

Food Act No.26 of 1980

REGULATIONS made by the Minister of Health in consultation with the Food Advisory Committee in terms of section 32 of the Food Act No. 26 of 1980.

**Minister of Health, Nutrition
and Indigenous Medicine**

Colombo

.....**2019**

1. These regulations may be cited as the Food (Meat and Meat Products) Regulations – 2018 and shall come into operation from.....

Part I

Meat and Meat Products-General

2. All meat shall be sound and fit for human consumption and shall be obtained from healthy animals of permitted species.
3. The conditions of slaughter play an important role in the final quality of the meat. This is mainly due to the levels of the muscle carbohydrate glycogen and the muscle ATP which remains in the muscle at slaughter. When the animal is excessively fatigued prior to slaughter or not fed for a period before slaughter, the ultimate pH (which should be pH 5.5) does not fall below pH 6 due to lack of glycogen reserves leading to DFD (dark, firm, dry) muscle where the meat is dark in colour after curing. The high pH of the meat favours bacterial growth and affects shelf life. In stress-susceptible animals especially, even with adequate glycogen reserves to produce lactic acid, resulting in the pH of the muscle falling rapidly to the ultimate pH (5.5) very fast after slaughter while the carcass is still warm, could lead to the defect PSE (pale, soft, exudative) muscle which adversely affects the water holding capacity of the muscle and causes protein denaturation.
- 4.(1)**Fresh meat** shall be the edible part of the skeletal muscle of an animal or bird that is normally used for human consumption and that was healthy at the time of slaughter. It may contain accompanying and overlying fat together with portions of

bone, sinew, nerve and blood vessels that normally accompany the muscle tissue and are not separated from it in the process of dressing. It may be accompanied by edible organs.

(2) Fresh meat shall comply with the microbiological limits specified below:

	Microorganism	Limit (cfu)
(a)	Aerobic plate count per gram	5x10 ⁶
(b)	<i>Escherichia coli</i> , (MPN)per gram	1 x 10 ³
(c)	<i>Staphylococcus aureus</i> (coagulase positive) per gram	1 x 10 ³
(d)	<i>Salmonella</i> per 25 gram	Absent

5. Lean meat shall be the meat from which the overlying fat has been removed. It shall not contain more than 15% m/m total fat.

6.(1) Chilled meat shall be meat that has been maintained in a wholesome condition at a temperature between minus (-) 1° C and plus (+) 4° C and includes frozen meat that has been thawed at a temperature of not more than plus (+)10° C.

(2) Chilled meat shall be stored between 0° and 4°C and during transportation the temperature shall be maintained between 0° and 7°C (check with Sujatha)

(3) Chilled meat shall be free of –

- (i) rancidity, off flavour, signs of deterioration, discolouration and signs of slimy appearance;
- (ii) extraneous matter such as dirt and any other foreign matter;
- (iii) a single area of bruises exceeding 15 mm diameter circle.

(4) Chilled meat shall comply with the microbiological limits specified for fresh meat;

7.(1) Frozen meat shall be meat that for one continuous period from the time of preparation for sale has been maintained at a temperature below minus(-)18°C and shall not have been thawed before sale.

(2).Frozen meat shall be free of –

- (j) rancidity, off flavour, signs of deterioration, discolouration and signs of slimy appearance;
- (ii) extraneous matter such as dirt and any other foreign matter;
- (iii) a single area of freezer burn exceeding 15 mm diameter circle;
- (iv) a single area of bruises exceeding 15 mm diameter circle

(3)Frozen meat shall comply with the microbiological limits specified below:

	Microorganism	Limit (cfu)
(a)	Aerobic plate count per gram	5 x10⁶
(b)	<i>Escherichia coli</i> , (MPN)per gram	1 x 10 ²
(c)	<i>Staphyloccus aureus</i> (coagulase positive) per gram	1 x 10 ²
(d)	<i>Salmonella</i> per 25 gram	Absent

8.(1)Minced meat or Ground meat shall be fresh, chilled or frozen meat that has been disintegrated by mincing or chopping.

(2)Minced meat shall not contain –

- (a) meat of different animal origin;
- (b) more than 30 % m/m of fat; and
- (c) more than 15% m/m total fat in the case of lean minced meat.

(3)Minced meat shall comply with the microbiological limits specified below:

	Microorganism	Limit (cfu)
(a)	Aerobic plate count per gram	5 x10 ⁶
(b)	Yeast and Mould count per gram	1 x 10 ³
(d)	<i>Escherichia coli</i> , (MPN)per gram	1 x 10 ³
(e)	<i>Staphyloccus aureus</i> (coagulase positive) per gram	1 x 10 ³
(f)	<i>Salmonella</i> per 25 gram	Absent

9.(1).**Fresh,chilled,frozen and minced meat** shall not contain more than

- (a) 0.10 mg/kg Lead (as Pb)
- (b) 0.10mg/kg Arsenic (as As)
- (c) 0.05 mg/kg Cadmium (as Cd).

Part II

Ham

- 10.(1). **Ham / Shoulder Ham / Ham Loaf** shall be the cured products made from the hind leg / shoulder /suitable muscle of a pig carcass
- (2)**Cooked Ham** shall be ham prepared from cured meat which has been subjected to boiling or heating with steam and is ready to serve.
- (3) Cooked and Smoked Ham shall be cooked ham which has also been smoked.
- (4).Ham shall contain sodium chloride and may contain permitted preservatives.
- (5)Ham may contain sugar (sucrose), invert sugar, dextrose (glucose), lactose, maltose, glucose syrup, honey, spices and spice extracts or oleoresins, seasonings, condiments, water soluble hydrolyzed vegetable protein, mixed tocopherol(INS 307- 500mg/kg(max)), alpha tocopherol (INS 306-500 mg/kg(max), ascorbic acid(INS 300),sodium ascorbate(INS 301), potassium ascorbate (INS 303).
- (6)The food additives given in Schedule I may be permitted in ham within the limits specified.
- (7) Ham shall have a pleasant characteristic odour
- (8) Ham shall be free from-
- (a) extraneous matter;
 - (b) appearance of mould or slime ;
 - (c) any discolouration;
 - (d) any objectionable flavours.
- (9) Ham shall not contain more than–
- (a) 75.0 % m/m moisture;
 - (b) 15.0 % m/m fat;
 - (c) 0.5 % m/m acid insoluble ash;
 - (d) 3.0% m/m sodium chloride.
- (10).Ham shall contain not less than 16.5% m/m meat protein on fat-free basis.

(11). Ham shall comply with the microbiological limits specified below:

	Microorganism	Limit (cfu)
(a)	Aerobic plate count per gram	1 x 10 ⁴
(b)	Yeast and Mould count per gram	1 x 10 ²
(c)	<i>Escherichia coli</i> , (MPN)per gram	1 x 10 ²
(d)	<i>Staphylococcus aureus</i> (coagulase positive) per gram	1 x 10 ²
(e)	<i>Salmonella</i> per 25 gram	Absent

(12). Ham shall not contain more than

- (a) 0.10 mg/kg Lead (as Pb)
- (b) 0.10 mg/kg Arsenic (as As)
- (c) 0.05 mg/kg Cadmium (as Cd)

(13). Chilled ham and ham products shall be stored and transported between 0°C and 4°C

(14). Frozen ham shall be stored below minus(-)18°C with possibly brief upward fluctuations of not more than 3° C during transport.

Part III

Bacon

11.(1). Bacon shall be the product obtained by curing and smoking or curing alone of properly trimmed pork loins and bellies.

(2). Back Bacon shall be the product prepared from pork loins.

(3). Streaky Bacon shall be the product prepared from pork bellies.

(4). Bacon shall contain sodium chloride not exceeding 5.0 percent m/m

(5). Bacon may contain sugar (sucrose), dextrose (glucose), invert sugar, lactose, maltose, glucose syrup and honey

(6). The food additives given in Schedule II may be permitted in bacon within the limits specified

(7). Bacon shall have characteristic flavour of freshly, processed, good quality bacon. It shall be free of abnormal unappetizing flavours.

- (8).Bacon shall be free from-
- (a) extraneous matter;
 - (b) appearance of mould or slime;
 - (c) any discoloration;

(9)Bacon shall not contain more than–

- (a) 45.0% m/m total fat;
- (b) 0.5 % m/m acid insoluble ash.

(10). Bacon shall contain not less than 9.0% m/m meat protein on fat-free basis.

(11). Bacon shall comply with the microbiological limits specified below:

	Microrganism	Limit(cfu)
(1)	Aerobic Plate Count per gram	5×10^3
(2)	Yeast and Mould Count per gram	1×10^3
(3)	<i>Escherichia coli</i> per gram	1×10^2
(4)	<i>Staphylococcus aureus</i> coagulase positive per gram	1×10^3
(5)	<i>Salmonella</i> per 25 gram	Absent
(6)	<i>Listeria monocytogenes</i> per gram	Absent
(7)	Sulphite reducing Clostridia per gram	5×10^3

(12).Bacon shall not contain more than-

- (a) 0.10 mg/kg Lead (as Pb)
- (b) 0.10mg/kg Arsenic (as As)
- (c) 0.05 mg/kg Cadmium (as Cd)

(13).. Chilled bacon shall be stored and transported between 0°C and 4°C.

(14). Frozen bacon shall be stored below minus(-)18°C with possibly brief upward Fluctuations of not more than 3°C during transport.

Part IV

Comminuted Meat Products

12.(1).Comminuted Meat Products shall be products prepared by comminution of meat from fresh or cured meat which has been seasoned with or without heat treatment or smoking. The meat used for such preparation shall be the flesh and fat, rind and sinew in amounts naturally associated with the flesh of an animal which is normally

used for human consumption and may include permitted offal, but not include prohibited offal.

- (2) For the purpose of these regulations, comminuted meat product shall include meat-burger, sausage, meat-balls, chicken roll, pickled meat, luncheon meat, corned meat, Bratwurst, Pasika Mortadella, pawkies, salami, lingus, chipolotas, Bockwurst, chicken roll and frankfurters
- (3) The meat shall be free from foreign flavour, discolouration, presence of extraneous matter or any form of deterioration. Frozen meat shall be thawed before use and shall be free from freezer deterioration.
- (4) Comminuted meat products shall be of the following types-
fresh, cooked, smoked and cooked, dry and semi-dry and fresh?, fermented.
- (5) Different types of meat (including fat) shall not be mixed in the manufacture of comminuted meat products.
- (6) Comminuted meat products may contain wheat rusks, potato flour, rice flour, biscuits, maize flour, skimmed milk powder, caseinates, whey powder, egg protein, dried blood serum, wheat gluten, textured vegetable protein, egg white and soya isolates as fillers / binders / emulsifiers or extenders.
- (7) Comminuted meat products may contain edible common salt, potable water/ice, food grade casing, sugar(sucrose), dextrose (glucose), cheese, spices and spice extracts or oleoresins, seasonings, condiments, refined vegetable oil/fat, yeast extract, onions, natural/artificial vinegar, tomato sauce, devilled sauce, coconut milk powder, herbs and vegetables, ascorbic acid and sodium ascorbate.
- (8) The food additives given in Schedule III may be permitted in comminuted meat products within the limits specified
- (9) Comminuted meat products shall have a pleasant, characteristic flavour pertaining to each type.
- (10) Comminuted meat products shall be free from –
 - (a) extraneous matter;
 - (b) appearance of mould or slime;
 - (c) any discolouration;
 - (d) any objectionable odour.

(11).Comminuted meat products shall contain not less than –

- (a) 60.0% m/m total meat;
- (b) 40.0% m/m lean meat;

(12).Comminuted meat products shall not contain more than –

- (a) 20.0% m/m fat*;
- (b) 4.0% m/m starch**;
- (c) 0.5% m/m acid insoluble ash; and
- (d) 2.5% m/m sodium chloride.

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**In the case of beef products and chicken products, 66.0% m/m of the total fat content may be substituted with vegetable oil / fat. In the case of pork products, the fat content shall not be more than 32.0% m/m.*

***In the case of meat-balls, the starch content shall not be more than 10% m/m*

(13).Fresh and cooked, / smoked and cooked, dry and semi-dry comminuted meat products shall comply with the microbiological limits specified below:

	Microorganism	Fresh Limit (cfu)	Cooked, smoked & cooked, dry & semi-dry. Limit (cfu)
(a)	Aerobic plate count per gram	5 x 10 ⁶	1 x 10 ⁵
(b)	<i>Escherichia coli</i> , (MPN)per gram	1 x 10 ²	Absent
(c)	<i>Staphylococcus aureus</i> (coagulase positive) per gram	1 x 10 ³	1 x 10 ²
(d)	<i>Salmonella</i> per 25 gram	Absent	Absent

(14).Cooked, smoked and cooked, dry and semi-dry comminuted meat products shall not contain more than;

- (a) 0.10 mg/kg Lead (as Pb)
- (b) 0.10 mg/kg Arsenic (as As)
- (c) 0.05 mg/kg Cadmium (as Cd)

(15).Chilled comminuted meat products shall be stored and transported between 0° C and 4° C.

(16).Frozen comminuted meat products shall be stored at minus (-)18° C with possibly brief upward fluctuation of not more than 3° C during transport. .7

(17).The name of the product shall be “Sausage”, “Meat Ball”, Burger” “Corned meat” “Pickled Meat”(with the related name of the species preceding the word) “Luncheon Meat”, “Chicken Roll” as the case may be.

Part V

Frozen Formed Meat Products

13.(1).**Frozen Formed Meat Products** shall be products prepared by meat from fresh/frozen or cured meat. The products are frozen after being seasoned and or flash fried or fully fried or subjected to any other sufficient heat treatment with or without smoking after being only battered and/or battered and breaded.. The meat used for such preparation shall be the flesh and fat, skin, rind and sinew in amounts naturally associated with the flesh of an animal which is normally used for human consumption and may include permitted offal, but not include prohibited offal. Meat shall be free from any freezer deterioration and fit for human consumption.

(2) For the purpose of these regulations, frozen formed meat product shall include 'X' nuggets, 'X' drumsticks and 'X' kieves where "X" denotes type of the meat.

(3)The product shall be free from foreign flavour, discoloration, presence of extraneous matter or any form of deterioration.

(4).Frozen formed meat products shall be of the following types-
pre cooked and frozen, or smoked cooked and frozen .

(5)Different types of meat (including fat) shall not be mixed in the manufacture of formed meat products.

(6)Frozen formed meat products may contain cereal binders, wheat flour, Refined deodorized palm oil, textured vegetable protein, isolated soya protein, iodized salt, mixed spices, egg white, yeast extract, B.onion, sugar, garlic, lemon grass, potato, tomato sauce, curry leaves. Gelatin, cheese, milk powder, herbs, ascorbic acid and sodium ascorbate.

(7)The food additives xanthan gum (INS 415) GMP Penta sodium triphosphate (INS 451(i) limit-2200 mg/kg and sodium carboxy methyl cellulose (INS 466) GMP may be permitted in frozen formed meat products within the limits specified

(8).Frozen formed meat products shall have a pleasant, characteristic flavour pertaining to each type.

(9) Frozen formed meat products shall be free from –

- (a) extraneous matter;
- (b) appearance of mould or slime;
- (c) any discoloration;
- (d) any objectionable odour

(10).Frozen formed meat products shall contain not less than –

- (a) 45.0% m/m total meat;
- (b) 30.0% m/m lean meat;

(11).Frozen formed meat products shall not contain more than –

- (a) 15.0% m/m fat*;
- (b) 10.0% m/m starch;
- (c) 0.5% m/m acid insoluble ash; and
- (d) 2.5% m/m sodium chloride.

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**In the case of beef products and chicken products, 66.0% m/m of the total fat content may be substituted with vegetable oil / fat-*

(12). Frozen formed meat products shall comply with microbiological limits specified below:

	Microorganism	Cooked and Frozen. Limit (cfu)
(a)	Aerobic plate count per gram	1 x 10 ⁶
(b)	<i>Escherichia coli</i> , (MPN)per gram	Absent
(c)	<i>Staphylococcus aureus</i> (coagulase positive) per gram	1 x 10 ²
(d)	<i>Salmonella</i> per 25 gram	Absent

(13).Frozen formed meat products shall not contain more than;

- (a) 0.10 mg/kg Lead (as Pb)
- (b) 0.10 mg/kg Arsenic (as As)
- (c) 0.05 mg/kg Cadmium (as Cd)

(14).Frozen formed meat products shall be stored minus (-)18° C with
Possibly brief upward fluctuation of not more than 3° C during
transport. .7

(15).The name of the product shall be ‘X’ nuggets, ‘X’ drumsticks, ‘X\ kieves,
as the case may be.where “X” denotes type of the meat.

Part VI

Cured and Smoked Meat

14(1).Cured and Smoked Meat shall be the meat product obtained by subjecting meat or comminuted meat products to the action of smoke derived from wood that is free from paint or timber preservative. It may contain formaldehyde incidentally absorbed in the processing not exceeding 5 mg/kg. It may contain permitted flavour enhancers.

(2)Smoked Meat shall comply with the microbiological limits specified below:

	Microrganism	Limit(cfu)
(1)	Aerobic Plate Count per gram	1×10^5
(2)	Yeast &Mould Count per gram	1×10^2
(3)	<i>Escherichia coli</i> per gram	1×10^2
(4)	<i>Staphylococcus aureus</i> coagulase positive per gram	1×10^2
(5)	<i>Salmonella</i> per 25 gram	Absent
(6)	<i>Camphylobacterspp</i> per gram	Absent

(3). Smoked meat shall not contain more than-

- (a) 0.10 mg/kg Lead (as Pb)
- (b) 0.10 mg/kg Arsenic (as As)
- (c) 0.05 mg/kg Cadmium (as Cd)

Part VII

Canned “X” Meat

15(1).Canned “X” Meat in named packing media shall be heat processed in an appropriate manner before or after being hermetically sealed in containers (cans, bottles, laminate packs) so as to prevent spoilage.

(2).Canned Meat shall have received a Scheduled Process exactly followed, controlled and monitored. The Scheduled Process shall have been established by a Processing body, which is recognized by the regulatory authority to achieve “Commercial sterility” (shelf stability).

(3).The can shall not show any sign of swelling, denting, seam defects, corrosion or other deformations when observed externally. Insignificant corrosion and deformation due to bad handling shall not be considered as visual defects.

- (4).The can shall give a negative air pressure when punctured. If cylindrical cans are used, the vacuum shall be not less than 100 mm of Hg (13.33 kPa), when measured at $27\text{ }^{\circ}\text{C} \pm 2\text{ }^{\circ}\text{C}$ with a vacuum gauge of the piercing type or an electric vacuum recorder.
- (5).Canned meat may contain hydrolyzed edible protein, spices, spice oils or spice extracts, vegetable seasonings, natural flavouring substances, vinegar, potable water, yeast extract, mayonnaise, modified starches, herbs, vegetables. mixed tocopherol(INS 307), alpha tocopherol (INS 306), ascorbic acid(INS 300),sodium ascorbate(INS 301), potassium ascorbate (INS 303).
- (6). The food additives given in Schedule IV may be permitted in Canned meat within the limits specified
- (7)..Canned meat shall contain not less than 90% drained weight of which meat shall be not less than 70%.
- (8).Canned meat shall not contain any foreign matter or grit.
- (9).Canned meat packed in brine shall contain sodium chloride within the range of 1.2 to 2.5% m/m.
- (10).Canned meat packed in brine shall not contain more than 6.5% m/m acidity expressed as citric acid.
- (11). Canned meat shall not contain more than-
- (a) 0.10 mg/kg Lead (as Pb)
 - (b) 0.10mg/kg Arsenic (as As)
 - (c) 0.05 mg/kg Cadmium (as Cd)
 - (d) 50 mg/kg Tin (as Sn).
- (12).The label on the package of canned meat shall carry a declaration of the percentage drained weight alongside the net content.
- 15(1). Meat products in Part II to Part VII shall be labelled according to the provisions of the Food (Labelling and Advertising) Regulations-2005 published in Gazette Extraordinary No; 1376/9 of January 19, 2005 as amended from time to time or replaced
- (2).Meat products given in Part II to Part VII shall be packaged in accordance with the Food (Packaging Materials and Articles) Regulations 2010 published in Gazette Extraordinary No. 1660/30 of June 29, 2010 as amended from time to time or replaced.
- (3).Meat products given in Part II to Part VII may contain colouring substances in accordance with the Food (Colouring substances) Regulations 2005 published in Gazette Extraordinary No: 1412/19 of November 23, 2006 as amended from time to time or replaced.

- (4).Meat products given in Part II to Part VI may contain antioxidants in accordance with the Food (Antioxidants) Regulations 2009 published in Gazette Extraordinary No: 1617/16 of September 01,2009 as amended from time to time or replaced.
- (5). Meat products given in Part II to Part VII may contain preservatives in accordance with the Food (Preservatives) Regulations 2018 published in Gazette Extraordinary No: 2113/16 of 5th March 2019. as amended from time to time or replaced.
- (6). Meat products given in Part II to Part VII may contain natural flavouring substances in accordance with the Food (Flavouring Substances and Flavour enhancers) Regulations 2013 published in Gazette Extraordinary No: 1795/51 of February 01, 2013 as amended from time to time or replaced.

16.Interpretation-

Permitted offal shall be offal which are parts of animals used for human consumption which are customarily removed from the carcass in the process of dressing and which are permitted to be used in food for human consumption. This offal shall not be used in uncooked products.

Prohibited offal shall be salivary glands, lymphatic glands, testicles, uterus, eyes, ovaries, skin other than rind, cartilage, bony tissues, ears, scalp, snouts including lips and muzzle, mucous membranes and urinary bladder.

Commercial sterility means the condition achieved by application of heat, sufficient, alone or in combination with other ingredients and/or treatments, to render the product free of microorganisms capable of growing in the product at normal non refrigerated condition (over 10°C) at which the product is intended to be held during distribution and storage.

Processing body: means a person or organization having expert knowledge of thermal processing requirements for foods packed in hermetically sealed container and having adequate facility to make these processes determinations.

SCHEDULE I

Regulation 10 (6)

FOOD ADDITIVES PERMITTED IN HAM AND CANNED “X” MEAT

Class	INS number	Name of Food Additive	Limit mg/kg (max)
Acidity Regulators	330	Citric acid	GMP
	331(i)	Sodium dihydrogen citrate	
	332(i)	Potassium dihydrogen citrate	
	270	Lactic acid	
	325	Sodium lactate	

	326	Potassium lactate	
Water retention agents	450(i)	Disodium diphosphate	1320*as P
	450(iii)	Tetrasodium diphosphate	
	451(i)	Pentasodium triphosphate	
	451(ii)	Pentapotassium triphosphate	
	452(i)	Sodium polyphosphate	
	452(ii)	Potassium polyphosphate	
Thickener	407	Carrageenan	GMP
	415	Xanthan gum	GMP
	412	Guar gum	GMP
	406	Agar	GMP
	400	Alginic acid	GMP
	401	Sodium alginate	GMP
	402	Potassium alginate	GMP
Colouring substances	161g	Beetroot red(betainin)	GMP
Flavouring substances	Permitted natural flavourings		
	Natural smoke flavouring		
Modified starch	1401	Acid treated starches (including white and yellow dextrins)	Limited by GMP
	1402	Alkaline treated starches	
	1404	Oxidized starches	
	1410	Monostarch phosphate	
	1412	Distarch phosphate, esterified	
	1413	Phosphated distarch phosphate	
	1414	Acetylated distarch phosphate	
	1420/1421	Starch acetate starch phosphate	
	1422	Acetylated distarch adipate	
	1440	Hydroxypropyl starch	
	1442	Hydroxypropyl starch phosphate	
Natural Flavouring Substances		Spice oils	Limited by GMP

* added phosphates

SCHEDULE II

Regulation 11 (6)

FOOD ADDITIVES PERMITTED IN BACON

Class	INS number	Name of Food Additive	Limit mg/kg(max)
Water Retention agents	450(i)	Disodium diphosphate	3500* as P
	450(iii)	Tetrasodium diphosphate	
	451(i)	Pentasodium triphosphate	
	452(i)	Sodium polyphosphate	
	452(ii)	Potassium polyphosphate	
Antioxidants	310	Propyl gallate	200
	319	Tertiary butyl hydroxyquinone	100
Flavouring substances		Permitted natural flavourings	GMP
		Natural smoke flavouring	

* added phosphates

SCHEDULE III

Regulation 12 (8)

FOOD ADDITIVES PERMITTED IN COMMINUTED MEAT PRODUCTS

Regulation

Class	INS number	Name of Food Additive	Limit mg/kg (max)
Acidity Regulators	340	Citric acid	
	342	Sodium citrate	
	343	Potassium citrate	
	270	Lactic acid	
	327	Sodium lactate	
	326	Potassium lactate	
Water Retention agents	450(i)	Disodium diphosphate	3500* as P
	450(iii)	Tetrasodium diphosphate	
	451(i)	Pentasodium triphosphate	
	451(ii)	Pentapotassium triphosphate	
	452(i)	Sodium polyphosphate	
	452(ii)	Potassium polyphosphate	
Modified starch	1442	Hydroxypropyl distarch phosphate	
Stabilizers	415	Xanthan gum	
	466	Sodium carboxymethyl	

		cellulose	
Antioxidants	304	Ascorbyl palmitate	500
Flavour enhancer	621	Mono sodium glutamate	GMP
Colouring substances	161g	Canthaxanthin	GMP
	162	Beet red (betanin)	
	102	Tartrazine	
	110	Sunset Yellow FCF	
Flavouring substances	Permitted natural and nature-identical flavourings		
	Natural smoke flavouring		

*added phosphates

SCHEDULE IV

Regulation 15(6)

FOOD ADDITIVES PERMITTED IN CANNED 'X' MEAT

Class	INS number	Name of Food Additive	Limit mg/kg (max)
Acidity Regulators	330	Citric acid	GMP
	338	Phosphoric acid	4400(as P) singly or in combination*
	450(i)	Disodium diphosphate	
Sequestrant	385	Calcium ethylene diamine tetra acetate	250 **
	386	Disodium ethylene diamine tetra acetate	
Flavour enhancers	621	Mono sodium glutamate	GMP

* includes natural phosphates

** as anhydrous calcium ethylene diamine tetra acetate