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SALE OF FOOD ACT
(CHAPTER 283)

FOOD
(AMENDMENT)
REGULATIONS 2011

In exercise of the powers conferred by section 56(1) of the Sale of Food Act, the Minister for National Development hereby makes the following Regulations:

Citation and commencement

1. These Regulations may be cited as the Food (Amendment) Regulations 2011 and shall come into operation on 15th April 2011.

Amendment of regulation 2

2. Regulation 2(1) of the Food Regulations (Rg 1) is amended by deleting the word “artificial” in paragraph (b) of the definition of “food additive”.

Amendment of regulation 5

3. Regulation 5(4) of the Food Regulations is amended —

(a) by deleting sub-paragraph (d) and substituting the following sub-paragraph:

“(d) the net quantity of the food in the wrapper or container expressed in the following manner:

- (i) for liquid foods, by volume;
- (ii) for solid foods, by weight;
- (iii) for semi-solid or viscous foods, either by weight or volume; and
- (iv) for a food packed in a liquid medium, by net weight of the food together with the liquid medium, and by drained weight of the food.

For the purpose of this sub-paragraph —

- (i) liquid medium means water, aqueous solutions of sugar and salt, fruit and vegetable juices in canned fruits and vegetables only, or vinegar, either singly or in combination;
 - (ii) in the case of weight measure, suitable words like “net” or “drained weight” shall be used to describe the manner of measure; and
 - (iii) the declaration of net contents of frozen food that has been glazed shall be exclusive of the glaze, where glazing refers to the application of a protective layer of ice formed at the surface of a frozen product by spraying it with, or dipping it into, clean water;”;
- (b) by inserting, immediately after sub-paragraph (e), the following sub-paragraph:
- “(ea) the following foods and ingredients that are known to cause hypersensitivity:
- (i) cereals containing gluten, i.e. wheat, rye, barley, oats, spelt or their hybridised strains and their products;
 - (ii) crustacea and crustacean products;
 - (iii) eggs and egg products;
 - (iv) fish and fish products;
 - (v) peanuts, soybeans and their products;
 - (vi) milk and milk products (including lactose);
 - (vii) tree nuts and nut products; and
 - (viii) sulphites in concentrations of 10 mg/kg or more;”.

Amendment of regulation 8A

4. Regulation 8A(3) of the Food Regulations is amended —

- (a) by deleting the word “or” at the end of sub-paragraph (c);
- (b) by deleting sub-paragraph (d) and substituting the following sub-paragraphs:
 - “(d) vitamins or minerals; or
 - (e) any other nutrients.”; and

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- (c) by deleting the words “but does not include a statement of ingredients or a declaration or claim relating to a vitamin or mineral.”.

Amendment of regulation 9

5. Regulation 9 of the Food Regulations is amended by inserting, immediately after paragraph (6), the following paragraphs:

“(6A) Notwithstanding paragraphs (3), (5) and (6), the following claims may be made on prepacked foods that meet the corresponding criteria set out in the Fourteenth Schedule:

- (a) A healthy diet with adequate calcium and vitamin D, with regular exercise, helps to achieve strong bones and may reduce the risk of osteoporosis. (*here state the name of the food*) is a good source of/high in/enriched in/fortified with calcium;
- (b) A healthy diet low in sodium may reduce the risk of high blood pressure, a risk factor for stroke and heart disease. (*here state the name of the food*) is sodium free/very low in/low in/reduced in sodium;
- (c) A healthy diet low in saturated fat and trans fat, may reduce the risk of heart disease. (*here state the name of the food*) is free of/low in saturated fats, trans fats;
- (d) A healthy diet rich in whole grains, fruits and vegetables that contain dietary fibre, may reduce the risk of heart disease. (*here state the name of the food*) is low in/free of fat and high in dietary fibre; and
- (e) A healthy diet rich in fibre containing foods such as whole grains, fruits and vegetables may reduce the risk of some types of cancers. (*here state the name of the food*) is free of/low in fat and high in dietary fibre.

(6B) Notwithstanding paragraphs (3), (5) and (6), the following claim may be made on prepacked foods that are permitted under these Regulations or approved under regulation 250A to contain phytosterols, phytosterol esters, phytostanols, or phytostanol esters:

“Plant sterols/stanols have been shown to lower/reduce blood cholesterol. High blood cholesterol is a risk factor in the development of coronary heart disease”.

Amendment of regulation 11

6. Regulation 11 of the Food Regulations is amended —
- (a) by deleting the words “a source of” in paragraph (2) and substituting the words “an excellent source of”;
 - (b) by deleting the daily allowance “500 mg” corresponding to the substance “Calcium” in Table I and substituting the daily allowance “800 mg”; and
 - (c) by deleting paragraphs (5) and (6).

Amendment of regulation 14

7. Regulation 14 of the Food Regulations is amended —
- (a) by deleting sub-paragraph (a) of paragraph (2) and substituting the following sub-paragraph:
 - “(a) brand name of the product, or if the product has no brand name at the time of import, the name of the manufacturer of the product or the intended brand name of the product;”;
 - (b) by deleting paragraph (3) and substituting the following paragraph:
 - “(3) Paragraph (1) shall not apply to foods imported under licences or permits issued by the Director-General under the Animals and Birds Act (Cap. 7), the Control of Plants Act (Cap. 57A) or the Wholesome Meat and Fish Act (Cap. 349A).”.

Amendment of regulation 16

8. Regulation 16(3) of the Food Regulations is amended by deleting sub-paragraphs (d) to (g) and substituting the following sub-paragraphs:
- “(d) ammonium, calcium, magnesium, potassium or sodium stearates;
 - (e) magnesium silicate (synthetic), magnesium trisilicate or talc;
 - (f) calcium, sodium aluminium, sodium calcium aluminium or calcium aluminium silicates;
 - (g) silicon dioxide;
 - (h) ammonium, calcium, potassium or sodium myristates;

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- (i) ammonium, calcium, potassium or sodium palmitates; or
 - (j) calcium, potassium or sodium oleates.”.

Amendment of regulation 16A

9. Regulation 16A of the Food Regulations is amended —

- (a) by deleting the words “paragraph (3)” in paragraph (2) and substituting the words “paragraphs (3) and (4)”; and
- (b) by inserting, immediately after paragraph (3), the following paragraph:

“(4) Colouring mixes for inking on food surfaces may contain dimethyl polysiloxane not exceeding 50 ppm in amount.”.

Deletion and substitution of regulation 18

10. Regulation 18 of the Food Regulations is deleted and the following regulation substituted therefor:

“Sweetening agents

18.—(1) In these Regulations, “sweetening agent” means a substance added to food in place of sugar to provide a sweet taste, but does not include aspartame, any sugar, carbohydrate or polyhydric alcohols.

(2) Subject to paragraph (3), no person shall import, sell, advertise, manufacture, consign or deliver —

- (a) any sweetening agent for use in food; or
- (b) any food containing any sweetening agent.

(3) The foods specified in the Thirteenth Schedule may contain the following sweetening agents in the proportions specified in that Schedule:

<i>Substance</i>	<i>Descriptive Name</i>	<i>Descriptive No.</i>
(a) Acesulfame-K	Acesulfame-K	1
(b) Saccharin and its calcium, potassium and sodium salts	Saccharin	2

<i>Substance</i>	<i>Descriptive Name</i>	<i>Descriptive No.</i>
(c) Cyclamic acid and its calcium and sodium salts	Cyclamates	3
(d) Neotame	Neotame	4
(e) Steviol glycosides	Steviol glycosides	5
(f) Sucralose	Sucralose	6.

(4) Food products containing sweetening agents shall, where required in the Thirteenth Schedule, carry advisory statements regarding consumption by children in the manner specified therein.

- (5) The base for sweetening agent tablets may contain —
- (a) calcium stearate; and
 - (b) croscarmellose sodium.”.

Amendment of regulation 22

11. Regulation 22 of the Food Regulations is amended —

- (a) by inserting, immediately after the word “namely,” in paragraph (2), the words “benzyl alcohol,”; and
- (b) by inserting, immediately before the words “sweetening agents” in paragraph (6), the words “sweeteners other than”.

Amendment of regulation 26

12. Regulation 26 of the Food Regulations is amended by deleting paragraph (4) and substituting the following paragraph:

- “(4) Calcium disodium ethylenediaminetetraacetate may be used only in —
- (a) canned fish, including crustaceans at a level not exceeding 250 ppm;
 - (b) mayonnaise, salad dressing, French dressing, fat spread, savoury sauce and margarine at a level not exceeding 75 ppm; and
 - (c) soft drinks at a level not exceeding 33 ppm.”.

Amendment of regulation 28

13. Regulation 28 of the Food Regulations is amended by inserting, immediately after paragraph (5), the following paragraph:

“(6) Triethyl citrate may be used as a whipping agent in dried egg white or egg white powder, at a level not exceeding 2500 ppm.”.

Amendment of regulation 29

14. Regulation 29(1) of the Food Regulations is amended by deleting the word “artificial”.

Amendment of regulation 31

15. Regulation 31 of the Food Regulations is amended by deleting paragraph (5) and substituting the following paragraph:

“Cadmium

(5) No person shall import, sell, advertise, manufacture, consign or deliver any molluscs or dried mushrooms containing cadmium in excess of 1 ppm, or any seaweed containing cadmium in excess of 2 ppm, or any cocoa or cocoa products containing cadmium in excess of 0.5 ppm, or any other food containing cadmium in excess of 0.2 ppm.”.

Amendment of regulation 38

16. Regulation 38 of the Food Regulations is amended by deleting paragraph (1) and substituting the following paragraph:

“(1) No person shall import or sell any food which has been exposed to ionizing radiation unless —

(a) such ionizing radiation has been conducted in accordance with the requirements of —

(i) the Codex Recommended International Code of Practice for Radiation Processing of Food; and

(ii) the Codex General Standard for Irradiated Foods; and

(b) such irradiated food meets all the requirements of the Codex General Standard for Irradiated Foods.”.

New regulation 40A

17. The Food Regulations are amended by inserting, immediately after regulation 40, the following regulation:

“Wholegrain

40A.—(1) In these Regulations, “wholegrain” means the intact grain or the dehulled, ground, milled, cracked or flaked grain where the constituents (endosperm, germ and bran) are present in such proportions that represent the typical ratio of those constituents occurring in the whole cereal, and includes wholemeal.

(2) No food product shall be labelled as “wholegrain” or with words conveying that meaning unless —

- (a) the food product falls within or is made from ingredients falling within the definition of “wholegrain” in paragraph (1); and
- (b) the word “wholegrain” (or other words conveying that meaning) is qualified immediately by words indicating the percentage of wholegrain ingredients used.”.

Amendment of regulation 48

18. Regulation 48 of the Food Regulations is amended by inserting, immediately before the words “sweetening agents” in paragraph (e), the words “sweeteners including permitted”.

Amendment of regulation 61

19. Regulation 61 of the Food Regulations is amended by deleting the words “below -15°C ” and substituting the words “ -18°C or below”.

Amendment of regulation 73

20. Regulation 73 of the Food Regulations is amended by deleting the words “below -15°C ” and substituting the words “ -18°C or below”.

Amendment of regulation 91

21. Regulation 91(1) of the Food Regulations is amended by deleting the words “salt, permitted colouring matter, anti-oxidant, emulsifier, flavouring agent and permitted sequestrant as provided in regulation 26(4)” and substituting the words “salt and permitted colouring matter,

anti-oxidant, emulsifier, flavouring agent, chemical preservative and sequestrant”.

Amendment of regulation 91A

22. Regulation 91A of the Food Regulations is amended —

- (a) by deleting the words “and permitted sequestrant as provided in regulation 26(4)” in paragraph (2) and substituting the words “, chemical preservative and sequestrant”; and
- (b) by deleting paragraph (3) and substituting the following paragraph:

“(3) Fat spread sold as special purpose food may, subject to compliance with regulation 250A, contain up to 8% (w/w) of added phytosterols or 14% (w/w) phytosterol esters.”.

Amendment of regulation 100

23. Regulation 100 of the Food Regulations is amended by deleting paragraph (c) and substituting the following paragraph:

- “(c) no added substances other than any or any combination of the following:
- (i) sodium hexametaphosphate, up to a level of 2000 ppm;
 - (ii) sugar; or
 - (iii) vitamins.”.

Amendment of regulation 105

24. Regulation 105 of the Food Regulations is amended by deleting paragraph (1) and substituting the following paragraphs:

“(1) Flavoured milk shall be a liquid milk drink made from milk, milk powder, skimmed milk or skimmed milk powder, with flavouring substances.

(1A) Flavoured milk may contain salt, sweeteners including permitted sweetening agents, permitted colouring matters and stabilisers and shall contain not less than 2% (w/w) milk fat.”.

Amendment of regulation 117

25. Regulation 117 of the Food Regulations is amended by deleting the words “, permitted flavouring agent,” in paragraph (1) and

substituting the words “or permitted flavouring agent, anti-caking agent,”.

Amendment of regulation 125

26. Regulation 125 of the Food Regulations is amended by deleting paragraph (2) and substituting the following paragraph:

“(2) Ghee shall not contain any added substances other than the following:

(a) citric acid; or

(b) permitted anti-oxidants of a description and in the proportions specified in the Third Schedule.”.

Amendment of regulation 141

27. Regulation 141 of the Food Regulations is amended —

(a) by deleting the word “and” at the end of paragraph (b); and

(b) by deleting the full-stop at the end of paragraph (c) and substituting the word “; and”, and by inserting immediately thereafter the following paragraph:

“(d) aluminium potassium sulphate as a firming agent in an amount not exceeding 200 ppm.”.

Amendment of regulation 151

28. Regulation 151 of the Food Regulations is amended by deleting the word “artificial”.

Amendment of regulation 168

29. Regulation 168(1) of the Food Regulations is amended by deleting the word “and” at the end of sub-paragraph (g), and by inserting immediately thereafter the following sub-paragraph:

“(ga) ammonium phosphatides in an amount not exceeding 10,000 ppm; and”.

Amendment of regulation 181

30. Regulation 181(2) of the Food Regulations is amended by inserting, immediately after the words “no other substance except”, the words “sodium carbonate (as acidity regulator) and”.

Amendment of regulation 183A

31. Regulation 183A of the Food Regulations is amended —

(a) by deleting paragraph (4) and substituting the following paragraph:

“(4) Notwithstanding anything to the contrary in these Regulations —

(a) natural mineral water shall contain not more than —

- (i) 0.005 ppm of antimony;
- (ii) 0.01 ppm of arsenic, calculated as As;
- (iii) 0.7 ppm of barium;
- (iv) 5 ppm of borate, calculated as B;
- (v) 0.003 ppm of cadmium;
- (vi) 0.05 ppm of chromium, calculated as Cr;
- (vii) 1 ppm of copper;
- (viii) 0.07 ppm of cyanide;
- (ix) 0.01 ppm of lead;
- (x) 0.4 ppm of manganese;
- (xi) 0.001 ppm of mercury;
- (xii) 0.02 ppm of nickel;
- (xiii) 50 ppm of nitrate calculated as nitrate;
- (xiv) 0.1 ppm of nitrite calculated as nitrite;
- (xv) 0.01 ppm of selenium;
- (xvi) 3 ppm organic matter calculated as O₂; and
- (xvii) 0.05 ppm of sulphide calculated as H₂S;

and shall contain no detectable amounts of mineral oil, phenolic compounds, surface active agents, pesticides, polynuclear aromatic hydrocarbons and polychlorinated biphenyls; and

(b) natural mineral water shall be —

- (i) free from parasites and pathogenic micro-organisms;
- (ii) free from sporulate sulphite-reducing anaerobes in any 50 ml sample examined; and

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- (iii) free from *Escherichia coli*, other coliforms, faecal streptococci and *Pseudomonas aeruginosa* in any 250 ml sample examined.”;
- (b) by inserting, immediately after the word “name” in paragraph (5)(a), the words “and location”;
- (c) by deleting sub-paragraph (b) of paragraph (5) and substituting the following sub-paragraph:
“(b) the analytical composition giving characteristics to the product.”; and
- (d) by inserting, immediately after paragraph (6), the following paragraphs:
“(6A) Where the natural mineral water contains more than 1 ppm of fluoride, the following words shall be printed on the label as part of, or in close proximity to, the name of the product or in an otherwise prominent position:
“contains fluoride”.
- (6B) Where the natural mineral water contains more than 1.5 ppm of fluoride, the following words shall be printed on the label in addition to the words referred to in paragraph (6A):
“The product is not suitable for infants and children under the age of seven years”.”.

Amendment of regulation 247

32. Regulation 247(2) of the Food Regulations is amended by inserting, immediately after the words “diabetic food,”, the words “food containing added phytosterols, phytosterol esters, phytostanols or phytostanol esters,”.

New regulation 250A

33. The Food Regulations are amended by inserting, immediately after regulation 250, the following regulation:

“Foods containing phytosterols, phytosterol esters, phytostanols or phytostanol esters

250A.—(1) Food containing added phytosterols, phytosterol esters, phytostanols or phytostanol esters shall be special purpose

food that is particularly suitable for persons who require a special diet for the purposes of lowering blood cholesterol levels.

(2) The following foods may be added with phytosterols, phytosterol esters, phytosterols or phytosterol esters in an amount such that the suggested amount of the food to be consumed per day shall contain not more than 3 g in total of phytosterols, phytosterol esters, phytosterols or phytosterol esters:

- (a) milk containing no more than 3 g total fat per 100 g, or 1.5 g total fat per 100 ml;
- (b) yoghurt containing no more than 3 g total fat per 100 g; and
- (c) fat spread.

(3) Where any food with added phytosterols, phytosterol esters, phytosterols or phytosterol esters is sold or intended for sale, the can, bottle or other receptacle in which the food is contained shall have appearing thereon or attached thereto a label with the following statements or statements to the like effect:

- (a) The product is a special purpose food intended exclusively for people who want to lower their blood cholesterol level;
- (b) Patients on cholesterol lowering medication should only consume the product under medical supervision;
- (c) The product may not be nutritionally appropriate for pregnant and breast-feeding women and children under the age of 5 years;
- (d) The product should be used as part of a balanced and varied diet, including regular consumption of fruit and vegetables to help maintain carotenoid levels;
- (e) Consumption of more than 3 g per day of added phytosterols or phytosterols should be avoided; and
- (f) A statement suggesting the amount of the food (in g or ml) to be consumed each time (referred to as a serving) and the number of servings suggested to be consumed per day, with a statement of the amount of phytosterols or phytosterols that each serving contains.”.

Amendment of regulation 251

34. Regulation 251 of the Food Regulations is amended by deleting paragraph (2) and substituting the following paragraphs:

“(2) Infants’ food, other than infant formula formulated for infants from birth to 6 months of age, shall be food intended for feeding infants as a complementary food from over the age of 6 months, and shall be free from rancidity.

(2A) No label or advertisement for infants’ food, other than infant formula formulated for infants from birth to 6 months of age, shall state or imply that such food is suitable for infants of or below 6 months of age.”.

Amendment of regulation 252

35. Regulation 252 of the Food Regulations is amended —

- (a) by deleting “80” in paragraph (3)(d) and substituting “100”;
- (b) by deleting the word “and” at the end of paragraph (3)(y);
- (c) by deleting the full-stop at the end of sub-paragraph (z) of paragraph (3) and substituting the word “; and”, and by inserting immediately thereafter the following sub-paragraph:

“(za) not less than 1 mcg and not more than 5 mcg selenium (Se).”; and

- (d) by deleting paragraphs (6) to (9) and substituting the following paragraph:

“(6) The following ingredients may be added to infant formula in order to provide substances ordinarily found in human milk and to ensure that the formulation is suitable as the sole source of nutrition for the infant or to provide other benefits that are similar to outcomes of populations of breastfed babies:

- (a) Nucleotides listed below, provided that the total level of nucleotides (including added and endogenous nucleotides) shall not exceed 16 mg per 100 kcal:
 - (i) Cytidine 5'-Monophosphate;
 - (ii) Uridine 5'-Monophosphate;
 - (iii) Adenosine 5'-Monophosphate;

-
-
- (iv) Guanosine 5'-Monophosphate; and
 - (v) Inosine 5'-Monophosphate;
 - (b) Long chain (20 and 22 carbon atoms) polyunsaturated fatty acids (LCP) but their content shall not exceed —
 - (i) 1% of the total fat content for n-3 LCP; and
 - (ii) 2% of the total fat content for n-6 LCP (1% of the total fat content for arachidonic acid), and the eicosapentaenoic acid (20:5 n-3) content shall not exceed that of docosahexaenoic (22:6 n-3) acid content; and
 - (c) Galacto-oligosaccharides, long chain inulin and oligofructose produced from inulin, in an amount not exceeding a total level of 0.8 g per 100 ml.”.

Amendment of regulation 260

36. Regulation 260 of the Food Regulations is amended —

- (a) by deleting the word “wholegrain” in paragraphs (1)(b) and (4)(a) and the Table and substituting in each case the words “whole kernel”;
- (b) by deleting the word “Wholegrain” wherever it appears in the Table and substituting in each case the words “Whole kernel”; and
- (c) by deleting the word “minimum” in paragraph (1)(c) and substituting the word “net”.

Amendment of First Schedule

37. The First Schedule to the Food Regulations is amended —

- (a) by deleting the word “chemically” in the item “Prepared purified starch when forming an ingredient of some other food, except chemically modified starch” under the heading “*Substance*”;
- (b) by deleting the item “Vegetable oil/fat.” under the heading “*Generic Terms*” and substituting the item “Vegetable oil/fat qualified by the words ‘hydrogenated’ or ‘partially-hydrogenated’ as appropriate.”;

- (c) by deleting the item “Preservatives when forming an ingredient of some other food” under the heading “*Substance*” and its corresponding generic term “Preservative.”; and
- (d) by inserting, immediately after the words “edible animal fats” in the item “Any edible animal fats when forming an ingredient of any food” under the heading “*Substance*”, the words “, other than pork fat, lard and beef fat,”.

Amendment of Second Schedule

38. The Second Schedule to the Food Regulations is amended by deleting paragraph 8 and substituting the following paragraph:

“8. Food which is stored or required to be stored at a chilling temperature to maintain or prolong its durable life, including ready-to-eat minimally processed fruits and vegetables such as cut fruits and vegetables but excluding all other forms of raw fruits and vegetables.”.

Amendment of Third Schedule

39. The Third Schedule to the Food Regulations is amended —

- (a) by inserting, immediately after item (a) of the table in paragraph 1, the following item and its entries corresponding thereto in the appropriate columns as shown hereunder:

“	<i>Column 1</i>	<i>Column 2</i>	<i>Column 3</i>
(aa)	Ghee	Propyl gallate	100
		or	
		Butylated hydroxyanisole (B.H.A.)	175
			”;

- (b) by inserting, immediately after the words “items (a) and (b) 300 parts per million,” in paragraph 2, the words “in the case of specified foods in item (aa) 200 parts per million,”; and
- (c) by deleting the Schedule reference and substituting the following Schedule reference:

“Regulations 17(3) and 125(2)(b)”.

Amendment of Fourth Schedule

40. The Fourth Schedule to the Food Regulations is amended —

- (a) by deleting the item “Bread (calculated on weight of flour)” and the entry corresponding thereto and substituting the

following item and its entries corresponding thereto in the appropriate columns as shown hereunder:

“

	1	2	3	4	5	6	7	8
Bread				1,000	3,000			

”;

- (b) by inserting, immediately after the word “Cheese” under the column “Selected Foods”, the words “(excluding processed cheese)”;
- (c) by inserting, immediately below the item “Cheese (excluding processed cheese)”, the following item and its entry corresponding thereto in the appropriate column as shown hereunder:

“

	1	2	3	4	5	6	7	8
Cheese, processed				3,000				

”;

- (d) by inserting, immediately below the item “Colouring matter, if in the form of a solution of a permitted colouring matter”, the following item and its entries corresponding thereto in the appropriate columns as shown hereunder:

“

	1	2	3	4	5	6	7	8
Decorations, icings and frostings		1,000		1,500				

”;

- (e) by deleting the words “with fat content less than 80%” in the item “Fat spread with fat content less than 80%”;
- (f) by deleting the words “Fillings and toppings for flour confectionery (fruit based)” under the column “Selected Foods” and substituting the words “Fillings and toppings (fruit or vegetable based)”;
- (g) by inserting, corresponding to the item “Flavouring emulsions or flavouring syrup”, the following entry in the appropriate column as shown hereunder:

“

	1	2	3	4	5	6	7	8
Flavouring emulsions or flavouring syrup				1,000				

”;

- (h) by inserting, immediately below the item “Flour intended for use in the manufacture of biscuits”, the following item and its entry corresponding thereto in the appropriate column as shown hereunder:

	1	2	3	4	5	6	7	8
Formulated nutritional bars				1,000				

- (i) by inserting, immediately below the item “Jam, including preserves sold for dietetic purposes”, the following items and their entries corresponding thereto in the appropriate columns as shown hereunder:

	1	2	3	4	5	6	7	8
Jellyfish, seasoned				1,000				
Margarine				1,000				

- (j) by inserting, immediately below the item “Potatoes, dehydrated”, the following item and its entries corresponding thereto in the appropriate columns as shown hereunder:

	1	2	3	4	5	6	7	8
Salad dressing	300	750	250	1,000				

Amendment of Fifth Schedule

41. The Fifth Schedule to the Food Regulations is amended —

- (a) by deleting the item relating to “chlorophyll-copper complex and sodium and potassium salts of chlorophyllin copper complex” in paragraph 3 of Part I and substituting the following items:

“copper complexes of chlorophylls Colour Index 75810
sodium and potassium salts of Colour Index 75815”; and
copper complexes of chlorophyllins

- (b) by deleting paragraphs 1 to 3 of Part II and substituting the following paragraphs:

“1. Plain caramel (also known as caustic caramel), caustic sulphite caramel, ammonia caramel, sulphite ammonia caramel and the colour obtained from cochineal.

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2. The following colouring matter of vegetable origin:
 - (a) any colouring matter natural to edible fruits and vegetables, including grape skin extract (Enociania), red cabbage colour, lutein and lycopene;
 - (b) any colouring matter from flowers, leaves, roots and other plant parts which are customarily used in the preparation of food, including alkannet, annatto, carotene, chlorophyll, curcumin, flavine, indigo, lutein, orchid, osage orange, persian berry, safflower, saffron, sandalwood, turmeric; or
 - (c) the pure-colouring principles of any colouring matter referred to in sub-paragraph (a) or (b) whether isolated from such natural colours or produced synthetically.
 3. Bole or iron oxide, carbon black (prepared from vegetable sources only), titanium dioxide and solely for the external colouring of dragees and the decoration of food, gold or silver or aluminium in leaf or powder form.”.

Amendment of Sixth Schedule

42. The Sixth Schedule to the Food Regulations is amended —

- (a) by inserting, immediately above the item “Dioctyl sodium sulphosuccinate;”, the item “Curdlan;”;
- (b) by inserting, immediately after the word “karaya,” in the item “Gums, acacia, carob, gellan, ghatti, guar, karaya, tragacanth, and xanthan;”, the word “tara,”;
- (c) by inserting, immediately after the item “Lecithin;”, the following item:

“Modified starches listed below:

Dextrin roasted starch, Acid-treated starch, Alkaline-treated starch, Bleached starch, Oxidised starch, Enzyme-treated starch, Monostarch phosphate, Distarch phosphate, Phosphated distarch phosphate, Acetylated distarch phosphate, Starch acetate, Acetylated distarch adipate, Hydroxypropyl starch, Hydroxypropyl distarch phosphate, Starch sodium octenyl succinate, Acetylated oxidised starch;”;
- (d) by inserting, immediately after the item “Mono and diglycerides of fatty acids;”, the following items:

“Myristate, ammonium, calcium, potassium and sodium;

Oleate, calcium, potassium and sodium;

Palmitate, ammonium, calcium, potassium and sodium;”;
- (e) by inserting, immediately after the item “Polyoxyethylene (20) sorbitan tristearate (polysorbate 65);”, the item “Processed Eucheuma seaweed;”;

(f) by deleting the following item:

“Starches, bleached (with chlorite, hypochlorite, hydrogen peroxide, or peracetic acid) and hypochlorite-oxidised; di-starch phosphate prepared using sodium triphosphate, di-starch phosphate prepared using phosphorus oxychloride; phosphated di-starch phosphate; starch acetates; acetylated di-starch glycerol; acetylated di-starch adipate; acetylated di-starch phosphate, starches octenyl succinic anhydride modified; hydroxypropyl distarch phosphate;”;

(g) by inserting, immediately above the item “Stearoyl-2-lactylic acid and its sodium and calcium salts; Stearyl tartrate;”, the following item:

“Stearate, ammonium, calcium, potassium and sodium;”.

Deletion and substitution of Seventh Schedule

43. The Food Regulations are amended by deleting the Seventh Schedule and substituting the following Schedule:

“SEVENTH SCHEDULE

Regulation 25(2)

PERMITTED NUTRIENT SUPPLEMENT

PART I: VITAMINS

1. VITAMIN A
 - Retinol
 - Retinyl acetate (Vitamin A acetate)
 - Retinyl palmitate (Vitamin A palmitate)
 - Retinyl propionate (Vitamin A propionate)
2. PRO-VITAMIN A
 - Beta-carotene
3. VITAMIN D
 - Ergocalciferol (Vitamin D2)
 - Cholecalciferol (Vitamin D3)
 - Cholecalciferol-cholesterol (Vitamin D3)
4. VITAMIN E
 - D-alpha-tocopherol
 - DL-alpha-tocopherol
 - D-alpha-tocopheryl acetate
 - DL-alpha-tocopheryl acetate

SEVENTH SCHEDULE — *continued*

- D-alpha-tocopheryl succinate
DL-alpha-tocopheryl succinate
5. VITAMIN B1 (THIAMIN)
Thiamin hydrochloride
Thiamin mononitrate
6. VITAMIN B2 (RIBOFLAVIN)
Riboflavin
Riboflavin 5'-phosphate sodium
7. NIACIN
Niacinamide
Nicotinamide
Nicotinic acid
8. VITAMIN B6
Pyridoxal
Pyridoxamine
Pyridoxine
Pyridoxine hydrochloride
9. BIOTIN (VITAMIN H)
D-biotin
10. FOLATE
Folic acid
11. PANTOTHENIC ACID
Calcium pantothenate
Sodium pantothenate
Panthenol (Dexpanthenol or D-pantothenyl alcohol)
12. VITAMIN B12
Cyanocobalamin
Hydroxocobalamin
13. VITAMIN C
Ascorbic acid
Sodium ascorbate

SEVENTH SCHEDULE — *continued*

Calcium ascorbate
Potassium ascorbate
Ascorbyl-6-palmitate

14. CHOLINE

Choline bitartrate
Choline chloride

15. INOSITOL

PART II: MINERALS

1. CALCIUM

Calcium carbonate
Calcium chloride
Calcium citrate
Calcium gluconate
Calcium glycerophosphate
Calcium hydroxide
Calcium lactate
Calcium oxide
Calcium phosphate, monobasic
Calcium phosphate, dibasic
Calcium phosphate, tribasic
Calcium pyrophosphate
Calcium sulphate

2. IRON

Carbonyl iron
Electrolytic iron
Ferric ammonium citrate
Ferric citrate
Ferric gluconate
Ferric phosphate
Ferric pyrophosphate
Ferric saccharate
Ferrous carbonate

SEVENTH SCHEDULE — *continued*

Ferrous citrate
Ferrous fumarate
Ferrous gluconate
Ferrous lactate
Ferrous succinate
Ferrous sulphate
Hydrogen reduced iron
Sodium ferric pyrophosphate

3. MAGNESIUM

Magnesium carbonate
Magnesium chloride
Magnesium citrate
Magnesium gluconate
Magnesium glycerophosphate
Magnesium hydroxide
Magnesium oxide
Magnesium phosphate, dibasic
Magnesium phosphate, tribasic
Magnesium sulphate

4. SODIUM

Sodium bicarbonate
Sodium carbonate
Sodium chloride
Sodium chloride, iodised
Sodium citrate
Sodium gluconate
Sodium hydroxide
Sodium lactate
Sodium phosphate, monobasic
Sodium phosphate, dibasic
Sodium phosphate, tribasic
Sodium sulphate
Sodium tartrate

SEVENTH SCHEDULE — *continued*

5. POTASSIUM
 - Potassium bicarbonate
 - Potassium carbonate
 - Potassium chloride
 - Potassium citrate
 - Potassium gluconate
 - Potassium glycerophosphate
 - Potassium hydroxide
 - Potassium lactate
 - Potassium phosphate, monobasic
 - Potassium phosphate, dibasic

6. COPPER
 - Copper gluconate
 - Cupric carbonate
 - Cupric citrate
 - Cupric sulphate

7. ZINC
 - Zinc acetate
 - Zinc chloride
 - Zinc citrate
 - Zinc gluconate
 - Zinc lactate
 - Zinc oxide
 - Zinc sulphate

8. MANGANESE
 - Manganese carbonate
 - Manganese chloride
 - Manganese citrate
 - Manganese gluconate
 - Manganese glycerophosphate
 - Manganese sulphate

SEVENTH SCHEDULE — *continued*

9. PHOSPHORUS
Calcium phosphate, monobasic
Calcium phosphate, dibasic
Calcium phosphate, tribasic
Magnesium phosphate, dibasic
Magnesium phosphate, tribasic
Potassium phosphate, monobasic
Potassium phosphate, dibasic
Sodium phosphate, dibasic
Phosphoric acid
10. CHLORIDE
Calcium chloride
Choline chloride
Magnesium chloride
Manganese chloride
Potassium chloride
Sodium chloride
Sodium chloride, iodised
11. IODINE
Potassium iodate
Sodium iodate
Potassium iodide
Sodium iodide
12. CHROMIUM
Chromium chloride hexahydrate
13. MOLYBDENUM
Ammonium molybdate
Sodium molybdate dihydrate
14. SELENIUM
Sodium selenate
Sodium selenite

SEVENTH SCHEDULE — *continued*

PART III: AMINO ACIDS

Isoleucine
Leucine
Lysine
Methionine
Phenylalanine
Threonine
Tryptophan
Valine.”.

Amendment of Eighth Schedule

- 44.** The Eighth Schedule to the Food Regulations is amended —
- (a) by inserting, immediately below the item “Ammonium bicarbonate;”, the item “Ammonium carbonate;”;
 - (b) by inserting, immediately below the item “Ammonium sulphate;”, the item “Asparaginase (from a genetically modified strain of *Aspergillus oryzae* or *Aspergillus niger*);”;
 - (c) by inserting, immediately below the item “Hydrogenated glucose syrup (maltitol and maltitol-based products);”, the item “Hydrogenated starch hydrolysate (polyglycitol syrup);”;
 - (d) by inserting, immediately below the item “Magnesium hydroxide;”, the item “Magnesium lactate;”;
 - (e) by inserting, immediately below the item “Polydextrose;”, the item “Polyethylene glycol;”;
 - (f) by inserting, immediately below the item “Propylene glycol;”, the item “Pullulan;”; and
 - (g) by inserting, immediately below the item “Sodium acetate;”, the item “Sodium acid sulphate (sodium hydrogen sulphate);”.

New Thirteenth and Fourteenth Schedules

45. The Food Regulations are amended by inserting, immediately after the Twelfth Schedule, the following Schedules:

“THIRTEENTH SCHEDULE

Regulation 18(3) and (4)

PERMITTED SWEETENING AGENTS IN SELECTED FOODS AND THEIR MAXIMUM PERMITTED LEVELS

	Maximum amount of Sweetening Agent in parts per million					
	Sweetening Agent No. 1	2	3	4	5	6
Selected Foods	Acesulfame-K	Saccharin	Cyclamates (as cyclamic acid)	Neotame	Steviol Glycosides (as steviol)	Sucralose
<i>Non-alcoholic drinks</i>						
Dairy-based drinks (flavoured and/or fermented)	350 ^(a)	80	250 ^(a)	20		300
Fruit drinks	350 ^(a)	80	250 ^(a)	20	125 ^(a)	300
Vegetable juice drinks	350 ^(a)	80	400 ^(a)	20	125 ^(a)	300
Water-based flavoured drinks, including “sport”, “energy”, or “electrolyte” drinks and particulated drinks	350	80	250	20	160	300
Ready-to-drink coffee, coffee substitutes, tea, herbal infusions and other hot cereal and grain beverages (excluding cocoa), and pre-mixes for such products	500	200		50	100	300
<i>Desserts</i>						
Dairy-based desserts and dessert mixes	350	100	250	32		400

THIRTEENTH SCHEDULE — *continued*

	Maximum amount of Sweetening Agent in parts per million					
	Sweetening Agent No. 1	2	3	4	5	6
Selected Foods	Acesulfame-K	Saccharin	Cyclamates (as cyclamic acid)	Neotame	Steviol Glycosides (as steviol)	Sucralose
Fat-based desserts and dessert mixes, excluding dairy-based dessert products	350	100	250	32		400
Fruit-based desserts and dessert mixes, including fruit-flavoured water-based desserts	350	100	250	32		400
Cereal-based and starch-based desserts and dessert mixes	350	100	250	32		400
Egg-based desserts and dessert mixes	350	100	250	32		400
<i>Edible ices</i>						
Edible ices (including sherbet and sorbet)	800	100	250	26		320
<i>Fruit and vegetable products</i>						
Dried fruit	500	160		100		1500
Candied fruit	500			65		800
Fruit in vinegar, oil or brine	200	160		10	160	180

THIRTEENTH SCHEDULE — *continued*

	Maximum amount of Sweetening Agent in parts per million					
	Sweetening Agent No. 1	2	3	4	5	6
Selected Foods	Acesulfame-K	Saccharin	Cyclamates (as cyclamic acid)	Neotame	Steviol Glycosides (as steviol)	Sucralose
Vegetables and seaweeds in vinegar, oil, brine, or soybean sauce	200	160		10		180
Canned or bottled (pasteurised) fruit	350	200	1000 ^(b)	32		400
Fruit preparations (including pulp, purees and fruit toppings)	350	200	250	32		400
Fermented fruit products	350	160		65		150
Fruit fillings for pastries	350			100		400
Canned or bottled (pasteurised) or retort pouch vegetables and seaweeds	350	160		33		580
Fermented vegetable and seaweed products, excluding fermented soybean products	1000	200		33		580
Jams, jellies and marmalades	1000	200	1000	32		400
Fruit-based spreads, excluding jams, jellies and marmalades	1000	200	500	32		400

THIRTEENTH SCHEDULE — *continued*

	Maximum amount of Sweetening Agent in parts per million					
	Sweetening Agent No. 1	2	3	4	5	6
Selected Foods	Acesulfame-K	Saccharin	Cyclamates (as cyclamic acid)	Neotame	Steviol Glycosides (as steviol)	Sucralose
<i>Confectionery</i>						
Cocoa-based spreads, including fillings	1000	200	500	32		400
Cocoa and chocolate products	500	500	500	80		800
Confectionery (including hard and soft candy, nougats and marzipans)	500	500	500	32		1000
Decorations, toppings (non-fruit) and sweet sauces	500	500	500	100		1000
<i>Cereal and cereal products</i>						
Breakfast cereals, including rolled oats	1200	100		32	150	400
Bread and bakery products, and mixes for these products	1000			70		650
Flour confectionery products and mixes for these products (applicable to products for special nutritional use only)	1000	170	1600	55		700

THIRTEENTH SCHEDULE — *continued*

	Maximum amount of Sweetening Agent in parts per million					
	Sweetening Agent No. 1	2	3	4	5	6
Selected Foods	Acesulfame-K	Saccharin	Cyclamates (as cyclamic acid)	Neotame	Steviol Glycosides (as steviol)	Sucralose
<i>Fish and fish products</i>						
Semi-preserved fish and fish products, including molluscs, crustaceans and echinoderms (applicable to sweet and sour products only)	200	160		10		120
Fully preserved, including canned or fermented fish and fish products, including molluscs, crustaceans and echinoderms (applicable to sweet and sour products only)	200	160		10		120
<i>Sweeteners</i>						
Tabletop sweetening agents including sweetening agents in sachets	Good manufacturing practice	Good manufacturing practice	Good manufacturing practice	Good manufacturing practice	Good manufacturing practice	Good manufacturing practice
Pancake syrup and maple syrup	1000	300	500	70		1500
<i>Seasonings, sauces, soups</i>						
Seasonings and condiments (excluding sauces)	2000	1500		32		700

THIRTEENTH SCHEDULE — *continued*

	Maximum amount of Sweetening Agent in parts per million					
	Sweetening Agent No. 1	2	3	4	5	6
Selected Foods	Acesulfame-K	Saccharin	Cyclamates (as cyclamic acid)	Neotame	Steviol Glycosides (as steviol)	Sucralose
Mustards	350	320		12		140
Sauces, gravies and dressings, and their mixes	350	160	500 (emulsified sauces only)	12		450
Soups and broths, including mixes	110	110		5		45
<i>Special purpose foods</i>						
Special purpose medical foods (excluding products for infants)	450	200	400	32	175	400
Dietetic formulae for weight management	450	240	400	26	175	320
Dietetic foods (excluding dietetic products stated elsewhere in the Table and products for infants)	450	200	400		175	400
<i>Alcoholic drinks</i>						
Drinks consisting of a mixture of a non-alcoholic drink and beer, cider, perry, spirits or wine	350	80	250	20		250

THIRTEENTH SCHEDULE — *continued*

	Maximum amount of Sweetening Agent in parts per million					
	Sweetening Agent No. 1	2	3	4	5	6
Selected Foods	Acesulfame-K	Saccharin	Cyclamates (as cyclamic acid)	Neotame	Steviol Glycosides (as steviol)	Sucralose
<i>Snacks</i> Snacks: ready-to-eat, prepacked, dry, savoury starch products and coated nuts	350	100		18		200

^(a) Product label to carry an advisory statement that children 9 years old and below should not consume more than 2 servings a day, based on serving size of 250 ml.

^(b) Product label to carry an advisory statement that children 9 years old and below should not consume more than 1 serving a day, based on serving size of 140g.

FOURTEENTH SCHEDULE

Regulation 9(6A)

CRITERIA FOR PERMITTED CLAIMS

	Claims	Criteria for food on which claim is made
1.	A healthy diet with adequate calcium and vitamin D, with regular exercise, helps to achieve strong bones and may reduce the risk of osteoporosis. <i>(here state the name of the food)</i> is a good source of/high in/enriched in/fortified with calcium.	<ol style="list-style-type: none"> 1. At least 50% of calcium recommended daily allowance (RDA), which is taken as 800mg; and 2. Low in fat (not more than 3g fat per 100g or not more than 1.5g fat per 100ml), or Fat free (not more than 0.15g fat per 100g or 100ml).
2.	A healthy diet low in sodium may reduce the risk of high blood pressure, a risk factor for stroke and heart disease. <i>(here state the name of the food)</i> is sodium free/very low in/low in/reduced in sodium.	<ol style="list-style-type: none"> 1. No added salt; or 2. Salt/sodium free (not more than 5mg sodium per 100g); or 3. Very low in salt/sodium (not more than 40mg per 100g); or 4. Low in sodium (not more than 120mg per 100g); or 5. Reduced sodium (if sodium content per reference quantity is not more than 15% of sodium RDA, which is taken as 2000mg).
3.	A healthy diet low in saturated fat and trans fat, may reduce the risk of heart disease. <i>(here state the name of the food)</i> is free of/low in saturated fats, trans fats.	<ol style="list-style-type: none"> 1. Low in saturated fat (not more than 1.5g saturated fat per 100g, and not more than 10% of kilocalories from saturated fat), or Free of saturated fat (not more than 0.5g saturated fat per 100g, and not more than 1% of the total fat is trans fat); and 2. Free of trans fat (less than 0.5g trans fat per 100g); and

FOURTEENTH SCHEDULE — *continued*

	Claims	Criteria for food on which claim is made
		<ol style="list-style-type: none"> 3. Low in sugar (not more than 5g per 100g or not more than 2.5g per 100ml), or Sugar free (not more than 0.5g per 100g), or Unsweetened or no added sugar; and 4. Cholesterol at not more than 100mg per 100g; and 5. Reference quantity of the food product should not contain sodium in an amount exceeding 25% of sodium RDA, which is taken as 2000mg.
4.	<p>A healthy diet rich in whole grains, fruits and vegetables that contain dietary fibre, may reduce the risk of heart disease. <i>(here state the name of the food)</i> is low in/free of fat and high in dietary fibre.</p>	<ol style="list-style-type: none"> 1. A product from these food groups — whole grains, fruit, vegetables or fibre fortified foods; and 2. Low in fat (not more than 3g fat per 100g or not more than 1.5g fat per 100ml), or Fat free (not more than 0.15g fat per 100g or 100ml); and 3. High in dietary fibre (not less than 3g per 100 kcal or not less than 6g per 100g or 100ml); and 4. With at least 25% of the dietary fibre comprising soluble fibre.

FOURTEENTH SCHEDULE — *continued*

	Claims	Criteria for food on which claim is made
5.	A healthy diet rich in fibre containing foods such as whole grains, fruits and vegetables may reduce the risk of some types of cancers. (<i>here state the name of the food</i>) is free of/low in fat and high in dietary fibre.	<ol style="list-style-type: none"> 1. A product from these food groups - whole grains, fruit, vegetables or fibre fortified foods; and 2. Low in fat (not more than 3g fat per 100g or not more than 1.5g fat per 100ml), or Fat free (not more than 0.15g fat per 100g or 100ml); and 3. High in dietary fibre (not less than 3g per 100 kcal or not less than 6g per 100g); and 4. Reference quantity of the food product should not contain sodium in an amount exceeding 25% of sodium RDA, which is taken as 2000mg.

[G.N. No. S 515/2006]

Made this 11th day of April 2011.

TAN TEE HOW
Permanent Secretary,
Ministry of National Development,
Singapore.

[ND 202/1-76(10); AG/LLRD/SL/283/2010/1 Vol. 2]

(To be presented to Parliament under section 56(4) of the Sale of Food Act).