[Am. PU (A) 162/88, 90/99,318/12]

FIRST SCHEDULE

(Regulation 3)

FOOD REQUIRING WRITTEN WARRANTY

Canned food for infants and children

Cereal-based food for infants and children

Colouring substance

Flavouring substance

Full cream milk powder

Infant formula

Skimmed milk powder

Tea, tea dust, tea extract and scented tea

SECOND SCHEDULE

(Regulation 6)

FOOD ACT 1983

FOOD REGULATIONS 1985

LABEL FOR FOOD SAMPLE

(Serial No.)

FOOD REGULATIONS 1985

(*Regulations 6*)

LABEL FOR FOOD SAMPLE

Sample Reference No. ……

Sample of …….

Date …….

Date and time of collection

By whom collected

Designation ……..

……

Address ……..

……..

Alleged contents of package

From whom obtained

Name ……

Address ……..

……

This sample has been obtained in accordance with the provisions of the Food Regulations 1985 for the purpose of analysis.

(Serial No.)
FOOD REGULATIONS 1985
(*Regulations 6*)
(Office Stamp)
Sample Reference No. ……
Sample of …….
Date …….
This sample has been obtained in accordance with the provisions of the Food Regulations 1985 for the purpose of analysis.

(Serial No.)
FOOD REGULATIONS 1985
(*Regulations 6*)
(Office Stamp)
Sample Reference No. ……
Sample of …….
Date …….
This sample has been obtained in accordance with the provisions of the Food Regulations 1985 for the purpose of analysis.

(Serial No.)
FOOD REGULATIONS 1985
(*Regulations 6*)
(Office Stamp)
Sample Reference No. ……
Sample of …….
Date …….
This sample has been obtained in accordance with the provisions of the Food Regulations 1985 for the purpose of analysis.

(Serial No.)
FOOD REGULATIONS 1985
(*Regulations 6*)
(Office Stamp)
Sample Reference No. ……
Sample of …….
Date …….
This sample has been obtained in accordance with the provisions of the Food Regulations 1985 for the purpose of analysis.

THIRD SCHEDULE

FORM A

(Regulation 7 (1))

FOOD ACT 1983

FOOD REGULATIONS 1985

REQUEST FOR ANALYSIS OF FOOD SAMPLE

Office Ref. No. ……..

Pejabat Kesihatan
……
……
……
Date : ……

The Analyst,
……
……
……

I am sending herewith ……..... *sample of food/appliance personally/through ……. /by A.R registered mail* for your analysis and report.

(*name of authorized officer*)

This sample is contained in a sealed *bottle/package/container and labelled as follows :

	Sample Reference No.	**Type of Food/Appliance*	*Date of sample taken*
1.	……	……	……
2.	……	……	……
3.	……	……	……

The type of analysis required for the sample is as follows:

	Sample Reference No.	*Type of Analysis*
1.	……	……..
2.	……	……..
3.	……	……..

……
……
……

Name and Designation of Authorised Officer

(NOTE – This sample has been taken in accordance with the procedures laid down by the Food Regulations 1985)

**Delete where not applicable*

FORTH SCHEDULE

(Regulation 7 (2))

FOOD ACT 1983

FOOD REGULATIONS 1985

ANALYST'S CERTIFICATE

LABORATORY NO: ……
To ……
……
……

I, the undersigned, an analyst appointed under the Food Act 1983, do hereby certify that on the …….. day of ……., 20……

*there was handed to me by

……

*I had received by A.R. registered mail from

a sample of …… with Sample Reference No. ……..…….for analysis in a …….. *labeled/marked

……..... .....
……..... .....
……..... .....
and sealed ……..

and that I have analysed the same before any change had been taken place in the constitution of the food that would interfere with the analysis, and that the result of my analysis is as follows:

……..... .....
……..... .....
……..... .....
……..... .....

As witness my hand, this hour …… day of ……., 20……..

……

……

……

……

(Name and Designation of Analyst)

**Delete where not applicable*

FIFTH SCHEDULE

[Am. PU (A) 162/88, 90/99, 318/12]

(Regulation 14)

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 dessicated coconut

Edible fat and edible oil other than margarine in hermetically sealed containers

Fish ball or fish cake

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 ice cream which is less than 200 ml in volume and 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

Special purpose food

FIFTH A SCHEDULE

[Ins. PU (A) 88/03]; Am. PU(A) 209/20

(Regulation 18C, 18D, 18E, 18F and 26)

TABLE I

CONDITIONS FOR NUTRIENT CONTENTS FOR USE OF NUTRITION CLAIMS

Component	*Claim*	*Conditions*
A.		*Not more than*
Energy	Low	40 kcal (170 kJ) per 100 g (solids) or 20 kcal (80 kJ) per 100 ml (liquids)
	Free	4 kcal per 100 ml or 100 g
Fat	Low	3 g per 100 g (solids) 1.5 g per 100 ml (liquids)
	Free	0.15 per 100 g (or 100 ml)
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) 0.05 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 ml (solids) 0.005 g per 100 ml (liquids)
Trans Fatty Acids	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)
Sugar	Low	5 g per 100 g (solids) 2.5 g per 100 ml (liquids)
	Free	0.5 g per 100 g (solids) 0.5 g per 100 ml (liquids)
Sodium	Low	0.12 g per 100 g (solids) 0.06 g per 100 ml (liquids)
	Very Low	0.04 g per 100 g (solids) 0.02 g per 100 ml (liquids)
	Free	0.005 g per 100 g (solids) 0.005 g per 100 ml (liquids)
Gluten	Reduced	0.01 g per 100 g (solids or liquids)
	Free	0.002 g per 100 g (solids or liquids) The claim of ‘reduced gluten’ is only permitted in food consisting of one or more ingredients from wheat, rye, barley, oats or their crossbred varieties, which have been specially processed to reduce the gluten content

TABLE II

CONDITIONS FOR NUTRIENT CONTENTS FOR USE OF NUTRITION CLAIMS

Component	*Claim*	*Conditions*
B.		*Not Less Than*
Protein*	Source	10 per cent of NRV per 100 g (solids) 5 per cent of NRV per 100 ml (liquids)
	High	or 5 per cent of NRV per 100 kcal (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"
Total Dietary Fibre	Source	3 g per 100 g (solids) 1.5 g per 100 ml (liquids)
	High	6 g per 100 g (solids) 3 g per 100 ml (liquids)
Alphalinolen acid	Source	0.3 g per 100 g
	High	0.6 g per 100 g
Ganglioside	Source	11 mg per 100 g This claim is only permitted in milk product and dairy products that naturally contains ganglioside

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

Ins. PU(A) 209/20

TABLE III

CONDITIONS FOR NUTRIENT FUNCTION CLAIMS

Component	*Claims*	*Minimum amount required*
Folic acid	(i) Folic acid is essential for growth and division of cells (ii) Folate plays a role in the formation of red blood cells (iii) Folate helps to maintain the growth and development of the foetus	60 µg DFE per 100 g (solids) 30 µg DFE per 100 ml (liquids) 20 µg DFE per 100 kcal
Iron	(i) Iron is a factor in formation of red blood cells (ii) Iron is a component of haemoglobin in red blood cells which carries oxygen to all parts of the body	2.1 mg per 100 g (solids) 1.05 mg per 100 ml (liquids) 0.7 mg per 100 kcal
Iodine	Iodine is essential for the formation of thyroid hormone	22.5 µg per 100 g (solids) 11.25 µg per 100 ml (liquids) 7.5 µg per 100 kcal
Calcium	Calcium helps in the development of strong bones and teeth	150 mg per 100 g (solids) 75 mg per 100 ml (liquids) 50 mg per 100 kcal
Magnesium	Magnesium promotes absorption and retention of calcium	46.5 mg per 100 g (solids) 23.25 mg per 100 ml (liquids) 15.5 mg per 100 kcal
Niacin	Niacin is needed for the release of energy from proteins, fats and carbohydrates	2.25 mg NE per 100 g (solids) 1.125 mg NE per 100 ml (liquids) 0.75 mg NE per 100 kcal
Protein	(i) Protein helps build and repair body tissues (ii) Protein is essential for growth and development (iii) Protein provides amino acids required for protein synthesis	5 g per 100 g (solids) 2.5 g per 100 ml (liquids) 2.5 g per 100 kcal

Component	*Claims*	*Minimum amount required*
Vitamin A	(i) Vitamin A helps to maintain the health of the skin and mucous membrane (ii) Vitamin A is essential for the functioning of the eyes	120 µg RE per 100 g (solids) 60 µg RE per 100 ml (liquids) 40 µg RE per 100 kcal
Zinc	Zinc is essential for growth	1.65 mg per 100 g (solids) 0.825 mg per 100 ml (liquid) 0.55 mg per 100 kcal
VitaminB_1/ Thiamine	Vitamin B_1/Thiamine is needed for the release of energy from carbohydrate	0.18 mg per 100 g (solid) 0.09 mg per 100 ml (liquid) 0.06 mg per 100 kcal
Vitamin B_2/ Riboflavin	Vitamin B_2/Riboflavin is needed for release of energy from proteins, fats and carbohydrates	0.18 mg per 100 g (solid) 0.09 mg per 100 ml (liquid) 0.06 mg per 100 kcal
Vitamin B_{12}/ Cyanocobalamin	Vitamin B_{12}/Cyanocobalamin is needed for red blood cell production	0.36 µg per 100 g (solid) 0.18 µg per 100 ml (liquid) 0.12 µg per 100 kcal
Vitamin C	(i) Vitamin C enhances absorption of iron from non-meat sources (ii) Vitamin C contributes to the absorption of iron from food	15 mg per 100 g (solid) 7.5 mg per 100 ml (liquid) 5 mg per 100 kcal
Vitamin D	(i) Vitamin D helps the body utilise calcium and phosphorus (ii) Vitamin D is necessary for the absorption and utilization of calcium and phosphorus	2.25 µg per 100 g (solid) 1.125 µg per 100 ml (liquid) 0.75 µg per 100 kcal
Vitamin E	Vitamin E protects the fat in body tissues from oxidation	1.5 mg per 100 g (solid) 0.75 mg per 100 ml (liquid) 0.5 mg per 100 kcal

Ins. PU(A) 209/20

TABLE IV

CONDITIONS FOR OTHER FUNCTION CLAIMS

Component	*Claims*	*Minimum amount required*	*Conditions*
Beta glucan	Beta glucan from (state the source) helps to reduce cholesterol	0.75 g per serving	(i) Source of beta glucan shall be from oat and barley (ii) The food to be added with beta glucan shall also contain total dietary fibre of not less than the amount required to claim as "source": 3 g per 100 g (solids) 1.5 g per 100 ml (liquids) (iii) There shall be written on the label the following statement: "Amount recommended for cholesterol lowering effect is 3 g per day"
Beta glucan from barley soluble fibre	(i) Beta glucan from barley soluble fibre helps lower the rise of blood glucose provided that beta glucan is not consumed together with other food (ii) Beta glucan from barley soluble fibre contributes to the reduction of the rise in blood glucose provided beta glucan is not	6.5 g per 100g	(i) This claim is only permitted in cereal and cereal based product (ii) This claim is only permitted for product where the macronutrient profile (carbohydrate, protein and fat) complies with Recommended Nutrient Intake (RNI) Malaysia

Component	*Claims*	*Minimum amount required*	*Conditions*
	consumed together with other food		(iii) There shall be written on the label the following statement: "Before deciding to use this product please seek the advice from a health professional"
Beta glucan from oat soluble fibre	Beta glucan from oat soluble fibre helps to lower the rise of blood glucose provided that beta glucon is not consumed together with other food	6.5 g per 100 g	(i) This claim is only permitted in cereal and cereal based product (ii) This claim is only permitted for product where the macronutrient profile (carbohydrates, proteins and fats) complies with the Recommended Nutrient Intake (RNI) Malaysia (iii) There shall be written on the label of cereal and cereal based product the following statement: "Before deciding to use this product please seek the advice from a health professional"
Beta glucan from yeast	Beta glucan from yeast may help to support immune system associated with colds	0.05 g per serving	(i) Beta glucan from yeast shall be more than 75% on a dry weight basis (ii) There shall be written on the label the following statement:

Component	*Claims*	*Minimum amount required*	*Conditions*
			"Amount recommended for claim effect is 0.2 g per day"
Beta palmitin	(i) Beta palmitin contributes to increase calcium absorption (ii) Beta palmitin contributes to increase fat absorption	(i) >18 percent C16:0 content based on total fatty acids (ii) > 40 per cent C16:0 in sn-2 position based on total C16:0 content	Nil
Bifidobacterium lactis	(i) Bifidobacterium lactis helps to improve a beneficial intestinal microflora (ii) Bifidobacterium lactis helps to reduce the incidence of diarrhea	1 x 10^6 minimum viable cells per gram	These claims are only permitted in infant formula, follow-up formula, formulated milk powder for children and cereal based food for infant and children
Calcium 3-hydroxy-3-methyl butyrate monohydrate (CaHMB)	(i) CaHMB helps to regain strength (ii) CaHMB supports tissue building	1.5 g per serving	This claim is only permitted in formula dietary foods
Galactooligosaccharide (GOS) and polydextrose (PDX) mixture	(i) GOS and PDX mixture is a prebiotic	0.4 g per 100ml (0.2 g per 100ml GOS and 0.2 g per 100 ml	(i) Mixture containing 50 per cent (weight per weight) GOS and 50 percent (weight

Component	*Claims*	*Minimum amount required*	*Conditions*
	(ii) GOS and PDX mixture is a bifidogenic	PDX)	per weight) PDX (ii) These claims are only permitted in infant formula and follow-up formula
Oligofructose-inulin mixture	Oligofructose-inulin mixture helps to increase calcium absorption and increase bone mineral density when taken with calcium rich food	2 g per serving	(i) Oligofructose-inulin mixture containing shorter chain inulin (oligofructose DP 3-9) and longer chain inulin (inulin DP≥10) in a 50:50 ratio ± 10% each (ii) Total fructant content in the mixture shall be more than 90 per cent on dry weight basis
Oligosaccharide mixture containing galactooligosaccharide (GOS) and long chain fructooligosaccharide (lcFOS)	Oligosaccharide mixture containing GOS and lcFOS helps to improve the gut or intestinal immune system of infant	The component (oligosaccharide mixture) shall be 0.8 g per 100 ml	(i) Oligosaccharide mixture containing 90 per cent (weight per weight) GOS and 10 per cent (weight per weight) lcFOS (ii) This claim is only permitted in infant formula and follow-up formula
	(i) Oligosaccharide mixture containing GOS and lcFOS is a prebiotic (ii) Oligosaccharide mixture containing GOS and lcFOS is a bifidogenic (iii) Oligosaccharide mixture containing GOS	0.4 g per 100 ml	(i) Oligosaccharide mixture containing 90 per cent (weight per weight) GOS and 10 per cent (weight per weight) lcFOS (ii) These claims are only permitted in infant formula, follow-up formula and formulated milk powder for children

Component	*Claims*	*Minimum amount required*	*Conditions*
	and lcFOS helps to increase intestinal bifidobacteria (iv) Oligosaccharide mixture containing GOS and lcFOS helps to maintain a good intestinal environment		(iii) The component (oligosaccharide mixture) shall not exceed 0.8 g per 100 ml
Resistant dextrin or resistant maltodextrin	Resistant dextrin or resistant maltodextrin is a soluble dietary fibre that helps to regulate or promote regular bowel movement	2.5 g per serving	Addition and claim for resistant dextrin or resistant maltodextrin are not permitted in infant formula
	(i) Resistant dextrin or resistant maltodextrin is a prebiotic (ii) Resistant dextrin or resistant maltodextrin is a bifidogenic (iii) Resistant dextrin or resistant maltodextrin helps increase intestinal bifidobacteria (iv) Resistant dextrin or resistant maltodextrin helps maintain a good intestinal environment	4 g per serving	The minimum amount that must be present in the food to give the claim effect is proposed to be 8 g per day

Component	*Claims*	*Minimum amount required*	*Conditions*
DHA and ARA	DHA and ARA helps to contribute in the visual development of infant	A combination of 17 mg per 100 kcal DHA and 34 mg per 100 kcal of ARA	This claim is only permitted in infant formula product
D-ribose	D-ribose helps to promote energy recovery during or after physical activities	3 g per serving	(i) This claim is only permitted in formula dietary foods (ii) There shall be written on the label the following statement: "Do not exceed 2 servings per day"
Inulin	(i) Inulin is a prebiotic (ii) Inulin is a bifidogenic (iii) Inulin helps to increase intestinal bifidobacteria and maintain a good intestinal environment	1.25 g per serving	This minimum level is specified for food other than infant formula
		0.4 g per 100 ml on a ready to drink basis	(i) This minimum level is specified for infant formula only (ii) The component (inulin and oligofructose/ fructooligosaccride (FOS)) shall not exceed 0.6 g per 100 ml
Isomaltulose	(i) Isomaltulose is much slower hydrolysed to glucose and fructose compared to	15 g per serving	Addition and claim for isomaltulose are not permitted in infant formula

Component	*Claims*	*Minimum amount required*	*Conditions*
	sucrose (ii) Isomaltulose provides longer lasting energy compared to sucrose (iii) Isomaltulose is a slow release of energy source compared to sucrose		
High amylose maize resistant starch (HAMRS)	HAMRS helps to improve or promote intestinal function or environment	2.5 g per serving	Nil
Lutein	Lutein as a predominant macular pigment in the retina that is able to filter blue light and helps to protect the eyes	2.5 µg per 100ml (3.7 µg per 100 kcal)	This minimum level is specified for infant formula only
		20 µg per 100ml (30 µg per 100 kcal)	This minimum level is specified for follow-up formula only
		20 µg per 100ml (20 µg per 100 kcal)	This minimum level is specified for formulated milk powder for children only
Oligofructose/fructooligosaccharide (FOS)	(i) FOS is a prebiotic	1.25 g per serving	This minimum level is specified for food other than infant formula
	(ii) FOS is a bifidogenic (iii) FOS helps to increase intestinal bifidobacteria and maintain a good	0.4 g per 100 ml on a ready to drink basis	(i) This minimum level is specified for infant formula only (ii) The component of inulin and FOS shall

Component	*Claims*	*Minimum amount required*	*Conditions*
	intestinal environment		not exceed 0.6 g per 100 ml
Polydextrose	(i) Polydextrose is a bifidogenic (ii) Polydextrose helps increase intestinal bifidobacteria (iii) Polydextrose helps to maintain a good intestinal microflora	1.25 g per serving	Nil
Soy protein	Soy protein helps to reduce cholesterol	5 g per serving	There shall be written on the label the following statement: "Amount recommended to give the lowering effect on the blood cholesterol is 25 g per day"
Plant sterol or plant stanol or plant sterol ester	Plant sterol or plant stanol or plant sterol ester helps to reduce cholesterol	0.4 g per serving in a "free basis" form	(i) Types of plant sterol or plant stanol permitted: "plant sterol or plant stanol, phytosterols or phytostanol, sitosterol, campesterol, stigmasterol or other related plant stanol" (ii) Types of plant sterol esters permitted:

Component	*Claims*	*Minimum amount required*	*Conditions*
			"campesterol ester, stigmasterol ester and beta-sitosterol ester" (iii) Amount of plant sterol or plant stanol or plant sterol ester in a "free basis" form to be added in food shall not exceed 3 g per day (iv) Statement of the total amount of plant sterol or plant stanol or plant sterol ester contained in the product shall be expressed in metric units per 100 g or per 100 ml or per package if the package contains only a single portion and per serving as quantified on the label (v) Only the term "plant sterol" or "plant stanol" or "plant sterol ester" shall be used in stating the presence of such components (vi) The claim may only be made for milk, milk product, soya bean milk and soya bean drink specified in regulations 82, 83, 357 and 358

Component	*Claims*	*Minimum amount required*	*Conditions*
			(vii) There shall be written on the label all the following statements: (A) "Not recommended for pregnant and lactating women, and young children under the age of five years" (B) "Persons on cholesterol-lowering medication shall seek medical advice before consuming this product" (C) "This product is consumed as part of a balanced and varied diet and shall include regular consumption of fruits and vegetables to help maintain the carotenoid level" (D) "With added plant sterols" or "With added plant stanol" or "With added plant sterol ester" in not less than 10 point lettering"
Slowly digestible starch (SDS)	A food containing slowly digestable starch (SDS) consumed as part of the normal first meal of the day, releases carbohydrates gradually and provides energy throughout	At least 40% of the available starch must be present as slowly disgestible	Claim only permitted for SDS from starch naturally occurring in starchy foods where available carbohydrates provide at least 55% of the total energy and where at least 55% of

Component	*Claims*	*Minimum amount required*	*Conditions*
	the morning	starch (SDS)	the available carbohydrates is available starch

Ins. PU(A) 209/20

TABLE V

CONDITIONS FOR CLAIMS RELATED TO ADDED NUTRIENT

Permitted Claims	*Nutrient*	*Condition*
"enriched", "fortified", "strengthened", "enhanced" or any other words of similar meaning	Vitamins and minerals	Meet minimum level for claim "high in" in Table II to the Fifth A Schedule
	Amino acids, fatty acids and nucleotides	To declare the amount added in a specified quantity of the food
	Other food components (with permitted other function claims)	Meet minimum level for other function claims in Table IV to the Fifth A Schedule
"contain", "added", "with" or any other words of similar meaning	Vitamins and minerals	Meet minimum level for claim "source of" in Table II to the Fifth A Schedule
	Amino acids, fatty acids and nucleotides and other food components	To declare the amount added in a specified quantity of the food

".

[Am. PU (A) 162/88, 521/92, 123/95, 90/99, 131/02, 318/12]

SIXTH SCHEDULE

(Regulation 20)

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

TABLE I

(1) Food	PRESERVATIVE [Maximum permitted proportion in milligram per kilogram (mg/kg)]		
	(2) Sulphur Dioxide (or sulphites calculated as sulphur dioxide)	*(3) Benzoic acid (or sodium benzoate calculated as benzoic acid)*	*(4) Sorbic acid (or its sodium, calcium or potassium salts calculated as sorbic acid)*
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
Coconut milk	Nil	1000	Nil
Dextrose anhydrous and dextrose monohydrates	20	Nil	Nil
Edible gelatin … … … ... … … … … …	1,000	Nil	Nil
Essence and flavouring emulsion … … … ...	800	350	800
Fermented soya bean product … … … … …	Nil	1,000	Nil
Fish paste, belacan, cincalok, otak udang, pekasam**,** fish ball and fish cake	Nil	750	Nil
Flavoured drink concentrate requiring more than 50 times dilution and the addition of sugar	Nil	*2,000	Nil
Fresh uncut fruit (the edible portion) … … …	30	Nil	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 juice – for direct consumption … … …	140	350	350
Fruit nectar – concentrated … … … … …	350	800	800
Fruit nectar for direct consumption … … …	140	350	350
Fruit pickle (including drained form) … … …	550	750	750
Fruit (preserved) not otherwise specified in this Schedule	550	750	750
Fruit pulp … … … … … … … … … …	350	1,000	1,000
Fruit pulp for manufacturing … … … … …	1,000	1,000	1,000
Ginger (fry) … … … … … … … … … …	150	Nil	Nil

(1) *Food*	PRESERVATIVE [Maximum permitted proportion in milligram per kilogram (mg/kg)]		
	(2) *Sulphur Dioxide (or sulphites calculated as sulphur dioxide)*	*(3)* *Benzoic acid (or sodium benzoate calculated as benzoic acid)*	*(4)* *Sorbic acid (or its sodium, calcium or potassium salts calculated as sorbic acid)*
Glucose … … … … … ... … … …	40	Nil	Nil
Glucose syrup … … … ... … … …	300	Nil	Nil
High fructose glucose syrup … ... … … …	40	Nil	Nil
Icing sugar … … ... … … … … …	20	Nil	Nil
Jam, fruit jelly (including jelly strips in peanut butter) and marmalade	100	450	450
Jam, fruit jelly and marmalade as low energy food	100	450	450
Margarine … … ... … … … … … … … …	Nil	1,000	1,000
Meat – uncooked manufactured other than meat-burger	150	Nil	400
Pectin and jam setting compound … …	250	Nil	Nil
Perry … … … … … ... … … …	200	Nil	Nil
Pickle other than fruit pickle and vegetable pickle	140	350	350
Sauce not otherwise specified in this Schedule	300	750	750
Soft drink for direct consumption excluding mineral water	140	350	350
Soft drink requiring dilution … … … …	*350	*800	*800
Soya sauce, hydrolysed vegetable protein sauce, hydrolysed plant protein sauce, blended hydrolysed vegetable protein sauce, blended hydrolysed plant protein sauce, oyster sauce and fish sauce	400	1,000	1,000
Sugar … … … … … ... … … …	20	Nil	Nil
Tomato – pulp, paste and puree … … …	100	Nil	Nil
Topping … … … … … ... … … …	230	800	800
Vegetable – dried; salted; pickled; dried salted; dried pickled	2,000	750	500
Vinegar – distilled, blended and articial … …	70	Nil	Nil
Wine, wine cocktail, aerated wine, dry wine, sweet wine, fruit wine excluding cider and perry, vegetable wine, honey wine, rice wine and toddy	450	Nil	200

NOTE:
1. In places where the word “Nil” appears, it means that the substance is prohibited in that food.
2. “*” indicates level before dilution.

TABLE II

(1) Food	(2) Preservative
Bread	Propionic acid and its sodium, potassium and calcium salts
Canned meat, canned manufactured meat	Sodium nitrate
Canned meat with other food	Sodium nitrate
Corned, cured, pickled or salted meat	Potassium nitrate
	Potassium nitrite
Colouring 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

[Ins. PU (A) 421/00]

SIXTH (A) SCHEDULE

(Regulation 20A)

PERMITTED ANTIMICROBIAL AGENT THAT MAY BE USED AND THE MAXIMUM PERMITTED PROPORTION IN EACH CASE

TABLE I

(1) Application	ANTIMICROBIAL AGENT [Maximum permitted proportion in milligram per kilogram (mg/kg)]	
	(2) Chlorine dioxide (or chlorine (IV) oxide or chlorine peroxide)	*(3)* Hydrogen peroxide
*Ice for postharvest handling for fish	20	Nil

NOTE:
*The ice permitted to be used should be differentiated physically from edible ice for human consumption.

[Am. PU (A) 162/88, 190/91, 123/95, 90/99, 405/09]

SEVENTH SCHEDULE
(Regulation 21)
PERMITTED COLOURING SUBSTANCE
TABLE I

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

(1) Common Name of Colour	(2) Scientific Name	(3) Colour Index Number
Allura Red AC	disodium salt of 6-hydroxy-5-[(2-methoxy-5-methyl-4-sulfophenyl)-azol]-2-naphthalene-sulforic acid	16035
Amaranth	trisodium salt of 1-(4-sulpho-1-naph-thylazo)-2-naphthol-3:6-sulphonic acid	16185
Brilliant Balck PN	tetrasodium salt of 8-acetamido-2 (7-sulpho-4-p-silphophenylazo-1-naphthy-lazo)-1-naphthol-3:5-disulphonic acid	28440
Brilliant Blue FCF	disodium salt of 4-[(4-N-ethyl-p-sul-pho-benzylamino)-phenyl]-2(2-sulpho-niumphenyl)-methylene)[1-(N-ethyl-N-p-sulphobenzyl)-$\Delta^{2,5}$-cyclohexadienimine	42090
Carmoisine	disodium salt of 2-(4-sulpho-1-naph-thylazo)-1-naphthol-4 sulphonic acid	14720
Chocolate Brown HT	disodium salt of 2:4-dihydroxy-3:5-di(4-sulpho-1-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)-pheny]-(4-hydroxy-2-sul-phoniumphenyl)-methene}-[1-(N-ethyl-N-p-sulphobenzyl)-$\Delta^{2,5}$ cyclohexadienimine]	42053
Green S	disodium salt of di-(p-dimenthylamino-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-1-naphthylazo)-2-naphtol-6:8-disulphonic acid	16255
Quinoline Yellow	disodium salt of disulfonates of 2-(2-quinolyl) indan-1, 3-dione	47005
Sunset Yellow FCF	disodium salt of 1-p-sulphophenylazo-2-naphthol-6-sulphonic acid	15985
Tartrazine	trisodium salt of 5-hydroxyl-p-sulpho-phenyl-4-sulpho-phenylazopyrazole-3-carboxylic acid	19140

2. The colour index numbers specified in column (3) of the Table above refer to the numbers allotted in the edition of the Colour Index published in 1971 jointly by the Society of Dyers and Colourists of the United Kingdom and the Association of Textiles 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 0.1%
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 colouring substances permitted to be used in food:
   (1) Carmine (colour obtained and prepared from cochineal) and caramel.
   (2) The following colouring matter natural to edible fruits or vegetables: annatto, anthocyanin, beet red, carotene, chlorophyll, saffron, turmeric or their pure colouring principles whether isolated from such natural colours or produced synthetically.
   (3) B-apo-8'-Carotenal and ethyl ester of B-apo-8'-Carotenoic acid and Canthaxan-thino.
   (4) Bole or iron oxide, titanium dioxide, and solely for the external colouring of dragees and the decoration of sugarcoated flour confectionery.
   (5) The Aluminium salts (Lakes) of any of the scheduled synthetic dyes as in Table I.
2. *(Deleted)*

TABLE III
PERMITTED DILUENTS

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

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

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

[Subs. PU (A) 318/12]

EIGHTH SCHEDULE

(Regulation 22)

TABLE I

PROHIBITED FLAVOURING SUBSTANCE

The following flavouring substances are prohibited to be added into food:
Cade oil
Cocaine
Nitrobenzene
Any other flavouring substance that is injurious or likely to be injurious to health

TABLE II

MAXIMUM PERMITTED PROPORTION OF CERTAIN NATURAL TOXICANTS RESULTING FROM THE ADDITION OF NATURAL FLAVOURING SUBSTANCES INTO FOODS

(1) Natural toxicants	(2) Food	(3) Maximum permitted proportions in milligram per kilogram (mg/kg)
Agaric acid	Beverages other than alcoholic beverages and shandy Alcoholic beverages, shandy, food containing mushroom... ... Other processed foods	20 100 20
Total hydrocyanic acid	Beverages other than alcoholic beverages and shandy Alcoholic beverages and shandy Sugar confection other than marzipan Marzipan Stone fruit juice Other processed foods	1 1 (per 1% alcohol content) 25 50 5 1
Pulegone	Beverages other than peppermint or mint flavoured beverages Peppermint or mint flavoured beverages Mint sugar confectionery Other processed foods	100 250 350 25
Quassin	Beverages other than alcoholic beverages and shandy Alcoholic beverages, shandy Other processed foods	5 50 5
Quinine	Beverages other than alcoholic beverages and shandy Alcoholic beverages, shandy Other processed foods	85 300 0.1
Thujones	Beverages other than alcoholic beverages and shandy Alcoholic beverages containing < 25 per cent volume per volume of alcohol ... ... Alcoholic beverages containing > 25 per cent volume per volume of alcohol ... ... Food containing sage	0.5 5 10 25

(1) Natural toxicants	(2) Food	(3) Maximum permitted proportions in milligram per kilogram (mg/kg)
	Other processed foods	0.5
Aloin	Alcoholic beverages Other processed foods	50 0.1
Berberine	Alcoholic beverages Other processed foods	10 0.1
Beta-azarone	Alcoholic beverages Other processed foods	1.0 0.1
Coumarin	Alcoholic beverages Prepared cereal food Sugar confection Table confection Flour confection Spices Other processed foods	10 20 10 5 15 10 2
Hypericine	Alcoholic beverages Other processed foods	2 0.1
Safrole	Alcoholic beverages containing < 25% alcohol by volume Alcoholic beverages containing > 25% alcohol by volume Fish products and meat products Food containing mace and nutmeg Soups and sauces Other processed foods	2 5 15 15 25 1
Santonin	Alcoholic beverages Other processed foods	1 0.1
Rue oil	Flour confection Ice cream, ice confection and frozen confection Sugar confection Other processed foods	10 10 10 4
Spartein	Alcoholic beverages Other processed foods	5 0.1
Teucrin A	Spirit and liqueur Other alcoholic beverages	5 2

NINTH SCHEDULE
(Regulation 23)
PERMITTED FLAVOUR ENHANCER

[Am. PU (A) 162/88]

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 vegetables 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 water-free basis, and derived solely from animal or vegetables 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 pteroyglumatic 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
(Regulation 24)

[Am. PU (A) 521/92, 90/99, 131/02]

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

TABLE I

	ANTIOXIDANT [Maximum permitted proportion in milligram per kilogram (mg/kg)]							
(1) Food	*(2) Propyl, octyl or dodecyl gallate or any mixture thereof*	*(3) Butylated hydroxy-anisole (BHA)*	*(4) Butylated hydroxyl-toulene (BHT)*	*(5) Any mixture of BHA and BHT*	*(6) Tertiary butyl-hydroquinone (TBHQ)*	*(7) Any mixture of gallates with BHA or BHT or BHT and/or TBHQ*	*(8) Isopropyl citrate or Monoisopropyl citrate*	*(9) Sodium erythrobate*
Chewing gum	Nil	200	200	200	Nil	Nil	Nil	Nil
Coconut cream, coconut cream powder and peanut butter	100	200	200	200	200	200	100	Nil
Edible oil and edible fat and ghee (on fat basis)	100	200	200	200	200	200 (gallates not to exceed 100 mg/kg)	100	Nil
Vitamin oil and concentrate	100	200	200	200	Nil	Nil	100	Nil
Partial glycerol ester	100	200	200	200	Nil	Nil	100	Nil
Essential oil including their flavouring constituent isolate and concentrate	100	200	200	200	Nil	Nil	100	Nil
Wine	Nil	Nil	Nil	Nil	Nil	Nil	Nil	100 mg/l

Note : In places where the word “Nil” appears, it means that the substance is prohibited in that food.

TABLE II
ANTIOXIDANT THAT MAY BE ADDED TO SPECIFIED FOOD

(1) Food	(2) 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 Manufactured 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)	Ascorbic palmitate

[Am. PU (A) 131/02]

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

[Am. PU (A) 162/88, 123/95, 90/99, 303/00, 384/00, 404/00, 160/04]

ELEVENTH SCHEDULE
(Regulation 25)
PERMITTED FOOD CONDITIONER

TABLE I

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

1. *Emulsifiers and Anti-foaming agents*
   Acetylated monoglycerides
   Dimethylpolysiloxane
   Glyceryl monostearate
   Lecithins
   Monoglycerides and diglycerides and their lactic, tartaric, diacetyl tartaric and citric acid esters
   Phosphoric acid (othophosphoric 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 pryophosphates (tetrasodium and tetrapotassium diphosphates) and sodium and potassium acid pyrophosphates (disodium and dipotassium dihydrogen diphosphates)
   Sodium and potassium salts of fatty acid which are derived from edible vegetable oil and edible 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

2. *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
   Aluminium potassium sulphate
   Ammonium salts of phosphatidic acid
   Calcium chloride
   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, croscarmellose sodium, sodium

carboxymethyl cellulose, microcrystalline cellulose, hydroxypropyl cellulose, and hydroxypropyl methyl cellulose
Dextrin
Dioctyl sodium sulfosuccinate
Flour and starch
Furcelleran
Gelatin
Gellan gum
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
Polydextrose
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

3. *Acidity Regulators*
Acetic acid, citric acid, fumaric acid, lactic acid, malic acid, tartaric acid and the sodium, potassium 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 acis (orthophosphoric acid) and its sodium, potassium and calcium monobasic, dibasic and tribasic salts
Sodium aluminium phosphate
Vinegar

4. *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 conglulating enzymes
Lactase
Lipase

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

6. *Anticaking agent*
   Aluminium silicate
   Calcium aluminium silicate
   Calcium phosphate tribasic
   Calcium silicate
   Magnesium carbonate
   Magnesium oxide
   Magnesium phospohate 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

TABLE II
FOOD CONDITIONER THAT MAY BE ADDED TO SPECIFIED FOOD

Am. PU(A) 209/20

(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 phosphate (in granular and powdered form only)
Beer	fining agents, sulphur dioxide and ascorbic acid
Bread	ammonium chloride calcium and sodium salt of fatty acid lactylates and fumarates transglutaminase
Cheese, processed cheese	transglutaminase
Chewing gum and bubble gum	β-cyclodextrin
Chocolate, white chocolate	polyglycerol polyricinoleate, beeswax, candelilla wax, shellac or carnauba wax
Colouring preparation (liquid form)	acidity regulators
Cultured milk or fermented milk	transglutaminase
Cured, pickled or salted fish	ascorbic acid sodium ascorbate isoascorbic acid sodium ioascorbate
Dried banana	ascorbic acid
Evaporated milk and evaporated filled milk	sodium salts of hydrochloric acid
Flavoured drink	β-cyclodextrin
Flavoured syrup	ascorbic acid
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
Ice cream	transglutaminase
Iodised table salt	sodium thiosulphate

(1) *Food*	*(2)* *Food Conditioner*
Meat paste and manufactured meat	ascorbic acid sodium ascobate isoascorbic acid sodium isoascorbate transglutaminase
Milk chocolate	beeswax, candelilla wax, shellac or carnauba wax
Pasta	sodium silicate, sulphur dioxide, or sulphites transglutaminase
Prepared fish, fish ball or fish cake	transglutaminase
Salt	potassium ferrocyanide sodium ferrocyanide ferric ammonium citrate
Soup, soup stock	succinic acid
Wheat flour and protein increased wheat flour for bread	L-cysteine azodicarbonamide, calcium peroxide
Wine, aerated wine, dry wine, sweet wine, fruit wine, vegetable wine and honey wine	fining agents polyvinylpyrrolidone

[Am. PU (A) 131/02, 88/03, 306/09,P.U(A)91/ 2017, Am. 209/20]

TWELFTH SCHEDULE
(Regulation 26)

PERMITTED ADDED NUTRIENT

TABLE I

The following added nutrients are permitted in food:

1. ***Vitamin and mineral***

Pantothenic acid
Calcium pantothenate
D - pantothenic acid
D - pantothenyl alcohol
Panthenol
Sodium-D-pantothenate *[Ins. P.U. (A) 91/2017]*

Iron (III) - Casein Complex
Iron (Fe)
Carbonyl iron
Electrolytic iron
Ferric ammonium citrate
Ferric caseinate
Ferric citrate
Ferric gluconate
Ferric phosphate
Ferric pyrophosphate
Ferrous carbonate, stabilized

Ferrous citrate
Ferrous fumarate
Ferrous gluconate
Ferrous lactate
Ferrous succinate
Ferrous sulphate
Ferric orthophosphate *[Ins. P.U. (A) 91/2017]*
Ferric saccharate *[Ins. P.U. (A) 91/2017]*
Ferrous ammonium phosphate *[Ins. P.U. (A) 91/2017]*
Ferrous bisglycinate *[Ins. P.U. (A) 91/2017]*
Sodium ferric diphosphate *[Ins. P.U. (A) 91/2017]*
Sodium Iron EDTA (NaFe EDTA) *[Ins. P.U. (A) 91/2017]*
Hydrogen reduced iron
Sodium ferric pyrophosphate

Biotin (Vitamin H)
d-biotin

Folate
Folacin
Calcium-L-methyl-folate *[Ins. P.U. (A) 91/2017]*
N-Pteroyl-L-glutamic acid *[Ins. P.U. (A) 91/2017]*
Folic acid

Phosphorus (P)
Calcium phosphate, (mono, di and tri basic)
Magnesium phosphate (di and tri basic)
Potassium phosphate (mono and di basic)
Sodium phosphate (di basic)

Inositol
Myo inositol (meso inositol) *[Ins. P.U. (A) 91/2017]*

Iodine (I)
Potassium iodate
Potassium iodide
Sodium iodate
Sodium iodide

Potassium (K)
Potassium bicarbonate
Potassium carbonate
Potassium chloride
Potassium citrate
Potassium gluconate
Potassium glycerophosphate
Potassium hydroxide *[Ins. P.U. (A) 91/2017]*
Potassium L-lactate *[Ins. P.U. (A) 91/2017]*
Potassium phosphate (mono and di basic)

Calcium (Ca)
Calcium carbonate
Calcium chloride
Calcium citrate

Calcium gluconate
Calcium glycerophosphate
Calcium hydroxide *[Ins. P.U. (A) 91/2017]*
Calcium lactate
Calcium oxide
Calcium phosphate (mono, di and tri basic)
Calcium pyrophosphate
Calcium sulphate

Chloride (Cl)
Calcium chloride
Choline chloride
Magnesium chloride
Manganese chloride
Potassium chloride
Sodium chloride
Sodium chloride, iodized

Choline
Choline bitartrate
Choline chloride
Choline citrate *[Ins. P.U. (A) 91/2017]*
Choline hydrogen tartrate *[Ins. P.U. (A) 91/2017]*

Chromium (Cr III) *[Ins. P.U. (A) 91/2017]*
Chromium (III) sulphate
Chromium (III) chloride
Chromium (III) picolinate/Chromiun picolinate (only permitted in formula dietary food)

Copper (Cu)
Copper gluconate
Cupric carbonate
Cupric citrate
Cupric sulphate

Magnesium (Mg) *[Subs. P.U. (A) 91/2017]*
Magnesium phosphate (di basic and tri basic)
Magnesium carbonate
Magnesium chloride
Magnesium oxide
Magnesium citrate
Magnesium sulphate
Magnesium acetate
Magnesium gluconate
Magnesium glycerol-phosphate
Magnesium hydroxide
Magnesium lactate

Manganese (Mn)
Manganese carbonate
Manganese chloride
Manganese citrate
Manganese sulphate

Manganese (II) gluconate *[Ins. P.U. (A) 91/2017]*
Manganese (II) glycerol-phosphate *[Ins. P.U. (A) 91/2017]*

Molybdenum (Mo VI) *[Ins. P.U. (A) 91/2017]*
Sodium molybdate
Ammonium molybdate

Selenium (Se) *[Ins. P.U. (A) 91/2017]*
Sodium hydrogen selenite

Sodium (Na)
Sodium ascorbate
Sodium bicarbonate
Sodium carbonate
Sodium chloride
Sodium chloride, iodized
Sodium citrate
Sodium ferric pyrophosphate
Sodium gluconate
Sodium hydroxide *[Ins. P.U. (A) 91/2017]*
Sodium iodate
Sodium iodide
Sodium lactate
Sodium pantothenate
Sodium phosphate (mono, di and tri basic)
Sodium sulphate
Sodium tartrate

Niacin/ Nicotinic acid
Nicotinamide/ Niacinamide

Pro vitamin A
Beta-carotene
Lutein *[Ins. P.U. (A) 91/2017]*

Riboflavin (Vitamin B2)
Riboflavin
Riboflavin - 5-phosphate
Riboflavin 5' - phosphate sodium

Selenium
Sodium selenate
Sodium selenite

Milk - Protein Iron Complex (MPIC)
Taurine **[***Deleted P.U.(A) 306/2009: 40]*

Thiamine (Vitamin B1)
Thiamin chloride hydrochloride
Thiamin hydrochloride
Thiamin mononitrate

Vitamin A

Retinol (Vitamin A alcohol)
Retinyl acetate (Vitamin A acetate)
Retinyl palmitate (Vitamin A palmitate)
Retinyl propionate

Vitamin B6
Pyridoxal
Pyridoxamine
Pyridoxine
Pyridoxine hydrochloride

Vitamin B12
Cyanocobalamin
Hydroxycobalamin

Vitamin C
Ascorbic acid
Ascorbyl-6-palmitate
Calcium ascorbate
Potassium-L-ascorbate *[Ins. P.U. (A) 91/2017]*
Sodium ascorbate

Vitamin D
Cholecalciferol-cholesterol
Vitamin D2 (Ergocalciferol)
Vitamin D3 (Cholecalciferol)

Vitamin E
d-alpha-tocopherol
dl-alpha-tocopherol
d-alpha-tocopherol acetate
dl-alpha-tocopherol acetate
d-alpha-tocopheryl acetate *[Ins. P.U. (A) 91/2017]*
dl-alpha-tocopheryl acetate *[Ins. P.U. (A) 91/2017]*
dl-alpha-tocopheryl acid succinate *[Ins. P.U. (A) 91/2017]*
dl-alpha-tocopheryl polyethylene glycol 1000 succinate Palm oil derived tocols with tocotrienols and α-tocopherol as the principal components (with at least 16.7% of tocotrienol and a minimum ratio of 70% tocotrienol to total vitamin) *[Ins. P.U. (A) 91/2017]*
d-alpha-tocopheryl succinate
dl-alpha-tocopheryl succinate
Tocopherol

Vitamin K_1
Phytylmenaquinone
Phytomenadione
Methylphytylnapthochinonum
Phylloquinone
Phytomenad
Phytomenadionum
Phytonadione [Phytomenadione to Phytonadione Ins. P.U.(A) 306/2009:40]
Phytomenadione (2-Methyl-3-phytyl-1,4 naphthoquinone/Phylloquinone/Phytonadione) *[Ins. P.U. (A) 91/2017]*

Vitamin K_2 *[Ins. P.U. (A) 91/2017]*

Menaquinone

Zinc (Zn) *[Subs. P.U. (A) 91/2017]*
Zinc acetate
Zinc carbonate
Zinc chloride
Zinc gluconate
Zinc lactate
Zinc oxide
Zinc sulphate

2. ***Amino acids***

Essential amino acids

L-isoleucine
L-isoleucine hydrochloride
L-leucine
L-leucine hydrochloride
L-lysine
L-lysine L-aspartate
L-lysine L-glutamate dihydrate
L-lysine monohydrochloride
N-lysine acetate
L-methionine
L-phenylalanine, D-phenylalanine, DL-phenylalanine
Taurine
Theronine
L-theronine
L-tryptophan
L-valine
N-Acetyl-L-methionine
Non-essential amino acids
N-Acetyl-L-cysteine
Alanine
L-alanine
L-arginine
L-arginine hydrochloride
L-arginine-L-aspartate
Asparagine
L-aspartic acid
L-carnitine
L-carnitine hydrochloride
L-carnitine tartrate
L-citrulline
L-cysteine
L-cysteine hydrochloride
L-cystine
L-cystine dihydrochloride
L-glutamine
Calcium L-glutamate
L-glutamic acid
Potassium L-glutamate
Glycine
L-histidine

L-histidine hydrochloride
Magnesium L-aspartate
L-ornithine
L-ornithine monohydrochloride
Proline
L-proline
Serine
L-serine
L-tyrosine

[Subs. P.U. (A) 91/2017]
[Subs. P.U.(A) 88/2003]

3. ***Fatty acids***
Alpha-linolenic acid
Arachidonic acid
Beta palmitin *[Ins. P.U. (A) 91/2017]*
Bovine Sphingolipid *[Ins. P.U. (A) 91/2017]*
Bovine Sphingomyelin *[Ins. P.U. (A) 91/2017]*
Ganglioside (only permitted in milk and dairy product) *[Ins. P.U. (A) 91/2017]*
Docosahexaenoic acid
Eicosapentaenoic acid
Linoleic acid
Linolenic acid

4. ***Nucleotides***
Adenosine 5' - monophosphate
Cytidine 5' - monophosphate
Guanosine 5' - monophosphate
Inosine 5' - monophosphate
Uridine 5' - monophosphate

5. **Other food components**
D-ribose
Calcium 3-hydroxy-3-methylbutyrate monohydrate (CaHMB)/ hydroxy methylbutyrate (HMB) (only permitted in formula dietary food)
Epigallocatechin gallate (EGCG)
Isomaltulose (except in infant formula)
Lactotripeptide (which consists of L-valine-L-proline-L-proline (VPP) and L-isoleucine-L-proline-L-proline (IPP) with proportion of VPP:IPP between 0.56 to 1.77 (addition is only permitted for fruit juice, vegetable juice and milk product except for infant formula, follow-up formula and formulated milk powder for children))
Mixture containing 50 per cent (weight over weight) galactooligosaccharide (GOS) and 50 per cent (weight over weight) polydextrose (PDX)
Sialic acid (from milk)
Plant sterols or plant stanols or phytosterols or phytostanols (comprising mainly of sitosterol, campesterol, stigmasterol and other related plant stanol)
Plant sterol esters (comprising mainly of campesterol ester, stigmasterol ester and beta-sitosterol ester)
Soy protein
Sucromalt (only permitted in formula dietary food)
Beta glucan from yeast
Bovine lactoferrin
Slowly Digestable Starch (SDS)
Dietary fibre

Acacia gum/gum arabic (only from *Acacia senegal* and *Acacia seyal*)
Galactooligosaccharide (GOS)
High amylose maize resistant starch (HAMRS) (not permitted in infant formula and follow-up formula)
Inulin
Beta glucan from oat soluble fibre
Beta glucan from barley
Oligofructose/fructooligosaccharide
Oligofructose-inulin mixture containing shorter chain inulin (oligofructose DP 3-9) and longer chain inulin (inulin DP ≥ 10) in a 50:50 ratio ± 10% each
Oligosaccharide mixture containing 90 per cent (weight per weight) of oligogalactosyl-lactose (galactooligosaccharides (GOS)) and 10 per cent (weight per weight) oligofructosyl saccharose (long chain fructooligosaccharide (lcFOS)
Polydextrose
Resistant dextrin/resistant maltodextrin (not permitted in infant formula and follow-up formula)

[Subs. P.U. (A) 91/2017, Subs. P.U. (A) 209/20]

6. (*Deleted*)

[Ins. P.U. (A) 91/2017, P.U. (A) .209/20]

NOTE:
Except as otherwise provided in these Regulations, the maximum permitted nutrient supplement shall be governed by Good Manufacturing Practice (GMP).".

TABLE II – (*Deleted*)

[P.U. (A) 209/20]

TABLE III
(Regulation 26)

Subs. PU(A) 209/20

RECOMMENDED MAXIMUM AMOUNT OF VITAMIN AND MINERAL

Vitamin and mineral	*Maximum amount recommended in daily serving*
Vitamin B6	93 miligram
Vitamin C	1,750 miligram
Vitamin D	35 micrograms
Vitamin E	970 miligram
Niacin	820 miligram NE
Molybdenum	350 micrograms
Phosphorus	1,250 miligram
Selenium	200 micrograms
Magnesium	250 miligram
Folate	600 micrograms DFE
Vitamin A	1,000 micrograms RE
Calcium	1,500 miligram
Copper	2 miligram
Flouride	3.5 miligram
Iodine	200 micrograms
Iron	20 miligram
Manganese	2 miligram
Zinc	15 miligram

TWELFTH A SCHEDULE

[Regulation 26A]

PROBIOTIC CULTURES

1. Bifidobacterium sp.

Synonyms: "Tissieria", "Bifidibacterium"

B.bifidum Bb-02
B.breve strain Yakult
B.breve M-16V
B. animalis subsp. lactis (BB-12)
B.lactis HN019
B.lactis Bl-04
B.lactis Bi-07
B.lactis 420
B. lactis CNCM I-3446
B.longum BB536
B.longum BB-46
B.longum Rosell-175
B. longum ATCC BAA-999

2. Lactobacillus sp.

L.acidophilus LA-5
L.acidophilus NCFM
L.acidophilus La-14
L.acidophilus Rosell-52
L.casei Shirota
L.johnsonii La 1/Lj 1
L.johnsonii CNCM I-1225
L.paracasei subsp. paracasei (L.CASEI 01)
L.paracasei subsp. paracasei (L.CASEI 431)
L.paracasei Lpc-37
L.paracasei CNCM I-2116
L.plantarum Lp-115
L.rhamnosus (LGG)
L.rhamnosus Lr-32
L.rhamnosus HN001
L.rhamnosus Rosell-11
L. rhamnosus CGMCC 1.3724
L.salivarius Ls-33
L.reuteri DSM 17938*

*Notes: * (i) The addition only allowed in infant formula, follow up formula and formulated milk powder for children.*
(ii) A statement "THIS PRODUCT CONTAINS L. reuteri DSM 17938 AND NOT RECOMMENDED FOR INFANTS WITH A HISTORY OF GASTROINTESTINAL SURGERY" shall be written in the principal display panel in the label of a package containing infant formula and follow up formula, in not less than 4-point lettering and in bold.

[Subs. P.U. (A) 104/2017]

THIRTEENTH SCHEDULE
(Regulation 28)
TABLE I

MAXIMUM PERMITTED PROPORTION OF LEAD AND CADMIUM RELEASE

Type of ceramic ware	Unit	Lead	Cadmium
Flat ware	mg/dm2	0.8	0.07
Small hollow-ware	mg/l	2.0	0.5
Large hollow-ware	mg/l	1.0	0.25

[Am. P.U. (A) 104/2017]

TABLE II

REQUIREMENTS FOR CERAMIC WARE

Parameter	Requirement			Test method
	Category A	Category B		
		Earthenware	Stoneware	
Water absorption, %	Not more than 0.4	Not less than 3.0 and not more than 7.0	Not more than 3.0	refer to MS 1817-1
Thermal shock, 0C	160	160		refer to MS 1817-1
Chipping resistance, J: Plate > 220 mm in diameter	0.25	Not applicable		refer to MS 1817-1
Plate ≤ 220 mm in diameter	0.18	Not applicable		
Cup/mug/bowl (with lip)	0.10	Not applicable		
Cup/mug/bowl (without lip)	0.12	Not applicable		
Crazing	None of the test pieces show crazing			refer to MS ISO 6486-1

NOTE: Conversion factor: J = ft-lbf x 1.3558; ft-lbf = J x 0.73756

[Am. P.U. (A) 104/2017]

TABLE III

[Am. PU(A) 162/88, 312/01, 131/02, 88/03, 358/05]

[Subs. PU(A) 435/10]

FOURTEENTH SCHEDULE
(Regulation 38)
MAXIMUM PERMITTED PROPORTION OF METAL CONTAMINANT IN SPECIFIED FOOD

TABLE I

(1)	*(2)*	*(3)*	*(4)*	*(5)*	*(6)*
Food	*Arsenic (As)*	*Lead (Pb)*	*Mercury (Hg)*	*Cadmium (Cd)*	*Antimony (Sb)*
Flavouring substance … … … …	1	2	0.05	1	1
Baking powder, cream of tartar … …	2	2	0.05	1	1
Milk and milk product … … …	0.5	0.02	0.05	1	1
Sweetening substance: (i) Sweetening substance other than glycerol, molasses, saccharin and sorbital (ii) Molasses … … … …	1 1	0.5 2	0.05 0.05	1 1	1 1
Honey … … … … … … … …	1	2	0.05	1	1
Meat and meat product other than edible gelatin	1	2	0.05	1	1
Edible gelatin … … … … …	2	2	0.05	1	1
Edible fat and edible oil … … …	0.1	0.1	0.05	1	1
Vegetable product and fruit product other than vegetable juice and fruit juice	1	2	0.05	1	1
Vegetable juice and fruit juice … … …	0.1	0.5	0.05	1	0.15
Tomato – pulp, paste and puree … …	2	#	0.05	1	1
Tea, tea dust, tea extract and scented tea	1	2	0.05	1	1
Coffee, chicory and related product …	1	2	0.05	1	1
Cocoa and cocoa product … … …	1	2	0.05	1	1
Spice other than curry powder … …	5	2	0.05	1	1
Curry powder … … … … …	1	2	0.05	1	1
Sauce … … … … … … …	1	2	0.05	1	1
Pickle … … … … … … …	1	1	0.05	1	1
Alcoholic beverage and other than wine	0.2	0.5	0.05	1	0.15
Vinegar	0.2	0.5	0.05	1	0.15
Soft drink (i) Requiring dilution … … … (ii) For direct consumption … …	0.5[@] 0.1	1[@] 0.2	0.05[@] 0.05	1[@] 1	0.15[@] 0.15
Any food for which no other limit is specified, excluding water and food additive *	1	2	0.05	1	1

NOTES:
1. "*"The maximum permitted proportion of metal contaminant in food additive, other than flavouring substance, colouring substance and edible gelatin, shall be governed by good manufacturing practice.
2. "@" indicates level before dilution.
4. "#" Lead (Pb) specified in Table IB.

[Ins. PU(A) 435/10];
Am. PU(A)313/12]

"TABLE IA
MAXIMUM PERMITTED PROPORTION OF
ARSENIC (As) IN SPECIFIED FOOD

(1) *Food*	*(2)* *Maximum permitted proportion in milligram per kilogram (mg/kg)*
Fish and fishery products:	
(i) Predatory fish	1#
(ii) Others, excluding bivalve molluscs, cephalopods (without viscera) and crustacean	1#
(iii) Bivalve molluscs	1#
(iv) Cephalopods (without viscera)	1#
(v) Crustacean	1#
(vi) Seaweed	1#
All food, preserved and salted excluding pickles	1
Salt, table salt and iodized table salt	0.5
Wine	0.2
Infant formula and follow-up formula	0.1
Food for infants, young children and children	0.1

Note:
"#" indicates inorganic arsenic

[Ins. PU(A) 435/10];
Am. PU(A)313/12]

TABLE IB
MAXIMUM PERMITTED PROPORTION OF
LEAD (Pb) IN SPECIFIED FOOD

(1) *Food*	*(2)* *Maximum permitted proportion in milligram per kilogram (mg/kg)*
Fish and Fishery products:	
(i) Predatory fish	1
(ii) Others, excluding bivalve molluscs, cephalopods (without viscera) and crustacean	1
(iii) Bivalve molluscs	1.5
(iv) Cephalopods (without viscera)	1
(v) Crustacean	1
(vi) Seaweed	2
Canned fruits and canned vegetables	1
All food, preserved and salted excluding pickles	2
Canned tomatoes excluding processed tomato concentrates	1
Processed tomato concentrates – paste and puree	1.5
Wine	0.2

(1) *Food*	*(2)* *Maximum permitted proportion in milligram per kilogram (mg/kg)*
Salt, table salt and iodised table salt	2
Infant formula and follow-up formula (ready to drink)[#]	0.02
Food for infants, young children and children	0.2

Note: ([#]) indicates products marketed as such or after reconstitution as instructed on the label of the package

[Ins. PU(A) 435/10]; Am. PU(A)313/12]

TABLE IC
MAXIMUM PERMITTED PROPORTION OF TIN (Sn) IN SPECIFIED FOOD

(1) *Food*	*(2)* *Maximum permitted proportion in milligram per kilogram (mg/kg)*
Canned food other than beverages	250[#]
Canned beverages	150[#]
Cooked cured meat products in tinplate container	200[#]
Products other than in tinplate container	50
Infant formula and follow-up formula	50
Food for infants, young children and children	50

Note: "[#]" indicates inorganic tin

[Ins. PU(A) 435/10]; Am. PU(A)313/12]

TABLE ID
MAXIMUM PERMITTED PROPORTION OF MERCURY (Hg) IN SPECIFIED FOOD

(1) *Food*	*(2)* *Maximum permitted proportion in milligram per kilogram (mg/kg)*
Fish and Fishery products:	
(i) Predatory fish	1[#]
(ii) Others	0.5[#]
Salt, table salt and iodised table salt	0.1
Infant formula and follow-up formula	0.05
Food for infants, young children and children	0.05

Note:
"[#]" indicates methylmercury

[Ins. PU(A) 435/10]; Am. PU(A)313/12]

TABLE IE
MAXIMUM PERMITTED PROPORTION OF CADMIUM (Cd) IN SPECIFIED FOOD

(1) *Food*	*(2)* *Maximum permitted proportion in milligram per kilogram (mg/kg)*
Rice and rice flours	0.4
Wheat and wheat flours	0.2
Salt, table salt and iodised table salt	0.5
Fish and Fishery products:	
(i) Predatory fish	1

(ii) Others, excluding bivalve molluscs, cephalopods (without viscera) and crustacean	1
(iii) Bivalve molluscs	2
(iv) Cephalopods (without viscera)	2
(v) Crustacean	1
(vi) Seaweed	1
Infant formula and follow-up formula	1
Food for infants, young children and children	1

TABLE II

	METAL CONTAMINANT *[Maximum permitted proportion in milligram per kilogram (mg/kg)*				
(1) *Food*	*(2)* *Arsenic (As)*	*(3)* *Lead (Pb)*	*(4)* *Antimony (Sb)*	*(6)* *Chromium (Cr)*	*(8)* *Barium (Ba)*
Colouring substance … … … … …	3	10	50	50	50
(100 mg/kg of any combination of these substances)					

[Ins. PU (A) 125/02]

FOURTEENTH A SCHEDULE
(Regulation 38A)

MAXIMUM PERMITTED PROPORTION OF 3-MONOCHLOROPROPANE-1.2-DIOL (3-MCPD) IN SPECIFIED FOOD

(1) *Food*	*(2)* *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

[Am. PU (A) 330/95, 5/02]

FIFTEENTH SCHEDULE
(Regulation 39)
MICROORGANISMS AND THEIR TOXINS
TABLE I
MICROBIOLOGICAL STANDARD

	MICROBIOLOGICAL STANDARD		
(1) *Food*	*(2)* *Total Plate Count at 37°C for 48 hr.*	*(3)* *Coliform Count at 37°C for 48 hr.*	*(4)* *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 in 1 g
Meat and meat product ready for consumption, excluding meat and meat product in hermetically	10^6 per g	5 x 10 per g	

sealed containers		
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 egg, 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, dried liquid egg white	5 x 10^4 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.

[Subs. PU (A) 435/10]

TABLE II

MYCOLOGICAL CONTAMINANT

(1) Food	*(2)* Mycological Contaminant	*(3)* Maximum permitted proportion in microgram per kilogram (μg/kg)
Groundnuts, almonds, hazel nuts and pistachios for further processing Brazil nut, shelled, for further processing	Aflatoxins (sum of B1, B2, G1 and G2)	15
Groundnuts, almonds, hazel nuts and pistachios ready-to-eat Brazil nut, shelled ready-to-eat	Aflatoxins (sum of B1, B2, G1 and G2)	10
Milk	Aflatoxin M1	0.5
Cereal-based food for infants and children (calculated as dry matter basis)	Aflatoxin B1 Ochratoxin A	0.1 0.5
Infant formula and follow-up formula (ready-to-drink)#	Aflatoxin M1	0.025
Coffee or ground coffee or coffee powder	Ochratoxin A	5
Instant coffee or soluble coffee Decaffeinated coffee	Ochratoxin A	10
Apple juice (includes apple juice as ingredients in other beverages)	Patulin	50

Others	Aflatoxins (sum of B1, B2, G1 and G2)	5

Note: '# ' indicates products marketed as such or after reconstitution as instructed on the label of the package.

[Am. PU (A) 24/98, 358/05]

FIFTEENTH A SCHEDULE
(Regulation 40)
DRUG RESIDUE
TABLE I
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 (µg/kg)*
Albendazole	2-Aminosulfone metabolite	Muscle, fat (cattle and other species), milk (cattle) Liver, kidney (cattle and other species)	100 5000
Amoxicillin	Amoxicillin	Milk (cattle) Muscle, liver, kidney, fat (all food producing species)	4 50
Ampilicillin	Ampicillin	Milk (cattle) Muscle, liver, kidney, fat (all food producing species)	4 50
Amprolium	1-4 amino-2-n-propyl-5-(pyrimidinylmethyl)-2-picolinium chloride hydrochloride	Muscle (chicken, turkey, pheasant and calf), liver (calf), kidney (calf) Liver (chicken, turkey and pheasant), kidney (chicken and turkey) Fat (calf) Egg (chicken and turkey)	500 1000 2000 4000
Avoparcin	Avoparcin	Milk (cattle) Edible offal, muscle (mammalian and poultry)	10 100

Azaperone	Sum of azaperone and azaperol	Muscle, fat (pig) Liver, kidney (pig)	60 100
Benzylpenicillin	Benzylpenicillin	Milk (cattle) Liver, kidney, muscle (cattle and pig)	4 50

Substance	*(1)* *Drug* Definition of residues in which MRL was set	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (µg/kg)*
Carazolol	Carazolol	Muscle, fat (pig) Liver, kidney (pig)	5 25
Carbadox	Carbadox	Muscle (pig) Liver (pig)	5 30
Carprofen	Carprofen	Muscle (horse) Fat (horse) Muscle, fat (cattle) Liver, kidney (cattle and horse)	50 100 500 1000
Cefquinome	Cefquinome	Milk (cattle) Muscle, fat (cattle) Liver (cattle) Kidney (cattle)	20 50 100 200
Ceftiofur sodium	Desfuroylceftiofur	Milk (cattle) Muscle (pig and cattle) Fat (pig and cattle) Liver (pig and cattle) Kidney (pig and cattle)	100 200 600 2000 4000
Clorsulon	Clorsulon	Muscle (cattle) Liver (cattle) Kidney (cattle) Fat (cattle)	100 200 300 400
Closantel	Closantel	Muscle, liver (cattle) Muscle, liver (sheep) Fat (sheep) Kidney, fat (cattle) Kidney (sheep)	1000 1500 2000 3000 5000

Cloxacillin	Cloxacillin	Milk (cattle) Muscle, liver, kidney, fat (all food producing species)	30 300
Colistin	Colistin	Milk (cattle) Muscle, liver, fat (cattle, chicken, pig, rabbit and sheep) Kidney (cattle, chicken, pig, rabbit and sheep) Egg (chicken)	50 150 200 300
Danofloxacin	Danofloxacin	Fat (cattle) Muscle (cattle and chicken) Kidney (cattle) Fat (chicken) Liver (cattle) Liver, kidney (chicken)	200 300 500 600 900 1200
Decoquinate	Decoquinate	Muscle, liver, kidney, fat (cattle and sheep)	500

Substance	*(1)* *Drug* Definition of residues in which MRL was set	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (µg/kg)*
Dexamethazone	Dexamethazone	Milk (cattle) Muscle, kidney (cattle, horse and pig) Liver (cattle and pig)	0.3 0.5 2.5
Dicloxacillin	Dicloxacillin	Milk (cattle) Muscle, liver, kidney, fat (all food producing species)	30 300
Dihydrostreptomycin	Dihydrostreptomycin	Milk (cattle) Muscle, liver, fat (cattle, chicken, pig and sheep) Kidney (cattle, chicken, pig and sheep)	200 500 1000
Dimetridazole	Dimetridazole	Edible offal, muscle (chicken and pig)	5
Diminazene	Diminazene	Milk (cattle) Muscle (cattle) Kidney (cattle) Liver (cattle)	150 500 6000 12000
Doramectin	Doramectin	Muscle (cattle) Kidney (cattle) Liver (cattle) Fat (cattle)	10 30 100 150
Doxycycline	Doxycycline	Muscle (cattle, pig and poultry) Liver (cattle, pig and poultry), fat (pig and	100 300 600

		poultry) Kidney (cattle, pig and poultry)	
Enrofloxacin	Sum of enrofloxacin and ciprofloxacin	Muscle, liver, kidney (cattle, chicken and pig)	30
Erythromycin	Erythromycin	Milk (mammalian) Edible offal, muscle, egg (mammalian and poultry)	40 300
Estradiol - 17β	Estradiol - 17β	Food and bovine origin	GAHP*
Ethopabate	Ethopabate	Muscle (chicken) Liver, kidney (chicken)	500 1500
Febantel	Sum of febandazole, oxfendazole and oxfendazole sulfone	Milk (cattle), muscle, kidney, fat (cattle, pig and sheep) Liver (cattle, pig and sheep)	100 500
Fenbendazole	Sum of febandazole, oxfendazole and oxfendazole sulfone	Milk (cattle), muscle, kidney, fat (cattle, pig and sheep) Liver (cattle, pig and sheep)	100 500

Substance	*(1)* *Drug* Definition of residues in which MRL was set	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (µg/kg)*
Florfenicol	Sum of florfenicol and its metabolites measured as florfenol-amine	Muscle (cattle) Kidney (cattle) Liver (cattle)	200 300 3000
Flubendazole	Flubendazole	Muscle, liver (pig) Fat (pig) Fat (cattle) Liver (cattle) Muscle (poultry) Egg (poultry) Liver (poultry)	10 20 40 100 200 400 500
Flumequine	Flumequine	Muscle, fat (cattle, pig, poultry and sheep) Liver (cattle, pig, poultry and sheep) Kidney (cattle, pig, poultry and sheep)	50 100 300
Flumehtrin	Flumethrin	Edible offal, muscle and milk (cattle)	50
Gentamicin	Gentamicin	Milk (cattle), muscle, fat (cattle and pig) Liver (cattle and pig) Kidney (cattle and pig)	100 200 1000
Isometamidium	Isometamidium	Muscle, fat, milk (cattle) Liver (cattle) Kidney (cattle)	100 500 1000
Ivermectin	22,23 Dihydroavermectin B_{1a}	Liver (pig and sheep) Fat (pig and sheep) Fat (cattle)	15 20 40

		Liver (cattle)	100
Levamisole	Levamisole	Muscle, kidney, fat (cattle, pig, poultry and sheep) Liver (poultry)	10 100
Lincomycin	Lincomycin	Edible tissue (pig)	100
Maduramicin	Maduramicin	Edible tissue, muscle (chicken) Fat (chicken) Liver (chicken)	240 480 720
Moxidectin	Moxidectin	Muscle (deer), liver (cattle) Liver (sheep), kidney (deer), fat (cattle and sheep) Liver (deer), kidney (cattle and sheep) Fat (deer), milk (cattle and sheep)	20 50 100 500

Substance	*(1)* *Drug* Definition of residues in which MRL was set	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (µg/kg)*
Neomycin	Neomycin	Muscle, liver, fat (chicken, turkey, duck, cattle, goat, sheep and pig), egg (chicken), milk (cattle) Kidney (chicken, turkey, duck, cattle, goat, sheep and pig)	500 1000
Nicarbazin	Nicarbazin	Muscle, liver, kidney (chicken)	4000
Nystatin	Nystatin	Edible tissue (pig and poultry), egg (poultry)	0
Oxacillin	Oxacillin	Milk (all food producing species) Muscle, liver, kidney, fat (all food producing species)	30 300
Oxfendazole	Sum of fenbendazole, oxfendazole and oxfendazole sulfone	Muscle, kidney, fat (cattle, pig and sheep), milk (cattle) Liver (cattle, pig and sheep)	100 500
Oxibendazole	Oxibendazole	Milk (cattle and sheep) Muscle, liver, kidney, fat (cattle, horse, pig and sheep)	50 100
Oxytetracycline	Oxytetracycline	Fat (cattle, sheep, pig, chicken and turkey) Milk (cattle), muscle (cattle, sheep, pig, chicken and turkey) Egg (chicken) Liver (cattle, sheep, pig, chicken	10 100 200 300

		and turkey) Kidney (cattle, sheep, pig, chicken and turkey)	600
Penicillin	Penicillin	Edible tissue (chicken, quail, pig and sheep), egg (chicken and quail), milk (cattle) Edible tissue (turkey) Edible tissue (cattle)	0 10 50
Phoxim	Phoxim	Edible offal, muscle (pig) Fat (pig)	10 50
Progesterone	Progesterone	Food of bovine origin	GAHP*
Ractopamine	Ractopamine	Muscle (pig) Fat (pig) Liver (pig) Kidney (pig)	10 10 40 90
Robenidine hydrochlorine	Robenidine hydrochlorine	Edible tissue (poultry) Fat (poultry)	100 200
Salinomucin	Salinomucin	Egg (poultry) Muscle (cattle) Edible offal (pig, muscle (pig and poultry)	20 50 100

Substance	*(1)* *Drug* Definition of residues in which MRL was set	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (µg/kg)*
		Edible offal (cattle and poultry)	500
Sarafloxacin	Sarafloxacin	Fat (chicken) Liver (chicken)	10 100
Spectinomycin	Spectinomycin	Milk (cattle) Muscle (cattle, chicken and pig) Fat (cattle, chicken and pig) Liver (cattle, chicken and pig) Kidney (cattle, chicken and pig)	200 300 500 2000 5000
Spiramycin	Expressed as spiramycin equivalents antimicrobially active residues	Muscle (pig) Kidney, fat (pig) Liver (pig)	200 300 600
	Sum of spiramycin and neospiramycin	Muscle (cattle and chicken), milk (cattle) Kidney (cattle), fat (cattle and chicken) Liver (cattle and chicken) Kidney (chicken)	200 300 600 800
Streptomycin	Streptomycin	Milk (cattle) Muscle, liver, fat (cattle,	200 500

		chicken, pig and sheep) Kidney (cattle, chicken, pig and sheep)	1000
Sulphadiazine	Sulphadiazine	Edible offal (mammalian), muscle (mammalian), milk (cattle)	100
Sulphadimethoxine	Sulphadimethoxine	Milk (cattle) Edible offal, muscle (cattle and chicken)	10 100
Sulphadimidine	Sulphadimidine	Milk (cattle) Edible offal (chicken and mammalian), muscle (chicken and mammalian), liver, kidney, fat (cattle)	25 100
Sulphamethazine	Sulphamethazine	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
Testosterone	Testosterone	Food of bovine origin	GAHP*

Substance	*(1)* *Drug* Definition of residues in which MRL was set	*(2)* *Food*	*(3)* *Maximum Residue Limits (MRLs) in food (µg/kg)*
Tetracycline	Sum of parent drug and its 4-epimer	Muscle (cattle, poultry, pig and sheep), milk (cattle) Egg (poultry) Liver (cattle, poultry, pig and sheep) Kidney (cattle, poultry, pig and sheep)	100 200 300 600
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-hydroxymutilin	Muscle (pig) Liver (pig) Kidney, fat (pig)	3600 10800 14400
Tilmicosin	Tilmicosin	Milk (sheep) Muscle, fat (cattle, poultry, pig and sheep) Kidney (cattle and sheep) Liver (cattle and sheep), kidney (pig) Liver (pig)	50 100 300 1000 1500
Trenbolone acetate	β-Trenbolone α-Trenbolone	Muscle (cattle) Liver (cattle)	2 10

Triclabendazole	5-chloro-6-(2'3'-dichloro-phenoxy)-benzimidazole-2-one	Fat (cattle and sheep)	100
Trimethoprim	Trimethoprim	Edible offal, muscle (mammalian and chicken), egg (chicken), milk (cattle)	50
Tylosin	Tylosin	Milk (cattle) Muscle, liver, kidney (chicken and cattle), edible tissue (cattle), fat (chicken), egg (chicken)	50 200
Virginiamycin	Virginiamycin	Muscle, liver, kidney, fat (cattle) Muscle (pig and poultry) Fat (poultry) Liver (pig and poultry) Kidney, fat (pig) Kidney (poultry)	0 100 200 300 400 500
Zeranol	Zeranol	Muscle (cattle) Liver (cattle)	2 10

* Good animal husbandry practice

TABLE II

[Am. PU (A) 358/05]

PROHIBITED DRUGS

The following drugs are prohibited in food:

Beta agonists excluding Ractopamine
Nitrofurans
Chloramphenicol

[Subs. PU(A)208/2020]

SIXTEENTH SCHEDULE

[Regulation 41]

PESTICIDE RESIDUE

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

(1) *Pesticide*	(2) *Food*	(3) *Maximum Residue Limits (MRLs) in food (mg/kg)*
2,4-D	Milled rice	0.1
	Coconut/coconut oil	0.05

(1) *Pesticide*	(2) *Food*	(3) *Maximum Residue Limits (MRLs) in food (mg/kg)*
	Palm oil	0.05
	Banana	0.1
	Sugarcane	0.05
Abamectin	Citrus fruits	0.02
	Chilli	0.02
	French beans	0.02
	Potato	0.01
	Strawberry	0.15
	Watermelon	0.01
	Brinjal	0.05
	Cucumber	0.03
	Tomato	0.05
Acephate	Coconut/coconut oil	0.5
	Palm oil	0.01
Acetamiprid	Okra	0.2
	Citrus fruits	1
	Chilli	2
	Long beans	0.4
	Cabbage	0.7
	Watermelon	0.2
	Brinjal	0.2
	Cucumber	0.3
	Tomato	0.2
Ametoctradin	Cucumber	0.4
Ametryn	Palm oil	0.2
	Pineapple	0.2
	Banana	0.2
Aminopyralid (aminopyralid and its conjugates that can be hydrolysed, specified as aminopyralid)	Palm oil	0.5
Amitraz	Papaya	0.5

(1) *Pesticide*	(2) *Food*	(3) *Maximum Residue Limits (MRLs) in food (mg/kg)*
(sum of amitraz calculated as N-(2,4-dimethylphenyl)-N methyl formamidine and N'-methyl-formamidine)	Chilli	0.2
	Durian	0.5
Atrazine	Maize	0.2
	Pineapple	0.2
	Sugarcane	0.1
Azoxystrobin	Starfruit	1
	Okra	1
	Milled rice	0.2
	Papaya	2
	Chilli	1
	Wax apple	1
	French beans	1
	Kale	3
	Kangkung	3
	Mango	0.7
	Mustards	3
	Watermelon	0.2
	Tea	5
	Cucumber	0.5
	Tomato	1
Benalaxyl	Cucumber	0.2
	Tomato	0.2
Benomyl (specified as carbendazim)	Milled rice	0.5
	Papaya	3
	Chilli	2
	Mango	5
	Banana	0.2
	Celery	2
	Lettuce	5
	Mustards	5
	Legume vegetables	2
	Watermelon	2

(1) *Pesticide*	(2) *Food*	(3) *Maximum Residue Limits (MRLs) in food (mg/kg)*
	Cucumber	0.5
Bensulfuron-methyl	Milled rice	0.02
Bentazone	Milled rice	0.1
	Groundnuts	0.05
Bifenthrin (sum of isomers)	Brinjal	0.3
	Tomato	0.3
Bispyribac sodium	Milled rice	0.05
Bistrifluron	Chilli	2
	Cabbage	2
Buprofezin	Okra	0.5
	Milled rice	0.2
	Guava	0.1
	Brinjal	0.5
	Tomato	0.5
Cadusafos	Banana	0.01
Captan	Palm oil	10
	Strawberry	15
	Tomato	5
Carbaryl	Milled rice	1
	Soya bean	0.2
	Mustards	10
	Brinjal	1
Carbendazim (sum of benomyl, carbendazime and thiophanate-methyl, specified as carbendazim)	Milled rice	0.5
	Papaya	3
	Chilli	2
	Mango	5
	Banana	0.2

(1) *Pesticide*	(2) *Food*	(3) *Maximum Residue Limits (MRLs) in food (mg/kg)*
	Celery	2
	Lettuce	5
	Mustards	5
	Legume vegetables	2
	Watermelon	2
	Cucumber	0.5
Carbofuran (carbofuran and 3-hydroxy-carbofuran, specified as carbofuran)	Milled rice	0.2
Carbosulfan	Milled rice	0.2
	Chilli	0.5
	Long beans	0.5
	Watermelon	0.5
	Cucumber	0.5
Chlorantraniliprole	Okra	0.6
	Milled rice	2
	Chilli	0.6
	Maize	0.01
	Long beans	0.5
	Cabbage	2
	Mustards	5
	Brinjal	0.6
	Palm oil	0.1
Chlorfluazuron	Cabbage	0.3
Chlorothalonil	Coffee beans	0.2
	Chilli	7
	Spring onion	10
	Cabbage	1
	Pepper (black, white)	0.2
	Mango	3
	Lettuce	10
	Legume vegetables	5
	Watermelon	5
	Cucumber	3

(1) *Pesticide*	(2) *Food*	(3) *Maximum Residue Limits (MRLs) in food (mg/kg)*
	Tomato	5
Chlorpyrifos	Starfruit	1
	Okra	0.2
	Milled rice	0.1
	Cocoa beans	0.05
	Chilli	2
	Maize	0.05
	Guava	1
	Coconut/coconut oil	0.5
	Cabbage	1
	Pepper (black, white)	1
	Palm oil	0.5
	Mustards	1
	Tomato	0.5
Chromafenozide	Cabbage	2
	Brinjal	1
	Tea	10
Clethodim (sum of clethodim and its metabolites containing 5-(2-ethylthiopropyl)cyclohexene-3-one and 5-(2-ethylthiopropyl)-5-hydroxycyclohexene-3-one moieties and their sulphoxides and sulphones, specified as clethodim)	Okra Long beans Groundnut Cabbage Potato	0.05 0.5 5 0.2 0.1
Clothianidin	Milled rice	0.5
	Kale	2
	Tomato	0.05
	Mustards	2
Cyfluthrin/ beta-cyfluthrin (sum of isomers)	Cocoa beans	0.1
	Kale	2
	Cabbage	0.08
	Pepper (black, white)	0.2

(1) *Pesticide*	(2) *Food*	(3) *Maximum Residue Limits (MRLs) in food (mg/kg)*
	Mango	0.5
	Mustards	2
	Legume vegetables	0.5
	Tomato	0.2
Cyhalofop-butyl	Milled rice	0.01
Cyhalothrin (including lambda-cyhalothrin) (sum of all isomers)	Okra	0.3
	Milled rice	1
	Cocoa beans	0.1
	Chilli	0.3
	Durian	0.1
	Long beans	0.2
	Cabbage	0.3
	Pepper (black, white)	0.03
	Palm oil	0.1
	Mustards	0.5
	Brinjal	0.3
	Tomato	0.05
Cypermethrins (including alpha- and zeta-cypermethrin) (sum of isomers)	Starfruit	0.2
	Okra	0.5
	Milled rice	2
	Papaya	0.5
	Cocoa beans	0.05
	Coffee beans	0.05
	Citrus fruits	0.3
	Chilli	2
	Maize	0.05
	Guava	2
	Long beans	0.7
	Kale	0.7
	Cabbage	1
	Cauliflower	1
	Pepper (black, white)	0.5
	Mango	0.7
	Palm oil	0.5
	Lettuce	0.7
	Mustards	0.7

(1) *Pesticide*	(2) *Food*	(3) *Maximum Residue Limits (MRLs) in food (mg/kg)*
	Brinjal	0.03
	Cucumber	0.07
	Tomato	0.2
Cyromazine	French beans	1
	Sweet pea	1
	Long beans	1
	Celery	2
Deltamethrin (sum of deltamethrin and its α-R- and trans– isomers)	Okra	0.2
	Milled rice	1
	Papaya	0.05
	Citrus fruits	0.02
	Cauliflower	0.1
	Chilli	0.2
	Guava	0.05
	Pepper (black, white)	0.05
	French beans	0.1
	Long beans	0.2
	Kale	0.2
	Cabbage	0.2
	Mango	0.05
	Palm oil	0.2
	Rambutan	0.05
	Mustards	0.2
	Watermelon	0.2
	Brinjal	0.2
	Cucumber	0.2
	Tomato	0.3
Diafenthiuron	Tomato	0.1
Diazinon	Milled rice	0.1
	Legume vegetables	0.2
Dicamba	Palm oil	0.1
Difenoconazole	Okra	1

(1) *Pesticide*	(2) *Food*	(3) *Maximum Residue Limits (MRLs) in food (mg/kg)*
	Milled rice	0.1
	Cocoa beans	0.1
	Chilli	1
	Maize	0.05
	French beans	1
	Long beans	1
	Kale	2
	Kangkung	2
	Pepper (black, white)	0.3
	Mango	1
	Palm oil	0.1
	Banana	0.1
	Mustards	2
	Tea	1
	Watermelon	0.1
	Cucumber	0.2
	Tomato	0.6
Diflubenzuron	Okra	1
	Cabbage	1
	Cauliflower	1
	Lettuce	1
	Brinjal	1
	Tomato	1
Dimethoate	Okra	2
	Milled rice	0.1
	Chilli	2
	French beans	1
	Long beans	1
	Kale	0.5
	Carrot	1
	Cabbage	0.05
	Mango	1
	Lettuce	0.3
Dimethomorph (sum of isomers)	Melons	0.5
	Cucumber	0.5
	Tomato	1.5

(1) *Pesticide*	(2) *Food*	(3) *Maximum Residue Limits (MRLs) in food (mg/kg)*
Dinotefuran	Milled rice	2
	Chilli	2
	Kale	5
	Watermelon	0.5
	Brinjal	0.5
Dithiocarbamates (total dithiocarbamates, determined as CS_2, evolved during acid digestion and specified as CS_2 mg/kg)	Amaranth	10
	Milled rice	0.5
	Chilli	1
	Spring onion	10
	Long beans	2
	Cabbage	5
	Cauliflower	5
	Pumpkins	0.2
	Pepper (black, white)	3
	Leek	0.5
	Mango	2
	Melons	0.5
	Banana	2
	Celery	5
	Lettuce	10
	Mustards	10
	Watermelon	1
	Cucumber	2
	Tomato	2
	Potato	0.2
Diuron	Papaya	0.5
	Coffee beans	0.1
	Citrus fruits	0.5
	Palm oil	0.1
	Pineapple	0.5
	Banana	0.5
	Sugarcane	0.1
	Tea	1
Disodium methyl arsonate (DSMA)	Palm oil	0.1

(1) *Pesticide*	(2) *Food*	(3) *Maximum Residue Limits (MRLs) in food (mg/kg)*
Emamectin benzoate	Okra	0.02
(Emamectin B1a benzoate)	Chilli	0.02
	Maize	0.05
	Long beans	0.05
	Cabbage	1
	Mustards	0.2
	Brinjal	0.02
	Tomato	0.02
Epoxiconazole	Milled rice	0.1
Ethiprole	Milled rice	0.2
Fenoxaprop-p-ethyl	Milled rice	0.05
Fenpropathrin	Citrus fruits	2
	Chilli	1
	Cucumber	0.2
	Tomato	1
Fenpropimorph	Banana	2
Fenthion	Starfruit	2
(sum of fenthion, its oxygen	Milled rice	0.05
analogue and their	Citrus fruits	2
sulphoxides and sulphones,	Guava	2
specified as fenthion (fat-	Mango	2
soluble))	Cucumber	0.5
Fenvalerate	Cocoa beans	0.05
(sum of fenvalerate isomers)	Chilli	1
	Cabbage	3
Fipronil	Cabbage	0.02
	Cauliflower	0.02
	Palm oil	0.01
Fluazifop-butyl	Palm oil	0.2

(1) *Pesticide*	(2) *Food*	(3) *Maximum Residue Limits (MRLs) in food (mg/kg)*
Flubendiamide	Okra	0.2
	Milled rice	0.2
	Cabbage	0.5
	Brinjal	0.2
Flucetosulfuron	Milled rice	0.02
Flufenoxuron	Long beans	1
	Capsicum	1
Fluopicolide	Watermelon	0.1
	Honeydew	0.1
	Cucumber	0.5
	Tomato	0.2
Fluopyram	Mango	1
Fluroxypyr	Palm oil	0.1
Fosetyl aluminium	Cocoa beans	1
	Citrus fruits	5
	Durian	1
	Watermelon	10
	Honeydew	10
	Cucumber	10
	Tomato	3
Glufosinate ammonium (sum of glufosinate ammonium and 3-hydroxy methyl phosphinyl propionic acid, specified as glufosinate (free acid))	Onion (bulb)	0.05
	Starfruits	0.1
	Milled rice	0.1
	Papaya	0.1
	Cashew nuts	0.1
	Cocoa beans	0.5
	Coffee beans	0.1
	Citrus fruits	0.05
	Durian	0.1
	Guava	0.1
	Coconut/coconut oil	0.5
	Cabbage	0.1

(1) *Pesticide*	(2) *Food*	(3) *Maximum Residue Limits (MRLs) in food (mg/kg)*
	Pepper (black, white)	0.1
	Mango	0.1
	Palm oil	0.5
	Jackfruit	0.1
	Banana	0.2
	Lettuce	0.4
	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	0.05
	Tea	0.2
Hexaconazole	Palm oil	0.2
	Banana	0.1
Imazapyr	Palm oil	0.1
Imazethapyr	Palm oil	0.05
Imidacloprid (sum of imidacloprid and its metabolites containing the 6-chloropyridinyl moiety, specified as imidacloprid)	Pepper (black, white) Tea Cucumber Tomato	0.05 0.05 1 0.5
Indaziflam	Palm oil	0.01

(1) *Pesticide*	(2) *Food*	(3) *Maximum Residue Limits (MRLs) in food (mg/kg)*
Indoxacarb (sum of indoxacarb and its R enantiomer)	Cauliflower	0.5
	Chilli	0.5
	Long beans	3
	Kale	2
	Cabbage	0.5
	Mustards	2
	Tomato	0.5
Iprodione	Milled rice	10
Lufenuron	Starfruit	1
	Papaya	1
	Chilli	0.8
	Wax apple	0.5
	Cabbage	0.5
Malathion	Starfruit	2
	Papaya	1
	Pineapple	8
Metalaxyl	Onion (bulb)	0.05
	Amaranth	0.5
	Cauliflower	0.5
	Durian	0.2
	Groundnuts	0.1
	Cabbage	0.5
	Lettuce	0.5
	Mustards	0.5
	Potato	0.05
Methamidophos	Coconut/coconut oil	0.01
	Palm oil	0.01
Methoxyfenozide	Milled rice	0.1
	Chilli	0.5
	Long beans	0.5
	Brinjal	0.5
Metosulam	Milled rice	0.02

(1) *Pesticide*	(2) *Food*	(3) *Maximum Residue Limits (MRLs) in food (mg/kg)*
Metsulfuron methyl	Milled rice	0.02
	Palm oil	0.02
Monocrotophos	Coconut/coconut oil	0.01
	Palm oil	0.01
Orthosulfamuron	Milled rice	0.03
Paraquat (paraquat cation)	Coconut/coconut oil	0.1
	Palm oil	0.1
Pencycuron	Milled rice	0.5
Pendimethalin	Milled rice	0.05
	Groundnuts	0.05
Pirimiphos-methyl	Milled rice	1
	Maize	5
Prochloraz (sum of prochloraz and its metabolite containing the 2, 4, 6-trichlorophenol moeity, specified as prochloraz)	Mango	2
	Banana	5
Propiconazole	Milled rice	0.05
Propyrisulfuron	Milled rice	0.01
Pymetrozine	Okra	1
	Brinjal	0.5
Pyraclostrobin	Chilli	0.5
	Maize	0.04
	Mango	0.05
	Banana	0.02

(1) *Pesticide*	(2) *Food*	(3) *Maximum Residue Limits (MRLs) in food (mg/kg)*
Pyribenzoxim	Milled rice	0.01
Pyridalyl	Cabbage	0.2
Pyriproxyfen	Tomato	1
Spinetoram	Milled rice	0.02
	Chilli	0.1
	Long beans	0.1
	Brinjal	0.1
Spinosad (sum of spinosyn A and spinosyn D)	Starfruit	0.02
	Citrus fruits	0.3
	Chilli	0.3
	Guava	0.3
	Kale	2
	Cabbage	0.5
	Mango	0.3
	Mustards	2
	Brinjal	0.2
Spirodiclofen	Citrus fruits	0.4
	Chilli	1
	Mango	0.1
	Brinjal	1
Spiromesifen	Chilli	0.5
	Brinjal	0.5
	Tomato	0.5
Spirotetramat (spirotetramat and its enol metabolite, 3-(2,5-dimethylphenyl)-4-hydroxy-8-methoxy-1-azaspiro[4.5]dec-3-en-2-one, specified as spirotetramat)	Brinjal	1
	Tomato	1
Tebuconazole	Milled rice	1.5

(1) *Pesticide*	(2) *Food*	(3) *Maximum Residue Limits (MRLs) in food (mg/kg)*
	Brinjal	0.1
	Citrus fruits	0.3
	Chilli	1
	Maize	0.05
	French beans	0.5
	Long beans	0.5
	Pepper (black, white)	1
	Banana	1.5
	Tomato	0.7
Thiamethoxam	Citrus fruits	0.5
	Mango	0.2
	Tomato	0.2
Thiophanate-methyl (sum of thiophanate-methyl and carbendazim, specified as carbendazim)	Milled rice	0.5
	Papaya	3
	Chilli	2
	Mango	5
	Banana	0.2
	Celery	2
	Lettuce	5
	Mustards	5
	Legume vegetables	2
	Watermelon	2
	Cucumber	0.5
Tolfenpyrad	Cabbage	0.5
Triasulfuron	Milled rice	0.02
	Palm oil	0.01
Trichlorfon	Palm oil	0.1
	Watermelon	0.2
Triclopyr	Palm oil	0.1
Tricyclazole	Milled rice	0.5
	Chilli	0.5

(1) *Pesticide*	(2) *Food*	(3) *Maximum Residue Limits (MRLs) in food (mg/kg)*
Trifloxystrobin	Citrus fruits	0.5
	Chilli	0.3
	Long beans	0.5
	Pepper (black, white)	0.02
	Brinjal	0.7
	Cucumber	0.3
	Tomato	0.7

[PU (A) 160/04]

SIXTEENTH A SCHEDULE

(Deleted)

[Ins. PU (A) 313/12]

"SIXTEENTH AA SCHEDULE

(Regulation 91B)

NUTRIENT LEVELS FOR FORMULATED MILK POWDER FOR CHILDREN

TABLE I

NUTRIENT LEVEL

(1) *Nutrient*	(2) *Minimum level (per 100 g)*
Biotin (µg)	3.8
Calcium (mg)	175
Energy (kcal)	384
Folic acid (µg)	64
Iodine (µg)	28
Iron (mg)	1.4
Magnesium (mg)	22.8
Nicotinamide (mg)	2.5
Pantothenic acid (mg)	0.9
Riboflavin (vitamin B_2) (mg)	0.2
Selenium (µg)	5.9
Thiamine (vitamin B_1) (mg)	0.2
Vitamin A (µg)	132
Vitamin B_6 (mg)	0.2
Vitamin B_{12} (µg)	0.4
Vitamin C (mg)	9.4
Vitamin D (µg)	1.5
Vitamin E (mg)	1.7
Vitamin K_1 (µg)	5.9
Zinc (mg)	1.5

Note: 1 kilojoule (kJ) is equivalent to 0.239 kilocalorie (kcal)

TABLE II
OPTIONAL INGREDIENTS IN FORMULATED MILK POWDER FOR CHILDREN

(1) *Optional ingredient*	(2) *Maximum level*
Nucleotide[1]	16 mg per 100 kcal
Oligosaccharide mixture containing 90% (weight per weight) galacto-oligosaccharide (GOS) and 10% (weight per weight) long chain fructo-oligosaccharide (lcFOS)	0.8 g per 100 ml
Lutein	50 µg per 100ml

Note: "[1]" means 5'-monophosphate may be added to formulated milk powder for children to a maximum level of 16 mg per 100 kcal. At least four nucleotides consisting of two purine and two pyrimidine nucleotides shall be used: adenosine 5'-monophosphate, guanosine 5'-monophosphate and inosine 5'-monophosphate (purines) and cytidine 5'-monophosphate and uridine 5'-monophosphate (pyrimidines). The purine nucleotides shall comprise a maximum of 45% of the total nucleotides added.

SIXTEENTH B SCHEDULE
[Subregulation 132A(3)]
SUSBTANCES WHICH MAY BE USED IN BASES OF ARTIFICIAL SWEETENING SUBSTANCE

[Ins. PU (A) 123/95]

Acacia (gum Arabic)
Agar
Alginic acid and its sodium, potassium and ammonium salts, calcium alginate and propylene glycol alginate
Carrageenan
Citric acid
Dextrin
Dextrose
Ethyl alcohol
Glucono-delta-lactose
Glycerol
Guar gum
Karaya gum
Hydroxypropymethylcellulose
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

[Am. PU (A) 521/92, PU (A) 318/12]

SEVENTEENTH SCHEDULE
[Subregulation 133(2)]

TABLE I

PERMITTED NON-NUTRITIVE SWEETENING SUBSTANCES

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

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-Sulphobenzoic Imide)

Sodium 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.

[Subregulation (2A) of Regulation 133)

[Am..PU (A) 318/12]

TABLE II

MAXIMUM PERMITTED PROPORTION OF ACESULFAME POTASSIUM IN SPECIFIED FOOD

(1) Food	(2) Maximum permitted proportion
Ice cream	1,000 mg/kg
Mustard, mustard powder and mustard seed oil	350 mg/kg
Canned fruit, canned fruit cocktail	500 mg/kg
Dried fruit, mixed dried fruit	500 mg/kg
Chocolate, white chocolate, milk chocolate	1,000 mg/kg
Vinegar-Distilled, blended, artificial or synthetic	GMP
Chutney	1,000 mg/kg
Chewing gum	5,000 mg/kg
Jam, fruit jelly, marmalade	1,000 mg/kg
Candied fruit, or glaced fruit or crystallized fruit	500 mg/kg
Fish keropok	350 mg/kg
Cocoa or cocoa powder or soluble cocoa	2,500 mg/kg
Ice confection	800 mg/l
Table confection	1,000 mg/l
Low energy food (except low energy soft drink)	3,000 mg/kg
Mayonnaise	1,000 mg/kg
Low energy soft drink	600 mg/l
Formula dietary food	450 mg/kg
Beverage whiteners	GMP
Spice	GMP
Salad dressing	1,000 mg/kg
Soya sauce, hydrolyzed vegetable protein sauce, blended hydrolyzed vegetable protein sauce, chilli sauce and tomato sauce	350 mg/kg
Spirit, brandy, fruit brandy, rum, whisky, vodka, gin, samsu and liqueur	GMP
Soup, soup stock	110 mg/kg
Custard powder	350 mg/kg
Fruit wine	GMP
Honey wine or mead	GMP
Wine, wine cocktail, aerate wine, dry wine, sweet wine, rice wine and toddy, beer, lager, ale stout, shandy	350 mg/l

[Ins.PU (A) 318/12]

[Subregulation 133(2C)]

Table III

MAXIMUM PERMITTED PROPORTION OF NEOTAME IN SPECIFIED FOOD

(1)	(2)
Food	Maximum permitted proportion
Carbonated flavoured drink	15 mg/l
Low energy food	50 mg/kg.

EIGHTEENTH SCHEDULE
[*Delete*d]

[PU (A) 318/12]

NINETEENTH SCHEDULE
[*Delete*d]

[PU (A) 318/12]

TWENTIETH SCHEDULE
[*Delete*d]

[PU (A) 318/12]

TWENTIETH A SCHEDULE
(Subregulation 134(3))
TABLE I

[Ins. PU (A) 162/88, 90/99]

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.

TABLE II

STANDARD FOR ERYTHRITOL (1,2,3,4-Butanetetrol)

Erythritol shall contain not less than 99% of erythritol on a water-free basis.

TWENTIETH B SCHEDULE

[Paragraph 361(5A)*(a)*]

[*Subs. P.U. (A) 270/2016*]

TWENTIETH C SCHEDULE

[Paragraph 361(5A)*(b)*]

PPROHIBITION SIGN

MATERIAL	**SHAPE/SIZE**	**DESCRIPTION**	**DESIGN**
Any hard, opaque and long lasting material	**Shape** The signboard shall be rectangular in shape **Size for display cabinet and counter for sale** (a) The minimum size of the signboard shall be 50 cm in width x 60 cm in length. (b) Capital bold face lettering of non-serif character not less than 48 point size lettering shall be used in the sign. **Size for serving table and chillers in hotel rooms** (a) The minimum size of the signboard shall be 12 cm in width x 25 cm in length. (b) Capital bold face lettering of non-serif character not less than 24 point size lettering shall be used in the sign.	A red thick circle and thick bar superimposed on a black picture of alcoholic beverage in the bottle with a glass shall be used as an illustration on the signboard. The signboard shall have a white background. The message **"MENJUAL MINUMAN BERALKOHOL/ ARAK KEPADA ORANG DI BAWAH UMUR DUA PULUH SATU TAHUN ADALAH DILARANG"** shall be written on the signboard. The lettering of the message shall be black in colour and the type of lettering shall be Arial.	 **<u>AMARAN</u>** **MENJUAL MINUMAN BERALKOHOL/ ARAK KEPADA ORANG DI BAWAH UMUR DUA PULUH SATU TAHUN ADALAH DILARANG**

[Am. PU (A) 162/88, 303/00, 312/01]

TWENTY-FIRST SCHEDULE
TABLE I
[Subregularion 389(3)]

NUTRIENT LEVEL FOR INFANT FORMULA

(1) Nutrient	NUTRIENT LEVEL (PER 100 KCAL)	
	(2) Minimum Amount	(3) Maximum Amount
Protein* (see note below) … … … …	1.8 g	4.5 g
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 retinol) … …	250 I.U.	500 I.U.
Vitamin D … … … … … … …	40 I.U.	80 I.U.
Ascorbic acid (Vit. C) … … … … …	8 mg	not prescribed
Thiamine (Vit. B_1) … … … … …	40 µg	not prescribed
Riboflavin (Vit. B_2) … … … … …	60 µg	not prescribed
Nicotinamide … … … … … …	250 µg	not prescribed
Vitamin B_6 … … … … … … …	35 µg	not prescribed
Folic Acid … … … … … … …	4 µg	not prescribed
Panthothenic Acid … … … … …	300 µg	not prescribed
Vitamin B_{12} … … … … … …	0.15 µg	not prescribed
Vitamin K … … … … … …	4 µg	not prescribed
Biotin … … … … … … … …	1.5 µg	
Vitamin E … … … … … … …	0.7 I.U./g linoleic acid in no case less than 0.7 I.U./100 kcal	
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

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 ratio shall not be less than 1.2 and not more than 2.0.

[Ins. PU (A) 303/00]

TABLE IA
(Subregulation 389(3A))

OPTIONAL INGREDIENTS IN INFANT FORMULA

(1) *Optional Ingredient*	*(2)* *Maximum Level mg/100 kcal*
NUCLEOTIDES	
Cytidine 5'-Monophosphate	2.50
Uridine 5'-Monophosphate	1.75
Adenosine 5'-Monophosphate	0.50
Guanosine 5'-Monophosphate	1.50
Inosine 5'-Monophosphate	1.00

TABLE II
(Subregulation 389(5))

PERMITTED FOOD ADDITIVE IN INFANT FORMULA

	(1) *Food additive*	*(2)* *Maximum level in 100 ml of the ready-to-drink product*
1.	EMULSIFIERS	
	Lecithin	0.5 g
	Mono and diglycerides of edible fat and edible oil	0.4 g
2.	THICKENERS	
	Guar gum	0.1 g
	Locust bean gum	0.1 g
	Distarch phosphate	0.5 g singly or in combination in soya-based product only
	Acetylated distarch phosphate	2.5 g singly or in combination in hydrolysed protein or amino acid based product or both
	Carrageenan	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
3.	ACIDULANTS, ALKALIS AND BUFFERS	
	Calcium hydroxide Potassium hydroxide Sodium hydrogen carbonate Sodium carbonate Potassium hydrogen carbonate Potassium carbonate Sodium citrate Potassium citrate	Limited by good manufacturing practice and within the limits for Na and K as specified in Table I
	Lactic acid Citric acid	Limited by good manufacturing practice
4.	ANTIOXIDANTS	
	Tocopherols concentrate	1 mg
	L-Ascorbyl palmitate	1 mg

[Ins. PU (A) 88/03]

TWENTY-FIRST A SCHEDULE
(Regulation 389A)
NUTRIEN LEVELS FOR FOLLOW-UP FORMULA
TABLE I
Nutrient Level (Per 100 kcal)

(1) Nutrient	(2) Minimum amount	(3) Maximum amount
Protein* (see note below) … … …	3 g	5.5 g
Fat … … … … … …	3 g	6 g
Essential fatty acids (linoleate) …	300 mg	not prescribed
Vitamin A (expressed as retinol) …	250 I.U. or 75 µg	750 I.U. or 225 µg
Vitamin D … … … … … …	40 I.U. or 1 µg	120 I.U. or 3 µg
Ascorbic acid (Vit. C) … … … …	8 mg	not prescribed
Thiamine (Vit. B_1) … … … …	40 µg	not prescribed
Riboflavin (Vit. B_2) … … … …	60 µg	not prescribed
Nicotinamide … … … … …	250 µg	not prescribed
Vitamin B_6 … … … … … …	45 µg	not prescribed
Folic Acid … … … … …	4 µg	not prescribed
Panthothenic Acid … … … …	300 µg	not prescribed
Vitamin B_{12} … … … … …	0.15 µg	not prescribed
Vitamin K_1 … … … … …	4 µg	not prescribed
Biotin … … … … … … …	1.5 µg	not prescribed
Vitamin E (% tocopherol compounds) … …	0.7 I.U./g licoleic acid but in no case less than 0.7 I.U./100 available kilocalories	
Sodium (Na) … … … … …	20 mg	85 mg
Potassium (K) … … … … …	80 mg	not prescribed
Chloride (Cl) … … … … …	55 mg	not prescribed
Calcium (Ca) … … … … …	90 mg	not prescribed
Phosphorus (P) … … … … …	60 mg	not prescribed
Magnesium (Mg) … … … … …	6 mg	not prescribed
Iron (Fe) … … … … …	1 mg	2 mg
Iodine (I) … … … … …	5 µg	not prescribed
Zinc (Zn) … … … … …	0.5 mg	not prescribed

NOTES:
1. *Not less than 3.0 g per 100 available calories or 7.0 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 casein. The total quantity of protein shall not be more than 5.5 g per 100 available calorie (or 1.3 g per 100 available kilojoules).
   Conversion factor for nitrogen shall follow the WHO Technical Report Series No. 522, WHO, Geneva.
2. Formulas shall contain a minimum of 15 µg of Vitamin B_6 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 kilocalorie (kcal).

TABLE II
PERMITTED FOOD ADDITIVE IN FOLLOW-UP FORMULA

(1) *Food additive*	*(2)* *Maximum level in 100 ml of product ready-for-consumption*
1. EMULSIFIERS	
Lecithin	0.5 g
Mono and Diglycerides	0.4 g
2. THICKENERS	
Guar gum	0.1 g
Locust bean gum	0.1 g
Distarch phosphate Acetylated distarch phosphate Phosphated distarch phosphate Acetylated distarch adipate	0.5 g singly or in combination in soya based products only 2.5 g singly or in combination in hydrolysed protein and/or amino acid-based products only
Carrageenan	0.03 g singly or in combination in milk and soya-based products only 0.1 g singly or in combination in hydrolysed protein and/or amino acid-based liquid products only
Pectin	1 g
3. ACIDULANTS, ALKALIS AND BUFFERS Sodium hydrogen carbonate Sodium carbonate Sodium citrate Potassium hydrogen carbonate Potassium carbonate Potassium hydroxide Potassium citrate Sodium hydroxide Calcium hydroxide L (+) lactic acid L (+) lactic acid producing cultures Citric acid	Limited by Good Manufacturing Practices within the limits for Na as specified in Table I
4. ANTIOXIDANTS	
Mixed tocopherols concentrate % - Tocopherol	3 mg singly or in combination
L-Ascorbyl palmitate L-Ascorbic acid and its Na, Ca salts	5 mg singly or in combination expressed as ascorbic acid (See Table I)
5. FLAVOURING SUBTANCES	
Natural Fruit Extracts	In accordance with Good Manufacturing Practices
Vanilla extract	In accordance with Good Manufacturing Practices
Ethyl vanillin	5 mg

Vanillin	5 mg

Subs. PU(A) 313/12

TABLE III

OPTIONAL INGREDIENTS IN FOLLOW-UP FORMULA

(1) Optional Ingredient	*(2) Maximum Level*
Nucleotides[1]	16 mg per 100 kcal
Galacto-oligosaccharide (GOS)	0.72 g per 100 ml
Oligosaccharide mixture containing 90% (weight per weight) galactosaccharide (GOS) and 10% (weight per weight) long chain fructo- oligosaccharide (1cFOS)	0.8 g per 100 ml
Lutein	50 ug per 100 ml
Sialic Acid	67 mg per 100 kcal

Note : "[1]" means 5'-monophosphate may be added to formulated milk powder for children to a maximum level of 16 mg/100 kcal. At least four nucleotides consisting of two purine and two pyrimidine nucleotides consisting of two purine and two pyrimidine nucleotides shall be used: adenosine 5'-monophosphate, guanosine 5'-monophosphate and inosine 5'- monophosphate (purines) and cytidine 5'-monophosphate and uridine 5'-monophosphate (pyrimidines). The purine nucleotides shall comprise a maximum of 45% of the total nucleotides added.

TWENTY-SECOND SCHEDULE

[Am. PU (A) 162/88, 90/99]

TABLE I

[Subregulation 390(6) and 391 (6)]

NUTRIENTS LEVEL FOR CANNES FOOR FOR INFANTS AND CHILDREN AND CEREAL BASED FOOD FOR INFANTS AND CHILDREN

(1) Nutrient	*NUTRIENT LEVEL (per 100 kcal)*	
	(2) Minimum Amount	*(3) Maximum Amount*
Vitamin A (expressed as retinol) … … … … … …	255 I.U.	500 I.U.
Vitamin D … … … … … … … … … …	40 I.U.	80 I.U.
Ascorbic acid (Vit. C) … … … … … … … …	8 mg	not prescribed
Thiamine (Vit. B_1) … … … … … … … …	25 µg	not prescribed
Riboflavin (Vit. B_2) … … … … … … … …	60 µg	not prescribed
Nicotinamide … … … … … … … … …	0.8 mg	not prescribed
Vitamin B_6 … … … … … … … … … …	35 µg	not prescribed
Folic Acid … … … … … … … … … …	4 µg	not prescribed
Panthothenic Acid … … … … … … … …	300 µg	not prescribed
Vitamin B_{12} … … … … … … … … …	0.15 µg	not prescribed
Vitamin E … … … … … … … … … …	0.3 I.U.	not prescribed
Calcium (Ca) … … … … … … … … …	50 mg	not prescribed

Phosphorus (P) … … … … … … … … …	25 mg	not prescribed
Iron … … … … … … … … … …	1 mg	not prescribed
Iodine … … … … … … … … … …	5 µg	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 and other similar products.

TABLE II
(Regulation 390(7))
PERMITTED FOOD ADDITIVE IN CANNED FOOD FOR INFANTS AND CHILDREN

(1) *Food additive*	*(2)* *Maximum level in 100 ml of product ready-for-consumption*
1. EMULSIFIERS	
Lecithin	0.5 g
Mono and diglycerides of edible fat and edible oil	0.15 g
2. THICKENERS	
Locust bean gum	0.2 g
Distarch phosphate Acetylated distarch phosphate Phophated distarch phosphate	0.6 g singly or in combination
3. ACIDULANTS, ALKALIS AND BUFFERS	
Sodium hydrogen carbonate	Limited by good manufacturing practice and within the limit of Na specified in subregulation 390 (3)
Sodium carbonate	Limited by good manufacturing practice
Potassium hydrogen carbonate	0.2 g
Calcium carbonate	0.5 g and within the limit for Na specified in subregulation 390(3)
Lactic acid	0.5 g
Citric acid and Na salts	
Acetic acid	
4. ANTIOXIDANTS	
Tocopherol	0.03 g/100 g fat, singly or in combination
L-Ascorbyl palmitate	0.02 g/100 g fat
L-Ascorbic acid and its Na, Ka salts	0.05 g/100 g, expressed as ascorbic acid and within the limit of Na specified in subregulation 390(3)
5. FLAVOURING SUBTANCES	
Vanilla extract	Limited by good manufacturing practice
Ethyl vanillin	7 mg
Vanillin	7 mg

"TWENTY-THIRD SCHEDULE

[Subs. PU (A)313/12]

[Subregulation 391(14)]

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

TABLE I

	(1) *Food additive*	(2) *Maximum level in 100 g*
1	EMULSIFIERS	
	Lecithins	1500 mg
	Acetic and fatty acid esters of glycerol Citric and fatty acid esters of glycerol Lactic and fatty acid esters of glycerol Mono- and diglycerides	500 mg singly or in combination
2	ACIDITY REGULATORS	
	Disodium tartrate Dipotassiumtartrate – L(+) form only L(+)-Tartaric acid – L(+) form only Monopotassium tartrate –L(+) form only Monosodium tartrate Potassium sodium L(+)tartrate L(+) form only	500 mg singly or in combination and tartrates as residue in biscuits and rusks
	Dicalcium orthophosphate Disodium orthophosphate Dipotassium orthophosphate Monocalcium orthophosphate Monopotassium orthophosphate Monosodium orthophosphate Orthophosphoric acid Tricalcium orthophosphate Tripotassium orthophosphate Trisodium orthophosphate	only for pH adjustment 440 mg singly or in combination as phosphorous

	(1) *Food additive*	(2) *Maximum level in 100 g*
3	ANTIOXIDANTS	
	Alpha-tocopherol Mixed tocopherols concentrate	300 mg per kg fat or oil basis singly or in combination
	L-Ascorbyl palmitate	200 mg per kg fat
	L-Ascorbic acid Potassium ascorbate Sodium ascorbate	50 mg expressed as ascorbic acid
	Calcium ascorbate	20 mg expressed as ascorbic acid
4	THICKENERS	
	Carob bean gum Guar gum Gum arabic Pectins (amidated and non-amidated) Xanthan gum	1000 mg singly or in combination 2000 mg in gluten-free cereal-based foods
	Acetylated distarch adipate Acetylated distarch phosphate Acetylated oxidized starch Distarch phosphate Monostarch phosphate Oxidized starch Phosphated distarch phosphate Starch acetate esterified with acetic anhydride Starch sodium octenyl succinate	5000 mg singly or in combination
5	ANTICAKING AGENTS	
	Silicon dioxide (amorphous)	200 mg for dry cereals only
6	FLAVOURING SUBSTANCES	
	Ethyl vanillin Vanilin	7 mg 7 mg

TABLE II

THE PROCESSED CEREAL-BASED FOOD FOR INFANTS AND YOUNG CHILDREN MAY CONTAIN THE LISTED FOOD ADDITIVES

1. ACIDITY REGULATORS

Acetic acid
Calcium acetate
Calcium carbonate
Calcium citrate
Calcium hydroxide
Calcium lactate – L(+)-form only
Citric acid
Hydrochloric acid
L(+) lactic acid
Malic acid (DL) – L(+)-form only
Monopotassium citrate
Monosodium citrate
Potassium acetates
Potassium hydrogen carbonate
Potassium hydroxide
Potassium lactate (solution) – L(+)- form only
Sodium acetate
Sodium hydrogen carbonate
Sodium hydroxide
Sodium lactate (solution)– L(+)- form only
Tripotassium citrate
Trisodium citrate

2. RAISING AGENTS

Ammonium carbonate
Ammonium hydrogen carbonate
Sodium carbonate
Sodium hydrogen carbonate

3. FLAVOURING SUBSTANCES

Vanillin extract
Natural fruit extract

[Am. PU (A) 162/88]

TWENTY-FOURTH SCHEDULE
(Regulation 392 [3])
MAXIMUM TOTAL ENERGY VALUE OF LOW ENERGY FOOD

(1) *Type of Food*	*(2)* *Maximum Total Energy Value*
Beverage (ready for consumption)	33 kJ (8 kcal) 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

[Ins. PU (A) 131/02]

TWENTY-FOURTH A SCHEDULE
(Regulation 393A)
PERMITTED INGREDIENT IN SALT SUBSTITUTES

	(1) *Ingredient*	*(2)* *Maximum Level*
(a)	Potassium sulphate, potassium, calcium or ammonium salts of adipic, glutamic, carbonic, succinic, lactic, tartaric, citric, acetic, hydrochloric or orthophosphoric acid;	Not limited, except that P not to exceed 4% w/w and NH_4 + 3% w/w of the salt substitute mixture.
(b)	Magnesium salts of adipic, glutamic, carbonic, citric, succinic, acetic, tartaric, alctic, hydrochloric or orthopohosphoric acids mixed with other Mg-free salt substitutes as listed in (a), (c) and (d); or	Mg++ to be not more than 20% w/w of the total of the cation K+. Ca++ and NH_4+ present in the salt substitute mixture and P not to exceed 4% w/w of the salt substitute mixture
(c)	Choline salts of acetic, carbonic, lactic, tartaric, citric or hydrochloric acids, mixed with other choline-free salt substitute as listed in (a), (b) and (d); or	The choline content not to exceed 3% w/w of the salt substitute mixture
(d)	Free adipic, glutamic, citric, lactic or malic acids.	Not limited.

TWENTY-FIFTH SCHEDULE
[Subregulation 360B(3) and 360C(3)]

[Subs. PU (A) 313/12]

STANDARD FOR PACKAGED DRINKING WATER AND VENDED WATER

1. Physical standard

Physical properties	*Maximum permitted proportion*
pH	6.5-8.5
Colour (True Colour Unit)	5
Turbidity (Nephelometric turbidity unit)	0.1

2. Chemical standard

Chemicals	*Maximum permitted proportion in miligram per litre (mg/l)*
Aldrin/Dieldrin	absent
Aluminium (as Al)	0.04
Ammonia (as N)	0.1
Anionic Detergent (MBAS)	0
Antimoni	0.001
Arsenic (as As)	0.001
Barium	0.14
Biocides (Total)	0.02
Boron	0.1
Bromodichloromethane	0.012*
Bromoform	0.02*
Cadmium (as Cd)	0.0006
Carbon chloroform extract	0.1
Chlordane	absent
Chloride (as Cl)	50
Chloroform	0.006*
Chlorpyrifos	absent
Chromium (as Cr)	0.01
Copper (as Cu)	0.2
Cyanide (as CN)	0.014
2,4-D	absent
DDT	absent
Dibromochloromethane	0.02*
Endosulfan	absent
Fluoride (as F)	0.6

Chemicals	*Maximum permitted proportion in miligram per litre (mg/l)*
Hardness (as $CaCO_3$)	100
Heptachlor & heptachlor epoxide	absent
Hexachlorobenzena	absent
Iron (as Fe)	0.06
Lead (as Pb)	0.002
Lindane	absent
Magnesium	30
Manganese (as Mn)	0.02
Mercury (as Hg)	0.0002
Methoxychlor	absent
Mineral oil	0.06
Nitrite(calculated as NO_2^-)	0.04#
Nitrate(calculated as NO_3^-)	10#
Nitrate (calculated as N)	2
Nikel	0.004
Phenol	0.0004
Residual Chlorine (Free)	0.04
Selenium (as Se)	0.002
Silver (as Ag)	0.01
Sodium (as Na)	40
Styrene	0.02
Sulphate (as SO_4)	50
Zinc (as Zn)	0.6

3. Bacteriological Standard

Bacteria	*Method*	*Count per 100 ml*
Total coliform	1. Multiple tube method (37^oC/48 hrs)	Shall not exceed 10 (Most Probable Number)
	2. Membrane filter	Not more than 4 colonies per 100 ml
Escherichia coli or thermotolerant coliform	Multiple tube method	Nil (Most Probable Number)
Fecal *Streptococci*	Membrane filter	Nil in 100 ml
Pseudomonas aeroginosa	Membrane filter	Nil in 100 ml
Clostridium perfringens	Membrane filter	Nil in 100 ml
Sulphite reducing anaerob	Membrane filter	Nil in 100 ml

4. Radioactivity

Gross α	0.1 Bq/l
Gross β	1.0 Bq/l

NOTE:

1. * The sum of ratio of the concentration of each to its respective permitted maximum level shall not exceed 1

$$\frac{C_{chloroform}}{ML_{chloroform}} + \frac{C_{bromoform}}{ML_{bromoform}} + \frac{C_{dibromochloromethane}}{ML_{dibromochloromethane}} + \frac{C_{bromodichloromethane}}{ML_{bromodichloromethane}} \leq 1$$

C : concentration from water sample analysis result
ML : permitted maximum level

2. # The sum of ratio of the concentration of each to its respective permitted maximum level shall not exceed 1

$C_{nitrite}$ $C_{nitrate}$

$$\frac{C}{ML_{nitrite}} + \frac{C}{ML_{nitrate}} \leq 1$$

C : concentration from water sample analysis result
ML : permitted maximum level".

[Ins. PU (A) 313/12]

TWENTY-FIFTH A SCHEDULE

[Subregulation 394(1))

STANDARD FOR WATER

1. Physical standard

Physical properties	*Maximum permitted proportion*
pH	6.5-8.5
Colour (True Colour Unit)	15
Turbidity (Nephelometric turbidity unit)	2

2. Chemical standard

Chemicals	*Maximum permitted proportion in miligram per litre (mg/l)*
Aldrin/Dieldrin	0.00003
Aluminium (as Al)	0.2
Ammonia (as N)	0.5
Anionic Detergent (MBAS)	1
Antimoni	0.005
Arsenic (as As)	0.01
Barium	0.7
Biocides (Total)	0.1
Bromodichloromethane	0.06*
Bromoform	0.1*
Boron	0.5
Cadmium (as Cd)	0.003
Carbon chloroform extract	0.5
Chlordane	0.0002
Chloride (as Cl)	250
Chromium (as Cr)	0.05
Chloroform	0.2*
Chlorpyrifos	0.03
Copper (as Cu)	1
Cyanide (as CN)	0.07
2,4-D	0.03

Chemicals	*Maximum permitted proportion in miligram per litre (mg/l)*
DDT	0.001
Dibromochloromethane	0.1*
Endosulfan	0.03
Fluoride (as F)	0.6
Hardness (as $CaCO_3$)	500
Heptachlor & heptachlor epoxide	0.00003
Hexachlorobenzene	0.001
Iron (as Fe)	0.3
Lindane	0.002
Lead (as Pb)	0.01
Manganese (as Mn)	0.1
Magnesium	150
Mercury (as Hg)	0.001
Methoxychlor	0.02
Mineral oil	0.3
Nikel	0.02
Nitrite (calculated as NO_2^-)	0.2#
Nitrate(calculated as NO_3^-)	50#
Nitrate (calculated as N)	10
Phenol	0.002
Residual Chlorine (Free)	Not less than 0.2
Selenium (as Se)	0.01
Silver (as Ag)	0.05
Sodium (as Na)	200
Styrene	0.2
Sulphate (as SO_4)	250
Zinc (as Zn)	3

3. Bacteriological Standard

Bacteria	*Method*	*Count per 100 ml*
Total coliform	1. Multiple tube method (37^oC/48 hrs)	Shall not exceed 10 (Most Probable Number)
	2. Membrane filter	Not more than 4 colonies per 100 ml
Escherichia coli or thermotolerant coliform	Multiple tube method	Nil (Most Probable Number)
Fecal *Streptococci*	Membrane filter	Nil in 100 ml
Pseudomonas aeroginosa	Membrane filter	Nil in 100 ml
Clostridium perfringens	Membrane filter	Nil in 100 ml
Sulphite reducing anaerob	Membrane filter	Nil in 100 ml

4. Radioactivity

Gross α	0.1 Bq/l
Gross β	1.0 Bq/l

NOTE:

1. * The sum of ratio of the concentration of each to its respective permitted maximum level shall not exceed 1

$$\frac{C_{chloroform}}{ML_{chloroform}} + \frac{C_{bromoform}}{ML_{bromoform}} + \frac{C_{dibromochloromethane}}{ML_{dibromochloromethane}} + \frac{C_{bromodichloromethane}}{ML_{bromodichloromethane}} \leq 1$$

C : concentration from water sample analysis result
ML : permitted maximum level

2. # The sum of ratio of the concentration of each to its respective permitted maximum level shall not exceed 1

$$\frac{C_{nitrite}}{ML_{nitrite}} + \frac{C_{nitrate}}{ML_{nitrate}} \leq 1$$

C : concentration from water sample analysis result
ML : permitted maximum level".

[Ins. PU (A) 190/91]

TWENTY-SIXTH SCHEDULE
(Subregulation 360A(7))
STANDARD FOR NATURAL MINERAL WATER

1. Chemical Standard:

Chemicals	*Maximum permitted proportion in milligram per litre (mg/l)*
Arsenic	0.05
Barium	1
Borate (calculated as $H_3 BO_3$)	30
Cadmium	0.01
Copper	1
Chromium (VI)	0.05
Cyanide (calculated as CN-)	0.01
Fluoride (calculated as F-)	2
Lead	0.05
Manganese	2
Mercury	0.001
Nitrate (calculated as NO_3-)	45
Nitrites (calculated as NO_2-)	0.005
Organic matter (calculated as O_2)	3
Selenium	0.01
Sulphide (calculated as H_2S)	0.05

Zinc	… … … … … … … …	5

2. Bacteriological Standard:

Bacteria		*Method*		*Count per 100 ml*
Coliform organism	1.	Multiple tube method. (37°C/48hrs)	(i)	Shall not exceed 10 (Most Probable Number);
			(ii)	Shall not be detectable in 2 consecutive samples
			(iii)	Shall not be detectable in 95 per cent of samples throughout a year
	2.	Membrane filter	(i)	Arithmetic mean of all monthly samples is 1 colony/100 ml
			(ii)	Not more than 4 colonies/100 ml in consecutive samples
Escherichia coli		Multiple tube method		Nil (Most Probable Number)

3. Radioactivity	Maximum permitted amount in Bq/l
Gross α	0.1
Gross β	1

[Ins. PU (A) 110/93]

TWENTY-SEVENTH SCHEDULE
(Subregulations 360A(2))
FOOD ACT 1983
FOOD REGULATIONS 1985

Licence No……

LICENCE TO TAKE NATURAL MINERAL WATER FROM ANY SOURCE FOR THE PURPOSE OF TRADE OR BUSINESS

Licence is hereby granted to……whose business address is ……... ……..to take natural mineral water from its source at……...for the purpose of trade or business.

This licence is subject to conditions which may be imposed pursuant to subregulation 360A(3).

Date:…….. ……..

Director,
Ministry of Health, Malaysia

[Ins. PU (A) 384/00]

TWENTY-EIGHTH SCHEDULE
(Subregulations 360B (1A))

FOOD ACT 1983

FOOD REGULATIONS 1985

Licence No……

LICENCE TO TAKE DRINKING MINERAL WATER FROM ANY SOURCE FOR THE PURPOSE OF TRADE OR BUSINESS

Licence is granted to ……
whose business address is …….
……
……to take drinking water from its source at ……for the purpose of trade or business.

This licence is subject to conditions which may be imposed pursuant to subregulation 360B(1C).

Date:…….. ……..
Director,
Ministry of Health, Malaysia

TWENTY-NINTH SCHEDULE
(Regulation 394A)

FOOD ACT 1983

FOOD REGULATIONS 1985

License No. …….

LICENSE TO PREPARE ICE FOR THE PURPOSE OF TRADE OR BUSINESS

License is granted to …….
whose business address is.....
……
……to prepare ice for the purpose of trade or business.

This license is subject to conditions which may be imposed pursuant to regulation 394A.

Date: …… ……
Director,
Ministry of Health, Malaysia

[Ins. PU (A) 313/12]

THIRTIETH SCHEDULE
[Subregulation 360C(4)]

FOOD ACT 1983

FOOD REGULATIONS 1985

Licence No. .....

LICENCE TO OPERATE WATER-VENDING MACHINE

Licence is hereby granted to.....

whose water-vending machine Serial No……located at ……..……

This licence is subject to conditions which may be imposed pursuant to subregulation 360C(6) and valid till……

Date : ....……

Director,
Ministry of Health, Malaysia.