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Malaysia

Food and Agricultural Import Regulations and Standards

Country Report

2005

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Report Highlights:
Changes: Section VI: Meat and Meat Products. Section IV: Fourteenth Schedule - Permitted metal contaminants; Fifteenth Schedule - Microorganisms and their toxins; Sixteenth Schedule - Pesticide residue; Seventeenth Schedule - Permitted non-nutritive sweetening; Twenty-first Schedule - Nutrient Levels for infant formula; Twenty-Second Schedule - Nutrient levels for canned food for infants and children; Twenty-third Schedule - Permitted Food Additive in Cereal-Based Food for Infants and Children; Twenty-Fourth Schedule - Permitted Ingredients in salt Substitutes.

Includes PSD Changes: No
Includes Trade Matrix: No
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This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Kuala Lumpur, Malaysia for U.S. exporters of domestic food and agricultural products. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers, who are normally best equipped to research such matters with local authorities, before any goods are shipped. FINAL IMPORT APPROVAL OF ANY PRODUCT IS SUBJECT TO THE IMPORTING COUNTRY'S RULES AND REGULATIONS AS INTERPRETED BY BORDER OFFICIALS AT THE TIME OF PRODUCT ENTRY.

SECTION 1. FOOD LAWS

The Food Act 1983 and the Food Regulations 1985 of Malaysia govern the various aspects of food quality control including food standards, food hygiene, food import and export, food advertisement and accreditation of laboratories. Specific compositional and labeling requirements were developed for particular food products. The content requirements are not restrictive for U.S. products. However because over half the Malaysian population is Muslim, labeling requirements for products containing pork and alcohol are very strict. Attention should be given to adhering to Malaysian labeling requirements to avoid any problems at the port of entry or on the retail level.

Extracts from the Food Regulations 1985 pertaining to labeling requirements, etc., are cited below.

SECTION 11. LABELING REQUIREMENTS

A. General Requirements

Language to be used

Where the food is produced, prepared or packaged in Malaysia, the language to be used is Bahasa Malaysia and in the case of imported food, the language may be in Bahasa Malaysia or English, and in either case may include translation thereof in any other language.

Particulars in labeling

(1) The appropriate designation of the food or a description of the food containing the common name of its principle ingredients. "Appropriate designation" means a name or description, being a specific, not generic name or description, which shall indicate to the prospective purchaser the true nature of the food to which it is applied. The lettering on the label shall be so prominent in height, visual emphasis, and position to be conspicuous by comparison with any other matter appearing on the label.

(2) In the case of mixed or blended food, words which indicate that the contents are mixed or blended, as the case may be, and such word shall be conjoined with the appropriate designation of the food, in the following form:

"mixed" (here insert the appropriate designation of the food); or
"blended" (here insert the appropriate designation of the food):

Provided that the word "mixed" or "blended" shall not be conjoined with the appropriate designation of any mixed or blended food which does not comply with the standard prescribed by these Regulations

(3) where food contains beef or pork, or its derivatives, or lard, a statement as to the presence in that food of such beef or pork, or its derivatives, or lard, in the form -

"CONTAINS (state whether beef or pork, or its derivatives, or lard, as the case may be)"

Or in any other words to this effect;

(4) A statement as to the presence of alcohol, in capital bold-faced lettering of a non-serif character not smaller than 6 point, in the form-

"CONTAINS ALCOHOL"

or in any other words to this effect. This statement shall appear immediately below the appropriate designation of the food.

(5) Where the food consists of two or more ingredients, other than water, food additives and nutrient supplement, the appropriate designation of each of those ingredients in descending order of proportion by weight and (if required) a declaration of the proportion of such ingredient.

(6) Where the food contains food additive, a statement as to the presence in the beer of such food additive, in the form-

"contains permitted (state type of the relevant food additive)"

provided that in the case of coloring substance or flavoring substance it shall be sufficient to state the common name or the appropriate designation of that food additive in place of the chemical name.

(7) A statement of the minimum net weight or volume or the number of the content of the package; in the case of food packed in liquid, a statement of the minimum drained weight of the food;

(8) In the case of imported food, the name and business address of manufacturer or packer or the owner of the rights of manufacture, or the agent of any of them, and the name and business address of the importer in Malaysia and the name of the country of the origin of the food. Please note that for the above purpose, a telegraphic or code address or an address at a Post Office, or the name of the company or the trade name of the manufacturer, packer, importer or seller appearing on any disc or cap or other device for sealing any package of is not sufficient.

(9) The requirements in paragraph 5, 6, 7, 8 may be written in no smaller than 4 point lettering.

Form and manner of labeling

(1) The particulars required above shall appear conspicuously and prominently in the label.

(2) All particulars to appear on a label shall be written in no smaller than 10 point lettering, and with equal prominence with any other matter appearing on or attached to the package.

(3) Every label shall be legible and durably marked either on the material of the package or on material firmly or permanently attached to the package.

(4) A label may be firmly placed inside a package if -

- the package is made of clear transparent material;
- the food contained in the package is not ready for direct consumption or in the case of food ready for consumption, is completely enclosed in its natural shell or pod or interior

wrapper such that it has no direct contact or is not likely to come into contact with the label

- No label shall appear on the extra wrapper of any food

(5) Except for intentionally accepted unit symbols of weights and measures, the lettering of every word or statement required to appear on labels shall be-

- all capital letters; or] the height of the lettering
- all lower case letters; or] shall be uniform in every] word or statement that is] separately required

- lower case letters with an initial capital letter] the height of the lower case] lettering shall be uniform] in every word or statement] that is separately required.

(6) Where the package to be labeled is so small as to prevent the use of letters of the required size, letters of smaller size may be used if they are of the largest size practicable in the circumstances and are in any event no smaller than two point.

(7) All lettering shall appear in a color that contrast strongly with its background.

Date marking

(i) In relation to package of food, it means a date permanently marked or embossed on the package, or in the label on the package, of any food signifying the expiry date or the date of minimum durability of that food, as the case may be.

(ii) For the purposes of sub regulation (i), the expression-

- "expiry date", in relation to a package food, means the date after which the food, when kept in accordance with any storage conditions set out in the label of such food, may not retain the quality attributes normally expected by a consumer; and
- "date of minimum durability", in relation to a package of food, means the date until which the food, when kept in accordance with any storage conditions set out in the label of such food, will retain any specific qualities for which tacit or express claim has been made

(iii) For the purposes of these Regulation, only marking in clear, unmistakable date which can be correctly interpreted by the consumer shall constitute date marking. The marking of date in code form for lot identification does not constitute date marking.

(iv) When in a package intended for sale, shall bear or have embossed, on the label or elsewhere on the package, a date marking in accordance with any of the alternatives as specified in the following regulation.

"EXPIRY DATE or EXP DATE (here insert the date, expressed in day, month and year or in month and year)";
"USE BY (here insert the date, expressed in day, month and year or in month and year or in month and year)"; or
"CONSUME BY or CONS BY (here insert the date, expressed in day, month and year or in month and year)":
The date of minimum durability in respect of any food shall be shown in "BEST BEFORE or BEST BEF (here insert the date, expressed in day, month and year or in month and year)";

(v) Where the validity of the date marking of a food to which this regulation applies is dependent on its storage, the storage direction of that food shall also be required to be borne on its label.

(vi) No person shall prepare or advertise for sale or sell any food specified in the Fifth Schedule of the Food Regulations 1985 unless the package containing such food bear a date marking.

(vii) The date marking required by this regulation shall be in capital bold-faced lettering of a non-serif character not smaller than 6 point.

Matter forbidden on any label

(i) No descriptive matter appearing on or attached to or supplied with any package of food shall include any comment on, reference to or explanation of, any statement or label required by these Regulations to be borne on any package of food if such comment, reference, or explanation either directly or by implication, contradicts, qualifies or modifies the statement or the content of that label.

(ii) Words to indicate grading, quality or superiority or any other words of similar meaning shall not appear on the label of any package of food unless such description of quality grading conform to those established by the relevant authorities responsible for such grading; and where such words appear on the label, it shall be presumed that the food is in compliance with the requirements established by the relevant authorities in respect of that quality grading.

(iii) No label which describes any food shall include the word "pure" or any other words of the same significance unless-

the food is of the strength, purity or quality prescribed by these Regulations and is free from any other added substance apart from those essential in the processing of such food; and there is no expressed stipulation in these Regulations prohibiting the inclusion of such word in the label in respect of that food.

(iv) food shall include the word "compounded", "medicated", "tonic" or "health" or any other words of the same significance.

(v) No label which describes any food shall include any claim on the absence of :

beef or pork or its derivatives, or lard or added alcohol if the food does not contain such ingredients; or
any food additive or nutrient supplement the addition of which is prohibited in these Regulations.

(vi) Except as otherwise provided in these Regulations, pictorial representation or design may be included in the label for the purpose of illustrating recipes involving the use of the food or suggestions on how to serve the food, where such inclusion is not misleading or deceptive, and the representation or designs immediately preceded or followed or otherwise closely accompanied, in not less than 6 point lettering, with the words "RECIPE" or "SERVING SUGGESTION" or other words of similar meaning, as the case may be.

(viii) Claims on the label.

(a) Claims which highlight the absence or non-addition of a particular substance in or to food may be included in the label provided that the claims are not misleading and the substance:

- not subject to specific requirements in this regulation
- is one which consumers would normally expect to find in the food

- has not been substituted by another substance giving the food equivalent characteristics unless the nature of the substitution is clearly stated with equal prominence; and

(b) Claims which highlight the absence or non-addition of one or more nutrients in or to food shall be regarded as nutrition claims, and regulation on nutritional labeling shall apply to those claims.

(c) Nutrition claims in this regulation include the following claims:
- nutrient content claims
- nutrient comparative claim
- nutrient function claim; and
- claim for enrichment, fortification or other words of similar meaning.

B. Requirements Specific to Nutritional Labeling

1. In these Regulations, “nutritional labeling", in relation to a package of food, means a description intended to inform the consumer of the nutrient content of a food.

2. Nutritional labeling is compulsory for the following foods: prepared cereal foods; various types of bread; variety of milk and powdered milk, including sweetened condensed milk, evaporated milk and cultured milk; canned meat; canned fish; canned vegetable, canned fruit and various types of fruit juices, salad dressing and mayonnaise, various types of soft drink including botanical drink, soya bean milk and soya bean drink.

3. There shall be written on the label of the food specified in (2) -
   a. the amount of energy, expressed in kilocalorie (kcal) or kilojoule (KJ) or both per 100g or 100 ml or per package if the package contains only a single portion and per serving as quantified on the label; and
   b. the amount of protein, available carbohydrate (that is carbohydrate excluding dietary fibre) and fat, expressed in g per 100g or per 100 ml or per package if the package contains only a single portion and per serving as quantified on the label.
4. There shall be written on the label on a package of ready-to-drink beverage, the amount of total sugars in the following form:
   "Carbohydrate ....g
   Total sugars ....g:.
5. Where a claim is made regarding the amount or type of fatty acids, the amounts of saturated, monounsaturated, polyunsaturated and trans fatty acid shall be declared in the following from, as the case may be:
   "Fat ....g
   comprising of
   monounsaturated ....g
   polyunsaturated ....g
   saturated ....g
   Trans fatty acid ....g.

6. The amount of energy to be listed should be calculated by using the following conversion factors:

(a) Carbohydrates 4kcal/g (17 kJ);
(b) Protein 4kcal/g (17 kJ);
(c) Fat 4kcal/g (37 kJ);
(d) Alcohol (Ethanol) 4kcal/g (29 kJ);
(e) Organic acid 4kcal/g (13 kJ); or
(f) Dietary fibre 4kcal/g (8.5kJ);

(7) The amount of protein to be listed shall be calculated using the following formula:
Protein = Total Kjeldahl Nitrogen x Conversion factor for specific food

(8) The conversion factors for specific food specified in (7) shall be as follows:

FOODS	Conversion factor
Wholemeal or flour or bulgur	5.83
Flour, medium or low extraction	5.70
Macaroni, spaghetti, wheat pastes	5.70
Bran	6.31
Rice	5.95
Rye, barley, oats	5.83
Groundnuts	5.46
Soyabean, seeds, flour or products	6.25
Almond	5.18
Brazil nut	5.71
Coconuts, chestnuts, treenuts	5.3
Milk and milk products	6.38
Magarine, butter	6.38
Other foods	6.25

(9) Except as otherwise provided in these Regulations, there may be written on the label of food the amount of vitamins and minerals in accordance with the following criteria:

(a) only vitamins and minerals which are listed in the Nutrient Reference Values (NRV) or
(b) where the vitamins and minerals are not included under paragraph (a) with the written approval of the Director, and
(c) only those vitamins and minerals which are present in not less than 5 per cent of the Nutrient Reference Value (NRV), supplied by a serving as quantified on the label.

(10) The numerical information on vitamins and minerals shall be expressed in metric units per 100g or per 100ml or per package if the package contains only a single portion and per serving as quantified on the label; in addition, this information may be expressed as a percentage of the Nutrient Reference Value (NRV) per 100g or per 100ml or per package if the package contains only a single portion and per serving as quantified on the label.

(11) Where the numerical information on vitamins and minerals has been expressed as a percentage of Nutrient Reference value (NRV) shall be used for labeling purposes:

Nutrient Reference Values (NRV)

Vitamin A (ug)	800
Vitamin D (ug)	5
Vitamin C (mg)	60
Vitamin E (mg)	10
Thiamin (mg)	1.4
Riboflavin (mg)	1.6
Niacin (mg)	18
Vitamin B6 (mg)	2
Folic acid (ug)	200
Vitamin B12 (ug)	1
Calcium (mg)	800
Magnesium (mg)	300
Iron (mg)	14
Zinc (mg)	15
Iodine (ug)	150

(12) There may be written on a label of a package of food the amount of cholesterol or dietary fibre; the amount of cholesterol shall be expressed in mg per 100g or per 100ml or per package if the package contains only a single portion and per serving as quantified on the label and the amount of dietary fibre shall be expressed in g per 100g or per 100 ml or per package if the package contains only a single portion and per serving as quantified on the label.

(13) Where a food other than food specified in (2) contains a nutrition labeling, (3) shall apply to the labeling.

(14) Where a food makes a nutrition claim, it is also mandatory to include a nutrition labeling as specified in (3) and the amount of any other nutrient for which a nutrition claim is made in respect of the food.

Nutrient content claim

(1) In these Regulations, "nutrient content claim" means a nutrition claim that describes the level of a nutrient contained in a food.

(2) When a nutrient content claim or a synonymous claim, that is listed in Table I and Table II to the Fifth A Schedule is made, the conditions specified in the Tables for that claim shall apply.

(3) Where a food is by its nature low in or free of the nutrient that is the subject of the claim, the term describing the level of the nutrient shall not immediately precede the name of the food but shall be in the following from, that is, "a low (naming the nutrient) food" or "a (naming the nutrient)-free food".

Nutrient comparative claims

(1) In these Regulations, "nutrient comparative claim" means a claim that compares the nutrient levels or energy value of two or more foods.

(2) There may be written on a label of a package food a statement that compares the level of a nutrient in the food with the level of a nutrient in a reference food in the following words or any other words of the same significance, that are, "reduced", "less than", "fewer", "increased", "more than", "light" or "extra".

(3) For the purpose of (2), nutrient comparative claims may only be used on the label based on the food sold, taking into account further preparation required for consumption if relevant, according to the instructions for use on the label and subject to the following conditions:

(a) the food being compared shall be different versions of the same or similar food and the foods being compared should be clearly identified.

(b) a statement of the amount of difference in the energy value or nutrient content shall be given and the following information shall appear in close proximity to the nutrient comparative claim:
(i) the amount of difference related to the same quantity, expressed as a percentage, fraction or an absolute amount and full details of the comparison shall be given; and
(ii) the identity of the food to which the food is being compared, and the food shall be described in such a manner that it can be readily identified by consumers; and

(c) the comparison should be based on a relative difference of at least 25 percent in the energy value or nutrient content, except for micro nutrients where a 10 per cent difference in the Nutrient Reference Value (NRV) would be acceptable, between the compared foods and a minimum absolute difference in the nergy value or nutrient content equivalent to the figure defined as "low" or a "source" in Table I and II to the Fifth A Schedule.

Nutrient function claim

(1) In these regulations, "nutrient function claim" means a nutrition claim that describes the physiological role of the nutrient in the growth, development and normal functions of the body.

(2) A nutrient function claim shall not imply or include any statement to the effect that the nutrient would afford a cure or treatment for or protection from a disease.

(3) No label which describes any food shall include any claims relating to the function of a nutrient in the body unless the food for which the nutrient function claim is made shall contain at least the amount nutrient in the level to be considered as a source of that nutrient per reference amount as specified in Table II to the Fifth A Schedule.

(4) Except as otherwise provided in these Regulations, only the following nutrient function claims or any other words of similar meaning shall be permitted:

(a) Calcium aids in the development of strong bones and teeth;
(b) Protein helps build and repair body tissues
(c) Iron is a factor in red blood cell formation
(d) Vitamin D helps the body utilize calcium and phosphorus
(e) Vitamin B1/Thiamine is needed for the release of energy from carbohydrates.
(f) Vitamin B2/Riboflavin is needed for the release of energy from proteins, fats and carbohydrates
(g) Niacin is needed for the release of energy from proteins, fats and carbohydrates
(h) Folic acid is essential for growth and division of cells
(i) Vitamin B12/Cyanocobalamin is needed for red blood cell production
(j) Vitamin C enhances absorption of iron from non-meat sources; or
(k) Magnesium promotes calcium absorption and retention

(5) No label on a package containing any food shall bear a nutrient function claim xcept those permitted in this regulation or with prior written approval of the Director.

SECTION 111. PACKAGING AND CONTAINER REGULATIONS

Packaging on retail premises

(1) Where food is packaged on retail premises and is offered, exposed or kept for sale in such package at the said premises in such a manner that the customer may himself select the package, then every such package of food has to be sealed, and where the package is of transparent flexible material, the label may be inserted inside the package.

Restrictions and Limitations on packaging materials

(1) No person shall import, manufacture, advertise for sale or sell or use or cause or permit to be used in the preparation, packaging, storage, delivery or exposure of food for sale, any package, appliance, container or vessel which yields or could yield to its contents, any toxic, injurious or tainting substance, or which contributes to the deterioration of the food.
(2) No person shall import, manufacture, advertise for sale or sell any package, appliance, container or vessel made of enamel or glazed earthenware that is intended for use in the preparation, packaging, storage, delivery or exposure of food for sale and is either capable of imparting lead, antimony, arsenic, cadmium or any other toxic substance to any food prepared, packed, stored, delivered or exposed in it, or is not resistant to acid unless the package, appliance, container or vessel satisfied the test described in the Thirteenth Schedule. (Appendix C).
(3) No person shall import, manufacture or advertise for sale or sell or use in the preparation, packaging, storage, delivery or exposure of food for sale, any rigid or semi-rigid package, appliance, container or vessel, made of polyvinyl chloride which contains more than 1 mg/kg of vinyl chloride monomer.
(4) No person shall import, prepare or advertise for sale or sell any food in any rigid or semi-rigid package, appliance, container or vessel made of polyvinyl chloride if the food contains more than 0.05mg/kg of vinyl chloride monomer.
(5) No person shall use, or cause or permit to be used, in the preparation, packaging, storage, delivery or exposure for sale of any food, any package,

appliance, container or vessel that had been used or intended to be used for any non-food product.

(6) Recycling of the following packages prohibited:
- a. of any sugar, flour or meal, any sack that has previously been used for any purpose
- b. of any edible fat or edible oil, any bottle or metal container, than silos and tankers for edible fat and edible oil, that has previously been used for any purposes
- c. of any food of non-swine origin, any package, appliance; container or vessel that is intended for use or has been used for any product of swine origin (sus scrofa)
- d. of any food, other than that packaged in an extra wrapper, any plastic bottle that has previously been used for any purpose;
- e. of any food, other than alcoholic beverage and shandy (type of Malaysian beer), any bottle that has previously been used for alcoholic beverage of shandy.
- f. of any milk, soft drink, alcoholic beverage or shandy, any glass bottle that has previously been used for another food;
- g. of any vegetable, fish or fruit, any box or crate that has previously been used for another food
- h. of any polished rice, any gunny sack that has previously been used for another food

(7) Use of damaged package prohibited

(8) Toys, coins, etc. not to be placed in food

Bulk Containers

(1) Bulk container includes any wagon, crate, silo, tanker and other similar container any box, carton and other similar container in which more than one duly labeled package and its contents are not intended to be retained when the packages or the contents are sold by way of retail. Bulk containers are not subject to the form and manner of labeling and date marking indicated above.

SECTION IV. FOOD ADDITIVE REGULATIONS

1. “Food additive” means any safe substance that is intentionally introduced into or on a food in small quantities in order to affect the food’s keeping quality, texture, consistency, appearance, odor, taste, alkalinity or acidity, or to serve any other technological function in the manufacture, processing, preparation, treatment, packing, packaging transport, or storage of the food, and that results or may be reasonable expected to result directly or indirectly in the substance or any of its by-products becoming a component of, or otherwise affecting the characteristics of, the food and includes any preservative, coloring substance, flavoring substance, flavor enhancer, antioxidant and food conditioner, but shall not include nutrient supplement, incidental constituent or salt.

(2) No person shall import, manufacture, advertise for sale or sell or introduce into or on any food-additive other than a permitted food additive; or any permitted food additive that does not comply with the standard prescribed in these Regulations, where such standard is so prescribed.

(3) Notwithstanding sub regulation (2), the addition of food additive to food is prohibited except as otherwise permitted by these Regulations. A reference in these Regulations to the addition or use of "other food" in the composition of

food for which a standard is prescribed in these Regulations shall not be construed as permission for the use of food additives.

(4) No person shall introduce into or on a food any food additive in such a manner as to conceal any damage to, or any inferiority in the quality of that food.

(5) Notwithstanding anything in these Regulations, a food additive may be present in any food where--

(a) the additive is permitted by these Regulations to be in any ingredient used in the manufacture of the food; and

(b) the proportion of the additive in any such ingredient does not exceed maximum proportion if any, permitted by these Regulations for that ingredient; and

(c) The total proportion of the additive in the final product does not exceed the maximum proportion, if any, permitted by these Regulations for that product; and

(d) the food into which the additive is carried over does not contain the additive in greater quantity than would be the case if the food were made under proper technological conditions and in accordance with sound manufacturing practice

(e) the additive carried over is present in the food at a level that is significantly less than that normally required for the additive to achieve an efficient technological function in its own right

Labeling requirement

(1) There shall be written in the label on the package containing food additive imported, manufactured, advertised for sale or sold--

(a) the words "(state the chemical name of the food additive) as permitted (state the type of food additive)"; provided that in the case of coloring substance or flavoring substance it shall be sufficient to state the common name or the appropriate designation of that food additive in place of the chemical name;

(b) a statement giving direction for its use.

Permitted food additives that may be added to specified foods and the maximum permitted levels are listed in the Sixth, Seventh, Eight, Ninth, Tenth and Eleventh Schedule of the Food Regulation 1985. U.S. exporters can obtain a list of the Schedules from the Food Safety and Quality Division, Ministry of Health. A list of positive and negative list of permitted food additives is attached in the Appendix IV.

SECTION V. PESTICIDES AND OTHER CONTAMINANTS

The Food Safety and Quality Division, Ministry of Health enforce regulations concerning pesticide residues in foodstuffs. Authorized officers, appointed by the Division may enter any premises where he believes any food to which the Food Act applies is prepared, preserved, packaged, stored, conveyed, distributed or sold, and examine any such food and take samples thereof.

Pesticide Residue

(1) For the purposes of these Regulations, the term "pesticides" includes:

(a) any preparation used, or capable or purporting to be capable of being used, for preventing the attack of, or for destroying--

(i) fungi or other parasitic plants or bacteria that affect or attack plants, fruits, grains, animals or property

(ii) insects or other pests that affect or attack plants, fruits, animals or property;

(iii) noxious animals or noxious birds or
(iv) weeds or other noxious plants; and
(b) any substance purporting to be pesticide.

(2) No person shall import, prepare for sale or sell any food containing pesticide residue in a proportion greater than the proportion specified for that food as set forth in the Sixteenth Schedule in the Food Regulations or as recommended in the Codex Alimentarius where the pesticide is not specified in the Sixteenth Schedule. If the pesticide residue limit is not specified for a particular food in the Sixteen Schedule or Codex Alimentarius, then the pesticide residue shall not contain more than 0.01 milligram per kilogram in the food. The Sixteenth Schedule is available from the Food Safety and Quality Division's website.

(3) The maximum pesticide residue limits (MRL) in food are also listed in the 16th Schedule of the Food Regulations 1985.

The Pesticides Act 1974 under Section 7-13 provides for the control of the importation and manufacture of a pesticide through a registration scheme under the Pesticides (Registration Rules) 1976. Only locally registered companies may register pesticides. Applications for registration must be submitted to the following address: Secretary, Pesticides Board, Department of Agriculture, Jalan Gallagher, 50480 Kuala Lumpur. Application forms are obtainable from the same address. Submissions should be made as far in advance as possible prior to the desired registration date. The period of registration of a pesticide is 3 years, effective from the date of registration unless is terminated by the registrant or canceled by the Pesticides Board. The fee for registration of a pesticide is RM400/- for the period of three years. A list of the approved pesticides is available from the Pesticide Board.

SECTION VI. OTHER REGULATIONS AND REQUIREMENTS

All food consignments are subject to random checking and sampling at 28 entry points all over the country to ensure food items imported into the country are safe and comply with the prescribed standards and regulations. Foods will be destroyed if they are found unfit for human consumption. Consignment of meat and meat products, milk and milk products, pork and pork products imported into Malaysia are subject to veterinary inspection by the authorized officer(s) of the Dept. of Veterinary Services (DVS) at the point of entry on arrival in Malaysia. Random samples will then be collected for laboratory testing and DVS has the right to reject, destroy, or further detain any consignment when deemed required.

Health and medicinal food products need to be registered. Meat and milk and their related products require import license. Product registration and application for import licenses are done through Malaysian registered companies. Fees are imposed for import licenses. Each of the paragraphs below has listed specific requirements for the product group that would be useful for U.S. exporters.

Plant And Plant Products

The import of plant and plant products into Malaysia is governed by the Agricultural Pests and Noxious Plants (Import/Export) Regulations 1981. The aim of plant quarantine regulations is to control the import of plants for the purpose of prevention of introduction of pests and disease from foreign countries. The inspection and certification of consignment of plants, plant parts or plant products, processed or otherwise must conform with the current phytosanitary requirements. Applications for Phytosanitary Certificate (P.C.) are to be made on Form PQ 9 obtainable from any Plant Quarantine office and submitted at least four working days before the proposed date of inspection. A certified true copy of the Import

Permit will be required for the purposes of meeting the phytosanitary requirements. An import permit is issued by the Director General of the Agriculture Department. All conditions for import of plants are specified in this permit. As most of the conditions to be fulfilled need to be undertaken in the country of origin of the plants, it is vital that the importer informs the supplier before-hand of the requirements.

Applications for plant permit should be made to:
Director of Crop Protection Branch, Department of Agriculture, Jln Gallagher, Kuala Lumpur, Tel: (603) 2697-3077; Fax: +(6-03) 2697-7205

Live Animals/Birds

The Department of Veterinary Services (DVS), empowered by the Animal Rules, 1962 DVS regulates the importation of live animals or birds and livestock products into Malaysia. The Animal Quarantine Services provide facilities for quarantine of live animals and birds imported into the country. Animal Ordinance, 1953, Animal Rules 1962, Animal Importation Order 1962 and Federal Animals Quarantine Station (Management and Maintenance) By-Law 1984 are enforced and requirements such as import license and health certificate are needed to facilitate the importation of live animals and birds into Malaysia. Further information on animal quarantine requirements and services can be obtained from:

Dept of Veterinary Services, Quarantine and Import - Export, Wisma Tani, Podium Block, Lot 4G1, Prescinct 4, Putrajaya. Tel: +60-3 8870 2000; Fax: +60-3 88882685; Website: http://agrolink.moa.my/jph

Meat And Meat Products (except pork)

The Department of Veterinary Services (DVS) is responsible for ensuring products of animal origin for human consumption are hygienic, healthy, wholesome and are suitable for consumption. Under the Control of Slaughter Rules 1975, all meat and livestock products imported into the country must be certified halal and the products must originate from slaughterhouses which have been inspected and approved by the Malaysian veterinary and religious authorities (JAKIM – the Islamic Development Foundation of Malaysia). NOTE: For cattle slaughter, it is important to note that the application of thoracic sticking, a procedure in which major blood vessels around the heart are cut to more quickly drain the blood and assure a more humane slaughter, is not acceptable to the Malaysian Islamic authorities.

In addition to certifying the plants for halal export, JAKIM will also approve and appoint U.S. Islamic Centers to monitor and audit the “halal” status of the approved plants and to issue halal certificates for all export consignments. The Islamic Centers are duty-bound to record all monitoring and auditing activities of the approved plants and to submit these reports to JAKIM upon request. Guidelines on the appointment of foreign Islamic organizations are found in JAKIM website at http://www.islam.gov.my/e-halal/glossary.php.

Assistance from various U.S. cooperator boards representing the industry (such as US Meat Export Federation and USA Poultry and Egg Export Council) may be solicited to arrange for the inspection. Import license, Veterinary Health Certificate (signed or endorsed by a competent veterinary officer of the Government Veterinary Authority of the country of export) and Halal Certificate (issued by approved U.S. Islamic Centers) must accompany each consignment. All meat must be properly labeled indicating establishment number of the abattoir and packing plant; lot number, date of production and type of slaughter (muslim).

Further information is obtainable from Dept of Veterinary Services, Wisma Tani, Podium Block, Lot 4G1, Prescinct 4, Putrajaya. Tel: +60-3 8870 2000. Website: http://agrolink.moa.my/jph

Health And Medicinal Food Products

All health and medicinal food products need to be classified by the National Pharmaceutical Control Bureau (NPCB). Under the Dangerous Drugs Act 1952, Control of Drugs and Cosmetics Regulations 1984, NPCB will determine if the health or medicinal food products need to be registered. An import license may be necessary and issued by the Compliance Unit. In order to register with the NPCB, the exporter or appointed distributor need to write to NPCB stating the name of the products, ingredients and its percentage, claims/usage and attach a copy of the label/product literature.

Further information can be obtained from: National Pharmaceutical Control Bureau (NPCB), Ministry of Health Malaysia, Jalan Universiti, P.O.Box 319, 46730 Petaling Jaya. Tel: +6(03) 7957-3611 Fax: +6(03) 79581312; website: http://www.bpfk.gov.my/

SECTION VII. OTHER SPECIFIED STANDARDS

Special Purpose Food (Regulation 388 of Food Regulations 1985)

(1) In these Regulations, "special purpose food" means a food named or described as particularly suitable for consumption by persons requiring special nutritional needs and includes the food for which a standard is prescribed in Regulations 389 to 393.

(2) For the purposes of this regulation, the term "carbohydrate" includes alcohol, hlycerol, sorbitol or sugar alcohol, and any carbohydrate substance that is capable of being metabolised.

(3) No person shall import, manufacture or advertise for sale or sell any food, other than those specified in Regulations 389 to 393, as special purpose food without the prior written approval of the Director of Food Safety and Quality Division of the Ministry of Health.

(4) No label of any food shall claim that a food is a special purpose food unless adequate information to support special suitability or nutritional qualities is stated in such label.

(5) Where a special purpose food contains any carbohydrate it shall not be labeled with the word or words "sugarless" or "sugar free", or any word of similar meaning.

(5A) Where the ingredient, other than food additives, added to special purpose food is derived from plant, the common name of that plant shall be stated on the label of that food.

(6) For the purposes of this regulation, "infant" means any person up to 12 months of age and "children" means any person from the age of more than 12 months up to the age of 3 years

(7) Regulations 389 to 393 include infant formula, canned food for infants and children, cereal-based food for infants and children, low energy food and formula dietary food.

SECTION VIII. COPYRIGHT AND/OR TRADEMARK LAWS

Trade Marks Act, 1976 (Act 175) & Trade marks Regulation, 1983 provides protection against misuse of trademarks and trade names. Protecting industrial rights and property rights is basically the responsibility of each company and through private legal counsel. Trade marks and brand names can be registered with the Intellectual Property Corporation of Malaysia, 32nd Floor, Menara Dayabumi, Jalan Sultan Hishamuddin, 50000 Kuala Lumpur. Tel: 603-2274-8671; Fax: +60-3 2274 1332; Website: http://www.mipc.gov.my/

SECTION IX. IMPORT PROCEDURE

Royal Customs and Excise Department, Ministry of Finance Malaysia
Royal Customs and Excise Department is an agency of the Ministry of Finance responsible for ensuring efficient collection of indirect taxes such as customs duty (import and export), excise duty, sales tax, service tax and vehicle levy and the controls of carriers, persons and articles entering or departing Malaysia. This agency is governed by the Customs Act 1967. The Royal Customs and Excise Department is also given powers to enforce and control the prohibition of import and export of goods under more than 30 other laws and regulations administered by other departments and government agencies.

The Royal Customs and Excise Department cooperates with a number of other agencies, and a license and permit from responsible agency is necessary to import the following products: alcoholic beverages; animal and animal products; certain health and medicinal food products; meat and meat products; plant and plant products; poultry and poultry products.

Imported goods may enter into Malaysia legally when shipment has arrived within the legal landing place and at customs airport. All goods to be imported whether or not subject to import duties must be declared in writing on Customs No. 1 form. All declarations should indicate a full and true account of the number and description of goods and packages, value, weight, measurement or quantity, and the country of origin or the final destination as the case may be. Declarations must be submitted to the Customs station at the place where the goods are to be imported.

The Customs Act 1967 provides for importers to act on their behalf. Only agents who have been approved by the Director General of Customs can be appointed for this purpose. Applications to act as approved agents must be made to the Customs station where the goods are to be imported. Where duties such as import duty and sales tax are applicable on imported goods all relevant duties must be paid before such goods can be released.
The documents required by Malaysian customs are:

- Custom Entry form
- Evidence of right to make entry, e.g. bill of lading
- A Commercial Invoice or Pro-forma invoice if a commercial invoice cannot be produced
- Packing List

Other necessary documents to determine merchandise admissibility such as certificate of origin, analysis etc.

SECTION X. POST CONTACT AND FURTHER INFORMATION

If you have any questions or comments regarding this report or need assistance exporting high value products to Malaysia, please contact the Office of Agricultural Affairs at the U.S. Embassy in Kuala Lumpur at the following address:

Office of Agricultural Affairs
U.S. Embassy - Kuala Lumpur
APO AP 96535-8152
Tel: (011-60-3) 2168-5082
Fax:(011-60-3) 2168-5023
E-mail: agkualalumpur@.usda.gov

For more information on exporting U.S. agricultural products to other countries, please visit the Foreign Agricultural Service homepage: http://www.fas.usda.gov.

APPENDIX I. MAJOR MALAYSIAN REGULATORY AGENCIES

Plant Quarantine Director
Crop Protection Branch
Department of Agriculture
Jalan Gallagher, 50480 Kuala Lumpur
Tel : +(6-03)2697-3077
Fax : +(6-03) 2697-7205
http://agrolink.moa.my/doa

Director General of Customs
Royal Customs and Excise Headquarters Malaysia
Ministry of Finance Complex
Precinct 2, Federal Government Administration Center
62596 Putrajaya.
Tel : +(6-03) 8882 2100
Fax : +(6-03) 8889 5899
http://www.customs.gov.my

Director
Veterinary Public Health
Department of Veterinary Services,
Wisma Tani, Podium Block,
Lot 4G1, Prescinct 4, Putrajaya.
Tel: +60-3 8870 2000
Fax: +60-3 88882685
http://agrolink.moa.my/jph

Director
National Pharmaceutical Control Bureau
Ministry of Health Malaysia,
Jalan Universiti, P.O.Box 319,
46730 Petaling Jaya.
Tel : +(6-03) 7957-3611
Fax : +(6-03) 79581312

Director
Food Safety and Quality Division
Ministry of Health Malaysia
Level 3, Block E7, Parcel E
Federal Government Administration Center
Putrajaya 62518
Tel: +6-03-8883--3888
Fax: +6-03-8889-4971
Http://dph.gov.my

APPENDIX II. OTHER IMPORT SPECIALIST CONTACTS

LOCATION OF GOVERNMENT VETERINARY LABORATORIES

Laboratory	Area Serviced
Makmal Veterinar Kawasan Bukit Tengah Jabatan Perkhidmatan Haiwan P.O.Box 63 14007 Bukit Mertajam, Penang. Tel: 604-5072540 Fax:604-5075796 E-mail:mvkbt1@jph.gov.my	Northern States of the Peninsular Malaysia such as Perlis, Kedah, Penang and Northern Perak.
Makmal Veterinar Kawasan PJ, Jabatan Perkhidmatan Haiwan Persiaran Barat 46630 Petaling Jaya. Tel: 603- 7572963 Fax: 603-7574421 Email:jphmvpj@po.jaring.my	Central States of the Peninsular Malaysia such as Southern Perak, Selangor, Negeri Sembilan, Malacca, Eastern Pahang and Kuala Lumpur.
Makmal Veterinar Kawasan Johor Bahru Jabatan Perkhidmatan Haiwan P.O.Box 734 80730 Johor Bahru, Johore. Tel: 607-223-9243 Fax: 607-224-2528 Email:jphmvjb@po.jaring.my	Southern States of the Peninsular Malaysia such as Johore.
Makmal Veterinar Kawasan Kuantan Jabatan Perkhidmatan Haiwan Jalan Sri Kemunting 2 25100 Kuantan, Pahang. Tel: 609-5137400 Fax: 609-5134959 Email:jphmvkn@tm.net.my	East Coast States of the Peninsular Malaysia such as Pahang, Southern Trengganu and Northern Johore.
Makmal Veterinary Kawasan Kota Bharu Jabatan Perkhidmatan Haiwan 16150 Kubang Kerian Kota Bahru, Kelantan. Tel: 609-765-3754 Fax: 609-765-4339 Email: naheed@jph.gov.my	North East States of the Peninsular Malaysia such as Kelantan and Northern Trengganu.
Veterinary Research Institute 59, Jalan Sultan Azlan Shah P.O.Box 369, 30740 Ipoh, Perak.	State of Perak and Reference Laboratory for Malaysia.

Tel: 605-545-7166 Fax: 605-546-3368 Email: shahir@jphvri.po.my	
Animal Disease Research Center P.O.Box 59, 89457 Tanjung Aru Sabah. Tel: 6088-261263 Fax: 6088-232-488 Email: mikelee@adrcdvs.gov.my	State of Sabah
State Veterinary Dianogstic Laboratory Kota Samarahan 93632 Kuching, Sarawak. Tel: (6082) 611-607 Fax: (6082) 613460	State of Sarawak

FOOD QUALITY CONTROL LABORATORY (FQCL), MINISTRY OF HEALTH AROUND MALAYSIA
Or See: http://www.moh.gov.my/fqc/index.htm

Laboratory	**Areas Serviced**
Food Quality Control Laboratory Perlis Jalan Hospital, 01000 Kangar Tel: (604) 976-8114 Fax: (604) 977-6369	Perlis
Food Quality Control Laboratory Penang Jalan Bagan Luar, 12000 Butterworth, Penang. Tel: (604) 332-4924 Fax: (604) 332-4924	Penang
Food Quality Control Laboratory Selangor Tingkat 1, Poliklinik Anika, Hospital Tengku Amouan Rahimah, 41586 Kelang Tel: (603) 331-8822 Fax: (603) 333-7154	Selangor
Food Quality Control Laboratory Johore d/a Pusat Kesihatan Tampoi, Batu 5, Jalan Skudai, 81200 Johor Bahru Johor. Tel: (607) 237-7206 Fax: (607) 235-9480	Johore
Food Quality Control Laboratory Pahang Tingkat 1 & 2, Lot 238 Jalan Bunga Tanjung, 28400 Mentakab, Pahang	Pahang

Tel: (609) 278-3085 Fax: (609) 278-3085	
Food Quality Control Laboratory Terengganu Bangunan JKR 47/1 Jalan Hospital Lama, 24000 Kuala Terengganu, Terengganu. Tel: (609) 623-1190 Fax: (609)623-1190	Terengganu
Food Quality Control Laboratory Jabatan Kesihatan Negeri Kelantan 16400 Peringat, Kota Bahru Kelantan Tel: (609) 712-9333 Fax: (609) 712-5333	Kelantan
Food Quality Control Laboratory Sabah Lot 4, Kawasan Perindustrian Ringan Batu 6 Jalan Petagas, Putatan, 88200 Penampang, Sabah Tel: (6088) 779-200 Fax: (6088) 762-473	Sabah
Food Quality Control Laboratory Sarawak Jalan Tun Abang Haji Openg 93590 Kuching Sarawak Tel: (6082) 417-995 Fax:(6082) 258-859	Sarawak

APPENDIX III. LOCAL AND OTHER CONTACTS

WORLD TRADE ORGANIZATION (WTO) ENQUIRY POINT

Each member government is responsible for the notification procedures associated with agreement under the World Trade Organization (WTO). Examples here relate to the Sanitary, PhytoSanitary (S.P.S.) and Technical Barriers to Trade (TBT) Agreements. WTO obligations include notifying any trade significant proposals which are not substantially the same as international standards to the WTO; providing copies of the proposed regulation upon request; allowing time for comments; and also to provide upon request copies of other relevant documents on existing regulations related to food and agriculture. Information on the country's regulations, standards and certification procedures can also be obtained through the Enquiry Point(s) listed below:

Director
Multilateral Trade Relations
Ministry of International Trade & Industry
Block 10, 5th Floor
Kompleks Pejabat Kerajaan
Jalan Duta 50622 Kuala Lumpur
Tel : (603) 6230-3022
Fax : (603) 6203-2337

Director
Food Safety and Quality Division
Ministry of Health Malaysia
Level 3, Block E7, Parcel E
Federal Government Administration Centre
62518 Putrajaya
Tel : (603) 8883-3888
Fax : (603) 8889-4971
http://www.moh.gov.my/fqc/index.htm

APPENDIX IV. SCHEDULES

FIFTH SCHEDULE
FOOD REQUIRING DATE MARKING

Biscuit, bread
Canned food for infants and children
Cereal-based food for infants and children
Chocolate, white chocolate and milk chocolate
Coconut cream, coconut milk, coconut paste, coconut cream powder and desiccated coconut
Edible fat and edible oil other than margarine in hermetically sealed containers
Food additives with a shelf life of less than 18 months
Infant formula
Liquid egg, liquid egg yolk, liquid egg white, dried egg, dried egg yolk and dried egg white
Low energy form of any food which requires date marking
Meat product in non-hermetically sealed containers
Milk and milk product other than hard cheese
Non-carbonated pasteurized soft drink and non-carbonated U.H.T soft drink
Nutrient supplement or preparation of nutrient supplement sold as food
Pasteurized fruit juice
Pasteurized vegetable juice
Peanut butter
Sauce
Seri kaya

FIFTH A SCHEDULE (NUTRIENT CONTENT CLAIM)

TABLE 1
CONDITIONS FOR NUTRIENT CONTENTS FOR USE OF NUTRITION CLAIMS

Component	Claim	Conditions (Not more than)
Energy	Low	40 kcal (170kJ) per 100g (solids) or 20kcal (80 kJ) per 100ml (liquids)
	Free	4kcal per 100ml or 100g
Fat	Low	3 g per 100 g (solids) 1.5 g per 100 ml (liquids)
	Free	0.15 g per 100g (or 100ml)
Saturated Fat	Low	1.5 g per 100 g (solids)
		0.75 g per 100 ml (liquids) and 10 per cent of total energy of the food
	Free	0.1 g per 100 g (solids) 0.1 g per 100 ml (liquids)
Cholesterol	Low	0.02 g per 100 g (solids) 0.01 g per 100 ml (liquids)
	Free	0.005 g per 100 g (solids) 0.005 g per 100 ml (liquids)
Trans Fatty Acid	Low	1.5 per 100 g (solids) 0.75 g per 100 ml (liquids) and and 10 per cent of total energy of the food
	Free	0.1 g per 100 g (solids) 0.1 g per 100 ml (liquids)
Sugar	Free	0.5 g 100 g (or 100 ml)
Sodium	Low	0.12 g per 100 g
	Very Low	0.04 g per 100 g
	Free	0.005 g per 100 g

TABLE 11
CONDITIONS FOR NUTRIENT CONTENTS FOR USE OF NUTRITION CLAIMS

Component	Claim	Conditions (not less than)
Protein*	Source	10 per cent of NRV per 100 g (solids) 5 per cent of NRV per 100 ml (liquids) or 5 per cent of NRV per 100 kcal
	High	(at least 2 times the values for "source")
Vitamins and Minerals	Source	15 per cent of NRV per 100 g (solids) 7.5 per cent of NRV per 100 ml (liquids) or 5 per cent of NRV per 100 kcal
	High	(At least 2 times the values for "source")

Note:- (*) Nutrient Reference Value
Protein (g) 50

SIXTH SCHEDULE
PERMITTED PRESERVATIVE THAT MAY BE ADDED TO SPECIFIED FOOD AND THE MAXIMUM PERMITTED PROPORTION IN EACH CASE
TABLE I

Food	**PRESERVATIVE** (Maximum permitted proportion in milligram per kilogram (mg/kg)		
	Sulphur Dioxide (or sulphites calculated as sulphur dioxide)	*Benzoic acid (or sodium benzoate calculated as benzoic acid)*	*Sorbic acid (or its sodium, calcium or potassium salts calculated as sorbic acid)*
Beer	25	Nil	Nil
Cheese, processed cheese, cheese paste and dried cheese	Nil	Nil	1,000
Chilli slurry	Nil	1,000	Nil
Cider	200	Nil	Nil
Curry paste	Nil	350	Nil
Dextrose anhydrous and dextrose monohydrates	20	Nil	Nil
Edible gelatin	1,000	Nil	Nil
Essence and flavoring emulsion	800	350	800
Fermented soya bean product	Nil	1,000	Nil
Fish paste, belacan, cincalok, otak udang and pekasam	Nil	750	Nil
Flavored drink concentrate requiring more than 50 times dilution and the addition of sugar	Nil	2,000*	Nil
Fructose	20	Nil	Nil
Fruit-candied, dried, dried candied including kundur, peel and sugar coated nutmeg	2,000	350	500
Fruit juice- concentrated	350	800	800
Fruit (preserved) not otherwise specified in this Schedule	550	750	750

Food	PRESERVATIVE (Maximum permitted proportion in milligram per kilogram (mg/kg)		
	Sulphur Dioxide (or sulphites calculated as sulphur dioxide)	*Benzoic acid (or sodium benzoate calculated as benzoic acid)*	*Sorbic acid (or its sodium, calcium or potassium salts calculated as sorbic acid)*
Fruit pulp	350	1,000	1,000
Fruit pulp for manufacturing	1,000	1,000	1,000
Ginger (dry)	150	Nil	Nil

Notes:

1. Where the word “nil” appears, this means that the substance is prohibited in that food.
2. “*” indicates level before dilution

SIXTH SCHEDULE
TABLE II

(1) Food	(2) Preservative
Bread	Propionic acid and its sodium, potassium and calcium salts
Canned meat, canned manufactured meat] Canned meat with other food] Corned, cured pickled or salted meat]	Sodium nitrate Sodium nitrite Potassium nitrate Potassium nitrite
Coloring preparation (liquid form)	Benzoic acid
Flour confection	Sorbic acid and its sodium, potassium and calcium salts Propionic acid and its sodium, potassium and calcium salts

SEVENTH SCHEDULE
PERMITTED COLORING SUBSTANCE

TABLE I

1. The following synthetic dyes are permitted to be used as coloring substances in food:

(1) *Common Name of Color*	*(2) Scientific Name*	*(3) Color Index Number*
Allura Red AC	disodium salt of 6-hydroxy-5-[(2-methoxy-5-methyl-4-sulfophenyl)-azo]-2-naphthalene sulfonic acid	16035
Amaranth	trisodium salt of 1-(4-sulpho-l-naphthylazo)-2-naphthol-3:6-sulphonic acid	16185
Brilliant Black PN	tetrasodium salt of 8-acetamido-2 (7-sulpho-4-p-sulphophenylazo-l-naphthylazo)-l-napthol-3:5-disulphonic acid	28440
Brilliant Blue FCF	disodium salt of 4-[(4-(N-ethyl-p-sulpho-benzylamino)-phenyl]-(2-sulpho-niumphenyl)-methylene) [l-(N-ethyl-N-p-sulphobenzyl)-,L2,5_Cyclohexadienimine]	42090
Carmoisine	disodium salt of 2-(4-sulpho-l-naphthylazo)-1-naphthol-4 sulphonic acid	14720
Chocolate Brown HT	disodium salt of 2:4-dihydroxy-3:5-di-(4-sulpho-l-naphthylazo) benzyl alcohol	20285
Erythrosine BS	disodium or dipotassium salt of 2:4:5:7-tetraiodo-fluorescein	45430
Fast Green FCF	disodium salt of 4-([4-(N-ethyl-p-sulpho-benzylamino)-phenyl]-(4-hydroxy-2-sulphoniumphenyl)-methylene)-[l-(N-ethyl-N-p-sulphobenzyl)- L2,5 cyclohexadienimine)	42053
Green S	disodium salt of di-(p-dimethylamino-phenyl-2-hydroxy-3:6-disulphonapthyl-methanol anhydride	44090
Indigotine	disodium salts of a mixture of indigo 5:5'-disulphonic acid and indigo-5:7'-disulphonic acid	73015
Ponceau 4R	trisodium salt of 1-(4-sulpho-i-	16255

	naphthylazo)-2-naphthol-6:8-disulphonic acid	
(1) *Common Name of Color*	*(2)* *Scientific Name*	*(3)* *Color Index Number*
Quinoline Yellow	disodium salt of disulfonates of 2-(2-quinolyl)indan-1, 3-dione	47005
Red 2G	disodium salt of 8-acetamido-2-phenylazo-t-napthol-3:6-disulphonic acid	18050
Sunset Yellow FCF	disodium salt of 1-p-sulphophenylazo-2-naphthol-6-sulphonic acid	15985
Tartrazine	trisodium salt of 5-hydroxyl-p-sulphophenyl-4-sulpho-phenylazopyrazole-3-carboxylic acid	19140

2. The color index numbers specified in column (3) of the Table above refer to the numbers allotted in the edition of the Color Index published in 1971 jointly by the Society of Dyers and Colorists of the United Kingdom and the Association of Textile Chemists and Colourists of the United States of America.

3. The synthetic dyes specified in the Table above shall conform to the following standard:

Pure dye.....minimum percentage 85%
Water insoluble matter.....maximum percentage 0.I%
Subsidiary dye.....maximum percentage 4%
Ether extractable matter.....maximum percentage 0.2%
Intermediates.....maximum percentage 0.5%

Provided that the minimum percentage of pure dye and the maximum percentage of subsidiary dye for Brilliant Black PN and Chocolate Brown HT shall be as follows:

Pure dye.....minimum percentage 70%
Subsidiary dye.....maximum percentage 15%

TABLE II

1. Other coloring substances permitted to be used in food:
   a. Carmine (color obtained and prepared from cochineal) and caramel.
   b. The following coloring matter natural to edible fruits or vegetables: annatto, anthocyanin, carotene, chlorophyll, saffron, tumeric or their pure coloring principles whether isolated from such natural colours or produced synthetically.
   c. B-apo-8' – carotenal and ethyl ester of B-apo-8" – Carothenoic acide and Canthaxan-thino.
   d. Bole or iron oxide, titanium dioxide, and solely for the external coloring of dragees and the decoration of sugarcoated flour confectionery.
   e.The Aluminium salts (Lakes) of any of the scheduled synthetic dyes as in Table I.

TABLE III

The following diluents are permitted to be used in coloring preparation:

1. For coloring preparation in powdered form:
   - anhydrous sodium sulphate
   - sodium chloride
   - sucrose
   - dextrose
   - cornflour
   - starch

2. For coloring preparation in liquid form:
   - water
   - ethyl alcohol
   - edible oil
   - sugar syrup
   - sorbitol
   - glycerine
   - propylene glycol

EIGHTH SCHEDULE
TABLE I

PROHIBITED FLAVORING SUBSTANCE

The following flavoring substances are prohibited to be used in food:

- Aloin
- Beberine
- Beta-Azarone
- Cade oil
- Calamus oil
- Cocaine
- Coumarin
- Diethylene glycol
- Diethylene glycol monoethyl ether
- Hypericine
- Nitrobenzene
- Pyroligenous acid
- Safrole and isosafrole
- Santonin
- Sasafras oil

Any other flavoring substance that is injurious or likely to be injurious to health.

EIGHTH SCHEDULE - TABLE 11

PERMITTED FLAVORING SUBSTANCE THAT MAY BE ADDED TO SPECIFIED FOOD AND THE MAXIMUM PERMITTED PROPORTION IN EACH CASE

(1) *Flavoring substance*	*(2) Food*	*(3) Maximum permitted proportions in milligram per kilogram (mglkg)*
Agaric acid	Beverages other than alcoholic beverages	20
	and shandy	
	Alcoholic beverages, shandy, food containing mushroom	100
	Other processed foods	20
Total hydrocyanic acid (free and combined)	Beverages other than alcoholic beverages and shandy	1
	Confection other than marzipan. .	25
	Marzipan	50
	Stone fruit juice	5
	Other processed foods	1
Pulegone	Beverages other than alcoholic beverages, shandy, peppermint or mint flavored beverages	100
	Peppermint or mint flavored beverages	250
	Mint confectionery	350
	Other processed foods	25
Quassin	Beverages other than alcoholic beverages and shandy	5
	Pastilles	10
	Alcoholic beverages, shandy	50
	Other processed foods	5

NINTH SCHEDULE
PERMITTED FLAVOR ENHANCER

1. Monosodium salt of L-Glutamic Acid (Monosodium L-Glutamate)
The above mentioned flavor enhancer shall contain not less than 99% of the monosodium salt calculated on a water-free basis, and derived solely from vegetable sources.

2. Sodium or Calcium Salts of Guanylic Acid or Inosinic Acid or a combination of these
The above mentioned flavor enhancers shall contain not less than 97% and not more than the equivalent of 102% of the sodium or calcium salt of guanylic or inosinic acid calculated on a waterfree basis, and derived solely from animal or vegetable sources.

3. *Yeast extract or dried inactive yeast or autolyzed yeast or a combination of these*
The above mentioned flavor enhancers shall not contain more than 0.04 mg per gram of total folic acid (approximately 0.008 milligram of pteroyglutamic acid per gram of yeast) and derived solely from Saccharomyces cerevisiae or Saccharomyces fragilis or torula yeast (Candida utilis) or a combination of these.

TENTH SCHEDULE

PERMITTED ANTIOXIDANT THAT MAY RE ADDED TO SPECIFIED FOOD AND THE MAXIMUM PERMITTED PROPORTION IN EACH CASE

TABLE I

ANTIOXIDANT						
[Maximum permitted proportion in milligram per kilogram (mg/kg)]						
Food	*Propyl, octyl or deodecyl gallate or any mixture thereof*	*Butylated hydroxy-anysole (BHA)*	*Butylated hydroxy-*toulene (BHT)	*Any mixture of BHA and BHT*	*Tertiary butylhydro-quinone (TBHQ)*	*Any mixture of gallates with BHA or BHT and/or TBHQ*
Chewing gum	Nil	200	200	200	Nil	Nil
Coconut cream, coconut Cream powder and peanut butter	100	200	200	200	200	200
Edible oil and edible fat and ghee (on fat basis)	100	200	200	200	200	200 (gallates not to exceed 100 mg/kg)
Vitamin oil and concentrate	100	200	200	200	Nil	Nil
Partial glycerol ester	100	200	200	200	Nil	Nil
Essential oil including their flavoring constitutent isolate and concentrate	100	200	200	200	Nil	Nil

NOTE: Where the word "Nil" appears, this means that the substance is prohibited in that food.

TABLE II
ANTIOXIDANT THAT MAY BE ADDED TO SPECIFIED FOOD

FOOD	ANTIOXIDANT
Coconut cream, coconut cream powder and peanut butter Edible oil and edible fat and ghee (on fat basis) Essential oil including its flavouring constituent isolate and concentrate Manufacture meat Vitamin oil and its concentrate	Tocopherols
Coconut cream, coconut cream powder and peanut butter Edible oil and edible fat and ghee (on fat basis) Fruit nectar	Ascorbic acid
Coconut cream, coconut cream powder and peanut butter Edible oil and edible fat and ghee (on fat basis)	Ascorbyl palmitate

Note: The maximum permitted proportion of antioxidant added to food shall be governed by Good Manufacturing Practice (GMP).

ELEVENTH SCHEDULE
PERMITTED FOOD CONDITIONER
TABLE I

The following food conditioners listed under their class names are permitted in food:

I *Emulsifiers and Anti-foaming agents*
Acetylated monoglycerides
Dimethylpolysiloxane
Glyceryl monostrearate
Lecithins
Monoglycerides and diglycerides and their lactic, tartaric, diacetyl tartaric and citric acidesters
Phosphoric acid (orthophosphoric acid) and its sodium, potassium and calcium monobasic, dibasic, and tribasic salt
Polyglycerol esters of fatty acid
Polyglycerol esters of interesterified ricinoleic acid
Polyoxyethylene sorbitan fatty acid esters
Propylene glycol alginate
Propylene glycol monoesters and diesters
Silicon dioxide amorphous
Sodium aluminium phosphate (basic)
Sodium and potassium pyrophosphates (tetrasodium and tetrapotassium diphosphates) and so-
dium and potassium acid pyrophosphates (disodium and dipotassium dihydrogen diphosphate)
Sodium and potassium salts of fatty acid which are derived from edible vegetable oil andedible
vegetable fat
Sodium and potassium tripolyphosphates
Sodium, potassium and calcium polyphosphates
Sorbitan fatty acid esters
Stearoyl lactylic acid and its sodium and calcium salt
Sucroglycerides
Sucrose esters of fatty acid

Stabilisers, thickeners, modified starches and gelling agents
Acacia (gum arabic)
Agar
Alginic acid and its sodium, potassium, calcium and ammonium salts,,and propylene glycol alginate
Ammonium salts of phosphatidic acid
Calcium disodium ethylenediamine tetra-acetate
Calcium, trisodium and tripotassium citrate
Calcium glyconate
Calcium lactate
Calcium sulphate
Carbonate and bicarbonates of sodium, potassium, calcium and ammonium
Carob bean gum (locust bean gum),

Carrageenan
Casein and its sodium, calcium and potassium compounds
Powdered cellulose, methyl cellulose, methyl ethyl cellulose, sodium carboxymethylcellulose, microcrystalline cellulose, hydroxypropyl cellulose, and hydroxypropyl methylcellulose
Dextrin
Dioctyl sodium sulfosuccinate
Flour and starch
Furcelleran
Gelatin
Guar gum
Karaya gum
Magnesium hydroxide
Modified starches
Nitrous oxide
Pectin
Penta potassium and penta sodium triphosphate (potassium and sodium tripolyphosphate) Phosphoric acid (orthophosphoric acid) and its sodium, potassium and calcium monobasic, dibasic, and tribasic salts
Potassium acetate
Potassium and calcium salts of hydrochloric acid
Potassium nitrate
Propylene glycol
Sodium and potassium pyrophosphate (tetrasodium and tetrapotassium diphosphate)
Sodium and potassium dihydrogen citrate
Sodium, potassium and calcium polyphosphate
Sorbitol
Tragacanth gum
Xanthan gum

Acid Regulators
Acetic acid, citric acid, fumaric acid, lactic acid, malic acid, tartaric acid and the sodium, potas sium and calcium salts of the acid set forth in this group
Adipic acid
Carbonates and bicarbonates of sodium, potassium, calcium, ammonium and magnesium Glucono delta-lactone
Hydroxides of sodium, potassium, calcium and ammonium
Phosphoric acid (orthophosphoric acid) and its sodium, potassium and calcium monobasic, dibasic and tribasic salts
Sodium aluminium phosphate
Vinegar
Enzymes
Amylase
Amyloglucosidase
Bromelain
Catalase
Cellulase
Dextranase
Ficin
Glucanase
Glucose isomerase
Glucose oxidase
Invertase

Malt carbohydrases
Papain
Pectinase
Pepsin
Protease
Proteinase
Pullulanase
Rennet and protein congulating enzymes
Lactase
Lipase

Solvents
Ethyl acetate
Ethyl alcohol
Glycerol, glyceryl monoacetate, glyceryl diacetate, and triacetin
Isopropyl alcohol
Propylene glycol

Anticaking agent
Aluminium silicate
Calcium aluminium silicate
Calcium phosphate tribasic
Calcium silicate
Magnesium carbonate
Magnesium oxide
Magnesium phosphate tribasic
Magnesium silicate
Salts of myristic, palmitic and stearic acids with bases (sodium, potassium, calcium, aluminium, magnesium and ammonium)
Silicon dioxide amorphous
Sodium alumino silicate

ELEVENTH SCHEDULE - TABLE 11
FOOD CONDITIONER THAT MAY BE ADDED TO SPECIFIED FOOD

(1) *Food*	*(2)* *Food Conditioner*
Artificial sweetening substance	ethyl maltol
	magnesium stearate
	maltol
	microcrystalline cellulose
	polyethylene glycol (in tablet form only)
	polyvinylpyrrolidone
	silicon dioxide
	stearic acid
	tricalcium phospate (in granular and powder form only)
Beer	fining agents
Bread	ammonium chloride
	calcium and sodium salt of fatty
	acid lactylates and fumarates
Chocolate, white chocolate	polyglycerol polyricinoleate
Colouring preparation (liquid form)	acidity regulators
Cured, pickled or salted fish	ascorbic acid
	sodium ascorbate
	isoascorbic acid
	sodium isoascorbate
Dried banana	ascorbic acid
Evaporated milk and evaporated filled milk	sodium salts of hydrochloric acid
Flavoured syrup	ascorbic acid

(1) *Food*	*(2)* *Food Conditioner*
Flour	ascorbic acid
	benzoyl peroxide
	sulphur dioxide or sulphites
Flour confection	ammonium chloride
	calcium and sodium salts of fatty
	acid lactylates and fumarates
Fruit drink	Ascorbic acid
Fruit juice and fruit pulp	Ascorbic acid
Fruit juice drink	Ascorbic acid
Iodised table salt	sodium thiosulphate
Meat paste and manufactured meat	ascorbic acid
	sodium ascorbate
	isoascorbic acid
	sodium isoascorbate
Pasta	Sodium silicate
Salt	potassium ferrocyanide
	sodium ferrocyanide
	ferric ammonium citrate
Wheat flour and protein increased wheat flour for bread	potassium bromate
	L-cysteine
Wine, aerated wine, dry wine, sweet wine, fruit wine, vegetable wine and honey wine	fining agents
	polyvinylpyrrolidone

TWELFTH SCHEDULE
PERMITTED NUTRIENT SUPPLEMENT

TABLE 1

The following nutrient supplements are permitted in food:

1. *Vitamin and Mineral*
Allpha-tocopherol acetate
Ascorbic acid
Ascorbyl palmitate
Beta-carotene
Biotin
Calcium carbonate
Calcium citrate
Calcium glycerophosphate
Calcium oxide
Calcium pantothenate
Calcium phosphate (mono, di-and tri-basic)
Calcium pyrophosphate
Calcium sulphate
D-pantothenic acid
D-pantothenyl alcohol
Electrolytic iron
Ferric phosphate
Ferric pyrophosphate
Ferrous gluconate
Ferrous fumarate
Ferrous lactate
Ferrous sulphate
Folic acid
Nicotinic acid/Niacin
Nicotinamide/Niacinamide
Potassium iodide
Pyridoxine
Pyridoxine hydrochloride
Pyridoxal
Pyridoxamine
Riboflavin
Riboflavin-5-phosphate
Sodium ascorbate
Sodium iodide
Sodium pantothenate
Sodium phosphate (mono, di-, and tri-basic)
Thiamine
Thiamine hydrochloride
Thiamine mononitrate
Tocopherols
Vitamin A
Vitamin A acetate
Vitamin A alcohol
Vitamin A palmitate
Vitamin B12

Vitamin D2
Vitamin D3

2. *Essential Amino Acid Lysine*
Methionine

3. *Essential Fatty Acid Linoleic acid*
Linolenic acid

TABLE II

	NUTRIENT SUPPLEMENT				
(1) Food (Reference Quantity: 100 grams)	Vitamin A, Vitamin A alcohol and esters, carotenes (I.U. of Vitamin A)*	Vitamin B1, thiamine, thiamine gydrochloride, thiamine mononitrade (milligrams of thiamine)	Vitamin B2, riboflavin (milligrams of riboflavin)	vitamin B2, pyridozine, pyridozal, pyridozamine (milligrams of pyridoxamine)	Biotin (micrograms of biotin)
Bread	*500*	0.21	0.33	0.42	40
Breakfast cereal (as purchased)	2,000	0.83	1.33	1.67	165
Condensed milk-sweetened and unsweetened; filled milk and condensed filled niilk-sweetened-and un-sweetened	670	0.82	0.44	0.56	55
Dried milk powder (Full creatn or skimmed).	2,000	0.83	1.33	1.67	165
Extract of meat or vegetable or yeast (modified or	12,000	5.00	8.00	10.00	1,000
Flour (wheat)	1,000	0.42	0.67	0.83	85
Malted milk powder.	4,000	1.67	2.67	3.33	335
Other solid food not specified above excluding canned	1,000	0.42	0.67	0.83	85

food for infants and children and cereal based food for infants and children					

(1) Food	Vitamin A, Vitamin A alcohol and esters, carotenes (I.U. of Vitamin A)*	Vitamin B1, thiamine, thiamine gydrochloride, thiamine mononitrade (milligrams of thiamine)	Vitamin B2, riboflavin (milligrams of riboflavin)	vitamin B2, pyridozine, pyridozal, pyridozamine (milligrams of pyridoxamine)
Liquid food including vegetable juice, fruit juice, fruit juice concentrate, fruit syrup, flavored syrup (diluted according to directions)	600	0.25	0.40	0.50

NUTRIENT SUPPLEMENT					
Food	Panthothenic acid, panthothenyl alcohol (milligrams of pantothenic acid)	Niacin, niacinamide, nicotinic acid, nicotinamide (milligrams of niacin)	Vitamin C, ascorbic acid (milligrams of ascorbic acid)	Vitamin D, vitamin D2, vitamin D3 of (I.U. of vitamin D)*	Vitamin E, alphatocopherol (I.U. of vitamin E)*
Bread	1.46	2.3	6	83	4.2
Breakfast cereal (as purchased)	5.83	9.2	25	333	16.7
Condensed milk-sweetened and unsweetened; filled milk and condensed filled niilk-sweetened-and un-sweetened	1.94	3.1	8	111	5.6
Dried milk powder (Full creatn or skimmed)	5.83	9.2	25	333	16.7
Extract of meat or vegetable or yeast (modified or	35.00	55.00	150	2,000	100.0
Flour (wheat)	2.92	4.6	13	167	8.3

Malted milk powder.	11.67	18.3	50	667	33.3

NUTRIENT SUPPLEMENT				
Food	Panthothe-nic acid, panthothenyl alcohol (milligrams of pantothenic acid)	Niacin, niacinamide, nicotinic acid, nicotinamide (milligrams of niacin)	Vitamin C, ascorbic acid (milligrams of ascorbic acid)	Vitamin D, vitamin D2, vitamin D3 of (I.U. of vitamin D)*
Other solid food not specified above excluding canned food for infants and children and cereal based food for infants and children	2.92	4.6	13	167
Liquid food including vegetable juice, fruit juice, fruit juice concentrate, fruit syrup, flavored syrup (diluted according to directions)	1.75	2.8	8	100

NUTRIENT SUPPLEMENT						
Food	Calcium (milligrams of calcium)	Iodine (micrograms of iodine)	Iron (milligrams of iron)	Phosphorus (milligram of phosphorus)	Folic acid (micrograms of folic acid)	Vitamin B12 (micrograms of vitamin B12
Bread	150	20	2.1	150	8	0.3
Breakfast cereal (as purchased)	580	85	0.3	580	32	1.2
Condensed milk-sweetened and unsweetened; filled milk and condensed filled niilk-sweetened-and un-sweetened	190	30	2.8	190	11	0.4
Dried milk powder (Full creatn or skimmed)	580	85	4.3	580	32	1.2
Extract of meat or						

vegetable or yeast (modified or	3,500	500	50.0	3,500	192	7.2

Food	Calcium (milligrams of calcium)	Iodine (micrograms of iodine)	Iron (milligrams of iron)	Phosphorus (milligram of phosphorus)	Folic acid (micrograms of folic acid)
Flour (wheat)	290	40	4.2	290	16
Malted milk powder	1,170	165	16.7	1,170	64
NUTRIENT SUPPLEMENT					
Food	Calcium (milligrams of calcium)	Iodine (micrograms of iodine)	Iron (milligrams of iron)	Phosphorus (milligram of phosphorus)	Folic acid (micrograms of folic acid)
Other solid food not specified above excluding canned food for infants and children and cereal based food for infants and children	290	40	4.2	290	16
Liquid food including vegetable juice, fruit juice, fruit juice concentrate, fruit syrup, flavored syrup (diluted according to directions)	180	25	2.5	180	9.6

NOTE:

In place where the symbol "*" appears, it means that the substance may be expressed in milligrams or micrograms using the following conversioin factor:

a. in column (2) 1 I.U. Vitamin A is equivalent to 0.3 micrograms Vitamin A alcohol (retinol);

b. in column (10) 1 I.U. Vitamin D is equivalent to 0.025 micrograms Vitamin D2/Vitamin D3; and

c. in column (11) 1 I.U. Vitamin E is equivalent to 1 microgram dl-alphatocopheryl acetate."/

TABLE III

For preparation containing nutrient supplement to be sold as food, such preparation shall not contain any of the nutrient supplement specified in column (1) of the Table below in excess of the amount specified opposite thereto in column (2) of the said Table.

(1) *Nutrient Supplement*	*(2)* *Maximum amount permitted daily*
Vitamin A	5,000 I. U.
Thiamine	2.2 milligram
Riboflavin	3.2 milligram
Pyridoxine	4 milligrams
Biotin	400 micrograms
Pantothenic acid	14 milligrams
Niacin	22 milligrams
Ascorbic acid	100 milligrams
Vitamin D	800 I.U.
Vitamin E	*50 I. U.*
Calcium	1.4 grams
Iodine	200 micrograms
Iron	20 milligrams
Phosphorus	1.4 grams
Folic Acid	400 micrograms
Vitamin B12	4 micrograms

TWELFTH A SCHEDULE

Permitted Bifido Bacteria in Food

(1) Name	(2) Minimum viable cells/g
Bidobacterium lactis (L-form) Bidobacterium longum (L-form)	10^6 10^6

THIRTEENTH SCHEDULE
TEST FOR PACKAGES

A. TEST FOR PACKAGES, APPLIANCES, CONTAINERS AND VESSELS USED FOR STORAGE OF FOOD

1. *Preparation:*
The surface of the ware to be tested shall be washed in water containing detergent and rinsed with clean water. The surface to be tested shall not be handled thereafter.
All remnants of water shall be removed from the washed ware by rinsing it with leaching solution that comprises 4 per cent of acetic acid in water v/v.

2. *Test:*
The ware shall then be filled with the leaching solution at room temperature to the maximum capacity- of the ware.
The ware shall be covered to minimise contamination and shall be left at room temperature for 24 hours.
After the period of 24 hours, the leaching solution shall be thoroughly stiffed and a portion shall be removed for analysis.
The leachate shall not contain antimony, arsenic, cadmium or lead above the following limits, expressed in ppm:

Sb	*As*	*Cd*	*Pb*
----	----	----	---
0.2	0.2	0.2	2.0

B. TEST FOR PACKAGES, APPLIANCES, CONTAINERS AND VESSELS USED FOR COOKING

1. Preparation:
As in A above.

2. Test:
The ware shall be heated to 120'C and filled to two-thirds of its effective volume with boiling leaching solution (4 per cent of acetic acid in water v/v). The vessels shall be covered, by its own lid, if any, and the leaching solution shall be kept boiling gently for 2 hours. Leaching solution shall be added periodically to ensure that the area of contact is not diminished. The vessel shall then be left at room temperature for 22 hours.
After 22 hours, the volume of the leaching solution shall be restored to two-third of the effective volume of the vessel. After thorough stirring, a portion of the leaching solution shall be removed for analysis.
The leachate shall not contain antimony, arsenic, cadmium, or lead above the following limits, expressed in ppm:

Sb	*As*	*Cd*	*Pb*
---	---	---	---
0.7	0.7	0.7	7.0

FOURTEENTH SCHEDULE

MAXIMUM PERMITTED PROPORTION OF METAL CONTAMINANT IN SPECIFIED FOOD

TABLE I

	METAL CONTAMINANT (Maximum permitted proportion in milligram per kilogram (mg/kg)					
Food	**Arsenic**	**Lead**	**Tin**	**Mercury**	**Cadminium**	**Antimony**
Flavoring substance	**1**	**2**	**40**	**0.05**	**1**	**1**
Baking powder, cream of tartar	2	2	40	0.05	1	1
Milk and milk product	0.5	1	40	0.05	1	1
Sweetening substance: i. other than glycerol, molasses, saccharin and sorbitol ii. molasses	1 1	0.5 2	40 40	0.05 0.05	1 1	1 1
Honey	1	0.5	40	0.05	1	1
Meat and meat product other than edible gelatin	1	0.5	40	0.05	1	1
Edible gelatin	2	2	40	0.05	1	1
Fish and fishery product: i. Predatory ii. Others	1 1	2 2	40 40	1* 0.5*	1 1	1 1
Edible fat and edible oil	0.1	0.1	40	0.05	1	1
Vegetable product and fruit product other than vegetable juice and fruit juice	1	2	40	0.05	1	1
Vegetable juice and fruit juice	0.1	0.5	40	0.05	1	0.15
Tomato pulp, paste and puree	2	2	40	0.05	1	1
Tea, tea dust, tea extract and scented tea	1	2	40	0.05	1	1
Coffee, chicory and related products	1	2	40	0.05	1	1
Cocoa and cocoa product	1	2	40	0.05	1	1
Spice and other curry powder	5	2	40	0.05	1	1
Curry powder	1	2	40	0.05	1	1
Sauce	1	2	40	0.05	1	1
Pickle	1	2	40	0.05	1	1
Alcoholic beverage and vinegar	0.2	0.5	40	0.05	1	0.15
Soft drink: i. Requiring dilution ii. For direct consumption	0.5@ 0.1	1@ 0.1	40@ 40	0.05@ 0.05	1@ 1	0.15@ 0.15
Special purpose food: i. infant formula ii. Canned food for infants and children iii. Cereal-based food for infants and children	0.1 0.1 0.1	0.5 0.5 0.5	40 40 40	0.05 0.05 0.05	1 1 1	1 1 1
Any food for which no other limit is specified, excluding water and food additive**	1	2	40	0.05	1	1

For food packed in can and tin foil other than infants formula, canned food for infants and children and cereal-based food for infants and children (for Sn content only)	*	*	*	*	*	*

NOTES:

1. ** The maximum permitted proportion of metal contaminant in food additive, other than flavouring substance, coloring substance and edible gelatin, shall be governed by good manufacturing practice.
2. * means that the maximum permitted proportion shall be as specified for the respective food in the Table
3. @ indicates level before dilution
4. # indicates methyl mercury

TABLE II

	METAL CONTAMINANT (Maximum permitted proportion in milligram per kilogram (mg/kg)				
Food	Arsenic	Lead	Antimony	Cadminium	Barium
Coloring substance	3	10	50	50	50
(100 mg/kg of any combination of these substances)					

FOURTEENTH A SCHEDULE

MAXIMUM PERMITTED PROPORTION OF 3-MONOCHOLOROPROPRANE-1,2-DIOL (3-MCPD) IN SPECIFIED FOOD

FOOD	MAXIMUM PERMITTED PROPORTION IN FOOD (MG/KG)
All foods containing acid hydrolysed vegetable protein (liquid foods)	0.02
All foods containing acid hydrolysed vegetable protein (solid foods)	0.05
Acid hydrolysed vegetable protein	1.0

FIFTEENTH SCHEDULE
MICROORGANISMS AND THEIR TOXINS

TABLE 1
MICROBIOLOGICAL STANDARD

Food	Total Plate Count at 37°C for 48 hr	Coliform Count at 37°C for 48 hr	Escherichia coli Count
Pasteurized milk, pasteurized cream and milk powder (including full cream and skim milk powder)	10^5 per g or per ml	5 x 10 per g or per ml	
Ice-cream	5 x 10^4 per g	100 per g	Absent 1 g
I for consumption, excluding meat and meat products in hermetically sealed containers	10^6 per g	5 x 10 per g	
Fish and fish product ready for consumption, excluding fish and fish product in hermetically sealed containers	10^6 per g	5 x 10 per g	
Infant formula	10^4 per g	10 per g	
Liquid eggs, liquid egg yolk and liquid egg white	5 x 10^4 per ml	5 x 10 per ml	
Dried liquid egg, dried liquid egg, yolk and dried liquid egg white	5 x 10 x per g	5 x 10 per g	

NOTE: In places where the Escherichia coli count is not specified, it shall comply with good manufacturing practice.

TABLE II

MYCOLOGICAL CONTAMINANT

Food	Mycological Contaminant	Maximum permitted proportion in microgram per kilogram (ug/kg)
Groundnuts for further processing	Aflatoxin	15
Milk	Aflatoxin	0.5
Others	Aflatoxin or any other mycotoxins	5

FIFTEENTH A SCHEDULE

DRUG RESIDUE

Table 1

MAXIMUM PERMITTED PROPORTION OF DRUG RESIDUES IN FOOD

The food specified in column 2) of the Table below shall not contain the drug specified in column (1) thereof in proportions greater than the maximum permitted proportions specified opposite and in relation to that food in column (3) thereof.

Substance	(1) Drug – definition of residues in which MRL was set	(2) Food	(3) Maximum Residue Limits (MRLs) in food (ug/kg)
Albendazole	2-Aminosulfone metabolite	Muscle, fat (cattle and other species), milk (catte	100
		Liver, kidney (cattle and other species	5000
Amoxicillin	Amoxicillin	Milk (cattle)	4
		Muscle, liver, kidney, fat (all food producing species)	50
Ampicillin	Ampicillin	Milk (cattle)	4
		Muscle, liver kid, fat (all food producing specieis)	50
Amprolium	1-4 amino-2-n-propy-5-(pyrimidinylmethyl)-2-picolinium chloride hydrocholoride	Muscle (chicken, turkey, pheasant and calf), liver (calf), kidney (calf)	500
		Liver (chicken, turkey and phesant), kidney (chicken and turkey)	1000
		Fat (calf)	2000
		Egg (chicken and turkey)	4000
Avoparcin	Avoparcin	Milk (cattle)	10
		Edible offal, muscle (mammalian and poultry)	100
Azaperone	Sum of azaperone and azaperol	Muscle, fat (pig)	60

		Liver, kidney (pig)	60
Benzylpenicilin	Benzylpenicillin	Milk (cattle	4
		Liver, kidney, muscle (cattle and pig)	50
Carazlol	Carazlol	Muscle, fat (pig)	5
		Liver (pig)	25
Carbadox	Carbadox	Muscle, fat (pig)	5
		Liver (pig)	30
Carpofen	Carprofen	Muscle (horse)	50
		Fat (horse)	100
		Muscle, fat (cattle)	500
		Liver, kidney (cattle and horse)	1000
Cefquinome	Cefquinome	Milk (cattle)	20
		Muscle, fat (cattle)	50
		Liver, cattle)	100
		Kidney, (cattle)	200
Ceftiofur sodium	Desfuroylcetiofur	Milk (cattle)	100
		Muscle (pig and cattle)	200
		Fat (pig and cattle)	600
		Liver (pig and cattle)	2000
		Kidney ((pig and cattle)	4000
Clorsulon	Clorsulon	Muscle (cattle)	100
		Liver (cattle)	200
		Kidney (cattle)	300
		Fat ((cattle)	400
Closantel	Closantel	Muscle, liver (cattle)	1000
		Muscle, liver (sheep)	1500
		Fat (sheep)	2000
		Kidney, fat (cattle)	3000
		Kidney, (sheep)	5000
Cloxacllin	Cloxcillin	Milk (cattle)	30
		Muscle, liver, kidney, fat (all food producing species)	300
Colistin	Colistin	Milk (cattle)	50
		Muscle, liver, fat (cattle, chicken, pig, rabbit and sheep	150
		Kidney (cattle, chicken, pig, rabbit and sheep	200
		Egg (chicken)	300
Danofloxacin	Danofloxacin	Fat (cattle)	200
		Muscle (cattle and	300

		chicken)	
		Kidney (chicken)	500
		Fat (chicken)	600
		Liver (cattle)	900
		Liver, kidney (chicken)	1200
Decoquinate	Decoquinate	Muscle, liver, kidney, fat (cattle and sheep	500
Dexamethazone	Dexamethazone	Milk (cattle)	0.3
		Muscle, kidney (cattle, horse, pig)	0.5
		Liver (cattle and pig)	2.5
Dicloxacillin	Dicloxallin	Milk (cattle)	30
		Muscle, liver, kidney, fat (all food producing species)	300
Dihydrostreptomycin	Dihydrostreptomycin	Milk (cattle)	200
		Muscle, liver, fat (cattle, chicken, pig and sheep)	500
		Kidney (cattle, chicken, pig and sheep)	1000
Dimetridazole	Dimetridazole	Edible offal, muscle (chicken and pig	5
Diminazene	Diminazene	Milk (cattle)	150
		Muscle (cattle)	500
		Kidney (cattle)	6000
		Liver (cattle)	12000
Doramectin	Doramectin	Muscle (cattle)	10
		Kidney (cattle)	30
		Liver (cattle)	100
		Fat (cattle)	150
Doxycycline	Doxycycline	Muscle (cattle, pig and poultry)	100
		Liver (cattle, pig and poultry), fat (pig and poultry)	300
		Kidney (cattle, pig and poultry)	600
Enrofloxacin	Sum of enrofloxacin and ciprofloxacin	Muscle, liver, kidney (cattle, chicken and pig	30
Erythromycin	Erythromycin	Milk (mammalian)	40
		Edible offal, muscle, egg (mammalian and poultry)	300
Estradiol – 17B	Estradiol – 17 B	Food of bovine origin	GAHP*

Ethopabate	Ethopabate	Muscle (chicken,)	500
		Liver, kidney (chicken)	1500
Febantel	Sum of febandazole, oxfendazole and oxfendazole	Milk (cattle) muscle, kidney, fat (cattle, pig and sheep)	100
		Liver (cattle, pig and sheep)	500
Ferbendazole	Sum of ferbendazole, oxfendazole and oxfendazole sufone	Milk (cattle), muscle, kidney, fat (Cattle,pig and sheep)	100
		Liver (cattle, pig and sheep)	500
Florfenicol	Sum of florfenicol and its metabolites measured as florfenicol-amine	Muscle (cattle)	200
		Kidney (cattle)	300
		Liver (cattle)	3000
Flubendazole	Flubendazole	Muscle, Liver (pig)	10
		Fat (pig)	20
		Fat (cattle)	40
		Liver (cattle)	100
		Muscle (poultry)	200
		Egg (poultry)	400
		Liver (poultry)	500
Flumequine	Flumequine	Muscle , fat (cattle, pig, poultry and sheep)	50
		Liver (cattle, pig, poultry and sheep)	100
		Kidney (cattle, pig, poultry and sheep)	300
Flumethrin	Flumethrin	Edible offal, muscle and milk (cattle)	50
Gentamicin	Gentamicin	Milk (cattle), muscle, fat (cattle and pig)	100
		Liver (cattle and pig)	200
		Kidney (cattle and pig)	1000
Isometamidium	Isometamidium	Muscle, fat, milk (cattle)	15
		Liver (cattle)	500
		Kidney (cattle)	1000
Ivermectin	22, 23, Dihydroavermectin B_{1a}	Liver (pig and sheep)	15
		Fat (pig and sheep)	20
		Fat (cattle)	40

		Liver (cattle)	100
Levamisole	Levamisole	Muscle, kidney, fat (cattle, pig, poultry and sheep)	0
		Liver (poultry)	100
Lincomycin	Lincomycin	Edible tissue (pig)	100
Maduramicin	Maduramicin	Edible tissue, muscle, (chicken),	240
		Fat (chicken)	480
		Liver (chicken)	720
Moxidectin	Moxidectin	Muscle (deer), liver (cattle)	20
		Liver (sheep), kidney (deer), fat (cattle and sheep)	50
		Liver (deer), kidney (cattle and sheep)	100
		Fat (deer), milk (cattle and sheep)	500
Neomycin	Neomycin	Muscle, liver, fat (chicken, turkey, duck, cattle, goat, sheep and pig),	500
		Kidney (chicken, turkey, duck, cattle, goat, sheep and pig)	1000
Nicarbazin	Nicarbazin	Muscle, liver, kidney (chicken)	4000
Nystatin	Nystatin	Edible tissue (pig and poultry), egg (poultry)	0
Oxacilin	Oxacilin	Milk (all food producing species)	30
		Muscle, liver, kidney, fat (all food producing species)	300
Oxfendazole	Sum of fenbendazole, oxfendazole and ozfendazole sulfone	Muscle, kidney, fat (cattle, pig and sheep), milk (cattle)	100
		Liver (cattle, pig and sheep)	500
Oxibendazole	Oxibendazole	Milk (cattle and sheep)	50
		Muscle, liver, kidney, fat (cattle, horse, pig and sheep)	100
Oxytetracycline	Oxytetracyline	Fat (cattle, sheep, pig, chicken and turkey)	10

		Milk (cattle), muscle (cattle, sheep, pig, chicken and turkey)	100
		Egg (chicken)	200
		Liver (cattle, sheep, pig, chicken and turkey	300
		Kidney (cattle, sheep, pig, chicken and turkey	600
Penicillin	Penicillin	Edible tissue (chicken, quail, pig and sheep), egg (chicken and quail), milk (cattle)	0
		Edible tissue (turkey)	10
		Edible tissue (cattle)	50
Phoxim	Phoxim	Edible offal, muscle (pig)	10
		Fat (pig)	50
Progesterone	Progesterone	Food of bovine origin	GAHP*
Robenidine hydrochloride	Robenidine hydrochloride	Edible tissue (poultry)	100
		Fat (poultry)	200
Salinomycin	Salinomycin	Egg (poultry)	20
		Muscle (cattle)	50
		Edible offal (pig), muscle (pig and poultry)	100
		Edible offal (cattle and poultry)	500
Sarafloxacin	Sarafloxacin	Fat (chicken)	10
		Liver (chicken)	100
Spectinomycin	Spectinomycin	Milk (cattle)	200
		Muscle (cattle, chicken and pig	300
		Fat (cattle, chicken and pig)	500
		Liver (cattle, chicken and pig)	2000
		Kidney (cattle, chicken and pig	5000
Spiramycin	Expressed as syramycin equivalents antimicrobially active residues	Muscle (pig)	200
		Kidney, fat (pig)	300
		Liver (pig)	600

	Sum of spiramycin and neospiramycin	Muscle (cattle and chicken), milk (cattle)	200
		Kidney (cattle), fat (cattle and chicken)	300
		Liver (cattle and chicken)	600
		Kidney (chicken)	800
Streptomycin	Streptomycin	Milk (cattle)	200
		Muscle, liver, fat (cattle, chicken, pig and sheep)	500
		Kidney (cattle, chicken, pig and sheep)	1000
Sulphadiazine	Suphadiazine	Edible offal (mammalian), muscle (mammalian), milk (cattle)	100
Sulphadimethoxine	Sulphadimethoxine	Milk (cattle)	10
		Edible offal, muscle (cattle and chicken)	100
Sulphadimidine	Sulphadimidine	Milk (cattle)	25
		Edible offal (chicken and mammalian), muscle(chicken and mammalian), liver, kidney, fat (cattle)	100
Sulphamethazine	Sulphametazine	Edible tissue (cattle, turkey, chicken and pig)	100
Sulphaquinoxaline	Sulphaquinoxaline	Edible offal, muscle (poultry)	100
Sulphonamide	Sulphonamide	Muscle, liver, kidney, fat (all food producing species), milk (cattle)	100
Testoterone	Testroterone	Food of bovine origin	GAHP*
Tetracycline	Sum of parent drug and its 4-epimer	Muscle (cattle, poultry, pig and sheep), milk (cattle)	100
		Egg (poultry)	200
		Liver (cattle, poultry, pig and sheep	300
		Kidney (cattle,	600

		poultry, pig and sheep)	
Thiabendazole	Sum of thiabendazole and 5-hydroxy-thiabendazole	Muscle, liver, kidney and fat (cattle, pig, goat and sheep), milk (cattle and goat)	100
Tiamulin	8-alpha-hydrozymutilin	Muscle (pig)	3600
		Liver (pig)	10800
		Kidney, fat (pig)	14400
Tilmicosin	Tilmicosin	Milk (sheep)	50
		Muscle, fat (cattle, poultry, pig and sheep	100
		Kidney (cattle and sheep)	300
		Liver (cattle and sheep), Kidney (pig)	1000
		Liver (pig)	1500
Trenbolone acetate	B-Trenbolone	Muscle (cattle)	2
		Liver (cattle)	10
Triclabendazole	5-chloro-6-(2',3-dicholor-phenozy-benzimidazole-2-one)	Fat (cattle and sheep)	100
Trimethoprim	Trimethoprim	Edible offal, muscle (mammalian and chicken), egg (chicken), milk (cattle)	50
Tysolin	Tysolin	Milk (cattle)	50
		Muscle, liver, kidney (chicken and cattle), edible tissue (cattle), fat (chicken), egg (chicken)	200
Virginiamycin	Virginiamycin	Muscle, liver, kidney, fat (cattle)	0
		Muscle (pig and poultry)	100
		Fat (poultry)	200
		Liver (pig and poultry)	300
		Kidney, fat (pig)	400
		Kidney (poultry)	500
Zeranol	Zeranol	Muscle (cattle)	2
		Liver (cattle)	10

* Good animal husbandry practice

Note: These MRLs will be reviewed every year.

TABLE II

PROHIBITED DRUGS

The following drugs are prohibited in food:

Beta agonists

Nitrofurans

Chloramphenicol

SIXTEENTH SCHEDULE – PESTICIDE RESIDUE

The food specified in column (2) of the table below shall not contain the pesticide specified in relation thereto in column (1) in proportion greater than the maximum permitted proportion specified in column (3) thereof in relation to the food.

Note

"Not prescribed" means the Maximum Residue Limits are not required.

Pesticide	Food	Maximum Residue Limits (MRLs) in food (mg/kg)
2,4-D	Rice (milled or polished)	0.05
	Coconut/coconut oil	0.05
	Palm oil	0.05
	Banana	0.1
	Sugar cane	3
Abamectin	Kale	0.05
	Cabbage	0.05
	Chinese cabbage	0.05
	Mustards	0.05
Acephate	Rice (milled or polished)	0.2
	Cocoa beans	0.2
	Citrus fruits	1
	Cauliflower	2
	Celery	5
	Kale	5
	Coconut/coconut oil	0.5
	Cabbage	2
	Mango	1
	Palm oil	0.5
	Lettuce	5
	Mustards	5
	Tomato	1
	Potato	0.5
Acetamiprid	Okra	2
	Long beans	2
	Cabbage	2
	Brinjal	2
	Cucumber	2
Alachlor	Maize	0.1
	Soya bean	0.2
	Groundnuts	0.05
Ametryn	Cocoa beans	0.2
	Coffee beans	0.2
	Citrus fruits	0.1
	Coconut/coconut oil	0.2
	Palm oil	0.2
	Pineapple	0.2
	Banana	0.2
	Sugarcane	0.1
	Tea	0.2

Amitraz	Papaya	0.5
	Citrus fruits	0.5
	Chilli	0.2
	Meat (sheep)	0.1
	Meat (cattle,pig)	0.05
	Durian	0.5
	Edible offal (cattle, sheep, pig)	0.2
	French beans	1
	Mango	0.5
	Legume vegetables	1
	Brinjal	0.5
Anilofos	Rice (milled or polished)	0.1
Atrazine	Maize	0.2
	Pineapple	0.2
	Sugarcane	0.1
Azadirachtin		Not prescribed
Azoxytrobin	Chilli	1
	Cucumber	0.5
	Tomato	1
Bacillus thruingiensis		Not prescribed
Bendiocarb	Chilli	0.2
	Kale	0.2
	Cabbage	0.2
	Chinese cabbage	0.2
	Mustard	0.2
	Legume vegetables	0.2
	Watermelon	0.2
	Brinjal	0.2
	Cucumber	0.2
Benomyl (expressed as carbendazim)	See carbendazim	
Bensulfuron-methyl	Rice (milled or polished)	0.02
Bentazone	Rice (milled or polished)	0.1
	Maize	0.2
	Soya bean	0.05
	Grounduts	0.05
Bispyribac sodium	Rice (milled or polished)	0.05
Bitertanol	Banana	0.5
Bordeaux mixture		Not prescribed
BPMC	Rice (milled or polished)	0.2
Bromacil	Pineapple	0.1
Bromopropylate	Chill	1
	Brinjal	1
Buprofezin	Rice (milled or polished)	0.2
Butocarboxim	Cocoa beans	0.5
	Chilli	2
	Long beans	2
	Palm oil	2
	Tomato	2
Cadusafos	Banana	0.01
	Sugarcane	0.01

Captan	Coffee beans	10
	Groundnuts	10
	Palm oil	10
	Banana	15
	Strawberries	20
	Tea	10
	Tomato	15
Carbaryl	Okra	10
	Rice (milled or polished)	1
	Poultry meat	0.5
	Soya bean	1
	Cabbage	5
	Chinese cabbage	5
	Pumpkins	3
	Pepper (black/white)	5
	Mango	5
	Mustards	10
	Brassica vegetables	5
	Legume vegetables	5
	Brinjal	5
	Cucumber	3
Carbendazim	Onion (bulb)	2
	Rice (milled or polished)	0.5
	Papaya	3
	Coffee beans	0.1
	Citrus fruits	10
	Chilli	5
	Guava	3
	Sweet pea	2
	Groundnuts	0.1
	Kale	5
	Cabbage	2
	Chinese cabbage	5
	Pepper (black/white)	0.1
	Mango	3
	Banana	1
	Celery	2
	Lettuce	5
	Mustards	5
	Legume vegetables	2
	Watermelon	2
	Cucumber	0.5
	Tomato	5
Carbofuran (sum of carbofuran and 3-hydroxycarbofuran expressed as carbofuran	Rice (milled or polished)	2
	Maize	0.1
	Pepper (black/white)	0.1
	Mango	0.1
	Banana	0.1

	Sugar cane	0.1
	Brinjal	0.1
Carbosulfan	Rice (milled or polished)	0.2
	Chilli	0.5
	Long beans	0.5
	Watermelon	0.5
	Brinjal	0.5
	Cucumber	0.5
Cartap (expressed as free base)	Rice (milled or polished)	0.1
	Cabbage	0.2
	Chinese cabbage	2
	Lettuce	2
	Mustards	2
Chinomethionat	Chilli	0.5
	Brinjal	0.5
Chiorfenapyr	Cabbage	1
	Chinese cabbage	1
	Brinjal	1
	Cucumber	1
Chiorfluazuron	Okra	0.3
	Chilli	0.3
	Long beans	0.3
	Kale	0.3
	Radish	0.3
	Lettuce	0.3
	Mustards	0.3
	Brinjals	0.3
Chlorimuron ethyl	Rice (milled or polished)	0.02
Chlorothalonil	Onion (bulb)	0.5
	Cocoa beans	0.05
	Coffee beans	0.2
	Chilli	5
	Spring onion leaves	10
	Ginger	0.5
	Groundnuts	0.05
	Cabbage	1
	Pepper (black/white)	0.2
	Mango	3
	Banana	0.2
	Celery	10
	Lettuce	10
	Legume vegetables	5
	Watermelon	5
	Cucumber	5
	Tomato	5
	Potato	0.2
Chlorpyrifos	Starfruit	1
	Okra	0.2
	Rice (milled or polished)	0.1
	Cocoa beans	0.05
	Citrus fruits	1

	Cauliflower	0.05
	Chilli	0.5
	Ginger	0.05
	Maize	0.5
	Guava	1
	Coconut/coconut oil	0.5
	Cabbage	0.05
	Pepper (black/white)	0.5
	Palm oil	0.5
	Mustards	1
	Leafy vegetables	1
	Legume vegetables	0.2
	Tomato	0.5
	Potato	0.05
Cinosulfuron	Rice (milled or unpolished)	0.1
	Cocoa beans	0.1
	Palm oil	0.1
Clethodim	Onion (bulb)	0.2
	Tomato	01.
Copper hydroxide		Not prescribed
Copper oxychloride		Not prescribed
Copper sulphate		Not prescribed
Coumaphos (sum of coumaphos and its oxygen analogue	Meat (fat)	0.5
	Milk (fat)	0.02
Cupric hydroxide		Not prescribed
Cuprous oxide		Not prescribed
Cyclosulfamuron	Rice (milled or polished)	0.1
Cycloxydim	Onion (bulb)	0.5
	Citrus fruits	0.5
	Tomato	0.5
Cyfluthrin	Cocoa beans	0.1
	Citrus fruits	0.5
	Chilli	0.5
	Ginger	0.01
	Legume vegetables	0.5
	Brinjal	0.5
Cyhalothrin	Okra	0.2
	Rice (milled or polished)	1
	Cocoa beans	0.1
	Chilli	0.5
	Durian	0.1
	Sweet pea	0.5
	Long beans	0.5
	Cabbage	0.2
	Pepper (black/white)	0.5
	Palm oil	0.1
	Brinjal	0.1
Cymoxanil	Onion (bulb)	0.2
	Cabbage	0.2
	Squash	0.2

	Melons	0.2
	Cucumber	0.2
	Tomato	0.2
	Yam	0.2
	Potato	0.2
Cypermethrin (sum of isomers)	Starfruit	2
	Okra	0.5
	Papaya	2
	Cocoa beans	0.05
	Citrus fruits	2
	Chilli	0.5
	Meat (fat)	0.2
	Maize	0.05
	Guava	2
	Green gram	0.05
	Long beans	0.5
	Kale	1
	Cabbage	1
	Cauliflower	1
	Mango	2
	Palm oil	0.5
	Lettuce	2
	Mustards	2
	Leafy vegetables	2
	Brassica vegetables	1
	Legume vegetables	0.5
	Brinjal	0.2
	Milks (fat)	0.05
	Tomato	0.5
Cyproconazole	Cocoa beans	0.1
	Coffee beans	0.1
	Palm oil	0.1
	Legume vegetables	0.1
Cyromazine	Sweet pea	2
Deltamethrin (sum of isomers)	Okra	0.2
	Rice (milled or polished)	1
	Papaya	0.05
	Cocoa beans	0.05
	Citrus fruits	0.05
	Cauliflower	0.2
	Chilli	0.2
	Guava	0.05
	French beans	0.1
	Long beans	0.1
	Cabbage	0.2
	Mango	0.05
	Palm oil	0.2
	Rambutan	0.05
	Legume vegetables	0.1
	Tea	10

	Brinjal	0.2
	Cucumber	0.2
	Tomato	0.2
Diafenthiuron	Cauliflower	0.2
	Chilli	0.2
	Kale	0.2
	Cabbage	0.2
	Chinese cabbage	0.2
	Mustards	0.2
	Legume vegetables	0.2
	Brinjals	0.2
	Cucumber	0.2
Diazinon	Starfruit	0.5
	Okra	0.5
	Rice (milled or polished)	0.1
	Citrus fruits	0.5
	Cauliflower	0.5
	Chilli	0.5
	Guava	0.5
	Rose apple	0.5
	Long beans	0.5
	Kale	0.5
	Cabbage	0.5
	Chinese cabbage	0.5
	Mango	0.5
	Celery	0.5
	Mustards	0.5
	Legume vegetables	0.2
	Brinjal	0.5
	Cucumber	0.5
	Tomato	0.5
Dicamba	Palm oil	0.1
Dichlorvos	Mango	0.1
Dicofol	Citrus fruits	5
	Chilli	1
	French beans	2
	Long beans	2
	Mango	1
	Tea	5
	Watermelon	0.2
	Cucumber	0.5
	Tomato	1
Difenozonazole	Rice (milled or polished)	0.1
	Cocoa beans	0.1
	Chilli	1
	French beans	1
	Long beans	1
	Mango	1
	Palm oil	0.1
	Banana	0.5
	Mustards	1

	Watermelon	0.1
	Cucumber	1
	Tomato	1
Diflubenzuron	Cabbage	1
Dimethoate	Onion (bulb)	0.2
	Rice (milled or polished)	0.1
	Cocoa beans	0.1
	Coffee beans	0.1
	Citrus fruits	2
	Cauliflower	2
	Chilli	2
	French beans	1
	Long beans	1
	Ground nuts	0.05
	Kale	0.5
	Carrot	1
	Cabbage	2
	Pumpkins	2
	Radish	1
	Mango	1
	Pineapple	1
	Banana	1
	Lettuce	2
	Brassica vegetables	2
	Leafy vegetables	2
	Legume vegetables	1
	Tea	0.2
	Watermelon	1
	Brinjal	2
	Cucumber	2
	Tomato	1
Dimethomorph	Muskmelon	0.5
	Cucumber	0.2
	Tomato	0.5
Dithiocarbamates (expressed as CS2)	Onion (bulb)	0.5
Mancozeb	Amaranth	10
Maneb	Starfruit	5
Propineb	Rice (milled or polished)	0.5
Thiram	Papaya	5
Zineb	Cocoa beans	5
Ziram	Citrus fruits	10
	Cauliflower	5
	Chilli	3
	Spring onion leaves	10
	Durian	1
	Guava	5
	Sweet pea	2
	Long beans	2
	Groundnuts	0.1
	Cabbage	5
	Pumpkins	0.2

	Pepper (black/white)	3
	Leek	0.5
	Mango	2
	Melons	0.5
	Palm oil	1
	Banana	2
	Celery	5
	Lettuce	10
	Mustards	10
	Leafy vegetables	10
	Legume vegetables	2
	Tea	5
	Watermelon	1
	Cucumber	2
	Tomato	5
	Potato	02
Diuron	Papaya	0.5
	Coffee beans	0.1
	Citrus fruits	0.5
	Palm oil	0.1
	Pineapple	0.5
	Banana	0.5
	Sugar cane	0.1
	tea	1
DSMA	Palm oil	0.1
Emamectin benzoate	Cabbage	0.05
	Chinese cabbage	0.05
	Kale	0.05
	Mustards	0.05
Endosulfan	Cocoa beans	0.1
	Citrus fruits	2
	Maize	0.1
	Cabbage	2
	Pepper (black/white)	0.5
	Mango	2
	Tea	30
	Brinjal	2
	Cucumber	2
EPTC	Rice (milled or polished)	0.1
Ethoxysulfuron	Rice (milled or polished)	0.01
Etofenprox	Rice (milled or polished)	0.5
Famoxadone	Watermelon	0.5
	Cucumber	0.2
	Tomato	0.2
Fenamiphos	Guava	0.2
	Banana	0.1
Fenitrothion	Cereal grains	10
	Rice (milled or polished)	1
Fenoxaprop-p-ethyl	Rice (milled or polished)	0.05
Fenoxycarb	Kale	0.5
	Cabbage	0.2
	Chinese cabbage	0.2

	Mustards	0.5
Fenpyroximate	Citrus fruits	0.5
	Chilli	0.5
Fenthion	Starfruit	2
	Rice (milled or polished)	0.05
	Citrus fruits	2
	Guava	2
	Mango	2
	Cucumber	0.5
Fenvalerate	Amaranth	2
	Okra	1
	Cocoa beans	0.05
	Citrus fruits	2
	Cauliflower	2
	Chilli	1
	Kale	10
	Cabbage	3
	Chinese cabbage	1
	Lettuce	2
	Mustards	2
	Brinjal	1
	Cucumber	0.2
	Tomato	1
Fipronil	Rice (milled or polished)	0.01
	Chilli	0.05
	Cabbage	0.05
	Mustards	0.05
	Watermelon	0.01
	Brinjal	0.05
Fluazifop-butyl	Papaya	0.1
	Cocoa beans	0.1
	Durian	0.1
	Guava	0.1
	Mango	0.1
	Palm oil	0.2
	Banana	0.1
	Rambutan	0.1
Flufenacet	Maize	0.1
Flufenozuron	Cabbage	0.1
Fluroxypyr	Cocoa beans	0.1
	Palm oil	0.1
Flutolanil	Rice (milled or polished)	1
	Durian	0.1
	Mustards	1
Formetanate hydrochloride	Chilli	2
	French beans	2
	Long beans	2
	Watermelon	1
	Brinjal	2
	Cucumber	1
Formothion	Okra	0.1
	Cabbage	0.1

	Root and tuber vegetables	2
	Brinjal	0.1
	Cucumber	0.1
	Tomato	0.1
Fosetyl aluminium	Citrus fruits	5
	Cocoa beans	1
	Durian	1
Furathiocarb	Rice (milled or polished)	0.1
	Citrus fruits	3
	Chilli	2
	Maize	0.05
	Watermelon	0.2
	Brinjal	0.1
Glufosinate ammonium	Onion (bulb)	0.05
	Starfruit	0.1
	Rice (milled or polished)	0.1
	Papaya	0.1
	Cocoa beans	0.5
	Coffee beans	0.1
	Citrus fruits	0.1
	Durian	0.1
	Cashew nuts	0.1
	Guava	0.1
	Coconut/coconut oil	0.5
	Cabbage	0.1
	Chinese cabbage	0.1
	Mango	0.1
	Palm oil	0.5
	Jackfruit	0.1
	Banana	0.2
	Lettuce	0.1
	Leafy vegetables	0.1
	Legume vegables	0.5
	Tea	0.2
	Watermelon	0.1
	Brinjal	0.1
	Tomato	0.1
Glyphosate	Starfruit	0.1
	Papaya	0.2
	Cocoa beans	0.5
	Coffee beans	0.2
	Citrus fruits	0.2
	Durian	0.1
	Guava	0.1
	Coconut/coconut oil	0.1
	Mango	0.1
	Palm oil	0.1
	Banana	02.
	Tea	0.2
Hexaconazole	Rice (milled or polished)	0.05
	Coffee beans	0.05
	Long beans	0.2

	Mustards	0.5
	Cucumber	0.1
Hexazinone	Sugarcane	0.1
Hydrogen phosphide	Rice (milled or polished)	0.1
	Cocoa beans	0.01
Imazaphyr	Palm oil	0.1
Imazethapyr	Palm oil	0.05
Imidachlorprid	Rice (milled or polished)	0.1
	Citrus fruits	0.5
	Chilli	0.1
	Long beans	0.5
	Capsicum	0.1
	Mango	0.5
	Watermelon	0.1
	Brinjal	0.1
Inorganic bromide	Cereal grains	50
	Pulses	500
	Nuts	100
Iprodione	Rice (milled or polished)	10
	Citrus fruits	10
	Chilli	5
	Cabbage	5
	Chinese cabbage	5
	Rockmelon	2
	Water,e;pm	2
	Brinjal	10
	Cucumber	2
	Tomato	5
Iprovalicarb	Tomato	1
Isazofos	Rice (milled or polished)	0.2
	Cocoa beans	0.1
	Coffee beans	0.1
Isoprothiolane	Rice (milled or polished)	2
Lufenuron	Chilli	0.5
	Maize	0.05
	Long beans	0.2
	Brinjals	0.2
Malathion	Starfruit	2
	Okra	8
	Rice (milled or polished)	0.5
	Papaya	1
	Citrus fruits	4
	Chilli	0.5
	Meat (cow, goat, pig)	1
	Poultry meat	1
	Guava	2
	Cabbage	8
	Pineapple	8
	Lettuce	8
	Mustards	8
	Legume vegetables	2
	Brinjals	0.5

	Cucumber	3
	Tomato	3
MCPA	Rice (milled or polished)	0.1
Mepronil	Rice (milled or polished)	1
	Legume vegetables	1
Mercaptodimethur (methiocarb)	Rice (milled or polished)	0.05
	Long beans	0.1
	Mustards	0.1
	Cucumber	0.1
Metalaxyl	Cocoa beans	0.2
	Citrus fruits	5
	Durian	0.2
	Maize	0.05
	Cucumber	0.5
	Tomato	0.5
Metaldehyde	Rice (milled or polished)	1
	Lettuce	1
	Strawberries	1
Methamidophos	Coconut/coconut oil	0.1
	Palm oil	0.1
Methidathion	Cocoa beans	0.1
	Maize	0.1
	Palm oil	0.1
	Sugar cane	0.1
	Tea	0.5
Metolachior	Amaranth	0.1
	Chilli	0.1
	Maize	0.1
	French beans	0.1
	Sweet peas	0.1
	Long beans	0.1
	Soya bean	0.1
	Groundnut	0.1
	Bitter gourd	0.1
	Angled loofah	0.1
	Lettuce	0.1
	Legume vegetables	0.1
	Sugarcane	0.1
	Watermelon	0.1
	cucumber	0.1
Metribuzin	Soyabean	0.05
Metsulfuron methyl	Rice (milled or polished)	0.02
	Palm oil	0.02
Molinate	Rice (milled or polished)	0.1
Monocrotophos	Coconut/coconut oil	0.05
	Palm oil	0.05
MSMA	Cocoa beans	1
	Palm oil	0.1
	Sugar cane	0.1
	Tea	1
MTMC (metolcarb)	Rice (milled or polished)	0.5

Myclobutanil	French beans	0.5
	Long beans	0.5
	cucumber	0.5
Napropamide	Chilli	0.1
	Sugarcane	0.1
	Brinjal	0.1
	Tomato	0.1
Ofurace	Leafy vegetable	1
	Tomato	0.5
Oxadiargyl	Rice (milled or polished)	0.05
Oxadiazon	Rice (milled or polished)	0.05
Oxadixyl	Cocoa beans	1
	Watermelon	0.5
	Cucumber	0.5
	Tomato	0.5
	Potato	0.2
Oxycarboxin	French beans	5
	Green gram	5
	Long beans	5
Oxyfluorfen	Soya bean	0.05
	Groundnuts	0.05
Paraquat	Rice (milled or polished)	0.5
	Cocoa beans	0.1
	Coffee beans	0.05
	Coconut/coconut oil	0.1
	Pepper (black/white)	0.05
	Palm oil	0.1
	Banana	0.05
	Root and tuber vegetables	0.05
	tapioca	0.05
Pencycuron	Rice (milled or polished)	0.5
	Mustards	1
Pendimethalin	Cabbage	0.1
	Mustards	0.1
	Tomato	0.1
Permethrin	Okra	1
	Cauliflower	0.5
	Cabbage	5
	Brinjal	1
	Tomato	1
Phentoate	Onion (bulb)	0.1
	Okra	0.1
	Rice (milled or polished)	0.05
	Cauliflower	0.1
	Cabbage	0.1
	Lettuce	0.1
	Legume vegetables	0.1
	Brinjal	0.1
	Cucumber	0.1
	Tomato	0.1
Phoxim	Meat (cow, buffalo, sheep, goat, pig, rabbit)	0.01

	Poultry meat	0.01
	Fat (cow, buffalo, sheep, goat, pig, rabbit)	0.05
	Poultry fat	0.05
Picloram	sugarcane	0.01
Primiphos-methyl	Rice (milled or polished)	1
	Maize	5
	Groundnuts	2
Pretilachlor	Rice (milled or polished)	0.05
Prochloraz	Papaya	1
	Citrus fruits	5
	Chilli	5
	Guava	2
	Pepper (black, white)	8
	Mango	2
	Banana	5
Profenofos	Cauliflower	0.5
	Chilli	5
	Maize	0.05
	French beans	0.5
	Long beans	0.5
	Kale	2
	Cabbage	1
	Bitter gourd	2
	Angled loofah	2
	Mustards	2
	Legume vegetables	0.5
	Brinjal	2
	cucumber	0.1
Propamocarb	Cabbage	0.1
	Chinese cabbage	0.1
	Mustards	10
	Watermelon	2
	Honeydew	2
	Cucumber	2
	tomato	1
Propanil	Rice (milled or polished)	0.1
Propargite	Citrus fruits	5
	Brinjal	2
	Cucumber	0.5
	tomato	1
Propiconazole	Rice (milled or polished)	0.05
	Cocoa beans	0.1
	Ground nuts	0.05
	Banana	0.1
	sugarcane	0.05
propoxur	Rice (milled or polished)	0.1
	Cocoa beans	0.05
prothiofos	Cauliflower	0.2
	Chilli	0.2
	Cabbage	0.2
	Chinese cabbage	0.2

Pymetrozine	Rice (milled or polished)	0.05
Pyzrazosulfuron-ethyl	Rice (milled or polished)	0.1
Pyrethrum		Not prescribed
Pyridaben	Citrus fruits	1
Quinalphos	Okra	0.1
	Rice (milled or polished)	0.1
	Cocoa beans	0.1
	Cauliflower	0.1
	Chilli	0.1
	Maize	0.1
	Cabbage	0.1
	Sugarcane	0.1
	Brinjal	0.1
	Tomato	0.1
Quinchlorac	Rice (milled or polished)	0.5
Quintozene	Cabbage	0.02
Quizalofop-ethyl	Okra	0.1
	Rice (milled or polished)	0.1
	Cocoa beans	0.1
	Chilli	0.1
	Long beans	0.1
	Chinese cabbage	0.1
	Cucumber	0.1
	tomato	0.1
Sethoxydim	Okra	0.1
	Chilli	0.1
	Cabbage	0.2
	Palm oil	0.05
	Brinjal	0.1
Silafluofen	Rice (milled or polished)	0.2
Spinosad	Kale	2
	Cabbage	0.5
	Mustards	2
Sulphur		Not prescribed
Tebuconazole	Banana	0.05
Tebufenozide	Okra	0.5
	Rice (milled or polished)	0.1
	Chilli	0.5
	Long beans	0.5
	Brinjals	0.5
	tomato	0.5
Teflubenzuron	Cabbage	0.2
	Chinese cabbage	0.2
	Mustards	1
Terbuthylazine	Cocoa beans	0.5
Tetradifon	Papaya	5
	Citrus fruits	2
	Guava	5
	Mango	5
	Strawberries	2
	Watermelon	1
Thiamethoxam	Okra	0.2

	Rice (milled or polished)	0.1
	Brinjal	0.2
Thiobencarb	Rice (milled or polished)	0.1
Thiocyclam-hydrogen oxalate	Cabbage	0.3
	Brinjal	0.5
	tomato	0.5
Thiometon	Citrus fruits	0.5
	Chilli	0.5
	French beans	0.5
	Long beans	0.5
	Watermelon	0.5
	Cucumber	0.5
	brinjal	0.5
Thiophanate-methyl	lettuce	2
Tralomethrin	Chilli	0.5
	Cabbage	0.2
	Brinjal	0.5
	tomato	0.5
Triadimenol	Cocoa beans	0.2
	Coconut/coconut oil	0.2
Triazophos	Citrus fruits	2
	Mango	2
Tribasic copper sulphate		Not prescribed
Trichlorfon	Rice (milled or polished)	0.1
	Citrus fruits	0.1
	Maize	0.1
	French beans	0.1
	Long beans	0.1
	Kale	0.2
	Mustards	0.1
	Watermelon	0.2
Triclopyr	Palm oil	0.1
Tridemorph	Sweet pea	0.1
	Pumpkins	0.1
	Mango	0.1
	Banana	0.1
	Legume vegetables	0.1
	Tea	15
	Watermelon	0.1
	cucumber	0.1
Triflumuron	Cabbage	1
Vinclozolin	Strawberries	10
	Tomato	3
White oil		Not prescribed

SIXTEENTH B SCHEDULE

SUBSTANCES WHICH MAY BE USED IN BASES OF ARTIFICIAL SWEETENING SUBSTANCE

Acacia (gum Arabic)
Agar
Algininc acid and its sodium, potassium and ammonium salts, calcium alginate and propylene glycol alginate
Carrageenan
Citric acid
Dextrin
Dextrose
Ethyl alcohol
Glucono-delta-lactone
Glycerol
Guar gum
Karaya gum
Hydroxypropylmethylcellulose
Lactose
L-leucine
Locust bean gum
Mannitol
Methylcellulose
Mono-,di- and polysaccharides
Pectin
Potassium acid tartrate
Propylene glycol
Sodium bicarbonate
Sodium carboxymethylcellulose
Sodium citrate
Sodium phosphate
Sorbitol
Tartaric acid
Tragacanth gum
Water
Xanthan gum

SEVENTEENTH SCHEDULE

TABLE 1
PERMITTED NON-NUTRITIVE SWEETENING SUBSTANCES

a. Saccharin (2-Sulphobenzoic Imide)
b. Sodium saccharin (sodium salt of 2-Sulphbenzoic Imide)
c. Acesulfame potassium

STANDARDS FOR SACCHARIN, SODIUM SACCHARIN AND ACESULFAME POTASSIUM

a. Saccharin (2-Sulphobenzoic Imide) – saccharin shall contain not less than 99 per cent saccharin on a water–free basis.
b. Sodium saccharin (sodium salt of 2-Sulphbenzoic Imide)
   Odium saccharin shall contain not less than 99 per cent and not more than 101 per cent of anhydrous sodium saccharin on a water-free basis.
c. Acesulfame potassium

Acesulfame potassium shall contain not less than 99 per cent and not more than 101 per cent of acesulfame potassium on a water-free basis.

TABLE II
MAXIMUM PERMITTED PROPORTION OF ACESULFAME POTASSIUM IN SPECIFIED FOOD

Food	Maximum permitted proportion
Low energy soft drink	600 mg/liter
Other low energy food	3000 mg/kg

TWENTIETH SCHEDULE A

TABLE 1

STANDARD FOR ASPARTAME (Aspartyl phenylalanine methyl ester)

Aspartame shall contain not less than 98% and not more than 102% of aspartame on a water-free basis.

TWENTY-FIRST SCHEDULE

TABLE I

NUTRIENT LEVELS FOR INFANT FORMULA

	NUTRIENT LEVEL (PER 100KCAL)	
Nutrient (1)	Minimum amount (2)	Maximum Amount (3)
Protein (see note below)	1.8g	4.5g
Fat (g)	3.3	6.0
(% cal)	30	54
Essential fatty acids (linoleate): (% CAL)	3	Not prescribed
(mg)	300	Not prescribed
Vitamin A (expressed as retinal)	250 I.U.	500 I.U.
Vitamin D	40 I.U.	80 I.U.
Ascorbic Acid (Vit. C)	8 mg	Not prescribed
Thiamine (Vit B1)	40 ug	Not prescribed
Riboflavin (Vit. B2)	60 ug	Not prescribed
Nicotinamide	250 ug	Not prescribed
Vitamin B	35 ug	Not prescribed
Folic Acid	4 ug	Not prescribed
Panthothenic Acid	300 ug	Not prescribed
Vitamin B12	0.15 ug	Not prescribed
Vitamin K	4 ug	Not prescribed
Biotin	1.5 ug	Not prescribed
Vitamin E	0.1 I.U./g linoleic acid in no cas less than 0.7 I.U./100kcal	
Sodium (Na)	20 mg	60 mg
Potassium (K)	80 mg	200 mg
Calcium (Ca)	50 mg	Not prescribed
Phosphorus (P)	25 mg	Not prescribed
Choline	7 MG	Not prescribed
Iron	0.15 mg	Not prescribed
Zinc (Zn)	0.5 mg	1.5 mg

TABLE IA
OPTIONAL INGREDIENTS IN INFANT FORMULA

Optional Ingredients (1)	Maximum Level Mg/100 kcal (2)
NUCLEOTIDES	
Cytidine 5' monophosphate	2.5
Uridine 5'-Monophosphate	1.75
Adenosine 5' – Monophosphate	1.50
Guanosine 5' – Monophosphate	0.50
Inosine 5'-Monophosphate	1.00

NOTES:

1. * The amounts specified in columns (2) and (3) are for protein of nutritional quality equivalent to that of casein. Greater quantity of other protein is permitted so long as it is in proportion to the biological value of the aforesaid amount. The quality of the other protein shall not be less than 85% of that of casein.
2. Where the maximum amount of the nutrient is not prescribed, the total daily intake of that nutrient arising from its uses in accordance with good manufacturing practice, does not present a hazard to health.
3. The Ca:P ration shall not be less than 1.2 and not more than 2.0

TABLE II

PERMITTED FOOD ADDITIVE IN INFANT FORMULA

Food Additive (1)	Maximum level in 100 ml of the ready-to drink product (2)
EMULSIFIERS Lecithin Mono and diglycerides of edible fat and edible oil	 0.5 g 0.4g
THICKENERS Guar gum Locust bean gum Distarch phosphate Acetylated distarch phosphate Carrageenan	 0.1 g 0.1 g 0.5 g singly in combination in soya-based product only. 2.5 g singly in combination in hydrolysed protein in amino acid based product or both 0.03 g in regular milk and soya based liquid product only. 0.1 g in hydrolysed protein or amino acid based liquid product or both
ACIDULANTS, ALKALIS AND BUFFERS Sodium hydrogen carbonate Sodium carbonate Potassium hydrogen carbonate Potassium carbonate Sodium citrate Lactic acid	 Limited by good manufacturing practice and within the limits for Na and K as specified in Table 1

Citric acid	Limited by good manufacturing practice
ANTIOXIDANTS Tocopherols L-Ascorbyl plamitate	 1mg 1mg

TWENTY-FIRST A SCHEDULE

NUTRIENTS LEVELS FOR FOLLOW-UP FORMULA

TABLE 1
Nutrient Level (Per 100 kcal)

Nutrient (1)	Minimum amount (2)	Maximum amount (3)
Protein* (see note below)	3g	5.5g
Fat	3g	6g
Essential fatty acides (linoleate)	300 mg	Not prescribed
Vitamin A (expressed as retinal)	255 IU or 75 ug	750 IU or 225 ug
Vitamin D	40 IU or 1 ug	120 IU or 3 g
Ascorbic acid (Vitamin C)	8 mg	Not prescribed
Thiamine (Vitamin B1)	40 ug	Not prescribed
Riboflavin (Vitamin B2)	60 ug	Not prescribed
Nicotinamide	250 ug	Not prescribed
Vitamin B6	45 ug	Not prescribed
Folic acid	45 ug	Not prescribed
Pantothenic acid	300 ug	Not prescribed
Vitamin B12	0.15 ug	Not prescribed
Vitamin K1	4 ug	Not prescribed
Biotin (Vitamin H)	1.5 ug	Not prescribed
Vitamin E (% tocopherol compounds	0.7 I.U./g linoleic acid but in no case less than 0.7 I.U./100 available calories	Not prescribed
Sodium (Na)	20 mg	85 mg
Potassium (K)	80 mg	Not prescribed
Chloride (Cl)	55 mg	Not prescribed
Calcium (Ca)	90 mg	Not prescribed
Phosporus (P)	60 mg	Not prescribed
Magnesium (Mg)	6 mg	Not prescribed
Iron (Fe)	1 mg	2 mg
Iodine (I)	5 ug	Not prescribed
Zinc (Zn)	0.5 ug	Not prescribed

NOTES:

1. *Not less than 3.0 g per 100 available calories or 0.7 per 100 available kilojoules of protein of nutritional quality equivalent to that of casein in or a greater quantity of other protein in inverse proportion to its nutritional quality. The quantity of the other protein shall not be less than 85% of that of casein. The total quantity of protein shall be not more than 5.5 g per 100 available calories (or 1.3 g per 100 available kilojoules).
   Convention factor for nitrogen shall follow the WHO Technical Report Series No. 552, WHO, Geneva.

2. Formulas shall contain a minimum of 15 ug of Vitamin B6 per gram of protein.
3. Where the maximum amount of the nutrient is not prescribed, the total daily intake of that nutrient arising from its use in accordance with good manufacturing practice does not present a hazard to health.
4. The Ca:P ratio shall not be less than 1.2 and not more than 2.0.
5. 1 kilojoule (kJ) is equivalent to 0.239 kilocalories (kcal).

TABLE II

PERMITTED FOOD ADDITIVE IN FOLLOW-UP FORMULA

Food Additive (1)	Maximum level in 100 ml of the ready-to drink product (2)
EMULSIFIERS	
Lecithin	0.5 g
Mono and diglycerides of edible fat and edible oil	0.4g
THICKENERS	
Guar gum	0.1g
Locust bean gum	0.1g
Distarch phosphate	0.5 g singly in combination in soya-based product only.
Acetylated distarch phosphate	2.5 g singly in combination in hydrolysed protein in amino acid based product or
Carrageenan	both 0.03 g in regular milk and soya based liquid product only.
Pectin	1g
ACIDULANTS, ALKALIS AND BUFFERS Sodium hydrogen carbonate Sodium carbonate Sodium citrate Potassium hydrogen carbonate Potassium carbonate Sodium hydroxide Potassium citrate Calcium hydroxide L(+) lactic acid L(+) lactic acid producing cultures Citric acid	Limited by good manufacturing practice and within the limits for Na and K as specified in Table 1
ANTIOXIDANTS	
Mixed tocopherols concentrate %	3mg singly or in combination
Tocopherols	3 mg singly or in combination
L-Ascorbyl palmitate	5 mg singly or in combination expressed
L- Ascorbic acid and its Na, CA salts	as ascorbic acid (See Table I)
FLAVOURING SUBSTANCES	
Natural Fruit Extracts	In accordance with Good Manufacturing Practices
Vanilla Extract	5mg
Ethyl vanillin	5mg
Vanillin	

TABLE III

OPTIONAL INGREDIENTS IN INFANT FORMULA

Optional Ingredient (1)	Maximum level kg/100 kcal (2)
NUCLEOTIDES Cytidine 5'-Monophosphate	 2.50
Uridine 5' – Monophosphate	1.75
Guanosine 5'- Monophosphate	0.50
Inosine 5' – Monophosphate	1.00
Adenosine 5' – Monophosphate	1.5

TWENTY SECOND SCHEDULE

TABLE 1

NUTRIENT LEVELS FOR CANNED FOOD FOR INFANTS AND CHILDREN AND CEREAL BASED FOOD FOR INFANTS AND CHILDREN

Nutrient	Minimum amount	Maximum amount
Vitamin A (expressed as retinal)	255 IU	500 IU
Vitamin D	50 IU	80 IU
Ascorbic acid (Vitamin C)	8 mg	Not prescribed
Thiamine (Vitamin B1)	25 ug	Not prescribed
Riboflavin (Vitamin B2)	60 ug	Not prescribed
Nicotinamide	0.8 ug	Not prescribed
Vitamin B6	35 ug	Not prescribed
Folic acid	4 ug	Not prescribed
Pantothenic acid	300 ug	Not prescribed
Vitamin B12	0.15 ug	Not prescribed
Vitamin E	0.3 I.U.	Not prescribed
Calcium (Ca)	50 mg	Not prescribed
Phosporus (P)	25 mg	Not prescribed
Iron (Fe)	1 mg	Not prescribed
Iodine (I)	5 ug	Not prescribed

NOTES:

1. Where the maximum amount of the nutrient is not prescribed, the total daily intake of the nutrient arising from its uses in accordance with good manufacturing practice, does not present a hazard to health.
2. The Ca:P ratio shall be not less than 1.2 and not more than 2.0
3. The level of Vitamin C shall not apply to biscuits, rusks or other similar product.

TABLE II

PERMITTED FOOD ADDITIVE IN CANNED FOOD FOR INFANTS AND CHILDREN

Food Additive	Maximum level in 100 ml of the ready-to drink product
EMULSIFIERS Lecithin Mono and diglycerides of edible fat and edible oil	 0.5 g 0.15g
THICKENERS Locust bean gum Distarch phosphate] Acetylated distarch phosphate] Phosphated distarch phosphate]	 0.2g 0.6 g singly in combination
ACIDULANTS, ALKALIS AND BUFFERS	

Sodium hydrogen carbonate] Sodium carbonate] Sodium citrate] Potassium hydrogen carbonate] Calcium carbonate] Lactic acid Citric acid and Na Salt Acetic Acid	 Limited by good manufacturing practice and within the limits of Na specified in subregulation 3 of regulation 390. Limited by good manufacturing practice 0.2g 0.5g and within the limit for Na specified in subregulation 3 of regulation 390 0.5h
ANTIOXIDANTS Tocopherols L-Ascorbyl palmitate L- Ascorbic acid and its Na, CA salts	 0.03 g/100 g fat singly or in combination 0.02g/100 g fat 0.05g/100g, expressed as ascorbic acid and within the limit of Na specified in subregulation 3 of regulation 390.
FLAVOURING SUBSTANCES Vanilla Extract Ethyl vanillin Vanillin	 Limited by Good Manufacturing Practices 7mg 7mg

TWENTY THIRD SCHEDULE

PERMITTED FOOD ADDITIVE IN CEREAL-BASED FOOD FOR INFANTS AND CHILDREN

Food Additive	Maximum level in 100 ml of the ready-to drink product
EMULSIFIERS Lecithin Mono and diglycerides of edible fat and edible oil	 1.5 g 1.5 g
ACIDULANTS, ALKALIS AND BUFFERS Sodium hydrogen carbonate Sodium carbonate Sodium citrate Potassium hydrogen carbonate Calcium carbonate Lactic acid Citric acid	 Limited by good manufacturing practice and within the limits of Na specified in subregulation 3 of regulation 391. Limited by good manufacturing practice Limited by good manufacturing practice 1.5g 2.5g
ANTIOXIDANTS Tocopherols	 0.03 g/100 g fat singly or in combination

L-Ascorbyl palmitate L- Ascorbic acid and its Na, CA salts	0.02g/100 g fat 0.05g/100g, expressed as ascorbic acid and within the limit of Na specified in subregulation 3 of regulation 390.
FLAVOURING SUBSTANCES Vanilla Extract Ethyl vanillin Vanillin	 Limited by Good Manufacturing Practices 7mg 7mg

TWENTY-FOUR SCHEDULE

MAXIMUM TOTAL ENERGY VALUE OF LOW ENERGY FOOD

Type of Food	Maximum Total Energy Value
Beverage (ready for consumption)	33 KJ (8 cal) per 100 ml
Spread, marmalade, jam and seri kaya	418 KJ (100 kcal) per 100 g
Table confection (ready for consumption)	58 KJ (14 kcal) per 100 g
All other food	209 KJ (50 kcal) per 100 g

TWENTY-FOURTH A SCHEDULE

PERMITTED INGREDIENTS IN SALT SUBSTITUTES

Ingredient	Maximum level
a. Potassium sulphate, potassium, calcium or ammonium salts of adipic, glutamic, carbonic, succinic, lactic, tartic, citric, acetic, hydrochloric or orthophosphoric acid	Not limited, except that P not to exceed 4% w/w and NH4 + 3% w/w of the salt subsitute mixture.
b. Magnesium salts of adipic, glutamic, carbonic, citric, succinit, acetic, tartaric, lactic, hydrochloric or orthophosphoric acids mixed with other Me-free salt substitutes as listed in (a) c and d	Mg++ to be not more than 20% w/w of th total of the cation K+, Ca++ and NHc+ present in salt substitute mixture and P not to exceed 4% w/w of the salt substitute mixtures.
c. Choline salts of acetic, carbonic, lactic, tartaric, cirtric or hydrochloric acids, mixed with other choline free salt substitute as listed in a, b or d.	The choline content not to exceed 3% w/w of the salt substitute mixture.
Free adipic, glutamic, citric, lactic or malic acid	Not limited.

END OF REPORT