



STATUTORY INSTRUMENT.

No. 01 of 2007.

Food Sanitation Regulation 2007.

ARRANGEMENT OF SECTIONS.

PART 1. – PRELIMINARY.

1. Interpretation -
 - “component”
 - “Council”
 - “food inspection laboratory”
 - “ingredient”
 - “Local Medical Authority”
 - “prepared”
 - “stall”
 - “very short life”
 - “short life”
 - “longer life”

PART II. – FOOD INSPECTORS AND ANALYSTS.

2. Qualifications for Food Inspectors.
3. Qualifications for Food Analysts

PART III. - FOOD AND FOOD ADDITIVES.

4. Standards for food and food additives.
5. Irradiated food and food additives.
6. Meat from disease suffering animal.

PART IV. - APPARATUS, PACKAGE AND LABELLING.

7. Cleanliness and sanitation of package and apparatus.
8. Package or apparatus recycling.
9. Foreign objects in food or packages.
10. Package structure and composition.
11. Labelling.
12. Particulars or labelling.
13. Prohibited labelling.

Food Sanitation Regulation 2007

14. Form and manner or labelling.
15. Date Marking.

PART V. - INSPECTION AND ANALYSIS.

16. Laboratories for food inspection.
17. Powers and duties of Inspectors.
18. Seizure, condemnation and sampling of articles.
19. Tender of payment for samples.
20. Collecting samples.
21. Labelling samples.
22. Submitting samples for analysis.
23. Analysis of samples.
24. Certificate of analysis.

PART VI. – CLEANLINESS AND SANITATION.

25. No liability against the state, etc.
26. Cleanliness and sanitation of premises, etc.,
27. Cleanliness and sanitation of utensils and appliances.
28. Food Hygiene.
29. Imported food, food additive, package and apparatus.
30. Food-borne diseases.

PART VII. – INSTALLATION OF PREMISES.

31. Construction of premises for food, etc.,
32. Premises where eating and drinking utensils are used by customers.
33. Construction of designated premises and markets.

PART VIII. – REFRIGERATED OR FROZEN FOODS.

34. Transport and delivery of refrigerated or frozen foods.

PART IX. – LICENCES.

35. Prescribed business.
36. Application for licence.
37. Form of licence.
38. Licence fees.

PART X. – MISCELLANEOUS.

39. Meat, poultry and fish not for human consumption.
40. Butcher's shops.
41. Alcoholic beverages.
42. Storage of perishable foods.
43. Ice.
44. Open packages.

PART XI. – OFFENCES AND PENALTIES.

45. General penalty.

SCHEDULES.

- Schedule 1 – Maximum Microbial Loads Permitted
- Schedule 2 – Permitted Food Additives
- Schedule 3 – Prescribed Animal Diseases
- Schedule 4 – Test for Packages and Apparatus
- Schedule 5 – Standards Acceptable for Statements of Ingredients
and Component of Imported Food
- Schedule 6 – Audit Frequency
- Schedule 7 – Priority Classification Systems for Food Businesses
- Schedule 8 – Implementation Schedule
- Schedule 9 – Alcoholic Drinks
- Schedule 10 – Forms



INDEPENDENT STATE OF PAPUA NEW GUINEA.

STATUTORY INSTRUMENT.

No. 01 of 2007.

Food Sanitation Regulation 2007.

Being a Regulation,

MADE by the Head of the State, acting with, and in accordance with the advice of the National Executive Council under the *Food Sanitation Act 1991*.

PART I. – PRELIMINARY.

1. INTERPRETATION.

In this Regulation, unless the contrary intention appears –

“component” means any substance which forms a part of a substance;

“Council” means the Food Sanitation Council established under Section 3 of the Act;

“food inspection laboratory” means a laboratory for food inspection appointed under Section 19 of the Act;

“ingredient” means any substance, including a food additive, used in the manufacture or preparation of a food and present in the final product;

“Local Medical Authority” means a Local Medical Authority appointed by or under Section 4 of the *Public Health Act* (Chapter 226), and includes an Assistant Local Medical Authority appointed under Section 7 of that Act;

“prepared” means prepared in advance and ready for retail sale;

“stall” means any small, open fronted shop or table or any area or space occupied in or outside a market that is used for the storage, handling, display for sale or sale of food, a food additive, apparatus or package used with food or a food additive;

“very short life” means food with a minimum durable life of less than 7 days;

“short life” means food with a minimum durable life of 7 days or longer but less than 90 days;

“longer life” means food with a minimum durable life of 90 days or longer but less than 2 years.

PART II. – FOOD INSPECTORS AND ANALYSTS.

2. QUALIFICATIONS FOR FOOD INSPECTORS.

For the purpose of Section 8(1)(a) of the Act, the required qualifications for a food inspector are :-

- (a) a diploma of the Royal Society of Health for the Public Health Inspectors and has been engaged in the duties and responsibilities of a food inspector for at least two years or more; or
- (b) a diploma of the Royal Society of Health for the Public Health Inspectors and has satisfactorily completed a programme of study, approved by the Minister, specializing in food science or food surveillance; or
- (c) or a diploma or degree in environmental health, or its equivalent, from a tertiary education institution approved by the Minister.

3. QUALIFICATION OF FOOD ANALYST.

(1) Subject to Subsection (2), a person appointed as a food analyst under Section 8 of the Act may be appointed as an analyst to conduct microbiological analysis or chemical and physical analysis or both.

(2) For the purposes of Section 8(1)(b) of the Act, the required qualifications for a food analyst are :-

- (a) a diploma, degree or post graduate diploma or higher qualification in science or applied science from a tertiary institution approved by the Minister; or
- (b) a general tertiary qualification and practical experience that together may be deemed by the Minister to be equivalent to the qualifications under Paragraph (a); and
 - (i) in the case of a food analyst, to conduct microbiological analysis, specializing in microbiology; or
 - (ii) in the case of a food analyst, to conduct chemical and physical analysis, specializing in chemistry or food technology; or
 - (iii) in the case of an appointment to both positions in Paragraphs (i) and (ii), the appointee shall have received appropriate training in analytical chemistry and microbiology.

PART III. – FOOD AND FOOD ADDITIVES.

4. STANDARDS FOR FOOD AND FOOD ADDITIVES.

(1) For the purposes of Section 9(b) of the Act, the Minister, in consultation with the National Institute of Standards and Industrial Technology and the Food Sanitation Council, may, by notice in the National Gazette, fix standards for chemical contaminants, chemical residues and microorganisms and their toxins in food and food additives.

Food Sanitation Regulation 2007

(2) Where no standard is fixed under Subsection (1), the following standards shall apply –

- (a) a person shall not manufacture, sell, import, process, use, prepare, store or display for sale –
 - (i) any food or food additive which contains viable microorganisms in numbers greater than those specified in Schedule 1; or
 - (ii) any detectable antibiotic residues except antibiotic nisin commonly used in the preservation of cheese and canned foods which have been sufficiently heat-processed to destroy spores of *Clostridium botulinum*;
 - (iii) any food additive including any colouring, flavoring, preservative, antioxidant, artificial sweetener, vitamin, mineral, modifying agent or other substance to food and food additives, unless otherwise specified in standards fixed under this section.

(3) Where no standard is fixed for a particular food or food additive, a food additive may be permitted to be added to an article where the food additive is prescribed for that article in Schedule 2.

(4) A person who manufactures, sells, imports, processes, uses, prepares, stores or displays for sale any food or food additive containing any food additive which does not comply with standards fixed under the Act or in contravention of this Regulation is guilty of an offence.

Penalty: A Fine not exceeding K50,000.00 or imprisonment or both.

(5) A person who manufactures, sells, imports, processes, uses, prepares, stores or displays for sale any food or food additive which does not comply with standards for chemical contaminants, chemical residues and microorganisms and their toxins fixed under the Act or in contravention of this Regulation is guilty of an offence.

Penalty: A fine not exceeding K10,000.00 or imprisonment or both

5. IRRADIATED FOOD AND FOOD ADDITIVES.

(1) For the purposes of this section, “ionizing radiation” means radiation of a wavelength not greater than 100 nanometers capable of producing ions directly or indirectly in passage through matter.

(2) A person shall not manufacture, sell, import, process, use, prepare, store or display for sale any food or food additive –

- (a) that has been intentionally exposed to ionizing radiation without the prior written approval of the Minister to irradiate the food or food additive; or
- (b) that has been accidentally exposed to ionizing radiation.

6. MEAT FROM DISEASE SUFFERING ANIMALS.

For the purposes of Section 12 of the Act, the prescribed animal diseases are as specified in Schedule 3.

PART IV. APPARATUS, PACKAGE AND LABELLING.

7. CLEANLINESS AND SANITATION OF PACKAGE AND APPARATUS.

For the purposes of Section 15(a) of the Act, and in addition to any standard fixed under Section 14 of the Act, the packaging or apparatus in which food or a food additive for sale is to be or is packed or enclosed shall –

- (a) be clean and free from any foreign matter; and
- (b) not be chipped, dented, broken, ripped or cracked; and
- (c) be maintained in a manner that protects it from contamination by dust, vermin or other likely sources of contamination.

8. PACKAGE OR APPARATUS RECYCLING.

(1) A package or apparatus that is intended for use or used in the preparation, packing, storage, delivery or exposure of food or a food additive shall not be a package or apparatus that has been used for any other purpose.

(2) The package or apparatus in which food or a food additive is packed or enclosed shall not include any second-hand seal, wad, cork or cork ring.

(3) For the purposes of Subsections (1) and (2), it is sufficient proof of recycling of a package, apparatus or sealing material used in such package or apparatus if the package, apparatus or sealing material bears any mark or label belonging to another food or food additive.

9. FOREIGN OBJECTS IN FOOD OR PACKAGES.

(1) For the purposes of Section 15(b) of the Act, and in addition to any standard fixed under Section 14 of the Act, a person shall not pack, import, store, display for sale or sell food or a food additive in a package or apparatus where the food or food additive is in contact with –

- (a) written, printed or other graphic matter upon the package or apparatus;
or
- (b) any extraneous object or thing,

unless he has taken appropriate precautions under Subsection (2).

(2) It is not an offence under Subsection (1) if –

- (a) where the food or food additive is in contact with written, printed or other graphic matter, the writing, printing or other graphic matter is coated with protective material that prevents contamination or chemical migration into the food or food additive and the writing, printing or other graphic matter includes a statement to the effect that it has a protective coating as may be prescribed under Section 15 of the Act; and
- (b) where the food or food additive is in contact with any extraneous object or thing –
 - (i) the object or thing is composed of materials that will not contaminate or migrate into the food or food additive and is enclosed in a sealed impervious package or apparatus that is composed of a material that will not contaminate or migrate into the food or food additive; and

- (ii) the object or thing is not capable of being swallowed or obstructing either alimentary or respiratory passages and is not otherwise likely to cause bodily harm, distress or discomfort.

(3) Notwithstanding Subsection (2)(b)(ii), it is an offence if the food or food additive contains foreign objects including metal nuts, hair, insect fragments, coins, worms, bolts, screws, nails, torn cloth, fragments of metal, rubber or plastic or any similar material or object.

(4) An inspector, processor or chef may insert a thermometer into food or a food additive for the purpose of carrying out tests provided the temperature gauge of the thermometer is made of a material that will not migrate into or contaminate the food or food additive and has been sanitized prior to insertion.

10. PACKAGE STRUCTURE AND COMPOSITION.

For the purposes of Section 15(b) of the Act, and in addition to any standard fixed under Section 14 of the Act, a person who sells, manufactures or imports for sale or uses for business a package or apparatus that contains food or a food additive, that package or apparatus shall –

- (a) where any surface is likely to be in contact with the food or food additive, satisfy the test described in Schedule 4; and
- (b) shall not be soldered inside; and
- (c) in the case of tin packages, shall be lacquered in such a manner that the lacquer completely covers the inner surface of the package material; and
- (d) shall not contain or be stained with –
 - (i) more than 5 mg/kg of vinyl chloride monomer where that package or apparatus consists, in whole or in part, of polyvinyl chloride and is of a rigid or semi rigid nature; or
 - (ii) more than 1 mg/kg acrylonitrile monomer where that package or apparatus consists, in whole or in part, of polyvinyl chloride and is a flexible film; and
 - (iii) more than 10 mg/kg acrylonitrile monomer where that package or apparatus consists, in whole or in part, of acrylonitrile butadiene styrene, polystyrene or styrene acrylonitrile; or
 - (iv) urine, manure, bone dust, superphosphate, poison or any other harmful or detrimental material.

11. LABELLING

For the purposes of Section 16 of the Act, and in addition to any standard fixed under Section 14 of the Act, any word, statement, information or direction that is required to appear as a label on a package or apparatus shall –

- (a) (i) in the case of infant formula requiring reconstitution; and
 - (ii) any imported food specifically packaged for export to Papua New Guinea;
- be in English; and

- (b) in the case of imported food and food additives other than those prescribed in Paragraph (a), be in English; and
- (c) in the case of food and food additives produced, prepared, manufactured, processed or packed in Papua New Guinea, be in English.

12. PARTICULARS OF LABELLING.

(1) For the purposes of Section 16 of the Act, and in addition to any standard fixed under Section 14 of the Act, any package or apparatus containing food or food additives for sale shall bear on or attached to it a label containing –

- (a) a trade name that does not misrepresent the composition, property or quality of the product and does not give a false or misleading indication of the origin or place of manufacture; and
- (b) a description of the name and business address of the vendor, manufacturer, packer or importer that includes the name, road or street, road or street number (where one is officially designated), (if any), locality and country; and
- (c) identification of a lot number on a label or packaging for that product ; and
- (d) a statement that identifies the country in which the food or food additive was made or produced; and
- (e) a statement of the ingredients and components of the food or food additive using an accepted or appropriate designation for each of these ingredients and components in descending order of proportion by weight. An ingredient, for the purposes of this paragraph , means any substance including a food additive used in the preparation, manufacture or handling of a food; and
- (f) where a claim is made as to the presence in any food or food additive of any vitamin, mineral, essential amino acid or essential fatty acid, the labelling statement shall set out –
 - (i) in the case of vitamin, the quantity of each in milligrams or micrograms; and
 - (ii) for minerals and essential amino acids, the quantity of each in parts per cent or milligrams; and
 - (iii) for essential fatty acids, the quantity of each in energy per cent or grams, present in a stated quantity of the food or food additive; and
- (g) in the case of compound, mixed or blended foods, words which indicate that the contents are compounded, mixed or blended, as the case may be; and
- (h) a statement of the minimum net weight or volume or number of the contents in the package or, for food packed in liquid normally not consumed, the minimum drained weight; and
- (i) such other particulars as may be determined by the Minister from time to time.

(2) Notwithstanding Subsection (1)(e), a statement of the ingredients and components may vary in form provided that form satisfies standards on labelling in the exporting country and that country is specified in Schedule 5.

Food Sanitation Regulation 2007

(3) Notwithstanding Subsection (2), the ingredients and components labelling of imported foods specifically packed for the Papua New Guinea market and of imported infant formula requiring reconstitution, shall present the information in a clear and not misleading manner in English.

(4) For the purposes of this section, where ingredients fall in the respective classes, the following class titles may be used – animal fats, animal oils, vegetable fats, vegetable oils, herbs, spices, starches, anti-caking agents, antioxidants, bleaching agents, colours, emulsifiers, flavours, maturing agents, preservatives, stabilizers, thickening agents and vegetable gums.

(5) Food additives must be declared in accordance with Subsection (1)(e).

(6) Where a food additive is to be declared in accordance with Subsection (5) and can be classified in one of the classes of additives listed in Schedule 2E of this Regulation, the additive must be declared by the name of that class followed by the additive's specific name or code (INS) number in brackets as specified in Schedule 2.

(7) Subject to Subsection (10), where a flavouring is added to or used in a food as an ingredient, it must be declared in the statement of ingredients by either –

- (a) the word 'flavouring' or 'flavour'; or
- (b) a most specific name or description of the flavouring agent.

(8) Where L-glutamic acid, monosodium glutamate, monopotassium L-glutamate, calcium di-L-glutamate, monoammonium L-glutamate, magnesium di-L-glutamate, disodium guanylate, disodium inosinate, and disodium 5'-ribonucleotides are added to a food as a flavouring, their presence must be specifically declared by their name or INS number.

(9) Where the composition of the food may be subject to minor variations by the substitution of an additive which performs a similar function, the statement of ingredients may list both additives in a way which makes it clear that alternative or substitute additives are being declared.

(10) Where a vitamin or mineral is added to a food, the vitamin or mineral may be declared in accordance with Subsection 1(e) using the class name 'vitamin' or 'mineral'.

(11) The substances specified in Tables A and B must be declared on labels when present in a food whenever they are used as –

- (a) an ingredient on a food; or
- (b) part of a compound ingredient; or
- (c) a food additive or component of a food additive; or
- (d) a processing aid or component of a processing aid.

Food Sanitation Regulation 2007

Table A

The following list sets out the substances that must be declared when present in a food. Including these substances in a list of ingredients would fulfil the declaration requirements.	
•	Cereals and cereal products containing gluten, namely, wheat, rye, barley, oats, spelt and their hybridised strains (see below for more information on products containing gluten and wheat starch)
•	Crustaceans and their products
•	Egg and egg products
•	Fish and fish products
•	Milk and milk products
•	Nuts and sesame seeds and their products
•	Peanuts and soya beans, and their products
•	Added sulphites in concentrations of 10mg/kg or more
•	Royal jelly presented as a food or royal jelly present in a food
•	Bee pollen
•	Propolis

Table B

The following substances must be declared whenever they are used in the manufacture of a food, and the exemptions to these cases.	
Generic name	Conditions for Use
Cereals	Where the cereal is wheat, rye, barley, oats or spelt then the specific name of the cereal must be declared.
Cheese	No specific condition set
Cocoa butter	No specific condition set
Crystallised fruit	No specific condition set
Fish	If crustacean, the specific name of the crustacean must be declared
Fruit	No specific condition set
Gum base	No specific condition set
Herbs	No specific condition set
Meat	No specific condition set
Milk protein	No specific condition set
Milk solids	May be used to describe milk powder, skim milk powder, dried milk products standardized in this regulation and/or any two of the following ingredients: whey, whey powder, whey proteins, lactose, caseinates, milk proteins and milk fat.
Nuts	The specific name of the nut must be declared
Poultry meat	No specific condition set
Spices	No specific condition set
Starch	Where the source of starch is wheat, rye, barley, oats or spelt the specific name of the cereal must be declared. The name 'starch' may be used for any unmodified starch or any starch which has been modified by either physical means or enzymes.

Food Sanitation Regulation 2007

Generic name	Conditions for Use
Sugar	(a) May be used to describe; white sugar, white refined sugar, caster sugar, castor sugar, loaf sugar, or cube sugar, icing sugar, coffee sugar, coffee crystals, raw sugar. (b) The word 'sugars' must not be used in a statement of ingredients
Vegetables	No specific condition set
In addition to the mandatory declaration of the presence of the cereal containing gluten in the ingredient listing of a product, the following claims in relation to gluten are permitted:- 'gluten free' 'low in gluten' 'high in gluten' or 'contains gluten'.	

(12) All genetically modified food and substances used must be declared on the label.

13. PROHIBITED LABELLING.

The label attached to a package or apparatus containing or enclosing any food or food additive shall not, unless permitted in a prescribed standard –

- (a) claim that the article is food or a food additive for specific dietary use; or
- (b) include the words “sugarless, sugar free” or any similar terms; or
- (c) include a nutritional claim unless that label also includes a nutrition information panel; or
- (d) claim any therapeutic or prophylactic action in respect of an ingredient of the food or food additive, nor use words implying such an effect or action; or
- (e) include any certificate of analysis or any statement that purports to be a certificate of analysis; or
- (f) make any claim as to the nutritional benefits of the food or food additive in comparison to human milk.

14. FORM AND MANNER OF LABELLING.

(1) Subject to Subsection (2), information identified by this Regulation as a requirement for inclusion on a label shall be not less than 3mm unless specified.

(2) The name and address of the vendor, manufacturer, packer or importer shall not be less than 1.5mm.

(3) Each word, statement or design identified by this Regulation as a requirement for inclusion on a label must be contained, written or set out –

- (a) legibly and indelibly; and
- (b) conspicuously; and
- (c) in a colour contrasting to the background; and
- (d) in standard type; and
- (e) in a manner satisfying and standard prescribed under Section 14 of the Act.

15. DATE MARKING.

(1) For the purposes of Section 17 of the Act, and unless otherwise stated by standards established under Section 14 of the Act, the date marking to be included in a label on or attached to a package or container enclosing any food or food additive, shall be in such form as specified in this section.

(2) The dates on a label on or attached to a package or container enclosing a very short life food or food additive shall be indicated in accordance with the following specification :-

“USE BY” (*here insert the date, expressed as day, month, year*).

(3) A label on or attached to a package or container enclosing a short life food or food additive shall be indicated in accordance with the following specifications :-

- (a) **“BEST BEFORE”** (*here insert the date, expressed as month, year*); or
- (b) **“USE BY”** (*here insert the date, expressed as day, month, year*).

(4) The dates on a label on or attached to a package or container enclosing a longer life food or food additive shall be indicated in accordance with the following specification:-

“BEST BEFORE” (*here insert the date, expressed as month, year or as month and year*).

(5) All packaged products must have a lot identification include the date of manufacture in any code form.

(6) Where only the month and year is stated, the Use By date shall be the end of the month specified.

(7) Where the validity of the date marking of any food or a food additive is dependent upon conditions of storage, the storage requirements to achieve the expressed Use By date shall be included on the label.

(8) A statement on a label in compliance with this Regulation shall be in lettering contrasting to the label background and of a character not smaller than 1.5mm. Where such statement is embossed not in a colour contrasting to the background, it shall be of a character not less than 3.5mm.

(9) No other date marking system other than that specified in this Regulation shall appear on a label other than the manufacturer’s or packer’s code.

(10) This section shall not apply to –

- (a) fresh fruit or vegetables in packages that do not obscure the nature and quantity of the food; and
- (b) bread; and
- (c) food to be sold on the day of manufacture; and

Food Sanitation Regulation 2007

(d) food having minimum durable life of two years or more.

(11) Further information on date marking and recommended shelf life of foods are as specified in NISIT Guide 3, "Guidelines for date marking of pre-packaged foods in Papua New Guinea".

(12) A person who stores, displays, uses for sale or sells any food or food additive that is past its Use By date is guilty of an offence.

PART V. – INSPECTION AND ANALYSIS.

16. LABORATORIES FOR FOOD INSPECTION.

The Minister may, by notice in the National Gazette, declare laboratories for food inspection with such room specifications and having such equipment, instruments, fittings and utilities as the Minister prescribes. The prescribed laboratory must be accredited by the PNG Laboratory Accreditation Scheme (PNGLAS) and/or recognized by PNGLAS under the Asia Pacific Laboratory Accreditation Cooperation (APLAC) and the International Laboratory Accreditation Cooperation (ILAC) Mutual Recognition Arrangements (MRA).

17. POWERS AND DUTIES OF INSPECTORS.

(1) For the purpose of Section 20(2) of the Act, an inspector may enter and inspect premises in or upon which food or food additives for sale are manufactured, prepared, stored, displayed for sale, handled or sold in such frequency of inspection as prescribed in Schedule 6.

- (2) In the exercise of his powers under Subsection (1), an inspector may –
- (a) examine any relevant food safety records or books used for business and make copies of those records or books or any part of them and, for that purpose, may take away and retain, for such time as may be reasonably necessary, any such records or books or any part of them; and
 - (b) make such investigations and inquiries, including the use of photographs, films or audio or visual recordings, as may be necessary to determine whether an offence has been committed in relation to the Act and this Regulation; and
 - (c) conduct a priority classification system for food businesses in accordance with Schedule 7; and
 - (d) compel manufacturers to comply with PNGS 1696 Food Safety Code on food safety programs; and
 - (e) ensure implementation of the PNGS 1696 Food Safety Code schedule in accordance with Schedule 8.

18. SEIZURE, CONDEMNATION AND SAMPLING OF ARTICLES

- (1) For the purposes of Section 20 of the Act-
- (a) a Collection Certificate shall be in Form 1 of Schedule 10; and
 - (b) a Certificate of Seizure or Condemnation shall be in Form 2 of Schedule 10; and
 - (c) an Authority Certificate shall be in Form 3 of Schedule 10.

(2) Where an inspector seizes or condemns an article under Section 20(3) of the Act, the article shall be forfeited and destroyed or disposed of in such manner as the Local Medical Authority directs.

19. TENDER OF PAYMENT FOR SAMPLES.

For the purposes of Section 21 of the Act, where an inspector is required to tender payment and payment is tendered for a sample of any food, food additive, apparatus or package demanded, selected, obtained or taken by the inspector, that payment is sufficient payment of tender regardless of whether or not the person selling, manufacturing, distributing or preparing the product, or the agent or servant of that person, accepts the payment.

20. COLLECTING SAMPLES.

For the purposes of Section 22(2) of the Act, an inspector or an authorized person may –

- (a) take a sample in such manner as is appropriate where, in the opinion of the inspector, the division of the sample for analysis in accordance with Section 22(3) of the Act would render separate parts in any way unsuitable for accurate analysis; and
- (b) where no method for obtaining samples for microbiological examination is prescribed elsewhere, the inspector shall obtain the samples in accordance with procedures prescribed in the *Australian Standard AS1766.4* or, where that standard does not prescribe a sampling procedure relevant to a specific article, the inspector shall obtain the sample aseptically and in accordance with any direction of the Minister.

21. LABELLING SAMPLE.

(1) The label for a sample submitted for analysis shall be in Form 4 of Schedule 10 and shall be in quadruplicate with a common counterfoil.

- (2) Where the sample –
- (a) is divided in three parts, one copy of the label shall be pasted on each part while the remaining label is to be affixed to the request for analysis form; or
 - (b) is obtained in accordance with Section 20, the inspector shall paste a copy of the label to each part, affix one copy of the label to the request for analysis and affix any remaining copy of the label to the prescribed label template.

22. SUBMITTING SAMPLES FOR ANALYSIS.

A sample forwarded to an analyst under the Act shall –

- (a) be forwarded at the earliest opportunity; and
- (b) be labelled as prescribed in Section 21; and
- (c) be forwarded in such a manner as will, wherever possible, ensure the article's physical, chemical and microbiological character is unchanged from the time of sampling; and
- (d) be forwarded for microbiological analysis in such a manner as to avoid a temperature difference between the temperature recorded by the inspector at the time of the sample being obtained and the temperature

Food Sanitation Regulation 2007

recorded by the analyst at the time of receipt of not greater than 5 degrees Celsius; and

- (e) be accompanied by a request for analysis which shall be in Form 5 of Schedule 10.

23. ANALYSIS OF SAMPLES.

An analyst to whom a sample is submitted by an inspector under Part V of the Act shall –

- (a) cause an analysis of the sample to be carried out; and
- (b) where a method of carrying out the analysis is prescribed elsewhere in this Regulation or any standard established under the Act, carry out the analysis in accordance with that method; and
- (c) where no method of analysis is prescribed elsewhere in this regulation or standards established under the Act, carry out the analysis in accordance with the most recent method prescribed by the *Association of Official Analytical Chemists (AOAC)*, *International Organization for Standardisation (ISO)*, *Australian New Zealand Standard methods for Food Microbiology AS/NZS 1766* and *Australian New Zealand Standard methods for Water Microbiology AS/NZS 4276*; and
- (d) carry out that analysis in a laboratory that satisfies the requirements of Section 19 of the Act for designation as a laboratory for food inspection.

24. CERTIFICATE OF ANALYSIS.

- (1) A Certificate of analysis shall be in Form 6 of Schedule 10.

(2) In addition to the requirements in Form 6 of Schedule 10, the certificate of analysis shall include the requirements of ISO/IEC 17025 for traceability and interpretation of results.

(3) Where an analyst has completed a certificate of analysis, he shall forward it to -

- (a) the inspector who submitted the sample; or
- (b) any inspector or person who appears to be acting in place of or on behalf of that inspector.

25. NO LIABILITY AGAINST THE STATE, ETC.,

- (1) No action lies against the State, an inspector or analyst in respect of any examination, inspection, analysis, forfeiture, destruction or condemnation of food items that have passed their Used By dates referred to under this Part.

PART VI. – CLEANLINESS AND SANITATION.

PNGS 1696 - PNG Food Safety Code section 7 “ Food safety practices and general requirements” shall apply to the following sections.

26. CLEANLINESS AND SANITATION OF PREMISES, ETC.,

(1) A person who uses any premises to manufacture, store, process, prepare, display for sale or sell any food or food additive shall clean every fitting and apparatus in the premises with soap or detergent and portable water at a temperature of at least 45 degrees Celsius or, in locations not supplied with portable water, water that has been previously boiled.

- (2) A clean and sanitary premises shall not –
- (a) have surfaces covered with dust, grease or filth; or
 - (b) have observable indications of vermin or animal presence; or
 - (c) have unclean or unsanitary apparatus; or
 - (d) be cluttered with materials that may harbour vermin.

27. CLEANLINESS AND SANITATION OF UTENSILS AND APPLIANCES.

(1) A person in charge of any premises in which food is sold for consumption on the premises shall ensure that all eating and drinking utensils and all utensils used to serve food are cleaned –

- (a) after each use and before they are used again; and
- (b) by washing in sinks or tubs in portable water at a temperature of at least 45 degrees Celsius and by rinsing them at a temperature of at least 77 degrees Celsius or by using a dishwashing machine or, in the case of glasses only, by using a glass washing machine, or in locations not supplied with potable water, water that has been previously boiled.

- (2) Nothing in Subsection (1) requires –
- (a) a drinking utensil used to serve a hot beverage to a person and retained by that person, to be cleaned between each use; or
 - (b) a utensil used for self-service food, to be cleaned after each use and before the service of the food is completed.

- (3) A person who –
- (a) is in possession of food for sale; or
 - (b) is engaged in the manufacture, preparation, storage, packaging, processing, handling, carriage or delivery of food for sale,

shall keep all food appliances used in the preparation and delivery of the food clean and free from dust, vermin, pests, insects, foul odours and other things that are likely to cause the condition of the food to deteriorate.

(4) A person shall not use or cause to be used in a boiler for producing steam that contacts food during preparation or processing any boiler preservative that contains arsenic or antimony.

28. FOOD HYGIENE.

(1) A person shall not prepare or process, display or sell food or a food additive for sale unless he is clean and wearing clean clothes.

(2) A person who handles food or food additive for sale shall clean his hands with potable or previously boiled water, hand cleaning preparation and a single use or non contact drying device –

Food Sanitation Regulation 2007

- (a) when commencing or recommencing work; or
- (b) after using the lavatory; or
- (c) after handling a handkerchief or nasal tissue.

(3) A person handling food or food additive for sale or any apparatus that is likely to contact food or food additive that is for sale shall not –

- (a) spit on or lick his fingers; or
- (b) use, smoke or chew betel nut or tobacco or any similar substance; or
- (c) urinate or defecate in or on the premises other than in properly supplied lavatories; or
- (d) handle with his fingers the surface of any apparatus that is likely to be a food contact surface, sticky food, unwrapped confectionery, bacon, ham, cooked meat, cooked fish, cooked poultry, cheese, fillings used on or in sandwiches or rolls or similar items or any other food that is to be consumed in the state in which it is sold with the exception of fresh whole fruit and vegetables; or
- (e) exhale into any bag for use in holding food or food additive; or
- (f) apply to his mouth food or food additive that is for sale or any apparatus used to prepare, label, pack or mark the food or a food additive; or
- (g) handle food or food additive that is for sale when wearing a medicated or absorbent bandage unless it is covered with a waterproof and clean covering; or
- (h) be suffering from an infectious disease; or
- (i) place any ticket, label or other article which is unclean or likely to contaminate food or food additive in such a manner that it comes into contact with the food or food additive; or
- (j) permit an animal into or onto a place where food or food additive that is for sale is held, handled or displayed, unless that animal is approved by the Department of Health for a particular purpose.

(4) Where a food inspector determines during an inspection that a premises is unclean and unsanitary, he may, prior to taking any court proceedings under the Act, serve a notice on the proprietor of the premises requiring that the premises be put into a clean and sanitary condition as prescribed in the notice and to the satisfaction of the inspector, within a period of 24 hours after the service of the notice on the proprietor.

(5) Where, after the expiration of the period specified in Subsection (4), the inspector is not satisfied that the state of the premises comply with the requirements of the notice, the Local Medical Authority shall, upon the advice of the food inspector, serve or cause to be served on the proprietor an order for temporary closure of the premises for a period of 72 hours after the service of the order.

(6) An order for temporary closure under Subsection (5) is to take the form of an order that food shall not be sold, transported for sale (if the premises is a vehicle), prepared for sale, processed or handled for sale until the inspector has given the proprietor a certificate of clearance certifying that the premises, at the time of inspection, is in a clean and sanitary condition.

Food Sanitation Regulation 2007

(7) A proprietor who does not comply with the order for temporary closure within 24 hours of being served the order is guilty of an offence.

Penalty: A fine not exceeding K50,000.00 or imprisonment or both.

(8) The proprietor of the premises may, at any time after being served with an order for temporary closure, deliver to the inspector of the Local Medical Authority, a request in writing for the inspector to re-inspect the premises.

(9) Subject to Subsection (11), upon the receipt of a request under Subsection (8), the inspector shall re-inspect the premises and where, in his opinion, the premises comply with the requirements of Section 28 of the Act, the inspector shall forthwith advise the Local Medical Authority who shall immediately issue to the proprietor a certificate of clearance.

(10) A certificate of clearance shall be in Form 7 of Schedule 10.

(11) Where a written request is made under Subsection (8) and the inspector does not inspect the premises within 24 hours of the inspector or the Local Medical Authority receiving the request for re-inspection, a certificate of clearance may be regarded as having been issued to the proprietor under Subsection (9).

(12) Where upon re-inspection in accordance with a request made under Section (8) or at the end of the 72 hours temporary closure, the inspector is of the opinion that the premises do not comply with the requirements of Section 28 of the Act, the inspector shall immediately initiate court proceeding against the proprietor in accordance with the Act and this Regulation.

(13) Where court proceedings are initiated against the proprietor in accordance with Subsection (12), a notice of temporary closure issued under Subsection (5) shall, subject to any court order, remain in force against the proprietor in respect of the premises the subject of the court proceedings until a certificate of clearance is issued in accordance with Subsection (9).

29. IMPORTED FOOD, FOOD ADDITIVE, PACKAGE AND APPARATUS.

(1) A person intending to import any food, food additive, package, or any apparatus for use with food or food additive that is for sale shall notify the Minister of his intention to import.

- (2) A notice of intention to import shall -
- (a) be in a Form 8 of Schedule 10; and
 - (b) be delivered at least 48 hours before arrival in the country.

(3) Upon receipt of a notice of intention to import under Subsection (2), the Minister shall notify the relevant food inspector within 24 hours. The food inspector shall review relevant shipping and customs documents as well as any export certifications provided by competent authorities and determine the extent of inspection and sampling required.

Food Sanitation Regulation 2007

- (4) Where the food inspector is required to collect a sample for further inspection or analysis, he shall complete a collection report. A collection report shall –
- (a) be in Form 9 of Schedule 10; and
 - (b) be sealed, labelled and delivered to the analyst as prescribed under this Regulation.
- (5) The analyst shall cause the sample to be analysed and shall advise the food inspector of the result of analysis as prescribed under this Regulation.
- (6) Where, as a result of document review, inspection or analysis of an article for import, the food inspector is of the opinion that the article satisfies the requirements of the Act and this Regulation, he shall issue an import permit. An import permit shall be in Form 10 of Schedule 10.
- (7) Where the food inspector is of the opinion that an article for import does not meet the requirements of the Act or this Regulation, he –
- (a) may reject any or all the lots in that article found deficient; and
 - (b) shall mark “REJECTED” the relevant invoice and manifest in respect of that article and shall issue a notice of rejection of article for import.
- (8) A notice of rejection of article for import issued under Subsection (7) shall be –
- (a) in Form 11 of Schedule 10; and
 - (b) delivered to the customs Officer and the importer.
- (9) Where a lot is rejected under Subsection (7)(a) for the reason only that the lot fails to satisfy labelling requirements under the Act and this Regulation, and the food inspector considers it practicable that the items in that lot may be re-labelled before their condition may deteriorate, the importer may –
- (a) on the direction of the food inspector, re-label the items in accordance with the requirements of the Act and this Regulation within such period of time as determined by the food inspector; and
 - (b) where the importer complies with the directions of the food inspector under paragraph (a), the food inspector shall issue an import permit to the importer in respect of that lot.
- (10) Where the importer does not comply with the directions of the food inspector under Subsection (9), the food inspector may direct the importer to export the items within such period of time as determined by the food inspector.
- (11) Where an importer fails to satisfy the requirements of this section, the articles being dealt with under this section shall be forfeited and disposed of as the Local Medical Authority may direct.
- (12) Where an inspector or analyst is required to perform his duties under this section or where his services are made available outside his normal working hours or on public holiday or where he is required to proceed on duty away from his ordinary working station, the importer shall meet all transport, travelling and other reasonable expenses incurred by the inspector or analyst.

30. FOOD – BORNE DISEASES.

(1) Where a medical practitioner or allied health worker becomes aware or diagnoses a possible case or cases of food borne disease (including both poisoning and intoxication) he shall, within 24 hours of his becoming aware or diagnosing the disease, notify the Local Medical Authority. Such notification may initially be verbal but in any case shall be confirmed in writing. A notice of food borne disease shall be in Form 12 Schedule 10.

(2) Where a medical practitioner or allied health worker detects any clustering of diarrhoeal disease at an incidence rate above that considered normal for a given population for which no other casual factor can be established and which is likely to cause a potential outbreak of food borne disease, the medical practitioner or allied health worker shall make a report to the Local Medical Authority within 24 hours of such detection. A notice of potential outbreak of food borne disease shall be in Form 12 of Schedule 10.

(3) The Local Medical Authority shall cause an investigation to be made in respect of all notifications under Subsections (1) and (2) within 24 hours of receipt of such notice. The investigation so instigated shall examine all relevant matters as specified in Form 12 of Schedule 10.

(4) The Local Medical Authority shall communicate any notification under Subsections (1) and (2) to the Department of Health within 72 hours of receipt of such notice.

(5) Medical practitioners must follow procedures specified in the Public Health Manual of Papua New Guinea”.

PART VII. - INSTALLATION OF PREMISES.

31. CONSTRUCTION OF PREMISES FOR FOOD, ETC.,

(1) A person shall not manufacture, store, pack, process, prepare, handle, display for sale or sell any food or food additive in any premises if the premises do not comply with the requirements prescribed in section 8 (food premises and equipment) of PNGS 1696 – PNG Food Safety Code and he has complied with the provisions of Part IX.

(2) This section shall apply to premises –

(a) other than those premises in or on which the only food or food additives stored, displayed for sale or sold are unopened, canned articles, sealed bottled beverages, sealed bottled food or food packed by the manufacturer and which have not subsequently been opened; and

(b) other than those premises designated as a place of market as defined by the Local Medical Authority.

(3) Any premises in which food or food additive that is for sale, is manufactured, stored, processed, prepared, handled, displayed for sale or sold shall be constructed so as –

(a) to protect the food or food additive, package or apparatus on the premises from contamination by persons, dust, vermin, animals, pests, fumes and foul odours; and

Food Sanitation Regulation 2007

- (b) the food or food additive stored for sale or displayed for sale shall not be stored on surfaces or shelves less than 75cm above the floor of the premises; and
- (c) to permit the premises to be easily cleaned; and
- (d) the walls, ceilings and floors are of a rigid material that can easily be cleansed of water, insects and other matters likely to contaminate the food or food additive; and
- (e) the floor onto which liquids are discharged shall be made of impervious materials, shall have coving at the intersection with wall and shall have surfaces that are graded to floor trapped waste outlets connected to a drainage system.

(4) Any premises to which this section applies shall have adequate lighting, ventilation and space so as to permit the conducting of business in a hygienic environment and so that customers may examine the food or food additive for sale with a reasonable degree of ease.

(5) The part of any premises to which this section applies which is used for storage, preparation, handling, displaying for sale or selling a food or food additive shall not be used for domestic purposes.

(6) Any food or food additive contact surface shall be properly constructed of a rigid, smooth faced, impervious material and shall be kept clean and sanitary and in good repair.

(7) Any premises to which this section applies shall have proper toilet facilities for customers and shall be connected to an appropriate wastewater disposal system.

(8) In the case of a vehicle used in the handling, preparing, displaying for sale or selling of food or food additives, the vehicle shall be provided with a holding tank of a capacity that holds all the waste-water from the vehicle.

(9) The part of any premises to which this section applies in or on which food or food additives for sale are stored, processed, prepared, handled, displayed for sale or sold shall be separated from a lavatory washroom or a change room. In the case of vehicles, the part of the vehicle used for storing, preparing, handling, displaying for sale or selling food or food additives shall be separated from the driver and passenger compartments of the vehicle.

(10) Any premises to which this section applies shall have wash-basins for hand washing in or convenient to places such as lavatories. Such washbasins shall be provided with a supply of portable water, connected to an appropriate drainage system and kept clean and sanitary and in good repair.

(11) Premises used for the sale of fresh meat, fish, shellfish, crustaceans and poultry, shall be constructed so as to protect food or food additives, packaging and apparatus on the premises from contamination by pests and vermin.

Food Sanitation Regulation 2007

(12) The part of any premises to which this applies in or on which food or food additives for sale are stored, processed, prepared, handled, displayed for sale or sold, shall not hold any bedding or clothing or be used as a sleeping place.

(13) Any premises to which this section applies shall have apparatus washing facilities. Such facilities shall comprise a double bowl sink provided with a supply of potable water, which must be able to supply potable water at a temperature of at least 77 degrees Celsius to at least one compartment.

(14) Implementation schedule is according to Schedule 8.

32. PREMISES WHERE EATING AND DRINKING UTENSILS ARE USED BY CUSTOMERS.

(1) Any premises in which eating or drinking utensils or other utensils are used by customers may, in addition to all other requirements of this regulation, be provided with a dish washing machine and, where glasses are used, a glass washing machine.

(2) Where a dish washing machine is used, it shall be connected to a potable water supply and shall be designed and equipped to automatically provide a wash cycle of at least sixty seconds and a rinse cycle of at least ten seconds.

(3) Except where a dish washing machine uses an approved sanitiser, it shall be fitted with separate thermometers that indicate the temperature of the water in the wash tank and the rinse tank, and that are legible to the operator.

(4) During operation, the thermometers prescribed in Subsection (3) shall indicate a temperature of at least 66 degrees Celsius in the wash tank and 82 degrees Celsius in the rinse tank for an adequate cycle.

(5) The temperature of rinse water measured at the outlet of the rinse spray assembly shall be at least 77 degrees Celsius.

33. CONSTRUCTION OF DESIGNATED PREMISES AND MARKETS.

(1) This section shall apply to any premises designated as a place of market as defined by the Local medical authority, and any premises in or on which the only food or food additives stored, displayed for sale or sold are unopened, canned articles, sealed bottled beverages, sealed bottled foods, food packed by the manufacturers and which have not subsequently been opened.

(2) Any premises in which food or a food additive for sale is stored, prepared, handled, displayed for sale or sold shall be constructed so as to protect food or food additives, packaging and apparatus on the premises from contamination by animals and shall be located so as to minimise the likelihood of dust and fumes likely to be taken up by the food or food additive, packaging or apparatus.

(3) Any premises to which this section applies shall be constructed so as to permit the premises to be easily cleaned.

Food Sanitation Regulation 2007

(4) Waste from the premises to which this section applies shall be disposed of hygienically and shall not be held on or near the premises unless contained in a sealed leak proof container stored on the premises for not more than one (1) day. Wherever possible, the premises shall be connected to or adjacent to an appropriate waste disposal system.

(5) The part of any premises to which this section applies in or on which food or food additives for sale are stored, processed, prepared, handled, displayed for sale or sold shall be separate from any section where live animals, birds or poultry are permitted or from any lavatory or location used for defecation and urination and from any area for the sale of or use of tobacco and betel nut.

(6) Any premises to which this section applies shall have adequate facilities for hand washing in or convenient to the premises. Such facilities shall include potable water or where potable water is not available, previously boiled water, and must be kept clean and sanitary and in good repair.

(7) The part of any premises to which this section applies in or on which food or food additives for sale are stored, processed, prepared, handled, displayed for sale or sold shall not hold bedding or clothing.

(8) Any premises to which this section applies shall have apparatus washing facilities and potable water or previously boiled water.

(9) Any premises to which this section applies shall have adequate lighting, ventilation and space so as to permit the conducting of business in a hygienic environment and so that customers may examine the food or food additive for sale with a reasonable degree of ease.

(10) The part of any premises to which this section applies, and which is used for storage, preparation, handling, displaying for sale or selling food or food additives shall not be for domestic purposes.

(11) Premises used for sale of fresh meat, fish, shellfish, crustaceans and poultry, shall be constructed so as to protect food or food additives, packaging and apparatus on the premises from contamination by pests and vermin.

PART VIII. – REFRIGERATED AND FROZEN FOODS.

34. TRANSPORT AND DELIVERY OF REFRIGERATED OR FROZEN FOODS.

(1) A person shall not transport raw or pasteurised milk, dairy products, meat, meat products, poultry products, fish, shellfish or other seafood, other than dried and canned products, unless -

(a) the means of transport is capable of holding the food at a temperature of less than 5 degrees Celsius; and

(b) the means of transport has a means of separating different food items from each other and from any other food being transported.

(2) A vessel, conveyance or vehicle used for the transport of refrigerated or frozen foods shall not be used to transport human cadavers or bodies of animals not slaughtered in an approved manner at any time that food is also being transported.

(3) A person shall not deliver meat to a butcher's shop unless that person is clean and is wearing clean overalls that are made of washable material.

PART IX. – LICENCES.

35. PRESCRIBED BUSINESSES.

For the purposes of this Part, a "prescribed business" means a business that –

- (a) is involved in the manufacture, processing, preparation, storage, importing, handling, displaying for sale or selling food and food additives; and
- (b) complies with the requirements of Part VII.

36. APPLICABLE FOR LICENCE.

An application for a licence or licence renewal to carry on a prescribed business shall be in Form 13 of Schedule 10.

37. FORM OF LICENCE.

(1) A licence to carry on a prescribed business shall be in Form 14 of Schedule 10.

(2) A licence issued to a prescribed business under this section shall specify the category prescribed for that particular business in accordance with Schedule 7.

38. LICENCE FEES.

The fee for a licence or licence renewal issued under this Part shall be in accordance with the relevant Papua New Guinea national laws and Local Authority laws.

PART X. – MISCELLANEOUS.

39. MEAT, POULTRY AND FISH NOT FOR HUMAN CONSUMPTION.

A person shall not keep in premises used to store, handle or display meat, poultry or fish for sale for human consumption other meat, poultry or fish not generally used as food for human consumption.

40. BUTCHER'S SHOPS.

(1) A person shall not use a butcher's shop for –

- (a) domestic purposes; or
- (b) the purposes of storing, preparing or packaging any butcher's meat or pre-packed meat that is diseased or that is derived from an animal that has died otherwise than by approved slaughter; or
- (c) food prepared in sealed containers.

(2) A butcher's shop shall be constructed and have fittings such that pests and vermin are prevented from entering and such that there is adequate storage to ensure the temperature of meat is controlled appropriately:

Chilling storage less than or equal to 5 degrees Celsius;
Frozen storage less than or equal to minus 18 degrees Celsius.

41. ALCOHOLIC BEVERAGES.

- (1) A person shall not sell waste alcoholic drinks.
- (2) Any waste alcohol shall be coloured violet with methyl violet or have a milky appearance as a consequence of adding an emulsifying oil immediately that it is dispensed or collected.
- (3) A person shall not place waste alcohol into any vessel, tray, bucket or container unless he has attached proper indicators or labels to indicate the presence of the waste alcohol.

42. STORAGE OF PERISHABLE FOODS.

- (1) Food that includes or consists of cooked rice, pasteurized milk, dairy products, meat, meat products, poultry, poultry products, fish, shellfish or other seafood, other than dried and canned products shall -
 - (a) where it is to be kept hot, be stored at a temperature of 60 degrees Celsius not more than 1 hour after it is prepared; or
 - (b) where it is not to be kept hot, be stored at a temperature of below 5 degrees Celsius no more than 4 hours after it is prepared.
- (2) A person shall not sell food prescribed in Subsection (1) –
 - (a) if the temperature of the food is below 60 degrees Celsius in the case of food that is to be kept hot; or
 - (b) if the temperature of the food is above 5 degrees Celsius in the case of food that is not to be kept hot.
- (3) A person shall not display fresh meat, fish, shellfish or poultry for sale unless it is held in a cooling unit capable of holding the food at a temperature prescribed in Subsection (2) or unless it is placed on and partially covered by ice such that the temperature of the food is less than 5 degrees Celsius.
- (4) A person shall not import or sell, for the purposes of displaying meat, fish, shellfish or poultry, a temperature controlled display unit that does not, when used under reasonable conditions, permit the food to achieve the temperature prescribed in Subsection (2).
- (5) person shall not use water in any contact with meat, fish, shellfish or poultry unless the water is potable water or, where there is no potable water, previously boiled water.

43. ICE.

- (1) A person shall not sell for human consumption or for use in contact with food for sale, ice unless the water from which the ice is produced is potable water or, where there is no potable water, previously boiled water.
- (2) A person shall not sell for human consumption, ice that has been used to keep food cold.

Food Sanitation Regulation 2007

- (3) A person handling ice for human consumption or for contact with food shall not -
- (a) slide the ice over the surface to which animals have access; or
 - (b) handle the ice with bare hands; or
 - (c) place a foot on, or stand on the ice.

44. OPEN PACKAGES.

(1) A person shall not open or sell unwrapped food where the food is to be exposed for sale in a sealed or closed form.

(2) A person shall not sell for human consumption food that has been rejected by a purchaser or returned after being unwrapped or opened.

(3) A person shall not sell food that has been previously served to another person.

PART XI. – OFFENCES AND PERNALTIES.

45. GENERAL PENALTY.

(1) A person who is guilty of an offence against this Regulation for which no penalty is provided is liable to a fine not exceeding K10, 000.00 or imprisonment or both.

(2) Irrespective of these penalties, the courts may impose higher penalties depending on the severity of the offence.

Default Penalty: A fine not exceeding K5000.00 or imprisonment or both.

SCHEDULES.

SCHEDULE 1.

Reg. Sec 4(2)(a) (i).

MAXIMUM MICROBIAL LOADS PERMITTED.

1. Interpretation

In this Schedule –

“n” means the minimum number of sample units which must be examined from a lot as specified in Column 3 of the Schedule;

“c” means the maximum allowable number of defective sample units as specified in Column 4 of the Schedule;

“m” means the acceptable microbiological level in a sample unit as specified in Column 5 of the Schedule;

“M” means the level specified in Column 6 of the Schedule, when exceeded in one or more samples would cause the lot to be rejected;

“defective sample” unit means a sample unit in which a micro-organism is detected in a sample unit of a food at a level greater than m;

“food” means a food product listed in Column 1 of the Schedule;

Food Sanitation Regulation 2007

“micro-organism” means a microbiological agent listed in Column 2 of the Schedule;

“SPC” means standard plate count at 30°C with an incubation time of 72 hours.

2. Application.

(1) The foods listed in column 1 of the Table in this Schedule must, subject to sub-clause (2) and sub-clause (3), comply with the microbiological limits set in relation to that food in the Schedule.

(2) The Standard Plate Count (SPC) in powdered infant formula with added lactic acid producing cultures must not exceed the microbiological limits set in the Schedule, prior to the addition of the lactic acid cultures to the food.

(3) Unpasteurised milk, which is not for sale, is not required to comply with the microbiological limits set in this Schedule.

3. Sampling of food for microbiological analysis.

(1) At the point of sampling, a lot of a food must have taken from it, *n* sample units as specified in Column 3 of the Schedule, unless specified otherwise in this Schedule.

(2) An authorized officer who takes or otherwise obtains a sample of food for the purpose of submitting it for microbiological analysis –

(a) shall not divide that sample into separate parts; and

(b) where the sample consists of one or more than one sealed package of a kind ordinarily sold by retail, must submit for such analysis that sample in that package or those packages in an unopened and intact condition.

(3) Where an authorized officer takes or otherwise obtains a sample of food from a complaint, the results of an analysis on such food are not invalid for reasons that fewer sample units than prescribed have been analysed or that sample unit analysed is smaller than prescribed.

4. Prescribed methods of analysis.

(1) Subject to sub-clause (2), the Australian methods for Food Microbiology AS/NZS 1766, must be used to determine whether a food has exceeded the maximum permissible levels of the food borne micro-organisms specified in relation to that food in the Schedule.

(2) The Australia/New Zealand Standard Methods for Water Microbiology 4276 must be used for packaged water, packaged ice and mineral water.

5. Microbiological Limits in food.

A lot of a food fails to comply with this Regulation if the –

(a) number of defective sample units is greater than *c*; or

(b) level of a micro-organism in a food in any one of the sample units exceeds **M**.

Table

Column 1	Column 2	Column 3	Column 4	Column 5	Column 6
Food	Micro-organism	n	c	m	M
Butter made from unpasteurised milk and/or unpasteurised products	<i>Campylobacter</i> /25g	5	0	0	-
	Coagulase-positive staphylococci/g	5	1	10	10 ²
	Coliforms/g	5	1	10	10 ²
	<i>Escherichia coli</i> /g	5	1	3	9
	<i>Listeria monocytogenes</i> /25g	5	0	0	-
	<i>Salmonella</i> /25g	5	0	0	-
	SPC/g	5	0	5x10 ⁵	-
All cheese	<i>Escherichia coli</i> /g	5	1	10	10 ²
Soft and semi-soft cheese (moisture content > 39%) with pH > 5.0	<i>Listeria monocytogenes</i> /25g	5	0	0	-
	<i>Salmonella</i> /25g	5	0	0	-
All raw milk cheese (cheese made from milk not pasteurized or	<i>Listeria monocytogenes</i> /25g	5	0	0	-
	<i>Salmonella</i> /25g	5	0	0	-
Raw milk unripened cheeses (moisture content >50% with pH > 5.0	<i>Campylobacter</i> /25g	5	0	0	-
Unpasteurised milk	<i>Campylobacter</i>	5	0	0	-
	Coliforms/ml	5	1	10 ²	10 ³
	<i>Escherichia coli</i> /ml	5	1	3	9
	<i>Listeria monocytogenes</i> /25ml	5	0	0	-
	<i>Salmonella</i> /25ml	5	0	0	-
	SPC /ml	5	1	2.5 x 10 ⁴	2.5 x 10 ⁵
Dried milk	<i>Salmonella</i> /25g	5	0	0	-

Food Sanitation Regulation 2007

Column 1	Column 2	Column 3	Column 4	Column 5	Column 6
Food	Micro-organism	n	c	m	M
Packaged cooked cured, salted meat	Coagulase positive staphylococci/g	5	1	10 ²	10 ³
	<i>Listeria monocytogenes</i> /25g	5	0	0	-
	<i>Salmonella</i> /25g	5	0	0	-
Packaged heat treated meat paste and packaged heat treated paté	<i>Listeria monocytogenes</i> /25g	5	0	0	-
	<i>Salmonella</i> /25g	5	0	0	-
Fermented, comminuted meat which has not been cooked	Coagulase positive staphylococci/g	5	1	10 ³	10 ⁴
	<i>Escherichia coli</i> /g	5	1	0	-
	<i>Salmonella</i> /25g	5	1	0	-
Cooked crustacean	Coagulase positive staphylococci/g	5	2	10 ²	10 ²
	<i>Listeria monocytogenes</i> /25g	5	0	0	0
	<i>Salmonella</i> /25g	5	0	0	0
	SPC/g	5	2	10 ²	10 ⁵
Raw crustacean	Coagulase positive staphylococci/g	5	2	10 ²	10 ³
	<i>Salmonella</i> /25g	5	0	0	-
	SPC/g	5	2	10 ⁵	10 ⁶
Ready to eat processed finfish, other than fully retorted finfish	<i>Listeria monocytogenes</i> /g	5	1	0	10 ²
Molluscs, other than scallops	<i>Escherichia coli</i> /g	5	1	2.3	7
Molluscs, that have undergone processing other than depuration	<i>Listeria monocytogenes</i> /25g	5	0	0	-
Cereal based foods for infants	Coliforms/g	5	2	<3	20
	<i>Salmonella</i> /25g	10	0	0	-

Food Sanitation Regulation 2007

Column 1	Column 2	Column 3	Column 4	Column 5	Column 6
Food	Micro-organism	n	c	m	M
Powdered infant formula	<i>Bacillus cereus</i> /g	5	2	10	10 ²
	Coagulase-positive staphylococci/g	5	1	0	10
	Coliforms/g	5	2	3	10
	<i>Salmonella</i> /25g	10	0	0	-
	SPC/g	5	2	10 ³	10 ⁴
Powdered infant formula with added lactic acid producing cultures	<i>Bacillus cereus</i> /g	5	2	10	10 ²
	Coagulase-positive staphylococci/g	5	1	0	10
	Coliforms/g	5	2	3	10
	<i>Salmonella</i> /25g	10	0	0	-
	SPC/25g	5	2	10 ³	10 ⁴
Pepper, paprika and cinnamon	<i>Salmonella</i> /25g	5	0	0	-
Dried, chipped, desiccated coconut	<i>Salmonella</i> /25g	10	0	0	-
Cocoa powder	<i>Salmonella</i> /25g	5	0	0	-
Cultured seeds and grains (bean sprouts, alfalfa etc)	<i>Salmonella</i> /25g	5	0	0	-
Pasteurised egg products	<i>Salmonella</i> /25g	5	0	0	-
Mineral water	<i>Escherichia coli</i> /100ml	5	0	0	-
Packaged water	<i>Escherichia coli</i> /100ml	5	0	0	-
Packaged ice	<i>Escherichia coli</i> /100ml	5	0	0	-

SCHEDULE 2

Reg. Sec. 4(3)

PERMITTED FOOD ADDITIVES.

1. GENERAL PROHIBITION ON THE USE OF ADDITIVES.

The addition of an additive to an article of food, except as specifically permitted herein, is prohibited.

2. ADDITIVES OTHER THAN VITAMINS, MINERALS AND PROCESSING AIDS.

(1) The additives listed by name or number in Schedules 2A, 2B, 2C, and 2D may be added to a food or class of food to perform technological functions in schedule 2E provided that:

- (a) the use complies with any restrictions on use listed in Schedule 2A; and
- (b) the proportion of the additive does not exceed the maximum level necessary to achieve one or more technological functions under conditions of Good Manufacturing Practice (GMP).

(2) Requirements for use of intense sweeteners

Save where otherwise expressly stated in Schedule 2A and notwithstanding any specific level specified anywhere in Schedule 2, intense sweeteners may only be added to food in an amount necessary to replace the sweetness normally provided by sugars or as a flavour enhancer.

(3) Maximum permitted levels of additives

- (a) where a maximum level for an additive in a food is prescribed, unless otherwise stated, the level refers to the maximum amount which may be present in the food as sold or, where there are directions for preparation, when prepared for consumption according to label directions.
- (b) for the purpose of this Schedule –

Annatto and annatto extract shall be calculated as bixin.

Benzoic acid and its salts shall be calculated as cyclohexyl-sulphamic acid;

Cyclamate and its salts shall be calculated as propionic acid

Saccharin and its calcium and sodium salts shall be calculated as saccharin;

Sorbic acid and its salts shall be calculated as sorbic acid

Sulphur dioxide, sulphites including bisulphites and metabisulphites shall be calculated as sulphur dioxide.

(4) Additives performing the same function

- (a) Where two or more additives may be added to a food for the purpose of achieving the same technological function, those additives may be used singly or in combination;
- (b) Where two or more additives are used in combination to achieve the same technological function, the sum of the fractions obtained by dividing the amount of each food additive used by the maximum amount permitted for that food additive must not exceed 1.

Example:

A food can have a maximum amount of 40mg/kg of preservative X or 20 mg/kg of preservative Y. Some of the permitted combinations of the two preservatives are:

Preservative X	Fraction for Preservative	Preservative Y	Fraction for Preservative	Sum of Fractions
40mg/kg	1	Nil	0	1
30mg/kg	0.75	5mg/kg	0.25	1
20mg/kg	0.5	10mg/kg	0.5	1
10mg/kg	0.25	15mg/kg	0.75	1
Nil	0	20mg/kg	1	1

(5). Carry-over of additives

Other than by direct addition, an additive may be present in any food as a result of carry-over from an ingredient, provided that the level of the additive in the final food is no greater than would be introduced by the use of the ingredient under proper technological conditions and good manufacturing practice.

(6). Food for use in the preparation of another food

A food intended for use in the preparation of another food may contain any or all, of the additive in a quantity permitted in the final food.

(7). Colours and their aluminium and calcium lakes

A reference to a colour listed in Schedule 2A, Schedule 2C and Schedule 2D includes a reference to the aluminium and calcium lakes prepared from that colour.

(8). Permitted flavouring substances

Permitted flavouring substances, for the purpose of Schedule 2, are those flavouring substances which are either –

- (a) Listed in at least one of the following publications –
 - (i) Food Technology, A publication of the Institute of Food Technologists, Generally Recognised as Safe (GRAS) lists of flavouring and Extract Manufacturers’ Association of the United States from 1960 to June 2000; or
 - (ii) Flavour Substances and Natural Sources of Flavourings, 4th Edition, Volume 1, Chemically-defined flavouring substances, Council of Europe, 1992, or
 - (iii) United States Code of Federal Regulations, 1996, 21 CFR part 172.515; or
- (b) a substance that is a single chemical entity obtained by physical, microbiological, enzymatic, synthetic or chemical processes, from material of vegetable or animal origin either raw or after processing by traditional preparation process including drying, roasting, and fermentation.

3. VITAMINS AND MINERALS.

This section regulates the addition of vitamins and minerals to foods, and the claims which can be made about the vitamin and mineral content of foods other than, certain claims permitted elsewhere in the Regulation and related standards.

(1) Interpretation

Claimable food - means a food which consists of at least 90% by weight of -

(a)	(i) primary foods; or
	(ii) foods listed in the Table 3A; or
(b)	(1) a mixture of primary foods; and /or
	(ii) water; and/or;
	(iii) foods listed in the Table 3A excluding butter, cream and cream products, edible oils, edible oil spreads and margarine.

ESADDI - means for a vitamin or mineral in Column 1 of Table 3B, the Estimated Safe and Adequate Daily Dietary Intake, specified for that vitamin or mineral

Primary food - means fruit, vegetables, grains, legumes, meat, milk, eggs, nuts, seeds and fish.

Reference quantity means:

- (a) In relation to a food specified in Table 3A, either the quantity specified in that Table for that food or, in relation to a food which requires dilution or reconstitution according to directions, the quantity of the food which when diluted or reconstituted produces the quantity specified in column 2 of the Table; or
- (b) In relation to all other claimable foods, either a normal serving or, in relation to a food which requires dilution, reconstitution, draining or preparation according to direction, the quantity of the food which when diluted, reconstituted, drained or prepared produces a normal serve.

(2) Prohibition on adding vitamins and minerals to food

A vitamin or mineral must not be added to a food unless the –

- (a) addition of that vitamin or mineral is specifically permitted in this Regulation and related standards; and
- (b) vitamin or mineral is in a permitted form specified in Table 3B.

(3) Permitted addition of vitamins and minerals to food

A vitamin or mineral specified in column 3 of Table 3A may be added to a food specified in column 1 in relation to that vitamin or mineral, provided that the total of the naturally occurring and added quantity of that vitamin or mineral present in a reference quantity of the food, does not exceed the quantity specified in column 5 in relation to that vitamin or mineral.

Table 3A

Column 1	Column 2	Column 3	Column 4	Column 5
Food	Reference Quantity	Vitamins & Minerals that may be added	Maximum claim per reference quantity (proportion RDI)	Maximum permitted quantity of vitamin or mineral per reference quantity
Biscuits containing not more than 200g/kg fat and not more than 50g/kg sugar	35g	Thiamine Riboflavin Niacin Vitamin B ₆ Vitamin E Folate Iron Magnesium Zinc	0.55 mg (50%) 0.43mg (25%) 2.5mg (25%) 0.4mg (25%) 2.5mg (25%) 100µg (50%) 3.0mg (25%) 80mg (25%) 1.8mg (15%)	
Cereal flours	35g	Thiamine Riboflavin Niacin Vitamin B ₆ Vitamin E Folate Iron Magnesium Zinc	0.55 mg (50%) 0.43mg (25%) 2.5mg (25%) 0.4mg (25%) 2.5mg (25%) 100µg (50%) 3.0mg (25%) 80mg (25%) 1.8mg (15%)	

Food Sanitation Regulation 2007

Food	Reference Quantity	Vitamins & Minerals that may be added	Maximum claim per reference quantity (proportion RDI)	Maximum permitted quantity of vitamin or mineral per reference quantity
Pasta	That quantity which is equivalent to 35g of uncooked dried pasta	Thiamine Riboflavin Niacin Vitamin B ₆ Vitamin E Folate Iron Magnesium Zinc	0.55 mg (50%) 0.43mg (25%) 2.5mg (25%) 0.4mg (25%) 2.5mg (25%) 100µg (50%) 3.0mg (25%) 80mg (25%) 1.8mg (15%)	
DAIRY PRODUCTS				
Dried milks	200ml	Vitamin A Riboflavin Vitamin D Calcium	110µg (15%) 0.4mg (25%) 2.5µg (25%) 400mg (50%)	125µg 3.0µg
Modified milks and skim milk	200ml	Vitamin A Vitamin D Calcium	110µg (15%) 1.0µg (10%) 400mg (50%)	125µg 1.6µg
Cheese and cheese products	25g	Vitamin A Calcium Phosphorus Vitamin D	110µg (15%) 200mg (25%) 150mg (15%) 1.0µg (10%)	125µg 1.6µg
Yoghurts (with or without other food)	150g	Vitamin A Vitamin D Calcium	110µg (15%) 1.0µg (10%) 320mg (40%)	125µg 1.6µg
Butter	10g	Vitamin A Vitamin D	110µg (15%) 1.0µg (10%)	125µg 1.6µg
EDIBLE OILS AND SPREADS				
Edible oil spreads and margarine: Containing no more than 18% total saturated fatty acids and trans fatty acids	10g	Vitamin A Vitamin D Vitamin E	110µg (15%) 1.0µg (10%) 3.5mg	125µg 1.6µg

Food Sanitation Regulation 2007

Food	Reference Quantity	Vitamins & Minerals that may be added	Maximum claim per reference quantity (proportion RDI)	Maximum permitted quantity of vitamin or mineral per reference quantity
Sunflower oil and safflower oil Other edible oils - containing no more than 28% total saturated fatty acids and trans fatty acids	10g	Vitamin E	7.0mg (70%) 3.0mg (30%)	
EXTRACTS				
Extracts of meat, vegetables or yeast (including modified yeast and foods containing no less than 800g/kg of extracts of meat, vegetables or yeast (including modified yeast)	5g	Thiamine Riboflavin Niacin Vitamin B ₆ Vitamin B ₁₂ Folate Iron	0.55 mg (50%) 0.43mg (25%) 2.5mg (25%) 0.4mg (25%) 0.5µg (25%) 100µg (50%) 1.8mg (15%)	
Vegetable juice	200ml	Vitamin C Carotene forms of Vitamin A Folate	60mg (1.5 times) 200µg (25%) 100µg (25%)	
Fruit drinks containing at least 250ml/L of juice, puree of comminution of the fruit; fruit drink concentrate which contains in reference quantity at least 250ml/L of the juice, puree or comminution of the fruit.	200ml	Folate Vitamin C Carotene forms of Vitamin A	Refer to clause 8 Refer clause 8 Refer to clause 8	
Fruit cordial, fruit cordial base	200ml	Vitamin C	Refer to clause 8	

Food Sanitation Regulation 2007

Food	Reference Quantity	Vitamins & Minerals that may be added	Maximum claim per reference quantity (proportion RDI)	Maximum permitted quantity of vitamin or mineral per reference quantity
ANALOGUES DERIVED FROM LEGUMES				
Beverages containing no less than 3% m/m protein derived from legumes	200ml	Vitamin A Thiamine Riboflavin Vitamin B ₆ Vitamin B ₁₂ Vitamin D Folate Calcium Magnesium Phosphorus Zinc Iodine	110µg (15%) no claim permitted 0.43mg (25%) no claim permitted 0.8µg (40%) 1.0µg (10%) no claim permitted 240mg (30%) no claim permitted 200mg (20%) no claim permitted 15µg (10%)	125µg 0.10µg 0.12mg 1.6µg 12µg 0.8mg
Analogues of ice cream containing no less than 3.1% m/m protein derived from legumes	75g	Vitamin A Riboflavin Vitamin B ₁₂ Calcium Phosphorus	110µg (15%) 0.26mg (15%) 0.2µg (110%) 200mg (25%) no claim permitted	125µg 80mg
Analogues of cheese containing no less than 15% m/m protein derived from legumes	25g	Vitamin A Riboflavin Vitamin B ₁₂ Vitamin D Calcium Phosphorus Zinc Iodine	110µg (15%) 0.17mg (10%) 0.3µg (15%) 1.0µg (10%) 200mg (25%) 150mg (15%) no claim permitted no claim permitted	125µg 1.6µg 1.0mg 10µg

* **Note:**

(1) White rice must contain not less than the following vitamins and minerals:

Thiamin	-	0.5mg/100g
Niacin	-	6mg/100g
Iron	-	3mg/100g

(2) Salt must be iodised with potassium iodate at the following levels:

Salt other than table salt - not less than 50mg/kg and iodine content not less than 30mg/Kg.

Table Salt - not less than 70mg/kg and the iodine content not less than 40mg/kg.

(4) Restrictions on claims in relation to vitamin and mineral content of food

A claim must not be made in relation to a food -

- (a) that a vitamin or mineral is present in the food unless the claim is permitted in this Regulation and related standards; or
- (b) comparing, whether expressed or implied, the vitamin or mineral content of the food with that of any other food except where expressly permitted in this Regulation and related standards; or
- (c) that a vitamin or mineral is present in the food if such a claim is prohibited elsewhere in this Regulation and related standards.

(5) Claims in relation to the vitamin and mineral content of foods listed in Table 3A

A claim must not be made that a food listed in column 1 of Table 3A to which a vitamin or mineral has been added, contains in a reference quantity of the food, that vitamin or mineral, both added and naturally present, in greater proportion than that specified in column 4.

(6) Claims in relation to the vitamin and mineral content of food

A claim may be made in relation to the presence of a vitamin or mineral in a food if –

- (a) the claim is specifically permitted elsewhere in the Regulation and related standard; or
- (b)
 - (i) the vitamin or mineral is listed in Column 1 of Table 3B; and
 - (ii) the food is a claimable food; and
 - (iii) a reference quantity of the food contains at least 10% of the RDI or ESADDI, for that vitamin or mineral.

(7) Claims that a food is a good source of a vitamin or mineral

A claim to the effect that a food is a good source of a vitamin or mineral may be made if a reference quantity of the food contains no less than 25% of the RDI or ESADDI for that vitamin or mineral.

(8) Calculation of maximum quantity of a vitamin or mineral which may be claimed in a reference quantity of a claimable food

(a) Where a claimable food contains more than one ingredient, the maximum claim permitted in relation to a vitamin or mineral present in a reference quantity of the claimable food, is calculated by adding together the quantity calculated for each ingredient in accordance with the formula set out in Subsection (8b), rounded to the nearest multiple of 5.

(b) In this subsection -

“A” means the quantity of a vitamin or mineral permitted to be claimed in relation to each ingredient calculated in accordance with the formula.

“B” means, whichever is the lesser of the -

(i) quantity of the vitamin or mineral present in a reference quantity of the ingredient; or

(ii) maximum permitted claim for the vitamin or mineral in a reference quantity of the ingredient.

“C” means the proportion of the ingredient in the food.

“D” means the reference quantity of the claimable food.

“E” means the reference quantity of the ingredient

Formula:

$$A = B \times C \times D/E \text{ (rounded to the nearest multiple of 5)}$$

EXAMPLE CALCULATION

Vitamin C claim for an apple and blackcurrant fruit drink (42% juice, apple 40%, blackcurrant 2%) in a quantity of 200 ml:

(a) Apple juice: 120 mg (maximum claim) x 40/100
(proportion of juice in final product = 48mg)

Blackcurrant juice: 500mg (maximum claim) x 2/100
(proportion of juice in final product = 10mg)

(b) 48mg + 10mg = 58mg

(c) Maximum claim for the food is 60mg (result rounded to nearest multiple of 5mg)

(9) Labelling of foods with respect to vitamin or mineral content

- (a) Where a claim is made in relation to the presence of a vitamin or mineral in a food, the label must include a statement containing the following information -
- (i) the serve size of the food; and
 - (ii) the number of servings per package of the food; and
 - (iii) the vitamin or mineral in respect of which the claim is made; and
 - (iv) the average quantity of the vitamin or mineral in 100g or 100ml of the food as the case may be; and
 - (v)
 - (a) the proportion of the RDI, of the vitamin or mineral contribution by one serving of the food.
 - (b) the average quantity of the vitamin or mineral for which an ESADDI has been prescribed in Table 3B in a serving of the food.

EXAMPLE

- (a) Serving per package 20
Serving size 50

	RDI *Per Serving	Proportion of Per 100g
Thiamine	15%	0.33mg
Niacin	20%	4.0mg
Manganese	N/A	2.0mg

*Recommended daily intake

OR

- (b) 'One 50ml serving of food contains 25% of the recommended dietary intake of vitamin C, 100ml of food contains not less than 20mg of vitamin C. 20 servings per pack

*Recommended daily intake.

- (b) The statements required by paragraph (a)(iv) and subparagraph (a)(v), may be an entry in nutrition information panel for the vitamin or mineral, provided the average quantity of the vitamin or mineral in a serving of the food is also specified.

EXAMPLE

NUTRITION INFORMATION		
Servings per package: 20		
Serving size 50ml		
	Quantity per serving	Quantity per 100g or 100 ml)
Energy	86kJ	172kJ
Protein	LESS THAN 1g	LESS THAN 1g
Fat, total	LESS THAN 1g	LESS THAN 1g
- Saturated	LESS THAN 1g	LESS THAN 1g
Carbohydrate	5g	5g
- Sugars	5g	5g
Sodium	LESS THAN 5mg	LESS THAN 5mg
Vitamin C	10mg (25%RDI)	20mg
Manganese	1mg	2mg

TABLE 3B

Permitted Forms of Recommended Dietary Intakes (RDIs) and Estimated Safe and Adequate Daily Dietary Intakes (ESADDIs) for Vitamins and Minerals

<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>	<i>Column 4</i>
Vitamin or Mineral	Permitted Forms	RDI(unless stated otherwise)	RDI(unless stated otherwise) for children aged 1-3 years.
VITAMINS			
Vitamin A	Retinol Forms Vitamin A (retinol) Vitamin A acetate (retinyl acetate) Vitamin A palmitate (retinyl palmitate) Vitamin A propionate (retinyl propionate) Carotenoid Forms beta-apo-8'-carotenal-beta-carotene-synthetic carotenes-natural Beta -apo-8'-carotenoic acid ethyl ester	750 µg retinol equivalents ¹	300 µg retinol equivalents ¹

Food Sanitation Regulation 2007

<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>	<i>Column 4</i>
Vitamin or Mineral	Permitted Forms	RDI(unless stated otherwise)	RDI(unless stated otherwise) for children aged 1-3 years.
Thiamine (Vitamin B ₁)	Thiamine Hydrochloride Thiamine mononitrate Thiamine monophosphate	1.1 mg thiamine	0.5 mg thiamine
Riboflavin (Vitamin B ₂)	Riboflavin Riboflavin 5'-phosphate sodium	1.7 mg riboflavin	0.8 mg riboflavin
Niacin	Niacinamide (nicotinamide) Nicotinic acid	10 mg niacin ²	5 mg niacin ²
Folate	Folic acid	200 µg folic acid	100 µg folic acid
Vitamin B ₆	Pyridoxine hydrochloride	1.6 mg pyridoxine	0.7 mg pyridoxine
Vitamin B ₁₂	Cyanocobalamin Hydroxocobalamin	20µg cyanocobalamin	1.0µg cyanocobalamin
Biotin	No permitted form specified	30 µg biotin (ESADDI)	8µg biotin (ESADDI)
Pantothenic acid	No permitted form specified	5.0 mg pantothenic acid (ESADDI)	2.0 mg pantothenic acid (ESADDI)
Vitamin C	L-ascorbic acid Ascorbyl palmitate Calcium ascorbate Potassium ascorbate Sodium ascorbate	40 mg in total of L-ascorbic acid and dehydroascorbic acid	30 mg in total of L-ascorbic acid and dehydroascorbic acid
Vitamin D	Vitamin D ₂ (ergocalciferol) Vitamin D ₃ (cholecalciferol)	10 µg cholecalciferol ³	5 µg cholecalciferol ³
Vitamin E	dl- alpha-tocopherol d- alpha –tocopherol concentrate Tocopherols concentrate Tocopherols concentrate, mixed d- alpha –tocopheryl acetate dl- alpha –tocopheryl acetate d- alpha –tocopheryl acetate concentrate d- alpha –tocopheryl acid succinate	10 mg alpha –tocopherol equivalents ⁴	5 mg alpha –tocopherol equivalents ⁴

Food Sanitation Regulation 2007

<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>	<i>Column 4</i>
Vitamin or Mineral	Permitted Forms	RDI(unless stated otherwise)	RDI(unless stated otherwise) for children aged 1-3 years.
Vitamin K	No permitted form specified	80 µg phylloquinone (ESADDI)	15 µg phylloquinone (ESADDI)
Calcium	Calcium carbonate Calcium chloride Calcium chloride anhydrous Calcium chloride solution Calcium citrate Calcium gluconate Calcium glycerophosphate Calcium lactate Calcium oxide Calcium phosphate dibasic Calcium phosphate Monobasic Calcium phosphate tribasic Calcium sodium lactate Calcium sulphate	800 mg calcium	700 mg calcium
Chromium	No permitted form specified	200 µg chromium (ESADDI)	60 µg chromium (ESADDI)
Copper	No permitted form specified	3.0 mg copper (ESADDI)	0.8 mg copper (ESADDI)
Iron	Ferric ammonium citrate, brown or green Ferric ammonium phosphate Ferric citrate Ferric hydroxide Ferric phosphate Ferric pyrophosphate Ferric sulphate (iron III sulphate) Ferrous carbonate Ferrous citrate Ferrous fumarate Ferrous gluconate Ferrous lactate Ferrous succinate Ferrous sulphate (iron II sulphate) Ferrous sulphate, dried Iron, reduced (ferrum reductum)	12 mg iron	6 mg iron

Food Sanitation Regulation 2007

<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>	<i>Column 4</i>
Vitamin or Mineral	Permitted Forms	RDI(unless stated otherwise)	RDI(unless stated otherwise) for children aged 1-3 years.
Iodine	Potassium iodate Potassium iodide Sodium iodate Sodium iodide	150 µg iodine	70 µg iodine
Magnesium	Magnesium carbonate Magnesium chloride Magnesium gluconate Magnesium oxide Magnesium phosphate, dibasic Magnesium phosphate, tribasic Magnesium sulphate	320 mg magnesium	80 mg magnesium
Manganese	No permitted form specified	5.0 mg manganese (ESADDI)	1.5mg manganese (ESADDI)
Molybdenum	No permitted form specified	250 µgmolybdenum (ESADDI)	50µg molybdenum (ESADDI)
Phosphorus	Potassium phosphate, dibasic	1000 mg phosphorus	500 mg phosphorus
Selenium	No permitted forms specified	70 µg selenium	25µg selenium
Zinc	Zinc acetate Zinc chloride Zinc gluconate Zinc lactate Zinc oxide Zinc sulphate	12 mg zinc	4.5 mg zinc

FOOTNOTES TO TABLE 3B

1. Calculation of retinol equivalents for carotenoid form of vitamin A.

Carotenoid Form	Conversion Factor (µg/ 1 µg retinol equivalents)
beta-apo-8'-carotenal	12
beta-carotene-synthetic	6
Carotenes-natural	12
beta-apo-8'-carotenoic acid ethyl ester	12

2. This figure represents the proportion of the RDI provided by pre-formed niacin in foods and excludes the niacin provided from the conversion of the amino acid tryptophan.
3. Recommended daily oral intake as a supplement, for those Papua New Guineans not exposed to sunlight.
4. Calculation of alpha-tocopherol equivalents for vitamin E.

Vitamin E Form	Conversion Factor (µg/ 1µg alpha-tocopherol equivalents)
dl-alpha-tocopherol	1.36
d-alpha-tocopherol concentrate	*
Tocopherols concentrate, mixed	*
d-alpha-tocopherol acetate	1.10
dl-alpha-tocopherol acetate	1.49
d-alpha-tocopherol acetate concentrate	*
d-alpha-tocopherol acid succinate	1.23

**Conversion factor determined by composition of the form of Vitamin E.*

4. PROCESSING AIDS

This section regulates the use of processing aids in food manufacture, prohibiting their use in food unless there is a specific permission within this section of the Regulation.

(1) Interpretation

EC [number] (Enzyme Commission number) means the number which the Enzyme Commission uses to classify the principal enzyme activity.

GMP - means Good Manufacturing Practice.

Processing aid - means a substance listed in subsections (3) to (18), where –

- (a) the substance is used in the processing of raw materials, foods or ingredients, to fulfil a technological purpose relating to treatment or processing, but does not perform a technological function in the final food; and
- (b) the substance is used in the course of manufacture of a food at the lowest level necessary to achieve a technological function in the processing of that food, irrespective of any maximum permitted level specified.

(2) General prohibition on the use of processing aids

Unless expressly permitted in this section of the Regulation, processing aids must not be added to food.

(3) Generally permitted processing aids

The following processing aids may be used in the course of manufacture of any food at a level necessary to achieve a function in the processing of that food-

- (a) foods, including water; and
- (b) food additives listed in Schedule 2A of the Regulation; and
- (c) a processing aid specified in the Table 4A

Table 4A

Activated carbon
Aluminium stearate
Ammonia
Ammonium chloride
Ammonium hydroxide
Bone phosphate
Calcium stearate
Carbon monoxide
Diatomaceous earth
Ethoxylated fatty alcohols
Ethyl alcohol
Fatty acid polyalkylene glycol ester
Furcellaran
Hydrogenated glucose syrups
Isopropyl alcohol
Koalin
Magnesium hydroxide
Magnesium stearate
Oleic acid
Oleyl oleate
Oxygen
Perlite
Phospholipids
Phosphoric acid
Polyethylene glycols
Polyglycerol esters of fatty acids
Polyglycerol esters of interesterified ricinoleic acid
Polyoxyethylene 40 monostearate
Polypropylene glycol alginate
Potassium hydrogen tartrate
Potassium hydroxide

Potassium oleate
Potassium stearate
Silicates
Sodium ethoxide
Sodium hydroxide
Sodium lauryl sulphate
Sodium methoxide
Sulphuric acid
Tannic acid
White mineral oil

Note:

'Silicates' include, but are not limited to, calcium aluminium silicate, calcium silicate, magnesium silicate, sodium aluminosilicate, sodium calcium polyphosphate silicate, sodium hexafluorosilicate, sodium metasilicate and sodium silicate.

(4) Permitted antifoam agents

The processing aids listed in Table 4B may be used as an antifoam agent in the course of manufacture of any food provided the final food contains no more than the corresponding maximum permitted level specified in Table 4B.

Table 4B

Substance	Maximum permitted level (mg/kg)
Butanol	10
Dimethylpolysiloxane	10
Methylphenylpolysiloxane	10
Oxystearin	GMP
Polyethylene glycol dioleate	GMP
Polyethylene/ polypropylene glycol copolymers	GMP
Polysorbate 60	GMP
Polysorbate 65	GMP
Polysorbate 80	GMP
Soap	GMP
Sorbitan monolaurate	1
Sorbitan monooleate	1

(5) Permitted catalysts

The processing aids listed in Table 4C may be used as a catalyst in the course of manufacture of any food provided the final food contains no more than the corresponding maximum permitted level specified in Table 4C.

Table 4C

Substance	Maximum permitted level (mg/kg)
Chromium	0.1
Copper	0.1
Molybdenum	0.1
Nickel	1.0
Peracetic acid	0.7
Potassium ethoxide	1.0
Potassium (metal)	GMP
Sodium (metal)	GMP

(6) Permitted decolourants, clarifying and filtration agents

The processing aids listed in Table 4D may be used as decolourants, clarifying and filtration agents in the course of manufacture of any food provided the final food contains no more than the corresponding maximum permitted level specified in Table 4D

Table 4D

Substance	Maximum permitted level (mg/kg)
Acid clays of montmorillonite	GMP
Chloromethylated aminated styrene-divinylbenzene resin	GMP
Copper sulphate	GMP
Dimethylamine-epichlorohydrin copolymer	150
Dimethyldialkylammonium chloride	GMP
Divinylbenzene copolymer	GMP
High density polyethylene co-extruded with kaolin	GMP
Iron oxide	GMP
Fish collagen, including Isinglass	GMP
Magnesium oxide	GMP
Modified polyacrylamide resins	GMP
Nylon	GMP
Phytates (including phytic acid, magnesium phytate & calcium phytate)	GMP
Polyester resins, cross-linked	GMP
Polyethylene	GMP
Polypropylene	GMP
Polyvinyl polypyrrolidone	100
Potassium ferrocyanide	0.1

(7) Permitted desiccating preparations

The processing aids listed in Table 4E may be used as desiccating preparations in the course of manufacture of any food provided the final food contains no more than the corresponding maximum permitted level specified in Table 4E.

Table 4E

Substance	Maximum permitted level (mg/kg)
Aluminium sulphate	GMP
Ethyl esters of fatty acids	GMP
Short chain triglycerides	GMP
Sodium stearyl lactylate	GMP

(8) Permitted ion exchange

The processing aids listed in Table 4F may be used as an ion exchange resin in the course of manufacture of any food provided the final food contains no more than the corresponding maximum permitted level specified in Table 4F.

Table 4F

Substance	Maximum permitted level (mg/kg)
Completely hydrolysed copolymers of methyl acrylate and divinylbenzene	GMP
Completely hydrolysed terpolymers of methyl acrylate, divinylbenzene and acrylonitrile	GMP
Cross-linked phenol-formaldehyde activated with one or both of the following: triethylene tetramine and tetraethylenepentamine	GMP
Cross-linked polystyrene, chloromethylated, then aminated with trimethylamine, diethylenetriamine, or dimethylethanolamine	GMP
Diethylenetriamine, triethylene-tetramine, or tetraethylenepentamine cross-linked with epichlorohydrin	GMP
Divinylbenzene copolymer	GMP
Epichlorohydrin cross-linked with ammonia	GMP
Epichlorohydrin cross-linked with ammonia and then quaternised with methyl chloride to contain not more than 18% strong base capacity by weight of total exchange capacity	GMP
Hydrolysed copolymer of methyl acrylate and divinylbenzene	GMP
Methacrylic acid-divinylbenzene copolymer	GMP

Food Sanitation Regulation 2007

Substance	Maximum permitted level (mg/kg)
Methyl acrylate-divinylbenzene copolymer containing not less than 2% by weight of divinylbenzene, aminolysed with dimethylaminopro-pylamine	GMP
Methyl acrylate-divinylbenzene, aminolysed with dimethylaminopro-pylamine	GMP
Methyl acrylate-divinylbenzene-diethylene glycol divinyl ether terpolymer containing not less than 3.5% by weight divinylbenzene and not more than 0.6% by weight of diethylene glycol divinyl ether, aminolysed with dimethaminopopylamine	GMP
Methyl acrylate-divinylbenzene-diethylene glycol divinyl ether terpolymer containing not less than 7% by weight divinylbenene and not more than 2.3% by weight of diethylene glycol divinyl ether, aminolysed with dimethaminopropylamine and quaternized with methyl chloride	GMP
Reaction resin of formaldehyde, acetone and tetramethylenepentamine	GMP
Regenerated cellulose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then derivatised with carboxymethyl groups whereby the amount of epichlorohydrin plus propylene oxide does not exceed 70% of the starting quantity of cellulose	GMP
Regenerated cellulose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then derivatised with tertiary amine groups whereby the amount of epichlorohydrin plus propylene oxide does not exceed 70% of the starting quantity of cellulose	GMP
Regenerated cellulose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then derivatised with quaternary amine groups whereby the amount of epichlorohydrin plus propylene oxide does not exceed 250% of the starting quantity of cellulose	GMP
Regenerated cellulose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then sulphonated, whereby the amount of epichlorohydrin plus propylene oxide employed does not exceed 250% of the starting quantity of cellulose	GMP
Styrene-divinylbenzene cross-linked copolymer, chloromethylated then aminated with dimethylamine and oxidized with hydrogen peroxide whereby the resin contains not more than 6.5% of nitrogen	GMP
Sulphite-modified cross-linked phenol-formaldehyde, with modification resulting in sulphonic acid groups on side chains	GMP
Sulphonated anthracite coal	GMP

Substance	Maximum permitted level (mg/kg)
Sulphonated copolymer of styrene and divinylbenzene	GMP
Sulphonated terpolymers of styrene, divinylbenzene, acrylonitrile, and methyl acrylate derived from a mixture of monomers containing not more than 2% by weight of and acrylonitrile or methyl acrylate	GMP

(9) Permitted lubricants, release and anti-stick agents

The processing aids listed in Table 4G may be used as lubricants, release and anti-stick agents in the course of manufacture of any food provided the final food contains no more than the corresponding maximum permitted level specified in Table 4G.

Table 4G

Substance	Maximum permitted level (mg/kg)
Acetylated mono- and diglycerides	100
Mineral oil based greases	GMP
Polysorbate 60	GMP
Sodium stearoyl lactate	GMP
Talc	GMP
Thermally oxidised soya-bean oil	320

(10) Permitted carriers, solvents and diluents

The processing aids listed in Table 4H may be used as carriers, solvents and diluents in the course of manufacture of any food provided the final food contains no more than the corresponding maximum permitted level specified in Table 4H.

Table 4H

Substance	Maximum permitted level (mg/kg)
Anhydrous sodium sulphate	GMP
Benzyl alcohol	500
Croscarmellose sodium	GMP
Ethyl acetate	GMP
Ethyl alcohol	GMP
Glycerol diacetate	GMP
Glyceryl monoacetate	GMP
Glycine	GMP
Isopropyl alcohol	GMP

Substance	Maximum permitted level (mg/kg)
L-Leucine	GMP
Talc	GMP
Triethyl citrate	GMP

(11) Permitted processing aids used in packaged water and in water used as an ingredient in other foods.

The processing aids listed in Table 4I may be used in the course of manufacture of packaged water and in water used in other foods provided the final food contains no more than the corresponding maximum permitted level specified in Table 4I

Table 4I

Substance	Maximum permitted level (mg/kg)
Aluminium sulphate	GMP
Ammonium sulphate	GMP
Calcium hypochlorite	10 (available chloride)
Calcium sodium polyphosphate	10 (available chloride)
Chlorine	GMP
Chlorine dioxide	GMP
Cobalt sulphate	GMP
Copper sulphate	GMP
Cross-linked phenol-formaldehyde activated with one or both of triethylenetetramine or tetraethylenepentamine	GMP
Cross-linked polystyrene, first chloromethylated then aminated with trimethylamine, dimethyleamine, diethylenetriamine or dimethylethanolamine	GMP
Diethylenetriamine, triethylenetetramine or tetraethylenepentamine cross-linked with epichlorohydrin	GMP
Ferric chloride	GMP
Ferric sulphate	GMP
Ferrous sulphate	GMP
Hydrofluorossilic acid (fluosilic acid)	GMP
Hydrolyzed copolymers of methyl acrylate and divinylbenzene	GMP
Hydrolyzed terpolymers of methyl acrylate, divinylbenzene and acrylonitrile	GMP
Hydrogen peroxide	5
1-Hydroxymethylidene-1,1-diphosphoric acid	GMP
Lignosulphonic acid	GMP
Magnetite	GMP
Maleic polymers	GMP
Methyl acrylate-divinylbenzene containing not less than 2% divinylbenzene aminolysed with dimethylaminopropylamone	GMP
Methacrylic acid-divinylbenzene copolymer	GMP

Food Sanitation Regulation 2007

Substance	Maximum permitted level (mg/kg)
Methyl acrylate-divinylbenzene-diethylene glycol divinyl ether terpolymer containing not less than 3.5% divinylbenzene and not more than 0.6% diethylene glycol divinyl ether, aminolysed with dimethaminopopylamine	GMP
Modified polyacrylamide resins	GMP
Monobutyl ethers of polyethylene-polypropylene glycol	GMP
Ozone	GMP
Phosphoric acid	GMP
Polyaluminium chloride	GMP
Polydimethyldiallyl ammonium chloride	GMP
Polyelectrolytes (acrylamide monomers)	GMP
Polyoxypropylene glycol	GMP
Potassium permanganate	GMP
Reaction resin of formaldehyde, acetone and tetraethylenepentamine	GMP
Regenerated cellulose, cross-linked and alkylated with epichlorohydrin and propylene oxide, then sulphonated whereby the amount of epichlorohydrin plus propylene oxide does not exceed 250% of the starting quantity of cellulose	GMP
Silver ions	GMP
Sodium aluminate	GMP
Sodium fluoride	GMP
Sodium fluosilicate (Sodium silicofluoride)	GMP
Sodium fumarate	GMP
Sodium glucoheptonate	1 (measured as cyanide)
Sodium gluconate	GMP
Sodium hypochlorite	10 (available chlorine)
Sodium lignosulphonate	GMP
Sodium metabisulphite	GMP
Sodium nitrate	GMP
Sodium polymethacrylate	GMP
Sodium sulphite (neutral or alkaline)	GMP
Styrene-divinylbenzene cross-linked copolymer	GMP
Sulphonated copolymer of styrene and divinylbenzene	GMP

Substance	Maximum permitted level (mg/kg)
Sulphonated terpolymers of styrene, divinylbenzene acrylonitrile and methyl acrylate	GMP
Sulphite modified cross-linked phenol-formaldehyde	GMP
Tannin powder extract	GMP
Tetrasodium ethylene diamine tetraacetate	GMP
Zinc sulphate	GMP

(12) Permitted bleaching agents, washing and peeling agents

The processing aids listed in Table 4J may be used as bleaching agents, washing and peeling agents in the course of manufacture of the corresponding foods specified in the Table provided the final food contains no more than the corresponding maximum permitted level specified in Table 4J.

Table 4J

Substance	Food	Maximum permitted level (mg/kg)
Benzoyl peroxide	All foods	40 (measured as benzoic acid)
Bromo-chloro-dimethylhydantoin	All foods	1.0 (available chlorine) 1.0 (inorganic bromide) 2.0 (dimethylhydantoin)
Calcium hypochlorite	All foods	1.0 (available chlorine)
Chlorine	All foods	1.0 (available chlorine)
Chlorine dioxide	All foods	1.0 (available chlorine)
Diammonium hydrogen orthophosphate	All foods	GMP
2-Ethylhexyl sodium sulphate	All foods	0.7
Hydrogen peroxide	All foods	5
Oxides of nitrogen	All foods	GMP
Oxone	All foods	GMP
Peracetic acid	All foods	GMP
Sodium chlorite	All foods	1.0 (available chlorine)
Sodium dodecylbenzene sulphate	All foods	0.7
Sodium hypochlorite	All foods	1.0 (available chlorine)
Sodium laurate	All foods	GMP
Sodium metabisulphite	Root and tuber vegetables	25
Sodium peroxide	All foods	5
Sodium persulphate	All foods	GMP
Triethanolamine	Dried vine fruit	GMP

(13) Permitted extraction solvents

The processing aids listed in Table 4K may be used as extraction solvents in the course of manufacture of the corresponding foods specified in Table 4K provided the final food contains no more than the corresponding maximum permitted level specified in Table 4K.

Table 4K

Substance	Food	Maximum permitted level (mg/kg)
Acetone	Flavorings	2
	Other foods	0.1
Benzyl alcohol	All foods	GMP
Butane	Flavorings	1
	Other foods	0.1
Butanol	All foods	10
Cyclohexane	All foods	1
Dibutyl ether	All foods	2
Diethyl ether	All foods	2
Ethyl acetate	All foods	10
Glyceryl triacetate	All foods	GMP
Hexanes	All foods	20
Isobutane	Flavorings	1
	Other foods	0.1
Methanol	All foods	5
Methylene chloride	Decaffeinated coffee	2
	Decaffeinated tea	2
	Flavorings	2
Methylethyl ketone	All foods	2
Propane	All foods	1
Toluene	All foods	1
Trichloroethylene	All foods	2

(14) Permitted processing aids with miscellaneous functions

The processing aids listed in Table 4L may be used for the corresponding function specified in the Table, provided the final food contains no more than the corresponding maximum permitted level specified in Table 4L.

Table 4L

Substance	Function	Maximum permitted level (mg/kg)
Ammonium persulphate	Yeast washing agent	GMP
Ammonium sulphate	Decalcification agent for edible casings	GMP
B-Cyclodextrin	Used to extract cholesterol from eggs	GMP
Butanol	Suspension agent for sugar crystals	10
Carbonic acid	Bleached tripe washing agent	GMP
Cetyl alcohol	Coating agent on meat carcasses and primal cuts to prevent desiccation	1.0
Ethyl acetate	Cell disruption of yeast	GMP
Ethylene diamine tetraacetic acid	Metal sequestrant for edible fats and oils and related products	GMP
Gibberellic acid	Barley germination	GMP
Gluteral	Manufacture of edible collagen casings	GMP
Hydrogen peroxide	Inhibiting agent for dried vine fruits, fruit and vegetable juices, sugar, vinegar and yeast autolysate	5
	Removal of glucose from egg products	5
	Removal of sulphur dioxide	5
Indole acetic acid	Barley germination	GMP
L-Cysteine (or HCL salt)	Dough conditioner	75
Morphine	Solubilising agent for coating mixtures on fruits	GMP
Oak chips	For use in the manufacture of wine	GMP
Paraffin	Coatings for cheese and cheese products	GMP
Polysorbate 80	Manufacture of edible collagen casings	GMP
Polyvinyl acetate	Preparation of waxes for use in cheese and cheese products	GMP
Potassium bromate	Germination control in malting	0.1
Sodium bromate	Germination control in malting	0.1

Food Sanitation Regulation 2007

Substance	Function	Maximum permitted level (mg/kg)
Sodium gluconate	Denuding, bleaching and neutralizing tripe	GMP
Sodium glycerophosphate	Cryoprotectant	GMP
Sodium metabisulphite	Dough conditioner	60
	Removal of excess chlorine	60
	Treatment of hides for use in gelatine and collagen manufacture	60 (in the starch)
Sodium sulphide	Treatment of hides for use in gelatine and collagen manufacture	GMP
Sodium sulphite	Dough conditioner	60
Stearyl alcohol	Coating agent on meat carcasses and primal cuts to prevent desiccation	GMP
Sulphur dioxide	Control of nitrosodiumdimethylamine in malting	750
	Treatment of hides for use in collagen manufacture	750
Sulphurous acid	Softening corn kernels	GMP
	Treatment of hides for use in gelatine and collagen manufacture	GMP
Triethanolamine	Solubilising agent for coating mixture for fruits	GMP
Urea	Manufacture of concentrated gelatine solutions	1.5 times the mass of the gelatine present
Woodflour from untreated <i>Pinus radiata</i>	Gripping agent used in the treatment of hides	GMP

(15) Permitted enzymes of animal origin

The processing aids listed in Table 4M may be used as enzymes in the course of manufacture of any food provided the enzyme is derived from the corresponding source specified in Table 4M.

Table 4M

Enzyme	Source
Lipase EC [3.1.1.3]	Bovine stomach,; salivary glands or forestomach of calf, kid or lamb; porcine or bovine pancreas
Pepsin EC [3.4.23.1]	Bovine or porcine stomach
Phospholipase A ₂ EC [3.1.1.4]	Porcine pancreas
Thrombin EC [3.4.21.5]	Bovine or porcine blood
Trypsin EC [3.4.21.4]	Porcine or bovine pancreas

(16) Permitted enzymes of plant origin

The processing aids listed in Table 4N may be used as enzymes in the course of manufacture of any food provided the enzyme is derived from the corresponding source specified in Table 4N.

Table 4N

Enzyme	Source
B-Amylase EC [3.2.1.2]	Sweet potato (<i>Ipomea batatas</i>)
Actinidine	Kiwifruit (<i>Actinidia deliciosa</i>)
Bromelain EC [3.4.22.4]	Pineapple stem (<i>Ananas comosus</i>)
Ficin EC [3.4.22.3]	<i>Ficus</i> spp.
Malt carbohydrases α -Amylase combined EC [3.2.1.1]/ EC [3.2.1.2]	Malted cereals
Papain EC [3.4.22.2]	<i>Carica papaya</i>

(17) Permitted enzymes of microbial origin

- (1) The processing aids listed in Table 4P may be used as enzymes in the course of manufacture of any food provided the enzyme is derived from the corresponding sources specified in Table 4P
- (2) The sources listed in Table 4P may contain additional copies of genes from the same organism.

Table 4P

Enzyme	Source
A-Acetolactate decarboxylase EC [4.1.1.5]	<i>Bacillus subtilis</i> <i>Bacillus subtilis</i> , containing the gene for α -Acetolactate decarboxylase isolated from <i>Bacillus brevis</i>
Aminopeptidase EC [3.4.11.1]	<i>Lactococcus lactis</i> <i>Aspergillus oryzae</i>
A=Amylase EC [3.2.1.1]	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Bacillus licheniformis</i> <i>Bacillus licheniformis</i> , containing the gene for α -Amylase isolated from <i>Bacillus stearothermophilus</i> <i>Bacillus subtilis</i> , containing the gene for α -Amylase isolated from <i>Bacillus stearothermophilus</i>
B-Amylase EC [3.2.1.2]	<i>Bacillus subtilis</i>
Arabinase EC [3.2.1.99]	<i>Aspergillus niger</i>
Arabino-furanosidase EC [3.2.1.55]	<i>Aspergillus niger</i>
Carboxyl proteinase EC [3.4.23.6]	<i>Aspergillus melleus</i> <i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Rhizomucor miehei</i>
Catalase EC [1.11.1.6]	<i>Aspergillus niger</i> <i>Micrococcus luteus</i>
Cellulase EC [3.2.1.4]	<i>Aspergillus niger</i> <i>Trichoderma reesei</i> <i>Trichoderma viride</i>
Chymosin EC [3.4.23.4]	<i>Aspergillus niger</i> <i>Escherichia coli</i> K-12 strain GE81
Cyclodextrin glucanotransferase EC [2.4.1.19]	<i>Paenibacillus macerans</i>
Dextranase EC [3.2.1.11]	<i>Chaetomium gracile</i> <i>Penicillium lilacinum</i>
Esterase EC [3.1.1.1]	<i>Rhizomucor miehei</i>
α -Galactosidase EC [3.2.1.22]	<i>Aspergillus niger</i>

Enzyme	Source
β -Glucanase EC [3.2.1.6]	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Bacillus subtilis</i> <i>Disporotrichum dimorphosporum</i> <i>Humicola insolens</i> <i>Talaromyces emersonii</i> <i>Trichoderma reesei</i>
Glucoamylase EC [3.2.1.3]	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Rhizopus delamor</i> <i>Rhizopus oryzae</i> <i>Rhizopus niveus</i>
Glucose isomerase or glucose isomerase xylose isomerase EC [5.3.1.5]	<i>Actinoplanes missouriensis</i> <i>Bacillus coagulans</i> <i>Microbacterium arborrescens</i> <i>Streptomyces olivaceus</i> <i>Streptomyces olivochromogenes</i> <i>Streptomyces murinus</i> <i>Streptomyces rubiginosus</i>
Glucose oxidase EC [1.1.3.4]	<i>Aspergillus niger</i>
α -glucosidase (maltase) EC [3.2.1.20]	<i>Aspergillus oryzae</i> <i>Aspergillus niger</i>
β -Glucosidase EC [3.2.3.21]	<i>Aspergillus niger</i>
β -Glucosidase exo- 1,3 EC [3.2.1.58]	<i>Trichoderma harzianum</i>
Hemicellulase endo- 1,3- β -xylanase EC [3.2.1.32]	<i>Humicola insolens</i>
Hemicellulase endo- 1,4- β -xylanase or xylanase EC [3.2.1.8]	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Aspergillus oryzae</i> , containing the gene for Hemicellulase endo- 1,4-a-xylanase isolated from <i>Aspergillus acullulase Aspergillus oryzae</i> , containing the gene for Hemicellulase endo- 1,4-a-xylanase isolated from <i>Themomyces lanuginosus</i> <i>Bacillus subtilis</i> <i>Humicola insolens</i> <i>Trichoderma reesei</i>
Hemicellulase multicomponent enzyme EC [3.2.1.78]	<i>Aspergillus niger</i> <i>Bacillus subtilis</i> <i>Trichoderma reesei</i>
Inulinase EC [3.2.1.7]	<i>Aspergillus niger</i>

Enzyme	Source
Invertase EC [3.2.1.26]	<i>Saccharomyces cerevisiae</i>
Lactase β -Galactosidase EC [3.2.1.23]	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Saccharomyces fragilis</i> <i>Saccharomyces lactis</i>
Lipase, monoacylglycerol EC [3.1.1.23]	<i>Penicillium comembertii</i>
Lipase, triacylglycerol EC [3.1.1.3]	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Aspergillus oryzae</i> , containing the gene for Lipase, triacylglycerol isolated from <i>Fusarium oxysporum</i> <i>Aspergillus oryzae</i> , containing the gene for Lipase, triacylglycerol isolated from <i>Humicola lanuginosa</i> <i>Aspergillus oryzae</i> , containing the gene for Lipase, triacylglycerol isolated from <i>Rhizomucor miehei</i> <i>Rhizopus arrhizus</i> <i>Rhizomucor meihei</i> <i>Rhizophus niveus</i> <i>Rhizophus oryzae</i>
Maltogenic amylase EC [3.2.1.133]	<i>Bacillus subtilis</i> containing the gene for maltogenic amylase isolated from <i>Bacillus stearothermophilus</i>
Meltalloproteinase EC [3.4.24.4]	<i>Aspergillus oryzae</i> <i>Bacillus subtilis</i> <i>Bacillus coagulans</i>
Mucorpepsin [EC 43.4.23.23]	<i>Aspergillus oryzae</i> <i>Aspergillus oryzae</i> , containing the gene for Aspartic proteinase isolated from <i>Rhizomucor meihie</i> <i>Rhizomucor meihei</i> <i>Cryphonectria parasitica</i>
Pectin lyase [EC 4.2.2.10]	<i>Aspergillus niger</i>
Pectin methylesterase or Pectinesterase EC [3.1.1.11]	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> , containing the gene for pectinesterase isolated from <i>Aspergillus aculeatus</i> <i>Aspergillus niger</i>
3-Phytase EC [3.1.3.8]	<i>Aspergillus oryzae</i> , containing the gene for 6-phytase isolated from <i>Peniophora lycii</i>

Food Sanitation Regulation 2007

Enzyme	Source
Polygalacturonase or Pectinase multicomponent enzyme EC [3.1.2.15]	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Trichoderma reesei</i>
Pullulanase EC [3.2.1.41]	<i>Bacillus acidopullulyticus</i> <i>Bacillus licheniformis</i> <i>Bacillus subtilis</i> <i>Klebsiella pneumoniae</i>
Serine proteinase EC [3.4.21.14]	<i>Bacillus lentus</i> <i>Bacillus licheniformis</i> <i>Bacillus subtilis</i> <i>aspergillus oryzae</i>
Transglutaminase EC [2.3.2.13]	<i>Streptomyces mobaraense</i>
Esterase EC[3.1.1.1]	<i>Rhizomucor miehei</i>
α -Galactosidase EC [3.2.1.22]	<i>Aspergillus niger</i>
β -Glucanase EC [3.2.1.6]	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Bacillus subtilis</i> <i>Disporotrichum dimorphosporum</i> <i>Humicola insolens</i> <i>Talaromyces emersonii</i> <i>Trichoderma reesei</i>
Glucoamylase EC [3.2.1.3]	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Rhizopus delamor</i> <i>Rhizopus oryzae</i> <i>Rhizopus niveus</i>
Glucose isomerase or glucose isomerase xylose isomerase EC [5.3.1.5]	<i>Actinoplanes missouriensis</i> <i>Bacillus coagulans</i> <i>Microbacterium arbonrescens</i> <i>Streptomyces olivaceus</i> <i>Streptomyces olivochromogenes</i> <i>Streptomyces murinus</i> <i>Streptomyces rubiginosus</i>
Glucose oxidase EC [1.1.3.4]	<i>Aspergillus niger</i>
α -glucosidase (maltase) EC [3.2.1.20]	<i>Aspergillus oryzae</i> <i>Aspergillus niger</i>

Food Sanitation Regulation 2007

Enzyme	Source
β-Glucosidase EC [3.2.3.21]	<i>Aspergillus niger</i>
β-Glucosidase exo- 1,3 EC [3.2.1.58]	<i>Trichoderma harzianum</i>
Hemicellulase endo- 1,3- β- xylanase	
	<i>Humicola insolens</i>
EC [3.2.1.32]	
Hemicellulase endo- 1,4-β- xylanase or xylanase EC [3.2.1.8]	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Aspergillus oryzae</i> , containing the gene for Hemicellulase endo- 1,4-a-xylanase isolated from <i>Aspergillus acullulase Aspergillus oryzae</i> , containing the gene for Hemicellulase endo- 1,4-a- xylanase isolated from <i>Themomyces lanuginosus</i> <i>Bacillus subtilis</i> <i>Humicola insolens</i> <i>Trichoderma reesei</i>
Hemicellulase multicomponent enzyme EC [3.2.1.78]	<i>Aspergillus niger</i> <i>Bacillus subtilis</i> <i>Trichoderma reesei</i>
Inulinase EC [3.2.1.7]	<i>Aspergillus niger</i>
Invertase EC [3.2.1.26]	<i>Saccharomyces cerevisiae</i>
Lactase β-Galactosidase EC [3.2.1.23]	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Saccharomyces fragilis</i> <i>Saccharomyces lactis</i>
Lipase, monoacylglycerol EC [3.1.1.23]	<i>Penicillium comembertii</i>
Lipase, triacylglycerol EC [3.1.1.3]	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Aspergillus oryzae</i> , containing the gene for Lipase, <i>triacylglycerol</i> isolated from <i>Fusarium oxysporum</i> <i>Aspergillus oryzae</i> , containing the gene for Lipase, triacylglycerol isolated form <i>Humicola</i> <i>lanuginosa</i> <i>Aspergillus oryzae</i> , containing the gene for Lipase, triacylglycerol isolated from <i>Rhizomucor miehei</i> <i>Rhizopus arrhizus</i> <i>Rhizomucor meihei</i> <i>Rhizophus niveus</i> <i>Rhizophus oryzae</i>

Food Sanitation Regulation 2007

Enzyme	Source
Maltogenic amylase EC [3.2.1.133]	<i>Bacillus subtilis</i> containing the gene for maltogenic amylase isolated from <i>Bacillus stearothermophilus</i>
Metalloproteinase EC [3.4.24.4]	<i>Aspergillus oryzae</i> <i>Bacillus subtilis</i>
	<i>Bacillus coagulans</i>

Mucorpepsin [EC 43.4.23.23]	<i>Aspergillus oryzae</i> <i>Aspergillus oryzae</i> , containing the gene for Aspartic proteinase isolated from <i>Rhizomucor meihie</i> <i>Rhizomucor meihei</i> <i>Cryphonectria parasitica</i>
Pectin lyase [EC 4.2.2.10]	<i>Aspergillus niger</i>
Pectin methylesterase or Pectinesterase EC [3.1.1.11]	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> , containing the gene for pectinesterase isolated from <i>Aspergillus aculeatus</i>
3-Phytase EC [3.1.3.8]	<i>Aspergillus niger</i>
6-Phytase EC [3.2.1.26]	<i>Aspergillus oryzae</i> , containing the gene for 6-phytase isolated from <i>Peniophora lycii</i>
Polygalacturonase or Pectinase multicomponent enzyme EC [3.1.2.15]	<i>Aspergillus niger</i> <i>Aspergillus oryzae</i> <i>Trichoderma reesei</i>
Pullulanase EC [3.2.1.41]	<i>Bacillus acidopullulyticus</i> <i>Bacillus licheniformis</i> <i>Bacillus subtilis</i> <i>Klebsiella pneumoniae</i>
Serine proteinase EC [3.4.21.14]	<i>Bacillus lentus</i> <i>Bacillus lecheniformis</i> <i>Bacillus subtilis</i> <i>aspergillus oryzae</i>
Transglutaminase EC [2.3.2.13]	<i>Streptomyces mobaraense</i>

(18) Permitted microbial nutrients and microbial nutrient adjuncts

The processing aids listed in Table 4Q may be used as microbial nutrients or microbial nutrient adjuncts in the course of manufacture of any food.

Table 4Q

Adenine	Manganese chloride
Adonitol	Manganese sulphate
Ammonium sulphate	Niacin
Arginine	Nitric acid
Asparagine	Pantothenic acid
Aspartic acid	Peptone
Benzoic acid	Phytates
Biotin	Polysorbate 80
Calcium pantothenate	Polyvinylpyrrolidone
Calcium propionate	Pyridoxine hydrochloride
Copper sulphate	Riboflavin
Cystine	Sodium formate
Cysteine monohydrochloride	Sodium molybdate
Dextran	Sodium tetraborate
Dextrin	Thiamin
Ferrous sulphate	Threonine
Glutamic acid	Trehalose
Glycine	Uracil
Guanine	Urea
Histidine	Xanthine
Hydroxyethyl starch	Zinc chloride
Inosine	Zinc sulphate
Inositol	

SCHEDULE 2A

INS Number	Additive Name	Max Level	Application
0	General Provisions		
	<p>Additives in Schedule 2B may be present in processed foods as a result of use in accordance with GMP except where expressly prohibited in this .schedule</p> <p>Colours in Schedule 2C may be present in processed foods as a result of use in accordance with GMP except where expressly prohibited in this schedule.</p> <p>Colours in Schedule 2D may be present to a maximum level of 200 mg/kg in solid and 70 mg /L in liquid processed foods except where expressly prohibited in this schedule.</p>		
0.1	PREPARATIONS OF FOOD ADDITIVES		
	<i>Additives in Schedules 2C & 2D must not be present in preparations of food additives unless expressly permitted below</i>		Does not apply to preparations of colours or flavours
	Ethanol	GMP	Preparations of colours and flavours only
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg
	216	Propyl p-hydroxybenzoate (propylparaben)	2500 mg/kg
	218	Methyl p-hydroxybenzoate (methylparaben)	2500 mg/kg
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	350 mg/kg
	304	Ascorbyl palmitate	GMP
	306	Tocopherols concentrate mixed	GMP
	307	Tocopherol, d-alpha-, concentrate	GMP
	308	Synthetic gamma tocopherol	GMP
	309	Synthetic delta tocopherol	GMP
	310	Propyl gallate	100 mg/kg
	311	Octyl gallate	100 mg/kg
	312	Dodecyl gallate	100 mg/kg
	319	Tertiary butylhydroxyquinone	200 mg/kg

Food Sanitation Regulation 2007

	INS Number	Additive Name	Max Level	Application
	320	Butylated hydroxyanisole	200 mg/kg	
	385	Calcium disodium EDTA	500 mg/kg	
	BAKING COMPOUNDS			
	541	Sodium aluminium phosphate	GMP	
	FLAVOURINGS			
	-	Benzyl alcohol	500 mg/kg	
	-	Ethyl acetate	GMP	
	-	Glycerol diacetate	GMP	
	-	Glyceryl monoacetate	GMP	
	-	Isopropyl alcohol	1000 mg/kg	
	320	Butylated hydroxy anisole	1000 mg/kg	
	1505	Triethyl citrate	GMP	
	RENNETING ENZYMES			
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	9000 mg/kg	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	9000 mg/kg	
1	DAIRY PRODUCTS (excluding butter and butter fats)			
1.1	Liquid milk and liquid milk based drinks			
1.1.1		Liquid milk (including buttermilk)		
		<i>Additives in Schedules 2B, 2C&2D must not be present in liquid milk (including buttermilk unless expressly permitted below</i>		
		Additives in Schedule 2B		UHT goat milk only
1.1.2	Liquid milk and flavoured liquid milk*			
	160b	Annatto extracts	10 mg/kg	
	950	Acesulphame potassium	500mg/kg	
	956	Alitame	40mg/kg	
1.2	Fermented and renneted milk products			
1.2.1	Fermented milk and renneted milk			
		<i>Additives in Schedule 2B,2C,&2D must not be present in fermented milk and renneted milk</i>		
1.2.2	Fermented milk products and renneted milk products*			
	160b	Annatto extracts	60mg/kg	
	950	Acesulphame potassium	500mg/kg	

Food Sanitation Regulation 2007

	INS Number	Additive Name	Max Level	Application
	956	Alitame	60 mg/kg	
1.3	Condensed milk and evaporated milk*			
1.4	Cream and cream products			
1.4.1	Cream, reduced cream and tight cream			
		<i>Additives in Schedules 2B, 2C & 2D must not be present in cream, reduced cream and light cream unless expressly permitted below</i>		
		Additives in Schedule 2B		UHT creams and creams receiving equivalent or greater heat treatments only
1.4.2	Cream products (favoured, whipped, thickened, sour cream etc)*			
	475	Nisin	10 mg/kg	
	Whipped thickened light cream			
	475	Polyglycerol esters of fatty acids	5000 mg/kg	
1.5	Dried milk, milk powder, cream powder*			
	304	Ascorbyl palmitate	5000 mg/kg	
	320	Butylated hydroxyanisole	100 mg/kg	
	343	Magnesium phosphates	1000 mg/kg	
	431	Polyoxyethylene (40) stearate	GMP	
	481	Sodium lactylates	GMP	
	530	Magnesium oxide	1000 mg/kg	
	542	Bone phosphate	1000 mg/kg	
	555	Potassium aluminium silicate	GMP	
1.6	Cheese and cheese products*			
	160b	Annatto extracts	50 mg/kg	
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	3000 mg/kg	
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium Sulphates	300 mg/kg	
	234	Nisin	GMP	
	235	Pimaricin (natamycin)	15 mg/kg	on cheese surfaces, based on individual cheese weight
	251 252	Nitrates (potassium and sodium salts)	50 mg/kg	calculated as nitrate ion

Food Sanitation Regulation 2007

	INS Number	Additive Name	Max Level	Application
	338	Phosphoric acid	GMP	
	481	Sodium lactylates	5 mg/kg	fresh cheese only
	555	Potassium aluminium silicate	1000 mg/kg	
	560	Potassium silicate	1000 mg/kg	
2.	EDIBLE OILS AND OIL EMULSIONS			
	160b	Annatto extracts	20 mg/kg	
	304	Ascorbyl palmitate	GMP	
	306	Tocopherols concentrate mixed	GMP	
	307	Tocopherol, d-alpha-, concentrate	GMP	
	308	Synthetic gamma-tocopherol	GMP	
	309	Synthetic delta-tocopherol	GMP	
	310	Propyl gallate	100 mg/kg	
	311	Octyl gallate	100 mg/kg	
	312	Dodecyl gallate	100 mg/kg	
	319	Tertiary butylhydroquinone	200 mg/kg	
	320	Butylated hydroxyanisole	200 mg/kg	
	321	Butylated hydroxytoluene	100 mg/kg	
2.1	Edible oils essentially free of water*			
	475	Polyglycerol esters of fatty acids	2000 mg/kg	shortening only
	476	Polyglycerol esters of interesterified ricinoleic acid	2000 mg/kg	shortening only
	900a	Polydimethylsiloxane	10 mg/kg	frying oils only
	olive oil			
		<i>Additives in Schedules 2C and 2D must not be present in olive oil</i>		
2.2	Oil emulsions (water in oil)			
2.2.1	Oil emulsions (>80% oil)			
2.2.1.1	Butter			
	Additives must not be present in butter unless expressly permitted below			
	160a	Carotenes	GMP	
	160b	Annatto extracts	20 mg/kg	
	160e	Carotenal, b-apo-8'-	GMP	
	160f	Carotenic acid, b-apo-8'-, methyl or ethyl esters	GMP	
	508	Potassium chloride	GMP	
2.2.1.2	Butter products*			
	Margarine and similar products*			
	475	Polyglycerol esters of fatty acids	5000 mg/kg	
	476	Polyglycerol esters of interesterified ricinoleic acids	5000 mg/kg	

Food Sanitation Regulation 2007

	INS Number	Additive Name	Max Level	Application
2.2.2	Oil emulsions (<80% oil)*			
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	2000 mg/kg	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	
	234	Nisin	GMP	
	281	Sodium propionate	GMP	
	282	Calcium propionate	GMP	
	475	Polyglycerol esters of fatty acids	1000 mg/kg	
	476	Polyglycerol esters of interesterified ricinoleic acids	1000mg/kg	
3	ICE CREAM AND EDIBLE ICES*			
	123	Amaranth	290mg/kg	
	160b	Annatto extracts	25mg/kg	
	950	Acesulphame potassium	1000 mg/kg	
	956	Alitame	100 mg/kg	
	Ice confection sold in liquid form			
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400 mg/kg	
	210 211 212 213	Benzioc acid and sodium, potassium and calcium benzoates	400 mg/kg	
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	25 mg/kg	
4	FRUITS AND VEGETABLES (including fungi, nuts, seeds, herbs and spices)			
4.1	Unprocessed fruits and vegetables			
		<i>Additives in schedule 2B, 2C and 2D must not be present in unprocessed fruits and vegetables unless expressly permitted below</i>		
	Grapes packed with permeable envelopes			
		<ul style="list-style-type: none"> • Additives in Schedule 2B, 2C and 2D are permitted.. • 		
	220 221 222 223 224 225 225	Sulphur dioxide and sodium and potassium sulphates	10mg/kg	
	Untreated fruits and vegetables			
		<i>Additives in Schedule 2B, 2C and 2D must not be present in untreated fruits and vegetables..</i>		

Food Sanitation Regulation 2007

	INS Number	Additive Name	Max Level	Application
4.1.2	Surface treated fruits and vegetables			
		<i>Additives in schedules 2B, 2C & 2D must not be present in surface treated fruits and vegetables unless expressly permitted below</i>		
	342	Ammonium phosphates	GMP	
	473	Sucrose esters of fatty acids	100mg/kg	
	901	Beeswax, white & yellow	GMP	
	903	Carnauba wax	GMP	
	904	Shellac	GMP	
	Citrus fruit			
	914	Oxidised polyethylene	250 mg/kg	
	1520	Propylene glycol	3000 mg/kg	
	Walnut and pecan nut kernels			
	304	Ascorbyl palmitate	GMP	
	320	Butylated hydroxyanisole	70 mg/kg	
	321	Butylated hydroxytoluene	70 mg/kg	
4.1.3	Peeled and/or cut fruits and vegetables			
		<i>Additives in schedules 2C & 2D must not be present in peeled and/or cut fruits and vegetables unless expressly permitted below</i>		
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	375 mg/kg	
	Products for manufacturing purposes			
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	200 mg/kg	Apples and potatoes only
	Root and tuber vegetables			
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	50 mg/kg	
	920	L-cysteine monohydrochloride	GMP	
4.2	Frozen unprocessed fruits and vegetables			
		<i>Additives in Schedules 2B, 2C & 2D must not be present in frozen unprocessed fruits and vegetables unless expressly permitted below</i>		Note: additives permitted in category 4.1 may be present in category 4/2 due to carry-over

Food Sanitation Regulation 2007

	INS Number	Additive Name	Max Level	Application
	Frozen avocado			
	<i>Additives in Schedules 2B, 2C and 2D are permitted</i>			
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300 mg/kg	
4.3	Processed fruits and vegetables*			
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	20 mg/kg	Ginger only
	Mushrooms in brine or water and not commercially sterile			
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbate	500 mg/kg	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	5000 mg/kg	
	Preserved cherries known as marashino cherries, cocktail cherries or glace cherries			
	127	Erythrosine	290 mg/kg	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	
	Tomato products pH<4.5			
	234	Nisin	GMP	
4.3.1	Dried fruits and vegetables*			
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	50 mg/kg	
	desiccated coconut			
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	50 mg/kg	
4.3.2	Fruits and vegetables in vinegar, oil, brine or alcohol*			
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	
	950	Acesulphame potassium	3000 mg/kg	
	956	Alitame	40 mg/kg	
	Products made from bleached vegetables			
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	750 mg/kg	

Food Sanitation Regulation 2007

	INS Number	Additive Name	Max Level	Application
4.3.3	Commercially sterile fruits and vegetables in hermetically sealed containers*			
	512	Stannous chloride	100 mg/kg	Asparagus not in direct contact with tin only
	950	Acesulphame potassium	500 mg/kg	
	952	Cyclamates	1350 mg/kg	
	954	Saccharin	110 mg/kg	
4.3.4	Fruit and vegetable spreads including jams, chutneys and related products*			
	123	Amaranth	290 mg/kg	
	281	Sodium propionate	GMP	
	282	Calcium propionate	GMP	
	950	Acesulphame potassium	3000 mg/kg	
	952	Cyclamates	1000 kg/mg	
	954	Saccharin	1500 kg/mg	
	956	Alitame	300 mg/kg	
	Chutneys, low joule jam and low joule spread			
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	
	220 221 222 221 224 225 228	Sulphur dioxide and sodium and potassium sulphites	285 mg/kg	
4.3.5	Candied fruits and vegetables*			
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500 mg/kg	
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	2000 mg/kg	
4.3.6	Fruit and vegetable preparations including pulp*			
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	350 mg/kg	
	234	Nisin	GMP	
	Chilli paste			
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	3000 mg/kg	
	Fruit and vegetable preparations for manufacturing purposes			
	220 221 212 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	1000 mg/kg	
4.3.7	Fermented fruit and vegetable product*			

Food Sanitation Regulation 2007

	INS Number	Additive Name	Max Level	Application
	Lactic acid fermented fruits and vegetables			
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbate	500 mg/kg	
4.3.8	Other fruit and vegetable based products*			
	Dried instant mashed potato			
	304	Ascorbyl palmitate	GMP	
	320	Butylated hydroxyanisole	100 mg/kg	
	Imitation fruit			
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500 mg/kg	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400 mg/kg	
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	3000 mg/kg	
5	CONFECTIONERY			
	123	Amaranth	300 mg/kg	
	160b	Annatto extracts	25 mg/kg	
	173	Aluminium	GMP	
	174	Silver	GMP	Clause 4 limits do not apply to the use of permitted sweeteners in chewing gum and bubble gum
	175	Gold	GMP	
	950	Acesulphame potassium	2000 mg/kg	
	951	Aspartame	1000 mg/kg	
	955	Sucralos	2500 mg/kg	
	956	Alitame	300 mg/kg	
	Fruit filling for confectionery containing not less than 200 g/kg of fruit			
	200 201 202 203	Sorbic acid and sodium, potassium, and calcium sorbates	500 mg/kg	
5.1	Chocolate and cocoa products			
		<i>Additives in Schedules 2C&2D must not be present in chocolate and cocoa products unless expressly permitted below</i>		Colours permitted on the surface of chocolate only
	476	Polyglycerol ester of interesterified ricinoleic acids	5000 mg/kg	
	477	Propylene glycol esters of fatty acids	4000 mg/kg	
5.2	Sugar confectionery*			
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	

Food Sanitation Regulation 2007

	INS Number	Additive Name	Max Level	Application
	Bubble gum and chewing gum			
	304	Ascorbyl palmitate	GMP	
	310	Propyl gallate	200 mg/kg	
	320	Butylated hydroxyanisole	200 mg/kg	
	321	Butylated hydroxytoluene	200 mg/kg	
	Low joule chewing gum			
	952	Cyclamates	2000 mg/kg	
	954	Saccharin	1500 mg/kg	
5.3	Not assigned			
5.4	Icings and frosting*			
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1500 mg/kg	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	
6	CEREALS AND CEREAL PRODUCTS			
6.1	Cereals (whole and broken grains)			
		<i>Additives in Schedules 2B, 2D & 2D must not be present in cereals (whole and broken grains) unless expressly permitted below</i>		
	471	Mono- and diglycerides of fatty acids	GMP	Precooked rice only
6.2	Flours, meals and starches			
		<i>Additives in Schedules 2B, 2C & 2D must not be present in flours, meals and starches</i>	Note: flour, meal and starch products (eg self raising flour, bakers flour) sold at wholesale or retail for use in the preparation of other foods may contain such additives as are permitted in those foods in accordance with clause 8.	
6.3	Processed cereal and meal products*			
	160b	Annatto extracts	100 mg/kg	extruded and/or puffed cereal products only

Food Sanitation Regulation 2007

	INS Number	Additive Name	Max Level	Application
6.4	Flour products (including noodles and pasta)*			
	160b	Annatto extracts	25 mg/kg	Flour products that are cooked on hot plates only eg. crumpets, pikelets, flapjacks, etc.
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300 mg/kg	
	234	Nisin	250 mg/kg	
	280	Propionic acid	2000 mg/kg	
	281	Sodium propionate	2000 mg/kg	
	282	Calcium propionate	2000 mg/kg	
	283	Potassium propionate	2000 mg/kg	
	481	Sodium lactylates	GMP	
	482	Calcium lactylates	GMP	
	950	Acesulphame potassium	200 mg/kg	
	956	Alitame	200 mg/kg	
7	BREADS AND BAKERY PRODUCTS*			
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1200 mg/kg	
	280	Propionic acid	4000 mg/kg	
	281	Sodium propionate	4000 mg/kg	
	282	Calcium propionate	4000 mg/kg	
	283	Potassium propionate	4000 mg/kg	
	481	Sodium lactylates	GMP	
	482	Calcium lactylates	GMP	
7.1	Breads and related products*			
7.2	Biscuits, cakes and pastries*			
	160b	Annatto extracts	25 mg/kg	cake only
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	300 mg/kg	
	475	Polyglycerol esters of fatty acids	1500 mg/kg	
	950	Acesulphame potassium	200 mg/kg	
	956	Alitame	200mg/kg	
8	MEAT AND MEAT PRODUCTS (including poultry and game)			
8.1	Raw meat, poultry and game			
		<i>Additives in Schedules 2B, 2C & 2D must not be present in raw meat, poultry and game unless expressly permitted below</i>		
	Fresh poultry			
	262	Sodium acetates	5000 mg/kg	
8.2	Processed meat, poultry and game products in whole pieces or cuts*			

Food Sanitation Regulation 2007

	INS Number	Additive Name	Max Level	Application
	Commercially sterile canned cured meat			
	249 250	Nitrites (potassium and sodium salts)	50 mg/kg	total of nitrates and nitrites, calculated as sodium nitrite
	Cured meat			
	249 250	Nitrites (potassium and sodium salts)	125 mg/kg	
	251 252	Nitrates (potassium and sodium salts)	125 mg/kg	
	Dried meat			
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1500 mg/kg	total of nitrates and nitrites, calculated as sodium nitrite
	249 250	Nitrites (potassium and sodium salts)	125 mg/kg	
	Slow dried cured meat			
	249 250	Nitrites (potassium and sodium salts)	125 mg/kg	total of nitrates and nitrites, calculated as sodium nitrite
	251 252	Nitrites (potassium and sodium salts)	500 mg/kg	
8.3	Processed comminuted meat, poultry and game products*			
	160b	Annatto extracts	100 mg/kg	total of nitrates and nitrites, calculated as sodium nitrite
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500 mg/kg	
	249 250	Nitrites (potassium and sodium salts)	125 mg/kg	
	Fermented, uncooked processed comminuted meat products			
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1500 mg/kg	
	235	Pimaricin (natamycin)	1.2 mg/dm ²	when determined in a surface sample taken to a depth of not less than 3mm and not more than 5mm including the casing, applied to the surface of food. total of nitrates and nitrites, calculated as sodium nitrite
	251 252	Nitrates (potassium and sodium salts)	500 mg/kg	

Food Sanitation Regulation 2007

	INS Number	Additive Name	Max Level	Application
	Sausage and sausage meat containing raw, unprocessed meat			
		<i>Additives must not be present in sausage and sausage meat containing raw, unprocessed meat, unless expressly permitted below</i>		
		Additives in Schedule 2B		
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500 mg/kg	
8.4	Edible casings*			
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	500 mg/kg	
8.5	Animal protein products*			
9	FISH AND FISH PRODUCTS			
9.1	Unprocessed fish and fish fillets (including frozen and thawed)			
		<i>Additives in Schedules 2B,2C & 2D must not be present in unprocessed fish and fish fillets (including frozen and thawed) unless expressly permitted below</i>		
	Frozen fish			
	300 301 302 303	Ascorbic acid and sodium, calcium, potassium ascorbates	400 mg/kg	Fillets only
	315 316	Erythorbic acid and sodium erythorbate	400 mg/kg	
	339 340 341	Sodium, potassium and calcium phosphates	GMP	
	450	Pyrophosphates	GMP	
	451	Triphosphates	GMP	
	452	Polyphosphates	GMP	
	Uncooked crustacea			
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	100 mg/kg	
	300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	GMP	
	315 316	Erythorbic acid and sodium erythorbate	GMP	
	330 331 332 333	Citric acid and sodium, potassium, calcium and ammonium citrates	GMP	
	380	Sodium carbonates	GMP	
	500	Magnesium carbonates	GMP	

Food Sanitation Regulation 2007

	INS Number	Additive Name	Max Level	Application
	540	4-hexylresorcinol	GMP	
9.2	Processed fish and fish products*			
	Cooked crustacea			
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	30 mg/kg	
	Roe			
	123	Amaranth	300mg/kg	
9.3	Semi preserved fish and fish products*			
	160b	Annatto extracts	10 mg/kg	
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	2500 mg/kg	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	2500 mg/kg	
	Roe			
	123	Amaranth	300mg/kg	
9.4	Fully preserved fish including canned fish products*			
	220 221 222 223 224 225 228 385	Sulphur dioxide and sodium and potassium sulphites Calcium disodium EDTA	30 mg/kg	
	Canned abalone (paua)			
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	1000mg/kg	
	Roe			
	123	Amaranth	300mg/kg	
10	EGG AND EGG PRODUCTS			
10.1	Eggs			
		<i>Additives in Schedules 2B, 2C, & 2D must not be present in eggs</i>		
10.2	Liquid egg products			
		<i>Additives in Schedules 2C, & 2D must not be present in liquid egg products unless expressly permitted below</i>		
	234	Nisin	GMP	Liquid white only
	1505	Triethyl citrate	1250mg/kg	

Food Sanitation Regulation 2007

	INS Number	Additive Name	Max Level	Application
10.3	Frozen egg products			
		<i>Additives in Schedules 2C & 2D must not be present in frozen egg products</i>		
10.4	Dried and/or heat coagulated egg products			
		<i>Additives in Schedules 2C & 2D must not be present in sugar unless expressly permitted below</i>		
11	SUGARS, HONEY AND RELATED PRODUCTS			
11.1	Sugars			
		<i>Additives in Schedules 2B, 2C & 2D must not be present in sugar unless expressly permitted below</i>		
	460	Cellulose, microcrystalline and powdered	GMP	
	Rainbow sugars*			
		<i>Additives in Schedules 2B, 2C & 2D</i>		
11.2	Sugars and syrups			
		<i>Additives in Schedules 2B, 2C & 2D must not be present in sugars and syrups unless expressly permitted below</i>		
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	450 mg/kg	
11.3	Honey and related products			
		<i>Additives in Schedules 2B, 2C & 2D must not be present in honey and related products</i>		
11.3.1	Dried honey			
		<i>Additives in Schedules 2</i>		
11.4	Tabletop sweeteners*			
	636	Maltol	GMP	note- duplication of schedule 2 note- duplication of schedule 2
	637	Ethyl maltol	GMP	
	640	Glycine	GMP	
	641	L-Leucine	GMP	
	650	Acesulphame potassium	GMP	
	651	Aspartame	GMP	
	955	Sucralose	GMP	
	956	Alitame	GMP	
	1201	Polyvinylpyrrolidone	GMP	

Food Sanitation Regulation 2007

	INS Number	Additive Name	Max Level	Application
11.4.1	Tabletop sweeteners-liquid preparations*			
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	GMP	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates.	GMP	
	954	Saccharin	GMP	
11.4.2	Tabletop sweeteners – tablets or powder or granules packed in portion sized packages*			
	954	Saccharin	GMP	
12	SALTS AND CONDIMENTS			
12.1	Salt and salt substitutes			
12.1.1	Salt			
		<i>Additives in Schedules 2B, 2C & 2D must not be present in salt unless expressly permitted below</i>		
	341	Calcium phosphates	GMP	Total of sodium and potassium ferrocyanide
	381	Ferric ammonium citrate	GMP	
	504	Magnesium carbonates	GMP	
	535	Sodium ferrocyanide	50 mg/kg	
	536	Potassium ferrocyanide	50 mg/kg	
	551	Silicon dioxide (amorphous	GMP	
	552	Calcium silicate	GMP	
	554	Sodium aluminosilicate	GMP	
	556	Calcium aluminium silicate	GMP	
12.1.2	Reduced sodium salt mixture*			
12.1.3	Salt substitute*			
	359	Ammonium adipate	GMP	
	363	Succinic acid	GMP	
	1001	Choline salts of acetic, carbonic, hydrochloric, citric, tartaric and lactic acid	GMP	
12.2	Not assigned			
12.3	Vinegars and related products			
		<i>Additives in Schedules 2B & 2D must not be present in vinegars and related products unless expressly permitted below</i>		
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	100 mg/kg	
	300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbates	100 mg/kg	

Food Sanitation Regulation 2007

	INS Number	Additive Name	Max Level	Application
	315 316 -	Erythorbic acid and sodium erythorbate Flavourings, (including permitted synthetic flavourings) but excluding quinine and caffeine	100 mg/kg	
12.4	Not assigned			
12.5	Yeast and yeast products			
		<i>Colours in Schedule 2D must not be present in yeast and yeast products unless expressly permitted below</i>		
	Dried yeast			
	481	Sodium lactylates	Duplication of permission already permitted in baked goods etc.	
13	FOODS INTENDED FOR PARTICULAR DIETARY USES			
13.1	Infant formula products			
		<i>Additives in Schedules 2B, 2C & 2D must not be present in infant formula products unless expressly permitted below</i>		
	270	Lactic acid	GMP	
	304	Ascorbyl palmitate	10 mg/L	
	306	Tocopherols concentrate mixed	10 mg/L	
	322	Lecithin	5000 mg/L	
	330	Citric Acid	GMP	
	331	Sodium citrate	GMP	
	332	Potassium citrate	GMP	
	410	Locust bean (carob bean) gum	1000 mg/L	
	412	Guar gum	1000 mg/L	
	471	Mono- and diglycerides of fatty acids	4000 mg/L	
	526	Calcium hydroxide	GMP	
	Soy-based infant formula			
	1412	Distarch phosphate	5000 mg/L	Clause 6 (1) applies
	1413	Phosphated distarch phosphate	5000 mg/L	
	1414	Acetylated distarch phosphate	5000mg/L	
	1440	Hydroxypropyl starch	5000 mg/L	
	Liquid infant formula products			
	407	Carrageenan	300 mg/L	
	Infant formula products for specific dietary use based on protein substitutes			

Food Sanitation Regulation 2007

	INS Number	Additive Name	Max Level	Application
	407	Carrageenan	1000 mg/L	Clause 6 (1) applies
	471	Mono-and diglycerides of fatty acids	5000 mg/L	
	472c	Citric and fatty acid esters of glycerol	9000 mg/L	
	172e	Diacetyltartaric and fatty acid esters of glycerol	400 mg/L	
	1412	Distarch phosphate	2500 mg/L	
	1413	Phosphated distarch phosphate	2500 mg/L	
	1414	Acetylated distarch phosphate	2500 mg/L	
	1440	Hydroxypropyl starch	2500mg/L	
13.2	Food for infants			
		<i>Additives in Schedules 2B, 2C & 2D must not be present in foods for infant unless expressly permitted below</i>		
	-	Ethyl vanillin	70 mg/kg	Clause 6 (1) applies
	-	Vanillin	70 mg/kg	
		Flavourings, (excluding synthetic flavourings) but excluding quinine and caffeine	GMP	
	170i	Calcium carbonate	5000 mg/kg	
	260 261 262 263 264	Acetic acid and its potassium, sodium, calcium and ammonium salts	2000 mg/kg	
	270 325 256 257 328	Lactic acid and its sodium, potassium, calcium and ammonium salts	500 mg/kg	
	300 301 302 303	Ascorbic acid and its sodium, calcium and potassium salts	1000 mg/kg	
	304	Ascorbyl palmitate	1000 mg/kg	
	306	Tocopherols, concentrate mixed	300 mg/kg of fat in total	
	307	Tocopherols, d-alpha-, concentrate	300mg/kg of fat in total	
	322	Lecithin	1500 mg/kg	
	330 331 332 333 380	Citric acid and sodium, potassium, calcium and ammonium citrates	GMP	
	407	Carrageenan	1000 mg/kg	

Food Sanitation Regulation 2007

	410	Locust bean (carob bean) gum	1000 mg/kg	
	412	Guar gum	1000 mg/kg	
	414	Gum Arabic (Acacia)	10 mg/kg	
	415	Xanthan gum	1000 mg/kg	
	440	Pectin	1000 mg/kg	
	471	Mono-and diglycerides of fatty acids	5000 mg/kg	
	500	Sodium carbonates	GMP	
	501	Potassium carbonates	GMP	
	503	Potassium carbonate	GMP	
	1214	Ammonium carbonates	500 mg/kg in total	
	1213	Acetylated distarch phosphate	500 mg/kg in total	
	1414	Phosphated distarch phosphate	500 mg/kg in total	
	1422	Acetylated distarch adipate	500mg/kg in total	
	1440	Hydroxypropyl starch	500 mg/kg in total	
13.4	Formulated supplementary sports foods*			
	123	Amaranth	300 mg/kg	
	160b	Annatto extracts	100 mg/kg	
13.4.1	Solid formulated supplementary sports foods*			
	210 211 212 213	Benzoic acid and sodium, potassium, and calcium benzoates	400 mg/kg	
	220	Sulphur dioxide	115 mg/kg	
	280	Propionic acid	400 mg/kg	
	281	Sodium propionate	400 mg/kg	
	282	Calcium propionate	400 mg/kg	
13.4.2	Liquid formulated supplementary sports foods*			

Food Sanitation Regulation 2007

	INS Number	Additive Name	Max Level	Application
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400 mg/kg	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400 mg/kg	
	220	Sulphur dioxide	115 mg/kg	
14	NON-ALCOHOLIC BEVERAGES			
14.1	Non-alcoholic beverages			
14.1.1	Waters			
14.1.1.1	Mineral water			
		<i>Additives in Schedule 2B,2C and 2D must not be present in mineral water unless expressly permitted below</i>		
	290	Carbon dioxide	GMP	
14.1.1.2	Carbonated, mineralised and soda water*			
14.1.2	Fruits and vegetable juice and vegetable juice products			
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400 mg/kg	GMP principle Precludes the use of preservatives in juices presented as not preserved by chemical or heat treatment
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400 mg/kg	
	220 221 222 223 224 225 228	Sulphur dioxide and sodium, and potassium sulphites	115 mg/kg	
	242	Dimethyl dicarbonate	259 mg/kg	
	281	Sodium propionate	GMP	
	282	Calcium propionate	GMP	
14.1.2.1	Fruit and vegetable juices			
		<i>Additives in Schedule 2B,2C and 2D must not be present in fruit and vegetable juice unless expressly permitted below</i>		
	270	Lactic acid	GMP	

Food Sanitation Regulation 2007

	290	Carbon dioxide	GMP	Applies to fruit and vegetable juices separated by mechanical means only
	296	Malic acid	GMP	
	330	Citric acid	GMP	
	334 335 336 337 353 354	Tartaric acid and sodium, potassium and calcium tartrates	GMP	
Coconut milk, coconut cream and coconut syrup				
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	
Tomato juice pH < 4.5				
	234	Nisin	GMP	
14.1.2. 2	Fruit and vegetable juice products*			
	123	Amaranth	30 mg/kg	
	160b	Annatto extracts	10mg/kg	
	950	Acesulphame potassium	500mg/kg	
	956	Alitame	40 mg/kg	
Fruit drink				
	385	Calcium disodium EDTA	33 mg/kg	carbonated products only
	444	Sucrose acetate isobutrate	200 mg/kg	
	445	Glycerol esters of wood rosins	100 mg/kg	
	480	Diethyl sodium sulphosuccinate	10 mg/kg	
Low joule fruit and vegetable products				
	950	Acesulphame potassium	3000 mg/kg	
	952	Cyclamates	400 mg/kg	
	954	Sacharin	80 mg/kg	
14.1.3	Water based flavoured drinks*			
	-	Quinine	100 mg/kg	tonic drinks, bitter drinks and quinine drinks only
	123	Amaranth	30 mg/kg	
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400 mg/k	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400 mg/kg	
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	115 mg/kg	products containing fruit flavouring, juice or pulp or orange peel extract only
	242	Dimethyl dicarbonate	250 mg/kg	

Food Sanitation Regulation 2007

	385	Calcium disodium EDTA	33 mg/kg	
	444	Sucrose acetate isobutrate	200 mg/kg	
	445	Glycerol esters of wood rosins	100 mg/kg	
	480	Diocetyl sodium sulphosuccinate	10 mg/kg	
	950	Acesulphame potassium	3000 mg/kg	
	952	Cyclamates	600 mg/kg	
	954	Sacharine	80 mg/kg	
	957	Alitame	40 mg/kg	
	Electrolyte drink and electrolyte drink base			
	951	Aspartame	150 mg/kg	
	Koala type drinks			
	-	Caffeine	145 mg/kg	
	338	Phosphoric acid	570 mg/kg	
14.1.3.1	Brewed soft drink*			
	950	Acesulphame potassium	1000 mg/kg	Clause 4 limits do not apply
	951	Aspartame	1000 mg/kg	
	952	Cyclamates	400 mg/kg	
	954	Saccharin	50 mg/kg	
	955	Sucralose	250 mg/kg	
	956	Alitame	40 mg/kg	
	957	Thaumatococcus	GMP	
14.1.4	Not assigned			
14.1.5	Coffee, coffee substitutes, tea, herbal infusions and similar products			
		<i>Additives in Schedule 2B,2C and 2D must not be present in coffee, coffee substitutes, tea, herbal infusions and similar products</i>		
	950	Acesulphame potassium	500 mg/kg	
14.2	Alcoholic beverages (including no and low alcohol)			
14.2.1	Beer and related products			
		<i>Additives in Schedule 2B,2C and 2D must not be present in beer and related products unless expressly permitted below</i>		
	150a	Caramel I – plain	GMP	
	150b	Caramel II – caustic sulphite process	GMP	

Food Sanitation Regulation 2007

	INS Number	Additive Name	Max Level	Application
	150c	Caramel III – ammonia process	GMP	
	150d	Caramel IV – ammonia sulphite process	GMP	
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	25 mg/kg	
	234	Nisin	GMP	
	290	Carbon dioxide	GMP	
	300 301 302 303	Ascorbic acid and sodium, calcium and potassium ascorbate	GMP	
	315 316	Erythorbic acid and sodium erythorbate	GMP	
	405	Propylene glycol alginate	GMP	
	941	Nitrogen	GMP	
	-	Flavourings, (including permitted synthetic flavourings) but excluding quinine and caffeine	GMP	
14.2.2	Wine, sparkling wine and fortified wine			
		<i>Additives in Schedule 2B, 2C and 2D must not be present in wine, sparkling wine and fortified wine unless expressly permitted below</i>		
	150a	Caramel I – plain	GMP	
	150b	Caramel II – caustic sulphite process	GMP	
	150c	Caramel III – ammonia process	GMP	
	150d	Caramel IV – ammonia sulphite	GMP	
	163ii	Grape skin extract	GMP	
	170	Calcium carbonate	GMP	
	181	Tannins	GMP	
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	200 mg/kg	
	242	Dimethyl dicarbonate	200 mg/kg	

Food Sanitation Regulation 2007

	INS Number	Additive Name	Max Level	Application
	270	Lactic acid	GMP	
	290	Carbon dioxide	GMP	
	296	Malic acid	GMP	
	297	Fumaric acid	GMP	
	300	Ascorbic acid	GMP	
	315	Erythorbic acid	GMP	
	330	Citric acid	GMP	
	334	Tartaric acid	GMP	
	336	Potassium tartrate	GMP	
	337	Potassium sodium tartrate	GMP	
	341	Calcium phosphates	GMP	
	342	Ammonium phosphates	GMP	
	353	Metatartaric acid	GMP	
	431	Polyoxyethylene (40) stearate	GMP	
	491	Sorbitan monostearate	GMP	
	500	Sodium carbonates	GMP	
	501	Potassium carbonates	GMP	
	Wine, sparkling wine and fortified wine containing greater than 35 g/L residual sugar			
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	400 mg/kg	
14.2.3	Wine based drinks and reduced alcohol wine*			
	-	Quinine	300 mg/kg	
	123	Amaranth	30 mg/kg	
	160b	Annatto extracts	10 mg/kg	
	175	Gold	100 mg/kg	
14.2.4	Fruit wine, vegetable wine and mead (including cider and perry)			
		<i>Additives in Schedules 2B,2C and 2D must not be present in fruit wine, vegetable wine and mead (including cider and perry) unless expressly permitted below</i>		

Food Sanitation Regulation2007

	INS Number	Additive Name	Max Level	Application
	150a	Caramel I – plain	1000 mg/kg	
	150b	Caramel II – caustic sulphite process	1000mg/kg	
	150c	Caramel III – ammonia process	1000mg/kg	
	150d	Caramel IV – ammonia sulphite	1000mg/kg	
	170	Calcium carbonate	GMP	
	181	Tannins	GMP	
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	400 mg/kg	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400 mg/kg	
	242	Dimethyl dicarbonate	200 mg/kg	
	260	Acetic acid	GMP	
	270	Lactic acid	GMP	
	290	Carbon dioxide	GMP	
	296	Malic acid	GMP	
	297	Fumaric acid	GMP	
	300	Ascorbic acid	GMP	
	315	Erythorbic acid	GMP	
	330	Citric acid	GMP	
	334	Tartaric acid	GMP	
	336	Potassium tartrate	GMP	
	341	Calcium phosphates	GMP	
	342	Ammonium phosphates	GMP	
	353	Metatartaric acid	GMP	
	431	Polyoxyethylene (40) stearate	GMP	
	491	Sorbitan monostearate	GMP	

Food Sanitation Regulation 2007

	INS Number	Additive Name	Max Level	Application
	501	Potassium carbonate	GMP	
	503	Ammonium carbonate	GMP	
	516	Calcium sulphate	GMP	
	Fruit wine, vegetable wine and mead containing greater than 5 g/L residual sugar			
	202 221 222 223 334 225 228	Sulphur dioxide and sodium and potassium sulphites	300 mg/kg	
	Fruit wine, vegetable wine and mead containing less than 5 g/L residual sugar			
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	200 mg/kg	
14.2.4. 1	Fruit and vegetable wine products*			
14.2.5	Spirits and liqueurs*			
	123	Amaranth	30 mg/kg	
	160b	Annatto extracts	10 mg/kg	
	173	Aluminium	GMP	
	174	Silver	GMP	
	175	Gold	GMP	
14.3	Mixed alcoholic drinks not elsewhere classified*			
	-	Quinine	300 mg/kg	
	160b	Annatto extract	10 mg/kg	
	200 201 202 203	Sorbic acid and sodium, potassium and calcium	400 mg/kg	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	400 mg/kg	
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	250 mg/kg	
	342	Ammonium phosphates	GMP	
20	MIXED FOODS*			
20.1	Beverages*			

Food Sanitation Regulation 2007

	INS Number	Additive Name	Max Level	Application
	160b	Annatto extract	10 mg/kg	
20.2	Foods other than beverages*			
	160b	Annatto extracts	25 mg/kg	
	Custard mix, custard powder, blanc mange powder and jelly			
	950	Acesulphame potassium	500 mg/kg	
	956	Alitame	100 mg/kg	
	Dairy and fat based dessert, dips and snacks			
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	500 mg/kg	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	700 mg/kg	
	234	Nisin	GMP	
	475	Polyglycerol esters of fatty acids	5000 mg/kg	
	481	Sodium lactylates	GMP	
	482	Calcium lactylates	GMP	
	950	Acesulphame potassium	500 mg/kg	
	956	Alitame	100 mg/kg	
	Sauces and toppings (including mayonnaise and salad dressings)			
	200 201 202 203	Sorbic acid and sodium, potassium and calcium sorbates	1000 mg/kg	
	210 211 212 213	Benzoic acid and sodium, potassium and calcium benzoates	1000 mg/kg	
	220 221 222 223 224 225 228	Sulphur dioxide and sodium and potassium sulphites	350 mg/kg	
	234	Nisin	GMP	
	281	Sodium propionate	GMP	
	282	Calcium propionate	GMP	
	385	Calcium disodium EDTA	75 mg/kg	
	444	Sucrose acetate isobutrate	200 mg/kg	
	445	Glycerol esters of wood rosins	100 mg/kg	

Food Sanitation Regulation 2007

	INS Number	Additive Name	Max Level	Application
	475	Polyglycerol esters of fatty acids	2000 mg/kg	
	480	Diocetyl sodium sulphosuccinate	50 mg/kg	
	950	Acesulphame potassium	3000 mg/kg	
	952	Cyclamates	1000 mg/kg	
	954	Saccharin	1500 mg/kg	
	956	Alitame	300 mg/kg	
	Soup bases (made up as directed)			
	950	Acesulphame potassium	3000 mg/kg	
	954	Saccharin	1500 mg/kg	
	956	Alitame	40 mg/kg	

* **Note: Additives in Schedule 2B, 2C and 2D are permitted.**

SCHEDULE 2 B

Miscellaneous additives permitted in accordance with GMP in processed foods specified in Schedule 2 A.

Alphabetical Listing

INS Number	Additive Name
260	Acetic acid, glacial
472a	Acetic and fatty acid esters of glycerol
1422	Acetylated distarch adipate
1414	Acetylated distarch phosphate
1401	Acid treated starch
355	Adipic acid
406	Agar
400	Alginic acid
1402	Alkaline treated starch
1100	Alpha-amylase
559	Aluminium silicate
470	Aluminium, calcium, sodium magnesium potassium and ammonium salts of fatty acids
264	Ammonium acetate
403	Ammonium alginate
503	Ammonium carbonates
380	Ammonium citrates
368	Ammonium fumarate
328	Ammonium lactate
349	Ammonium malate
342	Ammonium phosphates
442	Ammonium salts of phosphatidic acid
409	Arabinogalactan (larch gum)
300	Ascorbic Acid
951	Aspartame [technological use consistent with Schedule 2.1. (2) only]
901	Beeswax, white & yellow
558	Bentonite
1403	Bleached starch
-	Butane (for pressurised food containers only)
263	Calcium acetate
404	Calcium alginate
556	Calcium aluminium silicate
170	Calcium carbonates
509	Calcium chloride
333	Calcium citrate
367	Calcium fumarate
578	Calcium gluconate
623	Calcium glutamate, Di-L-
526	Calcium hydroxide

Food Sanitation Regulation 2007

INS Number	Additive Name
327	Calcium lactate
482	Calcium lactylates
352	Calcium malates
529	Calcium oxide
341	Calcium phosphates
552	Calcium silicate
516	Calcium sulphate
354	Calcium tartrate
290	Carbon dioxide
903	Carnauba wax
407	Carrageenan
460	Cellulose, microcrystalline and powdered
330	Citric acid
472c	Citric and fatty acid esters of glycerol
519	Cupric sulphate
1400	Dextrins, white & yellow, roasted starch
472e	Diacetyltartaric and fatty acid esters of glycerol
627	Disodium guanylate, 5
631	Disodium inosinate, 5
635	Disodium ribonucleotides, 5
1412	Distarch phosphate
1405	Enzyme treated starches
315	Erythorbic acid
968	Erythritol
381	Ferric ammonium citrate
579	Ferrous gluconate
-	Flavourings, excluding quinine and caffeine
297	Fumaric acid
418	Gellan gum
575	Glucono delta-lactone
1102	Glucose oxidase
422	Glycerin (glycerol)
412	Guar gum
414	Gum arabic (Acacia)
507	Hydrochloric acid
463	Hydroxypropyl cellulose
1442	Hydroxypropyl distarch phosphate
464	Hydroxypropyl methylcellulose
1440	Hydroxypropyl starch
-	Isobutane (for pressurised food containers only)
953	Isomalt
416	Karaya Gum
620	L -glutamic acid
270	Lactic acid
472b	Lactic and fatty acid esters of glycerol
966	Lactitol
322	Lecithin

Food Sanitation Regulation 2007

INS Number	Additive Name
1104	Lipases
410	Locust bean (carob bean) gum
110	Lysozyme
504	Magnesium carbonate
511	Magnesium chloride
625	Magnesium glutamate, Di-L-
-----	Magnesium lactate
343	Magnesium phosphates
553	Magnesium silicates
518	Magnesium sulphate
296	Malic acid
965	Maltitol & maltitol syrup
421	Mannitol
353	Metatartaric acid
461	Methyl cellulose
465	Methyl ethylcellulose
471	Mono- and diglycerides of fatty acids
624	Monoammonium glutamate, L-
622	Monopotassium glutamate, L
621	Monosodium glutamate, L-
1410	Monostarch phosphate
941	Nitrogen
-	Neotame [technological use consistent with Schedule 2.1.(2) only]
942	Nitrous oxide
-	Octafluorocyclobutane (for pressurised food containers only)
1404	Oxidised starch
440	Pectins
905b	Petrolatum (petroleum jelly)
1413	Phosphated distarch phosphate
1200	Polydextroses
900a	Polydimethylsiloxane
1521	Polyethylene glycol 8000
433	Polyoxyethylene (20) sorbitan monooleate
435	Polyoxyethylene (20) sorbitan monostearate
436	Polyoxyethylene (20) sorbitan tristearate
452	Polyphosphates
261	Potassium acetate
357	Potassium adipate (Salt reduced and low sodium food only)
402	Potassium alginate
303	Potassium ascorbate
501	Potassium carbonates
508	Potassium chloride
332	Potassium citrates
336	Potassium fumarate
577	Potassium gluconate

Food Sanitation Regulation 2007

INS Number	Additive Name
326	Potassium lactate
351	Potassium malates
340	Potassium phosphates
337	Potassium sodium tartrate
515	Potassium sulphate
336	Potassium tartrate
407a	Processed eucheuma seaweed
-	Propane (for pressurised food containers only)
1520	Propylene glycol
405	Propylene glycol alginate
477	Propylene glycol esters of fatty acids
1101	Proteases
450	Pyrophosphates
908	Shellac
551	Silicon dioxide (amorphous)
262	Sodium acetates
401	Sodium alginate
554	Sodium aluminosilicate
301	Sodium ascorbate
500	Sodium carbonates
466	Sodium carboxymethylcellulose
331	Sodium citrates
316	Sodium erythorbate
365	Sodium fumarate
325	Sodium lactate
481	Sodium lactylates
350	Sodium malates
339	Sodium phosphates
514	Sodium sulphate
335	Sodium tartrate
491	Sorbitan monostearate
492	Sorbitan tristearate
420	Sorbitol
1420	Starch acetate (esterified with acetic anhydride)
1450	Starch sodium octenylsuccinate
570	Stearic acid
955	Sucralose (technological use consistent with Schedule 2.1.(2) only)
473	Sucrose esters of fatty acids
334	Tartaric acid
472f	Tartaric, acetic and fatty acid esters of glycerol (mixed)
957	Thaumatococcus
413	Tragacanth gum
1518	Triacetin
451	Triphosphates
415	Xanthan gum
967	Xylitol

SCHEDULE 2C

Alphabetical listing

Colours permitted in accordance with GMP on processed foods specified in Schedule 2A

INS	Number Additive Name
103	Alkanet (&Alkannin)
163	Anthocyanins
162	Beet Red
150a	Caramel I - plain
150b	Caramel II - caustic sulphite process
150c	Caramel III - ammonia process
150d	Caramel IV - ammonia sulphite process
160e	Carotenal, b-apo-8' -
160 ^a	Carotenes
160f	Carotenoic acid, b-apo-8' -, methyl or ethyl esters
140	Chlorophylls
141	Chlorophylls, copper complexes
120	Cochineal and carmines
100	Curcumins
161a	Flavoxanthin
172	Iron Oxide
161c	Kryptoxanthin
161b	Lutein
160d	Lycopene
160c	Paprika oleoresins
161f	Rhodoxanthin
101	Riboflavins
161d	Rubixanthan
163	Saffron, crocetin and crocin
171	Titanium dioxide
153	Vegetable carbon
161e	Violoxanthin

SCHEDULE 2D

Colours permitted to a maximum of 70mg/L in beverages and 290mg/kg in foods other than beverages specified in Schedule 2A

Alphabetical Listing

INS Number	Additive Name
129	Allura red AC
121	Azorubine/Carmosine
151	Brilliant black BN
133	Brilliant Blue FCF
154	Brown HT
143	Fast green FCF
142	Green S
132	Indigotine
124	Ponceau 4R
104	Quinoline yellow
110	Sunset yellow FCF
102	Tartrazine

SCHEDULE 2E

Technological functions which may be performed by food additives

Functional class Sub-classes	Definition
Acidity regulator Acid, alkali, base, buffering agent, pH adjusting agent	Alters or controls the acidity or alkalinity of a food
Anti-caking agent Anti-caking agent, anti-stick agent, drying agent, dusting powder	Reduces the tendency of individual food particles to adhere or improves flow characteristics
Antioxidant Antioxidant, antioxidant synergist	Retards or prevents the oxidative deterioration of a food
Bulking agent Bulking agent, filler	Contributes to the volume of a food without contributing significantly to its available energy
Colouring	Adds or restores colour to foods
Colour fixative Colour fixative, colour stabiliser	Stabilizes, retains or intensifies an existing colour of a food
Emulsifier Emulsifier, emulsifying salt, plasticiser, dispersing agent, surface active agent, surfactant, wetting agent	Facilitates the function or maintenance of an emulsion between two or more immiscible phases
Firming agent	Contributes to firmness of a food or interacts with gelling agents to produce or strengthen a gel
Flavour enhancer Flavour enhancer, flavour modifier, tenderiser	Enhances the existing taste and/or odour of a food
Flavouring (excluding herbs and spices and intense sweeteners)	Intense preparations which are added to foods to impart taste and/or odour, which are used in small amounts and are not intended to be consumed alone, but do not include herbs, spices and substances which have an exclusively sweet, sour or salty taste.
Foaming agent Whipping agent, aerating agent	Facilitates the formation of a homogeneous dispersion of a gaseous phase in a liquid or solid food
Gelling agent	Modifies food texture through gel formation
Glazing Agent Coating, sealing agent, polish	Imparts coating to the external surface of a food
Intense sweetener	Retards moisture loss from food or promotes the dissolution of a solid in an aqueous medium Replaces the sweetness normally provided by sugars in foods without contributing significantly to their available energy

Food Sanitation Regulation2007

Functional class Sub-classes	Definition
Preservative Anti-microbial preservative, anti-mycotic agent, bacteriophage control agent, chemosterilant, disinfection agent	Retards or prevents the deterioration of a food by micro organisms
Propellant	Gas, other than air, which expels a food from a container
Raising agent	Liberates gas and thereby increase the volume of a food
Sequestrant	Forms chemical complexes with metallic ions
Stabiliser Binder, firming agent, water binding agent, foam stabiliser	Maintains the homogeneous dispersion of two or more immiscible substances in a food
Thickener Thickening agent, texturiser, bodying agent	Increases the viscosity of a food

SCHEDULE 3

Reg. Sec. 6.

PRESCRIBED ANIMAL DISEASES.

Actinobacillosis or actinomycosis
Anaemia
Anthrax
Avian Influenza
Blackleg
Brucellosis
Bruising extensive and severe
Caseous lymphadenitis associated with emaciation
Caseous lymphadenitis
Cysticercus cellulosae
Cysticercus ovis
Decomposition
Emaciation (pathological)
Erysipelas
Fever
Foot and mouth disease
Glanders
Jaundice
Malignant catarrhal fever
Mastitis
Oedema
Pericarditis
Peritonitis
Pleurisy
Pneumonia
Pyæmia (including joint-ill)
Sarcocysts
Septicæmia or toxæmia
Sparganosis
Swine fever
Tetanus
Trichinosis
Tuberculosis
Tumours –
 (a) malignant with secondary growths; or
 (b) multiple
Uraemia

SCHEDULE 4

Reg. Sec. 10(a).

TEST FOR PACKAGES AND APPARATUS

A. TEST FOR PACKAGES, APPLAINCES, CONTAINERS AND VESSELS USED FOR STORAGE OF FOOD.

1. Preparation:

The surface of the ware to be tested shall be washed in water containing detergent and rinsed with clean water. The surface to be tested shall not be handled thereafter.

All remnants of water shall be removed from the washed ware by rinsing it with leaching solution that comprises 4 percent of acetic acid in water v/v.

2. Tests:

The ware shall than be filled with the leaching solution at room temperature to the maximum capacity of the ware.

The ware shall be covered to minimize contamination and shall be left at room temperature for 24 hours.

After the period of 24 hours the leaching solution shall be thoroughly stirred and a portion shall be removed for analysis.

The leachate shall not contain antimony, arsenic, cadmium, lead or zinc above the following limits in mg/kg:-

<u>Sb</u>	<u>As</u>	<u>Cd</u>	<u>Pb</u>	<u>Zn</u>
0.2	0.2	0.2	2.0	50.0

B. TEST FOR PACKAGES, APPLIANCES, CONTAINERS, AND VESSLES USED FOR COOKING.

1. Preparation:

As in A above.

2. Test:

The ware shall be heated to 120 degrees Celsius and filled to two-thirds of its effective volume with boiling leaching solution (4 per cent of acetic acid in water v/v).

Food Sanitation Regulation 2007

The vessels shall be covered, by its own lid, if any, and the leaching solution shall be kept boiling gently for two hours. Leaching solution shall be added periodically to ensure that the area of contact is not diminished. The vessel shall then be left at room temperature for 22 hours.

After 22 hours, the volume of the leaching solution shall be restored to two-third of the effective volume of the vessel. After thorough stirring, a portion of the leaching solution shall be removed for analysis.

The leachate shall not contain antimony, arsenic, cadmium, or lead above the following limits, expressed in mg/kg:

<u>Sb</u>	<u>As</u>	<u>Cd</u>	<u>Pb</u>
0.7	0.7	0.7	7

SCHEDULE 5

Reg. Sec. 12(2).

STANDARDS ACCEPTABLE FOR STATEMENTS OF INGREDIENTS AND COMPONENTS FOR IMPORTED FOOD.

COUNTRY	STANDARD
AUSTRALIA	Australia New Zealand Food Standard Code.
UNITED STATES OF AMERICA	Identification number as specified by the Department of Health from time to time.

SCHEDULE 6

Reg. Sec. 17(1)

AUDIT FREQUENCY

Classification	Audit Frequencies		
	<i>Starting point</i>	<u>Minimum</u>	<u>Maximum</u>
Low	18 monthly	12 monthly	24 monthly
Medium	12 monthly	6 monthly	18 monthly
High	6 monthly	3 monthly	12 monthly

SCHEDULE 7

Reg. Sec. 17(2)(c) and 36(2).

PRIORITY CLASSIFICATION SYSTEM FOR FOOD BUSINESSES

1. Priority Classification System for Food Businesses.

The priority classification system is a scoring system that classifies food businesses into risk categories based on the type of food, activity of the business, method of processing and customer base. Food businesses are assigned a score that relates to one of the three priority classifications: high, medium and low. Individual scores for a specified set of risk factors are added to achieve an overall score that determines the priority classification for the food business. In the implementation of a food safety program requirement this classification system can be used to determine:

- (a) The food safety program implementation timetable; and
- (b) The initial audit frequency for food businesses.

The priority classification system does not apply to food businesses within the primary industry sector.

2. Application of the System.

Businesses will be allocated with a priority classification by the relevant enforcement agency through a desktop process linked to notification. Businesses will be required to provide information regarding the nature of their business in order to comply with the notification requirements of standards 3.2.2 Food Safety Practices and general requirements. The notification process may be incorporated into existing mandatory regulation on licensing requirement for food businesses. Where regulation does not exist, the notification process will need to be established.

The enforcement agency will use the information supplied by the food business to allocate a priority classification and to notify businesses of their food safety program implementation timeframe and initial audit frequency. Classifications will be assigned using a list of food businesses and corresponding classifications. The classifications assigned to food businesses have been determined based on the risk factors considered in the Priority Classification System.

The classification of food businesses will occur once in order to support the introduction of a food safety program requirement in the relevant jurisdictions. However, a business classification may be changed by the enforcement agency if it believes that an inappropriate classification has been assigned to the food business. The scoring system will be available to the enforcement agency for reference so agencies can advise food businesses of the basis for the classification that they have been assigned.

3 Why Classify Food Businesses?

A Food Safety Code (PNGS 1696) has been developed to achieve the objectives of the food safety reforms. The classification system will be used to guide implementation of the following requirements of the Food Safety Code:

- A food safety program requirement will require food businesses to introduce and maintain food safety programs if they identify one or more hazards in their business. It is recognized that the implementation of food safety programs will need to be phased in by the food industry over a specified time period. The implementation of food safety programs by food businesses will be guided by the Priority Classification System. High-risk businesses are likely to be required to implement food safety programs before medium – and low-risk businesses.
- The introduction of food safety program requirement will also necessitate the implementation of an audit system infrastructure. The initial audit system for food businesses will be based on the same priority classification established for food safety program implementation. The frequency assigned to a food business will be used for subsequent audits until a compliance history can be established. The outcome of two audits will be required to establish a compliance history that may allow the adjustment of audit frequency.

Factors Considered in Classification of Food Business Establishment.

A risk-based classification system aims to classify a food business according to the food safety risks that the business presents. To classify a business in this way, it is necessary to make an assessment of the business against objective criteria and then allocate the business to a priority classification based on how the business rated against the criteria. For practical purposes and equity, it is necessary to have a common set of criteria or risk factors for assessing the risk of individual businesses.

The classification is determined after consideration of the following major risk factors:

- food type and intended customer use;
- activity of the business;
- method of processing; and
- customer base.

The system is intended to guide enforcement agencies and provide a consistent approach to food business classification.

3.1 Food Type and Intended use by Customer

The type of food handled by a food business is important in identifying the hazards that are likely to be presented. Some foods are more likely to be contaminated with pathogenic micro-organisms and to support their growth. Whether or not the food is intended to be “ready-to-eat” is also important in determining the severity of the risk. Ready-to-eat food can present a greater risk of causing food-borne illness, as it is not

intended for further heat processing. Heat processing can destroy any pathogens present in the food.

3.2 Activity of the Food Business

The amount of handling and whether or not the food is intended to be ready-to-eat are considered in this section and play an important role in determining the potential risk of a food business. Whether or not the food is packaged is also considered.

Businesses that extensively handle the food that they produce are more likely to contaminate food with pathogenic bacteria. If a food business handles unpackaged food the risk of contamination is more likely than if the food is pre-packaged prior to handling by the food business. Again if the food is intended to be ready-to-eat and will not receive further heat processing, it presents a greater risk of causing food-borne illness.

Caterers serving non-shelf-stable food receive an additional score. This is because they prepare and serve food at different locations. The time delay between serving the food and the potential for temperature abuse increases the food safety risks associated with these businesses.

3.3 Method of Processing.

Processing steps that reduce the level of microorganisms through the application of a well-established pathogen reduction step (such as cooking and pasteurization) reduce the risk of microbial population (pathogen reduction steps) and are performed by the food business before sale are considered. Businesses using a pathogen reduction step during processing receive a reduction in score.

3.4 Customer Base

The number of individuals potentially exposed to a food hazard is an important determinant in assessing the severity of the risk presented by the food business. The number of persons exposed will, in all but fully automated processes, be related to the number of employees required for production. A business producing a large amount of food is likely to employ more people and therefore the business size is used to approximate the size of the exposed population.

Food businesses catering directly to customers such as children under five, the elderly, pregnant women and people with an illness receive an additional score. These groups are vulnerable to food-borne illness and can become very ill from consuming food that is contaminated with low doses of pathogenic bacteria.

4. The Scoring System

4.1 The Priority Classification System for Food Businesses

This scoring system will be made available to the relevant enforcement agencies as a reference which will allow them to explain to food businesses the risk factors

Food Sanitation Regulation 2007

considered in allocation of classifications to food businesses. The enforcement agent may use the scoring system to individually classify food businesses if they feel it is appropriate or if an auditor reports that a food business has received an inappropriate classification.

Food Business		Phone	
Address		Fax	
Proprietor		Date	
Officer		Time	

Work through Sections 1 to 4 of the document. Add the scores assigned to food business in these sections. Use Section 5 to determine the priority rate for the business. Refer to the definitions provided for guidance.

Tick the suitable box in each table

SECTION 1 Food type and intended use by customer

Food type and intended use by customer	Score	Tick
High-risk foods that are ready-to-eat	35	
Medium-risk foods that are ready-to-eat	25	
High-risk foods that are not ready-to-eat	15	
Medium-risk foods that are not ready-to-eat	5	
Low-risk foods that may or may not be ready-to-eat	0	
BUSINESS SCORE		

SECTION 2 Activity of the Food Business

Activity	Score	Tick
High and medium-risk ready-to-eat foods are handled during processing or manufacturing of food	25	
High and medium-risk ready-to-eat foods are only portioned before receipt by the customer	20	
Low risk or non-ready-to-eat foods are handled during processing or manufacturing of food .	15	
Storage, distribution or sale of pre-packaged food only	5	
BUSINESS SCORE		

Additional Points

	Score	Tick
A catering business prepares and serves food at different locations	15	
BUSINESS SCORE		

SECTION 3 Methods of Processing

Processing	Score	Tick
A pathogen reduction step is performed during processing by the food business prior to sale	-10	
A pathogen reduction step is not performed during processing by the food business prior to sale	0	
BUSINESS SCORE		

SECTION 4 Customer Base

Customer Base	Score	Tick
The food business is not a small business.	10	
The food business is a small business.	5	
BUSINESS SCORE		

Additional Points

Customer Base	Score	Tick
Business directly supplies food to at-risk groups	20	
BUSINESS SCORE		

SECTION 5 Priority Classification

Risk	Score	Tick	Business Score
Low	39 or less		
Medium	40-64		
High	65 or more		

The Food Business.....

is assigned a priority classification of

Proprietor

Authorized Officer

4.2 Definitions

High-risk Food

Food that may contain pathogenic microorganisms and will support formation of toxins or growth of pathogenic microorganisms.

Examples are raw meat, fish, oysters, poultry and milk. Other examples include tofu, fresh filled pasta, meat pies, frankfurters, salami, cooked rice and lasagna (these foods pose a particularly high risk if they are not processed or cooked adequately).

Medium-risk Food

- Food that may contain micro-organisms but will not normally support their growth due to food characteristics; or
- Food that is unlikely to contain pathogenic microorganisms due to food type or processing but may support formation of toxins or growth of pathogenic microorganisms.
- Examples are fruits and vegetables, orange juice, canned meats, pasteurized milk, dairy products, ice cream, peanut butter and milk-based confectionery.

Low-risk Food

Food that is unlikely to contain pathogenic microorganisms and will not normally support their growth due to food characteristics.

- Examples are grains and cereals, bread, carbonated beverages, sugar-based confectionery, alcohol and fats and oils.

Activity of the Food Business

Handling of food that is required to achieve the final product sold by the food business. This may or may not result in changes to the physical or chemical characteristics of the food.

At-risk/vulnerable populations

Defined for these purposes as children under the age of five, adults aged over 65, the sick and immune-compromised, and pregnant women.

Food

Includes: any substance or thing of a kind used, or represented as being for use, for human consumption (whether it is live, raw, prepared or partly), an ingredient or additive in a substance for human consumption, a substance used to prepare a substance for human consumption such as a processing aid, chewing gum and its ingredients or additives or any substance or thing declared to be a food under Part 1, Section 2 of the PNG Food Sanitation Act 1991.

Food Business

Means a business, enterprise or activity (other than primary food production) that involves the handling of food for sale or the sale of food, regardless of whether the business, enterprise or activity concerned is of commercial, charitable or community nature or whether it involves the handling or sale of food on one occasion only.

Food-handling Operation

Means any activity involving food handling.

Food Premises

Means any premises (including land, vehicles, parts of structures, tents, stalls and other temporary structures, boats, pontoons and any other place declared by the relevant authority to be a premise) kept or handling food for sale, regardless of whether those premises are owned by the proprietor, including premises used principally as a private dwelling but does not include vehicles used to transport food or food vending machines.

Handling

Of food includes the making, manufacturing, production, collection, extraction, processing, storing, transporting, delivering, preparing, treating, preserving, packing, cooking, thawing, serving or displaying of food.

Pathogen Reduction step

A processing step that significantly reduces the microbial population present in a food material. This may be canning, cooking, fermentation or pasteurization or any other processing step that is capable of significantly reducing the level of pathogens present.

Processing

In relation to food, means activity conducted to prepare food for sale including cooking, drying, fermenting, heating, pasteurizing, thawing and washing, or a combination of these activities.

Proprietor

Means the person carrying on the food business or, if that person cannot be identified, the person in charge of the food business.

Ready-to-eat Food

Means that is ordinarily consumed in the same state as that in which it is sold and does not include nuts totally enclosed in the shell or whole fruit and vegetables intended for further processing.

Small Business

A business that employs less than 50 people in the 'manufacturing' sector or which employs less than 10 people in the 'services' sector.

5. How Food Businesses should be Rated

Food Sanitation Regulation 2007

This section provides some examples of food businesses and the priority classification that they could expect to receive. The list will need to be expanded to cover all food businesses. Businesses scoring less than 40 points were assigned to low classification. Businesses scoring between 40 and 64 points were assigned a medium classification. Businesses scoring more than 65 points were assigned a high classification.

5.1 Examples

These worked examples reflect the application of the priority classification system to food businesses. The examples classify types of food businesses based on the scores allocated to the risk factors shown in the scoring system (Section 4.1).

RTE = ready-to-eat

LR = low-risk

MR = medium-risk

HR = high-risk

Food Business	Food Type	Activity	Caterers	Method of Processing	Customer Base	At-risk Groups	Score	Priority Classification
LOW RISK BUSINESSES								
Bakery producing LR food e.g. bread and cakes	0	15		-10	5		10	low
Bar selling LR Food e.g. Chips and nuts	0	5			5		10	Low
Biscuit Manufacturers	0	15		-10	10		15	Low
Boning Room	15	15			5		35	Low
Brewery	0	15			10		25	Low
Butcher	15	15			5		35	Low
Carbonated beverage manufacturer	0	15			10		25	Low
Childcare centre supplying LR food e.g. Confectionery	0	5			10	20	35	Low
Confectionery (sugar-based) manufacturer	0	15		-10	10		15	Low
Confectionery (sugar-based) store	0	15			5		20	Low
Flour mill and cereal food manufacturer	0	15			10		25	Low
Fruit stall selling whole/uncut fruit	5	15			5		25	Low
Grocery section of a supermarket selling LR food e.g. Bread and packaged foods	0	5			10		15	Low
Low pH sauce manufacturer	0	15		-10	10		15	Low
Liquor manufacturer	0	15			10		25	Low

Food Sanitation Regulation2007

Food Business	Food Type	Activity	Caterers	Method of Processing	Customer Base	At-risk Groups	Score	Priority Classification
MEDIUM RISK BUSINESSES								
Liquor Shop	0	5			5		10	Low
Milk Vendor	25	5			5		35	Low
Oil and Fat manufacturer	0	15			10		25	Low
Service station selling MR RTE food e.g. Milk and orange juice	0	5			5		10	Low
Abattoir	15	15			10		40	Medium
Bakery producing HR cooked food e.g. pies and quiches	35	25		-10	5		55	Medium
Café* (small Business) serving HR RTE cooked food e.g. Meat pies and lasagna	35	25		-10	5		55	Medium
Canned meat manufacturer	25	25		-10	5		45	Medium
Chocolate Manufacturer	25	25		-10	10		50	Medium
Dairy section of a supermarket	25	5			10		40	Medium
Dairy/milk factory (pasteurized products)	25	25		-10	10		50	Medium
Delicatessen (not manufacturing small-goods)	35	20			5		60	Medium
Deli section of a large supermarket	35	20			5		60	Medium
Fruit stall selling cut fruits	25	20			5		50	Medium
Fast-food chain (large)	35	25		-10	10		60	Medium
Hot dog vendor	35	25		-10	5		55	Medium
Ice cream manufacturer	25	25		-10	10		50	Medium
Orange Juice manufacturer (Unpasteurised)	25	25			10		60	Medium
Peanut Butter Manufacturer	25	25		-10	10		50	Medium
Poultry processing	15	15			10		40	Medium
Restaurant (large business) serving HR RTE cooked food e.g. Meat and pasta dishes	35	25		-10	10		60	Medium
Restaurant (large business) serving HR RTE cooked food e.g. Prepared salads	25	25			10		60	Medium
Salad/Vegetable producer producing RTE salads	25	25			5		55	Medium
Sausage sizzle	35	25		-10	5		55	Medium
School canteen serving HR RTE cooked food e.g. pies and sausage rolls.	35	25		-10	5		55	Medium
Seafood processing (not RTE)	15	15			10		40	Medium
Service station selling HR RTE food e.g. pies and sausage rolls	35	20		-10	5		50	Medium
Takeaway store selling HR RTE cooked food e.g. Fish and hamburgers	35	25		-10	5		55	Medium
Airline caterer	35	25	15		10		85	High

Food Sanitation Regulation 2007

Food Business	Food Type	Activity	Caterers	Method of Processing	Customer Base	At-risk Groups	Score	Priority Classification
MEDIUM RISK BUSINESSES								
Catering company (large business) serving HR RTE uncooked food e.g. Oysters and smoked salmon	35	20	15		10		80	High
Child care centre serving HR RTE cooked food e.g. Frankfurters and rice	35	25		-10	10	20	80	High
City hotel/restaurant (large) serving HR RTE uncooked food e.g. oysters	35	25			10		70	High
Hospital caterer	35	25			10	20	90	High
Nursing Home	35	25			10	20	90	High
Meals on wheels	35	25		-10	5	20	75	High
Salami manufacturer (small business)**	35	25		-10	5		55	High
Seafood processors producing HR RTE uncooked food eg. Oysters and cold smoked seafood	35	25			5		65	High

* covers small restaurants, taverns and pubs

** Salami manufacturers have been classified as high risk at the request of the National Department of Health.

SCHEDULE 8.

Reg. Sec. 30 (1) (1).

IMPLEMENTATION SCHEDULE TO PNGS 1696:2003.

STANDARD	PHASE	DURATION
3.2.1	3	December 2010 – December 2012
3.2.2	1	December 2006 – December 2008
3.2.3	2	December 2006 – December 2009

SCHEDULE 9.

Reg. Sec. 40(1).

ALCOHOLIC DRINKS.

1. Wines.

In this schedule,

- (1) **Wine** means the product of the complete or partial fermentation of fresh grapes, or a mixture of that product and products derived solely from grapes.

Wine product means a food containing no less than 700ml/l of wine as defined in this schedule, which has been formulated, processed, modified or mixed with other foods such that is not wine.

- (2) **Fortified wine** is wine to which wine spirit has been added, and –
- (a) fortified dry wine (including dry sherry) shall contain not less than 30% of proof spirit; and
 - (b) all other fortified wines (including port, madeira, muscat and sweet sherry) shall contain not less than 32% of proof spirit.
- (3) **Sparkling** is wine that, by fermentation of portion of the natural sugar content, has become charged with carbon dioxide, to which cane or beet sugar and wine spirit may be added.
- (4) The following foods maybe added to wine during production –
- (a) grape juice and grape juice products; and
 - (b) sugars; and
 - (c) brandy or spirit; and
 - (d) added water, where the water is necessary to incorporate any permitted food additive or processing aid.
- (5) Additives permission and permitted processing aids for the products referred to in this section are contained in Schedule 2A and Schedule 2 section 4 respectively.
- (6) There shall be written in the label on or attached to a package containing wine that has been charged with carbon dioxide otherwise than by the fermentation of the wine, the word “Carbonated”, in boldface sans serif capital letters of not less than 4.3mm face, depth, immediately after and of the same size and equally as prominent in the label face in the label as, the name or description of the wine.
- (7) **Wine spirit** is the distillate resulting from -
- (a) the distillation of wine; or
 - (b) the by-products of wine-making; or
 - (c) the alcoholic fermentation of dried fruits in accordance with the standards in force in or in relation to Papua New Guinea.

- (8) Wine shall not contain -
- (a) soluble chlorides in total quantity exceeding 0.1% (w/v), calculated as sodium chloride; or
 - (b) soluble sulphate in quantity exceeding 0.2% (w/v), calculated as potassium sulphate, except in the case of fortified wines in which case the quantity shall not exceed 0.4% (w/v); or
 - (c) more than 0.125% (w/v) of volatile acidity, calculated as acetic acid.
- (9) Wines that -
- (a) contain less than 25% of proof spirit; and
 - (b) have a specific gravity of not less than 1.0 at 15.5⁰C, wines and other wines may contain sulphur dioxide in accordance to Schedule (2A)

2. Medicated Wine.

- (1) Unless otherwise standardized herein, medicated wine is wine to which any drug included in the British Pharmacopoeia or British Pharmaceutical Codex has been added, and the drug shall be present in such proportion that each 1fl oz of wine contains not less than the minimum dose of the drug as stated in the Pharmacopoeia or Codex.
- (2) Meat wine, beef wine that purports to contain any malt extract is wine to which has been added malt extract, so that the resultant wine contains not less than 2.5% of meat extract.
- (3) For the purpose of this section, meat extract shall be deemed to contain 8% of nitrogen derived from meat.
- (4) Malt wine or wine that purports to contain any malt extract of meat or beef is wine to which has been added malt extract, shall conform to the specified standard for each substance.
- (5) Medicated wine containing more than one substance for which medicinal value is indicated or claimed shall conform to the specified standard for each substance.
- (6) There shall be written in the label on or attached to a package containing medicated wine, meat wine, malt wine or mixed medicated wine-
 - (a) the words "Medicated wine", in boldface sans serif capital letters of not less than 4.3 mm face depth; and
 - (b) the name in English, of the drug or substance with which the wine is medicated; and
 - (c) the quantity of wine to be taken for a dose; and
 - (d) the percentage of alcohol by volume present in the wine; and
 - (e) the words "this preparation is to be used as a medicine only", in boldface sans serif capital letters of not less than 2.8mm face depth.
- (7) A person (other than a pharmacist, licensed victualler or licensed wine-seller) shall not sell medicated wine –
 - (a) as a beverage; or
 - (b) by the glass; or
 - (c) otherwise than in the unbroken original immediate container in which

he received it; or

(d) unless it is labelled in strict conformity with the requirements of this section.

3. Quinine tonic wine.

- (1) Quinine tonic wine is wine containing quinine or a compound of quinine (calculated as quinine hydrochloride) in proportion of not less than 570mg and not more than 2280mg per l.
- (2) Subject to subsection (3), there shall be written in the label on or attached to a package of quinine tonic wine a statement, in boldface sans serif capital letters of not less than 2.3mm face depth, of the proportion of quinine contained in the package, in the following form:-

“This quinine wine that contains (*insert the number of milligrams*) mg of quinine per litre. It does not conform with the standard fixed by the British Pharmacopoeia.”

- (3) Quinine tonic wine that contains not less than 2280mg of quinine per litre (calculated as quinine hydrochloride) need not bear the statement “It does not conform with standard fixed by the British Pharmacopoeia”.

4. Aperitifs.

An aperitif is an alcoholic beverage obtained by the blending of herbs or other natural aromatic substances, or both, with wine or spirit, and processed so that the product possesses the taste, aroma and characteristics generally attributed to an article of its class.

5. Fruit wine and vegetable wine

- (1) Cidar means the fruit wine prepared from the juice or must of apples and no more than 25% of the juice or must of pears.
- (2) Fruit wine and/or vegetable wine means the product prepared from the complete or partial fermentation of fruit, vegetable, grains and/or cereals or preparations of those foods, other than that produced solely from grapes.
- (3) Fruit wine and/or vegetable wine product means a food containing no less than 7000 ml/l of fruit wine and/or vegetables wine, which has been formulated, processed, modified or mixed with other foods such that it is not a fruit wine and/or vegetable wine.
- (4) Mead means the product prepared from the complete or partial fermentation of honey.
- (5) Perry means the fruit wine prepared from the juice or must of pears and no more than 25% of the juice or must of apples.
- (6) Fruit wine, vegetable wine or mead may contain

- (i) fruit juice and fruit juice products; and
- (ii) vegetable juice and vegetable juice products; and
- (iii) sugars; and
- (iv) honey; and
- (v) spices; and
- (vi) alcohol; and
- (vii) water

(7) Additives permitted and permitted processing aids are in accordance with Schedule (2A) and Schedule 2 section 4 respectively.

6. Ale, beer and stout.

- (1) Malt ale or malt beer is a fermented liquid, brewed from barley malt and hops exclusively, and containing not less than 7.3% of proof spirit.
- (2)
 - (a) Beer means the product, characterized by the presence of hops or preparations of hops, prepared by the yeast fermentation of an aqueous extract of malted or unmalted cereals, or both and contains not less than 7.3% of proof spirit. A reference to beer includes a reference to 'ale', "lager" "pilsner" and "stout".
 - (b) the following foods may be added during production of beer:
 - (i) sugar, and
 - (ii) salt, and
 - (iii) herbs and spices, and
 - (c) may contain sulphur dioxide in accordance with Schedule (2A), with declaration.
- (3) Malt ale or malt beer, beer, in bulk shall not contain permitted additives and processing aids at levels more than those specified in Schedule 2A and 4 respectively.

7. Spirits.

- (1) **Spirits** means a portable alcoholic distillate, including whisky, brandy, rum, gin, vodka and tequila, which, unless otherwise required by this schedule, contains at least 37% alcohol by volume, produced by distillation of fermented liquor derived from food sources, so as to have the taste, aroma and other characteristics generally attributable to that particular spirit.
- (2) **Brandy** means a spirit obtained from the distillation of wine, or fermented preparations of grapes or grape product.
- (3) **Liquor** means a spirit flavoured or mixed with other foods.
- (4) The strength of brandy, whisky, rum and gin shall be not less than 35 degrees under proof or 37% alcohol by volume.
- (5) There shall be written in the label on or attached to a package that contains spirits-
 - (a) the name of the country in which the spirits were produced; and

Food Sanitation Regulation 2007

- (b) if the spirits are a blend of spirits produced in more than one country – the name of each such country, in such a way that the country producing the larger proportion of the spirits is the first mentioned, in boldface sans serif capital letters of not less than 2.8mm face depth, and –
- (c) in a case to which Paragraph (b) applies, the proportion of the spirits produced in each country; and
- (d) where spirits that have been bottled from imported bulk are sold in bottles under the name of a manufacturer, packer or agent, a declaration in the following form:-

“Bottled by (*insert the name and address of bottler*)”,
in boldface sans serif capital letters of not less than 1.5mm face depth.

(6) **Geographical Indications**

- (a) A geographical indication must not be used in relation to a spirit, even where the true origin of the spirit is indicated or the geographical indication is used in translation or accompanied by expressions such as ‘kind’, ‘style’, ‘imitation’ or the like, unless the spirit has been produced in the country, locality or region indicated.
- (b) A spirit lawfully exported under a geographical indication, but bottled in Papua New Guinea must not be sold under that geographical indication -
 - (i) unless the concentration of alcohol by volume in the spirit is at a level permitted under the laws for that geographical indication; or
 - (ii) if any other distinctive quality or characteristic of the spirit is altered in a manner that would mislead or deceive the public as to the nature of the product identified by the geographical indication.

SCHEDULE 10 – FORMS.

Form 1	-	Collection Certificate
Form 2	-	Certificate of Seizure or Condemnation
Form 3	-	Authority Certificate
Form 4	-	Label for Food Samples
Form 5	-	Request for Analysis of Food samples
Form 6	-	Certificate of Analysis
Form 7	-	Certificate of Clearance
Form 8	-	Notice of Intention to Import
Form 9	-	Collection Report
Form 10	-	Import Permit
Form 11	-	Notice of Rejection of Article for Import
Form 12	-	Notice of Food Bourne Disease/ Diarrhoeal Disease at an Incidence Rate Above Normal
Form 13	-	Application for Licence/ Licence Renewal to conduct or Carry on a Prescribed Business
Form 14	-	Licence to Conduct or Carry on a Prescribed Business

PAPUA NEW GUINEA

Food Sanitation Act 1991

Act. Sec. 22 (i).
Reg. Sec. 18(1)(a).

Form 1

COLLECTION CERTIFICATE

1. INSPECTOR: Name (Printed)..... Number:

2. BUSINESS: Trade Name:

Address:

3. DATE COLLECTED:

4. TIME COLLECTED:.....

5. PERSON FROM WHOM SAMPLE OBTAINED:

Name (Printed)

Address:

Signature:

6. BUSINESS MANAGER: Name (Printed)
.....

Address

.....

Signature

.....

7.

Sample Description Number	Size/Number Package(s) from which drawn	Method of collection	Amount payment tendered	Remarks on sample appearance
1.				
2.				
3.				
4.				
5.				

8. REASON FOR COLLECTION

.....

9. SAMPLE TEMPERATURES ON COLLECTION 1= ; 2= ; 3= ; 4= ;
5=

10. SAMPLE SEAL

USED.....

11. INSPECTORS SIGNATURE

.....

PAPUA NEW GUINEA

Food Sanitation Act 1991

Act. Sec. 20 (3)(d).
Reg. Sec. 18 (1) (b).

Form 2

CERTIFICATE OF SEIZURE OR CONDEMNATION

To: (Name of Business Manager/Article Owner) Date:.....

Information copy:

(1) The following article/s has/have been inspected by the Health Department, Division of Environmental Health and was/were found to be unacceptable for sale and/or consumption.

Business Manager (Name Printed)	Article
Description/Quantity	

.....

Business Address

.....

Person from whom sample collected.

.....

Address.....

.....

Lot number, if any:

Reason for seizure/condemnation

.....

(2) The articles are seized or condemned under Section 20 of the ***Food Sanitation Act*** 1991. The product will be destroyed by the Local Medical Authority under Section 18(2) of the Regulation at your expense/held by the Local Medical Authority pending District Court proceedings. If you are found guilty of an offence under the Act the article will become the property of the State and you will be liable for the cost of storage handling and disposal in addition to any penalty imposed.

.....
Food Inspector
Number:

.....
Name of Local Medical Authority

PAPUA NEW GUINEA

Food Sanitation Act 1991.

Act. Sec. 20 (6)(a).
Reg. Sec.18(1)(c).

Form 3.

AUTHORITY CERTIFICATE.

SIGNATURE OF BEARER	HEALTH	
	NAME:.....	
HAS BEEN APPOINTED AN OFFICIAL FOOD SAFETY INSPECTOR UNDER THE FOOD SANITATION ACT 1991		
	SECRETARY FOR HEALTH	REG. NO.

POWER TO ENTER PREMISES

Public Health Act Section 8 Ch. 226.
Food Sanitation Act 1991 Section 20

For the purpose of carrying into effect the provisions of this act, an inspector may enter and examine any premises at such times as are prescribed or in the case of business or trade premises at anytime during which business is carried on, or is usually carried on, on the premises, and at such other times as are prescribed.

PAPUA NEW GUINEA

Food Sanitation Act 1991.

Reg. Sec. 21(1)

Form 4.

LABEL FOR FOOD SAMPLE.

(Serial No.)

Food Sanitation Regulations 2007 : -----

(Section 21) LABEL FOR FOOD SAMPLE : (Serial No.)

: (FOOD REGULATION 2007

: (Section 21)

Sample Reference No.----- : (Office Stamp)

Sample of -----

Date ----- : Sample Reference No. -----

: Sample of -----

Date and time of collection : Date -----

: This sample has been obtained in

accordance with the provisions of

the *Food Sanitation Regulation*

2007 for the purpose of analysis.

:

(Serial No.)

By whom collected

Designation ----- : FOOD SANITATION REGULATION 2007

: (SECTION 21)

Address ----- : (Office Stamp)

: Sample Reference No.-----

: Sample of -----

: Date -----

: This sample has been obtained in

accordance with the provisions of the

Food Sanitation Regulation 2007 for

Purpose of analysis.

:

(Serial No.)

Food Sanitation Regulation 2007

Alleged contents of package : FOOD SANITATION REGULATION
: 2007
: (Section 21)
:
: (Office Stamp)
:
: Sample Reference No.-----
: Sample of -----
: Date -----

From whom obtained : This sample has been obtained in
: accordance with the provisions of
: the *Food Sanitation Regulation*
: 2007 for the purposes of analysis.
:
: -----
: (Serial No.)

Name ----- : FOOD SANITATION REGULATION
Address ----- : 2007
----- : (Section 21)
: (Office Stamp)

This sample has been obtained in : Sample Reference No.-----
accordance with the provisions of the : Sample of -----
Food Sanitation Regulation 2007 for : Date -----
the purpose of analysis. : This sample has been obtained in
: accordance with the provisions of the
: *Food Sanitation Regulation 2007*
: the purpose of analysis.

PAPUA NEW GUINEA

Food Sanitation Act 1991.

Reg. Sec.22 (e).

Form 5.

REQUEST FOR ANALYSIS OF FOOD SAMPLE.

Officer Ref. No.

Office Address

.....
.....
.....

The Analyst
.....
.....
.....

Date:

I am sending herewith * sample of food/apparatus personally/
through.....by AIR, Land, registered mail* for your analysis
(name of authorized officer)
and report.

This sample is contained in a sealed *bottle/package/container and labelled as follows:

Sample Reference No.	* Type of Food/Apparatus	Date of sample taken
1.
2.
3.

Name and Designation of
Authorized officer.

The type of analysis required for the sample is as follows:

Sample Reference No.	Type of Analysis	Specific tests required (if any)
1.
2.
3.

.....
Name and designation of authorized officer.

Food Sanitation Regulation 2007

(NOTE: This sample has been taken in accordance with the procedures laid down under the Food **Sanitation Regulations 2007**.

PAPUA NEW GUINEA

Food Sanitation Act 1991.

Act. Sec. 23(1).
Reg. Sec. 24(1).

Form 6.

CERTIFICATE OF ANALYSIS

LABORATORY NO -----
TO -----

I, the undersigned, an analyst appointed under the Food Sanitation Act 1991, do hereby certify that on the ----- day of ----- 20-----
-----* there was handed to me by -----
a sample of -----
with Sample Reference No ----- for analysis in a -----
*labelled/marked -----

and sealed -----and
that I have analysed the same before any change had taken place in constitution of the food that would interfere with the analysis, and that the result of my analysis is tabulated on attachment and is summarised as follows:

As witness my hand, this hour ----- the day of ----- 20-----

(Signature, Name and Designation of Analyst)

Official Stamp

Food Sanitation Regulation 2007

*Delete where not applicable

Analyst worksheet		1. Product		2. Sample number	
3. Seals <input type="checkbox"/> intact <input type="checkbox"/> none <input type="checkbox"/> broken		4. Date From	5. Rec'd from	6 District or laboratory	
7. Description of sample					
8. Net contents		<input type="checkbox"/> Not applicable declare/unit <input type="checkbox"/> Not determined amount found..... units examined % of declared		9. Labeling Originals ... Submitted ... Copies ... Submitted <input type="checkbox"/> None
10. Summary of analysis					
11. Reserve sample					
12. Analysts signature (broken seal <input type="checkbox"/>)		13. Worksheet check		a. By	
		14. Date reported		b. Date	

PAPUA NEW GUINEA

Food Sanitation Act 1991.

Reg. Sec.28(10).

Form 7.

CERTIFICATE OF CLEARANCE

I of
(insert full name of inspector) (insert business address) am satisfied that
..... has taken sufficient steps to ensure
(insert full name of business manager)
the premises used by at for the purposes
(insert business name) (insert address)
of is in a clean and sanitary condition at
this time Hence the order for temporary
(insert time and date).
closure imposed onby
(insert full name of food inspector / LMA or Delegate)
is hereby withdrawn.

Full name of Food Inspector	
ID Number	Date:

.....
Signature

PAPUA NEW GUINEA

Food Sanitation Act 1991.

Reg. Sec.29(2)(a).

Form 8.

NOTICE OF INTENTION TO IMPORT

TO: The Senior Health Inspector, Food and Quarantine

I (insert full name of applicable, printed) of (insert address of applicant) make application, in accordance with Section 29(1) of the *Food Sanitation Regulation 2007*, for a permit to import into Papua New Guinea *food/food additives/apparatus or packages for use with food or food additives for sale.

The articles are scheduled to arrive at (entry point) on (date) abroad (vessel/flight/registration).

The country of origin is

Each article *complies/does not comply with the requirements of the *Food Sanitation Act 1991*, the Regulations and Standards.

The article(s) *is/are of the type described below:

ARTICLE TYPE	QUANTITY	LOT IDENTIFICATION	DESCRIPTION

I declare that, to the best of my knowledge and belief, the above particulars are true and correct.

Signature of Declarant:

Date:.....

*Delete where not applicable.

PAPUA NEW GUINEA

Food Sanitation Act 1991.

Reg.Sec.29(4)(a).

Form 9.

COLLECTION REPORT

1. Sample No:	2. Date Collected. Time Collected
---------------	--------------------------------------

3. (a) Product names and descriptions:
(b) Methods of collections:
(c) Collector's identification on package and seal:

4. Reason for collection:

5. Manufacturer:	6. Dealer or Importer:
------------------	------------------------

7. Size of lot sampled and lot number(s):	8. Date dispatched;
---	---------------------

9. Delivered to:	10. Date and time of delivery
	11. Laboratory

12. Records obtained:	(a) Invoice No. and date (b) Shipping record and date (c) Other document
-----------------------	--

13. Sample Seal used:	14. Collector (printed names, address and signature)
-----------------------	--

15. Remarks:

PAPUA NEW GUINEA

Food Sanitation Act 1991.

Reg. Sec.29(6).

Form 10.

IMPORT PERMIT

(Insert full name of applicants) of (insert address of applicants) is permitted to import into Papua New Guinea the articles detailed below for the purpose of their use and sale under the ***Food Sanitation Act 1991, Food Sanitation Regulation 2007*** and Standards prescribed under the Act.

The article(s) is/are of the type described below:

Article Type	Quantity	Lot ID	Country of Origin	Description

Food Inspector Issuing Import Permit:
(Signature)

Date:	Authority Certificate Number -----
-------	---------------------------------------

PAPUA NEW GUINEA

Food Sanitation Act 1991.

Reg.Sec.29(8)(a).

Form 11.

NOTICE OF REJECTION OF ARTICLE FOR IMPORT

TO:

(Name and address of importer)

Your application for a permit to import food/food additives/apparatus or packages for use with food or food additives for purposes of sale as described below is rejected, the articles being found deficient in the manner as described.

ARTICLE TYPE	QUANTITY	LOT IDENTIFICATION	DESCRIPTION	PARTICULARS OF DEFICIENCY

Subject to Section 29(8) and (9) of the Regulation, the articles shall be forfeited and disposed of as Local Medical Authority may direct.

Food Inspector Issuing notice: -----
(Signature)

Date:	Authority Certificate Number
-------	------------------------------

PAPUA NEW GUINEA

Food Sanitation Act 1991.

Reg. Sec.30(1),(2) and (3).

Form 12.

**NOTICE OF FOOD BORNE DISEASE/DIARRHOEAL DISEASE AT
AN INCIDENCE RATE ABOVE NORMAL**

To: Local Medical Authority

I hereby notify the Local Medical Authority that at (insert time) on (insert date) at (insert location) (insert number) patient(s) was/were diagnosed by myself (insert full name) as suffering symptoms of diarrhoeal disease of food borne disease (including poisoning or intoxicating).

Patient	Sex : Age (M/F) (Yrs)	Occupation	Work Address (Suburb/Town)	Diagnosis
1.				
2.				
3.				
4.				
5.				
6.				
7.				
8.				
9.				
10.				

The patient(s) diagnosed with food borne disease, claimed to have eaten at the following locations in the three days prior to the onset of symptoms-----

Food Sanitation Regulation2007

The “incident rate” of diarrhoeal disease in my patient population in the last three months are provided below:

Month	(a) Number of cases Reporting Diarrhoeal Disease	(b) Number of cases Reporting illness of Any kind	Incidence Rate (A) / (B)

Full Name		Contact Address	
Signature			
Date		Contact Phone Number	

PAPUA NEW GUINEA

Food Sanitation Act 1991.

Reg. Sec.36

Form 13.

**APPLICATION FOR LICENCE/LICENCE RENEWAL TO
CONDUCT OR CARRY ON A PRESCRIBED BUSINESS.**

CONTACT DETAILS	
Name of proprietor	
Business Address of proprietor	
Trading name of food business	
Licence Number (if any)	
<p>Contact Details</p> <p>PLEASE NOTE: <i>If this is a single food business then complete details in this section. If there are multiple premises (within the jurisdiction of the relevant enforcement agency) then complete details under the section 'Location of all food premises' below.</i></p> <p><i>Attach a floor plan of premises, buildings, structures, access ways etc.</i></p>	<p><input type="checkbox"/> Business hours phone number: _____</p> <p><input type="checkbox"/> After hours phone number _____</p> <p><input type="checkbox"/> Facsimile Number: _____</p> <p><input type="checkbox"/> Email Address: _____</p>

OWNERS OF PREMISES	
Owner's Name:	
Owners Address:	
Contact Details:	<p><input type="checkbox"/> Business hours phone number: _____</p> <p><input type="checkbox"/> After hours phone number _____</p> <p><input type="checkbox"/> Facsimile Number: _____</p> <p><input type="checkbox"/> Email Address: _____</p>

NATURE OF BUSINESS INFORMATION	
<p>NOTE: The food business is required to notify the enforcement agency of any changes to the information provided below. The new information must be provided to the enforcement agency before the changes occur. Any changes to the information may affect the classification of a food business.</p>	
<p>1(a) What is your business type? Please tick all boxes that apply:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Manufacturer/processor <input type="checkbox"/> Retailer <input type="checkbox"/> Food service <input type="checkbox"/> Distributor/Importer <input type="checkbox"/> Packer <input type="checkbox"/> Storage <input type="checkbox"/> Transport <input type="checkbox"/> Restaurant/Café <input type="checkbox"/> Snack bar/takeaway <input type="checkbox"/> Caterer <input type="checkbox"/> Meals-on-wheels 	<ul style="list-style-type: none"> <input type="checkbox"/> Hotel/Motel/Guesthouse <input type="checkbox"/> Pub/Tavern <input type="checkbox"/> Canteen/Kitchen <input type="checkbox"/> Hospital/Nursing Home <input type="checkbox"/> Childcare Centre <input type="checkbox"/> Home delivery <input type="checkbox"/> Mobile food Operator <input type="checkbox"/> Market Stall <input type="checkbox"/> Charitable or community organization <input type="checkbox"/> Temporary Food premises <input type="checkbox"/> Other. Please specify _____ _____
<p>(b) Please provide more details about your business type. (For example: butcher, bakery, seafood processor, soft drink manufacturer, milk vendor, service station, poultry processor, biscuit manufacturer etc.)</p> <hr style="border: 1px solid black;"/>	
<p>2. Do you provide, produce or manufacture any of the following foods?</p>	
<p>Please tick all boxes that apply:</p> <ul style="list-style-type: none"> <input type="checkbox"/> Prepared, ready-to-eat* table meals <input type="checkbox"/> Frozen meals <input type="checkbox"/> Raw meat, poultry or seafood <input type="checkbox"/> Fermented Meat Products <input type="checkbox"/> Meat pies, sausage rolls or hot dogs <input type="checkbox"/> Sandwiches or rolls <input type="checkbox"/> Soft drink/juices <input type="checkbox"/> Raw fruit and vegetables 	<ul style="list-style-type: none"> <input type="checkbox"/> Confectionery <input type="checkbox"/> Infant or baby foods <input type="checkbox"/> Bread, pastries or cakes <input type="checkbox"/> Egg or egg products <input type="checkbox"/> Dairy products <input type="checkbox"/> Prepared salads <input type="checkbox"/> Other _____

WHAT IS THE NATURE OF YOUR FOOD BUSINESS		
<p>To be answered by all businesses:</p> <p>(a) Are you a small business*?</p> <p>(b) Is the food that you provide, produce or manufacture ready-to-eat* when sold to the customer?</p> <p>(c) Do you process* the food that you produce or provide before sale or distribution?</p> <p>(d) Do you directly supply or manufacture food for organizations that cater to the sick, elderly, children under 5years of age or pregnant women (such as hospitals, nursing homes or child care centres)?</p>	<p>Yes</p> <p>Yes</p> <p>Yes</p> <p>Yes</p>	<p>No</p> <p>No</p> <p>No</p> <p>No</p>
<p>To be answered by manufacturing/processing business only:</p> <p>(e) Do you manufacture or produce products that are not shelf stable*?</p> <p>(f) Do you manufacture or produce fermented meat products such as salami?</p>	<p>Yes</p> <p>Yes</p>	<p>No</p> <p>No</p>
<p>To be answered by food service and retail business only: (includes charitable and community organizations, markets stalls and temporary food premises):</p> <p>(g) Do you sell ready-to-eat* food at a different location from where it is prepared?</p>	<p>Yes</p>	<p>No</p>

- Refer to definitions below:

Definitions for the purposes of notification

Process, in relation to food, means activity conducted to prepare food for sale including chopping, cooking, drying, fermenting, heating, pasteurising, or a combination of these activities.

Note: this is not the same definition for process that is used in the food safety standards. Thawing and washing have been removed from this definition as these processes present a very low risk to food safety and are not relevant for the purposes of this form.

Ready-to-eat food means food that is ordinarily consumed in the same state as that in which it is sold and does not include nuts totally enclosed in the shell or whole fruit and vegetables intended for further processing by the customer.

Shelf Stable means non-perishable food with a shelf life of many months to years.

Small business is a business that employs less than 50 people in the ‘manufacturing’ sector or which employs less than 10 people in the ‘food services’ sector.

Note: When determining the number of employees of a business where casual and part-time employees are involved, their weekly hours are added together and divided by the number of hours per week stipulated in the award for employees of that business. Only staff involved in food handling operations should be included.

Food Sanitation Regulation 2007

4. Details of stalls and stall holders.				
Name and/or number of stall	Name of stallholder or name of food business and proprietor	Address of stallholder or food business	Phone, fax, Mobile numbers of stallholders/food business	Types of Food to be Sold
			Ph. Mobile: Fax:	
			Ph. Mobile: Fax:	
			Ph. Mobile: Fax:	
			Ph. Mobile: Fax:	

LOCATION OF ALL FOOD BUSINESSES		
Complete details of business location for all food premises within the jurisdiction of the enforcement agency.		
Trading Name	Location	Contact Numbers and Details
		<input type="checkbox"/> (BH) <input type="checkbox"/> (AH) <input type="checkbox"/> Fax: <input type="checkbox"/> Email:
		<input type="checkbox"/> (BH) <input type="checkbox"/> (AH) <input type="checkbox"/> Fax: <input type="checkbox"/> Email:
		<input type="checkbox"/> (BH) <input type="checkbox"/> (AH) <input type="checkbox"/> Fax: <input type="checkbox"/> Email:
		<input type="checkbox"/> (BH) <input type="checkbox"/> (AH) <input type="checkbox"/> Fax: <input type="checkbox"/> Email:

I declare that all particulars contained in this Application are complete and correct.

Signature of Applicant

Date of Application

PAPUA NEW GUINEA

Food Sanitation Act 1991.

Reg. Sec. 37

Form 14.

LICENCE TO CONDUCT OR CARRY ON A PRESCRIBED BUSINESS

Name of
Licensee:

Address of
Licensee:

Address of
Premises:

Detailed description of
premises:

Name and address of owner of
premises:

Licence fee
paid:

Licence valid from:

Other conditions of license:

The Food Business:.....

Is assigned a priority classification of:.....

This license is issued subject to the *Food Sanitation Act 1991*, the Regulations and Standards made thereunder.

Dated this day of 20 .. .

.....
Local Medical Authority / Delegate.

