

1982 No. 257

FOOD AND DRUGS

Composition and Labelling

**Emulsifiers and Stabilisers in Food (Amendment) Regulations
(Northern Ireland) 1982***Made* 9th August 1982*Coming into operation* 20th September 1982

The Department of Health and Social Services(a) in exercise of the powers conferred on it by sections 4, 7, 68 and 68A(b) of the Food and Drugs Act (Northern Ireland) 1958(c) and of every other power enabling it in that behalf and after consultation in accordance with section 68(2) with such organisations as appear to it to be representative of interests substantially affected by these regulations, hereby makes the following regulations:

Citation, commencement and interpretation

1.—(1) These regulations may be cited as the Emulsifiers and Stabilisers in Food (Amendment) Regulations (Northern Ireland) 1982 and shall come into operation on 20th September 1982.

(2) In these regulations “the principal regulations” means the Emulsifiers and Stabilisers in Food Regulations (Northern Ireland) 1981(d).

Amendment of the principal regulations

2. Regulation 4 of the principal regulations shall be amended by substituting for paragraph 2 the following paragraph—

“(2) No food which is sold shall have in it or on it any added permitted emulsifier or added permitted stabiliser specified in column 1 of Part I of Schedule 2 unless the food is specified in relation to that emulsifier or stabiliser in column 2 of that Part of that Schedule and the proportion of that emulsifier or stabiliser in or on the food is the appropriate proportion specified in column 3 of that Part of that Schedule.”

3. Schedule 1 to the principal regulations shall be amended—

- (a) by deleting from Parts I and II the items relating to ghatti gum;
- (b) by inserting in column 2 of Part I in relation to xanthan gum the serial number “E415”;
- (c) by substituting for the heading to the specific purity criteria for xanthan gum in Part II the following heading:—

“E415 Xanthan gum”

4. Schedule 2 to the principal regulations shall be amended—

- (a) by substituting for Part I the Part set out in the Schedule to these regulations;
- (b) by deleting from column 2 of item (b) of Part II the entry “Ghatti gum”.

(a) See S.R. & O. (N.I.) 1964 No. 205 art. 5 and Sch. 2 Part I and 1973 c. 36 s. 40 and Sch. 5 para. 8
 (b) Added by S.R. & O. (N.I.) 1972 No. 363
 (c) 1958 c. 27 (N.I.)
 (d) S.R. 1981 No. 194

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Sealed with the Official Seal of the Department of Health and Social Services for Northern Ireland on 9th August 1982.

(L.S.)

W. Young

Assistant Secretary

SCHEDULE

Regulation 4(a)

NEW PART I OF SCHEDULE 2

TO THE EMULSIFIERS AND STABILISERS IN FOOD REGULATIONS
(NORTHERN IRELAND) 1981

PART I

Emulsifiers and stabilisers permitted only in certain foods

Column 1	Column 2	Column 3
<i>Permitted emulsifier permitted stabiliser</i>	<i>Foods in which permitted</i>	<i>Milligrams per kilogram not exceeding</i>
(a) Extract of Quillaia	Soft drinks	200 (of the dry matter content of the extract)
(b) Sodium, potassium and calcium salts of fatty acids (i) all such salts	Dutch type rusks	15,000 (calculated as sodium oleate, $C_{18}H_{33}NaO_2$ and on the weight of the flour)
(ii) sodium octanoate	The permitted emulsifiers or permitted stabilisers:— Mono- and diglycerides of fatty acids; lactic acid esters of mono- and diglycerides of fatty acids; sucrose esters of fatty acids; sucroglycerides; polyglycerol esters of fatty acids; propane- 1, 2-diol esters of fatty acids Malted barley	60,000 (calculated as sodium oleate, $C_{18}H_{33}NaO_2$) In accordance with good manufacturing practice
(c) Oxidatively polymerised soya bean oil Polyglycerol esters of dimerised fatty acids of soya bean oil	Tin-greasing emulsions	In accordance with good manufacturing practice

EXPLANATORY NOTE

(This note is not part of the Regulations.)

These regulations, which come into operation on 20th September 1982, amend the Emulsifiers and Stabilisers in Food Regulations (Northern Ireland) 1981 ("the principal regulations").

The regulations—

- (a) remove ghatti gum from the list of emulsifiers and stabilisers permitted in or on food (regulations 3(a) and 4(b));
- (b) insert a serial number for xanthan gum in Parts I and II of Schedule 1 to the principal regulations (regulation 3(b) and (c));
- (c) add malted barley to the list of foods which may have in them or on them sodium octanoate, making for that purpose a change in the structure of Part I of Schedule 2 to the principal regulations and a consequential change in regulation 4 of the principal regulations (regulations 2 and 4(a)).

Amendments (a) and (b) implement Council Directive No. 80/597/EEC (O.J. No. L155, 23.6.80, p. 23) amending for the second time Directive 74/329/EEC on the approximation of the laws of the Member States relating to emulsifiers, stabilisers, thickeners and gelling agents for use in foodstuffs.