

## STATUTORY INSTRUMENTS

1982 No. 514 (S. 65)

## FOOD

## COMPOSITION AND LABELLING

**The Emulsifiers and Stabilisers in Food (Scotland)  
Amendment Regulations 1982**

<i>Made</i>	- - -	<i>22nd April 1982</i>
<i>Laid before Parliament</i>		<i>4th May 1982</i>
<i>Coming into Operation</i>		<i>29th May 1982</i>

In exercise of the powers conferred on me by sections 4, 7 and 56 of the Food and Drugs (Scotland) Act 1956(a) and of all other powers enabling me in that behalf, and after consultation in accordance with section 56(6) of the said Act with such organisations as appear to me to be representative of interests substantially affected by these Regulations, I hereby make the following Regulations:—

*Citation, commencement and interpretation*

1.—(1) These regulations may be cited as the Emulsifiers and Stabilisers in Food (Scotland) Amendment Regulations 1982 and shall come into operation on 29th May 1982.

(2) Any reference in these regulations to a numbered regulation or schedule shall be construed as a reference to the regulation or schedule so numbered in the Emulsifiers and Stabilisers in Food (Scotland) Regulations 1980(b).

*Amendment of the Emulsifiers and Stabilisers in Food (Scotland) Regulations 1980*

2. The Emulsifiers and Stabilisers in Food (Scotland) Regulations 1980 shall be amended in accordance with the following provisions of these regulations.

*Amendment of regulation 4(2)*

3. For regulation 4(2) there shall be substituted the following paragraph:—

“(2) No food sold or imported shall have in it or on it any added permitted emulsifier or added permitted stabiliser specified in column 1 of Part I of Schedule 2 unless the food is specified in relation to that emulsifier or stabiliser in column 2 of that Part of that Schedule and the proportion of that emulsifier or stabiliser in or on the food is the appropriate proportion specified in column 3 of that Part of that Schedule.”.

(a) 1956 c.30; section 4 was amended by the European Communities Act 1972 (c.68), section 4 and Schedule 4, paragraph 3.

(b) S.I. 1980/1888.

*Amendment of Schedule 1*

4.—(1) The items relating to ghatti gum shall be deleted from Parts I and II of Schedule 1.

(2) In column 2 of the item relating to xanthan gum in Part I of Schedule 1 there shall be inserted the serial number “E415”.

(3) For the heading to the specific purity criteria for xanthan gum in Part II of Schedule 1 there shall be substituted the following heading:—

*“E415 Xanthan gum”*.

*Amendment of Schedule 2*

5.—(1) For Part I of Schedule 2 there shall be substituted the Part I set out in the Schedule to these regulations.

(2) The entry “Ghatti gum” shall be deleted from column 2 of item (b) in Part II of Schedule 2.

*George Younger,*  
One of Her Majesty's  
Principal Secretaries of State.

New St Andrew's House,  
Edinburgh.  
22nd April 1982.

Regulation 5(1)

## SCHEDULE

NEW PART I OF SCHEDULE 2  
TO THE EMULSIFIERS AND STABILISERS IN FOOD (SCOTLAND)  
REGULATIONS 1980

## PART I

## EMULSIFIERS AND STABILISERS PERMITTED ONLY IN CERTAIN FOODS

Column 1	Column 2	Column 3
Permitted emulsifier or permitted stabiliser	Foods in which permitted	Milligrams per kilogram not exceeding—
(a) Extract of Quillaia	Soft drinks	200 (of the dry matter content of the extract)
(b) Sodium, potassium and calcium salts of fatty acids	Dutch type rusks	15,000 (calculated as sodium oleate, $C_{18}H_{33}NaO_2$ , and on the weight of the flour)
(i) all such salts	The permitted emulsifiers or permitted stabilisers:— Mono- and di-glycerides of fatty acids; lactic acid esters of mono- and di-glycerides of fatty acids; sucrose esters of fatty acids; sucroglycerides; polyglycerol esters of fatty acids; propane-1, 2-diol esters of fatty acids	60,000 (calculated as sodium oleate, $C_{18}H_{33}NaO_2$ )
(ii) sodium octanoate	Malted barley	In accordance with good manufacturing practice
(c) Oxidatively polymerised soya bean oil Polyglycerol esters of dimerised fatty acids of soya bean oil	Tin-greasing emulsions	In accordance with good manufacturing practice

## EXPLANATORY NOTE

*(This Note is not part of the Regulations.)*

These Regulations, which come into operation on 29th May 1982, amend the Emulsifiers and Stabilisers in Food (Scotland) Regulations 1980 ("the 1980 Regulations").

The Regulations:—

- (a) remove ghatti gum from the list of emulsifiers and stabilisers permitted in or on food (Regulations 4(1) and 5(2));
- (b) insert a serial number of xanthan gum in Parts I and II of Schedule 1 to the 1980 Regulations (Regulation 4(2) and (3)); and
- (c) add malted barley to the list of foods which may have in them or on them sodium octanoate, making for that purpose a change in the structure of Part I of Schedule 2 to the 1980 Regulations and a consequential change in Regulation 4 of the 1980 Regulations (Regulations 3 and 5(1)).

The amendments referred to in sub-paragraphs (a) and (b) above are made in implementation of Council Directive No. 80/597/EEC (O.J. No. L155, 23.6.80, p.23) amending for the second time Directive 74/329/EEC on the approximation of the laws of the Member States relating to emulsifiers, stabilisers, thickeners and gelling agents for use in foodstuffs.

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