

GOVERNMENT NOTICE No. 53

TRINIDAD AND TOBAGO

Am ✓
Ord S.L. 1965 (185)

THE FOOD AND DRUGS ORDINANCE, 1960

REGULATIONS

MADE BY THE GOVERNOR-GENERAL UNDER SECTION 25 OF THE FOOD AND DRUGS ORDINANCE, 1960

THE FOOD AND DRUGS (AMENDMENT) REGULATIONS, 1972

1. These Regulations may be cited as the Food and Drugs (Amendment) Citation Regulations, 1972.

2. The Food and Drugs Regulations, 1965 are amended—

(a) in Part II thereof by adding to regulation 25 immediately after item (iv), the following:—

Food and Drugs Regulations, 1965 amended. G.N. No. 130 of 1964.

“(v) synthetic food colours in a proportion greater than 0.03 per cent of the food when prepared for consumption as directed, or as it is usually consumed (except in food colour preparations as defined in Division 2 of the First Schedule).”;

(b) in the First Schedule thereto:—

(i) by substituting for paragraph 22 of Division 3 thereof the following:—

“22. Ice Cream shall be the frozen food made from milk or milk products and sweetened with sugar, and shall contain not less than—

- (a) 8 per cent of fat;
- (b) 36 per cent of solids;
- (c) 7.5 per cent of milk solids not fat;
- (d) 1.8 pounds of solids per Imperial gallon;

and may contain—

- (e) edible oil or fat;
- (f) egg;
- (g) flavouring preparation;
- (h) cocoa or chocolate syrup;
- (i) food colour;
- (j) acid-reducing salts;
- (k) fruit, nuts, confections; and
- (l) stabilisers comprising—

- (i) not more than 1.0 per cent of gelatin alone; or
- (ii) not more than 0.5 per cent of other stabiliser; or
- (iii) not more than 0.75 per cent of a mixture of gelatin and other stabilisers, of which the proportion of other stabilisers may not exceed 0.25 per cent.”;

- (ii) by adding immediately after paragraph 24 of Division 3 thereof the following:—

“25. Ultra Heat Treated Milk, or U.H.T. Milk, shall be milk that has been heated at a temperature of 132.2°C. (270°F) for a period of not less than one second. The following requirements shall be satisfied in its processing:—

- (a) any apparatus in which the milk is to be heated to and maintained at a temperature of not less than 132.2°C (270°F) shall be provided with a device which shall automatically divert the flow of any milk which is not raised to the authorised temperature;
- (b) any indicating and recording thermometers as the Director shall reasonably consider necessary shall be installed in suitable places in the apparatus in which the milk is treated by the ultra high temperature method so as to indicate the temperatures to which the milk is heated;
- (c) the records of recording thermometers shall be marked with graduations of 2°F, adequately spaced to give clear readings, and they shall be dated and shall be preserved for a period of not less than three months;
- (d) a sample of milk taken in accordance with the official method from a batch of milk after treatment by the ultra high temperature method and before delivery to the consumer shall satisfy the colony count test prescribed in the official method;
- (e) milk which is treated by the ultra high temperature method shall immediately after such treatment be put into sterile containers in which it is to be supplied to the consumer. Such containers shall be filled and sealed at the premises at which the treatment has been carried out with such aseptic precautions as will ensure the protection of the milk from risk of contamination;
- (f) every container in which milk treated by the ultra high temperature method is transported, exposed or offered for sale shall be so closed and securely fastened, either with a cap over-lapping the lip of the container or in some other suitable manner approved by the Director, that the container is airtight;
- (g) every cap closing a container of milk treated by the ultra high temperature method shall be conspicuously and legibly labelled and marked with the words “Ultra Heat Treated Milk” or “U.H.T. Milk,” and shall also bear the name and address of the person by whom the milk was put into the container, and, except with the approval of the Director, the cap shall bear no other words. If there is no cap on which the words and the name and address of such person can suitably be marked, they shall be marked within a surrounding line in a prominent position on the container, and except with the approval of the Director, no other words shall be placed within the surrounding line.”;

(iii) by substituting for paragraph 1 of Division 4 thereof the following:—

“1. Cooking Oil or Edible Oil shall be a refined product of coconut oil, and shall contain not more than 0.08 per cent of acid expressed as lauric acid, and may contain such other oil as may be approved by the Minister.”;

(iv) by adding immediately after paragraph 5 of Division 4 thereof the following:—

“6. Vegetable Fats and Oils shall be obtained entirely from the botanical source after which they are named, and shall be prepared or processed so as to be dry and sweet in flavour and odour, and may contain Class IV preservative.

7. Animal Fats and Oils shall be obtained entirely from animals healthy at the time of slaughter, and shall be prepared or processed so as to be dry and sweet in flavour and odour, and may contain Class IV preservative.

8. Soya Bean Oil or Soybean Oil shall be the oil derived from soya beans (the seeds of *Glycine max* (L.) Merr.), and shall have—

(a) the following characteristics of identity:—

(i) a density at 20°C. relative to water at 20°C. of not less than 0.919 and not more than 0.925;

(ii) a refractive index at 40°C. (n_D^{40}) between 1.466 and 1.470;

(iii) an iodine value (Wijs) of not less than 120 and not more than 143;

(iv) a saponification value of not less than 189 and not more than 195 mg. KOH per gram of oil;

(v) a maximum of 1.5 per cent of unsaponifiable matter; and

(b) the following characteristics of quality:—

(i) the colour, odour, and taste shall be characteristic of soyabean oil with no foreign or rancid odour or taste;

(ii) the maximum acid value shall be 0.6 mg. KOH per gram of oil;

(iii) the maximum peroxide value shall be 10.0 milliequivalents of oxygen per kilogram of oil.

9. Peanut Oil, Groundnut Oil, or Arachis Oil shall be the oil derived from groundnuts (the seeds of *Arachis hypogaea* L.) and shall have—

(a) the following characteristics of identity:—

(i) a density at 20°C relative to water at 20°C. of not less than 0.914 and not more than 0.917;

(ii) a refractive index at 40°C. (n_D^{40}) between 1.460 and 1.465;

(iii) an iodine value (Wijs) of not less than 80 and not more than 106;

(iv) a saponification value of not less than 187 and not more than 196 mg. KOH per gram of oil;

(v) a maximum of 1.0 per cent of unsaponifiable matter; and

- (b) the following characteristics of quality:—
- (i) the colour, odour, and taste shall be characteristic of groundnut oil, with no foreign or rancid odour or taste;
 - (ii) the acid value shall not be greater than 4.0 mg. KOH per gram of virgin groundnut oil or greater than 0.6 mg. KOH per gram of non-virgin groundnut oil;
 - (iii) the maximum peroxide value shall be 10.0 milliequivalents of oxygen per kilogram of oil;
 - (iv) the minimum percentage of arachidic and higher fatty acids shall be 4.8 per cent when determined by an acceptable method.

10. Edible Cottonseed Oil shall be the oil derived from the seeds of various cultivated species of *Gossypium* and shall have—

- (a) the following characteristics of identity:—
- (i) a density at 20°C. relative to water at 20°C. of not less than 0.918 and not more than 0.926;
 - (ii) a refractive index at 40°C. (n_D^{40}) between 1.458 and 1.466;
 - (iii) an iodine value (Wijs) of not less than 99 and not more than 119;
 - (iv) a saponification value of not less than 189 and not more than 198 mg. KOH per gram of oil;
 - (v) a maximum of 1.5 per cent of unsaponifiable matter;
 - (vi) a positive Halphen test; and
- (b) the following characteristics of quality:—
- (i) the colour, odour, and taste shall be characteristic of edible cottonseed oil, with no foreign or rancid odour or taste;
 - (ii) the maximum acid value shall be 0.6 mg. KOH per gram of oil;
 - (iii) the maximum peroxide value shall be 10.0 milliequivalents of oxygen per kilogram of oil.

11. Edible Sunflower Seed Oil (or Sunflower Oil or Sunflowerseed Oil) shall be the oil derived from sunflower seeds (the seeds of *Helianthus annuus*. L.) and shall have—

- (a) the following characteristics of identity:—
- (i) a density at 20°C. relative to water at 20°C. of not less than 0.918 and not more than 0.923;
 - (ii) a refractive index at 40°C. (n_D^{40}) between 1.467 and 1.469;
 - (iii) an iodine value (Wijs) of not less than 110 and not more than 143;
 - (iv) a saponification value of not less than 188 and not more than 194 mg. KOH per gram of oil;
 - (v) a maximum of 1.5 per cent. of unsaponifiable matter; and

(b) the following characteristics of quality:—

- (i) the colour, taste, and odour shall be characteristic of edible sunflowerseed oil, with no foreign or rancid odour or taste;
- (ii) the acid value shall not be greater than 4.0 mg. KOH per gram of virgin sunflowerseed oil, or greater than 0.6 mg. KOH per gram of non-virgin sunflowerseed oil;
- (iii) the maximum peroxide value shall be 10.0 milliequivalents of oxygen per kilogram of oil.

12. Rapeseed Oil (or Rape Oil, or Colza Oil, or Ravison Oil or Sarson Oil) shall be the oil derived from the seeds of *Brassica campestris* L., *Brassica napus* L., and *Brassica tournefortii* Gouan., and shall have—

(a) the following characteristics of identity:—

- (i) a density at 20°C. relative to water at 20°C. of not less than 0.910 and not more than 0.920;
- (ii) a refractive index at 40°C. (n_D^{40}) between 1.465 and 1.469;
- (iii) an iodine value (Wijs) of not less than 94 and not more than 120;
- (iv) a saponification value of not less than 168 and not more than 181 mg. KOH per gram of oil;
- (v) a maximum of 2.0 per cent of unsaponifiable matter;
- (vi) a Crismer Value of not less than 80 and not more than 85; and

(b) the following characteristics of quality:—

- (i) the colour, taste, and odour shall be characteristic of rapeseed oil, with no foreign or rancid odour or taste;
- (ii) the acid value shall be not greater than 4.0 mg. KOH per gram of virgin rapeseed oil, or not greater than 0.6 mg. KOH per gram of non-virgin rapeseed oil;
- (iii) the maximum peroxide value shall be 10.0 milliequivalents of oxygen per kilogram of oil.

13. Maize Oil (or Corn Oil) shall be the oil derived from maize germ (the embryos of *Zea mays* L.) and shall have:—

(a) the following characteristics of identity—

- (i) a density at 20°C. relative to water at 20°C. of not less than 0.917 and not more than 0.925;
- (ii) a refractive index at 40°C. (n_D^{40}) between 1.465 and 1.468;
- (iii) an iodine value (Wijs) of not less than 103 and not more than 128;
- (iv) a saponification value of not less than 187 and not more than 195 mg. KOH per gram of oil;
- (v) a maximum of 2.8 per cent of unsaponifiable matter; and

(b) the following characteristics of quality:—

- (i) the colour, odour, and flavour shall be characteristic of maize oil, with no foreign or rancid odour or taste;
- (ii) the acid value shall be not greater than 4.0 mg. KOH per gram of virgin maize oil, or not greater than 0.6 mg. KOH per gram of non-virgin maize oil;
- (iii) the maximum peroxide value shall be 10.0 milliequivalents of oxygen per kilogram of oil.

14. Sesameseed Oil (or Sesame Oil, or Benne Oil or Ben Oil, or Gingelly Oil, or Till Oil) shall be the oil derived from sesame seeds (the seeds of *Sesamum indicum* L.) and shall have—

(a) the following characteristics of identity:—

- (i) a density at 20°C. relative to water at 20°C. of not less than 0.915 and not more than 0.923;
- (ii) a refractive index at 40°C. (n_D^{40}) between 1.465 and 1.469;
- (iii) an iodine value (Wijs) of not less than 104 and not more than 120;
- (iv) a saponification value of not less than 187 and not more than 195 mg. KOH per gram of oil;
- (v) a maximum of 2.0 per cent of unsaponifiable matter;
- (vi) a positive Baudouin test; and

(b) the following characteristics of quality:—

- (i) the colour, odour and flavour shall be characteristic of sesameseed oil, with no foreign or rancid odour or taste;
- (ii) the acid value shall be not greater than 4.0 mg. KOH per gram of virgin sesameseed oil, or not greater than 0.6 mg. KOH per gram of non-virgin sesameseed oil;
- (iii) the maximum peroxide value shall be 10.0 milliequivalents of oxygen per kilogram of oil.

15. Safflowerseed Oil (or Safflower Oil, or Carthamus Oil or Kurdee Oil) shall be the oil derived from safflowerseeds (the seeds of *Carthamus tinctorius* L.) and shall have—

(a) the following characteristics of identity:—

- (i) a density at 20°C. relative to water at 20°C. of not less than 0.922 and not more than 0.927;
- (ii) a refractive index at 40°C. (n_D^{40}) between 1.467 and 1.470;
- (iii) an iodine value (Wijs) of not less than 135 and not more than 150;
- (iv) a saponification value of not less than 186 and not more than 198 mg. KOH per gram of oil;
- (v) a maximum of 1.5 per cent of unsaponifiable matter; and

(b) the following characteristics of quality:—

- (i) the colour, odour and flavour shall be characteristic of safflowerseed oil, with no foreign or rancid odour or taste;
- (ii) the maximum acid value shall be 0.6 mg. KOH per gram of safflowerseed oil;
- (iii) the maximum peroxide value shall be 10.0 milliequivalents of oxygen per kilogram of oil.

16. Mustardseed Oil (or Mustard Oil) shall be the oil derived from the seeds of the white mustard (*Sinapis alba* L. synonym *Brassica hirta* Moench.), the brown mustard (*Brassica juncea* L. Czern. and Coss.), and of the black mustard (*Brassica nigra* L. Koch.) and shall have—

(a) the following characteristics of identity:—

- (i) a density at 20°C. relative to water at 20°C. of not less than 0.910 and not more than 0.921;
- (ii) a refractive index at 40°C. (n_D^{40}) between 1.461 and 1.469;
- (iii) an iodine value (Wijs) of not less than 92 and not more than 125;
- (iv) a saponification value of not less than 170 and not more than 184 mg. KOH per gram of oil;
- (v) a maximum of 1.5 per cent. of unsaponifiable matter;
- (vi) a maximum of 0.4 per cent. of allyl isothiocyanate, as determined by an acceptable method; and

(b) the following characteristics of quality:—

- (i) the colour, odour and flavour shall be characteristic of mustardseed oil, with no foreign or rancid odour or taste;
 - (ii) the acid value shall be not greater than 4.0 mg. KOH per gram of virgin mustardseed oil, or not greater than 0.6 mg. KOH per gram of non-virgin mustardseed oil;
 - (iii) the maximum peroxide value shall be 10.0 milliequivalents of oxygen per kilogram of oil.”
- (v) by adding immediately after Division 12 thereof the following:—

“Division 13—Meat and Processed Meat

1. In this Division—

“accepted method” means any commonly accepted practice used by the various ethnic and religious groups in Trinidad and Tobago or any officially recognised practice for killing animals for the purpose of food;

“animal” means any animal used as food, but does not include marine or fresh water animals;

“filler” means:—

- (a) flour or meal prepared from grain, or from other farinaceous edible vegetable (excluding legumes);

- (b) bread, biscuits, or bakery products, excluding those made with legumes;
- (c) milk powder, skim milk powder, butter milk powder, or whey powder;

“type” means the common name denoting the animals from which the food was derived, such as beef, veal, pork, lamb, mutton, goat, poultry and other common names.

2. Meat shall be the edible part of the skeletal muscle of an animal which was healthy at the time of slaughter, or muscle that is found in the tongue, heart or oesophagus, with or without the accompanying and overlying fat, together with the portions of bone, skin, sinew, nerve and blood vessels that normally accompany the muscle tissue and are not separated from it in the lips, snout, scalp or ears.

3. Meat By-product shall be any edible part of an animal, other than meat, that has been derived from one or more animals, which were healthy at the time of slaughter.

4. Prepared Meat, or Prepared Meat By-Product shall be meat or meat by-product respectively whether comminuted or not, to which has been added any other ingredient permitted by these Regulations, or which has been preserved, canned or cooked.

5. Meat, meat by-product or preparations thereof, are adulterated if any of the following substances or class of substance is present therein, or has been added thereto:—

- (a) mucous membranes, any organ or portion of the genital system, black gut, spleens, udders, lungs, or any other organs or portions of an animal that are not commonly sold as an article of food;
- (b) preservatives, other than Class I preservatives;
- (c) colour other than caramel.

6. A food that consists wholly or in part of a meat by-product or a prepared meat by-product shall be labelled with—

- (a) the words “meat by-product”; and
- (b) the name of the meat by-product.

7. The carcass or any part thereof of an animal used for food shall be obtained from an animal killed by an accepted method.

8. No animal shall be used for food which was affected with disease at the time it was killed.

9. No person shall sell as food the carcass of an animal or any part thereof that was not killed by an accepted method, or of an animal that was affected with disease at the time it was killed.

10. No person shall sell as food meat, meat by-products, preparations containing meat and meat derivatives obtained, prepared, or manufactured from the carcass of an animal that was not killed by an accepted method, or from an animal that was affected with disease at the time it was killed.

11. Where meat, meat by-product, or preparations thereof are derived from an animal killed by an accepted method associated with a religious or ethnic group, the food shall be labelled appropriately:—

- (a) "Halal", for animals killed by the method accepted by the religion of Islam;
- (b) "Kosher", for animals killed by the method accepted by the Jewish religion.

12. Minced (naming the type) Meat, Ground (naming the type) Meat shall be a comminuted (naming the type) meat preparation, and shall contain not more than 30 per cent of fat, which shall be comprised of fat normally adherent to the meat used, and when the preparation is represented as being lean, it shall contain less than 18 per cent of fat.

13. The preparation known in Trinidad and Tobago as "sawdust" shall not be sold as minced or ground meat.

14. Sausage or Sausage Meat shall be comminuted meat, either fresh or preserved, with added salt and spices, and may contain:—

- (a) animal fat, filler, beef, tripe, liver and fresh animal blood;
- (b) carbohydrate sweetener;
- (c) other seasonings (except tomato);
- (d) harmless lactobacilli cultures;
- (e) lactic acid starter culture (*Pediococcus cerevisiae*);
- (f) blood plasma,

and may be enclosed in a casing, with or without subsequent dipping in vinegar, smoking or cooking.

15. Pre-packaged sausages and sausage meats shall be labelled with the type or types of meat that have been used in their manufacture.

16. No person shall sell sausages or sausage meats which contain:—

- (a) less than 75 per cent. of meat, as determined by the official method;
- (b) more than 25 per cent. of the meat content in the form of fat, as determined by the official method;
- (c) a total viable bacterial count of 500,000 micro-organisms per gram, as determined by an acceptable method; or
- (d) any pathogenic micro-organisms.

17. Notwithstanding paragraphs 14, 16(a) and 16(b) **Low Meat (naming the type) Sausages** that contain—

- (a) less than 75 per cent meat, but not less than 40 per cent meat; and
- (b) proteinaceous substances such as skim milk powder, butter milk powder, whey powder, soya bean flour, fish protein concentrate, and other proteins approved by the Minister on the advice of the Food Advisory Committee;

may be sold if:—

- (c) the total protein content of the sausage as determined by the official method, is equal to that corresponding to 75 per cent. meat, of the type named;
- (d) the percentage of fat is not greater than 18 per cent as determined by the official method; and
- (e) the sausages are labelled "**Low Meat (naming the type) Sausage with added Protein**" and the type of protein added is named on the label.

Division 14—Jams, Jellies and Marmalades

1. In this Division:—

"acid ingredient" means citric acid, malic acid, fumaric acid, L-tartaric acid, vinegar, lime juice or lemon juice;

"fruit" means all fruits commonly recognised as human food, and includes ginger, melon, tomato, and rhubarb, but does not include cucumber, chestnut, pumpkin or squash;

"fruit content" means the percentage by weight of the final product which is represented by the total weight of the prepared fruit used for processing;

"prepared fruit" means:—

(a) in relation to jams and marmalades—

(i) fruit, sound, fresh, freed from stems, calices and seeds (where seeds are not customarily included in the jam or marmalade); or

(ii) the prepared fruit used in making any fruit pulp or puree used in processing to jam or marmalade; and

(b) in relation to jellies, the strained fruit juice or nectar used in processing jellies.

2. (Naming the Fruit)—Jam shall be the food prepared by processing the edible parts of the fruit named, the pulp of the fruit named, or the preserved named fruit, by boiling with water and sugar to a suitable consistency and shall contain not less than 66 per cent of water-soluble solids as estimated by the refractometer at 20°C. and may contain—

(a) that amount of added pectin and acid ingredient that reasonably compensates for any deficiency in the natural pectin content or natural acidity of the named fruit; and

(b) Class II preservatives.

3. (Naming the Citrus Fruit)—Marmalade shall be the food of jelly-like consistency prepared by boiling together the peel, juice or pulp of the named citrus fruit with sugar and water, and shall contain not less than 65 per cent of water soluble solids as estimated by the refractometer at 20°C., and may contain—

- (a) the amount of pectin or acid ingredient which reasonably compensates for any deficiency of the natural acidity or natural pectin content of the named citrus fruit; and
- (b) Class II preservatives.

4. (Naming the Fruit)—Jelly shall be the gelatinous food, free of seeds and pulp, prepared from the named fruit, the juice of the named fruit, a concentrate of the juice of the named fruit, or canned or frozen juice, which has been boiled with water and sugar, and shall contain not less than 65 per cent of water-soluble solids as estimated by the refractometer at 20°C., and may contain—

- (a) that amount of added pectin and acid ingredient that reasonably compensates for any deficiency in the natural pectin content or natural acidity of the named fruit; and
- (b) Class II preservatives.

5. No jam, jelly or marmalade shall contain artificial flavour, or any gelling agents other than pectin.

6. Synthetic food colours may only be used as additives in jams, jellies and marmalades made from pineapples, apples or limes.

7. Prepared fruit for preparing jams and marmalades may be used in the form of fruit-pulp or puree which has been canned, frozen, pasteurised, dried, freeze-dried, or preserved with sulphur dioxide.

8. (1) Subject to sub-paragraph (2), the fruit content of jams, jellies and marmalades shall be stated on the label of every container thereof.

(2) Where the fruit content of jams, jellies or marmalades is greater than or equal to the following standard values for the named fruit products, the word "Standard," instead of the fruit content thereof, may be used on the label of the container:—

Apple jelly	...45 per cent fruit content
Apricot jam	...40 per cent fruit content
Guava jam	...45 per cent fruit content
Guava jelly	...45 per cent fruit content
Lime marmalade	30 per cent fruit content
Mixed orange and grapefruit mar- malade	...30 per cent fruit content

Mixed raspberry and strawberry jam	...40 per cent fruit content
Orange jelly	...30 per cent fruit content
Orange marmalade	30 per cent fruit content
Pineapple jam	...45 per cent fruit content
Pineapple jelly	...45 per cent fruit content
Raspberry jam	...45 per cent fruit content
Strawberry jam	...35 per cent fruit content

9. Jams, jellies and marmalades may contain the following optional ingredients:—

- (a) herbs, spices;
- (b) essential oils;
- (c) alcoholic beverages;
- (d) butter, margarine, or edible vegetable oils added as anti-foaming agents during preparation; or
- (e) caramel.

10. In preparing jams, jellies and marmalades, dextrose, invert sugar, glucose syrup, dried glucose syrup, or honey may be used in addition to sugar in accordance with good manufacturing practices.

11. Food additives used in preparing jams, jellies and marmalades, including:—

- anti-foaming agents;
- essential oils;
- firming agents;
- natural fruit flavouring preparations;
- pH adjusting agents;
- synthetic food colours,

shall be approved by the Director, shall meet specifications accepted or recommended by the Director, and shall be used in such proportions as are recognised as being in conformity with good manufacturing practice, or as indicated by the Director.

12. Jams and jellies manufactured from tropical fruits (other than citrus fruits) and intended for export to countries other than the Caribbean Islands or Guyana shall conform:—

- (a) to the standards of the importing country, or where no such standards exist;
- (b) to any standard adopted by the Codex Alimentarius Commission for jams or jellies which is not lower than the appropriate standard specified in sub-paragraph (2) of paragraph 8.

13. The provisions of this Division do not apply to cranberry jelly, fruit curd, mincemeat, mint jelly, or to jams, jellies and marmalades containing synthetic sweetening agents, which are labelled with a statement that they are intended for use by diabetics, or with the word "Diabetic".

Division 15—Sweetening Agents

1. Honey is the sweet substance produced by honey bees (*Apis mellifica*) mainly from the nectars of flowers and blossoms, other sweet exudations from living plants, and other wholesome sweet substances which the bee might naturally collect in the course of its foraging, and shall contain—

- (a) not more than 23 per cent of moisture;
- (b) not more than 8 per cent of sucrose;
- (c) not more than 0.25 per cent of ash.

2. Notwithstanding regulations 58(a) and 64 of the Beekeeping and Bee Products Regulations, the net contents of tin or glass containers of less than ten pounds capacity containing honey shall be marked as required by these Regulations.

3. The registered number of the apiary shall be declared in accordance with the Beekeeping and Bee Products Regulations on the main panel of the label.

Division 16—Labelling of Food to be used in Marketing Tests

1. The Director may issue a letter of authorisation, authorising the sale of a quantity of food for the purpose of test marketing within a specified area and for a specified period stated in the letter of authorisation if—

- (a) the manufacturer or distributor of the food has supplied to the Director the following information:—
 - (i) the purpose for which test marketing of the food is required;
 - (ii) a description of any proposed variation from the standard of composition and labelling requirements;
 - (iii) a description of the food including a sample and label;
 - (iv) adequate data to show that the use of the food will not be detrimental to the health of the purchaser or user;
 - (v) the quantity of the food to be distributed;
 - (vi) the period of time required for such distribution;
 - (vii) the areas designated for such distribution; and
 - (viii) such other data as the Director may require; and
- (b) the manufacturer or distributor of the food has agreed—
 - (i) to describe the food on a label or in an advertisement in a manner that is not false, misleading or deceptive;
 - (ii) to use such marks or statements on the label as the Director may require;
 - (iii) to submit to the Director the results of the test marketing, if requested to do so by the Director;
 - (iv) to withdraw the food from sale, if notified that in the opinion of the Director, it is in the public interest to do so.

2. The Director shall, in any letter of authorisation issued pursuant to paragraph 1, state—

- (a) the common name of the food to be sold or freely distributed;
- (b) the name and address of the manufacturer or distributor who intends to distribute the food;
- (c) the quantity of the food to be distributed;
- (d) the period of time permitted for such distribution; and
- (e) the area designated for such distribution.

3. A manufacturer or distributor named in a letter of authorisation issued pursuant to paragraph 1, may within the period of time permitted for such distribution sell or freely distribute a quantity of a food named and described in that letter that does not exceed the quantity specified therein.

4. A sale of a food made in accordance with paragraph 3 is exempt from the provisions of the Ordinance and of these Regulations relating to labelling, except in so far as the Director may require under paragraph 1(b)(ii).”

Dated this 19th day of February, 1972.

D. ALLEYNE
Secretary to the Cabinet