
STATUTORY INSTRUMENTS

1990 No. 1 (S.1)

FOOD

COMPOSITION AND LABELLING

The Caseins and Caseinates (Scotland)
Amendment Regulations 1990

<i>Made</i>	- - - -	<i>3rd January 1990</i>
<i>Laid before Parliament</i>		<i>15th January 1990</i>
<i>Coming into force</i>	- -	<i>5th February 1990</i>

The Secretary of State, in exercise of the powers conferred upon him by sections 4, 7, 56 and 56A of the Food and Drugs (Scotland) Act 1956(1) and of all other powers enabling him in that behalf, and after consultation in accordance with section 56(6) of the said Act with such organisations as appear to him to be representative of interests substantially affected by these Regulations, hereby makes the following Regulations:

Title and commencement

1. These Regulations may be cited as the Caseins and Caseinates (Scotland) Amendment Regulations 1990 and shall come into force on 5th February 1990.

Interpretation

2. In these Regulations the expression “the principal Regulations” means the Caseins and Caseinates (Scotland) Regulations 1986(2) and, unless the context otherwise requires, any reference herein to a numbered regulation or to a Schedule shall be construed as a reference to the regulation so numbered in or to the Schedule to the principal Regulations.

(1) 1956 c. 30; section 4(1) was amended by the European Communities Act 1972 (c. 68), Schedule 4, paragraph 3(1); sections 7 and 56 were amended by the Weights and Measures Act 1963 (c. 31), Schedule 9, Parts I and II; section 56 was also amended by the Criminal Justice Act 1982 (c. 48), Schedule 15, paragraph 8, and by the Law Reform (Miscellaneous Provisions) (Scotland) Act 1985 (c. 73), section 41 and is to be read with section 289GA(2) of the Criminal Procedure (Scotland) Act 1975 (c. 21) (inserted by section 66 of the Criminal Justice (Scotland) Act 1987 (c. 41)); section 56A was added by the European Communities Act 1972, Schedule 4, paragraph 3(2).

(2) S.I.1986/836.

Amendment of the principal Regulations

3. The principal Regulations shall be amended in accordance with regulations 4 to 7 of these Regulations.

4. At the end of regulation 2 there shall be added the following regulation:–

“2A. Any reference in Part III of the Schedule to a “method” identified by a number shall be construed as a reference to the method of analysis for casein products described under that number in, and as read with the General Provisions of, Annex II to First Commission Directive [85/503/EEC](#)(3).”.

5. After regulation 6 there shall be added the following regulation:–

“Sampling

6A. In relation to the sampling of casein products for analysis–

- (a) the power of a sampling officer or of an officer of the Secretary of State’s department under section 28 or 32 respectively of the Food and Drugs (Scotland) Act 1956 to procure samples; and
- (b) the duty of a sampling officer or of an officer of the Secretary of State’s department under section 30 or 32 respectively of the Food and Drugs (Scotland) Act 1956 to deal with samples,

shall be exercised and performed in accordance with the methods laid down in the Annex to First Commission Directive [86/424/EEC](#)(4).”

6. Regulation 10 (amendment of the Food Labelling (Scotland) Regulations 1984) shall be revoked.

7. For Part III of the Schedule there shall be substituted the Part III set out in the Schedule to these Regulations.

Amendment of the Food Labelling (Scotland) Regulations 1984

8. As the first item in Schedule 3 (Generic Names in List of Ingredients) to the Food Labelling (Scotland) Regulations 1984(5), there shall be inserted, in Column 1, the word “Caseinates” and in Column 2, “Any type of caseinate”.

St. Andrew’s House,
Edinburgh
3rd January 1990

Sanderson of Bowden
Minister of State, Scottish Office

(3) O.J. No. L308, 20.11.85, p.12.
(4) O.J. No. L243, 28.8.86, p.29.
(5) S.I. [1984/1519](#).

SCHEDULE

Regulation 7

New Part III of the Schedule to the Caseins and Caseinates (Scotland) Regulations 1986

PART III

STANDARDS

(All percentages are by weight)

Edible acid casein	(a) (a) Essential factors of composition
	1. Moisture content of not more than 10% determined by method 1.
	2. Milk protein content, calculated on the dried extract, of not less than 90% determined by method 2.
	3. Milk fat content, calculated on the dried extract, of not more than 2.25%.
	4. Titratable acidity, expressed in ml. of decinormal sodium hydroxide solution per g., of not more than 0.27 determined by method 3.
	5. Ash content (including P ₂ O ₅) of not more than 2.5% determined by method 4.
	6. Anhydrous lactose content of not more than 1%.
	7. Sediment content (burnt particles) of not more than 22.5mg. in 25g.
Edible acid casein	(b) (b) Contaminants
	Lead content of not more than 1mg. per kg.
	(c) (c) Impurities
	No extraneous matter (such as wood or metal particles, hairs or insect fragments) in 25g.
	(d) (d) Organoleptic characteristics
	1. Odours: No foreign odours.
	2. Appearance: Colour ranging from white to creamy white; the product must not contain any lumps that would not break up under slight pressure.
Edible rennet Casein	(a) (a) Essential factors of composition
	1. Moisture content of not more than 10% determined by method 1.

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2. Milk protein content, calculated on the dried extract, of not less than 84% determined by method 2.

3. Milk fat content, calculated on the dried extract, of not more than 2%.

4. Ash content (including P₂O₅) of not less than 7.5% determined by method 5.

5. Anhydrous lactose content of not more than 1%.

6. Sediment content (burnt particles) of not more than 22.5mg. in 25kg.

(b) (b) Contaminants

Lead content of not more than 1mg. per kg.

(c) (c) Impurities

No extraneous matter (such as wood or metal particles, hairs or insect fragments) in 25g.

(d) (d) Organoleptic characteristics

1. Odour: No foreign odours.

2. Appearance: Colour ranging from white to creamy white; the product must not contain any lumps that would not break up under slight pressure.

(a) (a) Essential factors of composition

1. Moisture content of not more than 8% determined by method 1.

2. Milk protein content, calculated on the dried extract, of not less than 88% determined by method 2.

3. Milk fat content, calculated on the dried extract, of not more than 2%.

4. Anhydrous lactose content of not more than 1%.

5. pH value of 6.0 to 8.0 determined by method 6.

6. Sediment content (burnt particles) of not more than 22.5mg. in 25g.

(b) (b) Contaminants

Lead content of not more than 1mg. per kg.

(c) (c) Impurities

1. No extraneous matter (such as wood or metal particles, hairs or insect fragments) in 25g.

Edible Caseinates

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

(d) (d) Characteristics

1. Odour: No more than very slight foreign flavours and odours.

2. Appearance: Colour ranging from white to creamy white; the product must not contain any lumps that would not break up under slight pressure.

3. Solubility: Almost entirely soluble in distilled water, except for the calcium caseinate.

EXPLANATORY NOTE

(This note is not part of the Regulations)

These Regulations, which apply to Scotland only, amend the Caseins and Caseinates (Scotland) Regulations 1986 as follows:–

- (a) certain of the standards applicable to casein products are required to be determined by methods of analysis set out in First Commission Directive [85/503/EEC](#) (OJNo. L308, 20.11.85, p.12) (regulations 4, 7 and Schedule);
- (b) casein products are required to be sampled for the purpose of analysis in accordance with First Commission Directive [86/424/EEC](#) (OJ No. L243, 28.8.86, p.29) (regulation 5);
- (c) caseinates is reinstated as a generic name for use in lists of ingredients as permitted by the Food Labelling (Scotland) Regulations 1984 (regulations 6 and 8).