

*Additional Payment to Seed Growers*

1. An additional payment at the rate of 20/- per cwt. on perennial, 30/- per cwt. on Italian and 15/- per cwt. on mixture ryegrass seed will, subject to 2 hereunder, be paid to growers of ryegrass seed sold to the Ministry under the terms of the Marketing of Ryegrass Seed Regulations (No. 2) (Northern Ireland), 1960(a).

2. Only those growers whose seed was graded A+, A or B will qualify for such additional payment.

*Short Title*

3. These Regulations may be cited as the Marketing of Ryegrass Seed Regulations (No. 3) (Northern Ireland), 1960.

H. W. West,  
Minister of Agriculture.

The Ministry of Finance hereby approves of the foregoing Regulations.

Sealed with the Official Seal of the Ministry of Finance for Northern Ireland this 18th day of October, 1960, in the presence of

(L.S.)

K. R. Shimeld,  
Assistant Secretary.

1960. No. 160

[C]

**FOOD AND DRUGS****Composition—Miscellaneous Foods**

REGULATIONS, DATED 18TH OCTOBER, 1960, MADE BY THE MINISTRY OF HEALTH AND LOCAL GOVERNMENT UNDER SECTIONS 4 AND 68 OF THE FOOD AND DRUGS ACT (NORTHERN IRELAND), 1958.

The Ministry of Health and Local Government, in exercise of the powers conferred upon it by Sections 4 and 68 of the Food and Drugs Act (Northern Ireland), 1958(b), hereby makes the following regulations:—

*Citation*

1. These regulations may be cited as the Food Standards (Miscellaneous Foods) Regulations (Northern Ireland), 1960.

*Interpretation*

2. In these regulations—

“the Act” means the Food and Drugs Act (Northern Ireland), 1958.

*Standards*

3. The foods specified in column 1 of the Schedule shall conform to the standard specified in column 2 of the Schedule.

(a) S.R. & O. (N.I.) 1960, No. 113.

(b) 1958. c. 27.

4. No person shall sell or offer or expose for sale any food intended for human consumption under such a description as to lead an intending purchaser to believe he is purchasing any of the foods specified in column 1 of the Schedule unless the food complies with the standard for that food specified in column 2 of the Schedule.

5. Where a person sells any food to a purchaser in response to a request for any of the foods specified in column 1 of the Schedule he shall be deemed to sell such food unless he clearly notifies the purchaser at the time of sale that the food is not the food specified in the Schedule.

#### *Penalties*

6. If any person contravenes or fails to comply with any of the provisions of these regulations he shall be guilty of an offence and shall be liable on summary conviction—

- (a) to a fine not exceeding one hundred pounds or to imprisonment for a term not exceeding three months, or to both such fine and such imprisonment; and
- (b) in the case of a continuing offence, to a further fine not exceeding five pounds for each day during which the offence continues after conviction.

#### *Legal Proceedings—Application of Act*

7. In any prosecution for an offence under these regulations the relevant provisions of Sections 46, 48, 50 and 53 of the Act shall apply.

Sealed with the Official Seal of the Ministry of Health and Local Government for Northern Ireland this eighteenth day of October, nineteen hundred and sixty, in the presence of

(L.S.)

*J. L. O. Andrews,*  
Minister of Health and Local Government.

## SCHEDULE

Column 1	Column 2
BAKING POWDER AND GOLDEN RAISING POWDER	<p><i>Carbon Dioxide Standards</i></p> <p>1. Baking powder shall yield not less than 8 per cent. of available carbon dioxide and not more than 1.5 per cent. of residual carbon dioxide, the available carbon dioxide and the residual carbon dioxide being determined in the manner specified in paragraph 3.</p> <p>2. Golden raising powder shall yield not less than 6 per cent. of available carbon dioxide and not more than 1.5 per cent. of residual carbon dioxide, the available carbon dioxide and the residual carbon dioxide being ascertained in the manner specified in paragraph 3.</p> <p>3.—(1) The residual carbon dioxide shall be determined in the following manner:—</p> <p>A sample of 2 grammes of baking powder or golden raising powder, as the case may be, shall be treated with 25 millilitres of water and evaporated to dryness on a boiling water bath and subsequently treated with a further 25 millilitres of water and evaporated in like manner. The residual carbon dioxide is the weight thereof evolved when the sample so treated is further treated with excess of dilute sulphuric acid at room temperature, the evolution being completed either by boiling or by means of reduced pressure.</p> <p>(2) The available carbon dioxide shall be determined by ascertaining the difference between the total carbon dioxide and the residual carbon dioxide; and the total carbon dioxide shall be determined by ascertaining the weight thereof evolved when the baking powder or golden raising powder, as the case may be, is treated with excess of dilute sulphuric acid at room temperature, the evolution being completed either by boiling for five minutes or by means of reduced pressure.</p>
LIQUID COFFEE ESSENCE OR EXTRACT	<p>1. The product shall contain not less than 0.5 per cent. weight in volume of caffeine derived from coffee:</p> <p>Provided that in any proceedings a product shall be deemed to comply with the foregoing requirement if the defendant proves that not less than 4 lb. of roasted coffee was used in the preparation of each gallon of the product.</p> <p>2. The product shall not contain extractives from any roasted vegetable matter other than coffee.</p>
LIQUID COFFEE AND CHICORY ESSENCE OR EXTRACT	<p>1. The product shall contain not less than 0.25 per cent. weight in volume of caffeine derived from coffee:</p> <p>Provided that in any proceedings a product shall be deemed to comply with the foregoing requirement if the defendant proves that not less than 2 lb. of roasted coffee was used in the preparation of each gallon of the product.</p> <p>2. The product shall not contain extractives from any roasted vegetable matter other than coffee or chicory.</p>

Column 1	Column 2
COFFEE MIXTURES	<p>1. Coffee and chicory mixtures, including French coffee, shall be mixtures of coffee and chicory only; each such mixture to contain not less than 51 per cent. by weight of pure coffee.</p> <p>2. Coffee with fig flavour or fig seasoning, including Viennese coffee, shall be a mixture of coffee and figs only; each such mixture to contain not less than 85 per cent. by weight of pure coffee.</p>
CURRY POWDER	<p>1. Curry powder shall contain not less than 85 per cent. spices, aromatic seeds and aromatic herbs.</p> <p>2. No curry powder shall contain lead in excess of 20 parts of lead per million parts of curry powder.</p>
FISH CAKES	<p>No fish cakes shall contain less than 35 per cent. by weight of fish.</p>
FISH PASTE	<p>1. Fish paste, including fish spread, shall be a smooth readily spreadable product with a fish content, in the form of finely divided fish, of not less than 70 per cent.</p> <p>2. For the purposes of the standard prescribed above—</p> <p>“Fish” means the edible portion of fresh water fish and of fish found in the sea and includes shell fish.</p> <p>“Fish content” means the percentage of the net weight of all fish when raw (after all waste has been eliminated) contained in any quantity of fish paste relative to the total weight of that quantity.</p>
SELF-RAISING FLOUR	<p><i>Carbon Dioxide Standard</i></p> <p>1. Self-raising flour shall yield not less than 0.40 per cent. of available carbon dioxide, the available carbon dioxide being determined in the manner specified in paragraph 2.</p> <p>2. The available carbon dioxide shall be determined by ascertaining the difference between the total carbon dioxide and the residual carbon dioxide; and the total carbon dioxide and the residual carbon dioxide shall respectively be determined in the following manner:—</p> <p>(a) Total Carbon Dioxide: Shall be determined by ascertaining the weight thereof evolved when the self-raising flour is treated with excess of dilute sulphuric acid, the evolution being completed either by boiling for five minutes or by means of reduced pressure.</p> <p>(b) Residual Carbon Dioxide: Shall be determined by taking not less than five grams of the self-raising flour, which shall be mixed to a smooth paste with distilled water, and a further quantity of distilled water amounting in all to not less than twenty times the weight of the flour shall then be incorporated. The liquid shall be heated in a boiling water bath for thirty minutes, being vigorously stirred for the first five minutes and</p>

Column 1	Column 2
<p>EDIBLE GELATINE</p>	<p>thereafter for approximately half a minute at intervals of approximately five minutes. The liquid shall forthwith be boiled for three minutes, being vigorously stirred during the whole of such period, and then transferred to an apparatus for determining carbon dioxide, through which carbon dioxide-free air shall be passed for not less than ten minutes. The residual carbon dioxide is the weight thereof evolved when the self-raising flour so treated is further treated with excess of dilute sulphuric acid, the evolution being completed either by boiling for five minutes or by means of reduced pressure.</p> <p>Edible gelatine shall be clean wholesome protein which—</p> <ul style="list-style-type: none"> <li>(a) is obtained by extraction from collagenous material;</li> <li>(b) is free from objectionable taste and offensive odour;</li> <li>(c) dissolves completely in warm water to give a clear or translucent colloidal solution which sets to a jelly when cooled to and maintained at 60°F;</li> </ul> <p>In the case of edible gelatine sold, offered or exposed for sale by retail a 3 per cent. solution shall set as aforesaid:</p> <p>Provided that where edible gelatine sold, offered or exposed for sale by retail is clearly and conspicuously described as being of low setting strength on a label (which includes directions for use) marked on or securely attached to the wrapper or container in which it is so sold, offered or exposed for sale, a solution made up in accordance with the directions for use shall set as aforesaid;</p> <ul style="list-style-type: none"> <li>(d) yields not more than 3.25 per cent. by weight of ash;</li> <li>(e) contains in each million parts by weight not more than two parts by weight of arsenic (expressed as arsenic), seven parts by weight of lead, thirty parts by weight of copper, one hundred parts by weight of zinc.</li> </ul>
<p>MEAT PASTE</p>	<ol style="list-style-type: none"> <li>1. Meat paste, including meat spread, shall be a smooth readily spreadable product with a meat content, in the form of finely divided meat, of not less than 55 per cent.</li> <li>2. For the purposes of the standard prescribed above:— <ul style="list-style-type: none"> <li>“Meat” means bacon, ham, beef, mutton, lamb, veal, pork, edible offals, poultry, game, rabbit, hare, venison and goat’s flesh.</li> <li>“Meat content” means the percentage of the net weight of all meat when raw (after all waste has</li> </ul> </li> </ol>

Column 1	Column 2
<p>MUSTARD, COMPOUND MUSTARD OR MUSTARD CONDIMENT</p>	<p>been eliminated) contained in any quantity of meat paste relative to the total weight of that quantity.</p> <p>For the avoidance of doubt the standard prescribed above shall not apply to any extract usually known as and called meat extract which is sold, offered or exposed for sale under such a description as to lead an intending purchaser to believe he is purchasing that kind of food.</p> <p>1. Mustard (including any article described as "white mustard"), compound mustard or mustard condiment shall be of such composition as to yield not less than 0.35 per cent. of allyl isothiocyanate after maceration with water for two hours at 37° centigrade and shall consist of a blend of brown and white mustard flours with or without amylaceous flours and/or spices:</p> <p>Provided that the proportions of amylaceous flours and spices (if any) shall not together exceed 20 per cent. by weight.</p> <p>2. The standard prescribed above shall not apply:—</p> <p>(a) to any article not in powder form;</p> <p>(b) to any article sold under the description "pickling mustard" and consisting entirely or in part of white mustard flour or brown mustard flour;</p> <p>(c) to brown mustard flour sold under the description "brown mustard".</p> <p>3. For the purposes of the standard prescribed above—</p> <p>"Brown mustard flour" means the product obtained by grinding whole seeds (with or without their husks) of <i>Brassica nigra</i> (Linn.) Koch or <i>Brassica juncea</i> (Linn.) Czernj. and Cosson or a mixture of such varieties of seeds.</p> <p>"White mustard flour" means the product obtained by grinding whole seeds (with or without their husks) of <i>Sinapis alba</i> Linn.</p>
<p>SACCHARIN TABLETS</p>	<p>A saccharin tablet or other sweetening tablet containing saccharin</p> <p>(a) shall contain not less than 0.18 grain and not more than 0.22 grain of saccharin or the equivalent weight of soluble saccharin;</p> <p>(b) may contain as excipient sodium bicarbonate with or without other suitable substances, the total amount of excipient not to exceed four times the maximum quantity of saccharin;</p> <p>(c) shall not contain more than 5 per cent. water-insoluble matter nor less bicarbonate than that required to render the saccharin completely soluble.</p>
<p>SALAD CREAM, MAYONNAISE AND ANY OTHER SALAD DRESSING</p>	<p>Salad cream, mayonnaise and any other salad dressing shall contain not less than 25 per cent. by weight of edible vegetable oil and not less than 1.35 per cent. by weight of egg yolk solids;</p>

Column 1	Column 2
<p>BLOCK SUET AND SHREDDED SUET</p>	<p>Provided that such standard shall not apply to any product sold under a description other than salad cream or mayonnaise in the following cases:—</p> <p>(a) Where the product is sold by a caterer as part of a meal served in the course of his catering business; or</p> <p>(b) Where the product is sold with a label attached to or marked on the wrapper or container, bearing the statement: "This product is not a salad cream or mayonnaise and does not comply with the statutory standard prescribed for those products", such statement to be clearly legible, to appear conspicuously and in a prominent position on the label, and in the event of the food being sold with more than one label describing the food, to be repeated on each such label.</p> <p>1. Block suet shall consist of rendered beef suet, shall be free from fibrous tissue and shall contain not less than 99 per cent. by weight of beef fat.</p> <p>2. Shredded suet shall consist of rendered beef suet with farinaceous material. It shall be free from fibrous tissue, shall be shredded, flaked or otherwise comminuted and shall contain not less than 83 per cent. by weight of beef fat.</p>
<p>TOMATO KETCHUP, CATSUP, SAUCE AND RELISH</p>	<p>1. Tomato ketchup, catsup, sauce and relish shall contain not less than six per cent. by weight of tomato solids derived from clean and wholesome tomatoes or from tomato puree, or its equivalent, made from clean and wholesome tomatoes.</p> <p>2. The tomatoes, tomato puree or its equivalent or the tomato ketchup, catsup, sauce or relish shall be so strained, with or without heating, as to exclude seeds or other coarse or hard substances.</p> <p>3. Tomato ketchup, catsup, sauce and relish shall contain no fruit or vegetables other than tomatoes except onions, garlic and spices added for flavouring purposes.</p> <p>4. No tomato ketchup, catsup, sauce or relish shall contain any copper in excess of 20 parts of copper per million parts of tomato ketchup, catsup, sauce or relish, as the case may be.</p>

#### EXPLANATORY NOTE

*(This note is not part of the regulations but is intended to indicate their general purport.)*

Orders made under the Defence (Sale of Food) Regulations, 1943, which prescribed standards for various foods for the whole of the United Kingdom, lapsed in Northern Ireland on the repeal of those regulations.

The standards prescribed in these regulations are similar to the standards contained in those Orders.