

**FOOD ACT 1983**  
**FOOD (AMENDMENT) (NO. \_) REGULATIONS 2013**

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

**Citation**

1. These regulations may be cited as the **Food (Amendment) (No. 2) Regulations 2013**.

**New regulation 3B .**

(a) By inserting after regulation 3A with the following regulation:

**“PART II B**  
**IMPORTATION**

**3B. Food import requirements.**

- (1) No person shall import any food unless -
- (a) he is registered with the competent authority;
  - (b) the food comply with the requirements of the Food Act 1983 and the regulations made thereunder; and
  - (c) the importer fulfills the condition that may be imposed by the Director from time to time as he thinks fit relating to the certification and safety of the food.
- (2) For the purpose of this regulation, “certification” means a procedure by which official certification bodies and officially recognized bodies provide written or equivalent assurance that foods or food control systems conform to requirements. Certification of food may be, as appropriate, based on a range of inspection activities which may include continuous inspection, auditing of quality assurance systems, and examination of finished products.
- (3) For the purpose of this regulation, “competent authority” means any person or organization that has the legally delegated authority to perform designated function related to food safety and quality.
- (4) Any cost or expenses charged or incurred by the Government under this regulation shall be borne by the importer for the purpose of imported food, where the cost or expenses charged or incurred may without prejudice to any other remedy, be recovered by civil proceedings as a debt to the government.

(5) Any person who fails to comply with subregulation (1) commits an offence and shall, on conviction, be liable to a fine not exceeding ten thousand ringgit or to imprisonment for a term not exceeding two years.

### **Amendment of regulation 11**

2. Regulation 11 of the principal Regulations is amended by inserting after paragraph (1)(ea) the following paragraphs –

- “(eb) the percentage of an ingredient by weight or volume as appropriate, at the time of manufacture, shall be disclosed for foods sold as a mixture or combination where the ingredient -
  - (a) is emphasized on the label through words or pictures or graphics; or
  - (b) is not within the name of the food, but is essential to characterise the food and is expected to be present in the food by consumers;
- (ec) for the purpose of paragraph 1 (eb), such disclosure is not required for the following –
  - (a) the ingredient which is used in small quantities for the purpose of flavouring;
  - (b) added nutrient where the amount of which is required by these Regulations to be declared;
  - (c) the ingredient where the quantity of which are already required to be declared by these Regulations; and
  - (d) the ingredient where the drained weight of which are already required to be declared by these Regulations;
- (ed) notwithstanding paragraph 1 (eb) (a), a reference in the name of the food to an ingredient shall not require quantitative ingredient declaration if that reference would not mislead or deceive or create an erroneous impression to the consumer regarding the character of the food;
- (ee) the information required in paragraph 1 (eb) shall be declared as a numerical percentage in adjacent to each appropriate ingredient and in addition, this information may be declared in close proximity to the words or pictures or graphics, or beside the name of the food;
- (ef) for food which have lost moisture following heat or other treatment, the percentage (by weight or by volume) shall correspond to the quantity of the ingredient(s) used, related to the finished product;

- (eg) when the quantity of an ingredient or the total quantity of all ingredients expressed on the labelling exceeds 100%, the percentage may be replaced by the declaration of the weight of the ingredient(s) used to prepare 100g of finished product."

### **Amendment of regulation 18B**

3. Regulation 18B of the principal Regulations is amended:

(a) by inserting after paragraph (3)(b) the following paragraph:

"(3)(c) The amount of energy, protein, available carbohydrate and fat expressed as percentages of the NRV per serving as quantified on the label."

(b) by substituting for subregulation (10) the following subregulation:

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

(c) by substituting for subregulation (11) the following subregulation:

"(11) Where the energy, protein, carbohydrate, fat and vitamins and minerals are to be expressed as a percentage of Nutrient Reference Value (NRV), the following NRV shall be used for labelling purpose:

### Nutrient Reference Value (NRV)

Energy	(kcal)	2000
Protein	(g)	50
Carbohydrate	(g)	300
Fat	(g)	66.7
Vitamin A	(µg)	800
Vitamin D	(µg)	5
Vitamin C	(mg)	60
Vitamin E	(mg)	10
Thiamine	(mg)	1.4
Riboflavin	(mg)	1.6
Niacin	(mg)	18
Vitamin B <sub>6</sub>	(mg)	2
Folic acid	(µg)	200
Vitamin B <sub>12</sub>	(µg)	1
Calcium	(mg)	800
Magnesium	(mg)	300
Iron	(mg)	14
Zinc	(mg)	15
Iodine	(µg)	150
Choline	(mg)	550. "

#### **Amendment of regulation 18D**

4. Regulation 18D of the principal Regulations is amended in paragraph (3)(c) by deleting the words “in the Nutrient Reference Value (NRV)”.

#### **Amendment of regulation 18E**

5. Regulation 18E of the principal Regulations is amended –

(a) by inserting after paragraph (5)(d) the following paragraph:

“(da) Calcium 3-hydroxy-3-methyl butyrate monohydrate (CaHMB)

i. HMB\* helps to regain strength.

ii. HMB\* supports tissue building.

HMB\*-hydroxy-3-methyl butyrate.”; and

(b) by inserting after paragraph (5)(e) the following paragraph:

“(ea) D-ribose helps to promote energy recovery during or after physical activities.”.

## **Amendment of regulation 42**

6. Regulation 42 of the principal Regulations is amended by substituting for subregulation (2) with the following subregulation:

“(2) Flour may contain –

(a) the following permitted food conditioner:

- (i) ascorbic acid;
- (ii) sulphur dioxide or sulphites;
- (iii) benzoyl peroxide not more than 50mg/kg; and
- (iv) asparaginase from the source of *Aspergillus niger* and/or *Aspergillus oryzae* as a permitted enzyme and the maximum permitted proportion shall be governed by a good manufacturing practice.”.

## **Amendment of regulation 43**

7. Regulation 43 of the principal Regulations is amended by substituting for regulation 44 with the following regulation:

“Wheat Flour.

(1) Wheat flour shall be the fine, clean and sound product obtained in the milling of sound, cleaned common wheat, *Triticum aestivum* L., or club wheat, *Triticum compactum* Host., or mixtures thereof by grinding or milling of wheat.

(2) Wheat flour may contain –

(a) the following permitted food conditioner:

- (i) asparaginase from the source of *Aspergillus niger* and/or *Aspergillus oryzae*;
- (ii) amylase;
- (iii) amyloglucosidase;
- (iv) cellulase;
- (v) glucose oxidase;
- (vi) protease; and

(vii) lipase

as a permitted enzyme and the maximum permitted proportion shall be governed by good manufacturing practice.

(3) Except for atta flour, wheat flour may be added with not more than 0.75 per cent of malted wheat or barley.

(4) Except as otherwise provided in these Regulations, wheat flour-

(a) shall not contain more than -

(i) 15 per cent moisture; and

(ii) 1.0 per cent ash calculated on a dry weight basis;

(b) shall contain not less than 7 per cent of protein calculated on a dry weight basis;

(5) The particle size of wheat flour shall be such that not less than 98 per cent passes through a 0.20 mm sieve.

(6) Notwithstanding subregulation 26(7), no label which describes any wheat flour shall include the word "enriched flour" or any words of the same significance unless the following nutrients contained in 100 gm wheat flour on dry weight basis is not less than -

(a) 0.42 mg thiamine;

(b) 0.67 mg riboflavin; and

(c) 4.6 mg niacin

#### **New regulation 43A**

8. Regulation 43 of the principal Regulations is amended by substituting for regulation 44 with the following regulation:

"43A. Bread flour.

(1) Bread flour shall conform in all respect to the general requirements for wheat flour but prepared by the commercial milling of sound and clean high protein wheat.

(2) Bread flour –

(a) shall not contain more than;

(i) 14 per cent of moisture; and

(ii) 0.7 per cent ash calculated on 14 per cent moisture basis;

- (b) shall contain not less than 12 per cent of protein calculated on 14 per cent moisture basis;
- (3) Bread flour may contain the following permitted food conditioner:
  - (a) not more than 500 mg/kg calcium carbonate;
  - (b) not more than 90 mg/kg L-cysteine;
  - (c) not more than 600 mg/kg ammonium chloride;
  - (d) not more than 45 mg/kg azodicarbonamide; or
  - (e) not more than 100 mg/kg calcium peroxide.
- (4) The particle size of bread flour shall be such that not less than 98 per cent passes through a 0.20 mm sieve.

### **New regulation 43B**

9. Regulation 44 of the principal Regulations is amended by substituting for regulation 44 with the following regulation:

“43B. Atta flour.

- (1) Atta flour shall be milled from, sound and clean wheat with an extraction rate of at least 90 per cent of wheat.
- (2) Atta flour-
  - (a) shall not contain more than-
    - (i) 14 per cent of moisture; and
    - (ii) 2.0 per cent ash calculated on a 14 per cent moisture basis;
  - (b) shall contain not less than-
    - (i) 9 per cent protein calculated on a 14 per cent moisture basis;  
and
    - (ii) 1.72 per cent fiber calculated on a 14 per cent moisture basis.
- (3) The particle size of atta flour shall be such that passes through a 0.50 mm sieve.

### **Amendment of regulation 44**

10. Regulation 44 of the principal Regulations is amended by substituting for regulation 44 with the following regulation:

“44. Chlorinated bleached wheat flour.

(1) Chlorinated bleached wheat flour shall be wheat flour that has been treated with chlorine. The amount of chlorine added shall not exceed 1,500 mg/kg.

(2) Chlorinated bleached wheat flour-

(a) shall not contain more than-

- (i) 14 per cent of moisture; and
- (ii) 0.6 per cent ash calculated on a 14 per cent moisture basis;

(b) shall contain not less than 7 per cent of protein calculated on 14 per cent moisture basis;

(2A) Chlorinated bleached wheat flour may contain –

(a) the following permitted food conditioner:

- (i) asparaginase from the source of *Aspergillus niger* or *Aspergillus oryzae* as a permitted enzyme and the maximum permitted proportion shall be governed by good manufacturing practice.

(3) The particle size of chlorinated bleached wheat flour shall be such that not less than 98 per cent passes through a 0.20 mm sieve.

#### **Amendment of regulation 45**

11. Regulation 45 of the principal Regulations is amended by substituting for regulation 45 the following regulation:

“45. Gluten wheat flour.

(1) Gluten wheat flour shall be the product obtained from wheat flour by the removal of a large amount of the starch.

(2) Gluten wheat flour –

(a) shall not contain more than –

- (i) 10 per cent of moisture; and
- (ii) 40 per cent of starch calculated on 10 per cent moisture basis;

(b) shall contain not less than 62 per cent of protein calculated on 10 per cent moisture basis; and

(c) shall not contain any added substance.



(3) Gluten wheat flour may contain –

- (a) asparaginase from the source of *Aspergillus niger* and/or *Aspergillus oryzae* as a permitted enzyme and the maximum permitted proportion shall be governed by good manufacturing practice.

#### **Amendment of regulation 46**

12. Regulation 46 of the principal Regulations is amended by substituting for regulation 46 the following regulation:

“46. Protein-increased wheat flour.

Protein-increased wheat flour shall be the flour that contains not less than 13.2 per cent of protein calculated on a 14 per cent moisture basis. In all respects, it shall comply with the standard for wheat flour prescribed in regulation 43.

#### **Amendment of regulation 47**

13. Regulation 47 of the principal Regulations is amended by substituting for regulation 47 the following regulation:

“47. Self-raising wheat flour.

(1) Self-raising wheat flour shall be made from wheat flour or chlorinated bleached wheat flour or both, with baking powder or any of the ingredients of baking powder or their combination. When moistened and heated, it shall liberate not less than 0.50 per cent of carbon dioxide calculated on a dry weight basis.

(2) Self-raising wheat flour-

- (a) shall not contain more than 0.6 per cent of sulphates calculated as calcium sulphate;
- (b) shall not contain any other added substance.
- (c) shall not contain more than-
  - (i) 14 per cent of moisture; and
  - (ii) 2.75 per cent ash calculated on 14 per cent moisture basis; and
- (d) shall contain not less than 7 per cent of protein calculated on a 14 per cent moisture basis;

(2A) Self-raising wheat flour may contain –

- (a) the following permitted food conditioner:

(i) asparaginase from the source of *Aspergillus niger* or *Aspergillus oryzae* as a permitted enzyme and the maximum permitted proportion shall be governed by good manufacturing practice.

(3) The particle size of self-raising wheat flour shall be such that not less than 98 per cent passes through a 0.20 mm sieve.

#### **Amendment of regulation 48**

14. Regulation 48 of the principal Regulations is amended:

(1) Wholemeal wheat flour shall be the clean and sound product obtained by grinding sound, cleaned wheat, and shall contain all the constituent of such wheat.

(2) Wholemeal wheat flour –

(a) shall contain not more than 15 per cent of moisture;

(b) shall contain not less than 1.72 per cent of crude fibre calculated on a 15 per cent moisture basis;

(c) shall yield not more than 2 per cent of ash; and

(d) shall contain not less than 10 per cent of protein calculated on a 15 per cent moisture basis.

(3) Mixtures of wheat flour and bran shall not be deemed to be wholemeal wheat flour.

(4) Wholemeal wheat flour may contain –

(a) the following permitted food conditioner:

(i) asparaginase from the source of *Aspergillus niger* and/or *Aspergillus oryzae* as a permitted enzyme and the maximum permitted proportion shall be governed by good manufacturing practice.

(5) The particle size of wholemeal flour shall be such that not less than 50 per cent passes through a 0.85 mm sieve.

#### **Amendment of regulation 65**

15. Regulation 65 of the principal Regulations is amended in national language text –

a) in subparagraph (2)(b)(i), by substituting for the words “ammonium chloride” the words “ammonium klorida”;

- b) in subparagraph (2)(b)(ii), by substituting for the words “garam kalsium dan natrium asid lemak laktates dan fumarates” the words “garam kalsium dan natrium bagi laktilat dan fumarat asid lemak”;

#### **Amendment of regulation 132A**

16. Regulation 132A of the principal Regulations is amended by deleting paragraph (6)(d).

#### **Amendment of regulation 134**

17. Regulation 134 of the principal Regulations is amended by substituting for subregulation (1) the following subregulation:

“(1) In addition to the sweetening substances specified in regulations 118 to 133 only aspartame, erythritol, glycerol, isomalt, lactitol, maltitol, maltitol syrup, mannitol, sorbitol, sucralose, thaumatin and xylitol shall be deemed to be a permitted sweetening substance for the purpose of these Regulations.”.

#### **Amendment of regulation 156**

18. Regulation 156 of the principal Regulations is amended-

- (a) by inserting after subregulation (5) the following subregulation:

“(6) Fresh, chilled or frozen crustacean may contain 4-hexylresorcinol as a permitted antioxidant for the prevention of melanosis or black spots in fresh, chilled and frozen crustacean provided that the residue in the fresh, chilled or frozen crustacean is not more than 2 mg/kg of 4-hexylresorcinol.”.

- (b) by inserting after subregulation (6) the following subregulation:

“(7) No person shall import, prepare or advertise for sale or sell any processed puffer fish from the family of *Tetraodontidae*, *Molidae*, *Diodontidae* and *Canthigasteridae* unless the toxin in the puffer fish has been removed by a qualified person certified by the relevant authority and is fit for human consumption.”.

#### **Amendment of regulation 161**

19. Regulation 161 of the principal Regulations is amended by inserting after subregulation (2) the following subregulation:

“(2A) Notwithstanding subregulation (2), canned fish in *sambal tumis* shall contain not less than 35 per cent of fish.”.

#### **Amendment of regulation 180**

20. Regulation 180 of the principal Regulations is amended by substituting for the regulation 180 with the following regulation:

“180. Edible tallow.

(1) Edible tallow (Dripping) shall be edible fat rendered from fresh, clean, sound fatty tissues of bovine, ovine or caprine animal or a combination of these, that was healthy at the time of slaughter and fit for human consumption.

(2) Edible tallow (Dripping) –

(a) shall have –

- (i) a specific gravity (40°C / water at 20°C) of 0.893 to 0.904;
- (ii) a refractive index (40°C) of 1.448 to 1.460;
- (iii) a saponification value of 190 to 202 milligrams potassium hydroxide per gram;
- (iv) an iodine value of 32 to 50;
- (v) an acid value of not more than 2.5 milligrams potassium hydroxide per gram equivalent to 1.25 per cent free fatty acid maximum; and
- (vi) a peroxide value of not more than 10 milliequivalents active oxygen per kilogram; and

(b) shall not contain more than 12 gram per kilogram (g/kg) of unsaponifiable matter.”.

### **Amendment of regulation 181**

21. Regulation 181 of the principal Regulations is amended by substituting for the regulation 181 with the following regulation:

“181. Suet.

(1) Suet shall be edible fat rendered from fresh, clean, sound fatty tissues from the region of the kidney or loin or caul of bovine, ovine or caprine animal or a combination of these, that was healthy at the time of slaughter and fit for human consumption.

(2) Suet –

(a) shall have –

- (i) a specific gravity (40°C/water at 20°C) of 0.893 to 0.898;
- (ii) a refractive index (40°C) of 1.448 to 1.460;

- (iii) a saponification value of 190 to 200 milligrams potassium hydroxide per gram;
- (iv) an iodine value of 32 to 47;
- (v) an acid value of not more than 2 milligrams of potassium hydroxide per gram equivalent to 1.00 per cent free fatty acid maximum; and
- (vi) a peroxide value of not more than 10 milliequivalents active oxygen per kilogram; and

(b) shall not contain more than 10 gram per kilogram (g/kg) of unsaponifiable matter.”.

### **Amendment of regulation 182**

22. Regulation 182 of the principal Regulations is amended by substituting with the following regulation:

“182. Lard.

(1) Lard shall be edible fat rendered from fresh, clean, sound fatty tissues of swine (*Sus scrofa*) that was healthy at the time of slaughter and fit for human consumption.

(2) Lard –

(a) shall have-

- (i) a specific gravity (40°C/water at 20°C) of 0.896 to 0.903;
- (ii) a refractive index (40°C) of 1.448 to 1.460;
- (iii) a saponification value of 192 to 203 milligrams potassium hydroxide per gram;
- (iv) an iodine value of 45 to 70;
- (v) an acid value of not more than 1.3 milligrams of potassium hydroxide per gram equivalent to 0.65 per cent free fatty acid maximum; and
- (vi) a peroxide value of not more than 10 milliequivalents active oxygen per kilogram; and

(b) shall not contain more than 10 gram per kilogram (g/kg) of unsaponifiable matter.”.

### **Amendment of regulation 183**

23. Regulation 183 of the principal Regulations is amended by substituting for the regulation 183 with the following regulation:

“183. Refined, bleached, deodorized palm stearin.

(1) Refined, bleached, deodorized palm stearin shall be the solid fraction obtained by the fractionation of either crude palm oil, which is subsequently bleached, deodorized and deacidified by physical means or by the fractionation of refined, bleached, deodorized palm oil as specified in regulation 196.

(2) Refined, bleached, deodorized palm stearin –

(a) shall have-

- (i) an iodine value of not more than 48;
- (ii) a saponification value of 193 to 205 milligrams of potassium hydroxide per gram;
- (iii) a slip point of not less than 44°C;
- (iv) a specific gravity (60°C/water at 20°C) of 0.881 to 0.891;
- (v) a refractive index (60°C) of 1.447 to 1.452; and
- (vi) a peroxide value of not more than 10 milliequivalents active oxygen per kilogram; and

(b) shall not contain more than –

- (i) 0.15 per cent of moisture and impurities;
- (ii) 0.20 per cent of free fatty acid (as palmitic acid); and
- (iii) 9 gram per kilogram (g/kg) of unsaponifiable matter.”.

### **Amendment of regulation 184**

24. Regulation 184 of the principal Regulations is amended by substituting for the regulation 184 with the following regulation:

“184. Neutralized, bleached, deodorized palm stearin.

(1) Neutralized, bleached, deodorized palm stearin shall be the solid fraction obtained by the fractionation of either crude palm oil, which is subsequently refined by neutralization with alkali, bleached with bleaching earth or activated carbon or

both and deodorised by steam or by the fractionation of neutralized, bleached, deodorized palm oil as specified in regulation 197.

(2) Neutralized, bleached, deodorized palm stearin –

(a) shall have-

- (i) an iodine value of not more than 48;
- (ii) a saponification value of 193 to 205 milligrams of potassium hydroxide per gram;
- (iii) a slip point of not less than 44°C;
- (iv) a specific gravity (60°C/water at 20°C) of 0.881 to 0.891;
- (v) a refractive index (60°C) of 1.447 to 1.452; and
- (vi) a peroxide value of not more than 10 milliequivalents active oxygen per kilogram; and

(b) shall not contain more than –

- (i) 0.15 per cent of moisture and impurities;
- (ii) 0.20 per cent of free fatty acid (as palmitic acid); and
- (iii) 9 gram per kilogram (g/kg) of unsaponifiable matter.”.

**New regulation 184A**

25. The principal Regulations is amended by inserting after regulation 184 the following regulation:

“184A. Refined, bleached, deodorized palm kernel oil.

(1) Refined, bleached, deodorized palm kernel oil shall be edible oil obtained by the process of expression or solvent extraction or both solely from the kernel of the fruit of *Elaeis guineensis* and which has been bleached, deodorized and deacidified by physical means.

(2) Refined, bleached, deodorized palm kernel oil –

(a) shall have-

- (i) a specific gravity (40°C/water at 20°C) of 0.899 to 0.914;
- (ii) a refractive index (40°C) of 1.448 to 1.452;

- (iii) a saponification value of 230 to 254 milligrams potassium hydroxide per gram;
  - (iv) an iodine value of 14.1 to 21.0; and
  - (v) (*Deleted*)
  - (vi) a peroxide value of not more than 10 milliequivalents active oxygen per kilogram; and
- (b) shall not contain more than -
- (i) 0.1 per cent moisture and impurities;
  - (ii) 0.1 per cent of free fatty acid (as lauric acid); and
  - (iii) 10 gram per kilogram (g/kg) of unsaponifiable matter.”.

#### **New regulation 184B**

26. The principal Regulations is amended by inserting after regulation 184A the following regulation:

“184B. Neutralized, bleached, deodorized palm kernel oil.

(1) Neutralized, bleached, deodorized palm kernel oil shall be edible oil obtained by the process of physical or solvent extraction or both, solely from the kernel of the fruit *Elaeis guineensis* which has been refined by neutralization with alkali, bleached with bleaching earth or activated carbon or both and deodorized with steam.

(2) Neutralized, bleached, deodorized palm kernel oil –

- (a) shall have-
  - (i) a specific gravity (40°C/water at 20°C) of 0.899 to 0.914;
  - (ii) a refractive index (40°C) of 1.448 to 1.452;
  - (iii) a saponification value of 230 to 254 milligrams potassium hydroxide per gram;
  - (iv) an iodine value of 14.1 to 21.0; and
  - (v) a peroxide value of not more than 10 milliequivalents active oxygen per kilogram; and
- (b) shall not contain more than-
  - (i) 0.1 per cent of moisture and impurities;



- (ii) 0.1 per cent of free fatty acid (as lauric acid); and
- (iii) 10 gram per kilogram (g/kg) of unsaponifiable matter.”.

### **New regulation 184C**

27. The principal Regulations is amended by inserting after regulation 184B the following regulation:

“184C. Refined, bleached, deodorized palm kernel olein.

(1) Refined, bleached, deodorized palm kernel olein shall be the liquid fraction obtained by the process of fractionation of either crude palm kernel oil which is subsequently bleached, deodorized and deacidified by physical means, or by the fractionation of refined, bleached, deodorized palm kernel oil as specified in regulation 200.

(2) Refined, bleached, deodorized palm kernel olein-

(a) shall have-

- (i) a specific gravity (40°C/water at 20°C) of 0.906-0.909;
- (ii) a refractive index (40°C) of 1.451 to 1.453;
- (iii) a saponification value of 231 to 244 milligrams potassium hydroxide per gram;
- (iv) an iodine value of 20 to 28;
- (v) a slip point of 21°C to 26°C;
- (vi) a peroxide value of not more than 10 milliequivalents active oxygen per kilogram; and
- (vii) an apparent density (at 40°C) of 0.904 to 0.907 gram per millilitre; and

(b) shall not contain more than –

- (i) 0.1 per cent of moisture and impurities;
- (ii) 0.1 per cent of free fatty acid (as lauric acid); and
- (iii) 15 gram per kilogram (g/kg) of unsaponifiable matter.”.

### **New regulation 184D**

28. The principal Regulations is amended by inserting after regulation 184C the following regulation:

“184D. Neutralized, bleached, deodorized palm kernel olein.

(1) Neutralized, bleached, deodorized palm kernel olein shall be the liquid fraction obtained by the process of fractionation of either crude palm kernel oil which is subsequently refined by neutralization with alkali, bleached with bleaching earth or activated carbon or both and deodorized with steam, or by the fractionation of neutralized, bleached, deodorized palm kernel oil as specified in regulation 184B.

(2) Neutralized, bleached, deodorized palm kernel olein-

(a) shall have-

- (i) a specific gravity (40°C/water at 20°C) of 0.906-0.909;
- (ii) a refractive index (40°C) of 1.451 to 1.453;
- (iii) a saponification value of 231 to 244 milligrams potassium hydroxide per gram;
- (iv) an iodine value of 20 to 28;
- (v) a slip point of 21°C to 26°C;
- (vi) a peroxide value of not more than 10 milliequivalents active oxygen per kilogram; and
- (vii) an apparent density (at 40°C) of 0.904 to 0.907 gram per millilitre; and

(b) shall not contain more than –

- (i) 0.1 per cent of moisture and impurities;
- (ii) 0.1 per cent of free fatty acid (as lauric acid); and
- (iii) 15 gram per kilogram (g/kg) of unsaponifiable matter.”.

### **New regulation 184E**

29. The principal Regulations is amended by inserting after regulation 184D the following regulation:

“184E. Refined, bleached, deodorized palm kernel stearin.

(1) Refined, bleached, deodorized palm kernel stearin shall be the solid fraction obtained by the process of fractionation of either crude palm kernel oil which is subsequently bleached, deodorized and deacidified by physical means, or by the fractionation of refined, bleached, deodorized palm kernel oil as specified in regulation 200.

(2) Refined, bleached, deodorized palm kernel stearin-

(a) shall have-

- (i) a specific gravity (40°C/water at 20°C) of 0.902-0.908;
- (ii) a refractive index (40°C) of 1.449 to 1.451;
- (iii) a saponification value of 244 to 255 milligrams potassium hydroxide per gram;
- (iv) an iodine value of 4 to 8.5;
- (v) a slip point of 31°C to 34°C;
- (vi) a peroxide value of not more than 10 milliequivalents active oxygen per kilogram; and
- (vii) an apparent density (at 40°C) of 0.904 to 0.906 gram per millilitre; and

(b) shall not contain more than-

- (i) 0.1 per cent of moisture and impurities;
- (ii) 0.1 per cent of free fatty acid (as lauric acid); and
- (iii) 15 gram per kilogram (g/kg) of unsaponifiable matter.”.

### **New regulation 184F**

30. The principal Regulations is amended by inserting after regulation 184E the following regulation:

“184F. Neutralized, bleached, deodorized palm kernel stearin.

(1) Neutralized, bleached, deodorized palm kernel stearin shall be the solid fraction obtained by the process of fractionation of either crude palm kernel oil which is subsequently refined by neutralization with alkali, bleached with bleaching earth or activated carbon or both and deodorized with steam, or by the fractionation of neutralized, bleached, deodorized palm kernel oil as specified in regulation 200A.

(2) Neutralized, bleached, deodorized palm kernel stearin-

(a) shall have-

- (i) a specific gravity (40°C/water at 20°C) of 0.902-0.908;
- (ii) a refractive index (40°C) of 1.449 to 1.451;
- (iii) a saponification value of 244 to 255 milligrams potassium hydroxide per gram;
- (iv) an iodine value of 4 to 8.5;
- (v) a slip point of 31°C to 34°C;
- (vi) a peroxide value of not more than 10 milliequivalents active oxygen per kilogram; and
- (vii) an apparent density (at 40°C) of 0.904 to 0.906 gram per millilitre; and

(b) shall not contain more than-

- (i) 0.1 per cent of moisture and impurities;
- (ii) 0.1 per cent of free fatty acid (as lauric acid); and
- (iii) 15 gram per kilogram (g/kg) of unsaponifiable matter.”.

#### **Amendment of regulation 190**

31. Regulation 190 of the principal Regulations is amended by substituting with the following regulation:

“190. Coconut oil.

(1) Coconut oil shall be edible oil obtained from the kernel of the fruit of *Cocos nucifera* L.

(2) Coconut oil –

(a) shall have –

- (i) a specific gravity (40°C/water at 20°C) of 0.908 to 0.921;
- (ii) a refractive index (40°C) of 1.448 to 1.450;

- (iii) a saponification value of 248 to 265 milligrams potassium hydroxide per gram;
- (iv) an iodine value of 6.3 to 10.6;
- (v) a Polenske value of 13 to 18; and
- (vi) a peroxide value of not more than 10 milliequivalents active oxygen per kilogram; and

(b) shall not contain more than 15 gram per kilogram (g/kg) of unsaponifiable matter.”.

### **Amendment of regulation 191**

32. Regulation 191 of the principal Regulations is amended by deleting the regulation.

### **New regulation 191A**

33. The principal Regulations is amended by inserting after regulation 191 the following regulation:

“191A. Virgin coconut oil.

(1) Virgin coconut oil shall be oil obtained from the mature kernel of coconut (*Cocos nucifera* L.) by mechanical or natural means with or without the application of minimal heat, which does not lead to alteration of the oil.

(2) Virgin coconut oil –

(a) shall have –

- (i) a specific gravity (20°C/water at 20°C) of 0.908 to 0.926;
- (ii) a refractive index (40°C) of 1.447 to 1.450;
- (iii) a saponification value of 248 to 265 milligrams potassium hydroxide per gram;
- (iv) an iodine value of 5.5 to 10.6;
- (v) a Polenske value of not less than 13; and
- (vi) a peroxide value of not more than 15 milliequivalents of peroxide active oxygen per kilogram; and

(b) shall not contain more than 20 gram per kilogram (g/kg) of unsaponifiable matter.”.

#### **Amendment of regulation 193**

34. Regulation 193 of the principal Regulations is amended by substituting for the regulation 193 with the following regulation:

“193. Cottonseed oil.

(1) Cottonseed shall be edible oil from the seed of cultivated species of *Gossypium spp.*

(2) Cottonseed oil –

(a) shall have-

- (i) a specific gravity (20°C/water at 20°C) of 0.918 to 0.926;
- (ii) a refractive index (40°C) of 1.458 to 1.466;
- (iii) a saponification value of 189 to 198 milligrams potassium hydroxide per gram;
- (iv) an iodine value of 100 to 123; and
- (v) a peroxide value of not more than 10 milliequivalents active oxygen per kilogram; and

(b) shall not contain more than 15 gram per kilogram (g/kg) of unsaponifiable matter.”.

#### **Amendment of regulation 194**

35. Regulation 194 of the principal Regulations is amended by substituting for the regulation 194 with the following regulation:

“194. Groundnut oil, peanut oil or arachis oil.

(1) Groundnut oil, peanut oil or arachis oil shall be edible oil obtained from the nut of *Arachis hypogaea* L.

(2) Groundnut oil, peanut oil or arachis oil –

(a) shall have –

- (i) a specific gravity (20°C/water at 20°C) of 0.914 to 0.917;
  - (ii) a refractive index (40°C) of 1.460 to 1.465;
  - (iii) a saponification value of 187 to 196 milligrams potassium hydroxide per gram;
  - (iv) an iodine value of 86 to 107; and
  - (v) a peroxide value of not more than 10 milliequivalents active oxygen per kilogram; and
- (b) shall not contain more than 10 gram per kilogram (g/kg) of unsaponifiable matter; and
  - (c) shall contain not less than 30 gram per kilogram (g/kg) and not more than 48 gram per kilogram (g/kg) of arachidic and higher fatty acid.”.

#### **Amendment of regulation 195**

36. Regulation 195 of the principal Regulations is amended by substituting for the regulation 195 with the following regulation:

“195. Mustardseed oil.

(1) Mustardseed oil shall be edible oil obtained from the seeds of white mustard (*Sinapis alba* L. or *Brassica hirta* Moench), brown and yellow mustard (*Brassica juncea* (L.) Czernajew and Cossen) and of black mustard (*Brassica nigra* (L.) Koch).

(2) Mustardseed oil –

(a) shall have-

- (i) a specific gravity (20°C/water at 20°C) of 0.910 to 0.921;
- (ii) a refractive index (40°C) of 1.461 to 1.469;
- (iii) a saponification value of 168 to 184 milligrams potassium hydroxide per gram;
- (iv) an iodine value of 92 to 125; and
- (v) a peroxide value of not more than 10 milliequivalents active oxygen per kilogram; and

(b) shall not contain more than 15 gram per kilogram (g/kg) of unsaponifiable matter.”.

### **Amendment of regulation 196**

37. Regulation 196 of the principal Regulations is amended by substituting for the regulation 196 with the following regulation:

“196. Refined, bleached, deodorized palm oil.

(1) Refined, bleached, deodorized palm oil shall be edible oil obtained by a process of expression solely from the mesocarp of the fruit of *Elaeis guineensis* which has been bleached, deodorized and deacidified by physical means.

(2) Refined, bleached, deodorized palm oil-

(a) shall have-

- (i) a specific gravity (50°C/water at 20 °C) of 0.891 to 0.899;
  - (ii) a refractive index (50°C) of 1.454 to 1.456;
  - (iii) a saponification value of 190 to 209 milligrams potassium hydroxide per gram;
  - (iv) an iodine value of 50 to 55;
  - (v) a slip point of 33.8°C to 39.2°C;
  - (vi) a peroxide value of not more than 10 milliequivalents active oxygen per kilogram; and
  - (vii) an apparent density (50°C) of 0.889 to 0.895 gram per millilitre;
- and

(b) shall not contain more than -

- (i) 0.1 per cent of moisture and impurities;
- (ii) 0.1 per cent of free fatty acid (as palmitic acid); and
- (iii) 12 gram per kilogram (g/kg) of unsaponifiable matter.”.

### **Amendment of regulation 197**

38. Regulation 197 of the principal Regulations is amended by substituting for the regulation 197 with the following regulation:



“197. Neutralized, bleached, deodorized palm oil.

(1) Neutralized, bleached, deodorized palm oil shall be edible oil obtained by the process of expression solely from the mesocarp of the fruit of *Elaeis guineensis* which has been refined by neutralization with alkali, bleached with bleaching earth or activated carbon or both and deodorized by steam.

(2) Neutralized, bleached, and deodorized palm oil -

(a) shall have-

- (i) a specific gravity (50°C/water at 20 °C) of 0.891 to 0.899;
- (ii) a refractive index (50°C) of 1.454 to 1.456;
- (iii) a saponification value of 190 to 209 milligrams potassium hydroxide per gram;
- (iv) an iodine value of 50 to 55;
- (v) a slip point of 33.8°C to 39.2°C;
- (vi) a peroxide value of not more than 10 milliequivalents active oxygen per kilogram; and
- (vii) an apparent density (50°C) of 0.889 to 0.895 gram per millilitre; and

(b) shall not contain more than -

- (i) 0.1 per cent of moisture and impurities;
- (ii) 0.1 per cent of free fatty acid (as palmitic acid); and
- (iii) 12 gram per kilogram (g/kg) of unsaponifiable matter.”.

### **Amendment of regulation 198**

39. Regulation 198 of the principal Regulations is amended by substituting for the regulation 198 with the following regulation:

“198. Refined, bleached, deodorized palm olein.

(1) Refined, bleached, deodorized palm olein shall be the liquid fraction obtained by the process of fractionation of either crude palm oil which is subsequently bleached, deodorized and deacidified by physical means or by the fractionation of refined, bleached, deodorized palm oil as specified in regulation 196.

(2) Refined, bleached, deodorized palm olein -

- (a) shall have-
  - (i) an iodine value of not less than 56;
  - (ii) a saponification value of 180 to 205 milligrams potassium hydroxide per gram;
  - (iii) a slip point of not more than 24°C;
  - (iv) a specific gravity (40°C/water at 20°C) of 0.899 to 0.925;
  - (v) a refractive index (40°C) of 1.458 to 1.465;
  - (vi) a peroxide value of not more than 10 milliequivalents active oxygen per kilogram; and
  - (vii) an apparent density (40°C) of 0.896 to 0.920 gram per millilitre; and
- (b) shall not contain more than-
  - (i) 0.1 per cent of moisture and impurities;
  - (ii) 0.1 per cent of free fatty acid (as palmitic acid); and
  - (iii) 13 gram per kilogram (g/kg) of unsaponifiable matter.”.

#### **Amendment of regulation 199**

40. Regulation 199 of the principal Regulations is amended by substituting for the regulation 199 with the following regulation:

“199. Neutralized, bleached, deodorized palm olein.

(1) Neutralized, bleached, deodorized palm olein shall be the liquid fraction obtained by the fractionation of either crude palm oil which is subsequently refined by neutralization with alkali, bleached with bleaching earth or activated carbon or both and deodorized by steam, or by the fractionation of neutralized, bleached, deodorized palm oil as specified in regulation 197.

(2) Neutralized, bleached, and deodorized palm olein –

- (a) shall have-
  - (i) a specific gravity (40°C/water at 20°C) of 0.899 to 0.925;

- (ii) a refractive index (40°C) of 1.458 to 1.465;
  - (iii) an iodine value of not less than 56;
  - (iv) a saponification value of 180 to 205 milligrams potassium hydroxide per gram;
  - (v) a slip point of not more than 24°C;
  - (vi) a peroxide value of not more than 10 milliequivalents active oxygen per kilogram; and
  - (vii) an apparent density (40°C) of 0.896 to 0.920 gram per millilitre;
- and

(b) shall not contain more than-

- (i) 0.1 per cent of moisture and impurities;
- (ii) 0.1 per cent of free fatty acid (as palmitic acid); and
- (iii) 13 gram per kilogram (g/kg) of unsaponifiable matter.”.

#### **Amendment of regulation 200**

41. The principal Regulations is amended by deleting regulation 200.

#### **Amendment of regulation 201**

42. Regulation 201 of the principal Regulations is amended by substituting for the regulation 201 with the following regulation:

“(1) Olive oil shall be edible oil obtained solely from the fruit of the olive tree (*Olea europaea* L.), excluding oils obtained using solvents or re-esterification processes and of any mixture with oils of other kinds.

(2) Olive oil

(a) shall have-

- (i) a specific gravity (20°C/water at 20°C) of 0.910 to 0.916;
- (ii) a refractive index (20°C) of 1.468 to 1.471;
- (iii) a saponification value of 184 to 196 milligrams potassium hydroxide per gram;

- (iv) an iodine value of 75 to 94;
- (v) a peroxide value of not more than 15 milliequivalents active oxygen per kilogram;
- (vi) a free fatty acid, (as oleic acid);, of not more than 1 gram per 100 grams; and
- (vii) an absorbency in ultra violet at 270 nm of not more than 0.90; and
- (b) shall not contain more than -
  - (i) 0.1 per cent of moisture; and
  - (ii) 15 gram per kilogram (g/kg) of unsaponifiable matter.”.

### **New regulation 201A**

43. The principal Regulations is amended by inserting after regulation 201 the following regulation:

“201A. Virgin olive oil.

(1) Virgin olive oil shall be edible oil obtained from the fruit of the *Olea europaea* L. solely by mechanical or other physical means under conditions, particularly thermal conditions, that do not lead to alterations in the oil, and which have not undergone any treatment other than washing, decanting, centrifuging and filtration.

(2) Virgin olive oil –

(a) shall have –

- (i) a specific gravity (20°C/water at 20°C) of 0.910 to 0.916;
- (ii) a refractive index (20°C) of 1.468 to 1.471;
- (iii) a saponification value of 184 to 196 milligrams potassium hydroxide per gram;
- (iv) an iodine value of 75 to 94;
- (v) a peroxide value of not more than 20 milliequivalents active oxygen per kilogram;
- (vi) a free fatty acid, (as oleic acid);, of not more than 2 grams per 100 grams;

- (vii) absorbency in ultra violet at 270 nm of not more than 0.25; and
- (b) shall not contain more than-
  - (i) 0.2 per cent of moisture; and
  - (ii) 15 gram per kilogram (g/kg) of unsaponifiable matter; and
- (3) Extra virgin olive oil-
  - (a) shall have –
    - (i) a specific gravity (20°C/water at 20°C) of 0.910 to 0.916;
    - (ii) a refractive index (20°C) of 1.468 to 1.471;
    - (iii) a saponification value of 184 to 196 milligrams potassium hydroxide per gram;
    - (iv) an iodine value of 75 to 94;
    - (v) a free fatty acid, (as oleic acid);, of not more than 0.8 grams per 100 grams; and
    - (vi) absorbency in ultra violet at 270 nm of not more than 0.22.”.

#### **New regulation 201B**

44. The principal Regulations is amended by inserting after regulation 201A the following regulation:

“201B. Refined olive oil.

(1) Refined olive oil shall be the olive oil obtained from virgin olive oil by refining methods which do not lead to alterations in the initial glyceridic structure.

(2) Refined olive oil

(a) shall have-

- (i) a specific gravity (20°C/water at 20°C) of 0.910 to 0.916;
- (ii) a refractive index (20°C) of 1.468 to 1.471;
- (iii) a saponification value of 184 to 196 milligrams potassium hydroxide per gram;
- (iv) an iodine value of 75 to 94;

- (v) a peroxide value of not more than 5 milliequivalents active oxygen per kilogram;
  - (vi) a free fatty acid, (as oleic acid);, of not more than 0.3 grams per 100 grams; and
  - (vii) an absorbency in ultra violet at 270 nm of not more than 1.1; and
- (b) shall not contain more than-
- (i) 0.1 per cent of moisture; and
  - (ii) 15 gram per kilogram (g/kg) of unsaponifiable matter.”.

### **New regulation 201C**

45. The principal Regulations is amended by inserting after regulation 201B the following regulation:

“201C. Olive-pomace oil.

(1) Olive-pomace oil shall be edible oil obtained by treating olive-pomace with solvents or other physical treatments, excluding oils obtained by re-esterification processes and of any mixture with oils of other kinds.

(2) Olive-pomace oil –

(a) shall have –

- (i) a specific gravity (20°C/water at 20°C) of 0.910 to 0.916;
- (ii) a refractive index (20°C) of 1.468 to 1.471;
- (iii) a saponification value of 182 to 193 milligrams potassium hydroxide per gram;
- (iv) an iodine value of 75 to 92;
- (v) a peroxide value of not more than 15 milliequivalents active oxygen per kilogram;
- (vi) a free fatty acid, (as oleic acid);, of not more than 1 gram per 100 grams; and
- (vii) absorbency in ultra violet at 270 nm of not be more than 1.70; and

(b) shall not contain more than-

- (i) 0.1 per cent of moisture; and
- (ii) 30 gram per kilogram (g/kg) of unsaponifiable matter.”.

### **New regulation 201D**

46. The principal Regulations is amended by inserting after regulation 201C the following regulation:

“201D. Refined olive-pomace oil.

(1) Refined olive-pomace oil is the edible oil obtained from olive-pomace oil by refining methods which do not lead to alterations in the initial glyceridic structure.

(2) Refined olive-pomace oil –

(a) shall have –

- (i) a specific gravity (20°C/water at 20°C) of 0.910 to 0.916;
- (ii) a refractive index (20°C) of 1.468 to 1.471;
- (iii) a saponification value of 182 to 193 milligrams potassium hydroxide per gram;
- (iv) an iodine value of 75 to 92;
- (v) a peroxide value of not more than 5 milliequivalents active oxygen per kilogram;
- (vi) a free fatty acid, (as oleic acid);, of not more than 0.3 gram per 100 grams; and
- (vii) an absorbency in ultra violet at 270 nm of not be more than 2.0; and

(b) shall not contain more than-

- (i) 0.1 percent of moisture; and
- (ii) 30 gram per kilogram (g/kg) of unsaponifiable matter.”.

### **Amendment of regulation 202**

47. Regulation 202 of the principal Regulations is amended by substituting with the following regulation:

“202. Rice bran oil.

(1) Rice bran oil shall be edible oil obtained from the rice bran of *Oryza sativa* L.

(2) Rice bran oil –

(a) shall have

(i) a specific gravity (30°C/water at 30°C) of 0.910 to 0.929 ;

(ii) a refractive index (40°C) of 1.460 to 1.473;

(iii) a saponification value of 180 to 199 milligrams potassium hydroxide per gram;

(iv) an iodine value of 90 to 115; and

(v) (*Deleted*)

(vi) a peroxide value of not more than 10 milliequivalents active oxygen per kilogram; and

(b) shall not contain more than 65 gram per kilogram (g/kg) of unsaponifiable matter.”.

### **Amendment of regulation 203**

48. Regulation 203 of the principal Regulations is amended by substituting for the regulation 203 with the following regulation:

203. Rapeseed oil, toria oil, turnip oil, colza oil or sarson oil.

(1) Rapeseed oil, toria oil, turnip oil, colza oil or sarson oil shall be edible oil obtained from the seeds of *Brassica napus* L., *Brassica rapa* L., *Brassica juncea* L. or *Brassica tournefortii* Gouan species.

(2) Rapeseed oil, toria oil, turnip oil, colza oil or sarson oil –

(a) shall have –

(i) a specific gravity (20°C/water at 20°C) of from 0.910 to 0.920 ;

(ii) a refractive index (40°C) of from 1.465 to 1.469;

(iii) a saponification value of from 168 to 181 milligrams potassium hydroxide per gram;

(iv) an iodine value of from 94 to 120 ; and

(v) (*Deleted*)



(vi) a peroxide value of not more than 10 milliequivalents active oxygen per kilogram; and

(b) shall not contain more than 20 gram per kilogram (g/kg) of unsaponifiable matter.”.

#### **Amendment of regulation 204**

49. Regulation 204 of the principal Regulations is amended by substituting with the following regulation:

“204. Safflowerseed oil.

(1) Safflowerseed oil shall be edible oil obtained from the seeds of *Carthamus tinctorius* L.

(2) Safflowerseed oil –

(a) shall have –

(i) a specific gravity (20°C/water at 20°C) of 0.922 to 0.927;

(ii) a refractive index (40°C) of 1.467 to 1.470;

(iii) a saponification value of 186 to 198 milligrams potassium hydroxide per gram;

(iv) an iodine value of 136 to 148; and

(v) a peroxide value of not more than 10 milliequivalents active oxygen per kilogram; and

(b) shall not contain more than 15 gram per kilogram (g/kg) of unsaponifiable matter.”.

#### **Amendment of regulation 205**

50. Regulation 205 of the principal Regulations is amended by substituting with the following regulation:

“205. Sesameseed oil or gingelly oil.

(1) Sesameseed oil or gingelly oil shall be oil obtained from the seeds of *Sesamum indicum* L.

(2) Sesameseed oil or gingelly oil-

(a) shall have –

- (i) a specific gravity (20°C/water at 20°C) of 0.915 to 0.924;
- (ii) a refractive index (40°C) of 1.465 to 1.469;
- (iii) a saponification value of 186 to 195 milligrams potassium hydroxide per gram;
- (iv) an iodine value of 104 to 120; and
- (v) a peroxide value of not more than 10 milliequivalents active oxygen per kilogram; and

(b) shall not contain more than 20 gram per kilogram (g/kg) of unsaponifiable matter.”.

**Amendment of regulation 235**

16. Regulation 235 of the principal Regulations is amended –

(a) by substituting for subregulation (1) the following subregulation:

“(1) Fruit juice shall be the unfermented but fermentable liquid obtained from the edible part of sound, appropriately matured and fresh fruit or of fruit maintained in sound condition by suitable means including post harvest surface treatments, or the reconstituted product of concentrated juice and potable water, of one or more species of fruits and includes the food for which a standard is prescribed in regulations 236 to 242A. It may contain sugar.”;

(b) by substituting for subregulation (5) the following subregulation:

“(5) Fruit juice may contain -

- (a) permitted preservative;
- (b) permitted natural flavouring substance of that fruit; and
- (c) ascorbic acid and/or citric acid as a permitted acidity regulator, as a permitted food conditioner and the maximum permitted proportion shall be governed by Good Manufacturing Practice.”; and

(c) by inserting after subregulation (5) the following subregulation:

“(5A) Grape juice may contain tartaric acid, monosodium tartrate, sodium tartrate, monopotassium tartrate, dipotassium tartrate and potassium sodium tartrate as a permitted acidity regulator, as a permitted food conditioner not exceeding 4000 mg/kg.”.

#### **Amendment of regulation 242**

17. Regulation 242 of the principal Regulations is amended by inserting after subregulation (1) the following subregulation:

“(2) Pineapple juice may contain malic acid as a permitted acidity regulator, as a permitted food conditioner and the maximum permitted proportion shall be governed by Good Manufacturing Practice.”.

#### **Amendment of regulation 243**

18. Regulation 243 of the principal Regulations is amended by inserting after subregulation (2) the following subregulation:

“(2A) Notwithstanding subregulation 18A(1)(d), where sugar has not been added to fruit juice or concentrated fruit juice, there shall not be written in the label on a package containing such juice, the words "no added sugar" or any statement that may or is likely to convey the same meaning.”.

#### **Amendment of regulation 279**

19. Regulation 279 of the principal Regulations is amended in the national language text –

- a) in paragraph (3)(a), by substituting for the word “lecithin” the word “lesitin”;
- b) in paragraph (3)(b), by substituting for the words “monoglycerides dan diglycerides” the words “monogliserida dan digliserida”;
- c) in paragraph (3)(c), by substituting for the words “polyglycerol polyricinoleate” the words “poligliserol polirisinoleat”;

#### **Amendment of regulation 280**

20. Regulation 280 of the principal Regulations is amended in the national language text –

- a) in paragraph (3)(a), by substituting for the word “lecithin” the word “lesitin”;
- b) in paragraph (3)(b), by substituting for the words “monoglycerides dan diglycerides” the words “monogliserida dan digliserida”;
- c) in paragraph (3)(c), by substituting for the words “polyglycerol polyricinoleate” the words “poligliserol polirisinoleat”;

### **Amendment of regulation 283**

21. Regulation 283 of the principal Regulations is amended in the national language text in subregulation (3) by substituting for the words “potassium ferrocyanide, sodium ferrocyanide atau ferric ammonium citrate” the words “kalium ferosianida, natrium ferosianida atau ferik ammonium sitrat”.

### **Amendment of regulation 285**

22. Regulation 285 of the principal Regulations is amended in the national language text in subregulation (2) –

- a) by substituting for the words “sodium thiosulphate” the words “natrium tiosulfat”;
- b) by substituting for the words “sodium carbonate” the words “natrium karbonat”;

### **Amendment of regulation 340**

23. Regulation 340 of the principal Regulations is amended by substituting for paragraph (3)(d) with the following:

“(d) the following permitted food conditioner –

- (i) asparaginase from the source of *Aspergillus niger* and/or *Aspergillus oryzae* as a permitted enzyme and the maximum permitted proportion shall be governed by Good Manufacturing Practice; and
- (ii) acetic acid, citric acid, fumaric acid, lactic acid, malic acid, tartaric acid and the sodium, potassium and calcium salts of the acid set forth in this group, as a permitted acidity regulator.”.

### **Amendment of regulation 350**

24. Regulation 350 of the principal Regulations is amended in subregulation (2), by inserting after the words “food conditioner” the words “including quillaia extracts type 1 and/or quillaia extracts type 2 either singly or in combination, in a proportion not exceeding 50 mg/kg expressed on saponin basis, as an emulsifier or foaming agent”.

### **Amendment of regulation 351**

25. Regulation 351 of the principal Regulations is amended in subregulation (2), by inserting after the words “food conditioner” the words “including quillaia extracts type 1 and/or quillaia extracts type 2 either singly or in combination, in a proportion

not exceeding 50 mg/kg expressed on saponin basis, as an emulsifier or foaming agent”.

#### **Amendment of regulation 352**

26. Regulation 352 of the principal Regulations is amended in subregulation (2), by inserting after the words “food conditioner” the words “including quillaia extracts type 1 and/or quillaia extracts type 2 either singly or in combination, in a proportion not exceeding 50 mg/kg expressed on saponin basis, as an emulsifier or foaming agent”.

#### **Amendment of regulation 353**

27. Regulation 353 of the principal Regulations is amended in subregulation (1A), by inserting after the words “food conditioner” the words “including quillaia extracts type 1 and/or quillaia extracts type 2 either singly or in combination, in a proportion not exceeding 50 mg/kg expressed on saponin basis, as an emulsifier or foaming agent”.

#### **Amendment of regulation 354**

28. Regulation 354 of the principal Regulations is amended by substituting for subregulation (2) with the following subregulation:

“(2) Flavoured drink may contain permitted preservative including dimethyl dicarbonate in a proportion not exceeding 250 mg/kg, permitted colouring substance and permitted food conditioner including –

- (a)  $\beta$ -cyclodextrin not exceeding 500 mg/l;
- (b) ester gum not exceeding 150 mg/l;
- (c) sucrose acetate isobutyrate not exceeding 300 mg/l as a stabilizer; and
- (d) quillaia extracts type 1 and/or quillaia extracts type 2 either singly or in combination, in a proportion not exceeding 50 mg/kg expressed on saponin basis, as an emulsifier or foaming agent”.

#### **Amendment of regulation 355**

29. Regulation 355 of the principal Regulations is amended in subregulation (2), by inserting after the words “food conditioner” the words “including quillaia extracts type 1 and/or quillaia extracts type 2 either singly or in combination, in a proportion not exceeding 50 mg/kg expressed on saponin basis, as an emulsifier or foaming agent”.

#### **Amendment of regulation 356**

30. Regulation 356 of the principal Regulations is amended in subregulation (2),

by inserting after the words “food conditioner” the words “including quillaia extracts type 1 and/or quillaia extracts type 2 either singly or in combination, in a proportion not exceeding 50 mg/kg expressed on saponin basis, as an emulsifier or foaming agent”.

#### **Amendment of regulation 362**

31. Regulation 362 of the principal Regulations is amended in national language text in subregulation (3) by substituting for the word “polyvinylpyrrolidone” the word “polivinilpirolidon”.

#### **Amendment of regulation 367**

32. Regulation 367 of the principal Regulations is amended in national language text in subregulation (3) by substituting for the word “polyvinylpyrrolidone” the word “polivinilpirolidon”.

#### **Amendment of regulation 372**

33. Regulation 372 of the principal Regulations is amended in national language text in subregulation (3) by substituting for the word “polyvinylpyrrolidone” the word “polivinilpirolidon”.

#### **Amendment of regulation 373**

34. Regulation 373 of the principal Regulations is amended in national language text in subregulation (3) by substituting for the word “polyvinylpyrrolidone” the word “polivinilpirolidon”.

#### **Amendment of regulation 375**

35. Regulation 375 of the principal Regulations is amended –

- (a) by inserting after the word “grain” the words “and shall include sake”; and
- (b) by substituting for the word “15” the word “20”.

#### **Amendment of regulation 384**

36. Regulation 384 of the principal Regulations is amended by inserting after the words “Sam Cheng” the words “and Sochu”.

#### **Amendment of regulation 388**

37. Regulation 388 of the principal Regulations is amended –

- (a) in title, by substituting for the words “Special purpose food” the words “Foods for special dietary uses”;

- (b) by substituting for subregulation (1) the following subregulation:

“(1) Foods for special dietary uses are those foods which are specially processed or formulated to satisfy particular dietary requirements or nutritional needs which exist because of a particular physical or physiological condition and/or specific diseases and disorders, and includes the food for which a standard is prescribed in regulation 389 to 393A. The composition of these foodstuffs must differ significantly from the composition of foods of comparable nature, if such foods exist.”;

- (c) by substituting for subregulation (3) the following subregulation:

“(3) No person shall import, manufacture or advertise for sale or sell, any food other than those specified in regulations 389 to 393A, as foods for special dietary uses without the prior written approval of the Director.”;

- (d) in subregulation (4) by substituting for the words “special purpose food” the words “foods for special dietary uses”;
- (e) in subregulation (5) by substituting for the words “special purpose food” the words “foods for special dietary uses”;
- (f) in subregulation (5A) by substituting for the words “special purpose food” the words “foods for special dietary uses”; and
- (g) in subregulation (6) by substituting for the words “special purpose foods” the words “foods for special dietary uses”.

### **Amendment of regulation 389**

38. Regulation 389 of the principal Regulations is amended by substituting for regulation 389 the following regulation:

#### **389. Infant Formula**

(1) Infant formula means a breast-milk substitute in liquid or powder form specially manufactured to satisfy, by itself, the nutritional requirements of infants during the first months of life up to the introduction of appropriate complementary feeding. Infant formula is a product based on milk of cows or other animals or a mixture thereof and other ingredients which have been proven to be suitable for infant feeding. All ingredients and food additives shall be gluten free.

(2) Infant formula for special medical purposes shall be provided in Regulation 389B.

(3) Infant formula prepared ready for consumption in accordance with instructions of the manufacturer shall contain the nutrient specified in column (1) of Table I to the Twenty-first Schedule in amounts of not less than the amounts specified in column (2) and not more than the amounts, where prescribed, specified in column (3) of that Table opposite and in relation to that food.

(4) Infant formula prepared ready for consumption in accordance with instructions of the manufacturer shall contain per 100 ml not less than 60 kcal and not more than 70 kcal of energy.

(5) Infant formula may contain optional nutrients as specified in column (1) of Table II to the Twenty-first Schedule in amount of not more than the maximum permitted proportions as specified against in column (2) of the Table when prepared ready for consumption in accordance with instruction of the manufacturer.

(6) Other optional nutrients may be used in order to provide substances ordinarily found in human milk or to provide other benefits that are similar to outcomes of populations of breastfed babies with the written approval from the Director.

(7) The suitability, benefits and safety for the particular nutritional uses of infants and the safety of these other optional nutrients shall be scientifically demonstrated. The formula shall contain sufficient amounts of these substances to achieve the intended effect, taking into account levels in human milk.

(8) Only L(+) lactic acid producing culture may be used in infant formula.

(9) Fluoride should not be added to infant formula. In any case its level should not exceed 100 µg /100 kcal in infant formula prepared ready for consumption as recommended by the manufacturer.

(10) Notwithstanding subregulation (7) of regulation 26, no label of an infant formula shall claim that such infant formula is enriched, fortified, vitaminised, supplemented, strengthened, or shall contain any statement that is likely to convey the same meaning.

(11) Commercially hydrogenated oils and fats shall not be used in infant formula.

(12) Only the food additives specified in column (1) of the Table III to the Twenty-first Schedule are acceptable for use in the preparation of infant formula in amount of not greater than the maximum permitted proportions specified opposite thereto in column (2) of the said Table.

(13) Food additives listed in the Table III to the Twenty-first Schedule maybe present as a result of carry over from raw materials, nutrients, or other



ingredient provided the food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice.

(14) Infant formula or the ingredients used in making the formula shall not have been treated by ionising radiation.

(15) There shall be written in the label on a package containing infant formula, in not less than 4 point lettering, the words "RUMUSAN BAYI". The size of the lettering for these words shall be not less than half the height of the lettering for the brand name of the infant formula. There shall be written in close proximity to the word "RUMUSAN BAYI", the words "berasaskan (state the main source of the protein)".

(16) Listing of ingredients for infant formula shall be as follows-

(a) a complete list of ingredients shall be declared on the label in descending order of proportion except that in the case of added vitamins and minerals, these ingredients may be arranged as separate groups for vitamins and minerals. Within these groups the vitamins and minerals need not be listed in descending order of proportion;

(b) the specific name shall be declared for ingredients of animal or plant origin and for food additives. In addition, appropriate class names for these ingredients and additives may be included on the label;

(c) the name of the animal or plant from which the ingredients are derived. The name of the name of animal or plant shall be written in bold; and

(d) the sources of protein in the product shall be clearly shown on the label.

(17) Notwithstanding regulation 18B, the declaration of nutrition information for infant formula shall be as follows-

(a) the amount of energy, expressed in kilocalories (kcal) and/or kilojoules (kJ), and the number of grammes of protein, carbohydrate and fat per 100 grammes or per 100 milliliters of the food as sold as well as per 100 milliliters of the food ready for use, when prepared according to the instructions on the label;

(b) the total quantity of each vitamin, mineral, and other nutrients as listed in Table 1 of Twenty-first Schedule and any other nutrients as listed in Table II of Twenty-first Schedule per 100 grammes or per 100 milliliters of the food as sold as well as per 100 milliliters of the food ready for use, when prepared according to the instructions on the label; and

(c) In addition, the nutrients listed in (a) and (b) can also be declared as per 100 kilocalories (or per 100 kilojoules).

(18) The following details shall be written in the principal display panel in the label of a package containing infant formula-

(a) the words **"NOTIS PENTING"** and **"SUSU IBU ADALAH MAKANAN TERBAIK BAGI BAYI"**. These words shall be in not less than 10 point size lettering for 500 g package and the size of lettering shall increase proportionately with the size of the package;

(b) in not less than 4 point lettering and in bold, the words :-

i. **"RUMUSAN BAYI BUKANLAH MAKANAN TUNGGAL BAGI BAYI YANG BERUMUR LEBIH DARIPADA 6 BULAN";**

ii. **"SILA DAPATKAN NASIHAT PROFESIONAL KESIHATAN SEBELUM MENGGUNAKAN PRODUK INI";**

(c) the terms "humanized", "maternalized" or other similar terms shall not be used; and

(19) The label of an infant formula shall not display any picture or graphics of infants or babies or parts of infants or babies, mothers, feeding bottles or teats. But for purposes of illustrating the methods of preparation of an infant formula, graphics may be used.

(20) No label of an infant formula shall display any claim of superiority of the product to breast milk.

(21) There shall be written on the label on the package containing infant formula the following information for use-

(a) products in liquid form may be used either directly or in the case of concentrated liquid products, must be prepared with water that is safe or has been rendered safe by previous boiling before feeding, according to directions for use. Products in powder form should be reconstituted with water that is safe or has been rendered safe by previous boiling for preparation. Adequate directions for the appropriate preparation and handling should be in accordance with Codex Code of Hygienic Practice for Powdered Formulae for Infants and Young Children;

(b) the method of preparing the food which shall include a statement of the quantity or the amount of food directed to be used in the preparation to be given to the infant;

(c) a statement suggesting the amount of the prepared food to be given at one time, and the number of times such amount is to be given per day; such statement to be provided for each month or age up to six months or may include six months onwards or may include per kg body weight;

- (d) adequate directions regarding the appropriate disposal of the formula remaining after feeding;
- (e) the instructions for correct preparation and a warning against the health hazards of incorrect preparation; and
- (f) direction for storage and information regarding its keeping before and after the package has been opened.
- (g) information to the effect that infants should receive complementary foods in addition to the formula, from over 6 months of age that is appropriate for their specific growth and development needs, unless otherwise advised by health professional.

(22). Any descriptive matter appearing on or attached to or supplied with any package of infant formula shall not include any information on the promotion or advertisement of another product.

#### **New regulation 389B**

39. The principal Regulations is amended by inserting after regulation 389A the following regulation:

#### **389B: INFANT FORMULA FOR MEDICAL PURPOSES**

(1) Infant formula for medical purposes means a substitute for human milk or infant formula that is specially manufactured to satisfy, by itself, the special nutritional requirements of infants with specific disorders, diseases or medical conditions during the first months of life up to the introduction of appropriate complementary feeding.

(2) Infant formula for medical purposes is a product based on ingredients based of animal, plant and/or synthetic origin suitable for human consumption. All ingredients and food additives shall be gluten-free.

(3) The composition of infant formula for medical purposes shall be based on sound medical and nutritional principles. The nutritional safety and adequacy of the formula shall be scientifically demonstrated to support growth and development in the infants for whom it is intended, as appropriate for the specific products and indications. Their use shall be demonstrated by scientific evidence to be beneficial in the dietary management of the infants for whom it is intended.

(4) No product shall be labeled as an infant formula for medical purposes except those categories listed in Table I of the Twenty-first B Schedule or with prior written approval from the Director. In addition to the general requirements stipulated in this Regulation, infant formula for medical purposes shall comply with the specific requirements appropriate for the category listed in Table 1 of the Twenty-first B Schedule.

(5) The energy content and nutrient composition of infant formula for medical purposes shall comply with subregulation 389 (3) and 389 (4) except for the compositional provisions which must be modified to meet the special nutritional requirements arising from the disease(s), disorder(s) or medical condition(s) for whose dietary management the product is specifically formulated, labelled and presented.

(6) In addition to the requirements in (5), the following requirements shall also be taken into account, where appropriate-

	Minimum (µg/100 kcal)	Maximum (µg/100 kcal)
Chromium	1.5	10
Molybdenum	1.5	10

(7) Infant formula for medical purposes may contain optional nutrients as specified in column (1) of Table II to the Twenty-first Schedule in amount of not more than the maximum permitted proportions as specified against in column (2) of the Table when prepared ready for consumption in accordance with instruction of the manufacturer.

(8) Other optional nutrients may be used in order to provide substances ordinarily found in human milk or required to ensure that the formulation is suitable as the sole source of nutrition for the infant and for the dietary management of his/her disease, disorder or medical condition with the written approval from the Director.

(9) The suitability, benefits and safety for the particular nutritional uses of infants and the safety of these other optional nutrients shall be scientifically demonstrated. The formula shall contain sufficient amounts of these substances to achieve the intended effect.

(10) Only L(+)lactic acid producing cultures may be used in infant formula for medical purpose if shown to be safe and appropriate for use in these vulnerable populations.

(11) Infant formula for medical purposes or the ingredient used in making the formula shall not have been treated by ionizing radiation.

(12) Commercially hydrogenated oils and fats shall not be used in infant formula for medical purposes.

(13) Only the food additives specified in column (1) of the Table III to the Twenty-first Schedule are acceptable for use in the preparation of infant formula for medical purposes in amount of not greater than the maximum permitted proportions specified opposite thereto in column (2) of the said Table.

(14) Food additive listed in Table III to the Twenty-First Schedule may be present as a result of carry over from raw materials, nutrients, or other ingredient

provided the food into which the food additive is carried over does not contain the food additive in greater quantity than would be introduced by the use of the raw materials or ingredients under good manufacturing practice.

(15) There shall be written in the label on a package containing infant formula for medical purposes, in not less than 10 point lettering –

(a) the words **"RUMUSAN BAYI UNTUK TUJUAN PERUBATAN [STATE THE NAME OF THE PRODUCT CATEGORY]"**. These words shall be more prominent in visual emphasis and position and not less than half the height when compared with the brand name of the formula.; and

(b) a statement of the rationale for the use of the product and a description of the properties or characteristics that make it useful should follow in close proximity on the product label.

(16) Listing of ingredients for infant formula for medical purposes shall be as follows-

(a) a complete list of ingredients shall be declared on the label in descending order of proportion except that in the case of added vitamins and minerals, these ingredients may be arranged as separate groups for vitamins and minerals. Within these groups the vitamins and minerals need not be listed in descending order of proportion;

(b) the specific name shall be declared for ingredients of animal or plant origin and for food additives. In addition, appropriate class names for these ingredients and additives may be included on the label;

(c) the name of the animal or plant from which the ingredients are derived. The name of the name of animal or plant shall be written in bold; and

(d) the sources of protein in the product shall be clearly shown on the label.

(17) Notwithstanding subregulation 18B, the declaration of nutrition information for infant formula for medical purposes shall be as follows-

(a) the amount of energy, expressed in kilocalories (kcal) and/or kilojoules (kJ), and the number of grammes of protein, carbohydrate and fat per 100 grammes or per 100 milliliters of the food as sold as well as per 100 milliliters of the food ready for use, when prepare according to the instructions on the label;

(b) the total quantity of each vitamin, mineral, choline as listed in Table I of Twenty-First Schedule and any other ingredient as listed in Table II of Twenty-First Schedule of this Standard per 100 grammes or per 100 milliliters of the food as sold as well as per 100 milliliters of the food

ready for use, when prepared according to the instructions on the label;  
and

- (c) in addition, the nutrients listed in (a) and (b) can also be declared as per 100 kilocalories (or per 100 kilojoules)

(18) The following details shall be written in the principal display panel in the label of a package containing infant formula for medical purposes-

- (a) the words **"NOTIS PENTING"** and **"SUSU IBU ADALAH MAKANAN TERBAIK BAGI BAYI"**. These words shall be in not less than 10 point size lettering for 500 g package and the size of lettering shall increase proportionately with the size of the package;
- (b) in not less than 4 point lettering and in bold, the words :-
  - (i) **"RUMUSAN BAYI BUKANLAH MAKANAN TUNGGAL BAGI BAYI YANG BERUMUR LEBIH DARIPADA 6 BULAN";**
  - (ii) **"SILA DAPATKAN NASIHAT PROFESIONAL PERUBATAN SEBELUM MENGGUNAKAN PRODUK INI";**
- (c) the terms "humanized", "maternalized" or other similar terms shall not be used; and

(19) The label of an formula for medical purposes shall not display any picture or graphics of infants or babies or parts of infants or babies, mothers, feeding bottles or teats. But for purposes of illustrating the methods of preparation of an infant formula for special medical purposes, graphics may be used.

(20) No label of an infant formula for medical purposes shall display any claim of superiority of the product to breast milk.

(21) There shall be written on the label on the package containing infant formula for medical purposes the following information for use-

- (a) products in liquid form may be used either directly or in the case of concentrated liquid products, must be prepared with water that is safe or has been rendered safe by previous boiling before feeding, according to directions for use. Products in powder form should be reconstituted with water that is safe or has been rendered safe by previous boiling for preparation. Adequate directions for the appropriate preparation and handling should be in accordance with Codex Code of Hygienic Practice for Powdered Formulae for Infants and Young Children;
- (b) the method of preparing the food which shall include a statement of the quantity or the amount of food directed to be used in the preparation to be given to the infant;

- (c) a statement suggesting the amount of the prepared food to be given at one time, and the number of times such amount is to be given per day; such statement to be provided for each month or age up to six months or may include six months onwards or may include per kg body weight;
- (d) adequate directions regarding the appropriate disposal the formula remaining after feeding;
- (e) the instructions for correct preparation and a warning against the health hazards of incorrect preparation;
- (f) direction for storage and information regarding its keeping before and after the package has been opened;
- (g) a prominent statement "**GUNAKAN DI BAWAH PENGAWASAN PERUBATAN**" shall appear on the label in bold letters in an area separated from other written, printed, or graphic information;
- (h) an additional prominent warning statement consisting of an explanatory statement shall appear on the label in bold letters in an area separated from other written, printed or graphic information if infant formula for medical purposes poses a health hazard when consumed by infants who do not have the disease(s), disorder(s) or medical condition(s) for which the food is intended;
- (i) a prominent statement indicating that the product is/ or is not intended as the sole source of nutrition shall appear on the label; and
- (j) labels and information provided separately from the package should not discourage breastfeeding, unless breastfeeding is contraindicated on medical grounds for the disease(s), disorder(s) or medical condition(s) for which the product is intended.
- (k) Information shall appear on the label to the effect that infants should receive complementary foods in addition to the formula, from over 6 months of age that is appropriate for their specific growth and development needs, unless otherwise advised by health professional.

(22) In addition, the information on a complete statement concerning adequate precautions, known side effects, contraindications, and product-drug interactions, as applicable shall be included on the label or be provided separately from the package.

(23) The products shall be labelled in such a way as to avoid any risk of confusion between infant formula, follow-up formula, and infant formula for medical purposes.

(24) Any descriptive matter appearing on or attached to or supplied with any package of infant formula for medical purposes shall not include any information on the promotion or advertisement of another product.

### **Amendment of regulation 393**

40. Regulation 393 of the principal Regulations is amended –

(a) by inserting after paragraph (3)(b) the following paragraph:

“(c) the following statement for products with added with Calcium 3-hydroxy-3-methyl butyrate monohydrate (CaHMB) –

(i) “Not recommended for pregnant women and persons under the age of eighteen years”;

(ii) “Take only on health professional advice” on the principal display panel; and

(iii) the number of servings recommended per day.”

(b) by inserting after subregulation (3) the following subregulation:

“(4) The amount of chromium (III) picolinate contained in total number of servings per day should not exceed 400 micrograms.”.

### **Amendment of regulation 395**

41. Regulation 395 of the principal Regulations is amended in national language text to substitute the word “tak” wherever appearing the word “tidak”.

### **Amendment of Fifth A Schedule**

42. Fifth A Schedule of the principal Regulations is amended in Table III –

(a) by inserting after the item “Bifidobacterium lactis” and the particulars relating to it the following item and particulars:

Component	Minimum amount required	Other condition
CaHMB	1.5 g per serving	i. Claim only permitted in formula dietary foods. ii. There shall be written on the label of food added with such nutrient the following statements – a) “Not recommended for pregnant women and a person under the age of eighteen years”;



		b) The number of recommended servings per day; and  c) "Take only on health professional advice" on the principal display panel.
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(b) by inserting after the item "DHA and ARA" and the particulars relating to it the following item and particulars:

Component	Minimum amount required	Other condition
D-ribose	3 g per serving	i. Claim only permitted in formula dietary foods.  ii. There shall be written on the label of food adding such nutrient a statement "Do not exceed 2 servings per day".

#### Amendment of Seventh Schedule

43. Seventh Schedule of the principal Regulations is amended in national language text –

a) in Table I, by substituting for paragraph 1 the following paragraph:

1. Pencelup sintetik yang berikut adalah dibenar untuk digunakan sebagai bahan pewarna dalam makanan.

<i>Nama Biasa Warna</i>	<i>Nama Saintifik</i>	<i>Nombor Indeks Warna</i>
Allura Red AC	garam dinatrium 6-hidroksi-5-[(2-metoksi-5-metil-4-sulfofenil)-azol]-2-naftalena-asid sulfurik	16035
Amaranth	garam trinatrium 1-(4-sulfo-1-naftilazo)-2-naftol-3:6-asid sulfonik	16185
Brilliant Black PN	garam tetranatrium 8-asetamido-2-(7-sulfo-4-p-silfofenilazo-1-naftilazo)-1-naftol-3:5-asid disulfonik	28440
Brilliant Blue FCF	garam dinatrium 4-[(4-N-etil-p-sulfo-benzilamino)-fenil]-2(2-sulfoniumfenil)-metilena)[1-(N-etil-N-p-sulfobenzil)- $\Delta^{2,5}$ -sikloheksadienimina	42090
Carmoisine	garam dinatrium 2-(4-sulfo-1-naftilazo)-1-naftol-4 asid sulfonik	14720
Chocolate Brown HT	garam dinatrium 2:4-dihidroksi-3:5-di(4-sulfo-1-naftilazo) benzil alcohol	20285

Erythrosine BS	garam dinatrium atau dikalium 2:4:5:7-tetraiodo-fluoresein	45430
Fast Green FCF	garam dinatrium 4-{[4-N-etil-p-sulfo-benzilamino)-fenil]-(4-hidroksi-2-sulfoniumfenil)-metena}-[1-(N-etil-N-p-sulfobenzil)- $\Delta^{2,5}$ sikloheksadienimina]	42053
Green S	garam dinatrium di-(p-dimentilamino-fenil-2-hidroksi-3:6 disulfonafitil-metanol anhidrit	44090
Indigotine	garam dinatrium dengan campuran indigo 5:5'-asid disulfonik dan indigo-5:7'- asid disulfonik	73015
Ponceau 4R	garam trisodium 1-(4-sulfo-1-naftilazo)-2-naftol-6:8- asid disulfonik	16255
Quinoline Yellow	garam dinatrium disulfonat 2-(2-kuinolit) indan-1, 3-dione	47005
Sunset Yellow FCF	garam dinatrium 1-p-sulfofenilazo-2-naftol-6—asid sulfonik	15985
Tartrazine	garam trinatrium 5-hidroksil-p-sulfo-fenil-4-sulfo-fenilazopirazola-3-asid karboksilik	19140

- b) in Table II, in subparagraph 1(1), by substituting for the word “Carmine” the word “Karmin”;
- c) in Table II, in subparagraph 1(1), by substituting for the word “Cochineal” the word “Kokineal”;
- d) in Table II, in subparagraph 1(2), by substituting for the words “beet red” the words “merah bit”;
- e) in Table II, in subparagraph 1(3), by substituting for the words “ $\beta$ -apo-8'-Carotenoic and ethyl ester of  $\beta$ -apo-8'-Carotenoic acid and Canthaxanthine” the words “ $\beta$ -apo-8'-Karotenal dan etil ester  $\beta$ -apo-8'-Asid karotenoik dan Kantaxantina”;
- f) in Table II, in subparagraph 1(5), by substituting for the words “Garam Aluminium (Lakes)” the words “Garam Aluminium (Tasik)”;
- g) in Table III, in paragraph 1, by substituting for the words “anhydrous sodium sulphate” the words “natrium sulfat kontang”;
- h) in Table III, in paragraph 1, by substituting for the words “sodium chloride” the words “natrium klorida”;
- i) in Table III, in paragraph 2, by substituting for the words “ethyl alcohol” the words “etil alkohol”;

- j) in Table III, in paragraph 2, by substituting for the word “glycerine” the word “gliserin”;
- k) in Table III, in paragraph 2, by substituting for the words “propylene glycol” the words “propilena glikol”;

#### **Amendment of Ninth Schedule**

44. Ninth Schedule of the principal Regulations is amended in national language text –

- a) in paragraph 1, by substituting for the words “*Monosodium Salt of L-Glutamic Acid (Monosodium L-Glutamate)*” the words “Garam Mononatrium Asid L-Glutamik (Mononatrium L-Glutamat)”;
- b) in paragraph 1, by substituting for the words “monosodium salt” the words “garam mononatrium”;
- c) in paragraph 2, by substituting for the words “Sodium or Calcium Salt of Guanylic Acid atau Inosinic Acid” the words “Garam Natrium atau Kalsium Asid Guanilik atau Asid Inosinik”;
- d) in paragraph 2, by substituting for the words “sodium or calcium salt of guanylic atau inosinic acid” the words “garam natrium atau kalsium asid guanilik atau asid inosinik”;
- e) in paragraph 3, by substituting for the words “folic acid” the words “asid folik”;
- f) in paragraph 3, by substituting for the words “pteroyglutamic acid” the words “asid pteroyglutamik”;

## Amendment of Tenth Schedule

45. The Tenth Schedule of the principal Regulations is amended by substituting Table I with the following table –

ANTIOXIDANT									
[Maximum permitted proportion in milligram per kilogram (mg/kg)]									
(1) Food	(2) Propyl, octyl or dodecyl gallate or any mixture thereof	(3) Butylated hydroxy- anisole (BHA)	(4) Butylated hydroxyl- toulene (BHT)	(5) Any mixture of BHA and BHT	(6) Tertiary butyl- hydroquinone (TBHQ)	(7) Any mixture of gallates with BHA or BHT and/or TBHQ	(8) Isopropyl citrate or Monoisopropyl citrate	(9) Sodium erythroate	(10) 4-Hexylresorcinol
Chewing gum	Nil	200	200	200	Nil	Nil	Nil	Nil	Nil
Coconut cream, coconut cream powder and peanut butter	100	200	200	200	200	200	100	Nil	Nil
Edible oil and edible fat and ghee (on fat basis)	100	200	200	200	200	200 (gallates not to exceed 100 mg/kg)	100	Nil	Nil
Essential oil including their flavouring constituent isolate and concentrate	100	200	200	200	Nil	Nil	100	Nil	Nil
Flavouring emulsion of permitted flavouring substance	100	200	200	200	Nil	Nil	100	Nil	Nil
Fresh, chilled or frozen crustacean	Nil	Nil	Nil	Nil	Nil	Nil	Nil	Nil	2 (as residue)
Partial glycerol ester	100	200	200	200	Nil	Nil	100	Nil	Nil
Vitamin oil and concentrate	100	200	200	200	Nil	Nil	100	Nil	Nil
Wine	Nil	Nil	Nil	Nil	Nil	Nil	Nil	100 mg/l	Nil

## Amendment of Eleventh Schedule

46. Eleventh Schedule of the principal Regulations is amended –

- (a) in Table I, under the class name of Stabilisers, thickeners, modified starches and gelling agents, by inserting after the word “Sorbitol” the word “Tara Gum”.
- (b) in Table I, under the heading “Enzymes” -
  - (i) by inserting after the item “Amyloglucosidase” the item “Amylomaltase”;
  - (ii) by inserting after the item “Invertase” the item “Isoamylase”
- (c) in national language text, by substituting for the Table I the following table:

### “DAFTAR I

Kondisioner makanan berikut yang disenaraikan di bawah nama jenisnya adalah dibenarkan dalam makanan:

1. *Pengemulsi dan Agen Antibuih*  
Monogliserida berasetil  
Dimetilpolisiloksana  
Gliseril monostearat  
Lesitin  
Monogliserida dan digliserida dan ester asid laktik, tartarik, diasetil tartarik dan sitriknnya  
Asid fosforik (asid otoposforik) dan garam monobes, dwibes dan tribes natrium, kalium dan kalsiumnya  
Ester poligliserol asid lemak  
Ester poligliserol asid risinoleik diinteresterkan  
Ester polioksietilena sorbitan asid lemak  
Propilena glikol alginat  
Propilena glikol monoester dan diester  
Silikon dioksida amorf  
Natrium aluminium fosfat (bes)  
Natrium dan kalium pirofosfat (tetranatrium dan tetrakalium difosfat) dan asid natrium dan kalium pirofosfat (dinatrium dan dikalium dihidrogen difosfat)  
Garam natrium dan kalium asid lemak terbitan minyak makan sayuran dan lemak makan sayuran  
Natrium dan kalium tripolifosfat  
Natrium, kalium dan kalsium polifosfat  
Ester sorbitan asid lemak  
Asid laktik stearoil dan garam natrium dan kalsiumnya  
Sukrogliserida  
Ester sukrosa asid lemak
2. *Penstabil, Pemekat, Kanji Ubahsuai dan Agen Penggelen*  
Akasia (gam arabik)  
Agar-agar  
Asid alginik dan garam natrium, kalium, kalsium dan ammoniumnya, dan propilena glikol alganit  
Aluminium kalium sulfat

Garam ammonium asid fosfatidik  
 Kalsium, dinatrium etilenadiamina tetra-asetat  
 Kalsium, trinatrium dan trikalium sitrat  
 Kalsium glikonat  
 Kalsium laktat  
 Kalsium sulfat  
 Karbonat dan bikarbonat bagi natrium, kalium, kalsium dan ammonium  
 Gam kacang karob (gam kacang lokus)  
 Karagenan  
 Kasein dan sebatian natrium, kalsium dan kaliumnya  
 Serbuk selulosa, metil selulosa, metil etil selulosa, kroskarmelosa natrium, natrium karboksi metil selulosa, mikrokristal selulosa, hidroksipropil selulosa dan hidroksipropil metil selulosa  
 Dekstrin  
 Dioktil natrium sulfosuksinat  
 Furseleran  
 Gelatin  
 Gam gelan  
 Gam guar  
 Gam karaya  
 Magnesium hidroksida  
 Kanji ubahsuai  
 Kalsium klorida  
 Nitrus oksida  
 Pektin  
 Penta kalium dan penta natrium trifosfat (kalium dan natrium tripolifosfat)  
 Polidekstrosa  
 Asid fosforik (asid ortofosforik) dan garam natrium, kalium dan kalsium monobes, dwibes dan tribes.  
 Garam kalium dan kalsium asid hidroklorik  
 Kalium nitrat  
 Propilena glikol  
 Natrium dan kalium pirofosfat (tetranatrium dan tetrakalium difosfat)  
 Natrium dan kalium dihidrogen sitrat  
 Natrium, kalium dan kalsium polifosfat  
 Sorbitol  
 Gam tragakan  
 Gam xantan

### 3. *Pengawal Asid*

Asid asetik, asid sitrik, asid fumarik, asid laktik, asid malik, asid tartarik dan garam natrium, kalium dan kalsium bagi asid yang dinyatakan dalam kumpulan ini  
 Asid adipik  
 Karbonat dan bikarbonat bagi natrium, kalium, kalsium, ammonium dan magnesium  
 Glukono delta-lakton  
 Hidroksida natrium, kalium, kalsium dan ammonium  
 Asid fosforik (asid ortofosforik) dan garam natrium, kalium dan kalsium monobes, dwibes dan tribesnya  
 Natrium aluminium fosfat  
 Cuka

### 4. *Enzim*

Amilase  
 Amiloglukosidase  
 Bromelain  
 Katalase

Selulase  
 Dekstranase  
 Fisin  
 Glukanase  
 Glukosa isomerase  
 Glukosa oksidase  
 Invertase  
 Karbohidrase malt  
 Papain  
 Pektinase  
 Pepsin  
 Proterase  
 Proteinase  
 Pululanase  
 Renet dan enzim penggumpal protein  
 Laktase  
 Lipase

5. *Pelarut*  
 Etil asetat  
 Etil alkohol  
 Gliserol, gliseril monoasetat, gliseril diasetat dan triasetin  
 Isopropil alkohol  
 Propilena glikol
6. *Agen Antipengerakan*  
 Aluminium silikat  
 Kalsium aluminium silikat  
 Kalsium fosfat tribes  
 Kalsium silikat  
 Magnesium karbonat  
 Magnesium oksida  
 Magnesium fosfat tribes  
 Magnesium silikat  
 Garam asid miristik, palmitik dan stearik dengan bes (natrium, kalium, kalsium, aluminium, magnesium dan ammonium)  
 Silikon dioksida (amorf)  
 Natrium alumino silikat”.

(d) in Table II –

- i. by inserting after the item “Beer” and particulars relating thereto the following item and particular:

(1) <i>Food</i>	(2) <i>Food Conditioner</i>
“Botanical beverage mix	quillaia extracts type 1 and/or quillaia extracts type 2”

- ii. in column (2) for the item “Flavoured drink” by inserting after particular “ $\beta$ -cyclodextrin” particular “quillaia extracts type 1 and/or quillaia extracts type 2”;

- iii. by substituting the item “Flavoured syrup” and particulars relating thereto the following item and particulars:

(1) Food	(2) Food Conditioner
Flavoured syrup or flavoured cordial	ascorbic acid quillaia extracts type 1 and/or quillaia extracts type 2

- iv. in column (2) for the item “Flour” by inserting after particular “sulphur dioxide or sulphites” particular “asparaginase from the source of *Aspergillus niger* and/or *Aspergillus oryzae*”;

- v. in column (2) for the item “Fruit drink” by inserting after particular “ascorbic acid” particular “quillaia extracts type 1 and/or quillaia extracts type 2”;

- vi. by substituting for the item “Fruit juice and fruit pulp” and particulars relating thereto, the following item and particulars:

(1) Food	(2) Food Conditioner
“Fruit juice	ascorbic acid, citric acid”;

- vii. by inserting after the item “Fruit juice” and particulars relating thereto, the following item and particulars:

(1) Food	(2) Food Conditioner
“Fruit pulp	ascorbic acid”;

- viii. by inserting after the item “Fruit pulp” and particulars relating thereto, the following item and particulars:

(1) Food	(2) Food Conditioner
“Grape juice	tartaric acid, monosodium tartrate, sodium tartrate, monopotassium tartrate, dipotassium tartrate and potassium sodium tartrate”;

- ix. in column (2) for the item “Fruit juice drink” by inserting after particular “ascorbic acid” particular “quillaia extracts type 1 and/or quillaia extracts type 2”;

- x. by inserting after the item “Fruit juice drink” and particulars relating thereto the following item and particular:



(1) <i>Food</i>	(2) <i>Food Conditioner</i>
Fruit syrup, fruit cordial or fruit squash	quillaia extracts type 1 and/or quillaia extracts type 2

- xi. by inserting after the item “Pasta” and particulars relating thereto, the following item and particulars:

(1) <i>Food</i>	(2) <i>Food Conditioner</i>
“Pineapple juice	malic acid”.

- xii. by inserting after the item “Salt” and particulars relating thereto, the following item and particular:

(1) <i>Food</i>	(2) <i>Food Conditioner</i>
“Soft drink base or soft drink premix	quillaia extracts type 1 and/or quillaia extracts type 2”.

- xiii. in column (2) for the item “Soya sauce or soya bean sauce or kicap” by inserting after particular “asparaginase from the source of *Aspergillus niger* and/or *Aspergillus oryzae*” particulars “acetic acid, citric acid, fumaric acid, lactic acid, malic acid, tartaric acid and the sodium, potassium and calcium salts of the acid set forth in this group”.

- xiv. in the national language text, by substituting for the words “ammonium chloride” wherever appearing, the words “ammonium klorida”;

- xv. in national language text, by substituting for the words “calcium and sodium salt of fatty acid lactylates dan fumarates” wherever appearing the words “Garam kalsium dan natrium bagi laktilat dan fumarat asid lemak”;

- xvi. in national language text, by substituting for the words “polyglycerol polyricinoleate” the words “poligliserol polirisinoleat”;

- xvii. in national language text, by substituting for the words “benzoyl peroxide” the words “benzoiil peroksida”;

- xviii. in national language text, by substituting for the words “sulphur dioxide atau sulphites” the words “sulfur dioksida atau sulfit”;

- xix. in national language text, by substituting for the words “sodium thiosulphate” the words “natrium tiosulfat”;

- xx. in national language text, by substituting for the words “sodium silicate” the words “natrium silikat”;
- xxi. in national language text, by substituting for the words “potassium ferrocyanide” the words “kalium ferosianida”;
- xxii. in national language text, by substituting for the words “sodium ferrocyanide” the words “natrium ferosianida”;
- xxiii. in national language text, by substituting for the words “ferric ammonium citrate” the words “ferik ammonium sitrat”;
- xxiv. in national language text, by substituting for the word “azodicarbonamide” the word “azodikarbonamida”;
- xxv. in national language text, by substituting for the word “L-cysteine” the word “L-sisteina”; and
- xxvi. in national language text, by substituting for the word “polyvinylpyrrolidone” the word “polivinilpirolidon”;

#### **Amendment of Twelfth Schedule**

47. The Table I of the Twelfth Schedule to the principal Regulations is amended—
- (a) by inserting after the item “Chromium (III) chloride” under the heading “Chromium (Cr III)” the following item:
 

“Chromium (III) picolinate/Chromium picolinate (only permitted in formula dietary foods)”;
  - (b) by inserting after the item “dl-alpha-tocopheryl succinate” under the heading “Vitamin E” the following item:
 

“Palm oil derived tocopherols with tocotrienols and  $\alpha$ -tocopherol as the principal components (with at least 16.7% of tocotrienol and a minimum ratio of 70% tocotrienol to total vitamin)”;
  - (c) by inserting before the item “D-ribose” under the heading “Other food components” the following item:
 

“Calcium 3-hydroxy-3-methylbutyrate monohydrate (CaHMB)/hydroxy methylbutyrate (HMB) (only permitted in formula dietary foods)”
  - (d) by inserting after the item “Soy protein” under the heading “Other food components” the item “Sucromalt (only permitted in formula dietary food)”.
48. The Table II of the Thirteenth Schedule to the principal Regulations is amended—
- (a) by substituting “MS ISO 6486” with “MS 1817”;

## Amendment of Sixteenth Schedule

49. The Sixteenth Schedule to the principal Regulations is amended –

- (a) by inserting after the item “Ametryn” and the particulars relating thereto the following item and particulars:

(1)	(2)	(3)
<i>Pesticide</i>	<i>Food</i>	<i>Maximum Residue Limits (MRLs) in food (mg/kg)</i>
“Aminopyralid potassium	Palm oil	0.5”;

- (b) by substituting for the item “Azoxystrobin” and the particulars relating thereto the following item and particulars:

(1)	(2)	(3)
<i>Pesticide</i>	<i>Food</i>	<i>Maximum Residue Limits (MRLs) in food (mg/kg)</i>
“Azoxystrobin	Wax apple	1
	Starfruit	1
	Rice (milled or polished)	0.2
	Papaya	2
	Chili	1
	Mango	2
	Cucumber	0.5
	Tomato	1
	Mustards	3
	Water spinach	3”;

- (c) by inserting after the item “Chinomethionat” and the particulars relating thereto the following item and particulars:

(1)	(2)	(3)
<i>Pesticide</i>	<i>Food</i>	<i>Maximum Residue Limits (MRLs) in food (mg/kg)</i>
“Chlorantraniliprole	Brinjal	0.6
	Cabbage	2
	Chili	0.6
	Long beans	0.5
	Maize	0.02
	Mustards	5
	Okra	0.6
	Rice(milled or polished)	2”;

- (d) by inserting after the item “Chlorpyrifos” and the particulars relating thereto the following item and particulars:

(1) <i>Pesticide</i>	(2) <i>Food</i>	(3) <i>Maximum Residue Limits (MRLs) in food (mg/kg)</i>
“Chromafenozide	Brinjal	1
	Cabbage	2
	Tea	10”;

- (e) by substituting for the item “Cyhalothrin” and the particulars relating thereto the following item and particulars:

(1) <i>Pesticide</i>	(2) <i>Food</i>	(3) <i>Maximum Residue Limits (MRLs) in food (mg/kg)</i>
“Cyhalothrin	Brinjal	0.1
	Cabbage	0.2
	Chili	0.5
	Cocoa beans	0.1
	<i>Durian</i>	0.1
	Long beans	0.5
	Mustards	0.5
	Okra	0.2
	Palm oil	0.1
	Pepper (black, white)	0.5
	Rice(milled or polished)	1
	Sweet pea	0.5
	Tomato	0.05”;

- (f) by substituting for the item “Cyfluthrin” and the particulars relating thereto the following item and particulars:

(1) <i>Pesticide</i>	(2) <i>Food</i>	(3) <i>Maximum Residue Limits (MRLs) in food (mg/kg)</i>
“Cyfluthrin	Brinjal	0.5
	Cabbage	2
	Chili	0.5
	Citrus fruits	0.5
	Cocoa beans	0.1
	Ginger	0.01
	Kale	2
	Legume vegetables	0.5
	Mustards	2
	Tomato	0.2”;

- (g) in respect of pesticide “Cypermethrin” in column (1), by inserting after the words “Tomato” in column (2) and the figure “ 0.5” in column (3) the word “Pepper (black, white)” and the figure “0.05” respectively.
- (h) in respect of pesticide “Difenoconazole” in column (1), by inserting after the words “Tomato” in column (2) and the figure “ 1” in column (3) the word “Pepper (black, white)” and the figure “0.3” respectively :
- (i) by inserting after the item “Dimethomorph” and the particulars relating thereto the following item and particulars:

(1) <i>Pesticide</i>	(2) <i>Food</i>	(3) <i>Maximum Residue Limits (MRLs) in food (mg/kg)</i>
“Dinotefuran	Brinjal	2
	Chilli	2
	Kale	5
	Rice (milled or polished)	2”;

- (j) by substituting for the item “Emamectin benzoate” and the particulars relating thereto the following item and particulars:

(1) <i>Pesticide</i>	(2) <i>Food</i>	(3) <i>Maximum Residue Limits (MRLs) in food (mg/kg)</i>
“Emamectin benzoate	Cabbage	0.05
	Maize	0.05
	Chinese cabbage	0.05
	Kale	0.05
	Mustards	0.05
	Okra	0.05
	Chilli	0.05
	Long beans	0.05
	Brinjal	0.05
	Tomato	0.05”;

- (k) by inserting after the item “ Ethoxysulfuron” and the particulars relating thereto the following item and particulars:

(1) <i>Pesticide</i>	(2) <i>Food</i>	(3) <i>Maximum Residue Limits (MRLs) in food (mg/kg)</i>
“Ethriprole	Rice (milled or polished)	0.2”;

- (l) by inserting after the item “Fenoxycarb” and the particulars relating thereto the following item and particulars:

(1) <i>Pesticide</i>	(2) <i>Food</i>	(3) <i>Maximum Residue Limits (MRLs) in food (mg/kg)</i>
"Fenpropimorph	Banana	2";

- (m) by substituting for the item "Fosetyl aluminium" and the particulars relating thereto the following item and particulars:

(1) <i>Pesticide</i>	(2) <i>Food</i>	(3) <i>Maximum Residue Limits (MRLs) in food (mg/kg)</i>
"Fosetyl aluminium	Citrus fruits	5
	Cocoa beans	1
	Cucumber	10
	<i>Durian</i>	1
	Muskmelon	10
	Tomato	3
	Watermelon	10";

- (n) in respect of pesticide "Imidacloprid" in column (1), by inserting after the words "Brinjal" in column (2) and the figure "0.1" in column (3) the word "Tomato" and the figure "0.5" respectively;

- (o) by substituting for the item "Pendimethalin" and the particulars relating thereto the following item and particulars:

(1) <i>Pesticide</i>	(2) <i>Food</i>	(3) <i>Maximum Residue Limits (MRLs) in food (mg/kg)</i>
"Pendimethalin	Cabbage	0.1
	Mustards	0.1
	Tomato	0.1
	Rice (milled or polished)	0.05
	Groundnuts	0.05";

- (p) in respect of pesticide "Profenofos" in column (1), by inserting after the words "Maize" in column (2) and the figure "0.05" in column (3) the word "Citrus fruits" and the figure "5" respectively;

- (q) by inserting after the item "Pymetrozine" and the particulars relating thereto the following item and particulars:

(1) <i>Pesticide</i>	(2) <i>Food</i>	(3) <i>Maximum Residue Limits (MRLs) in food (mg/kg)</i>
"Pyraclostrobin	Mango	0.05";

- (r) by inserting after the item "Pyrazasulfuron-ethyl" and the particulars relating thereto the following item and particulars:

(1) <i>Pesticide</i>	(2) <i>Food</i>	(3) <i>Maximum Residue Limits (MRLs) in food (mg/kg)</i>
Pyriproxyfen	Tomato	1”;

- (s) by inserting after the item “ Silafluofen” and the particulars relating thereto the following item and particulars:

(1) <i>Pesticide</i>	(2) <i>Food</i>	(3) <i>Maximum Residue Limits (MRLs) in food (mg/kg)</i>
“Spinetoram	Brinjal	0.1
	Chilli	0.1
	Long beans	0.1”;

- (t) by substituting for the item “Spinosad” and the particulars relating thereto the following item and particulars:

(1) <i>Pesticide</i>	(2) <i>Food</i>	(3) <i>Maximum Residue Limits (MRLs) in food (mg/kg)</i>
“Spinosad	Kale	2
	Cabbage	0.5
	Mustards	2
	Brinjal	0.2
	Carambola	0.02
	Chilli	0.3
	Citrus fruits	0.3
	Guava	0.3
	Mango	0.3”;

- (u) by inserting after the item “Spinosad” and the particulars relating thereto the following item and particulars:

(1) <i>Pesticide</i>	(2) <i>Food</i>	(3) <i>Maximum Residue Limits (MRLs) in food (mg/kg)</i>
“Spirodiclofen	Brinjal	1
	Chilli	1
	Citrus fruits	0.1
	Mango	0.1”;

- (v) in respect of pesticide “Tebuconazole” in column (1), by inserting after the words “Banana” in column (2) and the figure “0.05” in column (3) the word “Pepper (black, white)” and the figure “1” respectively :

- (w) by inserting after the item “Tolclofos-methyl” and the particulars relating thereto the following item and particulars:

(1) <i>Pesticide</i>	(2) <i>Food</i>	(3) <i>Maximum Residue Limits (MRLs) in food (mg/kg)</i>
“Tolfenpyrad	Chinese cabbage	0.5”;

- (x) in respect of pesticide “Trichlorfon” in column (1), by inserting after the words “Watermelon” in column (2) and the figure “0.2” in column (3) the word “Palm oil” and the figure “0.1” respectively;

- (y) by inserting after the item “Triclopyr” and the particulars relating thereto the following item and particulars:

(1) <i>Pesticide</i>	(2) <i>Food</i>	(3) <i>Maximum Residue Limits (MRLs) in food (mg/kg)</i>
“Tricyclazole	Rice(milled and polished)	0.5”;

#### **Amendment of Sixteenth B Schedule**

50. Sixteenth B Schedule of the principal Regulations is amended in national language text –

- by substituting for the word “Agar” the word “Agar-agar”;
- by substituting for the word “Carrageenan” the word “Karagenan”;

#### **Amendment of Twentieth A Schedule**

51. Twentieth A Schedule of the principal Regulations is amended in national language text –

- in Table I, by substituting for the word “aspartame” wherever appearing, the word “aspartam”;
- in Table I, by substituting for the words “aspartyl phenylalanine methyl ester” the words “aspartil fenilalanina metil ester”;
- in Table II, by substituting for the word “erythritol” wherever appearing the word “eritritol”;



## Amendment of Twenty-First Schedule

52. Twenty-First Schedule of the principal Regulations is amended by substituting Twenty-First Schedule the following schedule:

### TWENTY-FIRST SCHEDULE

TABLE I

(Subregulation 389(3))

#### NUTRIENT LEVELS FOR INFANT FORMULA

(1) Nutrient	Nutrient level (per 100kcal)	
	(2) Minimum amount	(3) Maximum amount
Protein <sup>1), 2), 3)</sup>	1.8g <sup>4), 5)</sup>	3.0g
Total fat <sup>6)</sup>	4.4g	6.0g
Linoleic acid	300mg	1400 mg
$\alpha$ -linolenic acid	50 mg	N.S. <sup>7)</sup>
Total carbohydrate <sup>8)</sup>	9.0g	14.0g
Vitamin A	60 $\mu$ g RE <sup>9)</sup>	180 $\mu$ g RE
Vitamin D <sub>3</sub>	1 $\mu$ g	2.5 $\mu$ g
Vitamin E	0.5 mg $\alpha$ -TE <sup>10)</sup>	5 mg $\alpha$ -TE
Vitamin K	4 $\mu$ g	27 $\mu$ g
Thiamine	60 $\mu$ g	300 $\mu$ g
Riboflavin	80 $\mu$ g	500 $\mu$ g
Niacin	300 $\mu$ g	1500 $\mu$ g
Vitamin B <sub>6</sub>	35 $\mu$ g	175 $\mu$ g
Vitamin B <sub>12</sub>	0.1 $\mu$ g	1.5 $\mu$ g
Pantothenic acid	400 $\mu$ g	2000 $\mu$ g
Folic acid	10 $\mu$ g	50 $\mu$ g
Vitamin C <sup>11)</sup>	10 mg	70 mg
Biotin	1.5 $\mu$ g	10 $\mu$ g
Iron	0.45mg	N.S. <sup>7)</sup>
Calcium	50 mg	140 mg
Phosphorus	25 mg	100 mg <sup>12)</sup>
Magnesium	5 mg	15 mg
Sodium	20 mg	60 mg
Chloride	50 mg	160 mg
Potassium	60 mg	180 mg
Manganese	1 $\mu$ g	100 $\mu$ g
Iodine	10 $\mu$ g	60 $\mu$ g
Selenium	1 $\mu$ g	9 $\mu$ g
Copper	35 $\mu$ g	120 $\mu$ g
Zinc	0.5 mg	1.5 mg
Choline	7 mg	50 mg
Myo-inositol	4 mg	40 mg
L-Carnitine	1.2 mg	N.S. <sup>7)</sup>

- 1) For the purpose of this standard, the calculation of the protein content of the final product prepared ready for consumption should be based on N x 6.25, unless a scientific justification is provided for the use of a different conversion factor for a particular product.
- 2) For an equal energy value the formula must contain an available quantity of each essential and semi-essential amino acid at least equal to that contained in the reference protein (breast-milk as defined in Annex I of Codex Stan 72-1981); nevertheless for calculation purposes, the concentrations of tyrosine and phenylalanine may be added together. The concentrations of methionine and cysteine may be added together if the ratio is less than 2:1; in the case that the ratio is between 2:1 and 3:1 the suitability of the formula has to be demonstrated by clinical testing.

- 3) Isolated amino acids may be added to Infant Formula only to improve its nutritional value for infants. Essential and semi-essential amino acids may be added to improve protein quality, only in amounts necessary for that purpose. Only L-forms of amino acids shall be used.
- 4) The minimum value applies to cows' milk protein. For infant formula based on non-cows' milk protein other minimum values may need to be applied. For infant formula based on soy protein isolate, a minimum value of 2.25 g/100 kcal (0.5 g/100 kJ) applies.
- 5) Infant formula based on non-hydrolysed milk protein containing less than 2 g protein/ 100 kcal and infant formula based on hydrolysed protein containing less than 2.25 g protein/ 100 kcal should be clinically evaluated
- 6) Lauric and myristic acids are constituents of fats, but combined shall not exceed 20% of total fatty acids. The content of trans fatty acids from endogenous component of milk fat shall not exceed 3 % of total fatty acids. Theerucic acid content shall not exceed 1% of total fatty acids. The total content of phospholipids should not exceed 300 mg/100 kcal (72 mg / 100 kJ).
- 7) NS means Not specified.
- 8) Lactose and glucose polymers should be the preferred carbohydrates in formula based on cows' milk protein and hydrolysed protein. Only precooked and/or gelatinised starches gluten-free by nature may be added to Infant Formula up to 30% of total carbohydrates and up to 2 g/100 ml.
- 9) Expressed as Retinol equivalent.
- 10) 1 mg  $\alpha$ -TE (alpha-tocopherol equivalent) = 1 mg d- $\alpha$ -tocopherol.
- 11) Expressed as ascorbic acid.
- 12) This maximum level shall accommodate higher needs with soy formula.

TABLE II  
(Subregulation 389 (5))

### OPTIONAL NUTRIENTS IN INFANT FORMULA

(1) Optional Nutrient	(2) Maximum level
Docosahexaenoic Acid <sup>1)</sup>	0.5% of fatty acids
Fructo-oligosaccharide (FOS)	0.6g/100ml
Galacto-oligosaccharide (GOS)	0.72g/100 ml
Inulin	0.6g/100ml
Lutein	25 mcg/100ml
Nucleotide <sup>2)</sup>	16 mg/100 kcal
Oligosaccharide mixture containing 90% GOS and 10% lcFOS	0.8g/100ml
Sialic acid	45mg/100ml, 67mg/100kcal
Taurine	12mg/100kcal
<u>Polydextrose (PDX)</u>	<u>0.2g per 100ml</u>
<u>Mixture 50% GOS and 50% PDX</u>	<u>0.2g per100ml GOS and 0.2g per 100ml PDX</u>

- 1) If docosahexanoic acid (22:6n-3) is added to infant formula, arachidonic acid (20:4 n-6) contents should reach at least the same concentration as DHA. The content of eicosapentaenoic acid (20:5 n-3), which can occur in sources of LC-PUFA, should not exceed the content of docosahexanoic acid.
- 2) Nucleotides as the 5'-monophosphate may be added to infant formula to a maximum level of 16mg/100kcal. At least four nucleotides (two purine and two pyrimidine nucleotides) of the following nucleotides shall be used: adenosine 5'-monophosphate, guanosine 5'-monophosphate daninosine 5'-monophosphate (purines) and cytidine 5'-monophosphate and uridine 5'-monophosphate (pyrimidines). The purine nucleotides shall comprise a maximum of 45% of the total nucleotides added.

TABLE III  
(Subregulation 389 (12))

**PERMITTED FOOD ADDITIVES IN INFANT FORMULA**

(1) Food additive	(2) Maximum level in 100ml of product (ready for consumption)
<b>1. EMULSIFIERS</b> Lecithins Mono- and diglycerides	0.5 g in all types of infant formula <sup>1)</sup> 0.4 g in all types of infant formula <sup>1)</sup>
<b>2. STABILISERS, THICKENERS, MODIFIED STARCHES AND GELLING AGENTS</b>  Carob bean gum (Locust bean gum) Guar gum  Distarch phosphate Acetylated distarch phosphate  Phosphated distarch phosphate Hydroxypropyl Starch	0.1 g in all types of infant formula 0.1 g in liquid formulas containing hydrolysed protein  0.5 g singly or in combination in soy based infant formula only  2.5 g singly or in combination in hydrolyzed protein- and/or amino acid based infant formula only
<b>3. ACIDITY REGULATORS</b>  Sodium hydroxide Sodium hydrogen carbonate Sodium carbonate Potassium hydrogen carbonate Potassium carbonate Calcium hydroxide  L (+) Lactic acid Citric acid Sodium citrate Potassium citrate Potassium hydroxide	0.2 g singly or in combination and within the limits for sodium, potassium, and calcium in table I in all types in infant formula  Limited by GMP
<b>4. ANTIOXIDANT</b>  Mixed tocopherol concentrate L-Ascorbylpalmitate	1 mg in singly or in combination

1) If more than one of the substances INS 322, 471 are added the maximum level for each of those substances is lowered with the relative part as present of the other substances

### Amendment of Twenty-First A Schedule

53. Twenty-First A Schedule of the principal Regulations is amended in national language text in Table II –

- a) in paragraph 1, by substituting for the words “Mono dan diglycerides” the words “Mono dan digliserida”;

- b) in paragraph 2, by substituting for the words “Acetylated distarch adipate” the words “Asitil dwikanji adipat”;
- c) in paragraph 2, by substituting for the word “Karageenan” the word “Karagenan”;

### **New Twenty-First B Schedule**

54. The principal Regulations is amended by inserting after Twenty-First A Schedule the following schedule:

#### **TWENTY-FIRST B SCHEDULE**

**TABLE I**

[Subregulation 389B (4)]

#### **INFANT FORMULA FOR SPECIFIC DISORDERS, DISEASES OR MEDICAL CONDITIONS**

(1) Category	(2) Specific Requirements								
Anti-regurgitation infant formula	<p>(1) Anti-regurgitation infant formula is intended for infants with frequent regurgitation.</p> <p>(2) Anti-regurgitation infant formula shall comply with the requirements provided in this Regulation 389B.</p> <p>(3) The composition of anti-regurgitation infant formula shall comply with the requirements provided in subregulation 389 (3) and 389 (4).</p> <p>(4) Notwithstanding subregulation 389B (5), anti-regurgitation infant formula shall contain added rice starch, corn or potato starch or other types of permitted thickener in making the formula.</p> <p>(5) Notwithstanding subregulation 389B (13), the following may be used in the formula-</p> <table data-bbox="558 1523 1356 1859"> <tr> <th></th><th>Maximum level</th></tr> <tr> <td>Carob bean gum (locust bean gum)</td><td>1g /100ml</td></tr> <tr> <td>Octenylsuccinate anhydrate (OSA)</td><td>20g/L in ready to drink form</td></tr> <tr> <td>Xanthan gum</td><td>1.2 g/L in ready to drink form</td></tr> </table> <p>(6) There shall be written on the label on a package containing anti-regurgitation infant formula the following statements –</p> <p>(a) "Rumusan bayi ini mengandungi [specific name of the starch or thickener] yang membantu memekatkan formula untuk</p>		Maximum level	Carob bean gum (locust bean gum)	1g /100ml	Octenylsuccinate anhydrate (OSA)	20g/L in ready to drink form	Xanthan gum	1.2 g/L in ready to drink form
	Maximum level								
Carob bean gum (locust bean gum)	1g /100ml								
Octenylsuccinate anhydrate (OSA)	20g/L in ready to drink form								
Xanthan gum	1.2 g/L in ready to drink form								

(1) Category	(2) Specific Requirements
	<p>mengurangkan risiko regurgitasi berulang kali" ; and</p> <p>(b) the words "ANTI-REGURGITASI" after the appropriate designation of the food.</p>
Lactose-free infant formula	<p>(1) Lactose-free infant formula is intended for infants who are lactose intolerance or unable to digest lactose.</p> <p>(2) Lactose-free infant formula shall comply with the requirements provided in this Regulation 389B.</p> <p>(3) Lactose-free infant formula shall, except for the lactose content, comply with the requirements provided in subregulation 389 (3) and 389 (4). This standard is only applicable for a product based on milk of cows or other animals or a mixture thereof.</p> <p>(4) Notwithstanding subregulation 389B (5), lactose-free infant formula shall contain less than 10 mg/100 kcal lactose.</p> <p>(5) There shall be written on the label on a package containing lactose-free infant formula the following statements –</p> <p>(a) "Ini adalah rumusan bayi bebas laktosa. Ia bertujuan untuk bayi yang tidak boleh bertoleransi terhadap laktosa";</p> <p>(b) the words "BEBAS LAKTOSA or TANPA LAKTOSA" after the appropriate designation of the food; and</p> <p>(c) in close proximity to the word "BEBAS LAKTOSA" or "TANPA LAKTOSA", the words "berasaskan susu [specific name of the animal the milk is derived from]" .</p>
Soya-based infant formula	<p>(1) Soya-based infant formula is intended for infants for the following indications –</p> <p>(a) galactosemia;</p> <p>(b) hereditary lactase deficiency; or</p> <p>(c) vegan.</p> <p>(2) This product shall be prepared primarily from soya bean.</p> <p>(3) Soya-based infant formula shall comply with the requirements provided in this Regulation 389B.</p> <p>(4) The composition of soya-based infant formula shall comply with the requirements provided in subregulation 389 (3) and 389 (4).</p> <p>(5) Notwithstanding subregulation 389B (5), soya-based infant formula shall contain the protein from soya protein isolate. The protein content shall be at least 2.25 g/100 kcal (0.5 g/100 kJ) .</p> <p>(6) There shall be written on the label on a package containing soya-</p>

(1) Category	(2) Specific Requirements						
	<p>based infant formula the following statements –</p> <p>(a) " Rumusan ini tidak sesuai untuk bayi pramatang" ;</p> <p>(b) " Rumusan ini boleh digunakan untuk bayi dengan galaktosemia, kekurangan laktosa secara keturunan atau apabila diet vegetarian menjadi pilihan"; and</p> <p>(c) the words "BERASASKAN SOYA" after the appropriate designation of the food.</p>						
Extensively hydrolysed protein infant formula	<p>(1) Extensively hydrolysed protein infant formula is intended for treating infants with cow's milk protein allergy and other protein allergies. This formula does not include amino acid based formulas.</p> <p>(2) Extensively hydrolysed protein infant formula may make reference to reduction of risk to allergy to milk protein (i.e being hypoallergenic and includes reference to reduced allergens or reduced antigen properties). This reference can only be made provided the formula has been shown with 95% confidence that at least 90% of cow's milk allergic children will tolerate the formula by generally accepted clinical trials.</p> <p>(3) Extensively hydrolysed protein infant formula shall comply with the requirements provided in this Regulation 389B.</p> <p>(4) The composition of extensively hydrolysed protein infant formula shall comply with the requirements provided in subregulation 389 (3) and 389 (4).</p> <p>(5) Notwithstanding subregulation 389B (5), the amount of immune reactive protein in extensively hydrolysed protein infant formula shall be less than 1% of the nitrogen containing substances in the formula.</p> <p>(6) Notwithstanding subregulation 389B (13), the following may be used in the formula-</p> <table data-bbox="470 1534 1236 1747"> <tr> <td></td><td>Maximum level</td></tr> <tr> <td>Octenyl succinate anhydrate (OSA)</td><td>20g/L in ready to drink form</td></tr> <tr> <td>Xanthan gum</td><td>1.2 g/L in ready to drink form</td></tr> </table> <p>(7) There shall be written on the label on a package containing extensively hydrolysed protein infant formula the following statements –</p> <p>(a) "Rumusan bayi ini adalah berasaskan protein yang dihidrolisis sepenuhnya. Ia bertujuan untuk merawat bayi yang mempunyai alahan kepada protein susu lembu dan protein lain"; and</p>		Maximum level	Octenyl succinate anhydrate (OSA)	20g/L in ready to drink form	Xanthan gum	1.2 g/L in ready to drink form
	Maximum level						
Octenyl succinate anhydrate (OSA)	20g/L in ready to drink form						
Xanthan gum	1.2 g/L in ready to drink form						

(1) Category	(2) Specific Requirements
	(b) the words "PROTEIN DIHIDROLISIS SEPENUHNYA" after the appropriate designation of the food.

### Amendment of Twenty-Second Schedule

55. Twenty-Second Schedule of the principal Regulations is amended in national language text in Table II –

- a) in paragraph 1, by substituting for the word "Lecithin" the word "Lesitin";
- b) in paragraph 1, by substituting for the words "Mono dan diglycerides" the words "Mono dan digliserida";
- c) in paragraph 2, by substituting for the words "Gam kacang locust" the words "Gam kacang lokus";
- d) in paragraph 2, by substituting for the words "Distarch phosphate" the words "Dwikanji fosfat";
- e) in paragraph 2, by substituting for the words "Acetylated distarch phosphate" the words "Asitil dwikanji fosfat";
- f) in paragraph 2, by substituting for the words "Phosphated distarch phosphate" the words "Dwikanji fosfat berfosfat";
- g) in paragraph 3, by substituting for the words "Sodium hydrogen carbonate" the words "Natrium hidrogen karbonat";
- h) in paragraph 3, by substituting for the words "Sodium carbonate" the words "Natrium karbonat";
- i) in paragraph 3, by substituting for the words "Potassium hydrogen carbonate" the words "Kalium hidrogen karbonat";
- j) in paragraph 3, by substituting for the words "Calcium carbonate" the word "Kalsium karbonat";
- k) in paragraph 3, by substituting for the words "Lactic acid" the words "Asid laktik";
- l) in paragraph 3, by substituting for the words "Citric acid" the words "Asid sitrik";
- m) in paragraph 3, by substituting for the words "Acetic acid" the words "Asid asetik";

- n) in paragraph 4, by substituting for the words “Tocopherol” the words “Tokoferol”;
- o) in paragraph 4, by substituting for the words “L-Ascorbyl palmitate” the words “L-Askorbil palmitat”;
- p) in paragraph 4, by substituting for the words “L-Ascorbic acid” the words “L-Asid askorbik”;

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*Minister of Health*