

## STATUTORY INSTRUMENTS

1982 No. 515 (S.66)

## FOOD

## COMPOSITION AND LABELLING

**The Miscellaneous Additives in Food (Scotland)  
Amendment Regulations 1982**

<i>Made</i> - - - - -	30th March 1982
<i>Laid before Parliament</i>	16th April 1982
<i>Coming into Operation</i>	7th May 1982

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 Miscellaneous Additives in Food (Scotland) Amendment Regulations 1982 and shall come into operation on 7th 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 Miscellaneous Additives in Food (Scotland) Regulations 1980(b).

*Amendment of the Miscellaneous Additives in Food (Scotland) Regulations 1980*

2. The Miscellaneous Additives in Food (Scotland) Regulations 1980 shall be further amended in accordance with the following provisions of these regulations.

*Amendment of regulation 2(1)*

3.—(1) In regulation 2(1) the amendments specified in the following paragraphs of this regulation shall be made.

(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. 1980/1889, to which there is an amendment not relevant to these regulations.

(2) After the definition of “buffer” there shall be inserted the following definition:—

“bulking aid” means any substance, other than air, water or chewing gum base, which is capable, and generally used for the purpose, of—

- (a) contributing to the bulk of food without contributing significantly to its available energy value, or
- (b) producing bulk upon ingestion;’.

(3) After the definition of “container” there shall be inserted the following definition:—

“dietetic food” means any food which—

- (a) has been specially made for a class of persons whose digestive process or metabolism is disturbed or who, by reason of their special physiological condition, obtain special benefit from a controlled consumption of certain substances, and
- (b) is suitable for fulfilling the particular nutritional requirements of that class of persons;’.

(4) After the definition of “firming agent” there shall be inserted the following definition:—

“flavour modifier” means any substance which is capable of enhancing, reducing or otherwise modifying the taste or odour, or both, of a food, but does not include enzymes or water or any substance primarily used to impart taste or odour, or both, to a food;’.

(5) After the definition of “Food Chemicals Codex 1972” there shall be inserted the following definition:—

“Food Chemicals Codex 1981” means the edition of the Food Chemicals Codex published in 1981 by the National Academy Press, Washington DC, United States of America;’.

(6) In the definition of “miscellaneous additive” after the word “buffer,” there shall be inserted the words “bulking aid,”.

(7) In the definition of “miscellaneous additive” after the words “firming agent,” there shall be inserted the words “flavour modifier,”.

#### *Amendment of regulation 4*

4.—(1) In regulation 4(1) for the word “additive.” where it appears for the second time there shall be substituted the following words:—

“additive:

Provided that any dietetic food may have in it or on it added L-glutamic acid, potassium hydrogen L-glutamate or calcium dihydrogen di-L-glutamate.”.

(2) In the proviso to regulation 4(2) after the words “Provided that” there shall be inserted the words “, subject to regulation 5A”.

*Insertion of regulation 5A*

5. After regulation 5 there shall be inserted the following regulation:—

*“Food for babies and young children*

5A. No person shall sell any food that is specially prepared for babies or young children if it has in it or on it any added 2-aminoethanol, alpha-cellulose, sodium hydrogen L-glutamate, guanosine 5'-(disodium phosphate), inosine 5'-(disodium phosphate), polydextrose or sodium 5'-ribonucleotide.”.

*Amendment of Schedule 1, Part I*

6.—(1) In Part I of Schedule 1 the amendments specified in the following paragraphs of this regulation shall be made.

(2) After the item relating to adipic acid there shall be inserted the following item:—

In column 1 (Name of Miscellaneous Additive)	In column 2 (Serial number)
“2-Aminoethanol .....	—”.

(3) After the item relating to carnauba wax there shall be inserted the following item:—

In column 1	In column 2
“Alpha-cellulose .....	E 460(ii)”.

(4) After the item relating to calcium gluconate there shall be inserted the following item:—

In column 1	In column 2
“Sodium hydrogen L-glutamate .....	—”.

(5) After the item relating to edible bone phosphate there shall be inserted the following items:—

In column 1	In column 2
“Guanosine 5'-(disodium phosphate) .....	—
Inosine 5'-(disodium phosphate) .....	—
Polydextrose .....	—
Sodium 5'-ribonucleotide .....	—”.

*Amendment of Schedule 1, Part II*

7.—(1) In Part II of Schedule 1 the amendments specified in the following paragraphs of this regulation shall be made.

(2) After the item relating to adipic acid there shall be inserted the following item:—

“*2-Aminoethanol*

Synonym .....	Monoethanolamine.
Description .....	Colourless to yellowish viscous hygroscopic liquid miscible with water in all proportions.
Content .....	Not less than 98% of H <sub>2</sub> NCH <sub>2</sub> CH <sub>2</sub> OH.
Water .....	Not more than 0.5%.
Distillation Range .....	166°C to 176°C (at 760 mm Hg).
Ethylene oxide .....	Not more than 10 mg/kg.”.

(3) After the item relating to carnauba wax there shall be inserted the following item:—

“*Alpha-cellulose*

Synonym.....Powdered cellulose.

The criteria in the monograph for cellulose, powdered, contained in Food Chemicals Codex 1981 at page 80. Additionally the level of lead present shall not exceed 1 mg/kg.”.

(4) In the item relating to sodium ferrocyanide immediately below the heading there shall be inserted the following words:—

“Synonym .....

(5) In the item relating to potassium ferrocyanide immediately below the heading there shall be inserted the following words:—

“Synonym .....

(6) After the item relating to calcium gluconate there shall be inserted the following item:—

“*Sodium hydrogen L-glutamate*

Synonyms .....

Formula .....

The criteria in the monograph for monosodium L-glutamate contained in the Food Chemicals Codex 1981 at page 203.”.

(7) After the item relating to edible bone phosphate there shall be inserted the following items:—

“*Guanosine 5'-(disodium phosphate)*

Synonyms .....

Formula .....

The criteria in the monograph for disodium guanylate contained in the Food Chemicals Codex 1981 at page 105.

*Inosine 5'-(disodium phosphate)*

Synonyms .....	Sodium 5'-inosinate. <i>di</i> Sodium inosine 5'-monophosphate.
Formula .....	$C_{10}H_{11}N_4Na_2O_8P \cdot xH_2O$ (molecular weight (anhydrous) 392.19).

The criteria in the monograph for disodium inosinate contained in the Food Chemicals Codex 1981 at page 106.

*Polydextrose*

Description.....	Polydextrose is an off-white to light tan coloured, water-soluble powder. It consists of a randomly bonded condensation polymer produced by the reaction of D-glucose with sorbitol and citric acid. Free acid groups may be neutralised with potassium hydroxide.
Content.....	Not less than 90% of polymer on an ash-free and water-free basis.
Free glucose .....	Not more than 4% on an ash-free and water-free basis.
Free 1,6-anhydro-D-glucose	Not more than 4% on an ash-free and water-free basis.
Free sorbitol .....	Not more than 2% on an ash-free and water-free basis.
Water .....	Not more than 4% (Karl Fischer).
pH (10% aqueous solution)	Not less than 2.5 and not more than 3.5 (not less than 5.0 and not more than 6.0 for the neutralised product).
Sulphated ash.....	Not more than 0.3% (not more than 3.0% for the neutralised product).
Arsenic .....	Not more than 1 mg/kg.
Lead.....	Not more than 1 mg/kg.

*Sodium 5'-ribonucleotide*

Description .....	White or nearly white crystalline powder consisting of a mixture of guanosine 5'-(disodium phosphate) and inosine 5'-(disodium phosphate) in approximately equal proportions. Soluble in water, practically insoluble in ethanol.
Content .....	Not less than 97% and not more than 102% of $C_{10}H_{12}N_5Na_2O_8P$ and $C_{10}H_{11}N_4Na_2O_8P$ , and not less than 47% and not more than 53% of $C_{10}H_{12}N_5Na_2O_8$ or of $C_{10}H_{11}N_4Na_2C_8P$ in every case calculated on an anhydrous basis.

Moisture .....	Not less than 22% and not more than 26% (Karl Fischer).
pH (5% aqueous solution) ...	Not less than 7.0 and not more than 8.5.
Ammonium salts .....	Place 100 mg of sample in a test tube Add 50 mg magnesium oxide plus 1 ml of water. Heat on a water bath for 5 minutes; the vapour evolved does not affect the colour of moist litmus paper.
Amino acids .....	Place 5 ml of a 0.1% (weight/volume) solution in a test tube. Add 1 ml of a 2% (weight/volume) solution of ninhydrin and heat for 3 minutes; no blue colour is produced.
Other nucleotides .....	The paper chromatogram obtained when sodium 5'-ribonucleotide is analysed using the procedure described for "other nucleotides" in the monograph for disodium guanylate contained in the Food Chemicals Codex 1981 at page 105 shall show no spots other than those for guanosine 5'-(disodium phosphate) and inosine 5'-(disodium phosphate).

(8) In the item relating to aluminium sodium silicate for the words "expressed as  $\text{Al}_2\text{O}_3$ " there shall be substituted the words "expressed as  $\text{Al}_2\text{O}_3$ ".

*Amendment of Schedule 2*

8. In Schedule 2 after the item relating to glacé cherries there shall be inserted the following items:—

In column 1 (Specified food)	In column 2 (Permitted Miscellaneous Additive)	In column 3 (Milligrams per kilogram not exceeding—)
"Peeled fruit .....	2-Aminoethanol	100
Peeled vegetables .....	2-Aminoethanol	100".

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

New St Andrew's House,  
Edinburgh.  
30th March 1982.

## EXPLANATORY NOTE

(This Note is not part of the Regulations.)

These Regulations, which come into operation on 7th May 1982, amend the Miscellaneous Additives in Food (Scotland) Regulations 1980 ("the 1980 Regulations").

The Regulations—

- (a) add bulking aids and flavour modifiers to the categories of miscellaneous additive (Regulation 3(1), (2), (4), (6) and (7));
- (b) amend the 1980 Regulations so as to permit the sale and the importation of dietic foods containing added L-glutamic acid, potassium hydrogen L-glutamate or calcium dihydrogen di-L-glutamate (which would otherwise be prohibited by virtue of the addition of flavour modifiers to the categories of miscellaneous additive) (Regulations 3(1) and (3) and 4(1));
- (c) add to the list of permitted miscellaneous additives in Part I of Schedule 1 to the 1980 Regulations 2-aminoethanol, *alpha*-cellulose (E 460(ii)), sodium hydrogen L-glutamate, guanosine 5'-(disodium phosphate), inosine 5'-(disodium phosphate), polydextrose and sodium 5'ribonucleotide, prescribe specific purity criteria for those miscellaneous additives and consequentially add a new definition to Regulation 2(1) of the 1980 Regulations (Regulations 3(1) and (5), 6 and 7(1) to (3), (6) and (7));
- (d) insert a provision prohibiting the sale of food specially prepared for babies and young children containing those permitted miscellaneous additives (Regulations 4(2) and 5);
- (e) amend the 1980 Regulations so as to restrict to certain specified foods and within prescribed limits the use of 2-aminoethanol (Regulation 8);
- (f) insert in Part II of Schedule 1 to the 1980 Regulations synonyms for sodium ferrocyanide and potassium ferrocyanide (Regulation 7(1), (4) and (5)); and
- (g) make a correction in the specific purity criteria for aluminium sodium silicate in Part II of Schedule 1 to the 1980 Regulations (Regulation 7(1) and (8)).

The Food Chemicals Codex 1981 referred to in Regulations 3(5) and 7(3), (6) and (7) may be consulted by prior arrangement with the Librarian, University Library, Glasgow G12 8QE, (telephone 041-334-2122).

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