

L.N. 189 of 2005**PRESERVATIVES IN FOOD (AMENDMENT)
REGULATION 2005**

(Made by the Director of Food and Environmental Hygiene
under section 55(1) of the Public Health and
Municipal Services Ordinance (Cap. 132))

1. Commencement

This Regulation shall come into operation on 23 December 2005.

2. First Schedule amended

Part II of the First Schedule to the Preservatives in Food Regulations (Cap. 132 sub. leg. BD) is amended—

(a) by adding—

“6.	Fully preserved (including canned and fermented) fish and fish products, including molluscs, crustaceans and echinoderms	Calcium disodium ethylene diamine tetraacetate	340
7.	Emulsified sauces (including mayonnaise, salad cream and salad dressing)	Calcium disodium ethylene diamine tetraacetate	100
8.	Non-emulsified sauces (including ketchup, cheese sauce, cream sauce and brown gravy)	Calcium disodium ethylene diamine tetraacetate	750”;

(b) in the Note, by adding—

“(C) For the purpose of computing the amounts in column 3 in relation to items 6, 7 and 8, calcium disodium ethylene diamine tetraacetate shall be calculated in its anhydrous form.

- (D) Any food specified in column 1 of items 6, 7 and 8 may have in it or on it disodium ethylene diamine tetraacetate (as an alternative to calcium disodium ethylene diamine tetraacetate). For the purpose of computing the amounts in column 3, disodium ethylene diamine tetraacetate shall be calculated as anhydrous calcium disodium ethylene diamine tetraacetate.”.

LEUNG Wing Lup, Gregory
Director of Food and
Environmental Hygiene

24 October 2005

Explanatory Note

This Regulation amends Part II of the First Schedule to the Preservatives in Food Regulations (Cap. 132 sub. leg. BD) (“the Regulations”) to add an antioxidant known as calcium disodium ethylene diamine tetraacetate into that Part. By virtue of the amendment and the operation of regulation 3(1) of the Regulations, calcium disodium ethylene diamine tetraacetate of a specified amount may be added into certain specified foods.