
STATUTORY INSTRUMENTS

1989 No. 581 (S.66)

FOOD

COMPOSITION AND LABELLING

The Preservatives in Food (Scotland) Regulations 1989

Made - - - - - *23rd March 1989*
Laid before Parliament *12th April 1989*
Coming into force *3rd May 1989*

**THE PRESERVATIVES IN FOOD
(SCOTLAND) REGULATIONS 1989**

1. Title and commencement
 2. Interpretation
 3. Exemptions
 4. Sale, etc. of food containing preservative
 5. Subject to regulation 7, nothing in the preceding regulation shall...
 6. Sale, advertisement and labelling of preservatives
 7. Food for babies and young children
 8. Sampling and analysis of citrus fruit
 9. Condemnation of food
 10. Penalties and enforcement
 11. Defences
 12. Application of various sections of the Act
 13. Revocation
- Signature

-
- SCHEDULE 1 —
PART I — PERMITTED PRESERVATIVES
PART II — SPECIFIC PURITY CRITERIA APPLICABLE TO PERMITTED PRESERVATIVES
PART III — GENERAL PURITY CRITERIA APPLICABLE TO PERMITTED PRESERVATIVES EXCEPT WHERE OTHERWISE PROVIDED BY SPECIFIC PURITY CRITERIA

Status: This is the original version (as it was originally made). This item of legislation is currently only available in its original format.

SCHEDULE 2 — ARTICLES OF FOOD WHICH MAY CONTAIN PERMITTED PRESERVATIVE AND THE NATURE AND PROPORTION OF PERMITTED PRESERVATIVE IN EACH CASE

SCHEDULE 3 — LABELLING OF PERMITTED PRESERVATIVES

1. (1) Each container to which regulation 6(2) applies shall bear...
2. Any statement required by the preceding paragraph—
3. The figures and the letters in any statement to which...
4. (1) There shall be printed on each document to which...
5. Any statement required by the preceding paragraph shall be clear...
6. For the purposes of this Schedule— (a) the height of...

SCHEDULE 4 — SAMPLING OF CITRUS FRUIT TREATED WITH BIPHENYL, 2-HYDROXYBIPHENYL OR SODIUM BIPHENYL-2-YL OXIDE

PART I

1. Procuring of sample
2. A sample shall satisfy at least the following requirements—
3. In this Part of this Schedule, the expression “lot” means...

PART II

1. Packaging and delivery of sample
2. Each part of the sample to be submitted for analysis...

SCHEDULE 5 — ANALYSIS OF CITRUS FRUIT TREATED WITH BIPHENYL, 2-HYDROXYBIPHENYL OR SODIUM BIPHENYL-2-YL OXIDE

PART I — Qualitative analysis for residues of biphenyl, 2-hydroxybiphenyl and sodium biphenyl-2-yl oxide in citrus fruit

1. Purpose and scope
2. Principle
3. Reagents
4. Apparatus
5. Method of analysis

PART II — Quantitative analysis of the residues of biphenyl in citrus fruit

1. Purpose and scope
2. Principle
3. Reagents
4. Apparatus
5. Method of analysis
6. Calculation of results

PART III — Quantitative analysis of the residues of 2-hydroxybiphenyl and sodium biphenyl-2-yl oxide in citrus fruit

1. Purpose and scope
2. Principle
3. Reagents
4. Apparatus
5. Method of Analysis
6. Observations

SCHEDULE 6 — DIAGRAM OF A MODIFIED CLEVINGER-TYPE SEPARATOR

SCHEDULE 7 —

Explanatory Note