

[1979]



VICTORIA

Published by Authority

# GOVERNMENT GAZETTE

[Registered at the General Post Office, Melbourne, for transmission by post as a newspaper.]

No. 67]

THURSDAY, JULY 17.

[1958

*Health Act 1956.*

DEPARTMENT OF HEALTH.—VICTORIA.

*At the Executive Council Chamber, Melbourne, the  
fifteenth day of July, 1958.*

PRESENT:

His Excellency the Governor of Victoria.	
Mr. Bolte	Mr. Rylah
Mr. Mibus	Mr. Bloomfield
Mr. Turnbull	Mr. Porter
Mr. Fraser	

## REGULATIONS RELATING TO FOODS, DRUGS, SUBSTANCES, AND METHODS OF ANALYSIS.

UNDER the powers conferred by the *Health Act 1956* (No. 6024) 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 1958, and shall come into operation on the first day of September, 1958.

### 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All Regulations heretofore made relating to matters herein are hereby repealed.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, Regulations 5 to 13.
- Part II.—Food, Regulations 14 to 73.
- Part III.—Drugs, Regulations 74 to 81.
- Part IV.—Miscellaneous substances, Regulations 82 and 83.
- Part V.—Methods of Analysis, Regulations 84 to 102.
- Part VI.—Supplementary, Regulations 103 and 104.

## 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, except when referring to meat (Regulation 22 (4) (c)).
- “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).
- “Person” includes company, corporation, or firm.
- “Salt” means salt as defined by Regulation 41 (18).
- “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<sub>2</sub>).

"The Act" means the *Health Act* 1956 (No. 6024) and any Act amending same.

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

## 6. LABELS.

### *General Labelling Provisions.*

(1) Every person who packs any food, drug, or substance for sale shall attach to the package containing the same a label in which shall be written such particulars, directions, statements, information or words as are required by the Act or these Regulations.

(2) Unless exempted by these 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: Provided that where a company is incorporated in accordance with the appropriate law of any State of the Commonwealth of Australia the inclusion in the label of the registered name of the corporation shall be deemed to comply with the requirements of this paragraph;

(c) where any preservative is present the words "Preservative added";

(d) 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 these 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 these Regulations.

(5) All the particulars required by the Act or these 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 Act or Regulations shall be included in the said portion.

(6) No person shall include or cause to be included in the label 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) No person shall include or cause to be included in the label any comment on, reference to, or explanation of any statement required by the Act or these 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 person shall apply or use any trade name 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.

(10) In the case of re-sale of any food, drug or substance it shall not be necessary for the seller thereof to write in the label any prescribed words if such words appear in the label at the time of re-sale.

#### 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 these 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 22 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 271 (2) (a) (iii) of the *Health Act* 1956 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 271 (2) (a) (iv) of the *Health Act* 1956.

#### 8. PRESCRIBED SIZE OF LETTERS.

(1) Where by the Act 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 .. ..	ABCDEFGHIJKLMN OPQRSTUVWXYZ
8 points .. ..	ABCDEFGHIJKLMN OPQRSTUVWXYZ
10 points .. ..	ABCDEFGHIJKLMN OPQR
12 points .. ..	ABCDEFGHIJKLMNO
15 points .. ..	ABCDEFGHIJKL
24 points .. ..	ABCDEFGH I
30 points .. ..	ABCDEFGFG
48 points .. ..	ABCDEFCH
72 points .. ..	ABCDE

9. PRESERVATIVES.

(1) "Preservative," is a 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 includes for the purposes of these Regulations, boric acid, borax, benzoic acid, sodium benzoate, sulphur dioxide, sodium sulphite, potassium sulphite, formaldehyde, and any peroxide; but does not include salt, saltpetre, sugars, acetic acid or vinegar, "alcohol," glycerine, or potable spirits, herbs, hop extract, spices or essential oils used for flavouring purposes, or any substance absorbed by food during the process of curing known as "smoking".

(2) (a) Where an alternative preservative is specifically permitted by these Regulations to be added to a particular food, such food may contain both preservatives provided that the quantity of preservative added shall not exceed the total of the proportionate amounts of each preservative permitted under the Regulations.

(e.g., if one-quarter of the permitted maximum of one preservative is present, then the quantity of the other shall not exceed three-quarters of its permitted maximum.)

(b) A mixed food prepared from two or more foods in any of which a preservative is permitted shall not contain a greater amount of any one preservative than is specifically allowed in the quantity of that food or foods containing the preservative or preservatives used in the preparation of the mixed food.

(3) Every person who sells any food containing any preservative shall attach to the package containing such food a label in which shall be written in letters of not less than six points a statement in the following form:—

PRESERVATIVE ADDED.

(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 person who sells any package containing any preservative intended for use in food shall attach thereto 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.....

(6) No person shall add any preservative to any food nor sell any food containing any preservative unless the addition or presence of a preservative is specifically permitted by these Regulations and declared in the label in accordance with the provisions of sub-Regulation (3) of this Regulation.

(7) Where by any Regulation a preservative is permitted to be added to any food which may naturally contain such preservative the total amount of preservative contained in the prepared food shall not exceed the proportion permitted by the Regulation.

#### 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, and ice blocks.  
Custard powder or Blanc Mange powder,  
Preparations containing rennin for use in making junket.  
Pastry mixes and pastry.

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

Butter,  
Sausage skins,  
Soft cured fish (with annatto only),  
Preserved fruit, raspberry jam, strawberry jam, plum jam, any mixture of raspberry, strawberry or plum jam, and raspberry vinegar, where coloured with natural fruit juice or colouring derived from fruit;  
Margarine,  
Fruit jelly crystals,  
Fruit jelly tablets,  
Liqueurs.

(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 230, *Health Act 1956*, and Regulation 11 (1) hereof food may be coloured with any of the colourings prescribed hereunder:—

(a) Suitable preparations of—

- (i) annatto, 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—*

- 179 Carmoisine.
- 184 Amaranth.
- 185 Brilliant Scarlet 4R.
- 225 Chlorazol Pink Y.
- 749 Rhodamine B.
- 773 Erythrosine.
- 777 Rose Bengale.
- Ponceau SX.
- Scarlet GN.

*Orange Shades—*

- Orange GGN.

*Yellow Shades—*

- 16 Acid Yellow G (Kond).
- 640 Tartar Yellow.
- Sunset Yellow FCF.

*Green Shades—*

- 670 Light Green SF Yellowish.

*Blue Shades—*

- 672 Patent Blue V.
- 1180 Indigo Carmine.
- Brilliant Blue FCF (disodium salt).

*Violet Shades—*

- 698 Acid Violet 5 BN.

*Brown Shades—*

- Chocolate NS (Brown RS).
- Thiazine Brown R.

*Black Shades—*

- Black 5410.
- Brilliant Black.

(4) The numbers in the margin opposite the names of the coal tar dye in sub-Regulation (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 person who packs any colouring or colourings sold for or intended for colouring food shall attach to the package containing such colouring a label in which shall be written legibly and prominently—

- (a) the name or names of the colouring or colourings; or
- (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 preservative extender antioxidant stabilizing or other modifying agent (other than any food in its natural form or as standardized in these Regulations) to any food or sell any food containing any such substance unless the addition or presence of any such substance is specifically permitted by these Regulations.

(2) No person shall add any saccharin, saxin, dulcin, glucin or other synthetic sweetening or any mineral oil or mineral fat or mineral salt (except sodium chloride), or paraffin or resin or any glycol or glycol derivative or coumarin or any extract of tonka beans to any food or sell any food containing any such substance unless the addition or presence of any such substance is specifically permitted by these 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 person shall pack or cause to be packed any food containing artificial flavouring in any package the wrapper or label of which indicates or implies by any expression pictorial design or device the presence of fruit, and no person shall sell any food so packed.

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

(6) No person shall sell any food bearing on the label attached to such food any statement suggesting or implying the presence of any one or more of the following vitamins:—A, B Group, C and D, or that the food contains vitamins or is rich in vitamins unless there is written in the label in letters of not less than eight points the actual content per ounce of food of—

- Vitamin A (in international units);
- Vitamin B or thiamine (in milligrams);
- Riboflavin (in milligrams);
- Nicotinic acid or niacin (in milligrams);
- Vitamin C or ascorbic acid (in milligrams); and/or
- Vitamin D (in international units).

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 composed of lead or zinc or alloys of these metals, except that liquid glucose, honey, and similar saccharin substances may be held in galvanized iron drums of not less than ten gallon capacity without contravention of this Regulation.

(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, container or appliance be made of tin plate it shall, if soldered, be outside soldered; and if any component section be lacquered the lacquer shall completely cover the inner surface of that component section of the package or container or appliance.

(4) No person shall pack or keep or manufacture or prepare any food contrary to the provisions of this Regulation.

13. POISON IN OR ON FOOD.

No person shall sell any food containing or having on its surface any poisonous non-metallic substance or more than—

<p>1/200th grain of arsenic (calculated as As<sub>2</sub>O<sub>3</sub>) or                  2/7th grain of zinc (calculated as Zn) or                  1/25th grain of any other poisonous metal (calculated as the metal)</p>	}	<p>per pound in the case of solid foods.                  per gallon in the case of drinks consumed without dilution.                  per pint in the case of other liquid foods.</p>
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Provided that—

- (a) the presence of DDT (dichloro-diphenyl-trichlorethane) on fresh fruit and vegetables in proportion not exceeding ten parts per million when determined by the prescribed method, and on dried apricots, peaches and pears in proportion not exceeding forty parts per million when determined by the prescribed method, shall not be deemed a contravention of this Regulation;
- (b) the presence of diethyl p-nitrophenyl thiophosphate on fresh fruit and vegetables in proportion not exceeding two parts per million shall not be deemed to be a contravention of this Regulation;



(c) the foods set out in the Schedule hereunder, without contravention of this Regulation, may contain the metals specified in amounts not greater than the proportions specified in each case;

(d) any substance, other than those named in the Schedule hereunder, which is used in the cooking or preparation of food shall, if standardized in the British Pharmacopoeia or the British Pharmaceutical Codex in respect of poisonous food content, comply with such standard.

SCHEDULE.

Food Substances.	Arsenic, Calculated as Grains of Arsenious Oxide, As <sub>2</sub> O <sub>3</sub> .	Lead, Calculated as Grains of the Metal.	Tin, Calculated as Grains of the Metal.
Acid phosphate ..	1/100th per lb. ..	1/7th per lb. ..	1/25th per lb.
Ales and beers ..	1/100th per gallon ..	1/100th per gallon ..	1/25th per gallon
Baking powder ..	1/100th per lb. ..	1/7th per lb. ..	1/25th per lb.
Cheese and any other food wrapped in tin foil ..	1/200th per lb. ..	1/25th per lb. ..	2 per lb.
Citric and Tartaric Acids ..	1/100th per lb. ..	1/7th per lb. ..	1/25th per lb.
Cream of tartar ..	1/100th per lb. ..	1/7th per lb. ..	1/25th per lb.
Custard powder ..	1/100th per lb. ..	1/7th per lb. ..	1/25th per lb.
Fish in tins ..	1/200th per lb. ..	1/25th per lb. ..	2 per lb.
Fresh fruit and vegetables ..	1/100th per lb. ..	1/7th per lb. ..	1/25th per lb.
Fruit and fruit products in tins ..	1/100th per lb. ..	1/25th per lb. ..	2 per lb.
Gelatine ..	1/100th per lb. ..	1/7th per lb. ..	1/25th per lb.
Glucose ..	1/100th per lb. ..	1/7th per lb. ..	1/25th per lb.
Honey ..	1/100th per lb. ..	1/7th per lb. ..	2 per lb.
Malt and malt preparations ..	1/100th per lb. ..	1/7th per lb. ..	1/25th per lb.
Meat and other moist food in tins ..	1/200th per lb. ..	1/25th per lb. ..	2 per lb.
Milk and milk products in tins ..	1/200th per lb. ..	1/25th per lb. ..	2 per lb.
Non-excisable fermented drinks ..	1/100th per gallon ..	1/100th per gallon ..	1/25th per gallon
Pickles ..	1/100th per lb. ..	1/7th per lb. ..	1/25th per lb.
Sauces ..	1/100th per pint ..	1/7th per pint ..	2 per pint
Summer and temperance drinks ..	1/100th per gallon ..	1/100th per gallon ..	1/25th per gallon
Vegetables in tins ..	1/200th per lb. ..	1/25th per lb. ..	2 per lb.
Vinegar ..	1/100th per pint ..	1/7th per pint ..	2 per pint

PART II.—FOOD.

14. 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 fifteen 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. Flour may be bleached by an electrical process in which oxides of nitrogen are produced or by chlorine or by chlorine dioxide. The use of nitrogen trichloride or any other bleaching agent is prohibited.

(b) Flour specifically sold or used for the making of bread may contain (calculated on a dry basis) acid phosphates of alkalis or alkaline earths (calculated as CaH<sub>4</sub>(PO<sub>4</sub>)<sub>2</sub>) in amount not exceeding three-tenths of one part per centum; ammonium chloride (calculated as NH<sub>4</sub>Cl) in amount not exceeding three-fiftieths of one part per centum; bromates (as KBrO<sub>3</sub>) in amount not exceeding two one-thousandths of one part per centum; calcium sulphate (as CaSO<sub>4</sub>) in amount not exceeding two twenty-fifths of one part per centum. The presence of persulphate in any form is prohibited.

(c) No person shall sell any package of flour containing any of the additions permitted by paragraph (b) of this sub-clause unless there is attached thereto a label in which shall be written in letters of not less than twelve points the words THIS FLOUR CONTAINS IMPROVER.

*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 millilitres of decinormal solution of sodium hydroxide:

Provided that the presence of the chemical substances prescribed by sub-Regulation (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 forty-five 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 ten grains weight of sulphates calculated as calcium sulphate ( $\text{CaSO}_4$ ) 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 person who sells any package of self-raising flour or meal or of any mixture of same shall attach thereto 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) Every person who sells any package containing any self-raising flour or self-raising meal or any mixture of same to which has been added cream of tartar or phosphate aerator (or acid phosphate) shall include in the label the words PREPARED WITH CREAM OF TARTAR or PREPARED WITH PHOSPHATE AERATOR (or ACID PHOSPHATE), as the case may be, 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, milk or dried milk.

*Other Breads (Rye, Barley, &c.).*

(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 person who sells any package which contains a mixture of meals or flours or of meal and flour of edible grains shall attach thereto 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.

(12) Every person who manufactures, packs, sells, or labels any substance included in this Regulation contrary to any provision of this Regulation shall be guilty of an offence against these Regulations.

## 15. CREAM OF TARTAR.

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

(2) No person shall sell cream of tartar which does not comply with the requirements of this Regulation.

## 16. PHOSPHATE AERATOR OR ACID PHOSPHATE.

(1) Phosphate aerator or acid phosphate 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 millilitres of distilled water and twenty millilitres of glycerine the mixture shall have an acid reaction to phenolphthalein (using two drops of a 0.2 per cent. solution) after the addition of ten millilitres of a normal solution of sodium hydroxide. It shall not contain more than two parts per centum of

sulphates, calculated as calcium sulphate ( $\text{CaSO}_4$ ), nor more than three-tenths of one part per centum of compounds of aluminium, calculated as alumina ( $\text{Al}_2\text{O}_3$ ).

*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 a phosphate aerator or acid phosphate. Every person who sells any package containing a phosphate aerator or acid phosphate for use in food, or containing any baking powder to which has been added an acid phosphate, shall attach thereto a label in which the words PHOSPHATE AERATOR (or ACID PHOSPHATE) in letters of not less than twelve points shall be the first words.

(4) No person shall sell any phosphate aerator or acid phosphate unless there is attached to the package containing the same a label which complies with the requirements of sub-Regulation (3) of this Regulation.

17. 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 ( $\text{CaSO}_4$ ); and shall yield not less than ten parts per centum by weight of carbon dioxide (when determined by the prescribed method). It shall not contain more than one-tenth of one part per centum of aluminium compounds, calculated as alumina ( $\text{Al}_2\text{O}_3$ ).

*Labelling.*

(2) No person shall sell any baking powder having a label which includes the word "egg" or any expression or device which implies or suggests the presence of egg or the equivalent of egg.

18. 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) No person shall sell any custard powder or blanc-mange powder having a label which includes the word "egg" or the word "cream" or any expression or device which implies or suggests the presence or the equivalent of egg or cream.

(3) Declaration of the presence of colouring and/or flavouring in custard powder or blanc-mange powder is not required.

19. INFANTS' FOOD.

(1) Infants' food is any food described or sold as suitable for infants but does not include evaporated (unsweetened condensed) milk.

(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 per cent.
Lactose .. .. .	6.5 per cent.
Ash .. .. .	0.2 per cent.

(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 daily by an infant aged one month, which for the purposes of this Regulation shall be taken as four hundred 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 per cent.	—
Lactose .. .. .	6.5 per cent.	—
Other carbohydrates ..	Nil	—
Ash .. .. .	0.2 per cent.	—
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.

20. 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 saccharin 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.

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 saccharin where present.

## 21. 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 prescribed method.

### *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.

(4) No person shall sell any malt extract, bakers' or commercial malt extract or bakers' maltose unless it complies with prescribed requirements of this Regulation.

## 22. 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 attach and keep attached thereto a label bearing the name of the State or country of origin of such meat in letters of not less than eighteen points; or exhibit or keep exhibited in a prominent position in relation to such meat a placard bearing the name of the State or country of origin 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, a label bearing the name of the State or country of origin 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.

### *Corned Pickled or Salted Meat.*

(5) Corned 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 corned 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 but does not include chopped meat as defined in paragraph (9) hereof.

*Labelling.*

(b) Every person who sells any package of manufactured meat shall attach thereto 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.

*Sausage Meat and Sausages.*

(8) (a) Sausage meat is meat which has been minced and mixed with one or more of the following:—Herbs, seasoning, salt, sugar, spices, saltpetre, wholesome farinaceous substances. Sausage meat shall contain not more than six parts per centum of starch, and not less than seventy-five parts per centum of meat (when determined by the prescribed method). The meat so determined shall contain not more than thirty-three and one-third parts per centum of fat.

(b) A sausage is sausage meat enclosed in a casing, and if the casing is edible 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.

*Chopped Meat.*

(9) (a) Chopped meat is meat disintegrated by chopping, cutting, mincing or by any other appropriate method.

(b) No person shall sell as chopped meat any meat containing herbs, sugar, spices, saltpetre, or other mineral substance or any farinaceous or other foodstuff.

*Preservative in Manufactured Meats and Sausage Meat.*

(10) (a) Uncooked sausage meat may contain sulphur dioxide in proportion not exceeding three and five-tenths grains to the pound.

(b) Manufactured meat or sausage meat, when cooked, shall not contain sulphur dioxide in proportion exceeding one grain and eight-tenths of a grain to the pound.

(c) No person shall sell manufactured meat or sausage meat contrary to the provisions of this sub-Regulation.

*Tripe.*

(11) (a) 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 shall not be greater than pH 7.5.

(b) No person shall sell tripe contrary to the provisions of this sub-Regulation.

*Limitation of Nitrates and Nitrites.*

(12) (a) Saltpetre and potassium nitrite and/or sodium nitrite may be added to corned, pickled or salted meat, sausage meat, canned meats and canned meat products and manufactured meat: Provided that the proportion of nitrites present calculated as potassium nitrite ( $\text{KNO}_2$ ) shall not exceed one grain per pound of meat and that the proportion of total nitrates and nitrites present calculated as potassium nitrate ( $\text{KNO}_3$ ) shall not exceed fourteen grains per pound of meat.

(b) No person shall sell corned, pickled, or salted meat, sausage meat, or manufactured meat contrary to the provisions of this sub-Regulation.

*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.

(b) No person shall sell meat extract, meat essence, or meat juice contrary to the provisions of this sub-Regulation.

*Labelling.*

(c) Every person who sells any package which contains meat extract, meat essence, or meat juice, shall attach thereto 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.

(b) No person shall sell meat paste contrary to the provisions of this sub-Regulation.

*Labelling.*

(c) Every person who sells any package of meat paste shall attach thereto 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 meat).

(d) 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.

(17) No person shall sell dripping contrary to the provisions of sub-Regulation (15), nor lard contrary to the provisions of sub-Regulation (16) of this Regulation.

*Meat in Tinned Receptacles.*

(18) (a) Meat or meat products packed in tinned receptacles shall not contain tin (including tin salts calculated as metallic tin) exceeding in proportion two grains to the pound.

(b) No person shall sell meat or meat products packed in tinned receptacles contrary to the provisions of this sub-Regulation.

*Meat Pie.*

(19) (a) Meat Pie is cooked meat with or without cereal condiments seasoning and water enclosed in a case of pastry.

(b) Meat Pie shall contain not less than twenty-five parts per centum of meat (when determined by the prescribed method). The meat so determined shall contain not more than thirty-three and one-third parts per centum of fat.

## 23. CANNED MEATS AND CANNED MEAT PRODUCTS.

*General.*

(1) Canned meats or canned meat products are the products prepared, in accordance with the best commercial practice, from meat, or meat with other wholesome foodstuffs, with or without



salt, sugar, saltpetre, seasoning, and water, packed into clean tinplate containers, hermetically sealed and processed by heat to ensure preservation. They shall contain not more than three parts per centum of salt.

(2) The meat used shall be of good colour and shall be properly trimmed free of excess fat, blood clots, bruises, bone, skin, gristle, fibrous tissue, glands, tendons, serous membranes, and coarse connective tissue.

(3) No container of canned meat or canned meat product shall be sold until examined by the manufacturer not less than five days after the canning process has been completed. Containers showing any abnormality shall be rejected.

(4) Containers found to be leaky or faulty after heat processing shall not be re-processed except under the following conditions—

(a) that such re-processing be conducted within six hours of the original processing; or

(b) if discovered during the latter part of the day, that the containers be held over until the following morning in a room the temperature of which does not exceed 40° F.

Containers not re-processed as provided above shall be destroyed.

(5) The use of jelly in excess of one part of jelly to every twenty-four parts of meat, sausages, or meat products, except in the case of canned tongues, trotters, and galantine meats, is prohibited.

*Canned Meat with Cereal.*

(6) Canned meat or meats with cereal and condiments only, except where designated in the label attached to the container as "Pie", shall contain not more than six parts per centum of starch, and not less than eighty parts per centum of meat (when determined by the prescribed method) of the kind or kinds designated in the label.

(7) Canned meat or meats with cereal and condiments only, where designated in the label attached to the container as "Pie", shall contain not more than seven parts per centum of starch and not less than fifty-one parts per centum of meat (when determined by the prescribed method) of the kind or kinds designated in the label.

*Canned Meat with Vegetables.*

(8) Canned meat or meats with vegetables, where meats are or a variety of meat is first named in the label attached to the container, shall contain not less than fifty-one parts per centum of meat (when determined by the prescribed method) of the kind or kinds designated in the label.

*Canned Meat with Pastry.*

(9) Canned meat or meats with pastry, where meats are or a variety of meat is first named in the label attached to the container, shall contain not less than fifty-one parts per centum of meat (when determined by the prescribed method) of the kind or kinds designated in the label.

*Canned Sausages.*

(10) Canned sausages shall contain not more than six parts per centum of starch and not less than seventy-five parts per centum of meat (when determined by the prescribed method) of the kind or kinds designated in the label attached to the container.

*Canned Sausages with Vegetables.*

(11) Canned sausages with vegetables, where sausages are or a variety of sausage is first named in the label attached to the container, shall contain not less than fifty-one parts per centum of sausages (when determined by the prescribed method).

*Canned Sausages with Tomato Sauce, &c.*

(12) Canned sausages with tomato sauce, curry, or other similar substance, where sausages are or a variety of sausage is first named in the label attached to the container, shall contain not less than seventy-five parts per centum of sausages (when determined by the prescribed method).

*Fat Content.*

(13) (a) The fat content of canned corned brisket, canned pork sausages, canned ham loaf, and other canned meat or meat products of which pork is the main constituent, shall not exceed thirty parts per centum of the total meat content.

(b) The fat content of canned bacon shall not exceed fifty parts per centum of the total meat content.

(c) The fat content of any other canned meat or meat product shall not exceed twenty parts per centum of the total meat content.

*Labelling.*

(14) Every person who sells any package which contains canned meat or meats or meat products shall attach thereto a label in which shall be written in letters of not less than six points a statement that either the meat contents have been cooked before canning, or partially cooked before canning, or that the meat contents have been cooked in the container with retention of the natural meat juices, as in the following form:—

MEAT COOKED BEFORE CANNING

or

MEAT PARTIALLY COOKED BEFORE CANNING

or

MEAT COOKED IN CAN WITH RETENTION OF MEAT JUICE

or, alternatively, where the meat contents have been cooked before canning, such fact may be indicated by the use of the letter C, where the meat contents have been partially cooked before canning, such fact may be indicated by the use of the letter P and, where the meat contents have been cooked in the container, such fact may be indicated by the use of the letter N in letters of not less than eight points immediately following the trade name or description in the label on or attached to the container.

(15) Every person who sells any package which contains canned meat or meats or sausages shall attach thereto a label in which shall be written—

(a) in letters of not less than eighteen points a statement giving a true description of the contents of such container as in the following examples:—

CORNED BEEF

or

VEAL AND PORK.

Where the article is prepared from two or more kinds of meat, the first named in the label shall be in greater proportion than any other; and

(b) in letters of not less than six points a statement of the approximate proportion of each kind of meat present as in the following example:—

CONTAINS 80 PER CENT. VEAL AND 20 PER CENT. PORK.

(16) Every person who sells any package which contains canned meat, meats or sausages with cereals, vegetables, pastry, or similar commodities, shall attach thereto a label in which shall be written—

(a) in letters of not less than eighteen points a true description of the contents of the container as in the following examples:—

CORNED BEEF WITH CEREAL

or

VEAL AND PORK WITH VEGETABLES

or

BEEF STEAK AND KIDNEY PUDDING

and

(b) in letters of not less than six points a statement of the approximate proportion of each ingredient present as in the following examples:—

CONTAINS 80 PER CENT. CORNED BEEF AND  
10 PER CENT. CEREAL

or

CONTAINS 50 PER CENT. VEAL, 16 PER CENT. PORK,  
CARROTS, POTATOES, PEAS

or

CONTAINS 60 PER CENT. BEEF, 6 PER CENT. KIDNEY,  
30 PER CENT. PASTRY.

The three main vegetables shall be stated in descending order of the proportions present.

## 24. 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 from one or more kinds of fish with or without other wholesome foodstuffs, condiments and prescribed colouring. It shall contain not less than seventy parts per centum of fish.

*Labelling.*

(b) Every person who sells any package of fish paste shall attach thereto a label in which shall be written in letters of not less than eight points—

- (i) (where the paste contains only one kind of fish) the words FISH PASTE with or without the name of the fish contained therein; or
- (ii) (where the paste contains two or more kinds of fish) the words FISH PASTE with or without the name of the kinds of fish, provided that where the fish are named the kind first named shall be in greater proportion than any other; or
- (iii) (where the paste contains two or more kinds of fish, one or more of which impart a flavour to the paste) the words FISH PASTE followed or preceded by the words . . . (name of flavouring fish or fishes) FLAVOURED; or
- (iv) (when the paste contains and derives its flavour from one or more kinds of fish and a vegetable) the words FISH PASTE followed by the words . . . (name of flavouring fish and name of vegetable) FLAVOURED.

*Soft Cured Fish.*

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

*"Smoked" Fish.*

(4) Smoked fish may contain formaldehyde, absorbed in the normal process of "Smoking" in proportion not exceeding one-third of one grain per pound.

*Fish in Tinned Containers.*

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

(b) Fish packed in tinned containers may contain sodium hexametaphosphate in proportion not exceeding one half of one part per centum.

*Colouring.*

(c) Canned fish other than fish paste may be coloured with annatto.

*Prohibition.*

(6) No person shall sell fish or any fish product contrary to any provision of this Regulation.

## 25. EGGS.

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

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

(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.

*Prohibition.*

(3) No person shall sell eggs contrary to any provision of this Regulation.

## 26. 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. Dehydrated potatoes may contain sulphur dioxide in proportion not exceeding three and five-tenths grains to the pound.

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

(4) Canned peas may contain sugar, mint, and prescribed colouring.

(5) (a) Processed Dried Peas is the product obtained by canning suitably prepared sound dried peas with or without the addition of salt, sugar, mint flavouring, and prescribed colouring.

(b) Every person who sells any processed dried peas shall attach thereto a label in which shall be written the words PROCESSED DRIED PEAS in letters of not less than eighteen points. There shall not be included in the label nor on the package any statement or pictorial device or design indicating or suggesting that the peas are garden fresh or green, nor any pictorial re-production of peas in the pod or on the vine.

*Prohibition.*

(c) No person shall sell vegetables contrary to any provision of this Regulation.

## 27. 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.

(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.

*Prohibition.*

(3) No person shall sell gelatine contrary to any provision of this Regulation.

## 28. 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 person who sells any 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 attach thereto 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 Pharmacopoeia.

*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.

*Prohibition.*

(5) No person shall sell any edible fat or oil or salad oil contrary to any provision of this Regulation.

## 29. MARGARINE.

(1) Margarine, table margarine and cooking margarine are margarine, table margarine and cooking margarine respectively as defined by the *Margarine Act* 1940 (No. 4741).

(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) not contain any foreign substance except the non-fatty solids of milk and salt;
- (d) not contain more than four parts per centum of salt;
- (e) contain not less than eighty parts per centum of fat.

(3) The fat contained in margarine shall not have a Kirschner value greater than that obtained by using the formula—

$$\frac{\text{Polenske value of fat}}{8} + 0.5$$

(4) In addition to the provision of (2) (c) above, table margarine may contain prescribed colouring without declaration and added vitamins; when Vitamin A and/or D are added, table margarine shall contain not less than eight hundred international units of Vitamin A per ounce and/or sixty international units of Vitamin D per ounce.

*Prohibition.*

(5) No person shall sell any margarine contrary to, nor do any act contrary to, nor fail to do any act required by any provision of this Regulation.

## 30. 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.

(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. From the freezing point as so determined the percentage of added water may be determined by the prescribed method.

(d) (i) Where the percentage of fatty solids as determined by the Babcock or Gerber test is above the prescribed standard it shall not be mandatory to determine the proportion of fatty solids by the method prescribed by Regulation 88 (1).

(ii) Where a sample complies with the requirements of paragraph (b) of sub-Regulation (1) of this Regulation in respect of solids not fat the determination of the freezing point shall not be mandatory.

(e) Subject to the provisions of paragraph (d) milk (fresh) shall be analysed in accordance with the methods prescribed by Regulation 88; the freezing point shall be determined in accordance with the method prescribed by Regulation 91; and sour milk shall be analysed in accordance with the method prescribed by Regulation 89.

*Sterilized Milk.*

(2) (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) Every person who sells any sterilized milk shall attach to the receptacle containing the same 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**, 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.*

(3) (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 coagulate albumen.

*Labelling.*

(b) Every person who sells any package containing pasteurized milk shall attach thereto a label in which shall be written the words **PASTEURIZED MILK** in letters of not less than ten points.

*Skim or Separated Milk.*

(4) (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, 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, give to the person receiving it a notice in which shall be written in letters of not less than twenty-four points the words **SKIM MILK. UNSUITABLE FOR BABIES EXCEPT ON MEDICAL ADVICE.**

*Reconstituted Milk.*

(5) (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) Every person who sells any reconstituted milk shall attach to the receptacle containing the same a label bearing the words **RECONSTITUTED MILK** in letters of not less than eighteen points; 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.

*Flavoured Milk.*

(6) (a) Flavoured milk is the product obtained by adding to milk a flavouring, with or without prescribed colouring. It shall contain not less than three and one half parts per centum of milk fat and not less than twelve parts per centum of total solids.

*Labelling.*

(b) Every person who sells any flavoured milk shall attach to the receptacle containing the same a label bearing in letters of not less than twelve points the words **FLAVOURED MILK** followed immediately by the name of the flavour.

*Prohibition.*

(7) No person shall sell any milk, sterilized milk, pasteurized milk, skim or separated or reconstituted or flavoured milk contrary to, nor do any act contrary to, nor fail to do any act required by any provision of this Regulation.

31. 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, and shall not contain any other added substance.

*Thickened Cream.*

(3) Thickened cream is cream thickened by the addition of sucrate of lime or gelatine or sodium alginate 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.

*Whipped Cream.*

(5) Whipped cream may be prepared with nitrous oxide gas.

*Percentage of Milk Fat in Cream and Cream Preparations.*

(6) Cream, reconstituted cream, thickened cream and prepared cream shall contain not less than thirty-five parts per centum of milk fat (when determined by the prescribed method): 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-Regulation (9) of this Regulation and if there has not been added to it sucrate of lime, gelatine, sodium alginate, or any preparation of rennin.

*Reaction Value.*

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

*Labelling.*

(8) (a) Every person who sells any package of cream, reconstituted cream, thickened cream, or prepared cream shall attach thereto a label in which shall be written its descriptive name.

(b) In the case of thickened cream the label shall immediately after the name Thickened Cream include the name of the substance used as a thickener.

(c) In the case of whipped cream prepared with nitrous oxide gas the label shall include the words PREPARED WITH NITROUS OXIDE.

(9) 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.

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

(11) 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.

*Imitation Cream.*

(12) (a) Imitation cream is an emulsion of edible fat or fats, with or without other wholesome foodstuff and flavouring, prepared in imitation of cream. It shall contain not less than thirty-five parts per centum of total fat.

*Labelling.*

(b) Every person who sells any package containing imitation cream shall attach thereto a label in which shall be written the words IMITATION CREAM in letters of not less than ten points and the label shall not describe the product in any other terms.

The label shall not bear any pictorial or other device suggesting or indicating that the product is cream derived from the cow.

*Prohibition.*

(13) No person shall sell any cream, reconstituted cream, thickened cream, prepared cream, or imitation cream, contrary to, nor do any act contrary to, nor fail to do any act required by any provision of this Regulation.

## 32. CONDENSED AND CONCENTRATED MILK.

*Sweetened Condensed Milk.*

(1) Sweetened condensed milk is milk condensed by evaporation of a portion of its water content, and 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.

*Evaporated Milk or Unsweetened Condensed Milk.*

(2) Evaporated milk or unsweetened condensed milk is milk condensed by evaporation of a portion of its water content. 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 Skim or Separated Milk.*

(3) 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.*

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

*Concentrated Milk.*

(5) (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) Concentrated milk, whether sold in bulk or in air-tight packages, may contain boric acid or borax calculated as boric acid, in proportion not exceeding three-tenths of one part per centum.

*Labelling.*

(6) (a) Every person who sells any package containing any sweetened or unsweetened condensed skim or separated milk shall attach thereto a label in which shall be written the words UNSUITABLE FOR BABIES EXCEPT UNDER MEDICAL ADVICE 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 the words SKIM MILK in letters of not less than forty-eight points.

(b) Every person who sells any package containing concentrated milk to which boric acid or borax has been added shall attach thereto 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 such milk a written or printed notice containing the words required to be in the label attached to every package of concentrated milk.



*Normal Milk.*

(7) (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 person who sells any package containing evaporated or unsweetened condensed or concentrated milk shall attach thereto 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.

*Prohibition.*

(8) No person shall sell any sweetened condensed milk, unsweetened condensed or evaporated milk, sweetened condensed skim or separated milk, unsweetened condensed skim or separated milk, or concentrated milk contrary to, nor do any act contrary to, nor fail to do any act required by any provision of this Regulation.

## 33. 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) Every person who packs dried milk for sale shall attach to the package a label which shall include 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 32 (7) (a).

(5) Every person who packs dried skim milk or dried separated milk shall attach to the package a label in which shall be written:

(a) the words SKIM MILK or NON-FAT MILK SOLIDS or NON-FAT MILK POWDER in letters all of not less than thirty points and all of the same size, colour, and kind of type, with all words displayed with equal prominence in the one line;

(b) the words UNSUITABLE FOR BABIES EXCEPT ON MEDICAL ADVICE in letters of not less than twelve points.

*Prohibition.*

(6) No person shall sell any dried milk, dried skim or separated milk contrary to, nor do any act contrary to, nor fail to do any act required by any provision of this Regulation.

## 34. MALTED MILK POWDER.

(1) Malted milk powder is the product made either by combining whole milk with the liquid separated from a mash of ground malt and wheat or other cereal flour and reducing the mixture to dryness by desiccation under reduced pressure; or by mixing dried whole milk with dried malt extract.

(2) Malted milk powder shall contain not less than seven and one half parts per centum of milk fat, not more than three and one half parts per centum of water and may contain salt (sodium chloride) not exceeding one part per centum. It shall be free from rancidity.

*Prohibition.*

(3) No person shall sell any malted milk powder contrary to any provision of this Regulation.

## 35. 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 person who sells any package which contains renovated, milled, or process butter shall attach thereto a label in which shall be written in letters of not less than thirty points the words RENOVATED BUTTER.

*Prohibition.*

(6) No person shall sell any butter or renovated milled or process butter, contrary to, nor do any act contrary to, nor fail to do any act required by any provision of this Regulation.

## 36. 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-Regulation 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 is cheese which has been comminuted, emulsified and pasteurized. It shall contain not less than forty-five parts per centum of milk fat in its water-free substance and not more than forty-five parts per centum of water. It may contain not more than three parts per centum of sodium citrate and/or sodium phosphates (expressed as di-sodium hydrogen phosphate) as emulsifying agent.

*Labelling.*

(b) Every person who sells any package of processed cheese shall attach thereto a label in which shall be written the word PROCESSED in letters of not less than twelve points.

*Club Cheese, Potted Cheese or Luncheon Cheese.*

(8) (a) Club cheese, potted cheese or luncheon cheese is a paste or mixture prepared from cheese with or without the addition of wholesome foodstuffs and/or condiments, and without the application of heat during manufacture, and it shall contain:—

- (i) not less than forty-eight parts per centum of milk fat in its moisture free substance;
- (ii) not more than thirty-five parts per centum of moisture.

*Preservative.*

(b) Club cheese, potted cheese or luncheon cheese may contain sulphur dioxide in proportion not exceeding two grains to the pound.

*Cheese Paste, Cheese Mixture or Cheese Spread.*

(9) Cheese paste, cheese mixture or cheese spread is a paste or mixture or spread prepared from cheese with or without wholesome foodstuffs and/or condiments by the application of a heating process during manufacture, and it shall contain:—

- (a) not less than forty-five parts per centum of milk fat in its water-free substance;
- (b) not more than forty-five parts per centum of moisture;
- (c) not more than three parts per centum of sodium citrate and/or sodium phosphates (expressed as di-sodium hydrogen phosphate) as emulsifying agent.

*Cream Cheese Paste, Cream Cheese Mixture or Cream Cheese Spread.*

(10) Cream cheese paste, cream cheese mixture, or cream cheese spread is a paste or mixture or spread prepared from cream cheese with or without wholesome foodstuffs and/or condiments by the application of a heating process during manufacture and it shall contain:—

- (a) not less than fifty-five parts per centum of milk fat in its water-free substance;
- (b) not more than fifty parts per centum of moisture.
- (c) not more than three parts per centum of sodium citrate and/or sodium phosphates (expressed as di-sodium hydrogen phosphate) as emulsifying agent.

*Labelling.*

(11) 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.

(12) No person shall sell any cheese, cream cheese, full or whole milk cheese, skim milk cheese, named cheese, unnamed cheese, processed cheese, or cheese paste or mixture contrary to, nor do any act contrary to, nor fail to do any act required by any provision of this Regulation.

## 37. 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 sifting 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.

## 38. 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 sugars calculated as invert 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 person who sells any package which contains coffee mixed with chicory shall attach thereto 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-Regulation (5) (b) of this Regulation.

*Prohibition.*

(7) No person shall sell any ground coffee, chicory, or coffee and chicory mixture contrary to, nor do any act contrary to, nor fail to do any act required by any provision of this Regulation.

## 39. 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 ( $C_8H_{10}N_4O_2$ ).

*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 ( $C_8H_{10}N_4O_2$ ).

*Labelling.*

(b) No person shall write the word "coffee" or any expression which includes the word "coffee" 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 ( $C_8H_{10}N_4O_2$ ).

*Prohibition.*

(4) No person shall sell any coffee essence or extract, coffee and chicory essence or extract or coffee and milk, contrary to, nor do any act contrary to, nor fail to do any act required by any provision of this Regulation.

## 40. 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-Regulation (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 ten and one-half parts per centum of total alkalinity calculated as  $K_2CO_3$ .

*Prepared Compounded or Homoeopathic Cocoa.*

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

*Labelling.*

(b) Every person who sells any package which contains prepared, compounded, or homoeopathic cocoa shall attach thereto 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-Regulation (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 person who sells any package which contains prepared or compounded chocolate shall attach thereto 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.

*Cocoa and Milk and Chocolate and Milk.*

(11) 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".*

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

(13) 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.

*Prohibition.*

(14) No person shall sell any cocoa beans, cocoa nibs, or cracked cocoa, cocoa paste, cocoa mass or cocoa slab, cocoa powder, cocoa, soluble cocoa, or cocoa essence, prepared, compounded, or homoeopathic cocoa, chocolate, prepared or compounded chocolate, cocoa and milk, or chocolate and milk, contrary to, nor do any act contrary to, nor fail to do any act required by any provision of this Regulation.

## 41. 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 calcium carbonate. 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.

*Compound Mustard.*

(16) (a) Compound mustard is mustard mixed with flour or starch, with or without turmeric. It shall contain not more than twelve parts per centum of starch, and not more than three-eighths of one part per centum of turmeric.

*Labelling.*

(b) Every person who sells any package of compound mustard shall attach thereto a label in which shall be written (i) the word COMPOUND either immediately before or immediately after the word MUSTARD, in letters of the same size as those comprising the word MUSTARD, and (ii) the statement: CONTAINS NOT MORE THAN 12 PER CENT. OF ADDED STARCH in letters of not less than six points.

*Mustard Pastes.*

(17) 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.*

(18) (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 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-Regulation sulphates shall be calculated as  $\text{CaSO}_4$ , calcium chloride as  $\text{CaCl}_2$ , and magnesium chloride as  $\text{MgCl}_2$ .

(f) Iodized salt is table salt to which potassium iodide has been added. It shall contain not less than forty parts and not more than seventy parts of potassium iodide per million.

*Labelling.*

(g) Every person who sells any package containing iodised salt shall attach thereto a label in which shall be written the word IODISED either immediately before or immediately after the word SALT, in letters of not less than twelve points and at least equal in size to the letters comprising the word SALT.

*Prohibition.*

(19) No person shall sell any spice, mixed spice, cinnamon, cassia, cassia buds, cloves, ginger, limed or bleached ginger, ground ginger, mace, nutmeg, black pepper, white pepper, ground mixed pepper, cayenne pepper, mustard, compound mustard, mustard paste, salt, table salt or iodised salt contrary to, nor do any act contrary to, nor fail to do any act required by any provision of this Regulation.

## 42. SAUCES AND CHUTNEYS.

(1) Sauces are liquid or semi-liquid mixtures of wholesome food-stuffs 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) 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.

(4) Where a sauce is manufactured from two or more fruits and/or vegetables, the substance first named in the label shall be present in greater proportion than any other.



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

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

(7) Every person who sells any package containing chutney shall attach thereto a label in which shall be written the word CHUTNEY in letters of not less than twenty-four points immediately preceded or followed by the name or names of the fruit and/or vegetables contained in the preparation.

(8) Tomato sauce or chutney may contain not more than seven grains of benzoic acid to the pound.

*Prohibition.*

(9) No person shall sell any sauce or chutney, contrary to, nor do any act contrary to, nor fail to do any act required by any provision of this Regulation.

43. 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 person who sells any package containing vinegar shall attach thereto 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 person who sells any package containing distilled vinegar shall attach thereto 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-Regulation (1) (a) of this Regulation.

*Labelling.*

(b) Every person who sells any package containing blended vinegar shall attach thereto 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-Regulation (6) of this Regulation.

*Labelling.*

(b) Every person who sells any package containing imitation vinegar shall attach thereto 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 person who sells any package which contains a mixture sold for the purpose of making imitation vinegar shall attach thereto 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 grammes of acetic acid in one hundred millilitres.

*General.*

- (6) (a) Every variety of vinegar shall contain not less than four grammes of acetic acid in one hundred millilitres.
- (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-hundredth of one grain of arsenic or 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 Act 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.

*Prohibition.*

- (7) No person shall sell any vinegar, distilled vinegar, blended vinegar, imitation vinegar, or essence of imitation vinegar, contrary to, nor do any act contrary to, nor fail to do any act required by any provision of this Regulation.

## 44: 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.
- (4) Pickled onions and pickled gherkins may contain saccharin in proportion not exceeding three grains to the pound.
- (5) No person shall sell pickles contrary to any provision of this Regulation.

## 45. 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 the hydrolysis of wholesale starch. It shall contain not less than seventy parts per centum of reducing sugars calculated as dextrose, nor more than one part per centum of ash.

*Labelling.*

- (b) Every person who sells any package of solid glucose shall attach thereto 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 person who sells any package of liquid glucose or glucose syrup shall attach thereto 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.

*Preservative.*

(7) Solid glucose, liquid glucose or glucose syrup may contain sulphur dioxide in proportion not exceeding two grains to the pound.

*Dextrose (Commercial).*

8. (a) Dextrose (Commercial) is the product defined by the British Pharmacopoeia as Dextrosum and shall comply with such definition in all respects except the ash content which shall be not more than three-tenths of one part per centum of which at least two-thirds shall be sodium chloride.

*Labelling.*

(b) Every person who sells by wholesale or retail sale, in bulk or otherwise, any dextrose (commercial) shall attach to the package containing it a label in which shall be written in letters of not less than twelve points the words DEXTROSE (COMMERCIAL) immediately followed by the statement in letters of not less than six points NOT TO BE USED FOR INJECTIONS.

*Prohibition.*

(9) No person shall sell sugar, icing sugar, icing sugar mixture, solid glucose, liquid glucose or dextrose (commercial) contrary to any provision of this Regulation.

46. HONEY.

(1) 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 calculated as invert sugar, 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.

(2) No person shall sell honey contrary to any provision of this Regulation.

47. CONFECTIONERY.

*General Standard for Confectionery.*

(1) Confectionery (sweets, sweetmeats, candies, lollies, chewing gum and bubble gum, 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 wholesome edible substances. It shall not contain any paraffin, resin, foreign mineral substance, whole or crushed, uncooked grain nor any drug included in Regulation 75. It shall contain not more than one part per centum of alcohol by weight.

(2) Nothing in this Regulation 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 person who sells any package which contains confectionery medicated by the addition of any drug named or included in Regulation 75, shall attach thereto 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.

*Prohibition.*

(4) No person shall sell confectionery contrary to any provision of this Regulation.

## 48. PASTRY MIXES AND PASTRY.

(1) Pastry mixes are mixtures of two or more of the following substances selected and combined as may be desired, namely: Various kinds of flour or starch, baking powder, milk or milk products, chocolate, eggs, 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 and prescribed colourings.

(2) Pastry is a cooked pastry mix.

(3) (a) Pastry mixes and pastry shall not contain any artificial sweetening substance, mineral oil, mineral fat, alum, or any salt of copper.

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

(4) No person shall sell pastry mixes or pastry contrary to any provision of this Regulation.

## 49. 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. Ice-cream shall not contain less than one pound eleven ounces of food solids per gallon when determined by the prescribed method.

*Flavoured Ices.*

(2) (a) Flavoured ices are preparations of edible fats and other wholesome foodstuffs, with or without the addition of fruit or vegetable substances, fruit juices, flavouring and/or prescribed colouring and subsequently frozen. They shall contain not less than five parts per centum of edible fat.

*Labelling.*

(b) Every person who sells any package containing flavoured ice shall attach thereto, a label in which shall be written the words FLAVOURED ICE in letters of not less than eighteen points, followed by a description of the type of flavoured ice in letters of smaller size. No label shall include the words "cream" or "milk" unless the edible fat present is wholly milk fat.

*Ice-Cream Mixes.*

(3) Mixtures of foodstuffs sold for use in making ice-cream or flavoured ices may contain flavouring and prescribed colouring.

*Water Ice-Blocks.*

(4) Water ice-blocks are preparations of water, sugar and imitation flavouring with or without prescribed colouring and subsequently frozen into a block.

*Fruit Ice-Blocks.*

(5) 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 and Cream Ice-Blocks.*

(6) (a) Milk ice-blocks are preparations of milk or milk and water with or without sugar, glucose, and fruit juice frozen in any shape, and shall contain not less than fifty parts per centum of milk.

(b) Cream ice-blocks are preparations of cream or of cream and milk with or without water, sugar, glucose and fruit juice, and shall contain not less than ten parts per centum of milk fat.

*Heating of Milk, Cream, and Milk Products.*

(7) All milk, cream, or milk products used for the manufacture of ice-cream, flavoured ices, or ice-blocks shall be pasteurized or boiled immediately prior to such manufacture.

*Ice-Block Thickeners.*

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

(b) Agar, gelatine, gum, fruit, pectin, sodium alginate, or starch may be added to fruit squash cordial, fruit juice cordial and raspberry vinegar 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, Ice-Blocks and Flavoured Ices.*

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

(b) Ice-cream, ice-blocks, and flavoured ices may contain gelatine in proportion not exceeding one part per centum or sodium alginate in proportion not exceeding fifteen-hundredths of one part per centum and/or glyceryl monostearate in proportion not exceeding twenty-five-hundredths of one part per centum.

*Prohibition.*

(10) 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.

(11) No person shall sell ice-cream, flavoured ices, ice cream mixes, water ice-blocks, fruit ice-blocks, milk ice-blocks, cream ice-blocks or cordials and raspberry vinegar containing a thickener, contrary to, nor do any act contrary to, nor fail to do any act required by any provision of this Regulation.

## 50. FRUIT JELLY CRYSTALS, FRUIT JELLY TABLETS, JELLY CRYSTALS AND DESSERT MIXTURES.

*Fruit Jelly Crystals and Fruit Jelly Tablets.*

(1) (a) Fruit jelly crystals and fruit jelly tablets are preparations of gelatine, sugar, lactic, citric, or tartaric acid and flavourings, such flavourings being wholly and directly derived from sound fruits, and with or without prescribed colouring. Declaration of the presence of colouring is not required.

*Labelling.*

(b) Every person who sells any package containing fruit jelly crystals or fruit jelly tablets shall attach thereto a label in which shall be written in letters of not less than eight points the words FRUIT JELLY CRYSTALS OR FRUIT JELLY TABLETS (as the case may be) followed by the name of the fruit or the names of the fruits with which the contents of the package have been flavoured.

*Jelly Crystals.*

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

*Labelling.*

(b) Every person who sells any package containing jelly crystals, shall attach thereto 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.

*Dessert Mixtures.*

(3) (a) Dessert mixtures are mixtures of wholesome foodstuffs, with or without gelatine, prescribed colouring and flavouring used for the preparation of table desserts.

*Labelling.*

(b) Every person who sells any package containing a dessert mixture shall attach thereto a label in which shall be written the words DESSERT MIXTURE in letters of not less than eight points, followed

by the words ARTIFICIALLY FLAVOURED OR ARTIFICIALLY COLOURED OR ARTIFICIALLY COLOURED AND FLAVOURED in letters of not less than six points where the dessert mixture contains artificial flavouring, artificial colouring, or artificial colouring and flavouring, as the case may be.

*Prohibition.*

(4) No person shall sell fruit jelly crystals, fruit jelly tablets, jelly crystals or dessert mixture contrary to any provision of this Regulation.

51. FLAVOURING ESSENCES.

*General Standard for Essences.*

(1) (a) 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.

*Labelling.*

(b) Every person who sells any package of essence shall when the essence contains more than fifty parts per centum of ethylic alcohol attach thereto a label in which shall be written the words KEEP AWAY FROM NAKED FLAME in letters of not less than six points.

*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 to 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 ( $C_{10}H_{16}O$ ) derived from oil of lemon and shall conform to the general standard for essences.

*Labelling.*

(b) Every person who sells any package containing terpeneless essence of lemon shall attach thereto 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 ( $C_{10}H_{16}O$ ) and shall conform to the general standard for essences.

*Labelling.*

(b) Every person who sells any package which contains imitation essence of lemon shall attach thereto a label in which shall be written in letters of not less than six points the words IMITATION ESSENCE OF LEMON.

*Vanilla.*

(7) Vanilla is the dried fruit of *Vanilla planifolia*.

(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 one hundred millilitres. 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 person who sells any package containing a substance which consists wholly or in part of a substitute for vanilla or for vanilla essence shall attach thereto 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.

*Prohibition.*

(10) No person shall sell oil of lemon, essence of lemon, terpeness oil of lemon, terpeness essence of lemon, imitation essence of lemon, vanilla essence, or vanilla substitutes contrary to any provision of this Regulation.

52. 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. Colouring may be added. Caramel may be added as a colouring without declaration.

*Labelling.*

(2) Every person who sells any package containing any imitation fruit or vegetable essence or extract shall attach thereto 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.

(4) No person shall sell any imitation fruit or vegetable essences or extracts contrary to any provision of this Regulation.

53. CITRIC AND TARTARIC ACIDS.

(1) Citric acid and tartaric acid shall contain not more than one hundredth of a grain per pound arsenic (calculated as arsenious oxide), nor more than one seventh of a grain per pound of lead, and shall conform in other respects to the descriptions and tests respectively prescribed for them in the British Pharmacopoeia.

(2) No person shall sell any citric acid or tartaric acid contrary to any provision of this Regulation.

54. 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, liquid paraffin, and triethanolamine: 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 or an emulsion of liquid paraffin of a standard not inferior to that prescribed by the British Pharmacopoeia 1914 or with olive oil emulsified with triethanolamine.

(b) The presence in or on dried fruit of not more than twenty-one grains of sulphur dioxide per pound and not more than twenty grains of liquid paraffin or one-eighth of one grain of triethanolamine per pound shall not be deemed to be a contravention of these Regulations.

(c) Declaration of the presence of sulphur dioxide, liquid paraffin, or triethanolamine 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 person who sells any package which contains jam or conserve shall attach thereto 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 person who sells any package containing marmalade shall attach thereto a label in which shall be written in letters of not less than eighteen points the word MARMALADE.

*Mixed Jam.*

(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; provided that the addition of prescribed colouring to any mixture of raspberry, strawberry 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 person who sells any package which contains mixed jam shall attach thereto 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 person who sells any package which contains any fruit jelly shall attach thereto 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) (a) To jam, jelly, and marmalade there may be added—

(i) fruit pectin (calculated as calcium pectate) in proportion not exceeding three-tenths of one part per centum of the prepared product; and

(ii) fruit acids in proportion not exceeding one half of one part per centum of the prepared product.

(b) Where jam or jelly contains any added pectin the presence of such addition shall be declared in the following form:—  
CONTAINS ADDED PECTIN.

*Soluble Solids.*

(9) Jam, conserve, marmalade, and mixed jam shall contain not less than sixty-six parts per centum by weight of soluble solids determined by a refractometer reading at 20° centigrade, uncorrected for insoluble solids.



*Imitation Fruit and Vegetable Products.*

(10) (a) Imitation fruit and vegetable products are preparations made wholly or in part from one fruit or vegetable in imitation of another fruit or vegetable product with or without the addition of prescribed colouring and/or flavouring substances.

(b) Every person who sells any package containing imitation fruit or vegetable products shall attach thereto a label in which shall be written the word IMITATION in letters of not less than eight points followed by the name of the fruit or vegetable product in letters of not less than six points.

*Prohibition.*

(11) No person shall sell preserved fruit, dried fruit, jam, conserve, marmalade, mixed jam, fruit jelly or imitation fruit or vegetable products contrary to any provision of this Regulation.

## 55. LEMON CHEESE, LEMON BUTTER, AND LEMON FILLING.

(1) Lemon cheese, lemon butter, and lemon filling are products prepared from butter, eggs, sugar, and flavouring substances derived solely from lemons, with or without the addition of solid glucose or glucose syrup in proportion not exceeding fifteen parts per centum.

(2) The presence of foreign fat, starch, gelatine, preservative, or colouring, other than that permitted in its ingredients, in lemon cheese, lemon butter, or lemon filling is hereby prohibited.

(3) No person shall sell any lemon cheese, lemon butter, or lemon filling contrary to any provision of this Regulation.

## 56. 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 unsweetened fruit squash. Colouring may be added. They may contain sodium alginate in proportion not exceeding three-tenths of one part per centum.

*Fruit Squash Drinks.*

(4) Fruit squash drinks are beverages freshly prepared for immediate consumption. They shall be composed of freshly-made fruit squash, obtained by subjecting sound, fresh, ripe fruit, with or without the cortex and seeds, to pressure, 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.

*Prohibition.*

(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) Crushed fruit, fruit squash, and fruit squash cordials may contain 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 person who sells any package which contains crushed fruit, fruit squash, or fruit squash cordial shall attach thereto 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 be), together with the name or names of the fruit or fruits from which its contents have been prepared.

*Prohibition.*

(8) No person shall sell any crushed fruit, fruit squash, fruit squash cordial, or fruit squash drink contrary to any provision of this Regulation.

## 57. FRUIT JUICES OR FRUIT EXTRACTS AND CONCENTRATED FRUIT JUICES OR CONCENTRATED FRUIT EXTRACTS.

(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.

*Vitamin C.*

(5) The following fruit juices shall contain not less than the proportion of Vitamin C (ascorbic acid) as set out opposite the respective names of each fruit juice—

Orange Juice: Not less than eleven and one half milligrams per fluid ounce.

Lemon Juice: Not less than ten milligrams per fluid ounce.

Grapefruit Juice: Not less than eight and one half milligrams per fluid ounce.

Orange and Grapefruit Juice: Not less than ten milligrams per fluid ounce.

Tomato Juice: Not less than five milligrams per fluid ounce.

Blackcurrant Juice: Not less than twenty milligrams per fluid ounce.

*Labelling.*

(6) (a) Every person who sells any package containing fruit juice mentioned in the preceding paragraph shall attach thereto a label in which shall be written in letters of not less than eight points the words CONTAINS NOT LESS THAN (appropriate amount) MILLIGRAMS VITAMIN C (ASCORBIC ACID) PER FLUID OUNCE. THE DAILY MINIMUM REQUIREMENT OF VITAMIN C IS 30 MILLIGRAMS.

(b) Every person who sells any package which contains fruit juice, fruit extract, concentrated fruit juice, concentrated fruit extract, lime juice, or lemon juice, or any combination of them shall attach thereto a label in which shall be written in letters of not less than eighteen points the words FRUIT JUICE, FRUIT EXTRACT, CONCENTRATED FRUIT JUICE, CONCENTRATED FRUIT EXTRACT, LIME JUICE, or LEMON JUICE (as the case may be), 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.

*Preservative.*

(7) (a) Fruit juices, fruit extracts, concentrated fruit juices, concentrated fruit extracts, lime juice, and lemon juice or any combination of them may contain 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) Concentrated fruit juices or concentrated fruit extracts may contain either sulphur dioxide in proportion not exceeding five grains to the pint or benzoic acid in proportion not exceeding seventeen and one half grains to the pint, provided the label on the package thereof contains directions for dilution to the standard prescribed for fruit juices or fruit extracts, and that when so diluted the diluted product shall not contain a greater proportion of sulphur dioxide or benzoic acid than that permitted in fruit juices or fruit extracts.

*Permitted Additions.*

(8) (a) Fruit juices, fruit extracts, concentrated fruit juices, concentrated fruit extracts, lime juice and lemon juice, or any combination of them, may be coloured with 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.

*Prohibition.*

(9) No person shall sell any fruit juice, fruit extract, concentrated fruit juice, concentrated fruit extract, lime juice, or lemon juice, contrary to any provision of this Regulation.

## 58. 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 glucose, with or without the addition of citric acid, lactic acid, or tartaric acid preservative and prescribed colouring. No flavouring may be added except that derived from fruit of the same kind as that designated in the label. They may contain sodium alginate in proportion not exceeding three-tenths of one part per centum.

(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 57 (1).

*Lime Juice Cordial or Syrup.*

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

*Lemon Juice Cordial or Syrup.*

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

*Labelling.*

(4) Every person who sells any package which contains a fruit juice cordial or syrup shall attach thereto 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) Fruit juice cordials or syrups may contain either sulphur dioxide in proportion not exceeding two grains to the pint or benzoic acid in proportion not exceeding seven grains to the pint.

*Prohibition.*

(6) No person shall sell any fruit juice cordial or syrup contrary to any provision of this Regulation.

## 59. 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 prescribed colouring, and where such colouring is fruit juice or is derived from fruit, declaration of such addition shall not be required.

*Labelling.*

(2) Every person who sells any package which contains raspberry vinegar shall attach thereto a label in which shall be written in letters of not less than eighteen points the words RASPBERRY VINEGAR.

*Preservative.*

(3) Raspberry vinegar may contain either sulphur dioxide in proportion not exceeding two grains to the pint, or benzoic acid in proportion not exceeding seven grains to the pint.

*Prohibition.*

(4) No person shall sell any raspberry vinegar contrary to any provision of this Regulation.

## 60. 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, lactic 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. They may contain sodium alginate in proportion not exceeding three tenths of one part per centum. They may contain saccharin in proportion not exceeding fifteen grains to the gallon.

*Labelling.*

(2) (a) Every person who sells any package which contains flavoured cordial or syrup shall attach thereto 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.

(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) Flavoured cordials and syrups may contain either sulphur dioxide in proportion not exceeding two grains to the pint, or benzoic acid in proportion not exceeding seven grains to the pint.

*Prohibition.*

(4) No person shall sell any flavoured cordial or syrup contrary to any provision of this Regulation.

## 61. 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 lactic acid, citric acid, tartaric acid, acetic acid, vinegar, and prescribed colouring. They may contain saccharin in proportion not exceeding fifteen grains to the gallon and sodium alginate in proportion not exceeding three tenths of one part per centum.

(2) Concentrated imitation cordials are concentrated preparations of potable water, imitation fruit or vegetable essences or extracts, with or without sugar, lactic acid, citric acid, tartaric acid, acetic acid, vinegar, and prescribed colouring. They may contain sodium alginate in proportion not exceeding three-tenths of one part per centum. They may contain saccharin in proportion not exceeding forty grains to the gallon provided the label on the package thereof contains directions for dilution to the standard prescribed for imitation cordials and syrups, and that when so diluted, the diluted product shall not contain saccharin in proportion greater than fifteen grains to the gallon.

*Labelling.*

(3) (a) Every person who sells any package containing imitation cordial or syrup shall attach thereto 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 be), followed immediately by the name of the flavour.

(b) Every person who sells any package containing concentrated imitation cordial shall attach thereto 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 63.

(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) Imitation cordials and syrups may contain 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) Concentrated imitation cordials and syrups may contain either sulphur dioxide in proportion not exceeding five grains to the pint, or benzoic acid not exceeding seventeen and one-half grains to the pint, provided the label on the package thereof contains directions for dilution to the standard prescribed for imitation cordials and syrups, and that when so diluted the diluted product shall not contain a greater proportion of sulphur dioxide or benzoic acid than that permitted in imitation cordials and syrups.

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

*Prohibition.*

(6) No person shall sell any imitation cordial or syrup or any concentrated imitation cordial contrary to any provision of this Regulation.

**62. 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, lactic acid, citric or tartaric acid, and prescribed colouring. They shall not contain more than two parts per centum of proof spirit.

(2) Non-excisable fermented drinks may contain saccharin in proportion not exceeding three grains to the gallon.

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

*Preservative.*

(4) Non-excisable fermented drinks may contain either sulphur dioxide in proportion not exceeding one-half of one grain to the pint or benzoic acid in proportion not exceeding one and three-quarter grains to the pint.

*Prohibition.*

(5) No person shall sell any non-excisable drink contrary to any provision of this Regulation.

**63. 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, lactic acid, fruit acids, natural fruit or vegetable flavouring essence or extract or infusion, synthetic or

artificial essence or extract, and prescribed colouring. Caramel may be added as a colouring without declaration. They may contain saccharin in proportion not exceeding three grains to the gallon.

(b) Summer or temperance drinks may contain phosphoric acid, ( $H_3PO_4$ ) in proportion not exceeding five grains to the pint.

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

*Labelling.*

(2) (a) Every person who sells any package containing any summer or temperance drink (including the concentrated powder or solid form) shall attach thereto 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 powder or solid form there shall be included in the label directions for dilution.

(c) Where any summer or temperance drink (including the concentrated powder or solid form) contains any artificial essence or extract, or any phosphoric acid, 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) (a) Summer or temperance drinks may contain either sulphur dioxide in proportion not exceeding one-half of one grain to the pint or benzoic acid in proportion not exceeding one and three-quarter grains to the pint.

(b) Concentrated summer or temperance drinks may contain either sulphur dioxide in proportion not exceeding five grains to the pint, or benzoic acid not exceeding seventeen and one-half grains to the pint, provided the label on the package thereof contains directions for dilution to the standard prescribed for summer or temperance drinks, and that when so diluted the diluted product shall not contain a greater proportion of sulphur dioxide or benzoic acid than that permitted in summer or temperance drinks.

*Prohibition.*

(4) No person shall sell any summer or temperance drink contrary to any provision of this Regulation.

**64. 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) Every person who uses water as an ingredient in the manufacture or preparation of any food, drug, or substance shall use potable or distilled water only in such manufacture or preparation.

**65. 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.

(3) Every person who uses ice in the preparation of any food or drink shall use ice which complies with the requirements of this Regulation.

**66. 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 person who sells any package containing an aerated water mixed with a salt, or with salts, shall attach thereto 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.

*Prohibition.*

(4) No person shall sell any aerated water contrary to any provision of this Regulation.

**67. 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 person who sells any package which contains a medicinal beverage (including quinine tonic water) shall attach thereto 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.

*Prohibition.*

(4) No person shall sell any medicinal beverage contrary to any provision of this Regulation.

**68. 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, magneseum, 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, saccharin, 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 XIV. of the *Health Act 1956*.

*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 (which includes Vermouth) 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 absinthie, wormwood (*Artemisia absinthium*), or the oil obtained therefrom.

*Labelling.*

(11) (a) Every person who sells any package containing wine shall attach thereto 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 person who sells any package containing Australian wine shall attach thereto a label in which shall be written—

- (i) the words PRODUCE OF AUSTRALIA or words of similar import in letters of not less than eight points, and
- (ii) if any foreign word is used to describe such wine, the word TYPE in the same size letters as the word so used and immediately following such word.

(c) Every person who sells any package containing wine to which any carbon dioxide has been added shall attach thereto 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. The word "champagne" shall not appear in the label attached to any carbonated wine.

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



*Prohibition.*

(12) No person shall sell any dry wine, sweet wine, sparkling wine, wine spirit, carbonated wine, or wine cocktail contrary to any provision of this Regulation.

## 69. 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 person who sells any package containing medicated wine, meat wine, or malt wine, shall attach thereto 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.

*Prohibition.*

(5) No person shall sell any medicated wine, meat wine, or malt wine contrary to any provision of this Regulation.

## 70. 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 person who sells any package of quinine tonic wine shall attach thereto 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.

*Prohibition.*

(3) No person shall sell any quinine tonic wine contrary to any provision of this Regulation.

## 71. CIDER AND PERRY.

(1) 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.

(2) No person shall sell any cider or perry contrary to any provision of this Regulation.

## 72. ALE, BEER, PORTER, 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.

*Prohibition.*

(5) No person shall sell any ale, beer, porter, or stout contrary to any provision of this Regulation.

## 73. 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.

*Labelling of Spirits.*

(4) Every person who sells any package containing spirits shall attach thereto a label in which shall be written, in letters of not less than eight points, the name of the country in which such spirits were produced and if such spirits are a blend of spirits produced in more than one country the name of every such country and, in letters of not less than eight points, the proportion of such spirits produced in each of the countries; the name of the country producing the larger proportion of such spirits shall be the first mentioned.

*Prohibitions.*

(5) (a) Except for the purpose of describing the place or country of origin no person shall use—

(i) the word "London" on any label attached to any package containing gin not wholly produced in London;

(ii) the word "Hollands" on any label attached to any package containing gin not wholly produced in Holland;

(iii) the word "Scotch" on any label attached to any package containing whisky not wholly produced in Scotland;

(iv) the word "Irish" on any label attached to any package containing whisky not wholly produced in Ireland.

(b) No person shall use the words OLD or VERY OLD in the label of any package containing spirits unless—

(i) in the case of the use of the word OLD, such spirits so described are of not less than five years' maturity;

(ii) in the case of the use of the words VERY OLD, such spirits so described are of not less than ten years' maturity.

(c) No person shall sell any package containing brandy in the label of which appears the word "Cognac" unless such brandy was wholly produced in the district of Cognac.

(6) No person shall sell any brandy, whisky, rum, gin, or schnapps contrary to any provision of this Regulation.

## PART III.—DRUGS, MEDICINES, AND MEDICINAL PREPARATIONS.

## 74. 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 latest edition of the British Pharmacopoeia including amendments thereof;

“B.P.C.” means the latest edition of the British Pharmaceutical Codex including amendments thereof.

(2) Drugs, medicines or medicinal preparations which are included in the B.P. and/or B.P.C. shall conform with the descriptions and tests respectively prescribed for them in the said B.P., and/or B.P.C. unless otherwise standardized by these Regulations, or by any Act in force, or by Regulations made thereunder. Medicinal preparations which are included in the A.P.F. shall conform with the descriptions therein prescribed for them.

(3) Wherever a drug, medicine, or medicinal preparation 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, medicine, or medicinal preparation 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) (a) In any preparation intended solely for external use where any of the following oils, namely:—Almond, apricot, kernel, arachis, cotton seed, maize, olive, peach kernel, peanut, sesame, is specified in the B.P., the A.P.F., or the B.P.C., any other of such oils may be used in lieu thereof.

(b) Maize oil shall conform to the descriptions and tests prescribed for *Oleum Maydis* in the Pharmacopoeia of the United States of America.

(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 person shall use in the inscription on the label attached to any drug, medicine, or medicinal preparation for sale, or to any package containing the same, any words which directly or by implication—

(a) indicate or suggest that it will prevent, cure or alleviate baldness, Bright's disease, blood pressure, blindness, cancer, cataract, consumption, corpulence, cholera, diabetes, diphtheria, dropsy, drunkenness or the drink habit, epilepsy, fits, irregularities and weakness of the generative organs, glaucoma, gallstones, glandular conditions, goitre, heart complaints, hernia, head noises, infantile paralysis, lupus, lung diseases, locomotor ataxia, lost vitality, meningitis, paralysis, premature old age, pyorrhoea, scrofula, tuberculosis, ulcerative colitis, ulcers (duodenal, stomach, gastric or rodent), varicose veins, venereal disease;

(b) indicate or suggest that it will prevent or cure acidity, asthma, bladder weakness or irritation, bronchitis, catarrh, eczema, gout, haemorrhoids, influenza, neuritis, rheumatism, whooping cough, varicose ulcers;

(c) falsely indicate or suggest that it is recommended or favoured by the medical, dental, nursing or pharmaceutical professions, or by any individual members or sections of these professions, or by any hospital;

(d) indicate or suggest that it will develop the bust, raise the height, or eradicate wrinkles;

(e) indicate or suggest that it is suitable, recommended, or effective for weight reducing;

(f) indicate or suggest that it is an abortifacient.

(7) Every person who sells any package containing medicinal paraffin or preparation containing medicinal paraffin shall include in the label the following words:—TO AVOID POSSIBLE LOSS OF FOOD VITAMINS DO NOT USE OTHER THAN AT BED TIME, EXCEPT ON THE ADVICE OF A PHYSICIAN.

(8) (a) No person shall publish, use or exhibit in any manner whatsoever any printed or pictorial matter with respect to any drug, medicine, or medicinal preparation which is false or misleading or is likely to mislead.

(b) Nothing in this Part shall be deemed to extend or apply to any advertisement which is published or distributed only to members of the medical, dental, pharmaceutical, dietetic, or nursing professions or which is published only in bona fide professional or trade journals ordinarily circulating only among such members.

(9) (a) Emulsio olei Morrhuæ cum Hypophosphitibus A.P.F. (Emulsion of Cod Liver Oil with Hypophosphites) when ordered without further specification shall be deemed to comply with the standard prescribed by the A.P.F. if the product contains at least fifty parts per centum by volume of Cod Liver Oil and four grains each of calcium and sodium hypophosphites in each fluid ounce.

(b) The product may be flavoured and emulsified in any desired manner.

(10) No person shall sell any drug, medicine, or medicinal preparation contrary to any provision of this Regulation.

*Labelling of Cod Liver Oil and Oleum Vitaminatum.*

(11) In all preparations labelled as containing Cod Liver Oil in which Oleum Vitaminatum is used in lieu of Cod Liver Oil there shall be added to each label in which the words Cod Liver Oil appear a statement in the following form:—

NOTICE.

THIS PREPARATION IS NOW MADE WITH STANDARDIZED VITAMIZED OIL WHICH CONTAINS VITAMINS A AND D IN THE PROPORTIONS FOUND IN COD LIVER OIL. ITS USE HAS BEEN APPROVED BY BRITISH AND AUSTRALIAN AUTHORITIES.

The word NOTICE shall be in letters of not less than twelve points, and the remainder of the statement shall be in letters of not less than six points. Such statement shall be in a position equally prominent with the name of the preparation.

75. DECLARATION OF CERTAIN DRUGS.

(1) Every person who sells any package containing a medicine or medicinal preparation in which is present any drug included in any of the Schedules to the Poisons Acts shall attach thereto a label in which shall be written in one or other of the following forms in conspicuous letters of not less than six points the name of such drug and the quantity and proportion thereof present in such medicine or medicinal preparation:—

(a) THIS MIXTURE INCLUDES OR THE CONTENTS OF THIS PACKAGE INCLUDE (*quantity as per official measure*) OF (*name of drug*) WHICH EQUALS (*number of parts*) PARTS PER CENT.; OR

(b) EACH TABLET (*or pastille or cachet or capsule or powder or other like preparation*) CONTAINS (*quantity*) OF (*name of drug*) WHICH EQUALS (*number of parts*) PARTS PER CENT.

(2) Where in compliance with sub-regulation (1) of this Regulation the name of any drug appears on the label of any package containing a medicine or medicinal preparation:—

(a) if such drug is listed in the B.P., the A.P.F., or the B.P.C., there shall be written in the label the English title by which the drug is described in such publication, or, if the drug is not so listed, the approved name of such drug as published by the General Medical Council of Great Britain; provided that where such drug is a vitamin preparation the synonyms of the B.P. may be used as an alternative to the English title;

(b) if the drug is not included in the B.P., the A.P.F., or the B.P.C., and has not been allotted an approved name as aforesaid, but is listed in any publication on *Materia Medica* or *Pharmacology* recognized by the Pharmacy Board of Victoria or the University of Melbourne, there shall be written in the label the name assigned to the drug by such publication.

*Application to Medical Practitioners and Pharmacists.*

(3) 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 extemporaneously prepared and supplied by a registered pharmacist for a specific and individual case.

*Prohibition.*

(4) No person shall sell any drug named in this Regulation nor any medicine or medicinal preparation containing any such drug contrary to any provision of this Regulation.

76. PATENT AND PROPRIETARY MEDICINES.

No person shall prepare for sale any patent or proprietary medicine containing cocaine or heroin or any preparation thereof.

77. METHYLATED SPIRIT.

(1) Methylated spirit is spirit methylated in accordance with the latest regulation prescribed under the Commonwealth Spirits Act.

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

(3) Industrial Methylated Spirits B.P. may be used in lieu of alcohol in the compounding of liniments, liquors and lotions for external use when not inconsistent with any Regulations under the Spirits Acts of the Commonwealth of Australia.

*Labelling.*

(4) Every person who sells any package which contains any drug for external use mixed or prepared with methylated spirits shall attach thereto a label in which shall be written in letters of not less than six points the words FOR EXTERNAL USE ONLY.

78. ALCOHOL IN MEDICINE.

(1) Every person who sells any 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 attach thereto 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 (*here insert the number of parts per centum*) PARTS PER CENT. OF ALCOHOL.

(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-Regulation (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 75 (2).

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

79. CASTOR OIL.

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

80. 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-Regulation (2) hereof shall be described as suitable only for external use.

*Labelling.*

(b) Every person who sells any package containing eucalyptus oil for external use shall attach thereto a label in which shall be written in letters of not less than eight points—

- (i) 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
- (ii) the botanical name of the predominating species from the leaves of which the oil has been distilled.

## 81. BIOLOGICAL PRODUCTS.

(1) "Biological product" means—

- (a) any product prepared from animal tissue (including blood lymph or glandular secretion) or produced by the agency of microscopic or ultra-microscopic organisms or ferments in any manner whatsoever and used for or in relation to the diagnosis, prevention, alleviation, or cure of disease or abnormal condition in man;
- (b) any synthetic compound identical with or closely related to the products enumerated in (a) above, and which are alleged to have comparable therapeutic uses.

(2) Every person who sells any package containing a biological product shall attach thereto 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 the Therapeutic Substances Regulations under the *Therapeutic Substances Act 1937* of the Commonwealth of Australia, 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 millilitre 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) Every person who sells any biological product shall pack such product in containers specified by the Therapeutic Substances Regulations of the Commonwealth of Australia or in clear glass containers,

## PART IV. MISCELLANEOUS SUBSTANCES.

82. DISINFECTANTS, GERMICIDES, INSECTICIDES, ANTISEPTICS  
AND DEODORANTS.

## (1) For the purpose of this Regulation—

- (a) the word "disinfectant" and the word "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 word "antiseptic" and the word "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;
- (d) the word "insecticide" shall mean any substance or compound which in any label or statement accompanying it is said to be capable of destroying insects.

*Labelling of Disinfectants and Germicides.*

(2) Every person who sells any package which contains or purports to contain a disinfectant or germicide shall attach thereto 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 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.

*Labelling of Preparations containing DDT.*

(3) Every person who sells any package which contains or purports to contain an insecticide shall when such package contains dichloro-diphenyl-trichloroethane include in the label attached to such package—

- (a) a statement of the percentage of the para para isomer of dichloro-diphenyl-trichloroethane present in such preparation;
- (b) if such preparation is a liquid the following warning:—  
"Avoid repeated skin contact. Do not spray on food or food utensils. Wash hands after using".
- (c) if such preparation is a powder the following warning:—  
"Avoid contamination of food or food utensils with this preparation".

*Labelling of Preparations containing Chlordane.*

(4) (a) Every person who sells any package which contains or purports to contain an insecticide shall when such package contains chlordane (octachloro-methane-tetrahydroindane or octachlorodicyclo-pentadiene-dihydride) include in the label attached to such package—

- (i) a statement of the percentage of chlordane in such preparation;
- (ii) the following warning if the chlordane contains less than one per cent. of hexachloro-cyclopentadiene:—  
"Avoid repeated skin contact, do not spray the preparation on food or food utensils, wash hands after using."

- (iii) the following warning if the chlordane contains one per cent. or more of hexachloro-cyclopentadiene:—

“Not to be used for spraying into the air as for flies nor for general application to large areas nor for spraying bedding. When used indoors, apply directly with a brush or swab. Avoid inhalation or contact with skin or foodstuffs.”

(b) No person shall sell any insecticide containing chlordane for general household use as a spray against flies, mosquitoes, moths, silverfish, &c., if the chlordane contains one per cent. or more of hexachloro-cyclopentadiene.

*Use of Gamma Isomer of Benzene Hexachloride (Lindane) and Other Vapourizers. NON-CONTINUOUS TYPE.*

(5) (a) Every person who sells any package containing any apparatus for the non-continuous vapourization of gamma isomer of benzene hexachloride (lindane) or any other type of insecticide, or any package of the insecticide itself shall include in the label attached to such package the name and percentage of the active substance.

(b) Every person who sells any package containing such apparatus shall attach thereto a label in which shall be written a statement in the following form:—

- (i) “This apparatus must be used for the vapourization only of the type of material supplied with it or sold for use with it. The room to be treated must be closed and unoccupied during treatment. All foodstuffs (including liquids) must be removed from the room or enclosed in air-tight containers during treatment. The treatment must be completed in not more than 3 hours, and shall not be applied more often than once in 2 weeks; more frequent use may be dangerous and is unnecessary. The room must be opened up and ventilated after treatment and not re-occupied within 2 hours after opening up. The apparatus shall not be used in premises where food is prepared or handled for sale, or stored in containers not hermetically sealed.”

- (ii) where the insecticide is gamma isomer of benzene hexachloride, the following additional statement:—

“Use not more than (here state the weight or measure of the insecticide required to provide not more than 1½ grams of the active constituent per 1,000 cubic feet of room space) per 1,000 cubic feet of room space.”

*Use of Gamma Isomer of Benzene Hexachloride (Lindane) Vapourizers. CONTINUOUS TYPE.*

(6) (a) Every person who sells any package containing any apparatus for the continuous vapourization of gamma isomer of benzene hexachloride (lindane) or any package of the insecticide itself shall include in the label attached to such package the percentage of gamma isomer of benzene hexachloride.

(b) Every person who sells any package containing such apparatus shall attach thereto a label in which shall be written a statement in the following form:—

- (i) “Do not use as a continuous type in homes.”  
(The above to be in capitals.)

“When installed in public buildings and commercial establishments do not use this apparatus where the occupants are exposed for periods exceeding 8 hours.”

“Do not use in food processing and handling establishments where exposure of food will be in excess of 8 hours in the 24 hours, or where exposure may cause contamination of food in excess of 0.5 parts per million by weight.

“Mount the vapourizer not less than 6 feet from the floor.”

- (ii) Concise directions for use so that gamma isomer of benzene hexachloride shall not be dispersed at a rate in excess of 0.000066 gram per 24 hours per cubic foot of treated space with 24 hour air changes of 1.5 or greater.



- (iii) Where a continuous type of gamma isomer of benzene hexachloride vapourizer fitted with thermostatic control is recommended for alternative non-continuous use there shall be written in the label in addition to the foregoing the following statement:—

“For non-continuous use” followed by—

“This apparatus must be used for the vapourization only of the type of material supplied with it or sold for use with it. The room to be treated must be closed and unoccupied during treatment. All foodstuffs (including liquids) must be removed from the room or enclosed in air-tight containers during treatment. The treatment must be completed in not more than three hours, and shall not be applied more often than once in 2 weeks; more frequent use may be dangerous and is unnecessary. The room must be opened up and ventilated after treatment and not re-occupied within 2 hours after opening up. The apparatus shall not be used in premises where food is prepared or handled for sale, or stored in containers not hermetically sealed.”

“Use not more than (*here state the weight or measure of gamma isomer of benzene hexachloride required to provide not more than 1½ grams of the active constituent per 1,000 cubic feet of room space*) per 1,000 cubic feet of room space.”

*Prohibition.*

(7) 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.

(8) 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.*

(9) Every person who sells any package which contains or purports to contain an antiseptic shall attach thereto 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.*

(10) 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.*

(11) Every person who sells any package which contains or purports to contain any substance described as a deodorant, but which is not a disinfectant or germicide, shall attach thereto 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.

*General Prohibition.*

(12) No person shall sell any disinfectant germicide, antiseptic, deodorant, or insecticide contrary to any provisions of this Regulation.

## 83. 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 of one part 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 ( $\text{Na}_2\text{CO}_3$ ) 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 Regulation.

*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 by the seller on all bars and cakes of soap mixture.

(d) Where soap mixture is sold enclosed in a wrapper the seller thereof shall write or cause to 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 person who sells any package containing abrasive soap shall attach thereto 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 82.

(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 by the seller thereof 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;
  - (c) liquid soaps.

*Prohibition.*

(10) No person shall sell any soap, soap mixture, abrasive soap, disinfectant soap, borax soap, castile soap, soft soap, or marine or sea-water soap contrary to any provision of this Regulation.

## PART V.—METHODS OF ANALYSIS.

Where any food, drug, or substance has been submitted to any analyst for analysis and a method of analysis is hereinafter prescribed, such analyst shall observe the method and use the apparatus so prescribed.

## 84. 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 ml; 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.

## 85. 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.

## 86. 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 ml 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 ml 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 ml 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 ml 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 takes place at quite a low temperature on account of the reduced pressure, and the vacuum falls away temporarily. The steam generated 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 ml of 20 per cent. pure neutral sodium chloride solution, free from carbon dioxide, is run into the generating flask (A) instead of 50 ml 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 ml of water used for decomposition and 25 ml of barium hydroxide solution are to be used as absorbent. The capacity of flask (A) should be 300 ml. 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.

## 87. 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 recognized 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 ml of water, the other salts in 650 ml, heating to assist solution. The copper solution is then poured slowly, with stirring, into the other, made up nearly to volume, cooled, adjusted to 1000 ml 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 ml concentrated acid per 100 ml). Also hydrochloric acid of Sp.Gr. 1.19.

Acetic Acid—0.4N.

*The Maltose Value.*

Five ml of a 0.5 per cent. solution of the malt extract, and 5 ml of water together with 20 ml of Benedict's solution are placed in a 300 ml 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 degrees 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 ml of 0.4N acetic acid added, followed by 25 ml of standard iodine. Then 25 ml of 0.7N 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  $b$  = ml of standard thiosulphate taken,  
and  $a$  = ml of standard thiosulphate equivalent to 25 ml of standard iodine;

Then  $1.64(a-b)$  = mgm. maltose  
=  $1.64 T_M$ .

Since the 5 ml 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 ml of boiling water

in a 250 ml hard glass Erlenmeyer flask, which has previously been well steamed out. To this is added 20 ml 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 ml 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 ml 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 ml.

*The Diastasic Value.*

Ten ml of this digested solution is estimated exactly as before with Benedict's solution and its maltose content determined to be 1.64 T<sub>D</sub>

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

Hence 100 mgm. of malt yields a total of 25 x 1.64 T<sub>D</sub>, and, correcting for the reducing sugars originally present in the malt extract.

The maltose formed from the starch = 1.64 (25 T<sub>D</sub> - 4 T<sub>M</sub>).

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 =  $\frac{164}{84.4} (25T_D - 4T_M)$ .

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

If the T<sub>D</sub> 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.

#### 88. 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 Roesse-Gottlieb method substantially as described in *Official Methods of Analysis of the Association of Official Agricultural Chemists*, 8th Edition, 1955, 15.25.

(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 98–100 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 ml of the prepared sample, weigh quickly, add 6 ml 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.

#### 89. 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 the Roesse-Gottlieb method as described in Regulation 88 (1) increasing, if this be necessary, the quantity of ammonia until such quantity is just sufficient to produce with the milk a perfectly homogeneous fluid.

*Total Solids.*—The proportion of total solids shall be determined as described in Regulation 88 (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 millilitre 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 88 (4) either on the sample used for determination of total solids (correcting for the strontium carbonate present) or on a separate sample.

#### 90. 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 ml of the melted milk fat are shaken in a tube with 10 ml of hydrochloric acid (Sp. gr. 1.19) and 10 ml 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.

#### 91. 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 Methods of Analysis of the Association of Official Agricultural Chemists*, 8th edition, 1955, 15.30—32, Cryoscopic Method—Official. Correcting (if necessary) for acidity in accordance with the method as set out immediately hereunder.

(2) If 10 ml of any sample of milk require more than 1.6 ml but not more than 4 ml 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 ml of decinormal sodium hydroxide solution required in excess of 1.6 ml in order to determine the corrected freezing point.

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

(4) The percentage of added water, corresponding to the determined freezing point, shall be calculated by the following formula:—

$$W = \frac{100(T - T')}{T}$$

where T = the normal freezing point ( $-0.54^{\circ}$ ); and  
T' = the determined freezing point of the sample.

#### 92. CREAM AND DRIED MILK—PROPORTION OF FATS.

*Milk Fats.*—The proportion of milk fats in (a) cream and (b) dried milk shall be determined by the Roese-Gottlieb method substantially as described in the *Official Methods of Analysis of the Association of Official Agricultural Chemists*, 8th edition, 1955, (a) 15.61; (b) 15.99-100.

Where the percentage of milk fats in cream as determined by the Babcock or Gerber test is above the prescribed standard it shall not be mandatory to determine the proportion of fat by the prescribed method.

#### 93. 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 ml 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 ml cylinder or similar tube, and, when cool, ether is added until the total volume is about 50 ml. 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 ml) into a weighed flask. A fresh quantity of 50 ml 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 ml 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. The fat is then washed out two or three times with a little petroleum ether and the flask, with any residue of non-fatty matter, again weighed.

*Distinction between Cheese Preparations prepared with and without the application of Heat Treatment.*

To distinguish between club cheese, potted cheese, or luncheon cheese, on the one hand, and cheese paste, cheese mixture or cheese spread on the other, the sample shall be heated to 100°F. and the free separation of butter-fat at this temperature shall be taken to indicate that the sample is a cold processed paste, i.e., club, potted, or luncheon cheese.

94. COCOA.—FAT AND ALKALI.

(1) *Fat*.—Take from 1-4 grammes (according to the fat content) of the ground sample and boil with 20 ml of re-distilled alcohol (approximately 95 per cent.) under a reflux condenser for ten minutes. When cool add 30 ml 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 ml 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 an 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.

95. CRUDE OR WOODY FIBRE.

The proportion of crude or woody fibre shall be determined by the method as described in the *Official Methods of Analysis of the Association of Official Agricultural Chemists*, 8th edition, 1955, 22.31-33.

96. DETERMINATION OF FOOD SOLIDS IN ICE-CREAM.

Take a container of ice-cream of stated volume, weigh full and empty thus ascertaining the weight of that volume of ice-cream. Take a representative sample (about 1 pint) of the ice-cream and, after thawing, determine the percentage of total solids as described for Sweetened Condensed Milk in *Official Methods of Analysis of the Association of Official Agricultural Chemists*, 8th edition, 1955, 15.84. From the result so obtained calculate the weight of total solids in the original volume of ice-cream, and hence as weight per gallon.

97. VANILLA EXTRACT.—LEAD NUMBER.

The Wichman method referred to in Regulation 51 (8) shall be carried out substantially as described in *Official Methods of Analysis of the Association of Official Agricultural Chemists*, 8th Edition, 1955, 19.22-23 (a).



## 98. DETERMINATION OF CARBOLIC ACID OR ITS HOMOLOGUES.

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

## Solutions Required—

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 ml 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 ml flask. Add 20 ml of the caustic soda solution and 50 g. of common salt; shake well and make up to volume. Filter and pipette 50 ml into a 500 ml Erlenmeyer flask with a ground stopper. Add 50 ml of the decinormal potassium bromide and 20 ml 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 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 = ml of thiosulphate used in blank.

B = ml of thiosulphate used in analysis.

## 99. DETERMINATION OF ALCOHOL OR PROOF SPIRIT IN SPIRITS, WINES, AND ALCOHOLIC BEVERAGES.

A known volume of the sample at some convenient temperature shall be suitably distilled, the distillate being brought to the volume of the sample at the temperature at which it was measured by the addition of distilled water. The specific gravity of the distillate shall be determined by means of a pycnometer or specific gravity bottle at 60°/60° Fahrenheit. The proportion per centum of alcohol or of proof spirit shall then be determined by Thorpe's Alcoholometric Tables and subsequent calculation. Alternatively, the specific gravity of the distillate may be determined at 80°/80° Fahrenheit, when the proportion of alcohol or proof spirit shall be determined by reference to Specific Gravity of Spirits Tables at 80°/80° Fahrenheit of the Commissioners of Customs and Excise, England (His Majesty's Stationery Office, 1934) and subsequent calculation.

## 100. DETERMINATION OF pH VALUE IN TRIPE.

Mince a representative portion of the sample and place in a stoppered bottle with twice its weight of water. Shake at five minute intervals for thirty minutes and determine the pH value of the liquid.

## 101. DETERMINATION OF DDT IN FRUIT AND VEGETABLES.

The amount of dichloro-diphenyl-trichlorethane present on fresh fruit and vegetables and on dried apricots peaches and pears shall be determined by the following method:—

The DDT residue is determined by the total dechlorination of the organic substances soluble in petroleum ether by a modified Stepanow reaction and calculation of the determined chlorine in terms of DDT.

*Reagents.*

Petroleum ether—boiling range 60°–80° C.

Absolute ethyl alcohol.

Metallic sodium.

Silver nitrate solution—0.02 normal.

Ammonium thiocyanate—0.02 normal.

Nitrobenzene.

**Ferric Alum indicator:—**

Dissolve 40 grams of ferric ammonium sulphate in water, acidify with nitric acid, boil for a few minutes, cool, and make to a volume of 100 ml.

*Sample.*

A representative sample of approximately 1,500 grams of fresh fruit or vegetable or 250 grams of dried fruit is necessary for the analysis.

*Extraction.*

Immerse portion of the sample in a 1-litre beaker containing 500 ml of petroleum ether for 10 minutes and then by means of forceps transfer to a second beaker of solvent and allow to remain immersed for a further 10 minutes. After allowing the excess solvent to drain back into the beaker, discard the treated sample. This procedure is repeated with the remainder of the sample.

Maintain the volume of solvent in the first beaker by additions as necessary from the second, and the volume of solvent in the second beaker by additions of fresh solvent.

Fruit which has been treated with dusts containing DDT may be gently brushed in the solvent to assist in the removal of adhering particles. With certain types of leafy vegetables, it may be preferable to shake the sample, in appropriate portions, twice with solvent in stoppered Erlenmeyer flasks.

Decant all the solvent used through a No. 4 Whatman filter paper into a 1,000 ml distillation flask.

*Estimation.*

Concentrate the solvent extract to about 30 ml by distilling the surplus solvent from the flask, heating in an electrically heated water bath. Transfer the concentrated extract to a 1-inch diameter Pyrex test tube, rinse the flask with solvent and add to the tube. Evaporate the solvent completely by gentle heating in a water bath at about 70° C., and by drawing a stream of air over the solvent surface in the test tube.

Add 10 ml absolute alcohol to the test tube, heat to dissolve the residue and add, one at a time, small pieces of clean metallic sodium until all the alcohol is consumed. Add a further 5 ml of alcohol and more sodium; heat if the reaction becomes sluggish. If, finally, any unreacted sodium remains, add small amounts of alcohol until it has all reacted.

Transfer the solution to a 250 ml Erlenmeyer flask with distilled water, make acid with dilute nitric acid, and boil for a few minutes.

Cool and add 20 ml 0.02 normal silver nitrate solution, followed by 2 ml nitrobenzene. Stopper the flask and thoroughly shake.

Add 2 ml ferric alum indicator and titrate with 0.02 normal ammonium thiocyanate to the first colour change.

1 ml 0.02 normal solution = 0.001417 grm. DDT.

A blank determination using all reagents should be conducted and the appropriate correction applied to the final result. All glassware used should be thoroughly washed, rinsed with distilled water and dried before use.

## 102. DETERMINATION OF MEAT IN SAUSAGE MEAT AND SAUSAGES, CANNED MEATS, AND CANNED MEAT PRODUCTS AND MEAT PIES.

*Preparation of Sample.*

(1) *Sausage Meat and Sausages.* In the case of sausages, separate the sausage meat as completely as possible from the casings. Weigh the whole sample of sausage meat and mix in a Waring Blendor (or similar apparatus) with a measured quantity of water to produce a homogeneous, semi-fluid mass. Make allowance for this dilution with water in all subsequent calculations.

(2) *Canned Meat with Cereal.* Treat the whole sample as in (1).

(3) *Canned Meat with Vegetables (or Pastry).* Using the whole sample, separate the meat as completely as possible from the vegetables (or pastry), weighing original sample and separated meat.

Treat the separated meat as in (1).

(4) *Canned Sausages.* As in (1).

(5) *Canned Sausages with Vegetables (or Tomato Sauce, &c.)*. Using the whole sample, separate the sausages as completely as possible from the vegetables (or tomato sauce, &c.), weighing original sample and separated sausages.

Treat the separated sausages as in (1).

(6) *Meat Pies*. Using the whole sample, separate the filling as completely as possible from the pastry, weighing original sample and separated filling.

Treat the separated filling as in (1).

#### *Chemical Determinations.*

*Total Solids*. Place about 5 g. of ignited sand and a stirring rod in a flat-bottomed porcelain dish, dry thoroughly, cool in a desiccator, and weigh. Add prepared diluted sample (equivalent to from 3 to 5 g. of undiluted material), weigh accurately, mix with the sand, and heat to apparent dryness on a water bath, stirring at intervals. Complete drying at 100–102° C., weighing at hourly intervals until there is no significant loss of weight. Calculate percentage of total solids in undiluted sample.

*Fat*. Weigh accurately a quantity of the prepared, diluted sample (equivalent to from 3 to 5 g. of undiluted material) into a Soxhlet thimble, stand thimble on a piece of cotton wool in a small beaker and dry overnight in oven at about 100° C. Place the cotton wool in top of thimble and transfer thimble to Soxhlet apparatus. Wash beaker several times with anhydrous ether, transferring ether to Soxhlet apparatus. Extract with anhydrous ether for sixteen hours, evaporate bulk of ether from Soxhlet flask and remove remainder on a water bath. Dry extracted fat at temperature of boiling water for 30 minutes, cool in desiccator and weigh. Continue, at 30-minute intervals, this alternate drying and weighing until weight is constant. Remove fat from flask with petroleum ether, dry, cool, and weigh. Obtain weight of fat by difference.

Calculate percentage of fat in undiluted sample.

*Nitrogen*. Weigh accurately a quantity of the prepared, diluted sample (equivalent to about 2 g. of the undiluted material) and determine the percentage of nitrogen by the Kjeldahl-Gunning-Arnold method.

Calculate percentage of nitrogen in the undiluted sample.

*Total Protein*. Percentage of protein = percentage of N × 6.25.

*Ash*. Weigh accurately a quantity of the prepared, diluted sample (equivalent to about 2.5 g. of the undiluted material) into an ignited and tared porcelain dish, ash at dull-red heat to constant weight.

Calculate percentage of ash in the undiluted sample.

#### *Calculation of Percentage of Meat Protein in Undiluted Samples.*

From the above determinations, make the following calculation:—

Non-fatty solids = total solids — fat.

Carbohydrate + crude cellulose = non-fatty solids — protein — ash.

Cereal filler = 2 x (carbohydrate + crude cellulose).

Nitrogen due to cereal filler = 1/100 x cereal filler.

Nitrogen due to meat = nitrogen as determined — nitrogen due to cereal filler.

Meat protein = nitrogen due to meat x 6.25.

#### *Calculation of Meat Content.*

(1) *Sausage Meat and Sausages*. The percentage of meat is the percentage of meat protein x 4.8 in the case of beef or mutton or a mixture of both (or 4.6 in the case of sausage meat containing pork) plus the percentage of fat.

(2) *Canned Meat with Cereal*. The percentage of meat is the percentage of meat protein x 4.8 if cooked in the can (or 4.2 if partially cooked before canning, or 3.5 if cooked before canning) plus the percentage of fat.

(3) *Canned Meat with Vegetables (or Pastry)*. The percentage of meat shall be calculated as in (2) and expressed as a percentage of the whole sample.

(4) *Canned Sausages*. The percentage of meat is the percentage of meat protein x 4.8 plus the percentage of fat.

(5) *Sausage Content in Canned Sausages with Vegetables (or Tomato Sauce, &c.)*. The percentage of meat shall be calculated as in (4). The percentage of sausage is the percentage of meat x 1½, expressed as a percentage of the whole sample.

(6) *Meat Pies*. The percentage of meat is the percentage of meat protein x 5·1 plus the percentage of fat, expressed as a percentage of the whole pie.

#### PART VI.—SUPPLEMENTARY.

##### 103. 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.

##### 104. PENALTIES.

(1) Every person who—

- (a) Sells any food, drug, article, substance or appliance which does not comply with any requirement of these Regulations with respect to composition, strength, purity or quality; or
- (b) Labels or packs any food, drug, article, substance, or appliance contrary to any requirement of these Regulations, or fails to label or pack any food, drug, article, substance, or appliance in accordance with any requirement of these Regulations; or
- (c) Publishes any advertisement or statement or uses or exhibits in any manner whatsoever any pictorial or printed matter in relation to any food, drug, article, substance, or appliance which is false in any material particular, or misleading, or likely to mislead; or
- (d) Does any act forbidden to be done or fails to do any act directed to be done by any of these Regulations—

shall be guilty of an offence against these Regulations and 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.

(2) "Sell" for the purposes of this Regulation has the same meaning as the definition of "sell" in section 3, *Health Act 1956*.

And the Honorable Ewen Paul Cameron, Her Majesty's Minister of Health for the State of Victoria, shall give the necessary directions herein accordingly.

N. G. WISHART,  
Acting Clerk of the Executive Council.