STATUTORY INSTRUMENTS

1974 No. 1121

FOOD AND DRUGS

COMPOSITION AND LABELLING

The Miscellaneous Additives in Food Regulations 1974

Made - - - 28th June 1974
Coming into Operation 1st August 1974
To be Laid before Parliament

The Minister of Agriculture, Fisheries and Food and the Secretary of State for Social Services, acting jointly, in exercise of the powers conferred on them by sections 4, 7 and 123 of the Food and Drugs Act 1955(a) as amended by section 4(1) of, and paragraph 3(1) of Schedule 4 to, the European Communities Act 1972(b) and as read with the Secretary of State for Social Services Order 1968(c), and of all other powers enabling them in that behalf, hereby make the following regulations, after consultation with such organisations as appear to them to be representative of interests substantially affected by the regulations and after reference to the Food Hygiene Advisory Council under section 82 of the Food and Drugs Act 1955 (in so far as the regulations are made in exercise of the powers conferred by the said section 7):—

Citation and commencement

1. These regulations may be cited as the Miscellaneous Additives in Food Regulations 1974, and shall come into operation on 1st August 1974.

Interpretation

- 2.—(1) In these regulations, unless the context otherwise requires—
 - "the Act" means the Food and Drugs Act 1955;
 - "acid" means-
 - (a) any substance which is capable, and generally used for the purpose, of increasing the acidity of a food,
 - (b) nicotinic acid,
- and, in each case, includes the ammonium, sodium, potassium and calcium salts of such substance;
- "anti-caking agent" means any substance which is capable of reducing the tendency of individual particles of food to adhere to one another or of improving their flow characteristics;
- "anti-foaming agent" means any substance which is capable of preventing or dispersing a foam;

- "appropriate designation" means, as respects any permitted miscellaneous additive, 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 miscellaneous additive to which it is applied;
- "base" means any substance which is capable, and generally used for the purpose, of increasing the alkalinity of a food;
- "buffer" means any substance which is capable, and generally used for the purpose, of altering and controlling the acidity or alkalinity of a food;
- "chocolate confectionery" means any solid or semi-solid product complete in itself and suitable for consumption without further preparation or processing, of which the characteristic ingredient is chocolate or cocoa, with or without the addition of nuts or fruit; and includes any kind of chocolate and products made by enrobing, coating or embedding sugar confectionery or other ingredients in chocolate, but does not include chocolate-coated, chocolate-filled or chocolate-flavoured biscuits, flour confectionery, any kind of ice-cream including chocolate ice-cream, or pharmaceutical products;
- "container" includes any form of packaging of food for sale as a single item, whether by way of wholly or partly enclosing the food or by way of attaching the food to some other article, and in particular includes a wrapper or confining band;
- "European Pharmacopoeia Volume I, 1969" and "European Pharmacopoeia Volume II, 1971" mean respectively Volume I of the European Pharmacopoeia published in 1969 and Volume II of the European Pharmacopoeia published in 1971, in each case by Maisonneuve SA, 57-Sainte-Ruffine, France under the direction of the Council of Europe;
- "firming agent" means any substance which is capable of making or keeping tissues of fruit or vegetables firm or crisp;
- "food" means food intended for sale for human consumption and includes drink, chewing gum and other products of a like nature and use, and articles and substances used as ingredients in the preparation of food or drink or of such products, but does not include—
 - (a) water, live animals or birds,
 - (b) fodder or feeding stuffs for animals, birds or fish, or
 - (c) articles or substances used only as drugs;
- "food and drugs authority" has the meaning assigned to it by section 198 of the Local Government Act 1972(a);
- "Food Chemicals Codex 1972" means the edition of the Food Chemicals Codex published in 1972 by the National Academy of Sciences—National Research Council, Washington DC, United States of America;
- "glazing agent" means any substance, other than a mineral hydrocarbon, which, when applied to the external surfaces of food, is capable of imparting a shiny appearance or of providing a protective coating;
- "human consumption" includes use in the preparation of food for human consumption;

- "humectant" means any substance which is capable of off-setting wholly or partially the effect on a food of humidity in the atmosphere to which the food is exposed;
- "liquid freezant" means any liquid or any liquefiable gas other than air, which is capable of converting food into a frozen state;
- "mineral hydrocarbon" has the meaning assigned to it by the Mineral Hydrocarbons in Food Regulations 1966(a);
- "miscellaneous additive" means any acid, anti-caking agent, anti-foaming agent, base, buffer, firming agent, glazing agent, humectant, liquid freezant, packaging gas, propellent, release agent or sequestrant, but does not include-
 - (a) any natural food substance,
 - (b) any permitted antioxidant,
 - (c) any permitted artificial sweetener,
 - (d) any permitted bleaching agent,
 - (e) any permitted colouring matter,
 - (f) any permitted emulsifier,
 - (g) any permitted improving agent,
 - (h) any permitted preservative,
 - (i) any permitted solvent,
 - (k) any permitted stabiliser,
 - (1) starches, whether modified or not,
 - (m) caseinates,
 - (n) proteins, protein concentrates and protein hydrolysates,
 - (o) common salt (sodium chloride),
 - (p) normal straight chain fatty acids derived from food fats;
- "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;
- "packaging gas" means any gas other than air, introduced into a container before, during or after the placing of food in that container;
- "permitted antioxidant" means any antioxidant in so far as its use is permitted by the Antioxidant in Food Regulations 1974(b);
- "permitted artificial sweetener" means any artificial sweetener in so far as its use is permitted by the Artificial Sweeteners in Food Regulations 1969(c);
- "permitted bleaching agent" means any bleaching agent in so far as its use is permitted by the Bread and Flour Regulations 1963(d), as amended(e);
- "permitted colouring matter" means any colouring matter in so far as its use is permitted by the Colouring Matter in Food Regulations 1973(f);

⁽a) S.I. 1966/1073 (1966 II. p. 2644).

⁽b) S.I. 1974/1120 (1974 II, p. 4210).

⁽c) S.I. 1969/1817 (1969 III, p. 5638). (d) S.I. 1963/1435 (1963 II, p. 2464).

⁽e) The relevant amending instrument is S.I. 1972/1391 (1972 III, p. 4246). (f) S.I. 1973/1340 (1973 II, p. 4097).

"permitted emulsifier" means any emulsifier in so far as its use is permitted by the Emulsifiers and Stabilisers in Food Regulations 1962(a). as amended(b);

"permitted improving agent" means any improving agent in so far as its use is permitted by the Bread and Flour Regulations 1963, as amended;

"permitted miscellaneous additive" means any miscellaneous additive specified in Part I of Schedule 1 to these regulations which satisfies the specific purity criteria in relation to that additive specified or referred to in Part II of that Schedule and, so far as is not otherwise provided by any such specific purity criteria, satisfies the general purity criteria specified in Part III of that Schedule, or any combination of two or more such additives;

"permitted preservative" means any preservative in so far as its use is permitted by the Preservatives in Food Regulations 1974(c);

"permitted solvent" means any solvent in so far as its use is permitted by the Solvents in Food Regulations 1967(d), as amended(e);

"permitted stabiliser" means any stabiliser in so far as its use is permitted by the Emulsifiers and Stabilisers in Food Regulations 1962, as amended;

"propellent" means any liquid or any gas, other than air, which is capable of expelling food from a container;

"release agent" means any substance, other than a mineral hydrocarbon, which facilitates the ready separation of food from surfaces with which it may come in contact during the manufacture or conveyance but does not include any substance or material which forms an integral part of machinery or conveyor belts or food containers, or silicone resins baked on to baking tins;

"sell" includes offer or expose for sale or have in possession for sale, and "sale" and "sold" shall be construed accordingly;

"sequestrant" means any substance which is capable of complexing with metallic ions;

"specified food" means any food of a description specified in column 1 of Schedule 2 to these regulations;

"sugar confectionery" means any solid or semi-solid product complete in itself and suitable for consumption without further preparation or processing of which the characteristic ingredient is carbohydrate sweetening matter with or without the addition of any edible fat, dairy product, gelatine, edible gums. nuts or preserved fruit; and includes sweetened liquorice and chewing gum but does not include sugar, chocolate confectionery, sugared flour confectionery, any kind of ice-cream, ice-lollies, table jellies, table jelly preparations, soft drink crystals, soft drink preparations, slab marzipan, meringues or pharmaceutical products:

AND other expressions have the same meaning as in the Act.

(2) The Interpretation Act 1889(f) shall apply to the interpretation of these regulations as it applies to an Act of Parliament.

⁽a) S.I. 1962/720 (1962 I, p. 729).

⁽b) The relevant amending instrument is S.I. 1970/1101 (1970 II, p. 3468). (c) S.I. 1974/1119 (1974 II, p. 4183). (d) S.I. 1967/1582 (1967 III, p. 4385). (e) S.I. 1967/1939 (1967 III, p. 5389).

⁽e) S.I. 1967/1939 (1967 III, p. 5389).

⁽f) 1889 c. 63.

- (3) Unless a contrary intention is expressed, all proportions mentioned in these regulations are proportions calculated by weight of the product as sold.
- (4) 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.
- (5) For the purposes of these regulations, 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.
- (6) Any reference in these regulations to any other regulations shall be construed as a reference to such regulations as amended by any subsequent regulations.

Exemptions

3. The provisions of these regulations shall not apply to food having any miscellaneous additive in it or on it, or to any miscellaneous additive, intended at the time of sale, consignment, delivery or importation, as the case may be, for exportation to any place outside the United Kingdom.

Sale etc. of food containing miscellaneous additives

- 4.—(1) Subject to paragraph (2) of this regulation, no food sold, consigned, delivered or imported into England and Wales shall have in it or on it any added miscellaneous additive other than a permitted miscellaneous additive.
- (2) Save as hereinafter provided, no food sold, consigned, delivered or imported into England and Wales shall have in it or on it any added permitted miscellaneous additive specified in column 2 of Schedule 2 to these regulations:

Provided that-

- (a) any specified food may have in it or on it any such permitted miscellaneous additive of the description and in the proportion specified in relation thereto in columns 2 and 3 respectively of Schedule 2 to these regulations;
- (b) any food containing as an added ingredient any specified food may contain any such permitted miscellaneous additive of the description specified for, and in the amount appropriate to the quantity of, such specified food in accordance with the preceding subparagraph of this proviso.
- (3) No person shall sell, consign or deliver, or import into England and Wales any food which does not comply with this regulation.

Sale, advertisement and labelling of miscellaneous additives

5.—(1) No person shall sell, consign, deliver, import into England and Wales or advertise for sale any miscellaneous additive (including any miscellaneous additive with which any other substance has been mixed) for use as an ingredient in the preparation of food unless such miscellaneous additive is a permitted miscellaneous additive.

(2) No person shall sell, consign or deliver any permitted miscellaneous additive (including any permitted miscellaneous additive 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 in accordance with the requirements of Schedule 3 to these regulations.

Condemnation of food

6. Where any food is certified by a public analyst as being food which it is an offence against regulation 4 of these regulations to sell, consign, deliver or import into England and Wales, 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.

Penalties and enforcement

- 7.—(1) If any person contravenes or fails to comply with any of the foregoing provisions of these regulations he shall be guilty of an offence and shall be liable to a fine not exceeding one hundred pounds or to imprisonment for a term not exceeding three months, or to both, and, in the case of a continuing offence, to a further fine not exceeding five pounds for each day during which the offence continues after conviction.
- (2) Each food and drugs authority shall enforce and execute such provisions in their area:

Provided that each port health authority shall enforce and execute in their district the provisions of regulations 4 and 5 of these regulations in so far as they relate to importation.

(3) The requirements of section 109(3) of the Act (which requires notice to be given to the Minister of Agriculture, Fisheries and Food of intention to institute proceedings for an offence against any provisions of these regulations relating to the labelling, advertising or description of food) shall not apply as respects any proceedings instituted by a council for an offence against any such provisions of these regulations.

Defences

- **8.**—(1) In any proceedings for an offence against 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.
- (2) In any proceedings against the manufacturer or importer of any miscellaneous additive for use as an ingredient in the preparation of food, or of any food having any miscellaneous additive in it or on it, for an offence against these regulations in relation to the publication of an advertisement, it shall rest on the defendant to prove that he did not publish, and was not a party to the publication of, the advertisement.

Application of various sections of the Act

9.—(1) Sections 108(3) and (4) (which relate to prosecutions), 110(1), (2) and (3) (which relate to evidence of analysis), 112 (which relates to the power of a court to require analysis by the Government Chemist), 113 (which relates to a contravention due to some person other than the person charged), 115(2) (which relates to the conditions under which a warranty may be pleaded as a defence) and 116 (which relates to offences in relation to

warranties and certificates of analysis) of the Act shall apply for the purposes of these regulations as if references therein to proceedings, or a prosecution, under or taken or brought under the Act included references to proceedings, or a prosecution as the case may be, taken or brought for an offence under these regulations and as if the reference in the said section 112 to subsection (4) of section 108 included a reference to that subsection as applied by these regulations.

(2) Paragraph (b) of the proviso to section 108(1) of the Act shall apply for the purposes of these regulations as if the reference therein to section 116 of the Act included a reference to that section as applied by these regulations.

Amendment of the Labelling of Food Regulations 1970

- 10. The Labelling of Food Regulations 1970(a), as amended(b), shall be further amended—
 - (a) by inserting in regulation 2(1) thereof after the definition of permitted improving agent the following definition:—
 - "'permitted miscellaneous additive' means any acid, anti-caking agent, anti-foaming agent, base, buffer, firming agent, glazing agent, humectant, liquid freezant, packaging gas, propellent, release agent or sequestrant in so far as its use in food is, in each case, permitted by the Miscellaneous Additives in Food Regulations 1974;";
 - (b) by inserting in item 2 of Part I of Schedule 2 thereto, after the entry relating to permitted solvents when prepacked for sale as such, the following entry:—

"Column 1	Column 2
Description of Food	Extent of exemption from regulation 5(2)
Permitted miscellaneous additives when prepacked for sale as such.	Wholly exempt if labelled in accordance with Schedule 3 to the Miscellaneous Additives in Food Regulations 1974."

In Witness whereof the Official Seal of the Minister of Agriculture, Fisheries and Food is hereunto affixed on 24th June 1974.

(L.S.)

Frederick Peart,
Minister of Agriculture, Fisheries and
Food.

Barbara Castle,
Secretary of State for Social Services.

28th June 1974.

Regulation 2(1)

SCHEDULE 1 PART I Permitted Miscellaneous Additives

Column 1		·	Column 2
Name of Miscellaneous Addit	ive		Serial number
Acetic acid	•••		E 260
Sodium acetate, anhydrous	•••		
Sodium acetate	•••		
Sodium hydrogen diacetate	•••		E 262
Potassium acetate	•••		E 261
Calcium acetate	•••		E 263
Adipic acid	•••		
Beeswax, white	•••		
Beeswax, yellow			
Calcium phytate	•••		
Carbon dioxide	•••		E 290
Ammonium carbonate	•••		
Ammonium hydrogen carbonate	•••		-
Sodium carbonate	•••		
Sodium hydrogen carbonate	•••		_
Sodium sesquicarbonate			
Magnesium carbonate, heavy			
Magnesium carbonate, light			
Potassium carbonate	•••		
Potassium hydrogen carbonate	•••		
Calcium carbonate	•••		E 170
Carnauba wax	•••		
Citric acid	•••		E 330
triAmmonium citrate	•••		
Sodium dihydrogen citrate			E 331
triSodium citrate			E 331
Potassium dihydrogen citrate	•••		E 332
triPotassium citrate			E 332
Calcium citrate	•••		E 333
Ammonium ferric citrate			
Ammonium ferric citrate, green	•••		
Dimethylpolysiloxane	• • • •		
diSodium dihydrogen ethylen		ne—	
NNN'N' tetra-acetate	•••		
Calcium disodium ethylen		ne—	
NNN'N' tetra-acetate			amella
Sodium ferrocyanide	•••		
Potassium ferrocyanide			

Column		Column 2 Serial number		
Name of Miscellan				
umaric acid				_
O-Glucono-1,5-lactone	•••	•••	•••	
odium gluconate		•••	•••	
otassium gluconate		•••	•••	
Calcium gluconate		•••	•••	_
ilycine		•••	•••	
, 4-Heptonolactone		•••	•••	
odium heptonate		•••	•••	
Calcium heptonate		•••		
Iydrochloric acid		•••	•••	
ammonium chloride		•••		
otassium chloride		•••		
alcium chloride, anhy	drous	•••		
alcium chloride		•••		
drogen		•••		
nmonium hydroxide	•••	•••	•••	
dium hydroxide		•••		
gnesium hydroxide	•••	•••		
agnesium oxide, heav		•••		
ignesium oxide, light		•••		
tassium hydroxide		•••		
lcium hydroxide			•••	_
lcium oxide		•••	•••	
		•••	•••	— E 270
J		•••	•••	E 270
.4		•••	•••	E 325
1-1		•••	•••	E 326
M-1111		•••	•••	E 327
A 1' ' 1		•••	•••	
		•••	•••	
lium hydrogen mala		•••	•••	
lium malate	• •••	•••	•••	
tassium malate	•••	•••	•••	
lcium malate	•••	•••	•••	
nnitol	•••	•••	•••	E 421
etatartaric acid	•••	•••	•••	
cotinic acid	•••	•••		
trogen	•••	•••		
trous oxide	•••	•••		
tadecylammonium ac	etate	•••		
ygen	•••	•••	•••	
ystearin	•••	•••	•••	
hophosphoric acid	•••	•••		E 338

Column 1	Column 2
Name of Miscellaneous Additive	Serial number
Ammonium dihydrogen orthophosphate	_
diAmmonium hydrogen orthophosphate	
Sodium dihydrogen orthophosphate	E 339(a)
diSodium hydrogen orthophosphate	E 339(b)
triSodium orthophosphate	E 339(c)
Potassium dihydrogen orthophosphate	E 340(a)
diPotassium hydrogen orthophosphate	E 340(b)
triPotassium orthophosphate	E 340(c)
Calcium tetrahydrogen diorthophosphate	E 341(a)
Calcium hydrogen orthophosphate	E 341(b)
triCalcium diorthophosphate	E 341(c)
Calcium hydroxyphosphate	_
Sodium aluminium phosphate, acidic	
Sodium aluminium phosphate, basic	——————————————————————————————————————
diSodium dihydrogen diphosphate	E 450(a)
tetraSodium diphosphate	E 450(a)
tetraPotassium diphosphate	E 450(a)
diCalcium diphosphate	
pentaSodium triphosphate	E 450(b)
pentaPotassium triphosphate	E 450(b)
Ammonium, sodium, potassium and calcium polyphosphates	
Edible bone phosphate	·
Shellac	
Silicon dioxide	
Bentonite	
Kaolin, heavy	
Kaolin, light	
Aluminium sodium silicate	
Aluminium calcium silicate	
Calcium silicate	
Magnesium silicate, synthetic	
Magnesium trisilicate	_
Talc	
Sorbitol	E 420
Spermaceti	_
Sperm oil	
Magnesium stearate	
Coloium stoomata	
Destart star as to	
Consists and d	
Sulphuric acid	_

Colu	Column 2 Serial number				
Name of Miscellaneous Additive					
Ammonium sulphate					_
Sodium sulphate	•••		•••		
Magnesium sulphate			•••		
Potassium sulphate		•••	• • • •		
Aluminium potassiur	n sulj	phate	•••		
Calcium sulphate	• • •	•••	•••		
Tannic acid			•••	•••	-
Fartaric acid			•••		E 334
Sodium tartrate	•••		•••		E 335
Potassium tartrate			•••		E 336
Potassium hydrogen tartrate					E 336
Potassium sodium ta		E 337			

PART II

Specific Purity Criteria Applicable to Permitted Miscellaneous Additives

E 260 Acetic acid

The specific purity criteria for acetic acid contained in Directive 65/66/EEC of the Council(a).

Sodium acetate, anhydrous

The criteria in the monograph for sodium acetate, anhydrous contained in the Food Chemicals Codex 1972 at page 718.

Sodium acetate

The criteria in the monograph for sodium acetate contained in the Food Chemicals Codex 1972 at page 717 except that the alkalinity shall be not more than 0.1 per centum (as sodium carbonate, Na_2 CO_3).

E262 Sodium hydrogen diacetate

Synonym ... Sodium diacetate.

The specific purity criteria for sodium diacetate contained in Directive 65/66/EEC of the Council.

E261 Potassium acetate

The specific purity criteria for potassium acetate contained in Directive 65/66/EEC of the Council.

E263 Calcium acetate

The specific purity criteria for calcium acetate contained in Directive 65/66/EEC of the Council.

Adipic acid

The criteria in the monograph for adipic acid contained in the Food Chemicals Codex 1972 at page 21.

Beeswax, white

The criteria in the monograph for beeswax, white contained in the Food Chemicals Codex 1972 at page 75, except that the ester value shall be not less than 70 and not more than 80.

Beeswax, yellow

The criteria in the monograph for beeswax, yellow contained in the Food Chemicals Codex 1972 at page 77, except that the ester value shall be not less than 70 and not more than 80.

Calcium phytate Synonym

Synonym	•••	•••	Calcium mesoinositolhexaphosphate.
Description	•••	•••	White powder with an acid taste.
Solubility	•••		Commercially the product exists as the trihydrate. Slightly soluble in water.
Volatile matter		•••	Soluble in acids. Not more than 12 per centum (determined by drying at 100°C. to constant weight).
Ash	• •••	•••	Not less than 60 per centum and not more than 72 per centum (determined by ignition at about 550°C.).

Matter insoluble in acids

Not more than 2 per centum in hydrochloric acid and not more than 2 per centum in orthophosphoric acid, determined follows:

Treat 1g. of calcium phytate with 7ml. N hydrochloric acid and 93ml. of distilled water. Treat another 1g. sample of calcium phytate with 50ml. distilled water and 1.5ml. orthophosphoric acid (50 per centum H₃PO₄; density 1.34). Stir and filter each centum solution and collect, wash, dry (at 100°C.) and weigh the residue in each case.

Protein nitrogen ...

Not more than 0.38 per centum.

Total phosphorus ...

Not less than 16 per centum on a volatile

matter-free basis.

Mineral phosphate (expres-

sed as phosphorus) ...

Not more than 0.5 per centum.

Iron

Not more than 100mg, per kg.

Arsenic

Not more than 5mg. per kg.

E 290 Carbon dioxide

The specific purity criteria for carbon dioxide contained in Directive 65/66/EEC of the Council. Solid or liquid carbon dioxide shall be of equivalent purity to the gas.

Ammonium carbonate

The criteria in the monograph for ammonium carbonate contained in the Food Chemicals Codex 1972 at page 45.

Ammonium hydrogen carbonate

Synonym ... Ammonium bicarbonate.

The criteria in the monograph for ammonium bicarbonate contained in the Food Chemicals Codex 1972 at page 44.

Sodium carbonate

Description

Colourless crystals or white granular crystalline powder. The anhydrous salt is hygroscopic and the decahydrate

efflorescent.

Content

Not less than 98 per centum of Na₂CO₂ on a volatile matter-free basis.

Volatile matter

Not more than:

2 per centum for the non-hydrated substance;

15 per centum for the monohydrate;

65 per centum for the decahydrate; (determined by the method for loss on drying in the monograph for sodium carbonate in the Food Chemicals Codex 1972 at page 731).

E 170 Calcium carbonate

Description

Matter insoluble in dilute ammonia solution	Not more than 0·12 per centum on a volatile matter-free basis, determined by the following method: Boil 5g. of hydrated sodium carbonate, or 2·5g. of anhydrous sodium carbonate, with 50ml. of water and 10ml. of dilute ammonia solution (about 10 per centum NH ₃). Filter and wash the residue with water, then ignite to constant weight.				
Sulphate	Not more than 0.4 per centum on a volatile matter-free basis.				
Chloride	Not more than 0.4 per centum on a volatile matter-free basis.				
Iron	Not more than 40mg, per kg, on a volatile matter-free basis.				
Sodium hydrogen carbonate					
Synonym The criteria in the monogr Food Chemicals Codex 1972 at	Sodium bicarbonate. aph for sodium bicarbonate contained in the page 727.				
Sodium sesquicarbonate					
The criteria in the monograph Food Chemicals Codex 1972 at 1	oh for sodium sesquicarbonate contained in the page 765.				
Magnesium carbonate, heavy The criteria in the monograph the European Pharmacopoeia Vo	oh for heavy magnesium carbonate contained in ol. I, 1969 at page 322.				
Magnesium carbonate, light					
The criteria in the monograph European Pharmacopoeia, Vol.	n for light magnesium carbonate contained in the I, 1969 at page 321.				
Potassium carbonate					
Description	The anhydrous form is a white granular powder.				
	The hydrated form consists of small white translucent crystals or granules.				
Content	Not less than 98 per centum of K ₂ CO ₃ on a volatile matter-free basis.				
Volatile matter	Not more than: 2 per centum for the non-hydrated substance; 18 per centum for the hydrated substance; (determined by drying at 180°C. for 4 hours).				
Potassium hydrogen carbonate					
Synonym	Potassium bicarbonate.				
The criteria in the monograph for potassium bicarbonate contained in the Food Chemicals Codex 1972 at page 642.					

Fine white microcrystalline or amorphous powder.

Content	Not less than 97 per centum of CaCO ₃ on a volatile matter-free basis.
Volatile matter	Not more than 1 per centum (determined by drying at 105°C. to constant weight).
Matter insoluble in hydro- chloric acid	Shall comply with the requirement for aluminium, iron, phosphate and matter insoluble in hydrochloric acid in the monograph for chalk in the British Pharmacopoeia 1973 at page 93.
Arsenic	Not more than 5 mg. per kg.
Lead	Not more than 20 mg. per kg.
Other inorganic impurities	Not more than 100 mg. per kg. of any of the following substances, namely antimony, copper, chromium, zinc or barium sulphate, or more than 200 mg. per kg. of any com- bination of those substances.
Carnauba wax	and the state of t
The criteria in the monogra Chemicals Codex 1972 at page 17	ph for carnauba wax contained in the Food 0.
E 330 Citric acid	
Description	Colourless or translucent crystalline solid, or white crystalline powder.
Content	Not less than 99.5 per centum of C ₆ H ₈ O ₇ on a volatile matter-free basis.
Volatile matter	Not more than: 0.5 per centum for the non-hydrated substance; 8.8 per centum for the monohydrate (determined by drying at 1050°C. to constant weight).
Oxalates (expressed as oxalic acid)	Not more than 0.05 per centum on a volatile matter-free basis.
Sulphated ash	Not more than 0.05 per centum on a volatile matter-free basis.
Sulphuric acid test (readily carbonisable substances)	Shall comply with the requirement for readily carbonisable substances in the monograph for citric acid contained in the British Pharmacopoeia 1973 at page 113.
triAmmonium citrate	
Synonym	Ammonium citrate.
The criteria in the monograph Pharmaceutical Codex 1973 at pa	n for ammonium citrate contained in the British age 830.
E 331 Sodium dihydrogen citrate	
Description	White crystalline powder.
Content	Not less than 99 per centum of C ₆ H ₇ O ₇ Na on a volatile matter-free basis.
Volatile matter	Not more than 0.4 per centum (determined by drying at 105°C. to constant weight).

Oxalates (expresoxalic acid)	ssed 	as 	Not more than 0.02 per centum on a volatil matter-free basis.
E 331 triSodium citro	ate		
Synonym	•••	•••	Sodium citrate.
Description	•••	•••	White crystalline powder or colourless crystal
Content	•••	•••	Not less than 99 per centum of C ₆ H ₅ O ₇ Na on a volatile matter-free basis.
Volatile matter	•••		Not more than: 1 per centum for the non-hydrate substance; 13 per centum for the dihydrate; 30 per centum for the pentahemihydrate (determined by drying at 180°C. to corstant weight).
Oxalates (expresoxalic acid)	ssed 	as 	Not more than 0.05 per centum on a volatil matter-free basis.
E 332 Potassium dihy	droge	n citrat	e
Description		•••	White granules or crystals.
Content	•••	•••	Not less than 98 per centum of C ₆ H ₇ O ₇ K o a volatile matter-free basis.
Volatile matter	•••	•••	Not more than 0.4 per centum (determined bedrying at 105°C. to constant weight).
Oxalates (expres	ssed 	as 	Not more than 0.05 per centum on a volatil matter-free basis.
E 332 triPotassium ci	itrate		
Synonym	•••		Potassium citrate.
Description	•••	•••	White granular hygroscopic powder or transparent crystals. Commercially the production occurs as the monohydrate.
Content	•••	•••	Not less than 99 per centum of C ₆ H ₃ O ₇ K on a volatile matter-free basis.
Volatile matter .	•••	•••	Not more than 6 per centum (determined bedrying at 180°C. for 4 hours).
Oxalates (expressoxalic acid) .	sed	as 	Not more than 0.05 per centum on a volatily matter-free basis.
E 333 Calcium citrat	e e		
Description .	···	•••	Fine white powder. Commercially the product occurs as the tetrahydrate.
Content		•••	Not less than 97.5 per centum of $(C_6H_5O_7)$ $_2C_8$ on a volatile matter-free basis.
Volatile matter .	•••	•••	Not more than 13 per centum (determined b drying at 180°C. to constant weight).
Carbonates .	•••	•••	When 1g. of calcium citrate is dissolved in 10ml. of dilute hydrochloric acid (approximately 2N) only a few isolated bubble should be released.

Oxalates (expressed as oxalic acid)	Not more than 0.05 per centum on a volatile matter-free basis.				
Fluoride	Not more than 30mg. per kg. on a volatile matter-free basis.				
A					
Ammonium ferric citrate					
Synonym	Ferric ammonium citrate.				
The criteria in the monograph British Pharmacopoeia 1973 at pa	a for ferric ammonium citrate contained in the age 201.				
Ammonium ferric citrate, green					
Synonym	Green ferric ammonium citrate.				
The criteria in the monograph	n for green ferric ammonium citrate contained				
in the British Pharmaceutical Cod	ex 1954 at page 303.				
Dimethylpolysiloxane					
Synonym	Dimethyl silicone.				
Appearance	Clear colourless odourless liquid free from extraneous matter.				
Solubility	Insoluble in water. Soluble in most aliphatic and aromatic hydrocarbon solvents.				
Volatile matter	Not more than 2 per centum (determined by drying at 200°C. for 4 hours).				
Identification	Shall comply with the identification tests in the monograph for dimethicone in the British Pharmaceutical Codex 1973 at page 168.				
Acidity	Shall comply with the requirement for acidity in the monograph for dimethicone in the British Pharmaceutical Codex 1973 at page 168.				
Total silicon	Not less than 37.3 and not more than 38.5 per centum.				
Refractive index n ${}^{25^{\circ}\text{C}}$.	Not less than 1.400 and not more than 1.405.				
Viscosity (25°C)	Not less than 300 and not more than 1050 centistokes.				
Relative density d $^{20}_{4^{\circ}C}$.	Not less than 0.960 and not more than 0.980.				
diSodium dihydrogen ethylenediamine-NNN'N'-tetra-acetate					
Synonym	Disodium edetate.				
The criteria in the monograph Pharmacopoeia 1973 at page 176.	for disodium edetate contained in the British				
Calcium disodium ethylenediamine-NNN'N'-tetra-acetate					

Synonym Sodium calciumedetate.

The criteria in the monograph for sodium calciumedetate contained in the British Pharmacopoeia 1973 at page 425.

Sodium ferrocyanide

The criteria in the monograph for sodium ferrocyanide contained in the Food Chemicals Codex 1972 at page 741.

Potassium ferrocyanide

Description Odourless lemon yellow crystals.

Soluble in water and in acetone. Solubility ...

Insoluble in ethanol, in ether and in hydro-

carbons.

Not less than 98 per centum of K4Fe(CN)6. Content

3H₂O.

Not more than 1 per centum (determined by the method for free moisture in the mono-Free moisture ...

graph for sodium ferrocyanide in the Food Chemicals Codex 1972 at page 741).

Not more than 0.1 per centum. ...

Not more than 0.1 per centum. Sulphate ...

Fumaric acid

Chloride

The criteria in the monograph for fumaric acid contained in the Food Chemicals Codex 1972 at page 331.

D-Glucono-1,5-lactone

Glucono delta-lactone. Synonym ...

The criteria in the monograph for glucono delta-lactone contained in the Food Chemicals Codex 1972 at page 346.

Sodium gluconate

The criteria in the monograph for sodium gluconate contained in the Food Chemicals Codex 1972 at page 742.

Potassium gluconate

Description White free-flowing powder. ...

Freely soluble in water. Solubility ...

Practically insoluble in ethanol and in ether.

Not less than 97 per centum of C₆H₁₁O₇K Content

on a volatile matter-free basis.

Not more than 3 per centum (determined by drying in a vacuum at 105°C. for 4 hours). Volatile matter

Not more than 0.5 per centum. Reducing substances (expressed as glucose)

Calcium gluconate

The criteria in the monograph for calcium gluconate contained in the Food Chemicals Codex 1972 at page 129.

Glycine

The criteria in the monograph for glycine contained in the Food Chemicals Codex 1972 at page 359.

1,4-Heptonolactone Synonym	e 		Heptonolactone.
Description	•••		Colourless crystals.
Solubility	•••	•••	Freely soluble in water. Slightly soluble in ethanol. Insoluble in ether.
Content	•••	•••	Not less than 99.5 per centum of C ₇ H ₁₂ O ₇ .
Melting point	•…		148°C.
Specific rotation $[\alpha]$ $\begin{bmatrix} 20^{\circ}\text{C.} \\ \text{D} \end{bmatrix}$			Not less than -54.0° and not more than -53.0° (using a 25 per centum weight/volume aqueous solution).
Sulphated ash	•••		Not more than 0·1 per centum.
Sodium heptonate			
Description	•••	•••	White to tan crystalline powder.
Solubility	•••	•••	Sparingly soluble in ethanol. Very soluble in water.
Content		•••	Not less than 98 per centum of C ₇ H ₁₃ O ₈ Na.2H ₂ O.
Reducing substatement (expressed as		e)	Not more than 0.5 per centum.
Sulphate			Not more than 0-1 per centum.
Chloride		•••	Not more than 0.01 per centum.
Calcium heptonate			
Description	•••	•••	White crystalline powder.
Solubility	•••	•••	Soluble in water. Insoluble in ethanol.
Content	•••	•••	Not less than 99 per centum of $(C_7H_{13}O_8)_2Ca.2H_2O$.
Reducing substant (expressed as a	nces glucose))	Not more than 0.5 per centum.
Sulphate	•••	•••	Not more than 0.12 per centum.
Chloride			Not more than 0.07 per centum.

Hydrochloric acid

The criteria in the monograph for concentrated hydrochloric acid contained in the European Pharmacopoeia Vol. II, 1971 at page 145.

Ammonium chloride

The criteria in the monograph for ammonium chloride contained in the Food Chemicals Codex 1972 at page 47.

Potassium chloriae

The criteria in the monograph for potassium chloride contained in the Food Chemicals Codex 1972 at page 646.

Calcium chloride, anhydrous

The criteria in the monograph for calcium chloride, anhydrous contained in the Food Chemicals Codex 1972 at page 124.

Calcium chloride			
Description		••• ·	The dihydrate consists of deliquescent white odourless fragments or granules. The hexahydrate consists of deliquescent colourless and odourless crystals.
Content		•••	Not less than: 98 per centum of CaC1 ₂ .2H ₂ O for the dihydrate; 97 per centum of CaC1 ₂ .6H ₂ O for the hexahydrate.
Magnesium and	alkali s	alts	Not more than 2 per centum, determined by the method in the monograph for calcium chloride contained in the Food Chemicals Codex 1972 at page 123 except that the weight of the residue shall not exceed 10mg.
Fluoride	•••	•••	Not more than 40mg, per kg. on an anhydrous basis.
Hydrogen			•
Description	•••	•••	Colourless odourless gas.
Content	•••	•••	Not less than 99.9 per centum volume/volume of hydrogen.
Moisture		•••	Not more than 10 ppm. volume/volume.
Oxygen		•••	Not more than 3 ppm. volume/volume.
Carbon monoxio dioxide and carbons	l hyd	ro-	Not more than 10 ppm. volume/volume in total.
NUL			
Nitrogen	•••	•••	Not more than 100 ppm. volume/volume.
Mercury	•••	•••	Not more than 2mg. per kg.

Ammonium hydroxide

The criteria in the monograph for ammonium hydroxide contained in the Food Chemicals Codex 1972 at page 48.

Sodium hydroxide

The criteria in the monograph for sodium hydroxide contained in the Food Chemicals Codex 1972 at page 743.

Magnesium hydroxide

The criteria in the monograph for magnesium hydroxide contained in the British Pharmaceutical Codex 1973 at page 277.

Magnesium oxide, heavy	White fine odourless powder.
Description	White file odouriess powder.
Solubility	Practically insoluble in water. Soluble in dilute acids with, at most, slight effervescence.
Apparent volume	20g. of heavy magnesium oxide occupies a volume of about 50ml.
Content •••	Not less than 98 per centum of MgO calculated with reference to the ignited substance and determined by the assay method contained in the monograph for light magnesium oxide in the European Pharmacopoeia Vol I, 1969 at page 319.
Loss on ignition	Not more than 5 per centum (determined by ignition at 900°C. to 950°C. to constant weight).
Matter soluble in water	Not more than 2 per centum, determined by the method for soluble substances contained in the monograph for light magnesium oxide in the European Pharmacopoeia Vol I, 1969 at page 319.
Matter insoluble in acetic acid.	Not more than 0·1 per centum when determined by the following method: Dissolve 5g. heavy magnesium oxide in a mixture of 70ml. acetic acid (see note 1) and 30ml. water. Heat to boiling for 2 minutes, cool and dilute to 100ml. with dilute acetic acid (see note 2). Filter through a sintered glass filter. Any residue, after washing with water, drying and ignition at 600°C., shall weigh not more than 5mg.
Sulphate	Not more than 0.75 per centum.
Chloride	Not more than 0.07 per centum.
Calcium	Not more than 2 per centum.
Iron	Not more than 0.1 per centum.
Arsenic	Not more than 4mg. per kg.
Heavy metals	Not more than 40mg. per kg.
Note 1: Acetic acid: contains	s not less than 29 per centum weight/volume and

Note 1: Acetic acid: contains not less than 29 per centum weight/volume and not more than 31 per centum weight/volume of $C_2H_4O_2$. Dilute 30g. glacial acetic acid (98 per centum weight/volume $C_2H_4O_2$) to 100 ml. with water.

Note 2: Dilute acetic acid: contains not less than 11.5 per centum weight/volume and not more than 12.5 per centum weight/volume of $C_2H_4O_2$. Dilute 12g. or 11.7ml. glacial acetic acid (98 per centum weight/volume $C_2H_4O_2$) to 100ml. with water and, if necessary, adjust the concentration of the solution.

Magnesium oxide, light

The criteria in the monograph for light magnesium oxide contained in the European Pharmacopoeia Vol. I, 1969 at page 319.

Potassium hydroxide

The criteria in the monograph for potassium hydroxide contained in the Food Chemicals Codex 1972 at page 652.

Calcium	hydroxide	
Docori	ntion	

Content

Soft white powder.

Solubility ...

1g. dissolves in 630ml. of water at 25°C. and in 1300ml. of boiling water. Soluble in glycerol and in a saturated solution of sucrose. Insoluble in ethanol.

Not less than 92 per centum of Ca(OH)₂.

Matter insoluble in dilute hydrochloric acid (about 10 per centum weight/ volume HC1).

Not more than 0.5 per centum.

Magnesium and alkali salts

Not more than 6 per centum, determined by the method in the monograph for calcium hydroxide contained in the Food Chemicals Codex 1972 at page 131 except that the weight of the residue shall not exceed 15mg.

Carbonate ...

When 2g. of calcium hydroxide is mixed with 50ml. of water and an excess of dilute hydrochloric acid (approximately 2N) is added, no more than a slight effervescence is produced.

Not more than 0.35 per centum.

Fluoride Not more than 50mg. per kg. ...

Calcium oxide

Sulphate

The criteria in the monograph for calcium oxide contained in the Food Chemicals Codex 1972 at page 138.

E 270 Lactic acid

The specific purity criteria for lactic acid contained in Directive 65/66/EEC of the Council(a).

E 325 Sodium lactate

White hygroscopic mass which by absorption Description of water changes into an almost colourless

odourless liquid.

Not less than 98 per centum of C₃H₅O₅Na (after drying at 105°C. to constant weight). Content

Acidity Neutralisation of 1g. of the sample shall require ... not more than 0.5ml. of 0.1N sodium hydr-

oxide solution using phenolphthalein as

indicator.

Reducing substances Sodium lactate shall not cause any reduction

of Fehling's solution.

E 326 Potassium la	actate		
Description	•••	•••	Slightly syrupy almost odourless clear aqueous solution.
Content	•••	•••	Not less than 57 per centum and not more than 63 per centum of $C_3H_5O_3K$.
Acidity	•••		Neutralisation of 1g. of the solution shall require not more than 0.22ml. of 0.1N sodium hydroxide using phenolphthalein as indicator (see note).
Reducing substa	nces	•••	Potassium lactate shall not cause any reduction of Fehling's solution.

Note: The acidity of concentrated aqueous solutions containing more than 63 per centum of $C_3H_3O_3K$ may be proportionately greater.

E 327 Calcium lactate						
Description	•••	Almost odourless crystalline powder or white granules.				
Content	•••	Not less than 98 per centum of $(C_3H_5O_3)_2Ca$ on a volatile matter-free basis.				
Acidity	•••	Neutralisation of 1g of the sample shall require not more than 0.5ml, of 0.1N sodium hydr- oxide solution using phenolphthalein as indicator.				
Volatile matter		Not more than: 3 per centum for the non-hydrated substance; 8 per centum for the monohydrate; 20 per centum for the trihydrate; 30 per centum for the pentahydrate; (determined by drying at 120°C. for 4 hours).				
Reducing substances		Calcium lactate shall not cause any reduction of Fehling's solution.				
Fluoride		Not more than 30 mg. per kg. calculated on a volatile matter-free basis.				

DL-Malic acid

The criteria in the monograph for malic acid contained in the Food Chemicals Codex 1972 at page 484.

L-Malic acid Description	•••	White or nearly white crystalline powder or granules.
Content	•••	Not less than 99 per centum of C ₄ H ₆ O ₅ .
Melting range	•••	99°C to 101°C.
Specific rotation $[\alpha]$	20°C. D	Not less than -2.4° and not more than -2.2° (using a solution containing 8.5g. L-malic acid in 100ml. water).

361.1			`	
Maleic acid	•••	•••	l	Shall comply with the limits given in the mono-
Fumaric acid	•••	•••	Į	graph for malic acid in the Food Chemicals
Residue on ignit	ion	•••		
Water insoluble	matter	•••	J	Codex 1972 at page 484.
Sodium hydrogen n	nalate			
Description	•••	•••		White odourless powder. Sodium hydrogen malate may be derived from either DL-malic acid or L-malic acid.
Content	•••	•••		Not less than 99 per centum of C ₄ H ₅ O ₅ Na on a volatile matter-free basis.
Volatile matter	•••	•••		Not more than 2 per centum (determined by drying at 110°C. for 3 hours).
Maleic acid	•••	•••		Not more than 0.05 per centum.
Sodium malate				
Description	•••			Colourless or almost colourless aqueous solu-
				tion. Sodium malate may be derived from either DL-malic acid or L-malic acid.
Content	•••			Not less than 59.5 per centum of C ₄ H ₄ O ₅ Na ₂ .
Maleic acid	•••	•••		Not more than 0.05 per centum calculated on the $C_4H_4O_5Na_2$ content,
Potassium malate				·
Description		•••		Colourless or almost colourless aqueous solution. Potassium malate may be derived from either
				DL-malic acid or L-malic acid.
Content	•••	•••		Not less than 59.5 per centum of C ₄ H ₄ O ₅ K ₂ .
Maleic acid	•••	•••		Not more than 0.05 per centum calculated on the $C_4H_4O_5K_2$ content.
Calcium malate				
Description	•••	•••		White odourless powder. Calcium malate may be derived from either DL-malic acid or L-malic acid.
Content		•••		Not less than 97.5 per centum of C ₄ H ₄ O ₅ Ca on a volatile matter-free basis.
Volatile matter		•••		Not more than 2 per centum (determined by drying at 110°C. for 3 hours).
Maleic acid	•••	•••		Not more than 0.05 per centum.
Fluoride	•••	•••		Not more than 30mg. per kg. on a volatile matter-free basis.

E 421 Mannitol

The criteria in the monograph for mannitol contained in the Food Chemicals Codex 1972 at page 496.

Metatartaric acid		
Description		White or yellow powder which consists chiefly of a mixture of polyesters obtained by the controlled dehydration of L(+) tartaric acid, together with unchanged L(+) tartaric acid.
Specific absorption 1 per centum 1 cm	ı 	Not more than 1.5×10^{-2} at 430nm. (determined using a filtered aqueous solution).
Identification .	··· ··	Place 5 to 10mg. of sample in a test tube. Add 2ml. sulphuric acid (about 94 per centum H ₂ SO ₄) plus two drops of resorcinol reagent (2g. resorcinol dissolved in 100 ml. water plus 0.5 ml. sulphuric acid) and heat to 150°C. An intense violet colour is produced.
Content	•••	Not less than the equivalent of 105 per centum of tartaric acid (C ₄ H ₆ O ₆).
		The esterified tartaric acid content shall be not less than 27 per centum and not more than 38 per centum of the tartaric acid equivalent when determined by the following method:
		Add three drops of bromothymol blue indicator (0.04 per centum weight/volume solution of bromothymol blue in 95 per centum volume/volume ethanol) to 50 ml. of freshly prepared 2 per centum weight/volume cold aqueous solution of metatartaric acid. Titrate with N aqueous sodium hydroxide solution to a blue-green colour (T ₁ ml.).
		Add a further 20 ml. of N aqueous sodium hydroxide solution and leave for 2 hours at room temperature. Titrate with N aqueous sulphuric acid solution (T ₂ ml.).
		Calculations:
		Tartaric acid equivalent = $7.5 (T_1 + 20 - T_2)$ per centum. $100 (20-T_2)$
		Esterified tartaric acid = $\frac{T_1 + 20 - T_2}{\text{per centum.}}$
Specific rotation [α] 20°C D	Not less than $+12.5^{\circ}$ and not more than $+13.5^{\circ}$ (using a filtered 10 per centum weight/volume aqueous solution).
Matter insoluble (at about 20°C.)		Not more than 2.5 per centum (insoluble matter weighed after drying for 3 hours at 70°C. in a vacuum oven).

Nicotinic acid

Pyruvic acid

The criteria in the monograph for nicotinic acid contained in the British Pharmacopæia 1973 at page 318.

Not more than 0.5 per centum.

Nitrogen

The standard for nitrogen type 2 contained in British Standard 4366: 1968.

•••

Nitrous oxide

The criteria in the monograph for nitrous oxide contained in the European Pharmacopoeia Vol. II, 1971 at page 316.

Octadecylammonium acetate

Octadecylamine acetate. Synonym ... White waxy solid which consists essentially of Description the acetic acid salts of a mixture of mainly stearyl and palmityl primary aliphatic amines. Soluble in water (above 70°C.) and in mineral Solubility ... and vegetable oils. aliphatic amine Total Not less than 98 per centum. acetate Primary aliphatic amine acetate ... Not less than 93 per centum. 80°C. to 85°C. Melting range

Moisture Not more than 1 per centum (Karl Fischer).

Iodine value ... Not more than 5 (Wijs).

Oxygen

The criteria in the monograph for oxygen contained in the European Pharmacopoeia Vol. II, 1971 at page 328.

Oxystearin

The criteria in the monograph for oxystearin contained in the Food Chemicals Codex 1972 at page 569 with the additional requirements that the maximum temperature of oxidation during manufacture of the oxystearin shall not exceed 260°C.; the urea non-adduct content of the total fatty acid methyl esters shall not be more than 40 per centum and the epoxide content shall not be more than 50 mg. per kg.

E 338 Orthophosphoric acid

- Jose G. Milopinospi	
Description	 Colourless viscous clear liquid.
Content	 Not less than 85 per centum of H ₃ PO ₄ and not more than 15 per centum of water.
Volatile acids as acetic acid	Not more than 0.001 per centum on an anhydrous basis.
Nitrate (expression NaNO ₃)	Not more than 0.0005 per centum on an anhydrous basis.
Sulphate (expr CaSO ₄)	Not more than 0.15 per centum on an anhydrous basis.
Chloride	 Not more than 0.02 per centum on an anhydrous basis.
Fluoride	 Not more than 10mg. per kg. on an anhydrous basis.

note: Values for solutions of different concentrations shall be calculated according to their H₃PO₄ content.

Ammonium dihydrogen orthophosphate Ammonium phosphate, monobasic. The criteria in the monograph for ammonium phosphate, monobasic contained in the Food Chemicals Codex 1972 at page 50. diAmmonium hydrogen orthophosphate Ammonium phosphate, dibasic. Svnonvm The criteria in the monograph for ammonium phosphate, dibasic contained in the Food Chemicals Codex 1972 at page 49. E 339(a) Sodium dihydrogen orthophosphate Sodium phosphate, monobasic. Synonym ... Slightly deliquescent white powder, crystals or Description granules. Not less than 97 per centum and not more than 103 per centum of NaH₂PO₄ on a Content volatile matter-free basis. Volatile matter Not more than: 2 per centum for the non-hydrated substance; 15 per centum for the monohydrate; 25 per centum for the dihydrate; (determined by drying at 60°C. for 1 hour and then at 105°C. for 4 hours). Matter insoluble in water Not more than 0.2 per centum on a volatile matter-free basis. Not more than 10 mg. per kg. on a volatile Fluoride matter-free basis. E 339(b) di Sodium hydrogen orthophosphate Sodium phosphate, dibasic. Synonym ... The anhydrous form is a white hygroscopic powder; the dihydrate is a white crystalline Description solid; the heptahydrate is a granular powder or white efflorescent crystals; the dodecahydrate is a white powder or white efflorescent crystals. Not less than 98 per centum of Na₂HPO₄ on Content a volatile matter-free basis. Not more than: Volatile matter ... 5 per centum for the non-hydrated substance; 21 per centum for the dihydrate; 50 per centum for the heptahydrate; 61 per centum for the dodecahydrate;

Matter insoluble in water

(determined by drying at 60°C. for 1 hour and then at 105°C. for 4 hours).

Not more than 0.2 per centum on a volatile

matter-free basis.

Fluoride		. Not more than 10 mg. per kg. on a volatile matter-free basis.
E 339(c) triSodium	orthopho	sphate
Synonym		. Sodium phosphate, tribasic.
Description	•	. White powder, crystals or granules. Com mercially the substance exists in the an hydrous form and as the monohydrate and the dodecahydrate.
Content		Not less than 97 per centum of Na ₃ PO ₄ on a volatile matter-free basis.
Volatile matter		Not more than:
		2 per centum for the non-hydrated sub stance;
		9 per centum for the monohydrate; 55 per centum for the dodecahydrate;
		(determined by ignition at 800°C. for 30 minutes).
Matter insoluble i	n water	. Not more than 0.2 per centum on a volatile matter-free basis.
Fluoride	•••	 Not more than 10 mg. per kg. on a volatile matter-free basis.
T 240 () D	,,, ,	
• •	-	ogen orthophosphate Potossium phosphate monohosis
Synonym		. Potassium phosphate, monobasic.
• •	-	Potassium phosphate, monobasic.
Synonym		Potassium phosphate, monobasic. Colourless crystals or white granular o crystalline powder. Not less than 08 year century of KH BO colour.
Synonym Description		 Potassium phosphate, monobasic. Colourless crystals or white granular or crystalline powder. Not less than 98 per centum of KH₂PO₄ or a volatile matter-free basis.
Synonym Description Content		 Potassium phosphate, monobasic. Colourless crystals or white granular or crystalline powder. Not less than 98 per centum of KH₂PO₄ or a volatile matter-free basis. Not more than 2 per centum (determined by drying at 105°C. for 4 hours).
Synonym Description Content Volatile matter		 Potassium phosphate, monobasic. Colourless crystals or white granular or crystalline powder. Not less than 98 per centum of KH₂PO₄ or a volatile matter-free basis. Not more than 2 per centum (determined by drying at 105°C, for 4 hours). Not more than 0.2 per centum on a volatile matter-free basis.
Synonym Description Content Volatile matter Matter insoluble Fluoride	in water	 Potassium phosphate, monobasic. Colourless crystals or white granular or crystalline powder. Not less than 98 per centum of KH₂PO₄ or a volatile matter-free basis. Not more than 2 per centum (determined by drying at 105°C, for 4 hours). Not more than 0.2 per centum on a volatile matter-free basis. Not more than 10 mg, per kg, on a volatile
Synonym Description Content Volatile matter Matter insoluble Fluoride	in water	 Potassium phosphate, monobasic. Colourless crystals or white granular or crystalline powder. Not less than 98 per centum of KH₂PO₄ or a volatile matter-free basis. Not more than 2 per centum (determined by drying at 105°C, for 4 hours). Not more than 0.2 per centum on a volatile matter-free basis. Not more than 10 mg, per kg, on a volatile matter-free basis.
Synonym Description Content Volatile matter Matter insoluble Fluoride E 340 (b) diPotassi	in water	 Potassium phosphate, monobasic. Colourless crystals or white granular or crystalline powder. Not less than 98 per centum of KH₂PO₄ or a volatile matter-free basis. Not more than 2 per centum (determined by drying at 105°C. for 4 hours). Not more than 0·2 per centum on a volatile matter-free basis. Not more than 10 mg. per kg. on a volatile matter-free basis. Potassium phosphate, dibasic.
Synonym Description Content Volatile matter Matter insoluble Fluoride E 340 (b) diPotassi Synonym	in water	 Potassium phosphate, monobasic. Colourless crystals or white granular or crystalline powder. Not less than 98 per centum of KH₂PO₄ or a volatile matter-free basis. Not more than 2 per centum (determined by drying at 105°C. for 4 hours). Not more than 0·2 per centum on a volatile matter-free basis. Not more than 10 mg. per kg. on a volatile matter-free basis. Potassium phosphate Potassium phosphate, dibasic. Deliquescent, colourless or white granules.
Synonym Description Content Volatile matter Matter insoluble Fluoride E 340 (b) diPotassi Synonym Description	in water um hydro	 Potassium phosphate, monobasic. Colourless crystals or white granular or crystalline powder. Not less than 98 per centum of KH₂PO₄ or a volatile matter-free basis. Not more than 2 per centum (determined by drying at 105°C. for 4 hours). Not more than 0·2 per centum on a volatile matter-free basis. Not more than 10 mg. per kg. on a volatile matter-free basis. Potassium phosphate Potassium phosphate, dibasic. Deliquescent, colourless or white granules. Not less than 98 per centum of K₂HPO₄ or a volatile matter-free basis.
Synonym Description Content Volatile matter Matter insoluble Fluoride E 340 (b) diPotassi Synonym Description Content		 Potassium phosphate, monobasic. Colourless crystals or white granular or crystalline powder. Not less than 98 per centum of KH₂PO₄ or a volatile matter-free basis. Not more than 2 per centum (determined by drying at 105°C. for 4 hours). Not more than 0·2 per centum on a volatile matter-free basis. Not more than 10 mg. per kg. on a volatile matter-free basis. Potassium phosphate Potassium phosphate, dibasic. Deliquescent, colourless or white granules. Not less than 98 per centum of K₂HPO₄ or a volatile matter-free basis. Not more than 2 per centum (determined by drying at 105°C. for 4 hours).

E 340 (c) triPotass	ium o	rthophos	phate
Synonym	•••	•••	Potassium phosphate, tribasic.
Description	•••	•••	White hygroscopic crystals or granules. Commercially the substance exists in the anhydrous form and as the hygroscopic hydrate.
Content		•••	Not less than 97 per centum of K ₃ PO ₄ on a volatile matter-free basis.
Volatile matter		•••	Not more than: 3 per centum for the non-hydrated substance; 20 per centum for the hydrated substance; (determined by ignition at 800°C. for 30 minutes).
Matter insoluble	in v	vater	Not more than 0.2 per centum on a volatile matter-free basis.
Fluoride	•••	•••	Not more than 10 mg. per kg. on a volatile matter-free basis.
E 341 (a) Calcium	tetral	hydrogen	diorthophosphate
Synonyms	•••	•••	Calcium phosphate, monobasic. Acid calcium phosphate.
Description	•••	•••	Deliquescent white granules, granular powder or crystals.
Content (expressed as C	 CaO)	•••	Not less than 23.0 per centum and not more than 25.0 per centum for the non-hydrated substance.
			Not less than 22.2 per centum and not more than 24.7 per centum for the monohydrate.
Volatile matter	•••	•••	Not less than 14.0 per centum and not more than 15.5 per centum for the non-hydrated substance (determined by ignition at 800°C. for 30 minutes).
			Not more than 0.6 per centum for the monohydrate (determined by drying at 60°C. for 3 hours).
Fluoride	•••	•••	Not more than 30 mg. per kg. on an anhydrous basis.

E 341 (b) Calcium hydrogen orthophosphate

Synonym Calcium phosphate, dibasic.

Description ... Impalpable white powder.

Content (expressed as CaO)

Not less than 39.0 per centum and not more than 42.0 per centum for the non-hydrated substance

Not less than 31.9 per centum and not more than 33.5 per centum for the dihydrate.

Volatile matter ... Not less than 7.0 per centum and not more

than 8.5 per centum for the non-hydrated

substance.

Not less than 24.5 per centum and not more than 26.5 per centum for the dihydrate.

(determined by ignition at 800°C. to 825°C.

to constant weight).

Fluoride Not more than 50 mg. per kg. on an anhydrous

basis.

E 341(c) tri-Calcium diorthophosphate

Synonym Calcium phosphate, tribasic.

Description ... Impalpable white powder.

Content Not less than 90 per centum of Ca₃(PO₄)₂ on

a volatile matter-free basis.

Volatile matter ... Not more than 10 per centum (determined by

ignition at 800°C. to 825°C. to constant

weight).

Fluoride Not more than 50 mg. per kg. on a volatile

matter-free basis.

Calcium hydroxyphosphate

Synonym Hydroxy-apatite.

Description ... Impalpable white powder.

Content Not less than 90 per centum of 3Ca₃ (PO₄)₂.

Ca(OH)₂ on a volatile matter-free basis.

Volatile matter ... Not more than 10 per centum (determined by

ignition at 800°C. to 825°C. to constant

weight).

Fluoride Not more than 50 mg. per kg. on a volatile

matter-free basis.

Sodium aluminium phosphate, acidic

The criteria in the monograph for sodium aluminium phosphate, acidic contained in the Food Chemicals Codex 1972 at page 722.

Sodium aluminium phosphate, basic

The criteria in the monograph for sodium aluminium phosphate, basic contained in the Food Chemicals Codex 1972 at page 724.

E 450(a) diSodium dihydrogen diphosphate

Synonyms diSodium dihydrogen pyrophosphate

Sodium acid pyrophosphate Acid sodium pyrophosphate.

The criteria in the monograph for sodium acid pyrophosphate contained in the Food Chemicals Codex 1972 at page 719.

E 450(a) tetraSodium diphosphate

Synonyms *tetra*Sodium pyrophosphate Sodium pyrophosphate.

The criteria in the monograph for sodium pyrophosphate contained in the Food Chemicals Codex 1972 at page 762 with the additional requirement that the fluoride content shall not be greater than 10 mg. per kg.

S.I. 1974/1121 E450(a) tetraPotassium diphosphate tetraPotassium pyrophosphate Synonyms ... Potassium pyrophosphate. The criteria in the monograph for potassium pyrophosphate contained in the Food Chemicals Codex 1972 at page 667. diCalcium diphosphate diCalcium pyrophosphate Synonyms ... Calcium pyrophosphate. The criteria in the monograph for calcium pyrophosphate contained in the Food Chemicals Codex 1972 at page 153. E 450(b) pentaSodium triphosphate Sodium tripolyphosphate Synonyms ... Sodium triphosphate. The criteria in the monograph for sodium tripolyphosphate contained in the Food Chemicals Codex 1972 at page 780 with the additional requirement that the fluoride content shall not be greater than 10 mg. per kg. E 450(b) pentaPotassium triphosphate Potassium tripolyphosphate Synonyms ... Potassium triphosphate. Fine white powder. Description Gives a slightly cloudy solution in water. Solubility Content (expressed as P2O5) Not less than 47 per centum. (expressed as K2O) Not less than 51 per centum. pH (1 per centum aqueous Not less than 9.6 and not more than 10.2. solution) Not more than 10 mg. per kg. Fluoride Ammonium, sodium, potassium and calcium polyphosphates Ammonium, sodium, potassium and calcium Description polyphosphates exist as fine white powders or crystals or colourless glassy platelets. They are reproducible heterogenous mixtures of ammonium or sodium or potassium or calcium salts, or mixtures thereof, of condensed polyphosphoric acids of general formula:

 $H_{(n+2)}P_nO_{(3n+1)}$

where n shall be not less than 2.

Not less than 50 per centum and not more Content (expressed as P₂O₅) than 71 per centum on an anhydrous basis.

For water soluble phosphates only: not less than 4.0 and not more than 9.0. pH (1 per centum aqueous

solution). Cyclic phosphate ... Not more than 8 per centum calculated on the

P₂O₅ content.

Fluoride Not more than 15 mg. per kg. calculated on ... the P2O5 content. ,

Edible bone phosphate

Description

Edible bone phosphate is a pale cream-coloured powder, prepared from selected animal bones which are crushed, degreased and then subjected to a high pressure steam extraction. The main constituent is hydroxyapatite with some carbonate-apatite and a trace of fluoro-apatite.

Content (expressed as CaO) Not less than 45 per centum. (expressed as P₂O₅) Not less than 34 per centum.

Total: Not more than 700 mg. per kg. Fluoride

Water soluble: Not more than 2 mg. per kg.

Copper Not more than 25 mg. per kg.

Zinc Not more than 150 mg. per kg. ...

Shellac

The standard for machine-made shellac contained in British Standard 3722: 1964.

Silicon dioxide

Silica, chemically prepared. Svnonvm ...

Description Silica aerogel is a white fluffy powdered or ...

granular microcellular silica. Hydrated silica is a precipitated hydrated silicon dioxide occurring as a fine white amorphous powder

or as beads or granules.

Content Silica aerogel: Not less than 90 per centum

of SiO₂.

Hydrated silica: Not less than 91 per centum of SiO₂ on a volatile matter-free basis.

Volatile matter Hydrated silica: Not more than 7 per centum

(determined by drying at 105°C. for 2 hours).

Loss on ignition ...

Not more than 13 per centum (determined by ignition at 1000°C. to constant weight).

Soluble ionisable salts (expressed as Na₂SO₄)

Not more than 5 per centum.

Rentonite

The criteria in the monograph for bentonite contained in the British Pharmacopoeia 1973 at page 47.

Kaolin, heavy

The criteria in the monograph for heavy kaolin contained in the British Pharmacopoeia 1968 at page 538 as amended by the 1969 Addendum at page 54.

Kaolin, light

The criteria in the monograph for light kaolin contained in the British Pharmacopoeia 1968 at page 539 as amended by the 1969 Addendum at page 54.

Aluminium sodium silicate	
Synonyms	Sodium aluminium silicate. Sodium aluminosilicate. Sodium silicoaluminate.
Description	Fine white amorphous powder or beads.
Content (expressed as SiO ₂)	Not less than 70 per centum and not more than 80 per centum on a volatile matter-free basis.
(expressed as A1 ₂ O ₃)	Not less than 8 per centum and not more than 11 per centum on a volatile matter-free basis.
(expressed as Na ₂ O)	Not less than 5 per centum and not more than 10 per centum on a volatile matter-free basis.
Volatile matter	Not more than 8 per centum (determined by drying at 105°C. for 2 hours).
Loss on ignition	Not less than 10 per centum and not more than 14 per centum (determined by ignition at 1000°C. to constant weight).
Aluminium calcium silicate	
Synonyms	Calcium aluminium silicate.
synchyme w	Calcium aluminosilicate. Calcium silicoaluminate.
Description	Fine white free-flowing powder.
Content (expressed as SiO ₂)	Not less than 44 per centum and not more
	than 50 per centum on a volatile matter- free basis.
(expressed as A1 ₂ O ₃)	than 50 per centum on a volatile matter-
(expressed as A1 ₂ O ₃) (expressed as CaO)	than 50 per centum on a volatile matter- free basis. Not less than 3 per centum and not more than 5 per centum on a volatile matter-free
	than 50 per centum on a volatile matter- free basis. Not less than 3 per centum and not more than 5 per centum on a volatile matter-free basis. Not less than 32 per centum and not more than 38 per centum on a volatile matter-free
(expressed as CaO)	than 50 per centum on a volatile matter- free basis. Not less than 3 per centum and not more than 5 per centum on a volatile matter-free basis. Not less than 32 per centum and not more than 38 per centum on a volatile matter-free basis. Not less than 0.5 per centum and not more than 4 per centum on a volatile matter-free
(expressed as CaO) (expressed as Na ₂ O)	than 50 per centum on a volatile matter- free basis. Not less than 3 per centum and not more than 5 per centum on a volatile matter-free basis. Not less than 32 per centum and not more than 38 per centum on a volatile matter-free basis. Not less than 0.5 per centum and not more than 4 per centum on a volatile matter-free basis. Not more than 10 per centum (determined
(expressed as CaO) (expressed as Na ₂ O) Volatile matter	than 50 per centum on a volatile matter- free basis. Not less than 3 per centum and not more than 5 per centum on a volatile matter-free basis. Not less than 32 per centum and not more than 38 per centum on a volatile matter-free basis. Not less than 0.5 per centum and not more than 4 per centum on a volatile matter-free basis. Not more than 10 per centum (determined by drying at 105°C. for 2 hours). Not less than 14 per centum and not more than 18 per centum (determined by ignition
(expressed as CaO) (expressed as Na ₂ O) Volatile matter Loss on ignition	than 50 per centum on a volatile matter- free basis. Not less than 3 per centum and not more than 5 per centum on a volatile matter-free basis. Not less than 32 per centum and not more than 38 per centum on a volatile matter-free basis. Not less than 0.5 per centum and not more than 4 per centum on a volatile matter-free basis. Not more than 10 per centum (determined by drying at 105°C. for 2 hours). Not less than 14 per centum and not more than 18 per centum (determined by ignition
(expressed as CaO) (expressed as Na ₂ O) Volatile matter Loss on ignition	than 50 per centum on a volatile matter- free basis. Not less than 3 per centum and not more than 5 per centum on a volatile matter-free basis. Not less than 32 per centum and not more than 38 per centum on a volatile matter-free basis. Not less than 0.5 per centum and not more than 4 per centum on a volatile matter-free basis. Not more than 10 per centum (determined by drying at 105°C. for 2 hours). Not less than 14 per centum and not more than 18 per centum (determined by ignition at 1000°C. to constant weight).

Content (expressed as SiO₂) Not less than 72 per centum and not more than 78 per centum on a volatile matterfree basis (expressed as CaO) Not less than 16 per centum and not more than 21 per centum on a volatile matterfree basis. (expressed as Na2O) Not less than 2 per centum and not more than 4 per centum on a volatile matter-free basis. Not more than 6 per centum (determined by drying at 105°C. for 2 hours). Volatile matter Loss on ignition Not less than 7 per centum and not more than 14 per centum (determined by ignition at 1000°C. to constant weight).

Magnesium silicate, synthetic

The criteria in the monograph for magnesium silicate contained in the Food Chemicals Codex 1972 at page 479.

Magnesium trisilicate

The criteria in the monograph for magnesium trisilicate contained in the British Pharmacopoeia 1973 at page 276.

Talc

Description ... Talc is a native hydrous magnesium silicate sometimes containing a small proportion of aluminium silicate.

It shall comply with the requirements for appearance, characteristics and limits of impurities in the monograph for magnesium silicate contained in the Nutrition Meetings Report Series 46B 1970 of the Food and Agriculture Organisation of the United Nations at page 114. The amount of material soluble in dilute hydrochloric acid shall be not more than 2 per centum and the amount of water soluble substances shall be not more than 0.2 per centum.

E 420 Sorbitol Descriptions ...

- (a) Sorbitol is a sweet-tasting white hygroscopic crystalline powder.
- (b) Sorbitol solution and (c) non-crystallising sorbitol solution are sweet-tasting clear colourless liquids.

Contents

- (a) Sorbitol contains not less than 98 per centum of glycitols (see note 1) and related higher polyols derived from sugars (see note 2), and not less than 91 per centum of D-sorbitol, on a volatile matter-free basis in each case.
- (b) Sorbitol solution is an aqueous solution of sorbitol which complies with the description at (a), containing not less than 69 per centum of total solids.
- (c) Non-crystallising sorbitol solution is an aqueous solution containing not less than 69 per centum total solids and not less than 60 per centum of D-sorbitol, the remaining solids being glycitols other than D-sorbitol, related higher polyols derived from sugars, and sugars.

	Volatile matter			For (a) only: Not more than 1.5 per centum determined by drying in a vacuum at 80°C. for 6 hours.
	Sulphated ash		•••	Not more than 0.1 per centum on a drymatter basis, for (a), (b) and (c).
	Chloride		•••	Not more than 0.005 per centum on a drymatter basis, for (a), (b) and (c).
	Reducing sugars as glucose)			Not more than 0.3 per centum on a dry-matter basis, for (a) and (b).
	Total sugars (ex glucose)	~		Not more than 0.7 per centum on a drymatter basis, for (a) and (b).
"	note 1: "Glyci			pounds with the structural formula CH ₂ OH.

(CHOH)_n. CH₂OH where n is an integer.

note 2: "Sugars" means any soluble carbohydrate sweetening matter.

Spermaceti

The criteria in the monograph for spermaceti contained in the British Pharmaceutical Codex 1968 at page 773.

The standard for filtered sperm oil contained in Part 2 of British Standard 997: 1963.

Magnesium stearate

The criteria in the monograph for magnesium stearate contained in the British Pharmacopoeia 1973 at page 275.

Calcium stearate

The criteria in the monograph for calcium stearate contained in the Food Chemicals Codex 1972 at page 158 except that for the final sentence of the description (requirement to conform to the regulations of the federal Food and Drug Administration pertaining to specifications for salts of fatty acids and fatty acids from edible fat sources) there shall be substituted the requirement that calcium stearate shall be prepared using commercial food-grade stearic acid.

Butvl stearate

Butyt stearate								
Description		White solid with a slightly yellow tinge; melts at about room temperature to a clear liquid and consists chiefly of the butan-l-ol ester of commercial food-grade stearic acid.						
Solidification point		Between 14°C. and 26°C.						
Saponification value		Not less than 160 and not more than 180.						
Iodine value	•••	Not more than 7 (Wijs).						
Acid value	•••	Not more than 2.5 mg. KOH per g.						

Succinic acid

The criteria in the monograph for succinic acid contained in the Food Chemicals Codex 1972 at page 800.

Sulphuric acid

The criteria in the monograph for sulphuric acid contained in the Food Chemicals Codex 1972 at page 802.

Ammonium sulphate

The criteria in the monograph for ammonium sulphate contained in the Food Chemicals Codex 1972 at page 52.

Sodium sulphate

The criteria in the monograph for sodium sulphate contained in the Food Chemicals Codex 1972 at page 775.

Magnesium sulphate

The criteria in the monograph for magnesium sulphate contained in the European Pharmacopoeia Vol I, 1969 at page 324.

Potassium sulphate

The criteria in the monograph for potassium sulphate contained in the Food Chemicals Codex 1972 at page 670.

Aluminium potassium sulphate

Synonyms ... Potassium

Potassium aluminium sulphate.

Potash alum.

The criteria in the monograph for alum contained in the European Pharmacopoeia Vol. I, 1969 at page 243.

Calcium sulphate

The criteria in the monograph for calcium sulphate contained in the Food Chemicals Codex 1972 at page 163.

Tannic acid

Synonym Tannin.

The criteria in the monograph for tannins contained in the Nutrition Meetings Report Series 48B 1971 of the Food and Agriculture Organisation of the United Nations at page 41.

E 334 Tartaric acid

Description ... Tartaric acid, which may be either the L(+) form or the DL form, occurs as a white crystalline powder or as colourless or translucent crystals.

Content

Not less than 99.5 per centum of C₄H₆O₆ on a volatile matter-free basis.

Volatile matter

Not more than 0.5 per centum (determined by drying at 105°C. to constant weight).

Sulphated ash

Not more than 0.1 per centum on a volatile

matter-free basis.

Oxalates

Not more than 0.05 per centum on a volatile

(expressed as oxalic acid)

matter-free basis.

E 335 Sodium tart	rate						
Description	•••		Colourless transparent crystals. Sodium tartrate may be derived from either DL-tartaric acid or L(+) tartaric acid.				
Content	•••		Not less than 99 per centum of C ₄ H ₄ O ₆ Na ₂ on a volatile matter-free basis.				
Volatile matter	•••		Not less than 14 per centum and not more than 17 per centum for the dihydrate (determined by drying at 150°C. for 3 hours).				
Oxalates (expressed as ox	xalic a	cid)	Not more than 0.05 per centum on a volatile matter-free basis.				
E 336 Potassium	tartrate						
Description	•••	•••	White crystalline or granular powder. Potassium tartrate may be derived from either DL-tartaric acid or L(+) tartaric acid.				
Content	•••	•••	Not less than 99 per centum of $C_4H_4O_6K_2$ on a volatile matter-free basis.				
Volatile matter	•••	•••	Not more than 4 per centum (determined by drying at 160°C, to constant weight).				
Oxalates (expressed as o	xalic a	cid)	Not more than 0.05 per centum on a volatile matter-free basis.				
E 336 Potassium hydrogen tartrate							
Synonyms	•		Potassium acid tartrate. Cream of Tartar.				
The criteria in the monograph for potassium acid tartrate contained in the Food Chemicals Codex 1972 at page 639, except that potassium acid tartrate may be derived from either DL-tartaric acid or $L(+)$ tartaric acid.							
E 337 Potassium s	odium	tartrate					
Synonym			Sodium potassium tartrate.				
Description			Colourless crystals or a white crystalline powder. Potassium sodium tartrate may be derived from either DL-tartaric acid or L(+) tartaric acid. Commercially the product occurs as the tetrahydrate.				
Content	•••	•••	Not less than 99 per centum of C ₄ H ₄ O ₆ KNa on a volatile matter-free basis.				
Volatile matter			Not more than 26 per centum for the tetrahydrate (determined by drying at 150°C. for 3 hours).				

Oxalates (expressed as oxalic acid)

Not more than 0.05 per centum on a volatile matter-free basis.

PART III

General purity criteria applicable to permitted miscellaneous additives except where otherwise provided by specific purity criteria

Each miscellaneous additive 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

MISCELLANEOUS ADDITIVES PERMITTED ONLY IN CERTAIN FOODS Column 2 Column 3		Except where otherwise stated, milligrams per kilogram not exceeding—	ite 500	lenediamine- NNN'N' - 25 milligrams per litre.	lenediamine-NNN'N'- In accordance with good manufacturing practice.	ethylenediamine-NNN'N'- In accordance with good manufacturing practice.	200	lenediamine-NNN'N'- In accordance with good manufacturing practice.	hate 10,000 (on a dry matter basis).		100 milligrams per litre.
	Colum	Permitted Miscellaneous Additive	Octadecylammonium acetate	diSodium dihydrogen ethylenediamine- NNN'N'-tetra-acetate	Calcium disodium ethylenediamine-NNN'N'-	lium	carnauba wax	Calcium disodium ethylenediamine-NNN'N'-tetra-acetate	Aluminium potassium sulphate	Carnauba wax	Metatartaric acid
MISCEL			:	:	:	:	:	:		:	:
Column 1	Specified food	:	:	÷	:	ij	÷		፧	፧	
		:	÷	:	:	:	:		:	:	
		:	:	:	:	.ry	:		:	:	
		loride	:	:	녚	ectione	:		nery	:	
		ium ch	:	fish	shellfis	te conf	nerries		nfectio	:	
		Ammonium chloride	Brandy	Canned fish	Canned shellfish	Chocolate confectionery	Glacé cherries		Sugar confectionery	Wine	

Regulation 5(2)

SCHEDULE 3

LABELLING OF PERMITTED MISCELLANEOUS ADDITIVES

- 1. Each container to which regulation 5(2) of these regulations applies shall bear a label on which is printed a true statement,—
 - (a) in respect of each permitted miscellaneous additive present, of the serial number, if any, as specified in relation thereto in column 2 of Part I of Schedule 1 to these regulations, and of the common or usual name or an appropriate designation of that permitted miscellaneous additive;
 - (b) where any other substance or substances is or are present, of the common or usual name or an appropriate designation of each such substance; and
 - (c) if two or more such substances are present, of the proportion of each permitted miscellaneous additive and each other substance present save that the label shall only have printed on it a statement of the proportion of any such other substance present if any regulations (other than these regulations or any amendment to these regulations) made under the Act contain a requirement to that effect.
 - 2. Any statement required by the preceding paragraph—
 - (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 the preceding paragraph 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 variations in height, colour or size, as the case may be, may be disregarded.

EXPLANATORY NOTE

(This Note is not part of the Regulations.)

These Regulations, which apply to England and Wales only, come into operation on 1st August 1974.

The regulations implement, in part, Council Directive of 23rd October 1962 (OJ No. 115, 11.11.62, p. 2645/62: OJ/SE 1959-1962 p. 279) on the approximation of the rules of Member States concerning colouring matters authorised for use in food intended for human consumption, as amended; Council Directive No. 64/54/ EEC (OJ No. 12, 27.1.64, p. 161: OJ/SE 1963-1964, p. 99) on the approximation of the laws of Member States covering the preservatives authorised for use in foodstuffs intended for human consumption, as amended in particular by Council Directive No. 68/420/EEC (OJ No. L309, 24.12.68, p. 25; OJ/SE 1968 (II) p. 598), Council Directive No. 70/359/EEC (OJ No. L157, 18.7.70, p. 38: OJ/SE 1970 (II) p. 436), Council Directive No. 72/2/EEC (OJ No. L2, 4.1.72, p. 22: OJ/SE 1972 (I) p. 11) and Council Directive No. 72/444/EEC (OJ No. L298, 31.12.72, p. 48: OJ/SE 1972 (30-31 Dec.) p. 75); Council Directive No. 65/66/EEC (OJ No. 22, 9.2.65, p. 373/65: OJ/SE 1965-1966 p. 25) laying down specific criteria of purity for preservatives authorised for use in foodstuffs intended for human consumption, as amended; Council Directive No. 70/357/EEC (OJ No. L157, 18.7.70, p. 31: OJ/SE 1970 (II) p. 429) on the approximation of the laws of Member States concerning the antioxidants authorised for use in foodstuffs intended for human consumption; and the Act annexed to the Treaty of Accession to the European Economic Community (Annex I: XI; Annex VII: IX and Annex XI: X).

The regulations—

- (a) specify permitted miscellaneous additives and prescribe purity criteria for those miscellaneous additives (regulation 2(1) and Schedule 1);
- (b) prohibit the sale or importation of food having in it or on it any added miscellaneous additive other than a permitted miscellaneous additive and limit the use of certain particular miscellaneous additives to specified foods subject to prescribed limits (regulation 4(1), 4(2) proviso (a); 4(3) and Schedule 2);
- (c) permit food containing as an added ingredient any specified food described in Schedule 2 to contain miscellaneous additives of a description, and to an amount, specified in that Schedule for that ingredient (regulation 4(2) proviso (b));
- (d) prohibit the importation, sale or advertising for sale, for use as an ingredient in the preparation of food, of any miscellaneous additive other than a permitted miscellaneous additive (regulation 5(1));
- (e) prescribe labelling requirements for permitted miscellaneous additives when sold as such (regulation 5(2) and Schedule 3);
- (f) make consequential amendments to the Labelling of Food Regulations 1970, as amended (regulation 10).

The regulations do not apply to any miscellaneous additive or to any food having a miscellaneous additive in it or on it which is sold, consigned, delivered or imported for export (regulation 3).

The Food Chemicals Codex 1972 and the European Pharmacopoeia Volume I, 1969 and Volume II, 1971 referred to in regulation 2(1) and Part II of Schedule 1 may be inspected at the Science Reference Library (Holborn Division), 25 Southampton Buildings, Chancery Lane, London WC2A 1AW (telephone 01-405 8721), or at Liverpool City Libraries, William Brown Street, Liverpool, L3 8EW (telephone 051-207 2147). Copies of the European Pharmacopoeia can be obtained from the Pharmaceutical Press, 17 Bloomsbury Square, London WC1A 2NN.

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