PART I: SECTION (I) – GENERAL

Government Notifications

FOOD ACT, No. 26 OF 1980

REGULATIONS made by the Minister of Health in consultation with the Food Advisory Committee under Section 32 of the Food Act, No. 26 of 1980.

Colombo,

2 A – D 032244 – 3,460 (94/06)

RENUKA HERATH RANAWEERA,
Minister of Health and Women’s Affairs.
These regulations may be cited as Food (Preservatives in Milk) Regulations 1994 and shall come into operation on 01st September, 1994.

1. No person shall use any preservatives in milk.

2. Provided however that under exceptional circumstances set out in Section 6 of this regulation, Hydrogen Peroxide of the food quality grade may be used as a preservative in milk and milk collecting centres and/or factories.

3. However, when Hydrogen Peroxide (H₂O₂) is used in milk at milk collecting centres and/or factories, it shall be brought to the notice of the Director-General of Health Services or the Provincial Director of Health Services or the Deputy Provincial Director of Health Services or the Divisional Director of Health Services or the Divisional Health Officer or the Medical Officer of Health of the area within a period of 12 hours from the time Hydrogen Peroxide was used in the milk by such responsible person in the collecting centre/factory.

4. Whenever permitted, no person shall add or cause to be added a concentration of Hydrogen Peroxide (H₂O₂) exceeding 0.05 per cent at any stage of the product.

5. Notwithstanding the above provisions, the Chief Food Authority (Director-General of Health Services) may authorise specific producers of milk, the use of Hydrogen Peroxide (H₂O₂) provided that the requirements under these regulations are satisfied.

6. The exceptional circumstances referred to under these regulations shall be –

(a) breakdown of cooling equipment;
(b) power failure;
(c) break-down of milk transport;
(d) inability to operate milk chilling centres due to natural calamities, civil unrest, strikes, acts of war, etc.

7. However in the use of Hydrogen Peroxide (H₂O₂) as a preservative in milk the following conditions shall be strictly complied with –

(a) that the addition is not made by milk producers but by a trained authorised and responsible Representative of the particular Milk Factory;
(b) that the records of the use of Hydrogen Peroxide (H₂O₂) are maintained;
(c) that the milk is checked regularly for residual Hydrogen Peroxide (H₂O₂) at the receiving factory and records maintained;
(d) that the use of Hydrogen Peroxide (H₂O₂) shall be carefully monitored by a qualified Quality Control Officer of the relevant factory.

8. The relevant Divisional Director of Health Services, the Medical Officers of Health or the District Health Officer shall inform the milk collecting centre or the factory regarding the decision to permit the use of Hydrogen Peroxide (H₂O₂) as a preservative in milk.

9. It shall be an offence punishable under the Food Act, No. 26 of 1980 and the Regulations published thereunder for any producer, collector, processor or any other person to use Hydrogen Peroxide (H₂O₂) in milk other than as prescribed under these regulations.
FOOD ACT, No. 26 OF 1980

REGULATIONS made by the Minister of Health and Women’s Affairs in consultation with the Food Advisory Committee under Section 32 of the Food Act.

RENUKA HERATH RANAWEERA,
Minister of Health And Women’s Affairs.

Colombo,

These regulations may be cited as Food (Standards) Regulations 1989 and shall come into operation on 01st September, 1994.

Food (Standards) Regulations 1989
DIVISION VI

40.1 Butter means the product obtained exclusively from cow milk, buffalo milk or combination thereof, or from cream or curd, with or without the addition of salt (Sodium Chloride) and Corotene or Annatto as colouring matter.

Butter shall—
(a) not contain less than 80 per cent milk fat;
(b) not contain more than 16 per cent water;
(c) not contain more than 4 per cent curd and salt;
(d) not contain any foreign substance.

The butter fat shall have—
(a) a Refracto Index at 1.4524 to 1.4561 at 40°C;
(b) Reichert Miessel value of between 23 to 32;
(c) Polensky value of between 1.5 to 3.5.

40.2 Butter Oil (Ghee) means the pure clarified milk fat made exclusively from the milk of buffaloes or cows or any mixture thereof.

Butter Oil (Ghee) shall have—
(a) not more than 0.5 moisture;
(b) a Refracto Index at 40°C of 1.4524 to 1.4561;
(c) not more than 2.5 per cent free Fatty Acids calculated as Oleic Acid;
(d) Shall have a saponification value of between 218-234;
(e) Reichert Miessel value of between 23 to 32;
(f) Polensky value of between 1.5 to 3.5.

40.3 Cheese.— The fresh or matured product obtained by draining after coagulations of milk, cream skimmed or partly skimmed milk, butter milk or a combination of same or all of these products:
(a) Hard Cheese;
(b) Soft Cheese;
(c) Processed Cheese.
TABLE 1 – REQUIREMENTS FOR CHEESE

<table>
<thead>
<tr>
<th>SI No.</th>
<th>Characteristics</th>
<th>Requirements for Types</th>
<th>Methods of ref. to SLS 735</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td>Hard</td>
<td>Semi Hard</td>
</tr>
<tr>
<td>(1)</td>
<td>(2)</td>
<td></td>
<td></td>
</tr>
<tr>
<td>(i)</td>
<td>Fat, per cent by mass, (on dry basis) min.</td>
<td>45.0</td>
<td>45.0</td>
</tr>
<tr>
<td>(ii)</td>
<td>Moisture, per cent by mass</td>
<td>35-45</td>
<td>45-55</td>
</tr>
<tr>
<td>(iii)</td>
<td>Dry matter,* per cent by mass</td>
<td>55-65</td>
<td>45-55</td>
</tr>
<tr>
<td>(iv)</td>
<td>Salt per cent max.</td>
<td>3.0</td>
<td>3.0</td>
</tr>
</tbody>
</table>

* Dry matter = 100 – water content.

FERMENTED MILK PRODUCT

"Yoghurt".

40.4 (a) Yoghurt.— Yoghurt is the fermented milk product obtained from cow or buffalo milk or a mixture thereof by the agency of Microorganisms Streptococcus Thermophilus and Lactobacillus Bulgaricus.

Yoghurt shall have—
(1) A pleasant odour, free from dust and extraneous matter;
(2) A minimum milk fat content of 3.0 percent by mass;
(3) A Minimum milk solids not fat content of 8.0 percent by mass.

Low-fat Yoghurt.— It shall have—
(i) Milk fat content of 0.5 to 3.0 percent by mass;
(ii) Minimum milk solids not fat content of 8.0 percent by mass.

Non-fat Yoghurt.— It shall have—
(i) Milk fat content of less than 0.5 percent by mass;
(ii) Minimum milk solids not fat content of 8.0 percent.

"Curd"

40.5 (b) Curd shall be the fermented milk product obtained from coagulation of cow or buffalo milk or a mixture thereof by the agency of the following species of organisms:

Streptococcus lactis;
Streptococcus diacetylactis;
Streptococcus cremoris;
Singly or in combination with
Leuconostoc spp;
Lactobacillus bulgaricus; and
Streptococcus Thermophilus

Curd shall have—
(i) A Pleasant odour and a characteristic flavour;
(ii) No extraneous matter;
(iii) A minimum milk fat content of 5.0 percent by mass;
(iv) A minimum milk solids not fat content of 8.5 percent by mass.
Buffalo Curd shall be the fermented milk product prepared from pure buffalo milk by the agency of microorganism referred to above for in curd.

Buffalo Curd shall have –
(i) Minimum milk fat of 7.5 percent by mass
(ii) Minimum milk solids not fat of 8.5 percent by mass.

40.6 Ice Cream must contain not less than 8 percent fat, 10 percent sugar (sucrose) and 8 percent of milk solids other than fat.

Ice Cream shall also comply to the microbiological standards laid down by SLS No. 23 DOC-AF 83/N-6 of 1989.09.02 issued by the Sri Lanka Standards Institute and shall comply with the requirements specified under 7.3.3 Table 1 when tested in accordance with the methods given in column 4 of the table.

**Table 1 – Requirements for Ice Cream**

<table>
<thead>
<tr>
<th>Sl. No.</th>
<th>Characteristic</th>
<th>Requirements</th>
<th>Method of test appendix A and</th>
</tr>
</thead>
<tbody>
<tr>
<td>(1)</td>
<td></td>
<td>(3)</td>
<td>(4)</td>
</tr>
<tr>
<td>(i)</td>
<td>Total Solids percent Mass, min.</td>
<td>32</td>
<td>SLS 735; Part 5</td>
</tr>
<tr>
<td>(ii)</td>
<td>Fat, percent by mass</td>
<td>08</td>
<td>Appendix B</td>
</tr>
<tr>
<td>(iii)</td>
<td>Min. Sucrose, percent by mass, min.</td>
<td>10</td>
<td>SLS 735; Part 6</td>
</tr>
<tr>
<td>(iv)</td>
<td>Milk Solids non fat, percent by mass, min.</td>
<td>08</td>
<td>Appendix C</td>
</tr>
<tr>
<td>(v)</td>
<td>Acidity as lactic acid percent by mass, max.*</td>
<td>0.25</td>
<td>SLS 735; Part 2</td>
</tr>
<tr>
<td>(vi)</td>
<td>Mass in grams, per litre min.</td>
<td>475</td>
<td>Appendix D</td>
</tr>
</tbody>
</table>

*This limit is not applicable to complex ice cream.

40.7 Malted Food/Malted Milk Powder:

1. (a) A dried product obtained from skimmed milk with or without Milk/Vegetable and soluble solids derived from barley, wheat, or other cereals by it’s enzymic action of malt.

   It shall have:–
   (a) Moisture content not more than 3.5 percent
   (b) Fat on dry basis not less than 4.0 percent

   In the case of malted milk –
   Milk fat on dry basis not less than 7.0 percent;
   Protein on dry basis not less than 11.5 percent.

   Malted Milk/Malted Food with cocoa shall be the same as the above product to which cocoa has been added and shall conform to the required standard and quality.