

1989 No. 308

FOOD AND DRUGS

Composition and Labelling

**Emulsifiers and Stabilisers in Food Regulations
(Northern Ireland) 1989**

Made 28th July 1989

Coming into operation 31st August 1989

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

Citation and commencement

1. These Regulations may be cited as the Emulsifiers and Stabilisers in Food Regulations (Northern Ireland) 1989, and shall come into operation on 31st August 1989.

Interpretation

2.—(1) In these Regulations—

“the Act” means the Food and Drugs Act (Northern Ireland) 1958;

“appropriate designation” means, as respects any permitted emulsifier or permitted stabiliser, a name or description or a name and description sufficiently specific, in each case, to indicate to an intending purchaser the true nature of the permitted emulsifier or permitted stabiliser to which it is applied;

“bread” has the meaning assigned to it by the Bread and Flour Regulations (Northern Ireland) 1984(c);

“cheese spread”, “processed cheese”, “soft cheese” and “whey cheese” have the meanings respectively assigned to them by the Cheese Regulations (Northern Ireland) 1970(d);

“chocolate product” and “cocoa product” have the meanings respectively assigned to them by the Cocoa and Chocolate Products Regulations (Northern Ireland) 1976(e);

(a) See S.R. & O. (N.I.) 1964 No. 205 Article 5 and Schedule 2 Part I

(b) 1958 c. 27 (N.I.); section 4 was amended by and section 68A was added by S.R. & O. (N.I.) 1972 No. 363. Section 68 was amended by paragraph 3 of Schedule 4 to the Criminal Justice (Northern Ireland) Order 1986 (S.I. 1986/1883 (N.I. 15))

(c) S.R. 1984 No. 406

(d) S.R. & O. (N.I.) 1970 No. 14; the relevant amending Regulations are S.R. 1974 No. 177 and S.R. 1984 No. 352

(e) S.R. 1976 No. 183; the relevant amending Regulations are S.R. 1982 No. 349

“emulsifier” and “stabiliser” mean respectively any substance which is capable—

(a) in the case of an emulsifier, of aiding the formation of, and

(b) in the case of a stabiliser, of maintaining,

the uniform dispersion of two or more immiscible substances, but do not in either case include—

(i) any natural food substance,

(ii) any permitted antioxidant,

(iii) any permitted colouring matter,

(iv) any permitted miscellaneous additive,

(v) any permitted preservative,

(vi) any permitted solvent,

(vii) any permitted sweetener,

(viii) caseins and caseinates,

(ix) proteins, protein concentrates and protein hydrolysates,

(x) starches, whether modified or not,

(xi) normal straight chain fatty acids derived from food fats;

“flour” has the meaning assigned to it by the Bread and Flour Regulations (Northern Ireland) 1984;

“food” has the same meaning as in the Act, except that it is limited to food intended for sale for human consumption;

“Food Chemicals Codex 1981” means the third edition of the Food Chemicals Codex, published in 1981 by the National Academy of Sciences, Washington DC, United States of America;

“natural food substance” means any substance, suitable for use as food and commonly used as food, which is wholly a natural product, whether or not that substance has been subjected to any process or treatment, and includes malt extract and glucose syrup but does not include edible gums;

“permitted antioxidant” means any antioxidant in so far as its use is permitted by the Antioxidants in Food Regulations (Northern Ireland) 1978(a);

“permitted colouring matter” means any colouring matter in so far as its use is permitted by the Colouring Matter in Food Regulations (Northern Ireland) 1973(b);

“permitted emulsifier” and “permitted stabiliser” mean respectively any emulsifier and any stabiliser specified in Part I of Schedule 1, which complies with the specific purity criteria in relation to that emulsifier or stabiliser specified or referred to in Part II of that Schedule and, so far as is not otherwise provided in any such specific purity criteria, with the general purity criteria in Part III of that

(a) S.R. 1978 No. 112; the relevant amending Regulations are S.R. 1981 No. 191

(b) S.R. & O. (N.I.) 1973 No. 466; the relevant amending Regulations are S.R. 1975 No. 283, S.R. 1976 No. 382; S.R. 1979 No. 49 and S.R. 1987 No. 471

Schedule, or any mixture of two or more such emulsifiers or stabilisers or emulsifiers and stabilisers;

“permitted miscellaneous additive” means any miscellaneous additive in so far as its use is permitted by the Miscellaneous Additives in Food Regulations (Northern Ireland) 1981(a);

“permitted preservative” means any preservative in so far as its use is permitted by the Preservatives in Food Regulations (Northern Ireland) 1989(b);

“permitted solvent” means any solvent in so far as its use is permitted by the Solvents in Food Regulations (Northern Ireland) 1967(c);

“permitted sweetener” means any sweetener in so far as its use is permitted by the Sweeteners in Food Regulations (Northern Ireland) 1983(d);

“sell” includes offer or expose for sale or have in possession for sale;

“soft drink” has the meaning assigned to it by the Soft Drinks Regulations (Northern Ireland) 1976(e);

“specified food” means any food of a description specified in column 2 of Part II or column 1 of Part III of Schedule 2;

“specified sugar product” has the meaning assigned to it by the Specified Sugar Products Regulations (Northern Ireland) 1976(f).

(2) All proportions mentioned in these Regulations are proportions calculated by weight of the product as sold.

(3) Any reference in these Regulations to a label borne on a container shall be construed as including a reference to any legible marking on the container however effected.

(4) The supply of food, otherwise than by sale, at, in or from any place where food is supplied in the course of a business shall be deemed to be a sale of that food.

Exemptions

3. These Regulations shall not apply to food having any emulsifier or stabiliser in it or on it or to any emulsifier or stabiliser which, in each case, is intended at the time of sale for exportation to any place outside the United Kingdom.

Sale, etc., of food containing emulsifiers or stabilisers

4.—(1) Subject to the provisions of this regulation, food which is sold shall not have in it or on it any added emulsifier or added stabiliser other than a permitted emulsifier or permitted stabiliser.

(a) S.R. 1981 No. 193; the relevant amending Regulations are S.R. 1982 No. 258; S.R. 1983 No. 265 and S.R. 1984 No. 406

(b) S.R. 1989 No. 152

(c) S.R. & O. (N.I.) 1967 No. 282; the relevant amending Regulations are S.R. 1981 No. 192 and S.R. 1984 No. 406

(d) S.R. 1983 No. 265; the relevant amending Regulations are S.R. 1985 No. 163 and S.R. 1988 No. 433

(e) S.R. 1976 No. 357; the relevant amending Regulations are S.R. 1977 No. 182 and S.R. 1983 No. 265

(f) S.R. 1976 No. 165; the relevant amending Regulations are S.R. 1982 No. 311

(2) Food which is sold shall not have in it or on it any added permitted emulsifier or added permitted stabiliser specified in Part I of Schedule 2 or any combination of those substances in a proportion exceeding 150,000 milligrams per kilogram.

(3) Food which is sold shall not have in it or on it any added permitted emulsifier or added permitted stabiliser specified in column 1 of Part II of Schedule 2 unless the food is a specified food prescribed 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 does not exceed the proportion prescribed in column 3 of that Part of that Schedule.

(4) Specified food prescribed in column 1 of Part III of Schedule 2, which is sold, shall not have in it or on it any added permitted emulsifier or added permitted stabiliser unless the emulsifier or stabiliser is prescribed in relation to that specified food in column 2 of that Part of that Schedule and the proportion of that emulsifier or stabiliser in or on the food does not exceed the proportion prescribed in column 3 of that Part of that Schedule.

(5) Subject to paragraph (6), nothing in paragraph (3) or (4) shall prohibit the presence in or on any food, which has in it or on it any specified food, of any permitted emulsifier or permitted stabiliser of the description prescribed for, and in the amount appropriate to the quantity of, that specified food in accordance with paragraph (3) or (4).

(6) Where, by reason of the use of a tin-greasing emulsion in its preparation, any food has present in it or on it—

- (a) the permitted emulsifier oxidatively polymerised soya bean oil, that permitted emulsifier shall be present in a proportion not exceeding 50 milligrams per kilogram;
- (b) the permitted emulsifier polyglycerol esters of dimerised fatty acids of soya bean oil, that permitted emulsifier shall be present in a proportion not exceeding 20 milligrams per kilogram.

(7) Nothing in paragraph (4) shall prohibit the presence in or on any bread, by reason of the use of a tin-greasing emulsion in its preparation, of any permitted emulsifier or permitted stabiliser not specified in paragraph (6) or in column 2 of item (a) of Part III of Schedule 2 in a proportion not exceeding 50 milligrams per kilogram.

(8) Flour, intended for sale as such, shall not contain any emulsifier or stabiliser.

(9) A person shall not sell any food which does not comply with this regulation.

Sale, advertisement and labelling of emulsifiers and stabilisers

5.—(1) A person shall not sell, or advertise for sale, any emulsifier or stabiliser (including any emulsifier or stabiliser with which any other substance has been mixed) for use as an ingredient in the preparation of food unless such emulsifier or stabiliser is a permitted emulsifier or permitted stabiliser.

(2) A person shall not sell any permitted emulsifier or any permitted stabiliser (including any such permitted emulsifier or permitted stabiliser with which any other substance has been mixed) for use as an ingredient in the

preparation of food except in a container bearing a label which complies with the requirements of Schedule 3.

6. A person shall not—

- (a) give with any permitted emulsifier or permitted stabiliser sold by him for use as an ingredient in the preparation of food any label, whether attached to or borne on the container or not, or display with any permitted emulsifier or permitted stabiliser offered or exposed by him for sale for such use any ticket or notice; or
- (b) publish, or be a party to the publication of, any advertisement of any permitted emulsifier or permitted stabiliser for sale for use as an ingredient in the preparation of food,

which bears or includes any words, device or description calculated to indicate either directly or indirectly that that emulsifier or stabiliser is a substitute for fat or eggs.

Condemnation of food

7. Where any food is certified by a public analyst as being food which it is an offence under regulation 4 to sell, that food may be treated for the purposes of section 9 of the Act (under which food may be seized and destroyed on the order of a justice of the peace) as being unfit for human consumption.

Offences and penalties

8. If any person contravenes any of the foregoing provisions he shall be guilty of an offence and shall be liable on summary conviction to a fine not exceeding £2,000.

Defences

9. In any proceedings for an offence under these Regulations in relation to the publication of an advertisement, it shall be a defence for the defendant to prove that, being a person whose business it is to publish or arrange for the publication of advertisements, he received the advertisement for publication in the ordinary course of business.

Revocations

10. The Regulations specified in column 1 of Schedule 4 are hereby revoked to the extent specified in column 3 of that Schedule.

Sealed with the Official Seal of the Department of Health and Social Services on 28th July 1989.

(L.S.)

R. J. McMurray

Assistant Secretary

PART I

Permitted emulsifiers and permitted stabilisers

Column 1	Column 2
<i>Serial Number</i>	<i>Emulsifier or Stabiliser</i>
E322	Lecithins
E400	Alginic acid
E401	Sodium alginate
E402	Potassium alginate
E403	Ammonium alginate
E404	Calcium alginate
E405	Propane-1, 2-diol alginate
E406	Agar
E407	Carrageenan
E410	Locust bean gum
E412	Guar gum
E413	Tragacanth
E414	Acacia
E415	Xanthan gum
416	Karaya gum
432	Polyoxyethylene (20) sorbitan monolaurate
433	Polyoxyethylene (20) sorbitan mono-oleate
434	Polyoxyethylene (20) sorbitan monopalmitate
435	Polyoxyethylene (20) sorbitan monostearate
436	Polyoxyethylene (20) sorbitan tristearate
E440	(i) Pectin
E440	(ii) Amidated pectin
442	Ammonium phosphatides
E460	(i) Microcrystalline cellulose
E461	Methylcellulose
E463	Hydroxypropylcellulose
E464	Hydroxypropylmethylcellulose
E465	Ethylmethylcellulose
E466	Carboxymethylcellulose
E470	Sodium, potassium and calcium salts of fatty acids
E471	Mono- and di-glycerides of fatty acids
E472(a)	Acetic acid esters of mono- and di-glycerides of fatty acids
E472(b)	Lactic acid esters of mono- and di-glycerides of fatty acids
E472(c)	Citric acid esters of mono- and di-glycerides of fatty acids
E472(d)	Tartaric acid esters of mono- and di-glycerides of fatty acids
E472(e)	Mono- and diacetyltartaric acid esters of mono- and di-glycerides of fatty acids
E472(f)	Mixed acetic and tartaric acid esters of mono- and di-glycerides of fatty acids
E473	Sucrose esters of fatty acids
E474	Sucroglycerides
E475	Polyglycerol esters of fatty acids
476	Polyglycerol esters of polycondensed fatty acids of castor oil
E477	Propane-1, 2-diol esters of fatty acids

Column 1	Column 2
<i>Serial Number</i>	<i>Emulsifier or Stabiliser</i>
E481	Sodium stearyl -2-lactylate
E482	Calcium stearyl -2-lactylate
E483	Stearyl tartrate
491	Sorbitan monostearate
492	Sorbitan tristearate
493	Sorbitan monolaurate
494	Sorbitan mono-oleate
495	Sorbitan monopalmitate
—	Extract of Quillaia
—	Polyglycerol esters of dimerised fatty acids of soya bean oil
—	Oxidatively polymerised soya bean oil
—	Pectin extract

PART II

Specific purity criteria for permitted emulsifiers and permitted stabilisers*E322 Lecithins*

The specific purity criteria for lecithins contained in Council Directive 78/664/EEC(a), as amended by Article 1.2 of Council Directive 82/712/EEC(b).

E400 Alginic acid

The specific purity criteria for alginic acid contained in Council Directive 78/663/EEC(c), as amended by Article 1.2(a) of Council Directive 82/504/EEC(d).

E401 Sodium alginate

The specific purity criteria for sodium alginate contained in Council Directive 78/663/EEC, as amended by Article 1.2(a) of Council Directive 82/504/EEC.

E402 Potassium alginate

The specific purity criteria for potassium alginate contained in Council Directive 78/663/EEC, as amended by Article 1.2(a) of Council Directive 82/504/EEC.

E403 Ammonium alginate

The specific purity criteria for ammonium alginate contained in Council Directive 78/663/EEC, as amended by Article 1.2(a) of Council Directive 82/504/EEC.

E404 Calcium alginate

The specific purity criteria for calcium alginate contained in Council Directive 78/663/EEC, as amended by Article 1.2(a) of Council Directive 82/504/EEC.

(a) O.J. No. L223, 14.8.78, p. 30

(b) O.J. No. L297, 23.10.82, p. 31

(c) O.J. No. L223, 14.8.78, p. 7

(d) O.J. No. L230, 5.8.82, p. 35

E405 Propane - 1, 2-diol alginate

Synonym Propylene glycol alginate.

The specific purity criteria for propane - 1, 2-diol alginate contained in Council Directive 78/663/EEC, as amended by Article 1.2(a) of Council Directive 82/504/EEC.

E406 Agar

The specific purity criteria for agar contained in Council Directive 78/663/EEC.

E407 Carrageenan

The specific purity criteria for carrageenan contained in Council Directive 78/663/EEC.

E410 Locust bean gum

Synonym Carob gum.

The specific purity criteria for locust bean gum contained in Council Directive 78/663/EEC.

E412 Guar gum

The specific purity criteria for guar gum contained in Council Directive 78/663/EEC.

E413 Tragacanth

The specific purity criteria for tragacanth contained in Council Directive 78/663/EEC.

E414 Acacia

Synonym Gum arabic.

The specific purity criteria for acacia contained in Council Directive 78/663/EEC.

E415 Xanthan gum

The specific purity criteria for xanthan gum contained in Council Directive 78/663/EEC, as amended by Article 1.2(b) of Council Directive 82/504/EEC.

416 Karaya gum

Synonym Sterculia gum.

The criteria in the monograph for karaya gum contained in the Food Chemicals Codex 1981 at page 157.

432 Polyoxyethylene (20) sorbitan monolaurate

Synonym Polysorbate 20.

The criteria in the monograph for polysorbate 20 contained in the Food Chemicals Codex 1981 at page 234.

433 Polyoxyethylene (20) sorbitan mono-oleate

Synonym Polysorbate 80.

The criteria in the monograph for polysorbate 80 contained in the Food Chemicals Codex 1981 at page 236 except that the final sentence of the description (requirement to conform to the regulations of the federal Food and Drug Administration pertaining to specifications for fats or fatty acids derived from edible sources) shall be deleted.

434 Polyoxyethylene (20) sorbitan monopalmitate

Synonym Polysorbate 40.

The criteria in the monograph for polyoxyethylene (20) sorbitan monopalmitate contained in the Food and Nutrition Paper No. 4 (1978) of the United Nations' Food and Agriculture Organisation at page 278.

435 Polyoxyethylene (20) sorbitan monostearate

Synonym Polysorbate 60.

The criteria in the monograph for polysorbate 60 contained in the Food Chemicals Codex 1981 at page 235 except that the final sentence of the description (requirement to conform to the regulations of the federal Food and Drug Administration pertaining to specifications for fats or fatty acids derived from edible sources) shall be deleted.

436 Polyoxyethylene (20) sorbitan tristearate

Synonym Polysorbate 65.

The criteria in the monograph for polysorbate 65 contained in the Food Chemicals Codex 1981 at page 235 except that the final sentence of the description (requirement to conform to the regulations of the federal Food and Drug Administration pertaining to specifications for fats or fatty acids derived from edible sources) shall be deleted.

E440(i) Pectin

The specific purity criteria for pectin contained in Council Directive 78/663/EEC.

E440 (ii) Amidated pectin

The specific purity criteria for amidated pectin contained in Council Directive 78/663/EEC.

442 Ammonium phosphatides

Description

Ammonium phosphatides exist as an unctuous semi-solid (at 25°C.). They consist essentially of a mixture of the ammonium salts of phosphatidic acids derived from partially hardened rapeseed oil together with unreacted partially hardened rapeseed oil.

Matter insoluble in petroleum ether (40°C-60°C.)

Total: Not more than 2.5 per centum.
Inorganic matter: Not more than 0.2 per centum.

pH of an aqueous extract of melted ammonium phosphatides

Not less than 6.0 and not more than 8.0.

Phosphorous

Not less than 3.0 per centum and not more than 3.4 per centum.

Ammonium nitrogen

Not less than 1.2 per centum and not more than 1.5 per centum.

Arsenic

Not more than 5 mg. per kg.

E460(i) Microcrystalline cellulose

The specific purity criteria for microcrystalline cellulose contained in Council Directive 78/663/EEC, as amended by Article 1.2(c) of Council Directive 82/504/EEC.

E461 Methylcellulose

The specific purity criteria for methylcellulose contained in Council Directive 78/663/EEC.

E463 Hydroxypropylcellulose

The specific purity criteria for hydroxypropylcellulose contained in Council Directive 78/663/EEC.

E464 Hydroxypropylmethylcellulose

The specific purity criteria for hydroxypropylmethylcellulose contained in Council Directive 78/663/EEC.

E465 Ethylmethylcellulose

Synonym Methylethylcellulose.

The specific purity criteria for ethylmethylcellulose contained in Council Directive 78/663/EEC.

E466 Carboxymethylcellulose

Synonym Sodium carboxymethylcellulose.

The specific purity criteria for carboxymethylcellulose contained in Council Directive 78/663/EEC.

E470 Sodium, potassium and calcium salts of fatty acids

The specific purity criteria for sodium, potassium and calcium salts of fatty acids contained in Council Directive 78/663/EEC.

E471 Mono- and di-glycerides of fatty acids

The specific purity criteria for mono- and di-glycerides of fatty acids contained in Council Directive 78/663/EEC.

E472(a) Acetic acid esters of mono- and di-glycerides of fatty acids

Synonym Acetylated mono- and di-glycerides.

The specific purity criteria for acetic acid esters of mono- and di-glycerides of fatty acids contained in Council Directive 78/663/EEC.

E472(b) Lactic acid esters of mono- and di-glycerides of fatty acids

Synonyms Lactylated mono- and di-glycerides.

Lactoglycerides.

The specific purity criteria for lactic acid esters of mono- and di-glycerides of fatty acids contained in Council Directive 78/663/EEC.

E472(c) Citric acid esters of mono- and di-glycerides of fatty acids

Synonym Citroglycerides.

The specific purity criteria for citric acid esters of mono- and di-glycerides of fatty acids contained in Council Directive 78/663/EEC.

E472(d) Tartaric acid esters of mono- and di-glycerides of fatty acids

The specific purity criteria for tartaric acid esters of mono- and di-glycerides of fatty acids contained in Council Directive 78/663/EEC.

E472(e) Mono- and diacetyltartaric acid esters of mono- and di-glycerides of fatty acids

Synonym Mono- and diacetyltartaric acid esters of mono- and di-glycerides.

The specific purity criteria for mono- and diacetyltartaric acid esters of mono- and di-glycerides of fatty acids contained in Council Directive 78/663/EEC.

E472(f) Mixed acetic and tartaric acid esters of mono- and di-glycerides of fatty acids

The specific purity criteria for mixed acetic and tartaric acid esters of mono- and di-glycerides of fatty acids contained in Council Directive 78/663/EEC.

E473 Sucrose esters of fatty acids

The specific purity criteria for sucrose esters of fatty acids contained in Council Directive 78/663/EEC.

E474 Sucroglycerides

The specific purity criteria for sucroglycerides contained in Council Directive 78/663/EEC, as amended by Article 1.2(e) of Council Directive 82/504/EEC.

E475 Polyglycerol esters of fatty acids

The specific purity criteria for polyglycerol esters of non-polymerised fatty acids contained in Council Directive 78/663/EEC.

476 Polyglycerol esters of polycondensed fatty acids of castor oil

Synonym Polyglycerol polyricinoleate.

Description	The polyglycerol esters of polycondensed fatty acids of castor oil exist as a highly viscous liquid (at 25°C.). They are essentially a complex mixture of the partial esters and ethers of polyglycerol with linearly interesterified (polycondensed) fatty acids derived from castor oil. The polycondensed castor oil fatty acids are prepared by condensation in the absence of oxygen and have an average of about 5 fatty acid residues per molecule. The polyglycerol moiety is predominantly di-, tri- and tetra -glycerol and contains not more than 10 per centum of polyglycerols equal to or higher than heptaglycerol.
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Refractive index, $n_D^{65^\circ C}$	Not less than 1.4630 and not more than 1.4665.
Hydroxyl value	Not less than 80 and not more than 100.
Iodine value	Not less than 72 and not more than 103 (Wijs).
Acid value	Not more than 6 mg. KOH per g.

E477 Propane-1, 2-diol esters of fatty acids

Synonym Propylene glycol esters of fatty acids.

The specific purity criteria for propane-1, 2-diol esters of fatty acids contained in Council Directive 78/663/EEC, as amended by Article 1.2(f) of Council Directive 82/504/EEC.

E481 Sodium stearyl-2-lactylate

The specific purity criteria for sodium stearyl-2-lactylate contained in Council Directive 78/663/EEC.

E482 Calcium stearyl-2-lactylate

The specific purity criteria for calcium stearyl-2-lactylate contained in Council Directive 78/663/EEC.

E483 Stearyl tartrate

The specific purity criteria for stearyl tartrate contained in Council Directive 78/663/EEC.

491 Sorbitan monostearate

The criteria in the monograph for sorbitan monostearate contained in the Food Chemicals Codex 1981 at page 307 except that the final sentence of the description (requirement to conform to the regulations of the federal Food and Drug Administration pertaining to specifications for fats or fatty acids derived from edible sources) shall be deleted.

492 Sorbitan tristearate

The criteria in the monograph for sorbitan tristearate contained in the Food and Nutrition Paper No. 4 (1978) of the United Nations' Food and Agriculture Organisation at page 297.

493 Sorbitan monolaurate

The criteria in the monograph for sorbitan monolaurate contained in the British Pharmaceutical Codex 1973 at page 465.

494 Sorbitan mono-oleate

The criteria in the monograph for sorbitan mono-oleate contained in the British Pharmaceutical Codex 1973 at page 466.

495 Sorbitan monopalmitate

The criteria in the monograph for sorbitan monopalmitate contained in the Food and Nutrition Paper No. 4 (1978) of the United Nations' Food and Agriculture Organisation at page 293.

Extract of Quillaia

The aqueous extract of the product complying with the monograph for Quillaia or for powdered Quillaia, in each case, contained in the British Pharmacopoeia 1980, at page 382.

Polyglycerol esters of dimerised fatty acids of soya bean oil

Description

Polyglycerol esters of dimerised fatty acids of soya bean oil exist as a viscous oil obtained by the interesterification of polyglycerol with refined soya bean oil thermally polymerised in vacuo.

The polyglycerol moiety is predominantly di-, tri- and tetra-glycerol and contains not more than 10 per centum of polyglycerols equal to or higher than heptaglycerol.

Urea non-adduct content of total fatty acid methyl esters

Not more than 65 per centum.

Saponification value

Not less than 158 and not more than 175.

Iodine value

Not less than 78 and not more than 82 (Wijs).

Hydroxyl value

Not less than 60 and not more than 70.

Acid value

Not more than 6 mg. KOH per g.

Oxidatively polymerised soya bean oil

Description

Oxidatively polymerised soya bean oil is a highly viscous liquid (at 25°C.). It is obtained by blowing air into edible soya bean oil at a temperature not exceeding 250°C.

Combined oxidised fatty acids

Not more than 30 per centum.

Urea non-adduct content of total fatty acid methyl esters

Not more than 42 per centum.

Refractive index, $n_D^{40^\circ\text{C}}$

Not less than 1.475 and not more than 1.485.

Saponification value

Not more than 220.

Iodine value

Not less than 75 and not more than 85 (Wijs).

Hydroxyl value

Not less than 30 and not more than 70.

Acid value

Not more than 6 mg. KOH per g.

Pectin extract

Description

Pectin extract is obtained by extraction of dried apple pomace, citrus peel, or a mixture of both, with dilute acid followed by partial neutralisation with sodium or potassium salts and concentration by evaporation. It may be in the form of a buff to brownish viscous solution (liquid pectin) or in the form of dry brown flakes or powder.

Content

Not more than 20 per centum of total solids and not less than 1.3 per centum of galacturonic acid for the liquid form; not less than 6.5 per centum of galacturonic acid for the dry form.

Reducing sugars

Not more than 12 per centum for the liquid form and not more than 75 per centum for the dry form.

Sulphate

Not more than 3 per centum for the liquid form and not more than 30 per centum for the dry form, in both cases expressed as Na_2SO_4 .

Acid-insoluble ash

Not more than 1 per centum.

PART III

General purity criteria applicable to permitted emulsifiers and permitted stabilisers except where otherwise provided by specific purity criteria

Each emulsifier and stabiliser shall not contain—

- (a) more than 3 milligrams per kilogram of arsenic;
- (b) more than 10 milligrams per kilogram of lead;
- (c) more than 50 milligrams per kilogram of copper, or 25 milligrams per kilogram of zinc, or 50 milligrams per kilogram of any combination of copper and zinc.

SCHEDULE 2

Regulations 2(1)
and 4

PART I

Emulsifiers and stabilisers permitted in food only to a maximum limitGuar gum
Locust bean gum

PART II

Emulsifiers and stabilisers permitted only in certain food

Column 1	Column 2	Column 3
<i>Permitted emulsifier or permitted stabiliser</i>	<i>Specified food</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 The permitted emulsifiers or permitted stabilisers mono- and di-glycerides of fatty acids; lactic acid esters of mono- and di-glycerides of fatty acids; sucrose esters of fatty acids; sucroglycerides; polyglycerol esters of fatty acids; propane - 1,2-diol esters of fatty acids	15,000 (calculated as sodium oleate, $C_{18}H_{33}O_2Na$, and on the weight of the flour) 60,000 (calculated as sodium oleate, $C_{18}H_{33}O_2Na$)
(ii) sodium octanoate	Malted barley	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

PART III

Food in which only certain emulsifiers and stabilisers are permitted

Column 1	Column 2	Column 3
<i>Specified food</i>	<i>Permitted emulsifier or permitted stabiliser</i>	<i>Milligrams per kilogram not exceeding—</i>
(a) Bread	As prescribed by the Bread and Flour Regulations (Northern Ireland) 1984(a)	As prescribed by the Bread and Flour Regulations (Northern Ireland) 1984
(b) Soft cheese, whey cheese, processed cheese, cheese spread	As prescribed by the Cheese Regulations (Northern Ireland) 1970(b)	As prescribed by the Cheese Regulations (Northern Ireland) 1970
(c) Cocoa products, chocolate products	As prescribed by the Cocoa and Chocolate Products Regulations (Northern Ireland) 1976(c)	As prescribed by the Cocoa and Chocolate Products Regulations (Northern Ireland) 1976

(a) S.R. 1984 No. 406

(b) S.R. & O. (N.I.) 1970 No. 14; the relevant amending Regulations are S.R. 1974 No. 177 and S.R. 1984 No. 352

(c) S.R. 1976 No. 183; the relevant amending Regulations are S.R. 1982 No. 349

Labelling of permitted emulsifiers and permitted stabilisers

1.—(1) Each container to which regulation 5(2) relates shall bear a label on which is printed a statement, specifying—

- (a) in respect of each permitted emulsifier or permitted stabiliser present, the serial number, if any, as specified in relation thereto in column I of Part I of Schedule 1, and the common or usual name or an appropriate designation of that permitted emulsifier or permitted stabiliser;
- (b) in respect of each permitted emulsifier or permitted stabiliser present to which any specified sugar product has been added for the purpose of standardisation, the declaration “standardised with sugar” or “standardised with sugars” as the case may be; and
- (c) where any other substance or substances is or are present,
 - (i) the common or usual name or an appropriate designation of each such substance, and
 - (ii) the proportion of each such substance in respect of which any Regulations, other than these Regulations, made under the Act contain a requirement to that effect.

(2) The said statement shall be headed or preceded by the words “for foodstuffs (restricted use)”.

2. Any statement required by paragraph 1—

- (a) shall be clear and legible;
- (b) shall be in a conspicuous position on the label which shall be marked on, or securely attached to, the container in such a manner that it will be readily discernible and easily read by an intending purchaser under normal conditions of purchase;
- (c) shall not be in any way hidden or obscured or reduced in conspicuousness by any other matter, whether pictorial or not, appearing on the label.

3. The figures and letters in every word in any statement to which paragraph 2 applies—

- (a) shall be in characters of uniform colour and size (being not less than 1.5 millimetres in height for a label on a container of which the greatest dimension does not exceed 12 centimetres and not less than 3 millimetres in height for a label on a container of which the greatest dimension exceeds 12 centimetres), but so that the initial letter of any word may be taller than any other letter in the word;
- (b) shall appear on a contrasting ground, so however that where there is no ground other than such as is provided by a transparent container and the contents of that container are visible behind the letters, those contents shall be taken to be the ground for the purposes of this paragraph;
- (c) shall be within a surrounding line and no other written or pictorial matter shall appear within that line.

4. For the purposes of this Schedule—

- (a) the height of any lower case letter shall be taken to be the x height thereof, disregarding any ascender or descender thereof;
- (b) any requirement that figures or letters shall be of uniform height, colour or size, shall be construed as being subject to the saving that any inconsiderable variation in height, colour or size, as the case may be, may be disregarded.

SCHEDULE 4

Regulation 10

Revocations

Column 1	Column 2	Column 3
<i>Title</i>	<i>References</i>	<i>Extent of revocation</i>
Emulsifiers and Stabilisers in Food Regulations (Northern Ireland) 1981	S.R. 1981 No. 194	The whole Regulations
Emulsifiers and Stabilisers in Food (Amendment) Regulations (Northern Ireland) 1982	S.R. 1982 No. 257	The whole Regulations
Sweeteners in Food Regulations (Northern Ireland) 1983	S.R. 1983 No. 265	Paragraph 6 of Schedule 2
Emulsifiers and Stabilisers in Food (Amendment) Regulations (Northern Ireland) 1984	S.R. 1984 No. 22	The whole Regulations
Cheese (Amendment) Regulations (Northern Ireland) 1984	S.R. 1984 No. 352	Regulation 4
Bread and Flour Regulations (Northern Ireland) 1984	S.R. 1984 No. 406	Paragraph 5 of Schedule 6

EXPLANATORY NOTE

(This note is not part of the Regulations.)

These Regulations revoke, and re-enact with amendments, the Emulsifiers and Stabilisers in Food Regulations (Northern Ireland) 1981 ("the 1981 Regulations"), as amended, and come into operation on 31st August 1989.

The 1981 Regulations, as amended, provided in particular for the implementation of Council Directive 74/329/EEC (O.J. No. L189, 12.7.74, p. 1), as amended by Council Directive 78/612/EEC (O.J. No. L197, 22.7.78, p. 22) and Council Directive 80/597/EEC (O.J. No. L155, 23.6.80, p. 23) on the approximation of the laws of Member States relating to emulsifiers, stabilisers, thickeners and gelling agents for use in foodstuffs. They also provided for the implementation of Council Directive 78/663/EEC (O.J. No. L223, 14.8.78, p. 7), as amended by Council Directive 82/504/EEC (O.J. No. L230, 5.8.82, p. 35) laying down specific criteria of

purity for emulsifiers, stabilisers, thickeners and gelling agents for use in foodstuffs, and Council Directive 78/664/EEC (O.J. No. L223, 14.8.78, p. 30), as amended by Council Directive 82/712/EEC (O.J. No. L297, 23.10.82, p. 31) laying down specific criteria of purity for antioxidants for use in foodstuffs.

In addition, these Regulations implement Council Directive 86/102/EEC (O.J. No. L88, 3.4.86, p. 40), which further amended Council Directive 74/329/EEC. As well as making a minor change in the serial numbers of pectin and amidated pectin, this amending Directive withdrew authority for the use of polyoxyethylene (8) stearate, polyoxyethylene (40) stearate, lactylated fatty acid esters of glycol and propane-1,2-diol, and dioctyl sodium sulphosuccinate as emulsifiers and stabilisers in food. Pursuant to Council Directive 74/329/EEC, tartaric acid esters of mono- and di-glycerides of fatty acids (E472(d)) and mixed acetic and tartaric acid esters of mono- and di-glycerides of fatty acids (E472(f)) are added to the list of permitted emulsifiers and stabilisers and specific purity criteria are laid down in Schedule 1.

These Regulations also prescribe a maximum level for guar gum and locust bean gum in food (regulation 4(2) and Part I of Schedule 2).

Generally, the Regulations—

- (a) specify permitted emulsifiers and permitted stabilisers and prescribe purity criteria for those emulsifiers and stabilisers (regulation 2 and Schedule 1);
- (b) do not apply to any emulsifier or stabiliser, or to any food having in it or on it any emulsifier or stabiliser, which is intended for export (regulation 3);
- (c) prohibit the sale of food which contains any added emulsifier or stabiliser other than those prescribed and regulate the sale of food containing permitted emulsifiers and stabilisers (regulation 4 and Schedule 2);
- (d) regulate the sale, advertisement and labelling of permitted emulsifiers and permitted stabilisers sold for use as ingredients in the preparation of food (regulations 5 and 6 and Schedule 3).

Copies of the Food Chemicals Codex 1981 referred to in regulation 2(1) and Part II of Schedule 1, are held by Food Control Branch, Annexe A, Dundonald House, Belfast BT4 3SF (telephone 0232-63939 ext. 2858). The Food and Nutrition Paper No. 4 (1978) of the United Nations' Food and Agriculture Organisation is available from Her Majesty's Stationery Office.