Regulation for Food Additives and Contaminants & Residues

- Malaysia -

01. Food Regulation LIST

P.U.(A) 437/85
FOOD REGULATIONS 1985
Incorporating latest amendment - P.U. (A) 200/2017

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Special Purpose Food

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02. PART I

PRELIMINARY

P.U.(A) 437/85
FOOD REGULATIONS 1985

IN exercise of the powers conferred by section 34 of the Food Act 1983 *[Act 281]*, the Minister makes the following regulations:

PART I
PRELIMINARY

Regulation 1. Citation, commencement and application.

(1) These Regulations may be cited as the **Food Regulations 1985.**

(2) These Regulations shall come into force on such date as the Minister may appoint by notification in the *Gazette.*

(3) These Regulations shall not apply to any food prepared, produced or packaged for export outside Malaysia.

Regulation 2. Interpretation.

(1) In these Regulations, unless the context otherwise requires -

"Act" means the Food Act 1983 *[Act 281].*

"alcohol" means ethyl alcohol;

"appropriate designation" means a name or description, being a specific and not a generic name or description, which shall indicate to the prospective purchaser the true nature of the food to which it is applied;

"bulk container" includes-

(*a*) any wagon, crate, silo, tanker and other similar container; and

(*b*) any box, carton and other similar container in which more than one duly labelled package and its content are placed and in which the packages and their contents are not intended to be retained when the packages or the contents are sold by way of retail;

“Codex Alimentarius” means the international food standards adopted by the Codex Alimentarius Commission;’ *[Ins. P.U. (A) 227/2016]*

"commercially sterile" means any condition which is free of viable microorganisms including spores of public health significance and microorganisms capable of reproducing in the food under normal conditions of storage and distribution;

"extra wrapper" means an interior or exterior wrapper used only to facilitate packing and is not intended or adequate to serve as a sole container of the content of the package;

“genetically modified organisms” means an organism in which the genetic material has been changed through modern biotechnology in a way that it does not occur naturally by multiplication or natural recombination or both;

["geneticallymodified' Ins.P.U.(A) 229/2010]

“health professional” means a hospital administrator, medical doctor, nutritionist, food technologist, dietician, pharmacist, health education officer, medical social worker and matron working in the

health care system;

["health professional" Ins.P.U.(A) 313/2012]

“infant” means a new born person up to twelve months of age;

["infant" Ins.P.U.(A) 313/2012]

“modern biotechnology” has the same meaning assigned to it under the Biosafety Act 2007 [*Act 678*].

["modern biotechnology" Ins.P.U.(A) 229/2010]

"outer package" means any container in which more than one duly labelled package of the same type of food are placed for the purpose of sale retail;

"parts per cent (ppc)", " parts per million (ppm)" and "parts per billion (ppb)" means parts per centum, parts per million and parts per billion by weight respectively.

“young children” means a person from the age of more than twelve months up to the age of three years.

["young children" Ins.P.U.(A) 313/2012]

(2) Any reference in these Regulations to parts per million and parts per billion shall be deemed to be equivalent to miligram per kilogram (mg/kg) and microgram per kilogram (micg/kg)respectively.

(3) Any reference in these Regulations to any specific article shall be construed as including a reference to any other article which is substantially identical with, and may be used for the same purpose as, the article specifically referred to.

(4) Any reference in these Regulations to the composition, strength, potency, purity, quality, weight quantity, shelflife or other property of any food or any ingredient or component thereof shall be the prescribed standard with respect to that food or ingredient orcomponent.

(5) Where in these Regulations a standard is prescribed for any food without any expressed stipulation forbidding any added matter or substance, there shall be implied therein the stipulation that the food for which such standard is prescribed shall not contain any added matter or substance, other than potable water, except as may be specifically permitted by these Regulations.

[*Am. P.U.(A) 162/88.*|

03. PART IV
LABELLING

PART IV
LABELLING

Regulation 9. General requirements for labelling of food.

No person shall prepare or advertise for sale or sell any food contained in a package, if the package –

(a) does not bear on it a label containing all the particulars required by these Regulations to be contained on a label relating to such package;

(b) bears on it label containing anything that is prohibited by these Regulations from appearing on a label relating to such package; or

(c) bears on it a label containing any particulars that are not in the position or manner required by these Regulations in respect of a label relating to such package.

Regulation 10. Language to be used.

Except as otherwise provided in these Regulations, any word, statement, information or direction that is required by these Regulations to appear on the label of any package of food shall –

(a) in the case of food produced, prepared or packaged in Malaysia, be in Bahasa Malaysia; or

(b) in the case of imported food, be in Bahasa Malaysia or English,

and in either case may include translation thereof in any other language.

Regulation 11. Particulars in labelling.

(1) Every package containing food for sale shall, unless otherwise provided in these Regulations, bear on it a label containing the following particulars, namely -

(a) the appropriate designation of the food or a description of the food containing the common name of its principal ingredients;

(b) in the case of mixed or blended food, words which indicate that the contents are mixed or blended, as the case may be, and such word shall be conjoined with the appropriate designation of the food, in the following form:

"mixed" (here insert the appropriate designation of the food); or "blended" (here insert the appropriate designation of the food):

Provided that the word "mixed" or "blended" shall not be conjoined with the appropriate designation of any mixed or blended food which does not comply with the standard prescribed by these Regulations;

(c) where the food contains beef or pork, or its derivatives, or lard, a statement as to the presence in that food of such beef or pork, or its derivatives, or lard, in the form –

"CONTAINS (state whether beef or pork, or its derivatives, or lard, as the case may be)"

or in other words to this effect;

(d) where the food contains added alcohol, a statement as to the presence in that food of such alcohol, in capital bold-faced lettering of a non-serif character not smaller than 6 point, in the form-

"CONTAINS ALCOHOL"

or in any other words to this effect;

(e) where the food consists of two or more ingredients, other than water, food additives and added nutrient, the appropriate designation of each of those ingredients in descending order of proportion by weight and, wherever required by these Regulations, a declaration of the proportion of such ingredient;

[Am. P.U.(A) 306/2009:2]

(ea) in addition to the requirements specified in paragraph (1) (e),if the food contains ingredients known to cause hypersensitivity, the ingredients shall be declared on the label.

[(ea) Subs. P.U.(A) 313/2012]

(f) where the food contains edible fat or edible oil or both, a statement as to the presence in that food of such edible fat or edible oil or both, together with the common name of the animal or vegetable, as the case may be, from which such fat or oil is derived;

(g) where the food contains food additive, a statement as to the presence in that food of

such food additive, in the form -
"contains permitted (state the type of the relevant food additive)";

(h)[Deleted by P.U.(A) 88/2003]

(i) a statement of the minimum net weight or volume or number of the content of the package;

[*Am. P.U.(A) 162/88.*]

(ia) in the case of food packed in liquid, a statement of the minimum drained weight of the food;

[*Am. P.U.(A) 162/88.*]

(j) in the case of food locally manufactured or packed, the name and business address of the manufacturer or packer, or the owner of the rights of manufacture or packing or the agent of any of them; and in the case of imported food, the name and business address of manufacture, or the agent of any of them, and the name and business address of the importer in Malaysia and the name of the country of origin of the food;

(k) such other particulars as are required by these Regulations to be given in the case of any particular food.

(2) The statements required by paragraphs (1)*(c)* and *(d)*, shall appear immediately below the appropriate designation of the food.

(3) For the purpose of paragraphs (1)*(e)* and *(g)*, where the ingredients of the food, or the food additives added to such food, are derived from animal, the common name of such animal shall also be stated on the label of that food:

[*Am. P.U.(A) 162/88.*]

(3A) For the purpose of subregulation (3), the origin of food and food ingredients obtained through modern biotechnology shall be stated as follows:

"gene derived from (common name of such animal)";

[(3A) Ins.*P.U.(A) 229/2010.*]

Provided that it shall not be necessary to indicate the name of the animal from which the ingredient or food additive is derived if it can be inferred from the appropriate designation of such ingredient or food additive.

(4) For the purpose of paragraph (1)*(j)* --

[*Am. P.U.(A) 162/88.*]

(a) a telegraphic or code address or an address at a Post Office; or

(b) the name of the company or the trade name of the manufacturer, packer, importer or seller appearing on any disc or cap or other device used for sealing any package of food, shall not be sufficient.

[*Am. P.U.(A) 162/88, 131/02.*]

(5) For the purpose of paragraph *(ea)* of subregulation (1), the specific food or ingredients known to cause hypersensitivity are as follows:

(a) cereal containing gluten including wheat, rye, barley and oat;
(b) nut and nut product including peanut and soybean;
(c) fish and fish product;
(d) milk and milk product (including lactose); and
(e) egg and egg product.

[(5) Ins.P.U.(A) 306/2009:3]

(6) For the purpose of paragraph (*ea*) of subregulations (1) and (5), the origin of food and food ingredients obtained through modern biotechnology shall be stated as follows:

"gene derived from (origin)".

(7) Food and food ingredients obtained through modern biotechnology shall be labelled as follows:

(a) in the case of food and food ingredients are composed of or contains genetically modified organisms, the words "genetically modified (name of the ingredient)" shall appear on the label;

(b) in the case of food and food ingredients are produced from, but does not contain genetically modified organisms, the words "produced from genetically modified (name of the ingredient)" shall appear on the label;

(c) for the purpose of paragraphs *(a)* and *(b)*, in the case of single ingredient foods, the information shall appear on the principal display panel in close proximity with the name of the food and shall be in not less than 10 point lettering;

(d) for the purpose of paragraphs *(a)* and *(b)*, in the case multi–ingredient foods, the information shall appear in the list of ingredients immediately following the ingredients; and

(e) for the purpose of paragraph *(d)*, the statement "contains genetically modified ingredient" shall be stated on the principal display panel in close proximity with the name of the food and shall be in not less than 10 point lettering;

[(6) & (7) Ins. P.U.(A) 229/2010]

Regulation 12. Form and manner of labelling.

(1) The particulars that are required by regulation 11, or by any other regulation, to appear on a label, shall appear conspicuously and prominently in the label.

[*Am. P.U.(A) 162/88.*]

(2) Except as otherwise provided in these Regulations, the lettering for the particulars that are required by paragraph 11(1)*(a)* to appear on a label shall be so prominent in height, visual emphasis, and position as to be conspicuous by comparison with any other matter appearing on the label.

[*Am. P.U.(A) 162/88.*]

(2A) Subregulation (2) shall not apply to a trade mark.

[*Am. P.U.(A) 162/88.*]

(3) Except as otherwise provided in these Regulations, all particulars that are required by these Regulations to appear on a label shall be written in no smaller than 10 point lettering, and with equal prominence with any other matter appearing on or attached to the package.

[*Am. P.U.(A) 162/88.*]

(4) Notwithstanding subregulation (3), the statement of ingredients as required by paragraphs *(e)*, *(f)*, and *(g)*, and the particulars that are required by regulation 11(1)*(j)*and *(k*), and regulation 18B, may be written in no smaller than 4 point lettering unless otherwise provided in these Regulations.

[*Am. P.U.(A) 162/88;Am. P.U.(A) 306/2009:4.*]

(5) Every label required by these Regulations to be borne on a package shall be legibly and

durably marked either on the material of the package or on material firmly or permanently attached to the package.

(6) Notwithstanding subregulation (5), a label may be firmly placed inside a package if –

(a) the package is made of clear transparent material; and

(b) the food contained in the package-

(i) is not ready for direct consumption; or

(ii) in the case of food ready for direct consumption, is completely enclosed in its natural shell or pod or interior wrapper such that it has no direct contact or is not likely to come into contact with the label.

(7) No label shall appear on the extra wrapper of any food.

[*Am. P.U.(A) 162/88, 123/95*.]

Regulation 13. Size and colour of letters.

(1) Where the size of letters to be used in labels is prescribed in these Regulations by reference to a minimum number of points, the reference shall be deemed to be a reference to height of the lower case letter of the type face or if the wording is all in capital letters, the height of the capital letters in type face irrespective of the height of type body.

(2) Except as otherwise provided in these Regulations and for internationally accepted unit symbols of weight and measures, the lettering of every word or statement required by these Regulations to appear on labels shall be –

(a) all capital letters; or

(b) all lower case letters; or

(c) lower case letters with an initial capital letter.

(3) In every case to which paragraph (2)*(a)* or paragraph *(b*) applies, the height of the lettering shall be uniform in every word or statement that is separately required.

(4) In every case to which paragraph *(2)(c)* applies, the height of the lower case lettering shall be uniform in every word or statement that is separately required.

(5) Notwithstanding anything contained in these Regulations, where words are required by these Regulations to appear on labels in letters of a specified size and the package to be labelled is so small as to prevent the use of letters of that size, letters of smaller size may be used if they are of the largest size practicable in the circumstances and are in any event no smaller than 2 point.

(6) The requirement in these Regulations as to the height of letters shall be sufficiently complied with if the letters used are of a greater height than the height prescribed.

(7) All lettering shall appear in a colour that contrasts strongly with its background.

Regulation 14. Date marking.

(1) In these Regulations, "date marking", in relation to a package of food, means a date permanently marked or embossed on the package, or in the label on the package, of any food signifying the expiry date or the date of minimum durability of that food, as the case may be.

(2) For the purposes of subregulation (1), the expression -

(a) "expiry date", in relation to a package of food, means the date after which the food, when kept in accordance with any storage conditions set out in the label of such food, may not retain the quality attributes normally expected by a consumer; and

(b) "date of minimum durability", in relation to a package of food, means the date until which the food, when kept in accordance with any storage conditions set out in the label of such food, will retain any specific qualities for which tacit or express claim has been made.

(3) For the purposes of these Regulations, only marking in clear unmistakable date which can be correctly interpreted by the consumer shall constitute date marking. The marking of date in code form for lot identification does not constitute date marking.

[*Am. P.U.(A) 162/88.*]

(4) The foods specified in the Fifth Schedule, when in a package intended for sale, shall bear or have embossed, on the label or elsewhere on the package, a date marking in accordance with any of the alternatives as specified in subregulation (5).

(5) For the purposes of subregulation (4) –

(a) the expiry date in respect of any food shall be shown in one of the following forms:

(i) "EXPIRY DATE or EXP DATE (here insert the date, expressed in day, month and year or in month or year)";

(ii) "USE BY (here insert the date, expressed in day, month and year or in month or year)"; or

(iii) CONSUME BY or CONS BY (here insert the date, expressed in day, month and year or in month or year)";

(b) the date of minimum durability in respect of any food, shall be shown in the following form:

"BEST BEFORE or BEST BEF (here insert the date, expressed in day, month and year or in month or year)":

Provided that where only a month of particular year is stated, it shall be presumed that the expiry date or date of minimum durability, as the case may be, shall be by the end of that month.

[*Am. P.U.(A) 162/88.*]

(6) Where the validity of the date marking of a food to which this regulation applies is dependent on its storage, the storage direction of that food shall also be required to be borne on its label.

(7) No person shall prepare or advertise for sale or sell any food specified in the Fifth Schedule unless the package containing such food bear a date marking as required by subregulation (4) and in any of the forms as specified in subregulation (5).

(8) The date marking required by this regulation shall be in capital bold-faced lettering of a non-serif character not smaller than 6 point.

(9) No person shall—

(a) remove, erase, alter, obscure, superimpose or in any way tamper with any date marking on any package of food;

(b) import, prepare for sale or sell any package of food which had expired; or

(b) import, prepare for sale or sell any package of food which has been kept in a condition which contradicts with any storage conditions set out in the label of such food.

[Ins. P.U.(A) 405/2009]

Regulation 15. Statement of strength of ingredient.

Where the standards of strength, weight or quantity, as the case may be, of any ingredient or component part of any food are mentioned on the label, unless otherwise provided in these Regulations, "per cent" shall mean per cent by weight, "parts per million" shall means parts per million by weight, and "parts per billion" shall mean part per billion by weight.

Regulation 16. Packing on retail premises.

(1) Except as otherwise provided in these Regulations, where any food is packaged on retail premises and is offered, exposed or kept for sale in such package at the said premises in such a manner that the customer may himself select the package then-

(a) every such package of food has to be sealed; and

(b) where the package is of a transparent flexible material, the label required by these Regulations for such package of food may, subject to the requirement of subregulation 12(6), be inserted inside the package.

[*Am. P.U.(A) 162/88*.]

(2) Nothing in paragraph 11(1)(e*), (f), (g), and (j)* shall apply to any package of food mentioned in regulation (11), and regulation 18B.

[*Am. P.U.(A) 162/88.;Am. P.U.(A) 306/2009:5.*]

(3) For the purposes of paragraph (1)*(a),* a package shall be deemed to have been sealed if –

(a) in the case of plastic package, it has been completely sealed by heat or other effective means; and

(b) in the case of paper package, the open end of such package has been folded over and such fold is secured in position by an adhesive tape or other effective means.

[*Am. P.U.(A) 162/88.*]

Regulation 17. Exemption from regulations 11, 14,16 and 18B.

(1) Regulation 11 and 14 shall not apply to any container referred to in paragraph (a) of the definition of "bulk container" in subregulation 2(1).

[Am. P.U.(A) 162/88.]

(2) Paragraphs 11(1)(c), (d), (e), (f) and (g) shall not apply to outer package and any container referred to in paragraphs (b) of the definition of " bulk container" in subregulation 2(1).

[Am. P.U.(A) 162/88; Am. P.U.(A) 306/2009:6]

(3) Regulations 11, 14 and 16 shall not apply to-

(a) any package of food if the food is of the nature, quality, quantity, origin or brand requested by the purchaser and is weighed, counted or measured in the presence of the purchaser; or

(b) any perishable cooked food ready for direct consumption which is packaged on retail

premises in response to demand by a purchaser for a specified quantity of such food.

(3A) Notwithstanding subregulation 17(3), where food and food ingredients obtained through modern biotechnology are displayed for retail sale other than in a package, any information required in subregulations 11(3A), (6) and (7) shall be displayed on or in connection with the display of the food.

[(3A) Ins. P.U.(A) 229/2010]

(4) [Repealed by P.U.(A) 162/88.]

(5) Regulation 18B shall not apply to any packages that have a total surface area of less than 100 cm2 and returnable glass bottles, provided that no nutrition claim is made.

[(5) Ins.P.U.(A) 306/2009:6]

Regulation 18. Matter forbidden on any label.

(1) No descriptive matter appearing on or attached to or supplied with any package of food shall include any comment on, reference to or explanation of, any statement or label required by these Regulations to be borne on any package of food if such comment, reference, or explanation either directly or by implication, contradicts, qualifies or modifies the statement or the content of that label.

[*Am. P.U.(A) 162/88.*]

(1A) Words to indicate grading, quality or superiority or any other words of similar meaning shall not appear on the label of any package of food unless such description of quality grading conform to those established by the relevent authorities responsible for such grading; and where such words appear on the label it shall be presumed that the food is in compliance with the requirements established by the relevent authorities in respect of that quality grading.

(2) No label which describes any food shall include the word "pure" or any other words of the same significance unless-

(a) the food is of the strength, purity, or quality prescribed by these Regulations and is free from any other added substance apart from those essential in the processing of such food; and

(b) there is no expressed stipulation in these Regulations prohibiting the inclusion of such word in the label in respect of that food.

(3) Except as otherwise provided in these Regulations, no label which describes any food shall include the word "compounded", "medicated", "tonic" or "health" or any other words of the same significance.

[*Am. P.U.(A) 162/88.*]

(4) No label which describes any food shall include any claim on the absence of –

(a) beef or pork or its derivatives, or lard or added alcohol if the food does not contain such ingredients; or

(b) any food additive or nutrient supplement the addition of which is prohibited in these Regulations.

(5) Except as otherwise provided in these Regulations, pictorial representation or design may be included in the label for the purpose of illustrating receipes involving the use of the food or suggestions on how to serve the food, where such inclusion is not misleading or deceptive and the representation or design is immediately preceded or followed or otherwise closely accompanied, in not less than 6 point lettering, with the words " RECIPE " or " SERVING SUGGESTION " or other words of similar meaning, as the case may be.

(6) No label which describes any food shall include any claim—

(a) stating that any given food will provide an adequate source of all essential nutrients, except as otherwise permitted in these Regulations;

(b) implying that consuming a balanced diet or combination of variety of foods cannot supply adequate amounts of all nutrients;

(c) which cannot be substantiated;

(d) as to the suitability of a food for use in the prevention, alleviation, treatment or cure of a disease, disorder or particular physiological condition, except as otherwise permitted in these Regulations; or

(e) which could give rise to doubt about the safety of a similar food or arouse or exploit fear in the consumer.

[Subs. P.U.(A) 88/2003]

(7) No label which describes any food shall include the word "organic", "biological", "ecological", "biodynamic" or any other words of the same significance unless the food conforms to the requirements specified in the Malaysian Standards MS 1529: The Production, Processing, Labelling and Marketing of Plant- Based Organically Produced Foods.

[(7) Am. P.U.(A) 313/2012]

(8) No label which describes any food shall include the word "nutritious" or any other words of the same significance unless—

(a) the food contains a range of nutrients including carbohydrate, fat, protein, vitamin and mineral;

(b) the food contains a substantial amount of energy of more than 40 kcal per 100 g or 20 kcal per 100 ml;

(c) the food contains source of protein not less than 5 g per 100 g or 2.5 g per 100 ml;

(d) the food contains at least four vitamins of an amount that meets the criteria for claim as source and two minerals (excluding sodium) of an amount that meets the criteria for claim as source; and

(e) the amount of the nutrients mentioned in paragraphs *(a)* and *(d)* is declared.

[(7) & (8) Ins.*P.U.(A) 306/2009:7.*]

Regulation 18A. Claims on the label.

(1) Notwithstanding subregulation (4) of regulation 18, claims which highlight the absence or non-addition of a particular substance in or to food may be included in the label provided that the claims are not misleading and the substance—

(a) is not subject to specific requirements in this regulation;

(b) is one which consumers would normally expect to find in the food;

(c) has not been substituted by another substance giving the food equivalent characteristics unless the nature of the substitution is clearly stated with equal prominence; and

(d) the presence or addition is permitted in the food.

(2) Claims which highlight the absence or non-addition of one or more nutrients in or to food shall be regarded as nutrition claims and regulation 18B shall apply to those claims.

(3) Nutrition claims in this regulation includes the following claims:

(a) nutrient content claim;

(b) nutrient comparative claim;

(c) nutrient function claim; and

(d) claim for enrichment, fortification or other words of similar meaning as specified in subregulation (7) of regulation 26.

[Ins. P.U.(A) 88/2003]

Regulation 18B. Nutrition labelling.

(1) In these Regulations, "nutrition labelling", in relation to a package of food, means a description intended to inform the consumer of the nutrient content of a food.

(2) Except as otherwise provided in these Regulations, the nutrient content relating to food shall be provided for all products as specified in regulations 64 to 75, 84 to 87, 89 to 99, 113, 135, 149, 151, 161, 220, 233 to 242, 344, 345 and 348 to 358 of these Regulations.

(3) There shall be written on the label of the food specified in subregulation (2)—

(a) the amount of energy, expressed in kilocalorie (kcal) or kilojoule (KJ) or both per 100 g or 100 ml or per package if the package contains only a single portion and per serving as quantified on the label; and

(b) the amount of protein, available carbohydrate (that is carbohydrate excluding dietary fibre) and fat, expressed in g per 100 g or per 100 ml or per package if the package contains only a single portion and per serving as quantified on the label.

(4) Notwithstanding subregulation (3), there shall be written on the label on a package of ready-to-drink beverage, the amount of total sugars in the following form:

"Carbohydrates .....g

Total sugars .....g"

(4A) For the purposes of this regulation, a reference to “sugars” shall be a reference to all monosaccharides and disaccharides contained in food either naturally occurring or added;

[(4A) Ins. P.U.(A) 306/2009:s.8; Subs. P.U.(A) 313/2012]

(5) Where a claim is made regarding the amount or type of fatty acids, the amounts of saturated, monounsaturated, polyunsaturated and trans fatty acid shall be declared in the following form, as the case may be:

Fat	…… g
compromising of	
monounsaturated fatty acid	…… g
polyunsaturated fatty acid	…… g
saturated fatty acid	..... g
trans fatty acid	..... g

[(5) Subs.P.U.(A) 306/2009:s.8]

(6) The amount of energy to be listed should be calculated by using the following conversion factors:

(a) Carbohydrates 4 kcal/g	(17 kJ);
(b) Protein 4 kcal/g	(17 kJ);
(c) Fat 9 kcal/g	(37 kJ);
(d) Alcohol (Ethanol) 7 kcal/g	(29 kJ);
(e) Organic acid 3 kcal/g	(13 kJ); or
(f) Dietary fibre 2 kcal/g	(8.5 kJ).

(7) The amount of protein to be listed shall be calculated using the following formula:

Protein = Total Kjeldahl Nitrogen x Conversion factor for specific food.

(8) The conversion factors for specific food specified in subregulation (7) shall be as follows:

Foods	*Conversion factor*
Cereals	
Wheat, hard, medium or soft	
Wholemeal or flour or bulgur	5.83
Flour, medium or on low extraction	5.70
Macaroni, spaghetti, wheat pastes	5.70
Bran	6.31
Rice	5.95
Rye, barley, oats	5.83
Pulses, nuts and seeds	
Groundnuts	5.46
Soya bean, seeds, flour or products	6.25
Treenuts	
Almond	5.18
Brazil nut	5.71
Coconuts, chestnuts, treenuts	5.30
Seeds	
Sesame, safflower, sunflower	5.30
Milk and milk Products	6.38
Edible fats and Edible Oil	6.38
Margarine, Butter	6.38
Other foods	6.25

(9) Except as otherwise provided in these Regulations, there may be written on the label of food the amount of vitamins and minerals in accordance with the following criteria:

(a) only vitamins and minerals which are listed in the Nutrient Reference Values (NRV); or

(aa) where the vitamins and minerals are not included under paragraph *(a)*, it shall be present in not less than the amount in the reference quantity of the food as specified in Table II of the Twelfth Schedule; or

[(9)(aa) Ins.P.U.(A) 306/2009:s.8]

(b) where the vitamins and minerals are not included under paragraph *(a)* or (aa) with the written approval of the Director; and

[(9)(b) Am.P.U.(A) 306/2009:s.8]

(c) only those vitamins and minerals which are present in not less than 5 per cent of the

Nutrient Reference Value (NRV), supplied by a serving as quantified on the label.

(10) The numerical information on vitamins and minerals shall be expressed in metric units per 100g or per 100ml or per package if the package contains only a single portion and per serving as quantified on the label; in addition, this information may be expressed as a percentage of the Nutrient Reference Value (NRV) per 100 g or per 100 ml or per package if the package contains only a single portion and per serving as quantified on the label.

(11) Where the numerical information on vitamins and minerals has been expressed as a percentage of Nutrient Reference Values (NRV), the following Nutrient Reference Values (NRV) shall be used for labelling purposes:

Nutrient Reference Values (NRV)

Vitamin A	(mg)	800
Vitamin D	(mg)	5
Vitamin C	(mg)	60
Vitamin E	(mg)	10
Thiamin	(mg)	1.4
Riboflavin	(mg)	1.6
Niacin	(mg)	18
Vitamin B6	(mg)	2
Folic acid	(mg)	200
Vitamin B12	(mg)	1
Calcium	(mg)	800
Magnesium	(mg)	300
Iron	(mg)	14
Zinc	(mg)	15
Iodine	(mg)	150
Choline	(mg)	550

[Choline Ins. P.U.(A) 313/2012]

(12) There may be written on a label of a package of food the amount of cholesterol and sodium, or dietary fibre in the following manner:

(a) the amount of cholesterol and sodium shall be expressed in mg per 100 g or per 100 ml or per package if the package contains only a single portion and per serving as quantified on the label; and

(b) the amount of dietary fibre shall be expressed in g per 100 g or per 100 ml or per package if the package contains only a single portion and per serving as quantified on the label.

[(12) Subs.P.U.(A) 306/2009:s.8]

(13) Where a food other than food specified in subregulation (2) contains a nutrition labelling, subregulation (3) shall apply to the labelling.

(14) Where a food makes a nutrition claim, it is also mandatory to include a nutrition labelling as specified in subregulation (3) and the amount of any other nutrient for which a nutrition claim is made in respect of the food.

[Ins. P.U.(A) 88/2003]

Regulation 18C. Nutrient content claim.

(1) In these Regulations, "nutrient content claim" means a nutrition claim that describes the level of a nutrient contained in a food.

(2) When a nutrient content claim or a synonymous claim, that is listed in Table I and Table II to the Fifth A Schedule is made, the conditions specified in the Tables for that claim shall apply.

(3) Where a food is by its nature low in or free of the nutrient that is the subject of the claim, the term describing the level of the nutrient shall not immediately precede the name of the food but shall be in the following form, that is, "a low (naming the nutrient) food" or "a (naming the nutrient)-free food." . [Ins. P.U.(A) 88/2003]

Regulation 18D. Nutrient comparative claims.

(1) In these Regulations, "nutrient comparative claim" means a claim that compares the nutrient levels or energy value of two or more foods.

(2) There may be written on a label of a package of food a statement that compares the level of a nutrient in the food with the level of a nutrient in a reference food in the following words or any other words of the same significance, that are, "reduced", "less than" "fewer", "increased", "more than", "light" or "extra".

(3) For the purpose of subregulation (2), nutrient comparative claims may only be used on the label based on the food as sold, taking into account further preparation required for consumption if relevant, according to the instructions for use on the label and subject to the following conditions:

(a) the food being compared shall be different versions of the same or similar food and the foods being compared should be clearly identified;

(b) a statement of the amount of difference in the energy value or nutrient content shall be given and the following information shall appear in close proximity to the nutrient comparative claim:

(i) the amount of difference related to the same quantity, expressed as a percentage, fraction or an absolute amount and full details of the comparison shall be given; and

(ii) the identity of the food to which the food is being compared and the food shall be described in such a manner that it can be readily identified by consumers; and

(c) the comparison should be based on a relative difference of at least 25 per cent in the energy value or nutrient content, except for micronutrients where a 10 per cent difference in the Nutrient Reference Values (NRV) would be acceptable, between the compared foods and a minimum absolute difference in the energy value or nutrient content equal to or more than the value required for claim as "low" or a "source" in Table I and II to the Fifth A Schedule.

[(3)(c) Subs. P.U.(A) 306/2009:9] [Ins. P.U.(A) 88/2003]

Regulation 18E. Nutrient function claim.

(1) In these Regulations, "nutrient function claim" means a nutrition claim that describes the physiological role of the nutrient in the growth, development and normal functions of the body.

(2) A nutrient function claim shall not imply or include any statement to the effect that the nutrient would afford a cure or treatment for or protection from a disease.

(3) No label which describes any food shall include any claims relating to the function of a nutrient in the body unless the food for which the nutrient function claim is made shall contain at least the amount of nutrient in the level to be considered as a source of that nutrient per reference amount as specified in Table II to the Fifth A Schedule.

(4) Except as otherwise provided in these Regulations, only the following nutrient function claims or any other words of similar meaning shall be permitted:

(a) Folic acid:
(i) Folic acid is essential for growth and division of cells;
(ii) Folate plays a role in the formation of red blood cells;
(iii) Folate helps to maintain the growth and development of the foetus;

(b) Sialic acid:
Sialic acid is an important component of the brain tissue;

(c) Iron:
(i) Iron is a factor in red blood cell formation;
(ii) Iron is a component of hemoglobin in red blood cell which carries oxygen to all parts of the body;

(d) Inulin and oligofructose (fructo-oligosaccharide):
(i) Inulin helps increase intestinal bifidobacteria and helps maintain a good intestinal environment;
(ii) Oligofructose (fructo-oligosaccharide) helps increase intestinal bifidobacteria and helps maintain a good intestinal environment;
(iii) Inulin is bifidogenic;
(iv) Oligofructose (fructo-oligosaccharide) is bifidogenic;

(e) Iodine:
Iodine is essential for the formation of thyroid hormone;

(f) Calcium:
Calcium aids in the development of strong bones and teeth;

(g) Magnesium:
Magnesium promotes calcium absorption and retention;

(h) Niacin:
Niacin is needed for the release of energy from proteins, fats and carbohydrates;

(i) Protein:
(i) Protein helps build and repair body tissues;
(ii) Protein is essential for growth and development;
(iii) Protein provides amino acids necessary for protein synthesis;

(j) Oat Soluble fibre (b-glucan)
Oat solube fibre (b-glucan) helps lower or reduce cholesterol;

(k) Plant sterol or plant stanol:
Plant sterol or plant stanol helps lower or reduce cholesterol;

(l) Vitamin A:
(i) Vitamin A aids in maintaining the health of the skin and mucous membrane;
(ii) Vitamin A is essential for the functioning of the eye;

(m) Vitamin B1/Thiamine:
Vitamin B1/Thiamine is needed for the release of energy from carbohydrate;

(n) Vitamin B2/Riboflavin:
Vitamin B2/Riboflavin is needed for release of energy from proteins, fats and

carbohydrates;

(o) Vitamin B12/Cyanocobalamin:
Vitamin B12/Cyanocobalamin is needed for red blood cell production;

(p) Vitamin C:
(i) Vitamin C enhances absorption of iron from nonmeat sources;
(ii) Vitamin C contributes to the absorption of iron from food;

(q) Vitamin D:
(i) Vitamin D helps the body utilise calcium and phosphorus;
(ii) Vitamin D is necessary for the absorption and utilization of calcium and phosphorus;

(r) Vitamin E:
Vitamin E protects the fat in body tissues from oxidation; and

(s) Zinc:
Zinc is essential for growth;

[(4) Subs.P.U.(A) 306/2009:10]

(4A) For the purpose of paragraph 4(b), the claim may only be made in infant formula and follow-up formula as prescribed in regulations 389 and 389A respectively.

(4B) For the purpose of paragraph 4(k)—

(a) there shall be written on the label of food making such nutrient claim the following statements:

(i) "Not recommended for pregnant and lactating women, and children under the age of five years";

(ii) "Persons on cholesterol-lowering medication must seek medical advice before consuming this product";

(iii) a statement to the effect that the product is consumed as part of a balanced and varied diet and shall include regular consumption of fruits and vegetables to help maintain the carotenoid level; and

(iv) "With added plant sterols" or "With added plant stanols" in not less than ten point lettering;

(b) the total amount of plant sterol or plant stanol contained in the product shall be expressed in metric units per 100 g or per 100 ml or per package if the packagecontains only a single portion and per serving as quantified on the label;

(c) only the terms "plant sterols" or "plant stanols" shall be used in declaring the presence of such components; and

(d) the claim may only be made for milk, milk product, soya bean milk and soya bean drink as prescribed in regulations 82, 83, 357 and 358 respectively.

[(4A & 4B) Ins.P.U.(A) 306/2009:10]

(5) No label on a package containing any food shall bear a nutrient function claim except those permitted in this regulation or with prior written approval of the Director.

[Ins. P.U.(A) 88/2003]

04. LABELLING REGULATION SCHEDULES

[Am. PU (A) 162/88, 90/99, 318/12]

FIFTH SCHEDULE

(Regulation 14)

FOOD REQUIRING DATE MARKING

Biscuit, bread

Canned food for infants and children

Cereal-based food for infants and children

Chocolate, white chocolate and milk chocolate

Coconut cream, coconut milk, coconut paste, coconut cream powder and dessicated coconut

Edible fat and edible oil other than margarine in hermetically sealed containers

Fish ball or fish cake

Food additives with a shelf life of less than 18 months

Infant formula

Liquid egg, liquid egg yolk, liquid egg white, dried egg, dried egg yolk, and dried egg white

Low energy form of any food which requires date marking

Meat product in non-hermetically sealed containers

Milk and milk product other than ice cream which is less than 200 ml in volume and hard cheese

Non-carbonated pasteurized soft drink and non-carbonated U.H.T. soft drink

Nutrient supplement or preparation of nutrient supplement sold as food

Pasteurized fruit juice

Pasteurized vegetable juice

Peanut butter

Sauce

Seri Kaya

Special purpose food

FIFTH A SCHEDULE

[Ins. PU (A) 88/03]

(Regulation 18c)

TABLE I

CONDITIONS FOR NUTRIENT CONTENTS FOR USE OF NUTRITION CLAIMS

Component	*Claim*	*Conditions*
A.		*Not more than*
Energy	Low	40 kcal (170 kJ) per 100 g (solids) or 20 kcal (80 kJ) per 100 ml (liquids)
	Free	4 kcal per 100 ml or 100 g
Fat	Low	3 g per 100 g (solids) 1.5 g per 100 ml (liquids)
	Free	0.15 per 100 g (or 100 ml)
Saturated Fat	Low	1.5 g per 100 g (solids) 0.75 g per 100 ml (liquids) and 10 per cent of total energy of the food
	Free	0.1 g per 100 g (solids) 0.1 g per 100 ml (liquids)
Cholesterol	Low	0.02 g per 100 g (solids) 0.01 g per 100 ml (liquids)
	Free	0.005 g per 100 ml (solids) 0.005 g per 100 ml (liquids)
Trans Fatty Acids	Low	1.5 g per 100 g (solids) 0.75 g per 100 ml (liquids) and 10 per cent of total energy of the food
	Free	0.1 g per 100 g (solids) 0.1 g per 100 ml (liquids)
Sugar	Low	5 g per 100 g (solids) 2.5 g per 100 ml (liquids)
	Free	0.5 g per 100 g (solids) 0.5 g per 100 ml (liquids)
Sodium	Low	0.12 g per 100 g (solids) 0.06 g per 100 ml (liquids)
	Very Low	0.04 g per 100 g (solids) 0.02 g per 100 ml (liquids)
	Free	0.005 g per 100 g (solids) 0.005 g per 100 ml (liquids)

TABLE II

CONDITIONS FOR NUTRIENT CONTENTS FOR USE OF NUTRITION CLAIMS

Component	*Claim*	*Conditions*
B.		*Not Less Than*
Protein*	Source	10 per cent of NRV per 100 g (solids) 5 per cent of NRV per 100 ml (liquids)
	High	or 5 per cent of NRV per 100 kcal (at least 2 times the values for "source"
Vitamins and Minerals	Source	15 per cent of NRV per 100 g (solids) 7.5 per cent of NRV per 100 ml (liquids) or 5 per cent of NRV per 100 kcal
	High	(at least 2 times the values for "source"
Total Dietary Fibre	Source	3 g per 100 g (solids) 1.5 g per 100 ml (liquids)
	High	6 g per 100 g (solids) 3 g per 100 ml (liquids)
Oat Soluble Fibre (b-glucan)**	Source	2 g per 100 g (solids)
Total Sialic Acid	Source	Not less than: 36 mg per 100 kcal (24 mg per 100 ml) Not more than: 67 mg per 100 kcal (45 mg per 100 ml)
Plant Sterol/Plant Stanol @	Source	1.3 g per 100 g (solids) 160 mg per 100 ml (liquids) (where the product is added with plant sterol or plant stanol, the daily serving provide more than 3 g plant sterol or plant stanol per day)
Inulin	Source	2 g per serving
Oligofructose	Source	1.25 g per serving

Note: (*) Nutrient Reference Value
Protein (g) 50;

(**) for "Oat Soluble Fibre" nutrient function claim, the food shall also contain total dietary fibre of not less than an amount required to claim as "Source";

(@) only in milk, milk products, soya bean milk and soya bean drink.

05. PART V
FOOD ADDITIVE AND ADDED NUTRIENT

PART V
FOOD ADDITIVE AND ADDED NUTRIENT

Regulation 19. Food additive.

(1) In these Regulations, "food additive" means any substance that is intentionally introduced into or on a food in small quantities in order to affect the food's keeping quality, texture, consistency, appearance, odour, taste, alkalinity, or acidity, or to serve any other technological function in the manufacture, processing, preparation, treatment, packing, packaging, transport, or storage of the food, and that results or may be reasonably expected to result directly or indirectly in the substance or any of its by-products becoming a component of, or otherwise affecting the characteristics of, the food, and includes any preservative, colouring substance, flavouring substance, flavour enhancer, antioxidant and food conditioner, but shall not include nutrient supplement, incidental constituent or salt.

(2) No person shall import, manufacture, advertise for sale or sell or introduce into or on any food-

(a) any food additive other than a permitted food additive;
(b) any permitted food additive which does not comply with—

(i) the standard prescribed in these Regulations;
(ii) the Codex Alimentarius; or

[Subs. P.U. (A) 227/2016]

(c) any food additive other than food additive which has been approved by the Director in writing.

[Ins. P.U. (A) 227/2016]

(3) Notwithstanding subregulation (2), the addition of food additive to food is prohibited except as otherwise permitted by these Regulations, permitted under the Codex Alimentarius or with prior written approval of the Director. A reference in these Regulations to the addition or use of "other food" in the composition of food for which a standard is prescribed in these Regulations shall not be construed as permission for the use of food additives.

[Am. P.U. (A) 227/2016]

(4) No person shall introduce into or on a food any food additive in such a manner as to conceal any damage to, or any inferiority in the quality of that food.

(5) Notwithstanding anything in these Regulations, except subregulation 389(5), a food additive may be present in any food where-

[*Am. P.U.(A) 162/88.*]

(a) the additive is permitted by these Regulations to be in any ingredient used in the manufacture of the food; and

(b) the proportion of the additive in any such ingredient does not exceed the maximum proportion if any, permitted by these Regulations for that ingredient; and

(c) the total proportion of the additive in the final product does not exceed the maximum proportion, if any, permitted by these Regulations for that products; and

(d) the food into which the additive is carried over does not contain the additive in a greater quantity than would be the case if the food were made under proper technological conditions and in accordance with sound manufacturing practice; and

(e) the additive carried over is present in the food at a level that is significantly less than that normally required for the additive to achieve an efficient technological function in its own right.

(6) There shall be written in the label on a package containing food additive imported, manufactured, advertised for sale or sold-

(a) the words "(state the chemical name of the food additive) as permitted (state the type of food additive); provided that in the case of colouring substances or flavouring substances it shall be sufficient to state the common name or the appropriate designation of that food additive in place of the chemical name."; and

[Am. P.U.(A) 162/88]

(b) a statement giving direction for its use.

[Am. P.U.(A) 162/88

Regulation 20. Preservative.

(1) In these Regulations, "preservative" means any substance that, when added to food, is capable of inhibiting, retarding or arresting the process of decomposition, fermentation, or acidification of such food or of masking any of the evidence of purefaction but shall not include herb, spice, vinegar or wood smoke.

(2) The substances specified in the headings to columns (2) to (4) of Table I, and the substances specified in column (2) of Table II, to the Sixth Schedule shall be the permitted preservatives within the meaning and for the purposes of these Regulations.

(3) Notwithstanding subregulation (2), the addition of preservative to food is prohibited except as otherwise permitted by these Regulations.

(4) Where otherwise permitted by these Regulations –

(a) the preservatives set out in the headings to columns (2) to (4) of Table I to the Sixth Schedule may be added to the foods specified in column (1) thereof in proportions not greater than the maximum permitted proportions specified opposite those foods in the columns thereof applicable to the preservatives;

(b) the preservatives specified in column (2) of the Table II to the Sixth Schedule may be added to the foods specified opposite thereto in column (1) of the said Table:

Provided that where the use of more than one of such preservative is permitted by these Regulations, the amount of each shall be such that when expressed as a percentage of the amount permitted singly, the sum of the several percentages does not exceed one hundred.

(5) Where a food preparation contains as an ingredient, any of the food specified in the Sixth Schedule, the amount of the preservative permitted in such food preparation shall be such that when expressed as a percentage of the amount permitted for that ingredients as specified in the Sixth Schedule, this percentage shall not exceed the percentage of that ingredient present in the food preparation.

[Am. P.U.(A) 162/88]

*(*6) Notwithstanding paragraph (g) of subregulation (1) of regulation 11, where sulphite or sulphur dioxide has been added and the amount of sulphite or sulphur dioxide as a permitted preservative is more than 10 mg/kg, there shall be written on the label the words “contains sulphur dioxide.

[Ins. P.U.(A) 306/2009:11]

Regulation 20A. Antimicrobial Agent.

(1) In these Regulations, "antimicrobial agent" means any substance used to preserve food by preventing the growth of microorganisms and subsequent spoilage, including fungistats, mould and rope inhibitors, or to sterilize polymeric food-contact surfaces.

(2) The substances specified in the heading to column (2) of Table 1 to the Sixth (A) Schedule shall be the permitted antimicrobial agent within the meaning and for the purposes of these Regulations.

(3) Notwithstanding subregulation (2) , the addition of antimicrobial agent to food is prohibited except as otherwise permitted by these Regulations.

(4) Where otherwise permitted by these Regulations, the antimicrobial agent set out in the heading to column (2) of Table 1 to the Sixth (A) Schedule may be added to thefoods specified in column (1) thereof in proportions not greater than the maximum permitted proportions specified opposite those foods in the column thereof applicable to the antimicrobial agent.

[*Ins. P.U.(A) 421/00.*]

(5) Nisin may be used in the preservation of cheese and canned foods which have been sufficiently heat processed to destroy spores of *Clostridium botulinum.*

[Ins. P.U.(A) 88/2003]

Regulation 21. Colouring substance.

(1) In these Regulations, "colouring substances" means any substance that, when added to food, is capable of imparting colour to that food and includes colouring preparation.

[Am. P.U.(A) 162/88]

(2) The substances specified in Table I and Table II to the Seventh Schedule shall be the permitted colouring substances within the meaning and for the purposes of these Regulations.

(3) Notwithstanding subregulation (2), the addition of colouring substance to food is prohibited except as otherwise permitted by these Regulations.

(3A) For the purposes of this regulation—

(a) "colouring preparation" means a product prepared by admixing one or more permitted colouring substances with permitted diluents; and

(b) "diluent " means any component of colouring preparation that is not itself a colouring substance and has been intentional mixed therein to facilatate the use of the mixture in colouring foods.

(3B) colouring preparations shall contain not less then 4 per cent of permitted colouring substance. Liquid form of colouring preparation may contain benzoic acid as permitted preservatives in a proportion not exceeding 400 mg/kg and acidity regulators as permitted food conditioner.

(3C) Only the substances specified in Table III to the Seven Schedule shall be the permitted diluent.

[Am. P.U.(A) 162/88]

(4) Every package containing colouring substance imported, manufactured or advertised for sale, or sold or intended to be used for colouring food shall in addition to the requirements of subregulations 19(6) be labelled with –

(a) in the case of synthetic dye or colouring preparation containing synthetic dye, the colour index number specified in relation to the colouring substance in column 3 of Table I to the Seventh Schedule; and

(b) in the case of colouring preparation, the common name, and the total percentage proportion, of the colouring substance present in the preparation.

[Am. P.U.(A) 162/88]

(5) Nothing in this regulation shall prohibit the sale of fish, meat, cheese, egg, vegetable, fruit, or nut that bear markings which have been applied for the purpose of identification or grading to the food in its raw or original form, or on a portion of the food normally eaten, if such marking-

(a) are composed of permitted colouring substance, with or without other permitted food additives or harmless diluents;

(b) contrast strongly with their background;

(c) do not cover a substantial area of the original surface to which they were applied; and

(d) have not penetrated the underlying part of the food to any noticeable degree.

Regulation 21. Colouring substance.

(1) In these Regulations, "colouring substances" means any substance that, when added to food, is capable of imparting colour to that food and includes colouring preparation.

[Am. P.U.(A) 162/88]

(2) The substances specified in Table I and Table II to the Seventh Schedule shall be the permitted colouring substances within the meaning and for the purposes of these Regulations.

(3) Notwithstanding subregulation (2), the addition of colouring substance to food is prohibited except as otherwise permitted by these Regulations.

(3A) For the purposes of this regulation—

(a) "colouring preparation" means a product prepared by admixing one or more permitted colouring substances with permitted diluents; and

(b) "diluent " means any component of colouring preparation that is not itself a colouring substance and has been intentional mixed therein to facilatate the use of the mixture in colouring foods.

(3B) Colouring preparations shall contain not less then 4 per cent of permitted colouring substance. Liquid form of colouring preparation may contain benzoic acid as permitted preservatives in a proportion not exceeding 400 mg/kg and acidity regulators as permitted food conditioner.

(3C) Only the substances specified in Table III to the Seven Schedule shall be the permitted diluent.

[Am. P.U.(A) 162/88]

(4) Every package containing colouring substance imported, manufactured or advertised for sale, or sold or intended to be used for colouring food shall in addition to the requirements of subregulations 19(6) be labelled with –

(a) in the case of synthetic dye or colouring preparation containing synthetic dye, the colour index number specified in relation to the colouring substance in column 3 of Table I to the Seventh Schedule; and

(b) in the case of colouring preparation, the common name, and the total percentage proportion, of the colouring substance present in the preparation.

(5) Nothing in this regulation shall prohibit the sale of fish, meat, cheese, egg, vegetable, fruit, or nut that bear markings which have been applied for the purpose of identification or grading to the food in its raw or original form, or on a portion of the food normally eaten, if such marking-

(a) are composed of permitted colouring substance, with or without other permitted food additives or harmless diluents;

(b) contrast strongly with their background;

(c) do not cover a substantial area of the original surface to which they were applied; and

(d) have not penetrated the underlying part of the food to any noticeable degree.

Regulation 23. Flavour enhancer.

(1) In these Regulations, "flavour enhancer" means any substance that, when added to food, is capable of enhancing or improving flavour of that food.

(2) The substances specified in the Ninth Schedule shall be the permitted flavour enhancers within the meaning and for the purposes of these Regulations.

(3) Notwithstanding subregulation (2), the addition of flavour enhancer to food is prohibited except as otherwise permitted by these Regulations.

(4) Notwithstanding paragraph 11(1)(g), where a permitted flavour enhancer has been added to any food there shall be written in the label on a package containing such food the words "contains (state the chemical name of the flavour enhancer) as permitted flavour enhancer".

Regulation 24. Antioxidant.

(1) In these Regulations, "antioxidant" means any substance that when added to food, is capable of delaying or retarding the development in food of rancidity or other deterioration due to oxidation.

(2) The substances specified in the headings to columns (2) to (11) of the Tenth Schedule shall be permitted antioxidants within the meaning and for the purposes of these Regulations.

(3) Notwithstanding subregulation (2), the addition of antioxidant to food is prohibited except as otherwise permitted by these Regulations.

(4) Where otherwise permitted by these Regulations, the antioxidants set out in the headings to columns (2) to (11) of the Table to the Tenth Schedule may be added to the foods specified in column (1) thereof in proportions not greater than the maximum permitted proportions specified opposite those foods in columns thereof applicable to the antioxidants:

Provided that where the use of more than one such antioxidant is permitted by these Regulations, the amount of each shall be such that, when expressed as a percentage of the amount permitted singly, the sum of the several percentages does not exceed one hundred.

(5) Where a food preparation contains as an ingredient, any of the food specified in the Tenth Schedule, the amount of antioxidant permitted in such food preparation shall be such that when expressed as a percentage of the amount permitted for that ingredient as specified in the Tenth Schedule, this percentage shall not exceed the percentage of that ingredient present in the food preparation.

Regulation 25. Food conditioner.

(1) In these Regulations, "food conditioner" means any substance that is added to food for a technological purpose to obtain the desired food and includes emusifiers, antifoaming, agents, stabilisers, thickeners, modified starches, gelling agents, acidity regulators, enzymes, solvents, glazing agents and anticaking agents, but shall not include preservative, colouring substance, flavouring substance, flavour enhancer and antioxidant.

[Am.P.U.(A) 306/2009:13]

(2) The substances specified in Table I and in column (2) of Table II, to the Eleventh Schedule shall be the permitted food conditioners within the meaning and for the purposes of these Regulations.

(3) Notwithstanding subregulation (2) the addition of food conditioner to food is prohibited except as otherwise permitted by these Regulations.

(4) Notwithstanding subregulation (3), where the addition of food conditioner to food is permitted by these Regulations, only the food conditioner specified in Table I to the Eleventh Schedule may be added to such food:

Provided that the food conditioner specified in column (2) of Table II to the Eleventh Schedule may also be added to the food specified opposite thereto in column (1) of the said Table.

(5) Where any food is added with polydextrose there shall be witten in the label on a package containing such food the words "Sensitive individuals may experience a laxative effect from the excessive consumption of food containing polydextrose.

[Ins. P.U.(A) 90/99.]

(6) Notwithstanding paragraph (g) of subregulation (1) of regulation 11, where a permitted food conditioner has been added to any food, there shall be written in the label on a package containing such food the words “contains (state the class name of the food conditioner) as permitted food conditioner”.

[(6) Ins.P.U.(A) 306/2009:13.

06. FOOD ADDITIVES REGULATION SCHEDULES

[Am. PU (A) 162/88, 521/92, 123/95, 90/99, 131/02, 318/12]

SIXTH SCHEDULE

(Regulation 20)

PERMITTED PRESERVATIVE THAT MAY BE ADDED TO SPECIFIED FOOD AND THE MAXIMUM PERMITTED PROPORTION IN EACH CASE

TABLE I

(1) *Food*	PRESERVATIVE [Maximum permitted proportion in milligram per kilogram (mg/kg)]		
	(2) *Sulphur Dioxide (or sulphites calculated as sulphur dioxide)*	*(3)* *Benzoic acid (or sodium benzoate calculated as benzoic acid)*	*(4)* *Sorbic acid (or its sodium, calcium or potassium salts calculated as sorbic acid)*
Cheese, processed cheese, cheese paste and dried cheese	Nil	Nil	1,000
Chilli slurry … … … ... … … … … …	Nil	1,000	Nil
Cider … … … … ... … … … … …	200	Nil	Nil
Curry paste … … … ... … … … … …	Nil	350	Nil
Coconut milk	Nil	1000	Nil
Dextrose anhydrous and dextrose monohydrates	20	Nil	Nil
Edible gelatin … … … ... … … … … …	1,000	Nil	Nil
Essence and flavouring emulsion … … … ...	800	350	800
Fermented soya bean product … … … … …	Nil	1,000	Nil
Fish paste, belacan, cincalok, otak udang, pekasam**,** fish ball and fish cake	Nil	750	Nil
Flavoured drink concentrate requiring more than 50 times dilution and the addition of sugar	Nil	*2,000	Nil
Fresh uncut fruit (the edible portion) … … …	30	Nil	Nil
Fructose … … … … … … … … … … …	20	Nil	Nil
Fruit – candied; dried; dried candied … … … (including kundur, peel and sugar coated nutmeg)	2,000	350	500
Fruit juice – concentrated … … … … …	350	800	800
Fruit juice – for direct consumption … … …	140	350	350
Fruit nectar – concentrated … … … … …	350	800	800
Fruit nectar for direct consumption … … …	140	350	350
Fruit pickle (including drained form) … … …	550	750	750
Fruit (preserved) not otherwise specified in this Schedule	550	750	750
Fruit pulp … … … … … … … … … …	350	1,000	1,000
Fruit pulp for manufacturing … … … … …	1,000	1,000	1,000
Ginger (fry) … … … … … … … … …	150	Nil	Nil

(1) *Food*	PRESERVATIVE [Maximum permitted proportion in milligram per kilogram (mg/kg)]		
	(2) *Sulphur Dioxide (or sulphites calculated as sulphur dioxide)*	*(3)* *Benzoic acid (or sodium benzoate calculated as benzoic acid)*	*(4)* *Sorbic acid (or its sodium, calcium or potassium salts calculated as sorbic acid)*
Glucose … … … … … ... … … …	40	Nil	Nil
Glucose syrup … … … ... … … …	300	Nil	Nil
High fructose glucose syrup … ... … … …	40	Nil	Nil
Icing sugar … … ... … … … … …	20	Nil	Nil
Jam, fruit jelly (including jelly strips in peanut butter) and marmalade	100	450	450
Jam, fruit jelly and marmalade as low energy food	100	450	450
Margarine … … ... … … … … … … … …	Nil	1,000	1,000
Meat – uncooked manufactured other than meat-burger	150	Nil	400
Pectin and jam setting compound … …	250	Nil	Nil
Perry … … … … … ... … … …	200	Nil	Nil
Pickle other than fruit pickle and vegetable pickle	140	350	350
Sauce not otherwise specified in this Schedule	300	750	750
Soft drink for direct consumption excluding mineral water	140	350	350
Soft drink requiring dilution … … … …	*350	*800	*800
Soya sauce, hydrolysed vegetable protein sauce, hydrolysed plant protein sauce, blended hydrolysed vegetable protein sauce, blended hydrolysed plant protein sauce, oyster sauce and fish sauce	400	1,000	1,000
Sugar … … … … … ... … … …	20	Nil	Nil
Tomato – pulp, paste and puree … … …	100	Nil	Nil
Topping … … … … … ... … … …	230	800	800
Vegetable – dried; salted; pickled; dried salted; dried pickled	2,000	750	500
Vinegar – distilled, blended and articial … …	70	Nil	Nil
Wine, wine cocktail, aerated wine, dry wine, sweet wine, fruit wine excluding cider and perry, vegetable wine, honey wine, rice wine and toddy	450	Nil	200

NOTE:

1. In places where the word “Nil” appears, it means that the substance is prohibited in that food.
2. “*” indicates level before dilution.

TABLE II

(1) Food	(2) Preservative
Bread	Propionic acid and its sodium, potassium and calcium salts
Canned meat, canned manufactured meat	Sodium nitrate
Canned meat with other food	Sodium nitrate
Corned, cured, pickled or salted meat	Potassium nitrate
	Potassium nitrite
Colouring preparation (liquid form)	Benzoic acid
Flour confection	Sorbic acid and its sodium, potassium and calcium salts
	Propionic acid and its sodium, potassium and calcium salts

[Ins. PU (A) 421/00]

SIXTH (A) SCHEDULE

(Regulation 20A)

PERMITTED ANTIMICROBIAL AGENT THAT MAY BE USED AND THE MAXIMUM PERMITTED PROPORTION IN EACH CASE

TABLE I

(1) Application	ANTIMICROBIAL AGENT [Maximum permitted proportion in milligram per kilogram (mg/kg)]	
	(2) Chlorine dioxide (or chlorine (IV) oxide or chlorine peroxide)	*(3)* Hydrogen peroxide
*Ice for postharvest handling for fish	20	Nil

NOTE:
*The ice permitted to be used should be differentiated physically from edible ice for human consumption.

[Am. PU (A) 162/88, 190/91, 123/95, 90/99, 405/09]

SEVENTH SCHEDULE
(Regulation 21)
PERMITTED COLOURING SUBSTANCE
TABLE I

1. The following synthetic dyes are permitted to be used as colouring substances in food:

(1) Common Name of Colour	(2) Scientific Name	(3) Colour Index Number
Allura Red AC	disodium salt of 6-hydroxy-5-[(2-methoxy-5-methyl-4-sulfophenyl)-azol]-2-naphthalene-sulforic acid	16035
Amaranth	trisodium salt of 1-(4-sulpho-1-naph-thylazo)-2-naphthol-3:6-sulphonic acid	16185
Brilliant Balck PN	tetrasodium salt of 8-acetamido-2 (7-sulpho-4-p-silphophenylazo-1-naphthy-lazo)-1-naphthol-3:5-disulphonic acid	28440
Brilliant Blue FCF	disodium salt of 4-[(4-N-ethyl-p-sul-pho-benzylamino)-phenyl]-2(2-sulpho-niumphenyl)-methylene)[1-(N-ethyl-N-p-sulphobenzyl)-$\Delta^{2,5}$-cyclohexadienimine	42090
Carmoisine	disodium salt of 2-(4-sulpho-1-naph-thylazo)-1-naphthol-4 sulphonic acid	14720
Chocolate Brown HT	disodium salt of 2:4-dihydroxy-3:5-di(4-sulpho-1-naphthylazo) benzyl alcohol	20285
Erythrosine BS	disodium or dipotassium salt of 2:4:5:7-tetraiodo-fluorescein	45430
Fast Green FCF	disodium salt of 4-{[4-N-ethyl-p-sulpho-benzylamino)-pheny]-(4-hydroxy-2-sul-phoniumphenyl)-methene}-[1-(N-ethyl-N-p-sulphobenzyl)-$\Delta^{2,5}$ cyclohexadienimine]	42053
Green S	disodium salt of di-(p-dimenthylamino-phenyl-2-hydroxy-3:6 disulphonapthyl-methanol anhydride	44090
Indigotine	disodium salts of a mixture of indigo 5:5'-disulphonic acid and indigo-5:7'-disulphonic acid	73015
Ponceau 4R	trisodium salt of 1-(4-sulpho-1-naphthylazo)-2-naphtol-6:8-disulphonic acid	16255
Quinoline Yellow	disodium salt of disulfonates of 2-(2-quinolyl) indan-1, 3-dione	47005
Sunset Yellow FCF	disodium salt of 1-p-sulphophenylazo-2-naphthol-6-sulphonic acid	15985
Tartrazine	trisodium salt of 5-hydroxyl-p-sulpho-phenyl-4-sulpho-phenylazopyrazole-3-carboxylic acid	19140

2. The colour index numbers specified in column (3) of the Table above refer to the numbers allotted in the edition of the Colour Index published in 1971 jointly by the Society of Dyers and Colourists of the United Kingdom and the Association of Textiles Chemists and Colourists of the United States of America.

3. The synthetic dyes specified in the Table above shall conform to the following standard:

Pure dye	minimum percentage 85%
Water insoluble matter	maximum percentage 0.1%
Subsidiary dye	maximum percentage 4%
Ether extractable matter	maximum percentage 0.2%
Intermediates	maximum percentage 0.5%

Provided that the minimum percentage of pure dye and the maximum percentage of subsidiary dye for Brilliant Black PN and Chocolate Brown' HT shall be as follows:

Pure dye	minimum percentage 70%
Subsidiary dye	maximum percentage 15%

TABLE II

1. Other colouring substances permitted to be used in food:
   (1) Carmine (colour obtained and prepared from cochineal) and caramel.
   (2) The following colouring matter natural to edible fruits or vegetables: annatto, anthocyanin, beet red, carotene, chlorophyll, saffron, turmeric or their pure colouring principles whether isolated from such natural colours or produced synthetically.
   (3) B-apo-8'-Carotenal and ethyl ester of B-apo-8'-Carotenoic acid and Canthaxan-thino.
   (4) Bole or iron oxide, titanium dioxide, and solely for the external colouring of dragees and the decoration of sugarcoated flour confectionery.
   (5) The Aluminium salts (Lakes) of any of the scheduled synthetic dyes as in Table I.
2. *(Deleted)*

TABLE III
PERMITTED DILUENTS

The following diluents are permitted to be used in colouring preparation:

1. For colouring preparation in powdered form:
   anhydrous sodium sulphate
   sodium chloride
   sucrose
   dextrose
   cornflour
   starch

2. For colouring preparation in liquid form:
   water
   ethyl alcohol
   edible oil
   sugar syrup
   sorbitol
   glycerine
   propylene glycol

[Subs. PU (A) 318/12]

EIGHTH SCHEDULE

(Regulation 22)

TABLE I

PROHIBITED FLAVOURING SUBSTANCE

The following flavouring substances are prohibited to be added into food:
Cade oil
Cocaine
Nitrobenzene
Any other flavouring substance that is injurious or likely to be injurious to health

TABLE II

MAXIMUM PERMITTED PROPORTION OF CERTAIN NATURAL TOXICANTS RESULTING FROM THE ADDITION OF NATURAL FLAVOURING SUBSTANCES INTO FOODS

(1) Natural toxicants	(2) Food	(3) Maximum permitted proportions in milligram per kilogram (mg/kg)
Agaric acid	Beverages other than alcoholic beverages and shandy Alcoholic beverages, shandy, food containing mushroom... ... Other processed foods	20 100 20
Total hydrocyanic acid	Beverages other than alcoholic beverages and shandy Alcoholic beverages and shandy Sugar confection other than marzipan Marzipan Stone fruit juice Other processed foods	1 1 (per 1% alcohol content) 25 50 5 1
Pulegone	Beverages other than peppermint or mint flavoured beverages Peppermint or mint flavoured beverages Mint sugar confectionery Other processed foods	100 250 350 25
Quassin	Beverages other than alcoholic beverages and shandy Alcoholic beverages, shandy Other processed foods	5 50 5
Quinine	Beverages other than alcoholic beverages and shandy Alcoholic beverages, shandy Other processed foods	85 300 0.1
Thujones	Beverages other than alcoholic beverages and shandy Alcoholic beverages containing < 25 per cent volume per volume of alcohol ... ... Alcoholic beverages containing > 25 per cent volume per volume of alcohol ... ... Food containing sage Other processed foods	0.5 5 10 25 0.5

(1) Natural toxicants	(2) Food	(3) Maximum permitted proportions in milligram per kilogram (mg/kg)
Aloin	Alcoholic beverages Other processed foods	50 0.1
Berberine	Alcoholic beverages Other processed foods	10 0.1
Beta-azarone	Alcoholic beverages Other processed foods	1.0 0.1
Coumarin	Alcoholic beverages Prepared cereal food Sugar confection Table confection Flour confection Spices Other processed foods	10 20 10 5 15 10 2
Hypericine	Alcoholic beverages Other processed foods	2 0.1
Safrole	Alcoholic beverages containing < 25% alcohol by volume Alcoholic beverages containing > 25% alcohol by volume Fish products and meat products Food containing mace and nutmeg Soups and sauces Other processed foods	2 5 15 15 25 1
Santonin	Alcoholic beverages Other processed foods	1 0.1
Rue oil	Flour confection Ice cream, ice confection and frozen confection Sugar confection Other processed foods	10 10 10 4
Spartein	Alcoholic beverages Other processed foods	5 0.1
Teucrin A	Spirit and liqueur Other alcoholic beverages	5 2

NINTH SCHEDULE
(Regulation 23)
PERMITTED FLAVOUR ENHANCER

[Am. PU (A) 162/88]

1. *Monosodium salt of L-Glutamic Acid (Monosodium L-Glutamate)*

   The above mentioned flavor enhancer shall contain not less than 99% of the monosodium salt calculated on a water-free basis, and derived solely from vegetables sources.

2. *Sodium or Calcium Salts of Guanylic Acid or Inosinic Acid or a combination of these*

   The above mentioned flavor enhancers shall contain not less than 97% and not more than the equivalent of 102% of the sodium or calcium salt of guanylic or inosinic acid calculated on a water-free basis, and derived solely from animal or vegetables sources.

3. *Yeast extract or dried inactive yeast or autolyzed yeast or a combination of these*

   The above mentioned flavor enhancers shall not contain more than 0.04 mg per gram of total folic acid (approximately 0.008 milligram of pteroyglumatic acid per gram of yeast) and derived solely from *Saccharomyces cerevisiae* or *Saccharomyces fragilis* or torula yeast (*Candida utilis*) or a combination of these.

[Am. PU (A) 521/92, 90/99, 131/02]

TENTH SCHEDULE

(Regulation 24)

PERMITTED ANTIOXIDANT THAT MAY BE ADDED TO SPECIFIED FOOD AND THE MAXIMUM PERMITTED PROPORTION IN EACH CASE

TABLE I

	ANTIOXIDANT [Maximum permitted proportion in milligram per kilogram (mg/kg)]							
(1) Food	*(2) Propyl, octyl or dodecyl gallate or any mixture thereof*	*(3) Butylated hydroxy-anisole (BHA)*	*(4) Butylated hydroxyl-toulene (BHT)*	*(5) Any mixture of BHA and BHT*	*(6) Tertiary butyl-hydroquinone (TBHQ)*	*(7) Any mixture of gallates with BHA or BHT or BHT and/or TBHQ*	*(8) Isopropyl citrate or Monoisopropyl citrate*	*(9) Sodium erythrobate*
Chewing gum	Nil	200	200	200	Nil	Nil	Nil	Nil
Coconut cream, coconut cream powder and peanut butter	100	200	200	200	200	200	100	Nil
Edible oil and edible fat and ghee (on fat basis)	100	200	200	200	200	200 (gallates not to exceed 100 mg/kg)	100	Nil
Vitamin oil and concentrate	100	200	200	200	Nil	Nil	100	Nil
Partial glycerol ester	100	200	200	200	Nil	Nil	100	Nil
Essential oil including their flavouring constituent isolate and concentrate	100	200	200	200	Nil	Nil	100	Nil
Wine	Nil	Nil	Nil	Nil	Nil	Nil	Nil	100 mg/l

Note : In places where the word “Nil” appears, it means that the substance is prohibited in that food.

TABLE II
ANTIOXIDANT THAT MAY BE ADDED TO SPECIFIED FOOD

(1) Food	(2) Antioxidant
Coconut cream, coconut cream powder and peanut butter Edible oil and edible fat and ghee (on fat basis) Essential oil including its flavouring constituent isolate and concentrate Manufactured meat Vitamin oil and its concentrate	Tocopherols
Coconut cream, coconut cream powder and peanut butter Edible oil and edible fat and ghee (on fat basis) Fruit nectar	Ascorbic acid
Coconut cream, coconut cream powder and peanut butter Edible oil and edible fat and ghee (on fat basis)	Ascorbic palmitate

[Am. PU (A) 131/02]

Note : The maximum permitted proportion of antioxidant added to food shall be governed by Good Manufacturing Practice (GMP)

[Am. PU (A) 162/88, 123/95, 90/99, 303/00, 384/00, 404/00, 160/04]

ELEVENTH SCHEDULE
(Regulation 25)
PERMITTED FOOD CONDITIONER

TABLE I

The following food conditioners listed under their class name are permitted in food :

1. *Emulsifiers and Anti-foaming agents*
   Acetylated monoglycerides
   Dimethylpolysiloxane
   Glyceryl monostrearate
   Lecithins
   Monoglycerides and diglycerides and their lactic, tartaric, diacetyl tartaric and citric acid esters
   Phosphoric acid (othophosphoric acid) and its sodium, potassium and calcium monobasic, dibasic, and, tribasic salt
   Polyglycerol esters of fatty acid
   Polyglycerol esters of interesterified ricinoleic acid
   Polyoxyethylene sorbitan fatty acid esters
   Propylene glycol alginate
   Propylene glycol monoesters and diesters
   Silicon dioxide amorphous
   Sodium aluminium phosphate (basic)
   Sodium and potassium pryophosphates (tetrasodium and tetrapotassium diphosphates) and sodium and potassium acid pyrophosphates (disodium and dipotassium dihydrogen diphosphates)
   Sodium and potassium salts of fatty acid which are derived from edible vegetable oil and edible vegetable fat
   Sodium and potassium tripolyphosphates
   Sodium, potassium and calcium polyphosphates
   Sorbitan fatty acid esters
   Stearoyl lactylic acid and its sodium and calcium salt
   Sucroglycerides
   Sucrose esters of fatty acid

2. *Stabilisers, thickeners, modified starches and gelling agents*
   Acacia (gum arabic)
   Agar
   Alginic acid and its sodium, potassium, calcium and ammonium salts, and propylene glycol alginate
   Aluminium potassium sulphate
   Ammonium salts of phosphatidic acid
   Calcium chloride
   Calcium, disodium ethylenediamine tetra-acetate
   Calcium, trisodium and tripotassium citrate
   Calcium glyconate
   Calcium lactate
   Calcium sulphate
   Carbonate and bicarbonates of sodium, potassium, calcium and ammonium
   Carob bean gum (locust bean gum)
   Carrageenan
   Casein and its sodium, calcium and potassium compounds
   Powdered cellulose, methyl cellulose, methyl ethyl cellulose, croscarmellose sodium, sodium carboxymethyl cellulose, microcrystalline cellulose, hydroxypropyl cellulose, and hydroxypropyl methyl cellulose
   Dextrin
   Dioctyl sodium sulfosuccinate
   Flour and starch
   Furcelleran
   Gelatin

Gellan gum
Guar gum
Karaya gum
Magnesium hydroxide
Modified starches
Nitrous oxide
Pectin
Penta potassium and penta sodium triphosphate (potassium and sodium tripolyphosphate)
Phosphoric acid (orthophosphoric acid) and its sodium, potassium and calcium monobasic, dibasic, and tribasic salts
Polydextrose
Potassium acetate
Potassium and calcium salts of hydrochloric acid
Potassium nitrate
Propylene glycol
Sodium and potassium pyrophosphate (tetrasodium and tetrapotassium diphosphate)
Sodium and potassium dihydrogen citrate
Sodium, potassium and calcium polyphosphate
Sorbitol
Tragacanth gum
Xanthan gum

3. *Acidity Regulators*
Acetic acid, citric acid, fumaric acid, lactic acid, malic acid, tartaric acid and the sodium, potassium and calcium salts of the acid set forth in this group
Adipic acid
Carbonates and bicarbonates of sodium, potassium, calcium, ammonium and magnesium
Glucono delta-lactone
Hydroxides of sodium, potassium, calcium and ammonium
Phosphoric acis (orthophosphoric acid) and its sodium, potassium and calcium monobasic, dibasic and tribasic salts
Sodium aluminium phosphate
Vinegar

4. *Enzymes*
Amylase
Amyloglucosidase
Bromelain
Catalase
Cellulase
Dextranase
Ficin
Glucanase
Glucose isomerase
Glucose oxidase
Invertase
Malt carbohydrases
Papain
Pectinase
Pepsin
Protease
Proteinase
Pullulanase
Rennet and protein conglulating enzymes
Lactase
Lipase

5. *Solvents*
   Ethyl acetate
   Ethyl alcohol
   Glycerol, glyceryl monoacetate, glyceryl diacetate, and triacetin
   Isopropyl alcohol
   Propylene glycol

6. *Anticaking agent*
   Aluminium silicate
   Calcium aluminium silicate
   Calcium phosphate tribasic
   Calcium silicate
   Magnesium carbonate
   Magnesium oxide
   Magnesium phospohate tribasic
   Magnesium silicate
   Salts of myristic, palmitic and stearic acids with bases (sodium, potassium, calcium, aluminium, magnesium and ammonium)
   Silicon dioxide amorphous
   Sodium alumino silicate

TABLE II
FOOD CONDITIONER THAT MAY BE ADDED TO SPECIFIED FOOD

(1) *Food*	*(2)* *Food Conditioner*
Artificial sweetening substance	ethyl maltol magnesium stearate maltol microcrystalline cellulose polyethylene glycol (in tablet form only) polyvinylpyrrolidone silicon dioxide stearic acid tricalcium phosphate (in granular and powdered form only)
Beer	fining agents, sulphur dioxide and ascorbic acid
Bread	ammonium chloride calcium and sodium salt of fatty acid lactylates and fumarates transglutaminase
Cheese, processed cheese	transglutaminase
Chewing gum and bubble gum	β-cyclodextrin
Chocolate, white chocolate	polyglycerol polyricinoleate, beeswax, candelilla wax, shellac or carnauba wax
Colouring preparation (liquid form)	acidity regulators
Cultured milk or fermented milk	transglutaminase
Cured, pickled or salted fish	ascorbic acid sodium ascorbate isoascorbic acid sodium ioascorbate
Dried banana	ascorbic acid
Evaporated milk and evaporated filled milk	sodium salts of hydrochloric acid
Flavoured drink	β-cyclodextrin
Flavoured syrup	ascorbic acid
Flour	ascorbic acid benzoyl peroxide sulphur dioxide or sulphites
Flour confection	ammonium chloride calcium and sodium salts of fatty acid lactylates and fumarates
Fruit drink	ascorbic acid
Fruit juice and fruit pulp	ascorbic acid
Fruit juice drink	ascorbic acid
Ice cream	transglutaminase
Iodised table salt	sodium thiosulphate
Meat paste and manufactured meat	ascorbic acid sodium ascobate isoascorbic acid sodium isoascorbate transglutaminase
Milk chocolate	beeswax, candelilla wax, shellac or carnauba wax
Pasta	sulphur dioxide, or sulphites transglutaminase,
Prepared fish, fish ball or fish cake	transglutaminase
Salt	potassium ferrocyanide sodium ferrocyanide ferric ammonium citrate
Soup, soup stock	succinic acid
Wheat flour and protein increased wheat flour for bread	L-cysteine azodicarbonamide, calcium peroxide
Wine, aerated wine, dry wine, sweet wine, fruit wine, vegetable wine and honey wine	fining agents polyvinylpyrrolidone

07. PART VII
INCIDENTAL CONSTITUENT
(Contaminants & Residues)

PART VII
INCIDENTAL CONSTITUENT

Regulation 37. Incidental constituent.

(1) In these Regulations, "incidental constituent" means any foreign, extraneous, toxic, noxious or harmful substances that is contained or present in or on any food and includes metal contaminant, microorganisms and their toxins, drug residue, pesticide residue and other contaminant but does not include food additive substance or nutrient supplement or any other substance permitted to be added to food by these Regulations.

[Am. P.U. (A) 104/2017];[Am. P.U.(A) 24/98.]

(2) No person shall keep, carry, spread or use, or cause or permit to be kept, carried, spread or used, any toxic, noxious or harmful substance so as to expose a food intended for sale to the risk of contamination by that substance at any time in the course of the preparation, manufacture, storage, packaging, carriage, delivery, or exposure for sale, of the food.

(3) Except for pesticide residue, no person shall import, prepare or advertise for sale or sell any food containing any incidental constituent, except as otherwise specified in these Regulations or in the Codex Alimentarius.

[Subs. P.U. (A) 104/2017];[Am.P.U.(A) 125/2002]

Regulation 38. Metal contaminant.

(1) No person shall import, prepare or advertise for sale or sell any food, specified in column (1) of Table I to the Fourteenth Schedule which contains the substances set out in the headings to columns (2) to (9) of the said Table in a proportion greater than the maximum permitted proportion specified opposite that food in the columns thereof applicable to the subtances.

[Am.P.U.(A) 162/88]

(1A) No person shall import, prepare or advertise for sale or sell any food, specified in column (1) of Tables IA, IB, IC, 1D and IE to the Fourteenth Schedule which contains the substances set out in the headings of the said Tables in a proportion greater than the maximum permitted proportion specified opposite that food in the column (2) of the Tables.

[Am. PU.(A) 435/2010: s.2]

(2) No person shall import, prepare or advertise for sale or sell the food additive specified in column (1) of the Table II to the Fourteenth Schedule which contains the substances set out in the headings to columns (2) to (8) of the said Table in a proportion greater than the maximum permitted proportion specified opposite that food additive in the columns thereof applicable to the subtances.

Regulation 38A. 3-monochloropropane-1, 2-diol (3-MCPD)

No person shall import, prepare or advertise for sale or sell any food specified in column (1) of the Fourteenth A Schedule which contains 3-monochloropropane-1,2-diol (3-MCPD) in a proportion greater than the maximum permitted proportion specified opposite that food in column (2) of the Schedule.

[Ins. P.U.(A) 125/02.]

Regulation 39. Microorganism and their toxins.

(1) In these Regulations, "microorganisms and their toxins" includes bacteria, fungi and their toxins.

(2) No person shall import, prepare or advertise for sale or sell any food ready for consumption that is contaminated with pathogenic microorganisms.

(3) No person shall import, prepare or advertise for sale or sell any food, excluding water, specified in column (1) fo Table I to the Fifteenth Schedule which contains bacteria in numbers greater than the numbers specified opposite that food in columns (2), (3) and (4) of the said Table for the total plate, coliform and Escherichia colicount respectively.

(4) No person shall import, prepare or advertise for sale or sell any food which contains the mycological contaminant specified in column (2) of Table II to the Fifteenth Schedule in proportion greater than the proportion spcified opposite thereto in column (3) of the said Table.

[Am.P.U.(A) 162/88; (4) Am. PU.(A) 435/2010: s.3;]

Regulation 40. Drug residue.

(1) In these Regulations, "drug" means any chemical substance or mixtures used internally or

externally for therapeutic, prophylactic or growth promotion purposes or for modification of physiological function or behaviour in animals.

(2) "Drug residue" means the parent compounds of the drug and/or their metabolites in any edible portion of the animal product, and include residues of associated impurities of the drug concerned.

(3) No person shall import, sell, expose or offer for sale or delivery, any food intended for human consumption which contains drug residues greater than the amount as set out in Table I, to the Fifteenth A Schedule.

(4) Notwithstanding subregulation (3), either chlortetracycline or oxytetracycline may be incorporated in ice used for preserving fresh fish, and unpeeled shrimps, provided that the concentration of one of these drug shall not exceed 5 parts per million in the product.

(5) Notwithstanding subregulation (3) and (4), no person shall import, sell, expose or offer for sale or delivery, any food intended for human consumption which contains the drugs as set out in Table II of the Fifteenth A Schedule.

[Sub. P.U.(A) 24/98]

Regulation 41. Pesticide residue.

(1) For the purposes of these Regulations, the term "pesticide" includes -

(a) any preparation used, or capable or purporting to be capable of being used, for preventing the attack of, or for destroying -

(i) fungi or other parasitic plants or bacteria that affect or attack plants, fruits, grains, animals or property;

(ii) insects or other pests that affect or attack plants, fruits, animals, or property;

(iii) noxious animals or noxious birds; or

(iv) weeds or other noxious plants; and

(b) any substance purporting to be pesticide.

(2) No person shall expose, cause or permit to be exposed, any food, excluding water, in the course of its preparation, storage, packaging, delivery, importation or exposure for sale, to any pesticide, where such exposure will result in a residue on or in food that is greater than the amount as set out in the Sixteenth Schedule.

[Am. P.U.(A) 123/95.]

(3) No person shall import, prepare for sale or sell any food—

(a) containing pesticide residue in a proportion greater than the proportion specified for that food in relation to that pesticide residue as set out in the Sixteenth Schedule;

(b) containing pesticide residue in a proportion greater than the proportion specified for that food in relation to that pesticide residue as recommended in the Codex Alimentarius, where the pesticide is not specified in the Sixteenth Schedule; or

(c) containing more than 0.01 milligram per kilogram of any pesticide residue, where the pesticide is not specified for that food in the Sixteenth Schedule or Codex Alimentarius.

[Subs. P.U.(A) 160/2004.]

(3A) For the purpose of subregulation (3), "Codex Alimentarius" means the international food

standards adopted by the Codex Alimentarius Commission in respect of pesticide residue.
[Ins. P.U.(A) 160/2004.]

(4) [Deleted by P.U.(A) 160/2004.]

08. Contaminants & Residues
SCHEDULES

THIRTEENTH SCHEDULE
(Regulation 28)
TABLE I

MAXIMUM PERMITTED PROPORTION OF LEAD AND CADMIUM RELEASE

Type of ceramic ware	Unit	Lead	Cadmium
Flat ware	mg/dm2	0.8	0.07
Small hollow-ware	mg/l	2.0	0.5
Large hollow-ware	mg/l	1.0	0.25

[Am. P.U. (A) 104/2017]

TABLE II

REQUIREMENTS FOR CERAMIC WARE

Parameter	Requirement			Test method
	Category A	Category B		
		Earthenware	Stoneware	
Water absorption, %	Not more than 0.4	Not less than 3.0 and not more than 7.0	Not more than 3.0	refer to MS 1817-1
Thermal shock, 0C	160	160		refer to MS 1817-1
Chipping resistance, J: Plate > 220 mm in diameter	0.25	Not applicable		refer to MS 1817-1
Plate ≤ 220 mm in diameter	0.18	Not applicable		
Cup/mug/bowl (with lip)	0.10	Not applicable		
Cup/mug/bowl (without lip)	0.12	Not applicable		
Crazing	None of the test pieces show crazing			refer to MS ISO 6486-1

NOTE: Conversion factor: J = ft-lbf x 1.3558; ft-lbf = J x 0.73756

[Am. P.U. (A) 104/2017]

TABLE III

[Am. PU(A) 162/88, 312/01, 131/02, 88/03, 358/05]

[Subs. PU(A) 435/10]

FOURTEENTH SCHEDULE
(Regulation 38)
MAXIMUM PERMITTED PROPORTION OF METAL CONTAMINANT IN SPECIFIED FOOD

TABLE I

(1)	*(2)*	*(3)*	*(4)*	*(5)*	*(6)*
Food	*Arsenic (As)*	*Lead (Pb)*	*Mercury (Hg)*	*Cadmium (Cd)*	*Antimony (Sb)*
Flavouring substance … … … …	1	2	0.05	1	1
Baking powder, cream of tartar … …	2	2	0.05	1	1
Milk and milk product … … …	0.5	0.02	0.05	1	1
Sweetening substance: (i) Sweetening substance other than glycerol, molasses, saccharin and sorbital (ii) Molasses … … … …	1 1	0.5 2	0.05 0.05	1 1	1 1
Honey … … … … … … …	1	2	0.05	1	1
Meat and meat product other than edible gelatin	1	2	0.05	1	1
Edible gelatin … … … … …	2	2	0.05	1	1
Edible fat and edible oil … … …	0.1	0.1	0.05	1	1
Vegetable product and fruit product other than vegetable juice and fruit juice	1	2	0.05	1	1
Vegetable juice and fruit juice … … …	0.1	0.5	0.05	1	0.15
Tomato – pulp, paste and puree … …	2	#	0.05	1	1
Tea, tea dust, tea extract and scented tea	1	2	0.05	1	1
Coffee, chicory and related product …	1	2	0.05	1	1
Cocoa and cocoa product … … …	1	2	0.05	1	1
Spice other than curry powder … …	5	2	0.05	1	1
Curry powder … … … … …	1	2	0.05	1	1
Sauce … … … … … … …	1	2	0.05	1	1
Pickle … … … … … … …	1	2	0.05	1	1
Alcoholic beverage and other wine …	0.2	0.5	0.05	1	0.15
Vinegar	0.2	0.5	0.05	1	0.15
Soft drink (i) Requiring dilution … … … (ii) For direct consumption … …	0.5[@] 0.1	1[@] 0.2	0.05[@] 0.05	1[@] 1	0.15[@] 0.15
Any food for which no other limit is specified, excluding water and food additive *	1	2	0.05	1	1

NOTES:
1. "*"The maximum permitted proportion of metal contaminant in food additive, other than flavouring substance, colouring substance and edible gelatin, shall be governed by good manufacturing practice.
2. "@" indicates level before dilution.
4. "#" Lead (Pb) specified in Table IB.

[Ins. PU(A) 435/10];
Am. PU(A)313/12]

"TABLE IA
MAXIMUM PERMITTED PROPORTION OF
ARSENIC (As) IN SPECIFIED FOOD

(1) *Food*	*(2)* *Maximum permitted proportion in milligram per kilogram (mg/kg)*
Fish and fishery products:	
(i) Predatory fish	1[#]
(ii) Others, excluding bivalve molluscs, cephalopods (without viscera) and crustacean	1[#]
(iii) Bivalve molluscs	1[#]
(iv) Cephalopods (without viscera)	1[#]
(v) Crustacean	1[#]
(vi) Seaweed	1[#]
All food, preserved and salted excluding pickles	1
Salt, table salt and iodized table salt	0.5
Wine	0.2
Infant formula and follow-up formula	0.1
Food for infants, young children and children	0.1

Note:
"[#]" indicates inorganic arsenic

[Ins. PU(A) 435/10];
Am. PU(A)313/12]

TABLE IB
MAXIMUM PERMITTED PROPORTION OF
LEAD (Pb) IN SPECIFIED FOOD

(1) *Food*	*(2)* *Maximum permitted proportion in milligram per kilogram (mg/kg)*
Fish and Fishery products:	
(i) Predatory fish	1
(ii) Others, excluding bivalve molluscs, cephalopods (without viscera) and crustacean	1
(iii) Bivalve molluscs	1.5
(iv) Cephalopods (without viscera)	1
(v) Crustacean	1
(vi) Seaweed	2
Canned fruits and canned vegetables	1
All food, preserved and salted excluding pickles	2
Canned tomatoes excluding processed tomato concentrates	1
Processed tomato concentrates – paste and puree	1.5
Wine	0.2
Salt, table salt and iodised table salt	2
Infant formula and follow-up formula (ready to drink)[#]	0.02
Food for infants, young children and children	0.2

Note: ([#]) indicates products marketed as such or after reconstitution as instructed on the label of the package

[Ins. PU(A) 435/10]; Am. PU(A)313/12]

TABLE IC
MAXIMUM PERMITTED PROPORTION OF TIN (Sn) IN SPECIFIED FOOD

(1) *Food*	*(2)* *Maximum permitted proportion in milligram per kilogram (mg/kg)*
Canned food other than beverages	250[#]
Canned beverages	150[#]
Cooked cured meat products in tinplate container	200[#]
Products other than in tinplate container	50
Infant formula and follow-up formula	50
Food for infants, young children and children	50

Note: "[#]" indicates inorganic tin

[Ins. PU(A) 435/10]; Am. PU(A)313/12]

TABLE ID
MAXIMUM PERMITTED PROPORTION OF MERCURY (Hg) IN SPECIFIED FOOD

(1) *Food*	*(2)* *Maximum permitted proportion in milligram per kilogram (mg/kg)*
Fish and Fishery products:	
(i) Predatory fish	1[#]
(ii) Others	0.5[#]
Salt, table salt and iodised table salt	0.1
Infant formula and follow-up formula	0.05
Food for infants, young children and children	0.05

Note:
"[#]" indicates methylmercury

[Ins. PU(A) 435/10]; Am. PU(A)313/12]

TABLE IE
MAXIMUM PERMITTED PROPORTION OF CADMIUM (Cd) IN SPECIFIED FOOD

(1) *Food*	*(2)* *Maximum permitted proportion in milligram per kilogram (mg/kg)*
Rice and rice flours	0.4
Wheat and wheat flours	0.2
Salt, table salt and iodised table salt	0.5
Fish and Fishery products:	
(i) Predatory fish	1
(ii) Others, excluding bivalve molluscs, cephalopods (without viscera) and crustacean	1
(iii) Bivalve molluscs	2
(iv) Cephalopods (without viscera)	2
(v) Crustacean	1
(vi) Seaweed	1
Infant formula and follow-up formula	1
Food for infants, young children and children	1

TABLE II

	METAL CONTAMINANT [Maximum permitted proportion in milligram per kilogram (mg/kg)				
(1)	*(2)*	*(3)*	*(4)*	*(6)*	*(8)*
Food	*Arsenic (As)*	*Lead (Pb)*	*Antimony (Sb)*	*Chromium (Cr)*	*Barium (Ba)*
Colouring substance … … … … …	3	10	50	50	50
(100 mg/kg of any combination of these substances)					

[Ins. PU (A) 125/02]

FOURTEENTH A SCHEDULE
(Regulation 38A)

MAXIMUM PERMITTED PROPORTION OF 3-MONOCHLOROPROPANE-1.2-DIOL (3-MCPD) IN SPECIFIED FOOD

(1) *Food*	*(2)* *Maximum permitted proportion in food (mg/kg)*
All foods containing acid hydrolysed vegetable protein (liquid foods)	0.02
All foods containing acid hydrolysed vegetable protein (solid foods)	0.05
Acid hydrolysed vegetable protein	1.0

[Am. PU (A) 330/95, 5/02]

FIFTEENTH SCHEDULE
(Regulation 39)
MICROORGANISMS AND THEIR TOXINS
TABLE I
MICROBIOLOGICAL STANDARD

	MICROBIOLOGICAL STANDARD		
(1) *Food*	*(2)* *Total Plate Count at 37°C for 48 hr.*	*(3)* *Coliform Count at 37°C for 48 hr.*	*(4)* *Escherichia coli Count*
Pasteurized milk, pasteurized cream and milk powder (including full cream and skim milk powder)	10^5 per g or per ml	5 x 10 per g or per ml	
Ice cream … … … … … … … …	5 x 10^4 per g	100 per g	Absent in 1 g
Meat and meat product ready for consumption, excluding meat and meat product in hermetically sealed containers	10^6 per g	5 x 10 per g	
Fish and fish product ready for consumption, excluding fish and fish product in hermetically sealed containers	10^6 per g	5 x 10 per g	
Infant formula … … … … … …	10^4 per g	10 per g	
Liquid egg, liquid egg yolk, and liquid egg white	5 x 10^4 per ml	5 x 10 per ml	
Dried liquid egg, dried liquid egg yolk, dried liquid egg white	5 x 10^4 per g	5 x 10 per g	

NOTE:
In places where the *Escherichia coli* count is not specified, it shall comply with good manufacturing practice.

[Subs. PU (A) 435/10]

TABLE II

MYCOLOGICAL CONTAMINANT

(1) Food	*(2)* Mycological Contaminant	*(3)* Maximum permitted proportion in microgram per kilogram (μg/kg)
Groundnuts, almonds, hazel nuts and pistachios for further processing Brazil nut, shelled, for further processing	Aflatoxins (sum of B1, B2, G1 and G2)	15
Groundnuts, almonds, hazel nuts and pistachios ready-to-eat Brazil nut, shelled ready-to-eat	Aflatoxins (sum of B1, B2, G1 and G2)	10
Milk	Aflatoxin M1	0.5
Cereal-based food for infants and children (calculated as dry matter basis)	Aflatoxin B1 Ochratoxin A	0.1 0.5
Infant formula and follow-up formula (ready-to-drink)[#]	Aflatoxin M1	0.025
Coffee or ground coffee or coffee powder	Ochratoxin A	5
Instant coffee or soluble coffee Decaffeinated coffee	Ochratoxin A	10
Apple juice (includes apple juice as ingredients in other beverages)	Patulin	50
Others	Aflatoxins (sum of B1, B2, G1 and G2)	5

Note: '[#] ' indicates products marketed as such or after reconstitution as instructed on the label of the package.

[Am. PU (A) 24/98, 358/05]

FIFTEENTH A SCHEDULE
(Regulation 40)
DRUG RESIDUE
TABLE I
MAXIMUM PERMITTED PROPORTION OF DRUG RESIDUES IN FOOD

The food specified in column (2) of the Table below shall not contain the drug specified in column (1) thereof in proportions greater than the maximum permitted proportions specified opposite and in relation to that food in column (3) thereof.

Substance	*(1)* *Drug* Definition of residues in which MRL was set	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (µg/kg)*
Albendazole	2-Aminosulfone metabolite	Muscle, fat (cattle and other species), milk (cattle) Liver, kidney (cattle and other species)	100 5000
Amoxicillin	Amoxicillin	Milk (cattle) Muscle, liver, kidney, fat (all food producing species)	4 50
Ampilicillin	Ampicillin	Milk (cattle) Muscle, liver, kidney, fat (all food producing species)	4 50
Amprolium	1-4 amino-2-n-propyl-5-(pyrimidinylmethyl)-2-picolinium chloride hydrochloride	Muscle (chicken, turkey, pheasant and calf), liver (calf), kidney (calf) Liver (chicken, turkey and pheasant), kidney (chicken and turkey) Fat (calf) Egg (chicken and turkey)	500 1000 2000 4000
Avoparcin	Avoparcin	Milk (cattle) Edible offal, muscle (mammalian and poultry)	10 100
Azaperone	Sum of azaperone and azaperol	Muscle, fat (pig) Liver, kidney (pig)	60 100
Benzylpenicillin	Benzylpenicillin	Milk (cattle) Liver, kidney, muscle (cattle and pig)	4 50

Substance	*(1)* *Drug* Definition of residues in which MRL was set	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (µg/kg)*
Carazolol	Carazolol	Muscle, fat (pig) Liver, kidney (pig)	5 25
Carbadox	Carbadox	Muscle (pig) Liver (pig)	5 30
Carprofen	Carprofen	Muscle (horse) Fat (horse) Muscle, fat (cattle) Liver, kidney (cattle and horse)	50 100 500 1000
Cefquinome	Cefquinome	Milk (cattle) Muscle, fat (cattle) Liver (cattle) Kidney (cattle)	20 50 100 200
Ceftiofur sodium	Desfuroylceftiofur	Milk (cattle) Muscle (pig and cattle) Fat (pig and cattle) Liver (pig and cattle) Kidney (pig and cattle)	100 200 600 2000 4000
Clorsulon	Clorsulon	Muscle (cattle) Liver (cattle) Kidney (cattle) Fat (cattle)	100 200 300 400
Closantel	Closantel	Muscle, liver (cattle) Muscle, liver (sheep) Fat (sheep) Kidney, fat (cattle) Kidney (sheep)	1000 1500 2000 3000 5000
Cloxacillin	Cloxacillin	Milk (cattle) Muscle, liver, kidney, fat (all food producing species)	30 300
Colistin	Colistin	Milk (cattle) Muscle, liver, fat (cattle, chicken, pig, rabbit and sheep) Kidney (cattle, chicken, pig, rabbit and sheep) Egg (chicken)	50 150 200 300
Danofloxacin	Danofloxacin	Fat (cattle) Muscle (cattle and chicken) Kidney (cattle) Fat (chicken) Liver (cattle) Liver, kidney (chicken)	200 300 500 600 900 1200
Decoquinate	Decoquinate	Muscle, liver, kidney, fat (cattle and sheep)	500

Substance	*(1)* *Drug* Definition of residues in which MRL was set	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (µg/kg)*
Dexamethazone	Dexamethazone	Milk (cattle) Muscle, kidney (cattle, horse and pig) Liver (cattle and pig)	0.3 0.5 2.5
Dicloxacillin	Dicloxacillin	Milk (cattle) Muscle, liver, kidney, fat (all food producing species)	30 300
Dihydrostreptomycin	Dihydrostreptomycin	Milk (cattle) Muscle, liver, fat (cattle, chicken, pig and sheep) Kidney (cattle, chicken, pig and sheep)	200 500 1000
Dimetridazole	Dimetridazole	Edible offal, muscle (chicken and pig)	5
Diminazene	Diminazene	Milk (cattle) Muscle (cattle) Kidney (cattle) Liver (cattle)	150 500 6000 12000
Doramectin	Doramectin	Muscle (cattle) Kidney (cattle) Liver (cattle) Fat (cattle)	10 30 100 150
Doxycycline	Doxycycline	Muscle (cattle, pig and poultry) Liver (cattle, pig and poultry), fat (pig and poultry) Kidney (cattle, pig and poultry)	100 300 600
Enrofloxacin	Sum of enrofloxacin and ciprofloxacin	Muscle, liver, kidney (cattle, chicken and pig)	30
Erythromycin	Erythromycin	Milk (mammalian) Edible offal, muscle, egg (mammalian and poultry)	40 300
Estradiol - 17β	Estradiol - 17β	Food and bovine origin	GAHP*
Ethopabate	Ethopabate	Muscle (chicken) Liver, kidney (chicken)	500 1500
Febantel	Sum of febandazole, oxfendazole and oxfendazole sulfone	Milk (cattle), muscle, kidney, fat (cattle, pig and sheep) Liver (cattle, pig and sheep)	100 500
Fenbendazole	Sum of febandazole, oxfendazole and oxfendazole sulfone	Milk (cattle), muscle, kidney, fat (cattle, pig and sheep) Liver (cattle, pig and sheep)	100 500

Substance	*(1)* *Drug* Definition of residues in which MRL was set	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (µg/kg)*
Florfenicol	Sum of florfenicol and its metabolites measured as florfenol-amine	Muscle (cattle) Kidney (cattle) Liver (cattle)	200 300 3000
Flubendazole	Flubendazole	Muscle, liver (pig) Fat (pig) Fat (cattle) Liver (cattle) Muscle (poultry) Egg (poultry) Liver (poultry)	10 20 40 100 200 400 500
Flumequine	Flumequine	Muscle, fat (cattle, pig, poultry and sheep) Liver (cattle, pig, poultry and sheep) Kidney (cattle, pig, poultry and sheep)	50 100 300
Flumehtrin	Flumethrin	Edible offal, muscle and milk (cattle)	50
Gentamicin	Gentamicin	Milk (cattle), muscle, fat (cattle and pig) Liver (cattle and pig) Kidney (cattle and pig)	100 200 1000
Isometamidium	Isometamidium	Muscle, fat, milk (cattle) Liver (cattle) Kidney (cattle)	100 500 1000
Ivermectin	22,23 Dihydroavermectin B_{1a}	Liver (pig and sheep) Fat (pig and sheep) Fat (cattle) Liver (cattle)	15 20 40 100
Levamisole	Levamisole	Muscle, kidney, fat (cattle, pig, poultry and sheep) Liver (poultry)	10 100
Lincomycin	Lincomycin	Edible tissue (pig)	100
Maduramicin	Maduramicin	Edible tissue, muscle (chicken) Fat (chicken) Liver (chicken)	240 480 720
Moxidectin	Moxidectin	Muscle (deer), liver (cattle) Liver (sheep), kidney (deer), fat (cattle and sheep) Liver (deer), kidney (cattle and sheep) Fat (deer), milk (cattle and sheep)	20 50 100 500

Substance	*(1)* *Drug* Definition of residues in which MRL was set	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (µg/kg)*
Neomycin	Neomycin	Muscle, liver, fat (chicken, turkey, duck, cattle, goat, sheep and pig), egg (chicken), milk (cattle) Kidney (chicken, turkey, duck, cattle, goat, sheep and pig)	500 1000
Nicarbazin	Nicarbazin	Muscle, liver, kidney (chicken)	4000
Nystatin	Nystatin	Edible tissue (pig and poultry), egg (poultry)	0
Oxacillin	Oxacillin	Milk (all food producing species) Muscle, liver, kidney, fat (all food producing species)	30 300
Oxfendazole	Sum of fenbendazole, oxfendazole and oxfendazole sulfone	Muscle, kidney, fat (cattle, pig and sheep), milk (cattle) Liver (cattle, pig and sheep)	100 500
Oxibendazole	Oxibendazole	Milk (cattle and sheep) Muscle, liver, kidney, fat (cattle, horse, pig and sheep)	50 100
Oxytetracycline	Oxytetracycline	Fat (cattle, sheep, pig, chicken and turkey) Milk (cattle), muscle (cattle, sheep, pig, chicken and turkey) Egg (chicken) Liver (cattle, sheep, pig, chicken and turkey) Kidney (cattle, sheep, pig, chicken and turkey)	10 100 200 300 600
Penicillin	Penicillin	Edible tissue (chicken, quail, pig and sheep), egg (chicken and quail), milk (cattle) Edible tissue (turkey) Edible tissue (cattle)	0 10 50
Phoxim	Phoxim	Edible offal, muscle (pig) Fat (pig)	10 50
Progesterone	Progesterone	Food of bovine origin	GAHP*
Ractopamine	Ractopamine	Muscle (pig) Fat (pig) Liver (pig) Kidney (pig)	10 10 40 90
Robenidine hydrochlorine	Robenidine hydrochlorine	Edible tissue (poultry) Fat (poultry)	100 200
Salinomucin	Salinomucin	Egg (poultry) Muscle (cattle) Edible offal (pig, muscle (pig and poultry)	20 50 100

Substance	*(1)* *Drug* Definition of residues in which MRL was set	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (µg/kg)*
		Edible offal (cattle and poultry)	500
Sarafloxacin	Sarafloxacin	Fat (chicken) Liver (chicken)	10 100
Spectinomycin	Spectinomycin	Milk (cattle) Muscle (cattle, chicken and pig) Fat (cattle, chicken and pig) Liver (cattle, chicken and pig) Kidney (cattle, chicken and pig)	200 300 500 2000 5000
Spiramycin	Expressed as spiramycin equivalents antimicrobially active residues	Muscle (pig) Kidney, fat (pig) Liver (pig)	200 300 600
	Sum of spiramycin and neospiramycin	Muscle (cattle and chicken), milk (cattle) Kidney (cattle), fat (cattle and chicken) Liver (cattle and chicken) Kidney (chicken)	200 300 600 800
Streptomycin	Streptomycin	Milk (cattle) Muscle, liver, fat (cattle, chicken, pig and sheep) Kidney (cattle, chicken, pig and sheep)	200 500 1000
Sulphadiazine	Sulphadiazine	Edible offal (mammalian), muscle (mammalian), milk (cattle)	100
Sulphadimethoxine	Sulphadimethoxine	Milk (cattle) Edible offal, muscle (cattle and chicken)	10 100
Sulphadimidine	Sulphadimidine	Milk (cattle) Edible offal (chicken and mammalian), muscle (chicken and mammalian), liver, kidney, fat (cattle)	25 100
Sulphamethazine	Sulphamethazine	Edible tissue (cattle, turkey, chicken and pig)	100
Sulphaquinoxaline	Sulphaquinoxaline	Edible offal, muscle (poultry)	100
Sulphonamide	Sulphonamide	Muscle, liver, kidney, fat (all food producing species), milk (cattle)	100
Testosterone	Testosterone	Food of bovine origin	GAHP*

Substance	*(1)* *Drug* Definition of residues in which MRL was set	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (µg/kg)*
Tetracycline	Sum of parent drug and its 4-epimer	Muscle (cattle, poultry, pig and sheep), milk (cattle) Egg (poultry) Liver (cattle, poultry, pig and sheep) Kidney (cattle, poultry, pig and sheep)	100 200 300 600
Thiabendazole	Sum of thiabendazole and 5-hydroxy-thiabendazole	Muscle, liver, kidney and fat (cattle, pig, goat and sheep), milk (cattle and goat)	100
Tiamulin	8-alpha-hydroxymutilin	Muscle (pig) Liver (pig) Kidney, fat (pig)	3600 10800 14400
Tilmicosin	Tilmicosin	Milk (sheep) Muscle, fat (cattle, poultry, pig and sheep) Kidney (cattle and sheep) Liver (cattle and sheep), kidney (pig) Liver (pig)	50 100 300 1000 1500
Trenbolone acetate	β-Trenbolone α-Trenbolone	Muscle (cattle) Liver (cattle)	2 10
Triclabendazole	5-chloro-6-(2'3'-dichloro-phenoxy)-benzimidazole-2-one	Fat (cattle and sheep)	100
Trimethoprim	Trimethoprim	Edible offal, muscle (mammalian and chicken), egg (chicken), milk (cattle)	50
Tylosin	Tylosin	Milk (cattle) Muscle, liver, kidney (chicken and cattle), edible tissue (cattle), fat (chicken), egg (chicken)	50 200
Virginiamycin	Virginiamycin	Muscle, liver, kidney, fat (cattle) Muscle (pig and poultry) Fat (poultry) Liver (pig and poultry) Kidney, fat (pig) Kidney (poultry)	0 100 200 300 400 500
Zeranol	Zeranol	Muscle (cattle) Liver (cattle)	2 10

* Good animal husbandry practice

TABLE II

[Am. PU (A) 358/05]

PROHIBITED DRUGS

The following drugs are prohibited in food:

Beta agonists excluding Ractopamine
Nitrofurans
Chloramphenicol

[Am. PU (A) 160/04, 358/05]

SIXTEENTH SCHEDULE
(Regulation 41)

PESTICIDE RESIDUE

The food specified in column (2) of the table below shall not contain the pesticide specified in relation thereto in column (1) in proportion greater than the maximum permitted proportion specified in column (3) thereof in relation to the food.

NOTE

"Not prescribed" means the Maximum Residue Limits are not required.

(1) *Pesticide*	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (mg/kg)*
2,4-D	Rice (milled or polished) Coconut/coconut oil Palm oil Banana Sugarcane	0.05 0.05 0.05 0.1 3
Abamectin	Kale Cabbage Chinese cabbage Mustards	0.05 0.05 0.05 0.05
Acephate	Rice (milled or polished) Cocoa beans Citrus fruits Cauliflower Celery Kale Coconut/coconut oil Cabbage Mango Palm oil Lettuce Mustards Tomato Potato	0.1 0.2 1 2 5 5 0.5 2 1 0.5 5 5 1 0.5
Acetamiprid	Okra Long beans Cabbage Brinjal Cucumber	2 2 2 2 2
Alachlor	Maize Soya bean Groundnuts	0.1 0.2 0.05
Ametryn	Cocoa beans Coffee beans Citrus fruits Coconut/coconut oil Palm oil Pineapple	0.2 0.2 0.1 0.2 0.2 0.2

(1) *Pesticide*	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (mg/kg)*
	Banana Sugarcane Tea	0.2 0.1 0.2
Amitraz (sum of amitraz calculated as N-(2,4-dimethylphenyl)-N methyl formamidine and N' –methyl-formamidine	Papaya Citrus fruits Chilli Meat (sheep) Meat (cattle, pig) Durian Edible offal (cattle, sheep, pig) French beans Mango Legume vegetables (except as otherwise listed) Brinjal	0.5 0.5 0.2 0.1 0.05 0.5 0.2 1 0.5 1 0.5
Anilofos	Rice (milled or polished)	0.1
Atrazine	Maize Pineapple Sugarcane	0.2 0.2 0.1
Azadirachtin		Not prescribed
Azoxystrobin	Chilli Cucumber Tomato	1 0.5 1
Bacillus thuringiensis		Not prescribed
Bendiocarb (commodities of plant origin: unconjugated bendiocarb)	Chilli Kale Cabbage Chinese cabbage Mustards Legume vegetables Watermelon Brinjal Cucumber	0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2
Benomyl (expressed as carbendazim)	See carbendazim	
Bensulfuron-methyl	Rice (milled or polished)	0.02
Bentazone	Rice (milled or polished) Maize Soya bean Groundnuts	0.1 0.2 0.05 0.05
Bispyribac sodium	Rice (milled or polished)	0.05
Bitertanol	Banana	0.5

(1) *Pesticide*	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (mg/kg)*
Bordeaux mixture		Not prescribed
BPMC	Rice (milled or polished)	0.2
Bromacil	Pineapple	0.1
Bromopropylate	Chilli Brinjal	1 1
Buprofezin	Rice (milled or polished)	0.2
Butocarboxim	Cocoa beans Chilli Long beans Palm oil Tomato	0.5 2 2 2 2
Cadusafos	Banana Sugarcane	0.01 0.01
Captan	Coffee beans Groundnuts Palm oil Banana Strawberries Tea Tomato	10 10 10 15 20 10 15
Carbaryl	Okra Rice (milled or polished) Poultry meat Soya bean Cabbage Chinese cabbage Pumpkins Pepper (black, white) Mango Mustards Brassica vegetables (except as otherwise listed) Legume vegetables (except as otherwise listed) Brinjal Cucumber	10 1 0.5 1 5 5 3 5 5 10 5 5 5 3
Carbendazim	Onion (bulb) Rice (milled or polished) Papaya Coffee beans Citrus fruits Chilli Guava Sweet pea Groundnuts	2 0.5 3 0.1 10 5 3 2 0.1

(1) *Pesticide*	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (mg/kg)*
	Kale Cabbage Chinese cabbage Pepper (black, white) Mango Banana Celery Lettuce Mustards Legume vegetables (except as otherwise listed) Watermelon Cucumber Tomato	5 2 5 0.1 2 1 2 5 5 2 2 0.5 5
Carbofuran (sum of carbofuran and 3-hydroxy-carbofuran expressed as carbofuran)	Rice (milled or polished) Maize Pepper (black, white) Mango Banana Sugarcane Brinjal	0.2 0.1 0.1 0.1 0.1 0.1 0.1
Carbosulfan	Rice (milled or polished) Chilli Long beans Watermelon Brinjal Cucumber	0.2 0.5 0.5 0.5 0.5 0.5
Cartap (expressed as free base)	Rice (milled or polished) Cabbage Chinese cabbage Lettuce Mustards	0.1 0.2 2 2 2
Chinomethionat	Chilli Brinjal	0.5 0.5
Chlorfenapyr	Cabbage Chinese cabbage Brinjal Cucumber	1 1 1 1
Chlorfluazuron	Okra Chilli Long beans Kale Radish Lettuce Mustards Brinjal	0.3 0.3 0.3 0.3 0.3 0.3 0.3 0.3

(1) *Pesticide*	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (mg/kg)*
Chlorimuron ethyl	Rice (milled or polished)	0.02
Chlorothalonil	Onion (bulb) Cocoa beans Coffee beans Chilli Spring onion leaves Ginger Groundnuts Cabbage Pepper (black, white) Mango Banana Celery Lettuce Legume vegetables Watermelon Cucumber Tomato Potato	0.5 0.05 0.2 5 10 0.5 0.05 1 0.2 3 0.2 10 10 5 5 5 5 0.2
Chlorpyrifos	Starfruit Okra Rice (milled or polished) Coca beans Citrus fruits Cauliflower Chilli Ginger Maize Guava Coconut/coconut oil Cabbage Pepper (black, white) Palm oil Mustards Leafy vegetables (except as otherwise listed) Legume vegetables Tomato Potato	1 0.2 0.1 0.05 1 0.05 0.5 0.05 0.5 1 0.5 0.05 0.5 0.5 1 1 0.2 0.5 0.05
Cinosulfuron	Rice (milled or polished) Cocoa beans Palm oil	0.1 0.1 0.1
Clethodim	Onion (bulb) Tomato	0.2 0.1
Copper hydroxide		Not prescribed
Copper oxychloride		Not prescribed
Coumaphos (sum of coumaphos and its oxygen analogue)	Meat (fat) Milks (fat)	0.5 0.02

(1) *Pesticide*	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (mg/kg)*
Cupric hydroxide		Not prescribed
Cuprous oxide		Not prescribed
Cyclosulfamuron	Rice (milled or polished)	0.1
Cycloxydim (sum of 3-thion-3yl-glutaric acid (TME) and 3-hydroxy-3-thiam-3yl glutaric acid (OH-TME), expressed as cycloxydim)	Onion (bulb) Citrus fruits Tomato	0.5 0.5 0.5
Cyfluthrin	Cocoa beans Citrus fruits Chilli Ginger Legume vegetables Brinjal	0.1 0.5 0.5 0.01 0.5 0.5
Cyhalothrin	Okra Rice (milled or polished) Cocoa beans Chilli Durian Sweet pea Long beans Cabbage Pepper (black, white) Palm oil Brinjal	0.2 1 0.1 0.5 0.1 0.5 0.5 0.2 0.5 0.1 0.1
Cymoxanil	Onion (bulb) Cabbage Squash Melons Cucumber Tomato Yam Potato	0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2
Cypermethrin (sum of isomers)	Starfruit Okra Papaya Cocoa beans Fruits Citrus fruits Chilli Meat (fat) Maize Guava Green gram Long beans Kale	2 0.5 2 0.05 2 2 0.5 0.2 0.05 2 0.05 0.5 1

(1) *Pesticide*	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (mg/kg)*
	Cabbage Cauliflower Mango Palm oil Lettuce Mustards Leafy vegetables (except as otherwise listed) Brassica vegetables (except as otherwise listed) Legume vegetables (except as otherwise listed) Brinjal Milks (fat) Tomato	1 1 2 0.5 2 2 2 1 0.5 0.2 0.05 0.5
Cyproconazole	Cocoa beans Coffee beans Palm oil Legume vegetables	0.1 0.1 0.1 0.1
Cyromazine	Sweet pea	2
Deltamethrin (sum of isomers)	Okra Rice (milled or polished) Papaya Cocoa beans Citrus fruits Cauliflower Chilli Guava French beans Long beans Cabbage Mango Palm oil Rambutan Legume vegetables (except as otherwise listed) Tea Brinjal Cucumber Tomato	0.2 1 0.05 0.05 0.05 0.2 0.2 0.05 0.1 0.1 0.2 0.05 0.2 0.05 0.1 10 0.2 0.2 0.2
Diafenthiuron	Cauliflower Chilli Kale Cabbage Chinese cabbage Mustards Legume vegetables Brinjal Cucumber	0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2 0.2

(1) *Pesticide*	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (mg/kg)*
Diazinon	Starfruit Okra Rice (milled or polished) Citrus fruits Cauliflower Chilli Guava Rose apple Long beans Kale Cabbage Chinese cabbage Mango Celery Mustards Legume vegetables (except as otherwise listed) Brinjal Cucumber Tomato	0.5 0.5 0.1 0.5 0.5 0.5 0.5 0.5 0.5 0.5 0.5 0.5 0.5 0.5 0.5 0.2 0.5 0.5 0.5
Dicambra	Palm oil	0.1
Dichlorvos	Mango	0.1
Dicofol (sum of o,p' & p,p' isomers)	Citrus fruits Chilli French beans Long beans Mango Tea Watermelon Cucumber Tomato	5 1 2 2 1 5 0.2 0.5 1
Difenoconazole	Rice (milled or polished) Cocoa beans Chilli French beans Long beans Mango Palm oil Banana Mustards Watermelon Cucumber Tomato	0.1 0.1 1 1 1 1 0.1 0.5 1 0.1 1 1
Diflubenzuron	Cabbage	1
Dimethoate (sum of dimethoate and omethoate)	Onion (bulb) Rice (milled or polished) Cocoa beans Coffee beans	0.2 0.1 0.1 0.1

(1) *Pesticide*	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (mg/kg)*
	Citrus fruits Cauliflower Chilli French beans Long beans Groundnuts Kale Carrot Cabbage Pumpkins Radish Mango Pineapple Banana Lettuce Brassice vegetables (except as otherwise listed) Leafy vegetables (except as otherwise listed) Legume vegetables (except as otherwise listed) Tea Watermelon Brinjal Cucumber Tomato	2 2 2 1 1 0.05 0.5 1 2 2 1 1 1 1 2 2 2 1 0.2 1 2 2 1
Dimethomorph	Muskmelon Cucumber Tomato	0.5 0.2 0.5
Dithiocarbamates (expressed as CS2) Mancozeb Maneb Propineb Thiram Zineb Ziram	Onion (bulb) Amaranth Starfruit Rice (milled or polished) Papaya Cocoa beans Citrus fruits Cauliflower Chilli Spring onion leaves Durian Guava Sweet pea Long beans Groundnuts Cabbage Pumpkins Pepper (black, white) Leek Mango Melons Palm oil Banana	0.5 10 5 0.5 5 5 10 5 3 10 1 5 2 2 0.1 5 0.2 3 0.5 2 0.5 1 2

(1) *Pesticide*	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (mg/kg)*
	Celery Lettuce Mustards Leafy vegetables (except as otherwise listed) Legume vegetables (except as otherwise listed) Tea Watermelon Cucumber Tomato Potato	5 10 10 10 2 5 1 2 5 0.2
Diuron	Papaya Coffee beans Citrus fruits Palm oil Pineapple Banana Sugarcane Tea	0.5 0.1 0.5 0.1 0.5 0.5 0.1 1
DSMA	Palm oil	0.1
Emamectin benzoate	Cabbage Chinese cabbage Kale Mustards	0.05 0.05 0.05 0.05
Endosulfan (sum of alpha and beta endosulfan and endosulfan sulphate)	Cocoa beans Fruits Citrus fruits Maize Cabbage Pepper (black, white) Mango Tea Brinjal Cucumber	0.1 2 2 0.1 2 0.5 2 30 2 2
EPTC	Rice (milled or polished)	0.1
Ethoxysulfuron	Rice (milled or polished)	0.01
Etofenprox	Rice (milled or polished)	0.5
Famoxadone	Watermelon Cucumber Tomato	0.5 0.2 0.2
Fenamiphos (including its sulphoxide and sulphone, expressed as fenamiphos)	Guava Banana	0.2 0.1

(1) *Pesticide*	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (mg/kg)*
Fenitrothion	Cereal grains Rice (milled or polished)	10 1
Fenoxaprop-p-ethyl	Rice (milled or polished)	0.05
Fenoxycarb	Kale Cabbage Chinese cabbage Mustards	0.5 0.2 0.2 0.5
Fenpyroximate	Citrus fruits Chilli	0.5 0.5
Fenthion	Starfruit Rice (milled or polished) Citrus fruits Guava Mango Cucumber	2 0.05 2 2 2 0.5
Fenvalerate	Amaranth Okra Cocoa beans Citrus fruits Cauliflower Chilli Kale Cabbage Chinese cabbage Lettuce Mustards Brinjal Cucumber Tomato	2 1 0.05 2 2 1 10 3 1 2 2 1 0.2 1
Fipronil	Rice (milled or polished) Chilli Cabbage Mustards Watermelon Brinjal	0.01 0.05 0.05 0.05 0.01 0.05
Fluazifop-butyl	Papaya Cocoa beans Durian Guava Mango Palm oil Banana Rambutan	0.1 0.1 0.1 0.1 0.1 0.2 0.1 0.1

(1) *Pesticide*	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (mg/kg)*
Flufenacet	Maize	0.1
Flufenoxuron	Cabbage	0.1
Fluroxypyr	Cocoa beans Palm oil	0.1 0.1
Flutolanil	Rice (milled or polished) Durian Mustards	1 0.1 1
Formetanate hydrochloride	Chilli French beans Long beans Watermelon Brinjal Cucumber	2 2 2 1 2 1
Formothion	Okra Cabbage Root and tuber vegetables Brinjal Cucumber Tomato	0.1 0.1 2 0.1 0.1 0.1
Fosetyl aluminium	Citrus fruits Cocoa beans Durian	5 1 1
Furathiocarb	Rice (milled or polished) Citrus fruits Chilli Maize Watermelon Brinjal	0.1 3 2 0.05 0.2 0.1
Glufosinate ammonium (sum of glufosinate and 3-hydroxy methyl phosphinyl propionic acid, expressed as glufosinate (free acid))	Onion (bulb) Starfruits Rice (milled or polished) Papaya Cocoa beans Coffee beans Citrus fruits Durian Cashew nuts Guava Coconut/coconut oil Cabbage Chinese cabbage Mango Palm oil	0.05 0.1 0.1 0.1 0.5 0.1 0.1 0.1 0.1 0.1 0.5 0.1 0.1 0.1 0.5

(1) *Pesticide*	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (mg/kg)*
	Jackfruit Banana Lettuce Leafy vegetables (except as otherwise listed) Legume vegetables Tea Watermelon Brinjal Tomato	0.1 0.2 0.1 0.1 0.5 0.2 0.1 0.1 0.1
Glyphosate	Starfruit Papaya Cocoa beans Coffee beans Citrus fruits Durian Guava Coconut/coconut oil Mango Palm oil Banana Tea	0.1 0.2 0.5 0.2 0.2 0.1 0.1 0.1 0.1 0.1 0.2 0.2
Hexaconazole	Rice (milled or polished) Coffee beans Long beans Mustards Cucumber	0.05 0.05 0.2 0.5 0.1
Hexazinone	Sugarcane	0.1
Hexythiazox	Citrus fruits	0.5
Hydrogen phosphide (all phosphide expressed as hydrogen phosphide)	Rice (milled or polished) Cocoa beans	0.1 0.01
Imazapyr	Palm oil	0.1
Imazethapyr	Palm oil	0.05
Imidachlorprid	Rice (milled or polished) Citrus fruits Chilli Long beans Capsicum Mango Watermelon Brinjal	0.1 0.5 0.1 0.5 0.1 0.5 0.1 0.1
Inorganic bromide (expressed as total bromide)	Cereal grains Pulses Nuts	50 500 100

(1) *Pesticide*	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (mg/kg)*
Iprodione	Rice (milled or polished) Citrus fruits Chilli Cabbage Chinese cabbage Rockmelon Watermelon Brinjal Cucumber Tomato	10 10 5 5 5 2 2 10 2 5
Ipovalicarb	Tomato	1
Isazofos	Rice (milled or polished) Cocoa beans Banana Watermelon	0.05 0.05 0.1 0.05
Isoprocarb	Rice (milled or polished) Cocoa beans Coffee beans	0.2 0.1 0.1
Isoprothiolane	Rice (milled or polished)	2
Lufenuron	Chilli Maize Long beans Brinjal	0.5 0.05 0.2 0.2
Malathion	Starfruit Okra Rice (milled or polished) Papaya Citrus fruits Chilli Meat (cow, goat, pig) Poultry meat Guava Gabbage Pineapple Lettuce Mustards Legume vegetables Brinjal Cucumber Tomato	2 8 0.5 1 4 0.5 1 1 2 8 8 8 8 2 0.5 3 3
MCPA	Rice (milled or polished)	0.1
Mepronil	Rice (milled or polished) Legume vegetables	1 1

(1) *Pesticide*	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (mg/kg)*
Mercaptodimethur (methiocarb)	Rice (milled or polished) Long beans Mustards Cucumber	0.05 0.1 0.1 0.1
Metalaxyl	Cocoa beans Citrus fruits Durian Maize Cucumber Tomato	0.2 5 0.2 0.05 0.5 0.5
Metaldehyde	Rice (milled or polished) Fruits Tuber crops Lettuce Strawberries	1 1 1 1 1
Methamidophos	Coconut/coconut oil Palm oil	0.1 0.1
Methidathion	Cocoa beans Maize Palm oil Sugarcane Tea	0.1 0.1 0.1 0.1 0.5
Metolachlor	Amaranth Chili Maize French beans Sweet pea Long beans Soya bean Groundnuts Bitter gourd Angled loofah Lettuce Legume vegetables (except as otherwise listed) Sugarcane Watermelon Cucumber	0.1 0.1 0.1 0.1 0.1 0.1 0.1 0.1 0.1 0.1 0.1 0.1 0.1 0.1 0.1
Metribuzin	Soya bean	0.05
Metsulfuron methyl	Rice (milled or polished) Palm oil	0.02 0.02
Molimate	Rice (milled or polished)	0.1
Monocrotophos	Coconut/coconut oil Palm oil	0.05 0.05

(1) *Pesticide*	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (mg/kg)*
MSMA	Cocoa beans Palm oil Sugarcane Tea	1 0.1 0.1 1
MTMC (metolcarb) Myclobutanil	Rice (milled or polished) French beans Long beans Cucumber	0.5 0.5 0.5 0.5
Napropamide	Chilli Sugarcane Brinjal Tomato	0.1 0.1 0.1 0.1
Ofurace	Leafy vegetables Tomato	1 0.5
Oxadiargyl	Rice (milled or polished)	0.05
Oxadiazon	Rice (milled or polished)	0.05
Oxadixyl	Cocoa beans Watermelon Cucumber Tomato Potato	1 0.5 0.5 0.5 0.2
Oxcarboxin	French beans Green gram Long beans	5 5 5
Oxyfluorfen	Soya bean Groundnuts	0.05 0.05
Paraquat	Rice (milled or polished) Cocoa beans Coffee beans Coconut/coconut oil Pepper (black, white) Palm oil Banana Root ant tuber vegetables (except as otherwise listed) Tapioca	0.5 0.1 0.05 0.1 0.05 0.1 0.05 0.05 0.05
Pencycuron	Rice (milled or polished) Mustards	0.5 1
Pendimethalin	Cabbage Mustards Tomato	0.1 0.1 0.1
Permethrin (sum of isomers)	Okra Cauliflower	1 0.5

(1) *Pesticide*	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (mg/kg)*
	Cabbage Brinjal Tomato	5 1 1
Phenthoate	Onion (bulb) Okra Rice (milled or polished) Cauliflower Cabbage Lettuce Legume vegetables Brinjal Cucumber Tomato	0.1 0.1 0.05 0.1 0.1 0.1 0.1 0.1 0.1 0.1
Phoxim	Meat (cow, buffalo, sheep, goat, pig, rabbit) Poultry meat Fat (cow, buffalo, sheep, goat, pig, rabbit) Poultry fat	0.01 0.01 0.05 0.05
Picloram	Sugarcane	0.01
Pirimiphos-methyl	Rice (milled or polished) Maize Groundnuts	1 5 2
Pretilachlor	Rice (milled or polished)	0.05
Prochloraz (sum of prochloraz and its metabolite containing the 2,4,6-trichlorophenol moiety, expressed as prochloraz)	Papaya Citrus fruits Chilli Guava Pepper (black, white) Mango Banana	1 5 5 2 8 2 5
Profenofos	Cauliflower Chilli Maize French beans Long beans Kale Cabbage Bitter ground Angled loofah Mustards Legume vegetables (except as otherwise listed) Brinjal Cucumber	0.5 5 0.05 0.5 0.5 2 1 2 2 2 0.5 2 0.1

(1) *Pesticide*	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (mg/kg)*
Propamocarb	Cabbage Chinese cabbage Mustards Watermelon Honeydew Cucumber Tomato	0.1 0.1 10 2 2 2 1
Propanil	Rice (milled or polished)	0.1
Propargite	Citrus fruits Brinjal Cucumber Tomato	5 2 0.5 2
Propiconazole	Rice (milled or polished) Cocoa beans Groundnuts Banana Sugarcane	0.05 0.1 0.05 0.1 0.05
Propoxur	Rice (milled or polished) Cocoa beans	0.1 0.05
Prothiofos	Cauliflower Chilli Cabbage Chinese cabbage	0.2 0.2 0.2 0.2
Pymetrozine	Rice (milled or polished)	0.05
Pyrazosulfuron-ethyl	Rice (milled or polished)	0.1
Pyrethrum		Not prescribed
Pyridaben	Citrus fruits	1
Quinalphos	Okra Rice (milled or polished) Cocoa beans Cauliflower Chilli Maize Cabbage Sugarcane Brinjal Tomato	0.1 0.1 0.1 0.1 0.1 0.1 0.1 0.1 0.1 0.1
Quinchlorac	Rice (milled or polished)	0.5
Quintozene (sum of quintozene penthachloraniline and methyl penthachlorophenyl sulfide)	Cabbage	0.02
Quizalofop-ethyl	Okra Rice (milled or polished) Cocoa beans Chilli Long beans	0.1 0.1 0.1 0.1 0.1

(1) *Pesticide*	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (mg/kg)*
	Chinese cabbage Cucumber Tomato	0.1 0.1 0.1
Sethoxydim	Okra Chilli Cabbage Palm oil Brinjal	0.1 0.1 0.2 0.05 0.1
Silafluofen	Rice (milled or polished)	0.2
Spinosad	Kale Cabbage Mustards	2 0.5 2
Sulphur		Not prescribed
Tebuconazole	Banana	0.05
Tebufenozide	Okra Rice (milled or polished) Chilli Long beans Brinjal Tomato	0.5 0.1 0.5 0.5 0.5 0.5
Teflubenzuron	Cabbage Chinese cabbage Mustards	0.2 0.2 1
Terbuthylazine	Cocoa beans	0.5
Tetradifon	Papaya Citrus fruits Guava Mango Strawberries Watermelon	5 2 5 5 2 1
Thiamethoxam	Okra Rice (milled or polished) Brinjal	0.2 0.1 0.2
Thiobencarb	Rice (milled or polished)	0.1
Thiocyclam-hydrogen oxalate	Cabbage Brinjal Tomato	0.3 0.5 0.5
Thiometon (sum of thiometon, its sulphoxide and sulphone, expressed as thiometon)	Citrus fruits Chilli French beans Long beans Watermelon Cucumber Brinjal	0.5 0.5 0.5 0.5 0.5 0.5 0.5

(1) *Pesticide*	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (mg/kg)*
Thiophanate-methyl (sum of thiphanate-methyl and carbendazim, expressed as carbendazim)	See carbendazim	
Tolclofos-methyl	Lettuce	2
Tralomethrin	Chilli Cabbage Brinjal Tomato	0.5 0.2 0.5 0.5
Triadimefon	Coffee beans	0.05
Triadimenol (The limits accommodate tridimenol residues resulting from the use of triadimefon and.or triadimenol)	Cocoa beans Coconut/coconut oil	0.2 0.2
Triazophos	Citrus fruits Mango	2 2
Tribasic copper sulphate		Not prescribed
Trichlorfon	Rice (milled or polished) Citrus fruits Maize French beans Long beans Kale Mustards Watermelon	0.1 0.1 0.1 0.1 0.1 0.2 0.1 0.2
Triclopyr	Palm oil	0.1
Tridemorph	Sweet pea Pumpkins Mango Banana Legume vegetables (except as otherwise listed) Tea Watermelon Cucumber	0.1 0.1 0.1 0.1 0.1 15 0.1 0.1
Triflumuron	Cabbage	1
Vinclozolin (sum of vinclozolin and all metabolites	Strawberries Tomatoes	10 3

(1) *Pesticide*	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (mg/kg)*
containing the 3,5-dichloroaniline moiety, expressed an vinclozolin)		
White oil		Not prescribed

SIXTEENTH B SCHEDULE

[Subregulation 132A(3)]

SUSBTANCES WHICH MAY BE USED IN BASES OF ARTIFICIAL SWEETENING SUBSTANCE

[Ins. PU (A) 123/95]

Acacia (gum Arabic)
Agar
Alginic acid and its sodium, potassium and ammonium salts, calcium alginate and propylene glycol alginate
Carrageenan
Citric acid
Dextrin
Dextrose
Ethyl alcohol
Glucono-delta-lactose
Glycerol
Guar gum
Karaya gum
Hydroxypropymethylcellulose
Lactose
L-leucine
Locust bean gum
Mannitol
Methylcellulose
Mono-, di-, and polysaccharides
Pectin
Potassium acid tartrate
Propylene glycol
Sodium bicarbonate
Sodium carboxymethylcellulose
Sodium citrate
Sodium phosphate
Sorbitol
Tartaric acid
Tragacanth gum
Water
Xanthan gum

[Am. PU (A) 521/92, PU (A) 318/12]

SEVENTEENTH SCHEDULE
[Subregulation 133(2)]

TABLE I

PERMITTED NON-NUTRITIVE SWEETENING SUBSTANCES

(a) Saccharin (2-Sulphobenzoic Imide)
(b) Sodium saccharin (sodium salt of 2-Sulphobenzoic Imide)
(c) Acesulfame potassium
(d) Neotame

STANDARDS FOR SACCHARIN, SODIUM SACCHARIN AND ACESULFAME POTASSIUM

(a) *Saccharin* (2-Sulphobenzoic Imide)

Saccharin shall contain not less than 99 per cent saccharin on a water-free basis.

(b) *Sodium saccharin* (Sodium salt of 2-Sulphobenzoic Imide)

Sodium saccharin shall contain not less than 99 per cent and not more than 101 per cent of anhydrous sodium saccharin on a water-free basis.

(c) Acesulfame potassium

Acesulfame potassium shall contain not less than 99 per cent and not more than 101 per cent of acesulfame potassium on a water-free basis.

[Subregulation (2A) of Regulation 133)

[Am..PU (A) 318/12]

TABLE II

MAXIMUM PERMITTED PROPORTION OF ACESULFAME POTASSIUM IN SPECIFIED FOOD

(1) Food	(2) Maximum permitted proportion
Ice cream	1,000 mg/kg
Mustard, mustard powder and mustard seed oil	350 mg/kg
Canned fruit, canned fruit cocktail	500 mg/kg
Dried fruit, mixed dried fruit	500 mg/kg
Chocolate, white chocolate, milk chocolate	1,000 mg/kg
Vinegar-Distilled, blended, artificial or synthetic	GMP
Chutney	1,000 mg/kg
Chewing gum	5,000 mg/kg
Jam, fruit jelly, marmalade	1,000 mg/kg
Candied fruit, or glaced fruit or crystallized fruit	500 mg/kg
Fish keropok	350 mg/kg
Cocoa or cocoa powder or soluble cocoa	2,500 mg/kg
Ice confection	800 mg/l
Table confection	1,000 mg/l
Low energy food (except low energy soft drink)	3,000 mg/kg
Mayonnaise	1,000 mg/kg
Low energy soft drink	600 mg/l
Formula dietary food	450 mg/kg
Beverage whiteners	GMP
Spice	GMP
Salad dressing	1,000 mg/kg
Soya sauce, hydrolyzed vegetable protein sauce, blended hydrolyzed vegetable protein sauce, chilli sauce and tomato sauce	350 mg/kg
Spirit, brandy, fruit brandy, rum, whisky, vodka, gin, samsu and liqueur	GMP
Soup, soup stock	110 mg/kg
Custard powder	350 mg/kg
Fruit wine	GMP
Honey wine or mead	GMP
Wine, wine cocktail, aerate wine, dry wine, sweet wine, rice wine and toddy, beer, lager, ale stout, shandy	350 mg/l

[Ins.PU (A) 318/12]

[Subregulation 133(2C)]

Table III

MAXIMUM PERMITTED PROPORTION OF NEOTAME IN SPECIFIED FOOD

(1)	(2)
Food	Maximum permitted proportion
Carbonated flavoured drink	15 mg/l
Low energy food	50 mg/kg.

EIGHTEENTH SCHEDULE
[*Delete*d]

[PU (A) 318/12]

NINETEENTH SCHEDULE
[*Delete*d]

[PU (A) 318/12]

TWENTIETH SCHEDULE
[*Delete*d]

[PU (A) 318/12]

TWENTIETH A SCHEDULE
(Subregulation 134(3))
TABLE I

[Ins. PU (A) 162/88, 90/99]

STANDARD FOR ASPARTAME
(Aspartyl phenylalanine methyl ester)

Aspartame shall contain not less than 98% and not more than 102% of aspartame on a water-free basis.

TABLE II

STANDARD FOR ERYTHRITOL (1,2,3,4-Butanetetrol)

Erythritol shall contain not less than 99% of erythritol on a water-free basis.

TWENTIETH B SCHEDULE

[Paragraph 361(5A)*(a)*]

[*Subs. P.U. (A) 270/2016*]

TWENTIETH C SCHEDULE

[Paragraph 361(5A)*(b)*]

PPROHIBITION SIGN

MATERIAL	**SHAPE/SIZE**	**DESCRIPTION**	**DESIGN**
Any hard, opaque and long lasting material	**Shape** The signboard shall be rectangular in shape **Size for display cabinet and counter for sale** (a) The minimum size of the signboard shall be 50 cm in width x 60 cm in length. (b) Capital bold face lettering of non-serif character not less than 48 point size lettering shall be used in the sign. **Size for serving table and chillers in hotel rooms** (a) The minimum size of the signboard shall be 12 cm in width x 25 cm in length. (b) Capital bold face lettering of non-serif character not less than 24 point size lettering shall be used in the sign.	A red thick circle and thick bar superimposed on a black picture of alcoholic beverage in the bottle with a glass shall be used as an illustration on the signboard. The signboard shall have a white background. The message **"MENJUAL MINUMAN BERALKOHOL/ ARAK KEPADA ORANG DI BAWAH UMUR DUA PULUH SATU TAHUN ADALAH DILARANG"** shall be written on the signboard. The lettering of the message shall be black in colour and the type of lettering shall be Arial.	 **AMARAN** **MENJUAL MINUMAN BERALKOHOL/ ARAK KEPADA ORANG DI BAWAH UMUR DUA PULUH SATU TAHUN ADALAH DILARANG**

[Ins. PU (A) 303/00]

TABLE IA
(Subregulation 389(3A))

OPTIONAL INGREDIENTS IN INFANT FORMULA

(1) *Optional Ingredient*	*(2)* *Maximum Level mg/100 kcal*
NUCLEOTIDES	
Cytidine 5'-Monophosphate	2.50
Uridine 5'-Monophosphate	1.75
Adenosine 5'-Monophosphate	0.50
Guanosine 5'-Monophosphate	0.50
Inosine 5'-Monophosphate	1.00

TABLE II
(Subregulation 389(5))

PERMITTED FOOD ADDITIVE IN INFANT FORMULA

	(1) *Food additive*	*(2)* *Maximum level in 100 ml of the ready-to-drink product*
1.	EMULSIFIERS	
	Lecithin	0.5 g
	Mono and diglycerides of edible fat and edible oil	0.4 g
2.	THICKENERS	
	Guar gum	0.1 g
	Locust bean gum	0.1 g
	Distarch phosphate	0.5 g singly or in combination in soya-based product only
	Acetylated distarch phosphate	2.5 g singly or in combination in hydrolysed protein or amino acid based product or both
	Carrageenan	0.03 g in regular milk and soya based liquid product only 0.1 g in hydrolysed protein or amino acid based liquid product or both
3.	ACIDULANTS, ALKALIS AND BUFFERS	
	Calcium hydroxide Potassium hydroxide Sodium hydrogen carbonate Sodium carbonate Potassium hydrogen carbonate Potassium carbonate Sodium citrate Potassium citrate	Limited by good manufacturing practice and within the limits for Na and K as specified in Table I
	Lactic acid Citric acid	Limited by good manufacturing practice
4.	ANTIOXIDANTS	
	Tocopherols concentrate	1 mg
	L-Ascorbyl palmitate	1 mg

[Ins. PU (A) 88/03]

TWENTY-FIRST A SCHEDULE
(Regulation 389A)
NUTRIEN LEVELS FOR FOLLOW-UP FORMULA
TABLE I
Nutrient Level (Per 100 kcal)

(1) Nutrient	(2) Minimum amount	(3) Maximum amount
Protein* (see note below) … … …	3 g	5.5 g
Fat … … … … … …	3 g	6 g
Essential fatty acids (linoleate) …	300 mg	not prescribed
Vitamin A (expressed as retinol) …	250 I.U. or 75 µg	750 I.U. or 225 µg
Vitamin D … … … … … …	40 I.U. or 1 µg	120 I.U. or 3 µg
Ascorbic acid (Vit. C) … … … …	8 mg	not prescribed
Thiamine (Vit. B_1) … … … …	40 µg	not prescribed
Riboflavin (Vit. B_2) … … … …	60 µg	not prescribed
Nicotinamide … … … … …	250 µg	not prescribed
Vitamin B_6 … … … … … …	45 µg	not prescribed
Folic Acid … … … … …	4 µg	not prescribed
Panthothenic Acid … … … …	300 µg	not prescribed
Vitamin B_{12} … … … … …	0.15 µg	not prescribed
Vitamin K_1 … … … … …	4 µg	not prescribed
Biotin … … … … … … …	1.5 µg	not prescribed
Vitamin E (% tocopherol compounds) … …	0.7 I.U./g licoleic acid but in no case less than 0.7 I.U./100 available kilocalories	
Sodium (Na) … … … … …	20 mg	85 mg
Potassium (K) … … … … …	80 mg	not prescribed
Chloride (Cl) … … … … …	55 mg	not prescribed
Calcium (Ca) … … … … …	90 mg	not prescribed
Phosphorus (P) … … … … …	60 mg	not prescribed
Magnesium (Mg) … … … … …	6 mg	not prescribed
Iron (Fe) … … … … …	1 mg	2 mg
Iodine (I) … … … … …	5 µg	not prescribed
Zinc (Zn) … … … … …	0.5 mg	not prescribed

NOTES:

1. *Not less than 3.0 g per 100 available calories or 7.0 per 100 available kilojoules of protein of nutritional quality equivalent to that of casein in or a greater quantity of other protein in inverse proportion to its nutritional quality. The quantity of the other protein shall not be less than 85% of that casein. The total quantity of protein shall not be more than 5.5 g per 100 available calorie (or 1.3 g per 100 available kilojoules).
   Conversion factor for nitrogen shall follow the WHO Technical Report Series No. 522, WHO, Geneva.
2. Formulas shall contain a minimum of 15 µg of Vitamin B_6 per gram of protein.
3. Where the maximum amount of the nutrient is not prescribed, the total daily intake of that nutrient arising from its use in accordance with good manufacturing practice does not present a hazard to health.
4. The Ca:P ratio shall not be less than 1.2 and not more than 2.0.
5. 1 kilojoule (kJ) is equivalent to 0.239 kilocalorie (kcal).

TABLE II
PERMITTED FOOD ADDITIVE IN FOLLOW-UP FORMULA

(1) *Food additive*	*(2)* *Maximum level in 100 ml of product ready-for-consumption*
1. EMULSIFIERS	
Lecithin	0.5 g
Mono and Diglycerides	0.4 g
2. THICKENERS	
Guar gum	0.1 g
Locust bean gum	0.1 g
Distarch phosphate Acetylated distarch phosphate Phosphated distarch phosphate Acetylated distarch adipate	0.5 g singly or in combination in soya based products only 2.5 g singly or in combination in hydrolysed protein and/or amino acid-based products only
Carrageenan	0.03 g singly or in combination in milk and soya-based products only 0.1 g singly or in combination in hydrolysed protein and/or amino acid-based liquid products only
Pectin	1 g
3. ACIDULANTS, ALKALIS AND BUFFERS Sodium hydrogen carbonate Sodium carbonate Sodium citrate Potassium hydrogen carbonate Potassium carbonate Potassium hydroxide Potassium citrate Sodium hydroxide Calcium hydroxide L (+) lactic acid L (+) lactic acid producing cultures Citric acid	Limited by Good Manufacturing Practices within the limits for Na as specified in Table I
4. ANTIOXIDANTS	
Mixed tocopherols concentrate % - Tocopherol	3 mg singly or in combination
L-Ascorbyl palmitate L-Ascorbic acid and its Na, Ca salts	5 mg singly or in combination expressed as ascorbic acid (See Table I)
5. FLAVOURING SUBTANCES	
Natural Fruit Extracts	In accordance with Good Manufacturing Practices
Vanilla extract	In accordance with Good Manufacturing Practices
Ethyl vanillin	5 mg
Vanillin	5 mg

Subs. PU(A) 313/12

TABLE III

OPTIONAL INGREDIENTS IN FOLLOW-UP FORMULA

(1) Optional Ingredient	*(2) Maximum Level*
Nucleotides[1]	16 mg per 100 kcal
Galacto-oligosaccharide (GOS)	0.72 g per 100 ml
Oligosaccharide mixture containing 90% (weight per weight) galactosaccharide (GOS) and 10% (weight per weight) long chain fructo- oligosaccharide (1cFOS)	0.8 g per 100 ml
Lutein	50 ug per 100 ml
Sialic Acid	67 mg per 100 kcal

Note : "[1]" means 5'-monophosphate may be added to formulated milk powder for children to a maximum level of 16 mg/100 kcal. At least four nucleotides consisting of two purine and two pyrimidine nucleotides consisting of two purine and two pyrimidine nucleotides shall be used: adenosine 5'-monophosphate, guanosine 5'-monophosphate and inosine 5'- monophosphate (purines) and cytidine 5'-monophosphate and uridine 5'-monophosphate (pyrimidines). The purine nucleotides shall comprise a maximum of 45% of the total nucleotides added.

TWENTY-SECOND SCHEDULE

[Am. PU (A) 162/88, 90/99]

TABLE I

[Subregulation 390(6) and 391 (6)]

NUTRIENTS LEVEL FOR CANNES FOOR FOR INFANTS AND CHILDREN AND CEREAL BASED FOOD FOR INFANTS AND CHILDREN

(1) Nutrient	*NUTRIENT LEVEL (per 100 kcal)*	
	(2) Minimum Amount	*(3) Maximum Amount*
Vitamin A (expressed as retinol) … … … … … …	255 I.U.	500 I.U.
Vitamin D … … … … … … … … … …	40 I.U.	80 I.U.
Ascorbic acid (Vit. C) … … … … … … … …	8 mg	not prescribed
Thiamine (Vit. B_1) … … … … … … … …	25 µg	not prescribed
Riboflavin (Vit. B_2) … … … … … … … …	60 µg	not prescribed
Nicotinamide … … … … … … … … …	0.8 mg	not prescribed
Vitamin B_6 … … … … … … … … … …	35 µg	not prescribed
Folic Acid … … … … … … … … … …	4 µg	not prescribed
Panthothenic Acid … … … … … … … …	300 µg	not prescribed
Vitamin B_{12} … … … … … … … … …	0.15 µg	not prescribed
Vitamin E … … … … … … … … … …	0.3 I.U.	not prescribed
Calcium (Ca) … … … … … … … … …	50 mg	not prescribed
Phosphorus (P) … … … … … … … … …	25 mg	not prescribed
Iron … … … … … … … … … …	1 mg	not prescribed
Iodine … … … … … … … … … …	5 µg	not prescribed

NOTES:

1. Where the maximum amount of the nutrient is not prescribed, the total daily intake of the nutrient arising from its uses in accordance with good manufacturing practice, does not present a hazard to health.
2. The Ca:P ratio shall be not less than 1.2 and not more than 2.0.
3. The level of Vitamin C shall not apply to biscuits, rusks and other similar products.

TABLE II
(Regulation 390(7))
PERMITTED FOOD ADDITIVE IN CANNED FOOD FOR
INFANTS AND CHILDREN

(1) *Food additive*	*(2)* *Maximum level in 100 ml of product ready-for-consumption*
1. EMULSIFIERS	
Lecithin	0.5 g
Mono and diglycerides of edible fat and edible oil	0.15 g
2. THICKENERS	
Locust bean gum	0.2 g
Distarch phosphate Acetylated distarch phosphate Phophated distarch phosphate	0.6 g singly or in combination
3. ACIDULANTS, ALKALIS AND BUFFERS	
Sodium hydrogen carbonate Sodium carbonate	Limited by good manufacturing practice and within the limit of Na specified in subregulation 390 (3) Limited by good manufacturing practice
Potassium hydrogen carbonate Calcium carbonate	0.2 g
Lactic acid	0.5 g and within the limit for Na specified in subregulation 390(3)
Citric acid and Na salts	0.5 g
Acetic acid	
4. ANTIOXIDANTS	
Tocopherol	0.03 g/100 g fat, singly or in combination
L-Ascorbyl palmitate	0.02 g/100 g fat
L-Ascorbic acid and its Na, Ka salts	0.05 g/100 g, expressed as ascorbic acid and within the limit of Na specified in subregulation 390(3)
5. FLAVOURING SUBTANCES	
Vanilla extract	Limited by good manufacturing practice
Ethyl vanillin	7 mg
Vanillin	7 mg

"TWENTY-THIRD SCHEDULE

[Subs. PU (A)313/12]

[Subregulation 391(14)]

PERMITTED FOOD ADDITIVE IN PROCESSED CEREAL-BASED FOOD FOR INFANTS AND YOUNG CHILDREN

TABLE I

	(1) *Food additive*	(2) *Maximum level in 100 g*
1	EMULSIFIERS	
	Lecithins	1500 mg
	Acetic and fatty acid esters of glycerol Citric and fatty acid esters of glycerol Lactic and fatty acid esters of glycerol Mono- and diglycerides	500 mg singly or in combination
2	ACIDITY REGULATORS	
	Disodium tartrate Dipotassiumtartrate – L(+) form only L(+)-Tartaric acid – L(+) form only Monopotassium tartrate –L(+) form only Monosodium tartrate Potassium sodium L(+)tartrate L(+) form only	500 mg singly or in combination and tartrates as residue in biscuits and rusks
	Dicalcium orthophosphate Disodium orthophosphate Dipotassium orthophosphate Monocalcium orthophosphate Monopotassium orthophosphate Monosodium orthophosphate Orthophosphoric acid Tricalcium orthophosphate Tripotassium orthophosphate Trisodium orthophosphate	only for pH adjustment 440 mg singly or in combination as phosphorous
3	ANTIOXIDANTS	
	Alpha-tocopherol Mixed tocopherols concentrate	300 mg per kg fat or oil basis singly or in combination
	L-Ascorbyl palmitate	200 mg per kg fat
	L-Ascorbic acid Potassium ascorbate Sodium ascorbate	50 mg expressed as ascorbic acid
	Calcium ascorbate	20 mg expressed as ascorbic acid

	(1) *Food additive*	(2) *Maximum level in 100 g*
4	THICKENERS	
	Carob bean gum Guar gum Gum arabic Pectins (amidated and non-amidated) Xanthan gum	1000 mg singly or in combination 2000 mg in gluten-free cereal-based foods
	Acetylated distarch adipate Acetylated distarch phosphate Acetylated oxidized starch Distarch phosphate Monostarch phosphate Oxidized starch Phosphated distarch phosphate Starch acetate esterified with acetic anhydride Starch sodium octenyl succinate	5000 mg singly or in combination
5	ANTICAKING AGENTS	
	Silicon dioxide (amorphous)	200 mg for dry cereals only
6	FLAVOURING SUBSTANCES	
	Ethyl vanillin Vanilin	7 mg 7 mg

TABLE II

THE PROCESSED CEREAL-BASED FOOD FOR INFANTS AND YOUNG CHILDREN MAY CONTAIN THE LISTED FOOD ADDITIVES

1. ACIDITY REGULATORS

Acetic acid
Calcium acetate
Calcium carbonate
Calcium citrate
Calcium hydroxide
Calcium lactate – L(+)-form only
Citric acid
Hydrochloric acid
L(+) lactic acid
Malic acid (DL) – L(+)-form only
Monopotassium citrate
Monosodium citrate
Potassium acetates
Potassium hydrogen carbonate
Potassium hydroxide
Potassium lactate (solution) – L(+)- form only
Sodium acetate
Sodium hydrogen carbonate
Sodium hydroxide
Sodium lactate (solution)– L(+)- form only
Tripotassium citrate
Trisodium citrate

2. RAISING AGENTS

Ammonium carbonate
Ammonium hydrogen carbonate
Sodium carbonate
Sodium hydrogen carbonate

3. FLAVOURING SUBSTANCES

Vanillin extract
Natural fruit extract

09. GUIDELINES ON LABELLING OF FOOD ADDITIVES AND ARTIFICIAL SWEETENING SUBSTANCES UNDER FOOD REGULATIONS 1985

MINISTRY OF HEALTH OF MALAYSIA

GUIDELINES ON LABELLING OF FOOD ADDITIVES AND ARTIFICIAL SWEETENING SUBSTANCES UNDER FOOD REGULATIONS 1985

1. OBJECTIVES

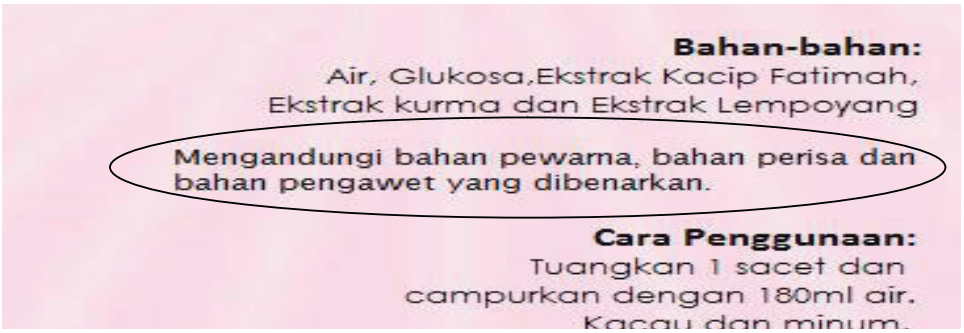
These guidelines are prepared with a view to providing guidelines to food industries in the labelling of food additives and sweetening substances based on the Food Regulations 1985. Under the Food Regulations 1985, there are various types of food additives among which are as follows:

a) preservatives
b) antimicrobial agents
c) colouring substances
d) flavouring substances
e) flavour enhancers
f) antioxidants
g) food conditioners
h) sweetening substances

2. LABELLING OF FOOD ADDITIVES

2.1 For food products to which food additives have been added, such as preservative, antimicrobial agent, colouring substance, flavouring substance and antioxidant, a statement of the food additives, that is "**contains permitted (state the type of food additives used)"** should be labelled. The statement should appear immediately below the list of ingredients of such food.

Example:



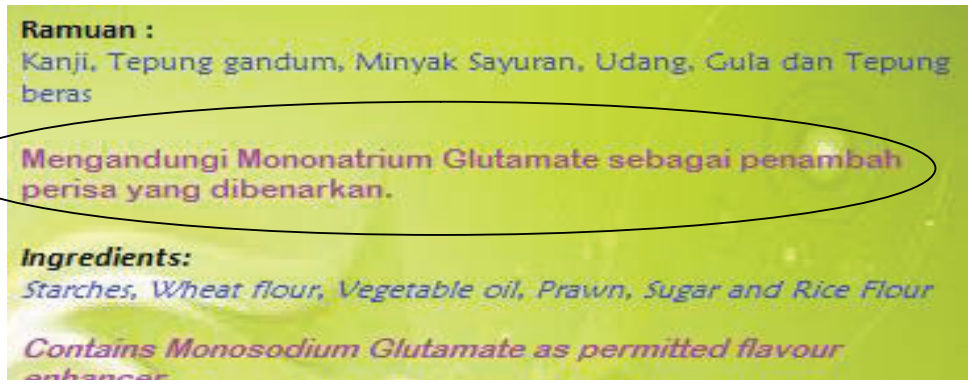
Contains permitted colouring substance, flavouring substance and preservative.

2.2 For food products to which sulphite or sulphur dioxide have been added in a quantity of more than 10mg/kg, the words **"contains sulphur dioxide"** should be written in the label of such products.

2.3 For food products to which permitted flavour enhancer has been added, the statement of food additives should be written in the label of such products as follows:

"contains (state the chemical name of the flavour enhancer) as permitted flavour enhancer".

Example:

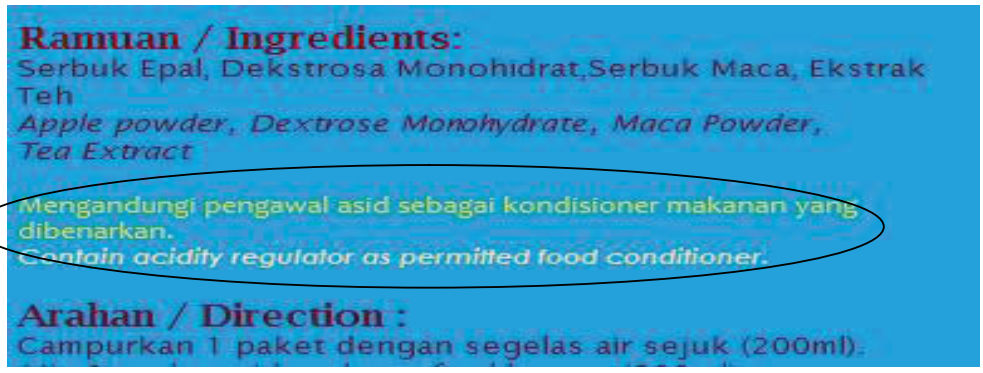


Contains Monosodium Glutamate as permitted flavour enhancer.

2.4 For food products to which permitted food conditioner has been added, the class name of the food conditioner should be stated in the statement of food additives as follows:

"contains (state the class name of the food conditioner) as permitted food conditioner."

Example:



Contains acidity regulator as permitted food conditioner.