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STATUTORY INSTRUMENTS

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**1995 No. 2200**

**The Food Safety (Temperature Control) Regulations 1995**

**PART III**

**Temperature Control Requirements in Scotland**

**Treatment of gelatine**

**15.—(1)** Gelatine intended for use in the preparation of bakers' confectionery filling, meat products or fish products in the course of the activities of a food business shall, immediately before use, be brought to the boil or brought to and kept at a temperature of not less than 71°C for 30 minutes.

(2) Any gelatine left over after the completion of the process shall, if not treated as waste, be cooled under hygienic conditions as quickly as is reasonably practicable and when cold shall be kept in a refrigerator or a refrigerating chamber or a cool ventilated place.