

THE PROCESSED FOOD ACT

REGULATIONS
(under section 13)

THE PROCESSED FOOD (PREPARED SYRUPS) REGULATIONS, 1974

(Made by the Minister on the 26th day of March, 1974)

L.N. 174/74

1. These Regulations may be cited as the Processed Food (Prepared Syrups) Regulations, 1974.

2. In these Regulations "prepared syrup" means a concentrated sugar solution with or without the addition of fruit and vegetable extracts, food grade acidulants, permitted food colours, food flavourings and preservatives.

3.—(1) A prepared syrup shall contain no ingredient other than—

- (a) sucrose;
- (b) dextrose;
- (c) liquid glucose;
- (d) fructose;
- (e) invert sugar;
- (f) potable water;
- (g) fruit and vegetable extracts;
- (h) food flavourings;
- (i) the acidulants and colours specified in paragraph (2);
- (j) the preservatives specified in paragraph (3).

(2) The acidulants and colours referred to in sub-paragraph (i) of paragraph (1) are—

- (a) citric acid;
- (b) malic acid;
- (c) tartaric acid;
- (d) phosphoric acid (for use in "Cola" type syrups only);
- (e) lactic acid;
- (f) ascorbic acid;
- (g) food colours approved by the Bureau.

(3) The preservatives referred to in sub-paragraph (j) of paragraph (1) of regulation 3 are—

- (a) sulphur dioxide or any other suitable sulphite;
- (b) benzoic acid or its water soluble salts;
- (c) sorbic acid or its water soluble salts.

(4) Benzoic acid or its water soluble salts shall not be used in combination with sulphurous acid or its water soluble salts in any one prepared syrup except where such combination occurs incidentally through the use of other ingredients.

(5) The sulphur dioxide (SO₂) content of a prepared syrup shall not exceed 500 parts per million when tested according to the method specified in Part A of the Schedule or any other method approved in writing by the Bureau, and the benzoic or sorbic acid content, or a combination of both, shall not exceed 1,000 parts per million when tested according to the methods specified in Part B of the Schedule in respect of benzoic acid and Part C of the Schedule in respect of sorbic acid.

Schedule.

4.—(1) A prepared syrup shall be given a Brix reading of not less than 65°.

(2) A prepared syrup shall be free from scum, foreign material, and harmful residue, so, however, that it may contain residues of—

- (a) arsenic not exceeding 1 part per million;
- (b) copper not exceeding 2 parts per million;
- (c) lead not exceeding 2 parts per million;

when tested according to the respective methods specified in Part D of the Schedule.

SCHEDULE

(Regulations 3 and 4)

PART A

Determination of Sulphur Dioxide.

Official Methods of Analysis of the Association of Official Agricultural Chemists

Latest Edition.

Total Sulphurous Acid

Modified Monier—Williams Method

Official, Final Action.

PART B

Determination of Benzoic Acid

Official Methods of Analysis of the Association of Official Agricultural Chemists

Latest Edition

Spectrophotometric Method.

PART C

Determination of Sorbic Acid

Pearson D.

The Chemical Analysis of Foods.

Latest Edition.

PART D

Determination of Metal Residues

Official Methods of Analysis of the Association of Official Agricultural Chemists

Latest Edition

Metals and other Elements as Residues in Food.

(3) A prepared syrup shall be wholesome, shall have a uniform colour, and shall have a pleasant taste and flavour characteristic of the flavouring material stated to be used therein.

(4) There shall be no crystallization of sugar in a prepared syrup.

5.—(1) A prepared syrup shall be kept for sale in hermetically sealed containers of a type acceptable to the Bureau. Corks other than "crown" corks, screw type caps and pilfer proof caps shall not be used to seal bottles filled with a prepared syrup, and no "crown" cork or other cap shall be used more than once to seal such bottles.

(2) Washed containers ready for filling with a prepared syrup—

- (a) shall give negative results when their internal surfaces are tested for chemical residue;
- (b) shall, when tested bacteriologically by the Millipore technique, show—
 - (i) total count : less than 50 organisms;
 - (ii) yeasts or moulds : less than 5 per container;
 - (iii) E. coli : absent.