

L.N. 207 of 2004**FOOD AND DRUGS (COMPOSITION AND LABELLING)
(AMENDMENT) (NO. 2) REGULATION 2004**

(Made under section 55(1) of the Public Health and
Municipal Services Ordinance (Cap. 132))

1. Commencement

This Regulation shall come into operation on 4 February 2005.

2. Schedule 1 amended

Schedule 1 to the Food and Drugs (Composition and Labelling) Regulations (Cap. 132 sub. leg. W) is amended—

(a) by adding immediately before Part I—

“PART IA**GOOD MANUFACTURING PRACTICE**

For the purposes of this Schedule, “good manufacturing practice” (優良製造規範) includes a manufacturing practice which complies with the following requirements—

- (a) the quantity of the additive added to food is limited to the lowest possible level necessary to accomplish its desired effect;
 - (b) the quantity of the additive that becomes a component of food as a result of its use in the manufacturing, processing or packaging of a food and which is not intended to accomplish any physical, or other technical effect in the food itself, is reduced to the extent reasonably possible; and
 - (c) the additive is prepared and handled in the same way as a food ingredient.”;
- (b) in Part II, in item 12—
- (i) by repealing paragraph (1) and substituting—

“(1) Subject to paragraphs (1A), (1B), (1C), (1D), (1E), (3) and (6), cream shall not contain any ingredient except any additive specified in column 2 of Division 3 of Part III of this Schedule not exceeding the level specified in respect of the additive in column 3 of that Division.”;

(ii) by adding—

“(1A) There may be added into cream to serve as stabilizers or thickeners—

- (a) ingredients derived exclusively from milk or whey and containing 35% or more of any type of milk protein; and
- (b) milk powder.

The total quantity of the ingredients and milk powder shall not exceed 20 grams per kilogram of cream.

(1B) Gelatin and starch may be added into cream to serve as stabilizers in amounts governed by good manufacturing practice.

(1C) Whipped cream and cream in an aerosol container may contain carbon dioxide, nitrogen or nitrous oxide as packing gases or propellants.

(1D) Fermented cream may contain starter cultures of harmless micro-organisms.

(1E) Fermented cream and acidified cream may contain—

- (a) sodium chloride;
- (b) rennet; or
- (c) other coagulating enzymes which are safe for human consumption.”;

(iii) by repealing paragraph (2);

(iv) in paragraph (3)—

(A) by repealing “No whipping cream” and substituting “Cream”;

(B) by repealing everything after “in an aerosol container” and substituting “may contain not more than 13% sugar.”;

(v) by repealing paragraphs (4) and (5);

(c) in Part III—

(i) by adding after Division 2 and before “For the purposes”—

“Division 3**Additives in cream**

Item	Additive	Maximum Level
Stabilizers		
1.	Calcium carbonates	} Limited by good manufacturing practice
2.	Sodium lactate	
3.	Potassium lactate	
4.	Calcium lactate	
5.	Sodium citrates	
6.	Potassium citrates	
7.	Calcium citrates	
8.	Calcium sulphate	
9.	Sodium phosphates	} 2 grams per kilogram, whether the additives are used singly or in combination, expressed as phosphorus pentaoxide (P ₂ O ₅)
10.	Potassium phosphates	
11.	Calcium phosphates	
12.	Diphosphates	
13.	Triphosphates	
14.	Polyphosphates	
Acidity Regulators		
15.	Sodium carbonates	} Limited by good manufacturing practice
16.	Potassium carbonates	
17.	Lactic acid (L, D, and DL-)	
18.	Citric acid	

Item	Additive	Maximum Level
	Thickeners and Emulsifiers	
19.	Lecithins	} Limited by good manufacturing practice
20.	Alginic acid	
21.	Sodium alginate	
22.	Potassium alginate	
23.	Ammonium alginate	
24.	Calcium alginate	
25.	Agar	
26.	Carrageenan and its sodium, potassium and ammonium salts	
27.	Carob bean gum	
28.	Guar gum	
29.	Gum Arabic	
30.	Xanthan gum	} 1 gram per kilogram
31.	Gellan gum	
32.	Polyoxyethylene (20) sorbitan monolaurate	
33.	Polyoxyethylene (20) sorbitan monooleate	
34.	Polyoxyethylene (20) sorbitan monopalmitate	
35.	Polyoxyethylene (20) sorbitan monostearate	
36.	Polyoxyethylene (20) sorbitan tristearate	

Item	Additive	Maximum Level
37.	Pectins	} Limited by good manufacturing practice
38.	Cellulose	
39.	Methyl cellulose	
40.	Hydroxypropyl cellulose	
41.	Hydroxypropyl methyl cellulose	
42.	Methyl ethyl cellulose	
43.	Sodium carboxymethyl cellulose	
44.	Mono- and diglycerides of fatty acids	
45.	Acetic and fatty acid esters of glycerol	
46.	Lactic and fatty acid esters of glycerol	
47.	Citric and fatty acid esters of glycerol	
48.	Potassium chloride	
49.	Calcium chloride	
50.	Monostarch phosphate	
51.	Distarch phosphate esterified with sodium trimetaphosphate; distarch phosphate esterified with phosphorus oxychloride	
52.	Phosphated distarch phosphate	
53.	Acetylated distarch phosphate	
54.	Starch acetate esterified with acetic anhydride	
55.	Acetylated distarch adipate	
56.	Hydroxypropyl starch	
57.	Hydroxypropyl distarch phosphate	
58.	Starch sodium octenyl succinate	

(ii) by repealing everything after Division 3.

3. Minor amendments

Schedule 1 is amended, in Part I—

- (a) in item 5, by repealing “grammes” and substituting “grams”;
- (b) in item 8(a), by repealing “grammes” and substituting “grams”.

Gregory LEUNG
Director of Food and
Environmental Hygiene

6 December 2004

Explanatory Note

The Codex Alimentarius Commission, created by the Food and Agricultural Organization and the World Health Organization, is a recognized international authority for setting food-related standards. The Commission has suggested that more types of ingredients could be included in cream. This Regulation amends the Food and Drugs (Composition and Labelling) Regulations (Cap. 132 sub. leg. W) to follow the recommendations of the Commission.