letters of not less than eight points, followed by the words **ARTIFICIALLY COLOURED AND FLAVOURED** in letters of not less than six points, and no expression design or device which suggests that the contents of the package are derived wholly or in part from fruit shall appear in the label.

53. FLAVOURING ESSENCES.

General Standard for Essences.

(1) Essences are preparations of wholesome flavouring substances in ethylic alcohol, or in water, or in a mixture of ethylic alcohol and water, with or without prescribed colouring.

OIL OF LEMON.

(2) Oil of lemon is the volatile oil obtained from the fresh peel of the lemon (*Citrus medica*, variety *limonum*).

It shall have a specific gravity at 15.5° C. of not less than 0.854 nor more than 0.862; it shall have an optical rotation at 20° C. of not less than + 56° nor more than + 65°; it shall have a refractive index at 25° C. of not less than 1.470, and not more than 1.480; and it shall contain not less than 3.5 per centum of aldehydes calculated as Citral ($C_{10}H_{16}O$).

ESSENCE OF LEMON.

(3) Essence of lemon is the flavouring extract prepared from oil of lemon, or from lemon peel, or from both. It shall contain not less than ten parts per centum by volume of oil of lemon, and it shall conform with the general standard for essences.

TERPENELESS OIL OF LEMON.

(4) Terpeneless oil of lemon is oil of lemon from which all or nearly all of the terpenes have been removed.

TERPENELESS ESSENCE OF LEMON.

(5) (a) Terpeneless essence of lemon is the flavouring extract prepared by dissolving terpeneless oil of lemon in dilute ethylic alcohol, or in water, it shall contain not less than four-tenths of one part per centum by weight of citral derived from oil of lemon and shall conform with the general standard for essences.

Labelling.

(b) Every package containing terpeneless essence of lemon shall bear a label in which shall be written in letters of not less than six points the words **ESSENCE OF LEMON (TERPENELESS)**.

IMITATION ESSENCE OF LEMON.

(6) (a) Imitation essence of lemon is any essence prepared in imitation of essence of lemon. It shall contain not less than four-tenths of one part per centum by weight of citral and shall conform with the general standard for essences.

Labelling.

(b) Every package which contains imitation essence of lemon shall bear a label in which shall be written in letters of not less than six points the words **IMITATION ESSENCE OF LEMON**.

VANILLA.

Vanilla is the dried fruit of *Vanilla planifolia*.

VANILLA ESSENCE.

(8) Vanilla essence is an alcoholic extract of vanilla. It shall contain not less than sixty parts per centum of alcohol (95 per cent.) and not less than one-tenth of one part per centum of vanillin. It shall not contain

foreign colouring matter or any other foreign substance except sugar. It shall contain not less than two and one-tenth grammes of total solids other than sugar in 100 cubic centimetres. It shall have a lead number of not less than 0.55 as determined by Wichmann's method prescribed by Regulation 97.

VANILLA SUBSTITUTES.

Labelling.

(9) Every package containing a substance which consists wholly or in part of a substitute for vanilla or for vanilla essence shall bear a label in which shall be written in letters of larger size than any other printed matter in the label, the words **IMITATION VANILLA**, or **IMITATION VANILLA ESSENCE**, as the case may be.

54. IMITATION FRUIT OR VEGETABLE ESSENCES OR EXTRACTS.

(1) Imitation fruit or vegetable essences or extracts are preparations made wholly or in part from artificial flavouring substances in imitation of natural fruit or vegetable flavours and intended for use in the flavouring of beverages. Caramel may be added as a colouring without declaration.

Labelling.

(2) Every package containing any imitation fruit or vegetable essence or extract shall bear a label in which shall be written the word **IMITATION** in letters of not less than twelve points.

Prohibition.

(3) Any expression, pictorial, or other design or device which indicates or implies that the contents of any package which contains an imitation fruit or vegetable essence or extract consist wholly or in part of any natural fruit juice shall not be written in any label attached to any such package and no such design or device shall appear upon any other part of the package or wrapper.

55. CITRIC AND TARTARIC ACIDS.

Citric or tartaric acids shall contain not more than one one-hundredth part of one grain of arsenic (calculated as arsenious oxide (As_2O_3)), nor more than one-seventh of one grain of lead, to the pound.

56. FRUITS AND FRUIT PRODUCTS.

(1) Fruits are the clean, sound, edible, fleshy, fructifications of plants distinguished by their sweet, acid, and ethereal flavours.

PRESERVED FRUIT.

(2) Preserved fruit is fruit preserved by any preserving process including drying. It shall not contain any foreign substance except sugar and/or glucose, and, in respect of dried fruits only, sulphur dioxide, glycerine, and liquid paraffin: provided that prescribed colouring may be added, and where such colouring is fruit juice or is derived from fruit declaration of such addition shall not be required.

DRIED FRUIT.

(3) (a) Dried fruits may be bleached with sulphur-dioxide gas and treated with glycerine and/or an emulsion or solution containing not more than ten parts per centum of liquid paraffin which shall not be of a lower standard than that prescribed by the British Pharmacopoeia 1914.

(b) The presence in or on dried fruit of not more than twenty grains of liquid paraffin per pound, and not more than fourteen grains of sulphur dioxide per pound, unavoidably remaining from the process of bleaching, shall not be deemed to constitute a contravention of these Regulations.

(c) Declaration of the presence of sulphur dioxide in dried fruit is not required.

JAM AND CONSERVE.

(4) (a) Jam or conserve is the product obtained by boiling some one kind of sound fruit with sugar and/or glucose. It shall not contain any added gelatine, starch or any other foreign substance except spices: Provided that the addition of prescribed colouring to raspberry jam, strawberry jam, or plum jam shall not be deemed to be a contravention of these Regulations and where such colouring is fruit juice or is derived from fruit declaration of such addition shall not be required.

Labelling.

(b) Every package which contains jam or conserve shall bear a label in which shall be written in letters of not less than eighteen points the word **JAM** or **CONSERVE**, as the case may require, and the name of the fruit from which the contents of the package have been prepared.

MARMALADE.

(5) (a) Marmalade is the product obtained by boiling sound citrus fruit or fruits with sugar and/or glucose.

Labelling.

(b) Every package containing marmalade shall bear a label in which shall be written in letters of not less than eighteen points, the word **MARMALADE**.

MIXED JAMS.

(6) (a) Mixed jam is the product obtained by boiling two or more varieties of sound fruits with sugar and/or glucose. Mixed jam shall not contain any added gelatine, starch, or other foreign substance except spices.

Labelling.

(b) Every package which contains mixed jam shall bear a label in which shall be written in letters of not less than eighteen points the names of the fruits from which the jam has been prepared.

(c) The fruit first named in the label shall be in greater proportion than the other fruit or fruits.

FRUIT JELLY.

(7) (a) Fruit jelly is the product obtained by boiling the juice of sound fruit or fruits with sugar and/or glucose. It shall not contain any added gelatine, starch, or other foreign substance except spices.

Labelling.

(b) Every package which contains any fruit jelly shall bear a label in which shall be written in letters of not less than eighteen points the words **FRUIT JELLY**, and the name of the variety of fruit or names of the varieties of fruits from which the contents have been prepared; and where more than one variety of fruit is used in the preparation of the jelly the product of the fruit which is named first shall be present in the contents of the package in larger proportion than the product of any other fruit.

Allowed Additions.

(8) To jam, jelly, and marmalade there may be added—

- (a) fruit pectin (calculated as calcium pectate) in proportion not exceeding 0.3 parts per centum of the prepared product; and
- (b) fruit acids in proportion not exceeding 0.5 parts per centum of the prepared product.
- (c) Where jam or jelly contains any added pectin the presence of such addition shall be declared in the following form:—**CONTAINS ADDED PECTIN.**

Specified Weights.

(9) (a) Jam, conserve, marmalade, mixed jam, and fruit jelly, where packed in metal receptacles, shall be such net weights as are prescribed by Regulation 17 (1).

(b) The net weight of jam, conserve, marmalade, mixed jam, and fruit jelly, irrespective of the mode of packing, shall be written in the label in letters of not less than eighteen points.

LEMON CHEESE, LEMON BUTTER, AND LEMON FILLING.

(10) (a) Lemon cheese, lemon butter, and lemon filling are products prepared from butter, eggs, sugar, and flavouring substances derived solely from lemons.

Prohibition.

(b) The addition to lemon cheese, lemon butter, or lemon filling of foreign fat, starch, glucose, gelatine, preservative, or colouring is hereby prohibited.

57. CRUSHED FRUIT, FRUIT SQUASH, FRUIT SQUASH CORDIAL, AND FRUIT SQUASH DRINKS.**CRUSHED FRUIT.**

(1) Crushed fruit means the product obtained by crushing or otherwise disintegrating sound fresh ripe fruit with or without the cortex and seeds and includes the whole of the juice and pulp. Sugar and colouring may be added.

FRUIT SQUASH.

(2) Fruit squash means the product obtained by subjecting sound fresh ripe fruit with or without the cortex and seeds to pressure and includes the juice and some of the pulp. Sugar and colouring may be added.

FRUIT SQUASH CORDIALS.

(3) Fruit squash cordials shall be composed of fruit squash, potable water, and sugar. They shall contain not less than twenty parts per centum by weight of fruit squash. Colouring may be added.

FRUIT SQUASH DRINKS.

(4) Fruit squash drinks are beverages freshly prepared for immediate consumption. They shall be composed of freshly-made fruit squash, sugar, and water or carbonated water. Any fruit squash drink described as "Orange" shall contain not less than fifty parts per centum by volume of orange squash, and any fruit squash drink described as "Lemon" shall contain not less than ten parts per centum by volume of lemon squash.

Prohibitions.

(5) (a) The word "squash" or the word "crush" or any word or words of similar significance shall not be included in any label relating to any preparation unless such preparation is made from crushed fruit or fruit squash.

(b) Flavouring shall not be added to crushed fruit, fruit squash, fruit squash cordial, or fruit squash drinks.

(c) Fruit squash drinks shall not contain any preservative or added colouring.

Preservative.

(6) To crushed fruit, fruit squash, and fruit squash cordials there may be added either sulphur dioxide in proportion not exceeding two grains to the pint or benzoic acid in proportion not exceeding seven grains to the pint.

Labelling.

(7) Every package which contains crushed fruit fruit, squash, or fruit squash cordial shall bear a label in which shall be written in letters of not less than eighteen points the words **CRUSHED FRUIT, FRUIT SQUASH, or FRUIT SQUASH CORDIAL** as the case may require, together with the name or names of the fruit or fruits from which its contents have been prepared.

58. FRUIT JUICES OR FRUIT EXTRACTS AND CONCENTRATED FRUIT JUICE OR CONCENTRATED FRUIT EXTRACT.

(1) Fruit juices or fruit extracts are the clean unfermented juices obtained from sound fresh ripe fruits. They shall contain all of the constituents naturally present in the juices of the fruits from which they have been prepared.

(2) Concentrated fruit juices or concentrated fruit extracts shall consist of fruit juices from which at least fifty parts per centum of the water naturally present have been evaporated.

LIME JUICE.

(3) Lime juice is the expressed juice of the sound fruit of *Citrus medica*, variety *acida*. It shall not contain any added citric acid or other fruit acid.

LEMON JUICE.

(4) Lemon juice is the expressed juice of the sound fruit of *Citrus medica*, variety *limonum*. It shall contain not less than six parts per centum of citric acid naturally present in the fruit. It shall not contain any added citric acid or other fruit acid.

Labelling.

(5) Every package which contains fruit juice, fruit extract, concentrated fruit juice, concentrated fruit extract, lime juice, or lemon juice, or any combination of them shall bear a label in which shall be written in letters of not less than eighteen points, **FRUIT JUICE, FRUIT EXTRACT, CONCENTRATED FRUIT JUICE, CONCENTRATED FRUIT EXTRACT, LIME JUICE, or LEMON JUICE**, as the case may require, together with, in the case of fruit juice, fruit extract, concentrated fruit juice, and concentrated fruit extract or any combination of them the name or names of the fruit or fruits from which its contents have been prepared. Where caramel has been added declaration of such addition is not required.

Permitted Additions.

(6) (a) To fruit juices, fruit extracts, concentrated fruit juices, concentrated fruit extracts, lime juice, and lemon juice or any combination of them, there may be added either sulphur dioxide in proportion not exceeding two grains to the pint, or benzoic acid in proportion not exceeding seven grains to the pint and prescribed colouring.

(b) Except where specifically prohibited fruit acids may be added to fruit juices or extracts, concentrated fruit juices or extracts or to any combination of them.

59. FRUIT JUICE CORDIALS OR SYRUPS.

(1) (a) Fruit juice cordials or syrups shall be composed of the juices or extracts or concentrated fruit juices or extracts of sound fruit or fruits, potable water, and sugar, with or without the addition of citric acid or tartaric acid preservative and permitted colouring. No flavouring may be added except that derived from fruit of the same kind as that designated in the label.

(b) Where fruit juice or extract is used in the preparation of the cordial or syrup the finished product shall contain not less than twenty parts per centum by weight of such juice or extract.

(c) Where concentrated fruit juice or extract is used in the preparation of the cordial or syrup, the amount of such juice or extract in the finished product shall be equivalent to twenty parts per centum by weight of fruit juice or extract as standardized by Regulation 58 (1).

LIME JUICE CORDIAL OR SYRUP.

(2) Lime juice cordial or syrup shall contain not less than two parts per centum by weight of citric acid derived solely from limes. It shall not contain any tartaric acid.

LEMON JUICE CORDIAL OR SYRUP.

(3) Lemon juice cordial or syrup shall contain not less than two parts per centum by weight of citric acid derived solely from lemons. It shall not contain any tartaric acid.

Labelling.

(4) Every package which contains a fruit juice cordial or syrup shall bear a label in which shall be written in letters of not less than eighteen points the word **CORDIAL** or **SYRUP** and the name or names of the fruit or fruits from which its contents have been prepared. Where caramel has been added declaration of such addition is not required.

Preservative.

(5) To fruit juice cordials or syrups there may be added either sulphur dioxide in proportion not exceeding two grains to the pint or benzoic acid in proportion not exceeding seven grains to the pint.

60. RASPBERRY VINEGAR.

(1) Raspberry vinegar shall be composed of sugar, not less than twenty parts per centum by weight of raspberry juice, and not more than two parts per centum of acetic acid. It may contain added colouring, and where such colouring is fruit juice or is derived from fruit declaration of such addition shall not be required.

Labelling.

(2) Every package which contains raspberry vinegar shall bear a label in which shall be written in letters of not less than eighteen points the words **RASPBERRY VINEGAR**.

Preservative.

(3) To raspberry vinegar there may be added either sulphur dioxide, in proportion not exceeding two grains to the pint, or benzoic acid, in proportion not exceeding seven grains to the pint.

61. FLAVOURED CORDIALS OR SYRUPS.

(1) Flavoured cordials or syrups shall be composed of potable water, sound fruit, and/or vegetable essences, extracts, or infusions, and sugar, with or without the addition of citric acid or tartaric acid, and with or without the addition of prescribed colouring. No flavouring may be added except that derived from fruit or vegetable of the same kind as that designated in the label. Caramel may be used as a colouring without declaration.

Labelling.

(2) (a) Every package which contains flavoured cordial or syrup shall bear a label in which shall be written the words **FLAVOURED CORDIAL** or **FLAVOURED SYRUP** in letters of not less than eighteen points, followed by the name or names of the fruit or vegetable essence or essences, infusion or infusions, extract or extracts from which its contents have been prepared.

Prohibition.

(b) No expression, pictorial representation or other design or device indicating or implying the presence of fruit shall appear in any label attached to any package containing flavoured cordial or syrup or on any wrapper enclosing the package.

Preservative.

(3) To flavoured cordials and syrups there may be added either sulphur dioxide in proportion not exceeding two grains to the pint, or benzoic acid in proportion not exceeding seven grains to the pint.

62. IMITATION CORDIALS AND SYRUPS AND CONCENTRATED IMITATION CORDIALS.

(1) Imitation cordials and syrups shall be composed of potable water, imitation fruit or vegetable essences or extracts and sugar, with or without citric acid, tartaric acid, acetic acid, vinegar, and prescribed colouring.

(2) Concentrated imitation cordials are concentrated preparations of potable water, imitation fruit or vegetable essences or extracts, with or without sugar, citric acid, tartaric acid, acetic acid, vinegar, and prescribed colouring.

Labelling.

(3) (a) Every package containing imitation cordial or syrup shall bear a label in which shall be written in letters of not less than eighteen points the words **IMITATION CORDIAL** or **IMITATION SYRUP**, as the case may require, followed immediately by the name of the flavour.

(b) Every package containing concentrated imitation cordial shall bear a label which shall include—

(i) in letters of not less than twelve points **CONCENTRATED IMITATION CORDIAL**, or **IMITATION CORDIAL EXTRACT** or other words of the like meaning, followed immediately by the name of the flavour; and

(ii) directions for the preparation of imitation cordials and syrups and/or of beverages complying with the standards for Summer or Temperance drinks as prescribed by Regulation 64.

Prohibition.

(c) Expressions, pictorial, or other designs, or devices which indicate or imply that the contents of any package which contains any imitation cordial or concentrated imitation cordial or imitation cordial extract consist wholly or in part of any natural fruit juices shall not be written in any label attached to any such package, and no such expression design or device shall appear upon any other part of the package or wrapper.

Preservative.

(4) (a) To imitation cordials and syrups there may be added either sulphur dioxide in proportion not exceeding two grains to the pint, or benzoic acid in proportion not exceeding seven grains to the pint.

(b) In the case of concentrated imitation cordials, sulphur dioxide or benzoic acid may be added in such proportion that when diluted to the standard prescribed for imitation cordials and syrups the diluted product shall not contain a greater proportion of preservative than that permitted in imitation cordials and syrups.

(5) Imitation cordials and syrups and concentrated imitation cordials may be coloured with caramel without declaration.

63. NON-EXCISABLE FERMENTED DRINKS.

(1) Non-excisable fermented drinks shall be composed of potable water with vegetable extractives or infusions and sugar, with or without the addition of vegetable flavouring substances, citric or tartaric acid, and prescribed colouring. They shall not contain more than two parts per centum of proof spirit.

(2) The addition of saccharin to non-excisable fermented drinks, in proportion not exceeding three grains to the gallon, is hereby permitted.

(3) Caramel may be used as a colouring without declaration.

Preservative.

(4) To non-excisable fermented drinks there may be added either sulphur dioxide in proportion not exceeding one-half of one grain to the pint or benzoic acid in proportion not exceeding one grain and three-quarters of one grain to the pint.

64. SUMMER OR TEMPERANCE DRINKS.

(1) (a) Summer or temperance drinks include all beverages (not elsewhere standardized in these Regulations) which are composed of potable water, impregnated or not with carbon dioxide, together with any of the following :— Sugar, fruit acids, natural fruit or vegetable flavouring essence or extract or infusion, synthetic or artificial essence, or extract, and any prescribed colouring. Caramel may be added as a colouring without declaration.

(b) Summer or temperance drinks may be prepared for sale in concentrated form. When such preparations are diluted in accordance with the directions the product shall conform to the general standard.

Labelling.

(2) (a) Every package containing any summer or temperance drink (including the concentrated form) shall bear a label in which shall be written in letters of not less than eighteen points the name of the beverage and where the name of the beverage denotes fruit or vegetable, and there is present any synthetic or artificial essence or extract, the word IMITATION shall be written in letters of not less than eighteen points immediately above or below the name of the beverage.

(b) In the case of summer or temperance drinks in the concentrated form there shall be included in the label directions for dilution.

Prohibition.

(c) Where any summer or temperance drink (including the concentrated form) contains any artificial essence or extract there shall not be included in the label or the wrapper any words, pictorial or other design, or device which indicates or implies the presence of any fruit therein.

Preservative.

(3) To summer or temperance drinks there may be added either sulphur dioxide in proportion not exceeding one half of one grain to the pint or benzoic acid in proportion not exceeding one grain and three-quarters of one grain to the pint.

65. POTABLE WATER.

(1) For the purposes of these Regulations, potable water is water which is clear, odorless, free from any pathogenic germ, or any germ characteristic of human or animal excremental pollution, and in other respects complies generally with the accepted standards for wholesome water.

(2) Where water is used as an ingredient in the manufacture or preparation of any food, drug, or substance, then potable or distilled water only shall be so used.

66. ICE.

(1) Ice is the product obtained by freezing potable water.

(2) Ice shall be manufactured kept stored and delivered under such hygienic conditions as to prevent any contamination.

67. AERATED WATERS.

General Standard for Aerated Waters.

(1). Aerated waters are potable water impregnated with carbon dioxide or with oxygen, or with both, under pressure, with or without admixture of salts of sodium, potassium, lithium, magnesium, or calcium. They shall not contain any lead or other poisonous metal, nor any foreign substance.

LITHIA, POTASH, SELTZER, AND SODA WATERS.

(2) (a) Lithia water, potash water, seltzer water, and soda water are waters which conform to the general standard for aerated waters.

(b) Lithia water shall contain not less than five grains of lithium carbonate to the pint.

(c) Potash water shall contain not less than fifteen grains of potassium bicarbonate to the pint.

(d) Seltzer water shall contain not less than fifteen grains of sodium chloride, not less than two grains of sodium bicarbonate, not less than four grains of magnesium chloride, and not less than four grains of calcium chloride to the pint.

(e) Soda water may be prepared with or without sodium bicarbonate.

Labelling.

(3) Every package containing an aerated water mixed with a salt, or with salts, shall bear a label which shall include in letters of not less than six points the name or names of the salt or salts, and the minimum percentage proportion in which each is present:

Provided that where lithia potash seltzer or soda water complies with the prescribed standard it shall not be necessary to include in the label the name or names of the salt or salts present and the proportion or proportions thereof.

68. MEDICINAL BEVERAGES.

(1) (a) Medicinal beverages are preparations sold for use as beverages and for which medicinal properties are claimed.

(b) The ingredient or ingredients for which medicinal properties are claimed shall be present in sufficient proportion to have medicinal value.

QUININE TONIC WATERS.

(2) Any drink sold under a name or trade description which includes the word Quinine shall contain quinine or a compound of quinine (calculated as quinine hydrochloride) in proportion of not less than one-third of one grain to the pint.

Labelling.

(3) Every package which contains a medicinal beverage (including quinine tonic water) shall bear a label in which shall be written in letters of not less than eighteen points the name of the medicinal beverage, and a statement in letters of not less than eight points of the name or names, and the proportion or proportions of the ingredient or ingredients present for which medicinal value is claimed.

69. WINE.

(1) Wine means the product solely of the alcoholic fermentation of the juice or must of fresh grapes.

DRY WINE.

(2) Dry wine means wine produced by complete fermentation of the sugar contained in the juice or must of the fresh grapes from which it is made.

SWEET WINE.

(3) Sweet wine means wine containing sugar derived only from the juice or must of the fresh grapes from which it is made.

SPARKLING WINE.

(4) Sparkling wine means wine surcharged with carbonic acid gas produced only by the process of fermentation.

PURE WINE SPIRIT.

(5) Pure wine spirit means the rectified distillate resulting from the distillation solely of wines.

Allowed Additions.

- (6) The following substances may be present in wines :—
- (a) Yeast or leaven ;
 - (b) Isinglass, gelatine, eggs, albumen (not including blood or milk as such), Spanish clay, kaolin, or tannin for the purposes of clarification ;
 - (c) Tartaric acid ;
 - (d) Natural products of grape-vine, leaves, or flowers ; and
 - (e) Pure wine spirit added for the purpose of increasing the alcoholic strength to an extent not exceeding forty per centum of proof spirit in the case of sweet wine.

Prohibited Addition of Foreign Substances.

(7) The addition of the following foreign substances to wines is hereby prohibited :—

Ethers, essential oils, bitter almond, cherry, laurel, flavouring substances, alkaloidal substances, compounds of barium, fluorine, magnesium, strontium, bismuth, arsenic, lead, zinc, aluminium, tin, copper, boron, derivatives of naphthol (abrostol, &c.), sulphuric acid, formalin or formaldehyde, salicylic acid or other antiseptics (except sulphurous acid as provided for hereinafter), glycerine, saccharine, dulcine, sucrovin, crystallose, impure starch sugar, impure spirits containing fusel oil or aldehydes, organic or mineral colouring matters, gums, and any mixtures containing any of these substances : Provided that this prohibition shall not apply to such amounts of ethers, boron compounds, or glycerine as may be normally contained therein, and are not in excess of any restrictive regulations made under Part XII. of the *Health Act* 1928.

Prohibitions.

- (8) Wines sold or exposed for sale shall not contain :—
- (a) Soluble chlorides exceeding one gramme per litre or seventy grains per gallon calculated as sodium chloride ;
 - (b) soluble sulphates which, calculated as potassium sulphate, exceed two grammes per litre or one hundred and forty grains per gallon ;
 - (c) free sulphur dioxide exceeding forty-five milligrammes per litre, or three and three-twentieths grains per gallon ; or
 - (d) total sulphur dioxide (free and combined) exceeding four hundred and fifty milligrammes per litre, or thirty-one and one-half grains per gallon.

CARBONATED WINE.

(9) Carbonated wine is wine surcharged with carbon dioxide, produced wholly or in part by artificial means.

WINE COCKTAIL.

(10) Wine cocktail is wine to which has been added vegetable bitters, aromatics, and/or other flavourings. It may be coloured with caramel without declaration, and may be sweetened with sugar or dried grapes. It shall not contain absinthe, wormwood (*Artemisia absinthium*), or the oil obtained therefrom.

Labelling.

(11) (a) Every bottle containing wine shall bear a label in which shall be written in distinct letters the name of the wine, and the name and address of the vendor or bottler.

(b) Every package containing wine to which any carbon dioxide has been added shall bear a label in which shall be written the word **CARBONATED** in letters of not less than twelve points. The said word shall be the first word of the label, and no other word shall be written on the same line.

(c) Declaration of the presence of sulphur dioxide in wine is not required.

70. MEDICATED WINE.**General Standard.**

(1) Unless otherwise standardized in these Regulations, medicated wine is wine to which any drug or substance included in the British Pharmacopœia or British Pharmaceutical Codex has been added, and the drug or substance shall be present in such proportion that each fluid ounce of wine shall contain not less than the minimum dose of such drug or substance as stated in the said Pharmacopœia or Codex.

MEAT WINE.

(2) Any wine described as meat wine or beef wine or which purports to be meat wine or beef wine shall contain not less than two parts per centum of protein derived from meat.

MALT WINE.

(3) Any wine described as malt wine or which purports to contain malt extract shall contain not less than five parts per centum of malt extract.

Labelling.

(4) Every package containing medicated wine, meat wine, or malt wine shall bear a label in which shall be written :—

- (a) the words **MEDICATED WINE** in letters of not less than eighteen points ;
- (b) the name in English, and the proportion of the drug or substance with which such wine is medicated ;
- (c) the quantity of the wine to be taken for a dose ;
- (d) the percentage of proof spirit present in the wine ; and
- (e) the words **THIS PREPARATION IS TO BE USED AS A MEDICINE ONLY** in letters of not less than twelve points.

71. QUININE TONIC WINE.

(1) Quinine tonic wine is wine containing quinine or a compound of quinine (calculated as quinine hydrochloride) in proportion of not less than five grains per pint.

Labelling.

(2) Every package of quinine tonic wine shall bear a label in which shall be written a statement, in letters of not less than eight points, of the proportion of quinine contained therein, in the following form:—

**THIS QUININE WINE CONTAINS [here insert the number of grains]
GRAINS OF QUININE PER PINT.**

72. CIDER AND PERRY.

Cider and perry are the products of the alcoholic fermentation of the juice or must of sound apples and pears respectively. They may contain sulphur dioxide in proportion not exceeding five grains to the gallon. They shall not contain any foreign essence or foreign flavouring substance.

73. ALE, BEER, AND STOUT.

(1) Malt ale or malt beer is a fermented liquid, containing not less than two parts per centum of proof spirit, brewed from malted barley and hops exclusively.

(2) Ale, beer, porter, or stout, is a fermented liquid containing not less than two parts per centum of proof spirit brewed from a mash of malted or other grain and sugar and/or glucose with hops and/or other harmless vegetable bitters.

PRESERVATIVE.

(3) Malt ale or malt beer, ale, beer, porter or stout shall not contain more free sulphur dioxide than in the proportion of two grains per gallon or more total sulphur dioxide than in the proportion of five grains per gallon.

(4) Declaration of the presence of sulphur dioxide shall not be necessary unless the quantity present exceeds the proportion of two grains of total sulphur dioxide per gallon.

74. SPIRITS.

(1) Spirits shall comply with the standard fixed by the Minister for Trade and Customs under the provisions of the Commonwealth Spirits Act for the time being in force.

(2) Spirits may be coloured with caramel without declaration.

STANDARD OF STRENGTH FOR SPIRITS.

(3) The spirits mentioned shall not be sold at any less alcoholic strength than that specified hereunder:—

Brandy—not more than thirty-five degrees under proof.

Whisky—not more than thirty-five degrees under proof.

Rum—not more than thirty-five degrees under proof.

Gin and Schnapps—not more than thirty-five degrees under proof.

PART III.—DRUGS.**75. GENERAL.**

- (1) In this Part unless inconsistent with the context or subject-matter—
“A.P.F.” means the latest edition of the Australian and New Zealand Pharmaceutical Formulary including amendments thereof;
“B.P.” means the British Pharmacopoeia 1932 including amendments thereof;
“B.P.C.” means the latest edition of the British Pharmaceutical Codex including amendments thereof.
- (2) Drugs which are included in the B.P., A.P.F. and/or B.P.C. shall conform with the descriptions and tests respectively prescribed for them in the said B.P., A.P.F. and/or B.P.C. unless otherwise standardized by these Regulations, or by any Act in force, or by Regulations made thereunder.
- (3) Wherever a drug is included in the B.P., A.P.F., and the B.P.C., the standard of the B.P. shall prevail, and wherever a drug is included in the A.P.F. and the B.P.C., but not in the B.P., the standard of the A.P.F. shall prevail.
- (4) In any preparation intended solely for external use, where olive oil or Arachis oil is specified in the B.P., A.P.F., or B.P.C., cotton seed oil may be used in lieu thereof, except where otherwise provided by these Regulations.
- (5) In any preparation where any particular wine is specified in the A.P.F. or B.P.C., it shall not be deemed to be adulterated in so far as it is compounded with wine of similar character of Australian origin, containing not less than twenty-eight parts per centum of proof spirit.
- (6) No drug shall be deemed to be a preparation of chloroform, provided it contains not more than one-fourth of one part per centum of chloroform.
- (7) The label or advertisement relating to any drug or medicine for sale shall not contain any statement or claim which directly or by implication indicates or suggests—
(a) that it will remedy or cure asthma, Bright's disease, cancer, tuberculosis, cerebro-spinal meningitis, diabetes, dropsy, epilepsy, fits, gout, infantile paralysis, plague, influenza, locomotor ataxia, lupus, paralysis, rupture, scrofula, venereal disease, blood pressure, rheumatoid arthritis, pyorrhoea, piles, eczema, gall-stones, or any disease or abnormal condition arising from sexual intercourse or sexual gratification; or
(b) that it is a universal panacea, infallible, a kidney cure, liver cure, blood purifier, a skin food, a hair food, a rejuvenator, or a nerve food; or
(c) that it is a cure for baldness, corpulence, female complaints, or for drunkenness or the liquor habit; or
(d) that it will develop the bust, raise the height, or eradicate wrinkles; or
(e) that it is an abortifacient; or
(f) that it is beneficial for sexual weakness or impotence.
- (8) No fictitious testimonial shall be included in any label or advertisement.
- (9) Nothing in this Part shall be deemed to prohibit the advertising of drugs or medicines in medical journals, bona fide trade journals, or in price lists for the use of the retail trade.

76. DECLARATION OF CERTAIN DRUGS.

(1) Where any medicine or medicinal preparation contains any drug included in the list immediately hereunder the presence of such drug and the quantity or proportion of same in such medicine or medicinal preparation shall be declared in the label as prescribed by sub-clause (2) of this Regulation.

Drugs to be declared.

- (a) Free iodine or chemical compounds containing iodine or bromine excepting iodoform and its substitutes;
- (b) Poisonous compounds of antimony, arsenic, barium, bismuth, copper, lead, and mercury;
- (c) Yellow phosphorus, hydrocyanic acid, and poisonous cyanide;
- (d) Chloral, ether, chloroform, dormiol, isopral, acetone-chloroform (chloretone), dionin, heroin, paraldehyde, sulphonal, trional, tetronal, veronal, proponal, bromural, neuronal, or any other drug having hypnotic properties;
- (e) Acetyl-salicylic acid, anilides, phenetidines, or pyrazolones, such as acetanilide, phenacetin, phenazone, or other derivatives of anilides, aminophenols, or quinolines, or any other drug or preparation possessing analgesic or anti-pyretic properties;
- (f) Any drug being or containing any poisonous alkaloid, poisonous glucoside, or similar potent principle or any poisonous derivative thereof;
- (g) Adrenaline, or its substitutes, cantharides, any preparation of the pancreas, pituitary gland, thyroid gland, or any animal product being or containing a potent principle;
- (h) Carbolic acid, cresols, nitroglycerin, guaiacol, cresol, naphthols, resorcin, hydroquinone, pyrogallie acid, dinitrophenols;
- (i) Cotton-root, ergot, oil of pennyroyal, oil of rue, oil of savin, oil of tansy, oil of parsley, or any reputed emmenagogue or reputed abortifacient substance;
- (j) Para-phenylenediamine, or similar irritant organic bases; and
- (k) Any other drug included in the Schedules to the Poisons Acts.

Labelling.

(2) Every package containing a medicine or medicinal preparation in which is present any drug included in the immediately preceding sub-clause shall bear a label in which shall be written in letters of not less than six points the name of such drug and the quantity or proportion present in such medicine or medicinal preparation in one or other of the following forms:—
THIS MIXTURE INCLUDES or THE CONTENTS OF THIS PACKAGE INCLUDE or EACH TABLET, PASTILLE, CACHET, CAPSULE [or other like preparation] **CONTAINS**—followed by the name of the drug or names of the drugs and the quantity or proportion of such drug or drugs.

Description of Certain Drugs.

(3) Any drug included in this Regulation but not specifically named in the list shall be described in English by the name applied to such drug in the B.P., B.P.C., A.P.F., or the Pharmacopœia of the United States of America.

Application to Medical Practitioners and Pharmacists.

(4) Neither this Regulation nor Regulation 6 shall apply to a drug dispensed and supplied on prescription or order signed by a legally qualified medical practitioner, nor to a mixture supplied by a registered pharmacist extemporaneously prepared for a specific and individual case.

77. PATENT AND PROPRIETARY MEDICINES.

(1) For the purposes of these Regulations, "patent medicine" or "proprietary medicine" means and includes any medicine or medicinal preparation for internal or external use which the maker or vendor has an exclusive right to make under the authority of letters patent, or which is prepared from a special formula and issued under the name of the maker, vendor, or owner, or which is recommended by advertisement, price list, hand-bill, poster, placard, pamphlet, letter, or label, for the prevention, or relief of any malady or disorder incident to or otherwise affecting the human body.

(2) Every package containing a patent or proprietary medicine shall have attached thereto a label in which shall be inserted legibly and prominently in English or Latin the names of the drugs therein which have any therapeutic action.

78. METHYLATED SPIRIT.

(1) Methylated spirit is spirit methylated in accordance with the latest regulation prescribed under the Commonwealth Spirits Act. It shall have a strength of not less than sixty-five degrees over proof.

(2) No drug for internal use shall contain any methylated spirit.

(3) Methylated spirit may be used in lieu of alcohol in the compounding of the following preparations :—

Linimentum Aconiti,
Linimentum Aconiti Compositum,
Linimentum Belladonnæ,
Linimentum Camphoræ Ammoniatum,
Linimentum Capsici,
Linimentum Crotonis,
Linimentum Opii,
Linimentum Saponis,
Linimentum Sinapis,
Liniments, prepared specially for the eradication of Pediculi, and labelled accordingly.

Labelling.

(4) Every package which contains any drug for external use mixed or prepared with methylated spirit shall bear a label in which shall be written, in letters of not less than six points, a statement declaring the presence of the said spirit and the proportion contained in the preparation, in the following form :—

THIS PREPARATION CONTAINS [here insert the number of parts per centum] PARTS PER CENT. BY VOLUME OF ALCOHOL IN THE FORM OF METHYLATED SPIRIT.

79. ALCOHOL IN MEDICINE.

(1) Every package containing a medicine (including a patent or proprietary medicine) sold for internal use by man, which is compounded with ethylic alcohol in greater proportion than ten parts per centum of proof spirit, shall bear a label in which shall be written in letters of not less than six points the percentage proportion of alcohol contained in it, expressed in terms of proof spirit in the following form:—

ALCOHOL.

THIS MIXTURE CONTAINS NOT MORE THAN [here insert the number of parts per centum of proof spirit] PARTS PER CENT. OF PROOF SPIRIT.

(2) Where a mixture contains both alcohol and any drug required to be declared, then to the declaration concerning alcohol made in the form prescribed by sub-clause (1) of this Regulation shall be added the words **AND INCLUDES** followed by the declaration of the drug or drugs in the form prescribed by Regulation 76 (2).

(3) This Regulation shall not apply to any drug or medicine dispensed and supplied on prescription or order signed by a medical practitioner.

80. CASTOR OIL.

Every package containing castor oil which is sold or intended for internal use by man shall bear a label in which shall be written in letters of not less than eight points the words **FOR INTERNAL USE**.

81. EUCALYPTUS OIL.

(1) Eucalyptus oil is the essential oil distilled from the leaves of one or more species of eucalyptus.

EUCALYPTUS OIL FOR INTERNAL USE.

(2) Eucalyptus oil prepared for internal use shall conform with the standard prescribed in the B.P.

EUCALYPTUS OIL FOR EXTERNAL USE.

(3) (a) Eucalyptus oils which do not comply with the standard prescribed by sub-clause (2) hereof shall be described as suitable only for external use.

Labelling.

(b) Every package containing eucalyptus oil for external use shall bear a label in which shall be written in letters of not less than eight points—

(a) the words **FOR EXTERNAL USE ONLY**; the said words shall be the first words in the label, shall be more prominent than any other words in the label, and no other word shall appear in the same line or lines; and

(b) the botanical name of the predominating species from the leaves of which the oil has been distilled;

82. BIOLOGICAL PRODUCTS.

(1) "Biological products," includes vaccines, toxins, antigens, sera, anti-toxins, and all other biological preparations.

(2) Every package containing a biological product shall bear a label in which shall be written in English :—

(a) The name of the institution, corporation, firm, or person by which or by whom the preparation was manufactured ;

(b) The exact name of the preparation ;

(c) The exact volume or weight of the content ;

(d) The date of manufacture ;

(e) The date from which the preparation should no longer be used ;

(f) The distinctive batch number or other identification mark ;

(g) The nature and percentage of any antiseptic that may have been added ;

(h) The precautions necessary for preserving the properties of the contents to the date indicated in paragraph (e) ;

(i) In the case of diphtheria and tetanus anti-toxic sera—

(i) the number of immunizing units contained in any stated volume expressed in terms of the units prescribed by the English Therapeutic Substances Regulations under the *Therapeutic Substances Act 1925*, or adopted by the National Institute of Health, Washington, U.S.A. ; and

(ii) a statement as to whether the contents consist of natural serum, a solution of anti-toxic globulins, dried natural serum, or dried anti-toxic globulins ;

(j) In the case of bacterial vaccines—

(i) the identity and number of organisms per cubic centimetre, and the maximal doses for administration ; and

(ii) whether or not the content is free from organisms other than those peculiar to the preparation ;

(k) In the case of anti-toxin, whether or not the content is sterile or contains any free toxin.

(3) No biological product in which the growth of pathological organisms is possible shall be packed in rubber-capped containers for repeated use, unless there is present in the product a sufficient concentration of antiseptic to inhibit bacterial growth.

(4) Where no antiseptic is present in any biological product the label shall include in legible and conspicuous letters the words :—"NO ANTISEPTIC IS PRESENT IN THE CONTENTS OF THIS PACKAGE. THEY SHOULD BE USED FORTHWITH ON OPENING AND THE UNUSED PORTION, SHOULD BE DISCARDED."

(5) All biological products shall be packed in clear glass containers.

PART IV.—MISCELLANEOUS SUBSTANCES.**83. DISINFECTANTS, GERMICIDES, ANTISEPTICS, AND DEODORANTS.**

(1) For the purpose of this Regulation :—

- (a) the words disinfectant and germicide shall each mean any substance or compound which in any label or statement accompanying it is said to be capable of destroying the germs of disease ;
- (b) the words antiseptic and preservative shall each mean any substance or compound which in any label or statement accompanying it is said to be capable of preventing the development of germs and the decomposition of animal or vegetable substances ; and
- (c) the word deodorant shall mean any substance or compound which in any label or statement accompanying it is said to be capable of preventing, neutralizing, or destroying offensive odours.

Labelling of Disinfectants and Germicides.

(2) Every package which contains or purports to contain a disinfectant or germicide shall bear a label in which shall be written :—

- (a) in letters of not less than twelve points the word **DISINFECTANT** or the word **GERMICIDE**, or both such words, and the word **POISON**, and the said words shall be the first words in the label, and no other words shall appear in the same line or lines, and
- (b) explicit information and directions as to the strength or proportion of the substance or compound, and the manner in which, and the time during which, the same must be used or allowed to act in order that it may be effective as a disinfectant or germicide.

Prohibition.

(3) No person shall sell any substance as a disinfectant or germicide which, when used in the strength or proportion and for the time set forth in the label, is not effective for the purpose of destroying the germs of disease.

(4) No person shall pack or sell a disinfectant of any description in a container which bears upon it any brand, mark, or statement indicating the presence in such container of food, or which may be capable of misleading a purchaser into the belief that the contents of such container are suitable for human consumption.

Labelling of Antiseptics.

(5) Every package which contains or purports to contain an antiseptic shall bear a label in which shall be written :—

- (a) in letters of not less than twelve points the word **ANTISEPTIC**, and the said word shall be the first word of the label, and no other word shall appear on the same line ; and

- (b) explicit information and directions as to the strength or proportion of the substance or compound, and the manner in which the same must be used or allowed to act in order that it may be effective as an antiseptic.

Prohibition.

- (6) No person shall sell any substance as an antiseptic or preservative which, when used in the strength or proportion set forth in the label, is not effective for the purpose of preventing the development of germs or the decomposition of animal or vegetable substances.

Labelling of Deodorants.

- (7) Every package which contains or purports to contain any substance described as a deodorant shall bear a label in which shall be written:—

- (a) in letters of not less than eighteen points the word **DEODORANT**, and the said word shall be immediately followed by the words **THIS SUBSTANCE IS NOT A DISINFECTANT OR GERMICIDE**, which words shall be written in letters of not less than twelve points; and
- (b) explicit information and directions as to the strength or proportion of the substance or compound, and the manner in which, and the time during which, the same must be used or allowed to act in order that it may be effective as a deodorant.

84. SOAP.

General Standard for Soap.

- (1) (a) Soap is the product derived from the action of a solution of alkali on fats, oils or resins or any mixture of same.
- (b) Soap shall contain—
- (i) not less than fifty-nine parts per centum of fatty and resin acids of which not more than one-third shall be resin acids;
- (ii) not more than one-tenth part of one per centum of free caustic alkali, determined by titration in alcoholic solution using phenolphthalein as indicator, and calculated as sodium hydroxide (NaOH); and
- (iii) not more than three parts per centum of silicates calculated as sodium tri-silicate ($\text{Na}_2\text{O} \cdot 3\text{SiO}_2$) or of carbonates calculated as sodium carbonate (Na_2CO_3) or of silicates and carbonates calculated as tri-silicate and carbonate respectively.
- (c) Colouring, hydrocarbons and perfume may be mixed with any variety of soap.
- (d) Declaration of the presence of colouring in any variety of soap is not required.
- (e) Unless inconsistent with the context the word "soap" means soap as standardized by this sub-clause.

SOAP MIXTURE.

- (2) (a) Soap mixture is soap mixed with not more than ten parts per centum of mineral and/or vegetable substances.
- (b) Soap mixture shall contain not less than fifty-three parts per centum of fatty and resin acids, of which not more than one-third may be resin acids.

Labelling.

(c) The words **SOAP MIXTURE** in letters of not less than thirty-six points shall be impressed on all bars and cakes of soap mixture.

(d) Where soap mixture is sold enclosed in a wrapper there shall be written in letters of not less than thirty-six points a statement in the following form :—

SOAP MIXTURE.

SOAP MIXED WITH [*here insert the name or names of the admixed substance or substances*].

ABRASIVE SOAP.

(3) (a) Abrasive soap is any preparation of soap and abrasive substance sold as suitable for abrasive purposes.

Labelling.

(b) Every package containing abrasive soap shall bear a label in which shall be written legibly and prominently the words **ABRASIVE SOAP** or **SAND SOAP** or **PUMICE SOAP**, or any words having a like meaning.

(c) Where abrasive soap is sold in unwrapped bars or cakes the required words shall be impressed on the bar or cake.

DISINFECTANT SOAP.

(4) (a) Disinfectant soap is soap in which a disinfecting substance is incorporated.

(b) No soap shall be sold as a disinfectant soap unless it is a disinfectant within the meaning of Regulation 83.

(c) Soap described or sold as carbolic soap shall contain not less than three parts per centum of carbolic acid or its homologues calculated as cresol and may contain not more than one-half of one part per centum of coal tar hydrocarbons.

Labelling.

(d) The word **DISINFECTANT** in letters of not less than twelve points shall be impressed on all bars and cakes of disinfectant soap.

BORAX SOAP.

(5) Borax soap is soap mixed with not less than two parts per centum of borax.

CASTILE SOAP.

(6) (a) Castile soap is soap produced by the action of sodium hydroxide on olive oil or other vegetable oil.

Prohibition.

(b) The word Castile or any word which resembles or suggests Castile shall not be used in relation to any soap which does not conform to the standard for Castile soap.

SOFT SOAP.

(7) Soft soap is the product derived from the action of a solution of potassium hydroxide with or without sodium hydroxide and potassium silicate on fats, oils, or resins or any mixture of same. It shall contain not less than forty parts per centum of fatty and resin acids, of which not more than one-third may be resin acid. It shall contain not more than three parts per centum of silicates calculated as sodium tri-silicate ($\text{Na}_2\text{O} \cdot 3\text{SiO}_2$).

MARINE OR SEA-WATER SOAP.

(8) (a) Marine or sea-water soap may contain not more than one-half of one part per centum of free caustic alkali calculated as sodium hydroxide (NaOH).

Labelling.

(b) Where marine soap is sold in unwrapped bars or cakes the words **MARINE** or **SEA-WATER** shall be impressed on the bar or cake.

EXCEPTIONS.

(9) The provisions of this Regulation shall not apply to—

(a) mixtures of dried and powdered soap with sodium carbonate or any other alkaline sodium salt commonly called soap powder or extract of soap;

(b) soaps used in industrial processes; nor to

(c) liquid soaps.

PART V.—METHODS OF ANALYSIS.

Where any food, drug, or substance hereinafter specified has been submitted to any analyst for analysis, such analyst shall observe the method and use the apparatus hereunder prescribed in relation to such food, drug, or substance.

85. BREAD—ACIDITY OF CRUMB.

Take 10 grammes of crumb from the interior of the loaf, grind in a mortar with a small quantity of water, transfer to a flask and make up to 100 c.c.; allow to stand for an hour in a boiling water bath; cool and titrate with a decinormal solution of sodium hydroxide using phenolphthalein as indicator.

86. CREAM OF TARTAR—DETERMINATION OF LEAD.

The proportion of lead in cream of tartar shall be determined by Wilkie's Method substantially as described in Allen's *Commercial Organic Analysis*, 5th Edition, Vol. 1, p. 717 (see also *Journal Soc. Chem. Ind.*, 1909, 28, p. 637 and 1910, 29, p. 8), after dissolving the sample in hydrochloric acid.

87. BAKING POWDERS AND SELF-RAISING FLOUR.—YIELD OF CARBON DIOXIDE.**TARTRATE BAKING POWDERS.**

(1) The proportion of carbon dioxide in tartrate powders shall be determined by the following method which is substantially that proposed by the Baking Chemicals Section of the Analytical Investigations Committee of the Australian Chemical Institute. (See *Jour. Soc. Chem. Ind. Vic.*, 1923, pp. 1006-1009.)

Reagents required.

Barium hydroxide solution, approximately one-fourth normal.

Standard hydrochloric acid solution, one-fourth normal.

Standard sodium hydroxide solution, one-fourth normal.

These reagents must be substantially free from carbon dioxide.

Apparatus Required.

Two strong, round-bottomed, distillation flasks of about 200 c.c. capacity are connected by joining the side tubes with a short piece of pressure tubing.

One of these flasks, A, is closed with a well-fitting rubber stopper, through which passes a thistle funnel with tap. This is the generating flask into which the sample is introduced. The other flask, B, holds the absorbent 50 c.c. of nearly saturated barium hydroxide solution. This flask is closed by a rubber stopper carrying a glass tube which is connected with an efficient pump, preferably fitted with a manometer. A clip or well-ground stop-cock is inserted between the pump and the flask.

Method.

When the apparatus has been assembled, one gramme of the sample is placed in the flask, A, which must be perfectly dry, and 50 c.c. of the barium hydroxide solution in B. The flasks are then exhausted, the pressure being reduced to not more than one or two inches of mercury, and the pump connexion closed with the clip or tap. If the rubber stoppers be wetted before insertion, and the funnel tap be well ground and lubricated, there should be no appreciable leakage. The determination may then be proceeded with.

Fifty c.c. of water, free from carbon dioxide, are run slowly from the thistle funnel into A, and the absorption flask B is gently rocked to agitate the baryta water.

Under these conditions the evolved carbon dioxide passes over rapidly into flask B, where it is immediately absorbed by the barium hydroxide solution.

When the action in flask A moderates, heat is applied to hasten the decomposition and expel dissolved carbon dioxide. Ebullition, of course takes place at quite a low temperature on account of the reduced pressure, and the vacuum falls away temporarily. The steam generated quickly sweeps the carbon dioxide completely into flask B, which is continually rocked to break the film of barium carbonate formed on the surface of the solution, and to wet the sides of the flask with fresh barium hydroxide solution. It is not necessary, neither is it advisable, to boil the contents of flask A so briskly that the solution in B becomes hot. Further, the apparatus should be so mounted that the side tubes slope upwards from A to B, in order that condensed steam may return to the generating flask.

With practice it is quite easy to judge when absorption is complete by the absence of a continuous film of barium carbonate on the liquid in B, however turbid it may be, but boiling should be continued for at least half an hour.

Air is then slowly admitted through the tap funnel; the absorption flask is disconnected; a few drops of phenolphthalein are added, and the solution is quickly neutralized by running in hydrochloric acid from a burette without permitting any local accumulation of acid, with consequent decomposition of barium carbonate and possible loss of carbon dioxide.

If the barium hydroxide solution has been accurately standardized, the amount of carbon dioxide may be determined from the above titration. But it is generally preferable to add at this stage an accurately measured volume of standard hydrochloric acid, sufficient to provide excess after all the barium carbonate has been dissolved, and to titrate back with standard sodium hydroxide solution to the methyl orange end point.

PHOSPHATE BAKING POWDERS.

(2) For phosphate baking powders the same method as prescribed for tartrate powders shall be employed with the exception that 50 c.c. of 20 per cent. pure neutral sodium chloride solution, free from carbon dioxide, is run into the generating flask (A) instead of 50 c.c. of water.

SELF-RAISING FLOUR.

(3) For self-raising flour the same method as prescribed for tartrate baking powders shall be used, but 10 grammes of the sample are to be taken for analysis and 100 c.c. of water used for decomposition. The capacity of flask (A) should be 300 c.c. Sufficient pure liquid paraffin may be added to prevent frothing. Precautions must be taken to prevent charring of the mixture during the heating of the flask.

88. MALT EXTRACT.

(1) *Total Solids*.—The proportion of total solids shall be determined by evaporation to dryness by the method prescribed for determining the proportion of total solids in milk.

(2) *Diastasic Power*.—The diastasic power shall be determined by the following method which is substantially that proposed by the Malt Analysis Section of the Analytical Investigations Committee of the Australian Chemical Institute.

Reagents required.

Soluble starch carefully prepared for reagent purposes by one of the well recognised methods.

Ammonium dihydrogen phosphate—2.5 per cent. solution. This solution must have a pH value of 4.5–5.5. It must be neutral or very faintly acid to methyl red, but alkaline to methyl orange.

Sodium hydroxide—20 per cent. solution.

Benedict's solution—

Copper sulphate crystals ..	16 grammes
Sodium citrate ..	160 grammes
Sodium carbonate anhydrous ..	130 grammes
Sodium bicarbonate ..	10 grammes

The copper sulphate is dissolved in 150 c.c. of water, the other salts in 550 c.c., heating to assist solution. The copper solution is then poured slowly, with stirring, into the other, made up nearly to volume, cooled, adjusted to 1,000 c.c. and filtered. The solution must be protected from the light.

Sodium thiosulphate solution—0.04N solution, standardized against potassium bichromate (or by other suitable method), and hereinafter referred to as standard thiosulphate.

Iodine Solution—0.04N solution hereinafter referred to as standard iodine.

Hydrochloric Acid—0.7N (6 c.c. concentrated acid per 100 c.c.). Also hydrochloric acid of Sp. Gr. 1.19.

Acetic Acid—0.4 N.

The Maltose Value.

Five c.c. of a 0.5 per cent. solution of the malt extract, and 5 c.c. of water together with 20 c.c. of Benedict's solution are placed in a 300 c.c. Erlenmeyer flask, loosely stoppered with a two-hole rubber stopper, through one hole of which passes a thermometer, the bulb of which is partially immersed in the liquid. The solution is heated at such a rate that it reaches 95° in from three to four minutes and the heating is then continued for exactly five minutes. The flask is rapidly cooled under the tap and 100 c.c. of 0.4 N acetic acid added, followed by 25 c.c. of standard iodine. Then 25 c.c. of 0.7 N HCl are run in, the flask being rotated during this addition so as to distribute the acid rapidly. The unabsorbed iodine is titrated with standard thiosulphate.

Let b = c.c. of standard thiosulphate taken,
and a = c.c. of standard thiosulphate equivalent to 25 c.c. of
standard iodine;
Then $1.64 (a - b)$ = mgm. maltose
= $1.64 T_M$.

Since the 5 c.c. of solution taken contains 25 mgm. of the original malt extract it follows that the reducing sugars contained in 100 parts of malt extract are equivalent to $4 \times 1.64 (a - b)$.

The Digestion.

A solution of soluble starch is prepared by dissolving the equivalent of 1 gramme of anhydrous starch (which will be about 1.2 grammes of the air dried product) in 50 c.c. of boiling water in a 250 c.c. hard glass Erlenmeyer flask, which has previously been well steamed out. To this is added 20 c.c. of the 2.5 per cent. solution of ammonium dihydrogen phosphate, and the mixture is cooled to about 46° C. To this is added 20 c.c. of a 0.2 per cent. solution of malt extract which brings the temperature to about 40° C. The flask is closed with a plug of cotton wool and placed in a bath at 40° C. for exactly 30 minutes. It is then removed and 2 c.c. of 20 per cent. sodium hydroxide solution added, to neutralize the acid phosphate and stop further action. After cooling to room temperature the solution is made up to exactly 100 c.c.

The Diastasic Value.

Ten c.c. of this digested solution is estimated exactly as before with Benedict's Solution and its maltose content determined to be $1.64 T_D$.

This 10 c.c. contained 2 c.c. of 0.2 per cent. malt solution or 4 mgm. of original malt extract.

Hence 100 mgm. of malt yields a total of $25 \times 1.64 T_D$, and, correcting for the reducing sugars originally present in the malt extract.

The maltose formed from the starch = $1.64 (25 T_D - 4 T_M)$.

The ratio of starch converted to maltose formed is taken as 100 : 84.4. Hence the parts by weight of starch converted by 100 parts of malt extract = $\frac{164}{84.4} (25 T_D - 4 T_M)$.

NOTE.—This method is designed for a malt extract giving a result close to 250, when $1.64 T_D$ (mgms. of maltose) will be about 10, equivalent to a 12 per cent. conversion of the starch.

If the T_D titration corresponds to less than 5 or more than 13.5 mgm. of maltose, a stronger or weaker solution respectively must be employed in the digestion and the appropriate correction introduced in the formula.

89. FRESH MILK.

(1) *Milk Fats*.—The proportion of milk fats shall be determined gravimetrically by means of—

- (a) the Adams absorbent paper extraction process ; or
- (b) the modification of the Rôse-Gottlieb method substantially as described hereunder.

10 cubic centimetres of milk are measured into a suitable flask or cylinder of about 100 cubic centimetres capacity ; 1 c.c of ammonia (Sp. Gr. 0.96), 10 cubic centimetres of alcohol (rectified spirits), 25 cubic centimetres of sulphuric ether (which need not be dry, but should be freshly distilled), and finally 25 cubic centimetres of petroleum ether (the fraction distilling below 70 degrees Centigrade) are successively added.

It is essential that the contents of the vessel be well mixed after the addition of each reagent.

The vessel is allowed to stand until separation takes place. As much as practicable of the ethereal layer (containing the fat in solution) is removed by a pipette or suitable syphon and carefully transferred to a suitable wide-necked flask.

The residual fat remaining in the aqueous layer and in the unremoved ethereal layer is extracted by three further shakings with a mixture of equal volumes of the sulphuric ether and the petroleum ether (the recovered solvent from previous determinations answers admirably for the purpose). The combined ethereal extracts are evaporated finally by heating at about 100 degrees Centigrade until the weight is constant. The fat is then washed out two or three times with a little petroleum ether, and the flask, with any small residue of non-fatty matter, again weighed. (The quantities may be halved throughout, though the proportions given above must be adhered to).

(2) *Total Solids*.—The proportion of total solids shall be determined by evaporation of a separate sample in a flat dish finally exposed to a temperature of 100 degrees Centigrade until weight is constant.

(3) *Solids not fat*.—The proportion of solids not fat shall be determined by deduction of milk fats from total solids.

(4) *Ash*.—The proportion of ash shall be determined by either of the following methods :—

- (a) Evaporation and subsequent incineration at a low temperature, extraction of char with water, ignition of residue and subsequent addition of aqueous extract, drying and ignition at dull red heat. The residue and soluble extract may be separately weighed.
- (b) Pipette into a weighed dish about 20 ccs. of the prepared sample, weigh quickly, add 6 ccs. of strong nitric acid, evaporate to dryness, and ignite at a temperature below redness until the ash is free from carbon. Cool in a desiccator and weigh.

90. SOUR MILK.

In the case of sour milk, special corrections shall be made for the decomposition that has taken place.

Fat.—The proportion of milk fats shall be determined gravimetrically by means of the modification of the Röse-Gottlieb method substantially as described in Regulation 89 (1), increasing the quantity of ammonia used, if this be necessary, to produce with milk a perfectly homogeneous fluid.

Total Solids.—The proportion of total solids shall be determined as described in Regulation 89 (2) on a weighed sample which shall after weighing and before evaporation be made neutral to phenolphthalein by addition of a decinormal solution of strontium hydroxide. A note shall be made of the volume of alkali solution added and 0.00428 grammes deducted from the weight of total solids for each cubic centimetre of decinormal strontium hydroxide added. If the milk has undergone decomposition resulting in the production of alcohol, volatile acids or ammonia, corrections to total solids for losses due to these causes shall be determined as described by Thorpe in *Journal of the Chemical Society* (1905), Vol. 87, pp. 220 and 221.

Ash.—This shall be determined as described in Regulation 89 (4) either on the sample used for determination of total solids (correcting for the strontium carbonate present) or on a separate sample.

91. MILK AND OTHER FATS.

(1) Where the Regulations prescribe any Reichert-Meissl, Polenske or Kirschner value in relation to milk-fat or any other fat such values shall be determined by the method substantially as described in Allen's *Commercial Organic Analysis*, 5th edition, volume II., pages 377-380.

(2) The absence of rancidity shall be determined by the Kreis phloroglucinol test, which shall be carried out in the manner described hereunder:—

10 c.c. of the melted milk fat are shaken in a tube with 10 c.c. of hydrochloric acid (Sp. gr. 1.19) and 10 c.c. of a 0.1 per cent. solution of phloroglucinol in ether is added and the mixture shaken. If no red or pink colouration develops in the acid layer the fat may be regarded as free from rancidity.

92. FREEZING POINT OF MILK—DETERMINATION OF.

(1) The freezing point of samples of milk shall be determined by using a Hortvet Cryoscope substantially as described in the *Official and Tentative Methods of Analysis of the Association of Official Agricultural Chemists*, 3rd edition, 1930, p. 219, Cryoscopic Method—Official.—Correcting (if necessary) for acidity in accordance with the method as set out immediately hereunder.

(2) If 10 cubic centimetres of any sample of milk require more than 1.6 cubic centimetres but not more than 4 cubic centimetres of decinormal sodium hydroxide solution for neutralization (using phenolphthalein as indicator) then 0.003 of one degree Centigrade shall be added to the freezing point figure as determined by the prescribed method for every 0.1 of one cubic centimetre of decinormal sodium hydroxide solution required in excess of 1.6 cubic centimetres in order to determine the corrected freezing point.

(3) When 10 cubic centimetres of any sample of milk require more than 4 cubic centimetres of decinormal sodium hydroxide for neutralization the prescribed freezing point standard shall not apply.

(4) This Regulation shall not come into operation until the expiration of four months after its publication in the *Government Gazette*.

93. CREAM AND DRIED MILK—PROPORTION OF FATS.

Milk Fats.—(1) The proportion of milk fats in cream and dried milk shall be determined by an appropriate modification of the Röse-Gottlieb method as prescribed for fats in fresh milk. (See Allen's *Commercial Organic Analysis*, 5th edition, volume IX., pages 111 and 177.)

(2) Where the percentage of fats as determined by the Babcock or Gerber test is above the prescribed standard it shall not be necessary to determine the proportion of fats by the prescribed method.

94. CHEESE—PROPORTION OF MILK FAT.

Milk Fats.—The proportion of milk fats in cheese shall be determined by the modified Schmidt-Bondzynski method substantially as follows:—

From 0.5. to 5 grammes (according as to whether the cheese is made from cream, whole milk, or skim milk) of rasped cheese are gently boiled with 20 cubic centimetres of hydrochloric acid (Sp. Gr. 1.13) in a small flask shaking until all small particles have disappeared.

The hydrochloric acid solution is carefully introduced into a narrow 100 c.c. cylinder or similar tube, and, when cool, ether is added until the total volume is about 50 c.c. The cylinder is closed with a damp cork, well shaken, and left for at least two hours for the two liquids to separate completely. The ether-fat solution is then drawn off as completely as possible (to at least one cubic centimetre) into a weighed flask. A fresh quantity of 50 c.c. ether is introduced into the cylinder and the contents swung several times. After standing one hour the ether is again drawn off as completely as possible and added to the first ether-fat solution in the weighed flask. The operation of washing with 50 c.c. of ether is again repeated exactly as before. The ether is then distilled off and the fat dried for half an hour in the oven at 102° C. Drying is continued to constant weight.

95. COCOA.—FAT AND ALKALI

(1) *Fat.*—Take from 1-4 grammes (according to the fat content) of the ground sample, and boil with 20 c.c. of redistilled alcohol (approximately 95 per cent.) under a reflux condenser for ten minutes. When cool add 30 c.c. of sulphuric ether, and again boil for ten minutes, shaking to prevent bumping. Allow the mixture to settle, and decant the clear cold liquor through a dry filter paper. Again boil the residue in the flask with 30 c.c. of ether, as before, for ten minutes. After cooling pour the contents of the flask upon the same paper, and wash with ether until free from fat. Evaporate the combined ethereal filtrates, finally drying on a boiling water bath for fifteen minutes. Treat the residue with successive small quantities of petroleum ether, and filter the resulting solution in order to separate the resins with which the fat is contaminated. Evaporate the ethereal solution in a tared flask or basin. Dry for one hour at 100° C. and weigh.

(2) *Total Alkali*.—Treat the ash from 5 grammes of the cocoa with an excess of decinormal hydrochloric acid, heat to incipient boiling, cool and titrate the excess of hydrochloric acid with decinormal sodium hydroxide solution, using methyl orange as indicator. If ammonia or ammonium carbonate are present the amount is determined in a separate portion, calculated as potassium carbonate, and added to the alkalinity of the ash.

96. CRUDE OR WOODY FIBRE.

The proportion of crude or woody fibre shall be determined by the modification of the method of Bidwell and Bopst described hereunder. (*Journal of the Association of Official Agricultural Chemists*, Washington D.C. 1921, vol. V., No. 1, page 68).

Reagents.

Dilute sulphuric acid solution—contains 1.25 grammes of sulphuric acid per 100 c.c.

Dilute sodium hydroxide solution—contains 1.25 grammes of sodium hydroxide per 100 c.c. free, or nearly free, from sodium carbonate.

The strength of these solutions must be accurately checked by titration.

Asbestos.—The variety found best adapted for this work was tremolite, with a refractive index of 0.1635, having fibres ranging in diameter from a maximum of 0.02–0.002 m.m.

This asbestos first must be digested on the steam bath for about sixteen hours with 5–10 per cent. sodium hydroxide, and thoroughly washed with hot water. It is next digested for about sixteen hours with 5–10 per cent. hydrochloric acid and again washed thoroughly with hot water. Next, it is completely ignited in a muffle at bright red heat.

Apparatus.

Liebig water-jacketed condenser.

Container.—Any flask of suitable capacity and capable of being used with a Liebig condenser.

It has been found of great advantage to place an iron plate between the flame and the container so as to secure uniform heating and thereby preventing bumping and reducing charring.

Determination.

Extract 1–2 grammes of the dry material with ordinary ether, or use the residue from the ether extract determination, and transfer the residue, together with approximately one gramme of asbestos, to the container. Where the residue from the ether extract is used and the proper amount of asbestos has already been added, further addition is unnecessary. Using a calibrated beaker, add 200 c.c. of boiling dilute sulphuric acid to the contents of the container, which is immediately placed on the heating apparatus and connected with a water-cooled Liebig condenser. It is essential that the contents of the flask come to boiling within a minute after being placed upon the apparatus and that the boiling continue briskly for 30 minutes. It is found best to rotate the flask with the hand about every five minutes in order thoroughly to mix the charge. Care should be taken to keep the sides of the flask above the solution free from the sample. A blast of air conducted into the flask will serve to reduce the frothing of the liquid. Remove the flask at the expiration of the 30 minutes and immediately filter through linen in a fluted or ribbed funnel and wash until the washings are no longer acid. Next wash the charge and adhering asbestos back into the assay flask with 200 c.c. of boiling dilute sodium hydroxide solution, using a 200 c.c. wash bottle. By spreading out the linen on a large glass funnel (th

stem of which has been removed) and using a 200 c.c. wash bottle of sodium hydroxide, the transfer of the sample to the original container is very easily accomplished. Previous to this the sodium hydroxide solution has been brought to boiling and kept at this temperature under a reflux condenser while in use. (The sodium hydroxide solution under the reflux condenser is best transferred to a 200 c.c. wash bottle by means of a bent tube through which the liquid is forced by blowing into a tube connected with the top of the condenser). Then place the flask on the heating apparatus, connect with reflux condenser and boil for exactly 30 minutes. When running a set of fibre determinations the boiling of the alkali should be so timed that the contents of the different flasks will reach the boiling point approximately three minutes apart. This provides sufficient time for filtration. The last filtration takes place directly through a Gooch crucible which has previously been prepared with a thin but close felt of ignited asbestos. Employ suction and wash the contents thoroughly with hot water and then with about 15 c.c. of 95 per cent. alcohol.

Dry the crucibles with their contents to constant weight at 110° C. After weighing, incinerate the crucibles in a muffle at a dull red heat until the carbonaceous matter has been removed, generally for twenty minutes, cool in a small, tight, efficient desiccator and weigh. The loss in weight is taken as crude fibre.

97. VANILLA EXTRACT.—LEAD NUMBER.

The Wichmann method referred to in Regulation 53 (8) is as hereunder described :—

Lead Number Estimation in Vanilla Extracts.—H. J. Wichmann.
See *J. Ind. Eng. Chem.*, 1921, 13, 414-418; *The Analyst*, 1921, 46, 333.

A mixture of 175 ccs. of water, 25 ccs. of 8 per cent. neutral lead acetate solution, and 50 ccs. of vanilla extract is distilled; 200 ccs. of distillate are collected, and the Specific Gravity of this distillate gives the alcohol content. The residue in the distillation flask is transferred to a 100 ccs. flask with water free from carbon dioxide, cooled, diluted to 100 ccs. and filtered. 10 ccs. of the filtrate are treated with 25 ccs. water, 10 ccs. of dilute sulphuric acid, and 100 ccs. of 95 per cent. alcohol. The lead sulphate is collected, washed with alcohol, dried, ignited, and weighed. A control estimation is carried out at the same time, using water containing 5 drops of glacial acetic acid in place of the vanilla extract, and the number of grammes of lead precipitated by 100 ccs. of the extract is then calculated. The lead number and alcohol content are obtained.

98. DETERMINATION OF CARBOLIC ACID OR ITS HOMOLOGUES IN DISINFECTANTS.

Solutions Required.—The determination of carbollic acid or its homologues in disinfectants, &c., shall be made by the following modified Koppeschar method (*Industrial Chemist*, February, 1932) :—

Decinormal Potassium Bromate.—Dissolve 2.784 g. of the bromate, dried at 110° C., and about 11 g. of potassium bromide in one litre of water.

Caustic Soda Solution.—Dissolve 300 g. sodium hydroxide in 700 ccs. of water.

Approximate Decinormal Sodium Thiosulphate.—Dissolve 25 g. of the salt in one litre of water.

Method.—Weigh accurately 1.0 g. of disinfectant into a graduated 200 ccs. flask. Add 20 ccs. of the 30 per cent. caustic soda solution and 50 g. of common salt; shake well and make up to volume. Filter and pipette 50 ccs. into a 500 ccs. Erlenmeyer flask with a ground stopper. Add 50 ccs. of the bromate-bromide solution and 20 ccs. of 1 : 1 sulphuric acid. Stopper, shake and allow to stand for fifteen minutes. At the end of that time add about 3 g. of potassium iodide. Shake and titrate the free iodine with the N/10 thiosulphate, adding starch solution towards the end of the titration. After the addition of the starch solution, on completing the titration, the solution takes on successively greenish, blue, and pink tints before becoming colourless; the disappearance of the blue colour is taken as the end point. A blank determination is then made. The result is calculated to percentage of phenolic bodies as cresol according to the following formula :—

$$36.03 \frac{(A - B)}{A}$$

where—

A = cc. of thiosulphate used in blank,
B = cc. of thiosulphate used in analysis.

PART VI.—SUPPLEMENTARY.

99. ENFORCEMENT OF REGULATIONS.

The Council of every municipality shall superintend and see to the execution of these Regulations, and shall at its own cost do and provide all such acts, matters, and things as are necessary for that purpose.

100. PENALTIES.

Every person who—

- (a) has in his possession or his control for the purpose of sale or storage or preparation for sale for human consumption any food drug article or substance which has been packed labelled or dealt with in any manner contrary to these Regulations or which does not comply with the requirements of these Regulations; or
- (b) does any act forbidden to be done by these Regulations; or
- (c) fails to do any act directed to be done by these Regulations—

shall be liable to a penalty of not more than Twenty pounds; and in the case of a continuing offence a further daily penalty of not more than Five pounds; but so that the total of such penalties shall not exceed One hundred pounds.

And the Honorable John Richards Harris, His Majesty's Minister of Public Health in the State of Victoria, shall give the necessary directions herein accordingly.

C. W. KINSMAN,
Clerk of the Executive Council.