

Regulation for Food Additives and Contaminants & Residues

-Hong Kong-

Regulation for Food Additives

PRESERVATIVES IN FOOD REGULATION**(Cap. 132 sub. leg. BD)****Contents**

Section		Page
1.	<i>(Repealed)</i>	2
2.	Interpretation	2
2A.	Use of alternative forms	12
3.	Restrictions on sale etc. of food containing food additive	14
4.	Food containing antioxidant not to be recommended for babies and young children	18
5.	Sale, labelling and advertisement of preservatives and antioxidants	18
6.	Labelling of food containing a preservative or antioxidant	20
7.	Regulation not to apply to food etc. for re-export*	22
7A.	Application to air transit or air transshipment cargo	22
8.	Defences	26
9.	Offences and penalties	28
10.	Name in which proceedings for offences may be brought	28

PRESERVATIVES IN FOOD REGULATION

T-4

Cap. 132BD

Section		Page
10A.	Transitional: Continued application of repealed provisions during transitional period	28
11.	Amendment of Schedule 1*	32
SCHEDULE 1	FOOD WHICH MAY CONTAIN FOOD ADDITIVE AND THE DESCRIPTION AND PROPORTION OF FOOD ADDITIVE IN EACH CASE	S1-2
Schedule 1A		S1A-2
SCHEDULE 2	LABELLING OF ARTICLES OF FOOD CONTAINING PRESERVATIVE OR ANTIOXIDANT LABELLING OF PRESERVATIVES OR ANTIOXIDANTS AND STATEMENTS ABOUT ARTICLES OF FOOD CONTAINING EXCESS AMOUNTS OF PERMITTED PRESERVATIVES	S2-2

PRESERVATIVES IN FOOD REGULATION

(Cap. 132, sections 55 and 143)

[2 February 1973]

Editorial Note:

The title of this Regulation was amended from “Preservatives in Food Regulations” to “Preservatives in Food Regulation” — see L.N. 85 of 2008.

1. *(Repealed L.N. 85 of 2008)*

2. Interpretation

(1) In this Regulation unless the context otherwise requires— *(L.N. 85 of 2008)*

“air transhipment cargo” (航空轉運貨物) has the meaning assigned to it in section 2 of the Import and Export Ordinance (Cap. 60); *(29 of 2000 s. 5)*

“air transit cargo” (航空過境貨物) means any article in transit that is both imported and consigned for export in an aircraft; *(29 of 2000 s. 5)*

“alternative form” (替代物), in relation to a permitted food additive set out in column 1 of Schedule 1A, means a substance specified in relation to that food additive in column 2 of that Schedule; *(L.N. 85 of 2008)*

“antioxidant” (抗氧化劑) means any substance that protects food against deterioration caused by oxidation (including fat rancidity and colour changes) but does not include—

- (a) lecithin;
- (b) ascorbic acid or salts or esters of ascorbic acid;
- (c) tocopherols;

- (d) erythorbic acid, citric acid, tartaric acid, phosphoric acid, lactic acid or the calcium, potassium or sodium salts of any such acid;
- (e) calcium, potassium or sodium salts of gluconic acid;
- (f) acetic and fatty acid esters of glycerol, lactic and fatty acid esters of glycerol or citric and fatty acid esters of glycerol; or
- (g) glucose oxidase derived from *Aspergillus niger* var.; (*L.N. 85 of 2008*)

“article in transit” (過境物品) has the meaning assigned to it in section 2 of the Import and Export Ordinance (Cap. 60); (*29 of 2000 s. 5*)

“canned food” (罐頭食物) means food in a hermetically sealed container which has been sufficiently heat processed to destroy any *Clostridium Botulinum* in that food or container or which has a pH of less than 4.5;

“cargo transshipment area of Hong Kong International Airport” (機場貨物轉運區) has the meaning assigned to it in section 2 of the Import and Export Ordinance (Cap. 60); (*29 of 2000 s. 5*)

“catering business” (飲食供應業) includes the business or undertaking of an inn, public house, hotel, restaurant, cafe, tea-shop, buffet, coffee-stall or any place of refreshment open to the public, or of a club, boarding house, apartment house, refreshment contractor, school feeding centre, staff dining room or canteen;

“Codex Alimentarius Commission” (食品法典委員會) means the body created in 1963 by the World Health Organization and the Food and Agriculture Organization to develop food standards, guidelines and related texts; (*L.N. 85 of 2008*)

“compounded food” (合成食物) means food containing 2 or more ingredients;

- “container” (容器) includes any form of packaging of food for sale as a single item, whether by way of wholly or partly enclosing the food or by way of attaching the food to some other article, and in particular includes a wrapper or confining band;
- “deterioration” (變壞) in relation to food, means deterioration due to the action of bacteria, yeasts or moulds;
- “food additive” (食物添加劑) means a preservative or an antioxidant; (*L.N. 85 of 2008*)
- “GMP” (優良製造規範) means good manufacturing practice, which includes a manufacturing practice that complies with the following—
- (a) the quantity of the food additive added to the food is limited to the lowest possible level necessary to accomplish the desired effect of adding it;
 - (b) the quantity of the food additive that becomes a component of the food as a result of its use in the manufacturing, processing or packaging of a food and that is not intended to accomplish any physical or other technical effect in the food itself, is reduced to a reasonably possible extent; and
 - (c) the food additive is prepared and handled in the same way as a food ingredient; (*L.N. 85 of 2008*)
- “importer” (進口商) includes any person who, whether as owner, consignee, agent or broker, is in possession of or entitled to the custody or control of any article of food brought from a place outside Hong Kong; (*10 of 1986 s. 32(2)*)
- “INS” (國際編碼系統) means the system known as the International Numbering System for Food Additives that was adopted by the Codex Alimentarius Commission for identifying food additives in the list of ingredients of any pre-packaged food; (*L.N. 85 of 2008*)

- “maximum permitted level” (最高准許含量), in relation to a permitted food additive set out in column 2 of Schedule 1, means the proportion specified in relation to that food additive in column 3 of that Schedule; (*L.N. 85 of 2008*)
- “permitted antioxidant” (准許抗氧化劑) means a substance specified in column 2 of Schedule 1 that functions primarily as an antioxidant; (*L.N. 85 of 2008*)
- “permitted colouring matter” (准許染色料) means any colouring matter inasmuch as its use is permitted by the Colouring Matter in Food Regulations (Cap. 132 sub. leg. H);
- “permitted food additive” (准許食物添加劑) means a food additive specified in column 2 of Schedule 1; (*L.N. 85 of 2008*)
- “permitted preservative” (准許防腐劑) means a substance specified in column 2 of Schedule 1 that functions primarily as a preservative; (*L.N. 85 of 2008*)
- “pre-packed” (預先包裝) means made up in advance ready for retail sale in or on a container; and on any premises where food of any description is so made up, or is kept or stored for sale after being so made up, any food of that description found made up in or on a container shall be deemed to be pre-packed unless the contrary is proved;
- “preparation” (配製) in relation to food, includes manufacture and any form of treatment; and “preparation for sale” (配製以供出售) includes packaging;
- “preservative” (防腐劑) means any substance which is capable of inhibiting, retarding or arresting the process of fermentation, acidification or other deterioration of food or of masking any of the evidence of putrefaction but does not include—
- (a) (*Repealed L.N. 85 of 2008*)
 - (b) any permitted colouring matter;
 - (c) common salt (sodium chloride);

- (d) lecithin, sugars or tocopherols;
- (e) nicotinic acid or its amide;
- (f) vinegar or acetic acid, lactic acid, ascorbic acid, citric acid, malic acid, phosphoric acid, polyphosphoric acid or tartaric acid or the calcium, potassium or sodium salts of any of the acids specified in this paragraph; (*L.N. 85 of 2008*)
- (g) glycerol, alcohol or potable spirits, isopropyl alcohol, propylene glycol, monoacetin, diacetin or triacetin;
- (h) herbs or hop extract;
- (i) spices or essential oils when used for flavouring purposes;
- (j) any substance added to food by the process of curing known as smoking;
- (k) carbon dioxide, nitrogen or hydrogen when used in the packing of food in hermetically sealed containers;
- (l) nitrous oxide when used in the making of whipped cream; or (*L.N. 85 of 2008*)
- (m) glucose oxidase derived from *Aspergillus niger* var.; (*L.N. 85 of 2008*)

“relevant food” (有關食物), in relation to a scheduled food category, means food that constitutes or belongs to the scheduled food category; (*L.N. 85 of 2008*)

“retail sale” (零售) and “sale by retail” mean respectively any sale to a person buying otherwise than for the purpose of re-sale, but does not include a sale to a caterer for the purposes of his catering business, or a sale to a manufacturer for the purposes of his manufacturing business;

“scheduled food category” (附表所列食物分類) means a category or sub-category of food specified in column 1 of Schedule 1; *(L.N. 85 of 2008)*

“sell” (售賣) includes offer or expose for sale or have in possession for sale;

“storage” (貯存) in relation to food, means storage at, in or upon any farm, dock, vehicle, warehouse, fumigation chamber, cold store, or any barge or ship whilst, in either case, in the waters of Hong Kong. *(L.N. 85 of 2008)*

(L.N. 85 of 2008)

- (2) For the purposes of this Regulation, percentages and parts per million shall be calculated by weight. *(L.N. 85 of 2008)*
- (3) *(Repealed L.N. 85 of 2008)*

2A. Use of alternative forms

- (1) An alternative form may be used in place of a permitted food additive set out in relation to it in column 1 of Schedule 1A but only as follows—
 - (a) subject to paragraph (b), the alternative form may be used up to the maximum permitted level specified for the relevant permitted food additive subject to the alternative form being calculated in the form of the permitted food additive;
 - (b) calcium disodium ethylene diamine tetraacetate, which is the alternative form of disodium ethylene diamine tetraacetate, must be calculated in the form of anhydrous calcium disodium ethylene diamine tetraacetate.
- (2) A reference to a permitted food additive in this Regulation is to be construed in accordance with subsection (1).

(L.N. 85 of 2008)

3. Restrictions on sale etc. of food containing food additive

- (1) Subject to this section, a person shall not import, manufacture for sale or sell any article of food that contains a food additive.
- (2) Any relevant food may contain the permitted food additive specified in relation to its scheduled food category but in a proportion that does not exceed the maximum permitted level.
- (3) Subject to subsection (4), any relevant food or any food intended for use in the preparation of a relevant food may—
 - (a) on importation on a sale that is not a retail sale; or
 - (b) on consignment or delivery pursuant to a sale that is not a retail sale,contain, in any proportion, a permitted preservative that is specified for the scheduled food category of the relevant food.
- (4) Subsection (3)—
 - (a) applies only if the seller has given to the importer on or before importation or to the buyer on or before sale a document, in the form specified in Schedule 2, that accurately states the description and the maximum quantity of the preservatives present in the food; and
 - (b) does not apply to pre-packed food, or fruit or fruit pulp that contains sulphur dioxide and is intended for manufacturing purposes.
- (5) Where 2 or more permitted food additives are specified in relation to a scheduled food category, any relevant food of that food category may contain an admixture of those food additives—
 - (a) if each such food additive does not exceed the maximum permitted level; or

- (b) if a note referred to in column 4 of Schedule 1 opposite to that scheduled food category specifies a different condition, that condition is complied with instead of paragraph (a).
- (6) Any food may contain, in a proportion that does not exceed 5 parts per million, formaldehyde derived from—
 - (a) any wet strength wrapping containing any resin based on formaldehyde; or
 - (b) any plastic food container or utensil manufactured from any resin of which formaldehyde is a condensing component.
- (7) The skin, but not the flesh, of a banana may contain nystatin.
- (8) Any canned food may contain nisin, and any food may contain nisin introduced in the preparation of that food by the use of canned food containing nisin.
- (9) Any compounded food may contain any permitted food additive introduced in the preparation of that food by the use of any relevant food (other than fruit or fruit pulp intended for manufacturing purposes or any unfermented grape juice product intended for sacramental use), if—
 - (a) that permitted food additive is specified in Schedule 1 for the scheduled food category of the relevant food used in the compounded food; and
 - (b) the proportion of the permitted food additive present in the compounded food does not exceed, in relation to the quantity of the relevant food used, the maximum permitted level.
- (10) Subsection (1) does not apply to an article of food containing any food additive that is naturally present in that food.

(L.N. 85 of 2008)

4. Food containing antioxidant not to be recommended for babies and young children

No person shall—

- (a) give with any food sold by him or display with any food for sale any label, whether attached to or printed on the container of that food or not; or
- (b) publish, or be a party to the publication of any advertisement for any food; or
- (c) use on, or in connexion with, the sale of food any description,

which bears or includes any words or description stating directly or by implication that the food is intended mainly for babies and young children, if the food to which the label, advertisement or description relates has in it or on it any added antioxidant.

[cf. S.I. 1966/1500 r. 7 U.K.]

5. Sale, labelling and advertisement of preservatives and antioxidants

- (1) No person shall sell any substance which is recommended in any mark or label placed on its container for use as a preservative or antioxidant in food unless that container bears a label in accordance with the provisions of Schedule 2.
- (2) Where in accordance with the provisions of subsection (1) a container is required to bear such a label and such container is wrapped in paper or any other wrapper through which the label on the container is not clearly readable the outermost wrapper shall on any exposure or offer for sale by retail bear a label as if it were the container or receptacle to which subsection (1) applies.

- (3) No person shall sell or advertise for sale with a view to its use in the preparation of food—
- (a) any food additive other than a permitted food additive;
(L.N. 85 of 2008)
 - (b) *(Repealed L.N. 85 of 2008)*
 - (c) any permitted food additive in such a manner as to be likely to lead to its use contrary to this Regulation.

(L.N. 85 of 2008)

[cf. S.I. 1962/1532 r. 6 U.K.]

6. Labelling of food containing a preservative or antioxidant

- (1) Subject to the provisions of this section, no person shall sell, consign or deliver any relevant food mentioned in section 1 of Schedule 2 which contains a permitted preservative or permitted antioxidant specified in relation to the scheduled food category of that food except in a container bearing a label in accordance with the provisions of Schedule 2 unless, in the case of a retail sale, a notice written in English and Chinese languages to the effect that the food contains preservative or antioxidant is exhibited in a conspicuous place so as to be easily readable by a customer.
- (2) Where in accordance with subsection (1) a container is required to bear such a label and such container is wrapped in paper or any other wrapper through which the label on the container is not clearly readable the outermost wrapper shall on any exposure or offer for sale by retail bear a label as if it were the container to which the subsection applies.
- (3) Nothing in this section shall apply as respects any sale of any relevant food for immediate consumption on or at

the premises of the seller or in or at any stall or mobile refreshment vehicle.

(L.N. 85 of 2008)

[cf. S.I. 1962/1532 r. 5 U.K.]

7. Regulation not to apply to food etc. for re-export*

The provisions of this Regulation which prohibit any preservative or antioxidant in articles of food and which require the labelling of certain articles of food and of articles sold as preservatives or antioxidants shall not apply in the case of any article which has been imported into Hong Kong for the purpose of re-export or manufactured in Hong Kong solely for the purpose of export.

(10 of 1986 s. 32(2); L.N. 85 of 2008)

Editorial Note:

* *(Amended L.N. 85 of 2008)*

7A. Application to air transit or air transshipment cargo

(1) Section 3 does not apply in relation to the import of an article of food referred to in that section that is air transit cargo or air transshipment cargo; but if at any time between its being brought into and taken out of Hong Kong such article of food is removed from the cargo transshipment area of Hong Kong International Airport then, for the purposes of section 3— *(L.N. 85 of 2008)*

- (a) the article of food is deemed to be imported at the time of such removal; and
- (b) the person who brought the article of food, or caused it to be brought, into Hong Kong as air transit cargo or air transshipment cargo is deemed to be the person who imports the article of food at the time of its removal,

and, except to that extent, that section has effect as if this subsection had not been enacted.

(2) In proceedings against a person for an offence under section 9, being proceedings— (*L.N. 85 of 2008*)

(a) in relation to the import of an article of food referred to in section 3 that is air transit cargo or air transshipment cargo; and

(b) in which it is necessary for the prosecution to prove that, at any time between its being brought into and taken out of Hong Kong, the article of food was removed from the cargo transshipment area of Hong Kong International Airport,

it is a defence for the person to show that he took all reasonable steps and exercised reasonable diligence to avoid such removal occurring.

(3) Where in any proceedings the defence provided by subsection (2) involves an allegation that the commission of the offence was due to— (*L.N. 85 of 2008*)

(a) the act or default of another person; or

(b) reliance on information given by another person,

the defendant is not, without the leave of the court, entitled to rely on the defence unless, not less than 10 days before the hearing of the proceedings, he has served a notice in writing on the prosecutor giving all particulars of—

(i) the person who committed the act or default or gave the information; and

(ii) the act, default or information,

of which he is aware at the time he serves the notice.

(4) A person is not entitled to rely on the defence provided by subsection (2) by reason of his reliance on information

supplied by another person, unless he shows that it was reasonable in all the circumstances for him to have relied on the information, having regard in particular to— (*L.N. 85 of 2008*)

- (a) the steps which he took, and those which might reasonably have been taken, for the purpose of verifying the information; and
- (b) whether he had any reason to disbelieve the information.

(29 of 2000 s. 5; L.N. 85 of 2008)

8. Defences

- (1) In any proceedings for an offence against this Regulation in relation to the publication of an advertisement, it shall be a defence for the defendant to prove that, being a person whose business it is to publish, or arrange for the publication of, advertisements, he received the advertisement for publication in the ordinary course of business. [*cf. S.I. 1962/1532 r. 8(4) U.K.*]
- (2) In any proceedings against the manufacturer or importer for an offence against this Regulation in relation to the publication of an advertisement it shall rest on the defendant to prove that he did not publish and was not a party to the publication of the advertisement. [*cf. S.I. 1966/1500 r. 10(2) U.K.*]
- (3) In any proceedings for an offence against section 3 it shall be a defence for the defendant to prove that the presence in any food of any preservative other than a permitted preservative or the presence of a permitted preservative in any food other than a relevant food, is solely due to the use of that preservative in food storage— (*L.N. 85 of 2008*)
 - (a) as an acaricide, fungicide, insecticide, or rodenticide, for the protection, in each case, of food whilst in storage; or

- (b) as a sprout inhibitor or depressant, otherwise than in a place where food is packed for retail sale. [*cf. S.I. 1962/1532 r. 8(5) U.K.*]

(L.N. 85 of 2008)

9. Offences and penalties

Any person who contravenes any of the provisions of section 3, 4, 5 or 6 shall be guilty of an offence and shall be liable on summary conviction to a fine at level 5 and to imprisonment for 6 months.

(L.N. 114 of 1984; L.N. 334 of 1987; L.N. 177 of 1996; L.N. 85 of 2008)

10. Name in which proceedings for offences may be brought

Without prejudice to the provisions of any other enactment relating to the prosecution of criminal offences and without prejudice to the powers of the Secretary for Justice in relation to the prosecution of criminal offences, prosecutions for an offence under any of the provisions of this Regulation may be brought in the name of the Director of Food and Environmental Hygiene.

(L.N. 362 of 1997; 78 of 1999 s. 7; L.N. 85 of 2008)

10A. Transitional: Continued application of repealed provisions during transitional period

- (1) During the transitional period, a person who imports, manufactures for sale or sells any article of food that contains a preservative or an antioxidant (as defined in the Amended Regulation) does not contravene section 3 if the importation, manufacture for sale or sale would not have contravened any provision of regulation 3 of the former Regulations.
- (2) During the transitional period, a person does not contravene section 4 if the antioxidant (as defined in the Amended

Regulation) that the food to which the label, advertisement or description relates has in it or on it was not an antioxidant within the meaning of the former Regulations.

- (3) During the transitional period, a person does not contravene section 5(1) if the substance that—
 - (a) is sold by the person; and
 - (b) is recommended for use as a preservative or an antioxidant in food (as defined in the Amended Regulation),was not a preservative or an antioxidant within the meaning of the former Regulations.
- (4) During the transitional period, a person who sells or advertises for sale, a preservative or an antioxidant (as defined in the Amended Regulation), with a view to its use in the preparation of food, does not contravene section 5(3) if the sale or advertisement would not have contravened regulation 5(3) of the former Regulations.
- (5) During the transitional period, if any food sold, consigned or delivered by a person contains an added preservative or antioxidant that was specified as permissible in the case of such food in the First Schedule of the former Regulations, the person does not contravene section 6 if the food is sold, consigned or delivered in accordance with regulation 6 of the former Regulations.
- (6) To avoid doubt it is stated that the provisions of the former Regulations that are necessary to give effect to this section continue to apply to the extent necessary, despite their repeal or amendment by the Preservatives in Food (Amendment) Regulation 2008 (*L.N. 85 of 2008*).
- (7) To avoid doubt it is stated that this section (the purpose of which is to enable the continued application of the former Regulations as an alternative to the Preservatives in Food

(Amendment) Regulation 2008 (*L.N. 85 of 2008*) does not limit or prejudice the application of the Preservatives in Food (Amendment) Regulation 2008 (*L.N. 85 of 2008*).

(8) In this section—

“Amended Regulation” (經修訂規例) means the former Regulations as amended by the Preservatives in Food (Amendment) Regulation 2008 (*L.N. 85 of 2008*);

“former Regulations” (舊有規例) means the Preservatives in Food Regulations (Cap. 132 sub. leg. BD) as they were in force immediately before the commencement* of the Preservatives in Food (Amendment) Regulation 2008 (*L.N. 85 of 2008*);

“transitional period” (過渡期) means the period beginning on 1 July 2008 and ending on 30 June 2010 (both dates inclusive).

(*L.N. 85 of 2008*)

Editorial Note:

* Commencement date: 1 July 2008.

11. Amendment of Schedule 1*

The Director of Food and Environmental Hygiene may, by notice in the Gazette, amend the concentrations specified in column 3 of Schedule 1.

(*L.N. 114 of 1984; L.N. 67 of 1985; L.N. 85 of 1990; 78 of 1999 s. 7; L.N. 85 of 2008*)

Editorial Note:

* (*Amended L.N. 85 of 2008*)

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-2

Cap. 132BD

SCHEDULE 1

[ss. 2, 3 & 11 & Sch. 1A]

**FOOD WHICH MAY CONTAIN FOOD ADDITIVE
AND THE DESCRIPTION AND PROPORTION OF
FOOD ADDITIVE IN EACH CASE**

Column 1		Column 2		Column 3	Column 4
No.	Food category or sub-category	Permitted food additives		Maximum permitted level (ppm, unless otherwise specified)	Note
		INS no.	Name		
1	Dairy products and analogues, excluding infant formulae and follow-up formulae, and products of food category 2 and its sub-categories				
1.1	Beverage whiteners	319	Tertiary butylhydroquinone	100	Notes 1 and 2

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-4

Cap. 132BD

		320	Butylated hydroxyanisole	100	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1 and 2
1.2	Clotted cream	234	Nisin	GMP	
1.3	Milk powder and cream powder (plain), including casein and caseinates	320	Butylated hydroxyanisole	100	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
1.3.1	Milk powder for vending machines	310	Propyl gallate	200	Notes 1 and 2
		320	Butylated hydroxyanisole	100	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
1.4	Milk powder and cream powder analogues	319	Tertiary butylhydroquinone	100	Notes 1 and 2
		320	Butylated hydroxyanisole	100	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1 and 2
1.5	Cheese and analogues				
1.5.1	Unripened cheese (e.g. cottage cheese, cream cheese and mozzarella cheese)	200	Sorbic acid	1000	
		234	Nisin	12.5	
		235	Pimaricin	2 mg/dm ²	Note 3
		250	Sodium nitrite	10	Note 8
		251	Sodium nitrate	50	Note 8

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-6

Cap. 132BD

		280	Propionic acid	GMP	
1.5.2	Ripened cheese (e.g. camembert cheese, cheddar cheese, edam cheese and gouda cheese)	200	Sorbic acid	3000	
		234	Nisin	12.5	
		235	Pimaricin	2 mg/dm ²	Note 3
		250	Sodium nitrite	10	Note 8
		251	Sodium nitrate	50	Note 8
		280	Propionic acid	3000	
		1105	Lysozyme	GMP	
1.5.2.1	Cheese powder (for reconstitution (e.g. for cheese sauces))	200	Sorbic acid	3000	
		234	Nisin	12.5	
		235	Pimaricin	2 mg/dm ²	Note 3
		250	Sodium nitrite	10	Note 8
		251	Sodium nitrate	50	Note 8
		280	Propionic acid	3000	
		1105	Lysozyme	GMP	
1.5.2.2	Provolone cheese	200	Sorbic acid	3000	
		234	Nisin	12.5	
		235	Pimaricin	2 mg/dm ²	Note 3
		239	Hexamethylene tetramine	25	Note 4
		250	Sodium nitrite	10	Note 8
		251	Sodium nitrate	50	Note 8
		280	Propionic acid	3000	
		1105	Lysozyme	GMP	
1.5.3	Whey cheese	200	Sorbic acid	1000	

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-8

Cap. 132BD

		234	Nisin	12.5	
		235	Pimaricin	2 mg/dm ²	Note 3
		250	Sodium nitrite	10	Note 8
		251	Sodium nitrate	50	Note 8
		280	Propionic acid	3000	
1.5.4	Processed cheese	200	Sorbic acid	3000	Note 5
		234	Nisin	12.5	
		235	Pimaricin	2 mg/dm ²	Note 3
		250	Sodium nitrite	10	Note 8
		251	Sodium nitrate	50	Note 8
		280	Propionic acid	3000	Note 5
1.5.5	Cheese analogues, i n c l u d i n g imitation cheese, imitation cheese m i x e s a n d imitation cheese powders	200	Sorbic acid	1000	
		235	Pimaricin	2 mg/dm ²	Note 3
		250	Sodium nitrite	10	Note 8
		251	Sodium nitrate	50	Note 8
1.5.6	Whey protein cheese (e.g. ricotta cheese)	200	Sorbic acid	3000	
		234	Nisin	12.5	
		235	Pimaricin	2 mg/dm ²	Note 3
		250	Sodium nitrite	10	Note 8
		251	Sodium nitrate	50	Note 8
		280	Propionic acid	3000	

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-10

Cap. 132BD

1.6	Dairy-based desserts (e.g. ice cream, pudding and fruit or flavoured yoghurt), excluding plain yoghurt	210	Benzoic acid	300	
		310	Propyl gallate	90	Notes 1 and 6
1.6.1	Fruit-based milk and cream desserts	200	Sorbic acid	300	Note 22
		210	Benzoic acid	300	Note 22
		220	Sulphur dioxide	100	Note 10
		310	Propyl gallate	90	Notes 1 and 6
1.6.2	Fruit yoghurt	200	Sorbic acid	300	Note 18
		210	Benzoic acid	300	Note 18
		214	Ethyl para—hydroxybenzoate	120	Note 18
		218	Methyl para—hydroxybenzoate	120	Note 18
		220	Sulphur dioxide	60	Note 10
		310	Propyl gallate	90	Notes 1 and 6
2	Fats and oils, and fat emulsions				
2.1	Fats and oils essentially free from water				

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-12

Cap. 132BD

2.1.1	Anhydrous butter oil and ghee	310	Propyl gallate	100	Notes 1 and 7
		311	Octyl gallate	100	Notes 1 and 7
		312	Dodecyl gallate	100	Notes 1 and 7
		320	Butylated hydroxyanisole	175	Notes 1 and 7
		321	Butylated hydroxytoluene	75	Notes 1 and 7
2.1.2	Vegetable oils and fats	310	Propyl gallate	200	Notes 1 and 2
		311	Octyl gallate	100	Notes 1 and 2
		312	Dodecyl gallate	100	Notes 1 and 2
		314	Guaiac resin	1000	
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		384	Isopropyl citrates	200	
		388	Thiodipropionic acid	200	

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-14

Cap. 132BD

2.1.3	Lard, tallow, fish oil and other animal fats	310	Propyl gallate	200	Notes 1 and 2
		311	Octyl gallate	100	Notes 1 and 2
		312	Dodecyl gallate	100	Notes 1 and 2
		314	Guaiac resin	1000	
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		384	Isopropyl citrates	200	
		388	Thiodipropionic acid	200	
2.2	Fat emulsions mainly of type water-in-oil				
2.2.1	Emulsions containing at least 80% fat				
2.2.1.1	Margarine and similar products	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-16

Cap. 132BD

		214	Ethyl para— hydroxybenzoate	1000	Note 18
		218	Methyl para— hydroxybenzoate	1000	Note 18
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		384	Isopropyl citrates	200	
		386	Disodium ethylene d i a m i n e tetraacetate	75	Note 9
		388	Thiodipropionic acid	200	
2.2.1.2	Butter for manufacturing purposes	310	Propyl gallate	80	Notes 1 and 23
		311	Octyl gallate	80	Notes 1 and 23
		312	Dodecyl gallate	80	Notes 1 and 23
		320	Butylated hydroxyanisole	160	Notes 1 and 23
		321	Butylated hydroxytoluene	160	Notes 1 and 23
2.2.1.3	Blends of butter and margarine	310	Propyl gallate	200	Notes 1 and 2

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-18

Cap. 132BD

		314	Guaiac resin	1000	
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
2.2.2	Emulsions containing less than 80% fat, including fat-reduced butter, fat-reduced margarine and their mixtures	200	Sorbic acid	2000	Note 21
		210	Benzoic acid	1000	Note 21
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		384	Isopropyl citrates	100	
		386	Disodium ethylene diamine tetraacetate	100	Note 9
		388	Thiodipropionic acid	200	

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-20

Cap. 132BD

2.3	Fat emulsions mainly of type oil-in-water, including mixed and/or flavoured products based on fat emulsions, excluding products with fat derived from milkfat and dessert products of food category 2.4 and its sub-categories (if applicable)	210	Benzoic acid	1000	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
2.4	F a t - b a s e d desserts, excluding dairy-based dessert products of food category 1.6 and its sub-categories (if applicable)	210	Benzoic acid	1000	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-22

Cap. 132BD

3	Edible ices, including water-based frozen desserts, confections and novelties (e.g. sherbet and sorbet)	319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1 and 2
4	Fruits and vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds				
4.1	Surface-treated fresh fruit	220	Sulphur dioxide	50	Note 10
4.1.1	Apples	220	Sulphur dioxide	50	Note 10
		324	Ethoxyquin	3	
4.1.2	Pears		Copper carbonate	3	Note 24
		220	Sulphur dioxide	50	Note 10
		324	Ethoxyquin	3	
4.1.3	Citrus fruit	220	Sulphur dioxide	50	Note 10
		230	Diphenyl	100	

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-24

Cap. 132BD

		231	O r t h o - phenylphenol	12	
4.2	Frozen sliced apples	220	Sulphur dioxide	500	Note 10
4.3	Dried fruit	210	Benzoic acid	800	
		220	Sulphur dioxide	1000	Note 10
		386	Disodium ethylene d i a m i n e tetraacetate	265	Note 9
4.3.1	Dried figs	200	Sorbic acid	500	Note 22
		210	Benzoic acid	800	Note 22
		220	Sulphur dioxide	1000	Note 10
		386	Disodium ethylene d i a m i n e tetraacetate	265	Note 9
4.3.2	Prunes	200	Sorbic acid	1000	Note 22
		210	Benzoic acid	800	Note 22
		220	Sulphur dioxide	1000	Note 10
		386	Disodium ethylene d i a m i n e tetraacetate	265	Note 9
4.3.3	Dried apricots	200	Sorbic acid	500	Note 22
		210	Benzoic acid	800	Note 22
		220	Sulphur dioxide	2000	Note 10
		386	Disodium ethylene d i a m i n e tetraacetate	265	Note 9
4.3.4	Raisins	210	Benzoic acid	800	
		220	Sulphur dioxide	1500	Note 10

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-26

Cap. 132BD

		386	Disodium ethylene d i a m i n e tetraacetate	265	Note 9
4.3.5	D e s i c c a t e d coconuts	210	Benzoic acid	800	
		220	Sulphur dioxide	50	Note 10
		386	Disodium ethylene d i a m i n e tetraacetate	265	Note 9
4.4	Fruit pickled in vinegar, oil or brine	200	Sorbic acid	1000	
		210	Benzoic acid	1000	Note 20
		214	Ethyl para— hydroxybenzoate	250	Note 20
		218	Methyl para— hydroxybenzoate	250	Note 20
		220	Sulphur dioxide	100	Note 10
		386	Disodium ethylene d i a m i n e tetraacetate	250	Note 9
4.5	Canned or bottled (pasteurized or heat-sterilized) fruit	210	Benzoic acid	800	Note 20
		214	Ethyl para— hydroxybenzoate	800	Note 20
		218	Methyl para— hydroxybenzoate	800	Note 20
		220	Sulphur dioxide	350	Note 10
		512	Stannous chloride	20	Note 11
4.6	Jams, jellies, marmalades	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-28

Cap. 132BD

		214	Ethyl para—hydroxybenzoate	500	Note 18
		218	Methyl para—hydroxybenzoate	500	Note 18
		220	Sulphur dioxide	100	Note 10
		386	Disodium ethylene diamine tetraacetate	130	Note 9
4.7	Fruit-based spreads (e.g. apple butter, lemon curd and chutney) excluding products of food category 4.6 and its sub-categories (if applicable)	200	Sorbic acid	1000	Note 22
		210	Benzoic acid	1000	Note 22
		220	Sulphur dioxide	500	Note 10
		386	Disodium ethylene diamine tetraacetate	100	Note 9
4.8	Candied fruit	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para—hydroxybenzoate	1000	Note 18
		218	Methyl para—hydroxybenzoate	1000	Note 18
		220	Sulphur dioxide	100	Note 10
4.9	Fruit preparations, including pulps, purees, fruit sauces, fruit toppings, coconut milk and coconut cream	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para—hydroxybenzoate	800	Note 18
		218	Methyl para—hydroxybenzoate	800	Note 18

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-30

Cap. 132BD

		220	Sulphur dioxide	500	Note 10
4.10	Fruit-based desserts, including fruit-flavoured water-based desserts, excluding fine bakery wares containing fruit of food categories 7.2.1 and 7.2.2 and their sub-categories (if applicable), fruit-flavoured edible ices of food category 3 and its sub-categories (if applicable) and fruit-containing frozen dairy desserts of food category 1.6 and its sub-categories (if applicable)	210	Benzoic acid	1000	
		310	Propyl gallate	90	Notes 1 and 6
4.11	Fermented fruit products	200	Sorbic acid	1000	
		210	Benzoic acid	1000	Note 20
		214	Ethyl para—hydroxybenzoate	250	Note 20
		218	Methyl para—hydroxybenzoate	250	Note 20
		220	Sulphur dioxide	100	Note 10
		386	Disodium ethylene diamine tetraacetate	250	Note 9

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-32

Cap. 132BD

4.12	Fruit fillings for pastries, excluding purees of food category 4.9 and its sub-categories (if applicable)	200	Sorbic acid	450	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para—hydroxybenzoate	800	Note 18
		218	Methyl para—hydroxybenzoate	800	Note 18
		220	Sulphur dioxide	100	Note 10
		386	Disodium ethylene diamine tetraacetate	650	Note 9
4.13	Cooked fruit	210	Benzoic acid	1000	Note 20
		214	Ethyl para—hydroxybenzoate	800	Note 20
		218	Methyl para—hydroxybenzoate	800	Note 20
		220	Sulphur dioxide	350	Note 10
4.14	Peeled, cut or shredded fresh potatoes and white vegetables	220	Sulphur dioxide	50	Note 10
4.15	Frozen vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds				

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-34

Cap. 132BD

4.15.1	Frozen French fried potatoes	386	Disodium ethylene diamine tetraacetate	100	Note 9
4.15.2	Frozen avocados	220	Sulphur dioxide	300	Note 10
4.15.3	Frozen potatoes and white vegetables	220	Sulphur dioxide	50	Note 10
4.16	Dried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweeds, and nuts and seeds	210	Benzoic acid	1000	
		220	Sulphur dioxide	500	Note 10
4.16.1	Dried potatoes	210	Benzoic acid	1000	
		220	Sulphur dioxide	500	Note 10
		310	Propyl gallate	50	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
4.16.2	Dried beans	210	Benzoic acid	1000	
		220	Sulphur dioxide	500	Note 10
		386	Disodium ethylene diamine tetraacetate	800	Notes 9 and 27

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-36

Cap. 132BD

4.16.3	Ready-to-eat dried vegetables	210	Benzoic acid	1000	
		220	Sulphur dioxide	500	Note 10
		386	Disodium ethylene d i a m i n e tetraacetate	200	Notes 9 and 27
4.16.4	Kampyo	210	Benzoic acid	1000	
		220	Sulphur dioxide	5000	Note 10

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-38

Cap. 132BD

4.17	Vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds pickled in vinegar, oil, brine, or soy sauce, excluding fermented soybean products of food categories 12.13 and 12.14 and their sub-categories (if applicable) and fermented vegetables of food category 4.21 and its sub-categories (if applicable)	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	2000	Note 18
		214	Ethyl para—hydroxybenzoate	250	Note 18
		218	Methyl para—hydroxybenzoate	250	Note 18
		220	Sulphur dioxide	100	Note 10
		386	Disodium ethylenediaminetetraacetate	250	Note 9
4.17.1	Pickled olives	200	Sorbic acid	500	Note 18
		210	Benzoic acid	2000	Note 18
		214	Ethyl para—hydroxybenzoate	250	Note 18

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-40

Cap. 132BD

		218	Methyl para— hydroxybenzoate	250	Note 18
		220	Sulphur dioxide	100	Note 10
		386	Disodium ethylene d i a m i n e tetraacetate	250	Note 9
		579	Ferrous gluconate	150	Note 12
4.18	Canned or bottled (pasteurized or heat-sterilized) or retort pouch vegetables (i n c l u d i n g mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds	220	Sulphur dioxide	50	Note 10
		386	Disodium ethylene d i a m i n e tetraacetate	365	Note 9
		512	Stannous chloride	25	Note 11

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-42

Cap. 132BD

4.19	V e g e t a b l e (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera), seaweed, and nut and seed purees and spreads (e.g. tomato puree, peanut butter and cashew butter)	210	Benzoic acid	1000	
		386	Disodium ethylene d i a m i n e tetraacetate	250	Note 9
4.19.1	Energy-reduced products	210	Benzoic acid	1000	
		220	Sulphur dioxide	500	Note 10
		386	Disodium ethylene d i a m i n e tetraacetate	250	Note 9
4.19.2	Tomato purees	210	Benzoic acid	1000	Note 20
		214	Ethyl para—hydroxybenzoate	800	Note 20
		218	Methyl para—hydroxybenzoate	800	Note 20
		220	Sulphur dioxide	350	Note 10
		386	Disodium ethylene d i a m i n e tetraacetate	250	Note 9

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-44

Cap. 132BD

4.20	V e g e t a b l e (including mushrooms and fungi, roots and tubers, p u l s e s a n d legumes, and aloe vera), seaweed, and nut and seed pulps, pastes and preparations (e.g. vegetable desserts and sauces, and candied vegetables) other than food category 4.19, and its sub- categories (if applicable)	210	Benzoic acid	3000	
		220	Sulphur dioxide	500	Note 10
		386	Disodium ethylene d i a m i n e tetraacetate	80	Note 9
4.20.1	Tomato pulp and tomato paste	210	Benzoic acid	3000	Note 20
		214	Ethyl para— hydroxybenzoate	800	Note 20
		218	Methyl para— hydroxybenzoate	800	Note 20
		220	Sulphur dioxide	500	Note 10
		386	Disodium ethylene d i a m i n e tetraacetate	80	Note 9

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-46

Cap. 132BD

4.20.2	Sweetened nut paste	200	Sorbic acid	1000	Note 22
		210	Benzoic acid	3000	Note 22
		220	Sulphur dioxide	500	Note 10
		386	Disodium ethylene d i a m i n e tetraacetate	80	Note 9
4.20.3	Horseradish pulp	210	Benzoic acid	3000	Note 20
		214	Ethyl para— hydroxybenzoate	250	Note 20
		218	Methyl para— hydroxybenzoate	250	Note 20
		220	Sulphur dioxide	500	Note 10
		386	Disodium ethylene d i a m i n e tetraacetate	80	Note 9

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-48

Cap. 132BD

4.21	Fermented vegetable (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweed products, excluding fermented soybean products of food categories 12.13 and 12.14, and their sub-categories (if applicable)	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para—hydroxybenzoate	250	Note 18
		218	Methyl para—hydroxybenzoate	250	Note 18
		220	Sulphur dioxide	500	Note 10
		386	Disodium ethylene diamine tetraacetate	250	Note 9
4.22	Cooked or fried vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds	210	Benzoic acid	1000	
		386	Disodium ethylene diamine tetraacetate	250	Note 9
4.22.1	Cooked and pre-packed beetroot	210	Benzoic acid	1000	Note 20

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-50

Cap. 132BD

		214	Ethyl para— hydroxybenzoate	250	Note 20
		218	Methyl para— hydroxybenzoate	250	Note 20
		386	Disodium ethylene d i a m i n e tetraacetate	250	Note 9

5	Confectionery				
5.1	Cocoa products and chocolate p r o d u c t s i n c l u d i n g i m i t a t i o n s and chocolate substitutes				
5.1.1	Cocoa mixes (powders) and cocoa mass/ cakes	310	Propyl gallate	200	Note 1
5.1.2	Cocoa mixes (syrups)	210	Benzoic acid	700	Note 20
		214	Ethyl para— hydroxybenzoate	700	Note 20
		218	Methyl para— hydroxybenzoate	700	Note 20
		310	Propyl gallate	200	Note 1
5.1.3	C o c o a - b a s e d spreads, including fillings (e.g. cocoa butter)	210	Benzoic acid	1500	
		310	Propyl gallate	200	Note 1
		386	Disodium ethylene d i a m i n e tetraacetate	50	Note 9

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-52

Cap. 132BD

5.1.4	Cocoa and chocolate products, including chocolate-covered nuts and fruit	310	Propyl gallate	200	Note 1
5.1.4.1	White chocolate	310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
5.1.4.2	Chocolate-covered mallow	200	Sorbic acid	1000	
		310	Propyl gallate	200	Note 1
5.1.5	Imitation chocolate, chocolate substitute products	210	Benzoic acid	1500	
		310	Propyl gallate	200	Notes 1 and 2
			321	Butylated hydroxytoluene	200

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-54

Cap. 132BD

5.2	Confectionery, including hard candy, soft candy and nougats, excluding products of food categories 5.1, 5.3 and 5.4 and their sub-categories (if applicable)	210	Benzoic acid	1500	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
5.2.1	Marzipans	200	Sorbic acid	1000	Note 22
		210	Benzoic acid	1500	Note 22
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
5.3	Chewing gum	210	Benzoic acid	1500	
		310	Propyl gallate	1000	Note 2
		314	Guaiac resin	1500	
		319	Tertiary butylhydroquinone	400	Note 2
		320	Butylated hydroxyanisole	400	Note 2
		321	Butylated hydroxytoluene	400	Note 2

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-56

Cap. 132BD

5.4	Decorations (e.g. for fine bakery wares), toppings (non-fruit) and sweet sauces	200	Sorbic acid	1000	Note 22
		210	Benzoic acid	1500	Note 22
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
6	Cereals and cereal products derived from cereal grains, roots and tubers, pulses and legumes, excluding bakery wares of food category 7 and its sub-categories				
6.1	Whole, broken, or flaked grain, including barley, corn, oats, rice, sorghum, soybeans and wheat	310	Propyl gallate	100	Note 1

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-58

Cap. 132BD

6.2	Flours	220	Sulphur dioxide	200	Note 10
6.3	Starches	220	Sulphur dioxide	50	Note 10
6.4	Breakfast cereals, including rolled oats	310	Propyl gallate	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1 and 2
6.5	Pre-cooked pastas and noodles and like products	210	Benzoic acid	1000	
		220	Sulphur dioxide	20	Note 10
		310	Propyl gallate	100	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
6.5.1	Instant noodles	200	Sorbic acid	2000	
		210	Benzoic acid	1000	
		220	Sulphur dioxide	20	Note 10
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-60

Cap. 132BD

		321	Butylated hydroxytoluene	200	Notes 1 and 2
6.6	Cereal and starch based desserts (e.g. rice pudding and tapioca pudding), including cereal or starch based fillings for desserts	210	Benzoic acid	1000	
		310	Propyl gallate	90	Notes 1 and 6
		386	Disodium ethylene diamine tetraacetate	315	Note 9
7	Bakery wares				
7.1	Bread and ordinary bakery wares and mixes, including all types of non-sweet bakery products and bread-derived products				
7.1.1	Breads and rolls (e.g. white breads, rye breads, raisin breads, whole wheat breads, whole wheat rolls and soda breads)	210	Benzoic acid	1000	
		280	Propionic acid	3000	
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-62

Cap. 132BD

		321	Butylated hydroxytoluene	200	Notes 1 and 2
7.1.2	Crackers (e.g. soda crackers, rye crisps), excluding flavoured crackers of food category 14.1 and its sub-categories (if applicable)	200	Sorbic acid	1000	Note 5
		210	Benzoic acid	1000	
		280	Propionic acid	1000	Note 5
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
7.1.3	Other ordinary bakery products (e.g. bagels, pita and English muffins)	210	Benzoic acid	1000	
		280	Propionic acid	3000	
		310	Propyl gallate	100	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-64

Cap. 132BD

7.1.4	Bread-type products, including bread stuffing and bread crumbs	210	Benzoic acid	1000	
		280	Propionic acid	3000	
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
7.1.5	Steamed breads (e.g. mantou and bao)	210	Benzoic acid	1000	
		280	Propionic acid	3000	
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
7.1.6	Mixes for bread and ordinary bakery wares	210	Benzoic acid	1000	
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
7.2	Fine bakery wares and mixes				

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-66

Cap. 132BD

7.2.1	Cakes, cookies and pies (e.g. cheesecakes, western cakes, moon cakes, oatmeal cookie, fruit-filled pies and custard pies)	200	Sorbic acid	1000	Note 5
		210	Benzoic acid	1000	
		220	Sulphur dioxide	50	Note 10
		280	Propionic acid	1000	Note 5
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
7.2.2	Other fine bakery products (e.g. pancakes, waffles, Danish pastry, cones for ice cream, flour confectionery, doughnuts, sweet rolls, scones and muffins)	200	Sorbic acid	1000	Note 5
		210	Benzoic acid	1000	
		220	Sulphur dioxide	50	Note 10
		280	Propionic acid	1000	Note 5
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-68

Cap. 132BD

7.2.3	Mixes for fine bakery	210	Benzoic acid	1000	
	wares (e.g. cake mix, flour confectionery mix, pancake mix, pie mix and waffle mix)	220	Sulphur dioxide	50	Note 10
		310	Propyl gallate	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
8	Meat and meat products, including poultry and game				
8.1	Fresh meat, poultry and game, comminuted	384	Isopropyl citrates	200	
8.2	Processed meat, poultry and game products in whole pieces or cuts				
8.2.1	Cured (including salted) non-heat treated processed meat, poultry and game products in whole pieces or cuts	250	Sodium nitrite	200	
		251	Sodium nitrate	500	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 25
		320	Butylated hydroxyanisole	200	Notes 1 and 2

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-70

Cap. 132BD

		321	Butylated hydroxytoluene	100	Notes 1, 2 and 25
8.2.2	Cured (including salted) and dried non-heat treated processed meat, poultry and game products in whole pieces or cuts	210	Benzoic acid	1000	
		235	Pimaricin	6	
		250	Sodium nitrite	200	
		251	Sodium nitrate	500	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 25
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 25
		384	Isopropyl citrates	200	
8.2.3	Fermented non-heat treated processed meat, poultry and game products in whole pieces or cuts	250	Sodium nitrite	200	
		251	Sodium nitrate	500	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 25
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 25

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-72

Cap. 132BD

8.2.4	Heat-treated processed meat, poultry and game products in whole pieces or cuts including cooked (including cured and cooked, and dried and cooked), heat-treated (including sterilized) and canned meat cuts	310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 25
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 25
8.2.4.1	Cured and heat-treated meat	250	Sodium nitrite	125	
		251	Sodium nitrate	500	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 25
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 25

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-74

Cap. 132BD

8.2.5	Frozen processed meat, poultry and game products in whole pieces or cuts, including raw and cooked meat cuts that have been frozen	310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 25
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 25
8.3	Processed comminuted meat, poultry and game products				
8.3.1	Cured (including salted) non-heat treated processed comminuted meat, poultry and game products	220	Sulphur dioxide	450	Note 10
		250	Sodium nitrite	200	
		251	Sodium nitrate	500	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 26
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 26

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-76

Cap. 132BD

8.3.2	Cured (including salted) and dried non-heat treated processed comminuted meat, poultry and game products	210	Benzoic acid	1000	
		220	Sulphur dioxide	450	Note 10
		235	Pimaricin	1 mg/dm ²	Note 3
		250	Sodium nitrite	200	
		251	Sodium nitrate	500	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 26
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 26
		384	Isopropyl citrates	200	
8.3.3	Fermented non-heat treated processed comminuted meat, poultry and game products	220	Sulphur dioxide	450	Note 10
		250	Sodium nitrite	200	
		251	Sodium nitrate	500	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 26
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 26

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-78

Cap. 132BD

8.3.4	Heat-treated processed	310	Propyl gallate	200	Notes 1 and 2
	comminuted meat, poultry and game products, including	319	Tertiary butylhydroquinone	100	Notes 1, 2 and 26
	cooked (including	320	Butylated hydroxyanisole	200	Notes 1 and 2
	cured and cooked, and	321	Butylated hydroxytoluene	100	Notes 1, 2 and 26
	dried and cooked), heat-treated (including sterilized) and canned comminuted products (e.g. foie gras and pates, cooked meatballs)	386	Disodium ethylene diamine tetraacetate	35	Note 9
8.3.4.1	Cured and heat-treated	220	Sulphur dioxide	450	Note 10
	processed	250	Sodium nitrite	125	
	comminuted	251	Sodium nitrate	500	
	meat, poultry and game products (e.g.	310	Propyl gallate	200	Notes 1 and 2
	cooked, cured	319	Tertiary butylhydroquinone	100	Notes 1, 2 and 26
	meat, canned	320	Butylated hydroxyanisole	200	Notes 1 and 2
	corned beef and luncheon meat)	321	Butylated hydroxytoluene	100	Notes 1, 2 and 26

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-80

Cap. 132BD

		386	Disodium ethylene d i a m i n e tetraacetate	35	Note 9
8.3.4.2	Heat-treated hamburgers or similar products	220	Sulphur dioxide	450	Note 10
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 26
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 26
		386	Disodium ethylene d i a m i n e tetraacetate	35	Note 9
8.3.4.3	Heat-treated sausages or sausage meat (e.g. b r e a k f a s t sausages)	220	Sulphur dioxide	450	Note 10
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 26
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 26

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-82

Cap. 132BD

		386	Disodium ethylene d i a m i n e tetraacetate	35	Note 9
8.3.5	Frozen processed c o m m i n u t e d meat,	310	Propyl gallate	200	Notes 1 and 2
	poultry and game p r o d u c t s ,	319	Tertiary butylhydroquinone	100	Notes 1, 2 and 26
	including raw, partially cooked	320	Butylated hydroxyanisole	200	Notes 1 and 2
	and fully cooked products (e.g. frozen breaded or battered chicken fingers)	321	Butylated hydroxytoluene	100	Notes 1, 2 and 26
8.3.5.1	F r o z e n hamburgers or similar products	220	Sulphur dioxide	450	Note 10
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	100	Notes 1, 2 and 26
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1, 2 and 26

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-84

Cap. 132BD

<p>9</p>	<p>Fish and fish products, including aquatic vertebrates (fish and aquatic mammals (e.g. whales)), aquatic invertebrates (e.g. jellyfish), molluscs (e.g. clams and snails), crustaceans (e.g. shrimps, crabs and lobsters) and echinoderms (e.g. sea urchins and sea cucumbers)</p>				
<p>9.1</p>	<p>Fresh molluscs, crustaceans and echinoderms</p>	<p>220</p>	<p>Sulphur dioxide</p>	<p>100</p>	<p>Note 10</p>
<p>9.2</p>	<p>Processed fish and fish products, including molluscs, crustaceans and echinoderms</p>				

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-86

Cap. 132BD

9.2.1	Frozen (including fresh and partially cooked) fish, fish fillets and fish products, including molluscs, crustaceans, and echinoderms (e.g. frozen clams, frozen cod fillets, frozen crabs, frozen finfish, frozen lobsters, frozen prawns, frozen fish roe and frozen surimi)	320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	75	Note 9
9.2.1.1	Frozen molluscs, crustaceans and echinoderms	220	Sulphur dioxide	100	Note 10
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	75	Note 9

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-88

Cap. 132BD

9.2.2	Frozen uncooked battered fish, fish fillets and fish products, including molluscs, crustaceans and echinoderms (e.g. frozen breaded fish fingers and frozen batter-coated fish fillets)	320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	75	Note 9
		388	Thiodipropionic acid	200	Note 1
9.2.3	Cooked fish and fish products (excluding frying), including cooked surimi, cooked fish paste and cooked fish roe	386	Disodium ethylene diamine tetraacetate	50	Note 9
9.2.3.1	Cooked fish balls and cakes (excluding frying)	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para—hydroxybenzoate	1000	Note 18
		218	Methyl para—hydroxybenzoate	1000	Note 18
		386	Disodium ethylene diamine tetraacetate	50	Note 9

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-90

Cap. 132BD

9.2.4	Cooked molluscs, crustacean and echinoderms (excluding frying)	220	Sulphur dioxide	150	Note 10
9.2.4.1	Cooked mollusc, crustacean, and echinoderm balls and cakes (excluding frying)	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para—hydroxybenzoate	1000	Note 18
		218	Methyl para—hydroxybenzoate	1000	Note 18
		220	Sulphur dioxide	150	Note 10
9.2.4.2	Cooked shrimps (excluding frying)	210	Benzoic acid	2000	
		220	Sulphur dioxide	150	Note 10
	Cooked shrimps of species <i>Crangon crangon</i> and <i>Crangon vulgaris</i> (excluding frying)	210	Benzoic acid	6000	
		220	Sulphur dioxide	150	Note 10
9.2.5	Fried fish balls and cakes, including molluscs, crustaceans and echinoderms	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para—hydroxybenzoate	1000	Note 18
		218	Methyl para—hydroxybenzoate	1000	Note 18

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-92

Cap. 132BD

9.2.6	Smoked, dried, fermented, and/or salted fish and fish products, including molluscs, crustaceans and echinoderms	210	Benzoic acid	200	
		220	Sulphur dioxide	30	Note 10
		310	Propyl gallate	100	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
9.2.6.1	Dried shredded fish, including molluscs, crustaceans and echinoderms	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	200	Note 18
		214	Ethyl para—hydroxybenzoate	200	Note 18
		218	Methyl para—hydroxybenzoate	200	Note 18
		220	Sulphur dioxide	30	Note 10
		310	Propyl gallate	100	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
9.2.6.2	Fermented fish products	210	Benzoic acid	1000	
		220	Sulphur dioxide	30	Note 10
		310	Propyl gallate	100	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-94

Cap. 132BD

		321	Butylated hydroxytoluene	200	Notes 1 and 2
9.2.6.3	Salted fish	200	Sorbic acid	200	
		210	Benzoic acid	200	
		220	Sulphur dioxide	30	Note 10
		310	Propyl gallate	100	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
9.3	Semi-preserved fish and fish products, including molluscs, crustaceans and echinoderms				
9.3.1	Fish and fish products, including molluscs, crustaceans and echinoderms, marinated with vinegar or wine and/or in jelly	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	2000	Note 18
		214	Ethyl para—hydroxybenzoate	250	Note 18
		218	Methyl para—hydroxybenzoate	250	Note 18
		220	Sulphur dioxide	100	Note 10
		320	Butylated hydroxyanisole	200	Notes 1 and 2

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-96

Cap. 132BD

		321	Butylated hydroxytoluene	200	Notes 1 and 2
9.3.2	Fish and fish products, including molluscs, crustaceans and echinoderms, pickled and/or in brine	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	2000	Note 18
		214	Ethyl para—hydroxybenzoate	250	Note 18
		218	Methyl para—hydroxybenzoate	250	Note 18
		220	Sulphur dioxide	100	Note 10
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	250	Note 9
9.3.3	Semi-preserved salmon substitutes, caviar and other fish roe products, salted and/or treated with a preservative	200	Sorbic acid	1000	Note 18

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-98

Cap. 132BD

		210	Benzoic acid	2000	Note 18
		214	Ethyl para— hydroxybenzoate	250	Note 18
		218	Methyl para— hydroxybenzoate	250	Note 18
		220	Sulphur dioxide	100	Note 10
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
9.3.3.1	Semi-preserved caviar	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	2500	Note 18
		214	Ethyl para— hydroxybenzoate	250	Note 18
		218	Methyl para— hydroxybenzoate	250	Note 18
		220	Sulphur dioxide	100	Note 10
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-100

Cap. 132BD

9.3.4	Semi-preserved fish and fish products, including molluscs, crustaceans and echinoderms (e.g. traditional Oriental fish paste), excluding products of food categories 9.3.1–9.3.3 and their sub-categories (if applicable)	210	Benzoic acid	2000	
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
9.3.4.1	Shrimp paste	210	Benzoic acid	2000	Note 20
		214	Ethyl para—hydroxybenzoate	1000	Note 20
		218	Methyl para—hydroxybenzoate	1000	Note 20
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-102

Cap. 132BD

9.4	Fully preserved	220	Sulphur dioxide	150	Note 10
	(including canned or fermented) fish	320	Butylated hydroxyanisole	200	Notes 1 and 2
	and fish products, including molluscs, crustaceans and echinoderms	321	Butylated hydroxytoluene	200	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	340	Note 9
9.4.1	Canned abalone	220	Sulphur dioxide	1000	Note 10
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	340	Note 9
10	Egg products				

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-104

Cap. 132BD

10.1	Pasteurized and chemically preserved (e.g. by addition of salt) liquid egg products, including whole egg, egg yolk and egg white	210	Benzoic acid	5000	
10.2	Dried and/or heat coagulated (pasteurized) egg products	386	Disodium ethylene diamine tetraacetate	200	Notes 9 and 15
10.3	Egg-based desserts (e.g. egg custard and custard fillings for fine bakery wares)	210	Benzoic acid	1000	
		310	Propyl gallate	90	Notes 1 and 6
11	Sugars and table-top sweeteners, excluding lactose and honey				
11.1	White sugar, dextrose anhydrous, dextrose monohydrate, fructose	220	Sulphur dioxide	15	Note 10

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-106

Cap. 132BD

11.2	Powdered sugar, p o w d e r e d dextrose	220	Sulphur dioxide	15	Note 10
11.3	Soft white sugar, soft brown sugar, glucose syrup, dried glucose syrup, raw cane sugar	220	Sulphur dioxide	20	Note 10
11.3.1	Dried glucose syrup u s e d t o manufacture candy products	220	Sulphur dioxide	150	Note 10
11.3.2	Glucose syrup used to m a n u f a c t u r e candy products	220	Sulphur dioxide	400	Note 10
11.4	Plantation or mill white sugar	220	Sulphur dioxide	70	Note 10
11.5	Brown sugar (e.g. Demerara sugar), e x c l u d i n g products of food category 11.3 and its sub- categories (if applicable)	220	Sulphur dioxide	40	Note 10

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-108

Cap. 132BD

11.6	Sugar solutions and syrups, also (partially) inverted, including treacle and molasses, excluding products of food category 11.3 and its sub-categories (if applicable)	220	Sulphur dioxide	70	Note 10
11.7	Other sugars and syrups (e.g. xylose, maple syrup and decorative sugar toppings)	210	Benzoic acid	1000	
		220	Sulphur dioxide	40	Note 10
11.8	Table-top sweeteners, including those containing high-intensity sweeteners (e.g. acesulfame potassium and sorbitol)	210	Benzoic acid	2000	
		386	Disodium ethylene diamine tetraacetate	1000	Notes 9 and 16

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-110

Cap. 132BD

12	S p i c e s , c o n d i m e n t s , s o u p s , s a u c e s , s a l a d s , y e a s t a n d l i k e p r o d u c t s , s o y s a u c e s , f e r m e n t e d s o y b e a n s a n d s o y p r o t e i n p o w d e r s a n d m i x e s				
12.1	Herbs and spices (e.g. basil, oregano, chilli paste and curry paste)	220	Sulphur dioxide	150	Note 10
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		386	Disodium ethylene d i a m i n e tetraacetate	70	Note 9
12.1.1	Curry paste	210	Benzoic acid	350	Note 20
		214	Ethyl para— hydroxybenzoate	350	Note 20
		218	Methyl para— hydroxybenzoate	350	Note 20
		220	Sulphur dioxide	150	Note 10
		310	Propyl gallate	200	Notes 1 and 2

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-112

Cap. 132BD

		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	70	Note 9
12.2	Condiments (e.g. meat tenderisers, onion salt and garlic salt), excluding condiment sauces (e.g. ketchup, mayonnaise and mustard)	210	Benzoic acid	1000	
		220	Sulphur dioxide	200	Note 10
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	70	Note 9

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-114

Cap. 132BD

12.3	V i n e g a r s , including cider vinegar, wine vinegar, malt vinegar, spirit vinegar, grain vinegar, raisin vinegar and fruit (wine) vinegar	210	Benzoic acid	1000	
		220	Sulphur dioxide	100	Note 10
12.4	Mustards	210	Benzoic acid	1000	
		220	Sulphur dioxide	250	Note 10
		319	Tertiary butylhydroquinone	200	Note 1
		386	Disodium ethylene d i a m i n e tetraacetate	75	Note 9
12.4.1	Dijon mustards	210	Benzoic acid	1000	
		220	Sulphur dioxide	500	Note 10
		319	Tertiary butylhydroquinone	200	Note 1
		386	Disodium ethylene d i a m i n e tetraacetate	75	Note 9

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-116

Cap. 132BD

12.5	Ready-to-eat soups and broths, including canned, bottled, and frozen (e.g. bouillon, consommés, water-and cream-based soups, chowders and bisques)	200	Sorbic acid	500	Note 22
		210	Benzoic acid	500	Note 22
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
12.6	Mixes for soups and broths (e.g. bouillon powders and cubes, powdered and condensed soups and stock cubes and powders)	200	Sorbic acid	500	Note 22
		210	Benzoic acid	500	Note 22
		218	Methyl para—hydroxybenzoate	175	
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
12.7	Emulsified sauces (e.g. mayonnaise and salad dressing)	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-118

Cap. 132BD

		214	Ethyl para—hydroxybenzoate	250	Note 18
		218	Methyl para—hydroxybenzoate	250	Note 18
		220	Sulphur dioxide	300	Note 10
		236	Formic acid	200	
		310	Propyl gallate	200	Notes 1 and 2
		314	Guaiac resin	600	Note 1
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	100	Note 9
12.8	Non-emulsified sauces, including water-, coconut milk-and milk-based sauces (e.g. barbecue sauce, ketchup, cheese sauce, cream sauce, Worcestershire sauce, brown gravy and chilli sauce)	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para—hydroxybenzoate	250	Note 18
		218	Methyl para—hydroxybenzoate	250	Note 18
		220	Sulphur dioxide	300	Note 10
		236	Formic acid	200	
		310	Propyl gallate	200	Notes 1 and 2
		314	Guaiac resin	600	Note 1

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-120

Cap. 132BD

		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1 and 2
		386	Disodium ethylene diamine tetraacetate	75	Note 9
12.9	Mixes for sauces and gravies (e.g. mixes for cheese sauce, hollandaise sauce and salad dressing)	210	Benzoic acid	1000	
		220	Sulphur dioxide	300	Note 10
		236	Formic acid	200	
		310	Propyl gallate	200	Notes 1 and 2
		314	Guaiac resin	600	Note 1
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1 and 2

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-122

Cap. 132BD

12.10	Fish sauce and oyster sauce	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para—hydroxybenzoate	1000	Note 18
		218	Methyl para—hydroxybenzoate	1000	Note 18
		220	Sulphur dioxide	300	Note 10
		236	Formic acid	200	
		310	Propyl gallate	200	Notes 1 and 2
		314	Guaiac resin	600	Note 1
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	100	Notes 1 and 2

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-124

Cap. 132BD

12.11	Salads (e.g. macaroni salad, potato salad) and sandwich spreads excluding cocoa- and nut-based spreads of food categories 4.19 and 5.1.3, and their sub-categories (if applicable)	210	Benzoic acid	1500	
		386	Disodium ethylene diamine tetraacetate	100	Note 9
12.12	Yeast and like products	320	Butylated hydroxyanisole	200	Note 1
12.13	Soy sauces	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	550	Note 18
		214	Ethyl para—hydroxybenzoate	550	Note 18
		218	Methyl para—hydroxybenzoate	550	Note 18
	Non-fermented soy sauce	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	1000	Note 18
		214	Ethyl para—hydroxybenzoate	550	Note 18
		218	Methyl para—hydroxybenzoate	550	Note 18

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-126

Cap. 132BD

12.14	F e r m e n t e d soybeans (e.g. dou chi)	210	Benzoic acid	1000	Note 20
		214	Ethyl para—hydroxybenzoate	1000	Note 20
		218	Methyl para—hydroxybenzoate	1000	Note 20
12.15	Soy protein powders and mixes (for reconstitution (e.g. for soy beverage and home-made soft tofu))	210	Benzoic acid	1000	
13	B e v e r a g e s , excluding dairy products				
13.1	Fruit juice	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	800	Note 18
		214	Ethyl para—hydroxybenzoate	800	Note 18
		218	Methyl para—hydroxybenzoate	800	Note 18
		220	Sulphur dioxide	50	Note 10
13.1.1	Grape juice products (unfermented, intended for sacramental use)	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	2000	Note 18
		214	Ethyl para—hydroxybenzoate	2000	Note 18

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-128

Cap. 132BD

		218	Methyl para—hydroxybenzoate	2000	Note 18
		220	Sulphur dioxide	70	Note 10
13.2	Vegetable juice	200	Sorbic acid	400	Note 18
		210	Benzoic acid	160	Note 18
		214	Ethyl para—hydroxybenzoate	160	Note 18
		218	Methyl para—hydroxybenzoate	160	Note 18
		220	Sulphur dioxide	50	Note 10
13.3	Concentrates for fruit juice	200	Sorbic acid	1000	Notes 14 and 18
		210	Benzoic acid	800	Note 18
		214	Ethyl para—hydroxybenzoate	800	Note 18
		218	Methyl para—hydroxybenzoate	800	Note 18
		220	Sulphur dioxide	50	Notes 10 and 14
13.4	Concentrates for vegetable juice	200	Sorbic acid	2000	Note 18
		210	Benzoic acid	800	Note 18
		214	Ethyl para—hydroxybenzoate	800	Note 18
		218	Methyl para—hydroxybenzoate	800	Note 18
		220	Sulphur dioxide	50	Note 10
13.5	Fruit nectar	200	Sorbic acid	1000	Note 18

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-130

Cap. 132BD

		210	Benzoic acid	800	Note 18
		214	Ethyl para— hydroxybenzoate	800	Note 18
		218	Methyl para— hydroxybenzoate	800	Note 18
		220	Sulphur dioxide	50	
13.6	Vegetable nectar	200	Sorbic acid	400	Note 18
		210	Benzoic acid	160	Note 18
		214	Ethyl para— hydroxybenzoate	160	Note 18
		218	Methyl para— hydroxybenzoate	160	Note 18
		220	Sulphur dioxide	50	Note 10
13.7	Concentrates for fruit nectar	200	Sorbic acid	1000	Notes 14 and 18
		210	Benzoic acid	800	Note 18
		214	Ethyl para— hydroxybenzoate	800	Note 18
		218	Methyl para— hydroxybenzoate	800	Note 18
		220	Sulphur dioxide	50	Notes 10 and 14
13.8	Concentrates for vegetable nectar	200	Sorbic acid	2000	Note 18
		210	Benzoic acid	600	Note 18
		214	Ethyl para— hydroxybenzoate	600	Note 18
		218	Methyl para— hydroxybenzoate	600	Note 18

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-132

Cap. 132BD

		220	Sulphur dioxide	50	Notes 10 and 14
13.9	Water-based flavoured drinks, including carbonated and non-carbonated varieties and concentrates, “sport”, “energy” or “electrolyte” drinks, particulate drinks, ready-to-drink coffee and tea drinks and herbal-based drinks (e.g. iced tea, fruit-flavoured iced tea and chilled canned cappuccino drinks)	200	Sorbic acid	400	Note 18
		210	Benzoic acid	160	Note 18
		214	Ethyl para—hydroxybenzoate	160	Note 18
		218	Methyl para—hydroxybenzoate	160	Note 18
		236	Formic acid	100	
		242	Dimethyl dicarbonate	250	Note 13
		310	Propyl gallate	1000	Note 1
		384	Isopropyl citrates	200	
		386	Disodium ethylene diamine tetraacetate	200	Note 9
		388	Thiodipropionic acid	1000	Note 1
		512	Stannous chloride	20	Note 11
13.9.1	Fruit juice-based drinks and dry ginger ale	200	Sorbic acid	400	Note 18
		210	Benzoic acid	160	Note 18
		214	Ethyl para—hydroxybenzoate	160	Note 18
		218	Methyl para—hydroxybenzoate	160	Note 18

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-134

Cap. 132BD

		220	Sulphur dioxide	70	Notes 10 and 14
		236	Formic acid	100	
		242	D i m e t h y l dicarbonate	250	Note 13
		310	Propyl gallate	1000	Note 1
		384	Isopropyl citrates	200	
		386	Disodium ethylene d i a m i n e tetraacetate	200	Note 9
		388	Thiodipropionic acid	1000	Note 1
		512	Stannous chloride	20	Note 11
13.9.2	Glucose drinks containing not less than 2.3 kg of glucose syrup per 10 litres of the drink	200	Sorbic acid	400	Note 18
		210	Benzoic acid	800	Note 18
		214	Ethyl para—hydroxybenzoate	800	Note 18
		218	Methyl para—hydroxybenzoate	800	Note 18
		236	Formic acid	100	
		242	D i m e t h y l dicarbonate	250	Note 13
		310	Propyl gallate	1000	Note 1
		384	Isopropyl citrates	200	
		386	Disodium ethylene d i a m i n e tetraacetate	200	Note 9
		388	Thiodipropionic acid	1000	Note 1
		512	Stannous chloride	20	Note 11

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-136

Cap. 132BD

13.9.3	Concentrates (liquid or solid) for water-based flavoured drinks	200	Sorbic acid	2000	Note 18
		210	Benzoic acid	800	Note 18
		214	Ethyl para— hydroxybenzoate	800	Note 18
		218	Methyl para— hydroxybenzoate	800	Note 18
		236	Formic acid	100	
		242	D i m e t h y l dicarbonate	250	Note 13
		310	Propyl gallate	1000	Note 1
		384	Isopropyl citrates	200	
		386	Disodium ethylene d i a m i n e tetraacetate	200	Note 9
		388	Thiodipropionic acid	1000	Note 1
		512	Stannous chloride	20	Note 11

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-138

Cap. 132BD

13.10	Coffee, coffee	210	Benzoic acid	1000	Note 20
	substitutes, tea,	214	Ethyl para—	450	Note 20
	herbal		hydroxybenzoate		
	infusions, and	218	Methyl para—	450	Note 20
	other		hydroxybenzoate		
	hot cereal and	242	D i m e t h y l	250	Note 13
grain		d i c a r b o n a t e			
b e v e r a g e s ,	386	Disodium ethylene	35	Note 9	
including		d i a m i n e			
treated coffee		tetraacetate			
beans					
f o r t h e					
manufacture					
o f c o f f e e					
products,					
excluding cocoa					
	Coffee extract,	210	Benzoic acid	1000	Note 20
	solid				
		214	Ethyl para—	450	Note 20
			hydroxybenzoate		
		218	Methyl para—	450	Note 20
			hydroxybenzoate		
		220	Sulphur dioxide	150	Note 10
		242	D i m e t h y l	250	Note 13
			d i c a r b o n a t e		
		386	Disodium ethylene	35	Note 9
			d i a m i n e		
			tetraacetate		
13.11	Beer and malt	210	Benzoic acid	70	Note 20
	beverages	214	Ethyl para—	70	Note 20
			hydroxybenzoate		
		218	Methyl para—	70	Note 20
			hydroxybenzoate		

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-140

Cap. 132BD

		220	Sulphur dioxide	50	Note 10
		386	Disodium ethylene d i a m i n e tetraacetate	25	Note 9
13.12	Cider and perry	200	Sorbic acid	200	
		220	Sulphur dioxide	200	Note 10
		242	D i m e t h y l dicarbonate	250	Note 13
		1105	Lysozyme	500	
	Cider and perry containing less than 7% ethanol	200	Sorbic acid	200	Note 22
		210	Benzoic acid	1000	Note 22
		220	Sulphur dioxide	200	Note 10
		242	D i m e t h y l dicarbonate	250	Note 13
		1105	Lysozyme	500	
13.13	Grape wines	200	Sorbic acid	400	
		220	Sulphur dioxide	350	Note 10
		242	D i m e t h y l dicarbonate	200	Note 13
		1105	Lysozyme	500	
	White wines	200	Sorbic acid	400	
		220	Sulphur dioxide	400	Note 10
		242	D i m e t h y l dicarbonate	200	Note 13
		1105	Lysozyme	500	

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-142

Cap. 132BD

13.14	Wines (other than grape, apple and pear) (e.g. rice wine (sake) and sparkling and still fruit wines)	200	Sorbic acid	400	Note 22
		210	Benzoic acid	1000	Note 22
		220	Sulphur dioxide	200	Note 10
		242	D i m e t h y l dicarbonate	250	Note 13
13.15	Mead	200	Sorbic acid	400	Note 22
		210	Benzoic acid	1000	Note 22
		220	Sulphur dioxide	200	Note 10
		242	D i m e t h y l dicarbonate	200	Note 13
13.16	D i s t i l l e d spirituous beverages containing more than 15% alcohol	200	Sorbic acid	400	
		220	Sulphur dioxide	200	Note 10
		386	Disodium ethylene d i a m i n e tetraacetate	25	Note 9
13.17	A r o m a t i s e d alcoholic beverages (e.g. wine and spirituous cooler-type beverages and low-alcoholic refreshers)	200	Sorbic acid	400	Note 22
		210	Benzoic acid	1000	Note 22
		220	Sulphur dioxide	70	Note 10
		386	Disodium ethylene diamine tetraacetate	25	Note 9

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-144

Cap. 132BD

14	Ready-to-eat savouries				
14.1	Snacks—potato, cereal, flour or starch based (from roots and tubers, pulses and legumes), including all plain and flavoured savoury snacks (e.g. potato chips, popcorn and flavoured crackers), excluding plain crackers of food category 7.1.2 and its sub-categories (if applicable)	210	Benzoic acid	1000	
		220	Sulphur dioxide	50	Note 10
		310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		388	Thiodipropionic acid	200	
14.2	Processed nuts, including coated nuts and nut mixtures (with e.g. dried fruit)	310	Propyl gallate	200	Notes 1 and 2
		319	Tertiary butylhydroquinone	200	Notes 1 and 2
		320	Butylated hydroxyanisole	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-146

Cap. 132BD

		388	Thiodipropionic acid	200	
14.3	Snacks — fish based, excluding dried fish snacks of food category 9.2.6 and dried meat snacks of food category 8.3.2 and their sub-categories (if applicable)	319	Tertiary butylhydroquinone	200	Notes 1 and 2
		321	Butylated hydroxytoluene	200	Notes 1 and 2
		388	Thiodipropionic acid	200	
15	Miscellaneous				
15.1	Food additives				
15.1.1	Colouring matter (if in the form of a solution of a permitted colouring matter)	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	2000	Note 18
		214	Ethyl para—hydroxybenzoate	2000	Note 18
		218	Methyl para—hydroxybenzoate	2000	Note 18
15.1.2	Preparations of permitted sweetener and water only	210	Benzoic acid	750	
		214	Ethyl para—hydroxybenzoate	250	Note 17
		218	Methyl para—hydroxybenzoate	250	Note 17
15.1.3		200	Sorbic acid	1000	Note 19
		210	Benzoic acid	2000	Note 19

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-148

Cap. 132BD

		214	Ethyl para—hydroxybenzoate	2000	Note 19
		218	Methyl para—hydroxybenzoate	2000	Note 19
		220	Sulphur dioxide	1000	Notes 10 and 19
15.2	Flavourings and flavouring syrups	210	Benzoic acid	800	Note 19
		214	Ethyl para—hydroxybenzoate	800	Note 19
		218	Methyl para—hydroxybenzoate	800	Note 19
		220	Sulphur dioxide	350	Notes 10 and 19
15.3	Enzymes				
15.3.1	Rennet, liquid	210	Benzoic acid	2000	Note 20
		214	Ethyl para—hydroxybenzoate	2000	Note 20
		218	Methyl para—hydroxybenzoate	2000	Note 20
15.3.2	Papain, solid	220	Sulphur dioxide	30000	Note 10
15.3.3	Papain, aqueous solutions	200	Sorbic acid	1000	Note 19
		220	Sulphur dioxide	5000	Notes 10 and 19

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-150

Cap. 132BD

15.3.4	Aqueous solutions of enzyme preparations not otherwise specified, including immobilised enzyme preparations in aqueous media	200	Sorbic acid	3000	Note 19
		210	Benzoic acid	3000	Note 19
		214	Ethyl para—hydroxybenzoate	3000	Note 19
		218	Methyl para—hydroxybenzoate	3000	Note 19
		220	Sulphur dioxide	500	Notes 10 and 19
15.4	Essential oils and isolates from the concentrates of essential oils	310	Propyl gallate	1000	Notes 1 and 2
		311	Octyl gallate	1000	Notes 1 and 2
		312	Dodecyl gallate	1000	Notes 1 and 2
		320	Butylated hydroxyanisole	1000	Notes 1 and 2
		321	Butylated hydroxytoluene	1000	Notes 1 and 2
15.5	Liquid foam headings	210	Benzoic acid	10000	Note 19
		214	Ethyl para—hydroxybenzoate	10000	Note 19
		218	Methyl para—hydroxybenzoate	10000	Note 19
		220	Sulphur dioxide	5000	Notes 10 and 19
15.6	Gelatin	220	Sulphur dioxide	1000	Note 10
15.7	Gelatin capsules	200	Sorbic acid	3000	

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-152

Cap. 132BD

15.8	Silicone antifoam emulsion	200	Sorbic acid	1000	Note 18
		210	Benzoic acid	2000	Note 18
		214	Ethyl para—hydroxybenzoate	2000	Note 18
		218	Methyl para—hydroxybenzoate	2000	Note 18
	15.9	Pectin, liquid	220	Sulphur dioxide	250
15.10	Partial glycerol esters	310	Propyl gallate	100	Notes 1 and 28
		311	Octyl gallate	100	Notes 1 and 28
		312	Dodecyl gallate	100	Notes 1 and 28
		320	Butylated hydroxyanisole	100	Notes 1 and 28
		321	Butylated hydroxytoluene	200	Notes 1 and 28

Note 1 Levels of butylated hydroxyanisole, butylated hydroxytoluene, propyl gallate, octyl gallate, dodecyl gallate, tertiary butylhydroquinone, thiodipropionic acid and guaiac resin, are calculated against the weight of the fat or oil content of the food.

Note 2 In relation to butylated hydroxyanisole, butylated hydroxytoluene, propyl gallate, octyl gallate, dodecyl gallate and tertiary butylhydroquinone, 2 or more of these food additives can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-154

Cap. 132BD

food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.

Note 3 Pimaricin should be applied on the surface of food and only present up to a maximum depth of 5 mm. Every 1 mg/dm² is equivalent to 20 ppm of the applicable surface of the food.

Note 4 Level of hexamethylene tetramine is calculated as formaldehyde.

Note 5 Sorbic acid and propionic acid can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.

Note 6 Level of propyl gallate is calculated on the dry ingredient, dry weight, dry mix or concentrate basis.

Note 7 Butylated hydroxyanisole, butylated hydroxytoluene, propyl gallate, octyl gallate and dodecyl gallate, as appropriate, can be used in combination only if the combined level does not exceed 200 ppm, and the individual maximum permitted levels are not exceeded.

Note 8 Sodium nitrate and sodium nitrite can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.

Note 9 Level of disodium ethylene diamine tetraacetate is calculated as anhydrous calcium disodium ethylene diamine tetraacetate.

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-156

Cap. 132BD

Note 10 Level of sulphur dioxide is calculated as residual sulphur dioxide.

Note 11 Level of stannous chloride is calculated as tin.

Note 12 Level of ferrous gluconate is calculated as iron.

Note 13 The maximum permitted level refers to the added level during manufacturing of the food.

Note 14 Levels of food additives concerned are measured in the form of the food which is reconstituted according to the instruction of manufacturer or is served to consumer.

Note 15 Level of disodium ethylene diamine tetraacetate is calculated against the egg yolk weight on a dry basis.

Note 16 Level of disodium ethylene diamine tetraacetate is calculated on a dry weight basis of the high intensity sweetener.

Note 17 Ethyl para-hydroxybenzoate and methyl para-hydroxybenzoate can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.

Note 18 Benzoic acid, ethyl para-hydroxybenzoate, methyl para-hydroxybenzoate and sorbic acid, as appropriate, can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-158

Cap. 132BD

- Note 19 Benzoic acid, ethyl para-hydroxybenzoate, methyl para-hydroxybenzoate, sorbic acid and sulphur dioxide, as appropriate, can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.
- Note 20 Benzoic acid, ethyl para-hydroxybenzoate and methyl para-hydroxybenzoate, as appropriate, can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.
- Note 21 Benzoic acid and sorbic acid can be used in combination only if the combined level does not exceed 2000 ppm, and the individual maximum permitted levels are not exceeded.
- Note 22 Benzoic acid and sorbic acid can be used in combination only if the following condition is satisfied: when the quantity of each such food additive present in that food is expressed as a percentage of the maximum permitted level, the sum of those percentages does not exceed 100.
- Note 23 Butylated hydroxyanisole, butylated hydroxytoluene, propyl gallate, octyl gallate and dodecyl gallate can be used in combination only if the combined level does not exceed 240 ppm, and the individual levels of propyl gallate, octyl gallate or dodecyl gallate or mixtures of them do not exceed 80 ppm, and the individual levels of butylated hydroxyanisole or butylated hydroxytoluene or mixtures of them do not exceed 160 ppm.

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 1

S1-160

Cap. 132BD

Note 24 Level of copper carbonate is calculated as copper.

Note 25 For use in dehydrated products only.

Note 26 For use in dehydrated products and in salami-type products only.

Note 27 Level of disodium ethylene diamine tetraacetate is calculated on a dry weight basis.

Note 28 Butylated hydroxyanisole, butylated hydroxytoluene, propyl gallate, octyl gallate and dodecyl gallate can be used in combination only if the combined level does not exceed 300 ppm, and that individual levels of propyl gallate, octyl gallate or dodecyl gallate or mixtures of them do not exceed 100 ppm, and the individual levels of butylated hydroxyanisole or butylated hydroxytoluene do not exceed 100 ppm and 200 ppm respectively, or mixtures of them do not exceed 200 ppm.

(Schedule 1 replaced L.N. 85 of 2008)

PRESERVATIVES IN FOOD REGULATION

Schedule 1A

S1A-2

Cap. 132BD

Schedule 1A

[ss. 2 & 2A]

Item	Column 1 Permitted food additive (with INS no.) specified for it in Schedule 1	Column 2 Alternative form (with INS no.) in which the permitted food additive may be used (to be calculated as the permitted food additive shown in column 1)
1.	Sorbic acid (200)	Sodium sorbate (201) Potassium sorbate (202) Calcium sorbate (203)
2.	Benzoic acid (210)	Sodium benzoate (211) Potassium benzoate (212) Calcium benzoate (213)
3.	Ethyl para-hydroxybenzoate (214)	Sodium ethyl para-hydroxybenzoate (215)
4.	Methyl para-hydroxybenzoate (218)	Sodium methyl para-hydroxybenzoate (219)
5.	Sulphur dioxide (220)	Sodium sulphite (221) Sodium hydrogen sulphite (222) Sodium metabisulphite (223) Potassium metabisulphite (224) Potassium sulphite (225) Calcium sulphite (226) Calcium hydrogen sulphite (227) Potassium bisulphite (228) Sodium thiosulphate (539) Sulphurous acid
6.	Ortho-phenylphenol (231)	Sodium ortho-phenylphenol (232)

PRESERVATIVES IN FOOD REGULATION

Schedule 1A

S1A-4

Cap. 132BD

7.	Sodium nitrite (250)	Potassium nitrite (249)
8.	Sodium nitrate (251)	Potassium nitrate (252)
9.	Propionic acid (280)	Sodium propionate (281) Calcium propionate (282) Potassium propionate (283)
10.	Disodium ethylene diamine tetraacetate (386)	Calcium disodium ethylene diamine tetraacetate (385)
11.	Thiodipropionic acid (388)	Dilauryl thiodipropionate (389)

(Schedule 1A added L.N. 85 of 2008)

SCHEDULE 2

[ss. 3, 5 & 6]
(L.N. 85 of 2008)

LABELLING OF ARTICLES OF FOOD CONTAINING PRESERVATIVE OR ANTIOXIDANT LABELLING OF PRESERVATIVES OR ANTIOXIDANTS AND STATEMENTS ABOUT ARTICLES OF FOOD CONTAINING EXCESS AMOUNTS OF PERMITTED PRESERVATIVES

1. The food (being relevant food) containing preservatives to which the rules as to labelling set out in this Schedule apply are sausages, sausage meat, liquid coffee extract, liquid tea extract, pickles and sauces, and (where the proportion of benzoic acid exceeds 800 parts per million) unfermented grape juice products intended for sacramental use and any food containing antioxidant. *(L.N. 85 of 2008)*

2. (1) Each container to which section 6 relates shall bear a label on which is printed clearly and conspicuously a true statement in the form of the following declaration— *(L.N. 85 of 2008)*

(X)	CONTAIN(S)	
		PRESERVATIVE(S)

-
- (2) The declaration shall be completed by inserting at (X) the words “This” or “These” followed by the common or usual name of the food as specified in section 1 of this Schedule.

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 2

S2-4

Section 3

Cap. 132BD

- (3) In the case of any unfermented grape juice product intended for sacramental use to which this Regulation applies the words “and is not intended for use as a beverage” shall be added to the declaration. *(L.N. 85 of 2008)*
3. Where any of the said article of food contains antioxidant it shall bear a label on which is printed in relation to every added antioxidant contained therein—
- (a) an accurate description of such antioxidant; and
 - (b) the maximum amount of such antioxidant, expressed as parts per million (estimated by weight).
4. (1) The statement to which section 3(3) and (4) relates shall be printed clearly and conspicuously in the form of the following declaration— *(L.N. 85 of 2008)*

(X) CONTAINS
NOT MORE THAN
(Y) PER CENT OF (Z)
(Y) PER CENT OF (Z)
AND IS/ARE NOT FOR RETAIL SALE

- (2) The declaration shall be completed by inserting at (X) the word “This” or “These” followed by the common or usual name of the food, at (Y) in words and figures (for example, “seventy (70)”), the maximum percentage by weight, correct to the nearest whole digit, of each and every preservative present in the food and at (Z) a correct description of the preservative to which such percentage relates:

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 2

S2-6

Section 5

Cap. 132BD

Provided that in any such declaration the words “parts per million” may be substituted for “per cent” and in any such case, the words and figures to be inserted at (Y) shall be the number of parts per million by weight of each and every preservative present in the food.

5. (1) Each container to which section 5(1) relates shall bear a label on which is printed clearly and conspicuously a true statement in the form of the following declaration— (*L.N. 85 of 2008*)

<p>THIS PRESERVATIVE CONTAINS (X) PER CENT OF (Y) (X) PER CENT OF (Y)</p>

- (2) The declaration shall be completed by inserting at (X) in words and figures, (for example, “seventy (70)”), the percentage by weight, correct to the nearest whole digit, of each and every preservative present in the substance in the container and at (Y) a correct description of the preservative to which such percentage relates:

Provided that in any such declaration the words “parts per million” may be substituted for “per cent” and in any such case the words and figures to be inserted at (X) shall be the number of parts per million by weight of each and every preservative present in the substance in the container.

6. (1) In the case of antioxidants, every container to which section 5(1) relates shall bear a label on which is printed a true statement in the form of the following declaration— (*L.N. 85 of 2008*)

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 2

S2-8

Section 7

Cap. 132BD

This antioxidant contains

(X)

(Y)

- (2) There shall be inserted at (X) in every such declaration a true statement of the percentage, or the number of parts per million, by weight in figures, excluding fractions, correct to the nearest whole digit, or in words and figures excluding fractions, correct to the nearest whole digit, of each and every antioxidant present in the preparation in the container and a correct description of each antioxidant to which such statement relates. There shall be inserted at (Y) a correct description of any other substance present in the preparation in the container and where more than one such substance is present such substances shall be declared in the order of the proportion in which they were present at the time of sale by the manufacturer, the substance present in the greatest proportion by weight being specified first.
7. Each declaration prescribed in this Schedule shall be printed distinctly and legibly in dark type on a light-coloured ground or in a light type on a dark-coloured ground, the type being not less than 3 mm in height, within a surrounding line and no other matter shall be printed within such surrounding line. The words and figures in such declaration shall be of uniform size and colour and the ground within the said surrounding line shall be of uniform colour, provided that the initial letter in any such word may be larger than the other letters in that word. *(L.N. 89 of 1979)*
8. The label required in this Schedule shall be securely affixed to or be part of the wrapper or container and in any case shall be so

PRESERVATIVES IN FOOD REGULATION

SCHEDULE 2

S2-10

Section 9

Cap. 132BD

placed as to be clearly visible and shall be either part of any main label or a separate label placed in close proximity thereto, provided that if the article bears a label containing the name, trade mark, or a design representing the brand, of the article or the name and address of the manufacturer or dealer, the prescribed declaration shall be printed as part of such label.

9. The declarations prescribed in this Schedule shall also be printed in easily readable Chinese characters where either—
 - (a) the wrappers or containers contain articles which have been manufactured, processed or packed in Hong Kong; or
 - (b) the wrappers or containers contain articles of food imported into Hong Kong for sale therein and bear labels or markings with writing in Chinese characters.

10. No comment on or explanation of the prescribed declaration (other than any direction as to use in the case of a preservative or antioxidant) shall be placed on the label or on wrapper or container.

COLOURING MATTER IN FOOD REGULATIONS**(Cap. 132 sub. leg. H)****Contents**

Regulation		Page
1.	Citation	2
2.	Interpretation	2
3.	Restriction on use of colouring matter other than permitted colouring matter	4
4.	Prohibition on the use of colouring matter in the case of certain commodities	4
5.	Restriction on sale or advertisement of colouring matter other than permitted colouring matter	6
5A.	Application to air transit or air transshipment cargo	6
6.	Offences and penalties	10
7.	Name in which proceedings may be brought	10
SCHEDULE 1	PERMITTED COLOURING MATTER	S1-2
Schedule 2	Labelling of colouring matter and colouring and flavouring compounds	S2-2

COLOURING MATTER IN FOOD REGULATIONS

(Cap. 132, section 55)

[11 November 1960] *G.N.A. 132 of 1960*

1. Citation

These regulations may be cited as the Colouring Matter in Food Regulations.

2. Interpretation

In these regulations, unless the context otherwise requires—

“air transhipment cargo” (航空轉運貨物) has the meaning assigned to it in section 2 of the Import and Export Ordinance (Cap. 60); (*29 of 2000 s. 5*) ✓

“air transit cargo” (航空過境貨物) means any article in transit that is both imported and consigned for export in an aircraft; (*29 of 2000 s. 5*) ✓

“article in transit” (過境物品) has the meaning assigned to it in section 2 of the Import and Export Ordinance (Cap. 60); (*29 of 2000 s. 5*) ✓

“cargo transhipment area of Hong Kong International Airport” (機場貨物轉運區) has the meaning assigned to it in section 2 of the Import and Export Ordinance (Cap. 60); (*29 of 2000 s. 5*) ✓

“Colour Index Number” (色素索引編號) means the identifying number used in the Colour Index compiled by the British Society of Dyers and Colourists and the American Association of Textile Chemists and Colourists; (*L.N. 368 of 1993*) ✓

“permitted colouring matter” (准許染色料) means any colouring matter specified in the First Schedule or any combination of more than one such colouring matter;

“processed” (加工處理) includes curing by smoking and any treatment or process resulting in a substantial change in the natural state of any food, but does not include boning, paring, grinding, cutting, cleaning or trimming, and the word “unprocessed” (未經加工處理) shall be construed accordingly;

“sell” (售賣) includes expose or offer for sale or have in possession for sale, and the word “sale” (出售) shall be construed accordingly;

“vegetable” (蔬菜) includes pulses.

3. Restriction on use of colouring matter other than permitted colouring matter

No food intended for sale for human consumption shall contain any added colouring matter which is not a permitted colouring matter, and no person shall sell, consign or deliver, or import into Hong Kong, any such food which does not comply with the provisions of this regulation.

(10 of 1986 s. 32(2))

4. Prohibition on the use of colouring matter in the case of certain commodities

(1) No meat, game, poultry, fish, fruit or vegetable in a raw and unprocessed state which is intended for sale for human consumption shall have in or upon it, otherwise than for the purpose of marking, any added colouring matter:

Provided that citrus fruit may have in or upon it added permitted colouring matter if—

- (a) the words “colour added” are marked on the skin of such fruit in permitted colouring matter; and
 - (b) such words are distinctly and legibly printed and of such size as to be conspicuously visible.
- (2) No person shall sell, consign or deliver, or import into Hong Kong, any food referred to in paragraph (1) which does not comply with the provisions of that paragraph. (*10 of 1986 s. 32(2)*)

5. Restriction on sale or advertisement of colouring matter other than permitted colouring matter

- (1) No person shall sell or advertise for sale any colouring matter for use in food which is not a permitted colouring matter.
- (2) In any proceedings for an offence against paragraph (1) in relation to the publication of an advertisement, it shall be a defence for the defendant to prove that, being a person whose business it is to publish, or arrange for the publication of, advertisements, he received the advertisement for publication in the ordinary course of business.
- (3) No person shall sell, consign or deliver for use in food any colouring matter or any colouring and flavouring compound except in a container bearing a label in accordance with the provisions of the Second Schedule.

5A. Application to air transit or air transhipment cargo

- (1) Regulations 3 and 4(2) do not apply in relation to the import of any food referred to in those regulations that is air transit cargo or air transhipment cargo; but if at any time between its being brought into and taken out of Hong Kong such food is removed from the cargo transhipment area of Hong Kong

International Airport then, for the purposes of regulation 3 or 4(2), as the case may be—

- (a) the food is deemed to be imported at the time of such removal; and
- (b) the person who brought the food, or caused it to be brought, into Hong Kong as air transit cargo or air transshipment cargo is deemed to be the person who imports the food at the time of its removal,

and, except to that extent, those regulations have effect as if this paragraph had not been enacted.

- (2) In proceedings against a person for an offence under regulation 6, being proceedings—

- (a) in relation to the import of any food referred to in regulation 3 or 4(2) that is air transit cargo or air transshipment cargo; and
- (b) in which it is necessary for the prosecution to prove that, at any time between its being brought into and taken out of Hong Kong, the food was removed from the cargo transshipment area of Hong Kong International Airport,

it is a defence for the person to show that he took all reasonable steps and exercised reasonable diligence to avoid such removal occurring.

- (3) Where in any proceedings the defence provided by paragraph (2) involves an allegation that the commission of the offence was due to—

- (a) the act or default of another person; or
- (b) reliance on information given by another person,

the defendant is not, without the leave of the court, entitled to rely on the defence unless, not less than 10 days before the hearing of the proceedings, he has served a notice in writing on the prosecutor giving all particulars of—

- (i) the person who committed the act or default or gave the information; and
 - (ii) the act, default or information, of which he is aware at the time he serves the notice.
- (4) A person is not entitled to rely on the defence provided by paragraph (2) by reason of his reliance on information supplied by another person, unless he shows that it was reasonable in all the circumstances for him to have relied on the information, having regard in particular to—
- (a) the steps which he took, and those which might reasonably have been taken, for the purpose of verifying the information; and
 - (b) whether he had any reason to disbelieve the information.

(29 of 2000 s. 5)

6. Offences and penalties

Any person who contravenes any of the provisions of regulation 3, 4 or 5(1) or (3) shall be guilty of an offence and shall be liable on summary conviction to a fine at level 5 and to imprisonment for 6 months, and, where the offence is a continuing offence, to a fine of \$300 for each day during which the offence continues.

(L.N. 326 of 1987; L.N. 177 of 1996)

7. Name in which proceedings may be brought

Without prejudice to the provisions of any other enactment relating to the prosecution of criminal offences, and without prejudice to the powers of the Secretary for Justice in relation to the prosecutions of criminal offences, prosecutions for an offence under any of the provisions of these regulations may be brought in the name of the Director of Food and Environmental Hygiene.

COLOURING MATTER IN FOOD REGULATIONS

12

Regulation 7

Cap. 132H

(L.N. 107 of 1965; L.N. 362 of 1997; 78 of 1999 s. 7)

COLOURING MATTER IN FOOD REGULATIONS

SCHEDULE 1

S1-2

Cap. 132H

SCHEDULE 1

[reg. 2]

PERMITTED COLOURING MATTER

PART I-COAL TAR COLOURS

Common Name of Colour	Scientific Name	Colour Index Number (1982)
Allura Red AC	disodium salt of 6-hydroxy-5-[(2-methoxy-5-methyl-4-sulphophenyl)-azo]-2-naphthalene-sulphonic acid.	16035
Amaranth	trisodium salt of 1-(4-sulpho-1-naphthylazo)-2-naphthol-3:6-disulphonic acid.	16185
Black PN (Brilliant Black BN)	tetrasodium salt of 8-acetamido-2-(7-sulpho-4-p-sulphophenylazo-1-naphthylazo)-1-naphthol-3:5-disulphonic acid.	28440
Brilliant Blue FCF (Brilliant Blue FD & C No. 1)	disodium salt of 4-(4-(N-ethyl-p-sulphobenzylamino)-phenyl)-(2-sulphoniumphenyl)-methylene-(1-(N-ethyl-N-p-sulphobenzyl)- Δ 2, 5-cyclohexadien-imine).	42090
Brown FK	a mixture consisting essentially of the disodium salt of 1:3-diamino-4:6-di-(p-sulphophenylazo) benzene and the sodium salt of 2:4-diamino-5-(p-sulphophenylazo) toluene.	-
Carmoisine	disodium salt of 2-(4-sulpho-1-naphthylazo)-1-naphthol-4-sulphonic acid.	14720
Chocolate Brown HT	disodium salt of 2:4-dihydroxy-3:5-di-(4-sulpho-1-naphthylazo) benzyl alcohol.	20285
Erythrosine (BS)	disodium or dipotassium salt of 2:4:5:7-tetra-iodo-fluorescein.	45430

COLOURING MATTER IN FOOD REGULATIONS

SCHEDULE 1

S1-4

Cap. 132H

Green S	sodium salt of di-(p-dimethylaminophenyl)-2-hydroxy-3:6-disulphonaphthylmethanol andydride.	44090
Indigotine (Indigo Carmine)	disodium salt of indigotin-5:5'-disulphonic acid.	73015
Lithol Rubine BK	disodium salt of 3-hydroxy-4-[(2-sulpho-p-tolyl)azo]-2-naphthoic acid.	15850
Patent Blue V	calcium salt of (4-[α -(p-(diethylamino) phenyl)-5-hydroxy-2,4-disulphobenzylidene]-2,5-cyclohexadien-1-ylidene) diethyl -ammonium hydroxide inner salt.	42051
Ponceau 4R	trisodium salt of 1-(4-sulpho-1-naphthylazo)-2-naphthol-6:8-disulphonic acid.	16255
Quinoline Yellow	disodium salt of disulphonic acid of 2-(2 quinolyl)-1,3-indandione.	47005
Sunset Yellow FCF	disodium salt of 1-p-sulphophenylazo-2-naphthol-6-sulphonic acid.	15985
Tartrazine	trisodium salt of 5-hydroxy-1-p-sulphophenyl-4-p-sulphophenylazo-pyrazole-3-carboxylic acid.	19140

(L.N. 98 of 2008)

PART II-OTHER COLOURS

Description	Colour Index Number (1982)
Caramel	-
Cochineal (Carminic acid)	75470
Colouring matter natural to edible fruits or vegetables or their pure colouring principles whether isolated from such natural colours or produced synthetically and including—	

Last updated date
20.4.2018

COLOURING MATTER IN FOOD REGULATIONS

SCHEDULE 1

S1-6

Cap. 132H

(a) Annatto	75120
(b) Vegetable Black	=
(c) Carotenes	75130
(d) Beta-Apo-8'-carotenal	40820
(e) Beta-Apo-8'-carotenoic acid ethyl ester	40825
(f) Chlorophylls and Chlorophyllins	75810
including Copper complexes	75815
(g) Saffron	75100
(h) Turmeric (Curcumin)	75300
Iron Oxides	77491
Titanium dioxide	77891
Silver, Gold and Aluminium in leaf or powder form solely for external colouring of dragees and decoration of sugar-coated flour confectionery	=
The Aluminium or Calcium salts (lakes) of any of the scheduled water-soluble colours	=

(L.N. 368 of 1993; 17 of 2018 s. 57)

Schedule 2

[reg. 5(3)]

Labelling of colouring matter and colouring and flavouring compounds

1. Each container to which regulation 5(3) relates shall bear a label on which is printed in English lettering and Chinese characters a true statement in the form of one of the following declarations—
In the case of colouring matter—

<p>THIS FOOD COLOUR CONFORMS TO THE LEGAL REQUIREMENTS OF HONG KONG 此食品色素符合香港法例規定</p>

In the case of colouring and flavouring compounds—

<p>THE FOOD COLOUR IN THIS COMPOUND CONFORMS TO THE LEGAL REQUIREMENTS OF HONG KONG 此化合物內之食品色素符合 香港法例規定</p>

Provided that it shall be sufficient if the labels on containers of quantities of less than 100 g or 100 ml, as the case may be, bear distinctly and legibly printed thereon in English lettering and Chinese characters the declaration “FOOD COLOUR” (食物色素) or “FOOD COLOUR AND FLAVOURING COMPOUND” (食物

COLOURING MATTER IN FOOD REGULATIONS

Schedule 2

S2-4

Regulation 2

Cap. 132H

色素及調味化合物), as the case may be, or a declaration to the like effect. (*L.N. 89 of 1979*)

2. The declaration shall in each case be distinctly and legibly printed in dark block type upon a light coloured ground and, except in the case of a declaration in accordance with the proviso to the preceding paragraph, shall be so printed within a surrounding line, and no other matter shall be printed within such surrounding line. The type used for containers of quantities of more than 1 kg or 1l, as the case may be, shall be not less than 5 mm in height, and the type used for containers of quantities of less than 1 kg or 1l, as the case may be, but more than 100 g or 100 ml, as the case may be, shall be not less than 3 mm in height. (*L.N. 89 of 1979*)

3. The label shall be securely affixed to or be part of the wrapper or container, and in every case shall be so placed as to be clearly visible and shall either be part of any main label or a separate label placed in close proximity thereto.

Schedule 2

[reg. 5(3)]

Labelling of colouring matter and colouring and flavouring compounds

1. Each container to which regulation 5(3) relates shall bear a label on which is printed in English lettering and Chinese characters a true statement in the form of one of the following declarations—
In the case of colouring matter—

<p>THIS FOOD COLOUR CONFORMS TO THE LEGAL REQUIREMENTS OF HONG KONG 此食品色素符合香港法例規定</p>

In the case of colouring and flavouring compounds—

<p>THE FOOD COLOUR IN THIS COMPOUND CONFORMS TO THE LEGAL REQUIREMENTS OF HONG KONG 此化合物內之食品色素符合 香港法例規定</p>

Provided that it shall be sufficient if the labels on containers of quantities of less than 100 g or 100 ml, as the case may be, bear distinctly and legibly printed thereon in English lettering and Chinese characters the declaration “FOOD COLOUR” (食物色素) or “FOOD COLOUR AND FLAVOURING COMPOUND” (食物

COLOURING MATTER IN FOOD REGULATIONS

Schedule 2

S2-4

Regulation 2

Cap. 132H

色素及調味化合物), as the case may be, or a declaration to the like effect. (*L.N. 89 of 1979*)

2. The declaration shall in each case be distinctly and legibly printed in dark block type upon a light coloured ground and, except in the case of a declaration in accordance with the proviso to the preceding paragraph, shall be so printed within a surrounding line, and no other matter shall be printed within such surrounding line. The type used for containers of quantities of more than 1 kg or 1l, as the case may be, shall be not less than 5 mm in height, and the type used for containers of quantities of less than 1 kg or 1l, as the case may be, but more than 100 g or 100 ml, as the case may be, shall be not less than 3 mm in height. (*L.N. 89 of 1979*)

3. The label shall be securely affixed to or be part of the wrapper or container, and in every case shall be so placed as to be clearly visible and shall either be part of any main label or a separate label placed in close proximity thereto.

SWEETENERS IN FOOD REGULATIONS

(Cap. 132 sub. leg. U)

Contents

Regulation		Page
1.	Citation	2
2.	Interpretation	2
3.	Restriction on sale and use of sweeteners	4
3A.	Application to air transit or air transshipment cargo	4
4.	Offences and penalties	8
5.	Name in which proceedings may be brought	8
SCHEDULE	PERMITTED SWEETENERS	S-2

SWEETENERS IN FOOD REGULATIONS

(Cap. 132, sections 55 and 143)

[1 January 1970]

Editorial Note:

The citation of these Regulations was amended from “Food Adulteration (Artificial Sweeteners) Regulations” to “Sweeteners in Food Regulations” — see L.N. 225 of 2003.

1. Citation

These regulations may be cited as the Sweeteners in Food Regulations.

(L.N. 225 of 2003)

2. Interpretation

In these regulations, unless the context otherwise requires—

“air transshipment cargo” (航空轉運貨物) has the meaning assigned to it in section 2 of the Import and Export Ordinance (Cap. 60); *(29 of 2000 s. 5)*

“air transit cargo” (航空過境貨物) means any article in transit that is both imported and consigned for export in an aircraft; *(29 of 2000 s. 5)*

“article in transit” (過境物品) has the meaning assigned to it in section 2 of the Import and Export Ordinance (Cap. 60); *(29 of 2000 s. 5)*

“carbohydrate” (碳水化合物) means a substance containing only carbon, hydrogen and oxygen, in which the hydrogen and oxygen occur in the same proportion as they do in water;

“cargo transshipment area of Hong Kong International Airport” (機場貨物轉運區) has the meaning assigned to it in section 2 of the Import and Export Ordinance (Cap. 60); *(29 of 2000 s. 5)*

“sell” (售賣) includes expose or offer for sale or have in possession for sale;

“sugar” (糖) means any soluble carbohydrate sweetening matter; *(L.N. 61 of 2010)*

“sweetener” (甜味劑) means any chemical compound which is sweet to the taste, but does not include any sugars or other carbohydrates or polyhydric alcohols. *(L.N. 225 of 2003; L.N. 61 of 2010)*

3. Restriction on sale and use of sweeteners

- (1) No person shall sell, consign, deliver or import any sweetener for human consumption which is not specified in the Schedule.
- (2) No person shall sell, consign or deliver or import any food intended for human consumption containing any sweetener which is not specified in the Schedule.

(L.N. 225 of 2003)

3A. Application to air transit or air transshipment cargo

- (1) Regulation 3 does not apply in relation to the import of any sweetener or food referred to in that regulation that is air transit cargo or air transshipment cargo; but if at any time between its being brought into and taken out of Hong Kong such sweetener or food is removed from the cargo transshipment area of Hong Kong International Airport then, for the purposes of regulation 3— *(L.N. 225 of 2003)*
 - (a) the sweetener or food is deemed to be imported at the time of such removal; and

- (b) the person who brought the sweetener or food, or caused it to be brought, into Hong Kong as air transit cargo or air transshipment cargo is deemed to be the person who imports the sweetener or food at the time of its removal, and, except to that extent, that regulation has effect as if this paragraph had not been enacted.
- (2) In proceedings against a person for an offence under regulation 4, being proceedings—
- (a) in relation to the import of any sweetener or food referred to in regulation 3 that is air transit cargo or air transshipment cargo; and
- (b) in which it is necessary for the prosecution to prove that, at any time between its being brought into and taken out of Hong Kong, the sweetener or food was removed from the cargo transshipment area of Hong Kong International Airport,
- it is a defence for the person to show that he took all reasonable steps and exercised reasonable diligence to avoid such removal occurring.
- (3) Where in any proceedings the defence provided by paragraph (2) involves an allegation that the commission of the offence was due to—
- (a) the act or default of another person; or
- (b) reliance on information given by another person,
- the defendant is not, without the leave of the court, entitled to rely on the defence unless, not less than 10 days before the hearing of the proceedings, he has served a notice in writing on the prosecutor giving all particulars of—
- (i) the person who committed the act or default or gave the information; and
- (ii) the act, default or information,

of which he is aware at the time he serves the notice.

- (4) A person is not entitled to rely on the defence provided by paragraph (2) by reason of his reliance on information supplied by another person, unless he shows that it was reasonable in all the circumstances for him to have relied on the information, having regard in particular to—
- (a) the steps which he took, and those which might reasonably have been taken, for the purpose of verifying the information; and
 - (b) whether he had any reason to disbelieve the information.

(29 of 2000 s. 5; L.N. 225 of 2003)

4. Offences and penalties

Any person who contravenes any of the provisions of regulation 3 shall be guilty of an offence and shall be liable on summary conviction to a fine at level 5 and to imprisonment for 6 months.

(L.N. 299 of 1983; L.N. 328 of 1987; L.N. 177 of 1996)

5. Name in which proceedings may be brought

Without prejudice to the provisions of any other enactment relating to the prosecution of criminal offences, and without prejudice to the powers of the Secretary for Justice in relation to the prosecution of criminal offences, a prosecution for an offence under these regulations may be brought in the name of the Director of Food and Environmental Hygiene.

(L.N. 362 of 1997; 78 of 1999 s. 7)

SWEETENERS IN FOOD REGULATIONS

SCHEDULE

S-2

Regulation 1

Cap. 132U

SCHEDULE

[reg. 3]

PERMITTED SWEETENERS

1. Acesulfame Potassium
2. Alitame
3. Aspartame
4. Aspartame-acesulfame Salt
5. Cyclamic Acid (and Sodium, Potassium, Calcium Salts)
6. Saccharin (and Sodium, Potassium, Calcium Salts)
7. Sucralose
8. Thaumatin
9. Neotame (*L.N. 61 of 2010*)
10. Steviol Glycosides (*L.N. 61 of 2010*)
(*Schedule replaced L.N. 225 of 2003*)

Regulation for Contaminants & Residues

Harmful Substances in Food Regulations

(Cap. 132 sub. leg. AF)

Contents

Regulation	Page
1. Citation and commencement	2
2. Interpretation	2
3. Prohibition of import and sale of food containing certain substances in excessive concentrations	6
3A. Prohibition of import and sale of fish, meat or milk etc. containing prohibited substances	6
3B. Application to air transit or air transshipment cargo	8
4. Amendment of Schedule 1	10
5. Offence and penalties	12
6. Name in which proceedings may be brought	12
Schedule 1 Maximum Concentration of Certain Substances Present in Specified Foods	S1-2
Schedule 2 Prohibited Substances	S2-2

Harmful Substances in Food Regulations

(Cap. 132, section 55(1))

[27 May 1983]

(Format changes—E.R. 2 of 2012)

1. Citation and commencement

- (1) These regulations may be cited as the Harmful Substances in Food Regulations.
- (2) Regulation 3 insofar as it applies to item 2 in Schedule 1 came into effect on 1 January 1985.

(E.R. 2 of 2012)

2. Interpretation

In these regulations, unless the context otherwise requires—

air transshipment cargo (航空轉運貨物) has the meaning assigned to it in section 2 of the Import and Export Ordinance (Cap. 60); *(29 of 2000 s. 5)*

air transit cargo (航空過境貨物) means any article in transit that is both imported and consigned for export in an aircraft; *(29 of 2000 s. 5)*

article in transit (過境物品) has the meaning assigned to it in section 2 of the Import and Export Ordinance (Cap. 60); *(29 of 2000 s. 5)*

cargo transshipment area of Hong Kong International Airport (機場貨物轉運區) has the meaning assigned to it in section 2 of the Import and Export Ordinance (Cap. 60); *(29 of 2000 s. 5)*

condensed milk (煉奶) means milk which has been condensed by the evaporation of a portion of its water content, whether or not sugar has been added, and includes—

- (a) any such milk made from skimmed milk or partly skimmed milk; and
- (b) evaporated milk; (*L.N. 173 of 2011*)

dried milk (奶粉) means milk which has been concentrated in the form of solid or powder by removal of water, whether or not it has been sweetened, modified or compounded, and includes any such milk made from skimmed milk or partly skimmed milk; (*L.N. 173 of 2011*)

fatty acid (脂肪酸) means any carboxylic acid obtained by the hydrolysis of oil or fat, and includes any such acid existing in a free state in oil or fat;

fish (魚) does not include live fish other than shell fish; (*L.N. 173 of 1986*)

food animal (食用動物) means an animal or bird commonly kept for the purpose of providing food for human consumption; (*L.N. 148 of 2001*)

meat (肉類) means the flesh or other edible part (including blood) of— (*L.N. 148 of 2001*)

- (a) any animal; or
- (b) any bird,

intended for human consumption; (*L.N. 173 of 1986*)

milk (奶類) means cows milk, buffaloes milk and goats milk, and includes cream, separated milk and milk beverage, but does not include dried milk, condensed milk or reconstituted milk; (*L.N. 215 of 2008 and L.N. 253 of 2008*)

milk beverage (奶類飲品) means any beverage resulting from combining liquid milk fat with other solids derived from

milk, whether exclusive of any food additive or otherwise;
(*L.N. 215 of 2008 and L.N. 253 of 2008*)

oil or fat (油或脂肪) means oil or fat derived from any animal, bird, fish or plant but does not include any essential oil;

peanut (花生) means groundnut or the seed of *Arachis hypogaea* L.;

peanut products (花生產品) includes oil of peanut or any product containing peanut as its ingredient;

reconstituted milk (再造奶) means products resulting from the recombining with water of milk constituents, namely, milk fat and other solids derived from milk exclusive of any other substance, and includes the products resulting from the melting of frozen concentrated milk; (*L.N. 173 of 2011*)

sell (售賣) includes offer, or expose for sale or have in possession for sale; (*L.N. 173 of 2011*)

skimmed milk (脫脂奶) includes separated milk and machine skimmed milk. (*L.N. 173 of 2011*)

(*L.N. 67 of 1985; L.N. 331 of 1987; L.N. 148 of 2001; E.R. 2 of 2012*)

3. Prohibition of import and sale of food containing certain substances in excessive concentrations

A person must not import, consign, deliver, manufacture or sell, for human consumption, any food of a description specified in Column D of Schedule 1 which contains any substance specified opposite thereto in Column B, or the description of such substance in Column C, in greater concentration than is specified opposite thereto in Column E.

(*L.N. 148 of 2001; L.N. 173 of 2011; E.R. 2 of 2012*)

3A. Prohibition of import and sale of fish, meat or milk etc. containing prohibited substances

(L.N. 173 of 2011)

A person must not import, sell or consign or deliver for sale for human consumption, any fish, meat, milk, dried milk, condensed milk or reconstituted milk which contains any substance specified in Schedule 2.

(L.N. 148 of 2001; L.N. 230 of 2001; L.N. 173 of 2011; E.R. 2 of 2012)

3B. Application to air transit or air transshipment cargo

- (1) Regulation 3 does not apply in relation to the import of any food referred to in that regulation that is air transit cargo or air transshipment cargo; but if at any time between its being brought into and taken out of Hong Kong such food is removed from the cargo transshipment area of Hong Kong International Airport then, for the purposes of regulation 3—
 - (a) the food is deemed to be imported at the time of such removal; and
 - (b) the person who brought the food, or caused it to be brought, into Hong Kong as air transit cargo or air transshipment cargo is deemed to be the person who imports the food at the time of its removal,and, except to that extent, that regulation has effect as if this paragraph had not been enacted.
- (2) In proceedings against a person for an offence under regulation 5, being proceedings—
 - (a) in relation to the import of any food referred to in regulation 3 that is air transit cargo or air transshipment cargo; and
 - (b) in which it is necessary for the prosecution to prove that, at any time between its being brought into and taken out

of Hong Kong, the food was removed from the cargo transshipment area of Hong Kong International Airport, it is a defence for the person to show that he took all reasonable steps and exercised reasonable diligence to avoid such removal occurring.

- (3) Where in any proceedings the defence provided by paragraph (2) involves an allegation that the commission of the offence was due to—
- (a) the act or default of another person; or
 - (b) reliance on information given by another person, the defendant is not, without the leave of the court, entitled to rely on the defence unless, not less than 10 days before the hearing of the proceedings, he has served a notice in writing on the prosecutor giving all particulars of—
 - (i) the person who committed the act or default or gave the information; and
 - (ii) the act, default or information, of which he is aware at the time he serves the notice.
- (4) A person is not entitled to rely on the defence provided by paragraph (2) by reason of his reliance on information supplied by another person, unless he shows that it was reasonable in all the circumstances for him to have relied on the information, having regard in particular to—
- (a) the steps which he took, and those which might reasonably have been taken, for the purpose of verifying the information; and
 - (b) whether he had any reason to disbelieve the information.

(29 of 2000 s. 5)

4. Amendment of Schedule 1

The Director of Food and Environmental Hygiene may, by notice published in the Gazette, amend the concentrations specified in Column E of Schedule 1.

(L.N. 67 of 1985; L.N. 173 of 1986; L.N. 85 of 1990; 78 of 1999 s. 7; L.N. 148 of 2001; E.R. 2 of 2012)

5. Offence and penalties

Any person who contravenes regulation 3 or 3A commits an offence and is liable to a fine at level 5 and to imprisonment for 6 months.

(L.N. 173 of 1986; L.N. 331 of 1987; L.N. 177 of 1996)

6. Name in which proceedings may be brought

Without prejudice to the provisions of any other enactment relating to the prosecution of criminal offences and without prejudice to the powers of the Secretary for Justice in relation to the prosecutions of criminal offences, prosecutions for an offence under any of the provisions of these regulations may be brought in the name of the Director of Food and Environmental Hygiene.

(L.N. 362 of 1997; 78 of 1999 s. 7)

Harmful Substances in Food Regulations

Schedule 1

S1-2

Cap. 132AF

Schedule 1

[regs. 3 & 4]

Maximum Concentration of Certain Substances Present in Specified Foods

A	B	C	D	E
Item	Substance	Description of substance	Description of food	Maximum concentration
1.	Aflatoxin	Group of bis-furanocoumarin compounds and includes aflatoxin B ₁ , B ₂ , G ₁ , G ₂ , M ₁ , M ₂ , P ₁ and aflatoxicol	Any food other than peanut or its products	15 micrograms per kilogram of the food.
			Peanuts or peanut products	20 micrograms per kilogram of the food.
2.	Amoxycillin		Muscle, liver and kidney of all food animals	50 micrograms per kilogram of the food.
			Milk	4 micrograms per kilogram of the food.
3.	Ampicillin		Muscle, liver and kidney of all food animals	50 micrograms per kilogram of the food.
			Milk	4 micrograms per kilogram of the food.

Harmful Substances in Food Regulations

Schedule 1

S1-4

Cap. 132AF

A	B	C	D	E
Item	Substance	Description of substance	Description of food	Maximum concentration
4.	Bacitracin		Muscle, liver and kidney of bovine, porcine and poultry	500 micrograms per kilogram of the food.
			Milk	500 micrograms per kilogram of the food.
5.	Benzylpenicillin		Muscle, liver and kidney of all food animals	50 micrograms per kilogram of the food.
			Milk	4 micrograms per kilogram of the food.
6.	Carbadox	Quinoxaline-2-carboxylic acid	Muscle of porcine	5 micrograms per kilogram of the food.
			Liver of porcine	30 micrograms per kilogram of the food.
7.	Ceftiofur	Desfuroylceftiofur	Muscle of bovine and porcine	1 000 micrograms per kilogram of the food.
			Liver of bovine and porcine	2 000 micrograms per kilogram of the food.
			Kidney of bovine and porcine	6 000 micrograms per kilogram of the food.

Harmful Substances in Food Regulations

Schedule 1

S1-6

Cap. 132AF

A	B	C	D	E
Item	Substance	Description of substance	Description of food	Maximum concentration
			Milk	100 micrograms per kilogram of the food.
8.	Chlortetracycline	Sum of the parent drug and its 4-epimers	Muscle of all food animals	100 micrograms per kilogram of the food.
			Liver of all food animals	300 micrograms per kilogram of the food.
			Kidney of all food animals	600 micrograms per kilogram of the food.
			Milk	100 micrograms per kilogram of the food.
9.	Cloxacillin		Muscle, liver and kidney of all food animals	300 micrograms per kilogram of the food.
			Milk	30 micrograms per kilogram of the food.
10.	Colistin		Muscle and liver of bovine, porcine and poultry	150 micrograms per kilogram of the food.
			Kidney of bovine, porcine and poultry	200 micrograms per kilogram of the food.

Harmful Substances in Food Regulations

Schedule 1

S1-8

Cap. 132AF

A	B	C	D	E
Item	Substance	Description of substance	Description of food	Maximum concentration
			Milk	50 micrograms per kilogram of the food.
11.	Danofloxacin		Muscle of bovine and poultry	200 micrograms per kilogram of the food.
			Muscle of porcine	100 micrograms per kilogram of the food.
			Liver of bovine and poultry	400 micrograms per kilogram of the food.
			Liver of porcine	50 micrograms per kilogram of the food.
			Kidney of bovine and poultry	400 micrograms per kilogram of the food.
			Kidney of porcine	200 micrograms per kilogram of the food.
12.	Dicloxacillin		Muscle, liver and kidney of all food animals	300 micrograms per kilogram of the food.
			Milk	30 micrograms per kilogram of the food.

Harmful Substances in Food Regulations

Schedule 1

S1-10

Cap. 132AF

A	B	C	D	E
Item	Substance	Description of substance	Description of food	Maximum concentration
13.	Dihydro-streptomycin	Sum of dihydrostrepto-mycin and streptomycin	Muscle and liver of bovine, porcine and poultry	500 micrograms per kilogram of the food.
			Kidney of bovine, porcine and poultry	1 000 micrograms per kilogram of the food.
			Milk	200 micrograms per kilogram of the food.
14.	Dimetridazole		Muscle, liver and kidney of porcine and poultry	5 micrograms per kilogram of the food.
15.	Doxycycline		Muscle of bovine, porcine and poultry	100 micrograms per kilogram of the food.
			Liver of bovine, porcine and poultry	300 micrograms per kilogram of the food.
			Kidney of bovine, porcine and poultry	600 micrograms per kilogram of the food.
16.	Enrofloxacin	Sum of enrofloxacin and ciprofloxacin	Muscle of bovine, porcine and poultry	100 micrograms per kilogram of the food.
			Liver of bovine	300 micrograms per kilogram of the food.

Harmful Substances in Food Regulations

Schedule 1

S1-12

Cap. 132AF

A	B	C	D	E
Item	Substance	Description of substance	Description of food	Maximum concentration
			Liver of porcine and poultry	200 micrograms per kilogram of the food.
			Kidney of bovine	200 micrograms per kilogram of the food.
			Kidney of porcine and poultry	300 micrograms per kilogram of the food.
			Milk	100 micrograms per kilogram of the food.
17.	Erucic acid	The fatty acid cis-docos-13-enoic acid	Any food to which oil or fat or a mixture thereof has been added	5 per centum by weight of their fatty acid content of all the oils and fats in the food.
			Any oil or fat or any mixture thereof	5 per centum by weight of their fatty acid content.
18.	Erythromycin		Muscle, liver and kidney of bovine, porcine and poultry	400 micrograms per kilogram of the food.
			Milk	40 micrograms per kilogram of the food.
19.	Flumequine		Muscle and liver of bovine, porcine and poultry	500 micrograms per kilogram of the food.

Harmful Substances in Food Regulations

Schedule 1

S1-14

Cap. 132AF

A	B	C	D	E
Item	Substance	Description of substance	Description of food	Maximum concentration
			Kidney of bovine, porcine and poultry	3 000 micrograms per kilogram of the food.
20.	Furaltadone		Muscle of porcine and poultry	0 microgram per kilogram of the food.
21.	Furazolidone		Muscle, liver and kidney of bovine, porcine and poultry	0 microgram per kilogram of the food.
22.	Gentamicin		Muscle of bovine, porcine and poultry	100 micrograms per kilogram of the food.
			Liver of bovine and porcine	2 000 micrograms per kilogram of the food.
			Kidney of bovine and porcine	5 000 micrograms per kilogram of the food.
			Liver and kidney of poultry	100 micrograms per kilogram of the food.
			Milk	200 micrograms per kilogram of the food.
23.	Ivermectin	22, 23-Dihydro-avermectin B1a (H2B1a)	Liver of bovine	100 micrograms per kilogram of the food.

Harmful Substances in Food Regulations

Schedule 1

S1-16

Cap. 132AF

A	B	C	D	E
Item	Substance	Description of substance	Description of food	Maximum concentration
			Liver of porcine	15 micrograms per kilogram of the food.
24.	Josamycin		Muscle and liver of poultry	200 micrograms per kilogram of the food.
			Kidney of poultry	400 micrograms per kilogram of the food.
25.	Kitasamycin		Muscle, liver and kidney of porcine and poultry	200 micrograms per kilogram of the food.
26.	Lincomycin		Muscle of bovine, porcine and poultry	100 micrograms per kilogram of the food.
			Liver of bovine, porcine and poultry	500 micrograms per kilogram of the food.
			Kidney of bovine, porcine and poultry	1 500 micrograms per kilogram of the food.
			Milk	150 micrograms per kilogram of the food.
26A.	Malachite green	Sum of malachite green and leucomalachite green	Any food (including live fish, live reptiles and live poultry)	0 microgram per kilogram of the food. <i>(L.N. 137 of 2005)</i>

Harmful Substances in Food Regulations

Schedule 1

S1-18

Cap. 132AF

A	B	C	D	E
Item	Substance	Description of substance	Description of food	Maximum concentration
26B.	Melamine		Milk	1 milligram per kilogram of the food.
			Any food intended to be consumed principally by persons of an age group into which children under the age of 36 months fall	1 milligram per kilogram of the food.
			Any food intended to be consumed principally by pregnant or lactating women	1 milligram per kilogram of the food.
			Any other food	2.5 milligrams per kilogram of the food. <i>(L.N. 215 of 2008)</i>
27.	Metronidazole		Muscle, liver and kidney of porcine and poultry	0 microgram per kilogram of the food.
28.	Neomycin		Muscle and liver of bovine, porcine and poultry	500 micrograms per kilogram of the food.
			Kidney of bovine, porcine and poultry	10 000 micrograms per kilogram of the food.
			Milk	500 micrograms per kilogram of the food.

Harmful Substances in Food Regulations

Schedule 1

S1-20

Cap. 132AF

A	B	C	D	E
Item	Substance	Description of substance	Description of food	Maximum concentration
29.	Oxolinic acid		Muscle of bovine, porcine and poultry	100 micrograms per kilogram of the food.
			Liver and kidney of bovine, porcine and poultry	150 micrograms per kilogram of the food.
30.	Oxytetracycline	Sum of parent drug and its 4-epimer	Muscle of all food animals	100 micrograms per kilogram of the food.
			Liver of all food animals	300 micrograms per kilogram of the food.
			Kidney of all food animals	600 micrograms per kilogram of the food.
			Milk	100 micrograms per kilogram of the food.
31.	Sarafloxacin		Muscle of poultry	10 micrograms per kilogram of the food.
			Liver and kidney of poultry	80 micrograms per kilogram of the food.
32.	Spectinomycin		Muscle of bovine, porcine and poultry	500 micrograms per kilogram of the food.

Harmful Substances in Food Regulations

Schedule 1

S1-22

Cap. 132AF

A	B	C	D	E
Item	Substance	Description of substance	Description of food	Maximum concentration
			Liver of bovine, porcine and poultry	2 000 micrograms per kilogram of the food.
			Kidney of bovine, porcine and poultry	5 000 micrograms per kilogram of the food.
			Milk	200 micrograms per kilogram of the food.
33.	Streptomycin	Sum of dihydro-streptomycin and streptomycin	Muscle and liver of bovine, porcine and poultry	500 micrograms per kilogram of the food.
			Kidney of bovine, porcine and poultry	1 000 micrograms per kilogram of the food.
			Milk	200 micrograms per kilogram of the food.
34.	Sulfonamides	Sum of all substances belonging to the sulfonamide group	Muscle, liver and kidney of all food animals	100 micrograms per kilogram of the food.
			Milk	100 micrograms per kilogram of the food.
35.	Tetracycline	Sum of parent drug and its 4-epimer	Muscle of all food animals	100 micrograms per kilogram of the food.

Harmful Substances in Food Regulations

Schedule 1

S1-24

Cap. 132AF

A	B	C	D	E
Item	Substance	Description of substance	Description of food	Maximum concentration
			Liver of all food animals	300 micrograms per kilogram of the food.
			Kidney of all food animals	600 micrograms per kilogram of the food.
			Milk	100 micrograms per kilogram of the food.
36.	Tiamulin	Sum of metabolites that may be hydrolysed to 8-alpha-hydroxymutilin	Muscle of porcine and poultry	100 micrograms per kilogram of the food.
			Liver of porcine	500 micrograms per kilogram of the food.
			Liver of poultry	1 000 micrograms per kilogram of the food.
37.	Trimethoprim		Muscle, liver and kidney of bovine, porcine and poultry	50 micrograms per kilogram of the food.
			Milk	50 micrograms per kilogram of the food.
38.	Tylosin		Muscle, liver and kidney of bovine, porcine and poultry	200 micrograms per kilogram of the food.

Harmful Substances in Food Regulations

Schedule 1

S1-26

Cap. 132AF

A	B	C	D	E
Item	Substance	Description of substance	Description of food	Maximum concentration
			Milk	50 micrograms per kilogram of the food.
39.	Virginiamycin		Muscle of porcine	100 micrograms per kilogram of the food.
			Liver of porcine	300 micrograms per kilogram of the food.
			Kidney of porcine	400 micrograms per kilogram of the food.

(Schedule 1 replaced L.N. 148 of 2001)

Schedule 2

[reg. 3A]

Prohibited Substances

1. Dienoestrol ((E,E)-4,4'-(diethylideneethylene) diphenol) including salts and esters thereof.
2. Diethylstilboestrol ((E)- $\alpha\beta$ -diethylstilbene-4,4'-diol) including salts and esters thereof.
3. Hexoestrol (meso-4,4'-(1,2-diethylethylene) diphenol) including salts and esters thereof.
4. Avoparcin. (*L.N. 148 of 2001*)
5. Clenbuterol. (*L.N. 148 of 2001*)
6. Chloramphenicol. (*L.N. 148 of 2001*)
7. Salbutamol. (*L.N. 148 of 2001*)

(*L.N. 173 of 1986*)

FOOD ADULTERATION (METALLIC CONTAMINATION) REGULATIONS

(Cap. 132, section 55(1))

[27 May 1983]

1. Citation

These regulations may be cited as the Food Adulteration (Metallic Contamination) Regulations.

2. Interpretation

In these regulations, unless the context otherwise requires—

“air transhipment cargo” (航空轉運貨物) has the meaning assigned to it in section 2 of the Import and Export Ordinance (Cap. 60); (*29 of 2000 s. 5*)

“air transit cargo” (航空過境貨物) means any article in transit that is both imported and consigned for export in an aircraft; (*29 of 2000 s. 5*)

“article in transit” (過境物品) has the meaning assigned to it in section 2 of the Import and Export Ordinance (Cap. 60); (*29 of 2000 s. 5*)

“cargo transhipment area of Hong Kong International Airport” (機場貨物轉運區) has the meaning assigned to it in section 2 of the Import and Export Ordinance (Cap. 60); (*29 of 2000 s. 5*)

“metal” (金屬) includes chemical compounds of the metal;

“sell” (售賣) includes offer, or expose for sale or have in possession for the purpose of sale.

(L.N. 67 of 1985)

3. Prohibition of sale etc. of food containing metals except where naturally present up to certain limits

- (1) No person shall import, consign, deliver, manufacture or sell, for human consumption,—
 - (a) any food of a description specified in Column B of the First Schedule which contains any metal specified opposite thereto in Column A of that Schedule unless such metal is naturally present in such food in a concentration not greater than that specified opposite thereto in Column C of that Schedule; or
 - (b) any food of a description specified in Column B of the Second Schedule which contains any metal specified opposite thereto in Column A in greater concentration than is specified opposite thereto in Column C; or
 - (c) any food containing any metal in such amount as to be dangerous or prejudicial to health.
- (2) In determining for the purposes of paragraph (1)(c) whether an item of food contains a metal in such amount as to be dangerous or prejudicial to health, regard shall be had not only to the probable effect of that item on the health of a person consuming it, but also to the probable cumulative effect of items of substantially the same composition on the health of a person consuming such items in ordinary quantities.

3A. Application to air transit or air transshipment cargo

- (1) Regulation 3 does not apply in relation to the import of any food referred to in that regulation that is air transit cargo or air transshipment cargo; but if at any time between its

being brought into and taken out of Hong Kong such food is removed from the cargo transshipment area of Hong Kong International Airport then, for the purposes of regulation 3—

- (a) the food is deemed to be imported at the time of such removal; and
- (b) the person who brought the food, or caused it to be brought, into Hong Kong as air transit cargo or air transshipment cargo is deemed to be the person who imports the food at the time of its removal,

and, except to that extent, that regulation has effect as if this paragraph had not been enacted.

- (2) In proceedings against a person for an offence under regulation 5, being proceedings—

- (a) in relation to the import of any food referred to in regulation 3 that is air transit cargo or air transshipment cargo; and
- (b) in which it is necessary for the prosecution to prove that, at any time between its being brought into and taken out of Hong Kong, the food was removed from the cargo transshipment area of Hong Kong International Airport,

it is a defence for the person to show that he took all reasonable steps and exercised reasonable diligence to avoid such removal occurring.

- (3) Where in any proceedings the defence provided by paragraph (2) involves an allegation that the commission of the offence was due to—

- (a) the act or default of another person; or
- (b) reliance on information given by another person,

the defendant is not, without the leave of the court, entitled to rely on the defence unless, not less than 10 days before the

hearing of the proceedings, he has served a notice in writing on the prosecutor giving all particulars of—

- (i) the person who committed the act or default or gave the information; and
 - (ii) the act, default or information, of which he is aware at the time he serves the notice.
- (4) A person is not entitled to rely on the defence provided by paragraph (2) by reason of his reliance on information supplied by another person, unless he shows that it was reasonable in all the circumstances for him to have relied on the information, having regard in particular to—
- (a) the steps which he took, and those which might reasonably have been taken, for the purpose of verifying the information; and
 - (b) whether he had any reason to disbelieve the information.

(29 of 2000 s. 5)

4. Amendment of Schedules

The Director of Food and Environmental Hygiene may, by notice published in the Gazette, amend the concentrations specified in Column C of the First and Second Schedules.

(L.N. 67 of 1985; L.N. 85 of 1990; 78 of 1999 s. 7)

5. Offences and penalties

Any person who contravenes any of the provisions of regulation 3 commits an offence and is liable to a fine at level 5 and to imprisonment for 6 months.

(L.N. 329 of 1987; L.N. 177 of 1996)

6. Name in which proceedings may be brought

Without prejudice to the provisions of any other enactment relating to the prosecution of criminal offences, and without prejudice to the powers of the Secretary for Justice in relation to the prosecutions of criminal offences, prosecutions for an offence under any of the provisions of these regulations may be brought in the name of the Director of Food and Environmental Hygiene.

(L.N. 362 of 1997; 78 of 1999 s. 7)

FOOD ADULTERATION (METALLIC CONTAMINATION) REGULATIONS

FIRST SCHEDULE

S1-2

Cap. 132V

FIRST SCHEDULE

[reg. 3]

**MAXIMUM PERMITTED CONCENTRATION OF
CERTAIN METALS NATURALLY PRESENT IN
SPECIFIED FOODS**

A	B	C
Metal	Description of food	Maximum permitted concentration in parts per million
Arsenic (AS ₂ O ₃)	Solids being fish and fish products Solids being shellfish and shellfish products	6 10

FOOD ADULTERATION (METALLIC CONTAMINATION) REGULATIONS

SECOND SCHEDULE

S2-2

Cap. 132V

SECOND SCHEDULE

[reg. 3]

**MAXIMUM PERMITTED CONCENTRATION
OF CERTAIN METALS PRESENT IN SPECIFIED
FOODS**

A Metal	B Description of food	C Maximum permitted concentration in parts per million
Antimony (Sb)	Cereals and vegetables Fish, crab-meat, oysters, prawns and shrimps Meat of animal and poultry	1 1 1
Arsenic (AS ₂ O ₃)	Solids other than— (i) fish and fish products; and (ii) shellfish and shellfish products All food in liquid form	1.4 0.14

FOOD ADULTERATION (METALLIC CONTAMINATION) REGULATIONS

SECOND SCHEDULE

S2-4

Cap. 132V

A	B	C
Metal	Description of food	Maximum permitted concentration in parts per million
Cadmium	Cereals and vegetables	0.1
(Cd)	Fish, crab-meat, oysters, prawns and shrimps	2
Chromium	Meat of animal and poultry	0.2
(Cr)	Cereals and vegetables	1
	Fish, crab-meat, oysters, prawns and shrimps	1
	Meat of animal and poultry	1
Lead	All food in solid form	6
(Pb)	All food in liquid form	1
Mercury	All food in solid form	0.5
(Hg)	All food in liquid form	0.5
Tin	All food in solid form	230
(Sn)	All food in liquid form	230