
STATUTORY INSTRUMENTS

1989 No. 876

FOOD

COMPOSITION AND LABELLING

The Emulsifiers and Stabilisers in Food Regulations 1989

<i>Made</i>	- - - -	<i>22nd May 1989</i>
<i>Laid before Parliament</i>		<i>23rd May 1989</i>
<i>Coming into force</i>		<i>13th June 1989</i>

THE EMULSIFIERS AND STABILISERS
IN FOOD REGULATIONS 1989

1. Title and commencement
 2. Interpretation
 3. Exemptions
 4. Sale, etc., of food containing emulsifiers or stabilisers
 5. Sale, advertisement and labelling of emulsifiers and stabilisers
 6. No person shall— (a) give with any permitted emulsifier or...
 7. Condemnation of food
 8. Penalties and enforcement
 9. Defence
 10. Application of various sections of the Act
 11. Revocations
- Signature

SCHEDULE 1 —

PART I — permitted emulsifiers and permitted stabilisers

PART II — specific purity criteria for permitted emulsifiers and permitted stabilisers

- E 322 Lecithins
- E 400 Alginic acid
- E 401 Sodium alginate
- E 402 Potassium alginate
- E 403 Ammonium alginate
- E 404 Calcium alginate
- E 405 Propane-1,2-diol alginate

Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

- E 406 Agar
- E 407 Carrageenan
- E 410 Locust bean gum
- E 412 Guar gum
- E 413 Tragacanth
- E 414 Acacia
- E 415 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
- E 440 (i) Pectin
- E 440 (ii) Amidated pectin
- 442 Ammonium phosphatides
- E 460 (i) Microcrystalline cellulose
- E 461 Methylcellulose
- E 463 Hydroxypropylcellulose
- E 464 Hydroxypropylmethylcellulose
- E 465 Ethylmethylcellulose
- E 466 Carboxymethylcellulose
- E 470 Sodium, potassium and calcium salts of fatty acids
- E 471 Mono-and di-glycerides of fatty acids
- E 472(a) Acetic acid esters of mono-and di-glycerides of fatty acids
- E 472(b) Lactic acid esters of mono-and di-glycerides of fatty acids
- E 472(c) Citric acid esters of mono-and di-glycerides of fatty acids
- E 472(d) Tartaric acid esters of mono-and di-glycerides of fatty acids
- E 472(e) Mono-and diacetyltartaric acid esters of mono-and di-glycerides of fatty acids
- E 472(f) Mixed acetic and tartaric acid esters of mono-and di-glycerides of fatty acids
- E 473 Sucrose esters of fatty acids
- E 474 Sucroglycerides
- E 475 Polyglycerol esters of fatty acids
- 476 Polyglycerol esters of polycondensed fatty acids of castor oil
- E 477 Propane-1,2-diol esters of fatty acids
- E 481 Sodium stearyl-2-lactylate
- E 482 Calcium stearyl-2-lactylate
- E 483 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 III — general purity criteria applicable to permitted emulsifiers and permitted stabilisers except where otherwise provided by specific criteria

SCHEDULE 2 —

PART I — emulsifiers and stabilisers permitted in food only to a maximum limit

PART II — emulsifiers and stabilisers permitted only in certain food

PART III — food in which only certain emulsifiers and stabilisers are permitted

SCHEDULE 3 — LABELLING OF PERMITTED EMULSIFIERS AND PERMITTED STABILISERS

1. (1) Each container to which regulation 5(2) relates shall bear...
2. Any statement required by the preceding paragraph—
3. The figures and letters in every word in any statement...
4. For the purpose of this Schedule— (a) the height of...

SCHEDULE 4 —

Explanatory Note