

SCHEDULE

Regulation 7

SCHEDULE 2A TO BE INSERTED IN THE FOOD LABELLING REGULATIONS 1996

Commencement Information

II Sch. in force at 25.11.2005, see **reg. 1(1)**

“SCHEDULE 2A

Regulations 13(8)(c) and 34B(3)

LIST OF INGREDIENTS WHICH ORIGINATE FROM
ALLERGENIC INGREDIENTS AND IN RESPECT OF WHICH
THE ALLERGEN LABELLING REQUIREMENTS DO NOT APPLY

<i>Column 1</i> <i>Allergenic ingredient</i>	<i>Column 2</i> <i>Exempt ingredients originating from allergenic ingredient</i>
Cereals containing gluten	Wheat based glucose syrups including dextrose. ¹ Wheat based maltodextrins. ¹ Glucose syrups based on barley. Cereals used in distillates for spirits.
Eggs	Lysozym (produced from egg) used in wine. Albumin (produced from egg) used as fining agent in wine and cider.
Fish	Fish gelatine used as carrier for vitamins and flavours. Fish gelatine or Isinglass used as fining agent in beer, cider and wine.
Soybean	Fully refined soybean oil and fat. ¹ Natural mixed tocopherols (E306), natural D alpha tocopherol, natural D alpha tocopherol acetate, natural D alpha tocopherol succinate from soybean sources. Phytosterols and phytosterol esters derived from vegetable oils obtained from soybean sources.

Changes to legislation: There are outstanding changes not yet made by the legislation.gov.uk editorial team to The Food Labelling Amendment (No. 2) (Scotland) Regulations 2005. Any changes that have already been made by the team appear in the content and are referenced with annotations. (See end of Document for details) View outstanding changes

<i>Column 1</i> <i>Allergenic ingredient</i>	<i>Column 2</i> <i>Exempt ingredients originating from allergenic ingredient</i>
Milk	Plant stanol ester produced from vegetable oil sterols from soybean sources. Whey used in distillates for spirits. Lactitol.
Nuts	Milk (casein) products used as fining agents in cider and wines. Nuts used in distillates for spirits.
Celery	Almonds and walnuts used as flavour in spirits. Celery leaf and seed oil.
Mustard	Celery seed oleoresin. Mustard oil. Mustard seed oil. Mustard seed oleoresin.
Note	
<p>¹ And their products, in so far as the process that they have undergone is not likely to increase the level of allergenicity assessed by the European Food Safety Authority for the relevant product from which they originated.”</p>	

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Changes and effects yet to be applied to :

- Sch. coming into force by [S.S.I. 2005/456 reg. 1\(1\)](#)
- Regulations revoked by [S.S.I. 2005/542 reg. 8](#)
- reg. 1 coming into force by [S.S.I. 2005/456 reg. 1\(1\)](#)
- reg. 2 coming into force by [S.S.I. 2005/456 reg. 1\(1\)](#)
- reg. 3 coming into force by [S.S.I. 2005/456 reg. 1\(1\)](#)
- reg. 4 coming into force by [S.S.I. 2005/456 reg. 1\(1\)](#)
- reg. 5 coming into force by [S.S.I. 2005/456 reg. 1\(1\)](#)
- reg. 6 coming into force by [S.S.I. 2005/456 reg. 1\(1\)](#)
- reg. 7 coming into force by [S.S.I. 2005/456 reg. 1\(1\)](#)